



SPARTATM

THE BEEF Co.

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An international 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.

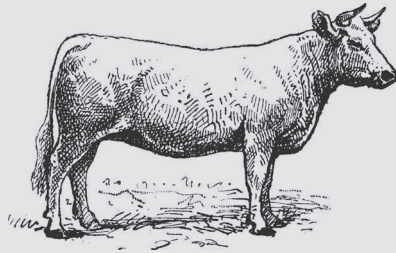
A vertically integrated organisation

The Sparta Group was established in 1966. With 60 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.

All about the 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 extensive cattle-buying network. This network, cultivated over many years, ensures a consistent supply of calves into our cattle feeding operation. Our calves are hand-picked from selected breeder farms. Upon arrival, calves are fed, fitted with an electronic identifier (eID), treated and sorted into unique growing groups.

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



Producing **great beef**

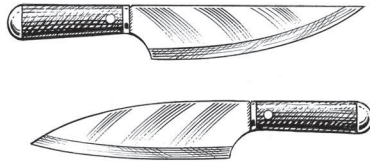
Our beef processing plant consists of an abattoir, a beef deboning facility, a retail-ready and value-added facility as well as an offal and by-product facility.

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 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, trimmed oxtail, pickled tongue, beef mince, burger patties, 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 eID system, which starts on the farm at calf intake, is carried through to the slaughtering and packaging of our products, ensuring full traceability throughout the production process – an excellent quality assurance tool.

“Our beef plant, currently one of the biggest 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.”



Passion for **quality**

Our Marquard cattle feeding operation is certified to the following international standards: 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 eID system is at the core of our ISO certification as it essentially enables the traceability of each animal throughout its life cycle.

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 food 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.



Certification Partner Global

HALAAL

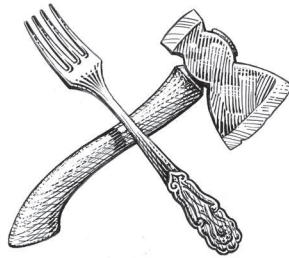


S-0008



H786/NR 875

“Fully recognised by the Global Food Safety Initiative, this certification demonstrates Sparta’s commitment to ensuring that world-class food safety standards are adhered to.”



Sustainable thinking

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

The Sparta Beef Foundation

At the core of Sparta's values is the principle of giving back, influenced by the African philosophy of Ubuntu, meaning "I am because you are". The Sparta Beef Foundation was established to reflect this ethos.

Among the beneficiaries of the foundation are the elderly, school feeding programmes, women in agriculture, and educational initiatives aimed at community unity and growth.

It empowers individuals through education, ensuring children receive proper nutrition and honouring the contributions of the elderly. By empowering women in agriculture, Sparta Beef strengthens food security and community development. The foundation exemplifies our commitment to Ubuntu, creating a supportive network that promotes shared progress and prosperity.

At Sparta, treading lightly on our environment is all about food security, and to this end, various initiatives have been rolled out on our farms and in our beef processing plant.



"At the core of Sparta's values is the principle of giving back."

Fast facts

- We pasture-raise calves and plant feed for our calves 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 to 120-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, trimmed oxtail, pickled beef tongue, beef mince, burger patties, kebabs and prego steaks – 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 holding tanks that can sustain approximately 5 days' 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 electricity during the day.
- We have a dedicated fleet controller assigned by our fresh product distributor at our Welkom plant to track and manage Sparta's deliveries.
- Our dedicated export team ensures that our top-quality beef reaches the far corners of the globe.

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



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: 4 units

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen ribeye is available on request.



Fillet



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: 5 units

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen fillet is available on request.



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: 3 – 4 units per box

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen sirloin is available on code 2535-1.



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

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen sirloin swiss trim is available on code 6243-1.

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

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

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen sirloin defatted is available on request.



Cube Roll

The sirloin primal is cut approximately 20 cm 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

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen cube roll is available on request.



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

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen rump is available on code 2533-1.



Rump Swiss Trim 6242

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

Uses: Steak portions and beef roast

Packaging: ± 4 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen rump swiss trim is available on code 6242-1.



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: 12 – 14 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen rump picanha is available on code 7022-1.

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 racks per box

Shelf life: Chilled with a 30-day shelf life.

Freshly frozen T-bone rack is available on code 1092-1.



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 racks per box

Shelf life: Chilled with a 30-day shelf life.

Freshly frozen club steak rack is available on code 2599-1.



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

Shelf life: Chilled with a 30-day shelf life.

Freshly frozen prime rib rack is available on code 2565-1.

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

Round cuts: boneless hindquarter



Topside 2510



This boneless product is removed from the silverside and knuckle by a natural seam. Excess dry fat and lymph nodes removed.

Uses: Grill as a tenderised steak, roast, cube or cut into strips

Packaging: ± 3 units per box

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen topside is available on code 2510-1.



**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: ± 4 units per box

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen topside decapped is available on code 2540-1.



**Topside
Defatted**



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: ± 3 units per box

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen topside defatted is available on request.



**Topside
Denuded**



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: ± 6 units per box

Shelf life: Chilled with a 90 to 120-day shelf life. Freshly frozen topside denuded is available on request.



Topside Cap 1020

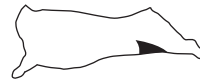
This is the gracilis muscle that has been removed from the topside. When decapped or denuded, topside cap is produced. **Produced on order.**

Uses: Mince

Packaging: ± 6 units per bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen topside cap is available on code 1020-1.



