



EST. 1966

SPARTA

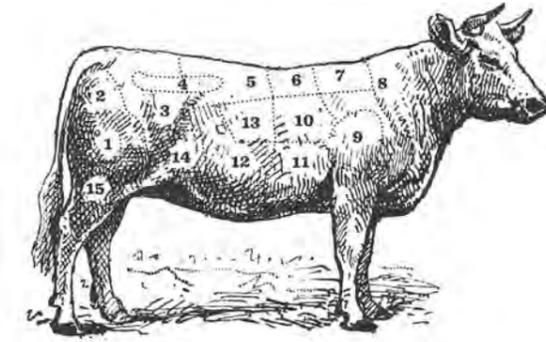


TASTE IT. LOVE IT.

QUALITY



ASSURED



Generations of beef producers

At Sparta we pride ourselves in the quality beef we produce. We are a family-owned and operated business which 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.

Adhering to this strict feeding regime ensures a consistent product and taste experience. Our business practices are underpinned by good animal husbandry and strict adherence to food safety regulations, ensuring that our meat is traceable from farm to finished product.

Sparta comprises a farming concern, cattle feeding operation and beef processing plant (abattoir, beef deboning, value-add and retail-ready packing facilities) with operations in the Free State, Gauteng and North West provinces of South Africa.

A robust food safety system

Our beef processing facility is FSSC 22000 certified, which means that Sparta has a robust Food Safety Management System in place to ensure our finished product meets world-class health and safety standards.

Pasture-raised, grain-finished beef

Our calves are pasture-raised and grain-finished on optimally-formulated feed consisting of roughage and high-quality grain.

We Spartans love our beef, and we hope you will too.



Fast facts

- Sparta beef is marketed both locally in South Africa and internationally.
- The Group was established in 1966 by the late Dirk van Reenen on the farm Sparta in the Marquard district in South Africa's Free State province.
- Sparta comprises a farming concern, cattle feeding operation and beef processing facility.
- We feed well in excess of 100 000 cattle.
- We pasture-raise calves and plant feed on our farms.
- We slaughter our own cattle and the deboning facility produces bone-in and boneless whole primals (e.g. whole fillet, whole sirloin, whole silverside, brisket and chuck).
- Deboned primal cuts are packed into special barrier vacuum bags giving them a 90-day, fresh chilled (not frozen) shelf life.
- The beef processing facility houses a retail pack and value-add department that produces products for the retail, food service and food production markets.
- A variety of products, including matured portioned steaks, vacuum-packed oxtail, pickled beef tongue, beef mince, burger patties and sausages, are produced in the above departments.
- Various offal products such as liver, heart, clean tripe, black tripe, bible, etc. are packaged in bulk or retail-ready packs and sold frozen or fresh to the local and international markets.
- An electronic identification system (EID) is used, ensuring beef traceability from farm to client.
- The cattle feeding operation in Marquard is certified to ISO 22000 standards.
- The Sparta beef processing facility has been certified halaal and is also FSSC 22000 certified.
- We are committed to the well-being of our employees, our suppliers and all the communities in which we operate.



We love our cattle

Raising cattle requires time, dedication and a real understanding of the animal and its needs. Many hours are spent on each animal and our team works diligently to ensure their health and well-being. Our business practices are underpinned by good animal husbandry and strict adherence to food safety regulations, and our electronic identification system (EID)* ensures that our meat is traceable from farm to finished product.

We raise our cattle on our land in the Free State and North-West provinces of South Africa. 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 OHSAS 18001 (Occupational Health and Safety).

At any given time, we feed in excess of 100 000 cattle supplied by our national cattle buying network as well as our network in Namibia. This network, cultivated over many years, ensures a consistent supply of calves into our cattle feeding operation.

Traceability

Our calves are hand-picked from selected breeder farms or through cattle saleyards. Upon arrival calves are fed, identified, treated (e.g. vaccinated) and sorted into unique growing groups. All relevant information about each calf is captured onto Sparta's EID system, which ensures full product traceability – from arrival at Sparta to the point of selling the carcass or batch of processed product into the market place.

***What is electronic identification (EID)?**

Our electronic identification system gives us the ability to quickly, easily and accurately capture animal information (i.e. buyer, mass, breed, gender, processed date, medication history, etc.) and review or record information into a record-keeping program and database. This is an excellent management tool for individual animal record keeping, traceability and quality assurance. This system starts at calf-intake and continues throughout our vertically integrated operation up to packaged product.

