

LIVESTOCK QUALITY ASSURANCE

Quality begins with YOU!



MONTANA
STATE UNIVERSITY

EXTENSION

Mountains & Minds

**Those who say they can and
those who say they can't
are both correct.**



MONTANA
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5...4...3...





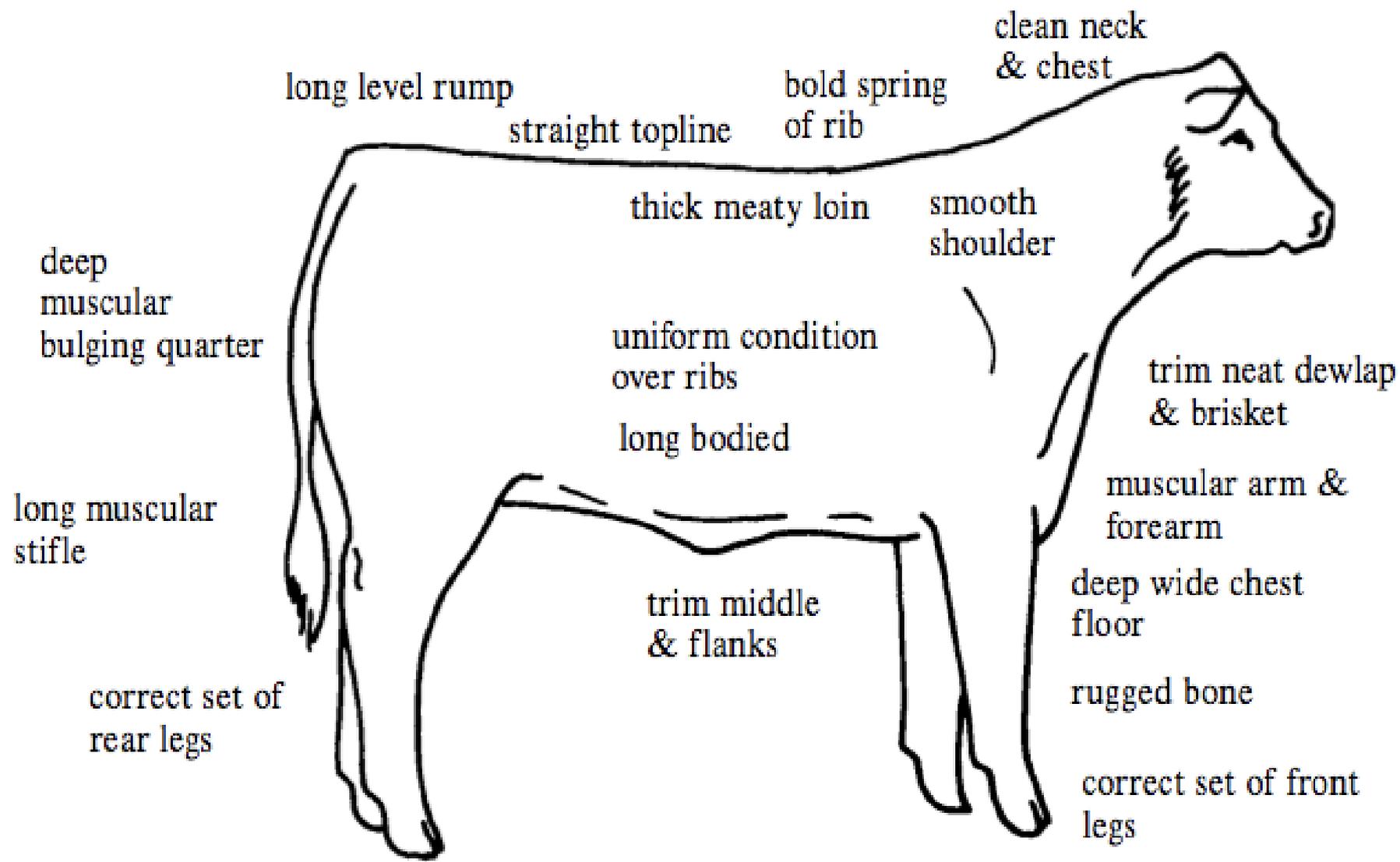




Who is responsible for safe food?

