

Thursday, April 19, 2012

VOLUME 27, NO. 78

	ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER 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 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:	187.08	184.71
Change from prior day:	1.32	0.87
Choice/Select spread:	2.37	
Total Load Count (Cuts, Trimmings, Grinds):	183	

COMPOSITE PRIMAL VALUES		
Primal Rib	271.22	263.61
Primal Chuck	153.24	153.25
Primal Round	160.16	159.84
Primal Loin	265.51	257.52
Primal Brisket	127.15	129.02
Primal Short Plate	129.15	132.29
Primal Flank	99.69	97.72

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS						
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	
Current 5 Day Simple Average:	181.14		180.11			

CURRENT VOLUME - (one load equals 40,000 pounds)			
Choice Cuts	81.29	loads	3,251,607 pounds
Select Cuts	46.45	loads	1,857,932 pounds
Trimmings	29.94	loads	1,197,475 pounds
Ground Beef	25.70	loads	1,028,110 pounds

Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, 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	570.00	615.00	589.79
113C 1	Chuck, semi-bnls, neck/off	10	119,176	171.00	199.00	187.09
114 1	Chuck, shoulder clod	17	33,989	172.79	197.00	192.36
114A 3	Chuck, shoulder clod, trmd	31	150,344	178.89	207.39	198.13
114D 3	Chuck, clod, top blade	7	3,695	243.43	256.00	250.79
114E 3	Chuck, clod, arm roast	6	24,825	205.00	241.50	218.15
114F 5	Chuck, clod tender (IM)	15	8,635	335.00	410.00	375.16
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	34	228,338	193.00	219.29	211.84
116B 1	Chuck, chuck tender (IM)	28	137,559	203.10	221.79	211.79
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	34	90,493	184.00	202.00	190.98
120A 3	Brisket, point/off, bnls	8	7,369	307.00	340.00	312.42
123A 3	Short Plate, short rib	25	61,451	270.00	378.00	303.57
130 4	Chuck, short rib	35	183,010	185.00	280.00	189.22
160 1	Round, bone-in	7	4,881	193.00	209.00	201.38
161 1	Round, boneless	6	8,444	207.00	213.39	210.07
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	40	165,941	207.00	230.00	222.93
168 1	Round, top inside round	32	214,538	193.40	206.79	201.47
168 3	Round, top inside round	25	103,567	210.00	225.00	213.03
169 5	Round, top inside, denuded	13	29,737	240.00	251.76	244.80
3	Round, top inside, side off					
170 1	Round, bottom gooseneck	7	5,212	189.00	210.00	197.77
171B 3	Round, outside round	39	275,148	181.00	211.60	194.70
171C 3	Round, eye of round (IM)	35	52,464	205.00	233.00	212.90
174 1	Loin, short loin, 2x3	0	0			
174 3	Loin, short loin, 0x1	21	92,083	528.00	595.00	553.78
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy					
1	Loin, strip loin bnls. 1x1	6	17,144	461.00	518.00	509.23
180 3	Loin, strip, bnls, 0x1	26	64,088	527.42	607.00	560.45
184 1	Loin, top butt, bnls, heavy	6	16,924	293.00	310.00	295.98
184 3	Loin, top butt, boneless	28	67,677	311.40	341.00	327.89
185A 4	Loin, bottom sirloin, flap	29	109,520	407.00	445.00	421.81
185B 1	Loin, ball-tip, bnls, heavy	20	32,462	222.00	256.00	245.49
185C 1	Loin, sirloin, tri-tip (IM)	27	79,173	309.20	342.00	312.85
185D 4	Loin, tri-tip, pld (IM)	11	5,168	423.50	443.63	433.91
189A 4	Loin, tndrloin, trmd, heavy	31	121,776	900.10	955.00	919.71
191A 4	Loin, butt tender, trimmed	5	7,902	874.26	911.62	890.56
193 4	Flank, flank steak (IM)	18	36,366	370.00	425.00	375.98

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	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	6	102,353	\$237.00	\$239.00
Frozen 92-94%				
Fresh 90%	24	591,869	\$221.00	\$226.00
Frozen 90%				
Fresh 85%	25	757,630	\$206.90	\$212.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	8	243,900	\$161.38	\$170.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	9	359,535	\$102.50	\$116.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

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

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX
National - all states

IMPORT BEEF TRADE (Australia and New Zealand) WED, 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.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

