

PRODUCT BROCHURE



ABOUT US

We are one of the UK's leading **sauce manufacturers**, specialising in premium-quality condiments, coatings, and mixes for the **retail**, **catering**, **and wholesale sectors**. With a diverse collection of brands tailored to different food-service industries, we also offer bespoke/white label and specialist solutions to help create your perfect product.

OUR STORY

Our journey is driven by passion and experience. Our director, Mr. Idrees, has over **35 years of expertise** in the food industry. His career began with a strong interest in food, starting as a shop assistant at KFC. Through dedication and hard work, he quickly rose to the position of store manager.

His entrepreneurial spirit first led him to successfully operate 10 franchised chicken stores. Building on that success, he went on to establish a food distribution business, which grew into a multi-million-pound enterprise in the UK. This remarkable journey, combined with his versatile experience, ultimately inspired him to venture into manufacturing. Today, we are proud to be a trusted name in the industry, serving over 500 businesses across the country.

TASTE THE HEAT, LOVE THE FLAVOUR.



SAVOURY SAUCES



A range of sauces to cater for all taste buds from a Sticky BBQ to a Sweet Chilli Favourite!





BS-SAU-057 - Sticky BBQ

520ml, 960ml, 5kg

BS-SAU-050 - Sweet Chilli

520ml, 960ml, 5kg





BS-SAU-049 - Very Hot Chilli

520ml, 960ml, 5kg

BS-SAU-200 - Original Sriracha Sauce

960ml, 5kg



DIPPING SAUCES

Elevate your flavors with our tantalising dipping sauces – a perfect complement to any dish!







PERI PERI SAUCES



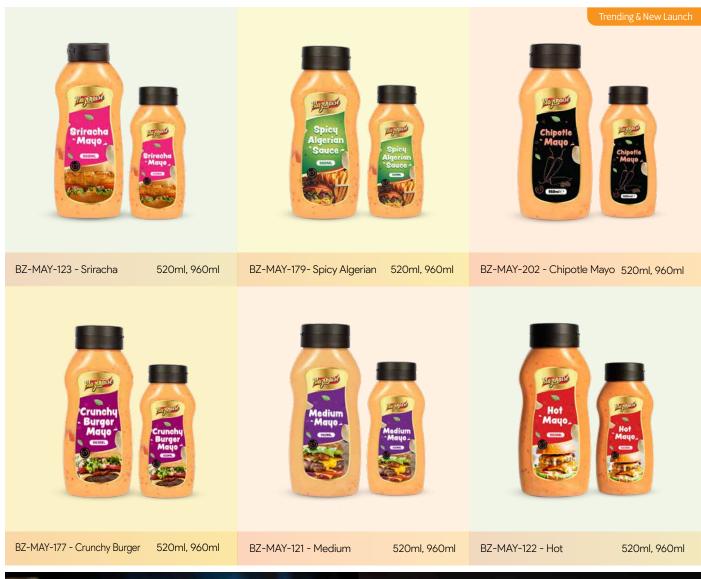
Developed and created with peri peri in mind, with authentic flavours to tickle your taste buds.



PERI PERI MAYO



A rich, creamy mayonnaise with the kick of our authentic peri peri flavours to spice up your dish.

