

RMAA Conference and Congress 2017

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17—19 May 2017

SPIER WINE FARMS; STELLENBOSCH

THEME: WHERE SCIENCE MEETS INDUSTRY

Program:

Wednesday 17 May 2017

- Golf-Erinvale Estate
- JSE Workshop—Spier Wine Farms
- Welcome Dinner—Spier Wine Farms

Thursday 18 May 2017

- RMAA Conference—Spier Wine Farms
- RMAA Ladies Program—Vergenoegd Wine Estate
- Gala Dinner—Spier Wine Farms

Friday 19 May 2017

RMAA AGM—Spier Wine Farms

Main Sponsors: AgriSETA; Jarvis & SCIP Engineering







JSE Workshop

17 May 2017

14:00-16:00

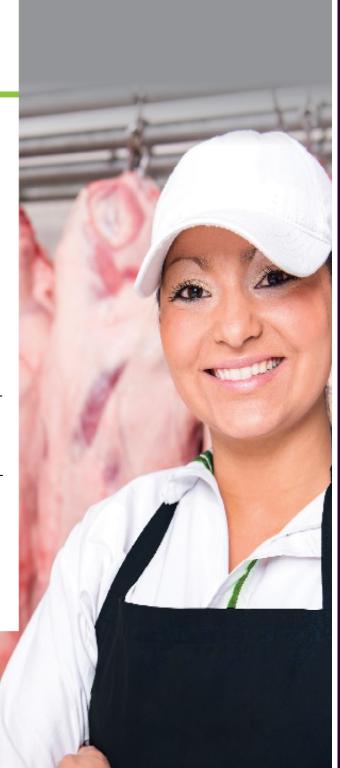
Spier Wine Farm; Stellenbosh

Introducing the JSE Beef Carcass Futures Contract. An opportunity to manage price risk.

The JSE's Commodity Derivatives Market announces the return of the Beef Carcass Futures Contract traded on the exchange.

Whether you're an abattoir, farmer, feedlot owner, retailer, investor or broker, you will want to be part of this exciting hedging opportunity.

You are now able to plan ahead of time as your carcass price will be fixed for the period of your Beef Carcass futures contract.



2017 RMAA LADIES PROGRAM

On the 18th May we will be meeting at Spier Wine Farm around 08:15 where we will be departing to the Waterford Wine Estate

"The Waterford Way is a philosophy that celebrates prosperity, life, food, wine, family and friends, and guides all that we do here at Waterford. Every guest to the farm is made to feel a part of the Waterford Way, and those who have visited are drawn back often not only to the sumptuous wines, but to the heart and soul of Waterford." – Waterford

"Waterford Estate has chosen to use only half of the total land for the planting of vines, in order to preserve and maintain the natural flora and fauna of the beautiful Blaauwklippen (blue stone) valley. As part of our biodiversity program, we wish to show visitors our intentions in terms of sustainable agriculture, since we are aiming to achieve an organic approach to wine farming. The Cape is home to the largest and most spectacular concentration of flowers and plants found anywhere on earth. It is our intention to play a small role in preserving the Cape Floral Kingdom by leaving sections of the property untouched, while showing guests some of the Cape's natural beauty. "— Waterford

Brace your taste buds for a spectacular wine safari where you will be tasting the Waterford Rose-Mary, Waterford Estate Chardonnay, Waterford Estate Sauvignon Blanc, Kevin Arnold Shiraz, Waterford Estate Cabernet Sauvignon, Waterford Heatherleigh as well as The Waterford Estate The Jem ending off with a Wine & Chocolate experience

RMAA Conference and Congress

Theme: Where Science meets Industry

The Red Meat Abattoir Association (RMAA) is the representative organization for abattoir owners in South Africa. The RMAA, in collaboration with the veterinary authorities, renders training to all commercial and emerging red meat abattoirs and represents the majority of registered abattoirs in South Africa.

The Red Meat Abattoir Association wishes to invite all industry leaders, abattoir owners, representatives from industry organizations and the trade, government officials, research and educational executives etc. to attend our most prestigious annual event.

