

# Koji Starter for Soy Sauce



樋口松之助商店

Product	Strain	Enzyme Activity	Mycelium	Growth	Notes
Diamond C	<i>A. oryzae</i>	Medium	Medium Short	Medium	This is Standard Koji Starter for Soy Sauce production. It has a particularly strong glutaminase activity. Since the growth speed is a little slower than Three-Dia.
Three Dia	<i>A. oryzae</i>	High	Short	Quick	This Koji Starter is easy to control because it has short mycelium and the Koji is not to tighten and the protease activity is pretty well.
Takara-kin	<i>A. oryzae</i>	High	Short	Slightly Quick	It has a strong enzyme-producing ability and is popular for Koikuchi Soy Sauce and Tamari Soy Sauce.
Sojæ No.9	<i>A. sojæ</i>	High	Medium Short	Medium	Protease activity is the strongest in our Koji Starter for Soy Sauce. Characteristics of <i>Aspergillus sojæ</i> are written as below, ① Low saccharides consumption during Koji making ② The amount of sedimentation is less ③ Easy to squeeze and good yield rate ④ The color of the soy Sauce is pale This product is very good for improving nitrogen utilization.
Sojæ No.12	<i>A. sojæ</i>	Medium	Short	Quick	This Koji Starter clearly shows the characteristics of <i>A. sojæ</i> . It is ideal when the unique aroma of <i>A. sojæ</i> is required or to lighten the color of the Soy Sauce.
Hi Sojæ	Hybrid	High	Medium Short	Medium	This Koji Starter is blended <i>A. oryzae</i> strain and <i>A. sojæ</i> strain. It has high nitrogen utilization ability and high glutamic acid production.
The Koji Starter for White Soy Sauce	<i>A. oryzae</i>	Medium	Medium	Medium	It grows vigorously on wheat-based Koji raw materials. Protease activity is moderate and it has strong amylase activity.

※ *Aspergillus oryzae*, *A. sojæ* and its hybrid are available.