



Quick Mannan TR

Natural thickener

1. Quick Mannan TR properties
2. Viscosity tolerance
3. Synergy
4. Applications

1. Quick Mannan TR properties

2. Viscosity tolerance

3. Synergy

4. Applications

Process of regular Konjac

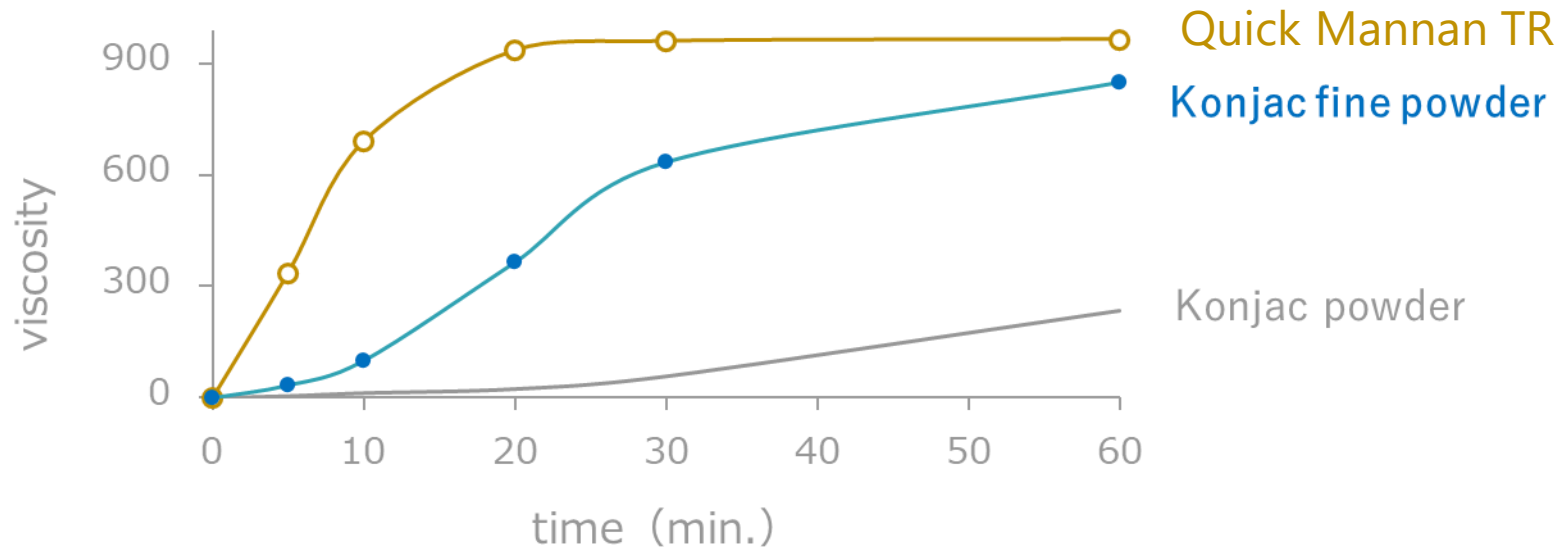
Obtention process by pulverizing Konjac potato



The traditional manufacturing process was very simple.

Dissolution

Konjac powder dissolves very slowly into liquid

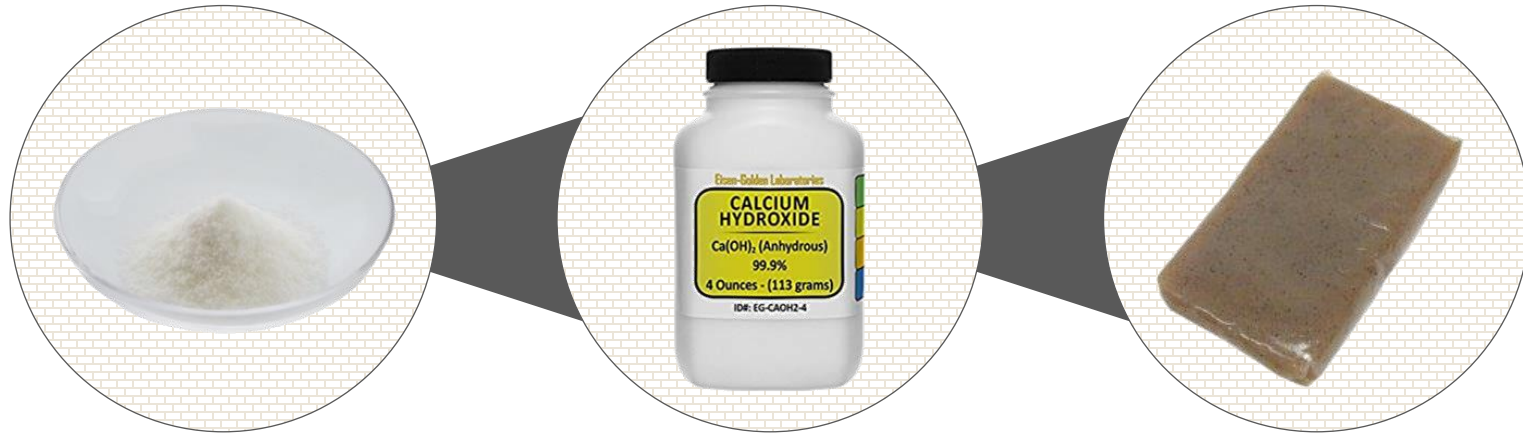


A slow dissolution speed leads to a low risk of lump. Refined powder can be obtained by separating the starch from the Konjac powder.

