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, April 19, 2012

VOLUME 27, NO. 78

ESTIMATED DAILY LIVESTOCK SLAU	GHTER UNDER I	FEDERAL :	INSPECTION	
	CATTLE	CALVES	HOGS	SHEEP
Thursday 04/19/2012 (est)	125,000	2,000	418,000	7,000
Week ago (est)	124,000	2,000	417,000	7,000
Year ago (act)	130,000	2,000	416,000	10,000
Week to date (est)	472,000	11,000	1,662,000	28,000
Same Period Last Week (est)	460,000	11,000	1,526,000	31,000
Same Period Last Year (act)	507,000	10,000	1,637,000	46,000
Previous Day Estimated	Steer and	d Heifer	Cow	and Bull
Wednesday		88,000		25,000

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 higher on moderate demand and light to moderate offerings. Select and Choice rib, chuck and loin cuts firm to higher while round items generally steady. Beef trimmings higher on fairly good demand and moderate to heavy offerings.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	187.08	184.71	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):	2.37 183		
COMPOSITE PRIMAL VALUES			
Primal Rib	271.22 153.24	263.61	
Primal Chuck Primal Round	160.16	159.84	
Primal Loin Primal Brisket	265.51	257.52	
Primal Short Plate	129.15	132.29	
Primal Flank	99.69	263.61 153.25 159.84 257.52 129.02 132.29 97.72	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR			
Date Choice Select Trim Grinds Total	600-900	600-900	
04/18 110 56 24 50 240 04/17 114 56 11 37 218	185.76 183.47	183.84 182.16	
04/16 75 34 16 35 160	181.26	180.49	
04/13 75 57 23 16 172 04/12 113 69 16 30 228	178.51 176 70	177.33 176.76	
Date Choice Select Trim Grinds Total 04/18 110 56 24 50 240 04/17 114 56 11 37 218 04/16 75 34 16 35 160 04/13 75 57 23 16 172 04/12 113 69 16 30 228	101 14	170.70	
Current 5 Day Simple Average:		180.11	
CURRENT VOLUME - (one load equals 40,000 pound Choice Cuts 81.29 loads	ls) 3.251.607	pounds	
Select Cuts 46.45 loads	1,857,932	pounds	
Choice Cuts 81.29 loads Select Cuts 46.45 loads Trimmings 29.94 loads Ground Beef 25.70 loads	1,197,475	pounds pounds	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	Total Pounds	Price V Range	Weighted Average
109E 1 Rib, ribeve, lip-on, bn-in 26	274,317	525.00 585.00	546.28
112A 3 Rib, ribeye, bnls, light 23	106,436	564.00 620.00	587.72
112A 3 Rib, ribeye, bnls, heavy 37	52,834 119 176	570.00 615.00	589.79
		171 00 199 00	187 09
114 1 Chuck, shoulder clod 17	33,989	171.00 199.00 172.79 197.00	187.09
114 1 Chuck, shoulder clod, 17 114A 3 Chuck, shoulder clod, trmd 31	33,989 150,344	171.00 199.00 172.79 197.00 178.89 207.39	187.09 192.36 198.13
114 1 Chuck, shoulder clod 17 114A 3 Chuck, shoulder clod, trmd 31 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 6	33,989 150,344 3,695 24,825	171.00 199.00 172.79 197.00 178.89 207.39 243.43 256.00 205.00 241.50	187.09 192.36 198.13 250.79 218.15
114 1 Chuck, shoulder clod 17 114A 3 Chuck, shoulder clod, trmd 31 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 15	33,989 150,344 3,695 24,825 8,635	171.00 199.00 172.79 197.00 178.89 207.39 243.43 256.00 205.00 241.50 335.00 410.00	187.09 192.36 198.13 250.79 218.15 375.16
109E 1 Rib, ribeye, lip-on, bn-in 26 112A 3 Rib, ribeye, bnls, light 23 112A 3 Rib, ribeye, bnls, light 23 112A 3 Rib, ribeye, bnls, heavy 37 113C 1 Chuck, semi-bnls, neck/off 10 114 1 Chuck, shoulder clod 17 114A 3 Chuck, shoulder clod, trmd 31 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 15 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 34	33,989 150,344 3,695 24,825 8,635	171.00 199.00 172.79 197.00 178.89 207.39 243.43 256.00 205.00 241.50 335.00 410.00 193.00 219.29	187.09 192.36 198.13 250.79 218.15 375.16
116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 28	33,989 150,344 3,695 24,825 8,635 228,338 137,559	171.00 199.00 172.79 197.00 178.89 207.39 243.43 256.00 205.00 241.50 335.00 410.00 193.00 219.29 203.10 221.79	187.09 192.36 198.13 250.79 218.15 375.16 211.84 211.79
116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 28	228,338 137,559	193.00 219.29 203.10 221.79	211.84 211.79
116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 28	228,338 137,559	193.00 219.29 203.10 221.79	211.84 211.79 190.98 312.42
116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 28	228,338 137,559	193.00 219.29 203.10 221.79	211.84 211.79 190.98 312.42 303.57
116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 28	228,338 137,559	193.00 219.29 203.10 221.79	211.84 211.79 190.98 312.42
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 6	228,338 137,559	193.00 219.29 203.10 221.79	211.84 211.79 190.98 312.42 303.57 189.22
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, bnle, procled bool-out	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, bnle, procled bool-out	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, bnle, procled bool-out	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 6 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 40 168 1 Round, top inside round 32 168 3 Round, top inside round 25 169 5 Round, top inside, denuded 13 3 Round, top inside, denuded 13	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444	193.00 219.29 203.10 221.79	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 701 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 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	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212	193.00 219.29 203.10 221.79 184.00 307.00 378.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 6 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 40 168 1 Round, top inside round 32 168 3 Round, top inside round 25 169 5 Round, top inside, denuded 13 3 Round, top inside, denuded 13	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 70 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 40 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 0	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 0	193.00 219.29 203.10 221.79 184.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 213.00	211.84 211.79 190.98 312.42 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 21	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 701 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 13 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 0x1 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 0 92,083	193.00 219.29 203.10 221.79 184.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00	211.84 211.79 190.98 312.42 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 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 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lx1	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 255.00 240.00 251.76 189.00 210.00 181.00 213.00 528.00 595.00	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78
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 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 25 130 1 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 13 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 6	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 0 92,083	193.00 219.29 203.10 221.79 184.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00	211.84 211.79 190.98 312.42 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78
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 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 61 1 Round, bone-in 62 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 13 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 186 3 Loin, top butt, bnls, heavy 186 3 Loin, top butt, bnls, heavy 187 188 1 Loin, top butt, bnls, heavy 188 3 Loin, top butt, bnls, heavy	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 255.00 240.00 251.76 189.00 210.00 181.00 213.30 528.00 595.00 461.00 518.00 527.42 607.00 293.00 310.00 311.40 341.00	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 25 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 7 171B 3 Round, outside round 39 171C 3 Round, eye of round (IM) 35 174 1 Loin, short loin, 2x3 0 175 3 Loin, strip loin lxl 180 1 Loin, strip loin bnls. lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, leavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 29	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083 17,144 64,088 16,924 67,677 109,520	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00 461.00 518.00 527.42 607.00 293.00 310.00 407.00 445.00	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78 509.23 560.45 295.98 327.89 421.81
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 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 61 1 Round, boneless 6 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 13 Round, top inside off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 2x3 174 3 Loin, short loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, boltom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 27	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083 17,144 64,088 16,924 67,677 109,520 32,462 79,173	193.00 219.29 203.10 221.79 184.00 302.00 307.00 340.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00 461.00 518.00 527.42 607.00 293.00 310.00 311.40 341.00 407.00 445.00 222.00 256.00 309.20 342.00	211.84 211.79 190.98 312.42 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78 509.23 560.45 295.98 327.89 421.81 245.49 312.85
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 28 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 120A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 7 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 40 168 1 Round, top inside round 168 3 Round, top inside round 25 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 7 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 35 174 1 Loin, short loin, 2x3 175 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bonseless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, sirloin, tri-tip (IM) 27 185D 4 Loin, tri-tip, pld (IM) 11	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083 17,144 64,088 16,924 67,677 109,520 32,462 79,173 5,168	193.00 219.29 203.10 221.79 184.00 202.00 307.00 340.00 270.00 378.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00 461.00 518.00 527.42 607.00 293.00 310.00 311.40 341.00 407.00 445.00 222.00 256.00 309.20 342.00 423.50 443.63	211.84 211.79 190.98 312.42 303.57 189.22 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78 509.23 560.45 295.98 327.89 421.81 245.49 312.85 433.91
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 123A 3 Short Plate, short rib 25 130 4 Chuck, short rib 35 160 1 Round, bone-in 61 1 Round, boneless 6 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 13 Round, top inside off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 2x3 174 3 Loin, short loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, boltom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 27	228,338 137,559 90,493 7,369 61,451 183,010 4,881 8,444 165,941 214,538 103,567 29,737 5,212 275,148 52,464 92,083 17,144 64,088 16,924 67,677 109,520 32,462 79,173	193.00 219.29 203.10 221.79 184.00 302.00 307.00 340.00 185.00 280.00 193.00 209.00 207.00 213.39 207.00 230.00 193.40 206.79 210.00 225.00 240.00 251.76 189.00 210.00 181.00 211.60 205.00 233.00 528.00 595.00 461.00 518.00 527.42 607.00 293.00 310.00 311.40 341.00 407.00 445.00 222.00 256.00 309.20 342.00	211.84 211.79 190.98 312.42 201.38 210.07 222.93 201.47 213.03 244.80 197.77 194.70 212.90 553.78 509.23 560.45 295.98 327.89 421.81 245.49 312.85

