

JANUARY 2017



Welcome to the
**RED MEAT
ABATTOIR**
Association

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

INSIDE THIS ISSUE:

RMAA Conference	1—6
2016 PARS Awards	7
HMS HACCP Course	8—9
ISO Bridging Course	10—11
Lead Auditor Course	12—13
6 Month Meat Examiners Course	14—15
RMAA Annual Support Services Contract	16—17
RMAA Price Information System	18—30
Passing of Kobus Pieters	31
Associated Member Kendex	32
MSMS Fee Increase	34—35
China—Beef Exportation	36
SAMIC Price Increase	37
Update of information	38

Remember to register for the RMAA Annual Conference and Congress 17—19 May 2017 at the Spier Wine Farm.

Limpopo, North West and Mpumalanga hosted their PARS awards. Meet the winning abattoirs on page 7

Our Next course dates for:
HMS HACCP 21—24 February 2017
ISO Bridging 11—12 April 2017
Lead Auditor 22—26 May 2017

Kindly view the registration forms and for more information please contact Clara at clara@rmaa.co.za / 0123491237/8/9

Our Meat Examiner course will be starting in March 2017 with the registrations closing on the 25th February 2017. Kindly view the registration forms and for more information please contact Clara at clara@rmaa.co.za / 0123491237/8/9

The RMAA Annual Support Service Contract assists your abattoir in receiving all the services you require and giving you the opportunity to book your services a year ahead

The JSE Carcass trading has come of age, celebrating their first anniversary. Under the Price Information System please view the new Lamb Contract and Reporting templet. For any further information kindly contact Jasmin at marketing@rmaa.co.za

Kobus Pieters has sadly passed away, for information of his memorial please view page 31

Our newest associated member is Kendex tough hygiene work wear. Kendex guaranteed not to crack, peel or harden, are lightweight, comfortable to wear, easy to clean and hygienic.

The Meat Strategy Measure Service has increased their prices effective 1 November 2016. In their letter you can also see the expected future escalations.

The Department of Agriculture, Forestry and Fisheries (DAFF) of the Republic of South Africa hosted a delegation from the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) of The Peoples Republic of China to discuss cooperation in sanitary and phytosanitary matters and to further assess the possibility of exporting South African beef to China.

SAMIC Prices increased with 3% effective from 1st January 2017. Classiquip prices has also increased with 3% while the ink prices has decreased.



RMAA Conference and Congress

The Red Meat Abattoir Association (RMAA) is the representative organization for abattoir owners in South Africa. The RMAA, in collaboration with the veterinary authorities, renders training to all commercial and emerging red meat abattoirs and represents the majority of registered abattoirs in South Africa.

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 and Congress will be taking place on the 17—19 May 2017 at the Spier Wine Farms in Stellenbosch

On Wednesday the 17th May 2017 we will be hosting a Golf Day that is Sponsored by LTL Group of Companies in the evening RMAA will be welcoming all the attendees at the Welcoming Diner, where you can mingle and meet all the exhibitors

The RMAA Conference will be taking place Thursday the 18th May 2017 from 08:00, all the speakers local and international will be announced in the February Newsletter. The ladies will then depart on a ladies program by Waterford Wine Estate that is sponsored by Farm Assured Meat where the ladies will be tasting and learning from a variety of wines. In the evening of the 18th May RMAA will be hosting their Gala Diner sponsored by AgriSETA where you will be wined and dined.

On the 19th May the RMAA will be hosting their Congress where the industry feedback will be given.

We would like to give a special thanks to our main sponsors **AgriSETA, SCIP Engineering** and **Jarvis**.

Our other sponsors include PHT, Meat Matrix LTL Group of Companies, Farm Assured Meat, Woolworths, Mosstrich Group, Winelands Pork, Williston Abattoir, Malupork, Roelcor George, Sparta Foods and Cavalier; without all our sponsors the RMAA Conference and Congress will not be possible.

RMAA Conference and Congress Sponsors

Main Sponsors



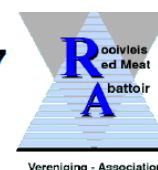
Sponsors



Meat Sponsors



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



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

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

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

2017 RMAA LADIES PROGRAM

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

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

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

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



Red Meat Abattoir conference 2017
BID NR. 2013567
 ACCOMMODATION RESERVATION FORM
 PLEASE COMPLETE AND RETURN BY FAX BEFORE (Enter cut off date)
 TO +27 21 809 1109

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

Please use block letters

Title: Prof Dr Mr Ms Mrs

Surname _____

First Name _____

Address _____

Postal Code _____ City _____ Country _____

Telephone Number (_____) _____ Fax (_____) _____

E-Mail _____

DATE IN: _____ DATE OUT: _____

NIGHTS: _____ NO OF GUESTS IN ROOM: _____

<p><u>THE SPIER HOTEL****(B&B)</u></p> <p>Standard rooms Single/Double rooms, B&B = R1625.00/R1785.00 Signature garden rooms Single/Double rooms, B&B = R1674.00/R1834.00 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 align="center"><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 align="center"><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 & CONFERCING

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

2016 PARS Awards

The RMAA would like to congratulate all the winners of the PARS awards for your achievements and hard work.

Limpopo

High Throughput Red Meat

Category Winner – Gold
1st Runner Up – Silver
2nd Runner up - Bronze

1. Vencor Holdings
2. Thabazimbi Abattoir
3. Gaza Beef

Low Throughput Red Meat

Category Winner – Gold
1st Runner Up – Silver
2nd Runner up - Bronze

1. Blinkwater
2. Hoornbosch
3. Harmonie



North West

High Throughput Red Meat

Category Winner – Gold
1st Runner Up – Silver
2nd Runner up - Bronze

1. Doornplaat abattoir
2. Zeerust abattoir
3. Vryburg abattoir

Low Throughput Red Meat

Category Winner – Gold
1st Runner Up – Silver
2nd Runner up - Bronze

1. Kareespruit abattoir
2. Bloemhof abattoir
3. Ventersdorp abattoir



Mpumalanga

High Throughput Red Meat

Category Winner –Gold
1st Runner Up - Silver
2nd Runner Up - Bronze

1. Karen Beef
2. Berg En Dal
3. Ramburg Beef

Low Throughput Red Meat

Category Winner – Gold
1st Runner Up – Silver
2nd Runner Up - Bronze

1. Glen Aggy
2. Medina Meat
3. Super D





HMS/HACCP ISO22000 GAUTENG

21—24 February 2017

COURSE OUTLINE

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. The South African government recognized the need for governance in the abattoir sector and thus established legislation, the Meat Safety Act, 2000 (Act 40 of 2000) and the Red Meat Regulations to govern the red meat abattoir industry and its processes.

