



ISSUE 24

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HANDLING AND DISPOSAL OF WASTE MATERIAL AT ABATTOIRS

Safe handling and disposal of waste and condemned material are becoming an increasing problem at abattoirs. The following are extracts and summaries from the red meat regulations under the Meat Safety Act, 2000 (Act no. 40 of 2000) which stipulate different requirements to which abattoirs must comply with:

Containers for inedible, condemned and refuse material

- (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 14, must be provided to keep and transport condemned material and they must be clearly marked "CONDEMNED".
- (2) Containers must be provided to collect and hold inedible material until disposal.
- (3) Facilities to collect and hold blood prior to disposal must be provided.
- (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
- (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.



Hygiene Management Program for Waste Disposal

An HMP for waste disposal, including condemned material must be provided, in terms of which –

- (i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and
- (ii) security arrangements to prevent condemned material from entering the food chain must be described;



Handling of condemned material

Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption, must be –

- (a) portioned and placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;
- (b) kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis; and
- (c) removed from the abattoir at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of not more than minus 2 °C.

No person may remove a carcass, part thereof or any edible product which has been detained or condemned from an abattoir, except with the permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.



Continue on next page...

The abattoir owner is responsible for complying with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

Any condemned material must be disposed of by –

- (a) total incineration;
- (b) (b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government, by –
 - (i) slashing and then spraying with, or immersion in, an obnoxious colorant approved for the purpose; and
 - (ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir; or
- (c) processing at a registered sterilizing plant.

**KONFERENSIE EN KONGRES 2010
LORD CHARLES HOTEL,
SOMERSET-WES
5 – 7 MEI 2010**



**TEMA: VEILIGE VLEISVERBRUIK VIR U GENOT
THEME: SAFE MEAT CONSUMPTION FOR YOUR
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**RVAV STREEKSVERGADERINGS 2009
RMAA REGIONAL MEETINGS 2009**

Die 2009 streeksvergaderings van die RVAV is afgehandel met die Noord-Kaap streeksvergadering op Donderdag 29 Oktober 2009.

Baie dankie vir elke lid se bywoning ten einde die belangepunte vir die bedryf te bespreek en u insette te verkry. Dit vorm 'n belangrike deel van die besluitneming van die RVAV.

Baie dankie aan WETROK vir die borgskap van hierdie geleentheid, asook aan KENTMASTER en KEMKLEAN se borgskap van die Noord-Wes vergadering. PLASTIC PACKAGING het saam met WETROK die Noord-Kaap streeksvergadering geborg. *The 2009 regional meetings of the RMAA were concluded with the Northern Cape regional meeting on Thursday 29 October 2009.*



We'd like to thank every member for his attendance in order to discuss the points of interest of the industry and to acquire members' inputs. It forms a vital part of the RMAA's planning.

We also express our sincere appreciation towards WETROK for their sponsorship of these events, as well as KENTMASTER and KEMKLEAN who sponsored the North West meeting. PLASTIC PACKAGING sponsored the Northern Cape regional meeting with WETROK.



PREDICTING THE FUTURE IN THE MEAT INDUSTRY

John Maynard Keynes said 'Economists set themselves too useless a task if in tempestuous times they can only tell us that when the storm is long past, the ocean is flat again'. In a fast-changing environment, economic forecasters need to take into account a complex range of interacting factors if they are to avoid 'stating the obvious' and provide futuristic conclusions which are of value to their audience.

There are five linked relationships explored in this article. In each case only one theme for each link is touched upon.



Link 1 Structural Issues and World Trade Should a Company develop its Exports or make an Overseas Investment? As companies expand, they may get to a point where they wish to supply markets outside their 'home' territory. Initially this generally means developing an export capability; eventually, decisions may be made on investment in production capability in another market.

In the case of European meat companies, major players such as VION and Danish Crown have mainly limited their own external investment to other European countries; sometimes this has been influenced by the need to enhance their relationships with retailers in key markets. In other cases the motivation has been more related to locating processing plants in countries where there are significant cost advantages or accessibility to supplies.

Meat companies in North and South America have been more global in their aspirations in recent years.

Examples have included JBS and Marfrig in Brazil – and Smithfield, Cargill and Tyson in the US. Key factors in decisions on overseas investments (rather than developing export business infrastructure) have appeared to be:

- Is the investment essential to growing market share?
- How can economies of scale in production, distribution and marketing be best achieved?
- What is the long-term growth potential of the market?
- How politically stable is the country concerned?
- What are the regulatory and legislative hazards to be overcome in the particular market?



