



# **Carcass Observations and Considerations for Terminal Beef x Dairy Calves**

Ty Lawrence

# Why Dairy Cross Beef?

- Holsteins
  - Packers don't want them
    - Too tall → too long
    - Excess bruising
    - Liver abscesses
      - Excess production stops
      - Excess railouts
    - Small triangular ribeyes
    - Poor muscle:bone
- Jersey
  - Feeders don't want them
    - Poor ADG
    - Worse F:G
    - Low dressed yield
    - Small carcasses
    - Negative margins



The Goal: *DILUTE THE NEGATIVE DAIRY TRAITS BY USING THE BEST BEEF SEMEN AVAILABLE*



# The GOOD



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# Age & Source Verified





09 18 20  
MSD  
8380

98597



2011  
CA TED - Y  
147  
982 000 174 018 673

# Angus Stamp\*

\*unless Charolais sired



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# Less Size-Related Carcass Bruising





# Native Hides





# Shorter-ish Carcasses





Tyson Foods 58" rule



**58" Height Rule ..... 6.3% drag rate**



The Wichita Eagle



# Better dressed yield





**Dairy**  
60.0%



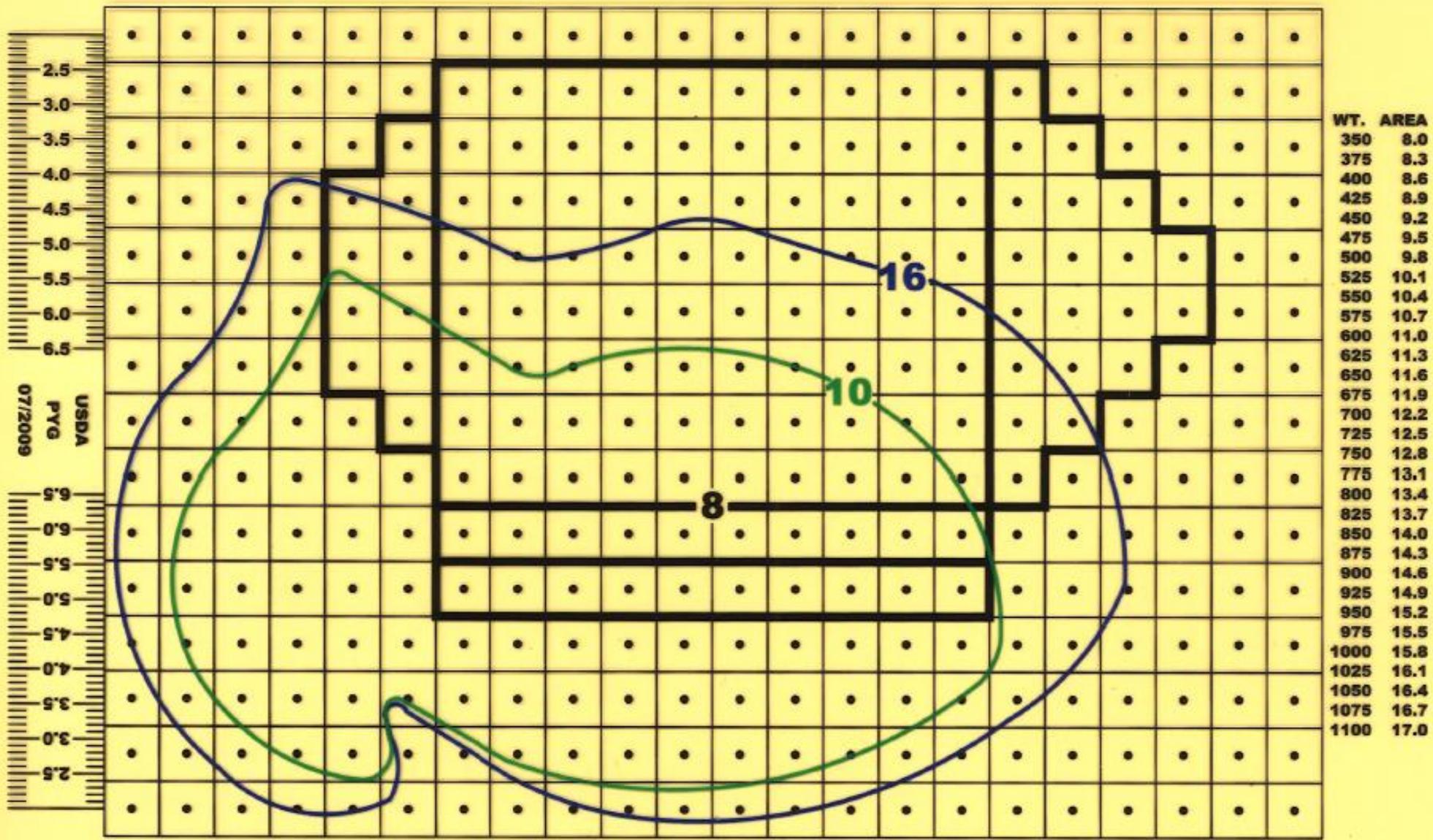
**Cross**  
62.8%



**Beef**  
65.0%

# Better muscle conformation





Dairy  
1.48:100  
13.3 in<sup>2</sup>

Cross  
1.57:100  
14.1 in<sup>2</sup>

Beef  
1.64:100  
14.8 in<sup>2</sup>

**0.5%**

# HL Ribeye Specs

HL4  
<10.0

HL3  
10.0-11.5

HL2  
11.6-12.5

HL1  
>12.5



# Better muscle:bone

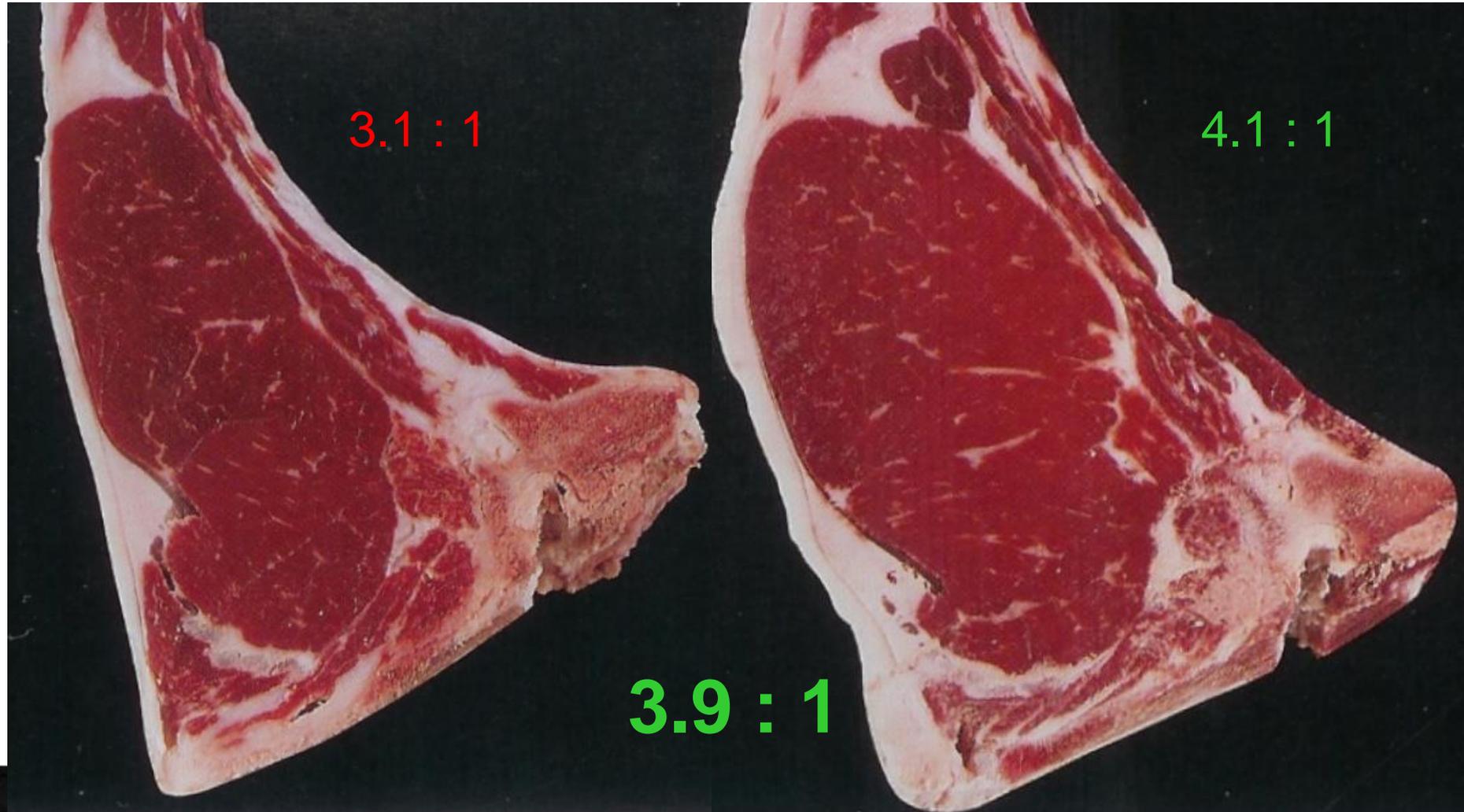


Dairy

Cross

Beef

## Muscle:Bone Ratio



# Close to par marbling & More CAB



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1/3 of PRIME  
tonnage is from  
dairy beef



Dairy crosses  
are ~80-95%  
Choice and  
better and  
~25-45% CAB

# The BAD



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# Intact testicles





# More Fabrication Fat Trim

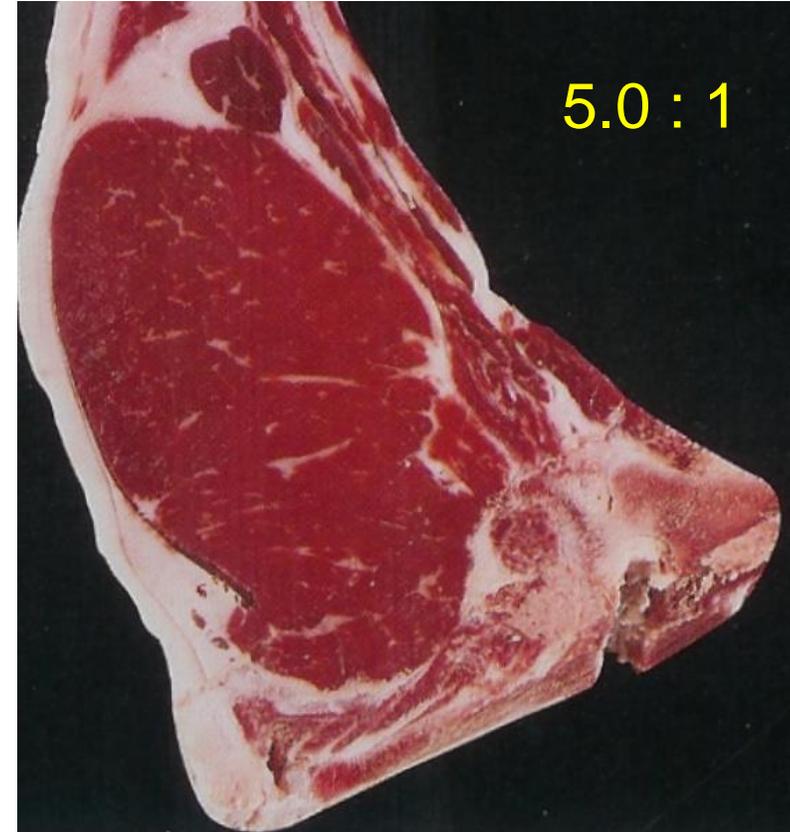
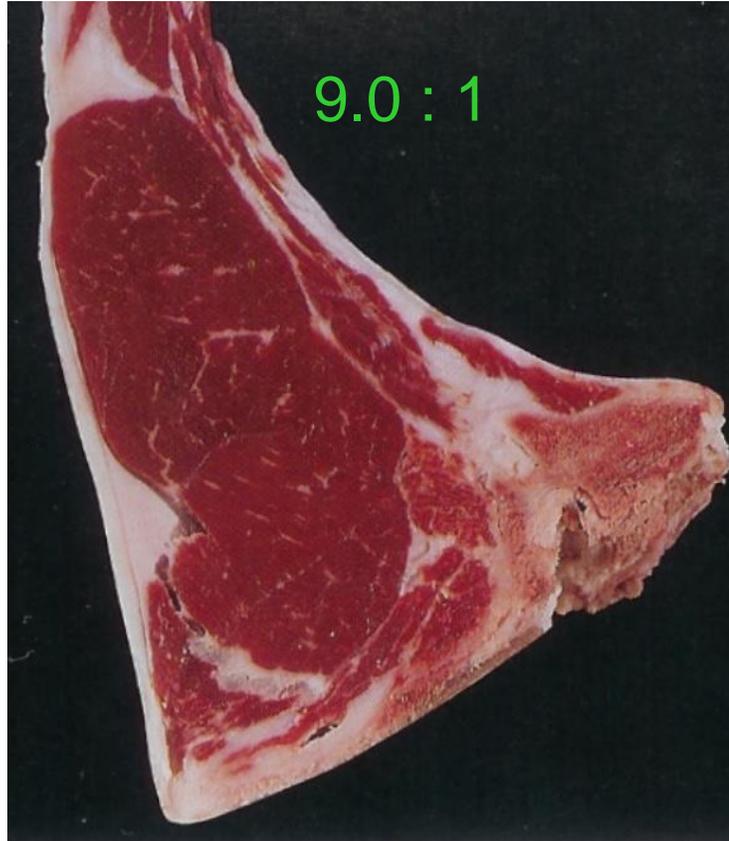


