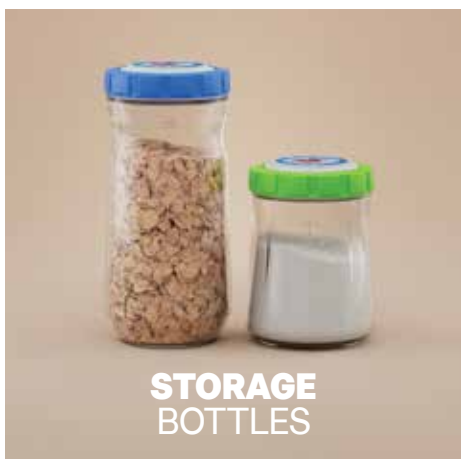


Kefirko®

BRING THE ART OF FERMENTATION
TO YOUR HOME!





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FERMENTATION & FOOD

During the fermentation process chemical changes happen in the food when carbohydrates are converted into acids, gases and alcohol. Bacteria and yeasts are the ones doing the job. Our bodies are already full of bacteria, good and bad, that create microflora in parts of our digestive system. This very important balance can sometimes get disrupted due to unhealthy lifestyles, antibiotic treatment or bad nutrition. Fermented food is full of live microorganisms that can help restore that balance.

BENEFITS OF FERMENTATION:

- ✓ food preservation
- ✓ source of vitamins
- ✓ makes food easier to digest
- ✓ detoxification
- ✓ restore gut health
- ✓ boost immune system
- ✓ better mood
- ✓ more energy

ABOUT KEFIRKO PRODUCTS



Kefirko products are specifically designed to make fermentation easier while keeping in mind the optimal fermentation conditions for best results. We strive towards environmentally friendly principles in design and production. All products are made of sustainable and quality materials. Glass jars are custom-made of thick fermentation glass. Bioplastic is used to make every plastic component. This indicates that because they are made of organic material, their manufacturing is more environmentally friendly.

The use of Kefirko products is oriented to DIY and zero-waste preparation of food as an alternative to buying commercially made and less beneficial fermented drinks and food. We encourage home preparation with organic quality cultures that can be reused over and over again. With proper care, our products and cultures can last for a lifetime.





KEFIR FERMENTER

All-in-one tool for milk or water
kefir making at home!

The Kefir fermenter enables optimal fermentation conditions and simplifies the process of separating the grains from kefir at the same time.



Only three steps needed to prepare the best homemade kefir!



