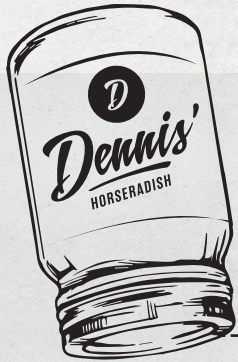


# Dennis'

## HORSERADISH



- 10 full and part-time employees
- Established in 1960 by Dennis Gyorffy
- Commitment to new products (e.g.: Maple Horseradish, Cranberry Horseradish, and more)

• EST 1960 •



Available at more than

**200**

Grocery and fine food stores  
[updated spring 2021]



**Owned and operated by**

three Marks:

Healy, Whitmore and Vandenbosch



Headquartered in Norfolk County, Ont., considered by many to offer the most suitable soil in North America for naturally hot and tasty horseradish.



- Small-town growing and processing
- Small-batch production to ensure taste, quality and freshness



## PRODUCT



Distinguishable by its intense taste, signature texture and branding



Coarse ground and then stored cold to preserve the root's natural heat



Ideal as a meal/food accompaniment and ingredient, but also as a spread and dip



100% fresh ingredients



- Retail packaging: 250 ml jars
- Growing private label business
- Available in bulk – 4L jugs and 25L pails
- Bulk packaging and formats (4L and 25L) available to commercial/ institutional customers (foodservice, hospitality and food manufacturers)
- Core stable of products – Original Horseradish, Hot Horseradish, Extra Hot Horseradish, Jalapeno Horseradish
- Specialty lineup - Horseradish Mustard, Horseradish Beet Relish, Horseradish Seafood Sauce
- Kosher





### ORIGINAL HORSERADISH

0 cal/15ml

Horseradish, vinegar, milk,  
natural flavours, salt,  
sodium metabisulphite.



### HOT HORSERADISH

0 cal/15ml

Horseradish, vinegar,  
natural flavours, salt,  
sodium metabisulphite.



### EXTRA HOT HORSERADISH

0 cal/15ml

Horseradish, vinegar,  
natural flavours, salt,  
sodium metabisulphite.



### JALAPENO HORSERADISH

0 cal/15ml

Horseradish, jalapeño  
peppers, vinegar, salt, natural  
flavours, sodium metabisulphite.



### MUSTARD HORSERADISH

15 cal/15ml

Horseradish, mustard flour,  
vinegar, salt, spices,  
sodium metabisulphite.



### HORSERADISH BEET RELISH

30 cal/15ml

Horseradish, beets, vinegar,  
sugar, salt, sodium benzoate,  
natural beet powder.



### HORSERADISH SEAFOOD SAUCE

15 cal/15ml

Ketchup, horseradish, lemon juice,  
tabasco sauce, worcestershire  
sauce, cayenne pepper.



#### FROM FARM TO FORK

Lyndsay and Drew Patterson, third  
generation farmers, are committed  
to ethical farming and continuous  
innovation.



#### MASTER HORSERADISH MAKER

Rick Hantz, Master Horseradish  
Maker at Dennis' since 1977.

## THE DENNIS' DIFFERENCE



**ROOT** – It starts with the best root. Dennis' Horseradish is grown in the sandy soil of Norfolk County, Ontario. The ideal growing conditions here produce hotter, larger and tastier root than anywhere else in North America.



**GRIND** – Dennis' signature coarse grind provides a wonderful texture that differentiates its horseradish from the industry. The consistency and taste profiles pair well with a variety of meats, seafood and fresh produce as well as served as a dip for vegetables, chips and sandwich spread.



**BRAND** – 60 years of well-earned reputation. Recipes have been passed down through generations - no compromises or corners cut and an upside-down jar that tells a straight-up story.