WHY STOCKISTS LOVE US!

✓ WE'RE AWARD—WINNING

Great Taste winners: Doux Doux ** (2024);

Jeez-an-Ages * (2024); Spicy Pineapple BBQ ** (2025);

Papa Yo! * (2025).

✓ OUR UNIQUE RANGE

Fruit & vegetable-based sauces unlike typical Scotch bonnet-only competitors.

✓ VEGETARIAN & NATURAL

Meets demand for healthier, plant-based condiments.

CARIBBEAN AUTHENTICITY

Proudly rooted in Trinidadian culture, with a large mass-market appeal.

✓ EYE-CATCHING & GIFTABLE PACKAGING

Strong shelf presence and potential for seasonal sales and gifting markets.

✓ VERSATILE USES

Perfect for marinades, dips, cooking, or table sauce.

✓ ON-TREND

Bold global Flavours!

WHOLESALE PRICING & SAMPLES:

Trade price list and samples are available on request.

MOQ (Minimum Order Quantity): 50 Bottles

Case Sizes: 6 x 100ml / 6 x 150ml / 6 x 250ml bottles

Wholesale Pricing: Trade pricing available on request

Lead Times: 5–7 working days

Distribution: Direct from Callaloo Corner Ltd.

STOCK OUR AWARD-WINNING CARIBBEAN FLAVOURS TODAY!

- # callaloocorner.com
- info@callaloocorner.com
 07814 305285
- Winchester, Hampshire, U.K.







AWARD-WINNING AUTHENTIC CARIBBEAN SAUCES

PROUDLY TRINI, BOLDLY CARIBBEAN

Bold flavours ready for your shelves



ABOUT US

CALLALOO CORNER BRINGS THE BOLD, AUTHENTIC TASTE OF TRINIDAD & TOBAGO TO THE WORLD.

Founded by Christine Lee Wing, who grew up in Trinidad surrounded by the flavours of homemade pepper sauces, the brand is rooted in family tradition and a love of sharing food. What began as kitchen table recipes for friends and family has grown into an award-winning brand loved for its vibrant Caribbean flavour.

Our sauces are vegetarian, made with natural ingredients, and versatile — blending tropical fruits, fresh vegetables, and authentic spices for a perfect balance of heat and flavour. Whether drizzled on everyday meals or used as marinades and dips, they bring a true taste of the Caribbean to every dish.

Proud winners of multiple **Great Taste Awards**, including ** for our Spicy Pineapple BBQ and Chayote & Tamarind, and * for our Apple & Mango and Papaya & Carrot, we're proud to deliver flavour with both quality and credibility.

OUR MISSION: TO SHARE TRINI SOUL AND CARIBBEAN SPICE THROUGH SAUCES YOUR CUSTOMERS WILL LOVE.



PRODUCT RANGE



CHAYOTE & TAMARIND)

HOT SAUCE

Smoky citrus with a subtle chilli warmth.

Tip: Stir through curries; add to BBQ and mayobased salads.



JEEZ-AN-AGES
(APPLE & MANGO)
HOT SOUCE

Tangy, fruity sweetness with a gentle spice lift.

Tip: Brighten seafood or white meats; whisk into salad dressings.



(BEETROOT & TAMARIND)

HOT SAUCE

Earthy & sweet-savoury with a warming finish.

Tip: Stir into Bolognese or chilli; great with halloumi and stews.



PAPA YO! (PAPAYA & CARROT) HOT SAUCE

Smooth, exotic fruitiness with a chilli warmth.

Tip: Drizzle on eggs; add to meats/seafood; use in sandwiches/wraps.



ROASTED TOMATO (EXTRA HOT SAUCE)

With scotch bonnet, Trinidad Scorpion and Bird's eye chilli fire.

Tip: Multipurpose uses, from pizzas to fried rice.



SPICY PINEAPPLE (BBO SAUCE)

Juicy tropical BBQ with a mellow chilli glow.

Tip: Glaze or marinade meat/seafood/veggies; add to stir-fries.

DIETARY KEY:

All sauces are Vegetarian & Gluten-Free Vegan sauces:
Jeez-an-Ages,
Kaiso Beetz,
Roasted Tomato

No added sugar: Roasted Tomato

GIFT SETS FOR EVERY SHELF

ISLAND ALL-STARS (5-PACK)

Our flagship flavours in one bold gift box, showcasing the full Callaloo Corner experience.

TROPICAL TRIO

Apple & Mango, Spicy Pineapple, Papaya & Carrot – a bright, fruity tri ideal for summer promotions.

AWARD-WINNING SET (4-PACK)

Great Taste winners and customer favourites, ready-made for gifting or premium displays.

SMOKY & SPICY TRIO (3-PACK)

Chayote & Tamarind, Roasted Tomato, Spicy Pineapple – a punchy collection perfect for BBQ season.

AWARDS

DOUX DOUX (CHAYOTE & TAMARIND) HOT SAUCE

Vegetarian • GF • Heat: Medium 3/5



"Fresh, inviting, with sophisticated chilli heat."

JEEZ-AN-AGES (APPLE & MANGO) HOT SAUCE

Vegan · Vegetarian · GF · Heat: Medium 3/5



"Well-judged spicing with a fun citrus balance."

PAPA YO! (PAPAYA & CARROT) HOT SAUCE

Vegetarian • GF • Heat: Medium 3/5



"Fruity, floral yet savoury and sweet."

SPICY PINEAPPLE (BBQ SAUCE)

Vegetarian • GF • Heat: Mild 2/5



"Complex—heat, sweetness, and spice."