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 bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen knuckle is available on code 2538-1.



Silverside 2527

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

Uses: Cured product, minute steak, tenderised steak and beef roast

Packaging: ± 2 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside is available on code 2527-1.



Silverside Defatted

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

Uses: Lean cured product, minute steak, tenderised steak and beef roast

Packaging: ± 3 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside defatted is available on request.



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 cured product

Packaging: ± 2 units per bag, 2 – 3 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside flat is available on request.



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 cured product

Packaging: ± 3 units per bag, 4 – 5 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside flat denuded is available on code 2574-1.



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 cured product

Packaging: ± 4 units per bag, 3 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside eye is available on code 2700-1.



Silverside Eye Denuded 2702

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

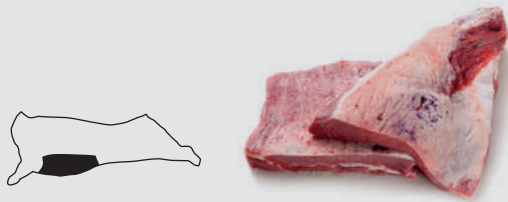
Uses: Minute steak, pastrami and cured product

Packaging: ± 4 units per bag, 2 – 3 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen silverside eye denuded is available on request.

Round cuts: boneless forequarter



Brisket Boneless 2568

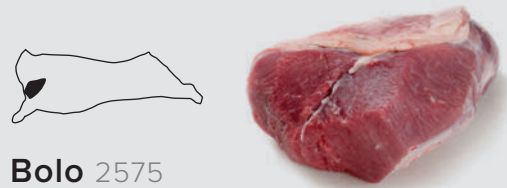
The brisket is split into point and navel end. All bone is removed. **Produced on order.**

Uses: Roast, pickled beef and burger mince

Packaging: ± 2 units per bag. 4 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen brisket boneless is available on code 2568-1.



Bolo 2575

Product is removed from the outside of the shoulder and trimmed. **Produced on order.**

Uses: Roast, tenderised steak and goulash

Packaging: ± 5 units per bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen bolo is available on code 2575-1.



Chuck Roll 2100

This is a deboned chuck cut taken from the forequarter. All excess cartilage and gristle are removed.

Produced on order.

Uses: Roast and burger mince

Packaging: ± 4 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen chuck boneless is available on request.



Chuck Tender 2516

Chuck tender is a lean cut taken from the blade bone and is removed from the fore quarter's natural seam.

Produced on order.

Uses: Roast, tenderised steak and goulash

Packaging: Bulk packed into 2 vacuum bags

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen chuck tender is available on request.



Oyster Blade 2570

Oyster blade is a versatile cut which is separated from the bolar blade. We remove the scapular cartilage.

Produced on order.

Uses: Roasted whole, cut into steaks or used as pulled beef

Packaging: ± 15 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen oyster blade is available on request.

Bone-in cuts



Brisket Bone-in 2567

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

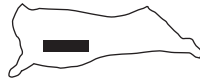
Uses: Beef stew, bone-in steak and bone-in rashers
Packaging: ± 3 units per box
Shelf life: Chilled with a 45-day shelf life.
 Freshly frozen brisket bone-in is available on code 2567-1.



Chuck Bone-in 2566

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

Uses: Grill and stew
Packaging: ± 2 units per box
Shelf life: Chilled with a 45-day shelf life.
 Freshly frozen chuck bone-in is available on code 2566-1.



Short Rib 7004

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

Uses: Grill and stew
Packaging: ± 4 units per box
Shelf life: Chilled with a 45-day shelf life.
 Freshly frozen short rib is available on code 7004-1.



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
Shelf life: Freshly frozen with a 2-year shelf life



**Neck
 Bone-in** 2550-1

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

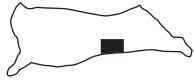
Uses: Beef stew and beef roast
Packaging: ± 2 units per box
Shelf life: Freshly frozen with a 2-year shelf life



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
Shelf life: Freshly frozen with a 2-year 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: Grill and stew

Packaging: ± 6 units per box

Shelf life: Chilled with a 30-day shelf life.

Freshly frozen flat rib is available on code 1244-1.



HQ Select Rib

5230

Product is derived from the wing ribs on the loin when the sirloin is removed. Bones are approximately 9 cm – 10 cm long and intercostal muscles are intact.

Uses: Grill and stew

Packaging: Bulk packed in a plastic-lined box.

± 22 kg per box.

Shelf life: Freshly frozen with a 2-year shelf life



FQ Select Rib

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: Grill and stew

Packaging: Bulk packed in a plastic-lined box.

± 22 kg per box

Shelf life: Freshly frozen with a 2-year 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. ± 22 kg per box.

Shelf life: Freshly frozen with a 2-year 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.

± 20 bones per box.

Shelf life: Freshly frozen with a 2-year 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

Shelf life: Freshly frozen with a 2-year 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: ± 5 units per bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen soft shin is available on code 2009-1.



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: ± 5 units per bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen shin boneless is available on code 3000-1.



HQ Shank



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: ± 6 units per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen HQ shank is available on request.

Crops 95 VL* 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 10 kg – 12 kg bags per box

Shelf life: Chilled with a 70-day shelf life.

Freshly frozen crops 95 VL* is available on code 1042-1.

**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 90 VL* 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 10 kg – 12 kg bags per box

Shelf life: Chilled with a 70-day shelf life.

Freshly frozen trimmings 90 VL* is available on code 2500-1.



