

RMAA Annual Conference and Congress: 20 – 22 May 2015 – The Lord Charles Hotel

We invite all abattoir owners, industry organisations, associated members and government to diarize this date for a conference with the Theme - Managing a changing meat safety environment .

The challenges of abattoir industry is not only restricted to the abattoir but also changing consumer preference , production systems certification systems and legislation in related spheres.

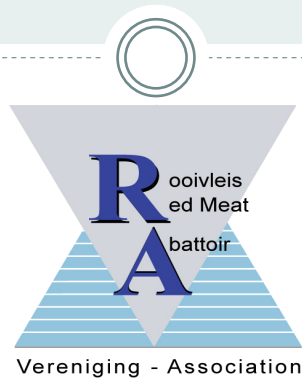
The speakers already confirmed for this conference include Legal responsibilities for abattoir owners on residue monitoring, Feedback on the latest international research regarding animal welfare and the influence of animal handling on the quality of meat and Improved practices in Abattoir design & equipment in European abattoirs.

Feedback during the congress of 22 May 2015 will include, the red meat statutory levy, current and proposed changes to the classification system, independent meat inspection, feedback on the Animal Disease situation including our FMD status, and research in the red meat industry.

As with previous conferences the RMAA will apply by SAVC for accredited CPD points to veterinarians and para-veterinary professionals.

Please contact us for more information or sponsorship and exhibition opportunities.





RVAV Jaarlikse Konferensie en Kongres 20 - 22 Mei 2015 - Die Lord Charles Hotel

Ons nooi alle abattoir-eienaars, industrie-organisasies, geassosieerde lede en die regering om hierdie datum vir 'n konferensie met die tema - Bestuur van 'n veranderende vleisveiligheid omgewing te dagboek.

Die uitdagings van abattoir bedryf is nie net beperk tot die abattoir nie, maar ook die verandering van verbruikers voorkeur, produksie stelsels, sertifisering stelsels en wetgewing in verwante terreine.

Die sprekers reeds bevestig vir hierdie konferensie sluit in 'n bespreking oor die Wetlike verantwoordelikhede vir abattoireienaars op residue monitoring: Beste Landbou praktyke vir die vleisbedryf, Terugvoer oor die nuutste internasionale navorsing oor dierewelsyn en die invloed van diere hantering op die kwaliteit van die vleis, en Verbeterde praktyke in Abattoir ontwerp en toerusting in die Europese abattoirs.

Terugvoer tydens die kongres van 22 Mei 2015 sluit in die roivleis statutêre heffing, huidige en voorgestelde wysigings aan die klassifikasie stelsel, onafhanklike vleisinspeksie, terugvoer oor die Diersiekte situasie insluitend ons FMD status, en navorsing in die roivleisbedryf.

Soos met die vorige konferensies doen die RVAV aansoek deur SAVR vir akkreditasie vir CPD punte vir veeartse en para-veterinêre beroepe.

Kontak ons asseblief vir meer inligting, of borgskap en uitstal geleenthede.





RED MEAT ABATTOIR ASSOCIATION

The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being the provision of services and 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 Associa-

tion 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 render services to advance and promote the industry.

Ensuring Meat Safety & Quality by Training & Support to the Red Meat Abattoir Industry in Southern Africa



CONFERENCE PROGRAM 20 MAY 2015

10:30 Golf Day at Erinvale: Sponsored by LTL Consultants

Golf is a precision club and ball sport in which competing players (or golfers) use various clubs to hit balls into a series of holes on a course using as few strokes as possible. Golf is defined, in the rules of golf, as "playing a ball with a club from the teeing ground into the hole by a stroke or successive strokes in accordance with the Rules."

Golf competition is generally played for the lowest number of strokes by an individual, known simply as stroke play, or the lowest score on the most individual holes during a complete round by an individual or team, known as match play. Stroke play is the most commonly seen format at virtually all levels of play, although variations of match play, such as "skins" games, are also seen in televised events. Other forms of scoring also exist.

