



SPARTA

THE BEEF Co.

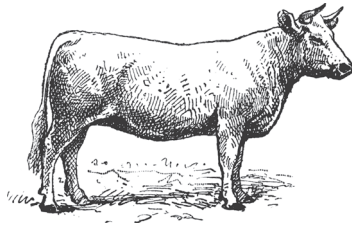
SPARTA.CO.ZA





EST.

SPDA



A family brand you can trust

We have always lived close to the land, and it is this love for our land that inspires us to produce great beef.

The Sparta Group was established in 1966 by the late Dirk van Reenen on the farm Sparta in the Marquard district of the Free State province of South Africa. More than 50 years later, the business remains family-owned and -operated and comprises a farming concern, cattle feeding operation and beef processing plant. With operations in the Free State, Gauteng and North West provinces of South Africa, Sparta stands out as a leading producer of quality beef – both nationally and internationally.

A vertically integrated organisation

With more than 50 years of industry knowledge and experience, we have developed a vertically integrated operating structure built around great people, good values, healthy animals and long-standing client relationships to ensure that you experience great-tasting beef, every time.

“...we have developed a vertically integrated operating structure built around great people, good values, healthy animals and long-standing client relationships...”



EST. 1966
SPARTA
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We **love** our cattle

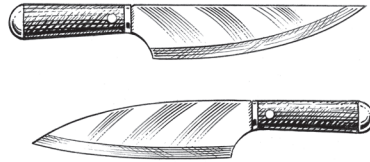
Raising cattle requires time, dedication and a real understanding of the animal and its needs. Many hours are spent on each animal and our team works diligently to ensure their health and well-being. We have the capacity to feed in excess of 120 000 cattle supplied by our national cattle buying network as well as our networks in Botswana and Namibia. These networks, cultivated over many years, ensure a consistent supply of calves into our cattle feeding operation. Our calves are hand-picked from selected breeder farms or through cattle sale yards. Upon arrival, calves are fed, identified, treated and sorted into unique growing groups.

All relevant information about each calf is captured on Sparta's electronic identification (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 marketplace. Our cattle are fed on optimally formulated feed consisting of roughage, protein and high-quality grain. Our calves are pasture-raised and grain-finished. Sparta's state-of-the-art feed mill ensures that our scientifically formulated feed programme is precision-mixed, and adhering to this strict feeding regime ensures a consistent product and taste experience. Throughout our more than 50 years in cattle feeding, we have forged many business relationships in this field as well as friendships with experts in all parts of the world, which have enabled us to stay abreast of the latest developments and technology as well as set trends in the South African cattle feeding industry. We are privileged to consult with some of the best veterinarians and animal nutritionists in South Africa and across the globe.

“Sparta’s state-of-the-art feed mill ensures that our scientifically formulated feed programme is precision-mixed, and adhering to this strict feeding regime ensures a consistent product and taste experience.”





Producing great beef

Our beef processing plant consists of an abattoir, a beef deboning facility, a retail-ready and value-added 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, currently one of the biggest beef producers on the African continent, has the capacity to slaughter in excess of 260 000 cattle and debone 42 000 metric tons of beef per annum, when operating on a single day 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. Our value-add 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 the specific needs of individual clients.

All our production beef where a visual lean (VL) content is stipulated, 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 that might not be detected by metal detectors are identified and removed, giving clients peace of mind regarding the safety of the meat. Our electronic identification system, which starts on the farm at calf intake, is carried through to the slaughtering and packaging of our products. It ensures full traceability throughout the production process and is an excellent quality assurance tool.

“Our beef plant has the capacity to slaughter in excess of 240 000 cattle and debone 42 000 metric tons of beef per annum, when operating on a single day shift.”



QUALITY



ASSURED

A passion for quality

Our Marquard cattle feeding operation is certified to the following international standards and specifications: ISO 9001 (Quality), ISO 14001 (Environmental), ISO 22000 (Food Safety) and ISO 45001 (Occupational Health and Safety Management System).

These certifications provide assurance that our cattle are treated humanely and that the risks associated with feeding and medicating animals are mitigated. Our world-class electronic identification (eID) system is at the core of our ISO certification as it places much emphasis on the traceability of each animal regarding the details of the life cycle of each 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. Traceability continues throughout our vertically integrated operation up to packaged deboned batch. The beef processing facility is certified halaal by the South African National Halaal Authority

(SANHA) for the abattoir and deboning process and by the National Independent Halaal Trust (NIHT) for our retail pack division.

What is electronic identification (eID)?

