



NEWSLETTER
JUNE 2024



Welcome to the
RED MEAT
ABATTOIR
Association

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Congratulations to Angela Thokozile Didiza's appointment



Ms Angela Thokozile Didiza has been elected as the Speaker of the National Assembly as of 14 June 2024. She served as the Minister of Agriculture, Land Reform, and Rural Development during the Sixth Parliament.

Ms Didiza also served as Minister for Public Works from 22 May 2006 until 2008. Prior to this appointment, she was Minister for Agriculture and Land Affairs from 17 June 1999 until 22 May 2006 and Deputy Minister of Agriculture from May 1994 until June 1999.

30th RMAA Conference and Congress 2024



On behalf of the Board of the Red Meat Abattoir Association

we wish to thank all delegates, sponsors & exhibitors for their attendance and support during the RMAA Conference & Congress 2024.

We express our gratitude to all the speakers for their invaluable

contributions to our event.

Mr Niel Venter, Chairman of the RMAA extended a warm welcome to delegates, both in-person and online to the 30th RMAA Conference and Congress 2024. He acknowledged the Red Meat Industry's resilience and adaptability for more than 30 years, in the face of evolving challenges. Mr Venter also gave special recognition to Mr Dipepeneng Serage, who represented Minister Thoko Didiza from The Department of Agriculture, Land Reform, and Rural Development. Notable attendees from the National Department included Dr Mpho Maja, Dr Caroline Gibbs, Dr Edson Goremucheche, Mr Stephen Brown, as well as representatives from various provinces. Mr Venter acknowledged industry role-players which included the CEO and board members of the RMIS; RPO, SAMPA as well as abattoir and feedlot owners. The event sponsors were acknowledged with gratitude, including AgriSETA, JARVIS, NutroChem, ATK Products, Meat Matrix, LTL Group, SCIP Engineering Group, and Woolworths.

Reverend Leon Cronje, NG Welgelegen – Stellenbosch began by emphasizing the harmony present in God's creation. He highlighted the global challenge of maintaining harmony in the world, ensuring freedom and the production of nutritious food for all while being responsible and sustainable. Quoting Genesis 3:19, he reflected on humanity's impact on creation, stressing the need to recognise our interconnectedness, vulnerability, and power. Reverend Cronje urged for alignment with God's creation, emphasizing our role to serve and nurture the earth. He concluded with a prayer, underscoring the importance of stewardship and harmony within our environment.

Mr Dipepeneng Serage, Deputy Director General – Agricultural Production, Biosecurity and Natural Resources, Disaster Management - Department of Agriculture, Land Reform & Rural Development *presented as our opening speaker* by thanking the industry, and conveyed greetings from the Minister, Ms Thoko Didiza from The Department of Agriculture, Land Reform, and Rural Development. He noted apologies from the Minister, who provided a video presentation, and from the



Director General, Mr Mooketsa Ramasodi. Mr Serage expressed gratitude to the Industry for their efforts in facilitating with the exports to Saudi Arabia and encouraged continued public-private partnership collaboration. He stressed the importance of traceability in the protein industry for trade purposes, highlighting the opening of new markets under challenging circumstances. He called for improvements in protein production, feeding practices, and animal husbandry to meet evolving global standards.

The Department is actively working on a traceability system and plans to release a consultation draft regulation for traceability and animal identification. Mr Serage mentioned the CEO forum where industry leaders and Government discuss livestock industry matters. Regarding Foot and Mouth Disease (FMD), he acknowledged that the problem has been clearly defined but emphasized the need for solutions. He assured that the Department's offices are open and ready to engage.

Minister Mrs Thoko Didiza, The Department of Agriculture, Land Reform, and Rural Development addressed the audience via a virtual presentation with opening remarks. She highlighted the importance of such events in providing guidelines and updates on the red meat industry's successes and reflecting on challenges that threaten the sustainability of the industry from policies, markets, and veterinary perspectives.

Globally, beef is the third largest source of animal protein, representing 21% of total meat consumption, while in South Africa, beef accounts for 23% of meat consumption, second only to poultry. Over 90% of South African beef is consumed domestically, although exports are becoming increasingly crucial for the industry's growth and sustainability. With 41% of the national herd in the informal sector, there are significant opportunities for inclusive growth. Since 2016, South Africa has transitioned from being a net importer to a net exporter of beef. Minister Didiza emphasized the importance of improved partnerships between producers, feedlots, abattoirs, and the Government.

A task team was appointed to strengthen the animal disease management systems, and the report gives guidance thereof. Regarding African Swine Fever (ASF), it has spread beyond known barriers, even the occurrence of the vector tick. Regarding Foot and Mouth Disease (FMD), only one unit in Humansdorp tested positive, with another property highly suspected. The unfortunate issue is that the disease has occurred in a highly cattle dense area affecting to a large extent, dairy production in the Eastern Cape Province. Minister Didiza also provided a brief overview of the current status of FMD and Avian Influenza.

Minister Didiza thanked the industry for facilitating the Saudi Arabian and Iranian Veterinary Services audits and highlighted the need to discuss welfare matters related to live animal exports by sea. She wished the Congress well and congratulated the organizers on the 30th RMAA Conference and Congress 2024.

Mr Wandile Sihlobo, Chief Economist of the Agricultural Business Chamber of South Africa (Agbiz), delivered a presentation on *The Current Economic Climate in Agriculture; Current and Future Agricultural Policies (Reflections on South Africa's agriculture in the first 30-years of democracy and some current realities)*.

Mr Sihlobo indicated that during the first 15 years of democracy, there was notable optimism with economic growth over 3%, unemployment reduced to 22%, significant infrastructure development, and GDP per capita surpassing \$8,000. However, the last 15 years have been marked by a financial crisis leading to poor economic performance, making South Africans 13% poorer. Some provinces have remained relatively poorer, voter participation has declined, and there is growing despair in governance, with polling not accurately reflecting election outcomes.

