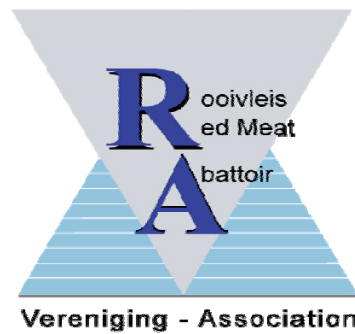




PROGRAM

**RVAV KONFERENSIE
LORD CHARLES HOTEL
SOMERSET-WES
6 MEI 2010**

**TEMA:
VEILIGE VLEISVERBRUIK
VIR U GENOT**



PROGRAMME

**RMAA CONFERENCE
LORD CHARLES HOTEL
SOMERSET WEST
6 MAY 2010**

**THEME:
SAFE MEAT FOR YOUR ENJOYMENT**



WOENSDAG 5 MEI 2010

10:40 : Gholfdag by Erinvale Gholfklub : Geborg deur LTL Konsultante

WOENSDAG 5 MEI 2010 VLEIS- EN WYNBUFFET

19:00 : Amptelike Openingsfunksie by Lord Neethling Restaurant, Neethlingshof Estate
Geborg deur Boehringer Ingelheim

Vleisskenkings : Roelcor, Mosstrich, Chalmar Beef, LAW Groep, Winelands Pork

Aanbieder: Francois Ferreira, geborg deur Eden Culinary School, George

DONDERDAG 6 MEI 2010

KONFERENSIE : Abattoir-registrasies geborg deur JARVIS

07:30 – 08:30 Registrasie

08:30 – 08:40 Verwelkoming : Gerhard Neethling: Hoofbestuurder: RVAV

08:40 – 08:50 Skriflesing en gebed : Milanie Vosloo

08:50 – 09:10 Openingspreker: Minister Anton Bredell, Minister van
Plaaslike Regering, Omgewingsake en Ontwikkelingsbeplanning

AFVALBESTUUR

09:10 – 09:30 Afvalbestuur-regulasies en die impak daarvan op die industrie:

Eddie Hanekom, Dept Omgewingsake en Ontwikkelingsbeplanning
09:30 – 09:50 Metodes van afvalbeskikking tans in gebruik deur die abattoirbedryf
met spesiale verwysing na afvalhoeveelhede per slageenheid
Dr Sarah Mutsinze, VPH, DAFF Vrystaat

09:50—10:20 Afvalbeskikking in Noord Ierland –The Eco-Energy Concept Green
Circle (EU) Ltd Oliver Hart, Green Circle

10:20 – 10:50 Tee

10:50 – 11:10 Kompostering van abattoir afvalprodukte

Dr Richard Daneel, Enviroserv

11:15—11:30 Alkaliiese Hydrolise as alternatief vir afvalbeskikking by
abattoirs: Piet Kruger, Waste Resolution Technologies

11:30 - 11:50 Vrae en besprekings

VERBRUIKER-BESKERMING

11:50—12:10 Verbruikerbeskermingswet – Die verantwoordelikhede van die
Vleisbedryf: Lauren Wilson, Spar

12:10—12:30 Verbruikerstendense in die Suid-Afrikaanse Voedselindustrie –
Toepassing in die Rooivleisbedryf:
Hester Vermeulen, Universiteit van Pretoria

12:30 – 13:30 MIDDAGETE

13:30 – 14:20 Motiveringspreker : Neil Steinman

14:20—14:45 Analise van die Suid-Afrikaanse Rooivleis-waardeketting:
Dr André Jooste, NAMC

14:45—15:00 Die voorvereistes vir 'n Nasionale Abattoir Evalueringkema:
HMS implementering: Dr Gerhard Neethling

15:00—15:10 Vrae en besprekings

15:10—15:30 **Tee**

DIEREGESONDHEID: Aanbiedings geborg deur Boehringer Ingelheim

15:30— 15:50 Vleisveiligheid en die verantwoordelike gebruik van antibiotika
in varkproduksie: Dr Pieter Grimbeek

15:50—16:10 Bepering van bakteriële kontaminasie op beeskarkasse d.m.v.
voorkomende maatreëls: Dr Hein Nel, Hoof Staatsveearts,
Uitvoerbeheer, Veeartsenydiens, Landbou Wes-Kaap

