





Corporate Members Directory 2023

Scottish Craft Butchers are delighted to have many corporate members who pay a membership fee each year. This support is invaluable to the work we carry out on your behalf.

Many of these members also sponsor our product evaluations, Butcher Wars competition and support our regional meetings. We hope you find this handy directory useful.

We encourage you to consider the support these businesses provide us with when you are looking for the goods and services your business requires.

It is partnerships like these that make the independent retail meat industry stronger.



AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray Cleaners

Crossbush Cottage, Riccarton, Kilmarnock KA1 5LN Malcolm Crawford Mob:07788926925

OUR BUSINESS

About 32 years ago we became aware of JEROS A/S and their range of machines which clean equipment used in the the food industry

BAKING TRAY CLEANING MACHINES

-mechanically; scrape, scrub, brush & oil with a potential of 1000 per hour.
-initially, there were 3 or 4 of these in UK with some requiring modification.
-then a machine in a van visiting bakeries in Scotland, then all over the UK. .
-baking trays must have no formed leading & following edges through machine though side edges of various designs can be accommodated.
-solid or perforated trays. Typically 30"X18" (760X450mm) and other sizes.
-there is a range of design to suit all sizes of bakeries and quantities of trays

UTENSILS WASHING MACHINES

-HIGH SPEED CLEANING by high pressure pumped water jets of circulating wash water.
-finishing with fresh, clean, hot rinse water at 85deg.C. disinfects & bacteria free.
-automatic soap dose, timed at first fill, sensed while cleaning ; both adjustable.
-eight sizes for specific needs with guaranteed hygiene every time.
-key-pad allows programme selectionand programme modification.
-machines are insulated and self cleaning. easy clean wash water filters

HIGH VOLUME CONTINUOUS WASHING MACHINES

- is a tunnel washing machine with conveyor through, and on wheels
-rinse with fresh, heated water
-two sizes for specific needs continuous cleaning 200 / 300 per hour.
-can be one person working,
-a blower unit can be included to remove excess water.
-for plastic crates, baskets, trays ; or with a mesh conveyor for everything else

We have embedded ourselves into R.W.SCOTLAND Ltd., nearby - and who have a well equipped workshop and specialise in **JEROS** as well as pump, electric motor and control panel design and repair. We are also able to offer reconditioned machines.

lindsays

'SFMTA members have the benefit of access to Lindsays' employment law team for all employment law queries.

Members are urged to get in touch with the team before taking action in relation to any employee grievance or dispute, disciplinary action or proposed dismissal, including redundancy.

The team will provide advice and guidance on procedure and minimising the risk of successful claims.

Members also have access to Lindsays' online library of legally compliant key documents for handling day to day employment issues.' **Contact Bruce or Gordon at Scottish Craft Butchers office to access the Lindsays adviceline! 01738 637472**







lindsays.co.uk

<u>BIZERBA (UK) LTD</u>

Bizerba House, Precedent Drive, Rooksley, Milton Keynes, MK13 8PE Contact: Anthony Matthews , Marketing Manager Tel: **01908 682740**, Mobile: 07840 095719 <u>www.bizerba.co.uk</u>

Bizerba products have been a familiar sight in the UK for over 40 years, with Sales & Service colleagues spread throughout the UK and Ireland.

Weighing scales & cash tills, back-office software, slicers, mincers, vacuum packers, labelling and price labelling machines make up just part of the extensive range of equipment available.

Bizerba UK was started in 1983 as a wholly owned subsidiary of Bizerba SE & Co. KG, affording our customers all the benefits and support of being part of a multinational company.

Bizerba UK operates a full regional network of sales executives, supported by a field service team comprising of experienced / certified service engineers and technical specialists; with a full administrative office backup.

The diversification of our product portfolio as well as our customer base has been increasing year on year and the calibre of staff matches perfectly with the design and manufacturing excellence you expect from Bizerba.

From farm shop to confectionery, butchers shop to factory, Bizerba is the best solution – guaranteed.

It's not just the Bizerba UK equipment range which has evolved over the past few years.

To enhance our business, the UK Head Office is now located in a large purpose designed facility in Milton Keynes, Buckinghamshire.

Along with large office and warehouse spaces, there are enhanced features such as in-house technical workshops for each of our product ranges along with dedicated showrooms where you can find our complete equipment ranges set-up in "ready to demonstrate" environments.

