



ScotNet / Scobie and Junor
Ingredient & Consumables
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 * have a Gluten Free Option Available

Brines and Cures

Providing a great deal for high street butchers and processors.

Pricing / Sizing options available on request

Bacon Cure	This cure will make the perfect organic dry cured bacon.
Nitrite Salt	Nitrite Salt is a powder which when added to water becomes a brine used for curing bacon and hams.
Smoked Bacon Cure	A sweet smoke flavoured cure for hams and bacon.
Sweet Bacon or Ham Cure	A sweet cure for hams and bacon.



Burger Mix

Blends of herbs, spices and functional ingredients to make all the popular flavours. 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 to form tasty and appealing burgers, meatballs or grillsticks. Our mealmaker naturals burger mixes contain No E Numbers, No Allergens and Nothing Artificial. In addition, they meet or exceed the 2012 FSA salt targets.

Angus Burger Mix*

Our finest onion burger - only now its 'natural'

1Kg Pack

25Kg Sack



GF Smokey Texan Burger Mix*

These are the perfect burgers for a summer barbecue - get some USA on your BBQ!

1Kg Pack

10Kg Sack



Other Flavours available

Pricing / Sizing options available on request

The 'Naturals' Range

Our Naturals Burger Mix range contains no gluten, no artificial colours or flavours & no additives.

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|----------------|--|
| GF Chorizo* | A tomato-based seasoning loaded with basil and oregano, creating an authentic Mediterranean taste. |
| GF Classic* | A classic burger mix, with salt and pepper at its core, with ginger, coriander & nutmeg. |
| GF Fresh Mint* | A sweet mint flavour, perfect with lamb. |

Specialty Range

- | | |
|----------|--|
| American | Perfect for a premium tasty burger. |
| Cajun* | A mix of paprika, garlic and onion with a hint of smoke and a blast of heat. |

Caramelised Red Onion	Sweet and full of onions - simply delicious!
Charcoal	Charcoal flavour ideal for use with pork, beef or lamb
Chilli*	Authentic combination of cumin and chilli, topped off with an explosion of red pepper.
GF Smokey Salt & Tellicherry Pepper*	A best-selling mix of sweet pepper and smoky salt - ideal to add a burst of flavour to any meat!
GF Sweet Chilli*	A delicious take on the ultimate crowd pleaser, with a gentle kick from the blend of chilli and spices.
GF Texan BBQ*	A delicious USA-inspired blend of BBQ flavours, perfect to compliment beef or pork.
Hacksteak	Ideal to use with Pork, Beef or Lamb making a burger with a hint of herbs
Jalapeno	A spicy Mexican treat - sure to have your customers coming back for more!
Jalapeno & Honey*	This spicy combo is a force to be reckoned with! The natural sweetness of honey compliments the kick of jalapeno flavour in this sensational burger mix.
Kofta*	Traditional lamb grillstick from the Far East.
Lamb Shorma	Lamb Shorma mix, ideal for making spicy lamb burgers, meatballs or grillsticks.
Mediterranean Tomato	Sun dried tomatoes, basil and oregano for a sizzling summer flavour ideal for the BBQ.
Piri Piri	This spicy blend ticks the boxes with hot crushed chillies, garlic, paprika, coriander and a citrusy twist!
Steakette	Full flavoured complete mix containing toasted onions.
Stroganoff	A burger which is loaded with paprika, mushrooms, peppers & coriander.

Traditional Range

Angus*	Angus Burger mix gives a delicious meaty flavoured burger, sure to delight.
Burger Supreme*	A delicious premium burger with a hint of onion.
Chicken or Turkey*	A light flavour seasoning sure to complement all poultry.
Chipped Meat Grill with Onion*	A delicious meaty flavour loaded with onion.
GF Finest Burger*	A delicate blend of spices to create a quality tasty Gluten Free burger.