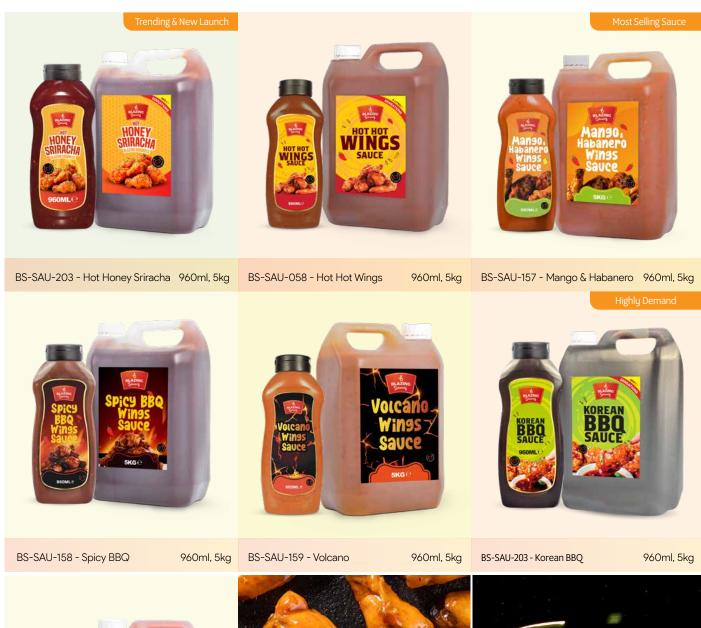




WING SAUCES



To enhance the taste of your dishes based on your desired flavours and spice levels.





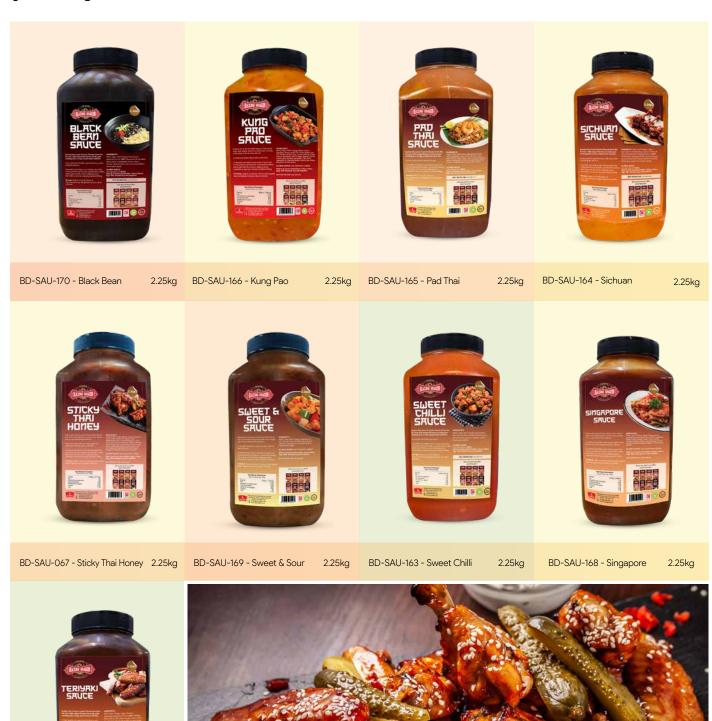




ORIENTAL SAUCES



Explore the exotic flavours from the far east, with unique flavours to excite your cooking.



BD-SAU-167 - Teriyaki

2.25kg

COOKING SAUCES



Create tasty meals with our collection of distinctive flavours to excite your dish.



PUREES



Elevate your meals effortlessly with our catering essential, designed to infuse deep richness and flavor into every bite.





NASHVILLE POWDER COATINGS

Add a fiery kick to your recipe with our zesty and tangy coatings!



BB-MAR-201 - Crispy Spicy Marinade 1kg, 2.5kg



BB-BRD-202 - Crispy Wing Breading 1kg, 2.5kg



BB-MAR-198 - Dipping Oil 1kg, 2.5kg



BB-MAR-200 - Insane Hot 1kg, 2.5kg

NASHVILLE HOT CHICKEN PREP GUIDE

1. Nashville Spicy Marinade

- Ratio: 30g marinade powder per 1kg raw chicken.
- · Instructions:
- Ensure chicken is thoroughly damp.
- Mix thoroughly with marinade powder.
- Cover and refrigerate for 12–24 hours for maximum flavor infusion.

2. Nashville Crispy Breading

- Step 1: Coat marinated chicken evenly in crispy breading.
- Step 2: Dip breaded chicken in cold water briefly.
- Step 3: Bread it again for an extra crunchy finish.
- Step 4: Fry until golden and cooked through, using an open fryer or Henny Penny.

3. Nashville Dipping Oil

- Mix: 20g dipping oil powder with 80g rapeseed oil or melted vegetable shortening.
- Keep Warm: Maintain at 50°C (122°F) for best consistency.
- Final Touch: Dip freshly fried chicken into warm dipping oil for that signature flavor.