- ☞ HMS Policy and document control
- ☞ Laboratory sampling programmes
- ☞ Corrective actions
- ☞ Hygiene Assessment System (HAS)
- ☞ Traceability and recall
- ☞ HMPs
- ☞ Examples of policies, procedures and checklists
- ☞ Identification of hazards and CCPs
- ☞ Procedures to control and monitor
- ☞ Documentation for compliance
- ☞ An overview of ISO 22000
- ☞ The purpose, content and interrelationship of ISO/TS22002-1 /ISO22000
- ☞ the legislative framework relevant to a food safety management system

NB: For all information please read the Course Information and Registration document



TARGET AUDIENCE

- ☞ Hygiene Managers
- ☞ Quality Managers
- ☞ Quality Administration Staff
- ☞ Management



Cost:

RMAA Members: R6 050 (Excl VAT)

Non-Members: R7 480(Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration

**Closing date for
registration
15 February 2017**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: clara@rmaa.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010



HMS/HACCP ISO22000 RESERVATION FORM

Please fax the following document through to 012-349 1240.

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)	
Name of contact person:		Tel No:	
Cell:		Fax No:	
Physical address of place of employment:		VAT no.	
Course dates:		Email:	
Date of Programme:			
RMAA member (yes/ no) please indicate (✓)	Yes	No	
Minimum enrolment requirements for this program			
Due to the difficulty level of this program (NQF level 4 with 27 credits), learners <u>must</u> :			
<ol style="list-style-type: none"> 1. Have completed at least std. 8 (grade 10) successfully 2. Be employed at supervisory level or higher 3. Have at least 6 months experience in either Meat Inspection, Quality Assurance or Hygiene Management 4. Learners must be literate in English 			
NOMINEES			
Name and Surname	ID No	Job Position	Hygiene Management Experience
			Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE			
		Number of learners	Total
RMAA Members:	R 6050.00 (VAT excl) per learner		
Non-Members:	R 7480.00 (VAT excl) per learner		

Terms and Conditions

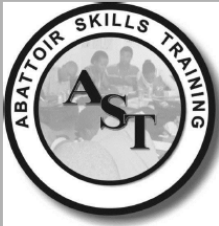
AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements:

I hereby accept the conditions of training for the above-mentioned nominees and confirm the all learners qualify to attend the programme as per the minimum enrolment requirements stated in this document.

.....
Signature

.....
Designation



ISO22000 Bridging

11—12 April 2017

COURSE OUTLINE

The Southern African Auditor and Training Certification Association (SAATCA) was established to implement, administer and control a scheme for the certification of quality system auditors, lead auditors, and training course providers. SAATCA's mission is to recognize and satisfy the needs of stakeholders in Southern Africa and provide confidence to industry by setting criteria in line with National and International Standards to ensure the competence of Management System Auditors and Product and Process Auditors and Management System auditing Training Course Providers. As a pre-requisite for the Lead auditors ISO22000 course, ISO22000 and Microbiology training is required.

- ☞ An overview of ISO 22000
- ☞ The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 and the legislative framework relevant to a food safety management system

TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager
- ☞ Internal Auditor
- ☞ Supervisors



Cost:

RMAA Members: R4 240 (Excl VAT)

Non-Members: R5 280 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

**Closing date for
registration
5 April 2017**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: clara@rmaa.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710
Registered Private FET College—2011/FE07/010



ISO22000 BRIDGING COURSE RESERVATION FORM

The following documents must be submitted. Upon receipt of these documents your registration will be confirmed:

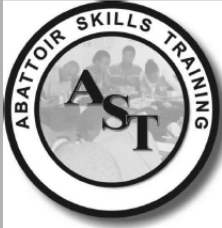
- (1) Completed registration form
- (2) Copy of ID

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)	
Name of contact person:		Tel No:	
Cell:		Fax No:	
Postal Address:		Email:	
Course dates:		VAT no.	
RMAA member (yes/no) please indicate (✓)	Yes		No
NOMINEES			
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE			
<i>Prices in ZAR excluding 14% VAT</i>		Number of learners	Total
Members R 4 240.00 per learner			
Non Members R5 280.00 per learner			
PAYMENT			
Upon receipt of the complete registration form and other documents an invoice will be issued. Please fax the proof of payment to : 012 349 1240			

Terms and Conditions

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements:



Lead Auditor course CSIR

22–26 May 2017



TARGET AUDIENCE

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



COURSE OUTLINE

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

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

ENTRY REQUIREMENTS

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

Cost:

RMAA Members: R9 075.00(Excl VAT)

Non-Members: R10 450.00(Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

**Closing date for
registration
15 May 2017**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

SAATCA training course provider



LEAD AUDITORS COURSE FOOD SAFETY MANAGEMENT SYSTEM ISO22000 RESERVATION FORM

The following documents must be submitted. Upon receipt of these documents your registration will be confirmed:

- (1) Completed registration form
- (2) Copy of ID
- (3) Proof of attendance equivalent to RMAA HMS HACCP/ISO22000 course

Place of employment: (Abattoir Name)			Registration number of abattoir: (where applicable)	
Name of contact person:			Tel No:	
Cell:			Fax No:	
Postal Address:			Email:	
Course dates:			VAT no.	
RMAA member (yes/ no) please indicate (✓)	Yes		No	
NB: The type of practical you submit is the type of Lead Auditor Certificate you receive				
NOMINEES				
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)	
PROGRAMME FEE				
<i>Prices in ZAR excluding 14% VAT</i>		Number of learners	Total	
Members R 9 075.00 per learner				
Non Members R 10 450.00 per learner				
PAYMENT				
Upon receipt of the complete registration form and other documents an invoice will be issued. Please email the proof of payment to: clara@rmaa.co.za				

Terms and Conditions

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements:



MEAT EXAMINER COURSE

6 MONTHS

The Red Meat Abattoir Association, is proudly offering a Meat examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

Entry requirements: Grade 12

Learning areas covered

- 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



Cost:

ALL REGISTRATIONS: R9 680 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Website: www.rmaa.co.za

Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710
Registered Private FET College—2011/FE07/010

**Closing date for
registration
25 February 2017**



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

Registration Form Red Meat Examiners Course

Title Mr Mrs Ms/Miss Other (please specify)

Surname Initials

First Names Known as

Date of Birth ID No.

Postal address
 (Please supply a PO Box if possible)

Code Is this your Company address?

