

UMAMI

FERMENTATION ART



The Company

Vasilis Papaggelos, chef and founder of **Umami Fermentation Art**, transformed his culinary passion into an innovative business.

Umami Fermentation Art is the only company in Greece and the Balkans producing authentic Japanese Miso and Shoyu products. Since ancient times, Miso and Shoyu products have been essential ingredients in the Asian culinary tradition.

These products offer depth of flavor, unlocking the fifth taste known as umami*, further enhancing the combinations of ingredients in various dishes and the chain reactions they trigger on our taste buds. Our products are **100% natural and healthy flavor enhancers**, in contrast to the mainstream choices used so far, which have been limited to chemical formulations and spice blends designed to make it easier for cooks to add flavor to their dishes.

Umami Fermentation Art produces safe, high-quality food products that meet both customer demands and regulatory requirements. This is confirmed by the **ISO 22000 Food Safety Management** certification the company received in 2023. Additionally, the company recently obtained **BIO** certification, which ensures that it produces, packages, and stores organic agricultural products in full compliance with current legislation.

*Umami in Japanese means “good taste” or “deliciousness” and is the fifth basic taste after sour, sweet, bitter, and salty.

Our Main Product Categories



Shoyu

An innovative version of classic soy sauce, produced from the fermentation of legumes, spices, or other primary ingredients along with roasted grains, *Aspergillus oryzae* fungus, water, and salt (100% natural salt without iodized additives).



Black Garlic

Black garlic paste made from fresh garlic and forest honey, carefully pyrolyzed to achieve its characteristic rich, sweet, and tangy flavor profile.



Miso

Miso is a traditional Japanese seasoning in paste form. It is derived from legumes or nuts that undergo fermentation by the fungus *Aspergillus oryzae*, combined with roasted grains and the addition of salt (100% natural salt without iodized additives).



Dried Koji Rice

Created as a result of cultivating the *Aspergillus oryzae* fungus on rice.

Product Usage

Umami Fermentation Art products are not only used in Asian cuisine, from which they originate, or merely in fusion cuisine. They are ideal for any dish, offering professional chefs unlimited possibilities to create their signature flavors.

They can be used in cold or hot preparations, as well as in cooking, both as a primary ingredient, and as a spread – ready to serve.

Product Advantages

Umami Fermentation Art products are **natural glutamate products**. They contain 20% salt content, **replacing salt and vegetable bouillon cubes** in both hot and cold preparations.

Umami Fermentation Art products are organic (except for Chestnut Wheat Miso), and **naturally fermented**, as they age for months in oak barrels. They are made from **100% natural, plant-based ingredients without preservatives**.

Their concentrated structure requires only a **small percentage to be used in a recipe**, without significantly affecting food costs. Additionally, **their shelf life is 3 years**.

These are **macrobiotic products** that help prevent diseases or support their treatment.

Complete Product Range

Discover the products of Umami Fermentation Art [here](#)

Condito is the exclusive distributor of Umami Fermentation Art products in Greece and abroad.