

Barhyte Earns Grand Prize in 2017 World-Wide Mustard Competition

First time grand champ title for WWMC: Haus Barhyte Spicy Red Jalapeno Mustard

Pendleton, Ore.
(April 28, 2017) – To say [Barhyte Specialty Foods](#) is proud of their recent accomplishment may be an understatement. The company recently announced that two new medals have been added to their mantel – one being a Grand Prize medal - for the 2017 [World-Wide Mustard Competition](#), held at the National Mustard Museum in Middleton, WI.

All Hail the Champion.

Haus Barhyte
Spicy Red Jalapeño Mustard

2017 GRAND CHAMPION
<http://bit.ly/2017grandchamp>



WWMC
world-wide mustard competition



The company's [Haus Barhyte Spicy Red Jalapeno Mustard](#) began by earning first place in the Medium Pepper Hot Category. From there, all first-place earners in each of the 16 categories went on to a Grand Champion round to compete in a blind taste test against each other, and Barhyte's mustard nabbed that title. This is the first award that this flavor received in this particular product line.

“We hadn't won a grand champ prize in this competition, so this is a huge deal for us,” explains company CEO, Chris Barhyte. “This title just helps us prove what we're always saying- that we have great items with fantastic, classic flavors profiles people love and continue to come back to.”

In addition to the big title, [Suzie's Organic Yellow Mustard](#) also claimed the Bronze Medal in the American Yellow Category. This is important for the company, as they've been focusing sales and marketing efforts on expanding this line, both regionally and nationally. Suzie's Organic Yellow Mustard won a Silver Medal in 2015 during the World-Wide Mustard Competition.

Since the event began in 1996, Barhyte Specialty Foods has earned more than [49 World-Wide Mustard Competition awards](#).

For more information about Barhyte Specialty Foods and its award-winning condiments, 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 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.

CONTACT:

Colette Becker, Marketing & PR Manager
Barhyte Specialty Foods
800-407-9241
Colette@barhyte.com
www.barhyte.com