

DECEMBER 2016



Welcome to the
**RED MEAT
ABATTOIR**
Association

Tel: (012) 349-1237/8/9
Fax: (012) 349-1240

INSIDE THIS ISSUE:

RMAA Conference	2-5
RMAA 2017 Fee Structure	6-7
RMAA Price Information System	8
Beef and Mutton Report	9-21
Annual Contract 2017	22-23
New Certified ID Copies	24
AST New Training Schedule 2017	24-27
AgriSETA Funding	28
OIE Strategy	29
Draft Game Meat Regulations	30-32
Amendments to Poultry Regulations	33
New Associated Members	34-38
ATK Products	
Bizerba	
Grainvest	
Puregas	
Rhino Group	
Seasons Greetings	39
Update of information	40

The RMAA conference and Congress will be taking place from the 17—19 May 2017.

The RMAA initiated the Price Information System with a database of historical and current price information

AMT AGINFO Monthly Beef and Mutton Report - December 2016 contains information on production, the predictions till May 2017, Weaner versus Maize, Beef Imports and the International Markets with price movements of Beef.

Certified ID Copies are new requirements for Training Course. With planning being the key to success we supply you with the training dates for 2017, please indicate your interest early to avoid disappointment.

Draft Game Meat Regulations was out for comments please view RMAA Comments

New Associated Members:

ATK Products specialises in slaughtering and hygiene equipment for Meat Producers; including feedlots, abattoirs, meat processors, butcheries and other related markets.

Bizerba offers its customers in industry, retail and logistics a global unique solutions for hardware and software around the central value "weight"

Grainvest: Proven technical expertise, strong infrastructure facilities, pragmatic & commitment oriented management and an excellent track record in the Agricultural Markets and Quality have all enabled Grainvest to emerge as one of the leading Trading & Marketing companies in South Africa. The company has diversified over the years and has included services such as raw materials, fertilizer, logisitcs, grain and livestock trading to its portfolio.

PUREGAS (Pty) Ltd was established in 1971 and is now recognised as Southern Africa's leading supplier of purified and blended hydrocarbon gas propellants and

foam blowing products and, as an emerging supplier of high-quality speciality gases, gas equipment, Fire Suppression, Ammonia and LPG.

Rhino Water (Pty) Ltd is part of the **Rhino Group of Companies**, and provides a wide range of solutions and services within the water industry. Rhino Water designs, manufactures, installs and maintains customised plants and solutions for water harvesting, water filtration, black and grey water treatment, sludge & effluent treatment and lake & pond rehabilitation.

Sol Square is a Solar System Integrator where they Design, Supply, Install, Operate and Maintain Photovoltaic Solar Power Generation Systems, Battery Backup and Energy Storage Systems as well as Energy Efficient Water Heating Systems.



2016 RMAA Conference and Congress

The RMAA Conference and Congress will be hosted on the 17—19 May 2017 at the Spier Wine Farm in Stellenbosch.

On the 17th May RMAA will be hosting a Golf Day from 10:00, tentatively a Waste Management Workshop from 14:00 and Welcome Dinner from 19:00. The RMAA Conference and RMAA Ladies Program will be taking place on the 18th May from 08:00, Gala Dinner around 19:00 and the RMAA Congress will be on the 19th May at 08:00.

If you'd like to be a Sponsor or Exhibitor please contact Michelle 012 349 1237/8/9 info@rmaa.co.za

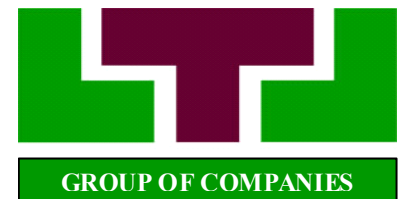
Meat Sponsors



Meat Sponsorship still required:

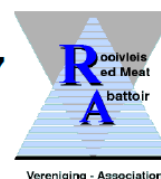
Bacon	50 kg's
Pork Belly	55 kg's
Mince	40 kg's
Biltong	60 kg's
Droe Wors	60 kg's

Sponsors



When sponsoring you will be able to exhibit your products and services at the Conference and market your company in the RMAA Conference and Congress Program, on our website and newsletters. For more information please contact Michelle

RVAV KONFERENSIE 2017 / RMAA CONFERENCE 2017
REGISTRASIE / REGISTRATION
SPIER WINE FARM
17 – 19 Mei / May 2017



Naam en Van Name and Surname	ID Nommer ID Number	
Naam van instansie Name of company	RC: Selno. Member: Yes/NO Cell nr.	
Posadres Postal address	Tel	
Faksno Fax No	E-pos E-mail	
SAVA No:		
Spesiale dieet versoek: / Special diet request:		
Let wel alle pryse sluit BTW in / Please note all prices include VAT		
Registrasiefooi : R2 485.20/ Registration fee: R2 485.20		
RVAV abattoir lede word geborg. Eerste persoon gratis, R1 447.80 per addisionele persoon van dieselfde abattoir. Nie-lede R2 485.20		
RMAA abattoir members are sponsored. First person free, R1 447.80 per additional person from the same abattoir. Non-members R2 257.20		
Neem asb kennis indien u nie 'n erkening van registrasie ontvang nie is u nie geregistreer vir die Konferensie en Kongres nie en u moet asb die RVAV kontak / Please note if you have not received an acknowledgement of registration you are not registered for the Conference and Congress and you need to contact the RMAA		
Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:		
Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 17th May 2017	Gholf / Golf	
Woensdag/Wednesday - 17th May 14:00	Werkswinkel / Workshop	
Woensdag/Wednesday - 17th May 19:00	Verwelkomingsfunksie / Welcoming function	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 18th May 2017 08:30	Konferensie / Conference	
Donderdag/Thursday - 18th May 2017 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 19 th May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat die damesprofram bywoon / Name of lady attending the ladies program	
BETALING / PAYMENT:		
Betaling moet asb voor 21 April 2017 ontvang word / Payment to be received before 21 April 2017		
Elektroniese oorbetaling / Electronic payment: : ABSA Lynnwood Road, account number 540 157 065 Branch code Faks asb betalingsbewys aan / Please fax proof of payment to 012 – 3491240		
<i>Kansellasië van bespreking moet 15 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellasië nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fooi. / Cancellation of booking must be received in writing 15 working days before the conference dates. Should the cancellation not be received in time or at all you will be held liable for the fee.</i>		
HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :		
Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg. / Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.		
DRAG / DRESS CODE:		
Dag : Besigheid-informeel	Day : Business casual	Aand: Elegant-informeel Evening: Smart casual

Faks asb die voltooië vorm aan faksno (012) 349-1240/Please fax the completed form to fax no (012) 349-1240 – Voor/before 3 April 2017

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

2017 RMAA LADIES PROGRAM

On the 18th May we will be meeting at Spier Wine Farm around 08:15 where we will be departing to the Waterford Wine Estate

“The Waterford Way is a philosophy that celebrates prosperity, life, food, wine, family and friends, and guides all that we do here at Waterford. Every guest to the farm is made to feel a part of the Waterford Way, and those who have visited are drawn back often not only to the sumptuous wines, but to the heart and soul of Waterford.” – Waterford

“Waterford Estate has chosen to use only half of the total land for the planting of vines, in order to preserve and maintain the natural flora and fauna of the beautiful Blaauwklippen (blue stone) valley. As part of our biodiversity program, we wish to show visitors our intentions in terms of sustainable agriculture, since we are aiming to achieve an organic approach to wine farming. The Cape is home to the largest and most spectacular concentration of flowers and plants found anywhere on earth. It is our intention to play a small role in preserving the Cape Floral Kingdom by leaving sections of the property untouched, while showing guests some of the Cape’s natural beauty. .” – Waterford

Brace your taste buds for a spectacular wine safari where you will be tasting the Waterford Rose-Mary, Waterford Estate Chardonnay, Waterford Estate Sauvignon Blanc, Kevin Arnold Shiraz, Waterford Estate Cabernet Sauvignon, Waterford Heatherleigh as well as The Waterford Estate The Jem ending off with a Wine & Chocolate experience



Red Meat Abattoir conference 2017

BID NR. 2013567

ACCOMMODATION RESERVATION FORM
 PLEASE COMPLETE AND RETURN BY FAX BEFORE (Enter cut off date)
 TO +27 21 809 1109

A DEPOSIT OF ONE NIGHT'S ACCOMMODATION CHARGE IS REQUIRED WHEN BOOKING

Please use block letters

Title: Prof Dr Mr Ms Mrs

Surname _____

First Name _____

Address _____

Postal Code _____ City _____ Country _____

Telephone Number (_____) _____ Fax (_____) _____

E-Mail _____

DATE IN: _____

DATE OUT: _____

NIGHTS: _____

NO OF GUESTS IN ROOM: _____

<p><u>THE SPIER HOTEL****(B&B)</u></p> <p>Standard rooms Single/Double rooms, B&B = R1625.00/R1785.00 Signature garden rooms Single/Double rooms, B&B = R1674.00/R1834.00</p> <p>Contact: The Spier Hotel PO Box 1078, Stellenbosch, 7599</p> <p>Tel: +27-21-809 1100 or Fax: +27-21-809 1109 E-mail: reservations@spier.co.za</p>	<p>Dear Guest</p> <p>Please be advised that Check in time is at 14H00, should you require to arrive at The Hotel prior to that time, we shall gladly store your luggage and transfer it to the room as soon as it is ready.</p> <p>Please note that check out time is at 11H00 on the day of departure.</p>
--	---

Please indicate below your Method of Payment for accommodation.

<p><u>BANK TRANSFER</u></p> <p>Should you wish to pay by Bank transfer, please forward the proof of payment to +27 21 881 3141</p> <p>Bank Nedbank Business Winelands</p> <p>Account Name Spier Resort Management (Pty) Ltd</p> <p>Account Number 1498066984</p> <p>Branch Code 149821</p>	<p><u>CREDIT CARD</u></p> <p>Card Type _____</p> <p>Card Number _____</p> <p>Expiry Date ____/____</p> <p>Last 3 digits on the back of the card _____</p> <p>Signature _____</p> <p>Amount to be deducted <input type="checkbox"/> R <input type="checkbox"/> R</p>
---	--

TRANSPORT

Our in-house travel desk provides transport for you from the airport. If you wish to make use of this service, please contact Nicole Bisschoff via email at conference@spier.co.za or on +27- 21- 809 1935. Please forward the following information: date of arrival and/or departure, time of flight arrival and/ or departure and the flight number

SPIER HOTEL & CONFERENCING

Spier Estate, R310, Lynedoch Road, Stellenbosch, 7600
 PO Box 1078, Stellenbosch, 7599
 Tel: +27 21 809 1100 Fax: +27 21 809 1134
 info@spier.co.za www.spier.co.za

RMAA 2017 Fee Structure

ADDITIONAL COSTS

1. Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice
2. Travel: R4.60 per km and where necessary toll fees may be added
3. Accommodation: R650 per person per night
4. All prices quoted are in ZAR and Excluding 14% VAT
5. Printing and postage fees may be added where necessary
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan



MEMBERSHIP FEES

Abattoir grading:	High Throughput 100+ Units (A)	High Throughput 50-99 Units (B)	High Throughput 21-49 Units (C)	Low Throughput 11-20 Units (D)	Low Throughput <10 Units (E)	Rural Abattoirs 2 Units max	Associated Members	
Annual Membership	6 050.00	4 240.00	3 150.00	1 940.00	970.00	250.00	7 260.00	
Modular abattoir plans					5 450.00	1 090.00		
SERVICES							Members	Non Members
Slaughter Techniques								
Annual 1 day Slaughter Technique Training (subsidised by AIAC Fund)						LT 610.00 HT 1 820.00	LT 2 420.00 HT 4 840.00	
Additional Slaughter Technique Training Requests						3 630.00	6 050.00	
Slaughter Assistance (per slaughter operator per day)						3 025.00	3 630.00	
Support Services								
Food Safety Management Systems, Research, Guidelines, Operational/ Technical Support (Plans, Layout & Design Effectiveness, Start-Up, Operation, Control, Operator Certification, Stunning & Bleeding for Non-Abattoirs, Management Tools, Equipment Evaluation, Carcass and Hide/Skin Evaluation, New Technology, Export requirements)								
Support (per day at abattoir)						6 050.00	7 870.00	
Support (per hour at office)						250.00	305.00	
FSMS Establishment (3 days at abattoir): =< 20 units per day						19 360.00	24 200.00	
FSMS Establishment (4 days at abattoir): > 20 units per day						30 250.00	36 300.00	
HMS Electronic Templates						6 050.00	9 680.00	
Contracts								
3 Day Contract (Training and/or Support Services – excl FSMS Establishment)						14 520.00	21 780.00	
Audits								
HAS, ISO 22 000 or SANS 10330 or SABS 10049 or ISO 14 000 (Environmental Standards) or ISO 18001 (Occupational Health and Safety), Certification						Individual quotations		
Laboratory Sampling & Analysis								
2 x carcass swabs, 1 x Water, 5 x Surface Swabs, 4 x Hand swabs = TOTAL = 12 samples						Individual quotations		
Skills Development Facilitation (SDF)								
Completion and submission of WSP and ATR						As per SDF agreement		
Industry Information Excl Postage								
Meat Inspectors Manual: Red Meat (English or Afrikaans)						165.00		
Posters (Set of 4)						390.00		
Posters (Individual poster)						130.00		
Technical information						Upon request		
RMAA Industry Guidelines						1050.00		
Price Information (Application subject to management approval)						4 840.00 – Annual Fee 100.00 – Weekly Fee		
Abattoir Information (Application subject to management approval)						1 820.00 – National list 330.00 – Provincial list		
Advertisements								
In diary – Annual A5 colour advertisement per page						5 340.00	6 100.00	
In RMAA newsletter to Industry						1 820.00	2 060.00	
RMAA Web banners or dedicated landing page (3 months hosting)						1 820.00	2 060.00	
Annual Conference:								
Exhibitors:								
2 x 3 metres stall with a name board – Includes conference package for two exhibitors (1½ days) and dinners						7 140.00	7 900.00	
Delegates: (Includes conference package (1½ days) and dinners)								
Members: Conference registration fee: 1 st attendee						Sponsored		
Members: Conference registration fee: 2 nd attendee						1 270.00		
Non-members: All attendees							2 180.00	

