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FOOD & DRINK INNOVATION
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BUSINESS GROWTH
COLLABORATION 2023
AWARDS ACHIEVEMENT



**North East Scotland
Food & Drink Awards**
Celebrating excellence
& innovation

WELCOME TO THE 2023 NORTH EAST SCOTLAND FOOD & DRINK AWARDS

Tonight, we celebrate the achievements of the region's industry-leading food and drink manufacturers, from ambitious new starts to global brands.

Delivered by Opportunity North East in partnership with Aberdeenshire Council, the Awards recognise the sector's economic importance. They are open to all food and drink producers in Aberdeen, Aberdeenshire, and Moray – which together account for more than 20% of Scotland's sector output, excluding whisky, and the employment of more than 22,000 people.

The Awards cover 11 categories reflecting the breadth of the industry in the region, which is synonymous with premium produce from land and sea.

Full details of all the companies and products are available via the Awards website:

www.nesfoodanddrinkawards.co.uk

@NESAWards #NESAWards



Shortlisted businesses benefit from direct feedback from the judges, greater brand recognition, new trade connections and increased sales, all of which supports the sector's growth. Pitching to industry experts, influencers and buyers is a vital part of the process. The Awards are both a learning and promotional opportunity.

Over the last three years, the sector has successfully responded to multiple challenges, demonstrating tremendous agility and leadership. Businesses have connected with their customers in new ways, embraced e-commerce opportunities, and tackled the net zero challenge with investments in renewables, resource efficiency, digital technology, and advanced manufacturing. They are bringing new products to market to meet rapidly-evolving consumer tastes and significant shifts in domestic and international markets.

North East Scotland is justifiably proud of the vibrant and innovative businesses and talented people committed to excellence who represent its food and drink sector. It is hugely encouraging to see the region powering ahead and showing industry leadership across product and market development. There is a real commitment to producing premium, sustainable food and drink and providing quality jobs.

Food and drink is a sector with an exciting future in the region and a vital role in its economy.

Congratulations to all the shortlisted businesses. Thank you to the sponsors who support the Awards and the judges who give their time and experience to the process.

Councillor Mark Findlater
Leader



Stanley Morrice MBE
Chair



OUR JUDGES

The Awards judging process is rigorous and transparent. For the best new product, brewed and distilled categories, the judges view and sample each product as well as meeting and interviewing every company. Interviews also took place for the Best Young Business, Business Growth, Sustainability, E-Commerce Success, and Operational Excellence.

We would like to extend our thanks to the full judging panel for their support and commitment throughout the process.

Best New Product (Emerging, Small & Large)



Christie Clinton
Buying Director
Aldi Scotland



Barry Fleming
Operations
Support Manager
ESS Energy,
Government &
Infrastructure



Lauren Ingram
Director
Cake / Lomond
Fine Foods



Lindsay Prior
AGS Culinary Lead
ESS Energy,
Government &
Infrastructure

Best Distilled and Best Brewed Product



Christie Clinton
Buying Director
Aldi Scotland



Gregor Maclean
Co-Founder
Huffmans

Best Food and Drink Tourism Experience



Fiona Anderson
Customer Service
Manager
Serco
NorthLink Ferries



Yvonne Cook
Tourism
Consultant



Karen Peattie
Freelance
Journalist and
Editor

Best Young Business



Jane MacLeod
Senior Business
Growth Manager
ONE Food, Drink
& Agri



Kirstie McLaughlin
Operations
Manager
Elevator/Business
Gateway



Paul Northeast
Head Of
Procurement
Strachans Ltd

Business Growth Award



Peter Cook
Director
ONE Food, Drink
& Agri



Sarah Hillyear
Head of Business
Development
Robert Gordon
University



Craig Leith
Principal Lecturer,
Subject Leader
Hospitality, Tourism
& Events
Robert Gordon
University

E-Commerce Success



Carl Gardiner
Trade Digital
Specialist
SDI



Craig Wilson
Senior Associate
CMS

Sustainability Award



Claudia Cowie
Team Leader,
Sustainability and
Climate Change
Aberdeenshire
Council



Shona Cherry
Net Zero
Programme
Communication
and Engagement
Manager
Scotland Food &
Drink

Operational Excellence



Neil Freckingham
Food Hub Director
Opportunity North
East

Our Unique Service Solution



Award winning ESS Support Services Worldwide is a division of Compass Group UK & Ireland. Delivering support services to on and offshore locations in the UK and around the world.