	East Coast	West Coast
BULL MEAT:		
95%	229.00- 234.00	226.00
COW MEAT:		
95%		
90%	213.00- 215.00	210.00
CFM Fores 85%	196.00- 197.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	195.00- 196.00	
Beef Trim 80%	178.00- 179.00	
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

	East Coast	West Coast
BULL MEAT:		
95%	228.00- 232.00	226.00
COW MEAT:		
95%		
90%	212.00- 215.00	210.00
CFM Fores 85%	196.00- 197.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	195.00- 196.00	
Beef Trim 80%	178.00- 179.00	
Beef Trim 75%		

URUGUAY - FOB AND TIS

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

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:	Lds	Price Range
UT,brk 2-4	450#/up	
UT,bng 1-3	400#/up	5.0
Cutter 1-2	350#/up	5.0
Bulls YG 1	500#/up	

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$176.71	\$173.56
Change =>	0.68	0.45
Current Index Reflects the Equivalent of 124,575 head of cattle.		
SUPPLY (Live)	51,569 Hd	
Equivalent:	\$178.34	\$174.41
DEMAND (Box)	73,006 Hd*	
Equivalent:	\$175.08	\$172.71
Live-Box Spread:	\$3.26	\$1.70
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight Price Head		Ch 600-900#
Live Steer:	1304 \$122.44	25,252: Current Lds:
Live Heifer:	1179 \$122.15	18,307: Previous Lds:
Drstd Steer:	871 \$196.99	4,665
Drstd Heifer:	851 \$197.94	3,345
Grading % Breakdown		
Ch 600-900# :	74.41%:	Drop Credit :
Ch 600-750# :	24.44%:	Steer Dressing % :
Ch 750-900# :	49.98%:	Heifer Dressing % :
Se 600-900# :	25.59%:	Processing Cost :
Se 600-750# :	6.02%:	Slaughter Cost :
Se 750-900# :	19.57%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 176.71		Carcass Weights
	400-500#	500-600#
Qlty/Yield (1)	-28.93	-13.04
		600-900#
		900-1000#
		1000#/up
Prime 1-3	16.43	\$164.21
Certified 1-3	4.01	\$151.79
Choice 1	3.38	\$151.16
Select 1	0.02	\$147.80
Stdndr 1-3	-19.01	\$128.77
Prime 4	3.73	\$151.51
Choice 4	-11.38	\$136.40

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

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

	Cutter 90% 350#/up
Current-Cutout Value:	\$174.37
Change from prior day:	\$0.47
Item	Price
90% lean	\$223.21
100% lean inside round	\$278.24
100% lean, flats and eyes	\$264.48
100% lean, S.P.B.	\$253.83
Chuck Tender	\$230.28
Knuckle	\$235.45
Tenderloin	\$449.14
Tenderloin	\$486.73
Ribeye Roll	\$241.00
Ribeye Roll	\$250.54
Ribeye Roll	\$250.31
Flank Steak	\$269.75
Kidney, Edible	\$42.50
Fat, inedible	\$29.65
Bone	\$8.22

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	35.80	loads	--	1,431,884	pounds
Cutter/Canner Cuts	4.07	loads	--	162,997	pounds
Boner/Breaker/Cutter/Canner	28.60	loads	--	1,144,077	pounds
100% Lean Items	32.46	loads	--	1,298,370	pounds
Frozen Cuts	4.18	loads	--	167,181	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	13	33,988	\$264.25	(\$0.40)
112	Rib, ribeye roll, 8-10 lbs.	45	111,270	\$265.25	\$1.08
112	Rib, ribeye roll, 10-up lbs.	41	60,596	\$280.12	\$0.40
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	31	75,793	\$293.09	\$0.54
112A	Rib, ribeye roll-lip-on, 8-up lbs.	24	69,276	\$270.17	(\$0.05)
120	Chuck, brisket	20	176,378	\$217.42	\$0.38
168	Round, top inside, 10-dn lbs.	19	19,055	\$196.53	(\$0.53)
168	Round, top inside, 10-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.	31	110,368	\$202.37	(\$1.00)
169A	Round, top inside c-off, 10-14 lbs.	29	242,562	\$254.88	(\$1.38)
169A	Round, top inside c-off, 14-up lbs.	14	60,004	\$258.56	(\$0.34)
171B	Round, outside round	9	49,310	\$213.83	(\$0.47)
171C	Round, eye of round	40	41,084	\$246.60	\$7.53
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.	3	18,240	\$253.00	
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	14	22,536	\$233.23	\$11.75
182	Loin, sirloin butt				
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
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	49	118,644	\$250.17	\$1.60
112	Rib, ribeye roll, 8-up lbs.	13	40,753	\$249.59	\$0.40
100% LEAN					
	Inside round - Combo	21	253,469	\$276.73	\$2.42
	Inside round - Boxed	47	76,861	\$283.21	\$2.91
	Outside round	9	26,020	\$262.42	\$1.37
	Eye of round	28	48,125	\$271.31	\$0.80
	Flats and eyes - Combo	25	303,236	\$263.57	\$0.30
	Flats and eyes - Boxed				
	Striploin	53	196,309	\$301.08	\$0.50
	S.P.B. - Combo	40	394,350	\$253.83	(\$0.02)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	38	131,061	\$230.28	\$1.33
167A	Round, knuckle, peeled	88	412,816	\$235.45	\$0.59
190	Loin, tenderloin, 2-3 lbs.	16	27,181	\$451.45	\$4.69
190	Loin, tenderloin, 3-4 lbs.	47	59,021	\$480.69	\$0.33
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
	Flank, rough	60	91,046	\$232.58	(\$0.03)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	9,170	\$266.33	\$1.56
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	3	5,080	\$269.74	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	4	8,425	\$255.85	
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.	4	16,519	\$445.34	
190	Loin, tenderloin, 3-4 lbs.	4	42,321	\$495.15	(\$8.67)
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	8	22,255	\$254.56	\$5.11

