

FARM-TO-TABLE YELLOW MUSTARD GOES ORGANIC

Suzie's Yellow Mustard – Made and Sourced Entirely in the Pacific Northwest-
Takes the Plunge in Becoming USDA Certified Organic

Pendleton, OR. (January 20, 2013) – After months of rigorous testing and certification, Suzie's Yellow Mustard – part of [Barhyte Specialty Foods'](#) "Table Essentials" condiment line – has earned the USDA Certified Organic label. Now outfitted with its USDA seal of approval, the organic mustard will be introduced at the 2013 Winter Fancy Food show in San Francisco in booth #470.



In addition to the fancy new seal, Suzie's Yellow Mustard is joined by the brands other flavors - Dijon and Spicy Brown- in leveraging goods and services from the Pacific Northwest to bolster a local, clean and sustainable model:

- Organic mustard seeds grown at [Jones & Jones Ranch](#), a family owned farm just 16 miles away from Barhyte's manufacturing center;
- Bottles manufactured by Andersen's Plastics in Battle Ground, Washington; and
- Labels designed by Portland brand development firm, [Michael Patrick Partners](#), and printed at Westmark Industries in Lake Oswego, Oregon.

What's more is that the Suzie's Mustard line is made using renewable energy -wind power, as part of the Blue Sky Renewable Energy Program in which Barhyte Specialty Foods are members.

"When we first released the Suzie's Mustard line, we focused on producing good local products," explains Suzie "Saucy Mama" Barhyte, "But the transition to organic seemed like such a natural progression as we continued to focus our efforts on creating sustainable goods."

For more information about Barhyte Specialty Foods and the Suzie's Mustard collection, 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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