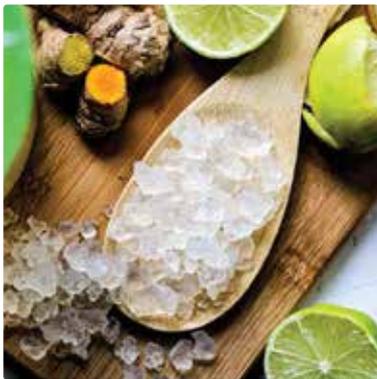




Kefirko®

THE WONDER
OF FERMENTATION

CATALOGUE 2022





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FERMENTATION & FOOD



During fermentation process chemical changes are happening in the food when carbohydrates are being 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 lifestyle, 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

MILK KEFIR

MORE POWERFUL THAN YOGURT!

Creamy milk kefir is perfect in smoothies, with cereals or just plain. Improves digestion and is packed with vitamins. Contains almost no lactose and it's great for those with digestion issues.

WATER KEFIR

ALTERNATIVE TO SOFT DRINKS!

A bubbly refreshing beverage that is full of beneficial microbes. Made with water and sugar which is used during fermentation. Result is a bubbly beverage with a zing!

VEGETABLES

EVEN BETTER THAN FRESH!

Due to fermentation, it can be absorbed more easily than fresh veggies. Fermentation also develops a special umami taste, a bit sour, a bit sweet and delicious.

KOMBUCHA

OR "TEA OF LIFE"!

Prepared with sweetened black or green tea and sugar to get an invigorating energetic beverage full of beneficial microorganisms that will improve your digestion.

CHEESE

THAT YOU CAN EASILY MAKE!

You can make this tasty treat with homemade milk kefir and ensure a daily dose of fermented food always at hand. It can be used plain or added to sweet or sour recipes.





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 and plastic elements are made of BPA free plastic.

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
kefir making at home!**

KEFIR FERMENTER



Enables optimal fermentation conditions for milk or water kefir. Simply add kefir grains and milk or sugar-water, leave to ferment and then strain. Once strained, add more liquid to begin your next batch.

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



TWO-PIECE LID

Can be left open partially to enable airflow during fermentation.



PREVENT CONTAMINATION

Blocking impurities (dust, insects) from entering the jar, even when left slightly open.



STRAINER LID

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



SCRAPER

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

KEFIR FERMENTER



JUICER

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



PLAN PORTIONS

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



MEASURE THE GRAINS

A measuring cup is integrated in the transparent top lid.



SPROUTING

Grow fresh and highly nutritious sprouts in your fermenter.

KEFIR
FERMENTER



KEFIR FERMENTER

11,8 cm 11,8 cm

19,4 cm



KEFIR FERMENTER 848 ml (28 oz)

📦 720g



COLOUR:

BLUE

SKU:

KKM-848-LB-0101

EAN:

3830063020014



COLOUR:

GREEN

SKU:

KKM-848-GR-0106

EAN:

3830063020045



COLOUR:

ORANGE

SKU:

KKM-848-OR-0105

EAN:

3830063020069



COLOUR:

PINK

SKU:

KKM-848-PI-0104

EAN:

3830063020007



COLOUR:

VIOLET

SKU:

KKM-848-VI-0103

EAN:

3830063020038



COLOUR:

WHITE

SKU:

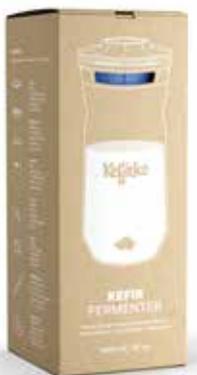
KKM-848-WH-0107

EAN:

3830063020052

11,8 cm 11,8 cm

27,5 cm



KEFIR FERMENTER 1400 ml (47 oz).

📦 950g



COLOUR:

BLUE

SKU:

KKM-1400-LB-0111

EAN:

3830063020144



COLOUR:

GREEN

SKU:

KKM-1400-GR-0116

EAN:

3830063020175



COLOUR:

ORANGE

SKU:

KKM-1400-OR-0115

EAN:

3830063020199



COLOUR:

PINK

SKU:

KKM-1400-PI-0114

EAN:

3830063020137



COLOUR:

VIOLET

SKU:

KKM-1400-VI-0113

EAN:

3830063020168



COLOUR:

WHITE

SKU:

KKM-1400-WH-0117

EAN:

3830063020182

**KOMBUCHA
FERMENTER**

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



KOMBUCHA FERMENTER

Designed for easy first fermentation or continuous brew of kombucha.

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

Special jar is handmade, mouth blown clear glass of finest quality. Capacity is perfect for brewing about 1.5 gallon / 5,7 L of kombucha at once.

Features optional stainless steel spigot for easy pouring and a wooden stand to set up the fermenter.



