

Veal's Journey

From Farm • To Food • To You!



Funded by Beef Farmers
and Ranchers

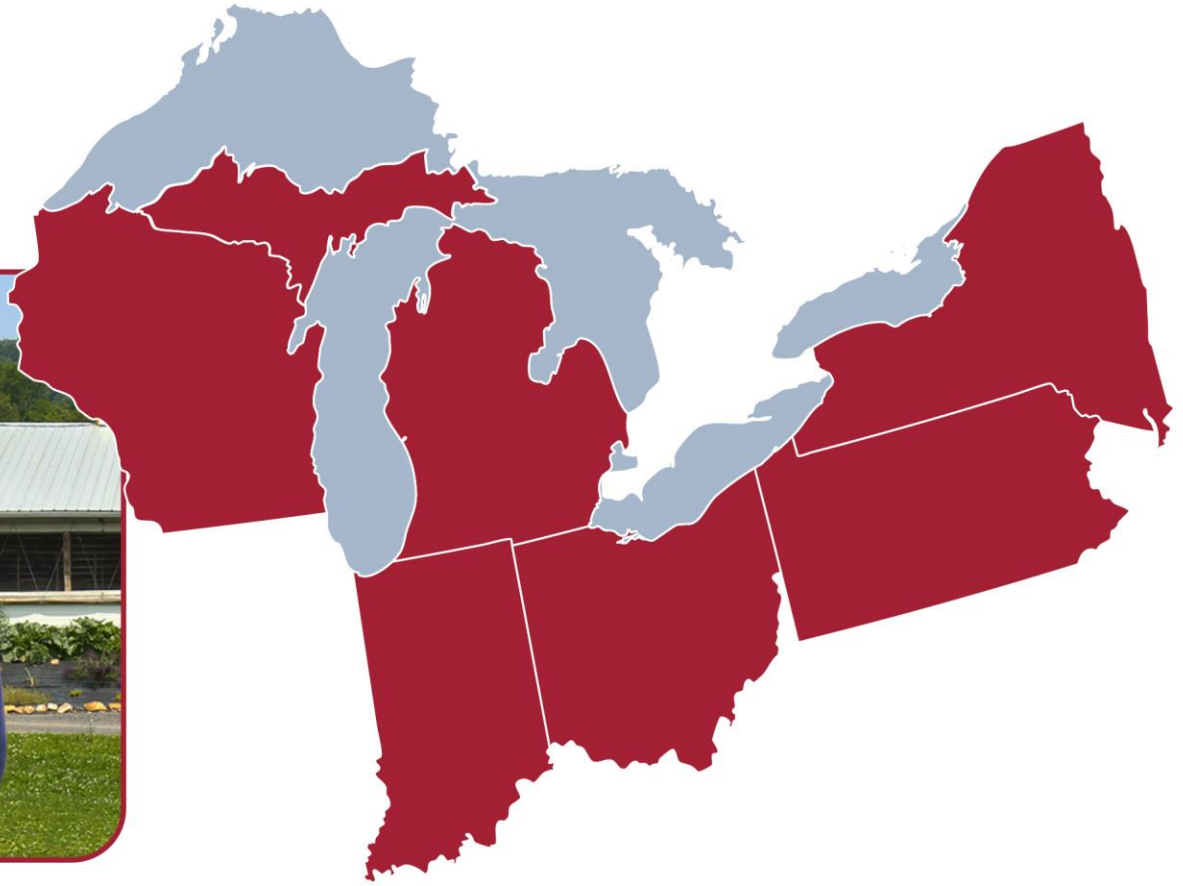
STARTS AT THE FARM

Veal meat is a high-quality, nutritious source of protein.

Veal production begins at dairy farms. Dairy cows give birth once per year. Female (heifer) calves often grow up to serve as cows in the milking herd. Veal comes from the male (bull) calves. Farmers that raise veal partner with dairy farmers in order to source their calves from the local area.



