

Pricing Resources

Resource Title:	Resource Info:	Resource Link:
How much to expect when buying freezer beef: Part One	Determine the amount of freezer space needed when purchasing freezer beef.	http://msue.anr.msu.edu/news/how_much_to_expect_when_buying_freezer_beef_part_one
Selling grass finished freezer beef	Considerations for producers pricing grass finished beef	http://msue.anr.msu.edu/news/selling_grass_finished_freezer_beef

Labeling Resources

Resource Title:	Resource Info:	Resource Link:
Selling meat from your farm? Make sure it is labeled properly!	Many farmers are direct marketing meat from their farm and need to be in compliance with regulations.	http://msue.anr.msu.edu/news/selling_meat_from_your_farm_make_sure_it_is_labeled_properly
Nutritional information labeling required for red meat and poultry	Major cuts of red meat and poultry need to have nutritional information on the label or available as point of sale information.	http://msue.anr.msu.edu/news/nutritional_information_labeling_required_for_red_meat_and_poultry
What does meat labeled natural or naturally raised really mean?	Tells what USDA FSIS requires in order for “natural” to appear on a meat label	http://msue.anr.msu.edu/news/what_does_meat_labeled_natural_or_naturally_raised_really_mean
What does an organic label on meat really mean?	Are your organic meat products following all NOP regulations? Are you properly certified to sell organic meat products? Find out here!	http://msue.anr.msu.edu/news/what_does_an_organic_label_on_meat_really_mean

Processing Resources

Resource Title	Resource Info	Resource Link
Licenses to direct market individual cuts of meat in Michigan	Selling meat by the individual retail cut or in bundles requires a license in Michigan.	http://msue.anr.msu.edu/news/licenses_to_direct_market_individual_cuts_of_meat_in_michigan
Farmers markets offer opportunity for livestock producers to sell directly to consumers	Consumers seek out locally produced meat products where they receive higher quality meat, are informed of the story of their meat, and can support agriculture and small business development in their communities	http://msue.anr.msu.edu/news/farmers_markets_offer_opportunity_for_livestock_producers_to_sell_directly
Beginners guide to freezer beef processing	Factors to consider when producing freezer beef (i.e. cuts of meat, steak thickness, boneless vs. bone in, number of steaks per package etc.)	http://msue.anr.msu.edu/news/beginners_guide_to_freezer_beef_processing
Livestock producers: use antibiotics appropriately	As livestock producers, be sure to follow these medicating guidelines to ensure quality meat.	http://msue.anr.msu.edu/news/livestock_producers_use_antibiotics_appropriately
Direct marketing of locally produced meats offers opportunity for livestock producers	Livestock producers wishing to sell meat need to have a knowledgeable grasp on meat inspection in order to comply with regulations.	http://msue.anr.msu.edu/news/direct_marketing_of_locally_produced_meats_offers_opportunity_for_livestock_producers

Food Safety Resources

Resource Title:	Resource Info:	Resource Link
Cook hamburger to 160°F	Thoroughly cooking hamburger can prevent foodborne illness. Learn how to properly measure meat temperature, appropriate thermometers for different products, and some information about foodborne illness.	http://msue.anr.msu.edu/news/cook_hamburger_to_160_degrees
Can I trust my meat thermometer?	It's important that your meat thermometer is giving you an accurate measurement. Learn how to properly calibrate your thermometer.	http://msue.anr.msu.edu/news/can_i_trust_my_meat_thermometer/

Additional resources:

USDA National Nutrient Database - http://www.ars.usda.gov/main/site_main.htm?modecode=12-35-45-00

National Cattlemen's Beef Association Nutrition Labeler - <http://www.beefretail.org/nutritionlabeler/>

MDARD Food Establishment Licensing Information - http://michigan.gov/mdard/0,4610,7-125-1569_16958_16974---,00.html

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Direct Marketing Beef Resources
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