Beef Education Goes Chute-Side

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MARIETTA (Lancaster Co.) --- Participants got firsthand experience with cattle at the chuteside portion of Pennsylvania's Beef Quality Assurance (BQA)

All injections should be in front of the shoulder, in the area above the neck vertebrae, but below the neck ligament, which forms the "injection triangle."

program recently.

As the second facet of the Pennsylvania Beef Quality Assurance (BQA) program, the threepart presentation included chuteside, hands-on experience, a record-keeping review, and necrop-

The evening program, con-ducted at B&R Cattle Co., Marietta, focused on illustrating the effects of residues and carcass defects caused by injection site blemishes. Approximately 50 producers and 20 4-H'ers participated.

certified BQA producer must administer all injections in the neck region of the animal, re-

gardless if the injection is subcutaneously (SQ) or intramuscularly (IM) given. The neck region, said Tammy Weaver, Fort Dodge, is where the lower-cost cuts of beef are from.

Injection sites generally cause tissue damage. The meat then becomes toughened by the scar tissue caused by the lesions, even as far as several inches away from the injection site.

"Twenty-five percent of the time our consumers are telling us that their beef-eating experience is not a good one. Most of the time it's a tenderness issue," said Weaver.

Meat cuts from the neck area are usually ground into hamburger, said veterinarian Gary Wurtz, Valley, Neb.

"Even baby calves need to have that injection in the neck," he said.

Since muscle cells are not produced as a calf grows, but simply increase in size, "anything you inject in these calves' muscles causes permanent scarring" that will increase in size, Wurtz noted.



4-H'er Barbara Pfender, 13, Quarryville, had her first experience with administering a shot to a steer with the help of Paul Slayton, left, Pennsylvania Beef Council, and Ron Ranck, right, B&R Cattle Co.

Producers are advised against using the more traditional injection site of the hindquarter, which has valuable meat cuts. Additionally, the loose skin behind the animal's elbow is not an ideal site. The area is too loose for efficient absorption of the product, said Wurtz.

Properly handling vaccines is the first step to ensuring the animal receives full potential of the treatment. Weaver said that producer should ask for ice packs to transport vaccines from the point of purchase, since vaccines should be transported and stored in a closed, refrigerated container. "You want to make sure that the vaccine never reaches room temperature. If it does, it will be completely ineffective."

Weaver also advised producers to check if the vaccination has changed colors, since that may indicate an inactivation of the vaccine because of adverse environmental (temperature, sunlight) conditions.

Cleaning needles with a chemical disinfectant may also inactivate a vaccine. Sterile water or a small amount of product being used can rinse the needle. Chlorination found in tap water can be detrimental to the vaccine.

Besides vaccine care, Weaver addressed administration procedures. "Needles are cheap — buy the disposable kind," she said. Additionally, if the needle begins to bend, "don't bend it back into place, since it may break off in the animal," she said.

Later in the program, Wurtz told BQA par-

ticipants to sacrifice the animal if a needle breaks off inside of the muscle, since it may lodge in a piece of meat that is marketed to a consumer.

BQA consultant Bill McCov led a session detailing recordkeeping.

BOA-certified producers agree to keep records of feed medication and additives, and cattle health product records two years after the transfer of ownership.

Information such as the date of the sale of medication, the supplier, the product name, quantity, cost, lot number, serial number, expiration date, procedure on the animal, date given, withdrawal date, when booster will be needed, and the processor initials are examples of the information a producer should note.

Wurtz emphasized the end product as key to the BOA program. According to Wurtz the "B" in BQA, for instance, stands for not cows and calves or feedlot steers but on-the-plate beef. the "Q" stands for quality, not grades, but a wholesome product. 'A" is the assurance, the guarantee that "what you are producing is safe and unadulterated." he said. "That's where the written words, that contract that you signed, comes in."

On a calf that was given several varieties of injections in various places 10 days ago, Wurtz performed a necropsy and demonstrated to participants the tissue damage caused by injection sites.

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