The winners of the Grampian Food Forum Innovation Awards were presented on 18th March 2010 by Mr David Reid, Chairman of Tesco Plc at the Marcliffe Hotel and Spa.

Mr Reid judged products along with Andy Roger, General Manager of Malmaison Aberdeen and award winning cook and food writer Lady Claire Macdonald of Kinloch Lodge. They spent the day tasting and assessing over 30 new products from 23 north east food and drink companies. Over 200 guests from the local food and drink industry attended the dinner, where David Reid addressed the audience and also presented the awards.

David Reid said “The professionalism, enthusiasm and commitment of all the producers has been inspiring. You could see the depth in the way in which they have considered local heritage and local and natural ingredients. Also a great awareness of what their customers are looking for. They deserve every success. The Grampian Food Forum should be encouraged to keep up their good work in supporting enterprise and innovation in the food and drink industry.”

David Reid
Chairman, Tesco Plc
The Award for the Most Successful Product from the 2009 Awards

Dean’s Oat Biscuits
Dean’s of Huntly Ltd
Contact Sylvia Grant on 01466 792086 or sylvia.grant@deans.co.uk

The Dean’s Oat Biscuit Range comprises five indulgent flavours - Original, Coconut & Treacle, Sultana & Heather Honey, Apple & Cranberry and Stem Ginger.

A conventional homestyle recipe and traditional production methods produce a ‘melt in the mouth’ biscuit.
The Most Successful Product from the 2009 Awards

**Ola Extra Virgin Cold Pressed Rapeseed Oil**

Ola Oils  
Contact John Sorrie on 01467 622359 or info@olaoils.co.uk

Ola Extra Virgin Rapeseed Oil is grown, harvested, cold pressed and bottled on our farm near Inverurie. No chemicals are used in the pressing of the oil.

We add nothing to it and retain all the goodness and delicate flavour making this a truly natural product.

**Benromach Origins Speyside Single Malt Scotch Whisky**

Gordon & MacPhail  
Contact Claire Watson on 01343 545111 or clairewatson@gordonandmacphail.com

Benromach Origins (50% ABV) is a series of special bottlings crafted to highlight how small changes in the art of whisky making can help shape the character of the final product.

This first batch release in the series is produced using Golden Promise barley, grown in the heart of Speyside.
The Most Successful Product from the 2009 Awards

**Berry Scrumptious Berry Chocolate Range**

Berry Scrumptious  
Contact Claire Rennie on 01346 571111 or claire@berryscrumptious.co.uk

Thin ‘slabs’ of hand made chocolate infused with freeze dried raspberries and strawberries grown on our farm.

The three varieties are Glen Ample Raspberries with White Belgian Chocolate, Glen Ample Raspberries with Dark Belgian Chocolate and Strawberries & Black Pepper Chocolate.

**Sweet Swirls - Berry Nice and Toffee Apple**

Loaf Face Cookery Co-operative Ltd  
Contact Elaine Adam on 01358 751700 or elaine@loafface.coop

A range of sweet bread loaves for a perfect pudding - they can be served cold or hot, as they come or with cream, custard or ice cream.

All breads are attractively packaged in bio-degradable bags using twine and recyclable card labels.
“Gourmet’s Choice needed little convincing when it came to joining Scotland Food & Drink. Being a member offers invaluable opportunities for meeting and networking with key people from the food and drink industry as well as offering countless ways to learn and share knowledge.

Scotland Food & Drink staff are always at the end of the phone offering information and advice and the member benefits are numerous. It is also crucial for all food and drink businesses, regardless of size, to have the opportunity to influence the future direction of the food and drink industry. Membership of Scotland Food & Drink offers that, as well as the benefit of its collective clout when it comes to promoting the wider food and drink industry. In my mind, the spend on membership is easy to justify.”

Henry Angus, Gourmet’s Choice

To learn more about Scotland Food & Drink membership visit www.scotlandfoodanddrink.org or call 0131 524 8640
The Grampian Food Forum Award for the Most Innovative Retail Product launched in 2009

Mackie’s Potato Crisps Range - Sea Salt, Grilled Aberdeen Angus, Haggis & Cracked Black Pepper

Mackie’s of Scotland
Contact Karin Hayhow on 01467 671466 or karin@mackies.co.uk

Thick cut potato crisps containing only natural ingredients, made with locally grown potatoes in Scotland in a unique gentle cooking process.
Most Innovative Retail Product for businesses with more than 25 employees

**Tesco Finest Hickory Roasted Sweetcure Mackerel Strips**

Nor-Sea Foods Limited  
Contact Philippa Knowles on 01224 703222 or pknowles@nor-sea.co.uk

Hand-filletted boneless Scottish mackerel cured in demerara sugar before being gently hot smoked over Hickory wood chippings to enhance the natural sweetness of the product.

