

ground beef. The relationship between imported beef and hamburger, and the manner in which domestic high-value beef producers rely upon imports to utilize fat which would otherwise be wasted, is shown by the following excerpt from the U.S. Tariff Commission's 1964 Report:

The fat content of hamburger generally ranges from 25 to 35 percent. To obtain hamburger containing 25 percent fat, the butcher may grind together 60 pounds of imported boneless beef (fat content 10 percent) with 12 pounds of 100-percent fat trimmings from Choice steaks or roasts. For hamburger containing 30 percent fat, he may combine 40 pounds of rough Choice trimmings containing 60 percent fat with 60 pounds of imported boneless beef. In the foregoing examples, domestic boneless beef from Canner and Cutter cows may be substituted for the imported product, with adjustments being made for the slightly higher fat content of the domestic product (generally closer to 15 percent than 10 percent). 10/

When retailers, chain stores and processors buy a beef carcass, the price they can afford to pay is directly dependent upon maximum utilization of all portions. If such purchasers cannot upgrade fatty trimmings by combining them with leaner meats to make processed products, the trimmings must be sold to the tallow renderer. 11/

American cattlemen and feeders concede that they are in a cost-price squeeze due, in part, to an oversupply of grain-fed beef. This position will only deteriorate further if the

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10/ Ibid., p. 32.

11/ "Beef trimmings", containing both fat and lean, with fat content ranging from 30% to 60%, account for about 23% of the average grain-fed carcass. 100% pure fat trimmings account for about an additional 11% of the carcass.