16:10—16:20 Vrae en besprekings

TEGNIES

16:20—16:40 Die bekendstelling van welsyntegnologie in die abattoirindustrie:
Rene Madelaire, Meat Processing Systems

16:40—16:50 Vrae en besprekings

19:00 DINEE : **Grand Ballroom, Lord Charles Hotel – Geborg deur SPAR
Gaskunstenaars : Waldo Lotz en orkes**



WEDNESDAY 5 MAY 2010

10:40 : Golfdag at Erinvale Golf Club : Sponsored by LTL Consultants

WEDNESDAY 5 MAY 2010 : MEAT AND WINE BUFFET

19:00 : Official opening function at Lord Neethling Restaurant, Neethlingshof Estate
Sponsored by Boehringer Ingelheim

Meat sponsors: Roelcor, Mosstrich, Chalmar Beef, LAW Group, Winelands Pork
Presenter: Francois Ferreira, sponsored by Eden Culinary School, George

THURSDAY 6 MAY 2010

CONFERENCE : Abattoir-registrations sponsored by JARVIS

PROGRAMME:

07:30 – 08:30 Registration
08:30 – 08:40 Welcoming : Gerhard Neethling: Manager: RMAA
08:40 – 08:50 Scripture and prayer : Milanie Vosloo
08:50 – 09:10 Opening speaker: The Hon Minister Anton Bredell, Minister of Local Government, Environmental Affairs and Development Planning

WASTE MANAGEMENT

09:10 – 09:30 Waste Management regulations and the impact thereof on the abattoir industry : Eddie Hanekom, Department Environment and Development Planning
09:30 – 09:50 Current methods of waste disposal in the abattoir industry with special reference to waste quantities per slaughter unit. Dr Sarah Mutsinze, VPH, DAFF Free State
09:50—10:20 Waste Management Solutions in Northern Ireland –The Eco-Energy Concept Green Circle (EU) Ltd Oliver Hart, Green Circle
10:20 – 10:50 Tea
10:50 – 11:10 Composting of abattoir by-products: Dr Richard Daneel, Enviroserv
11:10—11:30 Alkaline Hydrolysis as an alternative for waste management at abattoirs: Piet Kruger, Waste Resolution Technologies
11:30 - 11:50 Questions and discussions

CONSUMER PROTECTION

1:50—12:10 Consumer Protection Act – The responsibilities of the meat Industry: Lauren Wilson, SPAR
12:10—12:30 Consumer tendencies in the South African Food Industry – application for the red meat industry: Hester Vermeulen, University of Pretoria

12:30 – 13:30

LUNCH

13:30 – 14:20 Motivational speaker : Neil Steinman
14:20—14:45 Analysis of the South African red meat value chain
Dr André Jooste, NAMC
14:45—15:00 The pre-requisites of a National Abattoir Rating Scheme - HMS Implementation: Dr Gerhard Neethling
15:00—15:10 Questions and discussions
15:10—15:30 **Tea**

ANIMAL HEALTH : Presentations sponsored by Boehringer Ingelheim

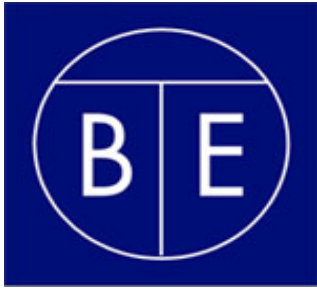
15:30— 15:50 Meat safety and the responsible use of antibiotics in pork production: Dr Pieter Grimbeek
15:50—16:10 Limiting bacterial contamination of cattle carcasses with preventative measures: Dr Hein Nel, Chief State Veterinarian, Export Control, Veterinary Services, Agriculture Western Cape
16:10—16:20 Questions and discussions

TECHNICAL

16:20—16:40 The introduction of welfare technology in the abattoir industry
Rene Madelaiire, Meat Processing Systems
16:40—16:50 Questions and discussions

19:00 DINNER **Grand Ballroom, Lord Charles Hotel - Sponsored by SPAR**
Guest artists : Waldo Lotz and band

BORGE /SPONSORS



Green Circle (EU) Ltd

