



MACKINTOSH  
OF GLENDAVENY

# EXTRA VIRGIN COLD PRESSED RAPESEED OIL

SUSTAINABLY PRODUCED  
FROM OUR FAMILY FARM  
IN SCOTLAND

*Bursting with Natural Goodness*

HIGH IN  
OMEGA  
3

HALF THE  
SATURATED  
FAT OF  
OLIVE OIL

HIGH IN  
VITAMIN  
E

DISCOVER THE HEART OF MACKINTOSH OF GLENDAVENY





Extra Virgin Cold Pressed Rapeseed Oil.  
Grown, harvested, pressed and bottled  
in Aberdeenshire.

At Mackintosh of Glendaveny,  
our hearts are set on a healthier,  
Scottish alternative to olive oil,  
directly from our family farm near  
Peterhead, Aberdeenshire

**Cold Pressed Rapeseed Oil is produced without any heat or chemicals, resulting in a high quality golden oil with a subtle nutty flavour.**

As the third generation of Mackintosh farmers, we take pride in growing and cultivating premium quality rapeseed on our family farm. We also work closely with carefully selected local farms within a 20 mile radius and ensure full traceability from seed to bottle as well as a short farm to fork journey.



Established in 2009, our Managing Director **Gregor Mackintosh**, a visionary graduate from the Scottish Agricultural College, Mackintosh of Glendaveny started with a dream of pioneering a great, healthy product.

With the initial support of the Prince's Scottish Youth Business Trust, **we've grown to become Scotland's leading Cold Pressed Rapeseed Oil producer.** Our family business has grown organically and with consistent reinvestment has radically increased capacity and processing efficiencies, bringing everything under one roof on our farm: where we test, store, dry, press, filter and bottle in our fully automated and bespoke facility.

*Gregor Mackintosh*



# WHY COLD PRESSED RAPESEED OIL?

With a subtle flavour, our Cold Pressed Rapeseed Oil is a healthier alternative to olive oil, embraced by nutritionists, chefs, and consumers alike.



Ideal for all types of cooking. Experience superior versatility, nutritional values, and cooking qualities that have driven market growth at a pace nine times faster than olive oil.

Some of the **key benefits** of our Cold Pressed Oil which make it a brilliant, health-conscious choice are:

- **Low in Saturated Fats**, less than half that of olive oil. Replacing saturated fats with unsaturated fats has been shown to lower/reduce cholesterol
- **High in Omega 3**, 10 x more than olive oil
- **Vegan**
- **Naturally high source of Vitamin E**, with over 3mg in one tablespoon
- **High Smoke Point of 230°C** helping retain the brilliant health benefits
- **Rich in Monounsaturated & Polyunsaturated Fats** for proven effective Cholesterol reduction
- **Beautiful golden hued oil**, with a subtle nutty flavour suitable for all dishes.

Make the switch to heart healthy living and embrace the goodness of Cold Pressed Rapeseed Oil with Mackintosh of Glendaveny – where tradition meets innovation.

## The Price of Refinement

In it's more commonplace journey, rapeseed oil, typically renamed as vegetable oil, undergoes a heat treatment process and chemical extraction. This intense method strips away the natural health properties and flavour that makes cold pressed rapeseed oil unique. Refined oil undergoes further treatments such as bleaching and deodorising – eliminating any hint of what's left of the flavour and colour, leaving a highly processed, bland cooking material, **a world away from our carefully produced Scottish Cold Pressed Rapeseed Oil.**



# THE ART OF COLD PRESSING

The very best quality oils are cold pressed, to retain all the flavour, aromas, and nutritional benefits. Mackintosh of Glendaveny cold pressed oils are released without any heat treatment and is filtered several times to guarantee a high quality oil. Every time.

## The Mackintosh Difference

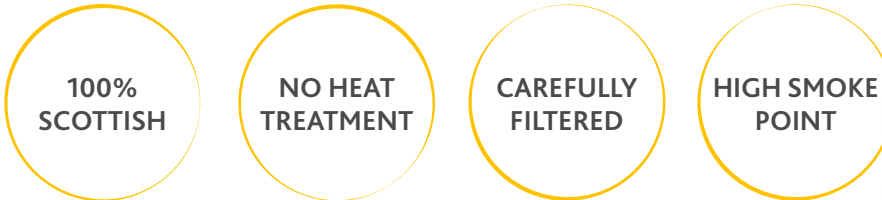
Our Cold Pressed Rapeseed Oil preserves the natural goodness, flavour, and health properties without compromising on quality. No heat treatments, no chemicals, just pure, 100% Scottish goodness from Aberdeenshire fields to your kitchen.

We grow our beautiful vibrant yellow rapeseed utilising **traditional swathing methods** to support the removal of glyphosate before harvesting. This supports the final result of a beautiful golden hued oil, packed with nutrients and a subtle nutty, buttery flavour.

