



# BOOMPLAATS ORGANIC FARM PROTOCOL

## 1. Scope

The Boomplaats Organic Farm Protocol has been designed to ensure the provision of safe, quality products to our customers which in line with best practice guidelines and local regulations. The protocol has been built and implemented based upon good animal welfare practices, natural meat production, sustainable farming, food safety and regulatory requirements.

## 2. Contact details regarding the protocol

- Owner: Boomplaats Organic Farm
- Contact Person: Andre van Heerden
- Address: Boomplaats Organic Farm – Zastron – Free State
- Telephone Numbers: +27 83 242 7442
- E-mail: [andre@boomplaats.co.za](mailto:andre@boomplaats.co.za)

## 3. Reference documents

Kiwa BCS Oko Garantie Certification

## 4. Meaning of the Trade Name

Boomplaats Organic Farm claims:

- The **Beef and Mutton** are Organic certified as per the Organic certification.
- The **pork** is pasture raised meaning they are not kept in any confined areas and are free to roam the natural veld
- Free range:** Cattle, sheep and pigs can roam freely 365 days a year and can graze 40 camps ranging in size from 5Ha – 40 Ha.
- Grass-fed:** Cattle and Sheep are 100% grass-fed and finished. They never consume any grains from birth to cull.
- No **growth hormones** are ever used.
- No **antibiotics** are ever used.
- We do not **dip** or **vaccinate** our animals.
- No **pesticides, fungicides or herbicides** are ever used on our farm.

## 5. Animal Species Involved

- Cattle:** predominantly indigenous Nguni and Tuli cross breed.
- Sheep:** predominantly indigenous Damara, and Afrikaner ronderib and Van Rooy cross breed
- Pigs:** predominantly indigenous Kolbroek and Pot-belly cross breed

## 6. Traceability

- Culling animals are identified on the farm and transported to the abattoir. The animal transport permit will be acknowledged by the abattoir on acceptance of animals.
- After slaughtering, the animal carcasses (or sides and quarters) will be stamped by the abattoir with a Boomplaats logo (see attached design).
- The chilled carcasses will then be transported to the outlets.
- The outlets will accept the carcasses and document the date and quantity of meat.
- The outlets must be able to prove how the carcasses were processed into the various cuts.

## 7. Abattoir

- Animals are slaughtered at GDM abattoir in Zastron. They are transported from the farm to the abattoir and slaughtered within 24 hours from arrival.
- Clean water must be available at the abattoir.
- They are treated humanely.
- The abattoir will sign the transport permit for the animals on arrival.
- Post slaughter they will stamp the carcasses with the Boomplaats logo.

### Carcass Specification

Age All | Fat 0-6 | Conformation 0-5

The carcasses are transported to Gauteng and delivered to the following outlet for processing, ageing, packaging and on-sell to the public:

- Impala Butchery**  
Shop 1 Northcliff house  
177 Beyers Naude Dr. Northcliff.  
Jon Morte (011) 888 9838

## 9. Auditing

The organic certification will be conducted by *Kiwa BCS Oko Garantie*. They will audit the farm annually to ensure it complies with the draft of the "[Agricultural Product Standards Act, 1990 \(Act No. 119 of 1990\) – regulations regarding control over the sale of organically produced products in the Republic of South Africa](#)". SAMIC will perform the audits in terms of the DAFF agreement.