GF Low Salt Steak*	This Low Salt Steak Burger mix is a meaty premium beef burger, containing no colour or onion but delivers a traditional beefy flavour. Meets or exceeds the FSA 2012 salt guidelines for burgers!
GF Steak*	A meaty premium beef burger, containing no colour or onion.
Lamb and Mint	Bursting with the freshness of mint, this makes the perfect lamb burger.
Pork & Apple	Sweet burger with chunky apple pieces complemented with a delicate sprinkle of herbs.
Sea Salt & Black Pepper	Simply Sea Salt & Cracked Black Pepper for a high quality, high meat content burger.
Scottish Onion	These are the perfect burgers for a summer barbecue - get some USA on your BBQ!
Venison & Juniper	This premium burger mix has a slight Mediterranean feel, we have added some Juniper to give an extra special finish.
Watsons Tasty	Watsons Tasty burger is one of the oldest seasonings we blend, remaining unchanged in years - it's a classic.



Coatings

Our Crumbs & Coatings are a great way for you to add value to your meat - you can quickly & easily transform any type of meat or poultry into delicious ready-to-cook products. These butchers' meat coatings not only they let you add a variety colours and textures, you can also flavour adds an extra layer of flavour to your meats, plus adds additional visual appeal to your meat

Pricing / Sizing options available on request

Decorative Blend French Crumb

Decorative blend of parsley and red pepper flakes. Ideal for coating or edging burgers and for sprinkling over fish.

Dry BBQ Seasoning

BBQ flavoured glaze for rotisserie chicken.

GF Mild Cajun*

An authentic Cajun flavoured gluten free crispy coating for chicken, tastes like its straight from the Deep South!

GF Smoked Paprika*

Spanish style flavour profile, smoky with a small amount of spice, its versatility means it can be used on chicken, pork and beef.

GF Peppersteak Coater*

A colourful gluten free coater with a punchy kick of pepper, this dry rub is ideal for use with all cuts of chicken, pork, pork ribs and also complimenting fish.

Grill Spice

An all-purpose grill spice seasoning, add this to any meat to create an extra-tasty style flavour. A great addition to steak for the BBQ or rub into chicken and beef for added flavour on a roast dinner.

Lemon Pepper Seasoning*

This seasoning is a great addition to fish and meat, adding lemon and pepper to give a subtle, well-balanced flavour.

Rotisserie Smoked Paprika

A tasty dry seasoning ideal for giving a delicious rotisserie inspired roast flavour and colour to chicken.

Sweet Chilli Crumb Coater

With a mix of sweetness and chilli, this high visual coater adds flavour, visual and texture to your products. Sweet chilli is one of our most popular flavour profiles and adding the crumb gives a great crunch to a product that really delivers on flavour.



Crumbs

Our Crumbs & Coatings are a great way for you to add value to your meat - you can quickly & easily transform any type of meat or poultry into delicious ready-to-cook products. These butchers' meat coatings not only let you add a variety of colours and textures, you can also flavour and add an extra layer of flavour to your meats, plus adds additional visual appeal to your meat.

Pricing / Sizing options available on request

- | | |
|------------------------|--|
| Yellow | A classic yellow crumb coating, add colour and texture to ham using this yellow crumb, also use to create breaded chicken products for further added value to your customers. |
| Oriental Salt & Pepper | Oriental Salt & Pepper Crumb is a deliciously fresh and tangy crumb offering a versatile and flavourful coating mix, that adds a delicious crunch to a wide range of dishes. |
| Fantasy Crumb Hawaiian | Fantasy Crumb Hawaiian is a decorative yellow crumb with dehydrated vegetables. It is an ideal garnish to add value to your product range. |
| Fantasy Crumb Red | Decorative red crumb with dehydrated vegetables, used for schnitzels or decorating burgers and grill sticks. |
| Firesnapper Crumb | A hot and spicy South East Asian inspired crumb flavoured with a hint of aniseed and red chilli perfect for breading poultry or edging burgers. |
| Golden Breadcrumbs | Golden breadcrumb is ideal to use on lots of meat and fish products from fish fingers to scotch eggs. |
| Orange Breadcrumbs | A perfect breadcrumb to add colour to ham joints. Also use it to coat chicken goujons and Kiev's. |
| Schnitzel Coating | Blended with a beautiful combination of ingredients, to add an authentic flavour profile to your schnitzel coating. |
| Southern Fried Breader | A delicious mouth-watering KFC style chicken breading that's full of flavour and easy to use to re-create your favourite high street fried chicken take away at home. Try with chopped or sliced chicken breast for crispy coated nuggets and goujons, or cooked potatoes and mushrooms for dipping into your favourite sauce. |



Functional Bases & Bulk

Blends of functional ingredients that can include soya, starches and brines that can tenderise, improve succulence, yields or texture, reduce shrinkage and improve carving. Use these as they are, or as a base for developing your own functional products with our team.

