

PRESS RELEASE For Immediate Release

SAN-J LAUNCHES NON-GMO PROJECT VERIFIED KOREAN BBQ COOKING SAUCE

San-J family brand continues 200-year legacy of authenticity with new Korean BBQ cooking sauce

HENRICO, VIRGINIA October 1, 2019 – <u>San-J</u>, an eighth-generation family brand of Asian sauces is expanding their cooking sauce line and adding Korean BBQ. San-J Asian Cooking Sauces are all verified NON GMO, certified gluten free by the GFCO, Kosher certified, and made with the best quality ingredients.

With sweet notes and rich savory flavor, San-J's Korean BBQ cooking sauce is incredibly versatile. It can be used as a marinade, stir-fry sauce or even a glaze. It has no artificial colors, flavors or preservatives. It will be the ninth sauce added to the Asian Cooking Sauce collection.

San-J President, Takashi Sato, shares "For over 200-years, we've been at the forefront of ingredient health. It's always exciting when we are able to add to that and create new sauces with the same degree of integrity in every bottle," Sato continues, "We always strive for our all natural sauces to be the foundation of a delicious and healthy meal. We love being invited to the family dinner table."

San-J is no stranger to creating unique and innovative cooking sauces. Their full line of cooking sauces include: Hoisin, Thai Peanut, Szechuan, Teriyaki, Sweet & Tangy, Asian BBQ, Orange and Mongolian, along with their classic and most-trusted 100% soy Tamari sauce, (available in organic, reduced sodium, organic reduced sodium and lite) and Shoyu sauce. San-J is the go-to brand for recreating the authentic gourmet taste of Asian cooking at home.

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.



The Product:

