

RMAA Annual Conference and Congress: 20 – 22 May 2015 – The Lord Charles Hotel

We invite all abattoir owners, industry organisations, associated members and government to diarize this date for a conference with the Theme - Managing a changing meat safety environment .

The challenges of abattoir industry is not only restricted to the abattoir but also changing consumer preference , production systems certification systems and legislation in related spheres.

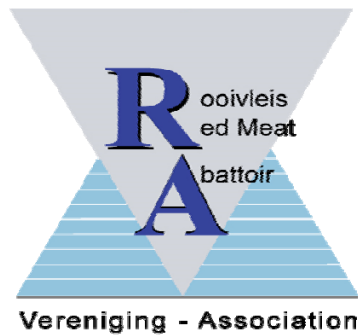
The speakers for 2015 RMAA Conference will address the legal responsibilities for abattoirs on residue monitoring, feedback on the latest international research on animal welfare, improved practices in abattoir design and equipment; prospects for the economic environment in secondary agriculture, water and energy demands. Please see below program for speakers.

Feedback during the congress of 22 May 2015 will include, the red meat statutory levy, current and proposed changes to the classification system, independent meat inspection, feedback on the Animal Disease situation including our FMD status, and research in the red meat industry.

As with previous conferences the RMAA will apply by SAVC for accredited CPD points to veterinarians and para-veterinary professionals.

Please contact us for more information or sponsorship and exhibition opportunities.





RVAV Jaarlikse Konferensie en Kongres 20 - 22 Mei 2015 - Die Lord Charles Hotel

Ons nooi alle abattoir-eienaars, industrie-organisasies, geassosieerde lede en die regering om hierdie datum vir 'n konferensie met die tema - Bestuur van 'n veranderende vleisveiligheid omgewing te dagboek.

Die uitdagings van abattoir bedryf is nie net beperk tot die abattoir nie, maar ook die verandering van verbruikers voorkeur, produksie stelsels, sertifisering stelsels en wetgewing in verwante terreine.

Die sprekers vir die 2015 RVAV Konferensie bespreek die wetlike verantwoordelikhede vir abattoirs oor residu monitoring, terugvoer oor die nuutste internasionale navorsing oor dierewelsyn, verbeterde praktyke in abattoir ontwerp en toerusting; die vooruitsigte vir die ekonomiese omgewing in sekondêre landbou; water en energie behoeftes. Sien asseblief hieronder program vir sprekers.

Terugvoer tydens die kongres van 22 Mei 2015 sluit in die roivleis statutêre heffing, huidige en voorgestelde wysigings aan die klassifikasie stelsel, onafhanklike vleisinspeksie, terugvoer oor die dieresiekte situasie insluitend ons FMD status en navorsing in die roivleisbedryf.

Soos met die vorige konferensies doen die RVAV aansoek by SAVR vir akkreditasie vir CPD punte vir veeartse en para-veterinêre beroepe.

Kontak ons asseblief vir meer inligting, of borgskap en uitstal geleenthede.



WEDNESDAY 20 MAY 2015

10:30 Golf Day at Erinvale: Sponsored by LTL Consultants

WEDNESDAY 20 MAY 2015 : WELCOMING FUNCTION

19:00 The Lord Charles Hotel
Meat sponsors: Tomis Meat; Morgan Abattoir; Mosstrich Abattoir

THURSDAY 21 MAY 2015

CONFERENCE : Abattoir-registrations sponsored by JARVIS

Managing a changing meat safety environment

PROGRAMME

07:30 – 08:30 Registration
08:30 – 08:40 Welcoming : *Ms Estelle van Reenen: Chairperson RMAA*
08:40 – 08:50 Scripture and prayer
08:50 – 09:20 Opening speaker—*Minister Senzeni Zokwana*

Economics *Prof. Mohammad Karaan Dean of Agrisciences at the University of Stellenbosch*
09:20 – 09:55 Prospects for economic environment in secondary agri-culture: Challenges for the red meat industry.
09:55—10:05 Questions & discussions

10:05 – 10:30 Tea

Environmental *Prof. Kobus van der Walt from the North-West University*
10:30 – 11:05 The future of the agriculture industry with prospects for energy and water in South Africa.

Food Safety Management
11:05 – 11:40 Legal responsibilities for abattoir owners on residue monitoring: Good Agricultural Practises related to the meat industry —*Swift Silliker Merieux Nutrisciences*
11:40—12:10 A consumer perspective on red meat; Legislative changes to red meat labelling—*Hester Vermeulen Consumer economist BFAP*
12:10—12:20 Questions & discussions

12:20 – 13:20 Lunch

13:20 – 14:00 Motivational speaker: *Prof. Piet Naude Director of The University of Stellenbosch Business School*

Animal Welfare *Prof. Louw Hoffman of the University of Stellenbosch*
14:00—14:35 Feedback on the latest international research regarding animal welfare and the influence of animal handling on the quality of meat.
14:35—14:45 Questions & discussions