Pricing / Sizing options available on request

Rusk

GF Rusk Medium*	Gluten Free Rusk is used in sausages, burgers, meatballs, stuffing mixes, crumb coaters, and anywhere where rusk or breadcrumb would normally be used. Maintains the look, taste and mouth feel that the UK and Irish market expects from regular rusk. Made from vegetable protein
GF Rusk Pinhead*	Gluten Free Rusk is used in sausages, burgers, meatballs, stuffing mixes, crumb coaters, and anywhere where rusk or breadcrumb would normally be used. Maintains the look, taste and mouth feel that the UK and Irish market expects from regular rusk. Made from vegetable protein
Newleyweds Medium	Larger in size than Pinhead, and used in coarser products, for a more rustic mouth feel. It is widely used in the production of Lorne sausage, bridies, pies, other compound meat products and as an ingredient for dried stuffing mixes.
Newleyweds Pinhead	The most popular grist size, widely used in the production of sausages, pies, other compound meat products and as an ingredient for dried stuffing mixes.
Newleyweds Superfine	The finest rusk, used when a really smooth texture is desired
Ripon Medium	Our largest size of rusk, which binds with water and seasoning to make the ideal sausage or burger mix.
Ripon Pinhead	Our smallest size of rusk, which binds with water and seasoning to make the ideal sausage or burger mix.

Oatmeal

Gluten Free Oatmeal	Gluten Free medium size oatmeal.
Medium Oatmeal	Suitable for black and white pudding.
Pinhead Oatmeal	Simply coarsely-chopped oats, sometimes called Steel Cut Oatmeal, its used to make haggis, black puddings and other like products.
Pearl Barley	This is barley with all the bran removed, giving the round, shiny grains a pearlescent white colour.

Scottish Rolled Jumbo Oatflakes

Rolled oats are traditionally oat groats that have been dehusked and steamed, before being rolled into flat flakes under heavy rollers and then stabilized by being lightly toasted.

Phosphates

STPP
STPP is a preservative for seafood, meats and poultry. It is common in food production as E number E451. In foods, STPP is used as an emulsifier and to retain moisture.

Preservatives

Ascorbic Acid

Sodium Metabisulphite Used as a preservative in sausages and burgers and other meat products.

STTP Sodium Tripolyphosphate

STPP is a preservative for seafood, meats and poultry. It is common in food production as E number E451. In foods, STPP is used as an emulsifier and to retain moisture.

Flavourings, additives and enhancers

MSG MSG, Mono Sodium Glutamate - An additive used as a Flavour Enhancer

Bombal Bombal is used to enhance the shelf life of pre-packed mince by typically 2-3 days.
It is the original and best product we have tested for keeping bloom, colour and freshness.
Made from a blend of naturally occurring acids this product will reduce bacterial growth and is particularly useful in warmer temperatures where the shelf life of pre-packed mince is greatly reduced.

Sugar and Sweeteners

Dextrose Monohydrate An essential ingredient for sausage and salami making. Helps fermentation and acts as a browning agent in fresh sausages.

Binders

Cornflour Cornflour - also known as corn starch or maize starch is the starch derived from corn grain. The corn starch is a common food ingredient, often used as a binding agent e.g., to thicken a mixture of combined

food ingredients. Corn flour can aid in the control of moistness, shape and texture of the combined mixture.

Starches

- Farina (Potato Starch)** Potato Starch is starch derived from potatoes. Frequently used in gluten free baking, it is a popular gluten free replacement for rusk/breadcrumb, ideal for creating gluten free versions of your favourite burgers and sausages.
- Modified Potato Starch** Potato Starch is a great gluten free replacement for rusk/breadcrumb, ideal for creating gluten free versions of your favourite burgers and sausages.

