

About the Company



Topaz Mel OOD is the largest milling complex in Bulgaria and among the state-of-the-art complexes in Europe, boasting more than 15 years of history.

It occupies an area of 83 000 sq. m. in lands of the Tserkovski village, Karnobat municipality, featuring three mills.

The first mill was commissioned in 2001 and is equipped with machinery of the Czech company **PROKOP**, and the other two are designed

and equipped by the Swiss company **BÜHLER** – a global leader in the milling industry .

Topaz Mel OOD is also a large scale producer of wheat in the country.

Its plots are located in the area of the town of Karnobat and are planted with the best Bulgarian, Austrian, German, and French varieties of common wheat, beginning in 2013 Austrian varieties of durum wheat are also planted in some of the plots.



Silo facility

The silo facility of **Topaz Mel OOD** has a total capacity of 120 000 tons. It is equipped with automated control system, which enables better storage of the wheat.

It has a grain dryer with a capacity of 100 tons/hour.

Grain is received at five automated unloading sites with a total capacity of 350 tons/hour.

Quality grading of the grain takes place at a reception laboratory furnished with state-of-the-art equipment. An average sample is taken from each vehicle by means of an automated sampling device.

Once comprehensive analysis is made, the wheat is cleaned, sorted, and stored in the silo units by batches with certain quality indicators.





BUHLER

BUHLER

BUHLER

Production

The grain processing capacity at the milling facility of **Topaz Mel OOD** is 900 tons in 24 hours.

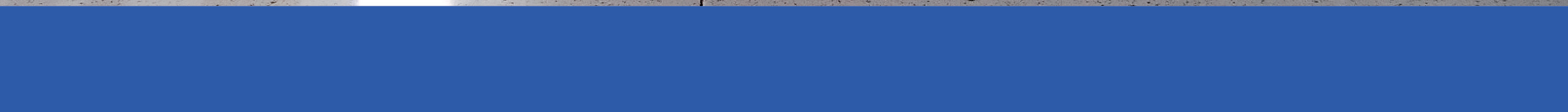
The mills have the highest grade milling equipment, which ensures conduct of hi-tech process, with resulting high-quality milled products.

To warrant product safety the system features installed sterilizers and metal detectors.

All processes and units in the milling facility are linked to a quality management system, which ensures full traceability of the products and the ability for comprehensive control at each stage - from production to sale of the produce to the end customer.

The Company has an automated mixing plant enabling production of various types of flours for the bread and confectionery industry, as well as flours with parameters predefined by the customer.





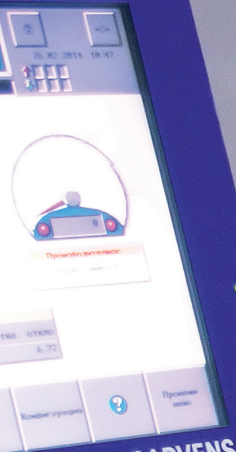
Quality

To warrant the quality of finished products **Topaz Mel 00D** has four equipped laboratories. Their hardware comes from the global leaders Brabender, Perten, Chopin, Foss, and others. Through those labs the Company is able to continuously monitor the quality of both the incoming raw material, as well as the processes of storage, processing, and packaging of the flours produced.

At the **Topaz Mel 00D** laboratories is performed control over the main physio-chemical indicators and rheological properties of each type of flour. As a result of the ongoing and strict quality control, the customers of **Topaz Mel 00D** get flours of consistently high quality.



LER TOLEDO



GARVENS
Checkweighing



Innovations

Apart from the common types of flours, **Topaz Mel 00D** also produces and markets a wide range of specialized flours. The Innovations department was set up for purposes of development and putting into production such flours.

The Company has equipped a mini-bakery for laboratory baking where it tests the quality of new flours, which is the final stage in the end product control.

The entire team's efforts focus on meeting customer requirements as best as possible and on putting out new products on the market.



