



# Bakeries of the Future...

Retsol Foods is a frozen bakery and prepared meals (deli) food manufacturing business with four manufacturing facilities in Gabarone & Lusaka

As Retsol Foods core values of family and pride remain paramount to create an environment where customers, suppliers and employees feel confidence and trust in our range of quality bakery and prepared meal (deli) products.

As a supplier to the sub Saharan retail industry Retsol Foods business objective is to use innovative food technology to maximise customer retail profitability.

**Global trends show that with increased consumer demand for quality baked goods, the use of technological advances in par-baked and pre-packed bakery products is the way forward for bakeries of the future.**

Par-baked frozen products can be used to evoke the senses whilst pre-packed speciality products produced at central bakery facilities can add product variety without having to add the necessary complexities (staff, electricity, etc.) to on-site bakeries. This saves time, space and money whilst providing customers with a consistent product that is as good as being baked from scratch on-site.

Our first range of frozen pre-packed products are now available for you to order – providing you a sustainable competitive advantage by ensuring adherence to food safety regulations, consistent quality, low wastage, lower operating costs and great profit margins.



## Food Safety & Traceability

Retsol Foods has internationally accredited food safety manufacturing facilities. And every product is batch coded for full ingredient and product traceability – from “farm to fork”.



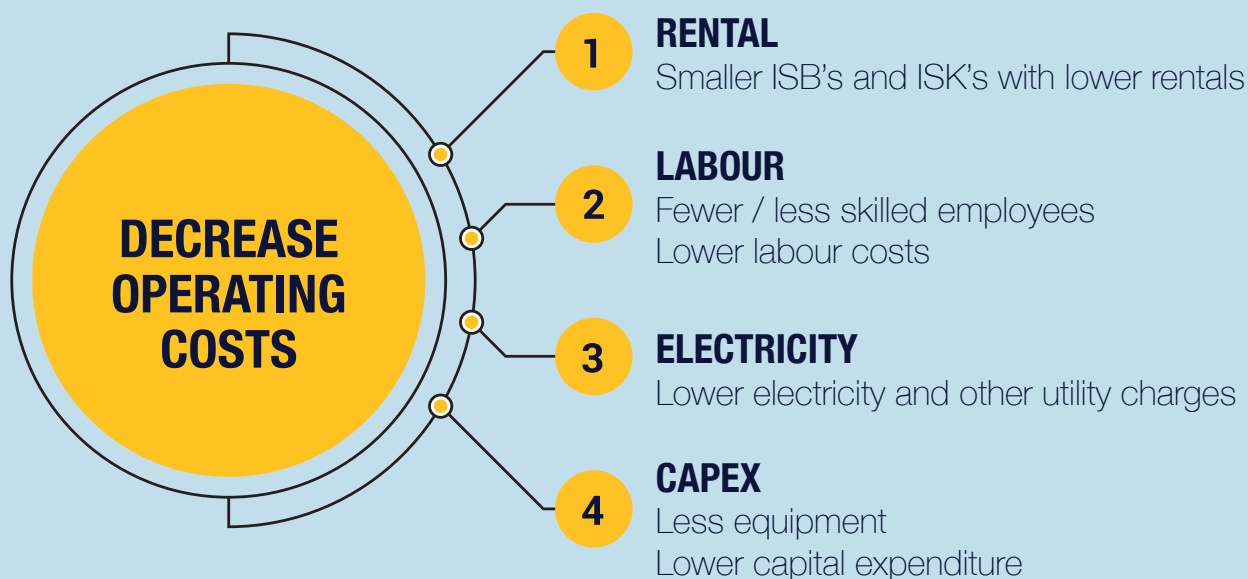
Retsol Foods distribution partners adhere to internationally compliant cold chain and distribution systems.

## Decrease Operating Costs

Traditional ISB's and ISK's have high operating costs with large manufacturing areas (high rentals), highly skilled employees (high labour costs) and expensive kitchen / bakery equipment requiring large amounts of electricity (electricity prices are increasing every year).

International Food Retailers are moving away from these traditional ISKs and ISBs, towards smaller, more technologically driven retail models.

The Retsol Foods product range means decreased operational costs through:



## New Product Development

Retsol Foods has qualified chefs, master bakers and food technologists that are continuously developing new products. Retsol Foods is in association with both local and International Chefs Associations and keeps abreast of international food trends and innovations.



# 4 Easy steps to maximising Retail profit

Retsol Foods range of frozen Bakery and Deli products allow retailers to maximise profit in four easy steps ...

1

**Order  
weekly**

**Defrost daily**

2

3

**Display-on-  
demand**

**Sell by  
customer**

4

