

Thursday, February 09, 2012

VOLUME 27, NO. 28

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Thursday 02/09/2012 (est)	125,000	2,000	420,000	7,000
Week ago (est)	119,000	3,000	416,000	7,000
Year ago (act)	126,000	3,000	420,000	8,000
Week to date (est)	496,000	12,000	1,681,000	32,000
Same Period Last Week (est)	482,000	13,000	1,650,000	30,000
Same Period Last Year (act)	499,000	13,000	1,665,000	31,000
Previous Day Estimated	Steer and Heifer		Cow and Bull	
Wednesday		93,000		27,000

NATIONAL DAILY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales - Afternoon

USDA ESTIMATED BOXED BEEF CUT-OUT VALUES - as of 1:30pm, 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.

Boxed beef cutout values steady to firm on light to moderate demand and offerings. Select and Choice chuck and rounds steady to weak. Select rib and loins firm to higher, while Choice generally steady. Beef trimmings weak on good demand and heavy offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	186.32	182.32
Change from prior day:	(0.24)	0.84

Choice/Select spread: 4.00
Total Load Count (Cuts, Trimmings, Grinds): 251

COMPOSITE PRIMAL VALUES

Primal Rib	260.11	256.79
Primal Chuck	156.19	158.38
Primal Round	167.25	167.06
Primal Loin	248.39	227.56
Primal Brisket	139.33	138.80
Primal Short Plate	138.32	142.01
Primal Flank	111.37	109.77

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
02/08	109	56	14	53	231	186.56	181.48
02/07	77	53	15	37	183	185.68	180.11
02/06	94	41	19	44	197	184.66	179.07
02/03	102	41	12	29	184	183.12	178.08
02/02	149	55	49	35	288	183.19	178.53

Current 5 Day Simple Average: 184.64 179.46

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

Choice Cuts	103.67	loads	4,146,812	pounds
Select Cuts	57.67	loads	2,306,917	pounds
Trimmings	50.88	loads	2,035,287	pounds
Ground Beef	38.42	loads	1,536,817	pounds

Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle		Total		Price		Weighted
IMPS/FL	Sub-Primal	# of Trades	Pounds	Range	Average			
109E 1	Rib, ribeye, lip-on, bn-in	12	7,878	500.21	520.00	513.85		
112A 3	Rib, ribeye, bnls, light	21	89,399	539.42	590.00	570.33		
112A 3	Rib, ribeye, bnls, heavy	39	77,163	538.00	576.00	559.92		
113C 1	Chuck, semi-bnls, neck/off	9	18,970	205.52	218.00	210.23		
114 1	Chuck, shoulder clod	18	76,821	195.17	207.00	201.08		
114A 3	Chuck, shoulder clod, trmd	35	101,563	203.95	218.00	212.09		
114D 3	Chuck, clod, top blade	8	7,106	251.25	292.42	256.50		
114E 3	Chuck, clod, arm roast	10	20,903	245.40	270.00	256.11		
114F 5	Chuck, clod tender (IM)	12	7,299	300.00	370.00	342.63		
115 1	Chuck, 2-piece, boneless							
116A 3	Chuck, roll, 1xl, neck/off	77	934,303	220.00	242.00	225.06		
116B 1	Chuck, chuck tender (IM)	19	27,176	210.79	230.00	220.97		
	Chuck roll, retail ready							
120 1	Brisket, deckle-off, bnls	45	170,953	201.00	226.00	210.59		
120A 3	Brisket, point/off, bnls	12	9,830	335.60	365.74	343.86		
123A 3	Short Plate, short rib	21	85,450	305.00	398.50	360.02		
130 4	Chuck, short rib	26	101,077	204.20	240.00	214.16		
160 1	Round, bone-in	0	0					
161 1	Round, boneless	6	5,033	218.00	224.50	221.09		
	Round, bnls/peeled heel-out							
167A 4	Round, knuckle, peeled	53	138,648	214.89	242.00	232.95		
168 1	Round, top inside round	32	122,784	195.73	213.50	205.10		
168 3	Round, top inside round	38	309,253	212.00	231.00	214.86		
169 5	Round, top inside, denuded	15	23,888	240.00	259.00	254.00		
	Round, top inside, side off							
170 1	Round, bottom gooseneck	7	6,437	198.25	215.00	207.62		
171B 3	Round, outside round	63	255,190	210.00	227.63	217.16		
171C 3	Round, eye of round (IM)	36	103,961	234.00	264.63	245.18		
174 1	Loin, short loin, 2x3							
174 3	Loin, short loin, 0x1	26	90,876	459.97	501.00	471.35		
175 3	Loin, strip loin, 1xl							
180 1	Loin, strip, bnls, heavy							
	Loin, strip loin bnls. 1xl	12	10,712	451.53	476.00	460.45		
180 3	Loin, strip, bnls, 0x1	44	251,792	515.00	539.00	526.25		
184 1	Loin, top butt, bnls, heavy	8	9,386	278.00	301.00	288.60		
184 3	Loin, top butt, boneless	16	35,351	305.79	320.30	310.65		
185A 4	Loin, bottom sirloin, flap	30	123,761	359.00	387.63	380.03		
185B 1	Loin, ball-tip, bnls, heavy	30	229,974	252.80	301.00	277.63		
185C 1	Loin, sirloin, tri-tip (IM)	24	71,929	294.00	324.70	302.68		
185D 4	Loin, tri-tip, pld (IM)	8	4,793	400.00	423.00	412.68		
189A 4	Loin, tndrloin, trmd, heavy	54	288,413	833.21	1011.00	862.72		
191A 4	Loin, butt tender, trimmed							
193 4	Flank, flank steak (IM)	17	11,982	400.00	431.50	416.23		

NATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS
- Negotiated Sales - Afternoon

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

Compared to last market test: Lean boneless was unevenly steady; 85% was mostly firm to 2.00 higher; 75% and 65% were unevenly steady; Other lean percentages were not fully established. Beef trimmings weak on good demand and heavy offerings.

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

Central	57.09	Loads	--	2,283,606	pounds
National	116.65	Loads	--	4,666,023	pounds

FOB Plant - Central	# of Trades	Total Pounds	Price Range	Weighted Average
---------------------	-------------	--------------	-------------	------------------

Chemical Lean						
Fresh 92-94%						
Frozen 92-94%						
Fresh 90%	35	1,214,157	\$208.26	\$218.00	\$210.73	
Frozen 90%						
Fresh 85%	26	832,043	\$194.68	\$205.00	\$198.23	
Frozen 85%						
Fresh 81%						
Frozen 81%						
Fresh 75%	5	137,319	\$158.89	\$160.00	\$159.47	
Frozen 75%						
Fresh 73%						
Frozen 73%						
Fresh 65%	2	84,000	\$140.00	\$140.00	\$140.00	
Frozen 65%						
Bull Product						
Fresh 94-96%						
Frozen 94-96%						

FOB Plant - National	# of Trades	Total Pounds	Price Range	Weighted Average
----------------------	-------------	--------------	-------------	------------------

Chemical Lean					
Fresh 92-94%	13	291,926	\$215.00	\$225.00	\$221.90
Frozen 92-94%					
Fresh 90%	41	1,346,157	\$208.26	\$218.00	\$210.89
Frozen 90%					
Fresh 85%	31	918,090	\$194.68	\$205.00	\$198.18
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	6	158,563	\$153.63	\$160.00	\$158.69
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	2	84,000	\$140.00	\$140.00	\$140.00
Frozen 65%					
Fresh 50%	54	1,867,287	\$96.00	\$102.00	\$98.69
Frozen 50%					
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,TX
National - all states

IMPORT BEEF TRADE (Australia and New Zealand) WED, Feb 08, 2012
Compared to Last Week: Market activity on imported beef was very slow and prices for lean were mostly firm to 1.00 higher but some trim items steady to weak on very light trading. Higher domestic lean prices and tight supplies continued to support the import market.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS			
0-15 Days			
BULL MEAT:	East Coast		West Coast
95%	220.00-	223.00	
COW MEAT:			
95%	210.00-	212.00	
90%			
CFM Fores 85%			
Shank 85-90%	194.00-	196.00	
Chuck 85%			
Beef Trim 85%			
Beef Trim 80%	179.00-	181.00	
Beef Trim 75%	162.00-	163.00	
Beef Trim 70%	127.00-	131.00	
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
16-45 Days			
BULL MEAT:	East Coast		West Coast
95%	222.00-	224.00	
COW MEAT:			
95%	212.00-	213.00	
90%			
CFM Fores 85%			
Shank 85-90%	194.00-	196.00	
Chuck 85%			
Beef Trim 85%			
Beef Trim 80%	179.00-	181.00	
Beef Trim 75%	162.00-	163.00	

URUGUAY - FOB AND TIS			
BULL MEAT:	0-15 Days		16-45 Days
95%			
COW MEAT:			
95%			
90%			
CFM Fores 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT
8.0 Loads Reported

Compared to last market test: Utility and Cutter carcass market was unchanged on moderate demand and offerings.

