

SCOTTISH CRAFT BUTCHERS

Corporate Members Directory

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.

The collage features the following logos and brands:

- Capital Cooling
- McDonnells - suppliers to the food trade
- DEVRO
- BARRA BRONZES - PREMIUM TURKEY
- DPS - DIRECT POULTRY SUPPLY
- handtmann - Ideas for the future.
- paymentsense - beyond ordinary
- Thistle Machinery Services Ltd
- SCOTWEIGH CONNECT
- DALZIEL
- MARSHALL WILSON
- Verstegen - SPICES & SAUCES
- SCOTTISH CRAFT BUTCHERS
- ROBERTSON'S - EST. 1870 - Fine Foods of Ayrshire
- LRS COOLING SOLUTIONS
- LAWRIE SYMINGTON
- SWORD
- Sundolitt
- WALTERS - THE TASTE OF CHRISTMAS - TURKEYS
- PARAGON
- Kelly Bronze - BRED TO BE WILD in Ayrshire
- SCOBIES DIRECT.com - Adding value to food
- G-MAK REFRIGERATION AIR CONDITIONING
- JOHN SCOTT MEAT
- Hanwell - Ultimate peace of mind
- COLIN HEWITSON - WEIGHING & FOOD PROCESSING EXPERTISE
- Avery Berkel
- Lucas INGREDIENTS
- AES
- The Dalesman Group
- meat management
- ESC Packaging - Your Brand...Your Environment...Your Choice.
- BIZERBA

AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray Cleaners

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

AES

OUR BUSINESS

About 32 years ago we became aware of **JEROS A/S** and their range of machines which clean equipment used in 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 powerful pumped water jets of circulating wash water.
-finishing with fresh hot rinse water at 85°C - disinfects & bacteria free.
-automatic soap dose, timed at first fill, sensed while cleaning, and adjustable.
-eight sizes for specific needs - with guaranteed hygiene every time.
-key-pad allows programme selection and programme modification.
-are insulated and self cleaning. Easy clean wash water filters.

CONTINUOUS HIGH VOLUME WASHING MACHINES.

-is a tunnel washing machine with conveyor through, and on wheels.
-rinse with fresh, heated water
-four sizes for specific needs - continuous cleaning. 200/300/400 per hour
-smallest size machine can be one person working, having two options.
-for plastic crates, baskets, trays ; or with mesh conveyor for everything else.

Our business is now significant with maintenance of these machines for which we have deep knowledge from experience.

We also routinely sell many new machines.

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



BARRA BRONZES

Lochend of Barra, Inverurie, Aberdeenshire, AB51 0JP

Craig Michie: **01651 871600**

Email: sales@barrabronzes.co.uk

Web: www.barrabronzes.co.uk



Our award winning turkeys roam around the fertile land of our farm in the heart of Aberdeenshire, where they instinctively forage for insects and graze on brassicas, apples, pears and Italian ryegrass. This ensures a richer flavour with distinct nuances.

A Barra Bronze is grown very slowly, hand plucked and then game hung. This produces a flavour and texture that is truly sublime.

The sum of all this knowledge and creativity ensures that a Barra Bronze is something unique, something distinctive and something truly special.

Our turkeys arrive at our farm at one day old at the start of June. Turkeys have to remain indoors for the first few weeks under a heat source. After this period, our turkeys are then free to roam around outdoors at the beginning of July.

We only rear female turkeys as they are more flavoursome than a male turkey and grow more slowly. They are also juicier and produce a delightfully rich gravy.

Our turkeys are reared and processed on our farm

This ensures minimum stress to them and greatly improves the quality of the meat.

We take the extra effort to dry pluck each of our turkeys and then finish them by hand.

Gordon Ramsay explains that "most turkeys are wet plucked by a machine, its quicker but it takes off a top layer of the skin that holds in the flavour which gives the turkey a crispy finish when cooked. Vital." Dry plucking allows us to hang our turkeys in a cold store for two weeks which allows the meat to mature and develop more depth in flavour. Each Barra Bronze is wrapped in greaseproof paper, expertly trussed, and then individually boxed. The Barra Bronze also comes with cooking instructions, a pop up thermometer and a sprig of herbs.



BIZERBA (UK) LTD

2-4 Erica Road, Stacey Bushes, Milton Keynes MK12 6HS

Contact: Anthony Matthews , Marketing Manager Tel: **01908 682740**, Mobile: **07798 938493**

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 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 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.