Soya

- Allergen Free Soya** Used for binding fat and water within comminuted products such as Sausages, Burgers, Pie Fillings, Chicken Nuggets & Doner Kebabs. Allergen Free Soya Concentrate Replacer is used to enhance the binding of water and fat, minimising product shrinkage during cooking.
- Empro Soya Plus 10** Our entry level soya concentrate for binding fat and water.
- Empro Soya Concentrate** A soya concentrate with 70% protein content for binding fat and water.
- Empro Soya Isolate 33** Soya isolate with 90% + protein content that is perfect for binding and stabilising fat and water.
- Empro Soya Isolate 516** A soya protein isolate 90% + protein content that is tumbled or injected into meat to increase yield and bind fat and water.



Glazes

Simple blends of spices, herbs and natural flavours that when dusted onto meat, fish or vegetables, rehydrate to form a sauce-like sticky glaze with glossy visual appeal. Use these as they are, or as a base for developing your own flavour profile with our team. Our Mealmaker 'naturals' glazes contain No E numbers, No Allergens and Nothing Artificial.

GF Chinese Glaze*

A deep red, sweet aniseed glaze

2.5Kg Refill Pack

10Kg Sack



GF BBQ Glaze*

A spicy smokey glaze - gives a deep brown colour and a rich BBQ flavour

2.5Kg Refill Pack

10Kg Sack



Pepper Steak Glaze

Visual peppers – adds heat to any meat

2Kg Refill Pack

10Kg Sack



Garlic Butter Glaze

Buttery flavour which complements the garlic ideal on mushrooms

2.5Kg Refill Pack

10Kg Sack



Garden Mint Glaze

A delicate taste of fresh sweet mint - a must for all cuts of lamb

2.5Kg Pail

10Kg Sack



Other Flavours available

Pricing / Sizing options available on request

The 'Naturals' Range

These mixes are free from artificial colours & flavours, contain no E numbers and are allergen free.

GF Aromatic Thai Glaze*	Sweet & aromatic with ginger, onion and chilli.
GF Chinese Glaze*	Deep red in colour, and loaded with aniseed.
GF Hot & Spicy Glaze*	Hot & Spicy glaze with visible pepper and chilli pieces.
GF Piri Piri Glaze*	A tangy, spicy and slightly sweet flavour - a blend of crushed chillies, peppers, fragrant herbs and a hint of lemon.
GF Roasted Honey Glaze*	Sweet honey, with cinnamon, ginger and cloves.
GF Sweet Italian Glaze*	Sweet tomato base with Mediterranean herbs.

Traditional Range

Cajun Blend	An authentic blend from the deep south.
GF Chaat Masala*	Chaat Masala is a spice blend used in Indian cuisine to add a tangy and spicy flavour to various snacks and street foods. An Indian style masala with a spicy & aromatic curry note.
Chimichurri	Chimichurri is an Argentinian flavour, served on grill meat, glaze includes garlic, parsley, pepper and a hint of chilli, works great on beef, chicken or pork.
Coconut & Coriander Red Thai	A pale orange blend with red peppers and a sweet coconut aroma.
Fruity Caribbean	Loaded with tomatoes, peppers, mangoes and passion fruit. It is sweet and tangy, inspired by the tropical flavours of the Caribbean islands. It is a popular glaze that is used to add flavour to meat, seafood, and vegetables.
GF Buffalo*	A fiercely fiery chilli glaze full of heat with a tangy back note, that adds a delicious kick to a variety of dishes. This glaze is inspired by the bold and zesty flavours of Buffalo sauce.
GF Chaat Masala*	Chaat Masala is a spice blend used in Indian cuisine to add a tangy and spicy flavour to various snacks and street foods. An Indian style masala with a spicy & aromatic curry note.
GF Chipotle & Honey*	A sweet glaze with smoky chipotle chilli and a hint of honey, add this to beef, chicken or pork for an ideal meat glaze for the summer BBQ.
GF Coconut Curry*	Combining a sweet coconut flavour and a slightly spicy curry base with fragrant herbs, add this to chicken or pork.

