



TIO ZÉ

FLAVOURS OF MOZAMBIQUE

THE ORIGINAL Piri Piri Sauce & Oil

Flavours of Mozambique
A Proudly South African Company

Made from a 'secret'
family recipe, full
bodied and aromatic,
with a subtle afterburn
and lingering
citrus flavours.

No added sugar, low sodium.
Gluten Free, Vegan, Paleo and Banting friendly

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Just say
'Teozay'

Tio Zé Piri Piri Sauce & Oil

Tio Zé Piri Piri Sauce & Oil are crafted from only fresh & quality ingredients; chilies, garlic, lemon juice, non-gmo oil and dried spices & herbs (no pre-prepared crushed garlic, bottled lemon juice, canola oil, vinegar or water).

TIO ZÉ IS THE "ORIGINAL" MOZAMBICAN PIRI PIRI SAUCE.

Tio Zé products are artisanal in every way - rough, sturdy, and exploding with flavour! Every bottle is handmade and natural with none of the artificial preservatives, flavoring, colorants, emulsifiers or stabilizers often found in commercially processed condiments.

WE PRODUCE IN ECO-FRIENDLY SMALL BATCHES AND ARE PROUDLY:

- Vegan
- Low sodium
- Gluten Free
- Dairy Free
- Low Carb, Paleo, Banting & Keto friendly
- Halaal & Haccp (Certification underway)

Tio Zé Piri Piri prides itself on flavour and not on busting the Scoville (Chili Richter) meter. First, the flavour hits, followed by a slow satisfying burn which tapers off allowing the taste to linger on. We use African Birds Eye chili which is traditionally used in making piri piri sauce. Chili heat may vary depending on the season, as is stated on the label.

No artificial flavours/colours. It is only the chilies and spices that give Tio Zé products their beautiful colour. As these natural colours are light sensitive, they may change/vary, as stated on the label. However, taste and quality are not affected.



Tio Zé Piri Piri Sauce & Oil

ALL NATURAL

There are no artificial preservatives in Tio Zé products. When storing, a constantly cool, low light environment, preferably refrigeration, is important to ensure product freshness and integrity are not compromised.

Once opened, products must be refrigerated. When refrigerated, retail glass bottles have a 12-month shelf life however are best used within 3/4 months once opened.

No emulsifiers or stabilisers (or any other artificial food additives). Which is the reason the sauce separates.

To release the flavours, the sauce is best when chilled and vigourously shaken until the ingredients, i.e. the “smoosh” & “liquid”, are thoroughly combined and turned a glowing shade of “piri piri orange”, then quickly dispensed into a bowl and used... with everything.

CONCENTRATED & VERSATILE

Use as a concentrate added to other ingredients & create mouthwatering combinations for marinating, basting, dipping, toppings and sauces - or simply use as a condiment (best when chilled) to go with anything and everything.

- Ideal with seafood, meat, chicken, cheese, vegetables, salads, pasta, stews, vegan recipes to name a few options.
- Add to Crème Fraiche, Buttermilk, Mayo, Cottage Cheese, Yoghurt, Feta Cheese (the saltiness makes the flavours POP). Or with cream to make Prego sauce.
- Combine with non-dairy and/or Vegan alternatives.

A LITTLE
TIO ZÉ
GOES A
LONG WAY.



Tio Zé Piri Piri Sauce & Oil



WHY SUNFLOWER OIL AND NOT OLIVE OIL?

Olive oil congeals when refrigerated and if used as the base, our sauce becomes difficult to dispense and visually unappealing. We use NON-GMO Sunflower Oil.

- As Olive Oil lovers ourselves, we pour a couple tablespoons of Tio Zé Piri Piri Sauce & Oil into a bowl and lightly mix in a splash of olive oil.
- As the liquid in a bottle runs down, the sauce may become thick and difficult to pour. Add a little oil of your choice, shake up well and use until finished.

MANAGEMENT OF TIO ZÉ PIRI PIRI SAUCE & OIL PRODUCTS

Tio Zé products are not mass produced and/or highly processed for preservation. Therefore, proper management to ensure their quality and integrity is essential.

This includes but is not limited to:


- During transportation, products must be stored in a constantly cool (not frozen), low-light environment. Refrigeration is preferable.
- Courier and Air freight are preferable to extended transportation times such as shipping.
- Smaller order flexibility. We accept small orders (boxes) and larger orders (pallet and container). Large orders require a 3-month lead time.
- Retail products (not including the Piri Piri Oil) should be merchandised in refrigerated spaces. If this is not possible, the environment must be airconditioned and kept constantly cool.
- Stock not on display should be stored in boxes (reduce light exposure) in a cool environment.
- Consumer (Retail) and Catering (Bulk) products. Tio Zé's product offer is the same for both, however the packaging and quantities are not. If required, we can accommodate Catering sizes larger than the 1L and 2L we currently offer.
- Catering sizes should never be decanted and re-distributed as the risk of product contamination is high. Catering products **MUST BE** refrigerated and used within 3 months of opening.

