

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: December 10, 2011 VOLUME 20, NO. 49

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	12/5 (Est)	131,000	4,000	431,000	8,000
TUESDAY	12/6 (Est)	130,000	4,000	430,000	9,000
WEDNESDAY	12/7 (Est)	127,000	3,000	431,000	7,000
THURSDAY	12/8 (Est)	131,000	3,000	429,000	8,000
FRIDAY	12/9 (Est)	110,000	3,000	421,000	7,000
SATURDAY	12/10 (Est)	21,000		188,000	2,000
TOTAL FOR THE WEEK :		650,000	17,000	2,330,000	41,000
CHANGE FROM PREV WK:		-16,000		-31,000	3,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

						CHOICE 600-900	SELECT 600-900	
BPN#		WEEKLY COMPOSITE PRIMAL VALUES						
		Primal Rib				317.12	238.45	
		Primal Chuck				150.17	150.14	
		Primal Round				158.52	157.55	
		Primal Loin				247.58	212.24	
		Primal Brisket				143.69	142.92	
		Primal Short Plate				135.33	139.15	
		Primal Flank				102.78	102.28	
		WEEKLY CUTOUT VALUE SUMMARY				CHOICE 600-900	SELECT 600-900	
Date		Choice	Select	Trim	Grinds	Total		
12/09		162	87	44	34	327	185.14	
12/08		88	88	44	39	258	186.45	
12/07		109	73	25	39	246	190.89	
12/06		90	50	47	36	222	190.20	
12/05		75	60	20	39	193	190.18	
U78		WEEKLY AVERAGE				188.57	172.18	
		CHANGE FROM PRIOR WEEK				(5.35)	(3.23)	
		CHOICE/SELECT SPREAD:				16.39		
		TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):				1,245		
		CURRENT VOLUME - (one load equals 40,000 pounds)						
		Choice Cuts	522.95	loads	20,918,023	pounds		
		Select Cuts	356.93	loads	14,277,238	pounds		
		Trimmings	178.54	loads	7,141,569	pounds		
		Coarse Grinds	186.86	loads	7,474,535	pounds		
		Choice Cuts, Fat Limitations 1-6 IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
U1	U16	109A	1 Rib, roast-ready, heavy	23	12,868	515.00	600.00	545.39
		109E	1 Rib, ribeye, lip-on, bn-in	199	906,057	484.50	750.10	622.39
		112A	3 Rib, ribeye, bnls, light	46	67,968	726.00	800.00	767.97
		112A	3 Rib, ribeye, bnls, heavy	236	320,006	623.00	797.00	731.91
		113A	1 Chuck, square-cut, 2 piece	6	6,419	195.00	203.00	199.90
U3	C12	113C	1 Chuck, semi-bnls, neck/off	37	225,797	181.00	220.00	192.13
		113C	3 Chuck, semi-bnls, neck/off					
			3 Chuck, semi-bnls n/o sh-cut					
		114	1 Chuck, shoulder clod	104	491,179	184.00	208.00	188.38
		114A	3 Chuck, shoulder clod, trmd	266	1,767,321	189.00	220.00	198.33
U18		114D	3 Chuck, clod, top blade	31	103,154	244.90	301.58	264.01
U19		114E	3 Chuck, clod, arm roast	47	151,494	220.00	295.00	241.51
U20		114F	5 Chuck, clod tender	46	37,314	326.98	392.00	358.15
U4		115	1 Chuck, 2-piece, boneless	34	80,671	193.00	232.00	209.81
U80		116A	3 Chuck, roll, 1x1, neck/off	313	1,441,748	204.97	250.00	221.57
U36		116B	1 Chuck, chuck tender	134	337,613	197.01	241.52	213.39
U5			3 Chuck roll, retail ready	11	86,953	237.00	259.75	251.49
U7		120	1 Brisket, deckle-off, bnls	214	505,435	196.00	229.69	213.34
U82		120A	3 Brisket, point/off, bnls	73	91,868	320.00	370.00	344.30
U9		123A	3 Short Plate, short rib	106	155,873	302.00	406.00	343.70
		130	4 Chuck, short rib	159	329,566	190.00	261.55	206.97
		160	1 Round, bone-in	41	66,443	175.00	211.50	199.76
U11		161	1 Round, boneless	37	75,077	193.00	225.00	210.20
U93			3 Round, bnls/peeled heel-out	9	16,032	225.00	255.00	247.82
		167	1 Round, knuckle					
U12		167A	4 Round, knuckle, peeled	344	1,230,791	194.00	240.00	210.71
U13		168	1 Round, top inside round	200	848,963	189.85	218.00	206.36
U84		168	3 Round, top inside round	187	1,999,874	200.00	231.25	216.20
U90		169	5 Round, top inside, denuded	132	485,232	245.00	265.00	252.43
			3 Round, top inside, side off	16	228,235	225.00	241.00	231.27
U14		170	1 Round, bottom gooseneck	33	33,927	193.00	211.25	201.82
U31		171B	3 Round, outside round	296	2,079,156	194.42	232.00	206.38
U15		171C	3 Round, eye of round	299	1,054,267	209.71	241.00	223.59
U92			3 Round, flat/eye, heel-out					
U17		174	1 Loin, short loin, 2x3	14	8,148	388.50	400.00	391.21
U88		174	3 Loin, short loin, 0x1	147	656,685	362.00	487.00	443.40
		175	3 Loin, strip loin, 1x1	29	329,271	403.00	435.00	409.31
		180	1 Loin, strip, bnls, heavy	7	3,335	361.00	390.00	371.16
U32			1 Loin, strip loin bnls. 1x1	72	69,059	411.00	459.50	429.86
U87		180	3 Loin, strip, bnls, 0x1	250	644,726	459.62	519.00	483.42
U22		184	1 Loin, top butt, bnls, heavy	73	53,569	258.81	295.00	282.37
U89		184	3 Loin, top butt, boneless	186	1,012,981	265.00	315.00	289.71
U29		185A	4 Loin, bottom sirloin, flap	171	562,106	285.72	321.00	300.97
U34		185B	1 Loin, ball-tip, bnls,heavy	82	140,951	204.00	243.00	235.35
U27		185C	1 Loin, sirloin, tri-tip	83	535,442	257.00	301.00	270.55
		185D	4 Loin, sirloin, tri-tip, pld	68	56,038	344.00	415.00	379.69
U28		189A	4 Loin, tndrloin, trmd,heavy	178	238,852	998.51	1141.00	1045.01
U86		191A	4 Loin, butt tender, trimmed	35	20,964	999.49	1190.50	1061.56
U21		193	4 Flank, flank steak	90	103,592	295.00	385.00	336.57

