



Global Footprint of Food Production and the Impact of Genetic Improvement

Jude L. Capper, PhD

National Angus Conference:
Beef Improvement, Angus-Style
Wichita, KS
October 2-5th 2012

Source: Created by Dr. Jude L. Capper, 2012



Sustainable beef...

GRASS-FED
EYE OF RIBEYE
29/16

...does not just mean organic, natural or grass-fed..

Source: Created by Dr. Jude L. Capper, 2012



Every single production system can be sustainable

Source: Created by Dr. Jude L. Capper, 2012



Producing safe, affordable, nutritious beef, caring for cattle and land, giving back to the community...

...It's why we have 3rd, 4th and 5th generation sustainable ranchers.

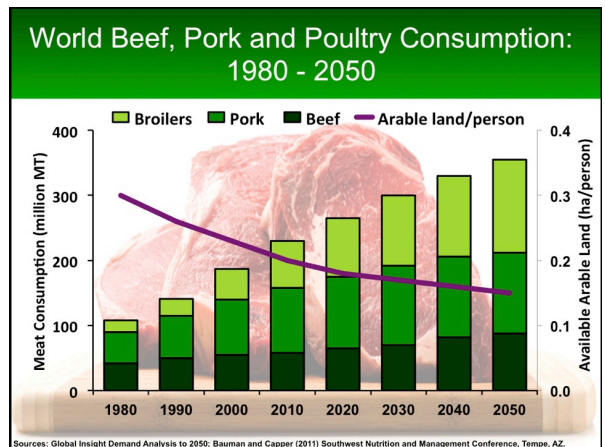
Source: Photo by Bill Donald, Slide created by Dr. Jude L. Capper, 2012



Turning forages & by-product feeds that we can't eat into food..

THAT's sustainability

Source: Created by Dr. Jude L. Capper, 2012



Citizens of Currently Impoverished Countries will be the New Global Middle-Class



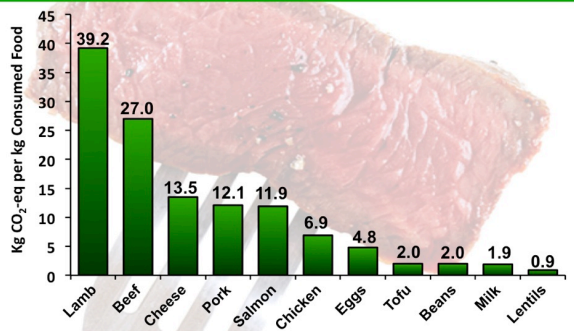
Source: Created by Dr. Jude L. Caliper, 2012. Photo sourced from: <http://ascipartfolios.org/imm/wp-content/uploads/2014/02/mcdonalds-india.jpg>

The Global Livestock Industry is Under Threat



Sources: <http://www.fox.com/news/detail/09/09/10/see-it-the-planet-when-our-water-supply-takes-beef-production-is-a-bigger-culprit/>, http://climatechange.org/blog/view/view.php?article=see_the_planet_when_action_day_09_climate_change PETA (2010), <http://www.peta.com/US/US/AM/AM/PC/PC/US/US> and <http://www.peta.com/US/US/AM/AM/PC/PC/US/US> All accessed Sept 10 2010.

Environmental Working Group Suggests Carbon Footprint of Meat is Unfavorable



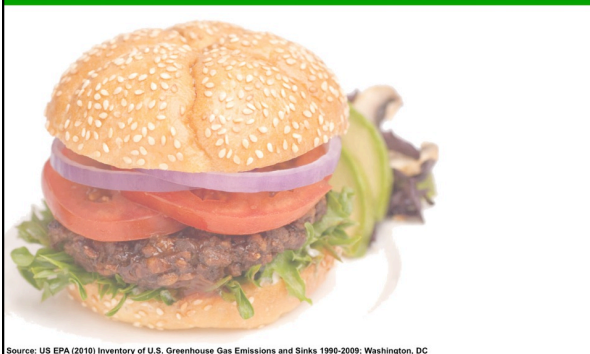
Source: Environmental Working Group (2011) "Meat Eater's Guide to Climate Change and Health"

