



SCOTTISH CRAFT BUTCHERS



Corporate Members Directory 2025

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.



DB FOODS

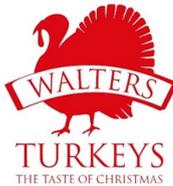


McDonnell's
suppliers to the food trade



DALZIEL

Your Secret Ingredient



Enjoy great taste



Thistle Machinery Services Ltd



AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray Cleaners

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

OUR BUSINESS

About 34 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 83deg.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 selection and 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.

AES



Protecting people and goods for a better everyday

BEWI is a leading international provider of packaging, components and insulation solutions.

We provide packaging solutions that protect your products from shock, heat, cold and moisture.

Our boxes are **100% recyclable** EPS, that insulate and keep the inside temperature steady even during long haul transports.

We can supply in a range of sizes:

- EPS Delivery Boxes
- Waxed Cardboard
- Cardboard Boxes
- Gel Packs



For more information please visit our web site or contact one of our sales team:

David Watt
07785 623992
David.Watt@Bewi.com

Owen Baird
01224 873166
Owen.Baird@Bewi.com

bewi.com/uk

BEWI

BIZERBA (UK) LTD

Bizerba House, Precedent Drive, Rooksley, Milton Keynes, MK13 8PE Tel: 01908 682740

WEBSITE: www.bizerba.co.uk

EMAIL: info@bizerba.co.uk

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.

BIZERBA



Dalebrook®

Trusted Since 1945

- DURABLE, FOOD-SAFE MELAMINE
- EASY TO CLEAN AND DISHWASHER-SAFE
- PERFECT FOR BUILDING ATTRACTIVE, HYGIENIC, AND ORGANISED DISPLAYS
- PROVEN TO REDUCE WASTE AND IMPROVE EFFICIENCY



CATALOGUE

Elevate Your Counter with Professional Display Solutions

At Dalebrook, we specialise in premium melamine displayware designed to help butchers showcase their products with maximum impact.

Whether you're presenting cuts of meat, sausages, pies, or deli items, our products are built to enhance your counter's visual appeal, drive sales, and create a standout customer experience.



Tel: 01376 510101 email: sales@dalebrook.com

www.dalebrook.com



DALZIEL

We are committed to delivering **inspiration & innovation** to all retail craft butchers, supporting them in driving their businesses forward with confidence and success.

Our experienced and professional team offers only the most trusted and respected brands in the retail butchery industry, including Lucas Ingredients, Versteegen World Grills & Sauces, RAPS Magic Marinades, MRC Red Tubs, Dalziel Sundries, and Dalziel Machinery.

The Bellshill Meat Team is proud to supply a comprehensive range of premium meat products, including our own established brands: Drovers Beef, Glenvale Pork, Kingsworth Chicken, Castle Crown Pork & Gammon, and Odin Bacon – each recognised for its quality and consistency.

With deep industry knowledge and a genuine commitment to your success, our dedicated team is here to support and inspire you, helping you engage your customers and ensure they return to your business time and again.



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 3NS
- Bellshill Depot - 01698 749 595 www.dalziel-online.co.uk
- Aberdeen Depot - 01224 723 550 scotlandsales@dalziel.co.uk



TRUSTED BY BUTCHERS SINCE 1979

Dalesman® seasonings and functional blends help butchers create quality products that deliver on flavour and stand out in the counter. They are consistent, reliable and made to keep customers coming back for more.



Order today at DalesmanDirect.com or call us on **01912 596 363**



Scan the QR codes - To buy now and sign up to our newsletter for the latest offers & inspiration

Verstegen Spices & Sauces UK Ltd



Verstegen Spices & Sauces UK Ltd
Plough Road
Great Bentley
Essex CO7 8LA

Tel: 01206 250200
Email: info@verstegen.co.uk
www.verstegen.co.uk

Verstegen Spices & Sauces, founded in Rotterdam in 1886, is a renowned Dutch family company specialising in high-quality spices, spice blends, sauces, and marinades.

