

## Red Meat Abattoir Association Conference and Congress 13—15 June 2018; Spier Wine Farms

The Red Meat Abattoir Association (RMAA) will be hosting our Annual Conference and Congress on the 13—15 June 2018 at the Spier Wine Farms in Stellenbosch with the Theme: **To Measure is to Manage: Risk Assessment in the Abattoir Industry**

The RMAA Conference is recognised for SAVA CPD points, where individuals will receive an accredited certificate for attending.

On the **13<sup>th</sup> June 2018** RMAA will be hosting a **Golf Day** Sponsored by LTL Group of Companies at Erinvale Estate from 11:00.

From 14:00—16:00 on the **13<sup>th</sup> June 2018** a **JSE Workshop** will be held at Spier Wine Farms Manor House where Raphael Karuaihe from JSE will be discussing the Futures Contracts on the JSE

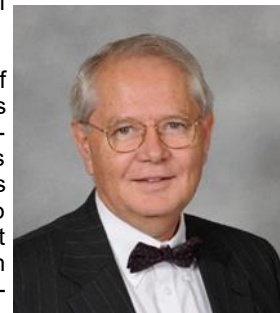
The **RMAA Welcome Dinner** sponsored by Kentmaster will be held at **Neethlingshof Estate** and will start at 19:00 where one can interact and mingle with the industry players while enjoying extravagant food and glorious wine.

The **RMAA Conference** takes place on the **14<sup>th</sup> June 2018**, with the following presentations and topics that will highlight current industry issues.

**South Africa: Prospects for a Country in Economic Trouble**—Prof Jannie Rossouw; Professor of Economics and Head: School of Economic and Business Sciences, University of the Witwatersrand

An overview of policy questions facing the country and some views on business and political prospects.

Prof Rossouw has completed his M.Com (Economics) and MBA degrees at the University of Pretoria, and there after he completed a PhD degree at the University of KwaZulu-Natal. His research focused on inflation in South Africa. His areas of specialisation are inflation perceptions and inflation expectations, ownership structures of central banks with private shareholders and fiscal sustainability in South Africa, with a focus on South Africa's looming fiscal cliff. This latter research was the first to highlight the danger of South Africa facing a fiscal cliff owing to growth trends in civil service remuneration, social grant expenditure and interest on government debt. He is a member of the SA Akademie vir Wetenskap en Kuns (L.Akad.SA) and serves on its Audit and Risk Management Committee. He chairs the Audit and Risk Committee of the Afrikaans Language Museum and Monument.



**The occurrence and management of microbiological risks during the conversion of livestock to meat; an update of current research** — Prof Pieter Gouws Vice Dean (T&L) / Professor: Food Science Faculty of AgriSciences, Stellenbosch University.

The contamination of food by microorganisms is a worldwide public health concern. Most countries have documented significant increases over the past few decades in the incidence of diseases caused by microorganisms in food, including pathogens such as Listeria, Salmonella, and enterohaemorrhagic Escherichia coli. The control of pathogens starts as early as possible, during food production and processing. The occurrence and management of these pathogens will be discussed.

Prof Gouws is a professor in the Department of Food Science at Stellenbosch University, and his current research focuses on novel and innovative applications for the detection and control of unwanted bacteria in food. He is also the Vice Dean for Teaching and Learning in the Faculty of AgriScience at Stellenbosch University. Prof Gouws is also the South African representative on the International Commission of Food Microbiology and Hygiene (2008 to present). The purpose of his research is to use biotechnological techniques to improve the microbial safety of food.



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**Managing Abattoir Waste** - Morten Hald; Senior Trade Officer: Royal Embassy of Denmark, Pretoria

A Country of 30 million pigs, 2 millions heads of cattle but only 5 million people may have *some answers!* South Africa is running out of landfill space suitable for potent organic waste such as the waste streams generated by the abattoir industry. Stricter environmental legislation, increased landfill tipping fees and CAPEX constraints in the industry has created a perfect storm for the abattoir industry. The global sustainability goals are impacting all industries and the above perfect storm is not unique to SA, but constitute a globally acknowledged challenge but also a challenge being addressed by globally driven innovation and above all workable, financially viable solutions. Some of the best and most adaptable solutions for managing abattoir waste comes from Denmark. A small country of 5 million people, 30 million pigs and 2 million heads of cattle.