BIZERBA



and



of



CAPITAL COOLING REFRIGERATION LTD

12 Dunnet Way, East Mains Ind Est Broxburn EH52 5NN

Contact: Gerry Simpson

Tel: **01506 859000**

E-Mail: gerry.simpson@capitalcooling.com

Mob: **07917 425497**

Web: www.capitalcooling.com

Tel no: **0800 644 4004**

About Capital Cooling

Capital Cooling, based just outside of Edinburgh, are a national supplier of commercial refrigeration products to the retail, hospitality, foodservice and manufacturing sectors. Capital Cooling can provide a unique end-to-end service from the design, manufacture and supply of products through to the delivery, installation and after-sales support.

Capital Cooling focus on providing high quality, affordable refrigeration solutions that focus on usability, performance and efficiency and the product range consists of everything from small storage chillers and freezers to bespoke walk-in chillers and temperature-controlled production facilities.

Display Refrigeration

Capital Cooling have a wide range of display refrigeration options, from serve over counters to multidecks and all are available with either an integral or remote refrigeration system. Built to the highest possible standards their products deliver exceptional performance and reliability day after day.

Kube Coldrooms

With the KubePlus and KubeUltimate coldrooms Capital Cooling can supply either off-the-shelf or bespoke walk-in solutions to suit the needs and requirements of any client. Their in-house project management team will identify the perfect solution and ensure that the installation is delivered both on-time and within budget.

For more information visit www.capitalcooling.com or call **0800 644 4004**



The Dalesman® Group

We are the flavour enthusiasts at The Dalesman Group and have been creating the finest selection of seasonings, fine food ingredients, culinary and functional blends for the breadth of the food industry for the past 40 years.

By using only top-quality ingredients, our in-house experts combine four decades of knowledge with working closely with customers to create innovative products that do not compromise on flavour, taste, or functionality. With over 7000 products for you to choose from whether you are looking for a new sausage flavour, bakery or vegan product, or require something more functional like a fat replacer or brine, we are sure to have the right product for you.

If you require a bespoke blend, our in-house New Product Development (NPD) team are an invaluable resource when it comes to creating your new, unique product, with the ability to work to specifications supplied, matching current products or creating completely new ones.

With minimum order quantities of only 100kg, you can test the market before buying in bulk to minimise the risk of bringing a new product to market. All our products are packaged with the customer in mind, ensuring safe delivery and longevity of quality and we offer the ability to personalise all pack sizes to aid your manufacturing process. Finally, we pride ourselves on our friendly, personable, and face-to-face service.



When you choose to work with The Dalesman Group you will receive a dedicated and experienced Account Manager who is on-hand from first enquiry through to delivery helping you with the challenges you face daily.



Call 01274758000 or order online at www.dalesmandirect.com

DALZIEL LTD.

Bellshill North Industrial Estate, Bellshill ML4 3JA

Website www.dalziel.co.uk

Telephone 01698 742612

Email ScotlandSales@dalziel.co.uk



DALZIEL

We strive to bring inspiration and 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 Marinades and sauces, Smiths Sundries, and Smiths Machinery.

Our knowledgeable skilful team is ready to inspire you, and they want to help you keep your important customers interested in your business and making sure they keep coming back for more and more!!



Crumb & Batter Systems



Meat Supplies



Dalziel Blended Ingredients



Retail Butchery Product List



Plastic Casings



Smiths is Sundries

DIRECT POULTRY SUPPLIES LTD.

Banfield, Near Preston PR4 0TT

www.directpoultry.co.uk

Contact **Chris Flanagan** (Scotland Depot) Mob: **07768 477791**
Tel: **01995 670271**

info@directpoultry.co.uk

DPS stands for 'Direct Poultry Supply' and although back in 1952 we only sold poultry, today we are wholesalers of both poultry and meat products of the highest quality and variety, which we package and distribute all over the UK.

THE DPS GUARANTEE

The DPS Guarantee is simple we believe in only quality, from sourcing to packaging and only excellence in our service to our customers.

OUR PRODUCE

Our guarantee begins with the produce we source, because without a quality product to begin with, we're not going to get the best possible end result to you! That's why we scrutinise every aspect of our product. We want to know everything about it; how it lived, where it comes from, what kind of life it's had! Our quality control allows no room for error.

OUR FACILITIES

Our modern processing and packaging facilities are regularly inspected and pass stringent industry tests to ensure the highest levels of hygiene and safety.

