Good Food for All
Our Guide to Local Supply

The Scottish food and drinks industry is blessed with a fantastic larder offering some of the best produce in the world. This extends far beyond its most famous export; whisky, and encompasses companies both large and small who are developing high quality domestic products.

The University of Edinburgh offers a diverse range of catering services from coffee shops, catered halls and hotels to outside catering and fine dining. We are passionate about food and, through the University’s “Good Food Policy”, we are proud to promote local companies across all our menus and to shout about our wonderful, like-minded suppliers who support us, and us them, in our journey to showcase the very best of what Scotland can offer.
OUR BREAD
McGhee's Family Bakers was established in 1935 in Maryhill, Glasgow by Dugald McGhee. Producing a range of fresh morning products, McGhee's have grown significantly over the years to support the catering trade across the central belt of Scotland. They send vans to Edinburgh, Dunfermline, Stirling and Perth on a daily basis where they now operate one of the most efficient bakery production units in Britain.

McGhee’s is most famous for their “crispy rolls” which you can sample in any of our catering outlets.
OUR CAKES & TRAYBAKES
It all started when they took over a farmhouse bakery and inherited a range of traditional home-baked cakes. Originally, production was just for their own outlets but demand from other visitor attractions and coffee shops soon enabled the business to grow. They still use many of the original recipes but nowadays they make them in much larger quantities. They have a team of 40 wonderful bakers and decorators who work hard night and day creating hand-made cakes that are sent to customers all over Scotland and the north of England.

Cobbs do not put any artificial ingredients or hydrogenated fats into their food and are proud of their gluten free and vegan range. For these efforts they have successfully achieved numerous awards.

Cobbs take their name from John Cobb who was a gentleman well known in the local area. He was a speedster who, in his boat “Crusader”, attempted to break the World Water Speed Record on Loch Ness in 1952. Sadly, Cobb did not survive the attempt but his name proudly lives on through their business.
OUR

COFFEE, TEA &
HOT CHOCOLATE
Established in 2011, with artisan Fairtrade beans roasted in Glasgow and decaffeinated ground coffee and Fairtrade tea coming from Dundee, Coffee Conscience is passionate about coffee, the environment, and sustainable responsibilities.

The Coffee Conscience philosophy is “every cup makes a difference” and they actively work in bringing communities together and supporting developing countries. An example of this is through their work with the charity Commonwealth Orchards where they fund the purchase of apple trees for community orchards throughout Scotland. We are very proud that the University of Edinburgh have funded over 600 apple trees so far.

Coffee Conscience’s next project is the 2020 Vision campaign which aims to provide workshops packs (seeds, fruit bushes, potatoes, Fairtrade kits, etc.), to 2,020 primary schools and nurseries by the Year 2020 starting with the central belt of Scotland.
MATTHEW ALGIE

One of Scotland oldest coffee roasters, established in 1864 in Greenock by Matthew Algie, who was originally selling tea. Things have evolved since then and while still an independent business operating from state of the art premises just outside Glasgow, Matthew Algie are now “fiercely passionate about all things coffee”

Algies has supplied the University since 1997 when they became the first to offer a Fairtrade espresso bean and are now proud suppliers of all our roast and ground triple certified Tikki coffee and Pavilion Fairtrade loose leaf tea for Edinburgh First.
OUR
DESSERTS &
PATISSERIE
Aulds was founded in Greenock in 1900 by Thomas Auld.

For more than 115 years, Aulds has been a familiar name, providing fresh bakery products, on the high streets of central Scotland. Now in the fourth generation of the Auld family, the group continues to grow. They boast a state-of-the-art facility at Inchinnan, just outside Glasgow, where Aulds Delicious Desserts manufacture a range of premium desserts for the foodservice market and has earned an enviable reputation over 40 years for innovative desserts and quality of service.
Established in Glasgow in 2005, Tartan Rocket specialise in the manufacture of fresh, wholesale produce, such as homemade mini cakes, individual desserts and Grab and Go products. As an independent food manufacturer, they are not tied to specific manufacturing timetables and schedules, which allows the University to benefit from a level of flexibility and personal service that larger companies are unable to offer.

