Study Guide
2011
Swine Skill-A-Thon Contest at the Fair
Citrus County Swine Skill-A-Thon

A “Skill-A-Thon” is an excellent method of involving FFA and 4-H members in challenging, learn-by-doing activities. This program of helping youth develop both their life skills and swine project skills is designed as a series of mini-learning stations with an adult facilitator at each one. The participants rotate from station to station, attempting to perform specific tasks.

OBJECTIVES:
1. To provide a learning laboratory which will enhance knowledge of the swine industry.
2. To help youth feel more comfortable communicating with an adult.
3. To gain self-confidence and skills in one-on-one communication.
4. To develop responsibility for completing a project.
5. To develop critical thinking and problem-solving skills.
6. To provide additional opportunities to recognize youth for their accomplishments.
To have FUN!

TOPICS:
The number and difficulty of topics will increase for each of the Fair’s age groups for skill-a-thons.
Age as of September 1st, 2010:
- CB: Clover bud (5-7 yrs old) – For participation only
- J: Junior (8-10 yrs)
- I: Intermediate (11-13 yrs)
- S: Senior (14 yrs and up)

1. Swine breeds and characteristics (CB, J, I, S)
2. Swine body parts (CB, J, I, S)
   a. Digestive tract (I, S)
   b. Skeleton (S)
3. Cuts of meat
   a. Primal or wholesale cuts (CB, J, I, S)
   b. Retail cuts of pork (I, S)
4. Swine ear notches (J, I, S)
5. Swine health (J, I, S)
6. Swine nutrition (J, I, S)
7. Record book (J, I, S)
8. Fitting and showing (J, I, S)
9. Medications (I, S)
10. Feed labels (I, S)

This Study Guide was produced by:
Amy Duncan, Citrus County 4-H Agent, 12/2008
Swine Breeds (CB, J, I, S)

A. Spot
B. Poland China
C. Duroc
D. Chester White
E. Hampshire
F. Yorkshire
G. Berkshire
H. Landrace
Swine Breed Characteristics

A) **Spot:** These white bodied pigs have black spots and medium sized, droopy ears. Part of their ancestry can be traced back to the original Poland China hogs of Warren County, Ohio. This breed has continued to improve in feed efficiency, rate of gain and carcass quality, as can be proven in testing stations throughout the country. They are popular with farmers and commercial swine producers for their ability to transmit fast gaining, feed efficient, meat qualities to their offspring.

B) **Poland China:** The black and white bodied pigs may have a white nose, tail and feet. They have medium-sized, droopy ears and originated in the Miami Valley of Ohio in Butler and Warren counties. This breed stands as the embodiment of perfection in the swine industry and is often selected as a terminal sire.

C) **Duroc:** These red pigs with drooping ears are the second most recorded breed of swine in the United States and a major breed in many other countries. Their color can range from a very light golden, almost yellow, to a very dark red that approaches mahogany. The growth of the breed is in part due to characteristics such as the ability to produce large litters, longevity in the female line, lean gain efficiency, carcass yield and product quality as a terminal sire. Their advantage in muscle, combined with their rapid growth, has positioned the breed as an outstanding terminal sire choice.

D) **Chester White:** Known as the durable mother breed, these pigs have white bodies with 2/3 droopy ears. This breed originated in Chester County, Pennsylvania. More than 60,000 animals are recorded by this breed’s association each year. Because of their mothering ability, durability and soundness, they have maintained their popularity with pork producers.

E) **Hampshire:** These black hogs have white belts across the shoulders, covering the front legs around the body. They have erect ears and are heavily muscled. They are the third most recorded swine breed in the United States. They are leaders in leanness and muscle, with good carcass quality, minimal amounts of backfat and large loin eyes. Their ability to produce winning carcasses is unequaled, and they continue to set the standard by which all other terminal sires are evaluated. Often crossed with the Yorkshire to produce the “blue-butt” hog. Hampshire females are known as great mothers and excellent pig raisers and have extra longevity in the sow herd.

F) **Yorkshire:** This white breed with erect ears is the most recorded breed of swine in the United States and Canada. They are muscular with a high proportion of lean meat and low backfat, in addition to being very sound. They are productive, but more performance-oriented and durable than ever. Often crossed with the Hampshire to get a white pig with black spots. The goal of the breed is to be a source of durable mother lines that can contribute to longevity and carcass merit. The motto “The Mother Breed and a Whole Lot More” indicates improvement and change in the industry.”