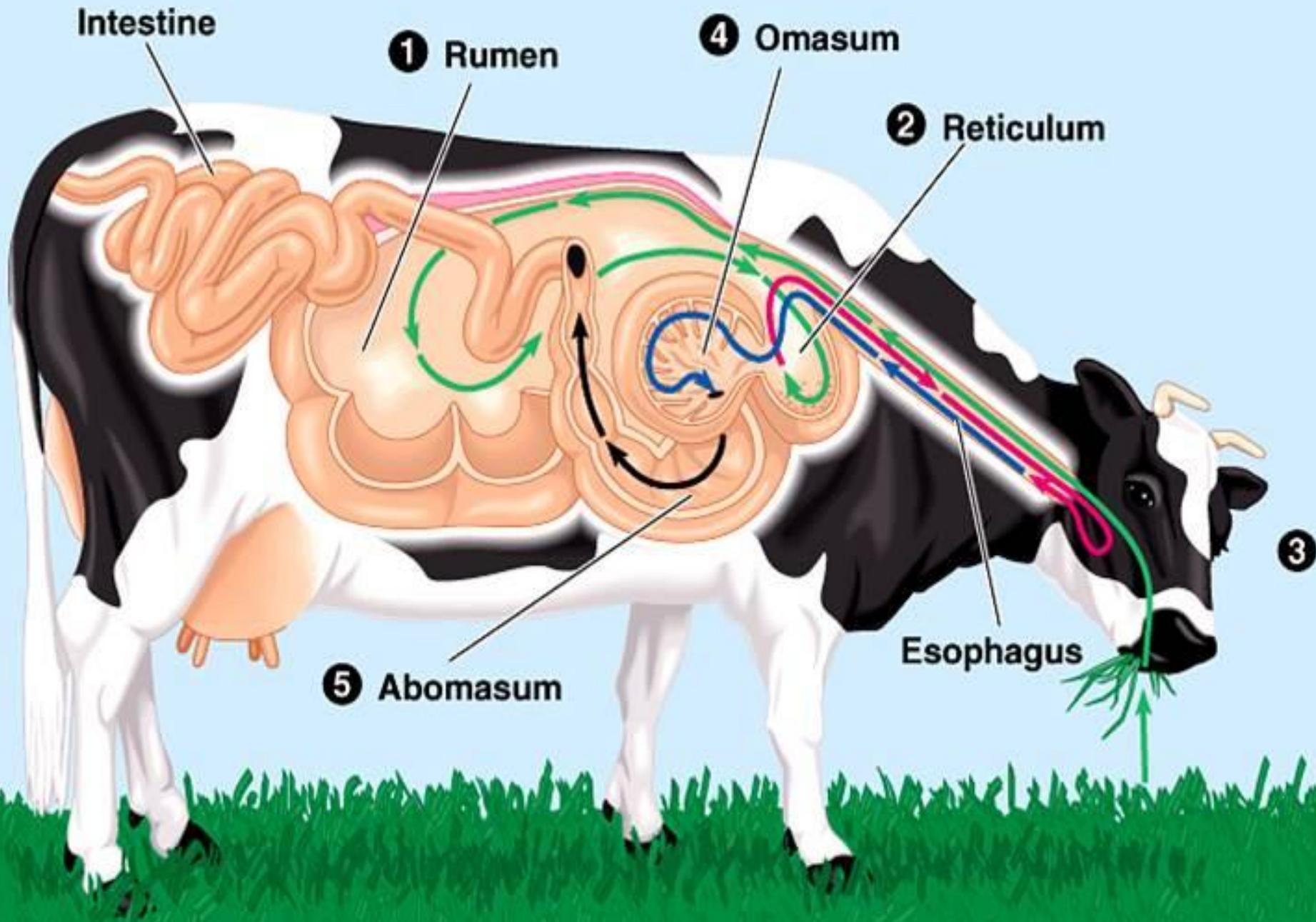
- PRODUCERS
- HANDLERS
- PROCESSORS
- FOOD SUPPLIERS
- CONSUMERS