1

**Add grains
and milk**



2

**Leave to
ferment**



3

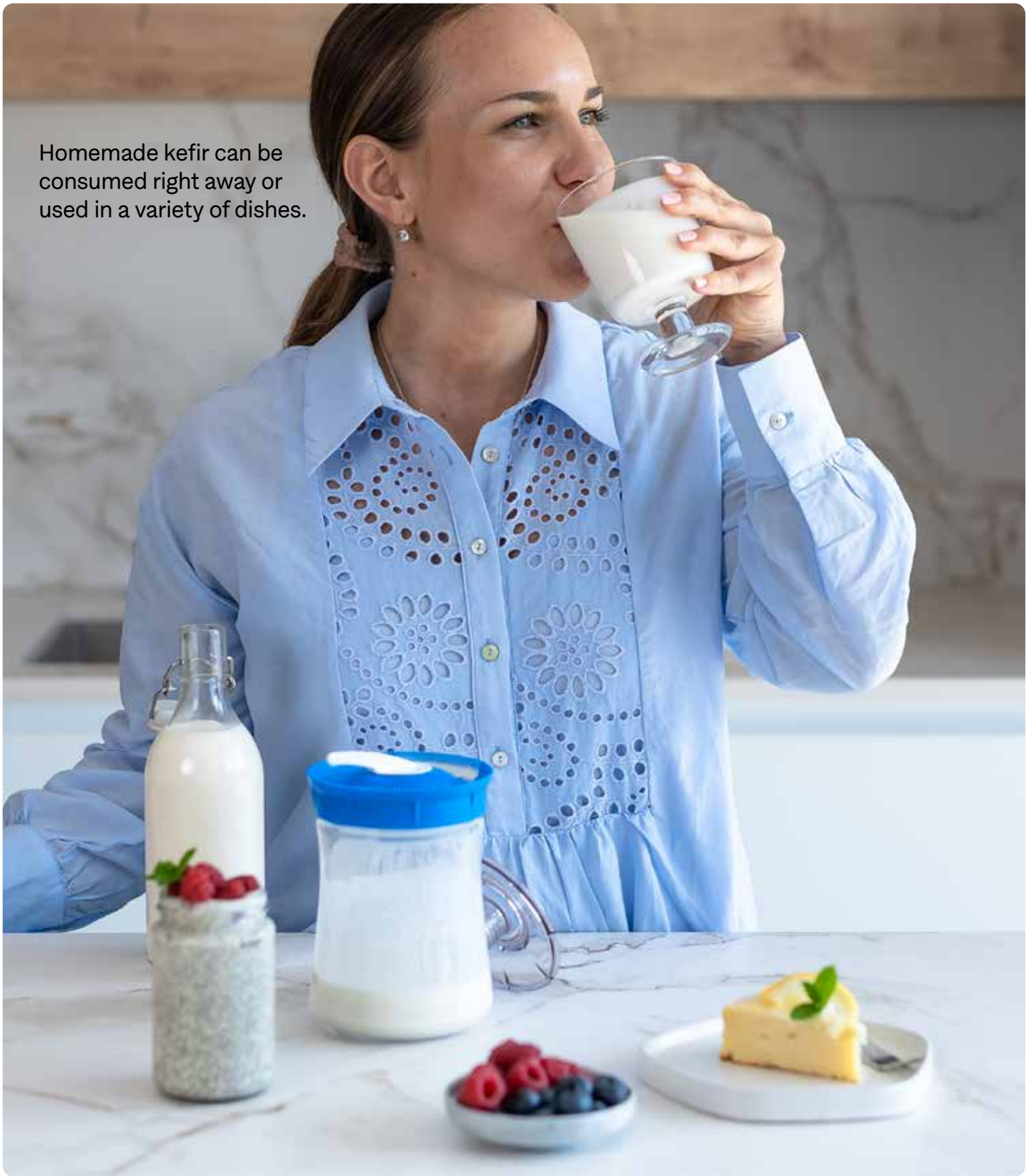
**Enjoy
kefir**



The complete home-making kit ensures that the often-messy process of kefir-making becomes clean and efficient!



Homemade kefir can be consumed right away or used in a variety of dishes.



KEFIR FERMENTER FEATURES



GLASS JAR

Wide-mouth glass jars are easy to use and clean. Glass is a non-reactive material that does not interact with fermented drinks, preserving their flavour and preventing contamination. The transparency allows for effective monitoring of the fermentation process.



TWO-PIECE LID

Can be left open partially to enable airflow during fermentation. Blocks impurities (dust, insects) from entering the jar, even when left slightly open.



SCRAPER

To mix kefir grains while straining and separating them from kefir. It also covers the hole in the strainer lid which makes straining more convenient and clean.



STRAINER LID

With integrated sieve designed for different thicknesses of kefir and the size of grains. The sieve has two pouring areas: one with larger strainer slots and another with smaller ones.

KEFIR FERMENTER FEATURES



PLAN PORTIONS

The markings on the jar divide the volume into 300 ml portions.




JUICER


Simply attached to the strainer lid for adding fresh citrus juice to water kefir.



KEFIR FERMENTER OPTIONS & SPECIFICATIONS



KEFIR FERMENTER
900 ml (30 oz).
WEIGHT: 602 g
HEIGHT: 16,7 cm
DIAMETER: 10,6 cm



KEFIR FERMENTER
1400 ml (47 oz).
WEIGHT: 871 g
HEIGHT: 24,7 cm
DIAMETER: 10,6 cm

INCLUDES:



Top lid



Scraper



Juicer



Strainer lid



Glass jar



Stirrer



Guides & Tips
with access
to recipes!



11,8 cm 11,8 cm
 19,4 cm

KEFIR FERMENTER
900 ml (30 oz)
 654 g



COLOUR:
 BLUE
SKU:
 KKM-900-LB-0101
EAN:
 3830063020014



COLOUR:
 GREEN
SKU:
 KKM-900-GR-0106
EAN:
 3830063020045



COLOUR:
 PINK
SKU:
 KKM-900-PI-0104
EAN:
 3830063020007



COLOUR:
 WHITE
SKU:
 KKM-900-WH-0107
EAN:
 3830063020052



11,8 cm 11,8 cm
 27,5 cm

KEFIR FERMENTER
1400 ml (47 oz).
 934 g



COLOUR:
 BLUE
SKU:
 KKM-1400-LB-0111
EAN:
 3830063020144



COLOUR:
 GREEN
SKU:
 KKM-1400-GR-0116
EAN:
 3830063020175



COLOUR:
 PINK
SKU:
 KKM-1400-PI-0114
EAN:
 3830063020137



COLOUR:
 WHITE
SKU:
 KKM-1400-WH-0117
EAN:
 3830063020182



SECOND FERMENTATION

A perfect way to boost your homemade kefir with nutrients and flavours!

Second fermentation is a great way to get a full spectrum of live bacteria and yeasts in your fermented drink. These finishing steps of fermentation help reduce the amount of sugar, make it more fizzy and present a great opportunity to add some flavour to your favourite fermented beverage.





Unlock the full potential of fermentation! By allowing your kefir or kombucha to ferment further, you're allowing the yeast and bacteria to work their magic, resulting in a more complex, tangy flavour.

Second fermentation helps reduce the amount of sugar and transforms your already fermented drink into a fizzy masterpiece.



2ND FERMENTATION BOTTLES FEATURES



GLASS JAR

Wide-mouth glass jars are easy to use and clean. Glass is a non-reactive material that does not interact with fermented drinks, preserving their flavour and preventing contamination. The transparency allows for effective monitoring of the fermentation process.



