



## **Craic Foods**

Ambient Frozen

### **Background**

If modern cookery is about anything it is about the quest for new ingredients, new flavours and new textures. With this in mind, Peter Hannan, the man behind award winning meat producers Hannan Meats and En Place Foods development chef, Paul Clarke, have formed CRAIC Foods.

The ambition from the outset was to create for this Northern Ireland company an unrivalled reputation for innovation in food. If an ingredient does not inspire, excite and maybe even provoke, it is unlikely to be found amongst CRAIC's product offering.

The company's initial focus has been development of an extensive range of freeze dried ingredients; some you might expect to see, such as freeze dried Raspberries, and some of which you almost certainly won't: freeze dried Balsamic vinegar, anyone?!

CRAIC Foods products are already to be seen in restaurant kitchens throughout the UK and Ireland & in the years ahead it is intended that the CRAIC brand becomes synonymous with all that is exciting and ground breaking in food innovation.

### **Product Range**

Freeze dried raspberries, whole, grit & powder  
Freeze dried strawberry, slices, grit & powder  
Freeze dried strawberry yoghurt  
Freeze dried apricot slices

Freeze dried whole blueberries  
Freeze dried whole sour cherries  
Freeze dried whole blackberries  
Freeze dried blackberry grit  
Freeze dried mango flakes  
Freeze dried passionfruit flakes  
Freeze dried peach flakes  
Freeze dried Greek style yoghurt  
Freeze dried balsamic vinegar, rocks & grit  
Freeze dried pomegranate molasses, rocks & grit  
Freeze dried mandarin Orange segments  
Freeze dried malt vinegar crumbs  
Freeze dried Meyer lemon powder  
Freeze dried coconut crumbs  
Freeze dried rhubarb batons

## Customers

B2B Foodservice distributors  
Manufacturers & speciality producers  
Online resellers

## Awards held

- Blas na hEireann Awards 2024: Gold award for Orange & Whiskey Marmalade and Silver award for Fiery Jalapeno Relish
- Great Taste Awards 2024: One Gold Star for Black Garlic & Fermented Plum Sauce 260g & Fiery Jalapeno Relish 200g
- Blas na hEireann Awards 2023: Chef's Larder Award for CRAIC Foods Shio Koji Black Garlic BBQ Sauce 240g & Gold for Meat Merchant M1 Steak Sauce 280g.
- Great Taste Awards 2023: Two Gold Stars for Wasabi & Kombu Sea Salt
- Blas na hEireann Awards 2022: Gold for our Chilli Furikake
- Great Taste Awards 2022: One Gold Star each for Kitchen 3 Chilli Furikake 75g & Kitchen 3 Furikake Nero 75g.
- Great British Food Awards 2021: Grand Champion Award for Pickled Gooseberries and Apple and Elderflower Vinegar.
- Blas na hEireann Awards 2021: Silver award for Pickled Sour Cherries in Cherry Vinegar 150g
- Great Taste Awards 2021: Two Gold Stars each for Pickled Gooseberries in Apple & Elderflower Vinegar 150g and for Black Garlic & Fermented Plum Sauce 260g and One Gold Star each for Fig & Armagnac Extra Fruit Jam 265g and Salted Miso Caramel Sauce 225g
- Blas na hEireann Awards 2020: Chef's Larder award for our Shio Koji Black Garlic Ketchup; Gold for our Black Garlic & Porcini Sea Salt & our Irish Stout & Chocolate Salted Miso Caramel and Bronze for our Salted Miso Pistachio Caramel.
- Great Taste Awards 2020: Three Gold Stars for Black Garlic & Porcini Sea Salt, Two Gold Stars for Salted Miso Caramel with Fennel Pollen and One Gold Star each for Salted Miso Pistachio Caramel, Irish Stout & Chocolate Salted Miso Caramel, Kalamansi Fruit Salted Miso Caramel, Salted Miso & Tahini Caramel

## Contact this supplier

- **Paul Clarke**

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

## Image Gallery











