



FOR IMMEDIATE RELEASE

SAN-J PRESENTS THE WORLD'S FINEST TAMARI IN HANDY TRAVEL PACKS

RICHMOND, VA (April 16, 2014) San-J's Tamari To Go just got a total makeover! As always, the handy travel packs contain the same organic, gluten-free Gold Label Tamari that's celebrated worldwide as the gourmet's favorite. Now it's on the shelf in a new bright red, recycled & recyclable cardboard package – boasting an impressive list of certifications.

Tamari To Go is the only carry-anywhere soy sauce to have it all. It starts with the delectable, traditional taste of a recipe refined over 200 years. San-J Tamari tastes better because it's brewed with 100% organic whole soybeans, and contains no wheat.

Looking at the new box, the quality of what's inside is obvious. San-J's Gold Label Tamari is certified to the USDA's organic standard by QAI, and certified Kosher by the Orthodox Union (OU). It has always been vegan as well. But that's not all. It's also verified as Non-GMO (Genetically Modified Organisms) by the Non-GMO Project. Of course it's gluten-free too, certified by the Gluten-Free Certification Organization.

The handy 1/4 ounce packets pack plenty of flavor to enhance a wide variety of foods, from sushi to soup, or as a tasty alternative to plain salt. A few packs will fit in any purse or bag, and the new red box serves as a handy dispenser in the office or home. Artisan taste is just a tear and a squeeze away.

Making It Easy To Stay Gluten-Free Gluten-free consumers face special challenges in restaurants. Is the soy sauce gluten-free? Usually no, and often there's no way to tell. Now there's no need to gamble. By bringing their own packs of San-J's Gold Label Tamari, consumers can rest assured that their diets can stay pure.

Tamari To Go is just one of San-J's many gluten-free gourmet products, including delicious Asian cooking sauces and marinades, tangy salad dressings, crispy rice crackers and authentic soups. Give up the gluten – but don't ever sacrifice taste!

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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