South Africa's economy is not expected to grow beyond 2% over the next 3-5 years which means consumer demand and unemployment challenges will persist. However, the agricultural economy has more than doubled in volume and value since 1994, driven by heavy investment of owners into their businesses, genetics, and agrochemicals, with over half of the production exported. South Africa ranked as the 32nd largest agricultural exporter in 2023, the only African country in the top 40 of the world's largest exporters. The agricultural output mix remains steady in poultry and cattle, with livestock comprising half of the agricultural economy. Since the launch of the National Development Plan (NDP) in 2012, substantial expansion has brought the country closer to meeting commodity targets by 2030, though inclusivity remains low with black farmers representing less than 10% of the average. Progress in land reform is nearing the 30% target, but challenges such as heavy drought, port issues, deteriorating infrastructure, rising export protectionism, animal disease outbreaks, geopolitical tensions, municipal weaknesses, and weak consumer spending power hinders inclusivity.

The Agriculture and Agro-processing Master Plan (AAMP) outlines essential actions for growth, including releasing 2.5 million hectares of state-held land to beneficiaries, improving animal health policies through Ministerial Special Task Team guidelines, enhancing collaboration on irrigation water policy and improving agricultural statistics which are critical for advancing the sector.

Mr Sihlobo concluded with the fact that South Africa's agricultural growth is largely export-led, with rising protectionism posing a new challenge, and highlighted the need for improved leadership and efficient implementation of current policies to drive future growth.

Dr Mpho Maja, Director: Animal Health, Department of Agriculture, Land Reform and Rural Development, *provided feedback on the Background to Animal Health Matters; The Current FMD Status in South Africa and Current International Trends for FMD Control.*

Dr Maja began with a summary of all the Foot and Mouth Disease (FMD) outbreaks since 2019. South Africa's FMD Free Status without vaccination was suspended in January 2019 due to an outbreak in Limpopo, followed by additional outbreaks reported in the Free State, North West, Mpumalanga, Gauteng, and KwaZulu-Natal Province. In 2021, South Africa's FMD Free Status was revoked, which now required a full dossier and surveillance to regain the status. Routine surveillance, conducted annually, continued, with seropositive cattle detected in the North West during one such inspection in October 2023. While no circulating virus was found, neighbouring farms were quarantined. The farm remains under quarantine until either the affected animals are slaughtered or surveillance is conducted 12 months down the line.



Vaccination is not carried out in the KwaZulu-Natal protection zone, while vaccination occurs in Limpopo and Mpumalanga protection zones closest to the Kruger National Park and routine surveillance is conducted every 4 months aiming to cover the entire population.

In January 2024, cases of FMD were reported in the protection zone of Mpumalanga, with the preliminary closing date set for the 26th May 2024. Standard control measures, including quarantining the affected areas and vaccinating dip tanks, were implemented to prevent the spread of the virus. There was no evidence that the virus was persisting.

In February 2024, another case was reported in Frankfort, Free State, where suspect old lesions were observed on cattle inspected before introduction into a feedlot. Although serology indicated positivity on SPC ELISA (SAT 1 and 3), no virus was detected despite intensive tonsillar brush sampling. The farm was quarantined, neighbouring farms were placed under quarantine and surveillance was conducted. The case was reported to the World Organisation for Animal Health (WOAH) due to public exposure on social media. This case is still open. The neighbouring farms' quarantine was lifted, however, the affected farm will remain under quarantine until the cattle have been slaughtered. In the north of Kwazulu-Natal, five new positive locations were identified, with dip tanks placed under quarantine and vaccination efforts underway.

In April 2024 a dairy farm in the Eastern Cape showed clinical signs of FMD with positive SAT 3 results. The farm and neighbouring farms were placed under quarantine, with vaccination implemented on the 8th May 2024. This outbreak underscores the importance of vigilance in animal sourcing and adherence to disease prevention regulations.



PHOTO: Dr Mpho Maja, Dr Kabols le Riche, Mr Gerrie Oberholzer, Ms Estelle van Reenen, Mr Dipepeneng Serage, Mr Niel Venter, Dr Edson Goremucheche and Dr Caroline Gibbs.

The Red Meat Abattoir Association would like to acknowledge the previous three board members: Dr Kabols le Riche, Mr Gerrie Oberholzer and Ms Estelle van Reenen as well as the current chairman: Mr Niel Venter, as well as the Delegates from the National Department: Dr Mpho Maja, Mr Dipepeneng Serage, Dr Edson Goremucheche and Dr Caroline Gibbs.

The Big Debate



To Vaccinate
Or
Not to Vaccinate

In the debate over vaccination against FMD, **biosecurity emerges as a paramount tool in disease prevention**. While vaccination reduces the severity of clinical symptoms, it complicates surveillance efforts, as distinguishing between infection and vaccination via serology is challenging without specific markers. The World Organisation for Animal Health (WOAH) emphasizes stringent measures for managing vaccinated cattle, calling for compulsory vaccination with appropriate strains and 100% coverage.

FMD Free With Vaccination

- There is proof that for 12 months: **countrywide surveillance**.
 - No transmission of FMD virus
 - No infection with FMD virus
- The veterinary authority has knowledge of, and authority over all herds of domestic AND wild susceptible animals. **Fully implemented id system for domestic and game herds**
- Vaccination is compulsory with adequate vaccine coverage. **Vaccine cost and logistics and cost of administration**
- Vaccination with vaccine containing appropriate strains. **BVI vaccine not South African strains. Local vaccine - timeframe up to production.**
- Measures are in place to prevent virus introduction. **Border management agency and import requirements (in place).**
- There is proof for 24 months that sufficient surveillance has been implemented to exclude: **countrywide surveillance**.
 - No transmission of FMD virus
 - No infection with FMD virus

Additionally, proof of extensive surveillance and prevention measures is required for 12 and 24 months respectively as well as a fully implemented Identification system for all cloven-hooved animals. Challenges such as unprecedented outbreaks since 2019, non-compliance by livestock owners, and under-resourced veterinary services hinder control efforts. Despite the advantages of reducing virus load and limiting financial losses, vaccination presents drawbacks, including diagnostic complexities and the potential for vaccinated animals to become carriers. Dr Maja concluded that the way forward involves intensifying surveillance, enhancing communication on FMD and biosecurity, updating control measures, and continuing the Livestock Identification Program rollout. Additionally, regulations enforcing isolation before herd introduction and placing responsibility on producers to prevent disease introduction are imperative.