Carnegie-Mellon Study Claims Meatless Mondays Considerably Reduce Carbon Footprint



Source: Weber and Matthews (2008), Food-miles and the relative climate impacts of food choices in the United States. *Env Sci Tech*

Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions




Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009; Washington, DC

Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions



Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009; Washington, DC

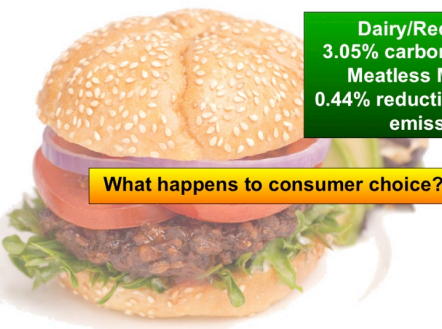
Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions



Dairy/Red Meat = 3.05% carbon emissions
Meatless Monday = 0.44% reduction in carbon emissions

Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009, Washington, DC

Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions

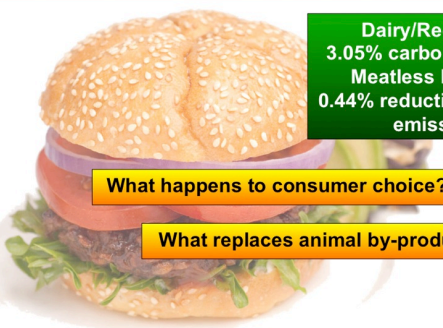


Dairy/Red Meat = 3.05% carbon emissions
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What happens to consumer choice?

Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009, Washington, DC

Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions



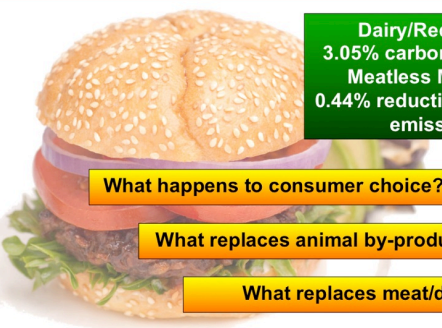
Dairy/Red Meat = 3.05% carbon emissions
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What happens to consumer choice?

What replaces animal by-products?

Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009, Washington, DC

Meatless Mondays have Negligible Environmental Impact... and Lead to Further Questions



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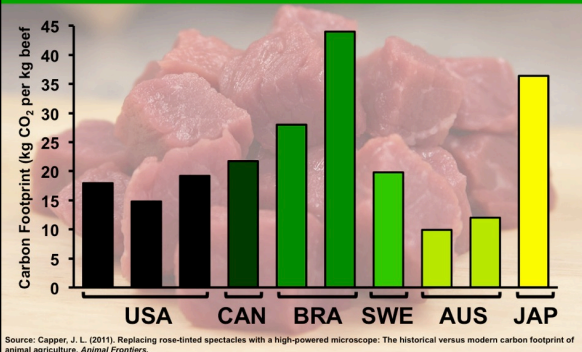
What happens to consumer choice?

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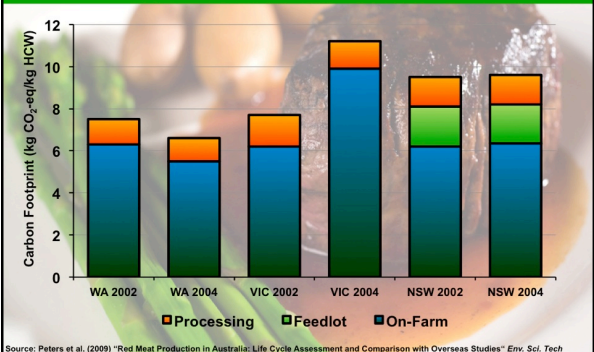
What replaces meat/dairy?

