



All you need
is ve
...you sure?

Valentine's Day Feb 14th

 **SCOTTISH**
CRAFT BUTCHERS

NEWSLETTER

FEBRUARY 2023

As we head into February there is so much to look forward to in the weeks and months ahead. Scottish Craft Butchers are delighted to announce the return of the **Butcher Wars** competition at our trade fair in Perth on Sunday 14th May 2023. The entry forms are included with this newsletter.

We are also incredibly excited to reveal that we will also hold the **World Haggis Championship**, kindly sponsored by Hamlyns, on the same day along with the **Scottish Pork Sausage Championship** sponsored by Lucas ingredients.

Before all that we have the **Make it with Haggis** evaluation (sponsored by Scotweigh) and the **Speciality Burger** evaluation (sponsored by Colin Hewitson). Entry forms enclosed.

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The next meeting of the Scottish Craft Butchers executive
Wednesday 8th March 2023 @ 6:15pm via Zoom video call.

An e-mail invitation to join the meeting will be sent out to executive members.

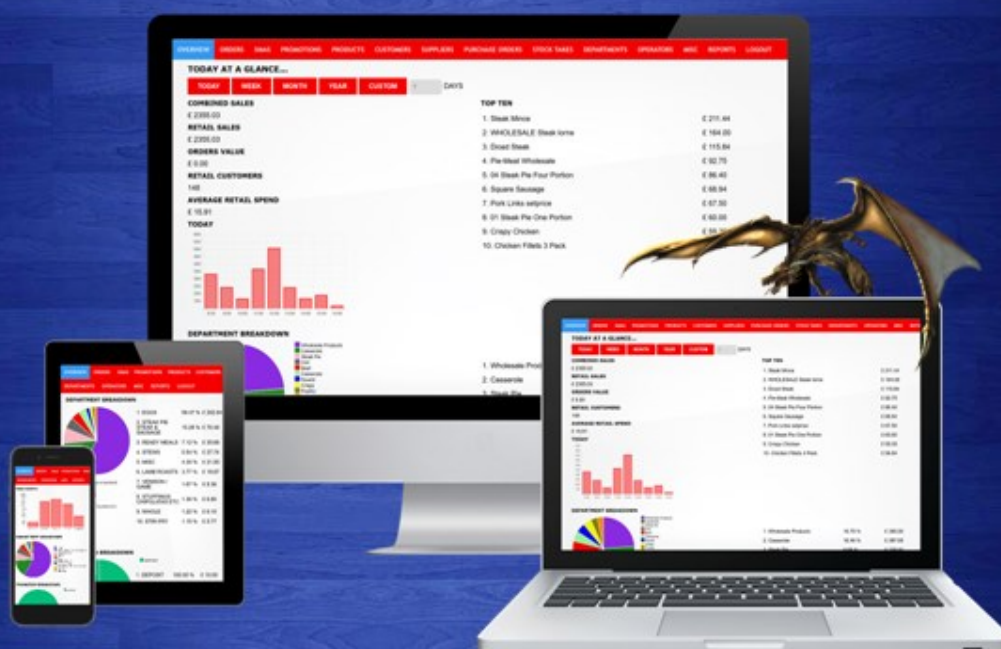


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Joint Letter sent to the UK and Scottish Governments expressing concern over the energy discount scheme

National Craft Butchers and Scottish Craft Butchers have sent a letter to Chancellor of the Exchequer Jeremy Hunt asking for clarification on aspects of the Energy discount scheme and highlighting the challenges that retail butchers face with energy price uncertainty.

We are asking for a review for businesses already locked into higher contract prices, and would welcome more detail about how the discount will be calculated.

The letter in full reads:

Dear Chancellor,

As representatives of the UK's retail butchery industry, we write jointly in response to your announcement of 9th January 2023 regarding the replacement of the Energy Bill Relief Scheme with the Energy Bills Discount Scheme for non-domestic customers.

Gas and Electric are now the leading costs for Butchers, and all have suffered from the surging costs over the last 12 months. While we mainly welcome the scheme announced on 9 January 2023, and due to take effect from 1st April of this year, we remain concerned that the discount scheme offered will leave our members exposed to fluctuating wholesale energy prices and could lead to increased energy costs for businesses.

The meat industry is a highly energy dependent industry. Our members have no other option but to access the electricity and gas needed to produce food that is safe to be consumed. The energy bill relief scheme provided much needed stability for the Christmas season and without that relief we know many businesses would have been forced to close their doors. However, our members energy requirements do not recede with the winter months but continue with increased demand for refrigeration.

The businesses we represent are a vital part of the food chain and we fear that this burden of instability, in addition to the rising costs elsewhere will make some businesses consider their future.

As food producers It is our expectation that retail butchers of all sizes and structures will fall within the higher level of relief as one of the "Energy and Trade Intensive Industries" or ETIIs, and we would ask for confirmation that this is indeed the case.

We also ask for a review for businesses already locked into higher contract prices, unless provision is made to help them renegotiate existing contracts businesses will be paralysed by prices higher than the prevailing wholesale rates.

We welcome more detail about how the discount will be calculated, will the discount be based on daily prices, or weekly, monthly, or other period averages? Our members need transparency on discounts and wholesale prices from suppliers as they try to plan their budgets for the year ahead currently with little certainty.

We would welcome an opportunity to share the pressures our membership is facing and look forward to hearing from you in due course.

Yours sincerely,

*Gordon King, executive manager, **Scottish Craft Butchers***

*Eleanor O'Brien, managing director, **National Craft Butchers***

Scottish Craft Butchers Members Zoom Meeting

Wednesday 8th February @ 7pm

We will have an update from our energy advisor, Mark Livingston. Mark will take us through the changes to the energy relief scheme and the trends in the market.

We will also have a festive trade feedback discussion with input from members and suppliers.

The meeting will be on Zoom and the link to the meeting will be sent out to members via e-mail.

We hope you will be able to join us for what will be an informative evening. Members who attended the meeting in November stated they found it very helpful.

If you would like to ask any questions through Bruce or Gordon rather than speak on the evening, then please e-mail your query to bruce@craftbutchers.co.uk and we will ask on your behalf.

SCOTTISH
CRAFT BUTCHERS

Valentine's Day February 14th



**Scottish Craft Butchers Executive
Meeting Wednesday 8th March 2023
@ 6:15pm via Zoom video call**

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Product Evaluations

**Make it with Haggis & Speciality Burger
Wednesday 5th April 2023 @ Forth Valley College**

SCOTTISH
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Trade Fair (Dewars Centre, Perth)

Sunday 14th May 2023

SCOTTISH
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Featuring:-

The World Haggis Championship

THE RACE IS ON TO FIND THE BEST HAGGIS.

Kindly sponsored by Hamlyns

Who has the the most outstanding homemade version of the iconic Scottish delicacy?