Dr Caroline Gibbs, For Directorate: Animal Health, Department of Agriculture, Land Reform and Rural Development, provided feedback on the Status of Current Red Meat Exports and Prioritization of New Markets

Dr Gibbs provided an overview of market access requests for export and clarified industry inquiries regarding beef exports to China. She noted that municipal districts approved by the General Administration of Customs of the People's Republic of China (GACC) as FMD-free and eligible for export to China were based on the disease status at the time of the 2023 inspection.

MARKET ACCESS REQUESTS FOR EXPORT CONTINUED

The Department is preparing an updated list of municipal districts for GACC approval.

Country	Commodity	Status
Hong Kong	Beef	Hong Kong requested clarification regarding the veterinary health certificate. Feedback was provided on 2 May 2024.
Singapore	Beef, sheep meat and pork	South Africa is compiling the additional information which was requested by Singapore in April 2023.
Kenya	Beef, Sheep and goat meat, pork and poultry meat	South Africa invited Kenya to perform a verification audit. SA requested import requirements. No further communication received.
Israel	Beef	An Industry Representative is assisting with the completion of the questionnaire.
Taiwan	Beef	A questionnaire was received from Taiwan awaiting completion.
Indonesia	Beef	A questionnaire was received from Indonesia. It is in the queue for completion.

For exports to the Kingdom of Saudi Arabia, farms and feedlots must contact their local provincial State Veterinarian for inspection. If requirements are met, the provincial veterinarian will submit inspection reports and recommendations to the National Department. Starting 1st June 2024, exports of beef and sheep meat to the Kingdom of Saudi Arabia will be limited to livestock from registered farms or feedlots, with prompt application submissions encouraged.

MARKET ACCESS REQUESTS FOR EXPORT

Country	Commodity	Status
Saudi Arabia	Beef, sheep and goat meat	The market has been opened by the SFDA. VPN 59 and Addendum B
China	Beef	China has opened the market for specific municipalities.
Iran	Beef and sheep meat	The market has been opened. Exports only allowed from Northern, Western and Eastern Cape provinces.
eSwatini	Beef	Letter sent to the Chief Veterinary Officer to request re-opening the market. Response was received requesting FMD free compartments to supply cattle for slaughter and abattoirs may only source cattle from compartments.
Malaysia	Beef	Struggling to get a response from the Malaysian veterinary authority. Have requested assistance from the South African Embassy in Malaysia.
Seychelles	Red meat	Letter resent to the Chief Veterinary Officer on 10 April 2024 to request negotiation of the import requirements regarding FMD.

Dr Edson Goremucheche, For Directorate: Veterinary Public Health, Department of Agriculture, Land Reform and Rural Development, *provided feedback on Veterinary Public Health Matters*

Dr Goremucheche provided feedback on various Veterinary Public Health (VPH) matters, focusing on Market Access, Hygiene Assessment System (HAS), Independent Meat Inspection, Microbiological Monitoring – VPN/52, Chemical Residue Monitoring Programme, Chemical Sterilisation as well as the SOP: Slaughter of brucellosis positive or cattle of unknown status.

He emphasized the importance of complying with international trade rules and the Sanitary and Phytosanitary Measures (SPS) Agreement to access foreign markets. Market access requires demonstrating equivalence in sanitary measures, negotiating veterinary health certificates after a request and potential verification audits. The Hygiene Assessment System (HAS) document is a crucial tool in facilitating market access.

