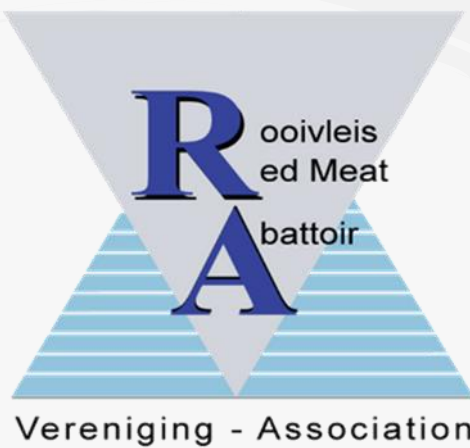




Vereniging - Association

RMAA ANNUAL REPORT 2022



MISSION

We serve abattoir owners by:

- providing specialised training and technical support,
- distributing industry related information and
- representing the abattoir owner's interest to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer.

STRATEGIC OBJECTIVES

- 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 programmes 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.



MISSION

To serve abattoirs and associated industries with related skills needs to ensure standards of food safety and quality to the benefit of these industries and their consumers.

VISION

To be the preferred food safety and quality training provider for the meat and related industries

TRAINING

The term, training, as used by AST refers to various credit bearing and non-credit bearing training. Credit bearing training is based on a credit value which indicates the amount of learning time required to complete. A credit represents 10 notional hours of learning. This means that it is estimated that it will take the slowest learner 10 hours to master the contents of a unit standard worth 1 credit. This time includes both theory and practical.

The NQF framework (National Qualifications Framework), indicates the level at which a qualification or a unit standard is registered with SAQA. E.g. the National Certificate General Abattoir Processes is registered at NQF level 2 while a National Diploma is registered at NQF level 5.

TRAINING

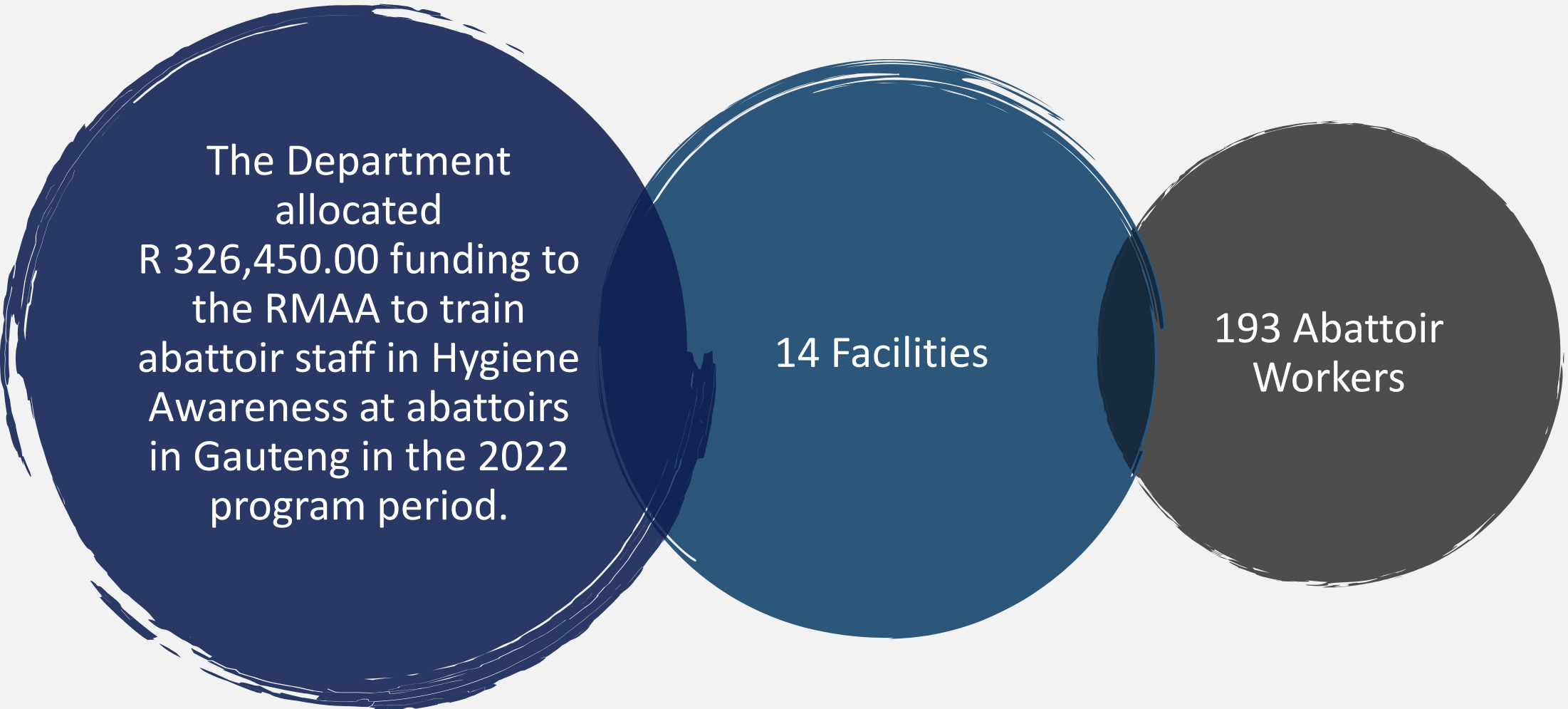
FUNDING



DISCRETIONARY GRANT: SKILLS PROGRAMS

SP CODE	SP 2223 8.006356	SP 2223 8.006357	SP 2223 8.006358	SP 2223 8.006359
SKILLS PROGRAMME & UNIT STANDARD/S	HMS HACCP US 256575 US 123374	Hygiene Awareness US 123370	Introductory Abattoir Hygiene US 114362 US 116899 US 123370	Food Safety Management System Awareness US 120239
LEARNERS	5	18	32	0
TOTAL LEARNERS				55
GRANT PAYMENT RECEIVED FROM AGRISETA				101,952.00

DALRRD FORMAL TRAINING: 2022



The Department allocated R 326,450.00 funding to the RMAA to train abattoir staff in Hygiene Awareness at abattoirs in Gauteng in the 2022 program period.

14 Facilities

193 Abattoir Workers

AIAC FUNDING

The funds may be used for the following purposes:

- Training of persons
- Advisory services
- Any other purposes which the Minister may regard as beneficial

Approved amount of R600 000 per annum was approved

for 2022-2024



FORMAL TRAINING REPORT 2022

The AST is an accredited training provider registered with:

- AgriSETA, as a training provider (ETQA) AGRI/c prov/02771
- Department of Higher Education and Training, as a Further Education and Training College – 2011/FE07/010
- SAATCA accreditation for ONLINE Food Safety Lead Auditors training

Learners who successfully completed the theoretical- and practical modules of the course, will have the knowledge and practical skills in the following modules:

- Sources of Food Contamination
- Role of Micro-Organisms in Food Production
- Principles of Good Personal Hygiene
- Practices to Maintain Hygienic Conditions
- Cleaning Practices and Procedures
- Sanitize Equipment and Facilities
- Pest Control Practices

CREDIT-BEARING

NUMBER OF COURSES CONDUCTED	52
NUMBER OF LEARNERS TRAINED	408
NUMBER OF HDIs	392

NON CREDIT-BEARING

NUMBER OF COURSES CONDUCTED	17
NUMBER OF LEARNERS TRAINED	247
NUMBER OF HDIs	244

FORMAL TRAINING SKILLS PROGRAMS

Hygiene Awareness – Unit
Standard 12337, NQF level 2
and 4 credits

Hygiene Awareness

Unit Standard 12337 NQF level 2 and 4
credits

Learners who successfully completed the theoretical- and practical modules of the course, will have the knowledge and practical skills in the following modules:

- Sources of Food Contamination
- Role of Micro-Organisms in Food Production
- Principles of Good Personal Hygiene
- Practices to Maintain Hygienic Conditions
- Cleaning Practices and Procedures
- Sanitize Equipment and Facilities
- Pest Control Practices

ABATTOIRS

- Bloemfontein
- Boschkop
- Cavalier
- Chalmar
- Comet
- Cradock
- Deli Co
- Devon
- Dreamland
- Eskort
- Glen Aggy
- Hessequa
- Kameeldrift

- Klipeland
- KYTO (De Aar)
- Luken
- Lynca
- Molare Meats
- Morgan
- New Style Meat
- Numolux
- R & R
- Vereeniging Meat Packers
- VMP
- Voorspoed

NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
52	408	392

DISCRETIONARY GRANT: SKILLS PROGRAMMES



agriculture, land reform & rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

DALRRD Formal Training Program Hygiene Awareness GAUTENG





agriculture, land reform
& rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

