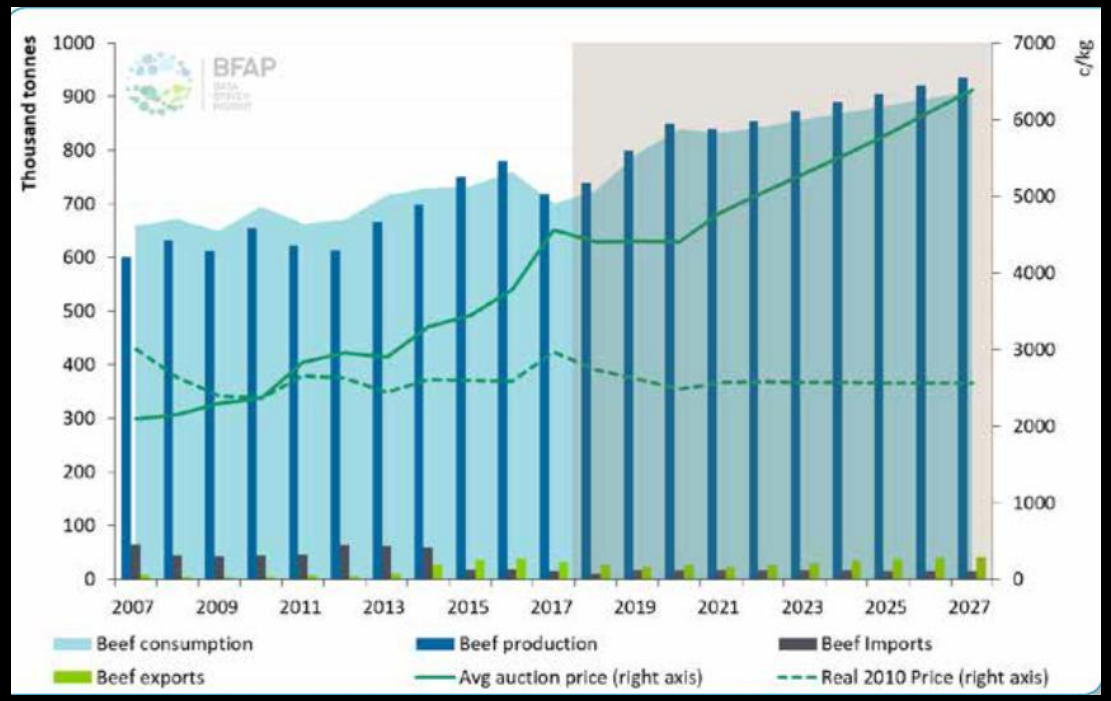
DIE ROOIVLEISBEDRYF

Noordwes RPO Kongres

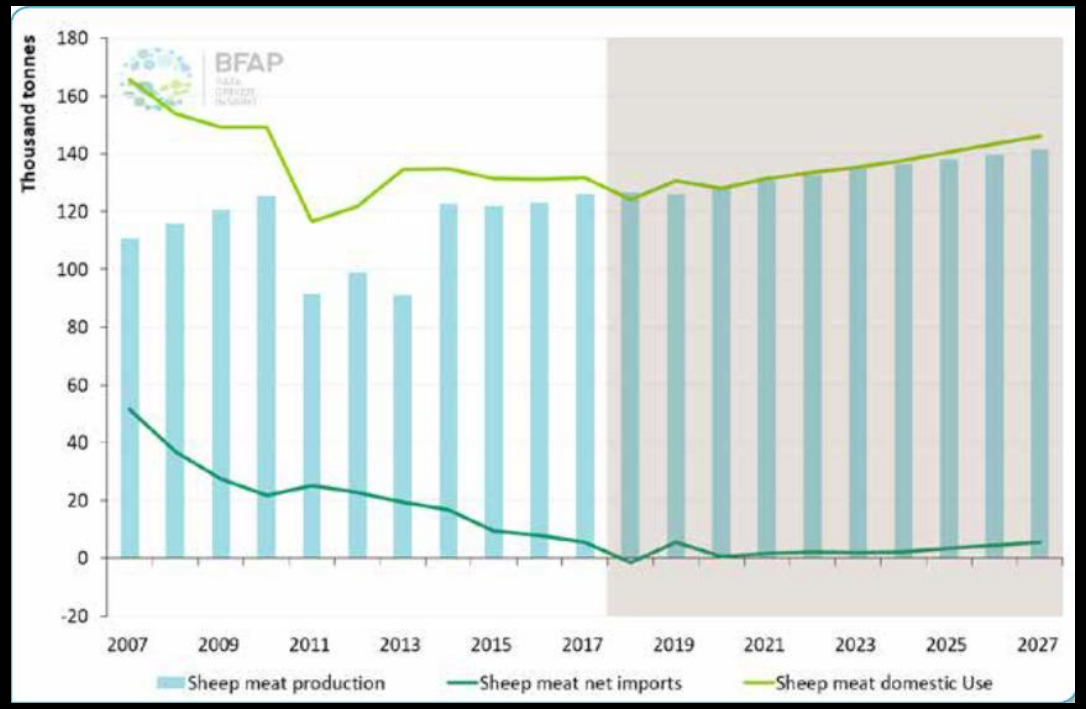
Gerhard Schutte
Hoofuitvoerende Beampte

GEHEEL OORSIG

- Beesvleisproduksie, verbruik, handel en pryse: 2007-2027



- Skaapvleis produksie, verbruik en invoere: 2007-2027



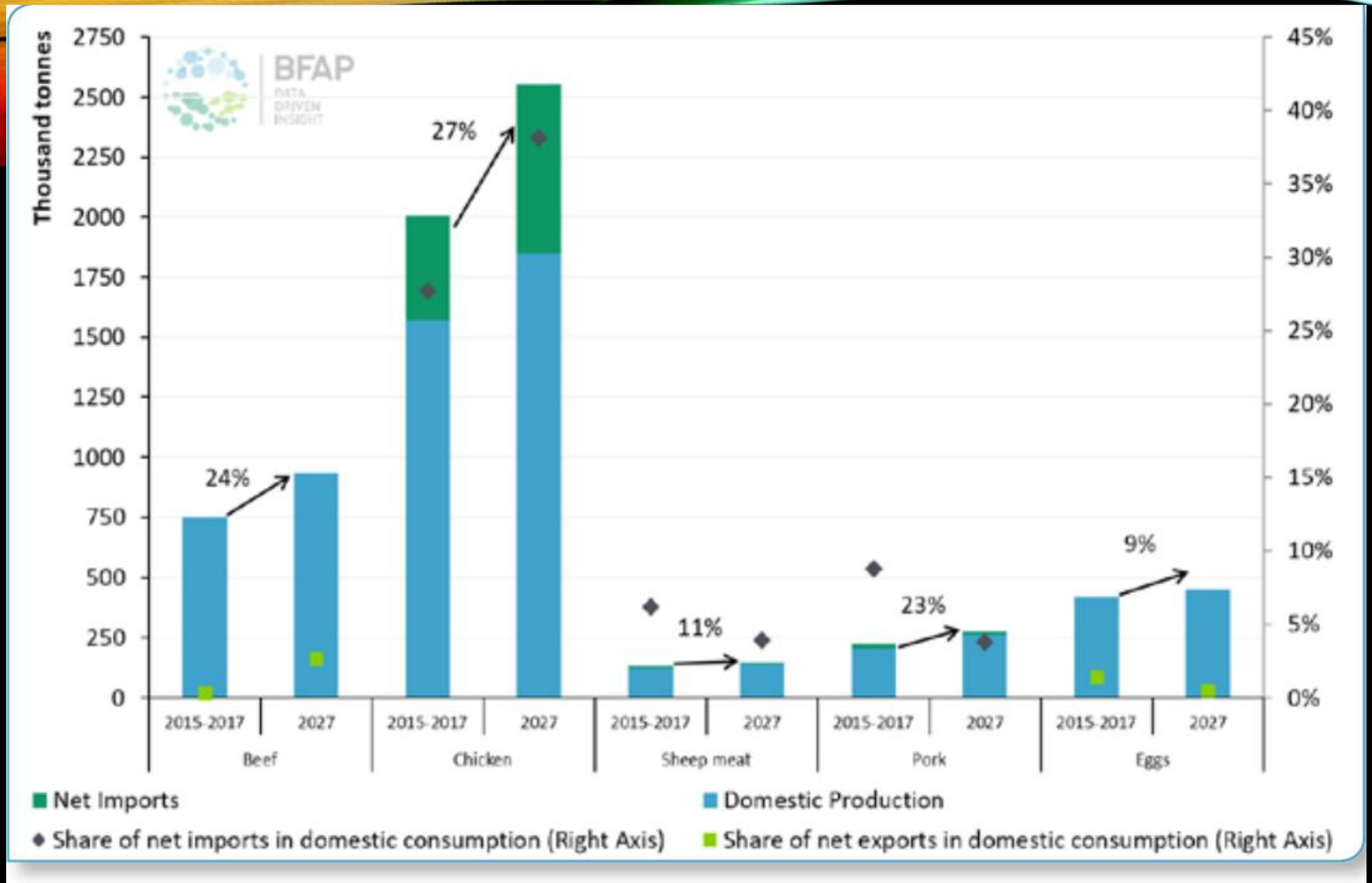


Figure 54: Meat consumption in South Africa: 2027 vs. 2015-2017

CURRENT PRICE TRENDS

NATIONAL SOUTH AFRICAN PRICE INFORMATION FOR WEEK Week 19

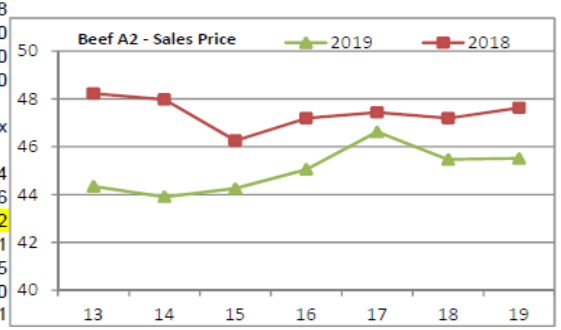
From 2019/05/06 To 2019/05/12

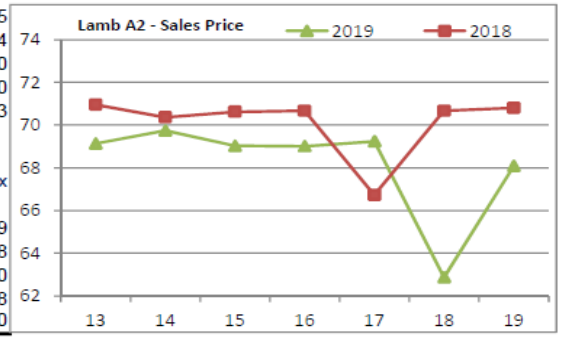
Class		Units	Avg Mass	Avg Purch	Avg Selling	Selling Min	Selling Max
CATTLE						Weighted 20%	
A2		8063	277,60	44,38	45,51	44,32	47,24
A3		1254	290,63	44,55	45,32	44,37	46,80
AB2		454	256,21	42,94	44,31	42,68	46,50
AB3		73	296,46	43,25	43,78	42,70	45,55
B2		193	258,73	38,59	40,78	38,23	43,18
B3		62	285,05	38,46	40,89	38,73	43,00
C2		973	260,26	37,58	40,18	37,66	42,50
C3		437	289,93	37,55	40,61	38,42	42,50
		11 509					

