



**PROPOSED USDA MEAT
PROCESSING FACILITY IN
THE CENTRAL SIERRA:**

**SURVEY RESULTS
REPORT**

2023

**UC
CE**



**PREPARED BY
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WHY THIS PROJECT?

The last Meat Processing Facility Project in the Central Sierra was conducted in 2012 by Calaveras Grown.

Some California livestock producers are interested in selling meat from the livestock that they produce from California rangelands to local restaurants, butcher shops and the local communities where they live. However, access to a USDA Meat Processing Facility is limited and challenging in the Sierra Nevada (Figure 1). Since COVID, we learned that our American Meat Supply Chain has some significant limitations as illustrated by a meat supply shortage that occurred. Production lines were slowed, which caused less meat to be processed each production day, and as much as a 45% decrease was reported*. There was an increased demand for meat, but with the slower rate of production, prices rose. Some supermarkets had to put limitations on the number of packages of meat a consumer could buy*. As a consequence, the United States Department of Agriculture is now providing significant financial incentives for renovation, expansion or creation of Meat Processing Facilities through grants.

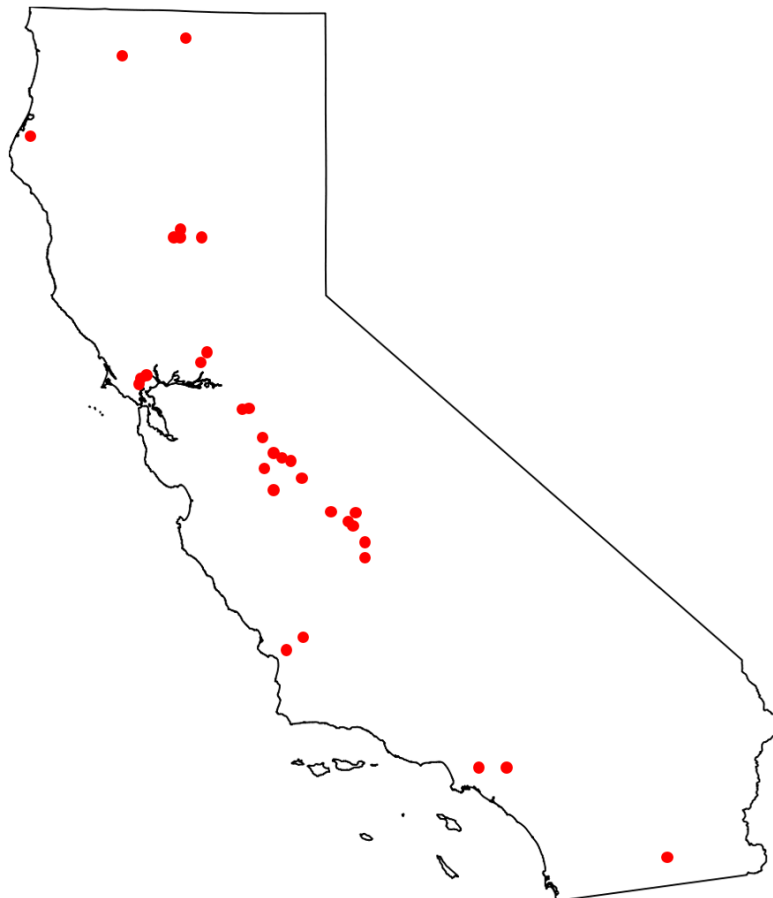


Figure 1: Localization of meat processing facilities in California

<https://www.fsis.usda.gov/inspection/establishments/meat-poultry-and-egg-product-inspection-directory>

*Whitehead D, Brad Kim YH. The Impact of COVID 19 on the Meat Supply Chain in the USA: A Review. Food Sci Anim Resour. 2022 Sep;42(5):762-774. doi: 10.5851/kosfa.2022.e39. Epub 2022 Sep 1. PMID: 36133635; PMCID: PMC9478983

This project, "Proposed USDA Meat Processing Facility in the Central Sierra" was initiated by two county supervisors from Calaveras and Tuolumne Counties. Then, a group of stakeholders composed of local ranchers, Ag Commissioners, County Supervisors, County Farm Bureau members, local Cattlemens Associations, and the local UCCE Livestock Advisor met and created a survey to distribute to livestock producers. The objective of this survey was to understand the needs of the Central Sierra livestock producers (focus on cattle, sheep, goats and pigs). If the results show that there is enough volume to justify moving forward, the size and scope will need to be decided. Another survey will be released, and public meetings held to decide the next steps.

A Qualtrics survey with 14 questions was sent to livestock producers from the Central Sierra (Amador, Calaveras, El Dorado, and Tuolumne Counties) via email, social media, newsletter, personal communication. The survey was opened in August 2023, and re-opened in October-November 2023.

	Number of people reached	Number of clicks
UCCE Central Sierra Newsletter	August 3rd: 2,130 people reached November 3rd: 2,146 people reached	August 3rd: 6 people clicked on the link November 3rd: 2 people clicked on the link TOTAL of clicks = 8
Personal email	July 31st: 438 people reached August 25th: 439 people reached October 20th: 435 people reached November 6th: 435 people reached	July 31st: 206 people opened the email, and 34 people clicked on it August 25th: 159 people opened the email, and 8 people clicked on the link October 20th: 158 people opened the email, and 3 people clicked on it November 6th: 171 people opened the email, and 5 people clicked on the link TOTAL of clicks = 50
Facebook	July 31st: 8,487 people reached August 25th: 280 people reached October 19th: 923 people reached	July 31st: 12 people reacted, 78 people shared, and 100 people clicked on the link August 25th: 2 people reacted, 4 people shared, and 0 people clicked on the link October 19th: 6 people reacted, 13 people shared, and 7 people clicked on the link TOTAL of clicks = 107

This survey was intended for cattle, sheep, goat and pig producers only. No poultry or other livestock will be processed through the facility (if approved) at this time.

All of the individual’s information collected is CONFIDENTIAL and WILL NOT BE SHARED. Only sum total information is being released in this report.

The comments reported in the following pages reflect the participants’ opinion, and not necessarily the organizers’ opinion of this project.



WHICH COUNTY DO YOU LIVE IN?