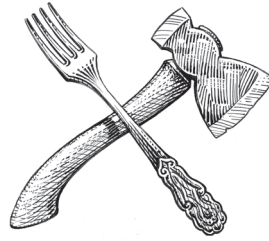
Our electronic identification system gives us the ability to quickly, easily and accurately capture animal information (i.e. buyer, mass, breed, gender, processed date, medication history, etc.) and review or record information into a record-keeping programme and database. This is an excellent management 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.



HALAAL
SANHA | NIHT

“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.”





Sustainable thinking

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.

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

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 funding a local agricultural college and providing qualifying students with bursaries. Support is delivered in many forms – from weekly and monthly donations of beef products and financial assistance to the sharing of expertise.

Each year, the Sparta Group sponsors the children of our employees and other selected candidates with a number of school and tertiary education bursaries. 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 accommodate a large number of young adults in our internship and learnership programmes every year. Not only do we appoint a number of these students in our own business once the programmes have been completed, but through these programmes we also endeavour to give these young adults a better chance of being absorbed into positions in other organisations.

“Giving back is at the core of the Sparta culture and value system.”



Environmental sustainability

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

A full environmental impact study of our cattle feeding operation was commissioned, completed and approved by the Department of Environmental Affairs. Our large tracts of grazing are strategically monitored to allow for rotation for our pasture-raised and grain-finished cattle. Where soil erosion is a risk or has taken place, we have implemented water stream rehabilitation. Our groundwater is tested regularly by the Institute for Groundwater Studies at the University of the Free State. Effluent dams collect feedlot runoff, which provides essential water for irrigation. Sparta makes use of manure on its fields, which is more eco-friendly and increases soil fertility, water retention and the absorption rate of the soil.

We are constantly modernising our plant and effluent waste system, implementing various measures and upgrading systems, where necessary, to ensure that we operate in a sustainable way. We strive to be compliant in terms of the National Environmental Management Act of 1998 and test our effluent water bimonthly to ensure that we comply with municipal by-laws.

Sparta has an Air Emission Licence (AEL) and is registered on the South African Greenhouse Gas Emissions Reporting System (SAGERS). The emissions generated by our rendering plant and boilers are tested and reported on annually and we ensure that we remain within the allowed threshold.

We strive to limit our carbon footprint and have outsourced our general waste sorting to an organisation that is ISO 9001 and ISO 14001 certified. This has resulted in the company recycling more than 2 000m³ of paper and plastic waste and saving almost 1 million litres of water and more than 600 trees per annum.

“We are constantly modernising our plant and effluent waste system, implementing various measures and upgrading systems, where necessary, to ensure that we operate in a sustainable way.”



Fast facts

- We pasture-raise calves and plant feed for our cattle on our farms.
- We slaughter cattle, and the deboning facility produces bone-in and boneless whole primals (e.g. whole fillet, whole sirloin, whole silverside, brisket and chuck).
- Carcasses are chilled in custom-designed chill rooms and special care is taken to ensure that the cold chain always remains intact.
- Deboned primal cuts are packed into special barrier vacuum bags, giving them a 90-day fresh chilled (not frozen) shelf life.
- The beef processing plant 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 abovementioned 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 (eID) system is used, ensuring beef traceability from farm to client.
- We are committed to the well-being of our employees, our suppliers and all the communities in which we operate.
- Production beef travels through our state-of-the-art X-ray equipment, ensuring that the correct meat-to-fat ratio is stipulated and that foreign objects that might not be detected by metal detectors, are identified and removed.
- Our water supply runs through a holding tank that can sustain more than a full day's slaughter in the event of a drop in water pressure or a break in supply.
- We have installed generators that can run our entire plant during electricity downtime, and solar panels generate the electricity we use for our large IT servers.
- We have a dedicated fleet controller assigned by our fresh product distributor at our Welkom plant to track and manage Sparta's deliveries.

We Spartans love our beef and we know you will too.

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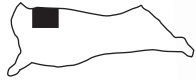
PRIMAL CUTS, DELICACIES AND PRODUCTION BEEF

*Our highly skilled deboning team ensures
expertly trimmed primal cuts every time.*

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Steak cuts: boneless



Ribeye 3205



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

Uses: Steak portions and roast beef.

Packaging: ± 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 with all excess membrane and the side muscle removed. The silverskin is left on the fillet.

Uses: Steak portions and roast beef.

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 along the natural split of the FQ and HQ and deboning the rack. All excess bone cartilage, gristle and fat removed, leaving a ready-to-portion primal cut with minimal cutting loss.

Uses: Steak portions and roast beef.