Source: US EPA (2010) Inventory of U.S. Greenhouse Gas Emissions and Sinks 1990-2009, Washington, DC

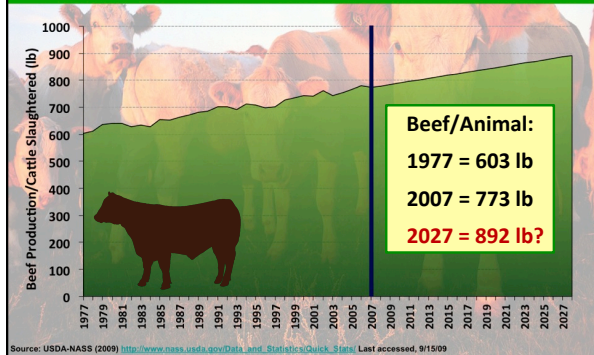
Beef's Carbon Footprint Varies According to Region and Methodology



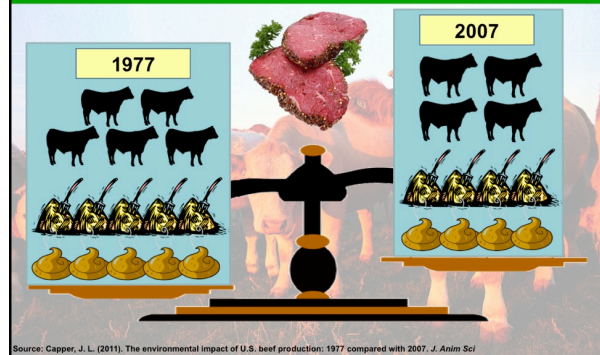
The Majority of Beef Production's Environmental Impact Occurs On-Farm



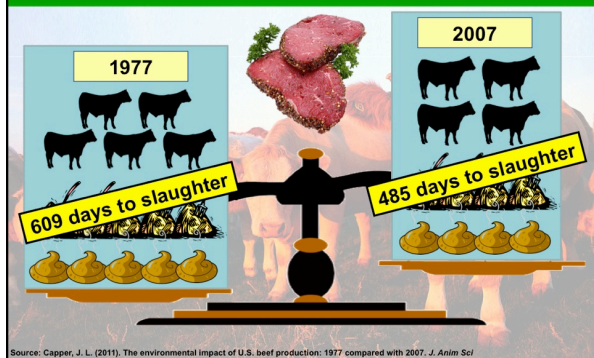
Opportunities to Further Improve Beef Yield per Animal may be Limited



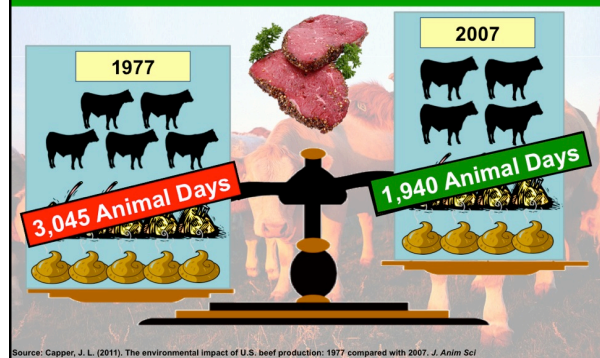
In 1977, it Took Five Animals to Produce the Same Amount of Beef as Four Animals in 2007



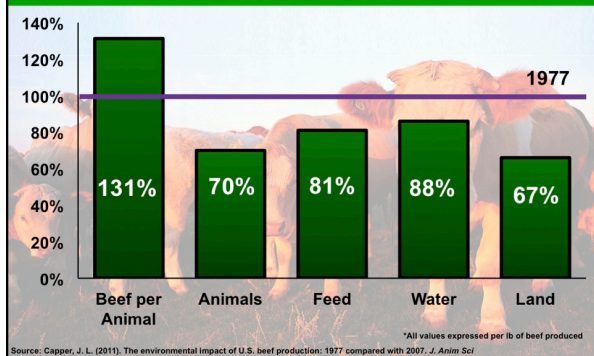
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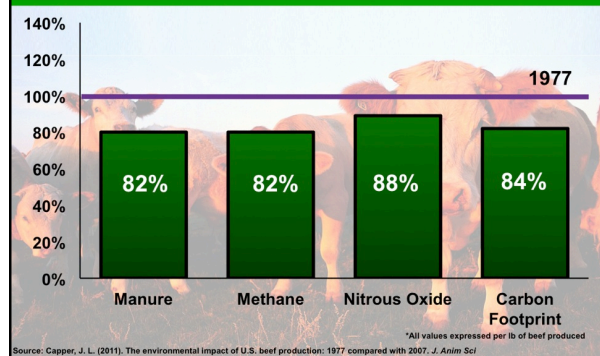
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Environmental Impact of U.S. Beef Production has been Reduced by Improved Productivity



Environmental Impact of U.S. Beef Production has been Reduced by Improved Productivity



The Herbivore's Dilemma: Is Grass-Fed Beef Better for the Planet?