Select Cuts, Fat Limitations 1-6								
BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds		Price Range	Weighted Average
		109A	1 Rib, roast-ready, heavy					
U1		109E	1 Rib, ribeye, lip-on, bn-in	133	335,826	394.00	476.00	446.61
U2		112A	3 Rib, ribeye, bnls, light	59	127,453	455.58	525.00	491.13
U16		112A	3 Rib, ribeye, bnls,heavy	173	511,348	446.06	503.50	478.46
	C13	113A	1 Chuck, square-cut, 2 piece					
		113C	1 Chuck, semi-bnls, neck/off	47	190,178	190.00	215.00	195.68
		113C	3 Chuck, semi-bnls, neck/off					
			3 Chuck, semi-bnls n/o sh-cut					
U3		114	1 Chuck, shoulder clod	69	202,751	184.00	207.00	189.54
U81		114A	3 Chuck, shoulder clod, trmd	146	972,004	188.00	214.00	198.55
U18		114D	3 Chuck, clod, top blade	12	2,736	250.00	281.84	268.97
U19		114E	3 Chuck, Clod, Arm Roast					
U20		114F	5 Chuck, clod tender	33	96,483	310.00	360.00	325.27
U4	C14	115	1 Chuck, 2-piece, boneless					
U80		116A	3 Chuck, roll, 1x1, neck/off	189	1,400,978	208.00	237.00	220.00
U36		116B	1 Chuck, chuck tender	65	237,574	196.25	235.00	211.91
U5			3 Chuck roll, retail ready					
U7	C15	120	1 Brisket, deckle-off, bnls	80	412,680	203.00	223.50	212.54
U82		120A	3 Brisket, point/off, bnls	18	18,858	330.00	355.60	340.84
U9	C16	123A	3 Short Plate, short rib	33	95,502	281.00	406.00	307.92
		130	4 Chuck, short rib	74	203,635	200.00	260.50	207.09
	C18	160	1 Round, bone-in	19	42,540	175.00	208.00	190.80
U11	C19	161	1 Round, boneless	26	42,469	193.00	224.00	215.32
U93			3 Round, bnls/peeled heel-out	12	13,051	220.00	255.00	242.75
		167	1 Round, knuckle					
U12		167A	4 Round, knuckle, peeled	109	544,601	197.70	226.00	206.41
U13	C20	168	1 Round, top inside round	89	250,567	189.85	219.00	203.17
U84		168	3 Round, top inside round	96	488,222	200.00	240.50	215.48
U90		169	5 Round, top inside, denuded	35	97,821	243.00	258.00	249.72
			3 Round, Top Inside, side off					
U14	C21	170	1 Round, bottom gooseneck	20	249,331	183.00	210.07	186.12
U31		171B	3 Round, outside round	135	1,045,578	194.42	232.60	204.10
U15		171C	3 Round, eye of round	106	351,065	209.93	238.00	222.59
U92			3 Round, flat/eye, heel-out	0	0			
U17		174	1 Loin, short loin, 2x3	3	503	300.00	316.00	313.49
U88		174	3 Loin, short loin, 0x1	102	239,963	351.98	401.25	379.18
		175	3 Loin, strip loin, 1x1	13	103,156	297.00	348.00	306.25
		180	1 Loin, strip, bnls, heavy					
U32			1 Loin, Strip Loin Bnls. 1x1	19	12,591	326.00	356.00	342.32
U87		180	3 Loin, strip, bnls, 0x1	131	932,217	330.00	395.00	357.49
U22		184	1 Loin, top butt, bnls, heavy	78	519,389	239.50	270.00	252.06
U89		184	3 Loin, top butt, boneless	95	542,396	249.00	285.60	260.52
U29		185A	4 Loin, bottom sirloin, flap	45	355,991	285.00	332.00	292.43
U34		185B	1 Loin, ball-tip, bnls,heavy	62	190,959	203.00	240.00	222.45
U27		185C	1 Loin, sirloin, tri-tip	44	333,349	258.00	291.25	264.29
		185D	4 Loin, sirloin, tri-tip, pld	16	37,677	341.00	380.00	353.70
U28		189A	4 Loin, tndrloin, trmd,heavy	141	387,489	750.00	924.00	791.72
U86		191A	4 Loin, butt tender, trimmed	30	19,910	800.00	890.00	845.13
U21		193	4 Flank, flank steak	66	199,252	299.00	370.00	326.70
CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6								
U10		124	4 Rib, Back Ribs, Fresh					
		124	4 Rib, Back Ribs, Frozen	58	193,426	85.00	151.00	96.28
U8		121D	4 Plate, Inside Skirt	154	1,060,216	284.42	340.00	299.81
		121C	4 Plate, Outside Skirt	84	143,775	350.00	424.75	395.87
		121E	6 Plate, Outside Skirt, pld	45	78,642	550.00	609.10	571.46
U35			Cap & Wedge Meat	231	1,432,723	229.70	277.00	243.72
			Pectoral Meat	148	251,840	265.00	311.05	285.00
GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis								
U25		Ground Beef 73%		167	1,549,857	150.00	178.00	161.16
		Ground Beef 75%		12	87,376	167.47	177.69	172.18
U26		Ground Beef 81%		229	1,437,241	159.50	191.00	168.90
		Ground Beef 85%						
		Ground Beef 90%		35	219,617	196.98	227.00	197.16
U23		Ground Beef 93%		115	504,873	210.00	241.25	222.61
U30		Ground Beef Chuck		157	1,628,415	160.00	196.00	171.43
U33		Ground Beef Round		99	492,865	173.56	203.00	187.76
U37		Ground Beef Sirloin		32	68,556	250.00	280.00	256.81
BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis								
		Blended Ground Beef 73%		34	254,679	165.00	191.00	174.22
		Blended Ground Beef 75%						
C22		Blended Ground Beef 81%		44	411,379	175.00	216.00	183.64
C30		Blended Ground Beef 85%						
		Blended Ground Beef 90%						
		Blended Ground Beef 93%		21	177,634	182.36	240.00	216.82
		Blended Ground Beef Chuck		18	105,625	175.50	213.00	187.02
		Blended Ground Beef Round		31	204,287	173.38	219.50	198.96
		Blended Ground Beef Sirloin		12	55,800	215.50	264.00	217.48
BEEF TRIMMINGS - STEER and HEIFER SOURCE								
C23		Fresh 50% lean trimmings		182	5,589,499	97.00	111.88	102.89
		Frozen 50% lean trimmings		45	1,552,070	107.00	122.00	115.47
FAT LIMITATIONS (FL) DESCRIPTION								
Maximum Average Fat Thickness						Maximum Fat at any point		
1. 3/4" (19mm)						1.0"		
2. 1/4" (6mm)						1/2"		
3. 1/8" (3mm)						1/4"		
4. Practically free (75% surface lean exposed)						1/8"		
5. Peeled/Denuded						1/8"		
6. Peeled/Denuded, surface membrane removed						1/8"		
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.								

