

# Don't Have a Cow,

## But We Have a Beef With Beef

The average American consumes about three hamburgers per week, but before chowing down, have you ever stopped to think about how that burger got to your plate? Here, we take a deep dive into hamburgers and just how much waste they produce.

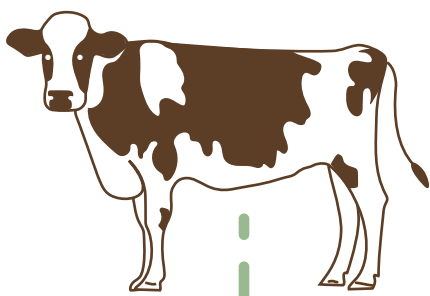


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After birth, a calf spends six months nursing with it's mother.

At six months, the calf is separated from it's mother.

Water Consumed by a Cow in its Lifetime, Before Slaughter

 = 10 gallons

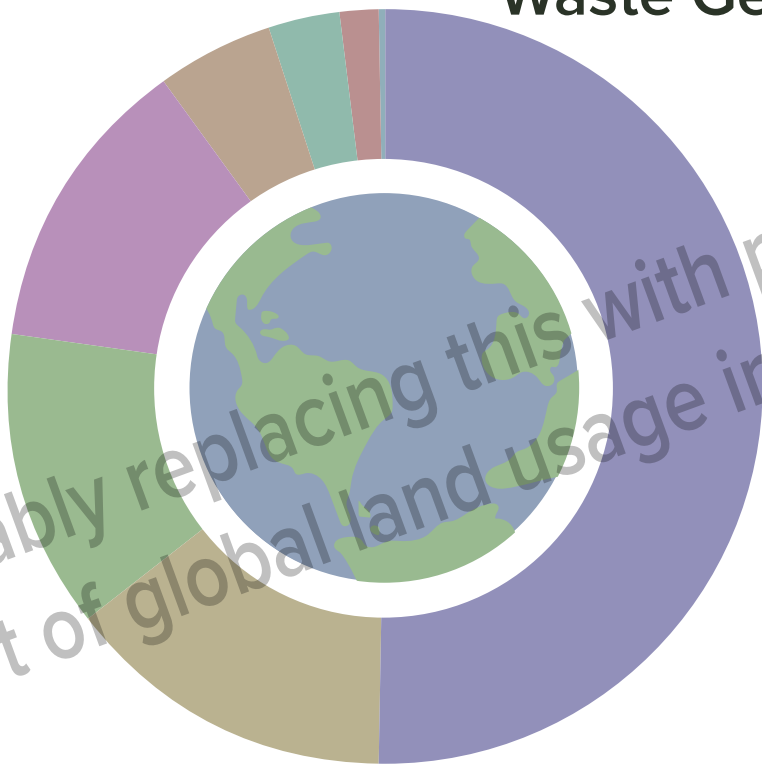
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Now alone, the cow starts to drink water, graze on grass, and is fed a feed of corn and other grains.

Cow leaves farm or ranch where they were born and sold at livestock auction markets to stockers.