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



Sirloin Swiss Trim 6243



This sirloin is trimmed further with the back strap removed, resulting in a tighter trimmed primal with less fat than our standard sirloin trim. **Produced on order.**

Uses: Steak portions and roast beef.

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.



Sirloin Defatted 6090

All subcutaneous fat is removed and the silver membrane remains intact.

Produced on order.

Uses: Steak portions and beef roast.

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



Sirloin Cube Roll 7301

The sirloin primal is cut approximately 20cm from the ribeye side. Fat is removed from the top of the sirloin and the silver membrane remains intact. The exceptionally tender sirloin eye piece that remains, forms the cube roll. **Produced on order.**

Uses: Steak portions and beef roast.

Packaging: ± 12 units per box. Freshly vacuum-packed with a 90-day shelf life.



Rump 2533

The product is produced by removing most of the rumptail. All bone and cartilage, excess fat and lymph nodes as well as the spider-muscle are removed.

Uses: Steak portions and beef roast.

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



Rump Swiss Trim 6242

The rumptail is entirely separated from the rump, leaving a more square rump primal for easier portioning. **Produced on order.**

Uses: Steak portions and beef roast.

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



Rump Picanha 7022

The cap of the rump is removed. This triangular muscle is the rump picanha. All excess fat and gristle are removed.

Produced on order.

Uses: Steak portions and beef roast.

Packaging: ± 8 units per box. Freshly vacuum-packed with a 90-day 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 (further down the HQ) that still has the fillet attached, is the T-bone rack, which consists of the fillet and sirloin.

Produced on order.

Uses: T-bone steak portions.

Packaging: ± 4 T-bone racks per box. Fresh with a 30-day shelf life. Freshly frozen on request.



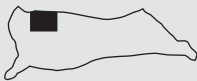
Club Steak Rack 2599



The club steak rack is the top half of the sirloin (closest to the FQ) on the bone. Backbone has been chined. **Produced on order.**

Uses: Bone-in steak portions and beef roast.

Packaging: ± 4 club racks per box. Fresh with a 30-day shelf life. Freshly frozen on request.



Prime Rib Rack 2565



This is ribeye on the bone, with the ribeye flap intact. It is situated above the club rack on the FQ.

Produced on order.

Uses: Prime rib steak portions and beef roast.

Packaging: ± 4 units per box. Fresh with a 30-day shelf life. Freshly frozen on request.

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

Round cuts: boneless



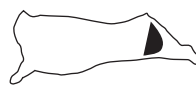
Topside 2510



This boneless product is removed from the silverside and knuckle by a natural seam. Excess dry fat and 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 and side of the topside. **Produced on order.**

Uses: Beef cubes, extra 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. **Produced on order.**

Uses: Mince.

Packaging: 2 bags per box, containing 5 to 6 units each. 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: Extra lean beef cubes, extra lean mince and stroganoff.

Packaging: ± 5 units per box. Freshly vacuum-packed with a 90-day shelf life.

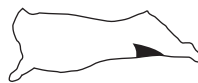


Topside Defatted 6089

The topside cap is removed. Lymph nodes and all fat are removed from the final product. **Produced on order.**

Uses: Extra lean beef cubes, strips and mince.

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

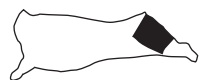


Knuckle 2538

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

Uses: Extra lean mince, burger patties, cubes and tenderised steak.

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



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 Defatted 6093

All subcutaneous fat is removed from the whole silverside. **Produced on order.**

Uses: Lean biltong, minute steak, tenderised steak and beef roast.

Packaging: ± 3 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: ± 2 units per box. Freshly vacuum-packed with a 90-day shelf life.



Silverside Flat Denuded 2574

After removing the silverside flat along the natural seam, excess fat is removed from the flat. Remaining membranes are removed with a membrane skinner, leaving an extra lean product. **Produced on order.**

Uses: Lean roast beef, minute steak and biltong.

Packaging: ± 3 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: ± 8 units per box. Freshly vacuum-packed with a 90-day shelf life.

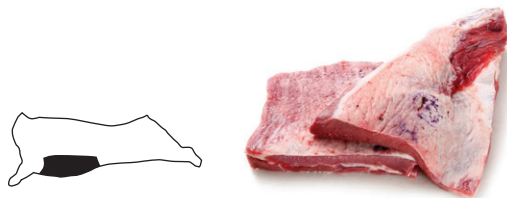


Silverside Eye Denuded 2702

All fat and silver membrane are removed from the silverside eye. **Produced on order.**

Uses: Minute steak, pastrami and biltong.

