

Remote Drug Delivery

Bovine sedation:

- Xylazine:
 - Cow/bull: 4cc, can repeat once
 - Yearling: 2-3 cc
 - Calf: 1 cc
 - **Very strongly suggest you have reversal (tolazine) available
 - **This is a very high dose of xylazine and can cause the animal to stop breathing

Footrot, Pinkeye, Respiratory Disease:

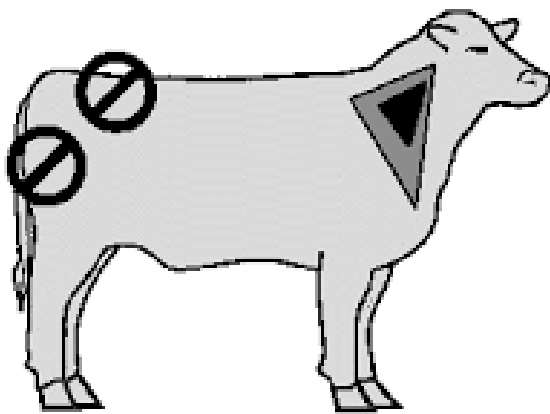
- Draxxin/Tulathromycin (1.1cc/100# SC, 14 day duration of action)
- Draxxin KP (1.1cc/100# SC, 14 day duration of action with 24 hr pain medication)
- Zuprevo (1cc/100# SC, 10 day duration of action)
- Do not underdose as animals may not get the entire dart full of medication
- Drug delivery failures are common! Collect dart after use to confirm that drug delivery was successful.
 - Check needle to make sure it did not break off in the animal

Fill the Dart!

- Draxxin KP: Must be diluted with **propylene glycol** to fill the dart
- Draxxin & Zuprevo: You can top off with sterile water or sterile saline if your dose does not fill the dart
 - Ex: have 7 cc dart, need 5 cc Draxxin. Fill dart with 5cc Draxxin + 2 cc sterile water

Administration:

- Follow the recommended use instructions specific to your dart gun
 - Better accuracy if shooting from 15-25 ft
 - Use a range finder
- The dart should go in the triangle of muscles in the neck.



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Beef Quality Considerations:

1. Dart delivery of antibiotics may cause the drug to be deposited in the wrong tissues (IM instead of SC) which can reduce drug absorption by the body.
2. Dart delivery of antibiotics increases injection site inflammation and animal stress compared to normal, SC injection.
3. Dart delivery can change how drugs are absorbed and eliminated by the body, which can **increase the meat withdrawal time.**
 - a. Some studies show that darted Draxxin can have DOUBLE the labeled withhold time compared to labeled SC administration.
4. Meat from muscles darted with Draxxin or Zuprevo has been found to be significantly less tender than cuts from the non-darted side.
5. Darts continue to be frequently recovered from carcasses at processing facilities which creates a major Beef Quality Assurance issue.