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#		85.00	D
	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	60-62#	3.0	85.00	
	60-64#		83.00	D
	62-64#	82.50	85.00	D
	64#Min			
	70-78#			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	47-49#			
	48-52#			
	50-52#			
	52-55#			
BRANDED HFRS	47-49#			
	48-50#		71.50	E
	50-52#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	52-54#			
	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	96-106#			
	100-10#		74.00	D
BRND BULL SWCon	95-105#			
	100-10#			

HVY TEX STEER	60-62#		83.00	D
	60-64#		84.00	A
	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	D
	64-66#			

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

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

BEEF VARIETY MEATS - FROZEN -----

Items	Lds	Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	4.0	138.00	138.00
4 lds of cheek meat @ 138 for delivery the end of May	10.0	132.00	
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		95.00	95.00 A
HEARTS, regular, bone out	1.0	60.00	60.00
HEARTS, regular, bone-out exp		60.00	60.00 B
KIDNEYS, export			
LIPS, unscaled			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic			
export			
TONGUES, Individually Wrapped			
Swiss-Cut#1, Wht, 0-3% trm, Exp			
Swiss-Cut#1, Blk, 0-3% trm, Exp			
Swiss-Cut #2			
TRIPAS, domestic			
export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

----- BEEF PET FOODS - FOB SUPPLY POINT -----

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

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.47 per cwt live, up 0.10 when compared to Wednesday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)	Lbs	Price	Change Prv/By	Value
Steer hide, butt brand/Pc	5.11	85.00	1.50	6.42
Tallow, edible	1.20	47.25	-	0.57
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, unscaled	0.13	140.00	-	0.18
Livers, slcted, export	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	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	440.00	-7.50	0.81
Blood meal, 85% blk/ton	0.60	800.00	-	0.24
Totals:	18.92			13.47
Dressed equivalent basis (63% dress):				21.38
(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 cwt live, unchanged from Wednesday's value

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)	Lbs	Price	Change Prv/by	Value
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, reg, bone out	0.38	60.00	-	0.23
Lips, unscaled	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	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	440.00	-7.50	0.81
Blood meal, 85% blk/ton	0.60	800.00	-	0.24
Totals:	18.92			13.60
Dressed equivalent basis (62.9% dress):				21.62
(1) Typical slaughter cattle weighs 1,275 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 Prv/Wk	Value
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, unscaled	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):				26.51
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT

For Week Ended 4/13/2012			Dollars/hundredweight		
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		4.2	157.00	-	176.50 162.78
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.2	58.00	-	73.00 63.92
HEARTS, Regular, bone-out, exp		3.0			56.00 56.00
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.5	158.00	-	159.00 158.60
KIDNEY'S Export		3.0	40.00	-	45.50 42.50
LIPS, unscaled		3.3	108.00	-	115.00 109.85
LIVERS, Regular, bulk-pack		0.5			42.00 42.00
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box		1.0			44.00 44.00
LIVERS, Regular, 2/box, export		10.7	40.00	-	43.50 41.54
" 1 load traded at 50.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		3.4	220.00	-	262.00 231.82
SALIVARY GLANDS		0.2			33.00 33.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.6	209.00	-	220.00 216.43
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		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		0.7	206.00	-	220.00 211.69
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		1.1	27.00	-	30.00 27.27
TRIPAS					
TRIPE, bleached, scalded, edible		5.0	45.00	-	48.50 45.90
TRIPE, blchd, scld/w honeycomb		1.2			64.00 64.00
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		7.2	104.00	-	125.00 108.23
TRIPE, honeycomb bleached		0.5			74.00 74.00
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					