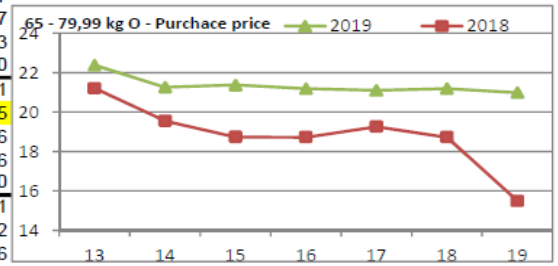
Class		Units	Avg Mass	Avg Purch	Avg Selling	Selling Min	Selling Max
LAMB/SHEEP						Weighted 20%	
A0		9	12,05	40,76	57,79	53,00	60,14
A1		192	14,74	59,70	66,26	61,14	68,46
A2		6016	21,03	63,46	68,10	63,38	70,92
A3		1257	22,49	64,41	69,57	66,84	70,41
A4		175	22,18	53,33	61,97	58,75	63,45
A5		15	22,29	44,81	53,84	53,83	54,00
A6		37	22,15	43,90	52,47	52,35	53,31
AB2		35	20,92	50,43	61,97	59,71	64,70
AB3		17	23,49	47,21	62,24	61,05	63,55
B2		28	22,74	49,16	54,70	48,00	60,54
B3		3	21,83	44,00	55,80	55,80	55,80
C2		563	23,48	44,47	52,53	48,41	54,60
C3		136	25,10	43,44	53,26	51,24	54,53
		8 483					

	Class		Units	Avg Mass	Avg Purch	Purch Min	Purch Max
	PIGS					Weighted 20%	
20 - 55,99 kg	P		1935	52,47	21,71	19,92	23,29
	O		159	52,76	20,91	18,36	21,88
	R		9	50,14	20,29	16,93	21,50
	C		14	41,55	20,24	18,37	21,08
	U		1	63,00	21,00	21,00	21,00
56 - 64,99 kg	P		1233	61,47	21,52	19,88	23,47
	O		150	62,48	21,32	20,15	23,47
	R		24	62,60	20,22	19,11	21,33
	S		1	64,80	20,50	20,50	20,50
65 - 79,99 kg	P		7742	74,97	20,79	19,60	22,51
	O		2448	76,17	20,98	19,68	22,35
	R		217	75,74	20,36	19,05	21,46
	C		15	76,91	18,70	16,07	21,16
	U		2	70,10	19,50	19,50	19,50
80 - 99,99 kg	P		5148	84,89	20,22	18,75	22,41
	O		6972	86,94	19,93	18,78	22,02
	R		1145	89,11	19,43	18,50	21,66
	C		65	88,51	17,87	15,15	22,27
	U		3	93,77	16,18	16,18	16,18
	S		82	97,82	19,62	19,26	19,70
>100kg			1039,00	129,80	14,79	12,92	16,86
			28 404				

Hide Feedlot	Weighted	2,00
Hide Field	Average	1,63
Dorper	ea	36,67
Merino	ea	45,64







- As Uitvoerende Raad het ons saam die strategiese doelstellings vir die RPO bepaal tydens on strategiese sessie - Januarie 2018

- Hierdie doelstellings is soos volg in ons strategie vervat

WAT IS ONS VISIE - WAT BETEKEN DIT VIR ONS?

Bemagtig produsent om plaaslik en internasionaal mededingend te kan produseer

Sosiale, ekonomiese en omgewingsvolhoubaarheid van produsente in die rooivleis-waardeketting

‘n **Mededingende** en **volhoubare** rooivleis-bedryf waarin daar vir produsente **waarde toegevoeg word** en hulle **waarde kan ontsluit**

Die belange van die produsent word bedien deur omvattende dienste wat effektief gelewer word

Alle produsente is bemagtig vir konstante, hoë-kwaliteit rooivleisproduksie

RPO

PILAAR 1 :
BELEIDS- EN WETGEWENDE OMGEWING
RPO

DOELWITSTELLING

Ontwikkel 'n strategie van verhoudingsbou, relevansie en bedingingsmag in die waardeketting wat sterker leierskapdeelname in die rooivleisbedryf insluit sowel as kommentaar op wetgewing

VERTEENWOORDIG PRIMÊRE PRODUSENT IN ...

South African Federation of RED MEAT PRODUCERS

RMIF RED MEAT INDUSTRY FORUM

Red Meat Producers' Organisation (RPO)

National Emergent Red Meat Producers' Organisation (NERPO)

South African Feedlot Association (SAFA)

Association of Meat Importers and Exporters (AMIE)

Gauteng Meat Traders' Employees Union (GMTEU)

National Federation of Meat Traders (NMFT)

Red Meat Abattoir Association (RMAA)

South African Federation of Livestock Auctioneers (SAFLA)

South African Meat Processors' Association (SAMPA)

South African National Consumers' Union (SANCU)

South African Pork Producers' Organisation (SAPPO)

South African Hides, Skins and Leather Council (SHALC)

RPO

SKAKELING MET ...

agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

AFASA
AFRICAN FARMERS ASSOCIATION OF SOUTH AFRICA
an association incorporated under Section 21
Reg: 2011/007448/08

NERPO

AGRI SA

TLU SA TAU

RPO

LEWER INSETTE BY ....

PHAKISA

KOMMENTAAR OP WETGWING

VALUE CHAIN ROUND TABLE (red meat)

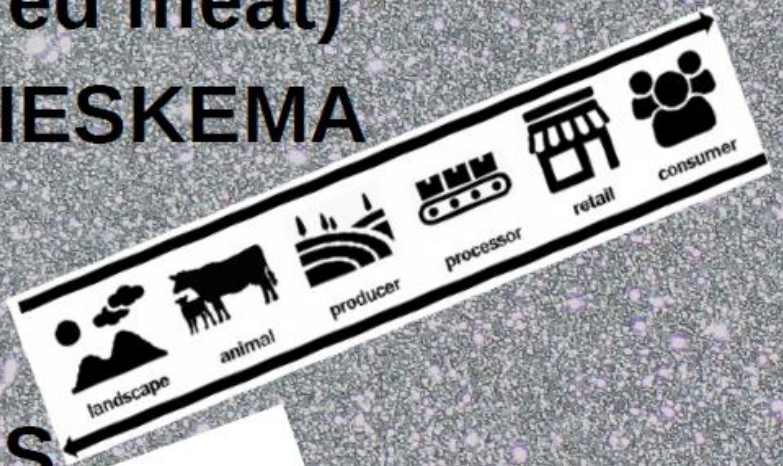
ONAFHANKLIKE VLEISINSPEKSIESKEMA

APAC

PARLEMENTêRE

PORTEFEULJEKOMITEES

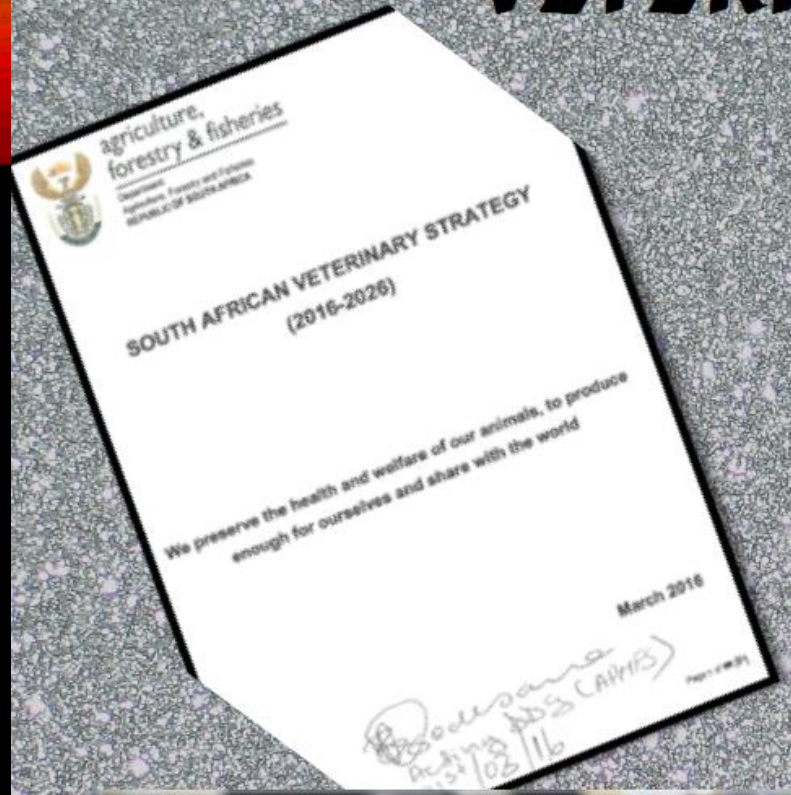
AGRI BEE



National Agricultural Marketing Council
Promoting market access for South African agriculture

RPO

VETERINÊRE AANGELEENTHEDE ...