The Scottish Pork Sausage Championship

Kindly sponsored by Lucas

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL PORK LINK SAUSAGES



The TPS Sausage Linking Challenge

Kindly sponsored by TPS

A COMPETITION TO FIND SCOTLAND'S FASTEST HAND LINKER



This challenge will follow the format required for attempts on the Guinness World Record for the most sausages made in one minute but will not count towards that record since greater independent verification and video recording is necessary for such attempts.



Scotland Butcher Wars

Sunday 14th May 2023

(Dewars Centre, Perth)

The competition is in two categories –
(up to a maximum 18 entries per competition will be accepted)

Singles – any butcher of any age and ability

Pairs – one butcher **MUST** be under 22

(age as at 14th May 2023)

To prepare a display, each butcher or pair are allocated

Pork – Half Saddle [Cutlet End, belly on]

Lamb – Half Scotch Lamb sponsored by QMS

Competition time is 45 mins – SHARP!



**ENTRY FORMS
INCLUDED WITH THIS
NEWSLETTER**



Meat Management Meat Industry Awards now open for product nominations

Product nominations are being invited to find 'the best of the best' for this year's popular Meat Management Industry Awards 2023.

All sectors of the meat industry can nominate their products free for judging across 10 different categories, with the winners and finalists announced at the prestigious awards ceremony and black-tie dinner taking place on September 12th in Birmingham.

The long established awards initiative offers 20 categories in total with 10 additional categories available for voting or specific nominations. This includes both the highly valued Excellence Award and the Young Manager of the Year Award.

Nominate your products for judging

Butchers, independent retailers and foodservice suppliers, large and small, together with manufacturers and processors can nominate / enter their products in the following categories:

- Britain's Best Sausage**
- Britain's Best Burger**
- Britain's Best Meat Pie**
- Best Bacon Product**
- Best Free From Product**
- Best Poultry Product**
- Best Beef Product**
- Best Pork / Pigmeat Product**
- Best Lamb Product**
- Best Red Meat Product**

The winners of the Lamb, Pork and Beef categories will determine which product receives the Best Red Meat award.

As usual the Awards will culminate in a black-tie dinner and ceremony at the Hilton Birmingham Metropole, near to the NEC. This is Britain's biggest event for the meat industry, offering a unique opportunity to network and celebrate in style and is a major annual date in the meat industry calendar.



Product nominations plus voting

and nominations can be made via the website: <https://meatmanagement.com/awards> More information is available from the organisers by emailing Paige Philips: paige.p@yandellmedia.com

**FREE TO
ENTER!**

meat
management
**industry
awards
2023**

WINNERS AND
FINALISTS RECEIVE
FANTASTIC FREE PUBLICITY
AND KUDOS

Enter your products today!

It's time to nominate your products for entry in
the 2023 Meat Management Industry Awards!



Submit your nominations in these categories:

Best Bacon Product
Best Beef Product
Best Lamb Product
Best Pork Product

Best Poultry Product
Britain's Best Burger
Britain's Best Meat Pie
Britain's Best Sausage
Best 'Free From' Product

Nominate your products now, visit the website for full details.

Product entry is **completely free**, and you can nominate as many products as you like - the only criteria is that they must be manufactured in the British Isles. Entry is just a click away, nominate your products now.

DON'T MISS THIS OPPORTUNITY TO BE INVOLVED!

Go online to meatmanagement.com/awards

For more information email Sharon Yandell on sharon.y@yandellmedia.com

*Images depict previous winning products.

handtmann

Ideas for the future.



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The **affordable** solution for **precise, fast and automated separation** of sausage products with the Handtmann VF 608 Vacuum Filler.



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PRECISION. SPEED. AFFORDABILITY. Keep your production moving.

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- **Ergonomic**, back friendly working height.
- Together with the versatile Handtmann VF 608, the fully stainless steel construction and wheeled Inotec WT99-iT has the option of **mobile use**.



Gary Simpson
Sales Manager Scotland
garysimpson@handtmann.co.uk
www.handtmann.co.uk



Are you ready to upscale your production?
Book a trial at our on-site Test Kitchen today
and see our demonstration units in action.



Release of key evidence and conclusions on meat's role in society

Scientific experts announced today, Monday, 16 January, the release of key evidence and conclusions following the International Summit on the Societal Role of Meat held on 19-20 October 2022 in Dublin, and in advance of publication of a peer-reviewed edition of the journal *Animal Frontiers* to be published in March 2023.

The summit, hosted by Teagasc in Ashtown, Dublin, with support from an international organising committee, featured scientific review of the latest developments and the body of evidence on meat's role in human evolution, optimal diets at all life stages, biodiversity and soil health, environmental impact and greenhouse gas emissions, economic growth and livelihoods, and diverse cultures.

Based on evidence reviewed during the summit, summit speakers and participants broadly agreed that livestock systems must progress on the basis of the highest scientific standards and that more research is needed across all aspects of meat science, requiring resources and collaboration among the public, academic, and private sectors.

Declan Troy, Assistant Director of Research in Teagasc, commented; "Advances in animal sciences and related technologies are further improving livestock performance and contributions to health, the environment, and livelihoods faster than at any time in history. Scientific evidence must inform public, private, and academic collaboration to harness livestock's positive contributions and deal with challenges such as greenhouse gas emissions associated with livestock systems. The issues discussed at the International Summit on the Societal Role of Meat are complex, demanding more multifaceted science based solutions."

The oral and visual presentations delivered at the summit have been published: . <https://www.teagasc.ie/food/research-and-innovation/research-areas/food-quality-and-sensory-science/meat-technology/international-meat-summit/#:~:text=Meat%20and%20livestock%20contribute%20to,is%20relevant%20in%20modern%20society>.

They show that meat makes key contributions to human nutrition, the environment, and livelihoods globally:

Livestock-derived foods provide a variety of essential nutrients and other health-promoting compounds, many of which are lacking in diets globally, even among those populations with higher incomes. Regular consumption of meat, dairy and eggs, as part of a well-balanced diet, is advantageous for human beings.

Farmed and herded animals are capable of using land not suitable for crop production and are irreplaceable for achieving circular agriculture, as they convert inedible biomass generated during the production of human food into high-quality, nutrient-dense food. Well-managed livestock systems can contribute to carbon sequestration, soil health, biodiversity, watershed protection and other important ecosystem services.