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

Items with no entries indicate non-reportable trades

CURRENT VOLUME - (one load equals 40,000 pounds)

Central	278.71	loads	--	11,148,403	pounds
National	503.76	loads	--	20,150,359	pounds
East Coast	26.49	loads	--	1,059,560	pounds
West Coast	20.02	loads	--	800,827	pounds

FOB Plant - Central

	BPN #	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%		19	274,992	\$192.75	\$199.00
Frozen 92-94%					
Fresh 90%		162	5,756,067	\$183.00	\$196.00
Frozen 90%		9	652,500	\$189.00	\$205.00
Fresh 85%		73	2,298,077	\$171.00	\$185.00
Frozen 85%		1	42,000	\$195.00	\$195.00
Fresh 81%		10	327,600	\$162.00	\$168.50
Frozen 81%					
Fresh 75%		25	551,290	\$146.00	\$158.00
Frozen 75%					
Fresh 73%		4	168,000	\$153.34	\$153.34
Frozen 73%					
Fresh 65%		39	1,018,968	\$134.00	\$148.00
Frozen 65%					
Bull Product					
Fresh 94-96%		9	58,909	\$194.00	\$210.00
Frozen 94-96%					

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	34	511,429	\$192.75	\$201.00
Frozen 92-94%				
Fresh 90%	U6 193	6,454,785	\$183.00	\$196.00
Frozen 90%	9	652,500	\$189.00	\$205.00
Fresh 85%	U24 98	2,852,318	\$171.00	\$186.92
Frozen 85%	1	42,000	\$195.00	\$195.00
Fresh 81%	12	377,600	\$162.00	\$168.50
Frozen 81%				
Fresh 75%	33	641,138	\$145.25	\$158.00
Frozen 75%				
Fresh 73%	4	168,000	\$153.34	\$153.34
Frozen 73%				
Fresh 65%	56	1,250,111	\$134.00	\$148.00
Frozen 65%				
Fresh 50%	C23 182	5,589,499	\$97.00	\$111.88
Frozen 50%	45	1,552,070	\$107.00	\$122.00
Bull Product				
Fresh 94-96%	9	58,909	\$194.00	\$210.00
Frozen 94-96%				

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	14	230,200	\$193.00	\$201.00
Frozen 92-94%				
Fresh 90%	17	456,049	\$185.00	\$193.00
Frozen 90%				
Fresh 85%	9	323,311	\$172.00	\$186.92
Frozen 85%				
Fresh 81%	2	50,000	\$167.60	\$167.70
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	1	6,237	\$196.25	\$196.25
Frozen 92-94%				
Fresh 90%	14	242,669	\$185.00	\$191.50
Frozen 90%				
Fresh 85%	16	230,930	\$171.56	\$181.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	8	89,848	\$145.25	\$156.25
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	17	231,143	\$138.00	\$146.25
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WI.
National - all states
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.

WEEKLY CAF WEST COAST COW AND BULL CARCASS 8.5 Loads Reported.

