

Our unique ultra-fine and airy black sesame powder is blended with ground roasted soybean to further enhance the black sesame aroma. It is ideal for making confectionery and baking;



KUKI BLACK SESAME PPWDER MIX
FOR CONFRCTIONARY & BAKING

Packaging : 1kg x 6 bags per carton

JAN code : 4972370404022

Shelf life : 12 months

Ingredients	Roasted black sesame , Roasted ground soybean
Nutrition (per 100g)	E n e r g y : 422kcal
	P r o t e i n : 34.8g
	F a t : 21.5g
	Total Carbohydrates : 32.8g
	-Available Carbohydrates : 11.8g
	-Dietary Fiber : 21.0g
	Salt(Equivalent) : 0.01g
	C a l c i u m : 1600mg
	Iron : 10.2mg
Storage	Avoid direct sunlight, store in dark place
Allergens	Sesame seed, Soybean

Kuki

九鬼 製菓用 黒ごまパウダーミックス



Black sesame powder mix



A specialist of sesame products more than 130 years

KUKI SANGYO CO.,LTD.



KUKI

BLACK SESAME POWDER MIX

For Confectionery and Baking

製菓用黒ごまパウダーミックス



Our unique ultra- fine and airy black sesame powder is blended with ground roasted soybean to further enhance the black sesame aroma.

It has the following characteristics, making it ideal for confectionery and baking;

- ✓ Easy to blend with flour
- ✓ Does not interfere with fermentation or dough rising, maintaining a neutral nature
- ✓ Produces a deep black color
- ✓ Easily processed into creams or sauces



All plant based



Non GMO



Gluten free



Dairy free

Unique and special Ingredients

Only two ingredients are used to produce this mix powder. However, they are unique and special, imparting various characteristics suitable for confectionery and baking, all without the use of any additive.

Kuro Goma Powder (Black sesame powder)

The main and key ingredient of this product. Made from 100% pure black sesame seed. Roasted and ground into ultra-fine and airy powder by our unique manufacturing technique. Rich in nutrition such as dietary fiber, iron or calcium.

Kinako (Ground soybean)

Soybean grown in Japan is well-roasted and ground in smooth texture, Its pleasant flavor and natural sweetness enhance the aroma and flavor of sesame.

Sesame Ingredients Comparison for Confectionery and Baking

	 Black Sesame Powder Mix	 Ground sesame	 Sesame Paste
Smoothness	✓	-	✓
Texture	-	✓	-
Aroma intensity	✓	✓	✓
Flavor intensity	✓	✓	✓+
Depth of black color	✓+	-	✓
Handling	✓+	-	-

Deeper black, Lighter texture

This powder is Very easy to blend with flour, Does not interfere with fermentation or dough rising, maintaining a neutral nature, and Giving cake / bread a deep black color.

【 Add 5% sesame powder / paste to the pound cake recipe】



Easily processed into creams or sauces



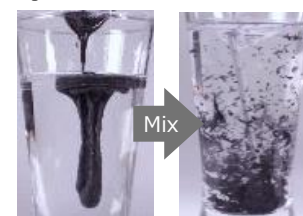
Its fine powder texture allows for smooth mixing, giving creams and fillings a rich, smooth mouthfeel

Fresh cream Black sesame powder mix

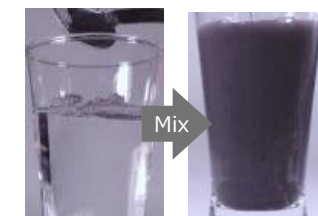
100 : 5-10

Mixed smoothly with cold liquid

Our unique mix powder made from finely ground black sesame powder and soybean, disperses well in liquids, regardless of its temperature hot or cold.



Sesame Paste



Black Sesame Powder Mix

Can be used in the same way as matcha powder

This powder mix is especially recommended to chefs who have experience with matcha powder. Simply replacing matcha powder



with this product allows you to create a new black sesame flavor for the same desserts.



ロールケーキ



Black Sesame Swiss Roll

With one bag of this product, you can make 20 rolls

Ingredients (for 1 roll)

【Cake batter】

Cake flour 50g
Egg yolk 60g (from 3 eggs)
-Sugar 20g
Egg whites 90g (from 3 eggs)
-Sugar 50g
Milk 80ml

Black sesame powder mix 40g

【Cream】

Fresh cream 100g
Honey 40g
Black sesame powder mix 10g

Instructions

- 1 In a bowl, mix egg yolks and sugar until the mixture becomes pale in color.
- 2 In a separate bowl, combine egg whites and sugar, and whip into stiff peaks (meringue).
- 3 Gently fold 1 into 2. Then, add sifted cake flour, milk, and black sesame powder mix, and mix until smooth.
- 4 Pour 3 onto a parchment-lined baking sheet l and bake at 180° C for 10 minutes.
- 5 Put the cream ingredients in a bowl and whip until it reaches soft peaks
- 6 Spread the cream over the cooled cake, roll it up from the front, and chill in the refrigerator.

カヌレ



Black Sesame Canelé

With one bag of this product, you can make 400 pcs

Ingredients (for 8 pcs)

Unsalted butter 25g
Milk 250ml
Rum25g
Vanilla oil 5滴
◆Bread flour 30g
◆Cake flour 25g
◆**Black sesame powder mix** .. 20g
Granulated sugar 125g
Whole egg 50g
Butter as needed
Honey as needed

Instructions

- 1 Melt butter in a saucepan until browned, then add milk. Just before boiling, remove from heat and mix in rum and vanilla oil. Cool quickly.
- 2 In a bowl, mix sifted dry ingredients (◆), sugar, egg, and 1. Let rest at room temperature for 20-30 minutes.
- 3 Grease the mold with butter and coat the edges with honey.
- 4 Stain 2 and pour into the mold until 80% full.
- 5 Bake at 230° C for 15 minutes, then lower to 180° C and bake for 55 minutes.
- 6 Cool on a wire rack immediately.
- 7 Top with whipped cream or roasted black sesame if desired.

クッキー
クリーム



Cookie Choux Puff with Black sesame

With one bag of this product, you can make 1,200 pcs

Ingredients (for 24 pcs)

Unsalted butter 65g
Sugar 100g
Salt as needed
Black sesame powder mix 20g
Cake flour.....65g

Choux puff 24 pcs
Cream as needed

Instructions

- 1 Mix the diced butter, sugar, and salt until evenly combined, working it like a dough.
- 2 Add black sesame powder mix and cake flour, and mix thoroughly. Roll out the dough into a rectangle about 2-3mm thick and chill in the refrigerator.
- 3 Cut into 24 pieces and chill in the refrigerator for 30 minutes.
- 4 Pipe 24 portions of choux pastry onto a baking sheet. Place a piece of cookie dough on top of each and bake at 180° C for 15 minutes in a oven preheated at 230° C.
- 5 Fill with cream to finish.

ミルクソース



Black Sesame Milk Sauce

With one bag of this product, you can make 200 cups

Ingredients

Black sesame powder mix 5g
Condensed milk.....50g

Instructions

- 1 Just mix Black sesame powder mix and condensed milk to make a sauce.

It's recommended as a topping for pancakes, French toast, and vanilla ice cream.