100% NATURAL GRASS FED GOURMET BEEF.
We're shattering the myth about red meat.

No hormones, no steroids, antibiotics or chemicals.

Our exclusive Piedmontese bred beef are hand-raised with grass feed to ensure a natural healthy meat, free of chemicals, growth hormones and GMO products.

"We have succeeded in industrializing the beef calf, transforming what was once a solar-powered ruminant into the very last thing we need: another fossil-fuel machine." Michael Pollan, NY Times

Source: <http://drtwift.wordpress.com/> <http://www.fackrellfarms.com/templates/piedmontbeef/images/explanation2.jpg> and Pollan, M. (2002) "Power steer" NY Times Magazine, March 31, 2002

Consumers Have Three Production System Choices When Buying Beef

Conventional:

- ✓ Extensive pasture-based system until weaning (7 mo)
- ✓ Animals enter feedlot either at weaning (calf-fed) or 12 mo of age (yearling-fed)
- ✓ Production-enhancing technology* used in each sector

Natural:

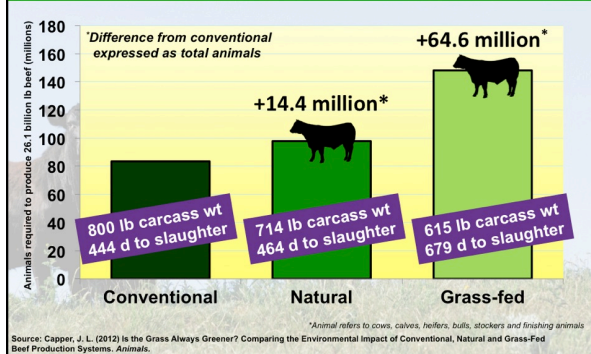
- ✓ Identical to 'conventional' system but production-enhancing technologies are not used

Grass-fed:

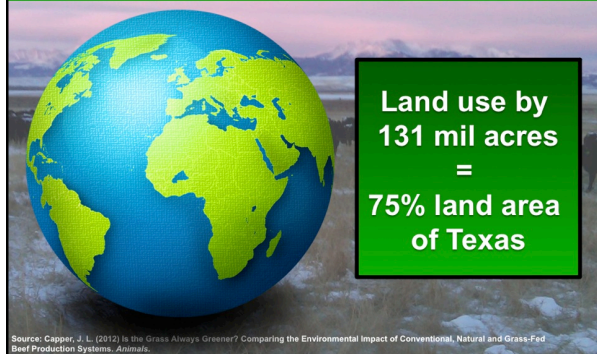
- ✓ Extensive pasture-based system from birth to slaughter
- ✓ Production-enhancing technologies are not used

*Technologies included in model: ionophores, implants, MGA, β -agonists

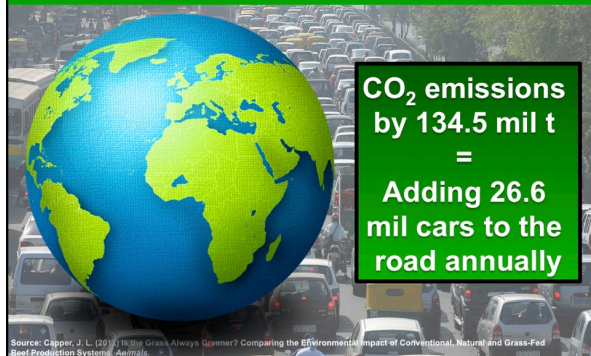
Converting to Grass-Fed Beef Considerably Increases Animal Numbers