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

Purchases Equated to FOB Omaha Basis unless otherwise stated.
Compared to Wednesday's Close: Fresh 1/4" trim loins not tested, 1/8" trim steady; butts steady to weak; sknd hams 23-27 lbs 1.00 higher, other weights not tested; sdds 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.

Loads PORK CUTS	:	103.0
Loads TRIM/PROCESS PORK	:	7.0

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

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
04/19	110.00	77.46	95.69	91.03	51.65	137.80	60.42	87.41
Change :		0.93	-1.17	-0.72	-0.41	1.12	6.09	-1.39
04/18	119.3	76.53	96.87	91.74	52.06	136.68	54.33	88.80
04/17	123.5	76.75	95.40	91.73	51.76	138.07	54.01	93.54
04/16	38.0	77.85	96.53	91.69	53.06	141.22	54.27	96.46
04/13	75.5	77.01	93.46	91.96	52.79	136.18	54.92	96.46
Current Five Day Simple Average -		77.12	95.59	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								
LOINS, BONE-IN -----								
Primal Cutout Value =								95.69
-----Lds-----Price Range-----Wghtd Avg-----								
1/4" Trim 21#DN-LGT								
1/8" Trm/less 21#DN-LGT	5.0	130.00	-		132.00			131.20
1/4" Bladeless								
1/4" Trim 21#/UP-MED								
Combos 26/Up#(SOW)								
LOINS,CNTRCUT,10-11 RIB,1/4"TRM								
Tender-in FLO 8-13#	2.5	158.00	-		161.00			159.40
Tender-out FLO 8-13#								
BNLS Strap-on 5-11#	2.5	147.00	-		157.00			151.40
BNLS Strap-off 5-11#	13.5	166.00	-		175.00			168.74
WHLE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#	2.0	122.00	-		128.00			124.75
BONE-IN SIR 2.5-3.5#	2.75	85.00	-		88.00			86.18
BLADE ENDS 2-4#	1.5				88.00			88.00
TENDERLOIN 1.25/DN#	1.0				289.00			289.00
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#	3.75	294.00	-		304.00			301.00
PICNIC								
Primal Cutout Value =								51.65
-----Lds-----Price Range-----Wghtd Avg-----								
Smkr Trm, RS, combo								
Smkr Trm, SS, combo	1.0				62.00			62.00
Smkr Trm, SS, boxed	1.0				72.00			72.00
PICNIC CUSHION MEAT								
Boxed 92% Fresh	6.5	107.00	-		110.00			108.69
Boxed 92% Frozen								
BOSTON BUTT -----								
Primal Cutout Value =								91.03
-----Lds-----Price Range-----Wghtd Avg-----								
1/4" TRM 5-10#	15.0	102.00	-		110.00			105.07
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy	11.0	122.00	-		124.00			122.91
BNLS, Butt	1.0				117.00			117.00
Combo's 11/UP#(SOW)								
SPARERIB -----								
Primal Cutout Value =								137.80
-----Lds-----Price Range-----Wghtd Avg-----								
3BAG/3 PCVAC4.25#/DN-LGT	8.5	144.00	-		161.00			151.35
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME	9.5	142.00	-		148.00			145.63
COMBOS 4.25#/UP-MED								
FRESH PORK CUTS-ADDED INGREDIENTS -----								
-----Lds-----Price Range-----Wghtd Avg-----								
BONE-IN LOINS 1/8" TRIM								
BONE-IN LOINS CC TENDER IN								
BNLS LOINS STRAP-ON								
BNLS LOINS STRAP-OFF								
BNLS SIRLOIN .75-1.5#								
BONE-IN SIR 2.5-3.5#								
TENDERLOIN 1.25/DN#								
LOIN BACKRIB FRESH 2.00/UP#								
SMKR TRM SS PICNIC BOXED								
1/4" TRIM BUTT								
1/4" TRIM STK RDY BUTT								
1/8" TRIM STK RDY BUTT								
SPARERIB 4.25#/DN-LGT								
SPARERIB 4.25#/UP-MED								
SKINNED HAM -----								
Primal Cutout Value =								60.42
-----Lds-----Price Range-----Wghtd Avg-----								
BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1								
23-27# TRIM SPEC 1	4.0				63.00			63.00
BONE-IN 27#/up Trim Spec 1								
NORTH AMERICAN EXPORTS								
HAMS, BONE-IN 23-27# TS 1								
BNLS 3 MUSCLE HAMS 94-96%								
BNLS 4 MUSCLE HAMS 94-96	1.0				112.00			112.00
BNLS 5 MUSCLE HAMS 94-96	1.0				110.00			110.00
INSIDE								
OUTSIDE								
KNUCKLE								
LITE BUTT								
INNER SHANK								
HAM TRIMMINGS (CHEM LEAN)								
Combo 72% Fresh								
Boxed 72% Frozen								
Combo 90% Fresh								
Boxed 90% Frozen								
Outer Shank Frozen								
BELLY, SEEDLESS -----								
Primal Cutout Value =								87.41
-----Lds-----Price Range-----Wghtd Avg-----								
SKIN-ON, TRIMMED 10-12#								
SKIN-ON, TRIMMED 12-14#	2.0				90.00			90.00
SKIN-ON, TRIMMED 14-16#	5.0	85.00	-		90.00			87.00
SKIN-ON, TRIMMED 16-18#	2.0				90.00			90.00
SKIN-ON, TRIMMED 18-20#								
SKIN-ON, TRIMMED 20-25#								
SKINLESS, 9-13#								
SKINLESS, 13-17#								

