



FEDERATION NEWS

Fake Views on Processed Meat

Scottish Meat Industry Flags Need to Communicate Facts on Processed Meat: Leading organisations in the Scottish red meat industry have collectively voiced their concern about unbalanced and misleading media coverage over recent weeks regarding processed meat.

The organisations, including Quality Meat Scotland, the Scottish Association of Meat Wholesalers and the Scottish Federation of Meat Traders Associations are urging the press to avoid alarmist reporting on meat and health.

The move by the organisations follows several articles in the Scottish media relating to processed meat and health, with a particular focus on school meals.

Dietitian Dr Carrie Ruxton of the Meat Advisory Panel said: "It is widely acknowledged that children should have a balanced diet. It is also widely recognised that salty or higher fat options, including some processed meats, should be eaten in moderation with preference given to lean red meats which provide a range of vitamins, minerals and high-quality protein."

However, Dr Ruxton pointed out the health evidence relating to nitrates and nitrites in processed meat is not strong enough to completely ban foods containing these from school meals.

"Preservatives are already strictly controlled by EU regulations and perform an important safety function, helping to protect people from food poisoning bacteria. Therefore, a balance needs to be struck."

Alan Clarke, Chief Executive of Quality Meat Scotland (QMS), added: "QMS works hard to support the Scottish Government's aims to raise the profile of a healthy diet and it is disappointing to see this kind of coverage suggesting a much higher risk than actually exists."

"This sort of reporting also distracts attention from some of the main threats to human health which could make a huge difference, including low levels of physical exercise and lack of intake of fruit and vegetables."

Mr Clarke also pointed out that innovation is something the red meat industry takes pride in and it would, he said, continue to seek and embrace alternatives to the traditional curing techniques used to ensure the safety of preserved meat.

And he pointed out that, contrary to some reports, British-style sausages do not contain nitrates or nitrites, unlike continental-style sausages and cured meats.

Continued on page 3

MARCH 2019

This month:-

Feature on Sliced Sausage Champion

Butchers Defibrillator Successes

Brexit Implications

Scots Double Diamonds at Smithfield Awards

Feature on long established Hamilton Butchers

Labriculture Doubts

Addressing Employee Disabilities

Livestock and Retail Price Check

Contact Us:-

Tel: 01738 637472

Email:

craftbutchers@craftbutchers.co.uk

Web:

www.craftbutchers.co.uk



**SCOTTISH
CRAFT BUTCHERS**

STOP the MEDIA talking!

Change to Nitrite-Free Bacon Cures

Dry Cure Method

- Take a piece of fresh rindless pork loin.
- Rub up to 5% of the total weight of the pork with dry cure.
- Make sure you cover the entire piece of pork.
- Vacuum pack the pork loin for 10-12 days.
- Un-pack, slice and sell with confidence!

Other products in the range

- Sweet Dry Cure
- Shelf-life extenders
- Smoke Liquids & Powders
- Maple Bacon Coater
- Chorizo Bacon Coater
- Cranberry Bacon Coater
- Caramelised Onion Coater
- Injection Brines

Just simple ingredients
& clean declaration

**Nitrite-Free
Bacon Dry Cure
Now Available
at**



Call 0141 883 6260 For Details

26 Kelvin Avenue, Hillington Park, Glasgow, G52 4LT



Design by www.bacondesign.co.uk



A new concept: proudly sponsored by



At the 2019 Scottish Craft Butchers Trade Fair on Sunday 12th May we intend to transform the meat skills contest into Butcher Wars. This will be shorter, sharper, fiercely competitive, loud, and spellbinding.

Entrants will compete in 45 minute sessions. Eight workstations all at once, two categories – a pairs that must include entrant under 22 and an open singles category. There will be four prize winners in each category with the overall winners lifting £500 in each category. Requests for information on how to enter has been received from Ireland and Portugal. English entrants will ensure it is going to be a tasty battle.

Entry forms were enclosed with the February Newsletter as well as being available online at www.craftbutchers.co.uk. There are still a few slots remaining if you have not yet entered.

Balance in Diet and balanced reporting is the goal

Continued from front page

The International Authority for Research on Cancer has recognised that no one food group causes cancer, pointed out Alan Clarke, Chief Executive of QMS:-

"Consumers should eat a balanced diet, including red meat and plenty of fruit and vegetables, and maintain a healthy lifestyle. The safe consumption levels of nitrates and nitrites were set by the European Food Safety Authority (EFSA) in 2017.

"EFSA established that consumer exposure to nitrates and nitrites, solely from food additives, was less than 5 per cent of the overall exposure in food and did not exceed the safe levels. These salts are also found in high concentration in certain vegetables and through contamination of water."

Paul Hutcheon Politics and Investigations Editor, Herald on Sunday wrote an article based on Monica Lennon MSP's proposals to ban processed meat from school and NHS meals. In addition he suggested that Carrie Ruxton, as a board member of Food Standards Scotland had a conflict of interest after questioning "an expert who called for a cancer-linked chemical to be removed from processed meat"

Responding to *The Herald on Sunday*, Dr Ruxton denied having a conflict by saying her register of interests are regularly declared and she is obliged to mention any relevant interests at FSS board meetings.

She said she accepts nitrites in processed meat are "linked with the risk of bowel cancer", but said her tweets pointed out that this is "mostly based" on "observational evidence at high intakes".

She added: "I do support the removal of nitrites from processed meats when effective food preservation alternatives are commercially available. At present, I understand this is not the case. Nitrites perform an important food safety function and their levels in foods are regulated under EU law."

handtmann

Ideas for the future.

THE IDEAL SOLUTION FOR SMALL SCALE PRODUCERS

VF608



- GENTLE PORTIONING
- VERSATILITY
- SIMPLE HANDLING

CONTACT OUR SALES
MANAGER RESPONSIBLE FOR
SCOTLAND ALAN REID ON
07507 504 534



Tel.: +44 (0) 1525 244440
Ireland Tel: +353 (0)1498 8080
Email: sales@handtmann.co.uk
Web: www.handtmann.co.uk



Climate-friendly labriculture depends on an energy revolution

Currently proposed types of lab-grown meat cannot provide a cure-all for the detrimental climate impacts of meat production without a large-scale transition to a decarbonised energy system, a new study has found.

In a first-of-its-kind study, the climate-change impact of several production methods for lab-grown and farmed beef was assessed accounting for the differing greenhouse gases produced. The new projections reveal that over the long term, cultured meat production methods requiring large energy inputs could increase global warming more than some types of cattle farming if energy systems remain dependent on fossil fuels.

The study, from the LEAP (Livestock, Environment and People) programme at the Oxford Martin School, found that some projections for the uptake of particular forms of cultured meat could indeed be better for the climate, but others could actually lead to higher global temperatures in the long run. Published in *Frontiers in Sustainable Food Systems*, their findings highlight that the climate impact of cultured meat production will depend on its energy demands and the availability of low-carbon energy sources.

"There has been a great deal of public interest in cultured meat recently, and many articles highlight the potential for substituting cattle beef with cultured meat to provide an important climate benefit," explains lead author Dr John Lynch.

"We show that it is not yet clear whether this is the case, partly because of uncertainties about how cultured meat would be produced at scale. An important issue in comparing farmed and cultured beef is that the different warming impacts of greenhouse gases are also not well accounted for in the standard measure used in carbon footprints."

The Culture Club: is it a miracle?

Agricultural greenhouse gas emissions are responsible for around a quarter of current global warming. Replacing conventional cattle farming with 'labriculture' -- meat grown in the lab using cell culture techniques -- has been widely discussed as a way of reducing this environmental impact. But these estimates are based on carbon-dioxide equivalent footprints, which can be misleading because not all greenhouse gases generate the same amount of warming or have the same lifespan.

"Cattle are very emissions-intensive because they produce a large amount of methane from fermentation in their gut," advises study co-author Raymond Pierrehumbert, Halley Professor of Physics at the University of Oxford.

"Methane is an important greenhouse gas, but the way in which we generally describe methane emissions as 'carbon dioxide equivalent' amounts can be misleading because the two gases are very different. Per tonne emitted, methane has a much larger warming impact than carbon dioxide, however, it only remains in the atmosphere for about 12 years whereas carbon dioxide persists

and accumulates for millennia. This means methane's impact on long-term warming is not cumulative and is impacted greatly if emissions increase or decrease over time."

Sustainable labriculture depends on clean energy and new tech

To provide a rigorous comparison of the potential climate impacts of lab-grown meat and beef cattle, the researchers examined available data on the emissions associated with three current cattle farming methods and four possible meat culture methods, assuming current energy systems remained unchanged.

Using this data, they modelled the potential temperature impact of each production method over the next 1000 years. Their model showed that while cattle initially have a greater warming effect through the release of methane, in some cases the manufacture of lab-grown meat can ultimately result in more warming. This is due to the fact that even if consumption of meat were entirely phased out the warming from carbon dioxide would persist, whereas warming caused by methane ceases after only a few decades.

"This is important because while reducing methane emissions would be good -- and an important part of our climate policies -- if we simply replace that methane with carbon dioxide it could actually have detrimental long-term consequences," warns Lynch.

Beef production is currently a major source of greenhouse gases: reducing consumption and improving production methods to reduce emissions can both help address this. The environmental benefits of lab-grown meat are a powerful imperative to continue and expand labriculture research, and especially to develop ways of producing cultured meat as efficiently as possible.

