

Flavour

supplied globally



UK Manufacturer of Bespoke Flavour and Functional Blends



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Company Overview

*UK Manufacturer of Bespoke Flavour
and Functional Blends Supplied Globally*

We specialise in supplying bespoke innovative seasonings, flavours and blended ingredients across the world for a wide range of products.

We advise food manufacturers worldwide on flavour trends, flavour boosts, cost reductions, yield improvements, market analysis, factory processes, recipe formulations and product quality enhancements such as salt, sugar and fat reductions, cleaner labels, and natural alternatives.

Whatever the flavour, we can make it to suit your unique requirements. All our products can be developed as gluten free, kosher, vegan, vegetarian and halal.

Dalziel Ingredients, part of the UK's market leading Dalziel Group, has a heritage of serving the food industry going back 100 years.

- *Bespoke flavoured & functional blends*
- *Independent privately owned business*
- *Manufactured in the UK*
- *100 years in the making*
- *Ethical business*
- *Sustainability*

Contact us for your samples

info@dalzielingredients.co.uk www.dalzielingredients.co.uk



Global Suppliers

Worldwide distributor of flavour, functional blends and ambient sauces



- FDA approved
- Customs experts
- Ex-works or fully managed supply
- Worldwide sample delivery

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Product Development

- Large NPD team
- Process development & application support
- Modern state of the art customer engagement facilities
- 24 Hour sample turnaround
- Experts in product matching & blue sky
- Experts in flavour & market trends
- Bespoke reports & product presentations



Manufacturing

- 3 UK AA BRC Blending facilities: Newcastle, Hull, Paisley
- M & S approved
- Available certifications: Kosher, Halal, Gluten-Free, Organic, Fairtrade



Snack Seasonings

- Great tasting flavours for all snack types
- Research & development experts
- Blue-sky marketing & trend support
- Nutritional legislation & technical advice
- Process development & application support
- Dedicated snack sales team



Our favourite seasonings

Street Food Inspiration

- Margherita Pizza
- Poutine
- Pad Thai
- Shawarma
- Za'atar

Classic Combinations

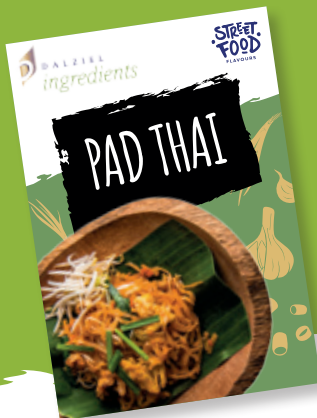
- Roast Chicken & Herb
- Garlic & Herb
- Cheese & Onion
- Sour Cream & Onion
- Salt & Vinegar

Premium

- Beef Wellington
- Lime & Coriander Chutney
- Italian Cheese & Wine
- Chorizo Salsa
- Gochujang BBQ

Best Sellers

- Paprika
- Cheesy
- Pizza
- BBQ
- Hot & Spicy



Savoury Meat Seasonings

We source high quality herbs and spices from all four corners of the world and combine these with other functional ingredients to provide traditional, full flavoured and innovative blends for meat products.

- *Functional ingredients*
- *Herb and spice seasoning blends*
- *Dry rubs*
- *Intense flavour profiles*



Available certifications

Kosher

Halal

Gluten
Free

Organic



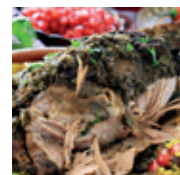
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Meat Glazes & Marinades

We have expertise in blending ingredients to provide full flavour as well as being visually appealing to the eye. The development of new flavour concepts is continually on-going to keep up with and ahead of market trends.

- *Dry glazes*
- *Added value glazes*
- *High visual particulates*
- *Functional brines*



Plant Based Solutions



Everything you'd expect plus a whole lot more

Our innovative approach to flavours and ingredients provide an exciting range of Vegetarian & Vegan seasonings and functional blends. Whether you're looking for a better product mouthfeel, increase in succulence, improved texture, masking solutions or increased flavour for your vegan and vegetarian products, Dalziel Ingredients has an extensive range of solutions.

- 🌿 Bespoke flavour & functional solutions
- 🌿 Dedicated plant based technologists
- 🌿 Blue-sky & product matching experts
- 🌿 Process development & application support
- 🌿 Experts in flavour market trends



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Select from our variety of functional blends, glazes and rubs, seasonings, and more listed on the following pages, or reach out to us directly for custom blend requests.



Functional Blends

Designed to enhance food products with ingredients designed to extend shelf life, boost production efficiency and improve yields, taste, texture, and nutritional value for your products.

- *Global supply*
- *Flexible MOQ's*
- *Process development & application support*



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PRODUCT CODE	REFERENCE	DESCRIPTION	USAGE RATE	ALLERGEN INFO
DLI EMULS MAX	D9895741	Phosphate blend designed to maximise protein extraction in all comminuted meat products such as hot dogs and frankfurters; offers excellent fat emulsification properties.	0.3% finished product	None
DLI INJECT MAX	D9895745	Blend of highly soluble phosphates formulated for all types of injection-processed products.	0.3% finished product	None
DLI TEXT MAX	D9895746	Phosphate blend optimized for maximum protein extraction in comminuted meat products such as meatballs; enhances texture and firmness in the final product.	0.2% finished product	None
DLI E-FREE	D9895749	Phosphate-free formulation.	0.4% finished product	None
DLI ROAST BRINE	D9895751	Flavoured phosphate blend tailored for the production of cooked or roast-style beef, meat, or chicken products, for extra depth of flavour.	0.5% finished product	None
DLI CURE SALT	D9895752	A blend of sodium nitrite and salt suitable for all types of cured meat products.	0.1% finished product	None
DLI INJ BRI	D9895757	Injection brine.	1% - 2% finished product	None
DLI COMBI BATTER	D9895761	Standard adhesive batter containing gluten.	1 : 1.5 parts water	
DLI COMBI GF BATTER	D9895762	Standard adhesive batter - no gluten.	1 : 1.5 parts water	None
DLI TEND MAX	D9895764	Meat tenderizer.	1% finished product	None

Due to ingredient legislation, please contact us for specific application advice and process.