OUR SERVICE

Our service to you is the third and final part of our guarantee. It's just as important as the produce we source and the facilities we package it in. We value our customers and we'll stop at nothing to make sure you're satisfaction is 100%.



Devro Edible Collagen Casings (Select-F)

Butchers casing specifically designed with excellent clarity & handling properties, it is a viable alternative to Sheep or Hog gut, suitable for Pork or Beef links, long lasting clarity & high meat show.

ADVANTAGES:

Reduces cost – no wash or soak time (clean & simple to use)

Consistent tender bite appreciated by consumer

Calibre variants for all types of fresh sausage

Excellent hand-linking properties

Good machinability for high productivity on all filling systems (twist linking equipment)

Glossy fresh appearance for consumer appeal

Hygienic and traceable sourcing for food safety and brand security (fully traceable from farm)

Excellent technical support

Company Name: Devro (Scotland Ltd)

Website: www.devro.com

Tel no: 01236 872261

Contact details: **Thomas Downie** Technical Sales Specialist

Email: Thomas.downie@devro.com

Mobile Tel: **07715764268**



DEVRO



ESC PACKAGING LTD

Ferryhills Road,
Inverkeithing,
Fife KY11 1HD.

Company Name: ESC Packaging Ltd
Contact : **Carri Walker**
Website : www.eosc.co.uk
Tel no : **01383 418610**
Email : sales@eosc.co.uk
Mobile : **0747 007 8854**



ESC Packaging Ltd has been supporting butchers with their packaging needs since 1978. Our warehouses are crammed with stock for nationwide next day delivery, including:

Food papers : Duplex, Heavy waxed, Greaseproof, Peach Paper, Silicone Multibake.
HDPE and LDPE : Counter bags, Sacks, Vest carrier bags, Sheets and Bags on a roll.

Paper bags : All sizes of kraft and sulphite flat paper bags, SOS shopping bags, Paper tape and twist handle carrier bags in 7 sizes.

Sundries : Blue Centrefeed roll, Bag sealing tape, Compactor sacks & black sacks.



Our speciality is in the supply of branded packaging to enhance our clients image and provenance. We have inhouse design and CAD facilities and over 350 carefully selected factories worldwide ready to create the perfect solution. In addition we offer onsite storage and drop shipping of orders for our clients with next day delivery in most cases.



Gmak Refrigeration Ltd

Hercules House,
Musselburgh,
East Lothian, EH21 7PB,
contact : **Nigel Smith**
Tel: **0131 660 4430**

Website: www.gmakrefrigeration.co.uk
Telephone number: 0131 660 4430
E-mail: service@gmakrefrigeration.co.uk

G-Mak Refrigeration Ltd are based in Musselburgh and have over 20 years of experience specialising in the service, maintenance and sales of commercial refrigeration equipment & air conditioning for independent butchers and other similar fresh food retailers.

G-Mak are also the appointed UK agent for all new and existing **Eurocryor** sales & service requirements.



HANDTMANN LTD.

9 Chartmoor Road,
Leighton Buzzard,
Bedfordshire, LU7 4WG

Tel: **01525 244440**,

Fax: **01525 244469**

Website: www.handtmann.co.uk

Managing Director: **Anthony Daniels**

Dedicated to sales/support of its extensive range of filling & portioning machines suitable for all levels of sausage production including continuous processing with ConPro/ConProLink, collation & robotic loading solutions, plus modular AL-Systems for voiding, linking, cutting & hanging in natural, collagen & artificial casings.

System designed lines with inline grinding and checkweighing for fresh mince portioning with tray de-nest and loading features, suitable for high speed production as applicable.

Series of multi-lane burger/ball/kofte formers, kebab extrusion & depositing and adaptable sausage roll/pastry systems for the bakery industry.

Range of HVF-type Vacuumised Hopper Filling Machines for the Whole Muscle/Cooked Meat production.

Comprehensive network of field service technicians for full after sales service and support throughout the whole of the UK and Ireland.



handtmann

Ideas for the future.



HANWELL SOLUTIONS LTD

(Wireless Temperature Monitoring)

Units 8-9, Pendle House, Jubilee Road, Letchworth Garden City,
Hertfordshire, SG6 1SP

Contact - **Marcus Stacey-Bradbury**

T: **01462 688070** M: **07921 383779**

E: msb@ellab.com

W. www.hanwell.com

 **Hanwell**
Ultimate peace of mind


Part of the
Ellab Group

Notion Lite is an automated, 24/7 temperature monitoring system that protects your stock in an out of working hours, reducing the need for manual checks or visits. The system alerts you to changes in temperature or problems with your refrigeration equipment via instantaneous email or text alerts, anytime or anywhere.