The study also highlights that both cultured meat and cattle farming have complex inputs and impacts that need to be considered in fully appreciating their effect on the environment. Creating more grazing land for cattle often results in significant deforestation that could greatly increase the CO2 footprint of cattle systems.

Lynch concludes, "The climate impacts of cultured meat production will depend on what level of sustainable energy generation can be achieved, as well as the efficiency of future culture processes."

Main Sponsor



Scottish Craft Butchers Trade Fair

Exhibition stands sold

including The Scottish Haggis Championship
and featuring



Sunday
12 May 2019
Dewars Centre
Perth

A new concept proudly sponsored by



Banff destination for slice of success



When the Canadian Pacific Railway reached the Bow Valley in the foothills of the Rockies in 1884, it was the company's President, George Stephen who named the area Banff.

Stephen was to become the richest man in Canada and a great philanthropist but the Dufftown born Scot was to ensure that the destination with the Scottish name, would become famous as his company advertised the Banff Springs Hotel as an international tourist resort.

Just as Perth gets confused with its Australian counterpart, care has to be taken in references to the Aberdeenshire town of Banff.

The town with a population of 4000 has a longer and more prestigious history than the Alberta town of the same name.

It was confirmed by King Robert II as a Royal Burgh in 1372 and is considered to be the finest small burgh in Scotland.

Totally appropriate then that one of the finest butchers shops can be found in this historic coastal town.



Andy Grant took over at John Stewart Butchers in July 2017 but admits that he kept the change of ownership fairly quiet since he felt that customers do not like change and the shop was performing perfectly well as it was. So the name above the door remained the same, he continued:-

"It probably took a year before people actually realised that John wasn't here" confessed Andy "now everybody knows. We have changed the way the displays are set up and we have put on some new products but the meat suppliers are all the same."

Sales are led by beef with the steaks and joints being matured between 21 and 28 days. Beef, pork and lamb is all supplied by Munro's from Dingwall with chicken coming from Lomond Foods and KDI in Elgin.

Andy Grant was brought up in Fochabers and served his apprenticeship in Buckie with Alex, the brother of John Stewart. He left to join Donald Russell and over a 15 year spell there worked his way up to managerial level. Andy then worked in Elgin as Sales Manager for Dunbia and for John Davidson at Royans in Elgin before becoming his own boss.





For the first few months it took Andy some time to get used to his role as boss especially since he was the newest member of the team of eight. Ryan, Scott, John and Robbie, Stef, Ashleigh and Moira ensure that the shop's customers are greeted with a warm welcome and that is rewarded by its good loyal customer base which also includes supplying fishing boats and hotels.

70% of the business is retail meaning the shop opens at 8.00am daily trading until 5.00pm every day apart from a Wednesday and a Saturday when it is a 4.30pm finish.

The counter display has a strong representation of traditional cuts arranged in an appealing way. Then there is a limited range of stir fries and meat in sauces. The counter is across the shop leaving plenty room for customers to browse through the refrigerated wall cabinets on either side. Pies and ready to eat items to the right and fresh meat in packs offered as deals. Andy said:-

"When this is full it attracts customers and works very well. The three for ten (pounds) has worked very well for us. We price everything in here to £4 so the customer saves £2. We have a diverse customer base so there is something for everyone."





Sales of Sliced Sausage have increased ten fold since being crowned 2018 Scottish Beef Sliced Sausage Champions in May last year. Andy explained how that came about:-

"The only reason we entered was because of its popularity at the One Pot Stop Burger van just outside Banff. It sold more Lorne Sausage than we did in the shop they reported good feedback on it. So I thought let's put it into the competition to see how it does.

"We have had nothing but positive feedback. He was the one who encouraged me to enter because I couldn't believe how much Lorne he was selling. I probably would not have entered had it not been for the One Pot Stop but is the best thing that has happened to the business since I took over."

John Stewart Quality Butchers Sliced Sausages were firstly selected as North of Scotland champions, then they were mystery shopped and tested against the champions purchased over the counter in the other four regions of Scotland. These sausages were from Jedburgh, Port Glasgow, Kinross and Dumfries and the final took place at the Seaview Café, Weymss Bay.

Andy Grant felt overwhelmed when he discovered that he would be presented with the Scottish Beef Sliced Sausage championship trophy. So what was the secret in perfecting the sliced sausage recipe?

"I source all my meat locally and if you buy quality beef you will make a quality product." Naturally Andy was unwilling to reveal the seasonings that clearly make a difference too!



THIS IS TO CERTIFY THAT
John Stewart
WAS SELECTED AS
Scottish Champion
FOR SLICED SAUSAGE

Paul Boyle
PAUL BOYLE
President, SFMTA





Applications are now open for Professional MasterChef 2019!

If you're an aspiring chef, this is your opportunity!

Professional MasterChef returns for its TWELFTH series and is once again looking for chefs with the talent and ambition to make it to the top of their industry.

Long established as one of the top professional competitions in the country, the Judges continue to push contestants to prove they have the ability and passion to cut it in the world's best kitchens.

If you have the culinary skills to battle against the best and the desire to cook at the highest level, this is the only competition to be part of.

Applications are at
www.masterchef.com/professionals
Just click on 'apply'!

Entry Requirements include:

- You must be aged 20 or above on **May 1st 2019**
- You must have the right to live and work in the UK (inc Northern Ireland and Channel Islands)

You need to have worked for at least 2 years as a chef in a professional kitchen and/or have the necessary NVQ qualifications (please refer to full rules at www.masterchef.com)

Food Standards Scotland Issue Advice

SFMTA have not yet received the requested industry guidance on accepting customer's own containers. In February FSS however released the text below as consumer advice on using reusable shopping bags and containers. SFMTA are discussing the issue at regional meetings with a view to submitting our own industry advice to Food Standards Scotland for their approval. Your views would be welcomed.

Reusable shopping bags

There are different varieties of the standard re-usable bag, often called 'bags for life': Plastic, fabric, a combination of plastic and fabric, cool bags can be used to carry cold items.

With more consumers likely to be using re-usable shopping bags, whether for environmental reasons or to avoid paying for new ones, the following advice and tips will help to keep you and your family safe:

- When using reusable bags, always pack raw foods (meat, fish, shellfish, eggs and soiled loose vegetables) in separate bags from other foods.
- Keep one or two bags specifically for raw foods only and don't use the same bags again for ready-to-eat foods. Even if a carrier bag looks clean, if it's been used for raw meat, there may be bacteria present which could transfer to fresh produce or ready-to-eat foods.
- Check your bags for spillages (for example raw meat juices or soil) after every use.



If there has been spillage, soiling or damage, plastic-based re-usable bags or single-use plastic carrier bags should ideally be disposed of. Cotton fabric-based 'bags for life' can be laundered on a hot wash using cleaning detergent.

Tips:

- On your weekly shop separate raw and ready-to-eat foods on the checkout conveyor belt. This will make it easier for you to keep them apart when you pack them into your bags.
- You could colour code or mark your re-usable bags so you know which ones are intended for which foodstuffs.
- You might choose to purchase a cotton fabric re-usable bag specifically for carrying raw meat given that it can be laundered regularly. This will ensure that any contamination, such as the spillage of meat juice, is removed.

Reusable containers

It is becoming common practice for shoppers to want to re-use their plastic tubs and containers to transport and store their food. For example for meat, deli products, loose fresh produce and dry ingredients like pulses. This is a great way to care for our environment but be mindful to reuse containers in a safe way by following the below advice:

- After use wash thoroughly in warm soapy water and dry thoroughly
- Have separate and clearly labelled containers for raw meat, fresh produce and ready to eat foods
- Containers should have a sealable lid for raw foods to avoid leakage and spread of bacteria

For Sale Falcon 3 Phase Heavy Duty Convection Oven

****PRICE REDUCED**** Good as new, Stand included, Trays included, Unused purchase Collection Only, Call for more details, All genuine offers and Part-Exchange also considered
Contact: Stewart Collins, Muirhead G69 9DR. Tel 0141 7792028

For Sale Burger former for a sausage machine. It makes a 4" 4oz burger.

Has been on a Manca Sausage machine, if it doesn't fit your machine the nozzles are available for any machine. Looking for around £400 mark, if you need to know anything else please don't hesitate to call.
Paul Higgins, The Butcher The Baker Email: paul_higgins11@yahoo.co.uk Tel: 01382 762996

Number Plate For Sale

No longer required since owner has a new one
Held on Retention Certificate ready to be transferred on to vehicle, (transfer fee is paid).
£1500 no offers!

G16 OTS

Carrier Bag Charging

Guidance from February 2015

Following discussions with Zero Waste Scotland and Food Standards Agency Scotland, SFMTA has concluded it would appear that butchers' over enthusiasm to comply with every piece of legislation that comes along has possibly created risk of cross contamination from raw meat to ready to eat foods.

To wrap their products, butchers ordinarily use high density bags sealed with sellotape through a bag sealer. In most cases this method is used for both raw meat and ready to eat products. As users will know, through experience, these bags are porous and actually leak if left for any length of time.

The Single Use Carrier Bags Charge (Scotland) Regulations 2014 specify a number of exemptions where there is no requirement to charge for carrier bags. This includes bags of any size used solely to contain exempted items listed in the regulations including unpackaged food for human or animal consumption, and bags (less than 206mm (width) x 459mm (height including handles) with a maximum gusset of 125mm) used solely to contain packaged uncooked meat or meat products, poultry or poultry products and fish or fish products. Local Authorities are the enforcement authority for the Regulations.