Known for its commitment to quality, sustainability, and innovation, and with a strong emphasis on customer satisfaction and corporate social responsibility, Verstegen supports fair trade practices and community initiatives in its sourcing regions. Investing in research and development, the company continuously creates new products and enhances existing ones, making it a trusted name in the spice and food industry.

Struggling for new value-added product ideas?
Or is your counter in need of a total refresh?

Simply call us for a totally free consultation
and product demonstration.



DIRECT ENERGY + UTILITIES

100% Independent!

Totally impartial advice – we work for you not the supplier!

Our business is comparing energy deals for you saving you money and time!

Personal service - have one of our energy experts visit you on-site and discuss ways of reducing your energy bills!

Free energy walk around to help cut costs!

We will help with getting all the relevant information required from your current energy supplier making sure 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

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E: mark@direct-energy.net

W: www.direct-energy.net

COLIN HEWITSON CKRH

2 Elms Way, Ayr, Ayrshire, KA8 9FB



DIMENSION PRO

Avery Berkel

Authorised Dealer

Colin Hewitson
Tel: 07769686985

With over 35 years' experience CKRH is widely recognised as one of the most knowledgeable & respected dealers within the complex weighing & labelling industry.

One of the 1st Scottish craft butchers' corporate members we have been proactive within the organisation for over 25 years both attending & sponsoring events all over Scotland where our hospitality is legendary.

Our expertise with Avery Berkel system scales, Dimension 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.



X Pro Labelling



BIZERBA



EST. 2014
DRY AGER

☎ 07769 686 985

✉ colin@ckrh.co.uk

🌐 www.ckrh.co.uk

📍 2 Elms Way, Ayr, KA8 9FB

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

f Colin Hewitson Weighing & Food Processing Expertise

G-MAK
REFRIGERATION • AIR CONDITIONING

G-MAK Refrigeration Ltd offer a complete package of sales, service & maintenance of commercial refrigeration and associated retail equipment & services to customers throughout Scotland.

OUR MANY SPECIALIST AREAS OF EXPERTISE INCLUDE:

- Refrigeration service, repairs and scheduled maintenance
- All refrigerated display equipment including made-to-measure serveover counters
- Refrigerated storage equipment and catering equipment
- Cold rooms including specialist dry-aging rooms
- Air conditioning including wall-mounted, cassette or ducted systems
- Mechanical ventilation systems including extraction and fresh air supply
- Stainless steel fabrication and tabling
- Shop design and shop-fitting including wall claddings, flooring & ceilings
- Food display lighting

To see how we can help with providing cost-effective, efficient and profitable retail solutions for your business please contact George McGhee for an initial discussion.

Tel: 0131 660 4430 or 0131 561 9502

E-mail: service@gmakrefrigeration.co.uk

Website: www.gmakrefrigeration.co.uk

G-MAK Refrigeration Ltd, Alexander House, Eskmills, Musselburgh, EH21 7PB



handtmann
Ideas for the future.

Established in 1986, Handtmann Ltd is recognised as the market leader in filling and portioning equipment within the food processing industry. For over 35 years, the company has demonstrated an unwavering commitment to providing dedicated sales and support for its extensive range of machinery.

Handtmann continues to set new industry standards through innovations such as the VF 800 generation, the ConPro alginate system, and the AL range of machines. Handtmann Ltd was the first subsidiary established directly by Handtmann Maschinenfabrik, based in Biberach, Germany. Founded over 60 years ago, the parent company now operates through more than 100 agencies and subsidiaries worldwide.

9 Chartmoor Road, Leighton Buzzard, Bedfordshire, LU7 4WG
+44 (0)1525 244440
www.handtmann.co.uk



Managing Director: Anthony Daniels



FoodCheck 2.0 | For Butchers

Complete Food Safety Control



Protect your business



Full compliance & traceability



Eliminate paperwork



Save time, reduce costs

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.

- Wireless, automated digital HACCP system
- Meet standards for audits and inspections
- Search by batch, product, user and more
- Reduce food waste



CONTACT US TO LEARN MORE

- www.kelsius.com
- info@kelsius.com
- 07984 880 666



Are you fed up with dull, overpriced packaging?

