



NEWS – For Immediate Release

SAN-J'S DELICIOUS COOKING SAUCES NOW INCLUDE NEW MONGOLIAN BEEF

May 14 2013 – San-J is pleased to announce the introduction of its new Mongolian Beef Stir-Fry and Marinade Sauce. This adds a seventh luscious flavor to a line-up that already includes Teriyaki, Szechuan, Asian BBQ, Thai Peanut, Sweet & Tangy and Orange Sauce. Just like all other San-J cooking sauces, the new Mongolian Beef sauce is certified gluten-free by the Gluten-Free Certification Organization, made from San-J's famous Tamari soy sauce with 100% soybeans and no wheat content.

San-J Cooking Sauces are the easiest way for the home gourmet to make restaurant-quality Asian meals at home. Each one is tasty enough to be versatile in a variety of dishes involving meats, fresh vegetables, seafood or your own favorite concoction. Use them hot or cold for stir-fries, marinades, grilling, glazing or dipping.

Of course, new Mongolian Beef sauce is the fastest, easiest and tastiest way to make authentic Mongolian Beef in your own kitchen. Starting with ½ to 1 pound of flank steak, cut it thinly across the grain into strips. Coat the strips with corn starch, then stir-fry in hot oil. To finish, simply add San-J Mongolian Beef Sauce, top with sliced green onions and serve. All the delectable flavors of traditional Mongolian Beef are already in the sauce, including ginger, garlic and just the right touch of sweetness. Once you've tried it with beef, get creative and experiment with Mongolian chicken, shrimp or tofu. Whichever you prepare, you'll be rewarded with a perfect balance of sweet and savory tastes – and a dish befitting the finest home chef.

New Mongolian Beef Stir-Fry & Marinade is the first of San-J's cooking sauces to be verified Non-GMO by the Non-GMO Project. San-J is dedicated to providing the highest standards of ingredient purity, and within a year all the cooking sauces are expected to be verified Non-GMO as well.

About San-J International

San-Jirushi was founded by the Sato family as a Tamari and miso company in 1804 in Mie, Japan. Current San-J President, Takashi Sato, is an eighth generation member of the founding family. They began brewing the first Tamari from their Richmond, Virginia, facility in 1987, continuing the 200 year tradition of Japanese brewing mastery. For more information on San-J products and to find great gluten-free recipe ideas, please visit San-J.com.



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