

## Daily life with Koji drink

Koji drink: beverage made from fermented rice

### The secrets of tasty Koji drink

Sufficient time and effort in fermentation process.

Using high quality rice and pure water.

Rich flavor and natural sweetness.

Safe beverage for kids due to alcohol free.

### Which purpose is this product used for?

- Cooking
- Rehydration supply
- Nutritional support
- Emergency food
- Diet food
- Anti-aging



## Q&A

### What makes Koji drink sweet without sugar?

The sweetness of fermented rice is caused by the glucose which is produced by decomposition of rice starch. The natural sweetness is extracted from rice and the sweetness is increased by taking longer time in fermentation process.



### Get healthier life with Amazake. Fermented rice drink called 'drinking drip infusion'

Amazake (Koji drink) is rich in nutrients like drip infusions. The following nutrients are fully contained. glucose, vitamin B group (B1, B2, B6, folic acid), oligosaccharide, essential amino acid, dietary fiber, and so on. 30 kinds of enzymes are produced. Unlike fermented drink made from sake lees, this product is alcohol free and safe beverage for kids.

### Immune cell activation in body and intestine

When fermentative bacteria pass intestine, they effect on intestinal immune regardless of bacteria condition of being alive or dead. It's known that good bacteria in intestine is increased by a composition called glucosyl ceramide in Koji (fermented rice), which results in the increase of substances activating immune cells.

## Cooking recipes using Koji drink

Without using sugar and Mirin (a type of sake with low alcohol and high sugar content), Koji drink can bring out the flavor of food itself. By using Amazake (Koji drink) derived from ancestors' wisdom, you can make delicious dishes for good health.

### Hot cocoa Hot and nutrient-rich drink with sweet flavor without using sugar!



[Ingredients]  
100cc milk  
1/2 tablespoon pure cocoa  
1 tablespoon Koji drink

- ① Warm up milk and Koji drink by a pot or microwave oven.
- ② Add ① into cocoa little by little to prevent cocoa from lumping up.

### French toast You can have nutritious breakfast.



[Ingredients]  
1 sliced bread (in case of a loaf cut into 5 slices)  
1 egg  
100cc milk  
2 tablespoons honey  
1 tablespoon Koji drink

- ① Beat an egg in a bowl.
- ② Mix milk, honey and Koji drink into ①.
- ③ Soak the sliced bread in the egg mixture for 30 minutes. (If possible, keep it soaking from the day before.)
- ④ Bake the bread in an oven toaster.

### Spaghetti Neapolitan



[Ingredients]  
80g Spaghetti (1.6mm)  
80g Sliced onion  
70g Sliced sausage  
1/2 piece Sliced green pepper  
17g Sliced mushroom  
50g Ketchup  
10g Worcester sauce  
10g Salted butter  
2 tablespoons Koji drink  
2 tablespoons Salad oil

- ① Boil the spaghetti in 1% salt water. After boiling, coat the boiled pasta with salad oil (1 tablespoon).
- ② Heat the rest of the salad oil in a frying pan and stir-fry sausage and vegetable.
- ③ Apply the seasonings around the boiled pasta in the order of ketchup, sauce, Koji drink, and butter.
- ④ Serve on a plate.

### Sauteed salmon

The sweetness and Umami taste in Koji make salmon soft.



[Ingredients]  
100g sliced salmon  
2 tablespoons Koji drink  
A pinch of salt and pepper  
A pinch of flour  
1 tablespoon salad oil (butter)  
Vegetables as a garnish

- ① Mix Koji drink, salt and pepper in a poly bag, and soak the sliced salmon in the bag.
- ② After 2 hours, cover the salmon with flour. Heat the lightly oiled frying pan and fry the both sides of the salmon at 200°C until brown.
- ③ Add vegetables on the side of the dish.

### Dressing Enjoy a lot of vegetables with rich flavor!



[Ingredients]  
300g Koji drink  
130g sake for cooking  
120g salad oil  
65g soy sauce (dark)  
0.5g salt and pepper  
0.7g garlic powder

- ① Mix salt, pepper, garlic powder, sake (for cooking) and Koji drink in a pan and heat it to evaporate alcohol.
- ② After removing the heat, add soy sauce into it.

### Fried pork with ginger flavor



[Ingredients]  
130g sliced pork loin  
15g sliced onion  
30cc soy sauce (light)  
25cc sake for cooking  
20cc Koji drink  
5g grated ginger  
Vegetables as a garnish

- ① Slice the onion
- ② Mix the all seasonings and soak the pork in it.
- ③ Heat the lightly oiled frying pan and grill the pork over medium-high heat until it's browned.
- ④ Serve the pork and vegetables on the dish.