



kojibakers®

the alchemy of flavour

We love the simplicity, quality, and taste of food that originates from Japan and is made using Koji - a noble fungus that as a fermentation tool can transform even the most ordinary ingredients into literal taste miracles.

Inspired by this ancient tradition, we make miso pastes, miso soups, tamari, shiokoji, vinegars, and other great things in the Czech Republic from local ingredients to fit in with European cuisine. Both at home and in professional gastronomy.



It all started with studying traditional Chinese medicine, burning out at management positions, and meeting homemade koji and miso. From discovering the magic and taste of koji products, it was only a short step toward the Kojibakers project, which started in 2019 in humble conditions but with a clear vision to deliver excellent ingredients to the best restaurants in our country.

Spring 2020 basically redirected our efforts because of a covid emergency to the end customers, the e-shop, and the concept of preprepared miso soups, which quickly found a place with the customers and soon we almost couldn't keep up with the demand.

In the autumn of 2021, we moved into our own premises and built a new facility in the beautiful surroundings of the Křivoklátsko region so that we could expand our production further. Both in terms of volumes as well as product range, because the most creative experiments and the alchemy of new flavors are the foundation we build on at Kojibakers.

In 2022, restaurants led by Michelin-starred Field returned and more opportunities opened up, including export ones. All of this has meant a significant professionalization of production, including international certifications, which we have managed to achieve while maintaining our core values and approach.

2014

first acquaintance with miso (study of Traditional Chinese Medicine), discovery of umami taste

2019

discovery of home production of koji and miso, study, fascination with the „world of koji“

January 2020

rental of shared premises in Dobřichovice, first products and great response from the gastro segment

May 2020

moving to the premises in Hořovice

autumn 2020

first employees and increasing sales, sometimes even explosive growth, experiments with koji and new products

October 2021

moving to our own premises in Otročiněves in Křivoklátsko region

2022

professionalization of the functioning, Organic, Vegan, Kosher certification, preparations for the IFS

2015 – 2018

experimenting with miso in the kitchen, but we don't like it too much

November 2019

foundation of the Kojibakers brand and production under the company ST Sigma s.r.o

spring 2020

covid, lockdown, everything is upside down, we are launching an e-shop

August 2020

one of the founders is leaving us

spring 2021

the first mead vinegars have matured

spring 2022

the return of the gastro segment

2023 (outlook)

first foreign fairs and export

