

## **Production of natto starter**

### **Abstract**

The quality characteristics of natto starter affects the quality of natto such as flavor, taste and the production of sticky materials. In order to get good natto starter, *Bacillus natto* isolated from commercial natto starters was transferred from nutrient agar slant and incubated on three solid media; soybean extracts agar, phytone agar and nutrient agar. Natto manufactured with the starters of soybean extracts agar and phytone agar contained high amounts of organic acids and amino acids, but natto manufactured with the starter of nutrient agar contained low amounts of those components. The quality of the former two natto were of high grade, while that of the latter natto was of low grade. It was proved that transferring *B. natto* from nutrient agar slant to soybean extracts agar slant or phytone agar slant was effective to get good quality of natto starter.