Quick Mannan TR properties

Gelling

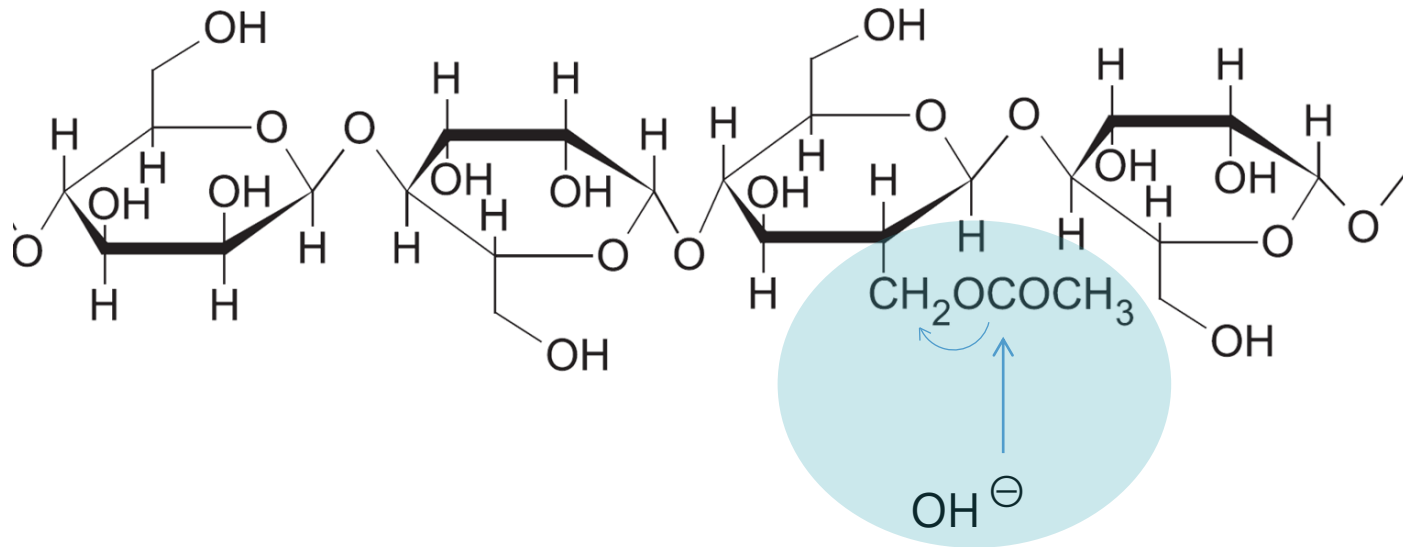
Form a gel under alkaline conditions



The gel formed is heat stable.

Mechanism

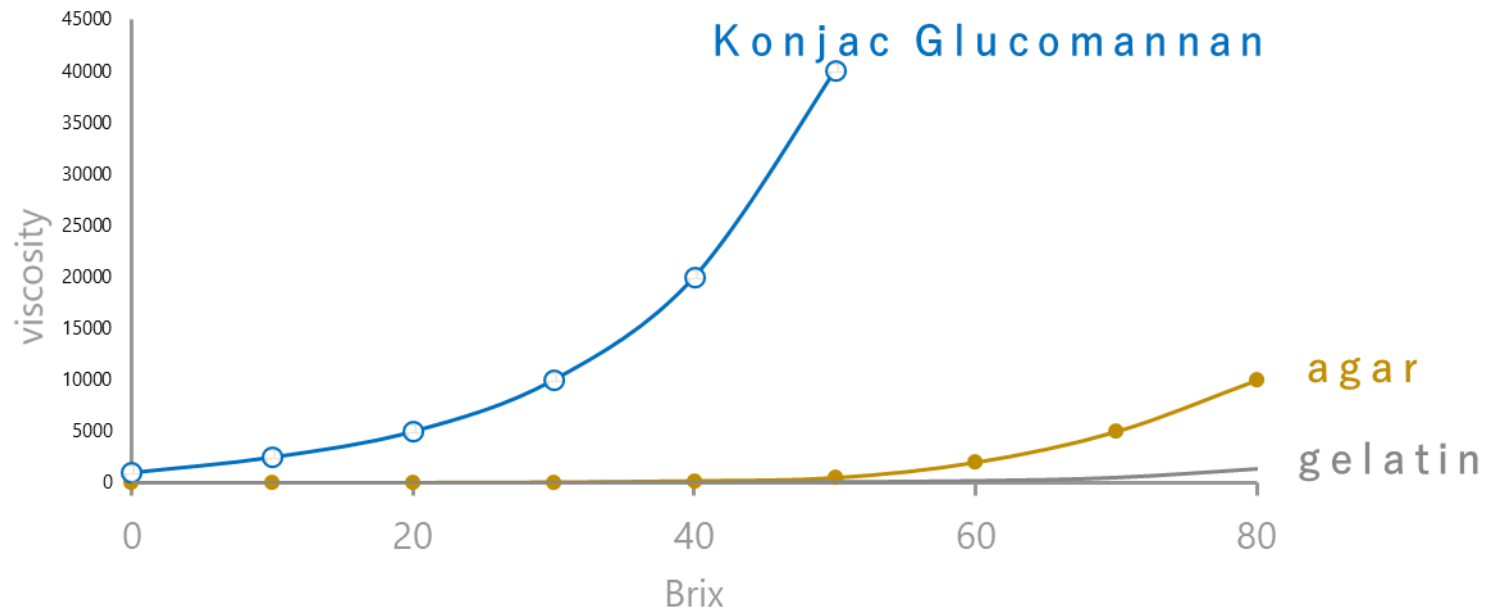
The gel forming process at a molecular scale



Hydrogen bond is caused by deacetylation

Mechanism

Viscosity VS Brix



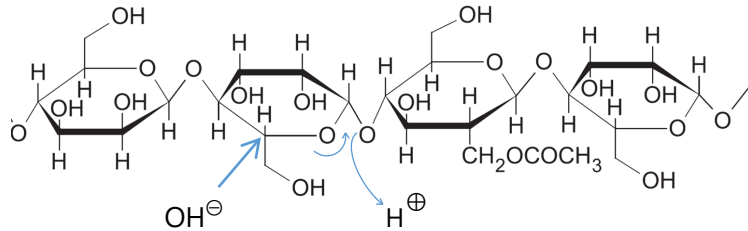
Shows very high viscosity even in high BRIX conditions.