G) **Berkshire:** These black bodied pigs have six white points, including their nose, tail and feet. They have erect ears and dished snouts. Legend says that this breed was discovered by Oliver Cromwell’s army at Reading (the county seat of the army of Berks) in England over 300 years ago. They are known for providing hams and bacon of excellent flavor. They were the first brought to America in 1823. This breed has had great influence on the swine industry. Much improvement has been made through testing and genetic evaluation to meet the demand for fast, efficient growth, reproductive efficiency, and leanness.

H) **Landrace:** These white pigs with large drooping ears are the fourth most recorded breed in the United States as well as a major in many other countries. Their purebred females are known for their ability to produce large litters over an extended time. Boars are aggressive and sire large litters that combine growth, leanness and other desirable carcass traits. This, along with their outstanding maternal traits, have made them leaders in swine operations throughout the world.
Swine Body Parts

Pig Parts
1. Stifle
2. Sheath
3. Shoulder
4. Heartgirth
5. Seam
6. Pastern
7. Poll
8. Shout
9. Belly
10. Rump
11. Hock
12. Underline
13. Neck
14. Knee
15. Jowl
16. Dewclaw
17. Elbow
18. Loin
19. Ham
20. Tailssetting
21. Side
22. Rear Flank
23. Toes
24. Width of Stifle
25. Turn Over Loin Edge
Swine Digestive Tract

1. teeth
2. tongue
3. salivary gland
4. esophagus
5. stomach
6. duodenum
7. liver with gallbladder
8. pancreas
9. small intestine
10. cecum
11. large intestine
12. rectum
Swine Skeleton

1. mandible
2. maxilla
3. scapula
4. cranium
5. cervical vertebrae
6. 14–15 thoracic vertebrae and ribs
7. 6–7 lumbar vertebrae
8. sacrum
9. 20–23 coccygeal vertebrae
10. os caxae (pelvis)
11. femur
12. tibia
13. fibula
14. tarsal bones
15. metatarsal bones
16. phalanges
17. metacarpal bones
18. carpal bones
19. radius
20. ulna
21. humerus (not to be confused with the humorous, or “funny bone”)
A: Shoulder Butt  B: Loin   C: Leg  
D: Picnic Shoulder  E: Side
Retail Cuts of Pork

Shoulder Butt Cuts:

- **Blade Roast:** (or Boston Butt) responds best to cooking methods that involve wet heat, such as barbecuing, braising, or stewing. Blade roasts are sold as both bone-in and boneless varieties.

- **Blade steak:** This steak is most often grilled or broiled.

Picnic Shoulder Cuts:

Also called the arm shoulder, pork from the picnic shoulder is just as flavorful as that from the blade shoulder but is fatter. The meat also tends to be less expensive. The entire picnic shoulder as well as the hock are often presmoked and then sold in ready-to-eat form. The picnic shoulder is also often sold as a roast.

Side Cuts:

- **Spareribs:** The spareribs are the ribs and attached meat located in the side of the pig. Spareribs can be cooked in a variety of ways, with or without wet heat. In particular, spareribs respond well to grilling or broiling, braising, or barbecuing.

- **Bacon:** Bacon is taken from the side of the pig after the spareribs have been removed. Bacon is cured, smoked, and sold sliced. It is most often panfried but can also be roasted and is surprisingly good when microwaved.

Leg Cuts:

- **Whole ham:** The entire ham.

- **Shank ham:** The lower half of the leg. Though these cuts contain less meat than the butt hams, they do have the benefit of being easier to carve because they contain just a single central bone.

- **Butt ham:** The upper half of the leg. It’s meatier than the shank ham and may be sold bone-in or boneless. Bone-in varieties may be difficult to carve because they contain multiple bones.

- **Center slice or steaks:** The ham may be sliced to form steaks. The steak made by cutting a slice from the center of the ham is called the center slice.
**Retail Cuts of Pork**

**Loin Area Cuts:** (L, S)

**Loin chop:** This chop is most often sold bone-in and has a thin covering of fat. It contains both eye muscle and loin muscle, and is usually grilled or panfried.

**Sirloin chop:** Cut from the sirloin end of the loin (the end of the loin closest to the leg), this chop primarily consists of the eye of loin muscle along with a bit of tenderloin. It is usually sold bone-in. It is most often grilled or panfried.

**Rib chop:** Cut from the rib end of the loin (the end closest to the shoulder), this chop tends to be fattier and a bit less tender than other chops. It is usually sold bone-in. As with other chops, it is usually grilled or broiled, or panfried. It can also be barbecued.

**Canadian bacon:** Made by curing and smoking the lean, boneless loin muscle, Canadian bacon is usually sliced and panfried, just like regular bacon. It can also be grilled. Most often seen in “Egg McMuffins.”

**Center rib roast:** Cut from the rib end of the loin, this chop may be a bit fatter and less tender than roasts from other areas of the loin. It is most often braised or roasted. The rib chop is cut from this roast.

**Center loin roast:** A roast that contains both tenderloin and rib eye muscles, it is usually sold bone-in. It has a nice layer of fat and is usually braised or roasted.

**Tenderloin:** Perhaps the most tender cut of pork from the loin, the tenderloin is a whole muscle that runs along the bottom of the loin and tapers at one end. It may be cooked whole or may be first cut into medallions and can be braised, grilled or broiled, or panfried. It is very important not to overcook tenderloin—because it is so lean it can dry out very easily.
**Individual Pig Marks:**
The pig's left ear is used for notches showing individual pig number in the litter. Each pig from a single litter will have different notches in this ear.

**Litter Mark:**
The pig’s right ear is used for the litter mark and all of the pigs of the same litter must have the same ear notches in this ear.
The right (litter) ear is equal to $9 + 3 + 3 + 1 = 16$.

The left (pig) ear is equal to $3$.

This is the $16 - 3$ pig.

Test your skills on this Example Pig:

The left (pig) ear is equal to $1 + 3 + 9 + 3 + 1 = 16$.

The right (litter) ear is $3$. 

This is the $16 - 3$ pig.
Preventing the Introduction of New Diseases

A farmer may purchase swine, and shortly afterward, experience an outbreak of disease in his herd. Some precautions can be taken in purchasing new animals:

1. Buy healthy animals. Avoid mixing animals from multiple sources.
2. Ensure all required blood tests (i.e. for pseudorabies) are done before purchase. A health certificate showing all tests and vaccinations should be obtained at the time of purchase.
3. Make sure the swine are properly identified and delivered in a clean disinfected truck.
4. Isolate newly purchased swine for 30 to 60 days at least 300 feet from other swine. If not done already, pigs should be vaccinated during this time. Follow-up blood testing should also be done at this time.
5. Keep visitors out of hog facilities if possible. Keep rubber boots and a change of clothing available for those who must enter the herd.

Maintaining Good Management Practices

Depending on drugs to control swine diseases is a poor substitute for balanced rations, sanitation, and sound management aimed at disease prevention. Good husbandry and management also eliminate many contributing stress factors. Good management practices include:

1. Protecting feed and water from being contaminated with manure and urine from other swine and from the droppings of bird and rodents.
2. Regular deworming of the swine herd.
3. Controlling lice and mange.
4. Segregating young pigs from older pigs.
5. Observing animals daily for signs of diseases.
6. Isolating and treating sick animals.
7. Keeping animals comfortable.
8. Vaccinating for diseases as recommended by a veterinarian.
9. Preventing the introduction of disease as mentioned above.

Deworming Suggestions for Pigs Raised in Dirt Lot Facilities

The favorable climate and low initial investment account for the popularity of raising pigs in dirt lots in the southeastern USA. The raising of swine on dirt, however, can pose several problems. One of these problems is that internal parasites (worms) are difficult to control, in particular in lots used over and over for swine. These parasites can cause swine to grow slowly and be unthrifty, and in severe cases can even kill swine. Fortunately, there are various chemical dewormers available and combined with sound management, internal parasites can be controlled.

Deworming Suggestions

Pigs from 50 lbs to market size raised in "new" dirt lots (lots not previously occupied by swine)

Deworm 15 to 30 days after being placed in the lot. Recommended dewormers: Atgard, Safe-Guard, Tramisol, or Ivomec.

