

A black and white photograph of three men in a backyard. They are gathered around a charcoal grill with food cooking on it. The man on the left is wearing a hat and a button-down shirt, the man in the middle is wearing glasses and a white t-shirt, and the man on the right is wearing glasses and a dark jacket. They are all smiling and holding drinks. The background shows a house and trees.

NOT
JUST BBQ

**EVERY DAY
IS BBQ DAY**

2025



**MIX &
MATCH**

04.DISPLAYS

06.RUBS

08.SHAKERS

10.SLOW COOKING & STEW MIXES

12.GRINDERS

14.HOT SAUCES

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28.SWEETS & SNACKS

30.BUTCHER PAPER - SERVING BOARDS & APRONS

**MORE
CHOICE**



EVERY DAY IS BBQ DAY!

Every year outdoor grilling is becoming more and more part of everyday cooking. With more people having outdoor kitchens and covered outdoor spaces, BBQ'ing is no longer limited to the spring and summer months alone. On the contrary, we fire up the grill all year round!

Together with friends and family, we enjoy fall and winter BBQ's, early spring outdoor diners and even rainy summer meals! The good news is, NOT JUST BBQ was developed with exactly that in mind. As the ultimate flavour friend for any dish. Whether on the grill or in the kitchen, it's all about flavour. So spice up your chicken, meat or fish with the unbeatable NOT JUST BBQ rubs. Add spicy notes to any soup or sauce and discover the stew mixes. They are as good on the grill as on the stove.

NOT JUST BBQ is all about flavour. We prefer natural flavours. So you will find NO added flavours, or artificial colourings and aromas. We also stand firm on avoiding all GMO's because we only want the flavours that nature gave us.

Discover NOT JUST BBQ as the ultimate one-stop shopping concept for BBQ, grill and (outdoor) cooking. It offers a complete range of excellent spice blends, rubs, grinders, sauces, hot chilli sauces and gift sets, offering convenience to every retailer. And even more. To start the fire smoke chunks, fire herbs and fire starters are available. And to finish it off BBQ marshmallows are included as the all-time favourite sweet note to every BBQ. Present it in the solid display made from wood and black steel, specially designed for NOT JUST BBQ to create the best brand and shopping experience!

Now get ready to fire up the grill. All year round!

YOU CAN'T GO WRONG.

FROM YOUR SHOP TO EVERY HOME

Are you in search of a way to not only enhance your customers' outdoor grilling experiences but also boost your sales and customer satisfaction levels? Look no further! Our extraordinary range of barbecue products is crafted to offer you unparalleled convenience, top-notch quality, and exquisite flavours.

We understand that flavour is of utmost importance when it comes to grilling. That's precisely why we present an array of sauces, rubs, marinades, and seasonings that are sure to tantalize taste buds and elevate ordinary dishes into culinary masterpieces. Your customers will delight in exploring the boundless flavour possibilities we have to offer. And the good news is: create your own tailor made 'one stop shopping experience' in display.

Allow us to collaborate with you in order to elevate the overall appeal and convenience of your store. Our assortment combined with a high quality display allow you to create your own Not Just BBQ in store presentation tailored to your individual market needs and wishes. Just mix & match. Together, we can take your customers' grilling journeys to new heights, resulting in a significant sales increase. Together, we'll transform every backyard into a grilling haven!

Our team is here to help you. Together we mix & match, find your ultimate display design and start selling!

SINGLE WOOD & STEAL DISPLAY

Transform your shop into an outdoor living paradise. Offer a selection of our outdoor furniture, designed for comfort and style, to complement the grilling experience. Your customers can create the perfect ambiance for outdoor dining and entertaining.

DOUBLE WOOD & STEAL DISPLAY

Our team is here to support you. Our products come with clear signage, informative labels, and detailed product information to make the shopping experience straightforward.





MIX & MATCH



CHIPOTLE CHILLI RUB

A strong spice mix based on the Mexican Chipotle pepper for a deliciously spicy flavour.

GHOST CHILLI RUB

The hottest mix of all, based on the 'Ghost Chilli', which is the hottest pepper in the world.

