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GLUTEN FREE EXPLANATORY STATEMENT

(Or how can soy sauce be gluten free while made with wheat?)

Our Chef Myron's Aged Shoyu (all purpose soy sauce) is an integral ingredient in many of our sauces. The soy sauce is made from soy beans, wheat, water, and salt. Therefore, the products that contain the Aged Shoyu also contain wheat. However, they are certified as gluten free. Here is why:

In the preliminary process which starts the brewing of the soy sauce, a yeast called koji is added to a soy bean/wheat mash. This starts a fermentation and long aging process during which the gluten, a protein, is broken down, molecularly changed (becomes hydrolyzed), and converted to amino acids. The gluten is sufficiently converted to the extent that the trace remaining is less than ten parts per million. This has been confirmed by analysis by a highly accredited laboratory using the currently accepted "ELISA" Competitive testing methodology.

The US FDA and the Codex Alimentarius, which is the organization authorized by the World Health Organization with defining the criteria of gluten free, have both established the Gluten Free threshold to be less than 20 parts per million (ppm). Chef Myron's Aged Shoyu tests below 10 ppm, i.e. less than half of that. This enables us to certify that our Chef Myron's Aged Shoyu and all the products that contain it are "gluten free".

In addition, since our Aged Shoyu is the only ingredient in our products with the potential to contribute gluten, all of our Chef Myron's sauces that do not contain the soy sauce are gluten free as well.

Thank you for considering our products,

Chef Myron Becker, Pres.