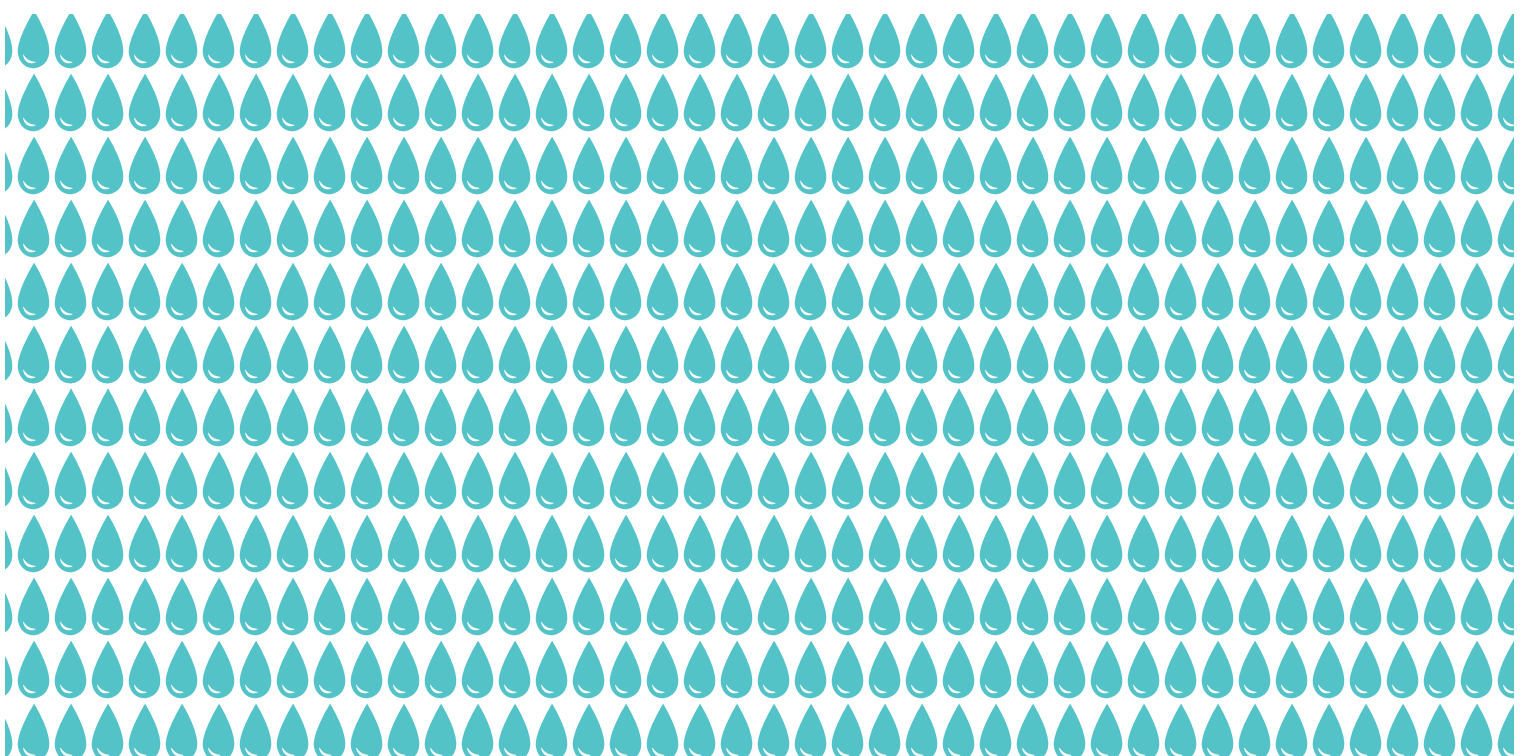


Don't Have a Cow, But We Have a Beef With Beef

Water consumed over a
cows lifetime, before
slaughter(18 months)

