

FLAVOURS

FOODS LTD



Marinated Lime and Coriander Chicken

fine ingredients...
delicious taste...

Chilli Cheese

Getting to know Flavours Foods...

Drawing upon the decades of food technology expertise within our knowledgeable team – we have grown to become a renowned BRC certified manufacturer of Sandwich Fillings, Marinated Meats and Compound Salads.

We provide these made to order chilled products to a variety of Food Service and Catering Organisations within the UK, from Independent Bakery Chains to large Wholesalers and Sandwich Manufacturers.

Priding ourselves on maintaining close relationships with our customers to fuel their business growth through the reliable supply of great tasting food at a competitive price.

*"Hello and welcome,
we are extremely proud
to present our new brochure,
I hope you enjoy browsing through
our range and getting to know
a little more about Flavours Foods."*

Daniel Hattee, Director

Honey Chilli Chicken

Committed to quality

In our business, quality matters. That's why from the ingredients we source, the facilities in which we operate and the continued professional development that we pursue, we strive to uphold the very highest standards. This enables us to keep our promises to:

- Maintain food safety compliance
- Supply consistently delicious products
- Drive new product innovation
- Deliver a bespoke service to our customers however large we grow.



We are proud of our BRC certification and have clear aims to provide training to our staff, development to our systems and continual improvement to our processing methods

Marinated Lemon and Pepper Chicken

We have invested heavily in the development of our state of the art temperature controlled food manufacturing facility



Production room

A purpose built inner module within our 10,000sq ft premises, this central hub is where the manufacturing process begins. Our food experts meticulously prepare, weigh and mix ingredient by hand for the utmost quality control.



Packing room

Once the recipe is complete, every product is packed directly into tamper evident containers to allow for final visual checks before being sealed. Another key component of quality assurance, this enables the perfect pack every time.



Dispatch fridge

All our products are made to order; therefore dependant on each customers particular delivery needs, they are boxed and wrapped before being approved for loading and processed for dispatch.

See how we work – our door is always open if you'd like to visit our production facility

Every member of our expanding team has been carefully selected, not only because of their skill-set but also their attitude. If we are to maintain our competitive edge and our ability to help customers grow, it is important that all employees share the same commitment to product innovation, food safety and customer satisfaction.

We firmly believe in continued professional development, that's why we invest in ongoing training, allergen awareness workshops and HACCP management, this upholds the standards we're renowned for and keeps our knowledge fresh. Of course we pass new ideas and information on to our customers too!

Fresh, tasty products – manufactured with care in Yorkshire, delivered with care nationwide

Our central UK location means we are ideally placed to deliver products wherever you may be situated. In fact, our existing customer base is spread across practically the entire country.

With a fleet of carefully maintained temperature controlled vehicles, we use only our own drivers or fully approved third party distributors. Always ensuring our quality standards are upheld even when the food leaves our site.

Everything is boxed, palletised and flow wrapped for safety during transit and if we know the products are destined for major onward travel we can secondary package with any specific requirements. When you receive your order you'll find it clearly labelled – another simple thing that makes your life easier.

order day 1
for day 2
delivery





Our supplier network

Whether you are looking for clean declaration chicken, 'proper' cheddar crafted by an expert cheesemaker, or crisp fresh vegetables, rest assured that we carefully select our suppliers and only work with companies that demonstrate the same commitment to food safety as we do. This is crucial to us upholding the highest possible standards throughout our own manufacturing processes.

The ingredients we use are therefore always chosen on the basis of quality. However, close working supplier relationships mean we benefit from affordable prices and rapid delivery times. All our products are mouth wateringly fresh and with a trusted network of suppliers we can maintain our manufacturing capacity even if there are any world ingredient shortages.

"We only work with suppliers who share the same ethos"

"Working with quality suppliers is just the first step in ensuring our products remain of the highest quality"

Ask us about
our 100g
taster pots!

“Flavours approach balances
‘home-made’ authenticity
with systematic quality
control.”

“All of our products are
freshly made to order,
for maximum shelf life”

Our products

From traditional favourites to new culinary trends, our extensive product range includes something to tempt all taste buds. But our development team don't rest on their laurels – they're constantly creating new recipes too, tweaking herbs, spices and other ingredients to perfect the next product and wet as many appetites as possible.

Health matters

With consumers becoming increasingly health conscious and the government working hard to tackle the nutritional quality of food, we have introduced a range of healthier options such as Honey Chilli Chicken, Grilled Italian Vegetables and our mayonnaise free Marinated Meat range.

