

Rice, Rice Koji & Water are adding together to introduce Lactobacillus. Then Lactobacillus produces Lactic Acid.

While Lactobacillus producing Lactic Acid, it consumes mainly Linoleic Acid (fatty acid); leaving Palmitic Acid (fatty acid).

Yeast utilizes Palmitic Acid to grow.

## Difference in Yeast Growth between KIMOTO and SOKUJO fermentation starter methods

Source: Nihonshu No Kagaku by Miyoko Wada & Toshinari Takahashi