



MILLERS
of **SPEYSIDE**
Supreme Meats

• The Ultimate choice •

Direct from the Highlands



Welcome

.... and thank you for taking the time to read through our brochure. We hope you find it both useful and informative.

At the back of the brochure you will find a list of CONTACTS. This should help you to direct any specific queries to the relevant person. If you are in any way unsure as to who you need to speak with, you can call our main office on 01479 872520 and you can rest assured that your call will be directed to the appropriate person.

It makes sense to start off giving you an insight into our business.....



Millers of Speyside is a privately owned company based in Grantown on Spey. Our location is within the Cairngorm National Park in the heart of the Scottish Highlands. The Cairngorms was given National Park status in 2003 because it is a unique and special place.

Specialising in Scottish Beef, Lamb and Pork, we enjoy a considerable reputation for quality products from a natural environment famed for its superior grass fed livestock.

We source our livestock from reputable and reliable farms and continually work to improve the quality of our products through the careful selection of animals from a fairly localised area.

Our customers demand not only quality products from us but also want reassurance that the health and welfare of the animals is paramount.

Millers of Speyside slaughter approximately 250 Cattle, 150 Sheep & 150 Pigs for our own production on a weekly basis.

In addition to this, we also offer the service of Private Kill & Butchery for Cattle, Sheep and Pigs. This service is aimed at farmers, crofters or smallholders with livestock that they want to have slaughtered and butchered for either their own consumption or to sell in their Farm Shops or at Farmers Markets.

This is an area of our business that is growing fast and we are not only getting repeat business but also many recommendations.

Millers of Speyside is also licensed to slaughter and butcher Organic Meat and of course everything is packed and labelled under our EEC No. 1160.



UK Beef Labelling Scheme/Certification of Approval

(Regulation EC No. 1760/2000 of 17 July 2000 and 1825/2000 of 25 August 2000)

Millers of Speyside is approved to label Beef for sale within the specification set out below:

- "DIRECT FROM THE HIGHLANDS"
- "BALLINDALLOCH" – All cattle are raised and finished within 30 miles of the Spey Valley.
- "LUING – Sired by a Luing Bull
- "MILLERS ABERDEEN ANGUS" – Sired by Aberdeen Angus
- "CAIRNGORM BEEF FROM THE HIGHLANDS" – Finished within the Cairngorm National Park.



As all our products are sourced from reliable and traceable sources, we can therefore guarantee full traceability from "Gate to Plate".

Orders can be accompanied with full traceability if you need to market the origin of the product to your customers. A relevant certificate can be supplied giving the farmers details.

Millers of Speyside endeavour to maintain the highest level of guarantees and traceability of all our products to give you peace of mind.



Peace of Mind.....

We have a HACCP (Hazard Analysis and Critical Control Points) system firmly in place so that we can continually monitor the processes within our factory. This provides a paper trail of information that safeguards product safety and ensures traceability.

B.R.C. Certification (British Retail Consortium)

We are currently working towards this Certification and will achieve this during 2010. This will assist in broadening our customer base.

QMS Assurance

As members of the Assurance Scheme, this provides the consumer with independent verification of the High Standards with which the Scottish Meat producers comply.

Health & Safety

In addition to this, we take the issue of Health & Safety very seriously. Our systems and procedures are always under review to ensure that staff, contractors, hauliers and the public are safe and well whilst on our premises.

Not only does this provide us here at Millers of Speyside with peace of mind but also it is also reassuring to our Customers.

Our Customers.....

We value each and every one of our customers and we are proud of the products that we are able to supply and the professional service that we provide. We will never compromise on quality and service, as this is the core of our business.

Our distribution to our customers is far and wide. Not only do we supply to Wholesale, Retail, Catering and Restaurants within the United Kingdom, but also much further a field to:

BELGIUM, GERMANY, GREECE, HOLLAND, ITALY, FRANCE, MALTA

We dispatch large weekly consignments to all of the countries listed above and our relationship with all of them continues to grow from strength to strength.

Our customer base here in the UK includes:

SIZZLING SCOT STEAKHOUSE & GRILL, EDINBURGH

www.sizzlingscot.co.uk

Located in Dalry Road, Edinburgh, the original Sizzling Scot Steakhouse & Grill is considered by many to be the best restaurant in Edinburgh. Offering a unique fine dining experience, they pride themselves upon a menu that showcases the finest local produce, sourced solely from Scottish suppliers.