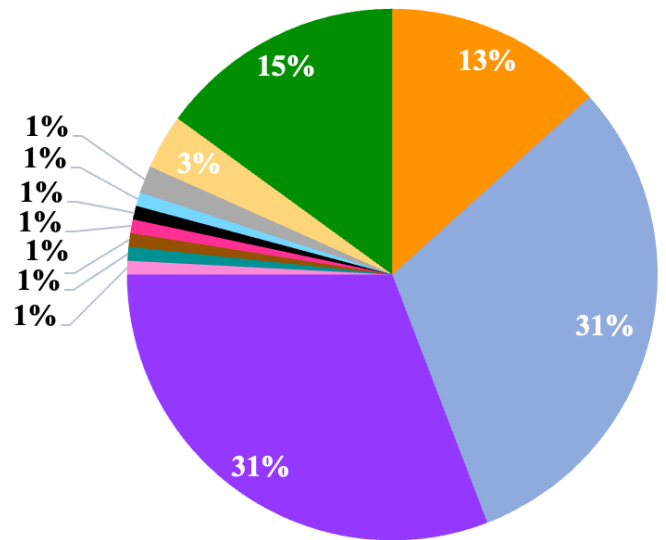
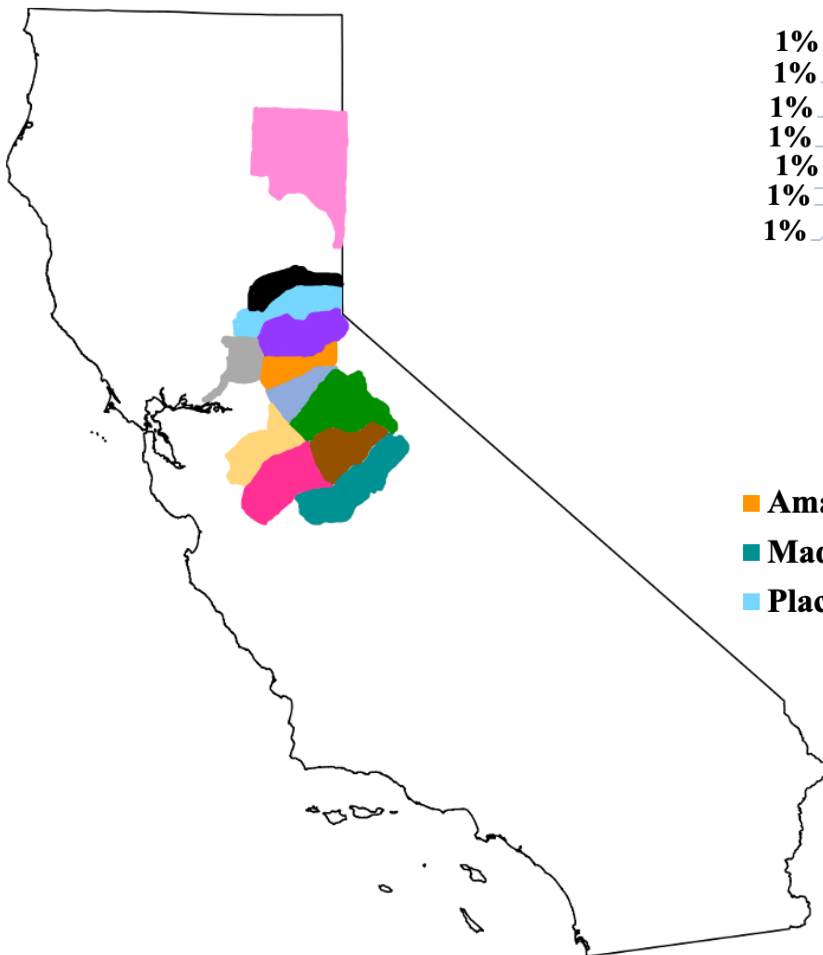
Survey focused on the Central Sierra

The survey was focused on the Central Sierra (Amador, Calaveras, El Dorado and Tuolumne counties), but reached 12 different counties.

Amador: 13%
Calaveras: 31%
El Dorado: 31%
Tuolumne: 15%

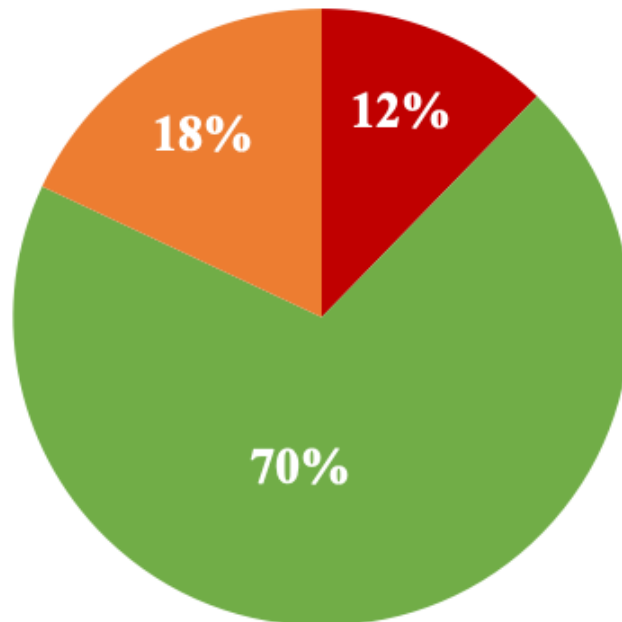
Other counties:
10%

PERCENTAGE OF RESPONDENTS PER EACH CALIFORNIAN COUNTY



- Amador
- Calaveras
- El Dorado
- Lassen
- Madera
- Mariposa
- Merced
- Nevada
- Placer
- Sacramento
- Stanislaus
- Tuolumne

**IF YOU DO NOT DIRECT
MARKET YOUR PRODUCTS,
ARE YOU INTERESTED IN
DOING SO IN THE FUTURE?**



■ No ■ Yes ■ It depends



"YES"
COMMENTS FROM
LIVESTOCK PRODUCERS

Comments are listed without any edits

"It would allow us to generate better returns on investment"

"We do some now but it is complicated due to distance to USDA facility"

"We are a family owned ranch and are all about supplying the local community"

"I currently do, and wish to do so on a bigger scale."

"Right now we sell live animals (Sheep & Goats). We can direct the buyer to a butcher but would like to sell processed meat direct to the consumer."

"If we can get a USDA facility in our county, I would love to keep our meat local"

"I would like to be able to market more of my protein locally. Being able to market specific cuts instead of having to sell whole animals."

"We have more head of cattle and pigs than we can consume."

"Currently sell live sheep. Would like to offer processed."

"Desire and demand for grassfed and finished beef"

"I would like to support more farm to fork, restaurants as well as farmers markets, but as of right now that is not available because of location."

"Just starting, and that's the ultimate goal"

"Want to be able to offer cattle and sheep meat directly to consumer"

"We already do."

"YES"
COMMENTS FROM

LIVESTOCK PRODUCERS

Comments are listed without any edits

"I have many people interested in purchasing hogs that I raise instead of whole animals."

"It will help with ranch sales of meat products"

"Finding people have a difficult time financially buying a full hog but want a small amount and would rather buy from farm than from a store"

"We raise certified organic vegetables and chickens and would love to expand into livestock"

"I want to sell my livestock"

"We currently don't because it's not cost-effective to drive that far to a USDA processing plant."

"We do some direct marketing but it's limited due to lack of slaughter services"

"tax implications post sale"

"Would like to be able to sell directly to locals in the community"

"I already direct market and anticipate increasing my direct marketing in the future"

"To hopefully, get the best price for the beef that I raise."

"We used to do individual usda cut and wrap but stopped due to cost associated with distance to usda facilities."

"We already direct market and more people should"

"YES" COMMENTS FROM LIVESTOCK PRODUCERS

Comments are listed without any edits

"Want to sell individual cuts direct to consumer"

"I used to direct market pork, lamb, and beef at local farmer's markets. But the cost of USDA slaughter and processing at facilities that are 3-4 hours away became too expensive. If there was a closer option I would consider returning to direct marketing of meat products"

"Because market trends are heading toward small, boutique style sales of high quality product."