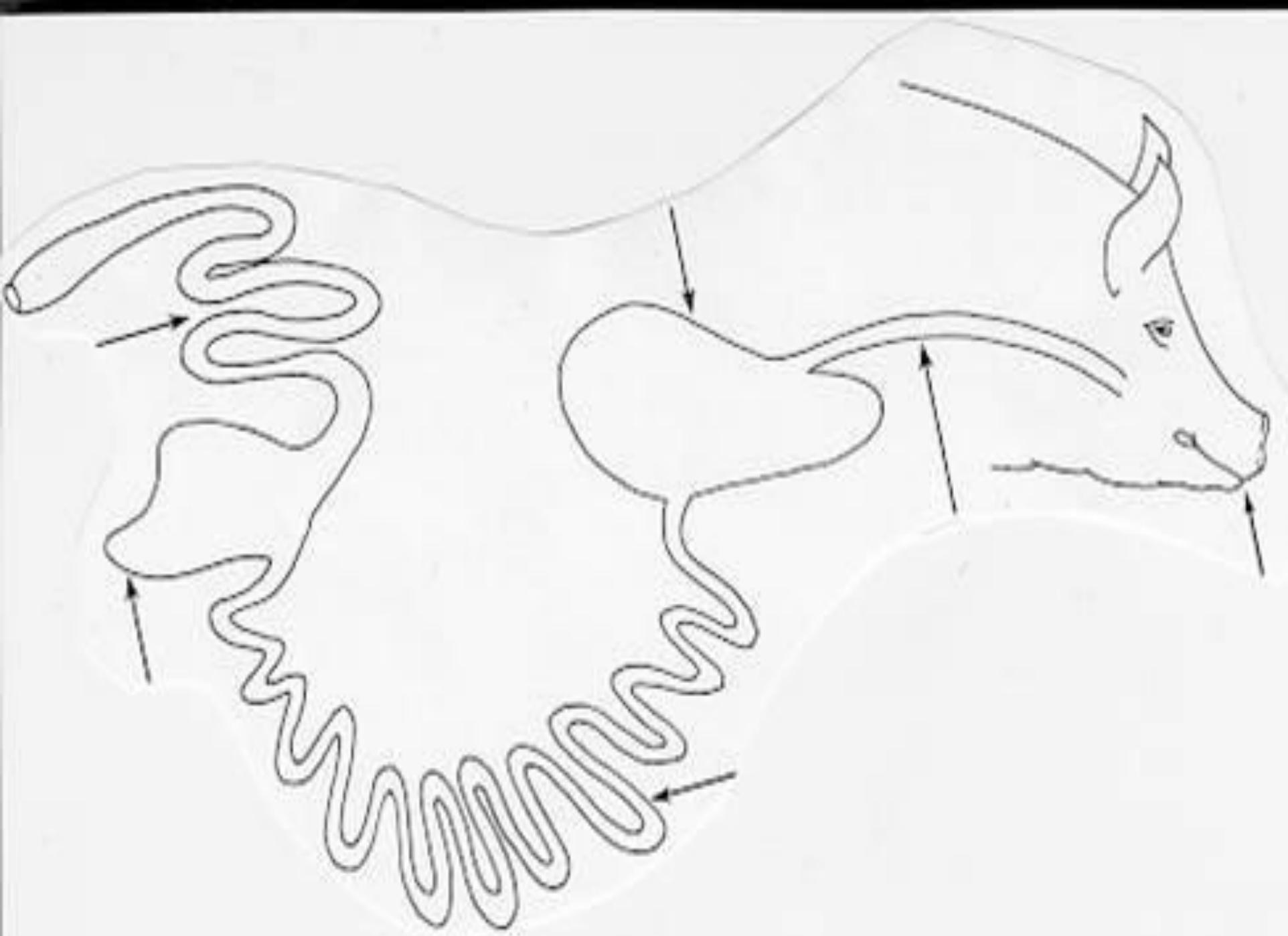
Ideal Market Steer





“By golly, we don’t have any jist plain cow feed!”





