



For Ginjo Sake				
Product	Enzyme Activity	Growth	Coloration Risk	Notes
Diamond for Ginjo	Medium	Medium	Medium	It is our traditional Koji Starter suitable for Ginjo Sake brewing.
Hikami for Ginjo	Medium	Quick	Low	It is a Koji Starter that grows quickly and is easy to control because it withstands the high temperature of Ginjo Koji making.
Hi-G	High G/ α	Slightly Slow	Slightly High	This Koji Starter is suitable for high glucoamylase / low α -amylase (high G / α) Koji making.
Mild Hi-G	Slightly Mild G/ α	Medium	Medium	This Koji Starter has lower gluco-amylase activity than Hi-G.
Super Hi-G	High G/ α	Slow	High	This Koji Starter has stronger gluco-amylase activity than Hi-G.

Koji Starter for Sake and Mirin				
Product	Enzyme Activity	Growth	Coloration Risk	Notes
Higuchi Funjoukin	Medium	Medium	Medium	The enzyme activity is moderate and well-balanced, and it is our standard Koji Starter for Sake.
High Saccharification Koji Starter	High	Medium	High	This Koji Starter has strong Saccharification activity and short mycelium.
Ace Higuchi	Slightly High	Medium	Slightly High	This Koji Starter is for up-scaled mechanical producing Koji. Mycelium length is short.
Hakuhō	Mild	Medium	Low	Since it is low coloration risk and produces almost no tyrosinase, it is unlikely to become Kuro-Kasu.
Kaori	Mild	Medium	Low	It enhances the aroma of Sake by making precursors of aroma components such as ethyl caproate and isoamyl acetate.
Hikami No.20	Medium	Quick	Medium	This Koji Starter grows well and quickly, that means it is easy to control.
For Mirin	Medium	Medium	Medium	This Koji Starter is for Mirin producing. This products has low coloration risk.
Exclusive Usefor Mirin	High	Medium	Slightly High	It produces a lot of amino acids, and the aminocarbonyl reaction is pretty well. This Koji Starter allows to produce authentic Mirin (amber) color.

※These products are *Aspergillus oryzae*.