

# Blackthorn Foods

Ambient

## Background

Blackthorn Foods, the Northern Irish specialist in gourmet fudges was established in 2004 by three sisters Cathy, Jenny & Dorothy.

The company currently supplies its range of Melting Pot Fudge bars to retailers throughout the United Kingdom, the Republic of Ireland, the US and the Netherlands.

The fudge continues to be produced by hand and in small batches to ensure consistently high quality. Each batch is hand beaten, hand cut and hand wrapped for the authentic home-made taste.

Blackthorn Foods has several 'own label' contracts and make many specialty fudges such as Lavender fudge and even Garlic fudge for the Isle of Wight Garlic Farm.

## Product Range

A range of 15 flavours of award winning handmade fudge including:

Traditional Butter

Stem Ginger & Dark Chocolate

Creamed Coconut & Dark Chocolate

Honeycomb & Dark Chocolate.

Vegan range in 7 flavours including: Honeycomb, Coconut, Traditional Butter, Chocolate, Cranberry & White Chocolate and Madagascar Vanilla.

Fudges are available in 90g bars, 40g bars and a variety of gift packages.

## Customers

Partridges

Hider Foods

Cotswold Fayre

Cress and Co

Diverse Fine Foods

National Museums Northern Ireland

Avoca

Wholefoods

Chelsea Market Baskets, NYC.

## Accreditations

- SALSA Accreditation

## Awards held

- Great Taste Award 2017: One Gold Star for Madagascar Vanilla Fudge
- Great Taste Award 2016: Two Gold Stars for Orange & Dark Chocolate Fudge
- Great Taste Award 2015: One Gold Star for Butter Fudge and Salted Caramel Fudge
- Great Taste Award 2014 - One Gold Star for Spiced Orange Fudge

## Contact this supplier

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## Image Gallery

   