DRINKABLE SPOUT

A jar with a drinkable spout is a convenient and mess-free way to enjoy fermented drinks on the go. It prevents spills and drips and is a more sustainable option. Experience a better way to enjoy your fermented drink.



TAKE IT WITH YOU

Fermented drinks stay fresher for longer with an air-tight lid! Enjoy consistent carbonation, protected flavour, and safe drinking. Easy to use and perfect to take Kefirko with you on your travels and to never miss out on your daily dose of your favourite fermented drink.



FERMENTATION CLOCK

Set the day in the month when you start the second fermentation. Track progress, avoid over-fermentation and achieve consistent results every time.

SECOND FERMENTATION OPTIONS & SPECIFICATIONS



SECOND FERMENTATION LID

WEIGHT: 40 g
HEIGHT: 4 cm
DIAMETER: 10,6 cm

COLOUR: BLUE
SKU: K2F-LID-BL-0130
EAN: 3830063020281



67 g



SECOND FERMENTATION BOTTLE

900 ml (30 oz).

WEIGHT: 485 g
HEIGHT: 17,2 cm
DIAMETER: 10,6 cm

COLOUR: BLUE
SKU: K2F-900-BL-0131
EAN: 3830063020298



540 g



SECOND FERMENTATION BOTTLE

1400 ml (47 oz)

WEIGHT: 755 g
HEIGHT: 25,1 cm
DIAMETER: 10,6 cm

COLOUR: BLUE
SKU: K2F-1400-BL-0132
EAN: 3830063020304



822 g



KOMBUCHA FERMENTER

Everything you need to brew
and enjoy fresh kombucha at home!



Designed for easy first fermentation or continuous brew and equipped with a special lid to neutralize unpleasant smells. This is the perfect countertop fermenter that will complement your kitchen.

Kombucha fermentation can last from 7 days to a few weeks. Large fermentation jars are more convenient to prepare enough beverages to last a couple of weeks.



KOMBUCHA FERMENTER INCLUDES:



GLASS JAR 7L /
1.85 GAL

2 TOP LID WITH ODOUR
NEUTRALISER

3 2X CARBON FILTER

4 FERMENTATION CLOCK

5 GUIDELINES
& RECIPE BOOK

OPTIONAL

WOODEN STAND

7

6 STAINLESS STEEL SPIGOT
& CLEANING BRUSH

KOMBUCHA FERMENTER OPTIONS & SPECIFICATIONS



**KOMBUCHA FERMENTER
7L / 1.85 GAL**

WEIGHT: 1765 g
HEIGHT: 30,3 cm
DIAMETER: 18 cm



2148 g



COLOUR: PINK
SIZE: 7l / 1.85 GAL
SKU: KOBO-7000-PI-0163
EAN: 3830063020847



COLOUR: BLUE
SIZE: 7l / 1.85 GAL
SKU: KOBO-7000-BL-0162
EAN: 3830063020854



**KOMBUCHA FERMENTER
WITH WOODEN STAND
AND SPIGOT
7L / 1.85 GAL**

WEIGHT: 2278 g
HEIGHT: 38,5 cm
DIAMETER: 18 cm



2654 g



COLOUR: PINK
SIZE: 7l / 1.85 GAL
SKU: KOZO-7000-PI-0161
EAN: 3830063020823



COLOUR: BLUE
SIZE: 7l / 1.85 GAL
SKU: KOZO-7000-BL-0160
EAN: 3830063020830



CHEESE MAKER

Everything you need to easily make fermented
cheese at home without rennet.

Only 3 steps needed to prepare the best homemade fresh cheese or cream cheese.



1

Pour



2

Strain



3

Flavour



The unique design enables you to separate the cultured milk from the whey easily and quickly. The longer the kefir strains, the drier and thicker the cheese becomes to suit your taste.



Make various types of delicious cheese like kefir cheese, mascarpone, mozzarella, Greek yoghurt, and ricotta.



CHEESE MAKER FEATURES



MESH BASKET

Perfect density of the mesh to ensure even straining of the cheese. With solid sidebars to easily shake out a perfectly shaped cheese.



PRESSING DISC & SPRING

Push down the cheese with more force to prepare harder cheese.



GLASS JAR

Catches the beneficial whey full of proteins that can be used as a fresh drink or in many recipes.



TOP LID

Locking the top lid prevents impurities from getting into the cheese. Anti-vacuum property allows the cheese to strain more effectively.

CHEESE MAKER OPTIONS & SPECIFICATIONS



CHEESE MAKER
900 ml (30 oz).
WEIGHT: 634 g
HEIGHT: 18,6 cm
DIAMETER: 10,6 cm



CHEESE MAKER
1400 ml (47 oz).
WEIGHT: 918 g
HEIGHT: 26,8 cm
DIAMETER: 10,6 cm

INCLUDES:



Top lid



Ring



Mesh basket



Glass jar



Pressing spring with disc



Guides & Tips with access to recipes!



