



| For Miso | | | | | |
|----------------------------|-----------------|----------------|--------------|----------------|--|
| Product | Enzyme Activity | Color of Spore | Mycelium | Growth | Notes |
| BF-1 | High | Yellow Green | Medium Long | Slow | This is standard Koji Starter for making Rice Miso. Neutral protease activity of this Koji Starter is the strongest. Growth Speed is slower and its mycelium are abundant, and spores are slow to settle, so the Koji is bright. |
| BF-2 | High | Yellow Green | Medium | Slightly Quick | It has stronger enzyme activity overall. Temperature of Koji material in case fermentation with this product rises a little quickly and it is easy to control. |
| BF-5 | Slightly High | Yellow Green | Medium Short | Quick | This product is for up-scaled automated Koji production. It grows quickly and has a high enzyme activity overall. |
| Special Selection for Miso | High | Yellow Green | Medium Short | Slightly Quick | This Koji Starter has both strong saccharification and proteolytic activity. The aroma of Koji is also good. |
| W-20 | Medium | White | Medium Long | Quick | This Koji Starter is a standard white mutation that allows to produce pure white Koji. It grows quickly, it means it is easy to control. The enzyme activity is moderate and the risk of coloration is low. |
| BF White No.20 | Medium | White | Medium Long | Slightly Quick | It is a white mutation Koji Starter with a stronger enzyme activity compare to "W-20". |
| BF White No.30 | Slightly High | White | Medium Long | Medium | It is a white mutation Koji Starter with a stronger enzyme activity compare to "BF White No.20". |
| BF White | High | White | Long | Slow | This Koji Starter has the highest enzyme activity among white mutation Koji Starters. There is a risk of coloration. |
| Barley Yellow Koji | High | Yellow Green | Medium Short | Slightly Quick | In general, this Koji Starter is for producing Barley Miso. It has stronger enzyme activity overall. Temperature of Koji material in case fermentation with this product rises a little quickly and it is easy to control. |
| BF-3 | High | Yellow Green | Medium Long | Slightly Quick | This Koji Starter is for producing Soy Bean Miso. It grows well on full soybeans. It has strong proteolytic activity and it produces excellent aroma. |
| Hashimoto-kin | Slightly High | Yellow Green | Long | Slow | This Koji Starter is for producing Soy Bean Miso. This product has a long mycelium with strong proteolytic activity. |

| For Amazake and Salted-Koji (Shio-Koji) | | | | | |
|---|-----------------|----------------|-------------|--------|---|
| Product | Enzyme Activity | Color of Spore | Mycelium | Growth | Notes |
| W-20 | Medium | White | Medium Long | Quick | This Koji Starter is a standard white mutation that allows to produce pure white Koji. It grows quickly, it means it is easy to control. The enzyme activity is moderate and the risk of coloration is low. |
| Amazaqueen | Slightly High | White | Medium | Quick | It has a stronger enzyme activity compare to "W-20". |
| Amazaking | Slightly High | White | Medium | Quick | It has a stronger enzyme activity compare to "Amazaqueen". There is a slightly risk of coloration. |

※Koji Starters for Miso and Amazake are *Aspergillus oryzae*. Several Koji Starters are White Mutation (Albino) type.