

# Camossons Inc

*Koji Based Natural Seasonings to Various Dishes Around the World*



'Koji, the national fungus, is a key factor to a healthier and happier life and we shouldn't keep this treasure only for Japanese cuisine.'

Camossons Inc, Manami Auregan -Founder

## WHY KOJI?

Koji based seasonings can add natural and delicious umami to dishes, give essential nutrients that our body needs, replace added sugar, help to conserve food longer...



## OUR SELECTION

We propose fermented seasonings with simple ingredients. All items are free of added sugar, free of additives, and plant base. You will be impressed by the complexity of their tastes that fermentation has brought about.

## OUR ADDED VALUES

We are a team of certified fermentation meisters. We don't just sell seasonings but we tell benefits of fermentation, stories of brewers, share how to enjoy them in various dishes through online and actual activities.



## LET US BE YOUR PARTNER

We can look for high-quality fermented seasonings you need in Japan, arrange tours to breweries and become your interface where needed. We can plan events together so that your end-users can learn how to adapt them in their every-day dishes and enjoy. (EN/FR)





# Our Proposition

Added  
Sugar  
Free



**Organic Amazake**  
250g (Marukura)

Fermented rice can be used as an alternative for white sugar. It is full of nutrients good for guts. Great for drinking as well.



**Amazake Ketchup-Classic**

210g (Atelier de Koji)

No-sugar added ketchup, sweetened with amazake and mirin. Franco-Japanese style.

Plant  
Base



**White Soup Stock**

400ml (Nitto Jozo)  
White tamari as a base, dried mushrooms, radish, kelps are used to give a gentle tasting. Doesn't spoil color of your dish



**Shio-Koji Soy Mayo**  
180g (Atelier de Koji)

Shio-koji and soymilk replace the egg. Miso and French mustard are the secret ingredients.

Fresh  
Umami



**Organic Black Vinegar**

Aged for 3 years / 5 years 500ml (Kakuida)

Can be used as seasoning to add fresh umami. It is great for drinking as well to be in good health. It can ease fatigue, and lower blood pressure.



Profound  
Umami



**Organic Haccho-Miso**

400g and its Miso Powder 50g (Maruya)

Naturally brewed for 2 years with the ancient method. Great to mix with tomato sauce. Powder marries well with spices or cheese.



**Fermented Koji Soybean Flake-Profençale**

40g (Atelier de Koji)

Japanese umami married with French herbs and garlic powder. Just sprinkle over and your meal become French and is ready to eat.

Soy sauce  
&  
More



**Organic Soysauce**

200ml and Smoked Soysauce 210ml (Yugeta)

Organic soy-sauce made in wood barrel with the traditional brewing method is very rare. Enjoy its clear and deep taste. Smoked one is just amazing and go with everything.



**White Tamari**

300ml(Nitto Jozo)

Gentle and sweeter than regular soysauce. Made only with wheat and salt. Doesn't spoil the color of the dish

For DIY  
Lover



**Koji Spore**

20g and Rice Koji powder 100g (Hishiroku)

Authentic house of Koji spore in Kyoto proposes high-quality product. Koji powder can be used in bread making. to obtain fluffy result.



**Organic Rice Koji**

500g (Marukura)

For miso, amazake shiokoji...and much more!. We can give you various ideas.