

Barhyte Brings Home the Gold in 2015 World-Wide Mustard Competition
Two Gold Medals, Three Silver to be added to the Company Collection

Pendleton, Ore. (April 29, 2015) – Let’s start the celebration. [Barhyte Specialty Foods](#) has earned a record number of medals in the 2015 [World-Wide Mustard Competition](#), held at the National Mustard Museum in Middleton, WI. The company brought home a total of five medals – two gold and three silver– competing against more than 250 entries coming from around the world, from Sweden to Greece to Japan.

Especially exciting for the company is the awarding of a silver medal to Suzie’s Organic Yellow Mustard, which is the first award ever for this brand and product. “Suzie’s Organic Yellow Mustard is dropping into Oregon’s Costco stores next month, and so we couldn’t be happier with the award it’s picked up against other big name yellow mustards,” says the company’s CEO, Chris Barhyte. Also picking up its first medal in the medium-hot pepper category is fan-favorite Saucy Mama Chipotle Mustard, which is a favorite among Barhyte’s staff, too. This item, along with Haus Barhyte’s Sweet Hot Stone Ground Mustard in the sweet hot category, earned a silver medal in the competition.

The company’s classic [Haus Barhyte Smoky Garlic Onion Mustard](#), which has earned gold and silver medals in 2013 and 2014, respectively, placed first this year in the garlic category. Also earning a gold medal in the fruit category is Saucy Mama Apricot Ginger Mustard.

Since the program began in 1996, Barhyte Specialty Foods has earned more than [47 World-Wide Mustard Competition awards](#).

For more information about Barhyte Specialty Foods and its award-winning 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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