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

	Cuts, Fat Limitations 1-6 Sub-Primal					
109E 1	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade	13	90,151	513.00	555.79	522.23
112A 3	Rib, ribeye, bnls, light	11	13,001	566.00	600.65	587.10
112A 3 113C 1	Chuck, semi-bnls, neck/off	28 18	73.627	190.50	202.00	196.75
114 1	Chuck, shoulder clod	12	35,929	172.79	206.00	196.93
114A 3	Chuck, shoulder clod, trmd	20	54,426	188.40	210.00	200.02
	Chuck, clod, top blade Chuck, clod, arm roast	0	0			
	Chuck, clod tender (IM)	· ·	· ·			
115 1	Chuck, 2-piece, boneless	0.0	155 546		010 50	010 05
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	28 11	175,746	200.00	218.50 222.00	
- 3	Chuck roll, retail ready				222.00	212.07
120 1	Brisket, deckle-off, bnls	8	40,169	190.26	199.00	194.12
	Brisket, point/off, bnls Short Plate, short rib	5	15.698	248 00	356.00	271.54
	Chuck, short rib	5 10	55,944	185.00	226.42	
	Round, Done-In				012 00	000 75
3 TPT T	Round, boneless Round, bnls/peeled heel-out	4	5,871	205.00	213.00	209.75
167A 4	Round, knuckle, peeled	21	52,219	216.00	228.00	220.96
168 1	Round, top inside round	13	49,701	189.88	210.00	200.92
168 3	Round, top inside round	21	53,263	204.25	215.00	210.91
3	Round, top inside, defluded Round, top inside, side off	0	4,321	229.19	255.25	243.94
170 1	Round, bottom gooseneck	4	3,800	201.42	205.00	204.82
171B 3	Round, outside round	22	99,868	181.00	210.00	193.43
174 1	Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1		4∠,345 N	∠∪3.00	ZZ/.UU	∠∪8./9
174 3	Loin, short loin, 0x1	26	30,836	505.79	546.40	519.41
175 3	Loin, strip loin, 1x1					
	Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1					
180 3	Loin, strip, bnls, 0x1	16	37,695	514.56	545.00	520.66
184 1	Loin, top butt, bnls, heavy	6	21,690	295.00	310.79	297.85
184 3 185 4	Loin, top butt, boneless	20	46,776	310.00	341.00	321.15
185B 1	Loin, strip loin bnls. lxl Loin, strip, bnls, 0xl Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM)	11	16,869	225.00	250.50	232.82
185C 1	Loin, sirloin, tri-tip (IM)	7	47,922	304.00	320.00	312.32
191A 4	Loin, butt tender, trimmed	10	05,205	J14.J2	752.07	210.70
193 4	Loin, tndrloin, trmd, heavy Loin, butt tender, trimmed Flank, flank steak (IM)	12	57,815	350.00	380.00	362.15
CHOICE,	SELECT & UNGRADED CUTS Fat	t Limitatio	ns 1-6 (I	M) = Indi	vidual :	Muscle
124 4	Rib, Back Ribs, Fresh					
124 4	Rib, Back Ribs, Frozen	12	7,869	99.50	125.00	112.89
121D 4	Plate, Inside Skirt (IM) Plate, Outside Skirt (IM)	∠⊥ 15	44.884	345.00 489.00	545 00	349.54 500.89
121E 6	Outside Skirt, pld (IM)	3	7,734	653.00	755.00	664.37
	Cap, Wedge Meat & (IM) Lean	37	181,008	225.00	255.00	239.98
	Rib, Back Ribs, Fresh Rib, Back Ribs, Frozen Plate, Inside Skirt (IM) Plate, Outside Skirt (IM) Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat		133,586	225.79	260.00	229.99
GB - ST	EER/HEIFER SOURCE - 10 Pound	Chub Basis	- Coarse	and Fine	Grina	
Ground :	Beef 73%		96,680			
	Beef 75% Beef 81%	20	98,949	101 27	206 75	105 76
	Beef 85%	29	90,949	101.27	200.75	193.70
Ground :	Beef 90%					
	Beef 93%	9	57,705 162,717 23,295	249.52	273.25	269.43
	Beef Chuck 80% Beef Round 85%	28	162,717	187.00	221.75	207.39
tirouna		10				
Ground :	Beef Sirloin 90%	10				
Ground BLENDED	Beef Sirloin 90%	 E - 10 Poun	d Chub Bas	 is - Coar	se & Fi	ne Grind
Ground BLENDED 	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE	 E - 10 Poun	d Chub Bas	 is - Coar	se & Fi	ne Grind
Ground BLENDED Blended	Beef Sirloin 90%	 E - 10 Poun	d Chub Bas	 is - Coar	se & Fi	ne Grind
Ground BLENDED Blended Blended Blended	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81%	 E - 10 Poun	d Chub Bas	 is - Coar	se & Fi	ne Grind
Ground BLENDED Blended Blended Blended Blended Blended	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85%	E - 10 Poun	d Chub Bas	is - Coar	se & Fi	ne Grind
Ground BLENDED Blended Blended Blended Blended Blended Blended	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90%	E - 10 Poun	d Chub Bas	is - Coar	se & Fi	ne Grind
Ground BLENDED Blended Blended Blended Blended Blended Blended Blended	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90%	E - 10 Poun	d Chub Bas	is - Coar	se & Fi	ne Grind
Ground BLENDED Blended Blended Blended Blended Blended Blended Blended Blended	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef 93% Ground Beef Pouck 80% Ground Beef Round 85%	E - 10 Poun	d Chub Bas	is - Coar	se & Fi	ne Grind
BLENDED	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef Chuck 80% Ground Beef Round 85% Ground Beef Round 85% Ground Beef Round 85%	E - 10 Poun 6	39,345	is - Coar	se & Fi.	ne Grind
BLENDED	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef 90% Ground Beef Found 80% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE	E - 10 Poun 6 0	d Chub Bas 39,345 0 ombos & Fr	is - Coar	se & Fi 220.00	ne Grind
BLENDED Brended Blended Brended Brended	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef Powal Beef Powal Beef Sound Beef Sound Beef Sound Beef Sound Beef Round 85% Ground Beef Round 85% Ground Beef Round 85% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE O% lean trimmings	E - 10 Poun 6 0	d Chub Bas 39,345 0 ombos & Fr	is - Coar 199.00	se & Fi. 220.00	200.25
BLENDED Blended Blended Blended Blended Blended Blended Blended Blended Blended Blended Brended Brended Brended Brended Brended	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef Poward Beef Chuck 80% Ground Beef Round 85% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE 0% lean trimmings 50% lean trimmings	6 0 E - Fresh C	39,345 0 ombos & Fr	199.00 ozen Boxe	220.00 220.00	200.25
BLENDED Blended Blended Blended Blended Blended Blended Blended Blended Brended	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef 90% Ground Beef Found 85% Ground Beef Pound 85% Ground Beef Round 85% Ground Beef Round 85% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE O% lean trimmings Som lean trimmings INTATIONS (FL) DESCRIPTION A Average Fat Thickness	6 0 E - Fresh C	39,345 0 ombos & Fr 1,142,525	is - Coar 199.00 ozen Boxe 67.97 ximum Fat	220.00 d 80.00	200.25
Ground BLENDED Blended Blended Blended Blended Blended Blended Blended Blended Fresh Fresh Frozen FAT LIM Maximum 1. 3/4" 2. 1/4"	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 85% Ground Beef 85% Ground Beef 90% Ground Beef 90% Ground Beef Chuck 80% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE Steen trimmings ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (5mm)	6 0 E - Fresh C	39,345 0 ombos & Fr 1,142,525	is - Coar 199.00 ozen Boxe 67.97 ximum Fat 0" 2"	220.00 d 80.00	200.25
Ground BLENDED Blended Blended Blended Blended Blended Blended Blended Brended Blended	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 81% Ground Beef 90% Ground Beef 90% Ground Beef 90% Ground Beef Sirloin 90% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE O% lean trimmings IITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm) (3mm)	6 0 E - Fresh C	39,345 0 ombos & Fr 1,142,525	199.00 ozen Boxe 67.97 ximum Fat 0" 2" 4"	220.00 d 80.00	200.25
Blended Blended Blended Blended Blended Blended Blended Blended Blended Brended Brende	Beef Sirloin 90% GB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 81% Ground Beef 90% Ground Beef 90% Ground Beef Found 80% Ground Beef Sirloin 90% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE O% lean trimmings SOW lean trimmings INTATIONS (FL) DESCRIPTION A Nerage Fat Thickness (19mm) (6mm) (3mm) tically free (75% surface lean	6 0 E - Fresh C	39,345 0 ombos & Fr 1,142,525	199.00 199.00 ozen Boxe 67.97 ximum Fat 0" 2" 4" 8"	220.00 d 80.00	200.25
Ground BLENDED Lended Blended Blended Lended Blended Lended L	Beef Sirloin 90% OGB - STEER/HEIFER/COW SOURCE Ground Beef 73% Ground Beef 75% Ground Beef 81% Ground Beef 81% Ground Beef 90% Ground Beef 90% Ground Beef 90% Ground Beef Sirloin 90% Ground Beef Sirloin 90% IMMINGS - STEER/HEIFER SOURCE O% lean trimmings IITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm) (3mm)	E - 10 Poun 6 0 E - Fresh C 34 an exposed)	39,345 0 ombos & Fr 1,142,525	199.00 ozen Boxe 67.97 ximum Fat 0" 2" 4" 8"	220.00 d 80.00	200.25

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 1.00 to 3.00 higher; 85% was steady to firm; 75% was 1.00 to 2.00 higher; Other lean percentages were not fully established. Beef trimmings higher on fairly good demand and moderate to heavy offerings.

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

Central	52.43	Loads	 2,097,287	pounds
National	95.87	Loads	 3,834,963	pounds

FOB Plant - Central	,				
	# of Trades	Total Pounds	Pri Ran		Weighted Average
Chemical Lean					
Fresh 92-94%	6	102,353	\$237.00	\$239.00	\$238.22
Frozen 92-94%					
Fresh 90%	24	591,869	\$221.00	\$226.00	\$223.14
Frozen 90%		•	·	·	
Fresh 85%	25	757,630	\$206.90	\$212.00	\$208.54
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	8	243,900	\$161.38	\$170.00	\$165.44
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	9	359,535	\$102.50	\$116.00	\$106.25
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - National	# of Trades	Total Pounds		Price Range	
Chemical Lean					
Fresh 92-94%	14	264,353	\$237.00	\$246.00	\$242.71
Frozen 92-94%					
Fresh 90%	25	617,869	\$221.00	\$226.00	\$223.21
Frozen 90%					
Fresh 85%	30	877,630	\$206.90	\$214.00	\$209.09
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	8	243,900	\$161.38	\$170.00	\$165.44
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	16	626,686	\$102.50	\$116.00	\$108.78
Frozen 65%					
Fresh 50%	34	1,142,525	\$67.97	\$80.00	\$72.09
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

TMPORT BEEF TRADE (Australia and New Zealand) WED, April 18, 2012 Compared to Last Week: Market activity on imported beef was slow and prices were mostly 1.00 to 2.00 lower on a light market test. Nearby demand weakened and early week prices drifted lower.

