

Organic KOJI WHOLE GRAIN Fermented Rice

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



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Organic KOJI
WHOLE GRAIN
Fermented Rice

Net Wt. 1 LB
(453g)

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Authentic Ingredient for:

Miso



Shio-Koji



Shoyu-Koji



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How to Make Miso



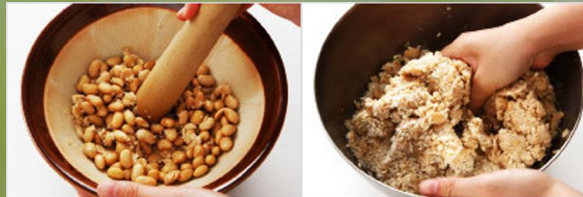
< Equipment >

- Pot (about 2L size for boiling soybeans)
- Bowl, ladle, wooden spoon, etc.
- Mortar and pestle
- Storage container (to age miso)
- Drop lid / weight 200-300g
- Cover (dust protection)

Ingredients	White Miso (Mild Taste)	Red Miso (Dry Taste)
Koji Whole Grain	500g	500g
Soybean	420g	720g
Salt	200g	260g
Soybean Broth	180ml	15ml
= approx. 2.1 kg Miso (container size: 3kg)		



1. Wash the soybeans thoroughly and soak them overnight in a pot with at least 1.5L of water.
2. Bring to a boil, then reduce heat to medium-low. Boil for 6 hours while adding water.



3. Mash the boiled soybeans while still hot (do not throw away the broth)
4. Mix rice koji and salt in a bowl. Add the soybeans and broth and mix until there are no grains left.



5. Put the mixed miso into a clean storage container. Make sure there are no gaps or air.
6. Cover the surface with plastic wrap to prevent it from coming into contact with air, and place a weight on it.

7. Cover the storage container to prevent dust from entering and store at room temperature.
8. After one month, check the degree of fermentation once every 2 weeks.



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How to Make Shio-Koji



< Equipment >

- Bowl
- Storage container with lid (1.5 – 3kg)
- Stirring spoon

Ingredients	With 500g Koji	With 1kg Koji
Koji Whole Grain	500g	1kg
Salt	175g	350g
Water	600ml	1200ml
Completion Amount	Approx. 1.3kg	Approx. 2.6kg



1. Add rice koji and salt to a bowl.
2. Mix the rice koji and salt for at least 3 minutes, mixing with your hands.

3. Add water and mix with a spoon.
4. Place in a clean storage container with a lid and cover tightly.

5. Store at room temperature away from direct sunlight and stir well with a spoon once a day.

6. In about 1 to 2 weeks, it will have a sweet aroma and just the right amount of salt. You can crush the rice koji grains with your fingers and it will be thick. It is ready.

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How to Make Shoyu-Koji



< Equipment >

- Bowl
- Storage container with lid (about 1.5 – 3kg)
- Stirring spoon

Ingredients	With 500g Koji	With 1kg Koji
Koji Whole Grain	500g	1kg
Salt	40g	80g
Soy Sauce	750ml	1500ml
Completion Amount	approx. 1.3kg	approx. 3.6kg



1. Put Koji and salt in a bowl.
2. Add soy sauce and mix with a spoon until it thickens.

3. Place in a clean storage container with a lid and cover tightly.

4. Store at room temperature away from direct sunlight and stir well with a spoon once a day.

5. In about 1 to 3 weeks, it will have a sweet aroma and just the right amount of salt. You can crush the grains of rice koji with your fingers and it will be thick. It is ready.

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