

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.**



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





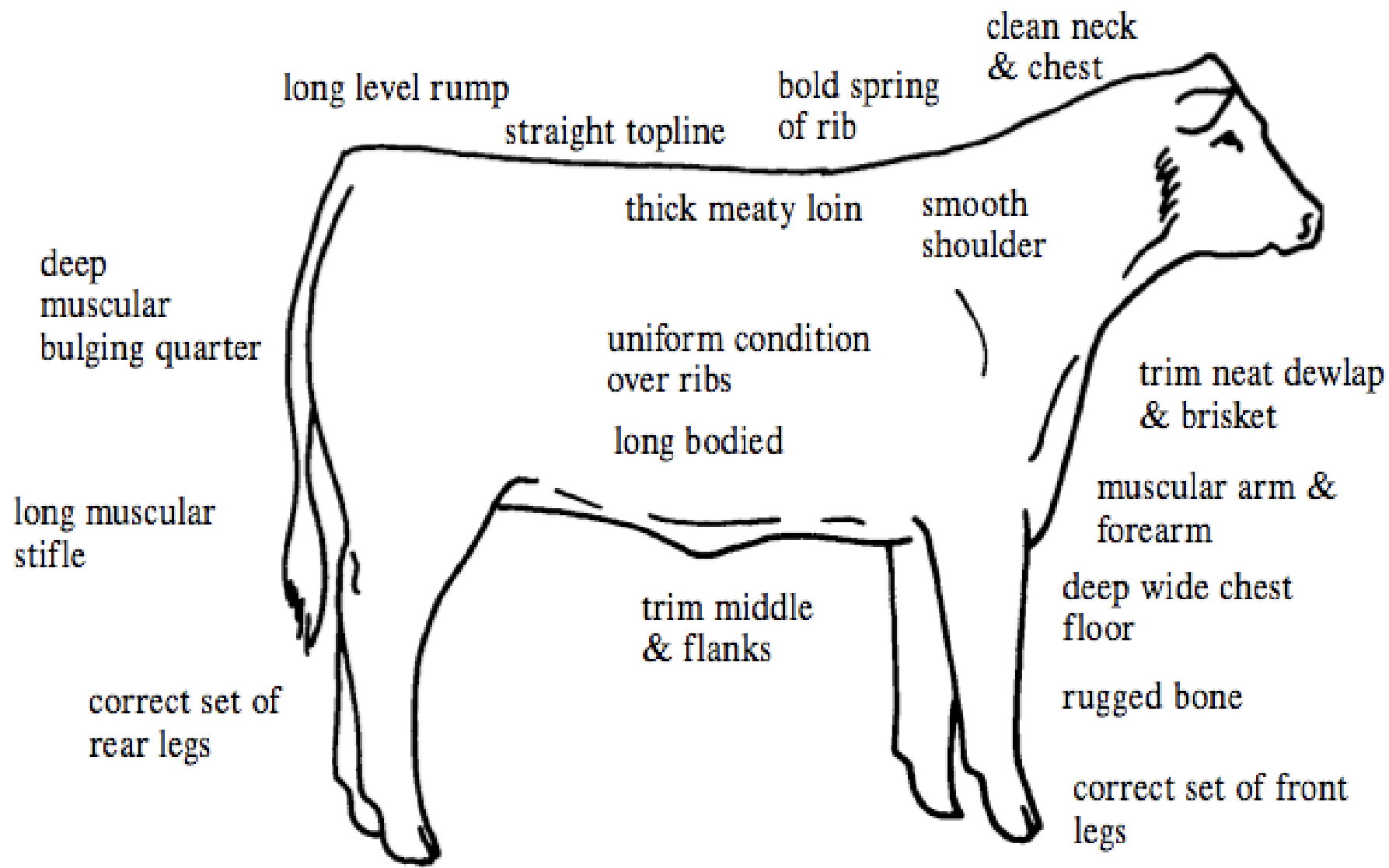




Who is responsible for safe food?