NEW ZEALAND - FOB	AND TIS 0-15 Days
East Coast 229.00- 234.00	West Coast 226.00
213.00- 215.00 196.00- 197.00	210.00
195.00- 196.00 178.00- 179.00	
	16-45 Days
East Coast 228.00- 232.00	West Coast 226.00
212.00- 215.00 196.00- 197.00	224.00 210.00
195.00- 196.00 178.00- 179.00	
AND TIS	
0-15 Days	16-45 Days
_	East Coast 229.00- 234.00 213.00- 215.00 196.00- 197.00 195.00- 196.00 178.00- 179.00 East Coast 228.00- 232.00 212.00- 215.00 196.00- 197.00 195.00- 196.00 178.00- 179.00

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 10.0 Loads Reported

Compared to last market test: Utility and Cutter carcass market was 1.00 higher on moderate to good demand and moderate to heavy offerings.

Market for	Week Ended:		April 13, 2012
	Lds		Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	126.00
Cutter 1-2	350#/up	5.0	126.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	600-900#	600-900#	
Values =>	\$176.71	\$173.56	
Change =>	0.68	0.45	
Current Index Reflects the SUPPLY (Live) 51,569 Hd	Equivalent of 1	.24,575 head of cattle.	
Equivalent: DEMAND (Box) 73,006 Hd*	\$178.34	\$174.41	
Equivalent:	\$175.08	\$172.71	
Live-Box Spread:	\$3.26	\$1.70	

SELECT

CHOICE

National	l Daily Direc	:	Boxed Beef	Cutouts		
(5 day a	ccumulated wo	htd avg)	:	Ch 600-900#	\$187.08	
_	Weight Pr	ice He	ad :	Se 600-900#	\$184.71	
Live Steer:	1304	\$122.44	25,252:	Current Lds:	183.4	
Live Heifer:	1179	\$122.15	18,307:	Previous Lds:	240.4	
Drsd Steer:	871	\$196.99	4,665			
Drsd Heifer:	851	\$197.94	3,345			
				~	10.45	

Grading % Breakdown Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	: 74.41%: 24.44%: 49.98%: 25.59%: 6.02%: 19.57%:	Drop Credit : Steer Dressing % : Heifer Dressing %: Processing Cost : Slaughter Cost :	13.47 63.90% 63.93% 12.00 50.50
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Se 750-900# :		19.57%:				
Equivalent Value Basis Value = 17		ng Beef Ca	Carc	ass Weight		1000#/up
Qlty/Yield	(1)	-28.93	-13.04		-1.70	-21.54
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	16.43 4.01 3.38 0.02 -19.01 3.73 -11.38	\$164.21 \$151.79 \$151.16 \$147.80 \$128.77 \$151.51 \$136.40	\$180.10 \$167.68 \$167.05 \$163.69 \$144.66 \$167.40 \$152.29	\$193.14 \$180.72 \$180.09 \$176.73 \$157.70 \$180.44 \$165.33	\$191.44 \$179.02 \$178.39 \$175.03 \$156.00 \$178.74 \$163.63	\$171.60 \$159.18 \$158.55 \$155.19 \$136.16 \$158.90 \$143.79

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:		\$174.37 \$0.47		
Item 90% 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 Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$223. 21 \$278. 24 \$264. 48 \$253. 83 \$230. 28 \$235. 45 \$449. 14 \$486. 73 \$241. 00 \$250. 54 \$250. 31 \$269. 75 \$42. 50 \$29. 65 \$8. 22	Value \$124.64 \$6.46 \$6.14 \$12.69 \$2.30 \$5.98 \$3.60 \$2.53 \$1.85 \$1.85 \$1.83 \$0.69 \$1.97	\$0.32 \$0.07 \$0.01 \$0.02 \$0.01 \$0.02 \$0.01 \$0.01 \$0.01

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 Cutter/Canner Cuts		loads	1,431,884 162,997	
Boner/Breaker/Cutter/Canner 100% Lean Items	28.60	loads	1,144,077 1,298,370	pounds
Frozen Cuts		loads	167,181	

	in cuts 4.18				
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	:/BREAKER				
112	PREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 13-dn lbs.	13	33.988	\$264 25	(\$0.40)
112	Rib. ribeve roll. 8-10 lbs	45	111,270	\$265 25	\$1.08
112	Rib. ribeve roll. 10-up lbs.	41	60.596	\$280.12	\$0.40
112A	Rib, ribeve roll-lip-on, 8-dn lbs.	31	75,793	\$293.09	\$0.54
L12A	Rib, ribeye roll-lip-on, 8-up lbs.	24	69,276	\$270.17	(\$0.05)
	Chuck, boneless 85%	20	176,378	\$217.42	\$0.38
120	Chuck, brisket	19	19,055	\$196.53	(\$0.53)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	31	110,368	\$202.37	(\$1.00)
169A	Round, top inside c-off, 8-10 lbs.		040 560	+054 00	(+1 20)
169A	Round, top inside c-oii, 10-14 lbs.	29	242,562	\$254.88	(\$1.38)
L69A	Round, top inside c-oii, 14-up ibs.	14	40,004	\$258.56	(\$0.34)
L / LB	Round, outside round	40	49,310	5213.83	(\$0.47)
I /IC	Toin Comi_Dolg Chart Toin 12_do lb	40	41,004	\$240.00	۵/.55
	Loin Semi-Bris Short Loin, 13-un lt	ns 3	18 240	\$253 00	
180	Ioin, strip, buls, 7-9 lbs	<i>x</i> 3. 3	10,240	Q255.00	
180	Ioin, strip, bnls, 9-up lbs.	14	22.536	\$233.23	\$11.75
182	Kouna, eye of rouna Loin, Semi-Bhls Short Loin, 13-dn lk Loin, Semi-Bhls Short Loin, 13-up lk Loin, strip, bhls, 7-9 lbs. Loin, strip, bhls, 9-up lbs. Loin, sirloin butt Loin, top sirloin butt Loin, bottom sirloin butt flap, bhls Loin, butt tender, peeled RYCANNER		,	,	7
184	Loin, top sirloin butt	36	90,168	\$216.08	\$1.77
185A	Loin, bottom sirloin butt flap, bnls	52	242,165	\$259.84	\$5.49
191A	Loin, butt tender, peeled	5	6,741	\$483.97	\$8.65
112	Rib, ribeye roll, 4-6 lbs.	40	110 644	+050 15	+1 60
112	Rib, ribeye roll, 6-8 lbs.	49	118,644	\$250.17	\$1.60 \$0.40
112	Rib, ribeye roll, 8-up lbs.	13	40,753	\$249.59	\$0.40
LUU%	LEAN Thaide round - Combo	21	252 460	¢276 72	¢2 /2
	Inside round - Combo Inside round - Boxed	47	76 961	\$270.73 \$202.21	\$2.42 \$2.01
	Outside round	4/	26 020	\$262.42	\$2.9±
	Eye of round	28	48 125	\$271 31	\$0.80
	Flats and eyes - Combo	25	303,236	\$263 57	\$2.42 \$2.91 \$1.37 \$0.80 \$0.30
	Flats and eyes - Boxed				
	Striploin	53	196,309	\$301.08	\$0.50
	S.P.B Combo S.P.B Boxed	40	394,350	\$253.83	\$0.50 (\$0.02)
	S.P.B Boxed				
BONER	/BREAKER & CUTTER/CANNER	20	101 061	4020 00	41 22
1677 110B	Dound Imagel o pooled	38	131,001	5230.28	\$1.33
100 101A	Toin tondorloin 2-2 lbg	16	27 101	\$450.40 \$461.46	\$0.59
100	Loin tenderioin, 2-3 lbs.	10	50 021	\$451.45	\$4.09 \$0.22
190	Loin tenderloin 4-5 lbs	126	197 103	\$523.65	(\$6.90)
190	Loin, tenderloin, 5-up lbs	57	87.721	\$520.50	\$1 21
193	Flank, flank steak	92	138,128	\$272.19	\$2.99
	/RREAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N RONER/REPAKER	60	91,046	\$232.58	(\$0.03)
FROZE	N BONER/BREAKER				
112	N BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. NCHITER/CANNER	3	9,170	\$266.33	\$1.56
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
LIZA	Rib, ribeye roll-lip-on, 8-dn lbs.				
LIZA	Rib, ribeye roll-lip-on, 8-up ibs.				
LODA	Round, top inside c-oil, 8-10 ibs.				
69A	Pound top inside c-off 14-up lbs.				
80	Loin strip hole 7-9 lbs				
80	Ioin, strip, bnls, 9-up lbs.	3	5.080	\$269.74	
ROZE	N CUTTER/CANNER		-,-50	, , 1	
112	Rib, ribeye roll, 4-6 lbs.				
L12	Rib, ribeye roll, 6-8 lbs.	4	8,425	\$255.85	
112	Rib, ribeye roll, 8-up lbs.				
ROZE	N BONER/BREAKER & CUTTER/CANNER				
L90	Loin, tenderloin, 2-3 lbs.	4	16,519	\$445.34	(\$8.67)
190	Loin, tenderloin, 3-4 lbs.	4	42,321	\$495.15	(\$8.67)
190	Loin, tenderloin, 4-5 lbs.				
102 102	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	8	22 255	COEA FC	åE 11
L93	riank, ilank steak	8	22,255	\$254.56	\$5.11

MAJOR PACKER	HIDES, CORE		D (D			D / GT:/TI
	60 6011	Las	Price/P			Price/CWT
HVY NATIVE STR				85.00	Ъ	
	60-64#					
	62-64#					
	64-66#					
	66-68#					
	80-82#					
NATIVE STEER	46-48#					
COL BRAND STR	60-62#			80.00	D	
	62#Min					
	62-64#					
	64-68#					
BUTT BRAND STR		3.0		85.00		
DOIT DIVIND DIR	60-64#	5.0		83.00	D	
	62-64#		82.50 -			
			02.50 -	05.00	ע	
	64#Min					
	70-78#					
NATIVE HEIFER HVY NATIVE HFR	46-48#					
HVY NATIVE HFR						
	48-52#					
	50-52#					
	52-55#					
BRANDED HFRS	47-49#					
	48-50#			71.50	E	
	50-52#			72.50	_	
BRAND HFR SW	48-50#					
DIVAND THE DW	50-52#					
BRND COW SW	52-54#					
DRIND COW SW						
DD117DED COLL	54-56#					
BRANDED COW	54-56#					
	65-70#					
NATIVE COW	50-52#					
	54-56#					
DAIRY COW	48-52#			72.00	D	
	52-54#					
DAIRY COW SW	48-52#					
	52-54#					
NATV BULL Con						
	100-10#			74.00	D	
BRND BULL SWCon				, 1100	_	
	100-10#					
HVY TEX STEER				83.00	D	
UAI IEV SIEEK						
	60-64#			84.00		
	62-64#			83.00	D	
	64#Min					
	66-70#					
	70-74#					
HVY TEX STR/HFR	48-50#					
	54#Min					
BRANDED STEER	60-62#			82.50	D	
	62-64#			82.25		
	64-66#				_	
	04-00#					