11,8 cm 11,8 cm
 19,4 cm

CHEESE MAKER
900 ml (30 oz)
681 g



COLOUR: GREEN
SKU: KCM-848-GR-0122
EAN: 3830063020212



COLOUR: GOLD
SKU: KCM-848-GO-0121
EAN: 3830063020205



COLOUR: PINK
SKU: KCM-848-PI-0123
EAN: 3830063020229



COLOUR: BLUE
SKU: KCM-848-BL-0124
EAN: 3830063020236



11,8 cm 11,8 cm
 27,5 cm

CHEESE MAKER
1400 ml (47 oz).
974 g



COLOUR: GREEN
SKU: KCM-1400-GR-0127
EAN: 3830063020250



COLOUR: GOLD
SKU: KCM-1400-GO-0126
EAN: 3830063020243



COLOUR: PINK
SKU: KCM-1400-PI-0128
EAN: 3830063020267



COLOUR: BLUE
SKU: KCM-1400-BL-0129
EAN: 3830063020274



VEGGIE FERMENTER

Ferment mixed veggies, kimchi, sauerkraut, fruits
or any other vegetable in your kitchen!

Fermented vegetables are full of beneficial microorganisms, and nutrients and are absorbed more easily than fresh ones.



You can quickly learn to ferment at home with this convenient fermenter.



All it takes is three simple steps!



1

Prepare ingredients



2

Add glass weight



3

Leave to ferment



VEGGIE FERMENTER FEATURES



GLASS WEIGHT

Custom-made thick glass weight to hold down the ferment.



PRESSING SPRING

Made of stainless steel to push down the ferment with more force.



FERMENTATION CLOCK

Track the starting day of your fermentation for the best results.



GLASS JAR

The concave form of the glass jar provides for comfortable handling. Jar capacity is 900 ml (30 oz) or 1400 ml (47 oz).

VEGGIE FERMENTER FEATURES



PUMP

Pump out the excess air in the jar for optimal fermentation conditions.



ONE WAY VALVE

The Silicone valve releases the gas and prevents the air from coming inside.



FILTER

Active carbon neutralises unpleasant odours.



STACKABLE

Make more room in the pantry by stacking the jars on top of each other.

VEGGIE FERMENTER OPTIONS & SPECIFICATIONS



VEGGIE FERMENTER
900 ml (30 oz).
WEIGHT: 723 g
HEIGHT: 15,7 cm
DIAMETER: 10,6 cm



VEGGIE FERMENTER
1400 ml (47 oz).
WEIGHT: 1050 g
HEIGHT: 24 cm
DIAMETER: 10,6 cm

INCLUDES:



Top lid with odour neutraliser



Lid with pump and fermentation clock



Tongs & pounder hybrid



Pressing spring



Glass jar



Glass weight



Guides & Tips with access to recipes!



11,8 cm 11,8 cm
 19,4 cm

VEGGIE FERMENTER
900 ml (30 oz)
776 g



COLOUR: GREEN
SKU: KVF-848-GR-0141
EAN: 3830063021011



COLOUR: YELLOW
SKU: KVF-848-YE-0142
EAN: 3830063021028



COLOUR: RED
SKU: KVF-848-RE-0143
EAN: 3830063021035



COLOUR: BLUE
SKU: KVF-848-BL-0140
EAN: 3830063021004



11,8 cm 11,8 cm
 27,5 cm

VEGGIE FERMENTER
1400 ml (47 oz).
1116 g



COLOUR: GREEN
SKU: KVF-1400-GR-0145
EAN: 3830063021059



COLOUR: YELLOW
SKU: KVF-1400-YE-0146
EAN: 3830063021066



COLOUR: RED
SKU: KVF-1400-RE-0147
EAN: 3830063021073



COLOUR: BLUE
SKU: KVF-1400-BL-01444
EAN: 3830063021042



SOURDOUGH FERMENTER

Set yourself up for sourdough baking!



The Sourdough fermenter has been designed with the baker in mind. Whether you're a seasoned baker or just starting, this fermenter will help you create the perfect sourdough every time!



All it takes is three simple steps!