Quick Mannan TR properties

Caution about regular Konjac

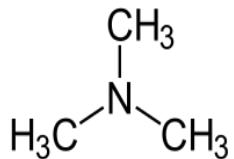
- General Konjac gels are not resistant against acid

Glucomannan carries its own enzyme which disassemble itself and lose viscosity



- General Konjac powders have a unique smell

Konjac powder has a unique and strong smell alike raw fish, caused by the action of the disassembling protein



Trimethylamine

- General Konjac have a high number of bacteria



Due to 2 things : the raw material is harvested from the ground & the manufacturing process is very simple

Heat or ethanol treatment is necessary to control the bacteria number

VS Quick Mannan TR



Stable Viscosity



Low Smell



Low amount of Bacteria

Features VS Xanthan Gum

REGULAR KONJAC

- 1 Water soluble
- 2 Low risk of Lump
- 3 High Viscosity
- 4 Low Stringiness

Quick Mannan TR

- 1 Water soluble
- 2 Low risk of Lump
- 3 High Viscosity
- 4 Low Stringiness
- 5 Low amount of Bacteria
- 6 Stable Viscosity
- 7 Low Smell

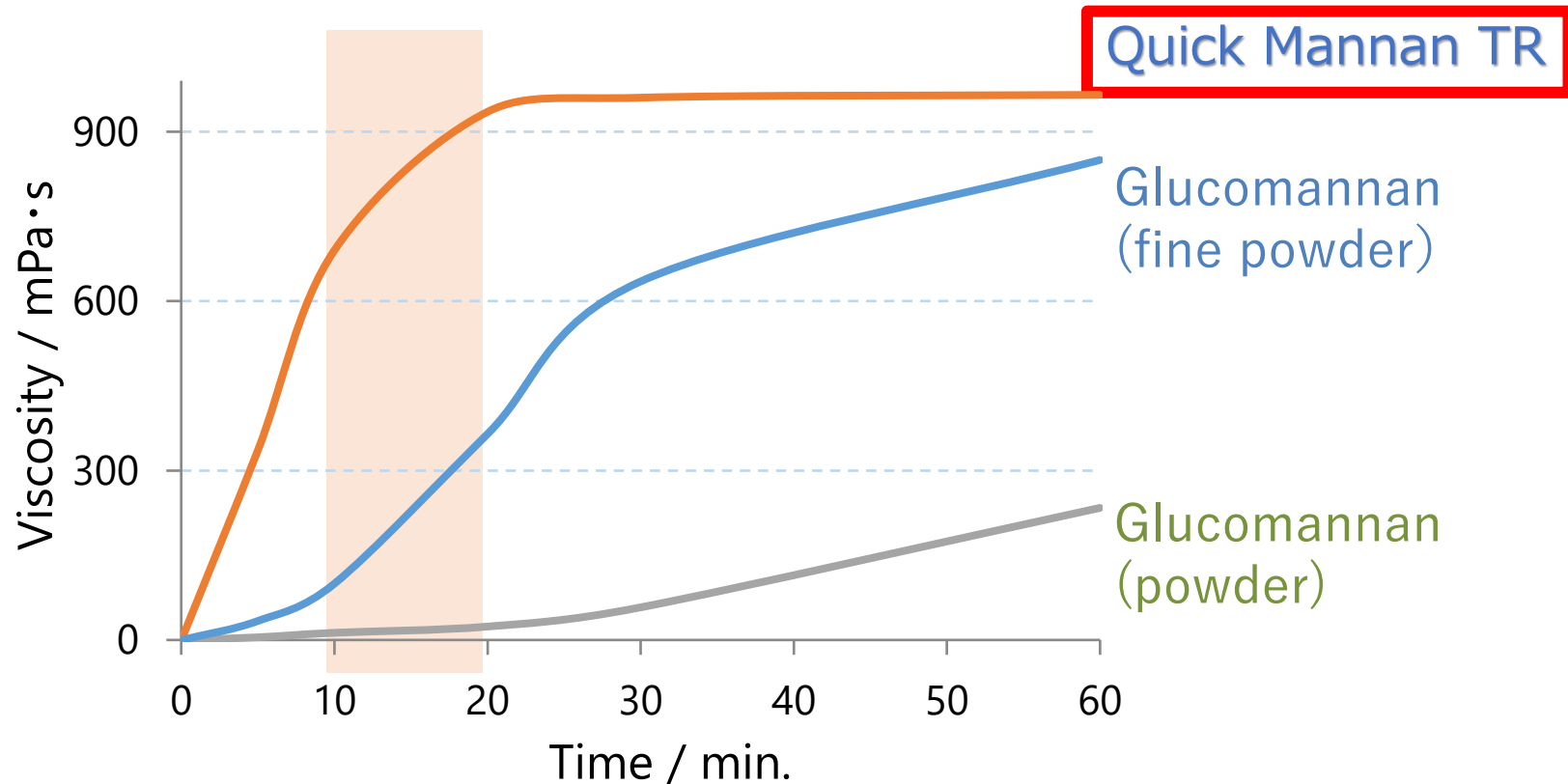


Quick Mannan TR properties

Quick viscosity appearance

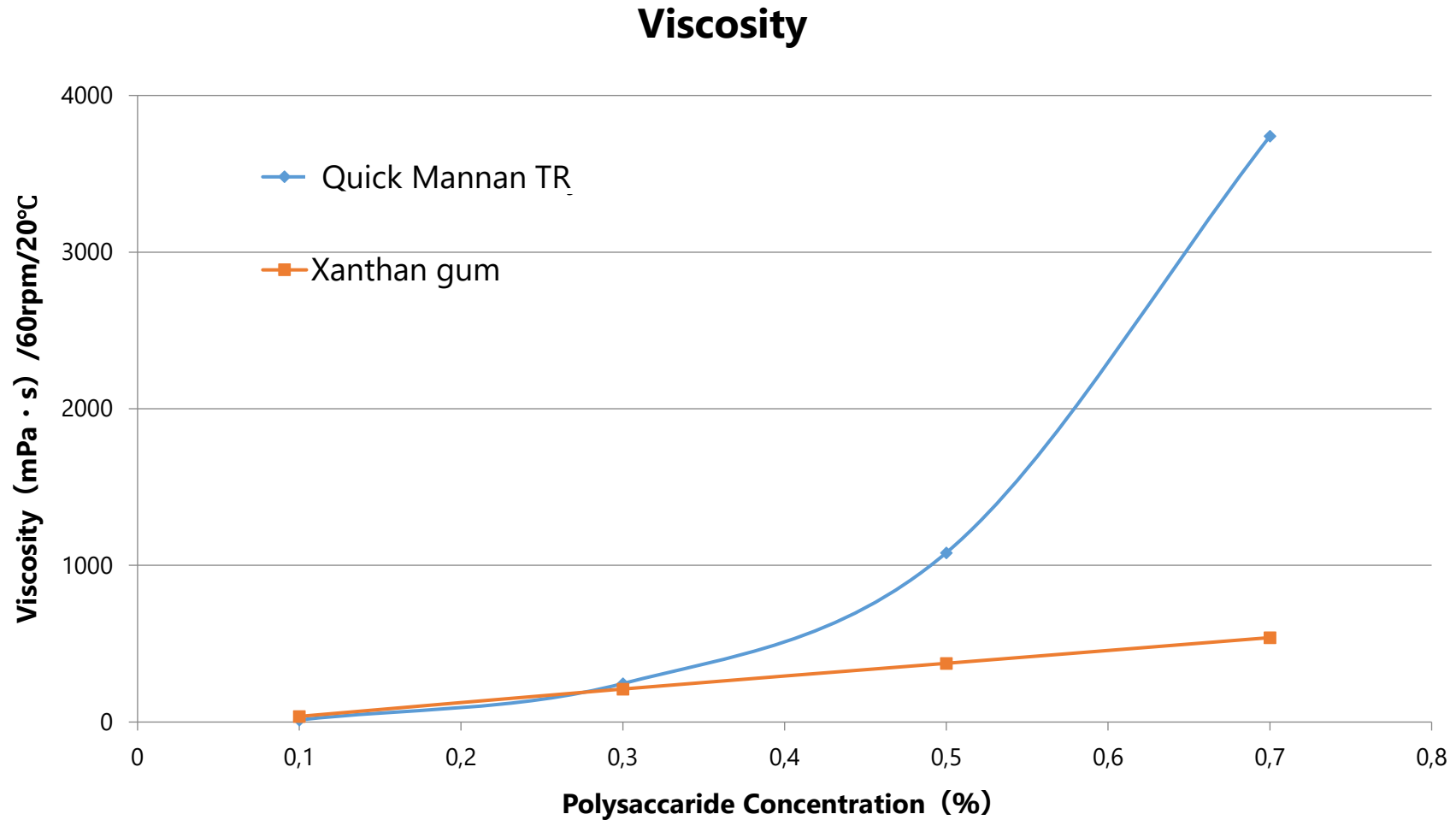
Viscosity will be in maximum figure in 10~20min.

➤ (0.5% concentration)



Quick Mannan TR has excellent viscosity properties in a very low amount of time

Viscosity according to concentration



Quick Mannan TR shows exponential viscosity

Quick Mannan TR properties

Viscosity appearance

Quick appearance of viscosity.