Millers of Speyside have been supplying them on a regular basis with: Aberdeen Angus Rib Eye, Fillet, Sirloin, Rump and T-Bone.

THE BIRDS AND THE BEES RESTAURANT, STIRLING

www.thebirdsandthebees-stirling.com

The Birds and The Bees is an award winning lounge Bar & Bistro located at Causewayhead, Easter Cornton Road, Stirling. Priding themselves on the warmth of their welcome and award winning food, The Birds and The Bees was voted in the "FX Tourism Award for being one of the best places to eat in Central Scotland".

Millers of Speyside have been supplying them with many products for their Award Winning food for many years now and we make a direct delivery to them twice a week.

THE PARROT INN, DORKING

www.theparrot.co.uk

A country pub at Forest Green in the Surrey Hills, Charles and Linda Gotto have spent the last 25 years pushing at the boundaries – constantly trying to give their customers something different and special.

They pride themselves on providing the very best meat, beer and wine to produce a great experience. Millers of Speyside are delighted to play a part in that vision.



MURDOCH BUTCHERS, HIGH STREET, FORRES

Contact: 01309 672805

Established in 1916, and run by brothers Ronald and Graham, this AWARD WINNING butchers is another customer that we are proud to be associated with. They have recently been named as the producer of the best SCOTCH PIES IN THE WORLD!! Also taking the GOLD AWARD for its Steak Pie with shallots in red wine gravy and a bronze for its Pork Pie.

LETTERFINLAY, CORPACH, FORT WILLIAM

www.letterfinlay.com

A family run Specialist Food business supplying Hotels, Restaurants and private customers. As well as supplying Scottish Beef, Lamb & Pork, they also specialise in prime cuts of Venison, Game & Salmon. A long-standing and loyal customer of Millers of Speyside.

STUART GRANT, GRANTOWN ON SPEY

www.stuartgrant.co.uk

Since the late 19th century, the Grant family have been suppliers of the finest quality Scottish meat. Stuart Grant is the 5th generation of the Grant family to carry on this long tradition. The recipes used today are the same as was used by Stuart's great grandmother in the late 1890's.

Millers of Speyside are one supplier to Stuart Grant's who in turn supply some very prestigious hotels and restaurants throughout the United Kingdom with their Cairngorm Venison and Wild Game, Poultry, Black Pudding and Haggis.



SELECT MEAT & POULTRY, GILLENDEY STREET, LONDON

Contact: James George, 0207 538 1288

Supplying SELECT with a range of our Scottish Beef, Lamb and Pork on a weekly basis, we enjoyed the company of James George, Director and 6 chefs from Geronimo Inns UK. James supplies this group with many of the products on their menu and the chefs were interested to know more about where the products came from. They enjoyed a tour of the factory and slaughterhouse and a visit to a local farm.

In addition to this, SELECT also supply the Beef for BYRON HAMBURGERS. With 7 restaurants to their credit, they too have visited us to get a better appreciation of our operation and to understand better what is involved in producing such Award Winning Hamburgers. Following a visit here when the business was starting, Byron Hamburgers commissioned an artist to come to this area to produce a mural for their restaurants. The result is shown to the right :



ALLENS OF MAYFAIR

www.allensofmayfair.co.uk

Allens of Mayfair is steeped in history and has been a butchers shop for around 120 years. David House and Justin Preston, have, in recent years systematically brought the business back to life. Serving not only local residents of Mayfair, they are proud of serving some well-known names, to include:



Marco Pierre White – *“My favourite shop in London”*

Michel Roux Jnr. – *“A great traditional butcher, excellent quality meat”*

Brian Turner – *“A great butchers...that's what I call service, oh...and I love the meat!”*

Fairly recently they have launched their new website and their products can be purchased online.

Peter Roberson, Sales Director, Millers of Speyside carefully selects their products to ensure quality and consistency.

WYNNE & SON, FORT WILLIAM AND OBAN

Contact: 01397 702666

Millers of Speyside have had a long business relationship with Wynne's. We deliver to them twice a week to their shop in Fort William and once a week to Oban, supplying them with a range of products including, Flank, Striploins, Chuck, Brisket and Bone In Beef products.