19:00 Welcoming Function at The Lord Charles Hotel

CONFERENCE PROGRAM 21 MAY 2015

The follow topics will be discussed:

- ◆ Prospects for economic environment in secondary agri-culture: Challenges for the red meat industry. – **Prof. Mohammad Karaan Dean of Agrisciences at the University of Stellenbosch**
- ◆ The future of the agriculture industry with prospects for energy and water in South Africa. – **Prof. Kobus van der Walt University of North West**
- ◆ Legal responsibilities for abattoir owners on residue monitoring: Good Agricultural Practises related to the meat industry —**Swift Silliker Merieux Nutrisciences**
- ◆ Twenty pitfalls in twenty years of Food Safety Management - Where did HACCP take us?
- ◆ Feedback on the latest international research regarding animal welfare and the influence of animal handling on the quality of meat. – **Prof. Louw Hoffman of the University of Stellenbosch**
- ◆ New development in cleaning slaughtering and deboning areas —**PHT Tommy Anderson, Foamico, Denmark**
- ◆ Improved practises in Abattoir design & equipment in European abattoirs: Why CO2 stunning in pigs remain the preferred method from a welfare point of view — **M.P.S.**
- ◆ By product sterilization methods approved approved by European law; A mindset change in the preparation and use of animal byproducts — **Haarslev**

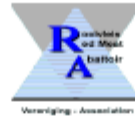
Die volgende onderwerpe sal bespreek word:

- ◆ Vooruitsigte vir ekonomiese omgewing in sekondêre landbou: Uitdagings vir die rooivleisbedryf. - **Prof. Mohammad Karaan Dekaan van AgriWetenskappe aan die Universiteit van Stellenbosch**
- ◆ Die toekoms van die landbou-industrieë met die vooruitsigte vir energie en water in Suid-Afrika.- **Prof. Kobus van der Walt Universiteit van Noord Wes**
- ◆ Wetlike verantwoordelikhede vir abattoireienaars op residue monitering: Beste Landbou praktyke vir die vleisbedryf—**Swift Silliker Merieux Nutrisciences**
- ◆ Twintig slaggate in twintig jaar van voedselveiligheid bestuur - Waar het HACCP ons geneem?
- ◆ Terugvoer oor die nuutste internasionale navorsing oor dierewelsyn en die invloed van diere hantering van die kwaliteit van die vleis.- **Prof. Louw Hoffman van die Universiteit of Stellenbosch**
- ◆ Nuwe ontwikkeling in die skoonmaak slag en ontbening gebiede—**PHT Tommy Anderson, Foamico, Denmark**
- ◆ Verbeterde praktyke in Abattoir ontwerp en toerusting in die Europese abattoirs: Waarom CO2 verdowing in varke steeds die in welsynoopunt bly —**M.P.S.**
- ◆ Goedgekeurde nuwe produk sterilisasie metodes in Europa; Veranderde denke in die voorbereiding en gebruik van diere byprodukte—**Haarslev**

RMAA STRATEGIC OBJECTIONS

- Promote meat safety and essential national standards as provided for in the Meat Safety Act, 2000 (Act no. 40 of 2000).
- Provide applicable training to ensure the highest standards of animal handling and meat safety and quality.
- Contribute to the development and implementation of hygiene management programs in abattoirs.
- Participate actively in the establishment of the skills development framework in the meat industry.
- Represent the interests of members on forums relating to the abattoir industry.
- Assist in the enhancement of meat hygiene awareness in rural communities.
- Create an environment conducive to the continuing education of abattoir personnel.
- Liaise with governmental and private stakeholders in the interest of common goals.

CONFERENCE PROGRAM 22 MAY 2015



ROOIVLEISABATTOIRVERENIGING RED MEAT ABATTOIR ASSOCIATION

AGENDA

**VAN DIE 23^{STE} NASIONALE KONGRES
VAN DIE ROOIVLEISABATTOIRVERENIGING GEHOU OP VRYDAG
22 MEI 2015 TE LORD CHARLES HOTEL SOMERSET WEST**

**OF THE 23rd NATIONAL CONGRESS
OF THE RED MEAT ABATTOIR ASSOCIATION HELD ON FRIDAY
22 MAY 2015 AT THE LORD CHARLES HOTEL, SOMERSET WEST**

-
1. **OPENING EN VERWELKOMING / OPENING AND WELCOMING**
 2. **TEENWOORDIGHEID EN KONSTITUERING / PRESENCE AND CONSTITUTING**
 3. **GOEDKEURING VAN DIE NOTULE VAN DIE EEN EN TWINTIGSTE JAARVERGADERING GEHOU OP 23 MEI 2014 / APPROVAL OF THE MINUTES OF THE TWENTY FIRST ANNUAL GENERAL MEETING HELD ON 23 MAY 2014**
 4. **SAKE VOORTSPRUITEND UIT VORIGE NOTULE / MATTERS ARISING FROM PREVIOUS MINUTES:**
 5. **FINANSIËLE STATE / FINANCIAL STATEMENTS**
 6. **JAARVERSLAG 2014 / ANNUAL REPORT 2014**
 7. **VERKIESING VAN RAAD / ELECTION OF BOARD**
 8. **TERUGVOER DEUR BEDRYF / FEEDBACK FROM INDUSTRY**
 9. **BESPREKINGSPUNTE / DISCUSSION POINTS**
 10. **SLUITING / CONCLUSION**



