DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service Livestock and Seed Program Livestock and Grain Market News 210 Walnut Street, Room 767 Des Moines, Iowa 50309-2106



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Thursday, February 09, 2012

VOLUME 27, NO. 28

ESTIMATED DAILY LIVESTOCK SLAUG	HTER UNDER E	EDERAL II	NSPECTION	
	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	d 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: Change from prior day:	186.32	182.32	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		4.00 251	
COMPOSITE PRIMAL VALUES Primal Rib Primal Chuck Primal Round Primal Loin Primal Brisket Primal Short Plate Primal Flank	260.11 156.19 167.25 248.39 139.33 138.32 111.37	256.79 158.38 167.06 227.56 138.80 142.01 109.77	
TOAD COUNT AND CUMOUM VALUE CUMMARY FOR DRIOR	E DAVC		
Date Choice Select Trim Grinds Total 02/08 109 56 14 53 231 02/07 77 53 15 37 183 02/06 94 41 19 44 197 02/03 102 41 12 29 184 02/02 149 55 49 35 288	600-900 186.56 185.68 184.66 183.12 183.19	600-900 181.48 180.11 179.07 178.08 178.53	
Current 5 Day Simple Average:	184.64	179.46	
CURRENT VOLUME - (one load equals 40,000 pound Choice Cuts 103.67 loads Select Cuts 57.67 loads Trimmings 50.88 loads Ground Beef 38.42 loads	4,146,812 2,306,917 2,035,287 1,536,817	pounds pounds pounds pounds	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	= Individu Total Pounds	nal Muscle Price Range	Weighted Average
109E 1 Rib, ribeye, lip-on, bn-in 12 112A 3 Rib, ribeye, bnls, light 21	7,878 89,399	500.21 520.00 539 42 590 00	513.85 570.33
112A 3 Rib, ribeye, bnls, heavy 39 113C 1 Chuck, semi-bnls, neck/off 9 114 1 Chuck, shoulder clod 18 114A 3 Chuck, shoulder clod, trmd 35 114D 3 Chuck, clod, top blade 8 114E 3 Chuck, clod, arm roast 10 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless	77,163 18,970 76,821 101,563 7,106 20,903 7,299	538.00 576.00 205.52 218.00 195.17 207.00 203.95 218.00 251.25 292.42 245.40 270.00 300.00 370.00	559.92 210.23 201.08 212.09 256.50 256.11 342.63
116A 3 Chuck, roll, lxl, neck/off 77 116B 1 Chuck, chuck tender (IM) 19	934,303 27,176	220.00 242.00 210.79 230.00	225.06 220.97
116A 3 Chuck, roll, lxl, neck/off 77 116B 1 Chuck, chuck tender (IM) 19 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 45 120A 3 Brisket, point/off, bnls 12 123A 3 Short Plate, short rib 21 130 4 Chuck, short rib 26 160 1 Round, bone-in 0	934,303 27,176 170,953 9,830 85,450 101,077	220.00 242.00 210.79 230.00 201.00 226.00 335.60 365.74 305.00 398.50 204.20 240.00	225.06 220.97 210.59 343.86 360.02 214.16
116A 3 Chuck, roll, lxl, neck/off 77 116B 1 Chuck, chuck tender (IM) 19 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 45 120A 3 Brisket, point/off, bnls 12 123A 3 Short Plate, short rib 21 130 4 Chuck, short rib 26 160 1 Round, bone-in 0	934,303 27,176 170,953 9,830 85,450 101,077	220.00 242.00 210.79 230.00 201.00 226.00 335.60 365.74 305.00 398.50 204.20 240.00	225.06 220.97 210.59 343.86 360.02 214.16
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 1213A 3 Short Plate, short rib 26 160 1 Round, bone-in 161 1 Round, bone-in 6 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 7	934,303 27,176 170,953 9,830 85,450 101,077 0 5,033 138,648 122,784 309,253 23,888 6,437	220.00 242.00 210.79 230.00 201.00 226.00 335.60 355.74 305.00 240.00 218.00 224.50 214.89 242.00 195.73 213.50 212.00 231.00 240.00 259.00 198.25 215.00	225.06 220.97 210.59 343.86 360.02 214.16 221.09 232.95 205.10 214.86 254.00 207.62
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 1213A 3 Short Plate, short rib 26 160 1 Round, bone-in 161 1 Round, bone-in 6 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, denuded 1 Rou	934,303 27,176 170,953 9,830 85,450 101,077 0 5,033 138,648 122,784 309,253 23,888 6,437 255,190 103,961	220.00 242.00 210.79 230.00 201.00 226.00 335.60 398.50 204.20 240.00 218.00 224.50 214.89 242.00 195.73 213.50 212.00 231.00 240.00 259.00 198.25 215.00 210.00 227.63 234.00 264.63	225.06 220.97 210.59 343.86 360.02 214.16 221.09 232.95 205.10 214.86 254.00 207.62 217.16 245.18
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 1213A 3 Short Plate, short rib 26 160 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 15 3 Round, top inside, denuded 15 3 Round, top inside, denuded 167A 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	934,303 27,176 170,953 9,830 85,450 101,077 5,033 138,648 122,784 309,253 23,888 6,437 255,190 103,961 90,876	220.00 242.00 210.79 230.00 201.00 226.00 335.60 365.74 305.00 240.00 218.00 224.50 214.89 242.00 195.73 213.50 212.00 231.00 240.00 259.00 198.25 215.00 210.00 227.63 234.00 264.63	225.06 220.97 210.59 343.86 360.02 214.16 221.09 232.95 205.10 214.86 254.00 207.62 217.16 245.18 471.35
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 1213A 3 Short Plate, short rib 21 130 4 Chuck, short rib 26 160 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 15 3 Round, top inside, side off 170 1 Round, bottom gooseneck 7 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1	934,303 27,176 170,953 9,830 85,450 101,077 0 5,033 138,648 122,784 309,253 23,888 6,437 255,190 103,961	220.00 242.00 210.79 230.00 201.00 226.00 335.60 398.50 204.20 240.00 218.00 224.50 214.89 242.00 195.73 213.50 212.00 231.00 240.00 259.00 198.25 215.00 210.00 227.63 234.00 264.63	225.06 220.97 210.59 343.86 360.02 214.16 221.09 232.95 205.10 214.86 254.00 207.62 217.16 245.18 471.35 460.45 526.25 288.60 310.65 380.03 277.63 302.68 412.68

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

Prior day sales after 1:30 PM are included. U.S. dollars per 100 pounds.

