



MEAT PROCESSING 2026

**PLEASE READ THIS CAREFULLY BEFORE YOU
DECIDE TO DELIVER MEAT TO TRAVALIA**

**NO MEAT WILL BE ACCEPTED AT TRAVALIA
WITHOUT A HUNTING LICENSE MAKE SURE
YOU HAVE THE RIGHT LICENSE FOR THE
RELEVANT PROVINCE**

**NO MEAT WILL BE ACCEPTED AT TRAVALIA
WITHOUT THE WRITTEN PERMISSION TO HUNT
OR TRANSPORT VENISON FROM THE
LANDOWNER**

**WE WILL NEED A COPY OF EACH FOR THE
PURPOSES OF CAPE NATURE**

**MEAT WILL NOT BE OFF LOADED UNLESS ALL
REQUIREMENTS ARE MET**

**PROVIDING THESE DOCUMENTS WILL BE IN
EVERYBODY'S BEST INTEREST**

**FOR YOUR CONVENIENCE, LICENSE AND
PERMIT APPLICATION LINKS ARE ON THE
LAST PAGE – MOST APPLICATIONS CAN BE
DONE AHEAD OF TIME FROM HOME**

Products include:

- Biltong - (1kg vac pac)
- Droewors - (1kg vac pac)
- Wet sausage - (500gr vac pac)
- Mince (500gr vac pac)
- Chilli/Biltong sticks (1kg vac pac)
- Patties (6*150gr patties)
- Deboned legs stuffed with garlic, bacon, cloves wrapped in netting (only Springbok in netting)
- Clean trimmings for pie/stew
- Whole cuts i.e., Shoulders, fillets, rumps, sirloin etc. etc.

Please arrange for processing **BEFORE** hunting – a lot of the weekends are fully booked; no game will be accepted after 11h00 on a Sunday.

Charge

R36.00/kg as the meat arrives at Travalia, plus 32/kg for processed sausage. Includes all spices (Crown National/Freddy Hirsch), lamb casings - (24/26longs), fat (sheep/beef- no pork), sauces and packaging.

Karoo Lamb

Travalia Farm Store also specialises in Karoo Lamb; we have pre-packed Karoo Lamb in whole or half packaging. The lambs are packaged: Leg/s whole, rib/s whole and the rest chops, tailor-made packaging done on request. Meat for hunting trips can also be pre-ordered – menu options can be discussed.

Deliveries to Cape Town

Priced as follows: R9.00/ KG for processed/dried meat – collected at the courier in Stikland, Bellville. For direct deliveries to your house add R350

Trailer Rental

Various options are available – please enquire

Please contact Niel Herholdt for any questions and bookings on 082 306 5722 - **BOOKINGS ARE ESSENTIAL**

ALL PRICES ARE EXCLUSIVE OF VAT

WHEN HANDING MEAT IN PLEASE NOTE THE FOLLOWING.

The quality of the meat is determined on how it is handled. Field preparation is important, please take out stomachs and bleed properly within 5 minutes of shooting.

We prefer animals to arrive in their skins; this prevents discolouration of the meat and leaves a better result. It also makes for cleaner transport, no dust etc. Identification of species is also more obvious.

Please don't break carcasses up either, unless in the event of a large animal - as this causes confusion as to which pieces belong to which animal if more than one carcass is broken, requires more marking and ends up taking up more hanging space

Please mark animals clearly, cable ties work the best. In the event of cable tie colours being limited add two of the same colour (i.e., double black) or add two separate colours (i.e., red and white) to differentiate. Please source these before you go hunting – the karoo has limited colour options available.

A clear instruction from each client is required with all the basic details, before or once delivered please – the sooner we receive the instruction, the sooner processing can start. WhatsApp the instructions to 082 306 5722 – no phone calls please, we will call you if something is not clear and confirm the request.

Please follow the below template when sending instructions:

TEAM LEADER / GROUP NAME:
NAME AND SURNAME:
CELL NR:
EMAIL ADDRESS:
ANIMAL TYPE AND QUANTITY:
ANIMAL ID (HOW IT IS MARKED):
PROCESSING INSTRUCTIONS:

WE ALSO REQUIRE ONE DELIVERY ADDRESS FOR THE WHOLE GROUPS MEAT - IF NOT COLLECTED

LINK TO WESTERN CAPE APPLICATION

<https://www.capenature.co.za/permits>

EASTERN CAPE PERMITS

AVAILABLE FROM NIEL

LINK TO NORTHERN CAPE APPLICATION

<https://forms.office.com/r/QS2M8Bmzcw>