ANTIBIOTIC  FREE  
11-24-15  
  
What does it really mean ?  It can have a different meaning to different folks, all according to their interpolation.   
  
Various companies and retail outlets use the term "antibiotic free" on labels and advertisements. They would like us to think that their meats are from animals ( beef, pork, poultry ) that have not been treated or received any antibiotics.  
  
ALL meats that american families eat are "antibiotic free." How can I make that statement, several reasons that follow.  
  
Each farmer/rancher follows antibiotic label directions when using antibiotics to treat sick animals. These label directions state: method of administration, dosage and withdrawal times.  
  
Withdrawal time is the time or days the animal must be withheld from market once receiving the antibiotic.The withdrawal time is the amount of time required for the antibiotic to leave or be completely used by the treated animal.  It's a violation of the law to market these animals before that time has elapsed. All vaccines and antibiotics approved for animal use have labels approved by FDA ( Food and Drug Administration ) and we as farmers/ranchers have the responsibility of following these labels. Much the same as your family doctor does when prescribing antibiotics for our personal use.  
  
Also, FSIS ( Food Safety and Inspection Service ) inspectors, trained veterinarians are on-hand to inspect each animal throughout the harvest procedure. These inspectors continually check these animals for defects and collect samples of body fluids and organs for laboratory analysis. If any foreign item or matter is found, that animal/carcass does not reach the food chain.  
  
Farmers/ranchers who raise organic or natural meat animals can treat sick animals with antibiotics. Once that animal is treated with antibiotics, it must be removed from the group and marketed as conventional raised animals but still would be antibiotic free by meeting labeled directions, especially withdrawal time. The organic and natural farmers follow the same procedures as we conventional farmers.   
  
We farmers/ranchers take our responsibility for raising animals serious. We follow best management practices, work closely with our veterinarians, follow beef quality assurance guidelines for administering animal health products to raise a safe product for american families.  Did you ever stop to think, we are consumers of our products too ??  
  
Related articles on our web page "agriculture at its best" are:  
Mike's Thoughts and View  
1-[Beef Quality Assurance](http://weebly-file/1/8/9/9/18991133/beef_quality_assurance_0215_comments.doc)  
2- [Antibiotic Use In Beef](http://weebly-file/1/8/9/9/18991133/antibiotic_use_in_beef_august_5_2015.docx)  
  
Farmers Corner Stall  
1- [Antibiotic Resistance: Should I Be Concerned ?](http://weebly-file/1/8/9/9/18991133/antibiotic_resistance.docx)  
2- [Our Calves Life Cycle](http://weebly-file/1/8/9/9/18991133/our_calves_lifecycle_10-2015.docx)  
  
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