

Grow Mustard



@GrowMustard

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SaskMustard and Mustard 21 Canada Inc.

SASKATCHEWAN MUSTARD INDUSTRY NEWS

FEBRUARY ISSUE 2020

The mustard tour will be held again in Swift Current in mid to late July.

Dates will be posted on the SaskMustard website at saskmustard.com as soon as they are confirmed. Attend the tour in July to see the new hybrid brown mustard as well as future offerings of the new yellow mustard. Visit the new Mustard 21 website at mustard21.com to learn more about mustard research, varieties and facts.

Executive Director's Message



Annual Meeting on January 16, 2020. The attendance of registered mustard growers was good, and membership provided feedback on our path forward.

Prior to the Annual Business Meeting there were presentations from several keynote speakers including the mustard breeder David Williams, who spoke on behalf of Bifang Cheng from Agriculture and Agri-food Canada regarding the new hybrid mustard trials. Scott Horner of Hytech Production shared some of the benefits and challenges of growing hybrid mustard and Lana Shaw of the South East Research Farm spoke about the fertility and seeding rate trial Mustard 21 facilitated last summer. Chuck Penner rounded out the meeting by reviewing commodity pricing and what to expect for mustard markets going forward. All the speakers did a wonderful job!

We held SaskMustard's board elections and are pleased to announce that

Derek Dewar of Swift Current is the new Chair for SaskMustard. Dewar will also maintain his position as Chair for Mustard 21. Markus Caswell is taking on the role of Vice Chair for SaskMustard. Baine Fritzler joins Dean Haack, Ivan Costley and Jack Myles to round out the Board. I would also like to thank Richard Marleau for his service to our province's mustard growers as a member of the SaskMustard board for the last six years.

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January 13-16, 2020 marked the 37th annual Western Canadian Crop Production Show and despite days that dipped below -50°C with the windchill, there was a steady stream of farmers making their way from the parking lot into the Prairieland Park exhibition halls. The Saskatchewan Mustard Development Commission (SaskMustard) held its

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Market Outlook

by Chuck Penner, Leftfield Commodity Research

Now that StatsCan has released its final (at least until further revisions) production estimate for the 2019 mustard crop, there's a little more clarity about the market situation. That said, there's been a lot of variability in the yield numbers and StatsCan's yield is still considerably different from the estimate in the last Sask Ag crop report. There could still be a bit of slippage in the numbers.

Assuming the StatsCan estimate is fairly accurate, farmers grew a 135,000 tonne mustard crop in 2019, 23% less than the previous year. Over the past five years, Canadian mustard production has behaved a bit like a yoyo, with some large ups and downs. In 2019, the fluctuation wasn't caused by yields but rather by a 21% drop in acreage. The yield of 776 lb/acre was fairly close to the previous two years and at the low end of history. We certainly heard scattered reports of better and worse yields, but for now we'll accept this StatsCan estimate.

When we combine this 135,000 tonne crop with last year's carryover of 73,000 tonnes (and a few imports), we come up with projected supply of 215,000 tonnes of mustard. That's only 20,000 tonnes (9%) smaller than a year ago, easing concerns about supply availability. Of course, that's the big picture for mustard, but we know that each class of mustard behaves differently than the others.