Beginning



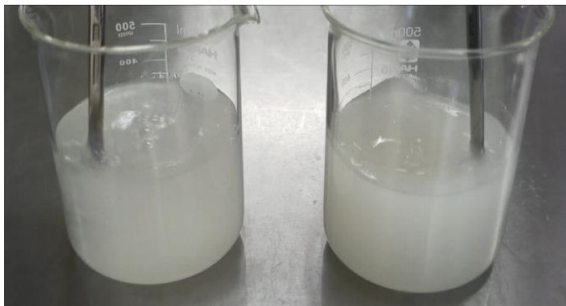
Regular
Glucomannan **Quick
Mannan TR**

1 MIN



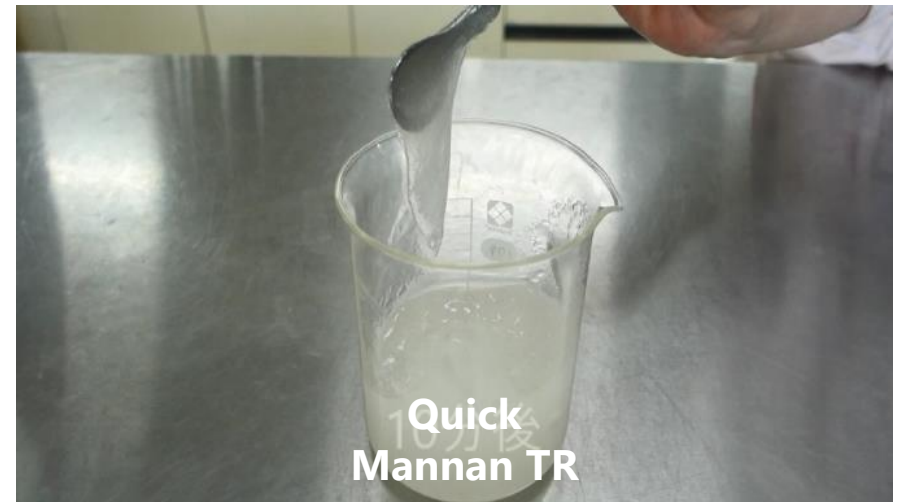
Regular
Glucomannan **Quick
Mannan TR**

Stirring



Regular
Glucomannan **Quick
Mannan TR**

10 MIN



**Quick
Mannan TR**

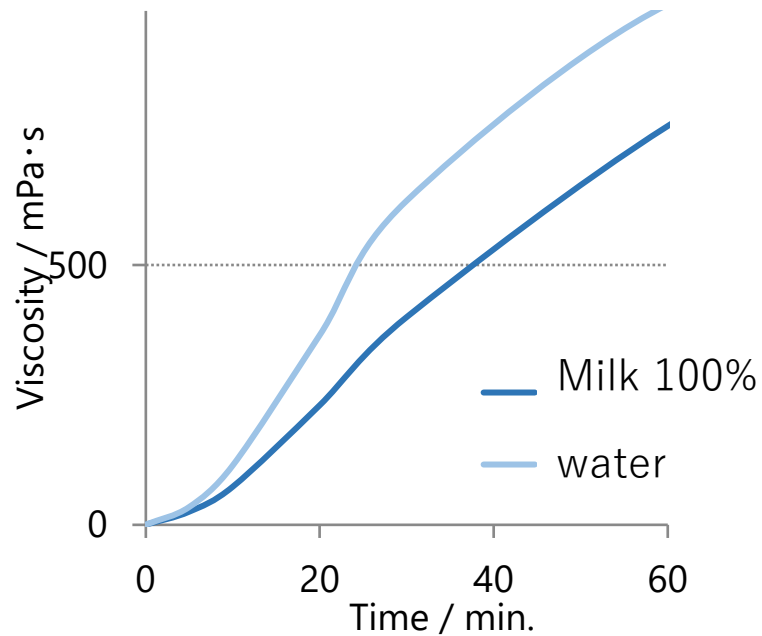
1. Basic features of general Konjac Glucomannan
2. Quick Mannan TR properties
- 3. Viscosity tolerance**
4. Synergy
5. Applications

