



## **SPAR SELECT MOTIVATION**

### **SCOPE:**

The SPAR SELECT 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 SELECT” 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  |
| Lamb        | - | Tomi’s Lamb Abattoir    |
| Pork        | - | Winelands Pork Abattoir |

### **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. Animal welfare is based on the following principles:

- Freedom from hunger and thirst,
- Freedom from discomfort,
- Freedom of pain, injury and disease,
- Freedom to express normal behaviour,
- Freedom of fear and distress,
- Freedom of movement.

#### **HEALTH AND SAFETY:**

Animals delivered to the respective abattoirs shall be slaughtered as per the Regulations set within the Meat Safety Act, 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 the abattoir. Deboning shall take place as normal production. Meat primal cuts shall be deboned and trimmed as per Spar Select specifications. Cuts shall be vacuumed in unbranded vacuum bags with an Internal label indicating the production date and best before date. Cuts shall be packed in crates/boxes as per specification. Spar Select labels shall be added to the crates and boxes for use by the Retail Butcheries. The crate/box shall be labelled with a scale label indicating at least the Production Date, Best Before Date, Traceability Code and Serial Number.

#### **RETAIL:**

The exact number of labels will be sent with primals to ensure that labels cannot be used on any other products supplied by any other supplier not approved as a "SPAR SELECT" approved supplier. We follow up this process with an internal auditing checklist to ensure that labels are being actioned as per the labelling act (R146) and check for further malpractices on this subject.

Labels on packaging of meat in the trade shall indicate that the products are "SPAR SELECT" – copies of labels enclosed.

"SPAR SELECT" shall only be sold at SPAR stores. A record shall be kept of the amount (weight) of "SPAR SELECT" received and will correspond with the sales of the "SPAR SELECT" records.