Retail Packaging Specialists

Enjoy Creative Design and Supply of Eco-Friendly Packaging Solutions from a Scottish Family Business

Let's talk...

Carrie x

01383 418610

sales@eosc.co.uk

www.eosc.co.uk

ESC
Packaging



KellyBronze (Scotland) Ltd

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 18th 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.

Lawrie & Symington Limited
Lanark Agricultural Centre
Hyndford Road
Lanark
South Lanarkshire
ML11 9AX
Contact: Sandy Moore - 07747443260 (Prime Cattle & Store Cows Auctioneer)

Telephone: 01555 662281
Fax: 01555 665100
Website: www.lawrieandsymington.com
E: lanark@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.

LAWRIE & SYMINGTON



PREMIUM ADDED VALUE INGREDIENTS
EXPERIENCED IN TASTE



The retail butcher is at the heart of our business. We are constantly striving to bring to market the highest quality and on trend flavour profiles from around the world. We pride ourselves on being highly dynamic and innovative, ensuring our customers constantly have access to new products to enhance their displays.



Scan to see our full range of U.K. products, including:

- Oil Based Marinades
- Water Based Sauces
- Stir Fry Sauces
- Crumbs
- Gourmet Fillings

If you're looking for impressive flavours and market leading, ready to eat innovations, look no further than AVO UK.

Find your local distributor at www.avo-ingredients.co.uk



FABBRI GROUP

AUTOMAC UK

- Stretch Wrapping Machines & Films
- Integrated Weighing & Labelling
- MAP/Skin Tray Sealers & Films
- De-nesters
- Depositors
- Capping equipment
- MAP Gas Generators



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

T: 01606831113

E: automacuk@gruppofabbri.com

W: gruppofabbri.com/en

Packaging Machines - Films - Software - Service

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, crumb coaters, glazes, rusks and stuffings. Visit our website for our full product range, flavour inspiration and watch our "How to videos".

We are available on Facebook, Instagram, X & LinkedIn

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

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

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

X - <https://x.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
suppliers to the food trade

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.



Sales: 01202 238 239
Sundries 01202 238 200



GOING ABOVE AND BEYOND FOR THE BUTCHER COMMUNITY SINCE 1991

Since DB Foods was founded, we have always stood by the side of the high street and catering butcher. One of our greatest strengths is not only the breadth of range we carry, but the fact that stock is always available.

With a commitment to sustainability, transparency, and exceptional customer service, we provide our partners with trusted solutions tailored to meet the evolving needs of the food industry.

SUPPORT YOUR LOCAL BUTCHER

Support Your Local Butcher - Designed to feel like your own. We designed the Support Your Local Butcher emblem to give independent butchers a stamp they can be proud of - one that looks and feels like it was made just for them.



JOIN OUR APP

With user-friendly navigation and real-time updates, our app ensures that you can place orders swiftly and efficiently, allowing you to focus on what you do best, serving your customers.



ABPAC

Formerly Marshall Wilson Packaging
39 Bogmoor Place, Govan,
Glasgow G51 4TQ
Contact: Lynsey Sinclair
Tel: 0141 445 3199
Mob: 07768520073
E: lynsey.sinclair@abpac.co.uk
W: www.abpac.co.uk

ABPAC

SPECIALISTS IN PACKAGING

ABPAC have been supplying packaging to the food industry for over 50 years. We have the depth of range to be able to supply all your packaging needs.



Packaging:

Ready meal trays, cpet, microwaveable/ovenable, foil, meat trays.

Vacuum pouches, counter bags, carrier bags, wrapping papers, wrapping films, twines.

Foil ashets, smoothwall foils, polystyrene meat trays.



Janitorial:

Chemicals, sanitisers, washing liquid, bleach, drain cleaner, dosage systems. Hand sanitiser, dispensers

Paper products, c-fold towels, centrepull towels, cloths, mops.

