



Hakubaku

The Kokumotsu Company

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Connecting people and grains
with health and deliciousness

Hakubaku PROFESSIONAL CATALOG



Millet

We offer a variety of products, including easy-to-use mixes and unmixed grains of your choice.

Gokoku Blend (5-grain blend)

INGREDIENTS

Barley, Proso millet, Foxtail millet, Amaranthus, White sesame seeds



Net Weight	Quantity per Case	Product Code	Best Before
1kg	12	47001	360days
15kg(paper bag)	—	47002	

How to cook

Mix with rice and cook

STOVE TOP or RICE COOKER Measure rice and add regular water amount for rice cooking. Add millet and water in a 1:2 ratio. Soak for 30 minutes and cook rice. Millet do not need to be washed with water.

Boil it for salad or soup

Boil water in a pan. Pour millet into the boiling water. Reduce the heat to medium. Boil small grains for 10-15 minutes and other grains for 15-20 minutes. Drain in a colander. Rinse in cold water on a colander and drain. Boiled millet increases about three times its weight before boiling.

Gokoku Blend (KURO) A (5-grain blend)

INGREDIENTS

Waxy barley, Black rice, Sprouted brown rice, Proso millet, Foxtail millet



Net Weight	Quantity per Case	Product Code	Best Before
5kg	2	47516	180days

Jurokkoku Blend (16-grain blend)

INGREDIENTS

Foxtail millet, Black rice, Sprouted brown rice, Black beans (soybeans), Proso millet, Sprouted red rice, Amaranthus, Quinoa, Adzuki beans, Sorghum, Adlay millet, White sesame seeds, Black sesame seeds, Barley, Corn, Barnyard millet



Net Weight	Quantity per Case	Product Code	Best Before
500g	10	47733	360days
5kg	2	47005	180days

Kokunaisan Gokoku Blend (5-grain blend)

This product uses only Japanese domestic ingredients.

INGREDIENTS

Waxy barley, Barley, Sprouted red rice, Soybeans, Sprouted brown rice



Net Weight	Quantity per Case	Product Code	Best Before
5kg	2	47023	180days

↓
Onigiri



↓
Café Plate



↓
Sushi



Cooked product Various types of Japanese rice

Retort food

Mazerudake Zakkoku Gohan (Millet mixed directly into rice.)

INGREDIENTS

Waxy brown rice, Black rice, Roasted soybeans, Sprouted Waxy barley, White sesame seeds, Soybeans, Sprouted brown rice, Corn, Vegetable oils and fats



Net Weight	Quantity per Case	Product Code	Best Before
120g	10×3	76330	360days

Black rice

It is prized as a food for beauty and longevity, and is also known as "medicinal rice." "The black pigment "anthocyanin" in the bran part is a type of polyphenol. This pigment gives the rice its color.



Net Weight	Quantity per Case	Product Code	Best Before
150g	8	47782	360days
300g	8	47720	
500g	6	47725	
5kg	2	47010	180days

Red rice

It was introduced from mainland China during the Jomon period and is considered the root of rice. It is also said to be the origin of sekihan. The red pigment "tannin" in the bran part is a type of polyphenol. It is also characterized by its strong sweetness and deep flavor.



Net Weight	Quantity per Case	Product Code	Best Before
5kg	2	47014	360days

Sprouted brown rice

It is made by sprouting brown rice and increasing its nutritional value. When sprouted, the hard outer skin becomes soft and the starch turns into glucose, giving it a unique sweet taste. What should be noted is that the nutritional component GABA increases with germination. Manufactured using our unique steam manufacturing method.



Net Weight	Quantity per Case	Product Code	Best Before
500g	8	47772	360days

Barley

There are many different types of barley products. We use barley as a raw material and process it in a variety of ways so that you can choose based on ease of eating, usage, and nutritional value.

“Barley” is attracting attention as a healthy functional food ingredient

Barley, like white rice, is a grain that has been popular as a staple food for a long time, and with the recent health boom, it is a food ingredient that is attracting attention for its high nutritional value.