GF Lemon Chilli & Fennel*	A fresh and lively glaze - Italian in origin. This fresh lemon glaze gives an alternative to the typical sweet and sticky BBQ recipes, The chilli adds a mild kick, and the fennel gives another dimension of flavour.
GF Memphis Smoke*	A smoky sweet BBQ flavour with a kick of heat.
GF Moroccan Glaze*	Spicy with a hint of apricot.
GF Oriental Salt & Chilli*	Oriental Salt & Chilli Glaze gives a peppery undertone, complimented with warm ginger, chilli & aniseed.
GF Redcurrant & Rosemary*	A blend of a subtle fruity taste balanced with lots of visual rosemary.
GF Smokey BBQ*	Smokey BBQ Glaze is versatile, resulting in a flavour that is: Smoky and spiced with chilli, garlic and pepper.
GF Soy, Lime & Chilli*	This glaze combines the rich umami of soy with the zesty freshness of lime and a kick of heat from chilli.
GF Spicy Salt & Chilli*	Spicy Salt & Chilli Glaze is a classic mix of garlic, salt and chilli.
GF Sriracha & Maple*	Sriracha & Maple Glaze has a balance of garlic, vinegar and chilli. It is sweet and spicy combining the flavours of spicy sriracha chili sauce and sweet maple syrup.
GF Sweet Chilli Glaze*	Sweet with a spicy chilli kick.
GF Tandoori Glaze*	A delicious deep brown tandoori glaze, a true winter warmer.
GF Tennessee BBQ*	A delicate balance of smoke and heat, that brings the flavours of Tennessee-style barbecue to your table.
GF Teriyaki*	Traditional Japanese flavours of soy sauce, spices, onions and garlic.
GF Tikka*	A true taste of India in this delicious traditional tasting tikka glaze.
Maple Glaze	Traditional sweet and sticky maple glaze.
Steakado	A crunchy peppery coater, specifically designed to enhance the flavour of your favourite steaks.



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.

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.
GF Traditional Gravy*	Our Traditional Gluten Free Gravy is made with corn starch, making it ideal for celiacs.
Ready Meal Gravy	Our Ready Meal Gravy is cold water thickening, it makes a delicious full flavoured gravy.



Marinades

Our oil-based marinades are packed with an intense blend of herbs, spices, fruit and vegetables which infuse flavour. They tenderise meat products, adhere well, and have a high sheen.

GF Smokey Bourbon Marinade*

A classic bourbon taste with hickory smoke.

2.3Kg Bottle



Other Flavours available

Pricing / Sizing options available on request

Argentina	Sweet, spicy and smoky paprika marinade.
Chilli Willi	A blend of bitter sweet spices with a hint of chilli and pepper.
Chimichurri	A spicy marinade, slightly sour with hints of garlic and herb.
Citrus Twist	Tangy with a twist of lemon and lime and a sprinkle of visual peppers.
GF BBQ*	A rich, smoky, and slightly sweet taste.
GF Firecracker*	A spicy hot marinade with ginger & garlic notes.
GF Garlic Butter*	Loaded with garlic with an abundance of herbs - delicious!
GF Greek Desire*	Infused with thyme, pepper, onion, garlic and curcuma.
GF Mediterranean*	Traditionally Italian influenced using garlic, parsley and oregano.
GF Tennessee*	A smoky, and slightly sweet concoction that captures the soulful essence of Tennessee barbecue.
Honey & Chilli	A deliciously sticky, sweet honey marinade with a hint of chilli.
Mango Chipotle	A perfect combination, the sweetness of mango and the heat of chilli.
Peking	A soy flavoured marinade full of Eastern Delight.
Piri Piri Marinade	Portuguese inspired Piri Piri marinade has a sweet and spicy tomato base with herbs and a mild chilli taste, delivering a flavour of the Algarve.
Salt & Chilli	A medium hot marinade with coarse salt and visible chillies.
Spanish Garlic	A perfect combination of sweetness, spice, garlic and herbs.
Tikka Supreme	A tomato based authentic Indian marinade with rich ground spices.