The RMAA Conference and Congress will be taking place on the 17—19 May 2017 at the Spier Wine Farms in Stellenbosch

On Wednesday the 17th May 2017 we will be hosting a Golf Day, and in the evening RMAA will be welcoming all the attendees at the Welcoming Diner, where you can mingle and meet all the exhibitors

The RMAA Conference will be taking place Thursday the 18th May 2017 from 08:00, with local and international speakers. The ladies will then depart on a ladies program by Waterford Wine Estate that is sponsored by Farm Assured Meat where the ladies will be tasting and learning from a variety of wines. In the evening of the 18th May RMAA will be hosting their Gala Diner sponsored by AgriSETA where you will be wined and dined.

On the 19th May the RMAA will be hosting their Congress where the industry feedback will be given

We would like to give a special thanks to our main sponsors **AgriSETA**, **SCIP Engineering** and **Jarvis**.

Our other sponsors include PHT, Meat Matrix, Farm Assured Meat, Woolworths, Mosstrich Group, Winelands Pork, Williston Abattoir, Malupork, Roelcor George, Sparta Foods, Huntersvlei, Vencor and Cavalier; without all our sponsors the RMAA Conference and Congress will not be possible.

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.



Sponsors





the difference







Meat Sponsors





















Red Meat Abattoir Association Conference and Congress Meat Sponsors



Williston Abattoir

Tell: 053 391 3002 Fax: 053 391 3555

Email: karusaf.w@wvk.co.za Website: www.wvk.co.za

Winelands Pork

Tell: 021 948 1821 Fax: 021 946 4275

Email: sales@wlpork.co.za Website: www.wlpork.co.za





Cavalier Group of Companies

Tell: 010 597 9600 Fax: 086 669 4949

Email: info@cavalier.co.za Website: www.cavalier.co.za

Mosstrich Group

Tell: 044 606 4400 Fax: 044 697 7055

Email: dborstlap@mosstrich.co.za



Hunstersvlei Farm Fresh Abattoir

Tell: 056 343 0277 Fax: 056 343 0279

Email: marius.kemp@re.co.za

Website: www.re.co.za





Malu Pork

Tell: 053 833 7170

Email: info@malupork.com; stephaan@malupork.com

Website: www.malupork.com

Sparta Foods

Tell: 053 391 3002 Fax: 053 391 3555

Email: contactus@sparta.co.za Website: www.sparta.co.za





Vencor Holdings

Tell: 082 317 8139 Fax: 086 689 8091

Email: admin@vencorh.co.za

Roelcor George

Tell: 044 874 2340 Fax: 086 502 6125

Email: danie@roelcor.co.za

Website: www.roelcor.co.za/affiliates/george/





Red Meat Abattoir Association Conference and Congress Exhibitors



















RVAV KONFERENSIE 2017 / RMAA CONFERENCE 2017 REGISTRASIE / REGISTRATION



SPIER WINE FARM

	17 – 19 Mei / May 2017			
Naam en Van	ID Nommer			
Name and Surname	ID Number			
Naam van instansie	RC: Selno.			
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ui asb bywoning van volgende funksies a	aan / Please indicate attendance of the following functions:			
Datum/Date	Funksie / Function	JA / NEE YES / NO		
Woensdag/Wednesday - 17th May 2017	Gholf / Golf	TES/NC		
Woensdag/Wednesday - 17th May 14:00	Werkswinkel / Workshop			
Woensdag/Wednesday - 17th May 19:00	Verwelkomingsfunksie / Welcoming function			
vvoerisdag/vvedilesday = 17th May 15.55	Gaan u metgesel die verwelkoming funksie bywoon /			
	Will your partner be attending the welcoming function			
Donderdag/Thursday - 18th May 2017 08:30	Konferensie / Conference			
Donderdag/Thursday - 18th May 2017 19:00	Galadinee / Gala dinner			
	Gaan u metgesel die Galadinee bywoon /			
	Will your partner be attending the Gala Dinner			
Vrydag/Friday - 19 th May 08:00	Kongres / AGM			
Damesprogram / Ladies Programme	Naam van dame wat die damesprofram bywoon /			
	Name of lady attending the ladies program			
ETALING / PAYMENT:				
etaling moet asb voor 21 April 2017 or	ntvang word / Payment to be received before 21 April 2017			
	ent: : ABSA Lynnwood Road, account number 540 157 065	Branch code		
aks asb betalingsbewys aan / Please fax	proof of payment to 012 – 3491240			
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NAAM/NAME	HANDTEKENING/SIGNATURE DATUM/DATE			