Select Cuts, Fat Limitations 1-6

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
100F 1 Pib ribovo lin-on br-in	1 /l	37 504	472 00 40	29 50 479 62
112A 3 Rib, ribeye, bnls, light	9	31,781	545.00 57	70.00 553.81
112A 3 Rib, ribeye, bnls, heavy	17	21,069	545.00 56	52.00 552.50
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	12 16	94,219 98.213	195.00 21	.0.00 197.92)6 00 197 63
114A 3 Chuck, shoulder clod, trmd	23	106,232	203.95 22	22.63 210.68
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	5	7,412	308.00 37	70.00 315.12
115 1 05 0 5 5				
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)	37	127,818	224.40 24 205.00 22	41.60 229.76 29.63 227.24
3 Chuck roll rotail roady				19.03 227.24
120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib	11	60,253	201.00 22	21.79 208.93
120A 3 Brisket, point/off, bnls	0	5 959	281 00 34	11.20 306.68
130 4 Chuck, short rib 160 1 Round, bone-in	11	54,719	204.20 26	50.00 208.48
160 1 Rouna, bone-in				22 00 220 02
161 1 Round, boneless 3 Round, bnls/peeled heel-out	5	7,373	210.00 22	22.00 220.03
167A 4 Round, knuckle, peeled	11	13,330	226.40 24	11.79 236.61
168 1 Round, top inside round 168 3 Round, top inside round	4 17	6,816 48 943	202.00 21	17.14 208.04
169 5 Round, top inside, denuded	9	4,414	240.00 26	51.79 252.84
3 Round, top inside, side off	0	0	005 50 05	
170 1 Round, bottom gooseneck 171B 3 Round, outside round	23	5,909 79 935	205.79 21	29 00 210.90
171C 3 Round, eye of round (IM)	19	51,495	228.00 25	54.00 234.49
174 1 Loin, short loin, 2x3	0	0	405.00	
174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1	20	29,431	425.00 44	12.00 432.76
180 1 Loin, strip, bnls, heavy				
	1.0	156 100	413 00 45	50 00 440 E7
1 Loin, strip loin bnls. lxl 180 3 Loin, strip, bnls, 0xl 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	7	112,871	247.00 25	50.00 442.57 56.20 248.04
184 3 Loin, top butt, boneless	23	60,267	249.73 27	72.00 261.06
185A 4 Loin, bottom sirloin, flap	12	82,465	359.00 38	36.63 372.37 56.00 252.07
185C 1 Loin, sirloin, tri-tip (IM)	12	36,783	295.79 31	11.00 301.83
185D 4 Loin, tri-tip, pld (IM)				
189A 4 Loin, thdrioin, trmd, heavy	21	33,922 2 722	834.00 8	/U.UU 851.95
189D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	9	15,059	377.50 42	20.00 393.41
CHOICE, SELECT & UNGRADED CUTS Fa	t Limitati	ons 1-6 (II	M) = Individ	dual Muscle
104 4 Dib Daab Diba Essab				
124 4 Rib, Back Ribs, Frozen	19	63,154	103.00 11	17.00 109.31
1210 4 Plate, Inside Skirt (IM)	16	68,331	446.75 46	66.00 450.11
121E 6 Outside Skirt, pld (IM)	11	15,667	605.00 66	66.40 618.00
Cap, Wedge Meat & (IM) Lean	43	183,848	229.00 25	55.00 239.67
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat				
GB - STEER/HEIFER SOURCE - 10 Pound	Chub Basi	s - Coarse a	and Fine Gri	ind
Ground Beef 73%				30.00 167.70
Ground Beef 75%				
Ground Beef 81% Ground Beef 85%	24	76,916	178.65 19	97.00 186.91
Ground Beef 90%				
Ground Beef 93%	10	99,038	239.19 26	38.75 251.94
Ground Beef Chuck 80% Ground Beef Round 85%	33 13	288,358 63.448	206 75 22	58.75 251.94 96.00 182.25 20.00 212.91
Ground Beef Sirloin 90%				
BLENDED GB - STEER/HEIFER/COW SOURCE	E - 10 Pou	nd Chub Bas	is - Coarse	
Blended Ground Beef 73%	0	0		
Blended Ground Beef 75%	-	•		
Blended Ground Beef 81%	6	56,990	193.00 19	98.84 194.36
Blended Ground Beef 85% Blended Ground Beef 90%				
Blended Ground Beef 93%				
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE				
Frozen 50% lean trimmings				
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness				t any point
1. 3/4" (19mm) 2. 1/4" (6mm)		1.0 1/:		
2. 1/4" (6mm) 3. 1/8" (3mm)		1/2		
4. Practically free (75% surface lea	an exposed) 1/3	8"	
5. Peeled/Denuded6. Peeled/Denuded, surface membrane	removed	1/8 1/8		
Items that have no entries indicate because they did not meet the daily LM XB 459 as the item may qualify.				

Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.