Market for Week Ended:	Lds	February 3, 2012	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	4.0	117.00
Cutter 1-2	350#/up	4.0	117.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$178.22	\$172.63
Change =>	-0.20	0.34
Current Index Reflects the Equivalent of 186,508 head of cattle.		
SUPPLY (Live) 108,011 Hd		
Equivalent:	\$182.13	\$174.94
DEMAND (Box) 78,497 Hd*		
Equivalent:	\$174.32	\$170.32
Live-Box Spread:	\$7.81	\$4.62
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight	Price	Head
Live Steer:	1375	\$123.39
Live Heifer:	1226	\$123.31
Drstd Steer:	893	\$197.95
Drstd Heifer:	801	\$197.13
Grading % Breakdown		Drop Credit
Ch 600-900# :	73.84%:	Steer Dressing % :
Ch 600-750# :	26.35%:	Heifer Dressing % :
Ch 750-900# :	47.49%:	Processing Cost :
Se 600-900# :	26.16%:	Slaughter Cost :
Se 600-750# :	5.37%:	
Se 750-900# :	20.79%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 178.22		
Carcass Weights		
400-500#	500-600#	600-900#
900-1000#	1000#/up	
Qty/Yield	(1)	
Prime 1-3	15.28	\$164.57
Certified 1-3	4.07	\$153.36
Choice 1	3.38	\$152.67
Select 1	-3.26	\$146.03
Stdndr 1-3	-18.76	\$130.53
Prime 4	2.88	\$152.17
Choice 4	-11.08	\$138.21
NATIONAL 5-DAY ROLLING CUTTER COW CUTOFF AND BOXED COW BEEF CUTS - NEGOTIATED -		
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE		
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-Cutout Value:		
Change from prior day:		
Item	Price	Value
90% lean	\$210.89	\$117.76
100% lean inside round	\$264.23	\$6.13
100% lean, flats and eyes	\$260.43	\$6.04
100% lean, S.P.B.	\$231.72	\$11.59
Chuck Tender	\$218.42	\$2.18
Knuckle	4-7 lbs.	\$226.17
Tenderloin	2-3 lbs.	\$411.74
Tenderloin	3-4 lbs.	\$440.54
Ribeye Roll	4-6 lbs.	\$225.00
Ribeye Roll	6-8 lbs.	\$242.57
Ribeye Roll	8up lbs.	\$249.20
Flank Steak		\$235.29
Kidney, Edible		\$44.07
Fat, inedible		\$26.97
Bone		\$5.54

NATIONAL 5-DAY ROLLING CUTTER COW CUTOFF AND BOXED COW BEEF CUTS - NEGOTIATED -
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE

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-Cutout Value:			
Change from prior day:			
Item	Price	Value	Change
90% lean	\$210.89	\$117.76	\$0.10
100% lean inside round	\$264.23	\$6.13	\$0.03
100% lean, flats and eyes	\$260.43	\$6.04	\$0.08
100% lean, S.P.B.	\$231.72	\$11.59	\$0.04
Chuck Tender	\$218.42	\$2.18	
Knuckle	4-7 lbs.	\$226.17	(\$0.04)
Tenderloin	2-3 lbs.	\$411.74	\$0.02
Tenderloin	3-4 lbs.	\$440.54	
Ribeye Roll	4-6 lbs.	\$225.00	\$2.36
Ribeye Roll	6-8 lbs.	\$242.57	\$1.80
Ribeye Roll	8up lbs.	\$249.20	\$1.82
Flank Steak		\$235.29	\$0.99
Kidney, Edible		\$44.07	\$0.20
Fat, inedible		\$26.97	\$0.63
Bone		\$5.54	\$1.33

