



En Place Foods UK

En Place Foods UK Ltd

Ambient

Background

Formed in 2010, En Place Foods specialises in the production and supply of foodservice modern gastronomy ingredients, product development and private label supply.

Formed by top chef Paul Clarke and Peter Hannan, managing director of award winning Hannan Meats, En Place Foods is applying molecular gastronomy techniques to the production of a portfolio of highly innovative products for chefs, caterers and mixologists.

The business additionally offers a full product development and production service for own label speciality retail or foodservice, and supplies a growing range of wholesale ingredients for foodservice distributors and artisan producers.

Product Range

Foodservice: En Place products provide the professional chef working in a restaurant, hotel or catering environment with the building blocks and meal accompaniment's for creative menu development. A range of multi award winning fresh oils, relishes, pastes, essences, vinegar's, aromatiser's, flavours and functional modern gastronomy dry ingredients.

Product Development: With a culinary perspective to new product development, En Place provides a unique creative approach as an insight provider that shortens the journey in personalising restaurant food trends for your own retail brand proposition.

Private label: Production of your own brand of speciality products, ambient or chilled, culinary oils, chutneys, relishes, BBQ sauces, jams and marmalade's for foodservice, speciality retail or the gifting market.

Customers

B2B Foodservice distributors

Private label foodservice

Private label retail

Private label gift market

Artisan producers

Manufacturers

Awards held

- Blas na h'Eireann Awards 2023: Silver for Pasta Sauce Pomodoro 450g & Bronze for Chipotle Chilli Paste 100g
- Great Taste Awards 2023: One Gold Star each for Isot Chilli Paste & Corndale Farm Nduja Ketchup
- Blas na h'Eireann Awards 2022: Chef's Larder for Rhubarb Vinegar & Bronze Award for Fruit Chutney for Cheese
- Blas na h'Eireann Awards 2021: Chef's Larder award for Melilot Sweet Clover Vinegar
- Great Taste Awards 2021: Two Gold Stars for Melilot Sweet Clover Vinegar 200ml and One Gold Star for Meat Merchant Buffalo Wing Sauce 255g
- Blas na h'Eireann Awards 2020: Silver for Strawberry & Vanilla Jam and Bronze for Blackcurrant & Orange Jam
- Great Taste Awards 2020: Two Gold Stars for Shio-Koji Black Garlic Ketchup & Islander Kelp Salsa Verde and One Gold Star for Shio-Koji Black Garlic BBQ Sauce.
- Blas na h'Eireann Awards 2019: selected for the "Chefs Larder" award for our Fresh Pine Oil and our Fresh lovage Oil
- Great Taste Awards 2019: Three Gold Stars for Apple & Elderflower Vinegar, two Gold Stars each for Rhubarb Vinegar, Wild Blueberry Vinegar and Blackthorn & Rosehip Vinegar and One Gold Star for Blackberry & Hawthorn Vinegar and Elderberry Vinegar.
- Blas na h'Eireann Awards 2018: Chef's Larder award Black Garlic Miso 300g
- Great Taste Awards 2018: Two Gold Stars each for Apple and Elderflower Vinegar, Blackberry & Hawthorn Vinegar and Elderberry Vinegar

Contact this supplier

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Image Gallery







