

LIST OF PREVIOUS PROJECTS - ABATTOIRS

YEAR	PROJECT	CLIENT
1974-1977	City Deep Abattoir, Johannesburg This is a service abattoir handling 1650 cattle and 7250 Sheep per day	Abattoir Commission
1976	New Abattoir, deboning & canning facilities (design only) 1200 cattle and 3000 sheep per day with 50% of beef canned.	Establecimientos Frigorificos del Cerro S.A., Uruguay
1975-1978	New Municipal Abattoir Complex, Kimberly This is a service abattoir handling 360 cattle and 2175 sheep per day.	City of Kimberly
1976-1979	New Abattoir Complex, Cato Ridge This is a service abattoir handling 1450 cattle and 7250 sheep per day.	Abattoir Corporation
1978	New Abattoir and Meat Processing Facilities, Casa Blanca (design only) 560 cattle and 2400 sheep per day. 200 cattle deboned. Hindquarters frozen or aged and fore quarters pre-cooked, then frozen.	Intendencia Municipal de Paysandú, Uruguay
1978-1979	Offal Processing Facilities, Cato Ridge This plant clean, packs, freezes and stores all the offal from 1450 Cattle and 7250 sheep per day.	Natal Offal Distributors
1978	New Abattoir and Meat Processing Facilities (including canning) at Mercedes, Argentina (design only) Slaughter capacity: 800 cattle per day, 460 of which to be deboned to produce 11 tons of export cuts (frozen), 10 tons of domestic cuts (frozen) 21,6 tons of frozen cooked beef and 24 tons of canned whole beef.	Corporation Argentina de Productores de Carnes (CAP)
1979-1981	New Abattoir Complex, Ladysmith This is a service abattoir, designed to handle 50 cattle and 200 sheep per day,	Borough of Ladysmith, Ladysmith



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1979	Fish Terminal at La Paloma, Uruguay (design only) 35 tons per day squid, 92 tons per day white fish, 122,5 tons per day canned fish. Plant produced filleted fish, fish fingers, whole frozen fish and fishmeal.	Cupesca, Montevideo
1979	Meat Processing Complex, Germiston (design only) 4000 cattle per day.	Karoo Slagterye
1979-1981	New Abattoir Complex, including Feasibility Study – Oudtshoorn 20 cattle and 172 sheep per day.	Municipality of Oudtshoorn
1980	Fish Terminal at La Paloma, Uruguaya (design only) 100 tons per day white fish filleting plant.	Interpesca, Montevideo, Uruguay
1980	Feasibility Study on extensions and alterations to Municipal Abattoir 13 cattle per day (design only).	Municipality of Marble Hall
1980	New Abattoir Complex including Feasibility Study (design only) This is a service abattoir handling 60 cattle and 30 sheep per day.	Borough of Glencoe
1980-1981	Extensions and alterations to existing Municipal Abattoir, including Feasibility Study 5 cattle and 10 sheep per day.	Municipality of Carolina
1980-1982	New Slaughter Complex, Welkom Abattoir This involved the construction of a new slaughter block adjacent to the existing facilities without stopping the operation of the plant. The new slaughter facilities are designed to process 520 cattle and 800 sheep per day.	O.K.K. Foods Ltd
1981	New Abattoir Complex, including Feasibility Study (design only) This is a service abattoir handling 16 Cattle and 7 sheep per day.	Borough of Kokstad
1982-1983	New Abattoir Complex This is a service abattoir to initially handle 35 cattle per day, but so designed that this figure can be doubled.	Francistown Town Council Botswana
1982	New Abattoir and Feedlot Complex (design only) Slaughter capacity: 200 cattle and 1000 sheep per day. Feedlot for 3000 cattle.	Municipality of Zafra, Prov. Badajoz Spain