MEAT MANAGEMENT MAGAZINE

8 Vermont Place
Tongwell
Milton Keynes
MK15 8JA
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.



A T WHOLESALE LTD

14 Earn Avenue, Bellshill, ML4 3LW
CONTACT: Nad Asghar TEL: 03300 945515
WEBSITE: www.at-wholesale.co.uk
EMAIL: nad@atwholesale.co.uk



My name is Nad Asghar from AT Wholesale – a family-run wholesale business proudly serving customers all across Scotland.

We specialise in supplying a wide range of high-demand food products, including pakora, pizzas, curries, calzones, doner meat, chicken tikka, and a selection of signature sauces. We work closely with a variety of businesses and ensure reliable, weekly recurring orders, each followed up with a personal phone call from our office to maintain a smooth and consistent service.

As we continue to grow, we're looking to expand our supplier network and would be very interested in discussing potential opportunities to work with your company. Our long-term goal is to become a widely recognised and trusted wholesaler across the country.

If you're open to a chat, I'd love to connect and explore how we might work together.

Kind regards,
Nad Asghar
AT Wholesale
07899 790730



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



*"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.



All of this know-how



goes into this








Thriving Perfect Service

TPS

Ingredients, Food Casings & Packaging





KEBORA

Viscofan

DINE
with Atkinson & Potts





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 Pureeety 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 :

TPS SCOTLAND LTD
26 Kelvin Avenue,
Hillington Park,
Glasgow G52 4LT
T: 0141 883 6260
Email: office@tps-scotland.co.uk



www.tps-scotland.co.uk



Taste The Ayrshire Tradition!

Robertsons Fine Foods,
1 Drummond Crescent,
Irvine, KA11 5AN

Contact: Barry Robertson
Tel: 01294 463936
Fax: 01294 472187



OUR HISTORY

For five generations, the Robertson family has produced exceptional Scottish pork, upholding Ayrshire traditions, to butchers across Scotland.



OUR RANGE

At our Irvine facility, family recipes meet modern methods, ensuring quality through out our range of fresh pork, bacon, gammons, cooked meats and sausages.

OUR PARTNERS

Robertsons are proud members of Quality Meat Scotland's quality assurance scheme, as well as Scottish Craft Butchers who remain the beating heart of Scotland's independent butchers.



QUALITY ASSURANCE



Robertsons proudly features the Specially Selected Pork and Scotch Beef logos, guaranteeing our 100% Scottish pork and beef meet Quality Meat Scotland's high animal welfare and processing standards from birth.



