

The **SHOPPER**

AUTUMN | MAY 2022

*Plant-based protein
In season*

Recipes from our Chefs

BEST BUYS

Vegan Aubergine "Ribs"
Save Big on Fish Sticks

NEW LAUNCH

Nik Naks
Lay's Flavours of the World

TSEBO
50 **+1**
YEARS
FROM 1971 - 2022

CATERING 2022
TSEBO CATERING SOLUTIONS
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TSEBO

Plant-based Protein



CHEF GESINA ERASMUS

Regional Executive Chef - Fedics Eastern and Southern Cape



CODE	ITEM	REGION	CODE	SUPPLIER
FTO	Malora Plant Based Pre-Mix - Beef Flavoured	NATIONAL	IMP422	JOHNNY BAGS
FTO	Malora Plant Based Pre-Mix - Chicken Flavoured		IMP423	

Cheeseburger



Ingredients (Serves 4)

Monkey gland sauce

10 ml	Olive oil
120 g	Onion, finely chopped
10 g	Garlic, chopped
20 g	Tomato paste
160 g	Tomato, chopped
250 ml	Chutney
15 ml	Worcester sauce
10 ml	Vinegar
10 g	Sugar
1 g	Salt

Burger patties

480 g	Beef flavoured plant-based protein, prepared
100 g	Onion, finely chopped
20 g	Garlic, chopped
20 g	Butter
5 g	Thyme, fresh and finely chopped
2 g	Salt
1 g	Black pepper

To assemble burger

8	Cheese slices
200 g	Onions, sliced
40 g	Butter
1 g	Salt
4	Jumbo burger buns, buttered and toasted
TT	Lettuce leaves
TT	Tomato, sliced
TT	Red onion, thinly sliced and raw
TT	Rosemary, fresh twigs



Method

Monkey gland sauce

1. Fry the finely chopped onion and garlic in oil until translucent.
2. Add tomato paste and tomatoes and simmer until required consistency.

Burger patties

1. Fry the finely chopped garlic and onion in butter until translucent. Add to the prepared plant protein.
2. Mix the plant-based protein, chopped thyme, salt and pepper.
3. Divide into portions and form patties. They should be uniform in thickness. Smooth out any cracks using your fingers.
4. Bake in oven at 180°C for 15 minutes.

Assemble burger

1. While patties cook in oven, fry the sliced onions in butter until caramelised. Season with salt.
2. When patties are ready, add two slices of cheese to each patty, return to the still hot oven for cheese to melt.
3. Add lettuce, red onion slices, and tomato to one half of a toasted bun, top with cheese covered patty, caramelised onions and monkey gland sauce.
4. Garnish with onion rings fried in batter, and rosemary.
5. Add remaining half of the bun.
6. Serve with rustic hand-cut chips.



Ingredients (Serves 4)

400 g	Chicken flavoured plant-based protein, prepared
1	Small chili, fresh and finely chopped
TT	Parsley, freshly chopped
TT	Oregano, freshly chopped
TT	Flour
TT	Egg
TT	Breadcrumbs

Method

1. Add the chopped chili and chopped herbs to the prepared plant-based protein. Mix well and shape into chicken nuggets of 20 g each.
2. Roll each nugget in flour, then egg, and then coat with the breadcrumbs.
3. Bake in the oven at 180°C until cooked, or shallow fry in oil or cook in an air fryer for a healthier option.

Chicken Nuggets

CHEESE FILLED

Chicken Bites

PLANT-BASED PROTEIN

Ingredients (Serves 4)

Use the same mixture as for the chicken nuggets (see recipe on page 6).

Method

1. Place a piece of cheddar or mozzarella cheese inside the plant-based protein mixture, and shape.
2. Cover with flour, egg and breadcrumbs the same as for the chicken nuggets.
3. Bake in an oven, or shallow fried or cook in an air fryer.