E-mail address

Contact telephone numbers
 (Please include dialing code)
 Work Fax

Home Cell

Learners must comply with the entry level requirements

When did you pass Grade 12? Where:

Course you want to study : Meat examination Beef Sheep Pork Other

Where do you prefer to study :

An invoice with your student number and payment instructions will be issued on receipt of the completed application form.

I declare that all the particulars given herein are true and correct.

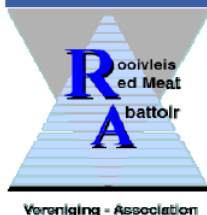
Surname Initials

Signature Date

Language preference: Afrikaans / English

Please attach a copy of your ID

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.

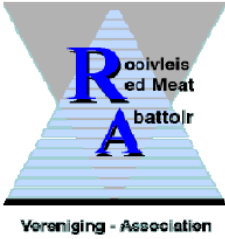
Carcass Yield: Reasons for loss of carcass weight is investigated. Training or other corrective actions are then implemented.

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
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 + 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

RMAA Price Information System

The JSE Beef Carcass futures contract has come of age

The graphic and text below announced the reintroduction of Beef Carcass contract on the JSE platform one year ago on 15 December 2015.



Beef is Back: Introducing the JSE Beef Carcass Futures Contract.

An opportunity to manage price risk. The JSE's Commodity Derivatives Market announces the return of the Beef Carcass Futures Contract traded on the exchange. Whether you're an abattoir, farmer,

Trading activity on the beef carcass futures contract has been slow but steady since the product was launched on the JSE in December 2015, with the number of contracts traded totaling 309, with a combined value of R12,457,730. The contract aims to offer investors a product that protects beef farmers and sellers against volatile prices of the commodity.

We decided from the onset that this contract will be cash-settled, unlike the old contract that entailed physical delivery of carcasses at central points. Upon expiration, the contract is therefore settled in cash, with the settlement price being determined by the JSE referencing transactional data from the physical market.

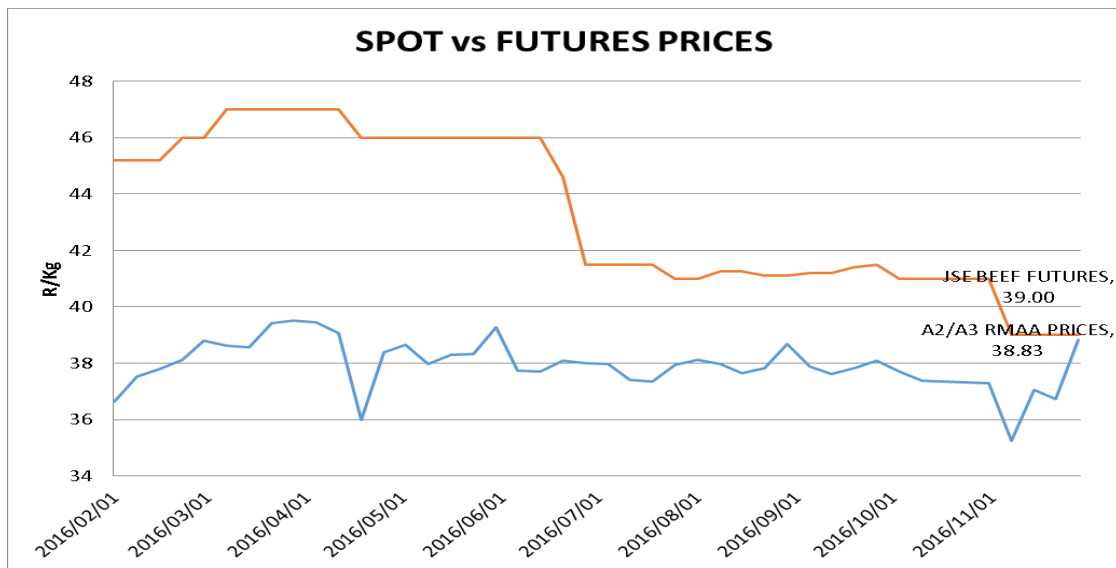
When we introduced this idea to Red Meat Abattoirs Association (RMAA) it was a no brainer as they could immediately see value in this. So we would like to thank the RMAA Board and their contributing member abattoirs for their vision and willingness to partner with us on this. Thanks to them, we were in a position to deliver this product to the market.

The size of the contract is relatively small at 1 000 kg, which is equal to about four cattle carcasses, to allow smaller participants to take part in the market. We initially started the four (4) main hedging months of March, June, September and December but ended up adding the in-between months to respond to market request and allow continuous hedging activity.

The effectiveness of this product is well captured by the graph below where the longest trading expiry month, namely December 2016 BEEF contract (Dec16 BEEF), is compared with the cash market beef prices as published by the RMAA.

Here you can see that the Dec16 contract started trading on the 08 February 2016 at R45.20/Kg. On that day the cash (spot) market price for beef was R36.64/Kg. This contract is expired on the 14 December 2016 and so as we head towards expiration date, the futures contract and the cash market price have started converging towards one number. The last point on the graph was taken on 28 November 2016 and there we can see that the futures price has dropped to R39.00/Kg while the cash market price on that day was trading at R38.83. Not a bad hedge for beginners.

As an abattoir or a beef processor, you could have hedged your beef on the exchange well in advance at R45.20/Kg (the highest futures price for Dec16 was R47.00/Kg in March/April) for delivery in December 2016



Another big improvement on the Beef contract is the reduction in Initial Margins. When the contract started trading, initial margins were set at R6500/contract. This represented about 20% of the market value of the contract (exposure). Most traders indicated that initial margins at these levels were very prohibitive and could not encourage trading activity. After months of trading, we have gone back to the JSE Risk Committee to assess the risk levels and to revisit the initial margins. I am pleased to say that the JSE has revised initial margins for Beef Contract significantly down to R3900/contract, which is about 10% of exposure.

2017 – Weaner and lamb contracts

Looking forward to 2017, we are excited by the developments at the JSE. The long-awaited Feeder Calves contract will be rolled out in the first quarter of 2017. Many market participants feel that this product will induce increased trading activity on the Beef contract as these products are complementary and serve as cross hedges of each other.

We are equally excited about the roll out of the Lamb carcass contract early next year. We are slowly but surely building a boutique of meat and livestock products that can only add value to the industry and bring South Africa at par with international markets such as the US, Australia and New Zealand.