1

Feed the starter



2

Leave to ferment

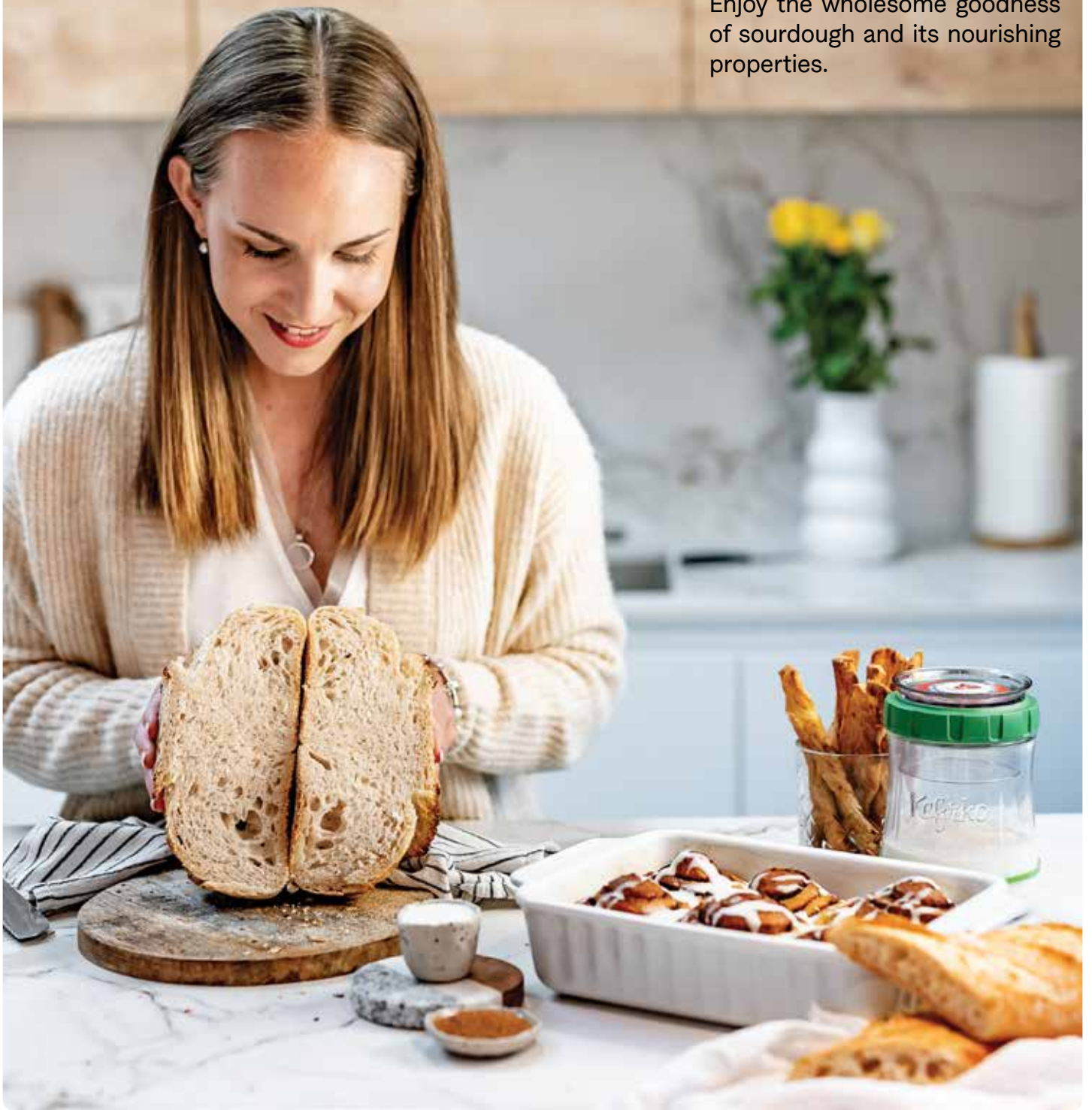


3

Start baking



Made through natural fermentation, sourdough is filled with beneficial bacteria and yeast. Enjoy the wholesome goodness of sourdough and its nourishing properties.



SOURDOUGH FERMENTER FEATURES



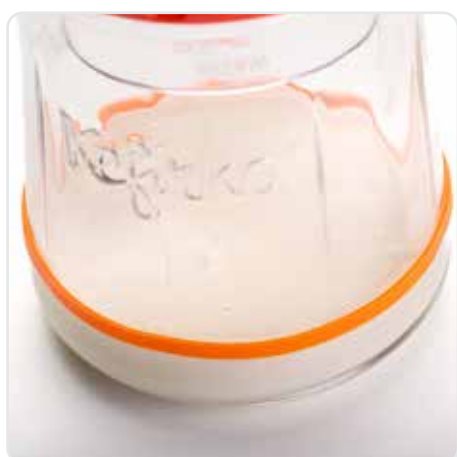
VERSATILE CUP WITH A LID

It functions as the Sourdough Fermenter's lid, measurement cup, and storage cup. The markings on the sidewall of the cup (cups/grams and millilitres) will help you accurately measure the water and flour at each feeding of the starter. The cup covering the jar allows airflow and helps boost the live cultures in your sourdough starter.



STORING THE STARTER

When safely stored in a versatile cup with a lid, a sourdough starter is always prepared for your upcoming baking. To ensure that the starter is never starved, use the fermentation clock to mark the time of the most recent feeding. If you store the starter at room temperature feed it once a day, if you store it in the fridge feed it once a week.



RUBBER BAND

Before rising, mark the sourdough starter's initial level. You will see when the starter has doubled and is ready for baking.



STORAGE LID

Attach the closing disc to the ring of the Sourdough Fermenter to cover the glass jar for storing sourdough levain or any other ferments you want to keep in the refrigerator.

SOURDOUGH FERMENTER FEATURES



MEASURING SPOON

Easy-to-use 5 ml spoon for weighing salt, flour or water while feeding the starter. The shape makes it simple to wipe the spoon after mixing the starter.