Packaging: 8 units per box. 2 bags per box, containing 4 units each.
Freshly vacuum-packed with a 90-day shelf life.

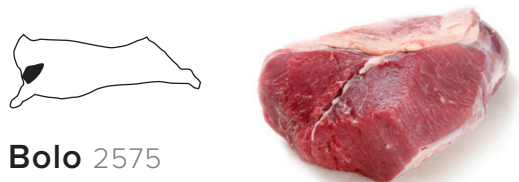


Brisket Boneless 2568

The brisket is split into point and navel end. All bone is removed. **Produced on order.**

Uses: Roast and pickled beef.

Packaging: ± 4 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: ± 5 units per box. Freshly vacuum-packed with a 90-day shelf life.

Bone-in cuts



Brisket Bone-in 2567

The brisket is split into point and navel end.
Produced on order.

Uses: Beef stew, bone-in steak and bone-in rashers.
Packaging: ± 3 units per box. Freshly vacuum-packed with a 30-day shelf life. Can be produced freshly frozen on order.



Chuck Bone-in 2566

Whole chuck and blade cut into two pieces, bone intact. **Produced on order.**

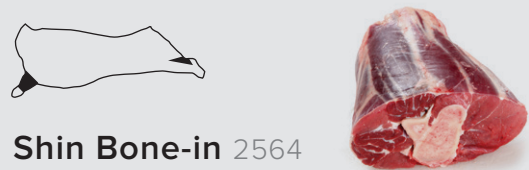
Uses: Braai portions and beef stew.
Packaging: ± 2 units per box. Freshly vacuum-packed with a 30-day shelf life. Can be produced freshly frozen on order.



Short Rib 7004

The whole short rib is cut into two pieces, bone intact. **Produced on order.**

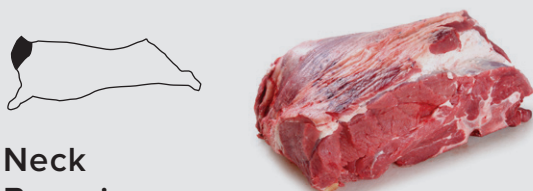
Uses: Braai portions and beef stew.
Packaging: ± 4 units per box. Freshly vacuum-packed with a 30-day shelf life. Can be produced freshly frozen on order.



Shin Bone-in 2564

Derived from the HQ shin. Hock bone is removed. **Produced on order.**

Uses: Beef bone-in cubes, beef stew and soup.
Packaging: ± 6 units per box. Freshly vacuum-packed with a 30-day shelf life. Can be produced freshly frozen on order.



Neck Bone-in 2550-1

The whole neck is removed from the FQ.
Produced on order.

Uses: Beef stew and beef roast.
Packaging: ± 2 units per box. Frozen with a 365-day shelf life.



Neck Block 1216-1

The neck is removed with the neck meat trimmed level to the bone, leaving a long, rectangular piece for easy slicing on a bandsaw. **Produced on order.**

Uses: Beef stew and soup.
Packaging: ± 6 units per box. Frozen with a 365-day shelf life.



Flat Rib 1244



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

Uses: Braai and stew.

Packaging: ± 6 units per box. Freshly vacuum-packed with a 30-day shelf life. Can be produced freshly frozen on request.



BBQ Select Rib (HQ) 5230



Product is derived from the wing ribs on the loin when the sirloin is removed. Bones are approximately 15cm long and intercostal muscles are intact.

Uses: Braai and stew.

Packaging: Bulk packed in a plastic-lined box. ± 22kg 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 15cm long and intercostal muscles are intact.

Uses: Braai and stew.

Packaging: Bulk packed in a plastic-lined box. ± 22kg 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: Beef rib stew.

Packaging: 1 unit per box. Bulk packed in a plastic-lined box. ± 22kg per box. Frozen with a 365-day shelf life.

Marrow Bones Long Whole 6235



Joints are removed from the femur bones, leaving a long, marrow-filled bone.

Uses: Many restaurant applications.

Packaging: Bulk packed in a plastic-lined box. ± 18 bones per box. Freshly frozen with a 365-day shelf life.

Marrow Bones Long Split 2480-1



Long femur bones are split in half after the joints are removed, leaving the marrow-filled centres exposed. **Produced on order.**

Uses: Many restaurant applications.

Packaging: 20 marrow bone halves per box. Freshly frozen with a 365-day shelf life.

Production beef



Soft Shin 2009



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

Uses: Extra lean mince and burger patties.

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

Freshly vacuum-packed with a 90-day shelf life.



