



MUSO Co., Ltd. 1-3-8 Minami-Shinmachi, Chuo-ku, Osaka 540-0024 JAPAN

FSM601-01-02

TEL: +81-6-6920-6102 FAX: +81-6-6920-6112

MUSO Product Information Sheet

DRY021

21-12-14

| | | | |
|------------------------------------|--|------------|-----------|
| PRODUCT NAME: | GENMAI KOJI | | |
| DESCRIPTION: | Dried Brown Rice Koji | | |
| STORAGE CONDITION: | Keep packed in cool and dry place, away from sunlight | Organic | - |
| STORAGE CONDITION (AFTER OPENING): | Keep packed in cool and dry place, away from sunlight. It is preferred to keep in a fridge | SHELF LIFE | 24 months |

| Product Code | Packaging Information | Unit GW (g) | Unit Size (mm) | Outer case GW (kg) | Outer Size (cm) |
|--------------|----------------------------|-------------|----------------|--------------------|-----------------|
| 139020 | 500G(17.6 OZ) X 5 X 4 /CTN | 507 | 30x145x240 | 10.1 | 40x25x21 |

INGREDIENTS

Brown Rice, Koji spores (*Aspergillus oryzae*) [Processing aid]

NUTRITIONAL INFORMATION

| | per 100g |
|---------------------------|----------|
| Energy : kJ | 1,560 |
| Energy : kcal | 369 |
| Fat: g | 3.8 |
| of which saturates: g | 0.6 |
| Carbohydrate (EU): g | 74.2 |
| of which sugars: g | 0.9 |
| Fiber: g | 4.6 |
| Protein: g | 7.1 |
| Salt: g (sodium (g) x2.5) | 0.01 |
| Sodium: mg | 2 |

HOW TO USE:

It is used for making Miso, Amazake, Umami salt, Umami shoyu.