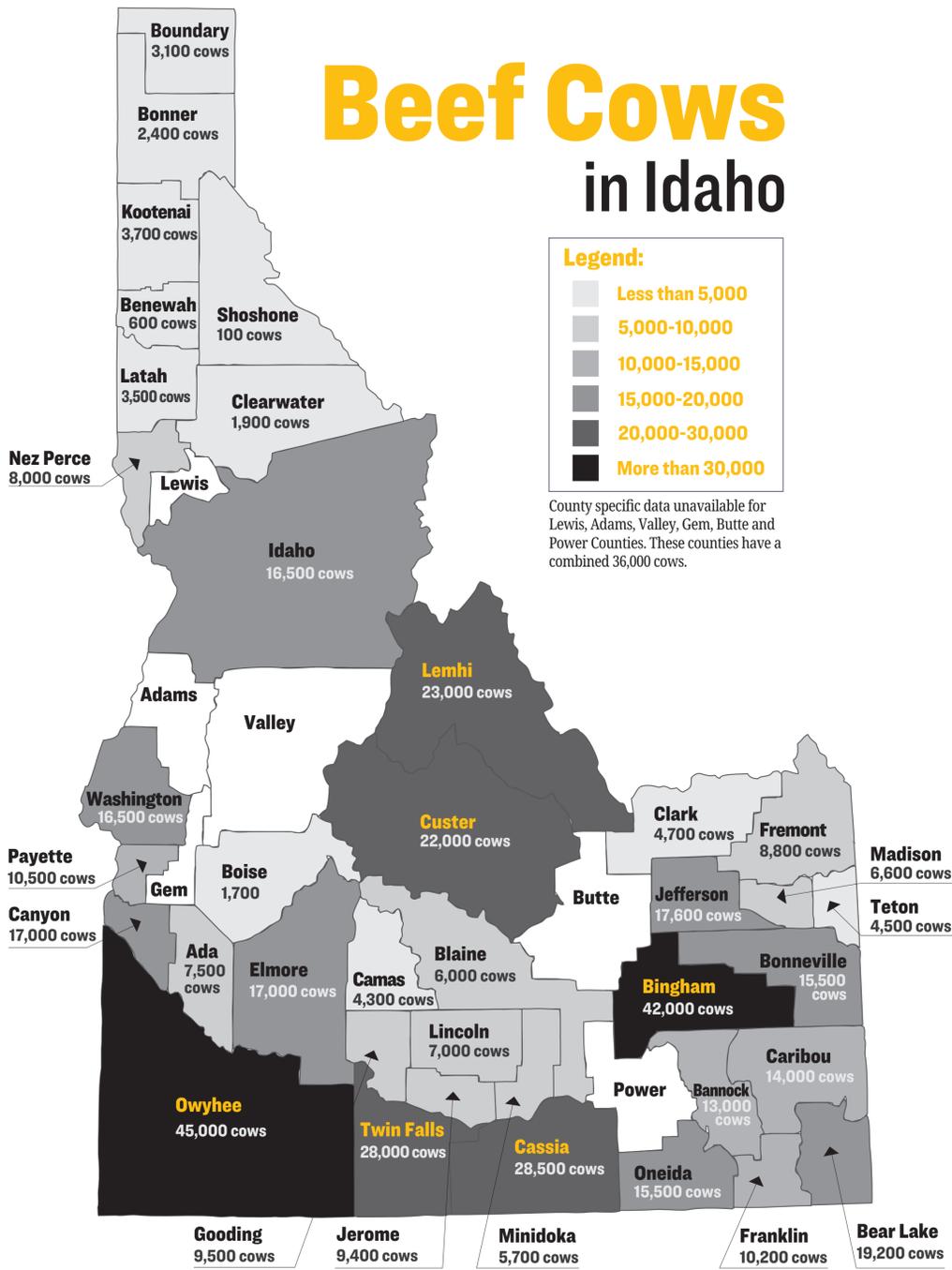


Idaho's Cattle Industry

Beef Cows in Idaho



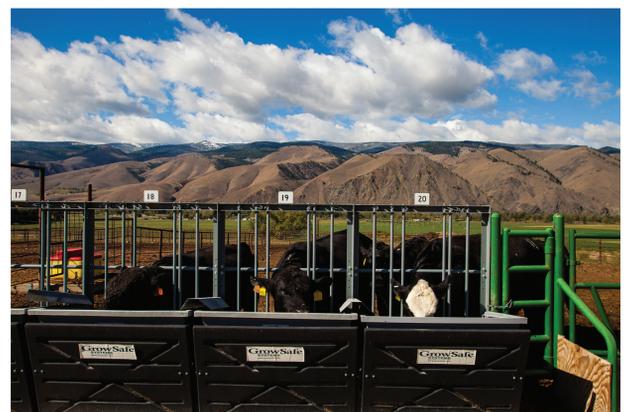
Seedstock Producers

- Provide high-quality bulls and females to the commercial cow-calf industry
- Use technologies such as artificial insemination (AI), estimated progeny differences (EPD's) and ultrasound to increase cattle quality
- Idaho is home to 3 of the top 15 seedstock operations in the U.S.



Yearling or Stocker Operators

- Once calves are old enough (6-8 months of age) they are weaned from their mothers and are moved to a stocker/backgrounding operation
- Between 6-12 months of age cattle spend this time at a stocker or backgrounding farm where they graze pastures
- Here they will gain weight gaining up to 500-600 lbs. as they convert grass and forages to lean protein



Commercial Cow-Calf Producers

- There are 7,500 cow/calf operations in Idaho, most of which are family owned
- On cattle ranches, cows are bred in the spring or fall and calves are born 283 days later
- Calves are raised by their mothers, grazing on grass pastures and range for the first 6-8 months of their life
- Usually a mother cow will have a calf and get rebred a few months later so that she will have a calf every year
- The second largest cow/calf operation in the country is based in Idaho with more than 30,000 mother cows
- Cows and calves are also vaccinated for fatal diseases on an annual basis just like humans

Feeders

- Cattle spend 4-6 months at a feedyard where they are fed a diet formulated by a nutritionist to meet their exact nutritional needs
- While at the feed yard they are checked multiple times a day by pen riders to insure they are healthy and comfortable
- Some operations also grass finish their cattle meaning they spend the rest of their lives on pasture eating grass
- Idaho has two of the top 10 feeding operations in the US

Packers

- Once cattle have reached a finished weight they are transported to a packing facility to be humanely slaughtered
- Here cattle are harvested and the cuts of meat are packaged for retail stores

Retailers

- Beef is sold in the United States in grocery stores, restaurants and other food services chains
- US beef is also exported to over 130 other countries

Consumers

- Consumers can purchase beef in grocery stores, at butcher shops and even directly from farms
- There are also many by-products that are produced from cattle that consumers may enjoy such as leather and gelatin used in many products