

• **The name of the trademark.**

Spier Pasture Reared

• **The name of the trademark owner.**

Angus McIntosh

• **The contact person information**

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• **The trademark specifications/ protocol.**

For any pure beef breed or beef/dairy cross, but not a pure dairy animal to qualify as Spier Pasture Reared, the following conditions need to apply on the Spier Wine Farm, Stellenbosch on which it is raised and or finished.

1. The animals are moved a minimum of once per day to fresh grazing,
2. The pasture must contain a minimum of 10 species of grasses and/or legumes,
3. No grain in the diet,
4. No antibiotics, (in the case of emergency, Vitamin C, is to be applied intravenously).
5. No added growth hormones,
6. The animal lived its entire life on natural veld or planted pasture,
7. The animal must have access to clean water at all times,
8. The animal must be branded at 6 months with the farmer's brandmark,
9. The animals cannot be weaned before 120 days of age,
10. Supplements allowed include non-grain based mineral and vitamin blocks or granules, kelp, salt, molasses and flax seeds grown without pesticides or herbicides,
11. All veterinary treatments must be documented for each animal and records must be available for inspection,
12. For deworming purposes only Apple Cider Vinegar can be used. 30ml per 45kgs of body weight if directly fed or 7 litres per 1,000 litres of water,
13. Humane animal handling procedures must be used,
14. If ultrasound inspection is conducted, finished animals should have at least 5mm of back fat and an ultrasound tenderness score of 2.5 or less,
15. Normal slaughter (Electric stimulation according to manufacturer specification is a requirement.) and butchery.