LOUISIANA

CAJUN A Cajun style herb and spice mix with chilli, paprika, garlic and herbs like oregano and thyme.

CARIBBEAN

JERK A medium spicy rub, flavoured with allspice, chilli and thyme. Brown sugar for Caribbean sweetness.

COFFEE RUB

Discover the hearty coffee rub. 24% of this pure and honest roasty rub consists of excellent 100% Arabica coffee.

MEDITERRANEAN

A versatile blend of garden herbs and garlic with rosemary, sage, parsley, bayleaves and dried olives.

TEXAN STEAKHOUSE

A traditional American barbecue rub, with sweet and spicy flavours.

PERI PERI

A peri peri style herb and spice mix with chilli and garlic for the authentic spicy Portuguese flavour.





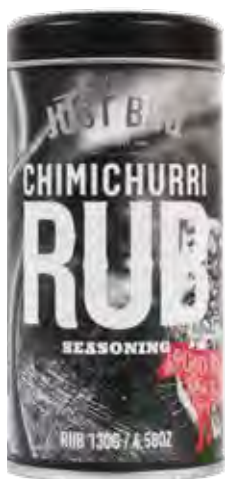
SMOKEHOUSE BBQ Sweet and smoky flavours, from paprika and smoked chilli.

MOROCCAN An exotic blend of North African spices. With cumin, sesame seeds, ginger, coriander and chilli.

GIVE IT A GOOD RUB ALL NATURAL

What makes our rubs so special? We use high quality and all natural herbs and spices, with no artificial colouring or added aromas. And you will love that pure and powerful taste! No wonder there are so many NOT JUST BBQ fans all over the world. Use these rubs once and you don't want anything else. And you don't need more! Just keep rubbing.

- Made with carefully selected high-quality herbs and spices
- No artificial colouring and aromas
- Gluten-free & GMO-free
- Vegan



CHIMICHURRI
A traditional mix of South American flavours, with chilli and red pepper.



SHAKE SHAKE SHAKE IT!

The NOT JUST BBQ herb and spice shakers are refined, easy to use and incredibly delicious. Use them to easily season any dish before or after grilling or cooking. Just shake them over roasted potatoes, French fries, grilled vegetables, meat, chicken or fish. The shakers are the perfect addition to any dish or barbecue with robust flavours and just the right herb and spice combinations.





On www.notjustbbq.nl
and **INSTAGRAM &
FACEBOOK** we provide new
recipes and tips on how
to use our products. Your
customers will be inspired.
Check it out!

BURGER & SAUSAGE

These herbs and spices give flavour to your sausages and minced burgers. The paprika, onion and pepper are a mixture of unique spicy aroma's.

BEER CAN CHICKEN

Place the chicken on a can of beer (or coke) and steam the chicken for a juicy slow roast. The paprika, chilli and green herbs give the rub an intense aroma, while the sugar ensures a beautifully caramelized chicken skin.

PULLED PORK

Intense rub with authentic American herbs and spices for a slow Pulled Pork success. The paprika, onion and chilli give the rub its smoky aroma, while the dark brown sugar ensures a beautifully caramelized crust.

STICKY RIBS

This unique sticky ribs rub goes perfect with your spareribs. The ingredients paprika, onion and chilli give this rub its smoky aroma.





SLO-O-O-W WITH WINTER BBQ FLAVOUR

Outdoor cooking is no longer limited to the summer months. With **NOT JUST BBQ**, we grill and barbecue all year round. Simply because we love to enjoy the unbeatable outdoor grill flavours at any time. Take your time for barbecuing. **NOT JUST BBQ** offers a range of ready-to-use seasonings. With these seasonings, everyone can create the best all-time BBQ classics and slow cook like a pro.

NOT JUST BBQ has developed three classic herb and spice mixes to create delicious winter stews on the BBQ for the colder winter season. Or in the pan or stove, of course. Or create the perfect Pulled Pork, Beer Can Chicken, juicy Sticky Ribs and Burger & Sausage.