This space lends itself perfectly to ensure the smooth running of our business, both today and in the future, with all sales, service and logistics facilities under one roof as well as a perfect environment in which to offer our customers meeting, demonstration and training facilities.

BORLAND INSURANCE



Borland Insurance – Scotland's Leading Independent Insurance Broker.

Borland believe that all businesses require specialist insurance advice and coverage.

Drawing on our extensive expertise in commercial insurance and risk management, we will help you to protect and support your business and staff in the most appropriate and cost-effective way. At Borland we recognise that each firm is unique, so we treat all our commercial customers individually, no matter how large or small your business. We take time to listen to you and can tailor-make the protection for your specific needs.

We are delighted to have joined with Scottish Craft Butchers as their recommend General Insurance Broker. Our Branch Network allows us to be visible with our clients offering a local service to our customers.

Some of the benefits available to the Scottish Craft Butchers are:

- Automatic 30% increase for seasonal stock
- Goods in Transit up to £2,500 per vehicle
- Reduced Excess Levels for Scottish Craft Butcher Members
- Significant Discounted Premiums for Employment Law Protection Insurance
 Including Cover for Employment Compensation Awards

If you would like more information on the above and a no-obligation guotation please do not hesitate to contact us:

Primary Contact:	Stuart George	
Direct Dial:	0131 221 6730	
Mobile:	07710 377 455	
Email:	Stuart.george@borlandinsurance.co.uk	













Smiths

We strive to bring **inspiration** & **innovation** to all **retail craft butchers**, helping them to move their business forward.

Our professional team will only offer the best-trusted brands for the retail butchery industry - Lucas Ingredients, MRC Red Tubs, Verstegen World Grills & Sauces, RAPS Magic Marinades, Smiths Sundries and Smiths Machinery.

The Bellshill Meat Team are ready to supply you with high quality meat products including our own established brands of Drovers Beef, Glenvale Pork, Kingsworth Chicken, Oakwell Gammon and Odin Bacon.

Our knowledgeable and skilful team are ready to inspire you and to help you to keep your customers interested in your business, ensuring <u>t</u>hey keep coming back for more!



Get online with dalziel-online.co.uk Call us today to get your account created!



Dalziel Ltd

🖗 8 Belgowan Street, Bellshill Industrial Estate, Bellshill ML4 3N

🌭 Bellshill Depot - 01698 749 595

www.dalziel-online.co.uk

- 🌭 Aberdeen Deopt 01224 723 550 🛛 🖄 S
- 🖄 SalesScotland@dalzielco.uk



The home of flavour since 1979

The Dalesman Group has been creating the finest selection of seasonings, fine food ingredients, culinary and functional blends for over 40 years. Our industry leading, in-house, NPD team consistently create innovative products without compromising on flavour, taste, or functionality. If you can't find what you're looking for in our extensive range of products, The Dalesman Team is here to help you in creating, developing, and matching new or existing blends.



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Sign up to our newsletter to hear about our offers and new products.

Call 0191 259 6363, shop at dalesmandirect.com or visit thedalesmangroup.co.uk



you will never be rolled over onto a higher priced contract or "out of contract" rates.

A completely free of charge service!

If you would like one of our energy consultants to visit you at your premises please do not hesitate to call the office on 01738 270 592 or mobile 07762 945 281

Mark Livingston

Energy & Utilities Consultant DIRECT ENERGY & UTILITIES Office 11, Arran House Business Centre, Arran Road, Perth, PH1 3DZ T: 01738 270592 M: 07762 945 281 E: mark@direct-energy.net W: www.direct-energy.net



With over 45 years experience in the supply of branded packaging solutions to Scottish butchers, you are in safe hands with ESC Packaging.

