



Enzyme Preparations (Supplement or substitute for Koji)

We are an exclusive distributor of Amano Enzyme Inc. for brewing society.

We deal with a wide range of enzyme preparations for brewed foods, mainly Sake, Honkaku Shochu and enzyme preparations for craft beer brewing as well.

Product	Packing	Notes
Gluc SG	100g	A fungus strain carefully selected from <i>Rhizopus sp.</i> is cultivated using a unique method to make an enzyme preparation consisting mainly of glucoamylase. Having a marked effect in raising alcohol yield, it can be used as a koji supplement in normal mashing, as a "Tome-Koji" substitute and as an aid in saccharification by "Shubo" (Sake Starter). As it is in granulated form it is easy to dissolve and has low dispersal.
Gluc 100G	100g	A fungus strain carefully selected from <i>Aspergillus sp.</i> and <i>Rhizopus sp.</i> is cultivated using a unique method and is refined; several of the resulting enzymes are combined to make a compound enzyme preparation that matches the enzyme composition of Koji for Sake. It is used as a supplement or substitute for Koji in normal mashing. As it is in granulated form it is easy to dissolve and has low dispersal.
Gluc SBG	100g	A fungus strain carefully selected from <i>Bacillus sp.</i> and <i>Rhizopus sp.</i> is cultivated and refined. The compound enzyme preparation is a well-balanced blend of α -amylase and Gluco-amylase, which is highly efficient in the liquified saccharification of steamed rice. It is used as a supplement in "Amazake-Yodan" process.
TG-B	100g	A fungus strain carefully selected from <i>Aspergillus sp.</i> is cultivated and refined. The transglucosidase is blended in a "Yodan" enzyme preparation. Since non-fermentable oligo-saccharide is produced, sweetness levels are lowered and a rich tasting Sake can be made.
Gluco-amylase 'Amano' SD	50g	A fungus strain carefully selected from <i>Aspergillus sp.</i> is cultivated and refined. This Glucoamylase preparation is sold as a Ginjo saccharification preparation and as a mash fermentation acceleration enzyme preparation. Acid protease and acid carboxy-peptidase are not present in amounts to affect Sake quality.
α -glucosidase 'Amano' SD	100g	A fungus strain carefully selected from <i>Aspergillus sp.</i> is cultivated and refined. The glucosidase preparation is sold as a mash fermentation acceleration preparation. Active in the formation of glucose through the breakdown of branched oligosaccharide, it is effective in facilitating fermentation from the mid-point onwards of the mash process.
Gluc Gin	100g	This enzyme preparation can be used to supplement or substitute for "Tome-Koji" in producing Ginjo and Junmai Sake. It consists of an appropriate balance of amylase and acid protease, as well as acid phosphatase and lipase.
Newlase F3G	1,000g	A fungus strain carefully selected from <i>Rhizopus niveus</i> is cultivated and refined into a protease preparation. It has been discovered that acid protease breaks down protein in steamed rice, releases adsorbed α -amylase, isolates starch grains from the steamed rice and facilitates the action of α -amylase. The isolation of amino acid by acid carboxy-peptidase is negligible. As it is in granulated form it is easy to dissolve and has low dispersal.

※ Enzyme preparations are not completely pure and always contain contaminating enzymes.

※ In addition to this, we also deal with enzyme preparations according to each application. Please see the Amano Enzyme website for details. <https://www.amano-enzyme.co.jp/food-process/index.html>