Shin Boneless 3000



Derived by removing the meat from the HQ shin bone. Separated from the soft shin by a natural seam.

Uses: Extra lean mince and burger patties.

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

Freshly vacuum-packed with a 90-day shelf life.



HQ Shank 2013



HQ soft shin and hard shin are removed in one piece. Heel and tendon remain intact.

Produced on order.

Uses: Lean mince and burger patties.

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

Freshly vacuum-packed with a 90-day shelf life.



Crops 95VL* 1042

This product is derived mainly from FQ offcuts and travels through our X-ray equipment, ensuring that the correct VL is stipulated.

Uses: Extra lean mince and burger patties.

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

Freshly vacuum-packed with a 90-day shelf life.

**Our 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).*

Trimmings 90VL* 2500



This product is derived mainly from the HQ offcuts and travels through our X-ray equipment, ensuring that the correct VL is stipulated.

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

Trimmings 80VL* 6022-2



This product is derived mainly from the HQ offcuts and travels through our X-ray equipment, ensuring that the correct VL is stipulated.

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



Flank 70VL* 2537



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

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

Deboned Head Trimmings 80VL 8136-2



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

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

Beef Cheek Meat 90VL 1973-2



Facial cheek muscles whole. This product produces a deep red mince. Trimmed options available. (See delicacies.)

Uses: Lean mince and lean mince products.
Packaging: ± 10kg per box. Frozen with a 365-day shelf life.

Skirts 85VL 1911-2



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

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

**Our 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 and droëwors.

Packaging: ± 20kg per box. Wrapped in plastic. Fresh with a 5-day shelf life. Frozen with a 365-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: Polonies, Vienna sausages and budget sausages.

Packaging: ± 18kg per box. Wrapped in plastic. Fresh with a 5-day shelf life. Frozen with a 365-day shelf life.



Stomach Fat 8001

This weblike fat is also referred to as omentum.

Uses: Tallow and budget products.

Packaging: Frozen with a 365-day shelf life.



Neck Meat 30VL 1280-2

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

Uses: Used to supplement fat, but contains more meat. Polonies, Vienna sausages and budget sausages.

Packaging: ± 10kg per box. Wrapped in plastic. Frozen with a 365-day shelf life.

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: Extra lean mince, stir-fry strips and marinated steak strips.

Packaging: 2 x 10kg – 12kg bags per box.
Freshly vacuum-packed with a 90-day shelf life.



Flank Steak Thick 2803

Also referred to as Bavette steak, this product is removed from the flank area and has a loose texture and minimal fat covering.

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

Packaging: 2 x 10kg – 12kg 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. It is slightly darker in colour and has a faint liver flavour. **Produced on order.**

Uses: Steak or beef strips.

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



Rumptail 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 10kg – 12kg bags per box.
Freshly vacuum-packed with a 90-day shelf life.



Beef delicacies



Oxtail 1900

Packed in layers with blue plastic sheeting in between. 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: ± 10kg box. Retail-ready
400g – 700g packs available on request.



Beef Kidneys 6234

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

Packaging: ± 20kg 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: ± 10kg box. Retail-ready
400g – 700g 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: ± 10kg box. Retail-ready options available.



RETAIL-READY AND VALUE-ADD PRODUCTS

*Our beef processing plant houses a retail-ready
and value-add department where shelf-ready
and food service products are produced.*

Please note: Minimum quantity orders apply.

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Gourmet products: spiced or pickled



Sparta Sticky Beef Braai Rashers (Flex) 6406

A selected section of the short rib cut into thin rashers, then marinated in a tenderiser and packed in a sweet and sticky sauce. Perfect as a snack on the braai, or a great way to spice up your breakfast.

Pack size: 350g random weight
Packs per box: 16 units
Kg per box: 5.6kg random weight
Shelf life: 15 days (Temperature storage at 0°C – 4°C)
Labelling front: Sparta Sticky Beef Braai Rashers label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)
MOQ: 100kg



Sparta Rump Sosatie Traditional 6402

Tender pieces of rump marinated and vacuum-packed in a traditional sweet Cape Malay curry (mild). Perfect for the braai or oven.

Pack size: 500g random weight (6 x sosaties)
Packs per box: 10 units
Kg per box: 5kg random weight
Shelf life: 16 days (Temperature storage at 0°C – 4°C)
Labelling front: Sparta Traditional Rump Sosatie with Cape Malay curry label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm) and cooking instructions label
MOQ: 100kg



Sparta Rump Sosatie Garlic and Onion 8517

Tender pieces of rump rubbed with oil and a tasty garlic and onion spice with distinctive paprika undertones. Mild and family-friendly. Perfect for the braai or oven.

