



GENERAL POD FAQ'S:

Q: What is the PlanitPOD?

A: The PlanitPOD is a first-of-its-kind, commercially-approved appliance that allows chefs and users to ferment their own plant based proteins, blends, and koji at the push of a button.

Q: What types of ferments can I make in the PlanitPOD? What kinds can I not make?

A: The POD is optimized for mold/fungal fermentation, e.g. koji and tempeh. While the POD can technically be used for other types of fermentation, it is not necessarily optimized for those processes.

Q: Can I make pickles in the POD?

A: Unfortunately, no. The POD isn't designed for making traditional pickles or lacto-fermented vegetables on its own. Those are best achieved through classic fermentation methods.

That said, the POD *does* play a powerful supporting role. By producing koji, you can enhance the flavor, depth, and complexity of your pickled vegetables; adding subtle sweetness, umami, and a more layered final result.

For more advanced users, the POD can also help accelerate certain traditional ferments. For example, its controlled heat can speed up sauerkraut production, creating a quicker (though less developed) version in about 24 hours versus the typical 1–4 weeks.

Bottom line: You can't make pickles in the POD, but you can absolutely make your pickles better with it.

Q: Can I make kimchi in the POD?

A: No. The POD isn't designed for making traditional kimchi or other lacto-fermented vegetables on its own. Those are best made using classic fermentation methods.

What the POD *can* do is elevate your kimchi. By incorporating koji made in the POD, you can enhance flavor with added depth, subtle sweetness, and umami.



Q: Can I make sauerkraut in the POD?

A: No. The POD isn't intended to replace traditional sauerkraut fermentation. However, it can support the process. Koji made in the POD can boost flavor complexity, and for advanced users, the POD's controlled heat can help speed up fermentation; producing a quicker (though less developed) version than the standard multi-week process.

Q: Can I make hot sauce in the POD?

A: No. The POD isn't designed to produce traditional fermented hot sauce on its own.

That said, koji can be a powerful addition. Using koji made in the POD can enhance your hot sauce with deeper umami, balanced sweetness, and more nuanced flavor.

Q: Can I make yogurt or kombucha in the POD?

A: Not recommended. The POD isn't designed to maintain the precise conditions required for consistent yogurt fermentation.

Q: Do customers need to source ingredients through Planit Protein?

A: No, but we highly suggest utilizing Planit Protein's ingredients and blends as they have carefully sourced and vetted all of their products and they have been tested and proven to work consistently and successfully with the PlanitPOD.

Q: Does the PlanitPOD require proprietary starter cultures?

A: No, but we highly suggest utilizing Planit Protein's cultures as they have carefully sourced and vetted all of their products and they have been tested and proven to work consistently and successfully with the PlanitPOD.

Q: What is the Price of Planit Protein starter kits?

A: \$104.00. Visit www.PlanitProtein.com for more information.

Q: Is the internal chamber of the PlanitPOD sealed? Can bacteria grow anywhere within?

A: The internal chamber is fully sealed when the door of the PlanitPOD is closed. The sanitization cycle will wipe out any unwanted bacteria in-between cycles.

Q: Can door go in dishwasher or 3- compartment sink?

A: The only components of the door that can go into the dishwasher or a 3-compartment sink are the stainless steel panel and the rubber gasket. The panel is easily removeable by unscrewing the 2 screws at the left and right of the window. The gasket will simply come out of the door when the panel is removed.



Q: Will it leave smells / flavor behind in chamber?

A: No.

Q: What data gets saved for HACCP plan?

A: The data that is saved for the HACCP app are the POD serial number, the time and date of the cycle, the type and length of the cycle, and the temperature of the cycle throughout its entirety in 10-minute increments.

Q: Can you customize a cycle?

A: Not at this time.

Q: Does the POD regulate humidity?

A: No, the POD does not regulate humidity, but the internal A-frame was designed to deflect any internal moisture and humidity to the sides of the chamber and into the moisture tray below the door.

Q: Can I open the chamber mid cycle?

A: Yes, you can open the chamber mid-cycle if you want to take a look at your growth, but do not leave the door open for too long or temperature will get thrown off resulting in a potentially uneven grow.

Q: How often do you need to remove and clean panel and gasket?

A:

Q: How to clean chamber? Do I need to sanitize before every cycle?

A:

Q: Where are the internal temperature sensors?