CRUMBED

Chicken Burger

Ingredients (Serves 4)

Pickled pepper relish

1½ cups	Red and green peppers, sliced
60 ml	Vinegar
60 g	Sugar
20 g	Garlic, freshly chopped
60 g	Onion, chopped
2 g	Salt

Burger patties

480 g	Chicken flavoured plant-based protein, prepared
20 g	Parsley, fresh and finely chopped
TT	Onion and garlic, finely chopped and fried in butter
80 g	Flour
2	Eggs
60 g	Breadcrumbs

To assemble burger

4	Burger rolls, toasted and buttered
TT	Lettuce
TT	Tomato, sliced
100 ml	weet chili sauce
TT	Crispy onions – thinly sliced onions, dusted in flour and fried
TT	Rosemary, fresh twigs

Method

Pickled pepper relish

1. Add to a pot the peppers, vinegar, sugar, garlic, onion and salt.
2. Bring to a boil. Reduce heat and simmer for 20 minutes.
3. Cool before serving.

Burger patties

1. Mix the plant-based protein, chopped parsley, and the cooked onion and garlic.
2. Form into patties.
3. Cover with flour, egg and breadcrumbs.
4. Shallow fry until cooked or bake in the oven at 180°C for 15 minutes.

Assemble burger

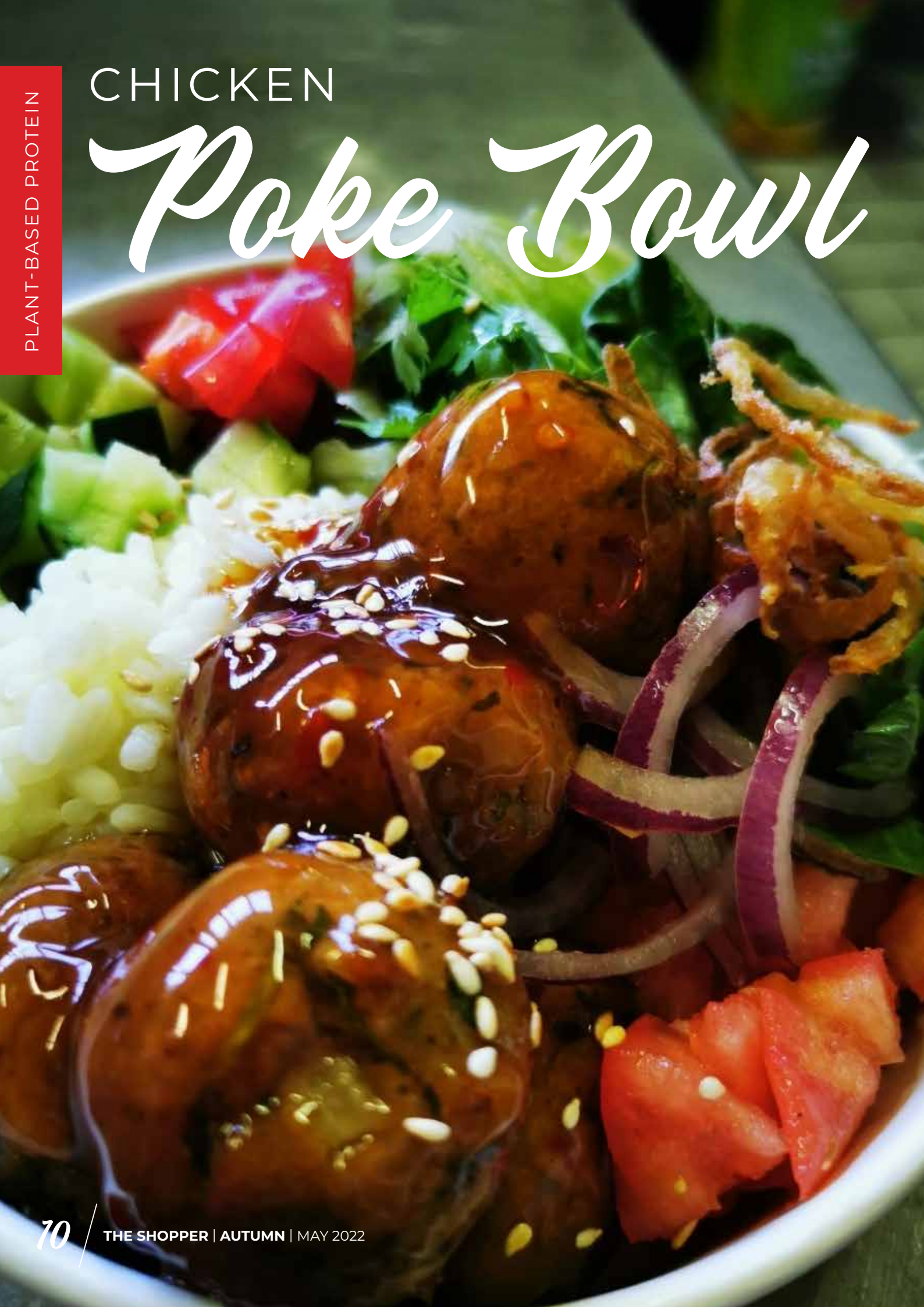
1. Add lettuce and sliced tomato to one half of a toasted burger roll. Add crumbed patty, and top with sweet chili sauce.
2. Top with the pickled pepper relish and garnish with crispy fried onions and rosemary.
3. Add remaining half of the burger roll.
4. Serve with fried sweet potato wedges.



