Organic Beef: Analysis of Its Costs, Benefits, Local Supply and Demand

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Outline:

Background:

-What is conventional beef? -What is organic beef?

•Benefits:

-Health benefits of conventional beef -Issues with antibiotics and hormones -Additional health benefits of organic beef

•Costs:

-Production of conventional beef vs. organic beef

•Supply:

-Local supply

• Demand:

-Beef demand in U.S.

-Who buys organic

-Albany County demand for organic beef

Recommendations:

Conventional Beef:

- Found in most grocery stores
- Spend most of their life on pasture or range
- After 12-18 months put into feedlots to finish on grain
- "Natural" Beef



Organic Beef:

Follows USDA regulations

- Organic Foods Production Act 1990
 - Prohibited to use:
 - Plastic pellets for Roughage
 - Re-feed Manure
 - Feed formulas with urea
 - No use of growth hormones or promoters
 - No use of antibiotics
 - No synthetic trace elements
 - No vaccinations
 - Must keep records
 - Feed bought and fed
 - Trace animals back to farm or ranch

Organic Beef:

•Handled and Processed:

- Can not come in contact with conventional beef

USDA Organic Seal:
 Ensures it has meet all USDA Organic Standards

"Natural" does not mean organic!



Conventional Beef Health Benefits:

• Health Benefits of Conventional Beef:

• Major Source of:

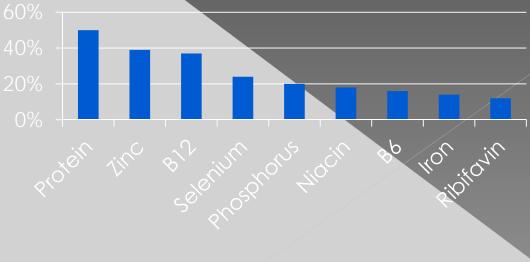
- Zinc
- Iron
- B Vitamins
- Protein
- Conjugated Linoleic Acid

• Only 1/3 of fatty acids in beef are cholesterol-raising

• Beef contains small about 40 of trans-fatty acids 20

Important Vitamins and Minerals

Important Vitamins and Minerals



Antibiotics and Hormones:

• Hormones:

- Approved by Food and Drug Administration
- Low amounts
- Improve growth
- Treat and control diseases
- Raise cattle on smaller amount of feed

Concerns with Hormones:

- Minimal risk
- Residue low compared to amount of hormones produced in human body

Antibiotics and Hormones:

• Antibiotics:

- Cattle and Human use same
- Used to treat and prevent bacterial diseases
- Enhance growth and feed efficiency
- Antibiotics given during high stress periods
- Help prevent the spread of disease to other animals and humans
- Antibiotics play major role in modern agriculture
- Concerns with Antibiotics:
 - Minimal Risk
 - "Withdrawal Period"
 - Antibiotics could potentially promote antibiotic resistant bacteria

Organic Beef Health Benefits:

- Organic Beef:
 - No additional health or safety benefits
 - Prestige of buying organic

Grassfed Beef:

- Grassfed Exclusively
- Lower in fat
- Fewer calories
- Higher in Omega-3





Study conducted by M.I. Fernandez and B.W. Woodward

Process:

•Conventional Steers:

- 24 conventional steers
- Vaccinated, Wormed, implanted, creep fed with lasalocid

•Organic Steers:

- 30 steers
- Wormed before weaning
- Both feeds had same amount of energy content and crude protein
- Steers were weighed at beginning of study and every 28 days
- After 235 days the study was terminated

Costs:

•Results:

• Most calves did not make weight, but surpasses the fat requirement

•Conventional Steers:

- Associated Costs: Feed, yardage, veterinary
- If steers got sick, treated and back on feed

• Organic Steers:

- Associated Costs: Feed, yardage, labor
- If steers got sick, calves fought disease on their own or were treated and removed from organic study

•Conclusion:

•Raising conventional calves is most efficient to reach target weight and fat content. Production of conventional calves is more cost efficient.

Local Supply:

Conventional Beef							
Name	Address	Phone	Available	Price	Weight		
Crow Creek Meat Processing	2502 Ridge Road Cheyenne Wyoming	(307) 635- 1150	Thanksgiving	\$2.45 per pound	~400 lbs (Hanging weight)		
Butcher Block	1968 Snowy Range Road Laramie Wyoming	(307) 745- 4534	Whenever (After hunting season)	\$2.25 per pound	~400 lbs (Hanging weight)		
Rainbow Meats	310 S. 17 th Street Laramie Wyoming	(307) 745- 4613	Whenever (After hunting season)	\$2.09 per pound	~400 lbs (Hanging weight)		

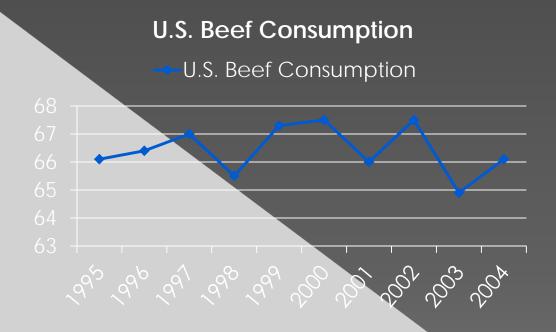
Local Supply:

Organic Beef							
Name	Address	Phone	Available	Price	Weight		
Colorado's Best Beef Company	Littleton, Colorado	(303) 449- 8632	1 st of December	\$3.40 per pound + traveling costs	~350-400 lbs (Hanging weight)		
Front Range Natural Beef	3744 W. Cleveland Ave. Wellington Colorado	(970) 568- 9008	February	\$3.45 per pound + traveling costs	~340-400lbs (Hanging weight)		
Mosher Products	P.O. Box 20549 Cheyenne Wyoming	(307) 632- 1492	October 22 (Get in early limited amount)	\$3.05 per pound + traveling costs	~400 lbs (Hanging weight)		

Local Supply:

- Conventional Beef:
 - Can also purchase at Albertsons, Safeway, and Walmart
 - Average price for side of beef: \$2.26 per pound
 - Side of beef would cost: \$905
- Organic Beef:
 - Can purchase organic ground beef and specialty cuts at Albertsons
 - Average price for side of organic beef: \$2.96 per pound
 - Side of organic beef would cost: \$1186
 - Additional transportation costs

Beef Demand in U.S.:



• Beef is largest cash receipts in U.S.

- Consumers have several options for meat products in the U.S.
- Chicken is the highest consumed meat in the U.S.

Beef Demand in U.S.:

• Fresh Beef:

- Ground Beef
- Steaks
- Stew Beef
- Beef Dishes
- Other Cuts
- Processed Beef:
 - Smoked Sausage
 - Corned Beef
 - Beef Jerky



•87% of Beef consumed is fresh

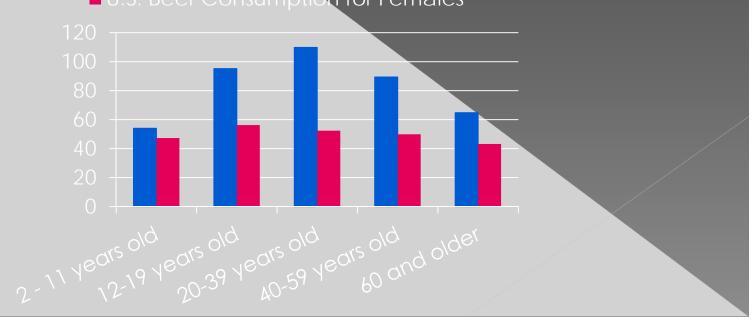
- 58 lbs of beef consumed is fresh
- Average American eats 28 lbs of ground beef each year

Beef Demand in U.S.:

•Gender and Age Comparison:

- Males eat more beef than women
- Males 20-39 years old consume the largest amount of beef each year
- Females over 60 years consume the least amount of beef each year

U.S. Beef Consumption for Males
 U.S. Beef Consumption for Females



Who Buys Organic:

•Age:

- 40-65 years old
- More aware of diet, health, agriculture and environment
- Age of head of household

• Income:

- \$70,000 per year per household

•Education:

- 80% of organic consumers have attended some college
- 51% of organic consumers have attended some graduate schooling
- Education helps to understand benefits to health and environment

•Children Present in Household:

Who Buys Organic:

•3 Reasons why people buy organic:

•Consumers believe there are extra health benefits

•Consumers believe organic products taste better

•Consumers believe they are safer

- Do not contain antibiotics
- Do not contain hormones

Albany County Demand for Organic Beef:

- Albany County Profile:
 - Albany County Population in 2005: 30,890
 - Average income in Albany County in 2005: \$28,858
 - Average household income in Albany County in 2005: \$38,517
 - In Wyoming, 21.3% of household incomes are between

\$50,000 and \$70,000

Average American spends .525% of income on beef each year

Albany County Demand for Organic Beef:

• Albany County Profile:

- Largest group of Albany County Residents: 20-34 years old

Second Largest group of Albany County Residents:
35-54 years old

- 64.9% of Households in Wyoming have children

- 89% of Albany County residents have graduated high school

- 38.5% of Albany County residents have attend some college





Albany County Demand for Organic Beef:

Organic Consumer Profile vs. Albany County Profile:

• Age:

- 8000 consumers between 40-65 years old

- 11,301 consumers between 20-39 years old, which consume largest amount of beef each year

•Income:

- Average Income: \$38,517
- University of Wyoming Employees, doctors, lawyers, entrepreneur etc who make exceptional incomes

• Education:

- Of Albany County population of 30,890, 11,893 have attended some college

Children:

- 64.9% of Household have children

Recommendations:

Organic Beef Recommendations:

Additional research:

- Health Benefits
- Residue of antibiotics and hormones

• Reduce Production Costs:

- Increase rate of gain
- Decrease days of feed
- Lower costs for consumers
- Increase producers
- Lower prices on organic feed

Recommendations:

Albany County Recommendations:

- More abundance of organic beef available
- Different organic beef cuts available
- Increase marketing for organic beef in Albany County

Questions:

