

FEBRUARY 2017



Welcome to the
**RED MEAT
ABATTOIR**
Association

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

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The **Red Meat Abattoir Association Conference and Congress** is taking place on the 17–19 May 2017 at the Spier Wine Farm, view the preliminary program and register today

AgriSETA Approved Learnership, abattoirs who have applied for funding have been approved. Background to AST learnerships for you not to miss another opportunity.

It is of vital importance to book your training and support sessions in advance to avoid disappointments. With auditing taking place certification is of importance. The **RMAA Support Services** contract is there to assist you in planning ahead.

Phakisa was launched on the 24th February 2017.

The **Red Meat Industry Workshop** will be taking place on the 16th March 2017

RMAA will be attending the **AgriSETA mandatory grant session** if you require any assistance in submitting your WSP please contact us and we will assist you in our best way possible.

We have received a letter regarding the **Halaal Certification in the UAE**, please contact your Haalal authority and ensure you are registered, as they have only received 1 incomplete application from SANHA.



Red Meat Abattoir Association Conference and Congress Preliminary Program

Theme: Where Science meets Industry

The Red Meat Abattoir Association wishes to invite all industry leaders, abattoir owners, representatives from industry organizations and the trade, government officials, research and educational executives etc. to attend our most prestigious annual event.

The RMAA Conference will be held on the 18th May 2017 at the Spier Wine Farm; the preliminary program includes the following speakers:

Theo Venter from the North West University,
Politics as a risk factor in Agriculture.

Leon Bekker from the Tshwane University of Technology,
Modernising Meat Safety in South African Meat Industry; New thinking on old practices

Dennis Lissner from Lißner Engineers & Architects in Germany,
Planning method for abattoirs and meat processing plants & Advantages of a master planning by Lissner

Prof. Moritz van Vuuren of the University of Pretoria
Antibiotic stewardship - Global trends and international expectations; The responsibilities of food animal producers

Dr. Phillip Strydom
A review of meat quality aspects in the abattoir industry

For more information or opportunities please contact Michelle on 0123491237/8/9

The RMAA current main sponsors are **AgriSETA**, **Jarvis** and **SCIP Engineering**, event sponsors being **PHT-SA**, **JSE**, **Lissner Engineers & Architects** and **Animate Animal Health** and other sponsors include **Woolworths**, **South African Farm Assured Meat** and **Matrix Software**. The meat sponsors for the 2017 RMAA Conference and Congress is **Williston Abattoir**, **Winelands Pork**, **Cavalier Group of Companies**, **Mosstrich Group**, **Huntersvlei Abattoir**, **Malu Pork**, **Sparta Foods**, **Vencor Holdings** and **Roelcor George**.

The RMAA has invited researchers in the field of Abattoir technology / Meat science / Value adding / Consumerism to exhibit their research projects at the RMAA Conference . The background to these research projects will serve as the basis for industry to identify and prioritize further research over the next four years.

Don't let volatile markets
leave you high and dry



JSE Workshop

17 May 2017

14:00 - 16:00

Spier Wine Farm; Stellenbosch

Lock in your price now on a range of
commodities with JSE commodity
derivatives.

Start managing your risk today,
visit: www.jse.co.za/commodities

Johannesburg Stock Exchange



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*



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



The Ladies Program sponsored by South African Farm Assured
Meat Group CC "Every Industry has it's Leader" –
South African Farm Assured Meat Group CC

Tel: 023 626 6320; Fax: 023 626 6040; Web: www.safam.co.za



Red Meat Abattoir Association Conference and Congress Sponsors

The RMAA would like to extend a very special thanks to our sponsors, without your sponsorship the RMAA Conference and Congress could not have happened.

