

Gravies & Bouillons

Blends of herbs, spices and functional ingredients which when mixed with water create delicious sauces to accompany all meat types. Use these as they are, or as a base for developing your own gravy or bouillon products with our team.



Gravies & Bouillon Bases

Our 'Portfolio Box' contains base mixes that are ideally suited for development into customer flavour profiles by our in-house technical team.



- All Purpose Gravy
- Beef Bouillon
- Beef Gravy
- Chicken Bouillon
- Chicken Gravy
- Chip Shop Gravy
- Lamb Gravy
- Vegetable Bouillon

Our 'Off The Shelf Range' contains exciting flavours which have been developed and tested by us. We understand how demanding the NPD environment can be - so each of the products below are available as complete mixes ready for immediate dispatch.

- Beef & Red Wine Gravy
- Chicken & White Wine Gravy
- Caramelised Onion Gravy
- Creamy Pepper Gravy
- Dark Gravy
- Demi Glaze
- Golden Gravy
- Light Gravy
- Mint & Rosemary Gravy
- Mint Gravy
- Onion Gravy
- Pork Gravy
- Red Onion Gravy
- Red Wine & Juniper Gravy
- Redcurrant & Mint Gravy
- Sage & Onion Gravy
- Steak Pie & Gravy Thickener
- Traditional Gravy
- Turkey Gravy

- A dark roasted beef flavoured gravy, complemented by the aged spiced red berry notes of wine
- A light roast chicken flavour complemented by the crisp and fruity notes of white wine
- A golden gravy full of sweet natural sugar from the caramelised onion - ideal with all meats
- A creamy gravy laced with fiery peppercorns and savoury flavours, a classic with beef or chicken
- A full and hearty gravy packed with rich flavours, works well with any dark meat dish
- A rich, brown and flavoursome sauce, inspired by the French favourite
- A light, luxurious and subtly flavoured gravy which will enhance any white meat dish
- The subtle notes of this gravy enhance the flavour of most white meat dishes, especially chicken
- A timeless and classic combination, mint and rosemary gravy works wonders on any lamb dish
- A rich and meaty flavour with overtones of garden mint, best served with lamb
- Sweet and savoury notes in this gravy make it the perfect companion to pork and sausage dishes
- A savoury pork flavoured gravy to help enhance any pork dish
- This sweet and succulent red onion gravy will enhance any red meat dish
- Red wine and crisp juniper provide special elements to this gravy, perfect for venison dishes
- Fruity redcurrant and garden mint are a delicious duo - a classic addition to any lamb dish
- A traditional rustic style gravy which complements chicken & turkey particularly well
- A whole and hearty beef gravy thickener; the obvious choice for homemade pies and gravy
- A perfect all rounded savoury gravy, which complements all meat types
- A light and savoury gravy, which complements all turkey dishes

We strive to make our products are as healthy as possible. Log on to our websites for full details

- G** GLUTEN FREE
- A** NO ARTIFICIAL ADDITIVES
- S** LO SALT
- C** NO ARTIFICIAL COLOURS
- O** ORGANIC
- F** NO ARTIFICIAL FLAVOURS

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