"To sell at our local store and supply our local restaurants"

"We frequently get extra animals to prevent issues right before fair. Direct marketing helps us not take a loss there."

"Simplest way"

"I do so already with only 5-10% of my calves annually. I would love to get to a point to where that is closer to 100%, but the lack of local facilities makes that kind of volume impossible."

"smaller operation, cost effective"

"Seem like a good local business"

"Already do limited amounts."

"consistent price per lb"

"We are just getting started, and we plan to ONLY do direct market."

"Demand is there. People want to buy direct"

"YES" COMMENTS FROM LIVESTOCK PRODUCERS

Comments are listed without any edits

"People would like to have meat direct from the source and I believe selling direct to consumers would make ranching financially viable."

"Getting started raising beef on a small scale, would be nice to sell individual cuts direct to consumers."

"demand"

"Sell meat DTC"

"With government inspectors, I could direct market much easier."

"I have usda label for my beef"

"Because I would like to have another marketing option for some of my production."

"Have been researching and considering establishing our own facility. Feel there is a real need for accessible facilities that are local to a region where quality can be controlled and local demand can be met with local products."

"Currently we are a small, family, cow/calf operation. Our 2-5 year plan is to increase our herd and open a store front to sell directly to the consumer. We are in the planning stages and directly impacted by the dismal access to USDA slaughter and processing resources."

"Interested in increased profits"

"Vertically integrated plan"

"To increase revenue"

"YES"
COMMENTS FROM

LIVESTOCK PRODUCERS

Comments are listed without any edits

"More options. Potential to have better margins"

"I do direct market to individuals. Would like to get into restaurants"

"If USDA processing becomes available"

"Interested more in selling locally"

"our herd size does not promote a video sale contract as well as the local sales yard discounts for numbers we would like to take advantage of niche marketing beef"

"Niche markets for grass fed beef"

"Because we do custom cut and wrap sale."

"It would be helpful to work with the consumer on their needs and matching those to our practices."

"I sell straight to consumer. And having one close to me would be perfect as I am currently going to Nevada for processing"

"I already direct market."

"We like to sell to local friends and people who want grass fed, non gmo grain finished beef"

"I currently sell the steers for butcher but I have my LLC and am interested in selling meat"

"We have started to sell our beef by the quarter, on the hoof. Our 5 year plan is to open a store front and sell our processed and packaged beef directly to the consumer."

"YES"
COMMENTS FROM

LIVESTOCK PRODUCERS

Comments are listed without any edits

"Because I'm a small producer, and it may be more profitable"

"Losing profits to middlemen"

"I would like to feed out a few beef a year"

"I already direct market."

“NO”
COMMENTS FROM
LIVESTOCK PRODUCERS

Comments are listed without any edits

“It’s my son little business”

“I do direct market”

“No USDA facility near me”

“All yearlings go to auction”

“Sale at sale yard”

“I don’t direct market”

“don't know what it involves”

“I typicall sell less than 5 head per year.”

"IT DEPENDS" COMMENTS FROM LIVESTOCK PRODUCERS

Comments are listed without any edits

"I only sell 1 or 2 head per year"

"It depends if the hassle has a big enough financial impact"

"Depends on market and demand"

"So many restrictions, unrealistic expectations. "

"Just starting out"

"If facility is close enough to my client base to make it feasible"

"don't know if we can spend the time and capital to make it profitable.
Would only be interested in direct marketing a few head of cattle"

"Just depends on prices"

"We already direct market, just looking to expand"

"How will it benefit me?"

"based on sheer numbers, and timing of slaughter ready beef off natural
pasture"

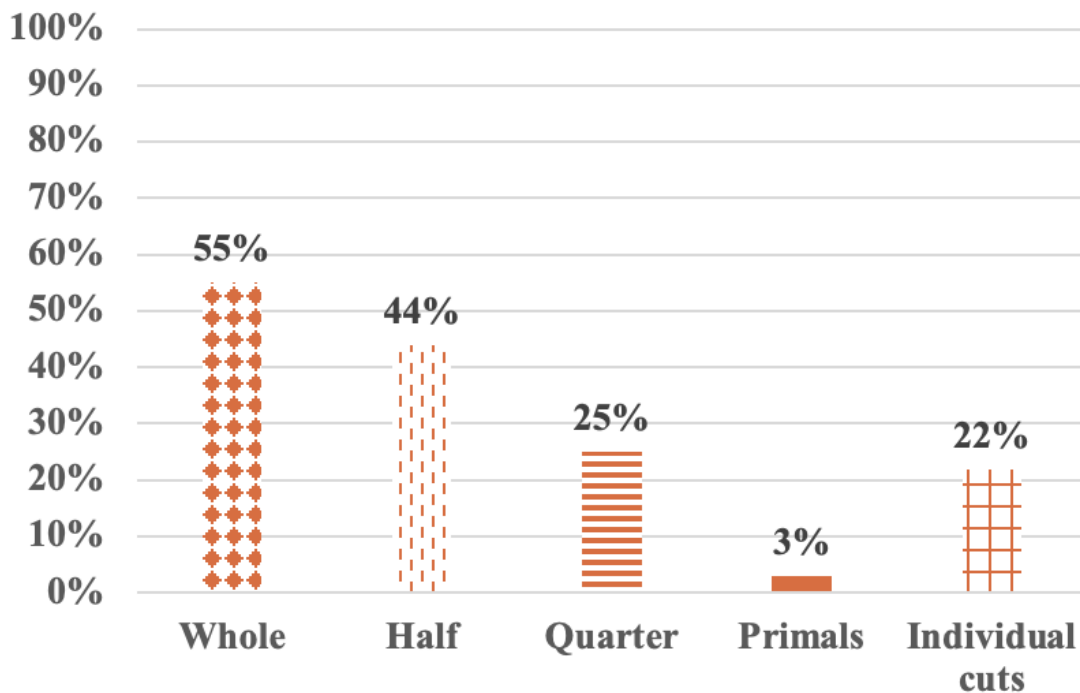
"Difficult question to answer this time you have to see what there is to
offer"

"Presently sell some thru Rawhide Meat. However we cannot increase our
numbers thru that outlet presently."

" I would have more options if USA inspected plants were closer"

"Hard to find processors"

IF YOU DIRECT MARKET YOUR PRODUCTS, HOW DO YOU SELL THEM?



Comments are listed without any edits.

“Live animals on the hoof because of USDA facility's not being available”

“Usually sold live 60 days prior to butcher date.”

“we haven't marketed any yet”

“We hope to offer various choices listed above. We also hope to do the same with naturally raised pigs”

**IF YOU ALREADY USE DIRECT
MARKETING, WHAT SERVICES WOULD
YOU LIKE TO BE IMPLEMENTED AS
PART OF A CENTRAL SIERRA USDA
MEAT PROCESSING FACILITY?**

Comments are listed without any edits.

"Accurate custom cut and wrap, marinade/value added options (marinade tritip, carne asada, etc)"

"Transport"

"To be able to sell individual cuts or ground beef"

"Usda certification"

"Complete processing from butchering to cuts"

"Harvest, cut, wrap USDA stamp"

"I believe that USDA inspection would allow me to sell individual cuts instead of whole animals at a higher cost. A lot of people who would be potential customers can't afford to purchase a whole steer or do they have the freezer space for it."

