



**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 55 years – brings you beef in a class of its own.

## **NO GROWTH PROMOTERS**

Our Sparta Angus beef is produced 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 (eID) 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 (eID) system, 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
- Our world-class Electronic Identification (eID) system facilitates 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. Our Angus beef is graded on the ribeye in adherence with 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 STEAK

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

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### RETAIL-READY PACKAGING

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#### **Angus Sirloin Steak RP (4040)**

2 Sirloin steaks per pack,  $\pm 600\text{g}$  per pack.

8 to 10 Packs per box  $\pm 6\text{kg}$ .

Expertly aged, 23-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

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#### **Angus Sirloin Swiss Trim (4006)**

Half sirloins individually vacuum-packed  
in special barrier bags.

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

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

Expertly aged, 90-day shelf life – chilled.







## ANGUS FILLET STEAK

The Sparta Angus fillet steak is everything you could want from a fillet. Its distinct melt-in-the-mouth texture makes this cut a firm favourite.

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### RETAIL-READY PACKAGING

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#### Angus Fillet Steak RP (4042)

2 Fillet steaks per pack,  $\pm 600\text{g}$  per pack.

8 to 10 Packs per box  $\pm 6\text{kg}$ .

Naturally tender, 23-day shelf life – chilled.

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### BULK PACKAGING - WHOLE PRIMAL

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#### Angus Fillet (4001)

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

4 Units per box  $\pm 8\text{kg}$ .

Naturally tender, 60-day shelf life – chilled.





## ANGUS RUMP STEAK

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)

1 or 2 Rump steaks per pack,  $\pm$  600g per pack.

8 to 10 Packs per box  $\pm$  6kg.

Expertly aged, 23-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  $\pm$  4kg–5kg.

2 Units per box  $\pm$  8.8kg.

Expertly aged, 90-day shelf life – chilled.





## ANGUS RUMPTAIL STEAK

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. Cook on the braai (BBQ), pan-fry or roast whole in the oven.

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### RETAIL-READY PACKAGING

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

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

8 to 10 Packs per box  $\pm$  8kg.

Expertly aged, 23-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  $\pm$  800g–850g.

4 Units per box  $\pm$  3kg–3.4kg.

Expertly aged, 90-day shelf life – chilled.







## ANGUS RIBEYE STEAK

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

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### RETAIL-READY PACKAGING

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#### **Angus Ribeye Steak RP (4049)**

2 Ribeye steak portions per pack,  $\pm 600\text{g}$  per pack.

8 to 10 Packs per box  $\pm 6\text{kg}$ .

Expertly aged, 23-day shelf life – chilled.

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### BULK PACKAGING – WHOLE PRIMAL

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#### **Angus Ribeye Cap Off (4026)**

Whole ribeye steak individually vacuum-packed in special barrier bags  $\pm 1.8\text{kg}$ – $2\text{kg}$ .

4 Units per box  $\pm 8\text{kg}$ .

Expertly aged, 90-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 pack,  $\pm$  600g per pack.

8 to 10 Packs per box  $\pm$  6kg.

Expertly aged, 23-day shelf life – chilled.

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### **BULK PACKAGING – WHOLE PRIMAL**

#### **Angus Flat Iron Steak (4110)**

Flat iron steaks (split along the natural internal sinew) 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 cooked on the braai (BBQ), pan-fried or cut into stir-fry strips. The fan-shaped cut, which is part of the flank steak family, 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 pack,  $\pm$  600g per pack.

8 to 10 Packs per box  $\pm$  6kg.

Expertly aged, 23-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  $\pm$  0.8kg–1.2kg.

4 Units per box  $\pm$  4.8kg.

Expertly aged,

60-day shelf life – chilled.







## **ANGUS DENVER STEAK**

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 braai (BBQ).

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### **RETAIL-READY PACKAGING**

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

2 Denver steaks per pack,  $\pm$  600g per pack.

8 to 10 Packs per box  $\pm$  6kg.

Expertly aged, 23-day shelf life – chilled.

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### **BULK PACKAGING – WHOLE PRIMAL**

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

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

4 Units per box  $\pm$  8kg.

Expertly aged, 60-day shelf life – chilled.







## ANGUS TOMAHAWK STEAK

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 STEAK

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 Steak 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 Steak 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.







## **ANGUS BONELESS BRISKET**

Cooked low and slow, our Sparta Angus boneless brisket makes a great roast. Use pulled for sandwiches, pies or tacos.

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### **BULK PACKAGING – WHOLE PRIMAL**

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#### **Angus Boneless Brisket Frozen (4100-1)**

2 x Individually vacuumed boneless briskets,  
± 7kg per box.  
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 RP Frozen (4141-1)**

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

8 Packs per box – 4.8kg.

15-month shelf life – frozen.

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### FOOD SERVICE PACKAGING

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

30 x 150g Patties per box – 4.5kg.

15-month shelf life – frozen.

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

20 x 200g Patties per box – 4kg.

15-month shelf life – frozen.





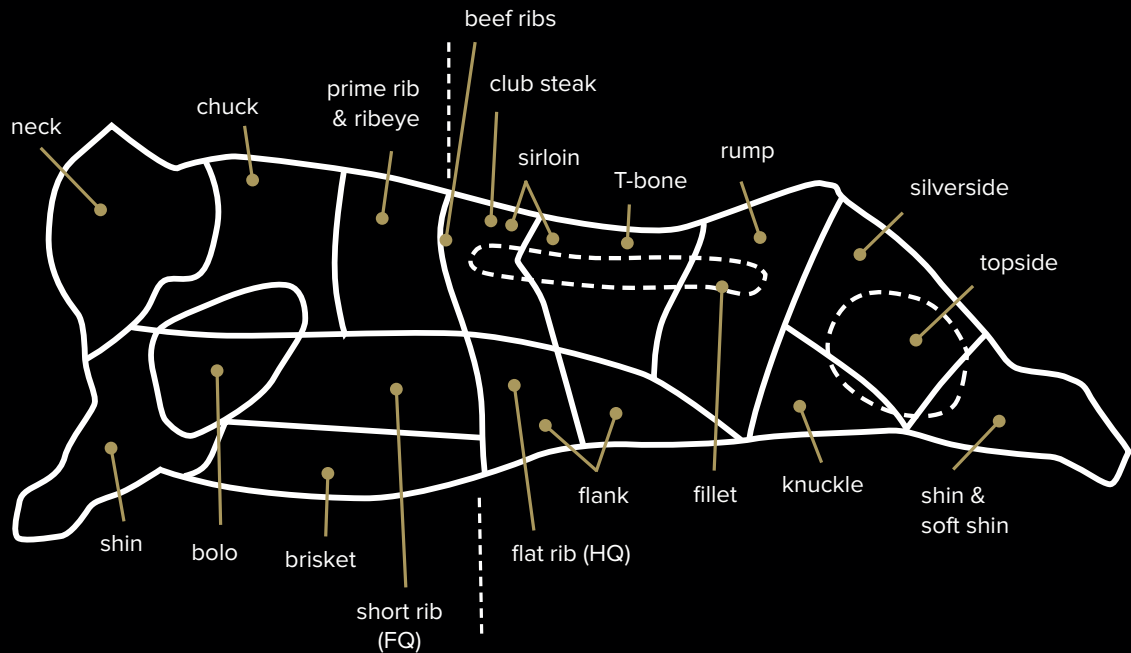
## SPARTA ANGUS RETAIL-READY PACKAGING



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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 that stock our beef, please visit

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