

# Grow Mustard



@GrowMustard

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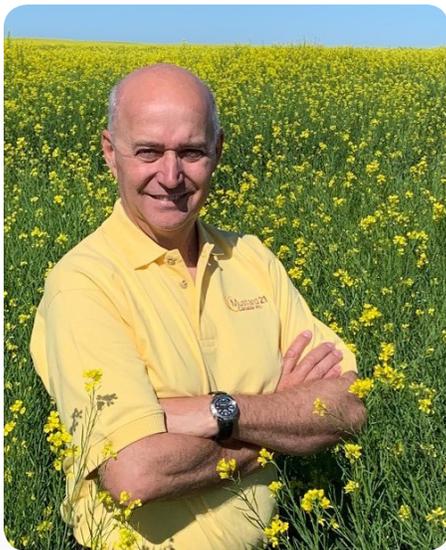
SASKATCHEWAN MUSTARD INDUSTRY NEWS

FALL ISSUE 2019

## Welcome to a new edition of the Mustard Grower industry newsletter.

Grow Mustard's new look and title reflect the combined efforts of SaskMustard and Mustard 21 Canada Inc. SaskMustard represents the province's mustard growers while Mustard 21 is the non-profit research entity. Together, they endeavor to provide all you need to know about the Saskatchewan mustard industry.

## Executive Director's Message



I would like to take a few words and introduce myself to the mustard growers. My name is Rick Mitzel and I look forward to serving as the Executive Director of Sask Mustard and Mustard 21.

I was raised on a farm in west central Saskatchewan where my dad was a select

seed grower of mainly cereal crops. After high school, I attended the University of Saskatchewan and received a Bachelor of Science in Agriculture with a major in Economics. My passion for agriculture stayed with me and I have worked in the field ever since. My work experience includes time spent with Federated Co-op, BASF, Pioneer Hybrid and AgraCity.

My wife, Lorraine, works in the health care field and we have three great children who all reside in Saskatoon.

I am very excited to take on the role of Executive Director for SaskMustard and Mustard 21. There are a lot of innovative things going on and I feel this is a promising time for mustard growers.

The most recent development in our industry is the advent of hybrid mustard and the increased yields that this variety brings to mustard growers. Mustard 21 is working on

several new advancements including using mustard as a feed additive and using mustard straw as bedding for animals. The list of innovations is long and each one will benefit mustard growers down the road.

Again, I would like to say a big hello to all the mustard growers reading this article and I look forward to meeting you in the days ahead.

Rick Mitzel

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## Market Outlook

by Chuck Penner, Leftfield Commodity Research

By now, there's usually enough certainty around the Canadian mustard crop to get a decent feel for the supply side of the market. This year, however, the situation is different as delayed crop development and rains during harvest are leaving a number of variables up in the air. But let's start with the clearer parts of the outlook.

Earlier this summer, StatsCan estimated seeded area of mustard just under 400,000 acres, down 105,000 acres (21%) from last year. This continues the trend of up-and-down seeded area over the past few years and generally aligns with expectations. More surprising was the breakdown by type, which showed a larger 24% decline for yellow mustard acreage while brown was lower by only 13%. Not surprisingly, oriental acreage was expected to drop 28%.

StatsCan recently reported on its July 31 stocks survey results, which pegged the 2018/19 carryout at 73,000 tonnes. For a smaller crop like mustard, there's always a little wiggle room in this estimate, but, just like the acreage, it's also a reasonable number given the overall flat price performance in

2018/19. The difficulty with the ending stocks however is knowing how much is made up of the various types. Based on price behaviour late in the season, we would suggest most of it was made up of brown and oriental mustard and not a lot of yellow.

The third piece of the puzzle is the 2019 mustard yield. In late August, StatsCan issued the results of its yield survey, which pegged the 2019 at 885 lb/acre. This estimate was then updated by StatsCan in mid-September to a crop of 141,000 tonnes, 33,000 tonnes smaller than last year, with a yield of 800 lb/acre, which is below the 5-year average yield of 860 lb/acre. Based on other sources, this latest estimate doesn't seem out of line.

