



**THE SCOTCH
BUTCHERS
CLUB**

APPLICATION FORM

Standard Membership Membership Plus (Please tick your preferred option).

Part One: Company Information

Company Name _____

Address _____

Telephone _____ Fax _____ Email _____

Website _____ Membership Number _____

Contact Name _____ Closing Day(s) _____

Part Two: Purchasing Information

Do you buy dead-weight or live-weight? Dead-weight Live-weight

If dead-weight, who are your major suppliers of Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork and what are the approx. average monthly or annual volumes in kgs? (Please indicate whether using average monthly or annual figures).

	<i>Abattoir</i>	<i>Supplier</i>	<i>Plant No.</i>	<i>Average Monthly/ Annual Volume in kgs</i>
Beef	Primal			
	Bone-in			
	Pre-packaged			
Lamb	Primal			
	Bone-in			
	Pre-packaged			
Pork	Primal			
	Bone-in			
	Pre-packaged			

(If live-weight, which plant(s) do you use for slaughter?)

	<i>Abattoir</i>	<i>Plant No.</i>
Beef		
Lamb		
Pork		

Only animals which have been born and reared on QMS assured farms in Scotland are eligible to be classed as Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork.

(QMS will verify this information with the listed suppliers)



Part Three: Sales Information

Do you have any catering accounts?

YES NO

If yes, what approximate % of your sales are catering accounts vs retail/mail order?

% catering _____ % retail/mail order _____

Do any of these catering customers request Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork products?

YES NO

Please provide details of catering customers requiring a Catering Certificate and state whether they are supplied with Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork. A separate certificate will be issued for each species. Please put additional names on a separate sheet.

<i>Customer Name & Address</i>	<i>Telephone</i>	<i>Supplied with beef, lamb or pork?</i>

By applying for such certificate you guarantee that your customer will only sell Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork to their own customers or indicate otherwise to avoid any consumer misunderstanding.

Countries of origin of meat sold on premises and/or through website or mail order:

% of average monthly or annual sales value by country and volume of sales in kgs.

(Please indicate whether using monthly or annual figures).

	<i>Average Monthly/Annual Sales %</i>			<i>Average Monthly/Annual Volume in kgs</i>		
	<i>Beef</i>	<i>Lamb</i>	<i>Pork</i>	<i>Beef</i>	<i>Lamb</i>	<i>Pork</i>
Scotch/Specially Selected						
UK						
Irish						
Other						

If meat sold within your premises is not solely Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork, please indicate otherwise. Please note that it is illegal to mislead consumers on origin and therefore all guarantees should be put in place to avoid misleading the consumer.

Members of the Scotch Butchers Club are automatically registered with the Quality Meat Scotland Quality Assurance Scheme to use the Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork labels. This registration covers usage of the label on primal cuts and processed/manufactured product.

By joining the club, you:

Undertake to source and subsequently correctly label your meat from a supplier approved by Quality Meat Scotland and are a stockist of Scotch Beef PGI, Scotch Lamb PGI and/or Specially Selected Pork.

Agree to the terms and conditions of using the Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork labels. These terms and conditions are available from Quality Meat Scotland on request.

Allow an unannounced assessment of the premises this membership refers to in order to audit traceability systems.

Please sign and date to agree to the above terms and conditions.

Signature: _____

Name: _____ Date: _____

PLEASE COMPLETE THE FORM AND ENCLOSE IT WITH YOUR CHEQUE FOR EITHER "STANDARD MEMBERSHIP" OR "MEMBERSHIP PLUS" MADE PAYABLE TO "QUALITY MEAT SCOTLAND" IN THE PRE-PAID ENVELOPE. A RECEIPTED VAT INVOICE WILL THEN BE ISSUED.