AST 2017 Fee Structure

ADDITIONAL COSTS

1. Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice
2. Travel: R4.60 per km and where necessary toll fees may be added
3. Accommodation: R650 per person per night
4. **All prices quoted are in ZAR and Excluding 14% VAT**
5. Printing and postage fees may be added where necessary
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan



Learnerships (AgriSETA)	DURATION	COST PER LEARNER (R)	
NC: General Abattoir Processes	1 Year	25 410.00	
FETC: Meat Examination	1 Year	25 410.00	
SKILLS PROGRAMMES			
Credit Bearing (AgriSETA)		RMAA Members	Non- Members
HMS & HACCP / ISO 22000	4 Days	6 050.00	7 480.00
Food Safety Management System Awareness	1 Day	1 335.00	1 600.00
Introductory Abattoir Hygiene	1 ½ Days	2 670.00	3 250.00
Hygiene Awareness	1 Day	908.00	1 300.00
Meat Inspector (Refresher)	2 Days	4 840.00	5 400.00
Non-Credit Bearing		RMAA Members	Non- Members
Practical Abattoir Skills (<i>Hygiene Awareness, Cleaning & Sanitation, Equipment Handling, Slaughter Techniques</i>)	1 Day	3 630.00	6 050.00
Hygiene Awareness – RMAA	½ Day	730.00	960.00
Practical Animal Handling	1 Day	730.00	960.00
Basic Introduction to the Abattoir Industry	½ Day	545.00	650.00
ISO 22000 Bridging Course	2 Days	4 240.00	5 280.00
Food Safety Internal Auditors Course	3 Days	5 085.00	7 150.00
Food Safety Lead Auditors Course	5 Days	9 075.00	10 450.00
Meat Inspection (Refresher) – E Learning	NA	2 420.00	
WORKSHOPS (per person per day)		1 210.00	2 420.00
Meat Examiners Certificate	6 Months	9 680.00	

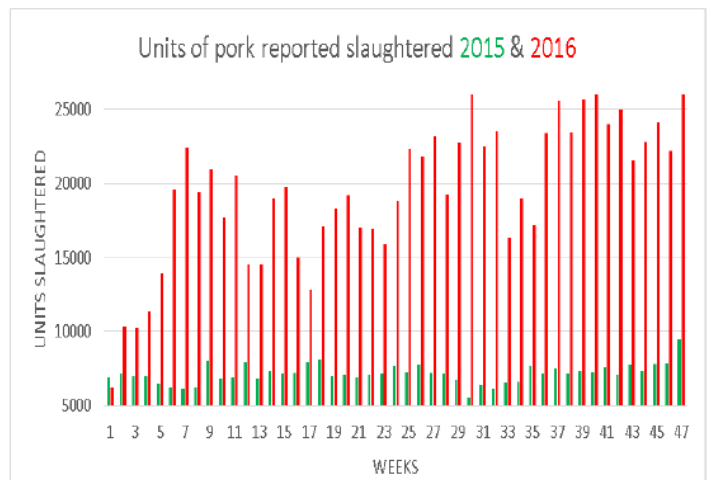
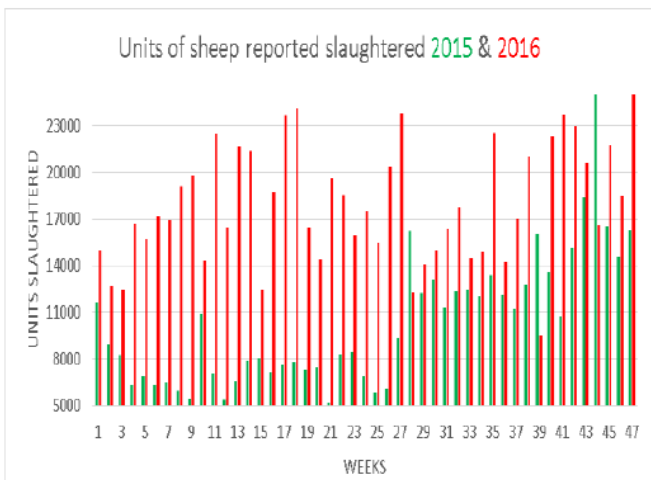
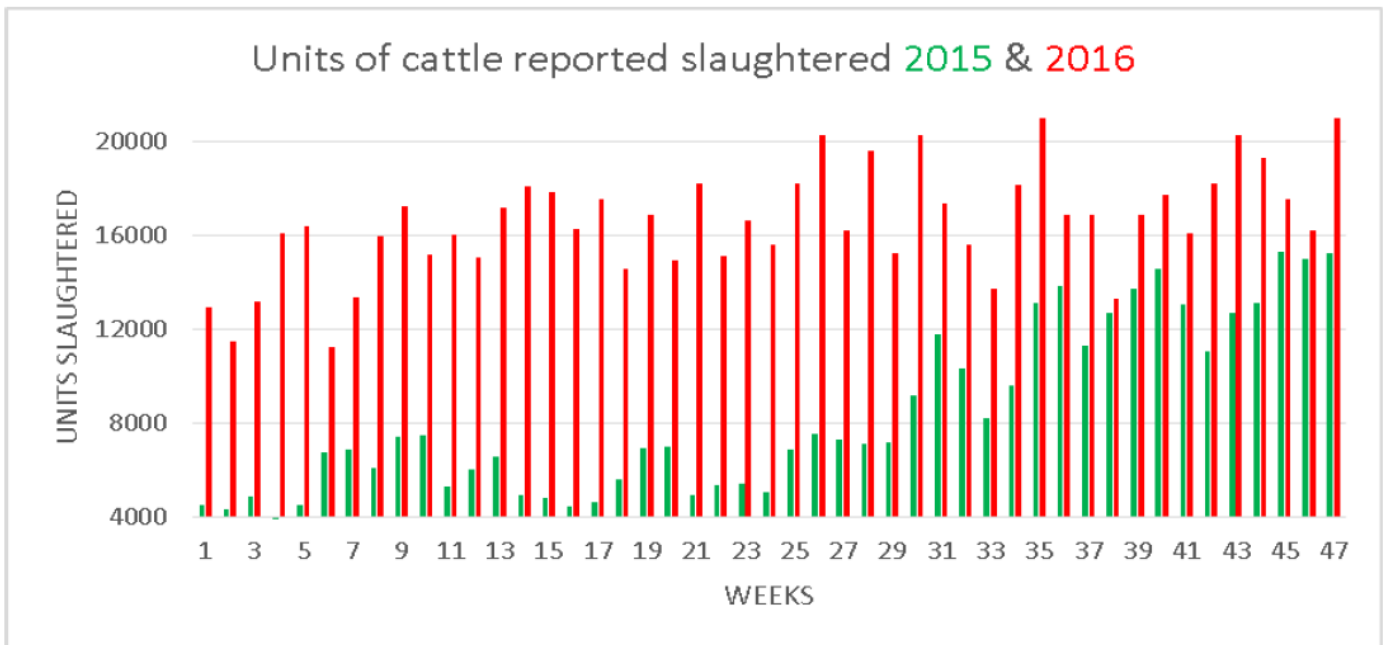
RMAA Price Information System

The RMAA initiated the price information system with a database of historical and current price information. 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 abattoirs industry.

The Red Meat Abattoir Association (RMAA) also signed a contract with the JSE. The JSE has launched a Futures Beef Contract on the 11th December 2015.

The price information contributors have increased dramatically over the past year

Please see the comparison of animals reported between 2015 and 2016 in tables below



AMT AGINFO Monthly Beef and Mutton Report - December



Enquiries:
Dalene Coetzer
Cell: 076 188 6533
Web: www.agrimark.co.za
E-mail: liaison@amtrends.co.za

Compiled by Pieter Cornelius
E-mail: pieter@amtrends.co.za

NEXT PUBLICATION
7 FEBRUARY 2017



BEEF & MUTTON MONTHLY REPORT DECEMBER 2016

ALL RIGHTS RESERVED

© Clients only – not for distribution

No part of this publication may be reproduced or transmitted in any form or by any means including recording or by any information storage and retrieval system, without permission in writing from AGINFO. Although everything has been done to ensure the accuracy of this information, AGINFO does not take responsibility for the accuracy or the opinions contained in this publication. Results of actions based on this information, will not be the responsibility of AGINFO.

AMT-AGINFO MONTHLY BEEF AND MUTTON MONTHLY REPORT – DECEMBER 2016

BOTTOM LINE

Beef

- In November 2016 year-on-year, the average producer prices of Class A2/A3, Class B2/B3 and Class C2/C3 beef increased in total by respectively 5,8%, 10,3% and 15,3%.
- For December 2016, an increase is predicted in the average price of Class A2/A3, and based on the price information of the past 18 years, the probability is 72,2% that the average price of the A2/A3's is going to be higher compared to the previous month.
- For December 2016, a decline is predicted in the average price of weaners, and based on the price information of the past 20 years, the probability is 65,0% that the average price of weaners is going to be lower in December compared to the previous month.
- The average yellow maize price (all contracts on JSE SAFEX) was 1,0% higher in November 2016 year-on-year. Over the same period the average price of medium light weaners increased in total by 3,8% in November.
- In November 2016 year-on-year, the import parity price of Australian cow meat was 6,2% higher compared to an increase of 15,3% in the average price of Class C2/C3 beef.
- In November 2016, the number of beef cattle slaughtered was in total 7,2% less compared to the previous month, 16,3% less than in November 2015 and 5,0% below the long-term average over the period November 2013 to November 2016.
- In September 2016, South Africa imported 810 tons of beef from Namibia (including live animals), which was 90,2% less than in the same month in 2015.
- In August 2016, South Africa imported 1 265 tons of beef from Botswana, which was 53,3% more than the same month a year ago.
- In August 2016, a total of 427 tons of beef (excluding offal) was imported from overseas, which was 556,9% more than the same month in 2015.

Mutton

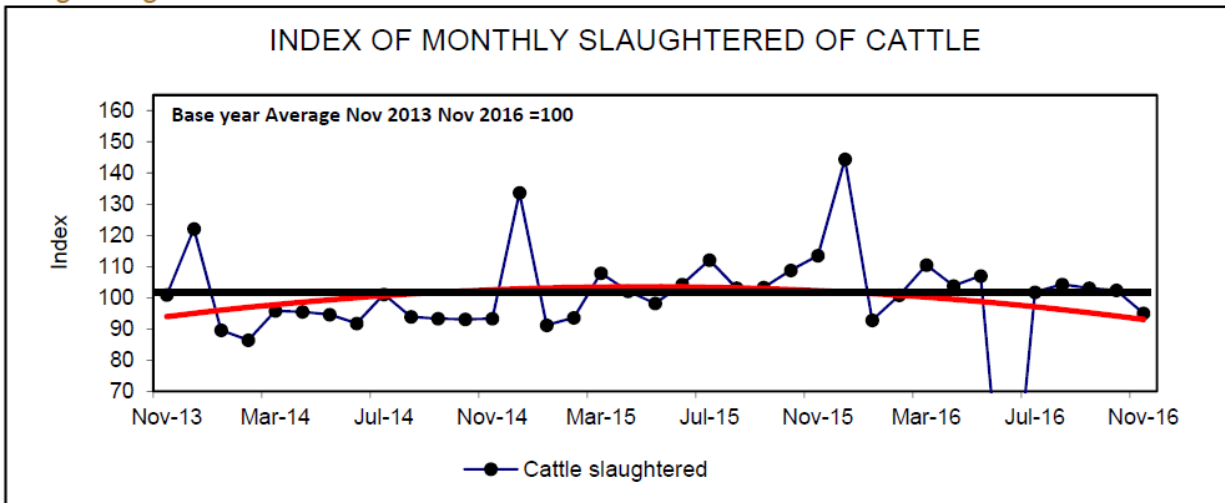
- In November 2016 the number of mutton and lamb slaughtered was 6,8% less compared to the previous month, 28,2% less compared to November 2015, and 16,1% down compared to the long-term average over the period November 2013 to November 2016.
- The average producer prices of Class A2/A3, B2/B3 and C2/C3 increased in total by 11,8%, 17,7% and 19,3% in November 2016 year-on-year, the and the average price of all classes was 13,3% higher than the average over the period November 2013 to November 2016.
- For December 2016, an increase is predicted in the average price of Class A2/A3, and based on the price information of the past 20 years and the probability is 90,0% that the average price of the A2/A3's is going to be higher in December compared to the previous month.
- In November 2016 year-on-year, the import parity price of Australian lamb increased in total by 14,9% and the average price of AU-mutton increased by 26,8%.
- In September 2016, South Africa imported 579 tons of mutton and lamb from Namibia (including live sheep), which was 51,3% less than in the same month in 2015.
- In August 2016, a total of 122 tons of mutton was imported from overseas, which was 63,6% less than the same month in 2015.