This health benefit is also evident in our mayonnaise based sandwich fillings where we use a reduced fat mayonnaise, meaning you can eat great tasting products and still reduce the calories.



Chilli Chicken

specific origins of ingredients can be sourced and supplied on request - such as British meat or pole and line Tuna

All our sandwich fillings are supplied in tamper evident containers, size options include

- 250g tub with lid
- 500g tub with lid
- 1Kg tub with lid
- 2Kg tub with lid
- 2.5Kg bucket with lid

10Kg lidded buckets are also available where required.

Hearty sandwich fillings made from top quality ingredients

All our chicken is 100% white breast meat

Chicken Sandwich Fillings

- Chicken Mayonnaise
- Chicken and Bacon
- Chicken and Sweetcorn
- Chicken Bacon and Sweetcorn
- Chicken Bacon and Mozzarella S H MF
- Chicken and Stuffing
- Club Filler
- Garlic Chicken
- BBQ Chicken S H MF
- Chicken Tikka
- Chicken Tikka Yoghurt and Mint
- Chicken Tikka Masala S H MF
- Chicken Jalfrezi S H MF
- Chinese Chicken
- Mexican Chicken
- Coronation Chicken
- Sliced Coronation Chicken (No Nuts)
- Cajun Chicken
- Jamaican Chicken
- Chicken Korma S H MF
- Chicken Balti S H MF
- Tandoori Chicken
- Brazilia Chicken
- Caribbean Chicken MF
- Moroccan Chicken S H MF
- Louisiana Chicken S H MF
- Spicy Chicken Mediterranean
- Sicilian Chicken S H MF
- Chicken and Pesto
- Chicken and Chorizo S H MF
- Caesar Chicken S H MF
- Honey Chilli Chicken S H MF
- Roast Garlic Balsamic and Sundried Tomato Chicken S H MF
- Firecracker Chicken S H MF
- Satay Chicken
- Lemon and Pepper Chicken
- Thai Chicken
- Red Thai Chicken
- Spicy Coriander and Lime Chicken
- Jo Berg Kick S H MF
- Festive Special (Contains Turkey)



Left: Chicken and Bacon. Right: Coronation Chicken. Front: Honey Chilli Chicken

S = SAUCE BASED | H = HEATABLE | V = VEGETARIAN | MF = MAYONNAISE FREE

"We work hard to ensure all our meat products are fully traceable and conform to specification"

"All meat products are made using the most natural ingredients"

Meat Sandwich Fillings

- Ham Honey Mustard
- Ham Cheese and Pineapple
- Beef and Horseradish
- Spicy Beef Mediterranean
- Lamb and Mint
- Ranch Style Pork S H MF
- Pork and Apple (Sauce)
- Meatball and Pepper Salsa S H MF
- Arabiata Meatballs S H MF
- Meatball Sizzler S H MF
- Louisiana Meatballs S H MF
- BBQ Sausage and Onion S H MF
- Corned Beef Savoury

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Ham, Cheese and Pineapple



"Ingredients sourced from sustainable waters wherever possible"

Egg, Cheese & Vegetarian Fillings

- Egg Mayonnaise V
- Free Range Egg Mayonnaise V
- Shredded Egg Mayonnaise V
- Egg and Bacon
- Egg Bacon and Sausage
- All Day Breakfast S MF H
- Cheese and Spring Onion V
- Cheese Savoury V
- Cheese and Apple V
- Cheese and Bacon
- Chilli Cheese S H V MF
- Ploughman's V
- Red Leicester and Onion V
- Stilton and Bacon
- Mozzarella Jalapeño and Pepperoni Light
- Mozzarella Jalapeño and Pepperoni Salsa S H MF
- Greek Style Feta Salad V
- Soft Cheese and Mayonnaise V
- Cream Cheese and Chives V MF
- Vegetable Tikka V
- Vegetable Tikka Masala S H V MF
- Vegetable Taco S H V MF
- Grilled Italian Vegetables S H V MF
- Tuscan Vegetables S H V MF
- Mushroom and Pepper S H V MF
- Humous V MF

Seafood Sandwich Fillings

- Tuna Mayonnaise
- Pole and Line Tuna Mayonnaise
- Tuna Sweetcorn
- Tuna Melt
- Spicy Tuna Melt
- Hawaiian Tuna
- Tuna Salmon and Cucumber
- Tuna Salmon and Mayonnaise
- Prawn Mayonnaise
- Prawn Marie Rose
- Crab (Flavour) Salad
- Crab (Flavour) Salad and Prawn
- Seafood Cocktail
- Salmon in Mayonnaise
- Salmon and Cucumber
- Salmon Cucumber and Vinegar MF
- Smoked Salmon and Soft Cheese

Ask us about
our monthly and
seasonal offers.