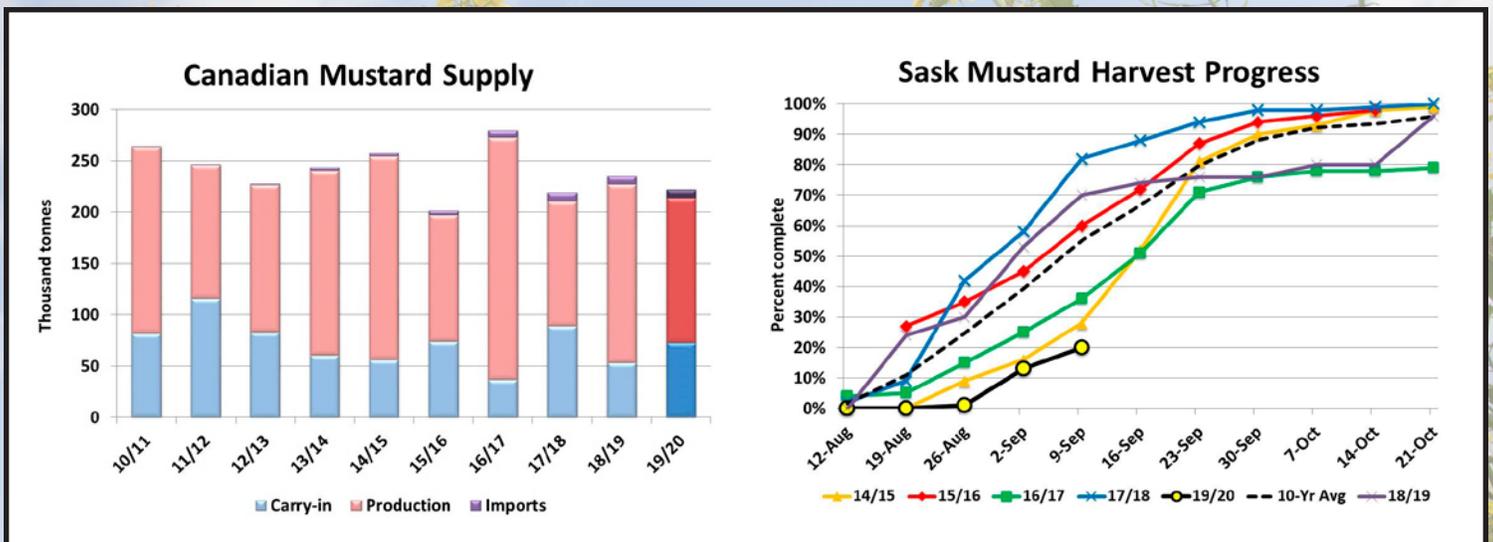
The combination of acreage, yield and old-crop carryover would put 2019/20 mustard supplies around 220,000 tonnes, down from 235,000 in 2018/19. The other difference for 2019/20 is that less of the total would be yellow mustard and more would be brown or oriental types.

The fly in the ointment for the mustard outlook is the slow harvest pace and the potential

impact on the quality and, possibly, the yield of the 2019 crop. As of September 9, only 20% of the Saskatchewan mustard harvest was complete. That's well behind the 10-year average of 55% complete and even trails the dismal 2014 harvest pace.

While mustard is fairly resilient to poor harvest weather, it's worth noting that in 2014 almost 45% of the crop was a 2Can or lower grade. Even in 2016, when harvest was also slower, over one third of the crop didn't make a 1Can. If the 2019 crop ends up with a similar quality profile, it means less high-quality mustard is available for the export market. Those farmers with 1Can (either old-crop or new-crop) mustard would benefit from this situation.

Even if the 2019 mustard harvest comes off a decent quality, the price outlook is steady to slightly firmer. Because of the relatively tighter supplies for yellow mustard, the situation looks brighter for that segment while brown and oriental prices could potentially move mostly sideways.