Viscosity tolerance

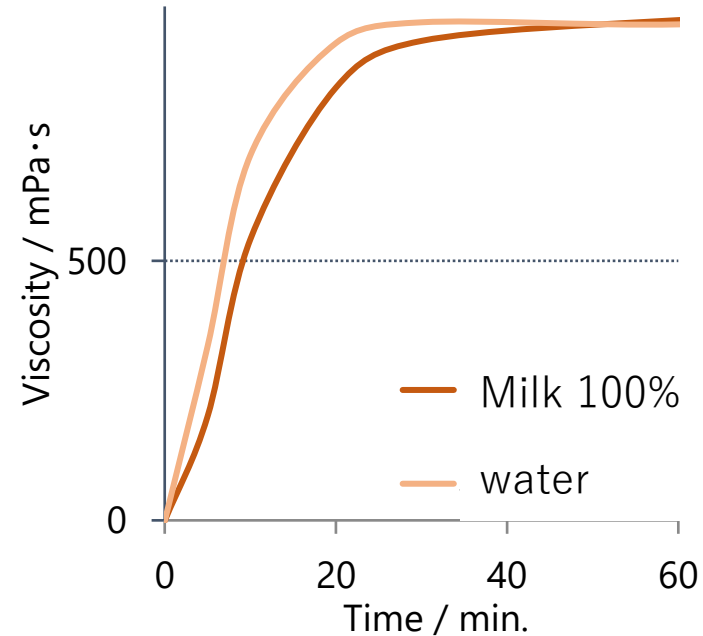
Milk (Ca) tolerance

Express high and stable viscosity

Regular Glucomannan



Quick Mannan TR

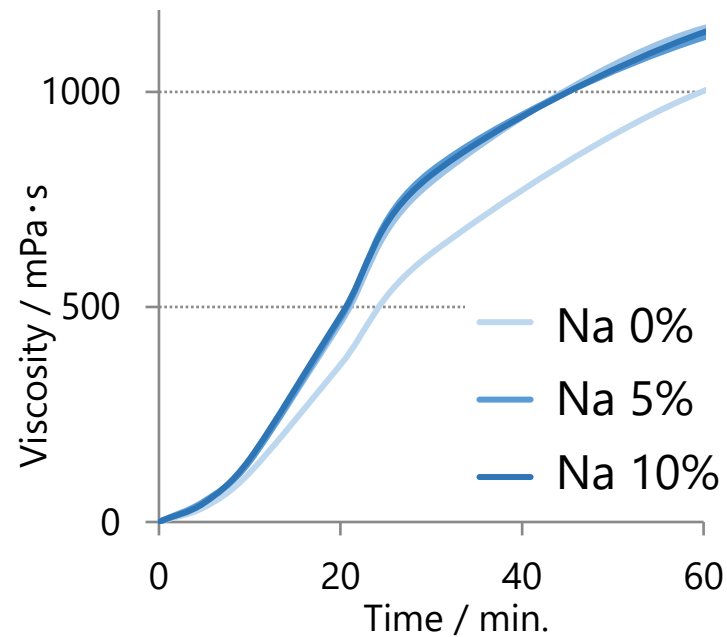


Viscosity tolerance

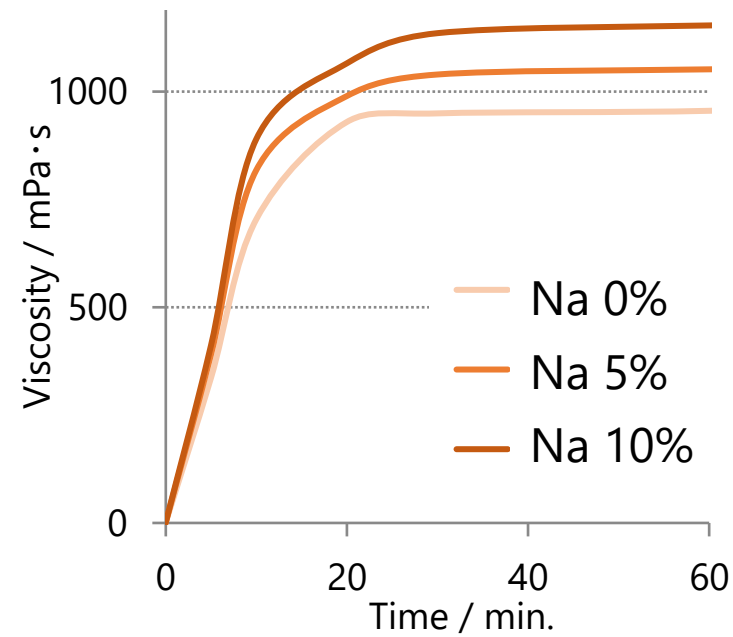
Salt (Na) tolerance

Express high and stable viscosity

Regular Glucomannan



Quick Mannan TR



Other tolerances

➤ **pH tolerance : 5 to 9**

➤ **Alcohol tolerance :**

1 Reaction with alcohol