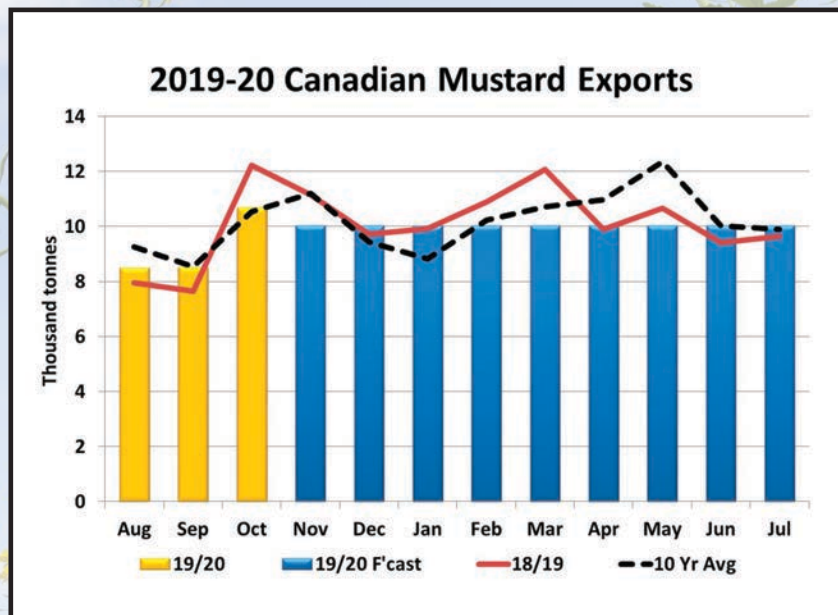
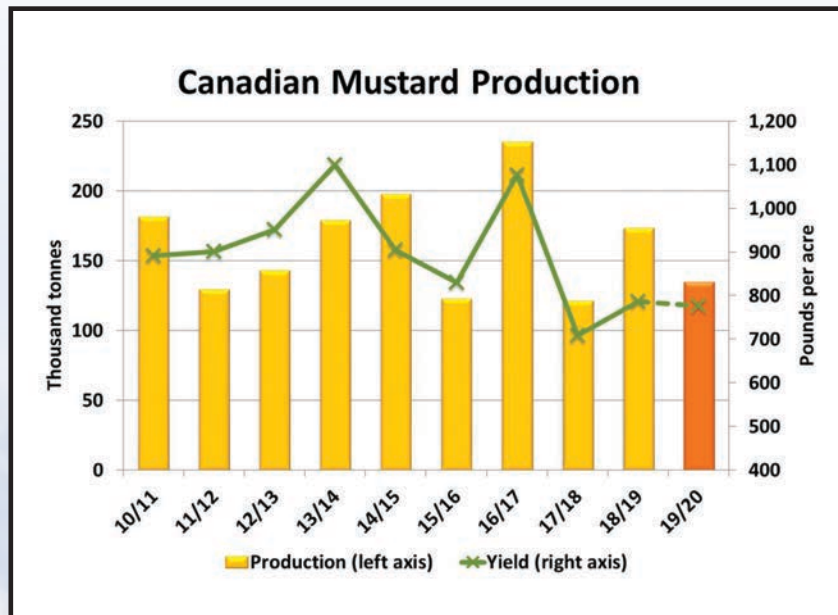
Buried in the StatsCan data is a partial breakdown of mustard production by type and this provides more clues into the market behaviour. According to this detail (once we've filled in some gaps), brown mustard production in 2019 is down only 11% from last year while yellow is lower by 31% and the Oriental portion of the crop is 25% smaller than 2018.

That larger drop in the yellow mustard crop is mirrored by the gains in those bids, the only

portion of the mustard market that is showing any meaningful strength. There aren't any indications that supplies of brown or Oriental mustard are tightening up, especially since those two classes would have made up a good portion of the carryover from 2018/19.

Looking at the demand side of the market so far in 2019/20, export volumes are running very close to normal, with no real signs of change. In October, exports bumped up to 10,700 tonnes but that's still in line with seasonal patterns. The year-to-date total through the first quarter of 2019/20 is 27,700 tonnes, almost identical to last year and the 5-year average. And without any big changes in the marketplace, we're expecting volumes to remain pretty much the same for the rest of the year.

Even with a steady export program, Canadian mustard ending stocks for 2019/20 would dip down to the low end of recent history. The bottom line is that if the StatsCan production estimate is fairly accurate, yellow mustard supplies could become fairly tight as the marketing year progresses and provide a bit more lift for bids. On the other hand, it's going to be difficult for brown or Oriental mustard to show much upside potential, even though the 2019 crop is smaller than last year.



Condiment Mustard Breeding: 2019 Update

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

The first brown mustard hybrid variety, AAC Brown 18 (Experimental number: B3318), was developed at Agriculture and Agri-Food Canada–Saskatoon Research and Development Centre (AAFC-SRDC). Oriental mustard test hybrids, with higher yield than the check variety Cutlass, were produced and will be evaluated for yielding potential and quality traits in a Mustard Adaptation Test at multiple locations in western Canada in 2020.