There are two types of barley: Barley(Non-Waxy Barley) and Waxy Barley.

Barley(Non-Waxy Barley) contains high fiber and is a light and refreshing texture.

Waxy Barley contains particularly high dietary fiber and is characterized by its chewy texture.



Types of Barley

Barley and wheat are both grains belonging to the Poaceae family. Barley is classified mainly based on its protein content, and barley is further classified into “Barley(Non-Waxy Barley)” and “Waxy Barley” based on starch content.

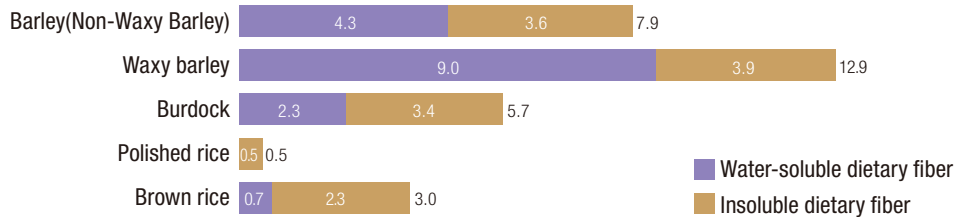


Rich dietary fiber

Barley is very rich in fiber. It contains more fiber than burdock root, which is known for its high fiber content.

Barley contains a good balance of "Water-soluble dietary fiber" and "Insoluble dietary fiber," which have different functions.

Dietary fiber content (g/100g edible portion)



Polished rice has a trace amount of soluble dietary fiber.

*Barley: According to our research, Others: Standard Tables of Food Composition in Japan – 2020 –(Eighth Revised Edition)

Barley (Non-Waxy Barley) has **2.8** times more dietary fiber than brown rice

Waxy barley has **4.3** times more dietary fiber than brown rice

Mochimugi (Waxy Barley)

It has a chewy texture that is stronger than rolled barley, so it can be used not only for cooking rice but also as an ingredient for soups and salads.



Kokusan Mochimugi (Waxy Barley made from Japanese ingredients)

We use 100% Japanese Waxy barley.

Net Weight	Quantity per Case	Product Code	Best Before
800g	6	11265	360days
5kg(paper bag)	—	13500	
20kg(paper bag)	—	13502	

Net Weight	Quantity per Case	Product Code	Best Before
500g	6	13211	360days
5kg(paper bag)	—	13505	
20kg(paper bag)	—	13509	

How to add to rice and cook

STOVE TOP or RICE COOKER Measure rice and add regular water amount for rice cooking. Add barley and water in a 1:2 ratio. Soak for 30 minutes and cook rice. Barley do not need to be washed with water.

You can cook rice with 100% barley.



Oshimugi (Rolled Barley)

The most standard type of barley, characterized by a black stripe in the middle of the grain. After exposing it to steam, it is pressed with a roller to make it easier to cook.



Net Weight	Quantity per Case	Product Code	Best Before
800g	6	11034	360days
5kg(paper bag)	—	11051	
20kg(paper bag)	—	11055	

Kometsubumugi (Barley in the shape of a grain of rice)

Barley was cut into two pieces, the black stripe removed, and processed to look just like rice. The specific gravity of the grains is the same as that of rice, so even if you mix it with rice and cook it, it won't stand out and is easy to eat.



Net Weight	Quantity per Case	Product Code	Best Before
800g	6	12034	360days
5kg(paper bag)	—	12005	
20kg(paper bag)	—	12010	

Barley

There are many different types of barley products.
We use barley as a raw material and process it in a variety of ways so that you can choose based on ease of eating, usage, and nutritional value.

Barley flour

Mochi Omugi Ko
(Waxy Barley flour)

Barley flour absorbs more water than wheat flour and can impart a chewy texture like that of highly watered bread.