- No reactions are found between alcohol, sugar alcohol and polyalcohol so far.

2 Other influences

- When alcohol content is above 30%, alcohol prevents Quick Mannan TR from absorbing water which leads to low viscosity.
- When solid content is above 30% viscosity will be low just like the situation with alcohol.

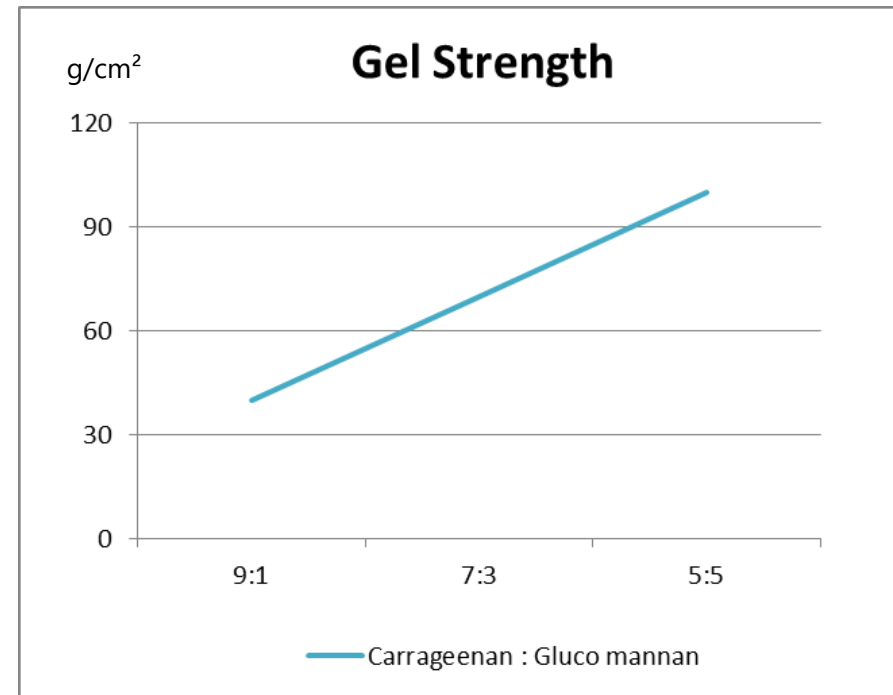
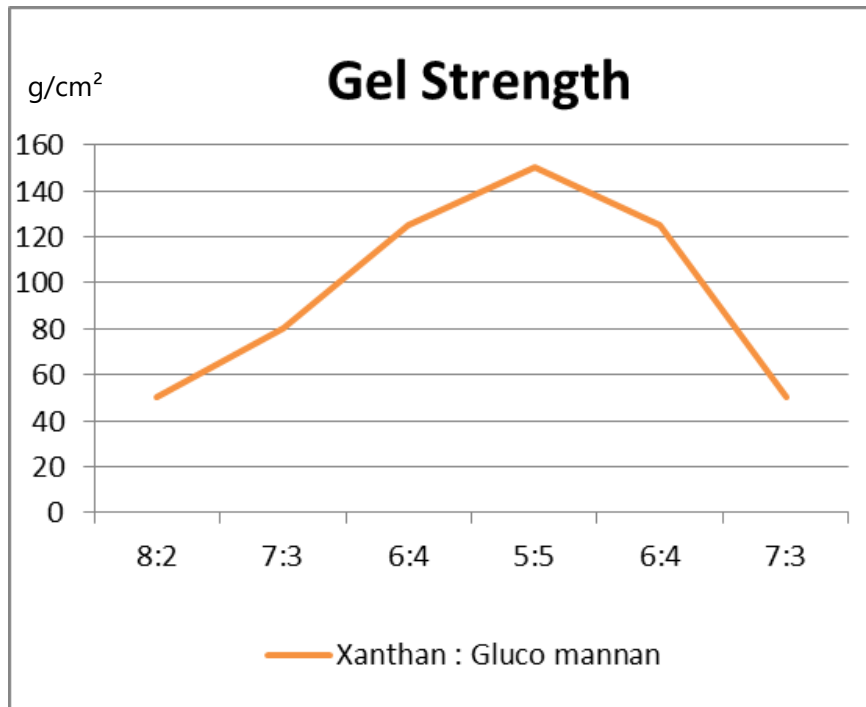
1. Basic features of general Konjac Glucomannan
2. Quick Mannan TR properties
3. Viscosity tolerance
- 4. Synergy**
5. Applications