Working closely with the University, Tartan Rocket has developed and created a number of bespoke products ensuring market trends, food fashions and special diets are all taken into account.
OUR EGGS
OXENRIG EGGS

Oxenrig Free Range eggs come from happy healthy hens overlooking Lindisfarne island on the borders. Not only that, they are packed by ‘Poultry Farm Of The Year’ winners Lintz Hall Farm. A family run business of over 60 years The Tulip family, who own Lintz Hall, have been producing eggs for four generations and the University has been buying Oxenrig Free Range eggs from Lintz Hall since 2004. We work closely with Lintz Hall and the Tulip Family to control our food miles and are proud to be supporting a family business with such heritage. All of their Free Range hens roam freely and are monitored by the RSPCA. All eggs are also produced to the exacting standards of the Lion Code which is why the University holds the Good Egg Award that recognises the University’s commitment to use only free range whole/shell eggs. Within hours of being laid, our eggs are graded, packed and delivered direct from the farm.
OUR FISH & SEAFOOD
Campbell Brothers (fish) was established in 2010. With over 100 years of experience striving for butchery excellence, this was the next natural step, enabling them to offer the very best seafood from waters around Scotland, the UK and worldwide. With close contacts to the fishing industry, they are able to source products specific to the University’s requirements that allow us to serve the finest quality fish and seafood that have been sourced in a responsible way.

Campbell Brothers (fish) is now supporting the Scottish fishing industry in the way they have supported farmers for over 100 years.
OUR FRUIT & VEGETABLES
Established in 1981, Mark Murphy and Partner Ltd is now the largest family-owned company in its sector in Scotland. They employ over 130 staff and are open 7 days a week. Their fleet of 50 refrigerated vehicles deliver throughout the central belt of Scotland, as well as to the Borders, Aberdeen, Inverness and other parts of the Highlands.

Mark Murphy supplies the University with all its fruit and vegetables and we are proud to work with a supplier who sources and supplies the finest Scottish seasonally grown produce and who is committed to supporting local farmers and producers whenever possible.

When necessary, they also use some imported products of more specialist produce from Holland, France and other European countries. Mark Murphy are fully BRC (British Retail Consortium) accredited and take their environmental responsibilities seriously and recycle all cardboard and other packaging.
OUR MEAT
Campbell Brothers was formed as a family-run butchers shop on Queen Street, Edinburgh in 1910. They soon gained a reputation among the New Town households for the highest quality of meat and by 1950 the shop, now run by the third generation of the Campbell family, gained the Royal Warrant to supply King George VI and the royal household at Holyrood Palace. The Royal Warrant has remained with Campbell Brothers since, and the present Queen still enjoys Campbell Brothers products. Now located in Bonnyrigg, Campbell Brothers is ideally located to serve even the most remote areas of Scotland. The University of Edinburgh is supplied with the majority of its meat by Campbell Brothers who are able to offer full traceability on all products as well as provide specific product development for extensive range of menus.

In more recent years Campbell Brothers has expanded into supplying fish and seafood which enables the University to buy the majority of main ingredients from one supplier. See “Our Fish and Seafood” pages for more information.
Shaws Fine Meats was founded in 1828 and is a fourth generation retail and catering butchers based in the market town of Lauder in the Scottish Borders.

Owned by father and son George and Andrew Deans, they oversee the selection of beef, lamb and pork from trusted farms in the Borders and Lothians - within a 30 mile radius of their Lauder base. Their stock is slaughtered at the nearest abattoir to them, keeping food miles to an absolute minimum. Beef is dry aged on the bone the traditional way, for a minimum of 35 days and up to 60 days. A Sustainable Restaurant Association approved supplier, Shaws has developed strong relationships with some of Scotland’s top chefs and caterers.
GRAHAM’S

Graham’s The Family Dairy was established over 70 years ago and produces an award winning home-grown range of the highest quality food and drink. Their current range includes Graham’s Gold, Graham’s Organic, cheese, cream, butter, spreadable butter, ice-cream, cottage cheese, quark, sour cream and yogurt; all made using the finest Scottish ingredients from over 98 farmers.

From their family farm in the heart of Scotland, Graham’s has grown through three generations and is now Scotland’s largest independent dairy since setting up in Bridge of Allan in 1939.

Today more than half of Scotland’s households buy Graham’s products and they are now proudly Scotland’s No.1 dairy brand.

Graham family farming philosophy is: “Happy, healthy cows make the best-tasting milk.”
Established in 1995, in Glasgow, PJ’s Foods began creating, manufacturing and distributing a high quality range of sandwiches, rolls, baguettes, wraps, salad pots, hospitality platters and packed lunches throughout Scotland.

As Scotland’s leading sandwich manufacturer and distributer, PJ’s Foods provides a range of packaged sandwiches and hospitality items to the University. PJ’s has developed a ‘Scottish Food Miles’ strategy as part of their commitment to the environment. Purchasing directly from Scottish manufacturers where possible they are a Scottish company aspiring to support the Scottish economy and environment; the ‘Scottish Food Miles’ strategy equally benefits both.
OUR WINES, BEERS & SPIRITS
ALLIANCE WINE

Founded in 1984 in Beith, Ayrshire, Alliance Wine is now one of the leading suppliers to the wine trade in the UK and they remain independently owned and run. They have grown over the last 32 years and represent over 100 producers from 17 countries and make wine in Australia, Spain and Chile.