We offer innovation, creativity, passion and top value - and the following:

- In-house artwork and design
- In-house CAD and samples of cartons & Point of Sale packaging
- Eco-friendly solutions
- Foodgrade sheets, bags, carriers & boxes
- Mail order packaging, including bpxes & sealing tapes
- Hygiene consumables such as paper towels and refuse sacks
- Weighing scale labels and display cards
- Seasonal picnic bags and hamper boxes

Email : sales@escpackaging.co.uk Web : www.eosc.co.uk Tel : 01383 418610

👖 🔰 🧿 ESC Packaging Ltd | Ferryhills Road, Inverkeithing, | Fife, KY11 1HD

G-MAK REFRIGERATION LTD

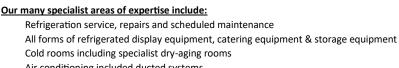
Alexander House Musselburgh East Lothian EH21 7PB Contact: Gary McKenzie Website: <u>www.gmakrefrigeration.co.uk</u> Tel: 0131 660 4430 or 0131 561 9502 E-mail: <u>service@gmakrefrigeration.co.uk</u>

G-MAK Refrigeration Ltd offers a complete package of service, maintenance & sales of air conditioning, commercial refrigeration, shop refitting and all associated retail equipment & services to customers throughout Scotland.









- Air conditioning included ducted systems
- Ventilation, extraction and ducting
- Stainless steel fabrication for prep areas and kitchens
- Shop design and shop-fitting
- Specialist joinery

Food display lighting including retro-fitting of low-energy LED lighting

UK agent for the Eurocryor range of serveover display counters

We carefully listen to the requirements of all of our customers and work with them to develop ideas into cost-effective, efficient and profitable retail solutions.





HANDTMANN LTD

9 Chartmoor Road, Leighton Buzzard, Bedfordshire, LU7 4WG Tel:**01525 24440**, Fax:**01525 244469** Website: <u>www.handtmann.co.uk</u> Managing Director: Anthony Daniels

handtmann

Established in 1986, Handtmann Ltd is recognised as the market-leading filling and portioning equipment supplier within the food processing industry.

For over 35 years, Handtmann Ltd has had an unquestionable commitment to providing dedicated sales/support of its extensive range of machinery. Handtmann is constantly setting new standards within the market with developments such as the VF 800 generation, the ConPro alginate system and the AL-range of machines.

Handtmann Ltd is the first subsidiary set up directly by Handtmann Maschinenfabrik of Biberach, Germany, which was founded more than 60 years ago and now has more than 100 agencies and subsidiaries worldwide. All of which is based on the success and structure of Handtmann Ltd.

The success of the company is based on highly trained staff that have internalised the Handtmann philosophy. Coupled with state-of-the-art production technology, exemplary service provision and the ability to listen, new potential is generated every day.







Wireless, automated digital HACCP system

KELSTUS

Search by batch, product, user and more



Meet standards

Reduce food waste



Protect

vour business



Full compliance & traceability



paperwork



FoodCheck 2.0 for Butchers is a digital HACCP and temperature monitoring system from Kelsius. It provides complete traceability at each critical control point, from delivery to boning traceability, to meat, sausage and mince production, through to serving to your customers.



CONTACT US TO LEARN MORE		
•		
\oplus	www.kelsius.com	
@	info@kelsius.com	
C.	07984 880 666	



COLIN HEWITSON KRH 2 Elms Way, Ayr, Ayrshire, KA8 9FB

Colin Hewitson Tel: 07769686985 Kennedy Hewitson Tel: 07880743839

With over 32 years' experience CKRH is widely recognised as one of the most knowledgeable ϑ respected dealers within the complex weighing ϑ labelling industry.

One of the 1st Scottish craft butchers' corporate members we have been proactive within the organisation for over 20 years both attending & sponsoring events all over Scotland where our hospitality is legendary.

Our expertise with Avery Berkel system scales. Connexio software & web integration is unsurpassed within the meat industry where we continue to enhance both retail & wholesale business systems on a daily basis.

With over 1000 satisfied customers a glowing referral is never difficult to find.

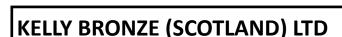


C 07769 686 985

🗠 colin@ckrhltd.co.uk

🔮 2 Elms Way, Ayr, KA8 9FB

Colin Hewitson Weighing & Food Processing Expertise



COLIN HEWITSON

Magbiehill Farm , Dunlop Road, Stewarton KA3 3ES Contact: **Loren Monk** Email: loren@kellyturkeys.com Website: www.kellybronzescotland.co.uk Tel: **07740486891**

Kelly Turkeys are the only Christmas turkey producers in the UK to have total control of the entire production chain, through their own pure line genetics.

Now in its 17th year, KellyBronze Scotland, farmed by the Monk family in Stewarton, Ayrshire, is unique in Scotland, as they breed and rear the multi award winning KellyBronze birds in Scotland.

So why is it worth you and your customers paying a little more for a KellyBronze Turkey?

