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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Friday, May 11, 2012

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTIO	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 05/11/2012 (est)	126,000	2,000	413,000	6,000
Week ago (est)	123,000	2,000	401,000	6,000
Year ago (act)	128,000	3,000	375,000	7,000
Week to date (est)	623,000	13,000	2,072,000	37,000
Same Pd Last Wk (est)	613,000	13,000	2,040,000	38,000
Same Pd Last Yr (act)	641,000	14,000	1,960,000	39,000
Previous day estimated	Steer an	d Heifer	Cow a	and Bull
Thursday		102,000		25,000
**Revised Thursday Sheep S	Slaughter	6,000 New	Week-to-	
			Date	31,000**

ESTIMATED DAILY LIVESTO	CK SLAUGHTER	UNDER FEDI	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 05/12/2012 (es	t) 16,000	0	17,000	0
Week ago (est)	10,000	0	29,000	0
Year ago (act)	8,000	0	21,000	0
Week to date (est)	639,000	13,000	2,089,000	37,000
Same Pd Last Wk (est)	623,000	13,000	2,069,000	38,000
Same Pd Last Yr* (act)	650,000	13,000	1,981,000	39,000
2012 Year to Date	11,567,000	263,000	40,397,000	720,000
2011 *Year to Date	12,166,000	296,000	39,799,000	748,000
Percent change	-4.9%	-11.1%	1.5%	-3.7%
2012 *Totals subject to	revision/201	ll *Totals	adjusted to	reflect
NASS revisions/Yearly t	otals may not	add due	to rounding	

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 lower on light demand and light to moderate offerings. Select and Choice rib, chuck, round and loin cuts steady to weak. Beef trimmings higher on moderate demand and light to moderate offerings.

