



viscoILES®

The Calorie-free Trend

Big food companies, as well as small players in the industry, are developing products to adapt to the market's request for low or zero calorie foods.

Many of these producers have found that the answer lies in traditional preparations. Konjac powder has been used for centuries as a staple in Asian diets, particularly in Japan.

The undeniable benefits of a diet rich in fibres and low in carbohydrates has pushed the Java Biocolloid team to develop new recipes based on konjac gum and konjac glucomannan such as zero calorie noodles. These differentiate from the classic konjac noodles in order to suit a more Western-oriented mouthfeel and taste.

[Contact us for recipe](#)

agarEASY®

An Innovative Texturizer

Java Biocolloid has recently developed agarEASY®, a special grade of agar with the ability to interact with and protect milk proteins, in particular caseinates, ensuring long term suspension of the particles, giving a pleasant creaminess and mouthfeel to the product.

agarEASY® is extracted from organically cultivated Gracilaria seaweeds and thermally activated enabling perfect dissolution during the UHT treatment and pasteurization phases. Alone or with phytaFIBER®, this product meets the needs of the most demanding industries, enhancing texture and fibre content in finished products.

[Contact us for recipe](#)



IMR San Francisco

Recent Developments

Unfortunately due to the developing Coronavirus situation, it is with great regret that we must announce that the Java Biocolloid and Biopolife team will not be able to attend the annual IMR conference this year.

On behalf of the Hakiki Group, we confirm our support and sponsorship at the conference and hope to see all of you next year. We extend a warm greeting to all hydro-colleagues and in particular to our friends that are suffering from this unprecedented situation.

[Read more](#)

Konjac Cultivation

Preserving Indonesian Forests

After decades of uncontested Chinese domination in konjac production, Indonesia started appearing on the international market of this hydrocolloid which has recently been included in the US FDA list of fibres (IMR, 2020).

Java Biocolloid, after the first phase of processing controlled wild harvested konjac tubers, sold under the brand viscoILES®, started incentivizing the cultivation of the *Amorphophallus konjac* (locally called *porang* or *iles-iles*). On top of providing the local population with an additional source of income it protects the pristine forests as the konjac plant needs the shadow of the tree canopies.

With the first harvest scheduled for 2022, we hope this project will become an example in sustainable farming and preservation of the forest's biodiversity.

[Read More](#)