"I want to be able to bring an animal there to be processed so I could sell individual cuts of meat"

"21 day aging"

"Humane USDA slaughterhouse with killing facility, best would be on-site certified. With Halal certification for goat"

"The past few years I have sold a small number of steers direct to individuals on the hoof. I then contracted with the individuals to act as their feedlot. I charged them so much per day for feed and care for a specified length of time. Usually 90 to 100 days. I would prefer to be able to feed my steers out and have the flexibility to market smaller options to individuals such as halves or quarters."

**IF YOU ALREADY USE DIRECT
MARKETING, WHAT SERVICES WOULD
YOU LIKE TO BE IMPLEMENTED AS
PART OF A CENTRAL SIERRA USDA
MEAT PROCESSING FACILITY?**

Comments are listed without any edits.

"Possibly go back to individual cut and wrap or sell to butcher shop/restaurants wholesale."

"Co-packing and organic certification process for hogs chicken and beef"

"Custom feed lot, slaughter, cut/wrap, aging, certify mobile butcher"

"Kill, cut, wrap, hide tanning"

"A very important service would be the ability of my clients to pick up their meat directly from the facility. Currently, I have my livestock processed in Nevada and then go get it myself and deliver to customers which is a logistical nightmare. A local facility with good capacity would allow me to sell more beef direct to consumers and have them go to the plant for pick up when convenient for them."

"ability for rancher to sell individual cuts (in addition to whole and half animal)"

"Livestock shares"

"14 - 21 day hanging"

"USDA Certified"

"Individual Cuts/Boxed meat"

"Inspection to sell to restaurants"

"Killing and butchering at same facility. Also allow pickup by customer. And packaging."

**IF YOU ALREADY USE DIRECT
MARKETING, WHAT SERVICES WOULD
YOU LIKE TO BE IMPLEMENTED AS
PART OF A CENTRAL SIERRA USDA
MEAT PROCESSING FACILITY?**

Comments are listed without any edits.

"Slaughter. Dry aging. Cut wrap"

"Local slaughter with USDA cut and wrap facility"

"Harvest Cut & Wrap. Logo"

"Cold locker rentals, curing services"

"Ability to direct market meat"

"slaughter and cutting/wrapping"

"I am a dorper lamb and goat producer. I would appreciate a facility that had light lamb capabilities as well as goat processing."

"Inspected meat that can be sold to local restaurants"

"cut and wrap for commercial resale"

"Additional outlet for cull cows/bulls."

"Availability"

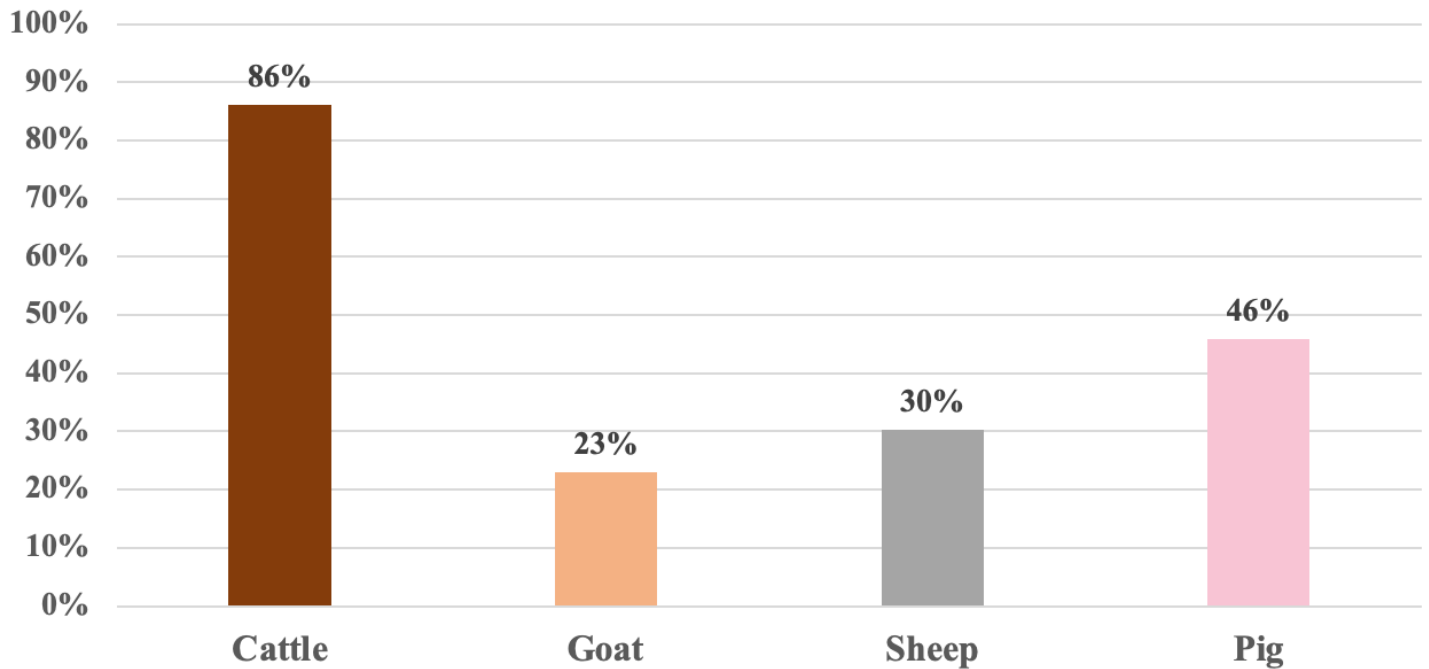
"Halal certification Vacuum sealed Grinding option Sausage making option"

"Not sure"

"Complete service from kill to cut and wrap"

"Custom cut, and possibly divide an order for two or more customers"

**IF A USDA MEAT PROCESSING FACILITY WAS IN THE CENTRAL SIERRA,
WHICH SPECIES WOULD YOU BE INTERESTED IN PROCESSING?**



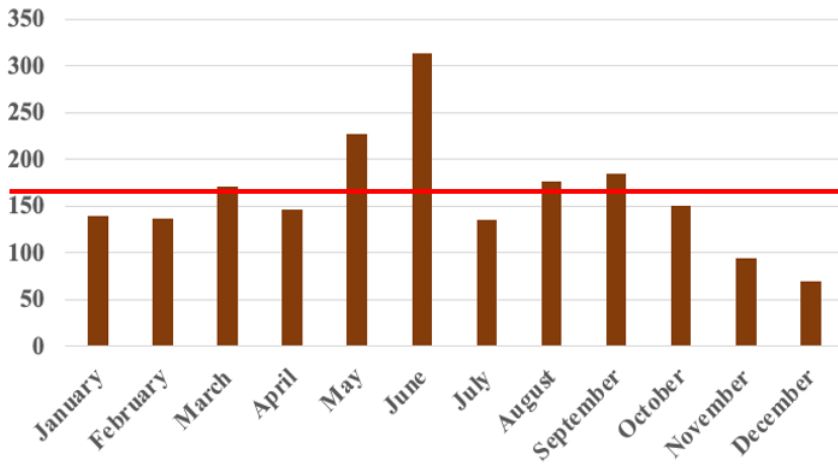
Some of the livestock producers raise one species, some raise two, some raise three, and some raise four.