FIFE CREAMERY BUTCHERY

c Willie McCulloch

t 01592 655757

e william.mcculloch@fifecreamery.co.uk

w fifecreamery.co.uk

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

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

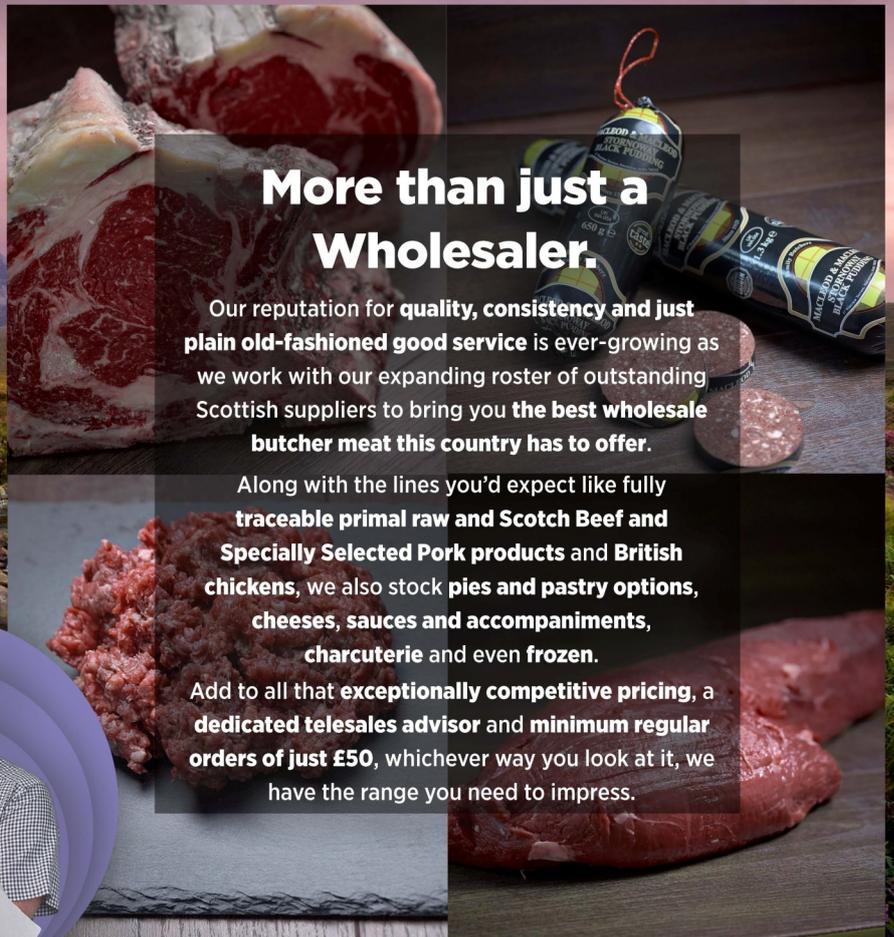


More than just a Wholesaler.

Our reputation for **quality, consistency and just plain old-fashioned good service** is ever-growing 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 Scotch Beef and Specially Selected Pork 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 catering 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.

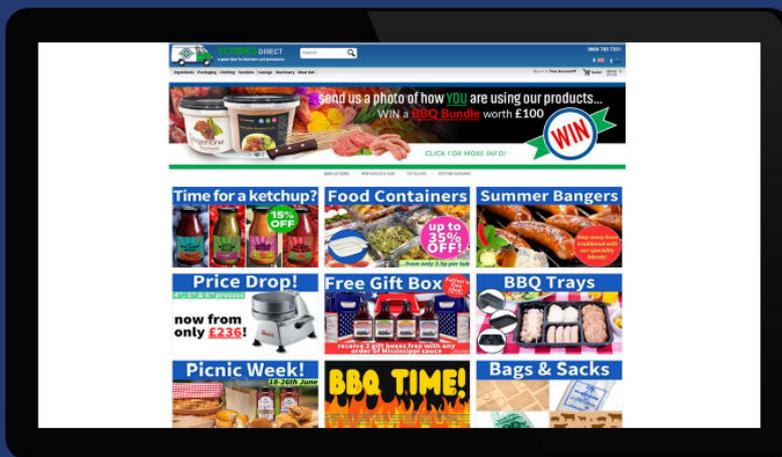
Our butchery selection includes a full range of primal cuts of pork and beef and a full range of chilled and frozen poultry. We also hold stock of Scottish beef, pork and poultry, sourced from trusted suppliers across Scotland.

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



SCOBIESDIRECT.COM

a great deal for butchers and processors | 0800 783 7331



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

**SCOBIESDIRECT IS THE ONLINE SUPERSTORE FOR
BUTCHERS, FARMSHOPS, DELIS & PROCESSORS**

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd
Sandyford Road, Paisley. PA3 4HP



With over fifty years in the meat industry and a legacy rooted in eight generations of farming, John Scott Meat brings unmatched expertise and passion to every cut.

From our facility in Paisley, we proudly supply the finest beef, lamb, and pork - sourced through strong long-term relationships with our trusted and dedicated farmers. Our premium selection includes a full range of bone-in and boneless beef, along with bone-in lamb and pork.

Every cut is expertly prepared on-site by our team of butchers, delivering quality that's second to none. At John Scott Meat, excellence isn't just a standard - it's a tradition.

Tel: 0141 889 3205

www.johnscottmeat.com

Enquires@johnscottmeat.com

Facebook <https://www.facebook.com/johnscottmeat/>

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SCOTWEIGH

Suppliers of the Epelsa Openscale and stainless steel scales .

Unit 2/4 Granary Sq, Bankside,
Falkirk FK2 7XJ

Tel: 01324 611311

<https://www.scotweigh.co.uk>

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.