Precision feeding

Our calves are pasture-raised and grain-finished. Our cattle are fed on optimally-formulated feed consisting of roughage, protein and high-quality grain. Our state-of-the-art feed mill ensures that our scientifically-formulated feed program is precision-mixed and fed. Adhering to this strict feeding regime ensures a consistent product and taste experience.

Our network of grain and feed suppliers is carefully managed and cultivated. To ensure a consistent supply of feed, enabling us to feed in excess of 1 000 tons of feed per day, we not only plant our own crops, but we also have a network of farmers who plant maize which we harvest as silage. A large grain trader in our region has a grain depot at our cattle feeding operation, providing us with access to feed without the capital outlay it would require to maintain a consistent supply.

A global network

During our more than 50 years in cattle feeding we have forged many business relationships as well as friendships with experts across the world in the field of cattle feeding. These relationships have enabled us to stay abreast of the latest developments and technology and set trends in the South African cattle feeding industry. We are very privileged to consult with some of the best feedlot veterinarians as well as animal nutritionists across the globe.



Producing great beef

Our beef processing plant consists of an abattoir, a beef deboning facility, a retail-ready and value-add facility as well as an offal and by-product facility.

The carefully-managed supply chain at our cattle feeding operation ensures a consistent supply of cattle for slaughter at our beef plant. Our beef plant has the capacity to slaughter well in excess of 20 000 cattle and debone in excess of 3 500 tons of beef per month, in a single daily shift. During deboning, carcasses are broken down into steak, round primal cuts and production beef. Offal products are cleaned and packaged into bulk and retail-ready packs.

Adding value

Our beef processing plant houses a retail-ready and value-add packaging facility. Retail, hospitality, catering and food production markets are served from this department. This department produces a variety of retail-ready and hospitality industry products including matured portioned steaks, vacuum-packed oxtail, pickled tongue, beef mince, burger patties, sausages, kebabs, etc. – all to individual clients' specific needs. We also produce beef mince as well as beef cubes for the pie industry.

Cold chain

Carcasses are chilled in specially-designed chill rooms. During the production process special care is taken to ensure the cold chain always remains intact. After packaging, beef is stored in our expertly-built chilling and freezing facilities. Each step of our robust quality assurance program is carefully implemented by our dedicated health and safety team.

State-of-the-art technology

All production beef travels through our state-of-the-art X-ray equipment. Here the exact meat to fat ratio of the product is determined,

and foreign objects are identified that might not be detected by metal detectors. This process enables us to deliver consistent and accurate fat grades on our production beef products (fresh or frozen). Clients can also rest assured regarding the safety of the meat as foreign objects would be identified and removed. Our electronic identification, which starts on the farm at calf-intake, is carried through to the slaughter and packaging of our products. This system ensures full traceability throughout the production process and is an excellent quality assurance tool.

Continuous production ensured

To ensure that our continuous operation at our beef plant is not interrupted due to service delivery restraints, we have made some adjustments and additions to our plant. Our water supply is run through a holding tank that can sustain a full day's slaughter. This means that a drop in water pressure as well as a break in water supply does not influence our daily slaughter schedule. The same applies to an electricity supply interruption. We have installed generators that can run our entire plant during any electricity downtime. Any beef production plant has many moving parts that need to be maintained at all times. We have an engineering and maintenance team on site that can deal with most breakdowns, be it plant or machinery breakdowns. We also adhere to a very strict routine maintenance schedule to minimize possible breakdowns at our plant.

Distribution

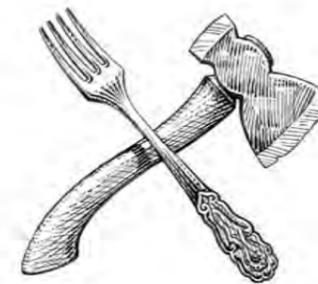
We have a long-standing business relationship with one of South Africa's foremost fresh product distributors. Their fleet controller, dedicated to tracking and managing Sparta deliveries, operates from our offices. Their vast fleet of vehicles as well as their robust distribution system ensures that our clients receive their product on time and with our strict cold chain intact.



QUALITY



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Quality assured

Our 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.

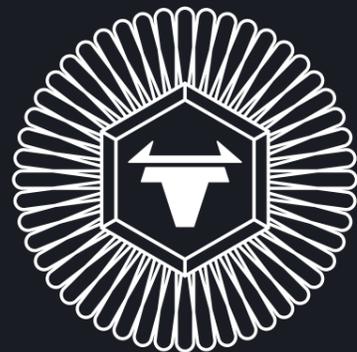
Our beef processing facility is FSSC 22000 certified. Fully recognised by the Global Food Safety Initiative, this certification demonstrates Sparta's commitment to

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) and the National Independent Halaal Trust (NIHT) as well as export approved by the South African Department of Agriculture, Forestry and Fisheries (DAFF). Export plant number ZA 91.



