

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: May 05, 2012 VOLUME 21, NO. 18

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	4/30(Est)	112,000	3,000	410,000	9,000
TUESDAY	5/1(Est)	126,000	3,000	411,000	8,000
WEDNESDAY	5/2(Est)	126,000	3,000	409,000	7,000
THURSDAY	5/3(Est)	126,000	2,000	409,000	8,000
FRIDAY	5/4(Est)	123,000	2,000	401,000	6,000
SATURDAY	5/5(Est)	10,000		29,000	
TOTAL FOR THE WEEK :		623,000	13,000	2,069,000	38,000
CHANGE FROM PREV WK:		12,000		-23,000	3,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
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.

		CHOICE 600-900	SELECT 600-900
BPN#	WEEKLY COMPOSITE PRIMAL VALUES		
	Primal Rib	269.91	258.83
	Primal Chuck	158.08	156.49
	Primal Round	161.56	160.73
	Primal Loin	270.69	259.26
	Primal Brisket	131.42	130.45
	Primal Short Plate	135.51	138.17
	Primal Flank	105.97	103.06
	WEEKLY CUTOUT VALUE SUMMARY		
	Date Choice Select Trim Grinds Total	CHOICE 600-900	SELECT 600-900
	05/04 84 72 24 31 211	190.29	186.11
	05/03 105 46 20 40 210	190.96	186.90
U78	05/02 98 81 14 42 235	191.18	186.43
	05/01 87 62 11 31 190	190.47	186.46
	04/30 72 52 7 23 153	190.40	185.94
	WEEKLY AVERAGE	190.66	186.37
	CHANGE FROM PRIOR WEEK	0.66	(0.21)
	CHOICE/SELECT SPREAD:	4.29	
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):	999	
	NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES	FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.	

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

	Choice Cuts		445.98	loads	17,839,300	pounds
	Select Cuts		312.11	loads	12,484,518	pounds
	Trimmings		74.75	loads	2,989,839	pounds
	Ground Beef		166.10	loads	6,643,955	pounds
Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal		# of Trades	Total Pounds	Price Range	Weighted Average
U1	109E	1 Rib, ribeye, lip-on, bn-in	170	554,295	507.39	569.00
U2	112A	3 Rib, ribeye, bnls, light	76	162,570	570.00	639.45
U16	112A	3 Rib, ribeye, bnls, heavy	300	553,375	559.00	635.00
	113C	1 Chuck, semi-bnls, neck/off	42	293,247	188.00	206.00
U3 C12	114	1 Chuck, shoulder clod	98	498,619	188.00	204.00
U81	114A	3 Chuck, shoulder clod, trmd	198	866,170	195.00	219.82
U18	114D	3 Chuck, clod, top blade	55	125,594	239.90	281.44
U19	114E	3 Chuck, clod, arm roast	59	462,040	203.00	260.00
U20	114F	5 Chuck, clod tender (IM)	54	94,101	315.00	415.00
U4	115	1 Chuck, 2-piece, boneless	28	42,680	213.76	228.00
U80	116A	3 Chuck, roll, lxl, neck/off	304	923,916	207.00	233.10
U36	116B	1 Chuck, chuck tender (IM)	134	362,773	205.00	232.63
U5		3 Chuck roll, retail ready	16	79,865	220.00	247.00
U7	120	1 Brisket, deckle-off, bnls	288	894,139	185.00	210.30
U82	120A	3 Brisket, point/off, bnls	78	65,821	297.00	334.75
U9	123A	3 Short Plate, short rib	116	177,417	255.00	382.00
	130	4 Chuck, short rib	148	410,830	181.00	235.00
	160	1 Round, bone-in	31	71,219	187.00	211.50
U11	161	1 Round, boneless	32	51,307	204.98	216.00
U93		3 Round, bnls/peeled heel-out	9	11,496	210.00	234.74
U12	167A	4 Round, knuckle, peeled	315	835,224	219.00	241.00
U13	168	1 Round, top inside round	182	787,415	189.40	213.00
U84	168	3 Round, top inside round	160	1,556,964	198.10	230.00
U90	169	5 Round, top inside, denuded	102	309,620	227.00	255.83
		3 Round, top inside, side off	27	886,965	207.39	237.00
U14	170	1 Round, bottom gooseneck	39	46,519	180.00	216.12
U31	171B	3 Round, outside round	253	933,521	185.00	236.00
U15	171C	3 Round, eye of round (IM)	235	528,094	200.00	232.60
U17	174	1 Loin, short loin, 2x3	30	11,297	476.24	533.00
U88	174	3 Loin, short loin, 0x1	125	285,348	553.80	610.51
	175	3 Loin, strip loin, 1x1	31	91,633	463.79	528.00
	180	1 Loin, strip, bnls, heavy	5	1,152	432.75	464.00
U32		1 Loin, strip loin bnls. 1x1	49	51,797	491.76	544.00
U87	180	3 Loin, strip, bnls, 0x1	241	517,182	554.21	612.78
U22	184	1 Loin, top butt, bnls, heavy	89	61,374	306.03	326.79
U89	184	3 Loin, top butt, boneless	167	730,036	314.00	349.82
U29	185A	4 Loin, bottom sirloin, flap	161	462,561	402.39	456.00
U34	185B	1 Loin, ball-tip, bnls, heavy	112	239,807	210.00	247.00
U27	185C	1 Loin, sirloin, tri-tip (IM)	69	263,701	281.50	333.00
	185D	4 Loin, tri-tip, pld (IM)	76	114,201	421.00	462.63
U28	189A	4 Loin, tndrloin, trmd, heavy	220	473,301	913.10	1100.50
U86	191A	4 Loin, butt tender, trimmed	32	18,584	873.40	980.00
U21	193	4 Flank, flank steak (IM)	94	129,214	375.00	426.00