- Full traceability from gene and egg, right through to your counter.
- The flexibility to accommodate late and changing requirements.
- The only farm in Scotland that have their own laying flocks; take the birds from day old chicks; rear them, right through their life and deliver them, oven ready for sale.
- The most awarded bird in Britain is the choice of many Foodies. "The Best of the Best" according to Jamie Oliver.
- They are from the first hatches of the season so more mature at Christmas.
- KellyBronze birds cook quickly and simply taking the stress out of Christmas day!
- Packaged with full cooking and carving instructions, a recipe leaflet, and a meat thermometer all to help get the perfect result.







LAWRIE & SYMINGTON LTD.

Lanark Agricultural Centre, Muirglen Lanark ML11 9AX Contact: **Brian Ross.** Tel: **01555 662281** E:<u>mailbox@lawrieandsymington.com</u>

Web: www.lawrieandsymington.com

The Firm of Lawrie & Symington was constituted in January 1862.

In September 1867 Mr Lawrie, who had been in business locally as an Auctioneer, and his nephew Mr Symington, first held a livestock auction in Lanark. In 1876, Symington

started a weekly sale of stock on a Monday and these sales have continued ever since.

Over the last 150 years, Lawrie & Symington has developed to become a major marketing force with throughput from its livestock activities approaching £50m.

The company's main activity is the marketing of prime, store and pedigree livestock through live auctions from its centres at Forfar and Lanark, which is internationally renowned for its sales of Blackface, Border Leicester and Texel rams along with tractors, forklifts, balers and other general farm implements.

Property services include sales of farms, estates, rural and urban properties, valuations, land measurement and arbitration with additional services embracing farm management and sales of agricultural entitlements. We also operate a well stocked country store which carries various lines of animal feeds and health products in addition to agricultural and retail goods specifically catering for your business needs or chosen pastime.

Finally, our Lanark centre has a variety of versatile and adaptable areas which are perfect for hosting a wide range of events. From seminars and training days to weddings and black tie dinners, Lanark Market can be configured to suit your needs.

RCK PARTNERS

M 07897737893

E csutherland@rck.partners

RCK Partners

Forum House, 15-18 Lime Street, London, EC3M 7AN – 7th Floor rck.partners









- Stretch Wrapping Machines & Films
- Integrated Weighing & Labelling
- MAP/Skin Tray Sealers & Films
- De-nesters

- Depositors
- Capping equipment
- MAP Gas Generators

CAVECO



Automac UK Ltd Unit A, Browning Way, Woodford Park Industrial Estate, Winsford, CW7 2RH

E: automacuk@gruppofabbri.com

W: gruppofabbri.com/en

T: 01606831113

Packaging Machines - Films - Software - Service

LUCAS INGREDIENTS

Contact Name: Julian Warner Email: Contact via the website Phone Number : Free phone **0800 138 5837** Website <u>www.lucas-ingredients.co.uk</u>



At Lucas we've been manufacturing ingredients for butchers since 1926.

Throughout that time we have lead the way with numerous innovative developments that have helped to shape our industry. We offer sausage mixes and seasonings, burger mixes and seasonings, cures and brines, gravies, savoury pastry products and sauces, glazes, rusks and stuffings. More recently we have introduced some fantastic frozen butter portions and frozen sauce melts and have continued to develop our very popular Crumb Coater range.

We are available on Facebook, Twitter, Instagram & LinkedIn Facebook - <u>https://www.facebook.com/LucasIngredients</u> Instagram - <u>https://www.instagram.com/lucasingredients/</u> LinkedIn - <u>https://www.linkedin.com/company</u> Twitter - <u>https://twitter.com/LucasIngredient</u>



McDONNELLS (Queen Street) LTD

U15 Northern Cross Business Park North Road, Dublin 11 D11 W5WN Contact **Ann Maguire** Tel: **0035316778123** Fax: **003531 677 4491** Email: <u>sales@mcdonnells.ie</u>



McDonnells Est.1955

We were established to supply butchers and today we supply abattoirs, supermarkets, hotels, restaurants, bakeries, butchers, fish and poultry in both Ireland and UK.

Our first shop was at 72 Queen Street. Then for over 40 years at 19-20 Blackhall Street Dublin 7. We have now moved to our new premises at Unit 15 Northern Cross

Business Park, North Road, Dublin 11.