Cous Cous with
Mediterranean Vegetables.

Compound Salads

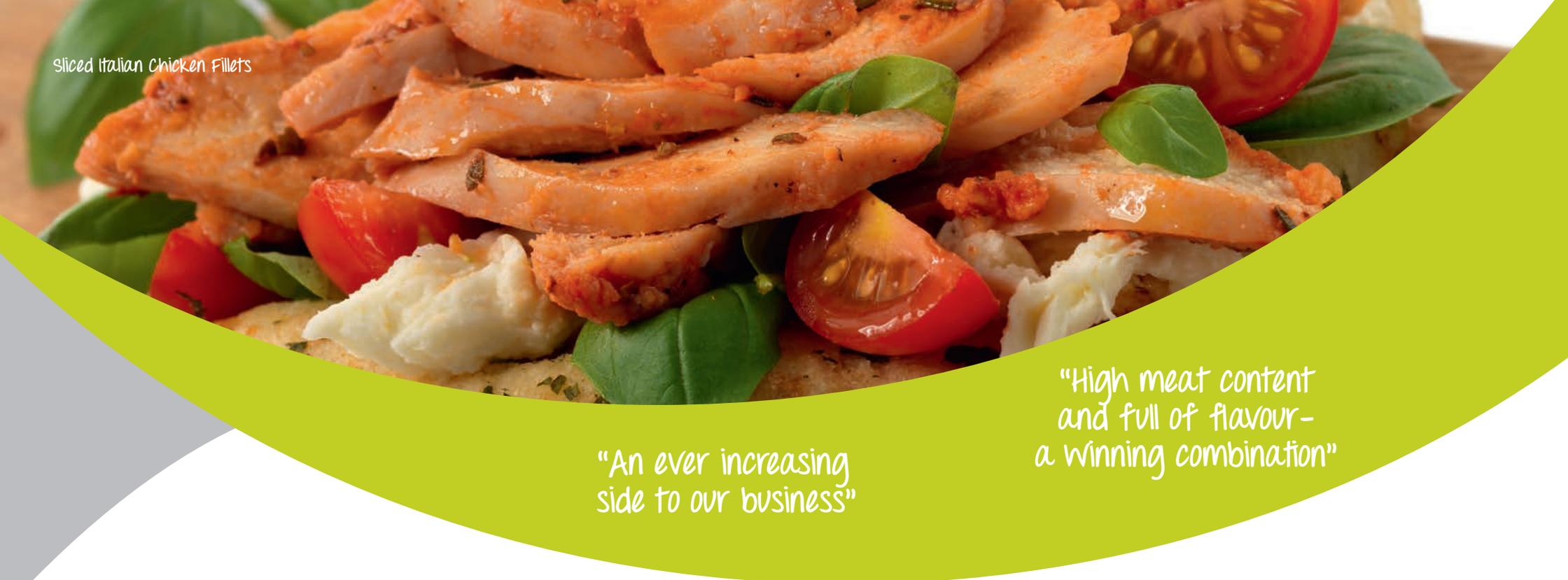
- Coleslaw V
- Reduced Calorie Coleslaw V
- Premium Coleslaw V
- Coleslaw and Cheese V
- Spicy Coleslaw V
- Coleslaw and Prawn
- Pasta and Vegetables V
- Pasta Italiane S H V MF
- Pasta and Tuna
- Pasta and Prawn
- Meatball Pasta
- Pasta and Chicken Napoli S H MF
- Celery Nut and Sultana V
- Waldorf Salad V
- Potato Salad V
- Bombay Potato S H V MF
- Spicy Rice V
- Savoury Rice S H V MF
- Cous Cous and Mediterranean Vegetables S H V MF
- Florida Salad V
- Sweet and Sour Beetroot S H V MF
- Carrot and Nut Salad S H V MF
- Three Bean Salad S H V MF

S = SAUCE BASED | H = HEATABLE
V = VEGETARIAN | MF – MAYONNAISE FREE

Three Bean Salad

Sweet and Sour Beetroot

Sliced Italian Chicken Fillets



"An ever increasing side to our business"

"High meat content and full of flavour - a winning combination"

Marinated Meats

Whilst classic sandwich fillings have been Flavours Foods core product offering from day one - and continue to be our biggest sellers to date - demand for our marinated meats is rapidly rising.