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

CURRENT VOLUME - (one load equals 40,000 pounds)					
Boner/Breaker Cuts	34.39	loads	--	1,375,531	pounds
Cutter/Canner Cuts	3.52	loads	--	140,963	pounds
Boner/Breaker/Cutter/Canner	36.00	loads	--	1,439,950	pounds
100% Lean Items	31.03	loads	--	1,241,148	pounds
Frozen Cuts	7.86	loads	--	314,205	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	11	8,999	\$241.02	\$1.31
112	Rib, ribeye roll, 8-10 lbs.	51	140,085	\$245.56	\$2.69
112	Rib, ribeye roll, 10-up lbs.	53	73,569	\$256.32	(\$0.41)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	42	90,951	\$274.09	\$0.21
112A	Rib, ribeye roll-lip-on, 8-up lbs.	27	40,785	\$254.94	\$1.84
	Chuck, boneless 85%	9	26,019	\$203.04	\$0.88
120	Chuck, brisket	27	26,205	\$213.10	(\$1.47)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	36	123,566	\$210.71	(\$3.70)
169A	Round, top inside c-off, 8-10 lbs.	3	36,600	\$252.54	
169A	Round, top inside c-off, 10-14 lbs.	38	224,590	\$252.31	(\$0.29)
169A	Round, top inside c-off, 14-up lbs.	12	75,708	\$255.30	\$1.01
171B	Round, outside round	16	65,879	\$213.91	(\$0.60)
171C	Round, eye of round	36	62,431	\$231.28	(\$0.34)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	20	71,104	\$222.20	(\$4.96)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	33	38,125	\$207.20	\$1.05
185A	Loin, bottom sirloin butt flap, bnls.	65	254,655	\$233.01	\$3.17
191A	Loin, butt tender, peeled	4	2,260	\$442.44	
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	44	91,786	\$243.65	\$0.42
112	Rib, ribeye roll, 6-8 lbs.	14	49,177	\$249.20	\$1.66
100% LEAN					
	Inside round - Combo	29	250,262	\$262.26	\$1.38
	Inside round - Boxed	47	65,151	\$271.78	(\$3.04)
	Outside round	9	41,281	\$254.59	\$4.91
	Eye of round	21	34,030	\$262.91	(\$4.99)
	Flats and eyes - Combo	20	249,766	\$261.05	\$4.76
	Flats and eyes - Boxed				
	Striploin	62	230,084	\$288.04	\$0.16
	S.P.B. - Combo	37	370,574	\$231.72	\$0.68
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	56	165,280	\$218.42	\$0.08
167A	Round, knuckle, peeled	88	533,899	\$226.17	(\$1.69)
190	Loin, tenderloin, 2-3 lbs.	12	20,108	\$411.19	\$4.77
190	Loin, tenderloin, 3-4 lbs.	43	100,068	\$440.15	(\$0.16)
190	Loin, tenderloin, 4-5 lbs.	116	206,234	\$464.80	(\$0.84)
190	Loin, tenderloin, 5-up lbs.	43	64,340	\$479.94	(\$0.43)
193	Flank, flank steak	115	200,845	\$237.50	\$0.55
	Flank, rough	72	149,176	\$215.99	(\$1.17)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	27,726	\$253.25	
112	Rib, ribeye roll, 8-10 lbs.	6	26,763	\$237.38	\$3.89
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.				
169A	Round, top inside c-off, 8-10 lbs.	3	102,150	\$248.82	
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	4	51,553	\$201.29	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	8	10,550	\$233.12	(\$5.77)
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.	6	17,320	\$462.50	(\$0.01)
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	19	40,666	\$224.36	\$2.46

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#	24.0	78.00	
	60-64#			
	62-64#			
	64-66#	3.0	77.00	
	66-68#			
	80-82#			unq
NATIVE STEER	46-48#			
COOL BRAND STR	60-62#			
	62-64#			
	64-66#			
	64-68#	75.00 -	77.00	D
BUTT BRAND STR	62-64#	6.0	78.00	
	64-66#	3.0	76.00	
	66-68#			
	72-74#			
	70-78#			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	47-49#			
	48-52#			
	50-52#			
	52-55#			
BRANDED HFRS	47-49#			
	48-50#		65.00	D
	50-52#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	48-50#	4.0	52.00	
	52-54#			
BRANDED COW	50-52#			
	54-56#		52.00	D
NATIVE COW	50-52#			
	54-56#		53.50	E
DAIRY COW	52-54#	3.0	68.00	
	54-56#			
DAIRY COW SW	50-52#			
	52-54#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#		60.00	D

HVY TEX STEER	60-64#			
	62-64#			
	64-66#		78.00	A
	64#Min			
	66-70#			
	76-78#			
HVY TEX STR/HFR	48-50#			
	54#Min			
BRANDED STEER	60-62#	24.0	77.00	
	62-64#		77.00	A
	78-80#			

