



At Sparta we enjoy the process of producing beef, we believe our beef is great (in the sense that it is above average) as we adhere to our specialised production processes (processes that might not be in place at many other beef production facilities due to their specialised and costly nature).

To mention a few of these specialised procedures:

1. We have world-class chilling facilities where we mature our beef.
 - a. Maturation and aging of beef has been proven to improve the sensory properties of beef.
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6728821/>
2. Our in-house Health and Safety team ensures that the cold chain always remains intact.
 - a. As meat is a perishable product, this is of utmost importance when it comes to food safety.
https://www.researchgate.net/publication/320051361_Cold_chain_management_in_meat_storage_distribution_and_retail_A_review
3. Our beef is expertly trimmed by skilled and trained professionals - training manuals and schedules in place
4. Our state-of-the-art x-ray equipment accurately measures meat-to-fat ratio's.
5. World-class health and safety standards are adhered to.
 - a. FSSC 22000 certified facility

We care about our families and the people who work with us, and believe that their sense of significance within Sparta has a direct impact on their level of excellence and passion in the workplace. Our staff are proud to adhere to the above mentioned production processes, which we believe produces the standard of beef we choose to produce and deem to be above average.

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