Barhyte Specialty Foods Takes Home GOLD Medal in World-Wide Mustard Competition

First-Place-Flavor Smoky Garlic Onion Continues to Wow with Bold Flavor

Pendleton, Or. (June 1, 2013) – <u>Barhyte Specialty Foods</u> has added another gold medal to its showcase, thanks to recognition bestowed from the 19th annual <u>World-Wide Mustard</u> <u>Competition</u>, held at the National Mustard Museum in Middleton, WI. The gold medal, awarded to the <u>Food and Wine Smoky Garlic Onion Mustard</u>, was among nearly 300 entries- coming as far away as Japan and New Zealand- that battled for top-flavor honors in the prestigious competition this year.

Last year, the company took home two silver awards for its Willamette Valley Dill Mustard (in the Herb/Veggie category), and Saucy Mama Smoky Garlic Mustard (in the Garlic category.) The company's co-branded Food & Wine Honey Dijon Dressing earned a Bronze medal in the Mustard-Based Salad Dressings category as well.

Since the program began in 1996, Barhyte Specialty Foods has earned more than <u>45 Worldwide Mustard Competition</u> awards.

"We know how much we love and stand behind each of our products, but the yearly awards we receive from this mustard competition provide real evidence of our strong

flavor profiles" says Suzie Barhyte, chief "saucier" and product/recipe developer.



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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