

Product	Pack Size	Description
Savoury Sauces		
Ambient Savoury Sauces		
Macphie Demi-Glace Sauce	10lt box, 12x1lt tray	A versatile sauce with a hint of tomato. Add peppers, red wine or tomatoes to create a host of different dishes. The essential, basic white sauce with only 15% fat.
Macphie Sauce Blanche	10lt box, 12x1lt tray	A rich, full flavoured sauce with a creamy texture.
Macphie Béchamel with Butter	10lt box, 12x1lt tray	A luxurious cheese sauce that is perfect with fish, meat, chicken, pasta and vegetable dishes.
Macphie Cheddar Cheese Sauce	10lt box, 12x1lt tray	The classic butter sauce with lemon juice and egg yolk. Serve with asparagus or salmon.
Macphie Hollandaise Sauce	10lt box, 12x1lt tray	An authentic tasting, light sauce that turns fish, meat or vegetables into an oriental delight.
Macphie Sweet and Sour Sauce	12x1lt tray	A ready-to-use sauce, which is suitable for use with fish, chicken and vegetables.
Macphie White Wine Sauce	10lt box, 12x1lt tray	A rich, full bodied sauce made using veal stock and red wine ideal for classic dishes such as coq au vin and boeuf bourguignon.
Macphie Red Wine Sauce	12x1lt tray	
Frozen Savoury Sauces		
Macphie Hollandaise Sauce	24x75g sachets/ctn	The classic butter sauce with lemon juice and egg yolk. Serve with asparagus or salmon.
Macphie Diane Sauce	24x75g sachets/ctn	The classic creamy mushroom and tarragon sauce with white wine, brandy and paprika.
Macphie Au Poivre Sauce	24x75g sachets/ctn	A peppery cream sauce with white wine and brandy.
Macphie Chasseur Sauce	24x75g sachets/ctn	A tomato based sauce with mushrooms, white wine and tarragon.



product guide

Savoury Snacks		
Savoury Products		
Macphie Garlic and Herb Butter	2x1kg (100g logs)	Frozen garlic butter logs made with fresh garlic puree and parsley. Ideal for cooking and finishing.
Macphie Sausage Roll Concentrate	25kg bag, 12.5kg bag	Add minced meat to give a lightly spiced savoury filling. Makes top quality bake stable fillings for quiches and egg flans.
Macphie Quiche Mix	12.5kg bag	
Macphie Pizza Topping	6kg pail	A rich blend of tomato and herbs for a variety of savoury applications.
Filset	12.5kg bag	An easy to disperse powder, which is used to thicken and stabilise sweet and savoury fillings.
Four Cheese & Chive Melt	1kg (40 x 25g discs)	Delicious cheese-based, frozen discs that can be used to add value to burgers, potatoes skins, Portobello mushrooms and so much more. Simply grill or oven bake from frozen.
Jalapeno Chilli & Jack Cheese Melt	1kg (40 x 25g discs)	
Smoky Bacon & Jack Cheese Melt	1kg (40 x 25g discs)	
Mediterranean Melt	1kg (40 x 25g discs)	

Glazes		
Ready to Use - UHT		
GlenGlaze	System 1000, 25lt box, 10lt box, 12x1lt tray	Gives a rich, long lasting shine to all types of buns goods and sweet and savoury pastries.
Sunglaze	12x1lt tray	Has the characteristics of GlenGlaze but is uncoloured.
Macphie Sweet Glaze	10lt box, 12x1lt tray	Has a bright shine and sweet glossy finish that won't stick to the packaging.
Concentrated		
Macphie Cold Water Paste Glaze Conc	8kg pail	A cost-effective concentrate for a rich, glossy finish. Dilute with cold water at a ratio of 5:1.

Release Agents		
Boeson-Trennwax® ELV	8kg tin	Developed for use on moulds, baking sheets and steel belts.
Boeson-Trennwax® Special 0	8kg tin	For machines used in candy and toffee production.
Boeson-Trennwax® 200S	8kg tin	Created especially for the confectionery industry.
Boeson-Trennwax® ML-K	8kg tin	Developed specifically for long-life products. Suitable for the biscuit and sugar industries.
Boeson-Trennwax® 'Spray Extra' Aerosol	6x500ml can	An aerosol release agent suitable for most releasing requirements.
Boeson-Trennwax® Liquid KEL	8kg tin	A Kosher liquid release agent for sugar confectionery.
Boeson Trennol TF380	10lt tin	An economical multi-purpose release agent.

Customised Products

In addition to our branded range of food ingredients, we offer an extensive customised product development capability. Our talented team of food technologists, bakers and chefs will work with you to create unique, customer-specific products that meet your brief accurately.

We also specialise in producing application-specific added-value meal components, including: sauces, marinades, stuffings, glazes, flavoured butters and drizzles. For further information, please call our Customer Services team on 0800 085 9800.

Disclaimer

Every effort is made to ensure that the information provided in this brochure is accurate and up to date. Please note that you may not always achieve the desired results with recipes due to variations in ingredients, temperatures, errors, omissions or individual cooking abilities. We reserve the right to reformulate our products without prior notice and we accept no liability for any claims, loss or damage arising from any reliance placed on the contents of this brochure.



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The Vital ingredient

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