

FEDERATION NEWS



SEPTEMBER 2017

Savoury Pastry Awards 2018

Back by popular demand. We really expected these awards to fall into the two year cycle that SFMTA maintains for all our other product evaluations and competitions but after the success of the 2017 awards members are keen that we keep these going on an annual basis. To enable this we are delighted to have the continued support of our sponsors The Dalesman Group, Colin Hewitson, Scotweigh, TPS Scotland and Dalziel Ltd.

Why were these awards so popular?

They focussed on those who won and publicity extended to as many of the winners of an award as possible. Ultimately all craft butchers benefited from highlighting the sector as where to buy quality products.

The format of capturing good quality images of the winners with their products proved very useful to both media and entrants. Announcing the results online was also recognised as a good move especially for those in the remoter parts of the country.

This will be repeated for 2018. Judging will again take place on Wednesday 1st November at Dewars Centre Perth. Members found this venue easy to access and the centre proved a great facility.

A photocall of winners will once more be arranged using professional newspaper photographers and quality images will be collated to be released with the results. In 2017 the New Years Craft Butchers Honours List appeared to work but it confused some media and also the timing of the announcement came when butchers were closed for the New Year holiday. Stock levels were low and it was hard to capitalise immediately on the win.

The results will therefore be announced on Sunday 7th January 2018 from 7.30pm. It is hoped at that time of the week butchers will have plenty time to follow and post the results on social media.

For 2018 we will again use Facebook, Twitter and the Craft Butchers website to announce the results but reveal them as a virtual presentation i.e as if it was actually happening. Hopefully this will engage customers as well as trade. Posts and tweets will start with the silver winners, then gold then overall and work through the categories one by one.

The same evening winners will receive picture file images of their certificates, round award winners logos and the photographs that were taken in their shops. Physical awards certificates will arrive in the post from Monday 8th January onwards.

BUT you have to enter to win. Entry forms are enclosed with this Newsletter. Entries close on 17th October 2017.

Featured this month

**Project Kinross
HeartStart**

**Feature Dunnabie
Farm Shop**

Steak Pie Evaluations

**Regional Meeting
Reminder**

**Fire disrupts trading at
Brechtin, Bradford and
Blochairn**

**2017 Training Awards
Launched**

**Americans say "bring
them on" to World
Butchers Challenge**

**Nutritionist defends
protein**

**Market and Retail
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Jon West, The Art of Meat owner

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2017 Training Awards

Last November Scottish Craft Butchers instigated their first ever Training Awards and the event created a great many worthy nominations generating a very positive feeling about the future of our sector. The nominees attended the special lunch at Houston House Hotel where their achievements were celebrated and they heard really good motivational talks during a very pleasant presentation.

The 2018 Training Awards will be held at Forth Valley College, Stirling on Wednesday 22nd November and nominations are being sought now. Scottish Meat Training assessors will be putting forward names for the Level 2 and Level 3 Candidate of the Year and also nominating the Training Partner of the Year.

We need you and your trainees to nominate the Mentor of the Year and you, your staff or your customers to nominate the 'Extra Mile' Award. This category is for the trainee who has "gone the extra mile" in their own progression, new product development, customer service which has had a positive impact on the business they work in. Entry forms for both of these are enclosed. If you wish to encourage customers to nominate you will need to photocopy forms or direct them to online entry at www.craftbutchers.co.uk



Chris Wright Level 2 Candidate of the Year 2016



Nicola Gaffney Level 3 Candidate of the Year 2016



Mark Ramsay Mentor of the Year 2016



Iain Anderson Training Partner of the Year 2016

SFMTA Corporate Members –

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Thanks to all our Corporate
Members for their
invaluable support

SFMTA Executive Meeting

The next meeting is on
Wednesday 6th September in
Perth. All members are
welcome to attend.

Next SFMTA Regional Meetings

SCOTTISH
CRAFT BUTCHERS
AWARDS

Monday 11th September
Tuesday 12th September
Wednesday 13th September
Thursday 14th September

Carfraemill Hotel
Garfield Hotel, Stepps
Laichmoray Hotel, Elgin
Lovat Hotel, Perth

These meeting will include the presentation of the awards from August product evaluations for Traditional Steak Pies, Speciality Pies and Mince Rounds.

The meetings will have a distinct Christmas flavour with the agenda as below as well as peripheral presence from Colin Hewitson, Wireless Monitoring Systems and Paragon Products.

These meetings are open to staff members as well as owners.

AGENDA: Meet 7.00pm for prompt start at 7.30pm. All meetings close at 9.00pm

- 1 Talking Turkey
Philip Regan from KellyBronze Scotland (Carfraemill and Stepps)
Ed Walters from Walters Turkeys (Steps, Elgin and Perth)
- 2 Christmas Stuffings and Sausage Testers
TPS Scotland
- 3 Presentation of awards for
2017 Traditional Steak Pie Awards sponsored by Lucas Ingredients
2017 Speciality Pie Awards
2017 Mince Round Awards
- 4 New Product Review
Judith Johnston, Lucas Ingredients
- 5 Recording and Processing Christmas Orders
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Employ for Attitude, Train for Skills

Fake Farm Brands mislead the consumer

Morrisons has vowed not to adopt brands which use the names of fake farms to sell goods to shoppers, in a move to support real farmers across the UK.

Following a survey carried out by the retailer which revealed 70 per cent of people objected to the use of fake farm brands, Morrisons pledged to drop any products which use fictitious farms or place names on any branding or packaging.

The row was reignited in April after rival grocer Asda rebranded its Smart Price food range as Farm Stores. The matter was first brought to the spotlight in 2016 when Tesco launched seven brands with British sounding but fake names, including Woodside Farms and Boswell Farms, despite importing a portion of the goods from overseas.

The National Farmers Union and the Soil Association subsequently condemned the use of fake farm brands as both misleading to consumers and insulting to British farmers.

"Many hard-pressed customers, trying to do their shopping in a hurry, are likely to be misled into thinking they're buying a product from a specific British farm when they are not," Soil Association policy director Peter Melchett said.

Morrisons already dropped a brand called Hemsley's over a year ago, which ripped off the name of a real town in North Yorkshire called Helmsley. The retailer's survey also found that 46 per cent of respondents had never met a farmer, and a further 52 per cent didn't know how their food was grown.

In light of this, Morrisons is encouraging shoppers to visit stores to meet real farmers who will explain the benefits of UK grown food.

"Supermarket customers are sometimes presented with misleading images of farmers on their food," Morrisons head of British livestock Joe Mannion said. "We believe that by meeting our real farmers, customers will see and value that we know where our food comes from."

The news follows the results of a survey where 70 per cent of UK adults stated they object to the use of fake farm brands and only want real locations or genuine farm names to be used on packaging and branding.

The National Farmers' Retail & Market Association (FARMA) has welcomed the decision by Morrisons to eschew using 'fake farm' brands in its stores. Milly Stokes, FARMA chairman said, ""Our members have been increasingly concerned at the way supermarkets are marketing their fresh produce under labels of non-existent farms and locations. It only serves to confuse shoppers, who our own research says are increasingly concerned about the provenance of their food.

"FARMA member farm shops and farmers' markets offer customers the ability to buy with confidence, safe in the knowledge that our members are offering locally sourced meat, fruit and vegetables, often grown on the farm where it is being sold.

"We are grateful to the NFU for campaigning vigorously on this issue and making a formal complaint last year to the National Trading Standards over the use of 'fake farm' branding by retailers.

Whilst the decision by Morrisons is good news, some of the UK's biggest supermarket brands are still using 'fake farms' to market their produce. We hope that increased pressure from consumers will help stamp out this confusing practice. "

Buffalo For Sale

Steven Mitchell has Buffalo to wholesale either in carcasses or in cuts bone in or bone out. SFMTA members interested should call him at The Buffalo Farm Tel: 01592 646252

Project Kinross HeartStart

Hunters of Kinross have got heavily involved with a community project that aims to save lives and will hopefully serve to retain customers.

Pamela Hunter is one of the team of two who has raised over £5000 towards 24 hour public accessible Defibrillators for the town.

She said:- "We have been working closely with the community and beginning a project that not only involves our business but could potentially affect everyone in the community in Kinrossshire. In return bringing in new business but also showing we are a caring business and an asset to the community."

Pamela along with a first responder from Scottish Ambulance service has now trained 100 people in Kinross how to use a Defibrillator and do CPR. It's not only fantastic for the town but it's the local craft butcher putting something back into the community that he relies on to support him / her.



One of the people trained on the project applied to Scottish Ambulance Community team to become a first responder, she attended all her courses and now is a second, First responder in Kinross covering a 10 mile radius.

