

TAMARI & SHOYU



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.

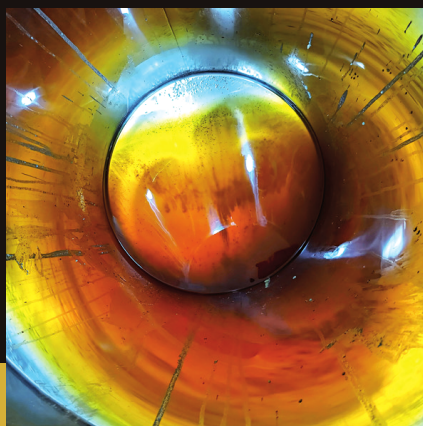
In our portfolio, you will also find unique variants of **shiro tamari** – the light version of tamari sauces. These are designed for use in situations where it is undesirable to affect the color of the marinated ingredients or the prepared dish. A typical example is white fish meat or light-colored soups.

Unlike tamari, which is based on fermented rice, **shoyu** is a traditional Asian amino-sauce made from fermented wheat, which gives the product a distinctly different and deep umami flavor profile.

The typical legume used in the production of both types of sauces is soybeans. And because we also replace it in our recipes with other non-allergenic alternatives, we create completely unique „soy sauces“ without soy – suitable for everyone who, for any reason, cannot or does not want to consume soy, as well as for lovers of local European ingredients.

PRODUCT	INGREDIENTS	BIO	VEGAN	KOSHER	GLUTEN FREE	ALLERGENS FREE	ALCOHOL FREE	SLOWLY FERMENTED
pea tamari	rice, peas	✓	✓	✓	✓	✓	✓	✓
buckwheat tamari	buckwheat, peas	✓	✓	✓	✓	✓	✓	✓
chickpea tamari	rice, chickpeas	✓	✓	✓	✓	✓	✓	✓
barley tamari	barley, peas	✓	✓	✓	✗	barley	✓	✓
soya tamari	rice, soya	✓	✓	✓	✓	soya	✓	✓
pea shiro tamari	rice, peas	✓	✓	✓	✓	✓	✓	✓
buckwheat shiro tamari	buckwheat, peas	✓	✓	✓	✓	✓	✓	✓
soya shiro tamari	rice, soya	✓	✓	✓	✓	soya	✓	✓
pea shoyu	red wheat, peas	✓	✓	✓	✓	wheat*	✓	✓
soya shoyu	red wheat, soya	✓	✓	✓	✓	wheat*, soya	✓	✓

* laboratory analyses confirm the absence of gluten in a fermented product containing wheat.



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