	Lds	Weekly Range Avg	Change
UT, brk 2-4 450/up			
UT, bon 1-3 400/up	4.5	109.00	3.00
Cutter 1-2 350/up	4.0	109.00	3.00
Bulls 500/up YG 1			

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

Based on negotiated carlot volume, prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

Cutter 90% 350#/up			
Current Outout Value:		\$149.90	
Change from prior day:		\$2.08	
Item	Price	Value	Change
90% lean	\$187.55	\$104.73	\$1.65
100% lean inside round	\$264.71	\$6.14	
100% lean, flats and eyes	\$254.47	\$5.90	\$0.14
100% lean, S.P.B.	\$225.11	\$11.26	
Chuck Tender	\$205.85	\$2.06	(\$0.04)
Knuckle	\$207.36	\$5.25	(\$0.11)
Tenderloin 4-7 lbs.	\$411.48	\$2.18	\$0.13
Tenderloin 2-3 lbs.	\$434.24	\$3.21	(\$0.01)
Ribeye Roll 4-6 lbs.	\$225.76	\$2.37	\$0.09
Ribeye Roll 6-8 lbs.	\$241.82	\$1.79	\$0.03
Ribeye Roll 8up lbs.	\$240.87	\$1.76	\$0.04
Flank Steak	\$218.16	\$0.92	(\$0.02)
Kidney, Edible	\$45.76	\$0.21	(\$0.01)
Fat, Inedible	\$30.66	\$0.71	\$0.05
Bone	\$5.86	\$1.41	\$0.14

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)

Boner/Breaker Cuts	41.82	loads	--	1,672,861	pounds
Cutter/Canner Cuts	3.32	loads	--	132,811	pounds
Boner/Breaker/Cutter/Canner	30.79	loads	--	1,231,456	pounds
100% Lean Items	51.39	loads	--	2,055,783	pounds
Frozen Cuts	2.78	loads	--	111,277	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	15	62,343	\$251.59	(\$8.46)
112	Rib, ribeye roll, 8-10 lbs.	37	94,859	\$260.37	(\$11.89)
112	Rib, ribeye roll, 10-up lbs.	39	59,239	\$266.14	(\$0.66)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	33	49,727	\$257.11	\$24.02
112A	Rib, ribeye roll-lip-on, 8-up lbs.	7	5,651	\$252.99	\$3.63
C25	Chuck, boneless 85%	9	36,033	\$185.64	(\$0.78)
120	Chuck, brisket	34	52,727	\$193.14	(\$2.47)
C24	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	36	114,912	\$199.92	(\$8.36)
168A	Round, top inside c-off, 8-10 lbs.				
168A	Round, top inside c-off, 10-14 lbs.	48	415,571	\$254.20	(\$0.47)
168A	Round, top inside c-off, 14-up lbs.	13	102,945	\$256.32	\$6.07
171B	Round, outside round	28	213,888	\$215.40	(\$0.11)
171C	Round, eye of round	44	60,536	\$223.19	(\$11.68)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	9	40,201	\$227.59	(\$20.28)
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt	18	22,863	\$190.28	\$2.18
185A	Loin, top sirloin butt	45	313,571	\$212.55	(\$1.21)
191A	Loin, bottom sirloin butt flap, bnls.				
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	36	69,497	\$242.65	\$5.03
112	Rib, ribeye roll, 8-up lbs.	16	57,314	\$240.41	\$6.14
100% LEAN					
	Inside round - Combo	32	442,543	\$263.80	(\$0.53)
	Inside round - Boxed	47	74,655	\$270.08	\$4.37
	Outside round	8	35,206	\$236.09	(\$2.48)
	Eye of round	19	44,787	\$253.69	\$2.50
	Flats and eyes - Combo	35	420,763	\$256.09	\$7.87
	Flats and eyes - Boxed				
	Striploin	59	304,021	\$261.42	(\$1.90)
	S.P.B. - Combo	47	733,808	\$225.11	(\$0.15)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	42	173,961	\$205.85	(\$4.23)
167A	Round, knuckle, peeled	63	385,019	\$207.36	(\$4.51)
190	Loin, tenderloin, 2-3 lbs.	23	32,105	\$411.48	\$24.01
190	Loin, tenderloin, 3-4 lbs.	58	129,445	\$433.76	(\$0.84)
190	Loin, tenderloin, 4-5 lbs.	145	181,467	\$473.90	(\$6.77)
190	Loin, tenderloin, 5-up lbs.	39	43,708	\$499.59	\$7.08
193	Flank, flank steak	89	137,424	\$218.93	(\$2.29)
	Flank, rough	78	148,327	\$191.76	(\$6.58)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	12,045	\$266.48	\$16.10
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
168A	Round, top inside c-off, 8-10 lbs.				
168A	Round, top inside c-off, 10-14 lbs.				
168A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	3	8,440	\$226.29	
112	Rib, ribeye roll, 6-8 lbs.	5	3,690	\$226.24	(\$15.20)
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	3	12,445	\$436.58	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	16	59,735	\$216.40	(\$11.65)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$183.71	\$166.22
Change =>	-2.09	-1.07

Index Reflects the Equivalent of 206,576 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	190.85	172.27
DEMAND (box) :	176.57	160.18
Current Spread	14.28	12.09
Grading % Brkdown:	70.74%	29.26%

Weekly Equivalent Values for Outlying Beef Carcass Types

		Carcass Weights				
Qty/Yld	(1)	400-500# -28.57	500-600# -12.68	600-900#	900-1000# -2.04	1000#/up -19.23
Prime 1-3	15.36	\$170.50	\$186.39	\$199.07	\$197.03	\$179.84
Certified	4.26	\$159.40	\$175.29	\$187.97	\$185.93	\$168.74
Choice 1	3.38	\$158.52	\$174.41	\$187.09	\$185.05	\$167.86
Select 1	-14.71	\$140.43	\$156.32	\$169.00	\$166.96	\$149.77
Stdnd 1-3	-25.93	\$129.21	\$145.10	\$157.78	\$155.74	\$138.55
Prime 4	2.96	\$158.10	\$173.99	\$186.67	\$184.63	\$167.44
Choice 4	-11.08	\$144.06	\$159.95	\$172.63	\$170.59	\$153.40

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)

The estimated hide and offal value from a typical slaughter steer for the week averaged 12.35 per cwt down -0.14from last week and up 0.27 from last year.