Our Products.....

Scottish Beef

Millers of Speyside source cattle from a fairly localised area and includes a number of different breeds of cattle. This includes:



MILLERS ABERDEEN ANGUS

The Aberdeen Angus breed was developed in the early part of the 19th Century from the polled and predominantly black cattle of North East Scotland known locally as “doddies” and “hummlies”. The breed’s establishment was entirely due to the efforts of very progressive lairds and farmers of that time.

Nowadays, you only have to mention Aberdeen Angus and instantly there is a connection with quality. Millers of Speyside regularly purchase Aberdeen Angus cattle from farmers that we have established excellent working relationships with over the years and only the finest quality beef meets with our Certification of Approval as Millers Aberdeen Angus Beef.

To meet with our criteria as Millers Aberdeen Angus beef, it must be:

- Sired by Aberdeen Angus Bull
- Sourced from a fairly localised area
- A very good grading standard

Highland Cattle

Highland Cattle are the oldest pedigree breed of cattle in the world and the first cattle breed to be registered back in 1884. Originally there were 2 types of Highland Cattle, known as Kyloes. These were small and black in colour and were associated with the West of Scotland and the Islands whereas the larger red haired cattle grazed in the Highlands. Today they are known collectively as Highland Cattle and the recognised colours are Red, Black, Yellow, Dun, White Brindle and Silver.

Highland Cattle are robust, tolerant and are able to withstand the long harsh winters that are common in the Highlands of Scotland. Due to the rugged nature of their native habitat, Highland Cattle will eat plants that other cattle avoid therefore making the most of poor forage and a real economic contribution to hill and upland areas.




They are tough beasts and much less work than imported breeds of cattle as they do not need to be housed in the winter because nature has provided them with a weatherproof shaggy coat and an extra thick hide.

Highland Cattle produce excellent beef carcass with well-marbled flesh that ensures tenderness and succulence with a distinct flavour. The beef is both healthy and nutritious with a lower level of fat and cholesterol and has a higher protein and iron content than other beef. Highland Beef tends to be leaner than most because the cattle get most of their insulation from their thick shaggy coat rather than subcutaneous fat.

HIGHLAND CATTLE
The Oldest Pedigree Breed Of Cattle In The World

Excellent beef carcass with a well-marbled flesh ensuring tenderness, succulence and a distinctive flavour.



The Meat Supplied to:

Is guaranteed for quality and traceability by
Millers of Speyside,
Grantown on Spey, Morayshire, Scotland

FARM: _____
DATE: _____
SIGNED: _____

Scotch Highland Lamb



The wide-open spaces and permanent pasture of the Highlands of Scotland produce, in our opinion, the best lamb in Britain. Millers of Speyside is very fortunate to have many skilled sheep breeders and finishers within our local area.

Highland Lamb is generally a pure bred or “cross” of a native breed such as a Scottish Blackface. These native breeds have evolved and developed characteristics, which allow them to flourish on the rough, moor land grazing found locally. The Lambs lay down very little excess fat and produce sweet lean meat.

Alastair and Stuart Nairn of Clashnoir Farm, Glenlivet consistently supply Millers of Speyside with premium Scotch Lamb from their Highland farm. Traditional Scottish Farming practices are used in the production of this lamb with stock born outside and continue to graze the pasture until maturity with any additional feeding consisting of homegrown forage. The peak of the Scottish Highland Lamb season runs from around July to January.

Scotch Milton of Kilravock Pork

Customers regularly comment on the conformation of the pork, believing the meat to fat ratio to be perfect. This is achieved through a special combination of specific pig breeds attributes.



The Pigs at Milton of Kilravock are sired by Pure Bred “Large Whites” and this gives the offspring a good conformation. The piglets are mothered by a cross-breed known as a “Landroc”, this is a combination of a “Landrace” and which means that the sows are good mothers and “Duroc” which gives the meat its subtle sweet taste that is so popular with our customers. The combination of the pure bred “Large Whites” along with the “Landroc” and “Duroc” results in higher meat to fat ratio.



Mr Craigie, Kilravock, with a 'Landroc' Sow

Mr Craigie's pigs spend the majority of their lives outside but have continual access to shelter. The rearing system is entirely straw based and the sows are left to farrow in peace and solitude and are fed on a diet of home grown cereals.

