

# ALOES MEATS BUTCHERY - TERMS OF USE

- Our normal operating times are 8am to 3pm Monday to Friday excl. Public Holidays
- Intake fees for animals/carcasses outside of our normal operating times are charged at double the standard rate
- Skinning and gutting is also charged at double the standard rate outside of our normal operating times
- Booking of space is essential as space is limited - we may turn you away at the gate if you have not booked
- All "carcass owner" info must be presented upon delivery of the animal/carcass
- Processing requests are to be sent via WhatsApp to 073 616 5315 or email to [butchery@aloesmeats.co.za](mailto:butchery@aloesmeats.co.za)
- We are able to prepare your head or skin for taxidermy and these are quoted on an individual basis
- We use our spices/fats and our recipes exclusively without exception
- All prices exclude VAT
- In the case of our equipment breakdown/Eskom grid collapse it will be your responsibility to collect your unprocessed carcasses or processed meat before it degrades, no liability will fall on Aloes Meats
- Fees include 5 days of storage for your processed meat once it has been completed. Storage charges will be applied after the 5th day of storage at our discretion and this will need to be settled before collection.
- Where we do not receive processing instructions within 3 days of delivery, carcasses will deboned and stored until we receive instructions or until it is disposed of.
- All animals yield differently and vary according to shot placement, species, location, time of year and carcass condition. We are therefore unable to provide you with an exact idea of what you will return from your carcass or the cost of processing. No quotes given will be binding.
- Animals will be combined and processed together unless otherwise advised
- Payment must be done before collection by EFT or by cash or card on the date of collection
- Items will be boxed and frozen so no need to bring cooler boxes etc to transport your meat
- Permits for all animals must be available if needed
- Prices for processing are excl. of VAT and subject to change, please ensure you are aware of charges and prices before you book your space with us.
- We reserve the right to dispose of your animal/carcass/meat at any time if it becomes unusable or does not meet hygiene or health quality standards.

**PLEASE NOTE:**

**We have increased our processing fees across all our lines - please be sure you are aware of our pricing before you book**

- Please respond to the WhatsApp message you will receive after delivery with a message or a voice note with how you would like your carcass processed - 073 616 5315

CODE	DESCRIPTION		RATE per KG EXCL.
950	Bloody Meat / Sinew / Unusable Meat		No Charge
903	Bones		R20/kg
904	<b>Biltong</b>	Unspiced	R25/kg
905		Spiced Not Dried	R35/kg
906		Spiced and Dried	R50/kg
907	<b>Dry Wors/Cabanossi</b>	Spiced Not Dried	R40/kg
908		Spiced and Dried	R65/kg
911	Thick Wors		R50/kg
912	Thin Wors		R50/kg
913	100g Patties		R50/kg
914	Mince		R30/kg
915	<b>Stew</b>	Leg	R30/kg
916		Neck	R30/kg
917		Rib	R30/kg
918	<b>Loin</b>	Whole	R25/kg
919		Steak Plain	R30/kg
920		Steak Marinated	R40/kg
921	<b>Rump</b>	Whole	R25/kg
922		Steak Plain	R30/kg
923		Steak Marinated	R40/kg
924	Fillet		R25/kg
925	Sosaties		R60/kg
926	Goulash		R40/kg
927	Leg Roast		R25/kg
928	Shoulder Roast		R25/kg
929	Chops		R30/kg
931	Biltong Stick		R65/kg
932	Cheese Wors		R60/kg
935	Pies (6 Pack)		R90 per 6
936	Sausage Rolls (6 Pack)		R90 per 6

<b>FEE</b>	Std Intake Fee (After hours double rate)	R1/kg   R2/kg
<b>FEE</b>	Std Skinning (After hours double rate)	R2/kg   R4/kg
<b>FEE</b>	Std Skin and Gut (After hours double rate)	R3/kg   R6/kg

<b>FEE</b>	Head Prep - ready for taxidermist	R350
<b>FEE</b>	Skin Prep and Salt - ready for taxidermist	R250