PRODUCTION INFORMATION FOR THE MONTH OF NOVEMBER 2016

Item	Nov 2016	Previous month	Nov 2015	Forecast	
				Dec 2016	Jan 2017
BEEF					
Abattoir selling prices (c/kg)					
A2/A3's	3 647	3 745	3 448	3 743	3 753
AB2/AB3's	3 595	3 643	3 305	3 632	3 702
B2/B3's	3 374	3 354	3 060	3 369	3 379
C2/C3's	3 318	3 321	2 877	3 297	3 355
Net weaner price (c/kg)	2 075	1 998	1 767	2 025	2 033
Slaughtering index (Ave.=100)	95,0	102,4	113,5	-	-
Import parity AU-cows (c/kg)	6 939	7 402	6 534	-	-
MUTTON					
Abattoir selling prices (c/kg)					
A2/A3's	6 056	5 937	5 418	6 056	6 329
AB2/AB3's	5 447	5 129	4 763	5 709	5 581
B2/B3's	5 044	5 011	4 285	5 301	5 244
C2/C3's	4 737	4 654	3 971	4 8725	4 851
Slaughtering (Ave.=100)	83,9	90,0	116,8	-	-
Import parity AU-mutton (c/kg)	4 947	4 927	3 961	-	-
Import parity AU-lamb (c/kg)	7 560	7 990	6 577	-	-

BEEF INDUSTRY

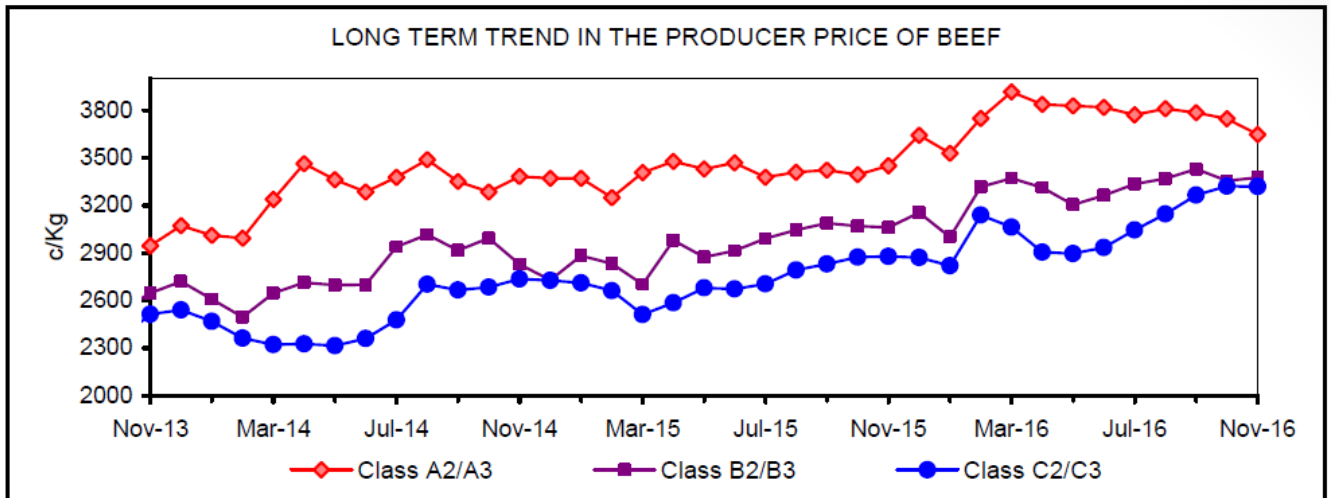
Slaughtering of beef cattle



- Aggregate slaughter Information received from of Red Meat levy Admin only available till **October 2016** with preliminary slaughter based on information from the Red Meat Abattoir Association for November 2016. For the month of November we have to rely on the percentage change in the total slaughter against the previous month of the approximately 20 abattoirs which provide the information for the price analysis.
- The slaughter index in the graph is based on the total slaughter of Red Meat levy Admin in South Africa, and gives a good indication of what is happening on the production side. The horizontal 100-line on the graph represents the long term average monthly slaughter of beef cattle from November 2013 to November 2016.
- In November 2016, the slaughter of beef cattle seems to decline in total by 7,2% compared to the previous month, 16,3% less than the same month a year ago, and 5,0% below the long- term average based on the period November 2013 to November 2016. The slaughter curve shows a downward trend from March 2016 to November 2016.

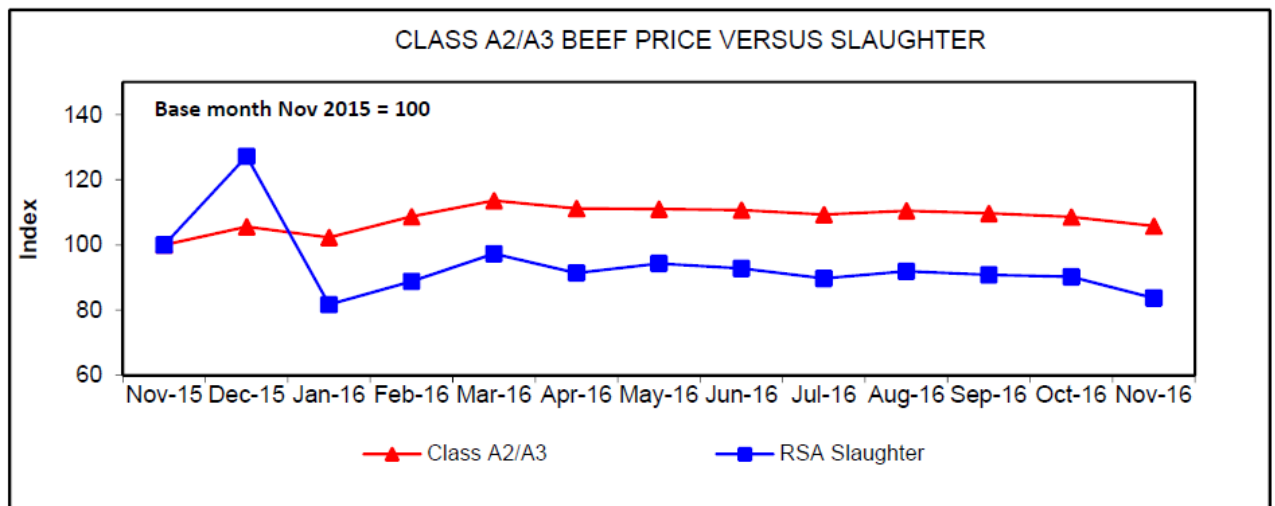
Price movements of beef

Long term trends in beef prices



In November 2016 year-on-year, the average producer prices of Class A2/A3, Class B2/B3 and Class C2/C3 beef increased in total by 5,8% 10,3% and 15,3%. The average price of the A2/A3's was 5,3% above the long term average over the period November 2013 to November 2016. The impact of the drought over the past two years can clearly be seen in the relative high price level of the A2/A3's since from March 2014 to November 2016.

Price of Class A2/A3 beef versus slaughter



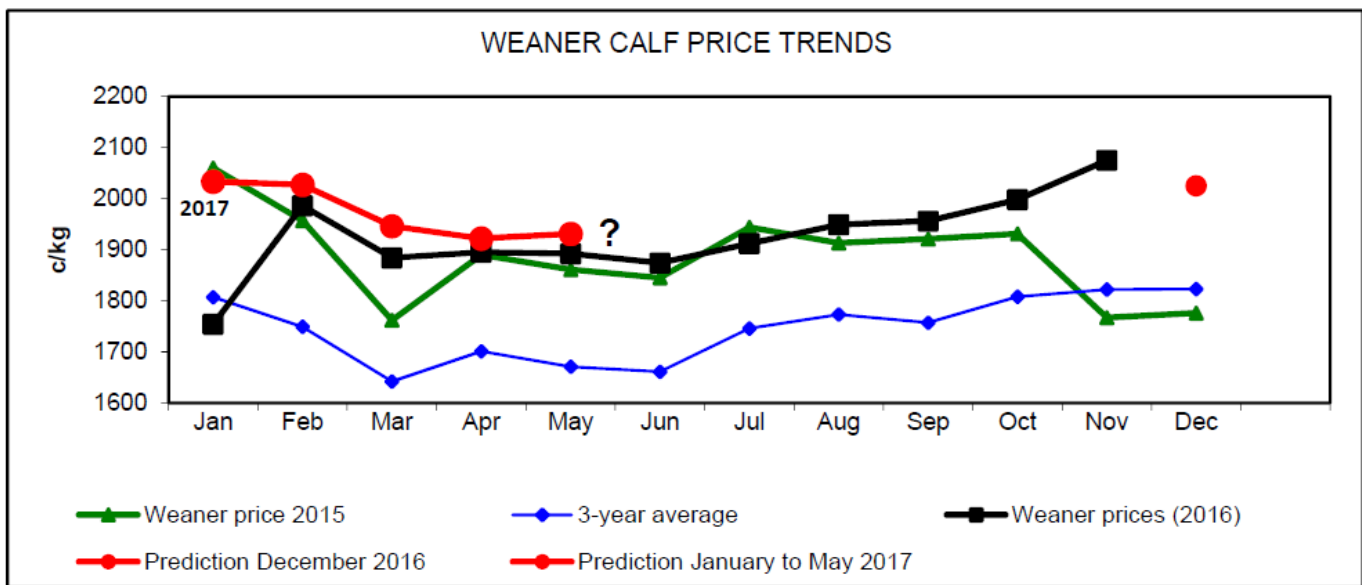
From November 2015 to November 2016, the average producer price of Class A2/A3 beef increased in total by 5,8% and over the same period national slaughter declined in total by 16,3%.

For December 2016 an increase is predicted in the average price of the B2/B3's, and according to the price information over the past 18 years, the probability is 68,4% for a higher in price from November to December each year. Although not being shown in the above graph, the average producer price of Class C2/C3 is expected to decline in December.

MONTHLY AVERAGE ABATTOIR SELLING PRICES OF BEEF CARCASSES EXCLUDING V.A.T.

Monthly prices (c/kg)	June 2016	July 2016	August 2016	September 2016	October 2016	November 2016
Class A2/A3	3 818	3 770	3 809	3 784	3 745	3 647
Class AB2/AB3	3 611	3 649	3 654	3 671	3 643	3 595
Class B2/B3	3 262	3 333	3 367	3 429	3 354	3 374
Class C2/C3	2 933	3 044	3 146	3 265	3 321	3 318
Medium Light weaners	1 874	1 812	1 949	1 956	1 998	2 075

Weaner (190 – 240kg) price movements

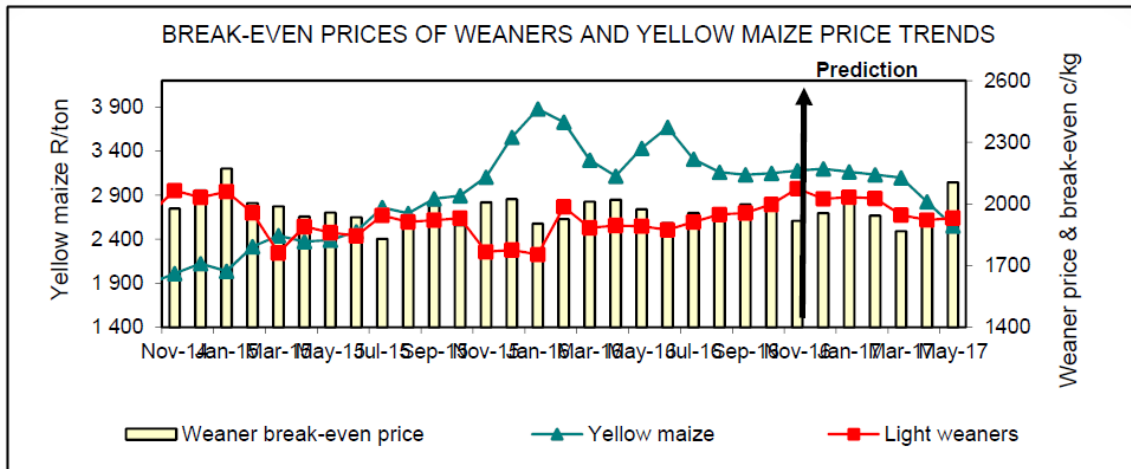


The net price (farm gate price) of medium light weaners (190-240kg) increased in total by 3,8% in November 2016 compared to the previous month and increased in total by 17,4% year-on-year. The prediction of an increase in the average price of weaners for November in the previous monthly report was correct, and was based on a probability of 80,0% over 20 years for the average weaner price to be higher in November compared to the previous month.