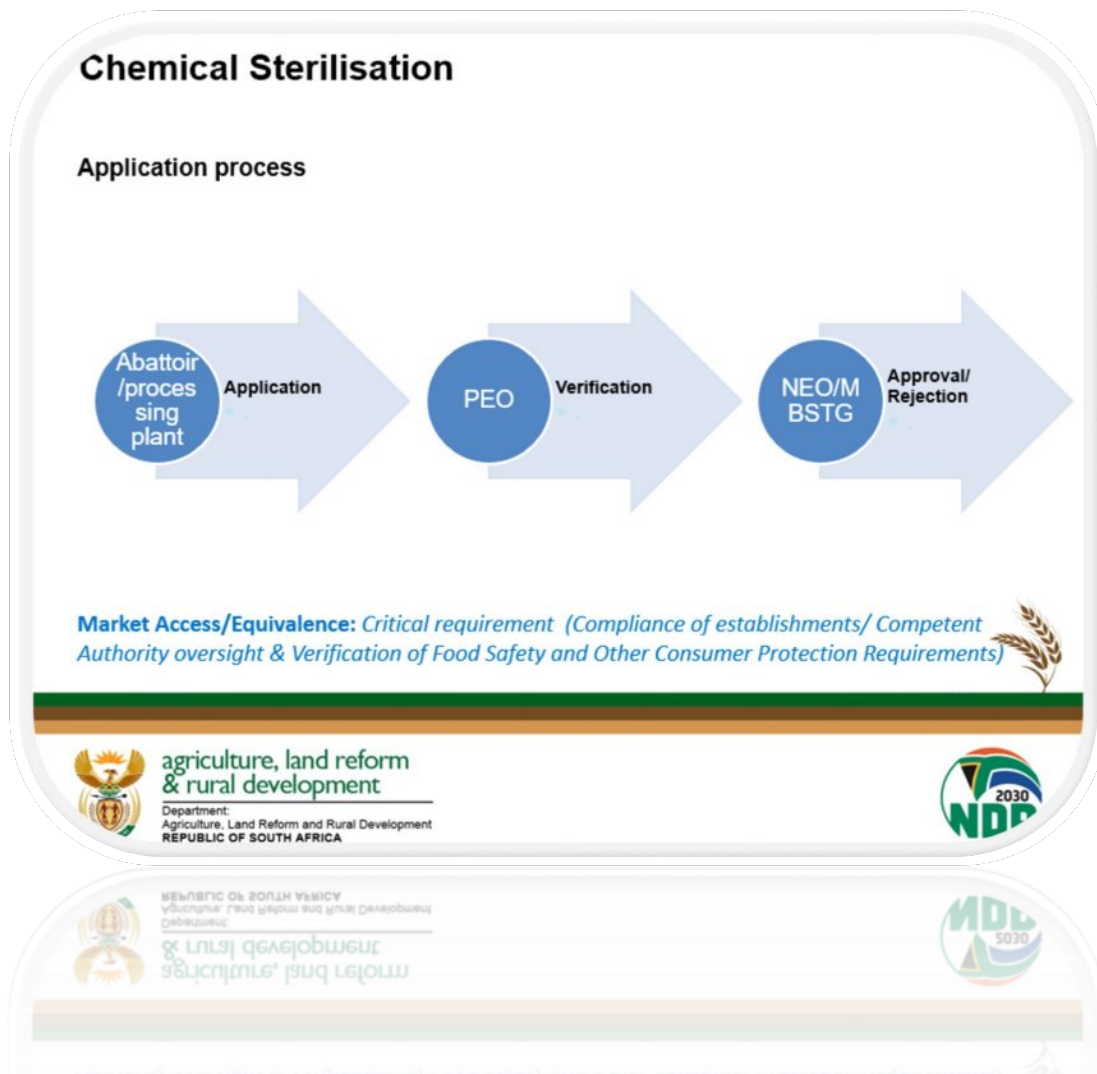
With regards to the Independent Meat Inspection (IMI) Scheme, all assignees were audited by 2023. Audits have been completed in 7 out of 9 provinces, with the remaining 2 provinces scheduled for auditing. Meetings with Provincial Executive Officers (PEOs) are planned to discuss non-compliances. An upcoming Meat Inspection Advisory Forum (MIAF) meeting will address challenges related to revenue collection and salaries to demonstrate financial independence.



With regards to Microbiological Monitoring - VPN/52 was developed and circulated for comment. An internal meeting with the Department convened where the discussion of converting the guidelines into regulation arose.

The Chemical Residue Monitoring Programme, guided by VPN/19, aims to meet EU and other market requirements. The VPN is currently under review and the report for last year is still pending.

With regarding to Chemical Sterilisation, a draft SOP: Standard Operating Procedure for approval of meat bactericidal substances with the intention of including chemical sterilisation, is awaiting approval. The chemical sterilisation application process involves the abattoir or processing plant filling out an application, which is then sent to the Provincial Executive Officer (PEO) for verification. After verification, the application is forwarded to the National Executive Officer (NEO) and the Microbiological Substances Technical Group (MBSTG) for approval or rejection. This process aims to ensure harmonisation.



Dr. Goremucheche also discussed the SOP: Slaughter of brucellosis positive or cattle of unknown status. This SOP was developed as a mitigation measure to protect abattoir workers from contracting Brucellosis. Often, the lack of Brucellosis testing makes it difficult to determine the status of animals brought to abattoirs for slaughter. The approach envisaged by the SOP is that in cases where the herd status is unknown, abattoir workers in high-risk areas (HRA) should be provided with extra protective clothing.

Successful implementation requires:

- Industry buy-in
- Implementation costs (if any)
- Verification of SOP implementation by VPH/Assignees

Dr Gerhard Neethling, Managing Director of the Red Meat Abattoir Association, *delivered a presentation on The Export Requirements to New Markets - A Collaborative Effort*



Dr Neethling began by highlighting the work done in the Market Access, Animal, and Public Health sphere, which the Association provides as part of its strategic partnership with the Red Meat Industry Services (RMIS). The RMIS comprises of the Red Meat Producers Organisation (RPO), the Red Meat Abattoir Association (RMAA), the South African Feedlot Association (SAFA), and the National Emergent Red Meat Producers' Organisation (NERPO).

Since the FMD outbreak in 2019 and the subsequent loss of FMD Free Status, bilateral agreements with export countries have become essential in order to trade. With that in 2019,

VPN/59: Registration and maintenance of approved establishments for the export of animals and animal products to markets which have import requirements different from the South African national standard (split system) was published.

Dr Neethling discussed the responsibilities of various role-players, including the Department of Agriculture, Land Reform and Rural Development (DALRRD), Provincial Veterinary Authorities, Provincial State Veterinarians, Private Veterinarians, and Farm/Feedlot Owners. The minimum standards for a registered unit was also discussed, along with the additional requirements for exporting to the People's Republic of China and to the Kingdom of Saudi Arabia.

Dr Neethling emphasized that the split system's implementation and the public-private partnership are crucial for expanding South Africa's red meat export market. These measures ensure animal health and maintain food safety assurances thereby endorsing the theme of the Conference: "Harmonised Advocacy for the Red Meat Industry".

