## \* Important BQA Certification Update \*

If you have already done the BQA certification, please note that it is a **2 year certification**Many of the certifications we have on file will expire late 2021 or early 2022

MSU Extension has partnered with BQA and again is offering in person BQA certification classes

We will host another certification here at Napoleon Livestock on **Thursday December 2nd at 6:00 P.M.** 

Please call ahead or email us if you wish to attend the class in person. Space is limited and we will provide a meal at the end of the class.

For Tyson to bid on your finished steers and heifers, we must have a **new certification number and date of completion**.

It is free of charge, and takes approximately two hours to complete. In order for us to best market your finished cattle, we hope you or a person associated with your operation will become certified (or recertified) as soon as possible and provide us with your Certificate of Completion. We will then be able to market your cattle as "BQA" verified and add value to your properly finished animals.

If you choose to do the class yourself online, Google "BQA" or go to https://bqa.org to complete the <u>Feedyard</u> module online. Once completed, print your certification and provide us with a copy. Fax to 517-536-0108 or email to randyhesel@hotmail.com

## <u>FAQ</u>

<u>Can I still sell cattle if I don't do the certification?</u> Yes, but we have quickly found there is added value to properly finished Angus, Red Angus, Hereford, and Charolais cattle from BQA certified producers.

<u>Is this for all cattle?</u> No. At this time we have only been notified by Tyson Fresh Meats of this requirement. Other packers could implement the same requirements in the future though.

What about cull cows and Holsteins? As Tyson currently buys only finished beef breed cattle, it doesn't pertain to feeder cattle, cows, or dairy breed steers. Other packers may implement a similar requirement in the future though.

Please feel free to call me with any additional questions and to reserve your spot in the in person certification class!

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