Pack size: 420g random weight (6 x sosaties)
Packs per box: 10 units
Kg per box: 4.2kg random weight
Shelf life: 15 days (Temperature storage 0°C – 4°C)
Labelling front: Sparta Rump Sosatie with Garlic and Onion label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm) and cooking instructions label
MOQ: 100kg



Sparta Mega Rump Sosatie Garlic and Onion 8518

Essentially a big sosatie, also called an espetada. Tender pieces of rump rubbed with oil and a tasty garlic and onion spice (with paprika undertones). Mild and family-friendly. Braai and share with family and friends.

Pack size: 550g random weight
Packs per box: 12 units
Kg per box: 6.6kg random weight
Shelf life: 15 days (Temperature storage at 0°C – 4°C)
Labelling front: Sparta Mega Rump Sosatie with Garlic and Onion label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)
MOQ: 100kg

Sparta Big Braai Steak

8519



This product is rubbed with oil and a mild garlic and onion spice (with paprika undertones). This cut of beef caters to South Africans' love of gathering around the braai. A great solution for those who consider white meat to be the equivalent of vegetables! Many hours may be spent around the braai while the "braaier" cuts off little pieces to be shared with friends and family. Traditionally quite spicy, this is a more family-friendly, mild version.

Pack size: 1.8kg random weight

Packs per box: 5 units

Kg per box: 9kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Big Braai Steak with Garlic and Onion label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 100kg

Sparta Pickled Beef 7058



Hindquarter primal cuts injected with a traditional salt beef brine. Once cooked, it has the distinctive pink colour of pickled beef. Perfect for a Sunday roast or served cold on a sandwich with mustard.

Pack size: 1.4kg random weight

Packs per box: 10 units

Kg per box: 14.3kg random weight

Shelf life: 21 days (Temperature storage 0°C – 4°C)

Labelling front: Sparta swing tag label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm) and cooking instructions on back of swing tag

MOQ: 100kg

Frozen option available (7058-1)

Sparta Pickled Beef Tongue 7059



Beef tongue injected with a traditional salty brine. Once cooked, it has the distinctive pink colour of pickled tongue. A Christmas and Eid favourite in South Africa.

Pack size: 1.2kg random weight

Packs per box: 16 units

Kg per box: 19.2kg random weight

Shelf life: 21 days (Temperature storage 0°C – 4°C)

Labelling front: Sparta swing tag label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm) and cooking instructions on back of swing tag

MOQ: 100kg

Frozen option available (7059-1)

Sparta Wet Droëwors

(Spiced, frozen)
8316-1



Spiced meat stuffed into a collagen casing size 20mm. Portions weighing 100g each are folded, packed into a vacuum bag and vacuumed. Product is freshly frozen.

Pack size: 4.2kg random weight

Packs per box: 4 units

Kg per box: 16.8kg random weight

Shelf life: 365 days (Temperature storage at -18°C)

Labelling front: Sparta in-house Droëwors label and Sparta logo label

Labelling back: No label

MOQ: 100kg



Sparta Wet Biltong

(Spiced, frozen) 8306-1

Beef spiced to give it a traditional biltong flavour. Biltong pieces are vacuum tumbled, ensuring that the flavour is absorbed through the entire cut, then vacuum-packed and freshly frozen.

Pack size: 2.2kg random weight

Packs per box: 8 units

Kg per box: 17.6kg random weight

Shelf life: 365 days (Temperature storage at -18°C)

Labelling front: Sparta in-house Biltong label and Sparta logo label

Labelling back: No label

MOQ: 100kg

Gourmet products: unspiced



Sparta Beef Cubes (Flex) 8525

This product produces a succulent stew.

Pack size: 500g fixed weight

Packs per box: 20 units

Kg per box: 10kg fixed weight

Shelf life: 14 days (Temperature storage 0°C – 4°C)

Labelling front: Sparta Beef Cubes label

Labelling back: In-house ingredient declaration label, production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 100kg

Frozen option available (8525-1)



Sparta Beef Strips (Flex) 8524

This product is tumbled to increase flavour and tenderness, resulting in a tender cut that responds well to quick frying. Perfect for stir-fry.

