

BARHYTE SPECIALTY FOODS LAUNCHES THE F.O.S.I. AWARDS

Recognizing Fabulosity in Food Manufacturing

Pendleton, Oregon (Jan. 15, 2013) – Most food awards recognize the new and emerging products entering the market. But home chefs love their tried-and-true ingredients – many of which are fixtures in their kitchens, in their family recipes and on their tables. To recognize the most **F**abulous, **O**ut-of-This World, **S**aucy and **I**ncredible foods, [Barhyte Specialty Foods](#) has launched its first annual [F.O.S.I. Awards](#).

As a new category in the awards arena, [Barhyte's F.O.S.I. Awards](#) focus on foods that are established and taste fabulous. “We realize that people love the new and exotic introductions, but it’s the down-to-earth, delicious fare that keeps traffic consistent at the retail level,” explains Barhyte Specialty Foods CEO Chris Barhyte. “We thought it was high time for the classics with proven sell-through to get the recognition they deserve.”

To be considered, gourmet products must be shelf-stable and have been on the market for at least two years.

Barhyte continues, “We’re as passionate about innovation as anyone. But in gourmet and grocery stores everywhere, it’s the classics that are the – forgive the expression – bread and butter of our industry. We thought it was time to put the spotlight on companies that have been delivering and continue to deliver excellence to consumers and retail partners through the years.”

As an example, Barhyte notes that three of his signature brand’s Saucy Mama gourmet condiments would qualify as great contenders in the competition. Based on popularity, re-orders, taste and packaging, the [Saucy Mama Cracked Pepper Marinade](#), [Hot Wing Sauce](#) and [Chipotle Mustard](#) all would be in the running for a F.O.S.I. Gold Medal.

Companies interested in participating in the 2014 F.O.S.I. Awards are invited to visit [www.Barhyte.com](#) to complete the application and enter the competition. Details will be available in Spring 2014, with the awards to take place later this year. In addition to bragging rights, winners will receive a beautifully saucy F.O.S.I. trophy – a few of which will be on display at Barhyte’s 2014 Winter Fancy Food Show booth #469.

For more information about Barhyte Specialty Foods and its award-winning gourmet mustards, marinades, wing sauces and condiments, 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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