Adequate and Safe Feeds



- READ AND RETAIN FEED LABELS
- UNDERSTAND THE NUTRIENT NEEDS OF YOUR ANIMAL
- PROVIDE A BALANCED RATION
- ENSURE FEED QUALITY AND SAFETY







Landmaster

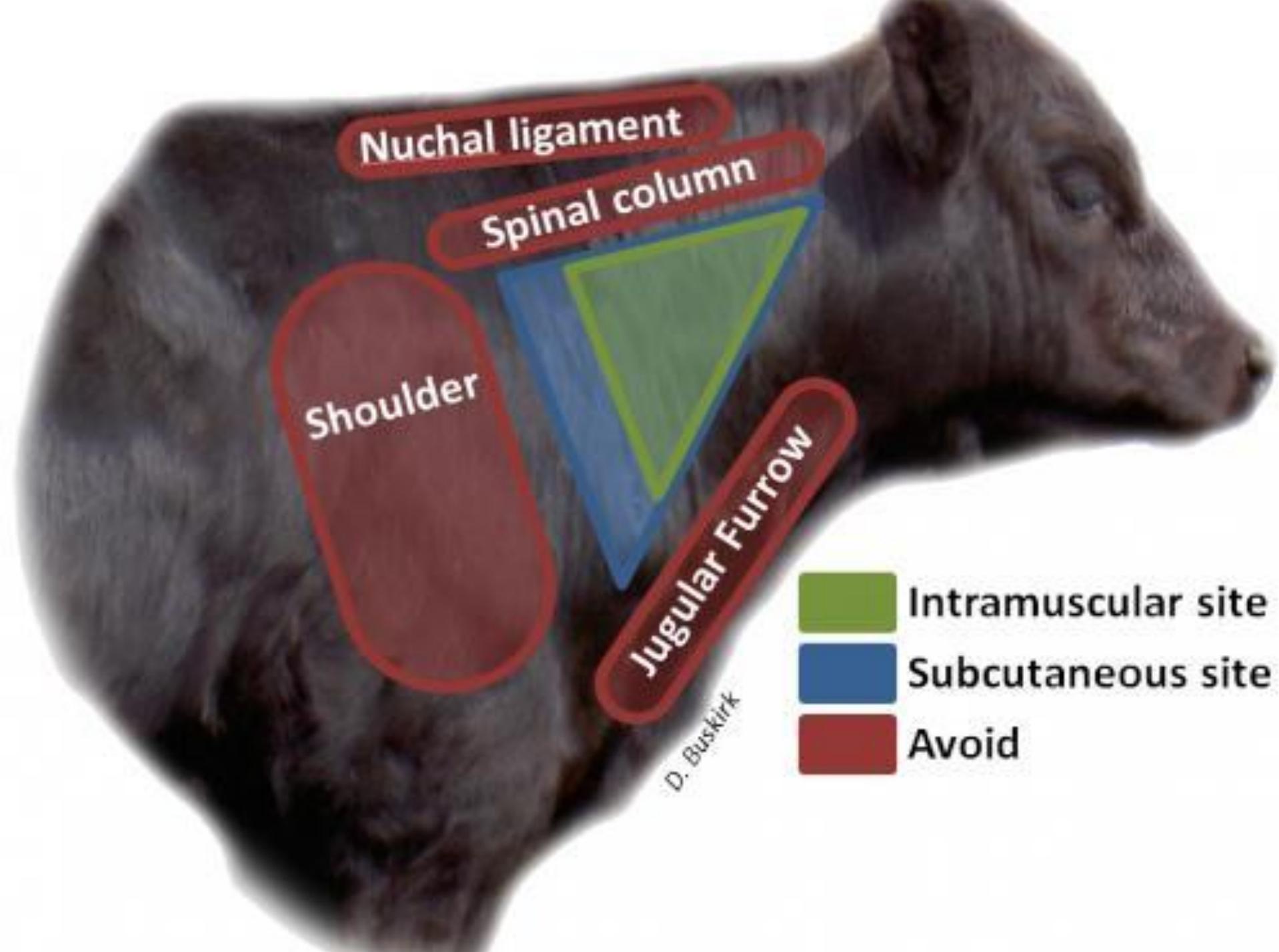
Banvel

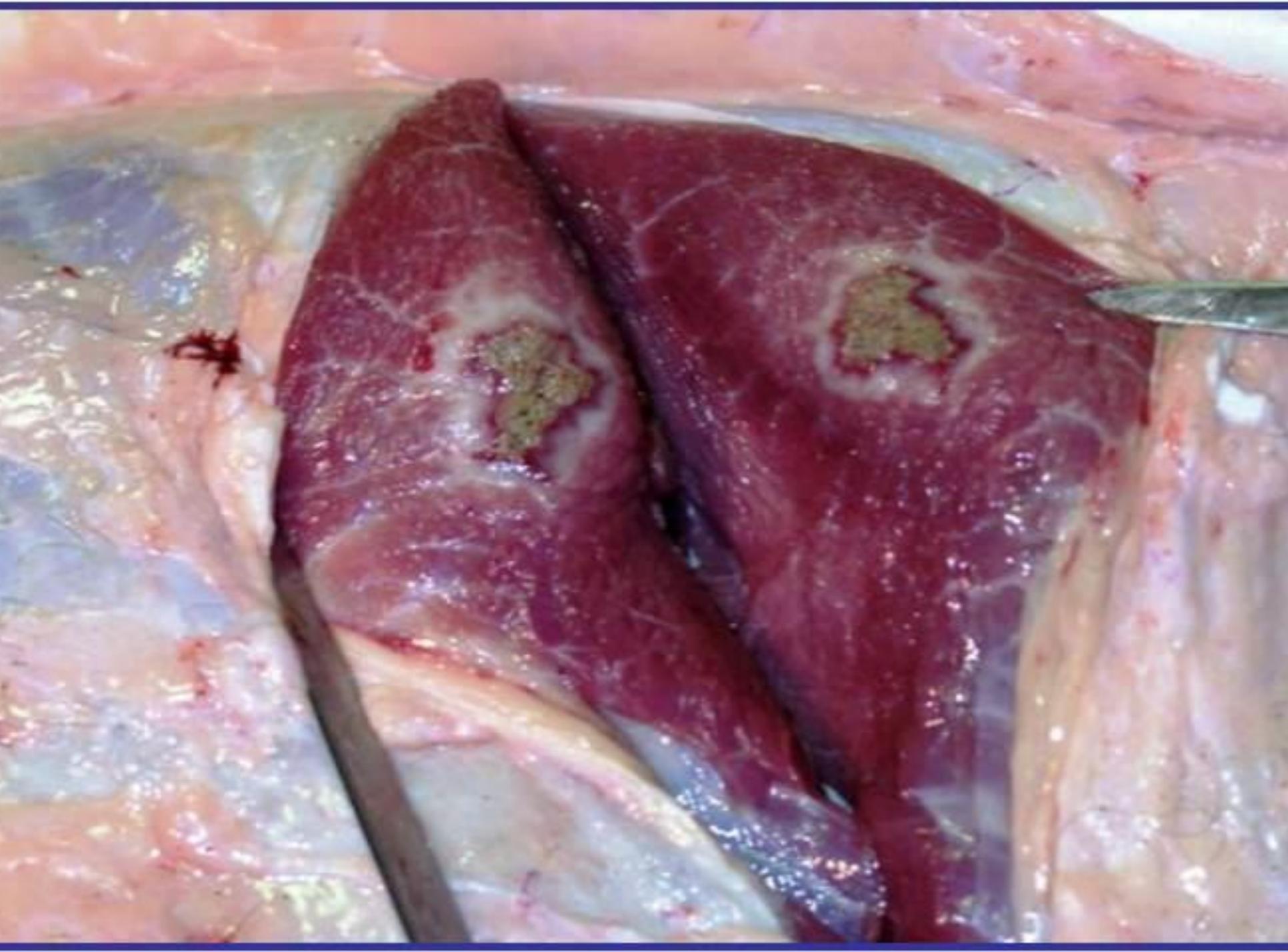
Banvel

Green can

Dark brown spill







New York Strip Steak Lesion of Unknown Origin

Lesion



Normal



ANGUS BEEF CHART

● Steaks and roasts suitable for broiling, panbroiling and roasting

Also represents the most desirable cuts and accounts for about 90% of the retail value of a carcass

■ Thrifty cuts requiring longer cooking methods

OTHER CUTS

GROUND BEEF	CUBED STEAK	BEEF FOR STEW	CUBES FOR KARBOS
Brnl, Pantry, Panbrl, Roast (Stk)	Pantry, Brnl	Brnl, Cook in Liquid	Brnl, Brnl

