



CHEF MYRON'S SAUCES: A SOLUTION TO YOUR NEEDS

Chefs who place high value on flavor, authenticity and premium quality depend on high quality value-added ingredients to create flavor profiles that distinguish them from their competition. CHEF MYRON'S PRODUCTS ENABLE YOU TO ATTAIN CONSISTENT PREMIUM QUALITY FROM A JUG!

Chef Myron has sourced and selected a delicious long Aged Shoyu (Japanese style soy sauce) as the base line flavor of his sauces. Genuine soy sauce is a brew of water, soy beans, wheat and sea salt inoculated with a yeast called Koji and allowed to brew and ferment. It is then aged in wooden tanks.

As a premium soy sauce is brewed and aged, gluten in the roasted whole wheat mash converts to glutamic acid. (This makes it Gluten Free) Glutamic acid is THE prime source for the savory flavor that the Japanese call "UMAMI". Use of this soy sauce, along with real saké (rice wine), fresh ginger and garlic, citrus juices, roasted sesame oil and natural cane sugars, causes CHEF MYRON'S products to powerfully enhance and amplify the umami flavor points of your menu offerings.

CHEF MYRON'S PROVIDES:

- **FLAVOR:** A quick and easy way to amplify the savory flavor points of meats, seafoods, vegetables and starches.
- **VERSATILITY:** All can be used for grilling, stir frying/sauté work, glazing, marinating, basting, enhancing soups, gravies, sauces and dips.
- **ALL NATURAL:** No gums, artificial colors, fillers, corn syrups, NO MSG, no animal products. Gluten Free and NOT SALTY!
- **KOSHER:** Certified Star-K Kosher Pareve. (Not Finishing Sauces)
- **COST EFFECTIVE:** Portion costs range from 5-20 cents. Due to flavor concentration and intensity, less Chef Myron's is needed to gain the same flavor as any competing brand.
- **UNLIMITED shelf life** (as long as capped). Refrigeration not necessary due to acid pH and low water activity.
- **MOST IMPORTANTLY:** Delicious, balanced intense flavors.