Pigs from 50 lbs to market size reared in "old" dirt lots (lots previously occupied by swine)

Deworm 15 to 30 days after being placed in the lot and again every 30 days. Recommended dewormers: Atgard, Safe-Guard or Tramisol. For the first deworming it is best to use Atgard then followed 30 days later with either Tramisol or Safe-Guard (this will get most types of worms). Also, for very severe cases (very "old" lots), one may need to feed a dewormer continuously in addition to the deworming program recommended above. There are dewormers available that can be mixed into the feed and fed continuously such as Banminth. The feed with the dewormer should be fed continuously until the pigs are about 100 lbs, after which withdraw the dewormer from feed.

Disclaimer

The listing of specific trade names here does not constitute endorsement of these products in preference to others containing the same active chemical ingredients. Mention of a proprietary product does not constitute a guaranty or warranty of the product by the authors or the publisher. All chemicals should be used in accordance with directions on the manufacturer's label.
Swine Nutrition

A dependable and economical source of feed is the basis of a profitable hog operation. In fact, 40 to 60% of the total cost of producing hogs is feed. Thus, 4-H’ers who raise hogs need to be keenly aware of the types of feed available.

**Ingredients Needed**

Swine rations, whether bought or mixed on the farm, usually contain a ground cereal grain, a protein source (usually soybean meal), salt, a calcium source, a phosphorus source, a vitamin-trace mineral premix, and an antibiotic premix. Other ingredients commonly added are milk by-products such as dried whey, ground alfalfa hay, or dehydrated alfalfa meal; meat by-products such as meat and bone scraps or tankage and cereal grain by-products such as wheat bran, wheat mids, or rice bran.

**Swine Diets:**

Various classes of swine have particular nutrient requirements. As such, there are various diets on the market that can be mixed on the farm that are suited for each class of swine.

These diet types usually include the following:

- **Prestarter (or baby pig)**: Prestarter diets should contain at least 1.25% lysine resulting in a 20-22% crude protein diet. These diets are designed to be the first dry feed for pigs weaned at 3 to 4 weeks of age.

- **Starter (young pigs 20 to 40 pounds)**: This diet type should contain approximately 1.10% lysine which will result in a dietary protein level of 18-21%. These diets are designed to be self-fed to pigs weaned at 5 weeks of age or older. These diets can be used as creep feed for young pigs still nursing the sow.

- **Grower (40 to 120 pounds)**: This diet type is usually fed to pigs from 40 - 120 lbs. Grower diets generally contain about 0.75% lysine to provide 15 - 16% crude protein and are self-fed to the pigs. Daily consumption is about 3-5 pounds of feed a day. Grower feeds are usually mixed on the farm or can be purchased commercially.

- **Finisher (120 pounds to market)**: Finisher diets are usually fed from 120 lbs to market weight. The diets contain 0.60% lysine with 13 - 14% crude protein and are self-fed. Daily consumption is about 6-7 pounds of feed a day. Finisher diets, much like grower diets, are usually mixed on the farm in most operations, but are also available commercially. Nutrient requirements (as a percent of diet) of finishing pigs are lower than that of growing pigs. Therefore, finisher diets contain lower levels of protein, vitamins and minerals in order to reduce diet costs.

- **Gestation**: These diets are fed to gestating sows. They are also usually fed to breeding boars. They contain 0-60% lysine, resulting in crude protein levels of 13 - 16% and are limit fed (about 4 lbs per head per day). Gestation diets generally contain higher levels of vitamins and minerals than swine grower and finisher diets in order to meet daily requirements under a limit feeding program.

**Feeding for Show**

Feed is the fuel that propels a hog’s growth. If you are readying a hog for show ring competition, you need high-octane performance. Toward that end, show projects differ in the feeding management methods than those of a regular swine producer. Swine are often fed specially formulated commercial feeds specific for preparing animals for the show ring. If a producer were to feed the commercial show diets he would never be able to make a profit.

The goal is to have your pig enter the show ring at the ideal weight of 260 lbs with the ideal amount of muscling and fat finish. To meet this goal participants must carefully regulate the growth and weight gain of the pig. Techniques include utilizing self-feeders that allow the pig to eat as much as he likes, hand-feeding specific meal portions, and altering the protein and fat levels being fed.

However, note that in the latter stages of the finishing period you must be wary of either throwing the hog into a complete stall, or slowing its growth curve and causing it to pack on more fat than lean gain.

Make any change in the ration a gradual one as a sudden shift can cause gastric upsets, a serious problem for a pig on its way to the show ring.

**Don’t forget the water!** Do not neglect the most important nutrient. It is vital to keep the water clean and fresh for it to be appealing to the pig and to encourage maximum consumption.