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1982-1983	Vegetable Dehydration Plant Capacity 60 tons per day input.	Futura Alimentaria S.A., Tordesillas, Spain
1983-1984	Upgrading of Protein Recovery Plant from Chicken Abattoir Waste In order to increase the throughput from 180 tons per week to 420 tons per week.	FestiveFarms Olifantsfontein
1983	Upgrading and extending existing Cold Rooms at Welcome Abattoir This project involved the replacement of all rails, steel, insulation, floors and doors of the existing cold rooms and the addition of corridors and air locks to rationalise the product flow. The work had to be carried out without interrupting the production from the plant.	O.K.K. Foods Ltd
1984	Extension and Modernisation of Abattoir Complex, Benoni (process design only). This involved the design of a new mechanised cattle line in the existing buildings to handle 500 cattle per day.	Abattoir Corporation
1984	Extension and Modernisation of Abattoir Complex, Springs (process design only) This involved the design of a new mechanised sheep line in the existing buildings to handle 4000 sheep per day.	Abattoir Corporation
1984	Meat Processing Plant, Zimbabwe Capacity approximately 12 tons per day.	National Meat Harare
1985	Extension and alterations to Offal Facilities of Vereeniging Abattoir Design of offal handling procedures to upgrade hygiene standards.	I.C.S
1985	Waste heat recovery on By-products Plant at Vereeniging Abattoir	I.C.S
1986	Extension and alteration to existing Abattoir, Koppies This involved the design of new slaughter facilities in the existing building, new cold rooms, new personnel facilities etc, to handle approximately 15 cattle and 45 sheep.	Divac (Pty) Ltd
1986	Standard specifications of By-products Plant Equipment	Abattoir Commission
1986	New Abattoir Complex, Lichtenburg Investigation and feasibility study of upgrading existing abattoir in comparison to constructing a new facility.	Municipality of Lichtenburg



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1987	New Abattoir Complex Humansdorp Design only This is a private abattoir handling 30 slaughter units per day.	Humansdorp
1987	Upgrading and extensions to existing Abattoir, Brits This project involves maintenance work of existing steelwork and doors etc. and the extension of despatch facilities.	Municipality of Brits
1987	Nylstroom Abattoir Investigation and evaluation of existing facilities and additions for possible purchase by private company.	Genitrade
1988	Maitland Abattoir, Cape Town Investigation and evaluation of existing facilities and additions for possible purchase by private company	I.C.S. Group
1989	Renown, Newtown Alternation and additions to existing food processing factory, Newtown	I.C.S Group
1989-1992	Thabazimbi Abattoir Upgrading and extensions to existing abattoir from grade C to grade B requirements, including new cold rooms, increasing slaughter line capacity, ingesta and blood handling.	Thabazimbi Abattoir (Edms) Bpk
1990	Brits Abattoir Waste heat recovery system on refrigeration plant for hot water generation. Improvement of ingesta handling in conjunction with revision of entire effluent drainage system.	Brits Municipality (construct in phases)
1990	Brits Abattoir Master plan report on future expansion, to be carried out in phases to suit slaughter demand in the most economic manner.	Brits Municipality
1990	Bethlehem Abattoir Design only Upgrading, improvements and extensions to existing B grade abattoir to A grade requirement, including wholesale and deboning facilities.	Unico (Pty) Ltd
1991	Lichtenburg Abattoir This is a new service abattoir to handle 40 cattle, 70 sheep per day.	Lichtenburg Municipal



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1991	Brits Abattoir Mechanisation of cattle line to increase throughput from 28/hour to 40/hour. Extensions to rough offal chiller.	Brits Municipality
1991	Vereeniging Abattoir General arrangement and design of extension for freezing of offal.	Vereeniging Abattoir (Pty) Ltd
1991	Renown Fresh Meat Extensions to cold room facilities at Krugersdorp & City Deep	I.C.S. Group
1992	Koppies Abattoir Upgrading from C grade to B grade (98 units) status. 87 Cattle and 40 sheep.	Koppies Abattoir (Edms) Bpk
1992	Thabazimbi Abattoir Design only Extension to rough offal room and including chiller.	Thabazimbi (Edms) Bpk
1992-1993	Brits Abattoir Upgrading of sheep slaughter lines and new cold room facilities.	Brits Municipality
1993	Renown Food Products Design and estimate of costs of factories for feasibility studies of relocating existing manufacturing facilities. This includes the manufacturing of sausages, loaves and whole muscle products.	I.C.S. Group
1993	By-Product Plant Report on feasibility of constructing a by-products plant at Brits Abattoir	Brits Municipality
1993-1994	Abattoir at Devon New Abattoir to handle 50 units per day (42 cattle & 100 sheep).	P.K. Enterprises
1994-1995	Brits Abattoir New sheep & offal rooms, extension to lairages, alterations to condemned and suspect areas, additional cold room for 84 cattle units, new hot water boiler and reticulation.	Brits Municipality
1994-1995	Bethlehem Abattoir Extensions to cold room (77 cattle units) and despatch facilities.	Unico (Pty) Ltd