PLANT-BASED PROTEIN

CHICKEN

Poke Bowl



Ingredients (Serves 4)

Meatballs

400 g	Chicken flavoured plant-based protein, prepared
20 g	Breadcrumbs
20 ml	Soya sauce
10 g	Coriander, freshly chopped
60 g	Onions, finely chopped
10 g	Garlic, chopped
10 g	Ginger, freshly grated

Glaze

60 ml	Soy sauce
40 ml	Lemon juice
30 ml	Honey
20 ml	Oil
40 g	Onions, finely chopped
5 g	Coriander, freshly chopped
5 g	Ginger, freshly grated
5 g	Garlic, chopped
5 g	Chili, fresh and finely chopped

To assemble poke bowl

20	Chicken flavoured plant-based mini meatballs, already prepared and cooked
200 g	Basmati rice, cooked
TT	Greens – lettuce, fresh coriander, marjoram
TT	Cucumber, diced
TT	Tomato, diced
TT	Pickled red onion
TT	Red pepper, diced
TT	Plain yoghurt, unsweetened
TT	Lemon zest
TT	Salt
TT	Mint, freshly chopped
TT	Sesame seeds, toasted



Method

Glaze

1. In a pot, add together all ingredients for the glaze.
2. Bring to the boil, reduce heat and simmer for 20 minutes, stirring often until thick.

Burger patties

1. Combine all the ingredients for the meatballs thoroughly and with wet hands, roll into mini-size balls.
2. Bake in the oven at 180°C for 10 minutes.
3. Glaze immediately after removed from the oven.

Assemble poke bowl

1. Mix yogurt with grated lemon zest, salt, and chopped mint.
2. Place herbed yoghurt in bottom of bowl. Arrange the remaining ingredients on top.
3. Garnish with toasted sesame seeds.

GLAZED

Meat Loaf

WITH SAVOURY RICE

Ingredients (Serves 4)

Meatloaf

600 g	Beef flavoured plant-based protein, prepared
100 g	Onion, finely chopped
3	Eggs
40 g	Garlic, chopped
100 ml	Tomato sauce
20 g	Parsley, fresh and finely chopped
60 g	Breadcrumbs
40 ml	Milk
2 g	Salt
3 g	Paprika

Meatloaf marinade

100 ml	Tomato sauce
10 ml	White vinegar
10 g	Sugar
2 g	Salt

Savoury rice

200 g	Rice
10 g	Butter
10 g	Turmeric
60 g	Red and green peppers, chopped
20 g	Onion, chopped
10 g	Curry powder
2 g	Salt
TT	Coriander, fresh and finely chopped

Method

Meatloaf

1. Preheat oven to 180°C.
2. Line a baking tray with parchment paper and oil well.
3. In a large bowl, add all the ingredients for the meat loafs. Mix well to combine.
4. Form into 150 g each individual meat loaves.
5. Bake meat loaves for 25 minutes.

