Beef - It's What's for Dinner (and much more!)

Cattle are raised primarily for meat and milk. These are considered principal products. The average beef animal weighs 1200 pounds and provides approximately 520 pounds of beef. Many other by-products come from cattle. These by-products are considered secondary products. Here’s a list of some of the things we use nearly everyday.

**Principal Products:**

**Meats:**
- steaks
- roast
- ground beef
- liver
- corned beef
- pastrami

**Organs:**
- livers
- hearts
- tongues
- kidneys

**Secondary Products:**

**Edible:**

Gelatin from bones used in:
- jello
- yogurt
- jelly
- marshmallows
- gummy candies
- soft-shell medicine capsules
- mayonnaise

Plasma protein from blood used in:
- cake mixes
- deep-fry batters
- pasta
- imitation seafood

Fatty acid-base from fats used in:
- chewing gum
- oleo margarine
- oleo shortening

**Inedible:**

Intestines used in:
- tennis racquet strings
- instrument strings

Fats and fatty acids used in:
- cosmetics
- detergent
- cellophane
- floor wax
- deodorants
- pet foods
- livestock feeds
- candles
- insecticides
- crayons
- soap
- shaving cream
- perfumes
- brake fluid
- antifreeze

Gelatin made from bones used in:
- photographic film
- film binder
- crispness for bank notes
- paper and cardboard glues
- emery boards
- glues
- hemostatic sponges
- biological adhesives
- adhesive bandages
- high gloss for magazines

Blood factors used for:
- Treatment of hemophilia

Research uses including:
- bioactive peptides
- immuno-chemicals
- tissue culture medium

Organs:
- pancreas—insulin for diabetics
- adrenal glands—epinephrin (adrenalin) to treat allergic shock, allergies
- pituitary glands—ACTH (adrenocorticotropic hormone) to treat allergic diseases

**For additional agricultural resources visit www.agclassroom.org/ut**