

## Barhyte Specialty Foods' Top Brands Nab Two Scovie Awards

Creamy Horseradish Continues to "Wow", while New Flavor Grabs its First Achievement

Pendleton, Ore. (Oct. 20, 2017) – The [Scovie Awards](#), which judges hot and spicy products from around the globe, was good to Barhyte Specialty Foods this year, as the company earned two medals for its showcase. More than 120 companies sent entries for participation in the blind taste test, including products all the way from Austria and New Zealand.

[Saucy Mama Creamy Horseradish](#) claimed first 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 Mary's. In 2011, it was named the grand prize Scovie Award winner, beating out more than 600 spicy products. It also won first place again in 2015 and 2013.



Scoring a bronze medal in the traditional mild/medium wing sauce category is newcomer [Taste Domination Hatch Pepper Wing Sauce](#). Barhyte launched this product line in June of 2016. The star of this wing sauce is the famous hatch chile, which comes from Hatch, New Mexico, where hot days and cool nights help give this pepper its unique flavor. It is a tangy, delicious wing sauce that's great on chicken, shrimp and vegetables. [Taste Domination's Scotch Bonnet and Blackberry Wing Sauce](#) also took home first place in last year's Scovie Awards.

"It's thrilling that our Creamy Horseradish does so well, year after year," says Suzie "Saucy Mama" Barhyte. "It really shows that it's a classic we will keep around forever," she said. "And the fact that a newer product [Hatch Pepper] received an award is also relieving, because we believed in the flavors, but now we know other people love it, too."

For more information about Barhyte Specialty Foods and its award-winning gourmet mustards, marinades, wing sauces and condiments, visit [Barhyte.com](http://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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