

Barhyte Specialty Foods Unveils Five New Salad Dressings and Marinades
Unique and Timeless Flavors Join the Saucy Mama Family

Pendleton, OR. (June 28, 2013) – It’s time for a little salad spruce up. Barhyte Specialty Foods- creators of the award-winning Saucy Mama gourmet condiment brand- has just debuted five new salad dressings and marinades under the signature label at this year’s 59th Summer Fancy Food Show in New York City.

“As the economy rebounds and more people are dining out again, we wanted to create some unique and interesting flavor profiles to keep our customers excited,” explains Suzie “Saucy Mama” Barhyte, head of Barhyte Specialty Foods’ product development. “Of course, there are a couple classics in the mix as well. People love their reliable go-to salad dressings”.

Saucy Mama’s **White Balsamic and Honey** Dressing also doubles as a delicious marinade. It’s a combination of tangy and sweet and an extremely versatile condiment all around.

Continuing with the sweet element, Saucy Mama infuses a little orange in two other new flavor profiles: **Miso Orange Sesame** and **Orange Poppy Seed**.

Miso Orange’s versatile Asian flavors complete a delicious pasta salad with shrimp, asparagus and green onions. It’s also fantastic as a marinade and on stir-fried vegetables. Orange Poppy Seed is recommended as a dip for fruit slices or as a light coleslaw dressing, in addition to a finish on a great simple salad.

The company’s new, yet traditional flavor profiles include **Four Leaf Balsamic Vinaigrette & Marinade** – perfect drizzled on top of fresh tomatoes and mozzarella - and the classic **Honey Dijon Dressing**, which is often used as a scrumptious salmon marinade.

With the addition of Saucy Mama’s latest dressings (MSRP: \$6.00 / 12 oz. bottle), the brand now counts more than 35 sauces, marinades, mustards, dressings and cocktail condiments to its expansive lineup. For more information, visit www.Barhyte.com.

ABOUT BARHYTE SPECIALTY FOODS

Barhyte Specialty Foods, based out of Pendleton, Oregon, has roots dating back 200 years and 6,000 miles away in Germany, where Jacobus Barhyte first created a sweet-and-sour mustard that he brought to the US. Many generations later, Jan and Susan Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, sauces, and other condiments through the Barhyte Specialty Foods and the Saucy Mama brand, as well as through co-branded and private label relationships.

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