Using some of the most modern technology available to ensure consistency in colour and flavour. The only heat comes from pressing the seed, which does not exceed 40°C, from the natural friction created during the pressing process itself.

## Pure and Simple

- **100% Scottish**, harvested with care straight the golden fields of our family farm.
- **No heat treatments, no complexities.** We press our rapeseed at room temperature, ensuring the natural Omega 3, 6 & 9 and Vitamin E content remain intact, creating a health-packed elixir.
- **Carefully filtered to maintain its pristine quality and golden colour** before it finds its way into our bottles.
- **The attractive golden colour, subtle flavour and high smoke point** makes it ideal for roasting, frying, drizzling and baking.





# HOW TO ENJOY COLD PRESSED RAPESEED OIL

Extremely versatile and with a light nutty flavour and great golden colour, Cold Pressed Rapeseed Oil is even resilient under heat, boasting a smoke point of 230°C. Resulting in an ideal oil suitable for a variety of uses in your kitchens.



**DIPPING**

Enjoy just as it is, or mix with balsamic vinegar and sea salt for a dipping experience to remember.

**DRESSINGS AND MARINADES**

Elevate salads and marinate meats with the rich, natural flavours of our oil.

**HOMEMADE MAYONNAISES**

Make a perfect mayonnaise with a smooth, velvety texture, and a rich golden colour.

**HIGH-TEMPERATURE ROASTING AND STIR-FRYING**

Thanks to the high smoke point, the nutritional benefits remain during high heat cooking.

**BAKING**

Replace saturated fat, butter, and margarines in your baking with the wholesome goodness of our quality Rapeseed Oil.



“ I love cooking with Mackintosh of Glendaveny Rapeseed Oil. It’s a just a lovely, artisan product made with care and real attention to detail.

”  
Nick Nairn, Chef





## A COMMITMENT TO SUSTAINABILITY

We take pride in our commitment to sustainability, ensuring that every aspect of our production aligns with eco-friendly practices and environmental responsibility.

Everything is made at our energy-efficient production facility on the farm in scenic Aberdeenshire, with the full range of oils prepared from the original base ingredient of our Great Taste Award-winning Scottish Extra Virgin Cold Pressed Rapeseed Oil.

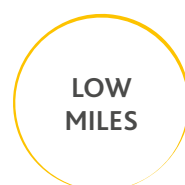
### Zero Waste, Maximum Impact

**Waste isn't a concept here; it's a resource.** Within the efficient processes in our technologically advanced production facilities on the family farm in Aberdeenshire, nothing is non-recyclable.

We ensure by-products serve as valuable livestock and animal feed, or is utilised as fuel to power and heat our production facilities in the biomass we invested in.

Every by-product, including cereal straw, unusable crushed seeds and even excess packaging, finds purpose in our strict 0% waste policy.

Provenance remains as important as ever and with our dedicated team, we ensure that the same passion, attention to detail and quality ingredients still goes into every bottle we make.



### Environmentally Conscious Growing Practices

The journey begins in our fields, where the growth of our crops is closely monitored to harmonise with the environment.

We take pride in using natural ripening methods, ensuring that every step of the process reflects our commitment to sustainable agriculture.



### Powering the Future

Our production facility stands as a testament to sustainable energy.

With the recent introduction of Solar Panels across the roofs of the buildings, these deliver over 180 kilowatts of solar power, providing the energy needed to run the bottling, pressing, and office spaces.

85% of our current power requirement is supplied by process by-products and solar power, showcasing our dedication to utilising every resource efficiently.

This investment sets us on the path to becoming one of the greenest Cold Pressed Rapeseed Oil Producer in the UK, making every Mackintosh of Glendaveny product a symbol of sustainability.



### A Green Revolution in Progress

To ensure low food miles, and reduce any unnecessary transport, the rapeseed which is not grown on our family farm, is sourced from local, trusted farmers within a 20 mile radius of our site, ensuring quality and provenance.

And now, with our own modern articulated lorry, we work hard on load utilisation to ensure this only goes on the road when it is full.

By choosing Mackintosh of Glendaveny, you're not just selecting premium products; you're supporting a vision.

BE PART OF OUR GREEN JOURNEY AS WE REDEFINE WHAT IT MEANS TO BE A RESPONSIBLE AND ECO-CONSCIOUS PRODUCER



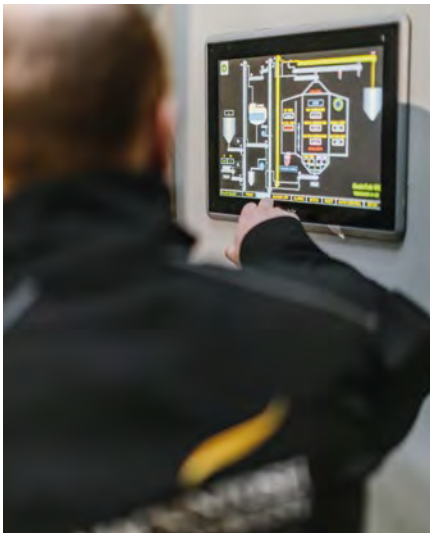
# QUALITY CONTROL

To ensure you always enjoy an exceptional Cold Pressed Rapeseed Oil, we invested in state-of-the-art technology. At intake this tests each individual load of seed, rejecting those which do not meet our exacting standards.