Notion Lite benefits from accurate temperature sensors and a simple plug-and-play setup, combined with our efficient cloud-based software. The system has been designed specifically for ease of use and provides business owners with immediate access to real-time temperature data 24/7, with audit-ready reports available at the click of a button.

Benefit from the use of a wireless, long-range radio signal that remains the strongest in the industry, keeping it separate from Wi-Fi bandwidth and reducing the need for repeaters.

Notion Lite Benefits:

- 24/7 Cloud-based technology
- Instant alerts (E-mail and/or SMS)
- Plug and play up to 30 refrigeration units (for more, search for Hanwell IceSpy)
- HACCP Audit ready
- Simple 5 step installation
- Removes the need for manual checks
- Improves product quality and reduces product waste
- Accurate and reliable temperature monitoring

In need of calibration? Our convenient, reliable on-site calibration team are available for minimal disruption to your system. Alternatively, our in-house calibration lab enables users to send units when convenient. Our flexibility in cost and convenience extends to a multitude of calibration points and optional UKAS certification.



Hanwell
Ultimate peace of mind

Put temperature monitoring to the back of your mind

“Really first class device and easy to use, I'd recommend Notion Lite to any small retailer for peace of mind and efficiency.”
Jon West
The Art of Meat owner

- Out of hours alerts
- Assists with HACCP regulations
- 24/7 monitoring
- Access to historical records

COLIN HEWITSON KRH

2 Elms Way,
Ayr
Ayrshire
KA8 9FB
Contact: **Colin Hewitson**
Tel: **07769686985**



With over 30 years experience colin is widely recognised as one of the most respected & knowledgeable dealers within the weighing, labelling & food processing machinery industry.

One of the 1st corporate members of the sfmta he has been proactive within the federation for over 20 years attending & sponsoring events all over Scotland where his hospitality is legendary.

His expertise with Avery Berkel system scales, Connexio software & web integration is renowned throughout the red meat industry where he continues to enhance both retail & wholesale business systems on a daily basis.

30 years working in partnership with some of the worlds greatest machinery manufactures & servicing companies has enabled colin to supply you with the full range of mincing, slicing, processing, cooking, refrigeration & packaging solutions to compliment your exacting demands.

With over 1000 satisfied customers it is understandable that a glowing referral is never far away.

 **07769 686985**  **colinhewitson@dslmail.co.uk** **2 Elms Way, Ayr, KA8 9FB**

KELLY BRONZE (SCOTLAND) LTD

Magbiehill Farm House,
Dunlop Road,
Stewarton
KA3 3ES
Contact: **Alistair Monk**
Email: ally@kellyturkeys.com
Website: www.kellybronze.co.uk
Tel: **01560 482404**

KellyBronze
BRED TO BE WILD
in Ayrshire

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 14th 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 farms 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: **Hamish McCall**.
Tel: **01555 662281**
E: mailbox@lawrieandsymington.com
Web: www.lawrieandsymington.com

LAWRIE & SYMINGTON

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.



LRS COOLING SOLUTIONS LTD.

Eon House,
Earn Avenue,
Righead Ind Est,
Bellshill, ML43LW
Contact: **Melanie Collins**.
Tel: **0800 246 1980**
Email - enquiries@lrs-uk.co.uk
Web: www.lrs-uk.co.uk



We are LRS COOLING SOLUTIONS. Your ally in state of the art cooling solutions.

We are a Refrigeration & Air Conditioning Company based in Lanarkshire and cover the central belt of Scotland.

We offer innovative refrigeration & air conditioning solutions covering many disciplines from design and project management, through to installation, commissioning, service/repair and maintenance.

We strive to deliver our refrigeration & air conditioning solutions whilst exceeding customer expectations. With top tier repair, maintenance & installation services to support you and your investment every step of the way.

Our refrigeration & air conditioning engineers are City and Guild qualified to industry standards as well as being FGAs certified.

www.lrs-uk.co.uk
Head office - **0800 246 1980 (9am – 5pm)**
Out of Hours – **07494081979**
enquiries@lrs-uk.co.uk



LUCAS INGREDIENTS

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

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.

