Sauce speci FOLVE

By SAM BUTLER

Ireland, to her product range. broadcaster and presenter in Northern and launched by artisan entrepreneur Fruit Sauces have been developed Carolyn Stewart, also a well-known radio NNOVATIVE Jerk Seasoning and Chilli

months during the coronavirus lockdown. presenter on U105 radio, over the past 12 of development work by Carolyn, a popular member. The novel products are the result new branding. The company is a Food NI The range also features eye-catching

branding for the innovative products under her new Carolyn Stewart – Turn un the She has also created an attractive new Carolyn Stewart - Turn up the

Flavour brand

among consumers for flavoursome thing to come out of Covid-19 was a desire remained closed during the lockdown, one Seasoning during the last lockdown, Carolyn says: "While the restaurants and cafes sauces along with the latest addition of Jerk Carolyn fine-tuned her chili infused fruit food.

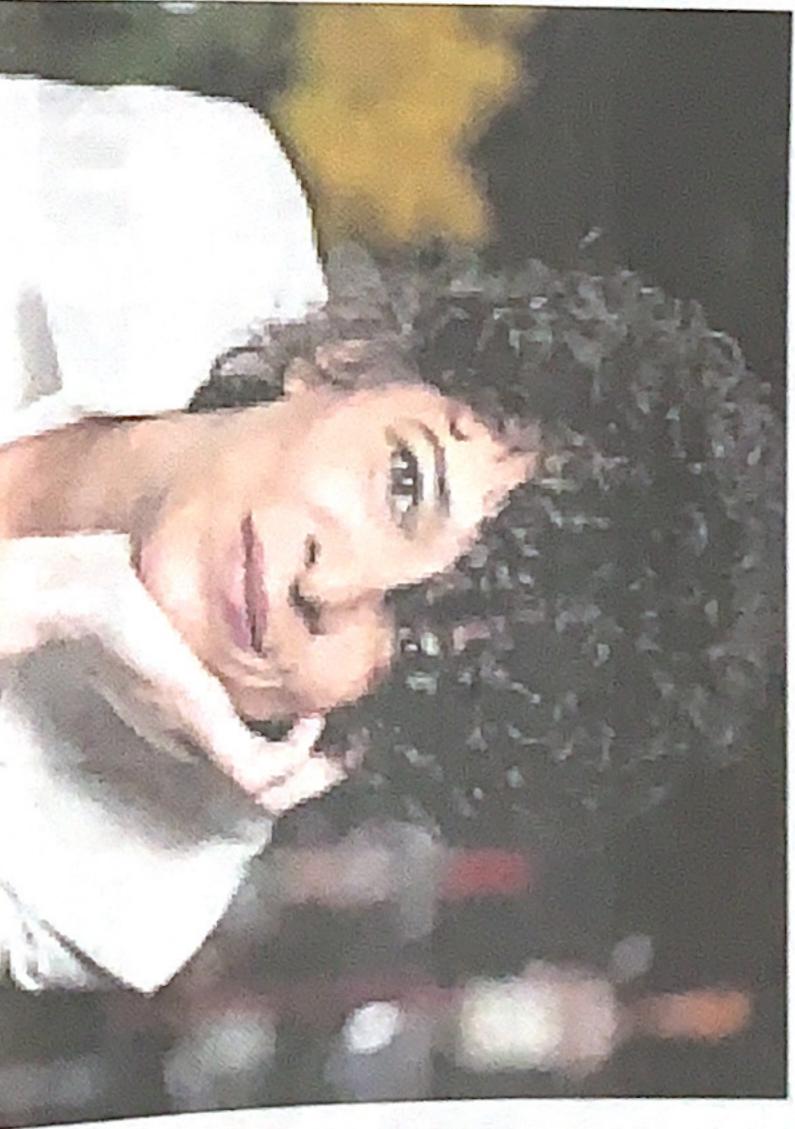
became the new night out. "I was well aware that cooking at home

product." most exciting to perfect my Jerk Seasoning on a Saturday night I turned to my kitchen to fine tune my chilli infused fruit sauces and "While I was no longer mixing up the tunes

food infusions under the new brand. The award-winning Caribbean Pickle, along with the Pineapple Chilli products, where the incorporating Carolyn's love of music and first to undergo the new label transformation,

ingredients' of their everyday food with my easy to add most was for people to turn up the flavour bit more on the shelves, but what I wanted loving the new look label. It's a bit of retro feel that makes the product stand out a Carolyn continues: "So far everyone is straight from the jar!

the product range are Blueberry Chilli Sauce, "The new products are ideal for the upcoming BBQ season." The new additions to Raspberry Chilli Sauce, and Jerk Seasoning.



entrepreneur presenter on U105 Stewart, artisan radio. LEFT: Carolyn and

BELOW: The attractive new branding for the innovative products under her new Carolyn Stewart brand. Turn up the Flavour



to finish. enhancing flavour but with a punch of heat marinade for meats, and "The Jerk seasoning makes a great plant-based options,

mix up a cocktail to complement any dinner dessert, cheese board, dipping sauce or "The fruit sauces can be used in any

party," Carolyn adds.

Great Taste Award 2017 and a Blas Award in 2019. The Caribbean Pickle has two awards Na Eireann

2016.Carolyn launched her first range of hot sauces under the Totally Hot NI brand in