

Barhyte Specialty Foods Launches Suzie's Organic Mayonnaise
Suzie's Organics Now Provides Full Condiment Lineup in Time for Summer Season

Pendleton, Ore. (March 23, 2018)- [Barhyte Specialty Foods](#) is proud to announce the release of its newest product, under its "Pantry Essentials" condiment line, Suzie's Organics. Suzie's Organic Mayonnaise is now available for purchase in select grocery stores and online.

The mayonnaise helps round out a full condiment selection, in addition to the other Suzie's Organic items: Ketchup, Yellow Mustard, Dijon Mustard and Spicy Brown Mustard. Suzie's Organic Ketchup began the product line expansion with its introduction in January 2018, and the brand, formerly known as "Suzie's Mustard", was also renamed "Suzie's Organics" at this time.

The Suzie's Organics brand focuses on creating sustainable and "clean" products. Suzie's Organic Mayonnaise has earned the USDA Certified Organic seal by undergoing rigorous testing and certification. The ingredients are sourced in the USA, and it is made at Barhyte's plant in Pendleton, Oregon. It is also gluten free.



This is the first time Barhyte has bottled mayonnaise as its own item under one of its brands. Explained company CEO, Chris Barhyte, "we've been making our own mayonnaise for years to use as a base for our other products, but people would always ask us if we just sold mayo. It seemed like a natural progression for us to make it available under our go-to product line, Suzie's Organics."

With summer around the corner, picnics, barbeques and camping trips will follow, and Barhyte is gearing up to promote Suzie's Organics heavily. "These products are the essentials that everyone stocks up on for that first warm-day barbeque," says Barhyte. The brand has also coined a new tagline - "What's on the Table Matters" – which is a nod to the attractive label and high quality product that sets this product line apart from big-name national brands.

For more information about Barhyte Specialty Foods and the Suzie's Organics collection, visit SuziesOrganics.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.

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