

# **About Us**



Eendag Meule, also referred to as e-Milling, is a medium sized maize mill in the town of Bothaville in the Free State – South Africa. Bothaville is widely recognised as the maize capital of South Africa and we purchase 100% of our raw materials from within the Bothaville district.

The company was established in August 2006 and actively commenced production in May 2008. We currently have a capacity of more than 30 tons per hour and our products include a variety of maize meals and stamp. e-Milling is driven by customer satisfaction and we strive to keep customer relations strong by supplying the best range of quality products at competitive prices.

Eendag Meule installed our first fully automatic Robot and bag placing system in 2014. The second Robot line follows in 2017, and in 2020 we upgraded to 4 fully automatic Robot lines. With unrivalled speed and reliability, the technology improvement enables us to provide fast, quality service to our customers.

We are passionate about going green and have completed Phase 1 of our green plan, which sees two of our 3 mills running on solar power. Phase 2 will result in all our operations running off solar power from 2021/2022.

We at Eendag Meule Bothaville (Pty) Ltd believe in finding the balance between technology and manual labour with a group of 100 full time employees reaping the rewards of a positive work ethic. We believe we have all the ingredients to build a mill which will benefit not only our community, but also to our great nation and surrounding countries.

### **Green Power**

Solar energy is a natural form of energy which does not contribute to global warming. Unlike fossil fuels, solar panels don't release any greenhouse gases, carcinogens, carbon dioxide or other poisonous gases. Eendag Meule is one of few mills in Africa making use of solar power.

The Eendag solar project currently consists of 2526,255 Watt solar panels and 11 x 60 Kwp string inverters, which generates between 2.5 and 3.5 Megawatt power per day. This adds up to approximately 1 000 000 Kwh per year and an estimate of 31 973 Mwh for the 25-year life span of the solar plant. Eendag Meule will double up the solar system in 2021/2022.

This green solution saves  $1226\,400\,\mathrm{kg}$  of  $\mathrm{CO}^2$  pollution per annum and  $30\,660\,000\,\mathrm{kg}$  of  $\mathrm{CO}^2$  emissions over a 25-year span. The estimated number of trees which need to be planted to offset those emissions, equals  $4\,882\,\mathrm{trees}$  per year.

Recently Green energy is becoming progressively more popular due to the myriads of benefits it provides. It is a sustainable, reliable and comprehensive source of energy that requires little or no maintenance and provides long-term benefits.

We are proudly going green and are planning further development which will result in all our mills running off solar power.



# Company Profile



Eendag Meule started with a 6 ton/hour mill and in 2011, e-Milling constructed a second 6 ton/hour mill, soon bordering on running at full capacity.

Our upgrade in 2015, led to the installation of a 15 ton/hour mill, and capacity was increased up to 30 tons per hour.

Eendag Meule packaging Department is running with 4 Robot Bag placing systems, with a automatic Waterproof wrapping system.

With unrivalled speed and reliability, the system provides a peace of mind packing solution to continuously pack our maize meal. At speeds of 20 bags/min for 10kg and 12.5kg, up to 18 bags/min for 25kg and 10 bags/min on 50kg, on any specific line at a time E-Milling strives to provide fast, quality service to our customers.

We currently provide job opportunities for approximately 100 full time employees, reaping the rewards of a positive work ethic. Our unbelievable growth over the past years in this competitive global economic environment, can be attributed to our employees' and management's hard work and 'never say die' attitude.

### **Our Vision**

Passionate about being a leading milling company, and focusing on:

- Quality
- Understanding our customers' needs
- Promoting care, concern and respect for our people

"A happy and passionate workforce providing a service to customers who believe in our products"

### **Our Values**

We value our people, strive for excellence and believe in being transparent and honest with our customers.

