

**Double celebration for SeeWoo Foods with stars awarded for both  
Yummyto Teriyaki Marinade and Sauce (2 stars) and  
Yummyto Japanese Style Soy Sauce (1 star)**



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More stars for SeeWoo in the year of their 40th Anniversary. After eight weeks of intensive judging in five different locations, two of SeeWoo's **Yummyto** brands, Teriyaki Marinade & Sauce and Soy Sauce, manufactured by leading manufacturer, Pearl River Bridge (PRB), have been awarded stars in The Great Taste Awards 2015. The Yummyto Soy Sauce has been rated as a **1 star product**, and the Yummyto Teriyaki Marinade has been rated as a **2 star product**.

Yummyto Teriyaki Marinade is a complex sauce that is part of the Pearl River Bridge Japanese range. It is a naturally brewed sauce that uses traditional methods, giving it a unique and smooth pallet and attractive depth of colour. This sauce is mainly used as a cooking sauce and for marinating meat and fish to give it a sweeter and more intense flavour.

**Judges comments** about the Teriyaki Marinade and Sauce included:

*"Smooth and rich with aroma. Not overly sweet or salty in flavour – long lasting, pleasant flavour. Burnt caramel colour which is very good for a marinade"*

*"Hits the sweet, salty and sour notes very well and in good balance. Clean and delicate."*

Of those 10,000 entries, only 597 were awarded a Great Taste 2-star and 2,382 were awarded a Great Taste 1-star.

Yummyto Japanese Soy Sauce is a soy sauce that has the taste of umami that people seek to taste for in all Japanese food. It is naturally brewed from selected non-GMO soy bean with no flavour enhancer added and uses pure processes and techniques. Its rich umami that lifts the taste buds and its savoury flavour of Japanese cuisine is what makes the soy sauce so distinctive.

**Judges comments** on the Yummyto Soy Sauce:

*"A rich dark complex soy aroma with notes of salty caramelised molasses. We loved the depth of flavour and the bitter sweet nuttiness."*

*"There's a savour, malty, powerfully umami aroma to the sauce. The finish is long and clean".*

Increased international travel has broadened the population's cultural and gastronomic horizons and heightened demand for ethnic foods, particularly traditional and authentic ethnic foods, in the UK. SeeWoo, who are celebrating their **40th anniversary**, have been making oriental food accessible to restaurants, retailers, wholesalers and private customers four decades now. They trace products from their source and then sell them in their stores.

Products available from SeeWoo's stores in Chinatown, Greenwich and Glasgow.

Yummyto Soy Sauce also available online at [souschef.co.uk](http://souschef.co.uk)

For more information on SeeWoo please visit their website [www.seewoo.co.uk](http://www.seewoo.co.uk)

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#### Notes to editor:

Yummyto Teriyaki Marinade & Sauce and Japanese Style Soy Sauce are both available from SeeWoo stores in Chinatown, Greenwich and Glasgow (details on the website).

Yummyto Japanese Style Soy Sauce available online at <http://www.souschef.co.uk/>  
Yummyto Teriyaki Marinade & Sauce priced at £1.35 for a 200ml bottle and £6.75 for a 1.8L drum  
Yummyto Soy Sauce priced at £1.75 for a 150ml bottle and £3.50 for a 500ml bottle

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**Great Taste Awards** - Great Taste is simply about taste, not clever branding or smart packaging. Judges are presented with food and drink samples of the products with no wrappings – and they taste, confer and re-taste before making the decision on whether a product should be a Great Taste 1-, 2- or 3-star winner.

Judged by over 400 of the most demanding palates belonging to food critics, chefs, cooks, Women's Institute judges, producers and a host of food writers and journalists, Great Taste is widely acknowledged as the most respected food accreditation scheme for artisan and speciality food producers. In the words of highly regarded restaurant and food critic Charles Campion, "Great Taste is the only food award worth having".

When a product wears a Great Taste label it carries a badge of honour but more importantly, the Great Taste logo is a signpost to a wonderful tasting product. Hundreds of judges have worked hard to discover the very best food and drink through hours and hours of blind-tasting a total of 10,000 different products.