With our stock currently up to 3000 products, we procure our goods from all over the world so it is possible for a McDonnells customer to get his hands on any product they wish.





MANCHESTER RUSK COMPANY LTD

Flava House, Harper Road, Sharston,

Manchester, M22 4XR

Tel: 0161 945 3579

Fax: 0161 946 0299

Website - https://www.mrcflava.co.uk/

Email - hello@mrcflava.co.uk

At MRC we've been producing delicious marinades, seasonings and sauces for over 40 years; we're a privately owned, family run British business and we're very proud of our heritage.

Home of the famous Red Tub, we're constantly looking to refresh and update with exciting new products and flavours, like our brand new and exclusive partnership with Guinness.

Fill your counter with endless flavours and vibrant colours from our trusted range of products; Red Tub

- ✦ Red Tub
- ✦ Guinness
- + Flavour With Fire
- ✦ Gold Seal Oil Marinades

- ✦ Sauce Jar
- ✤ 10KG Buckets
- ✦ GBB Marinades & Gravies









MARSHALL WILSON PACKAGING

39 Bogmoor Place, Govan, Glasgow G51 4TQ Contact: **Ian Queen**, Tel: **0141 445 3199** Mob: **07730766500** E: <u>sales@marshall-wilson.co.uk</u> W: <u>www.marshallwilson.co.uk/</u>

Marshall Wilson have been supplying the Scottish fresh food market for thirty years. We supply packaging and a whole lot more.

Packaging:

Counter bags, carrier bags, vacuum bags, wrapping papers, wrapping films, meat wrap, rayon twine.

Polystyrene meat trays, aluminium foil, ashets, plates and smoothwall. Ready Meal Trays, cpet, microwaveable, foil.

Janitorial:

Paper towels and centrepull towels Chemicals, sanitisers, washing liquid, chemical systems, bleach, drain cleaner etc

Covid products:

Face masks and shields, hand sanitiser, signage, screens, automatic and manual dispensers







MEAT MANAGEMENT MAGAZINE

PO Box 5121 Milton Keynes MK15 8ZN Tel: **01908 613323** www.meatmanagement.com

info@meatmanagement.com



Also in the portfolio is the annual meat industry awards and the A5 directory Meat Contacts.

Known for quality content and production values, the magazine is the only national publication serving the market.





management





PARAGON PRODUCTS (UK) LTD

Paragon is a second-generation family-run business founded in 1988 and based in East Lothian. Having worked with butchers for over three decades, we are experts in devising innovative cleaning systems and products for the sector including:

- Cleaning and infection control chemicals
- PPE, paper and janitorial equipment
- Specialist cleaning tools for butchers
- Chemical dispensing systems
- Temperature control equipment

Contact us today to discuss your requirements.



S 0131 653 2222

sales@paragongroup.co.uk

shop.paragongroup.co.uk



17 Hunterhall Place Perth PH2 7TZ Contact: Ruth Anderson / Kay Rowat Mob: 07957855067 / 07850549615 <u>ruth.anderson@dojo.co.uk</u> <u>kay.rowat@dojo.co.uk</u>





"Leading the way for **Paymentsense** (and now our sister brand **DOJO**) with **Scottish Craft Butchers** has certainly been for me, a 'Beyond Ordinary' experience to add to 30 years of varied retail sales experience. My name is Ruth and together with Kay we have been focussing on delivering quality merchant services to our clients. Whilst young at heart, we strive for 'old school' customer service with the very best in state-of-the-art modern card machine technology. Call us for a free trial of our machine in your premises."

"We believe the basics do count in building business partnerships with honesty, integrity and transparency, that you can actually see when we turn up in person, rather than sitting at a desk in an anonymous Call Centre. But we do have a highly efficient and technically proficient team behind us at **Paymentsense/DOJO**."