Meatloaf marinade

1. In a small bowl, mix all the ingredients together for the sauce.
2. Spread the sauce over meatloaves after 25 minutes baking time. Return to oven and bake an additional 10 minutes.
3. Rest meatloaves for 10 minutes before slicing.
4. Drizzle with baking juices from the baking pan after slicing.

Savoury rice

1. Cook rice in salted water.
2. Fry peppers and onions, add turmeric and curry powder and fry to release spice flavours.
3. Add mixture to the rice and season with salt, if needed.
4. Stir in the chopped coriander.

GREEK STYLE

Kofta Pita



Ingredients (Serves 4)

Koftas

400 g	Beef flavoured plant-based protein, prepared
40 ml	Lemon juice
60 g	Garlic, chopped and divided (for use in salad)
40 g	Mint, freshly chopped and divided (for use in salad)
TT	Oil

Greek salad

120 g	Cucumber – seeded, quartered and chopped
100 g	Tomatoes, chopped
40 g	Red onion, thinly sliced into half moons
40 g	Feta cheese, crumbled
20 g	Coriander, freshly chopped
160 ml	Plain yoghurt, unsweetened
2 g	Salt

To assemble pitas

2	Head of lettuce, each halved and thinly sliced
4	Pitas, partly sliced open and lightly toasted

Method

Koftas

1. In a bowl, whisk together lemon juice, oil, half the garlic and half the mint.
2. Add to the plant-based protein and mix well.
3. Form into 25 g balls.
4. Place on a lined and oiled baking sheet and bake in oven at 180°C for 10 minutes.

Greek salad

1. In a large bowl, toss together cucumber, tomatoes, red onion, and Feta cheese.
2. In another bowl, whisk together yoghurt, salt, chopped coriander and remaining garlic and mint.
3. Drizzle over salad and toss gently to combine.

Assemble pitas

1. Stuff each pita pocket with lettuce, Greek salad and top with the koftas.
2. Garnish with mint or coriander leaves.



Spaghetti & Meatballs

Ingredients (Serves 4)

Meatballs

600 g	Beef flavoured plant-based protein, prepared
2 slices	Brown bread
50 ml	Milk
2	Eggs, beaten
2 g	Salt
2	Carrots, grated
1	Onion, grated
TT	Oregano, fresh

Marinara sauce

100 g	Onion, chopped
60 g	Garlic, chopped
10 ml	Oil
100 g	Canned tomato and onion mix
2 g	Salt
5 g	Sugar
20 g	Powdered tomato and onion relish
40 g	Tomato paste
5 g	Oregano, freshly chopped

Pasta

80 g	Spaghetti, cooked in salted water
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Method

Meatballs

1. Soak bread sliced in milk.
2. In a large bowl, combine the plant protein, bread, salt, carrot, onion and beaten egg.
3. Mix well and form into 50 g balls. (3 per portion).
4. Store covered in refrigerator until ready to bake.
5. Bake in oven at 180°C for 15 minutes.

Marinara sauce

1. In a large saucepan over medium heat, sauté onion and garlic in oil until onion is translucent.
2. Stir in tomatoes, salt, sugar and tomato paste.
3. Mix relish powder with water, then add to the pot. Stir and cover. Reduce heat to low, and simmer.

To serve

1. Plate the spaghetti and top with meatballs.
2. Dress with marinara sauce and garnish with fresh oregano.

SAVE

Big

ON FISH STICKS

1. Pre-heat oven to 220°C.
2. Cook from frozen, do not defrost before cooking.
3. Place a dozen fish sticks on a greased baking sheet in the middle of the oven.
4. Bake for 10 minutes, turn once and continue baking for another four minutes until golden.
5. Serve hot.