Information found here taken from: *Types of Swine Diets*, W.R. Walker and R.O. Myer and *Storey’s guide to Raising Pigs*, K. Klober
The record book enables those with hog projects to accurately keep health, expense, inventory, and feed records on their pigs. Accuracy is extremely important. Participants should be able to answer questions and work examples in the following areas of the record book for the skill-a-thon contest.

### Health Record

**Vaccination prior to purchase of animal**

<table>
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<tr>
<th>Date</th>
<th>Name of Vaccine</th>
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**After Purchase**

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<tr>
<th>Date</th>
<th>Symptoms</th>
<th>Estimated Weight</th>
<th>Treatment</th>
<th>Date Withdrawal Complete</th>
<th>If this is an extra label or Rx drug, list the licensed veterinarian’s name, phone who prescribed or directed the treatment</th>
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### Rate of Gain/Feed Conversion

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<th>Starting Weight</th>
<th>Ending Weight</th>
<th>Total Pounds gained</th>
<th>Total Days on Feed</th>
<th>Rate of Gain</th>
<th>Total lbs. of Feed Fed</th>
<th>Feed Conversion</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>B</td>
<td>(B-A) C</td>
<td>D</td>
<td>(C,D)</td>
<td>E</td>
<td>(E,C)</td>
</tr>
</tbody>
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The starting weight should be recorded as your best estimate of the weight of the pig on “tag-in” day. Ending weight will be measured when the pig is entered into the Fair in March. Total days on feed should be calculated from the “tag-in” to the weigh-in. If you add in feed, purchased and fed, from before the tag-in, your “rate of gain” and “feed conversion” will not be accurate numbers. These are important values to know how efficiently your pig was growing on the feed you fed him.
Fitting and Showing

The show ring is filled with the fun and excitement of friendly competition. Showing your pig lets you compare your pigs with those of others. It is a pleasure to drive a well-trained and groomed pig into a show ring. Livestock judges like to observe and handle well-mannered pigs. However, it is difficult to judge unruly pigs. Also, it is discouraging to show a pig that refuses to do what you want it to do.

Things to do at home:
1. Practice driving your pig every day for about a month before the show. Teach your pig to go where you want it to go when you tap it lightly with a lightweight cane or whip. A fenced grass lot is an excellent place to practice driving your pig.
2. Brush your pig daily for 2 months before the show. Brush the hair back and down so it lies naturally. Brushing also adds “bloom” to the hair and makes the pig gentle.
3. Wash your pig once or twice the last month before the show and the day before the show, using a stiff brush and a mild soap. White pigs may need extra washings, and it may be necessary to bleach them. Be careful not to get water inside the pig’s ear.
4. Clip the hair on the tail, from under the ears and the underline to make the pig appear trim.

Things to do before the Fair:
1. Know when and where the show is going to take place.
2. Plan transportation for your pig.
3. Take a small feed trough or pan, a water bucket, and a small shovel to clean pens.
4. Take a property box with the necessary equipment for fitting and showing your pig. Some things you should include:
   a. soap
   b. brush
   c. cane or whip
   d. work clothes and boots or overshoes to use when washing your pig
   e. water hose
   f. soft cloth

In the Show Ring
1. Keep your eyes on the judge and on your pig at all times.
2. Keep your pig between you and the judge.
3. Drive your pig slowly about the show ring. Do not let it stand if the judge is watching.
4. Keep your pig out in the open. Do not let it crowd in the corner with a large group of other pigs. Also, do not crowd the pig close to the judge.
5. Do not let your pig get into an awkward position.
6. Use a small whip, cane, or show stick while in the show ring.
7. Do not beat your pig on the back or rump with your cane or brush.
8. Do not lean on your pig’s back or knee him in the ham area.
9. When the judge is looking at your pig, do not point at the pig’s strong points or wave your hand at the judge.
10. Stop your pig if the judge wishes to handle him.
11. Be well groomed and neat when showing your pig. Wear clean clothes in the ring.
12. Be ready to answer questions from the judge. He might ask about your pigs breed, weight, age, feed you have used, average daily gain, etc.
13. Be a good sport. Be respectful to the judge and fellow 4-H/FFA members. Do your best and win or lose with pride.