DALRRD Formal Training Program

Hygiene Awareness

DALLRD provided funds to train **226 abattoir workers** from **Gauteng abattoirs** in 2022
The Hygiene Awareness course was conducted at 13 pre-selected abattoirs

DEMOGRAPHICS OF LEARNERS

Training Group Totals & Venues	Learner Totals	Youth >25 Years	Youth 25<35 Years	Adults <35 Years	Male	Female
13	226	43	95	88	174	52

Isi- Ndebele	Isi- Xhosa	Xi- tsonga	Isi- Zulu	Sepedi	Se- tswana	Sesotho	Si- swathi	Tshi- venda	Afrikaans	English	Other
4	23	19	57	37	13	42	4	3	7	4	13

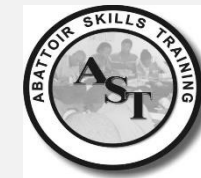


agriculture, land reform
& rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

DALRRD Formal Training Program

Hygiene Awareness



Due to the requirements of the regulations under the Meat Safety Act, 2000 (Act no 40 of 2000), it has become crucial to provide guidance to the industry regarding the implementation of the legally


required Hygiene Management System (HMS). This program not provides for this skills shortage, but will also provide theoretical and practical training in the principles of HACCP. The program is based on:

- US 256575 - Demonstrate knowledge of abattoir hygiene and meat safety standards, NQF Level 4
- US 123374 - Implement and Maintain a HACCP system in a food processing facility NQF Level 4 (15 Credits)
- ISO 22000:2018 – Introduction and Implementation in line with SAATCA pre-requisite requirements

NUMBER OF COURSES CONDUCTED	3
NUMBER OF LEARNERS TRAINED	26
NUMBER OF HDIs	13

FORMAL TRAINING SKILLS PROGRAMS

Hygiene Management Systems (HMS) & Hazard Analysis Critical Control Points (HACCP) (ISO 22000)



HMS HACCP (ISO 22000)

4 day course

Industry is legally required as per the regulations under the Meat Safety Act, 2000 (Act no 40 of 2000) to implement a Hygiene Management System (HMS)

This program not only provides guidance to develop and administer a HMS system to address skills shortages, but also provides theoretical and practical training in the principles of HACCP.

The program is based on:

US 256575 - Demonstrate knowledge of abattoir hygiene and meat safety standards, NQF Level 4

US 123374 - Implement and Maintain a HACCP system in a food processing facility NQF Level 4 (15 Credits)

ISO 22000:2018 – Introduction and Implementation in line with SAATCA pre-requisite requirements

ABATTOIRS

• Beefmaster, Kimberley	• DALRRD (Mpumalanga)
• Ambleside, Winterton	• Kyto Operations, De Aar
• DALRRD (Gauteng)	• Calvinia Lande
• Topgrade	• Glen Aggy
• Glencoe	• FS Wholesale Meat
• Phalaborwa	• Driefontein
• Luken	• Hessequa
• Vryburg	• Country Meat
• Gaza Beef	• Rooidag Abattoir
• Beefmar	• Klopeiland

NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
3	26	13

DISCRETIONARY GRANT: SKILLS PROGRAMMES

All abattoir employees are required to follow the policies and procedures of the food safety and/or quality management systems of their abattoir. Employees are more likely to adhere to these requirements if they understand why they need to do so. This program aims to provide learners with the basic knowledge of why food safety management systems are important and why they should be maintained. The program is based on Unit Standard 120239 - Monitor Critical Control Points (CCP'S) as an Integral Part of a Hazard Analysis Critical Control Point (HACCP) System with 6 Credits at NQF Level 3 and covers Theoretical as well as Practical aspects including:

- Food Safety Principles
- Hygiene Management System
- CCP monitoring and control
- Demonstrate an understanding of a CCP
- Monitor and record a CCP
- Take corrective action in cases of non-conformances

NUMBER OF COURSES CONDUCTED	6
NUMBER OF LEARNERS TRAINED	28
NUMBER OF HDIs	26

FORMAL TRAINING SKILLS PROGRAMS

Food Safety Management
System Awareness (HACCP
Awareness)

Food Safety Management System Awareness (HACCP Awareness)

The program is based on **Unit Standard 120239** - Monitor Critical Control Points (CCP'S) as an Integral Part of a Hazard Analysis Critical Control Point (HACCP) System with 6 Credits at NQF Level 3 and covers Theoretical as well as Practical aspects including:

- Food Safety Principles
- Hygiene Management System
- CCP monitoring and control
 - *Demonstrate an understanding of a CCP*
 - *Monitor and record a CCP*
 - *Take corrective action in cases of non-conformances*



ABATTOIRS

- Halaal Fresh Meats
- Cavalier
- R & R Abattoir
- Diamond L Abattoir
- Mafesi

NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
6	28	26

DISCRETIONARY GRANT: SKILLS PROGRAMMES

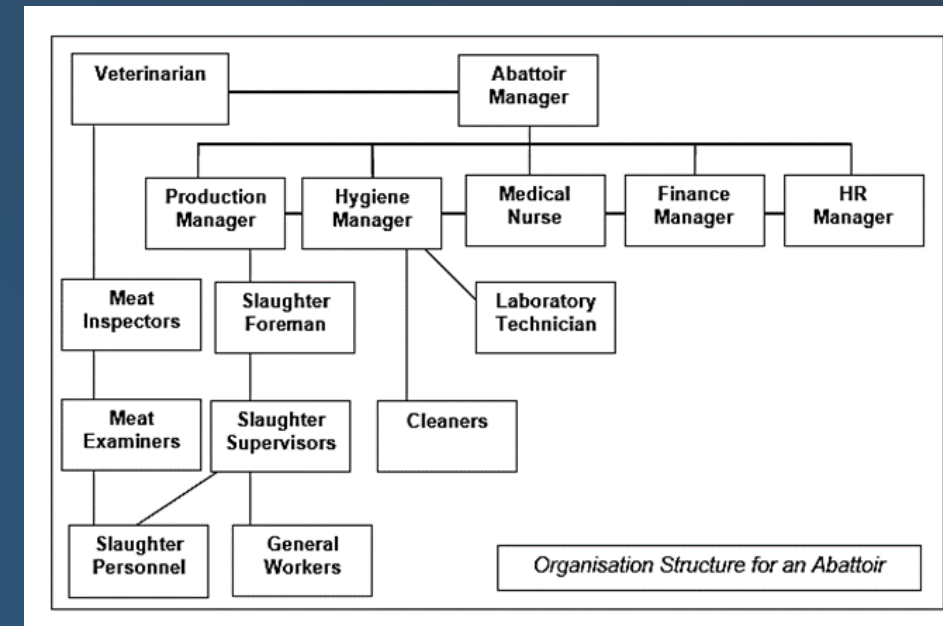
The course focus is to provide all abattoir employees with a basic overview of the abattoir industry and the importance of hygienic practices, including the slaughter process, to provide safe meat products of high quality to consumers. Learners have to prove competency in theoretical and practical modules of the following unit standards:

- US 114362 - Demonstrate an understanding of the abattoir industry at NQF Level 2 with 3 Credits
- US 116899 - Clean and Sanitize a Food Processing System at NQF Level 3 with 5 Credits
- US 123370 - Apply Hygiene Awareness in a Food Production Facility at NQF Level 2 with 4 Credits

NUMBER OF COURSES CONDUCTED	10
NUMBER OF LEARNERS TRAINED	54
NUMBER OF HDIs	53

FORMAL TRAINING SKILLS PROGRAMS

Introductory Abattoir Hygiene



Introductory Abattoir Hygiene

The course focus is to provide all abattoir employees with a basic overview of the abattoir industry and the importance of hygienic practices, including the slaughter process, to provide safe meat products of high quality to consumers. Learners have to prove competency in theoretical and practical modules of the following unit standards:

- **US 114362** - Demonstrate an understanding of the abattoir industry at NQF Level 2 with 3 Credits
- **US 116899** - Clean and Sanitize a Food Processing System at NQF Level 3 with 5 Credits
- **US 123370** - Apply Hygiene Awareness in a Food Production Facility at NQF Level 2 with 4 Credits



ABATTOIRS

- Cavalier

- Mafesi

- Country Meat

- Superb Meat

- Halaal Fresh Meats

- Karan Beef

- Sernick Beef

NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
6	28	26

DISCRETIONARY GRANT: SKILLS PROGRAMMES

Regulations under the Meat Safety Act, (No. 40 of 2000), require that animal handlers must be trained. The RMAA developed a very practical course where learners undergo a short theoretical session, but spend most of the approximately four hours in the lairage at their abattoir.