USDA BY-PRODUCT DROP VALUE (STEER)			FOB CENTRAL US	
The hide and offal value from a typical slaughter steer (1) for today was estimated at 12.81 per cwt live, up 0.09 when compared to Wednesday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/By	Value
Steer hide, butt brand/Pc	5.40	78.00	1.00	5.89
Tallow, edible	1.20	49.25	-	0.59
Tallow, packer bleachable	4.50	44.25	-	1.99
Tongues, Swiss #1 0-3%, exp	0.24	230.00	-	0.55
Cheek meat, trmd	0.32	160.00	2.50	0.51
Head meat	0.13	115.00	-	0.15
Oxtail, selected	0.24	250.00	-	0.60
Hearts, reg, bone out	0.38	68.25	0.25	0.26
Lips, unscaled	0.13	185.00	-	0.24
Livers, slcted, export	0.96	65.00	-	0.62
Tripe, scalded edible	0.65	69.00	-1.00	0.45
Tripe, honeycomb bleached	0.15	126.00	-	0.19
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	290.00	4.00	0.54
Blood meal, 85% blk/ton	0.60	675.00	-	0.20
Totals:	19.21			12.81
Dressed equivalent basis (63% dress):				20.33
(1) Typical slaughter steer weighs 1,350 pounds.				
The average value of hide and offal for the four days ending Thu, Feb 09, 2012, was estimated at 12.67 per cwt., up 0.19 from last week and down 0.15 from last year.				

USDA BY-PRODUCT DROP VALUE (CATTLE)				
The hide and offal value from typical fed cattle (steers and heifers 1,275) for today was estimated at 12.96 per cwt live, up 0.03 from Wednesday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/By	Value
Cattle hide/Pc	5.40	77.00	0.25	6.04
Tallow, edible	1.20	49.25	-	0.59
Tallow, packer bleachable	4.50	44.25	-	1.99
Tongues, Swiss #1 0-3%, ex	0.24	230.00	-	0.55
Cheek meat, trmd	0.32	160.00	2.50	0.51
Head meat	0.13	115.00	-	0.15
Oxtail, selected	0.24	250.00	-	0.60
Hearts, reg, bone out	0.38	68.25	0.25	0.26
Lips, unscaled	0.13	185.00	-	0.24
Livers, slcted, gall off,e	0.96	65.00	-	0.62
Tripe, scalded edible	0.65	69.00	-1.00	0.45
Tripe, honeycomb bleached	0.15	126.00	-	0.19
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	290.00	4.00	0.54
Blood meal, 85% blk/ton	0.60	675.00	-	0.20
Totals:	19.21			12.96
Dressed equivalent basis (62.9% dress):				20.60
(1) Typical slaughter cattle weighs 1,275 pounds				

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS

Carlott Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price	Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	1.0		160.00	160.00
export			154.00	154.00
FEET, nails off, skin on				A
HEAD MEAT, 60-70% lean			115.00	115.00
export				B
HEARTS, regular, bone out			68.00	68.00
regular, bone-out exp	4.0	68.00 -	69.00	68.25
KIDNEYS, export				C
LIPS, unscaled				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible	1.0		69.00	69.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - FOB SUPPLY POINT		

QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN
GULLETS-TRACHEA	15.00-16.00	
KIDNEYS, inedible	13.25-13.25	
LIVERS, "	9.00-10.75	
LUNGS, "	4.00-5.00	
MELTS, "	4.00-5.00	
SALIVARY GLANDS	9.00-9.00	

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow (1) for the week ended 2/3/2012, was estimated at 11.36 per cwt live, up 0.11 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.83	51.00	2.00	4.64
Tallow, renderer blchable	3.68	40.25	-	1.48
Tongues, Swiss cut, IW	0.32	210.25	-1.75	0.67
Cheek meat, trmd	0.43	157.50	4.25	0.68
Head meat	0.14	153.75	4.25	0.22
Oxtail, reg, small box	0.20	217.25	-6.25	0.43
Hearts, reg, bone out	0.46	71.25	-6.50	0.33
Lips, unscaled	0.13	111.25	-0.75	0.14
Livers, reg, gall off (3)	0.90	42.50	-2.25	0.38
Tripe, scalded edible, blchd	1.06	44.75	-1.50	0.47
Tripe, honeycomb bleached	0.14	114.25	-2.75	0.16
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	277.00	-0.50	1.48
Blood meal, 85% blk/ton	0.73	652.00	27.00	0.24
Totals:	24.74			11.36
Dressed equivalent basis (47% dress):				24.17
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				

