



Discover the benefits
of Kerfoot oil blends!





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

Whether sweet or savoury, sauces are one of the most innovative categories in food manufacturing. Around the world, brands are looking to balance increasing demand with the creativity to create competitive advantage and wow the consumer.

The challenge, of course, is how can sauce producers expand existing ranges and develop new products without attracting more overheads in audits, storage and handling costs?

The answers lie in oil blends!

It may seem a simple process change, but it has a surprisingly diverse range of benefits in terms of quality, traceability and product performance.

Why choose Kerfoot Group oil blends for range expansions and new product development?

- **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
- **Boosted speed to market** for new products

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

Blended with a robust base of Sunflower Oil, Garlic can add a charming flavour undertone to sauce recipes without the headache of additional sourcing, accreditation and handling.



Chilli in Sunflower Oil

Let the sauce shine through with a chilli blend! Infusing Sunflower Oil with chilli creates a more engaging flavour profile while controlling costs and removing additional process steps.



Basil in Extra Virgin Olive Oil

With soft Mediterranean tones, Basil is a mainstay of Italian-inspired dishes. This infusion shines in recipes such as marinaras or bolognese, but has the versatility to suit a wide range of applications.



Truffle in Grapeseed Oil

Harness a more sophisticated and premium flavour profile with Truffle in Grapeseed Oil. The gentle tones of Grapeseed Oil allow the rich, earthy flavours of truffle to shine through.



Here to help you...

Quality and speed to market to excite

Quality and speed to market are essential to create sauce innovation that excites your customers. Let oil blends from Kerfoot Group take away many of the new product development pressure points, with a combined solution.

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. Significantly for brands, infusing flavour directly into the carrier oil removes the need for additional supplier due diligence and accreditation. 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

Sunflower Oil is a proven favourite in sauce manufacturing, so why not get creative with new product development? Orange can add a layer of flavour complexity that plays on the palette.



Lemon in Sunflower Oil

Tartness holds a unique place on the flavour spectrum and can be the sensation that boosts a sauce from accompaniment to a main event flavour! With Lemon in Sunflower Oil, premiumising products can be both cost-effective and deceptively simple.



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

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