Link 2 Climate Change and World Trade

The growing link of climate change on world trade There is an increased recognition in several major meat trading nations that agriculture in general – and livestock production in particular –

will need to make a major contribution to reducing GHG emissions. Already several countries are preparing for this in advance of the important meeting of world leaders on Climate Change in Copenhagen in December. Many calculations are being carried out to estimate CO2 equivalents for different meat categories produced under various systems in different parts of the world. One consequence of this is that the relative societal costs of production for different categories of meat will likely change from the current position (spurred on not just by governments and lobby groups but also by major retailers and food service operators).



In turn this could have a significant influence on world trading patterns in the longer-run. It is important for all of us that greater care is taken on evaluating the various calculations – at present there are significant differences in the CO2 equivalent costs being produced by different institutions. It would be ideal if there could be an international consensus on the methodology being used. It is also important that meat industries in different countries do not exploit climate change and GHGs as a competitive issue.

Link 3 Structural Issues

and Climate Change Meat company strategic adjustments to climate change Companies are already facing up to the need to adjust to the climate change challenge. In Brazil, companies are increasingly being asked to give assurances that their beef outputs are not resulting in further deforestation.



Companies in Western Europe are assessing how animal by-products can be processed in more sustainable

ways; elsewhere in the world, companies have already made major investments in biodiesel plants and similar projects.

However, further more substantial changes will surely be necessary. Company priorities and structures are likely to be increasingly influenced by current and future legislation introduced to ensure respective livestock industries meet emissions targets. Australia and New Zealand appear currently to be most advanced on this. In some EU countries, major retailers as well as Governments are leading the way in applying pressure on their suppliers to comply with sustainability objectives and targets. In this context it is important for companies (and meat organisations) to engage actively in the debate, armed with sound information, so that unsustainable 'antimeat' views are robustly challenged.

Link 4 Global Economic Situation and Structural Issues The Impact of the economic downturn on Merger and Acquisition Activity The current recession and banking crisis had an impact for a time on the pace of merger and acquisition (M&A) activity as well as on the rate of globalisation in

Continue on next page...

the meat industry. Publicly listed companies in the US and Brazil which have been in the forefront of global expansion up to mid-2008 had a much quieter time in the following 12 months; their quoted share prices had declined significantly and this had made it more difficult to raise capital for further expansion.

There had been more attention to the protection of company balance sheets and consolidation than in growth and acquisition. However, the situation changed in the third quarter of 2009 for Brazil, when both JBS and Marfrig became active again in acquisitions – perhaps partly linked to the beginnings of a recovery of the World economy.



In the longer term, and once the global economic environment improves more substantially, companies will again be looking at M&A as a means of moving the global meat industry forward.

Link 5 Global Economic Situation and World Trade Declining prosperity leading to lower import demand Another consequence of the current recessionary situation is that World trade in meat has been adversely affected.

For 2009, FAO are forecasting a 4 % overall decline with pig-meat showing a reduction of as much as 10 %. This follows a period from 2004 to 2008 when global trade expanded by 23%. Part of the current reduction is due to reduced demand but there is a suggestion that some countries are wanting to protect their domestic industries by restricting import volumes. The overall result is that major net exporting countries tend to be more adversely affected during a recession; the Russian reduction in meat imports in recent months has had major repercussions for exporting countries such as Brazil.

However, it is important to note that favourable exchange rates and/or supply shortages can rebalance these converse trends. Conclusions The above comments have touched on the interactions of different factors in analysing issues and their implications for forecasting future situations.

Two immediate conclusions spring to mind:

- Economic forecasters need to take care to factor in the consequences of these various linkages in their models and published predictions; or be humble enough to admit where it has not been possible to take an important qualification into account
- The most effective assessments of the future are probably best made when there is access to good interdisciplinary teams, which are able to combine political, financial, scientific, technological as well as economic and marketing expertise

Visit our website to download the complete newsletter

We also do well to heed the conclusions of a recent Think Tank of economic experts, commissioned by the British Government to look at business survival in the current recession. To quote... 'The current recession combined with the global financial crisis constitutes a 'structural break'. One likely to produce a new economic order whose precise parameters are only dimly understood today....any simple extrapolation of previous business experience or response is ruled out'....Forecasters be warned!