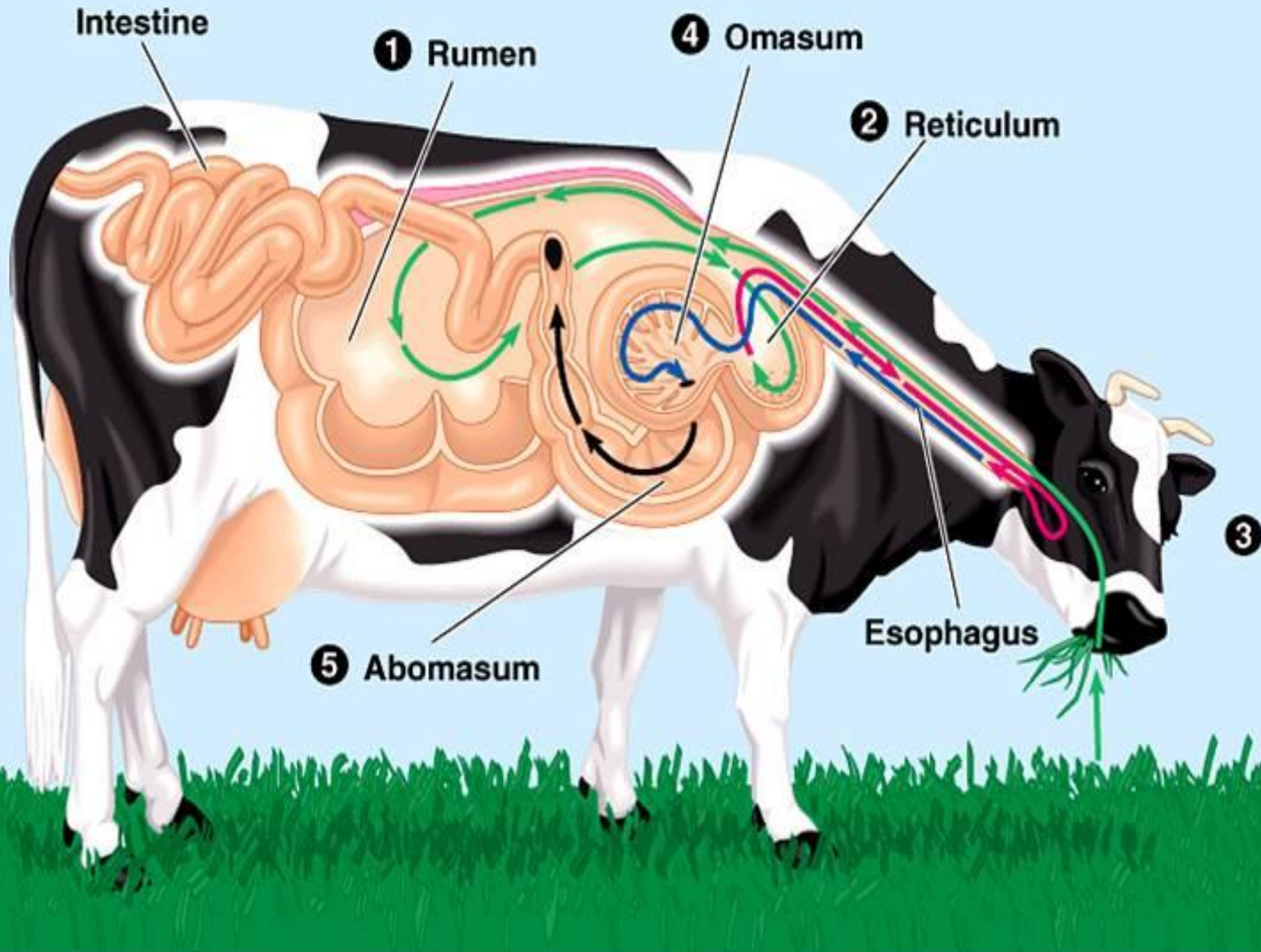
- PRODUCERS
- HANDLERS
- PROCESSORS
- FOOD SUPPLIERS
- CONSUMERS