				CHOICE 600-900	SE 60	LECT 0-900	
Current Change	Cutout Values:			189.10 (0.82)	18	3.05	
Choice/ Total L	Select spread: oad Count (Cuts, Trimmi	ngs, Gr	inds):		6.05 159		
	TE PRIMAL VALUES						
Primal				266.50	24	5.63	
Primal Primal				162.34	15	5.90 9.57	
Primal	Loin			269.03	25	6.02	
	Brisket			130.56	13	1.14	
Primal	Short Plate Flank			266.50 157.93 162.34 269.03 130.56 126.21 98.69 5 DAYS	9	7.46	
	UNT AND CUTOUT VALUE SU hoice Select Trim Grind 94 96 34 36 104 76 9 58 83 63 13 36 71 50 16 32 84 72 24 31 5 Day Simple Average:			5 DAYS CHOICE	SE	LECT	
Date C	hoice Select Trim Grinds	s Total		600-900	60	0-900	
05/10	94 96 34 36 104 76 9 58	260		191 51	18	3.80 5.95	
05/08	83 63 13 36	195		190.82	18	5.99	
05/07	71 50 16 32	168		190.48	18	4.68	
05/04	84 72 24 31	211		190.29	18	6.11 	
Current	5 Day Simple Average:			10.00	10	5.52	
CURRENT	VOLUME - (one load equa	als 40.	000 pound	ls)			
Select	Cuts 45.37	loads		1,814,655	pounds		
Trimmi	ngs 23.66	loads		946,519	pounds		
Ground	Cuts 66.06 Cuts 45.37 ngs 23.66 Beef 23.88	loads		955,211	pounds		
						 e	
IMPS/FL	Cuts, Fat Limitations 1 Sub-Primal	-	# of	Total	Pric	e V	Veighted
						e 	Average
109E 1	Rib, ribeye, lip-on, b Rib, ribeye, bnls, lig Rib, ribeye, bnls, hea Chuck, semi-bnls, neck Chuck, shoulder clod	n-in	20	48,347	532.60	571.00	546.38
112A 3	Rib, ribeye, bnls, lig	ht	9	16,892	590.00	620.00	601.94
113C 1	Chuck, semi-bnls, neck	vy /off	22	19,029	391.00	023.00	005.29
11/ 1							
TT4 T	Chuck, shoulder clod		16	67,072	190.00	208.00	193.84
114A 3	Chuck, shoulder clod,	L r ma	.50	201.240	203.79	440.50	211.04
114A 3	Chuck, shoulder clod,	L r ma	.50	201.240	203.79	440.50	211.04
114A 3	Chuck, shoulder clod,	L r ma	.50	201.240	203.79	440.50	211.04
114A 3 114D 3 114E 3 114F 5 115 1	Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele)) ss	30 7 6	125,116 10,056	203.79 206.03 325.00	220.50 250.25 410.00	207.37 339.83
114A 3 114D 3 114E 3 114F 5 115 1	Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele)) ss	30 7 6	125,116 10,056	203.79 206.03 325.00	220.50 250.25 410.00	207.37 339.83
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, chuck tender (II) ss /off M)	30 7 6 42 22	201,240 125,116 10,056 228,193 58,232	203.79 206.03 325.00 217.00 211.00	220.50 250.25 410.00 233.00 226.00	207.37 339.83 224.36 218.26
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, chuck tender (II) ss /off M)	30 7 6 42 22	201,240 125,116 10,056 228,193 58,232	203.79 206.03 325.00 217.00 211.00	220.50 250.25 410.00 233.00 226.00	207.37 339.83 224.36 218.26
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, chuck tender (II) ss /off M)	30 7 6 42 22	201,240 125,116 10,056 228,193 58,232	203.79 206.03 325.00 217.00 211.00	220.50 250.25 410.00 233.00 226.00	207.37 339.83 224.36 218.26
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, chuck tender (II) ss /off M)	30 7 6 42 22	201,240 125,116 10,056 228,193 58,232	203.79 206.03 325.00 217.00 211.00	220.50 250.25 410.00 233.00 226.00	207.37 339.83 224.36 218.26
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, chuck tender (II) ss /off M)	30 7 6 42 22	201,240 125,116 10,056 228,193 58,232	203.79 206.03 325.00 217.00 211.00	220.50 250.25 410.00 233.00 226.00	207.37 339.83 224.36 218.26
114A 3 114D 3 114F 3 114F 5 115 1 116A 3 120 1 1200 3 123A 3 130 4 160 1 161 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless) ss /off M) dy nls ls	30 7 6 42 22 23 6 6 25 5 3	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114A 3 114D 3 114E 3 114F 5 115 1 116B 1 1200 1 120A 3 123A 3 123A 3 130 4 160 1 161 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless) ss /off M) dy nls ls	30 7 6 42 22 23 6 6 25 5 3	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 120 1 1200 3 123A 3 123A 3 130 4 160 1 161 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless) ss /off M) dy nls ls	30 7 6 42 22 23 6 6 25 5 3	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114A 3 114D 3 114E 3 114F 5 115 1 116B 1 1200 1 120A 3 123A 3 123A 3 130 4 160 1 161 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless) ss /off M) dy nls ls	30 7 6 42 22 23 6 6 25 5 3	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 1 168 1 168 3	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod tender (IM Chuck, clod tender (IM Chuck, clod, arm roast Chuck, coll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (II Chuck roll, retail read Brisket, deckle-off, bn Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, boneless Round, bnls/peeled hee Round, top inside roum Round, top inside roum Round, top inside com) ss /off M) dy nls ls l-out d d uded	30 7 6 42 22 23 6 6 25 5 3	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1 3 120A 3 120A 3 120A 3 120A 3 120A 3 123A 3 130 4 166 1 161 1 168 3 168 3 169 5 3170 1	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless) ss /off M) dy nls ls l-out d uded e off	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53
114D 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1 1200 1 1200 3 123A 3 130 4 160 1 161 1 166 1 161 1 162 3 167A 4 168 3 168 3 169 5 3 170 1 171B 3	Chuck, shoulder clod, Chuck, clod, top blade Chuck, clod tender (IM Chuck, clod tender (IM Chuck, clod, arm roast Chuck, coll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (II Chuck roll, retail read Brisket, deckle-off, bn Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, bone-in Round, boneless Round, top inside roum Round, top inside roum Round, top inside, sid Round, top inside, sid Round, bottom goosenect) ss /off M) dy nls ls l-out d d uded e off k	30 7 6 42 22 23 6 25 5 3 43 15 25 12 5 41	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 225.00 225.00 27.00 205.00 236.00 206.00 191.98	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00 242.00 217.00 225.00 213.00 213.00 218.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72
114A 3 114D 3 114E 3 114F 5 114F 3 115 1 116A 3 116B 1 120A 3 1230 4 120A 3 1230 4 160 1 160 1 161 1 3 167A 4 168 3 169 5 170 3 171B 3	Chuck, shoulder chod, Chuck, clod, top blade Chuck, clod tender (IM Chuck, clod tender (IM Chuck, coll, lxl, neck Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail reau Brisket, deckle-off, b Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, bone-in Round, boneless Round, bnls/peeled hee Round, top inside roum Round, top inside roum Round, top inside roum Round, top inside, den Round, top inside, sid Round, bottom goosened Round, outside round Round, eye of round (I)) ss /off M) dy nls ls l-out d d uded e off k	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 205.00 236.00 206.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 212.00 212.00 212.00 212.00 242.00 217.00 260.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 206.31 214.31 245.08 209.35
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1 120 1 120A 3 123A 3 130 4 160 1 161 1 164 3 167A 4 168 3 1679 5 3 170 1 171B 3 1774 3	Chuck, shoulder chod, Chuck, clod, top blade Chuck, clod tender (IM Chuck, clod tender (IM Chuck, clod, arm roast Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail read Brisket, deckle-off, bn Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, bone-in Round, bons/peeled hee Round, top inside roum Round, top inside roum Round, top inside, den Round, top inside, den Round, top inside, den Round, top inside, sid Round, top inside, sid Round, bottom goosenec Round, outside round Round, eye of round (I) Loin, short loin, 2x3) ss /off M) dy nls ls l-out d d uded e off k	30 7 6 42 22 23 6 25 5 3 43 15 25 12 5 41	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 225.00 225.00 27.00 205.00 236.00 206.00 191.98	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00 242.00 217.00 225.00 213.00 213.00 218.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72
114A 3 114D 3 114E 3 114F 5 114F 3 115 1 116A 3 116B 1 1200 1 1200 1 1200 1 1200 1 130 4 160 1 130 4 160 1 160 1 161 3 160 1 161 4 168 3 170 1 171B 3 174 3 175 3	Chuck, shoulder chod, Chuck, clod, top blade Chuck, clod tender (IM Chuck, clod tender (IM Chuck, coll, lx1, neck Chuck, roll, lx1, neck Chuck, roll, lx1, neck Chuck, chuck tender (II Chuck roll, retail read Brisket, deckle-off, bn Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, boneless Round, bnls/peeled hee Round, top inside round Round, top inside round Round, top inside, sid Round, top inside, sid Round, top inside, sid Round, top inside, sid Round, top inside round Round, top inside round Round, top inside round Round, outside round Round, outside round Round, eye of round (II Loin, short loin, 2x3 Loin, strip loin, 1x1) ss /off M) dy nls ls l-out d d uded e off k M)	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 205.00 236.00 206.00 191.98 204.33	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 212.00 212.00 212.00 212.00 242.00 217.00 260.00 213.00 213.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 202.631 214.31 245.08 209.35 204.72 212.33
114A 3 114D 3 114E 3 114F 5 115 1 116A 3 116B 1 3 120A 3 120A 3 120A 3 120A 3 120A 3 123A 3 130 4 160 1 161 1 168 3 169 5 3170 1 171E 3 1774 1 174 3 175 1 180 1	Chuck, shoulder clob, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail read Brisket, deckle-off, b Brisket, deckle-off, b Brisket, deckle-off, b Brisket, deckle-off, b Brisket, short rib Round, bone-in Round, bone-in Round, boneless Round, hols/peeled hee Round, top inside round Round, top inside round Round, top inside round Round, top inside, dem Round, top inside, dem Round, bottom goosened Round, outside round Round, outside round Round, outside round Ioin, short loin, 2x3 Loin, short loin, 1x1 Loin, strip loin, lx1) ss /off M) dy nls ls l-out d uded e off k M)	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211	203.79 206.03 325.00 217.00 211.00 193.50 320.00 185.00 194.00 205.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 212.00 212.00 212.00 242.00 217.00 260.00 213.00 213.00 229.00 607.95	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 202.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67
114D 3 114D 3 114E 3 114F 5 114F 5 116A 3 116B 1 1201 1 1200 1 1200 1 1200 3 123A 3 130 4 160 1 161 1 162 3 166 1 3 167A 4 168 3 1675 4 168 3 171B 3 171C 3 174 1 174 3 180 1 180 3	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, clod, arm roast Chuck, clod, arm roast Chuck, chuck tender (II Chuck, roll, lxl, neck Chuck, chuck tender (II Chuck, short rib Round, bone-in Round, bons/peeled hee Round, top inside roum Round, top inside roum Round, top inside roum Round, top inside, sid Round, outside round Round, outside round Round, outside round I Loin, short loin, 2x3 Loin, strip loin, 1x1 Loin, strip loin, 1x1 Loin, strip bnls, hea Loin, strip, bnls, 0x1) ss /off M) dy nls ls l-out d d uded e off k M) vy 1x1	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838	203.79 206.03 325.00 217.00 211.00 193.50 320.00 39.00 185.00 194.00 209.00 225.00 197.00 236.00 206.00 191.98 204.33 570.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 212.00 242.00 217.00 225.00 242.00 213.00 260.00 213.00 214.00 215.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30
$ \begin{array}{c} 1141 \\ 1141 \\ 3 \\ 1142 \\ 3 \\ 114F \\ 5 \\ 115 \\ 115 \\ 1161 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 3 \\ 1201 \\ 1 \\ 1231 \\ 3 \\ 1201 \\ 1 \\ 1231 \\ 3 \\ 1201 \\ 1 \\ 1 \\ 1 \\ 1 \\ 1 \\ 1 \\ 1 \\ 1 \\ 1 \\$	Chuck, shoulder clob, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail read Brisket, deckle-off, br Brisket, deckle-off, br Brisket, deckle-off, br Brisket, deckle-off, br Brisket, short rib Round, bone-in Round, bone-in Round, boneless Round, hols/peeled hee Round, top inside round Round, top inside round Round, top inside round Round, top inside, dem Round, top inside, dem Round, top inside, dem Round, bottom goosened Round, outside round Round, outside round Ioin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin lx1 Loin, strip loin bnls. Loin, strip, bnls, hea Loin, top butt, bnls, 0x1) ss /off M) dy nls ls l-out d uded e off k M) vy lxl heavy	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098	203.79 206.03 325.00 217.00 211.00 193.50 320.00 194.00 209.00 205.00 205.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 212.00 242.00 212.00 242.00 217.00 25.00 260.00 213.00 213.00 213.00 213.00 25.00 260.00 213.00 25.00 213.00 25.00 25.00 25.00 25.00 212.00 25.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 213.00 212.00 213.00 212.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14
114A 3 114D 3 114E 3 114F 5 115 1 116 3 116 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 120 1 160 1 1 161 1 3 167 4 168 3 169 5 3 170 1 174 1 174 3 177 1 180 1 1 180 1 184 3	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (II Chuck roll, retail read Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, bone-in Round, boneless Round, bnls/peeled hee Round, top inside roum Round, top inside roum Round, top inside, den Round, top inside, den Round, top inside, den Round, top inside, sid Round, bottom goosened Round, bottom goosened Round, outside round (I Loin, short loin, 0x1 Loin, short loin, 0x1 Loin, strip, bnls, hea Loin, strip, bnls, nea Loin, top butt, bnls, I) ss /off M) dy nls ls l-out d d uded e off k M) vy lx1 heavy ss	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11 26	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098 122,739	203.79 206.03 325.00 217.00 211.00 193.50 320.00 39.00 185.00 194.00 209.00 25.00 25.00 25.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 212.00 212.00 242.00 242.00 242.00 255.00 260.00 213.00 225.00 260.00 213.00 225.00 255.00 260.00 255.00 260.00 275.00 260.00 275.00 260.00 275.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14 332.64
$\begin{array}{c} 114A & 3 \\ 114D & 3 \\ 114E & 3 \\ 114F & 5 \\ 115 & 1 \\ 116A & 3 \\ 116B & 1 \\ 200 & 1 \\ 1200 & 3 \\ 123A & 3 \\ 130 & 4 \\ 160 & 1 \\ 161 & 1 \\ 161 & 1 \\ 161 & 1 \\ 168 & 3 \\ 169 & 5 \\ 170 & 1 \\ 171B & 3 \\ 1770 & 1 \\ 1774 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 1774 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 180 & 3 \\ 184 & 1 \\ \end{array}$	Chuck, shoulder clob, Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail read Brisket, deckle-off, br Brisket, deckle-off, br Brisket, deckle-off, br Brisket, deckle-off, br Brisket, short rib Round, bone-in Round, bone-in Round, boneless Round, hols/peeled hee Round, top inside round Round, top inside round Round, top inside round Round, top inside, dem Round, top inside, dem Round, top inside, dem Round, bottom goosened Round, outside round Round, outside round Ioin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin lx1 Loin, strip loin bnls. Loin, strip, bnls, hea Loin, top butt, bnls, 0x1) ss /off M) dy nls ls l-out d d uded e off k M) yy 1x1 heavy ss flap	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098	203.79 206.03 325.00 217.00 211.00 193.50 320.00 194.00 209.00 205.00 205.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 212.00 242.00 212.00 242.00 217.00 25.00 260.00 213.00 213.00 213.00 213.00 25.00 260.00 213.00 25.00 213.00 25.00 25.00 25.00 25.00 212.00 25.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 212.00 213.00 212.00 212.00 212.00 213.00 212.00 213.00 212.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14
$\begin{array}{c} 114A & 3 \\ 114D & 3 \\ 114E & 3 \\ 114F & 5 \\ 115 & 1 \\ 116A & 3 \\ 116B & 1 \\ 1200 & 1 \\ 120A & 3 \\ 123A & 3 \\ 124A & 3 \\ 166 & 1 \\ 161 & 1 \\ 161 & 1 \\ 168 & 1 \\ 166 & 1 \\ 166 & 1 \\ 161 & 1 \\ 168 & 3 \\ 166 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 176 & 1 \\ 186 & 1 \\ 186 & 1 \\ 186 & 1 \\ 188 $	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, short rib Round, bone-in Round, bone-in Round, bone-in Round, bone-is Round, bols/peeled hee Round, top inside round Round, top inside round Round, top inside, den Round, top inside, sid Round, bottom goosened Round, bottom goosened Round, bottom goosened Round, strip loin, 1x1 Loin, short loin, 0x1 Loin, strip, bnls, hea Loin, strip, bnls, nea Loin, strip, bnls, 0x1 Loin, top butt, bone Loin, top butt, bone Loin, bottom sirloin, 1) ss /off M) dy nls ls l-out d d uded e off k M) vy lx1 heavy ss flap heavy (IM)	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11 26 17 15 6	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098 122,739 37,449 42,713 18,676	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00 317.96 428.00 295.29	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 212.00 242.00 225.00 242.00 225.00 260.00 213.00 229.00 607.95 536.00 618.00 331.00 235.50 245.00 235.00 235.00 245.00 235.00 235.00 245.00 245.00 250.00 247.00 255.00 247.00 250.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 206.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14 332.64 431.94 230.65
$\begin{array}{c} 114A & 3 \\ 114D & 3 \\ 114E & 3 \\ 114F & 5 \\ 115 & 1 \\ 116A & 3 \\ 116B & 1 \\ 1200 & 3 \\ 123A & 3 \\ 160 & 1 \\ 161 & 1 \\ 3 \\ 167A & 4 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 3 \\ 169 & 5 \\ 3 \\ 169 & 5 \\ 169 & 5 \\ 3 \\ 171C & 3 \\ 174 & 1 \\ 177B & 3 \\ 177L & 3 \\ 177L$	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, coll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (II Chuck roll, retail read Brisket, deckle-off, bn Brisket, deckle-off, bn Short Plate, short rib Round, bone-in Round, bone-in Round, bonse-in Round, bnls/peeled hee Round, top inside roum Round, top inside roum Round, top inside roum Round, top inside, sid Round, top inside, sid Round, top inside, sid Round, top inside, sid Round, outside round Round, outside round Round, outside round I Loin, short loin, 2x3 Loin, strip loin 0x1 Loin, strip loin 1x1 Loin, strip loin bls. Loin, top butt, bnls, l Loin, top butt, bonsele Loin, bottom sirloin, i Loin, sirloin, tri-tip Loin, tri-tip, pld (IM	<pre>> > ss /off M) dy nls ls l-out d d uded e off k M) vy lxl heavy ss flap heavy (IM))</pre>	30 7 6 42 22 23 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11 26 17 15 6 5	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098 122,739 37,449 42,713 18,676 1,411	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 225.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00 317.96 428.00 225.00 295.29 415.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 225.00 212.00 242.00 217.00 225.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14 322.64 431.94 230.65 307.62 437.47
$\begin{array}{c} 114A & 3 \\ 114D & 3 \\ 114E & 3 \\ 114F & 5 \\ 115 & 1 \\ 116A & 3 \\ 116B & 1 \\ 200 & 1 \\ 1200 & 3 \\ 120A &$	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, clod, arm roast Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, chuck tender (I Chuck roll, retail rea Brisket, deckle-off, b Brisket, short rib Round, bone-in Round, bone-in Round, bone-in Round, bone-is Round, bols/peeled hee Round, top inside round Round, top inside round Round, top inside, den Round, top inside, sid Round, bottom goosened Round, bottom goosened Round, bottom goosened Round, strip loin, 1x1 Loin, short loin, 0x1 Loin, strip, bnls, hea Loin, strip, bnls, nea Loin, strip, bnls, 0x1 Loin, top butt, bone Loin, top butt, bone Loin, bottom sirloin, 1	<pre>/ off / off M) dy nls ls l-out d uded e off k M) vy lxl heavy ss flap heavy (IM)) heavy</pre>	30 7 6 42 22 23 6 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11 26 17 15 6 5 34	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098 122,739 37,449 42,713 18,676 1,411 70,675	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 205.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00 317.96 428.00 225.00 295.29 415.00 925.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 212.00 242.00 217.00 242.00 217.00 242.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 198.96 210.53 232.80 232.80 232.80 232.80 232.80 209.35 204.72 212.33 584.67 519.67 599.30 313.14 332.64 431.94 230.65 307.62 437.47 936.51
$\begin{array}{c} 114A & 3 \\ 114D & 3 \\ 114E & 3 \\ 114F & 5 \\ 115 & 1 \\ 116A & 3 \\ 116B & 1 \\ 120A & 3 \\ 123A & 3 \\ 124A & 1 \\ 166 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 1 \\ 168 & 3 \\ 169 & 5 \\ 3 \\ 171C & 3 \\ 174A & 1 \\ 186 & 3 \\ 1775 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 1774 & 3 \\ 1775 & 3 \\ 180 & 1 \\ 184 & 3 \\ 185A & 4 \\ 1855C & 1 \\ 1855D & 4 \\ \end{array}$	Chuck, clod, top blade Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM Chuck, 2-piece, bonele: Chuck, roll, lxl, neck Chuck, roll, lxl, neck Chuck, roll, retail read Brisket, deckle-off, b Brisket, deckle-off, b Round, bone-in Round, bone-in Round, top inside round Round, top inside round Round, top inside round Round, top inside round Round, bottom goosened Round, outside round Round, bottom goosened Round, bottom goosened Round, bottom goosened Round, bottom goosened Round, strip loin, 2x3 Loin, short loin, 2x3 Loin, strip loin, lx1 Loin, strip, bnls, hea Loin, strip, bnls, hea Loin, top butt, bonels, Loin, top butt, bonels, Loin, bottom sirloin, Loin, ball-tip, bnls, J Loin, sirloin, tri-tip Loin, tndrloin, trmd, J) ss /off M) dy nls ls l-out d d uded e off k M) vy lx1 heavy ss flap heavy (IM)) heavy (IM)	30 7 6 42 22 23 6 25 5 3 43 15 25 12 5 41 35 20 15 34 11 26 17 15 6 5	201,240 125,116 10,056 228,193 58,232 115,019 6,243 4,577 76,999 12,550 1,341 127,147 64,669 304,084 41,788 4,110 170,865 115,585 26,211 13,920 85,838 10,098 122,739 37,449 42,713 18,676 1,411	203.79 206.03 325.00 217.00 211.00 193.50 320.00 339.00 185.00 194.00 209.00 225.00 236.00 205.00 236.00 206.00 191.98 204.33 570.00 513.57 577.62 310.00 317.96 428.00 225.00 295.29 415.00	220.50 250.25 410.00 233.00 226.00 207.45 336.33 361.00 225.00 211.00 225.00 212.00 242.00 217.00 225.00 213.00	211.04 207.37 339.83 224.36 218.26 198.93 326.49 355.46 194.59 198.96 210.53 232.80 206.31 214.31 245.08 209.35 204.72 212.33 584.67 519.67 599.30 313.14 322.64 431.94 230.65 307.62 437.47

