



EST. 1966

**SPARTA**


THE BEEF Co.

**ANGUS**

FROM OUR FAMILY TO YOURS

SPARTA.CO.ZA





# **BEEF IN A CLASS OF ITS OWN**

## **A FAMILY OF BEEF**

The Sparta-van Reenen family - world class beef producers with a proud agricultural heritage of more than 50 years – brings you beef in a class of its own.

## **NO GROWTH PROMOTERS**

Our Sparta Angus beef is grown in the heart of South Africa, an area renowned for its abundant clean air and pristine environment. Calves are received from breeder farmers at a young age and we have full control over their well-being throughout their stay with us. Our Sparta Angus cattle are pasture raised and grain finished.

- A state-of-the-art electronic identification system facilitates full traceability from calf intake right up to final packaged product
- No growth promoters are administered to our Sparta Angus cattle.

## **HAND-SELECTED BEEF**

Our Sparta Angus beef is hand-selected for its marbling and conformation attributes, ensuring that every bite is full of the distinct flavour you would expect from an exclusive Angus beef programme.

- Marbling is graded in adherence with the AUS-MEAT marbling chart
- Beef is aged in a special deep-chill facility
- Beef is expertly trimmed
- FSSC 22000 international food safety standards are adhered to.

**WELCOME TO THE BEEF FAMILY.**





## 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. At the core of this accreditation is our world-class Electronic Identification System (eID), which easily and accurately records critical information (i.e. buyer, mass, breed, gender and medication history) during the life cycle of every animal, facilitating the traceability of the meat from farm to consumer.

Our beef processing plant in Welkom is FSSC 22000 certified and subject 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. Traceability through our eID system continues throughout our vertically integrated operation up to the deboned packaged product. The Sparta beef plant is certified Halaal by the South African National Halaal Authority (SANHA) and the National Independent Halaal Trust (NIHT).

Our beef processing plant is approved by the South African Department of Agriculture, Land Reform and Rural Development (DALRRD) for exporting meat and meat products (Export Plant Number ZA 91).



## HIGHLIGHTS

- The Sparta Angus beef protocol is registered with the South African Department of Agriculture, Land Reform and Rural Development (DALRRD)
- Only beef demonstrating favourable marbling and conformation attributes are selected
- A world-class Electronic Identification Programme (eID) is used for management and traceability from farm to customer
- NIHT Halaal-certified for the value-add and retail pack process
- SANHA Halaal-certified for the process up to, and including, deboning (slaughter, offal and deboning)
- ZA 91 – Export-approved facility
- Cattle feeding operation – ISO 22000 certified
- Beef processing plant – FSSC 22000 certified.



## WHY ANGUS BEEF?

Angus cattle is undoubtedly the most popular beef cattle breed in the world. Of Scottish origin, these black and red hornless cattle are robust and strong, with a high meat-to-bone ratio rendering them very profitable beef cattle.

The breed's popularity, however, is mainly due to its ability to achieve high marbling scores, which produces particularly tender, succulent and full-flavoured meat.

## MARBLING

Marbling is fine, web-like seams of intramuscular fat found in premium quality beef. Graded on the rib-eye, in adherence to the AUS-MEAT marbling chart. Marbling is an indication of exceptional

tenderness and adds to the unique full flavour. Marbling only occurs in cattle that bear distinct genetics and follow a very specific diet.

## MEAT AGEING

The process of ageing softens the muscle fibre and increases the overall quality, tenderness and flavour of the beef. Genetics and breed have an influence on maturation. The better the beef you start with the less time you need to age the beef.

Beef carcasses are carefully cooled in chilled rooms at our Sparta Beef facility. Beef primal cuts are deboned and placed in special barrier bags, vacuum packed and sent through a steam tunnel to ensure that a tight vacuum is achieved and then checked that the bag and vacuum seal are intact.

For optimal shelf life, our steaks are deep chilled and aged inside a special barrier vacuum bag – this process is called wet-ageing. During maturation, extra care is taken to maintain the cold chain at all times to ensure the product retains its optimal quality. It is vital that the cold chain is also maintained at the end destination, i.e. the restaurant, retail shop, at home, etc.





