

pure Venison products



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This activity commenced recently on Quaggasfontein with the appointment of a venison master blockman and has its genesis in the present demand for organic meat products. Products made are carpaccio, salami, smoked or natural breakfast and barbeque sausage, Portuguese and Spanish chourizo, processed meat rolls (with and without olive, sun dried tomato and rocket), processed warthog ham, smoked warthog natural ham, hamburger patties, biltong, dried sausage (natural, garlic, herb and chili flavours) and a delightful relish of grated, smoked and dried warthog.

Processed products contain only selected natural venison meat, vegetable matter, herbs and spices, salt and vinegar. Products contain no element whatsoever of meat from commercial animals such as pork, beef or lamb and contain no msg's.



Some of the venison meat that does not meet our stringent quality requirements for making the abovementioned products is used for the manufacture of a salt-free minced product that is sold in a frozen patty form. Contents of the patty are

only venison meat, garlic, herbs, spices, rice and carrot. This product is fit for human consumption but the advantages to the housewife of using it for pets are obvious, as are the benefits to the pets. A dried chewy doggy sausage is also produced.

In addition, many of the more popular meat cuts like fillet, loin and rump are packaged and sold either without ageing or after ageing for thirty days. Certain t-bone steaks are also packaged.

Abattoir and Processing Facilities

Quaggasfontein has a well-planned abattoir equipped with an offloading gantry and excellent handling facilities to ensure smooth operation of this facility by only one person. The abattoir has a dirty section for gutting, cleaning and skinning, and a clean section for final preparation, each with the necessary sterilizing units and basins.



Between these two sections is an 8 square metre cold room that keeps carcasses chilled at between 1 and 3 degrees centigrade while awaiting final attention and preparation. The clean section contains mincing equipment and sausage or salami filling equipment, patty makers and a vacuum sealer for sealing either final product or for sealing product selected for ageing in the chiller in the final product room.



The product room has drying and storage facilities for final product. The room has chest freezers for storing final product, a chest chiller for ageing of certain products, a humidifier and a boiler for producing processed ham and meat rolls.



Adjacent to the entrance of this room is an electric smoker and/or drier for producing air-dried or smoked products.