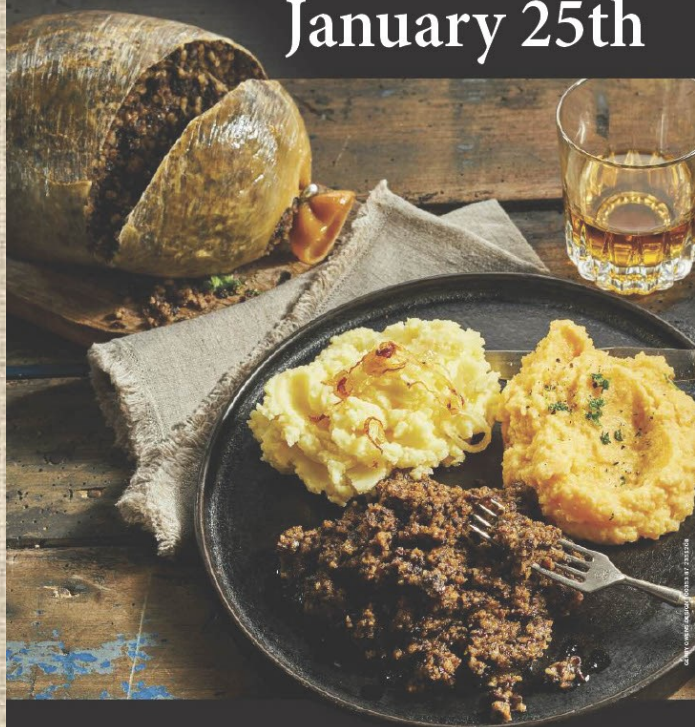
Livestock farming provides food, clothing, power, manure, employment and income for millions of people globally. Owning livestock is one of the most common private assets in the world and is the foundation for many rural economies, particularly impacting women's economic empowerment as one of the only assets women can hold in some societies.

Dietary choice is a luxury not available to many people around the world, including those facing the ongoing problems of malnutrition and inability to access sufficient protein. Debates on meat production and consumption must consider ethical dimensions, including the cultural and historical significance of meat, regional contexts and constraints on food production, access, equity, and autonomy.

Participants at the International Summit were invited to support the Dublin Declaration of Scientists on the Societal Role of Meat, which has so far been signed by more than 650 scientists around the world. (See <https://www.dublin-declaration.org>)

Burns' Night

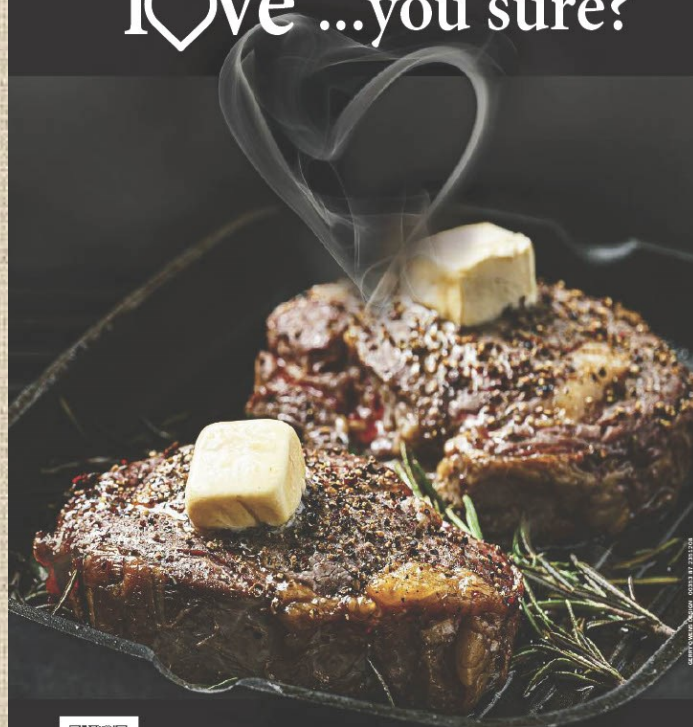
January 25th



facebook.com/scottishcraftbutchers/
twitter.com/scocraftbutcher

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All you need is love ...you sure?



Valentine's Day
February 14th

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comfort, joy... classic casserole



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sizzling, satisfying ...sausages!



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POSTERS FOR EARLY 2023



**Burn's
Night**
January 25th

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CRAFT BUTCHERS



All you need
is **love**
...you sure?

Valentine's Day Feb 14th

SCOTTISH
CRAFT BUTCHERS



comfort, joy...
classic
casserole

SCOTTISH
CRAFT BUTCHERS



sizzling,
satisfying
...sausages!

SCOTTISH
CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS

We have prepared the posters above for use over the early part of 2023. They are for the exclusive use of Scottish Craft Butchers members.

With so many businesses now using screens and scales to promote products rather than posters, we have redesigned the promotional material into a landscape version that can be easily downloaded on to your scales and screens.

We have sent out the posters to your businesses and all the digital versions, above, have been e-mailed to all members. The images are perfect to use on your social media channels.

Remember to let your customers know about the many recipes on our website!

www.craftbutchers.co.uk

James Pirie & Son wins World Championship Scotch Pie Award

James Pirie & Son has won the World Championship Scotch Pie Award for the third time.

The Angus-based butcher won the competition in 2020 and in 2018 and also took the title of World Scotch Pie Champion of Champions in 2021 for its Scotch Pie.

“I am stunned! Speechless and stunned,” said Alan Pirie from James Pirie & Son. “To have once again been judged alongside literally the best pies in the land and to have come out on top is beyond my wildest dreams.

“This is just fantastic news and will be a huge boost to the business after a year of continuing to serve our community with fresh produce through difficult circumstances for us all.”



Almost 500 pies were submitted into this year’s awards by 78 butchers, bakers and other pie makers for judging by 60 professionals. Judging categories included Scotch Pie, Football Pies & Savouries, Macaroni Pies, Steak Pies, Sausage Rolls, Cold Savouries, Hot Savouries, Vegetarian Savouries, Haggis Savouries, Bridies and Apple Pies. James Pirie & Son also took the top prize for its sausage roll which was awarded a Diamond title, making it the best sausage roll in Scotland.

The awards were presented by Carol Smillie, who said: “I am always delighted to present these awards, meet so many faces old and new and of course all those delicious pies!”

“These bakers and butchers consistently provide such high quality, and the new faces tell me that the sector continues to thrive and prosper with more professionals than ever throwing their hats into the ring.”

The World Championship Scotch Pie Award is organised by trade body Scottish Bakers to highlight the craft skills of the country’s pie makers.

SCOTCH PIE WORLD CHAMPION

- James Pirie & Son

1ST RUNNER UP • Brownings the Bakers

2ND RUNNER UP • Goodfellow and Steven

GOLD

- John Marshall and Son
- Wright Bros Ltd

SILVER

- Aulds Bakeries Limited
- Boghall Butchers
- J&H Cairns
- Nevis Bakery
- Strachan Craft Butchers

BRONZE

- D H Robertson
- Pars Foods Ltd
- Stephens Bakery

FOOTBALL PIE OR SAVOURY

SILVER • Tom Courts Quality Foods Ltd - Scotch Pie (Burntisland Shipyard F.C.)

BRONZE • Bruce of the Broch - Fish Pie (Fraserburgh F.C.) • Bruce of the Broch - Steak Pie (Stoneywood-Parkvale F.C.)