NATIONAL CARLOT PORK REPORT

Total of Negotiated Purchases Equated to FOB Omaha Basis

Item Values Reflect U.S. Dollars per CWT

Total Loads PORK CUTS : 392.75

Total Loads TRIM/PROCESS PORK: 20.00

BPN#	C#	PORK CUTS	Weekly Averages			
			Lds	Wtd	Chng	Simple
----- LOINS, BONE-IN, FRESH-----						
Primal Cutout Value =				96.25	0.59	
U40	C4	1/4" Trim 21#DN-LGT	48.0	116.67	2.79	117.80
U61		1/8" Trm/less 21#DN-LGT	11.0	128.64	0.64	129.67
U63		1/4" Bladeless				
		1/4" Trim 21#/UP-MED				
		combos 26/Up#(SOW)				
LOINS,CNTRCUT,10-11 RIB,1/4"TRM						
		Tender-in FLO 8-13#	13.5	153.78	0.14	151.50
		Tender-out FLO 8-13#				
		BNLS Strap-on 5-11#	28.0	157.00	1.61	155.80
U55		BNLS Strap-off 5-11#	23.0	166.57	2.27	168.50
		WHLE BNLS LOINS 9-13#				
U60		BNLS SIRLOIN .75-1.5#	21.0	122.42	-0.93	123.75
		BONE-IN SIR 2.5-3.5#	12.0	86.46	-1.89	86.80
		BLADE ENDS 2-4#	0.5	87.00		87.00
U41		TENDERLOIN 1.25/DN#	5.3	247.24	-2.99	247.25
		LOIN BACKRIB (BOXED)				
		FRESH 1.5/DN#				
		" 1.75/DN#				
U56		" 1.75-2.00#				
U64		" 2.00/UP#	11.5	257.83	-2.03	256.75
----- PICNIC, FRESH-----						
Primal Cutout Value =				76.12	0.31	
U50		Smkr Trm, RS, combo	7.0	81.00	0.57	80.00
		Smkr Trm, SS, combo				
		Smkr Trm, SS, boxed	11.0	101.82	0.36	101.38
		PICNIC CUSHION MEAT				
		Boxed 92% Fresh	13.5	123.74	1.72	124.83
		Boxed 92% Frozen				
----- BOSTON BUTT5-10#,FRESH-----						
Primal Cutout Value =				98.33	1.30	
U42	C5	1/4" Trim 5-10#	76.5	113.64	2.55	113.00
		1/8" Trim 5-10#				
		1/4" Trim Stk Rdy				
		1/8" Trim Stk Rdy	20.0	128.30	2.21	130.00
		BNLS, Butt	5.5	126.73	0.00	126.63
U43		combo's 11/UP#(SOW)				
----- SPARERIB, FRESH-----						
Primal Cutout Value =				141.10	-2.50	
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	31.0	154.48	-3.44	155.70
		COMBOS 4.25#/DN	2.0	147.50	-0.50	147.50
U45		2 BAG/3 PCVAC4.25#/UP-MED	33.5	149.48	-0.07	149.90
		COMBOS 4.25#/UP	1.0	142.00	-2.00	142.00
----- FRESH PORK CUTS-ADDED INGREDIENTS-----						
		BONE-IN LOINS 1/8" TRIM				
		BONE-IN LOINS CC TNDER IN				
		BNLS LOINS STRAP-ON				
		BNLS LOINS STRAP-OFF				
		BNLS SIRLOIN .75-1.5#				
		BONE-IN SIR 2.5-3.5#				
		TENDERLOIN 1.25/DN#				
		LOIN BACKRIB FRSH 2.0/UP#				
		SMKR TRM SS PICNIC BOXED				
		1/4" TRIM BUTT				
		1/4" TRIM STK RDY BUTT				
		1/8" TRIM STK RDY BUTT				
		SPARERIB 4.25#/DN-LGT				
		SPARERIB 4.25#/UP-MED				
----- HAM,BONE-IN,TRIMMED-----						
Primal Cutout Value =				78.53	-0.03	
U46	C7	17-20# Trim Spec 1				
		20-23# Trim Spec 1	4.0	90.00	-0.50	90.00
U62	C8	23-27# Trim Spec 1	9.0	82.67	0.33	82.33
		27#/up Trim Spec 1				
		NORTH AMERICAN EXPORTS				
		NA EXPORT 23-27# TS 1				
		BONELESS MUSCLES FL 4 94-96%				
		3 Muscle Group	1.0	143.00		143.00
		4 Muscle Group	4.0	138.50	0.58	138.50
		5 Muscle Group				
		Inside				
		Outside				
		Knuckle				
		Lite Butt				
		Inner Shank				
		HAM TRIMMINGS (CHEM LEAN)				
		Combo 72% Fresh				
		Boxed 72% Frozen				
		Combo 90% Fresh				
		Boxed 90% Frozen				
		Outer Shank Frozen				
----- BELLY, SDLS, FRESH-----						
Primal Cutout Value =				108.48	0.11	
----- SKIN-ON, TRIMMED-----						
U47		Fresh 10-12#				
U48		Fresh 12-14#				
C9		Fresh 14-16#				
C10		Fresh 16-18#				
		Fresh 18-20#				
U49		Fresh 20-25#				
----- SKINLESS,-----						
		Fresh 9-13#				
		Fresh 13-17#				
----- PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)-----						
		Combo 42% Fresh	2.0	50.00	4.86	50.00
		Boxed 42% Frozen				
		Combo 72% Fresh	13.0	82.15	-0.85	81.25
		Boxed 72% Frozen				
		BONELESS PICNIC MEAT				
U57	C11	Combo 72% Fresh	5.0	95.00	2.00	95.00
		Boxed 72% Frozen				
----- SKINNED JOWLS-----						
U58		Combo Fresh				
		Boxed Frozen				
----- TRIM, VISUAL TRACE OF LEAN-----						
		Combo 12-16% Fresh				
		Boxed 12-16% Frozen				

