

FLAVA-IT

UNLEASH YOUR MEAT LUST
MEATLUST.COM

The GREAT BRITISH BUTCHER™

THE FLAVA PEOPLE

- EST 1976 -



10 WAYS TO BOOST YOUR IMPULSE SALES THIS YEAR WITH FLAVA-IT 10-MINUTE MARINADES
More and more time-poor consumers are seeking out convenient products that help them to recreate their favourite restaurant dishes at home. Tried and tested in your butchery trade for over 10 years Flava-it marinades offer minimum fuss with maximum flavour and come in 10 knockout meaty flavours

WATCH OUT FOR AN ON-TREND SAUCY NEW RETAIL RANGE IN 2015!



Our sauce collection, available in 9 tasty flavours are an easy & convenient way to offer your customers great flavours from around the world. Choose from Cantonese, Sweet & Sour, Smoky BBQ, Italian Tomato & Herb, Piri Piri, Lemon & Coriander, Italian, Sweet Chilli and Curry.



Our secret to an unbeatable Bourbon sauce? **Bourbon.**
Real JIM BEAM® Kentucky Bourbon to be exact.
Our Original Bourbon sauce is mighty versatile and the perfect partnership to a full rack of ribs, a big pile of chicken wings, smothered minute steaks, poured over butterflied chicken breasts or with pork shoulder for the ultimate pulled pork banquet.



Lemon & Mustard Crumb
A real lip-smacker, when cooked the natural sweetness of the lemon complements the heat of the mustard & earthy notes coming from the thyme. Brilliant rubbed into chicken quarters and pan roasted with a quartered lemon or roll a full leg of lamb in the Lemon & Mustard Crumb and roast until golden brown over some hearty root veg.



Bloody Mary Rub
Just like the infamous cocktail (minus the vodka) we found the fragrant spice mix really brings out the fantastic savoury flavours of quality meat. A heady blend of celery, Worcestershire sauce & smoky tomato. This one is fantastic rubbed into a large hunk of aged beef rib eye, chargrilled to your liking with a few caramelized onions & a light dressed salad.



Crunchy Curry Crumb
We took in the aromas & tastes of the best curry houses & blended them together to make a truly unique spiced crumb. Roll chicken fillets in the crumb, shallow fry until golden & serve up with chunky chips and a fresh tomato relish, or sprinkle the mixture onto fresh lamb chops, grill until golden and serve with sweet chutney & basmati rice.



British BBQ Rub
We wanted to make an all-natural barbecue rub that captured the tastes and smells of the first BBQ of Summer, come rain or shine. Mixing the smoked rub with some high quality beef mince for a hearty homemade British BBQ burger is a must try. Alternatively smother a few large pork ribs with the blend & slow roast/grill until dark & succulent.



GBB Giftbox
A collection of all natural rubs & crumbs, presented in a giftbox complete with a limited edition Bloody Mary printed tea towel & recipe cards. The perfect gift for all occasions, it truly is something with all year appeal. Inside you'll find our four popular rubs & crumbs, Bloody Mary Rub, British BBQ Rub, Crunchy Curry Crumb and Lemon & Mustard Crumb, all in their vintage style shaker tins. We can guarantee that you'll be proud to have this set sat upon your counter top!



THE FLAVA PEOPLE PRODUCT PORTFOLIO
For samples & enquiries contact your local distributor or give Ruth a call on 0161 945 3579 or email ruth@theflavapeople.co.uk
WWW.THEFLVAPEOPLE.CO.UK



THE FLAVA PEOPLE PRODUCT PORTFOLIO
For samples & enquiries contact your local distributor or give Ruth a call on 0161 945 3579 or email ruth@theflavapeople.co.uk
WWW.THEFLVAPEOPLE.CO.UK





Packed full of authentic Thai flavours; cumin, ginger and lemongrass, rounded off with a little cayenne kick.



A sweet & smoky BBQ glaze with tomato, garlic & onion. A real favourite that's great on the grill all year round.



This fiery glaze is a hardy blend of punchy cayenne with fragrant oregano, thyme and paprika.



A lively glaze crammed full of fragrant Caribbean herbs & spices; cinnamon, black pepper, nutmeg & fiery cayenne.



Our classic Chinese glaze with star anise, cinnamon & ginger, just as Grandad Roy created over 35 years ago.



One of our all-time favourite blends; a sweet, fresh-tasting mint glaze, with a hint of tomato.



A delicious buttery base with savoury notes coming from the garlic & parsley, a true family favourite.



A sweet & savoury honey flavour glaze with hints of warming cinnamon, ginger and clove.



A real crowd pleaser, with a tomato base blended with garlic, onion, a good kick cayenne heat & jalapeño pepper.



A true Italian glaze with plenty of hearty tomato, garlic, oregano & basil flavours. Buon appetito!



A delicious aromatic blend of savoury garlic, onion, parsley and coriander, with a fresh minty finish.



A super zesty lemon zing with a black pepper kick, adding both great texture & taste.



A fiery Mexican blend of tomato, paprika, coriander, black pepper & hot cayenne chilli.



A fragrant blend of Moroccan spices & seasonings including cardamom, black pepper, cinnamon, turmeric & cumin.



Packed full of Oriental flavours; ginger, chilli, cinnamon and clove, finished with a liberal dose of salt & black pepper.



A traditional blend of punchy black pepper with savoury notes from the garlic & onion.



A sizzling Portuguese blend of hot cracked chillies and cayenne with a punchy tomato note and lemon edge.



A tried & tested classic blend of rosemary & garlic, that makes the perfect roast accompaniment.



The perfect blend for a full-on smoky BBQ grill flavour all year round with a punchy tomato note.



A crunchy & smoky tomato BBQ base, topped off with a warm, peppery heat.



A blend of hot cayenne chilli and sweet bell peppers, with a big splash of zesty lime.



This one's a real sticky & sweet glaze, rounded off with savoury notes coming from the onion, garlic and tomato.



A sweet & tangy oriental-style glaze with tomato, ginger, cinnamon and garlic notes.



A creamy spiced blend of cumin, ginger and coriander, with a mild chilli heat and a hint of zesty lemon.



A British classic, mild in heat with cumin, coriander, cayenne, garlic, ginger, black pepper & a hearty tomato note.



PICK FROM OUR POPULAR RANGE OF OVER 30 GLAZES, COATERS & SEASONINGS IN OUR SAME TRUSTED RED TUB FORMAT.

Often imitated, never duplicated.



GET YOUR HANDS ON AN AUTHENTIC AMERICAN BARBECUE TASTE WITH 5 THEMED RED TUBS TO CHOOSE FROM



Straddling the Mexican border this one's sweet yet spicy with a rich tomato base & authentic lime zest.



A truly finger-lickin flavour, deep red in colour with an authentic vinegar style zing & fiery kick from the cayenne.



A delicious smoky-sweet glaze with hints of pineapple flavour that'll have y'all licking the barrel for more.



A zingy base of vinegar & mustard, emphasized by hints of garlic, black pepper and smoked salt.



A real deep glossy sweet apple glaze with a smoky tomato base and apple & tarragon flecks.

KEEP AN EYE OUT FOR EXCITING NEW THEMED LAUNCHES IN 2015!



Our most popular glazes are also available in 10kg buckets too! Choose from Peppersteak, Smoky BBQ, Hot & Spicy, Garden Mint, Garlic Butter and Chinese.