



# TOPAZ MEL

## The Bulgarian Mill

Topaz Mel Ltd.

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The higher a flour's protein content, the more structure and elasticity it will lend a dough.

The lower a flour's protein content, the better for cake and pastry bakery.

We know how to produce all.



# Our Advantages

-  **Quality** Consistent and high quality guaranteed
-  **Quantity** Large Silo facility and production capacity
-  **Wheat** We grow a significant part of the raw material
-  **Technology** Ongoing investment in technology and innovations
-  **Own vehicle fleet** Own fleet for delivery of bulk and packaged flour
-  **Contract Manufacturing** Flexibility and production of products by customer's requirements

**TOPAZ MEL**

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We have produced near 20 000 000 packages of flour last year

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## PRODUCTS

We have variety of flours including specialised. We develop own brands as well as we produce under contract manufacturing

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## MARKETS

We are based in Bulgaria, have a subsidiary in Greece and export to Europe, Middle East and Afrika.

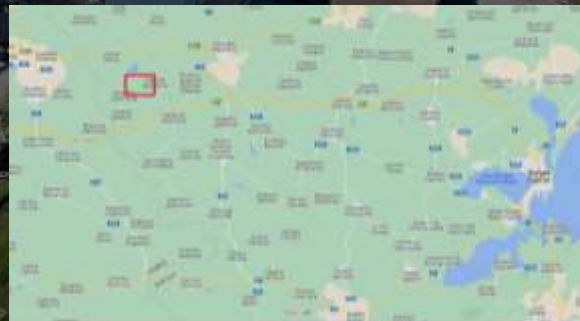


## TOPAZ MEL

Topaz Mel Ltd. is the largest milling complex in Bulgaria and among the state-of-the-art complexes in Europe, boasting more than 25 years of history.

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

The milling complex is situated only 5 km from highway Sofia - Burgas and 60 km from Port of Burgas, and 320 km from Sofia. The border of Romania at Ruse is 220 km away, and the one of Turkey is 100 km away.



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The first mill was commissioned in 2001 and is equipped with machinery of the Czech company PROKOP.

The next two mills have been designed and equipped by the Swiss company **BÜHLER** - a global leader in the milling industry.



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Topaz Mel Ltd. is also a large-scale producer of wheat in the country with cultivated lands exceeding 45 ha.

The fields with wheat are located in the large rural area of the town of Karnobat and are planted with the best Bulgarian, Austrian, German, and French varieties of common wheat, as well as durum wheat.

The region has longstanding traditions in grain cultivation, milling and baking.



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## **SILO Facility**

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

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

## **SILO Facility**

The silo facility has a total capacity of 130 000 tons.

The facility is equipped with automated control system, which enables efficiently storage of the wheat.







## **SILO Facility**

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

## **SILO Facility**

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.





## Production

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.

## Production

The grain processing capacity at the milling complex 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.





## Quality

Laboratories performs 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** have variety of flours with consistent high quality.

## Quality

To warrant the quality of finished products there are four fully equipped laboratories from global leaders as **Brabender, Perten, Chopin, Foss**. Through those labs we are 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.





## Innovation

The Company has equipped a mini-bakery for laboratory baking where it tests the quality of new flours, which is the final stage of the product control. Every flour should have predictable performance and meet expectations every time.

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

## Innovation

Apart from the common types of flours, **Topaz Mel** 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.







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

- HACCP - a hazard analysis and critical control points certificate
- ISO 9001:2015
- ISO 22000:2018
- A Hechsher (Kosher-approved) certificate

At the requests of existing customers of Topaz Mel OOD, among which Nestle, Bella Bulgaria, 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.



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# 20,000,000

Produced variety of flour packages in 2022

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# TOPAZ MEL - The Mill



## OWN BRANDS

We develop own brand  
in our home country  
Bulgaria and abroad



## PRIVATE LABEL /CONTRACT MANUFACTURING

We produce variety of  
flour packages by client's  
requirements



## WHEAT BRAN

We offer wheat bran -  
food means for  
animals

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# Private label / Contract Manufacturing

- We can produce your Private label flour in packages of 1 kg, 5 kg, 25 kg.
- We can secure the logistics and deliver it to your supermarket facilities in Europe.
- We can develop a special type of flour following your requirements, packaged it and deliver it to the agreed locations according contract manufacturing conditions.
- We have a special conditions with printing houses and we can offer good prices of the packages and print up to full colors.
- There are certain requirements for a minimum order.



