



OAK VALLEY

GOURMET MEATS

Trademark name: Oak Valley

Trademark owner: Oak Valley Estates (Pty) Ltd

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Mission: Our animals are raised in a natural and ethical way giving rise to excellent quality and taste. We guarantee that it is free-range, hormone and antibiotic free.

The guiding principles of Oak Valley's livestock protocols are;

Free-Range Simmentaler & Wagyu Cattle

1. Free-Range cattle on Oak Valley graze naturally on open pasture from June to the end of January. From February to the end of May, when grazing is poor, their diet is supplemented with natural feed of oat hay, silage, apple pomace and protein blocks.
2. Wagyu cattle are naturally pasture-reared for the first 12-24 months before finishing on grain to enhance marbling.
3. Pastures are established to a combination of clovers and grasses.
4. No antibiotics are used unless prescribed by a vet. There is a record holding system in place for all medicine used.
5. No growth hormones.
6. Branding takes place after 7 months.
7. Access to clean mountain water at all times.
8. Slaughtered humanely at a registered local abattoir. Delivery to the abattoir takes place the day before slaughter in order to reduce stress.
9. From time to time when there is a shortfall, weaners are purchased from farmers in the Overberg to be raised on Oak Valley.

Free-Range Acorn-fed Pigs

1. Pigs on Oak Valley are fed on the following regime;
 - Week 0-8 creep feed
 - Week 9-15 weaner feed
 - Week 16 till slaughter are fed on a combination of pig growers and acorns
 - Dry sows receive 2kg per day dry sow pellets
 - Lactating sows 2kg per day pellets plus an extra 0,5 kg per piglet increase milk production.
 - All pigs are raised on a diet that includes natural forage in the paddocks
2. Finished on acorns that are harvested from the 4,000 oak trees on Oak Valley for the last 3 months before slaughter.
3. No antibiotics, unless prescribed by a vet. There is a record holding system in place for all medicine used.

4. No growth hormones.
5. Pregnant sows are kept in crates for 5 weeks in order to protect their young.
6. Piglets are raised in the weaner house for 8 weeks before they are ready to be released into large open paddocks of between 1ha-2ha in size.
7. The large paddocks allow the pigs to forage freely and express normal behaviour.
8. Branding takes place at week 6.
9. Access to clean mountain water at all times.
10. Slaughtered humanely at a registered local abattoir. Delivery to the abattoir takes place the day before slaughter in order to reduce stress.
11. From time to time when there is a shortfall, weaners are purchased from farmers to be raised on Oak Valley.