





ANIMAL BYPRODUCTS

BYPRODUCTS are a bonus.

Animal byproducts are the materials left over after animals are processed into food and other goods. They serve several important functions that contribute to our overall quality of life.²

There are many animal byproducts we use in our daily lives. such as:3

Animal Product	Animal Byproduct	Uses
Meat from beef cattle, pork, sheep	Offal (internal organs or entrails)	Added to pet food and fish feed
	Leather and skins	Shoes, clothing, rugs and upholstery
Honey	Beeswax	Lubricants and waterproofing agents, candlewax, cosmetics, polishes for wood, leather and cars
Meat and eggs from poultry (chickens, turkeys, and ducks)	Feathers	Feather meal for animal feeds Insulation in bedding and clothing
	Manure and other waste	Biofuel, a liquid fuel made from renewable energy sources that can be replenished over time ⁴
Sheep meat and milk	Wool	Clothing, rugs and yarn
	Lanolin (waxy substance naturally produced by the wool of sheep)	Ingredient in moisturizers, hair care products and soaps
Milk	Casein (protein found in milk)	Adhesive that helps bind paint to paper or wood
Eggs	Shells	Filler to replace plastics in making materials like rubber 5.6

BENEFITS of byproducts



materials like rubber 5,6

PREVENTING WASTF

Animal byproducts reduce the amount of organic waste (waste from living things) that is sent to landfills (large areas of land where we dispose of waste). When organic waste breaks down, it releases methane and carbon dioxide - two greenhouse gases that have harmful effects on the environment.

REDUCING FOOD COSTS

Repurposing animal byproducts provides additional income for farmers and food processors, which keeps costs lower for consumers.

CONTRIBUTING TO MORE EFFICIENT FOOD PRODUCTION

Livestock (cattle, pigs, sheep, goats and poultry) can convert low value **crop byproducts** (leftovers from crop production that are unsuitable for human consumption but can be added to livestock feed) into products that people can eat, like meat, milk or eggs.7

DID YOU KNOW?

63% of a cow can be used for meat.8

36% of the remainder is used as byproducts which results in only 1% of the carcass going to waste.9



THICKENING OR SOLIDIFYING FOODS OR OTHER PRODUCTS

Gelatin is produced by boiling animal skin, tendons, ligaments and/or bones in water. It is found in fruit gelatins and puddings, as well as gum, gummy fruit snacks, marshmallows, shampoos, face masks, cosmetics, drug capsules and glue.

PROVIDING NUTRIENTSFOR PLANTS AND ANIMALS

Meals are dried up and ground animal byproducts that include fish meal, blood meal, feather meal, meat meal (organs and other muscle tissue) and bone meal. Many types of meals are used as fertilizer for growing fruits and vegetables.

Meals contain significant amounts of protein with high vitamin and mineral content.¹⁰ Pet food and aquaculture feed manufacturers use meals in their products because they are highly nutritious and contain ingredients animals enjoy eating.





MAKING PRODUCTS SILKY SMOOTH

Tallow is fat from cattle or sheep that contains a fatty acid called **stearic acid**. This helps to give products a smooth, slippery texture and has moisturizing properties. It is used for making wax paper, crayons, margarine, paints, rubber, lubricants, candles, cosmetics and skin care products. Stearic acid is also used in printing inks, brake fluids, and industrial lubricants, as well as car tires to maintain tire elasticity on the road.

NOURISHING CROPS AND SOIL

Animal manure is a byproduct of animal production and a valuable source of plant nutrients and organic matter that improves soil quality and crop production. Animal manure contains most of the nutrients that crops require, including nitrogen, phosphorus, potassium and sulphur. Both organic and conventional farmers use animal manure to feed growing crops.

CONTRIBUTING TO HUMAN HEALTH!

Cattle, sheep and pigs are similar to humans in how their bodies function. This means medicines made from animal byproducts are highly compatible with humans, can settle an upset stomach, prevent blood clots and heart disease, control anemia and relieve asthma symptoms. Anti-rejection drugs are also made from animal byproducts and are used by transplant patients to help their bodies accept new organs.



From 1 cow hide you can get

12 basketballs or 144 baseballs or 20 footballs or 8 volleyballs or 18 soccer balls or 12 baseball gloves!¹¹



MARKET STATE