

The Real Co\$t of CAFO Meat – Part Two



Most meat in supermarkets is produced in factory farms – and it’s cheap. But is this “cheap” protein source as economical as it seems? Check out these hidden costs:

Public Health Costs

- Neighbors can develop chronic illnesses such as asthma, irritable bowel syndrome, and depression from breathing in ammonia or hydrogen sulfide gases generated by CAFOs.¹
- Neighbors and CAFO workers can develop MRSA, a potentially fatal antibiotic resistant bacterial infection linked to factory farms.^{2,3}
- One study found the cost to treat a single case of MRSA requiring hospitalization ranged from \$9,300-\$23,700.⁴
- 23,000 people die from antibiotic resistant infections each year.⁵

Food Borne Illness Costs:

- Fecal contamination of CAFO meat can cause serious and sometimes fatal food borne illness from bacteria including E. coli, Salmonella, and Campylobacter.⁶
- 81% of raw ground turkey and 69% of raw pork from supermarkets tested by Environmental Working Group was contaminated with antibiotic resistant bacteria.⁷

Food Quality Costs:

- Meat from factory farmed livestock fed grain-rich diets are higher in total fat, calories, and Omega-6 fatty acids and lower in heart-healthy Omega-3 fatty acids.⁸
- Too many Omega-6’s can increase risk of obesity, diabetes, inflammatory diseases, and cancer.⁹

Who pays for these costs? YOU do through impaired health, physical suffering, medical bills, rising insurance premiums, lost wages, and reduced quality of life.

Many of these costs aren’t experienced in dollars and cents yet are no less important.

**Is cheap meat really worth the price for you and your children?
Isn’t it time for a factory farm moratorium now?**

Learn more: www.jfaniowa.org/cheap_meat.aspx

1. Numerous peer-reviewed studies conducted over the last 50 years document the health impact of CAFOs. visit www.cleaniowanow.org/resources/
2. “High-Density Livestock Operations, Crop Field Application Of Manure, And The Risk Of Community-Associated Methicillin-Resistant Staphylococcus Aureus Infection In Pennsylvania.” *JAMA Internal Medicine*. September 16, 2013.
3. “Swine Farming Is a Risk Factor for Infection With and High Prevalence of Carriage of Multidrug-Resistant Staphylococcus Aureus.” *Clinical Infectious Diseases*. June 11, 2015.
4. “The Economic Burden of Community-Associated Methicillin-resistant Staphylococcus Aureus.” *Clinical Microbiology and Infection*. 2012.
5. *Antibiotic Resistance Threats in the United States*. 2013. Centers for Disease Control and Prevention.
6. “E. Coli, Salmonella and Other Deadly Bacteria and Pathogens in Food: Factory Farms Are the Reason: An Interview with Dr. Michael Greger.” *The Huffington Post*. May 25, 2011.
7. *Superbugs Invade American Supermarkets*. Environmental Working Group. 2011.
8. “Red Meat from Animals Offered a Grass Diet Increases Plasma and Platelet N-3 PUFA in Healthy Consumers.” *British Journal of Nutrition*. 2011.
9. “A Western-like Fat Diet Is Sufficient to Induce a Gradual Enhancement in Fat Mass Over Generations.” *Journal of Lipid Research*. August 2010.

Jefferson County Farmers & Neighbors, Inc.