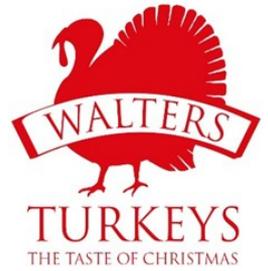
Scotweigh Connect is a retail & wholesale scale system which we create in-house for you, the craft butcher. **Scotweigh Connect** allows you to easily serve customers in the front shop with advanced promotions, run loyalty and savings club programs, take orders, pack orders with simple picking lists, 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 .



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.



SALSA

Safe and Local Supplier Approval



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 .**



Verona Eco Ltd

Unit 10 Langlands Avenue, Kelvin South Business Park
East Kilbride, Glasgow, G75 0YG
Email: orders@veronaeco.com
Tel: 01355 222004



Verona Eco Ltd is a family-run business specialising in sustainable food packaging solutions. We are committed to delivering tailored packaging options with a focus on excellent service, new product development and consistent product quality.

Product Range Includes:

- **Ready Meal Containers:** CPET, Smoothwall, Micro Containers
- **Foils:** Pie Foils, Steak Pie Ashets, Smoothwalls
- **Bags:** HD Counter Bags, Poly, Carrier Bags, Heat Seal, Greaseproof, Paper Bags
- **Paper Products:** Silicone Baking Paper, Greaseproof Paper, Peach Paper
- **Film:** Meat Wrap Cling Film, Centrefold and Singlewound Polypropylene
- **Containers:** Tamper Evident Pots, Protein Trays, Bakery Hinge Packs, Portion Pots
- **Deli & Food-to-Go Packaging:** Salad Containers, Deli Pots and Grab-and-Go Options
- **Printed/ Branded Packaging** – Paper, Food Bags, Carrier Bags, Tamper Evident Pots



Thistle Machinery Services Ltd,
Unit 5, Block 12, Whiteside Industrial Estate
Bathgate EH48 2RX
Tel: 01506 815577 / 07764200407
EMAIL: jamie@thistlemachinery.com

Proud to be serving the Scottish Meat Industry

With over 30 years experience in the industry, Thistle Machinery Services Ltd are a Scottish Food Machinery company with a difference! Offering first class expertise in your machinery issues and production requirements, we offer:

- Servicing & Repairs of most machines inc: Henkleman, Turbovac, Thompson, Kolbe, Rex and many more!!
- Sales of brand new machinery, any make or model, from Bandsaws to Vacuum packers and everything in between
- A full range of spare parts
- Machine overhauls and refurb
- Machine demonstrations available
- Aftersales service & maintenance
- Services packages
- Demonstrations available
- Loan machines (subject to availability)

We also hold a wide range of machinery at our factory just off the M8 in Bathgate



National Health & Safety Company

Grampian Court, Dedridge, Livingston, West Lothian, EH54 6QF

To access these services members can contact the National Health & Safety Company on

Tel: **07957561714** or Email: sfmta@nhasco.com

You must quote the unique reference – 715SMFTA and give your company name.

Services included in the membership package.

- A 24/7 telephone helpline to address any health & safety question or query.
- Access to all update legislation
- Subscription to NHASCO Ltd weekly e-newsletter on health & safety issues.
- Availability of Full Accident Investigation service for major reportable accidents/incidents as required under the Riddor regulations.
- Full set of necessary policies to ensure compliance with the Health & Safety at Work Act 1974 and other regulations.
- Variety of blank template risk assessments for use within the members business including: fire, manual handling, driving, lone working, storage, working at height, first aid, disability access, young person working, plus a variety of others as requested.

Services available at a substantially discounted cost to members.

- >On-site assistance with all risk assessments.
- >On-site audits and inspections for: disability access, fire, food safety, general compliance audits.
- > Attendance at relevant training courses both open attendance at NHASCO premises or local venues.
- > Be-spoke in house training at members premise or arranged venue.
- > Availability of Competent Person service.
- > Attendance at member premise to liaise with enforcing authorities.

lindsays

lindsays.co.uk

'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