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1994-1995	Bethlehem Abattoir Extensions to cold room (77 cattle units) and despatch facilities.	Unico (Pty) Ltd
1995-1996	Wholesale facilities Extension to existing cold room facilities at City Deep, including receipt areas for carcasses and boxed meat and despatch area	Renown Fresh Meat
1995-1996	Vrede Abattoir Extension and upgrading of existing abattoir to handle 11 cattle and 60 sheep per day	K.W. Slagpale Bpk
1996	Deboning & retail facilities at Bethlehem Deboning facilities for cattle, packing & freezing rooms, freezer and chiller stores. Butchery preparation area and butchery.	Unico (Pty) Ltd
1996-1997	Standard Abattoir designs Preparation of standard modular abattoir designs from E8 grade to C50 grade. These designs are arranged such that the small E8 grade abattoir can be upgraded to C50 grade on a modular basis.	Red Meat Abattoir Association
1997	Meat Industry Centre Irene Design only Extension and alterations to existing offal area, packing & freezing of offal. Design of chicken research abattoir to handle 100 chickens per day.	Animal Nutrition and Animal Products Institute, Irene
1997	Brits Abattoir Addition of ostrich slaughter facility	Brits Municipality
1997	Pyramid Abattoir Alterations and additions to accommodate ostrich slaughter and deboning	Abakor
1997	Marquard Abattoir Design only Extension and upgrading of existing abattoir to handle 100 sheep and 12 cattle per day.	Mr. F. Strydom



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1997	Wholesale Facilities Wholesale and retail facility at Atteridgeville	Unico (Pty) Ltd
1997	Riversdale Abattoir Design only Extension and upgrading of existing abattoir to handle 100 ostriches, 10 cattle and 120 sheep per day.	Mr. L. Swiegers
1998	Sunnyside Farm Abattoir Extensions and upgrading of existing abattoir to handle 55 cattle and 75 sheep per day. With provision for increasing cattle throughput to 90/day.	Tecklands Meat (Pty) Ltd
1998	Hersa Abattoir Extension and upgrading of existing abattoir to handle 36 cattle and 30 sheep per day.	Hersa Abattoir
1998	Standard design for F grade abattoir Preparation of designs of small rural abattoirs. Including a separate design such that it can be Upgraded to E standard.	Red Meat Abattoir Association
1998	Earlybird Farm Preparation of process layout drawings of existing chicken abattoir and processing facilities at Clayville	Early bird Farm
1998	Mariental Abattoir Modification and extension to existing ostrich abattoir to accommodate the slaughter of 1000 sheep/day, offal handling and deboning facilities.	Farmers Meat Market
1998	Otjiwarango Abattoir Modification and upgrading of existing abattoir to slaughter 99 cattle/day to B grade standards	Namibia Meat
1998	Krugersdorp Abattoir Modification to existing stunning area to accommodate 'Kosher' slaughtering including the design of extension to the existing overnight chillers.	S.A. Abattoir Corporation
1999	Kigali Abattoir Report on design proposals, cost estimate and feasibility assessment of abattoir facility for 70 cattle & 20 sheep/ goats per day.	Allied abattoir Ltd
1999-2000	Foxtrot Abattoir New Abattoir and deboning facilities, from grass roots, to handle 100 cattle/day to export standards.	Foxtrot Meat Processors
2000-2001	Francistown Municipal Abattoir New service abattoir for red meat and chicken. Red meat abattoir handling 86 cattle, 12 sheep and 20 pigs per day. Chicken abattoir 5000 birds/day.	Stewart Scott International Botswana