Trimmings 80 VL* 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 10 kg – 12 kg bags per box

Shelf life: Chilled with a 70-day shelf life.

Freshly frozen trimmings 80 VL* is available on code 6022-1.



Flank 70 VL* 2537

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

Uses: Mince, sausage and burger patties

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

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen flank 70 VL* is available on code 2537-1.



Deboned Head Trimmings 80 VL* 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 10 kg bag per box

Shelf life: Freshly frozen with a 1-year shelf life



Cheek Meat 90 VL* 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: ± 10 kg per box

Shelf life: Freshly frozen with a 1-year shelf life



Skirts 85 VL* 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: ± 10 kg per box

Shelf life: Freshly frozen with a 1-year shelf life

Fat products



Body Fat

2521-3 (Chilled) | 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 cured product

Packaging: ± 20 kg per box. Wrapped in plastic.

Shelf life: Chilled with a 5-day shelf life.

Freshly frozen with a 1-year shelf life.



Suet

6398-1 (Chilled) | 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: ± 18 kg per box. Wrapped in plastic

Shelf life: Chilled with a 5-day shelf life.

Freshly frozen with a 1 to 2-year shelf life.



Stomach

Fat 8001

This weblike fat is also referred to as omentum.

Uses: Tallow and budget products

Packaging: ± 20 kg per box. Wrapped in plastic

Shelf life: Freshly frozen with a 1-year shelf life



Neck Trim

Fat 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: ± 10 kg per box. Wrapped in plastic.

Shelf life: Freshly frozen with a 1-year 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 10 kg – 12 kg bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen flank steak thin is available on code 2804-1.



Flank Steak Thick 2803



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

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

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

Shelf life: Chilled with a 90 to 120-day shelf life.

Freshly frozen flank steak thick is available on code 2803-1.



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: ± 15 units per bag. 2 bags per box

Shelf life: Chilled with a 90 to 120-day shelf life.

Individually vacuum-packed rumptail is available on request.

Freshly frozen rumptail is available on request.

Beef delicacies

Oxtail 1900



Packed in layers with blue plastic sheeting in between.

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

Shelf life: Freshly frozen with a 1-year shelf life

Beef Tongue 1509



Tongue roots and skirt removed. Wrapped individually in plastic cling wrap and then frozen.

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

Shelf life: Freshly frozen with a 1-year shelf life

Beef Liver 1503



Whole liver, fat intact.

Packaging: ± 3 units per box. Retail-ready. 400 g – 700 g packs available on request.

Shelf life: Freshly frozen with a 1-year shelf life

Beef Kidneys Defatted 6234



Whole kidneys, external fat removed.

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

Shelf life: Freshly frozen with a 1-year shelf life

Clean Tripe 1857



Machine-cleaned with lukewarm water (maximum 40°C).

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

Shelf life: Freshly frozen with a 1-year shelf life



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 order quantities apply where stipulated.

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The Steak Collection



Sparta Ribeye Steak Skin RP

8510

Steaks are wet-aged before being cut into approximately 2 cm – 3 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed two steaks per pack.

Pack size: 0.6 kg – 0.54 kg random weight

Packs per box: 8 – 10 units

Kg per box: 4.8 kg – 9.5 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Frozen option available.



Sparta Fillet Medallions Steak Skin RP

8368

Steaks are wet-aged before being cut into approximately 4 cm – 5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed two steaks per pack.

Pack size: ± 0.38 kg random weight

Packs per box: 8 – 10 units

Kg per box: 3 kg – 7 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Frozen option available.



Sparta Half Fillet 2789

The half fillet is an exceptionally tender cut taken from the heart of the beef tenderloin. Naturally lean with a fine grain, it offers a delicate, buttery texture and mild flavour. Ideal for roasting whole or slicing into premium steaks, it is a favourite for refined dishes and special occasions.

Pack size: 0.9 kg random weight

Packs per box: 8 units

Kg per box: 7.2 kg

Shelf life: 40 days (temperature storage at -1°C – 4°C)

Labelling front: Black Sparta steak label and steak indicator label

Labelling back: Production date & best before date label



Sparta Sirloin Steak Skin RP 8508

Steaks are wet-aged before being cut into approximately 2 cm – 3 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed two steaks per pack.

Pack size: 0.64 kg random weight

Packs per box: 8 – 10 units

Kg per box: 3.68 kg – 4.32 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Frozen option available.



Sparta Sirloin Bulk Packed 8505

Our wet-aged sirloin steaks are skin-packed individually to lock in freshness. Each bulk bag contains four individually packed steaks, making them easy to store and use as needed. Perfect for families, this format offers excellent value without compromising on quality or flavour.

Pack size: 0.65 kg per bag

Packs per box: 4 units per bag. 6 bags per box

Kg per box: 2.6 kg random weight

Shelf life: 25 days (temperature storage -1°C – 4°C)

Labelling front: Black Sparta steak label and steak indicator label on mother bag

Labelling back: Production date & best before date label



Sparta Rump Steak Skin RP 8509

Steaks are wet-aged before being cut into approximately 2 cm – 3 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed one or two steaks per pack.

Pack size: 0.6 kg random weight

Packs per box: 8 – 10 units

Kg per box: 5.4 kg – 6.8 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label. Frozen option available.



Sparta Rump Medallions 8371

Steaks are wet-aged before being cut into approximately 3.5 cm – 4.5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed three steaks per pack.

