



# FRESH MILK

From East Kilbride



# SEASONAL VEGETABLES

From George Anderson & Sons  
Tranent East Lothian



# QUALITY MEAT

From McLay's Prime Meat  
Glasgow

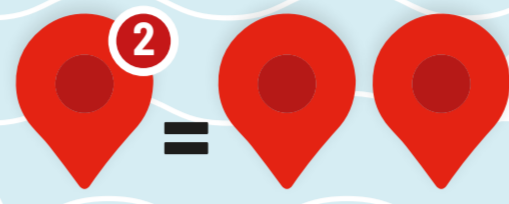




# Milk & Ingredients

## South East Scotland

There are **32** local Müller dairy farms in the South East of Scotland



Milk can come from the cow to your fridge in just **two days**



Cows have **32 teeth**, just like humans

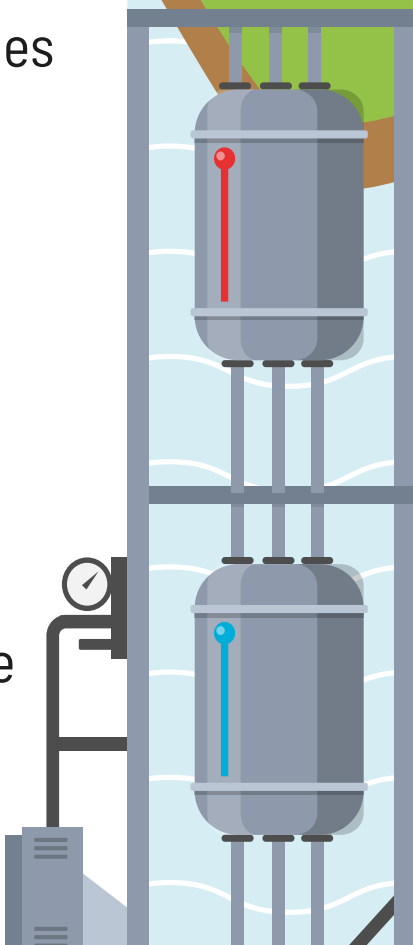


### Milk Processing Steps

**Separate** - cream is removed using big machines called centrifuges.

**Homogenise** - fat content is spread evenly by squeezing through pipes at high pressure.

**Pasteurise** - removes any bacteria that may be in the milk by quickly heating the milk and then quickly cooling it down.



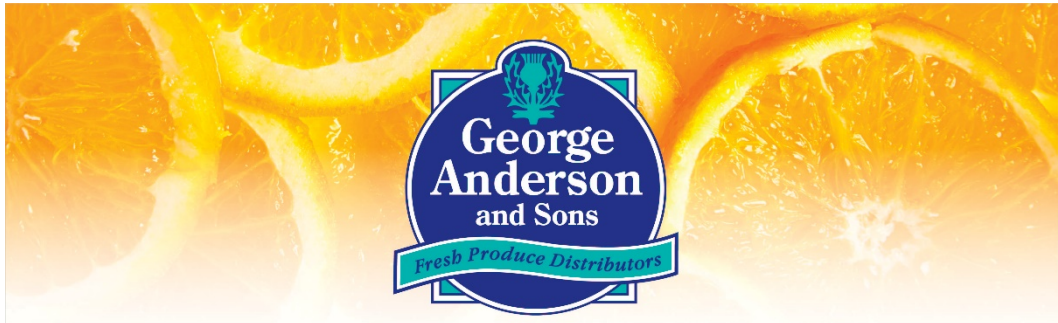
Our fresh milk bottles are already **100% recyclable**

We make environmentally friendly **fully recyclable** paper cartons with paper straws