Passionate about people and food, our service is continually evolving through customer and client feedback, delivering a step change to the standard offer in the industry.

We pride ourselves on making the customer experience an enjoyable and memorable one. Our bespoke offer delivers local produce of the highest quality to our clients and customers, improving the offshore dining experience.

Our industry leading hospitality apprenticeship and training programme has been designed to inspire the next generation of award winning chefs, we are proud to support local schools, offering opportunities for skills development and progression.

Our unique partnership approach delivers innovative catering and facilities solutions tailored to our clients requirements.



ess-compass.co.uk

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ESS, Suite D, Pavilion 7, Kingshill Park, Venture Drive, Arnhall Business Park, Westhill, Aberdeenshire AB32 6FL

Best *NEW* Product

Emerging Business

For food and non-alcoholic drink products launched between 1 Jan 2022 and 31 Dec 2022. Products can be branded, or own label sold through independent or multiple retailers, farm shops, farmers markets, delis etc or directly to the consumer or to the foodservice sector (hotels, bars, restaurants, catering). For a young, emerging business that has been trading for under 2 years (since January 2021).



A leading food and support services provider delivering innovative catering & facilities solutions





CocoCaramel

A Wee Dram, The Perfect Tonic & A Taste of Doric

CocoCaramel offers a range of artisan luxury chocolate caramels infused with local ingredients to add layers of flavour.

Chocolatier Helen focuses on local products such as whiskies, gin, honey, coffee roasted within Aberdeenshire, soft fruits and herbs locally grown, plus original salted caramel - all hand-dipped in delicious Belgian chocolate at their Inverurie base.

The packaging is completely recyclable without the use of single use plastics.



Dip Club UK

Piquante Pineapple and Tequila Salsa

A little bored with the usual offerings of hummus, sour cream and salsa, Dip Club UK decided to create something a bit different and concentrated efforts on fruit-based salsa style ambient dips, which were launched in 2022. The products are now stocked in 20 farm shops, delis, and zero-waste shops around Scotland.

The pineapple, mango and agave from the tequila give this dip a sweetness, with peppers, onion and a hit of chilli to keep it firmly in the savoury camp.



Glenkindie Pantry

Pink Elderflower Cordial

Tania and her family moved to Strathdon in 2020 and quickly discovered a pink elderflower tree in her garden that had a beautiful aroma and white blossoms edged in pink.

Tania set about producing Pink Elderflower Cordial, a floral, colourful, and refreshing drink, which now sells at farmers markets and local retailers.



Mearns Chilli Farm

*Aji Limon & Lemonella
Habanero Chilli Seasoning*

Based near Johnshaven and established by Dr Clare Brown, Mearns Chilli Farm grows fresh chilli peppers from the very mild to the very hot.

For this product, two yellow chilli varieties, Aji limon and Lemonella Habanero, have been dried, ground and blended to create a tangy hot seasoning with citrus notes that is particularly good for use in stir fries, soups, or as a marinade.



Snochery Jock's

Shortbread Bites Oatcake Range

After being unable to purchase oatcakes that tasted like the proper old fashioned homemade ones he remembered from his childhood, Allan started to produce small batch oatcakes in plain, cheese, cheese and onion and cheese and chilli varieties from his home in Kintore.

His bakery range now includes shortbread bites and tablet.



Stonehaven Sea Salt Co.

