WORKSHEET: TO FOOD

Red Meat Products, Packaging & Labelling

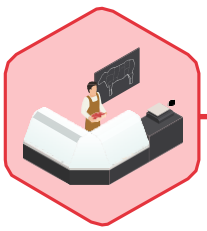
Name:	Class:	Date:

Task 1 - Red meat products

To enable the red meat food system to be as sustainable as possible it is important that once an animal reaches the abattoir, as little of the animal as possible, goes to waste. Many people are aware of the different types of meat that we get from different animals but that's not all – animal products are in a large range of goods.

List as many different products from each of these animals in the table as you can.

Cattle	Sheep	Pigs
Meat Beef, mince, stew, steaks, ox-tail, cheek, tongue **Bones** Refined sugar, charcoal, fertilizer, glass **Hair** Air filters, brushes, felt, insulation, textiles **Skin** Leather, Gelatin, flavourings, adhesives, medicines, candles **Fat** Chewing gum, candles, detergents, fabric softener, cosmetics, crayons, paint, waterproofing agents, ceramics, explosives, fireworks, matches, medicines **Milk** Dairy cattle produce milk but some beef herds are also milked **Internal Organs** Instrument strings, tennis racquet strings, medicines **Hooves/Horns** Adhesives, plastics, pet food, plant food, photo film, cosmetics, wallpaper, plywood **Blood** Cake mixes, dyes and inks, adhesives, minerals, medicines **Brain** Anti-aging cream, medicine	**Meat** – Lamb (under 1 year old) Lamb chops Lamb mince Lamb kebabs Roast lamb Lamb burgers Haggis **Meat – Mutton** (more than 1 year old) Lamb chops Lamb mince Lamb kebabs Roast lamb Lamb burgers Haggis **Wool** (Sheep are clipped once a year and grow a new fleece every year) Carpets Mattresses Tennis balls Hanging basket liners Clothes Insulation **Lanolin** The grease in raw wool is extracted for: Adhesive tape Printing ink Motor oils Cosmetics Shampoos/conditioners **Skins** Sheep skins are removed from the carcasses after slaughter. They are treated in a process called tanning and made into soft leather. Chamois cloths (that you wash your car with) Sheepskin rugs **Dairy (mainly cheese)** Some of the world's most famous cheeses were originally made from sheep's milk: Roquefort, Feta, Ricotta, and Pecorina Romano. Sheep's milk is also	**Meat** Bacon, ham, pork, sausages, flavours **Fat** Cosmetics, soap, bakery biscuit, soup, seasoning, toothpaste, ice cream, emulsifier, margarine, cream **Skin** Marshmallow, sweets, yoghurt, ice cream, jelly, collagen, sausage casing, leather **Blood** Medicine, sausage, cheese, rennet, microbial products **Hair** Toothbrush, bread improver flavour, make up brushes, drumheads, bone china, violin strings, pigskin footballs, pet food, lubricants, drug capsules, chewing gum



	made into yogurt, butter, and ice cream. The United States is a large importer of sheep milk cheeses.	

Task 2 - Packaging

Can we reduce plastic packaging without reducing food safety or shelf life?

Make a list of pros and cons to plastic as a material for packaging red meat.

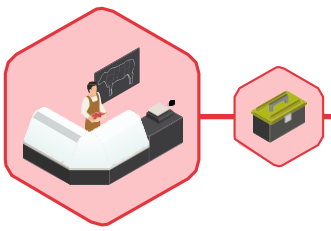
Pros	Cons
• Creates a barrier to protect the meat. • Can extend the shelf life and reduce food waste. • Lightweight and easy to store and transport.	• Environmental impacts. • Waste can enter the environment if not managed properly • Some meat packaging is difficult or impossible to recycle.

Task 3 - Labelling & Logos

Making decisions is something we do every day of our lives, but how important are the decisions you make about the food you buy and eat? When you purchase red meat, you're making decisions about taste, price, sustainability, nutrition, health and lifestyle – often in a very short timeframe.

To make informed decisions, it's important to understand food labelling. Let's review some of the information that will help inform how you decide.
Draw a line to match each logo to its correct description.

Logo		Description



		Protected geographical indication - a guarantee of specific origins and characteristics. **UK GI** protects the name and origin of the product. Black Geographic Origin Logo
		Indicates some aspect of production in Scotland but no official meaning. Blue Saltire Flag
		Beef from cattle born, reared and processed in Scotland. Quality Assured and reared to the highest levels of animal welfare. Scotch Beef Logo
		Certified organic product. Contains at least 95% organic ingredientsShows the product meets organic production standards. Organic food must be certified by an approved control body. Soil Association Logo
		Meat from farms independently inspected by the Scottish SPCA to ensure the highest levels of animal welfare. SSPCA Logo
		Food has been produced, packed, stored and transported in the UK Red Tractor Logo