WEEKLY CENTRAL U.S. COW VARIETY MEAT			PRICE REPORT - FOB PLANT			
For Week Ended 2/3/2012			Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range		Wtavg	
<hr/>						
CHEEK MEAT,	Trimmed	5.9	151.00	-	162.00	
FEET,	unbleached, skin-on, exp				157.40	
FEET,	bleached, skin-on, exp					
HEARTS,	Regular, bone-out	5.7	68.00	-	82.00	
HEARTS,	Regular, bone-out, exp				71.27	
HEARTS,	Canadian-style, exp					
HEAD MEAT,		2.3	152.00	-	155.00	
KIDNEY'S	Export	6.8	40.00	-	47.00	
LIPS,	unscaled	4.2	108.00	-	116.00	
LIVERS,	Regular,bulk-pack				111.23	
LIVERS,	Regular,bulk-pack export					
LIVERS,	Regular, 2/box					
LIVERS,	Regular, 2/box, export	21.5	40.00	-	46.00	
"1 load traded at 61.00 to Egypt						
MELTS,						
OXTAILS,	Regular, small box	3.8	201.00	-	238.00	
SALIVARY GLANDS		1.0	31.00	-	32.00	
SWEETBREADS,	export				31.52	
TONGUES,	#1 white Swiss cut,IW	0.3	212.00	-	220.00	
TONGUES, exp.#1	white Swiss cut,IW				215.53	
TONGUES,	#1 black Swiss cut,IW	2.1	202.00	-	213.00	
TONGUES, exp.#1	black Swiss cut,IW				209.81	
TONGUES,	#1 mixed,Swiss cut,IW					
TONGUES, exp.#1	mixed,Swiss cut,IW					
TONGUES,	#2 mixed Swiss cut,IW	0.4	202.50	-	210.00	
TONGUES, exp.#2	mixed,Swiss cut,IW				207.57	
TONGUE	Trimnings	1.0			30.50	
TRIPAS		0.1			38.00	
TRIPE,	bleached, scalded, edible	8.1	43.00	-	38.00	
TRIPE,	blchd, scld/w honeycomb	0.3			46.00	
TRIPE,	bleached,scalded,edible exp				90.00	
TRIPE,	unbleached, scalded, edible	2.0	108.00	-	123.00	
TRIPE,	honeycomb bleached	1.1	92.00	-	117.00	
TRIPE,	honeycomb unbleached				114.24	
TRIPE,	omasum unbleached	0.3			260.00	
<hr/>						
WEASAND MEAT						

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated

Purchases Equated to FOB Omaha Basis unless otherwise stated.
Compared to Wednesday's Close: Fresh 1/4" trim loin not tested; butts steady; sknd hams 23-27 lbs steady, other weights along with sdls bellies and lean trimmings not tested. Trading slow, with light to moderate demand and offerings.

Loads PORK CUTS	:	79.75
Loads TRIM/PROCESS PORK	:	2.0

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.
Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds
53-54% lean, 0.65"-0.80" backfat at last rib

Today's Primal Cutout Values							
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Belly
02/09	81.75	84.82	93.99	93.31	59.04	145.09	63.96
Change :		-0.23	0.12	-0.05	0.06	0.03	-1.11
							0.05
02/07	63.8	85.05	93.87	93.36	58.98	145.05	65.07
02/07	149.9	85.18	94.09	93.75	58.89	144.49	65.31
02/06	41.9	84.75	92.31	93.45	59.30	140.79	66.02
02/03	54.8	85.10	91.56	93.24	58.79	149.69	66.89
Current Five Day Simple Average -							
	84.98	93.16	93.42	59.00	145.02	65.45	122.87

NOTE: Value may change without adequate test. A detailed description of the cutout is available upon request.