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; 0ther 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	
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		ice nge	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					

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,CK,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: 95%	East Coast 220.00- 223.00		lest Coast	
COW MEAT:				
90% CFM Fores 85% Shank 85-90%	210.00- 212.00			
Chuck 85%	104 00 106 00			
Beef Trim 85% Beef Trim 80%	194.00- 196.00 179.00- 181.00 162.00- 163.00			
Beef Trim 75% Beef Trim 70%				
Beef Trim 65%	127.00- 131.00			
100 % LEAN: Top Rounds				
Flats & Eyes S.P.B.				
D.I.D.				
BULL MEAT:	East Coast	16-45 Days W	lest Coast	
95%	222.00- 224.00			
COW MEAT: 95%				
90% CFM Fores 85%	212.00- 213.00			
Shank 85-90%				
Chuck 85% Beef Trim 85%	194.00- 196.00			
Beef Trim 80%	179.00- 181.00			
URUGUAY - FOB BULL MEAT:	AND TIS 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 f	or	Week Ended:	Lds		February	3,	Price	Range
UT.brk 2	-4	450#/up						
UT, bng 1			4.0)			117.	.00
Cutter 1		350#/up	4.0	Ď			117.	.00
Bulls YG	7 1	500#/up						

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

<pre>Index Values => Change =></pre>	600-900# \$178.22 -0.20	600-900# \$172.63 0.34	
Current Index Reflects the SUPPLY (Live) 108,011 Hd	Equivalent of 1	186,508 head of cattle.	
Equivalent: DEMAND (Box) 78,497 Hd*	\$182.13	\$174.94	
Equivalent: Live-Box Spread:	\$174.32 \$7.81	\$170.32 \$4.62	

SELECT

CHOICE

Input Breakdown							
National Daily Direc (5 day accumulated w	ct Cattle	:	Boxed Beef Ch 600-900# Se 600-900#	F Cutouts \$186.32 \$182.32			
Live Steer: 1375 Live Heifer: 1226	\$123.39 \$123.31 \$197.95 \$197.13	40,754:	Current Lds: Previous Lds:	250.6 231.5			
Grading % Breakdown	:	D:	rop Credit	: 12.81			

Qlty/Yield	(1)		.3.58 	-1.70	-21.54
Equivalent Va Basis Value =		Outlying Beef Carcas	ss Types Carcass Weigh	its	1000#/
Se 600-750# : Se 750-900# :		5.37%: 20.79%:	_		
Ch 750-900# : Se 600-900# :		47.49%: 26.16%:	Processing Slaughter		12.00 50.50
Ch 600-900# :		73.84%: 26.35%:	Heifer Dre	ssing %:	63.84%

Basis Value = 178.22 Carcass Weights						
Qlty/Yield	(1)	400-500#50 -28.93	00-600# 60 -13.58	00-900# 90	00-1000# -1.70	1000#/up -21.54
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	15.28 4.07 3.38 -3.26 -18.76 2.88 -11.08	\$164.57 \$153.36 \$152.67 \$146.03 \$130.53 \$152.17 \$138.21	\$179.92 \$168.71 \$168.02 \$161.38 \$145.88 \$167.52 \$153.56	\$193.50 \$182.29 \$181.60 \$174.96 \$159.46 \$181.10 \$167.14	\$191.80 \$180.59 \$179.90 \$173.26 \$157.76 \$179.40 \$165.44	\$171.96 \$160.75 \$160.06 \$153.42 \$137.92 \$159.56 \$145.60

NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT 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:		\$163.99 \$0.25			
)	Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.		Price \$210.89 \$264.23 \$266.43 \$231.72 \$221.72 \$411.74 \$410.54 \$225.00 \$242.57 \$249.20 \$235.29 \$44.07 \$26.97 \$5.54	Value \$117.76 \$16.13 \$6.04 \$11.59 \$2.18 \$5.72 \$2.18 \$3.26 \$2.36 \$1.80 \$1.80 \$1.80 \$1.80 \$1.83	Change \$0.10 \$0.03 \$0.08 \$0.04 (\$0.04) \$0.02 (\$0.01) \$0.01 \$0.02

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

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

Boner/Breaker Cuts	34.39	loads	1,375,531	pounds
Cutter/Canner Cuts		loads	140,963	
Boner/Breaker/Cutter/Canner		loads	1,439,950	
100% Lean Items		loads	1,241,148	
Frozen Cuts	7.86	loads	314,205	pounds