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

BEEF VARIETY MEATS - FROZE	N		
		Price Range	
CHEEK MEAT, trmd, 70-75% lean			
4 lds of cheek meat @ export	138 for deli 10.0		132.00
FEET, nails off, skin on	10.0	132.00	132.00
HEAD MEAT, 60-70% lean		95.00	95.00 A
export			
HEARTS, regular, bone out	1.0	60.00	60.00
regular, bone-out exp		60.00	60.00 B
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,0-3% trm,Exp			
Swiss-Cut #2 TRIPAS, domestic			
export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached WEASAND MEAT,			
WEASAND MEAT,	- FOR STIDDT	Y DOTN'T	

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	

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter s
for today was estimated at 13.47 per cwt live, up
0.10 when compared to Wednesday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Value Steer hide, butt brand/Pc Tallow, edible Tallow, packer bleachable Tongues, Swiss #1 0-3%, exp Cheek meat, trmd Head meat 85.00 47.25 45.25 224.00 6.42 0.57 Tallow, edible 1.20 47.25 - 2.04
Tallow, packer bleachable 4.50 45.25 - 2.04
Tongues, Swiss #1 0-3%, exp 0.24 224.00 - 0.54
Cheek meat, trmd 0.32 133.75 0.75 0.43
Head meat 0.13 95.00 - 0.12
Oxtail, selected 0.24 260.00 - 0.62
Hearts, reg, bone out 0.38 60.00 - 0.23
Lips, unscalded 0.13 140.00 - 0.18
Livers, slcted, export 0.96 65.00 - 0.62
Tripe, scalded edible 0.65 65.00 - 0.62
Tripe, honeycomb bleached 0.15 132.00 - 0.20
Lungs, inedible 0.47 3.88 - 0.02
Melts 0.14 4.13 - 0.01
Meat bone ml, 50% blk/ton 0.60 800.00 - 0.24
Blood meal, 85% blk/ton 0.60 800.00 - 0.24
Totals: 18.92 1.347
Dressed equivalent basis (63% dress):

(1) Typical slaughter steer weighs 1,350 pounds.
HIDE WEIGHT ADJUSTED TO REFLECT SEASONAL CHANGE

The average value of hide and offal for the four days ending Thu, Apr 19, 2012, was estimated at 13.39 per cwt., up 0.18 from last week and down 0.33 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 13.60 per live, unchanged from Wednesday's value cwt

TODAY'S CALCULATIONS FOR BY-	PRODUCT Lbs	Price Cl	nange	Value
		Pı	rv/Dy	
Cattle hide/Pc	5.11	83.50	0.25	6.55
Tallow, edible	1.20	47.25	-	0.57
Tallow, packer bleachable	4.50	45.25	-	2.04
Tongues, Swiss #1 0-3%, ex	0.24	224.00	-	0.54
Cheek meat, trmd	0.32	133.75	0.75	0.43
Head meat	0.13	95.00	-	0.12
Oxtail, selected	0.24	260.00	_	0.62
Hearts, req, bone out	0.38	60.00	_	0.23
Lips, unscalded	0.13	140.00	_	0.18
Livers, slcted, gall off,e	0.96	65.00	_	0.62
Tripe, scalded edible	0.65	65.00	_	0.42
Tripe, honeycomb bleached	0.15	132.00	_	0.20
Lungs, inedible	0.47	3.88	_	0.02
Melts		4.13	_	0.01
Meat bone ml, 50% blk/ton		440.00	-7.50	
	0.60	800.00	_	0.24
Totals:	18.92			13.60
Dressed equivalent be		2.9% dres	ss):	21.62
(1) Typical slaughter cattle				

(1) Typical slaughter calle weighs 1,2/3 pounds
HIDE WEIGHT ADJUSTED TO REFLECT SEASONAL CHANGE

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 4/13/2012, was estimated at 12.46 per cwt live, down -0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value

			Prv/Wk	
Cow hide, branded (2)/Piece	4.67	53.00	-	4.82
Tallow, renderer blchable	3.68	44.25	-3.00	1.63
Tongues, Swiss cut, IW	0.32	216.00	-1.50	0.69
Cheek meat, trmd	0.43	162.75	0.75	0.70
Head meat	0.14	158.50	3.50	0.22
Oxtail, reg, small box	0.20	231.75	-3.50	0.46
Hearts, reg, bone out	0.46	64.00	3.75	0.29
Lips, unscalded	0.13	109.75	-2.50	0.14
Livers, reg, gall off (3)	0.90	41.75	0.75	0.38
Tripe, scalded edible, blchd	1.06	46.00	-1.25	0.49
Tripe, honeycomb bleached	0.14	74.00	-23.50	0.10
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	411.00	14.00	2.20
Blood meal, 85% blk/ton	0.73	810.00	35.00	0.30
Totals:	24.58			12.46
Dressed equivalent basis	(47% dress	3):		26.51

Dressed equivalent basis (4/% dress):

(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

TRIPE, honeycomb bleached honeycomb unbleached

omasum unbleached

TRIPE.

WEASAND MEAT

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT For Week Ended 4/13/2012 D
Frozen CARLOT/L.C.L. Basis Lds Pric FOB PLANT Dollars/hundredweight Dollars/hunore Lds Price Range CHEEK MEAT, Trimmed
FEET, unbleached, skin-on, exp
FEET, bleached, skin-on, exp
HEARTS, Regular, bone-out
HEARTS, Regular, bone-out, exp
HEARTS, Canadian-style, exp 4.2 157.00 - 176.50 162.78 Trimmed 4.2 58.00 -3.0 2.5 3.0 3.3 159.00 158.60 45.50 42.50 115.00 109.85 Export unscalded KIDNEY'S 40.00 108.00 LIPS, LIVERS, Regular, bulk-pack 0.5 42.00 42.00 LIVERS, Regular, bulk-pack export
LIVERS, Regular, 2/box
LIVERS, Regular, 2/box, export
" 1 load traded at 50.00 to Egypt 1.0 44.00 44.00 10.7 40.00 -43.50 41.54 MELTS. MELTS,
OXTAILS,
SALTVARY GLANDS
SWEETBREADS,
TONGUES,
#1 white Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW 3.4 220.00 0.2 0.6 209.00 -220.00 216.43 0.6 220.00 220.00 TONGUES, exp.#1 black Swiss cut,IW
TONGUES, #1 mixed,Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, #2 mixed Swiss cut,IW
TONGUES, exp.#2 mixed,Swiss cut,IW
TONGUE Trimmings
TRIPAS
TRIPE, bleached, scalded, edible
TRIPE, bleached, scalded, edible
TRIPE, unbleached, scalded, edible
TRIPE, honeycomb bleached
TRIPE, honeycomb unbleached 0.7 206.00 -220.00 211.69 1.1 27.00 -30.00 27.27 45.00 -7.2 104.00 -125.00 108.23 74.00 74.00

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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 loins not tested, 1/8" trim steady; butts steady to weak; sknd hams 23-27 lbs 1.00 higher, other weights not tested; sdls bellies 14-16 lbs steady to 5.00 lower; lean trimmings 2.00 higher on a light test. Trading slow to moderate, with light to moderate demand and offerings.
                                                                                                                                                                                        TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS
                                                                                                                                                                                        BC
Loads PORK CUTS :
Loads TRIM/PROCESS PORK :
                                                                                                                                                                                       SK
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
                                                                                                                                                                                        ТR
                                                              Today's Primal Cutout Values
Butt Pic Rib H
Date
                 Loads
                                  Carcass Loin
                                                                                                                                         Belly
                                                                                                                                                                                        Sr
                                                          95.69
-1.17
                                                                           91.03
-0.72
    04/19
                   110.00
                                         77.46
                                                                                                                               60.42
6.09
                                                                                                                                                87.41
-1.39
Change
                                           0.93
                                                          96.87
95.40
96.53
93.46
                                                                          91.74
91.73
91.69
91.96
                        119.3
123.5
38.0
75.5
04/13 /5.5 //...

Current Five Day Simple Average - 77.12 95.59
                                                                                            52.79
                                                                                                                              54.92
                                                                                                          136.18
                                                                                                                                                96.46
                                                                           91.63
                                                                                            52.26
                                                                                                          137.99
                                                                                                                              55.59
                                                                                                                                                92.53
NOTE: Value may change without adequate test. A detailed description of the cutout is available upon request.
FRESH PORK CUTS
US
Ca
1/4" Trim 21#DN-LGT
1/8" Trm/less 21#DN-LGT
                                                                                                                                                                                       PC
                                                            5.0 130.00 -
                                                                                                                                             131.20
1/8" Trm/less 21#DN-I
1/4" Bladeless
1/4" Trim 21#/UP-MED
                                                                                                           132.00
                                                                                                                                                                                       NE
1/4" Trim 21#/UP-MED

Combos 26/Up#(SOW)

