



## **A practical solution to a major problem**

The ingenious invention of these two ladies can save your carcass from becoming a total 'waste'. Chris Nel spoke to them about Wrap-a-buck.

The usual way of transporting a carcass (in a plastic bag) creates the perfect environment for bacteria to thrive in – sweaty meat due to high humidity and blood.

The quality of a hunted carcass determines the quality of the end product, Whether roasted, grilled, stewed, or dried as droëwors or biltong.

After countless cases in which a game carcass was spoilt by poor transport hygiene, two enterprising Pretoria ladies, Loraine Venter put her years of experience in the meat industry to good use.

With many trials and input from the Faculty of Veterinary Science at the University of Pretoria, they developed a wrap system that protects and preserves a carcass from the field to the processing room.

The outer cover of the Wrap-a-Buck system is made from a tough UV protected woven fabric blend. This outer combines with a disposable absorbent and hygienic inner liner to ensure a good airflow for ventilation, preventing the carcass from sweating.

The size of the outer (3,5m x 1,5m) suits any practical carcass size. Eight handles and adjustable straps ensure easy and secure handling.

Wrap-a-Buck is hygienic and breathable and keeps dust, leaves, soil, bacteria and flies away. André van Dyk, a highly experienced hunter and executive member of the South African Hunters and Game Conservation Association, tested it with two hunts and was highly impressed with the results.

Wrap-a-Buck is available directly from [www.wrapabuck.co.za](http://www.wrapabuck.co.za) for R580 including five liners which, if bought separately, cost R50 each.