"Every meeting we do there are potentially new customers who haven't been to the shop. It's just another way of highlighting our business. "I'm running an event at the next Kinross Farmers Market and I've arranged three Paramedics, fire crew, and Scottish Charity Air Ambulance crew to come to Kinross to teach the locals how to do CPR, it really only takes 10 minutes. We'll also have our BBQ on the go to give everyone a taste of our meat products."

It was great to see support from MSPs Tashmina Ahmed-Sheikh and Rosanna Cunningham. Both ladies visited stalls mingled with the crowds and happily donated to our project during a fund raiser at Kinross Farmers Market earlier this year.

Starting CPR saves lives... at least doubling the chances of survival.

Pamela says "Let's be ready. We're asking everyone to say 'I'll do it' and be one of 500,000 people in Scotland getting trained in CPR. It really does give you the feel good factor knowing this could potentially save lives."

Hunters of Kinross & Kinross Heart Start are holding a *Save A Life for Scotland* Event at the September Kinross Farmers on Saturday 23rd 9.00am -1.00pm.



Read more on Facebook: @KinrossHeartStart

In defence of protein

Claire Baseley, a highly qualified, experienced Registered Nutritionist.

Lately, I've seen a fair few articles raising concerns over the amount of protein in our diets. In fact, I googled "Are we eating too much..." and the most popular predicted next words were "protein" and "meat". Are we really eating too much protein? How much do we really need? Do some people need more? Does it really damage our kidneys and bones and give us cancer? Here's the lowdown on all things protein-based.



Quality AND quantity

Protein is one of the three macronutrients (the other two being carbohydrate and fat). It's made up of smaller units called amino acids, of which there are around 20, with 9 being essential in the diet as our body cannot make them itself. Protein has various functions, making up a large part of the body's lean muscle tissue, playing a vital role in bone structure and also folding into tiny structures known as enzymes, without which our body's metabolic processes would not be possible. Protein is an essential macronutrient.

The current reference nutrient intake (RNI) is 0.75g per kg body weight a day, though in 2012, the European Food Safety Authority set this population requirement at 0.8g/kg bw/d. In real terms, if you weigh 60kg, that means you need around 45g protein a day. This is easily achieved through most diets and in the UK, **we generally eat more than this**. Bear in mind, however, that this figure is actually a minimum requirement and the method for determining this level has been questioned. It is argued that this figure may actually be too low to promote population health.

Is the RNI enough?

If you're under 50, exercising moderately 2-3 times a week and not trying to lose weight, the RNI should cover your protein needs adequately. But some population groups may have higher requirements.

It's important to also consider **protein quality as well as quantity**. Animal protein from meat, fish, eggs and dairy provides all the essential amino acids so is said to be of higher quality than most plant proteins (e.g. from nuts, seeds, pulses or grains), with the notable exception of soya, which is also what's known as a complete protein. That's not to say you can't get all the essential amino acids through a vegetarian or vegan diet. You just need to combine your protein sources and eat a balance of pulses, nuts, seeds, soya (milk, beans or tofu) and grains.

One of the most important essential amino acids is leucine. It is a potent **stimulator of muscle protein synthesis** which is of importance in situations where muscle loss may be a risk e.g. in ageing and critical illness. Leucine is present in all

sources of protein, both plant- and animal-based with larger amounts being present in meat, fish, eggs and milk products.

While some observational studies appear to find an association between a higher protein intake and risk of both cancer and type 2 diabetes, it's important to stress that these studies do not identify a cause and effect relationship. There are many **confounding factors** that have not been addressed, such as quantity of physical activity and crucially the protein quality, with processed and unprocessed meat being grouped together. There's clearly a large difference between eating fried sausages and grilled chicken breast! While we should be consuming largely plant-based diets for health and environmental reasons, responsibly sourced and reared, lean animal products can still form part of a healthy balanced diet.

There is a lot of misinformation surrounding the consumption of meat and dairy products. "What the Health" is a film that examines the negative health effects of animal products. Its bad science and sensationalist approach has been **critically reviewed, many times**, even by a **vegan dietitian**. In reality, there are both healthy and unhealthy versions of vegan, vegetarian and omnivorous diets.

Moderate to high protein diets can support muscle strength and maintenance when combined with resistance training, which is of particular importance for over forties, and can also support healthy and sustainable weight reduction.

The oft quoted concerns about bone and kidney health or cancer risk in relation to high protein diets are unfounded, though as with all diet-associated health risks, more long term studies are needed. It would make sense to try to reduce our intake of processed meats and animal products that are high in saturated fat for all-round health reasons, favouring leaner cuts of meat and fish, including oily fish.

Finally, it's very important to focus on eating a balanced diet and in your quest for protein, don't ignore sources of unrefined, high quality carbohydrates and poly- and mono-unsaturated fats. Don't let protein foods push out vegetables, fruits and high fibre foods. It is all about balance.

UK Sausage Week

30th October – 5th November

UK Sausage Week has been launched to replace British Sausage Week this autumn. Meat Management magazine made the decision to step into the breach following the cancellation of the longstanding British Sausage Week event by AHDB, due to cuts affecting the AHDB meat trade promotion budget.



UK Sausage Week will run from Monday 30th

October through to Bonfire Night on Sunday 5th November. The week will start on Monday 30th October with a celebration lunch to recognise the winners of the UK wide sausage competition, staged as part of the promotion. This awards given at the lunch will reflect the usual structure of entries from 8 English regions, and in addition this year we are expanding the activity into Scotland, Wales and Northern Ireland. There will be a manufacturer own label category and a supermarket brand category, plus a Supreme UK Sausage Champion, judged from all entries.

Interested sausage-makers can now enter their products for consideration via the form on the event's new website www.uksausageweek.com. Deadline for entries is **Wednesday 13th September**. The products will be put to the test by a team of experienced judges, including Ladies in Pigs and led by chief executive of the Institute of Meat, Keith Fisher.

The website also offers information on the various award categories, the venue for the lunch (Plasterers' Hall), celebrity ambassador Eric Knowles and more.

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Instore Broadcasting to Customers

One of the items at the Trade Fair that you might have noticed were the two information screens. As well as being effective communications they were also a demonstration of what is possible on screens in your shop.

This is not expensive to set up and once up and running can be updated remotely to ensure all your latest promotions are displayed. The screens can show more than one image, video and message at a time. You may have noticed at Perth this included the weather forecast and ticker tape news feed along the foot of the screen.

If you are interested in using such screens please contact Alan Gallacher either by email alan@agdigitalsigns.net or request more info at www.agdigitalsigns.net/moreinfo

Scotland Employment Recruitment Incentive

Funding available up to £4,000

Wheatley Foundation – additional funding to the above funding of up to 25% per year for duration of apprenticeship (max of £6,000 over 2 years) – can also help recruit. Funding only for candidates that live within their housing association – areas include Glasgow, Edinburgh, Lothians, Fife, West of Scotland and Central Belt – employers need to contact them to check if your trainee lives within one of these houses or they can help them recruit from these areas (they can advertise your post for you). Wheatley can assist in a first interview and also give on-going support to employer and trainee..

PLUS they can offer an incentive if you keep the MA after their apprenticeship is finished of up to 50% for 12 months – to a max of £7,000 - <http://www.wheatley-group.com/improving-lives/wheatley-pledge/>

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Glasgow Council and help recruit in their local authority area, contact Catherine Campbell 0141 287 7203, Mobile: 07795255970

Rates Valuation Appeal

Following last month's article about appealing rates revaluations members have been asking about professional advice and help. SFMTA does not endorse any organisation in this sector and we are very aware that you should avoid companies wanting you to pay a fee upfront. It is more likely that you will get a better and more trustworthy service from a local surveyor's company.

For our own rates appeal, SFMTA are using Douglas Hutcheson, Associate Graham + Sibbald
3 Whytescauseway | Kirkcaldy | KY1 1XF | Douglas.Hutcheson@g-s.co.uk | www.g-s.co.uk
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Tel: 01738 828267 ask for Tom

Fire reaps havoc with suppliers

Aug 5, 2017 Brechin



A police probe was today under way after a major fire ripped through a £10 million abattoir site.

The blaze at the newly-refurbished Quality Pork Limited abattoir in Brechin's Montrose Road is officially being treated as "unexplained".

The fire broke out while the premises were closed and firefighters arrived to find two industrial units well alight after the alarm was raised at 4.06am on Saturday 5 August.

Initial indications were the pig production line has been unaffected by the fire and the main damage is to a staff canteen, offices and storage shed. Arrangements were made to send around 6,000 pigs a week to England to be processed until the facilities can be restored.