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.

					unds.
elect Cuts, Fat Limitations 1-6 MPS/FL Sub-Primal	(IM) = : # of Trades	Individual Total Pounds	Muscle Pri Ran	ce V ge	Veight Avera
09E 1 Rib, ribeye, lip-on, bn-in 12A 3 Rib, ribeye, bnls, light 12A 3 Rib, ribeye, bnls, heavy 13C 1 Chuck, semi-bnls, neck/off 14 1 Chuck, shoulder clod 14A 3 Chuck, shoulder clod, trmd 14D 3 Chuck, clod, top blade 14E 3 Chuck, clod, arm roast 14F 5 Chuck, clod tender (IM) 15 1 Chuck, 2-piece, boneless	11	14,862	490.50	535.00	503.
12A 3 Rib, ribeye, bnls, light	4	12,683	530.00	540.00	530.
13C 1 Chuck, semi-bnls, neck/off	4	8,087	200.50	206.50	203.
14 1 Chuck, shoulder clod	10	32,782	185.00	206.00	200.
14A 3 Chuck, shoulder clod, trmd 14D 3 Chuck, clod, top blade	21	80,954	190.00	220.00	211.
14E 3 Chuck, clod, arm roast	0	0			
14F 5 Chuck, clod tender (IM) 15 1 Chuck, 2-piece, boneless	6	2,858	327.00	375.00	352.
16A 3 Chuck, z-piece, boneiess	43	386.128	215.50	225.09	222.
15 I Chuck, 2-piece, boneless 16A 3 Chuck, roll, lxl, neck/off 16B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 20 1 Brisket, deckle-off, bnls 20A 2 Brisket, neint/off, bnls	4	15,498	215.00	232.00	217.
3 Chuck roll, retail ready	0	42 241	100.00	205 00	200
20 I Brisket, deckie-oli, bhis 20A 3 Brisket, point/off, bhls	9	43,341	192.00	205.00	200.
20A 3 Brisket, point/off, bhls 23A 3 Short Plate, short rib 30 4 Chuck, short rib 60 1 Round, bone-in	5	11,054	279.29	361.00	301.
30 4 Chuck, short rib	14	31,561	187.49	225.00	199.
61 1 Dound honologg					
 a Round, bnls/peeled heel-out a Round, bnls/peeled heel-out b Round, knuckle, peeled a Round, top inside round b Round, top inside, denuded a Round, top inside, side off c Round, bottom gooseneck c Round, outside round 					
67A 4 Round, knuckle, peeled	21	80,826	225.00 191.00	248.27 214.85	232. 193.
68 3 Round, top inside round	30	101,333	198.48		207.
69 5 Round, top inside, denuded	10	30,148	231.00		
3 Round, top inside, side off	c	7 560	101 20	210 00	195.
71B 3 Round, outside round	22	91,809	193.00	210.00	195.
71C 3 Round, eye of round (IM)	17	48,385	205.00	227.50	213.
74 1 Loin, short loin, 2x3	0		F 2 1 0 0	F 4 7 01	E 2 0
69 5 Round, top inside, denuded 3 Round, top inside, side off 71 1 Round, bottom gooseneck 71B 3 Round, outside round 71C 3 Round, eye of round (IM) 74 1 Loin, short loin, 2x3 74 3 Loin, short loin, 0x1 75 3 Loin, strip loin, 1x1	8	7,056	531.00	547.01	538.
80 1 Loin, strip, bnls, heavy	0	0			
1 Loin, strip loin bnls. 1x1	0	50 000	F26 00	FF0 00	546
80 3 Loin, strip, bnis, UXI 84 1 Loin, top butt, bnls, heavy	9	59,023	300 00	318 00	546. 309
84 3 Loin, top butt, boneless	15	25,713	295.00	326.00	308.
85A 4 Loin, bottom sirloin, flap	5	6,344	435.00	455.00	442.
858 1 Loin, Dall-tip, Dhis, neavy 850 1 Loin, sirloin, tri-tip (IM)	13	33,520 28,947	213.00	236.00 335.00	218. 304
85D 4 Loin, tri-tip, pld (IM)	Ō	0			
89A 4 Loin, tndrloin, trmd, heavy	13	19,449	896.39	955.00	922.
93 4 Flank, flank steak (IM)	14	49,756	338.49	425.60	368.
<pre>75 3 Loin, strip loin, lx1 80 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, lx1 80 3 Loin, strip, bnls, 0x1 84 1 Loin, top butt, bnls, heavy 84 3 Loin, top butt, boneless 85A 4 Loin, bottom sirloin, flap 85B 1 Loin, ball-tip, bnls, heavy 85C 1 Loin, sirloin, tri-tip (IM) 85D 4 Loin, tri-tip, pld (IM) 89A 4 Loin, tndrloin, trmd, heavy 91A 4 Loin, butt tender, trimmed 93 4 Flank, flank steak (IM) HOICE, SELECT & UNGRADED CUTS Fat</pre>					
24 4 Rib, Back Ribs, Frozen	12	25,025	97.00	125.00	107.
21D 4 Plate, Inside Skirt (IM) 21C 4 Plate, Outside Skirt (IM)	35 31	138,175	339.87 476 00	365.60	343. 502
21E 6 Outside Skirt, pld (IM)	6	11,831	665.00	755.00	682.
Cap, Wedge Meat & (IM) Lean	32	203,486	218.00	240.00	224.
24 4 RID, BACK RIDS, Fresh 24 4 Rib, Back Ribs, Frozen 21D 4 Plate, Inside Skirt (IM) 21C 4 Plate, Outside Skirt (IM) 21E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat					
B - STEER/HEIFER SOURCE - 10 Pound C	hub Basis	- Coarse a	and Fine	Grind	
round Beef 73%	27	333,250		186.93	166.
round Beef 75% round Beef 81%	0 32	0 106,846		222 75	216
round Beef 85%	52	100,040	201.00	222.13	210.
round Beef 90%	0	0			
round Beef 93%	7	20,736	243.00	278.50	267.
round Beef Chuck 80% round Beef Round 85%	11	301,306 25,364	202.75	232.00	210.
round Beef Sirloin 90%					
LENDED GB - STEER/HEIFER/COW SOURCE	- 10 Pound		is - Coar	se & Fin	ne Gri
lended Ground Beef 73%					
lended Ground Beef 75% lended Ground Beef 81%	9	76 552	207.25	222 60	211
lended Ground Beef 81% lended Ground Beef 85%	7	10,352	201.23	222.0U	∠⊥⊥.
lended Ground Beef 90%	0	0			
lended Ground Beef 93%					
lended Ground Beef Chuck 000					
lended Ground Beef Round 85%					
lended Ground Beef Round 85% lended Ground Beef Sirloin 90%					
lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh Co		ozen Boxe		
lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh Co	ombos & Fre	ozen Boxe		6 E
lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh Co	ombos & Fre	ozen Boxe		65.
<pre>ilended Ground Beef Chuck 80% ilended Ground Beef Round 85% ilended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE resh 50% lean trimmings rozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION arimum Average Pat Thickness</pre>	- Fresh Co	ombos & Fra 946,519 0	57.00	77.45	65.
<pre>ilended Ground Beef Round 85% ilended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE Tresh 50% lean trimmings rozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION aximum Average Fat Thickness . 3/4" (19mm)</pre>	- Fresh Co	ombos & Fro 946,519 0 	57.00 simum Fat	77.45	65.
<pre>lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE resh 50% lean trimmings rozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION (aximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm)</pre>	- Fresh Co	0 946,519 0 Ma: 1.1 1/2	57.00 simum Fat 2"	77.45	65.
<pre>lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE resh 50% lean trimmings rozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION aximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm) . 1/8" (3mm)</pre>	- Fresh Co 26 0	946,519 946,519 0 Ma: 1,1 1/:	57.00 57.00 simum Fat 0" 2" 4"	77.45	65.
<pre>lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE Tresh 50% lean trimmings Tozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION (aximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean . Peeled/Denuded</pre>	- Fresh Co	000000 & Free 946,519 0 1.1 1/: 1/: 1/: 1/: 1/: 1/: 1/: 1/:	57.00 57.00 ximum Fat 2" 4" 8"	77.45	65.
<pre>lended Ground Beef Round 85% lended Ground Beef Sirloin 90% EEF TRIMMINGS - STEER/HEIFER SOURCE resh 50% lean trimmings rozen 50% lean trimmings AT LIMITATIONS (FL) DESCRIPTION aximum Average Fat Thickness . 3/4" (19mm) . 1/4" (5mm) . 1/8" (3mm) . Practically free (75% surface lean</pre>	- Fresh Co 26 0 	2011 2012 2012 2012 2012 2012 2012 2012	57.00 57.00 wimum Fat 0" 2" 4" 8" 8"	77.45	65. point

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

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

Compared to last market test: Lean boneless was unevenly steady; 85% was most 1.00 lower; 81% was moderately higher; 75% was unevenly steady; 65% was higher Other lean percentages were not fully established. Beef trimmings higher on moderate demand and light to moderate offerings.

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

Central National	28.53 L 102.12 L	.oads .oads		1,141,1 4,084,7	51 pounds 32 pounds
FOB Plant - Central	# of Trades	Total Pounds		rice nge	Weighted Average
Chemical Lean Fresh 92-94% Frozen 92-94%					
Fresh 90% Frozen 90% Fresh 85% Frozen 85%	10 14	285,014 496,837	\$228.00 \$210.00	\$231.00 \$216.50	\$228.81 \$213.09
Fresh 81% Frozen 81% Fresh 75%	2 5	84,000 195,300	\$196.00 \$166.50	\$196.00 \$166.50	\$196.00 \$166.50
Frozen 75% Fresh 73% Frozen 73% Fresh 65%	2	80,000	\$109.52	\$125.61	\$117.57
Frozen 65% Bull Product Fresh 94–96% Frozen 94–96%	2	00,000	Q109.92	Q123.01	φ

FOB Plant - National

FOD FIGIL - Nacional	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%	2	52,000	\$242.00	\$243.30	\$243.05
Frozen 92-94%					
Fresh 90%	38	886,270	\$225.00	\$233.00	\$228.93
Frozen 90%					
Fresh 85%	32	858,837	\$210.00	\$216.50	\$213.10
Frozen 85%					
Fresh 81%	3	104,000	\$196.00	\$205.50	\$197.83
Frozen 81%					
Fresh 75%	5	195,300	\$166.50	\$166.50	\$166.50
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	30	1,041,806	\$109.52	\$126.00	\$120.34
Frozen 65%					
Fresh 50%	26	946,519	\$57.00	\$77.45	\$65.94
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) FRI, May 11, 2012 Compared to Last Week: Market activity on imported beef was slo and prices were mostly weak to 2.00 lower with instances 2.00 to 3.00 lower. Demand was light for light to moderate offerings. Weaker than anticipated seasonal demand continued to pressure import prices.