The actual weaner price in November was 1,4% (R0,29/kg carcass weight) higher compared to the price predicted for November in the previous monthly report.

For December, a decline is predicted in the average price of weaners, and based on the price information over the past 20 years, the probability is also 65,0% for the average weaner price to be lower in December compared to the previous month.

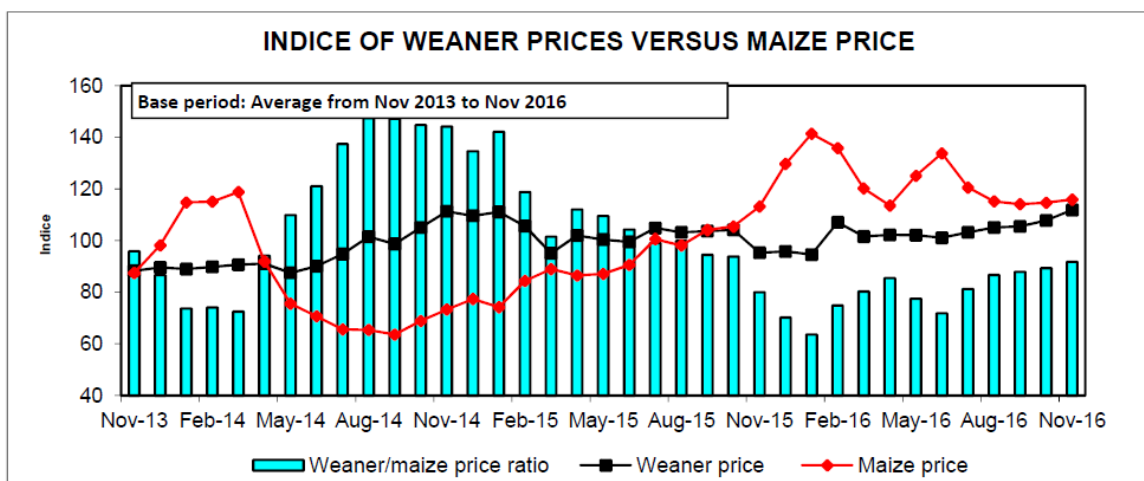
The maize/weaner break-even price



The average yellow maize price in November 2016 was in total 1,0% higher compared to the previous month, and 2,4% higher compared to the same month a year ago.

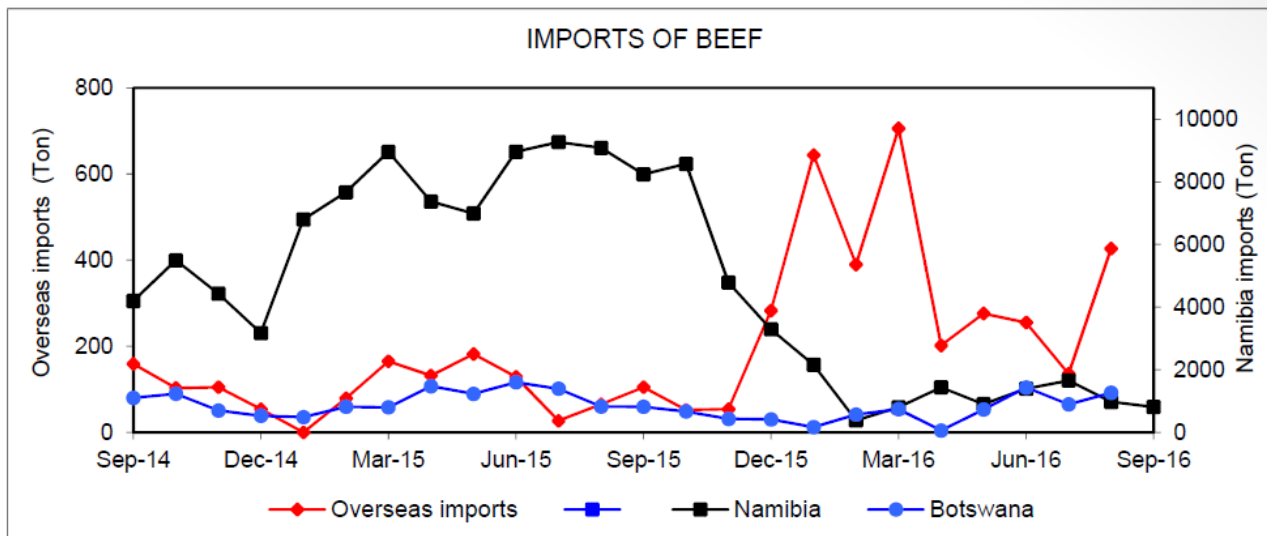
The expected break-even-price of weaners for December 2016 is based on the predicted future price of Class A2/A3 beef in March 2017 and the SAFEX price for yellow maize in December 2016 (based on all November 2016 contracts Randfontein). With a predicted meat price (Class A2/A3) of R37,09 per kilogram in March 2017 and an average maize price (JSE SAFEX) of R3 199 per ton in December, for a feedlot to break even in December as far as the price beef and the price of maize are concerned, the weaner price should not higher than R19,55 per kg live weight in December, which is 3,5% lower than the average predicted weaner price of R20,25/kg for December. Or based on the expected average weaner price of R20,25 per kg live weight for weaners in December and a maize price of R3 199 per ton in December, by selling these animals in March 2017, the price for Class A2/A3 beef should not be less than R38,04 per kilogram, which is 2,6% higher than the predicted price R37,09/kg for Class A2/A3 in March 2017.

Weaner price versus maize price



- The above graph shows clearly the effect of a higher maize price on the weaner/maize price ratio.
- In November 2016, the weaner/maize price ratio improved in total by 2,8 % against the previous month.
- In November 2016 year-on-year, the weaner/maize price ratio improved in total by 14,7% due to an increase of 2,4% in the maize price and an increase of 17,4% in the average price of weaners.

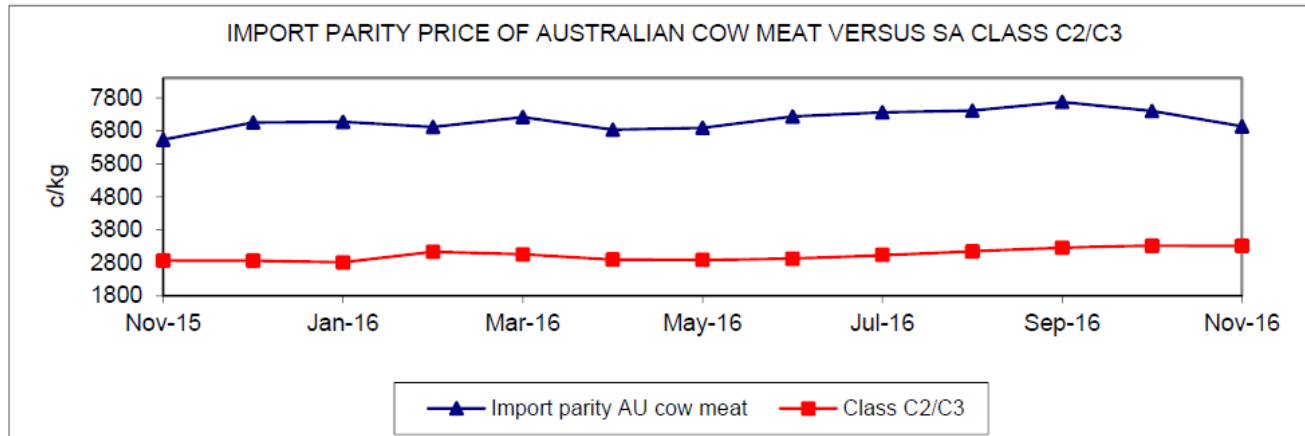
Imports of beef



- Import information from Namibia is only available till September 2016, Botswana and overseas is only available till August 2016.
- In September 2016 South Africa imported 810 tons of beef from Namibia, which was 16,9% less than in the previous month and 90,2% less than in the same month a year ago. These imports include live animals and canned meat.
- In August year-on-year, total beef imports from Namibia constitutes for approximate 5,2% of the total South African slaughter.
- In August 2016, South Africa imported 1 265 tons of beef from Botswana, which was 41,5% more compared to the previous month and 53,3% more compared to the same month a year ago.
- In August year-on-year, total beef imports from Botswana constitutes for approximate 1,1% of the total South African slaughter.
- In August 2016, South Africa imported 427 tons of beef from overseas, which was 214,0% more than in the previous month and 556,9% more than in the same month a year ago. The beef import data from overseas exclude tongues, hearts and livers.
- In August year-on-year, total beef imports from overseas constitutes for approximate 0,4% of the total South African slaughter.
- In August, the main export countries from overseas of beef meat to South Africa were New Uruguay (88,3%) Zealand (11,0%) and Australia (0,7%). When liver, hearts, offal and tongue were included, the total imports amounted to 3 663 tons and the main export countries were Australia (28,7%), U.S.A (26,2%), Uruguay (12,5%), New Zealand (9,3%), Britain (8,0%), Argentina (6,5%), and Ireland (5,5%).

International markets and price movements of beef

The import parity price situation



In November 2016, the average price of South African beef (C2/C3) was 3 318c/kg compared to the derived import parity price of Australian cow meat of 6 939c/kg. The import parity price is thereby 109,1% higher compared to the average price of Class C2/C3 beef.

In November-on-year, the import parity price of Australian cow meat was 6,2% higher compared to an increase 15,3% in the average producer price of Class C2/C3 beef.

Beef trade overseas

IRELAND - ICSA president Patrick Kent has said figures from the Teagasc research institute showing a likely drop of more than 10 per cent in beef prices in 2017 illustrates how much current agriculture policies and the national strategy for expansion are out of touch with reality on the ground.

"Food Wise 2025 is a call to beef farmers to expand production, which can now only be described as ludicrous advice. It simply does not make sense anymore and new policies need to be explored," Mr Kent was speaking following the release of Teagasc's Outlook for Agriculture Incomes in 2017.

"While report is shocking in terms of outlook for the beef sector in 2017, it is not surprising. It has been blatantly clear that this was coming down the line for beef farmers. Figures indicate that there are too many cattle in the country.

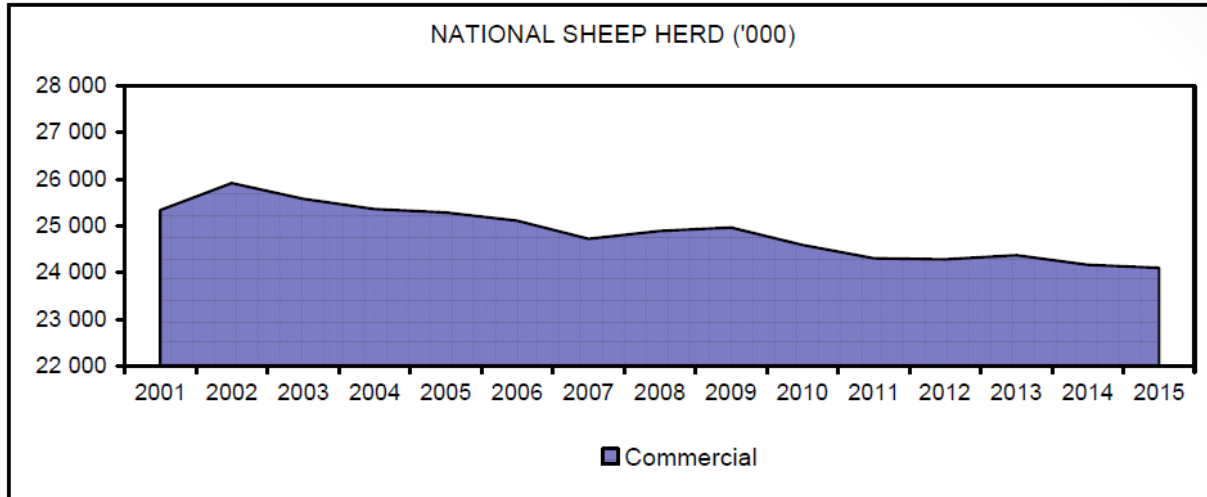
"With an additional 200,000 head of cattle for slaughter forecast for 2017, it is evident that new policies will have to be considered to address this new reality. Advising expansion in a loss making enterprise seems insane when it will only result in greater losses. When cattle numbers are up, prices have always gone down. The idea of cutting production in the beef sector now needs to be given serious consideration."