Pack size: 500g fixed weight

Packs per box: 20 units

Kg per box: 10kg fixed weight

Shelf life: 14 days (Temperature storage 0°C – 4°C)

Labelling front: Sparta Beef Strips label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 100kg

Frozen option available (8524-1)



Sparta Beef Oxtail (Flex) 8507

Excess fat is trimmed off the bigger pieces and the last three tail bones containing little or no meat are removed. Meat is vacuum-packed with a good shelf life. The oxtail packs freeze well and pack neatly into the freezer, taking up less space. Ideal for a tasty oxtail stew or potjiekos.

Pack size: 970g random weight

Packs per box: 10 units

Kg per box: 9.7kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Beef Oxtail label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 100kg

Frozen option available (8507-1)

Roast or kettle braai



Sparta Ribeye Top Roast (Flex) 6403

This very versatile product can be roasted in the oven or cooked in a kettle braai (Weber), making it suitable for both summer and winter cooking. The meat has a low percentage injection, ensuring succulence and tenderness without a lengthy cooking time. As this cut is part of the ribeye, you get all the ribeye flavour. Sprinkled with semi-coarse salt and coarse black pepper.

Pack size: 0.9kg – 1.2kg random weight

Packs per box: 9 units

Kg per box: 8.1kg – 10.8kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Ribeye Top Roast label, oven/kettle braai label (20mm x 20mm)

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm), Sparta Beef Roast cooking instructions label

MOQ: 100kg



Sparta Rump Roast (Flex) 3403

This very versatile product can be roasted in the oven or cooked in a kettle braai (Weber), making it suitable for both summer and winter cooking. Rubbed with a salt, pepper and bell pepper mix. A convenient weekday meal or Sunday roast served with veg and gravy.

Pack size: 0.8kg – 1.2kg random weight

Packs per box: 6 units

Kg per box: 4.8kg – 7.2kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Rump Roast label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm), Sparta Beef Roast cooking instructions label

MOQ: 100kg

Sparta Sirloin Roast 3405

This very versatile product can be roasted in the oven or cooked in a kettle braai (Weber), making it suitable for both summer and winter cooking. The roast is injected for extra tenderness and rubbed with salt, pepper and parsley. A great-tasting twist to the classic sirloin steak braai.

Pack size: 1.3kg – 1.7kg random weight

Packs per box: 3 units

Kg per box: 3.9kg – 5.1kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Sirloin Roast label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm), Sparta Beef Roast cooking instructions label

MOQ: 100kg



Steaks



Sparta Sirloin Steak Skin RP 8508

Steaks are wet-aged before cutting into approximately 25mm thick steaks. Maturation ensures a tender product for the braai. Steaks are skin-packed two steaks per pack.

Pack size: 0.46kg – 0.54kg random weight

Packs per box: 8 units

Kg per box: 3.68kg – 4.32kg random weight

Shelf life: 21 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Rump Steak Skin RP 8509

Steaks are wet-aged before cutting into approximately 25mm thick steaks. Maturation ensures a tender product for the braai. Steaks are skin-packed one or two steaks per pack.

Pack size: 1 x 0.68kg steak or 2 steaks of random weight

Packs per box: 8 units

Kg per box: 5.44kg – 6.8kg random weight

Shelf life: 21 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Rump Minute Steaks (Flex) 8310

14-day matured rump thinly sliced into minute steaks weighing approximately 100g – 110g each. Perfect for the braai, pan frying or even roasting. A great solution for kiddies meals and Prego rolls.

Portions per pack: 6 x 100g steaks

Pack size: 600g random weight

Packs per box: 9 units

Kg per box: 5.4kg random weight

Shelf life: 14 days (Temperature storage 0°C – 4°C)

Labelling front: Sparta Rump label, Sparta in-house name label (24mm x 27mm)

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Bavette Steak 3400

Season liberally with salt and pepper and braai according to taste. Slice thinly and serve. The perfect “plankie” steak.

Pack size: 0.45kg – 0.85kg

Packs per box: 12 units

Kg per box: 5.4kg – 10.2kg random weight

Shelf life: 14 days (Temperature storage at 0°C – 4°C)

Labelling front: Sparta Bavette Steak label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

Mince products



Sparta Beef Mince

(Rigid Base RP-Frozen) 8325-1

Our retail-ready mince is packed in a rigid base tray and labelled to ensure the final product is beautifully displayed in a retail setting. The mince is freshly frozen with a meat block of 80% beef and 20% fat. The meat to fat ratio of every batch is verified with near-infrared spectroscopy.

Pack size: 500g fixed weight

Packs per box: 9 units

Kg per box: 9kg fixed weight

Shelf life: 365 days (Temperature storage -18°C)

Labelling front: Sparta Mince label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 500kg



Sparta Lean Beef Mince

(Rigid Base RP-Frozen) 8326-1

Our lean retail-ready mince is packed in a rigid base tray and labelled to ensure the final product is beautifully displayed in a retail setting. The mince is freshly frozen with a meat block of 90% beef and 10% fat. The meat to fat ratio of every batch is verified with near-infrared spectroscopy.