Dairy

Cross

Beef

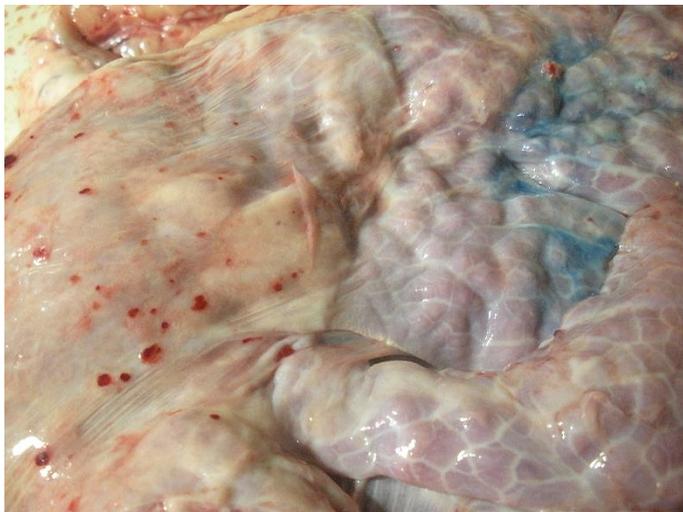
## Muscle:Trim Fat Ratio



**5.1 : 1**

# Lung health challenges



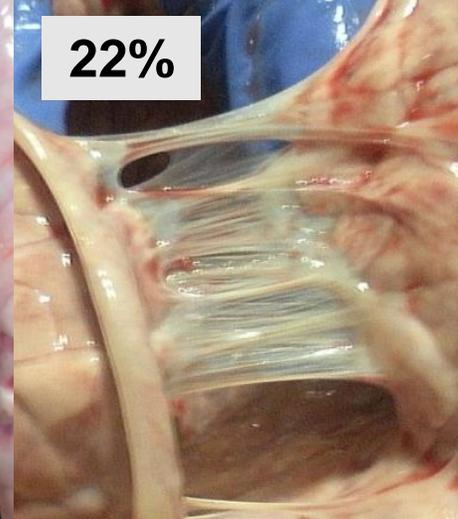


**5-15% CON  
(17%)**

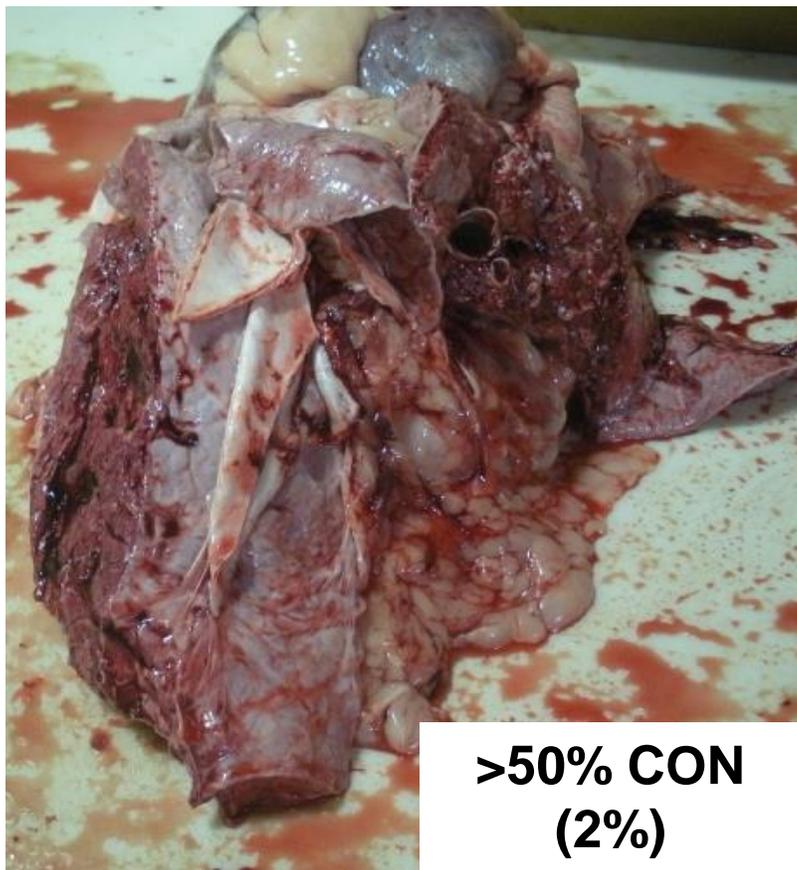
**15-50% CON  
(8%)**



**25%**



**22%**



**>50% CON  
(2%)**



