

Beaverton Foods, Inc.

America's Finest Gourmet Condiments since 1929!

"God grant us health and energy, and we'll do the rest."

-Rose Biggi, 1985

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Media contact:

Kim Beeler | 503.908.0808

Beaverton Foods strikes gold at 24th World-Wide Mustard Competition

"It's always an honor!" – CEO Domonic Biggi

HILLSBORO, OR – (June 13, 2019) – Beaverton Foods, Oregon's 90-year-old specialty condiment manufacturer, has struck gold with six awards – three Gold medals – at the 24th annual World-Wide Mustard Competition held this month. The event involved more than 50 judges and more than 300 mustards in 17 categories at the National Mustard Museum in Middleton, WI.

Domonic Biggi, CEO of Beaverton Foods, said the fourth-generation family owned and operated company is proud to be a long-time participant in the renowned international competition.

"It's always an honor to participate in this competition and to be honored by industry chefs and other professionals in the field," Biggi said. "I am especially pleased to see my father's first mustard earn a Gold – our Beaver Brand Chinese Hot Mustard. It has been one of our top-selling mustards for decades ... he truly is the 'master innovator' here!"

Here is a listing of Beaverton Foods' award winners, categories and medals:

- Gold, Classic Hot: Beaver Brand Chinese Hot Mustard
- Gold, Pepper Hot: Inglehoffer Ghost Pepper Mustard
- Gold, Horseradish Wasabi: Inglehoffer Wasabi Horseradish Mustard
- Bronze, Whole Grain: Inglehoffer Original Stone Ground Mustard
- Bronze, Pepper Mild-to-Medium: Inglehoffer Sweet Hot Mustard
- Bronze, Fruit: Beaver Brand Cranberry Mustard

The annual competition is open to all commercial mustard producers and agents worldwide. There are 17 flavor categories of which there are gold, silver and bronze awards given to the contestants. Since 1995, judges consisting of chefs, food writers and mustard aficionados have blind tasted the mustards in the competition.

The global competition included 288 entries from as far away as Japan, Luxembourg, New Zealand, Australia, Sweden, Norway, France, Germany and Canada. A list of all the medal winners can be seen at the museum website: www.mustardmuseum.com. The National Mustard Museum holds the world's largest collection of mustards and mustard memorabilia. Also, check out the museum's product store here: <http://store.mustardmuseum.com>.

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Beaverton Foods' Inglehoffer brand of mustards are the leading award-winning specialty mustards in the US and its Beaver Brand is the leading US shelf-stable horseradish and the top-selling specialty mustard in the West.* Additionally, it is the largest Safe Quality Food (SQF) certified processor of authentic wasabi products in North America. The company also offers a wide variety of best-selling gourmet sauces, garlic, spices, and other unique specialty condiments packaged under these labels: Beaver Brand, Inglehoffer, Napa Valley, Tulelake and Pacific Farms. In addition to its own brands, the company develops, produces and co-packs a broad range of products for companies in the US and abroad.

About Beaverton Foods:

Since 1929, the privately held Beaverton Foods has thrived by following wholesome business practices set in place by Founder Rose Biggi (pronounced Bee Gee). What started in Rose's basement, grinding and bottling homegrown horseradish roots, has now grown to a family owned, multi-million dollar corporation with more than 150 specialty condiments. These products are sold in mainstream grocery and specialty foods stores, restaurants, and gourmet shops throughout the US and in 12 foreign countries. Today, Rose's son Gene Biggi serves as company Chairman. CEO Domonic Biggi refers to his father as the "Maestro of Mustard" and "Master Innovator." Gene Biggi first developed his palate for developing unique specialty condiments from his mother Rose's kitchen as a kid. He was the first in the nation to develop and bottle Chinese Hot Mustard and Honey Mustard. Domonic says his father is actively involved in all new product development. Fourth generation Jeff Biggi says of his grandfather: "He is self-made ... he created the category niches; there was no jalapeno, fruit or whole grain categories when he started developing mustards in the 1950s."

Industry professionals share the same sentiments about Gene Biggi. National Mustard Museum Curator Barry Levenson called Gene "fearless" in the art of mustard making. "Gene Biggi never ceases to amaze me," he noted. "He still comes up with new mustard flavors that seem to anticipate the hottest trends in taste. Gene is not only imaginative; he is also fearless. Not every flavor will take off, but he is willing to commit to adventurous flavors."

The company has 70 employees at its 70,000-square-foot headquarters based in Hillsboro, Oregon. In addition to its HACCP program the fourth-generation family owned company also has the following certifications: kosher, organic, gluten free and SQF (Safe Quality Food). For more information, call (503) 646-8138 or visit www.beavertonfoods.com. Orders can be made online or by calling (800) 223-8076.

*I.R.I., Total US Food, 52 weeks ending Oct. 7, 2018

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