'Unpackaged' for the purpose of the Regulations refers to food supplied in containers which are not secure enough to prevent fluid leaking during normal handling. Whether an item is considered packaged is a matter that should be considered by local authority enforcement Officers. The same applies to porous bags that certain pastry and bakery goods might be sold in.

The SFMTA advises that where fluid leaks during normal handling then members can be confident that there is no requirement to charge but where any doubt exists we suggest you check with the enforcement authority.

So to clarify

Raw meat and raw meat products that are wrapped in a bag that can leak or is porous can be placed in a carrier bag that is not chargeable.

Cooked meats and pies in a bag that can leak or is porous can be placed in a carrier bag that is not chargeable.

But be careful

The above exemptions are only valid where the bag provided is used **solely** to contain one or more of these listed items. If your customer is sold a box of shortbread or sauces in a sealed container they would make the bag chargeable. If the customer does not want to pay for a carrier in these circumstances hand the products over the counter for them to place in their own bags.

Best Practice to minimise risk to food safety

Ready to eat purchases should be served, wrapped and packaged in a separate area from raw meats. The customer should leave with no bags containing raw meat in contact with bags of ready to eat purchases. Packaging for ready to eat and raw meat should also be stored and used separately.

The Scottish Government introduced the 5p charge for each single-use carrier bag to help cut the number of bags used across Scotland. With more consumers now reusing carrier bags, there are some important tips they should remember to protect their shopping and reduce the risk of cross-contamination, particularly if there are any leaks or spillages from raw foods.

Food Standards Scotland's Top Hygiene Tips to consumers for carrier bags:

- * keep raw meat and fish separate from ready-to-eat foods, in separate bags
- * if your bags are re-usable, keep one or two just for use with raw meat and raw fish – don't use them for ready to eat foods
- * re-usable bags and single use carrier bags should be disposed of if there has been any spillage of raw meat juices

Want to get online?

The web support we have for www.craftbutchers.co.uk can put together a selling website at a very inexpensive price. If you are interested contact Brian Duncan on 07946 415312 or email info@2mx.co.uk

For Sale

2014 Citroen Berlingo Refrigerated Van, 60,000 miles, good condition, Morrison & Ritchie, Alexandria -
Tel: 01389 752021, Mob: 07710409058



TIME IS TICKING DOWN TO UPGRADE TO THE XTRA SCALE

CONTACT YOUR DEALER ABOUT UPGRADING

XTRA SCALE RANGE

Xtra features include:

- Colour touch screens,
- Customer facing adverts
- Videos
- High speed printing



M SERIES & M2 SCALES

came to the end of their
support life on December 1st 2018.

Customers will however be able to speak to
their local dealer around the features and
benefits of both our current Xtra scale range.

Spare parts are also now limited and we
estimate to be out of stock, of the majority
of these parts, again by the end of the year.

For more information please contact your local dealer.

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

Avery Berkel
Authorised Dealer

TEL: 07769 686985
EMAIL: colinhewitson@qdslmail.co.uk

www.averyberkel.com

When did an employer have knowledge of an employee's disability?

lindsays

In the case of *Lamb v The Garrard Academy*, the Employment Appeal Tribunal (EAT) considered when an employer had knowledge of an employee's disability and their obligation to make adjustments based on this knowledge.

Facts

Ms Lamb was a teacher at The Garrard Academy (the Academy). She was off sick from February 2012 due to reactive depression and alleged bullying at work.

She raised a grievance in March 2012 and on 18 July 2012 she informed the chief executive of the Academy that she suffered from PTSD which she developed as a child but was triggered by her current issues at work.

An Occupational Health (OH) report dated November 2012, confirmed that Ms Lamb had been suffering from depression since September 2011, but provided her grievance was dealt with she had a good chance of recovery.

The grievance however, was not concluded until January 2013. She later brought a claim in the Employment Tribunal (ET) for failure to make reasonable adjustments in the handling of her grievance.

It was accepted in the ET that she was disabled, but the ET found the Academy did not know she was disabled until November 2012 (date of the OH report) as only then was the long-term element of the definition of disability satisfied. Until the Academy knew of her disability it was under no duty to make reasonable adjustments.

Ms Lamb appealed to the EAT on several grounds, including on the issue of date of knowledge of disability. Only issues related to knowledge of disability are considered here.

Law

Sections 20 and 21 of the Equality Act 2010 place a duty on employers to make reasonable adjustments where they apply a provision, criterion or practice which puts a disabled person at a substantial disadvantage compared to those who are not disabled.

An obligation to make adjustments arises when an employer has actual or constructive knowledge of disability. Constructive knowledge will be found where an employer could reasonably be expected to have knowledge of;

- the existence of a physical or mental impairment;
- the length of the impairment – long standing or likely to last at least 12 months;
- the adverse effect of the impairment on normal day to day activities.

Decision

The EAT allowed Ms Lamb's appeal, finding the Academy had knowledge of disability by July 2012. The Academy had been specifically told by Ms Lamb on 18 July 2012 that she suffered from PTSD which dated back to childhood - the long-term element had therefore been satisfied, and the Academy had actual knowledge of disability from that date.

Had the Academy carried out an OH assessment in July, in light of Ms Lamb's ongoing sickness, the 'overwhelming likelihood' was that OH would have found her illness would meet the long-term element of the definition of disability, so the Academy also had constructive knowledge of disability from July 2012.

The obligation to make reasonable adjustments had therefore arisen, not on 21 November 2012, the date of the actual OH report, but some 5 months earlier.

Comment

Kirsty Martin, a Trainee Solicitor in our Employment team commented:

"This case highlights the importance of taking proactive steps when longer term illness may suggest disability, including prompt referral to OH. Wilful blindness will not prevent constructive knowledge of disability being ascribed to an employer. The EAT referred to the Equality and Human Rights Commission code of practice which contains useful pointers for any employers who find themselves in the Academy's position.

"It stresses that employers must do all they can reasonably be expected to do, to find out whether an employee has a disability which may place them at a substantial disadvantage. What is reasonable will depend on the circumstances but delaying enquiries will not delay any obligation arising."

lindsays

For free Employment Law advice
call Lindsays on 0131 656 5643



Meat Managers Hygiene and HACCP Course

On Wednesday 13th March 2019 Paul Bache will return to Scotland to deliver another of his very successful courses. The course was and still is a bespoke course for retail butchers/Farm Shops, etc., it was specifically put together by the Meat and Livestock Commission (and now the Meat Training Council) for the training in food hygiene and the production and implementation of HACCP for this sector, the Department of Health commissioned it under a Government funded project. The FSA have endorsed it and have funded in the past projects to deliver this course in Wales.

It is recognised throughout the UK and has been delivered (and still is being delivered) throughout this sector, indeed many Local Authorities have asked for this course to be delivered to their butchers, as it is meat and meat product specific. It is the course of choice.

This course will be held in Hilton Grosvenor Hotel, Haymarket, Edinburgh, so please register your interest now by calling Claire on 01738 637472. Hotel is walking distance from Haymarket Station.

Health Marks

We still know that health marks will change. The only fact we have is (as previously stated) once out of the EU, the UK will not be able to use EC or EU in their health marks.

Product produced up to 29 March can still be stamped with current health marks AND be legitimately declared fit for export by means of an OV signing an export health certificate. Including when the consignment might land in its destination country after 29 March.

The Food Standards Agency have drafted a new Statutory Instrument (UK law) concerning health marks which requires ministerial/parliamentary agreement. I understand this is being pushed through as fast as possible. Until agreed, FSA are unable to share details – including on whether this SI prescribes any new health mark design meeting EU requirements. A new technical notice/guidance will be provided by FSA once they are able.

Deal

If a deal comes off – and you, me and our Defra Civil Servant colleagues can all watch the news to keep up to speed on that – there is a 21 month transition period. During the transition period certain current labeling, listing and related processes can continue – some alongside and then replaced by new processes as we reach the end of 2020. My understanding is that FSA lawyers suggest this includes the health marks.

For Sale

Numatic TwinTec

The compact disc
1840 Cable Machine

Used for 1 month

Call for further details
Part -Exchange considered

Stewart Collins, Senior Partner
7 Lindsaybeg Road, Muirhead. G69 9DR
Tel: 0141 7792028



AHDB consider Brexit implications

At the time of writing (January 2019), there remains considerable uncertainty regarding many aspects of Brexit, including the UK's future trade relationship with the European Union (EU). The prospect of a 'no deal' Brexit cannot be ignored and we now find ourselves in a very fluid and rapidly changing political environment.

A 'no deal' scenario could have a seismic impact on UK trade in agricultural products and, subsequently, major implications for all of the UK's agricultural sectors. It is crucial that this is understood by farmers and policy makers if disruption throughout the industry is to be avoided.

Arguably, the biggest potential gain for UK **beef** exports could be for lower-value cuts and offal products, which have less value on the domestic market but are more highly valued elsewhere, for example in China and West Africa. This would likely improve overall returns to the UK industry as it improves carcase balance, using more of the animal.

We could see higher exports to China and Hong Kong in the future. Beef imports in these markets are forecast to increase considerably over the next few years. Good news for the UK is that China lifted its 20-year ban on beef imports in June 2018, imposed following the outbreak of BSE.

If tariffs are imposed on UK beef exports to the EU, exports will be limited considerably. The tariffs could be as high as the price of the product itself, if not more. This would really reduce the price competitiveness of UK beef on that market. In a 'no deal' situation, the UK would need to be registered as a third country by the EU, with exports of beef and other products of animal origin needing to carry an export health certificate approved by the EU.