Meatloaf and Meatball

Providing a great deal for high street butchers and processors.

Pricing / Sizing options available on request

Classic Meatball	A Traditional Italian inspired meatball.
Faggot Mix	A traditional English and Welsh herby faggot.
GF Moroccan Meatball*	An exotic apricot loaded meatball mix, with a hint of garlic and herb, and gluten free.
GF Sweet Chilli Meatball*	Loaded with Chilli, with a subtle sweetness - this is a gluten free meatball you are sure to love!
Haslet Mix	Loaded with Chilli, with a subtle sweetness - this is a gluten free meatball you are sure to love!
Meatloaf Mix with Onion	A classic meatloaf mix with added onion. When cooked the onion will sweeten the product and add a moreish flavour profile.



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.

Pricing / Sizing options available on request

Haggis	Our multi award winning mix contains oatmeal, onion and spices to make the perfect haggis
Fruit Pudding	A delicious mix of pimento, cinnamon, ginger and spices.
GF Haggis*	Made with soya flour and rice flour instead of oatmeal - making it gluten free
Highlander Haggis	The Highlander Haggis Mix is a really popular choice. It's made with more pepper for a spicy kick.
White Pudding	A blend of oatmeal, onion and spices. Also known as Hog's pudding



Rubs and Sprinkles

Simple blends of spices and herbs that when sprinkled onto meat, fish or vegetables, rehydrate to deliver flavour and give a coarse colourful coating that is pleasing to the eye. Use these as they are, or as a base for developing your own flavour profile with our team.

Flavours that are available

Pricing / Sizing options available on request

GF Rainbow Pepper Sprinkle*

Colourful and peppery - livens up steaks, chicken or fish.

Jerk

Bursting with aromatic spices and warm heat from ginger and chilli.

Kansas

Full of dark brown sugar, chilli and smoked paprika, inspired by the flavours of Kansas City style BBQ rubs - a sweet, savoury, smoky flavour.

Lemon & Herb Peri Peri

A mild spice packed with fresh citrus flavour.

Mississippi Cajun Sprinkle

Decorative Cajun spicy crumb with a kick.

Peri Peri

A delicious blend of chilli, garlic & herb with a citrus twist.

Sea Salt & Garlic Pepper Sprinkle

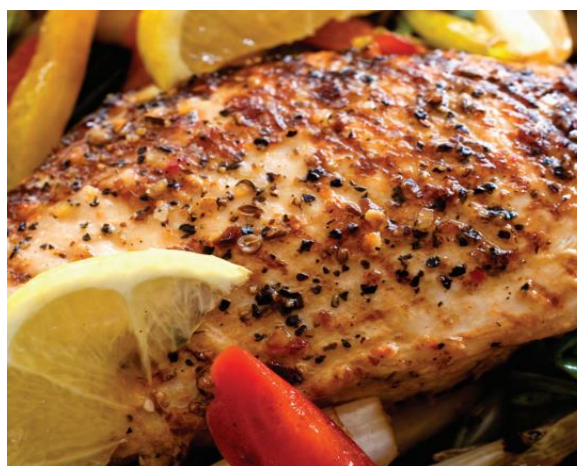
A classic blend of pure sea salt, garlic and pepper.

Spanish Smoked Paprika & Garlic

Smoked paprika and garlic, finished off with onion, herbs & spices.

Thai Sweet Chilli

Filled with sweetness and the heat of chillies.



Sausage Mix

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.

Flavours that are available

Pricing / Sizing options available on request

Scottish Beef Sausage Mix

An old classic Scottish seasoning loaded with pepper, nutmeg and ginger

1.5Kg Pack



Caramelised Red Onion Sausage Mix

Loaded with sweet red onion - simply delicious!

1.5Kg Pack



Garlic & Herb Sausage Mix

Chopped garlic with a pepper and herb combination.