Mrs Elizra Warrender, Certification Partner Global (CPG), delivered a presentation on the Principles and New Requirements for FSSC v6.1: Requirements for External Providers

Mrs Warrender outlined the significant changes to ISO 9001, 14001, 22000, 45001, and 50000 effective as of February 2024, focusing particularly on external service providers. Notable updates include the mandatory inclusion of climate change considerations within your system, emphasizing how businesses are affected by and contribute to climate change, and promoting sustainability. There is a substantial emphasis on external service providers, particularly in outsourced functions like pest control and laundry services, highlighting their impact on food safety and necessitating stringent criteria for selection, risk assessment, and ongoing monitoring. Additionally, change in the classification of abattoirs from C1 to C0 was noted as well as adjustments to the time required for certification bodies to be on site.

Specific changes within FSSC itself involve stringent requirements for controlling prohibited substances in animal procurement, comprehensive inspection processes for raw materials and finished products, supplier approval programs, and quality control measures. Additionally, the new version outlines protocols for managing food loss and waste, communication procedures to the certification body in cases of recalls or regulatory actions, establishing a food safety and quality culture among your employees, management of your equipment and guidelines for using the FSSC logo.

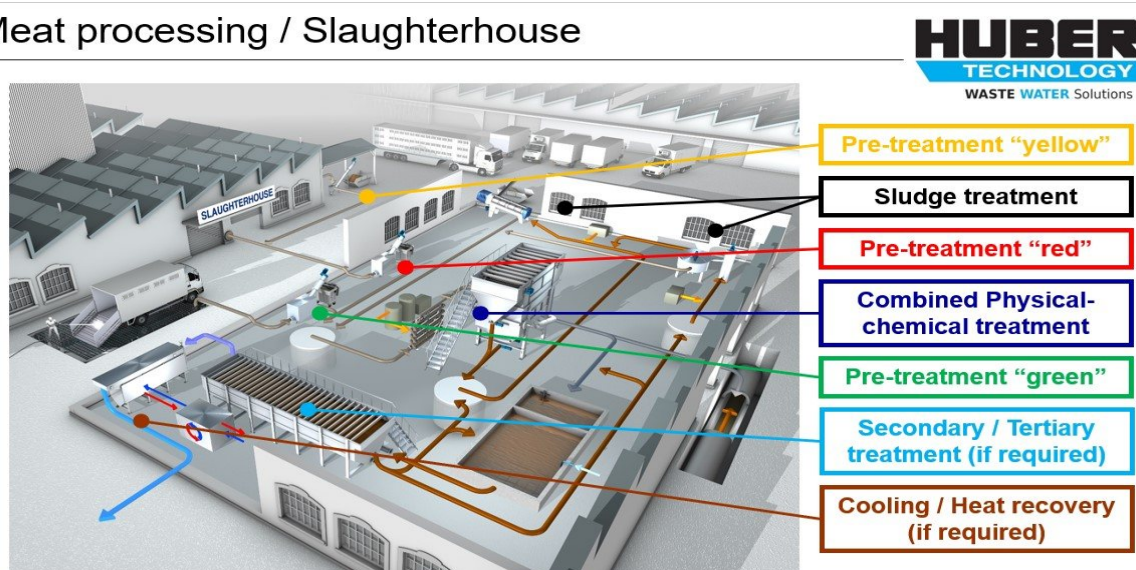
Mrs Warrender concluded by stating that these changes underscore the need for thorough compliance and continual improvement to ensure food safety and quality.



Mr Gert de Kock, Project Manager at Huber Technology SA, delivered a presentation on *Water Treatment Options at the Abattoir*

Mr de Kock introduced Huber Technology, a German-founded company with nearly a century of experience, and a 30-year presence in South Africa. Initially focused on municipal wastewater treatment, Huber Technology now addresses wastewater challenges in various industries, including agro-processing, industrial, and food sectors. They offer tailored solutions based on your requirements, using robust stainless-steel equipment, covering all treatment stages from pre-screening to final treatment.

Meat processing / Slaughterhouse



In the abattoir industry, they tackle three main wastewater sources: truck washing (green line), slaughter/processing (red line), and paunch manure/rumen treatment (yellow line), each requiring different pre-treatment due to the variation in the characteristics of the waste water. Huber Technology has developed specialized machinery to treat the paunch manure effectively. Mr de Kock highlighted the three main pollutants (solids, fat/oil/grease, and blood) and the importance of pre-screening. Mr de Kock detailed the importance of separate mechanical pre-treatment for different types of wastewater using specifically designed screening systems.

Pre-screening is crucial to remove most debris before the effluent enters the Dissolved Air Flotation (DAF) system. Further treatment includes combined physical-chemical treatment or physical treatment using the DAF system, which collects flotage sludge for appropriate disposal. Additional secondary and tertiary treatments, as well as wastewater cooling and energy recovery, are available.

For the abattoir industry, pre-screening leads to the DAF system where fine bubbles lift debris to form a sludge layer, while clean water is extracted from the bottom. The introduction of chemicals flocculates remaining soluble sludge, resulting in clean effluent. The smart technology adjusts chemical dosing, and sludge can be disposed of or further dewatered through pressing.



Ms Cansu Caliskan, Cantek Meat Technologies and Mr Adriaan Nieuwoudt Meat Technology Promoter and Comprehensive Slaughter Solutions Provider – ATK, delivered a presentation on Mobile Abattoir Design - Turkish Concept

Ms Caliskan provided an overview of Cantek Meat Technologies, which, in partnership with ATK Products, offers comprehensive solutions for the meat industry, from mobile units for rapid deployment to high-volume, internationally accredited permanent investment plans. They focus on innovative, smart, and authentic solutions to shape the future of advanced meat processing. Ms Caliskan highlighted the adaptability needed for the modern global meat market. Cantek Meat Technologies aims to uplift communities through job creation by building meat processing plants and creating modern solutions. Their vision extends beyond meat sales to competing in value-added by-product supply chains, turning waste into income. Targeting markets like Saudi Arabia and the GCC, Cantek aims to enhance profitability through high standards in internationally accredited meat processing plants, advanced technology, and sanitary practices. Their permanent projects offer benefits such as long-term durability, lifetime investment, value appreciation, as well as strong branding and identity.