Twelve appliances were at the scene with more than 40 firefighters using high-powered hoses to bring the blaze under control. The fire raged for more than eight hours, and firefighters remained at the scene for most of the day to damp down hot spots.

Quality Pork Limited, the company formed by a collaboration between pig farmers and the major processor Tulip Ltd, bought the Brechin site in 2014 from AP Jess.

Scottish Pig Producers chief executive, Andy McGowan, said police and fire services still had control of the site over the weekend. He said: "We're working hard to get processing space at a Manchester plant so that farmers aren't too badly affected, but that involves sorting out a lot of logistics. However, in a situation like this everyone is very sympathetic and doing everything they can to help."

Detective Inspector Scott Fotheringham urged anyone with information to get in touch. He said: "This has been an extensive fire but thankfully, as the premises were shut, no one has been injured."

Aug 10, 2017 Bradford

Fire broke out at Dalesman House the Dalesma Group's Bradford Head Office and Warehouse. Ian Rhodes, Senior Director thanked the West Yorkshire Fire Brigade for their quick response and courageous help and support in this matter. He added:- "We would also like to thank our loyal customers for their kind words and would like to reassure them that we are striving to be back up and running as quick as possible.

"A business contingency plan is currently being put in place that will allow us to continue to trade and support our customer's needs with the same level of service and quality that they have come to expect from Gordon Rhodes & Son. Thankfully there were no members of staff in the building at the time of the fire."

Just over a week after the devastating fire Dalesman had sourced and moved into new offices, warehousing and production units. They have had ingredients and machinery delivered and they anticipate that they will be able to start despatching orders by the end of August.

Aug 10, 2017 Blochairn

Trading resumed at one of Scotland's most important wholesale markets, less than 24 hours after a devastating fire. Firefighters were called to the Glasgow Wholesale Markets at Blochairn at 03:44 on Thursday 10 August. Flames were found to be threatening much of the building.

At the height of the fire, more than 70 firefighters were at the scene. They had to tackle a well-established fire on a 32-acre site. No-one was injured. By Thursday evening, some vehicular access was allowed to the markets, which supply fresh fruit and vegetables to much of Scotland. The complex also includes the only inland fish market in the country.

Market manager Tom McIntyre told BBC Scotland: "It's been an amazing team effort, from the emergency services, to the utilities, to the traders themselves.

"People being orderly, behaving themselves, just knuckling down and getting on with it, and because we have had that kind of teamwork we now have the market at 90% operation."

Site owners City Property said nine businesses had been burnt out by the fire but the site traded at nearly full capacity next day despite a third of it being cordoned off.



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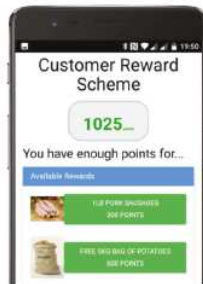
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Training begins in Sacramento for World Butchers' Challenge -- and the knives are out

By Ed Fletcher

Danny Johnson, co-owner of Taylor's Market and captain of the first-ever U.S. team to enter the World Butchers' Challenge has a message for the competition: Bring it on!

"We're going to show them the American-style, how we do it," Johnson said during a team practice earlier this week at Taylor's Kitchen on Freepoint Boulevard.

The international competition doesn't take place until March 2018 in Belfast but Johnson and his teammates already have started preparing for the event, which will require them to "cut up a half beef, half hog, a whole lamb and five chickens" into "saleable pieces" in three hours and 15 minutes, he said.

Teams will be judged on how well they break down the animals, as well as any "value added" products they create, such as sausages.

"The cutting is the easy part," Johnson said. "The planning, the scheming, is the hard part."

Early trash talk is helping Team USA sharpen its focus. Johnson said he read remarks in related online forums that said "to be an American butcher, you just have to cut a steak on a band saw."

Johnson and his five teammates – representing California, Texas, Virginia and South Carolina – intend to make the naysayers eat their words. Other countries expected to compete in the event include Australia, Bulgaria, Brazil, France, Germany, Great Britain, Greece, Ireland, Italy, New Zealand and South Africa.

Their practice began with Bryan Butler, co-owner of Austin's Salt & Time butcher shop, pulling out an 8-inch breaking knife and cutting into a hog's hind quarter on a large plastic cutting board.



Bryan Butler, winner of the best butcher in Austin, Texas, cuts pork chops as he and members of Team USA for the World Butchers' Challenge 2018 do a practice run at Taylor's Meat Market on Aug. 7, 2017. In a matter of seconds, he freed a massive hunk of meat and passed it over to Lothar Erbe, a sausage specialist from Virginia. With a bone saw and a butcher's knife, Erbe then cut it into smaller pieces. The American team plans to meet at least three more times before Belfast to fine-tune its chemistry and work out any kinks, like the one it briefly experienced at Taylor's Kitchen when trying to remove skin from a pig's foot and keep it intact for a specialty dish.

The challenge: Getting the skin off safely and fast. For a few minutes, the team discussed various methods. "We were just trying to figure out the most efficient way to do it," Johnson said. The agreed-upon technique involved hanging the foot from a hook and pulling off the skin with pliers. Johnson declined to discuss exactly what they would do with the skin.

"Those are the little tricks we have to keep to ourselves right now," he said. "We are dead set on winning this thing."

Other Team USA members include: Craig Deihl, a celebrated charcuterie maker and James Beard Award-nominated chef from South Carolina; John Fink, owner of The Whole Beast, a ranch-to-table restaurant located in San Francisco; and Paul Carras, who works with Johnson at Taylor's and was part of the team that won the "Flying Knives" competition at the 2013 Eat Real Festival in Oakland.

SFMTA members intending to travel to Belfast to see the World Butchers Challenge in March are reminded that they should book their travel and accommodation now!

Hard work of some supermarkets to support the sector undermined by Asda and Tesco

As Scotland's lamb sales approach peak season, the latest shelf watch study undertaken by Union members and staff found that 11 per cent of lamb available in Scottish supermarkets is imported – almost all of it found on Asda and Tesco shelves.

NFU Scotland's shelf watch surveyed 46 supermarket stores across Scotland, looking at fresh lamb offerings. Results showed an 89% commitment to lamb produced in Scotland and the UK, up from 44% in April 2017, but down from 97% in August 2016. Overall, 3037 packs of fresh lamb were counted.

The NFUS lamb shelf watch survey took place between 4 and 9 August 2017.

In summary, the shelf watch findings were:

Marks and Spencer – Total number of packs: 260 – Scottish: 149 [57%], British: 111 [43%]. Stores visited: Silverburn; Perth; Dyce; Inverurie; Dunblane; Edinburgh.

Sainsburys – Total number of packs: 458 – Scottish: 161 [35%], British: 297 [65%]. Stores visited: Darnley, Aberdeen, Stirling, Edinburgh.

Aldi – Total number of packs: 433 – Scottish: 433 [100%]. Stores visited: Newton Mearns, Perth, Ellon, Aberdeen, Inverurie, Edinburgh, Stirling.

Lidl – Total number of packs: 83 – Scotch: 83 [100%]. Stores visited: Perth, Stirling, Ellon, Aberdeen, Inverurie, Edinburgh.

Co-op – Total number of packs: 134 – Scotch: 0, British: 134 [100%]. Stores visited: Aberfeldy, Crieff, Turriff, Newmachar, Fraserburgh, Fyvie, Dyce.

Asda – Total number of packs: 656 – Scotch: 21 [3%], British: 417 [64%], New Zealand: 200 [30%], Australia: 18 [3%]. Stores visited: Perth, Huntly, Aberdeen, Peterhead, Dyce, Linwood, Fraserburgh, Edinburgh.

Tesco – Total number of packs: 551 – Scotch: 245 [44%], British: 190 [35%], New Zealand: 116 [21%]. Stores visited: Perth, Turriff, Fraserburgh, Ellon, Huntly, Inverurie, Linwood.

Morrisons – Total number of packs: 326 – Scotch: 157 [48%], British: 169 [52%]. Stores visited: Peterhead, Johnstone, Stirling.

Waitrose – Total number of packs: 136 – Scotch: 0, British/Welsh: 133 [98%], New Zealand: 3 [2%]. Stores visited: Newton Mearns; Stirling.

Factfinding Mission – Limerick October 2017

Opportunity to visit Garrett's in Limerick

Many of you will recall the presence of Garrett Landers at the Scottish Craft Butchers Trade Fair in Perth back in May and his spectacular display using innovative products.