## ANGUS SIRLOIN

The Sparta Angus sirloin is a quality marbled steak that is beautifully tender and full of flavour. Our sirloin steaks are well suited to grilling and are ideal for exact and easy portioning when purchased as a whole primal.

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### RETAIL-READY PACKAGING

#### Angus Sirloin Steak RP (4040)

2 Sirloin steaks per punnet  $\pm 250\text{g} \times 2$ ,  
or 1  $\times \pm 500\text{g}$  steak.

4 to 6 Punnets per box  $\pm 3\text{kg}$ .

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

#### Angus Sirloin Swiss Trim (4006)

Half sirloins individually vacuum  
packed in special barrier bags.

$\pm 2\text{--}3\text{kg}$  per unit.

4 Units per box  $\pm 10\text{kg}$ .

Expertly aged, 90-day shelf life – chilled.

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### FOOD SERVICE PACKAGING

#### Angus Sirloin Steak 300g FS (4172)

$\pm 300\text{g}$  Sirloin steaks individually vacuum packed.

16 Steaks per box  $\pm 4.8\text{kg}$ .

Expertly aged, 30-day shelf life – chilled.







## ANGUS FILLET

The Sparta Angus fillet is everything you could want from a fillet. Succulent and elegant, its distinct melt-in-the-mouth texture makes this cut world-renowned.

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### RETAIL-READY PACKAGING

#### Angus Fillet Steak RP (4042)

2 Fillet steaks per punnet  $\pm$  250g x 2.

4 to 6 punnets per box  $\pm$  3kg.

Naturally tender, 30-day shelf life – chilled.

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### BULK PACKAGING - WHOLE PRIMAL

#### Angus Fillet (4001)

Whole fillet primals individually packed  
in special barrier bags  $\pm$  2kg.

4 Units per box  $\pm$  8kg.

Naturally tender, 60-day shelf life – chilled.

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### FOOD SERVICE PACKAGING

#### Angus Fillet Steak 250g FS (4160)

$\pm$  250g Fillet steaks individually vacuum packed.

20 Steaks per box  $\pm$  5kg.

Naturally tender, 30-day shelf life – chilled.





## ANGUS RUMP

The Sparta Angus rump is flavourful and perfect as a portioned steak. It is also great when kept whole and roasted.

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### RETAIL-READY PACKAGING

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#### Angus Rump Steak RP (4050)

2 Rump steaks per punnet  $\pm 300\text{g} \times 2$ , or 1 x  $\pm 600\text{g}$  steak.

4 to 6 Punnets per box  $\pm 3.6\text{kg}$ .

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

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#### Angus Rump Swiss Trim (4010)

Whole rump primals individually vacuum packed in special barrier bags  $\pm 4\text{--}5\text{kg}$ .

2 Units per box  $\pm 8.8\text{kg}$ .

Expertly aged, 90-day shelf life – chilled.

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### FOOD SERVICE PACKAGING

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#### Angus Rump Steak 300g FS (4162)

$\pm 300\text{g}$  Rump steaks individually vacuum packed.

16 Steaks per box  $\pm 4.8\text{kg}$ .

Expertly aged, 30-day shelf life – chilled.





## ANGUS RUMPTAIL

The Sparta Angus rumptail is cut from the tail end of the rump steak. This cut continues to grow in popularity due to its fantastic flavour. It is excellent for grilling, frying or open-flame cooking.

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### RETAIL-READY PACKAGING

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#### **Angus Rump Steak Medallions RP (4044)**

4 Rump steak medallions per punnet  $\pm$  200g x 4.

4 to 6 Punnets per box  $\pm$  4.8kg.

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

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#### **Angus Rumptail (4011)**

Whole rumptail individually vacuum packed in special barrier bags  $\pm$  800–850g.

4 Units per box  $\pm$  3–3.4kg.

Expertly aged, 90-day shelf life – chilled.







## ANGUS RIBEYE

The Sparta Angus ribeye steaks are beautifully marbled and a slice of heaven. Packed full of forequarter flavour, it's a steak guaranteed to get those taste buds going!

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### RETAIL-READY PACKAGING

#### Angus Ribeye Steak RP (4049)

2 Ribeye steak portions per punnet  $\pm$  300g x 2.

4 to 6 Punnets per box  $\pm$  3.6kg.

