



## RED MEAT ABATTOIR ASSOCIATION CONFERENCE AND CONGRESS 2010

5 - 7 MAY 2010

**NH LORD CHARLES HOTEL, SOMERSET WEST**

**THEME: SAFE MEAT FOR YOUR ENJOYMENT**

### INVITATION

On behalf of the Board and personnel of the Red Meat Abattoir Association we take pleasure in inviting you the 18<sup>th</sup> annual conference and congress of the RMAA to take place from 5 - 7 May 2010 at the NH Lord Charles hotel, Somerset West.

**THE OFFICIAL OPENING AND WELCOMING FUNCTION** will be held on **Wednesday evening 5 May at 19:00 at Neethlinghof** as a gourmet meat and wine dinner. The celebrity chef Francois Ferreira, owner of Eden Culinary School, will be our host entertainer. His down to earth approach "food and wine should be fun for all – not an elitist passtime" belies his many awards and extensive culinary knowledge. His contemporary and quirky approach to the country's rich and diverse food culture promises to leave you entertained and inspired with fresh ideas for our product. Bus transport for a maximum of 60 people will be provided to Neethlinghof. Please indicate such on the registration form and submit as soon as possible.

**Sponsoring of meat for this function** is also an ideal opportunity to showcase your products and we invite anybody who would like to sponsor either beef, mutton, pork, ostrich, game or crocodile meat to contact Dr Gerhard Neethling at 012 – 3491238 or at e-mail [manager@maa.co.za](mailto:manager@maa.co.za) for further arrangements.

The **CONFERENCE on 6 May 2010** will address relevant aspects pertaining to meat safety and will be attended by abattoir owners, representatives from all industry organizations, directors and deputy directors from the national and provincial Department of Agriculture, Forestry and Fisheries representatives from the trade, press, research and educational institutions etc.

The conference programme is being finalised and some of the topics include

- Waste management challenges
- Consumer preferences and consumer protection
- The influence of animal health practices on contamination during slaughter
- The South African red meat value chain

**CONFERENCE DINNER will be held on Thursday evening 6 May 2010 at the hotel.** The guest artists at the dinner, Waldo Lotz and his famous 7 piece band, is a group who already staged at the Barn Yard and who's performance and interaction with our guests will provide an evening of fun and enjoyment.

**ANNUAL GENERAL MEETING on Friday 7 May 2010** offers opportunity to abattoir owners to provide input in abattoir and industry related matters. The new RMAA board for the next term will be elected and we appeal to all abattoir owners to please attend this meeting.

Attendance of the AGM is OPEN to all conference delegates and not only to abattoir owners. Representatives from SAMIC, RMIF, DAFF and IMQAS to give feedback.

**Discussions include:**

- Independent meat inspection services
- Traceability system for the use of ruminant blood products from sterilisation plants and imports
- National Abattoir Rating Scheme
- Statutory Measure application.

**WEDNESDAY 5 MAY 2010 : GOLF DAY**

The golf day on Wednesday 5 May 2010 will take place at Erinvale Golf Estate. Except for invited guests, entry will be limited to abattoir owners registered for the conference. The prizes will be presented Wednesday evening at the welcoming function.

**COSTS:**

The registration fee of member abattoirs is again kindly **sponsored by JARVIS**. (A second or more person/s from the same abattoir will be able to register at a cost of R500). The fee for non-members and other delegates is R1100 (VAT incl) per person. This includes conference materials, teas, lunch, the welcoming function on Wednesday evening and dinner on Thursday evening. Full registration fees are payable before 23 April 2010

**EXHIBITIONS:**

Exhibitors from various industry sectors will display their products in the Golden Ballroom as from Wednesday afternoon. Lunch, tea / coffee will also be served in this hall. The price of a stall of 2 x 3 metres including attendance of all activities for 2 delegates is R4900. To book an exhibition stall please contact Luna at 012 – 349 1238 or email [luna@maa.co.za](mailto:luna@maa.co.za) for full details.

**SPONSORS:**

The RMAA is reliant on and has in the past generously been supported by several sponsors. We sincerely thank the following sponsors who have already confirmed:

- **Jarvis**
- **Boehringer Ingelheim**
- **Pick 'N Pay**
- **SPAR North Rand**
- **BT Enterprises**
- **Enviroserv**
- **LTL Consultants**
- **Wetrok**

**ACCOMMODATION:**

**NH Lord Charles hotel** offers rooms at the following rates (tourism levy excluded):

Single Standard Room R1135 (Breakfast included)

Double Standard Room R1435 (Breakfast included)

Booking form to book accommodation attached hereto.

