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For Immediate Release

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BSE Case Poses No Human Health Risk Existing Safeguards Protected Food Supply

SACRAMENTO, April 24, 2012—The United States Department of Agriculture (USDA) today announced confirmation of an isolated case of Bovine Spongiform Encephalopathy (BSE) in a dairy cow in central California. Because of standard protocols followed in the USDA's targeted surveillance program to test cattle for BSE, the animal was never presented for slaughter for human consumption and at no time did the animal present a risk to the food supply or human health.

“The United States has had longstanding interlocking safeguards to protect human and animal health against BSE,” said USDA Chief Veterinary Officer John Clifford. “Evidence shows that our systems and safeguards to prevent BSE are working.”

Tom Talbot, DVM, a California beef producer and chairman of the National Cattlemen's Beef Association (NCBA) Cattle Health and Well-Being Committee, noted that BSE safeguards are working. “It is important to note that this particular cow died at the farm and was sent to a rendering facility where she was tested as a precaution and as part of the BSE detection system,” Talbot explained. “Consumers should rest assured that U.S. beef is completely safe to consume and beef producers remain committed to producing safe, healthy beef for consumers. Consumers can be confident that the system set in place to prevent diseased animals from entering the food chain is working as it was designed to (work).”

The bottom line for consumers remains the same: U.S. beef is safe. “It's important to remember that the BSE agent is only found in central nervous system tissue such as brain and spinal cord tissue,” said Bill Dale, executive director of the California Beef Council. “By law, central nervous system tissue is removed from the human food supply. The BSE agent is not found in meat like steaks and roasts.”

To read the USDA statement in its entirety, visit HYPERLINK "http://www.usda.gov/bse" www.usda.gov/bse. For more information about BSE, visit HYPERLINK "http://www.BSEinfo.org" www.BSEinfo.org.

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The California Beef Council (CBC) was established in 1954 to serve as the promotion, research, and education arm of the California beef industry, and is mandated by the California Food and Agricultural Code. The council is comprised of 42 members who are appointed by the California Secretary of Agriculture. The council members set priorities for CBC and represent all segments of beef production within California including range cattle, dairy cattle, feedlots, packers/processors and the general public. For more information, visit [HYPERLINK "http://www.calbeef.org"](http://www.calbeef.org)

The Beef Checkoff Program ([HYPERLINK "http://www.MyBeefCheckoff.com"](http://www.MyBeefCheckoff.com) www.MyBeefCheckoff.com) was established as part of the 1985 Farm Bill. The checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a comparable assessment on imported beef and beef products. States retain up to 50 cents on the dollar and forward the other 50 cents per head to the Cattlemen's Beef Promotion and Research Board, which administers the national checkoff program, subject to USDA approval.