Bob Bansback
bob_bansback@rmif.org.uk

PRYSINLIGTINGSTELSEL

Die Roivleisabattoirvereniging streef daarna om 'n databasis van historiese en huidige pryse te implementeer en te onderhou, wat noodsaaklik is vir beplanning- en ontwikkelingsdoeleindes. Die primêre doelstelling is om intyds akkurate en relevante inligting beskikbaar te stel wat tot voordeel van die abattoirindustrie kan dien.

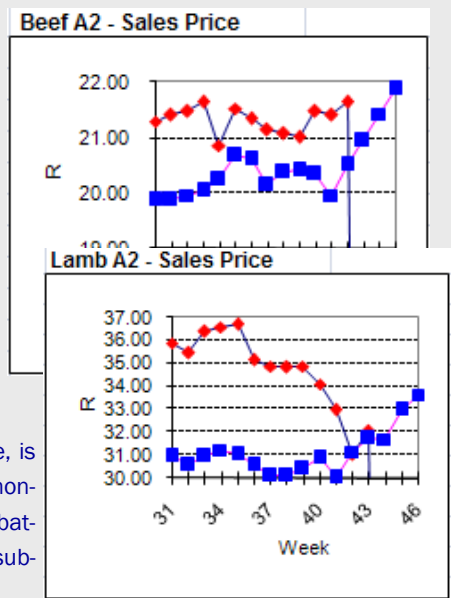
Die prysinligtingverslag word een keer per week vrygestel. Alle deelnemende abattoirs sal 'n gratis verslag ontvang. Nie-deelnemende abattoirs en intekenaars kan die verslag aankoop teen 'n bedrag wat van tyd tot tyd bepaal word.

PRICE INFORMATION SYSTEM

The RMAA strives to create and maintain an information system containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoir industry.

The price information report is released once a week.

All participating abattoirs will receive a report, free of charge. A fee determined from time to time, is payable by non-participating abattoirs and all subscribers.



Diseases caused by bacteria

Pneumonia

Pneumonia is an inflammation of the lungs caused by bacteria, viruses, fungi, parasites or physical or chemical agents. It is frequently accompanied with inflammation of the bronchi, bronchioli and the pleura. Consequently, the terms "bronchopneumonia" is commonly used. In pigs, enzootic pneumonia caused by *Mycoplasma hyopneumoniae* and pleuropneumonia caused by *Haemophilus pleuropneumoniae* are most often seen.

Transmission : In infected herds, the infection spreads from the sow to the suckling pigs, and in adult pigs, by common contact and via air. *Mycoplasma hyopneumoniae* is not isolated from the respiratory tract of healthy animals. It persists in chronic lung lesions of recovered animals and is a source of infection particularly for the new animals in the herd.

Actinobacillus (Haemophilus) pleuropneumoniae is found in the nostrils and lungs of healthy animals. An outbreak of the disease may be triggered by environmental stresses.

Antemortem findings :

Enzootic pneumonia:

- Mortality may occur, but is very low.
- Fever is usually absent.
- Acute respiratory distress and a characteristic dry cough when excited

Chronic form:

- Dry hacking cough
- Retardation in growth

Pleuropneumonia:

- Fever (41°C)
- Respiratory distress
- Bluish appearance of mucous membranes of the eye and mouth
- Bloody frothy discharge from nostrils
- Death

Chronic form

- Poor feed utilization and emaciation in "carrier" animals

Postmortem findings :

Enzootic pneumonia

- Plum coloured, greyish consolidation in apical, cardiac and diaphragmatic lung lobes (Fig. 127); lung lobes directed toward the front and bottom are mainly affected.
- Enlarged edematous bronchial lymph nodes
- Purulent pneumonia with abscessation usually seen with secondary infection (Fig. 128)
- Pleurisy and pericarditis may be seen with secondary infection

Pleuropneumonia

- Bloody froth in wind pipe
- Generalized consolidation and firmness in the entire lung (Fig. 129)
- Blood tinged fluid in the chest cavity and abdomen
- Pus-filled abscesses scattered throughout the lungs.
- Lesions commonly found in the upper part of lungs and often in diaphragmatic lobe.
- Whitish clot like adhesions on the lung surface and pleura

FAO Manual on Meat Inspection for Developing Countries



Judgement : A carcass affected with *pleuropneumonia* showing healing lesions is *approved*. The affected parts of the carcass and affected organs are *condemned*.