Frozen C	Cuts 7.	.86 loads -	-	314,	205 pounds
IMPS	Sub-Primal REAKER	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BE	DEVEND				
112 Ri 112 Ri 112 Ri 112A Ri 112A Ri 112A Ri 120 Ch	the, ribeye roll, 6-8 lbs. tb, ribeye roll, 8-10 lbs. tb, ribeye roll, 10-up lbs. tb, ribeye roll-lip-on, 8-dn lk tb, ribeye roll-lip-on, 8-up lk tuck, boneless 85% tuck, brisket	11 51 53 05. 42 05. 27 9	8,999 140,085 73,569 90,951 40,785 26,019 26,205	\$241.02 \$245.56 \$256.32 \$274.09 \$254.94 \$203.04 \$213.10	\$1.31 \$2.69 (\$0.41) \$0.21 \$1.84 \$0.88 (\$1.47)
168 Rc 168 Rc 169A Rc 169A Rc 169A Rc 171B Rc 171C Rc	WEAKER th, ribeye roll, 6-8 lbs. th, ribeye roll, 8-10 lbs. th, ribeye roll, 10-up lbs. th, ribeye roll-lip-on, 8-dn lk th, ribeye roll-lip-on, 8-dn lk th, ribeye roll-lip-on, 8-up lk nuck, boneless 85% nuck, brisket nund, top inside, 10-up lbs. nund, top inside c-off, 8-10 lk nund, top inside c-off, 10-14 l nund, top inside c-off, 14-up l nund, outside round nund, eye of round nund, eye of round nund, semi-Bnls Short Loin, 13-o nin, Semi-Bnls Short Loin, 13-o	36 bs. 38 lbs. 12 16 36 dn lbs. up lbs.	123,566 36,600 224,590 75,708 65,879 62,431	\$210.71 \$252.54 \$252.31 \$255.30 \$213.91 \$231.28	(\$3.70) (\$0.29) \$1.01 (\$0.60) (\$0.34)
180 Lo	pin, strip, bnls, 9-up lbs.	20	71,104	\$222.20	(\$4.96)
182 Lo 184 Lo 185A Lo 191A Lo CUTTER/O	Dund, outside round bund, eye of round bin, Semi-Bnls Short Loin, 13-0 bin, Semi-Bnls Short Loin, 13-1 bin, strip, bnls, 7-9 lbs. bin, strip, bnls, 9-up lbs. bin, strip butt butt bin, bottom sirloin butt bin, bottom sirloin butt flap, bin, butt tender, peeled CANNER	bnls. 33 65 4	38,125 254,655 2,260	\$207.20 \$233.01 \$442.44	\$1.05 \$3.17
112 Ri 112 Ri 112 Ri 100% LE	ub, ribeye roll, 4-6 lbs. lb, ribeye roll, 6-8 lbs. lb, ribeye roll, 8-up lbs.	44 14	91,786 49,177	\$243.65 \$249.20	\$0.42 \$1.66
Ir Ou Ey	nside round - Combo nside round - Boxed ntside round we of round Lats and eyes - Combo Lats and eyes - Boxed	29 47 9 21 20	250,262 65,151 41,281 34,030 249,766	\$262.26 \$271.78 \$254.59 \$262.91 \$261.05	\$1.38 (\$3.04) \$4.91 (\$4.99) \$4.76
St S.	criploin .P.B Combo .P.B Boyed		230,084 370,574	\$288.04 \$231.72	\$0.16 \$0.68
### 190 Lc 190 Lc 190 Lc 190 Lc 190 Lc 190 Lc 190 FF 193 FF	weaker & Currer/Canner nuck, chuck tender nund, knuckle, peeled nin, tenderloin, 2-3 lbs. nin, tenderloin, 3-4 lbs. nin, tenderloin, 4-5 lbs. nin, tenderloin, 5-up lbs. Lank, flank steak Lank, rough	56 88 12 43 116 43 115 72	165,280 533,899 20,108 100,068 206,234 64,340 200,845 149,176	\$218.42 \$226.17 \$411.19 \$440.15 \$464.80 \$479.94 \$237.50 \$215.99	\$0.08 (\$1.69) \$4.77 (\$0.16) (\$0.84) (\$0.43) \$0.55 (\$1.17)
FROZEN E 112 Ri 112 Ri 112 Ri	COMER/BREAKER ib, ribeye roll, 6-8 lbs. ib, ribeye roll, 8-10 lbs.	3 6	27,726 26,763	\$253.25 \$237.38	\$3.89
112A Ri 112A Ri 169A Ro 169A Ro 169A Ro 180 Lo	SONEN/BREAKER th, ribeye roll, 6-8 lbs. th, ribeye roll, 8-10 lbs. th, ribeye roll, 10-up lbs. th, ribeye roll-lip-on, 8-dn lk th, top inside c-off, 8-10 lk bund, top inside c-off, 10-14 l bund, top inside c-off, 14-up l bund, top inside c-off, 14-up l bund, top inside c-off, 19-lbs. SUTTER/CANNER th, ribeye roll, 4-6 lbs.	os. os. os. 3 lbs.	102,150	\$248.82	
180 Lo	oin, strip, bnls, 9-up lbs.	4	51,553	\$201.29	
112 Ri 112 Ri	ib, ribeye roll, 6-8 lbs. ib, ribeye roll, 8-up lbs.	8	10,550		(\$5.77)
190 Lo	oin, tenderloin, 3-4 lbs.	6	17,320	\$462.50	(\$0.01)
190 Lo 193 Fl	oin, tenderloin, 2-3 lbs. oin, tenderloin, 3-4 lbs. oin, tenderloin, 3-4 lbs. oin, tenderloin, 4-5 lbs. oin, tenderloin, 5-up lbs. lank, flank steak	19	40,666		\$2.46
			•		

MAJOR PACKER	HIDES, CURED	& FLESHED	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#	24.0	78.00	TTTCC/ CMT
	60-64#			
	62-64#			
	64-66#	3.0	77.00	
	66-68#			
	80-82#			unq
NATIVE STEER	46-48#			
COL BRAND STR	60-62# 62-64#			
	64-66#			
	64-68#		75.00 - 77.00	D
BUTT BRAND STR	62-64#	6.0	78.00	D
	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#			
BRANDED HFRS	52-55# 47-49#			
DIVAMORD LIFT	48-50#		65.00	D
	50-52#		03.00	D
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	48-50#	4.0	52.00	
	52-54#			
BRANDED COW	50-52#		FO. 00	
ADDRESS CONT	54-56#		52.00	D
NATIVE COW	50-52# 54-56#		53.50	P
DAIRY COW	52-54#	3.0	68.00	E
Lillia com	54-56#	3.0	00.00	
DAIRY COW SW	50-52#			
	52-54#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon				
	100-10#		60.00	D
TRAC MEN CONTROL	60-64#			
HVY TEX STEER	62-64#		78.00	7.
	64-66#		70.00	A
	64#Min			
	66-70#			
	76-78#			
HVY TEX STR/HFR				
	54#Min			
BRANDED STEER	60-62#	24.0	77.00	_
	62-64#		77.00	A
	78-80#			

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS Carlot Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN -			
		Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	1.0	160.00	
export		154.00	154.00 A
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		115.00	115.00 B
export HEARTS, regular, bone out		68.00	68.00 C
regular, bone-out exp	4.0	68.00 - 69.00	68.25
KIDNEYS, export			****
LIPS, unscalded			
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,O-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			

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

9.00-9.00

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter st
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)

Libs Price Change
erv/by
Steer hide, butt brand/Pc 5.40 78.00 1.00 Value 5.89 0.59 1.99 0.55 0.51 0.15 0.60 0.26 0.24 0.62 0.45 0.02 0.01 0.54 -1.00 4.00

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 Lbs	VALUE (C		Value
	225		rv/Dy	varac
Cattle hide/Pc	5.40	77.00		6.04
Tallow, edible	1.20			0.59
Tallow, packer bleachable		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	
Lips, unscalded	0.13	185.00	-	0.24
Livers, slcted, gall off,e		65.00	-	0.62
Tripe, scalded edible		69.00	-1.00	
Tripe, honeycomb bleached		126.00	-	0.19
Lungs, inedible		3.88	-	0.02
Melts		4.13	-	0.01
Meat bone ml, 50% blk/ton			4.00	
Blood meal, 85% blk/ton		675.00	-	0.20
Totals:				12.96
Dressed equivalent b				20.60
(1) Typical slaughter cattle	weighs	1,275 pc	ounds	

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	Value

			Prv/Wk	
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, unscalded	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	s):		24.17
(1) Timical claughtor con maight	1 100 2011	nde.		

