

# Organic KOJI FLOUR

For bread-making



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# Organic KOJI FLOUR

## Fermented Rice Flour

- Ingredients: Rice, Aspergillus oryzae
- Unit: 1LB (453g) x 12
- Storage: Keep Refrigerated for quality
- Allergens: None
- Shelf Life: 12 months



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# Difference

## KOJI FLOUR



## RICE FLOUR



VS

◎	Enzymes Compound	×
◎	Gluten Breakdown	×
Increased	Sweetness/Umami	No Change

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# Recommended Amount by Type of Bread

Type of Bread	Koji Amount (Against flour)
Baguette 	1~2%
Sourdough Bread 	1~3%
Ciabatta 	1~2%
Bagel 	1~2%
White Bread 	1~3%
Brioche 	3~5%
Country Bread 	1~3%
Whole Grain Bread 	1~3%

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LOOKING FORWARD TO COLLABORATING WITH YOU

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