A:



TEMPEH FAQ'S:

Q: What is tempeh?

A: Tempeh is a traditional fermented food made by culturing whole soybeans into a firm, sliceable cake. Originating in Indonesia, it's created through a controlled fermentation process that binds the beans together, developing a dense texture and a nutty, slightly earthy flavor.

Unlike more processed soy products, tempeh uses the entire bean, giving it a heartier bite and a more complete nutritional profile. The fermentation process not only builds flavor, but also helps make nutrients more accessible and consistent from batch to batch.

For chefs and operators, tempeh is more than an ingredient—it's a process. Producing it reliably requires precise control over temperature, time, and environment. That's where the PlanitPOD comes in—creating the stable, repeatable conditions needed to ferment with confidence, reduce variability, and scale production without compromising quality.

Q: Is commercial tempeh pasteurized?

A: Yes, commercial tempeh is pasteurized to halt the fermentation process, ensuring food safety, extending shelf life, and preventing the tempeh from turning overly sour, bitter, or spoiling during retail distribution.

Q: What is shelf life of tempeh? How do you store it?

A: The shelf life of tempeh varies with your storage method. Wrap tightly and refrigerate 5-7 days, or seal in an air-tight container to freeze 3-6 months.



KOJI FAQ'S:

Q: What is koji?

A: Koji is a fermentation culture made by growing a beneficial mold—*Aspergillus oryzae*—on grains like rice, barley, or soybeans. This process creates an enzyme-rich base that drives some of the world's most important fermented foods, including miso, soy sauce, and sake.

What makes koji so powerful is its ability to break down starches and proteins into sugars and amino acids, unlocking deep umami, natural sweetness, and complex flavor development.

For chefs and operators, koji isn't just an ingredient—it's a foundation. It's the starting point that transforms raw inputs into high-value, flavor-driven products. Producing it successfully requires tightly controlled temperature, humidity, and incubation conditions. That's where the PlanitPOD comes in—creating the precise, stable environment needed to cultivate koji consistently, reduce variability, and scale fermentation with confidence.

Q: What is shelf life of koji rice? How do you store it?

A: The shelf life of koji depends on your method of storage. Wrap tightly and refrigerate for 5-7 days, or seal in an airtight container and freeze up to 6 months.

Q: Does pasteurization happen on the koji cycle as well?

A: Yes, the pasteurization mode on the koji setting is a LTLT (low temp, long time) pasteurization at 135°F for approx. 90 minutes, which maintains enzymatic integrity while eliminating any unwanted contaminants that could change or spoil your ferment.

Q: Why do I have to wrap my rice in cheesecloth during the grow cycle?

A: During incubation, cheesecloth helps to control moisture. It allows airflow, prevents condensation from dripping directly onto the rice, and reduces wet spots that can invite unwanted microbes.



HACCP FAQ'S:

Q: What is a HACCP Plan?

A: A **HACCP plan** (Hazard Analysis and Critical Control Points) is a structured food safety system used to identify, monitor, and control potential hazards throughout the food production process.

Rather than testing food at the end, a HACCP plan focuses on **preventing issues before they happen**—by pinpointing critical steps where contamination risks may occur and putting controls in place to keep food safe.

These plans are widely used across commercial kitchens and food production to:

- Reduce food safety risks
- Maintain consistent processes
- Meet regulatory and inspection requirements

Q: What data gets saved for my HACCP Plan?

A: The data that is saved for HACCP purposes are the serial number of the POD, the time and date of the cycle, the type and length of the cycle, and the temperature of the cycle throughout its entirety in 10-minute increments.

Q: How do I access my HACCP logs?

A: In order to access your HACCP logs, you must register your POD on www.waringPODlogs.com (there is a link to this site at the top of the POD Fermentation HQ page). Once your POD is registered, you can place the USB that was included in the box with your POD into the USB port at the back of your unit. As long as you keep the USB plugged into your POD throughout entire fermentation cycles, your information will be loaded onto the USB. When you are ready to access your logs, you will then remove the USB from the POD, plug it into your computer, and upload the files into the cycle browser on www.waringPODlogs.com. The web-based app will have you and a manager sign off on the growth cycles you are looking to upload and will then turn them into readable documents with a graph, timestamps, and temperature reads from throughout your cycle that you can then save/print to keep on file for your HACCP plan needs.