



Contemporary American consumers have gained a sophisticated culinary education. They want you to provide them with “Chef’s quality” products.

Why has a PREMIUM sauce brand that has been successful for sixteen years not become a “household name” on retailer’s shelves?

The reason is that we at Myron’s Fine Foods have been busy selling our products to many of the best chefs in the country. Ok, we’ll drop some names: **Bank of Tokyo executive dining, Legal Seafoods, George Lucas’ Hollywood Studios, Joe’s Stone Crab, The United Nations, Norwegian Cruise Lines, Holland America Cruise Lines, Harvard College, Hilton, Doubletree, Radisson, Embassy Suites, Omni Hotels.** Add literally thousands of independent fine dining establishments nationwide who depend on our sauces in their kitchens to satisfy **America’s insatiable appetite for Asian flavors.**

Chef Myron believes that the American consumer should have the same tools in their home kitchens as professional chefs!

Chef Myron’s Sauces were selected by Sysco’s corporate chefs to be one of the first lines in their “Chef Ex” specialty catalog. CHEF MYRON’S sauces are in the top fifteen most popular products in this 2,200-item catalog! **Thousands of discriminating chefs now purchase our products through this program.**

Great chefs place high value on flavor and authenticity. Your retail customers will pay a premium to create restaurant-quality meals at home.

What’s the secret of Chef Myron’s fine sauces? Quality ingredients and culinarily intelligent composition. Long-aged and fermented Shoyu (Japanese soy sauce) provides the baseline flavor of our sauces. Genuine soy sauce is a brew of water, soybeans, wheat, and sea salt inoculated with a yeast called Koji and allowed to ferment. It is then aged in wooden tanks, like fine wine. The roasted whole wheat mash converts to **glutamic acid; the source of “UMAMI”, the savory ‘5th essential flavor, a foundation of Asian culinary tradition.** Chef Myron adds real saké (rice wine), fresh ginger and garlic, citrus juices, roasted sesame oil and natural spices, *to powerfully enhance and amplify the umami flavor.*

CHEF MYRON’S SAUCES PROVIDE YOUR CUSTOMERS WITH:

Intense Clean Flavors: deliciously balanced, A quick and easy way to amplify the savory flavor points of your consumer’s meals. **NOT SALTY!**

Versatility: All sauces can be used for grilling, stir frying/sautéing, glazing, marinating, basting, enhancing soups, gravies, sauces and dips.

All-natural: No gums, artificial colors, fillers, corn syrups, NO MSG, no animal products.

Kosher: Certified Star-K Kosher Parve.

Unlimited shelf life (as long as capped). Refrigeration not necessary due to pH.

**CHEF MYRON’S SAUCES: THE KEY TO HIGHER SALES
IN THE PREMIUM ASIAN CATEGORY**