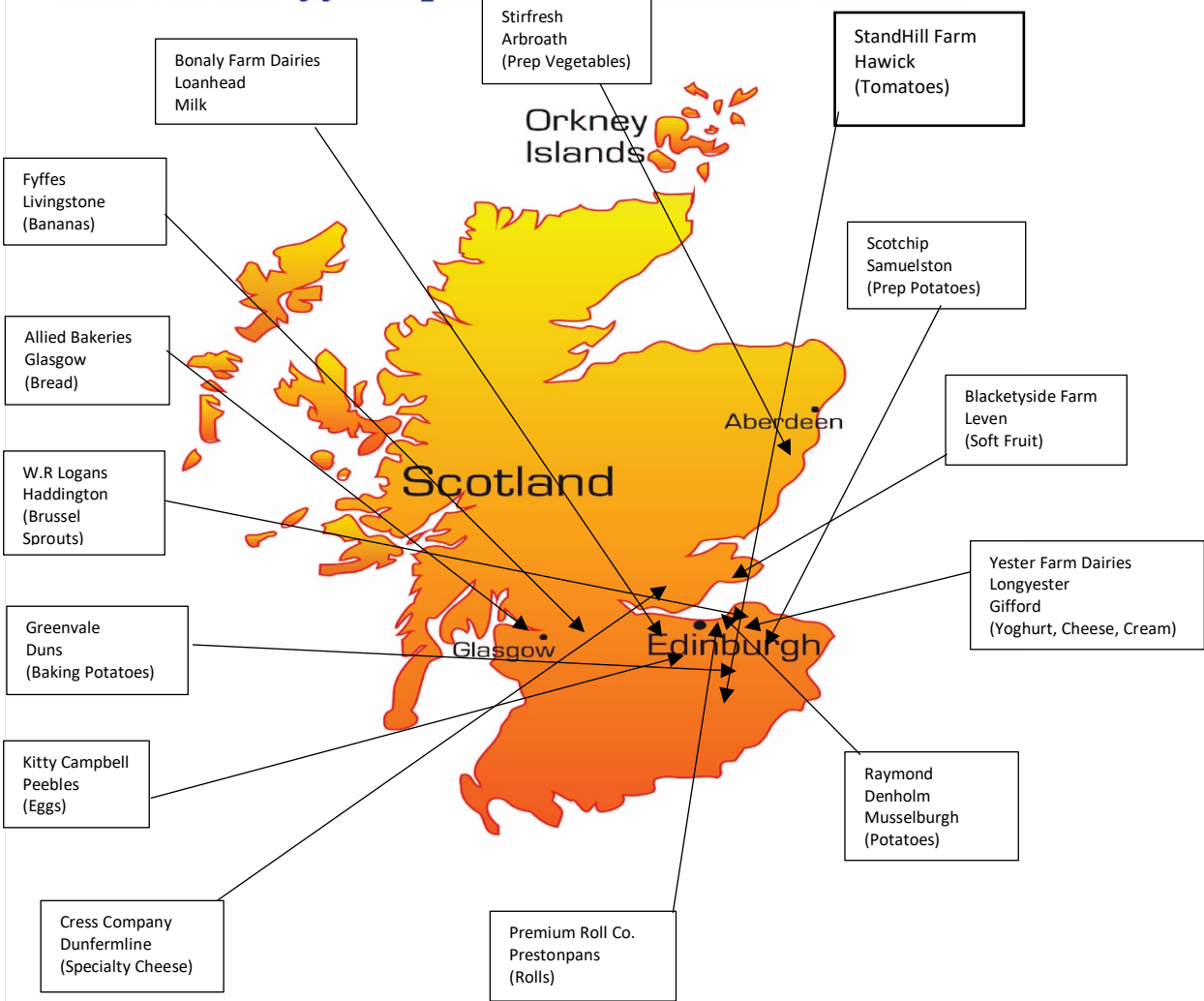


Most Milking Cows in Scotland are the **Holstein Friesian** breed, the black and white ones!

Most dairy farms are on the West Side of Scotland where the warm wet climate is **ideal for growing grass** - the cow's favourite food



### *Distributors of fresh produce from around Scotland*



# McLays Foods

Meat

Fish

Produce

**Charles Mcleod**  
Stornoway Black Pudding

**Shetland**  
Seafood

**Millers Of Speyside**  
Scotch Beef & Pork

**Salmac**  
Seafood

**ABP Perth**  
Scotch Beef

**Leadketty Farm**  
Summer Berries

**Kettle Produce**  
Fresh Produce

**Stuarts**  
Turnips

**John Scotts**  
Offal

**McKeans**  
Haggis

**Albert Bartlelt**  
Potatoes

**Robertsons**  
Scottish Pork

**Highland Game**  
Venison

Supplying Scotland with Local Produce



[www.mclaysfoods.co.uk](http://www.mclaysfoods.co.uk)