CHUCK

CHUCK EYE ROAST Brnl, Roast 	BONELESS TOP BLADE STEAK Brnl, Pantry 	BONELESS CHUCK POT ROAST Brnl 	BLADE ROAST Brnl 	SHORT RIBS Brnl, Cook in Liquid
ARM POT ROAST Brnl 	BONELESS CHUCK POT ROAST Brnl 	BLADE ROAST Brnl 	SHORT RIBS Brnl, Cook in Liquid 	
CROSS RIB POT ROAST Brnl 	BLADE ROAST Brnl 	SHORT RIBS Brnl, Cook in Liquid 		
MOCK TENDER Brnl 	UNDER BLADE POT ROAST Brnl, Roast 	SHORT RIBS Brnl, Cook in Liquid 		
7-BONE POT ROAST Brnl 	FLANKEN-STYLE RIBS Brnl, Cook in Liquid 			

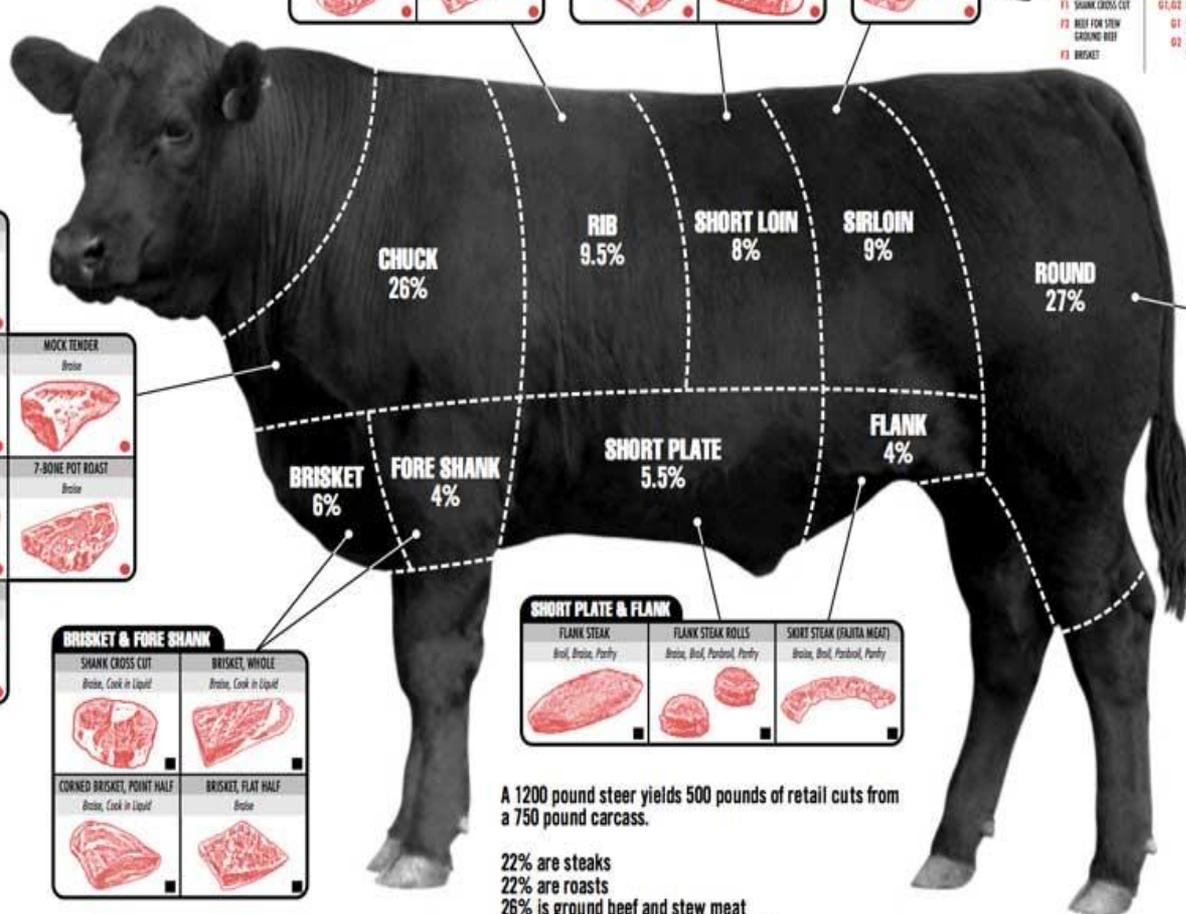
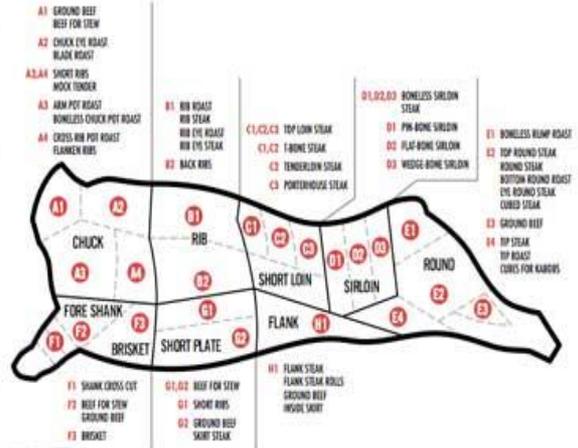
BRISKET & FORE SHANK