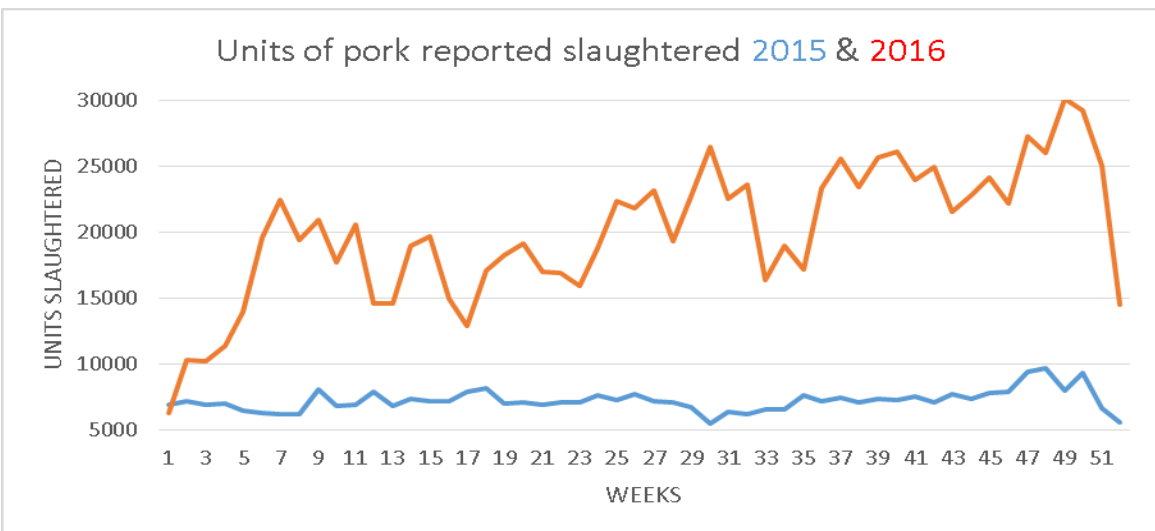
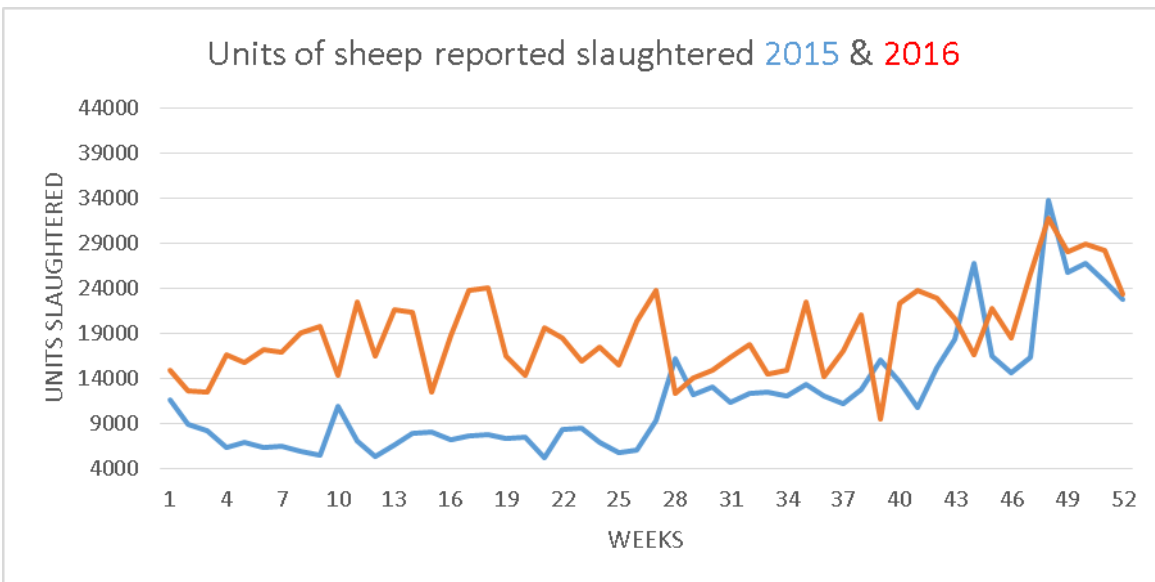
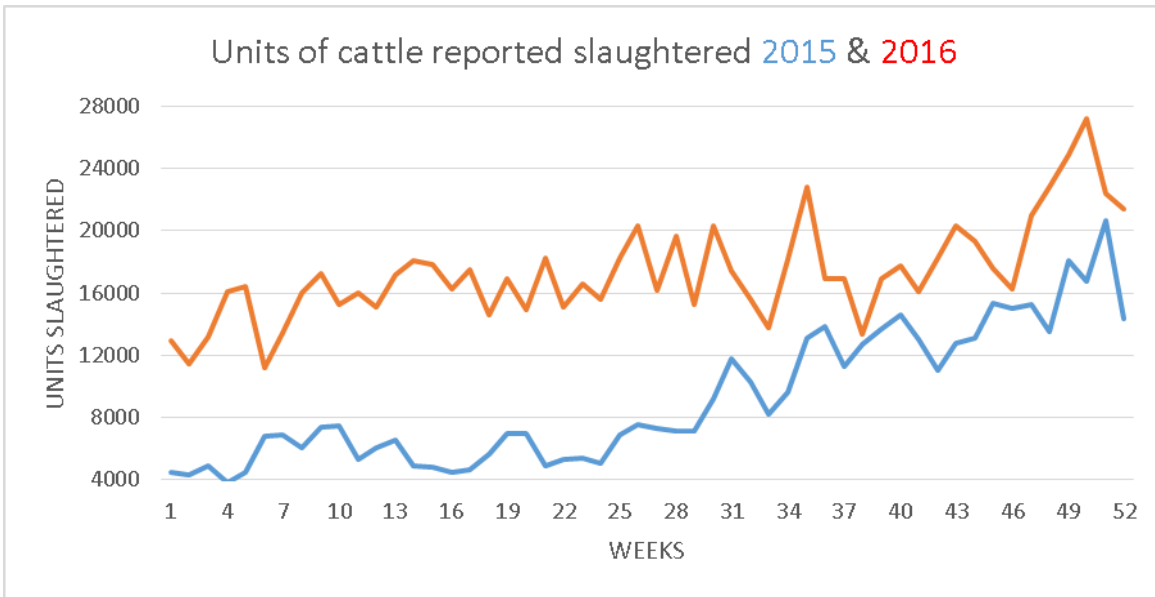
The Beef Carcass contract has indeed come of age. As we wind up the year, let us all enjoy a well-deserved festive season and let us start Year 2017 with new vigor and hope for better things to come in our industry.