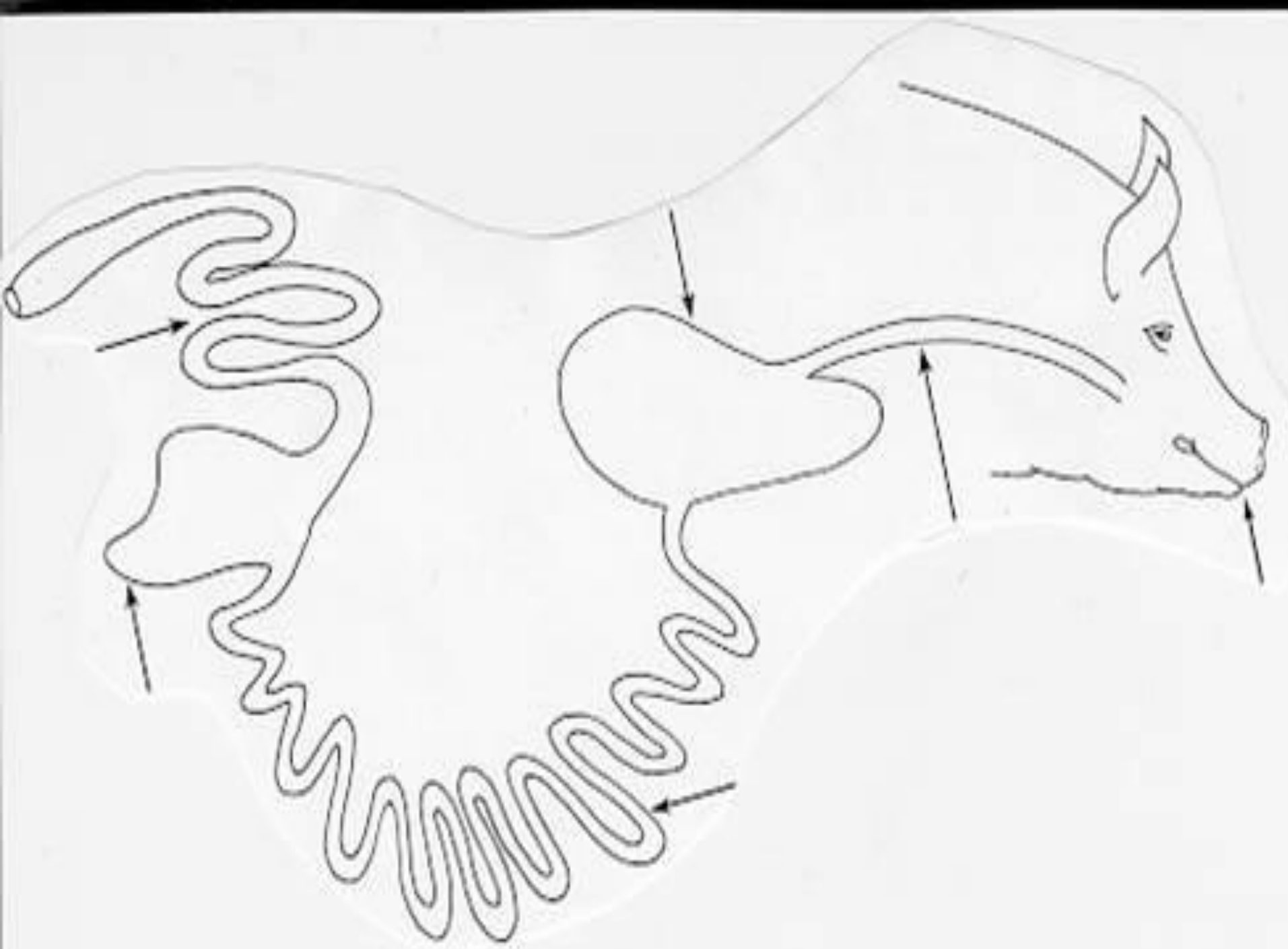
Ideal Market Steer





"By golly, we don't have any jist plain cow feed!"





