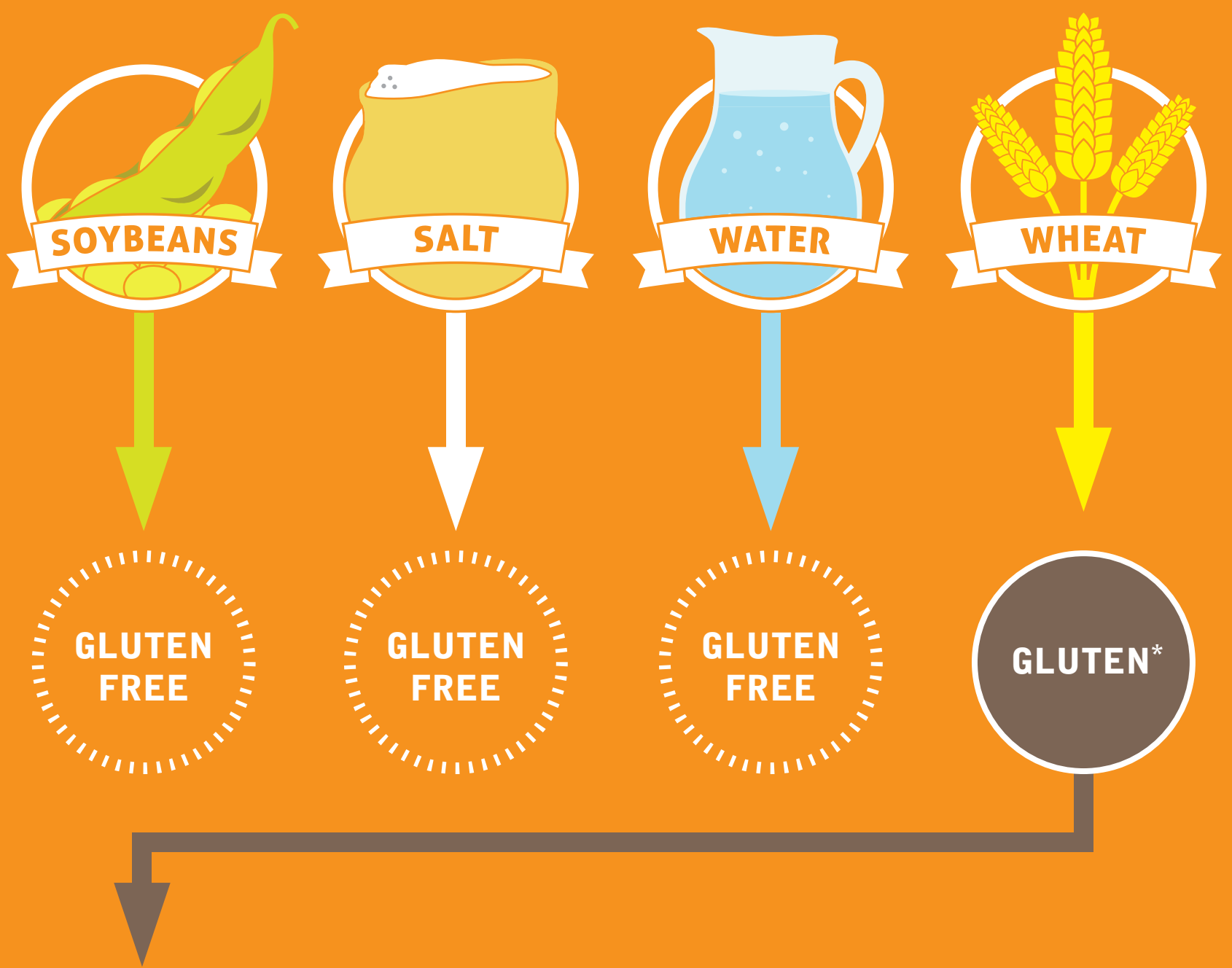


Question:

Why do most soy sauces contain gluten?

Answer:

The 4 main ingredients in many soy sauces are:



* WHAT IS GLUTEN?

Gluten is a protein composite found in foods processed from wheat and related grains, including barley, rye, and spelt. Adherence to a gluten-free diet is followed by and important to people living with celiac disease, wheat allergy, or gluten-intolerance.

Tamari sauce

can be a great gluten-free way to enjoy the bold flavors of Asia.

- Japanese variety of soy sauce
- Popular alternative to common soy sauce
- Described as having a darker color, richer flavor than common soy sauce
- Contains little or no wheat

GLUTEN FREE


JAPAN

Be Aware:

NOT ALL TAMARI IS 100% GLUTEN-FREE.

Ask for a Gluten-Free menu and Tamari sauce at all participating locations!


Mama Fu's[®]
asian house