



## Transcript

For centuries, mustard has been appreciated for its medicinal, nutritional, and savoury attributes. G.S. Dunn knows the valuable role mustard has played throughout culinary history, as we have been supplying quality dry mustard products to the most notable names in the global food market since 1867.

Over a century ago, Mr. Dunn of Croydon, England capitalized on the rich soil of the Canadian Prairies and one of the best deep-water ports in Canada when he established his milling operation in Hamilton, Ontario.

Today, as a market leader, G.S. Dunn proudly produces dry mustard products for distribution to over 50 countries across six continents and continues to expand into emerging markets.

Our production facility has grown over the past five years with innovative technology and improved manufacturing processes. This means greater production capacity and enhanced customer service.

Mustard is one of the most versatile spices in the world and has many functional properties. As a worldwide leader, we are dedicated to developing unique ingredient solutions for a global clientele. Working with you as your innovative product development partner, we can help you maximize the acceptance and success of your products in the marketplace.

At G.S. Dunn, we pride ourselves on delivering a product that can help increase your bottom line. Many customers are not aware that mustard can be used as a cost-effective emulsifier in foods such as hot dogs and sausages. Research has shown that mustard can save up to 4.4 cents per pound of finished product for hot dogs and up to 2 cents per pound on standard polish sausages.



G.S. Dunn is also proud to offer de-oiled oriental mustard flour to its customers. Not only is de-oiled mustard a great selection for its distinctive flavour and heat, but it can also be used as a natural emulsifier in salad dressings, sauces, condiments, and tomato-based products.

We have earned our reputation as the premier Miller of mustard products in the world based on our ground-up approach. It all starts with 100% premium quality pure mustard seeds grown in the fertile fields of the Canadian Prairies.

Right from the beginning, we work very closely with our seed suppliers to establish and consistently achieve our strict specifications for the highest caliber seeds available.

At G.S. Dunn, we never compromise on the purity of our mustard products. Heat-treating our seeds with steam guarantees minimal bacteria. Our exacting quality control standards are an integral part in each step of the production process. Our quality department follows a rigorous continuous in-line sampling protocol of all finished product. In fact, we retain samples from every pallet of product shipped from our mill and keep them onsite for a minimum of two years.

You can confidently place your trust in G.S. Dunn's mustard products. Knowing that we are the only mustard miller in the world to be registered to ISO 9001: 2008 and we are HACCP certified. On a worldwide basis, we continue to adhere to increasingly stringent food quality and safety requirements.

At G.S. Dunn, we understand the ever-changing needs of the global market and we will continue to partner with you in meeting them as we have for over 140 years.

So, the next time you see mustard on the shelf at your local grocery store, think outside the box.

G.S. Dunn, The Natural Choice.