Verpligte veterinêre jaar vir afgestudeerde studente

Nasionale en Provinsiale Dieregesondheidsforums

Beheer van dieresiektes

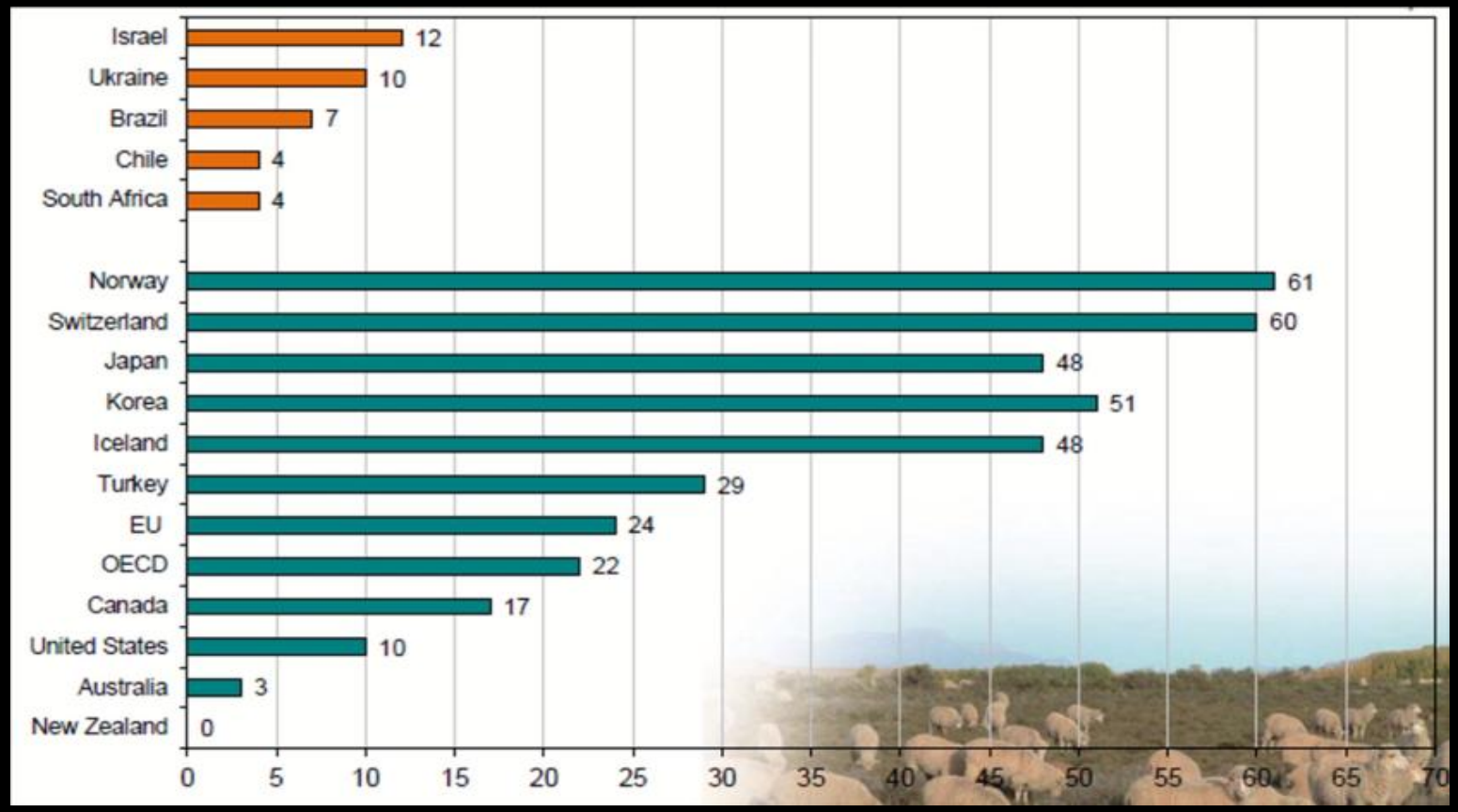
LITS - SA

OBP

Residu monitering

A 40 % ad valorem tariff

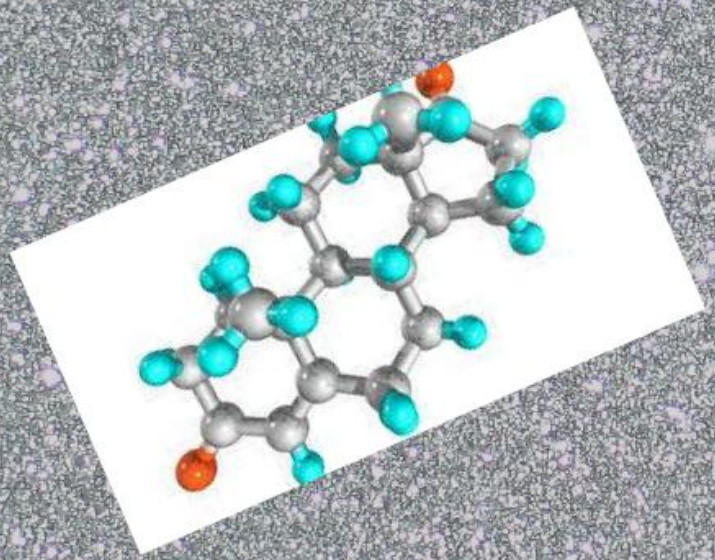
Estimates of support to agriculture (PSE) in selected non-OECD and OECD countries (2010)



Source: OECD, Agricultural Policy Monitoring and Evaluation, 2011

INVOERE EN UITVOERE ...

Invoerpermitte van lewendehawe en vleis
Invoerbeheer & Ad valorem-tarief
Uitvoerprotokolle
SPS-maatreëls



BEESVLEIS INVOERE

	Beesvleis				Beesvleis plus afval			
	Namibië	Oorsee	Botswana	Totaal	Namibië	Oorsee	Botswana	Totaal
	%	%	%	%	%	%	%	%
Mar-18	12,5	0,4	1,3	14,1	12,5	6,8	1,3	20,7
Apr-18	17,3	1,3	0,4	19,0	17,3	7,0	1,4	25,7
May-18	18,0	1,3	0,5	19,8	18,0	7,2	1,4	26,7
Jun-18	19,5	1,4	0,5	21,4	19,5	7,4	1,4	28,4
Jul-18	20,4	1,4	0,5	22,3	20,4	7,7	1,5	29,6
Aug-18	21,9	1,3	0,5	23,7	21,9	7,7	1,4	31,0
Sep-18	22,8	1,2	0,5	24,6	22,8	7,6	1,3	31,8
Oct-18	23,5	1,1	0,6	25,2	23,5	7,8	1,2	32,5
Nov-18	24,3	1,1	0,6	26,0	24,3	7,8	1,2	33,3
Dec-18	24,3	1,0	0,5	25,7	24,3	7,4	1,1	32,8

SKAAPVLEIS INVOERE

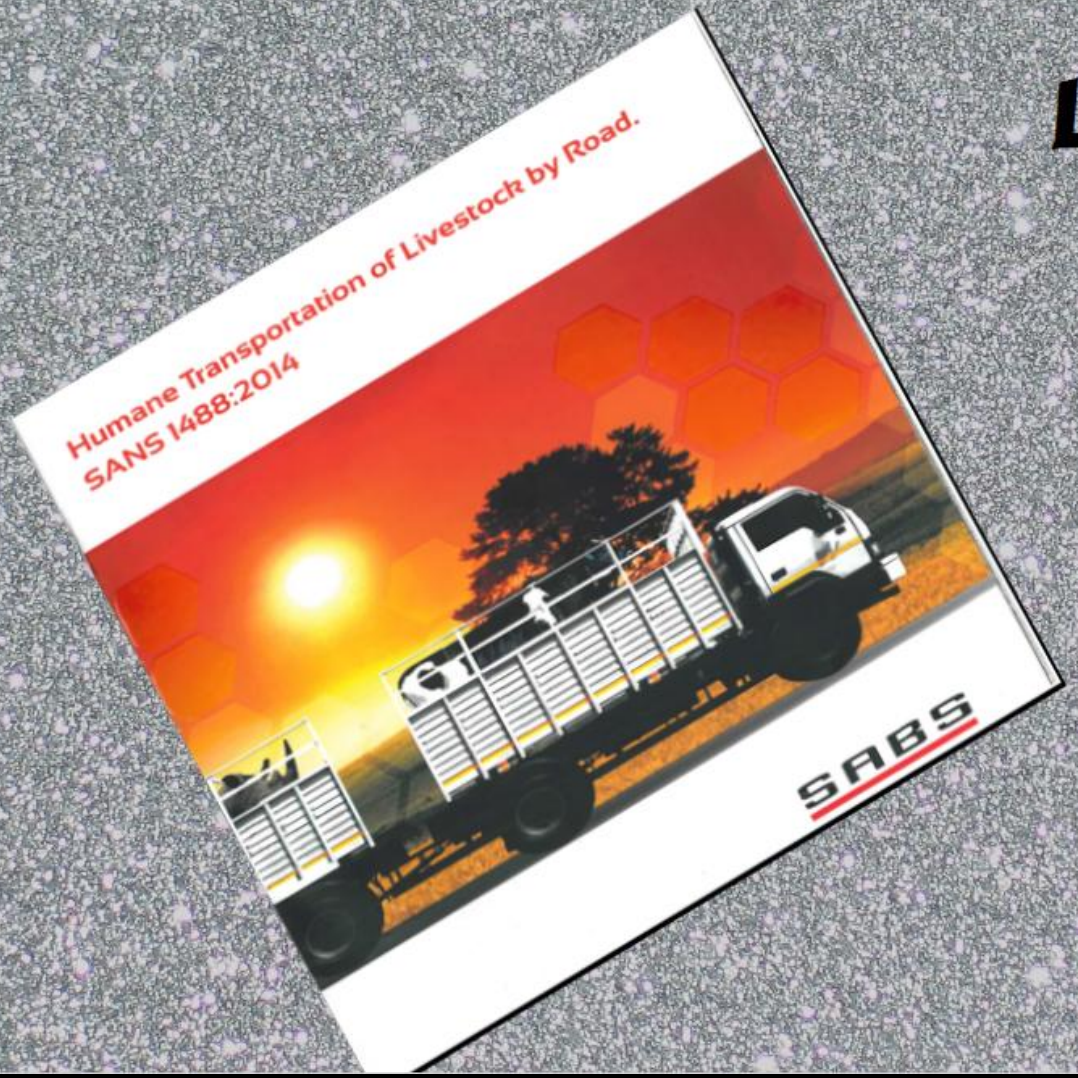
	Skaapvleis			Skaapvleis plus afval		
	Namibië	oorsee	Totaal	Namibië	oorsee	Totaal
	%	%	%	%	%	%
Mar-18	10,1	3,5	13,6	10,1	8	18,1
Apr-18	10,3	3,7	14,0	10,3	8,1	18,4
May-18	10,5	3,5	14,0	10,5	7,4	17,9
Jun-18	10,3	3,7	14,0	10,3	7,3	17,6
Jul-18	10,5	3,7	14,2	10,5	7,9	18,4
Aug-18	10,5	3,6	14,1	10,5	7,8	18,3
Sep-18	10,5	3,6	14,1	10,5	7,8	18,3
Oct-18	10,7	3,6	14,3	10,7	7,8	18,5
Nov-18	10,8	3,3	14,1	10,8	7,6	18,4
Dec-18	10,8	3,2	14,0	10,8	7,5	18,3

