

SOWETO

SPICE COMPANY

AFRICAN ROOTS,
GLOBAL FLAVOURS



www.sowetohotsauce.com



Company Overview

Since its establishment in 2016, the Soweto Spice Company has focused on perfecting our African-inspired recipes and sourcing the best local ingredients. The product line includes the Soweto Original Hot Sauce, Chilli Lime Hot Sauce, Smokey Garlic Hot Sauce, and Chunkalaka Sosi, all designed to enhance culinary experiences.

Soweto Hot Sauce is known for its versatility, making it suitable for pairing with various dishes, from culinary masterpieces to comfort food, breakfasts, cocktails, and even desserts.

We have gained recognition in the industry, having won a prestigious double gold Aurora International Taste Challenge award. Its health-conscious ingredients, adventurous flavours, and affordable prices have attracted a loyal customer base, particularly among Millennials and Gen-Z consumers.

As a result, the Soweto Original Hot Sauce has **replaced expensive imported hot sauces** in many esteemed restaurants and chains in Johannesburg.

By aligning your establishment with the Soweto Spice Company, you position yourself at the forefront of the industry, offering guests an unparalleled dining experience that is sure to captivate their palates.

We pride ourselves in our pursuit to honour authentic African flavours in each of our products, making it a well-loved condiment range for locals and tourists alike.



"Whatever you put Soweto Original Hot Sauce on, still tastes like it should, only a little hotter and a little better. It's more of a flavour enhancer and taste complement and less of a blunt spicy tool."

Culinary Carmen



"The Perfect Hottest Gift!"

Why Choose Soweto Hot Sauce?

- International multi-award-winning Hot Sauce.
- Less than 1/2 of the cost of imported hot sauces.
- We only use top-quality ingredients from local suppliers.
- We offer staff training and staff incentives.
- We offer visibility incentives to the restaurant if the sauce is put on the table and/or on the buffet - we have a convenient 3-bottle table caddy for ease of service.
- Due to client demand, we have recently launched 5ml sachet packets of each of our hot sauce flavours, perfect for room service and excursion lunch packs.
- We also offer a variety pack of our 150ml hot sauce range, packed in tourist-centric packaging ideal for your gift shop and VIP guests.

Soweto Original Hot Sauce



Years of tireless dedication and love for gastronomy have culminated in the creation of this complex taste profile. Striking a harmonious balance between just the right amount of heat and a tantalising hint of green jalapenos, Soweto Original Hot Sauce is the ultimate condiment for spice aficionados.

A true all-rounder, patrons enjoy Soweto Original Hot Sauce with oysters, pizza, pasta, hamburgers, scrambled eggs and omelettes. It has even become a permanent addition to the bar area with the tequila, pineapple and hot sauce pairing gaining a following in Johannesburg.

The MVP of Soweto Hot Sauce, this exceptional creation adds an unrivalled depth of taste to any dish on your menu. A perfect addition to your breakfast buffet or roomservice offering.





Our Favourite Pairing Suggestions:

Pizza, oysters, tequila and pineapple, eggs, bloody mary cocktail.

Characteristics:

Natural ingredients

Halaal: S-0414

Kosher: PAREV

Shelf Life: 24 Months

Sizes: 12 x 150ml | 12 x 250ml |
400 x 5ml Sachet | 1 x 5 Litre

Order via Bidfood or
your preferred catering wholesaler.
Queries: orders@sowetospice.co.za

Ingredients:

88% Chilli Mash (Purified Water, Double Fermented Sugar Cane Vinegar, **Red Capsicum, Green Jalapeño, Bird's Eye Chilli**) Cane Sugar, Mineral Salt, Chemically Modified Maize Starch (E1422); Acidity Regulator (E330), **Garlic Granules** (Preservatives: S02), Preservative: Sodium Benzoate (E211), Stabilisers (E412, E415), Flavour Enhancer (E635), **Garlic Powder**, Colourants (E110, E122, E142)

ALLERGENS: None



Smokey Garlic Hot Sauce

Our Favourite Pairing Suggestions:

Ribs, steak, spaghetti
bolognese, lasagne, roast
vegetables, pork chops.