If the UK decided against imposing tariffs on EU beef imports, it would be obliged to do the same for all beef imports, including those from outside the EU. This could lead to higher supplies and so lower domestic prices. For UK producers and processors, increased competition could lead to lower returns, especially for high-value cuts which drive much of the value in the domestic prime cattle market.

How do the UK's costs of production compare with its competitors?

The UK, along with many other countries, struggles to make a profit from beef finishing.

The latest data reveals that the UK's production costs are higher compared with the other countries, with revenue lower than cash costs. The UK will struggle to compete with Brazilian and US

beef on the global commodity market and will need to differentiate its product. The UK's reputation for producing high-quality produce at high standards is likely to be attractive for markets where low price is not the most important factor.

If tariffs were imposed on UK beef exports to the EU, but beef imports into the UK were tariff-free, this would lead to lower domestic beef prices and so squeeze margins further for beef finishing. However, if tariffs were applied on both UK beef exports and imports, as the UK is a net importer of beef, the overall effect would be an increase in domestic beef prices, if all else remained equal.

UK **sheep meat** exports could suffer considerably if tariffs come into play. Carcasses make up an important part of what the UK exports to the EU and could potentially be facing tariffs as high as 45-50% of the price of the meat, which would be a blow to our price competitiveness on the export market. Various modelling work, including AHDB's Brexit Scenarios: An impact assessment, have shown that domestic prices of sheep meat are likely to fall under these circumstances and considerably reduce the incomes of sheep farmers.

Tariffs and export health certification may also disrupt cross-border Irish trade as around 40-50% of lambs from Northern Ireland are sent to slaughter in the Republic. Not all of the sheep meat that is produced is in demand by domestic consumers.

Sheep leg imports comprise a considerable portion of sheep meat imports, reflecting that domestic production is insufficient to satisfy UK consumption levels. However, if production of sheep legs is increased, then this will also lead to an increase in other cuts and sheep meat products, for which there may not be enough demand and so would need to be exported.

In a 'no deal' scenario, the UK would be subject to EU third-country tariffs on sheep meat imports under WTO rules, which would make it uneconomical for the UK to supply sheep meat to the EU.

Under a 'no deal' scenario, the UK will need to be listed as a third country by the EU and lists of products for export to the EU will need approval. As the EU's response and timing regarding this is uncertain, this could potentially stop exports of sheep meat to the EU for a period of time.

Two Scottish Craft Butchers go Double Diamond at the 2019 Smithfield Awards



Congratulations to **The House of Bruar** (pictured left) who picked up two Diamond Awards as category winners in the Speciality Sausage and Hot Eating Pies categories at this year's Smithfield Awards held at Ironmongers Hall in the City of London on Wednesday 30th January. Their Pork & Apple Sausage and Steak & Ale Pie came out on top.

In addition The House of Bruar sausages picked up six Gold awards for their Boerewors Sausage, Mexican, Chilli Beef Sausage, Pork & Black Pudding Sausage, Pork & Caramelised Onion Sausage, Pork & Leek Sausage, Pork & Tomato Sausage and four Silver awards for Cumberland Sausage, Honey Roast Pork Sausage, Traditional Beef Sausage and Venison Sausage.

The House of Bruar Pies also did well striking Gold for Mince & Onion Pie, Steak & Kidney Pie, Steak Pie and Silver for Chicken & Ham Pie and Game Pie. Their Beef & Onion Burger also won a Silver Award.

Equally well done to **John Davidsons**, Inverurie (pictured below) who also collected two Diamond Awards as winner of the Bacon & Cured Products and the Gluten Free Products categories from presenter of BBC's *Saturday Kitchen*, Matt Tebbutt.

His Christmas Tinsel Pancetta and Gluten Free Juicy Lucy burger were judged the best in their class.

In addition to the Diamond Awards for those two products, John Davidson won three Golds for Char Siu Guanciale, Wag n` Char Cheese Burger and a Farmhouse Pork Sausage and Silvers for Spiced Garlic & Herb Smoked Bacon, Pastrami and for Pork Sausage.

Stewart Collins of **S Collins & Sons**, Muirhead won Gold for Italian Meatballs in Tomato Sauce and Traditional Pork Sausages and Silver for Gourmet Burger and Pork & Bombay Curry Sausage.





Rod Gillie (pictured right) from **Thomas Johnston Butchers** in Falkirk won the prize for the Best Scotch Beef product for his Gluten Free Black Pudding. They also picked up Gold Awards for Pepper Chicken Melts, Steak and Gravy Pie, Steak and Sausage Pie, Traditional Steak Pie, Beef and Caramelised Onion Sausage and Traditional Pork Links.

Thomas Johnston Butchers Burgers also won Silver for Spring Onion Burger and Traditional Meatloaf.

Scott Johnston of **Fergusons of Airdrie** was awarded Gold for Cured Pork Loin, Chicken Pizza, Slow Cook Brisket, Traditional Beef Lorne and Silver for Scotch Steak Pie.



Grierson Bros in Castle Douglas won Gold for Pulled Brisket Pie and Silver for Smoked Streaky Bacon and Thick Pork Sausage.

Congratulations too to our English member in Kirkby Lonsdale **Dales Traditional Butchers Ltd** who did very well as well:-

Gold for Dry Cured Back Bacon, Spicy Beef & Vegetable Stir Fry, Rosemary & Garlic Lamb Rump, Pork & Chilli Jam Pie, Traditional Pork Pie, Steak & Stilton Pie, Chicken Jambalaya Ready Meal, Cumbrian Roasted Silverside, Pork Honey & Mustard Sausage, Traditional Pork Sausage.



Silver for Brisket of Beef & Stilton Burger, Chicken Ham Leek & Wensleydale Pie and Honey Roast Ham.

14% of sausages tested in Canadian study mislabelled

Sausage mislabelling in Canada is down, DNA testing reveals, although 14% of tested products still found meat species not indicated on the label.

The mislabelling of sausages, selected from grocery stores across the country, was down from a first-ever study conducted by the same researchers just over a year ago that revealed a 20% mislabelling rate.

"We have reassessed the rates of mislabelling and found lower levels," said Professor Robert Hanner, of the University of Guelph, who led the study. "The Canadian Food Inspection Agency (CFIA) took follow-up action after our initial study, and it appears that it had an impact."

Researchers tested sausages labelled as beef, chicken, pork or turkey. They also tested the samples for sheep, goat and horse. Unlike the previous study that uncovered horse meat in one pork sausage sample, researchers found no horse meat this time.

The research, the findings focused on sausage packs labelled as containing only one type of meat. The researchers used DNA barcoding along with digital PCR technology to determine which meats were in the sausage samples.

"There is DNA in nearly every cell of every organism, so barcoding can be applied to products such as ground meats that would be difficult to identify with other means," said Hanner, integrative biology professor in the university's Biodiversity Institute of Ontario.

"We decided to also include sheep and goat in this most recent study because although they may not be consumed in the same quantities as beef, chicken, pork and turkey, they are commercially raised meats that are commonly present in our food supply chain," Hanner said.

Products were considered contaminated when more than 1% of another meat was detected. This ruled out trace amounts that might have resulted from incomplete cleaning of processing equipment.

Of the 30 beef sausages tested, five contained sheep, four contained pork and one contained chicken.

Among the 20 chicken sausages tested, three contained turkey, one contained pork and one beef. Of the turkey sausages tested, one contained chicken and one contained pork. All the pork sausage samples had only pork, meaning no cross-species contamination.

Sausages labelled as single-meat but containing more than one meat type contravene food labelling regulations. Consumers may buy these products because of health issues, such as allergies, or lifestyle choices, such as avoiding pork, Hanner said.

Unknown contaminants may also allow transfer of food pathogens, he added. "In certain cases, it may be of concern when there is a recall on a specific type of meat, but it is not indicated on the label."

He said it is difficult to determine whether cross-species contamination was economically motivated.

"We don't know the exact cuts of meat that were found in the samples, so we can't determine if the contaminant meat was purposely substituted because it was a cheaper meat."

Can staff eat peanut butter sandwiches?

Allergen response from Food Standards Scotland

Regulation (EU) No 1169/2011 on the provision of food information to consumers (FIC) brought together EU rules on general food labelling and nutrition labelling into one piece of legislation. The Food Information (Scotland) Regulations 2014 enable local authorities in Scotland to enforce the requirements of FIC.

Consumers must be informed of any of the 14 allergens listed in Annex II of the FIC Regulation when they are intentionally used as ingredients in a food. Please visit the FSS website for further information on food allergies.

Provided staff are following appropriate hygiene measures (i.e. thorough washing of hands, no cross contamination onto clothes etc.) before going back to food production areas, there should not be an issue for staff to have, for example, a peanut butter sandwich at a break time.

The FBO could always say no to staff having peanuts, tree nuts and sesame on site but, as already stated, provided good hygiene practices are implemented to eliminate cross contamination, it should not be a concern. It would be advisable for the FBO and plant staff to undertake an online course, which will help the business understand what risks there may be in particular processes at their establishment. The FSA have developed an online course, which is very useful: <https://allergytraining.food.gov.uk/english/>

How does Brexit affect my Travel and Motor Insurance?

At the time of writing, Brexit will take place on the 29 March with or without a Withdrawal Deal. This could fundamentally affect the way many of us prepare for our travels in Europe in terms of motor and travel insurance. This briefing outlines how both Brexit deal outcomes will impact on the current situation.