In order to further enhance the hybrid yield potential, AAFC-SRDC is attempting to broaden the genetic base of hybrid parental lines in mustard *B. juncea*. There are two major *B. juncea* groups: the India – Pakistan group and the China – East Europe – Canada group. The two groups differ in many morphological seed quality traits such as seed size, protein and oil contents and white rust disease resistance. Our current breeding efforts are focused on crossing *B. juncea* lines of different origins to produce genetically diverse elite Ogura CMS male sterile (A) and restorer (R) lines. The

broad genetic base of the A and R lines will make it possible to develop hybrid varieties of brown and Oriental mustard with further enhanced yield, improved quality traits and disease resistance for the mustard industry in Canada.

Yellow Mustard (*Sinapis alba*) Breeding:

New yellow mustard lines with improved yields have been developed at AAFC-SRDC. Based on an evaluation of the preliminary Yield Trial in 2018 and Mustard Adaptation Test in 2019 in western Canada, the new line, Y3786, yielded 2107 kg/ha, which was significantly higher (9%) than the check variety, Andante, at 1933 kg/ha. Y3786 and Andante do not differ in green seed, lodging and maturity, and other attributes are compared in the table below.

Request for registration of Y3786 will be made at the Prairie Recommending Committee for Oilseeds (PRCO) meeting in February 2020.

Developing Herbicide-tolerant Mustard *B. juncea* and Yellow Mustard *S. alba*:

One major challenge for mustard production is the very limited herbicide options for controlling broadleaf weeds such as wild buckwheat, narrow-leaved hawk's beard, red root pigweed and Russian thistle. These weeds impact yield through competition for resources and reduce the grain quality through contamination with weed seeds. Therefore, we are currently also working on development of non-GMO, herbicide-tolerant (HT) brown and Oriental mustard, and yellow mustard through seed mutagenesis. We have created the ethyl methane sulfonate (EMS) mutated populations for *B. juncea* and *S. alba*, screened the populations with Group II herbicide (Solo) and identified supposed Solo tolerant *B. juncea* and *S. alba* plants. The alleged Solo tolerance of these plants will be validated via progeny test. Upon confirming the Solo tolerant *B. juncea* and *S. alba* lines, we will need to work with CFIA for conducting PNT trials and obtain approval from CFIA for using the Solo tolerant trait in mustard breeding.

| Variety | Yield | Weight (/1000 seeds) | Protein | Hydroxyl-benzyl Glucosinolate | Mucilage |
|------------------------|------------|----------------------|---------|-------------------------------|-------------|
| Y3786 | 2107 kg/ha | 5.38 g | 34.6% | 130 µmol/g | 69 cS*ml/g |
| (check) Andante | 1933 kg/ha | 5.4 g | 34.7% | 135 µmol/g | 68 cS* ml/g |

Executive Director's Message *continued from front page*

I am looking forward to this coming season and excited to see how the hybrid mustards perform under hopefully less stressful conditions than we had in 2019. Mustard 21 has commissioned the fertility and seeding rate trials again in 2020 and hopes to have some solid recommendations regarding both those issues by the fall of 2020.

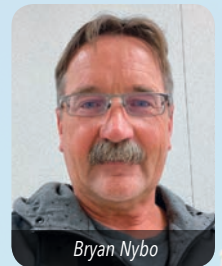
At Mustard 21 we continue to work on potential new uses for mustard to increase market access and value for our growers. This winter and spring we will be focusing energy in that area to make sure we can provide some direction to the membership in 2021.



Rick Mitzel

Optimum Nitrogen Fertilizer and Seeding Rates for Hybrid Brown Mustard

by Bryan Nybo



Bryan Nybo

In 2019, Wheatland Conservation Area Inc. ran two separate trials for the Saskatchewan Mustard Development Commission in Swift Current, funded through the Ministry of Agriculture's ADOPT program. The first was titled "Optimum Nitrogen Fertilizer Rates for Hybrid Brown Mustard" and the second titled "Optimum Seeding Rate for Hybrid Brown Mustard". Both trials looked at a hybrid brown mustard, AAC Brown18, compared to a conventional open-pollinated brown mustard, Centennial. Dry conditions in 2018, minimal winter snow cover, and no significant spring precipitation until June 18, 2019 contributed to poor crop emergence and thin crop establishment stands, which in turn had a limiting effect on yield potential. With mid season precipitation, crop development improved, and yield data from the trial showed small, but significant treatment responses.