55% of the livestock producers surveyed raise multiple species of livestock.



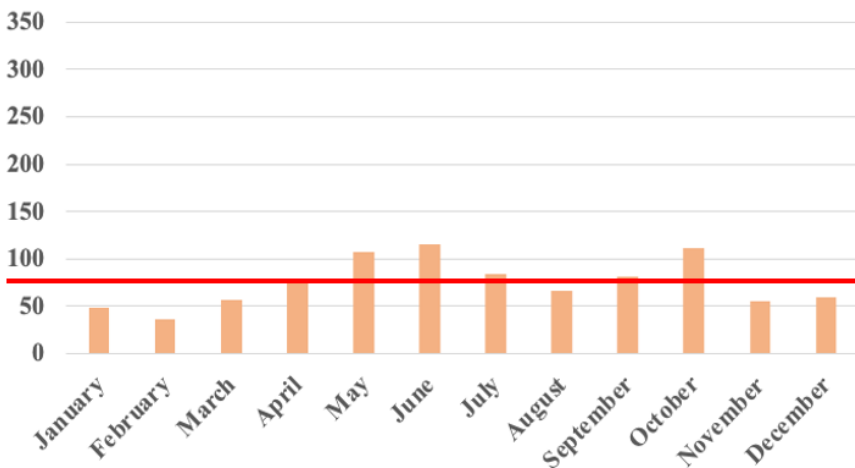
IF A USDA MEAT PROCESING FACILITY WAS IN THE CENTRAL SIERRA, HOW MANY ANIMALS WOULD YOU BE INTERESTED IN PROCESSING PER MONTH?

CATTLE



TOTAL per year: **1,943**
AVERAGE per month: **162**

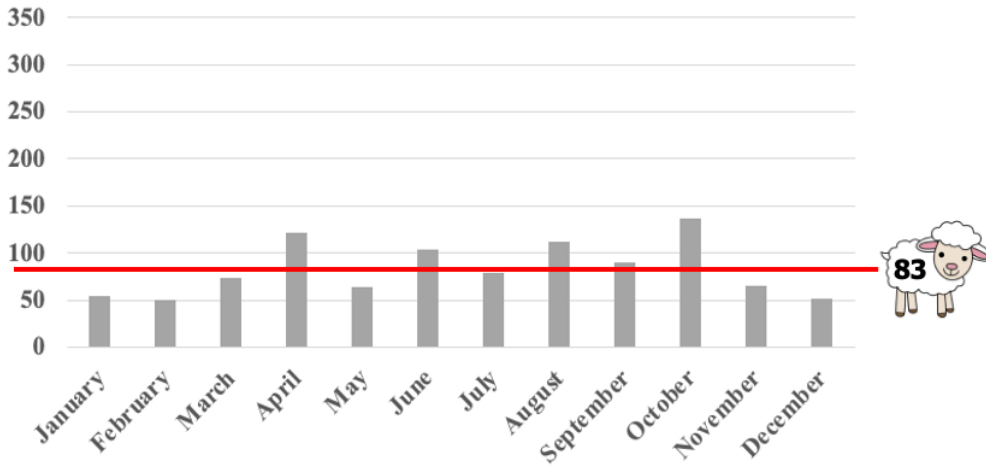
GOAT



TOTAL per year: **903**
AVERAGE per month: **75**

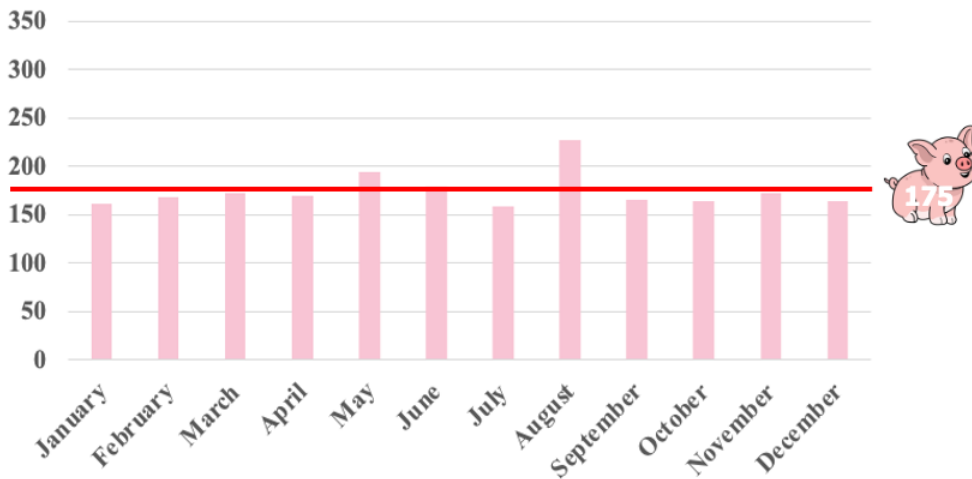
IF A USDA MEAT PROCESING FACILITY WAS IN THE CENTRAL SIERRA, HOW MANY ANIMALS WOULD YOU BE INTERESTED IN PROCESSING PER MONTH?

SHEEP



TOTAL per year: **999**
AVERAGE per month: **83**

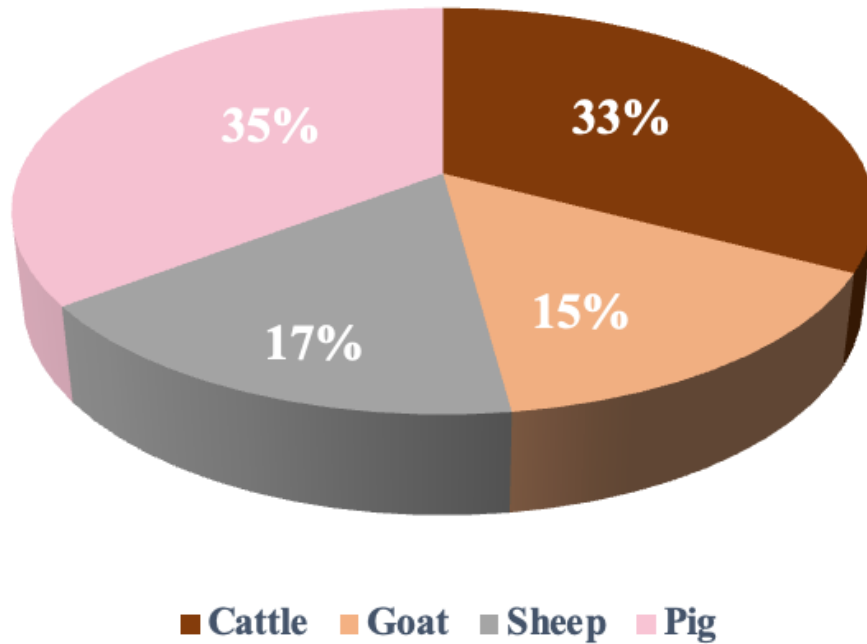
PIG



TOTAL per year: **2,098**
AVERAGE per month: **175**

IF A USDA MEAT PROCESING FACILITY WAS IN THE CENTRAL SIERRA, HOW MANY ANIMALS WOULD YOU BE INTERESTED IN PROCESSING PER MONTH?