Pack size: 0.35 kg – 0.5 kg random weight

Packs per box: 8 units

Kg per box: 3.5 kg – 5 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak indicator label

Labelling back: Production date & best before label



Sparta Lean Rump 8506

Steaks are wet-aged before being cut into approximately 3.5 cm – 4.5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed two steaks per pack.

Pack size: 0.55 kg random weight

Packs per box: 8 units

Kg per box: 4.4 kg per box

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak indicator label

Labelling back: Production date & best before label



Sparta Sirloin on the Bone Skin

8513

Steaks are wet-aged before being cut into approximately 3.5 cm – 4.5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed one steak per pack.

Pack size: 0.78 kg random weight

Packs per box: 8 units

Kg per box: 6.24 kg random weight

Shelf life: 25 days (temperature storage -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Frozen option available.



Sparta T-bone Steak Skin

8514

Steaks are wet-aged before being cut into approximately 3.5 cm – 4.5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed one steak per pack.

Pack size: 0.83 kg random weight

Packs per box: 8 – 10 units

Kg per box: 6.64 kg – 8.3 kg random weight

Shelf life: 25 days (temperature storage -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Frozen option available.



Sparta Tomahawk 850 g Frozen

8349-1

Also referred to as ribeye on the bone, steaks are wet-aged before being cut into approximately 2 cm – 3 cm thick steaks. Each steak is individually vacuum-packed and flash frozen.

Pack size: 0.85 kg – 0.95 kg random weight

Packs per box: 6 units

Kg per box: 5.4 kg – 5.7 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling front: Red Sparta logo label

Labelling back: Production date & best before date label.
Frozen option only.



Sparta Tomahawk Skin Frozen

8367-1

Steaks are wet-aged before being cut into approximately 3.5 cm – 4.5 cm thick steaks. Maturation ensures a tender product. Steaks are skin-packed one steak per pack.

Pack size: 0.7 kg random weight

Packs per box: 8 units

Kg per box: 5.6 kg random weight

Shelf life: 25 days (temperature storage -1°C – 4°C)

Labelling front: Sparta Steak Sleeve and steak cut indicator label

Labelling back: Production date & best before date label.
Chilled option available.



Sparta Bavette Steak

3400

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

Pack size: 0.6 kg random weight

Packs per box: 12 units

Kg per box: 7.2 kg – 9.6 kg random weight

Shelf life: 36 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Bavette Steak label

Labelling back: Production date & best before date label.
Frozen option available.

The Roast Collection (kettle braai)



Sparta Pepper-Crusted Fillet 8370

Made from Sparta beef fillet, this roast is naturally tender and lean. A coating of cracked black pepper adds a bold, aromatic flavour that complements the delicate beef. Perfect as an elegant centrepiece for special occasions or entertaining.

Pack size: 0.99 kg random weight

Packs per box: 12 units

Kg per box: 11.88 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Pepper-Crusted Fillet wrap label

Labelling back: Production date & best before label



Sparta Ribeye Top Roast 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: 0.9 kg – 1.2 kg random weight

Packs per box: 12 units

Kg per box: 10.8 kg – 14.4 kg random weight

Shelf life: 32 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Ribeye Top Roast wrap label

Labelling back: Production date & best before date label.

Frozen option available.



Sparta Rump Roast 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: 1 kg random weight

Packs per box: 10 units

Kg per box: 10 kg random weight

Shelf life: 36 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Rump Roast wrap label

Labelling back: Production date & best before date label.

Frozen option available.



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: 1.5 kg random weight

Packs per box: 4 units

Kg per box: 6 kg random weight

Shelf life: 36 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Sirloin Roast wrap label

Labelling back: Production date & best before date label.

Frozen option available.

Sparta FQ Roast and Plankie Collection 8370

This collection boasts two short rib roasts, four boneless brisket roasts and two Denver Plankie steaks.

Pack size: Random weight

Packs per box: 8 units (4 x Boneless Brisket, 2 x Short Rib, 2 x Denver)

Kg per box: 12 kg random weight

Shelf life: 36 days (temperature storage at -1°C – 4°C)

Labelling front: Short Rib Roast label, Boneless Brisket label and Denver Plankie label

Labelling back: Production date & best before date label.

Sparta Beef Roast cooking guidelines label

– Boneless Brisket and Short Rib Roast.

Frozen option available.



Biltong

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 kg random weight

Packs per box: 8 units

Kg per box: 16 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

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

MOQ: 30 kg



Gourmet products: unspiced



Sparta Beef Cubes (Flex) 8525-1

By using an already tender beef cut, this product produces a succulent stew with a reduced cooking time.

- Pack size:** 0.5 kg fixed weight
- Packs per box:** 20 units
- Kg per box:** 10 kg fixed weight
- Shelf life:** 365 days (temperature storage -18°C – -25°C)
- Labelling front:** Sparta Beef Cubes label
- Labelling back:** In-house ingredient declaration label, production date & best before date label.
- Fresh option available (8525).
- MOQ:** 100 kg



Sparta Beef Strips (Flex) 8524-1

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:** 0.5 kg fixed weight
- Packs per box:** 20 units
- Kg per box:** 10 kg fixed weight
- Shelf life:** 365 days (temperature storage -18°C – -25°C)
- Labelling front:** Sparta Beef Strips label
- Labelling back:** Production date & best before date label.
- Fresh option available (8524).
- MOQ:** 100 kg



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. Ideal for a tasty oxtail stew.