We are available on Facebook, Twitter, Instagram & LinkedIn

Facebook - <https://www.facebook.com/LucasIngredients>

Instagram - <https://www.instagram.com/lucasingredients/>

LinkedIn - <https://www.linkedin.com/company/lucas-ingredients/>

Twitter - <https://twitter.com/LucasIngredient>



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: sales@mcdonnells.ie

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.



McDonnells
suppliers to the food trade



MANCHESTER RUSK COMPANY LTD

Flava Ho, Harper Rd 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.

Experts in creating innovative flavours & products, we pride ourselves on adding value to the food industry and giving our customers an unfair advantage.

Home of the famous Red Tub, we're constantly looking to refresh and update with exciting new products and flavours.

MRC



MARSHALL WILSON PACKAGING

39 Bogmoor Place, Govan,

Glasgow G51 4TQ

Contact: Ian Queen,

Tel: 0141 445 3199

Mob: 07730766500

E: sales@marshall-wilson.co.uk

W: www.marshallwilson.co.uk/



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

Meat Management magazine and its website provide a unique and comprehensive information package in print and online for the UK meat industry

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.

meat
m
management



PARAGON PRODUCTS

Hygiene Specialists,

Newhailes Ind Est, Newhailes Road,

Musselburgh EH21 6SY

Tel: 0131 653 2222

Fax: 0131 653 2272



Site visits for recommendations

Chemical cleaning and infection control products

Hygiene colour coded cloths, mops, brushes, squeegees and more..

Specialist brushes for mincers, sausage fillers and other equipment

Chemical dispensing systems

Automatic hand towel and soap / sanitiser dispensers

Manual hand soap / sanitiser and paper dispensers

Surface, hand and probe wipes

PPE equipment including masks, gloves, aprons

Cleaning procedures / HACCP folder

Probe thermometers and temperature measuring devices

Paperless temperature recording solution

Wifi chiller monitoring

Paperless cleaning schedules

Staff training

Full hygiene and ventilation deep cleans to insurance standard TR/19

Fogging / Misting equipment

Full range of machinery including steam machines, floor machines and more



PAYMENTSSENSE

17 Hunterhall Place
Perth
PH2 7TZ

Contact: **Ruth Anderson**
Mob: **07957855067**

Ruth.anderson@paymentsense.com
www.paymentsense.com/uk/

 **paymentsense**
beyond ordinary

“ Leading the way for Paymentsense with Scottish Craft Butchers for me has been a ‘beyond ordinary’ experience. My name is Ruth, and with 30 years of varied retail sales experience my focus is on delivering merchant services through a customer-focused business model. I believe it’s the basics that count in building business partnerships with honesty, integrity and transparency that you can actually see.

You work in your community and in Paymentsense we seek to do the same. Whereas our competitors rarely ever see a merchant face-to-face I always endeavour to provide the assurance of a local service alongside world-beating products. So, even when I’m promoting the latest in merchant services’ technology it’s always tailored to the basic business needs of each merchant, without one compromising the other. This balance ensures we deliver a bespoke service into your business and your workplace.

So, what else can we offer apart from world-class service ... how about:

NEXT DAY SETTLEMENT ~ REFUND OF EXIT FEES ~ 1/2 PRICE TERMINALS ~ PCI ASSISTANCE ~ ANNUAL RATES REVIEW ~ FREE ON-SITE INSTALLATION

*So, I ask you to remember - **P is for Paymentsense and P is for partnership.** I look forward to building that partnership with your business big or small.”*

Ruth Anderson
Paymentsense (Business Development Manager, Scotland)



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.

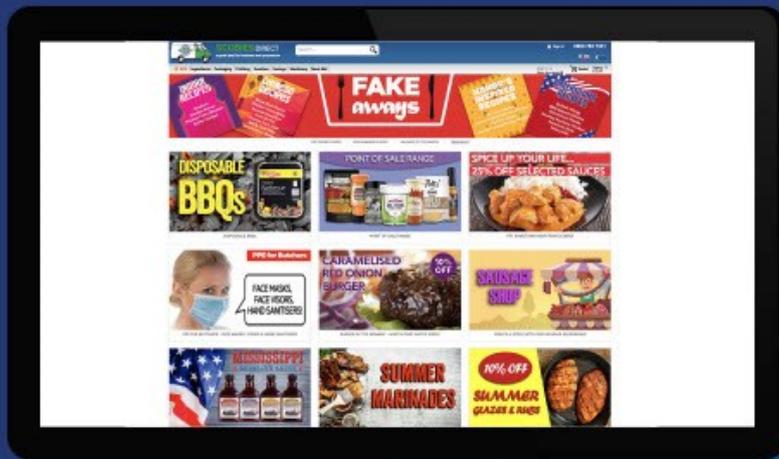
Our craft butchery skills and traditional recipes have been handed down through the family, and we are now the only producers of genuine Ayrshire bacon still operating in Ayrshire.

