

Why won't the butcher cut **bone-in** steaks from a cow that is 30 months or older?

By ND Dept. of Agriculture; Meat and Poultry Inspection Program (an equal opportunity employer)

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To protect you from Bovine Spongiform Encephalopathy (BSE), commonly called <u>Mad Cow Disease</u>, which is a degenerative central nervous disease of cattle, similar to Chronic Wasting Disease in deer, elk and moose.

BSE cannot be tested for in live animals, so federal regulatory safeguards include:

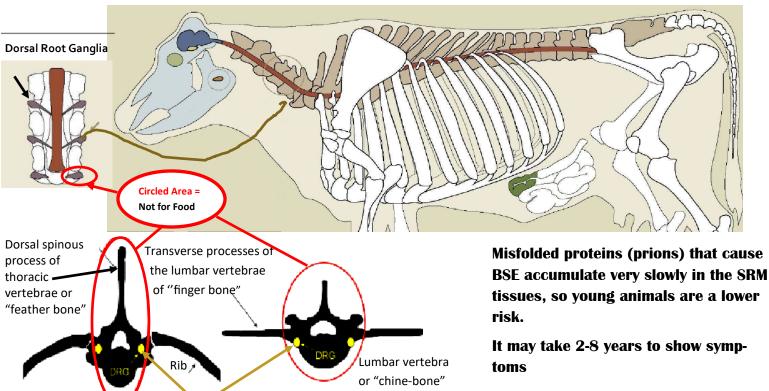
- cattle must be able to walk prior to slaughter and
- specified risk materials (SRMs) are removed from all cattle. (*9CFR 310.22 and 309.3)

Specified Risk Materials (SRMs):

In all cattle: Tonsils and Distal Ileum (part of intestine)

Dorsal root ganglia

<u>In cattle over 30 months of age</u>: Brain, Skull, Eyes, Trigeminal ganglia (nerve bundle under brain), Spinal Cord, Dorsal root ganglia (nerve bundle between vertebrae) Vertebral Column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumber vertebrae, and the wings of the sacrum or the hip bones)



What meat cuts can I get from beef that is over 30 months old?

Ground beef, boneless or semi-boneless steaks and roasts.

Butchers must remove all SRMs prior to cutting your steaks, roasts, and grinding your burger.

Semi-Boneless Steaks

(example – New York strip steak with the I-bone)

Tenderloin Steak

Strip Steak

The black portion is the part of the backbone that must be removed.

This portion of the bone can be removed if desired.

Semi-Boneless Roasts

(example - Chuck blade roast, without chine

bone)

Can leave the rib bone in product.

The feather bone and chine bone must be removed

You won't get a T- bone steak or a Porterhouse steak, but you get all the meat: a Tenderloin steak and a Strip steak (with or without the long bone)



Ground beef

Already bone-free. Many choose to grind most of the meat from cattle 30 month and older.

Customer Tips: When scheduling beef slaughter and beef processing:

- Do not bring in an animal that can't walk. The butcher will have to condemn it.
- Tell the butcher the animals age, or the butcher will check by development of teeth.
- If cattle are suspected of being over 30 months old, the backbone will be removed, so adjust your cutting instructions accordingly.

SRM REMOVAL HAS BEEN A REGULATION GOVERNING ALL BEEF SLAUGHTER ESTABLISHMENTS SINCE 2004.

For more information please visit https://www.nd.gov/ndda/livestock-development-division/meat-inspection or contact the ND Meat and Poultry Inspection Program at 701-328-4767 or ndda@nd.gov.

USDA (n.d.) [BSE frequently asked questions]. retrieved from https://www.usda.gov/topics/animals/bse-surveillance-information-center/bse-frequently-asked-questions