A brief solution overview including biogas from AD, gasification and pyrolysis, rendering, drying and fertilizer solutions. Business case: Solution CAPEX and OPEX versus energy outputs (power, heating, cooling), fertilizer output, savings in current waste management, environmental benefits. He will discuss funding options relevant to South Africa. Next Steps: Bilateral engagements and research with the industry, project development based on actual member challenges.

Morten specialises in executive management, sales and business development of advanced technology systems and solutions, predominantly in emerging and frontier markets. He has extensive senior level experience in the telecommunication, energy management and renewable energy sectors. He has a documented ability to drive international sales and business development of integrated technology systems, solutions and services to a highly demanding portfolio of corporate and government clients in over 35 countries. Other positions and skills includes: Director at Brayfoil Technologies (Pty.) Ltd, South Africa since May 2017 and also the Co-Founder and Director at Utility Value Engineering (Pty.) Ltd, South Africa since September 2014.



**Effective Cleaning at abattoirs to combat emerging pathogens and avoid product contamination** — Elizma Ackermann PhD candidate, Stellenbosch University

Elizma completed MSc Food Science from Stellenbosch University in 2017 under supervision of Prof Pieter Gouws. Her research was done regarding the Survival and Proliferation of *Listeria monocytogenes* in a South African Ready to eat food factory.

She is currently a PhD candidate furthering the research into L.mono in the South African food processing environment.



**Emerging pathogens and the consumer: Managing Public Health Concerns** — Bruce Clark Lawyer: Marler Clark – The Food Safety Law Firm [Seattle, Washington]

The science and law behind pursuing food illness claims. He will emphasize the rapid evolution of public health surveillance of food pathogens, the law that allows consumers to sue food producers, and human consequences of pathogens potentially found in red meat. He will illustrate these issues with commentary on the Tiger Brands listeriosis outbreak, and the critical importance of keeping current on the relevant science.

Bruce Clark is an American lawyer, who litigates foodborne illnesses cases across the US. He has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions. He did defense work at the Seattle firm Karr Tuttle Campbell for nearly 15 years before he joined his present partners in a practice devoted to representing injured persons. In 1993, he became involved in foodborne illness litigation as an attorney for Jack in the Box restaurants in its *E. coli* O157:H7 personal injury litigation. The Jack in the Box litigation spanned more than four years and involved more than 100 lawsuits in four states. Since that time, he has been continuously involved in food and waterborne illness litigation involving bacterial, viral, and parasitic agents in settings ranging from large scale outbreaks to individual cases. These include cases involving, among other pathogens, *E. coli*, *Salmonella*, *Listeria*, *Shigella*, *Campylobacter*, hepatitis A, and *Cryptosporidium*. He has extensive expertise in the medical, microbiological, and epidemiological aspects of foodborne illness cases gleaned from more than a decade of working with leading experts across the country. He also has a special interest in the hemolytic uremic syndrome (HUS), a rare complication of Shiga toxin producing *E. coli* bacterial infections. From his background as a defense attorney, he possesses practical insight into the functioning of corporations and their insurers.



**Balancing the South African Meat Market with Import & Export** — George Southey

**Responsibilities of the abattoir owner in skills development at abattoirs** - Frikkie Fouché; Acting CEO: AgriSETA

**Background to FSSC22000 Food Safety Management Program: Additional requirements - Food defense** —Thea Laufs from LTL Group of Companies

Thea started her practical at Bull Brand Foods in the laboratory where she later became the Laboratory and Quality Manager. The industries that she was responsible for were mostly the Food Industry covering all product types from bakery, meat, dairy, confectionary etc. Thea has her own Consulting company since 1996, specializing in Quality Control, Quality Assurance and also covers aspects such as Product Development, Laboratory Analysis, Training Courses, Auditing and many more. During all the years she has participated in talks at different conferences, writing articles for magazines and assisted in the updating of the national standards with the SABS committees.



