

KOJI STARTERS DETAILED INFORMATIONS





Compiled by Kawashimaya the Japanstore (2023)

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Hishiroku Koji Starters

HISHIROKU BRAND: Koji Starter For Miso And Soy Sauce


Product Name	Packaging	Spore Type	Application / Use	Characteristics	Length of Mycelium	Amylase	Protease
Chouhaku kin 20g (for 15kg)		<i>Aspergillus oryzae</i>	Merchandised koji, white sweet miso, amazake	White long haired koji. The white color will be retained for a prolonged period. Ideal for all purpose koji.	Long	36.0	0.370
Chouhaku kin 100g (for 100kg)		<i>Aspergillus oryzae</i>	Merchandised koji, white sweet miso, amazake	White long haired koji. The white color will be retained for a prolonged period. Ideal for all purpose koji.	Long	36.0	0.370
Chouhaku kin 100g (for 200kg)		<i>Aspergillus oryzae</i>	Merchandised koji, white sweet miso, amazake	White long haired koji. The white color will be retained for a prolonged period. Ideal for all purpose koji.	Long	36.0	0.370
Kairyo Chouhaku kin 20g (for 15kg)		<i>Aspergillus oryzae</i>	White sweet miso, light colored miso, amazake, merchandised koji	White koji starter with high level of amylase and protease production. The application is versatile.	Short-Medium	39.0	0.445

Kairyo Chouhaku kin 100g (for 200kg)		<i>Aspergillus oryzae</i>	White sweet miso, light colored miso, amazake, merchandised koji	White koji starter with high level of amylase and protease production. The application is versatile.	Short-Medium	39.0	0.445
For Shoyu 20g (for 15kg)		<i>Aspergillus oryzae</i>	Soy sauce	Standard yellow koji starter for soy sauce with efficient nitrogen usage. Good inoculation rate. Suitable to make tamari soy sauce.	Short	38.0	0.474
For Shoyu 100g (for 360lt)		<i>Aspergillus oryzae</i>	Soy sauce	Standard yellow koji starter for soy sauce with efficient nitrogen usage. Good inoculation rate. Suitable to make tamari soy sauce.	Short	38.0	0.474
For Miso 20g (for 15kg)		<i>Aspergillus oryzae</i>	Light color miso, red miso	The oldest koji starter from Hishiroku. It has well balanced enzymatic activity. A yellow-colored koji spores.	Medium	37.7	0.407
Kinzanji Miso 20g (for 15kg)		<i>Aspergillus oryzae</i>	Kinzanji miso, mame miso, merchandised koji	Recommended yellow koji starter for kinzanji miso, mame miso. The high level of protease can make miso with rich umami flavor.	Short	40.2	0.452

Kinzanji Miso 100g (for 200kg)		<i>Aspergillus oryzae</i>	Kinzanji miso, mame miso, merchandised koji	Recommended yellow koji starter for kinzanji miso, mame miso. The high level of protease can make miso with rich umami flavor.	Short	40.2	0.452
SR108 100g (for 200kg)		<i>Aspergillus oryzae</i>	White sweet miso, light colored miso, amazake, merchandised koji	This white koji starter will produce koji with distinctive white color. Recommended for koji making with machine. Typically used for Kyoto white miso.	Short-medium	38.2	0.410

Akita Konno Koji Starters

AKITA KONNO BRAND: Koji Starter For Sake

Product Name	Packaging	Spore Type	Use	Characteristics	Length of Mycelium	Progress of article temperature	Deferriochrome	α -amylase	glucoamylase	APA	ACP	Dark / black pigment
Koji Starter "No.5" for Ginjo Sake 100g (For 100kg Rice Koji)		<i>Aspergillus oryzae</i>	Ginjo sake	<p>Pure white color koji with a roundish shape and has several white spots of fungal colonies on the surface of the grain.</p> <p>The koji has abundant mycelia that penetrate into the interior of the grain. It also has a strong amount of α-glucosidase and a good aroma.</p>	Medium	Slow rise in the beginning	124	576	181	3262	2865	±


Koji Starter Special Ginjo Sake 100g (For 100kg Rice Koji)		<i>Aspergillus oryzae</i>	Ginjo sake	Koji made with this starter has an overall pleasant aroma, color, and texture. It is a breakthrough-type koji starter that can make koji with a good enzyme balance.	Medium	Slow	110	1134	210	3772	4285	±
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AKITA KONNO BRAND: Koji Starter For Shochu

Product Name	Packaging	Spore Type	Use	Characteristics	Material	Acidity	Well-tightness	Acid resistance amylase	glucoamylase	α -glucosidase	β -glucosidase	Xylanase	Raw starch decomposition	AP	ACP	Quantity of fungi
Black Koji Starter for Shochu 200 g		<i>Aspergillus luchuensis</i>	To make shochu	Koji starter especially made for shochu brewing with mild taste.	Rice	8.1	3	86	236	2.510	196	8.2	13.3	10018	10652	3.8
					Barley	4.8	3	33	135	0.774	110	6.1	7.2	5558	5158	5.6





*For shochu koji starter, the component will differ based on the koji material (rice or barley)