**20%**

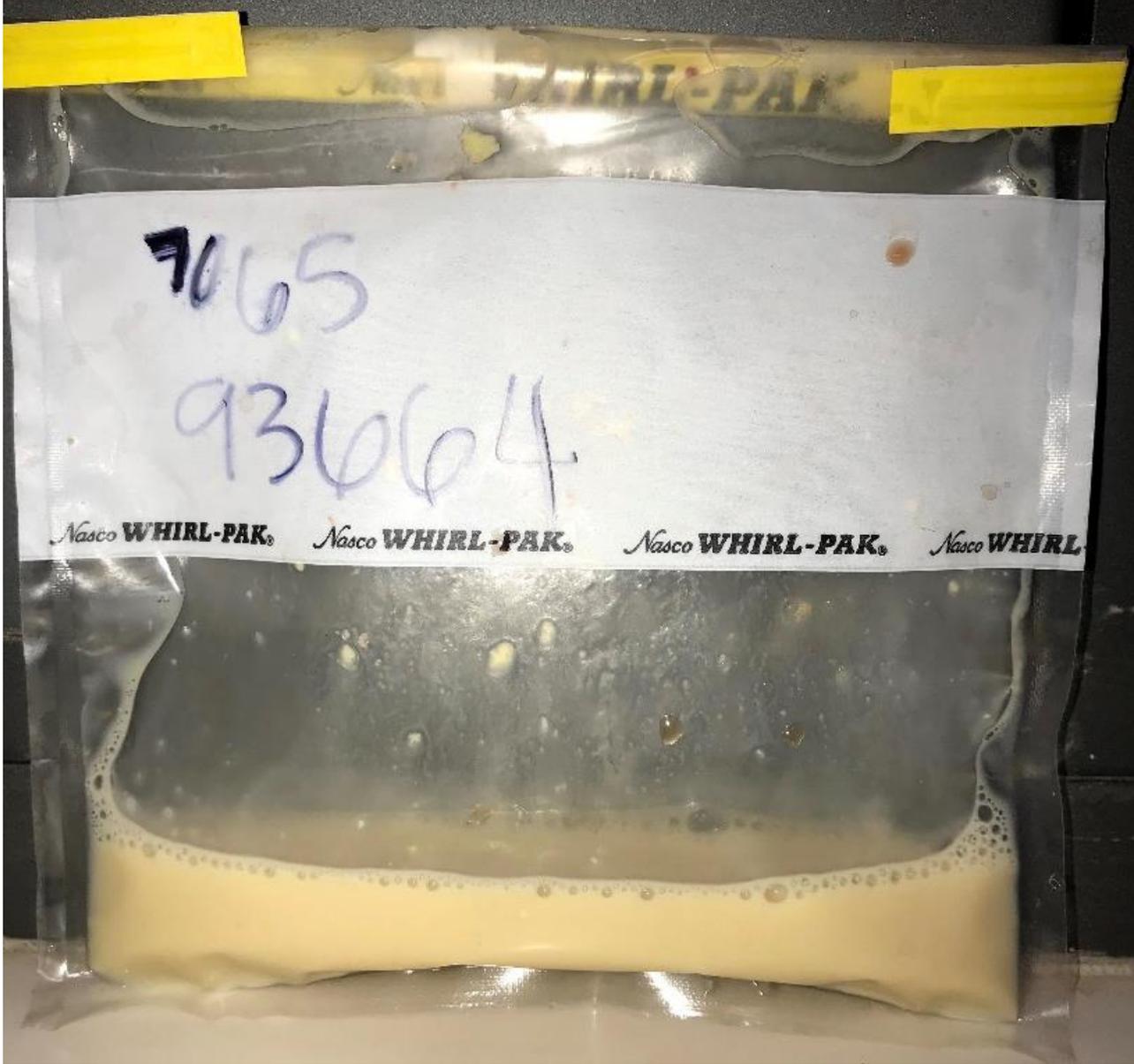
**NORMAL**



**0.8%**

# Lactating heifers





# STEER MILK

Fat = 17.26

Protein = 3.01

SCC = no read

Urea = 18

BHB = -0.15

Acetone = -0.08

Lactose = 4.04

SNF = 9.4

# The UGLY



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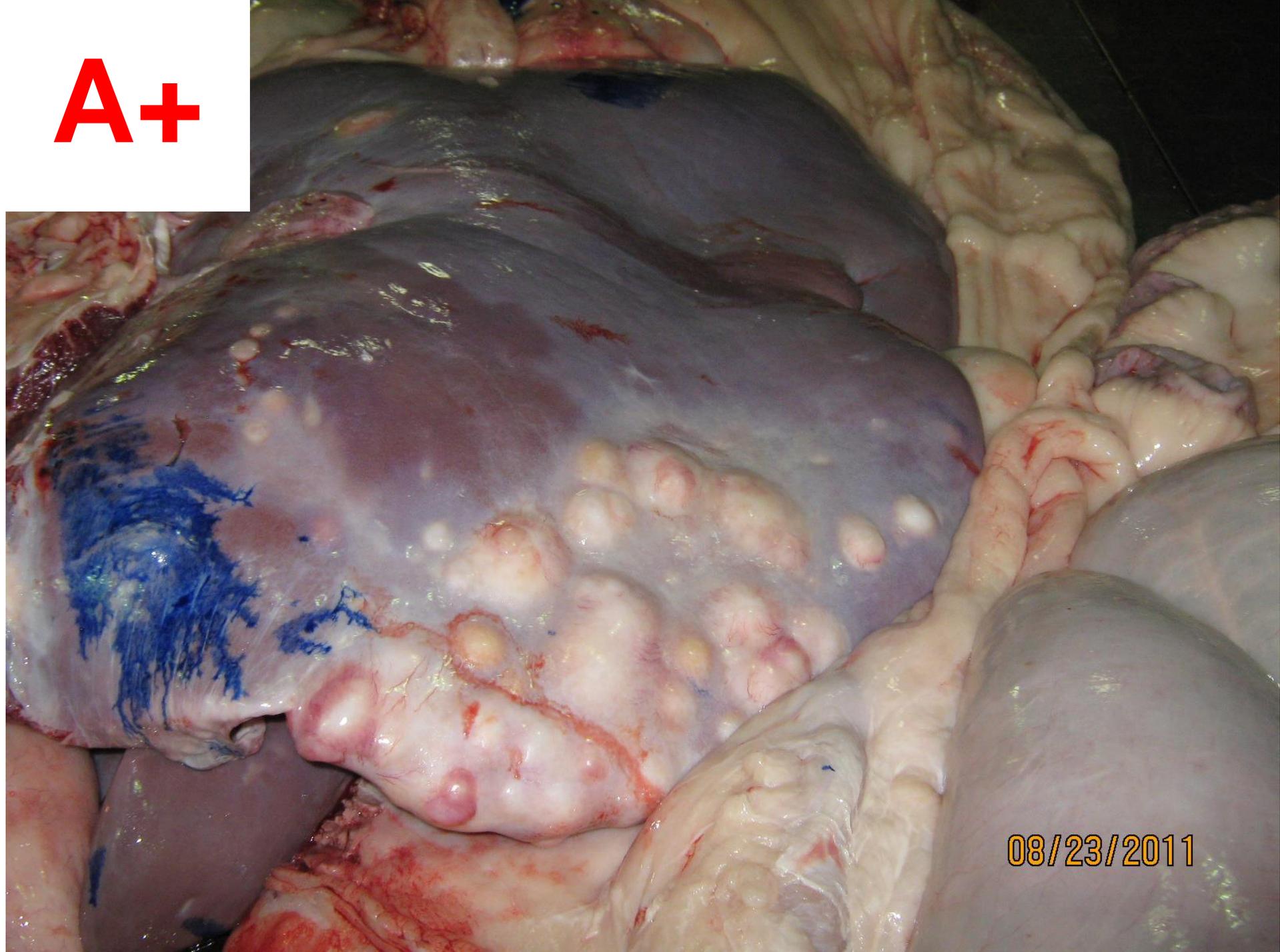
# Liver abscesses