The course covers the following modules:

- Receiving practices and documentation
- Truck and lairage design
- Lairage practices
- Humane handling
- Ante Mortem procedures
- Cleaning and Sanitation
- Restraining, stunning, hoisting and bleeding

NUMBER OF COURSES CONDUCTED	13
NUMBER OF LEARNERS TRAINED	110
NUMBER OF HDIs	107

FORMAL TRAINING SKILLS PROGRAMS

Practical Animal Handling

Practical Animal Handling

Regulations under the Meat Safety Act, (No. 40 of 2000), require that animal handlers must be trained. The RMAA developed a very practical course where learners undergo a short theoretical session, but spend most of the approximately four hours in the lairage at their abattoir.

The course covers the following modules:

- Receiving practices and documentation
- Truck and lairage design
- Lairage practices
- Humane handling
- Ante Mortem procedures
- Cleaning and Sanitation
- Restraining, stunning, hoisting and bleeding

ABATTOIRS



- Beefmaster
- Cavalier
- Devon
- East London
- Eskort
- Hassequa
- Lynca

- Molare
- R and R
- Soloprop
- Sparta
- Steynsburg
- Uppington

NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
13	110	107

Non-Credit courses

The RMAA presents the certificate course over six (6) months. It is a self-study course and learners are required to do work prior to contact sessions. IMQAS has been contracted to provide the mentoring.

There are four (4) contact sessions for guidance and assistance. Learners who have access to the internet could also attend the contact sessions via ZOOM, while the others attended the contact sessions at high throughput abattoirs.

Two formative assessments (theory tests) are written to gain entry for the final exam. Learners must obtain an average of at least 40% for the two formative assessments in order to qualify to write the final exam.

Areas of learning covered are:

- o Primary Meat Inspection
- o Anatomy and physiology
- o Microbiology
- o Pathology
- o Meat Quality & Safety
- o Abattoir Layout
- o Personal Hygiene
- o Pest Control
- o Cleaning and sanitation
- o Waste management
- o Slaughter & Dressing
- o Condemned material

NUMBER OF COURSES CONDUCTED	2
NUMBER OF LEARNERS TRAINED	24
NUMBER OF HDIs	18

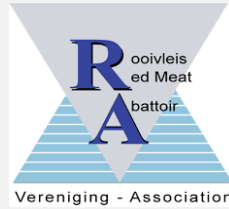
FORMAL TRAINING SKILLS PROGRAMS

Red Meat Examiner
Certificate Course



agriculture, land reform & rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA



Red Meat Examiner Certificate Course

Areas of learning covered are:

Primary Meat Inspection
Anatomy and physiology
Microbiology
Pathology
Meat Quality & Safety
Abattoir Layout
Personal Hygiene
Pest Control
Cleaning and sanitation
Waste management
Slaughter & Dressing
Condemned material



NUMBER OF COURSES CONDUCTED	NUMBER OF LEARNERS TRAINED	NUMBER OF HDI's
2 (6 Months)	24	18

Non-Credit courses



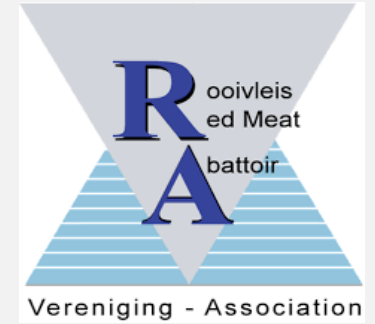
SUMMARY OF FORMAL TRAINING FOR THE REPORTING PERIOD: JANUARY – DECEMBER 2022

COURSE	AM	AF	CM	CF	IM	IF	WM	WF	TOT M	TOT F	< 35	35 > 55	56 >	TOTAL
Hygiene Awareness	282	90	14	6	0	0	13	3	309	99	226	175	7	408
HMS HACCP (ISO 22000)	3	7	0	2	0	1	6	7	9	17	13	13	0	26
FSMSA (HACCP Awareness)	15	11	0	0	0	0	1	1	16	12	19	9	0	28
Introductory Abattoir Hygiene	37	16	0	0	0	0	1	0	38	16	39	15	0	54
Hygiene Awareness (Non-credit)	186	29	18	11	0	0	2	1	206	41	130	109	8	247
Practical Animal Handling	93	4	9	0	1	0	3	0	106	4	61	45	4	110
Meat Examiner (6 Months)	12	6	0	0	0	0	3	3	15	9	14	9	1	24
LEARNER TOTALS: 2022	628	163	41	19	1	1	29	15	699	198	502	375	20	897



agriculture, land reform
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REPUBLIC OF SOUTH AFRICA



Vereniging - Association

COURSE	African Male	African Female	Coloured Male	Coloured Female	Indian Male	Indian Female	White Male	White Female	< 35	35 > 55	56 >	TOTAL
Hygiene Awareness	282	90	14	6	0	0	13	3	226	175	7	408
HMS HACCP (ISO 22000)	3	7	0	2	0	1	6	7	13	13	0	26
FSMSA (HACCP Awareness)	15	11	0	0	0	0	1	1	19	9	0	28
Introductory Abattoir Hygiene	37	16	0	0	0	0	1	0	39	15	0	54
Hygiene Awareness (Non-credit)	186	29	18	11	0	0	2	1	130	109	8	247
Practical Animal Handling	93	4	9	0	1	0	3	0	61	45	4	110
Meat Examiner (6 Months)	12	6	0	0	0	0	3	3	14	9	1	24
LEARNER TOTALS: 2022	628	163	41	19	1	1	29	15	502	375	20	897

Summary of Training for 2022



NEW
OCCUPATIONAL QUALIFICATIONS

Occupational Certificate & Part Qualification Abattoir Foreman & Abattoir Supervisor

Qualification development was facilitated by QDF,
developed by Expert Practitioners, submitted at and
approved by QCTO
QAS Addendum was compiled and submitted at QCTO
Training material will now be developed

Occupational Certificate Meat Examiner

Qualification was submitted at QCTO for 3 species
(Beef, Small Stock & Pork)
Awaiting QCTO approval and SAQA registration
QAS Addendum to be developed upon registration of
qualification
Training material to be developed

Elementary Occupational Certificate Slaughterer

3 Occupational Qualifications for Slaughterer (Beef, Small
Stock & Pork) were developed & submitted at QCTO
Awaiting QCTO approval & SAQA registration
QAS Addendum to be developed upon registration of
qualification
Training material to be developed for 3 qualifications



Skills Programme Abattoir Process Worker

National Qualification: General Abattoir Processes (GAP)
was reworked to a skills programme

QCTO approved the skills programme

In process to develop FISA document, which will be
submitted at QCTO

Training material to be developed for the skills programme

Skills Programme Red Meat De-boner

New skills programme was developed for
meat processing

QCTO approved the skills programme

In process to develop FISA document, which will be
submitted at QCTO

Training material to be developed for the skills programme



Skills Programmes Meat Classifier (Beef, Small Stock, Pork)

Full qualification was converted to skills programmes

Awaiting QCTO's approval of skills programmes

FISA documents to be generated

Training material to be developed for each specie

NEW QUALIFICATIONS -(QCTO)Quality Council for Trades and Occupations

Status of the re-alignment and development of Occupational qualifications & part-qualifications for the Industry.

Occupational Certificate: Abattoir Foreman with Part Qualification: Abattoir Supervisor

- An occupational qualification with part qualification were developed and registered
- QAS Addendum was developed by group of Expert Practitioners and was submitted at QCTO
- Training material must now be developed in line with QCTO requirements
- Training Providers must register with QCTO
- Venues where training will be conducted must register with QCTO



Skills Programme: Abattoir Process Worker (General Worker)

- Qualification was submitted at QCTO, but was returned based on the fact that it did not have 120 credits. It had 100 credits, but the QCTO would not accept the motivation for the 100 credits
- Industry decided to revert the Occupational Qualification to a skills programme instead of adding modules to increase the credits to 120
- The Skills Programme was approved by QCTO
- A FISA document was developed for the skills programme and is submitted at QCTO
- Training material must now be developed in line with QCTO requirements



Occupational Certificate: Red Meat De-Boner

- Qualification was submitted at QCTO, but was returned because of the same reason as the Abattoir Process Worker. It had 84 credits, but the QCTO would not accept the motivation for the 84 credits and insisted that the qualification be reworked
- The qualification has been reworked to register it as a skills programme
- The Skills Programme was approved by QCTO
- A FISA document was developed for the skills programme and is submitted at QCTO
- Training material must now be developed in line with QCTO requirements

Occupational Certificate: Meat Examiner

- Qualification was submitted to the QCTO for 3 species (Beef, Small Stock & Pork)
- Awaiting QCTO approval and SAQA registration
- QAS Addendum to be developed upon registration of qualification
- Application for funding of training material will be submitted at AgriSETA upon completion of QAS Addendum
- Training material must be developed in line with QCTO requirements
- Training Providers must register with QCTO
- Venues where training will be conducted must register with QCTO