1 – 6 month contracts	Next day Payment (incl. wk'ends)	Exit Fees Refund	
Free (LIVE) Mobile App	UK's Fastest Machine Wifi/GPRS	No monthly PCI charges	
and of course, our Award-Winning Customer Service			

PREPHOUSE

11 Kilmore Rd, Crossgar, Downpatrick, County Down, BT30 9HJ Email: info@prephouse.co.uk Tel: 02844 831837 Website: www.prephouse.co.uk

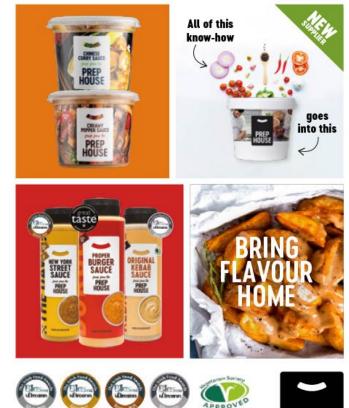
Managing Director: **Paul Bell** Sales Director: **David Bell** Sales Manager: **William Collim**

A little bit about us

We are PrepHouse, a family business based in Crossgar, County Down. We have been producing restaurant quality sauces for well over a decade, supplying many well-known hospitality chains across Ireland.

Our team has a strong base in food service stretching back over twenty years. Our expertise in out-of-home sauce solutions brings an impressive consistency, quality and variety to our offering.

In recent years, we have extended the range to include retail pack formats, so our premium cooked and chilled sauces, gravies and our latest condiment style range including our unique New York Street sauce, can be enjoyed at home. This innovation in quick to serve, full of flavour sauces, along with our state of the art facility, has resulted in significant growth at PrepHouse.





TPS SCOTLAND LTD

TPS Scotland 26 Kelvin Avenue, Hillington Park, Glasgow, G52 4LT Contact: Elaine Holmes t 0141 883 6260 E mail- Email- <u>elaine@tps-scotland.co.uk</u> Website: <u>www.tps-scotland.co.uk</u> Email: <u>office@tps-scotland.co.uk</u>

TPS Scotland Ltd was set up in 2009 with the purpose of offering competition and a real alternative to the dwindling supplier chain we currently have in the UK meat trade.

redients, Food Casings & Packag

Starting with only 3 customers, TPS has steadily grown it's business and now serves over 500 valued clients all over the UK. With great products, expert knowledge with keen pricing that is always worth having a look at. We pride ourselves on our excellent customer service, and we love to boast that we are;

BIG ENOUGH TO COMPETE, SMALL ENOUGH TO CARE

TPS are based in Hillington Glasgow, supplying our customers all over the UK with a wide range of products which include Verstegen & AVO marinades, sauces from Pureety and Rich sauces, all types of casings for puddings and sausages, as well as an array of retail products to sell in the shop.

Please visit our website to see what we have to offer at : <u>www.tps-scotland.co.uk</u>









Visc bfan



ROBERTSON FINE FOODS

John Robertsons & Sons Hamcurers Ltd, 88 Princes Street, Ardrossan KA22 8DQ Contact: Barry Robertson Tel: 01294 463936 Fax: 01294 472187

For five generations, the Robertson family has upheld the Ayrshire tradition of producing the very best Scottish pork.

Starting out as ham curers, we became famous in the region for our fine pork products.

Our family business grew to six butcher shops throughout Ayrshire, and were the go-to supplier for butchers across Scotland—a relationship that remains core to Robertson's Fine Foods.

Today, we're still known for our delicious bacon and sausages, continuing our heritage of unparalleled quality and great family recipes.

Scottish butchers have always been at the heart of our business, and we've been supplying them with our quality pork products for generations.

We are proud to continue this partnership, and to be Scotland's leading producer and supplier of a full range of 100% Scottish pork products, to restaurants and grocers alike.

Our focus on quality and traceability makes us the supplier of choice for butchers, delicatessens, restaurants and hotels, throughout Scotland and beyond.

We are proud to be members of Quality Meat Scotland's Farm Assured from Scotland scheme, which is supported and approved by the Scottish SPCA.

As a top priority, we make sure that our pork comes from pigs which are reared in high quality conditions. This care allows us to deliver the best quality of product to our customers.

Our craft butchery skills and traditional recipes have been handed down through the family, and we are now the only producers of genuine Ayrshire bacon still operating in Ayrshire.

Our quality smoked meats are prepared in our very own smokehouse, and we only use whole cuts of pork for our sausages, with traditional recipes that ensure the succulent texture and full flavour that our sausages are famous for.









- c Willie McCulloch
- **T** 01592 655757
- E william.mcculloch@fifecreamery.co.uk
- W fifecreamery.co.uk

A Randolph Place, Randolph Industrial Estate Kirkcaldy, Fife KY1 2YX

Ask for a face-to-face with our Head of Butchery Willie McCulloch today!

We've got the range you're after.