Continuing Mr Kent said: "Adding insult to injury, the Teagasc figures also indicate that dairy incomes are set to hit record levels 2017. We have seen continued rescue packages for that sector while other sectors are addressed merely as an afterthought. The figures must be seen as a wake-up call given that none of what Teagasc has predicted for beef farmers should come as a surprise to anyone."

Source: The Cattle Site, 1 December 2016.

THE MUTTON INDUSTRY

The National Sheep herd

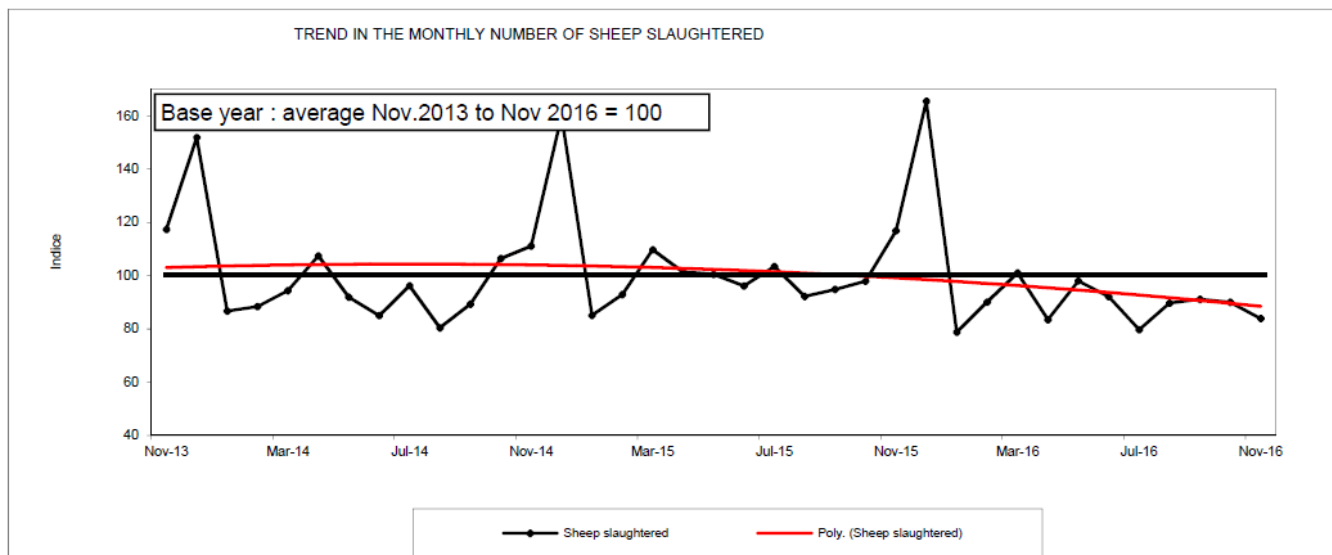


(1) Preliminary
Source: NDA

Based on the latest information from the National Department of Agriculture, total sheep numbers, which include sheep from the non-commercial sector, are in the order of 24,1 million for 2015. Over the last ten years the national sheep herd of South Africa declined in total by 4,0%.

Slaughter trends

Long term trends in sheep slaughter



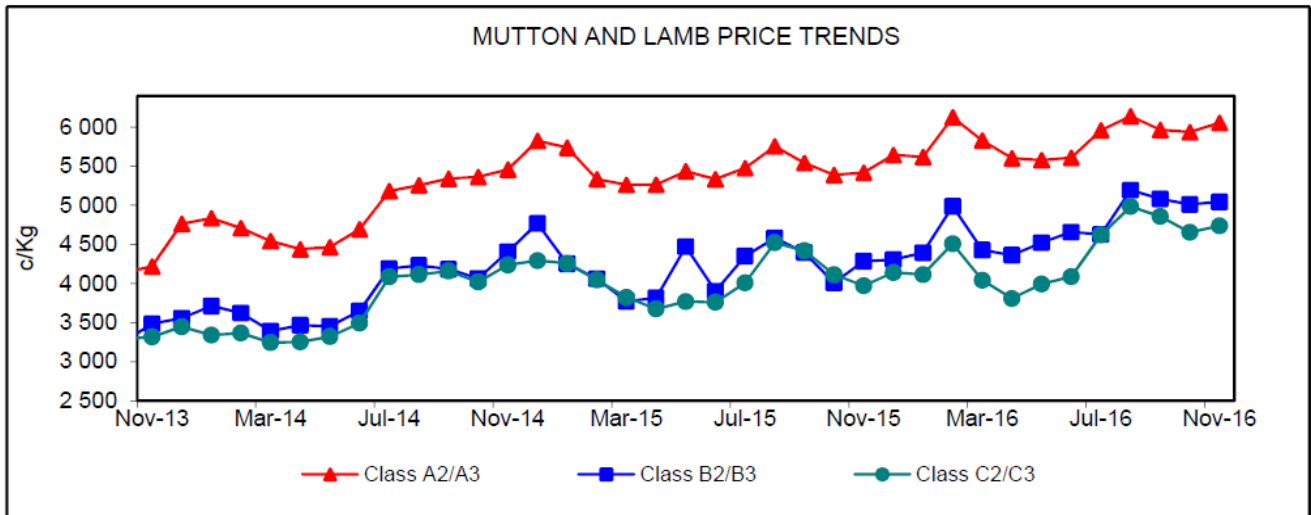
Slaughter of Red Meat levy Admin in South Africa only available till October 2015.

The slaughter index in the graph is based on the total slaughter of Red Meat levy Admin in South Africa, and gives a good indication of what is happening on the production side. For November we have to rely on the percentage monthly change in the total slaughter data from the RMAA which represents approximately 20% to 30% of RSA abattoirs.

In November 2016, the number of sheep and lamb slaughtered seems to be 6,8% less compared to the previous month, 28,2% less year-on-year and 16,1% down on the average over the period November 2013 to November 2016.

Producer prices of mutton

Long term trends in mutton and lamb prices

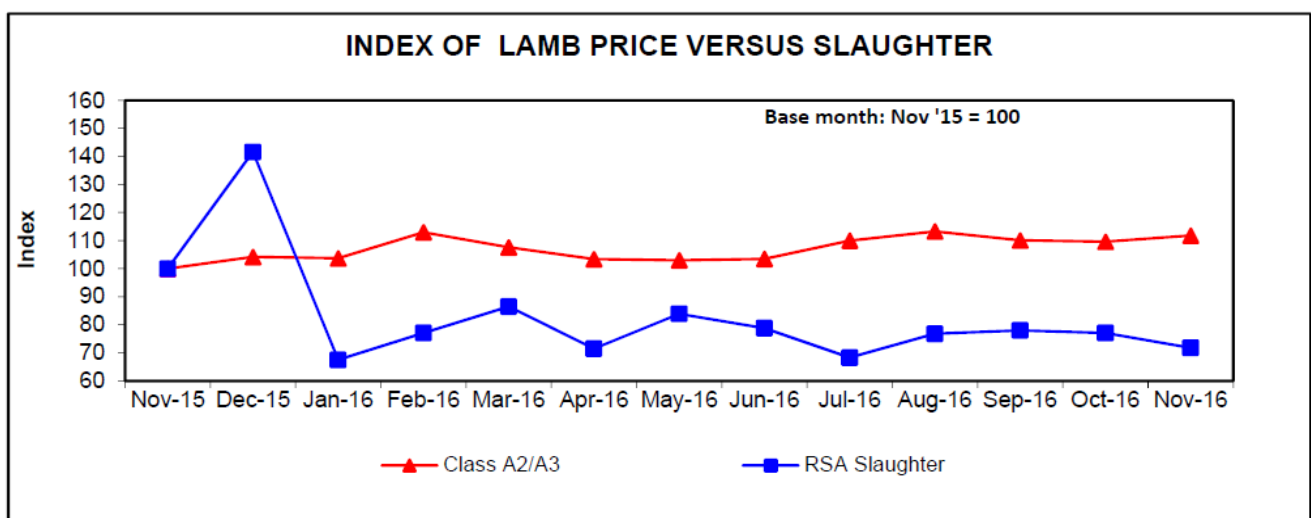


The prices in the above graph are the selling prices of the abattoirs to the meat trade.

In November 2016 year-on-year, the average producer prices of Class A2/A3, the B2/B3's and Class C2/C3 increased in total by respectively 11,8%, 17,7% and 19,3%.

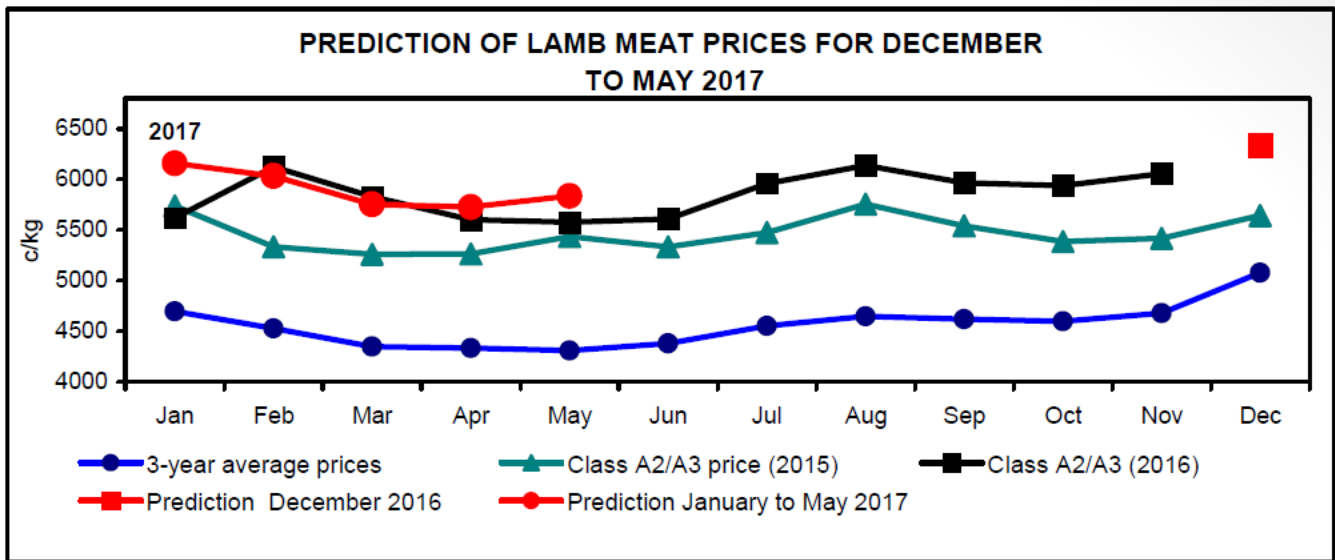
In November, the average producer price (all classes) was 13,3% above the average over the period November 2013 to November 2016.

Price of lamb versus slaughter



From November 2015 to November 2016, the average producer price of Class A2/A3 lamb increased in total by 11,8 % and over the same period national slaughter declined in total by 28,2%.

Price prediction for Class A2/A3 lamb



In November 2016, the average producer price of Class A2/A3 was 2,0% up compared to the previous month. The prediction of an increase in the average price for Class A2/A3 beef for November in the previous monthly report was correct, and it was based on a probability of 95,0% for an increase according to the price information over the past 20 years.

The actual Class A2/A3 price in November was 0,8% (R0,48/kg) lower compared to the price predicted for November in the previous monthly report.

