



## Chef Myron's Sauces: Food Service Sell Points, Benefits & Features

- **RTU** = Ready to use right out of their containers
- **Dry storage**: All are shelf stable at ambient temperatures until opened
- **Cost effective** Per portion costs range from .10 to .35 cents
- **Economical**: Reduce labor costs
- **Versatility** Excellent for glazing, grilling, stir-fry, marinating, finishing, basting, soups, gravies or dips
- **Packaging** 2/64 oz jugs for marinades & 4 X 64 oz pouches for finishing sauces
- **Gluten Free, All natural, "clean"**: No MSG, artificial flavors, colors, or fillers.
- **Unlimited shelf life** No chance of spoilage & limited liability potential
- **Not salty** We use only the finest aged Shoyu and have the lowest sodium content of any available soy-based product.
- **Star-K Kosher Pareve** (Marinades only) Manufactured to the highest standards using no dairy or animal products
- **Delicious** Delicate, subtle, balanced, authentic flavors
- **Hand made** Quality crafted in small batches by a U.S. Veteran owned family business
- **Support** Technical support, recipe/menu development and advice available from Chef Myron

## Who buys Chef Myron's Sauces?

Chef Myron's Sauces are perfect for high volume, quality food service operations such as:

- Colleges, Universities and Private Schools
- B&I contract management dining companies
- Country Clubs, Caterers, Event/Conference centers ("wedding factories")
- Multi Unit Chains
- Supermarket Prepared Foods/Deli HMR
- Conference Centers
- Cruise Ships
- Any Kosher Foodservice
- Healthcare and Assisted Care Facilities
- High Volume White Table Cloth Restaurants
- Any high volume food service/dining operation where value is based on quality not price

**YOUR CUSTOMERS ARE WORTH THE DIFFERENCE!**