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## Other Business Plans

We offer the following business plans in PDF, Word & Excel. Visit www.bizbolts.co.za to learn more or purchase.

- Animal Feed Manufacturing Business Plan
- Auto Parts Store Business Plan
- Bakery Business Plan
- Beef Cattle Farming Business Plan
- Bottled Water Business Plan
- Brick Manufacturing Business Plan
- Broiler Chicken Farming Business Plan
- Butchery Business Plan
- Cabbage Farming Business Plan
- Car Wash Business Plan
- Catering Business Plan
- Cattle Fattening Business Plan
- Cleaning Services Business Plan
- Clothing Boutique Business Plan
- Coffee Shop Business Plan
- Construction Company Business Plan
- Courier Services Business Plan
- Dairy Farming Business Plan
- Detergents Manufacturing Business Plan
- ECD Day Care Centre Business Plan
- Fast Food Restaurant Business Plan
- Food Truck Business Plan
- Free Range Chickens Farming Business Plan
- Funeral Parlour Business Plan
- Furniture Manufacturing Business Plan
- Goat Farming Business Plan
- Guest House Business Plan

- Gym Business Plan
- Hair & Beauty Salon Business Plan
- Hardware Store Business Plan
- Hatchery Business Plan
- Honey Beekeeping Business Plan
- Hydroponics Farming Business Plan
- Internet Cafe Business Plan
- Laundry Business Plan
- Layers Egg Farming Business Plan
- Liquor Pub Business Plan
- Macadamia Nuts Farming Business Plan
- Maize Farming Business Plan
- Meter Taxi Business Plan
- Minibus Taxi Business Plan
- Mutton Sheep Farming Business Plan
- Onion Farming Business Plan
- Petrol Station Business Plan
- Pharmacy Business Plan
- Pig Farming Business Plan
- Potato Farming Business Plan
- Rabbit Farming Business Plan
- Recycling Business Plan
- Rental Property Business Plan
- Security Company Business Plan
- Sheep Farming Business Plan
- Shisa Nyama Business Plan
- Solar Installation Business Plan
- Spaza Shop Business Plan
- Supermarket Business Plan
- Toilet Paper Manufacturing Business Plan

- Tomato Farming Business Plan
- Trucking Business Plan
- Tyre Fitment Centre Business Plan
- Waste Management Business Plan

## Business Plan Packages (PDF, Word & Excel)

Our business plan packages generally include these four files:

### 1. Comprehensive business plan - PDF

A detailed guide covering the business, market, operations, management, financial projections and practical guidance for running the business.

### 2. Comprehensive business plan - editable Word document

The detailed plan in Word format, ready to customise for your business.

### 3. Funding business plan - editable Word document

A shorter version to personalise for a bank loan, investor or other funding application.

### 4. Automated financial statements - Excel workbook

Update the inputs to reflect your business. The linked financial statements and forecasts update automatically.

## Contact Bizbolts

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