HUNTERS STEW

This hearty winter stew originates from the traditional Polish dish Bigos. It is made from various kinds of meat and game enriched with shredded fresh cabbage. Or sauerkraut if you like.

BOEUF BOURGUIGNON

This slowly cooked stew is a classic French dish. It's made from beef braised in red wine, enriched with bacon, onions and mushrooms. It is the perfect comfort food.

HUNGARIAN GOULASH

A delicious beef soup or stew filled with beef, lots of onions, tomatoes and sweet peppers. A rich paprika seasoning adds the typical flavour. Warming on a cold winter day.





KITCHEN ESSENTIALS GRINDERS

The NOT JUST BBQ grinders are perfect for those who like to work with more precision and appreciate the aroma of freshly ground herbs & spices. The NOT JUST BBQ grinders contain natural pieces of high-quality herbs and spices that you can grind directly over any dish before, during or after grilling. While most grinders only contain salt or pepper, these products are ready-to-use flavour kits with perfectly balanced herb and spice combinations. No need to add anything else. Thanks to the grinding mechanism, the aromas don't dissolve until using the product, so all flavours are well preserved.



SALT & PEPPER

These tall grinders are larger than the regular NOT JUST BBQ grinders and are filled with pink Himalayan salt, known for its purifying effect, coarse sea salt and extra bold peppercorns. These BBQ essentials belong in every outdoor kitchen and can also be used as table seasoning.

HOT, HOTTER, BURN!

NEW! The trend is eating HOT-HOT-HOT. And chillies are good company for any spicy food lover. NOT JUST BBQ already offered three hard to beat hot sauces. Yet now, we have added some more chilli sauce choices for extra heat in an XL bottle. So how hot can you handle it? Discover it with the new Hot Chilli challenge pack.



LEMON & CHILLI

Quite mild with a lemon kick.

SMOKY & SWEET

For that classic BBQ flavour.

CHIPOTLE

Need extra heat? This is the one.



XL CHILLI BOTTLE

For HOT food lovers, NOT JUST BBQ offers an XL bottle of two of the hottest chilli sauces in the world; Red Chilli with 8/10 heat and Habanero with 10/10 for the die-hards.



HOT CHILLI CHALLENGE PACK
Challenge your taste buds and test how hot you can have your chilli. This gift set has five new hot sauces with heat degrees 5 to 7 and even 10 for the real diehard chilli eaters. A great hot gift that will make an impact.



CHILLI GARLIC

An outstanding creamy and medium spicy sauce that goes perfect with everything! With a bite of garlic, mustard and vinegar.

GINGER WASABI

A fresh and lively sauce that goes well with seafood. The ginger gives it a freshness, while the wasabi adds just that little bit of heat. Delicious as a salad dressing or dip.

HONEY MUSTARD

A sweet and sticky dipping sauce with a classic combination of honey and mustard. The sauce is perfect for grilled pork and chicken. Also great as a dip for cheese.

MANGO CHILI

A fruity and spicy dipping sauce combines mango and chilli. Delicious with grilled shellfish and chicken, or even as a dressing for a fresh exotic salad.





HAVE A BLAST WITH THE BEST SAUCE FINISH

Is the job done? Then finish it off with the **NOT JUST BBQ** sauces. Developed to give all your dishes and barbecues the perfect finishing touch. Choose between exciting flavours that vary from spicy and sweet to fresh and creamy. Just what a juicy grilled burger or brilliantly cooked piece of fresh fish deserves.

WHISKY PEPPER

A delicious creamy sauce with a smoky taste. A little spiciness from the peppers and a touch of whisky give your meat a surprising BBQ-kick. Great as a bread dip.

NOT JUST BBQ offers a large choice of sauces to match every dish. The sauces are tasteful, light and made from natural ingredients. Perfect to finish off a warm dish, but also great as a dressing or dip for your bites.





CHILLI & SPICE

Hot and spicy from the Jalapeno peppe, with an intense flavour. Perfect for chicken wings or spicy ribs.

MUSTARD & SMOKE

Smoky barbecue sauce for that instant smoke aroma, without the hussle. Good classic combo with pork.