CONFERENCE PROGRAM 20 MAY 2015

SPONSORS OPPORTUNITIES STILL AVAILABLE

RMAA Mission

- We serve abattoir owners by:
 - providing specialised training and technical support,
 - distributing relevant information and
 - representing owner's interest
- to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer

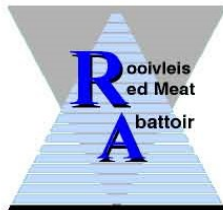
Meat is rich in iron, zinc and selenium. Iron helps in forming hemoglobin that transports oxygen to different parts of your body, zinc helps in tissue formation and metabolism as well as selenium breaks down the fat and chemicals in the body.

JARVIS



VITAL





Vereniging - Association

RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015

REGISTRASIE / REGISTRATION

SPEAKER/SPONSOR

THE LORD CHARLES HOTEL

20 - 22 MEI / MAY 2015

Naam en Van Name and Surname	ID Nommer ID Number
Naam van instansie Name of company	Selno. Cell nr.
Posadres Postal address	Tel
Faksno Fax No	E-pos E-mail
Spesiale dieet versoek: / Special diet request:	
Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:	
Datum/Date	Funksie / Function
Woensdag/Wednesday - 20 Mei/May	Gholf / Golf
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function
Donderdag/Thursday- 21 Mei/May 08:30	Konferensie / Conference
Donderdag/Thursday- 21 Mei/May 19:00	Galadinee / Gala dinner
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending
DRAG / DRESS CODE:	
Dag : Besigheid-informeel Day : Business casual Aand: Elegant-informeel Evening: Smart casual	

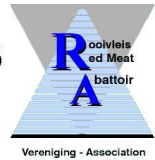
Faks asb die voltooide vorm aan hierdie kantoor by faksno (012) 349-1240 voor 10 April 2015.
Please fax the completed form to this office at fax no (012) 349-1240 before 10 April 2015.

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015



Naam en Van Name and Surname		ID Nommer ID Number
Naam van instansie Name of company	RC: Member: Yes/NO	Selno. Cell nr.
Posadres Postal address	Tel	
Faksno Fax No	E-pos E-mail	
Spesiale dieet versoek: / Special diet request:		
Registrasiefooi : R1 800 / Registration fee: R1 800 RVAV lede word geborg. Eerste persoon gratis, R1050 per addisionele persoon van dieselfde abattoir. Nie-lede R1800 RMAA members are sponsored. First person free, R1050 per additional person from the same abattoir. Non-members R1800 . Neem asb kennis indien u nie 'n erkenning 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 - 20 Mei/May	Golf / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
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	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	
BETALING: Betaling moet asb voor 10 April 2015 ontvang word, andersins verval registrasie: - Tjekbetaling in guns van RVAV of - Elektroniese oorbetaling: ABSA Lynnwoodweg, Tjekrekno 540 157 065 Takkode 632 005 Faks asb betalingsbewys aan 012 – 3491240 Kansellering van bespreking moet 7 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellering nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fooi. PAYMENT: Payment to be received before 10 April 2015, otherwise registration is cancelled: - Cheque in favour of the RMAA OR - Electronic payment : ABSA Lynnwood Road, account number 540 157 065 Branch code 632 005 Please fax proof of payment to 012 – 3491240 Cancellation of booking must be received in writing 7 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.		
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 10 April 2015**

 NAAM/NAME

 HANDTEKENING/SIGNATURE

 DATUM/DATE



THE LORD CHARLES HOTEL

Nestled amidst the natural beauty of the Cape Winelands, NH The Lord Charles welcomes guests with warm hospitality and effortless luxury.

Situated a mere 20 minutes from Cape Town International Airport, NH The Lord Charles is a unique hotel combining the relaxed elegance and sophistication of a modern hotel, with the ease and charm of the local countryside.

