PLANT FACT SHEET

Aspergillus oryzae (Ahlburg) Cohn

GENUS *Aspergillus* **FAMILY** Aspergillaceae

COMMON NAMES Koji mould, Hama-natto mould, Hishio mould

EDIBLE PARTS AND USES

Edible parts: Fungus

The mould is involved in the fermentation of miso, amazake, shoyu, mirin, taosi, nuruk, chiang-yiu and other products. Koji pickles are eaten. The Koji is used to remove odour from garlic which is then used for a nutritional supplement.

DESCRIPTION

A blue mould used to produce soy sauce.

HABITAT

It is a temperate plant.

REFERENCES

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 250

Hu, Shiu-ying, 2005, Food Plants of China. The Chinese University Press. p 262

Uphof,

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/b9d8ceaa-1c58-40c3-96fc-ba5cb9b6e9de