HALAAL
SANHA | NIHT



The sustainable way forward

At Sparta we believe that being a responsible corporate citizen is the only sustainable way forward and we see ourselves as an integral part of the communities in which we operate. Our sustainability objectives are based on the following three pillars: social, human and environmental sustainability.

SPARTA.CO.ZA





Social sustainability

As a female-run company in agriculture and agri-processing it is very close to our hearts to promote women in all sectors of our business. As a South African company, we have chosen to be part of the solution concerning transformation in agriculture and agri-processing. Traditionally there have been many barriers to women working in certain positions in agriculture. We hope to address this whilst also addressing the low number of business women participating in the agricultural and agri-processing industry.

Women in agriculture

We continuously train and empower women to fill traditionally male roles in our company and strive to make agriculture and agri-processing an attractive field for women to work in. It is also our aim to assist more women to enter agriculture and help them develop the tools that will enable them to become self-sufficient cattle farmers.

We have made great strides in appointing women in traditionally male roles and continue to work towards empowering women in our company. We are continually identifying women in our company who we can mentor and train to fill managerial positions. We have a female CEO and a female executive director, as well as two female senior managers. We are also mentoring various women who have been identified for and are currently in departmental manager positions. Our aim is to ensure that they have all the necessary tools to be effective managers and to themselves be able to mentor women into these positions.

Addressing stumbling blocks

We have identified a route to market as a stumbling block for emerging and subsistence farmers who would like to sell their cattle

into the market. To facilitate this process, we have made certain concessions to these farmers when they supply cattle to us. Once a week we accept smaller groups of cattle, as few as one animal per transaction; we have also made concessions as far as quality is concerned by accepting cattle that might under normal circumstances not qualify for our feeding program. It is encouraging to see that, since we started this program several years ago, the quality of the cattle we receive has improved greatly and our regular suppliers are able to deliver more and more cattle per delivery.

To enable emerging farmers further afield access to market we started a pilot project in 2016 with a female farmer, Mampo Thaele, from Virginia, Free State. She sources cattle from subsistence/emerging farmers. When she has collected enough cattle, we collect them from her and transport them to Sparta farm. We have supplied her with relevant equipment like a cattle crush with load cells; we also supply her with cattle feed when needed. Mampo has access to the expertise of our cattle buyers and administration department, and receives an interest-free loan to enable her to have the capital to be able to purchase the calves. We hope to establish more female farmers as agents who can help us help emerging farmers to find a route to market.

The way forward

As a result of this pilot project we are now exploring a further project where we will be assisting emerging female farmers in our Marquard community with capital and access to our expertise and the expertise of many of our own suppliers to enable them to become fully-fledged cow-calf farmers. In addition to this we will also be the market into which these women can sell their calves.



Human sustainability

Giving back is at the core of the Sparta culture and value system. We invest heavily in several worthy causes in our communities, including schools and centres for the elderly and disabled. We believe in investing in the lives of future generations by giving funds to a local agricultural college and providing bursaries for qualifying students.

Mama Sophia's School

Mama Sophia's Pathways School is a non-profit organisation situated in Marquard, Free State. The school was established by Sparta in April 2015, to provide a sanctuary for children and young adults living with a range of disabilities with the objective of empowering each of them with a sense of purpose, and to help them attain as much independence as possible, regardless of their challenges.

The school currently consists of four classrooms in order to cater for the variety of disabilities that the enrolled learners are faced with. The program is designed in such a way that each learner's individual needs are met, and that maximum growth and development is possible for each learner. Mama Sophia's caters for learners with a variety of physical and learning disabilities which include cerebral palsy, partial blindness, hearing disabilities, Down syndrome and autism. As part of the school's sustainability program, Mama Sophia's started a recycling project that produces unique handmade seasonal and non-seasonal products from recycled items. The school also provides a shredding service for the local Marquard businesses. While this creates a small income for the school, the aim is to stimulate and develop an entrepreneurial spirit amongst the learners to help them possibly integrate into the workforce at a later stage.

Since 2015 Mama Sophia's has grown by leaps and bounds and continues to make remarkable progress. What started as a day care facility is now a school, and what was originally just a house is now a home to these youngsters.

Care programs

We continuously support a wide range of worthy causes. Sparta supports 19 schools and crèches in the Marquard and Welkom area and 6 non-governmental organisations caring for children, the elderly and the disabled. Support is delivered in many forms from weekly and monthly donations of beef products and financial assistance to the sharing of expertise.