Hydrocolloid reaction

With Xanthan Gum and Carrageenan

*Both reaction require heat above 90°C to form gel

*Ratio of 5 : 5 shows highest strength






1. Basic features of general Konjac Glucomannan
2. Quick Mannan TR properties
3. Viscosity tolerance
4. Synergy
- 5. Applications**

Applications



Sponge Cake

Basic recipe	20% additional water recipe	20% additional water recipe with Quick Mannan TR
		
<p>Whole egg 2 0 0 g</p> <p>Sugar 1 0 0 g</p> <p>Flour 1 0 0 g</p> <p>Butter 3 0 g</p>	<p>Whole egg 2 0 0 g</p> <p>Sugar 1 0 0 g</p> <p>Flour 1 0 0 g</p> <p>Butter 3 0 g</p> <p>Water 2 0 g</p>	<p>Whole egg 2 0 0 g</p> <p>Sugar 1 0 0 g</p> <p>Flour 1 0 0 g</p> <p>Butter 3 0 g</p> <p>Water 2 0 g</p> <p>Quick Mannan TR 0.5 g</p>
<p>*Texture : Dry and partially hard.</p> <p>*Height : Good</p>	<p>*Texture : Soft and moistured</p> <p>*Height : Low because of adding excess water</p>	<p>*Texture : Soft and moistured</p> <p>*Height : High enough by Quick Mannan TR's effect</p>

Applications

Cake

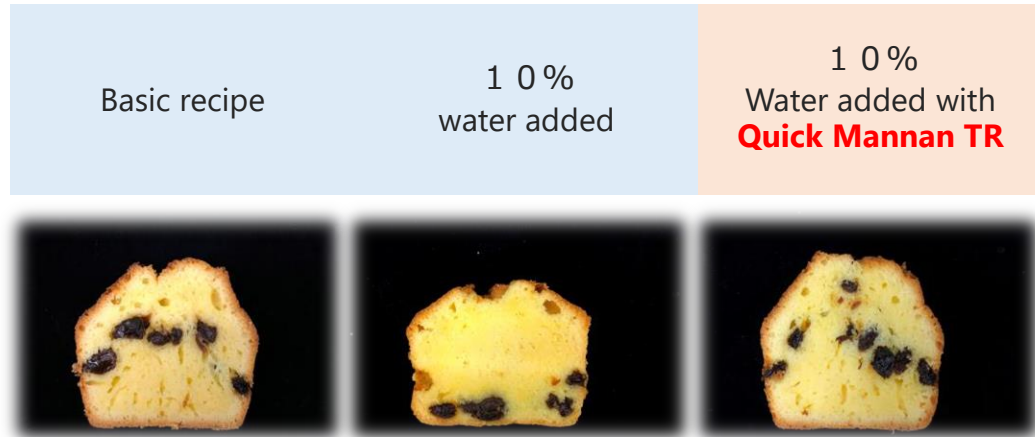
GOOD effects

- Keep moisture and height
- PREVENT fruits inside to sink.