GLASS JAR 900 ml

Wide-mouth glass jars are easy to use and clean. Glass is a non-reactive material that does not interact with the fermentation process, preserving its flavour and preventing contamination. The transparency allows for effective monitoring of the fermentation process.



SOURDOUGH FERMENTER OPTIONS & SPECIFICATIONS



**SOURDOUGH
FERMENTER**
900 ml (30 oz).
WEIGHT: 654 g
HEIGHT: 15,8 cm
DIAMETER: 10,6 cm

INCLUDES:



Versatile cup



Fermentation clock



Measuring spoon



Closing disc



Ring



Rubber band



Cup lid



Glass jar



Guides & Tips
with access
to recipes!



COLOUR: ORANGE
SKU: KSF-900-OR-0173
EAN: 3830063021325



COLOUR: BLUE
SKU: KSF-900-BL-0170
EAN: 3830063021295



COLOUR: VIOLET
SKU: KSF-900-VI-0172
EAN: 3830063021318



COLOUR: GREEN
SKU: KSF-900-GR-0171
EAN: 3830063021301



SOURDOUGH FERMENTER
900 ml (30 oz)
707 g



SOURDOUGH BAKING ACCESSORIES



BREAD BAG

Cotton bread bag for storing bread.

A sustainable alternative to plastic storage. Unlike plastic bags that can cause bread to soften quickly, our cotton material keeps your bread fresher for an extended period. With a convenient drawstring closure, our bread bags ensure optimal freshness, preserving the quality of your baked goods.

Material: cotton and polyester.

Care: Machine wash with a small amount of gentle detergent.

SKU: BRB-33X33-COT-0026

EAN: 3830063020212

DIM. (mm): 345x330x9

WEIGHT (g): 110



METAL SCRAPER

Stainless steel metal scraper with wooden handle.

Our durable and sturdy scraper is made of stainless steel, ensuring long-lasting use without rust. With a comfortable wooden handle, it's easy to clean and perfect for scraping ingredients into mixing bowls. This multipurpose tool serves as a chopper, pastry blender, and dough slicer, making it indispensable in the kitchen.

SKU: SCR-150-MET-0029

EAN: 3830063021349

DIM. (mm): 150x115x15

WEIGHT (g): 122



SILICONE SCRAPER - BLUE

Flexible silicone bowl scraper.

The silicone bowl scraper features a practical design, combining a stainless steel sheet with premium food-grade silicone that offers flexibility and heat resistance. This versatile scraper effortlessly handles kitchen messes and dirty bowls, making cleanup a breeze. With its perfect size and excellent arc, it fits different mixing bowls, preventing any dough from going to waste and ensuring no last bite is missed. Its durable construction and easy-to-clean silicone material make it a reliable and convenient baking companion. It also includes a convenient measurement guide.

SKU: SCR-100-BLU-0030

EAN: 3830063021370

DIM. (mm): 125x100x3

WEIGHT (g): 75



BREAD LAME

Cutting tool for bread scoring.

Our bread scoring tool is small, lightweight, and user-friendly, making it suitable for both beginners and experienced bakers to create beautiful patterns and designs on dough. It works effectively with various types of dough, including sourdough, ciabatta, focaccia, and baguette, thanks to its sharp edge that doesn't deflate the dough. With its sturdy construction, premium wooden finish, and stainless steel blades, this tool offers durability, while the 5 replaceable blades ensure precise designs without compromising creativity or damaging the dough.

SKU: BLA-ROUND-WOO-0028

EAN: 3830063021356

DIM. (mm): 70x55x30

WEIGHT (g): 35



PROOFING BASKET

Proofing basket made of rattan with a linen cloth.

Our proofing basket is carefully designed to ensure a smooth surface, allowing the dough to maintain its shape and release effortlessly onto the baking surface with a dusting of flour. Cleaning is a breeze—simply shake out excess flour after each use or use the provided cloth liner if desired. With its accommodating size, it's perfect for baking medium to large boules.

SKU: PBA-1500-RAT-0027

EAN: 3830063021332

DIM. (mm): 240x240x85

WEIGHT (g): 220



STORAGE BOTTLES

Proper storage for your ferments!



Proper storage equipment is important in the world of fermentation as it directly influences the quality and safety of your creations.

Using dedicated storage equipment ensures controlled airflow and protection from external contaminants. This prevents unwanted spoilage, encourages the growth of beneficial cultures, and ultimately leads to delicious, wholesome ferments.





STORAGE BOTTLE OPTIONS & SPECIFICATIONS



STORAGE LID

WEIGHT: 43 g
HEIGHT: 2,4 cm
DIAMETER: 10,6 cm



STORAGE BOTTLE

900 ml (30 oz).

WEIGHT: 496 g
HEIGHT: 15 cm
DIAMETER: 10,6 cm



STORAGE BOTTLE

1400 ml (47 oz).