Adequate and Safe Feeds

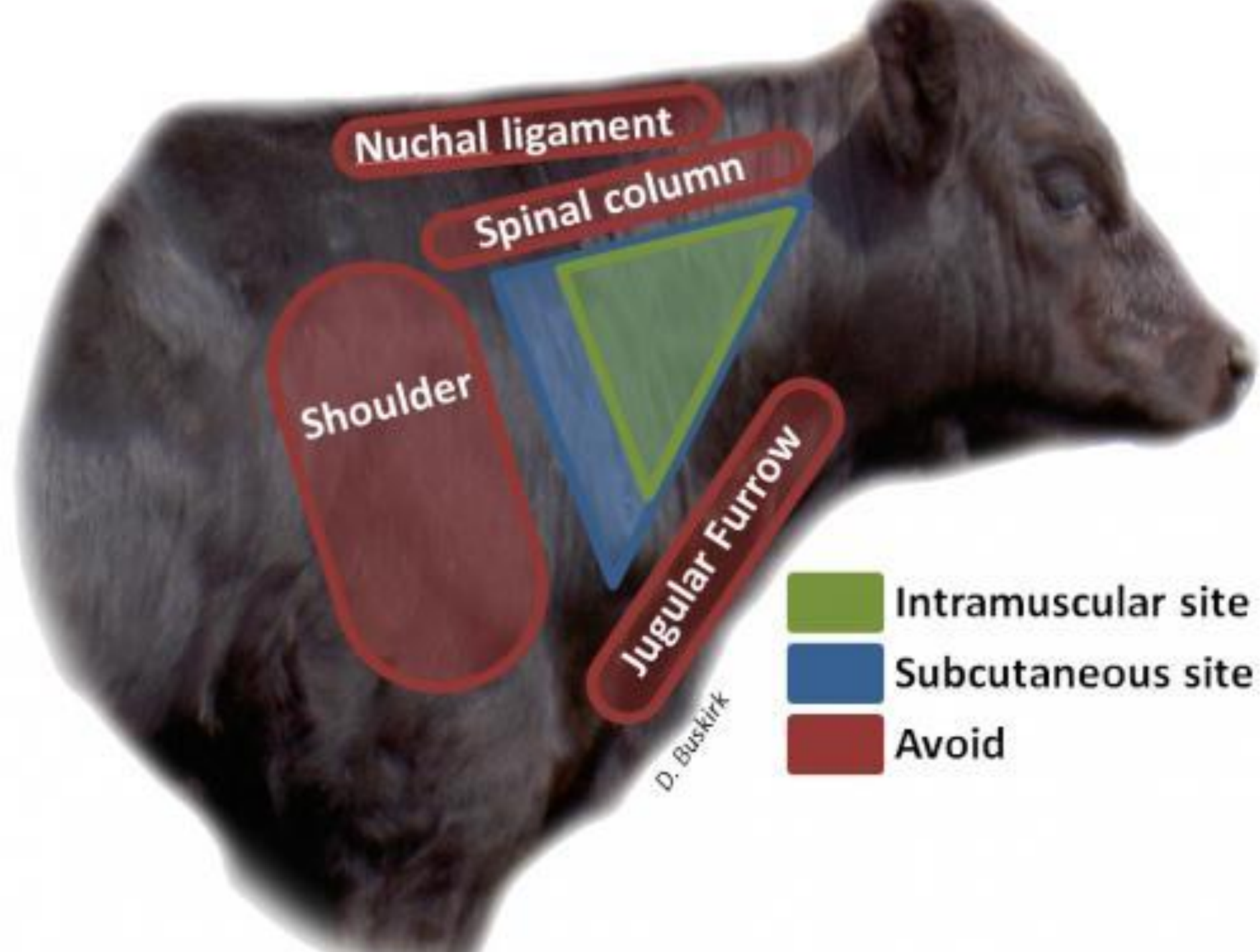
- READ AND RETAIN FEED LABELS
- UNDERSTAND THE NUTRIENT NEEDS OF YOUR ANIMAL
- PROVIDE A BALANCED RATION
- ENSURE FEED QUALITY AND SAFETY