- (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 Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredwei Lds Price Range W				
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	5.9	151.00	-	162.00	157.40	
HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	5.7	68.00	-	82.00	71.27	
HEAD MEAT, KIDNEY'S Export LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export	2.3 6.8 4.2	40.00	- - -	155.00 47.00 116.00	44.07	
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export "1 load traded at 61.00 to Egypt MELTS,	21.5	40.00	-	46.00	42.48	
OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export	3.8 1.0	201.00 31.00	_	238.00 32.00	217.26 31.52	
TONGUES, #1 white Swiss cut, IW TONGUES, exp.#1 white Swiss cut, IW	0.3	212.00	-	220.00	215.53	
TONGUES, #1 black Swiss cut, IW TONGUES, exp.#1 black Swiss cut, IW TONGUES, #1 mixed, Swiss cut, IW TONGUES, exp.#1 mixed, Swiss cut, IW	2.1	202.00	-	213.00	209.81	
TONGUES, #2 mixed Swiss cut, IW TONGUES, exp.#2 mixed, Swiss cut, IW	0.4	202.50	-	210.00	207.57	
TONGUE Trimmings TRIPAS TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp	1.0 0.1 8.1 0.3	43.00	-	30.50 38.00 46.00 90.00	38.00	
TRIPE, bleached, scalded, edible TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached	2.0	108.00 92.00	_	123.00 117.00		
TRIPE, omasum unbleached WEASAND MEAT	0.3			260.00	260.00	

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 : Loads TRIM/PROCESS PORK : 79.75 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

Date	Loads C	arcass Lo		y's Prima ıtt Pi		t Values ib Ha	am B	elly	
02/09 Change :	81.75	84.82 -0.23	93.99 0.12	93.31 -0.05	59.04 0.06	145.09 0.03	63.96 -1.11	122.88 0.05	
02/07 02/07 02/06 02/03 Current	63.8 149.9 41.9 54.8 Five Day	85.05 85.18 84.75 85.10 Simple Av 84.98	93.87 94.09 92.31 91.56 erage - 93.16	93.36 93.75 93.45 93.24	58.98 58.89 59.30 58.79 59.00	145.05 144.49 140.79 149.69	65.07 65.31 66.02 66.89	122.83 122.86 122.88 122.92	

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

RESH	PORK	CUTS	
------	------	------	--

Primal Cutout Value =					93.99
1 /4H m .' 01 lppy TOP	Lds-		Price	Range	Wghtd Avg
/4" Trim 21#DN-LGT	<i>c</i> 0	100.00		107.00	105.00
/8" Trm/less 21#DN-LGT	6.0	122.00	-	127.00	125.00
/4" Bladeless					
/4" Trim 21#/UP-MED					
ombos 26/Up#(SOW)	/ 4 Herry 4				
OINS, CNTRCUT, 10-11 RIB, 1/	4"IRM	150.00		150.00	154 40
Tender-in FLO 8-13#	5.0	150.00	-	158.00	154.40
Tender-out FLO 8-13#	2 0	150.00		151 00	150.00
BNLS Strap-on 5-11# BNLS Strap-off 5-11#	3.0	150.00	-	151.00	150.83
BNLS Strap-off 5-11#	13.0	162.00	_	169.00	165.35
HLE BNLS LOINS 9-13#					
NLS SIRLOIN .75-1.5#	1.75		-		
ONE-IN SIR 2.5-3.5#	1.0			86.00	86.00
LADE ENDS 2-4#					
ENDERLOIN 1.25/DN#	2.75	259.00	-	269.00	263.73
OIN BACKRIB (BOXED)					
FRESH 1.5/DN# " 1.75/DN# " 1.75-2.00# " 2.00/UP#					
" 1.75/DN#					
" 1.75-2.00#					
" 2.00/UP#	5.0	268.00	-	273.00	271.40
TCNIC					
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
ICNIC CUSHION MEAT					
Boxed 92% Fresh	1.25	112.00	-	116.00	112.80
Boxed 92% Frozen OSTON BUTT					
					02.21
Primal Cutout Value =	т "1		D:	D	93.31
/4" EDM 5 10#	Las-	105.00	rrice	112.00	wgnta Avg 108.38
/4" TRM 5-10# /8" TRM 5-10#	8.0	T02.00	_	112.00	100.38
/ 0 INV D=IU#					
/4" Trim Stk Rdy /8" Trim Stk Rdy	0.0	121 00		122 00	101 67
78" TELIII SUK ROY	9.0	121.00	_	123.00	121.07
NLS, Butt					
ombo's 11/UP#(SOW) PARERIB					
					145.00
Primal Cutout Value =	т -1 -		D	D	145.09
					Wghtd Avg
BAG/3 PCVAC4.25#/DN-LGT	5.5	154.00	_	16/.00	158.18
OMBOS 4.25#/DN-LGT					4
BAG/3 PCVAC4.25#/UP-ME	2.0			154.00	154.00
OMBOS 4.25#/UP-MED					
RESH PORK CUTS-ADDED INGF	REDIENTS				
	Lds-		Price	Range	Wghtd Avg
ONE-IN LOINS 1/8" TRIM					

BONE-IN IOINS 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#

IOIN BACKRIB FRESS 2.00/C SMRR TRM SS PICNIC BOXED 1/4" TRIM SUTT 1/4" TRIM STK RDY BUTT 1/8" TRIM STK RDY BUTT SPARERIB 4.25#/DN-LGT SPARERIB 4.25#/UP-MED SKINNED HAM -------