Our reputation for **quality**, **consistency** and **just plain old-fashioned good service** is evergrowing as we work with our expanding roster of outstanding Scottish suppliers to bring you **the best** wholesale butcher meat this country has to offer.

Along with the lines you'd expect like fully traceable primal raw and Scottish pork and beef products and British chickens, we also stock pies and pastry options, cheeses, sauces and accompaniments, charcuterie and even frozen.

Add to all that exceptionally competitive pricing, a dedicated telesales advisor and minimum regular orders of just £50, whichever way you look at it, we have the range you need to impress. Lomond Fine Foods Ltd. 75 Keppochhill Drive Glasgow, G21 1HX Tel: 0141 353 6777 Fax: 0141 353 6916 Website: www.lomondwholesale.co.uk



We are a food service wholesaler delivering ambient, chilled and frozen goods throughout Scotland, from Shetland to Stranraer, providing a wide range of high quality products for all types of foodservice, hospitality and caterering providers.

We understand our customers needs and the importance of quality products and a consistent, friendly service with many areas receiving delivery 6 days a week.

Our mission statement: To provide customers with high quality, consistent & innovative chilled, frozen & ambient food products, at a competitive price, whilst focusing on achieving a food system based around quality, locally manufactured products & short circular local sustainable supply chains, all delivered with an exceptional level of customer service. We are also proud to hold BRC AA accreditation.

Our butchery selection includes a full range of primal cuts of pork and beef and a full range of chilled and frozen poultry. We also hold stock of Scottish beef, pork and poultry, sourced from trusted suppliers across Scotland.

We have a range of venison cuts available as well as a large range of retail products which are complimentary to butchery sales.







a great deal for butchers and processors 0800 783 7331



PROUD TO SUPPORT THE BEST UK BUTCHER SHOPS WITH THE BEST NATIONWIDE DEALS

SCOBIES DIRECT IS THE ONLINE SUPERSTORE FOR BUTCHERS, FARMSHOPS, DELIS & PROCESSORS

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd

Sandyford Road, Paisley. PA33 4HP



'Founded on eight generations of farming and now over fifty years and three generations in the meat industry. John Scott Meat have product knowledge like no other, specialising in the finest beef, lamb and pork.

From our plant in Paisley, John Scott Meat are proud to offer a full range of bone in and boneless prime beef, bone in lamb and bone in pork. All beef is boned on site in our boning plant by our expert butchers to a high, well- trimmed spec, offering the full range of products.

We also specialise in the hugely popular private kill and delivery service which covers our vast delivery network. On top of this we offer a bespoke boning service where customers can have their beef butchered and packed into primal cuts, saving both work and costs for the customer.'

For all enquires please contact our sales team on: 0141 889 3205

www.johnscottmeat.com

Enquires@johnscottmeat.com

<u>Facebook</u> https://www.facebook.com/johnscottmeat/ <u>Twitter</u> https://twitter.com/JohnScottMeat <u>Instagram</u> https://www.instagram.com/johnscottmeat/



Suppliers of the Epelsa Openscale and stainless steel scales . Unit 2/4 Granary Sq, Bankside, Falkirk FK2 7XJ Tel: **01324 611311** <u>https://www.scotweigh.co.uk</u> <u>sales@scotweigh.co.uk</u>

Scotweigh is a full service weighing company which has been serving Scottish butchers almost 35 years. We supply, repair & service all types of weighing equipment - from your everyday basic back shop scales to modern fully featured weighing solutions, including our market leading "*all singing all dancing*" **Scotweigh Connect** system.

Scotweigh Connect is a retail & wholesale scale system which we create in-house for you, the craft butcher. Scotweigh Connect allows you to easily serve customers in the front shop with advanced promotions, run loyalty and savings club programs, take orders, pack orders with simple picking lists, manage staff time-sheets and holidays, run customer accounts with special pricing and label pricing, and download orders from your website.

If you don't have a website, we can create and host your Scotweigh Connect linked website too .





SCOTWEIGH



CONNECT

WALTERS TURKEYS LTD.

Bower Farm, Aldworth, Reading, Berks RG8 9TR Contact: Edward Walters M: 07786 332952 T: 01635 578251 Email: edward@efwalters.com Web: www.waltersturkeys.co.uk



Our Free Range Bronze and Organic Turkeys are reared and processed on our family farm high on the Berkshire Downs. The turkeys are all dry plucked and hand finished, they are game hung up to two weeks ensuring they are moist, tender and develop a good old fashioned flavour.