Now there is an invitation from him and his wife to visit Garrett's two shops in Limerick and in an event to celebrate their Pig Town Festival witness a demonstration by two Scottish butchers and two Irish butchers in a special event. Scotland will be represented by Jamie Syme from Alex Mitchell Butchers in Glenrothes and Daniel Earl from Kilnford Farm Shop in Dumfries. Itinerary is as follows:-

Sunday 8th October

Depart Edinburgh Airport 09:00, Arrive Shannon Airport 10:35

Sunday free in Limerick City

Monday 9th October

Visit Garretts at Dooradoyle shop

Visit Athea Puddings, Glin, Co. Limerick

Visit O'Connell Butchers, Catherine Street, Limerick.

Visit Garretts Castletroy shop

Apprentice Display in Garrett's, Castletroy store from 6-8pm.

Meat and wine tastings for Garrett's customers and members of the public as part of the "Pigtown" event.

Tuesday 10th October

Depart Shannon Airport 11:05, Arrive Edinburgh Airport 12:35

Members are invited to join the travelling party but will now need to book their own travel and accommodation at the George Hotel, Limerick.



The Accidental Butchers



Many are born into the sector, others dip in and then discover it is for them and then there are others who end up becoming butchers as a consequence of several quirks of fate.

When they moved north from Skipton in February 2010 to take on a larger farm in Dumfries and Galloway, Jo Birtwistle and Andrew Whittam expected a quiet rural life in the rolling hills above Lockerbie.

To upsize they sold their 30 acre farm in Yorkshire to purchase 300 acres in Scotland. They rent a further 180 acres and in total they have 400 breeding ewes and 40 suckler cows.

Half the ewes are South Country Cheviots put to the Blue Faced Leicester to produce Cheviot 'mules'. The other half are Cheviot 'mules' put to the Texel tup yielding Texel cross fat lambs.

The cattle are either pure Angus or Angus cross. Dunnabie bring on all their own stock and use Aberdeen Angus bulls. No continental breeds are used, as the farm is more suited to native breeds of cattle.

Just prior to moving north Jo left her position as an Executive Director for a specialist medical recruitment agency, a job that took her out to India quite a lot. In Scotland Jo thought she would be assisting Andrew with the farm work and she had an inkling that she might retire but in fairness she was much too young for that.

Following the move she served as a post lady in Gretna on a six months contract. She then she set up a local milk round. The butchers' enterprise evolved when a small local butcher decided to retire creating an opportunity. Jo had worked there on a part time basis that had extended into plucking turkeys at Christmas. When Jo told Andrew about the possibility of taking on the butchers, he thought it sounded like a good idea.



That was in 2012. A shed on the farm was then turned into a processing room and new chills were fitted. Four months later Dunnabie Farm Shop was up and running selling from the farm and markets at Annan on a Saturday and Gretna on a Sunday, and weekly Farmers Markets.

In 2014 the next opportunity that arose was to open a butchers unit within a Costcutter store in Annan where they traded for 2 ½ years. Unfortunately the Costcutter store closed in April 2016 giving Jo just 3 weeks notice to find new premises within Annan. After a lot of hard work (during lambing time!) the team moved into the High Street Shop 3 weeks and one day later.

All lamb sold in the shop is supplied from the farm with the surplus lambs sold on through Border Counties Primestock, a Scottish farmer owned co-operative.

The beef supplied to the shop is born and bred on the farm and finished at 27-29 months. As Dunnabie is not self sufficient in beef the shortfall is augmented by stock from nearby Giles Lane's Raeburnhead Farm and Castletown Estates. The return trip from Lockerbie abattoir back to the processing unit at Dunnabie is 18 miles. Beef is matured for one week at the abattoir and a further two in the chills at the farm.

Pigs are supplied from the McArthur family farm at Todholes, Eastriggs and supplemented by Shaws of Lockerbie.

So as one would expect the provenance story of Dunnabie Farm Shop is compelling. Jo is confident that it makes a difference when your meat comes from local farms and those selling it know exactly how it was reared, handled and matured before, with great care, it is presented for sale. She describes what is important:-

"The older generation are more interested in knowing where their meat comes from and often look at the board and comment on whose pigs we are using this week or which breed of cattle it is. The younger generation we are teaching slowly but surely to appreciate this."

Andrew is equally impressed to learn that discerning customers appear to turn up out of the blue as soon as there is something different on offer:-

"I don't know how they find out but if they hear that we have Highlanders then they come in for that beef."



Team Dunnabie: Jo in front with from left to right – John, Craig and Jillian

Although he points out that the shop's greatest challenge comes from Aldi, Tesco and Farm Foods he is confident that those who taste and try his beef and lamb notice the better quality. "We have to be competitive but we have to continually find new customers to convince that we sell better quality."

"We give customers what they want" stresses Jo, "but we have to attract them in to a) realise it is good quality meat that is tasty and looks good and b) we are not as expensive as they think we are."

"If you are on the high street they think that you are expensive. We have to be careful with our prices because if we put them up too high, then customers are not going to come in."

But from far and wide customers do come in and naturally given their location so close to the border, a good number of travellers make a point of stopping in Annan to purchase top quality meat on their way south.

Jo and Andrew are great believers in Facebook and use that medium to broadcast their offers and their unique selling points. Regular customers can come from as far away as Carlisle and there is a good trade from local caravan parks. Every Thursday Jo sells from their purpose built trailer at Peebles Market and at weekends from the farmers markets at Lockerbie and Langholm. Up to a third of the business can be generated from these markets.

For Christmas trade Dunnabie source free range turkeys from KellyBronze at Dunlop, free range chickens and duck eggs come from Linda Dick.

Hen Eggs are from local producer PS Poultry in Waterbeck. Locally grown tomatoes and strawberries come from Cochrane's at Longtown.





The butchers' business has three employees, John (top left) who is the main butcher, works partially processing at the farm and the rest of the week running the shop, Jillian works in the shop and Craig (below) who has just achieved his Level 2 Meat & Poultry Skills qualification is shadowing John.



Dunnabie make all their own burgers and sausages and these include Steak, Steak Haggis & Cheese, Steak & Black Pudding, Pork & Apple, Pork Bacon & Cheese, Lamb & Mint and Gluten free burgers. Pork, Beef, Cumberland, Italian, Chinese, Boerwors, Chilli, Bacon & Cheese, Haggis, Breakfast sausages, Lamb & Mint, Lamb Kofta, Pork & Leek, Pork & Iron Brew and Lorne sausage.

Dunnabie Farm Shop listen carefully to their customers comments and one of the responses in May 2017 was branching out into making their own pies.

The range of pies is vast. Scotch, Steak, Sausage Rolls, Bridies, Steak Rounds, Mince Rounds, Chicken & Leek, Macaroni, Quiches, Scotch Eggs and a couple that are Dunnabie specialities - a Lamb Hot Pot pie and a Chicken Écosse which is chicken with haggis and a peppercorn sauce.



The most recent new products have been Oven Ready meals. Jo explained:-

"Customers come to us in search of inspiration. We can now offer them quick and easy solutions, along with cooking instructions. We can also supply flavoured potatoes to go with the meals. It is just convenience."

So the route from farm to fork is completed. Not the intention at the outset but a wonderful result at the end of the day.



The upland farm has a market that appreciates the quality it produces and the butchers business has the quality to produce a loyal customer base, now firmly established in Annan High Street. It has all come a long way since the couple in Skipton thought that they might move up to Scotland for a quiet life!

UK supermarket 'may have infected thousands with hepatitis E from sausages and ham'

Sausages in Holland and Germany have been found to contain hepatitis E

Health watchdogs have sparked outrage over their refusal to name a supermarket whose own-brand sausages are at the centre of a hepatitis scare.

Public Health England didn't reveal the name of the chain, and referred to it only as 'Supermarket X'. The UK supermarket may have unintentionally infected thousands of people with the Hepatitis E virus through sausages and pork products from Europe.

Hepatitis E can cause liver cirrhosis in vulnerable people

Public Health England (PHE) researchers attempting to pinpoint a link between 60 people with hepatitis E (HEV) found that they had all eaten own-brand sausages and ready-to-eat sliced ham from an unnamed retailer known as Supermarket X, *The Times* reported. Researchers probed the shopping habits of those infected with the virus and found the consumption of sausages and ham from one store was a recurring feature, it emerged. The research was carried out between 2014 and 2016.

The study found that between 150,000 and 200,000 people in the UK are infected with HEV each year.

"Only Supermarket X, especially own brand, was significantly associated with HEV G3-2," the report said, according to *The Times*. The report follows a 2011 PHE study, which also found that Supermarket X's pork products contained the virus.

In response to the findings, NHS Blood and Transplant has tested blood donations for HEV and plans to screen donated organs and tissue for the virus found in pigs. Pigs in the UK do not have HEV, but the virus has been detected in pork products from Holland, Germany and other mainland European countries.