APPLE PIE

SILVER • Boghall Butchers

BRIDIE

DIAMOND • Stuart's Bakers & Butchers - Steak Bridie

GOLD • Ballards Butchers - Mince Bridie • Scott Brothers - Mince Bridie •

SILVER • Boghall Butchers - Mince Bridie • Thomas Johnston Butchers - Mince Bridie

BRONZE • Ferguson's of Airdrie - Mince Bridie • Grossett Butchers - Mince Bridie • H W Irvine - Steak Bridie • J & W Aitken Butchers - Mince Bridie • Tom Courts Quality Foods Ltd - Steak Bridie

SAUSAGE ROLL

DIAMOND • James Pirie & Son

SILVER • D H Robertson

STEAK PIE

GOLD • Wright Bros Ltd - Steak Pie

SILVER • Kilnford Farm Shop & Farmhouse Kitchen Café - Steak Pie

BRONZE • Ballards Butchers - Brisket Pie • Ferguson's of Airdrie - Individual Steak Pie • Thomas Johnston Butchers - Hand Held Steak Pie

COLD SAVOURY

GOLD • Ballards Butchers - Ploughmans Pinwheel

SILVER • Andrew Kirk Butcher - Steak & Black Pudding Pie

MACARONI PIE

GOLD • David Stein Butchers Ltd

SILVER • Ballards Butchers • R Brown and Son

HAGGIS SAVOURY

GOLD • Ballards Butchers - Haggis, Neeps & Tattie Pie • Charles Macleod Ltd - Haggis Pie

SILVER • J&H Cairns - Steak & Haggis Pie

BRONZE • Ferguson's of Airdrie - Steak Balmoral Pie

HOT SAVOURY

GOLD • James Chapman (Butchers) Ltd - Stovie Pie

SILVER • Ballards Butchers - Chicken Korma Pie

Quality Meat Scotland celebrates Scottish red meat sector at parliamentary event

Quality Meat Scotland (QMS) highlighted its plans to support and protect the growth of Scotland's red meat industry at its recent parliamentary reception.

The event, which took place on the 17 January, was hosted by QMS and sponsored by Jim Fairlie, MSP for Perthshire and South Kinross-shire, and highlighted the role that the Scottish red meat supply chain plays in the nation's economy, wider society and its sustainability objectives.

The reception welcomed 130 attendees from across the red meat supply chain and a number of MSPs from urban and rural constituencies and regions across Scotland. During the event, attendees learned about the work QMS has been doing to promote, protect, support and develop the Scottish red meat supply chain, with a focus on Scotland's society, economy, environment, food security and public health.

Mairi Gougeon, MSP for Angus North and Mearns and Cabinet Secretary for Rural Affairs, also gave an address to the audience.

Jim Fairlie, MSP for Perthshire and South Kinross-shire, said:

“Supporting Scotland's red meat industry is something I take great pride in doing. The red meat sector has a significant positive impact on the Scottish economy, environment and society - ensuring food security is safeguarded and encouraging locally sourced and regenerative purchases and, because of this, it is vital that we look at ways to nurture and grow the supply chain.

“A big thank you to the QMS team for hosting the parliamentary reception, those who attended on the day and to Professor Alice Stanton for providing insight into the important role red meat plays in today's society.”



Professor Alice Stanton, a Cardiovascular Pharmacologist from the Royal College of Surgeons in Ireland, and also Director of Human Health with Devenish Nutrition, was also in attendance, speaking with the guests about her ground-breaking research.

Professor Stanton's research has brought into question the data produced for the much-referenced Global Burden of Disease (GBD) Risk Factors 2019 report. This report, published in The Lancet in October 2020, stated that eating even a few mouthfuls of red meat weekly was bad for human health, but provided no evidence for this dramatic claim.

Professor Stanton's public questioning of the GBD 2019 report has resulted in further GBD publications in The Lancet (March 2022), and in Nature Medicine (October 2022), where considerable errors in the the GBD 2019 report are admitted, and the GBD Collaborators now conclude that there is little if any evidence that unprocessed red meat is associated with any increased risk to human health.

Speaking at the event about her ground-breaking research, **Professor Alice Stanton said:** “At least two billion of us worldwide consume enough calories but dietary quality is inadequate. What is missing are key amino acids, vitamins (vitamins A, B12 and D) and minerals (iron, zinc, iodine and calcium), all of which are naturally present in animal sourced foods - Consumption of red and white meats, dairy, seafood and eggs, as part of a healthy balanced diet is key.

“If we try to replace nutrient rich animal sourced foods with plant-based ultra-processed foods (veggie burgers, mushroom sausages, barbequed jackfruit etc.), which are filled with excess calories, sugar, salt and multiple cosmetic additives, we are very likely to harm human health, and it is women, children, the elderly and those on low incomes who will be particularly adversely impacted.”

Sarah Millar, Chief Executive at QMS, said: “We’re delighted to have had so many guests attend our parliamentary reception to hear about the work we’re doing to support and protect the growth of such an integral sector in Scotland. We hope the information and tools we shared with guests will help build a greater understanding of the red meat sector and encourage both consumers and decision makers to engage in more fact-based conversations surrounding the industry.

“Back in October QMS Chair, Kate Rowell and I attended The Societal Role of Meat Conference in Dublin, the first global gathering of the scientific community which outlined the evidence base for red meat as part of a healthy, green prosperous society. We encourage any scientist or researcher to sign the Dublin Declaration to help highlight the evidence that underpins red meat production and consumption, particularly here in Scotland.

“The Scottish red meat supply chain generates over £2 billion annually to Scotland’s economy, which is why it’s so essential for us to showcase the work we do to support well-managed livestock to help deliver sustainable farming systems whilst also conserving Scotland’s food security.”

Keep up to date with QMS’s activities during these events by following QMS on Facebook, Instagram or Twitter.

For more information on Scotch Beef PGI, Scotch Lamb PGI or Specially Selected Pork, visit www.qmscotland.co.uk.



Craft Butcher Diploma of Scotland.

The next step up from the Modern Apprenticeship in SVQ Meat and Poultry Skills at Level 3 (SCQF 6) for experienced butchers requiring certification, the diploma is internationally recognized as formal and comprehensive evidence of quality training and achievement in the Scottish retail meat industry.

Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said: “The Craft Butcher Diploma is held in extremely high regard in the red meat industry and is considered the final piece in the jigsaw to becoming a master craftsman in butchery.

“I went through and attained my Diploma in 1986. I still have my certificate and take it with me – it has great merit within the red meat industry at home here in Scotland and abroad.”

QMS will be supporting **members of the Scotch Butchers Club** to undertake the training by **funding 50% of the training fee to the value of £250**. This new partnership follows on from the re-direction of the Scotch Butchers Club to support independent butchers to take on a leading role as ‘Champions of Scotch’.

The training will be delivered by Craft Skills Scotland assessors with butchery business owners signing off on the competency of trainees in required areas.

