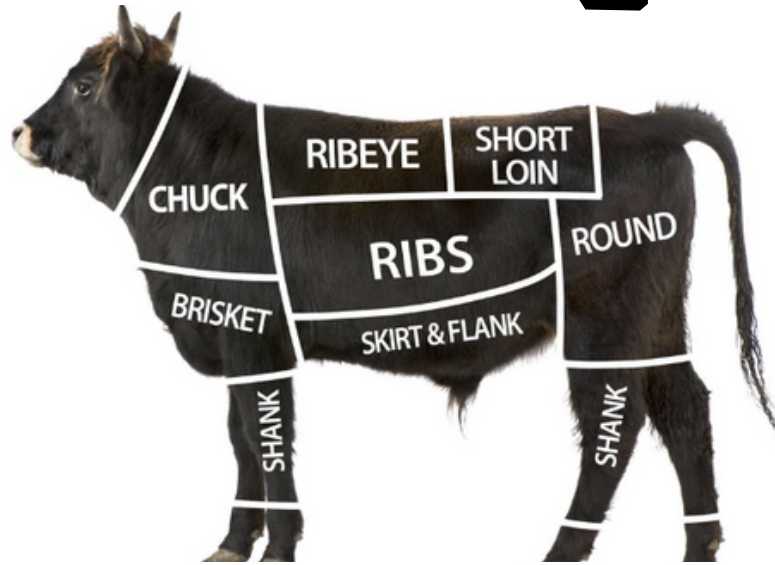








# Beef Processing



## DID YOU KNOW?

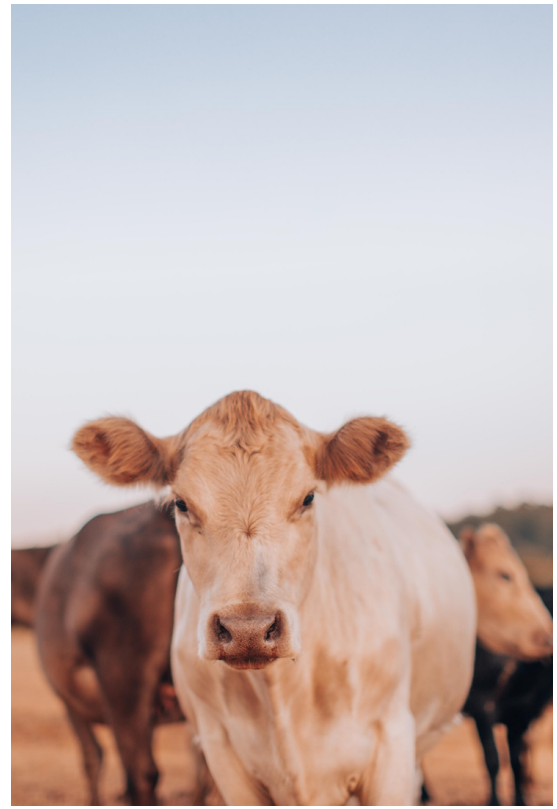
-  **Carcass:** What is left after the head, hide, feet, and internal organs have been removed.
-  **Marbling:** The flecks of fat that are distributed throughout the muscle.
-  **Cut Sheet:** The list of retail cuts your processor offers.
-  **Dressing Percentage:** Percent of the live animal weight that becomes the carcass weight.
-  **Locker:** A cold room that is used to store meat.
-  **Market Weight:** The weight of the animal after it has been dressed.

## HOW TO HANDLE CATTLE BEFORE THEY ARE PROCESSED?

Pre-processing handling is a major concern to the livestock industry. This is because stress applied to livestock before being processed can lead to undesirable effects on the meat produced by these animals. Some ways to prevent this from happening include:

- Prevent mixing different groups of animals
- Keep livestock cool with ventilation
- Avoid overcrowding

Before animals are processed they should be allowed full access to water but no feed for 12-24 hours before. Livestock are kept calm during this process to ensure it is done in the most human way and with the least amount of stress as possible.



# BYPRODUCTS FROM CATTLE

Did you know 98% of the beef cow is utilized after being processed, but only 35% is meat, and the rest is used for other products? Everyday products like toothbrushes, dice, and shampoos come from the bones. Common things that are from fats include gum, make-up, soap, and crayons. Many things are made from the hide of a beef animal such as footwear, clothing, and sports equipment. From one cowhide you can make:



- 20 footballs
- 12 basketballs
- 18 soccer balls
- 12 baseball gloves
- 18 volleyballs
- 144 baseballs

## CUTS OF MEATS

Beef is divided into large sections called primal cuts and then broken down into smaller cuts that are called food service cuts.

- Beef chuck comes from the forequarter and is food for ground beef or beef stew.
- Beef rib is from the rib and it is good for ribeye steak and roasts.
- Beef shank is below the ribs and it is ideal for braising.
- Beef Brisket is the most flavorful but needs to be cooked correctly.
- Beef short loin is where you find the most desirable cuts of meat, the steak cuts.
- Beef round is from the back leg and it is best used for roasts.



## FUN BEEF FACTS

- More than 100 medicines used by humans come from beef cattle.
- Kansas is the #1 state for beef processing.
- Beef is one of the best sources obtaining for 10 essential nutrients (amino acids).
- About 450 pounds of edible beef is yielded from one beef animal, that's a little less than half the weight of a live steer.



## JOKE OF THE DAY

What do you call a sad cow?

**Moo-dy!**

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**Brought to you by:**



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