We are also very involved in sport in our community. We have supported several young stars with financial assistance enabling them to attend national sports meets. We have been a major sponsor of the Free State Cheetahs rugby team for several years and are entering our second year as sleeve sponsor for the Bloemfontein Celtic soccer team. Before we started sponsoring Bloemfontein Celtic we had been the name sponsor of the Macufe Cup soccer tournament for four years.

Education

Each year the Sparta group sponsors a number of school and tertiary education bursaries for the children of our employees and other selected candidates. This initiative has ensured a better life for several families in our communities and has delivered some top-achieving students who have become experts in their fields. We also regularly afford students from the Glen Agricultural College in Mangaung the opportunity to fulfil their internship requirements on our farms, where they gain invaluable practical experience. We accommodate a large number of young adults in our internship and learnership programs every year. We appoint a number of these students in our own business after the programs have been completed, but we also strive to give these young adults a better chance of being absorbed into positions in other organisations. We are also a proud sponsor of the annual Stockman's school. We provide lectures, financial assistance as well as educational tours of our facilities to educate students and young farmers about the agricultural sector and red meat industry.



Environmental sustainability

Sparta is committed to the well-being of the environment in which we operate. We take special care to tread lightly and not harm the environment.

- Sparta makes use of manure on its fields. Manure is more eco-friendly and increases soil fertility, water retention and the absorption rate of the soil.

Sparta's cattle feeding operation

A full environmental impact study of our cattle feeding operation was commissioned, completed and approved by the Department of Environmental Affairs in 2007.

Land/conservation

- Our cattle are pasture-raised and grain-finished. We thus make use of large tracts of grazing. Each grazing camp is strategically monitored in order to allow cattle to rotate between camps. This rotation prevents the harmful effects of overgrazing. The camps are also rested for periods of time in order to give the land time to recover.
- Sparta also continuously rehabilitates existing water streams and other areas where soil erosion could take place and has taken place.

Waste management

- Special care is taken to prevent feedlot run-off from entering the natural water system. Our ground water is tested regularly by the Institute for Groundwater Studies at the University of the Free State.
- Sparta makes use of effluent dams to collect feedlot run-off. These dams provide essential water for irrigation. This effluent water is particularly used to spray the farm roads to control the dust pollution in the area. The effluent dams have also become a habitat for birdlife and can be used for extinguishing veld fires.

Sparta's beef processing facility

Since 2008 Sparta has been modernising its plant and its effluent waste, implementing various measures and upgrading systems where necessary to ensure we operate in a sustainable way. At Sparta we strive to be compliant in terms of the National Environmental Management Act, 1998. We are compliant and strongly adhere to municipal by-laws.

Air quality Impact

Sparta is compliant in terms of the National Environment Management: Air Quality Act (No. 39 of 2004).

- Cape Environmental Assessment Practitioners (Cape EAPrac) conducted an air quality impact assessment and found that Sparta is suitably qualified. The report found that concentration of odorous pollutants and pertinent gas parameters are of such a nature that no continuous emission monitoring needs to take place.

Waste management

Sparta is compliant in terms of the Waste Act (No. 50 of 2008).

- We carefully manage our effluent to ensure that waste water that enters the municipal water supply is not harmful to the environment or sewerage system.
- All boxes and shredded paper are currently recycled to ensure that our footprint is minimised.
- An external organisation is employed to sort our waste into tin, paper and plastic, making it more efficient to recycle.

Steak cuts: boneless



Ribeye 3205



The product is derived by deboning the prime rib and retaining the eye muscle. Overlaying muscle and excess fat are removed. Perfect for portioning.

Uses: Steak portions and beef roast.
Packaging: Approximately 8 units per box. Freshly vacuum packed with a 90-day shelf life.



Fillet 1822



Removed from the lateral surface of the loin bone. Product is defatted, all excess membrane and the side muscle are removed. The silver skin is left on the fillet.

Uses: Steak portions and beef roast.
Packaging: 12 units per box. Freshly vacuum packed with a 90-day shelf life.



Sirloin 2535



Sirloin is produced by removing the loin rack from the rump to the natural split of the FQ and HQ and deboning the rack. All excess bone cartilage, gristle and fat are removed, leaving a ready-to-portion primal cut with minimal cutting loss.

Uses: Steak portions and beef roast.
Packaging: 4 units per box. Freshly vacuum packed with a 90-day shelf life.



Rump 2533



The product is produced by removing most of the rump tail with all bone and cartilage, excess fat and lymph nodes removed. This leaves a squarer product for easier portioning.

