TABLE OF CONTENTS

Vision 03
Mission Statement 03
Background to Sabie Meats 03
Surrey Group 04
Social Responsibility 05
Location of Business 06
Production, Distribution and Logistics 06
Trade Reputation 07
The Future 07
Expansion Opportunities 08
Contact Us 08
Company Information 08
We strive to achieve our vision by adopting modern breeding technologies, efficient feeding practices and optimum slaughtering and distribution services, while maintaining internationally accepted standards of hygiene and management.

Staff welfare and development are of prime importance for the growth and success of the company, to secure a sound future for all members and associates.

Sabie Meats has been in operation since 2011. We are a beef abattoir, situated on Section 24 of the Hippo Valley Estates in Chiredzi. Chiredzi, being in Region 5 of Zimbabwe, is primarily and traditionally a cattle-producing area due to the limited rainfall and the high nutritional value of free range grazing. This location gives Sabie Meats a geographical advantage as it guarantees continuous throughput into the abattoir, with reduced input costs, due to the proximity of rural livestock producers.

Sabie Meats has an intensive feedlot with a capacity of 3000 head. Scientifically formulated livestock feed is blended on site. This enables Sabie Meats to produce a relatively cost effective and efficient ration, with the correct nutritional requirements.

Sabie Meats offers contract feeding facilities to commercial and small scale growers.

Sabie has extensive plans to develop irrigated pastures and grazing in the Lowveld area which will enable Sabie Meats to hold buffer stocks and regulate supply to the market.

The abattoir facility has a slaughter capacity of 2000 head of cattle and 5000 goats per month. Sabie Meats abattoir is Halaal approved and registered. Sabie Meats wholesales the beef and goats in bulk, predominantly to customers in Harare and en-route to Harare. Sabie Meats developed wholesale depots to make its products more accessible to wholesalers and retailers.
Sabie Meats is a private company and is an associate of the Surrey Group of Companies.

The Surrey Group has grown from initial farming operations in Bromley, to an agribusiness group with diversified interests in beef, chicken and other meat proteins, as well as pecan nut production.

This diversified portfolio of business operations is designed to add value and strengthen the Group’s position in the marketplace.

Surrey has strategically taken advantage of numerous backward and forward vertical integration opportunities, securing the supply chain in vital areas, ensuring strategic sourcing and supplier focused alliances that have contributed to the economic upliftment of rural and small scale producers in both beef and chicken.

The Group has also developed national representation through a network of wholesale depots and agents, in strategic geographic locations, with further expansion planned for the future.

Within the Surrey Group, we are positioning ourselves to become the market leader in the production and distribution of meat products in Zimbabwe.
SOCIAL RESPONSIBILITY

Sabie Meats, principally a beef company, has a vested interest in the growth and development of small scale communal cattle herds. The communal herd represents the mainstay of the beef industry in Zimbabwe and is critical for the sustainability of future business.

As a result, Sabie Meats is investigating the development of community breeding and feeding schemes aimed at supporting and improving the sustainability of the Lowveld cattle herd; partners are being identified and engaged to realise the full potential of these projects.

Sabie Meats is involved in many community based projects. For updates and latest news on these, please visit our website at www.sabiemeats.com.

Contract feeding is underway at the feedlots, whereby the producer is paid upfront for livestock, with a second payment made after slaughter, based on weight gain less feeding costs.

The benefits are obvious throughout the entire value chain. In addition, the environmental impact associated with cattle maturation is lessened. We support veterinary research and assist in the testing and data collection of cattle for disease management.

