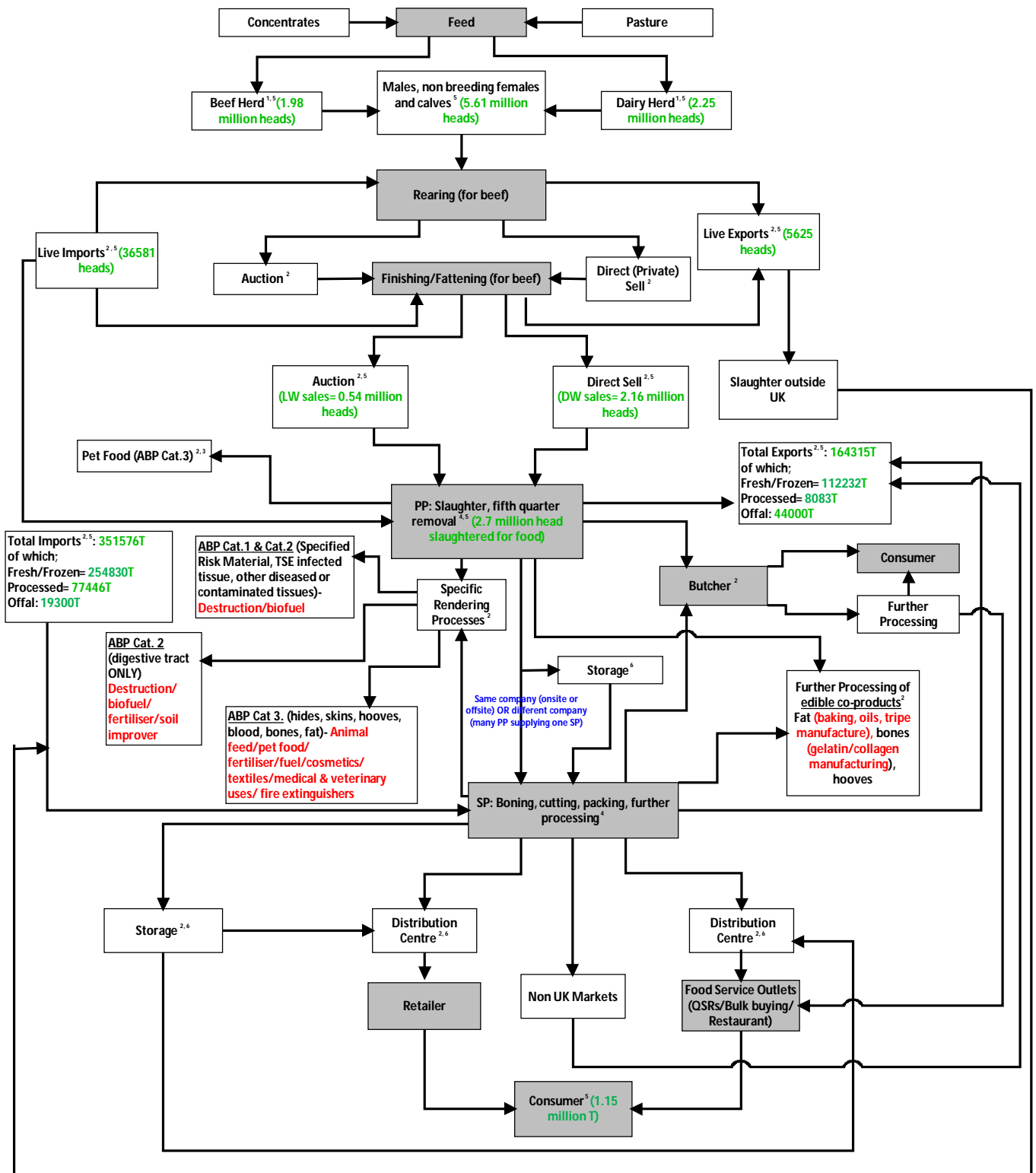


UK Beef Supply Chain

Courtesy of Brooks, S.^a, Walsh, C.^b, Spence, M.^a, Elliott, C.^a and Dean, M.^a. (2015) UK Beef Supply Chain. Unpublished. Queen's University, Belfast.

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¹ Head number only accounts for breeding females that are producing calves for beef production

² Action may occur via trader/buyer/wholesaler OR directly within or between companies or farmers at former stages, i.e. between rearing and finishing stages

³ Some intermediate companies take ABP Cat.3 material directly for pet food manufacture

⁴ Location of boning, cutting, packing operations and further processing is dependent on site capabilities and may occur on same site as slaughter

⁵ Further information on quantities are available from AHDB Beef and Lamb Yearbook 2015 and/or HMRC import/export statistics 2014

⁶ Distribution Centre/storage may be shared by several separate suppliers/companies

Arrows denote transport/movement of produce. This may occur via a haulage company or by a farmer at former stages, i.e. between rearing and finishing stages

ABP= Animal By Products

LW= Liveweight

DW= Deadweight

PP= Primary Processing

SP= Secondary Processing

QSR= Quick Service Restaurant