Main Sponsors



Sponsors



Meat Sponsors



Red Meat Abattoir Association Conference and Congress Meat Sponsors



Williston Abattoir

Tell: 053 391 3002 Fax: 053 391 3555
Email: karusaf.w@wvk.co.za
Website: www.wvk.co.za

Winelands Pork

Tell: 021 948 1821 Fax: 021 946 4275
Email: sales@wlpork.co.za
Website: www.wlpork.co.za



Cavalier Group of Companies

Tell: 010 597 9600 Fax: 086 669 4949
Email: info@cavalier.co.za
Website: www.cavalier.co.za

Mosstrich Group

Tell: 044 606 4400 Fax: 044 697 7055
Email: dborstlap@mosstrich.co.za



Hunstersvlei Farm Fresh Abattoir

Tell: 056 343 2032
Email: info@re.co.za
Website: www.re.co.za

Fax: 056 343 2191



Malu Pork

Tell: 053 833 7170
Email: info@malupork.com; stephaan@malupork.com
Website: www.malupork.com

Sparta Foods

Tell: 053 391 3002 Fax: 053 391 3555
Email: contactus@sparta.co.za
Website: www.sparta.co.za



Vencor Holdings

Tell: 082 317 8139 Fax: 086 689 8091
Email: admin@vencorh.co.za

Roelcor George

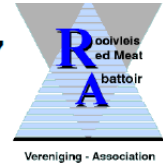
Tell: 044 874 2340 Fax: 086 502 6125
Email: danie@roelcor.co.za
Website: www.roelcor.co.za/affiliates/george/



Red Meat Abattoir Association Conference and Congress Exhibitors



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: Member: Yes/NO	
Posadres Postal address	Selno. Cell nr.	
Faksno Fax No	Tel	
	E-pos E-mail	
SAVA No:		
Spesiale dieet versoek: / Special diet request:		
<p>Let wel alle pryse sluit BTW in / Please note all prices include VAT</p> <p>Registrasiefooi : R2 485.20/ Registration fee: R2 485.20</p> <p>RVAV abattoir lede word geborg. Eerste persoon gratis, R1 447.80 per addisionele persoon van dieselfde abattoir. Nie-lede R2 485.20</p> <p>RMAA abattoir members are sponsored. First person free, R1 447.80 per additional person from the same abattoir. Non-members R2 485.20</p> <p>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</p> <p>Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:</p>		
Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 17th May 2017	Golf / 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



**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 Contact: The Spier Hotel PO Box 1078, Stellenbosch, 7599 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>
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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>
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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

Abattoir Skills Training



AgriSETA Learnership Approved Funding

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

RE: THANK YOU TO ABATTOIRS THAT APPLIED FOR FUNDING

Abattoir Skills Training would like to thank Country Meat, Bloemfontein Abattoir, Chalmar Beef, Triple A Meat, Cavalier and Bredarsdorp Abattoir for applying for learnership funding.

The AgriSETA funding period normally opens October till November for abattoirs to apply for learnership opportunities.

A number of qualifications for the red meat industry were developed. Learnerships are the route to follow in order for a learner to achieve the qualification. A learnership takes 1 year to complete and combines theoretical and practical work experience. A person who successfully completes a learnership will have a qualification that signifies occupational competence and is nationally recognized. The Red Meat Abattoir Association decided to focus on the following learnerships:

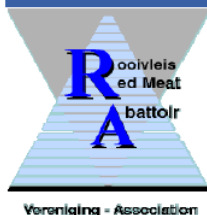
National Certificate: General Abattoir Processes

This qualification provides learners with the opportunity to obtain competence in broad abattoir processes and practices. The qualification is registered at NQF Level 2. It includes unit standards mostly on NQF Level 1 & 2 and a few on level 3. A roll out schedule is followed whereby contact sessions include theoretical training followed by approximately 1 month practical experience and the completion of workbooks, research assignments and practical logsheets which is then followed up by an assessment contact session. Only if a learner has been found competent in all aspects of all unit standards will they be found competent and receive an AgriSETA Certificate.