# New hybrid breeding techniques break mustard yield ceilings after 40 years!

## Brown Mustard Hybrid Variety: AAC Brown 18

by Bifang Cheng, Research Scientist, Agriculture and Agri-food Canada

Brown and oriental mustards (*Brassica juncea*) are used as a vegetable, condiment and oilseed. They originated from the interspecific hybridization between field mustard (*B. rapa*) and black mustard (*B. nigra*). In Canada, brown and oriental mustards are grown as condiment mustard crops in the western provinces. Pedigree selection has been used as a major breeding method for cultivar development since it is a self-fertilized crop.

Quality traits, such as protein and oil content, have been improved via the pedigree breeding system, but the seed yield of *B. juncea* has remained stagnated until recent hybrid breeding breakthroughs. Hybrid breeding has successfully led to the increase in seed yields in canola (*B. napus*) and the same

strategy can be used to substantially increase the seed yield of condiment mustards.

The Agriculture and Agri-Food Canada Saskatoon Research and Development Centre (AAFC-SRDC) has developed an improved breeding technique (Ogura cytoplasmic male sterility restorer line) that has drastically reduced the number of undesirable traits linked to the desirable ones. AAC Brown 18 is the first brown mustard hybrid variety developed using the improved Ogura cytoplasmic hybrid system at AAFC-SRDC.

AAC Brown 18 was registered in Canada and assigned registration number 8592 by the CFIA on August 31, 2018. AAC Brown 18 has significantly higher (21%) yield than the check

variety Centennial Brown\*. Like the check variety, Amigo, it is resistant to white rust race 2a\*\* of which Centennial Brown is susceptible. In conclusion, AAC Brown 18, like Centennial Brown, is well adapted to all mustard growing areas in western Canada.

Furthermore, Oriental mustard test hybrids were developed and evaluated in the Mustard Adaption Test in 2019 and showed 20% - 29% higher yields than the check variety Cutlass.

In conclusion, hybrid breeding based on the improved Ogura cytoplasmic system has successfully led to breaking the yield plateau that had existed for 40 years in condiment mustard breeding in Canada.

\*based on the evaluation in the preliminary yield trial (2016) and Mustard Adaption Test (2017-2018) in western Canada (Table 1).

\*\*but not as good as the disease check variety Amigo (Table 2).

**Table 1. Agronomic performance of AAC Brown 18 in the yield trial (2016) and Co-op Mustard Test (2017-2018)**

	Yield		Seed Weight	Fixed Oil	Protein	GLS Allyl	GLS Butyl	Seed Colour	Distinct Green	Chlorophyll	Height	Maturity
	kg/ha	% Check	g/1000seed	% whole seed		μmole/g seed	μmole/kg seed	WI E313	%	mg/kg seed	cm	days
Centennial	1852	100.0	3.11	35.3	30.0	110	0.58	-3.26	0.15	4.29	130	87
AAC Brown 18	2241‡	121.0	3.01‡	37.2‡	28.7‡	107‡	0.43‡	-4.17‡	0.16	3.88	134‡	88
S.E.	41.7		0.02	0.13	0.12	1.15	0.01	0.11	0.03	0.35	1.32	0.33
F-Value	87		21.8	210	114	9.45	200	69	0.07 <sup>ns</sup>	1.41 <sup>ns</sup>	7.70	3.47 <sup>ns</sup>
L.S.D. (5%)	83.0		0.04	0.26	0.24	2.29	0.02	0.22			2.63	
# station yrs	21		21	21	21	21	21	21	21	21	19	16

**Table 2. White rust 2a resistance of AAC Brown 18**

Entry	White rust severity (0-9)	
	Race 2a	
Amigo (check)	0.0	
AAC Brown 18	1.7	
Centennial Brown	8-9	

FEEDBACK from the FIELD

Mustard is not a new crop; nevertheless, it has been exciting working with the new hybrid brown mustard, AAC Brown 18. Even though the 2019 data has not been analyzed, we have seen in past research that yields from the hybrid mustard were significantly higher than the conventional types.

More recently, we are looking at optimum seeding rates of hybrid vs conventional mustard. Because hybrid mustard displayed a slightly smaller seed size, seeding rates must be fine-tuned for optimum establishment.