Stonehaven Sea Salt 75g Tin

Stonehaven Sea Salt is a small business producing artisan sea salt and are the only manufacturer of its kind in North East Scotland.

The process produces whole sea salt, which is not artificially dried and therefore retains around 4-5% moisture. This gives a slightly different texture to refined or dried salts and reduces the carbon footprint.



ONWARD, VOYAGER

to Shetland and Orkney

Discovering the Northern Isles has never been easier with NorthLink Ferries.

The comfortable and reliable service offers sailings from Aberdeen to Lerwick, Shetland, with regular calls into Orkney's capital of Kirkwall.

Alternatively travel to Orkney's port of Stromness from Caithness. This 90 minute journey on MV Hamnavoe is the only sailing to Orkney which passes the iconic sea stack, the Old Man of Hoy.

   [northlinkferries.co.uk](https://www.northlinkferries.co.uk)

Operated by **serco**



Best *NEW* Product

Small Business

For food and non-alcoholic drink products launched between 1 Jan 2022 and 31 Dec 2022. Products can be branded, or own label sold through independent or multiple retailers, farm shops, farmers markets, delis etc or directly to the consumer or to the foodservice sector (hotels, bars, restaurants, catering). For a business established prior to January 2021 and has no more than 25 employees.



A leading food and support services provider delivering innovative catering & facilities solutions

Braemar Chocolate Shop *Speyside Blood Orange Gin Bar*

The Braemar Chocolate Shop opened in December 2020. Their speciality is to pair beautiful Scottish ingredients with fine chocolate from around the world.

This bar is the newest member of their luxury filled bar range, each of which combines beautiful chocolate and some of their favourite Scottish food and drink. This bar one takes the newest Caorun blood orange gin and combines with strong milk chocolate for a modern Scottish take on a classic pairing.





Burnside Brewery

Right to Roam

With a desire to make refreshing, honest craft, Burnside Brewery aims to brew reliably delicious and approachable beer with natural and, where possible, local ingredients.

Their first in alcohol free in their range is called Right to Roam and is an IPA at 0.5% ABV. This is brewed in small batches using a special yeast strain to be naturally alcohol free using finest Scottish malts and mountain water.



Mearns Marmalades

Orange and Chilli Marmalade

Mearns Marmalades make a rainbow range of multi-award-winning artisan preserves at their home in Fettercairn since 2018.

This classic Seville orange marmalade with tender shred, combines delicate slivers of red chilli rings for a gentle heat, and a hint of ginger for warmth and depth of flavour. It won a gold medal in the 2022 World Marmalades Awards and was declared a 'Fortnum's Choice', which is chosen by Fortnum & Mason to sell at their flagship Piccadilly store in London.



Singularity Sauce Co.

7 Pot Bramble

For 3 years Singularity Sauce Co. grew their little family business from their home kitchen into commercial premises, and are now stocked throughout the UK, including Selfridges.

This sauce is the most Scottish hot sauce they have ever made using fermented Scottish grown chillies and Scottish brambles in an explosive taste sensation, ideal for those who love the heat, love every drop of its immense flavour.

Best *NEW* Product

Large Businesses

For food and non-alcoholic drink products launched between 1 Jan 2022 and 31 Dec 2022. Products can be branded, or own label sold through independent or multiple retailers, farm shops, farmers markets, delis etc or directly to the consumer or to the foodservice sector (hotels, bars, restaurants, catering). For an established business with 26 or more employees.



A leading food and support services provider delivering innovative catering & facilities solutions



Associated Seafoods Ltd.

Three Fish Roast

The three fish roast launched in December for the Christmas period and is made with onsite smoked and dyed Scottish haddock with Icelandic cod, fresh spinach and a roasted garlic, lemon, and herb butter, surrounded with Scottish salmon fillets, finished with a sprinkle of dried parsley. It's wrapped with poultry bands and cooked in the foil tray for ease.