Uses: Steak portions and beef roast.
Packaging: 4 units per box. Freshly vacuum packed with a 90-day shelf life.

Our steak cuts are expertly trimmed, ensuring little to no wastage when cut into portions. Should you wish to purchase an even further trimmed product, for example Swiss trim denuded or defatted, please contact our sales team. All steak cuts are also available freshly frozen with a 24-month shelf life.

Steak cuts: bone-in



T-bone Rack 1092



This product is produced by removing half the loin rack from the HQ. The bottom half with the fillet still attached is the T-bone rack. Consists of the fillet and sirloin. **Produced on order.**

Uses: T-bone steak portions.
Packaging: 3 T-bone racks per box, fresh with a 19-day shelf life. Freshly frozen on request.



Club Rack 2599



The top half of the loin rack is the club rack or also called sirloin on the bone. Backbone has been chined. **Produced on order.**

Uses: Bone-in steak portions and beef roast.
Packaging: 3 club racks per box, fresh with a 19-day shelf life. Freshly frozen on request.



Prime Rib Rack 2565



This product is ribeye on the bone, ribeye flap intact. It is situated above the club rack. **Produced on order.**

Uses: Prime rib steak portions and beef roast.
Packaging: 3 units per box, fresh with a 21-day shelf life. Freshly frozen on request.

Our fresh bone-in cuts are packed into special high-abuse barrier bags ensuring freshness and an extended shelf life.

Round cuts: boneless



Topside 2510



Boneless product, removed from the silverside and knuckle by a natural seam. Excess dry fat and meat removed. Lymph nodes removed.

Uses: Braai as a tenderised steak, roast, cube or cut into strips.
Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.



Topside Decapped 2540



The topside cap is removed as well as all excess fat and lymph nodes from the bottom of the topside. **Produced on order.**

Uses: Beef cubes, lean mince, stroganoff and tenderised steak.
Packaging: 3 units per box. Freshly vacuum packed with a 90-day shelf life.



Topside Cap 1020



This is the gracilis muscle that has been removed from the topside. When decapped or denuded, topside cap is produced.

Uses: Lean mince.
Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.



Topside Denuded 6280



Topside cap (gracilis muscle) and all fat removed. Extra membrane and fat removed by a membrane skinner, leaving an extra lean product. **Produced on order.**

Uses: Lean beef cubes, lean mince and stroganoff.
Packaging: 5 units per box. Freshly vacuum packed with a 90-day shelf life.



Knuckle 2538



Separated from the silverside and topside by natural seams. All excess hard membrane and gristle removed.

Uses: Lean mince, burger patties, cubes and tenderised steak.
Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.

Round cuts: boneless



Silverside 2527

Separated from the topside, knuckle and soft shin by a natural seam. Silverside flat and eye attached.

Uses: Biltong, minute steak, tenderised steak and beef roast.

Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.



Silverside Flat 2576

Produced by splitting the whole silverside and removing the silverside eye along the natural seam. **Produced on order.**

Uses: Corned beef, roast beef and biltong.

Packaging: 4 units per box. Freshly vacuum packed with a 90-day shelf life.



Silverside Eye 2700

Produced by splitting the whole silverside and removing the silverside flat along the natural seam. **Produced on order.**

Uses: Roast beef, minute steak and biltong.

Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.



Bolo 2575

Product is removed from the outside of the shoulder and trimmed.

Uses: Roast, tenderised steak and goulash.

Packaging: 2 units per box. Freshly vacuum packed with a 90-day shelf life.



Brisket 2568

The brisket is split into point and navel end. All bone is removed.

Uses: Beef cubes, rolled roast, pickled beef.

Packaging: 4 units per box. Freshly vacuum packed with a 90-day shelf life.

Bone-in cuts



Brisket 2567

The brisket is split into point and navel end.

Produced on order.

Uses: Beef stews, bone-in steak.

Packaging: 3 units per box. Freshly vacuum packed with a 19-day shelf life. Can be produced freshly frozen on order.



Chuck 2566

Whole chuck and blade cut into two pieces.

Produced on order.

Uses: Braai portions and beef stew.

Packaging: 2 units per box. Freshly vacuum packed with a 19-day shelf life. Can be produced freshly frozen on order.



Short Rib 7004

The whole short rib is cut into two pieces.

Produced on order.

Uses: Braai portions and beef stew.

Packaging: 2 units per box. Freshly vacuum packed with a 19-day shelf life. Can be produced freshly frozen on order.



Shin Bone-in 2564

Derived from the HQ shin. Hock bone is removed to give a consistent bone-to-meat ratio. **Produced on order.**

Uses: Potjie, stew, soup.