SHANK CROSS CUT Brnl, Cook in Liquid 	BRISKET, WHOLE Brnl, Cook in Liquid
CORNED BRISKET, POINT HALF Brnl, Cook in Liquid 	BRISKET, FLAT HALF Brnl

SHORT PLATE & FLANK

FLANK STEAK Brnl, Brnl, Pantry 	FLANK STEAK ROLLS Brnl, Brnl, Panbrl, Pantry 	SHIRT STEAK (FALITA MEAT) Brnl, Brnl, Panbrl, Pantry
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RIB		SHORT LOIN		SIRLOIN	
RIB ROAST, LARGE END Roast 	RIB ROAST, SMALL END Roast 	BONELESS TOP LOIN STEAK Brnl, Panbrl, Pantry 	T-BONE STEAK Brnl, Panbrl, Pantry 	SIRLOIN STEAK, FLAT BONE Brnl, Panbrl, Pantry 	SIRLOIN STEAK, ROUND BONE Brnl, Panbrl, Pantry
RIB STEAK, SMALL END Brnl, Panbrl, Pantry 	RIB EYE ROAST Roast 	TENDERLOIN ROAST (FILET MIGNON) Roast, Brnl 	PORKERHOUSE STEAK Brnl, Panbrl, Pantry 	TENDERLOIN STEAK (FILET MIGNON) Brnl, Panbrl, Pantry 	TOP SIRLOIN STEAK Brnl, Panbrl, Pantry
RIB EYE STEAK Brnl, Panbrl, Pantry 	BACK RIBS Brnl, Cook in Liquid, Roast 				



ROUND	
ROUND STEAK Brnl, Pantry 	TOP ROUND ROAST Roast
TOP ROUND STEAK Brnl, Panbrl, Pantry 	BONELESS RUMP ROAST Roast, Brnl
BOTTOM ROUND ROAST Brnl, Roast 	TIP ROAST, CAP OFF Roast, Brnl
EYE ROUND ROAST Brnl, Roast 	TIP STEAK Brnl, Panbrl, Pantry

VARIETY MEATS	
TONGUE Stewer 	LIVER Brnl, Panbrl
KIDNEY Stewer, Brnl 	HEART Stewer, Brnl, Brnl

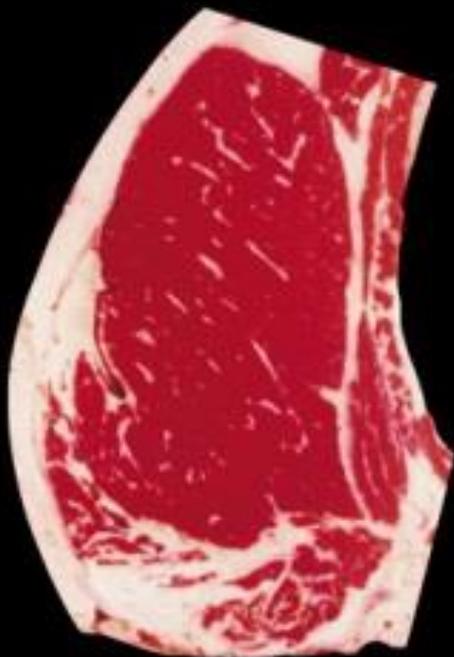
A 1200 pound steer yields 500 pounds of retail cuts from a 750 pound carcass.