Within easy reach of the historic towns of Stellenbosch, Franschhoek and Paarl, guests can indulge in lazy, sun-drenched days sampling local wines, or discovering South Africa from the air with hot air balloon rides. Nature and sports enthusiasts will find an abundance of outdoor attractions from whale watching and deep sea diving to sailing and windsurfing.

A hotel that is renowned for its friendly service and stylish attention to detail, guests soon realise that nothing is too much trouble. Regular shuttles also operate from the hotel to the popular shopping centres and entertainment areas in and around Cape Town.

NH The Lord Charles has simply combined an international, cosmopolitan style, with a local flair and warmth making it a comfortable home-away-from-home from which guests can discover and enjoy their business or leisure activities. NH The Lord Charles prides itself on its comfort, elegance and welcoming hospitality, ensuring an intimate hotel experience for all visitors.

You are more than welcome to fill in the form and email it to N.Petersen@nh-hotels.co.za or go to <https://www.thebookingbutton.co.uk/properties/lordcharlesdirect?utf8=%>





NH THE LORD CHARLES HOTEL
Cnr Main Road & R44, Somerset West
Tel: 021 855 1040
Fax: 021 855 1107

NH THE LORD CHARLES HOTEL

RED MEAT ABATTOIR ASSOCIATION BOOKING FOR ACCOMMODATION 20 – 22 May 2015

PLEASE COMPLETE AND FORWARD FORM TO: Natasha Petersen - N.Petersen@nh-hotels.co.za

RATES Single Standard Room @ R1130 per night Double Standard Room @ R1280 per night Single Superior Room @ R1320 per night Double Superior Room @ R1470 per night Single Suite @ R1970 per night Double Suite @ R2120 per night ** Rate Includes Breakfast and 14% VAT, ** Excludes 1% Tourism Levy **	PLEASE NOTE Limited Accommodation : Subject to availability Rooms Available from 15h00 Check-out at 10h00 on day of Departure Accommodation to be pre-paid, before arrival All Extra's to be settle before departure
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PERSONAL DETAILS

Name & Surname : _____
Address : _____
Telephone Numbers : _____
Email Address : _____
Arrival Date : _____
Departure Date : _____
Rooms : ☐ Single or ☐ Double
Room Type : ☐ Standard ☐ Superior ☐ Suite

PAYMENT

ELECTRONIC TRANSFER

Banking Details:
NH The Lord Charles Hotel
Nedbank Somerset West
Account nr: 1060 127 903
Branch nr: 106 012
REF : REDMEAT-ACM + SURNAME

CREDIT CARD

Number : _____
Expiration Date : _____
CVV NO : _____

Also include a copy of your ID and Back and front of Card

SIGNATURE

DATE

The Berrydel

GOURMET GUESTHOUSE

The Berrydel offers its guests a choice of sea view and garden view rooms, each of them stylishly decorated by an interior designer. All rooms have air con, twin beds of extra length, an en-suite bathroom, satellite television, a mini-bar and hairdryer.

Guests have access to wireless internet, TV and a digital safe for valuables. The establishment is in a secure environment with remote-controlled gate access.

The Berrydel is owner-managed and they pride themselves on their personal service and attention to ensure a truly memorable stay. Cleanliness comes standard as the house and rooms are cleaned thoroughly everyday. With many places to relax on the property, such as the veranda, garden, at the dining room table or in the comfortable lounge, guests will feel on holiday, yet at home.

In the morning a breakfast buffet with only the freshest products will be awaiting guests. Special requirements are welcome as breakfast should be a celebrated meal of the day.

R1200 per day for 2 people sharing or R800 single person in a double room including Breakfast

www.berrydel.co.za
+27 21 852 5967



81 Parel Vallei Road,
Somerset West
Tel/fax: +27 21 852 4041
Mobile Numbers
Werner: +27 82 901 0262 or
Brigitte: +27 83 324 2246
E-mail: pagels@mweb.co.za

The Blue Crane Guest House nestles in the heart of Parel Vallei, the most beautiful and protected suburb of Somerset West. The historic blue-gum trees offer shelter against the summer winds and give the area a unique tranquility.

Our rates vary from between R325-00 and R375-00 per person sharing, depending on season and room type.

Single occupancy rates on request only. Breakfast is optional and charged R75.00 per person extra.

Please request booking terms, conditions and cancellation policies from the establishment when booking.