- Pack size:** 0.9 kg random weight
- Packs per box:** 10 units
- Kg per box:** 9 kg random weight
- Shelf life:** 28 days (temperature storage at -1°C – 4°C)
- Labelling front:** Sparta Beef Oxtail label
- Labelling back:** Production date & best before date label.
- Frozen option available (8507-1).



Sparta Beef Stewing Cubes 8627

Sliced beef shin which is further divided into quarters, these bone-in stewing cubes are packed with deep, rich flavour. The natural marrow and connective tissue break down during slow cooking, creating tender meat and a full-bodied sauce. Ideal for casseroles, stews, and braises cooked low and slow.

- Pack size:** 0.65 kg random weight
- Packs per box:** 10 units
- Kg per box:** 6.5 kg random weight
- Shelf life:** 25 days (temperature storage -18°C – -25°C)
- Labelling front:** Sparta Stewing Cubes wrap label
- Labelling back:** Production date & best before label.
- Frozen option available on request.
- MOQ:** 100 kg



Sparta Osso Buco 8626

Osso Bucco is cut from beef shin into approximately 4 cm thick discs, with four pieces packed per bag. Bone-in and full of natural marrow, this cut delivers exceptional depth of flavour. Perfect for hearty soups and slow-cooked stews where the meat becomes beautifully tender.

Pack size: 1.5 kg random weight

Packs per box: 5 units

Kg per box: 7.5 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Osso Bucco wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Short Rib Cubes 8334-2

Sparta short rib cubes are produced by cutting the short rib primal into four-piece cubes for generous, hearty portions. Richly marbled and full of flavour, they are ideal for low and slow cooking. Perfect for stews or oven roasts.

Pack size: 0.7 kg random weight

Packs per box: 6 units

Kg per box: 4.2 kg random weight

Shelf life: 25 days (temperature storage -1°C – 4°C)

Labelling front: Sparta Short Rib Cubes wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Short Rib Meaty Fingers

2304

Packed with four 30 mm – 40 mm short rib fingers per pack, these meaty fingers are full of rich, succulent flavour.

Perfect for slow-cooked dinners, they become tender and juicy, making them a delicious and easy family meal idea.

Pack size: 2 kg random weight

Packs per box: 8 units

Kg per box: 16 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Short Rib Meaty Fingers wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg

Gourmet products: spiced or pickled



Sparta Cape Malay Sosaties

8407

Tender rumptail beef cubes are marinated in a fragrant Cape Malay blend and layered with sliced onions. Packed as four skewers per pack, each around 120 g, they're perfect for a juicy, aromatic grilled or air-fryer meal.

Pack size: 0.5 kg random weight

Packs per box: 10 units

Kg per box: 5 kg random weight

Shelf life: 26 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Cape Malay Sosatie wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Moroccan Sosaties

8423

Tender rumptail beef cubes are marinated in a rich Moroccan spice blend and layered with sliced onions. Packed as four skewers per pack, each around 120 g, they're perfect for a juicy, aromatic grilled or air-fryer meal.

Pack size: 0.5 kg random weight

Packs per box: 10 units

Kg per box: 5 kg random weight

Shelf life: 26 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Moroccan Sosatie wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Marrakesh Espetada

8628

Each espetada features three tender rumptail cubes, with two espetadas per pack. Targeting 270 g each, these Marrakesh-spiced skewers are perfect for a flavourful grill or air-fryer dinner.

Pack size: 0.5 kg random weight

Packs per box: 10 units

Kg per box: 5 kg random weight

Shelf life: 30 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Marrakesh Espetada wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Asian-inspired Strips

8493

Made from thin flank steak, these Asian-inspired strips offer a quick and deliciously tender meal for the whole family. Marinated in a sticky, family-friendly soy and ginger blend, they're perfect with your choice of stir-fry vegetables or noodles.

Pack size: 0.66 kg random weight

Packs per box: 20 units

Kg per box: 13.2 kg random weight

Shelf life: 18 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Asian-inspired Strips wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Rump Burger Steak

2305

Made from tender rump tail, these perfectly portioned 1.5 cm thick steak slices are quick to cook and hassle-free, ideal for a juicy burger steak any day of the week. Packed four per pack, they're perfect for a convenient family lunch or dinner.

Pack size: 0.35 kg random weight

Packs per box: 20 units

Kg per box: 7 kg random weight

Shelf life: 26 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Rump Burger Steak wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Sticky BBQ Rump Burger Steak

2306

Made from rump tail, these burger steaks are marinated in a deliciously sticky BBQ sauce for bold flavour. Perfectly portioned and quick to cook, they're ready in just 10–15 minutes, making them an easy and satisfying meal option.

Pack size: 0.5 kg random weight

Packs per box: 20 units

Kg per box: 10 kg random weight

Shelf life: 18 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Sticky Rump Burger Steak wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Peri Prego Rump Steak

2307

Tender rump tail burger steaks coated in a vibrant peri-prego sauce for a zesty, flavour-packed finish. Perfectly portioned for convenience, they cook in just 10–15 minutes, making them a quick and delicious meal any night of the week.

Pack size: 0.5 kg random weight

Packs per box: 20 units

Kg per box: 10 kg random weight

Shelf life: 18 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Peri Prego Rump Steak wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Steakhouse Basted Sirloin

8623

Tender, thinly sliced sirloin steaks, expertly basted to lock in rich, juicy flavours – perfectly seared for a melt-in-your-mouth steakhouse experience.

