

About



MEATCO

Namibia



ABOUT MEATCO:

The Meat Corporation of Namibia (Meatco) is a meat processing and marketing organization that serves markets locally and internationally on behalf of Namibian cattle producers.

Meatco procures cattle from farmers on contract, slaughters them in a planned manner and then cut and process carcasses according to customer specifications. Meatco is Namibia's biggest exporter of prime beef.

As from 2001, the Meat Corporation of Namibia was incorporated in the Meat Corporation Act (Act 1 of 2001).

Meatco slaughters approximately 120 000 cattle every year and produces more than 27 000 tons of beef annually. It also produces approximately 250 000 wet blue hides and 14 million canned food products every year.

OUR VISION & OBJECTIVES

Our vision is to have the most sought-after meat brands in selected markets in the long-term interest of our stakeholders.

Our overall objective is to pay producers the maximum sustainable prices for their cattle. We therefore retain minimum profit for capital requirements.

According to Section 3 of the Meatco Act, the Corporation's objectives are:

- *to serve, promote and co-ordinate the interests of producers of livestock in Namibia, and to strive for the stabilization of the meat industry of Namibia in the national interest;*
- *to erect, rent, purchase or otherwise acquire, stabilise, optimally utilise and maintain abattoirs and other meat factories in the public interest;*
- *to rationalise abattoir and related factory activities and conduct and manage such business in an orderly, economical and efficient manner; and*
- *to market products within Namibia or elsewhere to the best advantage of the producers of livestock in Namibia.*





MEMBERSHIP

Membership to Meatco is only available to Namibian producers of livestock who sell at least one unit of livestock at any of Meatco's facilities once every two years.

All Namibian producers who deliver cattle to Meatco can become a member of the Corporation.

Meatco members have the following rights which they can use to guide the organisation:

- To vote and deliberate at the Annual General Meeting (AGM)
- Pass motions and nominate directors to the Board

OUR FACILITIES

Meatco operates four abattoirs, a feedlot and a tannery. The Meatco Head Office is situated in Windhoek's Northern Industrial area.

Our abattoirs

Meatco has two abattoirs South of the Veterinary Cordon Fence (SVCF), one in Windhoek and one in Okahandja. The Windhoek abattoir has a capacity to slaughter 560 cattle per day and the Okahandja abattoir has a capacity to slaughter 350 cattle per day. Meatco also has two abattoirs in the Northern Communal Areas (NCA), situated in Oshakati and Katima Mulilo. All our abattoirs are HACCP and ISO certified and all our products are traceable all the way from the farm to the fork.



The Meatco Wholesale

Situated right next to the Meatco Head Office in Sheffield Street in Windhoek's Northern Industry area, the Meatco Wholesale supplies the Namibian market with fresh beef and offal. The Wholesale buys and sells meat from Meatco abattoirs in Windhoek, Okahandja, Oshakati and Katima Mulilo.

Generally, the Meatco Wholesale sells meat products to companies, but is also open to individuals. Producers who have signed Delivery Agreements with Meatco qualify for a certain discount when buying a maximum of three boxes from the Wholesale.

The Meatco Wholesale has three supply routes:

- From Windhoek to the coast serving Swakopmund and Walvis Bay
- From Windhoek to Rundu through Otjiwarongo, Otavi and Grootfontein
- From Windhoek to Ondangwa, all the way to the border of Oshikango



Meatco's Okapuka Feedlot

Meatco's Feedlot has been operational at Okapuka since 1996.

Situated a few kilometres along the road between Windhoek and Okahandja, the Feedlot is an intensive animal production system which helps animals younger than 18 months, but weighing more than 280 kilograms, to achieve the desired marketability.

The Feedlot has 70 kraals and stock around 7 500 cattle at any one time. These animals are fed at the facility for a period of no more than 90 days before slaughter.