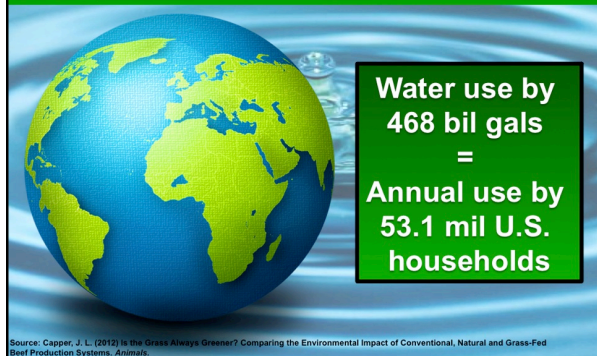
If All U.S. Beef Was Grass-Fed it Would Increase...

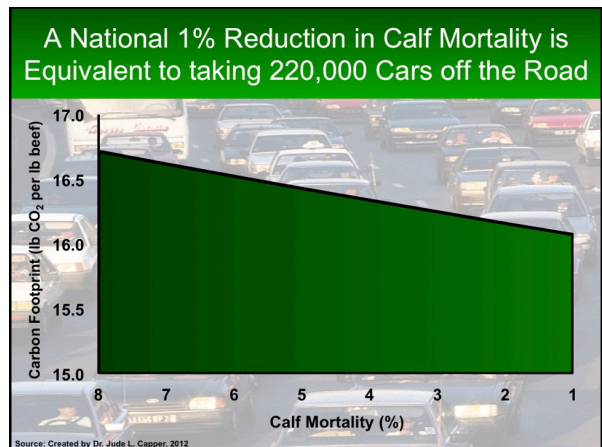
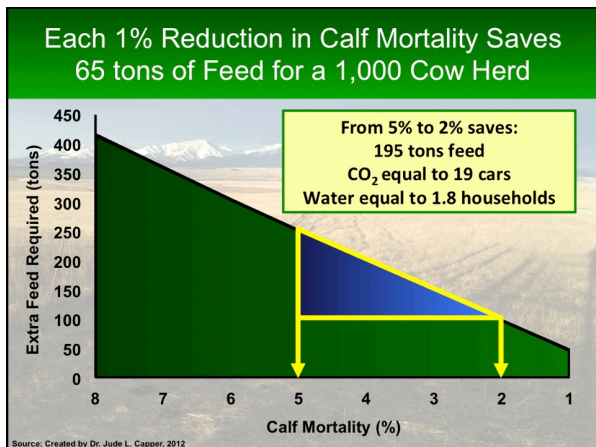
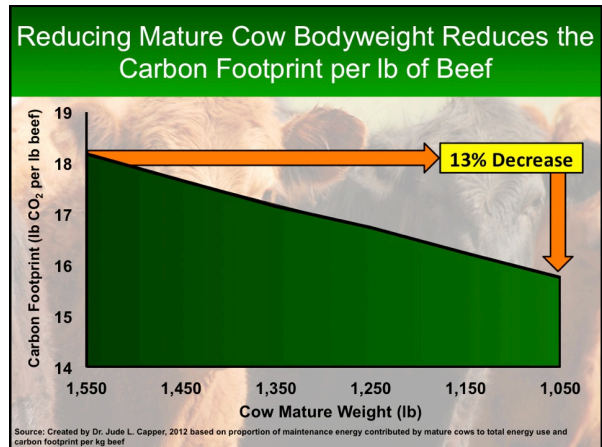
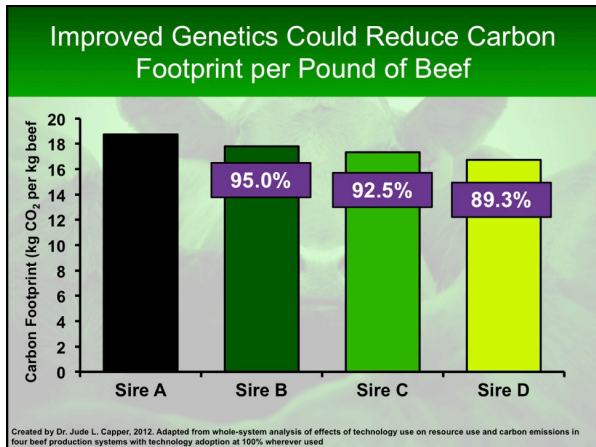
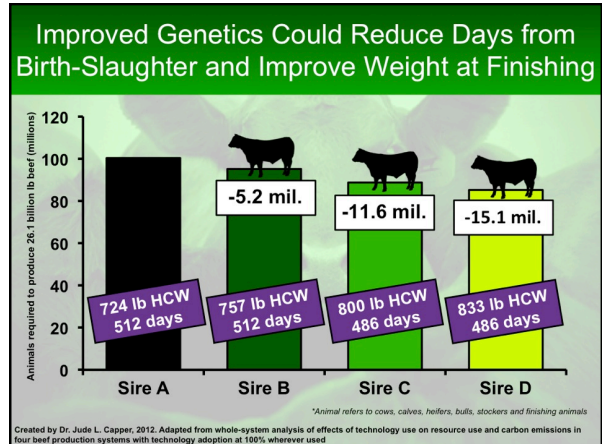
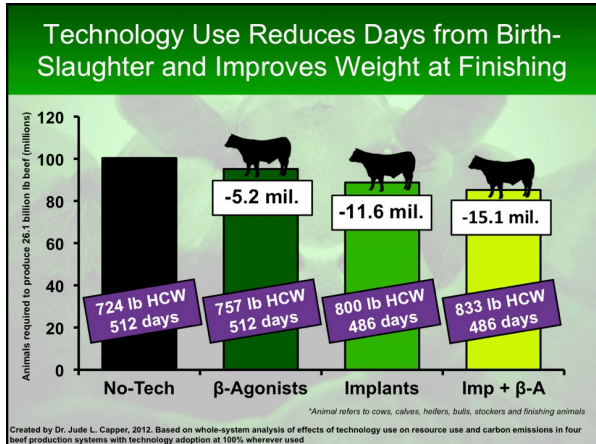


