

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.

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.

Soweto Original 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.

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



"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.

Success Stories

- International award-winning Truffles on the Park, Sandton has replaced all imported sauces with a local fresher option.
- The popular JoziGin Chain of restaurants has also opted to choose Soweto Hot Sauce as their favourite go-to Hot Sauce.
- The trendy Pan-Asian fusion restaurant - Chunky Chau incorporates the Original Hot Sauce and Chunkalaka in several signature recipes.

Soweto Original Hot Sauce



This culinary masterpiece is the ultimate condiment for spice aficionados, striking a harmonious balance between just the right amount of heat and a tantalising hint of green jalapeños.

Years of tireless dedication and love for gastronomy have culminated in the creation of this complex taste profile. Indulge in the bold, explosive experience that arises from the perfect fusion of spices and chillies, making our Original Hot Sauce an indispensable companion for culinary exploration.

The MVP of Soweto Hot Sauce, this exceptional creation adds an unrivalled depth of taste to any dish on your menu.





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 premium restaurants that have already 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 the palates of your discerning patrons and become a culinary partner to your dishes.

From fine dining establishments to cosy cafes, our hot sauces lend an exceptional touch that elevates every dish to new heights.

For more information, visit:

sowetohotsauce.com or contact:

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Thank You

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