The business is family run and brings a wealth of experience, a high degree of importance to the welfare of the pigs.

It is all of this that makes the Milton of Kilravock Pork so very special.

Dry Aged Beef

The Dry Ageing process improves the texture and flavour of beef by hanging in a dry cool environment.

Generally those cuts aged are the loin, ribs and rumps as they show the greatest improvement by being treated in such a manner. The cuts are hung in a dry, cool environment for between 21 and 28 days, during this time the muscle tissue loses water through evaporation which has the effect of intensifying the flavour of the meat and results in less shrinkage during cooking. The temperature and humidity levels at which maturation is conducted also provides the ideal conditions for enzymatic breakdown of the tough connective tissues within muscle fibres, this produces a very tender finished product.

Millers of Speyside 28 Day, Dry Aged Sirloins, were finalists at The Scottish Food and Drink Excellence awards impressing the judges with both the tenderness and flavour of the steaks.



Here are some photographs of our product selection:



DRY AGED BEEF



FINGERBONE



RIBS OF BEEF



AGEING SIRLOIN

With customers near and far, it is logistically difficult to meet face to face with customers on a regular basis but telephone contact is maintained regularly. With our customers overseas, Peter Robertson attends the ANUGA exhibition annually and this provides an opportunity to meet with them and of course to establish new customers.

Anuga Exhibition.....

Probably the world's most important food and beverage fair, Anuga enjoys high regard and acceptance from exhibitors and visitors alike. At Anuga you are guaranteed to meet all of the national and international top-level decision makers from the trade and the food service and catering market in one place.

Millers of Speyside attend this exhibition alongside QMS (Quality Meat Scotland).

One of the stands at Anuga



ZANDBERGEN, B.V. WORLD'S FINEST MEAT, ZOETERWOUDE, HOLLAND

Since its creation in 1973, Zandbergen is a leading importer and exporter of high quality meat. This family business has an insight and a great knowledge of their business and the market. Millers of Speyside supply vast quantities of Scottish Beef and Pork products to them in Holland. We have a very well established relationship with Zandbergen and this goes from strength to strength.



VAN ENGELANDT, BELGIUM

This company has been in operation since 1968 and is growing fast.



Christoff (Van Engelandt) with Peter

Millers of Speyside supply them with a variety of products on a weekly basis, to include:

- Dry Aged Sirloin
- Aberdeen Angus Fingerbone Rib
- Aberdeen Angus T Bone
- Aberdeen Angus 3 Rib Loin
- Striploin
- Rump Hearts

Our relationship with Van Engelandt grows further.

LA PROVENCALE, LUXEMBOURG



Recently achieving 40 years in business, Peter Robertson, Sales Director was invited to their celebrations. This is testimony to the important role that Millers of Speyside have played in the development of their business.

La Provencale, is the largest regional wholesale company not only in the Grand Duchy of Luxembourg but also in the areas bordering Germany, Belgium and France.

With our products being distributed over such a vast area on a regular basis, this demonstrates that our Scottish Beef, Lamb and Pork products are meeting such high standards and expectations.

AGRO FOODS

We have been dealing with Nicola Costa from AGROFOODS for some 5 years or so. A Swiss based company but trading in Italy, they target this market very successfully. Supplying them with a range of products on a regular basis, this is a growing business.



ZAMMEATS



Based in Malta, Mark supplies Hotels, Restaurants and catering establishments throughout Malta. Whilst supplying them on a regular basis, this business peaks during the holiday season.

To greatly assist with the Export market, we have a representative in Brussels. His name is Campbell McIlchere and he can be contacted on 003 22511 5191.

Campbell seen here in this photo with Peter Robertson



Quality Policy Statement

Millers of Speyside has been established to source and produce quality Beef, Lamb and Pork.

It is the policy of Millers of Speyside to continually maintain and improve where possible the quality and safety of our products to ensure they meet our customers needs and expectations and all legislative requirements.

Maintaining and improving products quality and safety is the result of the involvement and commitment of all staff. We aim to improve our capabilities through communication, training and staff development.

All employees have a direct influence on the quality of our products.

The importance of our suppliers' performance in achieving our aims is acknowledged and we therefore seek to establish a close and constructive relationship with all of them.

In the event that you are dissatisfied with any aspect of the products that you receive, you can rest assured that your dissatisfaction will be dealt with promptly and professionally.

