

# Pudding & Charcuterie Bases

A dry mix of herbs, spices and functional blends, that when mixed with meat and water help to bind and emulsify for filling into natural or artificial casings. The blend ensures firming up on cooking, for later slicing. Use these as they are, or as a base for developing your own flavour profile with our team.



# Pudding & Charcuterie Bases

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



- Black Pudding Mix
- Garlic Sausage Seasoning
- Haggis Seasoning
- Haslet Seasoning
- Polony Seasoning
- Pork Luncheon Meat
- Saveloy Seasoning
- White Pudding Mix

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.

Black Pudding	Made with a blend of the finest ground spices including pimento, pepper, cinnamon and cloves which blend together perfectly for a full rounded traditional flavour
Black Pudding and Onion	All of the time honoured spices for a delicious black pudding such as pimento and pepper, but also has the addition of onions to give that extra something to the flavour
Catering Black Pudding	Ideal for making a cost effective Black Pudding. This is a complete mix saving you the time of measuring out the ingredients
Chieftan Black Pudding	Made to an old traditional Scobies Recipe and has a spicy kick. Made with a blend of the finest ground spices including pimento, pepper, cinnamon and cloves
Traditional Farmhouse	Made with a blend of the finest ground spices including pimento, pepper, cinnamon and cloves which blend together perfectly for a full rounded traditional flavour
Gluten Free Black Pudding	Made with potato starch and rice flour instead of oatmeal - making it gluten free
Fruit Pudding	Complete mix with pimento, cinnamon and ginger spices
Haggis	Our multi award winning mix contains oatmeal, onion and spices to make the perfect haggis
Gluten Free Haggis	Made with soya flour and rice flour instead of oatmeal - making it gluten free
White Pudding	A blend of oatmeal, onion and spices. Also known as Hog's pudding

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



**Scobie and Junor**

East Kilbride  
01355 237 041  
[www.scobiesdirect.com](http://www.scobiesdirect.com)

**Foodmaker**

Corby  
01536 400 560  
[www.food-maker.com](http://www.food-maker.com)