

Florida Beef Excellence

Institute

sponsored by the

Florida Beef Council (FBC)



The University of Florida Department of Animal Sciences and the Florida Beef Council invites cow-calf producers to attend this event at the UF Animal Sciences Building and Meat Laboratory to develop a greater understanding of the steps of the beef production chain which largely occur outside the southeastern U.S.

Presentations will include the state of the beef industry, food safety protocols from farm to fork, and practices that influence endpoint value.

Gain hands-on perspective from live finished cattle evaluation, observing the slaughter process, carcass grading and fabrication, and valuation of beef.

Registration- Contact Rebecca Matta at (352)-392-1916 or rmatta@ufl.edu by **September 27, 2013**.

A \$50.00 check per attendee made to the **University of Florida** should be mailed to:

University of Florida
Department of Animal Sciences
Beef Excellence Institute
PO Box 110910
Gainesville, FL 32611



October 14, 2013 – Day 1- Held in Animal Science Rm 102

9:30am Food Safety from Farm to Fork
11:00am Fed Cattle Evaluation
12:30pm Lunch
1:30pm Beef Cattle Harvest- Meat Laboratory
2:00pm State of the Industry
Genetic Selection Tools
3:30pm Break
4:00pm Managing Feeder Calves for Beef Cattle Quality
Factors that Impact Marbling and Tenderness
6:30pm Dinner

October 15, 2013 – Day 2- Held in Animal Science Rm 156

7:00am Hands on Beef Carcass Quality and Yield
Grading
9:00am Hands on Carcass Fabrication
12:00pm Lunch- Rm 102
1:00pm Pricing Grids and Branded Programs
Assessment of Carcass Merit Economic
Analysis
5:00pm Adjourn