Pneumonia associated with dry adhesions on the pleura and pericardium and without other lesions may be *conditionally approved*, pending heat treatment. The carcass must be carefully examined for injection sites. If bacteraemia is suspected, bacteriological examination must be performed. Carcass is *condemned* if pneumonia is accompanied with fever and septicemia or emaciation. Pulmonary necrosis with secondary toxic changes in the body also require carcass *condemnation*.

Differential diagnosis : African swine fever, swine influenza, rhinitis, *Ascaris suum* infestation, laryngitis, tracheitis, pulmonary edema and congestion, injuries and tuberculousis



Fig. 127: Pneumonia. Enzootic pneumonia. Lung lesions affecting anterior and bottom portions of the lungs.

Fig. 128: Chronic pneumonia with abscessation. This pneumonia was caused by *Mycoplasma* spp. and later infected with secondary bacteria. A beta-haemolytic *Streptococcus* was isolated. The animal may also have received antibiotic therapy.

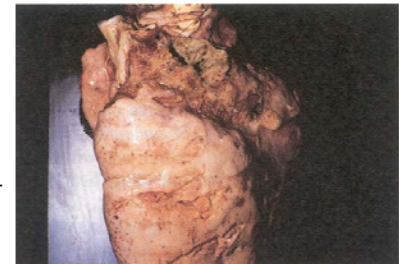


Fig. 129: Porcine pleuropneumonia. Pneumonic lesions throughout the lung tissue. Interstitial emphysema and edema are also noted.

Skok verslag oor water

'n Skok-verslag oor toetse wat op watergehalte in die omgewing van die Grootegeluk Exxaro Steenkoolmyn by Lephalale in Limpopo gedoen is, dui daarop dat die water "vrot" is.

Uit die toetse blyk dat op vier verskillende plekke in die omgewing besmetting van water met *E. coli* bakterieë, die aanvaarbare beperking met tot meer as 30 000 kolonies/100 ml oorskrei. Die beperking vir drinkwater is 0 kolonies/100 ml.

Die TLU SA Noord gaan ondersoek instel na die oorsaak van die besoedeling en regstappe doen as nalatigheid bewys kan word. Dit raak nie net drinkwater nie, maar ook besproeiing van vars groente.

Volg op volgende bladsy...

BEEMIS BIED ALTERNATIEWE BRON VIR KRAG

Planne om genoeg elektrisiteit vir 'n klein dorpie uit beesmis te produseer, gaan dalk binnekort 'n werklikheid word. Dit gaan ook die grootste opelug



missstof-tot-gasaanleg ter wereld wees. Sake24 berig die onafhanklike kragprodusent Lesedi Biogas Project (LBP) wil een van die wereld se grootste opelug-biogasaanlegte by Karan Beef se voerkraal buite Heidelberg aan die oewer van die Blesbokspruit bou.

Die kragentrale, wat die mis van sowat 130 000 beeste as brandstof sal gebruik, sal 'n gemiddelde daaglikse opwekkingsvermoë van 5,3 MW he. 'n Melkplaas met 300 tot 500 koeie kan genoeg beesmis lewer om 'n kragopwekker van sowat 85 kW te bedryf, terwyl vark-plase sowat 50 kW vir elke 500 varke kan opwek.

Volgens mnr. Nunda Naidoo, verteenwoordiger van LBP, sal die kragentrale sowat R150 miljoen kos om op te rig. Die eerste krag sal na verwagting teen middel 2011 opgewek word. Luidens die omgewingsimpakverslag wat Thirstland Environmental Services vir die Gautengse departement van landbou en landelike ontwikkeling opgestel het, sal die krag aan Eskom verkoop word.

Metaan is 'n skadeliker kweekhuisgas as koolstofdiksied, se dr. Johann van Niekerk, omgewingskonsultant wat die omgewingsimpakstudie saamgestel het.

Met hierdie projek sal Karan Beef se koolstofspoor drasties krimp, se hy. Volgens Naidoo het die LBP die finansiering vir die projek van die Sentrale Energiefonds gekry.