UITVOERE NA CHINA

- Wol
- Rooivleis
- Huide en Velle

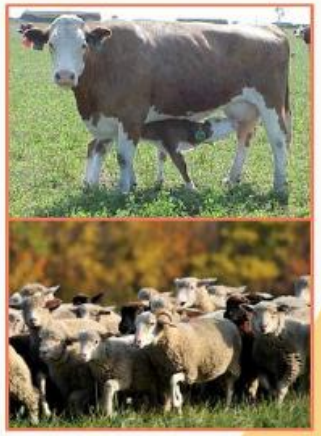
DIEREWELSYN ...

LWCC



Freedom from Fear and Distress

- Recognize normal vs. abnormal
  - Elevated stress – unpredictable
  - Experienced handlers
- Safe transport
  - Avoid overcrowding
  - Familiar groups
- Group by species, age, gender, farm of origin, pregnant animals



Just in Time Training

Animal Welfare: Livestock

RPO

VEEDIEFSTAL ...

NASIONALE EN PROVINSIALE VEEDIEFSTAL VOORKOMINGSKOMITEES

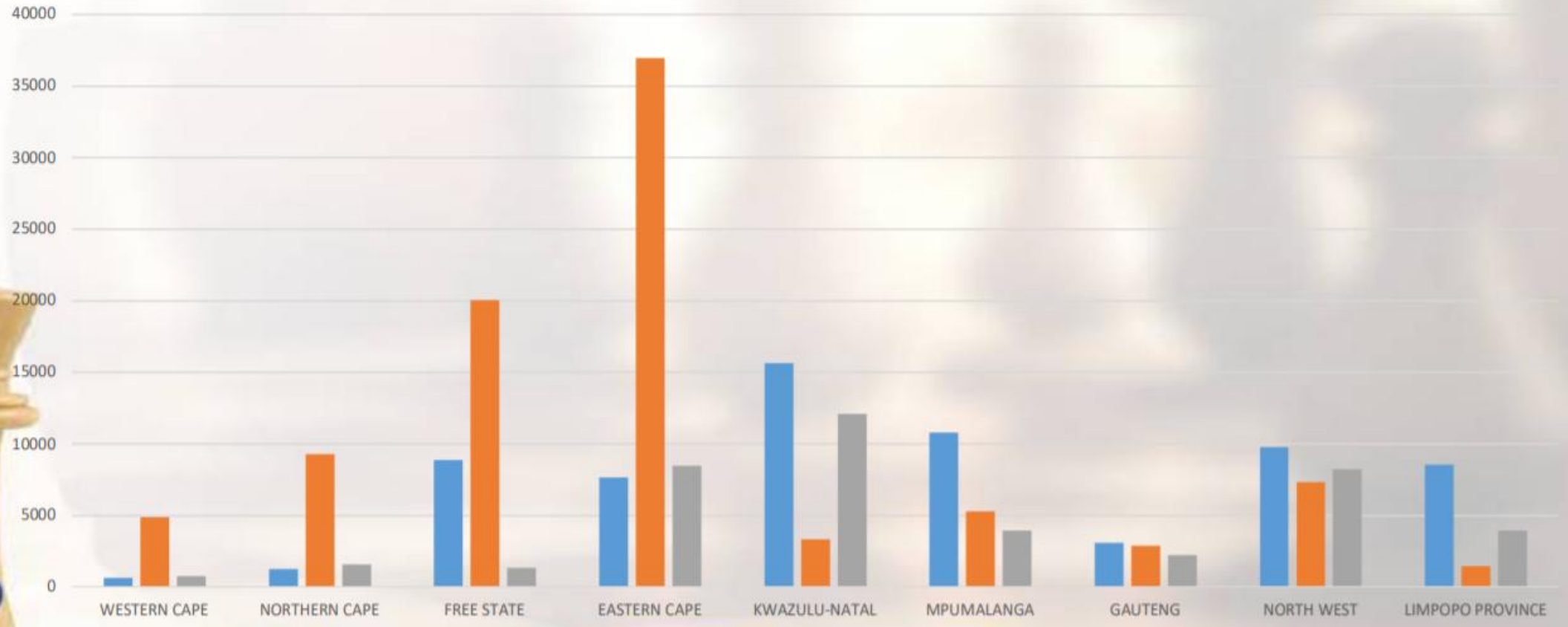
Goeie verhouding met SAPD

VIS'e op provinsiale vlak

Oorgrens Misdaadinligtingsentrum (Gauteng/Vrystaat/Noordwes/Noord-Kaap

RPO

Livestock Theft Per Province



PREDASIEBESTUUR ...

R2.6 biljoen per jaar in kleinvee, bees- en wildbedryf

Best practices for managing predation in South Africa

Livestock farmers have a constitutional right and responsibility to take care of their animals and protect them from potential threats, such as extreme weather conditions, theft and predators. The framework focuses on the best ways to manage predation. This are focusing on preventative measures for nanagement.

rotection collars: These collars protect ani- st attacks from predators or deter preda- tacking livestock.

collars

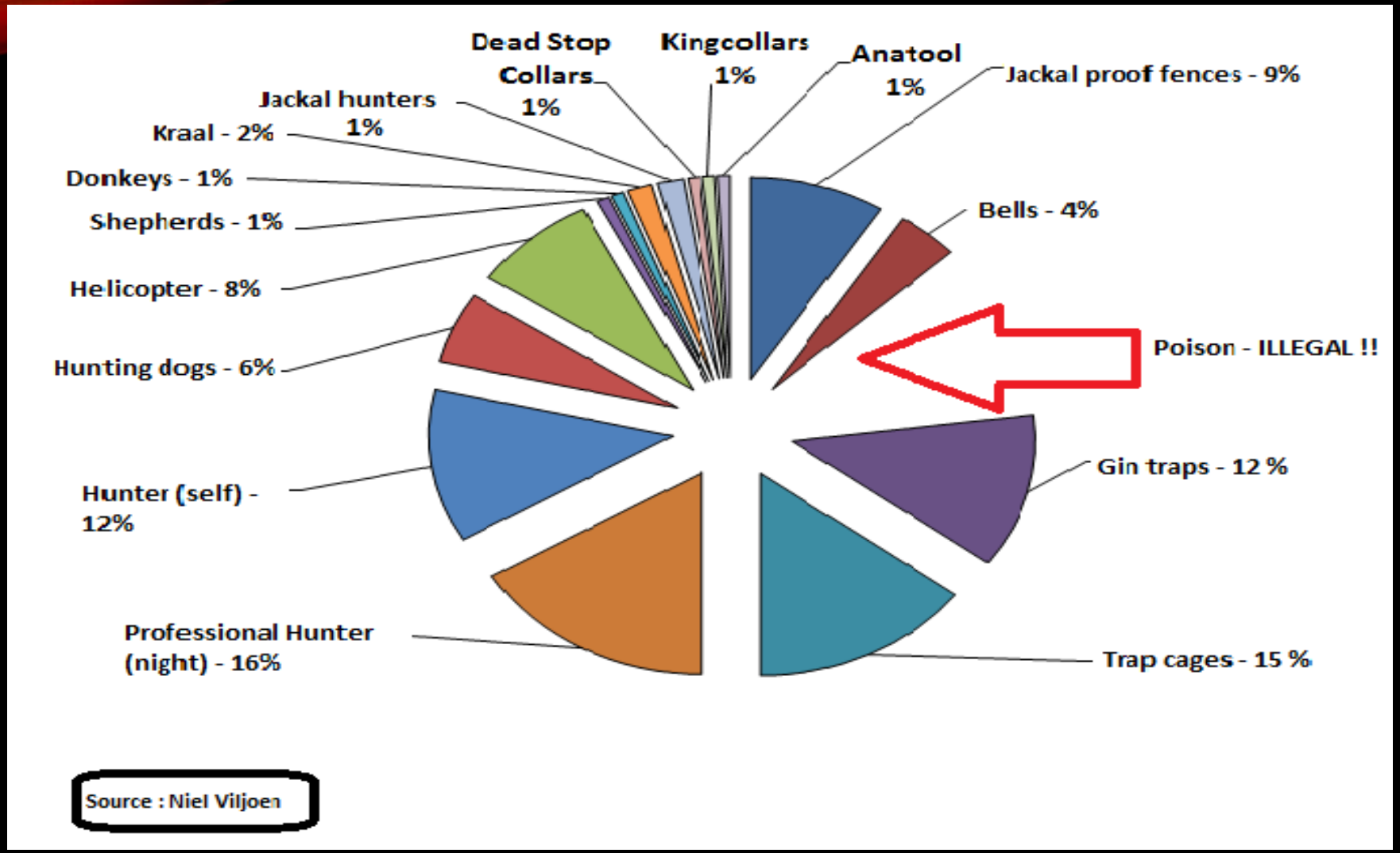
collars must be made from firm UV-protected plastic.
eep in the enclosure should be fitted with collars.
e collars for longer than six weeks in one enclosure.
the predator starts attacking anywhere else than its neck, remove the collars imme
protection collars with scented collars, fluorescent collars and sound collars.
ust fit snuggly and not choke the animal.

collars

ollars include those that produce a sound, are made from bright co
ur:
rs: Fit bell collars to about a quarter of the herd. Do not use it for n
the collars with other types.
collars: Brightly coloured collars are made from fluorescent materi
t. Do not used for more than six weeks. Alternate with other collar
- **Scent collars:** These collars are made from cotton. Various scent
collar to add a strange scent to the herd. Do not use these collar
weeks and alternate with other types of collars.