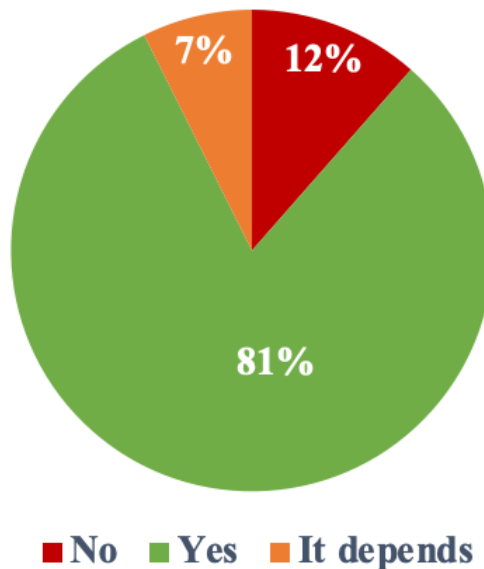
Percentage of each species per year



Number of large producers vs small producers for each species

	Small Producer (<25 animals)	Large Producer (>25 animals)
Cattle	73	26
Goat	17	6
Sheep	23	10
Pig	43	10

**IF DRY AGING WAS OFFERED AT THAT
USDA MEAT PROCESSING FACILITY,
WOULD YOU BE INTERESTED?**



Comments are listed without any edits.

"Have not had that requested for goat meat."

"It would depend on the cost and how much value it would add to my product"

"If there is a market for it"

"21 days"

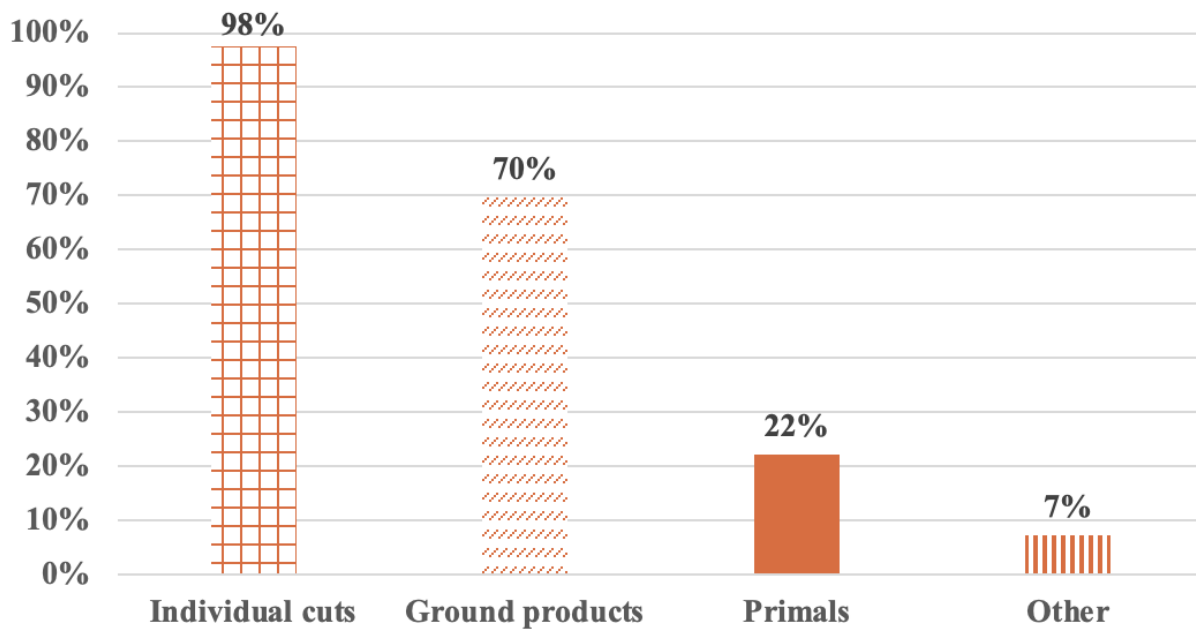
"I think the meat is more tender"

"Do not know"

"price point"

"Not sure of pros and cons"

HOW WOULD YOU WANT YOUR MEAT TO BE CUT AND WRAPPED?



Comments are listed without any edits.

“Marinade options”

“Boned and rolled”

“Individual cuts for young animals and ground for older animals”

“Smoked pork, sausages (ground & cased)”

“Customer requests”

“Jerky, beef sticks”

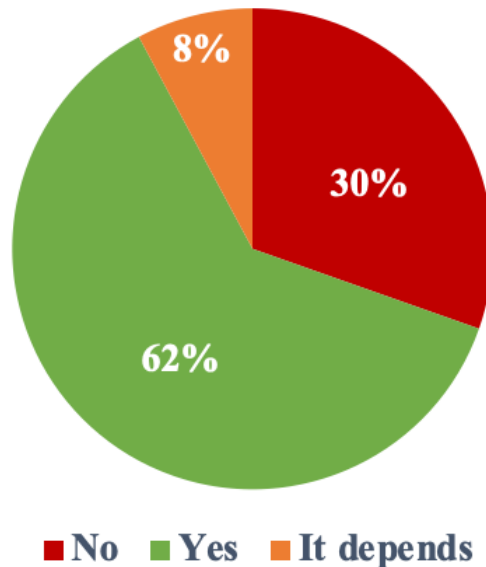
“Beef bacon”

“Do not know”

“Per customer request”

“per purchaser instructions”

**DO YOU HAVE AN INTEREST IN DOING
READY-TO-EAT PRODUCTS (JERKY,
SNACK STICKS, SMOKING, ETC.)**



Comments are listed without any edits.

"It would depend on the cost of the service"

"If I don't have to process the products and it makes financial sense"

"on price and flavor, I find it is one of the items most customers are picky on. I wouldn't want to stifle the processing availability."

"Usually do my own"

"I make my own, but would be interested in marketing."

"depending on demand"

"price point"

"I wouldn't want it to take away for the more valuable cuts"

"Would have to see where demand is"

**IF YOU WILL REQUIRE FREEZER
STORAGE,

HOW LONG DO YOU NEED IT FOR?**

71% of the respondents are **interested in short term freezer storage** (less than 1 week)

25% of the respondents are **interested in long term freezer storage** (from 2 weeks to 12 months)

4% of the respondents did not specify if they are **interested in short or long term freezer storage**

Comments are listed without any edits.

"Not more than 2 weeks"

"45 days"

"2 - 4 weeks"

"Approximately 3 months"

"6 months"

"1 month"

"I can see more than a week due to delays in people picking up their meat"

"Year round"

"2-3 months"

"maybe as much as four weeks"

"2 months at a time"

**IF YOU WILL REQUIRE FREEZER
STORAGE,
HOW LONG DO YOU NEED IT FOR?**

Comments are listed without any edits.