ORIGINAL

For that classic sweet and smoky twist. The mildest one in the range can be used for absolutely anything!



NO GLAZE NO MARINADE NO BARBECUE

The secret behind the best BBQ taste lies in its preparation. **NOT JUST BBQ** helps with its range of marinades full of that authentic barbecue flavour. Made from natural ingredients, based on the classic American BBQ flavours and each with its own twist. Use them a day before you start grilling, to marinate for that extra juicy, tender meat. And every now and then during, but surely also at the end of your grilling give it a royal, shiny glaze for a sweet and sticky finish. Finger-licking good!

SWEET & SPICY

A deliciously sweet barbecue sauce with a little heat.





SMOKE CHUNKS

Try the NOT JUST BBQ smoke chunks for even more flavour to your BBQ dish. Just add the wood chunks to your BBQ fire for a refined natural smoky aroma to meat, fish, poultry or veggies. Choice of five smoke flavours: whisky, hickory, apple, cherry and beech. Packed in a stylish box.

FIRE HERBS

NOT JUST BBQ fire herbs are known for their excellent quality for even better BBQ flavours. The coarse herbs can be sprinkled directly into the fire. The herbs will start to smoke and create an extra flavour sensation that draws deeply into the meat, fish or veggies. Packed in an XL jar.

FIRE STARTERS

The NOT JUST BBQ fire starters are made from natural wood wool. It's a quick and safe way to create a good BBQ fire in no time. Only one fire starter will do the trick, more if you like.





SMOKE MORE & SPICE UP YOUR BBQ FIRE

The best BBQ starts with a good BBQ fire. Quality charcoal is a start, but adding flavour is the next step. NOT JUST BBQ helps you to do all that. Use the fire starters to easily start your BBQ fire. Add fire herbs or smoke wood for unique flavour sensations. Just sprinkle the fire herbs directly into the fire to create an extra flavour for the food you grill on top. For a smoky touch, use the NOT JUST BBQ smoke chunks. These chunks from real wood will add all-natural aromas to your meat, fish or veggies.



VEGAN CAULIFLOWER STEAK
> **CHIMICHURRI & CHILLI SAUCE**

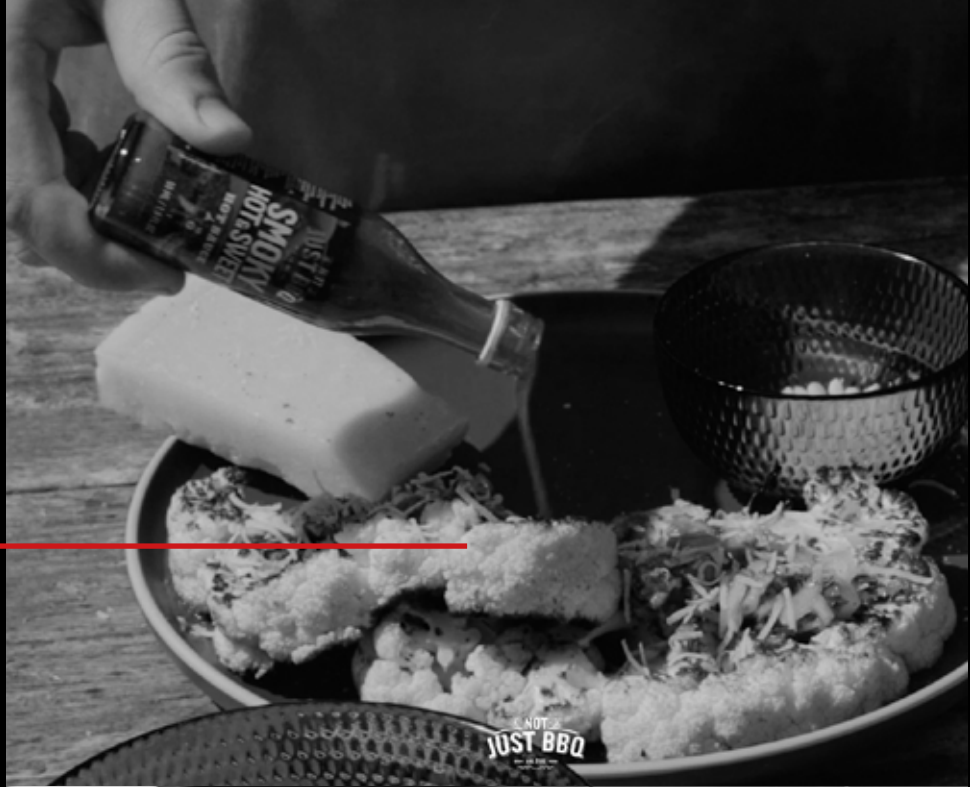
Vegan steak made from Cauliflower, spiced up with Chimichurri seasoning and topped off with hot sauce.

