



Myron's Fine Foods, Inc
131 West Main St., Suite 320, Orange, MA 01364 Tel: (978) 673-8031 www.chefmyrons.com

Retail Sell Points for Chef Myron's Sauces

“When quality really matters”

- **Gluten Free, All natural, “clean”:** No MSG, corn syrups, artificial flavors, colors, or fillers. Made with fresh ingredients.
- **Star-K Kosher Pareve Vegetarian/Vegan** Manufactured to the highest standards using no dairy or animal products
- **Delicious** Delicate, subtle, balanced, authentic flavor. Made with real saké and aged shoyu soy sauce. A huge source of “UMAMI”!
- **Versatile** Excellent for glazing, grilling, stir-fry, marinating, braising/stewing, finishing, basting, soups, gravies or dips. Easy and ready to use right out of the bottle.
- **Not salty** We use only the finest aged Shoyu and have the lowest sodium content of any available soy-based product
- **No fats or trans fats or Cholesterol** (Ponzu & Szechuan contain sesame oil and Magic; pure olive oil)
- **Beautiful Labeling:** Four color striking artwork, informative copy, clear ingredient statements and nutritional panel
- **Dry storage:** All are shelf stable at ambient temperatures until opened
- **Unlimited shelf life** No chance of spoilage & limited liability potential. (FDA requires maximum of three years however testing and centuries of use in Asia indicates that these products never spoil)
- **Hand made** Quality crafted in small batches by a U.S. Veteran owned family business
- **A professional chef's culinary product:** used internationally by thousands of the most discriminating chefs in the world!
- **Local to the N.E. US:** Chef Myron's; Twenty two years, an established brand in the Natural/Specialty marketplace.