Packaging: 4 units per box. Frozen with a 365-day shelf life.



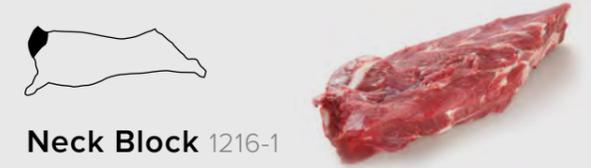
Neck Bone-in 2550-1

The whole neck is removed from the FQ.

Produced on order.

Uses: Beef stew and beef roast.

Packaging: 1 unit per box. Frozen with a 365-day shelf life.



Neck Block 1216-1

Derived from the FQ. The neck bone is removed with the neck meat level to the bone. Beef neck is cut into a long rectangular piece for easy slicing by bandsaw. **Produced on order.**

Uses: Beef stew.

Packaging: 4 units per box. Frozen with a 365-day shelf life.

Bone-in cuts



Flat Rib 1244



The product is produced by cutting through the wing ribs of the loin and removing the bone-in flank from the hindquarter, separating it from the boneless flank.

Uses: Braai portions and beef stew.
Packaging: 1 unit per box.
Frozen with a 365-day shelf life.



BBQ Select Rib (HQ) 5230



Product is derived from the wing ribs on the loin, removed from the back bone and approximately 15 cm long. Intercostal muscles are intact.

Uses: Braai, stew.
Packaging: 1 unit per box.
Frozen with a 365-day shelf life.



BBQ Select Rib (FQ) 5230-1



Product is derived from the prime rib bones when the ribeye is removed. Bones are approximately 15 cm long and intercostal muscles are intact.

Uses: Braai, stew.
Packaging: 1 unit per box.
Frozen with a 365-day shelf life.



Loin Rib 6250



The product is derived by removing the vertebrae flanges from the back bone after removing the sirloin and the fillet.

Uses: Stewing beef.
Packaging: 1 unit per box.
Frozen with a 365-day shelf life.



Marrow Bones 6235

The marrow-filled femur bones are cut into approximately 3 cm discs.

Uses: Many restaurant applications.
Packaging: Approximately 2 x 10 kg bags per box.
Random weight. Frozen with a 365-day shelf life.

Production beef



Soft Shin 2009



Separated from boneless shin by a natural seam, excess gristle and bone removed.

Uses: Extra lean mince and burger patties.
Packaging: 2 x 10 – 12 kg bags per box.
Freshly vacuum packed with a 90-day shelf life.



Shin Boneless 3000



Derived from the hindquarter shin. Separated from the soft shin by a natural seam.

Uses: Lean mince, burger patties.
Packaging: 2 x 10 – 12 kg bags per box.
Freshly vacuum packed with a 90-day shelf life.



Crops 95vl* 1042

This product is derived mainly from FQ offcuts and is visually classed by eye. Combined for a 95vl product, pieces are generally larger and leaner than trimmings.

Uses: Lean mince and burger patties.
Packaging: 2 x 10 – 12 kg bags per box.
Freshly vacuum packed with a 90-day shelf life.



Trimmings 90vl* 2500

The product is derived mainly from HQ 80vl offcuts and is visually classed by eye and combined for a 90vl product.

Uses: Beef mince, burger patties, sausage, etc.
Packaging: 2 x 10 – 12 kg bags per box. Freshly vacuum packed with a 60-day shelf life.



Trimmings 80vl* 6022-2

The product is derived mainly from HQ 80vl offcuts and is visually classed by eye and combined for a 80vl product.

Uses: Beef mince, burger patties, sausage, etc.
Packaging: 2 x 10 – 12 kg bags per box. Freshly vacuum packed with a 60-day shelf life.



Flank 70vl* 2537



Produced from soft belly area of the carcass. All bone and cartilage removed.

Uses: Mince, sausage, burger patties.
Packaging: 2 x 10 – 12 kg bags per box.
Freshly vacuum packed with a 90-day shelf life.

Production beef



Deboned Head Trimmings 80vl* 8136-2

Produced by further trimming the head once the cheek meat and lip meat are removed.

Uses: Beef mince, burger patties, sausage, etc.
Packaging: 1 x 10 kg bag per box. Frozen with a 365-day shelf life.



Beef Cheek Meat 90vl* 1973-2

This product produces a deep red mince. Trimmed options available. (See delicacies.)

Uses: Mince.
Packaging: Whole cheeks packed into a box approximately 10kg. Frozen with a 365-day shelf life.



Skirts 85vl* 1911-2

This untrimmed product produces a deep red mince. Trimmed version available as hanger steaks. (See versatile products.)