Pack size: 0.5 kg random weight

Packs per box: 20 units

Kg per box: 10 kg random weight

Shelf life: 18 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Steakhouse Basted Sirloin wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta BBQ Seasoned Rump Steak

8624

Juicy rump steak, thinly sliced and coated in a smoky BBQ seasoning.

Pack size: 0.4 kg random weight

Packs per box: 20 units

Kg per box: 8 kg random weight

Shelf life: 18 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta BBQ Seasoned Rump Steak wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Pickled Beef

7058

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

Pack size: 1.7 kg random weight

Packs per box: 10 units

Kg per box: 17 kg random weight

Shelf life: 26 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Pickled Beef wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Pickled Tongue

7059

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

Pack size: 0.9 kg random weight

Packs per box: 10 units

Kg per box: 9 kg random weight

Shelf life: 21 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Pickled Tongue wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Sirloin Macon

8495

A great alternative to bacon.

Pack size: 0.3 kg

Packs per box: 20 units

Kg per box: 6 kg

Shelf life: 26 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Sirloin Macon wrap label

Labelling back: Production date & best before label.

Frozen option available on request.

MOQ: 100 kg



Sparta Diced Macon

8494-1

A great alternative to diced bacon.

Pack size: 0.3 kg

Packs per box: 20 units

Kg per box: 6 kg

Shelf life: 365 days (temperature storage -18°C – -25°C)

Labelling front: Sparta Diced Macon label

Labelling back: Production date & best before label.

Chilled option available on request.

MOQ: 100 kg



Sparta Chisa Nyama Unspiced

8418

Rich, succulent steaks crafted from Chuck, Brisket, and Short Rib – perfectly marbled and ready to grill to your liking.

Pack size: Random weight

Packs per box: 4 x Brisket, 4 x Chuck and 2 x Short Rib

Kg per box: 6.6 kg random weight

Shelf life: 15 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Brisket, Chuck and Short Rib label

Labelling back: Production date & best before label

MOQ: 100 kg



Sparta Chisa Nyama Spiced

8417

Juicy, tender steaks from Chuck, Brisket, and Short Rib, seasoned with bold spices for that authentic South African braai flavour.

Pack size: Random weight

Packs per box: 4 x Brisket, 4 x Chuck and 2 x Short Rib

Kg per box: 6.6 kg random weight

Shelf life: 25 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Brisket, Chuck and Short Rib wrap label

Labelling back: Production date & best before label

MOQ: 100 kg



Sparta Sticky Beef Braai Rashers

6406

Succulent short rib rashers glazed in a rich, sticky sauce – sweet, savoury and irresistibly tender.

Pack size: 0.5 kg random weight

Packs per box: 16 units

Kg per box: 8 kg random weight

Shelf life: 30 days (temperature storage at -1°C – 4°C)

Labelling front: Sparta Sticky Beef Braai Rashers wrap label

Labelling back: Production date & best before label

MOQ: 100 kg

Wors



Sparta Traditional Boerewors – Thin 8618

A classic thin South African boerewors, gently seasoned with warm hints of nutmeg, coriander and clove – rich, savoury and perfectly balanced for timeless flavour.

Pack size: 0.5 kg random weight

Packs per box: 12 units

Kg per box: 6 kg random weight

Shelf life: 18 days

Labelling front: Sparta Traditional Boerewors wrap label

Labelling back: Production date & best before label

MOQ: 100 kg



Sparta Traditional Boerewors – Thick 8619

A classic thick South African boerewors, gently seasoned with warm hints of nutmeg, coriander and clove – rich, savoury and perfectly balanced for timeless flavour.

Pack size: 0.5 kg random weight

Packs per box: 12 units

Kg per box: 6 kg random weight

Shelf life: 18 days

Labelling front: Sparta Traditional Boerewors wrap label

Labelling back: Production date & best before label

MOQ: 100 kg



Sparta Grabouw Boerewors 8617

A traditional boerewors delicately seasoned with subtle notes of coriander and thyme, offering a clean, well-balanced flavour with a classic finish.

Pack size: 0.5 kg random weight

Packs per box: 12 units

Kg per box: 6 kg random weight

Shelf life: 18 days

Labelling front: Sparta Grabouw Boerewors wrap label

Labelling back: Production date & best before label

MOQ: 100 kg



Sparta Beef Bangers 8620

A classic beef banger, juicy and flavourful, with a hearty, meaty taste perfect for grilling or frying.

Pack size: 0.5 kg

Packs per box: 12 units

Kg per box: 6 kg random weight

Shelf life: 16 days

Labelling front: Sparta Beef Banger wrap label

Labelling back: Production date & best before label

MOQ: 100 kg

Mince products



Sparta Beef Mince

(Flex-Frozen) 8501-1

Our retail-ready mince is packed in flex packaging 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: 0.5 kg fixed weight

Packs per box: 20 units

Kg per box: 10 kg fixed weight

Shelf life: 365 days (temperature storage -18°C – -25°C)

Labelling front: Sparta Beef Mince label

Labelling back: Production date & best before date label

MOQ: 250 kg



Sparta Lean Beef Mince

(Flex-Frozen) 8500-1

Our lean retail-ready mince is packed in flex packaging 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: 0.5 kg fixed weight

Packs per box: 20 units

Kg per box: 10 kg fixed weight

Shelf life: 365 days (temperature storage -18°C – -25°C)

Labelling front: Sparta Beef Mince label & Lean label

Labelling back: Production date & best before date label

MOQ: 250 kg



Sparta Ground Beef

(Flex-Frozen) 8336-1

Our retail-ready ground beef is packed in flex packaging and labelled with the full ingredient declaration. The meat block as per the Sparta beef mince is used and then extended with 20% ground beef soya.