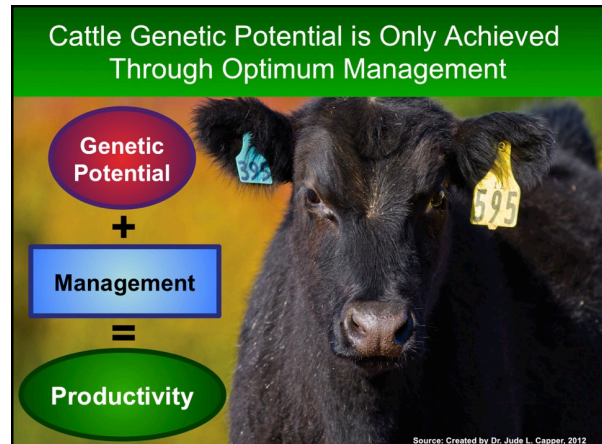
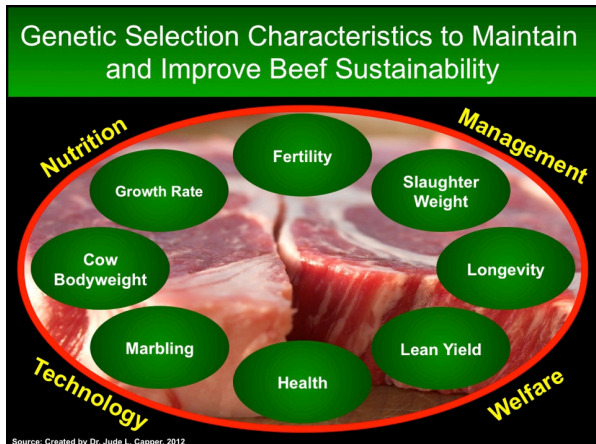
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Water Use is Employed as a Rationale for Vegetarianism and Veganism

LOOKING TO GO GREEN? Consider this...

If you gave up beef, you'd save over **300,000 gallons a year.**
A whole lot more than you could save by never showering.

Source: <http://www.reasonstovegan.com/viewAllReasons.php> Accessed 7/10/2011

'Water Footprint' Data was Recently Highlighted in National Geographic Magazine

How Much H₂O is Embedded in Everyday Life?

