

# TAMARI



Tamari is a type of gluten-free soy sauce that is produced as a by-product during the fermentation of miso and is traditionally pressed from it. We keep the tamari in our miso and make it using our own recipe as the primary product.

And because we replace soy with non-allergenic ingredients, we create completely unique „soy sauces“ without soy suitable for everyone who cannot eat soy for any reason or fans of local and European ingredients.

The typical use is the same as for soy sauces, i.e. for seasoning all kinds of foods and dishes.

PRODUCT	INGREDIENTS	BIO	VEGAN	KOSHER	GLUTEN FREE	ALLERGENS FREE	ALCOHOL FREE	SLOWLY FERMENTED
pea tamari	rice, peas	✓	✓	✓	✓	✓	✓	✓
buckwheat tamari	buckwheat, peas	✓	✓	✓	✓	✓	✓	✓

In addition to these regularly produced types of tamari, we also work with other ingredients such as barley, chickpeas, or wholegrain rice. These variations are currently only available on request, typically for the HORECA segment