Mr Nieuwoudt presented on Mobile Unit Solutions, which consists of containerized units designed with a strong focus on food safety and sustainability. These mobile or modular units are operational within six months, have an integrated in-house traceability system, integrated hygiene and safety system, and waste collection through built-in drainage and holding tanks.

The units are customizable to meet South African regulations, such as onboard ablution facilities. They offer sustainable solutions for small-scale or rural farmers. Essential requirements include road access for mobile units or a cement slab for modular units. Mr Nieuwoudt emphasized their quick deployment, budget-friendliness, flexibility, portability, and rapid return on investment and concluded by providing a visual representation of the mobile and modular units.

Mr Deon Myburgh, General Manager, JARVIS, delivered a presentation on *Robotics: Current Applications on the Slaughter Line*

Mr Myburgh showcased videos highlighting Jarvis's robotics applications, currently limited to Europe and the USA. Robotics involves the design, construction, and use of machines to perform tasks traditionally done by humans. Mr Myburgh outlined several challenges, including high implementation and maintenance costs, complexity of maintenance, non-homogeneous nature of the products, harsh processing environments, space constraints, mechanical limitations of existing robotic arms, and reliability issues. He noted that while linear robots and robot arms are being used, their speed remains a limitation. Research is ongoing, particularly in beef splitting. In South Africa, the cost of labour doesn't justify the expense of robotics, current processes do not present opportunities for robotics to enhance the yield, and there's a shortage of well-trained engineers to maintain such equipment.



Ms Michelle Sars, Managing Director at Sopura South Africa, Kersia for Southern African region, provided feedback on the *Practical Abattoir Trial on Chemical Sterilisation*

A practical trial was conducted at Sparta Foods in April 2023 to demonstrate and test the alternatives or the efficacy of chemical sterilisation at ambient temperature as opposed to the traditional method of sterilisation of knives at 82°C. The need for chemical sterilisation arose due to several factors: the high cost of energy required to reach the minimum temperature for traditional methods, the impact of load shedding, the maintenance of steam piping networks, and the fact that smaller abattoirs often lack the necessary energy resources to generate the required temperature. Ms Sars emphasized that it is crucial to ensure that the integrity of the water used is maintained, with the water quality meeting the requirements of SANS 241. Chemical sterilisation at ambient temperature was tested using three Kersia products: Organisan (chlorine-based disinfectant), Syntrox C (organic acid formulation), and SaniQ (quaternary ammonium compound). Solutions were prepared and validated with test strips. Micro swabs were taken at various processing stations using the traditional hot water sterilisation method as a benchmark. During normal operations, knives were swabbed after being treated with the cold water and chemical solutions for 30-45 seconds.

The results showed that ambient water chemical sterilisation was achievable, with efficacy close to hot water sterilisation. The chemicals performed well considering the short contact time and absence of a cleaning step, with minimal drop-off in concentration over three hours. The chemicals can be easily diluted and validated on-site using test strips, thus proving to be a viable alternative to traditional sterilisation methods.

Dr Phillip Oosthuizen, Chief Operations Officer, Red Meat Industry Services (RMIS), provided feedback from the RMIS

Dr Oosthuizen outlined the initiatives under the RMIS's Strategy 2030, focusing on Animal and Public Health, Inclusive Growth, Market Access, and Competitiveness and Sustainability. The Strategy includes numerous interventions, action points, and objectives aimed at adding value to the red meat industry. These interventions are structured into various projects with the primary goal of increasing exports from the current 4% to 20%. Achieving this target requires integrating 250,000 weaners from the emerging sector into the commercial value chain.

Key 2024 projects include:

1. Small Scale Farmer Development [Land Development and Support (LDS) Project]: Enhanced training and enterprise development, supported by a DALRRD contract.
2. Mobile Cattle Processing Units: For tagging, dipping, and vaccinating cattle on-site to prevent disease spread.
3. Animal Disease Recording System and Vet Support Services: Improving disease reporting efficiency.
4. Research and Development: Focusing on the beef grading system and other industry needs.
5. Feedlot Market in FMD Red Zone: Reducing cattle movement to control disease spread.
6. Industry Meat Safety Recording System and Vet Support Services: National data capture to improve compliance.
7. SA Red Meat Certification: Ensuring meat safety with ISO-accredited standards.
8. Stock Theft Prevention: Training and addressing livestock theft cases.
9. Production Development through Communication: Enhancing competitiveness and sustainability.
10. Consumer Communication and Education: Promoting red meat consumption.
11. Data Sharing and Systems Communication (Traceability): Collecting and sharing data to enhance the red meat industry's traceability. Participation is driven by economic benefits and adheres to three principles: Trust, Options, and Data Utility. The system employs GS1 standards, already used in the retail sector, requiring minimal information to issue a Global Location Number (GLN) and using a Serial Global Trade Item Number (SGTIN) for serial numbering. The main challenge is to standardize data language and create a data-sharing platform with a single API connecting to a central database. The first step involves issuing GLNs to farms, feedlots, auction houses, and abattoirs, capturing data from existing databases, and using the Agrista App for farm identification.



Mr Dewald Olivier, Chief Executive Officer, Red Meat Industry Services (RMIS) expressed his gratitude to Dr Gerhard Neethling and the RMAA team for their continued support and efforts. He announced that RMIS developed a new website featuring interactive data on slaughter statistics, which would be launched at NAMPO.

Announcement: Cantek Meat Technologies and ATK Products have identified a significant opportunity in South Africa's red meat industry for export to GCC countries. To demonstrate the value they can add, Cantek Meat Technologies and ATK Products announced their dedication of R1 million as the main sponsors for the 31st Edition Annual RMAA Conference and Congress in 2025. They envision collaboration and partnership with industry stakeholders as a powerful tool for boosting export activities and volumes.

