



At Sparta we pride ourselves in the quality of beef we produce. We are a family owned and operated business who can trace its agricultural roots back more than a century. We have always lived close to the land, and it is this love for our land and our cattle that inspires us to produce great beef.

ZA SELECT

Definition of ZA Select: Only South African slaughtered beef is selected to be branded as ZA Select Beef.

Refer to SOP 6.7-14: ZA Select Beef, where it is indicated that no imported beef is packed in packaging bearing the ZA Select mark.

We select **beef** that has been slaughtered in South Africa – ZA select **beef**. ZA refers to the official international identification for South Africa as per the automobile association as well as the DALRRD international plant number identification as used for export facilities – a generally accepted identification for South Africa. We specify what we select (opt for, hand pick, stipulate, prefer, favour) by qualifying what we **select** for, the qualification being **ZA** (South African) **beef**. We do not use the word “select” in isolation, we qualify what we select for. The “select” is not an indication of the quality of the product, but merely an indication that the beef was slaughtered in South Africa.

QUALITY ASSURANCE

Our cattle feeding operation is ISO 22000 certified ensuring that our cattle are treated humanely and mitigating the risk associated with feeding and medicating of animals. Our electronic identification system (EID) is at the core of our ISO certification as this system puts much emphasis on the traceability of every animal regarding the details of the life cycle of every animal.

Our beef processing facility in Welkom is FSSC 22000 certified and subjected to stringent health and safety measures. Fully recognised by the Global Food Safety Initiative, the FSSC 22000 certification demonstrates Sparta’s commitment to ensuring world-class health and safety standards. The traceability afforded to us by our EID system, continuous throughout our vertically integrated operation up to packaged deboned batch. The Sparta beef plant is certified Halaal by SANHA and NIHT.

Our beef processing facility is export approved by the South African Department of Agriculture, Land reform and Rural development (DALRRD). Export plant number ZA 91.

SPARTA WELKOM

131 Power Road, Industria, Welkom
PO Box 88, Welkom, 9460
+27 57 916 7700
contactus@sparta.co.za

SPARTA MARQUARD

Sparta Farm, R707, Marquard
PO Box 64, Marquard, 9610
+27 51 991 9200
contactus@sparta.co.za

SPARTA GAUTENG

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SPARTA POTCHEFSTROOM

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PO Box 2092, Potchefstroom, 2520
+27 18 291 1035
contactus@sparta.co.za

WWW.SPARTA.CO.ZA



Quality Certifications at our Cattle Feeding Operations:

- ISO 9001 (Quality)
- ISO 14001 (Environmental)
- ISO 22000 (Food Safety)
- ISO 45001 (Occupational Health and Safety)

Quality Certification at our Abattoir/Beef Processing Facility:

- FSSC 22000 (Food Safety)
- ISO 9001 (Quality)

EXPERTLY AGED

Only products that have a specific qualification or specifically mention that they are Expertly Aged on the packaging have gone through a rigorous process of maturation at the beef processing facility. See examples of the packaging qualification below.

Our beef is expertly aged for a maximum of 50 days. Sparta Beef is expertly aged under stringent temperature control which is monitored with average temperatures ranging between 0°C to 2°C. Extra care is taken during the maturation/aging period to maintain the cold chain at all times during this key process.

During the maturation/aging process the connective tissue in the muscles will begin to break down resulting in tenderness and an enhanced flavour.

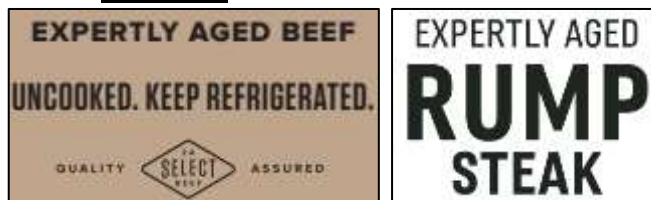
(Refer <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6728821/>)

The maturation/aging process is called wet aging and our beef is deep chilled and aged inside our special barrier bags. (Refer to www.sealedair.com and bemismfg.com)

After packaging, beef is matured/aged in an expertly built state-of-the-art chilling facility. Cooling plant designed and maintained by GEA (www.gea.com)

Expertly Aged refers to the skilful way and state-of-the-art facility in which products are aged/matured.

Examples



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Screen shots from Sparta Website

QUALITY  ASSURED

QUALITY ASSURED


Quality certifications at our Cattle Feeding Operations and Beef Processing Facility

Our Marquard cattle feeding operation is certified to ISO 22000 standards, ensuring that our cattle are treated humanely and mitigating the risk associated with feeding and medicating animals. Our world-class electronic identification system (EID) is at the core of our ISO certification as this system places much emphasis on the traceability of every animal regarding the details of the life cycle of every animal.

Our beef processing facility is FSSC 22000 certified. Fully recognised by the Global Food Safety Initiative, this certification demonstrates Sparta's commitment to ensuring that world-class health and safety standards are adhered to. The traceability of our EID system continues throughout our vertically integrated operation up to packaged deboned batch.

The beef processing facility is certified halaal by the South African National Halaal Authority (SANHA) for the abattoir and deboning process and by the National Independent Halaal Trust (NIHT) for our retail pack division.

In our Marquard cattle feeding operation we are proud to be certified with the following international standards and specifications: ISO 9001 (Quality), ISO 14001 (Environmental), ISO 22000 (Food Safety) and ISO 45001 (Occupational Health and Safety Management system).



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QUALITY CERTIFICATIONS

Our quality is underpinned by the following certifications and standards we adhere to from start to finish.



ISO 9001
QUALITY



ISO 14001
ENVIRONMENTAL



ISO 22000
FOOD SAFETY



ISO 45001
OCCUPATIONAL
HEALTH AND
SAFETY
MANAGEMENT
SYSTEM



FSSC 22000
FOOD SAFETY

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