



FOR IMMEDIATE RELEASE

SAN-J ANNOUNCES A COMPLETE LINE OF TAMARI GLUTEN FREE SOY SAUCE, GLUTEN FREE ASIAN COOKING SAUCES, SALAD DRESSINGS AND BROWN RICE CRACKERS

March 17, 2011 – San-J is pleased to announce that all of its Tamari Soy Sauces are now certified gluten-free. Made from 100% soybeans, San-J Tamari is the perfect addition for the home chef looking for gluten-free seasonings. Unlike regular soy sauces, which contain about 50% wheat, San-J's Tamari brewing process uses only soybeans and no wheat, making them the perfect fit for a gluten-free diet.

San-J has reformulated their Premium and Reduced Sodium Tamari Soy Sauces (Black and White Labels) to be gluten-free while maintaining the same rich, robust taste people have enjoyed for years. Look for the Certified Gluten-Free logo on the label. This is in addition to its existing Organic Gluten Free Tamari (Gold and Platinum Labels) that are already certified gluten-free.



Consumers who are gluten intolerant or celiac can enjoy the entire line of San-J's Tamari Soy Sauces. Made with San-J Gluten Free Tamari, other certified gluten-free products such as Asian Cooking Sauces, Salad Dressings, and Brown Rice Crackers, come in a variety of Asian flavors.

All of San-J's gluten-free products are certified by the Gluten-Free Certification Organization (GFCO), which meets the strictest standards. With the sensitive nature that exists for celiacs and those who suffer from gluten intolerance, San-J follows specific sanitation methods to prevent cross contamination of wheat in its gluten-free products. That process includes testing each batch for the presence of gluten and reliability is confirmed through the help of an independent testing agency. While the FDA has not finalized the definition for the term gluten-free, the proposed standard is considered less than 20 ppm (parts per million) for gluten-free food. San-J uses a test kit that is sensitive to 5 ppm. Currently a test kit that is sensitive to 0 ppm is not available.



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- Brewer of Premium Tamari Since 1804 -



All of San-J's Tamari (Black, White, Gold, Platinum) is made in the U.S.A, from non-genetically modified soybeans and are Non-GMO Project verified.

Tamari is considered the premium Japanese soy sauce. The unique small batch brewing process takes up to six months for San-J Tamari to go from bean to bottle. The higher concentration of soy protein results in a richer, smoother and more complex flavor than that of ordinary soy sauces. For home chefs looking to create the most authentic Asian dishes, or the busy mom who is looking to add flavor to the family's favorite recipes, San-J Tamari Gluten Free Soy Sauces are perfect. San-J Tamari is more versatile than your ordinary soy sauce. Not just for stir-fries, it can be used as a substitute for salt, a flavor enhancer in soups and sauces, a marinade or a condiment. The Tamari flavor will not flash-off under high temperature cooking.

San-J offers travel packs for those on a gluten-free diet who love to dine out. They come in sachets of twenty and are certified with the "GF" Gluten-Free Certification Organization seal.

About San-J International

San-Jirushi was founded by the Sato family in 1804 as a Tamari and miso company located in Mie, Japan. The family continues to play a vital role at San-J and San-Jirushi. Current San-J President, Takashi Sato, is an eighth generation member of the founding family. San-J first began brewing Tamari in their Richmond, Virginia, facility in 1987. Today, the 200 year tradition of Japanese brewing mastery continues.

For more information on San-J, San-J products and to find great gluten-free recipe ideas, visit www.san-j.com.