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Meat Symposiums

A Technical paper on Sanitation and fresh meat quality 1984

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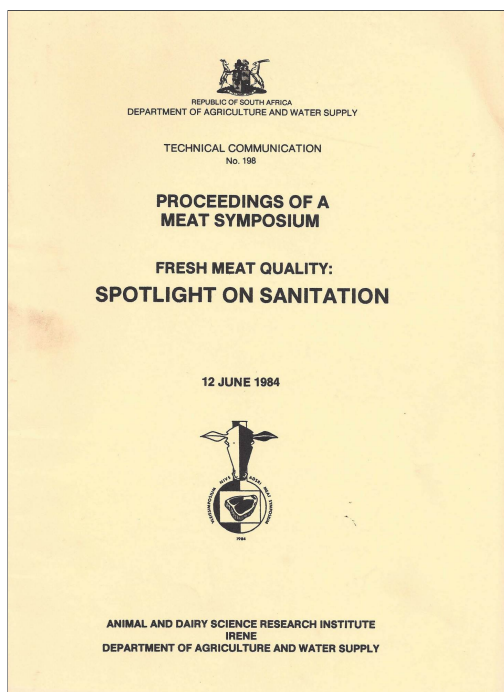
TITLE: Fresh Meat Quality - Spotlight on Sanitation

Topics covered:

- » Overview of the Fresh Meat Industry in South Africa - F.P. Pieterse. Kanhym-Karoo Limited, Johannesburg
- » Fresh meat quality: Producer, wholesaler, retailer and consumer - R.T. Naude. Animal and Dairy Science Research Institute, Irene
- » Sanitation: A vital tool in the Meat Industry - H.D. Naumann. Department of Food Science and Nutrition, University of Missouri, USA
- » Sanitation in the Abattoir - by L.W. van den Heever, Department of Veterinary Public Health and Faculty of Veterinary Science & G.B.S. Turner, University of Pretoria
- » Sanitation at Wholesale and Retail level - S.N. Sussman. Woolworths Cape Town
- » Status of Sanitation in the Fresh Meat Industry - G.L. Nortjie. Animal and Dairy Science Research Institute, Irene
- » Microbiological Guidelines for Fresh Meat - W.H. Holzapfel. Department of Microbiology and Plant Pathology, University of Pretoria
- » Sanitation: Do's and Dont's - A. von Holy. Chemserve Systems (Pty) Ltd, Johannesburg
- » Draft Sanitation Manual for the S.A. Fresh Meat Industry - A. von Holy, Chemserve Systems (Pty) Ltd, Johannesburg & G.L. Nortje, Animal and Dairy Science Research Institute, Irene

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- » [PROGRAMME 1 - SUSTAINABLE NATURAL RESOURCE UTILISATION](#)
- » [PROGRAMME 2 - IMPROVEMENT OF LIVESTOCK PRODUCTION AND FORAGE](#)
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- » [PROGRAMME 4 - SUSTAINABLE ANIMAL & WELFARE FOR THE RED MEAT SECTOR](#)
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- » [PROGRAMME 7 - COMMERCIALISATION OF THE EMERGING SECTOR](#)