

Publications

Online Extension Publications

Bub, E. L., K. Schneider, C. C. Carr, and M. Hersom. 2013. Food Processing: The Meat We Eat. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an283>

Griffing, D., N. Myers, J. Crosswhite, C. Carr, D. Johnson, and C. Sims. 2013. Evaluation of ground beef quality from commodity and premium quality trimmings. Florida Beef Report http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Griffing.pdf

Osterhout, A, D. Johnson, and C. Carr. 2013. Effects of Packaging Type and Storage Characteristics and the Effect of Steak Location on Palatability and Color Stability of Center Cut Top Sirloin Aged for Extended Storage Postmortem. Florida Beef Report http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Osterhout_packaging.pdf

Osterhout, A, D. Johnson, and C. Carr. 2013. Effect of Packaging Type, Storage Time and Temperature on the Beef Strip Loin and Shoulder Clod Heart Steaks. Florida Beef Report http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Osterhout.pdf

Carr, C, J. Vendramini, J. Arthington, F. Frigoni, P. Martins, M. Salin, R. Cassiolato Performance and Carcass Traits of Grass-finished vs. Grain-finished Steers in Florida. Florida Beef Report http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Carr.pdf

Strong, C., L. Stewart, D. Johnson, L. Eubanks, and C. Carr Consumer Acceptability of Commercially-available Domestic Grass-fed and Grain-fed Beef. Florida Beef Report http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Strong.pdf

Carr, C. C., D. D. Johnson, and M. Shuffitt. 2012. Ultrasound and Carcass Merit of Youth Market Cattle. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an279>

Carr, C. C., D. D. Johnson, J. H. Brendemuhl, and L. E. Eubanks. 2012. Facts and Frequently Asked Questions about Lean, Finely-Textured Beef. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an281>

Crosswhite, J. D., N. B. Myers, A. T. Adesogan, J. H. Brendemuhl, D. D. Johnson, and C. C. Carr. 2012. Feeding ensiled citrus pulp to finishing pigs. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an282>

Myers, N. B., T. T. Marshall, W. R. Walker, D. L. Prichard, S. H. TenBroeck, C. C. Carr. Selecting Pigs for Youth Swine Shows. 2012. EDIS, 4-H-UF/IFAS. Complete Revision <http://edis.ifas.ufl.edu/4h210>

Carr, C. C., J. D. Crosswhite, J. Shike, and H. Shultz. 2011. Conducting a Successful Livestock Show for Youth. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an268>

Carr, C. C. and J. D. Crosswhite. 2011. Best Practice Checklist for Management of a Swine Show for Youth. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an274>

Crosswhite, J. D., T. S. Arp, C. C. Carr, D. D. Johnson, T. A. Thrift, and T. M. Warnock. 2011. Effects of pre-harvest electrolyte supplementation on the hydration and meat quality of cull dairy cows. Florida

Beef Report

http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2011/documents/hcrosseffectspre.pdf

Carr, C. C. and T. S. Arp. 2011. Incorporating Growth Performance for Youth Market Hog Shows. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an257>

Arp, T. S., C. C. Carr, and W. Beeler. 2010. Educational Opportunity for Showing Market Animals by Breed. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an250>

Carr, C. C., D. D. Johnson, and M. Shuffitt. 2010. Ultrasound and Carcass Merit of Youth Market Hogs. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an252>

Carr, C. C. and L. E. Eubanks. 2010. Summary of Alternative Cooling Procedures for Large Bone-In Hams. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an247>

Carr, C. C. and L. E. Eubanks. 2010. Custom Exempt Meat and/or Poultry Slaughter Facilities in Florida. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an248>

Carr, C. C., E. Jennings, and L. E. Eubanks. 2009. Fresh Meat Selection for Consumers. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an229>

Eubanks, L. E., C. C. Carr, and R. H. Schmidt. 2009. Hazard Analysis Critical Control Points (HACCP) Principle 7: Establish Record Keeping and Documentation Procedures. EDIS UF/IFAS. <http://edis.ifas.ufl.edu/an221>

Carr, C. C., L. E. Eubanks, and C. Pantelo. 2009. Growth of Generic *E. coli* and Aerobic Bacteria on Beef Muscle held at 50°F for 8 Hours. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an222>

Carr, C. C., L. E. Eubanks, and R. D. Dijkhuis, R. D. 2008. The Effect of Chilling Temperature of Bone-in, Fully-Cooked Hams on Microbial Growth and Shelf Life. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an206>