STARTS AT THE FARM

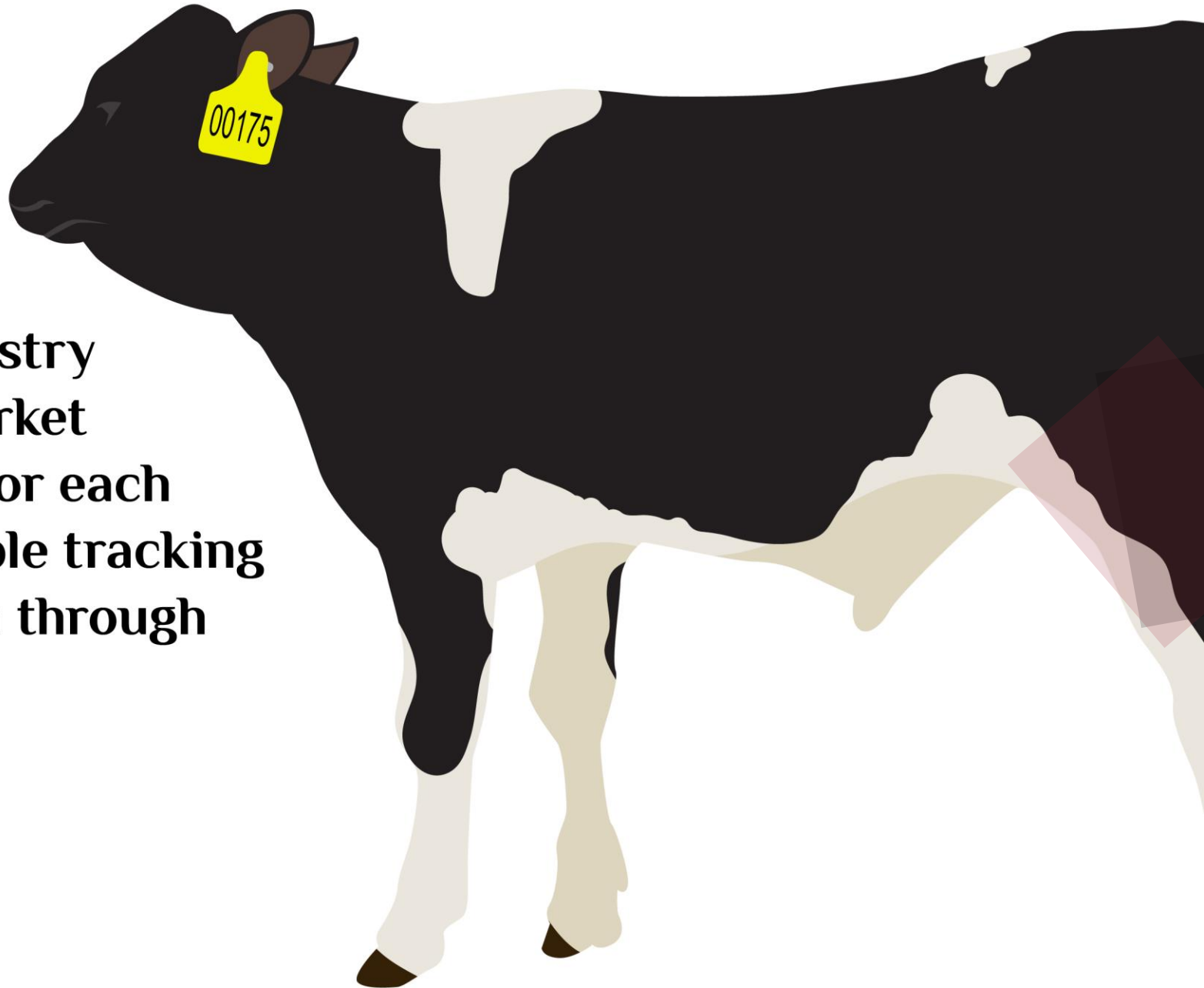


Veal farms are primarily located in New York, Pennsylvania, Ohio, Indiana, Michigan and Wisconsin.

Each farm family raises about ***400 calves a year.***

TRACEABILITY

The milk-fed veal industry embraces farm-to-market traceability. Ear tags for each individual animal enable tracking animals from the farm through processing to market.



INDIVIDUAL PENS



When newborn calves arrive at the farm they start out in individual pens because they are born with essentially no immunity. That's right! It is critically important to their health and wellbeing to not have direct contact with other calves until they build immunity to protect them from sickness and disease.

GROUP PENS



After about 8 weeks, calves are grouped with other calves. Each calf has space to stand up, lay down, turn around, groom itself and socialize with other calves.



