



**Procedure for the private slaughtering  
of Certified Karoo Meat of Origin  
(KMOO) animals at the abattoir**



The ***Certified Karoo Meat of Origin*** (KMOO) mark guarantees the origin and flavour of ***Karoo*** meat.

### 1. Introduction

- This procedure is applicable to the slaughter of animals raised on certified KMOO farms and delivered to a KMOO certified abattoir for private slaughtering.
- In order to market the meat as KMOO certified meat it should only be packed by a certified KMOO butchery/ packer/ processor.
- A list of all the certified members are available on the KMOO website at <http://www.karoomeatoforigin.com/members/>
- Meat can only be marketed under the KMOO certification mark if the chain from farm to abattoir to packer is KMOO certified.

### 2. Procedure

- The certified KMOO farmer delivers the animals to the abattoir.
- Farmer *completed* “*Declaration of Compliance*” and hands it in at the abattoir
- Indicate clearly on the “*Declaration of Compliance*” that the animals are for private slaughtering
- Farmer indicates on the “*Declaration of Compliance*” that he/she forfeited the portion of the money that he/she would normally receive for the 5<sup>th</sup> quarter.
- Abattoir “tags” KMOO carcasses as normal and stamp the carcass with the KMOO stamp. This is done on all carcasses that conform to the KMOO specification.

#### Specification:

<b>Breed</b>		Preferably meat breed types with good bone: muscle ratio with an even fat distribution.
<b>Carcass mass</b>		14 to 24kg
<b>Classification</b>	<b>Age classes</b>	A, AB, B and C
	<b>Fat classes</b>	1 to 6
	<b>Conformation</b>	3, 4 and 5
<b>Damage</b>		Only F1 damage allowed



In particular, the following classes of carcasses do **NOT** qualify for certification:

- a. Age classes: AB, BBB, CCC stamped MD indicating rams or carcasses showing signs of late castration in those age groups
  - b. Carcasses with code 2 and 3 damage.
- The farmer can market the carcasses that do not conform to the KMOO specification via the abattoir.
  - A private slaughter report will be issued for all the carcasses conforming to the KMOO specification.
  - A VAT invoice will be issued for those carcasses marketed by the abattoir.
  - The abattoir compiles a *"Slagstaat/Slaughter Report"* and also completes a *"Certificate of Conformance"* that needs to accompany the KMOO carcasses. The *Certificate of Conformance* needs to be handed in at the KMOO certified butcher/ packer if further packing takes place for marketing purposes.
  - The private slaughter report contains the serial/ tracking numbers for the KMOO carcasses that must be used by the packer.
  - A scale label with the KMOO certification mark as well as the certification numbers is attached /applied to the packaging material (bag, box, etc.) The rest is done as specified in the standards.
  - The farmer pays the packer the packing fee and arranges refrigerated transport (or other) to transport the meat to its destination.
  - The rest of the costs are for the farmers own account unless otherwise arranged with the relevant party.
  - The price of the packed meat is determined by the farmer.
  - The abattoir pays R1/kg to MOOK to cover marketing- , audit- and Brand Integrity costs
  - The abattoir keeps the earnings from the 5<sup>th</sup> quarter.

### **3. Non-conformance to specifications**

- a. Meat which does not comply with the above-mentioned specifications will not be eligible to be used for Karoo Meat of Origin.
- b. The right to use *"Certified KMOO"* will be terminated immediately if the farmer, abattoir or packer is found, at any stage, not to be adhering to the standard.
- c. Any person who is aware of malpractices anywhere in the chain needs to report it to KMOO via our Website *"Contact Us"* at [www.karoomeatoforigin.com](http://www.karoomeatoforigin.com)