Pack size: 500g fixed weight

Packs per box: 9 units

Kg per box: 9kg fixed weight

Shelf life: 365 days (Temperature storage -18°C)

Labelling front: Lean label, Sparta Mince label

Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)

MOQ: 500kg

Food service products



Beef Cubes – Bone-in 8327

Frozen bone-in shin cut into cubes.
Perfect for stewing.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Beef Cubes – Boneless 8328

The cubes are tumbled to improve tenderness and reduce cooking time. The meat still needs to be stewed, but cooking time is not as long as with traditional stewing cuts. Perfect for stewing.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Beef Strips 8329

Tumbled for guaranteed tenderness.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Minute Steaks 8548

Tumbled for guaranteed tenderness.
Conveniently packed 20 steaks per pack.
Portion size: 100g – 120g.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Beef Mince 90VL 8331

Bulk packed 90VL mince.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Beef Mince 80VL 8332

Bulk packed 80VL mince.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Beef Short Rib Blocks 8334

The king of stewing beef, this product completes any stew.

Pack size: 2kg

Packs per box: 5 units

Kg per box: 10kg random weight

Shelf life: 365 days (Temperature storage at -18°C)



Sparta Family Burger 100g RP

8360-1

These beefy burger patties contain no pork, chicken or MDM. They have a distinct chargrilled flavour and come in convenient retail-ready packaging.

Patty size: 100g

Patties per pack: 6

Packs per box: 9

Kg per box: 5.9kg fixed weight

Shelf life: 365 days (Temperature storage at -18°C)



Sparta Family Burger 100g FS

8309-1

These beefy burger patties contain no pork, chicken or MDM. They have a distinct chargrilled flavour and are the perfect budget-friendly option for your deli, restaurant, etc.

Patty size: 100g

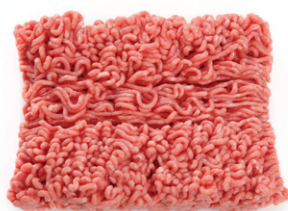
Patties per box: 48

Kg per box: 4.8kg fixed weight

Shelf life: 365 days (Temperature storage at -18°C)

Produced on order

Mince



We produce mince and mince products to our clients' specifications. Pack size, VL (visual lean specification), mince plate size, etc. can be specified. **Produced on order.**

Packaging: As per client specifications.

Cubes



We produce beef cubes to our clients' specifications. Pack size, cube size and VL (visual lean specification) can be specified. **Produced on order.**

Packaging: As per client specifications.

Burger Patties



We produce burger patties to our clients' specifications. Pack size, VL (visual lean specification), mince plate size, etc. can be specified. **Produced on order.**

Packaging: As per client specifications.

Kidney Cubes



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

Packaging: As per client specifications.



OFFAL PRODUCTS

*Our offal department cleans and packs
a variety of red offal and rough
(green) offal products.*

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Red offal products

Heart 1854



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

Beef Kidneys 6234



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

Liver 1503



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

Lungs 1852-1



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

Skirts 1911-2



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

Spleen 1505



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

Tongue Dressed 1509



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

Lip Meat 1864-2



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

Green offal products

Black Tripe 1506



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

Bible 1921



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

Cow Heels Clean 1860



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

Clean Tripe (Scalded) 1857



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

Intestines 1923



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

Offal combos



Combo 10kg 1867-3

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

Combo 3kg 6261

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

Retail-ready offal products



Sparta Hearts (Fomo) 7157-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Hearts label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Liver (Fomo) 7155-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Liver label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Lungs (Fomo) 7153-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Lungs label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Minced Lungs (Fomo) 7068-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Minced Lungs label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Spleen (Fomo) 7156-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Spleen label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Cow Heels Sliced (Fomo) 7151-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Cow Heels label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Clean Tripe (Fomo) 7151-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Clean Tripe label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Black Tripe (Fomo) 7152-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Black Tripe label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Bible (Fomo – Omasum) 7150-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Bible label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



Sparta Intestines (Fomo) 7154-1

Pack size: 400g – 700g random weight
Packs per box: 20 units
Kg per box: 10.5kg random weight
Shelf life: 365 days (Temperature storage at -18°C)
Labelling front: Sparta Beef Intestines label
Labelling back: Production date & best before date label (Traceability label 24mm x 27mm)



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