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- Pig Farming Business Plan
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- Shisa Nyama Business Plan
- Solar Installation Business Plan
- Spaza Shop Business Plan
- Supermarket Business Plan
- Toilet Paper Manufacturing Business Plan

- Tomato Farming Business Plan
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- Tyre Fitment Centre Business Plan
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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

Website: www.bizbolts.co.za

Email: sales@bizbolts.co.za

Call / WhatsApp: +27 60 633 4830