WEIGHT: 742 g
HEIGHT: 22,7 cm
DIAMETER: 10,6 cm

INCLUDES:



Fermentation clock



Closing disc



Ring



Glass jar

STORAGE BOTTLE OPTIONS & SPECIFICATIONS



STORAGE LID

69 g



COLOUR: GREEN
SKU: KSB-LID-GR-0194
EAN: 3830063021547



COLOUR: ORANGE
SKU: KSB-LID-OR-0196
EAN: 3830063021561



COLOUR: VIOLET
SKU: KSB-LID-VI-0195
EAN: 3830063021554



COLOUR: BLUE
SKU: KSB-LID-BL-0193
EAN: 3830063021530



STORAGE BOTTLE 900 ml (30oz)

551 g



COLOUR: GREEN
SKU: KSB-900-GR-0186
EAN: 3830063021462



COLOUR: ORANGE
SKU: KSB-900-OR-0188
EAN: 3830063021486



COLOUR: VIOLET
SKU: KSB-900-VI-0187
EAN: 3830063021479



COLOUR: BLUE
SKU: KSB-900-BL-0185
EAN: 3830063021455



STORAGE BOTTLE 1400 ml (47 oz).

808 g



COLOUR: GREEN
SKU: KSB-1400-GR-0190
EAN: 3830063021509



COLOUR: ORANGE
SKU: KSB-1400-OR-0192
EAN: 3830063021523



COLOUR: VIOLET
SKU: KSB-1400-VI-0191
EAN: 3830063021516



COLOUR: BLUE
SKU: KSB-1400-BL-0189
EAN: 3830063021493

CULTURES

ORGANIC cultures
of the highest quality
grown with the utmost care!



SI-EKO-001



Homemade fermented foods are better than store-bought in quality and taste! They are more potent and rich in bacteria and yeast. Everyone can start making homemade fermented drinks using live cultures from our assortment, prepared with utmost care and guaranteed quality. Fermenting with live cultures, one can handpick the ingredients to ensure quality and desired taste. This will also save money in the long run, since with proper care the cultures can be used again and again, they even grow and multiply. All our cultures come with easy step-by-step instructions on activation and care.

KEFIR & KOMBUCHA CULTURES



ORGANIC **WATER KEFIR GRAINS** **(DEHYDRATED)**

- 5g Organic water kefir grains.
- Reconstitutes to 30g fresh water kefir grains to prepare 600ml water kefir.
- The shelf life for our dehydrated water kefir grains is 1 year.
- We put a best before-date on all our water kefir grains packages.
- All grains come with activation/care instructions and kefir recipe.
- We provide customer care for all our retail and wholesale customers.

SKU: WKG-05G-DEH-0223
EAN: 3830063020403
DIM. (mm): 85x140x3
GROSS WEIGHT (g): 8

ORGANIC **MILK KEFIR GRAINS** **(DEHYDRATED)**

- 1g Organic milk kefir grains.
- Reconstitutes to 6g fresh milk kefir grains to prepare 600ml milk kefir.
- The shelf life for our dehydrated milk kefir grains is 1 year.
- We put a best-before date on all our milk kefir grains packages.
- All grains come with activation/care instructions and kefir recipe.
- We provide customer care for all our retail and wholesale customers.

SKU: MKG-01G-DEH-0222
EAN: 3830063020397
DIM. (mm): 85x140x3
GROSS WEIGHT (g): 4



ORGANIC **KOMBUCHA** **STARTER**

- 100ml Organic kombucha starter to prepare 1l kombucha tea.
- The shelf life for our kombucha starter is 1 year.
- We put a best-before date on all our kombucha starter packages.
- All cultures come with care instructions and recipe.
- We provide customer care for all our retail and wholesale customers.

SKU: KST-100-LIQ-0224
EAN: 3830063020380
DIM. (mm): 45x115x45
GROSS WEIGHT (g): 114

ORGANIC SOURDOUGH STARTER



Sourdough is not just a treat for your taste buds, but also a nutritional powerhouse. Packed with beneficial bacteria and prebiotics, it supports a healthy gut and aids in digestion. By using our Sourdough Starter, you can effortlessly create wholesome, gut-friendly bread that nourishes both body and soul.



Dried starter made with fresh, high-quality natural ingredients. Our Sourdough Starter is carefully prepared to preserve its integrity and vitality. Crafted from the naturally occurring yeast and lactic acid bacteria in flour, each sachet contains dormant life, ready to be awakened with water. It showcases our dedication to quality ingredients.

Once rehydrated, our Sourdough Starter Dried becomes lively and flavorful. It adds a tangy depth unique to authentic sourdough. Fermenting microorganisms bring your dough to life, creating delightful aromas, flavours, and textures that will captivate your palate.

SIMPLE TO USE:

Ideal for beginners or seasoned breadmakers, our Organic Sourdough starter is incredibly forgiving and beginner-friendly. This dehydrated culture allows you to get to know the process of feeding your starter before diving into baking.

CREATIVE:

Beyond bread, it's perfect for crafting delicious crackers, pizza, pastries, banana bread, buns, sandwich bread and much more.

HEALTHY:

Sourdough baked goods are not only delicious but great for your health too. It contains a variety of vitamins, nutrients, antioxidants and minerals, making it super beneficial to your day-to-day health.

SAFE:

Our starter is made in a controlled environment and tested for pathogens.