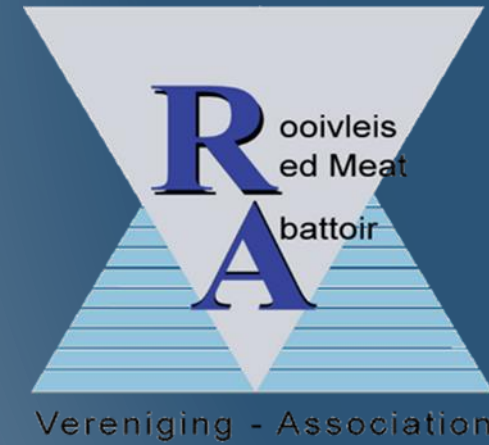
Skills Programmes: Meat Classifier (Beef), Meat Classifier (Small Stock) and Meat Classifier (Pork)

- A full qualification was developed by the working group of Expert Practitioners but it was then decided to convert the information to three skills programmes:
 - Meat Classifier (Beef)
 - Meat Classifier (Small Stock)
 - Meat Classifier (Pork)
- Awaiting QCTO approval and SAQA registration
- A FISA documents will be developed for each skills programme specie upon QCTO approval of the skills programmes
- Application for funding of training material will be submitted at AgriSETA



Elementary Occupational Certificate: Slaughterer

- 3 Occupational Qualifications for Slaughterer (Beef), Slaughterer (Small Stock) and Slaughterer (Pork) were submitted at QCTO
- Awaiting QCTO approval of the 3 skills programmes and SAQA registration
- QAS Addendums to be developed upon registration of the 3 skills programmes
- Application for funding of training material will be submitted at AgriSETA



ROUTINE TRAINING REPORT 2022

Correct slaughter techniques are an extremely important part in the process of converting livestock into safe and wholesome meat.

Operators require knowledge and skills to be able to slaughter without causing any damage to the hide or skin and the carcass, with a low risk of soiling and possible contamination that can occur during slaughtering. Slaughter technique training is provided to abattoirs in a number of ways:

- Routinely according to a schedule, compiled annually;
- Based on requests from provincial veterinary officers;
- Start-up of new abattoirs;
- Specific requests from abattoirs;

ROUTINE TRAINING

ROUTINE SLAUGHTER TECHNIQUE TRAINING SUMMARY: 2022

PROVINCE	VISITS	# TRAINED	# HDI's
1. GAUTENG	33	1009	1003
2. LIMPOPO	4	98	98
3. NORTH WEST	3	69	69
4. FREE STATE	24	680	675
5. KWAZULU NATAL	11	265	265
6. EASTERN CAPE	7	176	175
7. WESTERN CAPE	10	291	288
8. MPUMALANGA	12	206	206
9. NORTHERN CAPE	11	550	545
YEAR TOTALS: 2022	115	3 344	3 324

Slaughter Technique Training

ROUTINE TRAINING - Slaughter Technique Training Advantages

The main advantages relating to regularly repeated Slaughter Technique Training include:

- Specialised practical training in a selected niche field of work conducted at the work station on the production line on a one-on-one basis for workers processing a product, which has a huge impact on global scale
- Hygienically slaughtered carcasses and meat with a low risk of contamination resulting in safe meat with improved shelf life
- Higher carcass yields resulting in higher profits
- Less damaged hides and skins leading to better profits
- Less equipment damage leading to reduced maintenance and replacement expenses
- Improved ergonomic conditions for slaughter operators leading to better working conditions
- Improvement of line layout and equipment resulting in higher production throughputs leading to higher profits
- Introduction of more advanced equipment leading to improved working conditions and better production
- Adherence to regulatory required standards for welfare and meat safety in accordance with global trends and customer requirements securing reliable contracts
- Reduced stress and injuries to animals leading to better end products with less product losses
- Reduction of unnecessary wastage thereby reducing costs linked to waste management and increasing profits by making optimal use of by-products
- Improvement of lifetime of equipment (air knife blades, hand knives, steels etc.) leading to savings
- Well trained slaughter personnel improving their self-confidence and self esteem
- Improvement of abattoir audit scores ensuring regulatory compliance, customer satisfaction and public confidence



INDUSTRY MATTERS 2022

Red Meat Research Development Trust

PROGRAM A - Sustainable Natural Resource Utilisation

1. Sustainable natural resource management
2. Veld monitoring and management
3. Ecosystem sustainability (decision support systems)
4. Environmental protection
5. Restoring the value of grasslands/rangelands
6. Livestock genetic resources

PROGRAM B – Improvement of livestock and forage production (to increase productivity, food security and efficiency of resource use)

1. Breeding and genetics (including genomics)
2. Reproduction efficiency
3. Animal growth and feed requirements
4. Nutrient intake and utilization
5. A systems approach to livestock production
6. Herd management
7. Breeding for adaptation and to reduce the environmental impact
8. Manipulation of nutrition/nutrients to reduce methane

PROGRAM C – Anticipation & mitigation of agricultural risks to create a resilient red meat sector

1. Predation management
2. Livestock theft prevention
3. Climate-smart livestock production (adaptation and mitigation for sustainable livestock production)
4. Baseline information – carbon and water footprint
5. Effect of climate change/drought

PROGRAM D - Animal Health and welfare

1. Animal welfare
2. Animal / Pathogen / Environment Interactions (climate change)
3. Diagnostics
4. Disease control strategies

PROGRAM E - Animal products

1. Solutions, processes and technologies that will enhance the production and processing of animal products
2. Quality and value adding
3. Product safety, zoonosis and nutritional value
4. Red meat products and by-products
5. Antimicrobial resistance

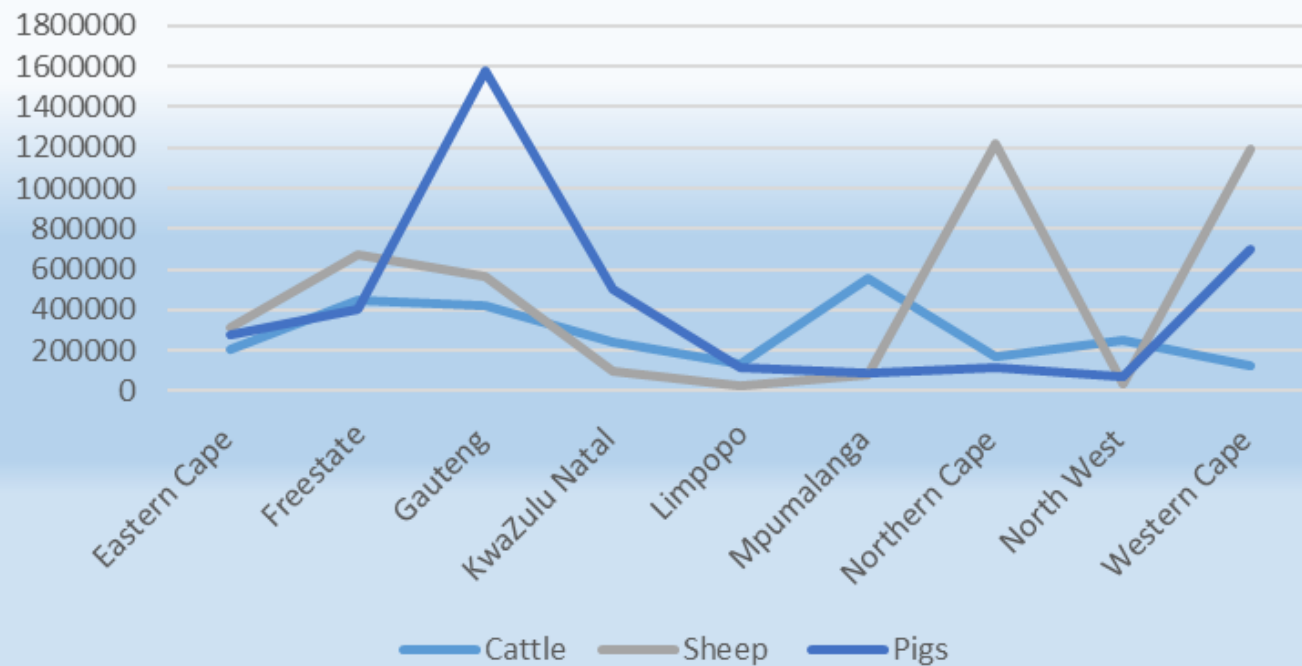
PROGRAM F - Market-orientated development of the red meat sector

1. Market development and trade, including export
2. Consumerism and customer behaviour
3. Commercialization of the emerging sector
4. Unlocking the potential of livestock production through technology transfer and training
5. Creating an enabling environment – policy/legislation, programmes, implementation plans

