

Bute Island Foods Ltd, Rothesay



Bute Island Foods Ltd supply award winning sheese products which are dairy free, gluten free, non-GMO and certified vegan & kosher cheese alternatives that are both healthy and delicious - perfect for any plant based diet or those with special dietary restrictions such as gluten intolerance.

Sheese was born in 1998 around a farmhouse kitchen table and in 1994 Bute Island Foods completely renovated a very small derelict stone building on the Isle of Bute and established the first official production of hand crafted Sheese in the completely animal and dairy free site.

With the current board of directors who purchased the company in 2003, they have been responsible for big changes in the business, where they moved premises, added new products and found a greater demand on the high street.

Due to the greater demands, they approached Albannach Einnseanair Ltd, their current refrigeration service provider to design them a purpose built blast chill with remote monitoring. After discussion and order was placed for an energy efficient blast chill with low GWP refrigeration and controls where they could operate the blast as a holding chill area as well.

Director Gary Chrifton said, "With the investment of the new equipment we can meet the product demands of our ever expanding business. Albannach Einnseanair Ltd carried out the design, installation and commissioning to the high standards we demand and we are very pleased with our investment.

Operations Manager Gary Dickinson said "One problem with producing on an island is getting service providers. Since we started working with Albannach Einnseanair Ltd we have the confidence to know they are only one phone call away. A very reliable Company."