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2000-2001	Witvlei Abattoir New abattoir deboning facilities, from grass roots, to handle 100 cattle per day for export to European requirements, complete with by-products plant	Uri Khubis
2001-2002	Groblershoop Abattoir Alterations and extension to existing sheep slaughter facilities mechanization of slaughter line to slaughter 1500 sheep/day, and upgrading of deboning facilities for export to E.U. requirements. Upgrading existing offal processing packing facilities.	LAW Wholesale Meat Distribution
2001	GWK Abattoir Kimberly Modification and up grading of existing abattoir to handle 150 cattle, 400 sheep	GWK
2002	Shire Valley Halaal Abattoir, Malawi New abattoir for 40 cattle and 45 sheep per day	
2002	Tannery Witvlei Tannery to process 200 cattle hides/day to Wet Blue stage	Omaheke Tannery and leather processing
2002	Wholesale Facility Boksburg Receiving, Despatch and Control facilities and new Cold room for 2600 sheep within existing building	Just Lamb Trading (Pty) Ltd
2002-2003	Maitland Abattoir Report on the condition and potential of existing abattoir to determine future policy for Cape Town Municipality.	Aloecap
2002-2003	Southern Africa Beef Report and feasibility assessment on a proposed new export abattoir & deboning facility of 600 cattle per day	Southern Africa Beef
2003	Medina Meats, Middelburg Modification to existing buildings to accommodate the slaughter of 150 chicken, 150 sheep and 5 cattle per day to strict Halaal requirements.	Medina Meats CC
2003-2004	Uppington Abattoir Upgrading and extending existing facilities to handle 1600 sheep and 35 cattle per hour on a rotational basis including offal handling, boxing and freezing	KLK Landbou Beperk
2003	Otavi Abattoir & Meat Processing facilities Namibia. Feasibility report on 100 cattle/day abattoir and meat processing facilities with the main production be deboned for export	Otavi Meat (Pty) Ltd



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2005	Jan Kempdorp Abattoir Upgrading and complete renovation of existing abattoir to handle 300 cattle per day including mechanization of slaughter line, new offal work-up boxing and freezing facilities	Meat-to-Market (Pty) Ltd
2005	De Aar Abattoir. Modification and up-grading of existing 1800/day sheep abattoir to export standards and adding game abattoir for up to 600/day small stock	De Aar Abattoir
2005	Triple A Beef. Addition of offal facilities to pack, chill and freeze red and rough offal from 300 cattle/day.	Triple A Beef
2005	Boekenhout Abattoir. Modification and extension to increase chiller capacity to 2000 sheep. Mechanise dressing facilities to 1200 sheep/day and provide for addition of offal processing, de-boning and wholesale facilities.	Just Lamb
2005	Nkomazi Game Abattoir. New abattoir to handle 5 cattle/day 75 sheep/day and various species of game including spring / bok, gemsbok, kudu, eland, rhinoceros and elephant. Meat to be de-boned and processed for fresh cuts, biltong and sausage products.	Nkomazi game abattoir
2005	Kleinbegin Abattoir Modifications and up-grading of existing sheep abattoir to conform to hygiene requirements including packing and freezing red and rough offal. Capacity 800 sheep/day	Kleinbegin Abattoir
2005	Calvinia Abattoir. Modification and upgrading of existing abattoir to comply with hygiene regulations including offal processing, packing and freezing, new personnel facilities, offices and investigation of effluent disposal.	KLK Landbou Beperk
2006-2007	Malu Abattoir. Up-grading and extending existing pig abattoir to a capacity of 250 pigs/day including cold room, offal processing and de-boning.	Malu Abattoir (EDMS) BPK
2006	Sheep Abattoir. New abattoir, attached to existing wholesale premises, to process 600 sheep/day.	Straw lamb
2006/2007	Morêson Abattoir. Report and design of upgrading and extension to existing facility to comply with new regulations for a capacity of 600 sheep/day and 4 cattle/day including offal cleaning, packing and freezing.	O. Venter



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2006/2007	Sudan Abattoirs. Design of seven service abattoirs for major centres in Southern Sudan sizes range from 20 units/day to 100 units/day.	Gibb-Africa
2006	Tomi's Abattoir. Increase throughput of sheep to 1000/day and add cattle dressing line to handle 40 cattle/day. Extend cold rooms to suit new throughput and provide new offices and personnel facilities.	Tomi's Abattoir
2006	Thokazi Farm Abattoir. New facility for 12 cattle/day and 24 sheep/day including cold room and de-boning.	NERPO
2006	Mokopane Abattoir. Modify existing abattoir to comply with new regulations and increase throughput to 200 cattle/day and 300 pigs/day, add facilities for the washing, packing and freezing red and rough offal. Increase the holding capacity of lairages and add dirty workers ablution facilities.	Limpopo Red Meat Traders.
2007	Kakamas Abattoir. Enlarge existing abattoir to handle 33 sheep/day, 5 cattle/day and 21 pigs/day together with new offices and personnel facilities and to ensure compliance with new regulations.	W. Marais
2007	Tete Abattoir (Mozambique). New service abattoir to handle 30 cattle/day and 100 sheep and goats/day.	Conseng
2007	Louis Trichardt Abattoir. Modify existing facilities to comply with new regulations and increase throughput of cattle slaughtering to 150/day and add sheep line to process 50 sheep/day, upgrade offal handling facilities and enlarge lairages and personnel facilities.	Madikor (PTY) Ltd
2007	Qualimane Abattoir (Mozambique) New service abattoir to handle 30 cattle/day and 100 sheep or goats/day.	Conseng
2007	Boekenhout Abattoir. New offal packing, freezing and holding facility.	Just Lamb
2007	Wholesale Facility. New facility for the distribution and processing of 2500 sheep/day.	Just Lamb
2007	Modimolle Abattoir. Investigate and report on the condition of the existing abattoir and recommendations on the work required to ensure compliance with the new regulations, including suggestions on modification to increase throughput.	Afrivet Business Management