Year Coml	PROG	Project Title	Researcher
2021 (13 projects)	1	Does short-duration grazing work in grasslands? (Phase II)	Dr HJ Hawkins
	1	Developing management strategies to support the sustainable production of lucerne in long-rotation/cropping systems (Phase 1)	Dr J Labuschagne
	1	Lucerne cultivar evaluations under subtropical conditions	Dr F Müller
	1	Drought resistance and recovery of forage legumes in the genera Medicago and Tifolium at seedling and mature plant stage	Dr F Müller
	2	Heat stress in sheep	Prof S Cloete
	2	Genetic assessment of sheep meat traits	Prof S Cloete
	3	Study on Brucellosis in communal and small-holder farming areas in South Africa	Dr T Hlokwé
	3	Rapid detection of pyrethroid and amitraz acaricide status of R. microplus and R. decoloratus ticks	Prof C Maritz-Olivier
	3	Insect vectors monitoring	Dr H Lutermann
	4	Manufacturing of blood sausages	Dr E Moholisa
	4	Toxoplasmosis and Q-fever in slaughter animals in abattoirs	Dr N Gcebe
	4	Shelf life extension of ruminant meat with fruit-based natural preservatives	Mr C Mapiye
	4	Abattoirs and high rigor temperatures	Dr M Hope-Jones
2022 (7 projects)	2	Effect of different protein sources and amino acid supplementation on beef cattle performance	Prof LJ Erasmus
	5	Developing a health claims toolkit for the meat industry	Dr C Muller
	6	Beef sustainability perceptions - middle-income and affluent consumers	Dr H Vermeulen
	2	Selection indexes to improve cow-calf efficiency	Mrs MC Chadyiwa
	1	Developing management strategies to support the sustainable production of lucerne in long-rotation lucerne/cropping systems (Phase II)	Dr J Labuschagne
	3	Nutrigenomics and the rumen microbiome in South African feedlot cattle	Prof E van Marle-Köster
	5	Muscle profiling in beef - collagen content and proximate analyses	Dr M Hope-Jones

SLAUGHTER STATISTICS

Slaughter Stats



Province	Cattle	Sheep	Pigs
Eastern Cape	204434	309388	275980
Freestate	447803	669440	400968
Gauteng	418231	567060	1581153
KwaZulu Natal	244261	94551	505687
Limpopo	132580	23426	116773
Mpumalanga	554336	78960	89873
Northern Cape	173658	1218703	118865
North West	255151	35148	70062
Western Cape	123755	1194153	699116
Total	2554209	4190829	3858477

PRICE INFORMATION SYSTEM

NATIONAL SOUTH AFRICAN PRICE INFORMATION FOR WEEK 20

From 2023/05/15 To 2023/05/21

Class	Units	Avg Mass	Avg Purch	Avg Selling	Selling Min	Selling Max
CATTLE						
Weighted 20%						
A2	7585	278,94	53,04	57,47	55,11	59,36
A3	824	279,28	53,45	54,55	52,73	56,73
AB2	391	300,32	51,50	52,53	50,84	56,20
AB3	126	319,41	52,58	52,76	51,73	54,36
B2	154	279,22	46,81	47,90	44,21	53,89
B3	37	280,17	49,33	49,76	45,88	53,90
C2	445	262,89	45,51	47,44	43,58	51,04
C3	122	290,31	46,60	47,76	43,67	51,11

Hide Feedlot	Weighted	3,42
Hide Field	Average	3,77
Dorper	ea	61,00
Merino	ea	59,19

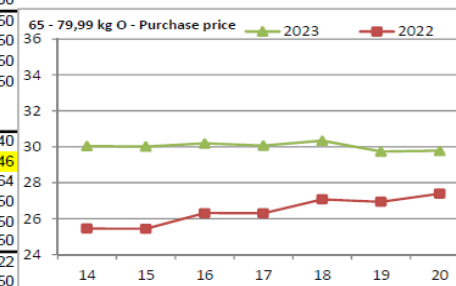
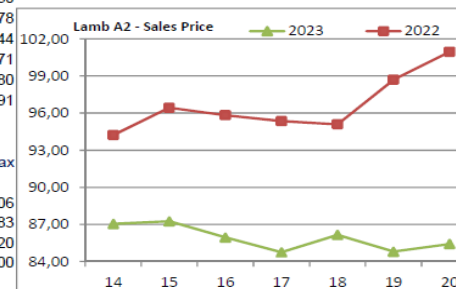
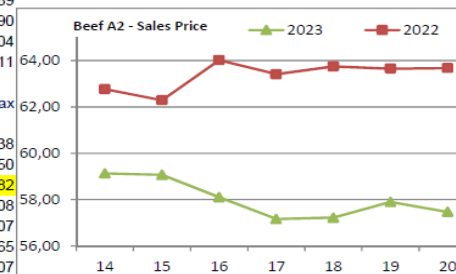
Class	Units	Avg Mass	Avg Purch	Avg Selling	Selling Min	Selling Max
LAMB/SHEEP						
Weighted 20%						
A0	69	13,29	60,77	69,66	65,90	73,38
A1	930	14,92	83,81	81,71	79,08	83,50
A2	12709	18,24	85,10	85,42	83,91	87,82
A3	1455	19,87	83,67	84,47	81,70	87,08
A4	264	19,95	67,50	70,82	68,68	74,07
A5	56	19,94	58,24	60,56	54,50	65,65
A6	106	17,32	60,72	58,75	55,00	65,07
AB2	257	20,26	66,76	70,47	68,00	77,50
AB3	128	22,95	65,03	67,16	65,48	71,78
B2	161	22,39	61,59	69,49	58,96	77,44
B3	69	25,04	56,13	63,24	58,82	71,71
C2	1441	23,02	56,67	61,63	58,09	63,80
C3	170	25,16	56,28	60,91	56,72	64,91

Class	Units	Avg Mass	Avg Purch	Purch Min	Purch Max
PIGS					
Weighted 20%					
P	1391	50,59	30,16	25,87	34,06
O	56	50,28	29,23	24,73	31,83
R	14	48,16	28,87	26,17	31,20
C	2	54,11	23,71	23,41	24,00
U					
S	2	34,60	25,52	24,50	26,00
20 - 55,99 kg					
P	1828	62,70	29,00	27,86	30,50
O	248	63,56	29,31	27,65	30,50
R	10	64,31	28,72	26,00	29,50
C	3	67,40	25,67	22,00	27,50
U					
S					
56 - 64,99 kg					
P	10930	78,11	29,33	28,09	30,40
O	4936	82,41	29,78	28,41	30,46
R	476	86,00	29,15	27,85	29,64
C	47	86,94	26,61	22,12	27,50
U	6	76,20	22,89	15,50	26,50
S	9	78,69	19,50	15,04	26,50
65 - 79,99 kg					
P	8117	87,34	28,90	28,05	30,22
O	7508	90,49	29,23	28,19	30,50
R	936	92,18	28,99	27,41	29,90
C	88	93,76	26,18	23,73	27,20
U	5	93,23	23,08	22,50	24,00
S	161	99,05	29,34	28,03	29,85
80 - 99,99 kg					
100k SAU	3382	114,25	24,60	22,88	26,32