PALTA AND NEW ZEALAND - FOR AND TTS

AUSTRALIA AND	NEW ZEALAND - FOB	AND TIS 0-15 Days			
BULL MEAT: 95% COW MEAT:	East Coast 228.00- 230.00	0 15 2475	West Coast 225.00- 226.00		
95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 85% Beef Trim 75% Beef Trim 75% Beef Trim 65% 100 % LEAN: Top Rounds Flats & Eyes S.P.B.	210.00- 212.00		206.00		
		16-45 Days			
BULL MEAT: 95% COW MEAT: 95%	East Coast 227.00- 229.00	10-45 Days	West Coast 224.00- 225.00		
90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80%	208.00- 212.00		204.00- 207.00		
Beef Trim 75%					
URUGUAY - FOB BULL MEAT: 95% COW MEAT: 95% 00%	AND TIS 0-15 Days		16-45 Days		
90% CFM Fores 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%					
WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT					

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 9.0 Loads Reported

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

Market for	Week Ended:		May 11, 2012
	Lds		Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	4.5	129.00
Cutter 1-2	350#/up	4.5	129.00
Bulls YG 1	500#/up		

						Tage 5
USDA BEEF CAF	RCASS PRICE EQU					
Index Values => Change =>	e	CHOICE 500-900# \$176.86 -0.41		600-900# \$171.06	5	
Current Index	Reflects the Ex	quivalent c	f 153,813	head of	cattle.	
SUPPLY (Live) Equivalent: DEMAND (Box)	75,196 Hd*	\$176.62		\$171.06	5	
Live-Box Sprea	75,196 Hd* ad: mal Daily Direc accumulated weight Pi 1318 1194 871 871 876	(\$0.48) Input Bre	akdown	\$0.01	ad Poof Cut	
(5 day	accumulated weight Pi	ghtd avg)	ad	Ch 600-9 Se 600-9	200# 200# 200#	\$189.10 \$183.05
Live Steer: Live Heifer: Drsd Steer:	: 1318 1194 871	\$120.77 \$120.65 \$193.54	29,785: 21,610: 17,245	Previous	Lds: 5 Lds:	159.0 260.2
Drsd Heifer: Grading	% Breakdown	\$193.47	9,977 D	rop Credi	it :	13.75
Ch 600-900# Ch 600-750# Ch 750-900#	% Breakdown	73.55%: 26.25%: 47.30%:	S H P	teer Dres eifer Dre rocessing	sing % : ssing % : g_Cost :	63.77% 63.74% 12.00
Se 600-900# : Se 600-750# : Se 750-900# :		26.45%: 7.35%: 19.10%:	S	laughter	Cost :	50.50
Qlty/Yield	lues for Outly 176.86 (1) 16.93 4.45 3.38 -1.62 -19.76 4.23 -11.38	400-500#50	00-600# 6 -13.04	00-900#	900-1000# -1.70	1000#/up -21.54
Certified 1-3 Choice 1	16.93 3 4.45 3.38	\$164.86 \$152.38 \$151.31	\$180.75 \$168.27 \$167.20	\$181.31 \$180.24	\$192.09 \$179.61 \$178.54	\$172.25 \$159.77 \$158.70
Stindrd 1-3 Prime 4	-1.62 -19.76 4.23	\$128.17 \$152.16	\$162.20 \$144.06 \$168.05	\$157.10 \$181.09	\$173.54 \$155.40 \$179.39	\$153.70 \$135.56 \$159.55
Choice 4	-11.38 ROLLING CUTTER CUTTER COW CARC	S136.55	\$152.44	\$165.48	5163.78 F CUTS - NEX	\$143.94 GOTIATED -
Based on negot	iated carlot vo	lume prices	s of cow c	uts deliv	ered within	
	industry cutti	Chitte	m 00%	lars per	100 pounds.	
Thomas from ma	Value: ior day:		1 26			
Luange from pr	tor day:	ş0	Pric		Value	Change
100% lean insi 100% lean, fla 100% lean, fla	de round ts and eyes .B. 4-7 2-3 3-4 4-6 6-8 8up BOXED COW BEEF		\$285. \$285. \$275.	47 15 53	⇒⊥27.83 \$6.62 \$6.38	\$0.22 \$0.03 \$0.01
Chuck Tender Knuckle		lbs.	\$237. \$244.	55 23 30	\$2.38 \$6.18 \$2.20	\$0.01 \$0.05
Tenderioin Ribeye Roll	2-3 3-4 4-6	lbs. lbs. lbs.	\$489.	50 75 52	\$3.62 \$2.73	\$0.02 \$0.23
Ribeye Roll Ribeye Roll Flank Steak	0-0 8up	lbs.	\$253.	16 33	\$1.87 \$1.85 \$1.01	\$0.01 \$0.02 (\$0.16)
at, inedible Sone			\$32. \$9.	33 12	\$0.17 \$0.75 \$2.19	
USDA NATIONAL negotiated sal	BOXED COW BEEF (es for delivery	CUTS - NEGC within 0-2	TIATED SAU 21 day per:	LES FOB iod.	Plant basi:	3
	- (one load equ			_	2 082 9	11 nounds
Cutter/Canner Boner/Breaker/ 100% Lean Item	Cuts Cuts Cutter/Canner S	3.61 27.58 40.88	loads	-	144,30 1,103,30 1,635.0	14 pounds 51 pounds 19 pounds
Prozen Cuts	Primal	9.23	loads	Total	369,28 Weighted	34 pounds Change from
SONER/BREAKER			Trades	Pounds	Average	Prior Day
12 Rib, rib 12 Rib, rib	eye roll, 8-10 eye roll, 10-up	lbs. lbs. 8-dn lbc	15 71 44 F2	219,818 110,828	\$278.25 \$275.45	\$9.77 \$1.28
.12A Rib, rib Chuck, b	eye roll-lip-on oneless 85% risket	, 8-up lbs.	17 18 30	31,667 205,326 30,384	\$295.71 \$222.54 \$204 94	(\$43.39) (\$0.94) \$3.50
168 Round, t 168 Round, t 168 Round, t	eye roll, 6-8 ll eye roll, 8-10 eye roll, 10-up eye roll-lip-on eye roll-lip-on omeless 85% op inside, 10-up op inside c-off op inside c-off op inside c-off utside round we of round mi-Bnls Short L mi-Bnls Short L rip, bnls, 7-9 rip, bnls, 9-up ribin butt p sirloin butt ttom sirloin butt ttom sirloin butt	n lbs. p lbs. . 8-10 lbc	4 37	8,749 120,124	\$204.70 \$225.10	\$15.10
169A Round, t 169A Round, t 169A Round, t	op inside c-off op inside c-off utside round	, 10-14 lbs , 14-up lbs	s. 71 s. 20	638,730 103,791 84,745	\$258.53 \$258.95 \$226.87	(\$0.61) (\$0.61) \$1 32
L71C Round, e Loin, Se	ye of round mi-Bnls Short La mi-Bnls Short La	oin, 13-dn	48 lbs.	83,348	\$235.37	\$5.61
180 Loin, st 180 Loin, st 180 Loin, st	rip, bnls, 7-9 rip, bnls, 9-up rloin butt	lbs. lbs.	26	62,878	\$224.58	\$9.78
184 Loin, to 185A Loin, bo	p sirloin butt ttom sirloin but tt tender, peele	tt flap, br	33 11s. 42	93,186 171,477	\$224.08 \$254.21	\$0.24 \$3.46
UTTER/CANNER 12 Rib, rib 12 Rib, rib	eye roll, 4-6 ll eye roll, 6-8 ll eye roll, 8-up 1	bs.	38	106,346	\$255.80	\$0.55
12 Rib, rib 12 Rib, rib 100% LEAN Inside r	eye roll, 8-up	lbs.	17 31	37,958	\$259.31 \$285.11	\$6.66 \$1.58
Inside r Outside Eve of r	ound - Combo ound - Boxed round ound d eyes - Combo d eyes - Boxed n		41 5 14	40,996 32,120 20,356	\$288.14 \$279.78 \$276.09	\$1.07 \$5.15 (\$1.18)
Flats an Flats an Striploi	d eyes - Combo d eyes - Boxed n		30 54	450,447	\$274.77 \$283.77	(\$1.28)
L16B Chuck, c L67A Round, k L90 Loin te	huck tender nuckle, peeled nderloin, 2-3 11	bs.	33 72 21	79,768 361,104 36,135	\$237.55 \$244.23 \$441.65	(\$0.02) \$1.84 (\$7.74)
190 Loin, te 190 Loin, te 190 Loin, te	nderloin, 3-4 11 nderloin, 4-5 11 nderloin, 5-up	bs. bs. 1bs.	46 156 47	79,181 223,963 49,639	\$489.75 \$540.98 \$532.74	\$3.11 (\$8.26) \$13.63
193 Flank, f Flank, r FROZEN BONER/B	Boxed & CUTTER/CANNER huck tender nuckle, peeled nderloin, 2-3 ll nderloin, 3-4 ll nderloin, 5-up lank steak ough REAKER		113 69	173,547 100,024	\$274.98 \$237.48	(\$3.18) \$3.70
112 Rib, rib 112 Rib, rib 112 Rib, rib	REAKER eye roll, 6-8 ll eye roll, 8-10 eye roll, 10-up eye roll-lip-on	bs. lbs. lbs.	8 6 4	13,722 46,221 26,154	\$265.71 \$253.59 \$268.77	\$6.05
112A Rib, rib 112A Rib, rib 169A Round +	eye roll-lip-on eye roll-lip-on op inside c-off	, 8-dn lbs. , 8-up lbs. , 8-10 lbs	1	-,_01	,	
169A Round, t 169A Round, t 180 Loin st	eye roll-lip-on op inside c-off op inside c-off op inside c-off rip, bnls, 7-9 rip, bnls, 9-up CANNER	, 10-14 lbs , 14-up lbs lbs.	3. 3.			
180 Loin, st FROZEN CUTTER/ 112 Rib. rib	rip, bnls, 9-up CANNER eye roll. 4-6 11	lbs. bs.	4 3	10,400 26,346	\$236.91 \$259.52	
112 Rib, rib 112 Rib, rib 112 Rib, rib	eye roll, 4-6 ll eye roll, 6-8 ll eye roll, 8-up f REAKER & CUTTER	bs. 1bs. / CANNER	53	43,055 24,940	\$244.52 \$243.81	(\$0.88)
190 Loin, te 190 Loin, te	nderioin, 2-3 1 nderloin, 3-4 11	bs.				
190 Loin, te 190 Loin, te 193 Flank, f	nderloin, 4-5 ll nderloin, 5-up lank steak	lbs.	31	88,861	\$169.70	