It is the responsibility of the Directors and Managers of Millers of Speyside to ensure that this quality system is understood, implemented and maintained throughout the company.

A.W. Milne
Managing Director

P. Robertson
Sales Director



Millers of Speyside • Strathspey Industrial Estate • Grantown on Spey • Morayshire PH26 3NB
Tel 01479 872520 • Fax 01479 872892 • Email info@millersofspeyside.co.uk

FOR MORE INFORMATION PLEASE VISIT: www.millersofspeyside.co.uk

Terms & Conditions

The purchase of products from Millers of Speyside is governed by these terms & conditions. We recommend that you read them before ordering from us. They are important to both you and us.

- All products are supplied by Millers of Speyside Ltd., Strathspey Industrial Estate, Grantown on Spey, Morayshire, PH26 3NB (Incorporated in Scotland No. SC152378).
- Order placed via our web site are not accepted from persons under the age of 18 years old. By placing an order you make a representation that you are over this age. Where you place an order and are under that age you are in breach of contract and may be in breach of the law. The holder of the credit or debit card that you use will be fully liable for all sums charged.
- For online ordering, items purchased will be delivered to an address of your choice (UK Mainland only) in temperature-controlled packages by our appointed courier, TNT.

Guarantee of Quality

Millers of Speyside Ltd guarantees that all products supplied to customers are of the highest quality.

Payment Options

Millers accept all major credit and debit cards (no minimum) and use a secure payment system, Sage Pay, supplied by The Bank of Scotland. In addition to this, we accept Cheques, Cash and payment by BACS.

Payment Terms

Our payment terms for established credit account customers are strictly 28 days from date of invoice. New customers will have terms agreed prior to despatch. Customers who have arranged monthly accounts must settle by the 14th of the month following statement, i.e. all January invoices to be cleared by 14th February.

In order to recover any outstanding debts we will employ the services of a debt collection agency. On instruction to recover a debt, a surcharge of 15% will automatically be added. Interest and further legal costs incurred will be passed directly to the customer.

Returns Procedure

Millers make every effort to ensure our products arrive in perfect condition. If there is a problem with a delivery, short weight or a return, please notify us immediately following receipt/checking of your order, so that we can rectify the situation promptly.

Retention of Title

This remains with Millers of Speyside Ltd until the goods are paid in full.

Payment

Payments made online for products will be made at the time of purchase via SagePay. This is a secure online credit & debit card payment system. SagePay achieves the highest level of compliance under the Payment Card Industry Data Security Standard (PCI).

Data Protection

We are committed to protecting your privacy and we will never pass on any details we hold about you to anyone else. The type of information that we will hold on our database will be:

- Your name
- Address
- Telephone and fax numbers
- Email address

From time to time we will contact you with information relating to our business. However, if you do not wish to receive such information then all you have to do is to tell us and we will remove the information immediately.

Guarantee

In the unlikely event that you are in any way dissatisfied with any aspect of our service or products, please contact us immediately so that we can fully resolve it both promptly and professionally. If your dissatisfaction relates to any of our products, we will offer you the option of replacement or refund.



MILLERS
of **SPEYSIDE**
Supreme Meats





Contacts

There are many different methods of contacting us here at Millers of Speyside.

Name:	MILLERS OF SPEYSIDE LTD
ADDRESS	STRATHSPEY INDUSTRIAL ESTATE GRANTOWN ON SPEY, MORAYSHIRE PH26 3NB
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FAX:	01479 872892
EMAIL:	info@millersofspeyside.co.uk
WEBSITE:	www.millersofspeyside.co.uk
MANAGING DIRECTOR: EMAIL:	MR SANDY MILNE awmilne@millersofspeyside.co.uk
SALES DIRECTOR: EMAIL:	MR PETER ROBERTSON petersrobertson@millersofspeyside.co.uk
GENERAL MANAGER: EMAIL:	MR DUNCAN REID duncanreid@millersofspeyside.co.uk
OFFICE/ ACCOUNTS MANAGER: EMAIL:	JOANNE BARNETT joannebarnett@millersofspeyside.co.uk
SALES & MARKETING: PRIVATE KILL/BUTCHERY EMAIL:	LOUISE AUBREY louise.aubrey@millersofspeyside.co.uk
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