



Discover the benefits
of Kerfoot oil blends!





Food ingredients innovation at your fingertips — Explore our oil blend samples!

In the fast-moving world of food ingredients, flavour, aroma and texture are everything! Whether sweet, savoury – or anything in-between – being able to capture the consumer’s imagination and attention is key.

How do we introduce new flavours without fundamentally changing the recipe, its qualities and characteristics?



How can we reduce complexity from the sourcing, storing and handling of multiple ingredients?

The answers lie in oil blends and infusions!

Oil blends offer an opportunity to get creative with new product development – but what makes it so appealing for food manufacturers?

- **Simple** yet effective range extensions
- **Reduced concept to launch time** for new products
- **Simplified procurement** with one ingredient rather than multiple ingredients & suppliers
- **Bespoke yet cost effective** solutions
- **Enhanced operational efficiency**, reduced in house processes and stock holding
- **Support** from Kerfoot Group from ideation to execution

In this box, you’ll find a small selection of our enticing blends range. Kerfoot Group has a strong portfolio of pre-formulated oil blends and can also create bespoke blends and infusions to suit any application.



Garlic in Sunflower Oil

An easy addition to baked goods; without adding complicated additional process steps. Ideal for a diverse range of savoury products, the infusion builds flavour directly into a high-performance sunflower oil base.



Chilli in Sunflower Oil

Infusing the taste sensation of chilli to new or existing products doesn't need to be a costly or difficult! Our Chilli in Sunflower Oil blend is a proven favourite and could be that vital ingredient for your next range expansion!



Basil in Extra Virgin Olive Oil

This blend is a strong and versatile choice to impart a touch of Italian flair with ease and simplicity in premium baked goods and savoury applications. This infusion is a great choice for traditional breads or snack products such as Taralli.



Truffle in Grapeseed Oil

Rich, earthy tones that are ideal for premiumising bakery products at every price point. Truffle in Grapeseed Oil allows deeper and more complex flavours to be made simple.





Here to support you...

Speed to market and authenticity

Enhance your new product development with speed to market and the quality that engages with today's adventurous consumer, who demands authenticity and choice.

Simple and cost effective

Oil blends from Kerfoot Group offer a cost-effective way to broaden product portfolios without the supply chain complexity that often comes with it.

Importantly, infusing flavour directly into the carrier oil removes the need for additional supplier due diligence and accreditations. This tightening of the supply chain dramatically reduces the speed of the new product development process, from ideation and concept through to delivery and logistics.

Standard and bespoke solutions

With a dedicated in-house blends team, Kerfoot Group has developed a range of powerhouse 'off-the-shelf' blends that can be supplied in pre-mixed formulations. In addition, the team is also perfectly positioned to create custom and bespoke blends, to bring additional value to products of every kind.



Orange in Sunflower Oil

Add zesty citrus notes with Orange in Sunflower Oil for a recognisable kick of flavour. The oil blend is a great choice for sweet products and cakes but can also provide more intricate flavour profiles for savoury products.



Lemon in Sunflower Oil

Looking to capture sharper tones with a sweet citrus tartness? Explore Lemon in Sunflower Oil, an oil blend from Kerfoot that is ideal for biscuits, loaves, cakes and slices – and much more.



Contact the Kerfoot Group team today
to discuss your upcoming project and unlock
the power of oil blends!

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