Motor Insurance

Guidance from the Association of British Insurers (ABI) and Motor Insurance Bureau (MIB) is that UK drivers should be prepared to have a Green Card when driving abroad after midnight on the 29 March 2019.



If the UK leaves the EU on the 29 March 2019 without a Withdrawal Agreement in place, and in the absence of a specific agreement to the contrary, you will need to ensure you carry a physical Green Card while driving your vehicle in the European Economic Area (EEA) and some other countries (Andorra, Serbia and Switzerland).

What is a Green Card?

Green Cards are an international certificate of insurance issued by insurance providers in the UK, guaranteeing that the motorist has the necessary minimum motor insurance cover for driving in the country being travelled to.

How do I get a Green Card?

You can contact your motor insurer directly and do so as far in advance of your trip as possible to ensure you receive the Green Card in time for your trip. Some insurers are advising that you need to give them a month's notice in order to get a Green Card in time for any planned trip. Our advice would be that if you are intending to take your UK car to the continent after the 29 March 2019 you should request a Green Card from your insurers now, whether there is a Withdrawal Agreement or not, to ensure that you are ready whatever the outcome.

Travel Insurance – European Medical Insurance Card (EHIC).

The UK has issued 27 million EHIC Cards, entitling the bearers to state-provided medical treatment should they need it while visiting one of the EU countries.

If a Withdrawal Agreement is made and ratified by both the EU and the UK, there would be a transition period from the 29 March 2019 to 31 December 2020 to allow time for negotiations on the future relationship. During this period citizens would have exactly the same rights and guarantees and would still be able to use their card.



However, if the UK leaves the EU on 29 March without a Withdrawal Agreement in place, the situation is much less certain. The intention is to put emergency legislative measures in place so that UK travellers can continue to benefit from the EHIC, but until such measures are activated the benefits will cease on the 29 March.

Our advice therefore is that it is even more important that you have appropriate travel insurance in place to cover medical costs while you are travelling in an EU country, as you would when travelling to a non-EU country.

More information can be found on the Association of British Insurers (ABI) website using the following link:
<http://bit.ly/2RY3EJW>

Information supplied by the ABI.



Craft Butcher Social Media Presence
twitter.com/scocraftbutcher
facebook.com/scottishcraftbutchers/



Butchers At The Heart Of The Community



Photo courtesy of Aberdeen Evening Express

H&S Milne and Sons in Bucksburn already has the vital life-saving piece of equipment set up outside its Inverurie Road branch but now, thanks to generous customers, provision will double in the area. The new defibrillator will be placed at Davy's Fish Bar on Scattie Park and has been bought thanks to the Butchers at the Heart of the Community initiative.

Well done too to Jim Hutchison in Tullibody and Lynne Struthers at Chapmans in Baillieston for achieving the installations outside their shops. Please let SFMTA know if you have been as successful.



Photo courtesy of Alloa Advertiser





DICK

Traditionsmarke der Profis

D9805000
RS-150 Duo

D9008100
Rapid Steel Hyper Drill

TimeSaver
Vacuum
Cook in Bags
Cooks up to 220°

NEW

WMCG5
Chainmail Gloves
and Aprons

order online at www.mcdonnells.ie
Tel. +353 1 677 8123

Unit 15, Northern Cross Business Park,
North Road, Dublin 11 D11 W5WN



McDonnells
suppliers to the food trade

Scotch Beef High Profile at Scottish Rugby Open Session

Scotch Beef PGI enjoyed a high profile last month at one of the Scottish Rugby open sessions which are being held across the country in the coming months.

Over 1700 fans, along with Hamish the Scotch Beef mascot, came along to cheer on some home-based Scotland players who were training alongside the Scotland U20 players at Clydebank RFC as part of their preparation for the remaining Guinness Six Nations matches.

The players were also joined by Scotland Head Coach Gregor Townsend and former Scotland and Glasgow Warriors Captain Al Kellock, who hosted the session.



Scotland Head Coach Gregor Townsend with Scotch Beef mascot Hamish at the recent Scottish Rugby open session in Clydebank

Scotch Beef recipe booklets were distributed to the excited crowd and Scotch Beef Club member Martha's, who are based in central Glasgow, provided the players with a much-needed lunch, including Scotch Beef curry, after their training.

Scotch Beef is the Official Healthy Eating Partner of Scottish Rugby and the open sessions are one of a host of joint activities which are designed to raise the profile of the importance of healthy eating.

The Scotch Beef brand's sustainability credentials are also being highlighted in the partnership and the brand is being profiled at home international matches.

Carol McLaren, Director of Marketing and Communications with Quality Meat Scotland, which promotes Scotch Beef, said: "We are delighted to be supporting Scottish Rugby's open sessions in our role of Official Healthy Eating Partner.

"These sessions give fans the unique opportunity to really interact with the players after seeing them train, as well as offering us a valuable platform to promote Scotch Beef and its role in a healthy balanced diet."

Quality Meat Scotland undertake a range of health and education work including supporting the work of the Royal Highland Education Trust. QMS also runs a Meat Vouchers Scheme which gives every secondary school in Scotland the opportunity to apply for a voucher of up to £100 for the purchase of beef, lamb and pork.

Regional Meetings – March 2019

If you have still to, please book your place now!

The Scottish Federation of Meat Traders cordially invite you to attend one of our Regional Meetings. These meetings will follow the successful formula from previous years – round the table discussions on all industry matters when a two course meal will be served.

We hope that you will find this of interest and that you will try to come along and meet other butchers. Attendance is limited to business owner, partner and managers.

SFMTA Chief Executive Douglas Scott will host this meeting which starts at 6.30pm for **7.00pm**. Please R.S.V.P. no later than seven days before meeting.

Date	Venue
Tuesday 12 th March	Western House Hotel, Ayr
Monday 18 th March	Glynhill Hotel, Renfrew
Monday 25 th March	Auldgirth Inn, Dumfries

Telephone Bruce to reserve spaces on 01738 637472 or email: bruce@sfmta.co.uk



FOR BUTCHERS, BAKERS
AND PIE MAKERS

Fill & Bake

Individual 4.5" Pie, made with
4.5" Shortcrust foil base
4.5" Puff Pastry lid



SEE OUR FULL RANGE ONLINE



Family size 7.75" Pie, made with
7.75" Puff Pastry lid & 7.75" Puff pastry base in foil



Individual Oval Pie, made with
Oval Shortcrust base & Oval Puff Pastry lid

BRITISH PIE WEEK 4TH TO 10TH MARCH 2019

NATIONAL BUTCHERS WEEK 11TH TO 17TH MARCH 2019

Simply Fill & Bake your own pies..

Our Fill & Bake products are frozen unbaked pre lined pastry pie foils with matching pie lids, they are easy to handle and can be used straight from the freezer. Simply fill the bases with your unique sweet or savoury filling and bake to create your very own perfect pies.

The range includes puff and shortcrust lined foils and lids in sizes from 4.5" -8"



Freshly
Frozen



High
Quality



Convenient



Consistent
Lift



Light
Eating

CREATE WITH BELLS

www.bellsprofessionalpastry.co.uk



British Pie Week 4th to 10th March 2019

British Pie Week takes place every year on the first full week of March and was started back in 2007 by Jus-Rol.

As a fully fledged nation of pie lovers, it's a great fun awareness day to get behind and can be a nice way of getting all of the family involved in the cooking.

With so many great recipes available it is up to you to decide how to tug the strings of pie lovers. Be sure to use the week to promote your products.

National Butchers Week 11th to 17th March 2019

One of the most popular events in the butchery calendar, National Butchers' Week is a great opportunity to engage with your customers by hosting an event, developing a new product or simply reminding your customers about the great quality meat available at your shop.

Now in its 11th year, the National Butchers' Week highlights the great work being done by butchers from around the UK that sets them apart from the competition. It also focuses on the fantastic innovation that takes place within butchers' shops across the land. What's more, seize the opportunity to catch the eye of new customers.



Campaign for local abattoirs.

The Parliamentary All-Party Parliamentary Group for Animal Welfare (APGAW www.apgaw.org) has agreed to launch an Inquiry into the problems faced by small abattoirs and to publish a report, which will be sent to Defra. It is calling for written evidence on the animal welfare benefits of small to medium-sized abattoirs. The written evidence consists of a simple questionnaire. The deadline for submissions is the 10 March. For timetabling and Agriculture Bill reasons, this inquiry will be conducted very quickly.

The Campaign for Local Abattoirs is trying to build a case with Defra for ongoing funding for small abattoirs, based on the public good they provide for local communities, for animal welfare and for the environment. But since Defra plans to phase out basic payments and redistribute most of that money to farmers, rather than say food processors, showing that farmers are the real beneficiaries of small abattoirs is critically important. At least 27 MPs have now expressed support for Amendment 49 to the Agriculture Bill, but that on its own won't be enough to win the campaign.

If you are able to complete the form and return it to APGAW by the 10th March, this will undoubtedly strengthen the case in favour of smaller abattoirs. Form is available online at:-

https://craftbutchers.co.uk/story.php?t=The_Campaign_for_Local_Abattoirs&ID=2593

Bob Kennard, Policy Advisor, Sustainable Food Trust 07415 855530

NFUS AGM

Fergus Ewing MSP address, Glasgow 8th February 2019.

The Cabinet Secretary for Rural Economy praised Scottish farmers for the strength and resilience they had shown over the last year in the face of difficult weather conditions - rain, snow and storms followed by drought over the summer months. He also commended the 'looking out for each other' attitude to mental well being.

