



SCOTTISH CRAFT BUTCHERS



Corporate Members Directory 2026

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.



suppliers to the food trade





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, Verstegen 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

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scotlandsales@dalziel.co.uk



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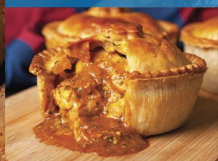
SAUSAGE MIXES & SEASONINGS



BURGER MIXES & SEASONINGS



BAKERY PRODUCTS



GLAZES, COATERS & SCHNITZELS



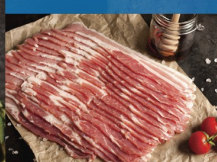
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Verstegen Spices & Sauces proudly supports Scottish Craft Butchers with a high-quality range of spices, seasonings, sauces, marinades, coatings and functional ingredients.

Our experienced food specialists offer in-store product demonstrations and practical support, helping butchers develop value-added counter ideas, sous-vide products and consistent, flavour-led solutions for today's customers. With a focus on innovation, expertise and sustainability, Verstegen helps craft butchers create exciting products with confidence.

Verstegen Spices & Sauces UK Ltd.
Plough Road, Great Bentley, Essex CO7 8LA United Kingdom
Tel: +44 (0)1206 250200 Email: info@verstegen.co.uk
www.verstegen.co.uk

Verstegen adds that extra something.



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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

COLIN HEWITSON CKRH

2 Elms Way, Ayr, Ayrshire, KA8 9FB

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.



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✉ colin@ckrh.co.uk

🌐 www.ckrh.co.uk

📍 2 Elms Way, Ayr, KA8 9FB

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CATALOGUE

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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.



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www.dalebrook.com

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.

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Managing Director: Anthony Daniels



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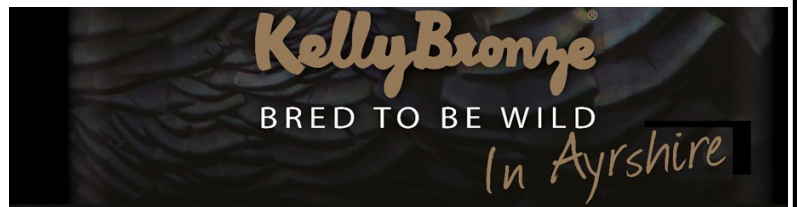
Magbiehill Farm ,
Dunlop Road,
Stewarton
KA3 3ES
Contact: **Loren Monk**
Email: loren@kellyturkeys.com
Website: www.kellybronzescotland.co.uk
Tel: **07740486891**

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 19th 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



ifi

THREE GENERATIONS OF FLAVOUR

Helping butchers and farm shops create profitable added-value products.

Why Choose IFI?

-  Low MOQs, free delivery & exceptional service
-  Innovative, on-trend products that drive sales
-  Tailored support to boost profitability
-  Partnering with you for growth, efficiency and flavour

Our Ingredients

-  Sausage Mixes
-  Burger Mixes
-  Oil-Based Marinades
-  Water-Based Sauces
-  Stir Fry Sauces
-  Crumbs & Coatings
-  Gourmet Fillings



Over 100 years of expertise in flavour and food innovation.

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SCOTTISH CRAFT BUTCHERS

This is to certify that

are a
Corporate Member
2026

Laura Black
Laura Black
President,
Scottish Craft Butchers

The Perfect Duo for Sausage Production

Great sausages start with quality ingredients, but the right equipment makes all the difference. Reiser UK helps butchers increase throughput, improve consistency, and reduce labour pressures with smarter sausage processing solutions. Come speak to your specialists and put Reiser UK to the test at our Customer Centre.



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01908 585 300
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McDONNELLS (Queen Street) LTD

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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



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 and stuffing. 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>

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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 its 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 :

www.tps-scotland.co.uk

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





SCOTTISH CRAFT BUTCHERS
EXECUTIVE MANAGER
GORDON KING
01738 637472
07917 524313
gking@craftbutchers.co.uk



SCOTTISH CRAFT BUTCHERS
MEMBER SERVICES MANAGER
BRUCE MCCALL
01738 637472
bruce@craftbutchers.co.uk



CRAFT SKILLS SCOTLAND
TRAINING MANAGER
CLAIRE SIMPSON
01738 637785
Claire@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
GORDON WALLACE
07758 255895
gordonw@craftskills.scot



CRAFT SKILLS SCOTLAND
ADMIN
LANA GAULT
01738 637785
Lana@craftskills.scot



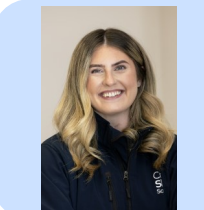
CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
WILLIE KEMP
01738 637785
willie@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
ROBBIE HUGHAN
07856 468656
robbie@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
SARAH FREW
07725 230525
sarah@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
HELENA AKROYD
07788 9127498
helena@craftskills.scot



ACCOUNTANT
JOYCE MILLAR
01738 637472
joyce@meattraining.net

SCOTTISH MEAT TRADES FAIR
SUNDAY 16th MAY 2027
10am—4pm

Stand Sales commence Jan 2027

Sponsorship Opportunities
Butcher Wars Scotland
World Haggis Championship
Scottish Pork Sausage Championship
Product Evaluations - Presented at the Show



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Quality, provenance, and trusted service from the heart of the Scottish Highlands.