14:45—15:05 Tea

Abattoirs
15:05—15:25 New development in cleaning of slaughtering and deboning areas —*PHT Tommy Anderson, Foamico, Denmark*
15:25 – 15:45 Improved practises in Abattoir design & equipment in European abattoirs: Why CO2 stunning in pigs remain the preferred method from a welfare point of view — *MPS*
15:45 – 16:05 By product sterilization methods approved approved by European law; A mindset change in the preparation and use of animal byproducts — *Haarslev*
16:05 – 16:20 Questions & discussions
16:20 – 16:30 Closing

19:00 DINNER **The Grand Ballroom - Sponsored by**
Guest artist: Mathys Roets
Meat Sponsors: Tomis Meat; Morgan Abattoir; Mosstrich Abattoir

WOENSDAG 20 MEI 2014

10:30

Gholfdag by Erinvale: Geborg deur LTL Konsultante

WOENSDAG 20 MEI 2014 — VERWELKOMINGSFUNKSIE

19:00

Die Lord Charles Hotel

Vleisborge: Tomis Meat; Morgan Abattoir; Mosstrich Abattoir

DONDERDAG 22 MEI 2014**KONFERENSIE**

Abattoir-registrasies geborg deur JARVIS & AgriSETA

Bestuur van 'n veranderende vleisveiligheid omgewing**PROGRAM**

07:30 – 08:30

Registrasie

08:30 – 08:40

Verwelkoming : **Me Estelle van Reenen: Voorsitter RVAV**

08:40 – 08:50

Skriflesing en gebed

08:50 – 09:10

Openingspreker—**Minister Senzeni Zokwana****Ekonomie**

09:20 – 09:55

Prof. Mohammad Karaan Dekaan van AgriWetenskappe aan die Universiteit van Stellenbosch

Vooruitsigte vir ekonomiese omgewing in sekondêre landbou: Uitdagings vir die rooivleisbedryf.

09:55—10:05

Vrae & besprekings

10:05 – 10:30**Tee****Omgewing**

10:30 – 11:05

Prof. Kobus van der Walt van Noord Wes Universiteit

Die toekoms van die landbou-industrieë met die vooruitsigte vir energie en water in Suid-Afrika.

Voedselveiligheid Bestuur

11:05 – 11:40

Wetlike verantwoordelikhede vir abattoireienaars op residue monitoring: Beste Landbou praktyke vir die vleisbedryf—**Swift Silliker Merieux Nutrisciences**

11:40—12:10

"n Verbruikersperspektief oor rooivleis; Regulatories veranderinge in rooivleis etikettering.— **Hester Vermeulen Verbruikerekonoom BFAP**

12:10—12:20

Vrae & besprekings

12:20 – 13:20**Middagete**

13:20 – 14:00

Motiveringspreker: **Prof. Piet Naude Direkteur van die Universiteit van Stellenbosch Bestuurskool****Diere welsyn**

14:00—14:35

Prof. Louw Hoffman van die Universiteit of Stellenbosch

Terugvoer oor die nuutste internasionale navorsing oor diere welsyn en die invloed van diere hantering van die kwaliteit van die vleis.

14:35—14:45

Vrae & besprekings

14:45—15:05**Tee****Abattoirs**

15:05—15:25

Nuwe ontwikkeling in die skoonmaak van slag en ontbening areas—**PHT Tommy Anderson, Foamico, Denmark**

15:25 – 15:45

Verbeterde praktyke in Abattoir ontwerp en toerusting in die Europese abattoirs:

Waarom CO2 verdoving in varke steeds verkies word in welsynoop punt bly —**MPS**

15:45 – 16:05

Goedgekeurde nuwe produk sterilisasie metodes in Europa; Veranderde denke in die voorbereiding en gebruik van diere byprodukte—**Haarslev**

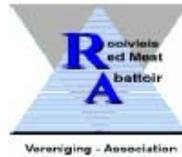
16:05 – 16:20

Vrae & besprekings

16:20 – 16:30

Afsluiting

19:00 DINEE**Die Grand Ballroom — Geborg deur****Gaskunstenaars : Mathys Roets****Vleisborge: Tomis Meat; Morgan Abattoir; Mosstrich Abattoir**



**ROOIVLEISABATTOIRVERENIGING
RED MEAT ABATTOIR ASSOCIATION**

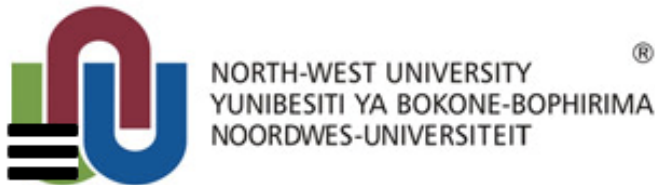
AGENDA

**VAN DIE 23^{STE} NASIONALE KONGRES
VAN DIE ROOIVLEISABATTOIRVERENIGING GEHOU OP VRYDAG
22 MEI 2015 TE LORD CHARLES HOTEL SOMERSET WEST**

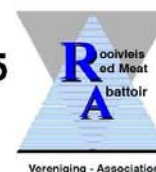
***OF THE 23rd NATIONAL CONGRESS
OF THE RED MEAT ABATTOIR ASSOCIATION HELD ON FRIDAY
22 MAY 2015 AT THE LORD CHARLES HOTEL, SOMERSET WEST***