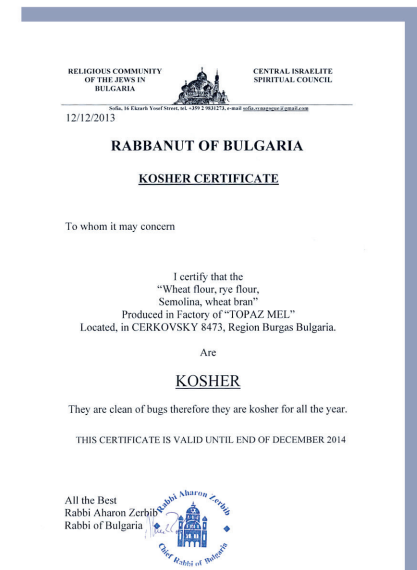


Certificates and audits

Topaz Mel OOD has successfully implemented the following food quality and safety certificates:

- **HACCP** – a hazard analysis and critical control points certificate
- **ISO 9001:2008**
- **ISO 22000:2005**
- **A Hechsher (Kosher-approved) certificate**

At the requests of existing customers of **Topaz Mel OOD**, among which **Nestle, Samex, AmRest Bulgaria EOOD** (for **KFC** and **Pizza Hut**), the company successfully passed food safety and quality audits and was approved as supplier for the above companies.





Our advantages



- Consistent and high quality guaranteed;
- We manufacture a significant part of the raw material;
- Flexibility and production of products by customer's requirements;
- A team featuring the best professionals;
- A network of key partners;
- Ongoing investment in technology and innovations;
- Own vehicle fleet containing new vehicles for delivery of bulk- and packaged flours.



Products and services

- general purpose- and specialized flours of common wheat, semolina and semolina flours, as well as durum wheat flours and rye flours
- packaged flours supplied in packages of 1kg, 5 kg, 25 kg, and 50 kg
- development and production of flour correctors
- wheat bran – granulated and non-granulated
- hay and other forage products



FLOUR TYPE 500

Suitable for different types of bread, bakery products and pastry.



FLOUR TYPE 500 EXTRA

Suitable for bread toast and deluxe bakery products, hamburgers, etc.



FLOUR „ZHITKO“

Suitable for the production of brown breads and bakery products.



PIZZA FLOUR

Suitable for the production of pizza bases, with typical uniform porosity of the crumb.

„BANITSA“ FLOUR

Suitable for the production of banitsa, phyllo dough sheets and other yeast free dough types.

„BANITSA“ FLOUR EXTRA

Special flour, which guarantees the necessary elasticity and stretching of the dough.

Products



FLOUR SERIES MILLED UNDER THE APPROVED STANDARD „BULGARIA“

Suitable for different types of bread and bakery products and pastry, under the approved Standard „Bulgaria“.



BREAD FLOUR

Suitable for different types of bread and bakery products.



FLOUR FOR BAKED GOODS

Suitable for the production of a wide range of baked goods, both with and without filling.



FLOUR FOR WAFERS

For the wafers production. The structure of the baked products is homogeneous and with distinct crispness.



EASTER BREAD FLOUR

The baking products have high volume, smooth and intensely colored crust and specific fibrous structure.



FLOUR TYPE 400

Suitable for fine pastries and special bakery products.

Products



FLOUR FOR CROISSANTS CLASSIC

For the production of croissants and multi-layered dough products (puff pastry), with multi-layered crumb.



SPONGE CAKE FLOUR

For the production of sponge cake bases and cakes. The crumb has an elastic structure and uniform porosity.



FLOUR CLASSIC

Suitable for different types of bread and bakery products and pastry.



Products description

Flour Type 500 – quality flour suitable for different types of bread and bakery products and pastry.

Bread Flour – universal white (all purpose) flour suitable for bread and bakery products.

Flour Type 700 – suitable for white bread (known as „Dobrudja“), different bakery products and some types of wheat-rye bread.

Flour Type 1150 – darker (light brown) flour, which is used for the production of light brown bread (known as „Tipov“) and as ingredient for the preparation of certain dietary and low calorie breads. The bakery products made with this flour are of small volume, small and uniform porosity, specific color and flavour.

Brown flour – with ash content from 1,600 to 2,900 ash units. It can be used for the production of brown bread, fodder, alcohol, and etc.

Flour „Zhitko“ – suitable for the production of brown breads and bakery products. It features a very good balance between high quality, high ash content and low calorific value. It can be used either alone or in combination with other types of flour.

„Graham“ Flour – whole wheat flour suitable for the production of whole grain, healthy bread. Rich in fibers, vitamins of group „B“, minerals and etc. It is produced by special technology which preserves its valuable nutritional qualities. This type of flour can also be added as an ingredient for other types of bread. The baked loafs have standard volume, specific taste and flavour.