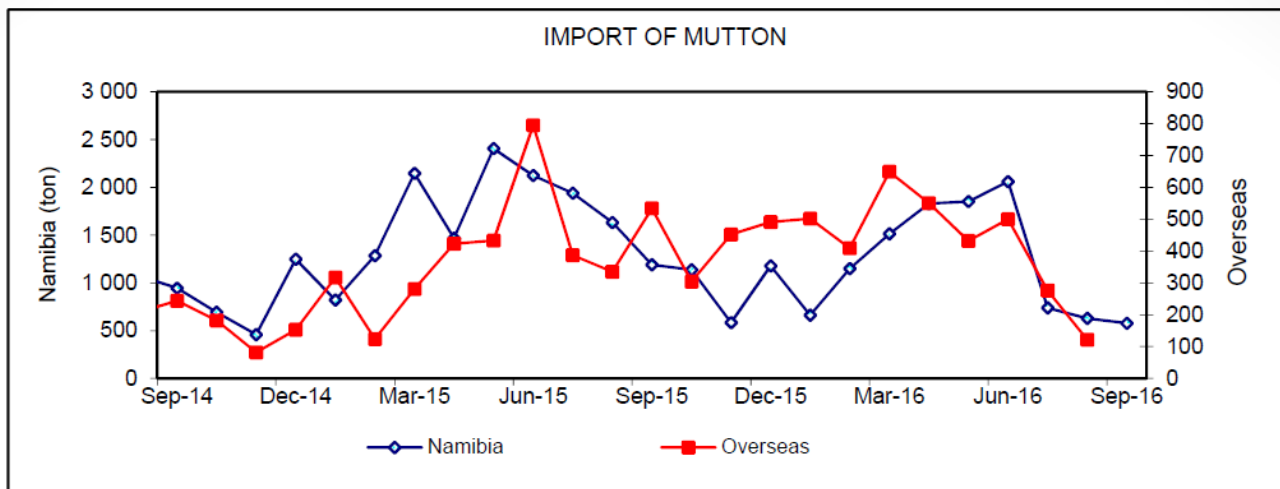
For December 2016, an increase is predicted in the average price of lamb (the A2/A3's), and according to the price information over the past 20 years, the probability is 90,0% for a higher in price from November to December each year.

Although not being shown in the above graph, the average producer prices of the B2/B3's and the C2/C3's are expected to increase in December 2016.

MONTHLY CARCASS SELLING PRICES OF MUTTON AND LAMB EXCLUDING V.A.T.

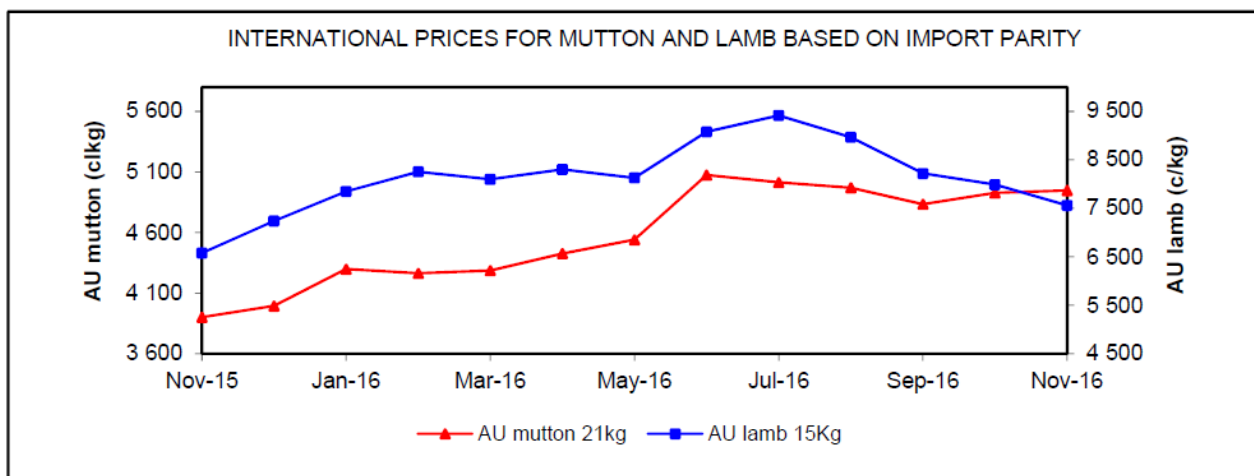
Monthly prices (c/kg)	Jun 16	Jul 16	Aug 16	Sep 16	Oct 16	Nov 16
Class A2/A3	5 609	5 959	6 139	5 996	5 937	6 056
Class AB2/AB3	5 033	5 161	5 602	5 412	5 129	5 447
Class B2/B3	4 658	4 628	5 194	5 082	5 011	5 044
Class C2/C3	4 088	4 622	4 984	4 857	4 654	4 737

Imports of mutton



- Import figures from Namibia are only available up to **September 2016** and overseas up to **August 2016**.
- In September 2016, South Africa imported 579 tons of mutton from Namibia, which was 7,9% less than in the previous month and 51,3% less than the same month in 2015.
- In August year-on-year, total mutton imports from Namibia constitutes for approximate 13,2% of the total South African slaughter.
- In August 2016, South Africa imported 122 tons of mutton (excluding offal) from overseas, which was 55,8% less than in the previous month and 63,6% less compared to the same month in 2015.
- In August year-on-year, total mutton imports from overseas constitutes for approximate 4,6% of the total South African slaughter.
- In August, the main export countries of mutton (offal excluded) to South Africa from overseas were Australia (78,7%) and New Zealand (21,3%). When offal is included total imports was 317 tons and the main export countries of mutton to South Africa were Australia (49,2%), New Zealand (44,8%) and France (6,0%).

International mutton prices



- In November 2016 on year-to-year, the import parity price of Australian-lamb increased by 14,9% and Australian mutton increased by 26,8%.
- In November, the import parity price for Australian lamb and mutton were respectively R75,80 and R49,47 per kilogram based on the Rand/A\$-exchange rate.

World sheep meat market review

Strong foundations for Australian sheep meat industry in 2017

As discussed in MLA's recently released Sheep Industry Projections 2017, lower lamb marking rates and fewer ewes joined has led to MLA's forecast for Australian lamb slaughter to decline in 2017, and the result will cascade to lower production and exports.

The number of lambs processed in 2017 is expected to trend back towards 22 million head. While this is a decline year-on-year, 22 million head is still in line with the long-term growth trend observed over the past decade.

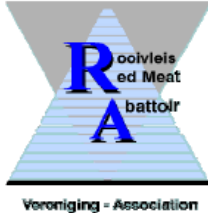
The Australian domestic market is anticipated to remain the largest consumer and account for 48% of production, with many encouraging signs coming from the market. On the export front, Australian lamb shipments are anticipated to ease 4% year-on-year in 2017, to 220,000 tonnes shipped weight (swt). While there are strong demand signals from the domestic market, internationally, signals are mixed.

Reduced supplies and the apparent resilience from the domestic consumer are expected to provide a strong foundation for the Australian sheep and lamb markets in 2017. Despite mixed signals from the major Australian export markets, there are still many willing to procure Australian product and New Zealand lamb and mutton exports are anticipated to fall further. The result may be a fifth consecutive year of higher year-on-year prices, or if not, at least levels similar to those of 2016.

SOURCE: Reproduced courtesy of Meat & Livestock Australia Ltd - www.mla.com.au, 6 December 2016.

Annual Contract 2017

Red Meat Abattoir Association



SERVICES

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

The RMAA assists abattoirs with increasing profits, safety and quality while reducing losses. This is achieved by evaluation and identification of non-compliances, corrective training and recommendations regarding various aspects. RMAA Services include the following aspects but abattoirs may request support in terms of their own requirements. The custom-made contracts can be prolonged if needed to suit individual requirements.

ASPECTS WHERE SUPPORT MAY BE REQUIRED

Slaughter Technique Training: Slaughter personnel are trained practically at each slaughter station. The training report forms part of the HMP for slaughter and dressing as well as for evidence of training conducted.

Certification of Slaughter Operators: Fifteen slaughter operators per day are evaluated at slaughter stations as indicated by the abattoir. Each learner receives a certificate indicating at which stations they were found competent. (Usually more than 1 day)

Hygiene Awareness Training (Non-Seta): Personal Hygiene Training is a regulatory requirement. Personnel already trained also needs refresher courses in order to consistently comply with requirements.

Practical Abattoir Skills: Includes slaughter technique training, hygiene awareness, cleaning & sanitation and equipment handling

Animal Handling Evaluation & Training: Animal Handling Training is a regulatory requirement. Inhumane animal handling leads to bruises, injuries, carcass weight loss, spread of contamination, short shelf life and a poor quality product. Training is conducted theoretically but mostly practically from lairages to bleeding.

Food Safety Management System (HACCP) Awareness: Workers are equipped with a basic understanding of Food Safety Management Systems and the necessity of correct recordings. Food safety principles, HMS, Monitoring, Control of CCP's and Corrective Action Procedures are covered.

HMS GAP Evaluation: HMS GAP evaluation is conducted to identify shortcomings in Meat Safety Regulations and a detailed report is provided.

HMS (Food Safety Management System) Support: Assistance is provided with compilation of procedures and records and updating of existing systems.

Line layout: It is important to ensure that the workload is spread evenly on the slaughter line and that it runs at an even speed without bottle-neck situations which lead to loss of production time, exhaustion of some workers and ineffective use of others. Re-distribution of functions on the line is suggested to ensure optimal use of each worker.

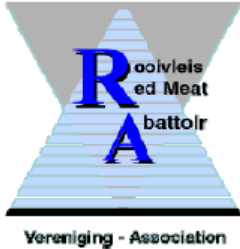
Carcass Yield: Reasons for loss of carcass weight is investigated. Training or other corrective actions are then implemented.

Hide & Skin Damage: Hide and skin damage is investigated and corrective training or other corrective actions implemented to prevent these.

Offal Handling: Often the operators in these areas are neglected in terms of training. The training is aimed at improving the offal handling environment.

Equipment Evaluation: Improperly maintained equipment may lead to contamination, damage, wastage, unsafe situations, inhumane animal handling, losses, additional expenditure, regulatory non-compliance, poor audit results, pest infestations, difficulty in cleaning and sanitation etc. Training is conducted in the correct handling of the equipment and defects pointed out in a detailed report.

Management Tools for Better Control: (*Stock control, Deepbone temperature control, Dispatch control, Incidences, Personnel attendance, Down time*). Documentation which may enhance better management is discussed and provided to the supervisor/ manager.



WNNR / CSIR
 Building 4
 Meiring Naude Rd
 Brummeria
 Pretoria
 35889, Menlopark, 0102
 + 27 12 349 1237 / 8/ 9
 + 27 12 349 1240
info@maa.co.za
www.maa.co.za

YEAR CONTRACT – INDICATION OF INTEREST

I, _____, would hereby like to enter into a Year Contract with the Red Meat Abattoir Association on behalf of _____ and agree to pay the invoices after each visit.

Costs:

RMAA Members – R3 630* (VAT excl) per day

Non-Members – R5 830* (VAT excl) per day

Each days services will be arranged before hand as per discussion and mutual agreement between the abattoir and RMAA. My contact number is _____; _____ and my e mail: _____.

Proposed Dates: (ie: this contract requires a minimum of 18 days in a year)

- | | |
|----------|-----------|
| 1. _____ | 7. _____ |
| 2. _____ | 8. _____ |
| 3. _____ | 9. _____ |
| 4. _____ | 10. _____ |
| 5. _____ | 11. _____ |
| 6. _____ | 12. _____ |

For abattoir: _____

Date: _____

For RMAA: _____

Date: _____

* The abattoir will be responsible for travel (R4.50 per km) and accommodation (R650 per person per night) costs

Thank you for your on going support

Certified ID Copies

Please note that any formal training (*excluding slaughter technique training*) conducted by RMAA or AST requires each learner attending a course to provide the following in order to attend a class:

- Clearly visible Certified SA ID Copies (certification not older than 3 months)
- Certified valid work permits for non-SA learners **and** Certified Copies of Passports

AST New Training Schedule 2017

Below are the selected dates for the training courses, kindly inform us on your interests to determine the provinces.

2017.01.24 – 27	HMS HACCP
2017.02.21 – 24	HMS HACCP
2017.03.14 – 17	HMS HACCP
2017.04.11 – 12	ISO Bridging
2017.05.22 – 26	Lead Auditor
2017.06.20 – 23	HMS HACCP
2017.07.18 – 21	HMS HACCP
2017.08.01 – 02	ISO Bridging
2017.09.05 – 08	HMS HACCP
2017.10.02 – 06	Lead Auditor
2017.10.24 – 27	HMS HACCP



HMS & HACCP / ISO22000

4 DAYS

COURSE OUTLINE

The regulatory requirements regarding the implementation of meat safety management at abattoirs promoted the development of a training programme for HMS & HACCP. This programme includes:

- ☛ HMS Policy & document control
- ☛ Laboratory sampling programmes
- ☛ Corrective actions
- ☛ Hygiene Assessment System (HAS)
- ☛ Traceability and recall
- ☛ 14 HMPs
- ☛ Examples of policies, procedures & check-lists
- ☛ Identification of hazards
- ☛ Procedures to control and monitor
- ☛ Documentation for compliance
- ☛ Auditing

TARGET AUDIENCE

- ☛ Hygiene Managers
- ☛ Quality Managers
- ☛ Quality Admin Staff
- ☛ Management

ENTRY REQUIREMENTS

- ☛ 6 months experience in either Meat Inspection, Quality Assurance and or Hygiene Management
- ☛ Completed Grade 10 (Std 8) successfully
- ☛ English literate (read & write)

COSTS

All costs exclude VAT

- ☛ RMAA Members: R6 050.00 per learner
- ☛ Non-Members: R7 480.00 per learner
- ☛ Cancellation within 5 days of commencement date will incur a 20% administration fee

ISO22000 BRIDGING COURSE

2 DAYS

COURSE OUTLINE

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. The South African government recognized the need for governance in the abattoir sector and thus established legislation.