The fertility trial looked at side banded nitrogen rates as follows: Soil N only, 30, 50, 70, 90, 110, 130 lbs total N. A blanket application (40 lbs P2O5 and 25 lbs S) was applied across all treatments and also side

banded. Results from 2019 showed that yields in the hybrid brown increased with increasing N up to 90 lbs N followed by declining yields at 110 and 130 lbs total N. The Centennial brown was somewhat more variable with yields increasing up to the 70 lbs rate, then declining yields at 90 and 110 lbs, followed by another increase at the 130 lb total N rate. Overall average yield of the Centennial brown was 25.9 bus/ac and the overall average yield of the hybrid brown was 29.1 bus/ac, a 12% increase. Considering the excessively dry growing condition this spring, along with poor harvest conditions, 12% was a substantial increase.

The seeding rate trial looked at five seeding rates as follows: 12, 16, 20, 24, and 28 seeds per square foot. The trial was seeded at 8.5-inch row spacing. All treatments received 90N-40P-0-25S. Both the Centennial brown and the hybrid brown mustard showed increasing yields with increasing seeding rate, up to 24 seeds/ft² followed by a decline in yield at 28 lbs/ft². Overall average yield of the Centennial brown was 27.5 bu/ac and the

overall average yield of the hybrid brown was 28.1 bus/ac.

Results from both trials in 2019 showed yield increases from the hybrid brown over the Centennial brown mustard. The 2019 study showed that hybrid brown mustard had highest yields at 90 lbs/ac total N and 24 seeds/ft². Growing conditions play a large role in both fertility trials and seeding rate trials, as does soil type, weed pressure, row spacing, and the list goes on. Further study over multiple years and locations will be done to confidently determine optimum fertility rates and seeding rates for hybrid brown mustard.

AAC Brown 18 MUSTARD SEED

is available from

MERCER SEEDS Lethbridge, AB
Ryan Mercer
P (403) 308-2297 F (403) 320-6659
rmercerc@mercerseeds.ca

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Check out Mustard 21's new website at
mustard21.com



Rick Mitzel
President & CEO
Mustard 21
Saskatoon SK
C: 306-914-5164
rick@saskmustard.com

Ivan Costley
Mossbank SK
C: 306-354-7544
icostley@hotmail.com

Scott Cunningham
Pilot Butte SK
C: 306-531-8009
s.cunningham@schleuter-maack.com

Derek Dewar CHAIR
Hazlet SK
C: 306-774-3508
dewar@sasktel.net

Dave Macfarlane
Lethbridge AB
W: 403-320-9445
dave@sakaispice.com

Richard Marleau
Ponteix SK
C: 306-380-5110
marleaurichard@sasktel.net

Dorothy Murrell
Saskatoon SK
C: 306-222-7031
dorothy.murrell@shaw.ca

Kyle Ulmer
Regina SK
C: 306-529-6765
kyle.ulmer@viterra.com

ADMINISTRATION

Pat Pitka CFO
Genome Prairie
101 - 111 Research Dr, Saskatoon SK S7N 3R2
C: 306-668-3575 F: 306-668-3580 ppitka@genomeprairie.ca

AgriBiz Communications Corp.
Adele Buettner, Office Manager/Corporate Secretary
Bay 6A - 3602 Taylor St E, Saskatoon SK S7H 5H9
O: 306-242-2121 F: 306-244-4497 office@agribiz.ca

MUSTARD IN THE FUTURE

Researching and Developing Markets for Your Mustard

by Rick Mitzel



Rick Mitzel

Mustard 21 is focusing on finding and developing new uses for mustard to ensure Western Canadian mustard growers have the ability to sell the product they grow. We are working with researchers and scientists in multiple studies at the University of Saskatchewan to accomplish this. Here is a look at some of our ongoing projects.