Uses: Mince.
Packaging: Whole skirts packed into a box approximately 10kg. Frozen with a 365-day shelf life.

**All production beef travels through our state-of-the-art X-ray equipment. Here the exact meat to fat ratio of the product is determined. This process enables us to deliver consistent and accurate fat grades on our production beef products (fresh or frozen).*

Fat products



Body Fat 2521-3 (Fresh) | 2521-1 (Frozen)

Product is derived by removing all excess fat from the outside of the carcass, excluding the fat around the fillet and kidneys (suet). This includes the exterior flank fat (cod fat).

Uses: Sausage, burger patties, droëwors.
Packaging: 20 kg per box. Wrapped in plastic. Frozen, with a 365-day shelf life. Fresh, with a 5-day shelf life.



Suet 6398-1 (Fresh) | 6398 (Frozen)

All fat removed from around the fillet and kidneys. This is also referred to as the core or channel fat.

Uses: Braai sausage and polonies.
Packaging: 18 kg per box. Wrapped in plastic (no lid). Frozen, with a 365-day shelf life. Fresh, with a 5-day shelf life.



Stomach Fat 8001

Also referred to as omentum, this is a very sterile, high quality fat.

Uses: Sausage, burger patties, droëwors
Packaging: 20 kg per box. Wrapped in plastic. Frozen, with a 365-day shelf life.



Neck Meat 30vl* 1280-2

Although this product contains some meat, it is mostly fat.

Uses: Supplement to fat with a bit of meat.
Packaging: 20 kg per box. Wrapped in plastic. Frozen, with a 365-day shelf life.

**All production beef travels through our state-of-the-art X-ray equipment. Here the exact meat to fat ratio of the product is determined. This process enables us to deliver consistent and accurate fat grades on our production beef products (fresh or frozen).*

Versatile beef products



**Flank Steak
Thin** 2804



Product is removed from the flank and is situated on the cod end. It is trimmed of all membranous tissue and is virtually fat-free.

Uses: Stir-fry strips.

Packaging: 2 x 10 – 12 kg bags per box.

Freshly vacuum packed with a 90-day shelf life.



**Flank Steak
Thick** 2803



The product is removed from the flank area and has a minimal fat covering.

Uses: Extra lean mince and cubes, beef strips, beef roll.

Packaging: 2 x 10 – 12 kg bags per box.

Freshly vacuum packed with a 90-day shelf life.



**Hanger
Steaks** 6361

Hanger steak, also known as skirt steak, is a long cut of beef from the diaphragm of the animal. Similar to the thick flank steak, it is slightly darker in colour and has a more “beefy flavour”.

Uses: Steak or beef strips.

Packaging: 10 units per box. Freshly vacuum packed with a 21-day shelf life.



**Rump
Tail** 1044

Removed from the rump along the natural seam. Excess fat, gristle and membranous tissue are removed.

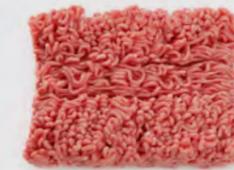
Uses: Beef cubes, stroganoff and steak.

Packaging: 2 x 10 – 12 kg bags per box.

Freshly vacuum packed with a 90-day shelf life.

Produced on order

Mince



We produce mince and mince products to our clients' specifications. Pack size, vl*, plate size, etc. can be specified and is **produced on order**.

Packaging: As per client's specifications.

Cubes



We produce beef cubes to our clients' specifications. Pack size, cube size and vl* can be specified and is **produced on order**.

Packaging: As per client's specifications.

Burger Patties



We produce burger patties to our clients' specifications. Pack size, burger size, burger flavour and vl* can be specified and is **produced on order**.

Packaging: As per client's specifications.

Kidney Cubes



We produce cubed kidneys to our clients' specifications. Pack size and cube size can be specified and is **produced on order**.

Packaging: As per client's specifications.

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Beef delicacies

Oxtail 1900



Wrapped individually in plastic cling wrap.
Frozen with a 365-day shelf life.

Packaging: 8 – 10 units per box. Retail-ready, fresh, vacuum packed product available on request.

Beef Tongue 1509



Tongue roots and skirt removed. Wrapped individually in plastic cling wrap and then frozen. Frozen with a 365-day shelf life.

Packaging: 10 – 12 units per box. Retail-ready, fresh, individually vacuum packed pickled tongue available on request.

Beef Liver 1503



Whole liver, fat intact.
Frozen with a 365-day shelf life.

Packaging: ±10 kg box. Retail-ready 400 – 700 g packs available on request.

