



The Cavalier Group of Companies specializes in creating the shortest and most cost effective route for red meat products from farm to fork. The Group consists of the following companies:

- **Cavalier Foods** an established meat packing plant designed to pack various retail and case ready cuts, using the latest packing technology for both fresh beef and lamb.
- **Cavalier Livestock** is a livestock trading house with a footprint in all 9 provinces. It exists for more than 40 years and deals in all different categories of production animals : goats, sheep, lamb, slaughter cattle and weaner cattle.
- **Cavalier Abattoir** is a purpose build, high throughput lamb slaughter facility and in October 2016, the Cavalier Beef abattoir a new beef abattoir became operational.
- **Cavalier Feedlot** is purpose build to add the final growth to lamb before entering the meat production chain.

As compared to 30 years ago, consumers today are eating more food away from home, demanding more processed food, and are less experienced with proper handling techniques for safe cooking of raw foods when they do prepare food at home. Today, when people do prepare their own meals they depend on others for their food safety. At the Cavalier Group, **Food Safety and Quality** is of paramount importance.

The dedication to Quality Assurance and Food Safety principles by management and staff at Cavalier is colossal and the success of the system can be attributed to management commitment and expertise, excellent teamwork, and communication between all departments within the Group. Besides the Food Safety Certification schemes seen below that has been implemented at Cavalier, we are export and retailer approved. The Cavalier Mission is to establish Cavalier as the preferred brand in the South African Meat Industry and is governed by the principles of Quality, Integrity, Teamwork an Efficiency.



Figure 1 Showing the implementation of Quality Management Systems at Cavalier