We are also looking at fertility rates, since some of our past studies showed mustard responds well to increasing rates of nitrogen. Developing optimum nitrogen rates and optimum seeding rates for hybrid mustard will maximize returns for those producers growing the crop and those interested in getting into growing hybrid mustard.

Bryan Nybo, P.Ag., Manager, Wheatland Conservation Area Inc., Swift Current, SK

FEEDBACK from the FIELD

Preliminary data from our 2019 research trial shows very promising outcomes of the new hybrid brown mustard variety, AAC Brown 18, on both irrigated and dryland.

Overall yield of the irrigated trial was tremendous at 57.78 bu/ac for AAC Brown 18 hybrid vs 41.66 bu/ac for Centennial Brown mustard check, a 37% yield advantage (137 yield index). The dryland yields, although below average from lack of rain, ranged from 115 - 120 yield index relative to Centennial Brown check despite the tough drought conditions.

Some very good early vigor and continued emergence and growth were observed despite the dry spring and some plots saw no visible difference in vigor at all. Maturity was on par with Centennial Brown check, with some locations a day or so earlier.

There have been no issues with market acceptance of the new hybrid variety to date. Two European clients are seeking larger amounts for in-house scale-up evaluations. Major markets are not segregating the hybrid crop, indicating they do not anticipate any issues.

We look forward to reviewing the final numbers this fall.

Dr. Howard Love, Senior Scientist, Mustard 21 Canada Inc.

## MUSTARD IN THE FIELD

# MustGrow Biologics is harnessing nature to protect high-value crops

by Ag-West Bio

This Saskatchewan start-up has taken locally developed technology derived from one of the crops we grow best to solve a major problem: the control of soil-borne pests and diseases in high-value crops such as fruits and vegetables.

MustGrow, formerly MPT Mustard Products and Technologies Inc., has created two generations of a mustard-based soil treatment. President and CEO Corey Giasson says fruit and vegetable growers have been struggling to control nematodes and fungal diseases in soil. "Until now they have had to rely on harmful chemicals like methyl bromide, which has been banned. Our product, based on third-party independent trials, is just as effective in controlling several soil-borne pests and diseases."

For decades, growers have planted mustard as a cover crop. Mustard provides an organosulfur compound, allyl isothiocyanate, which, when concentrated, kills fungus and nematodes. "What we've done is extracted the natural organic compounds of the mustard seed so growers can use it as they would other chemicals."

Since 2010, MPT spent over \$9 million and completed more than 110 independent trials to develop the technology. The results have shown that the technology is effective in controlling soil-borne diseases and nematodes. The product has organic certification and is registered with Health Canada and the U.S. Environmental Protection Agency, as a fertilizer in all key states and as a pesticide in all states except California.

"The company's second generation technology is in liquid form, but is just as effective as the first generation granular technology. It works very well as a natural pre-seeding soil treatment, soil fumigant, biopesticide and biofertilizer that is as effective as synthetic chemicals," says Giasson. The second-generation product will be cheaper to transport, more concentrated, and in a form

that fruit and vegetable growers can apply through drip lines.

MustGrow COO Colin Bletsy has looked at hundreds of companies in the biological space specializing in biopesticide and biofertility products. He says, "It's hard to find a biological product that is able to control, rather than suppress, pests and diseases."

It makes sense to the founders of MustGrow that technology using compounds from mustard seed would be developed in Saskatchewan. "We're the largest exporter of mustard in the world. Saskatchewan has a lot of research expertise in oilseeds like mustard and canola. Researchers are close to the product," says Giasson.

The MustGrow team sees great potential and opportunity for their mustard compounds. "We're treating pre-plant pests and diseases right now, but potentially you could also treat post-plant, or shipping containers. Initially we have one product, but we'll be doing research on other applications at different stages of the production and commercialization cycle."