1. OPENING EN VERWELKOMING / *OPENING AND WELCOMING*
2. TEENWOORDIGHEID EN KONSTITUERING / *PRESENCE AND CONSTITUTING*
3. GOEDKEURING VAN DIE NOTULE VAN DIE EEN EN TWINTIGSTE JAARVERGADERING GEHOU OP 23 MEI 2014 / *APPROVAL OF THE MINUTES OF THE TWENTY FIRST ANNUAL GENERAL MEETING HELD ON 23 MAY 2014*
4. SAKE VOORTSPRUITEND UIT VORIGE NOTULE / *MATTERS ARISING FROM PREVIOUS MINUTES:*
5. FINANSIËLE STATE / *FINANCIAL STATEMENTS*
6. JAARVERSLAG 2014 / *ANNUAL REPORT 2014*
7. VERKIESING VAN RAAD / *ELECTION OF BOARD*
8. TERUGVOER DEUR BEDRYF / *FEEDBACK FROM INDUSTRY*
 - a. Agricultural Products Standards Act – Meat Classification Regulations – **Department of Agriculture; Forestry and Fishery (DAFF)**; VPH / Animal Health
 - b. Red Meat Industry Forum (RMIF)
9. BESPREKINGSPUNTE / *DISCUSSION POINT*
 - a. Watersuiweringopsies by abattoirs; Projekterugvoer / Water purification at Abattoirs; Project Feedback – **Charles Fourie Eco Sat**
 - b. JSE Beef Contract
 - c. Independent Meat Inspection
10. SLUITING / *CONCLUSION*

RMAA Conference and Congress 2015 Sponsorship



RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015



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

Spesiale dieet versoek: / Special diet request:

Let wel alle pryse sluit uit BTW / Please note all prices exclude VAT

Registrasiefooi : **R1 800 /** Registration fee: **R1 800**

RVAV lede word geborg. Eerste persoon gratis, **R1050** per addisionele persoon van dieselfde abattoir. Nie-lede **R1800**

RMAA members are sponsored. First person free, **R1050** per additional person from the same abattoir. Non-members **R1800**.

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 - 20 Mei/May	Golf / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 21 Mei/May 08:30	Konferensie / Conference	
Donderdag/Thursday - 21 Mei/May 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	

BETALING:

Betaling moet asb voor 10 April 2015 ontvang word, andersins verval registrasie:

- Tjekbetaling in guns van RVAV of
- Elektroniese oorbetalings: **ABSA Lynnwoodweg, Tjekrekn 540 157 065 Takkode 632 005**

Faks asb betalingsbewys aan 012 – 3491240

Kansellasië van bespreking moet 7 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.

PAYMENT:

Payment to be received before 10 April 2015, otherwise registration is cancelled:

- Cheque in favour of the RMAA OR
- Electronic payment : **ABSA Lynnwood Road, account number 540 157 065 Branch code 632 005**

Please fax proof of payment to 012 – 3491240

Cancellation of booking must be received in writing 7 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.

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 10 April 2015**

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

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

Update of RMAA Database

The RMAA are in the process of updating our Abattoir database. Please update your information and fax it back to the RMAA. We also require a fax copy of your Abattoir Certificate.

ABATTOIR INFORMATION

Abattoir Name:		Abattoir RC Number:		VAT Number:	
Abattoir Postal Address:		Abattoir Physical Address:			
Telephone:	()	Fax:		()	
Unit Capacity:		Species:		Cattle •	Sheep •
				Pigs •	Calf •
				All •	

ABATTOIR OWNER

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

ABATTOIR MANAGER

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

TRAINING CONTACT (Person responsible for training at the abattoir)

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

FINANCE/ACCOUNTS CONTACT (Person responsible for payments at the abattoir)

Name:		Surname:	
Telephone:	()	Fax:	()
Cell:		E-mail:	

Office Use:

Filed: • Signed off: • System updated: • Copy of RC: • Signed: Date:

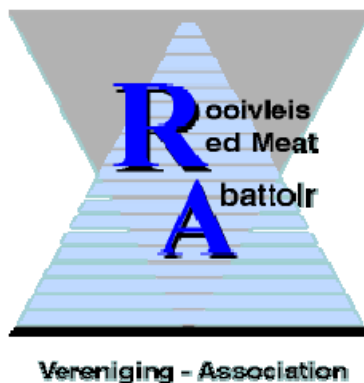


Meat contains a large amount of protein, which is beneficial in repairing / building of body tissues and the production of antibodies.

Meat is rich in iron, zinc and selenium. Iron helps in forming hemoglobin that transports oxygen to different parts of your body, zinc helps in tissue formation and metabolism as well as selenium breaks down the fat and chemicals in the body.

Vitamin A, B and D are commonly found in meat which promote good vision, stronger teeth and bones and it also support the central nervous system thus promoting mental health as well.

Another big benefit of eating meat is the maintenance of your skin's health.



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