KOMBUCHA
FERMENTER



**KOMBUCHA
FERMENTER**



KOMBUCHA FERMENTER
7L / 1.85 GAL
🛒 2270g



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
🛒 2920g



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

**SECOND
FERMENTATION**

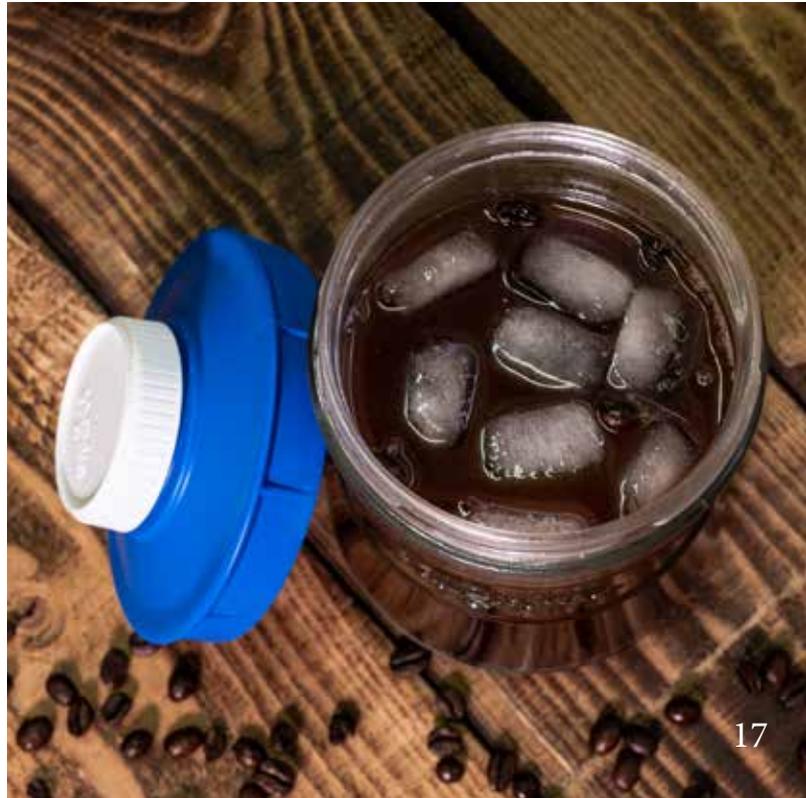
**A perfect way to boost
your homemade kefir
with nutrients and
flavours!**



SECOND FERMENTATION



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



SECOND FERMENTATION



DRINKABLE SPOUT

Open the top cover to pour or drink kefir straight from the jar.

TAKE IT WITH YOU

Airtight seal enables you to take Kefirko with you on your travels and to never miss out on your daily dose of kefir.

STORAGE

Taking a break from kefir? Store the grains in Kefirko jar and cover it with this lid.

COMPATIBLE

Use the second fermentation lid with Kefirko glass from Kefirko Kefir Maker or Kefirko Cheese Maker. Can be used with small (0,6 l/20 oz) or big (1,4 l/50 oz) jar.

DURABLE PLASTIC

Quality, food safe and BPA free plastic materials are used for this lid.



FERMENTATION CLOCK

When you are ready to prepare a fresh batch of kefir or any other fermented drink, set the day in the month when you start the fermentation (the fermentation clock has days and months of the year marked). In this way, the fermentation clock reminds you when the fermentation started and for how long it has been going on. Use this clock for primary or secondary fermentation.

SECOND FERMENTATION

4,5 cm 12 cm



**SECOND
FERMENTATION LID**
70g



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

11,8 cm 11,8 cm



**SECOND
FERMENTATION
BOTTLE**
848 ml (28 oz)
620g



COLOUR: BLUE
SKU: K2F-848-BL-0131
EAN: 3830063020298

11,8 cm 11,8 cm



**SECOND
FERMENTATION
BOTTLE**
1400 ml (47 oz)
850g



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

**CHEESE
MAKER**

**Cheese preparation
made easy!**



CHEESE MAKER



Specifically designed jar for a simple homemade preparation of probiotic cheese. It allows you to make various types of delicious cheese like kefir cheese, mascarpone, mozzarella, Greek yogurt, ricotta.

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



CHEESE MAKER



GLASS JAR

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



MESH BASKET

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



TOP LID

Locking top lid prevents impurities to get in the cheese. Anti-vacuum property allows cheese to strain more effectively.



PRESSING DISC & SPRING

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

**CHEESE
MAKER**



CHEESE MAKER



CHEESE MAKER
848 ml (28 oz)

 760g



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



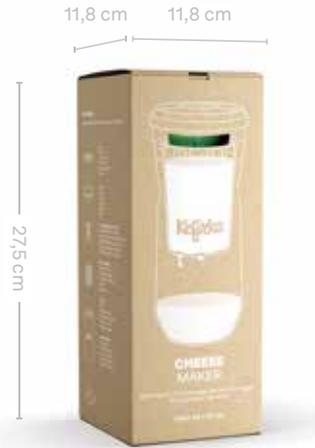
COLOUR: GOLD
SKU: KCM-848-GO-0121
EAN: 3830063020205



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



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



CHEESE MAKER
1400 ml (47 oz).