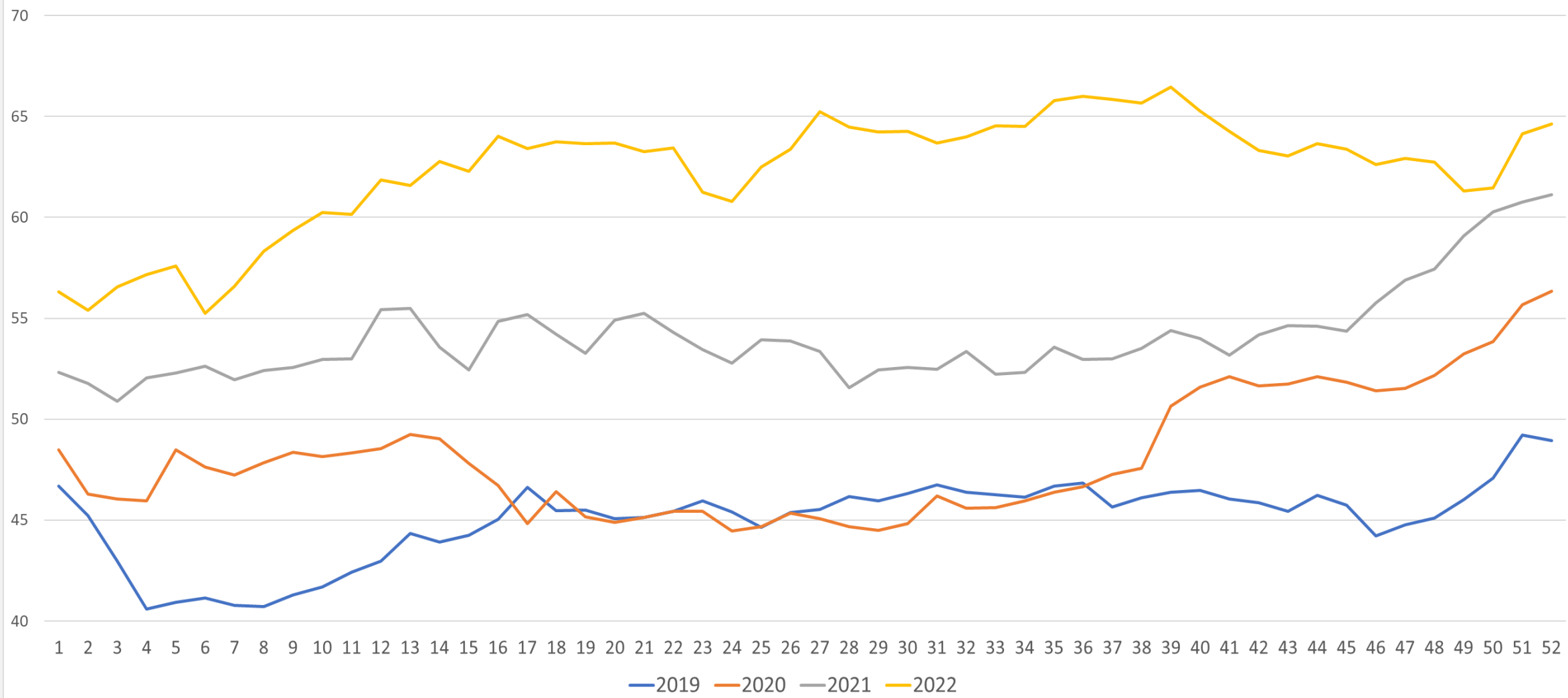
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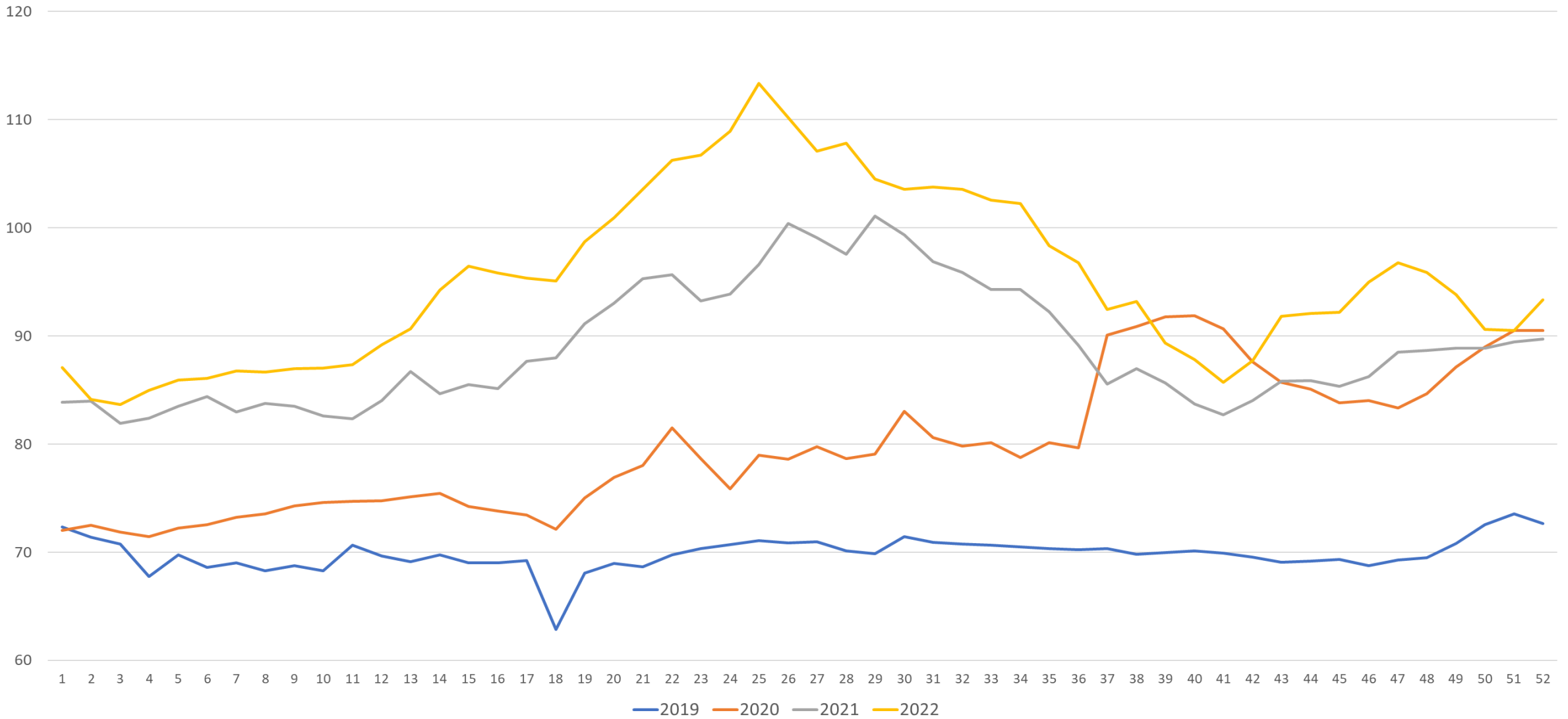
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Beef A2 - Average Selling Price



Lamb A2 - Average Selling Price



Baconer BO - Ave Purchase Price

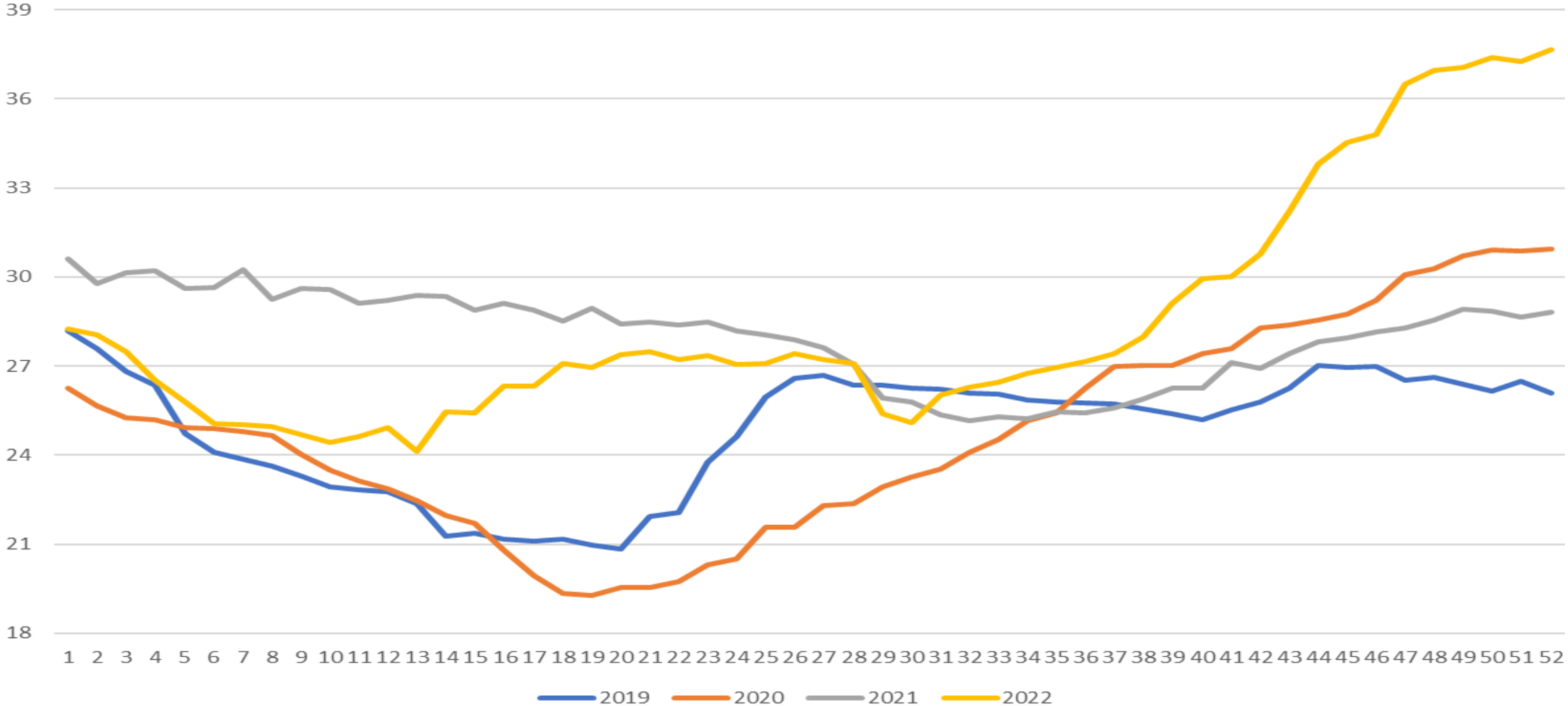


Table 1: Summary of outbreaks per outbreak event and per Province:

Outbreak Event	Province	Number of open outbreaks	Number of resolved outbreaks	Total number of outbreaks	Start date of last reported outbreak
Outbreak event 1: KwaZulu-Natal – Free State	KZN	136	2	138	18 Feb 2023
	FS	3	1	4	26 Sep 2022
Outbreak event 2: Limpopo - Gauteng	LP	7	1	8	25 Apr 2022
	GP	0	2	2	30 Mar 2022
Outbreak event 3: North West – Gauteng – Mpumalanga – Free State	NW	16	2	18	22 Nov 2022
	GP	4	1	5	30 Aug 2022
	MP	1	0	1	2 Aug 2022
	FS	33	3	36	22 Sep 2022
Total		200	12	212	

(FMD) FOOT AND MOUTH DISEASE



South Africa currently has three Foot and Mouth Disease (FMD) outbreak events in the previously FMD free zone without vaccination. These three outbreak events currently comprise 200 open outbreaks" reported to the World Organisation for Animal Health (WOAH founded as OIE). South Africa has so far resolved 12 infected premises in the three FMD outbreak events and closed them with the WOAH.

