

# GUIDELINE 20

## Selling cows – check meat withholding periods

### **In this guideline:**

#### **20.1 Check withholding periods**

Local and overseas consumers demand ‘clean beef’, free from unacceptable chemical residues. Cows culled from our dairy herds must be free from all unacceptable residues when they are sold for slaughter. Errors have the potential to jeopardise New Zealand’s beef industry.

All cows must be identified if treated with any antibiotic.

Markings on cows tend to remain visible for the duration of the milk withholding period, but not for the full length of the meat withholding period. Permanent identification systems and written records are required to check when meat withholding periods have expired.



#### **Good Read**

[Technote 20 – Selling cows – check meat withholding periods](#)

#### **20.1 Check withholding periods.**

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It is essential to keep records of all treatments and check these for every cow before it is sold.

Do not sell for meat unless the antibiotic withholding period for meat has passed.



#### **Check meat withholding periods**

See [MPI food safety website](#) for meat withholding periods for different products.



#### **Animal Status Declaration Form**

Remember to record the date of any antibiotic treatment (e.g. antibiotic DCT) if cows are being transported, whether to slaughter or elsewhere, and they are still within the milk withholding period.