PMFS
Predation management forum

RPO


Dead Stop Collars 1%
Kingcollars 1%
Anatool 1%
Jackal proof fences - 9%
Jackal hunters 1%
Kraal - 2%
Donkeys - 1%
Shepherds - 1%
Helicopter - 8%
Hunting dogs - 6%
Bells - 4%
Poison - ILLEGAL !!
Gin traps - 12 %
Hunter (self) - 12%
Professional Hunter (night) - 16%
Trap cages - 15 %
Source : Niel Viljoen

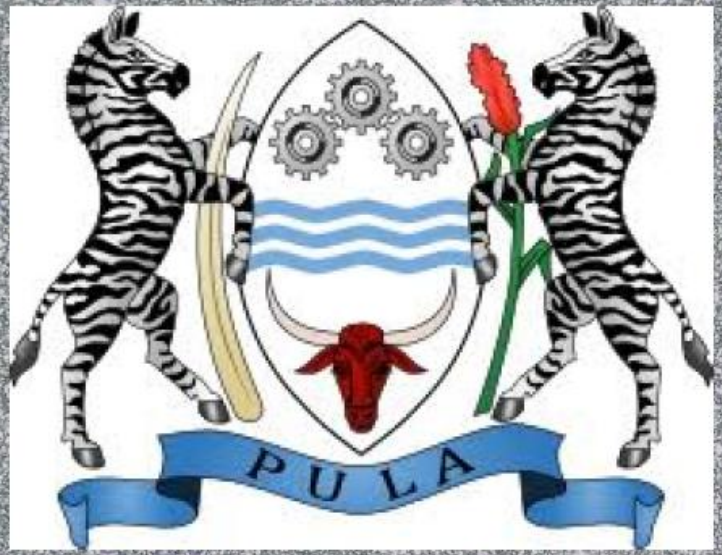
AARDVERWARMING EN KOOLSTOF VOETSPOOR ...

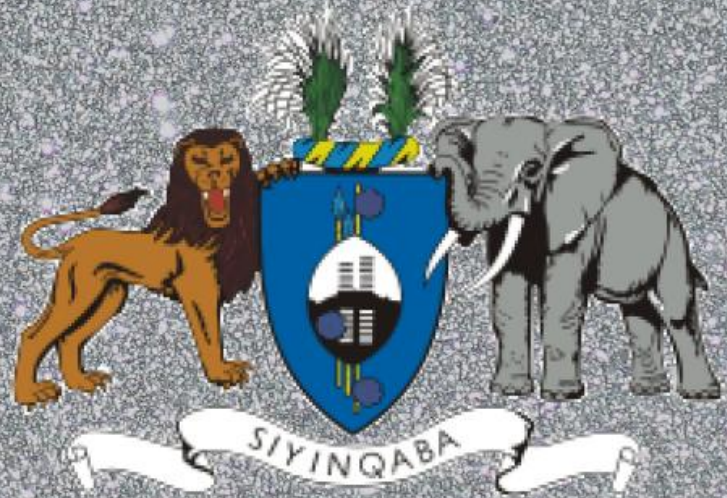
Primêre landbou vrygestel in eerste siklus : 1 Junie 2019 tot 31 Desember 2022

RPO

GOEIE VERHOUDINGE MET ...

Buurlande en IMS





IMS
MEAT FOR THE WORLD

International Meat Secretariat

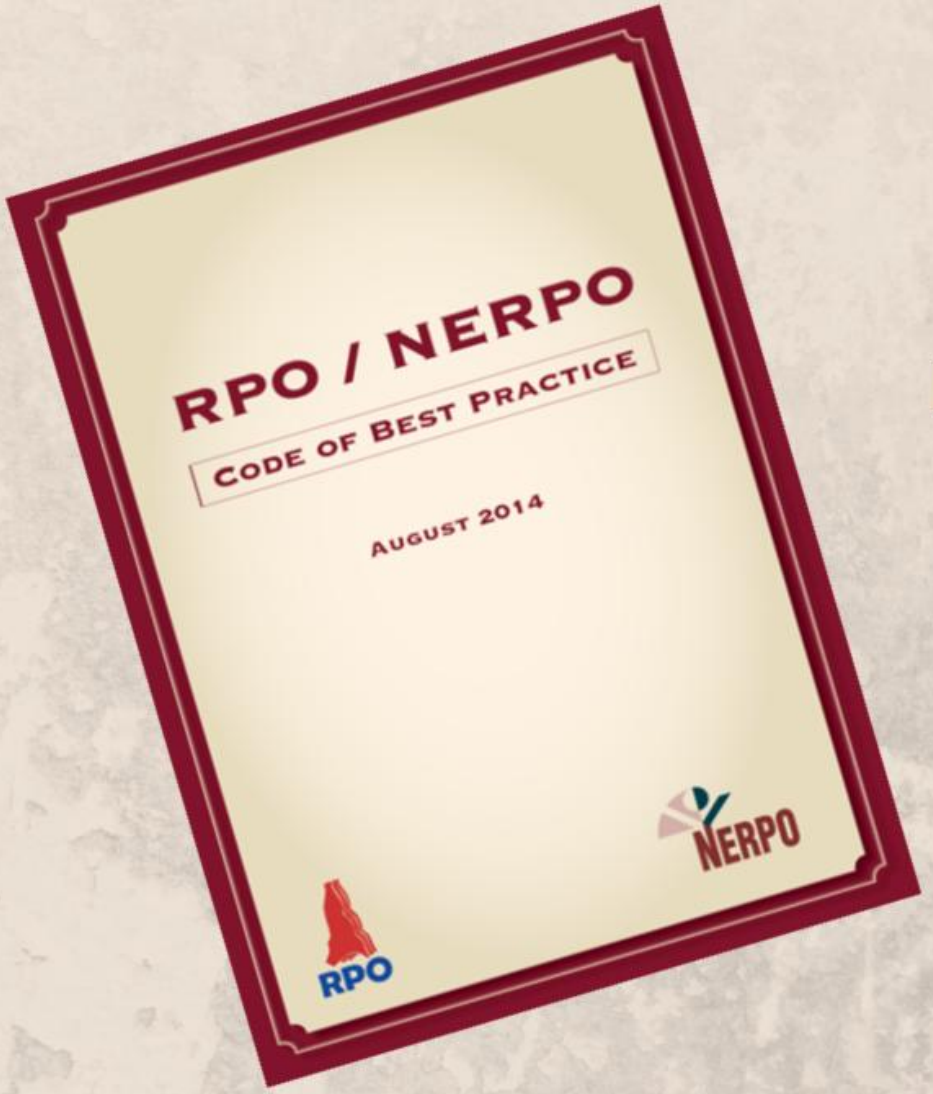
RPO

PILAAR 2 :
VOLHOUBARE PRODUKSIE-
OMGEWING EN
ONTWIKKELENDE SEKTOR
UITBREIDING
RPO

DOELWITSTELLING

Bewaring en optimale benutting van natuurlike hulpbronne (ingesluit genetika, grond, weiding, water), tegnologieskepping, voorligting en inligtingsoordrag. Dit sluit in die ondersteuning van die ontwikkelende sektor.

KODE VAN BESTE PRAKTYK ...



Natuurlike Hulpbron

Dierewelsyn en gesondheid

Werknemers

Veediefstal en Predasie

RPO

INSTITUUT VAN PRODUKSIE-ONTWIKKELING ...

Produksie-ontwikkeling (statutêr)

Programme om die potensiaal van rooivleisbedryf te ontsluit dmv :

Tegnologie oordrag / Voorligtingsprogramme
Mentorskappe

Bestuursontwikkeling

RPO

NAVORSING – EN ONTWIKKELING STRATEGIESE PLAN MET FOKUS OP PROGRAMME

- "Sustainable natural resource utilisation"
- "Anticipation and mitigation of agricultural risks to create a resilient red meat sector"