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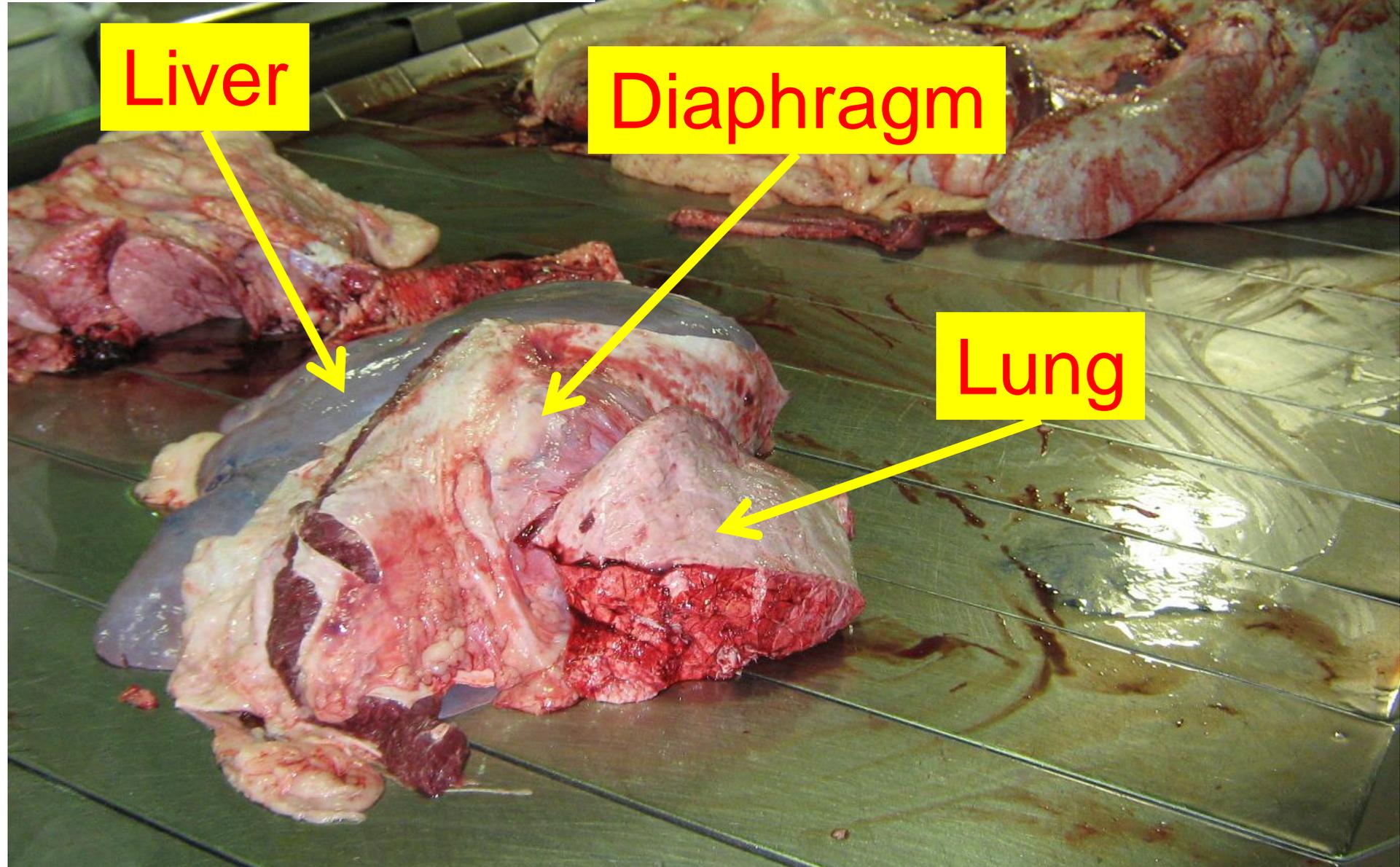
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**A+**