- ☞ An overview of ISO 22000
- ☞ New FSSC22000, differences and detailing It's strengths and benefits
- ☞ The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 / FSSC22000 and the legislative framework relevant to a food safety management system
- ☞ Practical Exercises

TARGET AUDIENCE

- ☞ Supervisors
- ☞ Production staff
- ☞ Administrative staff

ENTRY REQUIREMENTS

- ☞ English literate (read & write)
- ☞ RMAA HMS HACCP Course

Conducted as an in-house programme only

COSTS

All costs exclude VAT

- ☞ RMAA Members: R4 240.00 per learner
- ☞ Non-Members: R5 280.00 per learner
- ☞ Cancellation within 5 days of commencement date will incur a 20% administration fee

LEAD AUDITOR PROGRAM

5 DAYS

COURSE OUTLINE

Lead Auditors conduct audits for compliance to legislation and regulatory requirements. This SAATCA approved Lead Auditor Programme includes::

- ☛ Food safety management systems' criteria
- ☛ Purpose of an audit
- ☛ Audit principles
- ☛ Audit approach
- ☛ Auditors responsibilities
- ☛ Leading an audit team
- ☛ Audit strategy
- ☛ Auditing techniques
- ☛ Nonconformance and corrective actions
- ☛ Accreditation and certification

TARGET AUDIENCE

- ☛ Quality Manager
- ☛ Hygiene Manager
- ☛ Internal Auditor
- ☛ Supervisors

ENTRY REQUIREMENTS

- ☛ NQF level 5 / 6
- ☛ National Diploma / Degree in Food Science / related discipline
- ☛ At least 4 years work experience in the food safety management systems
- ☛ Training in food related microbiology
- ☛ Training in food related regulations / legislation
- ☛ Training in pre-requisite program min 2 days
- ☛ RMAA ISO 22000 course / RMAA HMS HACCP course
- ☛ Training in auditing techniques according to ISO19011

COSTS

All costs exclude VAT

- ☛ RMAA Members: R9 075.00 per learner
- ☛ Non-Members: R10 450.00 per learner
- ☛ Cancellation within 5 days of commencement date will incur a 20% administration fee

AgriSETA Funding

AgriSETA has opened the Skills Program Funding for the period of 2017 – 2018. The funding window closes on the 31st January 2016. Please contact Michelle for the application forms or any further information and assistance at info@rmaa.co.za or 0123491237/8/9

Skills Programs are short courses, please see below Skills Programs AST offers:

SAQA ID	Unit Standard Title	18.1or 18.2	Number of Learners	Credits
HMS & HACCP				
256575	Demonstrate Knowledge of Abattoir Hygiene and Meat Safety Standards			12
123374	Implement and Maintain a HACCP system in a food processing facility			15
Hygiene Awareness				
123370	Apply Hygiene Awareness in food production			4
Food Safety Management System Awareness				
120239	Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system			6
Introductory Abattoir Hygiene				
114362	Demonstrate an understanding of the Abattoir industry			3
116899	Clean and Sanitise a food processing system			5
123370	Demonstrate knowledge of hygiene awareness in food production facility			4

OIE Strategy



Publication of the OIE Strategy on Antimicrobial Resistance and the Prudent Use of Antimicrobials

From: Monique Eloit m.eloit@oie.int
Sent: Friday, November 18, 2016 10:52 AM

Dear Delegates,

During the 84th General Session of the OIE, the World Assembly of Delegates, which you are part of, mandated the Organisation through Resolution N°36.2016, to compile into a strategy, all of its actions in the fight against antimicrobial resistance.

Today I have the pleasure to announce to you the publication of the document entitled «The OIE Strategy on Antimicrobial Resistance and the Prudent Use of Antimicrobials », on the occasion of World Antibiotic Awareness Week.

Antibiotic Resistance Portal:
www.oie.int/antibioresistance<<http://www.oie.int/antibioresistance>>

Direct link to the strategy:
www.oie.int/amrstrategy<<http://www.oie.int/amrstrategy>>

You will find the English version of the document attached to this email, the French and Spanish versions will be available shortly.

The availability and use of antimicrobial medicines has transformed the practice of human and animal medicine. However, the overuse and misuse of antimicrobial products has dramatically contributed to the emergence and spread of antimicrobial-resistant organisms, which pose an extraordinary threat to human and animal health, and to the world ecosystem.

The OIE Strategy on Antimicrobial Resistance is aligned with the WHO Global Action Plan and recognizes the importance of a "One Health" approach - involving human and animal health, agricultural and environmental needs. It outlines the goals and tactics we have in place to support Member Countries and to encourage the national ownership and implementation.

I urge all OIE Member Countries to actively move forward on developing National Action Plans. The OIE is at your service, wherever you are in the process of building and implementing a strategy to combat AMR in animals.

Alongside our Tripartite colleagues - the WHO and the FAO - we move towards a common objective: to control AMR for the benefit of all.

Sincerely,

Dr Monique ELOIT
Director General
Directrice générale

12 rue de Prony
75017 Paris (France)
Tel: +33-1 44 15 18 88
Fax: +33-1 42 67 09 87

Draft Game Meat Regulations

The Department of Agriculture Forestry and Fisheries requested comments on the Draft Game Meat Regulations. Please view the whole regulation on our website <http://rvav.co.za/game-meat-regulations/>. Herewith RMAA comments

STAATSKOERANT, 4 NOVEMBER 2016

No. 40402 21

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. 1371

04 NOVEMBER 2016

MEAT SAFETY ACT, 2000 (ACT NO. 40 of 2000)

GAME MEAT REGULATIONS

INVITATION FOR THE PUBLIC TO COMMENT ON THE GAME MEAT REGULATIONS

I, Senzeni Zokwana, Minister of Agriculture, Forestry and Fisheries, in terms of section 12 of the Meat Safety Act, 2000 (Act No. 40 of 2000), hereby publish the draft Game Meat Regulations for broader public comment.

Interested parties are invited to submit written comments within 30 days from the date of publication of this Notice to the following address:

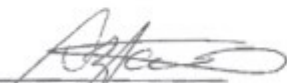
The Director General, Department of Agriculture, Forestry and Fisheries
Private Bag X138
PRETORIA
0001

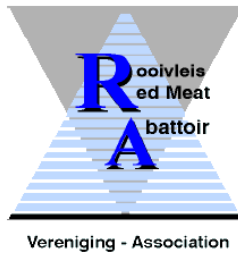
Or hand deliver to:

Office G21 Delpen Building
Cnr Union and Annie Botha Avenue
Riviera
PRETORIA
0184
Tel: +2712 319 7572
Fax: +2712 329 7699

Or email to

VPH@daff.gov.za


(MR) S ZOKWANA, MP
Minister: Agriculture, Forestry and Fisheries
Date: 08/10/2016



WNNR / CSIR
 Building 4
 Meiring Naude Rd
 Brummeria
 Pretoria
 35889, Menlopark, 0102
 + 27 12 349 1237 / 8/ 9
 + 27 12 349 1240
 info@rmaa.co.za
www.rmaa.co.za

22 November 2016

The Director General, Department of Agriculture, Forestry and Fisheries
 Private Bag X138
 Pretoria
 0001
 Tell: 012 319 7572
 Fax: 012 329 7699
 Email: VPH@daff.gov.za

Dear Mr. Mlengana

Comments on the Game draft regulations (No 1371 – 04 November 2016)

Thank you for the opportunity to comment on the draft regulations for game meat

1. The RMAA, representing red meat abattoirs - including game meat / ostrich abattoirs, was party to urgent appeals for the publication of game regulations in order to protect the safety of our consumers for all meat products.
2. Despite our proud history of game meat to the European and other markets, the lack of local regulations for the harvesting and slaughter of game , including an exemption from section 11(1) of the Meat Safety Act, is paramount to the successful reintroduction of game meat export as national standards equitable to international requirements is a prerequisite by the international trade (See also PVS report -2012)
3. The exemption to section 11.1 was applied prior and after the publication of the Meat Safety Act, for the export of game meat (including Europe) and will legalize the production of an important red meat commodity. The regulations provided for in part V (section 61 – 67), under the supervision of a trained person or inspector provide for the safety of game meat in lieu of this exemption.
4. Current game abattoirs registered in terms of the Meat Safety Act remain at a disadvantage since the production of illegal and unsafe game meat is not sufficiently controlled without regulations to this effect.
5. The draft regulations as published provide for adequate guarantees for the safe production of meat in terms of structural , operational and food safety requirements.
6. The different categories of abattoirs make it possible for even the smallest operator to be included in the production of an approved product and with minimum requirements.
7. The definition of harvesting provide for normal processes of game culling , including hunting practices. We agree with the interpretation that , should a game owner wish to utilize such products for commercial purposes , he/ she will be required to provide for the supervision of a trained person should this be the intention. Similarly such product need to be handled in a registered facility for which sufficient provision is made for even the smallest size of abattoir (slaughter facility) in order to provide the necessary food safety assurances for the **paying consumer**.
8. The exemption for the presence of a registered inspector at the point of harvest, was agreed to be the red meat industry during the preparation of the Meat Inspection Scheme. Although such an exemption should not be the norm for commercial operation and is not allowed for export purposes, it does provide again for participation of lower throughput facilities.

9. The definition for a registered inspector refer to the registration of the person in terms of section 101. The regulations refers to the persons qualified to perform duties as registered inspectors to be a registered veterinarian, game meat inspector, game meat examiner or animal health technician (section 100). How will the qualifications for the above, with the exception of the veterinarian and that of the trained persons be determined?
10. The provision of independent meat inspection services, taking into account above exemption, remain paramount in the production of safe game meat. For this reason the implementation of the Meat Inspection Scheme and the subsequent provision of independent meat inspection in a public private partnership between assignees and the department is an important step in the provision of meat safety assurances.
11. We are sure that the application of this regulations with meat inspection services will add to the successful negotiations with the EU
12. We take note of the exemptions for the slaughter of game animals for own consumption (section 116-120) but request that the discretion by the NEO to increase this allowance in a 14 day period be exercised with extreme caution to avoid uninspected meat into the normal production of approved meat from registered abattoirs.
13. The following additional comments:
 - a) The definition of meat inspection services (Part 1 section 1) to provide for regulatory control as a norm, is an improvement compared to the red meat regulations.
 - b) The requirement for the drainage of hand wash basins and sterilizers into open channels, should be encouraged even over floors where traffic occurs. This will assist with the better utilization of water as a scarce resource for continuous cleaning.
 - c) The principle of not being able to transport boxed meat (even if protected) as prescribed by section 43 (2&3), remain difficult for red meat abattoirs and will remain restrictive for especially smaller game abattoirs to trade with approved products in view of a duplication in transport cost. Provided that boxed products are protected against contamination in the same vehicle, such product pose no food safety risk.
 - d) When partially dressed carcasses are transported to an abattoir in refrigerated trucks, it might not be possible to provide for a deep bone temperature of 7C within 24 hours although dressed carcasses will always be presented for further processing or out loading at this temperature. What necessitated the time restriction?

The Association appreciate the opportunity to comment and the attention of the department to this urgent matter.

Regards

Gerhard Neethling
General Manager
Red Meat Abattoir Association

Amendments to Poultry Regulations



agriculture,
forestry & fisheries

Department
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

Media Statement

22 April 2016

PUBLICATION OF THE POULTRY MEAT REGULATION AMENDMENT

The Minister of Agriculture, Forestry and Fisheries, Mr Senzeni Zokwana, has published the long anticipated amendment to the Regulations Regarding Control over the Sale of Poultry Meat in the Government Gazette on Friday, 22 April 2016.

These latest amendments include, among others, the following major changes for producers of both fresh and frozen poultry meat:

- The total brine injection allowed for whole carcasses is limited to maximum 10% (versus the maximum of 8% that was previously prescribed).
- Total brine injection allowed for individual portions is limited to maximum 15% (no limit was previously prescribed).
- The product name shall include a true description of the added formulated solution. [e.g. 'chicken with brine based mixture', 'sweet 'n sour marinated chicken drumsticks', etc.]
- Producers must regularly perform tests to ensure compliance with the new water uptake and injection limits, and must keep records thereof for at least 1 year for auditing purposes.

These amendments will be phased in over a period of 6 months to allow for producers to adjust the levels of brine injection and to bring the labelling of these products in line with the new requirements.

The Minister would like to give assurance to all stakeholders that, should there be a need to effect amendments which may have been necessitated by either scientific research outcomes or objective rationale, the Minister would not hesitate to review the gazetted poultry meat regulations. The Minister would like to thank all the participants who took part in bringing forth the successful amendment of the poultry meat regulations.

The Department remains committed to ensuring that these amendments to the regulations are enforced, the quality of poultry meat is maintained and that consumers are enabled to make informed choices about the poultry meat products they intend to buy.

