



# MACKINTOSH OF GLENDAVENY



Gregor Mackintosh (Managing Director)

At Mackintosh of Glendaveny, we set our hearts in producing the great healthier, local alternative to olive oil from rapeseed grown on our farm. The third generation of the Mackintosh family are now running the farm located near Peterhead Aberdeenshire which continues to be the home grown source of rapeseed to Mackintosh of Glendaveny's product range giving full traceability from seed to the bottle.

The business was established by Gregor Mackintosh in March 2009 after graduating from the Scottish Agricultural College in Aberdeen. "I saw an opening in the market for this pioneering great healthy product and based a study on this at the college in 2008, before working on establishing Mackintosh of Glendaveny after graduating." With the help of the Princes Scottish Youth Business Trust the business has now grown to be the leading cold pressed Rapeseed Oil producer in Scotland with the largest and most efficient production facility in the country following a significant expansion in 2012.

## Why Cold Pressed Rapeseed Oil?

Cold pressed rapeseed oil is now getting the recognition it deserves as a fantastic, healthier alternative to Olive oil with far superior versatility, nutritional values and cooking qualities. Top nutritionists, chefs and producers have created market growth in the UK nearly 9 times faster the rate of olive oil as consumers recognise and begin using cold pressed rapeseed oil in place of other oils, and saturated fats. The main properties of the oil are listed below:

- Only 6% Saturated Fat content. Less than half that in olive oil and the lowest levels of any other oils on the market
- 10 times more Omega 3 content than olive oil with the recommended 2:1 Ratio of omega 3-6
- High smoke point of 230 Degrees C
- High in monounsaturated and polyunsaturated fats
- Can effectively help reduce cholesterol
- Subtle light nutty flavour



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## The Process.....

The yellow fields of rapeseed have been seen for at least the past 20 years across the country but the crop was traditionally grown for fuels and vegetable oil. Rapeseed oil is the main ingredient in vegetable oil however it goes through a heat treatment process to boost oil yields and is also chemically extracted. It is even bleached and deodorised to take any form of flavour and colour from the oil. This strips out the natural health properties and flavour from the oil leaving a highly refined unhealthy cooking material.



In comparison, our cold pressed rapeseed is produced in a completely different but simple way. It is just simply harvested from the farm, pressed at room temperature which retains all the seeds natural omega and vitamin content, then filtered and bottled. Nothing added and nothing taken away, just 100% pure oil packed full of health benefits, great versatile flavour and colour.

## What Can it be used for?

Absolutely everything! It really is very versatile with a light nutty flavour and great colour. Although it is Extra Virgin oil it has no limitations like olive oil, will not break down when heated and can reach a smoke point of 230 degrees. The oils are ideal for:

- Dipping as it is or mixed with balsamic vinegar
- Dressings and marinades
- Making homemade mayonnaises
- High temperature roasting and stir frying
- Ideal for baking instead of saturated fats and margarines



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## Product Range

Mackintosh of Glendaveny supplies many customers in several different sectors including retail, foodservice and the food manufacturers. With the capacity to produce over 500,000Litres per year and daily bottling capacity of 11,500 bottles we can supply to all customer requirements. Our range of products are listed below:

## Retail



100% pure cold pressed rapeseed oil available in:

- 500ml bottle
- 250ml bottle

Infused oils all available in 250ml bottles:

- Lemon infused cold pressed rapeseed oil
- Garlic infused cold pressed rapeseed oil
- Jalapeno chilli infused rapeseed oil.
- Ginger Infused Rapeseed Oil

**All bottles are available in cases of 12**



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## Oatcakes



Our new Healthier Scottish Oatcake has been developed using our cold pressed rapeseed oil as a healthier alternative to saturated fats and other oils. This gives them a fantastic unique flavour and great texture. All the ingredients are locally sourced or from our farm producing one of the healthiest oatcakes on the market.

Available in cases of 18 x 100g packs

## Food Service

Our cold pressed rapeseed oil products are ideal for the food service sector. Not only does it provide healthy, great tasting versatile products but also passes on the low carbon footprint with our sustainable, efficient production process and 0% waste policy helping our customers meet their targets.

**Sustainable 500ml plastic bottle.** Reduce the risk of glass in the kitchen and food service areas with our plastic option.





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Mackintosh of Glendaveny can also supply the oil range in bulk, from as small as 2.5Litre containers to 1000Litre IBC transportable tanks.



Above: 2.5Litre and 5Litre container

## **0% Waste policy and green energy source**

At Mackintosh of Glendaveny we have a strict 0% waste policy with all by-products including crushed seed and excess packaging utilised as either livestock feed or fuel to power and heat the factory. The growing of the crop is also closely monitored to fit with the environment and pride ourselves in using traditional natural ripening methods.



Although 80% of the current power requirement supplied by oil bi-product we are soon to introduce two wind turbines on the farm which will make our products 100% green energy produced in the most efficient production facility on the country. We may well be the greenest producer in the UK once this plan is complete.