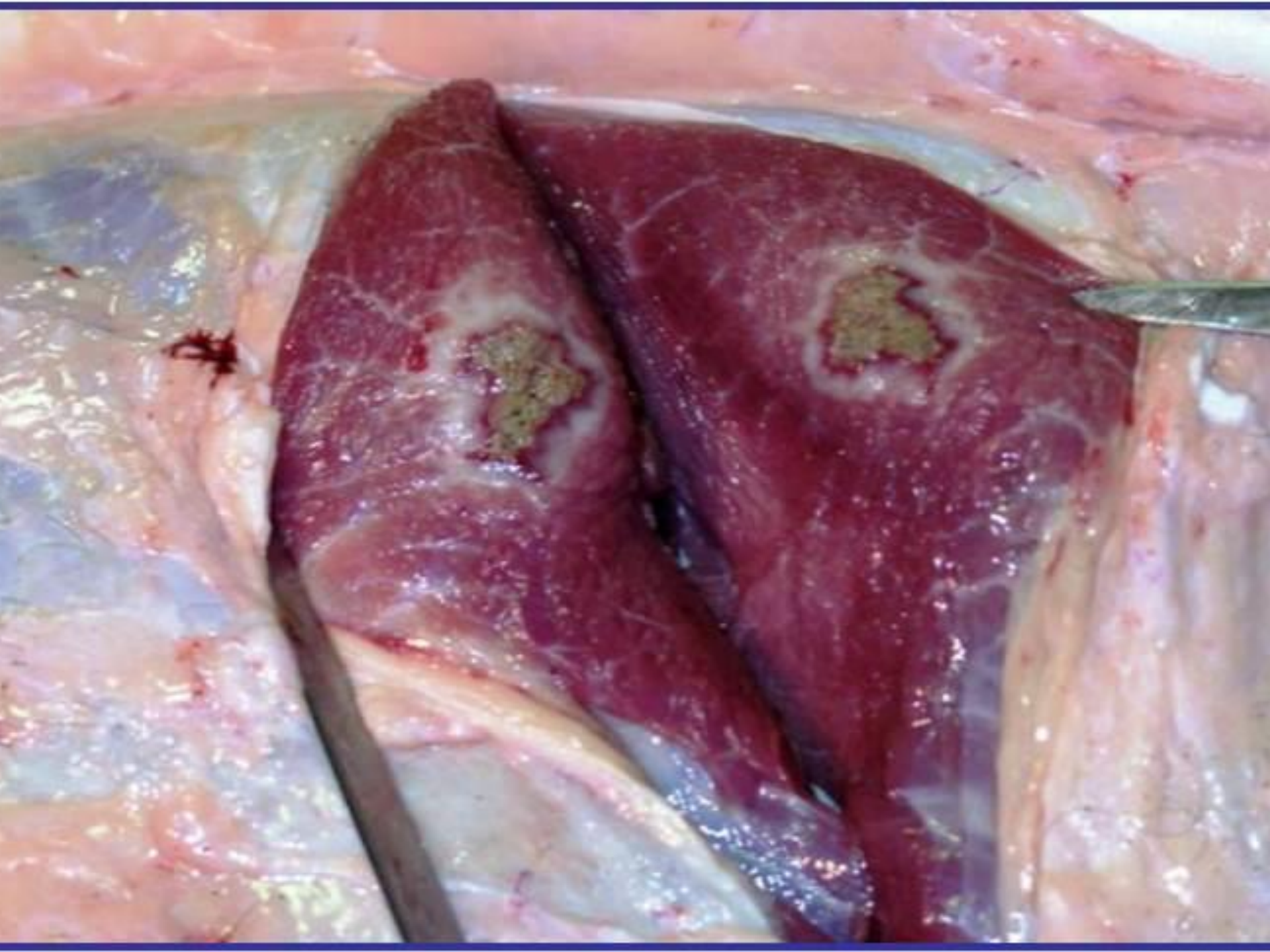










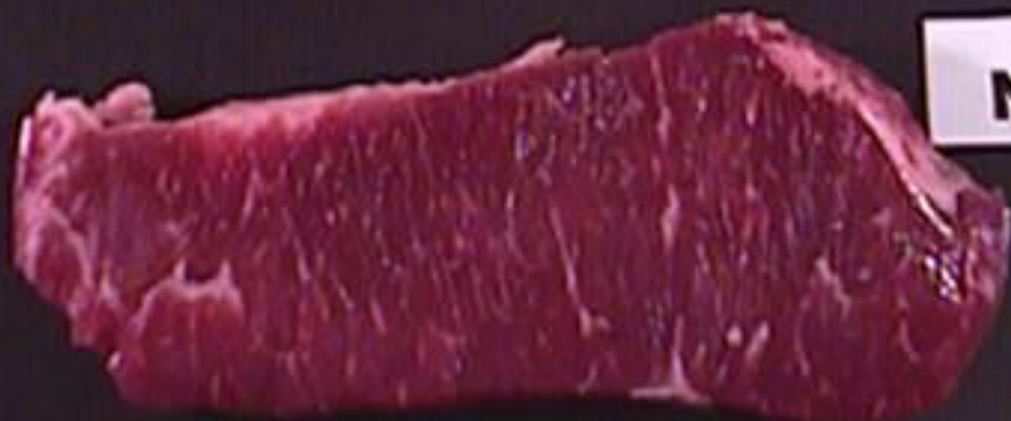


New York Strip Steak Lesion of Unknown Origin

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 KAGBOS
Brail, Panbroil, Roast (Bokel)	Panbroil, Broil	Broil, Cook in Liquid	Brail, Broil

CHUCK

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

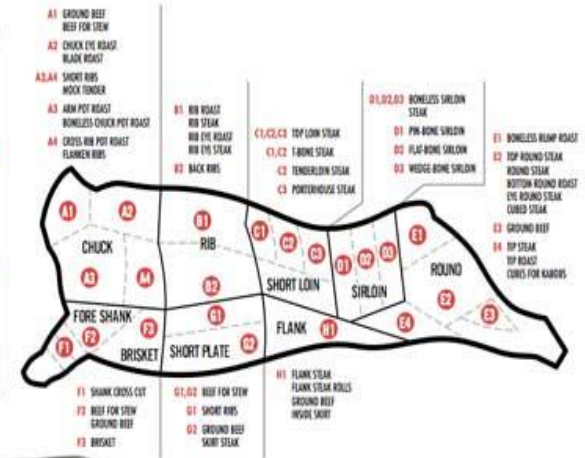
BRISKET & FORE SHANK

SHANK CROSS CUT Broil, Cook in Liquid	BRISKET, WHOLE Broil, Cook in Liquid
CORNER BRISKET, POINT HALF Broil, Cook in Liquid	BRISKET, FLAT HALF Broil