While the target market for the new product is fruit and vegetable growers, MustGrow is looking at other potential markets, such as cannabis, as a potential for expansion. "I'm excited about getting the technology in the fruit and vegetable space, and expanding to support the cannabis industry. If you look at cannabis growers right now, they have a huge issue, and few viable options to control pests and disease that come into greenhouses," says Giasson.

MustGrow is working on a proof of concept with the National Research Council and Agriculture and Agri-Food Canada to demonstrate that they can control soil-borne pests and diseases that affect cannabis production (such as *Fusarium*, *Pythium* and *Botrytis*) within 24 hours. They're also testing on greenhouse pests such as gnats and aphids. "These pests and diseases, which



Corey Giasson



Colin Bletsy

come into greenhouses in untreated soil, are affecting cannabis production. We think that our technology will be used to treat the soil before it comes into the greenhouse, and prevent these soil-borne pests and diseases from even entering."

While Saskatchewan is the natural location for MustGrow, Giasson admits that access to capital can be a problem for start-ups. "Ag-West Bio was a supporter of MustGrow and the technology all the way through. They are a great partner, and offered a loan to capitalize the company. We're grateful that Ag-West saw value in us, believed in our potential, and helped get us off the ground."

This article originally appeared in the Ag-West Bio Annual Report 2018-19 on their website at [www.agwest.sk.ca](http://www.agwest.sk.ca). We gratefully acknowledge their contribution to our newsletter.

### AAC Brown 18 MUSTARD SEED

is available at

**MERCER SEEDS** Lethbridge, AB  
Ryan Mercer  
P (403) 308-2297 F (403) 320-6659  
[rm Mercer@mercerseeds.ca](mailto:rm Mercer@mercerseeds.ca)

**NUTRIEN AG SOLUTIONS**  
Please contact your local  
Nutrien Ag retailer  
[www.nutrienagsolutions.ca/find-a-location](http://www.nutrienagsolutions.ca/find-a-location)

**SUNDWALL SEEDS** Govan, SK  
Blaine Fitzler  
P (306) 725-7908  
[www.sundwallseed.com](http://www.sundwallseed.com)



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[saskmustard.com](http://saskmustard.com)

Follow us for updates on the hybrid  
mustard program and more

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# Annual General Meeting at CropSphere

Thursday, January 16, 2020 • 8:30 - 3:30

PrairieLand Park Hall A, Saskatoon

Watch for more information on [saskmustard.ca](http://saskmustard.ca) or email us at [info@saskmustard.ca](mailto:info@saskmustard.ca)

## SASKMUSTARD IN ACTION

# Events and Activities

by Adele Buettner, General Manager



Your colleagues at the SaskMustard office continue to strengthen relationships with the culinary community and remain in regular communication with the influencers we have worked to cultivate over the last number of years. Once again, we will attend the International Foodservice Editorial Council's (IFEC) annual conference at the end of October, this year in Madison, Wisconsin, to advance this mission.

We continue to create content and share recipes and information through our consumer facing website and social media brand, Spread the Mustard. Uptake is steady and our following is gradually growing. For our collection of recipes and nutrition information, follow us with **spreadthemustard** on Pinterest, Instagram or Facebook or with **@SpreadMustard** on Twitter.

Spread the Mustard continues to collaborate with local groups, such as the Regina and Saskatoon Chefs Associations, as well as those further afield, including the International Foodservice Editorial Council and the Culinary Institute of America. These partnerships help us to get mustard on the menu across North America.

Some of our ongoing sponsorships include the Culinary Arts program at Saskatchewan Polytechnic Institute and the Mustard Museum in Middleton, Wisconsin. SaskMustard staff recently attended a lunch hosted by the Sask Polytech chef students who thanked SaskMustard for our investment in their urban cultivator which is used to sprout mustard and other seeds for their classes. SaskMustard management will be visiting the Mustard Museum in October to support their unique institution and see how our annual investment is being managed.

SaskMustard recently became a member of the Research Chefs Association (RCA) which represents more than 2,000 of North America's top food product development professionals. They provide culinary and technical resources to their members, chefs, food scientists, and research and development experts. We are looking forward to attending their annual conference in April of 2020 where our goal is to encourage research chefs to incorporate more mustard in their recipes and on their menus.



