



TEXAS CATTLE FEEDERS ASSOCIATION

NEWSLETTER

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NCBA Comments on FDA Manure Use Risk Assessment

NCBA along with eight other national food and agriculture groups submitted comments to the U.S. Food & Drug Administration (FDA) on its proposal to conduct a risk assessment of foodborne illnesses associated with pathogens that can be found in manure from animals that can then be applied as a fertilizer option to grow certain types of produce. The comments suggested seeking stakeholder information by including representatives from animal agriculture in the FDA's summit meeting next year and expressed to FDA concerns of this rule's potential negative impact on animal agriculture.

To view the comments, visit <http://tinyurl.com/FDA-7-29-16>.

Food Safety Survey Ranks Consumer Concerns

A recent survey of over 1,000 U.S. adults (18 to 80 years old), conducted by Greenwald & Associates and commissioned by the International Food Information Council Foundation, found that consumers are notably more concerned with foodborne illness than other factors such as pesticide residues, chemicals, biotechnology and antibiotics. When consumers were asked to rank their top food safety concerns from a list, 29 percent ranked foodborne illness as their greatest concern, 15 percent chose carcinogens, 14 percent chose pesticide residues, 12 percent chose chemicals in food, 11 percent chose food additives, 8 percent chose biotechnology/GMOs, 7 percent chose antibiotic use in animals and 5 percent chose food allergens.

When asked if they had changed any habits based on information they had seen about food additives, ingredients, chemicals, carcinogens, etc. in food, 40 percent of consumers indicated that they had made changes to their diets based on this type of information. Consumers were also asked to identify where they look to obtain such information. The top five selected options were health websites, news channels/websites, government agency materials/websites, friends/family and natural health websites.

To view the survey's findings, visit <http://tinyurl.com/SurveyFoodSafety>.

University of Minnesota Launches Antimicrobial Stewardship Project

The University of Minnesota's Center for Infectious Disease Research & Policy has launched a new program called the Antimicrobial Stewardship Project (ASP) to tackle the issue of antimicrobial resistance. The ASP will provide free, reputable information and educational resources related to antimicrobial stewardship practice, research and policy through its website.

To view the ASP website, visit www.cidrap.umn.edu/asp.

National Beef Expands Dodge City Facility

National Beef Packing Co. LLC has announced that it will be increasing its boxed beef handling and shipping capabilities at its Dodge City, Kan., location. The project, expected to cost more than \$30 million, will include the addition of new box carousels, palletizers and cranes and will increase material handling and box storage space at the facility. The expansion is scheduled to be completed by December 2017.

To read the full news release from National Beef, visit <http://tinyurl.com/NationalBeef-7-29-16>.

Bacon Alternative Made from Beef

Schmacon, a recently developed bacon alternative, is made from the underbelly of cattle. The product was developed at Schmaltz Deli by Howard Bender, who says Schmacon has half the calories and fat of pork bacon. The meat is also cured without using nitrites, which helps to lower the sodium content.

"It is a new way for us to utilize more of the total carcass," says Mark Gwin, Certified Angus Beef product integration manager. "What we're trying to do is value-add those lower priced parts of the carcass."

Schmacon can be purchased online and is also available in major cities throughout the Midwest and Texas at Fresh Thyme Farmers Market, Dierberg's and Central Market.

To learn more, visit <http://tinyurl.com/Schmacon-7-29-16>.

New Mexico Names New State Veterinarian

Ralph Zimmerman, DVM, was named the new state veterinarian of New Mexico this week by the New Mexico Livestock Board. Zimmerman graduated at the top of his class at the Ross University School of Veterinary Medicine and most recently served as the head veterinarian of the Albuquerque Biopark Zoo.

"In addition to his scientific background and expertise in both regulatory medicine and private practice, Dr. Zimmerman brings extensive experience in personnel management and public relations to this key position in the State of New Mexico," said Bill Bunce, executive director of the New Mexico Livestock Board.

Zimmerman will begin his new role on Aug. 15. To learn more, visit <http://tinyurl.com/NMStateVet>.

