

innovations

Innovation Award Winners Announced

The winners of the Grampian Food Forum Innovation Awards were presented on 24th March 2011 by Mr Neil Turton, Chief Executive Officer of Nisa-Today's (Holdings) Ltd at the Marcliffe Hotel and Spa.

Mr Turton judged products along with Joe Wall, owner and director of the Dunfermline based fine-foods distributor, The Cress Company, and Richard Bath who is an award-winning journalist who edits Scottish Field magazine. They spent the day tasting and assessing over 30 new products from 23 north east food and drink companies.

Around 180 guests from the local food and drink industry, retail and foodservice sectors attended the dinner, where Neil Turton presented the awards.

Neil Turton said

"It's great to see companies innovating in response to market changes such as more people eating in. Companies are having to look at ways to develop new exciting products to survive and not just supplying commodities. A diverse product mix is vital to a sustainable future as manufacturers and employers."



Neil Turton introduces the Grampian Food Forum Innovation Awards, and Award Winners 2011 (below)



Grampian Food Forum Innovation Award for the Most Innovative Retail Product for Businesses with more than 25 Employees

DeviliShh range of Posh Puds Panna Cotta, Crème Brulee, Pot au Chocolat

Macphie of Glenbervie Ltd
Contact Karen Scott on 01569 740851 or karen.scott@macphie.com
or visit www.macphie.com

DeviliShh is a range of 'cheeky, posh puds'. They have been designed to help you cheat your way to pudding heaven. They are aimed at people who love to entertain but don't have the time, skills or inclination to cook desserts from scratch.

Also in the range is Crème Caramel and four complimentary fruit coulis and sauces.



1st Prize



2nd Prize

Deli Soup Range

Baxters Food Group
Contact Elaine Tewnton on 0141 418 5723 or elaine.tewnton@baxters.co.uk
or visit www.baxters.co.uk

After serving premium soups to the nation for more than 80 years, Baxters have launched a new convenient range - Deli inspired bowls provide a great tasting meal solution, packed full of vegetables and pulses or grains to deliver 3 of your 5 a day, with no artificial colours, flavours or preservatives.

Presented in a microwaveable bowl these low fat recipes are ready to simply heat and eat.

The range includes Deli Inspired Butternut Squash and Mascarpone with Giant Butterbean, Sundried Tomato and Parmesan with Orzo Pasta and Sweet Potato and Chana Dahl with Chickpeas.

Scotch Bonnet Chilli Pepper Flavour Potato Crisps

Mackie's of Scotland
Contact Karin Hayhow on 0131 667 4497 or karin@mackies.co.uk
or visit www.mackies.co.uk

Scotch Bonnet Chilli Pepper – a chilli flavour with a fiery kick – yet slight fruity sweetness.

Thick cut potato crisps – naturally grown and seasoned, contain only natural ingredients, made with locally grown potatoes in Scotland and a unique gentle cooking process.

Scotch Bonnet Chilli Pepper is an extension to the Mackie's range which includes traditional favourites like Sea Salt, Sea Salt & Vinegar and Cheese & Onion but also some spectacularly Scottish flavours like Haggis and Aberdeen Angus.



3rd Prize

Grampian Food Forum Innovation Award for the Most Innovative Retail Product for Businesses with up to 25 Employees

Almond Oaties, Hazelnut Oaties, Stem Ginger Oaties

Tilquhillie Fine Foods

Contact Jill Adron on 01330 822037 or tillqupudds@tiscali.co.uk or visit www.tilquhilliefinefoods.com

In 2010 Tilquhillie introduced a range of biscuits; savoury (plain and seeded oatcakes) and sweet (almond, hazelnut and stem ginger) developed to meet customer and retailer request. Gluten and wheat free.

The sweet biscuits have a good 'crunchy biscuit texture' and proved very popular with mail order customers and have gained 2 Gold Great Taste Awards.



1st Prize



2nd Prize

Mulled Berry Chocolate

Berry Scrumptious Ltd

Contact Claire Rennie on 01346 571111 or claire@berryscrumptious.co.uk or visit www.berryscrumptious.co.uk

Berry Scrumptious Ltd, established in 2005 by Claire and Ross Rennie, initially specialised in fresh chocolate covered strawberries and is now also producing a range of chocolate made using our own freeze dried soft fruit.

The latest edition to the ranges is Mulled Berry Chocolate, which is hand cut 'slabs' of milk chocolate infused with freeze dried raspberries, blueberries, orange and traditional Christmas spices such as cinnamon, cloves and nutmeg.

Other products in the range include Glen Ample Raspberry & White Chocolate, Strawberry & Black Pepper Chocolate and Glen Ample Raspberry & Ginger Dark Chocolate.

Scottish Strawberry Vodka Truffles Raspberry, Mango and Passion Fruit Layered Chocolates

Cocoa Ooze Chocolates

Contact Jamie Hutcheon on 07534 103249 or jamie@cocoa-ooze.co.uk or visit www.cocoa-ooze.co.uk

Our newest offerings are a deluxe range of flavoured chocolates design to tempt the senses and enliven the imagination.

Working with 3 local suppliers we have created the Scottish Strawberry Vodka Truffle. Scrumptious, velvety chocolate, made using Mitchells cream, and lightly flavoured with Berry Good Strawberry Vodka, made using Berry Scrumptious strawberries.

The Raspberry, Mango and Passion Fruit Layered Chocolates are a wonderful after dinner alternative to the heavier chocolates and mints.