The fillets are then hand cut into strips post smoking.

**Mitchells Blueberries and Cream Ice Cream**

Mitchells  
Contact Keith Whyte on 01467 621389 or keith@mitchells-scotland.com

It’s no coincidence that when two award winning family farming companies get together the results are fantastic.

A combination of the freshest Aberdeenhire cream and the healthy super fruit of plump, juicy north east blueberries, have been blended together creating our “fabulously fruity” ice cream.
Most Innovative Retail Product for businesses with more than 25 employees

Benromach Organic Special Edition Speyside Single Malt Scotch Whisky

Gordon & MacPhail
Contact Claire Watson on 01343 545111 or clairewatson@gordonandmacphail.com

Created to the rigorous standards set by The Soil Association, this special edition of Benromach Organic has been made using the finest Scottish organic barley, dried using peat smoke to produce a single malt with a smoky character.

Matured in oak casks made from environmentally-managed forests in Missouri, this vibrant single malt is smooth and creamy with a strong oak influence and sweet vanilla notes.

Oat Yummies All Butter Biscuits

Macleans Highland Bakery Limited
Contact Lewis Maclean on 01309 672859 or lmaclean@highlandbakery.co.uk

This is an honest range of biscuits that speaks for itself.

This has been achieved by its minimal packaging which allows the customer to clearly see what they are purchasing.

They are slow baked for extra flavour and are available in six different flavours.
The Scottish Manufacturing Advisory Service’s team of experienced industry professionals can help all manufacturing companies in Scotland identify ways to deliver real bottom line benefits.

Over the last few years SMAS have been working with MacLeans Highland Bakery.

Following a free manufacturing review SMAS worked to support the business in developing a plan for achieving British Retail Consortium accreditation. They also helped modify the layout of the shop floor and stores to improve efficiency and ensure that the company continues to meet demand from all over the world.

“It’s a no-lose situation to have the review, and I think the chap we had was exceptional... SMAS can point out some things that are so obvious that the managing director wouldn’t see them, because they are just part of the business.” Lewis MacLean

Whether the issues you face are demanding customers, quality cost and delivery or food safety, SMAS can help. Make contact with your local practitioner by calling 0845 607 8787 or email scottishmas@scotent.co.uk

www.scottishmas.co.uk
The Grampian Food Forum Award for the Most Innovative Retail Product launched in 2009

**Tactical Nuclear Penguin**

BrewDog
Contact James Watt on 07810 407157 or james@brewdog.com

Tactical Nuclear Penguin beer is bold, irreverent and uncompromising. BrewDog took traditional brewing techniques and pushed them to their limits.

The Antarctic name originates from the amount of time it spent exposed to extreme cold and in that process became the world’s strongest beer.
Most Innovative Retail Product for businesses with up to 25 employees

Secret Chocolate Engagements
Chocolat Passions
Contact Kira Grassick on 01224 318624 or info@chocolatpassions.com

Secret Chocolate Engagements range consists of a chocolate box made out of chocolate, designed to hide another little gift in it, from a ring to tickets to a show or even some truffles.

Raspberry Frozen Yoghurt
Cherry Frozen Yoghurt
Simpsons Buckie (Ltd)
Contact Dougall Simpson on 01542 832140 or info@icecreamcabin.co.uk

This is a local dairy yoghurt manufactured into a frozen product on our premises. It is a healthier eating product with a 2% fat content with good visibility of the fruit content.
Most Innovative Retail Product for businesses with up to 25 employees

Extra Virgin Cold Pressed Rapeseed Oil Infused with Garlic, Lemon or Jalapeno Chilli

Mackintosh of Glendaveny
Contact Gregor Mackintosh on 01779 870000 or gregor@mackintoshofglendaveny.co.uk

The infused oils are produced by adding small amounts of pure garlic, lemon or chilli oil to 100% pure Extra Virgin Cold Pressed Rapeseed Oil. This gives a fantastic healthy product with great taste made up of home grown, natural rapeseed oil and added pure flavour.