		Lds	Price/Piece Price/	
IVY NATIVE SIR	60-62#	3.0	87.00	for today was estimated at 13.75 per cwt live, unchanged
	60-64#			when compared to Thursday's value
	62-64#			
	64-66#			TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)
				Lbs Price Change Value
	66-68#			Prv/Dy
	80-82#			Steer hide, butt brand/Pc 5.04 86.00 - 6.49
JATIVE STEER	46-48#			Tallow, edible 1.20 55.25 - 0.66
OL BRAND SIR	60-62#		82.00 A	Tallow, packer bleachable 4.50 49.25 - 2.22
	62#Min			Tongues, Swiss #1 0-3%, exp 0.24 224.00 - 0.54
	62-64#	6.0	82.00	Cheek meat, trmd 0.32 139.00 - 0.44
	64-68#	0.0	02.00	Head meat 0.13 95.00 - 0.12
			06 00 5	
BUTT BRAND STR	60-62#		86.00 E	
	62#Min		86.00 A	Hearts, reg, bone out 0.38 61.00 - 0.23
	62-64#	3.0	83.50	Lips, unscalded 0.13 129.50 - 0.17
	64#Min			Livers, slcted, export 0.96 62.00 - 0.60
	70-78#			Tripe, scalded edible 0.65 65.00 - 0.42
				Tripe, honeycomb bleached 0.15 105.00 - 0.16
ATIVE HEIFER	46-48#		72 00 7	Lungs, inedible 0.47 3.88 - 0.02
IVY NATIVE HFR	48-50#		73.00 E	Melts 0.14 4.13 - 0.01
	48-52#		73.00 A	Meat bone ml, 50% blk/ton 3.70 460.00 - 0.85
	50-52#			Blood meal, 85% blk/ton 0.60 980.00 5.00 0.29
	52-55#			Totals: 18.85 13.75
RANDED HFRS	48-50#		71.00 - 72.50 E	Dressed equivalent basis (63% dress): 21.83
	48-52#		71.00 A	
			/1.00 A	Typical slaughter steer weighs 1,350 pounds.
	50-52#			
BRAND HFR SW	48-50#			
BRAND HFR SW				Fri, May 11, 2012 was estimated at 13.78 per cwt.,
	48–50# 50–52#			The average value of hide and offal for the five days endi Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
BRAND HFR SW BRND COW SW	48–50# 50–52# 52–54#			Fri, May 11, 2012 was estimated at 13.78 per cwt.,
BRND COW SW	48–50# 50–52# 52–54# 54–56#			Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
	48–50# 50–52# 52–54# 54–56# 54–56#			Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
BRND COW SW BRANDED COW	48-50# 50-52# 52-54# 54-56# 54-56# 65-70#			Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
BRND COW SW	48–50# 50–52# 52–54# 54–56# 54–56# 65–70# 50–52#	9.0	62.00	Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
BRND COW SW BRANDED COW	48-50# 50-52# 52-54# 54-56# 54-56# 65-70#	9.0	62.00	<pre>Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year. </pre>
BRAND COW SW BRANDED COW BATIVE COW	48-50# 50-52# 52-54# 54-56# 65-70# 50-52# 54-56#	9.0	62.00	Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
BRND COW SW BRANDED COW	48-50# 50-52# 52-54# 54-56# 65-70# 50-52# 54-56# 48-52#			<pre>Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value.</pre>
BEND COW SW BRANDED COW BATIVE COW DAIRY COW	48-50# 50-52# 52-54# 54-56# 54-56# 65-70# 50-52# 54-56# 48-52# 50-52#	9.0	62.00 72.00	<pre>Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)</pre>
BEND COW SW BRANDED COW BATIVE COW DAIRY COW	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 54-56# 48-52# 50-52# 48-52#			<pre>Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year. </pre>
ERND COW SW ERANDED COW MATIVE COW DAIRY COW SW	48-50# 50-52# 52-54# 54-56# 65-70# 50-52# 54-56# 48-52# 50-52# 48-52# 50-52# 52-54#			<pre>Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year. </pre>
ERND COW SW ERANDED COW MATIVE COW DAIRY COW SW	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 65-70 \\ 50-52 \\ 48-56 \\ 48-52 \\ 50-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 52-54 \\ 96-106 \\ \end{array}$			Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 6.71
ERND COW SW ERANDED COW MATIVE COW DAIRY COW SW	48-50# 50-52# 52-54# 54-56# 65-70# 50-52# 54-56# 48-52# 50-52# 48-52# 50-52# 52-54#			Fri, May Il, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 Tallow, edible 1.20 55.25 -
ERND COW SW BRANDED COW RATIVE COW DAIRY COW DAIRY COW SW RATV BULL Con	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 90-106 \\ 100-10 \\ \end{array}$			Fri, May Il, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 Tallow, edible 1.20 55.25 -
BRAND COW SW BRANDED COW BATIVE COW	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 52-54 \\ 96-106 \\ 100-10 \\ 95-105 \\ \end{array}$			Fri, May Il, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 Tallow, edible 1.20 55.25 -
ERND COW SW BRANDED COW RATIVE COW DAIRY COW DAIRY COW SW RATV BULL Con	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 50-52 \\ 48-52 \\ 90-106 \\ 100-10 \\ \end{array}$			Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Cattle hide/Pc 5.04 85.50 0.50 6.71 Tallow, edible 1.20 55.25 - 0.66 Tallow, packer bleachable 4.50 49.25 - 2.22 Tongues, Swiss #1 0-3%, ex 0.24 224.00 - 0.56
ERND COW SW ERANDED COW EATIVE COW DAIRY COW DAIRY COW SW EATV EULL Con ERND EULL SWCon	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 95-254 \\ 96-106 \\ 100-10 \\ 95-105 \\ 100-10 \\ \end{array}$		72.00	Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 6.71 Tallow, edible 1.20 55.25 - 0.66 Tallow, packer bleachable 4.50 49.25 - 2.22 Tongues, Swiss #1 0-3%, ex 0.24 224.00 - 0.54 Cheek meat, trmd 0.32 139.00 - 0.44
ERND COW SW BRANDED COW RATIVE COW DAIRY COW DAIRY COW SW RATV BULL Con	48-50# 50-52# 54-56# 54-56# 50-52# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 50-52# 100-10# 96-106# 100-10# 95-105# 100-10#			Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Cattle hide/Pc 5.04 85.50 0.50 6.77 Tallow, edible 1.20 55.25 - 0.66 Tallow, packer bleachable 4.50 49.25 - 2.22 Tongues, Swiss #1 0-3%, ex 0.24 224.00 - 0.55 Cheek meat, trmd 0.32 139.00 - 0.44
RRID COW SW RAINDED COW RAITVE COW RAIRY COW RAIRY COW SW RAIV BULL Con RRID BULL SWCon	$\begin{array}{c} 48 - 50 \# \\ 50 - 52 \# \\ 52 - 54 \# \\ 54 - 56 \# \\ 54 - 56 \# \\ 50 - 52 \# \\ 50 - 52 \# \\ 54 - 56 \# \\ 48 - 52 \# \\ 50 - 52 \# \\ 48 - 52 \# \\ 52 - 54 \# \\ 96 - 106 \# \\ 100 - 10 \# \\ 95 - 105 \# \\ 100 - 10 \# \\ \hline \\ 60 - 62 \# \\ 60 - 64 \# \end{array}$		72.00 86.00 E	Fri, May Il, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year. usba BY-PRODUCT DROP VALUE (CATTLE) The hide and offal value from typical fed cattle (steers and heifers 1,275) for today was estimated at 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 6.71 Tallow, edible 1.20 55.25 - 0.66 Tallow, packer bleachable 4.50 49.25 - 2.22 Tongues, Swiss #1 0-3%, ex 0.32 139.00 - 0.42 Head meat 0.13 95.00 - 0.12 Oxtail, selected 0.24 222.50 - 0.52
RRID COW SW RAINDED COW RAITVE COW RAIRY COW RAIRY COW SW RAIV BULL Con RRID BULL SWCon	48-50# 50-52# 54-56# 54-56# 50-52# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 50-52# 100-10# 96-106# 100-10# 95-105# 100-10#		72.00	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RRID COW SW RAINDED COW RAITVE COW RAIRY COW RAIRY COW SW RAIV BULL Con RRID BULL SWCon	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 96-106 \\ 100-10 \\ 95-105 \\ 100-10 \\ 95-105 \\ 100-10 \\ 00-62 \\ 60-62 \\ 60-64 \\ 62-64 \\ \end{array}$		72.00 86.00 E	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RND COW SW RANDED COW AITVE COW AIRY COW AIRY COW SW RNV BULL Con RND BULL SWCon	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 50-52 \\$		72.00 86.00 E	Fri, May Il, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RND COW SW RANDED COW AITVE COW AIRY COW AIRY COW SW RNV BULL Con RND BULL SWCon	48-50# 50-52# 52-54# 54-56# 65-70# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 52-54# 96-106# 100-10# 95-105# 100-10# 60-62# 60-64# 62-64# 62-64# 64#Min 66-70#		72.00 86.00 E	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per collive, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lise Price Change Value TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Last Price Change Value TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Last Price Change Value TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Last Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 6.77 Tallow, edible 1.20 55.25 - 0.61 Tallow, packer bleachable 4.50 49.25 - 2.22 Tongues, Swiss #1 0-3%, ex 0.24 224.00 - 0.54 Other weat, trmd 0.33 95.00 - 0.41 Head meat 0.13 95.00 - 0.21
RND COW SW RANDED COW AITVE COW AIRY COW AIRY COW SW RND BULL Con RND BULL SWCon	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 95-105# 100-10# 60-62# 60-64# 62-64# 62-64# 62-64# 67-70# 70-74#		72.00 86.00 E	Fri, May II, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cv live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lass Price Change Value Cattle hide/Pc 5.04 85.50 Cattle hide/Pc Cattle hide/Pc <t< td=""></t<>
ERND COW SW ERANDED COW EATIVE COW DAIRY COW DAIRY COW SW EATV EULL Con ERND EULL SWCon	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 96-106# 100-10# 96-62# 60-62# 60-64# 62-64# 64#Min 66-70# 70-74# 48-50#		72.00 86.00 E	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RRID COW SW RANDED COW RATIVE COW RATRY COW RAIRY COW SW RAIV BULL Con RRID BULL SWCon MY TEX STEER	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 95-105# 100-10# 60-62# 60-64# 62-64# 62-64# 62-64# 67-70# 70-74#		72.00 86.00 E	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RRID COW SW RANDED COW RATIVE COW RATRY COW RAIRY COW SW RAIV BULL Con RRID BULL SWCon MY TEX STEER	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 96-106# 100-10# 96-62# 60-62# 60-64# 62-64# 64#Min 66-70# 70-74# 48-50#		72.00 86.00 E	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 from last year.
RND COW SW RANDED COW RATIVE COW RAIRY COW SW RAIRY COW SW RAIRY COW SW RAIRY EULL Con RND EULL SWCon NY TEX STEER	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 95-105# 100-10# 60-62# 60-64# 62-64# 62-64# 64#Min 66-70# 70-74# 48-50# 54#Min 60-62#	12.0	72.00 86.00 E 86.00 E 86.00	Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 85.50 0.50 6.71 Tallow, edible 1.20 55.25 - 0.66 Tallow, edible 0.32 139.00 - 0.41 Opticas fillow for the colspan="2">Cheek meat, trmd 0.32 139.00 - 0.41 Opticas fillow for the colspan="2">Cheek meat, trmd 0.38 61.00 - 0.21 O
RND COW SW RANDED COW AITVE COW AIRY COW SW AIRY COW SW RIV BULL Con RND BULL SWCon 	$\begin{array}{c} 48-50 \\ 50-52 \\ 52-54 \\ 54-56 \\ 54-56 \\ 50-52 \\ 50-52 \\ 50-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 48-52 \\ 96-106 \\ 100-10 \\ 95-105 \\ 100-10 \\ 95-105 \\ 100-10 \\ 95-105 \\ 100-10 \\ 95-105 \\ 100-10 \\ 48-52 \\ 60-64 \\ 64 \\ 49 \\ 100-10 \\ 48-50 \\ 64 \\ 54 \\ 49 \\ 100-10 \\ 66-70 \\ 60-62 \\ 48-50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 60-64 \\ 48 \\ 50 \\ 80 \\ 50 \\ 80 \\ 100$	12.0	72.00 86.00 E 86.00 E 86.00 ung	Fri, May 11, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cw live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change Value Prv/Dy Cattle hide/Pc 5.04 Tongues, Swiss #1 0-3%, ex 0.24 Catal, selected 0.32 Oxtail, selected 0.24 Use, up on out 0.38 0.13 95.00 100 0.13 1100 0.13 11100 0.13 11100 0.13 11100 0.13 11100 0.14 11100 0.15 11100 0.15 11100 0.13 11100 0.14 11100 0.14 11100 0.15 111000 0.15 111000 0.16 111011 0.13 111011 0.13
RND COW SW RANDED COW AITVE COW AIRY COW SW AIRY COW SW AIRY COW SW RND BULL Con RND BULL SWCON VY TEX STEER	48-50# 50-52# 52-54# 54-56# 54-56# 50-52# 50-52# 50-52# 48-52# 50-52# 48-52# 96-106# 100-10# 95-105# 100-10# 95-105# 100-10# 60-62# 60-64# 62-64# 62-64# 64#Min 66-70# 70-74# 48-50# 54#Min 60-62#	12.0	72.00 86.00 E 86.00 E 86.00	Fri, May I1, 2012 was estimated at 13.78 per cwt., down 0.00 from last week and up 0.22 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 13.97 per cv live, up 0.04 from Thursday's value. TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Cattle hide/Pc 5.04 Stode of the stode o