The Smokey Garlic sauce adds umami with the addition of hardwood smoke and garlic granules. It was specifically created to enhance meaty grill dishes.

Characteristics:

Natural ingredients

Halaal: S-0414

Kosher: PAREV

Shelf Life: 24 Months

Sizes: 12 x 150ml | 12 x 250ml |

400 x 5ml Sachet | 1 x 5 Litre

Order via Bidfood

or your preferred catering wholesaler.

Queries: orders@sowetospice.co.za

Ingredients:

88% Chilli Mash (Purified Water, Double Fermented Sugar Cane Vinegar, **Red Capsicum**, **Green Jalapeño**, **Bird's Eye Chilli**) Cane Sugar, Mineral Salt, **Hardwood Smoke Flavour**, Chemically Modified Maize Starch (E1422); Acidity Regulator (E330), **Garlic Granules** (Preservatives: S02), Preservative: Sodium Benzoate (E211), Stabilisers (E412, E415), Flavour Enhancer (E635), **Garlic Powder**, Colourants (E110, E122, E142)

ALLERGENS: None



Chilli Lime Hot Sauce

Our Favourite Pairing Suggestions:

Bloody mary, grilled fish,
grilled chicken, chicken
burgers, summer salads,
tequila and lemon.



This fusion of spices, chillies and citrus flavours is a must-have accompaniment for seafood and chicken dishes. Pale green lemon oil was strategically selected as the key ingredient due to its zesty, natural flavour.

Characteristics:

Natural ingredients

Halaal: S-0414

Kosher: PAREV

Shelf Life: 24 Months

Sizes: 12 x 150ml | 12 x 250ml |

400 x 5ml Sachet | 1 x 5 Litre

Order via Bidfood or

your preferred catering wholesaler.

Queries: orders@sowetospice.co.za

Ingredients:

88% Chilli Mash (Purified Water, Double Fermented Sugar Cane Vinegar, **Red Capsicum**, **Green Jalapeño**, **Bird's Eye Chilli**) Cane Sugar, Mineral Salt, **Natural Pale Green Lemon Oil**, Chemically Modified Maize Starch (E1422); Acidity Regulator (E330), **Garlic Granules** (Preservatives: S02), Preservative: Sodium Benzoate (E211), Stabilisers (E412, E415), Flavour Enhancer (E635), **Garlic Powder**, Colourants (E110, E122, E142)

ALLERGENS: None



CHUNKALAKA SOSI

Our Favourite Pairing Suggestions:

Chicken wings, wors rolls,
pap, and steak.



We've reworked the classic South African Chakalaka by using our special blend of spices and chilli variants to create Chunkalaka. Its delicate balance of sweetness and spice, combined with its chunky texture, has made it our most popular cold relish.

Characteristics:

Natural ingredients
Halaal: S-04
Kosher: PAREV
Shelf Life: 12 Months
Sizes: 12 x 700ml | 1 x 5 Litre
Order via Bidfood or
your preferred catering wholesaler.
Queries: orders@sowetospice.co.za

Ingredients:

Water, Spirit Vinegar (Preservative: So2), Sugar, **Dehydrated Carrot**, Vegetable Oil [Sunflower Seed (Contains Antioxidant: Tbhq)], Chemically Modified Starch (E1422), Salt, **Chilli [Chilli Coarse, Birds Eye Chilli, Cayenne Pepper]**, **Herbs, Dehydrated Red Bell Peppers, Dehydrated Onion Flakes**, Dextrose, Stabiliser (E415), Acidity Regulator [Citric Acid (E330)], Preservative [Potassium Sorbate (E220, Sodium Benzoate (E211)], Non-nutritive Sweetener (E954), Flavourant

ALLERGENS: None



Conclusion

We invite you to join our esteemed network of hotels, resorts, guest houses and restaurants that have experienced the manifold benefits of stocking South Africa's favourite hot sauce and relish.

We believe that Soweto Spice Company's range of hot sauce and relish will delight your guests' palates and become a culinary partner to your menu. From fine dining to buffets, our hot sauce range lends an exceptional touch that elevates every dish to new heights.

Order via Bidfood or your preferred catering wholesaler.

For more information, visit:

sowetohotsauce.com or contact:

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Thank You

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