Welcome to Surrey Group

We are a proudly Zimbabwean integrated beef and chicken business.

We offer a comprehensive range of value-for-money protein products. Our strong emphasis on food safety means that we can provide consumers with quality products they can afford and enjoy, day after day. We guarantee traceability on all products dispatched from our abattoirs and we are registered for export. We pride ourselves on honesty and integrity in all our dealings with employees, suppliers and customers and we are passionate and excited about the future of farming and the broader agricultural sector in Zimbabwe.

The Surrey Group story

Michel Dumont de Chassart arrived in Africa in 1948, intending to make a short holiday visit to a colleague. He soon found himself falling in love with the continent and immediately settled in Zimbabwe. He purchased a farm which formed the initial humble beginnings of Surrey Group. Through three generations of perseverance and hard work, the business has grown from the original small market garden farm into an integrated agribusiness group with diversified interests ranging from crocodiles to pecan nuts.

Our beef abattoir was commissioned in 1996 with a commercial chicken abattoir being added ten years later. We are now able to offer a wide range of products that are supported by distribution, sales, marketing, merchandising and quality assurance - all the elements that go towards making and keeping a happy customer.

We offer farmers a comprehensive portfolio of services, as we work towards our stated goal of enabling every family to have quality, affordable protein at the heart of every meal.

Today Surrey Group retains a strong family influence combined with loyal, dedicated staff. We have made sure that we have not lost sight of our original values and our dedication to customer service.

Enabling every family to have quality, affordable protein at the heart of every meal.
Who we are

Surrey Group is in essence a livestock enterprise, with integrated processes from paddock to plate. We are very much a people company, recognising that our team members are one of our greatest assets. Through their dedication, experience and expertise we are able to offer excellent year-round service to our suppliers and customers.

We pride ourselves on the highest standards of animal husbandry and welfare throughout. We have a strong and proactive leadership whose passion and commitment have guided Surrey Group as it has grown. Our senior management team has many years of operational and business experience and combines traditional values with modern best practice.

- Phillip Dumont de Chassart  Chairman
- Simon Arnold  Managing Director
- Michael Zihumo  Financial Director
- Patrick Dumont de Chassart  Director
- Paul Rose  Director

Our mission

Through integrated, ethical and transparent practices, it is our mission to consistently provide a wide range of affordable, quality protein products and increase our loyalty and leadership in the Zimbabwean and other African markets.

Our vision

Bringing great taste home

Surrey Group is a proudly Zimbabwean company and we are committed to the future of this country, through providing opportunities for farmers to improve their yields and livelihoods, and by adding to the everyday food security of all Zimbabweans.

Our promise to you

Surrey Group is proud to offer a wide range of fresh and frozen protein products. Our distinctive packaging is your customers’ guarantee of freshness, quality and value – the great taste of local farm produce at its best.

Surrey Group provides farmers with a market for their farm produce, including maize, soya beans, cattle, chickens and fresh vegetables. Farmers can be assured of efficient handling of livestock and prompt payment for goods.

As a business run by farmers, we understand the needs and priorities of all farmers, and we are committed to supporting this strategic sector of the economy. We believe in nurturing mutually beneficial long-term relationships with producers, to help them prosper and be competitive in the marketplace.

Our efficient services reduce overall costs and that’s why farmers who sell to Surrey are happy farmers!

Surrey Group takes social responsibilities seriously and our employees receive regular training as part of our skills and knowledge transfer programmes. Surrey has been built by committed people who want to make a difference – and we will continue to invest in this commitment through personal and career development.
Chicken is a versatile, easy to prepare and delicious source of protein that the whole family can enjoy. Our state-of-the-art processing facility and abattoir has enabled us to build Surrey Huku into a strong brand that consumers know and trust.

As with all Surrey Group products, we adhere to the most stringent food hygiene regulations. We are working towards achieving the internationally recognised FSSC food safety management certification. We also carefully monitor the environmental impact of our operations to minimise our ecological footprint. Quality chicken products that won’t cost the earth – that’s the Surrey Huku promise.

Cattle have been a cornerstone of farming in Zimbabwe for many years. Surrey Group is committed to increasing carcass weights and quality so that farmers receive a better return on their investment. We have initiated various schemes whereby smallholders gain access to breeding stock, supplementary feeding and veterinary supplies.

The beef abattoir was commissioned in 1996 and has the capacity to process 100 head of cattle per day. Surrey Meats has invested in modern refrigeration facilities and has its own cattle collection fleet, plus refrigerated delivery trucks to ensure food quality and safety on the move.

The best dressed chicken in town

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Our farming enterprise forms the foundation of the integrated Surrey Group business. Beef cattle are bred, weaned and fed intensively on pastures and feedlots until slaughter. Broiler chickens are raised and fattened for processing in our chicken abattoir. We grow crops such as maize and irrigated pasture for livestock feed.

We have also established a crocodile farm to create an economically viable outlet for byproduct from the abattoirs.

Surrey Farms has 50 hectares of established pecan orchards with the nuts being harvested annually between April and June. We have bulk drying facilities and a pack house where product can be processed to order. Shelled and unshelled nuts are sold both locally and internationally, tapping into growing demand worldwide for healthy foods.

Byproduct from our feedlots and abattoirs is made into compost which is then used as an organic fertiliser for cropping, pasture and orchard enterprises. Surrey is well on its way to becoming an organic operation.

Surrey achieves national market reach through a network of wholesale depots. These modern facilities, equipped with good refrigeration, back-up power and excellent communications are conveniently located across Zimbabwe. Our depots target and facilitate bulk orders through managed stock availability. We only supply the established retail trade, butchers (both large and small), canteens and institutional buyers. Larger Harare-based wholesale customers are serviced directly from our Marondera abattoirs using our own refrigerated delivery fleet. The absence of any unnecessary links in our supply chain makes Surrey extremely cost-effective.

In addition to beef and chicken we supply bulk orders for both imported and local fish, sausages, Russians, mince, burger pattis, and a wide range of other protein.
Surrey operates a meat-processing facility with the ability to add value throughout the supply chain. The product range is constantly evolving and developing to meet market expectations and demand. Under our Surrey Deli brand, we produce a variety of delicious value-added goods from samosas to meat pies. Ready to enjoy, these products offer consumers a tasty and convenient alternative to preparing a meal from scratch.

Sabie Meats is a Surrey Group associated business located in the south-eastern Lowveld of Zimbabwe. Sabie’s primary business is cattle rearing, feedlotting and beef wholesaling. Surrey’s beef production can be augmented with supplies from Sabie Meats. Sabie Meats is active in integrating and developing small scale cattle producers.

Our associated business Msasa Meats makes cooked and smoked ready to eat chicken and beef products including polony, russians, sausages and salamis. These are marketed under the Msasa Meats brand.

At Surrey Group we believe that sustainable farming in Zimbabwe has a bright future, that consumers have an appetite for only the best, and that we can help uplift rural communities through enlightened and equitable business practices. We’ve been operating as a business in Zimbabwe for almost 70 years, and we’re excited about the future of Zimbabwe – and the future of our great Surrey brands.

We believe that sustainable farming in Zimbabwe has a bright future.

Where we are

Our network of wholesale depots covers central, eastern, northern and southern Zimbabwe, so wherever you are, we’re within easy reach.

Surrey Deli

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The future

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Contact Us

Whether you’re a Surrey Group customer or supplier, or you’d simply like more information about what we do, we’d love to hear from you.

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