LOINS,ONIRCUT,10-11 RIB,1/4"TRM

Tender-in FLO 8-13# 2.5

Tender-out FLO 8-13# 2.5

ENLS Strap-on 5-11# 13.5

WHLE ENLS LOINS 9-13#

BNLS SIRLOIN .75-1.5# 2.0

BONE-IN SIR 2.5-3.5# 2.75

BLADE ENDS 2-4# 1.5

TENDERLOIN 1.25/DN# 1.0

LOIN BACKRIB (BOXED)
                                                                                                                                                                                        Br
                                                              2.5 158.00
                                                                                                           161.00
                                                                                                                                             159.40
                                                                                                                                                                                        ΤZ
                                                                       147.00
                                                                                                           157.00
                                                                                                                                              151.40
                                                            2.0
2.75
1.5
1.0
                                                                                                           128.00
88.00
88.00
                                                                        122.00
85.00
                                                                                                                                             289.00
289.00
                                                                                                                                                                                       HE
                                                            3.75 294.00
                                                                                                           304.00
                                                                                                                                              301.00
    Primal Cutout Value =
                                                                                                                                                51 65
                                                                                                                                         -Wahtd Avg
                                                                                                                                                                                        LI
SZ
SN
                                                             -Lds-
Smkr Trm, RS, combo
Smkr Trm, SS, combo
Smkr Trm, SS, boxed
PICNIC CUSHION MEAT
                                                                                                                                                                                        ST
                                                              6.5 107.00 -
                                                                                                           110.00
                                                                                                                                              108.69
    Boxed 92% Fresh
Boxed 92% Frozen
                                                                                                                                                                                        TC
BOSTON BUTT -----
    Primal Cutout Value =
                                                                                                                                                91.03
                                                             -Lds------Price Range----
                                                                                                                                         -Wahtd Avo
                                                                                                                                                                                       UI
1/4" TRM 5-10#
1/8" TRM 5-10#
1/4" Trim Stk Rdy
1/8" Trim Stk Rdy
BNLS, Butt
                                                            15.0 102.00
                                                                                                                                              105.07
                                                            11.0 122.00 -
1.0
                                                                                                                                                                                        BU
HA
PI
Combo's 11/UP#(SOW)
SPARERIB -----
Primal Cutout Value =
                                                                                                                                              137.80
                                                                                                                                                                                        JC
                                                                                      --Price Range----
) - 161.00
                                                                                                                                         -Wghtd Avg-
151.35
 3BAG/3 PCVAC4.25#/DN-LGT
                                                              8.5 144.00
                                                                                                                                                                                        Qτ
COMBOS
                         4.25#/DN-LGT
COMBOS 4.25#/DN-LGT
2 BAG/3 PCVAC4.25#/UP-ME 9.5 142.0
COMBOS 4.25#/UP-MED
FRESH PORK CUIS-ADDED INGREDIENTS ----
                                                             9.5 142.00 -
                                                                                                           148.00
                                                                                                                                             145.63
                                                                          -----Price Range------Wghtd Avg---
BONE-IN LOINS 1/8" TRIM
BONE-IN LOINS CC TENDER IN
ENLS LOINS STRAP-ON
ENLS LOINS STRAP-OFF
ENLS SIRLOIN .75-1.5#
BONE-IN SIR 2.5-3.5#
TENDERIOIN 1.25/IN#
                                                                                                                                                                                       US
                                                                                                                                                                                        IN
LOIN BACKRIB FRESH 2.00/UP#
                                                                                                                                                                                        ED
LOIN BACKRIB FRESH 2.00/C
SMKR TRM SS PICNIC BOXED
1/4" TRIM SUIT
1/4" TRIM SIK RDY BUIT
1/8" TRIM SIK RDY BUIT
SPARERIB 4.25#/DN-LGT
SPARERIB 4.25#/UP-MED
SKINNED HAM
                                                                                                                                                                                        IN
SKINNED HAM
    KINNED HAM -----
Primal Cutout Value =
                                                                                                                                                60.42
                                                            -- Lds------Price Range-----
                                                                                                                                       --Wghtd Avg-
BONE-IN TRIMMED

17-20# TRIM SPBC 1

20-23# TRIM SPBC 1

23-27# TRIM SPBC 1

BONE-IN 27#/UP Trim SpBC 1

NORTH AMERICAN EXPORTS

HAMS, BONE-IN 23-27# TS 1

BNLS 3 MUSCLE HAMS 94-96

BNLS 4 MUSCLE HAMS 94-96

ENLS 5 MUSCLE HAMS 94-96

ENLS 5 MUSCLE HAMS 94-96
BONE-IN TRIMMED
                                                                                                                                                                                        ED
                                                                                                             63.00
                                                                                                                                               63.00
                                                                                                                                                                                        ED
                                                                                                           110.00
                                                                                                                                              110.00
 INSIDE
OUTSIDE
KNUCKLE
LITE BUTT
INNER SHANK
HAM TRIMMINGS (CHEM LEAN)
   AM TRIMMINGS (CHEM LEAN
Combo 72% Fresh
Boxed 72% Frozen
Combo 90% Fresh
Boxed 90% Frozen
Outer Shank Frozen
ELLY, SEEDLESS
-----
Primal Cutout Value =
SKIN-ON, TRIMMED 10-12#
SKIN-ON, TRIMMED 12-14#
SKIN-ON, TRIMMED 14-16#
SKIN-ON, TRIMMED 16-18#
SKIN-ON, TRIMMED 18-09
SKIN-ON, TRIMMED 20-25#
SKIN-ON, TRIMMED 20-25#
SKINLESS, 9-13#
                                                             -Lds--
                                                                                     --Price Range-
                                                                                                                                         -Wghtd Avg-
                                                              2.0
5.0
2.0
                                                                                                              90.00
                                                                                                                                                90.00
                                                                           85.00
                                                                                                              90.00
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90.00

