

ENZYMATIC FOODS

Koji (*Aspergillus oryzae*) is a unique noble fungus in many ways. It has been used for hundreds of years, especially for fermenting miso, soy sauces, shiokoji, sake and other amazing products.

Koji, like any organism, wants to live and reproduce. It does this (simplistically) by creating a plethora of enzymes and other compounds in its environment that allow it to break down the available energy source and use it for its own growth. The variety of these compounds is not only extremely wide, but Koji is also specific in that it does not produce mycotoxins and is thus completely safe for human consumption, which cannot be said of most fungi.

But it doesn't end with fermentation. Not only the diverse range of enzymes, but also other substances with prebiotic effect that koji can produce, opens up completely new possibilities in supporting digestion and taking care of the intestinal microbiome. We are participating in the development of laboratory isolation methods to get the best from our enzymatic rice, and this unique extract is the basis for a completely new segment of enzymatic foods.



It is a broad concept based on the idea of producing a concentrated extract of the most valuable ingredients and then adding it to foods that do not require temperatures higher than 60°C for their production or preparation, so as to avoid its unwanted degradation. Incorporating it into foods we are used to generally eat, snack or drink, we can easily and effortlessly strengthen our bodies and especially our intestinal microbiome.

We believe that in this way, conventional foods and beverages can be given a whole new dimension and we can bring innovation, competitive advantage and new customers to ongoing production. All this with minimal impact on existing recipes and production processes.

The key ingredients of our koji extract are:

- enzymes - digestive enzymes, catalase, cellulase, beta-glucanase, xylanase, inulinasa, ...
- prebiotics - especially oligosaccharides
- postbiotics
- fibre
- other valuable substances - polyamides (especially agmatine, putrescine and spermidine), beta-glucans, kojic acid, biotin, koji glycosylceramide, ferulic acid, ...



Koji extract is offered to food and beverage manufacturers in several standardized forms, from which it is possible to choose a suitable variant according to the type of product and the specifics of its production process. Among the tested variants, besides the extract in pure form, various carriers are available, e.g. rice granulate with fibre, starches, fats, glycerol or alcohol. We also offer consulting and development tailored to your specific needs.

In our own product range you can find instant cereal porridges and fruit bars as typical examples of enzymatic foods. All currently offered kinds are vegan, gluten-free and high in fibre.

Using our porridge can't be any easier - pour the contents of the bag into a bowl or mug, add water or milk at a temperature of up to 60°C, stir and sweeten to taste.

Enzyme bars are a practical and healthy solution for your snacks or as a quick energy boost.