As we transition into a new management approach for both SaskMustard and M21, I wish to express gratitude to both Kevin Hursh and Dr. Pete Desai for their past years of dedication and leadership to mustard farmers, SaskMustard and M21, and their continued effort in growing the mustard industry. It was truly a pleasure to work with both Kevin and Pete and the team at AgriBiz wish them the very best in the future. At the same time, we are pleased to welcome Rick to the management team and look forward to being part of new opportunities ahead.

We wish you the best of luck during the harvest season and remember...

**Mustard is a Must!!**

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## Savoury Slow Cooker Pork Roast with Mustard & Apples

### RECIPE

This simple, yet elegant enough for company, pork dish is made even better by browning the roast and onions before adding them to the slow cooker. Apples, herbs and two kinds of mustard ensure the pork has a lovely balance of both sweet and savoury. Thinly sliced leftovers make great sandwiches the next day.

**8 Servings** Difficulty: **Beginner**  
**Prep: 15 mins** Cook: **6 hrs 15 mins**  
**Total: 6 hrs 30 mins**

#### INGREDIENTS

1 Tbsp canola oil  
 2½ lbs boneless pork loin roast  
 1 onion, sliced  
 2 cloves garlic, minced  
 ⅓ cup white wine  
 2 Tbsp Dijon mustard  
 ¾ cup chicken stock  
 2 apples, cored and quartered  
 1 Tbsp apple cider vinegar  
 1 Tbsp packed brown sugar  
 2 tsp yellow mustard seed  
 1 tsp salt  
 ½ tsp pepper  
 3 sprigs fresh rosemary  
 3 sprigs fresh thyme

#### INSTRUCTIONS

1. Heat a large skillet over medium-high heat. Add the oil. When it is hot, add the pork roast. Brown for about 4 minutes per side, until the meat releases easily from the skillet. Remove the roast to the insert of a 4-6 qt slow cooker.
2. Stir the onions into the skillet and sauté for a few minutes until softened. Add the garlic and cook another few minutes. Scrape the skillet ingredients into the slow cooker.
3. Pour the white wine into the skillet and return it to medium-high heat, scraping up any brown bits from the skillet. Simmer for 2 minutes then pour the wine and brown bits into the slow cooker. Add the remaining ingredients to the slow cooker and cook on low for 6 hours.
4. Remove the pork from the slow cooker and let stand for 15 minutes before slicing. Strain the slow cooker juices into a small saucepan and bring to a boil. Turn the heat down to medium-low and simmer for 10 minutes until slightly reduced.
5. Pour the sauce over the slices of pork roast and serve. The apples and onions have lots of flavour, so be sure to serve them with the pork as well.

#### SUBSTITUTIONS

- Use chicken stock or brandy instead of white wine
- Use fresh plums, peaches or apricots instead of the apples.

PER 4 OZ SERVING: 191 calories, total fat 10g, saturated fat 3 g, trans fat 0g, cholesterol 49mg, sodium 289mg, total carbohydrate 7g, dietary fibre .92g, sugars 4g, protein, 6g

## Take mustard out of your bin and into your kitchen this fall



### Storing

Get the most out of your mustard seed by trying a few of these culinary options.

**Mustard seed** – Keeps well tightly sealed in a cool dry place for up to one year.

**Dry mustard powder** – Keeps well tightly sealed in cool dry place for up to 6 months.

**Prepared mustards** – Once opened, prepared mustard will keep well stored in the refrigerator for up to 6 months.

Like other spices, mustards lose some of their zip as they age.

### Toasting

Toasting mustard seed will often round out its flavour and aroma. After toasting, the seed develops a nutty essence and crunch. Toasted mustard seed makes a nice garnish for appetizers, salads and main dishes.

**On the stovetop:** heat a heavy skillet over medium heat until hot. Add 1/4 cup (60 ml) mustard seed. Toast 2 to 5 minutes, stirring constantly until fragrant and lightly browned, removing from heat when seed starts to pop.

