

Koji Starter for Shochu



樋口松之助商店

Product	Color of Spore	Acidity	Notes
Brown Koji Starter for Rice	Brown	Rich (In case of Rice Medium) Mild (In case of Barley Medium)	This Koji Starter has sufficient enzyme activity and citric acid-producing ability in Koji making with Rice as Koji material.
Brown Koji Starter for Barley	Brown	Rich (In case of Barley Medium) Mild (In case of Rice Medium)	This Koji Starter has sufficient enzyme activity and citric acid-producing ability in Koji making with Barley as Koji material.
Brown Koji Starter "Sweet"	Brown	Mild	This Koji Starter has rich overall enzyme activity and milder citric acid-productivity. It is possible to use for Shochu, sour Amazake, etc.
Black Koji Starter	Black	Rich (In case of Rice Medium) Mild (In case of Barley Medium)	It can be said that it is origin of the Shochu Koji Starter that has been used in the distilling of Honkaku Shochu since ancient times.
Yellow Koji Starter for Shochu	Green (<i>A.oryzae</i>)	—	This Koji Starter is selected so that the aroma and taste peculiar to <i>A. oryzae</i> are particularly accentuated. Since it grows more vigorously than Brown Koji Starter, the initial temperature should be lowered to approximately 30°C.

※ *Aspergillus luchuensis* and *A. oryzae* are available.

※ *A. luchuensis* rises slower than *A. oryzae*, so raise the initial temperature of Koji material to about 35°C to prevent contamination.