USDA ESTIMATED PORK CARCASS CUTOFF

Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 185 lb Pork Carcass 51-52% lean, 0.80"-0.99" backfat at last rib									
Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Rib	Values Pic	Ham	Belly	
12/5	53.0	88.93	94.74	97.61	75.05	141.42	78.92	108.48	
12/6	138.0	89.58	96.15	99.53	77.22	141.63	78.31	108.48	
12/7	58.5	88.71	96.01	98.12	71.79	140.28	77.63	108.48	
12/8	117.3	89.92	96.48	97.84	79.07	140.33	78.88	108.48	
12/9	46.0	90.24	97.85	98.58	77.48	141.83	78.91	108.50	
-----Total-----Weekly Averages-----									
	412.75	89.48	96.25	98.33	76.12	141.10	78.53	108.48	
Change =>		0.10	0.59	1.30	0.31	-2.50	-0.03	0.11	

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the week was estimated at 5.07 per cwt live, down -0.05 when compared to the previous week's value. Dressed equivalent basis (74% dress): 6.85
(1) Typical slaughter hog weighs 250 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt									
BPN#	C#	PORK VARIETY MEATS - Frozen	Items	Lds	Weekly Wtd	Averages Chng	Simple		
U51		NECK Bones	domestic export	1.5	43.00		44.50		35.00
		Brisket Bones Full, 30#							
		Brisket Bones Full, exp 30#							
		TAILS,							
U59		CHEEK MEAT	trimme	13.0	84.38	-4.62	86.60		
		CHITTERLINGS, 10 lb. pail							
U52		EARS, Pet Treat, 3-4/lb							
		EARS, edible, export							
U54		FEET,	front, toes o	0.5	95.00	10.00	91.00		
			front, toes on, expor	7.0	76.00		75.33		
			hind, domestic				64.00		
			hind, export				64.00		
		HEARTS,	slashed, domesti	2.0	65.50		64.75		
			single slashed, expor	5.0	59.60		60.50		
			multi slashed, expor	3.0	65.83		66.10		
U53	C29		whole, export						
		HOCKS,	picnic						
C28		KIDNEYS,	small box, export						
		LIVERS,	large box, domestic						
		SALIVARY GLANDS,							
		SNOUTS,	partial lea	1.0	68.00		68.00		
			partial lean w/mask						
		STOMACHS,	scalded, small bo	3.0	122.00	-2.00	123.63		
			scalded, small box, export						
		TONGUES,							
			green, bnls, small box						
			green, bnls, tip-on ex	1.0	147.00		147.00		
			scalded & scraped						
		UTERI							
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----									
QUARTERLY CONTRACTS:				DOMESTIC		EXPORT			
		BELLY SKINS, SELECTED		34.50		38.50			
		FATBACK SKINS, SELECTED		38.00		34.75			
		BUTT PLATE SKINS, SELECTED		37.50		36.00			
		HAM SKINS, HOUSE RUN		24.00		37.00			
		PICNIC SKINS, HOUSE RUN		27.75		23.50			
		JOWL SKINS, HOUSE RUN		24.88		23.00			
----- PORK PET FOODS - FOB SUPPLY POINT -----									
SEMI ANNREFRESH				BXD FRZN					
		KIDNEYS		7.13					
		LIVERS,		13.00					
		LUNGS		7.00					
		MELTS		5.00					

TALLOW & PROTEIN
FOB CENTRAL US UNLESS OTHERWISE STATED

	Items	Lds	Weekly Wtd	Averages Chng	Simple
INEDBL,	TALW/GRSE FOB CENTRAL				
	Choice white grse (truck)	72.0	39.49	1.11	39.35
	Yellow grease (truck)	12.0	34.63	-0.23	34.85
EDBLE LARD,	FOB PLANT (truck)				
	Loose lard, PS and/or CP				40.75
INEDBL,	TALW/GRSE CAF CHICAGO				
	Packer bleachable <.15%	5.0	47.50		47.50
	Renderer bleachable <.15%	3.0	47.50		47.50
	Choice white grease	6.0	42.00		42.25
INEDBL	TALLOW/GRSE, CAF GULF				
	Packer bleachable tallow				
	Renderer bleachable tallow				
	Choice white grease				
	Yellow Grease				
EDBLE	TALW & LARD-CAF CHICAGO				
	Edible tallow				
	Loose lard, PS and/or CP				
EDBLE	TALLOW, CAF GULF				
	Edible tallow				
----- PROTEIN FEED SUPPLEMENTS-----					
	MEAT & BONEMEAL, 50% pro/ton				
	Ruminant Central, Domestic	73.0	277.32	-15.23	276.40
	Ruminant Panhandle, Domestic	99.0	262.57	-30.67	264.80
	PORK Meat/Bnmeal, 50% pro/ton	52.0	328.70	-8.68	327.25
	DRT (lo)/unit pro, pnhdl				
	DRT (hi)/unit pro				
	BLOOD MEAL, 85% pro/ton				
	Central	3.0	675.00	-12.50	675.00
	Panhandle				
	CAF California				
	PORK BLOOD MEAL, 85% pro/ton	10.0	706.00	-9.56	709.50

