



ScotNet / Scobie and Junor Pies & Bakery Product Information



The products on the following pages are just an indication of the variety, and sizes available.

For further information or questions contact

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Products with a * have Gluten Free Options Available

Baking Flour

Scobies Direct can supply your shop with flour, and gluten free flour for your pastries, pies and sauces.

Pricing / Sizing options available on request

Plain Flour

This plain flour is multi-purpose and milled from quality soft wheat sources to a fine powder. The flour can be used for making pastry and cakes, used as a pre-dust for breaded chicken, thickening gravies and sauces and many other applications

GF White Rice Flour*

Gluten Free white rice flour, can be used in place of superfine rusk, in fine sausages to remove the gluten.



Chicken Pie Mix

Our chicken pie mixes are delicious! Create great tasting pies for your butcher shop, from classic creamy chicken pie to Balti chicken pie and Hunters chicken pie! Your customers will love the flavour!

Flavours available

Pricing / Sizing options available on request

Balti Pie	A spicy curry mix for great tasting beef, lamb or chicken Balti pies, pasties or slices.
Chicken & Ham Pie	A creamy chicken and ham pie mix perfect for pies, pasties and slices.
Chicken Sauce Pie	Chicken Sauce Mix is suitable for making a traditional Chicken Pie or many alternatives such as Chicken & Mushroom or Chicken & Sweetcorn.
Creamy Chicken Pie	A creamy chicken pie mix perfect for pies, pasties and slices.
Hunters Chicken Pie	Amazing Hunters' chicken



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.

Flavours available

Pricing / Sizing options available on request

All Purpose Gravy	Our All-Purpose Gravy is a great time saving solution, use just one gravy across all of your applications.
Beef Bouillon	Our beef bouillon dissolves quickly and is easy to use adding a rich deep flavour to stews, gravies and risottos.
Beef Gravy	Make a thick, dark, rich gravy by just adding water to our Beef Gravy Mix.
Chicken Bouillon	Our chicken bouillon dissolves quickly and is easy to use adding a rich deep flavour to stews, gravies and risottos.
Ready Meal Gravy	Our Ready Meal Gravy is cold water thickening. It makes a delicious full flavoured gravy.
Traditional GF Gravy	Our Traditional Gluten Free Gravy is made with corn starch, making it ideal for celiacs.



Pies & Sausage Roll Mix

Scobies Direct are proud to create and blend our own pie and bakery mixes. We have a selection of seasonings and mixes for making classics such as scotch pies, sausage rolls, pork pies, steak bakes and bridies. We also have a cheese sauce mix, should you be inclined to make a macaroni pie!

Flavours available

Pricing / Sizing options available on request

Cheese Sauce Mix	Really Cheesy sauce mix, for pastas, macaroni and the like.
Complete Scotch Pie Mix	A traditional peppery spiced scotch pie mix.
Creamy Pepper Pie Mix	A rich creamy pie mix with a peppery kick. Perfect for chicken, beef or lamb pies, pasties and slices.
Glenglaze	This ready-to-use liquid pastry / pie glaze adds a natural golden finish and long-lasting shine to all types of savoury and bakery products. Can be applied by brush, spray gun or automated spinning disc system. Contact-wrappable and can be chilled or frozen. Suitable for both pre and post bake application.
Lower Salt Scotch Pie	A traditional peppery spiced scotch pie mix - now with lower salt!
Onion Bridie Mix	A family favourite, or just good for a snack, the onion bridie.
Pork Pie Seasoning	A firm family favourite, ideal to eat on the go!
Sausage Roll Mix	Our Traditional Sausage Roll Mix - a favourite for over 20 years, makes a fantastic, traditional tasting pork or beef sausage roll.
Scotch Pie Mix	A Scobies best seller, our award winning scotch pie mix, used by bakers across the country for the fantastic peppery Scotch Pie.
Scotch Pie Seasoning	A traditional peppery spiced scotch pie.
Traditional Sausage Roll	Our Traditional Sausage Roll Mix - a favourite for over 20 years, makes a fantastic, traditional tasting pork or beef sausage roll.



Steak Pie Seasonings & Gravy Thickeners

We have a great selection of delicious **award-winning steak pie seasoning and gravy thickeners** for bakers and butchers, including darker gravies and low salt versions.

Flavours available

Pricing / Sizing options available on request

Dark Gravy Mix

Our Traditional Dark Gravy Mix is perfect for meat pies, adding a rich and moreish flavour profile. The glossy visual of the gravy will add a premium colour to your pie fillings and help contain moisture. The deep, dark colour and flavour profile is also perfect for a range of meat dishes. The product is easy to use and can be customised by adding additional ingredients. Trust in this mix to give you a consistent gravy that you can rely on.

Low Salt Steak Pie Seasoning & Gravy

Based on our bestselling Steak Pie Seasoning and Gravy Thickener but with reduced salt. This seasoning creates a rich, thick pie filling or gravy.

Steak Pie Dark Gravy Mix

Steak pie mix: a rich dark mix ideal for perfect steak pies, steak and kidney pies or minced rounds. Simply add water to the gravy mix to make a paste then add additional water or ideally stock then mix with the cooked meat.

Steak Pie Seasoning & Gravy Thickener

Our bestselling, award winning Steak Pie Seasoning and Gravy Thickener, which is ideal for a steak and kidney pie or added to meat as a gravy