Pack size: 0.5 kg fixed weight

Packs per box: 20 units

Kg per box: 10 kg fixed weight

Shelf life: 365 days (temperature storage -18°C – -25°C)

Labelling front: Sparta Ground Beef label

Labelling back: Production date & best before date label

MOQ: 250 kg



Burgers



Sparta Pure Beef Burger 150 g RP 8365-1

99% beef, with only salt and crushed black pepper added. No batch pack is used, hence the exquisite, pure beef flavour of the patties. Packed into a stylish black box, ready for the shelf.

- Pack size:** 4 x 150 g patties = 600 g
- Packs per box:** 8 units
- Kg per box:** 4.8 kg fixed weight
- Shelf life:** 15 months (temperature storage at -18°C – -25°C)
- Labelling front:** Designed Pure Beef RP Burger Box
- Labelling back:** Production date & best before date label.
Frozen option only.



Sparta Traditional Beef Burger 100 g RP 8366-1

A beef patty containing a minimum of 65% beef, a touch of rusk and soya, finished with a classic chargrill flavour. Packed into an attractive retail box, the perfect everyday family favourite.

- Pack size:** 6 x 100 g patties = 600 g
- Packs per box:** 8 units
- Kg per box:** 4.8 kg fixed weight
- Shelf life:** 15 months (temperature storage at -18°C – -25°C)
- Labelling front:** Designed Traditional Beef RP Burger Box
- Labelling back:** Production date & best before date label.
Frozen option only.



Sparta Angus Beef Burgers 4141-1

99% premium Angus beef, seasoned with salt and crushed black pepper.

- Pack size:** 4 x 150 g patties = 600 g
- Packs per box:** 8 units
- Kg per box:** 4.8 kg fixed weight
- Shelf life:** 365 days (temperature storage at -18°C – -25°C)
- Labelling front:** Designed Sparta Angus RP Burger Box
- Labelling back:** Production date & best before date label.
Frozen option only.



Sparta Wagyu Beef Burgers 4404-1

99% beef, this premium Wagyu beef patty is seasoned with salt and crushed black pepper.

- Pack size:** 6 x 100 g patties = 600 g
- Packs per box:** 8 units
- Kg per box:** 4.8 kg fixed weight
- Shelf life:** 365 days (temperature storage at -18°C – -25°C)
- Labelling front:** Designed Sparta Wagyu RP Burger Box
- Labelling back:** Production date & best before date label.
Frozen option only.

Sparta Family Beef Burger

100 g RP 8360-1

These beefy burger patties contain no pork, chicken or MDM. Made with 68% beef and a touch of rusk and soya, they are packed with a distinctive chargrilled flavour and offer a reliable, budget-friendly option for delis, restaurants, etc.

Pack size: 6 x 100 g patties = 600 g

Packs per box: 9 units

Kg per box: 5.4 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling front: Red Sparta logo label & ingredient declaration label.
Frozen option only.





FOOD SERVICE AND MANUFACTURING

From bustling restaurants and cozy cafes to large factories, Sparta Beef's food service and manufacturing beef products are thoughtfully crafted to help you save time and reduce wastage. Our bulk-packed Sparta beef offerings provide the consistency that your customers deserve.

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Food service: **burgers**



Sparta Pure Beef Burger **150 g FS 8361-1**

99% beef, with only salt and crushed black pepper added. No batch pack is used, hence the exquisite, pure beef flavour of the patties.

Patty size: 150 g

Patties per box: 30 patties

Kg per box: 4.5 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Traditional Beef Burger **100 g FS 8362-1**

A beef patty containing a minimum of 65% beef, a touch of rusk and soya, finished with a classic chargrill flavour. An everyday family favourite.

Patty size: 100 g

Patties per box: 48 patties

Kg per box: 4.8 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label

Sparta Family Beef Burger **100 g FS 8309-1**

These beefy burger patties contain no pork, chicken or MDM. Made with 68% beef and a touch of rusk and soya, they are packed with a distinctive chargrilled flavour and offer a reliable, budget-friendly option for delis, restaurants, etc.

Patty size: 100 g

Patties per box: 48 patties

Kg per box: 4.8 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Food service: **cooking**



Sparta Beef Brisket Macon FS

8499-4

Cured, smoked beef – the Halaal alternative to bacon.

Pack size: 1 kg

Packs per box: 10 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Beef Sirloin Macon FS

2024-1

Cured, smoked beef – the Halaal alternative to bacon.

Pack size: 1 kg

Packs per box: 10 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Beef Cubes – Bone-in FS

8327

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

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Product indicator label & best before date label



Sparta Beef Cubes – Boneless FS

8328

By using an already tender beef cut, this product produces a succulent stew with a reduced cooking time.

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Product indicator label & best before date label



Sparta Beef Strips FS 8329

Tumbled for increased flavour and tenderness, resulting in a cut that is well suited to quick frying.

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Minute Steaks FS 8548-1

Tumbled for increased flavour and tenderness. Conveniently packed ± 14 steaks per pack. Portion size: 150 g random weight.

