



Blackfire Food Ltd

Ambient

Background

Blackfire make a range of premium, multi award winning hot sauces, chilli oils and chilli products. They are Belfast's Original hot sauce company and have a global following for their quirky, uniquely flavoured condiments all of which are vegan friendly, allergen and gluten free as well as being low in added sugar and salt.

Founded in 2014 by Managing Director Tim McCarthy (who is also Chief Alchemist) Blackfire's mission statement is 'celebrating a world of flavour one spice at a time'. 'Flavour first' is the bedrock of the business which sets it apart from many of its competitors as does the use of Armagh Bramley cider vinegar which gives the sauces great shelf life as well as a great taste and health benefits.

Blackfire's sauces and oils are exported to Germany, France, Portugal and Poland amongst other countries with their international client base increasing year on year.

Product Range

Bonfire Chipotle sauce- with green peppers, chipotle and ancho chillies – mild

Hot House sauce – with pear and ginger – mild

Samson sauce – with mango, pineapple, dulse – medium

Belfast Redhead – with carrot, ginger, cumin, fennel seeds -medium

Botanic sauce – with green peppers, garlic – hot

Belfastard sauce – with roasted red peppers, pineapple, Carolina Reaper chillies -hot

Pain in the Hole sauce – with red pepper, Carolina Reaper and Ghost pepper chillies – superhot

Birdseye Chilli Oil – with bay leaves, Sichuan pepper corns, pink pepper corns, rapeseed oil

Garlic and herb chilli oil – with cayenne, garlic and mixed herbs, rapeseed oil

Garlic Chilli Crunch – with crispy shallots, crispy garlic, chilli flakes, sesame seeds, ginger, rapeseed oil

House blend dry rub, Lemon Spice dry rub, Chipotle Spice dry rub

Customers

Belfast International airport, Delis from Dublin to Galway, Coleraine to Warsaw.

Awards held

- Irish Quality Food Awards 2024: Silver award for Blackfire Food x En Place Foods Ghost Pepper & BlackLime Ketchup in the Condiments category
- Great Taste Awards 2024: Three Stars for Blackfire Ghost Chill & Black Lime Ketchup & One Star for Habanero Jam.
- Multiple Great Taste awards, Silver Blas na h'Eireann, Gold in British Charcuterie as well as Best in Class for 'Pain in the Hole Biltong' collab with Ke Nako

Contact this supplier

- **Tim McCarthy – Chief Alchemist**

[+44 \(0\)7769885616](tel:+4417769885616)

tim@blackfirefood.com

Image Gallery