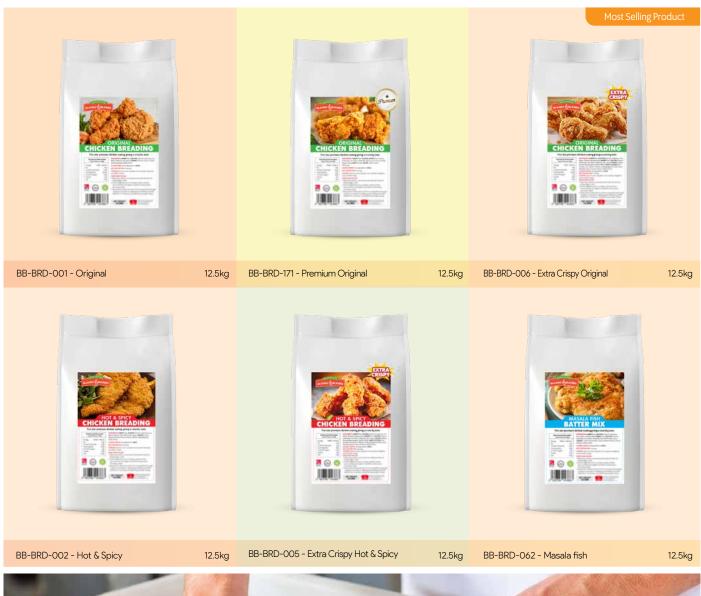
4. Nashville Insane Hot Dust

- Sprinkle over the finished product to taste.
- Tip: Adjust amount for your desired heat level—a little goes a long way!

BREADING



A key element in the fast food industry for creating truly special coatings with distinct, mind-blowing flavours.





POWDER & SAUCE MARINADE



Shake, sprinkle and season your foods to get that delectable blend of flavours.



SEASONING



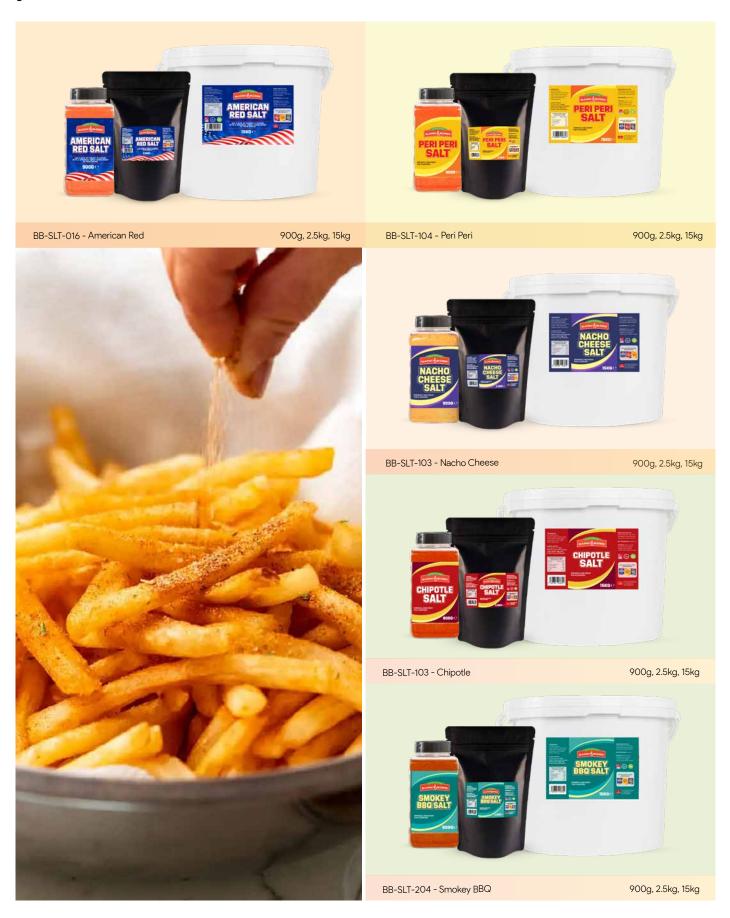
It's a must-have for improving the colour & flavour of your favorite recipes.