TRANSFORMASIE EN OPLEIDING

Provinsiale opleidingsessies van opkomende produsente

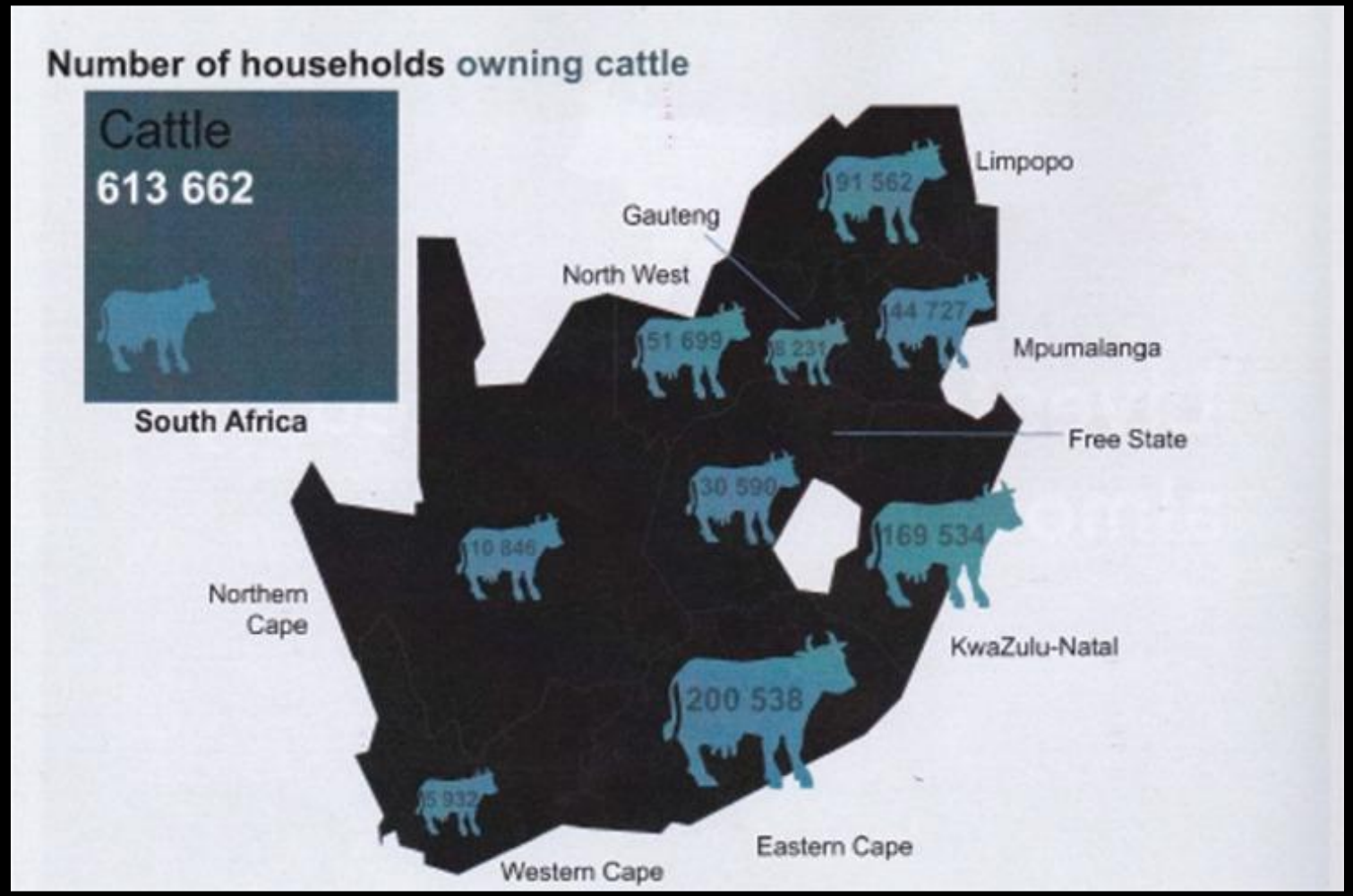
Transformasiebestuurder

VEEGETALLE

OWNED BY	TOTAL	EMERGENT	PERCENTAGE OWNED BY EMERGENT SECTOR
Cattle	13.6 million	5.7 million	42 %
Sheep	24.6 million	3.1 million	13 %
Goats	5.9 million	4.3 million	73 %

- **The industry is 40 % transformed**

HUISHOUDINGS IN SA MET LEWENDEHAWE



THE SOUTH AFRICAN EMERGENT SECTOR

- **215 034 households owning sheep**
- **429 065 household owning goats**

OFFTAKE FIGURES (%)

	Cattle	Goats
South Africa commercial	33	125
South Africa emerging	8	51
South Africa communal	6	< 51

KOMMUNIKASIE MET LEDE

Rooivleis Tydskrif

RED MEAT PRODUCERS ORGANISATION

RPO

ROOIVLEIS PRODUSENTE ORGANISASIE

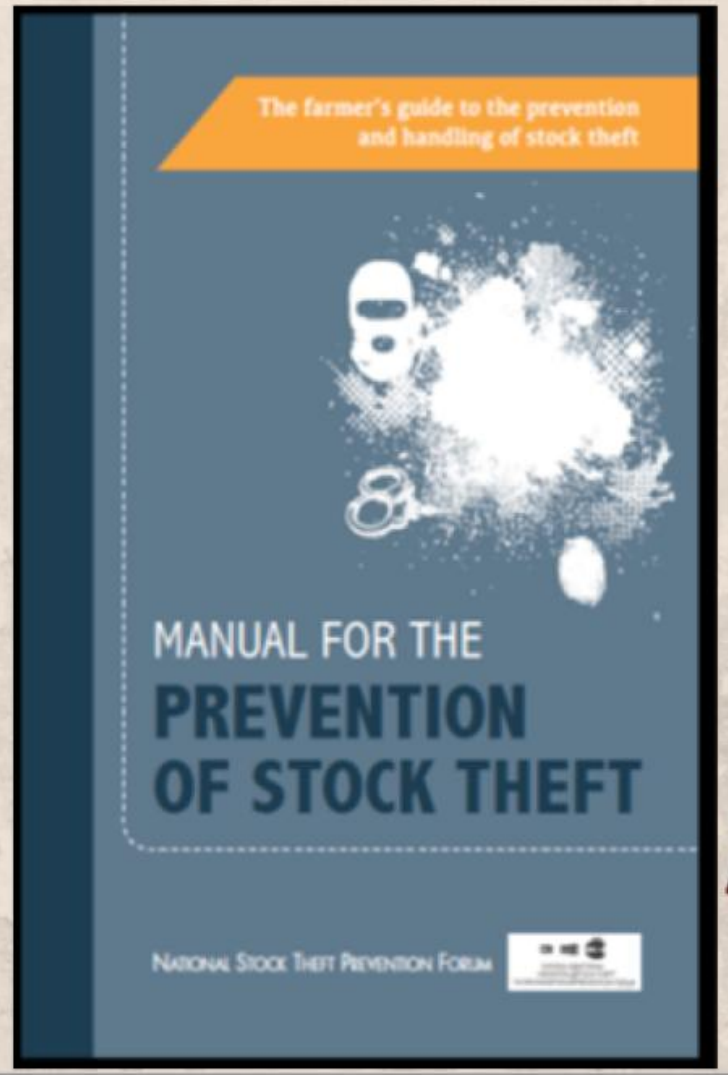
www.rpo.co.za

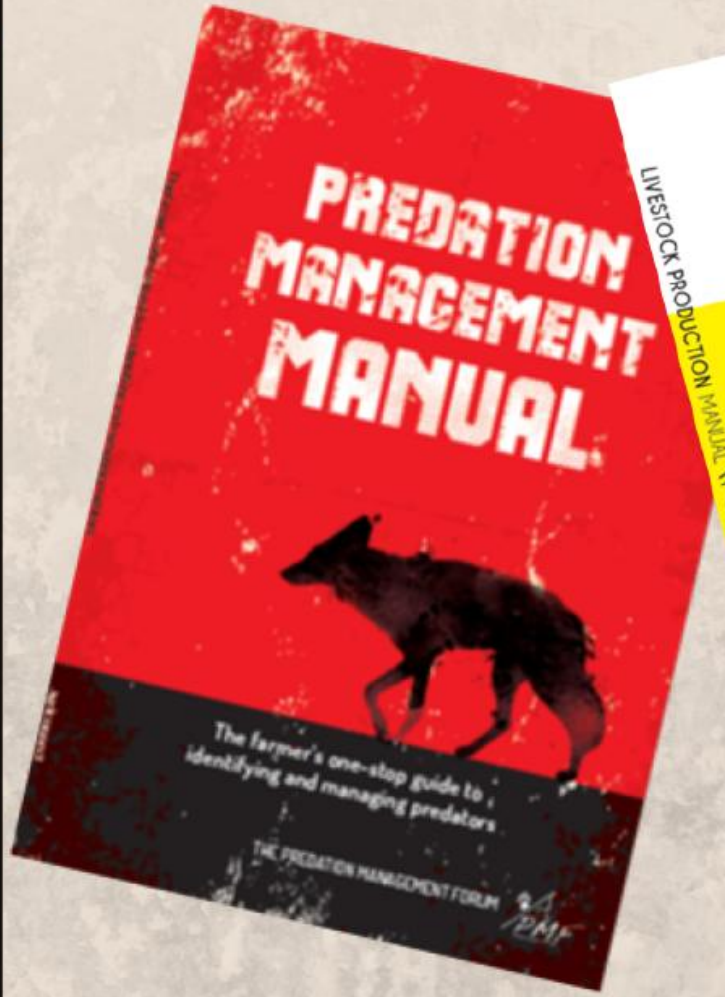
FaceBook en Twitter

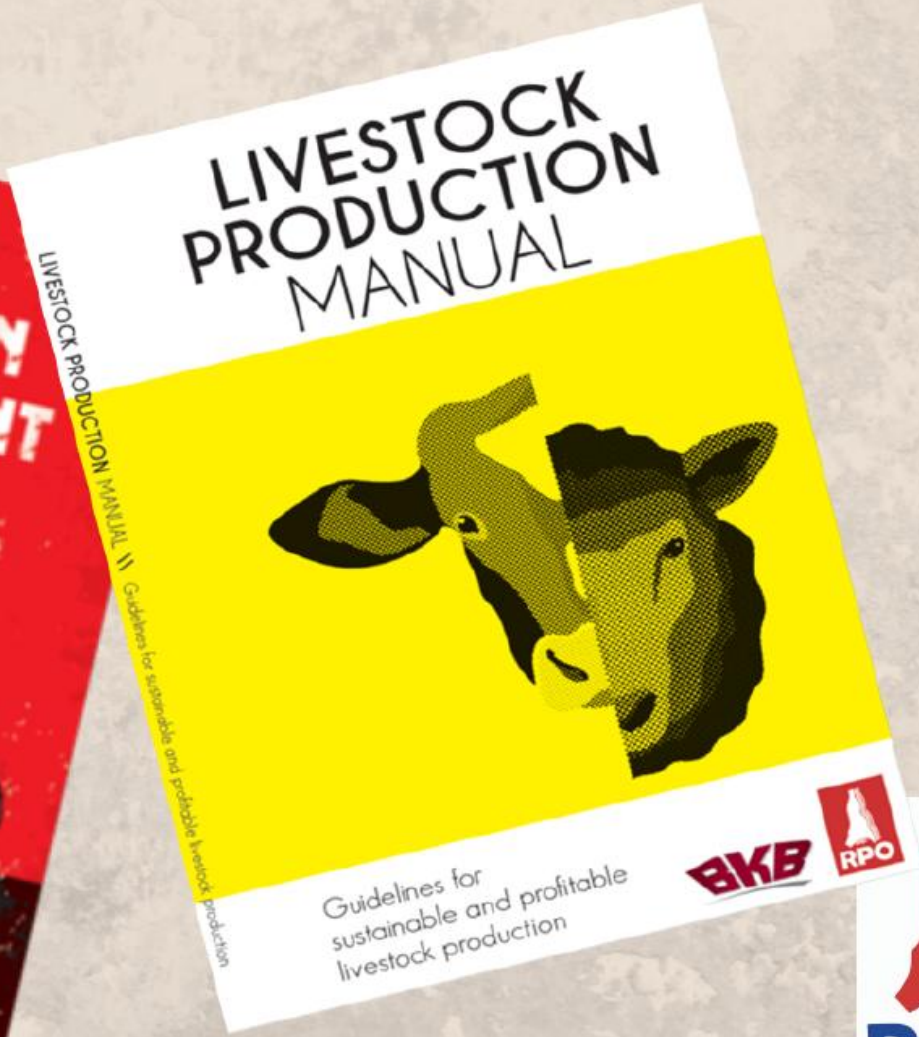
Elektroniese Nuusbrief

RPO

KOMMUNIKASIE MET LEDE - HANDLEIDINGS







RPO

VENNOOTSKAPPE MET ...