We are a friendly family business that has been producing turkeys fresh for Christmas since 1971, chat to Ed Walters to find out more.



WILLIAM SWORD LTD

8 Limekilns Road, Blairlinn Ind Est Cumbernauld G67 2 TX Office : **01236 725094** Sales : **01236 725111** www.williamsword.co.uk www.scottishsoup.co.uk

Founded in 1894 William Sword Ltd. is still owned and run by the Sword family . Manufacturing a popular range of bakeoff products , including the best selling jumbo sausage roll , we are perhaps better known for supplying butchers throughout the UK with pastry and Scotch pie shells. Available fresh or frozen , our pastry products have helped many butchers , and bakers achieve many coveted awards . From multiple winners of the Scotch Pie Club gold medals , to Best Steak Pie with the Scottish Bakers Federation , and many in between . Always working with the customer in mind , we have continued to introduce new products through out the seasons. With takeaway food proving popular with many butchers at lunch time , our sister company , The Scottish Soup Company , provide tasty , and profitable homestyle soups ready to heat . These soups are available in 4kg , for the lunch trade , or in 600g pots for your Multidecks.

We can be contacted by phone on 01236 725094 ,01236 725111 or you can visit our websites on www.williamsword.co.uk , www.scottishsoup.co.uk

And as many of you know you can call and ask for a visit from our friendly Representatives . Nikki McDowell 07383428626 .



BROT

SUNDOLITT LTD

Sundolitt LTD, Stirling Agricultural Centre, Stirling, FK9 4RN

Contact: David Watt Tel: 01674 676006 Mob: 07827852563, E:mail:- david.watt@sundolitt.com Web:- <u>www.sundolitt.com</u>

Sundolitt Ltd is the UK business of the Sunde Group a highly respected European leader in the manufacture of EPS (expanded polystyrene) and XPS (extruded polystyrene) products. It has an outstanding reputation for quality, value and customer service.

Sunpack, part of the European Sunde Group, designs, manufactures and supplies insulated and protective EPS packaging for fresh fish and meat as well as for other goods such as pharmaceuticals, electronics goods and horticulture.

Offering expert design and technical advice on all aspects of its products and applications, Sunpack applies its specialist project experience to develop innovative packaging solutions, to client's bespoke requirements. The company has built an outstanding reputation for quality, value and customer service and from its various sites in Scotland and the North East supports the fresh meat and fish industry with all its transit packaging requirements. The bulk of our raw materials are sourced from our own European manufacturing plants which operate in full compliance with Environmental Management System ISO 14001:2015

compliance with Environmental Management System ISO 14001:2015 Certificate 901198.

All our sites are also accredited to Global Quality Management Standard BS EN ISO 9001:2015 assuring you of our comprehensive commitment to quality in every part of our business.

We also operate the EC Eco Management and Audit Scheme (EMAS) to ensure that all relevant laws and regulations are adhered to and continuous environmental improvements are achieved.





THISTLE MACHINERY SERVICES LTD

Unit 5, Block 12, Whiteside Industrial Estate Bathgate EH48 2RX Contact: Jamie Hardie Website: www.thistlems.scot Telephone Number: 01506 815577/07764200407 Email: Jamie@thistlems.scot

tracey@thistlems.scot

Thistle Machinery Services Ltd are a Scottish Food Machinery Company with a difference. The Company founder Jamie Hardie has over 20 years' experience within the trade and is a specialist in Vacuum and Packaging Machinery.

Jamie and his engineering team offer first class expertise in solving your machinery problems and production requirements.

Including: Service Repair Spare Parts Refurbishment/Overhauls New Machinery

Our main aim is to give the best service that you can rely on.

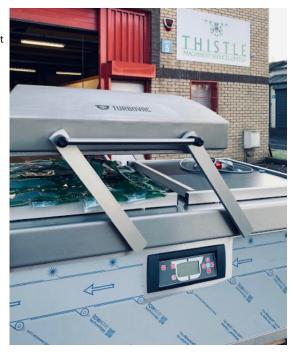
Every machine bought from us you can buy with complete confidence as we will install, set up, service and maintain where required.

Technical advice & help is always available.

Proud to be serving the Scottish Meat Industry.



Thistle Machinery Services Ltd



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