

Atelier
de Koji

甘酒ケチャップ Amazake Ketchup

Atelier de Koji proposes you three flavors of ketchups mixing several traditional fermented condiments including Amazake and Mirin.

Amazake and Mirin give a sweet taste and nutrients to the ketchup, while allowing it to be low in calories and sodium thanks to the performance of Koji and its magic of fermentation.

Absolutely
No added
sugar!!



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Atelier de Koji



Amazake Ketchup

Amazake Ketchup~Classique~ Ways to enjoy



Melty cheese toast

Just spread your ketchup on a piece of bread and top with ham and cheese.



For your branch...

The ketchup perfectly goes well with eggs and sausages for your branch.



On deep fried food

Enjoy your deep fried food with the ketchup. You feel less guilty as the ketchup is low in calories?!

Ingredients: Tomato puree, Onion, Amazake, Apple vinegar, Mirin, Salt, Garlic, Herbs & Spices