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2007	Springbok Abattoir. Up-grade existing abattoir to comply with new regulations and increase throughput to 600 sheep/day. Provide new cold rooms and facilities for washing, packing and freezing offal.	Namlam (EDMS) BPK
2007	Pofadder Abattoir. Up-grade existing abattoir to comply with new regulations with a throughput of 600 sheep/day and 5 cattle/week.	Pofadder Vleis
2007	Keetmanshoop Abattoir. Modify existing ostrich abattoir to handle sheep and cattle.	Just Lamb
2007	S.A Verison Abattoir (De Aar). Modify existing ostrich abattoir to handle 800 sheep/day and 5 cattle/day. Increase cold room capacity and provide facilities for the washing, packing and freezing of red and rough offal.	O. Venter
2008/2009	Beefmaster Abattoir Kimberley. Modification to deboning facilities. Hide fleshing layout up-grading of effluent pipe system	Beefmaster
2008	Werda Abattoir Vosburg Up-grading of existing facilities to comply with Red Meat Regulations for a sheep abattoir slaughtering 300 sheep per day.	Werda Abattoir
2008	Andalusia Abattoir Jan Kempdorp Up-grading of existing facilities to comply with the Red Meat Regulations for a "Low throughput abattoir" handling cattle, sheep and pigs.	Andalusia Abattoir
2008	Triple "A" Abattoir Extensions to coldroom facilities, holding 320 beef carcasses, and new despatch area.	Triple "A" beef
2008	Primeco Meat Wholesale Facilities New wholesale facilities for beef, sheep and pig carcasses including deboning room for 200 beef quarters.	Primeco Meat
2008	Hartswater Abattoir Modifications and up-grading of existing facilities to handle 20 units per day of cattle, sheep & pigs.	Sigall Abattoir
2008	Mbazwana Abattoir Design of new abattoir for 20 units per day of cattle, sheep/goats and pigs including deboning, lecturing, teaching and slaughter observation facilities. Abattoir design for future extensions for a high throughput abattoir.	Cobela Development Consulting (Pty) Ltd (KZN Department of Economic Development)



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2009	Vryburg Abattoir Modification to existing abattoir and deboning facilities to handle 500 cattle per day. Increasing coldroom capacity, provide for cleaning, packing and freezing of offal. Provide new despatch facilities.	Vryburg Abattoir
2009	Victoria West Abattoir Modify & up-grade existing abattoir to handle 1400 sheep per day to export standards including offal freezing facilities.	Free range Karoo Lamb (PTY) Ltd
2009	Triple "A" Abattoir Mechanisation of slaughter line to handle 450 cattle per day.	Triple "A" beef
2009	Just Lamb Extensions to existing wholesale facilities of box holding chiller and box holding freezer and upgrading of existing process areas.	Just Lamb Trading (Pty) Ltd
2009	Sheep Abattoir Meatco Windhoek Modify existing pig abattoir facilities to a sheep abattoir handling 800 sheep per day to export standard.	Meatco Namibia
2009	Sparta Foods Up-grading and modifications to deboning chillers, despatch facilities and modification to rail system to improve flow pattern from slaughterfloor through chillers to deboning and despatch.	Sparta Foods
2010	Meat Retail Shop, Bloemfontein Modification of existing shop of 1 000 m ² to meat retail facility.	Beefmaster
2010	Medina Meats, Middleburg Modify and extend existing building to accommodate the slaughtering of 50 cattle per day.	Medina Meats cc
2010	Beira Abattoir Upgrading and modifications to existing municipal abattoir to handle 50 cattle and 100 sheep per day.	Sogado S@RL
2011	Oman Abattoir Facility Feasibility study on meat production and processing. Concept layout and cost estimate of a abattoir slaughtering 11 cattle/hour including feedlot	Omani national Livestock Development Co. Oman (in association with Paterson Agri-Services)
2011	Vencor Abattoir Extension to existing abattoir facilities for overnight chillers, deboning, processing and despatch facilities and upgrading existing slaughter floor to 250 cattle/day to export standard.	Vencor Holdings (Pty) Ltd.