Our Products



1. TIO ZÉ "MILD HOT" PIRI PIRI SAUCE


(2 x green chilis on the label) is a tantalizing blend of mouthwatering flavours with a somewhat “gentler” yet still very satisfying burn. Perfect for those who enjoy spicy but not excessive heat intensity. This sauce is all about the taste. It combines fresh, zesty notes of lemon juice with aromatic garlic, spices and hint of oregano to add depth and balance the flavours. The result is an exceptionally well-rounded mouth-watering sauce with a pleasant burn that adds zing to your meals without overwhelming the palate.

ID	Packaging	Box	EXPORT ULD
	Glass bottle - 71 GL Black plastic tamper proof cap - 5 PP	1 Box: 24 x 250ml Weight: 13,5kg Measures: 31cm x 22cm x 24cm	Dependent on quantity & export terms



2. TIO ZE "HOT HOT" SAUCE

(2 x red chilis on label) is a fiery, bold sauce that delivers a strong, slow burn without becoming unbearable. First the taste hits, then feel the heat build allowing layers of flavours to burst through—rich, smoky paprika, robust garlic, and a bright burst of lemon juice that cuts the intensity. The sauce is vibrant and full of character, each bite an explosion of flavour, making it perfect for those who crave a strong, lingering heat that enhances rather than overwhelms your food.


ID	Packaging	Box	EXPORT ULD
	Glass bottle - 71 GL Black plastic tamper proof cap - 5 PP	1 Box: 24 x 250ml Weight: 13,5kg Measures: 31cm x 22cm x 24cm	Dependent on quantity & export terms

Our Products



3. TIO ZÉ PIRI PIRI OIL



A glowing deep amber-red hue this oil is vibrantly infused with piri piri chilis and whilst offering a more refined and subtle approach to heat, still delivers a sizeable punch. The burn is well-balanced, providing a warm, lingering spiciness that enhances rather than overwhelms. The oil is rich and silky, carrying the full-bodied flavours of garlic, a touch of smoky paprika, and fresh lemons zesty brightness. It's perfect for everything - drizzle over grilled meats, seafood, or vegetables, or for dipping fresh bread, adding both a gorgeous colour and a burst of flavour with every drop. A versatile addition to any kitchen, offering a sophisticated way to enjoy the distinctive heat and taste of Piri Piri.


ID	Packaging	Box	EXPORT ULD
	Glass bottle - 71 GL Black plastic tamper proof cap - 5 PP	1 Box: 24 x 250ml Weight: 13,5kg Measures: 31cm x 22cm x 24cm	Dependent on quantity & export terms

4. TIO ZÉ "CHUNKY" PIRI PIRI SAUCE



(3 x red chilis on the label) is an intense experience crafted for the true "Burn Aficionado." This sauce is packed with a mix of fiery red chilis and delivers a searing heat which satisfies that need for a powerful burn. This chunky artisanal texture is hearty, the heat is front and center, fierce and immediate, and is accompanied by a rich flavour profile - but make no mistake, the burn is the star here. This sauce is perfect for those who revel in a high level of spice, adding an intense kick to any dish, while still offering a satisfying flavour experience.

Now available in Mild Hot 
& Hot Hot 

ID	Packaging	Box	EXPORT ULD
	Glass jar - 71 GL Black metal cap Black tamper proof tape - 22 PAP	1 Box: 24 x 260ml Weight: 12,5kg Measures: 28cm x 22cm x 20cm	Dependent on quantity & export terms

The T's and C's

COSTING:

Product prices are dependent on order quantity & export terms.

- Flexible order quantity, no minimum order required.
- Pallet>Container orders require 3 month lead time, determined by order.
- Large orders require 40% deposit and the balance prior to delivery.

TRANSPORT & TERMS

AIRFREIGHT ULD: Dependent on order quantity & export terms.

FOR CATERING/COMMERCIAL MARKETS

The Consumer/Retail products listed above are available in bulk for Catering & Commercial. We can supply in larger containers than the current 1L & 2L, should this be required.

Packaging	Box	Export ULD
1L plastic Jerry Can - 2 HDPE Tamper Proof Lids - 5 PP	Box: 8x1L 33cm x 19cm x 24 cm Weight: 8kg	Dependent on quantity & export terms
2L plastic Jerry Can - 2 HDPE Tamper Proof Lids - 5 PP	Box: 6x2L 32cm x 29cm x 24cm Weight: 11kg	