**In the oven:** Preheat oven to 350°F (180°C). Toasted mustard seed on baking sheet for 5 minutes. Cool.

### Cracking

To crack mustard seed, place seed (no more than 1/2 cup/125 ml) in heavy freezer bag. Crush with a rolling pin, heavy skillet or the flat side of a meat mallet.

### Grinding

To grind by hand, continue the cracking process until the desired consistency is achieved or use a mortar and pestle. Less time-consuming processes include using a coffee grinder, food processor or blender. It is a good idea to keep the coffee grinder for this process only rather than for multipurpose uses so as not to affect the flavour. When grinding, take care not to touch your face as the product will irritate your eyes and nose, much like capsaicin, the hot component in chile peppers.

Cracked or ground mustard can be added to cucumbers (fresh or pickled), vegetables like beets or beans, sauerkraut, homemade sausage and coleslaw.

### Sprouting

To sprout mustard seed, assemble the equipment required: clear plastic tub with lid, yellow mustard seed, clean towel and salad spinner.

#### DIRECTIONS:

1. Soak mustard seed for 6 to 12 hours (1 part seed to 4 parts water). Drain and rinse seed.
2. To clean the seed, rinse the soaked seed several times.
3. Line the bottom of a flat clear plastic container with a wet, clean towel. Spread rehydrated mustard seed onto the wet towel. Cover the plastic container with a lid or clean towel and place container by the window or sunny warm area (to allow chlorophyll development).
4. Water the sprouts 2 to 3 times daily and drain the excess water for 3 to 5 days until roots are desired length.
5. Rinse sprouts well. Remove excess water by spinning in a salad spinner. This drying process stops the sprouting and extends product shelf-life. Store in refrigerator for up to 5 days.

FOR RECIPES OF MUSTARD SPREADS AND MORE VISIT

**SPREAD THE MUSTARD.COM**

## Buyers licensed and bonded by the Canadian Grain Commission

### 1309497 AB Ltd.

#### O/A W A Grain & Pulse Solutions

PO Box 6345, Innisfail AB T4G 1T1  
Tel: 306-582-2774  
E: larry.bevill@wagrain.ca  
W: wagrain.ca

### All Commodities (AC) Trading Ltd.

1600 Two Mile Road, Winnipeg MB R2N 4K1  
Tel: 204-339-8001  
E: info@allcommodities.ca  
W: allcommodities.ca

### Alliance Pulse Processors Inc.

#### O/A A G T Foods

6200 E Primrose Green Dr., Regina SK S4V 3L7  
Tel: 844-4248-4AGT  
E: buying@agtfoods.com  
W: agtfoods.com

### Besco Grain Ltd.

PO Box 1390, Carman MB ROG OJ0  
Tel: 204-736-3570  
W: bescograin.ca

### Broadgrain Commodities Inc.

Junction Highways 6 & 16, Dafoe SK SOA 4T0  
Tel: 306-554-3030 Ext 510  
E: brad.graham@broadgrain.com  
W: broadgrain.com

### Canpulse Foods Ltd

100 – 318 Wellman Lane, Saskatoon SK S7T 0J1  
Tel: 306-931-7775  
W: canpulsefoodsltd.com

### Diefenbaker Spice & Pulse

PO Box 69, Elbow SK SOH 1J0  
Tel: 306-644-4704  
E: melody@dspdirect.ca  
W: dspdirect.ca

### Grain Millers Inc.

10400 Viking Drive, Suite 301  
Eden Prairie MN USA 55344  
Tel: 952-983-1289  
E: craig.tomera@grainmillers.com  
W: grainmillers.com

### Paterson Grain

333 Main Street, 22nd Floor  
Winnipeg MB R3C 4E2  
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E: info@patersongrain.com  
W: patersonglobalfoods.com

### S S Johnson Seeds Ltd.

PO Box 3000, Arborg MB ROC 0A0  
Tel: 204-376-5228  
E: info@johnsonseeds.com  
W: johnsonseeds.com

### Schluter & Maack Canada

PO Box 408, Pilot Butte SK S0G 3Z0  
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W: schlueter-maack.com

