

A question of health meat: grass fed cows versus non-grass fed COWS

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Many people have their different views, when considering grass fed cows versus non-grass fed cows. There are two types of beef in super market; the cow that is fed by corn and cows fed in a natural way by grass. The differences factor of the feeding result between grass fed cows and non-grass fed cow affects: the price, taste, health benefits, and feeding operation in the feedlot. Some consumers are skeptic about buying grass fed beef meat because of the price and they believe all beef meat is all the same. The truth is, grass fed cows contributes many health benefits and it is safe to the environment.

The differences between grass fed cows and cows on a conventional feedlot are remarkable. These animals are completely worlds apart, although they are both the same animal. There is a significant negative impact in the conventional cattle feedlot compared to the traditional grass fed ranches. The cows that are raised in the conventional feedlot are mostly weak, they eat mostly corn instead of grass the problem; cow intestines are designed to digest grass only. Therefore, cows that eat corn are more likely to get sick because of the bacteria . As a result, the bacteria quickly spreads in the feedlot because they live in a too tight environment and unsanitary feedlot. The deadly result is contaminated meat in the slaughterhouse. Unlike, grass fed cows that are safer because live freely in the farm and they only eat grass.

In addition, the cows that live in the packed feedlot cause problems in the environment. The manure that produces in the tight feedlots, which is producing tons of manures, contaminates the nearby, water and other agriculture. Thus, the grass-fed operation is much less harmful to in the <https://assignbuster.com/a-question-of-health-meat-grass-fed-cows-versus-non-grass-fed-cows/>

environment. Because cows live in the ranches they can move regularly in the fresh pasture, and they spread manure more evenly. This helps to conserve soil, and reduces water pollution; reduce the pesticide surplus into waterways and the use of manure: In the agriculture, build healthy, crops and water supplies.

Moreover, the differences of health benefits between grass fed cow and non-grass fed cow is a serious, matter. The unhealthy cow's meat carries the risk of the pathogens such as the E. coli bacteria. The cow stomach designed to digest grass and naturally PH neutral. A grain fed beef meat such as corn creates an acidic habitation for the cows that contributes a health problem in the cows. An acidic intestinal tract contributes in the major growth of the E. coli Bacteria. This pressure believed to be spreading in the crowded feedlot environment. The threat of the E. coli bacteria knows as 1057: H7 are proving fatal to the human health. On the other side, the grass fed cows meat are significantly subsidies many benefits on the human body like, higher in calcium, potassium, and healthy omega-3s. (. healthytheory. com). The price may be an issue for the consumer, but in the realty of life, the health issue is matter. It is affordable to buy a non-grass fed cows meat especially when comes to financial differences of every people lifestyle. Thus, grass fed cows meats is clearly the most reasonable way to feed family with all it health benefits.

Clearly, grass fed cow meat are more expensive, many consumer are left wondering buying between grass fed and non-grass fed cows meat. Many people are still dedicated in buying the non-grass fed meat because of many

reason. Firstly, the non-grass fed meat is much cheaper than the grass fed meat. It is more affordable for consumer to appreciate it. Regardless, of the health issue might cause to the human body. However, some consumer are wondering if the extra cost of grass fed cow meat is really worth the while. One of the good benefits of grass fed cow meat is not harmful to the human's health, because the meat is natural fed using grass, not given any chemical like antibiotic or hormones. In addition, the cows are freely grazed in an open pasture that they can breathe freely and natural living. Unlike, the Non-grass fed cows meat that raised in the conventional feedlot, the cows given antibiotic and hormones that can easily enter to the body of people who eat it. The harmful effect of the antibiotics increased any type of illness to the human body.

Most of all, you get what you paid, some other people say that grass fed cows meat and non-grass fed meat are taste the same because they both beef meat. How could that be if the grass fed cows is healthier than the non-grass fed cows? Well it is all about the taste ethic. The non-grass fed cow's meats are fattier and grass fed meat is leaner. However the flavor and the texture of the grass fed meat is very strong and little well off. For most American, because of the deeper beefy and naturally flavor of the grass fed meat. Not unlike the non-grass fed meat has a well marble beef meat taste.

Conclusion:

The grass fed cow meat is clearly superior version of beef that comes from grass fed and raised in ranches which is committed to provide stewardship.

Today, many consumers consider the source of the food is matter. The

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freshness of the grass fed cow that free from unnatural way and dangerous health risks will outsell the non-grass fed meat in the market.