SKINNED HAM			
Primal Cutout Value =			63.96
	LdsPrice	RangeW	ghtd 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

23-2/# TRIM SPEC 1
BONE-IN 27#/up Trim Spec 1
NORTH AMERICAN EXPORTS
HAMS, BONE-IN 23-27# TS 1
BNLS 3 MUSCLE HAMS 94-96%
ENLS 4 MUSCLE HAMS 94-96
ENLS 5 MUSCLE HAMS 94-96%
ENLS 5 MUSCLE HAMS 94-96%

14.0 117.50 -125.00

INSIDE OUTSIDE KNUCKLE

LITE BUTT INNER SHANK

HAM TRIMMINGS (CHEM LEAN)

HAM TRIMMINGS (CHEM LEAN
Combo 72% Fresh
Boxed 72% Frozen
Combo 90% Fresh
Boxed 90% Fresh
Boxed 90% Frozen
Outer Shank Frozen
BEILLY, SEEDLESS
Primal Cutout Value =

--Lds-----Price Range--------Wghtd Avg-SKIN-ON, TRIMMED 10-12#

SKIN-ON, TRIMMED 10-12# SKIN-ON, TRIMMED 14-16# SKIN-ON, TRIMMED 16-18# SKIN-ON, TRIMMED 18-20# SKIN-ON, TRIMMED 18-025# SKIN-ON, TRIMMED 20-25# SKINIESS, 9-13#

TRIMMINGS/BONELESS	PROCESSING	PORK	(CHEMICAL	LEAN)	FOB	BASIS	

		Lds-	Priœ	Range	Wightd Avg
Cambo 42%	Fresh	2.0		40.00	40.00
Boxed 42%	Frozen				
Combo 72%	Fresh				
Boxed 72%	Frozen				
BONELESS P	ICNIC MEAT				
Combo	Fresh				
Boxed	Frozen				
SKINNED JO	WLS				
Combo	Fresh				
Boxed	Frozen				
TRIM, VISU	AL 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

STANDARD ADJUSTMENTS FOR CONVERTING
Loins (13-23#'s): Butts (4-9#'s):
Vacpak : report basis Vacpak : report basis Pak : no paper : minus \$2.00 Gas Pak : no paper : minus \$5.00 Paper : mi Vacpak : report basis
Gas Pak : no price differential
Paper : minus \$3.00
Combo : minus \$4.00 Combo : minus \$6.00 Spareribs: F
Vacpak : report basis Adjustments for Trim -s Bone-in Center Cut Loins:

False Lean Off: basis
False Lean On: minus \$5.00
Boneless Center Cut Loins:
1/4" Trim: report basis
1/8" Trim: add \$6.00 Polywrap: minus \$7.00 Tenderloins: Vacpak : report basis

Polywrap: minus \$10.00

USDA BY-PRODUCT PRICE REPORT

Carlot Basis - Dollars/hund			
PORK VARIETY MEATS - FROZEN			
Items		Price Range	
NECK Bones domestic		31.00 - 39.00	33.67
export Brisket Bones Full, 30#		34.00	
Brisket Bones Full, 30#		un	9 82.00
Brisket Bones Full, exp 30#		82.00	82.00
TAILS,			
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail		87.00	87.00
CHITTERLINGS, 10 1b. pail			
EARS, Pet Treat, 3-4/lb			
EARS, edible, export FEET, front, toes on			
front, toes on, export			
hind, domestic		58.00	58.00
hind, export			
HEARTS, slashed, domestic	4.0	52.00	52.00
single slashed, export		un	q
multi slashed, export			
whole, export HOCKS, picnic KIDNEYS, small box, export LIVERS, large box, domestic			
HOCKS, picnic		43.00	43.00
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,		un	q
SNOUTS, partial lean			
partial lean w/mask			
STOMACHS, scalded, small box		124.00	124.00
scalded, small box, export			
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp			
scalded & scraped		un	q
UTERI		un	q
PORK SKINS FRESH IN		OB SUPPLY POINT	
QUARTERLY CONTRACTS:	I	DOMESTIC EX 31.00-41.00 31	PORT
BELLY SKINS, SELECTED	3	31.00-41.00 31	.00-44.00
FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN	3	31.00-46.00 32	.50-37.50
BUTT PLATE SKINS, SELECTED	thk 3	32.00-42 thn24	.00-28.00
HAM SKINS, HOUSE RUN	2	20.50-30.00 25	.00-44.00
PICNIC SKINS, HOUSE RUN	2	20.50-24.00 23	.00-25.00
PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN		19.00-25.00	
PORK PET FOODS			

USDA TALLOW AND PROTEIN REPORT - FOB CENTRAL U.

OUARTERLY CONTRACTS:

KIDNEYS, inedible LIVERS, " LUNGS,

FRESH

FRESH 7.00-17.00 10.50-17.25 2.00-9.75 5.00-12.00

BOXED FROZEN

USDA TALLOW AND PROTEIN REPORT -	FOB CENTRAL	U.S.		
(unless otherwise stated) as of	3:00 PM.			
TALLOW, GREASE, AND LARD	Lds	Price	Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)		43.00 -		43.34 A
Yellow grease (truck)			34.00	34.00 B
EDBLE LARD, FOB PLANT (truck)			46 50	46 50 5
Loose lard, PS and/or CP			46.50	46.50 A
INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15%	6.0		46.00	46.00
Renderer bleachable <.15%	3.0			46.00
Choice white grease	3.0			43.50 D
INEDBL TALLOW/GRSE, CAF GULF			43.30	43.30 D
Packer bleachable tallow			1	ang
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow			51.00	51.00 B
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF			_	
Edible tallow			1	anq
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	20.0	281.00 -	290.00	284.85
Ruminant Panhandle, Domestic	25.0	280.00 -	285.00	282.00
PORK Meat/Bnmeal,50% pro/ton	12.0	310.00 -	330.00	321.67
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central			675.00	675.00 E
Panhandle CAF California				
PORK BLOOD MEAL, 85% pro/ton	2.0		700.00	700.00
FORK DECOD PERME, 00% PEO/ COH	2.0		700.00	700.00

USDA CARLOT VEAL CARCASS REPORT - Thu, Feb 9, 2012 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally steady. Trade was light to moderate demand and offerings. Harvest numbers were 1% lower compared to last week. Dressed weights were down 3.3 pounds in the Northeast, down 4.4 pounds in the North Central, with the composite down 4.2 pounds compared to last week.