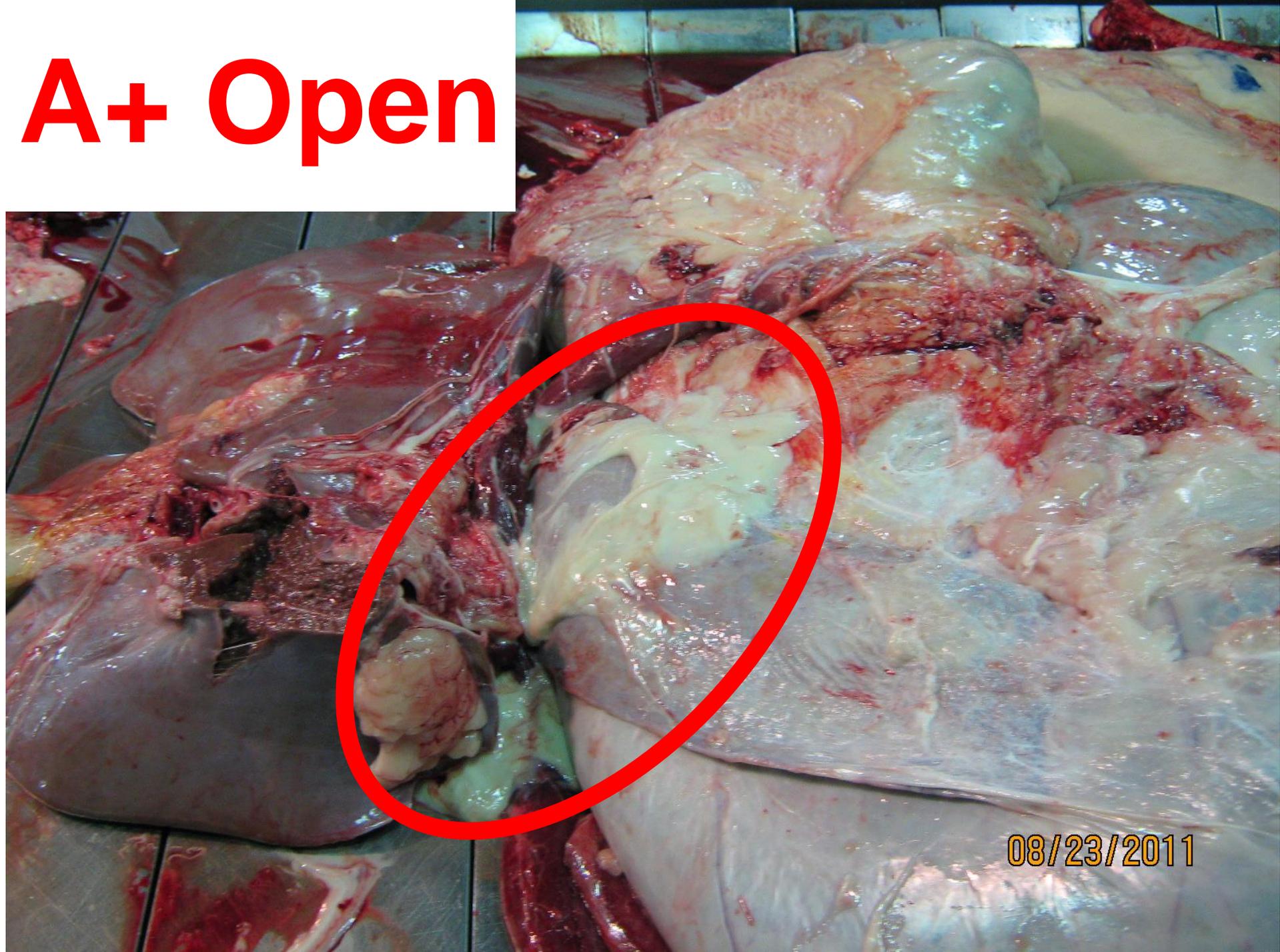


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# A+ Adhesion



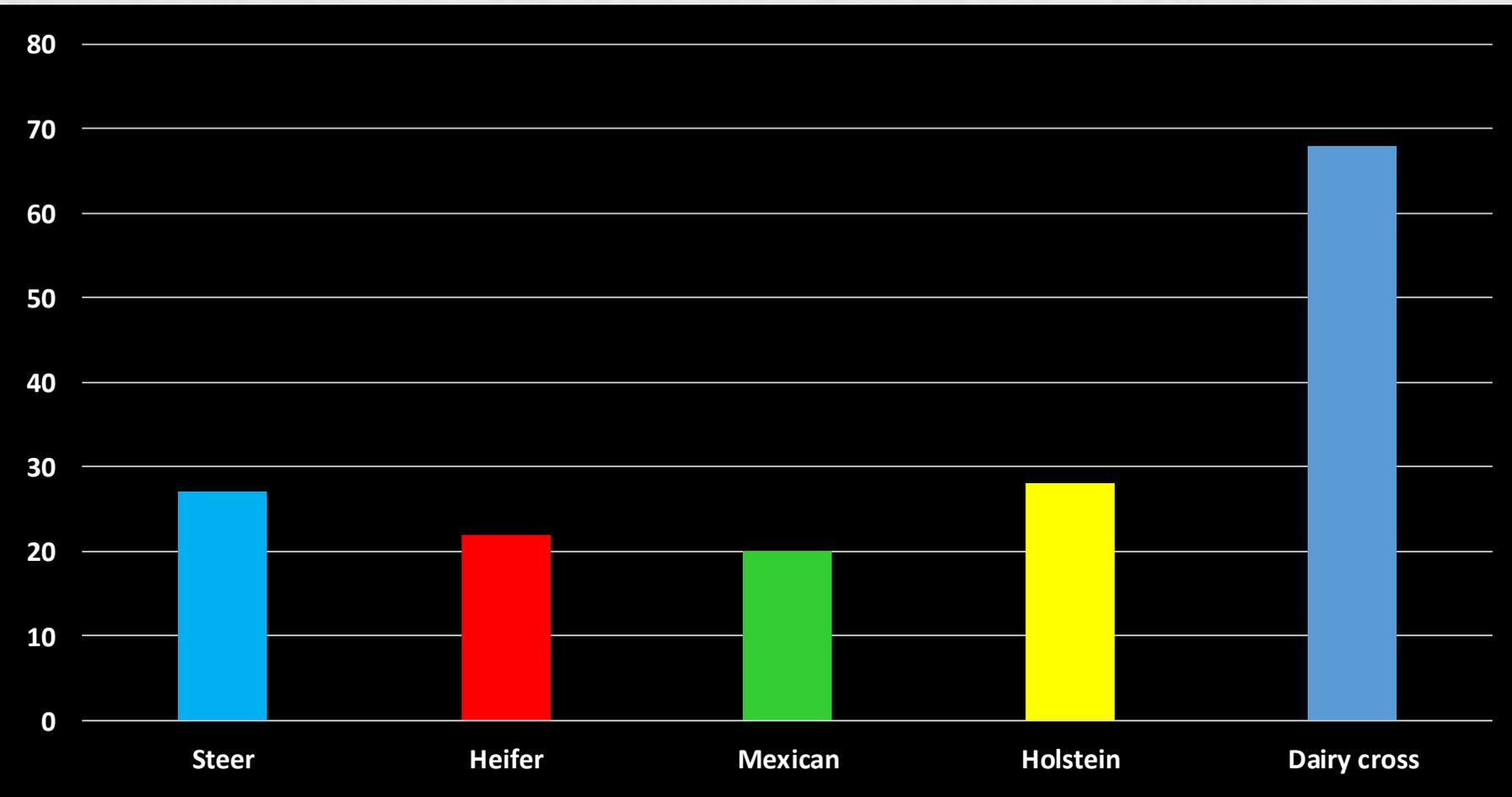
**A+ Open**



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# Total Abscesses – last 12 months

(n = 271,436; 1436 lots)



