Beef Production

Breeds
Operations
Facilities

Angus

- Color: Black or red
- Origin: Scotland
- Polled (without horns)
- Known for marbeling



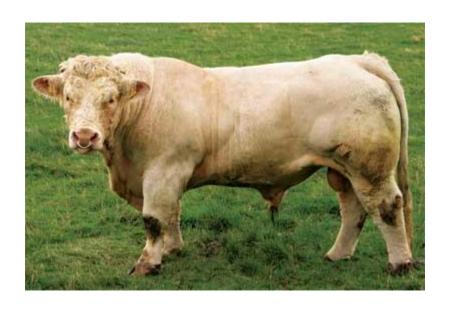


Charolais

Color: white

Origin: France

Good for crossbreeding to increase size.





Hereford

- Color: Red with white face, legs and underline
- Origin: England
- Cold tolerant





Limousin

Color: Rust red

Originated: France

High Cutability (amount of available meat

from the carcass)

Large loin eye area.





Shorthorn

Color: White or roan

Origin: England

Dual purpose breed (good mothering ability)

and milk production)





Simmental

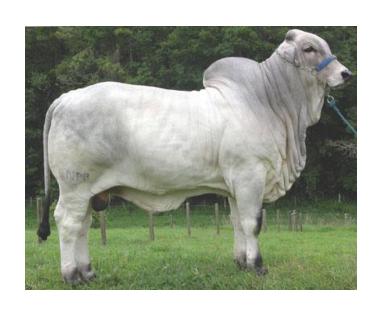
- Color: white, red, or yellow
- Origin: Switzerland
- Rapid growth





Brahman

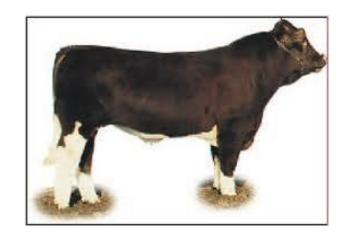
- Color: Light gray or red
- Origin: India
- Hump over shoulders
- Droopy ears
- Resistant to heat and insects





Maine Anjou

- Color: dark red and white
- Origin: france
- Large breed
- Easy to finish on grass





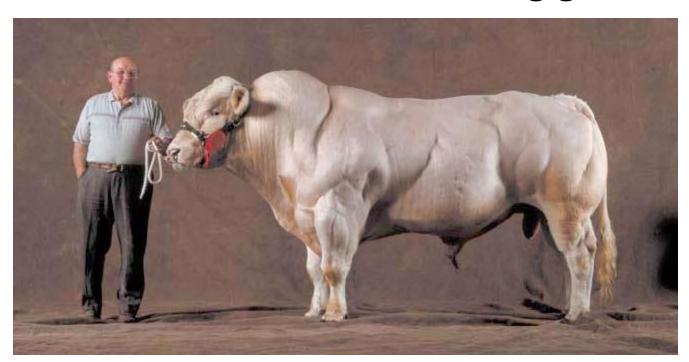
RARE BREEDS

Belgian Blue

Color: Whitish blue

Origin: Belgium

Known for double muscling gene





Watusi

- Color: red, red and white
- Origin: Africa
- Known for huge horns
- Can live on poor quality forage





Waygu

Color: black

Origin: Japan

Known for excessive marbling

High quality meat





BEEF CATTLE OPERATIONS

Commercial Cow/Calf Operation

- Herd consists primarily of mother cows
- Focus is on production of calves, ideally each cow produces one calf per year.
- Calves are born each year and are raised until they are weaned and then sent to the feedlot
- Let's see one

Feedlot

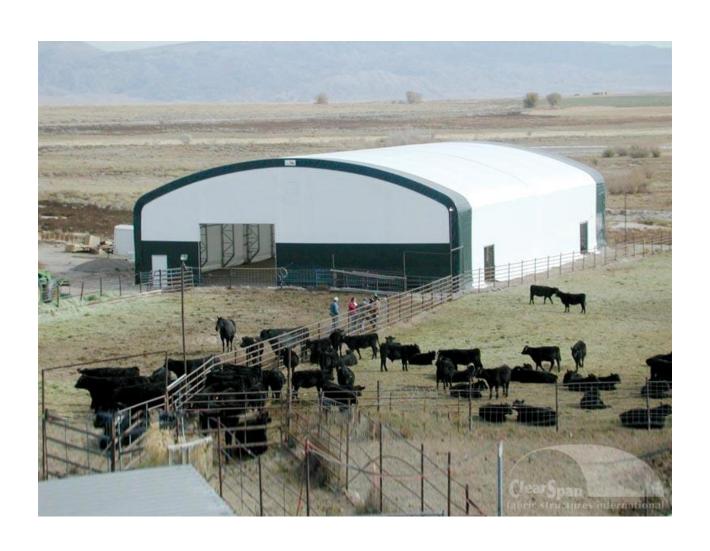
- Buy weanling or yearling calves from cow/calf operations and raise until they are ready to harvest
- Feed high percentages of concentrates (grains) and lower percentages of roughages (hay) to increase rate of weight gain
- Feed animals until they are finished for market
- Let's see one