Dean's of Huntly Ltd.

Herdy All Butter Shortbread Range

The Herdy by Dean's range consists of bright and colourful tins featuring exclusive images of Herdy hobbies, containing all butter shortbread Herdy shaped biscuits.



Joseph Robertson (Aberdeen) Ltd.

Get Hooked Salmon Florentine En Croute

Get Hooked Salmon Florentine En Croute is Scottish salmon portions in a smooth, creamy, mature Cheddar sauce wrapped in a crisp puff pastry.

Produced by Joseph Robertson in Torry, Aberdeen and sold in Asda stores across the UK. The business is totally committed to the ideals of sourcing ethically sustainable raw material and producing the very best quality, best value products possible.



Mackie's of Scotland

Strawberry Swirl

This product is a deliciously smooth, fresh, and creamy strawberry flavour ice cream with a swirl of Mackie's strawberry compote.

Real dairy ice cream made with the natural goodness of fresh milk and cream using renewable energy, all produced on the family farm in Aberdeenshire.



Macphie Ltd

o.t.t.® PLUS dessert topping range

Macphie's new o.t.t.® PLUS dessert toppings are available in three flavours - milk chocolate, speculoos and white chocolate.

These premium sauces take dessert toppings up a notch. Each bottle is rich in flavour with a velvety finish, making them the perfect partner for dessert parlours, cafes and restaurant kitchens.



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Best *BREWED* Product

For brewed products launched between 1 Jan 2022 and 31 Dec 2022. Products can be branded, or own label sold through independent or multiple retailers, farm shops, farmers markets, delis etc or directly to the consumer or to the foodservice sector (hotels, bars, restaurants, catering).



Working with businesses to catalyse their economic growth.



Brew Toon *Bloodshot Apricot*

Bloodshot Apricot is a well-rounded blood orange and apricot kettle sour brewed using locally sourced wheat and oats which create a soft pillow like base for mountains of thick juicy apricots to lay on. They then sourced some sun-drenched, Mediterranean blood orange to bring together a light fruity sour with both sweet and tart character.





Burnside Brewery

Right to Roam

With a desire to make refreshing, honest craft, Burnside Brewery aims to brew reliably delicious and approachable beer with natural and, where possible, local ingredients.

Their first in alcohol free in their range is called Right to Roam and is an IPA at 0.5% ABV. This is brewed in small batches using a special yeast strain to be naturally alcohol free using finest Scottish malts and mountain water.



SIX°NORTH

Sceptre Vienna Lager

Sceptre is a perfectly balanced lager made of 100% Scottish ingredients.

Featuring dwarf variety pioneer hops uniquely being grown in north Aberdeenshire exclusively for the brewery in Laurencekirk, they have made a traditional Vienna lager. A strong yet smooth malt sweetness leads to the signature spicy hop bitterness.



the wee Scottish cider company ltd.

Sea Seidar and Flask

Scotland deserves a bubbly to celebrate its heritage. That is why the wee Scottish cider company have created Seidear, the first Scottish apple cider made by keiving and the Champagne Method using 100% freshly pressed Scottish apples only.

Sea Seidear is Champagne method cider infused with fresh seaweed and displayed inside each 75cl bottle. Flask is Champagne method cider in 37.5cl bottles for hampers.

Best *DISTILLED* Product

For distilled products launched between 1 Jan 2022 and 31 Dec 2022. Products can be branded, or own label sold through independent or multiple retailers, farm shops, farmers markets, delis etc or directly to the consumer or to the foodservice sector (hotels, bars, restaurants, catering).



OPPORTUNITY NORTH EAST

Food, Drink & Agriculture

Working with businesses to catalyse their economic growth.



Cabezon Beverage

Ron Cabezon

Cabezon Beverage is a Scottish craft rum producer who create award winning rums and interesting limited expressions.

