

# Boston Abattoir



## “This abattoir is always willing to help” – Zwelabantu Mtembu, customer

The establishment of an abattoir in the KwaZulu-Natal midlands has provided a ready market and slaughtering service for emerging, small-scale livestock farmers, and created 26 jobs.

Boston Abattoir was established in 2016 by two entrepreneurs, John Troisi of Oscar’s Meats and Dev Maharaj, with a low interest loan and business support from Mondi Zimele.

The 1 000m<sup>2</sup> abattoir is currently operating five days a week, slaughtering around 100 pigs per day. The carcasses are processed by Oscar’s Meats, a well known, family-owned butchery and delicatessen.

Boston Abattoir also offers a slaughter service to local emerging farmers, which many bigger abattoirs don’t do.

The abattoir services 123 farmers in the area. One of the key benefits to customers is that the abattoir is located close to their farms, resulting in significant savings in transport costs.

“A farmer can bring in one animal, pay a slaughter fee, and take the animal back to sell as shisa nyama” – John Troisi



### Support, guidance, training

Throughout the start-up phase Mondi Zimele has provided business support, guidance and staff training.

Boston Abattoir has complied with stringent EIA and health and hygiene requirements to get a license to operate, and has plans to start slaughtering sheep and cattle in the near future.

Boston Abattoir recently passed the Global Food Safety Audit (GFSA), which enables it to supply giant retailer, Pick ‘n Pay.



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