Sources told *The Times* that they believe Supermarket X was Tesco. However, a spokesperson for the supermarket told *The Independent* that it works closely with the FSA and PHE to ensure customers can be confident in the safety and quality of the food they buy.

"This particular research was carried out six years ago on a small number of people, and although it provided no direct link between specific products and hepatitis E, we always take care to review research findings such as this. Food quality is really important to us and we have in place an expert team to ensure the highest possible standards at every stage of our supply chain, as well as providing clear information to customers on how to handle and cook pork in the home to minimise the risk of hepatitis E," the spokesperson added.

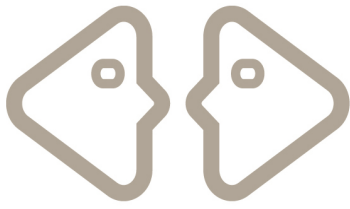
HEV is spread when faeces infected with the virus finds its way into the mouth, usually through food and water, according to the British Liver Trust website. Transmitting the virus from person to person is rare, but it is possible to be infectious for up to two weeks after symptoms show.

The majority of people infected with HEV experience mild flu-like symptoms, fatigue, abdominal pain, vomiting and aching joints and muscles, which last for a month. However, those with suppressed immune systems may struggle to fight the virus and can experience a chronic infection, liver cirrhosis and neurological damage.

The report comes after products including salads and sandwiches were recalled from Sainsbury's, Waitrose, Asda and Morrisons after eggs from Dutch and Belgian farms were found to contain the insecticide Fipronil.

However, the Food Standards Agency stressed that Fipronil is only harmful in large quantities. FSA chairwoman Heather Hancock said at the time: "The number of eggs involved is small in proportion to the number of eggs we eat, and it is very unlikely that there is a risk to public health."

"Based on the available evidence there is no need for people to change the way they consume or cook eggs. However, Fipronil is not legally allowed for use near food-producing animals and it shouldn't be there."



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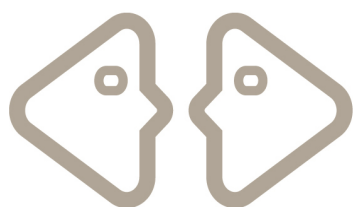
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Innovation in the food and drink industry involves a lot more than developing new products and flavours and **recent projects** have seen companies looking to academia for expertise, technologies and facilities including:

Adding value to waste	Sensors
Resource Efficiency	Smarter Ingredients
Food Safety	Reformulation for health
Authenticity and Traceability	Imaging
Consumer and Sensory Analysis	Engineering
Health	Supply Chain & Logistics
Smarter Packaging	Mathematical Modelling

All of these areas and many more can be supported by Scotland's universities, research institutes and colleges with the potential for collaborative projects to include concept generation and selection, simulations and calculations, costing, sustainability, prototyping, brainstorming, design for manufacture, trials and testing.

There are an abundance of facilities throughout Scotland's universities, research institutes and colleges which are available for businesses to hire and make use of as part of their product or service development process. This commercial adoption of specialist facilities and expertise has already supported numerous food and drink companies from validating health claims of products to developing new and efficient processing techniques which has enabled, amongst other results, faster release of products to market, increases in profits and reductions to waste.

The pieces of equipment from universities that facilitate these types of development range from food processing, kitchens, food analysis, and commercial production equipment to more specialist facilities, such as microbiology, sensory science, human nutrition and chemistry.

The Interface team, located regionally throughout Scotland, work with businesses to develop their ideas helping to translate them into dynamic briefs for academics. The free and impartial service has helped hundreds of organisations to become more competitive enabling them to increase their profits, maximise their export potential and ultimately become more sustainable.

Interface can also help businesses access a range of funding options to offset the cost of their project including the Scottish Funding Council's Innovation Voucher programme.

For more information visit www.interface-online.org.uk

One in five Canadian sausages contain undeclared species



A study has found that 20 per cent of sausages sold in Canada don't contain the meat indicated on the label. The survey by the Canadian Food Inspection Agency (CFIA) - which sampled 100 raw meat sausages on sale in grocery stores across the country - used DNA barcoding to determine the species of meat present and compared it to what was declared on the packaging. Where unlisted material was discovered the identity of the species was found using a gene sequencing technique called digital PCR.

In 95 per cent of cases the predominant species matched the label, but the CFIA scientists found that one third of turkey sausages - five of 15

samples tested - were in fact chicken. All told, one quarter of the chicken sausages tested had DNA from other species, while undeclared DNA was also found in beef (6 per cent) and pork (5 per cent) sausages.

Out of 27 beef sausages, seven samples also contained pork, and two contained more than 5 per cent pork indicating this wasn't a trace reading. From 20 chicken sausages, four contained turkey, and one sample contained beef at up to 5 per cent. Two out of the 38 pork sausages were mixed with beef at 1 to 5 per cent levels.

The finding comes as the first jail sentences have been levied for the perpetrators of the notorious horsemeat scandal that emerged in the UK in 2013, and suggests that the food industry still has a big problem with mixing of meat species used in processed foods.

"Our results suggest that the vast majority of products contain mostly the declared species. This is encouraging, but even small amounts of undeclared species can have potential human health implications," writes the researcher in the journal *Food Control*.

"Complete or partial substitution, whether intentional or unintentional, may introduce food pathogens or allergens to a product or affect personal or religious beliefs."

They note that studies in other countries have revealed levels of mis-labelling of up to 70 per cent, with products either wholly or partially substituted with species not listed on the label "including pork, horse, chicken and others."

What is unclear at the moment is how much of this adulteration is deliberate fraud, or the result of accidental contamination - for example if there is insufficient cleaning of equipment between grinding of different meats.

In the case of turkey sausages found to be chicken, the CFIA suggest this may well be a result of economically-motivated fraud as the cost of turkey was higher in Canada at the time the samples were collected.

The work provides a baseline measurement of sausage adulteration in Canada that "highlights the need for ongoing monitoring of these products," they conclude.



Craft Butcher Social Media Presence

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Two men jailed for eight years after Council uncovered horsemeat scandal

Two men have been jailed for a total of eight years after Newry Council helped unravel a Europe-wide plot to flood the market with horsemeat.

The sentencing of two men to imprisonment for defrauding consumers by labelling meat products containing horsemeat as beef sends out a clear signal that food crime will not be tolerated, says the Food Standards Agency (FSA).

Andronicos Sideras, owner of Dinos and Sons Ltd, and Ulrich Nielsen of Flexi Foods were sentenced to four years and six months and three years and six months imprisonment respectively at Inner London Crown Court on Monday.

A third man, Alex Ostler-Beech, also of Flexi Foods was given an eighteen month suspended sentence.

A plot to flood the market with up to 30-tonnes of horsemeat disguised as beef was discovered following a surprise health inspection by Newry Council in 2012.

Businessman Andronicos Sideras, 55, one of the owners of meat manufacturer Dinos & Sons, was found guilty for his part in the scandal, at a London Crown Court following a four-week trial. Ulrik Nielsen, 58, and Alex Beech, 44, had already pleaded guilty to their part in the plot.

The court heard how labels and paperwork were fabricated to make the mixed meat appear like pure beef, before it was sold on to food manufacturers.

The plot unravelled in 2012 when one of the loads ended up in a Freeza Meat store in Newry, and a surprise health inspection by Newry and Mourne District Council later revealed a third of the pallets contained horsemeat.

Horse ID chips, roughly the size of a grain of rice, were also found in the meat.

FSA chair Heather Hancock said: "This guilty verdict is welcome. It sends a strong message that we will not tolerate fraudulent activity and I hope today's conviction is a major deterrent."

Sampling for carry over

As one could have expected it is the sector possibly furthest away from Horsegate that is going to suffer from the sanctions brought in on its back. Following the scandal meat manufacturers were asked to agree to a maximum 1% carry over from one species to another. They agreed that this was possible and of course it is where you are working with only one species or where batch sizes are so large that 1% falls to insignificant size in the final product.

Butchers shops were always going to struggle with compliance to this level of carry over. Most butchers shops will be cutting at least four different species, some as many as six or seven. Local authority sampling will include testing for carry over and for them levels between 0.1% and 1% are considered to signify unintentional contamination indicating inadequate cleaning practice between the processing of different meat species.

To address this potentially damaging occurrence SFMTA has been working with the Scottish Food Enforcement Liaison Committee to develop and agree a Recommended Method of Operation (RMOP) to minimise species carry over in meat preparations in a butchers' shop. This has been submitted and we await agreement before the RMOP is circulated to members.

As an example, the RMOP recommends only one species will be minced at a time. On changing to another species it recommends **Either** push through excess from previous batch with the next species to be used ensuring sufficient of that species is used to clear the barrel of previous species **or** Dismantle mincer and empty barrel of any meat residue between species. More when this guidance is finalised.

Craft Butcher Awards – the Judging

Traditional Steak Pies, Speciality Pies and Mince Rounds

Forth Valley College were delighted to provide the venue at their Stirling campus, for our latest product evaluation and the venue proved to be a bit hit all round.

Access off the M9 was easy, the facilities and the catering department staff at the college were excellent and the judges loved the spacious judging area with an inspiring view of the Wallace Monument.

Forth Valley College wrote on their social media:-

A prestigious national food organisation proved they had great taste recently by holding The Scottish Craft Butchers Steak Pie Competition at Forth Valley College's Stirling Campus (10 and 11 August).

Organisers, the Scottish Federation of Meat Traders, chose the state-of-the-art Campus – which specialises among other things in hospitality and cookery courses in conjunction with its Gallery Training Restaurant which is open to the public – as it had the perfect central location and essential facilities needed to make the competition a success.

258 mince rounds, steak pies and speciality pies (ashette size designed to feed three people) were submitted by butchers from across Scotland - competing for silver, gold and diamond awards - were tested throughout the event by judges, which included several FVC students.

All the marks are currently being collated and the winners will be announced on the week beginning 11 September.

Douglas Scott, Chief Executive, Scottish Federation of Meat Traders, said:

"We hold these awards every two years and there is always great interest from craft butchers throughout the whole of Scotland. Entries came from Stranraer to Dingwall, Bowmore to Buckhaven. Good steak pies can attract customers from far and wide and the Scottish consumer appreciates this identification of the best that can be found.

"This was the first time that we have used the Stirling campus and both the entrants and the judges found the location, facilities and co-operation to be exceptional."





2017 STEAK PIE & SPECIALITY MEAT PIE & MINCE ROUND EVALUATION

Sponsored by Lucas Ingredients and William Sword Ltd

Craft Butcher Awards – the Steak Pie Final



Following the judging at Forth Valley College, the five regional champions were mystery shopped on a Thursday. However one champion had none available mid morning and so could not be taken to the final. The four finalists were taken to Abertay University where they do regular sensory analysis on all sorts of foodstuffs.



The Abertay panel of 12 undertook the task to choose the best Steak Pie. They treated the judging with great respect, it was very serious and yet very enjoyable.

The winner will be announced on Friday 15th September.

"We were impressed by the entries to this year's Steak Pie competition, the qualities of the finalists were above what we expected, the scores were close, and in fact it was so close that we spent some time afterwards discussing the different products. However there has to be one winner.

We felt that the crumbly texture of the pastry was a perfect attribute to this product, crisp but not dry or oily. The winning factor for us was the succulent nature and quality of the steak within the pie, including the steak to gravy ratio. We felt this pie reflected well on one of Scotland's national dishes and we encourage all consumers to try this product."

Kind regards

Dr Jon Wilkin, Lecturer in New Product Development at Abertay University

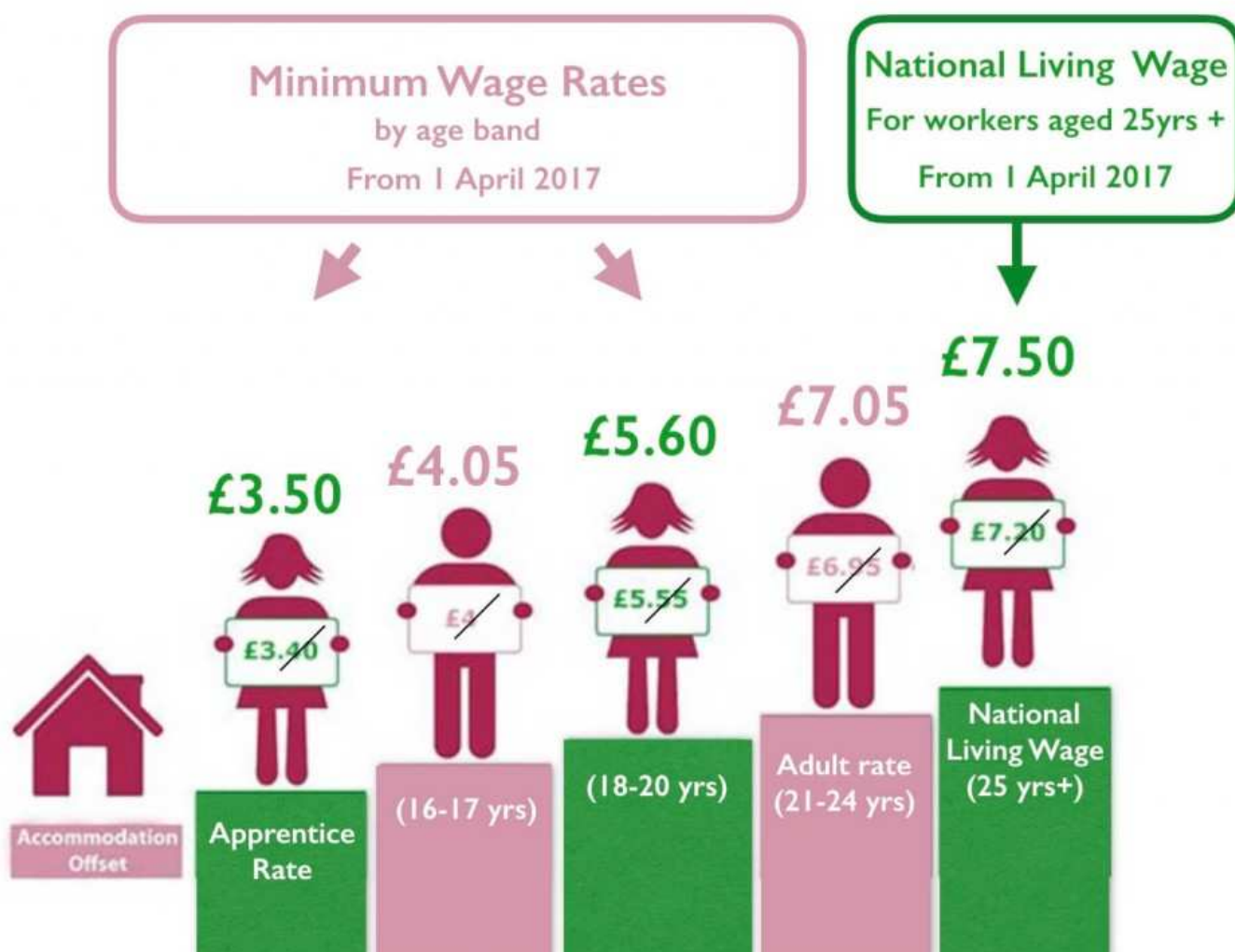
National Minimum Wage

The rate changed in April 2017 and will then change every April instead of the customary October. The rates from 1 April 2017 are:

£7.50 per hour - 25 yrs old and over
£7.05 per hour - 21-24 yrs old
£5.60 per hour - 18-20 yrs old
£4.05 per hour - 16-17 yrs old

£3.50 for apprentices under 19 or 19 or over who are in the first year of apprenticeship.

SFMTA does not suggest paying the apprentice rate. There is very little guidance that defines what an apprentice is, there is no visible advice from SDS, HMRC or ACAS. Rules applied by HMRC require an apprentice to be registered on training and so attempts to pay this rate require careful monitoring. In addition trainees 19 and under can usually find better paid employment and time invested in them can disappear when they move on.



The above pay rate should be paid from the first full pay reference period after 1st April

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The Gender Pay Gap in Britain



The gender pay gap in the UK has recently been examined at European level and highlighted at domestic level in a recent ruling against Glasgow City Council in the Court of Session.

New Research by the European Human Rights Commission (EHRC)

The EHRC has undertaken research into the size and causes of gender, ethnicity and disability pay gaps, and whether interventions so far have been successful. As a result of its findings, it has published a strategy setting out what needs to change and who needs to take action to reduce gender, ethnicity and disability pay gaps.

The EHRC's research showed that the pay gaps experienced by women, people from ethnic minorities and disabled people arise largely from the barriers they face obtaining and progressing at work. Although some elements of pay gaps result from the "choices" people make with regard to work/life balance, those may be dictated or constrained by stereotypes about the roles people, particularly women, are expected to play in society. Part-time work is predominantly low-paid work and therefore the choice to work flexibly inevitably leads to lower pay.