Gordon King, Executive Manager at Scottish Craft Butchers, commented: “With the increase in demand for butchers, we need to make sure our young men and women are the best that they can be, so that butchers are seen as leaders in craftsmanship, product knowledge, provenance, speciality, and innovation in an era when consumers are striving to know more about where their food comes from.”

To apply for funding towards the Craft Butcher Diploma, trainees must download the application form from the **Scotch Butchers Club website** and email the completed form to **SBC@qmscotland.co.uk**.



Jay Scott from Briggsy's Quality Butchers in Jedburgh receiving his SCQF 5 Modern Apprentice in Meat and Poultry Skills from his colleague Carol.

Jay is a very keen young lad and is already working on his SCQF 6 Qualification. Great to see such enthusiasm from him, a great asset to the trade. Congratulations from all at Craft Skills Scotland.



Daniel Thompson of Alex Mitchell Butchers in Glenrothes receiving his SCQF Level 5 Modern Apprenticeship in Meat and Poultry Skills certificate from Katherine Greer.

Daniel a finalist in this years Scottish Craft Butchers Training Awards is a great asset to the trade, moving on to his SCQF Level 6 he is looking forward to his further training and development. Well done Daniel.



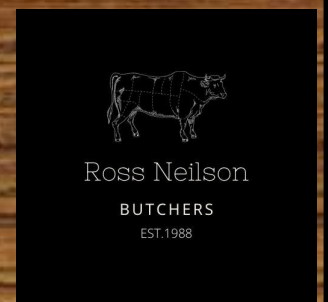
Rob Mayo of Saunderson's Quality Family Butcher in Edinburgh receiving his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills for Euan Saunderson.

Rob flew through his apprenticeship showing great knife skills and knowledge, Rob will continue on to his SCQF 6 keen to progress his skills further. Well done Rob.



Ross has been working in the family business, Neilson Butchers in Glasgow since he was 18 and has worked his way up through the ranks!

Ross has smashed out his Modern Apprenticeship in meat and poultry skills at SCQF level 6! Congratulations!



BUSINESS FOR SALE OR RENT

Ceres Butchers

8 Main Street, Ceres KY15 5NA

Contact Bob Prentice on 07770 277356

or Jane Prentice on 07879 454094 / email: ceresbutchers@gmail.com

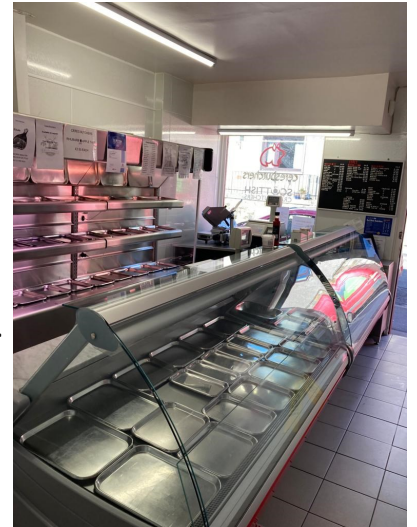
Ceres Butchers is a well-established business which has been in the heart of this Fife village for many years with a loyal customer base.

The front shop has 2 large display fridges and shelving display for pies as well as a small display fridge for eggs, bacon and puddings.

In the back shop there is a preparation area, a walk-in chill for fresh meat, shelved fridge for cooked meats and a cooking area with a large oven and boiler.

There is also a storage area downstairs, accessed from the rear car park as well as a small office and toilet.

The annual turnover has increased over the last few years to £260k and is staffed with 2 full time and 1 part time employee. The current owners have been supplying beef, lamb and venison direct from their local farm as well as venison blood from their on-site micro-abattoir to make a unique black pudding. The property is tenanted and sits next door to the Spar/Post Office on the Main Street in the village of Ceres which is just a 15 minute drive from St Andrews. There is both on street parking to the front and a public car park to the rear.



Butcher Shop for Rent/Sale in Bannockburn

Well established and equipped Retail Butchers Shop with bakeshop for Lease/May Sell available from 1st October 2022 at 47 Main Street, **Bannockburn**, FK7 8LX.

Established in 1919, McNaughtons have adhered to the principles of a traditional artisan Scottish butcher for almost a century.

Referred to locally as "the village" Bannockburn, with its population of just under 7000, is a community all of its own relying heavily for its retail provision in nearby Stirling. With that many locals however, it is evident that an independent butchers clearly has a place in the Main Street.

In 1980 McNaughtons introduced a bakery to their 47 Main Street premises, producing the puff, shortcrust and cold water pastries which feature throughout their delicious array of pies and bakery goods.

For further details contact Willie and Evelyn Crawford at Craigend Farm, Stirling, FK7 9QW

email: evelyncrawford55@hotmail.com

Phone: 01786 818238

Mobile: 07878926783





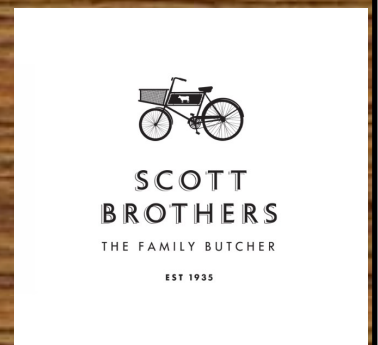
Logan Thomas Blake has been at G R Brown Butchers for 2 and a half years after leaving school and has smashed out his Modern Apprenticeship SCQF 5 in meat and poultry skills!

He is well known as the pie man in GR Browns so pop in and see him and get served with a smile!



Kiegan Watson from Scott Brothers Butchers in Dundee receiving his Modern Apprentice SCQF level 5 Meat and Poultry Skills from Peter.

Kiegan is very keen to learn and is a great asset to the business. Kiegan is keen to move on to the next step in his apprenticeship and continue learning more butchery skills. Well done Kiegan from all at Craft Skills Scotland.



Thomas Brown known as Jordan receiving his Modern Apprentice SCQF 5 in Meat and Poultry Skills from owner Jim at R G Foreman & Son. Jordan is very keen to learn all there is to know about butchery a fantastic young lad and credit to the trade and his place of work ready to progress on to his SCQF 6. About to become a Dad soon also.

Congratulations on your Qualification from all at Craft Skills Scotland.



Congratulations Alex Roy on completing your Modern Apprentice SCQF 6 in Meat and Poultry skills! Alex started in G R Brown Butchers at 14 as a Saturday boy and has been with them for 7 years. Well done Alex and looking forward to seeing you achieve your Diploma!

Here he is pictured receiving his certificate from his manager Derek at GR Browns Netherlee shop.



Wages Survey Results available

New Categories Added

The Scottish Craft Butchers wages survey results are now available on the members only website.

Just login using the e-mail that you have registered with us.

You can request a new password automatically which will be sent to the e-mail address.

The results can be found under the **Employment Law section**, sub heading **Wages Survey**.