BUYER CODE	ITEM	REGION	CODE	SUPPLIER
4201	Crumbed Fish Sticks - Chefs Classique - 3KG	NATIONAL	FSH2872	BIDFOOD
4201	Fish Fingers - Southern Seas -5KG		FSH2027	
109972	Fish Cakes -Southern Seas - 80 x 50g		FSH2351	
4051	Battered AA Portions Southern Seas 60 X 150g		FSH2026	

**OVEN
BAKED**

 **Bidfood**
Inspired by you

IN

Season

VEGAN AUBERGINE "RIBS"

BUYER CODE	ITEM	REGION	CODE	SUPPLIER
26273	Robertsons Veggie Seasoning	INLAND	SPH0134	BIDFOOD
26192	Robertsons Paprika		SPH2547	

VEGAN AUBERGINE "RIBS"

WITH HOISIN, BROCCOLI RABE (TENDERSTEM),
SPRING ONION AND SESAME SEEDS



SERVES
4 PEOPLE



PREP TIME
30 MIN



COOKING TIME
15 MIN

INGREDIENTS

"Ribs" Marinade:

- 2 tbsp Hoisin sauce
- 1 tsp **Robertson's Paprika**
- 1 tsp **Robertson's Veggie Seasoning**
- 1 Garlic clove (minced)
- 1 tsp Five spice
- 100 ml Water
- 1 kg Aubergines (degorged, cut lengthwise into 4)

Basting Sauce:

- 1 tbsp Tahini (sesame paste)
- 160 g Hoisin sauce
- 1 tsp **Robertson's Paprika**
- 50 ml Sweet soy sauce

Garnish:

- 500 g Broccoli rabe (tenderstem) (blanched)
- 5 g Coriander leaves
- 3 Spring onions (chopped into rings)
- 14 g Sesame seeds

METHOD

1. Pre-heat the grill.
2. For the marinade, add all the ingredients (except the aubergine) into a small pot, bring to the boil for 1-2 min on a medium to high heat while stirring. Set aside.
3. Grill the aubergines for about 15 min. Turn every 5 min. When nicely grilled and still hot, transfer to the marinade and marinate for about 15 min.
4. Add all the sauce ingredients into a small pot, bring to the boil and keep stirring until everything is dissolved.
5. Place the aubergine "ribs" on a oven tray (skin-side down). Combine the marinade and sauce and stir.
6. Glaze the "ribs" with the sauce and bake for another 5 min. Repeat 2-3 times.
7. Slice and serve on top of the broccoli rabe (tenderstem), sprinkle with coriander, spring onion and sesame seeds.



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CHEF'S TIP:
If you don't have tahini, you can also swap it with some roasted sesame oil.



SEASONAL CALENDAR



VEGETABLES	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Artichokes												
Asparagus												
Baby butternuts												
Baby carrots												
Baby dumplings												
Baby corn												
Baby gems												
Baby cabbage												
Baby marrow												
Beans												
Beans, broad												
Beetroot												
Brinjals												
Brussels sprouts												
Butternut												
Broccoli												
Curry leaves												
Cabbage, green												
Cabbage, red												
Cabbage, chinese												
Carrots												
Cauliflower												
Celery												
Celery root												
Cucumber												
Cucumber, English												
Cocktail tomatoes												
Chilies												
Coriander												
Dill												
Endive												
Fennel												
Garlic												
Ginger												
Gherkins												
Gem squash												
Hubbard squash												
Kholrabi												
Leeks												
Lettuce												
Marrows												
Mint												
Mealies												
Madumbi												
Okra												
Patty pans												
Pepper, green												
Pepper, yellow												
Pepper, red												
Parsnips												
Parsley												
Potatoes												
Pickling onions												
Pumpkin												
Radish												
Rhubarb												
Spinach												
Spring onions												
Sweet corn												
Sweet potatoes												
Sugar snap peas												
Tomatoes												
Turnips												
Witlof												