Flour Type 500 Extra – high quality special flour suitable for bread toast and deluxe bakery products, hamburgers, and etc.

Flour for Baked Goods – flour suitable for the production of a wide range of baked goods, both with and without filling. This flour has constant and stable baking properties, which guarantee the desired specific shape and volume of the goods.

„Banitsa“ Flour – suitable for baking goods made of phyllo dough sheets, (known as „Banitsa“); special flour, which guarantees the necessary elasticity and stretching of the dough for the production of banitsa, phyllo dough sheets and other yeast free dough types. We offer 2 types of this flour: „Banitsa Classic“ and „Banitsa Extra“.

Pizza Flour – suitable for the production of pizza bases for various types of technology. The pizza bases have the typical uniform porosity of the crumb.

Flour Type 400 – suitable for fine pastries and special bakery products.

Sponge Cake Flour – suitable for the production of sponge cake bases and cakes. The crumb has an elastic structure and uniform small porosity. We offer two types of this flour: with an ash content not exceeding 0,555 ash units, and the economical version, with ash content not exceeding 0,680 ash units.

Flour for Wafers – this flour is consistent with the technology for the wafers production. The structure of the baked products is homogeneous and with distinct crispness. This flour ensures a good flow (pouring) of the wafer dough. There are two types of flour for wafers - white (with ash content not exceeding 0,555 ash units) and the economical version (with ash content not exceeding 0,680 ash units).

Biscuit Flour – flour of selected wheat with specific water absorption suitable for biscuits, cookies and crackers. This flour ensures the proper dough consistency, which facilitates dough rolling, cutting and maintaining the desired shapes.

Easter Bread Flour – this flour has high gluten content and is intended for dough rich in sugar and fats. The baking products have high volume, smooth and intensely colored crust, specific fibrous structure and the typical palatable aroma and taste.

Flour for Croissants – special flour with high-gluten contents, intended for the production of croissants and multi-layered dough products (puff pastry). Baked products are fragile, with multi-layered crumb, crispy crust and specific fragrance. We offer two types of such flours: „Croissant Classic” and „Croissant Extra”.

Flour series milled under the approved Standard „Bulgaria”

We produce flours of the types „White”, „Dobrudzha” and „Tipov” under the approved Standard „Bulgaria”. These products are accompanied by a special certificate issued by an accredited laboratory pursuant to the requirements of this standard.

Rye Flour Type 1000 – this flour is suitable for healthy and dietary nutrition, rich in natural fibers good for healthy diets, vitamins, minerals and etc. The bakery products made from this type of flour improve the function of the gastrointestinal tract, lower the risk of cardiovascular diseases, and have a favourable effect on the insulin and glucose metabolism. It is suitable for diabetics. Breads made from rye flour have a dark brown color, small volume, poorly developed porosity and moist crumb.

Wheat Bran – wheat bran is used in the production of dietetic breads. They are also used for bread decoration.

Durum Wheat Flour – this flour has good baking quality, it is suitable for the production of bread and bakery products, and as an ingredient for the preparation of other types of bread. This flour may also be used for the manufacture of certain types of pasta.

Wheat and Rye Meal – a specific product that can be used as an ingredient in brown breads.

Cleaned Wheat Kernels – they are used for making a brown bread called „Bonus” or other bread types at the preference of customers. This product can be manufactured with the parameters requested from the customers.



WIELTON

MISTER ALPINE



WIELTON

WIELTON

WIELTON

Distribution - markets

Topaz Mel OOD has its own distribution network covering 100% of the country's territory, thus being able to sell its produce throughout Bulgaria.

Topaz Mel OOD's trade reps have undergone extra training in bread production and milling.

The Company has a subsidiary in Greece where it has successfully been expanding its market positions for more than 5 years now.

Topaz Mel OOD is successful in exporting its produce in many countries in Europe and worldwide, some of these being Greece, Romania, Italy, the Czech Republic, as well as Turkey, Cyprus, Algeria, Morocco, etc.



Our partners



Our partners exceed 800 large-scale, medium-scale and small-scale producers of bread, confectionery, and wholesalers and retails, including some large retail chains.



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