1.5Kg Pack



Speciality Range

Chilli & Coriander	The chilli adds the 'bang' to banger whilst the coriander creates harmony and freshness.
Cranberry & Apple	This deliciously sweet sausage mix is bursting with tangy cranberries and sweet apple.
GF Chilli & Garlic*	Asian inspired with a tangy curry flavour and an aromatic blend of cumin, ginger, and chilli.
GF Orange Cranberry & Port*	This really is Christmas in a sausage, zesty with winter spice.
GF Smokehouse*	Inspired by the BBQ smokehouses of the deep south of the USA, a smoky and spicy smokehouse sausage. Great in a chicken, beef, or pork sausage.
Hickory Smoke	A full flavoured sausage with tomato and paprika, balanced perfectly with an authentic hickory smoke.
Honey & Mustard	Made with natural honey and loaded with Canadian mustard seeds.

Hot & Spicy Mexican	A fiery sausage with cumin, coriander and chilli.
Italian Style	A rich tomato sausage with a blend of the finest Italian style herbs - oregano, basil and thyme.
Jalapeno & Honey	A sweet and sticky combination.
Lamb & Mint	A delicious combination of garden mint and spices.
Lamb Rosemary & Garlic	Liven up your lamb sausage with our rustic rosemary and garlic combination.
Polony Mix	This complete mix is ideal for making traditional Smokey polonies or saveloys.
Pork & Apple	Another traditional favourite - a perfect partnership of pork and chunks of apple.
Pork, Leek & Stilton	A sensational flavour combination of strong cheese and leek, made with mature blue cheese powder.
Sea Salt Sage & Pepper	Classic yet simple combination of sea salt, sage and cracked black pepper.
Sriracha & Maple	An Asian twist, combining ginger, garlic and savoury flavours with a burst of chilli heat and a subtle sweet note of maple.
Spiced Mulled Wine	A must at Christmas time, why just drink your mulled wine when you can eat it?
Toulouse	French style sausage mix with garlic and parsley
Venison	Herby sausage to complement and enhance the unique flavour of venison.
Wild Boar	A wild combination of black pepper and thyme.

The Traditional Range

Angus Beef*	An old classic Scottish seasoning loaded with pepper and complemented with nutmeg and ginger.
Cambridgeshire	A premium English sausage with pepper and a herby back note.
Cumberland*	Traditional Cumberland sausage mix with an abundance of pepper, sage, parsley and thyme.
Garlic & Herb	Chopped garlic with a pepper and herb combination.
Gf Boerewors*	Rich in coriander, nutmeg, pepper and allspice, Boerewors is the traditional South African sausage.
GF Chorizo*	A spicy and smoky mix based on the famous Spanish sausage.
GF Nduja*	Spicy, flavourful blend that captures the essence of traditional Nduja, a soft, spreadable Italian sausage known for its rich, fiery taste.

Glenfresh Beef*	Old favourite beef sausage, spiced with nutmeg and coriander with a hint of thyme.
Glenfresh Pork*	Our signature sausage mix with a white pepper and spice combination.
Gold Pork*	A lightly tinted, sweet pork sausage mix with ginger, mace and coriander.
Great British Banger	An Old British classic with ground spices and country herbs.
Herby Chipolata	A mix of parsley, sage and thyme seasons this chipolata to perfection.
Honey Roast	A traditional blend of herbs and spices sweetened with a spoonful of honey.
GF Hot Sweet Chilli*	Succulently sweet, tangy and very spicy! Not for the faint hearted!
GF Pork*	A fantastic pork sausage for those of us who like our bangers pure and simple!
GF Posh Hot Dog*	An upmarket twist on the traditional hot dog. Hardwood smoke flavoured, with hints of paprika, onion and nutmeg.
GF Sweet Apple*	A traditional pork seasoning with the sweetness of apple.
Gf Triple Treat Mexican*	Loaded with 3 different chillies, this really is a sausage for those who like it hot, hot, hot!
Italian Style	Rich in tomato with the finest Italian style herbs - oregano, basil & thyme.
Lincolnshire*	A time honoured favourite sausage mix, loaded with sage and ground black pepper.
Mastersteak*	For a deep tint with an upmarket taste, made with ground spices.
Pork & Leek*	Distinct English classic - loaded with leek for lots of visual appeal.
Premier Pork	A fantastic pork sausage mix for those of us who like our bangers pure and simple!
Staybrite Beef + Pork	A peppery mix, blended to our secret recipe, unchanged in over 35 years.
Steak Lorne*	To make the traditional Scottish square sausage.
Super Rosey	A tinted rose coloured seasoning for making a classic pork sausages, with key notes of spices.
Tomato & Herb	A classic tomato sausage delicately flavoured with onion, garlic and pepper, with a sprinkle of oregano and a hint of basil.
Traditional Chipolata	Classic blend of spices, guaranteed to please kids and adults alike!

