

Clearspring

Don't Accept Imitations!

Clearspring's Organic Japanese Tamari Soya Sauce is the Real Deal



Soya sauce is a store cupboard essential and is used as an ingredient in a variety of dishes, but how important is the quality of soya sauce you use, is a cheap alternative just as good? The short answer is no! For an authentic Japanese taste with maximum flavour, it's worth investing in a high quality soya sauce – a little will go a long way.

Clearspring's Organic Japanese Tamari should be at the top of your soya sauce shopping list. It's one of the very few wheat-free soya sauces still made in Japan using the authentic 500 year old recipe, yet it's very easy to get hold of in your local supermarket. It's very close in flavour and consistency to the original soya sauce which came to Japan from China in the 16th century, unlike many of today's sauces which are made in volume with a high proportion of wheat, compromising the flavour and consistency.

Clearspring's double-strength soya sauce is made using organic whole soya beans and uses twice as many beans in each bottle as ordinary soya sauces. This high proportion of soya beans results in a smoother, more balanced flavour. Naturally fermented and aged in cedarwood kegs over two summers, Clearspring's Tamari has an award-winning flavour that's rich, complex and concentrated - but never overpowering. It's perfect for using as a dipping sauce, as a traditional accompaniment to sushi and sashimi, and can be used as a condiment to give depth of savoury flavour to salad dressings, marinades, sauces, stir fries and cooked fish, poultry, meat and vegetable dishes.

Clearspring Organic Tamari is dairy free, egg free, lactose free, organic, vegan and wheat free, and it's perfect for those on a gluten-free diet.

Clearspring Organic Tamari

£2.89 for 150ml

Available from Tesco, Sainsburys, Waitrose and the Health Food Trade

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For more information about the Clearspring range please visit www.clearspring.co.uk

For press information, images or samples, please contact Jacquelyn Redpath at Freshwater on 0207 067 1597 or email jacquelyn.redpath@freshwater-uk.com