Their flagship rum, Ron Cabezon is available in over 200 licenced premises including around 40 in Aberdeen and more in Aberdeenshire.

Their products are produced and aged in the Caribbean and tropically matured for 5 years. They then ship the liquid to Aboyne, Aberdeenshire, where they blend, infuse, distil and bottle their botanical rum, Ron Cabezon.





Duncan Taylor Scotch Whisky Ltd.

The Big Smoke 50

Duncan Taylor is a family-owned business producing quality Scotch whisky, gin and rum.

The Big Smoke is a melange of Scotland's smokiest distilleries. Notes of burnt oak, sweet fruit and balanced to perfection with a good heap of smoke; transports you to a sandy beach on Islay, bonfire in front of you and the salty air gusting aromas of sweet smoke.

A true masterpiece befitting one of the world's most sought-after islands.



Kilted Chef Ltd.

Scottish Summer Berry Gin and Fireside Gin

Working alongside Lost Loch Spirits in Deeside, Craig created his first gin, Scottish Summer Berry Gin, celebrating Aberdeenshire's wonderful larder. It is made using local ingredients including strawberries, raspberries, honey and pure Scottish water.

His second gin, Fireside Gin, is warming, aromatic and a delicately spiced gin, which draws out the flavours of the festive season, cinnamon, nutmeg and mixed spice.



Reynolds Corporate & Cocktail

Cocktail Pouches

Reynolds Corporate & Cocktail provide catering and bar services as well as the manufacture and production of bespoke ready to drink cocktail pouches for those who want to enjoy a bar quality cocktail in the comfort of their own home.

Made in small batches of 20 or 40 litres, the range includes French Martini, Bramble, Strawberry Daiquiri and Pornstar Martini.

Best Food & Drink *TOURISM* Experience

For a primary or added value food or drink producer who has created and launched a food and drink experience since January 2022, which is successful at attracting visitors both local and from out with the North East. This can include tastings, tours, food or drink festivals, visitor centres and events focussed on celebrating local food and drink.



Onward Voyager to
Orkney and Shetland

With regular, comfortable crossings from Aberdeen and Scrabster, the beauty and wonder of the Northern Isles are just a sailing away.





Barra Berries

Berry Tour Experience

Barra Berries has reinvented their Berry Farm Tours to focus on sustainability and the journey from field to fork. With this experience comes the addition of their unique berry ice cream, which they produce from their very own Barra Berries.

What started as a traditional livestock farm has developed firstly into a soft fruit business, then a unique barn venue, luxury lodges and a much-loved farm shop.



Barra Castle Ltd.

Taste of Winter 2022

What started as a traditional livestock farm has over time been developed into a soft fruit business, luxury lodges, a much-loved farm shop and kitchen and a unique barn venue where Taste of Winter 2022 took place.

The 2 day festival offers foodies everything they need for the Christmas table under one roof, exclusively showcasing food and drink from the north east. The concept is to tempt customers away from the supermarket and encourage them to buy and order direct from the local supplier.



the wee Scottish cider company ltd.

Experience Making Champagne Method Cider

Scotland is known for its castles. The wee Scottish cider company want to also make it known for cider made from its heritage apples, grown in historic castle gardens. Participants could experience the unique settings of a local cidery that uses apples from Scottish walled gardens to make traditional cider using the Champagne Method.

Learn how Champagne is made - using apples instead of grapes. They could taste their way through the castle gardens of the Northeast of Scotland and make their own bottle of castle garden cider to take home.

Best *YOUNG* Business

For a business less than 5 years old that best demonstrates growth through implementation of their unique business model, value proposition, business plan and marketing approach. For a business that has been established and trading since January 2018.

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Cabezón Beverage

Cabezón Beverage is an award winning, Scottish rum producer that, since 2020, has grown to supply over 200 on and off-trade customers from Wick to St Ives.

Their product is the house rum in Amuse by Kevin Dalgleish and regularly features on the cocktail lists at the likes of The Chester Hotel and many other Aberdeen venues.