Scatter point graph on how the price of meat has changed over the past 50 years

Waste Generated by Cow Body During Slaughter

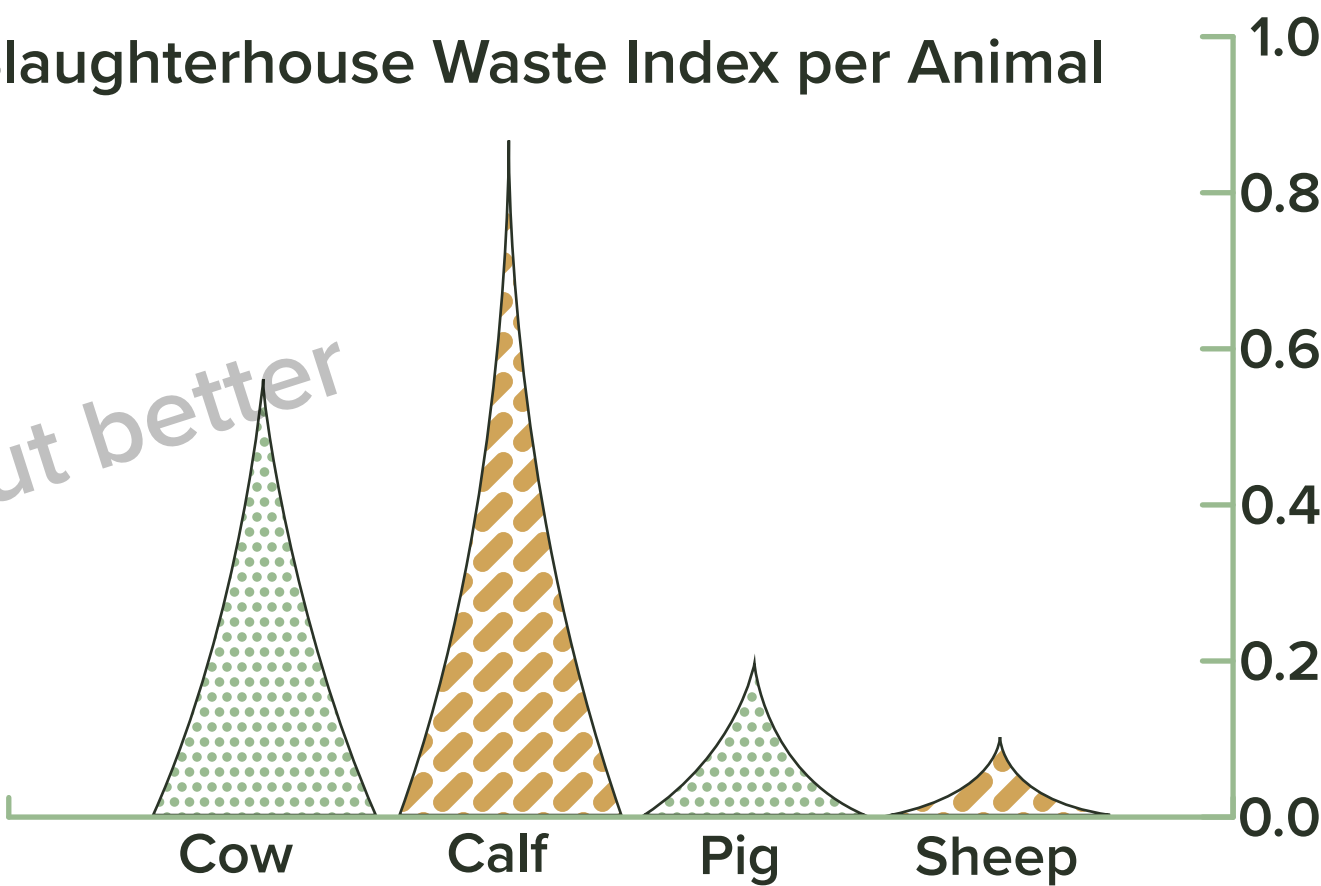


- Hide or Skin
- Visceral
- Organs
- Blood
- Whole Carcass
- Brain
- Tail
- Feet
- Fatty Tissue

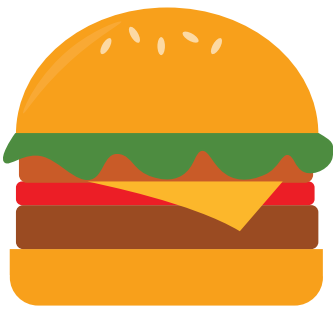
Cattle spend time at stocker farms where they graze on a variety of pastures.

Cattle spend 4-6 months at a feedyard.

Slaughterhouse Waste Index per Animal



Cattle are sent to processing facility to be slaughtered and processed, then distributed to supermarket retailers and restaurants.



### Meat Alternatives

Black Bean

Protein, Waste, Etc.

Wild Rice

Protein, Waste, Etc.

Chickpea

Protein, Waste, Etc.

### Resources:

beef.unl.edu/amountwatercowsdrink  
articles.extension.org/pages/39687/how-much-water-do-cows-drink-per-day  
fao.org/docrep/004/T0279E/T0279E05.htm  
aussieabattoirs.com/facts/age-slaughtered  
ams.usda.gov/grades-standards/slaughter-cattle-grades-and-standards  
beef.org/beef-lifecycle/index.html  
dpi.nsw.gov.au/\_\_data/assets/pdf\_file/0009/96273/Water-requirements-for-sheep-and-cattle.pdf  
ncbi.nlm.nih.gov/pmc/articles/PMC3614052/  
pbs.org/newshour/science/the-hidden-costs-of-hamburgers

Resources:  
<https://beef.unl.edu/amountwatercowsdrink>  
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<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.beef.org/beef-lifecycle/index.html>

[https://www.dpi.nsw.gov.au/\\_\\_data/assets/pdf\\_file/0009/96273/Water-requirements-for-sheep-and-cattle.pdf](https://www.dpi.nsw.gov.au/__data/assets/pdf_file/0009/96273/Water-requirements-for-sheep-and-cattle.pdf)

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3614052/>  
<https://www.pbs.org/newshour/science/the-hidden-costs-of-hamburgers>

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

Consumes 4927.509 gallons in 18 months ,  
if 1 drop = 10 gal, that’s 492.7509 drops

Animal Byproduct Waste



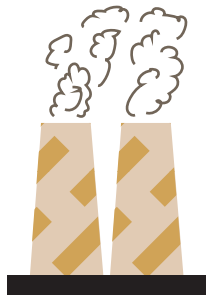
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