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS			
-----Lds-----Price Range-----Wghtd Avg-----			
Combo 42% Fresh	5.0		45.00
Boxed 42% Frozen			45.00
Combo 72% Fresh	2.0		52.00
Boxed 72% Frozen			52.00
BONELESS PICNIC MEAT			
Combo Fresh			
Boxed Frozen			
SKINNED JOWLS			
Combo Fresh			
Boxed Frozen			
TRIM, VISUAL TRACE OF LEAN			
Combo 12-16% Fresh			
Boxed 12-16% Frozen			

Specifications for all reported cuts available upon request			

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

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

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

PORK VARIETY MEATS - FROZEN -----				
	Items	Lds	Price Range	Wtg Avg
NECK Bones	domestic export		39.00	39.00 A
Brisket Bones Full,	30#		99.00	99.00 B
Brisket Bones Full, exp	30#			
TAILS,				
CHEEK MEAT	trimmed		68.00	68.00 A
CHITTERLINGS,	10 lb. pail			
EARS, Pet Treat,	3-4/lb			
EARS, edible,	export		unq	
FEET,	front, toes on			
	front, toes on, export			
	hind, domestic			
	hind, export			
HEARTS,	slashed, domestic		unq	
	single slashed, export		unq	
	multi slashed, export	1.0	50.00	50.00
	whole, export			
HOCKS,	picnic		35.00	35.00 A
KIDNEYS,	small box, export			
LIVERS,	large box, domestic			
SALIVARY GLANDS,			46.00	46.00 D
SNOUTS,	partial lean			
	partial lean w/mask			
STOMACHS,	scalded, small box		117.00	117.00 C
	scalded, small box, export		122.00	122.00 D
TONGUES,				
	green, bnls, small box			
	green, bnls, tip-on exp			
	scalded & scraped	1.0	98.00	98.00
UTERI			58.00	58.00 B
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:		DOMESTIC	EXPORT	
BELLY SKINS, SELECTED		28.50-43.00		36.00-44.00
FATBACK SKINS, SELECTED		28.50-46.00		36.50-41.00
BUTT PLATE SKINS, SELECTED	thk	35.00-42	thn	24.50-27.75
HAM SKINS, HOUSE RUN		22.00-32.00		31.00-41.00
PICNIC SKINS, HOUSE RUN		22.00-27.00		
JOWL SKINS, HOUSE RUN		18.50-27.00		
----- PORK PET FOODS - FOB SUPPLY POINT -----BOXED FROZEN				
QUARTERLY CONTRACTS:		FRESH		
KIDNEYS, inedible		7.00-17.00		
LIVERS,	"	10.50-17.25		
LUNGS,		2.00-9.75		
MELTS,	"	5.00-12.00		

USDA TALLOW AND PROTEIN REPORT - FOB CENTRAL U.S.