Mr Stephen Brown, For Directorate: Veterinary Public Health, Department of Agriculture, Land Reform and Rural Development, *provided an update on the HAS Audit Requirements*

Mr Brown emphasized the HAS's significance in availing facilities for the export market and ensuring compliance with legislation.

Following complaints regarding the document's lack of focus on food safety matters, revisions were made to highlight these aspects, including the introduction of symbol indicating high-priority factors influencing food safety. The document now places greater emphasis on food safety within the regulatory environment while still maintaining its regulatory audit nature, which now has a bigger impact on your scoring system. The interpretation of the Hygiene Management System was clarified to differentiate between minor and substantial deviations.

The revised document was sent to the provinces and relevant stakeholders for comments and is expected to be utilized in the near future, pending the feedback.



Dr Alexander Toto, Team Leader for the Technical Assistance, EU – SADC EPA Support Programme, delivered a presentation on the *Overview of the EU – SADC EPA Support Programme and its Industry Support Initiatives within the Red Meat Value Chain as well as the Extension on the National Chemical Residue Monitoring Programme (NCRMP)*

Dr Toto provided an overview of the EU-SADC EPA Support Programme. The programme is implemented by DALRRD as a result of a financing agreement signed between the European Commission and the South African Government. The programme aims to enhance South Africa's trade and business opportunities by promoting the full implementation of the EU-SADC EPA, with a focus on agricultural products.

The key objectives include:

1. To unlock challenges related to quality infrastructure and technical capacity in agricultural value chains that are throttling exports to the European Union and other global markets.
2. To support increased responsiveness to opportunities under the European Union - Southern African Development Community Economic Partnership Agreement (EU – SADC EPA), particularly for emerging exporters of agricultural products and those with recognised geographical indications.

The technical assistance provided under the programme involves multiple activities, such as identifying gaps in capacity within DALRRD and partner state owned enterprises (SOE's) as well as evaluating standards. It also focuses on strengthening the capacity of DALRRD and partner SOEs, through staff training and various other support initiatives.

Despite some delays in procurement of equipment and further training, the programme continues to support various sectors, including poultry, red meat, and dairy, in enhancing residue monitoring plans and compliance with EU standards. Additionally, the programme supports the development of the Livestock Identification and Traceability System (LITS) in South Africa, providing ongoing technical support and training sessions. Efforts are also being made to update national standards on residue control and support the development of residue plans for other commodities like abalone, finfish, crocodile, zebra, and ostriches.

Dr Katarina Totic, EU – SADC EPA Support Programme, *delivered a presentation on Residue Monitoring in the Context of Food Safety & an EU Perspective*

Dr Totic provided an insightful presentation on Residue Monitoring in the Context of Food Safety and the EU Perspective. She emphasized the general trade rule that commodities for human consumption must meet the importing country's requirements, including animal health, food safety, and residue control regulations.

The first basic export requirement pertains to Animal Health regulations: all animals must be inspected, tested, and confirmed free of emerging diseases. This is verified by the World Organisation for Animal Health (WOAH), requiring member countries to notify diseases, and implement control, surveillance, and eradication programs. The second requirement focuses on Public Health, ensuring that food establishments implement all necessary measures to produce safe and high-quality products for the market. The third requirement concerns Residue Control, which involves adhering to regulations on the use of substances in food production. Compliance with these three requirements, overseen by the Competent Authority through effective control systems, is essential for export.

Three export requirements followed by well-functioning official control systems are prerequisites for export.



In South Africa, residue monitoring is facilitated through the National Chemical Residue Monitoring Programme (NCRMP) for the domestic market (bovine, ovine, porcine, poultry) and the National Chemical Residue Control Programme (NCRCP) for exports, including products like ostrich, zebra, and crocodile meat. These programmes aim to detect the illegal use of prohibited or unauthorised substances and monitor authorised substances to protect consumer health. Compliance with the national and export country's legal requirements ensures the country's eligibility to export to markets like the EU, China, and neighboring countries. The EU requirements have been recognised worldwide. It is general practice that when the country has implemented the EU requirements they are automatically recognised to export to other countries.

The EU requirements for the Residue Control Plan (RCP) necessitates that countries provide guarantees on the use of pharmacologically active substances, distinguishing between prohibited (Group A) and authorised (Group B) substances, as well as ensuring compliance with maximum residue levels (MRLs) for pesticides and contaminants. Key elements include strict adherence to prohibitions on substances like beta-agonists and hormones, the potential use of segregated production systems, and robust animal identification and traceability systems.

Dr Tasic highlighted the critical role of cooperation between the Competent Authority, Industry, and Laboratories. She outlined the necessary information for an effective Residue Control Plan, including details on food-producing animals, origin of products, and national production data indicating whether the plan covers total national production or segregated production. The plan must cover all relevant substances, sampling strategies, and the roles of Competent Authorities. Legal provisions ensure authorities can collect samples and enforce corrective measures. Regular sampling, based on risk assessments and unannounced inspections, are essential for maintaining compliance and detecting non-compliance. The sampling strategy focuses on human health risks and regulatory compliance. Establishments are chosen for sampling based on production volume, previous non-compliances, and quality assurance participation. Sampling occurs at various stages, especially targeting animals likely to have been treated with substances. The results from the previous year's control plan must justify any discrepancies and detail non-compliant results and follow-up actions taken to prevent a reoccurrence. Dr Tasic underscored the importance of validated testing methods and accredited laboratories in ensuring the reliability of residue monitoring and compliance with international standards.

Dr Shayna Louw, VPH Technical Veterinarian, Red Meat Abattoir Association (RMAA) providing services for the Red Meat Industry Services (RMIS), provided an update on the National Chemical Residue Monitoring Programme

Dr Louw explained that residues in foodstuffs can originate from intentional additions, defined uses like pesticides and veterinary drugs, or as contaminants. These residues pose various health risks to consumers, including chronic toxicological effects, acute pharmacological effects, allergic reactions, and potential resistance problems. The NCRMP, overseen by the Department of Agriculture, Land Reform and Rural Development (DALRRD), serves as a national surveillance program.



