

Beef Cattle

Bos taurus (Bovidea)

Fast facts:

Number of Growers: 11,700

Amount of Cattle produced in Washington State: 847,000 head

Washington State produced 3.2 percent of the nation's cattle in pounds produced

The value of production in Washington in 2007 was \$580,947,000.

Description

Of crop:

Cattle raised for meat production (as distinguished from dairy cattle). The meat of cattle is known as beef. Cattle production is done on feed lots. Along with cattle ranches there are more than 250 breeds of beef cattle. Of those 250 Over 60 of these breeds are present in the United States. However, a relatively small number of breeds (less than 20) constitute the majority of the beef production in the U.S. for commercial beef production. The breed or combinations of breeds, used in a defined breeding program have a significant impact on the efficiency and profitability of the beef enterprise. The particular breeds of cattle are influenced buy the breeds' growth rate, reproductive efficiency, and end product specifications.

Certified Angus Beef (CAB) is a specification-based, branded-beef program which was founded in 1978 by Angus cattle producers to increase demand for their breed of cattle, by promoting the impression that Angus cattle have consistent, high-quality beef with superior taste. However Black Simmental beef may also be included in the certified Angus beef program. Certified Hereford Beef is beef certified to have come from Hereford cattle. Grass fed beef has been raised primarily on forage rather than in a feedlot. Kosher beef (and other food) has been certified to have been processed in a prescribed manner in accordance with Jewish dietary laws. Organic beef is produced without added hormones, pesticides, or other chemicals. For further information WSDA has a great site for organic livestock Production. <http://agr.wa.gov/FoodAnimal/Organic/LivestockProducers.aspx>

In the United States, the USDA operates a voluntary beef grading program. The meat processor pays for a trained USDA meat grader to grade whole carcasses at the abattoir. Users are required to comply with Food Safety and Inspection Service (FSIS) grade labeling procedures. The official USDA grade designation can appear in one or any combination of the following ways: container markings, individual bags, legible roller brand appearing on the meat itself, or by a USDA shield stamp that incorporates the quality and/or yield grade. There are eight beef quality grades. The grades are based on two main criteria: the degree of marbling (intramuscular fat) in the beef, and the estimated age of the animal at slaughter (maturity).

U.S. Prime - Highest in quality and intramuscular fat, limited supply. Currently, only two percent of carcasses grade as Prime.

U.S. Choice - High quality, widely available in foodservice industry and retail markets.

U.S. Select (formerly "Good") - lowest grade commonly sold at retail, acceptable quality but less juicy and tender due to leanness.

U.S. Standard - Lower quality yet economical, lacking marbling.

U.S. Commercial - Low quality, lacking tenderness, produced from older animals.

U.S. Utility U.S. Cutter U.S. Canner are seldom, if ever, sold at retail but is used instead to make ground beef and processed products

Key pests:

The major pests that affect cattle are insect pests. These include, horn flies, face flies and cattle lice. Horn flies are blood sucking flies that spend their entire adult life on the back of the back of their host cattle. Weight loss and lack of weight gain along with grazing disruption are common symptoms of uncontrolled Horn fly control. Face flies feed on the secretions of the eyes, nose, and mouth. Which, in turn, may lead to infections from bacteria that may cause pink eye in addition to added stress from the annoys a lack in feeding may accrue causing overall health and weight gain issues. Cattle lice infections commonly accrue over winter when the hair is longer creating a more advantageous environment. Due to the loss of blood, cattle gain less weight, produce less milk, which affects the weaning calves weight.

Key pesticides:

Pests are controlled by a pour-on, dip, dust bags and ear tags with chemical solution keyed towards the target pest. Sevin (Carbaryl), Co-Ral(Coumaphos), CyLence(Cyfluthrin), Stockaid(Cypermethrin) are all examples of commonly used pesticides

Critical pest:

Large horn fly populations reduce milk production in cows. This results in reduced weaning weights of 20 to 40 pounds in calves if horn flies are not controlled, so it is very important that horn flies be controlled during spring and summer when calves are nursing.

Control issues: There are no significant external pest control issues at this

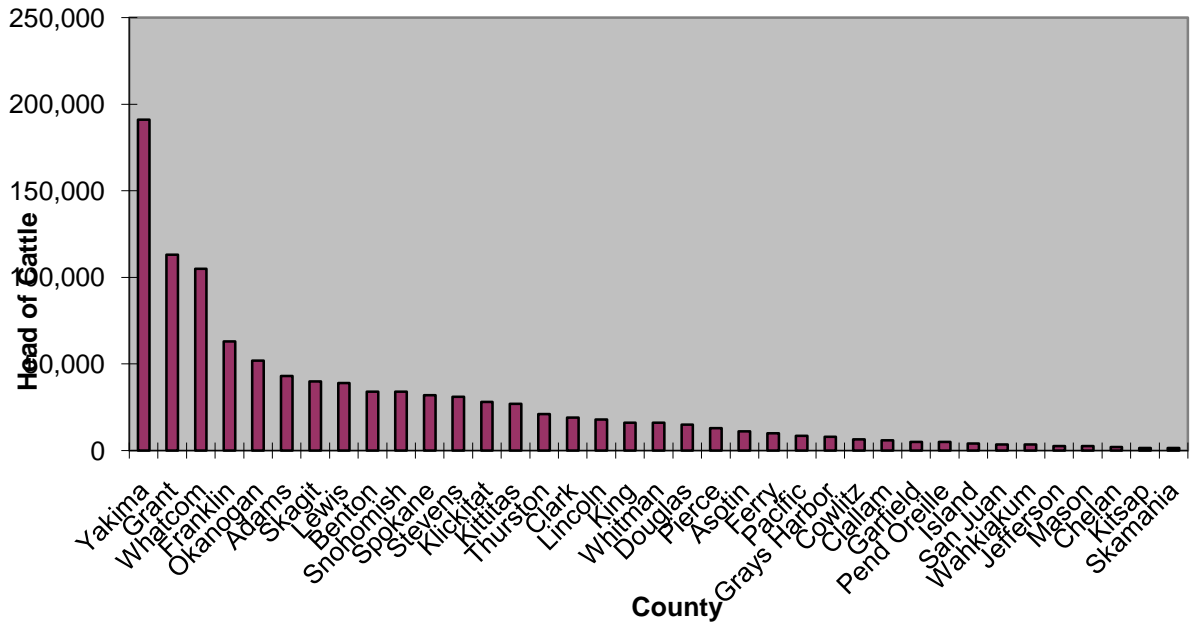
Expert contacts: Doug Walsh

Department of Entomology, Washington State University
Irrigated Agriculture Research and Extension Center
Prosser WA 99350
(509) 786-9287 (phone)
(509) 786-9370 (fax)

Location

Of Production: Cattle production encompasses all 39 counties in Washington State.

Head of Cattle in Washington State by County





http://www.ruralni.gov.uk/print/beef_cattle.jpg