One of the potential new uses for mustard is to exploit its antimicrobial properties in bedding for animal pens. Dr. Denise Beaulieu and Dr. Greg Penner from the University of Saskatchewan's Department of Animal Science are currently working on studies to determine the benefits of using mustard meal in the pens of piglets and dairy cattle. They are looking at employing the antimicrobial benefits of the ground mustard in efforts to create a cleaner, and therefore healthier, environment for the animals. With growing

consumer concern about the use of antibiotics in animal production, the goal is to eliminate some of the need for those drugs in the first place. This study has already begun and Mustard 21 hopes to have more information available within the next six months.

A second potential market involves using mustard meal and oil in the creation of bio coal pellets. These pellets are made of crop by-products and shipped to Europe as a replacement for coal in heating furnaces. Because these pellets are shipped across the ocean, they are subject to moisture absorption that can affect their ability to hold shape and burn efficiently. Dr. Ajay Dalai from the University of Saskatchewan's College of Engineering has been adding mustard meal and oil to these fuel pellets and has found it reduces the pellets' moisture absorption. This

study is in its initial phases but is expected to show positive results.

Finally, we are monitoring a study at the University of Saskatchewan for the use of mustard in dog food. There is a big push in the pet food world to promote "gut health" in pets and Dr. Lynn Weber of the Western College of Veterinary Medicine is planning to test mustard's antimicrobial properties for this purpose. Dr. Weber will start with a digestibility and palatability study on dogs and, if it is successful, she will move on to a feeding study. The end goal is to include mustard seed components in large supply chain dog foods to help promote good gut health in these pets.

These are just a few exciting examples of how Mustard 21 is working to develop new markets for Saskatchewan mustard growers.



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saskmustard.com

Follow us for updates on the hybrid mustard program and more

Markus Caswell VICE-CHAIR
Bracken SK
C: 306-293-7833
markus.r.caswell@gmail.com

Jack Myles
Mossbank SK
C: 639-355-7566
mylesjack100@gmail.com

Ivan Costley
Mossbank SK
C: 306-354-7544
icostley@hotmail.com

Baine Fritzler
Govan SK
C: 306-725-7908
fritzagltd@aski.ca

Derek Dewar CHAIR
Swift Current SK
C: 306-774-3508
dewar@sasktel.net

Dean Haack TREASURER
Gravelbourg SK
C: 306-648-7271
sdh@sasktel.net

ADMINISTRATION

Rick Mitzel EXECUTIVE DIRECTOR
1114 Wilkins Cres, Saskatoon SK S7W 0C4
C: 306-914-5164 rick@saskmustard.com

AgriBiz Communications Corp.
Adele Buettner, General Manager
Bay 6A - 3602 Taylor St E, Saskatoon SK S7H 5H9
O: 306-975-6629 F: 306-244-4497 info@saskmustard.com

Tangy Key Lime and Mustard Pie

RECIPE

This light and refreshing pie has a little zing from fresh lime juice and zest, and a little tang from honey mustard in the filling (and the whipped cream!), mustard seeds and dry mustard powder in the graham crust. One slice and you'll be smitten!

8 Servings **Difficulty: Beginner**
Prep Time: 30 mins **Cook Time: 12 mins**
Total Time: 42 mins

CRUST

1½ cups graham cracker crumbs
3 Tbsp granulated sugar
1 Tbsp yellow mustard seed
1 tsp dry mustard powder
7 Tbsp unsalted butter, melted

FILLING

4 large egg yolks, at room temperature
1½ Tbsp lime zest, finely grated
11 oz sweetened condensed milk
1 Tbsp honey mustard
2 cloves garlic, minced
⅔ cup fresh lime juice
2 cups whipping cream
2 Tbsp granulated sugar
2 tsp honey mustard
1 lime, sliced

INSTRUCTIONS

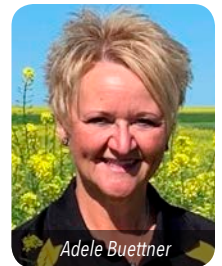
1. Preheat oven to 350°F.
2. In a medium bowl, stir together the graham crumbs, sugar, mustard seeds, dry mustard powder and melted butter. Press into the bottom and up the sides of a 9-inch pie plate. Bake for 10 minutes. Remove from the oven and let cool on a wire rack.
3. In the bowl of a standard mixer fitted with the whisk attachment, beat the yolks and zest for 5 minutes, until pale and thick. Scrape the bottom and sides of the bowl. Add the sweetened condensed milk and honey mustard. Beat for 3 more minutes. Whisk in the lime juice until well combined. Pour the filling into the crust and bake for 10 to 12 minutes until the middle is set but the top is not browned at all.
4. Let the pie cool completely at room temperature, then refrigerate for 3 hours or overnight.
5. In the bowl of a stand mixer fitted with the whisk attachment, beat the whipping cream, granulated sugar and honey mustard together until firm peaks form. Spread on top of the pie. Garnish with lime twists and serve. Pie is best when served that day, but any leftovers can be kept for another day if the pie is wrapped well.