DISEASE SURVEILLANCE THROUGH SABIE MEATS ABATTOIR AND FEEDLOT

Buffalo herds in Zimbabwe all carry the southern African Foot-and-Mouth disease-type viruses. Theileriosis, or Corridor / Buffalo disease, is a protozoan disease carried by buffalo and transmitted to cattle by ticks. A programme funded by the Victoria Falls Wildlife Trust selects cattle that originate from around the Gonarezhou National Park, and Sabie Meats - with their combination of feedlot and abattoir services and facilities - have made their cattle available for testing. We also keep a comprehensive database with details allowing cattle most at risk to be easily identified. Sabie Meats recognizes the importance of this project and is pleased to assist in any way possible. This has led to the development of a mutually beneficial relationship between Sabie Meats, Victoria Falls Wildlife Trust and the Department of Veterinary Services, for the improvement of the communities around Gonarezhou.
LOCATION OF BUSINESS

Sabie Meats is the largest abattoir in the Lowveld of Zimbabwe. Along with our wholesale division in Chiredzi town, we are uniquely positioned to offer beef, poultry and more recently fish, sheep and goat.

Feedlots are situated in close proximity to the abattoir and ensure that the animals are optimally fed and cared for. This low rainfall area has a steady supply of perennial rivers and the development of irrigated pastures and grazing on nutritionally rich natural grassland will offer exceptional free range feeding opportunities.

PRODUCTION, DISTRIBUTION AND LOGISTICS

The abattoir was completely renovated at the end of 2010 and all the plant and equipment installed is modern and efficient.

A comprehensive fleet of cattle transport trucks are owned and hired, ensuring timeous collection, and optimum handling of animals destined for the feedlot or abattoir.

The abattoir employs 26 skilled personnel, with the capacity to process 100 carcasses per day.

Independent government health inspectors and meat graders are responsible for inspections of all products to the highest health, hygiene and quality standards.

These products are chilled in the cold rooms before being loaded onto refrigerated trucks for distribution, ensuring a seamless cold chain from beginning to end.

Sabie Meats wholesales the beef and offal products in bulk, predominantly to customers in Harare and en-route to Harare. The company’s pilot depot is in Chiredzi town.

A sophisticated stock management system tracks all products from production to customer, ensuring full accountability and traceability to the highest standards.
TRADE REPUTATION

Sabie Meats has been in operation for more than 3 years, with a strong, experienced and proactive management team whose entrepreneurial culture, passion and commitment to the industry have guided the Company through tremendous growth.

In this time, we have established ourselves as the largest abattoir in the Lowveld, and are highly regarded within the industry as ethical and quality beef suppliers.

The Sabie Meats brand is recognised by retailers and consumers as a premium quality, reliable and consistent product.

We are very conscientious of our reputation and firmly embrace our ethics, employee welfare, financial performance, social responsibility, quality and reliability. We always aim to be producer-directed and customer-focused.

Our Community Livestock Centres have been supported by the Government and it is an area where substantial growth could occur very quickly.

THE FUTURE

Sabie Meats has focused on strategic expansion and vertical integration opportunities since the opening up of the Zimbabwean economy in 2010. The current climate is one of reviewing of past successes and adapting to the present macro economic environment.

With the appropriate investments Sabie Meats can, within the Surrey Group, position itself as the market leader in the production and distribution of meat products in Zimbabwe and improvement of the national livestock sector.

Future opportunities include the strategic sourcing of animal feed through our own channels and out-grower or contract grower supplier alliances with small-scale livestock producers. Sabie provides the technical, nutritional, breeding and veterinary support in return for security of supply.

The Government has supported our “Community Livestock Centres” and this is an area where substantial growth could occur very quickly.
Sabie Meats and the Surrey Group have an excellent reputation in the market and have focused on building strategic relationships with key stakeholders.

The Zimbabwean cattle industry is poised for rapid growth and development. With government support and investor participation the industry can regain its once heralded position as a global and renowned exporter of beef. The Lowveld is the heart of the cattle industry and Sabie Meats is ideally positioned to be a major contributor in the resurgence of the Zimbabwean Beef industry.

Sabie Meats has the ability to provide all stakeholders with the opportunity to impact significantly and positively on the cattle industry in Zimbabwe, in terms of the environment and surrounding communities.

The company’s planned growth outstrips its organic capability and this offers a unique investment opportunity in the Zimbabwean agribusiness sector.

Please contact Neil van der Merwe on neil@sabiemeats.com for further information.