The University of Edinburgh has worked closely with Alliance since 1999 for its wine supply. Utilising the skills of their two Masters of Wine and expert buyers, they create wines that work for us and are enjoyed by our customers. Alliance believes that all decisions in making and selling wine should be rational, fair & caring. Making the best wine possible with the least intervention is only the start. It is not only about the environment. It is also about ensuring beneficial relationships for all involved, respecting people, and working with an innate sense of integrity. Many of their producers increasingly share these values, who they call their ‘Green Principals’, working with us to build a Better World of Wine.
Founded in 1945 and based in Glasgow, Inverarity Morton has been supplying the catering industry for 70 years and has built a reputation for providing an excellent range of high quality and local drinks. Inverarity Morton supplies all of the University’s craft beers and spirits and their years of experience means they are quick to adapt to the changing needs and demands of the marketplace as the drinks industry is a very fast changing sector.
OUR LOCAL FOOD PARTNERS
Established over 60 years ago, Bidfood Scotland delivers from its depots in Edinburgh, Inverness and Oban, supplying customers of all sizes with the ingredients they need to grow their business.

Bidfood focus heavily on local produce, working closely with premier food and drink suppliers to bring an unparalleled range of frozen, chilled and ambient foods to both the catering and retail trades. They are also involved in driving the Scottish food and drink industry forward, particularly through promoting Visit Scotland’s Taste Our Best scheme.

Bidfood’s extensive distribution area and supplier data base allows the University of Edinburgh to buy products from local, smaller business who otherwise may not be able to deliver to us.
Named after its home city, ‘Glaschu’ (‘the Dear Green Place’). Greencity Wholefoods is a wholesaler of fine food and drink based in Glasgow’s vibrant east end. They burst onto the wholefood scene in 1978 operating from a warehouse in Hillington and haven’t looked back since. From humble beginnings, splitting sacks of lentils and peas to supply wholefoods to shops and restaurants, the business has grown and relocated to their current home in Dennistoun. They operate as a worker co-operative, democratically run by their members, which means all staff have a say (and a vote!) in how they conduct their business. Greencity does not sell any products tested on animals and only sell goods that are suitable for vegetarians. Their extensive range also includes dietary specific products such as dairy-free and gluten-free foods.
STOATS

Stoats was born in Edinburgh from a simple idea – to take “porridge to the people”. In 2005, Tony and Bob toured the big summer music festivals, serving their unique blend of porridge from a shiny wee trailer known as the ‘Stoats Porridge Bar’. The queues were long but some were confused, expecting bars of porridge. So they returned to their Edinburgh kitchen and set about creating the world’s first porridge snack bars. They packed them with the same tasty, natural ingredients that make their porridge so popular and people loved them.

From classic porridge and pre-blended fruit, seeds and spice varieties, to hand-made Stoats Porridge Oat Bars and Oatcakes, Stoats offer a healthy, convenient breakfast and snack food.

Stoats continue to grow their range and have recently extended this to include new Rustic Scottish Oat Mueslis and Porridge Sachets, so now you have even more ways to fill up on tasty, oaty goodness from Edinburgh’s very own oat experts.
MACKIE’S

Mackie’s is a pioneering family dairy farm business from Aberdeenshire which has diversified into making ice-cream, crisps and most recently chocolate - all under the ‘Mackie’s of Scotland’ brand. Mackie’s is a fourth generation family business who has been farming at Westertown, Aberdeenshire since 1912 and making real dairy ice cream in a “sky to scoop design chain” since 1986. The award winning environmental business is powered by renewable energy from Mackie’s wind turbines and a solar panel farm.

Mackie’s at Taypack Ltd was founded in 2009 as a joint venture between Perthshire potato farmers, the Taylor family and Mackie’s of Scotland.

Their award-winning range of potato crisps are made with the best varieties of crisping potatoes and gently cooked to perfection. The company remains committed to its family values and continues to place heritage and provenance at the heart of everything they do. The University of Edinburgh sells a wide range of Mackie’s crisps across all our outlets allowing our customers to taste an excellent fresh potato taste from crisps made “from plough to pack” in Scotland.
The Rennie family have farmed in Peathill on the Aberdeenshire coast for four generations. After experimenting in making soft drinks flavoured with herbs and flowers grown in their walled garden, Claire Rennie launched Summerhouse Drinks in 2014. Three years down the road there is now a range of four handmade flavours to enjoy; hint o’ mint, raspberry, lavender and traditional misty lemonade.