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

#### Angus Ribeye Cap Off (4026)

Whole ribeye individually vacuum packed  
in special barrier bags  $\pm$  1.8–2kg.

4 Units per box  $\pm$  8kg.

Expertly aged, 90-day shelf life – chilled.

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### FOOD SERVICE PACKAGING

#### Angus Ribeye Steak 300g FS (4171)

$\pm$  300g Ribeye steaks individually vacuum packed.

16 Steaks per box  $\pm$  4.8kg.

Expertly aged, 30-day shelf life – chilled.







## ANGUS FLAT IRON STEAK

Flavourful, well-marbled and very tender, this beefy steak – sometimes also referred to as the oyster blade steak – will not disappoint.

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### RETAIL-READY PACKAGING

#### Angus Flat Iron Steak RP (4037)

2 Flat Iron steaks per punnet  $\pm$  250g x 2.

4 to 6 Punnets per box  $\pm$  3kg.

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

#### Angus Flat Iron Steak (4110)

Halved flat iron steaks individually vacuum packed in special barrier bags  $\pm$  0.7kg.

4 Units per box  $\pm$  2.8kg.

Expertly aged, 60-day shelf life – chilled.





# ANGUS BAVETTE STEAK

This popular bistro-style steak, known as bavette d'aloyau in France, is a real all-rounder and equally delicious grilled, stir-fried or pan-fried. The fan-shaped cut is part of the flank steak family and is packed full of beefy flavour.

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## RETAIL-READY PACKAGING

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### Angus Bavette Steak RP (4041)

2 Bavette steaks per punnet  $\pm$  300g x 2.

4 to 6 Punnets per box  $\pm$  3.6kg.

Expertly aged, 30-day shelf life – chilled.

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## BULK PACKAGING – WHOLE PRIMAL

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### Angus Bavette Steak (4004)

Whole bavette steaks individually vacuum packed  
in special barrier bags  $\pm$  0.8–1.2kg.

4 Units per box  $\pm$  4.8kg.

Expertly aged, 60-day shelf life – chilled.

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## FOOD SERVICE PACKAGING

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### Angus Bavette Steak 300g FS (4168)

$\pm$  300g Bavette steaks individually vacuum packed.

16 Steaks per box  $\pm$  4.8kg.

Expertly aged, 30-day shelf life – chilled.







## ANGUS DENVER

Our Angus Denver steak is cut from the beefy and flavourful chuck. Intense in flavour and expertly trimmed, this cut is great for cooking on the grill.

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### RETAIL-READY PACKAGING

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#### **Angus Denver Steak RP (4036)**

2 Denver steaks per punnet  $\pm$  250g x 2.

4 to 6 Punnets per box  $\pm$  3kg.

Expertly aged, 30-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

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#### **Angus Denver (4112)**

Whole denver steaks individually vacuum packed  
in special barrier bags  $\pm$  2–2.5kg.

4 Units per box  $\pm$  8kg

Expertly aged, 60-day shelf life – chilled







## ANGUS TOMAHAWK

Also known as “ribeye on the bone”, this highly marbled steak’s taste is only surpassed by its dramatic presentation. This steak gets its distinct “meaty” flavour from the high amount of intramuscular fat and the rib bone that is still attached.

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### RETAIL-READY PACKAGING

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#### **Angus Tomahawk Steak Frozen RP (4038-1)**

Tomahawk steaks individually vacuum packed.

Random weights.

6 Steaks per box  $\pm$  5kg.

Expertly aged, 365-day shelf life – frozen.

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### FOOD SERVICE PACKAGING

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#### **Angus Tomahawk Steak 850g Frozen FS (4174-1)**

$\pm$  850g Tomahawk steaks individually vacuum packed.

6 Steaks per box  $\pm$  5kg.

Expertly aged, 365-day shelf life – frozen.







## ANGUS T-BONE

A well marbled cut consisting of two steaks: a flavourful sirloin on one side and a tender fillet on the other side. The steaks are separated by a T-shaped bone – the best of both worlds.

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### RETAIL-READY PACKAGING

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#### **Angus T-Bone Steaks Frozen RP (4039-1)**

T-bone steaks individually vacuum packed.

Random weights.

6 Steaks per box  $\pm$  4.5kg.

Expertly aged, 365-day shelf life – frozen.