He then went on to say:- "These are difficult times in politics, it looks increasingly likely that Scotland will have to leave the EU with the UK and no deal in place in just seven weeks time.

"A No Deal Brexit would be disastrous for Scottish farming and food production. There is no sector that faces a series of identifiable and foreseeable and clear threats than yours."

Read more and listen to the entire speech on SFMTA Members only website.

Scottish Craft Butcher Awards

Please note entry forms are enclosed for the next two product evaluations to be held at Forth Valley College, Stirling on Wednesday 3rd April.

Categories are Barbecue Products and Kitchen Ready Products using Verstegen products that cook in 30 minutes max. Entries close on Monday 18th March.



Q Guild Scottish Barbecue Event

Q Guild Office, 8 Needless Road, Perth, PH2 0JW.

The Scottish Region of Q Guild is holding a Barbecue event on Monday 11th March starting at 3.00pm.

Up to six products have to be brought along and cooked by the entrants.

The ethos of the Guild is to build member businesses through the open sharing of ideas and information through regional meetings and events. So in a departure from format of the last two barbecue events, products will be judged by all those attending. Awards will be given as deemed appropriate.

Also – event is open to CORPORATE members as well. They have been invited to bring along new products that will hopefully interest both butchers and customers. Awards will be given as deemed appropriate.

The emphasis of the afternoon is to generate new ideas for barbecue products. Members will be asked to discuss the products and give frank comments and recommendations on how to assemble the very best barbecue products.



Horsemeat Scandal Accused in Court

A trial of two former managers of French meat processing firm Spanghero at the centre of the horsemeat scandal has begun in Paris.

The international scandal, uncovered six years ago, involved tricking consumers into unwittingly buying products adulterated with horsemeat.

Reuters reported that the two Dutch traders went on trial on 21 January accused of passing off horsemeat as more expensive beef in ready-meals and burgers that were sold across Europe.

The French consumer protection agency has said that horsemeat was used in 4.5 million ready meals and sold in more than a dozen countries. Investigators allege Spanghero knew it was buying frozen horsemeat and switched the customs code on the packaging. Former Spanghero boss Jacques Poujol and an ex-plant director, Patrice Monguillon, are being tried alongside two traders from Dutch and Cypriot firms alleged to be involved.

Poujol's lawyer said that their client did not know he was being sold horsemeat – an argument contested by his co-defendant Johannes Fasen, a Dutch food trader and an executive at Cyprus-based Draap Trading.

Fasen's lawyer said: "My client sold the horse meat to Mr Poujol because he ordered horse meat. He sold the horsemeat to Poujol at horsemeat price and Spanghero sold it on as beef at .50 euros a kilo more. So who profits from this crime?"

The four men are charged with defrauding customers and consumers and face up to a maximum of ten years in jail and a fine of one million euros. The scandal first came to light in early 2013 when Irish authorities discovered burgers labelled 'pure beef' contained horsemeat, which prompted an investigation.

The investigation was extended when British frozen foods group Findus also found horsemeat in lasagne made at the Luxembourg facility of frozen food firm Comigel, Tavola. Investigators identified Spanghero as the source of the horsemeat. Spanghero supplied horsemeat found in frozen lasagnes from two of its abattoirs in Romania via two companies in Cyprus and the Netherlands.

The fraud is believed to have involved 540 tonnes of horsemeat sold on to Tavola and 200 tonnes used by Spanghero itself in Merguez sausages.

Following the scandal the Food Standards Agency set up a new intelligence gathering hub for food fraud.

A further UK scandal involving at least 30 tonnes of horsemeat was smashed with help from EH professionals in 2017. As a result three businessmen were prosecuted for selling horse mislabelled as beef.



Hamilton is the ninth most populous town in Scotland. It lies in the heart of Lanarkshire, where the Clyde and Avon rivers meet at the head of the Clyde Valley's rich, agricultural lands.

It is kept in the public eye by its racecourse, Hamilton Park and the only professional football team in Britain named after a school team, Hamilton Academicals.

It is in Hamilton that you find a vibrant family butcher with more than 125 years experience. George Buchanan and Sons has been built on a reputation for quality with a big emphasis on traceability, local suppliers and their renowned top-secret lorne sausage recipe.

George Buchanan founded the business in 1890. His son followed running the business then the grandsons famously known as the 'four brothers'. Ian's grandfather was left running the business along with his son, young George who followed him into the business.





Having done the usual butcher's son after school and holiday jobs, Ian Buchanan looked set to continue the family tradition as a butcher but after a period at college found himself employed by the famous local watchmakers Jon Vincent.

It gave Ian a whole new meaning to the term 'time served', but after six years at the artisan watchmakers working in their premium repair service as an horologist, Ian finally took the step into the family business established in 1890 by his great, great grandfather.

The original Burnbank shop in the Burnbank Shopping Centre has a good retail trade but that is eclipsed by a major emphasis on production. Lorne Sausage made to a recipe perfected in 1895 is the extremely popular output and the seasoning's secret recipe is only known to Ian's father and their confidential blenders. Packs are supplied to numerous convenience stores far and wide.



When my grandfather passed away my father hooked me in. I was happy to move because I felt that my time in that trade was done. There were butchery similarities with watchmakers since it appears to be those focusing on quality who have a future. The local butchers who focus on the craft are the ones that succeed, it is the same with watchmaker trade."

It is now ten years since Ian joined the business and in that time the business's mobile vans have been replaced by the second shop George Buchanan & Sons on Low Waters Road.

The Buchanan vans were a feature of Hamilton, three ploughing their ways through the estates. They provided a much appreciated service but a new shop on the south side of Hamilton softened the blow when they were eventually taken off the road.

The Low Waters Road shop opened at the end of 2012 in a unit vacated by the Wee Dram pub. The move has proven successful for customers and the business. The location was selected to be convenient for those who were serviced before from the travelling shops and they have continued to enjoy the personal service and the ability to have their meat cut to their own specifications.

"I remember the first day, it was insane" said Ian. "Because this is on a main road we get a lot of passing trade. A new estate opened at Torhead and that has supplied new customers too."

Closed all day Wednesday but open 7.00am - 5.15pm, until 5.30 on a Friday and 3.00pm on a Saturday the shop employs four full time staff (including Ian) and three part timers.



Ian continued:-

"Our customers have very differing tastes. We have traditional trade drawn in by what we are known for, our Lorne Sausage. We have built up an enviable reputation for that and our second biggest seller our steak pies. The second group is growing and they are seeking steaks with traceability of their beef and the welfare of their produce."

Buchanans' make very good use of Facebook and Instagram to reach new customers. They feel that social media reaches the age range that they are needing to hit - young families and those who do not know Buchanans proud history.

"We found that the new customer base was looking for what we always had provided. What they were looking for is locally sourced, grass fed, ethically reared produce. They want to learn about it and they want the story. Previously that was a closely guarded secret, you didn't tell that story of where you got it - that was enough. Now you tell them the full story of the journey."

For Buchanan's beef and lamb that journey comes through two suppliers PR Duff in Wishaw and Border Meats in Lockerbie. Point of sale cards display the farms supplying the shop weekly. Pork comes from Robertson's in Ardrrossan. Eggs are sourced from Nith Valley.





The Low Waters Road shop has plans to produce its own cooked produce, steak pies, steak rounds, sausage rolls, mince rounds and birdies but meantime they are made in the Burnbank shop.

"We try to keep things as traditional as possible when it comes to what we offer. When we experiment with different flavours with different products, the ones that are a success then we will carry forward" said Ian.

"We found that if we confused customers with just too many obscure and unusual things at once they just get lost in the mix. When we bring out a different product we will do it with a degree of consideration.

"We are in a growth period which is good. We are pleased with the progress that we are making. When you have one or two really good sellers that you can rely on, it gives you the freedom to branch out and try new things. That is where we have been blessed with the Lorne sausage."

Lorne sausage is supplied to caterers and wholesalers to convenience shops. That much loved favourite has devoted followers all over the world and Buchanan's get regular purchases from Wales, Spain and even the Middle East.

Reacting to new tastes and demands, a reduced fat sausage called a Skinny Lorne and a Gluten Free version are now included in the range.

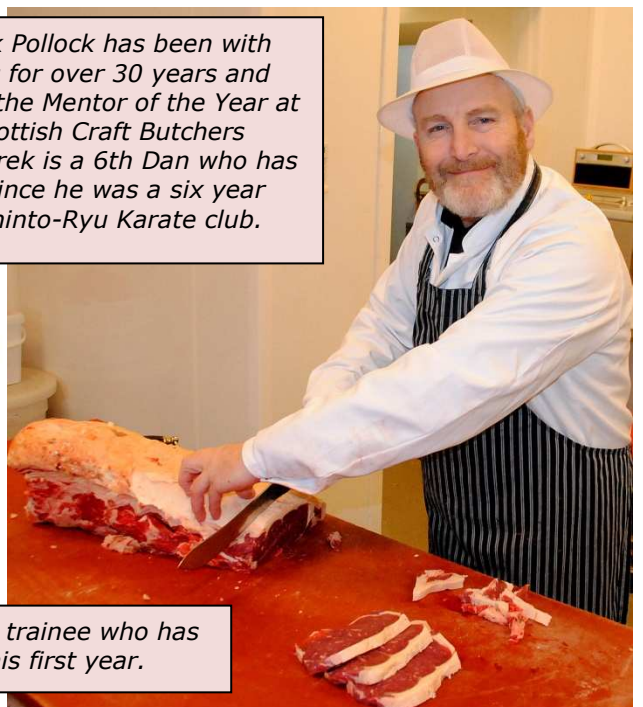
It had to be asked though, the secret in the recipe? Ian would only say so much:-

"Quality beef trim, good quality rusk. We do not over rusk and we use good quality seasoning."