ombo 42% Fresh oxed 42% Frozen ombo 72% Fresh		4	5.00	45.0	vg
	2.0		2.00		
oxed 72% Frozen	2.0	3	2.00	32.0	O
ONELESS PICNIC MEAT Combo Fresh Boxed Frozen					
KINNED JOWLS					
Combo Fresh Boxed Frozen					
RIM, VISUAL TRACE OF LEAN Combo 12-16% Fresh					
Boxed 12-16% Frozen					
pecifications for all r					
STANDARD ADJUSTMENT oins (13-23#'s):	S FOR CONVE	RTING TO	O VACUUM	BASIS	
Vacpak : report basis	Vacpak	: repor	t basis		
Vacpak : report basis Gas Pak : minus \$2.00 Paper : minus \$5.00 Combo : minus \$6.00	Gas Pak Paper	: no pr	\$3.00	erential	_
Combo : minus \$6.00 pareribs: A	Combo djustments	: minus	\$4.00 m -		
Vacpak : report basis Polywrap: minus \$7.00	Bone-in Ce	nter Cu	t Loins:		
enderloins:	False Le	an On	: minus :	•	
Vacpak : report basis Polywrap: minus \$10.00					
SDA BY-PRODUCT PRICE RE	1/8" Tri			DACTC	
arlot Basis - Dollars/h	undredweigh	ıt - as	of 3:00 1	PM.	
ORK VARIETY MEATS - FRO Items	ZEN Lds	Pric	e Range 39.00	wt	g Avg
ECK Bones domestic export			39.00) 3	39.00 A
risket Bones Full, 30: risket Bones Full, exp 30:	#		99.00) 9	99.00 B
AILS,	ad		68.00) 6	58.00 A
HITTERLINGS, 10 lb. pa: ARS, Pet Treat, 3-4/	il lb				
ARS, edible, expor	rt on			unq	
front, toes on, exportant hind, domest	rt				
hind, expo: EARTS, slashed, domest:	rt			unq	
single slashed, expo multi slashed, expo	rt		50.00	unq) 5	50.00
whole, expo: OCKS, picn:			35.00) 3	35.00 A
OCKS, pich: IDNEYS, small box, expo: IVERS, large box, domest:	rt ic				
ALIVARY GLANDS, NOUTS,	an		46.00) 4	16.00 D
partial lean w/ma: TOMACHS, scalded, small b	SK OX		117.00		17.00 C
scalded, small box, expo: ONGUES,			122.00) 12	22.00 D
green, bnls, small bogreen, bnls, tip-on e	хp				
scalded & scrape			98.00 58.00) 5	98.00 58.00 B
PORK SKINS FRESH UARTERLY CONTRACTS:	IN COMBO - 1	DOMESTIC	Y POINT -	EXPORT	
ELLY SKINS, SELECTED ATBACK SKINS, SELECTED		28.50-4	5.00	36.00-4	11.00
UTT PLATE SKINS, SELECTED AM SKINS, HOUSE RUN	thk	22.00-32	2.00	31.00-4	11.00
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN		18.50-2	7.00		
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN		18.50-27 PPLY POIN FRESH	7.00 7.00 VT		
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN PORK PET FOX UARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, "		18.50-23 PPLY POIN FRESH 7.00-17. 10.50-13	7.00 7.00 VT .00 7.25		
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN		18.50-21 PPLY POIN FRESH 7.00-17.	7.00 7.00 VT .00 7.25 75		
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN	ODS - FOB SU	18.50-27 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	7.00 7.00 NT .00 7.25 75		
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN	ODS - FOB SU	18.50-2° PPLY POIN FRESH 7.00-17 10.50-1° 2.00-9.° 5.00-12	7.00 7.00 .00 7.25 .00	BOXED F	ROZEN
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN	ORT - FOB CE as of 3:00 P	18.50-21 18.50-21 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12 WIRAL U.S	7.00 .00 7.25 .00 Price R	BOXED F	WED AVG
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN INTERPORT OF THE FOR UARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LIVERS, MELTS, SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck	ORT - FOB CE as of 3:00 P	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	7.00 .00 7.25 .00 Price R	ange	ROZEN
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, KIDNEYS, inedible LIVERS, WELTS, SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALM/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Tellow grease (truck DBLE LARD, FOB PLANT (truck DBLE LARD, FOB PLANT (truck Loose lard, PS and/or C	ORT - FOB CE as of 3:00 P	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 5.00 Price R	ange 46.00 39.50	Wtd Avg 45.64 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15	ORT - FOB CE as of 3:00 PM AL)) k) P GO	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARLERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck Loose lard, PS and/or C NEDBL LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Choice white greas	ORT - FOB CE as of 3:00 Pl AL)) k) P GO %	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck DELE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Render TALLOW/GRSE, CAF GU Packer bleachable tallo	ORT - FOB CE as of 3:00 PI AL)) k) P GO % % e e LF	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ENDERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grase (truck Yellow grease (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas	ORT - FOB CE as of 3:00 PM AL)) k) P GO % % e e LF w w e	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck LOOSE lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas Yellow Greas DBLE TALW & LARD-CAF CHICA	ORT - FOB CE as of 3:00 P AL))) k) P GO % % e e LLF w w e e GO	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CONTROLTS: KIDNEYS, inedible LIVERS, " LUNGS, MELITS, " SDA TALLOW AND FROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grese (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck Choice white grese (truck Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e GO GO W P	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELTON IN THE PROPERTY OF T	ODS - FOB SU	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN INTERIOR OF THE TOWN OWL AND PROTEIN REP (LIVERS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck DELE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable <.15 Renderer bleachable <.15 Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Choice white greas Yellow Greas DELE TALW & LARD-CAF CHICA Edible tallo Loose lard, PS and/or C DELE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LF w e e GGO w P LF w	18.50-22 PPLY POIN FRESH 7.00-17 10.50-17 2.00-9.7 5.00-12	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50	Wtd Avg 45.64 A 39.42 E 47.00 E
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELIVERS, LIVERS, LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grease (truck Yellow grease (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Choice white greas DBLE TALLOW & LARD-CAF CHICA Edible tallo Loose lard, PS and/or C DBLE TALLOW, Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t	ORT - FOB CE as of 3:00 Pl AL)) k) p GO % % e LF w e e GO w P LIF w on ic	18.50-2 PPLY POIN FRESH 7.00-17. 10.50-1' 2.00-9.' 5.00-12. WITAL U.S. M. 1ds		ange 46.00 39.50 47.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELIVERS, LIVERS, LIVERS, LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENIR Choice white grease (truck Yellow grease (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas DBLE TALLOW ARROW Edible tallo LOOSE LARD, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest Ruminant Panhandle, Domest Ruminant Panhandle, Domest PORK Meat/Brmeal, 50% pro/t	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e e LF w e e GO w P LF w on ic ic on	18.50-2 PPLY POIN FRESH 7.00-17. 10.50-1' 2.00-9.' 5.00-12. WITAL U.S. M. 1ds	.00 7.25 7.25 7.25 7.25 7.25 7.25 7.20 8.	ange 46.00 39.50 47.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CONTROLTS: KIDNEYS, inedible LIVERS, " SDA TALLOW AND FROTEIN REP (Unless otherwise stated) MELTS, " SDA TALLOW AND FROTEIN REP (Unless otherwise stated) NEDBL, TALW/GRSE FOB CENTR Choice white grase (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck Yellow Grease) DELE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Choice white greas Yellow Greas DELE TALLOW/GRSE, CAF GU Packer bleachable tallo Choice white greas Yellow Greas DELE TALLOW, Caf GU Edible tallo Loose lard, PS and/or C DELE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest Ruminant Panhandle, Domest Ruminant Panhandle, Domest PORK Meat/Brmeal, 50% pro/t DRT (lo)/unit pro, prh	ODS - FOB SU	18.50-2 PPLY POIN FRESH 7.00-17. 10.50-1' 2.00-9.' 5.00-12. WITAL U.S. M. 1ds		ange 46.00 39.50 47.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN INTERPORT OF THE PORK PET FOR URATERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, " MELITS, " SDA TALLOW AND FROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grese (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck Packer bleachable < 1.5 Renderer bleachable < 1.5 Renderer bleachable < 1.5 Renderer bleachable < 1.5 Renderer bleachable tallo Choice white greas Yellow Greas DELE TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DELE TALLOW, CAF GU Edible tallo Loose lard, PS and/or C DELE TALLOW, CAF GU ROTEIN FEED SUPPLEMENTS ROTEIN FEED SUPPLEMENTS REAT & BONEMEAL, 50% pro/t RUMINANT CENTRAL, DOMEST RUMINANT CENTRAL, DOMEST RUMINANT CENTRAL, DOMEST ROWK Meat/Brmeal, 50% pro/t DRT (10)/unit p	ORT - FOB CE as of 3:00 PM AL)) k) P GGO % % % e LIF W w e e GGO W P LIF LIF I W on ic ic ic on ro onlic iro on	18.50-2 PPLY POIN FRESH 7.00-17. 10.50-1' 2.00-9.' 5.00-12. WITAL U.S. M. 1ds		ange 46.00 39.50 47.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHORN OF PORTER KIDNEYS, inedible LIVERS, LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white greas (truck Yellow grease (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Choice white greas NEDBL TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DBLE TALLOW, CAF GU Edible tallo Loose lard, PS and/or C DBLE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest PORK Meat/Bruneal,50% pro/t DRT (lo)/unit pro, pnh DRT (lo)/unit pro, pnh DRT (hi)/unit pro Panhand	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e e GO W P LIF ic ic ic ic on ic ic ic ic on on al le le le	18.50-2 18.50-2 PPLY POIN FRESH 7.00-17. 10.50-17. 2.00-9. 5.00-12. WIRAL U.S. 4. 3. 4. 3. 4. 3. 4. 3. 4. 4. 3. 4. 3. 4. 4. 3. 4. 4. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6	.00 7.25 75 .00 Price R .5.25 - .9.00 -	ange 46.00 39.50 47.00 40.00 60.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN CHARLEYS, inedible LIVERS, " LUNGS, MELITS, " SDA TALLOW AND FROTEIN REP (unless otherwise stated) NEDBL, TALW/GRSE FOB CENTR Choice white grse (truck Yellow grease (truck Yellow grease (truck Yellow grease (truck Packer bleach Pand/or C NEDBL, TALW/GRSE FOB CENTR Choice white grse Choice white grse Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DELE TALLOW/GRSE, CAF GU Packer bleachable tallo Renderer bleachable, oreas Yellow Greas Yellow Yell	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e e GO W P LIF ic ic ic ic on ic ic ic ic on on al le le le	18.50-2 18.50-2 PPLY POIN FRESH 7.00-17. 10.50-17. 2.00-9. 5.00-12. WIRAL U.S. 4. 3. 4. 3. 4. 3. 4. 3. 4. 4. 3. 4. 3. 4. 4. 3. 4. 4. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6	7.00 7.00 7.25 75 .00 Price R 15.25 – 19.00 –	ange 46.00 39.50 47.00 40.00 60.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELITS, " LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grese (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DBLE TALLOW/GRSE, CAF GU Packer bleachable tallo ROBLE TALLOW, CAF GU Edible tallo Loose lard, PS and/or C DBLE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest Ruminant Panhandle, Domest Ruminant Panhandle, Domest Ruminant (10)/unit pro, pnh DRT (10)/unit pro, pnh	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e e GO W P LIF ic ic ic ic on ic ic ic ic on on al le le le	18.50-2 18.50-2 PPLY POIN FRESH 7.00-17. 10.50-17. 2.00-9. 5.00-12. WIRAL U.S. 4. 3. 4. 3. 4. 3. 4. 3. 4. 4. 3. 4. 3. 4. 4. 3. 4. 4. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6	.00 7.25 75 .00 Price R .5.25 - .9.00 -	ange 46.00 39.50 47.00 40.00 60.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELITS, " LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grese (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DBLE TALLOW/GRSE, CAF GU Packer bleachable tallo ROBLE TALLOW, CAF GU Edible tallo Loose lard, PS and/or C DBLE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest Ruminant Panhandle, Domest Ruminant Panhandle, Domest Ruminant (10)/unit pro, pnh DRT (10)/unit pro, pnh	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e e GO W P LIF ic ic ic ic on ic ic ic ic on on al le le le	18.50-2 18.50-2 PPLY POIN FRESH 7.00-17. 10.50-17. 2.00-9. 5.00-12. WIRAL U.S. 4. 3. 4. 3. 4. 3. 4. 3. 4. 4. 3. 4. 3. 4. 4. 3. 4. 4. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6	.00 7.25 75 .00 Price R .5.25 - .9.00 -	ange 46.00 39.50 47.00 40.00 60.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A
AM SKINS, HOUSE RUN ICNIC SKINS, HOUSE RUN OWL SKINS, HOUSE RUN ELITS, " LUNGS, MELITS, " SDA TALLOW AND PROTEIN REP (unless otherwise stated) ALLOW, GREASE, AND LARD NEDBL, TALW/GRSE FOB CENTR Choice white grese (truck Yellow grease (truck DBLE LARD, FOB PLANT (truc Loose lard, PS and/or C NEDBL, TALW/GRSE CAF CHICA Packer bleachable < .15 Renderer bleachable < .15 Renderer bleachable < .15 Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Renderer bleachable tallo Choice white greas Yellow Greas DBLE TALLOW/GRSE, CAF GU Packer bleachable tallo ROBLE TALLOW, CAF GU Edible tallo Loose lard, PS and/or C DBLE TALLOW, CAF GU Edible tallo ROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/t Ruminant Central, Domest Ruminant Panhandle, Domest Ruminant Panhandle, Domest Ruminant (10)/unit pro, pnh DRT (10)/unit pro, pnh	ORT - FOB CE as of 3:00 P AL)) k) P GO % % e LIF w w e e e GO W P LIF ic ic ic ic on ic ic ic ic on on al le le le	18.50-2 18.50-2 PPLY POIN FRESH 7.00-17. 10.50-17. 2.00-9. 5.00-12. WIRAL U.S. 4. 3. 4. 3. 4. 3. 4. 3. 4. 4. 3. 4. 3. 4. 4. 3. 4. 4. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6	.00 7.25 75 .00 Price R .5.25 - .9.00 -	ange 46.00 39.50 47.00 40.00 60.00 40.00	Wtd Avg 45.64 A 39.42 E 47.00 E 47.00 A

USDA CARLOT VEAL CARCASS REPORT - Thu, April 19, 2012 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally Steady to 2.00 higher. Demand was moderate with light to moderate offerings. Harvest numbers were 5% higher compared to last week. Dressed weights were up 1.9 pounds in the Northeast, up 6.0 pounds in the North Central, with the composite up 5.2 pounds compared to last week

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

NON-PACKER OWNED	Head	Range	9	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	2238	355.00-	370.00	362.86
PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	2248	353.00-	382.00	367.71
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	4486	353.00-	382.00	365.29

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 335.00 to 360.00, for the beginning of September.

Special Fed Veal Slaugh	ter for:		Year Ago	YTD	YTD
Week ending:	04/14/12	04/07/12	04/16/11	2012	2011
Northeast	3,402	2,990	3,708	47,241	54,175
North Central	3,131	3,228	3,752	52,045	59,321
Total NE & NC	6,533	6,218	7,460	99,286	113,496

Special Fed Veal Dres	sed Weights	7	Year Ago	
Week ending:	04/14/12	04/07/12	04/16/11	
Northeast	269.0	270.8	270.7	
North Central	278.9	272.9	268.0	
Total NE & NC	273.8	271.9	269.3	

- * 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. Carcasses and square cut shoulders were 2.00 higher while single legs were 7.00 higher. Demand and trade was light to moderate on moderate offerings.

