



Ron Gargasz
 Ron Gargasz Organic Farms
 129 Old Ash Rd
 Volant, PA 16156

College of Agricultural Sciences
 The Pennsylvania State University
 116 Agricultural Sciences and Industries Building
 University Park, PA 16802-3504

Dear Mr. Gargasz,

Nov. 27, 2007

Greetings again and thank you for submitting ground beef samples in 2006 to our research project examining fat-soluble vitamins and fatty acids in beef from pasture-finished and conventionally-finished cattle. We have attached the results of select fatty acids for your samples as well as the entire study. Progress with fat-soluble vitamin analysis, however, has proved more difficult and unfortunately these results have not yet been completed. We would like to express our appreciation for your participation in this study and assure you that we will continue our work with fat-soluble vitamins in order to provide you with this information.

The attached results describe the Omega-3 fatty acid, Omega-6 fatty acid, ratio of Omega-6 to Omega-3 fatty acid and Conjugated linoleic acid content of your samples as well as the combined samples from the four different feeding groups, including: beef from Pennsylvania retail stores or Pennsylvania beef that was finished i) on pasture only, ii) on pasture + stored grains and forages, iii) on stored feeds only. Also included is a revised copy of a poster of these results that was recently presented at the American Society of Agronomy International Annual Meeting. We ask that if you use this data for your own publications or promotional materials, please reference this poster according to the following citation:

Lassen, A.E., H.D. Karsten and D.D. Archibald. 2007. Comparison of Fat-Soluble Vitamin and Fatty Acid Levels in Ground Beef from Cattle Fed on Pasture versus Stored Feeds. *In Annual meeting abstracts [CD-Rom]. ASA, CSA and SSSA, Madison, WI.*

Thank you again for your support and patience with this project. This study has been valuable for describing fatty acid differences in ground beef available to Pennsylvania consumers as well as the continued development of cost-effective, rapid techniques for livestock product analysis. If you have any questions about this study, or about your beef samples, please feel free to contact us.

Sincerely,

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 M.S. Graduate Student

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 Associate Professor of Crop and Soil Sciences

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