Located in Grantown-on-Spey in the heart of the Cairngorms, Millers of Speyside supply and process premium Scottish beef and Scotch Lamb, delivering to customers throughout the UK and Europe. With more than 30 years of industry experience, we deliver exceptional quality, reliable service, and the highest standards of sustainability, animal welfare, and food safety for our customers.

We Offer:

- Premium Scottish Cattle and Scotch Lamb sourced from local farms
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- To discuss your requirements, please contact Millers of Speyside today.**

Telephone: 01479 872520 / 07958006826

Email: sales@millersofspeyside.co.uk

Website: www.millersofspeyside.co.uk

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.



ASIA TANDOORI WHOLESALE

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.

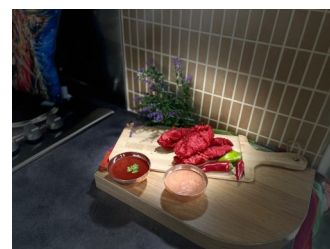
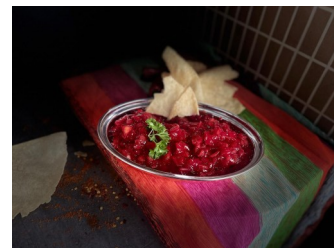
We specialise in supplying a wide range of high-demand food products, including pakora, pizzas, curries, calzones, doner meat, chicken tikka, and a selection of signature sauces. We work closely with a variety of businesses and ensure reliable, weekly recurring orders, each followed up with a personal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

Mob 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**."*

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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





Taste The Ayrshire Tradition!

Since 1870, Robertsons Fine Foods has proudly supplied Scotland's Craft Butchers with the finest 100% Scottish pork products, direct from the heart of Ayrshire.

Our state-of-the-art production facilities and exclusive partnerships with some of Scotland's leading brands allow us to offer an extensive range of premium products, fit to grace any butcher's counter. Download our trade brochure here and explore for yourself...

Throughout the year we bring Scotland's Craft Butchers exclusive special offers and promotions to help maximise your Scottish pork sales during key trading periods. Speak to one of our dedicated sales team today to make sure you're on our mailing list so you never miss out!



Proud to be part of
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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.



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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

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SCOTWEIGH

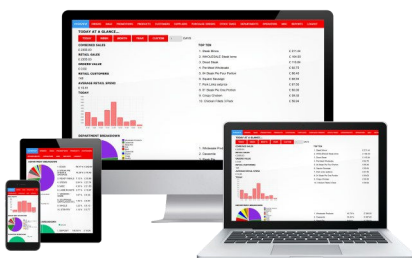
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SCOTWEIGH

CONNECT

Scotweigh is a full service weighing company which has been serving Scottish butchers for over 40 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 have created 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.



We also provide Electronic labels (ESL's) and now TV advertising screens to further promote your business.

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** .



Sustainable Food Packaging

for Bakery, Butcher, Catering & Food-to-Go Businesses

Reliable stock, competitive pricing, fast delivery and bespoke printed packaging from a family-run supplier.



Family Run
Business



Bespoke Printed
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Sustainable
Packaging Solutions



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Options Available



Dedicated
Account Management

Our Packaging Solutions



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- Meat Saver Paper
- Cling Film
- Vacuum Pouches
- HD/Poly Bags
- Steak Pie Ashets



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- Top Seal Machines
- Lidding Films
- Tamper Evident Pots
- Microwaveable Tubs



Food to Go Packaging

- Platters
- Portion Pots
- Paper Bags
- Stir fry Containers
- Kraft Bowls
- Plastic Bags



Bakery Packaging

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- Ashets
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- Silicone Baking Paper
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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 refurbs
- 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



Please find below a summary of the current advertising rates and benefits included with Corporate Membership. The Annual membership rate is £795 + Vat

Scale of Charges	INSERT	A4 PAGE	HALF A4 PAGE
Corporate Members(Up to 3 free)	free	free	free
Price each after free allowance	£200	£100	£80
Non-Corporate Members	£250	£220	£190

All advertising is subject to space availability.

Mailshots over 100g in weight will be quoted on request.

Corporate Membership Benefits

Monthly copy of our Newsletter, keeping you updated on developments within the Scottish Independent Butchery Sector.

Email updates for members.

Three free advertisements/mailshots per year in the Newsletter.

Reduced rates for any additional advertising.

A list of all paid-up SCB Members.

Attendance at Regional Meetings of members.

Please note: presenting at regional meetings is **not** included in membership.

Exclusive sponsorship opportunities available only to Corporate Members.

Regular communication opportunities with Senior SCB Management to discuss matters of mutual interest.

Listing as a Corporate Member on the Scottish Craft Butchers website, including a hyperlink to your own website (where applicable).

If any member has a supplier they wish to introduce into membership please contact Bruce on Tel: 01738 6374722 or Email bruce@craftbutchers.co.uk.