Further Education and Training Certificate: Meat Examination

This qualification provides learners with the opportunity to obtain competence to be registered as a meat examiner at a red meat or game abattoir depending on the unit standards chosen. The qualification is registered at NQF Level 4. It includes unit standards on NQF Level 3 & 4. Learners are stationed at various red meat abattoirs under direct supervision of registered meat inspectors for a period of 1 year in order to cover cattle, sheep and pigs (and if chosen game or ostrich). A roll out schedule is followed whereby contact sessions include theoretical training followed by approximately 1 month practical experience and the completion of workbooks, research assignments and practical logsheets which is then followed up by an assessment contact session. The final examination includes practical primary meat inspection as well as pathology examination which covers all the species. Mentors are outsourced from meat inspection service providers. Competent learners receive an AST Certificate indicating the specie for which the learner was found competent in.

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

Red Meat Abattoir Association



OPERATION PHAKISA

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

RE: LAUNCH OF OPERATION PHAKISA

President Jacob Zuma launched the Operation Phakisa segment focusing on Agriculture, Land Reform and Rural Development in Roodeplaat, Pretoria on Friday, 24 February 2017

The Operation Phakisa programme, modelled around the Malaysian *Big Fast Results* methodology, is used by government to intensively focus on a particular sector, bringing together government, business, labour and academia to dissect and find solutions to delivery problems. The programme has successfully been implemented in education, health and the ocean economy.

Operation Phakisa: Agriculture, Land Reform and Rural Development aims to enhance and transform the agricultural sector as well as accelerate land reform to ensure an inclusive rural economy.

The programme was launched under the theme "*Transforming the Agricultural Sector towards an Inclusive Rural Economy*". Among other interventions, the programme reviews existing producer support models as well as development finance models aimed at fast tracking Land Reform to find workable solutions given the urgent need for government to make progress in land reform and food security.

The Operation Phakisa on Agriculture, Land Reform and Rural Development addressed constraints in ensuring the equitable access to land, both towards economic development and agrarian transformation.

The Executive Summary is available on our website <http://rvav.co.za/operation-phakisa/>. For further information please contact

Petro Chantler

DAFF Communication

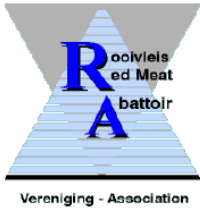
Tel: +27 12 319 7947

Fax: +27 12 319 7856

Web: www.daff.gov.za

E-mail: PetroC@daff.gov.za

Red Meat Abattoir Association



Red Meat Industry Workshop 16th March 2017

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

Please find attached the following information regarding a producer workshop. Further information is available on the website of the facilitator.

<http://www.syntagm.co.za/rmi/>

Gerhard Neethling -RMAA

Red Meat Industry Workshop 16th March 2017
ARC 1134 Parkstreet, Hatfield Pretoria

Where it Started: A Red Meat Industry Workshop held during the 2016 Aldam (The Stockman School) established broad consensus amongst the participants present that the red meat industry and the consumer could benefit from a systemic strategic industry upgrade. It further concluded that strategic interventions will be vital to differentiate the core product and move away from meat being a commodity.

Establishing a sustainable and profitable strategy will unlock future value for the whole value chain; the introduction of new initiatives will become essential to improve the competitiveness of the SA red meat industry in the world market.

Where we are: Going Subsequent to the Stockman School, the Federation of Primary Red Meat Producers (RPO and NERPO) as well as the RMIF (Red Meat Industry Forum) supported the BGP PC objective to conduct a Red Meat Industry workshop during the first quarter of 2017 with the aim to establish a strategic roadmap for the SA Red Meat Industry to become a world-class competitor.

Theme:

"Unlocking value for every actor in the SA red meat industry and becoming a world class competitor"



There remains a vast opportunity through improved genetic material and better management systems to increase the production among especially small, emerging and subsistence farmers. [RPO Industry Report 2016]

This is WHERE we will be

AGRICULTURAL RESEARCH COUNCIL

Physical Address:

1134 Park street, Hatfield, Pretoria

Postal address:

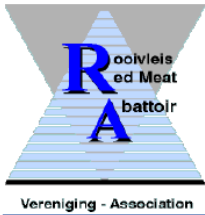
P.O. Box 8783, Pretoria, 0001,

SOUTH AFRICA

GPS Coordinates:

S 25° 44' 55. 8" E 28° 14' 14. 0"

Red Meat Abattoir Association



MANDATORY GRANT NATIONAL SUPPORT SESSIONS

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

RE: MANDATORY GRANT NATIONAL SUPPORT SESSIONS

Please find attached an invitation to the National Support Sessions for 2017, the support sessions will provide background to levy paying employees on the submission of WSP/ATR and changes to the system.