SEASONAL CALENDAR



IN SEASON

FRUIT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Apples, Golden Delicious	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Apples, Granny Smith	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Apples, Royal Gala	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Apples, Starking	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Apricots	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Avocados	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Bananas	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Blueberries	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Cherries	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Coconuts	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Figs	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Gooseberries	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Grapefruit	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Grapes	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Grenadillas	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Guavas	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Kiwifruit	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Kumquats	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Lemons	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Limes	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Litchis	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Mangoes	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Minneolas	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Naartjies	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Nectarines	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Oranges, navel	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Oranges, other	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Olives	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Papinos	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Pawpaw	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Pears	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Pineapples	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Peaches	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Plums	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Prunes	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Prickly pears	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Spanspek	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Sweet melon	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Strawberries	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Watermelon	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN

GRAPES	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Alphonso La Valee	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Barlinka	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Bonheur	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Bien Donne	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Dan-Ben-Hanna	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Dauphine	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Erlihane	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
La Rochelle	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Red Globe	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Red Seedless	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Green Seedless	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN
Waltham Cross	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN	IN

IN SEASON
AVAILABLE BUT NOT IN SEASON
OUT OF SEASON, SOMETIMES IMPORTED

IN SEASON

ROASTED

Root Vegetables



**CHEF MAHLAGAUME FANNY
MATHABATHA**

Consol Wadeville Factory, Business, Industry
and Automotive – Inland



Ingredients

1 kg	Sweet potato, peeled
1 kg	Carrots, peeled
1 kg	Beetroot, peeled
220 g	Red onion, cut into 8 pieces
50 ml	Oil
TT	Spray & Cook
30 g	Salt (or to taste)
30 g	Black pepper, freshly ground
15 g	Cajun spice
6 g	Rosemary leaves, freshly chopped

Method

1. Preheat the oven to 160°C. Arrange a rack in the middle of the oven.
2. Cut the root vegetables in 1 cm x 1 cm cubes.
3. Spray a large baking tray with Spray & Cook.
4. Spread root vegetables and red onion pieces evenly into a single layer on the baking tray. Drizzle with oil, salt, pepper, Cajun spice and rosemary and toss well. If your baking sheet is not large enough, make sure you use two baking trays.
5. Transfer baking tray(s) to the oven and roast for 45 minutes or until the vegetables are fork tender and caramelised.

IN SEASON

LOADED

Rainbow Fries



CHEF PHILLY MMAKO

Ford Business, Industry and Automotive –
Inland



Ingredients

Vegetable fries

1 kg	Butternut
1 kg	Beetroot
1 kg	Sweet potato (unpeeled)
75 ml	Olive oil
2 ml	Salt
2 ml	Black pepper, freshly ground

Cheese Sauce

15 ml	Flour
15 g	Butter
5 ml	Dijon mustard
TT	Salt
TT	White pepper
650 ml	Full cream milk
100 g	Cheddar or Gouda cheese, grated

Toppings

TT	Spring onion, chopped
50 g	Pickled Jalapeños, chopped

Method

Vegetable fries

1. Preheat oven to 200°C.
2. Cut beetroot, sweet potato and butternut into batonettes and place each in a separate bowl.
3. In each bowl pour 15 ml olive oil and season with a pinch salt and crushed black pepper.
4. Toss the vegetables in the oil and seasoning until all is well covered.
5. Place each vegetable type onto a separate oven tray and place in the oven for 1 hour or until well roasted.

Cheese Sauce

1. While the vegetables bake, prepare the cheese sauce.
2. Make a basic roux with the flour and butter, brown well.
3. Add in the mustard.
4. Add warm milk in intervals until a desired nappe consistency is reached for the cheese sauce.
5. At the end slowly fold in the cheese.