The business has come a long way through the five generations but with that slice of success they might well be blessed with a rosy future for generations to follow.



Right: Derek Pollock has been with the business for over 30 years and was named the Mentor of the Year at the 2018 Scottish Craft Butchers Awards. Derek is a 6th Dan who has known Ian since he was a six year old at the Shinto-Ryu Karate club.



Left: Brandon Lawless, trainee who has just about completed his first year.

Scottish Apprenticeship Week 2019: Skills for the Future

SCOTTISH APPRENTICESHIP WEEK 2019



From 4-8th March we celebrate the achievements of individual apprentices and all those who contribute to their success.

Apprenticeships and work-based learning are providing the skills needed for a successful Scotland. With that in mind this year's theme is **'Skills for the Future'**, recognising the importance of investing in our workforce.

Apprenticeship opportunities in Scotland are growing and we want as many young people and employers as possible to benefit.

With activities and events across the country, this is the time to shout about the role you play in supporting apprenticeships and work-based learning. MSPs will be visiting butchery trainee placements around Scotland so let's celebrate Scottish Apprenticeship Week 2019.



Above: Superb at Shaw The Butcher, Balornock, Stuart Moore has achieved his SCQF Level 5 Modern Apprentice Qualification in Meat and Poultry Skills. Stuart will now progress on to SCQF level 6. Below: Brilliance at Hugh Black & Sons, Bathgate as Jordan McCaughan at achieved his SCQF level 5 in Meat and Poultry Skills. Presented here with his certificate by Craig Black.



Above: Superb at Shaw The Butcher, Balornock, Stuart Moore has achieved his SCQF Level 5 Modern Apprentice Qualification in Meat and Poultry Skills. Below: Beaming in Buckhaven is Linda Harley from Stuarts who has achieved her SCQF level 5 in Food and Drink Operations. Seen here being presented with her certificate by colleague Carol Brown.



Above: Celebrations all round at Scott Brothers in Dundee Sam Webster picks up his SCQF Level 5 Modern Apprentice Qualification in Meat and Poultry Skills. Colleague Robbie Comrie pictured proudly presenting the certificate.



Prime Pig Prices Follow Seasonal Trend

Farmgate prime pig prices are following their traditional seasonal decline, with producer prices dipping slightly since the start of the year, according to the latest market analysis by Quality Meat Scotland (QMS).

According to Stuart Ashworth, QMS Director of Economics Services, when compared to a year ago GB prices are 6% lower, a steeper decline than that seen in the current beef market, where prices are 4% down on the year, and the prime sheep market where prices are very similar to last year.

"The largest cost faced by pig producers is the price of feed. With cereal and protein prices running higher than last year through late 2018 and into 2019, financial margins for prime pig producers will have come under pressure."

Contributing to the weakness of farmgate prices has been an increase in pigmeat production. In recent weeks, around 1% more pigs have been slaughtered than last year and their carcass weights are just over 1kg heavier.

In contrast, according to Mr Ashworth, the wider European average price has also drifted lower in past month but has generally lacked direction for the past quarter and currently stands around 1% higher than last year.

However, major producers like Denmark, Germany, Spain and France are all currently benefiting from prices higher than a year ago.

"UK producer prices are well above the EU average, making the UK an attractive tariff-free destination for many European producers, said Mr Ashworth.

"Like many others, however, pig producers in the UK and Europe will be nervous of what sort of Brexit materialises and whether the UK adopts tariffs on pigmeat imports or not."

Other major pigmeat producers are, however, seeing farmgate prices under pressure.

The United States is currently reporting prices 25% lower than a year ago, while Brazilian producer prices are 10-15% lower than a year ago.

Both the United States and Brazil have been impacted by trade disputes or health-based restrictions, the US with China and Brazil with Russia, which have restricted their export opportunities.

Even China is seeing prices down around 10% on the year, despite production being affected by measures to control African Swine Fever (ASF) and the trade dispute with the US, which has reduced imports from this source. UK and EU exports to China have also slowed in late 2018, although China has been buying more Brazilian product.

The presence of ASF in China is expected to reduce Chinese production during 2019 and increase demand for imported pigmeat helping to stabilise global prices.

Nevertheless, what late 2018 has shown is how susceptible pig meat, and other commodity, prices are to trade disruptions.

"In the current climate, UK pigmeat exports will be affected by how EU and non-EU countries react to the UK leaving the EU and the status of approvals to export," said Mr Ashworth,

"Similarly, European exports to non-EU countries may be affected by restrictions imposed on member states affected by ASF," he concluded.

Canadians can feel good about eating meat

In documents released in January by Health Canada, lean red meat, such as pork is included in the "Protein Foods" category of healthy foods that should be eaten each day. "It is important to note that plant and animal proteins are not equivalent. Each has a unique nutrient package," says Mary Ann Binnie, nutrition manager at the Canadian Pork Council. "Pork contains all the amino acids you need along with many B vitamins, iron, zinc and other essential nutrients needed to grow and repair our bodies."

"Although meat is featured in Canada's Food Guide, we are concerned that Canadians might interpret this new version as a recommendation to reduce meat consumption in favour of plant-based proteins" explains Rick Bergmann, Canadian Pork Council's Chair.

Reductions in the consumption of red meat could have very serious repercussions on certain groups. Some Canadians – especially women and older adults – do not consume enough important nutrients such as iron, zinc and vitamin B12, the latter only being found in meat. Further reductions in red meat consumption by these individuals may lead to deficiencies affecting mental health, energy levels, and infant birth weight.

"We are privileged to be able to choose among a wide variety of affordable protein sources, but some protein sources, like pork, are more efficient at delivering health benefits," adds Mary Ann Binnie. "My advice is to enjoy pork with lots of vegetables and whole grains and benefit from a mix of foods that delivers greater nutritional value."

SFMTA Corporate Members –

Members are requested to support these businesses since they support you.

AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray Cleaner, Crossbush Cottage, Riccarton, Kilmarnock KA1 5LN
Malcolm Crawford Mob: 07788926925

BARRA BRONZES

Lochend of Barra, Inverurie, Aberdeenshire, AB51 0JP
Craig Michie: 01651 871600
Email: sales@barrabronzes.co.uk
Web: www.barrabronzes.co.uk

BIZERBA (UK) LTD

2-4 Erica Road, Stacey Bushes, Milton Keynes MK12 6HS Contact: Liesl Marchand, Marketing Manager Tel: 01908 682740, Mobile: 07798 938493

MRS BRIDGES James Chalmers Road, Arbroath DD11 3LR Tel: 01241 432500 Fax: 01241 432444,
Web: www.mrsbridges.co.uk
email: contact@mrsbridges.co.uk

CAPITAL COOLING REFRIGERATION LTD

12 Dunnet Way, East Mains Ind Est Broxburn EH52 5NN
Contact: Gerry Simpson
Tel: 01506 859000
Email: sales@capitalcooling.com
Web: www.capitalcooling.com

CLYDESDALE BANK PLC

Customer Banking Centre, 158 -162 High Street Perth PH1 5UH
M 07802854407
Email alex.young.cb@cybg.com

DALESMAN

New York Industrial Estate, Newcastle Upon Tyne NE27 0QF
T: 0191 259 6363 F: 0191 259 6362

DALZIEL LTD.

Bellshill North Industrial Estate, Bellshill ML4 3JA
T: 01698 749595 F: 01698 740503

DIRECT POULTRY SUPPLIES LTD.

Banfield, Near Preston PR4 0TT
www.directpoultry.co.uk
Contact Chris Flanagan (Scotland Depot) Mob: 07768 477791 Tel: 01995 670271 info@directpoultry.co.uk

DEVRO (SCOTLAND) LTD

Moodiesburn, Chryston G69 0JE
www.devro.co.uk Tel: 01236 872261
Email: Thomas.Downie@devro.com

ESC PACKAGING Ferryhills Road, Inverkeithing, Fife KY11 1HD. Contact: Carrie Walker Tel. 01383 418610 Fax: 01383 417244

Email: Carri@eosc.co.uk

Web: www.eosc.co.uk

HANDTMANN LTD.

9 Chartmoor Road, Leighton Buzzard, Bedfordshire, LU7 4WG
Tel: 01525 244440, Fax: 01525 244469
Website: www.handtmann.co.uk

HANWELL SOLUTIONS LTD

Units 8-9, Pendle House, Jubilee Road, Letchworth Garden City, Hertfordshire, SG6 1SP Contact - Barry J Davis
T: 01259 761218 M: 07544 338317
E: barry.davis@talktalk.net
W: www.hanwell.com

COLIN HEWITSON KRH

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

WILLIAM JONES

PACKAGING LTD Unit B5 South Point Estate, Foreshore Road, Cardiff CF10 4SP Contact: Roger Austin T: 029 2048 6262 F: 029 2048 1230

Email: sales@wjpackaging.co.uk

Web: www.wjpackaging.co.uk

KELLY BRONZE (SCOTLAND) LTD

Alastair Monk, Magbiehill Farm House, Dunlop Road, Stewarton KA3 3ES Contact: Alistair Monk
Email – sidehead@kellyturkeys.com
Tel- 07904 104051

LAWRIE & SYMINGTON LTD.