> [WATCH THIS BBQ VIDEO ON OUR YOUTUBE CHANNEL <](#)

Products used:

NJBBQ Chipotle Chilli Rub
NJBBQ Hot Chili Challenge

Grilling: 10 minutes



PORKBELLY PORCHETTA
> **MEDITERRANEAN RUB, SMOKE CHUNKES**

Porchetta is a nice, large, rolled piece of meat. It is ideal for the festive table. Serve with roasted vegetables and a potato preparation, enjoy!

Products used:

NJBBQ Mediterranean Rub
NJBBQ Smoke Chunks
NJBBQ Seasalt Grinder

Grilling: 3 hours long & slow



Check our recipes on
www.notjustbbq.nl
and 'how-to' grill video's on
Instagram, Facebook,
YouTube and Pinterest .

Your customers
will be inspired.

NOT JUST BBQ RECIPES FROM OUR CHEFS

We are passionate about outdoor cooking, grilling and barbecue. We simply love to create, taste and improve. Always searching for the best flavours. That means we're always experimenting with new recipes, mixes, seasonings and a lot of grilling. Or cooking. Because our seasoning is also great indoors.

The all-natural, authentic and robust flavours of our rubs, marinades and sauces will only enhance the BBQ experience. We regularly share new 'how to' recipe videos and recipes on our website and via Instagram and Facebook. Enjoy your grill!



MOINK ONION BOMBS > MARINADE, CHILLI SAUCE

Quick snack to die for! Minced meat in onion in a bacon jacket, finished with marinade.

Products used:

NJBBQ Sweet & Spicy BBQ sauce

NJBBQ Fire Starters

NJBBQ Hot Chilli Challenge

Grilling: 45 minutees

HUNTERS STEW

> STEW SEASONING MIX ALL-IN-ONE

This hearty winter stew originates from the traditional Polish dish Bigos. It is made from various kinds of meat and sausage enriched with cabbage or sauerkraut.

Products used:

NJBBQ Hunters Stew mix

Grilling: 1 1/2 hour, easy.



HERB BUTTER

With the NOT JUST BBQ herb butter mix, you can make your own fresh herb butter in no time. Just mix the blend with your favourite unsalted – room temperature – butter and enjoy. Put it on a piece of freshly baked bread or melt it on your hot grilled steak or fish.

BEER, BUTTER & BREAD



BEER BREAD

Baking your own beer bread with NOT JUST BBQ is easy. Just add your favourite beer. Put some muscle in it to knead a smooth dough and bake it on the BBQ, closing the lid. This creates an oven. Of course, you can also bake it in the regular oven, but it's a lot more fun on the BBQ! The mix contains herbs and spices, garlic, olives and tomato flavours.

BBQ and bread go together like bread and butter. Also, beer and BBQ is always a good idea. So why not combine those all-time favourites in the NOT JUST BBQ beer bread? Sounds too good to be true? Actually, baking it is a 'piece of cake'.

Just add a bottle of your favourite beer, knead the bread dough firmly and bake it on the BBQ. Or in the oven. Finish it off with your homemade NOT JUST BBQ herb butter. Serve the bread as a bite or side dish and top it off with freshly made herb butter. Cheers!