SHORT PLATE & FLANK

FLANK STEAK Brail, Broil, Panbroil	FLANK STEAK ROLLS Broil, Brail, Panbroil, Panbroil	SHIRT STEAK (FALITA MEAT) Broil, Brail, Panbroil, Panbroil

RIB	SHORT LOIN	SIRLOIN
RIB ROAST, LARGE END Roast	BONELESS TOP LOIN STEAK Brail, Panbroil, Panbroil	SIRLOIN STEAK, FLAT BONE Brail, Panbroil, Panbroil
RIB ROAST, SMALL END Roast	T-BONE STEAK Brail, Panbroil, Panbroil	SIRLOIN STEAK, ROUND BONE Brail, Panbroil, Panbroil
RIB STEAK, SMALL END Brail, Panbroil, Panbroil	PORKERHOUSE STEAK Brail, Panbroil, Panbroil	
RIB EYE STEAK Brail, Panbroil, Panbroil	TENDERLOIN ROAST (FILET MIGNON) Roast, Brail	TOP SIRLOIN STEAK Brail, Panbroil, Panbroil
BACK RIBS Broil, Cook in Liquid, Roast	TENDERLOIN STEAK (FILET MIGNON) Brail, Panbroil, Panbroil	



ROUND

ROUND STEAK Brail, Panbroil	TOP ROUND ROAST Roast
TOP ROUND STEAK Brail, Panbroil, Panbroil	BONELESS RUMP ROAST Roast, Broil
BOTTOM ROUND ROAST Broil, Roast	TIP ROAST, CAP OFF Roast, Broil
EYE ROUND ROAST Broil, Roast	TIP STEAK Brail, Panbroil, Panbroil

VARIETY MEATS

TONGUE Simmer	LIVER Broil, Panbroil
KIDNEY Simmer, Broil	HEART Simmer, Broil, Bake

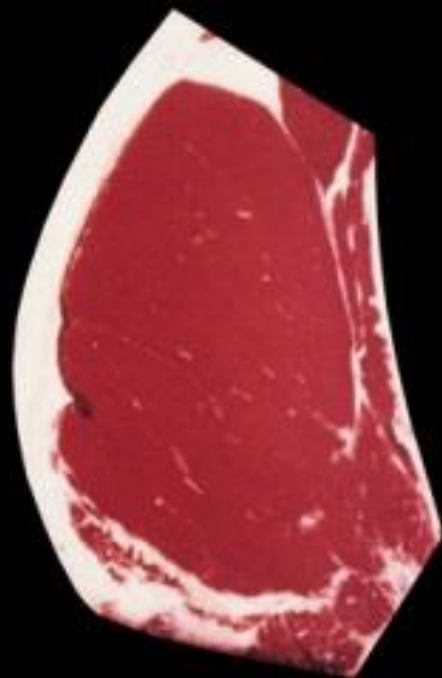
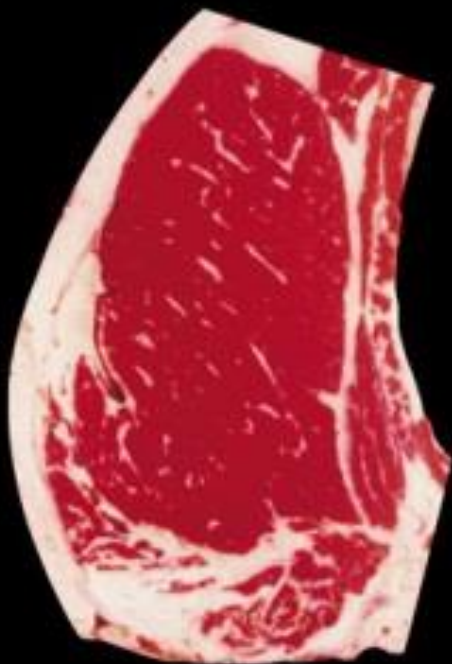
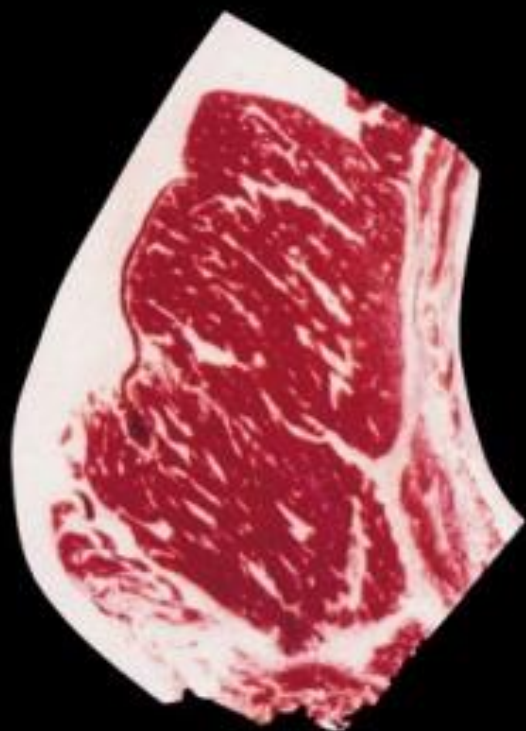
A 1200 pound steer yields 500 pounds of retail cuts from a 750 pound carcass.