The first outbreak event started in May 2021 and mainly affects KwaZulu-Natal (KZN) Province, with limited spread to Free State Province. The second outbreak event started in March 2022 in the previous FMD free zone in Limpopo Province, with limited spread to Gauteng Province. The third outbreak event also started in March 2022 in North West Province (linked to the second outbreak event in Limpopo Province) with spread to Mpumalanga, Gauteng and Free State Provinces.

There are two viruses responsible for the current three outbreak events:

- o SAT 2 serotype in outbreak event 1 (KwaZulu-Natal - Free State)
- o SAT 3 serotype in outbreak event 2 (Limpopo - Gauteng) and outbreak event 3 (North West - Gauteng - Mpumalanga - Free State)

Introduction and summary



agriculture, land reform
& rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

STANDARD OPERATING PROCEDURE: SLAUGHTER OF BRUCELLOSIS POSITIVE OR
CATTLE OF UNKNOWN BRUCELLOSIS STATUS

STANDARD OPERATING PROCEDURE: SLAUGHTER OF BRUCELLOSIS POSITIVE OR CATTLE OF UNKNOWN BRUCELLOSIS STATUS



PURPOSE

The SOP serves to:

- outline procedures to reduce the risk of Brucellosis to abattoir personnel;
- recommend the appropriate Personal Protective Clothing (PPC) / Personal Protective Equipment (PPE) to be worn by abattoir personnel in line with the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993) and ISO 45001; and
- provide for handling and disposal of infectious material in line with the National Environmental Management: Waste Act, 2008 (Act No. 59 of 2008)

SCOPE OF APPLICATION

The SOP is **applicable to all abattoirs** in the country.

TABLE 1: HIGH RISK WORKSTATIONS

High Risk WorkStation (HRWS)	Risk Products	PPE/ PPC Proposed
HRWS 1: Removal of feet	Feet	Gloves, eye protector (goggles/face shield)
HRWS 2: First opening lines	Udder, Testicles, Penis	Gloves, eye protector (goggles/face shield)
HRWS 3: Evisceration	Peritoneal cavity contents	Gloves, eye protector (goggles/face shield), long sleeve arm covers
HRWS 4: Uterus removal	Uterus	Gloves, eye protector (goggles/face shield)
HRWS 5: Carcass Inspection	Superficial Inguinal lymph nodes. Supra-mammary lymph nodes. Internal/External Iliac lymph nodes.	Gloves, eye protector (goggles/face shield)
HRWS 6: Offal inspection	Peritoneal cavity contents	Gloves, eye protector (goggles/face shield)
HRWS 7: Condemns area	Condemned material	Gloves, eye protector (goggles/face shield)

STANDARDS FOR THE TRANSPORTATION OF LIVESTOCK BY SEA

REQUIREMENTS FOR THE MINIMUM SPACE AREA ACCORDING TO SPECIES

Cattle

Cattle grouped into age/weight	Mean weight (kg)	Minimum surface area (m ²) per animal unit
Medium sized calves	110	0.40 to 0.70
Heavy calves	200	0.70 to 0.95
Medium sized cattle	325	0.95 to 1.30
Heavy cattle	550	1.30 to 1.60
Very heavy cattle	Over 700	Over 1.60

Table 1: Cattle – minimum surface area needed

Sheep and goats

Live weight (Kg)	Minimum surface area (m ²) per animal unit
20	0.27
30	0.36
40	0.43
50	0.50
60	0.57
70	0.63
80	0.69

Table: 2. Sheep – minimum surface area needed



There is increasing awareness and recognition of animal welfare in the world today. The disregard of animal welfare can lead to unnecessary and avoidable animal suffering in the form of diseases, injuries or poor condition and distress. Diseased, injured or poorly conditioned animals, can result in poor quality and unsafe animal-based food products, with associated economic losses. Thus, animal welfare has direct and indirect public health, food safety and economic implications.

The basic principles for animal welfare have been captured into the five freedoms (FF) and five domains (FD). The FF and FD are complementary to one another. The FD offer a base to assess the impact of the nutrition, physical and social environment, health, and behavioural provisions on the mental (affective) state of a sentient animal. The FF are statuses / outcomes indicative of animals whose well-being is good. For the purpose of these guidelines the five domains of animal welfare shall be adopted as the standard. The five domains are as follows:

- a. Nutrition: Animals have access to clean water and enough food in a balanced diet. Available food is nutritious, appropriate for the species and individual animal and varied.
- b. Environment: Animals are comfortable and safe and provided with opportunities and choices to engage in natural and rewarding behaviour.
- c. Health: Animals are fit and healthy and injuries and illnesses are prevented or immediately and appropriately treated.
- d. Behaviour: Animals are able to express natural and rewarding behaviour and are able to engage in free movement and play and have positive contact with animals and people to form social bonds.
- e. Mental or affective state: Nutrition, environment, health, and opportunity for expression of natural behaviour all influence an animal's mental state. Each of these can provide positive and pleasurable experiences that enhance an animal's mental state.

MEAT CLASSIFICATION AMENDMENT NOR3450

"TABLE 3 / TABEL 3

CLASSES FOR PORK CARCASSES / KLASSE VIR VARKKARKASSE
(Reg. 11)

Class / Klas	Calculated percentage meat of carcass (%) # / Berekende persentasie vleis van karkas (%) #	Fat thickness measured by means of instruments (mm) / Vetdikte soos met behulp van Instrumente gemeet (mm)
1	2	3
Sucking pig / Speenvark	*	*
P	60 and more / 60 en meer	At least 1 but not more than 12 / Minstens 1 maar hoogstens 12
O	At least 55 but less than 60 / Minstens 55 maar minder as 60	More than 12 but not more than 18 / Meer as 12 maar hoogstens 18
R	At least 50 but less than 55 / Minstens 50 maar minder as 55	More than 18 but not more than 24 / Meer as 18 maar hoogstens 24
C	At least 45 but less than 50 / Minstens 45 maar minder as 50	More than 24 but not more than 29 / Meer as 24 maar hoogstens 29
U	At least 40 but less than 45 / Minstens 40 maar minder as 45	More than 29 but not more than 35 / Meer as 29 maar hoogstens 35
S	Less than 40 / Minder as 40	More than 35/ Meer as 35
Sausage pig / Worsvark	*	*
Rough / Ru	*	*

* Not specified / Nie gespesifiseer nie

With due regard to regulation 12(3) / Met inagneming van regulasie 12(3)"

COMMENCEMENT

11. These regulations shall come into operation 6 months after the date of publication thereof.



DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

NO. R. 3450

26 May 2023

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

**REGULATIONS REGARDING THE CLASSIFICATION AND MARKING OF MEAT INTENDED FOR SALE IN THE
REPUBLIC OF SOUTH AFRICA: AMENDMENT**

The Minister of Agriculture, Land Reform and Rural Development has; acting under section 15 of the Agricultural Product Standards Act, 1990 (Act No.119 of 1990), made the regulations in the Schedule.

REGULATIONS REGARDING THE CLASSIFICATION, PACKING AND MARKING OF CERTAIN RAW PROCESSED MEAT PRODUCTS NOR2410



Scope of regulations

2. (1) These regulations shall apply only to the classes of raw processed meat products set out in regulation 4 and intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of raw processed meat products apply.

(2) These regulations shall not apply to the following foodstuffs:

- (a) Canned meat products as defined in the compulsory specification for the manufacture, production, processing and treatment of canned meat products published under the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008).
- (b) Processed meat products as defined in the regulations regarding the classification, packing and marking of processed meat products intended for sale in the Republic of South Africa published under the Act.
- (c) Meat analogue products or non-meat based products that in general appearance, presentation and intended use correspond to raw processed meat products (e.g. vegan or vegetarian type processed products).

