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SAN-J'S ALL-NATURAL INSTANT SOUPS: NEW PACKAGING, AND NOW GLUTEN-FREE

RICHMOND, VA (February 10, 2014) San-J's instant White Miso and Wakame Soups have long been regarded as the best and fastest way to make restaurant-quality Japanese soups at home. Now San-J announces two important changes – new packaging, and new, gluten-free recipes. The Gluten-Free Certification Organization now certifies both of these all-natural soups gluten-free.

With either San-J's White Miso or Wakame, the home chef can easily recreate Japan's traditional soups in an instant. Each envelope contains everything needed, except 8 fluid ounces of boiling hot water. The soup packets are easy to carry, fitting into a small purse or bag for a low-calorie, anytime snack.

White Miso Soup Since 1804, San-J has upheld a stellar reputation for quality miso production, which expanded to include a broad range of soy sauces and traditional Japanese foods. The company takes particular pride in its White Miso Soup recipe. Traditional miso soup starts with dashi, a fish stock base, which is brought to a boil. The heat is turned down to a soft simmer and then delicate miso paste is dissolved into the hot soup base. Tofu and wakame seaweed are added in to warm up and it's ready to serve with a pinch of chopped green onions tossed on top. With San-J's White Miso Soup, it's easy to re-create a delicious, steaming miso soup on the spot, rivaling the finest Japanese restaurants.

Wakame Soup Wakame Soup is based on Japan's celebrated dried seaweed, cherished for its excellent nutritional value and healthy effects. San-J's Wakame Soup combines tantalizing flavors from the sea and the earth, blending succulent ocean seaweed with savory shiitake mushrooms, sesame seeds and black pepper. The new Wakame recipe includes a dash of San-J's 100% soy Tamari soy sauce. San-J's new recipe is not only vegan, but is now certified as Gluten Free for the first time.

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 Henrico, 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.

For More Information

For additional press information, including requests for product photography and samples for testing, please contact Misako Binford, Marketing Manager, San-J USA by email: press@san-j.com.

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