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

BEEF VARIETY MEATS - FROZEN -			
Items	Lds	Price Range	Wtd Avg
CHEEK MEAT,trmd, 70-75% lean			
export			
FEET, nails off, skin on		un	
HEAD MEAT, 60-70% lean		95.00	95.00 C
export HEARTS, regular, bone out			
regular, bone-out exp			
KIDNEYS, export LIPS, unscalded			
LIVERS, selected, 2/box			
selected, 2/box, export		62.00	62.00 E
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box		220.00 - 235.00	222.50 B
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		1100	~
WEASAND MEAT,		un	9
BEEF PET FOODS -	FOB SUP	PLY POINT	
QUARTERLY CONTRACTS:			XED FROZEN
GULLETS-TRACHEA		15.00-16.00	
KIDNEYS, inedible		13.25-13.25	
LIVERS, "		9.00-10.75	

AIDNEIS, INCOIDIC	13.23-13.23
LIVERS, "	9.00-10.75
LUNGS, "	4.00-5.00
MELTS, "	4.00-5.00
SALIVARY GLANDS	9.00-9.00

WEEKLY USDA BY-PRODUCT DROP VALUE (COW) The hide and offal value from a typical slaughter cow(1) for the week ended 5/11/2012 was estimated at 13.18 per cwt live, up 0.10 from last week.

0.10 IIOM IASC WEEK.					
CALCULATIONS FOR BY-PRODUCT VALUE					
	Lbs	Price	Change	Value	
			Prv/Wk		
Cow hide, branded (2)/Piece		56.00	-	5.09	
Tallow, renderer blchable	3.68	49.25	0.75	1.81	
Tongues, Swiss cut, IW	0.32	199.50	-5.50	0.64	
Cheek meat, trmd	0.43	169.00	9.75	0.73	
Head meat	0.14	163.00	-2.00	0.23	
Oxtail, reg, small box	0.20	228.50	4.50	0.46	
Hearts, reg, bone out	0.46	50.75	-4.25	0.23	
Lips, unscalded	0.13	105.75	-1.00	0.14	
Livers, reg, gall off (3)	0.90	35.75	-2.50	0.32	
Tripe, scalded edible, blchd	1.06	53.25	1.25	0.56	
Tripe, honeycomb bleached	0.14	114.50	39.50	0.16	
Lungs, inedible	0.86	3.88	-	0.03	
Melts	0.15	4.13	-	0.01	
Meat bone ml, 50% blk/ton	10.71	451.00	-5.00	2.42	
Blood meal, 85% blk/ton	0.73	957.50	74.00	0.35	
Totals:	24.46			13.18	
Dressed equivalent basis	(47% dress	з):		28.04	
(1) Typical slaughter cow weighs	1.100 pour	nds			

(1) Typical slaughter cow weights 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 For Week Ended 5/11/2012 Frozen CARLOT/L.C.L. Basis		D	ollar e Rar	s/hundred ige	
CHEEK MEAT, Trimmed	3.6	162.00		175.00	169.10
FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp	11.6	45.00	-	65.00	50.87
HEARTS, Canadian-style, exp HEAD MEAT,	0.1			163.00	
HEAD MEAT, KIDNEY'S Export LIPS, unscalded LIVERS, Regular,bulk-pack LIVERS, Regular,bulk-pack export	3.0 2.7	104.00	-	38.00 111.00	38.00 105.70
LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export " 2 loads traded at 50.00 to Egypt MELTS,	0.3 9.3	33.00	-		36.00 35.62
OXTAILS, Regular, small box		209.00	-	200.00	228.55
SALIVARY GLANDS SWEETBREADS, export	2.6	34.00	-	37.50	36.75
TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW	0.4	194.00	-	215.00	198.80
TONGUES, #1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW	0.5	194.00	-	205.00	199.24
TONGUES, #2 mixed, Swiss cut, IW TONGUES, #2 mixed Swiss cut, IW TONGUES, exp.#2 mixed, Swiss cut, IW	0.2			202.00	202.00
TONGUE Trinmings TRIPAS	1.1	30.00	-	31.00	30.91
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp	9.0 0.3 1.0	52.00	-		53.22 90.00 52.75
TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached TRIPE, omasum unbleached WEASAND MEAT		99.00		119.00	104.00 114.47

Friday, May 11, 2012

USDA NATIONAL CARLOT F Purchases Equated to FOB On Compared to Thursday's Clos skud hams not tested; sdls slow to moderate, with mode	aha Ba e: Fr bellie	sis unle esh bone s steady	ss othe -in loir ; lean t	wise stat ns and but crimmings	ts mostly 4.00 hig not established.	
Loads PORK CUTS : Loads TRIM/PROCESS PORK :		63.25				
USDA ESTIMATED PORK CARCASS	CUTOU	т				
Based on FOB Omaha carlot p Calculations for a 200 lb F	ork Ca	rcass. Va	alues re	eflect US		ounds
53-54% lean, 0.65"-						
Date Loads Carcass Loi	n B	utt P:	ic I	Rib Ha	m Belly	
05/11 63.25 80.55 1 Change : 0.43	.00.31 0.09	93.32 2.09	53.37 0.21	136.43 3.64	67.75 86.13 0.00 unc	
05/10 81.8 80.12 1 05/09 125.3 78.16						
05/09 125.3 78.16 05/08 133.8 78.87 05/07 53.0 78.45	98.56 97.72	91.57 90.53	53.23 53.24	128.28 130.06	62.28 86.05 66.74 84.49	
Current Five Day Simple Ave	erage -					
79.23 NOTE: Value may change with						
description of the cu						
RESH PORK CUTS .OINS, BONE-IN						
Primal Cutout Value =	Tds-	1	Price Ra	nae	100.31 Wahtd Ava	
l/4" Trim 21#DN-LGT l/8" Trm/less 21#DN-LGT	4.0	128.00	-	130.00	128.75	
1/4" Bladeless 1/4" Trim 21#/UP-MED						
Combos 26/Up#(SOW) COINS,CNIRCUT,10-11 RIB,1/4	"TRM					
Tender-in FLO 8-13# Tender-out FLO 8-13#						
BNLS Strap-on 5-11# BNLS Strap-off 5-11#	7.5 3.5	148.00 165.00	_	156.00 170.00	152.40 167.86	
NHLE BINLS LOINS 9-13# BNLS SIRLOIN .75-1.5# BONE-IN STR 2 5-3 5#	6.25	115.00	-	125.00	116.80	
RNLS Strap-off 5-11# WHLE ENIS LOINS 9-13# NLS SIRLOIN .75-1.5# SOURE-IN SIR 2.5-3.5# SLADE ENDS 2-4# FENDERLOIN 1.25/DN#	0.25	00.00	-	88.00	88.00	
OIN BACKRIB (BOXED)						
FRESH 1.5/DN# " 1.75/DN# " 1.75/DN#						
" 2.00/UP# PICNIC	0.75			312.00	312.00	
Primal Cutout Value =					53.37	
Smkr Trm, RS, combo Smkr Trm, SS, combo						
Sukr Tru, SS, boxed PICNIC CUSHION MEAT Boxed 92% Fresh	1.0			76.00		
Boxed 92% Fresh Boxed 92% Frozen OSTON BUIT	1.0	98.00	-	95.00	98.42 95.00	
Primal Cutout Value =			Drice R		93.32	
L/4" TRM 5-10# L/8" TRM 5-10#				110.00		
L/4" Trim Stk Rdy L/8" Trim Stk Rdy						
ANLS, Butt Combo's 11/UP#(SOW)	1.0			117.00	117.00	
SPARERIB Primal Cutout Value =					136.43	
BAG/3 PCVAC4.25#/DN-LGT] 134.00			Wghtd Avg 151.17	
COMBOS 4.25#/DN-LGT 2 BAG/3 PCVAC4.25#/UP-ME	13.0	134.00	-	147.00	142.81	
COMBOS 4.25#/UP-MED TRESH PORK CUTS-ADDED INGRE						
BONE-IN LOINS 1/8" TRIM BONE-IN LOINS CC TENDER IN	Las-		Price Ra	aige	wgrita Avg	
ENLS LOINS STRAP-ON ENLS LOINS STRAP-OFF						
ENLS SIRLOIN .75-1.5# BONE-IN SIR 2.5-3.5#						
TENDERLOIN 1.25/DN# LOIN BACKRIB FRESH 2.00/UP#	ŧ					
MKR TRM SS PICNIC BOXED 1/4" TRIM BUIT						
/4" TRIM STK RDY BUTT /8" TRIM STK RDY BUTT						
SPARERIB 4.25#/DN-LGT SPARERIB 4.25#/UP-MED						
KINNED HAMPrimal Cutout Value =					67.75	
ONE-IN TRIMMED	Las-]	rice Ra	uye	Wghtd Avg	
17-20# TRIM SPEC 1 20-23# TRIM SPEC 1 23-27# TRIM SPEC 1						
23-27# IRIM SPEC I BONE-IN 27#/up Trim Spec 1 BORTH AMERICAN EXPORTS						
HAMS, BONE-IN 23-27# TS 1 RNLS 3 MUSCLE HAMS 94-96%						
INLS 5 MUSCLE HAMS 94-96% INLS 5 MUSCLE HAMS 94-96%						
NSIDE UUTSIDE						
NUCKLE JTE BUTT						
INNER SHANK HAM TRIMMINGS (CHEM LEAN)						
Combo 72% Fresh Boxed 72% Frozen						
Combo 90% Fresh Boxed 90% Frozen						
Outer Shank Frozen BELLY, SEEDLESS						
	Lds-]	Price Ra	ange	86.13 Wghtd Avg	
SKIN-ON, TRIMMED 10-12# SKIN-ON, TRIMMED 12-14# SKIN-ON, TRIMMED 14-16#	2 0			97 00	07 00	
SKIN-ON, TRIMMED 14-16# SKIN-ON, TRIMMED 16-18# SKIN-ON, TRIMMED 18-20#	3.0 3.0			87.00 87.00	87.00 87.00	
KIN-ON, TRIMMED 18-20# KIN-ON, TRIMMED 20-25# KINLESS, 9-13#						
SKINLESS, 9–13# SKINLESS, 13–17#						