Krag opgewek uit biogas afkomstig van bees- of varkmis word ingesluit in die nuutste voorstelle van die Nasionale Energiereguleerder (Nersa) oor 'n invoertarief vir hernieubare energie. Nersa se voorgestelde tarief vir biogas is 96c per kWh.

Die verslag sal op www.lesedibiogas.com gelees kan word.

Would you like to advertise in the RMAA newsletter or 2010 Diary?

Call Christo Heuer at
(012) 349 1238/9 or email him at
christo@rmaa.co.za
for more information.

JARVIS

Jarvis het die afgelope jaar sukses behaal met

- die verskaffing en installering van verskeie beesverdoofkaste met 'n kopinperker (headrestrainer). Hierdie fasiliteit het die voordeel dat die dier eenmalig verdoof kan word sonder om onnodige spanning te veroorsaak.
- 'n Apparaat wat die rugmurg, asook die rugmurg kanaal film. verwyder by wyse van 'n vakuumproses, is ook geïnstalleer.
- Voorts is die tegnologie van die basiese Jarvis Buster V karkassaag verbeter na die van die Jarvis 9 met sproeistelsels op beide die agter en voorwiele, die lemgidse asook van onder die brug van die saag. Die voordeel hiervan is 'n saag wat altyd skoongehou word van enige saagselopbouing in en om die saag.
- Die opgradering van afvalle na die van 'n skoon en eetbare produk by die abattoir word almeer gesien as 'n toekomstige bron van proteïene, ook in Botswana en Zambia. Masjiene met verskillende uurlikse kapasiteite is vir die doel beskikbaar en word gewoonlik gedoen met water by 60°C.
- Voorts bly Jarvis toerusting soos die pneumatiese slagmesse, borssae, lugbalanseerders, karkassae ens. altyd gewild by abattoirs.
- 'n Bron van kommer is dat die basiese onderhoudsprosedures nie altyd behoorlik in plek gehou word nie. Diegene wat dit wel doen geniet soveel laer koste. Jarvis toerusting wat reeds vir 10 – 15 jaar werk, is nie ongewoon nie.
- Vir beeslyne is die elektriese weergawe van die Agterbeenspalkapparaat by die halvering van die karkasse 'n groot voordeel wat nie alleen die halvering van die karkas vergemaklik nie, maar die heen-en-weer dra van die V-tipe spalkapparaat, wat in elk geval onhigiënies is, uitskakel
- Die velaftrekker by skaapabattoirs word almeer gewild omdat arbeid vir die doel van velafrekking nie meer geredelik gewillig is vir die taak nie.
- Varkabattoirs kan voorsien word van die langlewe Longwood rubbers vir die onthaarmasjiene, 'n uitgawe wat nogal hoog kan wees sou verkeerde rubbers gebruik word. Die Longwoodrubbers kan 'n syfer van 600 000 – 800 000 eenhede handhaaf sou groot varke nie gedoen word nie.

Jarvis Produkte is trots met dit wat bereik is en kan net dankbaar wees teenoor sy kliënte vir die volgehoue ondersteuning.

Telephone: (011) 974-6776/7/8/9

Fax: (011) 974-6802

E-mail: jarvissa@yebo.co.za

Die RVAV wil ook graag Jarvis bedank vir die borgskap van die klein dagboekies en Kalenders vir die afgelope 5 jaar se getroue ondersteuning.

HYGIENE MANAGEMENT SYSTEM (HMS) & HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Accredited training based on unit standards and AgriSETA registered

HMS:

- HMS policy and document control
- Laboratory sampling programmes
- Corrective actions

HACCP:

- Identification of relevant hazards
- Identification of critical processing steps
- Design of procedures for control and monitoring

Date	Province	Date	Province
19 - 22 January 2010	Western Cape	13 - 16 July 2010	Limpopo
16 - 19 February 2010	North West	17 - 20 August 2010	Eastern Cape (PE)
16 - 19 March 2010	Eastern Cape (EL)	14 - 17 September 2010	Mpumalanga
13 - 16 April 2010	Gauteng	19 - 22 October 2010	Northern Cape
18 - 21 May 2010	Free State	16 - 19 November 2010	Gauteng
22 - 25 June 2010	Kwazulu Natal		

Costs: Contact the Red Meat Abattoir Association for cost information.