Meatco's Okapuka Feedlot does not use growth hormones, routine antibiotics or animal byproducts. All medication administered to the animals at the Feedlot is approved by the Directorate of Veterinary Services (DVS)



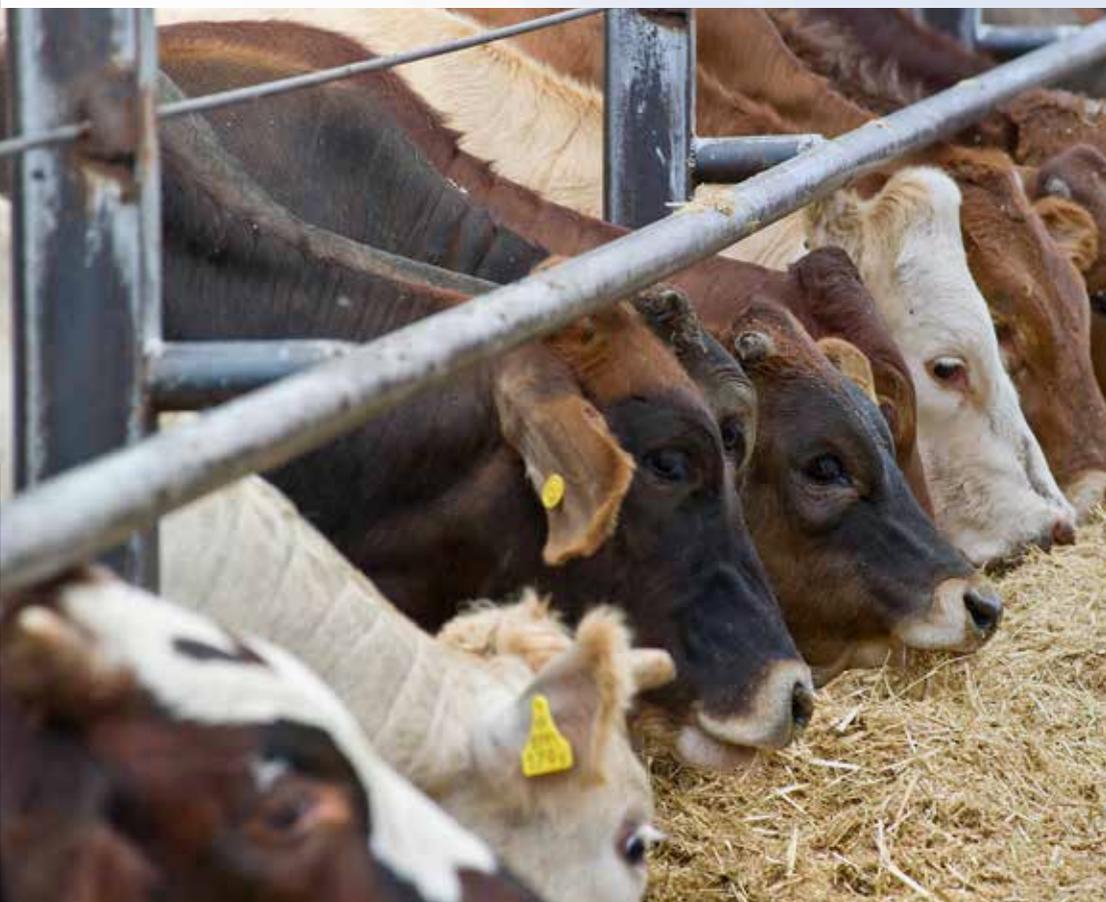
Meatco's Okapuka Tannery

The Okapuka Tannery has been operational since 1992.

It is situated between Windhoek and Okahandja and has the capacity to process 850 hides a day. Hides are sourced from all over Namibia including Meatco's abattoirs and other local abattoirs.



Meatco is Namibia's
biggest exporter of
prime beef.



OUR QUALITY AND FOOD SAFETY STANDARDS

Meatco conducts its business in accordance with the highest technical, ethical, social and environmental practices. This includes world class food production and safety standards such as the ISO, Hazard Analysis Critical Control Point (HACCP) and the British Retail Consortium (BRC) standards.