TRIMMINGS/BONELESS PROCESSING FORK (CHEMICAL LEAN) FOB BASIS ---Wghtd Avg-----

Combo 42% Fresh Boxed 42% Frozen Combo 72% Fresh Boxed 72% Fresh Boxed 72% Frozen BONELESS PICNIC MEAT Combo Fresh Boxed Frozen SKINNED JOWLS Combo Fresh Boxed Frozen TRIM, VISUAL TRACE OF LEAN Combo 12-16% Fresh Boxed 12-16% Frozen

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S. The offal value from a typical slaughter hog (1) for the						
week ended 5/11/2012, was est						
0.10 when compared to last week.						
FOB CENTRAL U.S. / CALCULATIO	ONS FOR	BY-PRODU	JCT VALUE	(HOG) -		
	Lbs	Price		Value		
			Prv/Wk			
Cheek meat, trimmed		68.00	4.75			
Chitterlings		62.00		0.78		
Ears, square-cut	0.19			0.25		
Tongues, grn, bnls, sml bx	0.18			0.22		
Hearts, slashed, domestic	0.28		-	0.15		
Kidneys, inedible	0.25	9.50	-	0.02		
Livers, inedible	1.25	12.25	-	0.15		
Melts, inedible	0.17	5.13	-	0.01		
Salivary Glands	0.26	47.50	0.50	0.12		
Snouts, partial lean	0.25	71.00	-	0.18		
Stomachs, scld, small box	0.43	121.25	-	0.52		
Lungs, inedible	0.95	3.50	-	0.03		
Choice white grease	0.50	49.00	0.50	0.25		
Pork meat & bone meal	1.57	542.50	-6.25	0.43		
Pork blood meal	1.95	979.50	78.75	0.96		
Lard	1.72	53.00	-	0.91		
Blood plasma	2.01	20.00	-	0.40		
Totals:	13.50			5.57		
Dressed equivalent	t basis	(74% dre	ess):	7.53		

(1) Typical slaughter hog weighs 250 pounds

USDA BY PRODUCT PRICE REPORT	rs - Fo	DB CENTRAL U.S.	BASIS
Carlot Basis - Dollars/hundred			
PORK VARIETY MEATS - FROZEN			
Items		Price Range	
NECK Bones domestic	0.5		
export Brisket Bones Full, 30#		35.00	35.00 D
Brisket Bones Full, 30# Brisket Bones Full, exp 30#			
TAILS,			
		72 00	72.00 A
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail		/2.00	/2.00 11
EARS, Pet Treat, 3-4/lb			
EARS, Pet Treat, 3-4/lb EARS, edible, export	1.5	232.00	232.00
FEET, front, toes on			
front, toes on, export		75.00	75.00 B
hind, domestic			
hind, export		63.00	63.00 B
HEARTS, slashed, domestic			
single slashed, export		72.00	
multi slashed, export		52.00	52.00 C
whole, export			
HOCKS, picnic		26.00	26.00.
KIDNEYS, small box, export LIVERS, large box, domestic		36.00	36.00 A
SALIVERS, TARGE DOX, domestic SALIVARY GLANDS,		47.00 - 48.00	47 50 3
SNOUTS, partial lean		47.00 - 40.00	47.50 A
partial lean w/mask		92.00	92.00 D
STOMACHS, scalded, small box		52.00	unq
scalded, small box, export		140.00	
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp	3.0	153.00	153.00
scalded & scraped			
UTERI			
PORK SKINS FRESH IN			
QUARTERLY CONTRACTS:		DOMESTIC	EXPORT 36.00-44.00
BELLI SKINS, SELECTED		20.50-43.00	30.00-44.00
BELLY SKINS, SELECTED FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED	+ blr	20.30-40.00 25 00-42 thr	24 50-27 75
HAM SKINS, HOUSE RUN	LIIK	22.00-32.00	24.50-27.75
PICNIC SKINS, HOUSE RUN		22.00-32.00	JT.00-41.00
JOWL SKINS, HOUSE RUN		22.00-27.00 18.50-27.00	
PORK PET FOODS	- FOB SUP	PLY 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 REPORTS		L U.S.		
(unless otherwise stated) as o TALLOW, GREASE, AND LARD	£ 3:00 PM	Lds Price	Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck)	2.0		8.75 1.00	48.75 41.00 A
LOOSE LARD, FOB PLANI (CLUCK) LOOSE lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO		5	64.00	54.00 B
Packer bleachable <.15% Packer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW, LARD-CAF CHICAGO Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow	4.0	5		51.00 B 51.00 D 50.50
PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle,Domestic	2.0		5.00 4	165.00
PORK Meat/Bnmeal,50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton	13.0			550.00
Central Panhandle CAF California	1.0		80.00 9 10.00 9	980.00 900.00 D
PORK BLOOD MEAL, 85% pro/ton	2.0	100	0.00 10	00.00

USDA CARLOT VEAL CARCASS REPORT - Thu, May 10, 2012 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mixed as non-packer owned calves mostly steady with a few 3.00 to 5.00 higher, while packer owned calves were generally steady with instance of 5.00 lower. Demand was light with moderate offerings. Harvest numbers were 6% lower compared to last week. Dressed weights were down 4.7 pounds in the NE, down 7.0 pounds in the NC, with the composite down 5.8 pounds.

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 Hide-Off, 255-315 Lbs. Hot : **PACKER OWNED**		Range 360.00- 373.00				
Hide-Off, 255-315 Lbs. Hot COMPOSITE	Basis 2164	355.00- 384.00	370.09			
Hide-Off, 255-315 Lbs. Hot	Basis 3989	355.00- 384.00	368.42			
CONTRACT INFORMATION: Hot Basis, Hide-Off Current future contracts offered: Firm Bottom Northeast and North Central, 340.00 to 360.00, for the end of September.						
Special Fed Veal Slaughter Week ending: 05/ Northeast North Central Total NE & NC	05/12 04/28/12 3,530 3,442 2,977 3,531	05/07/11 2012 3,280 57,969 4,733 61,943	2 2011 9 64,010 1 71,622			
Special Fed Veal Dressed We						
Week ending: 05/ Northeast North Central	268.5 273.2 268.2 275.2	272.8				
	268.4 275.3 268.4 274.2					
* 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 Steady. All cuts were steady with a weak undertone as the final week of purchasing the sought after veal cuts for Mother's Day is upon us. Demand was light with moderate offerings.

· · · · · · · · · · · · · · · · · · ·	5			
Item:	Wt. Rai		Rang	
Carcass, hide off	200-275		415.00-	525.00
Foresaddles	86-147		325.00-	
Forequarters	43-74		350.00-	411.00
Necks, bone-in	24-28		245.00-	
Breast	10-18	lbs	99.00-	175.00
Foreshank	3-5	lbs	440.00-	795.00
Osso Buco, foreshank	2-8	lbs	770.00-	965.00
Shoulder, full	49-85	lbs	325.00-	330.00
Chuck, square cut	39-68	lbs	245.00-	309.00
Chuck rolls, skinned	5-10	lbs	425.00-	535.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	625.00
Hotel Racks, 8 rib	15-26	lbs	675.00-	750.00
Hotel Racks, 7 rib	14-25	lbs	715.00-	825.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1185.00-	1395.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1245.00-	1525.00
Rack, Ribeye	3-9	lbs	1900.00-	2580.00
Hindsaddles	89-153	lbs	480.00-	595.00
Hindquarters	45-76	lbs	419.00-	610.00
Loins, regular	18-36	lbs	345.00-	420.00
Loins, 4x4, trimmed	18-30	lbs	520.00-	625.00
Strip Loins, bnls, 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
	27-42	lbs	650.00-	775.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1125.00-	1375.00
Top Rnd, Sknd, cap-off	10-15	lbs	1310.00-	1510.00
Hindshank	5-8	lbs	726.00-	859.00
Osso Buco, Hindshank	2-8	lbs	975.00-	1325.00
Stew Meat, regular			370.00-	475.00
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			

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, May 11, 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.

100110	with no cheffed indicate non report	abic	craaco.
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND PRIME, YG 1-4 Head 138 186 476 877 1,493 2,443	Head	5,613 Wt Avg 519.02 409.99 364.50 337.97 322.81 294.41
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND PRIME, YG 5 Head 0	Head	974 Wt Avg
CERTIF	IED FRESH AMERICAN LAMB	Head	
UNGRADI Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	ED Head 130 127 141 136 73 85	Head	692 Wt Avg 324.36 325.51 311.37 311.49 275.00 275.00

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days, FOB Plant basis. **Compared to last week:** Carcasses were mixed; 55# and down were 11.56 to 29.49 higher, 55# to 65# were 0.54 higher and 65# and up were 0.76 to 1.87 lower

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG 1-4	Head 5,437 Wt Avg
45-DN	138		519.02
45-55#	186		409.99
55-65#	476		364.50
65-75#	782		336.85
75-85#	1,493		322.81
85-UP	2,362		294.10

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 FORESADDLE	FOB PRICE	CHANGE %	CARCASS	LBS.	
204 RACK, 8-RIB MEDIUM 209 BREAST **	123.67	1.33 -3.24	8.85%		
207 SHOULDERS, SQ-CUT 210 FORESHANK NECK **		5.84 -5.53 -16.75		3.02	
HINDSADDLE 232 LOINS, TRIMMED 4X4 232E FLANK UNTRIMMED ** 233A LEG, TROTTER OFF	80.85	-5.79 3.58 -11.21		2.68	
GROSS CARCASS VALUE:	356.09	-3.44	95.45%	75.40	
FORESADDLE VALUE HINDSADDLE VALUE	336.24 412.28	1.32 -8.84		38.87 36.53	
Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 324.59 -3.44					

* Shrink and trim of 3.60 lbs. not reflected in cutout value * Based on Actual Federally Inspected Slaughter Carcass Weight of 79 lbs. for W/E 04/28/2012, 1.0 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 1,018,891 pounds Frozen Cuts 226,328 pounds 						
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days		
200A	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle Bracelet.	0		+074 01			
200A 200A	Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	4 0	3,718	\$374.91	(4.08)		
202 203	Foresaddle Bracelet Rack, 8-Rib, light	6	1,174	\$448.07	(0.01)		
204	Foresaulte Bracelet Rack, 8-Rib, Ight Rack, 8-Rib, heavy Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Shoulders, bulk Ribs, Breast bones off Foreshank Hindsaddle, long-cut	9	1,478	\$696.23	15.57		
204	Rack, 8-Rib, heavy	4	902	\$825.29	57.54		
204A 204B	Rack, chined Rack, roast-ready	44 28	10,649	\$853.32 \$992.53	16.99 (1.15)		
204C	Rack, roast-ready, frenched	147	27,825	\$1,346.83	(19.03)		
204D 206	Shoulders	14 77	2,1// 63,964	\$1,621.46 \$226.92	(22.21) 0.98		
207	Shoulders, square-cut	215	145,278	\$263.78	5.84		
208	Breast	129	57,277	\$139.13	(7.61)		
2097	Breast, bulk Ribs Breast bones off	17 34	23,268	\$113.27	(0.38)		
200A 210	Foreshank	155	18,825	\$458.26	(5.53)		
229 230							
231	Loins	31	6,911	\$420.34	1.46 (5.79) 0.41 2.35 (2.23)		
232 232	Loins, trimmed 4x4 Loins, trimmed 2x2	113	29,508	\$514.91 \$643.76	(5.79) 0.41		
232	Loins, trimmed 1x1	108	28,380	\$755.02	2.35		
	Loins, trimmed 0x0 Loins, short-cut, 2x2	35	6,764	\$840.64	(2.23)		
	Loins, short-cut, 1x1	35 0 18	2,141	\$763.25	0.39		
232A 232C	Loin, boneless, tied	9	1,123	\$1,553.96	16.57		
232E	Flank, untrimmed	22	40,492	\$82.80 \$410.54	0.01		
233A	Legs Leg, trotter-off	190	49,515	\$412.20	(11.21)		
233C 233E	Leg, trotter-off, partial bri Leg, steamship	1 37 27	7,845	\$553.46 \$535.57	(1.55) (4.05)		
233F	Hindshank	71	13,519	\$446.25	(15.62)		
234 234A	Loins, short-cut, LKI Loins, short-cut, DKO Loin, boneless, tied Flank, untrimmed Legs trotter-off Leg, trotter-off, partial bni Leg, steamship Hindshank Leg, Boneless, Tied Leg, shank off, bnls Leg, 2-way boneless	135	33,654 7,440	\$605.25 \$662.05	(6.40)		
		0					
234C 234D	Leg, bottom, boneless Leg, outside, boneless	0 0					
234E	Leg, outside, boneless Leg, inside, boneless	96	19,238	\$794.37	(1.66)		
234G	Leg, sirloin tip, bnls Sirloin, boneless	19	1,291	\$772.01	8.19		
	Back Back, trimmed				5 90		
238	Trimmings	31	6,496	\$434.04	(4.35)		
239 244	Special trimmings Loin, boneless, 3-way	8	170	\$496.18	5.90 (4.35) 19.16		
245	Sirloin						
246 295	Lamb for stewing	45	4,212	\$715.25	(8.75)		
296	Ground lamb Necks	130 36	17,875	\$581.20 \$111.04	(35.98) (8.75) 0.27 (31.34)		
FROZE	N CHOICE & PRIME CUTS	# O£	Total	Weighted	Change from Prior Days		
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days		
204	Rack, 8-Rib, medium	5	3,174	\$478.18	0.00		
209 210	Breast Foreshank	5 4	48,551 2,499	\$113.12 \$408.00	5.32 (40.04)		
232E	Flank, untrimmed Leg, trotter-off	6	17,371	\$76.29	14.66 4.00		
233A 233F	Hindshank	6 4	2,885 909	\$372.62 \$412.96	(6.85)		
234 234A	Leg, Boneless, Tied Leg, shank off, bnls	8 5	1,557 7,631	\$629.24 \$710.77	(22.23) 0.25		
234E	Leg, inside, boneless	23	1,643	\$876.70	17.45		
238 295	Trimmings Lamb for stewing	8 15	8,476 2,150	\$151.25 \$689.43	32.20 10.44		
296	Ground lamb	50	8,566	\$574.84	4.60		
	Necks	17	6,956	\$126.54	3.36		