FRESH PORK CUTS							
LOINS, BONE-IN							
Primal Cutout Value =						93.99	
			Lds	Price Range		Wghtd Avg	
1/4" Trim 21#DN-LGT							
1/8" Trm/less 21#DN-LGT			6.0	122.00	-	127.00	125.00
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#			5.0	150.00	-	158.00	154.40
Tender-out FLO 8-13#							
BNLS Strap-on 5-11#			3.0	150.00	-	151.00	150.83
BNLS Strap-off 5-11#			13.0	162.00	-	169.00	165.35
WHLE BNLS LOINS 9-13#							
BNLS SIRLOIN .75-1.5#			1.75	120.00	-	125.00	122.00
BONE-IN SIR 2.5-3.5#			1.0			86.00	86.00
BLADE ENDS 2-4#							
TENDERLOIN 1.25/DN#			2.75	259.00	-	269.00	263.73
LOIN BACKRIB (BOXED)							
FRESH 1.5/DN#							
" 1.75/DN#							
" 1.75-2.00#							
" 2.00/UP#			5.0	268.00	-	273.00	271.40
PICNIC							
Primal Cutout Value =						59.04	
			Lds	Price Range		Wghtd Avg	
Smkr Trm, RS, combo							
Smkr Trm, SS, combo							
Smkr Trm, SS, boxed			0.5			87.00	87.00
PICNIC CUSHION MEAT							
Boxed 92% Fresh			1.25	112.00	-	116.00	112.80
Boxed 92% Frozen							
BOSTON BUTT							
Primal Cutout Value =						93.31	
			Lds	Price Range		Wghtd Avg	
1/4" TRM 5-10#			8.0	105.00	-	112.00	108.38
1/8" TRM 5-10#							
1/4" Trim Stk Rdy							
1/8" Trim Stk Rdy			9.0	121.00	-	123.00	121.67
BNLS, Butt							
Combo's 11/UP# (SOW)							
SPARERIB							
Primal Cutout Value =						145.09	
			Lds	Price Range		Wghtd Avg	
3BAG/3 PCVAC4.25#/DN-LGT			5.5	154.00	-	167.00	158.18
COMBOS 4.25#/DN-LGT							
2 BAG/3 PCVAC4.25#/UP-ME			2.0			154.00	154.00
COMBOS 4.25#/UP-MED							
FRESH PORK CUTS-ADDED INGREDIENTS							
			Lds	Price Range		Wghtd Avg	
BONE-IN LOINS 1/8" TRIM							
BONE-IN LOINS CC TENDER 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 FRESH 2.00/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							
SKINNED HAM							
Primal Cutout Value =						63.96	
			Lds	Price Range		Wghtd Avg	
BONE-IN TRIMMED							
17-20# TRIM SPEC 1							
20-23# TRIM SPEC 1							
23-27# TRIM SPEC 1			2.0			72.00	72.00
BONE-IN 27#/up Trim Spec 1							
NORTH AMERICAN EXPORTS							
HAMS, BONE-IN 23-27# TS 1							
BNLS 3 MUSCLE HAMS 94-96%							
BNLS 4 MUSCLE HAMS 94-96			14.0	117.50	-	125.00	118.57
BNLS 5 MUSCLE HAMS 94-96%							
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, SEEDLESS							
Primal Cutout Value =						122.88	
			Lds	Price Range		Wghtd Avg	
SKIN-ON, TRIMMED 10-12#							
SKIN-ON, TRIMMED 12-14#							
SKIN-ON, TRIMMED 14-16#							
SKIN-ON, TRIMMED 16-18#							
SKIN-ON, TRIMMED 18-20#							
SKIN-ON, TRIMMED 20-25#							
SKINLESS, 9-13#							
SKINLESS, 13-17#							

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS			
		Lds	Price Range
Combo 42% Fresh		2.0	40.00
Boxed 42% Frozen			40.00
Combo 72% Fresh			
Boxed 72% Frozen			
BONELESS PICNIC MEAT			
Combo Fresh			
Boxed Frozen			
SKINNED JOWLS			
Combo Fresh			
Boxed Frozen			
TRIM, VISUAL TRACE OF LEAN			
Combo 12-16% Fresh			
Boxed 12-16% Frozen			

Specifications for all reported cuts available upon request

STANDARD ADJUSTMENTS FOR CONVERTING TO VACUUM BASIS			
Loins (13-23#'s):		Butts (4-9#'s):	
Vacpak	: report basis	Vacpak	: report basis
Gas Pak	: minus \$2.00	Gas Pak	: no price differential
Paper	: minus \$5.00	Paper	: minus \$3.00
Combo	: minus \$6.00	Combo	: minus \$4.00
Spareribs:		Adjustments for Trim -	
Vacpak	: report basis	Bone-in Center Cut Loins:	
Polywrap:	minus \$7.00	False Lean Off	: basis
Tenderloins:		False Lean On	: minus \$5.00
Vacpak	: report basis	Boneless Center Cut Loins:	
Polywrap:	minus \$10.00	1/4" Trim	: report basis
		1/8" Trim	: add \$6.00

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS

Carlota Basis - Dollars/hundredweight - as of 3:00 PM.