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.



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John Scott Meat (Paisley) Ltd

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With eight generations of farming as well as fifty years and three generations in the red meat industry behind us, working with livestock on a daily basis helps us have product knowledge like no other.

From our plant in Paisley, John Scott Meat are proud to offer a full range of bone in and boneless prime beef along with bone in lamb. All beef is boned on site in our boning plant to a high, well-trimmed spec.

We also offer a hugely popular private kill and deliver service which covers a wide delivery area.

With the independent butcher shop being the key focus of our business we strive for 100% satisfaction with every order – no matter what size.

For all enquires please contact Jason or Brian on: **0141 889 3205**

Mobile - Jason: **07826 111 610**

Brian: **07808 903 279**

www.johnscottmeat.com

Enquires@johnscottmeat.com

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SCOTWEIGH

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sales@scotweigh.co.uk

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 .



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:- www.sundolitt.com

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 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

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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



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** and **David Mooney 07786115440.**



TPS SCOTLAND LTD

TPS Scotland
26 Kelvin Avenue, Hillington Park,
Glasgow, G52 4LT
GEORGE MURPHY MANAGING DIRECTOR
t 0141 883 6260
m 07821 676 381
E mail- george@tps-scotland.co.uk
Website: www.tps-scotland.co.uk
Tel no: 0141 883 6260
Email: office@tps-scotland.co.uk



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.

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 : www.tps-scotland.co.uk



VERSTEGEN LTD.

Unit A9B Plough Road Centre,
Great Bentley
Essex CO7 8LG
Tel: **0800 011 3246**
Email: info@verstegen.co.uk



Verstegen Spices & Sauces – Enjoy Great Taste!

Supplying retail butchery since 1886...

At Verstegen, we are at the forefront of product innovation when it comes to premium value-adding ingredients for butchers. Best known in the UK for our core range of great tasting sauces and World Grill™ marinades, and additionally for our best-selling consumer Micro Sauces, we produce approximately 7500 different products covering the following categories across all sectors of the food industry;

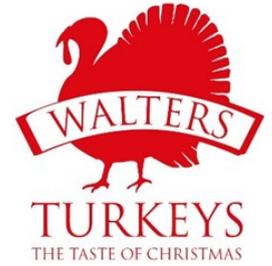
Single herbs & spices (incl. freeze dried), seasoning blends and mixes for all kinds of meat products (burgers, sausages, meatballs, meatloaf, continental charcuterie), functional ingredients/additives for all kinds of meat preparations and applications, brines and cures, batters, breadcrumbs and schnitzel mixes, marinades (oil, water or emulsions), sauces (ready meals, condiments, sliceable) and also sundry items. Additionally we offer bespoke private label services, MOQ's apply.

To learn more about how we can serve you and your business, whether you're looking for inspirational new recipes, or need assistance refreshing your counter displays, we have the expertise on hand to deliver quick results. Contact your local Verstegen specialist today for more information – Erin Conroy



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.



SALSA

Safe and Local Supplier Approval



SCOTTISH CRAFT BUTCHERS

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Food Safety Regulations

Food Labelling Legislation

HACCP

Retained Health and Safety Consultant

Employment Law Advice



EMPLOYMENT LAW ADVICE

24/7 advice from Employment Law specialists, Lindsays

Employee Handbook and all the documentation and policies you need

All for free

CAN YOU AFFORD NOT TO BE A MEMBER?

Organisations we work with

- Food Standards Scotland
- Quality Meat Scotland
- The Scottish Government
- Scottish Association of Meat Wholesalers
- Institute of Auctioneers
- Skills Development Scotland
- Scottish Qualifications Authority
- Scottish Food Enforcement Liaison Committee

SUPPORT

- Members Only Website
- Packed with information
- Over 4000 stories



SUMMARY

It is your duty as a business owner to keep up to speed on changes in legislation & guidance

SFMTA is the only organisation representing Scotland's butchers.

Meetings offer opportunity to meet and discuss with fellow traders