

Beef cattle spend most of their lives on the farm.



Cattle are taken to the processor in safe and comfortable semi-trucks made for livestock.

# FARM TO FREEZER



The final beef products are shipped to retail and food service establishments for consumers to purchase.



Once the meat has been harvested and processed, the USDA's Food Safety and Inspection Service (FSIS) inspects all meat to ensure it is safe, accurately labeled, and correctly packaged.