**Feedback from Red Meat Industry Forum** - Michelle de Lange; General Manager RMIF

An overview of the RMIF’s activities over the past financial year and an update on pertinent matters that the RMIF have been pursuing on behalf of the Red Meat Industry over the same period

Michelle de Lange is a qualified animal scientist and the general manager of the Red Meat Industry Forum. Her work experience stretches over 15 years and includes being liaison officer, general manager, nutritional advisor, team leader, brand portfolio manager, skills trainer and life coach. Her area of speciality is agriculture and change management with an emphasis on driving process. She is an administrator, a facilitator, a scientist, meticulous and passionate about agriculture and people. Michelle joined the Red Meat Industry Forum in February 2012 and her mandate represents the interests of the extensive and complex Red Meat value chain of South Africa. The Red Meat Industry Forum strives to foster and promote the image of the Red Meat industry to encourage the confidence and respect of the public in general



**The RMAA Congress will take place on the 15th June 2018**

During the Congress feedback will be provided on:

- Independent Meat Inspection Services
- Residue Monitoring Pilot Project
- National guidelines for CCS veterinarians at abattoirs
- Draft Game Regulations
- Hygiene Assessment at Abattoirs
- Welfare guidelines for the abattoir industry
- Maintenance of stunning equipment - Jarvis
- Handling of abattoir by products – proposed regulations



Welcome to the  
**RED MEAT  
ABATTOIR  
Association**

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

# Red Meat Abattoir Association Conference and Congress Sponsors

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



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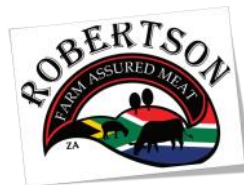
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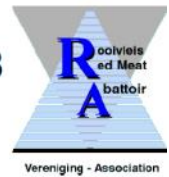
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**RVAV KONFERENSIE 2018 / RMAA CONFERENCE 2018**  
**REGISTRASIE / REGISTRATION**  
**SPIER WINE FARM**  
**13 – 15 JUNIE / JUNE 2018**



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Naam van instansie Name of company	Selno. Cell nr.
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Faksno Fax No	E-pos E-mail
South Africa Veterinary Council (SAVC) No:	

Health Professions Council of South Africa (HPCSA) No:

**Spesiale dieet versoek: / Special diet request:**

**Let wel alle pryse sluit 15% BTW in / Please note all prices include 15% VAT**

Registrasiefooi / Registration fee: **R2 657.65**

**RVAV Abattoir Lede** word geborg deur **JARVIS**. Eerste persoon gratis / **RMAA Abattoir Members** are sponsored by **JARVIS**

**R1 547.90** per addisionele persoon van dieselfde **abattoir** /  
per additional person from the same **abattoir**

**R2 657.65** vir nie abattoir lede nie / for non-abattoir members



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Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:

Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 13 June 11:00	Gholf / Golf	
Woensdag/Wednesday - 13 June 14:00	Werkswinkel / Workshop	
Woensdag/Wednesday - 13 June 19:00	Verwelkomingsfunksie / Welcoming function <b>Neethlingshof</b> <b>Unfortunately, Fully Booked</b>	
Donderdag/Thursday - 14 June 07:30	Konferensie / Conference	
Donderdag/Thursday - 14 June 08:30	Damesprogram / Ladies Programme (Not attending the Conference) Naam / Name:	
Donderdag/Thursday - 14 June 19:00	Galadinee / Gala dinner <b>Spier Wine Farms</b> Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 15 June 08:30	Kongres / AGM	

**BETALING / PAYMENT:**

**Betaling moet asb voor 1 Junie 2018 ontvang word / Payment to be received before 1 June 2018**

Elektroniese oorbetaling / Electronic payment: : **ABSA Lynnwood Road, account number 540 157 065 Branch code**  
E-pos asb betalingsbewys aan / Please email proof of payment to [marketing@maa.co.za](mailto:marketing@maa.co.za)

*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.*

**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

E-pos asb die voltooië vorm na / Please email the completed form to [marketing@maa.co.za](mailto:marketing@maa.co.za) – Voor/before 11 May 2018

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