Represents calves harvested Monday through Wednesday of this wee VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER - FOB BASIS Includes previously committed contract and open market calves.

	Head	Range	.	Wtd Avg
s. Hot Basis	2009	313.00-	365.00	338.76
s. Hot Basis	2191	339.00-	370.00	352.80
s. Hot Basis	4200	313.00-	370.00	346.08
	s. Hot Basis s. Hot Basis s. Hot Basis	s. Hot Basis 2009 s. Hot Basis 2191	s. Hot Basis 2009 313.00- s. Hot Basis 2191 339.00-	s. Hot Basis 2009 313.00- 365.00 s. Hot Basis 2191 339.00- 370.00

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and
Central, mostly 320.00 to 330.00, few up to 340.00 mid-June.

Special Fed Veal Slaugh			Year Ago	YTD	YTD
Week ending:	02/04/12	01/28/12	02/05/11	2012	2011
Northeast	3,397	3,100	3,655	16,969	18,564
North Central	3,296	3,678	3,816	18,572	21,466
Total NE & NC	6 , 693	6 , 778	7,471	35 , 541	40,030

Special Fed Veal Dresse			ear Ago
Week ending:	02/04/12	01/28/12	02/05/11
Northeast	262.3	265.6	266.7
North Central	268.4	272.8	268.9
Total NE & NC	265.3	269.5	267.8

- * North Central = OH, IN, IL, MI, & WI * Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT **Packer Owned = Ownership, harvesting and processing controlled by same party.

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

Compared to last week: Special fed veal cut prices were generally steady with a firm undertone. Chuck and round items were firm, while loin items were higher and rack items were generally steady. Trading was moderate on moderate demand and offerings.

Item:	Wt. Ra	nge	Rang	e
Carcass, hide off	200-275	lbs	387.00-	495.00
Foresaddles	86-147	lbs	295.00-	375.00
Forequarters	43-74	lbs	335.00-	385.00
Necks, bone-in	24-28	lbs	255.00-	260.00
Breast	10-18	lbs	129.00-	
Foreshank	3-5	lbs	405.00-	
Osso Buco, foreshank	2-8	lbs	650.00-	
Shoulder, full	49-85	lbs	310.00-	
Chuck, square cut	39-68	lbs	270.00-	
Chuck rolls, skinned	5-10	lbs	455.00-	545.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	
Hotel Racks, 8 rib	15-26	lbs	635.00-	
Hotel Racks, 7 rib	14-25	lbs	690.00-	
Hotel Racks, Chop Ready, 7 rib		lbs	1170.00-	
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1230.00-	1450.00
Rack, Ribeye	3-9	lbs	1900.00-	
Hindsaddles	89-153	lbs		580.00
Hindquarters	45-76	lbs	415.00-	
Loins, regular	18-36	lbs	375.00-	
Loins, 4x4, trimmed	18-30	lbs		615.00
Strip Loins, bnls, 0x0	1-up	lbs	1170.00-	
Loin, Short Tenderloin	0.5-up	lbs	1059.00-	
Legs, double	68-117	lbs	510.00-	
Legs, single	34-59	lbs		620.00
Legs, slices, retail			675.00-	
Legs, TBS 4-piece	27-47	lbs	950.00-	1050.00
Legs, TBS 3-piece	24-39	lbs	859.00-	1050.00
Legs, BHS heel-out	27-42	lbs	659.00-	750.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1080.00-	1325.00
Top Rnd, Sknd, cap-off	10-15	lbs	1265.00-	1450.00
Hindshank	5-8	lbs	660.00-	799.00
Osso Buco, Hindshank	2-8	lbs	915.00-	1300.00
Stew Meat, regular			370.00-	425.00
Bnls Veal Trimmings 75-80% Lean			120.00-	
Bnls Veal Trimmings 80-90% Lean			190.00-	
Hvy Nature Green Hides (per piece)		55.00-	62.00

- * North Central = OH, IN, IL, MI, & WI * Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Feb 3, 2012

Combined Negotiated, Formula and Forward Contract sales for delivery within 14 calendar days, FOB Plant basis.

Items with no entries indicate non-reportable trades.

CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	1-4 Head 140 281 727 1,545 2,377 2,644	Head	7,714 Wt Avg 475.21 398.85 364.24 347.59 340.44 324.44
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head 0	Head	189 Wt Avg

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 255
Weight	Head	Wt Avg
45-DN	56	367.96
45-55#	49	360.28
55-65#	66	324.40
65-75#	61	323.29
75-85#	12	306.33
85-UP	11	311.41

Head

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days, FOB Plant basis.

DAILY CHOICE A	AND PRIME, YG 1-4	Head 383
Weight	Head	Wt Avg
45-DN	40	448.45
45-55#	37	430.95
55-65#	34	388.38
65-75#	22	342.73
75-85#	20	333.00
85-IIP	230	321 00

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

(Based on 5-Day Rolling weighted average FOB plant prices collected under Mandatory Price Reporting and industry yields.)