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, DEC 08, 2011
This report includes Volume, Weighted Average Carcass Weight, & Base Cost
Base Cost (Packer Buying Programs)

Avg.						
Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
12/08/11	151,528	209.72		83.70	85.60	87.42
12/07/11	147,492	209.60		83.92	85.83	87.66
12/06/11	143,972	209.08		83.91	85.84	87.69
12/05/11	138,942	208.51		84.14	86.05	87.89
12/02/11	234,862	211.08		84.15	86.06	87.86
12/01/11	138,987	210.09		84.29	86.19	88.00

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)			
	Weekly Weighted Averages		
Items	Lds	Per Piece	Change
Heavy Native Steer	6.0	72.25	-0.75
Native Steer			
Colorado Branded Steer			
Butt Branded Steer	12.0	70.88	-1.60
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	3.0	40.00	
Branded Cow, River	3.0	42.00	-1.00
Native Cow			
Dairy Cow	3.0	61.00	
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	6.0	72.00	-1.00
Heavy Texas Steer and Heifer			
Branded Steer	6.0	73.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 11/26/2011

National, Regional, and State Breakdown of Official USDA Quality Grades.
Percentages derived from each category numerical total, divided by the total
number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	3.39%	8.65%	0.72%	3.52%	2.74%
Choice	59.20%	65.47%	46.99%	61.48%	64.82%
Select	31.94%	18.22%	46.57%	29.81%	28.15%
Other	5.46%	7.66%	5.72%	5.18%	4.29%

	Nebraska	Kansas	Texas
Prime	5.41%	1.55%	0.71%
Choice	66.12%	58.40%	47.20%
Select	23.05%	35.67%	46.62%
Other	5.43%	4.38%	5.47%

National USDA Certified Beef Program Information	
Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	21.76%
Percentage of cattle offered under Schedule GIA identified:	59.22%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS						
Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	18.35%	6.29%	1.71%	4.70%	4.83%	0.82%
Region 6	19.55%	9.87%	5.35%	0.53%	3.46%	0.34%
Region 7-8	50.66%	27.28%	20.14%	0.25%	2.67%	0.32%
Region 9-10	11.44%	5.45%	1.48%	2.90%	1.41%	0.20%
Total %	100.00%	48.90%	28.67%	8.39%	12.37%	1.67%
Total Head	561,200	274,400	160,900	47,100	69,400	9,400

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)				
Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)				
	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	0-0-15 Days		0-15 Days	
95%	213.50		213.50	-1.00
COW MEAT:				
95%				
90%	202.50	2.00	204.00	
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	191.00			
Beef Trim 80%	179.00			
Beef Trim 75%	159.00			
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	16-16-45 Days		16-45 Days	
95%	213.75	-0.75	213.25	-1.25
COW MEAT:				
95%			214.00	
90%	203.00	2.00	204.00	
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	191.00	-1.00		
Beef Trim 80%	179.00			
Beef Trim 75%	159.00			
Beef Trim 70%				

URUGUAY - FOB AND TIS		0-15 Days	16-45 Days
BULL MEAT:			
95%			
COW MEAT:			
95%			
90%			
CFM Fores 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim75%			