"1-3 weeks"

"One month or less"

"60 days would be ideal"

"30 days"

"All year"

"It could be up to 2 weeks"

"2 weeks depending on price/capacity"

"one to two months"

" 30 days"

"This depends entirely upon availability, products being processed, etc. I have no specific answer at the moment, however, this is a real need for producers. If we constructed our own cut and wrap facility, there would not be a need for additional freezer space."

"Probably 6 months to a year"

"1 month"

"6 months"

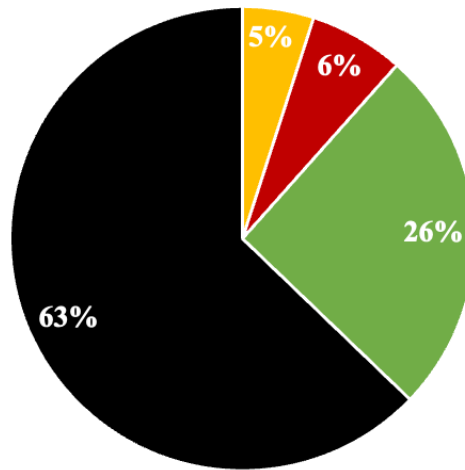
"2 weeks"

"I don't know yet because I haven't sold like this yet"

WOULD YOU WANT THE FOLLOWING OPTIONS TO BE AVAILABLE?

Kosher meat is meat that has been processed in accordance with traditional Jewish law.

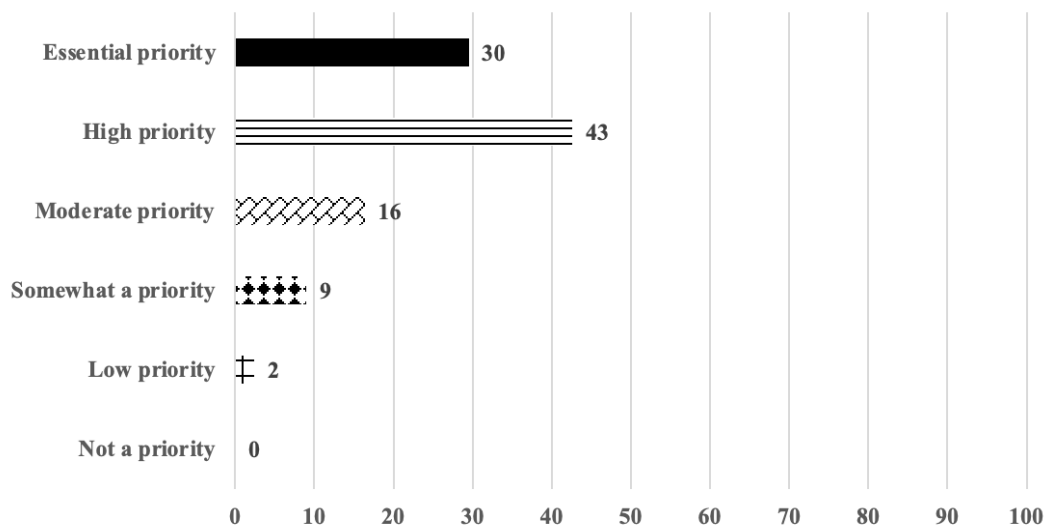
Halal meat is meat that has been processed by Islamic law.



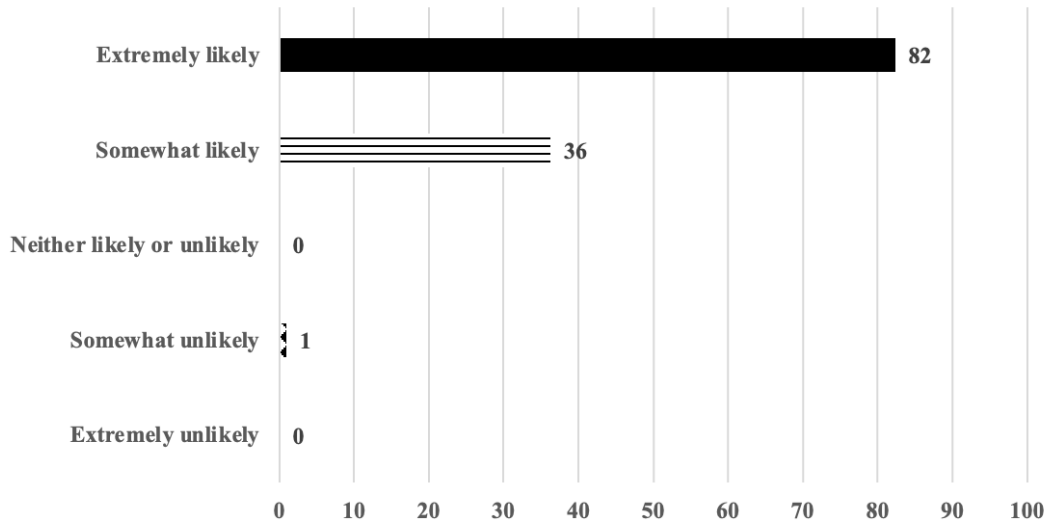
■ Halal ■ Kosher ■ Both ■ Not interested

QUESTION 12

FOR YOU, WHAT IS THE PRIORITY LEVEL TO HAVE A USDA MEAT PROCESSING FACILITY IN THE CENTRAL SIERRA?

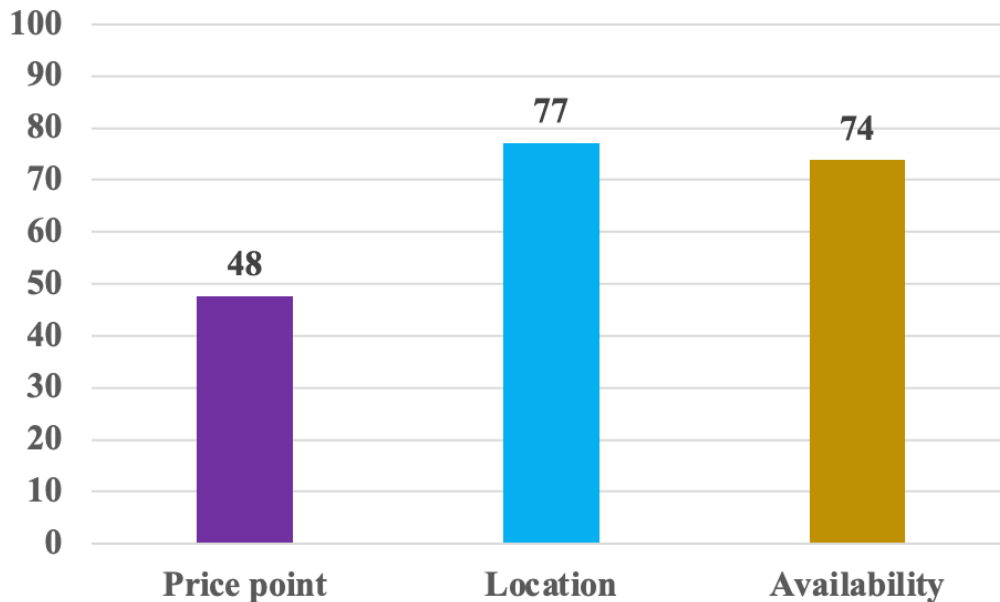


HOW LIKELY WOULD YOU USE A USDA MEAT PROCESSING FACILITY IN THE CENTRAL SIERRA?