Purebred

- Produce purebred animals to provide quality breeding stock for cow/calf operations
- Goal is to improve beef cattle quality by improving genetics

FOUR ELEMENTS OF A BEEF PRODUCTION FACILITY

Shelter



Access to Water



Processing Facilities



Feed





TYPES OF MARKETS

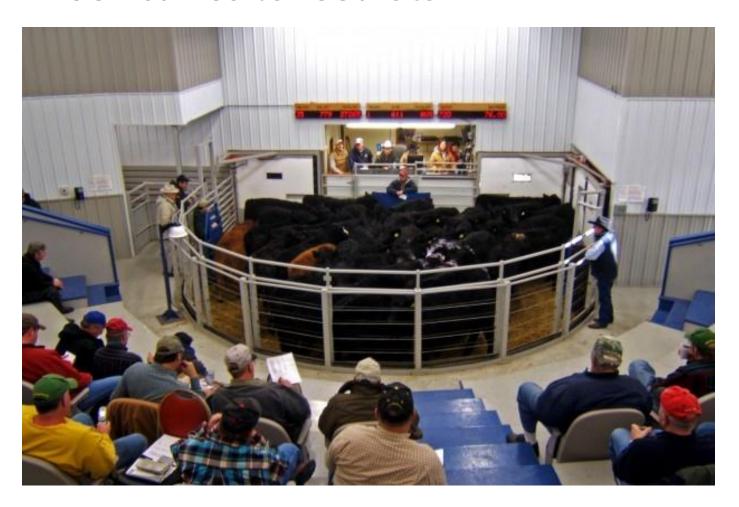
Purebred Markets

Sell live animals to producers for breeding



Sale Barns

• Sell calves to feedlots



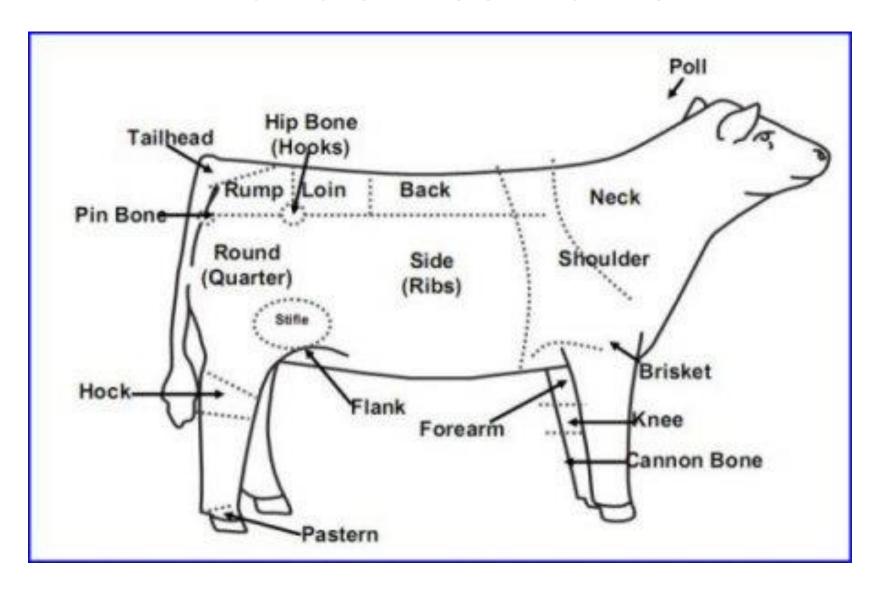
Slaughter House

Sell cattle directly from the producer to the meat packer



JUDGING BEEF CATTLE

Parts of Beef Cattle



Four Things to Look For

- Musculing
- Fat
- Volume
- Structure & Balance

Musculing

- Thickness through the center of quarter
- Width of base
- Other areas to evaluate muscle:
 - Stifle
 - Round
 - Forearm

Fat

- Tailhead
- Cod/Udder
- Flank
- Ribs
- Brisket

Volume

- Length of body
- Depth of body
- Spring of rib
- Width of base

Structure and Balance

- Box shaped
- Uniformity in:
 - Length
 - Depth
 - Width