Item:	Wt. Ra	nge	Rang	e
Carcass, hide off	200-275		409.00-	525.00
Foresaddles	86-147		325.00-	395.00
Forequarters	43-74	1he	350.00-	410.00
Necks, bone-in	24-28	lbs	260.00-	
Breast	10-18	lbs	99.00-	175.00
Foreshank	3-5	lbs	415 00-	795 00
Osso Buco, foreshank	2-8	lbs	740.00-	965.00
Shoulder, full	49-85	lbs	325.00-	330.00
Chuck, square cut	39-68		265.00-	309.00
Chuck rolls, skinned	5-10		455.00-	545.00
Chuck, Shoulder Clod	4-9		495.00-	
Hotel Racks, 8 rib	15-26		675.00-	
Hotel Racks, 7 rib	14-25			825.00
Hotel Racks, Chop Ready, 7 rib		-20	1180.00-	
Hotel Racks, Chop Ready, 6 rib			1240.00-	1525.00
Rack, Ribeye	3-9		1900.00-	
Hindsaddles	89-153		480.00-	
Hindquarters	45-76		419.00-	
Loins, regular	18-36		375.00-	
Loins, 4x4, trimmed	18-30	lbs	520.00-	625.00
Strip Loins, bnls, 0x0	1-up		1170.00-	1900.00
Loin, Short Tenderloin	0.5-up		1059.00-	1425.00
Legs, double Legs, single	68-117 34-59	lbs	515.00- 489.00-	595.00 650.00
Legs, single Legs, slices, retail	34-39	IDS	675.00-	975.00
Legs, TBS 4-piece	27-47	lbs	950.00-	
Legs, TBS 3-piece	24-39	lbs	859.00-	
Legs, BHS heel-out	27-42	lbs	650.00-	
Legs, Sknd, butt tenderloin	0.5-up		1115.00-	
Top Rnd, Sknd, cap-off	10-15	lbs	1310.00-	
Hindshank	5-8	lbs		859.00
Osso Buco, Hindshank	2-8	lbs		
Stew Meat, regular				450.00
Bnls Veal Trimmings 75-80% Lean				199.00
Bnls Veal Trimmings 80-90% Lean			195.00-	240.00
Hvy Nature Green Hides(per piece)		53.00-	67.00
- *				

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, April 13 , 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 375 388 723 1,366 1,902 2,009	Неа	d 6,763 Wt Avg 556.06 399.09 362.45 342.72 330.14 301.82
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head 0	Неа	d 749 Wt Avg

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 523
Weight	Head	Wt Avg
45-DN	120	374.75
45-55#	95	329.78
55-65#	99	326.29
65-75#	93	324.42
75-85#	59	260.36
85-UP	57	260.26

NATIONAL DAILY LAMB CARCASS REPORT

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

DAILY CHOICE	AND PRIME, YG 1-4	Head 271
Weight	Head	Wt Avg
45-DN	30	461.67
45-55#	47	409.89
55-65#	54	372.04
65-75#	34	332.24
75-85#	84	318.00
85-UP	22	297.05

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	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	710.20	2.34	10.77%	7.43
209 BREAST **	137.25	-2.23	8.85%	6.11
207 SHOULDERS, SO-CUT	277.17	6.32	23.53%	16.24
210 FORESHANK	465.38	-4.03	3.82%	2.64
NECK **	122.01	-1.69	2.22%	1.53
HINDSADDLE				
232 LOINS, TRIMMED 4X4	516.72	1.67	10.97%	7.57
232E FLANK UNTRIMMED **	96.60	-0.83	3.39%	2.34
233A LEG, TROTTER OFF	416.75	-2.56		22.00
GROSS CARCASS VALUE:	367.23	0.69	95.45%	65.86
FORESADDLE VALUE	354.43	2.74	49.20%	33.95
HINDSADDLE VALUE	417.00	-1.43	46.24%	31.91

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 335.73 0.69

- * Shrink and trim of 3.14 lbs. not reflected in cutout value * Based on Actual Federally Inspected Slaughter Carcass Weight of 69 lbs. for W/E 04/07/2012, 3.0 lbs lighter 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
Frozen Cuts
------*
*Items with no e