The RMAA initiated the price information system with a database of historical and current price information. The RMAA strives to create and maintain an information system containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoirs industry.

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

The price information contributors have increased dramatically over the past year

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



The Red Meat Abattoir Association would like to invite any new abattoir to come on board and contribute their price information weekly. The more abattoirs that contribute their price information the more accurate the data becomes. Each abattoir that sends their price information reports will receive a summary report for free.

Red Meat Abattoir Association



Vereniging - Association

PRICE INFORMATION

Historical Reporting

T: (012) 349-1238/9 F: (012) 349-1240 www.rmaa.co.za

BACKGROUND / AGTERGROND

The Red Meat Abattoir Association (RMAA) was founded in February 1991 as an independent membership-based organization. Prior to the 1994 deregulation process, the abattoir industry comprised mainly of larger high throughput abattoirs. The deregulation process accomplished an increase in the number of abattoirs to over 500. These events led to the need for current up to date price information. The RMAA therefore initiated the price information system with a database of historical and current price information.

Die Roivleisabattoirvereniging is in Februarie 1991 as 'n onafhanklike lede-organisasie gestig. Voor die deregulasieproses in 1994 het die abattoirindustrie hoofsaaklik uit 'n aantal hoë deurset abattoirs bestaan. Na deregulasie het die aantal abattoirs aansienlik gestyg aangesien daar landswyd talle kleiner abattoirs opgerig is. Hierdie gebeure het gelei tot 'n behoefte aan korrekte en intydse prysinligting. Die RVAV het die prysinligtingstelsel ontwikkel en historiese en resente inligting word in die databasis gestoor.

PURPOSE OF PRICE INFORMATION SYSTEM / DOEL VAN DIE PRYSINLIGTINGSTELSEL

The RMAA strives to create and maintain an information system containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoirs industry. **It is important to ensure a fair representation of the information. The RMAA therefore requests that you, the abattoir owner, commit to submitting your price information as per the procedure described below.**

Die Roivleisabattoirvereniging streef daarna om 'n databasis van historiese en huidige pryse te implementeer en te onderhou, wat noodsaaklik is vir beplanning- en ontwikkelingsdoeleindes. Die primêre doelstelling is om intyds akkurate en relevante inligting beskikbaar te stel wat tot voordeel van die abattoir industrie kan dien. Die regverdigde verteenwoordiging van die inligting is uiters belangrik. Die RVAV versoek dus dat u die abattoireienaar, instem om u prysinligting beskikbaar te stel soos uiteengesit in die prosedure hieronder.

COSTS / KOSTE

The price information report is released once a week. All participating abattoirs will receive a report, free of charge. A fee determined from time to time, is payable by non-participating abattoirs and all subscribers.

Die prysinligtingverslag word een keer per week vrygestel. Alle deelnemende abattoirs sal 'n gratis verslag ontvang. Nie-deelnemende abattoirs en intekenaars kan die verslag aankoop teen 'n bedrag wat van tyd tot tyd bepaal word.

PROCEDURE / PROSEDURE

All participants are required to send their prices on a weekly basis to the RMAA before / or on Tuesday mornings 12:00. **All price information will be handled in a confidential way and will not be used for any purposes other than the price information system. The prices of participants who sign annexure A for the JSE contract will be provided to the JSE for audit purposes.** Prices will be analysed and a report compiled, which will be distributed to all participants via fax or e-mail.

Prices can be submitted via the following options:

- Meat Matrix Software (E-mail)
- Standard form (Fax or E-mail) –See attachment
- Excell (Fax or E-mail)
- Abaserve (E-mail)

Deelnemers van die prysinligingstelsel moet hul inligting vir die RVAV voor of op Dinsdag 12:00 instuur. Hierdie inligting word dan verwerk en 'n verslag opgestel. Die verslag word per e-pos of faks aan deelnemers gestuur. Die pryse vanaf abattoirs ontvang, word streng vertroulik hanteer en sal vir geen ander doeleindes gebruik word nie. Die pryse van deelnemers wat bylae 'n teken vir die JSE kontrak aan die JSE vir ouditdoeleindes voorsien sal word.

Die prysinliging kan in een van die volgende formate gestuur word:

- Meat Matrix Software (E-pos)
- Standaard formaat (Faks of E-pos) –Sien aangehegte vorm
- Excell (Faks of E-pos)
- Abaserve (E-pos)

DEFINITIONS / DEFINISIES:

Selling Price: Average price of carcass as directly supplied to Wholesaler (i.e. gate price)

Carcass: Selling price excludes:

- Vat
- Slaughter costs
- Transportation
- Fifth quarter
- Rebates

Hide: Feedlot hides
Veldt hide

Skin: Baster glover skin
Dorper skin

Merino's: Each

The following information regarding beef and sheep/lamb slaughtered to be supplied:

- **Number of units slaughtered for the week**
- **The average mass in kilogram**
- **Purchase price per kilogram**
- **Selling price per kilogram**

Rebates and transport should remain excluded from the selling price.

Purchase Price: Chilled carcass mass, **including the fifth quarter** as paid to feedlot or farmers.
Carcass Purchase price excludes:

- Vat
- Transportation
- Commission

Slaughter Totals Total slaughtering of the day whether the carcass was sold or not.

Verkoopprys: Gemiddelde prys van karkas alleen soos aan die handel verskaf (maw. hekprys)

Karkas: Verkoopprys sluit die volgende uit:

- BTW
- Slagkoste
- Vervoerkoste
- Vyfdekwart
- Kortings

Huid: Voerkraal huid
Veldt huid

Vel: Baster glover (handskoen vel) of dorper vel. (Elk)

Merino(s) Elk

Die volgende inligting rakende bees en skaap/lam karkasse word verskaf:

- Aantal eenhede geslag vir die week
- Gemiddelde gewig van karkasse
- Aankoop prys per kilogram
- Verkoopprys per kilogram

Kortings en vervoer moet bly uitgesluit van die verkoopprys.

Aankoopprys: Koue karkas massa met die **vyfde kwart ingesluit**

(Totale prys soos aan die voerkraal of produsent betaal)

Karkas: Aankoopprys sluit die volgende uit:

- BTW
- Vervoerkostes
- Kommissie

Slaggetalle

Hoeveelhede: Die dag se slagting ongeag of hierdie karkasse verkoop is al dan nie.