CARE:

Organic starter includes instructions for proper care and feeding.

SKU: OSS-015-DEH-0226

EAN: 3830063021394

DIM. (mm): 85x140x4

GROSS WEIGHT (g): 18

INGREDIENTS

Quality ingredients are key to perfect results in any type of fermentation!



SI-EKO-001

INGREDIENTS



**ORGANIC CUMIN
WHOLE, 50G**
Warm earthy flavour of
cumin seeds for your meals.

SKU: CUM-050-WHO-0273
EAN: 3830063021257



**ORGANIC BLACK PEPPER,
POWDER, 25G**
Sharp taste of black pepper.

SKU: PEP-025-POW-0271
EAN: 3830063021240



**ORGANIC SUGAR
RAPADURA, 150G**
Organic unrefined cane sugar

SKU: SUG-150-RAP-0260
EAN: 3830063021172



**ORGANIC BLACK
PEPPER, WHOLE, 50G**
Perfect for your fermentation.

SKU: PEP-050-WHO-0270
EAN: 3830063021233



**ORGANIC GINGER,
FLAKES, 50G**
Aromatic ginger root with
warm spicy flavour.

SKU: GIN-050-PCS-0275
EAN: 3830063021271



SEA SALT, FINE, 250G
Pure and natural sea salt.

SKU: SAL-250-FINA-0262
EAN: 3830063021189



**ORGANIC CANE
SUGAR, 250G**
Natural organic cane sugar.

SKU: SUG-250-CAN-0261
EAN: 3830063021165



**ORGANIC CHILI,
POWDER, 25G**
For more sharp taste of food.

SKU: CHI-025-POW-0274
EAN: 3830063021264

TEA

Make the best kombucha or second ferment water kefir with our selection of quality organic teas. All our teas are carefully picked to enable the best results in fermentation.



SI-EKO-001

TEA



**ORGANIC BLACK TEA
DARJEELING – CHAMONG
(FIRST FLUSH), 150G**
Highly aromatic and matured
Darjeeling of top quality.

SKU: TEA-150-BLACK-0250
EAN: 3830063021097



**ORGANIC TEA LEMON BALM,
50G**
Delightful wholesome tea,
good for kombucha brewing.

SKU: TEA-050-BALM-0252
EAN: 3830063021196



**ORGANIC GREEN TEA
SENCHA (FIRST FLUSH), 150G**
Mild green tea with large
leaf and a golden yellow cup.

SKU: TEA-150-GREEN-0251
EAN: 3830063021103



**ORGANIC TEA GREEN MINT,
100G**
Invigorating tea with
mild refreshing notes.

SKU: TEA-100-GRMINT-0253
EAN: 3830063021202



ORGANIC TEA HIBISCUS, 100G
Aromatic dried hibiscus flowers
for a delightful taste.

SKU: TEA-100-HIBISC-0255
EAN: 3830063021226



ORGANIC TEA ROSEHIP, 100G
Anti-inflammatory properties
and natural source of Vitamin C.

SKU: TEA-100-ROSHIP-0254
EAN: 3830063021219



COSMETICS

Rebuild the natural bacterial ecosystem of your skin with the help of skincare products made with kefir. Soothing handmade kefir soaps bring back the natural glow and smoothness of your skin.

COSMETICS



**KEFIR SOAP
CHAMOMILE**

- Fresh milk kefir for healing and nourishing of skin.
- Coconut oil with minerals and medium chain fatty acids for nutrition and soothing of skin.
- Olive oil is rich with antioxidants to moisturise skin and provide elasticity and smoothness of skin.
- Vitamin E in soap has a powerful antioxidant effect. It fights free radicals and toxins from pollutants, environment and food.
- Chamomile essential oil soothes the skin and provides nourishment and softness.
- Appropriate for all skin types and hair care.

SKU: KS-100-CHA-0203
EAN: 3830063020090



**KEFIR SOAP
CLEANSING**

- Fresh milk kefir for healing and nourishing of skin.
- Coconut oil with minerals and medium chain fatty acids for nutrition and soothing of skin.
- Olive oil is rich with antioxidants to moisturise skin and provide elasticity and smoothness of skin.
- Vitamin E in soap has a powerful antioxidant effect. It fights free radicals and toxins from pollutants, environment and food.
- Essential oils (sage, rosemary) with antiseptic and antibacterial properties. --
- Buckwheat flakes for gentle skin exfoliation.

SKU: KS-100-BUC-0202
EAN: 3830063020106



**KEFIR SOAP
SENSITIVE**

- Fresh milk kefir for healing and nourishing of skin.
- Coconut oil with minerals and medium chain fatty acids for nutrition and soothing of skin.
- Olive oil is rich with antioxidants to moisturise skin and provide elasticity and smoothness of skin.
- Vitamin E in soap has a powerful antioxidant effect. It fights free radicals and toxins from pollutants, environment and food.
- There are no chemicals, essential oils or artificial colors in this soap therefore it is exceptional for baby skin care and during pregnancy.

SKU: KS-100-SEN-0201
EAN: 3830063020083

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