DESCRIPTION GENERAL

The suites have been designed with ultimate comfort in mind. The understated decor offers simple luxury, while allowing the breath taking surrounds to take centre-stage. Wireless internet connection Spacious uniquely designed rooms and suites all with private terraces Extra length king and twin Posturepedic beds, oversized duvets, high quality silk cotton sheets and blankets Luxurious spacious en suite bathrooms with rain shower. Digital safe, Comfortable chairs, hairdryer, fluffy towels and bath and body products, intimate patios, private guest room entrances and stunning panoramic views over Table Mountain, Atlantic Ocean and False Bay. Large swimming-pool area with wooden lounges underneath the trees to enjoy the unique views. The lounge offers magazines, area information map, honesty bar and lounges for the perfect chill-out. Total capacity is 30 persons and facility can be booked for exclusive use and for conference purposes An ideal retreat for golfers, wine lovers, food connoisseurs, and nature lovers looking for excellent service levels, high quality accommodation and a quiet, peaceful escape away from the hustle and bustle of everyday life.

DESCRIPTION ROOM

3 Mountain view rooms medium (1962,1990,1994)/+25m2.

Midsize rooms, north facing and overlooking the lush garden with the Hottentot Holland Mountains at the background. King size XL Twin beds, en suite bathroom with rain shower, chair, fan, side-table and private terrace.

2 Mountainview room large (1652/1659)/+30m2

Large sized East facing room overlooking Gordons Bay mountains and the lush garden. Kingsize XL twin beds, en suite bathroom with rain-shower, chair, fan, side-table, DSTV, private terrace.

2 Sea view rooms medium (1688,1948)/+25m2

Midsize room, North facing overlooking Cape of Good Hope, Table Mountain, Atlantic Ocean, Hottentot Holland mountains and the Wine lands. King size XL Twin beds, en suite bathroom with rain shower, couch, fan, safe, side-tables, DSTV and a private terrace overlooking the swimming pool.

4 Seaview room large (1820/1834/1918/1925)/+35m2

Large size room, North facing overlooking Cape of Good Hope, Table Mountain, Atlantic Ocean, Hottentot Holland mountains and the Wine lands. King size XL Twin beds, en suite bathroom with rain shower, couch, fan, safe, side-tables, DSTV and a private terrace overlooking the swimming pool.

1 Gardenview - kitchenette (2013)/ +25m2

Cottage style medium sized South facing room, overlooking Hottentot Holland mountains and the lush garden. Twin bedded XL king size twin beds, en suite bathroom, side-table, chair, small kitchenette and a private terrace. Inter connectable with garden view room standard.

1 Gardenview room standard (2010)/+20m2

Cottage style medium sized South facing room, overlooking Hottentot Holland mountains and the lush garden. Twin bedded XL king size twin beds, en suite bathroom, side-table, chair and a private terrace. Inter connectable with garden view room-kitchenette.

1 One bedroom apartment/+70m2

75M2 one bedroom self catering apartment. Large open plan kitchen, lounge and dining area. Large screen DSTV, large dining table and sitting area. Self-catering. Limited views. No private patio.

1 Two bedroom apartment/+65m2

60M2 apartment with two bedrooms, one double bed, one king size XL twin bed. One bathroom. Private terrace, open plan lounge, dining and kitchen area. Fully equipped kitchen. Ideal for couples, longstayers and families. Self-catering.

Penny Lane Lodge



B&B and Self Catering Accommodation

Tel: +27 21 852 9976 | Fax: +27 21 851 2520 | enquiries@pennylanelodge.co.za

Penny Lane Lodge is situated in beautiful Somerset West at the gateway to the Cape Winelands. Our guest house provides affordable accommodation in a central location with the spectacular backdrop of the Helderberg mountains.

Conveniently located just 20 minutes drive from Cape Town International Airport, Penny Lane Lodge is 40 minutes from central Cape Town and 15 minutes from the historical university town of Stellenbosch. There are 6 major golf courses nearby and we are close to the lovely clean and sandy beaches of Strand and Gordon's Bay.

Penny Lane Lodge offers 6 comfortable individual units all with en-suite bathrooms sleeping between 2 and 4 people. There is a swimming pool, braai / barbeque areas and secure parking within the grounds of the property. All units also have their own separate entrances.

It is here with us your hosts, Kevin and Diane White, that you will find a warm and friendly atmosphere. After a busy day, relax by the swimming pool surrounded by lush gardens or simply sit and enjoy the view from your balcony or patio. You are also very welcome to visit Diane's on-site art gallery, watch her at work and see her latest paintings on display. As a guest of Penny Lane Lodge you will have a special invitation to attend any of the many exhibition openings which feature Diane's work.