If you would like to contribute to the survey on an ongoing basis, then please contact bruce@craftbutchers.co.uk who will send out the form to be completed.

It is important that we keep this information up to date as we all need a guide in these changing times. It is only with your input that we can provide the average information to all members. The categories that we require the information on are displayed on the sheet here.

All responses are anonymous and we will only use the figures provided to update the average figures displayed on the website.

SCOTTISH CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS

WAGES SURVEY 2023

With the challenges around staff recruitment and retention, members have asked that we carry out a snapshot survey on where the membership are wage structures.

We kindly request that you complete and return this form with the hourly rate for each job type.

The survey is anonymous and results will be provided with the salary range along with the average wage per job type.

Shop Manager	£	per hour
Factory Operative	£	per hour
Apprentice	£	per hour
Butcher	£	per hour
Supervisor Butcher	£	per hour
Counter Assistant	£	per hour
Bakery Personnel	£	per hour
Office Manager	£	per hour
Administrator	£	per hour
Driver	£	per hour

Please return your completed forms to our offices in Perth or if you return by email the individual business data would only be used to formulate the overall results to share with other members.



SCOTTISH CRAFT BUTCHERS

Bruce is currently updating the members listings on our Scottish Craft Butchers website.

The “**Locate your local butcher**” section currently lists names and addresses.

We are gradually adding shop photos and links to your websites!

Please can you send us an up to date photo of your business and a web address link to your website.

This will take any consumers who are searching our website straight to yours!

Send your details to bruce@craftbutchers.co.uk

Send us a picture of your business!

FOR SALE

Refrigerated display unit for sale.

The sizes are as follows...

2m long X 1m wide X 85cm high

Unit has been used but in excellent condition.

£600 o.n.o

Location—Tayside

Contact

Remigio Zane (Remo)

07772644685



Welcome to our new Members



Barry McTeir
Neilson Brothers Butchers
12 High Street
Dalbeattie
DG5 4AA

SCOTTISH
CRAFT BUTCHERS



Steven Massie
The Kirrie Butchers
13 Bank Street
Kirriemuir
DD8 4BE

SCOTTISH
CRAFT BUTCHERS



Steven Reaper
Leuchars Butchers
24 Main St, Leuchars,
St Andrews
KY16 0HN

SCOTTISH
CRAFT BUTCHERS

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Anthony Matthews , Marketing Manager Tel:
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jeff.lestrelle@borlandinsurance.co.uk

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Web: www.dalesmandirect.com

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Website: www.directenergy.net
Email: mark@direct-energy.net

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Inverkeithing, Fife KY11 1HD. Contact: Carrie
Walker Tel. 01383 418610
Email: Carri@eosc.co.uk Web: www.eosc.co.uk

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Randolph Place, Randolph Indus Est, Kirkcaldy,
FIFE, KY1 2YX
Tel: 01592 653828
Contact name: Willie McCulloch
Web: www.fifecreamery.co.uk
Email: William.McCulloch@fifecreamery.co.uk

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Hercules
House, Musselburgh, East Lothian, EH21 7PB,
contact :
Tel: 0131 660 4430
service@gmakrefrigeration.co.uk
www.gmakrefrigeration.co.uk

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Bedfordshire, LU7 4WG
Tel:01525 244440, Fax:01525 244469
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2 Elms Way, Ayr Ayrshire KA8 9FB
Contact: Colin Hewitson
Tel: 07769686985

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Stewarton KA3 3ES Contact: Alistair Monk
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Contact: Camilla Molloy
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Tel: 0800 138 5837

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17 Hunterhall Place, Perth, PH2 7TZ
Contact: Ruth Anderson
Mob: 07957855067
Ruth.anderson@paymentsense.com
www.paymentsense.com/uk/

PREPHOUSE

David Dougan
11 Kilmore Rd, Crossgar BT30 9HJ
Email: david.dougan@prephouse.co.uk
www.prephouse.co.uk
T: 02844831837 F: 02844832914

ROBERTSON FINE FOODS

John
Robertsons & Sons Hamcurers Ltd, 88 Princes
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Robertson
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Contact: Craig Sutherland
Tel: 07897737893
E-Mail: csutherland@rck.partners

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Web www.scobiesdirect.com

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John Scott Meat (Paisley) Ltd
Sandyford Road, Paisley. PA33 4HP Contact:
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Web: www.johnscottmeat.com
Email: enquiries@johnscottmeat.com

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Agricultural Centre, Stirling, FK9 4RN
Contact: David Watt
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Web:- www.sundolitt.com

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Mobile: 07764200407
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Ensure complete traceability within your business with the Scottish Craft Butchers branded labelling boards.

We have a small stock available from the office.

Cost £60 each including VAT and delivery.

Contact bruce@craftbutchers.co.uk to order.



Livestock Prices

Data collection co-ordinated by AHDB Meat Services (Economics) on behalf of QMS, updates available at www.qmscotland.co.uk

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland



	W/E 21/01/23	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	460.9 p/kg	459.4 p/kg	408.9 p/kg
Heifers dwt	463.1 p/kg	460.9 p/kg	411.9 p/kg
Young Bulls dwt	440.4 p/kg	439.4 p/kg	384.7 p/kg
Numbers			
Steers	3652	3375	3621
Heifers	2960	2851	2541
Young Bulls	188	257	208
Scottish auctions			
Prices			
Steers lwt	262.09 p/kg	261.10 p/kg	229.37 p/kg
Heifers lwt	263.38 p/kg	262.90 p/kg	231.49 p/kg
Young bulls lwt	213.78 p/kg	203.00 p/kg	210.67 p/kg
Numbers			
Steers	61	50	78
Heifers	244	224	219
Young bulls	9	5	7
			22

Livestock Prices continued

Data collection co-ordinated by AHDB Meat Services (Economics) on behalf of QMS, updates available at www.qmscotland.co.uk

Deadweight cattle week ending 21st January 2023								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	462.9	460.1	463.0	468.4	466.0	465.4	456.9	456.7
R	462.3	465.0	463.1	463.8	465.3	465.0	447.3	446.4
O+	456.9	457.6	454.4	456.0	458.7	453.8	378.3	435.9
-O	435.5	430.4	430.7	408.0	427.9	422.0	386.3	420.5