Carr, C. C. and L. E. Eubanks 2008. Country of Origin Labeling. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an207>

Carr, C. C., L.E. Eubanks, and R.D. Dijkhuis, 2008. Custom and Retail Exempt Meat Marketing. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an204>

Carr, C. C., L. E. Eubanks, and R. D. Dijkhuis, 2008. USDA Inspected Livestock Slaughter Facilities in Florida. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an203>

Carr, C. C., L. E. Eubanks, and R. D. Dijkhuis, 2008. Adding Value to Livestock with Niche Meat Marketing Programs. EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an197>

Carr, C. C., L. E. Eubanks, and R. D. Dijkhuis, 2007. Specialty Meat Marketing Claims: What's the Difference? EDIS, UF/IFAS. <http://edis.ifas.ufl.edu/an191>

Refereed Publications

Crosswhite, J. D., N. B. Myers, A. T. Adesogan, J. H. Brendemuhl, D. D. Johnson, and C. C. Carr. 2013. The impact of dietary inclusion of citrus pulp on the growth performance, efficiency, carcass merit, and lean quality of finishing pigs. *Pro. Anim. Sci.* Submitted and revised- waiting for final approval

Guelker, M.R., A.N. Haneklaus, J.C. Brooks, C. C. Carr, R.J. Delmore, Jr, D.B. Griffin, D.S. Hale, K.B. Harris, G.G. Mafi, D.D. Johnson, C.L. Lorenzen, R.J. Maddock, J. N. Martin, R.K. Miller, C.R. Raines, D.L. VanOverbeke, L.L. Vedral, B.E. Wasser, and J.W. Savell. 2013. National Beef Tenderness Survey – 2010: Warner-Bratzler shear-force values and sensory-panel ratings for beef steaks from United States retail and foodservice establishments. *J. Anim. Sci.* In Press

Imler, A. M., C. C. Carr, M. J. Hersom, D. D. Johnson, and T. A. Thrift. 2012. Impact of a Dairy Beef Quality Assurance Extension Program on Producer Cull Cow Management Practices and Meat Quality Knowledge. *J. of Extension.* <http://www.joe.org/joe/2012december/rb10.php>

Miller, C. C., C. C. Carr, J. H. Brendemuhl, J. C. Ricketts, B. E. Myers and T. G. Roberts. 2011. Quantifying the critical thinking skills of students who receive instruction in meat-animal or meat product evaluation. *NACTA Journal* 55:50-54.

Arp, T. S., C. C. Carr, D. D. Johnson, T. A. Thrift, T. M. Warnock, and A. L. Schaefer. 2011. Effects of Preslaughter Electrolyte Supplementation on the Hydration and Meat Quality of Cull Dairy Cows. *Pro. Anim. Sci.* 27:43-51.

Carr, C. C., D.D. Johnson, J.H. Brendemuhl, and J.M. Gonzalez. 2010. Fresh pork quality and shelf-life characteristics of meat from pigs supplemented with natural astaxanthin in the diet. *Pro. Anim. Sci.* 26: 18-25.

Carr, C. C., D. J. Newman, D. H. Keisler, G. K. Rentfrow, and E. P. Berg. 2008. Effect of harvest date, on-farm handling intensity, transport stocking density, and time in lairage on digestive tract temperature, serum cortisol concentrations, and pork lean quality of market hogs. *Pro. Anim. Sci.* 24: 208-218.

Clark, J. H., K.C. Olson, T. B. Schmidt, M. L. Linville, D. O. Alkire, D. L. Meyer, G. K. Rentfrow, C. C. Carr, and E. P. Berg. 2007. Effects of dry matter intake restriction on diet digestion, energy partitioning, phosphorus retention, and ruminal fermentation by beef steers. *J. Anim. Sci.* 85: 3383-3390.

Clark, J. H., K. C. Olson, T. B. Schmidt, R. L. Larson, M. R. Ellersieck, D. O. Alkire, D. L. Meyer, G. K. Rentfrow, and C. C. Carr. 2006. Effects of respiratory disease risk and a bolus injection of trace minerals at receiving on growing and finishing performance by beef steers. *Pro. Anim. Sci.* 22: 245-251.

Carr, C. C., J. B. Morgan, E. P. Berg, S. D. Carter, and F. K. Ray. 2006. Growth performance, carcass composition, quality, and enhancement treatment of fresh pork identified through deoxyribonucleic acid marker-assisted selection for the Rendement Napole gene. *J Anim Sci.* 84: 910-917.