Tel: (012) 349-1237/8

Fax: (012) 349-1240



Planning for 2010

Regardless of the size of an abattoir, training can have a measurable impact on performance and the bottom line. Training programmes in Animal handling and programmes for the slaughtering of the various species were designed with this in mind.

The Animal Handling programme provides learners with the knowledge to identify and respond to abnormalities in slaughtered stock, handle slaughter animals ante mortem, prepare animals for slaughter and apply hygiene awareness in the work environment

The slaughter programmes provides learners with the knowledge to slaughter and dress beef, sheep or pork, demonstrate an understanding of the abattoir industry, handle and maintain utensils and equipment, identify and respond to abnormalities in slaughtered stock and demonstrate an understanding of hygiene awareness in a food production facility.

These programmes and others are available and you are requested to nominate learners. We are currently busy with planning for 2010 and with that in mind you are requested to indicate your training requirements for 2010 on the provided form, if you have not already done so.

Abattoir: _____

Contact: _____

Telephone: _____ Cell: _____

E mail: _____

Programme	Number of workers
Animal Handling	
Beef Slaughter	
Pork Slaughter	
Small Stock Slaughter	
Introductory Abattoir Hygiene	
Basic Business Principles	
HACCP Awareness	
Learnerships (Minimum 8)	
Routine Slaughter Training	

Faks na: (012) 349-1240

BENEFITS OF TRAINING

Regardless of the size or type or industry or business, training can have a measurable impact on performance and the bottom line.

- Improves staff retention

Training increases staff retention which is a significant cost saving, as the loss of one competent person can be the equivalent of one year's pay and benefits.

- Improves quality and productivity

Training improves quality and productivity by fostering accuracy, efficiency, and good work safety practices.

- Improves competitiveness

Business must continually change their work practices and infrastructure to stay competitive in the market. Training staff to manage the implementation of new technology, work practices and business strategies will ensure the competitiveness of the business.

- Creates the flow-on effect

The benefits of training in one area can flow through to all levels of an organisation.

- Reduces costs

Training staff results in the reduction of costs by decreasing:

- ◇ wasted time and materials
- ◇ maintenance costs of machinery and equipment
- ◇ workplace accidents
- ◇ absenteeism

- Lowers staff turnover and recruitment

Employees who receive ongoing training are more likely to commit to their employers because:

- ◇ completion of the training develops their careers
- ◇ training enables them to take on greater responsibility

- Increases workforce flexibility

Training increases the skills of the employees enabling them to engage in a wider range of tasks and responsibilities. Employees who receive training often achieve improvements in:

- ◇ communication skills
- ◇ professionalism
- ◇ conscientiousness
- ◇ creativity and innovation

- Improves staff attitude and morale

Training also inspires loyalty in employees. By investing in the training of employees, they often feel:

- ◇ their employer has confidence in them
- ◇ that they are valued

- Creates a learning culture

Through learning and training individuals re-interpret their world and this ensures continuous improvement.

- Benefits for employees

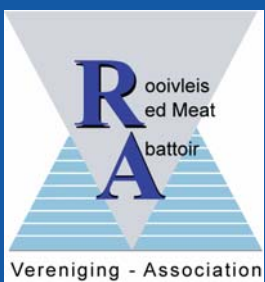
Not only does the employer benefit so does the employee. These benefits include:

- ◇ Improved time management
- ◇ Greater confidence
- ◇ Feeling empowered

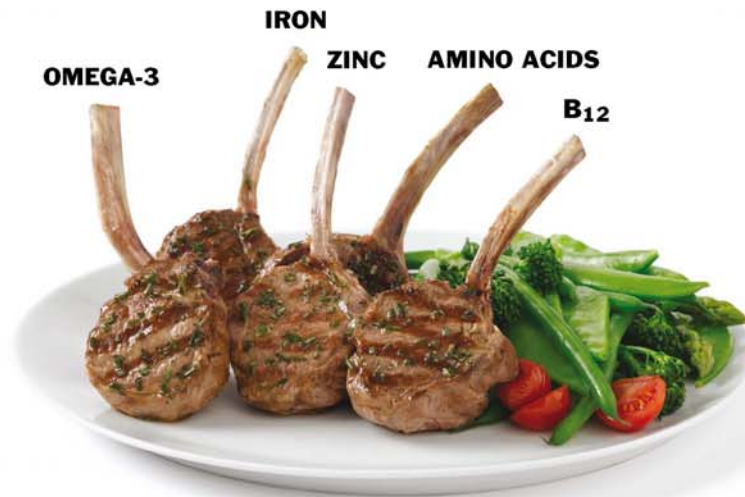


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Website: www.rmaa.co.za



This is your amazing brain showing you the value of red meat's critical nutrients.

