

Condiments



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It all started in 1747, when Master Maille, “the greatest mustard and vinegar maker of all time” became the official supplier to the Grand Courts of Europe.

Today, Maille is still manufactured with the same tradition and values of the “House of Maille.”

a new world of
FROZEN & SPECIALTY FOOD



20th ANNIVERSARY
1992 - 2012

Blend our mustards into vinaigrettes and sauces, or use as a condiment for sandwiches.
Pair with our cornichons for a complete charcuterie plate.



DIJON MUSTARD

Original smooth Maille Dijon mustard.
Made with Brassica Juncea black and brown seeds.

Item #10000 Maille Dijon Mustard - Gallon
Pack / Size: 4 x 1gal

Item #10002 Maille Dijon Mustard - 7.5oz jar
Pack / Size: 12 x 7.5oz

Item #10004 Maille Dijon Mustard - Roomservice Jar
Pack / Size: 72 x 1.4oz

Item #10011 Maille Dijon Mustard - Squeeze Pack
Pack / Size: 400 x 0.19oz



HONEY DIJON MUSTARD

Original Maille Dijon mustard with honey.

Item #10006 Honey Dijon Mustard - Gallon
Pack / Size: 4 x 1gal



WHOLE GRAIN MUSTARD

Traditional Maille Whole Grain mustard.

Item #10100 Maille Whole Grain Mustard - Gallon
Pack / Size: 4 x 1gal



MUSTARD PUMP

Plastic pump for 1 gallon Maille mustard.

Item #30107 Maille 1 Gallon pump
Pack / Size: 1 x 30un



CORNICHONS

Crisp cornichons in a vinegar brine with mustard seeds and pearl onions.

Item #10201 Maille Cornichons - about 55un / jar
Pack / Size: 12 x 14oz



Item #10202 Cornichons - French Recipe - about 280un / can
Pack / Size: 6 x 9.69lb

