

DEVELOPMENT OF A GRASS-FED BEEF PRODUCTION SYSTEM IN SARDINIA



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A.Sa.Bo.Na

Agris

Agencia pro sa chirca in agricultura
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REGIONE AUTONOMA
DE SARDIGNA
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DELLA SARDEGNA


Slow Food®

INTRO

Why choose grass-fed

- To enhance the value of grasslands and pastures
- To promote traditional pasture-based beef production systems
- To highlight the nutritional and sensory meat quality
- To protect the environment and preserve the landscape and animal welfare

AIM

Development of a structured grass fed-beef production supply chain

- Improving grazing management, animal nutrition and livestock performance
- Characterizing meat quality and sensorial properties
- The completion of the value chain by introducing grass-fed meat to the market

Agris Sardegna experimental trial

Compliance of guidelines of the “Carne al pascolo iGRAL”

- Range age from 12 to 24 months
- Feeding system includes over than 70% forage and pasture with at least 50% of farm surfaces under grazing
- Animals at pasture for a minimum of 6 hours per day
- Appliance of sustainable pasture management practices

Comparison performance between heifers and steers of Sarda x Charolaise crossbreed

Monitored parameters:

- Feed intake
- Productive performance
- Carcass yield
- Meat quality

Comparison quality of meat with different aging methods



TRIAL



A.Sa.Bo.Na. ASSOCIATION

Farmers have formed an association to enhance the value of pasture-based meat production.

- Calves raised on farms located in marginal mountain and hilly areas
- Adoption of the iGRAL protocol (70% forage, 30% concentrate)
- Use of natural pastures
- Rational herd management under extensive conditions
- Introduction of innovative technologies at farm level



Slow Food

Promoting product recognition through communication, community building, and territorial identity.

- Creation of a Slow Food Community around grass-fed beef
- Strengthening the link between product, territory, and consumer
- Supporting farmers towards inclusion in the Slow Food permanent pastures Presidium



Thank you

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