Please note that we rely on abattoir owners to submit their WSP/ATR in order to be eligible for discretionary grants.

For assistance please do not hesitate to contact the RMAA



MANDATORY GRANT PROVINCIAL SUPPORT SESSIONS: INVITE

Herewith the invite and booking form for the support sessions, in case you have not received it via info@agriseta.co.za on 17 February 2017....

What to expect at our support sessions:

- *Feedback on WSP/ATR Data*
- *Important changes and new improvements on the system (Indicium)*
- *Launch of our first tutorial DVD (Step-by-step completion of WSP/ATR)*
- *Interactive training session*
- *One-on-one sessions*
- *Event Packs (Documents & DVDs)*

We hope to see ALL our SDFs and many employer representatives at one of these support sessions in 2017 especially newly registered employers.

Yours in Skills Development

AgriSETA Skills Planning Department: Mandatory Grants Team

Amandie van der Mescht - AgriSETA: Mandatory Grants Coordinator

Direct Tel: 012-301-5604 | Direct Fax: 086-532-7041 | amandie@agriseta.co.za

Racquel Harris - AgriSETA: Mandatory Grants Administrator

Direct Tel: 012-301-5619 | Direct Fax: 086-556-9368 | racquel@agriseta.co.za

Main: Tel Number: 012-301-5600 | Postal Address: P.O. Box 26024, Arcadia, 0007

Dept: Fax Number: 012-325-5845 | Physical Address: 529 Belvedere Street, AgriSETA House, Arcadia, 0084

For more information please view RMAA website <http://rvav.co.za/agriseta-mandatory-grant-wsp-atr/>

Red Meat Abattoir Association**HALAAL CERTIFICATION IN THE UAE**

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

Please find attached communication received with regard to Halaal export certification of exported meat to UAE.

Please ensure that the approved certification is applicable for exported products . We will also communicate with the South African National Halaal Authority (SANHA) regarding the incomplete application.

For any further information or assistance please do not hesitate to contact Gerhard Neethling

(Office Translation)

Emirates Authority for Standardization & Metrology

Date: 03 November 2016

Embassy of the Republic of South Africa

Subject: Emirati System for the Control of Halal Products

The Emirates Authority for Standardization & Metrology presents its compliments to the Embassy of the Republic of South Africa and has honour to refer to the Embassy's letter no 5565 dated 23 December 2015, regarding halal certification and wish to request the relevant authorities responsible for halal certification to start with the registration process, according to the requirements for halal products in the UAE. It should be noted that the deadline for registration is January 2017 and to date only one application, the processing of which is incomplete, has been received from the South African National Halal Authority (SANHA).

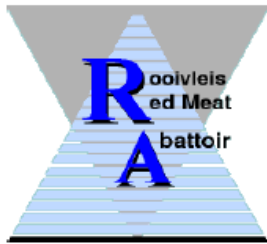
The Emirates Authority for Standardization & Metrology would appreciate it if you could convey the message to the relevant organisations responsible for registering halal certification to prevent a delay in future and to ensure the smooth passage of products between the two countries. It should further be noted that the UAE will mandatory implement this system as from July 2017.

For more information and requirements, kindly contact Ms Uhood Al Banaie Tel: 0097142084334, email address: halal@esma.gov.ae

Further information is available on our website: [us-http://halal.ae/en](http://halal.ae/en)

Thank you for your co-operation

Abdullah Abdul Kader Al Mouini
General Director



Vereniging - Association

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

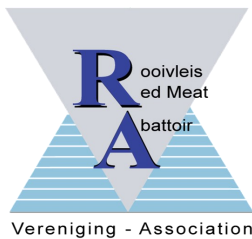
RMAA Database - Update

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%