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### FOOD SERVICE PACKAGING

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#### **Angus T-Bone Steaks 750g Frozen FS (4175-1)**

$\pm$  750g T-bone steaks individually vacuum packed.

6 Steaks per box  $\pm$  4.5kg.

Expertly aged, 365-day shelf life – frozen.







## DELICACIES

### **Angus Short Rib Fingers Frozen FS (4134-1)**

These fingers consist of the meat found above and between the rib bones. Cook it low and slow for the best results. Short rib sliced into fingers of approximately 13–14cm long x 1 bone wide.

6 Short rib fingers per vacuum bag  $\pm$  2.472kg.

6 Units per box  $\pm$  14.8kg.

365-day shelf life – frozen.

### **Angus Osso Bucco Frozen FS (4169-1)**

These  $\pm$  3cm thick slices of bone in shin can be made into a hearty Italian stew.

5 x 2kg Bags,  $\pm$  10kg per box.

365-day shelf-life – frozen.

### **Angus Oxtail Frozen FS (4151-1)**

This South African delicacy is perfect for a stew on cold winter days.

5 x 2kg Bags,  $\pm$  10kg per box.

365-day shelf-life – frozen.

### **Angus Oxtail Flex Frozen (4181-1)**

4 x  $\pm$  0.97kg Packs,  $\pm$  3.88kg per box.

365-day shelf-life – frozen.







## ANGUS MINCE

Full of Angus flavour this product is very versatile.  
Use it in your favourite bolognaise, lasagne etc.

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### RETAIL-READY PACKAGING

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#### **Angus Mince RP Frozen (4035-1)**

± 500g 80VL mince per punnet.  
9 Punnets per box ± 4.5kg.  
365-day shelf life – frozen.

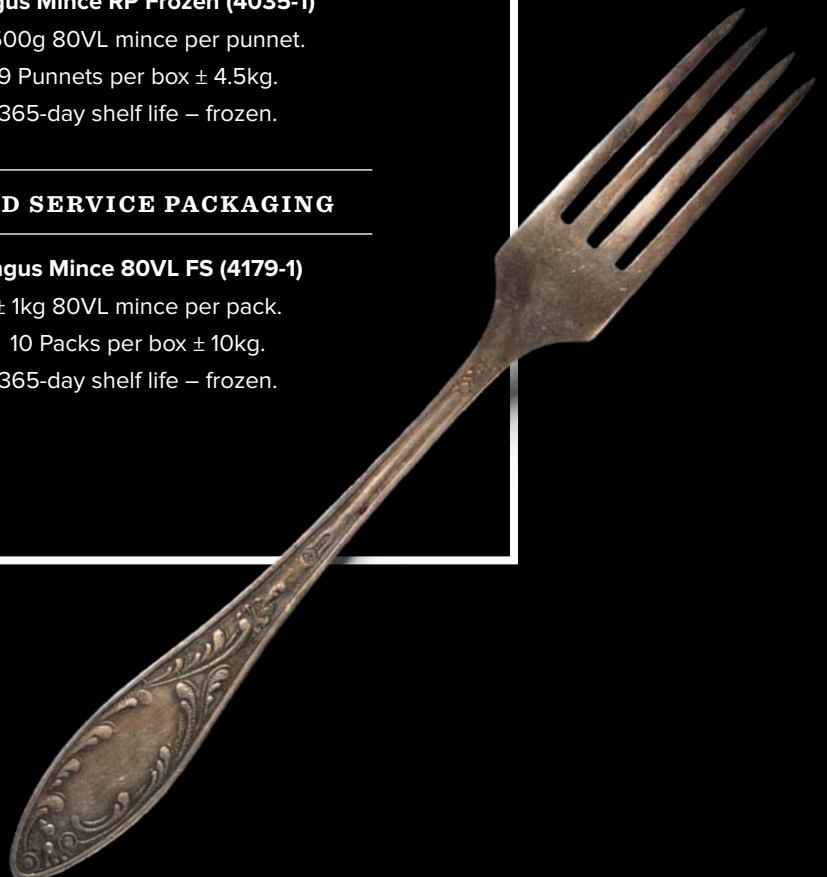
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### FOOD SERVICE PACKAGING

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#### **Angus Mince 80VL FS (4179-1)**

± 1kg 80VL mince per pack.  
10 Packs per box ± 10kg.  
365-day shelf life – frozen.