936,022 pounds 91,845 pounds

# Of Trades # Of Trades Pound Pound Prior Days 200A Carcass, 3-way, 55/ch 0 0 0 200A Carcass, 3-way, 55/ch 0 0 200E Foresaddle 3 281 \$343.18 0.00 201 Rack, 8-Rib, light 5 915 \$729.52 0.00 204 Rack, 8-Rib, medium 64 16,132 \$710.20 2.35 204 Rack, 8-Rib, medium 64 16,132 \$710.20 2.35 204 Rack, 8-Rib, heavy 4 1,687 \$665.60 0.68 204 Rack, 8-Rib, heavy 4 1,687 \$665.60 0.68 204 Rack, 8-Rib, heavy 4 1,687 \$665.60 0.68 204 Rack, coast-ready 17 5,985 \$1,042.74 11.75 204C Rack, roast-ready 17 5,985 \$1,042.74 11.75 204D Rack, roast-ready 17 5,985 \$1,042.74 11.75 204C Rack, roast-ready 17 5,985 \$1,042.74 11.75 204D Rack, roast-ready 17 5,985 \$1,042.74 11.75 204C Rack, roast-ready 17 5,985 \$1,042.74 11.75 204D Rack, roast-ready 17 5,985 \$1,042.77 11.34 204D Rack, roast-ready 17 5,985 \$1,042.77 11.34 205 Shoulders \$91000000000000000000000000000000000000	*Items with no entries indicate non-reportable trades.* FRESH CHOICE & PRIME CUIS									
200A Carcass, 3-way, 55/6h 0 200A Carcass, 3-way, 55/6b 3 3,442 \$379.53 0.25 200A Carcass, 3-way, 65/up 0 0 202 Poresadelle 3 281 \$343.18 0.00 202 Pack, 8-Rib, light 5 915 \$729.52 0.00 204 Rack, 8-Rib, medium 64 16,132 \$710.20 2.35 204 Rack, 8-Rib, beavy 4 1,687 \$665.60 0.68 204B Rack, chined 43 13,893 \$862.76 (4.49) 204B Rack, chined 43 13,893 \$862.76 (4.49) 204B Rack, chined 48 13,687 \$1,042.74 11.75 204C Rack, roast-ready, frenched 128 19,410 \$1,145.10 3.53 204C Sack, roast-ready, special 6 724 \$1,726.37 1.93 205 Shoulders 91 106,569 \$236.34 0.96 <t< th=""><th>IMPS</th><th>Sub-Primal</th><th></th><th></th><th></th><th></th></t<>	IMPS	Sub-Primal								
Bracelet 204 Rack, 8-Rib, Inght 5 915 \$729.52 0.00 204 Rack, 8-Rib, medium 64 16,132 \$710.20 2.35 2.35 204 Rack, 8-Rib, heavy 4 1,687 \$665.60 0.68 204A Rack, chined 43 13,893 \$862.76 (4.49) 204B Rack, roast-ready 17 5,985 \$1,042.74 11.75 204C Rack, roast-ready, frenched 128 19,410 \$1,414.50 3.53 204D Rack, roast-ready, special 6 724 \$1,726.37 1.93 206 Shoulders, square-cut 136 72,168 \$277.17 6.31 208 Shoulders, square-cut 129 59,742 \$142.44 (1.16) Rreast, bulk 20 24,667 \$129.08 (1.02) 209A Ribs, Breast bones off 32 1,972 \$503.83 33.42 210 Foreshank 167 22,557 \$465.38 (4.03) 211 Loins Loi	200A	Carcass, 3-way, 55/dn	0							
Bracelet 204 Rack, 8-Rib, Inght 5 915 \$729.52 0.00 204 Rack, 8-Rib, medium 64 16,132 \$710.20 2.35 2.35 204 Rack, 8-Rib, heavy 4 1,687 \$665.60 0.68 204A Rack, chined 43 13,893 \$862.76 (4.49) 204B Rack, roast-ready 17 5,985 \$1,042.74 11.75 204C Rack, roast-ready, frenched 128 19,410 \$1,414.50 3.53 204D Rack, roast-ready, special 6 724 \$1,726.37 1.93 206 Shoulders, square-cut 136 72,168 \$277.17 6.31 208 Shoulders, square-cut 129 59,742 \$142.44 (1.16) Rreast, bulk 20 24,667 \$129.08 (1.02) 209A Ribs, Breast bones off 32 1,972 \$503.83 33.42 210 Foreshank 167 22,557 \$465.38 (4.03) 211 Loins Loi	200A	Carcass, 3-way, 55/65	3	3,442	\$379.53	0.25				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	200A 202	Carcass, 3-way, 65/up Foresaddle	3	281	\$343.18	0.00				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	203	Pack 8-Pib light	5	915	\$729 52	0.00				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	204	Rack, 8-Rib, medium	64	16,132	\$710.20	2.35				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	204	Rack, 8-Rib, heavy	4	1,687	\$665.60	0.68				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	204A	Rack, chined	43	13,893	\$862.76	(4.49)				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	204B	Rack, roast-ready	17	5,985	\$1,042.74	11.75				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	204C	Rack, roast-ready, frenched	128	19,410	\$1,414.50	3.53				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	2040	Shoulders	91	106 569	\$1,720.37	1.93				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	207	Shoulders, square-cut.	136	72.168	\$277.17	6.31				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	208	Shoulders, square-cut, bnls	54	26,072	\$317.57	12.34				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	209	Breast	129	59,742	\$142.44	(1.16)				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20		Breast, bulk	20	24,667	\$129.08	(1.02)				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	209A	Ribs, Breast bones off	32	1,972	\$503.83	33.42				
230 Hindsaddle 231 Loins 32 4,467 \$423.06 4.76 232 Loins trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 103 26,280 \$707.19 3.35 232 Loins trimmed 1x1 22 0 232A Loins short-cut 2x2 0 232A Loins short-cut 1x1 22 5,532 \$697.83 (0.90) 232A Loins short-cut 0x0 8 682 \$780.17 (4.80) 232E Flank untrimmed 12 350 \$1,564.95 (9.82) 232E Flank untrimmed 14 58,928 \$95.72 0.02 233 Legs 41 16,154 \$432.99 8.24 233A Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg trotter-off partial bnl 43 9,041 \$584.49 8.63 233E Leg steamship 19 2,135 \$547.90 (4.20) 2344 Leg Boneless 77 14,387 \$472.69 1.22 234 Leg Boneless 76 108 22,207 \$610.74 (3.39) 234B Leg 2-way boneless 0 234E Leg inside boneless 0 234E Leg inside boneless 0 234E Leg sirloin tip bnls 0 234G Sirloin boneless 17 933 \$739.19 4.92 235 Back 236 Back trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin boneless 3 4,675 \$708.89 (9.68) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11) 1.20	210	Foreshank	167	22,557	\$465.38	(4.03)				
231 Loins 32 4,467 \$423.06 4.76	229	Hindsaddle, long-cut								
232 Loins, trimmed 4x4 91 18,007 \$516.72 1.67 232 Loins, trimmed 2x2 13 2,729 \$741.54 40.37 232 Loins, trimmed 1xl 103 26,280 \$707.19 3.35 232 Loins, trimmed 0x0 31 5,056 \$855.80 0.92 232A Loins, short-cut, 1xl 22 5,532 \$697.83 (0.90) 232A Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232E Loins, short-cut, 0x0 8 682 \$752.00 0.02 23			32	4 467	\$423.06	4 76				
232A Loins, short-cut, lxl 22 5,532 \$697.83 (0.90) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loin, boneless, tied 12 350 \$1,564.95 (9.82) 232E Flank, untrimed 14 58,928 \$95.72 (0.02) 233 Legs 41 16,154 \$432.99 (8.24) 233A Leg, trotter-off 171 40,258 \$416.75 (2.56) 233C Leg, trotter-off, partial bnl 43 9,041 \$584.49 (8.63) 233E Leg, steamship 19 2,135 \$547.90 (4.20) 233F Hindshank 77 14,387 \$472.69 (1.22) 234 Leg, Boneless, Tied 108 22,207 \$610.74 (3.39) 234B Leg, shank off, bnls 32 7,830 \$652.08 (4.66) 234B Leg, outside, boneless 0 234B Leg, inside, boneless 0 234F Leg, inside, boneless 0 234G Sirloin, boneless 17 933 \$739.19 (4.92) 235 Back 28 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 (0.78) 239 Special trimmings 11 270 \$521.30 (5.95) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882	232	Loins, trimmed 4x4	91	18,007	\$516.72	1.67				
232A Loins, short-cut, lxl 22 5,532 \$697.83 (0.90) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loin, boneless, tied 12 350 \$1,564.95 (9.82) 232E Flank, untrimed 14 58,928 \$95.72 (0.02) 233 Legs 41 16,154 \$432.99 (8.24) 233A Leg, trotter-off 171 40,258 \$416.75 (2.56) 233C Leg, trotter-off, partial bnl 43 9,041 \$584.49 (8.63) 233E Leg, steamship 19 2,135 \$547.90 (4.20) 233F Hindshank 77 14,387 \$472.69 (1.22) 234 Leg, Boneless, Tied 108 22,207 \$610.74 (3.39) 234B Leg, shank off, bnls 32 7,830 \$652.08 (4.66) 234B Leg, outside, boneless 0 234B Leg, inside, boneless 0 234F Leg, inside, boneless 0 234G Sirloin, boneless 17 933 \$739.19 (4.92) 235 Back 28 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 (0.78) 239 Special trimmings 11 270 \$521.30 (5.95) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882	232	Loins, trimmed 2x2	13	2,729	\$741.54	40.37				
232A Loins, short-cut, lxl 22 5,532 \$697.83 (0.90) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loin, boneless, tied 12 350 \$1,564.95 (9.82) 232E Flank, untrimed 14 58,928 \$95.72 (0.02) 233 Legs 41 16,154 \$432.99 (8.24) 233A Leg, trotter-off 171 40,258 \$416.75 (2.56) 233C Leg, trotter-off, partial bnl 43 9,041 \$584.49 (8.63) 233E Leg, steamship 19 2,135 \$547.90 (4.20) 233F Hindshank 77 14,387 \$472.69 (1.22) 234 Leg, Boneless, Tied 108 22,207 \$610.74 (3.39) 234B Leg, shank off, bnls 32 7,830 \$652.08 (4.66) 234B Leg, outside, boneless 0 234B Leg, inside, boneless 0 234F Leg, inside, boneless 0 234G Sirloin, boneless 17 933 \$739.19 (4.92) 235 Back 28 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 (0.78) 239 Special trimmings 11 270 \$521.30 (5.95) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882	232	Loins, trimmed 1x1	103	26,280	\$707.19	3.35				
232A Loins, short-cut, lxl 22 5,532 \$697.83 (0.90) 232C Loins, short-cut, 0x0 8 682 \$780.17 (4.80) 232C Loin, boneless, tied 12 350 \$1,564.95 (9.82) 232E Flank, untrimed 14 58,928 \$95.72 (0.02) 233 Legs 41 16,154 \$432.99 (8.24) 233A Leg, trotter-off 171 40,258 \$416.75 (2.56) 233C Leg, trotter-off, partial bnl 43 9,041 \$584.49 (8.63) 233E Leg, steamship 19 2,135 \$547.90 (4.20) 233F Hindshank 77 14,387 \$472.69 (1.22) 234 Leg, Boneless, Tied 108 22,207 \$610.74 (3.39) 234B Leg, shank off, bnls 32 7,830 \$652.08 (4.66) 234B Leg, outside, boneless 0 234B Leg, inside, boneless 0 234F Leg, inside, boneless 0 234G Sirloin, boneless 17 933 \$739.19 (4.92) 235 Back 28 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 (0.78) 239 Special trimmings 11 270 \$521.30 (5.95) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882 \$672.83 (0.00) 245 Sirloin 6 882	232	Loins, trimmed 0x0	31	5,056	\$855.80	0.92				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	232A	Loins, short-cut, 2x2	0	F F20	dC07 02	(0.00)				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	232A	Loine short-cut, IXI	22	682	\$097.03 \$780 17	(4.90)				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	232C	Ioin, boneless, tied	12	350	\$1,564,95	(9.82)				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	232E	Flank, untrimmed	14	58,928	\$95.72	0.02				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	233	Legs	41	16,154	\$432.99	8.24				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	233A	Leg, trotter-off	171	40,258	\$416.75	(2.56)				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	233C	Leg, trotter-off, partial bn	L 43	9,041	\$584.49	8.63				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	222E	Leg, Steamship	77	1/ 207	\$347.90 \$472.60	1 22				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	234	Leg. Boneless. Tied	108	22.207	\$610.74	(3.39)				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	234A	Leg, shank off, bnls	32	7,830	\$652.08	4.66				
234D Leg, outside, boneless 0 234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 246 Tenderloin 4 143 \$1,228.52 (7.06) 259 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	234B	Leg, 2-way boneless								
234E Leg, inside, boneless 70 11,684 \$815.15 2.00 234F Leg, sirloin tip, bnls 0 0 4.92 234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 0 0 0 245 Sirloin 6 882 \$672.83 0.00 245 Sirloin 4 143 \$1,228.52 (7.06) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)	2340									
234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 38 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 0 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)		Leg, outside, boneless	0	11 604	4015 15	0.00				
234G Sirloin, boneless 17 933 \$739.19 4.92 235 Back 38 1,026 \$779.85 (3.38) 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 0 0 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)		Leg, inside, boneless	/0	11,684	\$815.15	2.00				
235 Back 236 Back, trimmed 28 1,026 \$779.85 (3.38) 238 Trimmings 28 4,825 \$492.33 0.78 239 Special trimmings 11 270 \$521.30 5.95 244 Loin, boneless, 3-way 0 0 25 \$672.83 0.00 245 Sirloin 6 882 \$672.83 0.00 246 Tenderloin 4 143 \$1,228.52 (7.06) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)			17	933	\$739 19	4 92				
244 Form. Sureless, 3-way 0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2						1.72				
244 Form. Sureless, 3-way 0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			28	1,026	\$779.85	(3.38)				
244 Form. Sureless, 3-way 0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Trimmings	28	4,825	\$492.33	0.78				
244 Form. Sureless, 3-way 0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Special trimmings	11	270	\$521.30	5.95				
246 TenderIoin 4 143 \$1,228.52 (7.06) 295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)		Loin, poneless, 3-way	0	000	¢672 02	0.00				
295 Lamb for stewing 38 4,675 \$708.89 (9.68) 296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)		Tenderloin	0	142	\$1 228 52	(7 N6)				
296 Ground lamb 125 18,945 \$596.44 1.88 Necks 37 17,110 \$118.81 (0.11)		Lamb for stewing	38	4,675	\$708.89	(9.68)				
Necks 37 17,110 \$118.81 (0.11)		Ground lamb	125	18,945	\$596.44	1.88				
FROZEN CHOTCE & PRIME CUTS		Necks	37	17,110	\$118.81	(0.11)				
		N CHOICE & DRIME CUTS								

FROZE	IN CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
209	Breast	3	4,578	\$112.59	(2.69)
210	Foreshank	6	3,728	\$398.53	
230 233A	Hindsaddle Leg, trotter-off	3 5	258 8,355	\$452.67 \$319.79	0.00
233F	Hindshank	12	1,243	\$420.48	(17.85)
234	Leg, Boneless, Tied	8	2,192	\$723.26	5.24
234E	Leg, inside, boneless	10	676	\$843.26	16.05
238	Trimmings	5	1,940	\$324.77	(18.25)
295	Lamb for stewing	17	3,234	\$696.81	13.75
296	Ground lamb	31	6,261	\$560.97	(3.19)
	Necks	22	5,390	\$132.16	(1.93)

View complete report at http://www.ams.usda.gov/mnreports/lm_x1500.txt

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 19-Apr-2012 is estimated to be 30,901,000 UP 1.14 percent from a week ago and DN 4.7 percent from a year ago.

(Last week 31,258,000; last year 32,415,000)

http://www.ams.usda.gov/mnreports/NW_PY019.txt

U.S. FEDERALLY INSPECTED SLAUGHTER BY REGION Week Ending 04/07/2012

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	0.1
2	1.3	0.4	0.1	0.6	0.1	0.1	3.1
3	19.0	7.1	0.9	8.4	2.2	0.5	2.2
4	15.4	0.5	0.4	3.3	9.0	2.2	_
5	69.0	30.1	8.2	17.4	11.3	2.0	4.3
6	123.6	62.5	40.1	7.4	11.2	2.4	0.1
7	261.3	135.2	111.9	(D)	(D)	(D)	_
8	62.1	29.3	28.3	(D)	(D)	(D)	-
9	47.7	20.3	2.7	20.4	3.4	0.9	2.7
10	21.6	12.6	4.5	3.5	0.6	0.3	0.6
U.S. 2/	621.1	298.1	197.2	63.1	52.2	10.6	13.1

Standard federal		Hogs				Sheep		
regions 1/	Total	Barrows and gilts	Sows	Boars	Total	Mature sheep	Lambs and yearlings	
				1,000 head				
1	0.2	0.2	-	_	1.1	0.1	1.0	
2	2.3	2.3	-	-	5.6	0.4	5.1	
3	101.5	101.2	(D)	(D)	2.5	0.1	2.4	
4	281.1	267.0	(D)	(D)	1.0	0.2	0.8	
5	579.1	553.4	24.6	1.1	7.4	0.5	6.9	
6	120.9	118.3	2.6	-	0.4	0.2	0.2	
7	897.7	881.2	12.3	4.1	0.1	-	0.1	
8	86.1	86.1	-	-	19.0	1.0	18.0	
9	48.1	48.1	-	-	4.8	0.1	4.6	
10	7.0	7.0	-	-	0.5	-	0.5	
U.S. 2/	2,124.1	2,064.9	53.3	5.8	42.3	2.7	39.6	

Source: USDA Market News Service, St Joseph, MO

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

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.