Net Weight	Quantity per Case	Product Code	Best Before
1kg	10	45504	180days
20kg	—	30525	

Bread...◎ Confectionery...○ Noodles...○

Kokusan Mochi Omugi Ko
(Waxy Barley flour made from Japanese ingredients)

We use Japanese Waxy barley as the raw material. It has a bright color and a soft, plump.




Net Weight	Quantity per Case	Product Code	Best Before
20kg	—	30563	180days

Bread...◎ Confectionery...◎ Noodles...○

Mochi Omugi Zenryuhun DF02
(Waxy Barley Whole grain flour)

Whole grained Waxy barley rich in dietary fiber. In terms of texture, it has a chewy texture, and in terms of nutrition, it can provide dietary fiber.




Net Weight	Quantity per Case	Product Code	Best Before
20kg	—	30560	180days

Bread...◎ Confectionery...◎ Noodles...—

Baisen Omugi Ko
(Roasted Barley flour)

Adds color and aroma to bread and baked goods. The standard ratio is 3-5% to flour.



Net Weight	Quantity per Case	Product Code	Best Before
1kg	10	45602	180days
5kg	2	45603	

Bread...◎ Confectionery...◎ Noodles...—

Cooked products

Retort food

Mazerudake Mochimugi
(Millet mixed directly into rice)

INGREDIENTS

Waxy barley, vegetable oils and fats / trehalose



Net Weight	Quantity per Case	Product Code	Best Before
100g	8×3	28912	360days

Flakes

Omugi Flakes
(Barley flakes)

INGREDIENTS

Barley



Net Weight	Quantity per Case	Product Code	Best Before
180g	6	45923	360days
5kg	2	47643	

Flakes

Mochimugi Flakes
(Waxy Barley flakes)

INGREDIENTS

Waxy barley



Net Weight	Quantity per Case	Product Code	Best Before
180g	6	45922	360days
5kg	2	47646	180days





Others

Medium-strength flour for udon noodles

Mennadai

This is the highest quality flour for noodles with a bright yellow color and smooth luster. Its chewy and viscoelastic texture makes it ideal for thick Japanese noodles.

Net Weight	Product Code
25kg	30048

Strong flour for bread

Kinzishi

This is a high quality bread flour with good gluten quality and allows the dough to rise well. It can be used as a flour for a variety of breads, from loaves of bread to high-grade breads.



Net Weight	Product Code
25kg	30002

Light flour for confectionery

Gateau Nature

The highest quality confectionery flour suitable for making cakes and other Western confectionery. The result is a fluffy texture that melts in your mouth.



Net Weight	Product Code
25kg	30040

Semi-high gluten flour for Chinese noodles

Tenshin

This high-grade Chinese noodle flour produces noodles that are firm and do not easily stretch after boiling.



Net Weight	Product Code
25kg	30029

Mix flour for deep frying

Tempura Ko Gold

This tempura flour emphasizes a thin batter, crispy texture and a beautiful golden finish. The formula is designed for ease of use.





Net Weight	Product Code
10kg	33006
20kg	33008

Buckwheat flour

Ishiusu Hiki Sobako Kirishina Sarashina


Buckwheat flour carefully ground in a stone mill. Sarashina soba is characterized by its original soba flavor and crunchy texture. Internal capacity

Net Weight	Product Code
20kg	32225

Arabiki Baisen Bakuga
(Coarse-ground roasted malt)

Spicy sweet aroma and taste



Net Weight	Product Code
10kg	27305

Malt is germinated barley and is used mainly to make beer.

H1 Arabiki Mugicya
(Coarse-ground barley Tea)


Slightly bitter and sharp taste



Net Weight	Product Code
10kg	27306

We are getting the following.

<Chuo factory>(Millet / Barley) <Nango factory>(Dried noodle) <Nango factory>(barley tea)



JQA-FC0060-1 JQA-FC0060-2



Hakubaku CO.,LTD.
Overseas Business Department
5-8-40 Kiba, TokyoParkside Bldg. #14, Koto-ku, Tokyo 135-0042, Japan
mail:contact@hakubaku.com <https://www.hakubaku.com/>