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2011	Porkas Abattoir Extending existing abattoir of 150 pigs / day for deboning, packing, freezing and freezer store facilities including new ablutions.	MBE Development Abattoir
2011 - Present	Okahandja Abattior (Namibia) New abattoir and deboning, packing, chilling and freezing facilities to handle 120 cattle / day and 500 sheep / day on a rotational basis.	Beefcor, Namibia
2011 - Present	Feedlot, Beefmaster Modifications to receiving and sorting area of existing FeedLot.	Beefmaster
2012	Chicken Abattoir Design of small chicken abattoir including sales facilities in container.	Afrivet
2012 - Present	Moria Zion City Abattoir New low throughput abattoir of 20 cattle / day and 50 sheep / day on a rotational basis.	Barnabas Lekganyane Enterprises
2012 - Present	Nyama World Abattoir New abattoir complex with a slaughter capacity of 100 cattle and 300 goats / day (initially the facility will be run at 30 cattle and 150 goats per day) deboning facility for 200 quarters and processing facilities.	Nyama World Mzuzu, Malawi
2012 - Present	Game Handling Facility for Small and Big Game Extensions and alterations to the existing abattoir facilities at de Aar and Groblershoop to slaughter game.	GWK
2012 - Present	Williston Abattoir Processing Facilities Processing facilities to debone, retail cutting and packing of 250 sheep carcasses per day (phase 1) including boxing, freezing and extensions to overnight carcass chillers	Williston Abattoir Edms.Bpk
2013 - Present	Triple A Deboning Facilities Alterations and extensions to existing beef deboning facilities, including boxing, box chiller and freezing facilities. Upgrading of overnight beef chillers	Triple "A" Beef
2012 - Present	Cavalier Abattoir and Wholesale Facilities. Abattoir, Wholesale, retail manufacturing facilities	Cavalier Group of Companies
2013 - Present	Sudan Abattoir Facilities Abattoir facility to slaughter 120 cattle and 300 sheep/ goats per day, deboning and processing facilities including feedlot and effluent treatment.	Kenana Sugar Company (In association with Agri-business Development Corporation)



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2013	Game Abattoir Design of standard Low throughput (30 units/day) medium and small game abattoir facility including deboning	Red meat Abattoir Association
2013	Angola Abattoir Concept design of abattoir to slaughter 50 cattle per day, deboning facility for full throughput, retail manufacturing, meat packing facilities and retail shop	Afrifresh Angola
2013 Present	Roedtan Abattoir Upgrading existing abattoir facilities to slaughter 100 cattle per day	Belle Vue
2013 Present	Beefmaster Upgrading existing deboning facilities, modification to chillers and freezers. Alterations and extensions to offal facilities	Beefmaster
2014 Present	Riebeek Kasteel Abattoir Upgrading of existing abattoir facilities, Offal and personnel facilities.	Deli-Co
2014 Present	Hartman Abattoir Laingsburg Upgrading of existing abattoir facilities. Including chillers, offal and personnel facilities	Hartman
2014 Present	Abattoir Tonata New abattoir complex with a slaughter capacity of 50 cattle, 50 sheep and 40 pigs / day.	Botswana
2014 Present	Grupa Aldeia Abattoir Angola New abattoir complex with a slaughter capacity of 24 cattle, 20 sheep and 8 pigs / day.	Grupa Aldeia
2014 Present	Babanongo Abattoir Conceptual design with a slaughter capacity of 75 to 150 cattle / day with future deboning facility.	KwaZulu-Natal
2014 Present	Serowe Abattoir New abattoir complex with a slaughter capacity of 250 cattle / day. Including deboning, processing, and freezing.	Botswana
2015 Present	Chicken Abattoir Upgrading of existing abattoir with a slaughter capacity of 40 000 chickens / day.	Mikes Chicken Polokwane
2015 Present	Porterville Abattoir Upgrading of existing facilities to slaughter 200 pigs / day with provision to slaughter sheep and cattle including extending existing chillers and offal rooms.	Callie Abattoir
2015 Present	Kazakhstan Abattoir New abattoir complex to slaughter 25 ostriches / day including deboning, packing & freezing facilities.	Karoo Livestock Exports