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



American Angus Association

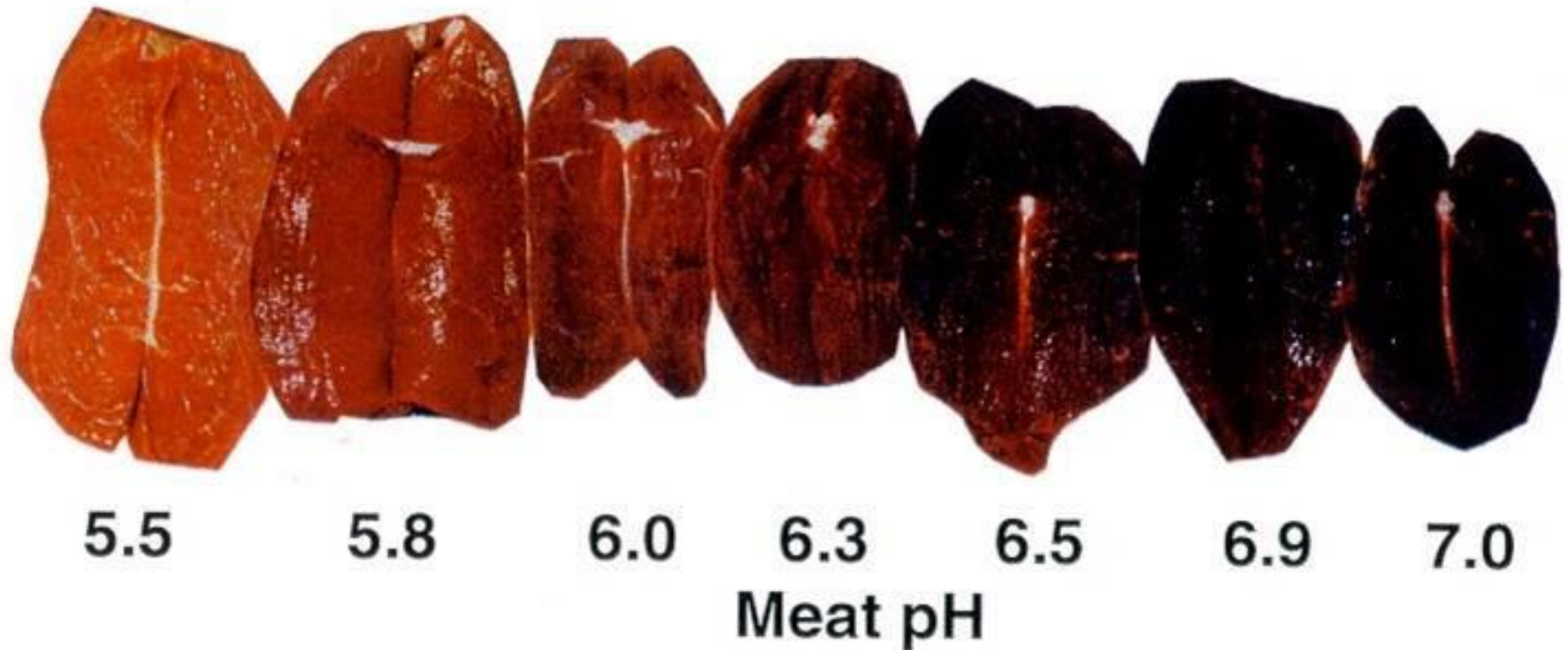
3201 Frederick Ave., St. Joseph, MO 64506
816-383-5100 • www.angus.org