BEER BREAD PIZZA
> BEER BREAD WITH HOT SAUCE
Let's make a loaded beer bread pizza!

Ingredients:
NJBBQ Beer Bread Mix, NJBBQ Smoky & Sweet Hot Sauce, NJBBQ Italian grinder, Beer, ham, veggies, grated cheese, mozzarella, 2 tomatoes, garlic.

Preparation:
Put the beer bread in a bowl and mix it with the beer. Knead thoroughly. Let it proof for one hour. Fire up the barbecue 300°C. Cut the veggies and the tomatoes. Season it with the Italian herbs. After proving, roll out the dough to form a round-shaped pizza bottom. First layer the tomato sauce, then the meat, veggies and top it with grated cheese and mozzarella slices. Heat it up with Smoky & Sweet Hot Sauce. Place it on the pizza stone in the barbecue and cook it for 5 minutes. Enjoy!

BBQ LIFE & BBQ GIFTS

Invited for a BBQ or dinner party? Or simply can't think of a present for those who already seem to have it all? Surprise your friends or family with one of the delicious and cool NOT JUST BBQ gift sets. Not only do they contain products full of flavour, they also come in great packaging. A true gift! Every product is a real eyecatcher in the outdoor kitchen, but don't forget to use them!

HOT CHILLI CHALLENGE PACK

The ultimate HOT gift to make an impact. Challenge your friends, family or yourself: how much heat can you take? Try all five HOT sauces with a heat degree varying from 5 to 10.

GIFT PACK STEAK OR FISH

A great BBQ gift for real grill masters. It's also the perfect starter pack to add more flavour to your next BBQ session. The gift pack contains a Not Just BBQ marinade, rub and mini shaker with a mix of herbs & spices. Available in two variants: fish or steak.





BBQ RUBS GIFT SET

Wanna try all the NOT JUST BBQ rubs or discover new ones? The BBQ rubs gift set is the perfect solution. It contains five small jars of our best rubs or new flavours that are exclusive to the gift sets. Available in two variants.

BBQ RUB MULTI PACK

Gift set with our three bestselling rubs:

- NOT JUST BBQ Smokehouse BBQ rub
- NOT JUST BBQ Texan Steakhouse rub
- NOT JUST BBQ Mediterranean rub



SHARING BBQ SNACKS & SWEETS

Barbecue is all about sharing. Sharing our stories, our appetite and making new memories. The best BBQ nights last long and start early. Let's not limit ourselves to the main dish but start with our favourite BBQ snack, salty tortilla chips and finish with the best dessert. While the charcoal slowly cools down, there's no better ending to any barbecue than melting our NOT JUST BBQ Marshmallows. Put them on the wooden sticks, let them melt and enjoy! Not only delicious in the summer but all year round!

XXL BBQ MARSHMALLOWS

They do not get any bigger; the XXL BBQ Marshmallows are huge! So much fun to melt on the BBQ or campfire. The marshmallows are of the best quality. The firm, soft marshmallows caramelize perfectly while you hold them over the BBQ or fire, yet the inside remains super soft. Fun to do and a great dessert! Available in a 400 gram bag, and a 250 gram bag of regular sized marshmallows.





MARSHMALLOW TUBES

Best-selling gift tube containing long wooden BBQ skewers and marshmallows of the best quality. Once held over the heat, enjoy the crisp and caramelised taste on the outside and the warm and soft filling on the inside. Melt them on the BBQ, on a campfire or in the fireplace. A truly delicious experience, fun to do and the perfect gift throughout the year.



SALT TORTILLA CHIPS

This salty mild flavour is a pure product; corn, sunflower oil and salt. These chips are available in a large XXL bag of up to 450 grams! More than enough to share!





LEATHER APRONS

NOT JUST BBQ offers an amazing collection of genuine leather aprons, handmade in Holland. The leather protects against splatter and heat, so it's the perfect outfit for outdoor cooking. The aprons have adjustable waist and neck- straps and are available in black, brown and cognac.