Handmade Scotch Eggs - 1886 Scotch Egg, Black Magic and Wild Scotch Egg

The Store
Contact Andrew Booth on 01358 788083 or andrew@thestorecompany.co.uk

Contrary to belief, the Scotch Egg was invented by a chef from Fortnum & Mason in 1886. Hence the name of our original Scotch Egg with its pork based mix wrapping a local free range egg before being dipped in breadcrumbs. The Wild Scotch Egg is Wild Venison and Cranberry, again with a free range egg. Black Magic is traditional black pudding wrapping a quail’s egg.
Most Innovative Retail Product for businesses with up to 25 employees

Smoked Haddock and Farfalle au Gratin

Downies of Whitehills
Contact Alan Stewart on 01261 861204 or downiefish@aol.com

This is a ready to heat meal for one.

The Smoked Haddock and Farfalle au Gratin is utilising the best quality naturally smoked haddock with pasta bows enveloped in a mild cheese sauce.
The Anderson’s Packaging (Aberdeen) Ltd Award for the Best Packaging

Benromach Organic Special Edition Speyside Single Malt Scotch Whisky

Gordon & MacPhail
Contact Claire Watson on 01343 545111 or clairewatson@gordonandmacphail.com

Created to the rigorous standards set by The Soil Association, this special edition of Benromach Organic has been made using the finest Scottish organic barley, dried using peat smoke to produce a single malt with a smoky character.

Matured in oak casks made from environmentally-managed forests in Missouri, this vibrant single malt is smooth and creamy with a strong oak influence and sweet vanilla notes.
The Rowett Institute of Nutrition and Health Award for Commitment to Healthy Eating in 2009

Very Low Fat Probiotic Yogurt
The Devenick Dairy
Contact Kenny Groat on 01224 782476 or info@devenickdairy.co.uk

The Very Low Fat Probiotic Yogurt is not only healthy but also tastes great as it has a good solid consistency which gives a good mouth feel that simulates creaminess. It has a stronger yogurt taste than most yogurts with plenty of fruit through it.
Commitment to Healthy Eating

CranOla
Loaf Face Cookery Co-operative Limited
Contact Elaine Adam on 01358 751700 or elaine@loafface.coop

CranOla is a wholesome, health-enhancing, hand-crafted ‘loafie’. It is wholemeal, made with Scottish oats, Ola Oil’s Extra Virgin Rapeseed Oil, cranberries and sultanas, enlivened with Asian spice.

It provides sustained carbohydrate release, alongside vitamin E and fibre. As with all our breads, it contains ‘no unnecessary ingredients’.

Extra Virgin Cold Pressed Rapeseed Oil Infused with Garlic, Lemon or Jalapeno Chilli
Mackintosh of Glendaveny
Contact Gregor Mackintosh on 01779 870000 or gregor@mackintoshofglendaveny.co.uk

The infused oils are produced by adding small amounts of pure garlic, lemon or chilli oil to 100% pure Extra Virgin Cold Pressed Rapeseed Oil. This gives a fantastic healthy product with great taste made up of home grown, natural rapeseed oil and added pure flavour.
Commitment to Healthy Eating

Macphie Béchamel with Butter Sauce

Macphie of Glenbervie Ltd
Contact Karen Scott on 01569 740641 or karen.scott@macphie.com

Since 2004, Macphie has invested £3 million in innovation and reformulation programmes to improve the nutritional content of its cake and confectionery mixes, sauces, cream alternatives and desserts.

Benchmarks were set to incrementally remove fat, salt and additives without affecting the taste and quality, for which Macphie is renowned.

Ola Extra Virgin Cold Pressed Rapeseed Oil Infused with Lemon, Basil or Garlic

Ola Oils
Contact John Sorrie on 01467 622359 or info@olaoils.co.uk

Ola has less than half the saturated fat and ten times the Omega 3 compared to olive oil. Ola is very high in natural Vitamin E, a powerful antioxidant.

Our new infused range allows consumers to experience a variety of flavours while still enjoying all the health benefits of Ola.
The Scottish Development International Award for International Business Development in 2009

Glenglassaugh Highland Single Malt Scotch Whiskies

Glenglassaugh Distillery Company Limited
Contact Stuart Nickerson on 01261 842367 or stuart.nickerson@glenglassaugh.com

Our whiskies represent the very best examples in their category.

They had been left maturing while the distillery remained closed but are now available with the 30 year old being voted ‘Best Cask Strength Scotch Whisky’ and the 40 year old being voted ‘Best 40 Year Old Scotch Whisky’ at the International Wine and Spirit Competition 2009.
Black Bull Whiskies
Duncan Taylor & Co Ltd
Contact Karen Law on 01466 794055 or karen@duncantaylor.com

Black Bull is a pedigreed Deluxe Scotch Whisky from Duncan Taylor & Co Ltd and is unsurpassed in quality and taste.