Accolades have come from the Guild of Fine Foods, World Rum Awards and The London Spirits Competition and the product is listed with distributors across the UK, which is accelerating their growth journey.



theplantprep

theplantprep is a nutrition-led meal prep company, who believe that plant-based meals are the way forward.

Not only delicious and nutritious, the meals also have a lower impact on the environment than animal-based products. They take care of the planning, prep, cooking, and macro counting, so that all you have to do is heat and enjoy the meals at your convenience.

The menus are carefully curated to ensure that you can get a balanced diet, packed with all the nutrients you need to feel your best. Meals are delivered to your door, ready to eat whenever you are.



Vertegrow

Vertegrow is an innovative indoor grower. Using “Controlled Environment Agriculture” (CEA) technology, they produce high quality leafy greens and micro herbs consistently all year round from their vertical farm in Aberdeenshire.

This facility allows Vertegrow to grow high quality produce aimed at the foodservice market, both directly and via wholesalers. They serve like-minded innovative Aberdeenshire businesses (from restaurants and hotels to pizzerias) and are distributed Scotland-wide via national wholesalers.

Business *GROWTH* Award

For a business that best demonstrates success through their business model, performance, strategic planning, innovation, and strong leadership that has been established 5 years and over i.e., prior to January 2018.



Robert Gordon University is an innovative, inclusive, impactful and professionally-focused institution focused on industry informed teaching and research. Drawing on the broad range of expertise across the University we work with you to find the solutions to your challenges and help your business to grow.





Amity Fish Company Ltd.

Amity Fish Company is a seafood supplier, sourcing sustainable, high-quality Scottish seafood and delivering this direct to homes and businesses across the UK and beyond.

From their base in Peterhead, they source and supply seafood with quality, traceability, provenance, and sustainability in mind. The team has grown to 7-8 due to increase in orders. Turnover has consistently grown with each new year, and they have now completely outgrown their current unit and have acquired a larger premises to move into.



Angus & Oink

Angus & Oink have established themselves as one of the foremost producers of seasoning blends in the UK. The brand has experienced significant growth since 2019 and the diverse product range is now widely available in UK and overseas markets.

As the economic landscape changed, the business adapted to ensure continued growth from a diverse customer base, intentionally splitting focus between online direct to customer, specialist retail, butchery, overseas distribution, and catering. By keeping feet in all areas, it allows organic sales to bring business through word of mouth and social media.



Farmlay Eggs

Farmlay are a third-generation farming business with a strong heritage, supplying Aldi and Lidl with all their Scottish eggs, and Tesco and Morrisons as regional suppliers.

The company has continued to invest heavily in its own production systems by increasing capacity in egg production via the building of new hen sheds, as well as expanding and improving grading and packing facilities.

They also continue to welcome new entrant producers into the egg industry to meet the continued increase in demand from retailers.



Mackie's of Scotland

Mackie's has shown huge growth, far outstripping its multinational competitors and in the face of overall category decline.

Growth has been driven by new and increased nationwide listings, strong performance of new products and successful pricing strategies, underpinned by long-termism and vertical integration.

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WRIST

E-COMMERCE Success

For a business that best demonstrates success through growth and innovation in developing a digital route to market and the impact this has made to the business. This may include B2C or B2B online channels and routes to market, website development, product development, or innovation in reaching target consumers through digital marketing, product offering or technology (app/website/social media etc).

CMS
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CMS Scotland: working with the Scotland 's Food and Drink industry on key legal developments.

cms.law/scotland





Amity Fish Company Ltd.

Amity Fish Company are an award-winning seafood supplier sourcing and sending high-quality Scottish seafood direct to homes and businesses across the UK. Led by Jimmy Buchan, the Amity team source only the best catch from the icy waters around the Scottish coastline, with quality, traceability, provenance, and sustainability in mind.