For media enquiries please contact:

Ms. Makenosi Maroo

Tel: 012 319 6787

Cell: 072 475 2956

E-mail: MakenosiM@daff.gov.za



At ATK we specialise in bringing you distinctive design from all over the world.

Together with our partners, both international and local, we are driven to find you user-friendly, quality-based solutions. Our products range from disposable clothing to knives for processing and slaughtering, abattoir and butchery equipment and machinery – from offal to mincing and mixing machines.

Our unique abattoir equipment is focused on preventing cross-contamination and has proven itself to be very effective.

The Termet Matador SS3000:

The Matador is a very durable humane stunner which is the leading brand in Europe. It utilizes a 0.25 calibre cartridge (red) which is highly effective for all cattle, including large bulls.

Contact Details:

Unit 1: 4 Pressburg Road: Foundersview North: Modderfontein

T: 011 452 8333/88

F: 086 648 1990



BIZERBA

Contact Details:

Johannesburg - T: +27 (0) 11 472 0586
 Cape Town - T: +27 (0) 21 510 1288

INDUSTRIAL EQUIPMENT

Dynamic Checkweigher CWFmaxx

Optimize quality assurance of packaged goods with the CWFmaxx checkweigher series



Price and goods labeling system GLM-I Evo

Big 3: Performance, Plug-In™ Label and Quality Check Inside - more customer benefits for future requirements.



X-ray inspection system XRE_2

Fully Automatic X-ray technology the XRE_2 detects errors in food: foreign objects, missing or misshaped parts.



Conveyorised overhead track scale iL Special 450 WSF/MP

Conveyorised overhead rail scale with dynamic weighing technology for perfect process control



Metal detector VARICON+

Quick and reliable detection of all ferrous and non-ferrous metals in packaged and unpackaged piece goods.



Vision System BVS®-L

Efficient control of packaging and label content in labeling lines



INDUSTRIAL SOFTWARE BRAIN

Networked with software applications and analysis tools (statistics, tracking and tracing) and easy to integrate in ERP systems

FOOD PROCESSING

Meat and bone saw Carneoline FK32

Flexible sawing system for industrial food production.



Strip cutter and tenderizer Carneoline S121

Multi-functional device for strip cutting and tenderizing of meat for trade and industrial



Mincer Carneoline FW N32/98

Ideal in production



Industrial slicer Scaleroline A550

Fully automatic slicer with integrated weighing technology for portioning and weighing of individual slices.



RETAIL SCALES

Basic scale SC II Range

Stand-mounted scale for assisted sales or self-service



PC-based scale X-Class Range

PC-based counter scale for assisted sales, self-service and price Labeling.



PC-based scale KH II Range

The PC-based counter scale is perfectly suitable for the fresh food counter.





GRAINVEST

LIVESTOCK & FUTURES

Livestock	Futures
<ul style="list-style-type: none"> • Graininvest Livestock was established when Graininvest Physicals invested in a privately owned livestock company who's trading principles, integrity and strategies matched those of the Graininvest Family. Synergism in the back to back trading, and customer service with customers in common resulted in the perfect match. • While Graininvest Physicals source the best deals for the grains and seeds Graininvest Livestock source the best deals for weaners to be sold to the feedlots. With our specialized marketing strategy animals are offered to the feedlots who really care for them in terms of breed, sex, weight, age, history and appearance • It is our Vision to establish Graininvest Livestock as a role - player and market leader in direct transactions nationally between producers and off takers (the feedlots) by building relationships, strategic alliances and the development of accurate market intelligence to ensure optimal prices for producers. • We are also involved in other countries like Namibia to make sure we are well informed of international trends – always. 	<ul style="list-style-type: none"> • Graininvest Futures is one of the oldest companies in the RussellStone Group and one of the best known Agricultural brokers on the JSE. • Our team of brokers specialize in commodity trading (futures and options) and are dedicated to assist producers, consumers and speculators with marketing and hedging strategies. • We pride ourselves on providing timely and quality information to our clients. • The following products are available to trade: <ul style="list-style-type: none"> Beef White and Yellow Maize Corn Wheat Sunflower Seeds Soybeans Brent Crude Oil Platinum, Silver and Gold

For more information please contact:

Graininvest Futures: 012 482 6639/1

Graininvest Livestock: 012 482 6623/9

www.graininvest.co.za



PUREGAS COMPANY PROFILE

PUREGAS (Pty) Ltd was established in 1971 and is now recognised as Southern Africa's leading supplier of purified and blended hydrocarbon gas propellants and foam blowing products and, as an emerging supplier of high-quality speciality gases, gas equipment, Fire Suppression, Ammonia and LPG.

Our focus is on ensuring quality and customer service and we are committed to offering you, our customers, top-level service in all areas of our business. We are passionate about the safety of our staff and customers, while protecting the environment in everything we do. Our efforts have earned us the ISO 9001:2008 quality certification since 1996.

We recently expanded our product portfolio to include Special Gases, Fire Suppression, LPG as well as Ammonia.

PROPELLANTS

Our hydrocarbon storage, purification and blending facility is conveniently located in Alrode, south of Johannesburg. It is from this point that we distribute our products nationally in our own modern road fleet comprising tankers, cylinder distribution vehicles and dedicated bulk isotainers to our customers who manufacture personal care, domestic and industrial aerosol products, as well as extruded foam packaging.

SPECIAL GASES

PUREGAS is the sole and approved distributor of Matheson speciality gas products and equipment in Southern Africa. Our focus is on supplying the laboratory gases market with top end, NIST traceable calibration standards and research grade pure gases, as well as Instrument Grade, Ultra High Purity and High Purity gases. Combining the brand name, recognition and reputation for quality of Matheson with the proven service reliability and customer focus of PUREGAS makes the PUREGAS product and service offer an extremely attractive choice for our customers.

Our world class special gases filling plant, that was installed and commissioned in 2012 to Matheson standards, is used to produce certain pure gases and simple mixtures, whilst the full Matheson range of gases and equipment is available as imports.

AMMONIA

PUREGAS entered the bulk ammonia business in September 2014 with the acquisition of DNA ammonia to service the northern part of the country and KZN, and has since then introduced a fleet of ammonia cylinders into the business as well acquiring a further bulk ammonia business in Cape Town to service the southern part of the country.

As with all of the PUREGAS businesses, customer service and safety are of top priority for us, and we are proud of the positive feedback from our customers in the ammonia market, as well as our

Contact Details

Tel: 011 903 9760

Fax: 011 903 9766

Email: info@puregas.co.za (General)

Business with Integrity · Committed to Safety and Quality

PUREGAS (PTY) LTD Reg: 2006/002903/07 Tel: +27 (0)11 903 9760 • Fax: +27 (0)11 903 9766
4 Liebenberg Street, Alrode • PO Box 123884, Alrode, 1451, Gauteng, SA • info@puregas.co.za • www.puregas.co.za
RT Vice* (Chairman), P.R. Cloete (Managing Director), DJ Bell, RD Clarke, V.J. Archer*, O. Fuchs*, G.C. Vice*

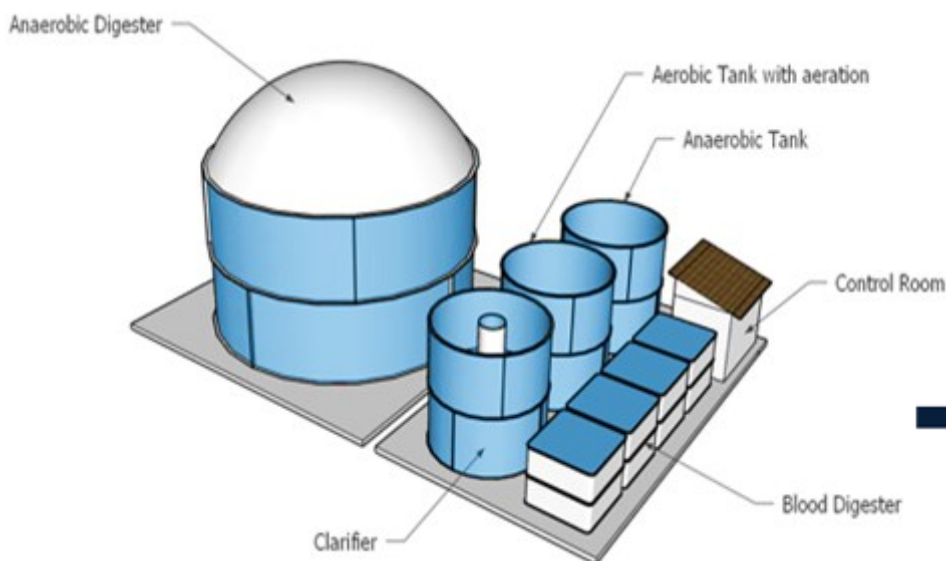
*Non Executive Directors



Rhino Group

Rhino Water (Pty) Ltd, in partnership with Blue Planet SA, offer unique waste treatment solutions for the red meat and poultry industry. Abattoirs require specific technologies to effectively treat the wide range of waste categories specific to the industry, including blood, solid waste, stomach content and mix of animals slaughtered. Challenges include high ammonia, COD, BOD, coliforms, nitrate, TSS levels, blood and slow decomposition rate of animal waste and stomach contents.

Our solution consists of a packaged plant to treat blood, organic waste and wash water to municipal discharge and irrigation standards which can be recycled as wash water. Blood is pre-treated and added to the rest of the waste in an anaerobic digester with sufficient retention time to allow for further treatment in a waste water treatment plant (WWTP). The WWTP includes anaerobic and aerobic zones, aeration and flat sheet membrane technology with



The plant design is modular, with most components pre-manufactured for easy installation. The anaerobic digester is constructed above ground to allow for effective maintenance.

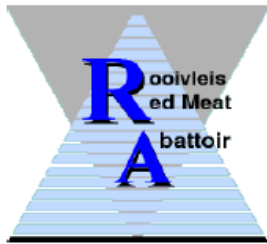
Technology includes the use of AquaClean products from BluePlanet Labs in the USA. AquaClean products are a unique blend of 12 different bacteria genes and 29 species, containing, photosynthetic, chemosynthetic, aerobic, facultative and facultative anaerobic bacteria. The addition of these bacteria increase the breakdown rates of hydrocarbons, mercaptans and FOGs, significantly reduce sludge generation, as well as improve the nitrification and denitrification process to ensure the desired results, including the lowering of effluent waste (COD, BOD, TSS, H₂S) and eliminating odors.

Sarel Bam
Rhino Water (Pty) Ltd
sarel@rhinowater.co.za

Charlie Hopkins
BluePlanet SA (Pty) Ltd
chopkins@cooltechnology.co.za
083 675 1911

*Merry Christmas
and a
Happy New Year
from the Red Meat Ab-
attoir Association*





Vereniging - Association

WNNR / CSIR
 Building 4
 Meiring Naude Rd
 Brummeria
 Pretoria
 35889, Menlopark, 0102
 + 27 12 349 1237 / 8/ 9
 + 27 12 349 1240
info@maa.co.za
www.maa.co.za

RMAA Database - Update

Abattoir			
RC Nr			
Seta			
Telephone	Tel Code		Tel no
Fax	Fax Code		Fax no
Municipality			
Owner			
Owner email			
Owner Cell			
Manager			
Manager email			
Manager Cell			
Training			
Training email			
Training Cell			
Accounts			
Account email			
Accounts Cell			
Kosher			
Halaal			
Tax Number			
Physical Address			

PLEASE ATTACH A COPY OF YOUR LATEST ABATTOIR REGISTRATION CERTIFICATE

www.rmaa.co.za

Building no. 4, CSIR
Meiring Naudé Rd,
Brummeria, 0184
P.O. Box 35889 Menlopark, 0102
Phone: 555-555-5555
Fax: 555-555-5555
E-mail: someone@example.com



The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being training at all abattoirs in South Africa. The Association is a representative forum for red meat abattoir owners in South Africa and aims to establish communication and co-operation between the members of the Association in order to determine a coordinated opinion on matters of general, as well as specific, importance. The Association provides members with specific and general information and technology regarding all aspects of the industry and related activities and renders services to advance and promote the industry.

STRIVING TOWARDS MEAT SAFETY AND QUALITY

ABATTOIR SKILLS TRAINING (AST)

AST was established by the Association to adhere to the legislation and regulations of the Department of Higher Education and Training as a registered Further Education and Training College. AST conducts generic and specific food safety and quality training in the meat industry and other related industries.

Abattoir Skills Training is responsible for the formal training with the industry on behalf of the RMAA and is an accredited training provider registered with:

AgriSETA as a training provider (ETQA) – AGRI/c prov/027710
Department of Education as a Further Education and Training College – 2011/FE07/010
SAATCA accreditation for Lead auditors training
AST has a Level 4 BBBEE rating with a B-BBEE Procurement Recognition level of 100%