SALT



Add a kick of punchy flavours, with a sprinkle that perfectly complements your fries.



GLAZE



Easy to use flavours to spice up any dish - Simply rub and marinate.



RUBS



Become an artistic chef, with an easy to use flavour to add a kick to your dish, simply rub and marinate.





GRAVY & CURRY MIX



A perfect mix to enhance the flavour of roasts, pies and chips.



BAKERY & CONFECTIONERY



A range of mixes targeted mainly towards bakers, confectioner shops and butchers from dumplings, scones to pie fillings.

PIE FILLING



JB-BAK-076 - Cheese & Onion Mix

3.5kg



JB-BAK-073 - Steak & Kidney Gravy Mix

12.5kg

BAKERY & CAKE PRODUCT

| Code | Bakery & Cake Product | Size |
|------------|------------------------------|--------|
| JB-BAK-041 | JB4 All Purpose Seasoning | 12.5KG |
| JB-BAK-040 | JB3 Maize Starch | 12.5KG |
| JB-BAK-075 | Fruit Pie Thickener | 12.5KG |
| JB-BAK-014 | Seasoned Thickener Gravy Mix | 12.5KG |
| JB-BAK-079 | Bechamel Mix | 12.5KG |
| JB-BAK-081 | Cheese Scone Mix | 12.5KG |
| JB-BAK-091 | Custard Mix | 12.5KG |
| JB-BAK-098 | Muesli (Fruit) Mix | 12.5KG |
| JB-BAK-099 | Muesli (High Fiber) Mix | 12.5KG |
| JB-BAK-089 | Pastry Mix | 12.5KG |
| JB-BAK-077 | Scone Mix | 12.5KG |
| JB-BAK-080 | Scone (Fruit) Mix | 12.5KG |
| JB-BAK-078 | Scone (No Sugar) Mix | 12.5KG |
| JB-BAK-090 | Suet Pudding Mix | 12.5KG |
| JB-BAK-093 | White Bread Mix | 12.5KG |
| JB-BAK-094 | Yorkshire Pudding Mix | 12.5KG |
| JB-BAK-083 | Chocolate Cake Mix | 12.5KG |
| JB-BAK-096 | Crepe Cake Mix | 12.5KG |
| JB-BAK-097 | Doughnut Cake Mix | 12.5KG |
| JB-BAK-092 | Ginger Cake Mix | 12.5KG |
| JB-BAK-085 | Lemon Cake Mix | 12.5KG |
| JB-BAK-086 | Madeira Cake Mix | 12.5KG |
| JB-BAK-084 | Orange Cake Mix | 12.5KG |
| JB-BAK-088 | Red Velvet Cake Mix | 12.5KG |
| JB-BAK-087 | Rich Fruit Cake Mix | 12.5KG |
| JB-BAK-095 | Waffle Cake Mix | 12.5KG |









WHITE LABEL

Desire to offer excellent products under your own company name without all the work? Perhaps all you want is a quick and easy way to promote your brand? Allow us to do that on your behalf!

With the help of our white labelling services, you can easily sell high-quality products under your own brand. You can count on consistently providing your consumers with high-quality products, regardless of your business's size—retail or food service.

1

PICK YOUR PRODUCTS



Choose from our range of quality products, all our products listed in the brochure have already been tested and certified so are ready for production. Samples are available on request by completing our trade form or applying on our website.

2

PICK PACKAGING SIZE



Now it is time to decide how do you want the sauce to be packaged. Retail? Food Service? Both? Choose from our range of sizes below.

3

DESIGN A LABEL





Once you decided on the products you want the packaging labels, we offer design service for your label and printing support.



PACK YOUR ORDER



Once you have your labels designed and printed, its production time! We fill, label, pack the products so it is shelf ready for you to start selling to your customers. A pick-up time is scheduled and then the products are safely on their way to you.





EXPLORE TODAY!





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