CONTACT DETAILS / KONTAKBESONDERHEDE

RED MEAT ABATTOIR ASSOCIATION / ROOIVLEISABATTOIRVERENIGING

Phone / Tel: (012) 349 1237/8/9
 Fax / Faks: (012) 349 1240
 Postal Address/ P.O. Box / Posbus 35889
 Pos Adres: Menlopark
 0102
 Contact personeel/ Clara Mmakola
 Kontak persoon 012-3491237/8/9
 E -mail: marketing@rmaa.co.za

The price information report may not be reproduced or transmitted in any form or by any means, including recording by any information storage and retrieval system, without prior written permission from the RMAA.

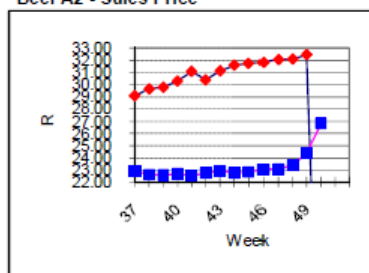
Die prysinligtingverslag mag onder geen omstandighede, sonder die vooraf skriftelike toestemming van die RVAV gereproduseer, in enige inligtingstelsel bewaar of in enige vorm weergegee word nie.

The contents of the price information report are for general information only and the RMAA accepts no responsibility or liability whatsoever for any loss, whether it be direct, indirect or consequential, arising from this information. The past monthly data is available on our website.

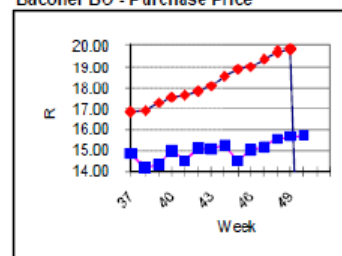
Die inhoud van die prysinligtingverslag is slegs vir algemene inligting bedoel en die RVAV aanvaar geen aanspreeklikheid vir enige verliese gelyk deur die gebruik van hierdie inligting nie. Die maandelikse geskiedenis data is beskikbaar op ons webtuiste.

Please make sure that the information that is sent to the RMAA is as per definition determined by the board of the association. Verseker asb dat die informasie wat aan die RVAV gestuur word per definisie is soos deur die RVAV raad bepaal.

Beef A2 - Sales Price



Baconer BO - Purchase Price



◆ Year: 2011
 ■ Year: 2010

◆ Year: 2011
 ■ Year: 2010

Price Information Template / Prysinfliktingsstelsel Templaaf



Abattoir:					Week:				
Pork / Varke					Cattle / Beeste				
KG	Classification / Klassifikasie	Weekly Amount / Week Aantal	Average Weight / Gemiddelde Massa	Purchase Price/kg Aankoop Prys/kg	Classification / Klassifikasie	Number of cattle slaughtered / Aantal beeste geslag	Average Weight / Gemiddelde Massa	Purchase Price / kg Aankoop Prys / kg	Average sides selling price / Gemiddelde sye verkoopprys van karkasse
20 - 55.99 (Porkers)	PP				A2				
	PO				A3				
	PR				AB2				
	PC				AB3				
	PU				B2				
	PS				B3				
56-64.99 (Cutters)	CP				C2				
	CO				C3				
	CR								
	CC								
	CU								
	CS								
65-79.99 (Baconers)	BP								
	BO				A0				
	BR				A1				
	BC				A2				
	BU				A3				
	BS				A4				
80-99.99 (Heavy B)	HP				A5				
	HO				A6				
	HR				AB2				
	HC				AB3				
	HU				B2				
	HS				B3				
> 100	SAU				C2				
	SAB				C3				

Hides and Skins Price / Huide en Velle /kg		
Hides / Huide (R/kg)	Feedlot / Voerkraal	
Hides / Huide (R/kg)	Field / Veld	
Dorper Skin / Velle	Each / Elk	
Merino's	Each / Elk	

Please send us your weekly report to priceinfomation@maa.co.za on or before Tuesdays at 12:00pm / Stuur asb die inligting deur na prysinflikting@rvav.co.za op elke Dinsdag voor 12:00

A new definition for cattle reporting is defined which excludes rebates / n Nuwe definisie van die verkoopprys van beeste word gedefinieer met kortings uitgesluit

A hindquarter refers to one side of a carcass / n Agterkwart verwys na een sy van n karkas

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



✉ 35889, Menlopark, 0102
 ☎ : +27 12 349 1237/8/9
 📠 : +27 12 349 1240
 🌐 : www.rmaa.co.za
 📧 : info@rmaa.co.za

PRICE AND/OR ABATTOIR INFORMATION APPLICATION 2017

Note that all applications are subject to managerial approval.

SERVICE

(Indicate which service you are interested in)

Price Information Report:	Weekly and yearly subscriptions are available. Prices are provided weekly	Weekly Subscription: R100.00 <input type="checkbox"/> Annual Subscription: R4840.00 (Prices exclude VAT) <input type="checkbox"/>
Abattoir Contact List:	Single Province List: R330.00 National List: R1820-00 (Prices exclude VAT)	Single Province List: <input type="checkbox"/> Indicate province: _____ National List: <input type="checkbox"/>
Reason: (Please indicate the reason you require the information)		

All prices quoted are in ZAR and excluding 14% VAT

COMPANY INFORMATION

Company Name:		VAT No:	
Postal Address:		Physical Address:	
Telephone:	()	Fax:	()
Nature of Business:			

CONTACT INFORMATION

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

RMAA PAYMENT DETAILS

Bank Details:	ABSA Account Number	Lynnwood Road 540 157 065	Current Account Branch Code 632005
Would you be interested in:	Exhibiting at/Attending our Annual Conference <input type="checkbox"/>	Advertising in the RMAA Annual Diary <input type="checkbox"/>	Advertising in the RMAA Newsletter <input type="checkbox"/>

All prices quoted are in ZAR and excluding 14% VAT – Fax to the RMAA at (012) 349-1240

Office Use:

Approved – GN: _____ Date: _____ Filed: Signed off: System updated: Copy of RC:

ANNEXURE A

UNDERTAKING PROVIDED BY MEMBERS' OF THE RMAA TO THE JSE

JSE Limited ("JSE")
Registration number: 2005/022939/06
One Exchange Square,
Gwen Lane,
Sandown

Private Bag X991174,
Sandton,
2146,
South Africa
Email: commodities@jse.co.za

and

Full name of RMAA Member
Registration number:
Physical address
Postal address
Email:

(hereinafter collectively referred to as the "parties")

Introduction

- 1. This undertaking is provided by [RMAA member], (hereinafter referred to as "the RMAA Member") to the JSE Limited in respect of the price information that the RMAA Member supplies to the RMAA.
2. The RMAA Member undertakes to ensure that it supplies accurate, correct and verifiable information to the RMAA in respect of the selling and purchase prices of A2 and A3 grade beef and lamb carcasses at its premises. This information will be supplied in accordance with the RMAA Price Information Reference Document as updated from time to time.
3. This price information will allow the JSE to comply with the peremptory requirements and obligations applicable to price settlement of the JSE Beef futures and options contracts as stipulated in the JSE Rules, Contract Specifications and Appendices thereto ("the Purpose").
4. An integral part of these obligations is the obligation imposed on the JSE to independently verify and/or validate price information used for price settlement of the cash settled beef contracts as submitted by the RMAA Member.
5. The JSE will appoint an accredited meat inspector to perform inspections and/or audits of the RMAA member's facilities and records of the prices beef carcasses received, stored and/or processed by the abattoir facility.