Your brain is the smartest microprocessor on the planet

Weighing just 1.4 kilograms, it's around 75% water, yet it's packed with an astounding 100 billion nerve cells and about 150,000 kilometres of nerve fibres. They give your brain the ability to do the most amazing things: think, feel, remember, imagine. You may not have realised it, but, thanks to your amazing brain, you *are* a genius.

To keep your brain fit and firing, you need critical nutrients, such as iron, zinc, omega-3s, amino acids and vitamin B₁₂. They help you concentrate, keep alert, think clearly and stay happy in your daily life.

And these five can all be found in one amazing food: red meat.

Iron: wonderfuel for brains

People low in iron may feel slow in mind, and body. Iron is critical for carrying the oxygen in blood

that cells need to make energy. And your brain needs lots of fuel.

I Zinc therefore I am

After iron, zinc is the second most concentrated mineral in your brain. It's involved in virtually every job that brain cells do, especially growth and repair.

Omega-3s: mega brainy

These well-known brain nutrients are the building blocks of your brain, giving shape and structure to its cell walls.

Amino acids: food for thought

Amino acids are needed to make the clever chemical messengers that allow your brain cells to talk to each other.

B₁₂: the B in Brain

We can think fast because nerve fibres transmit their electrical signals ultra-quickly, as fast as 150 metres per second. Vitamin B₁₂ is

a key ingredient in the fibres that help give them this superpower.

Red meat: amazing food

Red meat naturally contains all these brain nutrients. In fact, it's the largest contributor of readily available iron and zinc in the Australian diet¹, and the second largest contributor of omega-3s². Red meat, as part of a healthy, balanced diet, can help prevent iron and zinc deficiency.

If you don't get enough of these everyday nutrients, your brain can feel the strain. This can dull your everyday performance, by affecting functions like your memory, attention and learning.

Red meat – it's the smart way to feed your brain, and it tastes delicious too.

RED MEAT
Amazing Food
 themainmeal.com.au

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INVESTIGATION INTO SALARY SCALES IN THE RED MEAT ABATTOIR INDUSTRY



During the past the RMAA has received a number of requests to assist with salary scales at abattoirs.

The Association has developed a set of guidelines to categorize the various work positions in the abattoir.

The questionnaire attached aims to gather applicable information and abattoir owners are kindly requested to complete and return it to this office to luna@rmaa.co.za or fax no 012 – 3491240 before 30th November 2009.

This information will be available to participating abattoirs in January 2010.

We have also used this opportunity to determine the extent of training coverage in the sector to

firstly be able to provide feedback on the expenditure of training funds

secondly determine the needs within the sector

thirdly to determine possible candidates (employer) who may qualify for funding in terms of the “Training Layoff Scheme”.

ONDERSOEK NA SALARISSKALE IN DIE ROOIVLEIS ABATTOIRBEDRYF

Die RVAV ontvang gereeld versoeke om behulpsaam te wees met die bepaling van salarisskale in die abattoirbedryf.

Die RVAV het 'n stel riglyne saamgestel ten einde die verskillende werkstasies in die abattoir te kategoriseer.

Die aangehegte vraelys het ten doel om toepaslike inligting te versamel en abattoireienaars word vriendelik versoek om dit te voltooi en voor 30 November 2009 aan hierdie kantoor terug te stuur na luna@rvav.co.za of faks na 012 – 3491240.

Hierdie inligting sal in Januarie 2010 aan deelnemende abattoirs beskikbaar gestel word.

Hierdie vraelys poog ook om die omvang van opleiding in die bedryf te bepaal ten einde terugvoer te verskaf t.o.v. die spandering van opleidingsfondse die behoeftes binne die sektor te bepaal die moontlike kandidate (werkgewers) wat mag kwalifiseer vir befondsing in terme van die “Training Layoff Scheme” te identifiseer

Please visit the RMAA website to download all the survey forms at: <http://www.rmaa.co.za>
Besoek asb. die RVAV webtuiste vir die ondersoek vorms by: <http://www.rvav.co.za>