 = 5 gallons



Info on each
step of burger
process

Info on each
step of burger
process

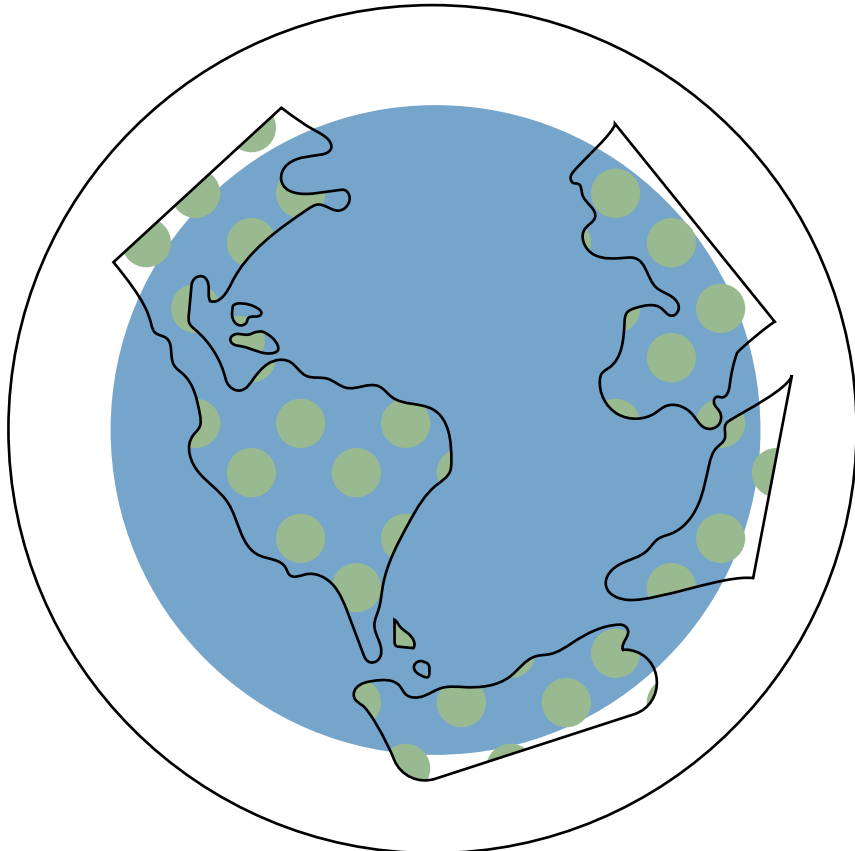
Info on each
step of burger
process

Info on each
step of burger
process

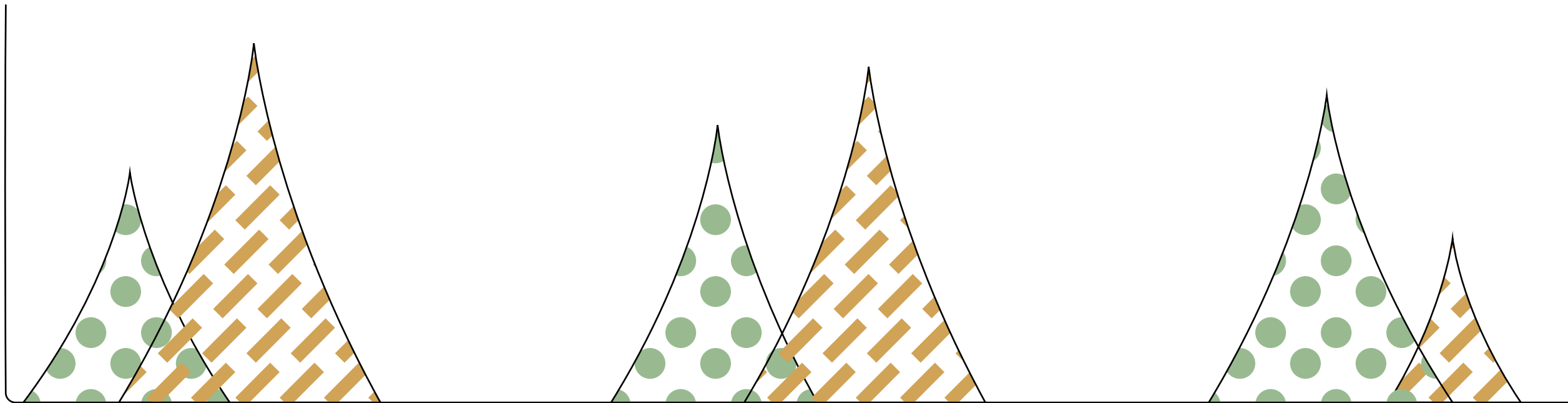
Info on each
step of burger
process

Info on each
step of burger
process

Pi chart on info about air pollution and how much is contributed by
the beef industry



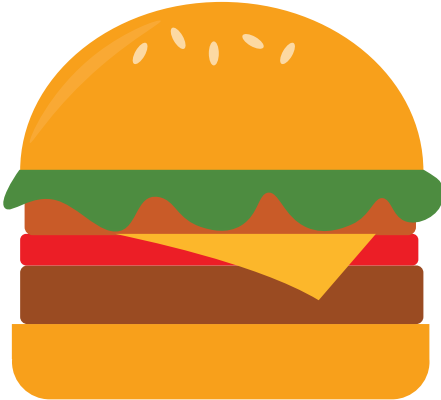
Waste



Info on each
step of burger
process

Info on each
step of burger
process

Info on each
step of burger
process



Resources:
<https://beef.unl.edu/amountwatercowsdrink>
<https://articles.extension.org/pages/39687/how-much-water-do-cows-drink-per-day>
<http://www.fao.org/docrep/004/T0279E/T0279E05.htm>

<https://www.aussieabattoirs.com/facts/age-slaughtered>
<https://www.ams.usda.gov/grades-standards/slaughter-cattle-grades-and-standards>

https://www.dpi.nsw.gov.au/__data/assets/pdf_file/0009/96273/Water-requirements-for-sheep-and-cattle.pdf

Info:
Water requirements for beef cattle depend on weight, stage of production such as lactation, and temperature. As you increase weight, the amount of water needed also increases. The same holds true for temperature; as temperatures increase, so does water intake. Also, if the animal is lactating, water requirements increase. Here are some guidelines: Assuming 70 degree temperature, 1,100 pound cow, non-lactating = 9 gallons per day. Assuming 70 degree temperature, 1,100 pound cow, lactating = 20 gallons per day. Reference: NRC, Nutrient Requirement of Beef Cattle, seventh Revised Edition, Update 2000

Standard. Slaughter steers, heifers, and cows 30 to 42 months of age possessing the minimum qualifications for Standard have a fat covering primarily over the back, loin, and ribs which tends to be very thin. Cattle under 30 months of age have a very thin covering of fat which is largely restricted to the back, loin, and upper ribs.

a. Cattle qualifying for the minimum of this grade vary relatively little in their degree of fatness. Therefore, the range in cutability among cattle that qualify for this grade is somewhat less than in the higher grades.

Commercial. The Commercial grade is limited to steers, heifers, and cows over approximately 42 months of age. Slaughter cattle possessing the minimum qualifications for Commercial and which slightly exceed the minimum maturity for the Commercial grade have a slightly thick fat covering over the back, ribs, loin, and rump and the muscling is moderately firm. Very mature cattle usually have at least a moderately thick fat covering over the back, ribs, loin, and rump and considerable patchiness frequently is evident about the tail-head. The brisket, flanks, and cod or udder appear to be moderately full and the muscling is firm.

a. Cattle qualifying for the minimum of the Commercial grade will differ considerably in cutability because of widely varying combinations of muscling and degree of fatness.

Beef” cattle 18 months 15-20 years