

KOJI ENZYMES



Koji or *Aspergillus oryzae* are the names for a noble fungus that has helped ferment various ingredients for thousands of years, giving them, for example, the umami flavor, delicate tenderness, or sweetness without added sugars.

Koji is used in Asia, especially in Japan, in the production of miso, soy sauces, sweet amazake puddings, shiokoji meat marinades, and even in the production of sake. All of this is possible thanks to the many valuable enzymes it produces during its growth on rice or other cereals on which it is cultivated. And these enzymes, which are among other things, part of various commercially offered enzyme preparations and nutritional supplements, we process into different forms and different flavors so that they can serve you in both home and professional kitchens.

Komekoji

- Cereal covered and overgrown with koji fungus, which is then dried at temperatures below 50°C to prevent the degradation of valuable enzymes
- It is typically polished rice, whole grain rice (genmaikoji), or barley (mugikoji)
- Suitable for preparing your own miso, shiokoji, amazake or for meat „aging“

Shiokoji

- Marinade suitable for both fish and white meat (typically marinates for several hours) as well as for red meat (marinates overnight in a cool place), which tenderizes the meat and gives it an unmistakable umami flavor
- Ideal for pickling vegetables or for vegetable salads, dressings, etc.

To give you an idea of the art of enzymes in reality, we offer a small tasting, which you can find in our recipes.

Meat „aging“ with komekoji

- Mix the komekoji with a stick blender or grind into a fine flour in a mortar
- Coat the steak or other meat in flour and place it in the refrigerator
- Let it sit for 1-2 days and then remove the rest of the komekoji from the meat
- Meat is tenderized as when it has been aging for a long time and is ready for your favorite recipe

Preparation of amazake pudding

- Cook the rice and let it cool to about 40-50 °C
- Add the dried komekoji (we recommend a 1:5 ratio) and mix
- Place it in a rice cooker or oven, set the temperature to 50-60°C and let it sit for 6-8 hours
- You can also mix or season the resulting pudding with nuts
- The more komekoji you use, the higher the temperature you set, or the longer you leave the rice in the oven, the sweeter the pudding will be. It's alchemy, but beautiful and delicious.

PRODUCT	INGREDIENTS	BIO	VEGAN	KOSHER	GLUTEN FREE	ALLERGENS FREE
komekoji	roundgrain rice	✓	✓	✓	✓	✓
golden komekoji	roundgrain rice	✓	✓	✓	✓	✓
genmaikoji	wholegrain rice	✓	✓	✓	✓	✓
mugikoji	barley	✓	✓	✓	✗	barley
white shiokoji	roundgrain rice	✓	✓	✓	✓	✓
brown shiokoji	wholegrain rice	✓	✓	✓	✓	✓
golden shiokoji	roundgrain rice	✓	✓	✓	✓	✓

For customers who want to try or gift these products, we have an umami-tasting set that includes komekoji, white shiokoji, soya shiro miso, and dried shiitake mushrooms.



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