Only then do we dry the seed to reduce the moisture content, which is essential for the best results when cold pressing, and for storing safely too. We store everything on site to ensure the seed remains as fresh as possible, before cleaning the natural debris such as stalks and pods before moving onto the cold press, which draws out the rich natural oil, it's beautiful golden colour and nutritional benefits. Once the oil has had time to settle, we filter it several times to ensure it's as pure as possible before bottling at our family-farm.

**Products that not only taste good, but also contribute to a greener world.**

Our sustainable and efficient production process ensures a low carbon footprint.





# CATERING TO ALL YOUR CULINARY REQUIREMENTS

From 2.5 Litre containers to 1000 Litre IBC transportable tanks, the range ensures the perfect solution for every kitchen, big or small, delivered throughout the UK and internationally.

Whether you're a small business, a large busy hotel, or an industrial kitchen, Mackintosh of Glendaveny provides flexible bulk solutions never compromising on the premium quality that defines us.

## Extra Virgin Cold Pressed Rapeseed Oil

Your go-to for natural goodness, offering health benefits, versatility, and a delightful light nutty flavour.

- 500ml bottle
- 250ml bottle

APPROX. 18 MONTHS SHELF LIFE

## Infused Extra Virgin Cold Pressed Rapeseed Oils

Available in 250ml and 500ml bottles in cases of 12, our range of naturally infused oils add an extra layer of flavour.

- Basil Infused Cold Pressed Rapeseed Oil
- Lemon Infused Cold Pressed Rapeseed Oil
- Garlic Infused Cold Pressed Rapeseed Oil
- Jalapeño Chilli infused Cold Pressed Rapeseed Oil
- Ginger Infused Cold Pressed Rapeseed Oil

APPROX. 18 MONTHS SHELF LIFE

## Bulk Cold Pressed Rapeseed Oil

- 500ml Plastic Bottle
- 2.5 Litre Containers
- 5 Litre Containers
- 20 Litre Containers
- 200 Litre Drums
- 1000 Litre IBC Transportable Tanks: The ultimate convenience for industrial-scale operations, ensuring a seamless and efficient supply chain.

A retail outlet, a bustling foodservice establishment, or a food manufacturer, we've got the capacity and flexibility to meet your unique requirements. Our commitment to deliver quality and customer satisfaction is unwavering.

Contact us today to find out more.

## Christmas Gift Sets & Bespoke Hampers

Share the love of Mackintosh of Glendaveny with our thoughtfully curated gift sets – perfect for any occasion.

Contact us to discuss your specific requirements, our team will help you find the right solution tailored to your needs.





# PRIVATE LABEL

We proudly produce own label Extra Virgin Cold Pressed Rapeseed Oil. From major British supermarkets to independent businesses, independent stores to hotels and restaurants’.

Our **bespoke service** allows you to showcase your brand and messaging on the bottle and can happily provide our oil in large volumes to suit your needs.

From your own restaurants branding on a bottle displayed on a table, to independent retail brands, we’d be delighted to discuss the various options available further.



# FOOD SAFETY & AWARDS

A BRCGS awarded facility since 2016.

Our modern facility has the highest food safety standard accreditation award, setting the benchmark for good manufacturing practice, helping to provide standardisation and assurance on safety, quality, and operational criteria.



Since 2009, we’ve had the privilege of receiving numerous business, industry, and product innovation awards, which we humbly display at our headquarters. Among them are 10 esteemed **Great Taste Awards** from **The Guild of Fine Food**, including the prestigious 3 Star accolade. Additionally, we’ve been honoured with recognitions such as Business Growth, Entrepreneur of the Year, and environmental sustainability awards. We’re genuinely grateful for these acknowledgements, as they reflect our ongoing commitment to excellence and responsible practices.



North East Scotland Food & Drink Awards  
Celebrating excellence & innovation







**Gregor Mackintosh**  
Managing Director

**Mackintosh of Glendaveny Limited**  
Mains of Buthlaw, Glendaveny, Peterhead,  
Aberdeenshire AB42 3EA

**Office:** +44 (0)1779 876876

**Mobile:** +44 (0)7876 474 546

**WhatsApp:** +44 (0)7876 474 546

**Email:** [sales@mackintoshofglendaveny.co.uk](mailto:sales@mackintoshofglendaveny.co.uk)

[mackintoshofglendaveny.co.uk](http://mackintoshofglendaveny.co.uk)

  [mackintoshofglendaveny](#)