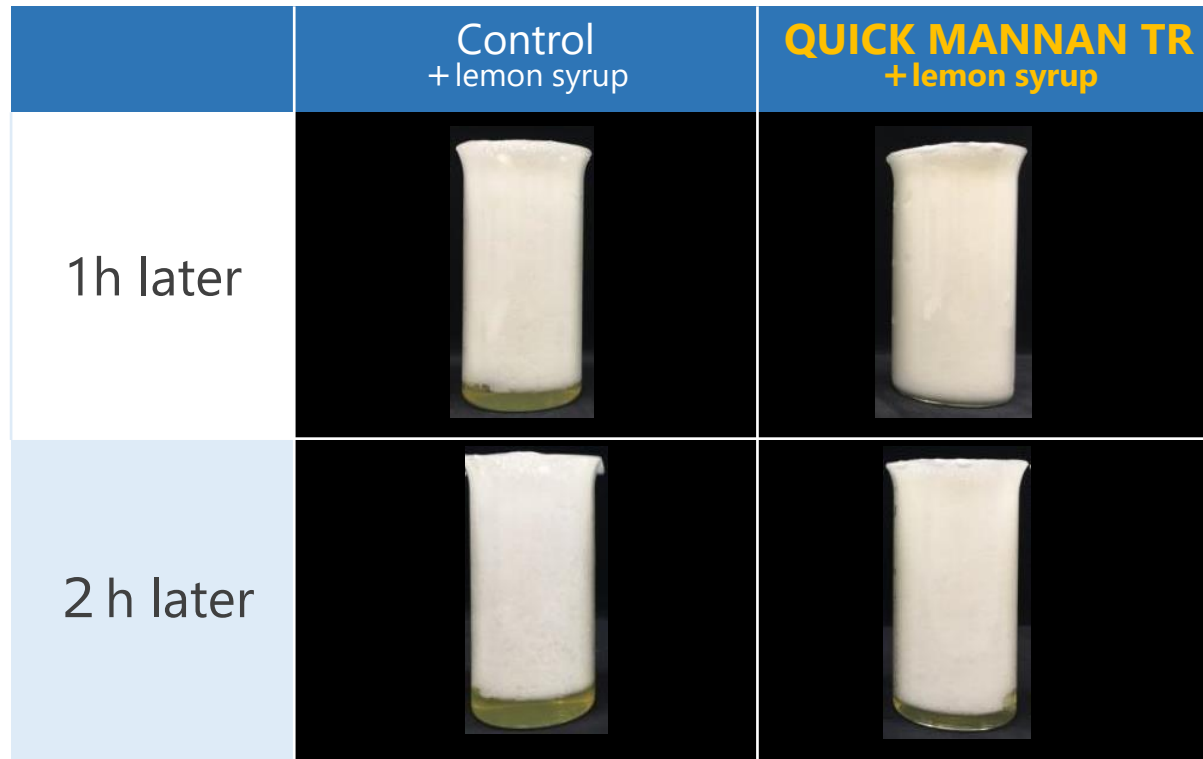
Basic dosage:

- ① Add extra 10~20% amount of water to your basic recipe
- ② Add 0.5% of Quick Mannan TR against flour weight.



Merengue

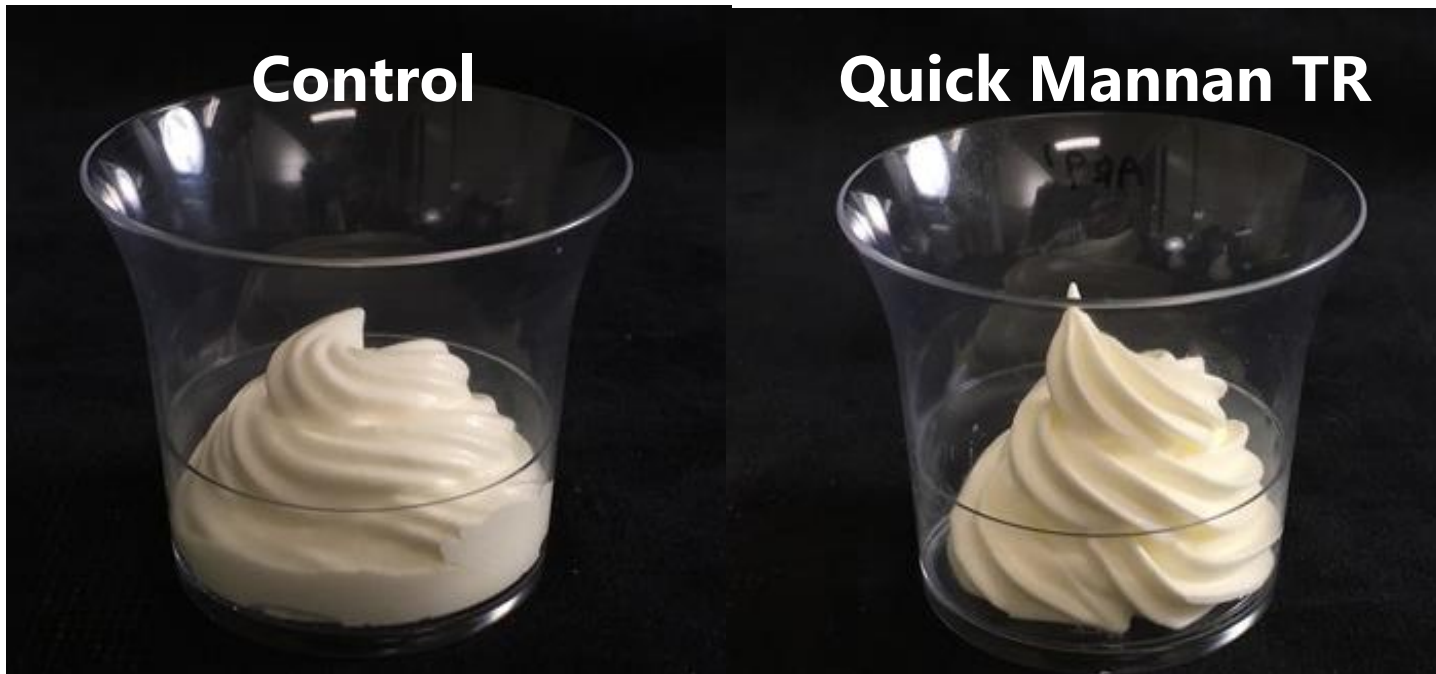
QUICK MANNAN TR work as a stabilizer



Dosage of QUICK MANNAN TR **0.5%**

Whipped cream

Quick Mannan TR works as a stabilizer



Dosage of Quick Mannan TR **0.5%**

Thank you very much

for your continuous support
to IWASE COSFA

Contact us

Iwase Cosfa Europe S.A.S(Paris)

Address: 105 Rue Anatole France,92300 Levallois-Perret

Phone:+33(0) 1 73 44 67 45

Fax:+33(0) 1 73 44 67 01

E-mail: ice.cs@iwasecosfa.com