PORK VARIETY MEATS - FROZEN				
Items	Lds	Price Range	Wtg	Avg
NECK Bones	domestic	31.00 -	39.00	33.67 C
	export		34.00	34.00 E
Brisket Bones Full,	30#			unq
Brisket Bones Full, exp	30#		82.00	82.00 A
TAILS,				
CHEEK MEAT	trimmed		87.00	87.00 D
CHITTERLINGS,	10 lb. pail			
EARS, Pet Treat,	3-4/lb			
EARS, edible,	export			
FEET,	front, toes on			
	front, toes on, export			
	hind, domestic		58.00	58.00 B
	hind, export			
HEARTS,	slashed, domestic	4.0	52.00	52.00
	single slashed, export			unq
	multi slashed, export			
	whole, export			
HOCKS,	picnic		43.00	43.00 D
KIDNEYS,	small box, export			
LIVERS,	large box, domestic			
SALIVARY GLANDS,				unq
SNOUTS,	partial lean			
	partial lean w/mask			
STOMACHS,	scalded, small box		124.00	124.00 D
	scalded, small box, export			
TONGUES,				
	green, bnls, small box			
	green, bnls, tip-on exp			
	scalded & scraped			unq
UTERI				unq
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:		DOMESTIC	EXPORT	
BELLY SKINS, SELECTED		31.00-41.00	31.00-44.00	
FATBACK SKINS, SELECTED		31.00-46.00	32.50-37.50	
BUTT PLATE SKINS, SELECTED	thk	32.00-42	thn	24.00-28.00
HAM SKINS, HOUSE RUN		20.50-30.00	25.00-44.00	
PICNIC SKINS, HOUSE RUN		20.50-24.00	23.00-25.00	
JOWL SKINS, HOUSE RUN		19.00-25.00		
----- PORK PET FOODS - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:		FRESH	BOXED FROZEN	
KIDNEYS, inedible		7.00-17.00		
LIVERS,	"	10.50-17.25		
LUNGS,		2.00-9.75		
MELTS,	"	5.00-12.00		

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 09-Feb-2012 is estimated to be 30,046,000 DN 2.64 percent from a week ago and UP 16.6 percent from a year ago.
(Last week 30,861,000; last year 25,766,000)

U.S. Federally Inspected Slaughter By Region
Week Ending 01/28/2012

Standard federal regions 1/	Cattle						Calves
	Total			Dairy cows	Other cows	Bulls	Total
		Steers	Heifers				
	1,000 head						
1	0.3	0.1	0.1	-	-	-	0.1
2	1.3	0.4	0.1	0.5	0.1	0.1	3.2
3	19.7	6.1	1.5	9.3	2.3	0.5	2.2
4	16.9	0.6	0.2	4.0	9.9	2.2	-
5	70.1	29.0	6.6	17.2	15.6	1.6	5.1
6	121.6	58.6	35.4	6.7	18.6	2.4	0.4
7	247.6	131.1	101.3	(D)	(D)	(D)	-
8	58.9	34.1	20.5	(D)	(D)	(D)	-
9	43.2	19.8	2.7	16.3	3.6	0.8	3.5
10	21.4	11.1	6.0	3.2	0.9	0.2	0.6
U.S. 2/	601.0	290.9	174.4	59.2	66.9	9.6	15.3
Standard federal regions 1/	Hogs				Sheep		
	Total	Barrows and gilts	Sows	Boars	Total	Mature sheep	Lambs and yearlings
	1,000 head						
1	0.3	0.3	-	-	0.4	-	0.4
2	2.2	2.1	-	0.1	1.9	0.3	1.6
3	96.2	96.0	(D)	(D)	1.5	0.1	1.4
4	310.6	293.5	(D)	(D)	0.6	0.2	0.4
5	607.4	582.9	23.4	1.1	5.7	0.6	5.1
6	115.3	112.7	2.6	-	0.3	0.2	0.2
7	877.2	863.0	10.0	4.2	0.1	-	0.1
8	92.7	92.6	-	-	20.9	0.3	20.6
9	45.8	45.8	-	-	5.4	-	5.4
10	6.1	6.0	-	-	0.4	0.1	0.4
U.S. 2/	2,153.7	2,095.1	52.3	6.4	37.2	1.8	35.4

- Represents zero.
(D) Withheld to avoid disclosing individual operations.
1/ 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.
2/ Totals may not add due to rounding. A region may not be published due to confidentiality, but is included in totals.

Source: USDA Market News Service, St Joseph, MO

www.ams.usda.gov/mnreports/sj_ls713.txt