



Date: **14th May 2026**

Business Reference: **38029**

About the Business:

[PRICE DROP] Cash-Generating Biltong Shop Opportunity

This well-established biltong shop combines retail and on-site manufacturing, delivering strong margins and consistent quality control. With steady walk-in trade and no direct in-centre competition, it offers a turnkey opportunity for an entrepreneur seeking immediate cash flow and growth potential.

[PRICE DROP] Cash-Generating Biltong Shop Opportunity



Sector: **Food**

Asking Price:

R 280,000

Monthly Profit:

R 15,492

Asset Value:
R 150,000

Stock Value:
R 0

Yearly Net Profit :
R 185,909



Business Report

Fully describe the business's activities?

Core activities include:

- In-house production of biltong and droëwors
- Retail sales direct to the public
- Sourcing and preparation of raw meat
- Processing, drying and packaging of finished products
- Stock control and supplier management
- Daily cash handling and point-of-sale operations

The vertically integrated model ensures:

Quality consistency

- Strong gross margins
- Controlled input costs
- Fresh product availability

Operations are streamlined, with established production processes and a loyal, repeat customer base.

How does the business operate on a daily basis?

One day a week is dedicated to the preparation and processing of raw meat, followed by spicing, curing and controlled drying, with ongoing monitoring and quality checks, after which products are packaged and labelled for retail sales through steady walk-in trade.

Replenishing display stock throughout the day

Supplier coordination and stock management

The owner oversees production standards and cash control, supported by trained staff handling retail and preparation.

The operation runs efficiently with established systems, ensuring consistent product availability and steady daily turnover.

What Advertising/Marketing is carried out?

None

What competition exists?

There is no immediate direct competition within the same shopping centre.

While supermarkets, butcheries and independent snack retailers operate in the broader area, none trade directly alongside this business in the centre itself.

How could the profitability of the business be improved?

Additional complementary products are stocked to increase basket size, enhance customer choice and maximise overall revenue per transaction.

Give a breakdown of staff/ functions/ length of service?

Owner - preparing product

Two retail salespersons manage daily customer service, point-of-sale transactions and in-store merchandising.

Do any have management potential?

No

How involved is the Owner in running the business?

One day per week is dedicated to structured product preparation and processing to ensure consistent stock availability.

When does the current lease end?

Ended, new 3 years lease available

What are the trading hours?

Mon Sat 09:00 - 19:00

Sun 09:00. -17:00

What are the main assets of the business?

Key assets include:

- Industrial meat processing equipment (mincer, hydraulic and hand stoppers, slicer, biltong cutter)
- Drying infrastructure (drying cabinets, wooden and steel drying racks, ventilation fans)
- Cold storage capacity (multiple freezers including display freezer units)
- Retail equipment (counter scales, Samsung till system, display counters and shelving)
- Packaging equipment (vacuum machine and heat sealer)
- Workstations and stainless steel preparation tables
- Power backup system (inverter and deep-cycle batteries)
- Safety and security equipment

The operation is turnkey and fully operational.

Strengths?

On-site manufacturing ensures quality control and strong margins

No direct in-centre competition

Consistent walk-in and neighbouring foot traffic

Established production systems

Fully equipped, turnkey operation

Loyal repeat customer base

Weaknesses?

Reliance on physical foot traffic

Limited scalability without additional space

Owner involvement in production

Opportunities?

Wholesale supply to local retailers

Online and delivery channels

Product line expansion

Corporate gifting and hampers

Threats?

Rising meat input costs

Loadshedding and power disruptions

New competitors entering the area

Economic pressure affecting discretionary spend

What is the reason for the sale?

The owner is selling due to health-related reasons.

The decision is not performance-driven but personal in nature. The business remains operational, profitable and fully functional, with established systems and staff in place.

This presents an opportunity for a new owner to step into a stable, income-generating operation without having to build from scratch.