You might be surprised at how much water it takes to bring that hamburger to your plate or to make your favorite t-shirt. Compare apples to oranges, beer to wine, wind power to coal—and see how your choices add up.

Compare Products

1 pound (0.5 kilograms) of beef requires: **1,799** gallons (6,810 liters) of water

- + 3 pounds (3 kilograms) of grain for feed, plus irrigation water
- + 16.4 pounds (7.4 kilograms) of roughage or grasses for feed, plus irrigation water
- + 18.6 gallons (70.5 liters) of additional water for drinking and processing

Vs

1 pound (0.5 kilograms) of chicken requires: **468** gallons (1,773 liters) of water

- + 0.9 pounds (0.4 kilograms) of grain for feed, plus irrigation water
- + 2.4 gallons (9.1 liters) of additional water for drinking and processing

“How much H₂O is Embedded in Everyday Life?”

...Compare apples to oranges, beer to wine, wind power to coal – and see how your choices add up.”

Source: National Geographic (2010) <http://environment.nationalgeographic.com/2010/05/05/20100505-water-footprint/> Accessed May 5, 2010

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Source: Water Footprint Network
<http://www.waterfootprint.org/?page=files/productgallery&product=beef> Last Accessed May 5, 2010

Source: National Geographic (2010) <http://environment.nationalgeographic.com/2010/05/05/20100505-water-footprint/> Accessed May 5, 2010

Incorrect Data Misleads the Consumer and May Bias Food Choices

Water Footprint

Product Gallery

Product Water Footprints
Your Water Footprint
National Water Footprints
Corporate Water Footprints
Global Water Footprint
Training Materials
Publications
Glossary
FAQ
Links
Contact

Product gallery

Beef

water footprint: 15500 litres of water per kg of beef.

In an industrial beef production system, it takes on average three years before the animal is slaughtered to produce about 200 kg of boned-in beef.

The animal consumes nearly 1300 kg of grain (wheat, oats, barley, corn, dry peas, soybean meal and other small grains), 7200 kg of roughages (pasture, dry hay, alfalfa and other roughages), 24 cubic meter of water for drinking and 7 cubic meter of water for servicing.

This means that to produce one kilogram of boned-in beef, we use about 4.3 kg of grain, 36 kg of roughages, and 155 litres of water (one for drinking and servicing) including the volume of feed requires about 15500 litres of water in average.

Source: Water Footprint Network (2010) <http://www.waterfootprint.org/?page=files/productgallery&product=beef> Last Accessed May 5, 2010

Incorrect Data Misleads the Consumer and May Bias Food Choices

Water Footprint

Product Gallery

Water Footprint NETWORK

Product Water Footprints
 Your Water Footprint
 National Water Footprints
 Corporate Water Footprints
 Global Water Footprints
 Training Materials
 Publications
 Glossary
 FAQ
 Links
 Contact

Product gallery

Beef

Water footprint: 15500 litres of water per kg of beef.

In an industrial beef production system, it takes an average three years before the animal is slaughtered to produce about 200 kg of boneless beef.

Source: Water Footprint Network (2010) <http://www.waterfootprint.org/Tools/ProdFootprintTool/ProdFootprintTool.aspx>. Last Accessed May 5, 2010.

Incorrect Data Misleads the Consumer and May Bias Food Choices

	Water Footprint Network	US Average
Boneless beef yield (lb)	441	605
Dressed carcass weight (lb)		
Slaughter weight (lb)		
Days to slaughter		
Overall growth rate (lb/d)		
Water (gal) per lb boneless beef		

Source: Created by Prof. Jude L. Capper, 2010. Weight and growth rate data for US average based on AMTS ration formulation for Angus x Hereford calf-steer grown from 75% to 1,300 lb. "Beckett & Ojipk(1994)

Incorrect Data Misleads the Consumer and May Bias Food Choices

	Water Footprint Network	US Average
Boneless beef yield (lb)	441	605
Dressed carcass weight (lb)	588	806
Slaughter weight (lb)		
Days to slaughter		
Overall growth rate (lb/d)		
Water (gal) per lb boneless beef		