Restrictions on the sale of raw processed meat products

3. (1) No person shall sell raw processed meat products regulated in terms of these regulations in the Republic of South Africa –

- (a) unless such products are classified according to the classes specified in regulation 4;
- (b) unless such products comply with the specific compositional standards for the class concerned as specified in regulation 5;
- (c) unless the containers and outer containers in which such products are packed, comply with the requirements specified in regulation 6;
- (d) unless such products are marked with the particulars and in the manner specified in regulations 7 to 12; and
- (e) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 13.

(2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of sub-regulation (1).

(3) The restrictions set out in sub-regulation (1) shall not apply to customary names used on other foodstuffs that also form part of the appropriate product name for the classes of a raw processed meat products regulated in terms of these regulations (e.g. 'sausage' roll, 'mince' pie, etc.).



agriculture, land reform & rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

Directorate: Food Safety and Quality Assurance, Private Bag X343, Pretoria, 0001; Enquiries: Mr. S.A. Mathenjwa; Tel: (012) 319 6388; Fax: (012) 319 6265; Ref: 13/1/14/1; E-mail: Simon.Matshaba@dalrrd.gov.za

22 June 2022

FOR ATTENTION:

ALL PROCESSORS, IMPORTERS AND RETAILERS OF MEAT ANALOGUES

ILLICIT USE OF THE PRODUCT NAMES IN RESPECT OF NAMES EXCLUSIVELY PRESCRIBED FOR PROCESSED MEAT PRODUCTS

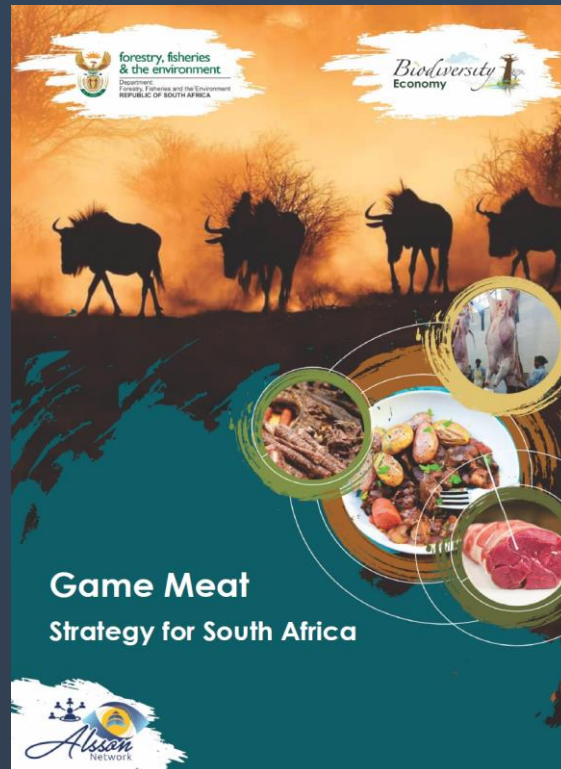
1. It has come to the Department of Agriculture, Land Reform and Rural Development's (DALRRD) attention that various meat analogues are currently presented for sale on the local market using the product names prescribed for processed meat products. These product names include descriptions such as for example "Vegan Veggie Biltong", "Mushroom Biltong", "Plant based Meatballs", "Vegan Nuggets", "Vegan BBQ Ribs", "Plant Based Bratwurst", "Chorizo & Red Pepper Vegetarian Sausages", "Plant-Based Chicken-Style Strips", etc.
2. The classification, packing and marking of processed meat products intended for sale in the Republic of South Africa are currently regulated in terms of Regulation No.R.1283 dated 04 October 2019.
3. In terms of the said regulation, "**processed meat**" is defined as *meat that has undergone any action that substantially altered its original state (including, but not limited to, heating, smoking, curing, fermenting, maturing, drying, marinating (surface application), extraction or extrusion or any combination of all these processes), but excludes raw processed meat.*
4. Meat analogues must not use the product names prescribed and reserved for processed meat products since the scope of the above-mentioned regulation does not include meat analogues.
5. The assignee designated for the inspection of processed meat products, namely the Food Safety Agency (Pty) Ltd, will in terms of section 8 ('Seizures') of the Agricultural Product Standards Act 119 of 1990 ('the APS Act') seize any meat analogue products using the product names prescribed for processed meat products.

6. In terms of section 11 of the APS Act, it is an offence to use product names that are prescribed or reserved for processed meat in the sale of meat analogues.

Kind regards,

EXECUTIVE OFFICER:
AGRICULTURAL PRODUCT STANDARDS

GAME MEAT STRATEGY & EXEMPTION FROM MEAT SAFETY ACT





The key strategic outcomes will be:

1. Shift from informal sector where game meat production and harvesting is secondary to hunting, to formal commercial ventures focused on game meat production and the associated full value chain.
2. Reconfigured industry model that promotes economies of scale necessary for substantial and sustainable growth of the sector.
3. Larger game production systems that can consistently meet increased consumer demand.
4. Areas of community owned land repurposed for large-scale commercial game meat production.
5. Commercialised harvesting and processing enterprises ensure effective value-add.
6. Innovative solutions to animal disease constraints on production, marketing, and export.
7. Meaningful ownership of commercial game meat based ventures by previously disadvantaged individuals.
8. Widespread and consistent marketing of game meat with increased demand driving sustainable scaled up production and processing.

COMPOSTING REGULATIONS

GN 1757 11th Feb 2022: AMENDMENTS TO THE LIST OF WASTE MANAGEMENT ACTIVITIES THAT HAVE OR ARE LIKEL TO HAVE A DETRIMENTAL EFFECT ON THE ENVIRONMENT AND DETERMINATION OF THE COMMENCEMENT DATE FOR THE NORMS AND STANDARDS FOR ORGANIC WASTE COMPOSTING.

This document seems to confuse a number of people and I am not sure why as it is very clear. S2(a) clearly now excludes the treatment of organic waste using composting from activities that are likely to be detrimental to the environment. The document also states that the National Norms and Standards for Organic Waste Composting are now “in operation” as of the date of this GN 1757 being published in the gazette. It had been promulgated before but not brought into operation.

GN 1984 1st April 2022: NATIONAL NORMS AND STANDARDS FOR THE TREATMENT OF ORGANIC WASTE.

The main purpose of this standard is to stop organic waste going to landfill. The key section is the definitions. As you will see most of the abattoir by-products fall into category 3 organic waste. **HOWEVER AND IT IS A BIG HOWEVER WHICH CONFUSES PEOPLE.** SECTION 3.3 TO 3.4.1 STATES “These norms and standards do not apply to the composting of organic waste. The standard then lists other treatment options which could be used for abattoir by-products, which this standard then lists, including various regulations for their development and operation.

GN 561 25th June 2021: NATIONAL NORMS AND STANDARDS FOR ORGANIC WASTE

COMPOSTING. This is the key GN which applies to organic waste composting. The challenges we have faced in the past is that a lot of municipalities think that abattoir by-products including blood are not included (are automatically classed as hazardous) but they clearly are allowed to be composted. This standard lays down what is required to compost in 'a safe' manner as per section 2. If you read further into the details of this standard its requirements are very similar to the waste licence we received for the compost site.

The key section which the DEA:DP in Cape Town hadn't really taken notice of was S3.1 to S3.3. It clearly states that these norms and standards only apply to facilities that have the capacity to process in excess of 10 tons per day but below 100 tons. (These were the amounts stated for a waste licence). **KEY POINT:** The 10 tons refers to the amount of waste composted, not to the amount of compost being made. The wood chips and manure is not waste so does not count as part of the 10 tons.

If a site processes less than 10 tons per day they do not get off 'scot-free'. They must submit the information as per S3.3. They must still comply with the general requirements and duty of care as per S28 of NEMA. But that is it, they do not need to adhere to the requirements of the remainder of this norm and standard. We were asked to provide a EMP for the Swellendam site as per this standard and had to remind Province that we do not need to do this as we are below the 10 tons per day of 'waste' / by-products.

However a big question for our industry is; how will abattoirs show they are adhering to S28 of NEMA if and when they get a complaint from a neighbour or a local municipality. They must have some form of documentary controls and checks in place. The big issues abattoirs will need to deal with are the misconceptions and emotive sentiment that centres around this process. Individuals think that there will be blood and guts lying around, flies crawling every where and obnoxious smells. Which if there is the site fails on S28 of NEMA. How will an abattoir prove they process less than 10 tons per day of by-products through composting? Not all abattoirs have a weigh bridge facility near by.



General Manager
Dr Gerhard Neethling



Training Coordinator
Ella Mostert



VPH Vet
Dr Shayna Louw



Training Official
Chester Nkoane



Slaughter Instructor
David Skosana



Office Administration
Shirley-Ann van Dyk



Admin Assistant
Patricia Hlabati

THANK YOU

Dr Gerhard Neethling 

0825517232 

manager@rmaa.co.za 