WRAP IT & SERVE IT LIKE A BUTCHER

Capture all juices and flavours in your meat, fish or vegetables with this easy to use NOT JUST BBQ Butcher Paper. Just wrap it in and cook it as you like. The paper is specially designed to preserve all the flavour and juices perfectly. And it's good on the eye too!

Speaking of 'the eye'... before firing up the grill, make sure you dress and serve like a pro. Wear the NOT JUST BBQ leather apron. Not only does it protect you from heat and stains, it also looks incredibly cool! Present your dishes on the NOT JUST BBQ serving boards for an ultimate impression. They are made from olive wood, which has a natural and robust character. It will turn every dish into a feast for, yet again... the eye!



BUTCHER PAPER

As a BBQ fan, Butcher Paper should be part of your gear. The greaseproof and breathable paper helps you to protect and keep hold of the moisture from meat and fish during cooking. As it leaves some air in butcher paper, it is also regarded as the ultimate replacement for alu foil when it comes to wrapping meat after cooking. And don't worry, it will not ruin the crust you have been working so hard on. Start wrapping, and bring your grill adventure to the next level!



SERVING BOARDS

Serve all your dishes in style with olive wood NOT JUST BBQ serving boards. Great for serving food at a barbecue and available in four different sizes. Each board is handmade and has a different shape with its own characteristic wood pattern. Every piece is one of a kind!