QUESTION 14

IF YOU SELECTED "SOMEWHAT LIKELY" OR "EXTREMELY LIKELY" TO THE PREVIOUS QUESTION, EXPLAIN WHY.



**FEEL FREE TO WRITE ANY QUESTIONS,
IDEAS, OR COMMENTS YOU MAY HAVE.**

Comments are listed without any edits.

"The only other USDA facility that I know of that will cater to smaller producers is booked solid"

"We need USDA poultry and rabbit processing-small animals are our most important products. Please do not exclude them!"

"It needs to be a big enough facility to not only process USDA for individuals, but it should also be competing with CALNEVA for supplying restaurants USDA meat. This would allow the USDA facility to have another source of income; supplying butcher shops (retail) and restaurants and grocery stores at competitive pricing."

"We raise water buffalo and will soon be looking to butcher some for meat. I would add 1 to Feb & Aug to the "cattle" category."

"We need something like this especially now that homesteading has taken a front seat in a lot of people's minds. We sell our vegetables and meat and can't keep up with demand from local clients. These clients want to know where their food is coming from and also care about supporting local farmers and ranchers. Not to mention the impact to carbon footprint from not having products trucked and shipped from other locations."

"Great idea - Hope it happens"

"Thanks for doing this. I believe it will greatly help local producers and consumers. Right now I'm only finishing beef steers that I sell whole, but I do have all the infrastructure needed to raise hogs too. The previous owner of my property did and there is still a 9 ton silo for feed, pens, and a hog shelter. Thanks for working on this."

"The biggest challenge here is getting a spot reserved for processing an animal. Cattle are difficult and goats are nearly impossible."

**FEEL FREE TO WRITE ANY QUESTIONS,
IDEAS, OR COMMENTS YOU MAY HAVE.**

Comments are listed without any edits.

"the availability of ready to eat option would be wonderful. I can not find anyone around to USDA process our beef into snack sticks, jerky or salami. Custom Labeling with our ranch name and location is very important too."

"In the past, I have thought that it would be a good idea to certify existing butchers that are already operating a slaughter/cut and wrap facility. This could possibly provide coverage for more producers . I don't know how much interest there would be from the butchers. The central Sierra USDA plant may be the best way to go."

"I would like to be part of the discussion if something like this is a possibility. In other parts of the state people have tried mobile usda butchering but I think for a lot of reasons that wouldn't be feasible in the foothills. Niche meat processor assistance network (NMPAN) has a wealth of knowledge on starting a new facility and case studies of facilities built with the costs and revenue potential."

"Model this project after the program at UC Davis. Build it near Calaveras High School, and teach our students Genetics/AI through retail. It is the future."

"I would be extremely interested in being a part of any stakeholder meetings in the future."

"We use Rawhide currently. They have a "kill truck" service, which is very helpful."

"Would open up avenues for more local processing. Which is currently limited and must be scheduled months ahead."

"You might be interested in the work that has been done on this project in the past, available at: <https://www.calaverasgrown.org/livestock-resources>"

**FEEL FREE TO WRITE ANY QUESTIONS,
IDEAS, OR COMMENTS YOU MAY HAVE.**

Comments are listed without any edits.

"The lack of local processing availability is keeping us from going deep into direct marketing. Hard to say what we'd butcher per month."

"What about chicken".

"Please do this."

"I would like this to NOT be one of the "big 3" processors. And I want Americans hired."

"I am interested in having another local meat processing facility so we would be able to process a limited amount of beef for our use and to sell to family members. The processors that are available now are far too busy to get cattle processed in a timely manner. My beef operation would not be able to sell very many animals through direct sales."

"Without a government inspector, I can't sell butchered sheep or goats. So I sell a whole, live animal. This facility would make my ranch much more profitable, and allow local meat to be available to local people for a reasonable price."

"Every few years money is spent examining whether or not producers in the area would benefit from having a slaughter and processing facility in the area. And repeatedly producers say that it is needed and would be helpful. And every year California loses small to mid size facilities, and wait times for slaughter and cut and wrap are rarely available. It's odd that the topic keeps resurfacing, but is never addressed. The funding only goes to the study of the possibility. I think it would be important to look at past studies before spending money again."

"We have a significant interest in this proposal. Would be interestead in meeting woth the group to further the dicsussion and provide additional local support. We own property and raise cattle in Tuolumne, Stanislaus and Mariposa Counties. Looking to expand our 100% Natural and Organic Grass fed beef operation as well as establish a select organic grain fed operation. Further, looking to establish additional product bases such as pork and goat."

**FEEL FREE TO WRITE ANY QUESTIONS,
IDEAS, OR COMMENTS YOU MAY HAVE.**

Comments are listed without any edits.

"I am not understanding the full picture here. Are you describing a facility to individually process for me individually? Or in combination with an entity to bring product to market. I am not interested in marketing and selling to individual markets myself. I think this needs to be better communicated."

"Build and they will come! Moo, Baaa, Oink, Maaa. This region is an ideal fit and building here would leave a much smaller footprint on the environment."

"There are very few and far between processors in this area. One group that advertises with California Cattle Council, when I contacted them to ask for names of processors they were very uncooperative to name any in fear of loosing space for their own product. Its a pretty cut throat business currently because of the small numbers of approved plants."

"There is a shortage of custom butchering facilities in the area. The counties and the state need to reduce the regulations and expense to encourage more private businesses."

"Pricing can make or break us. Being able to get in when needed is huge, especially with markets on full swing"

"A delivery service would be awesome"

"Many customers are looking for locally born, locally butchered cuts. This would allow us to meet that market."

"As the broad cattle market becomes increasingly more consolidated, direct to consumer marketing is going to be the only way small producers will survive in this business."

"Right now customers can drive up to 50 miles to pick up their meat."

**FEEL FREE TO WRITE ANY QUESTIONS,
IDEAS, OR COMMENTS YOU MAY HAVE.**

Comments are listed without any edits.

"would like to be able to sell individual cuts"

"We have a local butcher, not sure how customers would want to be serviced. We are just getting started."

"Another market option"

"I'm unwilling to haul animals to the nearest USDA processing facilities in the valley, it's too far to haul."

"necessary - there are too few"

"Quality control, locally produced, processed and consumed products. Accessibility."

"Waiting list at other facilities"

"It's a cart before the horse situation. This region is prime for a USDA meat processing facility in the Central Sierra"

"presently using western meats in Modesto"

"currently small butchers with ranch butchers are getting inundated with new producers, recently we got bumped on our year in advance reservation for processing the 2 head we are currently feeding."

"We sell individual cut and wrapped items and having access to a USDA butcher shop that is located in Central Sierra will make it to where we do not have to haul our cattle to Nevada for processing."

"Halal and Vacuum packed are essential for me."

"I lose out on many customers and venues because most people want usda butchered, or items that can be sold individually. With current local resources that I can't do."

THANK YOU

We want to thank all of the livestock producers who took the time to answer our survey.
We really appreciate their input.



If you have any questions, please, feel free to contact
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