Source: Created by Prof. Jude L. Capper, 2010. Weight and growth rate data for US average based on AMTS ration formulation for Angus x Hereford calf-steer grown from 75% to 1,300 lb. "Beckett & Ojipk(1994)

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Boneless beef yield (lb)	441	605
Dressed carcass weight (lb)	588	806
Slaughter weight (lb)	948	1,300
Days to slaughter		
Overall growth rate (lb/d)		
Water (gal) per lb boneless beef		

Source: Created by Prof. Jude L. Capper, 2010. Weight and growth rate data for US average based on AMTS ration formulation for Angus x Hereford calf-steer grown from 75% to 1,300 lb. "Beckett & Ojipk(1994)

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Boneless beef yield (lb)	441	605
Dressed carcass weight (lb)	588	806
Slaughter weight (lb)	948	1,300
Days to slaughter	1,095	415
Overall growth rate (lb/d)		
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Overall growth rate (lb/d)	0.80	2.95
Water (gal) per lb boneless beef		

Source: Created by Prof. Jude L. Capper, 2010. Weight and growth rate data for US average based on AMTS ration formulation for Angus x Hereford calf-steer grown from 75% to 1,300 lb. "Beckett & Ojipk(1994)

Incorrect Data Misleads the Consumer and May Bias Food Choices

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Slaughter weight (lb)	948	1,300
Days to slaughter	1,095	415
Overall growth rate (lb/d)	0.80	2.95
Water (gal) per lb boneless beef	1,857	441*

Source: Created by Dr. Jude L. Capper, 2012. *Weight and growth rate data for US average based on AMTS ration formulation for Angus x Hereford calf-steer grown from 70% to 1,300 lb. *Beckett & Ollinger (1994).

Stockholm International Water Institute claims there's not enough water to feed the global population



Significant Opportunities for Improvement Exist in Other Beef-Producing Regions

Brazilian Production → **68% of cows bear a calf**
Heifers first calve at 40 months
Steers slaughtered at 40 months

Source: Created by Dr. Jude L. Capper, 2012. Data from R. R. Barcellos, Elanco Animal Health, Brazil.

Sustainability is Not a Race

It's about suiting your system to the animal, feed, land and labor resources available...

Source: Created by Dr. Jude L. Capper, 2012.

Sustainability is Not a Race

...When we make the best use of resources we can feed a hungry world - sustainably

Source: Created by Dr. Jude L. Capper, 2012.

Technology Use Has Positive Social Sustainability Impacts

Extra Beef from Implants and β -Agonists on a Single Carcass Will Supply **Seven** Children with School Lunches for a Whole Year

Source: Created by Dr. Jude L. Capper, 2012.

CATTLE BORN ON MONTANA RANCHES SUPPLY
12.2 MILLION PEOPLE WITH SAFE,
 AFFORDABLE, NUTRITIOUS BEEF
 EVERY SINGLE YEAR

FEEDING HUNGRY PEOPLE IN A WORLD
 WHERE 1 IN 7 DON'T HAVE ENOUGH FOOD —
 THAT'S SUSTAINABILITY

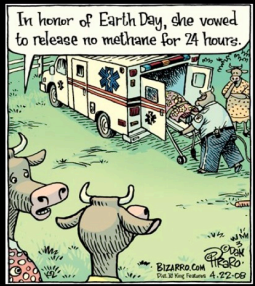
Source: Created by Dr. Jude L. Capper, 2012


Conclusions


- ✓ Every production system has its niche
- ✓ Conventional beef production is sustainable and will stay sustainable through continuous improvement
- ✓ Productivity is a key factor in improving sustainability
- ✓ The beef industry must demonstrate continuing dedication to improving sustainability to remain viable
- ✓ Sustainability must be assessed using sound science not touchy-feely ideology


Source: Created by Dr. Jude L. Capper, 2012

Thank you!



 capper@wsu.edu

 [@bovidiva](https://twitter.com/bovidiva)

 www.bovidiva.com

 <http://wsu.academia.edu/JudeCapper/talks>

Source: <http://animal.com/methanecartoon>, Last accessed May 7, 2010;