Lanark Agricultural Centre, Muirglen Lanark ML11 9AX
Contact: Hamish McCall.
Tel: 01555 662281
E: mailbox@lawrieandsymington.com
Web: www.lawrieandsymington.com

LUCAS INGREDIENTS

Portbury Way, Bristol BS20 7XN
Contact: Judith Johnston.
Tel: 0800 138 5837

McAUSLAND CRAWFORD

79-81 Abercorn Street, Paisley PA3 4AS
Tel: 0141 849 7033;
E: office@mcauslandcrawford.co.uk,
Web: mcauslandcrawford.co.uk

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

MANCHESTER RUSK

COMPANY LTD Flava Ho, Harper Rd Sharston, Manchester M22 4XR
Tel: 0161 945 3579
Fax: 0161 946 0299
Email: mrc@mrcflava.co.uk
Web: www.mrcflava.co.uk

MARSHALL WILSON

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

PARAGON PRODUCTS

Hygiene Specialists, Newhailes Ind Est, Newhailes Road, Musselburgh EH21 6SY Tel: 0131 653 2222
Fax: 0131 653 2272

ROBERTSON FINE FOODS

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

SCOBIE & JUNOR

1 Singer Road, Kelvin Industrial Estate, East Kilbride G75 0XS
Tel 0800 783 7331

Email: info@scobiesdirect.com

Web www.scobiesdirect.com

JAMES SCOTT & SONS

Glenfuir Works, Portdownie, Falkirk FK1 4QY Tel.: 01324 578585
Mob: 07855614991

Web: www.jsske.co.uk/

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd Sandyford Road, Paisley. PA33 4HP
Contact: Hazel Scott, T: 0141 889 3205
Web: www.johnscottmeat.com
Email: enquiries@johnscottmeat.com

SCOTWEIGH Suppliers of the TEC SL-9000 and Portable scales. Unit 2/4 Granary Sq, Bankside, Falkirk FK2 7XJ
Tel: 01324 611311

WILLIAM SWORD LTD

Blairlinn Ind Estate, Cumbernauld G67 2TX Tel: 01236 725094

TPS SCOTLAND LTD

26 Kelvin Avenue, Hillington Park, Glasgow G52 4LT
Contact: Elaine Holmes Tel: 0141 883 6260 Mobile: 07821 676381
Email: office@tps-scotland.co.uk

VERSTEGEN LTD.

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

WALKERS SHORTBREAD

Aberlour House, Aberlour-On-Spey, AB38 9LD Tel: 01340 871555
Email: enquiries@walkers-shortbread.co.uk
Web: www.walkersshortbread.com

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

Wanted: SFMTA members to be featured in the monthly newsletter. Contact: Bruce or Douglas on 01738 637472

SFMTA Executive Meeting
Wednesday 13th March
at 2.30pm in Perth Office.
Members are welcome to attend and see the Federation at work.

SAVE THE DATE –
Lananarkshire
Master Butchers
Annual Dinner
Tuesday 14th May
2019 at the
Strathaven House
Hotel, Strathaven.

Livestock Prices

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

BEEF PRICES	W/E 16/02/19	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	358.4 p/kg	360.5 p/kg	367.8 p/kg
Heifers dwt	361.5 p/kg	361.0 p/kg	370.4 p/kg
Young Bulls dwt	334.9 p/kg	329.7 p/kg	337.9 p/kg

Numbers			
Steers	3937	3794	3965
Heifers	2785	2865	2563
Young Bulls	257	332	298

BEEF PRICES	W/E 13/02/19	Previous week	Previous year
Scottish Auctions			
Steers lwt	206.11 p/kg	194.85 p/kg	212.47 p/kg
Heifers lwt	204.92 p/kg	207.11 p/kg	214.81 p/kg
Young bulls lwt	163.94 p/kg	185.43 p/kg	185.06 p/kg

Numbers			
Steers	121	95	85
Heifers	230	195	205
Young bulls	16	7	16

Deadweight cattle week ending 16th February 2019								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	362.9	361.5	358.2	367.4	369.0	363.8	357.0	356.1
R	359.0	362.2	364.2	360.4	365.6	364.0	339.4	333.6
O+	348.1	355.5	349.5	350.3	352.8	353.0	337.6	338.5
-O	318.5	325.4	298.0	316.2	310.9	314.8	302.1	297.7

SHEEP PRICES	W/E 13/02/19	Previous week	Previous year
Scottish Auctions Prices			
2018/19 Season SQQ lwt	192.92 p/kg	193.24 p/kg	204.25 p/kg
Ewes lwt	£55.36 /hd	£56.57 /hd	£58.39 /hd

Scottish Auctions Numbers			
2018/19 Season SQQ	12428	12220	15613
Ewes	7880	6383	6119

SHEEP PRICES	W/E 16/02/19	Previous week	Previous year
GB Abattoirs			
2018/19 Season SQQ dwt	424.1 p/kg	425.8 p/kg	461.4 p/kg

Deadweight Sheep week ending 16th February 2019 p/kg				
	U	437.9	436.6	427.9
	R	429.3	426.8	423.2
	O	411.8	415.9	411.9

PIG PRICES	W/E 16/02/19	Previous week	Previous year
GB Abattoirs			
Standard Pig Price (SPP)	137.50 p/kg	137.74 p/kg	146.07 p/kg

GB deadweight pigs SPP week ending 16th February 2019 – p/kg					
p/kg dwt	Method 1 and 2	Change	p/kg dwt	Method 1 and 2	Change
Up to 59.9 kg	117.01	-3.75	80.0 – 89.9 kg	138.40	-0.53
60.0 – 69.9 kg	137.26	+0.71	90 kg and over	135.52	+0.22
70-0 – 79.9 kg	138.77	-0.48			

AVERAGE RETAIL PRICES**SFMTA
FEBRUARY****SFMTA
JANUARY****SCOTCH BEEF**

Fillet Steak	4312	4312
Sirloin Steak	2935	2935
Rolled Rib Roast	2296	2296
Popeseye Steak	1851	1851
Topside	1538	1538
Round / Rump Steak	1484	1484
Shoulder Steak	1231	1231
Rolled Brisket	1163	1163
Steak Mince	1082	1082
Boiling Beef Bone In	716	716

DOMESTIC LAMB

Whole Leg of Lamb	1413	1410
Centre Cut Leg Bone In	1572	1571
Gigot Lamb Chops	1798	1792
Lamb Leg Steaks	1829	1829
Chump Lamb Chops	1756	1756
Double Loin Lamb Chops	1813	1811
Single Loin Lamb Chops	1665	1662
Rolled Shoulder Lamb	1251	1251
Lamb Shanks	760	759
Diced Lamb	1478	1476
Minced Lamb	1353	1350

PORK

Pork Tenderloin (Fillet)	1282	1281
Pork Leg Steaks	1008	1006
Double Loin Pork Chops	934	933
Single Loin Pork Chops	889	887
Rolled Shoulder of Pork	778	775
Belly Pork	796	794
Pork Loin Steaks	1109	1108
Diced Pork	862	861

PRODUCTS

Beef Link Sausages	866	864
Pork Link Sausages	880	879
Speciality Pork Sausages	908	907
Sliced Beef Sausage	802	800
Sliced Black Pudding	721	721
Ball Haggis	804	803
Scotch Pie	113	109
Quarterpound Beefburger	121	121
1lb Steak Ashette Pie	773	771

Proposal to amend the Transmissible Spongiform Encephalopathies (Scotland) Regulations 2010

A consultation closing on 11th March, is seeking views on amending the Transmissible Spongiform Encephalopathies (Scotland) Regulations 2010.

The following proposed amendments are adopting changes to EU legislation that have already been implemented across the UK on an admin basis:

- ☐ Removal of the requirement for abattoirs slaughtering cattle that require BSE testing to have a required method of operation (RMOP)
- ☐ Amendment to domestic legislation regarding on-farm controls for classical scrapie
- ☐ Proposal to permit the feeding of pig and poultry processed animal protein to farmed fish
- ☐ Proposal to enable the feed industry to use processed animal protein derived from insects in feed for aquaculture
- ☐ Amend the list of tissues from ruminants (cattle, sheep and goats) that are designated as Specified Risk Material (SRM) to reflect changes to EU legislation
- ☐ Amendment to labelling carcasses of bovine vertebral column removal
- ☐ Provide a statutory mechanism by which food business operators can apply for approval to use an alternative method of spinal cord removal, other than carcase splitting, for sheep and goats aged over 12 months of age
- ☐ Clarify wording relating to the removal of SRM from sheep and goats in a slaughterhouse
- ☐ Provide a statutory mechanism to permit the Competent Authority of the Member State of slaughter to approve an alternative method, other than dentition, to determine the age of sheep and goats for SRM removal purposes
- ☐ Proposal to amend the specification of the colouring agent for the staining of SRM



SCOTWEIGH

CONNECT

Integrated Scale System:

- Loyalty Schemes - Optional Mobile App
- Savings Clubs
- Christmas, Retail & Wholesale Ordering
- Customer Accounts & Management
- Staff Management - Clocking In/Out & Holidays
- Website Integration
- Real-time Reporting



VIEW & CONTROL YOUR SCOTWEIGH CONNECT SYSTEM FROM VIRTUALLY ANY DEVICE, ANYWHERE IN THE WORLD

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH