

Miriam's Earthen Cookware Introduces 100% Non-Toxic Clay Pot Cooking with Its Product Line — Here's How:

Many cookware brands may claim to be healthy or non-toxic, but the only known brand that is 100% tested & certified non-toxic is Miriam's Earthen Cookware. Here's what sets MEC apart from the rest:



Dedham, Massachusetts Feb 24, 2022 ([Issuewire.com](https://www.issuewire.com)) - Miriam's Earthen Cookware (MEC) – a pioneering [US-based](#) cookware brand known for making pots and pans from natural clay– produces cookware that [tests out](#) to be 100% non-toxic. What are the steps that go behind making “non-toxic” a reality? This is how MEC ensures their cookware line remains pure & healthy:

MEC Harvests Clay From a Trusted Source

Unlike many other cookware brands that import their raw materials or the whole cooking pot, MEC believes in procuring their core raw material from unindustrialized, unfarmed land within the USA. They harvest clay from secluded land after testing the clay soil in a reputable state lab for its complete composition. The [test results](#) are displayed on their website certifying the purity and safety of their raw material.

MEC Handmakes Their Cookware Without Additives or Glazes

Conventional cookware – as well as even other clay cookware brands – uses additives containing metals, oxides, and chemical glazes. These do a brilliant job of making them glossy, colorful, and impermeable, but this comes at the cost of harmful toxins leaching while cooking food.

In contrast, MEC handmakes their pots and pans, because any mechanized process calls for the use of additives and chemicals. They DO NOT use additives or glazes in any form, so the final product is as pure and non-toxic as the raw material, primary clay!

MEC is Naturally Non-Stick – Without Toxic Coating

Non-stick cookware is very useful for recipes like baking and sautéing, but non-stick pans are typically coated with toxic materials like *Teflon* or *GenX*. These contain known carcinogens like [PTFE and PFOA](#), and they can release toxic off-gassing when heated.

MEC pots become naturally non-stick within the first few repeated uses. The goodness of this natural raw material not only keeps your pot non-toxic but also imparts some great features that make cooking convenient and safe. Read more about such features [here](#).

And so...

MEC is the only known cookware brand that tests & certifies their products are 100% non-toxic through and through, with their test results published online for the public. On top of eating healthy foods, [fully non-toxic cookware](#) is the next logical step towards a healthier lifestyle. MEC is the perfect choice for healthy cookware – find their products on their [online store](#).



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