Spice Sheets

Scobies Spice Sheets are a time saving product innovation from our very own development labs. We have identified a better way to achieve consistent results in joint spice coverage and created spice sheets to make your life easier and more profitable.

Key Benefits

Consistent	The same coverage each and every time
Evenness	The same thickness of spice
Speed of application	Applied in seconds
Easy to Use	No training required
Allergen Control	Reduce cross contamination risk
Variety	Almost all spices and herbs can be used
Custom Sizes	No minimum flat width and no maximum length
Cost Control	Know exactly what each sheet costs

Pricing / Sizing options available on request

Black Pepper Spice Sheet

200x600mm

Bag of 20 Sheets

Pastrami Spice Sheet

155x610mm

Bag of 50 Sheets

Mustard Spice Sheet

200x600mm

Bag of 20 Sheets



Stuffing's

A dry mix of crumbs, herbs, spices, fruits or vegetables and functional ingredients, that when mixed with water can be inserted into meat, poultry or seafood portions which help to add flavour. Use these as they are, or as a base for developing your own flavour profile with our team.

Sage and Onion*

The ideal blend of herbs and savoury onion

1Kg Pack

10Kg Sack



Other Flavours available

Pricing / Sizing options available on request

Apricot and Ginger	Apricots, ginger, cumin, coriander and pepper, for a fruity yet spicy stuffing.
Country Herb	A subtle blend of traditional herbs. This will make any dish more appealing!
Cranberry	Perfect for the festive season, this traditional stuffing mix has a burst of cranberries.
Garlic, Rosemary & Basil	A blend of rosemary and basil for an herby stuffing with a garlic twist.
GF Apricot, Orange & Cranberry*	This fruity flavoured stuffing mix is a great winter treat loaded with delicious flavours and gluten free too! Packed with apricots, oranges and cranberries.
GF Rudolph's Fruity*	This fruity flavoured stuffing mix is a great winter treat loaded with delicious flavours and gluten free too! Packed full of flavour including sultanas and Christmas herbs and spices.
Mustard & Black Pepper	A blend of brown and yellow mustard seeds, with a sprinkling of cracked black pepper, for a tangy spicy stuffing.
Parsley Lemon & Thyme	A great zesty combination of herbs and citrus fruit, creating a stuffing with a zingy twist.



Bone Protection

The Scobie and Junor range of bone protection has been developed over the last 15 years to meet the demands required of efficiently vacuum pack any bone in meat production. We specialise in minimising the total packaging costs by minimising leakers and targeting protection where it is needed.

Pricing / Sizing options available on request

Lamb Shank Cap 440MU Clear

Height: 5cm

Diameter: 4.5cm



Lamb Shank Cap Extended 280MU Clear

Height: 10cm

Diameter: 7cm



Lamb Shank Cap Extended 440MU Tuff

Height: 10cm

Diameter: 7cm



Lamb Shank Cap Fluted 440MU Tuff

Height: 6cm

Diameter: 5.5cm



Gammon Shank Cap Clear 280MU

Height: 8cm

Diameter: 8.5cm



Large Gammon Shank Cap Clear 280MU

Height: 11cm

Diameter top: 6.5cm

Diameter bottom: 10.5cm

Large Gammon Shank Cap 440MU

Height: 11cm

Diameter: 10cm



Lamb Rack Caps 280MU



Netting and Twine

Premium Pork Netting

100m Roll



Ultrapeel 100 Supreme

50m Roll

125 Ultrapeel Roast Scarlet

50m Roll



Red and White Elastic Twine

Cone

White Elastic Twine

Cone