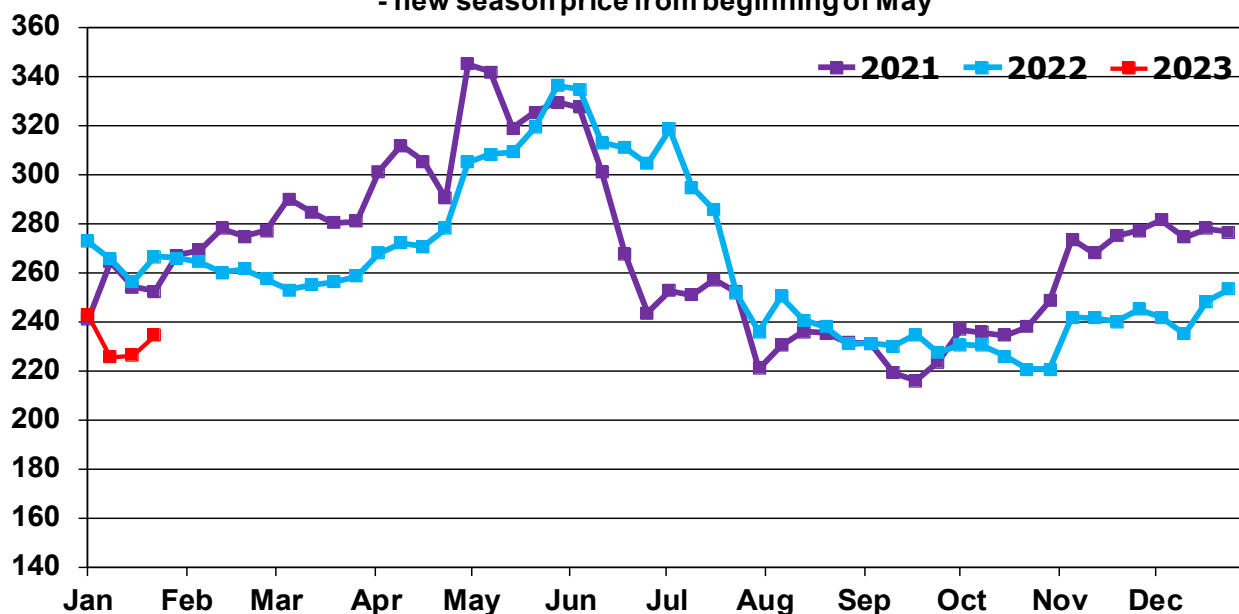
Sheep prices Scottish	W/E 25/01/23	Previous Week	Previous Year
New Season SQQ lwt	233.97 p/kg	226.07 p/kg	266.08 p/kg
Ewes lwt	£76.89 /hd	£79.85 /hd	£91.47 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	12358	10700	11510
Ewes	7518	6552	6452
Sheep Prices	W/E 21/01/23	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	502.5 p/kg	520.1 p/kg	585.5 p/kg

Deadweight sheep week ending 21st January 2023				
		2	3L	3H
	U	519.4	519.2	513.1
	R	508.6	508.8	505.2
	O	490.9	495.5	488.1

Pigs	W/E 21/01/23	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	202.52 p/kg	201.85 p/kg	138.85 p/kg

GB deadweight pigs SPP week ending 21st January 2023					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	174.41	-0.99	80.0 – 89.9 kg	203.80	+0.83
60.0 – 69.9 kg	197.95	-1.53	90.0 – 99.9 kg	203.76	+0.81
70.0 – 79.9 kg	202.68	+1.08	100 kg and over	197.69	+0.16

Scottish auction market price for prime sheep - new season price from beginning of May

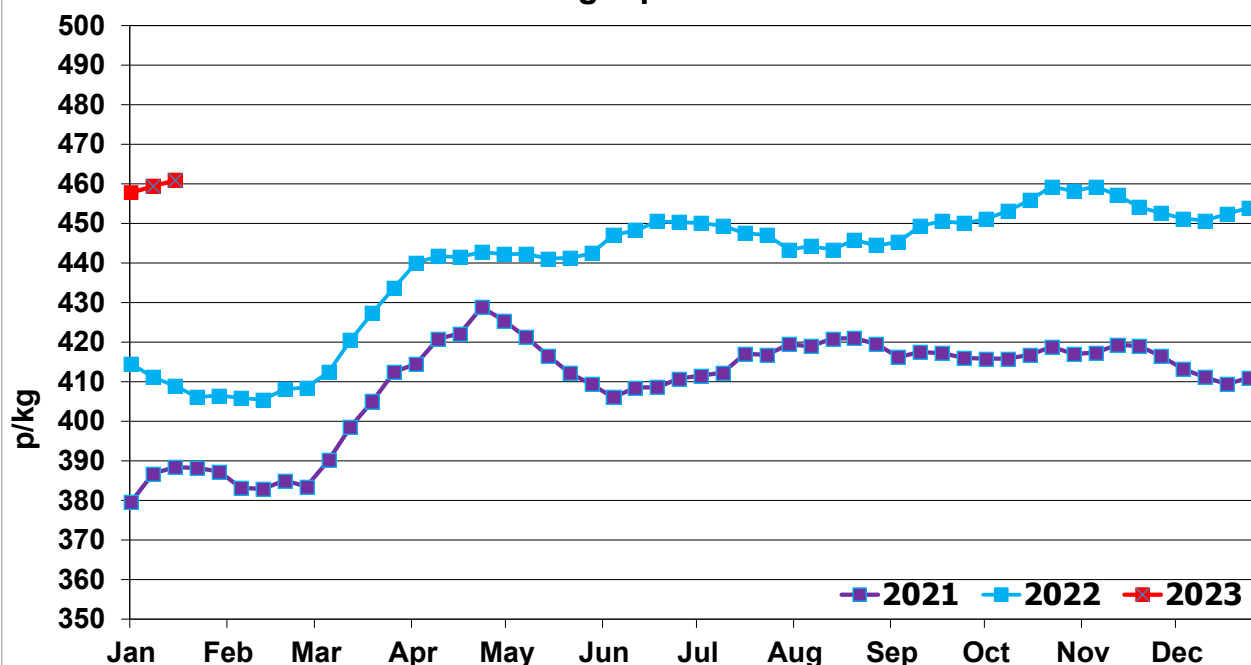


Source: IAAS

Sheep market

- After a seasonal lift in the run up to Christmas, lamb prices at Scottish auctions have fallen back to around 230p/kg in January, continuing to run 10-15% behind year earlier levels, while the lead over the five-year average has dipped below 5%.
 - As of January 25th, 1.8% more lambs have been sold at Scottish marts in the season-to-date than in 2021-22 but volumes have fallen by 7.7% at GB marts despite a marginal increase in the combined June lamb crop reported by England and Wales.
 - However, with the signals pointing towards an increased carryover of hogs, auction volumes have now risen above year earlier levels at GB marts since mid-December.
 - According to Kantar, lamb retail sales performance improved in the four weeks leading up to Christmas in GB, showing year-on-year growth in spend and volume, following a prolonged period of decline.
- UK lamb imports fell behind year earlier levels in November and were at their lowest of the century. This is despite slaughter numbers rising strongly through October and November in New Zealand; its exports rebalanced back towards China in Q4 2022.