IN SEASON

OVEN BAKED

Fries



CHEF MARKO ENGELBRECHT

Regional Executive Chef, Business, Industry and Automotive – Inland



Ingredients (Serves 10)

1 kg	Potatoes, cut into slices
20 g	Garlic powder (or granules)
20 g	Paprika
1 tsp	Salt
1 tsp	Black pepper, ground
30 ml	Oil
30 g	Corn starch
TT	Non-stick spray

Method

1. Preheat oven to 180°C.
2. Mix corn starch with 100 ml water and coat the chips
3. In a large bowl, toss the potato slices with the seasonings, salt, and oil until the potatoes are evenly coated.
4. Spray a baking tray with non-stick spray.
5. Lay the potatoes slices on a baking tray, try to leave some space between the slices so that they do not overlap.
6. Bake in the oven for 30-35 minutes, or until the fries are crispy. Flip the fries every 10 minutes to cook evenly.

NIK NAKS RE-LAUNCH



WHY STOCK NIK NAKS?



- No.1 Naks/Pellets brand in South Africa
- R750 Million rand brand
- 8 of the Top 15 Naks/Pellets SKU's are NikNaks, contributing to 58% of total segment sales
- 69.9 Million packs sold in the last 52 weeks
- 5.6 Million packs sold on average each month
- NikNaks outsells key competitor 3:1



THE RE-LAUNCH IDEA



THE FRESH NEW LOOK

Nik Naks is a brand with a strong relevance within the South African society. Our intent is to bring new news and excitement to a beloved brand.

The visual elevation of Nik Naks will attract a younger, expressive and authentic consumer, that represents the true eKasi spirit!





INTRODUCING LAY'S FLAVOURS OF THE WORLD

- This series of Limited Editions, which will introduce various flavours with an authentic taste profile that will bring each destination to life via a gastronomic experience.
- Trapping into key flavour trends and segments from around the world, for the affluent consumer who is spoilt for choice, these flavours offer a variety of unique flavours that currently do not exist.
- The first two flavours of the exciting series are French Garlic Baguette and Portuguese Peri-Peri Prawns.
- Launched March 2022 as a 12 month Limited Edition. **36 g will only be on the market for 3 months as a trial driver.**



HOW TO LOG A CALL ON THE TSEBO SOURCE HELPDESK

The Tsebo Source email address will no longer be active

There are two ways in which you can log a helpdesk call:

Option 1

1. Log into Tsebo source / Purchase IT
2. Accept travel message
3. Click on 'My Procurement'



4. Click on the blue help icon on the bottom left corner of your screen



5. Select category for the call you want to log (please use the drop down arrow).
6. Once your category is selected, please leave a detailed message in the message column.
7. Click on send
8. Your call will be assigned to the designated procurement support for resolution, you will receive an email notification with your helpdesk call log number.

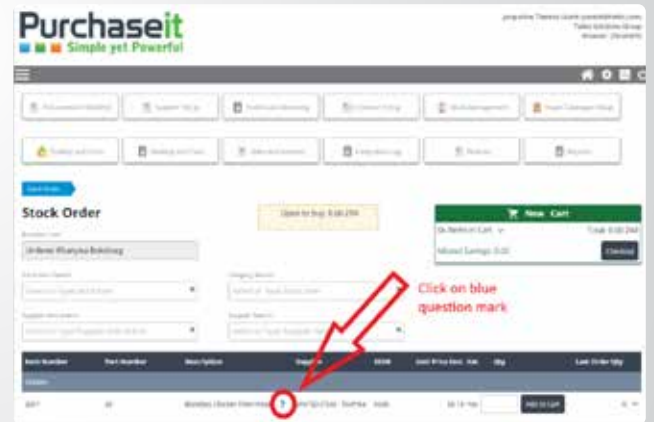


Option 2

1. Log into Tsebo source / Purchase IT
2. Accept travel message
3. Click on 'My Procurement'



4. Click on 'orders and receiving'
5. Click on 'stock order'
6. Search for stock item
7. Click in the blue question mark next to any stock item on Tsebo source



8. Select category for the call you want to log (please use the drop down arrow).
9. Once your category is selected, your message block with automatically be prepopulated with detail but you can add additional information if needed.
7. Click on send
8. Your call will be assigned to the designated procurement support for resolution, you will receive an email notification with your helpdesk call log number.