Glazes & Rubs

Functionality, appearance and flavour are all equally important. We have expertise in blending ingredients to provide full flavour as well as being visually appealing to the eye. The development of new flavour concepts is continually on-going to keep up with and ahead of current market trends.

- *Global supply*
- *Flexible MOQ's*
- *Process development & application support*



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Chicken

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895678	HOT & SPICY GLAZE	5%	
D9895679	TIKKA GLAZE	5%	
D9895680	TANDOORI GLAZE	5%	
D9895681	CHAAT MASALA GLAZE	5%	
D9895682	CHINESE GLAZE	5%	
D9895683	BASE PERI MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	
D9893205	MEDIUM PERI PERI MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	
D9893206	HOT PERI PERI MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	
D9893208	LEMON & HERB MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	
D9893209	MANGO & LIME MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	
D9893210	EXTRA HOT MARINADE	100g of dry marinade, 250ml of water to 55ml of oil.	

Beef & Lamb

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895723	SWEET AND SMOKY BBQ	6%	
D9895724	MISO MASALA GLAZE	6%	
D9895728	DEMERARA AND MISO	6%	
D9895729	CHIMICHURI INSPIRED	6%	
D9895730	ZA'ATAR GLAZE	6%	
D9895732	TERIYAKI GLAZE	6%	



Meat Seasonings

We source high quality herbs and spices from all four corners of the world and combine these with other functional ingredients to provide traditional, full flavoured and innovative blends for meat products. Keeping in-line with current industry regulations and recommendations (salt, fat & sugar levels) and using new ingredients to produce the best possible product to suit your manufacturing capabilities.

- *Global supply*
- *Flexible MOQ's*
- *Process development & application support*



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Chicken

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895684	PIRI PIRI SEASONING	2.5%	
D9895685	SUMAC & FENUGREEK SEASONING	2.5%	
D9895686	ULTIMATE CHICKEN SEASONING	2.5%	
D9895687	ITALIAN CHICKEN SEASONING	2.5%	
D9895688	SHAWARMA SEASONING	2.5%	
D9895765	CHICKEN HOT DOG SEASONING	2.5%	
D9895767	HOT & SPICY CHICKEN HOT DOG SEASONING	2.5%	

Beef

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895689	ULTIMATE BEEF SEASONING	2.5%	
D9895690	GARLIC & MISO	2.5%	
D9895691	CHILLI & LIME	2.5%	

Lamb

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895692	TAMARIND & HONEY	2.5%	
D9895693	DONNER SEASONING	2.5%	
D9895694	LAMB & MINT	2.5%	
D9895695	GARLIC & HERB	2.5%	
D9895696	BAHARAT SEASONING	2.5%	



Coating Systems

We specialise in creating value-added coating systems that offer distinctive functional qualities, ensuring your products make a lasting impression.




Batters & Pre-dust

Step 1 and 2 to a coating system

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895861	PRE DUST	As required	 
D9895698	TEMPURA BATTER	1:1 part water	 
D9895702	ADHESIVE BATTER	1:1 part water	 

Crumbs & Coaters

Step 3 to a coating system

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895699	CHINESE SALT & PEPPER CRUMB	As required	
D9895700	ZESTY ZINGER CRUMB	As required	
D9895701	ZINGER CRUMB	As required	

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Chip or Fries Sprinkle

Elevate your fries with our range of savoury sprinkles to add an extra layer of colour, taste and texture.










PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895703	CHICKEN FLAVOURED SALT	3% - 5%	
D9895738	TRUFFLE FLAVOUR SEASONING	3% - 5%	
D9895737	SEA SALT AND VINEGAR	3% - 5%	
D9895734	PERI PERI SEASONING	3% - 5%	
D9895733	HOT AND SPICY SEASONING	3% - 5%	

Spice Blends

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895720	KABSA POWDER	As required	None
D9895721	BIRYANI POWDER	As required	

Sauce Seasonings

Elevate your sauces with an extra layer of flavour. Simply add a RTE seasoning to a mayonnaise base.

PRODUCT CODE	REFERENCE	USAGE RATE	ALLERGEN INFO
D9895704	HARISSA SEASONING	3% - 5%	
D9895705	HOT HONEY SEASONING	3% - 5%	
D9895706	BUFFALO SEASONING	3% - 5%	
D9895707	PIRI PIRI SEASONING	3% - 5%	
D9895708	MANGO, CHILLI & LIME FLAVOURED	3% - 5%	
D9895709	MISO, GARLIC SEASONING	3% - 5%	
D9895710	DILL PICKLE SEASONING	3% - 5%	
D9895711	SMOKY BBQ SEASONING	3% - 5%	
D9895712	GARLIC AND HERB SEASONING	3% - 5%	



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Scan the QR code to send us an email enquiring
about any of our seasonings or ingredients

info@dalzielingredients.co.uk



@dalziel_ingredients

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culinary expertise and insights
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