View complete report at http://www.ams.usda.gov/mnreports/lm_xl500.txt

SPECIAL REPORTS

YER SLAUGHTER under federal inspection for 11-May-2012 and 12-May-2012 is estimated to be 30,923,000 UP 3.65 percent from a week ago and DN 9.02 percent from a year ago. (Last week 31,170,000; last year 33,987,000) BROILER-FRYER

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 12-May-2012 is estimated to be 155,751,000 head UP 2.66 percent from a week ago, and DN 5.89 percent from a year ago. (Last week 151,715,000; Last year 165,491,000)

MECHANICALLLY SEPARATED CHICKEN RPT - Fri May 11, 2012 ATIONAL F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

CHICKEN, WITH DAIN ADDED	PRICES	
	(CENTS PER POUND)	
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE WTD AVERAGE PRICE	-	26.00 26.00
	VOL	UME
	(PER 1,	000 LBS.)
VOLUME TRADED VOLUME EXPORTED		122
	PRICES	
15-20%	(CENTS PER POUND)	
PRICE RANGE	29.00-38.00	23.00-29.00
WTD AVERAGE PRICE	33.29	25.19
	VOLU	
VOLUME TRADED	(PER 1,0) 2,049	00 LBS.) 3,837
VOLUME EXPORTED	1,729	530
	PRICES	
	(CENTS P	ER POUND)
20% OR MORE RANGE	_	22.50
WTD AVERAGE PRICE	-	22.50
	VOLU	
	(PER 1,0	
VOLUME TRADED		41
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, May 10, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

has FRICE EQUIVALENT INDEX VALUES he carcass price equivalent index value of a Choice 600-900 lbs ass was 0.66 higher at 177.27; Select 600-900 lbs carcass was lower at 171.46 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE Boxed beef cutout values were steady to weak on moderate demand and offerings. With the exception of Select rib and loin cuts which saw some price depreciation, the majority of cuts were able to maintain relatively steady price levels this session. Ground beef similarly remained steady for all lean percentages. Beef trimmings, however, had a weakening effect on the cutout, steadily dropping throughout the week after ample chatter regarding low demand for the product. This year's unusually heavy carcass weights after the record warm winter may be contributing to a disproportional availability of higher fat product despite the overall decrease in beef production. Forward sales were fairly light with the only major consignment being outside rounds priced below current spot market levels. For the week: Select rib cuts 11.00 lower while Choice rib

market levels. For the week: Select rib cuts 11.00 lower while Choice rib mostly steady; Select and Choice chuck primal 1.00 higher; Select round primal weak while Choice round firm; Select and Choice loin primal weak to 3.00 lower; Beef trimmings 12.00 lower; Fed and blended cattle grinds generally steady. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 0.37 at 190.29, Select 600/900# carcasses down 2.09 at 183.86. rib ice loin Fed and

down 0.37 at 190.29, Select 600/900# carcasses down 2.09 at 183.86. COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT Lean boneless processing beef was higher. Trimmings prices trended mostly firm to higher for the leaner trimmings and weak to lower on the higher fat trimmings. Demand was moderate to good for moderate offerings. Trading was moderate to active. Tight supplies of boneless lean and strong demand pushed prices higher. The boneless lean and trimmings market continued to set new record highs. Last week's 90% lean boneless weighted average set a new record high at \$226.38. The 85% trimmings set a new record weekly weighted average price at \$212.12. Market activity on imported beef was slow and prices were mostly weak to 2.00 lower with instances 2.00 to 3.00 lower. Demand was light for light to moderate offerings. Weaker than anticipated seasonal demand continued to pressure import prices. Cutter cow cutout values were firm on light to moderate demand and offerings. Chuck, rib and flank items were mixed. Round items were mostly lower while loin items closed mostly higher. 100% lean items were mixed. Lean boneless beef 92-94% 2.00 to 4.00 higher; 90% mostly 1.00 to 2.00 higher; 85% firm; 81% steady to firm; 75% mostly weak to 1.00 lower; 65% weak to lower; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, May 10, 2012 was estimated at \$178.45 per cwt, up 1.24 when compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE Trading levels for bone-in loins crept higher late week as offerings dried up and there was improvement in buyer interest. This was an effort to support the cutout. On the other hand, boneless loins traded at steady dollars, due to ample supplies and buyers bought hand to mouth. Sluggish retail movement and adequate packer inventories caused prices for butts and spareribs to remain flat with wide trading ranges. When compared to last year, this week saw harvest rates come in about five percent higher which added to the surplus inventories. On the flip side price levels for processing cuts advanced throughout the session which lent support to the cutout while demand was light to moderate. The trim complex also saw price levels improve in the wake of the sizeable slaughter. However, demand was mostly light as sausage makers are slow to increase production even though the Memorial Day holiday is only a couple of weeks away. Most cite the lack of orders for their finished items is the main reason for lower expectation when procuring raw product. Fresh loins mostly 2.00-5.00 higher; butts mostly steady; light spareribs mostly steady; skinned hams 17-20 lbs not tested, 20-23 lbs 1.00 higher, 23-27 lbs generally steady to firm; sdls bellies 14-16 lbs 2.00 higher; 42% trimmings 5.00 higher; 72% trim 10.00 higher; bnls prices 2.00-3.00 higher from last quote. The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 80.12 per cwt. up 1.26 from last Friday. VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES

The composite cutout value of 53-54% 200 HBS. hog carcass was estimated at 80.12 per cwt. up 1.26 from last Friday. VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES Beef variety meats continue to struggle as the combination of bad publicity associated with "pink slime" and a BSE cow take their toll. It also appears that beef variety prices have not fallen far enough yet to bring buyers back to the market. This lack of traders during the kickoff to sausage making for the summer months continues to leave packers in a precarious position. Trading on pork variety meats was uneven this week. Prices for grinding materials are strong in the domestic market. Additionally, the return of buyers for Pacific Rim countries allows sellers to put a floor under their prices for most offal items. However, the lack of seasonal demand for a few pork variety meats saw prices drift lower. Tallows and greases experienced slow trading this week. Chicago packer and renderer tallow ended the week steady. Chemical and soap demand was moderate for moderate offerings. Tight supplies prompted higher prices on Central choice white and yellow grease. Demand was moderate. The export markets were quiet. Trading was slow on protein feed supplements this week. Ruminant meat and bone meal prices ended the week lower. A week ago, after the BSE report in California, Indonesia cut off meat and bone meal imports. This coupled with resistance to the current price levels pressured the prices lower. Pork meat and bone meal also met resistance and finished the week lower. Central and pork blood meal prices continued to climb. Demand was good for mostly light offerings. Market activity on major packer hides was slow this week. Tanner resistance kept prices from moving higher. However, the relatively light cattle slaughters and sold forward positions allowed packers to hold their ground. In mostly light tests, Butt Branded Steers, Heavy Native Heifers and River Branded Heifers all ended steady. Beef Variety Meats: Cheek meat domestic and export not

ended steady. Beef Variety Meats: Cheek meat domestic and export not tested; Head meat unevenly steady; Hearts, not tested; Honeycomb tripe no tested.

Head meat unevenity steady, hearts, not cested, honeycous tripe in tested. Pork Variety Meats: Neck bones export 11.00 lower; Cheek meat 9.00 higher; Feet, front feet and hind feet both export, no comparable bids; Hearts domestic not tested, hearts single slashed export 1.00-20.00 higher, hearts multi- slashed export 1.00 lower; Kidneys, small box export 4.00 higher; Salivary glands steady to 1.00 higher; Stomachs, scalded small box export 13.00 higher. Central choice white grease .25-1.50 higher; Central yellow grease 2.00 higher; Chicago packer bleachable tallow steady; Chicago renderer bleachable tallow steady; Central meat and bone meal steady to 10.00 lower; Panhandle meat and bone meal 10.00-20.00 lower; pork meat and bone meal steady to 10.00 lower; Central blood meal 75.00 higher; pork blood meal 90.00 higher; But Branded Steer hides steady; Heavy Native Heifer hides steady; Branded Heifer hides steady.

blood meal 75.00 night, pork blood meal 50.00 night, bat branch Steer hides steady; Heavy Native Heifer hides steady; Branded Heifer hides steady. The average value of hide and offal for the four days ending May 10, 2012, was estimated at 13.79 per cwt., up .03 from last week and up 0.23 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS Compared to last week: The special fed veal carcass weighted average composite price was up \$0.69 on light demand and moderate offerings. Harvest numbers were 6% lower compared to last week. Dressed weights were down 4.7 pounds in the Northeast, down 7.0 pounds in the North Central, with the composite down 5.8 pounds compared to last week. Special fed veal cut prices were Steady. All cuts were steady with a weak undertone as the final week of purchasing the sought after veal cuts for Mother's Day is upon us. Demand was light with moderate offerings.

with a weak underta after veal cuts for moderate offerings.

LAMB: CARCASS & PELTS

LAMB: CARCASS & PELTS Lamb carcass values were mixed this week with light to moderate demand on moderate offerings. Carcasses 45 pounds and lighter carcasses were 26.60 higher while 45 to 55 pound carcasses were 9.81 higher. Carcasses 55 to 75 pounds were 1.50 to 3.11 higher while heavier than 75 pounds were .56 lower to 1.36 lower. The majority of the carcasses sold this week were 75 pounds and heavier. This week's lamb carcass cutout was 328.04, 3.10 higher compared to the previous week. Packer sorted green pelts were generally steady with a weak undertone. Demand was light to moderate with moderate offerings.

Source: USDA Market News Service, Des Moines, IA