The Black Bull range now comprises of a 12, 30 and 40 Year Old Deluxe Blended Scotch Whisky which is a blend of selected single malt and single grain whiskies.

Tactical Nuclear Penguin
BrewDog
Contact James Watt on 07810 407157 or james@brewdog.com

Tactical Nuclear Penguin beer is bold, irreverent and uncompromising. BrewDog took traditional brewing techniques and pushed them to their limits.

The Antarctic name originates from the amount of time it spent exposed to extreme cold and in that process became the world’s strongest beer.
International Business Development

The Pride of Scotland Award Winning Smoked Salmon

Lossie Seafoods Ltd
Contact Charlie Devin on 01542 831000 or charlie@lossieseafoods.com

The Pride of Scotland supplies several of the top establishments in the world winning various prestigious awards over the last three years.

Niche, bespoke, quality, service, collaboration and the staff make us a successful Scottish exporter. Our duty is to our customer.
Cultivating Collaboration (C2) is a three-year project funded by the Scottish Government, European Union and SAOS, which is delivered as a strategic activity of Scotland Food & Drink. The project aims to stimulate, encourage and support greater collaboration in Scottish food and drink supply chains to improve profitability, market responsiveness, efficiency and sustainability.

C2 can help anyone in the land-based Scottish food and drink sector - including farmers, growers, co-operatives, processors, distributors, wholesalers, foodservice operators, retailers and public procurement organisations.

Last year saw the launch of Mackie’s Crisps. These premium crisps are produced by Mackie’s at Taypack, a joint venture between Mackie’s of Scotland and Taypack Ltd, Perthshire.

Assisted by SAOS through its C2 project, a new joint venture company was formed to enter the crisps market. The joint venture made a much more attractive and stronger option than going it alone. The new company employs nine people and aims to grow sales to £3million within two years.

For more info, contact Fiona Hamill on 07799 450792 or Rona Sutherland on 01360 850763 or visit www.ctwo.org.uk
The Press and Journal Taste of Grampian Restaurant of the Year

The Dining Room at Meldrum House Hotel
Oldmeldrum, AB51 0AE
01651 872294
www.meldrumhouse.com

A quiet meal for two or a private room to celebrate a special event – you’ll find a warm country house hotel welcome and excellent food at our restaurant.

We only use the best of local seasonal produce to bring you an exquisite fine dining experience.
Taste of Grampian Restaurant of the Year – for the best use of local produce

The Grill Room at Buchan Braes Hotel
Buchan Braes, Boddam, Peterhead, AB42 3AR
01779 871471
www.buchanbraes.co.uk

The Grill Room serves a seasonal menu, which changes on a weekly basis, where our chefs take pride in using quality fresh local produce and seasonal ingredients presented in a modern way.

Bronnie Brasserie within the Linsmohr Hotel
Oldmeldrum Road, Pitmedden, AB41 7NY
01651 842214
www.linsmohrhotel.co.uk

All dishes are prepared by our brigade of chefs in the kitchen led by head chef Craig Melvin.

We use the finest local produce and seasonal ingredients, with the emphasis on quality without compromising on value.
Taste of Grampian Restaurant of the Year – for the best use of local produce

Loch Kinord Hotel
Ballater Road, Dinnet, Royal Deeside, AB34 5JY
01339 885229
www.lochkinord.com

We passionately believe in our food at Loch Kinord Hotel.
We also believe you need to feel good to enjoy a great dining experience to the full and we are sure that our delightful, informal, stylish yet easy friendly atmosphere and ambience will help make your whole dining experience complete.

The Auld Kirk, Ballater
Braemar Road, Ballater, Royal Deeside, AB35 5RQ
01339 755762
www.theauldkirk.com

At the Auld Kirk we take food seriously.
We aim wherever possible to provide the best of fresh, local, seasonal produce cooked and presented with care.
The Scottish Enterprise Award for the Most Innovative Foodservice Product launched in 2009

Macphie Brownie Mix
Macphie Brownie Concentrate

Macphie of Glenbervie Ltd
Contact Karen Scott on 01569 740641 or karen.scott@macphie.com

Macphie Brownie Mix is a convenient powder mix, which makes it easy to produce rich, decadent brownies.

Macphie Brownie Concentrate is a concentrated powder, which allows large scale production of moist, chewy brownies. Simply add sugar, vegetable oil and water.
Most Innovative Foodservice Product for businesses with more than 25 employees

1kg Catering Canapés Smoked Salmon Pack
1kg Catering Ultimate Special Selection Long Slices

Lossie Seafoods Ltd
Contact Charlie Devin on 01542 831000 or charlie@lossieseafoods.com

The canapé pack is small bite sized long slices which are rolled up. Over 120 pieces per tray, ideal for pre dinner reception and corporate catering.