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS For the Week of: 12/12/2011				
Value Adjustments		Range	Simple Avg.	Change
Quality:				
Prime	0.00 -	35.00	14.11	0.07
Choice	0.00 -	0.00	0.00	0.00
Select	(18.00) -	(15.00)	(17.45)	0.64
Standard	(38.00) -	(20.00)	(26.83)	0.42
CAB	2.00 -	6.00	3.00	0.06
Dairy - Type	(48.00) -	0.00	(4.14)	0.15
Bullock/Stag	(55.00) -	(15.00)	(28.67)	0.00
Hardbone	(55.00) -	(20.00)	(29.08)	0.25
Dark Cutter	(55.00) -	(20.00)	(32.77)	0.00
Over 30 Months of Age	(38.00) -	0.00	(19.09)	0.00
*Cutability Yield Grade, Fat/Inches				
1.0-2.0 < .10"	0.00 -	8.00	3.38	0.00
2.0-2.5 < .20"	0.00 -	3.00	1.92	0.00
2.5-3.0 < .40"	0.00 -	2.50	1.31	0.00
3.0-3.5 < .60"	0.00 -	0.00	0.00	0.00
3.5-4.0 < .80"	0.00 -	0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) -	(6.00)	(11.08)	0.00
5.0/up > 1.2"	(25.00) -	(13.00)	(17.15)	0.00
Weight:				
400-500 lbs	(55.00) -	(15.00)	(28.93)	(0.36)
500-550 lbs	(25.00) -	(12.00)	(18.86)	(0.36)
550-600 lbs	(20.00) -	0.00	(7.21)	(0.35)
600-900 lbs	0.00 -	0.00	0.00	0.00
900-950 lbs	(15.00) -	0.00	(1.07)	0.00
950-1000 lbs	(15.00) -	0.00	(3.00)	0.00
over 1000 lbs	(50.00) -	(10.00)	(19.62)	(0.39)
Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.				
* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.				
FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)				
The estimated hide and offal value from a typical slaughter cow for the week was 10.94 per cwt down -0.33 when compared to last week.				
WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT				
For Week Ended 12/9/2011		Dollars/hundredweight		
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg
CHEEK MEAT,	Trimmed	3.9	149.50 -	160.00 156.04
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTIS, Regular, bone-out		5.4	79.00 -	85.00 82.05
HEARTIS, Regular, bone-out, exp				
HEARTIS, Canadian-style, exp				
HEAD MEAT,		2.2	147.00 -	150.00 149.27
KIDNEY'S Export		9.3	44.00 -	53.00 48.77
LIPS, unscalded		2.3	115.00 -	117.00 115.68
LIVERS, Regular,bulk-pack				
LIVERS, Regular,bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export		7.0	47.00 -	49.50 48.36
" 3 loads traded at 70.00 to Egypt				
MELTS,				
OXTAILS, Regular, small box		4.4	222.00 -	261.00 234.59
SALIVARY GLANDS		1.6	32.00 -	33.00 32.62
SWEETBREADS, export				
TONGUES, #1 white Swiss cut,IW		0.6	221.00 -	237.00 227.55
TONGUES, exp.#1 white Swiss cut,IW				
TONGUES, #1 black Swiss cut,IW		0.3		214.00 214.00
TONGUES, exp.#1 black Swiss cut,IW		0.2		216.00 216.00
TONGUES, #1 mixed,Swiss cut,IW		0.4		209.00 209.00
TONGUES, exp.#1 mixed,Swiss cut,IW				
TONGUES, #2 mixed,Swiss cut,IW				
TONGUES, exp.#2 mixed,Swiss cut,IW				
TONGUE Trimmings		1.0		31.00 31.00
TRIPAS				
TRIFE, bleached, scalded, edible		4.3	58.00 -	67.00 59.09
TRIFE, blchd, scld/w honeycomb		0.3		85.00 85.00
TRIFE, bleached,scalded,edible exp		10.3	51.75 -	56.00 52.90
TRIFE, unbleached, scalded, edible		3.3	105.00 -	108.00 106.23
TRIFE, honeycomb bleached		0.8	113.00 -	115.00 113.50
TRIFE, honeycomb unbleached		0.7		186.00 186.00
TRIFE, omasum unbleached		1.1		268.00 268.00
WEASAND MEAT				

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt				
BEEF VARIETY MEATS - FROZEN		Lds	Weekly Averages	
			Wtd	Chng Simple
CHEEK MEAT,trimd, 70-75% lean				145.00
export				145.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTIS, regular, bone out	1.0	87.00		87.00
regular,bone-out exp	3.0	85.33	0.33	85.20
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				245.00
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1,Wht,0-3% tm,Exp				
Swiss-Cut#1,Blk,0-3% tm,Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export				70.00
scalded, unbleached, export				
honeycomb, bleached				135.00
WEASAND MEAT,				145.00
BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT				
		FRESH	BOXED FROZEN	
GULLETS-TRACHEA		15.50		
KIDNEYS, inedible		11.50		
LIVERS, "		9.25	15.00	
LUNGS, "		4.00	10.00	
MELTS, "		4.50	10.00	
SALIVARY GLANDS		14.00	25.50	

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
Northeast and North Central Basis - FOB Major Production Points

BEN #	Items	Weight		Wkly Avg	Change
U75	Carcass, hide off	200-275	lbs	456.50	19.50
U70	Foresaddles	86-147	lbs	330.00	10.00
	Forequarters	43-74	lbs	355.00	
	Necks, bone-in	24-28	lbs	227.50	2.50
	Breast	10-18	lbs	135.00	
	Foreshank	3-5	lbs	550.00	
	Osso Buco, foreshank	2-8	lbs	760.00	
	Shoulder, full	65-85	lbs	292.50	7.50
	Chuck, square cut	39-68	lbs	249.50	
	Chuck rolls, skinned	5-10	lbs	442.50	
	Chuck, Shoulder Clod	4-9	lbs	537.50	
	Hotel Racks, 8 rib	15-26	lbs	585.00	2.50
U72	Hotel Racks, 7 rib	14-25	lbs	667.50	
	Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1110.00	
	Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1200.00	
	Rack, Ribeye	3-9	lbs	2092.50	
U76	Hindsaddles	89-153	lbs	500.00	
	Hindquarters	45-76	lbs	499.50	
	Loins, regular	18-36	lbs	385.00	2.50
U71	Loins, 4x4, trimmed	18-30	lbs	567.50	
	Strip Loins, bnls, 0x0	5-up	lbs	1342.50	
	Loin, Short Tenderloin	1-up	lbs	1135.00	
U77	Legs, double	68-117	lbs	522.50	
	Legs, single	34-59	lbs	534.50	
	Legs, slices, retail			800.00	
	Legs, TBS 4-piece	27-47	lbs	910.00	
	Legs, TBS 3-piece	24-39	lbs	949.50	5.00
U73	Legs, BHS heel-out	27-42	lbs	682.50	
	Legs, Sknd, butt tenderloin	.5-up	lbs	1105.00	
U74	Top Rnd, Sknd, cap-off	10-15	lbs	1357.50	
	Hindshank	5-8	lbs	637.50	
	Osso Buco, Hindshank	2-8	lbs	1065.00	18.00
	Stew Meat, regular			382.50	
U78	Bnls Veal Trimmings 75-80% Lean			159.50	
	Bnls Veal Trimmings 80-90% Lean			195.00	
	Hvy Nature Green Hides (per piece)			61.50	