

Sausage Bases

Blends of herbs, spices and functional ingredients that help bind and emulsify the meat enabling it to be filled into casings. Use these as they are, or as a base for developing your own flavour profile with our team. Just mix with chilled water and minced meat or poultry for a fantastic range of traditional and speciality sausages. Fill into natural, collagen or vegetarian casings.



Sausage Bases

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



- Pork Sausage Seasoning
- Lincolnshire Sausage Seasoning
- Cumberland Sausage Seasoning
- Sweet Chilli Sausage Seasoning
- New Yorker Sausage Seasoning
- Chorizo Sausage Seasoning
- Triple Treat Mexican Sausage Seasoning
- Maple BBQ Sausage Seasoning

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.

The Traditional Range

- Beef & Black Pepper
- Caramelised Red Onion
- Chilli & Coriander V
- Garlic & Herb
- Herby Chipolata
- Hickory Smoke

- Honey & Mustard
- Hot & Spicy Mexican
- Lamb & Mint
- Lamb & Wild Rosemary
- Rosemary & Garlic V
- Peppery Pork

- Pork & Leek
- Pork & Spring Onion
- Cheddar & Spring Onion V
- Pork, Leek & Stilton
- Premium Pork & Herb
- Tomato & Herb

Gourmet Range

- Boerewors
- Beef
- Cambridgeshire
- Cajun
- Glamorgan V
- Glenfresh Pork
- Gold Pork
- Great British Banger V
- Honey Bee V
- Honey Roast
- Irish Pork
- Italian
- Kielbasa
- Mastersteak
- New Yorker
- Old Dubliner
- Old English
- Polony
- Romany Pork
- Scottish Beef
- Sea Salt, Sage & Pepper
- Staybrite Beef
- Steak Lorne
- Steak Sausage
- Toulouse
- Traditional Chipolata
- Venison
- Venison & Juniper
- Wild Boar

- The traditional South African sausage, made to the traditional recipe
- An old classic Scottish seasoning loaded with pepper, nutmeg and ginger
- A premium English sausage with pepper and a herby backnote
- Delicious spicy sausage from the heart of Louisiana
- A Welsh favourite of cheese & leek
- Our signature sausage mix with a white pepper and spice combination
- A lightly tinted, sweet pork sausage mix with ginger, mace and coriander
- An old English classic with ground spices and country herbs
- Mild Irish sausage, sweet and delicately spiced - a favourite with children
- A traditional blend of herbs and spices sweetened with a spoonful of honey
- A sensational blend of spices makes for a classic Irish breakfast sausage
- Rich in tomato with the finest Italian style herbs - oregano, basil & thyme
- Kielbasa the traditional Polish sausage.
- For a deep tint with an upmarket taste, made with ground spices
- Taste America with a blend of fennel, paprika and an abundance of chillies
- Traditional, peppery Irish breakfast sausage
- An old English favourite with ground pepper and sage
- This complete mix is ideal for making traditional smokey polonies or savalloys
- An established favourite with a herby flavour including rosemary and thyme
- Scottish classic spicy sausage mix with pepper, ginger and pimento
- Classic yet simple combination of sea salt, sage and cracked black pepper
- A peppery mix, blended to our secret recipe, unchanged in over 30 years
- To make the traditional Scottish square sausage
- Premium sausage mix which is loaded with nutmeg, coriander and ginger
- French style sausage mix with garlic and parsley
- Classic blend of spices, guaranteed to please kids and adults alike!
- Herby sausage to complement and enhance the unique flavour of venison
- A hint of juniper to complement and enhance the unique flavour of venison
- A wild combination of black pepper and thyme

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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