

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 soy sauce. 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.