PER SERVING: 570 calories, total fat 40g, saturated fat 23 g, cholesterol 200mg, sodium 200mg, total carbohydrate 48g, dietary fibre 1g, sugars 36g, protein 9g

SASKMUSTARD IN ACTION

Mustard in Madison

by Adele Buettner, General Manager



For the third year, Sask Mustard has secured a membership in the International Foodservice Editorial Council (IFEC) under our outreach brand Spread the Mustard. IFEC brings together editors, public relations and marketing communications professionals from leading print and digital food service and food manufacturing magazines across North America. Their membership also includes manufacturers, restaurants, research firms and other organizations that drive foodservice. As part of this membership, we attend the IFEC Conference each year and were excited to do so again on October 28-30, 2019 in Madison, Wisconsin.

We sponsored an exhibit in the Chef Showcase and participated in the Editor Forum, where we met one-on-one with the editors of food service/food manufacturing magazines and their digital marketing teams to encourage them to write about mustard. In the Showcase we were partnered with a local Madison chef and business owner, Jonathon Hunter of Underground Meats. He prepared a Chinese style sausage with mustard in a mustard cream sauce topped with mustard breadcrumbs and pickled mustard seeds. The dish was one of the favourite items at the Chef Showcase.

We also attended meetings and pitched ideas to nine publications, including: *Flavor & the Menu* magazine, *Prepared Foods* magazine, *International Food Technology* magazine, *Progressive Grocer* and *Foodservice Director* and *Restaurant Business* magazine.

We provided them each with our new technical factsheets which are available on our website at SpreadtheMustard.com/food-service, our latest *Spread the Mustard* cookbook, and access to our online photo gallery at SpreadTheMustard.smugmug.com – all resources that they were keenly interested in as they are always looking for content for their publications. We continue to follow up with these connections and are confident we will be featured in a few articles in the near future.

Conveniently, as part of this trip we also were able to visit the National Mustard Museum as it is located in Middleton, Wisconsin. We met with the Curator, Barry Levenson, and his wife and toured the Canadian Mustard display we sponsor.

Once again, IFEC was a valuable experience and we look forward to capitalizing on these relationships in the future.



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Chef Spotlight JONNY HUNTER



Jonny Hunter is the founder and culinary director of Underground Food Collective. He is a four-time nominated James Beard nominee, Madison Chef of the Year (2015) and a recipient of the University of Wisconsin's Forward under Forty. Along with his work at UFC, he has devoted a substantial amount of time to raising money for local nonprofits, co-creating events such as Bike the Barns, Yum Yum Fest and Makeshift Festival that have raised over \$500K for these local organizations.

undergroundfoodcollective.org

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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: 844-248-4248

E: buying@agtfoods.com

W: agtfoods.com

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PO Box 1390, Carman MB ROG OJ0

Tel: 204-745-3662

E: jamie@bescograin.ca

W: bescograin.ca

Broadgrain Commodities Inc.

Junction Highways 6 & 16, Dafoe SK SOA 4T0

Tel: 306-554-3030 Ext 510

E: brad.grabham@broadgrain.com

W: broadgrain.com

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Tel: 306-931-7775

W: canpulsefoodsltd.com

Diefenbaker Spice & Pulse

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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

Tel: 204-956-2090

E: info@patersongrain.com

W: patersonglobalfoods.com

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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

Tel: 306-771-4987

E: s.cunningham@schlueter-maack.com

W: schlueter-maack.com

Seaboard Special Crops Fillmore

PO Box 70, Fillmore SK S0G 1N0

Tel: 306-722-3353

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 SOH 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 February 2020



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 is our industry-focused website
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
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

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

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

www.mustard21.com

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