- Integrity We build trust by acting with honesty and openness.
- Passion We are enthusiastic, positive and energetic in the pursuit of excellence.
- Happy Clients Best sales service, right quality, right price, on time!
- Happy Workforce Clear job descriptions, passionate in what we do, growing and learning, responsible and disciplined, safety first and reminiscent of a family.
- Safety First Safety above production thinking of my fellow workers first by being resilient and sharp.
- Making Money Zero waste, no rework

### We Care

Where possible we support small enterprises by providing them with competitive pricing. We assist various schools and feeding schemes in order to provide for our children and our future. We support different welfare organisations with monthly maize meal donations in order to help feed the less fortunate.

We strive to appoint the best qualified personnel for every position within the company. We aim to uplift currently employed personnel through training and skills development. Our current workforce is approximately 100 employees.



Eendag Meule is the proud sponsor of Bothaville Marathonklub



After a long year's work we celebrate with a festive braai and year-end party.



# LUCKY SUPER MAIZE MEAL

	<u>Product</u>	<u>Barcode</u>	<u>Barcode</u>	<u>Case per</u>
Packaging:	Code:	Sinlge Unit:	Baler:	Pallet:
80kg	SUL010	6009608990960		12
50kg	SUL009	6009608990953		21
25kg	SUL008	6009608990946		45
12.5kg	SUL007	6009608990939		84
10kg	SUL005	6009608990922		104
5kg Poly	SUL003	6009608990991		195
4 x 5kg	SUL003	6009608990991	16009608990998	60
4x2.5kg	SUL002	6009608990984	16009608990981	96
10x1kg	SUL001	6009608990977	16009608990974	90







TYPICAL NUTRITIONAL INFORMATION					
Serving size: 100g meal (uncooked)					
	Per		%RDA		
	serving				
Energy	1430	(kj)	12%		
Protein	6.8	(g)	-		
Carbohydrate	72.2	(g)	-		
Total Fat	1.6	(g)	-		
- Saturated Fat	0.2	(g)	-		
- Trans Fatty Acids	0	(g)	-		
Total Dietary Fibre	3.2	(g)	-		
Sodium	2	(mg)	-		
Vitamin A	188	(mcg)	21%		
Thiamine	0.31	(mg)	26%		
Riboflavien	0.15	(mg)	14%		
Niacin	2.97	(mg)	19%		
Pyridoxine	0.39	(mg)	30%		
Folic acid	189	(mcg)	47%		
Iron	3.73	(mg)	21%		
Zinc	1 20	(mg)	17%		

SUPER MAIZE MEAL



# LIFE SUPER MAIZE MEAL

	<u>Product</u>	<u>Barcode</u>	<u>Barcode</u>	<u>Case per</u>
Packaging:	Code:	Sinlge Unit:	Baler:	Pallet:
80kg	SULF010	6009608992803	•	12
50kg	SULF009	6009608992797	•	21
25kg	SULF008	6009608992780		45
12.5kg	SULF007	6009608992773		84
10kg	SULF005	6009608992766	•	104
5kg Poly	SULF003	6009608992759	•	195
4 x 5kg	SULRO04	6009608992759	16009608992756	60
4x2.5kg	SULRO02	6009608990984	16009608992749	96
10x1kg	SULRO01	6009608992735	16009608992732	90







### SUPER MAIZE MEAL

# TYPICAL NUTRITIONAL INFORMATION Serving size: 100g meal (uncooked)

Serving size: 100g meal (uncooked)				
	Per		%RDA	
	serving			
Energy	1430	(kj)	12%	
Protein	6.8	(g)	-	
Carbohydrate	72.2	(g)	-	
Total Fat	1.6	(g)	-	
- Saturated Fat	0.2	(g)	-	
<ul> <li>Trans Fatty Acids</li> </ul>	0	(g)	-	
Total Dietary Fibre	3.2	(g)	-	
Sodium	2	(mg)	-	
Vitamin A	188	(mcg)	21%	
Thiamine	0.31	(mg)	26%	
Riboflavien	0.15	(mg)	14%	
Niacin	2.97	(mg)	19%	
Pyridoxine	0.39	(mg)	30%	
Folic acid	189	(mcg)	47%	
Iron	3.73	(mg)	21%	
Zinc	1.89	(mg)	17%	