WELLBEING

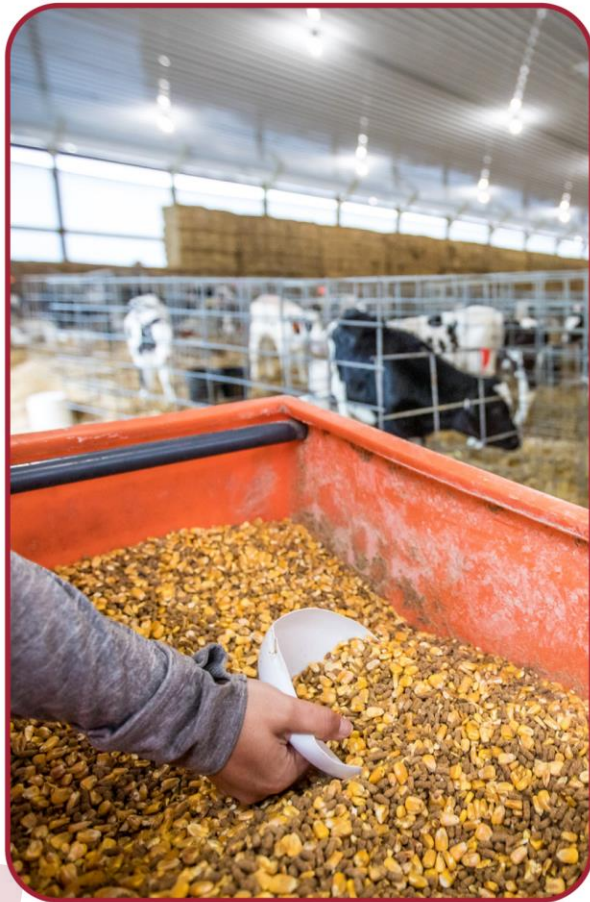


Veal farmers work closely with a veterinarian to help ensure the health and wellbeing of the calves.

Veterinarians certify farmers are following the best management practices required of the Veal Quality Assurance program. Calves are never castrated or dehorned, and hormone implants are prohibited in raising veal.

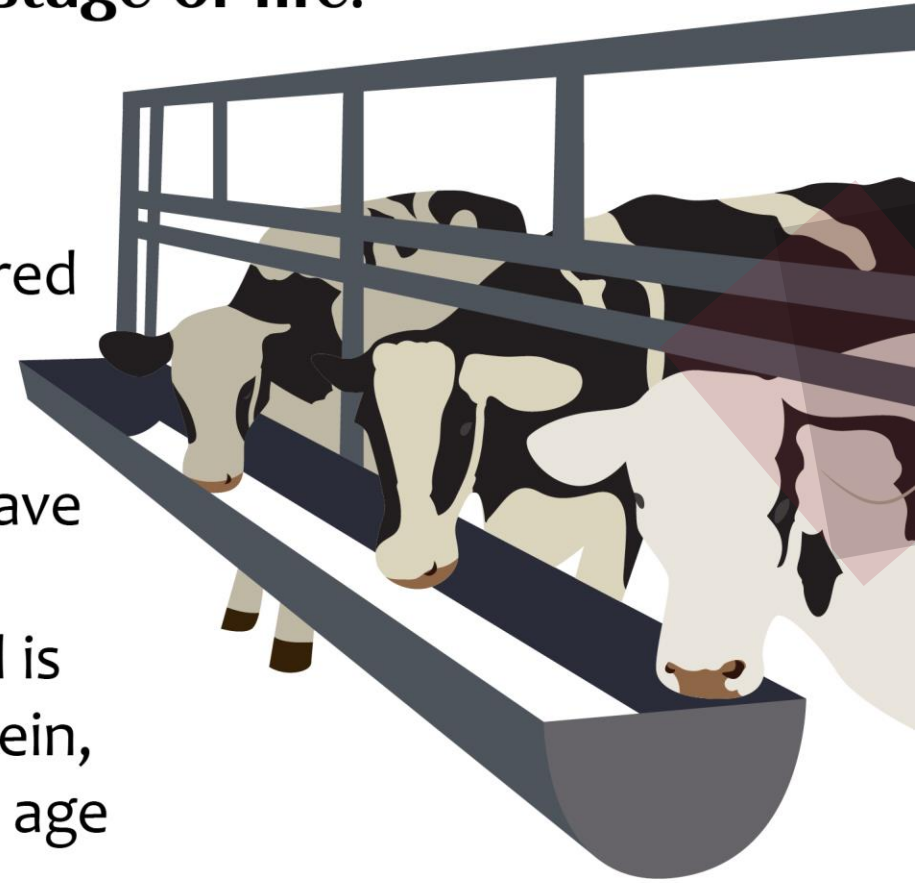


WELLBEING



Veal calves receive proper nutrition and water through every stage of life.