The aim of the strategy is to break down the barriers people face, tackle the stereotypes that might influence some of their choices and to change employment practice to make flexible working available in more senior roles, so that a choice to work flexibly does not mean a choice to work at a low rate of pay.

While it welcomes the recent gender pay gap reporting requirements, the EHRC recognises that reporting alone will not lead to a sustained reduction in the size of pay gaps. The strategy makes six main recommendations, which are intended for UK, Scottish and Welsh governments and employers and are intended to go some way to closing gender, disability and ethnicity pay gaps by addressing the barriers, constrained choices, discrimination and outmoded stereotypes that drive them.

The six recommendations for the UK Government are:

- Unlock the earning potential of education - address traditional gender stereotyping in subject and career choices
- Improve work opportunities for everyone, no matter who they are or where they live - continue to invest in regional economies (in order to improve economic opportunities for everyone) and training in sectors and industries that promote growth (in order to offer skills and opportunities to groups that predominate in low-paid, low-skilled jobs).
- Make jobs at all levels available on a flexible basis - legislate to extend the right to request flexible working to apply from day one in all jobs unless there is a genuine business reason that means this isn't possible. Employers should offer all jobs, including the most senior, on a flexible and part-time basis unless there is a genuine business reason that means this isn't possible.
- Encourage men and women to share childcare responsibilities - introduce dedicated non-transferable, ring-fenced "use it or lose it" parental leave for fathers with a pay rate that acts as a real incentive to take it up.
- Reduce prejudice and bias in recruitment, promotion and pay decisions - support a new national target for half of all new appointments to senior and executive level positions in the FTSE 350 and all listed companies to be women and consult on extending the statutory requirement to report on gender pay gaps to disability and ethnicity. Employers should tackle prejudice and bias in recruitment, performance, evaluation and reward decisions, and use fair, transparent processes with positive action and talent pipeline development for appointment to senior and board roles.
- Report on progress in reducing pay gaps - monitor the effectiveness of mandatory gender pay gap reporting on closing gender pay gaps and consult with employers on the most effective way of extending the reporting requirement to ethnicity and disability pay gaps. It should also publish statistical information on the scale of and trends in disability and ethnicity pay gaps for full-time and part-time workers (in addition to gender).

Meat Managers Hygiene & HACCP Course

Wednesday 13th September 2017

09:00 hours to 17:00 hours

Venue: Mercure Hotel, Perth

Legislation sets out general rules that make clear that primary responsibility for food safety within a food business lies with the operator. It is therefore necessary to ensure that food safety procedures prevail in the business and are being carried out effectively.

Food safety management using HACCP provides the best way to achieve this.

This course is intense but delivered over just one day.

It is certificated by Meat Training Council.

Course can be delivered on site to individuals or small groups.

The content is specific to the retail Butcher/farm shop operation.

Cost £200.

Course content outlines:

- Overview to Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The Seven HACCP Principles
- Identifying Hazards
- Identifying Controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Actions
- Validation, Verification and Review Procedures
- Group Workshop
- Multiple-Choice Paper and Work Based Assessment

A training pack is provided for each business.

The pack contains:

- Guidance notes.
- Blank HACCP template.
- Example cooked meat HACCP Plan
- CD ROM containing blank HACCP template and forms

Paper Master copies of blank HACCP template and forms

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"The MMH&HACCP 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."

Paul Bache, Course Tutor

Employee Handbook

Employment Law Advisers Lindsays have revised the Employee Handbook and updated the Contracts of Employment. A copy of the new handbook is enclosed with this newsletter and the updated contracts are available on the Members only website under Employment Law/Contracts and Rules.

Copies can be requested from SFMTA office.

Wanted

SFMTA members to be subject of the monthly newsletter feature. You benefit with disk of pictures, a written feature and 100 A5 booklets.

Contact Bruce or Douglas on
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QMS moves the support pork industry following Brechin Fire

Quality Meat Scotland (QMS) has been working closely with representatives of Tulip Ltd, Scottish Pig Producers (SSP) and Scotlean following the recent fire at the QPL Brechin pig processing plant.

The Brechin abattoir run by QPL - **a collaboration involving Tulip, SPP and Scotlean - is currently unable to operate while repairs to the buildings are undertaken.**

"Clearly this is a blow for the Scottish pig industry and it is particularly galling that this damage has occurred soon after the opening of the increased capacity at the site following a period of significant investment," said Jim McLaren, Chairman of QMS

"The processing capacity at Brechin accounts for around two-thirds of the pigs slaughtered in Scotland and QMS is keen to support the Scottish pig and pork industry to limit the impact of the temporary closure of this abattoir, including any animal welfare implications."

Following consultation with the companies involved, the Scottish SPCA and wider industry representatives, QMS has decided to grant a temporary derogation. This will allow pigs eligible for the Specially Selected Pork brand, which would have been slaughtered at Brechin, to be slaughtered in an abattoir run by Tulip at Ashton.

The derogation has been offered following an inspection visit this week to Tulip's Ashton processing plant by QMS, the Scottish SPCA and QMS's quality assurance certification provider, Acoura. The derogation is subject to stringent conditions and will be reviewed weekly. Jim McLaren said:-

"QMS has very carefully considered the wider implications of this decision and also sought advice relating to animal welfare from the Scottish SPCA. The fire at the QPL premises at Brechin - which is responsible for over 60% of the Scottish pig slaughter capacity - has created an exceptional set of circumstances. Our decision to grant a temporary derogation reflects that exceptional situation and has been taken in the best interests of the Scottish pig industry and the Specially Selected Pork brand."

Royal Environmental Health Institute for Scotland

Federation Chief Executive Douglas Scott has accepted an invitation to address Royal Environmental Health for Scotland (REHIS) Food Update seminar in Edinburgh on 21st September. Naturally he will explain the support SFMTA gives its members when it comes to HACCP, QUID, Beef Labelling, Food Safety and compliance in general.

He will touch on guidance for Nutritional information, vac packing, species carry over etc and lack of guidance when it comes to things like Country of Origin labelling.

Inconsistency of demands made by EHOs even within the same local authority area, are known to upset members so we see this as a great opportunity to highlight some of the inconsistent and down right silly things that EHOs ask for. If you have examples of this or of gold plating - i.e. EHO's seeking something over and above the legal requirement, we will be pleased to hear from you before 21st September.

We would like to instance things like additional hand washing facilities required by a cheese seller at Perth Show. The extra provision is not required at the Farmers Market held in the same city. We would love to your experiences, please call 01738 637472 or email **douglas@sfmta.co.uk**

Handing over: Planning a painless exit from your business

Date: 08 November 2017

Time: 9:30am - 12pm

Duration: Two and a half hour session

Admission Fee: Free

Event organiser: Scottish Enterprise

Venue: Anderson Strathearn, 1 Rutland Court, Edinburgh EH3 8EY

Eligibility: This event is designed to support companies considering their succession options.

Register for this event:

<https://www.scottish-enterprise.com/events/2017/11/planning-a-painless-exit-from-your-business>



QMS appoints new Health and Education Executive

Quality Meat Scotland (QMS) has appointed Mairi Sutherland as its new Health and Education Executive.

Mairi (25) has taken over the reins from Jenni Henderson and will be working with and inspiring young people, communicating positive messages about the benefits of eating red meat as part of a healthy balanced diet.

With a degree in Sport and Exercise Science from Edinburgh Napier University, Mairi, has worked in a variety of sectors, with companies such as Virgin Active, Baillie Gifford and most recently The University of Edinburgh.

Mairi is also a Rainbow Guider and has volunteered for nearly 10 years in Girl Guiding, offering a wealth of experience in supporting and encouraging young people.

Carol McLaren, QMS Head of Communications said she is delighted to welcome Mairi to the team.

"Mairi brings a huge amount of practical knowledge and experience with her. This, coupled with a strong personal interest in health and nutrition, makes her a strong addition to the team and will undoubtedly strengthen our existing communication activities to promote the role of red meat in a healthy diet."



Countdown Underway to Love Lamb Week 2017

Quality Meat Scotland (QMS) is encouraging consumers, farmers, butchers, chefs and others to get behind national Love Lamb Week which takes place at the start of September (1 – 7).

The UK-wide week of celebration of lamb coincides with QMS's high impact Scotch Lamb marketing and PR campaign 'Wham Bam Lamb' which is currently underway. The campaign is focusing on raising awareness of how simple and quick it is to make delicious, tasty family meals with Scotch Lamb PGI.

QMS is calling for all those involved in the Scotch Lamb supply chain to support Love Lamb Week 2017 which last year saw support from chefs, local restaurants, retailers, butchers and farmers.

