

## **United States Department of Agriculture**

Konjac may be used to provide fat replacement properties in fat-free and low-fat meat products. USDA has accepted the use of konjac as a binder in meat and poultry products. Konjac is suitable for thickening, gelling, texturing, and water-binding. It is especially effective in emulsified meat products such as hot dogs and bologna, pepperoni, and summer sausage.

- FDA approval as GRAS in the United States Konjac flour be affirmed as GRAS for use as food ingredient.  
Listed on FCC(Food Chemical Codex), the 4<sup>th</sup> edition 1996 USA
- Approved by the EU # L295127, E425.  
Listed under E425, Annex V, food additives, 1998, EU
- Health Canada approved as a food ingredient in Canada