

Organic KOJI AGAVE Fermented Blend Syrup

New Low GI Sweetener
with
Depth of Fermentation





Deeper flavor & nutrition KOJI SYRUP enhances Agave

Benefit	Why? (Simple Science)
Taste depth	Amino acids add umami, roundness
Flavor boost	Umami + sweetness highlights other flavors
Longer finish	Oligosaccharides break down slowly in the mouth
Balanced sugar	Glucose balances fructose
Gut health	Oligos feed good bacteria
Extra nutrition	Trace amino acids support metabolism