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# PACKER REALITY



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# Packer Reality

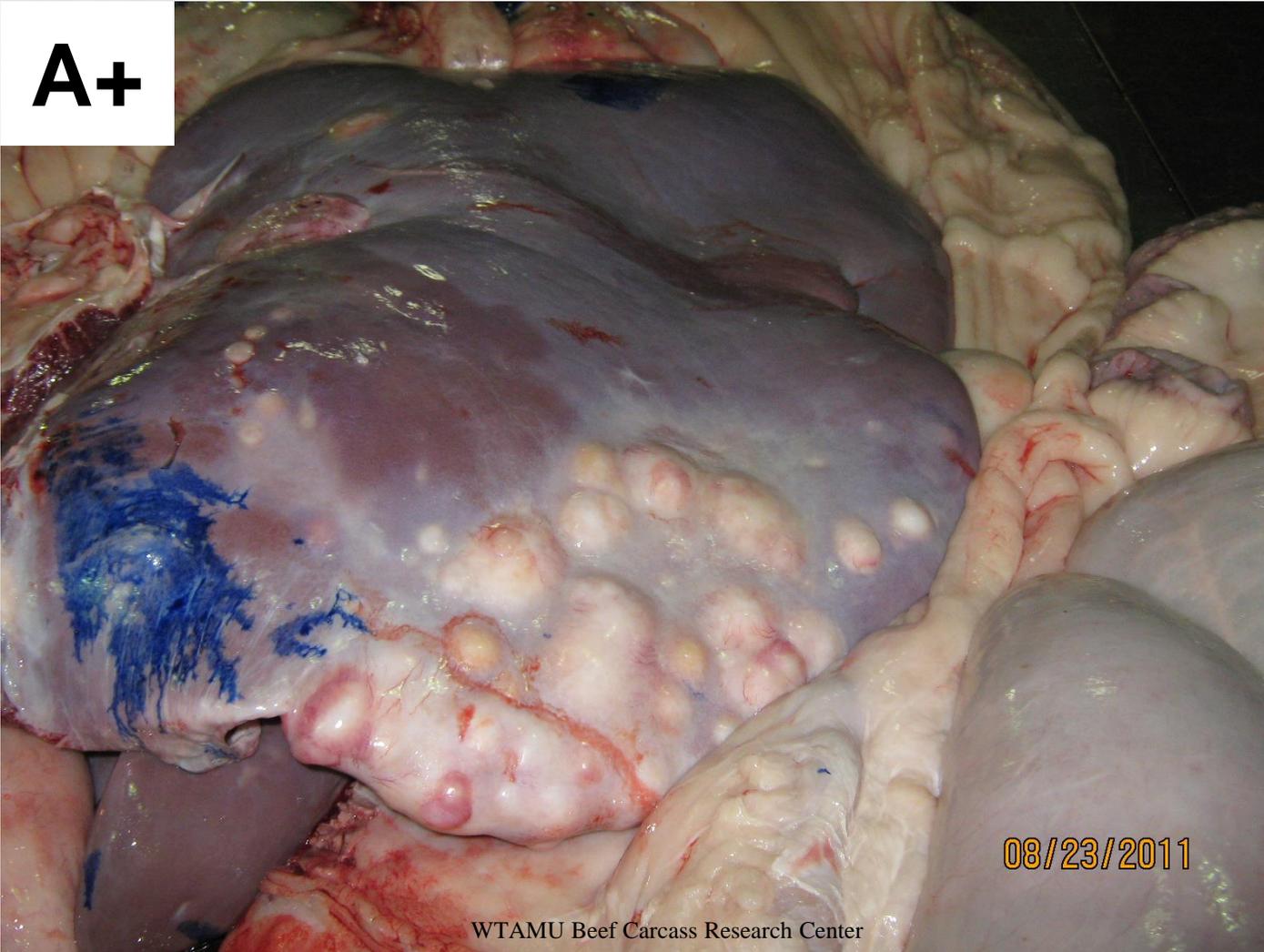
Per  
occurrence  
(\$8)

A- or A



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# Packer Reality



**A+**

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WTAMU Beef Carcass Research Center