Scotch Lamb in-store promotional events will be in full swing with nine taking place in Morrisons and Aldi stores across Scotland during Love Lamb Week alone. Throughout the Scotch Lamb campaign, QMS is undertaking almost 100 days of Scotch Lamb in-store promotional activity in Morrisons, Aldi and Costco.

Among those set to play lead roles as lambassadors during Love Lamb Week is a young farmer from Dumfries & Galloway who is a member of the National Sheep Association Next Generation Ambassadors programme.

Alister Watson (25) from Williamwood farm near Lockerbie is among a line-up of lamb champions throughout the UK who will be encouraging everyone to get behind #LoveLambWeek.

John Fyall, chairman of NSA Scotland, said "We want to highlight how Scotch Lamb fits in with modern living. There is no farmed animal in the UK that lives a more natural life than sheep; it's in season just now straight off lush summer pastures. We're lucky to have young people like Alister committing their future to the care of our flocks and Love Lamb Week will give the opportunity to encourage folk to try the best of Scottish fayre"

QMS will also be giving away hundreds of Scotch Lambassador kits via its social media channels in the coming weeks. The kits include a bespoke Scotch Lamb t-shirt, apron and a Scotch Lamb Recipe book packed with quick, simple lamb recipes.



UK Sheepmeat Prices Benefit from Strong Export Sales



As the volume of prime lambs reaching the market continues to build towards its seasonal high, farm gate prices have followed the usual price pattern and dipped sharply. Nevertheless, prices remain at a very similar level to this time last year.

The latest market analysis from Quality Meat Scotland (QMS) shows that, despite auction throughput increasing seasonally and reaching the highest level of the season so far, the proportion of heavy prime lambs, over 45kg liveweight, in the supply is higher than last year.

"Analysts are waiting for results of the June census to give an indication of the size of the 2017 lamb crop, although the expectation remains that it will be at least as big as last year," commented Stuart Ashworth, QMS Head of Economics Services.

The market can be sensitive to both volume and Muslim festivals and the next Muslim festival is the end of the Hajj over the weekend of 1 September to 4 September.

"Last year this festival began on the 10th September and in the week running up to it prime lamb prices saw a lift of 13p/kg liveweight in the auctions before losing all of the increase in the following two weeks," said Mr Ashworth.

The market place will also be influenced by international trade. New Zealand is struggling to make full use of its tariff rate quota with the European Union, with deliveries in the first half of 2017 down 21% on the year; some 25,000 tonnes.

Mr Ashworth said:

"UK trade data shows deliveries of New Zealand lamb down 23% in the first half of 2017, although deliveries of fresh chilled product have seen a more modest decline of 17%.

"Meanwhile, Beef and Lamb New Zealand have released their estimates of the size of the current New Zealand breeding flock showing a fall of 0.9%. Nevertheless, because of improved ewe and hogg condition, they are forecasting an increase of 1% in their 2017-2018 lamb crop."

He added: "Having achieved growth in markets closer to New Zealand it seems unlikely that New Zealand will make full use of their European quota for yet another year. Nevertheless, Europe remains a key and high value market for New Zealand exporters."

UK trade data does indicate some significant growth in UK sheepmeat exports this year, undoubtedly helped by the continued weakness of Sterling and European prime lamb prices currently holding some 3-4% higher than last year; which means in Euro terms the UK lamb price is almost 1% lower than last year improving competitiveness.

"Provisional figures show UK exports of sheepmeat in the second quarter of 2017 to have climbed by around 25%, compared to last year, with a recovery in shipments to France and growth in shipments to Belgium and Germany," said Mr Ashworth.

"Non-EU exports, which are mostly lower value cuts, have also grown but only make up around 7% of all exports."

As a result of the change in trade patterns and level of domestic production the volume of sheepmeat on the UK market in the first half of 2017 fell around 7%. Domestic demand has not therefore been strong enough to hold sheepmeat in the UK and exports and currency weakness have again played a big part in holding farm gate prices where they are.

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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 19/08/17	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	391.1 p/kg	393.0 p/kg	363.9 p/kg
Heifers dwt	394.5 p/kg	395.4 p/kg	368.7 p/kg
Young Bulls dwt	369.8 p/kg	375.5 p/kg	344.0 p/kg

Numbers			
Steers	3587	3294	3078
Heifers	2149	2047	2071
Young Bulls	810	868	769

BEEF PRICES	W/E 16/08/17	Previous week	Previous year
Scottish Auctions			
Steers lwt	212.31 p/kg	220.03 p/kg	201.45 p/kg
Heifers lwt	219.00 p/kg	220.35 p/kg	208.25 p/kg
Young bulls lwt	196.30 p/kg	202.06 p/kg	169.70 p/kg

Numbers			
Steers	140	115	135
Heifers	222	197	211
Young bulls	17	16	12

Deadweight cattle week ending 19th August 2017								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	395.9	397.8	396.5	401.2	401.0	395.1	384.4	385.3
R	394.2	397.0	396.6	397.6	396.7	396.4	379.6	378.5
O+	386.8	387.6	386.9	390.4	393.1	387.9	354.5	370.8
-O	338.2	352.4	323.0	340.6	368.0	325.0	320.3	348.0

SHEEP PRICES	W/E 19/08/17	Previous week	Previous year
Scottish Auctions Prices			
New Season SQQ lwt	189.11 p/kg	190.50 p/kg	182.61 p/kg
Ewes lwt	£55.97 /hd	£60.26 /hd	£54.33 /hd
Scottish Auctions Numbers			
New Season SQQ	15817	15819	16574
Ewes	7156	6772	8116

SHEEP PRICES	W/E 19/08/17	Previous week	Previous year
GB Abattoirs			
New Season Lambs SQQ dwt	436.7 p/kg	442.1 p/kg	426.4 p/kg

Deadweight sheep week ending 19th August 2017 p/kg				
	U	479.0	477.9	465.6
	R	467.6	466.7	458.9
	O	447.0	451.7	447.8

PIG PRICES	W/E 19/08/17	Previous week	Previous year
GB Abattoirs			
Standard Pig Price (SPP)	164.66 p/kg	164.53 p/kg	136.01 p/kg

GB deadweight pigs SPP week ending 19th August 2017 – p/kg					
p/kg dwt	Method 1 and 2	Change	p/kg dwt	Method 1 and 2	Change
Up to 59.9 kg	157.32	+5.47	80.0 – 89.9 kg	165.15	-0.32
60.0 – 69.9 kg	165.44	+0.74	90 kg and over	162.28	+1.18
70.0 – 79.9 kg	165.67	-0.12			

Retail Prices for w/e 26/08/17

AVERAGE PRICES	SFMTA AUGUST	SFMTA JULY	QMS AUGUST	QMS JULY
SCOTCH BEEF				
Fillet Steak	4193	4193	4041	4020
Sirloin Steak	2869	2869	2533	2522
Rolled Rib Roast	2198	2198		
Popeseye Steak	1810	1810	1680	1729
Topside	1507	1507	1171	1221
Round / Rump Steak	1451	1451		
Shoulder Steak	1204	1204	1049	1077
Rolled Brisket	1131	1131		
Steak Mince	1059	1059	838	838
Boiling Beef Bone In	743	743		
DOMESTIC LAMB				
Whole Leg of Lamb	1357	1357	1279	1254
Centre Cut Leg Bone In	1520	1520		
Gigot Lamb Chops	1758	1758		
Lamb Leg Steaks	1804	1804	1849	1741
Chump Lamb Chops	1728	1728		
Double Loin Lamb Chops	1771	1771	1804	1637
Single Loin Lamb Chops	1630	1630	1672	1539
Rolled Shoulder Lamb	1227	1227		
Lamb Shanks	760	760		
Diced Lamb	1455	1455	1532	1474
Minced Lamb	1323	1323	1299	1299
PORK				
Pork Tenderloin (Fillet)	1281	1281		
Pork Leg Steaks	993	993		
Double Loin Pork Chops	930	930	769	748
Single Loin Pork Chops	885	885		
Rolled Shoulder of Pork	775	775	707	707
Belly Pork	766	766		
Pork Loin Steaks	1050	1050	928	949
Diced Pork	852	852	746	746
PRODUCTS				
Beef Link Sausages	842	842		
Pork Link Sausages	854	854	627	627
Speciality Pork Sausages	880	880		
Sliced Beef Sausage	775	775		
Sliced Black Pudding	699	699		
Ball Haggis	786	786		
Scotch Pie	104	104		
Quarterpound Beefburger	115	115		
1lb Steak Ashette Pie	745	745		

If you would like to contribute your prices to this anonymous monthly survey, please contact SFMTA by telephoning 01738 637472.



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