Red Meat Abattoir conference 2017 BID NR. 2013567

ACCOMMODATION RESERVATION FORM
PLEASE COMPLETE AND RETURN BY FAX BEFORE (Enter cut off date)
TO +27 21 809 1109

A DEPOSIT OF ONE NIGHT'S ACCOMMODATION CHARGE IS REQUIRED WHEN BOOKING

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Standard rooms Single/Double rooms, B&B = R1625.00/R1785.00 Signature garden rooms Single/Double rooms, B&B = R1674.00/R1834.00 Contact: The Spier Hotel PO Box 1078, Stellenbosch, 7599			.00 s	Please be advised that Check in time is at 14H00, should you require to arrive at The Hotel prior to that time, we shall gladly store your luggage and transfer it to the room as soon as it is ready.				
Tel: +27-21-809 1100 or Fax: +27-21-809 1109 E-mail: reservations@spier.co.za			Ple	Please note that check out time is at 11H00 on the day of departure.				
Please i	ndicate belo	ow your M	ethod of Po	ayment fo	r accomm	odation.		
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Should you wish to pay by Bank transfer, please forward the proof of payment to +27 21 881 3141	Card Type				
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Account Number 1498066984					
Branch Code 149821	Signature				
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TRANSPORT

Our in-house travel desk provides transport for you from the airport. If you wish to make use of this service, please contact Nicole Bisschoff via email at conference@spier.co.za or on +27-21-809 1935. Please forward the following information: date of arrival and/or departure, time of flight arrival and/ or departure and the flight number

SPIER HOTEL & CONFERENCING

Spier Estate, R310, Lynedoch Road, Stellenbosch, 7600 PO Box 1078, Stellenbosch, 7599 Tel: +27 21 809 1100 Fax: +27 21 809 1134 info@spier.co.za www.spier.co.za

DIRECTORS: Gerhard De Kock & Andrew Milne SECRETARY: Moira Potgieter (British)
REGISTRATION NUMBER: 1999/020181/07

RED MEAT ABATTOIR ASSOCIATION (RMAA)

RMAA

Room 179, Building no. 4, CSIR Meiring Naudé Rd, Brummeria, P.O. Box 35889 Menlopark, 0102

> Phone: +27 12 349 1237 Fax: +27 12 349 1240 E-mail: info@rmaa.co.za



Mission

We serve abattoir owners by:

- providing specialised training and technical support,
- distributing relevant information and
- representing owner's interest

to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer.

Strategic Objectives

- Promote meat safety and Essential National Standards as provided for in the Meat Safety Act, 2000 (Act no. 40 of 2000).
- Provide applicable training to ensure the highest standards of animal handling and meat safety and quality.
- Contribute to the development and implementation of hygiene management programs in abattoirs.
- Participate actively in the establishment of the skills development framework in the meat industry.
- Represent the interests of members on forums relating to the abattoir in-
- Assist in the enhancement of meat hygiene awareness in rural communi-
- Create an environment conducive to the continuing education of abattoir personnel.
- Liaise with governmental and private stakeholders in the interest of common goals.

Abattoir Skills Training (AST)

AST was established by the Association to adhere to the legislation and regulations of the Department of Higher Education and Training as a registered Further Education and Training College. AST conducts generic and specific food safety and quality training in the meat industry and other related industries.

Abattoir Skills Training is responsible for the formal training with the industry on behalf of the RMAA and is an accred-

ited training provider registered with:

AgriSETA as a training provider (ETQA) - AGRI/ c prov/027710 Department of Education as a Further Education and Training College -2011/FE07/010

SAATCA accreditation for Lead auditors training

AST has a Level 4 BBBEE rating with a B-**BBEE Procurement** Recognition level of 100%





Vereniging - Association