RDA=Recommended Dietary Allowance for individuals 13 years and older



# **KEYONA SUPERIOR - SPECIAL MAIZE MEAL**

	<b>Product</b>	<u>Barcode</u>	Case per
Packaging:	Code:	Single Unit:	<u>Pallet:</u>
80kg	SPK010	6009608990717	12
50kg	SPK009	6009608990700	21
25kg	SPK008	6009608990694	45
12.5kg	SPK007	6009608990687	84
10kg	SPK005	6009608990670	104
5kg Poly	SPK003	6009608990649	195



SPECIAL MAIZE MEAL				
TYPICAL NUTRITIONAL INFORMATION				
Serving size: 10	<u> </u>	cooked)	1	
	Per		%RDA	
_	serving	(1.1)		
Energy	1445	(kj)	-	
Protein	6.0	(g)	11%	
Glycaemic	71	(g)	-	
Carbohydrates				
-of which total sugars	2			
Total Fat	2.7	(g)	-	
- of which saturated Fat	0.5	(g)	-	
-of which trans fat	<0.01	(g)	-	
-of which	0.9	(g)		
monounsaturated fat				
-of which	1.4	(g)		
polyunsaturated fat				
Cholesterol	<1	(mg)		
Dietary Fibre	4.6	(g)	-	
-of which insoluble	3.7	(g)		
fibre				
-of which soluble fibre	0.9	(g)		
Total Sodium	<6	(mg)	-	
Vitamin A	188	(mcg)	21%	
Vit B1 (Thiamine)	0.4	(mg)	33%	
Vit B2 (Riboflavien)	0.2	(mg)	15%	
Vit B3 (Niacin)	3.2	(mg)	20%	
Vit B6 (Pyridoxine)	0.4	(mg)	24%	

# **HIPPO SAMP**

	<u>Product</u>	<u>Barcode</u>	<u>Barcode</u>	<u>Case per</u>
Packaging:	Code:	Sinlge Unit:	<u>Baler:</u>	Pallet:
25kg Poly	STA008	6009608990847		45
12.5kg Plastic	STA006	6009608990816		84
10kg Plastic	STA004	6009608990809		104
5kg	STA003	6009608990793		195
8x2.5kg	STA002	6009608990786	26009608990780	50
20x1kg	STA001	6009608990779	26009608990773	50



SAMP					
TYPICAL NUTRITIONAL INFORMATION					
Serving size: 200g meal (cooked)					
	Per		%RDA		
	serving				
Energy	924	(kj)			
Protein	4.8	(g)	9%-		
Carbohydrates	47.3	(g)	-		
Total Fat	0.4	(g)	-		
Cholesterol	0	(mg)	-		
Total Dietary Fibre	1.8	(g)	-		
Sodium	680	(mg)	-		



# OTHER PRODUCTS

- Sunset Braaipap
- Eendag Yellow Maize
- Chic a Licious
- Marogo Pap









# **PLAASJAPIES**

Our niche products that are available at selected stores such as e.g. road stalls

Unique feature of our plaasjapie braaipap is that the design is changed regularly. The product is packed in a linen bag, that is often use of needle work and quilting.





# Decipes



500 ml "braaipap"
2 tablespoons butter
1 lt water
1 teaspoon salt

Method:

Microwave on high for 10min. Stir and microwave for another 2min.

### "Stywepap"

500ml "braaipap" 3 cups water 1 teaspoon salt butter

Method:

Bring the water to boil.

Gradually add the maize meal.

Reduce heat and stir from time to time.

Add butter to taste.

(45+ min)

"Slappap"

250ml Maize Meal 4-5 cups water 1 teaspoon salt butter

Method:

Bring the water to boil.

Gradually add the maize meal.

Reduce heat and stir from time to time.

Add butter to taste.

(30+ min)

# "Krummelpap"

500ml "braaipap"
2 cups water
1 teaspoon salt
butter

Method:

(1+ uur)

Bring the water to boil.

Gradually add the maize meal.

Reduce heat and stir from time to time.

Add butter to taste.

(30+ min)