### Seaboard Special Crops Fillmore

PO Box 70, Fillmore SK S0G 1N0  
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Fax: 306-722-3328  
W: seaboardcorp.com

### Sunrise Foods International Inc.

200-306 Queen St, Saskatoon SK S7K 0M2  
Tel: 306-931-4576  
E: info@sunrisefoods.ca  
W: sunrisefoods.ca

### Victoria Pulse Trading Corp.

600 – 850 West Hastings Street  
Vancouver BC V6C 1E1  
Tel: 604-733-1094  
E: tala@victoriapulse.ca  
W: victoriapulse.ca

### Viterra Inc.

2625 Victoria Avenue, Regina SK S4T 7T9  
Tel: 403-382-3418  
E: merchants.mustard@viterra.com  
W: viterra.com

### Westland Agro Ltd.

PO Box 551, Gravelbourg SK S0H 1X0  
Tel: 306-648-3273  
E: jennifer@westlandagro.ca  
W: westlandagro.ca

## Additional Buyers

### Hanse Seed Corp.

550 Burrard St. PO Box 30  
Vancouver BC V6C 2B5  
Tel: 954-217-0964  
E: jt@hanseseed.com  
W: hanseseed.com

### Manitou Holdings Inc.

322 Crean Crescent, Saskatoon SK S7J 3X2  
Tel: 306-716-6216  
E: tom@manitouseeds.ca  
W: manitouseeds.ca

### Montana Specialty Mills LLC

PO Box 2208, Great Falls MT USA 59403  
Tel: 406-761-2338  
E: jhager@mtspecialtymills.com  
W: mtspecialtymills.com

### Mountain States Oilseeds

PO Box 428, American Falls ID USA 83211  
Tel: 208-226-2041  
E: kriscc@msoilseeds.com  
W: msoilseeds.com

### Olds Products Co

10700 – 88th Avenue  
Pleasant Prairie WI USA 53405  
Tel: 262-947-3500 EXT 637  
E: wdyck@oldsfitz.com  
W: oldproducts.com

### Sakai Spice (Canada) Corp.

4201 – 2nd Avenue North  
Lethbridge AB T1H 0C8  
Tel: 403-320-9445  
E: dave@sakaispice.com  
W: sakaispice.com

# Mustard BUYERS LIST

Current as of October 2019



The Saskatchewan Mustard Development Commission (SaskMustard) was established in 2003 to represent the province's mustard growers.

The SaskMustard vision is "Investing in the future for mustard grower profitability," and the SaskMustard mission is "Growing the mustard industry for the benefit of growers through research, communication and market development programs."

Please visit them for more information.

[www.SaskMustard.com](http://www.SaskMustard.com) is our industry-focused website  
[www.SpreadTheMustard.com](http://www.SpreadTheMustard.com) is our consumer-focused website

**SPREAD THE MUSTARD.COM**

Bay 6A - 3602 Taylor Street East, Saskatoon SK S7H 5H9

P: 306-975-6629 | F: 306-244-4497  
info@saskmustard.com

Follow us on Twitter (@GrowMustard)  
[www.SaskMustard.com](http://www.SaskMustard.com)  
[www.SpreadTheMustard.com](http://www.SpreadTheMustard.com)

Office hours: Monday to Friday 8:30 am to 4:00 pm

Mustard 21 Canada Inc. (M21) is a non-profit corporation initiated by SaskMustard and the Canadian Mustard Association (CMA). As the research arm of the Canadian mustard industry, M21's objective is to enhance mustard production and value-added products. This includes breeding strategies and market access initiatives for both condiment mustard and industrial oilseed crops.

For more information, visit [www.Mustard21.com](http://www.Mustard21.com)

Bay 6A - 3602 Taylor Street East, Saskatoon SK S7H 5H9

P: 306-242-2121 | F: 306-244-4497  
mustard21@mustard21.com

[www.mustard21.com](http://www.mustard21.com)

Office hours: Monday to Friday 8:30 am to 4:00 pm

