



**Head Office**

Sheffield Street

P.O. Box 3881

Windhoek Namibia

Tel: +(264) 61 321 6400

Fax: +(264) 61 217 045

Upgrade 1

# MEDIA RELEASE

Wednesday, 27 January 2010

## **Meatco invests in large scale upgrades at its Okahandja abattoir**

Meatco's export abattoir at Okahandja is undergoing N\$6 million worth of upgrading to improve production efficiency and maximize value addition. Not only will these upgrades save up to 33 production hours per month and increase throughput at the factory with up to 50 cattle per day – depending on the carcass weights – but it will create at least 18 new job opportunities.

Structural improvements of some N\$700 000 are being made to the facility's deboning and packaging areas, whilst a further N\$5,5 million has been spent on a new, state-of-the-art, vacuum machine.

"The repairs will ensure value addition to products and speed up the production process to satisfy our customer's needs. We will be installing innovative equipment in the development of new value added products and improvement in the de-boning yields", says Meatco's Plant Manager: Okahandja Abattoir, Mr Gert Olivier.

Currently, deboning takes place on stainless steel surface tops, which means that when one batch of carcasses is done, production is temporarily halted for anything up to 40 minutes at a time before the specific lot is packed according to its classification and the next can be accommodated.

The structural upgrades and new deboning methods will allow for carcass quarters to be deboned whilst on the hook (on the line). This will increase the deboning speed as one batch will be clearly identified from the next with stickers, whilst remaining in series.

It will not only save time, but yields and cut quality will also improve. Carcasses and cuts will be handled less, which means better prevention of pollution due to wet floors. The new methods will also be more environmentally friendly as it will save power and cut on water usage.

/more...



#### Head Office

Sheffield Street

P.O. Box 3881

Windhoek Namibia

Tel: +(264) 61 321 6400

Fax: +(264) 61 217 045

#### Upgrade 2

As for the new vacuum machine, it can notify against bad quality vacuums and has a much greater throughput capacity. Not only is it more user friendly as well, but it will also save Meatco money in terms of maintenance costs.

Meatco's fundamental strategy is to be a truly market-driven business that extracts the maximum value from products for all its producers on sustainable basis. The upgrading of the Okahandja abattoir is thus necessary in positioning itself as a partner in creating added value for its customers through unique competencies, whilst using cost effective, innovative processes and sound environmental and employment practices.

The Okahandja abattoir remains closed due to the improvements being made and is expected to reopen for slaughtering in March this year.

Producers who normally slaughter at this factory are meanwhile being accommodated for at the Windhoek Abattoir. The additional transport costs of these producers are subsidized by Meatco with of N\$51.66 per head of cattle.

Ends 442 words.

Issued by: Vicky Raimond-Muranda  
Manager: Corporate Communications & PR  
Meatco  
Sheffield Street, Northern Industria  
Windhoek  
Tel: (061) 61 321 6433  
Fax: (061) 61 217 045  
Email: [vmuranda@meatco.com.na](mailto:vmuranda@meatco.com.na)