Scottish deadweight price for steers

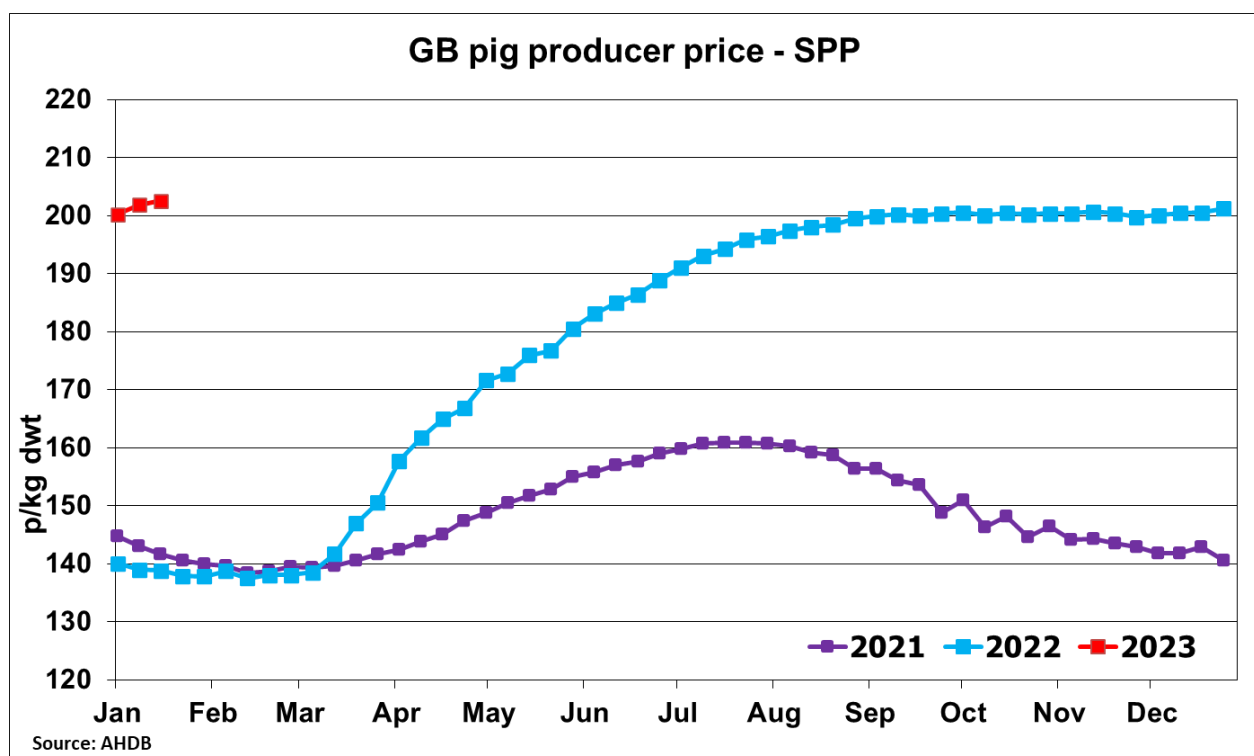


Source: AHDB

Beef market

- Deadweight prime cattle prices have risen against the seasonal trend in early 2023, reaching a new record high in the third week of January, pushing 13% higher than last year and 23% above the five-year average.
- Prime cattle availability has risen seasonally at the start of 2023 as the bulk of the 2021 spring calf crop is reaching slaughter condition. However, it remains tight relative to a year earlier in Scotland, driven by an increased flow of store cattle to English farms last year.
- Prime cattle auction prices have settled down after some volatility around the festive trading period, averaging around 262p/kg lwt.
- With demand for manufacturing grade beef remaining strong, cull cow prices have returned close to their summer 2022 peak and remain much closer to prime cattle values than usual, with the R4L grade up 29% on last year, at 403p/kg dwt.

The number of beef-sired females over 30 months on Scottish farms was down by 1.6% year-on-year at the start of October but cull cow slaughter surged relative to 2021 in Q4 2022, signaling some acceleration in herd contraction.



Pig market

- The GB Standard Pig Price has firmed to new record high levels, reaching 202.5p/kg dwt in the third week of January, placing prices 38.5% above their five-year average.
- A fall in prime pig slaughter at GB abattoirs in December could be a sign that the anticipated reduction in availability caused by a contraction of the sow herd has begun, with lighter carcass weights adding to the reduction in pig meat output.
- Scottish slaughter data signalled some reduction in availability on Scottish farms in the final quarter of 2022.
- EU pig prices have softened a little in the early weeks of 2023 while GB prices have risen, widening the GB price lead. However, the gap remains relatively low for the time of year and import prices followed the EU pig price higher in autumn 2022.

In China, pork price volatility has continued, with a sharp fall since October now pointing to a well-supplied market. While China did raise its imports in Q4 2022, UK exports to China did not show any significant rebound in October or November.

**SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES****JANUARY****FEBRUARY****SCOTCH BEEF**

Fillet Steak	5310	5320
Sirloin Steak	3347	3378
Rib Eye Steak	3325	3360
Popeseye Steak	2144	2149
Topside	1749	1779
Round / Rump Steak	1734	1762
Shoulder Steak	1436	1484
Rolled Brisket	1440	1459
Steak Mince	1259	1263
Boiling Beef Bone In	959	969

DOMESTIC LAMB

Whole Leg of Lamb	1616	1616
Centre Cut Leg Bone In	1876	1876
Gigot Lamb Chops	2233	2233
Lamb Leg Steaks	2119	2119
Chump Lamb Chops	2117	2117
Double Loin Lamb Chops	2272	2272
Single Loin Lamb Chops	2091	2091
Rolled Shoulder Lamb	1511	1511
Lamb Shanks	992	992
Diced Lamb	1702	1702
Minced Lamb	1512	1512

PORK

Pork Tenderloin (Fillet)	1569	1569
Pork Leg Steaks	1150	1150
Double Loin Pork Chops	1179	1179
Single Loin Pork Chops	1131	1131
Rolled Shoulder of Pork	1044	1044
Belly Pork	969	969
Pork Loin Steaks	1256	1256
Diced Pork	1038	1038

PRODUCTS

Beef Link Sausages	1072	1072
Pork Link Sausages	1071	1071
Speciality Pork Sausages	1085	1085
Sliced Beef Sausage	960	960
Sliced Black Pudding	867	867
Ball Haggis	942	942
Scotch Pie	180	180
Quarterpound Beefburger	135	135
1lb Steak Ashette Pie	981	981

'Scottish Craft Butchers 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,



DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?

Please send your e-mail address to bruce@craftbutchers.co.uk to receive up to date information each week!

JOIN IN THE WHATSAPP CHAT!

We have also set up a **Scottish Craft Butchers WhatsApp** members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to bruce@craftbutchers.co.uk

DON'T MISS OUT, GIVE US A SHOUT!



WhatsApp

**SCOTTISH
CRAFT BUTCHERS**

The team are here to help just get in touch!



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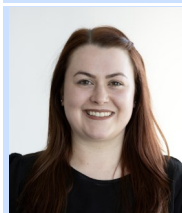
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