



# World-Class International Sauces And Marinades.

## Aged Shoyu (traditional soy sauce)

Naturally brewed from water, soy beans, wheat and sea salt. Lower in sodium and higher in glutamic acid than other brands, this premium, all-purpose, preservative free soy sauce is high in "umami," the fifth flavor. Will enhance your recipe's savory flavor points. Less needed per portion for same intensity and effect.

## Premium Teriyaki

A classical Japanese grilling, broiling and glazing sauce. Robust soy base notes tempered with saké and contrasting with flavor-forward garlic and pepper. Tightened with rice starch. The perfect glaze, stir fry sauce and steak sauce.

## Sweet Chili Sauce

Thailand's classic BBQ/stir fry sauce. Sweet, garlicky with distinct chili-induced heat. Balanced, thick, sticky. Quite spicy yet deeply flavorful. Its most common uses are as a dipping and dressing sauce. You will love its versatility.

## Szechuan

A faithful rendition of the deliciously spicy sauce used in central and southern China. Layers of ginger and garlic flavor points enhance a soy, rice wine and rice vinegar base balanced with a chili spice that is evident but restrained. A hint of fragrant sesame oil finishes it.

## Original Yakitori

Japanese yakitori-ya grill houses use this taré to glaze skewered chicken. A light teriyaki, it is versatile, mellow and balanced with delicate nuances of garlic, ginger and star anise backed by aged shoyu and saké.

## Ponzu Dipping

Crisp but delicate, this clean-flavored sauce with citrus overtones is used ubiquitously in Japan as a dipping sauce and dressing for meats, seafood, appetizers, vegetables, fried foods and dumplings. Aged Shoyu soy sauce, rice vinegar and lime contrast with nutty sesame aromatics.

## Tangy Teriyaki

Marriage between duck sauce and a teriyaki, this slightly piquant sweet & sour dipping sauce has a light viscosity. Savory aged Shoyu provides the base notes and saké rice wine mellows it. A touch of dried Thai chili lends kick.

## Tsukeyaki

Need prominent ginger flavor points? This light, bright ginger/lemon sauté, marinade and stir fry sauce make this taré perfect for seafood applications. Also exceptional as a dressing/dipping sauce.

## Eurasian Fusion

The perfect marinade for game meats, pork, poultry and veal. It works equally well on domestic meats, fish and poultry. Aged Shoyu, Burgundy and pure olive oil, this is a teriyaki that went to Club Med and got altitude. Deep and brazen with a peppery garlicky bite and a woody juniper berry finish.



LABEL	APN	ITEMDESC
FI-UT	1808799	Aged Shoyu, 2 x 1 gal
FI-UT	1808864	Cantonese Sweet n Sour, 4 x 64 Oz
FI-UT	1808732	Eurasian Fusion, 2 x 64 oz
FI-UT	1808880	Island Jerk, 4 x 64 oz
FI-UT	1805936	Ponzu, 2 x 64 oz
FI-UT	1808898	Porcini Chasseur, 4 x 64 oz
FI-UT	1807478	Premium Teriyaki, 2 X 64 oz
FI-UT	1808765	Smokey BBQ, 4 x 64 oz
FI-UT	1808740	Sweet Chili, 2 x 64 oz
FI-UT	1808856	Szechuan Shiitake, 4 x 64 oz
FI-UT	1807502	Szechuan, 2 x 64 oz
FI-UT	1808716	Tangy Teriyaki, 2 x 64 oz
FI-UT	1808922	Thai Red Curry, 4 x 64 oz
FI-UT	1808591	Tsukeyaki, 2 x 64 oz
FI-UT	1808708	Yakitori, 2 x 64 oz

“**Marvelously balanced.**”  
Julia Child

“**I am absolutely impressed with these sauces. The quality is superior, flavors outstanding, they're clean and natural and they support our mission of delivering quality dining.**”  
Jeremy J. Roush, Exec. Chef  
Amherst College

## Thai Red Curry

Voluptuous, creamy coconut milk is married with fresh lime juice and curry. Spicy, with lots of traditional ingredients including galangal, lime leaf, lemon grass, ginger root, lime juice, shrimp paste and chilies. Endless applications will send your diners straight to Thailand!

## Smokey BBQ

A southwest American classic with a sweet, smoky tomato flavor and spicy piquancy. Hints of coriander and other unique flavor points make this a standout within its category.

## Cantonese Sweet 'n Sour

A Hong Kong classic combining rice wine vinegar, tomato, pineapple, garlic and rice vinegar (everything but the red food dye!). Just add meat, peppers and onions and serve on rice.

## Island Jerk

Okay, this stuff is pretty spicy. Habanero peppers, onions, lime juice and traditional aromatic Caribbean spices marry to liven up your food. Toss on your wings and send your diners to Jamaica, mon!

## Szechuan Shiitake

A southwestern Chinese sweet and pungent mushroom sauce. Tangy and full of succulent shiitake mushroom pieces. Szechuan peppercorn and a strong hit of fresh ginger give this sauce its unique character. A perfect finish for fried seafood, noodle and rice dishes.

## Porcini Chasseur

Your perfect epicurean gravy. Porcini mushrooms give it earthiness. Robust beef stock base speaks meat. A touch of sweet marsala wine, a hint of black pepper, thyme, tarragon and a beurre monte of sweet butter rounds it off. Finish sautés, nap your mashed or serve it on the ultimate poutine.

“**Chef Myron's Yakitori is a staple in our pantry.**”  
John Gabor, C.E.C.  
United Nations, New York

“**Our students and staff are sophisticated, international, astute and discriminating in their food preferences. I use Chef Myron's sauces with confidence and pride.**”  
Adam May, Exec. Chef  
Northfield Mount Hermon School

**Everything we sell is all-natural and gluten-free.**

We use no corn syrup, no gums, no extenders, no artificial colors, no MSG. Our sauces are not salty.

**FI-UT has one case minimum. Chef Myron's Sauces deliver within 3-5 Business Days.**



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