Gebou Nr 4/Building No. 4
WNNR / CSIR
Meiring Naudéweg/Meiring Naude Rd
BRUMMERIA



35889, Menlopark, 0102
Tel : +27 12 349 1237/8/9
Fax : +27 12 349 1240
Website : www.rmaa.co.za
Email : info@rmaa.co.za

MEMBER APPLICATION 2015

SERVICE

(Please indicate the through-put and species of the abattoir)

High Through-Put	100+ Units	R5 000.00:	<input type="checkbox"/>
	50 – 99 Units	R3 500.00:	<input type="checkbox"/>
	21 – 49 Units	R2 600.00:	<input type="checkbox"/>
Low Through-Put	11 - 20 Units	R1 600.00:	<input type="checkbox"/>
	< 10 Units	R 800.00:	<input type="checkbox"/>
Low Through-Put	2 Units max	R 200.00:	<input type="checkbox"/>
Species	Beef <input type="checkbox"/>	Ostrich	<input type="checkbox"/>
	Sheep <input type="checkbox"/>	Other	<input type="checkbox"/>
	Pork <input type="checkbox"/>		

Membership fee quoted is calculated pro rate per annum

All prices quoted are in ZAR and excluding 14% VAT

ABATTOIR INFORMATION

Abattoir Name:		VAT No:	
Postal Address:		Physical Address:	
Telephone:	()	Fax:	()
Abattoir Grade:		Certificate of Registration Nr	
			(Please attach a copy of the certificate)

CONTACT INFORMATION

Abattoir Owner's Name:		Abattoir Owner's Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	
Contact Person's Name:		Contact Person's Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

RMAA PAYMENT DETAILS

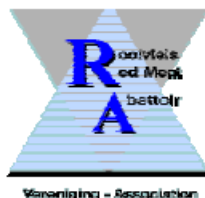
Bank Details:	ABSA Account Number	Lynnwood Road 540 157 065	Current Account Branch Code 632005
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All prices quoted are in ZAR and excluding 14% VAT – Fax to the RMAA at (012) 349-1240

Office Use:

Date: _____ Filed: ☐ Signed off: ☐ System updated: ☐ Copy of RC: ☐

Gebou Nr 4/Building No. 4
WNNR / CSIR
Meiring Naudéweg/Meiring Naude Rd
BRUMMERIA



- 35889, Menlopark, 0102
- : +27 12 349 1237/8/9
- : +27 12 349 1240
- : www.rmaa.co.za
- : info@rmaa.co.za

Update of RMAA Database

The RMAA are in the process of updating our Abattoir database. Please update your information and fax it back to the RMAA. We also require a fax copy of your Abattoir Certificate.

ABATTOIR INFORMATION

Abattoir Name:		Abattoir RC Number:		VAT Number:	
Abattoir Postal Address:		Abattoir Physical Address:			
Telephone:	()	Fax:	()		
Unit Capacity:		Species:	Cattle • Pigs • All •	Sheep • Calf •	

ABATTOIR OWNER

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

ABATTOIR MANAGER

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

TRAINING CONTACT (Person responsible for training at the abattoir)

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

FINANCE/ACCOUNTS CONTACT (Person responsible for payments at the abattoir)

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

Office Use:

Filed: • Signed off: • System updated: • Copy of RC: • Signed: Date:



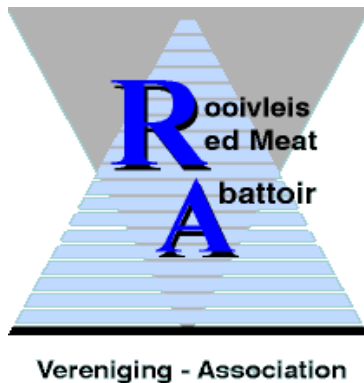
BENEFITS OF EATING MEAT

Meat contains a large amount of protein, which is beneficial in repairing / building of body tissues and the production of antibodies.

Meat is rich in iron, zinc and selenium. Iron helps in forming hemoglobin that transports oxygen to different parts of your body, zinc helps in tissue formation and metabolism as well as selenium breaks down the fat and chemicals in the body.

Vitamin A, B and D are commonly found in meat which promote good vision, stronger teeth and bones and it also support the central nervous system thus promoting mental health as well.

Another big benefit of eating meat is the maintenance of your skin's health.



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