FutureBeefCross

• Breeding for more methane efficient beef on dairy slaughter calves

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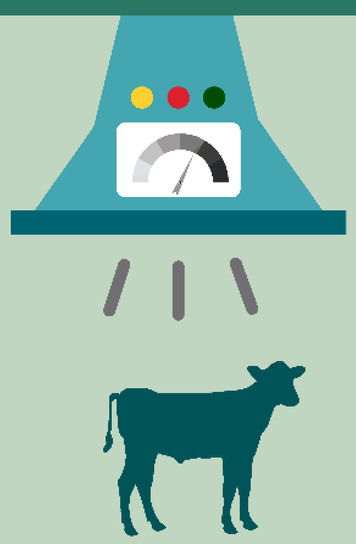


METHANE SENSOR

Higher net
return for the farmer

FutureBeefCross helps farmers obtain a better economic result, because the calves use feed more efficiently and provides meat of a higher eating quality. These calves have higher economic potential due to a higher genetic level. Popularly speaking, The bag of money, that can be split between the veal producer and the dairy farmer will be larger. To the benefit of both parties.

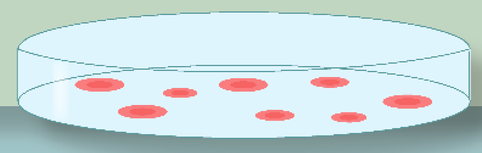
/ ANDERS FOGH, HEAD OF DEPARTMENT, GENETICS, SEGES

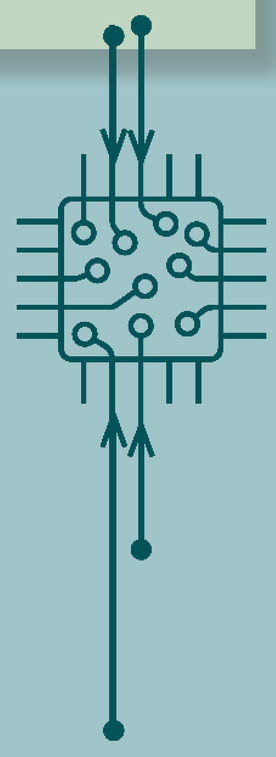
Breeding values
will help dairy farmers

FutureBeefCross will develop tools that make it possible to rank beef bulls used for crossbreeding with dairy cows. The new tools include breeding values for eating quality, feed efficiency and methane emissions. This will help VikingGenetics, and eventually, dairy farmers to find the beef bulls with the highest genetic level for these traits.

/ SØREN BORCHERSEN, CHIEF R&D OFFICER, VIKINGGENETICS

CHEMICAL ANALYSES





METHANE

FEED EFFICIENCY

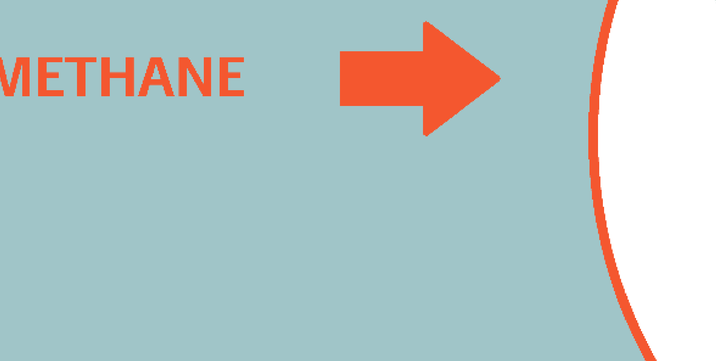
THE FUTURE SLAUGHTER CALF
> Higher feed efficiency
> Lower methane emission
> Better eating quality

EATING QUALITY

Improved feed utilization
with All-Feed stations

As a leading global producer and supplier of animal identification and monitoring equipment Allflex are focused on optimizing cattle feed consumption. For this purpose, we have developed All-Feed stations, which are a central element in the FutureBeefCross project.

/ KRISTIAN VEDEL RASMUSSEN, CEO, ALLFLEX DANMARK



LIVEWEIGHT SCALES

FEED BOXES

Focus on the eating quality

Taste, tenderness, and juiciness are crucial for the experience a consumer has, when eating a good steak. With FutureBeefCross we aim to improve eating quality by using bulls with the best genes for these traits.
As the amount of intramuscular fat in the meat is important for taste, tenderness, and juiciness The Department of Food Science at Aarhus University are measuring and analysing this on 1000 animals. Based on these data and advanced camera technology, Frontmatec, will develop deep learning algorithms during the project,to quantify the amount of intramuscular fat.

/ MARGRETHE THERKILDSEN, SCIENTIST,
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