



SPAR STEAK CO. MOTIVATION

SCOPE:

The SPAR STEAK CO. brand name has been designed to ensure the provision of safe, quality butchery products to our customers which in line best practice guidelines and local regulations. The brand name has been built and implemented based upon good animal welfare practices, food safety and regulatory requirements.

MEANING OF THE BRAND NAME:

“SPAR STEAK CO.” is developed to offer our butcheries quality, convenience, safety and choice on a whole range of meat products.

We pride ourselves that we have been working very closely with our preferred suppliers to ensure that the required processes have been implemented at source and are of high and acceptable standards as per the required Meat Safety Act, 2000(Act 40 of 2000). These processes include but are not limited to:

- Animal treatment
- Control of stunning to bleeding times
- Electrical stimulation
- Hygienic slaughter processes
- pH control
- Temperature control
- Maintenance of the cold chain

ANIMAL SPECIES INVOLVED AND APPROVED SUPPLIERS:

Beef Cattle - Sparta Foods (Pty) Ltd

TRACEABILITY:

All animals shall be kept / raised at the respective feedlots approved through the relevant approved suppliers. All details of the animals are available through the Meat Matrix System (i.e. breed, ear tag

numbers and weight). A loading slip and invoice shall accompany the animals to the respective abattoirs as proof.

FOOD SAFETY

Animals delivered to the respective abattoirs shall be slaughtered as per the Red Meat Regulations set within the Meat Safety Act, Act 40 of 2000. All abattoirs will have the following certifications and health & safety checks in place, which will be controlled and audited on an annual basis, or if any changes / amendments are made to any of the abattoirs:

- FSSC22000 / BRC Global Standard / IFS / ISO 22000
- HACCP
- FSA

Audits will be done through an independent auditing company to ensure standards are maintained and suppliers will comply to required meat legislations.

DEBONING:

Carcasses are deboned at Sparta Foods (Pty) Ltd. Deboning shall take place as normal production. Meat primal cuts shall be vacuumed, labelled and boxed as normal production. These cuts shall be stored in the Warehouse Chiller

MATURING

The "The SPAR STEAK CO" steaks are matured for a minimum of 8 days under stringent temperature control which is monitored with average temperatures ranging between 0°C to 4°C. During the maturation period the cold chain is always maintained during this key process. Raw material is aged in an expertly built state-of-the-art chilling facility. The Cooling plant designed and maintained by GEA (www.gea.com).

RETAIL READY PACKING

Retail Ready packing shall be done at Sparta Foods (Pty) Ltd. Raw material shall be received from the Warehouse Chiller when needed for Retail Ready packing of The SPAR STEAK CO products. Only Class A raw materials shall be ordered as per product specification and must be at least 8 to 12 days matured. The steaks shall be cut as per specification, packed and vacuumed. Steaks shall be labelled with the specific "The SPAR STEAK CO" Steak indication label and priced as per agreement. Vacuumed and labelled "The SPAR STEAK CO" steaks shall be packed in a crate and dispatched as ordered.