The Ultimate Special Selection is taken from the hand selected, premium quality salmon. Each layer of slices is interleaved. No preparation. 100% no waste. Ready to serve.

Half Napoli – Vanilla, Toffee Apple and Black Cherry

Mackie’s of Scotland
Contact Karin Hayhow on 01467 671466 or karin@mackies.co.uk

Luxury dairy ice cream made with fresh whole milk and cream and all natural ingredients. Vanilla in 5 litre tubs and two more unusual flavours in 2.5 litre tubs.

The 2.5 litre tub offers great flexibility for scooping parlours and restaurants as two flavours can fit into one standard freezer compartment.
Most Innovative Foodservice Product for businesses with more than 25 employees

Macphie Sour Cherry ku-li™
Macphie Strawberry & Rhubarb ku-li™

Macphie of Glenbervie Ltd
Contact Karen Scott on 01569 740641 or karen.scott@macphie.com

Brimming with the finest fruits and 100% natural ingredients, Macphie ku-li™ provides chefs with highly versatile accompaniments. Packed in convenient squeezy bottles with a re-sealable nozzle, they help chefs create very accurate, eye-catching plate decorations, quickly and effectively, with no mess or wastage.
The Scottish Enterprise Award for the Most Innovative Foodservice Product launched in 2009

**Cold Smoked Venison, Pheasant Salami and Roast Smoked Pheasant**

The Deeside Smokehouse
Contact Serena Humphrey on 07771 767049 or serena@riverdee.org

All the game smoked is wild and sourced from Dinnet Estate or from other local estates and farms on Deeside.

The game is smoked using traditional methods over whisky soaked oak shavings from the Speyside Cooperage.
Most Innovative Foodservice Product for businesses with up to 25 employees

Cambus O'May, Lochnagar and Lairig Ghru
Cambus O'May Cheese Company
Contact Ivana Petrovich on 013398 89327 or ivana@cambusomay.com

Established in May 2009, Cambus O'May Cheese Co is an artisan cheese making company based in Aberdeenshire.

The company makes three varieties of raw milk hard cheeses using traditional Scottish recipes all named after the local landmarks - Lairig Ghru, Lochnagar and Cambus O'May.

Luxury Homemade Cheesecake – Plain, Orkney Fudge and Lemon & Lime
The Devenick Dairy
Contact Kenny Groat on 01224 782476 or info@devenickdairy.co.uk

Our cheesecakes have a light and fluffy texture created from our own fresh cream cheese and yogurt, each made from natural quality ingredients.

The addition of our yogurt makes it lighter and our fresh cream cheese gives it the real cheesecake flavour.
Most Innovative Foodservice Product for businesses with up to 25 employees

Ola Extra Virgin Cold Pressed Rapeseed Oil Infused with Lemon, Basil or Garlic

Ola Oils
Contact John Sorrie on 01467 622359 or info@olaoils.co.uk

Each of our infused oils are made with our original Ola Extra Virgin Cold Pressed Rapeseed Oil with the addition of pure extracts with no additives or preservatives.

The Steading Salad Dressing – Balsamic & Honey

The Steading / Ola Oils
Contact Maggie Brown on 01542 870363 or info@thesteadingbakery.co.uk

Balsamic & Honey salad dressing made using Ola Extra Virgin Cold Pressed Rapeseed Oil Infused with Garlic.
The Johnston Carmichael Award for the Best Marketing Plan

Tactical Nuclear Penguin

BrewDog
Contact James Watt on 07810 407157 or james@brewdog.com

Tactical Nuclear Penguin beer is bold, irreverent and uncompromising. BrewDog took traditional brewing techniques and pushed them to their limits.

The Antarctic name originates from the amount of time it spent exposed to extreme cold and in that process became the world’s strongest beer.
The Marcliffe Hotel and Spa Award for the Judges’ Choice

The Pride of Scotland Award Winning Smoked Salmon

Lossie Seafoods Ltd
Contact Charlie Devin on 01542 831000 or charlie@lossieseafoods.com

The Pride of Scotland supplies several of the top establishments in the world winning various prestigious awards over the last three years.

Niche, bespoke, quality, service, collaboration and the staff make us a successful Scottish exporter. Our duty is to our customer.

For further information please contact:
Louise Stratton on 01224 664575 or louise.stratton@aberdeenshire.gov.uk