The Red Meat Abattoir Association (RMAA) as a service provider for the Red Meat Industry Services (RMIS) was appointed for the technical aspects regarding NCRMP to assist with data, statistics and reporting.

Dr. Louw presented the statistics for 2023. She also highlighted recent developments in the NCRMP, including discussions with the Department to incorporate dairy samples and expand the program to comply with European Union (EU) standards. A draft list of pharmacologically active substances was created to align the NCRMP and Feedlot program with EU testing requirements, distinguishing between prohibited substances (Group A) and those allowed with Maximum Residue Limits (Group B). Additionally, a Draft Corrective Action Report (CAR) was prepared to address non-compliant sample results, ensuring corrective measures are taken to prevent reoccurrences.

In order for our Residue Monitoring Programme to be compliant to EU Requirements the Association also received information from private laboratories regarding whether the additional pharmacological substances could be tested for, the Maximum Residue Limits (MRLS), analytical methods used, and their accreditation status.

Dr Gerhard Neethling, Managing Director of the Red Meat Abattoir Association, provided feedback on the Association's activities from the past year.

Dr Neethling emphasizing the importance of Routine Slaughter Technique Training, Formal Training as well as providing various Support Services to abattoir owners. He noted the expansion of the Association's team with the addition of an Animal Health Veterinarian as well as the future appointment of an additional Training Official.

Correct slaughter techniques are an extremely important part in the process of converting livestock into safe and wholesome meat and meat products. Operators require the necessary knowledge and skills to slaughter without causing damage to the hide/skin and the carcass. This includes minimizing the risk of soiling and potential contamination that may occur during the slaughtering process.

ROUTINE SLAUGHTER TECHNIQUE TRAINING SUMMARY: 2023			
PROVINCE	VISITS	# TRAINED	# HDI's
1. GAUTENG	27	932	916
2. LIMPOPO	3	76	76
3. NORTH WEST	15	244	244
4. FREE STATE	26	695	693
5. KWAZULU NATAL	9	199	199
6. EASTERN CAPE	10	295	292
7. WESTERN CAPE	8	252	252
8. MPUMALANGA	7	175	175
9. NORTHERN CAPE	16	856	852
YEAR TOTALS: 2023	121	3,724	3,699



COURSE	African Male	African Female	Coloured Male	Coloured Female	Indian Male	Indian Female	White Male	White Female	< 35	35 > 55	56 >	TOTAL
Hygiene Awareness	67	17	24	4	0	0	16	6	71	56	7	134
HMS HACCP (ISO 22000)	13	18	4	1	0	0	5	2	12	29	1	43
FSMSA (HACCP Awareness)	5	5	0	0	0	0	0	0	6	4	0	10
Introductory Abattoir Hygiene	23	9	0	0	0	0	2	0	26	8	0	34
Hygiene Awareness (Non-credit)	231	41	40	5	0	0	6	1	157	155	12	324
Practical Animal Handling	95	1	10	0	0	0	1	0	46	54	7	107
Meat Examiner (6 Months)	7	9	2	0	0	0	2	2	19	5	0	22
LEARNER TOTALS: 2022	441	100	80	10	0	0	32	11	337	311	27	674

Summary of Training for 2023

Formal training is important because it equips employees with the necessary knowledge to perform their duties effectively, safely, and in compliance with all relevant standards and regulations, ultimately contributing to the success and reputation of the abattoir.

New qualifications in the process of development include:

- Occupational Certificate & Part Qualification Abattoir Foreman & Abattoir Supervisor
- Occupational Certificate Meat Examiner
- Elementary Occupational Certificate Slaughterer
- Skills Programme Abattoir Process Worker
- Skills Programme Red Meat De-boner
- Skills Programmes Meat Classifier (Beef, Small Stock, Pork)

Gala Dinner – Sponsored by AgriSETA, speaker Mr Frikkie Fouche Executive Manager Skills Planning AgriSETA



During the Gala dinner the following Abattoirs and Leaners were recognized for their contribution to training:

- ⇒ Beefmaster
- ⇒ Morgan Beef
- ⇒ Koras t/a Boomplaats
- ⇒ Palmietfontein Slagpale
- ⇒ Moses Kotane District Municipality Rural Abattoir Group
- ⇒ HMS & HACCP : Nonhlanhla Shabangu
- ⇒ Short course : Jonathan Boke



RMAA ANNUAL GENERAL MEETING



Election of Board Members 2024

- *Mr Neil Venter Chairman
- *Mr Laurie Terblanche Vice Chairman
- *Gauteng : Mr Gerrit Oelofse
- *Gauteng Sekundi : Mr Mario Kleinsmit
- *Mpumalanga : Mr Wesley Tecklenburg
- *Limpopo : Mr Callie Calitz
- *Limpopo Sekundi : Mr Frik Human
- *Free State : Mr Niel Venter
- *Free State Sekundi : Mr David Niemann
- *KwaZulu Natal : Mr Patrick Friend
- *KwaZulu Natal Sekundi : Mr Marc Gevers
- *Western Cape : Mr Laurie Terblanche
- *Western Cape Sekundi : Mr Danie Terblanche



Red Meat Abattoir Association Conference

& Congress Exhibitors



Red Meat Abattoir Association Conference & Congress Sponsors



The RMAA would like to extend a very special thank you to our sponsors, without your sponsorship the RMAA Conference & Congress could not be possible.



Golf - Strand Golf Club





HMS HACCP (ISO22000)

17—20 September 2024 (Online/In-Person)

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 450 (Excl VAT)

Non-Members: R8 000 (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:

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Accreditation:

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

**Closing date for
registration
3 September 2024**