In addition to being EU approved, Meatco slaughters all its animals according to Halaal standards. Meatco is also subject to various independent audits to verify this status annually, including audits by various clients. This is a key component of Meatco's production process and allows the Corporation to access some of the best paying customers in the world.

Animal welfare

Meatco views animal welfare as a priority. The objective of animal welfare at Meatco is to treat all animals with respect and as humanely as possible, resulting in a minimal amount of stress. No hormones or anti-biotics are allowed to be used on any cattle marketed to Meatco.



Traceability

All cattle marketed to Meatco are fully traceable to their farm of origin, and must be registered with the Farm Assured Namibian Meat Scheme, or FAN Meat, a world-class tracking system. Each animal has a unique identification ear tag so the precise movements of products can be traced, right through from farm to fork.

Maintaining the cold chain

A critically important factor in our value chain is managing and maintaining the cold chain. Proper cold chain management is essential in ensuring that our products stay fresher for longer. We also put temperature monitors in our product boxes to monitor what happens to the product's cold chain during its journey, which takes place over different modes of transport, including sea, road and air. We have various critical control points that we use to inspect and verify that the product that has passed a specific point is safe for human consumption. The last control point is the cold store, to ensure the temperatures have been maintained.

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HACCP

Meatco has a food safety management system in place called the Hazard Analysis and Critical Control Points (HACCP). This is a systematic preventive approach to food safety that addresses physical, chemical, biological and allergenic hazards as a means of prevention rather than finished product inspection. An interesting aspect is that one of the critical control points includes a metal detector which is used to detect whether there are any metal objects in the meat before it is dispatched to customers. This is just one of the many measures taken by the Corporation to ensure no physical contamination of the meat.

ISO 9001:2008

Meatco has an accreditation from the International Organisation for Standardisation (ISO) 9001:2008 which is a quality management system that provides guidance for companies and organisations who want to ensure that their products and services consistently meet customer requirements, and that quality is consistently improved.

British Retail Consortium (BRC)

In 2010, Meatco plants obtained the British Retail Consortium (BRC) certifi-

cation. The Corporation has maintained this certification with B grades scoring. The BRC holds ethical and fair practices, animal welfare and corporate social responsibility, as well as technical and operational factors in food production, in high regard. The BRC audits are done once a year and grading is awarded based on the assessment of the food safety management systems in place. They also help provide protection to consumers and scrutinize animal welfare, corporate social responsibility and ethical labour policies and practices.

Customers

Meatco is subject to the requirements and standards set by a number of premium customers that not only demand the highest standards in food quality and safety, but who also place strong emphasis on social responsibility, good governance, animal welfare, sound environmental practices and fair labour practices. Currently Meatco endeavours to meet the Global G.A.P. (Good Agricultural Practice) standards which promote food safety, sustainable production methods, responsible water use and regard for the welfare of workers and animals.

OUR STAKEHOLDERS



Producers/Farmers

Everything we do at Meatco is done in partnership with, and for the benefit of Namibian farmers and we cannot survive without one another. Everything we do and all the profit we make, finds its way back to the farmers' pockets - whether in the form of producer price or a back-payment.

Employees

Our other most important stakeholders are our employees. Meatco employs about 1200 highly skilled employees that add significant value to its product and help to reach the company's vision its stakeholders.



Customers

Our customers are very important to us because without them we have no one to buy our products. Meatco serves markets in Namibia, South Africa, Norway, the European Union, Great Britain and many others.

The Namibian Government

All Meatco facilities resort under the legislative power of the Namibian Directorate of Veterinary Services (DVS), which falls under the Ministry of Agriculture Water and Forestry. The Directorate is responsible for the maintenance of international regulations both

in the field and the abattoirs. Meatco also works closely with Namibia's Ministry of Trade and Industry, which facilitates the trade of goods inside and outside the country.

Suppliers

Meatco relies on the service of many suppliers in and outside the country who supply our business with materials and resources ranging from boxes, knives, water, electricity, etc.

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