**See full details of alternative accommodation attached hereto.**

## **TRANSPORT:**

SAA, BA, Kulula, Mango and 1 Time offer reasonable tickets – return tickets from R1338 (per on-line booking as March 2010) from Johannesburg to Cape Town.

A shuttle service offers transport from the airport to the hotel at a cost of R300 per one way trip. For reservations please contact Blue Bay Tours at 021 – 855 1040, mobile no 083 238 5844 or email [reservations@bluebaytours.co.za](mailto:reservations@bluebaytours.co.za) . Alternative shuttle service or any other transport requirements : Usher at 0836306225.

## **LADIES PROGRAMME:**

Our ladies will enjoy themselves shopping at various fabric shops (linen, shoes, cosmetics etc) on Thursday morning 6 May, returning to the hotel to have lunch with their partners. Afterwards they are free to either attend the presentation of the motivational speaker, Neil Steinman or take a nap and titivate for the evening.

On Friday morning 7 May they will visit the Van Ryn’s distillery with its gleaming copper pot stills to experience the brewing of award winning brandy and this is where the guest will steal a whiff of the Angel’s Share when the aromatic flavours will marry with the delicate wood characteristics. This is followed by the tasting of the 12, 15 and 20 year old brandies, accompanied by a hand made Belgium chocolate and a single plantation Arabica Coffee ( all this fun while the poor Adams discuss the future of the meat industry!). As consolation prize the ladies might decide to purchase a “Passport” to the Cellar Door Collection for their partners. What a way to start the weekend! (Please see extract of van Ryn’s website hereunder)

By using The Cellar Door Collection Passport card you are guaranteed to experience a variety of up market experiences at a packaged price.

You can choose from two easy options, where you can save up to **60%** on tour & tasting fees:

**R50 per person will entitle you to visit up to 4 different experiences over a period of 6 months.**  
**R100 per person will entitle you to visit up to 14 different experiences over a period of 1 year.**

Holders of Passport cards are also entitled to special privileges at the wine and brandy experiences, from time to time, so please enquire during your visit.

The Passport card also makes a great gift, so it is something you may wish to share with friends and family. For future information please contact any of the participating wine or distilleries or contact us at [info@cellardoorcollection.co.za](mailto:info@cellardoorcollection.co.za).

Please don’t miss this very informative and interesting opportunity to gain new knowledge to add value to your business. Come and enjoy good food and fine fellowship as you reconnect with former acquaintances and develop new friendships!

## **ATTACHMENTS:**

**Program**

**Registration form**

**Booking form to book accommodation at hotel**

**Alternative accommodation**





**RVAV KONFERENSIE 2010 / RMAA CONFERENCE 2010**  
**REGISTRASIE / REGISTRATION**  
**NH LORD CHARLES HOTEL, SOMERSET- WES / SOMERSET WEST**  
**5 - 7 MEI / MAY 2010**

