

Beef Quality

See page 38 of the 2026 Canadian Beef Research and Knowledge Mobilization Strategy for more beef quality information.

- Monitoring of Canada's beef quality (National Beef Quality Audit)
- Communication of issues with tag, bruising, foreign objects and liver abscesses to producers
- Potential impacts of increasing carcass weight
- Customer satisfaction with Canadian beef
- Beef quality research capacity
- Cost-benefit evaluations of recommended practices and research that is nearing commercialization or adoption



Research Outcomes

Outcome 1: Improved beef carcass quality

1. Conduct a National Beef Quality Audit to identify animal welfare and carcass defects influenced by management decisions related to cattle management, handling and transportation
2. Develop and implement processes and technology to evaluate tenderness, identify tag, bruising, foreign objects and liver abscesses in real-time at processing plants
3. Develop and implement processes and technology to report data gathered at processing plants back to the producer to inform improved on-farm cattle management practices
4. Develop sensitive, accurate, rapid technology to cost-effectively support antemortem inspections
5. Reassess carcass lean meat and retail cut yield predictions in Canada's current slaughter cattle population, in collaboration with broader North American initiatives
6. Identify and develop practical, cost-effective solutions to offset potential animal welfare, carcass merit or beef quality issues associated with increasing carcass weight

Outcome 2: Improved consumer satisfaction with Canadian beef

1. Summarize the available science regarding how ingredients and by-products commonly used in Canadian feedlot diets affect the eating quality of beef and identify critical knowledge gaps
2. Summarize the available science regarding differences in eating quality between different retail cuts of Canadian beef to assist in market identification and differentiation and identify critical knowledge gaps

Outcome 3: Increased meat science research, teaching and extension capacity in Canada

Knowledge Mobilization Outcomes

Outcome 1: Increased adoption of beneficial practices to maintain or improve carcass and beef quality

1. Increased adoption of beneficial practices through timely and effective communication of National Beef Quality Audit results pertaining to production-related issues
2. Promote resources regarding the use of genetic tools to improve carcass and beef quality
3. Improve on-farm cattle management practices for fed cattle through reporting results on tag, bruising, foreign objects and liver abscesses collected at processing plants
4. Identify on-farm management practices that significantly impact the consumer's beef eating experience

Outcome 2: Improved consumer satisfaction with Canadian beef

1. Communicate fact-based information regarding the equivalence or superiority of Canadian beef to comparable U.S. and Australian grades among domestic and international customers
2. Increase the quantity of Canadian product that meets domestic and international customer preferences through implementation of results from domestic and international benchmarking surveys
3. Encourage adoption of best practices by processors and domestic and international customers to ensure maximum shelf life and customer satisfaction with Canadian beef