

# Producing BEEF



The Royal Highland Education Trust  
Patron HRH The Princess Royal



Beef Production in Scotland is based on native breeds such as the Aberdeen Angus



These native breeds are sometimes crossed with continental breeds such as the Limousin, Simmental or Charolais



Calves are fed on nutrient rich grass and milk from their mother for most of the year, which provides the distinctive and unique flavour of Scotch Beef



New calves are given eartags and a passport so that we can follow them from the farm to the plate



In winter cattle are kept indoors and fed on a diet of silage, hay, straw and concentrates such as barley and protein



Depending upon the breed, calves are ready for market in 12-24 months and will weigh between 450-650 kg live-weight

## DID YOU KNOW...

livestock farmers in the North East produce nearly a quarter of all the beef cattle in Scotland?



Scotch Beef is renowned across the world as being tender, succulent, full of flavour - and great to eat!



After processing and maturing all Scotch Beef is delivered to butchers and supermarkets in temperature controlled vehicles.

Quality Meat Scotland works hard to help the industry which produces beef in Scotland. Scotland's beef industry helps make an important contribution to our rural economy. When you see a label that says Scotch Beef you can be confident the meat has been produced to some of the world's highest standards.



All beef produced in Scotland is independently inspected by the Food Standard Agency



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