Information for this page provided by: The Southern Region 4-H Literature Committee, Dr. William G. Luce, Extension Service Emeriti, Swine.
Everyone involved in the livestock industry has a duty to provide a safe, wholesome product for the consumer. As a livestock owner, youth are both consumers and producers in the food chain. The meat produced by their animals must be safe for consumption. Keeping accurate records of the medications and supplements they have given their hogs will help reduce the chance of contaminating the food chain. Youth need to be familiar with drug withdrawal times for the products administered to their animals. Withdrawal times for drugs are needed so animals naturally rid their bodies of these substances before they are processed for the food chain.

Contents of a medication label and or insert:
- Name of drug
- Active ingredients
- Withdrawal times of the drug
- Cautions and warnings
- Storage information
- Quantity of contents
- Name of distributor
- Approved uses and species
- Route of administration

Skill-a-thon participants will need to identify these medication labels or insert parts or complete a treatment record based on medication prescribed by a veterinarian. An example of that type of activity is seen below.

Practice Problem

Today is July 11, 1999, and your name is Bobby Bates. The market hog “Eastwood” 200-pound blue-butt barrow with ear notch 42-6) you have been raising since April started having a breathing difficulty yesterday. This morning, he failed to eat his feed and was reluctant to move unless forced to do so. At your request, Dr. Bruce E. Losis, the local veterinarian, examined your hog and diagnosed its problem as pneumonia. He administered medications at the time of examination and recorded treatment on your treatment record. He has left more medicine for you to give tomorrow, July 12, at 2 p.m.

Using the information from this situation and from the bottle label on the right, fill in all the requested information on the first row of the treatment chart at the bottom of this page.

![Medication Label]

**Treatment Record**

Treatment date and time: _______________________
Animal identification (name, species, ID number, description): _______________________

Condition being treated: _______________________
Treatment given (Medication dispensed, amount, route): _______________________
Instructed meat/milk/egg withdrawal: _______________________

Results: Not given
Date and time withdrawal complete: _______________________
If this is an extra label or Rx drug, list the name, address and phone number of the licensed veterinarian who prescribed or directed the treatment: _______________________
What is the first full day this animal could safely be slaughtered for food? _______________________

![Treatment Record]
Four to five (or even more) rations are usually required in complete farrow-to-finish hog operations. The basic ones are bred sow (gestation), nursing sow (lactation), starter (young pigs 20 to 40 pounds), growing rations (40 to 120 pounds), and finishing rations (120 pounds to market). Some producers may use the same ration for bred sows and nursing sows. Boars are usually fed the bred sow ration.

Most people raising swine for show buy complete commercial rations by the bag. This is usually the most expensive method. The added cost of bagging and handling compared to bulk feed and often the sale of small quantities cause higher prices. However, if you are feeding just a few pigs, this may be your only option. You may also be able to buy complete commercial rations in bulk (not bagged) and delivered directly to bulk tanks or large self-feeders on the farm. The cost of this service includes mark-up on ingredients and charges of grinding, mixing, and delivery.

Feed costs are usually the largest expense of raising your swine for show. Additionally, many believe that some feeds produce a better product for the show ring. Participants should be able to carefully analyze a feed tag label(s) and be able to choose an appropriate feed for a specific animal and identify the location of the following information:

- **Brand Name**
- **Product Name:** This is the name of the product.
- **Purpose Statement:** State the specific type of animal for which the feed is designed and any specific conditions that may apply.
- **Drug Purpose Statement:** Medicated feeds are required to include the word “medicated” in addition to the intended purpose(s) of the added drugs. The drug purpose statement may include specific conditions that qualify the drug(s) claims. The label is also required to list the active drug ingredient(s) added and its concentration in the feed.
- **Guaranteed Analysis:** This lists the amounts of nutrients that are guarantees to be present in the feedstuff.
- **Ingredients:** A list of ingredients found in the feed is required on the label. They are often listed in order of the amount included, from greatest to least; however this is not a requirement. Some list ingredients in alphabetical order.
- **Feeding Directions:** Feed directions vary from vague statements to very detailed instructions. There are no guidelines on how detailed feeding instructions need to be.
- **Warning or Cautionary Statements:** Any applicable warnings or cautionary statements are either included as part of the feeding directions or listed separately. Withdrawal times are listed here for feeds including medications that cannot be fed prior to harvesting of the animal.
- **Name and address of the manufacturer and a quantity statement, which lists the amount of the product per unit.**