

## Red Meat Abattoir Association Conference and Congress 17—19 May 2017; Spier Wine Farms

The Red Meat Abattoir Association (RMAA) will be hosting our Annual Conference and Congress on the 17 – 19 May 2017 at the Spier Wine Farms in Stellenbosch with the Theme: ***Where Science Meets the Industry***

On the 17<sup>th</sup> May 2017 RMAA will be hosting a **Golf Day** Sponsored by LTL Group of Companies at Erinvale Estate from 11:00.

The **JSE** will be hosting a **Workshop** between 14:00 – 16:00 on the 17<sup>th</sup> May at Spier Wine Farms Manor House where Raphael Karuaihe from JSE will be discussing the partnership between JSE and RMAA for the second year and the three contracts namely the Futures Carcass Contract, the Wearer Contract and the Sheep Contract. Learn how you can use futures and options to fix your buying and selling price ahead of time.

The **RMAA Welcome Dinner** starts at 19:00 where one can interact and mingle with the industry players while enjoying extravagant food and glorious wine.

The **RMAA Conference** takes place on the 18<sup>th</sup> May 2017, with the following presentations and topics that will highlight current industry issues.

### ***Politics as a Risk Factor in Agriculture***

Theo Venter from the North West University

Theo Venter will discuss politics as a risk factor in agriculture, focusing on policy uncertainty, land reform and the current leadership and policy changes expected in the ANC towards December 2017.

Theo Venter is a political and policy specialist at the NWU School for Business and Governance and was previously Special Advisor in the Office of the Vice Chancellor of the North West University from 2004 until June 2016.



### ***A review of aspects relating to the consistent eating quality of beef; the interaction of abattoir procedures with pre-slaughter conditions***

Dr Phillip Strydom (PhD) Research Team Manager; Meat Science, Animal Production Institute ARC

This presentation will generally refer to abattoir related research in problem solving conducted over the past decade and will include studies on freezing and electrical stimulation – scenarios and interactions with pre-slaughter conditions, lairage time, futuristic (proteomics in carcass grading) and packaging. Dr Strydom will reflect on current problems but will also get feedback from the audience on current problems by way of a short questionnaire.



### ***Antibiotic stewardship - Global trends and international expectations; the responsibilities of food animal producers***

Prof. Moritz van Vuuren of the University of Pretoria

Bacterial resistance against antibiotics received meaningful global attention during the past two decades, both from the perspective of creating awareness of the implications of the emergence of resistance for humans and animals, and to promote antibiotic stewardship to improve the outcomes for humans and animals suffering from bacterial infections and limit emergence of resistant pathogens. There is now general consensus among the international and national organizations, that drive these efforts, that the awareness created during the past few decades, must now translate into action. In terms of the control of the development of resistance, the question arises who must take the responsibility? In the domain of food-producing animals, it includes food animal producers, veterinarians, the pharmaceutical industry and the regulatory authorities and requires the promotion of good practices in food and agriculture systems with respect to the use of antibiotics.



### ***Modernising Meat Safety in South African Meat Industry; New thinking on old practices***

Dr. Leon Bekker from the Tshwane University of Technology

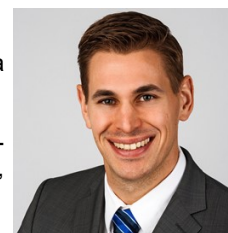
Dr Bekker will look at various abattoir practices and how the application of these principles have changed with the modernisation of the industry but also the expectancies of our industry. This include carcass washing, livestock handling, prevention or minimisation of contamination.

### **Planning method for abattoirs and meat processing plants & Advantages of a master planning by Lissner**

Dennis Lissner from Lißner engineers+architects in Germany

Dennis Lissner will discuss the most important factor in a processing plan and the planning of a meat processing plant as it is currently applied in

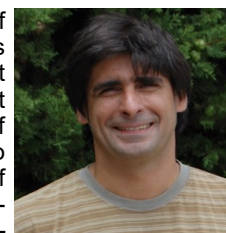
Lißner engineers+architects does the planning and project management for new buildings, conversions and extensions, planning and implementation, Technical Instructions relating to Waste Water, energy management, risk analyses, preventive maintenance and servicing programmes.



### **Best welfare practice in the abattoirs**

Dr Antonio Velarde, Head of the Animal Welfare Subprogram in IRTA (Institute for Food and Agricultural Research and Technology-Spain) and member of the Animal Health and Animal Welfare Panel of the European Food Safety Authority (EFSA).

Pre-slaughter handling refers to the interaction between humans and animals during the phases of unloading, lairage, moving to the place of stunning, and stunning and slaughter. Potential stressors include fasting and water deprivation, mixing of unacquainted individuals, exposure to a different environment, noise, forced physical exercise and extremes of temperature and humidity. Lairage at abattoirs permits animals to recover from the stress and physical activity resulting from deprivation of food and water, handling on the farm, loading, transport and unloading, which can be beneficial to meat quality and welfare. However, the benefit of providing animals with a resting time can be lost if the animals are subjected to poor handling and stressful environmental conditions in lairage. To safeguard animal welfare at the abattoir, pre-slaughter handling should guarantee the 4 basic requirements for animal welfare defined by Welfare Quality®:



- 1) Good feeding (absence of prolonged hunger and thirst)
- 2) Good housing (comfort around resting, thermal comfort, and ease of movement)
- 3) Good health (absence of injury, disease, and pain induced by management procedures)
- 4) Appropriate behaviour (expression of social and other behaviours, good human-animal relationships, and absence of general fear)

The indicators and evaluation of unconsciousness will also be discussed and guideline information provided as part of the presentation.

**New Zealand Abattoirs** – How to maximise your abattoir standards and shelf life—Michael J Nidd, Specialist process designer and advisor for the Mina Slaughterhouse design – the largest abattoir in the world.

This discussion will highlight the processes New Zealand abattoirs follow that enable them to export over 90% of their stock. Highlights will include from livestock delivery methods, handling and preparation to dressing techniques and all the way to boxing: size, cuts, air infiltration and logistics optimisation.

Dr Marthiens Wolhuter, Deputy Director: Export Control, Western Cape Province will discuss the **Obstacles and Opportunities in the Export market**

While the men deal with the business side the ladies will enjoy the morning on the 18<sup>th</sup> May embarking on a **Ladies Program** where they will embrace their culinary skills playing and experimenting with butter cream icing, cream cheese icing and fondant while enjoying a little wine...

The **Gala Dinner** will take place on the 18<sup>th</sup> May 2017 around 19:00 where the awards and prizes will be handed out to the learners and abattoirs that excelled in 2016 while enjoying selected red meat dishes. These awards will include abattoirs who contributed financial support to the training of employees and best learner in the field of Meat Examiner Learnership, GAP Learnership, HMS HACCP & ISO22000 and Lead Auditor

The Association has also invited researchers to a poster display of research conducted in the field of Abattoir technology, Meat science, Value adding and Consumerism over the past 5 years.

On the 19<sup>th</sup> May 2017 at the **RMAA Congress**, the industry will receive feedback from the industry and department on matters of importance in the industry the past year.

The following topics will be discussed at the Congress,

- Independent Meat Inspection Services,
- Residue Monitoring - Establishment of Public Private Partnership with Industry,
- Waste Management in the abattoir industry - Defining of By-Products in the Waste Management Regulation,
- Animal Identification Recording and Traceability,
- Welfare guidelines for the Abattoir Industry
- National Standards in the Abattoir Industry concerning the Hygiene Assessment and Meat Inspection service delivery
- Research priorities in the abattoir industry

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