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# Contract manufacturing



## CASE

Contact us and present your ideas and requirements for the flour and the final product.



## Work on Details

We will work together with you and our professional team of technologists, marketers and logistics specialists in detail towards your ideal product.



## Result

After your approval of the presented product and following the contract conditions we will deliver the product.

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# Production line – own brands



**b2c**

We produce and develop our consumer brands in 1 kg and 5 kg package



**b2b**

Our own brands for businesses are packaged in 10 kg, 25 kg and 50kg



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# BRAND OVERVIEW



1 kg



5 kg



25 kg

## ТОПАЗ МЕЛ КЛАСИКА

### Flour Type 500

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

**ТОПАЗ МЕЛ**

# BRAND OVERVIEW



## ТОПАЗ МЕЛ EXTRA

### Flour Type 500 Extra

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



## ТОПАЗ МЕЛ SLADKAR

### Flour Type 400

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



## ТОПАЗ МЕЛ BANITSA

### Flour Type 500 "Banitsa"

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

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# BRAND OVERVIEW



## ТОПАЗ МЕЛ WHITE

### Flour Type 500

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



## ТОПАЗ МЕЛ TIPOVO

### Flour Type 1150

Light brown flour used for the production of light brown bread (known as „Tipov“) and as ingredient for the preparation of certain dietary and low calorie breads.

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# BRAND OVERVIEW



## ТОПАЗ МЕЛ EASTER BREAD

### Flour Type 500

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



## ЖИТКО

### Flour Type 500

Suitable for the production of brown breads and bakery products.

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# BRAND OVERVIEW



## ТОПАЗ МЕЛ BANITSA EXTRA

### Flour Type 500

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



## ТОПАЗ МЕЛ TYPE 400

### Flour Type 400

Flour suitable for fine pastries and special bakery products.



## ТОПАЗ МЕЛ PIZZA

### Flour Type 500

Suitable for the production of pizza bases for various types of technology. The pizza bases have the typical uniform prosity of the crumb.

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# BRAND OVERVIEW



## ТОПАЗ МЕЛ BREAD

### Flour Type 600

Universal white (all purpose) flour suitable for bread and bakery products.



## ТОПАЗ МЕЛ DOBRUDJA

### Flour Type 700

Suitable for white bread (known as „Dobrudja“), different bakery products and some types of wheat-rye bread.



## ТОПАЗ МЕЛ TYPE 1150

### Flour Type 1150

Light brown flour used for the production of light brown bread.

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# BRAND OVERVIEW



## TOPAZ MEL WAFER

### Flour Type 600

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



## TOPAZ MEL BISCUIT

### Flour Type 500

Flour of selected wheat with specific water absorption suitable for biscuits, cookies and crackers.



## TOPAZ MEL CROASANT

### Flour Type 600

Special flour with high-gluten contents, intended for the production of croissants and multi-layered dough products.

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# BRAND OVERVIEW



## TOPAZ MEL RYE

### Flour Type 1000 RYE

Flour is suitable for healthy and dietary nutrition, rich in natural fibres good for healthy diets, vitamins, minerals and etc



## TOPAZ MEL WHOLE WHEAT

### Flour Type 1750

Suitable for the production of wholesome bread. Rich in fiber, B vitamins, minerals and more. It is made by a special technology that preserves its valuable nutritional qualities.



## TOPAZ MEL GRAHAM

### Flour Type 1000

Whole wheat flour suitable for the production of whole grain, healthy bread. Rich in fibers, vitamins of group „B“, minerals and etc.

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# DISTRIBUTION. MARKETS

Topaz Mel OOD has it's own distribution network covering Bulgaria. Our trade agents have undergone extra training in bread production and milling.

We have own fleet of vehicles for transportation of bulk and packaged flour.

The Company has a subsidiary in Greece where it has successfully been expanding its market positions for more than 11 years.



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Some of the countries in Europe where we have exported last 2 years are Greece, Romania, France, UK, as well as Cyprus, Luxembourg, Montenegro, Moldova, Kosovo etc.

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# Topaz Mel Partners



## Our partners

Our partners exceed 1,000 large-scale, medium-scale and small-scale producers of bread, confectionery, and wholesalers and retails, including some large multinational retail chains in Bulgaria and abroad.

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# THANKS!

Do you have any questions?

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