(unless otherwise stated) as of 3:00 PM.

TALLOW, GREASE, AND LARD		Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)			45.25 -	46.00
Yellow grease (truck)			39.00 -	39.50
EDBLE LARD, FOB PLANT (truck)				

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	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 Slaughter 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 Dressed Weights	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.	Range	Range
Carcass, hide off	200-275	lbs	409.00- 525.00
Foresaddles	86-147	lbs	325.00- 395.00
Forequarters	43-74	lbs	350.00- 410.00
Necks, bone-in	24-28	lbs	260.00- 265.00
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	lbs	265.00- 309.00
Chuck rolls, skinned	5-10	lbs	455.00- 545.00
Chuck, Shoulder Clod	4-9	lbs	495.00- 625.00
Hotel Racks, 8 rib	15-26	lbs	675.00- 725.00
Hotel Racks, 7 rib	14-25	lbs	715.00- 825.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1180.00- 1395.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1240.00- 1525.00
Rack, Ribeye	3-9	lbs	1900.00- 2580.00
Hindsaddles	49-153	lbs	480.00- 595.00
Hindquarters	85-76	lbs	419.00- 610.00
Loins, regular	18-36	lbs	375.00- 420.00
Loins, 4x4, trimmed	18-30	lbs	520.00- 625.00
Strip Loins, bnl's, 0x0	1-up	lbs	1170.00- 1900.00
Loin, Short Tenderloin	0.5-up	lbs	1059.00- 1425.00
Legs, double	68-117	lbs	515.00- 595.00
Legs, single	34-59	lbs	489.00- 650.00
Legs, slices, retail			675.00- 975.00
Legs, TBS 4-piece	27-47	lbs	950.00- 1075.00
Legs, TBS 3-piece	24-39	lbs	859.00- 1070.00
Legs, BHS heel-out	27-42	lbs	650.00- 775.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1115.00- 1375.00
Top Rnd, Sknd, cap-off	10-15	lbs	1310.00- 1510.00
Hindshank	5-8	lbs	700.00- 859.00
Osso Buco, Hindshank	2-8	lbs	975.00- 1325.00
Stew Meat, regular			370.00- 450.00
Bnls Veal Trimmings 75-80% Lean			120.00- 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 AND PRIME, YG 1-4	Head	6,763
Weight	Head	Wt Avg
45-DN	375	556.06
45-55#	388	399.09
55-65#	723	362.45
65-75#	1,366	342.72
75-85#	1,902	330.14
85-UP	2,009	301.82

CHOICE AND PRIME, YG 5	Head	749
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head	

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, SQ-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	31.88%	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 -		936,022 pounds			
Fresh Cuts		91,845 pounds			
Frozen Cuts					

Items with no entries indicate non-reportable trades.					
FRESH CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days

200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	3	3,442	\$379.53	0.25
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	3	281	\$343.18	0.00
203	Bracelet				
204	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, 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	91	106,569	\$236.34	0.96
207	Shoulders, square-cut	136	72,168	\$277.17	6.31
208	Shoulders, square-cut, bnls	54	26,072	\$317.57	12.34
209	Breast	129	59,742	\$142.44	(1.16)
	Breast, 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)
229	Hindsaddle, long-cut				
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 0x0	31	5,056	\$855.80	0.92
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)
232C	Loin, boneless, tied	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	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)
234A	Leg, shank off, bnls	32	7,830	\$652.08	4.66
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
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)
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)

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days

209	Breast	3	4,578	\$112.59	
210	Foreshank	6	3,728	\$398.53	(2.69)
230	Hindsaddle	3	258	\$452.67	
233A	Leg, trotter-off	5	8,355	\$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 regions 1/	Cattle						Calves
	Total			Dairy	Other	Bulls	Total
		Steers	Heifers	cows	cows		
				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 regions 1/	Hogs				Sheep		
	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

- Represents zero.
(D) Withheld to avoid disclosing individual operations.
1/ States included in regions are as follows 1- CT, ME, NH, VT, MA & RI;
2- NY & NJ; 3- DE-MD, PA, WV & VA; 4- AL, FL, GA, KY, MS, NC, SC & TN;
5- IL, IN, MI, MN, OH & WI; 6- AR, LA, NM, OK & TX; 7- IA, KS, MO & NE;
8- CO, MT, ND, SD, UT & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR & WA.
2/ Totals may not add due to rounding. A region may not be published due to confidentiality, but is included in totals.

Source: USDA Market News Service, St Joseph, MO

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