**Liver  
(\$8)**

**HCW  
(-18 lbs)  
(\$41)**

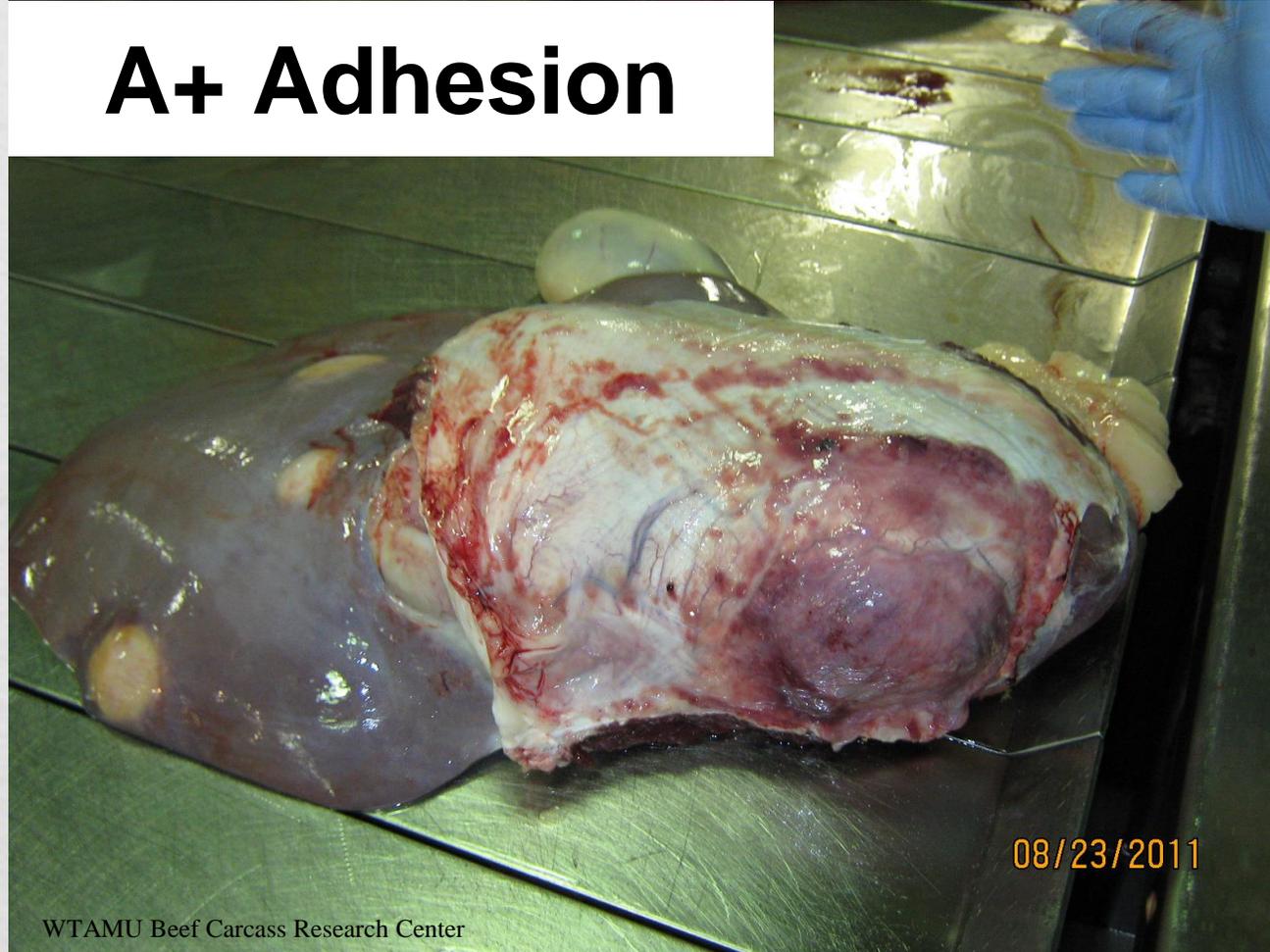
**Per  
occurrence  
(\$49)**



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# Packer Reality

**A+ Adhesion**



WTAMU Beef Carcass Research Center

**Liver  
(\$8)**

**HCW  
(-33 lbs)  
(\$75)**

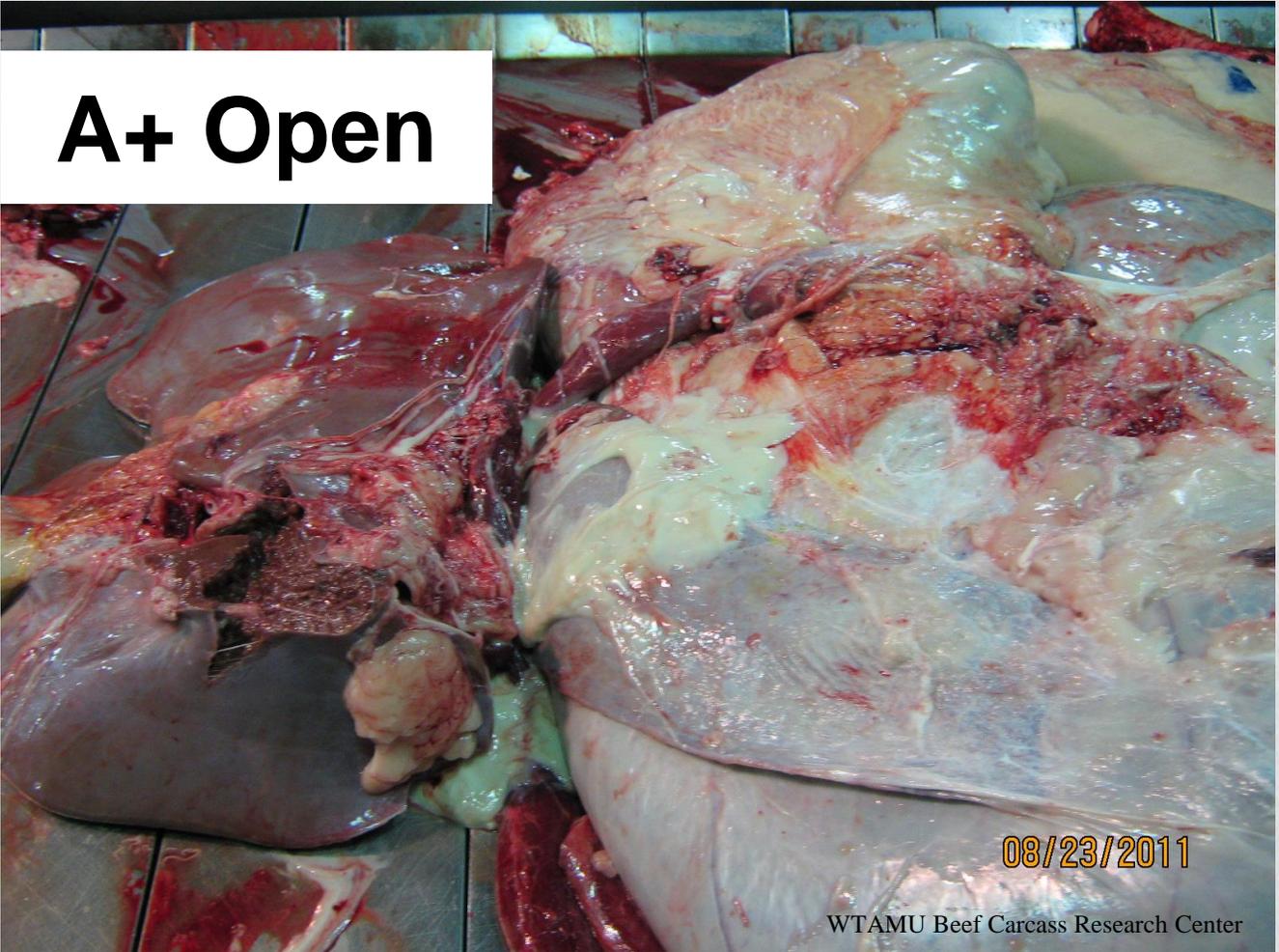
**Skirt loss  
(\$24)**

**Per  
occurrence  
(\$107)**



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# Packer Reality



**A+ Open**

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WTAMU Beef Carcass Research Center

**Liver &  
Viscera  
(\$50)**

**HCW  
(-44 lbs)  
(\$99)**

**Per  
occurrence  
(\$149)**



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# Estimated dollars lost in fed beef industry annually to liver abscesses assuming 27.3 million cattle harvested

Liver outcome	Frequency	Est. cattle affected	Industry loss
A-	7.3%	1,993,431	\$15,947,451
A	5.3%	1,447,286	\$11,578,286
A+	5.1%	1,392,671	\$68,240,892
A+Adhesion	6.4%	1,747,666	\$187,000,253
A+Open	3.1%	846,526	\$126,132,326

**\$409  
million**



# QUESTIONS



# For More Information

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