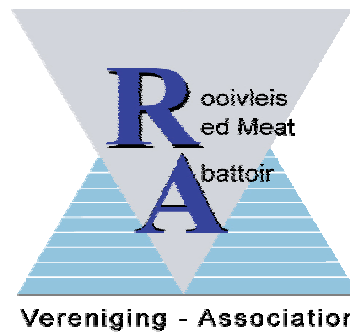
Naam en Van Name and Surname	Selno. Cell no.	
Naam van instansie Name of company	Tel :	
Posadres Postal address		
Faksno Fax No	E-pos E-mail	
Spesiale dieet versoek: / Special diet request:		
<p><b>Registrasiefooi : R1100 (BTW ingesluit) / Registration fee: R1100 (VAT inclusive)</b></p> <p><b>RVAV lede word deur JARVIS geborg. Eerste persoon gratis, R500 (BTW ingesl) per addisionele persoon van dieselfde abattoir. Nie-lede R1100 (BTW ingesluit)</b></p> <p><b>RMAA members are sponsored by JARVIS. First person free, R500 (VAT incl) per additional person from the same abattoir. Non-members R1100 (VAT included).</b></p>		
Dui asb. bywoning van volgende funksies aan / Please indicate attendance of the following functions:		
<b>Datum/Date</b>	<b>Funksie / Function</b>	<b>JA / NEE YES / NO</b>
Woensdag/Wednesday 5 Mei / May 09:00	LTL Gholf by Erinvale / LTL Golf at Erinvale : Voorgee/Hardicap	
Woensdag/Wednesday 5 Mei/May 19:00	Verwelkomingsfunksie by Neethlingshof / Welcoming function at Neethlingshof	
Gaan u metgesel die verwelkomingsfunksie bywoon? / Will your partner attend the welcoming function?		
Gaan u van die busvervoer na Neethlingshof gebruik maak? (maksimum 60 persone) Will you make use of the bus transport to Neethlingshof? (maximum 60 persons)		
Donderdag/Thursday 6 Mei/May 08:30	Konferensie / Conference	
Donderdag/Thursday 6 Mei/May 19:00	Galadinee / Gala dinner	
Gaan u metgesel die dinee bywoon? / Will your partner attend the dinner?		
Vrydag/Friday 7 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies program		Naam van dame wat bywoon / Name of lady attending
<p><b>BETALING: Betaling moet asb voor 27 April ontvang word, anders verval registrasie:</b></p> <ul style="list-style-type: none"> <li>- Tjekbetaling in guns van RVAV of</li> <li>- Elektroniese oorbetalings: <b>ABSA Lynnwoodweg, Tjekrekno 540 157 065 Takkode 632 005</b></li> </ul> <p>Faks asb. betalingsbewys aan 012 – 3491240</p> <p><b>PAYMENT: Payment to be received before 27 April, otherwise registration is cancelled:</b></p> <ul style="list-style-type: none"> <li>- Cheque in favour of the RMAA OR</li> <li>- Electronic payment : <b>ABSA Lynnwood Road, account number 540 157 065 Branch code 632 005</b></li> </ul> <p>Please fax proof of payment to 012 – 3491240</p>		
<p><b>HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :</b></p> <p>Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg.</p> <p>Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.</p>		
<p><b>DRAG / DRESS CODE:</b></p> <p>Dag : Besigheid-informeel Day : Business casual  Aand: Elegant-informeel Evening: Smart casual</p>		

Faks asb die voltooiende vorm aan hierdie kantoor by faksno 086 601 7657 of 012 - 3491240 voor **23 April 2010**  
Please fax the completed form to this office at fax no. 086 601 7657 or 012 – 3491240 **before 23 April 2010.**



# PROGRAM

**KONFERENSIE EN KONGRES  
LORD CHARLES HOTEL  
SOMERSET-WES  
5 - 7 MEI 2010  
TEMA:  
VEILIGE VLEISVERBRUIK  
VIR U GENOT**



# PROGRAMME

**CONFERENCE & CONGRESS  
LORD CHARLES HOTEL  
SOMERSET WEST  
5 - 7 MAY 2010  
THEME:  
SAFE MEAT FOR YOUR ENJOYMENT**



**PROGRAM: DONDERDAG 6 MEI 2010**

- 07:30 – 08:30 Registrasie  
08:30 – 08:40 Verwelkoming : Mnr. Gerrie Oberholzer: Voorsitter: RVAV  
08:40 – 08:50 Skriflensing en gebed : Milanie Vosloo  
08:50 – 09:10 Openingspreker:

**AFVALBESTUUR**

- 09:10 – 09:30 Afvalbestuur-regulasies en die impak daarvan op die industrie:  
Eddie Hanekom, Dept Omgewingsake en Ontwikkelingbeplanning  
09:30 – 09:50 Metodes van afvalbeskikking tans in gebruik deur die abattoirbedryf  
met spesiale verwysing na afvalhoeveelhede per slageenheid  
Dr Sarah Mutsinze, VPH, DAFF Vrystaat  
09:50—10:20 Afvalbeskikking in Noord Ierland –The Eco-Energy Concept Green  
Circle (EU) Ltd Oliver Hart, Green Circle

**10:20 – 10:50 Tee**

- 10:50 – 11:05 Kompostering van abattoir afvalprodukte  
Dr Richard Daneel/Hein Fourie, Enviroserv  
11:05—11:20 Alkaliëse Hydrolise as alternatief vir afvalbeskikking by  
abattoirs: Piet Kruger, Waste Resolution Technologies  
11:20 - 11:50 Vrae en besprekings

**VERBRUIKER-VERSEKERING — Aanbiedings geborg deur SPAR**

- 11:50—12:10 Verbruikerbeskermingswet – Die verantwoordelikhede van die  
Vleisbedryf: Lauren Wilson, Spar  
12:10—12:30 Verbruikersneigings in die Suid-Afrikaanse Voedselindustrie –  
Toepassing in die Rooivleisbedryf:  
Hester Vermeulen, Universiteit van Pretoria

**12:30 – 13:30 MIDDAGETE**

- 13:30 – 14:20 Motiveringspreker : Neil Steinman  
14:20—14:45 Analise van die Suid-Afrikaanse Rooivleis-waardeketting:  
Dr André Jooste, NAMC  
14:45—15:00 Die voorvereistes vir 'n Nasionale Abattoir Evalueringkema:  
HMS implementering: Dr Gerhard Neethling  
15:00—15:10 Vrae en besprekings  
15:10—15:30 **Tee**

**DIEREGESONDHEID: Aanbiedings geborg deur Boehringer Ingelheim**

- 15:30— 15:50 Vleisveiligheid en die verantwoordelike gebruik van antibiotika  
in varkproduksie: Dr Pieter Grimbeeck  
15:50—16:10 Beperking van bakteriële kontaminasie op beeskarkasse d.m.v.  
voorkomende maatreëls: Dr A Henson, Boehringer Ingelheim  
16:10—16:20 Vrae en besprekings

**TEGNIES**

- 16:20—16:40 Die bekendstelling van welsyntegnologie in die abattoirindustrie:  
Meat Processing Systems  
16:40—16:50 Vrae en besprekings

- 19:00 DINEE BY HOTEL Vriendelik geborg deur Pick 'N Pay**  
**Gaskunstenaars : Waldo Lotz en orkes**

**PROGRAMME: THURSDAY, 6 MAY 2010**

- 07:30 – 08:30 Registration  
08:30 – 08:40 Welcoming : Mr. Gerrie Oberholzer: Chairman, RMAA  
08:40 – 08:50 Scripture and prayer : Milanie Vosloo  
08:50 – 09:10 Opening speaker:

**WASTE MANAGEMENT**

- 09:10 – 09:30 Waste Management regulations and the impact thereof on the abattoir industry : Eddie Hanekom, Dept Environment and Development Planning  
09:30 – 09:50 Current methods of waste disposal in the abattoir industry with special reference to waste quantities per slaughter unit. Dr Sarah Mutsinze, VPH, DAFF Free State  
09:50—10:20 Waste Management Solutions in Northern Ireland –The Eco-Energy Concept Green Circle (EU) Ltd Oliver Hart, Green Circle

**10:20 – 10:50 Tea**

- 10:50 – 11:05 Composting of abattoir by-products  
Dr Richard Daneel/Hein Fourie, Enviroserv  
11:05—11:20 Alkaline Hydrolysis as an alternative for waste management at abattoirs: Piet Kruger, Waste Resolution Technologies  
11:20 - 11:50 Questions and discussions

**CONSUMER ASSURANCES— Presentations sponsored by SPAR**

- 11:50—12:10 Consumer Protection Act – The responsibilities of the meat Industry: Lauren Wilson, Spar  
12:10—12:30 Consumer tendencies in the South African Food Industry – application for the red meat industry: Hester Vermeulen, University of Pretoria

**12:30 – 13:30 LUNCH**

- 13:30 – 14:20 Motivational speaker : Neil Steinman  
14:20—14:45 Analysis of the South African red meat value chain  
Dr André Jooste, NAMC  
14:45—15:00 The pre-requisites of a National Abattoir Rating Scheme - HMS Implementation: Dr Gerhard Neethling  
15:00—15:10 Questions and discussions

**15:10—15:30 Tea**

**ANIMAL HEALTH : Presentations sponsored by Boehringer Ingelheim**

- 15:30— 15:50 Meat safety and the responsible use of antibiotics in pork production: Dr Pieter Grimbeeck  
15:50—16:10 Limiting bacterial contamination of cattle carcasses with preventative measures: Dr A Henson, Boehringer Ingelheim  
16:10—16:20 Questions and discussions

**TECHNICAL**

- 16:20—16:40 The introduction of welfare technology in the abattoir industry  
Meat Processing Systems  
16:40—16:50 Questions and discussions

**19:00 DINNER AT HOTEL** Kindly sponsored by Pick 'N Pay  
Guest artists : Waldo Lotz and band

## BORGE /SPONSORS





**RMAA CONFERENCE AND CONGRESS:  
LORD CHARLES HOTEL  
5 -7 MAY 2010**

**HOTEL AND ALTERNATIVE ACCOMMODATION**

NH Lord Charles Hotel (Reservation form attached hereto)

Single : R1135 ( breakfast and VAT included)

Double: : R1435 - 2 persons sharing a room (breakfast and VAT included)

Boardwalk flats - Gordons Bay Tel. (021) 856 3471 / Cell 082 555 9318

Single apartment - standard: R500 (2 persons)

Single apartment – upgraded : R550 (2 persons)

(± 8 - 10 km from hotel)

Voortrekkerpark Holiday Resort Tel. (Cnr of Strand and Hofmeyer Streets) (021) 850 4169

Luxury 4-bed R330 (Bedding supplied - bring own towels)

(±8 km from hotel)

Kado House and Cottages Tel 072 139 0000 ( 3 km from hotel)

Cottage Grande – sleeps 6 : R700

Cottage Petite -sleeps up to 3 : R500

Single accommodation : R350

Double accommodation : R220

GUEST HOUSES		
NAME	TARIFF (breakfast included)	TEL NO
Ou Pastorie Guest House (5 km from hotel)	Single R760 Double R840	021 – 852 2120
Helderberg Forest Lodge (5 km from hotel)	Single R520 Double R680	021- 851 6480
Klein Akkerdraai Lodge (8 km from hotel)	Single R700 Double R950	021 - 881 3653
Somerset Lodge (2 km from hotel)	Single R695 Double R525	021 – 851 7853
Somerton Manor (8 km from hotel)	Single R560 Double R420	021 – 851 4682
Straightway Head (2 km from hotel)	Single R850 Double R1200	021 – 851 7088
Ballyna Guest House (2 km from hotel)	Single R400 Double R550	021 – 851 4398
Lalapanzi Lodge (10 km from hotel)	Single R600 Double R550	021- 858 1982
Mockford Lodge (3 km from hotel)	Single R450 Double R395	021 – 885 3810
Four Heaven Guest House (5 km from hotel)	Single R750 Double R900	021 – 855 5061
Cosmos Guest House (2 km from hotel)	Single R350 Double R300	021 – 855 3232

# NH THE LORD CHARLES HOTEL

## SOMERSET WEST

C/o Faure and Stellenbosch Roads, Somerset West.

TEL. (021) 855 1040 • FAX (021) 855 1107

---

### RED MEAT ABATTOIR ASSOCIATION: BOOKING OF ACCOMMODATION: CONFERENCE: 5 - 7 MAY 2010

(Please fax this form directly to RESERVATIONS : Fax No (021) 855 1107)

RATES : (Including VAT of 14%, excluding tourism levy of 1%)

Single : R1135.00

Double : R1435.00

Superior Single : R1325.00

Superior Double : R1625.00

Suite Single : R1975.00

Suite Double : R2275.00

**PLEASE NOTE:**

Rates are subject to change

Limited accommodation - first come, first serve

Rates include VAT, as well as a full English breakfast, but excludes a tourism levy  
of 1% per room per night

Rooms available at 14:00 on day of arrival

Rooms to be vacated by 11:00 on day of departure

Account to be settled before departure

Bank guaranteed cheques only and credit cards accepted

NAME .....	
BUSINESS ADDRESS: .....	
CONTACT NUMBERS: .....	
BUSINESS NO .....	FAX NO. ....
CELL NO .....	E-MAIL .....
ACCOMMODATION REQUIRED :	
SINGLE	DOUBLE
ARRIVAL: DATE: .....	TIME: .....
DEPARTURE: DATE: .....	TIME: .....
ACCOUNT WILL BE SETTLED BY :	
ELECTRONIC TRANSFER to NH Lord Charles Hotel Account No: 1060127903 Bank : Nedbank Branch Code No: 106012 (Somerset West)	CREDIT CARD NO .....
	Expiry Date .....
	CVV No .....

.....

.....

SIGNATURE

DATE