

**Barhyte's Newest Brand Snatches Top Spot at the 2017 Scovie Awards**  
Popular new flavor proves worthiness and classic staples continue to hold their own

Pendleton, Ore. (Oct. 11, 2016) – [Barhyte Specialty Foods](#) is used to “wowing” the crowd with delightfully sweet, zesty or spicy flavor profiles among its 80 plus products. But earning first place at the world famous [Scovie Awards](#) is an honor that helps the company confirm that their newest product line, Total Domination Wing Sauces, was worth the development. The brand’s [Scotch Bonnet Pepper and Blackberry Wing Sauce](#) earned first place at the 2017 Scovie Awards in the Fruit Based Wing Sauce Category.



The Scovie Awards blind taste-tests hot and spicy products (and has expanded to non-spicy products as well) from around the globe.

Barhyte released the Total Domination Wing Sauce brand in June of this year, with five flavors in the lineup. The Scotch Bonnet Pepper and Blackberry Wing Sauce tested well during product development, and has earned rave reviews from customers and esteemed food bloggers. “We knew we had a winner on our hands early on, whenever anyone would try the Scotch Bonnet flavor during testing. We are thrilled that the Scovie Award judges feel the same way,” says Suzie “Saucy Mama” Barhyte, head of product development.

In addition to the award for Total Domination, Barhyte Specialty Foods claimed two others out of hundreds of entries- both under the company’s signature Saucy Mama brand.

[Saucy Mama Creamy Horseradish](#) took second place in the Hot and Spicy Horseradish Category. It is always a favorite at the Scovie Awards, being recognized for its clean taste experience and creamy heat that adds a zesty punch to sauces, dressings, sandwiches and, of course, Bloody Marys. In 2011, it was named the grand prize Scovie Award winner, beating out more than 600 spicy products.

Scoring third place in the Traditional Hot Wing Sauce Category, [Saucy Mama Hot Wing Sauce](#) is a fan favorite adored by many. The versatile sauce works beyond the obvious chicken wing in pastas, baking, and even dressings. The sauce has scored high throughout the years at the Scovie Awards, picking up honors in 2011, 2012 and 2016 as well.

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