

Title	Element (s)	Researcher	Research institution	Yrs
The nutrient composition of South African sheep offal	Nutrient composition	SM Van Heerden	ARC	3
The nutrient composition of South African beef offal	Nutrient composition	SM Van Heerden	ARC	3
Pre-slaughter handling in rural small scale slaughterhouses and	Stress responsiveness/ Glycogen loss; Injuries / bruising; Hygiene / Contamination; Slaughtering; Stunning and bleeding; Evisceration;	Dr V. Muchenje (PhD in Meat Science)	University of Fort Hare	3
The effect of stress factors on sheep and goat health	Stress responsiveness/ Glycogen loss; Transport	Mr LP Kruger B Tech Vet Tech	ARC	2
Determine slaughter conditions to optimise chevon visual and eating quality.	Stress responsiveness/ Glycogen loss; Slaughtering; Carcass chilling, electrical inputs and rigor mortis; Conditioning (aging); Hygiene / Contamination; Cold chain maintenance; Display; Appeal; Shelf life; Eating	L Frylinck (ARC); Langelihle Simela (NERPO)	ARC	3
Prediction model to optimise existing post slaughter technology	Slaughtering; Conditioning (aging); Cold chain maintenance; Display; Appeal; Eating quality	Dr Lorinda Frylinck, PhD (ARC)	ARC	3
Beef Quality Audit	Slaughtering; Carcass chilling, electrical inputs and rigor mortis; Conditioning (aging); Display; Appeal; Shelf life; Eating quality	Dr PE Strydom, PhD (Animal Science)	ARC	2
A literature review to assess the waste management at abattoirs and feedlots in order to identify solutions and further research in	Waste management; Other; Industry education	Mariana Du Toit, B Tech Environmental Health	Red Meat Abattoir Assoc & BlueGreen Tech	1
Reducing enteric methane emissions from beef cattle	Other: Reducing greenhouse gas emissions from livestock and improved production efficiency.	Mr. C.J.L Du Toit (MSc Agric)	UP, TUT	3
Improving the effectiveness of the meat industry in meeting the needs of the modern consumer	Hygiene / Contamination; Deboning; Retail packing; Offal processing and value adding; Labelling; Cold chain maintenance; Display; Appeal; Front of pack labeling; Shelf life; Eating quality; Home preparation	Mrs CS Leighton. MSc Consumer Science	University of Pretoria	3
Molecular surveillance of foodborne zoonotic bacterial pathogens in red meat produced in rural communities of South Africa: knowledge as part of the	Hygiene / Contamination; Slaughtering; Evisceration; Hygiene / Contamination	Dr. E. Madoroba, PhD in Microbiology	Agricultural Research Council - Onderstepoort Veterinary Institute	3
Nutrient composition and sensory quality attributes of goat meat obtained from South African Indigenous Goats	Nutrient composition	Ms. M. J. Boikhutso (B.Sc. Honours: Biological Sciences)	ARC	3
The evaluation of the efficacy of Electro-Chemically Activated Water-treated white beef offal on	Hygiene / Contamination; Evisceration; Offal preservation; Offal processing and value adding; Labelling; Nutrient composition; Transport; Cold chain maintenance; Marketing and or Consumer education; Front of pack labeling;	Dr I B Zondagh, Ph.D. Food Science & Human Nutrition	ARC	2
The nutrient composition of value-added, fortified, affordable, raw, easy-to-cook sausages and ready-	Hygiene / Contamination; Evisceration; Offal preservation; retail packing; Offal processing and value adding; Labelling; Nutrient composition; Cold chain maintenance; Marketing and or Consumer education; Display, Front of	Ms MM Magoro (M. Tech. Food Technology)	ARC	3

Cost year 1	Cost year 2	Cost year 3	Total cost	
R 638 471.00	R 638 471.00	R 26 086.00	R 1 303 028.00	
R 638 471.00	R 638 471.00	R 26 086.00	R 1 303 028.00	
R 460 000.00	R 450 000.00	R 450 000.00	R 1 360 000.00	
R 339 510.00	R 339 510.00	R 0.00	R 679 020.00	
R 780 000.00	R 905 000.00	R 550 000.00	R 2 235 000.00	
R 5 585 325.00	R 5 697 858.00	R 3 407 643.00	R 14 690 826.00	
R 970 000.00	R 965 000.00	R 0.00	R 1 935 000.00	
R 210 000.00	R 0.00	R 0.00	R 210 000.00	
R 204 710.00	R 207 315.00	R 127 000.00	R 539 025.00	
R 840 000.00	R 814 000.00	R 840 000.00	R 2 494 000.00	
R 155 000.00	R 105 000.00	R 20 000.00	R 280 000.00	
R 670 301.52	R 670 301.52	R 54 600.00	R 1 395 203.04	
R 169 334.00	R 143 302.00	R 0.00	R 312 636.00	
R 585 104.00	R 585 104.00	R 197 230.00	R 1 367 438.00	