6. The parties record that any and all information, documentation and/or records obtained by the JSE during any such inspection or audit is by its nature confidential. ("**Confidential Information**").

Therefore the parties agree as follows:

Record-keeping, Inspection and Reporting

7. The RMAA Member shall:
- 7.1 Maintain proper records, including the date of receipt, quantity, weight, quality, purchase price, and selling price of the beef carcasses to enable the JSE to verify and audit the beef carcass units stored and processed by the RMAA Member.
- 7.2 Provide the JSE, either directly or indirectly via the industry association, with requisite price information on a weekly basis in line with industry practice. This information will reflect, amongst others, total carcass units per grade, dates of receipt and dispatch where applicable, weights of individual carcass units and their corresponding weighted averages, and respective purchase and selling prices.
- 7.3. Furnish the JSE with a list of employees who will act as official contact persons authorised to issue price information and arrange for inspections as and when requested.

Care of Confidential Information

8. The JSE receiving the Confidential Information will:
- 8.1 Not disclose or communicate the Confidential Information to any person other than its employees who will be directly involved in work in respect of the Purpose and who have been made aware of the confidential nature of the Confidential Information and have agreed to act in accordance with the terms and conditions of this undertaking;
- 8.2 Act on or use the Confidential Information only for the Purpose and will not make any copies or otherwise duplicate the Confidential Information save for the Purpose; and
- 8.3. Protect the Confidential Information with the same degree of care with which it protects its own confidential information of like importance, but in any event not less than with a reasonable degree of care.

Governing law

9. This undertaking is governed by South African law.

Notices

10. A notice to a party served pursuant to the Services Agreement shall be sent by hand or by first class pre-paid post or by fax or by courier. A notice may not be given by email, and any such notice will be deemed to be ineffective.

Variation

11. The Service Agreement and these Terms and Conditions may not be amended or varied except in writing and signed by both parties.

Entire Agreement

The Services Agreement, constitutes the entire understanding between the parties with respect to the subject matter of the Services Agreement and there are no conditions, warranties, terms, representations, collateral contract, promises or other obligations whether written, oral or implied other than those contained expressly in the Services Agreement or these Terms and Conditions.

Signed for and on behalf of the parties:

JSE Limited

Signature Date
Name and position
Tel Fax
E-mail

..... **[RMAA Member]**

Signature Date
Name and position
Tel Fax
E-mail

..... **[Witness]**

Signature Date
Name and position
Tel Fax
E-mail

Please see the addendum to the original beef contract between the contributing Abattoir, RMAA and the JSE to include the use of lamb price information.

ANNEXURE A

AMENDMENT OF UNDERTAKING PROVIDED BY MEMBERS' OF THE RMAA TO THE JSE (Annexure A to the Services Agreement concluded between the JSE and RMAA)

JSE Limited ("JSE")
Registration number: 2005/022939/06
One Exchange Square,
Gwen Lane,
Sandown

Private Bag X991174,
Sandton,
2146,
South Africa
Email: commodities@jse.co.za

And

Abattoir Name: _____
Registration Number: _____
Address: _____

Postal Address: _____

Email Address: _____

(hereinafter collectively referred to as the "parties")

The parties agree to delete paragraph 2 of the Undertaking and to replace it with the following:

- 2 The RMAA Member undertakes to ensure that it supplies accurate, correct and verifiable information to the RMAA in respect of the selling and purchase prices of A2 and A3 grade beef and lamb carcasses at its premises. This information will be supplied in accordance with the RMAA Price Information Reference Document as updated from time to time.

Signed for and on behalf of the parties:

JSE Limited

Signature Date.....

Name and position

Tel Fax

E-mail

Abattoir Name:

Signature Date.....

Name and position

Tel Fax

E-mail

Witness

Signature Date.....

Name and position

Tel Fax

E-mail

Passing of Kobus Pieters

The RMAA and abattoir industry wishes to express our deepest Sympathies during this hard time of loss may memories give you strength and may the love of your dear ones help you through the days ahead.

A memorial service will be held on the 9th February 2017 at 11:00 at Farm Goedvertrouwd, Balmoral





Do your Aprons look like this within 3 months . . .

Unhygienic?
Impossible to clean?
Awkward to work with?
Due to Cracking? Peeling ? Hardening ?

**... or still look like this after 1, 2, or even 3 years?
Believe it !**



KENDEX™ ORIGINAL
TOUGH HYGIENE WORKWEAR

APRONS - SLEEVES - BUTCHERS CAPES - SMOCKS
LOADING JACKETS - RAIN JACKETS - PANTS

KENDEX products are **Guaranteed not to crack, peel, or harden**, are lightweight . comfortable to wear, easy to clean and hygienic!

KENDEX products are suitable for use in all food processing applications.

KENDEX PRODUCTS ARE MANUFACTURED AND DISTRIBUTED BY:



Marketing & Sales

Ken Gass: 082 472 4178
051 447 80 51

GASS BUSINESS TRUST/A
GBT

MANUFACTURING & IMPORTS



Manufacturing & Accounts

Sharyn Yoko : 072 699 8856
041 371 3402

Loading Jackets
Butcher Capes
Pajama Pants
Chain Covers
Bib Pants
Rainwear
Sleeves
Smocks
Aprons

KENDEX™ ORIGINAL
TOUGH HYGIENE WORKWEAR

Guaranteed not to Crack, Peel or Harden!



*Lightweight & Comfortable,
Hygienic & Easy to Clean!*

Original KENDEX products....Made in South Africa

MSMS Fee Structure



318 The Hillside | Lynnwood | 0081
PO Box 36802 | Menlo Park | 0102

Tel: 012 348 7572 | Fax: 012 361 2382

14 September 2016

Dear Abattoir Owner / Manager,

Important Notice: Escalation of Statutory Levy – 1 November 2016

This letter serves to inform you that the Statutory Levies will escalate on *1 November 2016* as stipulated in Government Gazette No. 38199 of 11 November 2014.