CUTS	FOB	PRICE	CHANGE	ક્ર	CARCASS	LBS.
FORESADDLE 204 RACK, 8-RIB MEDIUM 209 BREAST ** 207 SHOULDERS, SQ-CUT 210 FORESHANK NECK **		776.34 145.03 283.24 478.80 125.17	0.37 -1.68		10.77% 8.85% 23.53% 3.82% 2.22%	18.36 2.98
HINDSADDLE 232 LOINS, TRIMMED 4X4 232E FLANK UNTRIMMED ** 233A LEG, TROTTER OFF			-18.10 -1.24 0.40		3.39%	
GROSS CARCASS VALUE:		382.78	-1.45		95.45%	74.45
FORESADDLE VALUE HINDSADDLE VALUE		374.40 429.39	0.91 -4.11			38.38 36.07

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 351.28 -1.45

- * Shrink and trim of 3.55 lbs. not reflected in cutout value
 * Based on Actual Federally Inspected Slaughter Carcass Weight
 of 78 lbs. for W/E 01/28/2012, 2.0 lbs heavier than last week.
 **Includes Fresh and Frozen Product

NATIONAL 5-DAY ROLLING AVERAGE BOXED LAMB CUTS - NEGOTIATED SALES

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

Current Volume -Fresh Cuts 1,075,895 pounds

Frozen Cuts 125,135 pounds							
Items with no entries indicate non-reportable trades. FRESH CHOICE & PRIME CUTS							
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days		
200A	Carcass, 3-way, 55/dn						
200A	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	4	5,202	\$376.96	(2.63)		
200A 202	Foresaddle	0 7	1,291	\$442.16	(13.76)		
203	Bracelet	0	1,231	Ψ112 . 10	(13.70)		
204	Rack, 8-Rib, light	_7	1,328		0.44		
204	Rack, 8-Rib, medium	77	16,461	\$776.34	3.05		
204 204A	Rack, 8-Rib, heavy Rack, chined	36	10,663	\$984.95	13.49		
204B	Rack, roast-ready	21	7,598	\$1,103.69	(2.06)		
204C	Rack, roast-ready, frenched	147	29,496	\$1,483.76			
204D		14	1,315	\$2,005.66			
206 207	Shoulders, square-cut	89 143	103,205 86,891	\$244.85 \$283.24	(4.13) 0.37		
208	Shoulders, square-cut, bnls		30,009	\$350.67	(9.35)		
209	Breast	121	48,140	\$148.79	(0.53)		
	Breast, bulk	20	35,178	\$142.07			
209A 210		32 205	4,168 29,556	\$497.31			
229	Foreshank Hindsaddle, long-cut	203	29,330	\$478.80	(1.69)		
230	Hindsaddle	0					
231	Loins	28	4,127	\$436.60	7.47		
232	Loins, trimmed 4x4	92	23,785	\$521.80	(18.10)		
232	Loins, trimmed 2x2	12 76	2,158 16,701	\$809.31 \$774.81			
232	Loins, trimmed 1x1 Loins, trimmed 0x0	16	3,984	\$823.58	(78.17)		
	Loins, short-cut, 2x2	0	0,301	+020.00	(/0.1/)		
232A	Loins, short-cut, 1x1	21	2,394	\$770.83	(7.59)		
232A		21	4,001	\$808.66	(1.94)		
232C 232E	Loin, boneless, tied Flank, untrimmed	11 14	1,186 26,326	\$1,230.46 \$67.81	18.26 (1.19)		
233	Legs	44	11,070	\$426.30			
233A	Leg, trotter-off	202	56,658	\$435.10	0.41		
233C	Leg, trotter-off, partial bn		12,207	\$594.90			
233E	Leg, steamship	27	4,854	\$603.31			
233F 234	Hindshank Leg, Boneless, Tied	90 125	17,783 104,376	\$495.24 \$595.82	6.61 (1.46)		
234A	Leg, shank off, bnls	30	4,368	\$694.90	4.61		
234B	Leg, 2-way boneless Leg, bottom, boneless		·				
234C		0					
234D 234E	Leg, outside, boneless Leg, inside, boneless	0 64	11,997	\$790.51	(9.50)		
234F	Leg, sirloin tip, bnls	0	11,001	\$750.JI	(9.50)		
234G	Sirloin, boneless	25	2,255	\$712.00	0.00		
235	Back	3	1,097	\$475.60	0.00		
236	Back, trimmed	32	824	\$778.63	(0.56)		
238 239	Trimmings Special trimmings	42 10	5 , 176 250	\$504.14 \$530.64	1.66 33.78		
244	Loin, boneless, 3-way	0	230	4030.04	55.70		
45	Sirloin						
246	Tenderloin	5	266		(14.51)		
295	Lamb for stewing	58	8,777	\$711.95	(7.22)		
296	Ground lamb Necks	168 45	25,309 13,841	\$595.34 \$141.10	2.86 (0.32)		
			10,011	Ψ111.1U	(0.32)		
POZE	IN CHOICE & PRIME CUTS			******			
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days		
	CON LIMITE	aces	rould	Average	FILL Days		

PROZEN CHOICE & PRIME COIS		# 00		** * 1 . 1 1	a
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
	Breast, bulk	3	1,071	\$175.87	0.00
210	Foreshank	6	3,763	\$419.96	(7.60)
233F	Hindshank	4	5,699	\$370.51	(1.56)
234	Leg, Boneless, Tied	6	3,107	\$618.03	(0.43)
234E	Leg, inside, boneless	14	2,689	\$807.87	(0.87)
238	Trimmings	7	19,511	\$163.64	5.70
295	Lamb for stewing	19	5,561	\$675.11	14.63
296	Ground lamb	37	6,086	\$585.53	5.09

View complete report at http://www.ams.usda.gov/mnreports/lm x1500.txt

SPECIAL REPORTS

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

Standard federal	Cattle						Calves
regions 1/	Total	Steers	Heifers	Dairy cows	Other cows	Bulls	Total
			 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	Hogs				Sheep		
regions 1/	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

Source: USDA Market News Service, St Joseph, MO

 $\underline{\texttt{www.ams.usda.gov/mnreports/sj_1s713.txt}}$

⁽D) 1/

Represents zero.

Withheld to avoid disclosing individual operations.

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.

Totals may not add due to rounding. A region may not be published due to confidentiality, but is included in totals.