Pack size: 2.2 kg random weight

Packs per box: 5 units

Kg per box: 10.5 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Beef Short Rib Blocks FS

8334

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

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Product indicator label & best before date label



Sparta Lean Beef Mince

90 VL* FS 8331

Bulk-packed 90 VL* mince.

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Product indicator label & best before date label

**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).*

Sparta Regular Beef Mince 80 VL* FS 8332

Bulk-packed 80 VL* mince.

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



Sparta Ground Beef FS 8333

Our bulk-packed ground beef is labelled with the full ingredient declaration. The meat block as per the Sparta beef mince is used and then extended with 20% ground beef soya.

Pack size: 2 kg

Packs per box: 5 units

Kg per box: 10 kg random weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling: Ingredient declaration & best before date label



**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).*

Manufacturing: **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 – bulk

Heart 1854



Packaging: ± 10 kg random weight box
Shelf life: Freshly frozen with a 365-day shelf life
Freshly frozen retail-ready hearts available
– see code 7157-1.

Beef Kidneys 6234



Packaging: ± 20 kg box
Shelf life: Freshly frozen with a 365-day shelf life

Liver 1503



Packaging: ± 10 kg box
Shelf life: Freshly frozen with a 365-day shelf life
Retail-ready 400 g – 700 g packs available.
Freshly frozen retail-ready liver available
– see code 7155-2.

Lungs 1852-1



Packaging: ± 10 kg box
Shelf life: Freshly frozen with a 365-day shelf life
Freshly frozen retail-ready lungs available – see code 7153-1. Minced lungs available – see code 7068-1.

Skirts 85 VL* 1911-2



Packaging: ± 10 kg box
Shelf life: Freshly frozen with a 365-day shelf life

Spleen 1505



Packaging: ± 10 kg box
Shelf life: Freshly frozen with a 365-day shelf life
Freshly frozen retail-ready spleen available
– see code 1756-1.

**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).*



**Tongue
Dressed** 1509

Packaging: ± 10 kg box

Shelf life: Freshly 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

Shelf life: Freshly frozen with a 365-day shelf life

Trachea not removed.



**Lip
Meat** 1864-2

Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life



Oxtail 1900

Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Fresh and freshly frozen retail-ready oxtail available – see codes 8507 and 8507-1.

Green offal products – bulk

Black Tripe 1506



Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Freshly frozen retail-ready black tripe available – see code 7152-1.

Bible (Omasum) 1921



Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Freshly frozen retail-ready bible fomo available – see code 7150-1.

Cow Heels Clean 1860



Packaging: ± 20 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Freshly frozen retail-ready sliced cow heels available – see code 6369.

Clean Tripe (Scalded) 1857



Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Machine-cleaned with lukewarm water (maximum 40°C). Freshly frozen retail-ready clean tripe available – see code 7151-1.

Intestines 1923



Packaging: ± 10 kg box

Shelf life: Freshly frozen with a 365-day shelf life

Freshly frozen retail-ready intestines are available – see code 7154-1.

Offal products: retail-ready



Sparta Hearts (Fomo) 7157-2

Pack size: 500 g fixed weight
Packs per box: 20 units
Kg per box: 10 kg fixed weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Hearts label
Labelling back: Production date & best before date label



Sparta Liver (Fomo) 7155-2

Pack size: 500 g fixed weight
Packs per box: 20 units
Kg per box: 10 kg fixed weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Liver label
Labelling back: Production date & best before date label



Sparta Lungs (Fomo) 7153-2

Pack size: 500 g fixed weight
Packs per box: 20 units
Kg per box: 10 kg fixed weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Lungs label
Labelling back: Production date & best before date label



Sparta Minced Lungs 7068-1

Pack size: 450 g – 600 g random weight
Packs per box: 20 units
Kg per box: ± 10 kg random weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Minced Lungs label
Labelling back: Production date & best before date label



Sparta Spleen (Fomo) 7156-2

Pack size: 500 g fixed weight
Packs per box: 20 units
Kg per box: 10 kg fixed weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Spleen label
Labelling back: Production date & best before date label



Sparta Cow Heels Sliced

(Carry bags) 6369

Pack size: 1.5 kg random weight
Packs per box: 5 units
Kg per box: 6 kg – 9 kg random weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling back: Production date & best before date label



Sparta Clean Tripe (Fomo) 7151-1

Pack size: 450 g – 600 g random weight
Packs per box: 20 units
Kg per box: 9 kg – 12 kg random weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Clean Tripe label
Labelling back: Production date & best before date label



Sparta Black Tripe (Fomo) 7152-2

Pack size: 500 g fixed weight
Packs per box: 20 units
Kg per box: 10 kg fixed weight
Shelf life: 365 days (temperature storage at -18°C – -25°C)
Labelling front: Sparta Beef Black Tripe label
Labelling back: Production date & best before date label



Sparta Bible

(Fomo – Omasum) 7150-2

Pack size: 500 g fixed weight

Packs per box: 20 units

Kg per box: 10 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling front: Sparta Beef Bible label

Labelling back: Production date & best before date label



Sparta Intestines (Fomo) 7154-2

Pack size: 500 g fixed weight

Packs per box: 20 units

Kg per box: 10 kg fixed weight

Shelf life: 365 days (temperature storage at -18°C – -25°C)

Labelling front: Sparta Beef Intestines label

Labelling back: Production date & best before date label



ANGUS[®]

**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.

No growth promoters or added hormones.



**TASTE IT.
LOVE IT.**

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sales@sparta.co.za | +27 87 821 8444

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