

## Suzie's Mustard Line Goes All Organic

Dijon and Spicy Brown Flavors Join Yellow Mustard in USDA Organic Certification

Pendleton, Ore. (August 1, 2015)- After months of rigorous testing and certification, Suzie's Dijon Mustard and Suzie's Spicy Brown Mustard – part of [Barhyte Specialty Foods'](#) "Pantry Essentials" condiment line – have earned the USDA Certified Organic seal. The products are now outfitted with new labels which prominently feature the the USDA stamp of approval, joining the line's Yellow Organic Mustard to make a solid trio of pantry necessities. The products will be introduced at the 2016 Winter Fancy Food show in San Francisco in booth number 464.

"Since the brand's inception in late 2011, Suzie's Mustard has always focused on being an all-around 'clean and green' product," says CEO Chris Barhyte. In addition to the organic certification – performed by Oregon Tilth – the product line leverages goods and services from around the Pacific Northwest to bolster a local, clean and sustainable model:

- Mustard seed grown and purchased from local Pendleton farmer, Eric Nelson, who [underwent his own strenuous organic certification](#) for his farm;
- Bottles manufactured by Andersen's Plastics in Battle Ground, Washington; and
- Labels designed by Portland brand development firm, Michael Patrick Partners, and printed at Taylor Made Labels 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.

In addition, all flavors in the line – Dijon, Spicy Brown and Yellow – are gluten free, which is also newly featured on the front label.

For more information about Barhyte Specialty Foods and the Suzie's Mustard collection, 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 Suzie Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli in Pendleton. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, salad dressings and other condiments through multiple premium brands, such as the signature Saucy Mama name, as well as through co-branded and private label relationships.

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