Agri-besighede

Opleiding- en navorsingsinstansies

Ander produsente- en kommoditeitsorganisasies

PILAAR 3 :
MARKOMGEWING /
VERBRUIKERS
RPO

DOELWITSTELLING

Ontwikkel 'n strategie om die verbruik van rooivleis te stimuleer en die kwaliteit en eet-ervaring vir die verbruiker deurentyd te verbeter. Verbruikersopvoeding in die plaaslike mark (95% + van produksie) is kritiek terwyl die vyfde kwart en die huide- en vellebedryf uiters belangrik is ten opsigte van winsgewendheid.

IMPLICATIONS OF THE 2018 OUTBREAK OF LISTERIOSIS: CONSUMERS PERCEPTIONS

On 4 March 2018, the South African Minister of Health reported that 948 cases of Listeriosis have been confirmed by laboratories, with a 27% fatality rate. A number of processed meat production facilities in Polokwane and Gauteng were subsequently identified as the source of contamination.

How did South African consumers feel about meat safety BEFORE the Listeriosis food scare?

Consumer research4 conducted by the University of Pretoria and BFAP, with funding from RMRD SA, indicated that consumers across the socio-economic spectrum attach significant importance to food safety when purchasing red meat. Product attributes such as 'food safety' and 'expiry date', were considered important factors in the purchasing decision by the majority (more than 76%) of interviewed consumers. In general, consumers did not reveal high levels of concern regarding the safety of red meat, with less than 15% of low-income consumers and about a third of middle- and high-income consumers having some red meat food safety concerns.

How did South African consumers feel about meat safety AFTER the Listeriosis food scare?

In the week after the announcement by the minister of health, two surveys were conducted in order to evaluate the effect of the outbreak on consumers' perceptions on food safety in general5. The first survey was conducted in townships around Johannesburg, whereas the second was an online survey amongst affluent consumers. The levels of concern was consistent with pre-listeriosis food safety perceptions, with only 20% of affluent consumers noting that they did not perceive food purchased from formal retail outlets, such as supermarkets and butcheries, as safe. In the case of low income respondents, only 10% did not perceive food from formal retail as safe. Informal retailing outlets such as spaza shops and street vendors were, however, perceived as unsafe with approximately 66% of respondents indicating that they did not agree with the statement that these outlets sell safe food. It is however, unclear if these negative perceptions were induced by the listeriosis outbreak. Further questioning revealed that only 44% of the low income respondents answered "Yes" on the question "Do you know what Listeriosis is?" and were also only able to identify an average of 2 out of 7 symptoms generally associated with Listeriosis. Conversely, 75% of the total sample were aware that polony and viennas should be avoided. This somewhat inconsistent results suggest that lower income consumers received incomplete food safety information with regards to liseriosis.

Examples of consumer implications pertaining to the Listeriosis food scare:

- Processed meat (in particular polony) is one of the most affordable and convenient (ready-to-eat) animal protein food options available to consumers. Consumer distrust in the safety of polony could reduce dietary diversity among low-income consumers in particular with limited means to substitute with alternative animal protein food options.
- Survey results suggest that income and asset endowment seem to play a key role in access to food safety information. This should be addressed by tailor-made messages specifically aimed at vulnerable groups, where vulnerability is based on level of exposure to the hazard and income level.
- Actions by government and industry to improve the food safety systems within fresh meat and processed meat supply chains could eventually translate into a more expensive retail price at consumer level.

KLASSIFIKASIESTELSEL EN ADDISIONELE GRADERINGSTELSEL

SA Klassifikasiestelsel is pilaar van die bedryf

Aansoek "AB" klas by "A" klas

Gewaarborgde eet-ervaring

Kompetisie op die verbruiker se bord

HANDELSMERKE

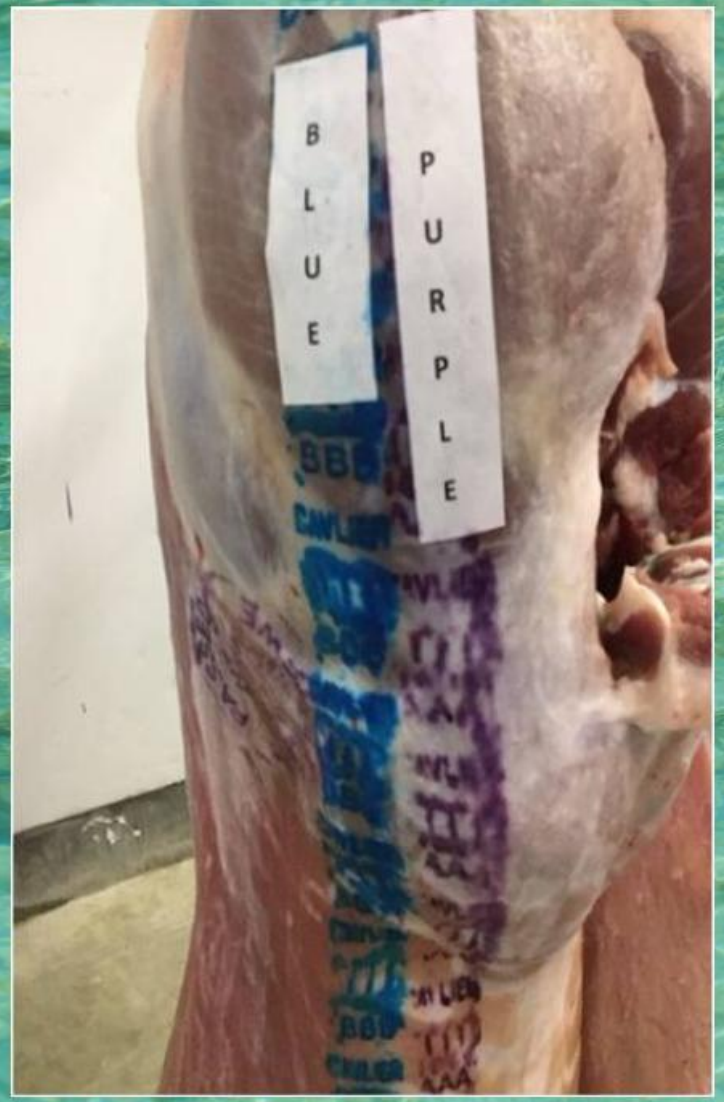
"Storie kos" - 42 Handelsmerke

Verbruiker meer gesofistikeerd

Verbruiker skepties teenoor groeistimulante en ander beta-angoniste

Vrylopend / graan- en grasgevoer

BOKSTRATEGIE EN ROLMERK



KLASSIFIKASIE VAN BOKLAM
KARKASSE - BLOU INK

RPO

VERBRUIKERSOPVOEDING

Die moderne verbruiker WIL WEET

Nommer 1 tendens “FULL DISCLOSURE”

'n Produk sonder INLIGTING is 'n produk sonder VERBRUIKERS

SKAAPVLEIS SA

www.cookingwithlamb.com

"BEEF TALK"

www.beeftalk.co.za

Lamb and Mutton SA: "Raising the BAAAA for Consumer Education"

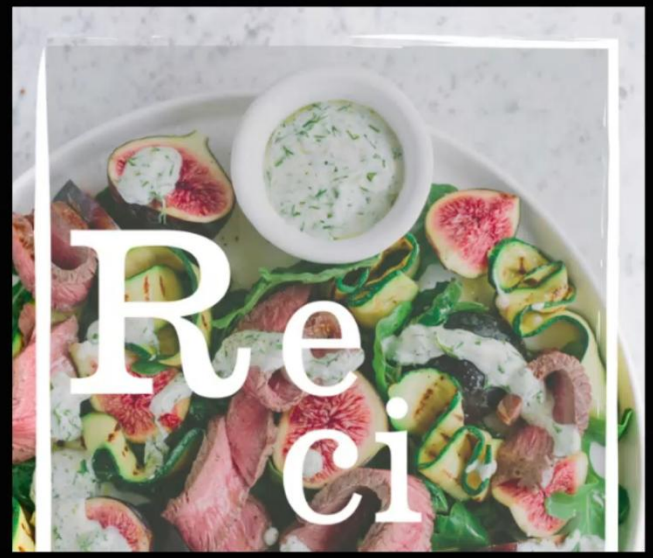
Hoogtepunte:

- Generiese Verbruikersopvoeding t.o.v. Suid-Afrikaanse skaapvleis– Nuwe projekbestuurder vanaf 2016
- Professionele Marknavorsing word gedoen saam met *AskAfrika* om as rigtingwyser te dien vir platforms en inhoud van verbruikersopvoeding boodskappe
- Kommunikasiestrategie– gebruik 'n kombinasie van tradisionele en digitale bemarkingsplatforms om opvoedkundige boodskappe by die regte verbruikers te kry