22% are steaks
22% are roasts
26% is ground beef and stew meat
30% is made-up of fat, bone & shrinkage



American Angus Association

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BEEF:

Example of how meat colour is affected by ultimate pH



5.5

5.8

6.0

6.3

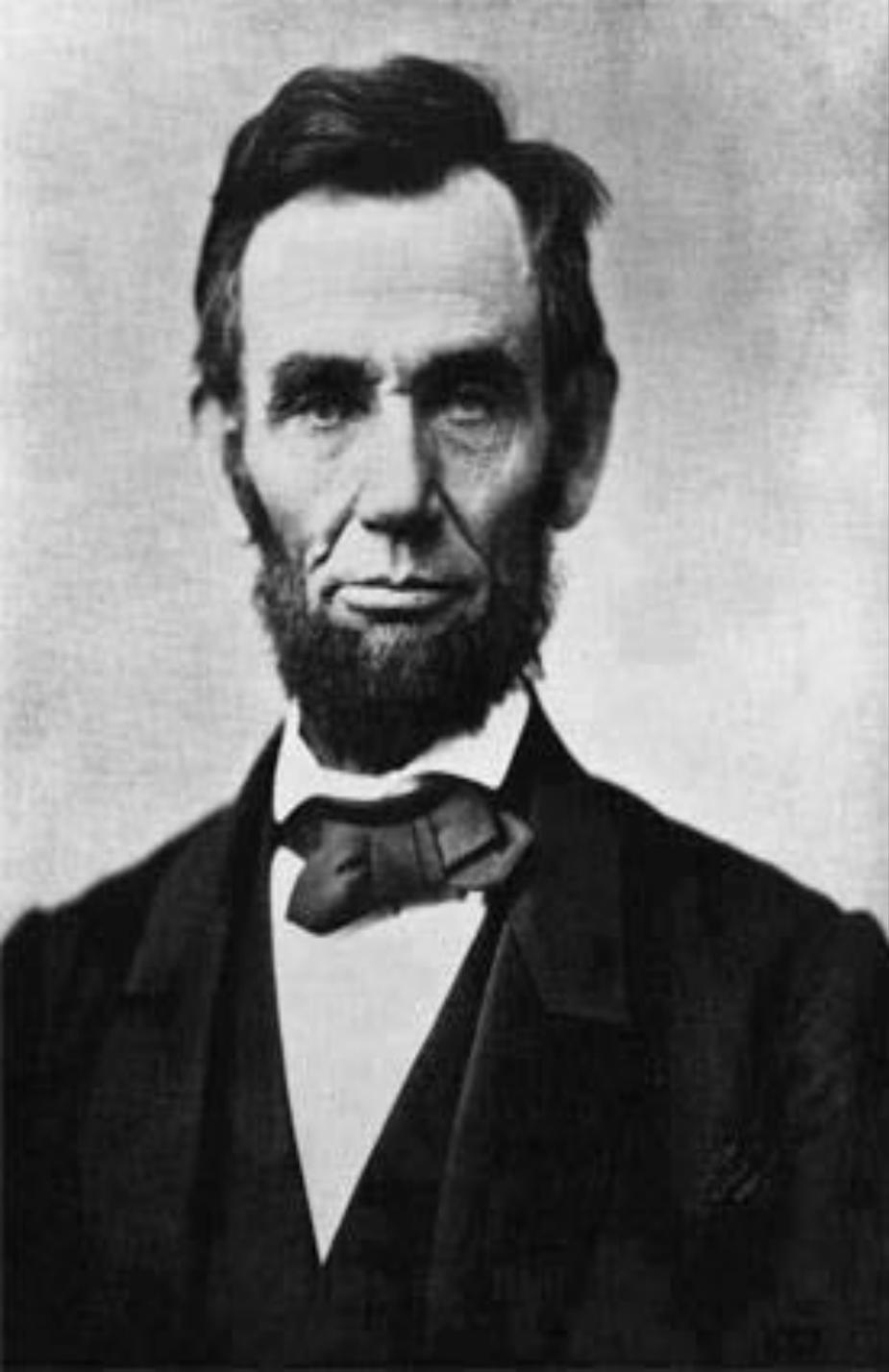
6.5

6.9

7.0

Meat pH





“Don’t believe everything you read on the Internet just because there’s a picture with a quote next to it.”

—Abraham Lincoln

**You are free to choose but
you are not free from the
consequences of your
choice.**



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TRUST

**EVERY DAY, THOUSANDS
OF INNOCENT PLANTS
ARE KILLED BY VEGETARIANS.**

HELP END THE VIOLENCE.

EAT BACON.