The following functions are funded with the Statutory Levy:

- Consumer assurance
- Consumer communication and education
- Transformation in the developing sector
- Red Meat research and development
- Industry and international liaison
- Production Development
- Compliance to legislation

The *escalated tariffs* as from *1 November 2016* will be as follows: **(Excluding VAT)**

- **Abattoirs:**
Cattle / Calves = R9.45 per head
Sheep / Goats = R1.84 per head
- **Meat Traders:**
R599 per year, during which the meat trader sells red meat, processed pork or red meat products.
- **Importers:**
R1054 per container or consignment of red meat and /red meat products to be imported.
IMPORTANT:
These levies are payable to the levy administrator prior to the application of an import permit from DAFF. The levy receipt number needs to be submitted with the import permit application.
Exclusions: Where an import permit is issued for the import of red meat and red meat products for a total quantity of less than 200 kg, the statutory levy shall be waived for that import permit application.
- **Exporters:**
Cattle / Calves = R9.45 per head
Sheep / Goats = R1.84 per head
Hides / Skins = 1,82c per kg
- **Meat Processors:**
Red meat; Red meat products and processed Pork = 1,82c per kg
- **Livestock Agents / Brokers:**
0,093% of commission earned
- **Tanneries:**
Processed Hides / Skins = 1,82c per kg

- **Animals not presented for slaughter (Feedlots):**

Cattle / Calves = R5.67 per head

Sheep / Goats = R1.22 per head

Enclosed please find the following:

- (Re-) Registration form: please complete if any of the details of the company has changed
- Levy return form with for the period 1 Nov 2016 to 31 Oct 2017.

The following regulations apply:

- Levy return forms AND payments need to be submitted 14 days after the end of the month in which the slaughter took place
- Interest (MORA rate) will be charged on the 1st of each month on all outstanding amounts
- The Statutory levy applies to ALL animals slaughtered at the abattoir (this *includes private* slaughters)

Future Escalations:

The levy will escalate each year from the second year of the four year levy period as follows:

A. Cattle	2017 – 2018	B. Sheep	2017 – 2018
Abattoirs	R10,40	Abattoirs	R2,02
Meat Traders	R659	Meat Traders	R659
Importers	R1160	Importers	R1160
Exporters	R10,40	Exporters	R2,02
Processors	2,01c/kg	Processors	2,01c/kg
Livestock	0,102%	Livestock	0,102%
Tanneries	2,01c/kg	Tanneries	2,01c/kg
Buyer & Seller	R6,24	Buyer & Seller	R1,34

Required documents to be completed can also be downloaded from www.levyadmin.co.za

Please submit forms and all other correspondence to:

- Fax: 012 361 2382 / 086 572 6206 or
- Email: carolienv@levyadmin.co.za

For any queries please phone us at 012 348 7572, we will gladly assist you.

Yours faithfully



Mrs. A.G. Calitz
MSMS

China—Beef Exportation



agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

Media Statement

18 January 2017

DAFF meets China with prospects of exporting beef

The Department of Agriculture, Forestry and Fisheries (DAFF) of the Republic of South Africa hosted a delegation from the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) of The Peoples Republic of China to discuss cooperation in sanitary and phytosanitary matters and to further assess the possibility of exporting South African beef to China. The Chinese delegation was hosted from 09 to 18 January 2017 by the Director-General of the DAFF, Mr Mike Mlengana.

Both parties agreed on mechanisms to strengthen the cooperation in sanitary and phytosanitary matters. Additionally, parties reviewed the Memorandum of Understanding (MoU) on Entry and Exit Animal Inspection and Quarantine and discussed veterinary measures relating to the export of South African beef to China. The reviewed MoU and the veterinary documents emanating from the discussions are to be subjected to legal consideration by both parties. The parties also facilitated the engagements between the Agricultural Research Council (ARC) of the Republic of South Africa and the Chinese Academy of Inspection and Quarantine (CAIQ). The ARC and the CAIQ explored cooperation in the field of veterinary diagnostics and discussed the Memorandum of Understanding and Material Transfer Agreement between the two institutions.

The Chinese delegation also visited selected feedlots, abattoirs, and beef processing plants, cold stores and ports of entry to assess the South African beef production system. The delegation, led by Deputy-Director General of AQSIQ, Mr Zhao Zenglian, expressed overall satisfaction about the South African beef production system but also cited further regulatory improvements to be implemented by the South African veterinary authority before further consideration of the South African request to export beef to China.

The Director-General of the DAFF, Mr Mlengana, in his response; thanked the Chinese delegation for the cordial discussions and for the invested efforts shown during their visit to South Africa. He expressed satisfaction with the progress made during the discussions. Moreover, Mr Mlengana committed to give attention to the regulatory issues raised by the Chinese delegation after consultation with the South African beef industry on the recommendations.

For further information contact:

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E-mail: SerageD@daff.gov.za

For media enquiries contact:

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Chief Director: Stakeholder Relations and Communications
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Cell: 072 475 2956
E-mail: MakenosiM@daff.gov.za

SAMIC Price Increase

The South African Meat Industry Company's (SAMIC) budget which includes the coordinating fee for 2017 was approved during the Annual General Meeting held on the 28th September 2016, by the roll players of the Red Meat Industry Forum.

The Coordination fee represents a 3% increase on the current fee which was last adjusted on 1 January 2016.

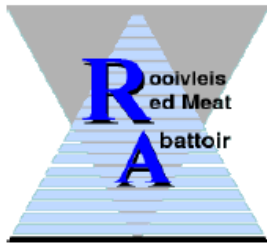
The new fee will be implemented on 1 January 2017 is:

High Throughput R4 376.00 VAT excluded

Low Throughput R2 785.00 VAT excluded

Please note that all prices on items purchased from classiquip will increase by 3% from 01 January 2017 except for the **ink which has decreased in price**

From	R67.03 per liter (10 ltrs +) to	R60.00 per liter (10 ltrs +) excluding VAT
	R70.96 per liter (5 ltrs and less) to	R65.00 per liter (5 ltrs and less) excluding VAT



Vereniging - Association

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 Building 4
 Meiring Naude Rd
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www.maa.co.za

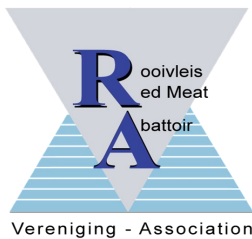
RMAA Database - Update

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%