AKITA KONNO BRAND: Koji Starter For Miso




Product Name	Packaging	Spore Type	Use	Characteristics	Length of Mycelium	Progress of article temperature	Scent	Well-tightness	Spore implantation time	α -amylase	S-amylase	NPA	ACP	Dark / black pigment (+ / -)
White Koji Yuki Komachi 10g (for 15kg Amazake or Miso)		<i>Aspergillus oryzae</i>	Miso, Amazake	Medium hypha. Good penetrated and saccharifying type. Normal progress of article temperature. This is widely used for Amazake and Miso.	Medium-short	Normal	Good	Rather lax	Fast	2230	470	85	18000	-



Nihon Jozo Koji Starters



NIHON JOZO BRAND: Koji Starter For Soy Sauce

Product Name	Packaging	Spore Type	Characteristics	Protease (pH6)	α -amylase	Glutaminase
Soya-kin Aspergillus Sojae 200g (for 1800lt)		<i>Aspergillus oryzae</i>	Aspergillus sojae. It generates heat slowly at first and rapidly later. It has a unique scent of Aspergillus sojae when taken out, which is characterized by low α -amylase and high proteinase. This strain is less colored and has been favored since early times.	★★★★☆	★★☆☆☆	★★★★☆
Marufuku Koji Starter for Shoyu MF-2 40g (for 360lt)		<i>Aspergillus oryzae</i>	Marufuku's traditional oryzae. This is an easy-to-use product which has an ordinary level of heat generation and a normal enzyme titer. You can also expect a high reddish soy sauce as well as the production amount of glutamic acid. Effective for suppressing an enzyme titer to prevent enzyme sediments.	★★★★☆	★★★★☆	★★★★☆
Marufuku Koji Starter for Shoyu MC-01 40g (for 360lt)		<i>Aspergillus oryzae</i>	The typical <i>Aspergillus oryzae</i> . It is a less-tight koji, which quickly generates heat and contains Haze spreading well. It also has a well-balanced enzyme titer. This is the most easy-to-use product.	★★★★☆	★★★★☆	★★★★☆
Marufuku Fortified Koji Starter for Shoyu 60g (for 360lt)		<i>Aspergillus oryzae</i>	Mixture of lactic acid bacteria and yeast effective for enhancement of soy sauce. Continuous use is effective for stabilization of good microorganisms. This product can be recommended for general public.	★★★★☆	★★★★☆	★★★★☆

NIHON JOZO BRAND: Koji Starter For Miso

Product Name	Packaging	Spore Type	Characteristics	Protease (pH6)	α -amylase	Glutaminase	Koji Tightness	Brown pigment
Marufuku Koji Starter for Miso M-1 200g (for 200kg)		<i>Aspergillus oryzae</i>	Strong aspergillus with very high amount of saccharifying enzyme production. It produces very sweet miso. Half-powdered type is also available.	★★★★☆	★★★★★	★★★★★	Strong	++
Marufuku Koji Starter for Miso Shirayuri 200g (for 200kg)		<i>Aspergillus oryzae</i>	Long-haired white spore aspergillus producing white and soft koji. Ideal for selling koji and sweet sake. Can be used safely since it has no browning tendency. Also suitable for less-colored white miso.	★★★★☆	★★★★☆	★★★★☆	Strong	-
Marufuku Koji Starter for Miso EM-2 40g (for 200kg)		<i>Aspergillus oryzae</i>	Very strong α -amylase and proteases. This aspergillus easily produces koji which has less tightness.	★★★★★	★★★★☆	★★★★☆	Medium	+

Marufuku Koji Starter for Rice Miso 200g (for 200kg)		<i>Aspergillus oryzae</i>	Mixture of multiple medium-haired aspergilla. Suitable for rice miso. Half-powdered aspergilla, which is the crushed rice-cultured granular type, grow proliferously because it contains aspergillus hyphae. An easy-to-use product with the large inoculation amount, 200g for 200kg.	★★★★☆	★★★★☆	★★★★☆	Strong	±
Marufuku Koji Starter for Kyushu Barley Miso 200g (for 200kg)		<i>Aspergillus oryzae</i>	Suitable for less-colored barley miso and blended miso. We select aspergillus for barley (naked barley) which contains Haze spreading well.	★★★★☆	★★★★☆	★★★★☆	Medium	±
Marufuku Koji Starter for Miso 20g (for 20kg)		<i>Aspergillus oryzae</i>	Easy-to-use product with smooth heat generation. Can be safely used by general public.	★★★★☆	★★★★☆	★★★★☆	Medium	±

Marufuku Koji Starter MP-01 for Miso 40g (for 200kg)		<i>Aspergillus oryzae</i>	Quickly generate heat. Miso is mildly colored. Suitable for light-colored miso.	★★★★☆	★★★★☆	★★★★☆	Medium	±
Marufuku Special Quality Koji Starter for Barley Miso 40g (for 200kg)		<i>Aspergillus oryzae</i>	Suitable for red barley miso and kinzan-ji miso. Aspergillus with strong protease is used.	★★★★★	★★★★☆	★★★★☆	Weak	++