

USDA LISTENING SESSION  
NATURAL MEAT

I, KENNETH MACY, OF PINE BLUFFS, WYOMING PRODUCE BEEF AND LAMB FOR NATURAL MEAT MARKETS. I WOULD LIKE THE FOLLOWING REQUIREMENTS TO BE REQUIRED FOR MEAT TO BE LABELED "NATURAL."

1. THAT ANIMALS BE RAISED AND FED USING NO ANTIBIOTICS, NO SYNTHETIC HORMONES, NO STEROIDS, NO SYNTHETIC GROWTH PROMOTANTS, AND NO IONOPHORES. THAT TO THE PRODUCERS KNOWLEDGE ANY AND ALL ANIMALS RECEIVING ANY OF THE ABOVE BE IDENTIFIED AND REMOVED FROM ANIMALS TO BE HARVESTED FOR A "NATURAL" MEAT LABEL.

2. A GOOD VACCINATION PROGRAM AND PROPER USE OF PARASITE CONTROLS BE USED TO HELP PRODUCE HEALTHY ANIMALS. VACCINATIONS SHOULD BE ADMINISTERED SUBCUTANEOUSLY IN THE NECK OR SHOULDER AREA FOR BEEF AND LAMB.

GOOD VACCINATION AND PARASITE CONTROL HELPS ANIMALS TO BE HEALTHY REDUCING THE NEED FOR ANTIBIOTICS AND IONOPHORES.

3. BEEF AND LAMB SHOULD NOT BE FED ANY ANIMAL BY-PRODUCTS.

4. PRODUCERS SHOULD PROVIDE SIGNED CERTIFICATION FOR ANIMALS TO BE HARVESTED AND SOLD UNDER A "NATURAL" LABEL. THIS MAY BE IN DIFFERENT FORMS AS USED BY DIFFERENT COMPANIES AND "BRANDS" OF MEAT, PROVIDED THAT THE CERTIFICATION CONTAINS THE REQUIRED INFORMATION. THIS WOULD ALLOW DIFFERENT "BRANDS" TO HAVE ADDITIONAL INFORMATION ON THEIR CERTIFICATION FORM.

5. AGE DETERMINATION SHOULD NOT BE A CRITERIA FOR THE "NATURAL" LABEL.

6. INDIVIDUAL ANIMAL IDENTIFICATION SHOULD BE OPTIONAL.

THANK YOU FOR LISTENING TO MY IDEAS FOR REQUIREMENTS FOR A "NATURAL" label.

KENNETH MACY