Why? Well not only do options such as Marinated Chicken Tikka, Chilli Beef and Hoi Sin Duck mirror the appetising choices seen in high street restaurants; they don't contain mayonnaise so they are healthier too. These undoubtedly more deluxe products also have a higher meat content, which makes for a sandwich that is that little bit more special.

We prepare, marinade and flavour all our meats by hand. Taking great care over this manufacturing process we guarantee a consistent quality and taste that will keep your customers coming back for more

Have you tried our slow-cooked pulled meats?

Sometimes 'fashionable' foods come and go, but the undisputable demand for tender, slow-cooked and expertly Marinated Pulled Meats, looks here to stay. So, keen to offer you as much choice as possible, we manufacture and supply a variety of plain and BBQ Pulled Meats as well as some more unusual recipes such as our Thai-influenced Weeping Tiger Pork and Beef.



These products are delivered in gas flushed trays with sealed in freshness.

Marinated Meat Products

- Marinated Chicken Tikka H MF
- Marinated Chinese Chicken H MF
- Marinated BBQ Chicken H MF
- Marinated Southern Fried Chicken H MF
- Marinated Tandoori Chicken H MF
- Marinated Cajun Chicken H MF
- Marinated Lemon Pepper Chicken H MF
- Marinated Lime and Coriander Chicken H MF
- Marinated Rosemary and Garlic Chicken H MF
- Marinated Red Thai Chicken H MF
- Marinated Chicken Fajita with Salsa S H MF
- Marinated Chilli Chicken S H MF
- Marinated Mexican Chicken S H MF
- Marinated Chicken Italienne S H MF
- Marinated Piri Piri Chicken S H MF
- Marinated Bang Bang Chicken S H MF
- Marinated Jamaican Jerk Chicken S H MF
- Marinated Minted Lamb S H MF
- Marinated Chilli Beef S H MF
- Marinated Duck in Plum & Spring Onion S H MF
- Marinated Hoi Sin Duck S H MF

Pulled Meat Products

- Pulled Chicken H MF
- Pulled Beef H MF
- Pulled Pork H MF
- Pulled Ham Hock H MF
- Pulled BBQ Pork H MF
- Pulled Weeping Tiger Pork H MF
- Pulled BBQ Beef H MF
- Pulled Chilli Beef S H MF
- Pulled Weeping Tiger Beef H MF
- Pulled BBQ Chicken H MF
- Pulled Southern 'Style' Chicken H MF
- Pulled Ham Hock in Vinaigrette S H MF
- Pulled Moroccan Lamb S H MF

Plain Meat Products

- Sliced Chicken Breast H MF
- Diced Chicken Breast H MF
- Whole Chicken Breast Fillets H MF
- Sliced Roast Chicken Breast H MF
- Shredded Duck Pieces H MF

Flavoured Sliced Chicken Fillets

- Sliced Chicken Tikka Fillets H MF
- Sliced Chinese Chicken Fillets H MF
- Sliced Cajun Chicken Fillets H MF
- Sliced Italian Chicken Fillets H MF

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Pulled BBQ Pork



Did you know..?
Our popular marinated
meat - Pulled Weeping
Tiger Pork - was the
result of a bespoke
recipe request

Bespoke product development

Fancy a culinary adventure? We can create a completely bespoke product for you to try in just one week.

Have you tried something new recently and want to replicate it yourself? Perhaps you've received an unusual request from a customer? Or quite simply, do you want to keep everyone's taste buds tingling?

If the answer to any of these questions is yes, then we can help. Our innovative chefs will work with you to bring a bespoke idea to life, whether it's the simple addition of a herb, the development of a No Added Sugar version of a classic sandwich filling, or the creation of a completely new meat and spice combination. Your product range will never be restricted by our manufacturing capabilities - the options are virtually endless!

So in just one week you will have the opportunity to approve a completely new and unique addition to our product range.

Once products are approved we will then conduct a formal development process ensuring all food safety, shelf life and quality aspects are in place before we begin production.

If you would like to discuss this bespoke service please call us on 01226 717071 or email flavours@flavoursfoods.co.uk

Minimum order quantities may apply



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