PRODUCT OVERVIEW

HAVE A GREAT BBQ SEASON

FOLLOW: **#NOTJUSTBBQ**

www.notjustbbq.nl



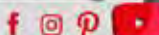
**WATCH
STEP-BY-STEP
BBQ VIDEO**

New Videos
Every Week

CLICK -  THIS RECIPE



Follow Us



MEDITERRANEAN RUB
2015501
6 X 140G



PERI PERI RUB
2015502
6 X 160G



LOUISIANA CAJUN RUB
2015503
6 X 140G



TEXAN STEAKHOUSE RUB
2015504
6 X 160G



CARIBBEAN JERK RUB
2015505
6 X 140G



CHIMICHURRI RUB
2015506
6 X 130G



SMOKEHOUSE BBQ RUB
2016351
6 X 160G



MOROCCAN RUB
2019020
6 X 140G



COFFEE RUB
2019554
6 X 140 G



CHIPOTLE CHILLI RUB
2019021
6 X 80G



GHOST CHILLI RUB
2019022
6 X 75G



STICKY RIBS RUB
2017531
6 X 170G



HAMBURGER & SAUSAGE RUB
2017532
6 X 180G



BEER CAN CHICKEN RUB
2017533
6 X 200G



PULLED PORK RUB
2016341
6 X 210G



RUB, SLOW & STEW

BOEUF BOURGUIGNON STEW
20210025
6 PIECES



HUNTERS STEW
2021026
6 PIECES



HUNGARIAN GOULASH STEW
2021027
6 PIECES



GARLIC & HERB SHAKER
2015515
6 X 270G



STEAK & CHOPS SHAKER
2015516
6 X 270G



SPICY CHIP SHAKER
2015512
6 X 360G



SMOKY BBQ BRAAI SHAKER
2015513
6 X 265G



SWEET 'N STICKY SHAKER
2015514
6 X 275G



SALT & PEPPER SHAKER
2015511
6 X 390G



LEMON PEPPER SHAKER
2020135
6 X 290G



BBQ STEAK GRINDER
2015522
6 X 45G



EVERYDAY GRINDER
2015523
6 X 50G



LEMON & PEPPER GRINDER
2015524
6 X 55G



FISH GRINDER
2015526
6 X 55G



GARLIC GRINDER
2015521
6 X 40G



SHAKER, GRINDER

ITALIAN GRINDER
2015525
6 X 40G



SEA SALT GRINDER
2015562
6 X 185G



HIMALAYA SALT GRINDER
2015563
6 X 220G



BLACK PEPPER GRINDER
2015561
6 X 90G



HOT CHILLI CHALLENGE PACK
2022001
6 X 5 X 50ML



HABANERO HOT SAUCE
2022002
6 X 200ML



RED HOT CHILLI SAUCE
2022003
6 X 200ML



LEMON & CHILLI HOT SAUCE
2017521
6 X 130G



SMOKEY & SWEET HOT SAUCE
2017522
6 X 130G



CHIPOTLE HOT SAUCE
2017523
6 X 130G



MUSTARD & SMOKE MARINADE
2015534
6 X 250ML



CHILLI & SPICE MARINADE
2015536
6 X 250ML



ORIGINAL BBQ MARINADE
2015532
6 X 250ML



SWEET & SPICY MARINADE
2015533
6 X 250ML



WHISKY PEPPER SAUCE
2019552
6 X 250 ML



CHILLI GARLIC SAUCE
2015544
6 X 250ML



HONEY MUSTARD SAUCE
2017511
6 X 250ML



MANGO CHILLI SAUCE
2017512
6 X 250ML



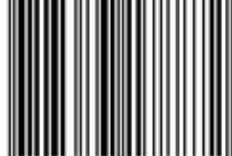
GINGER WASABI SAUCE
2015543
6 X 250ML



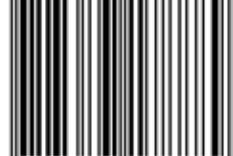
SALT TORTILLA CHIPS
2019025
12 X 450G



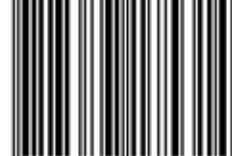
8 717677 175321 >



8 717677 178872 >



8 717677 178889 >



8 717677 175314 >



8 717677 179657 >

XXL BBQ MARSHMALLOWS
2024400
8 X 400G



BBQ MARSHMALLOWS
2021100
10 X 250G



BBQ MARSHMALLOWS
2014030
12 X 250G



BBQ MARSHMALLOWS MIX
2016340
12 X 250G



FIRE STARTERS
2022011
8 X 24 PIECES



8 719956 381782



8 719956 381140



8 717677 173334 >



8 717677 178254 >



8 719956 381379

SMOKE CHUNKS APPLE
2022005
6 X 1KG



SMOKE CHUNKS BEECH
2022006
6 X 1KG



SMOKE CHUNKS CHERRY
2022007
6 X 1KG



SMOKE CHUNKS HICKORY
2022008
6 X 1KG



SMOKE CHUNKS WHISKY
2022009
6 X 1KG



8 719956 381317



8 719956 381324



8 719956 381331



8 719956 381348



8 719956 381355

SAUCE, SNACK, FIRE

FIRE HERBS
2019555
6 X 250 G



HERB BUTTER MIX
2015551
6 X 60G



BEER BREAD TOMATO BASIL
2016312
6 X 500G



OLIVE BOARD 20CM
2014680
PER PIECE



OLIVE BOARD 30CM
2014681
PER PIECE



OLIVE BOARD 40CM
2014682
PER PIECE



OLIVE BOARD 50CM
2014683
PER PIECE



LEATHER APRON COGNAC
2016331
PER PIECE



LEATHER APRON BROWN
2016332
PER PIECE



LEATHER APRON BLACK
2016333
PER PIECE



BUTCHER PAPER
2022010
10 X 45CM X 30M



RUBS GIFTSET
2021000
6 X 5 X ±70G



RUBS GIFTSET SMOKEHOUSE
2022000
6 X 5 X ±70G



SMOKE VARIATIONS

GIFT PACK STEAK
2019550
6 PACKS



GIFT PACK FISH
2019551
6 PACKS



MULTI 3-PACK RUBS
2016326
6 PACKS

HOT CHILLI CHALLENGE PACK
2022001
6 X 5 X 50ML



DOUBLE DISPLAY
2014600
82,5CM X 76CM X 216,5CM



SINGLE DISPLAY
2016350
82,5CM X 47,5CM X 216,5CM



GIFTSET & DISPLAY



CONTACT

Foodkitchen B.V.
4761 CR
0031(0)168 370338

Zuidhaven 9-11
Zevenbergen, NL
info@foodkitchen.nl

www.foodkitchen.nl www.notjustbbq.nl

