

New Flavor Added to Willamette Valley Mini Jar Lineup

Popular Creamy Horseradish Flavor is a “No Brainer” for Barhyte’s Gourmet Brand



Pendleton, Ore. (November 1, 2015) –[Barhyte Specialty Foods](#), a gourmet condiment manufacturer out of Eastern Oregon, has launched a new flavor option in their gourmet Willamette Valley line of mini mustards. The latest addition is Hot ‘n Creamy Horseradish, which will be available for sampling at the 2016 Winter Fancy Food Show (January 17 – 19) in San Francisco (booth number 464).

The Hot ‘N Creamy Horseradish joins Willamette Valley’s Aioli Garlic Mustard, Champagne and Honey Mustard, Dill Mustard and Sweet ‘n Hot Stone Ground Mustard as a new option in the 3.25-ounce jars.

“This flavor profile has been a best seller for us in a variety of our different brands,” says CEO Chris Barhyte, “so it made sense to offer it in the smaller size. Plus, it works well in a variety of gift baskets we offer.”

Indeed, the mini condiments make perfect gift basket accompaniments to meats, cheeses, crackers and other gourmet food items. Alternatively, they are the perfect size for sampling the flavor before purchasing in the larger 9-ounce jar.

Individuals looking to purchase the Hot ‘n Creamy Horseradish, along with the rest of the Willamette Valley mini mustards, can do so online at: <http://barhyte.com/search-by-brand/>.

Wholesale customers can contact Barhyte’s Wholesale Manager, Natalie Williams at nataliew@barhyte.com or call 800-407-9241 for samples and pricing.

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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