Originally a B2B business, Amity invested in e-commerce during the lockdown, when a real demand for seafood home deliveries was identified. This was intended to be temporary but due to great success fish box deliveries are now a permanent fixture.



theplantprep

theplantprep is a nutrition-led meal prep company. They are committed to making high quality, nutrient dense meals, that that are both delicious and satisfying.

Their menus are carefully curated to ensure that you can get a balanced and varied diet, packed with all the nutrients you need to feel your best. They cater to variety of different tastes and dietary requirements, from gluten-free to high-protein options.

No more time spent grocery shopping or meal planning. The meals are delivered to your door, ready to eat whenever you are.

SUSTAINABILITY Award

For a food or drink producer/manufacturer that best demonstrates leadership in the sectoring response to the climate emergency. Examples of possible action areas include minimising waste and maximising resources, building circular economic systems, reducing emissions at a production and logistics level, promoting sustainable land and water use, innovating, or reducing packaging or carbon offsetting.

SCOTLAND FOOD & DRINK

Giving Scotland's food and drink industry a competitive edge.



Associated Seafoods Ltd.

ASL have implemented a new film packaging style which allowed for faster production rates whilst simultaneously introducing an 8% plastic packaging reduction (by weight) across most of the organisations product output.

Alongside this, they made a significant change when introducing the use of plastic pallet boxes in the intake process of its raw materials, abandoning the use of polystyrene boxes. They have recently signed a 5-year contract with Amber, a Net Zero Consultant, who will assist the organisation in achieving its carbon emissions goals.



Joseph Robertson (Aberdeen) Ltd.

Due to ongoing concern for their environmental impact, Joseph Robertson decided in 2021 to develop and commit to a strong energy policy and Net Zero by 2045.

Since then, they have developed a robust strategy with deliverable interim targets and an additional action plan for current and proposed initiatives to ensure they continually improve and work steadily towards said targets.



Mackie's of Scotland

Mackie's have been on its sustainability journey since the 1980s and continues to invest in its sustainable initiatives and ethos, most recently with the commissioning of its state of the art low-carbon refrigeration system.

As a farming business and a family business, Mackie's is naturally concerned with sustainability because it's an inherent goal of each that the land is passed to the next generation in a better state than it was found. Mackie's produces more than twice as much energy as it uses.



Mackintosh of Glendaveny Limited

Mackintosh of Glendaveny has adopted a continuous improvement process and successfully maintained their 0% production waste strategy throughout an unprecedented period of growth and supply chain challenges.

Further investments in green energy generation, automation, packaging reduction and alternatives along with supply chain solutions have allowed the business to help address the climate emergency.

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- LinkedIn - Economic Development Aberdeenshire

www.aberdeenshire.gov.uk



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OPERATIONAL Excellence

For a business that best demonstrates where process change, and digital transformation have positively impacted their business. The focus will specifically be on transformational change and how improvements were made across quality, cost, safety, and service. It will also reward evidence of an engaged workforce and development of a lasting culture of continuous improvement.

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from mountain to sea -
the very best of Scotland.





Mackintosh of Glendaveny Limited

Mackintosh of Glendaveny has invested significantly over the years in market leading automation, scale, renewable systems, and supply chain efficiencies.

Continuous improvement strategy across all main aspects of the business has significantly increased productivity, profitability, improved the overall culture within the business, building and progressing our team during a period of rapid growth.



Summerhouse Drinks Ltd.

Summerhouse Drinks makes craft soft drinks and tonic waters in their SALSA accredited factory on the Rennie family farm at Rosehearty.

Over the past 4 years, Claire has been working on a programme of continuous production line efficiency, moving from a semi-automatic production process to a fully automated process to the point of pasteurisation.

Crucial to the programme has been the knowledge and expertise of their inhouse management and production team allowing both incremental and major production line efficiency improvements to be made.

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Cabazon Beverage

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www.cabazonbeverage.com

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