Beef Magazine Ranks Top 10 Issues Facing Beef Producers

Beef Magazine posted a blog addressing what its editors consider to be the top 10 greatest issues currently facing U.S. beef producers. The top identified issues in no particular order are herd expansion issues, cyclically lower prices, input volatility, economic volatility, animal health, consumer/retailer perceptions, political uncertainty, Veterinary Feed Directive, continued consolidation and the possible La Niña.

To read the details on these issues, visit <http://tinyurl.com/BeefTop10>.

Eggland's Best Announces Cage-Free Goal

Eggland's Best egg company has announced that it plans to transition to 100% cage-free eggs by 2025. The brand already has the largest cage-free segment in the U.S. The company says it will not compromise food safety or animal welfare in working toward this goal and that it is working closely with its suppliers and customers throughout the transition to ensure the maintenance of taste, nutrition and freshness.

To learn more, visit <http://tinyurl.com/EgglandsBest-7-29-16>.

Texas A&M Beef Cattle Short Course

The 2016 Texas A&M Beef Cattle Short Course (BCSC) is scheduled for Aug. 1-3 on the Texas A&M University campus in College Station.

Topics to be discussed include animal health, nutrition, reproduction, breeding, genetics, selection, research, marketing and handling. Management sessions will cover business, forage, range and purebred cattle. Topics such as landowner issues and fence building will be featured at this BCSC. Sessions are designed for everyone, from the newest member of the industry to the most seasoned producer. A number of pesticide CEUs, veterinarian CECs and BQA credits are available to attendees.

Onsite registration is \$220 per person and includes educational materials, trade show admittance, admission to the prime rib dinner, lunches, breakfasts and daily refreshments.

To learn more, visit <http://beefcattleshortcourse.com>.

W.D. Farr Scholarship Accepting Applications

The National Cattlemen's Foundation is accepting applications for the W.D. Farr Scholarships for the 2016-17 school year. The scholarship was established by the National Cattlemen's Foundation to honor the successful career of the late W.D. Farr. Two annual \$12,000 grants will be awarded to outstanding graduate students that demonstrate superior achievement in academics and leadership and will allow the students to further their study in fields that benefit the cattle and beef industry.

Applications are due Aug. 31. To learn more or to apply, visit <http://tinyurl.com/2016-WDFarr>.

2016 World Steak Challenge

The 2016 World Steak Challenge contest is set up to provide a quick and easy way for countries and steak producers to benchmark their steak production on the world stage. The contest seeks to find the world's best beef steak producers. It celebrates beef as part of a healthy, balanced diet and works to highlight the producers who raise beef. The contest is open to beef producers, processors, wholesalers and others involved in the beef supply chain. This is the second year for the contest. Last year's grand prize winner was from Australia, but four U.S. entries placed at either the gold or silver levels.

Submissions are due by Sept. 2 with a video announcement of the winners on Sept. 22. To learn more about the contest, visit www.worldsteakchallenge.com/.

Make-A-Wish Delicious Wishes Burger Bash

The North Texas chapter of the Make-A-Wish Foundation is hosting its inaugural Delicious Wishes Burger Bash on Friday, Oct. 21, at Cornerstone Ranch Event Center in Bushland. They hope to raise \$50,000 to help grant wishes of children in the Amarillo and Panhandle area. They are currently recruiting restaurants and cooking teams to donate delicious burger tastings for 300 people, along with an auction item.

If you are interested in participating in or sponsoring this event, please contact Alba Austin at aaustin@ntx.wish.org or (806) 358-9943. For an event flyer, visit <http://tinyurl.com/Burger-Bash-2016>.

Sponsor Spotlight

TCFA is proud to recognize its top sponsors whose efforts help deliver top-notch service.

This week's spotlight shines on



Boehringer Ingelheim

Boehringer Ingelheim Vetmedica, Inc. is the U.S. animal health division of Boehringer Ingelheim Corporation, a family-owned company founded in 1885 in Ingelheim, Germany. Dedicated to improving the lives and well-being of animals, Boehringer Ingelheim Vetmedica, Inc. continues to invest in research to develop optimal solutions for the unique needs of today's livestock producers.

For more information, contact your local Boehringer Ingelheim Vetmedica cattle representative or visit <http://www.bi-vetmedica.com/>.

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