



Beef By- Products

- By-Products are an incidental or secondary product
- We use beef by-products everyday whether we know it or not
- There are 3 different categories of beef by-products
 - Edible
 - Inedible
 - Medicinal

Fun Fact!

We use 100% of the cow and nothing goes to waste.



Edible By-Products

- Edible by-products consist of:
 - Variety meat
 - Liver, Kidneys, tongue
 - High in nutritional value
 - These cuts are found in gourmet dishes
 - Gelatin comes from bones
 - Gummy worms, marshmallows, and jello
 - Fatty Acids from Fats
 - Chewing gum, oleo, and margarine

Fun Fact!

Oleo and margarine are used to bake cookies, and cakes.



Inedible By-Products

- We use inedible by-products daily without realizing it
 - From the horns and hooves
 - We get piano keys, and pet chews
 - From the hair
 - We get Artists' paintbrushes, and felt for weather stripping
 - From the hide
 - We get leather that is used to make upholstery, luggage, clothing, gloves, wallets, purses, boots and shoes, basketballs, baseballs, baseball mitts, etc.
 - The Intestines are used to make tennis racquet strings, and instrument strings
 - Fats and Fatty Acids are used in
 - cosmetics, soaps, deodorants, pet foods, candles, crayons, shaving cream, etc.
 - Gelatin from bones
 - Glue, emery boards, and adhesive bandages

Fun Fact!

1 cow hide makes 12 basketballs, or 144 baseballs, or 20 footballs, or 18 volleyballs, or 18 soccer balls, or 12 baseball gloves.



Medicinal By-Product

- Cattle also provide by-products that are used in medicines
 - Pancreas
 - Insulin- for treating diabetes and high blood sugar
 - Chymotrypsin- promotes healing of burns and wounds
 - Pancreatin- aids in digestion
 - Glucagon- treats hypoglycemia or low blood sugar
 - Liver
 - Heparin- anti-coagulant
 - liver extract- treatment of anemia
 - Vitamin B-12- prevention of B-Complex deficiencies

Fun Fact!

It takes 26 pancreases to provide enough insulin to keep one diabetic person alive for a year.



Medicinal By-Product

- Bone
 - Bone marrow- Treatment of blood disorders
 - Soft cartilage- plastic surgery component
 - Bone meal- calcium and phosphorous source
- Pituitary Gland
 - Prolactin- Promotes lactation
 - Pressor hormone- Regulated blood pressure
 - ACTH- treatment of arthritis and allergies
- Blood
 - Iron- Treatment of anemia
 - Thrombin- coagulant which helps blood clot