

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 2024: Bronze each for Abernethy Butter's Salted Butter and Irish Sea Salt Butter and Chef's Larder award for Abernethy Butter's Truffle Butter, Silver each for The Meat Merchant Smoked Chili Ketchup and Melilot Sweet Clover Vinegar and Chef's Larder Award for

Fresh Lovage Oil. En Place Foods also awarded the 'Best in Tyrone'.

- Great Taste Awards 2024: One Star for SLAP Sauce
- 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.

Contact this supplier

- **Paul Clarke**

Kitchen 3
Food Business Incubation Centre
Loughry Campus
45 Tullywiggan Road
Cookstown
County Tyrone
BT80 8SG
Northern Ireland
[+44 \(0\) 84 4809 4963](tel:+448448094963)
[+44 28 8676 6016](tel:+442886766016)
paul@en-placefoods.com

Image Gallery

0.1 En Place Chutney-1140x604.png

Gallery 3.jpg

0.2 Rosemary Oil-1140x604.jpg

Gallery 4.jpg

Gallery 5.jpg

Gallery 6.jpg