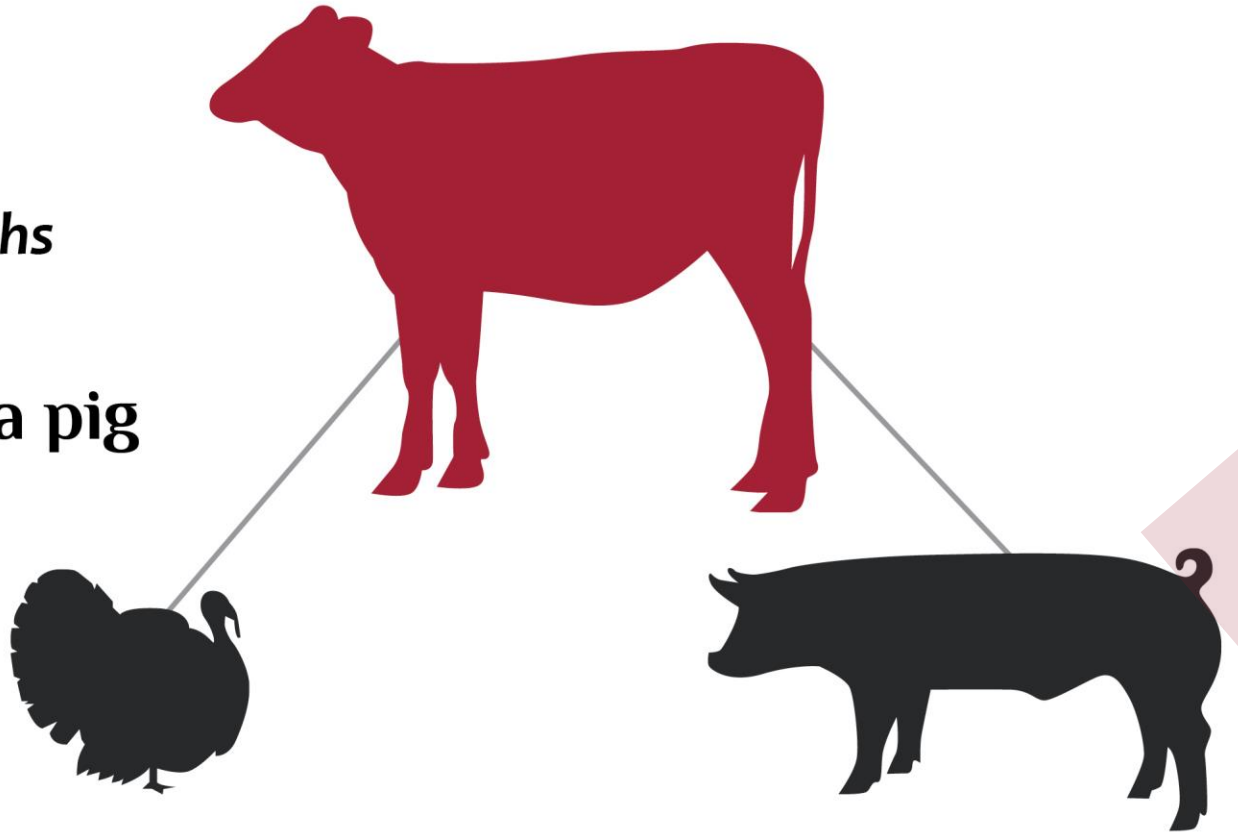
Calves receive a milk formula fed twice daily. Milk-fed veal is also referred to as “special-fed” or “formula-fed.” They also receive grain, fiber and have access to drinking water throughout the day. Feed is managed for proper protein, iron and fat levels for the age and size of the calf.



HARVEST

Veal calves are raised for about **6 months** to a market weight of **500 pounds**.

Veal calves are bigger than a pig and older than a turkey at the time of harvest.



Once calves arrive at the processing plant, they are inspected by federal and state agencies throughout each step of the harvest to ensure food safety.



Find veal recipes at [Veal.org](https://www.veal.org)

Veal is available at restaurants and grocery stores or you can order online. Cutlets, roasts, chops and ground veal are most popular.

The meat is tender, light pink, with a mild flavor making it popular with both culinary and home chefs.





Thank You!

Veal farm families are dedicated to producing wholesome, nutritious veal meat by providing excellent care to the animals they raise and environmental stewardship to the land they call home.

Learn more at Veal.org.