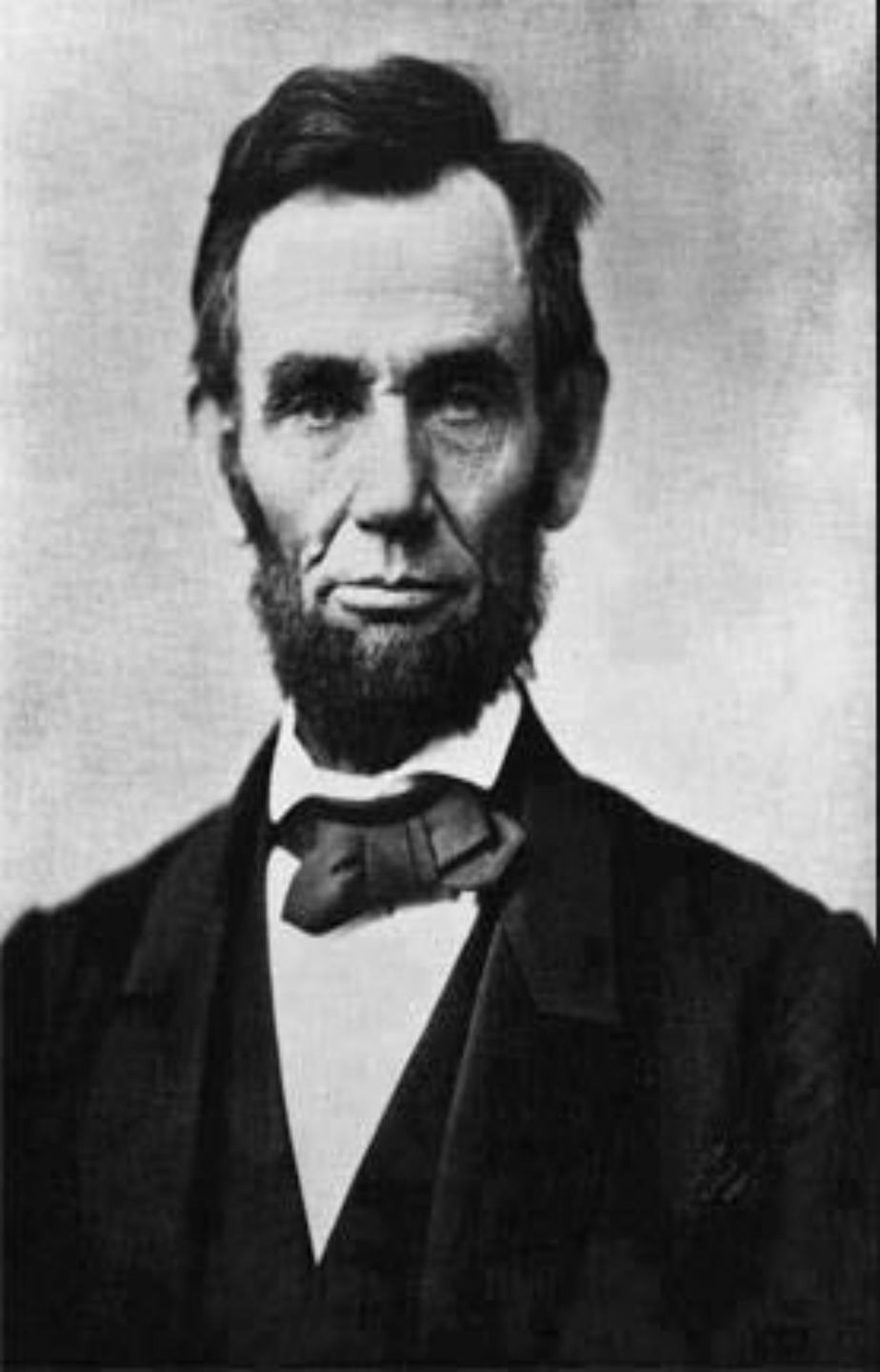


BEEF:

Example of how meat colour is affected by ultimate 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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**EVERY DAY, THOUSANDS
OF INNOCENT PLANTS
ARE KILLED BY VEGETARIANS.**

HELP END THE VIOLENCE.

EAT BACON.