3rd Prize

The Scottish Enterprise Award for the Most Innovative Foodservice Product for Businesses with more than 25 Employees

Macphie Red Velvet Cake Mix

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

Red Velvet Cake Mix has a mild chocolate flavour and a striking, ruby red colour. This is a convenient powder mix which comes in a 12.5kg bag, making it easy for bakers, coffee shops and caterers to produce a range of decadent and moist cakes.



The Scottish Enterprise Award for the Most Innovative Foodservice Product for Businesses with up to 25 Employees

Venison Salami, Venison Chorizo

The Deeside Smokehouse
Contact Serena Humphrey on 07771 767049 or
serena@thedeesidesmokehouse.com or visit www.thedeesidesmokehouse.com

Venison Salami - this dark meat salami is flavoured with juniper berries which traditionally are a fine accompaniment to game. A small amount of pork back fat is added to the lean wild venison to retain moisture and give a good appearance when sliced.

Venison Chorizo - Pure wild venison is spiced with paprika then lightly smoked over whisky smoked oak shavings from the Speyside Cooperage to give it a real depth of flavour.

Anderson's Packaging (Aberdeen) Ltd Award for the Product with the Best Packaging

Extra Posh Ice Cream Range Madagascar Vanilla, Belgian Chocolate, Toffee Fudge

Mackie's of Scotland
Contact Karin Hayhow on 0131 667 4497 or karin@mackies.co.uk
or visit www.mackies.co.uk

An especially smooth and creamy new 'extra posh' ice cream from Mackie's in three classic, super indulgent flavours. 'Extra Posh' because Mackie's ice creams are already recognised as being 'quite posh' - and the name provides an effective, fun indication that this is a little more special. Presented in 500ml round black tubs, each with a portrait of a Mackie's jersey cow wearing tiara.



The Rowett Institute of Nutrition and Health Award for Commitment to Healthy Eating

The Oatmeal of Alford Scottish Porridge

The Oatmeal of Alford

Contact Alice Stebbings on 01561 377356 or alice@oatmealofalford.com or visit www.oatmealofalford.com

The Oatmeal of Alford New Scottish Porridge is made from home-grown Scottish oats, which are traditionally prepared and processed. Milled at Montgarrie Mill, near Alford, Aberdeenshire using renewable energy, the mill is powered by the impressive water wheel that is date stamped back to 1882.

The oats are toasted and dried on the Iron Kiln which gives the distinctively nutty taste, a delicious and authentic way to start the day. Not only do the oats make terrific porridge but they are also incredibly healthy. It is packed full of fibre and contains over 60% of carbohydrates, an essential energy source that is the perfect breakfast for all ages.



The Taste of Grampian Local Independent Retailer of the Year

The Store

Contact Andrew Booth on 01358 788083 or andrew@thestorecompany.co.uk or visit www.thestorecompany.co.uk

Established in 2000, The Store was the vision of our family who have been farmers for four generations. Looking beyond the farm gate we had ambitions to expand into new areas, supplying high quality local produce direct to the customer.

The Store has a passion for food and believes that good food demands the very best raw ingredients. Their aim is simple, to promote high quality regional food with passion.

Johnston Carmichael Award for the Best Marketing Plan

Deli Inspired Soup Bowls

Baxters Food Group

Contact Elaine Tewnion on 0141 418 5723 or elaine.tewnion@baxters.co.uk or visit www.baxters.co.uk

After serving premium soups to the nation for more than 80 years, Baxters have launched a new convenient range - Deli inspired bowls provide a great tasting meal solution, packed full of vegetables and pulses or grains to deliver 3 of your 5 a day, with no artificial colours, flavours or preservatives. Presented in a microwaveable bowl these low fat recipes are ready to simply heat and eat.

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Award for the Most Successful Product from the 2010 Awards

Thick Cut Potato Crisps

Mackie's of Scotland

Contact Karin Hayhow on 0131 667 4497 or karin@mackies.co.uk or visit www.mackies.co.uk

Mackie's Thick Cut Potato Crisps are the only premium crisps made in Scotland. Mackie's and Taypack grow their own potatoes to make the crisps. A gentle cooking process creates a unique fresh potato taste and dry texture.

Mackie's range of flavours, with some speciality Scottish flavours like Haggis and Cracked Pepper have quickly established the crisps as a favourite in Scotland but also in several new markets including Singapore, Japan and the USA.



1st Prize

Marcliffe Hotel and Spa Award for The Judges' Choice

Co-operative Eat-in Chilled Range: Scottish Farmed Salmon Encroute, Scottish Smoked Haddock Mornay

Joseph Robertson Aberdeen Ltd

Contact Geoff Thompson on 01224 245300 or g.thompson@josephrobertson.co.uk or visit www.josephrobertson.co.uk

Founded in 1892 by Joseph Robertson, the company proudly boasts a fourth generation of family ownership totally committed to the ideals of producing the very best value, best quality sea-to-plate produce possible.

These products form part of a 14 recipe range consisting of a centre-of-plate dish to be sold as an individual product or combined with component accompaniments to include vegetables and a carbohydrate to produce a complete meal.



1st Prize

Get Involved

The Grampian Innovations newsletter is open to food and drink producers based in Aberdeenshire, Aberdeen and Moray, from small businesses to international companies.

Please email your news stories and contact details to grampianfoodforum@aberdeenshire.gov.uk.

www.grampianfoodforum.org.uk



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