## ANGUS GOURMET BEEF BURGERS

The Sparta Angus burger patties are available in 150g and 200g sizes. This succulent, coarsely ground loose patty has a distinctly homemade look and texture.

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### RETAIL-READY PACKAGING

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#### **Angus Gourmet Beef Burger 150g Frozen RP (4141-1)**

4 x 150g Patties per pack (600g).

8 Packs per box – 4.8kg.

365-day shelf life – frozen.

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### FOOD SERVICE PACKAGING

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#### **Angus Gourmet Beef Burger 150g Frozen FS (8315-1)**

30 Patties per box – 4.5kg.

365-day shelf life – frozen.

#### **Angus Gourmet Beef Burger 200g Frozen FS (8303-1)**

20 Patties per box ± 4kg.

365-day shelf life – frozen.







Sparta Angus retail-ready packaging

**FROM OUR FAMILY TO YOURS**

QUALITY

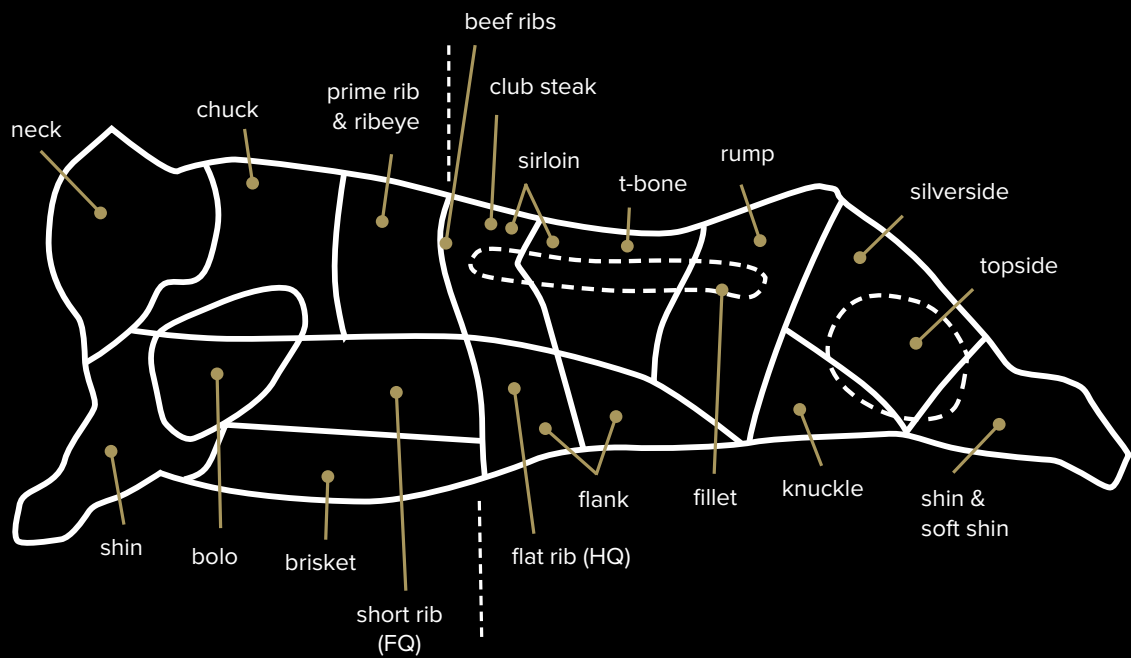


ASSURED

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## KNOW YOUR CUT



## AWARD-WINNING\* HAND-SELECTED BEEF

Our Sparta Angus beef is hand-selected for its marbling and conformation attributes, ensuring that every bite is full of the distinct flavour you would expect from an exclusive Angus beef programme.

**Free from growth promoters.**

*\*SAFA Beef Brands Overall Winner 2019. Sensory and scientific evaluations conducted by the Department of Microbial, Biochemical and Food Biotechnology, University of the Free State.*





To purchase our beef, please contact our sales team  
on +27 57 916 7700 or [sales@sparta.co.za](mailto:sales@sparta.co.za)

For a comprehensive list of retailers and restaurants  
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