Not secure | www.cookingwithlamb.com

Cooking With Lamb
By Lamb And Mutton SA

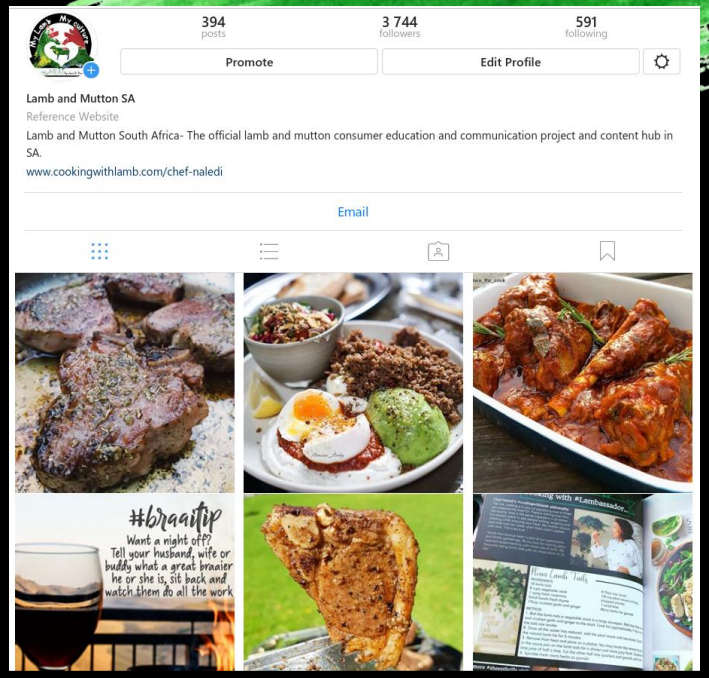
Sheepishly Simple Recipes
Health And Science Stuff
Watch And Learn
Lambassadors
Back To The Barn
About The Lamb And Mutton SA Herd
Talk To Us!
Blog



www.cookingwithlamb.com

Digital Marketing

- **Instagram**- cooking_with_lamb
- **Facebook**- Healthy Meat- by Lamb and Mutton SA
- **Youtube**- Cooking With Lamb
- Web banners
- Digitorials



Activations

KOTA FESTIVAL
WALTER SISULU SQUARE
8-9 Sept
Featuring Lambassadors:

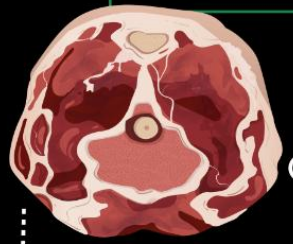
ON THE MENU
@ the Lamb & Mutton Stall

The Curry Bite Kota
iLast Number Kota
The Mutton Townzar Kota
The Cheeky Lamb Con Carne Kota

Print Media

Know your bits

Lamb Neck



Lamb Neck is probably the most versatile of all the lamb cuts. No matter how you cook it, you are guaranteed to have a juicy, succulent piece of lamb in the end! If you are a bit unfamiliar with lamb cuts (apart from lamb chops) this is the cut to start experimenting with!

Lamb Bits Tips:

- You can buy lamb neck as lamb neck steaks/slices or as a whole lamb neck.
- A whole lamb neck yields the perfect pulled lamb.
- The best way to cook a whole lamb neck is slowly, at a low temperature. Approx. 3 hours at 180°C drowned in the wine of your choice, covered with a lid or foil.
- The best way to prepare lamb neck steaks is to rub it with your favourite spices before you braai it over some hot coals. If you want to go the extra mile you can also marinade it in some wine for a few hours before you braai them.

Don't you just love a juicy piece of lamb or mutton meat, especially when it comes to special occasions! But did you know lamb and mutton meat, in the correct portion sizes offers a wide variety of good quality nutrients to help our bodies cope with everyday life's ups and downs? Here's some of the many great things lamb and mutton has to offer.

Protein
Lamb and mutton meat contains the highest quality, complete proteins. This means it supplies your body with all essential amino acids that your body cannot produce on it's own.

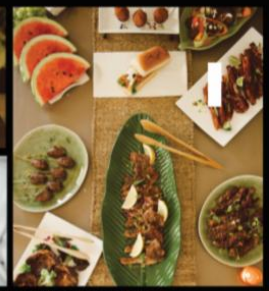
Iron
The Iron found in lamb and mutton meat is called "Heme Iron", this is a form of iron that your body can absorb and use and helps prevent anaemia. Iron is extremely important in the diets of child baring women and active individuals!

Vitamin A
Lamb and mutton organ meats, such as lamb liver, contains vitamin A in the form of retinol, which means the body can use it for a variety of important functions. Vitamin A is very important for eye health, reproduction and growth, and even a small portion of lamb or mutton organ meat can make a huge difference in your health!

LAMB

A Nutritious and Delicious Easter Feast

Planning a delicious and nutritious Easter lamb lunch? Go to www.cookingwithlamb.com, click on recipes and then on the "Fit for a Feast" category for the recipes for these amazing festive lamb platters by Chef Naledi.



For more on the nutritional benefits of lamb and mutton meat, visit www.cookingwithlamb and click on the "Nutrition" icon

cooking_with_lamb Healthy Meat - By Lamb and Mutton SA Supported by the red meat industry of South Africa

Cooking with #Lambassador...

Chef Naledi's #cookingwithlamb philosophy:

"For me, cooking is a way of expressing love to those you prepare the food for. There's nothing truer than the saying 'love is the secret ingredient in all dishes'. It's always great to see people smiling, laughing and chatting while enjoying your food. My mother always said that one can taste when food wasn't cooked with love. This is so true. "

"Lamb has always been a part of our celebrations and family gatherings. As my love for cooking grew, I started experimenting with more cuts of lamb. My favourite being lamb tails with rib chops short on its tail."

Plum Lamb Tails

INGREDIENTS

10 lamb tails
2 cups vegetable stock
1 sprig fresh rosemary
Small bunch fresh thyme
1Tbsp crushed garlic and ginger
4 Tbsp soy sauce
1/2 cup plum sauce or finely chopped prunes
1 small lime
Micro herbs for garnish

METHOD

1. Boil the lamb tails in vegetable stock in a large saucepan. Add the fresh herbs and crushed garlic and ginger to the stock. Cook for approximately 1 hour or until the tails are tender.
2. Once all the water has reduced, add the plum sauce and soy sauce. Sauté in the natural lamb fat for 5 minutes.
3. Remove from heat and place on a platter. You may brush the remaining sauce in the sauce pan on the lamb tails for a shinier and more juicy finish. Squeeze the lime juice of half a lime. Cut the other half into quarters and garnish with them.
4. Sprinkle fresh micro herbs as garnish.

For more #sheepthrills visit

www.cookingwithlamb.com

cooking_with_lamb

Healthy Meat
By Lamb and Mutton SA

Supported by the red meat industry of South Africa

Enough of A Good Thing

Portion control is key when it comes to red meat consumption.

By Lamb and Mutton SA

FACT

According to the Word Cancer Research Fund International (WCRF) report published on the 24th of May 2018, fresh red meat can be part of a healthy balanced diet and lifestyle as long as it's limited to no more than;

350 - 500 grams
cooked weight per week.

In South Africa many individuals suffer from nutrient deficiencies such as, Iron and Vitamin A deficiencies, which can be improved through consuming good quality red meat and organ meats.

FACT

South African lamb and mutton meat is a nutrient dense food product.

A mere piece of cooked **100g** lamb meat contributes at least:

- **44%** of your daily Protein intake
- **5%** of your daily Iron intake
- **6%** of your daily Magnesium intake
- **10%** of your daily Zinc intake

FACT

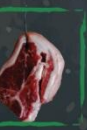
Your fair share of lamb...

These are the average cooked edible portions from selected South African lamb marketplace servings

Chump CHOP*

76g average cooked edible portion
17,5g Protein
7,5g Fat

Loin CHOP*



79g average cooked edible portion
22g Protein
6g Fat

Rib CHOP*

50g average cooked edible portion
14g Protein
4g Fat

Shoulder CHOP*

64g average cooked edible portion
15g Protein
6,3g Fat

Neck STEAK

65g average cooked edible portion
15,1g Protein
6,46g Fat

Knuckle*

43,4g average cooked edible portion
10,6g Protein
3,33g Fat

cooking_with_lamb Healthy Meat By Lamb and Mutton SA www.cookingwithlamb.com

Supported by the red meat industry of South Africa. *These are average values for A2 lamb chops from major retailers in South Africa, values may differ for older animals.
Portion size values reference: Bester, M. 2017. Physical and nutrient composition data of animal source foods. Available online from the University of Pretoria Theses and Dissertations collection.

Making The Cut videos

HUIDE, VELLE EN LEERBEDRYF

Nasionaal en internasionaal

Uitvoeringheffing ten koste van die produsent ?

PILAAR 4 :
ORGANISATORIESE KAPASITEIT, FINANSIES EN MENSLIKE HUPBRONNE
RPO

DOELWITSTELLING

Verhoog en/of verbeter kapasiteit in terme van hulpbronne, insluitend menslike hulpbronne en finansies, en die vermoë om pro-aktief die relevant uitdaging in die rooivleisbedryf die hoof te bied en daardeur sy lede se belange beter te dien.

LEDEBASIS VAN RPO

Werwing van nuwe lede op 'n inklusiewe basis

Uitbouing van vrywillige ledefonds

Ledekommunikasie

Menslike hulpbronne en Kapasiteit

Beeldbou

RPO

Drought status outlook for the first quarter of 2019

Province	Current Drought Status	Rainfall Status	Runoff Status	Dams Status	Groundwater Status	Drought Outlook
Eastern Cape	Severe	Very low	Very Low	Low	Moderately Low	Critical
Free State	Severe	Very low	Very Low	Low	Moderately Low	Critical
Gauteng	Stable	Normal	Normal	Moderately High	Moderately High	Stable
Kwa Zulu Natal	Below normal	Moderately Low	Low	Moderately Low	Low	Conditions to worsen (if future rains are insufficient)
Limpopo	Moderate	Moderately Low	Moderate	Moderately Low	Moderately Low	Conditions to worsen (if future rains are insufficient)
Mpumalanga	Moderate	Normal	Normal	Normal	Normal	Stable
Northern Cape	Severe	Very low	Very Low	Low	Very low	Critical
North West	Severe	Very low	Very Low	Moderately Low	Very Low	Critical
Western Cape	Below normal	Low	Very Low	Low	Moderately Low	Conditions to worsen (if future winter rains are insufficient)

HOW DO WE PRODUCE MORE

PRODUCTION DEVELOPMENT

- Better technology / management
- More intensified / production systems
- Empowering production environment / government
- Commercialisation of emerging sector
- Governments' capacity to deliver necessary services is limited and still weakening
- The red meat industry must deliver services and support government in the delivering of services

TAKE HOME MESSAGE

- The demand for red meat growths locally and internationally
- Red meat remains a consumer preference
- The consumer wants full disclosure
- There is opportunity for increased production
- The commercialisation of the emergent sector is a huge opportunity
- South Africa has world class genetics
- We are internationally competitive
- The local market should be our main focus until the FMD free status is achieved
- Exports are important

RPO VISION

- **A competitive and sustainable red meat industry where value is added for producers and where they**

can unlock value !