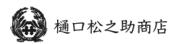
## Koji Starter for Soy Sauce



Product	Strain	Enzyme Activity	Mycelium	Growth	Notes
Diamond C	A. oryzae	Medium	Medium Short	Medium	This is Standard Koji Starter for Soy Sauce production. It has a particularly strong glutaminase activity. Since the growth speed is a little slower than Three-Dia.
Three Dia	A. oryzae	High	Short	Quick	This Koji Starter is easy to control because it has short mycelium and the Koji is not to tighten and the protease activity is pretty well.
Takara-kin	A. oryzae	High	Short	Slightly Quick	It has a strong enzyme-producing ability and is popular for Koikuchi Soy Sauce and Tamari Soy Sauce.
Sojae No.9	A. sojae	High	Medium Short	Medium	Protease activity is the strongest in our Koji Starter for Soy Sauce. Characteristics of Aspergillus sojae are written as below, ① Low saccharides consumption during Koji making ② The amount of sedimentation is less ③ Easy to squeeze and good yield rate ④ The color of the soy Sauce is pale This product is very good for improving nitrogen utilization.
Sojae No.12	A. sojae	Medium	Short	Quick	This Koji Starter clearly shows the characteristics of <i>A. sojae</i> . It is ideal when the unique aroma of <i>A. sojae</i> is required or to lighten the color of the Soy Sauce.
Hi Sojae	Hybrid	High	Medium Short	Medium	This Koji Starter is blended <i>A. oryzae</i> strain and <i>A. sojae</i> strain. It has high nitrogen utilization ability and high glutamic acid production.
The Koji Starter for White Soy Sauce	A. oryzae	Medium	Medium	Medium	It grows vigorously on wheat-based Koji raw materials. Protease activity is moderate and it has strong amylase activity.

 $<sup>\</sup>ensuremath{\mathbb{X}}$  Aspergillus oryzae, A. sojae and its hybrid are available.