 1010g



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



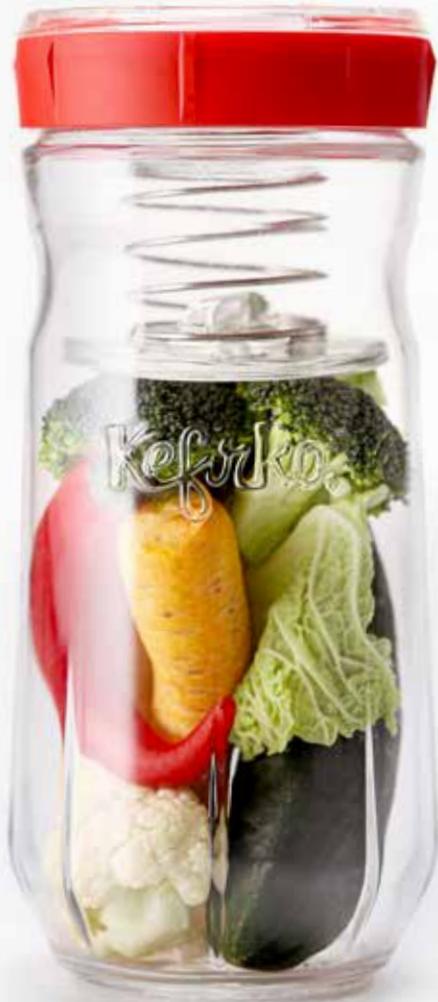
COLOUR: BLUE
SKU: KCM-1400-BL-0129
EAN: 3830063020274

**VEGGIE
FERMENTER**

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



**VEGGIE
FERMENTER**



Fermented vegetables are full of beneficial microorganisms, nutrients and are absorbed more easily than fresh ones. You can quickly learn to ferment at home with this convenient fermenter.



VEGGIE FERMENTER



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.



ONE WAY VALVE

Silicone valve releases the gas and prevents the air to come inside.



STACKABLE

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

VEGGIE FERMENTER



FERMENTATION CLOCK

Track the starting day of your fermentation for best results.



PUMP

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



FILTER

Active carbon neutralises unpleasant odours.



GLASS JAR

The concave form of the glass jar provides for comfortable handling. Jar capacity is 848 ml (28 oz) or 1400 ml (47 oz).

**VEGGIE
FERMENTER**



**VEGGIE
FERMENTER**



VEGGIE FERMENTER
848 ml (28 oz)

 870g



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



VEGGIE FERMENTER
1400 ml (47 oz).

 1110g



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

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



Homemade fermented foods top 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.





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



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



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

INGREDIENTS



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



Our selection of organic sugar and salt will help you with grains activation and creating optimal fermentation conditions.

And your creativity in the kitchen will thrive with a variety of organic spices from our range.



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 best results in fermentation.





**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 skin care 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 rich with antioxidants to moisturise skin and providing 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 rich with antioxidants to moisturise skin and providing 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.

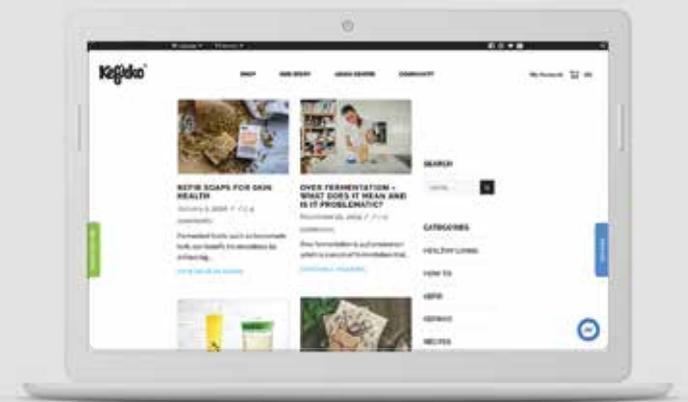
SKU: KS-100-BUC-0202
EAN: 3830063020106



**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 rich with antioxidants to moisturise skin and providing 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



kefirko.com

A place you'll find everything you need to master fermentation!

From day one, we will guide you through different types of fermentation. Learn tips and tricks on how to get the best results with every batch.

Having difficulties? We've seen it all and collected all the answers for you - with pictures, videos and detailed solutions.

Experiment and become an expert in fermentation with the help of our delicious recipes for milk and water kefir, kombucha, cheese, vegan kefir and fermentation of vegetables and fruits.



Kefirko[®]

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