Beef Kidneys 6234



Whole kidneys, external fat removed.
Frozen with a 365-day shelf life.

Packaging: ±20 kg box. Cubed and produced on order for further processing, for example pies.

Clean Tripe 1857



Machine-cleaned with lukewarm water (maximum 40°C). Frozen with a 365-day shelf life..

Packaging: ±10 kg box. Retail-ready 400 – 700 g packs available on request.

Beef Cheek Meat Trimmed 1975



A delicacy in many parts of the world, these are facial cheek muscles. Frozen with a 365-day shelf life.

Uses: Cook low and slow as marinated steaks or pulled beef.
Packaging: ±10 kg box. Retail-ready options available.

Food service products

Beef Cubes – Bone-in 8327



Packaging: 5 x 2 kg vacuum packed units per 10 kg box (random weight). Frozen with a 365-day shelf life.

Beef Cubes – Boneless 8328



Packaging: 5 x 2 kg vacuum packed units per 10 kg box. Frozen with a 365-day shelf life.

Beef Strips 8329



Packaging: 5 x 2 kg vacuum packed units per 10 kg box. Frozen with a 365-day shelf life.

Minute Steaks 8548



Packaging: 5 x 2 kg vacuum packed units per 10 kg box (random weight). 20 steaks per 2 kg bag. Frozen with a 365-day shelf life.

Tenderised steaks 8549



Packaging: 5 x 2 kg vacuum packed units per 10 kg box (random weight). Frozen with a 365-day shelf life.

Food service products



Beef Short Rib Blocks 8334

Packaging: 5 x 2 kg vacuum packed units per 10 kg box (random weight). Frozen with a 365-day shelf life.



Beef Mince 90vl* 8331

Packaging: 5 x 2 kg vacuum packed units per 10 kg box. Frozen with a 365-day shelf life. 90% beef, 10% fat.



Beef Mince 80vl* 8332

Packaging: 5 x 2 kg vacuum packed units per 10 kg box. Frozen with a 365-day shelf life. 80% beef, 20% fat.



Ground Beef 8333

Packaging: 5 x 2 kg vacuum packed units per 10 kg box. Frozen with a 365-day shelf life. Meat block – 80% beef, 20% fat.

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Red offal products



Heart 1854

Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Retail-ready 400 – 700 g packs available.



Beef Kidneys 6234

Packaging: ±20 kg box.
Frozen with a 365-day shelf life.



Liver 1503

Packaging: ±10 kg box. Frozen with a 365-day shelf life. Retail-ready 400 – 700 g packs available.



Lungs 1852-1

Packaging: ±10 kg box.
Frozen with a 365-day shelf life. Minced lungs in a 6 kg box (12 x 500 g fomo packs per box). Retail-ready 400 – 700 g packs available.



Skirts 1911-2

Packaging: ±10 kg box.
Frozen with a 365-day shelf life.



Spleen 1505

Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Retail-ready 400 – 700 g packs available.

Red offal products

Tongue Dressed 1509



Packaging: ±10 kg box.
Frozen with a 365-day shelf life. Tongue roots and skirt removed. Wrapped individually in plastic cling wrap and then frozen. Retail-ready, individually packed tongues available.

Tongue Roots 1508



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Trachea not removed.

Lip Meat 1864-2



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.

Green offal products

Black Tripe 1506



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Retail-ready 400 – 700 g packs available.

Bible 1921



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Retail-ready 400 – 700 g packs available.

Cow Heels Clean 1860



Packaging: ±20 kg box.
Frozen with a 365-day shelf life.
Retail-ready 400 – 700 g packs available.

Clean Tripe 1857



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Machine-cleaned with lukewarm water maximum 40°C).
Retail-ready 400 – 700 g packs available.

Intestines 1923



Packaging: ±10 kg box.
Frozen with a 365-day shelf life.
Portioned intestines in a 10 kg box (10 x 1 kg packs).
Retail-ready 400 – 700 g packs available.

Stomach Fat 8001



Packaging: ±20 kg per box.
Wrapped in plastic.
Frozen with a 365-day shelf life.

Offal combos



Combo 10 kg 1867-3

Packaging: 10 kg box comprising
4 kg intestines, 3 kg bible, 4 kg black tripe.
Frozen with a 365-day shelf life.



Combo 3 kg 6261

Packaging: 3 kg box comprising
1 kg each intestines, bible, black tripe.
Frozen with a 365-day shelf life.



R-set 1823

Packaging: 20 kg box.
Random weight: a unit each of lungs (± 5 kg),
intestines (± 10 kg) and bible (± 4 kg).
Frozen with a 365-day shelf life.



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