Select Cuts, Fat Limitations 1-6								
BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds		Price Range	Weighted Average
U1	109E	1	Rib, ribeye, lip-on, bn-in	95	262,846		479.87	543.00
U2	112A	3	Rib, ribeye, bnls, light	44	173,457		520.00	552.15
U16	112A	3	Rib, ribeye, bnls, heavy	154	400,557		520.00	605.00
	113C	1	Chuck, semi-bnls, neck/off	58	178,108		182.73	205.00
U3	114	1	Chuck, shoulder clod	64	231,377		187.00	203.55
U81	114A	3	Chuck, shoulder clod, trmd	112	571,417		197.00	217.00
U18	114D	3	Chuck, clod, top blade	15	30,339		237.35	281.71
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	54	103,987		315.00	410.00
U4	C14	115	1 Chuck, 2-piece, boneless					
U80	116A	3	Chuck, roll, 1x1, neck/off	215	1,518,283		202.00	229.00
U36	116B	1	Chuck, chuck tender (IM)	66	191,273		205.00	229.00
U5		3	Chuck roll, retail ready					
U7	C15	120	1 Brisket, deckle-off, bnls	74	498,376		185.00	205.09
U82		120A	3 Brisket, point/off, bnls	16	9,419		298.40	324.09
U9	C16	123A	3 Short Plate, short rib	36	99,830		248.52	366.00
		130	4 Chuck, short rib	59	344,225		181.00	253.00
	C18	160	1 Round, bone-in	15	16,121		192.00	197.00
U11	C19	161	1 Round, boneless	24	29,874		202.00	229.00
U93		3	Round, bnls/peeled heel-out	6	4,175		210.00	234.00
U12		167A	4 Round, knuckle, peeled	94	275,741		220.79	245.00
U13	C20	168	1 Round, top inside round	103	405,362		189.40	212.89
U84		168	3 Round, top inside round	109	694,963		197.00	218.00
U90		169	5 Round, top inside, denuded	30	29,917		230.00	251.89
		3	Round, top inside, side off					
U14	C21	170	1 Round, bottom gooseneck	21	127,132		189.73	210.00
U31		171B	3 Round, outside round	117	471,699		190.00	216.18
U15		171C	3 Round, eye of round (IM)	110	251,972		197.34	230.00
U17		174	1 Loin, short loin, 2x3	3	936		466.00	478.00
U88		174	3 Loin, short loin, 0x1	90	180,349		479.87	555.00
		175	3 Loin, strip loin, 1x1	14	139,804		436.63	496.15
		180	1 Loin, strip, bnls, heavy					
U32		1	Loin, strip loin bnls. 1x1	15	14,715		461.00	505.00
U87		180	3 Loin, strip, bnls, 0x1	98	204,520		515.93	565.00
U22		184	1 Loin, top butt, bnls, heavy	54	330,036		290.00	321.79
U89		184	3 Loin, top butt, boneless	127	734,706		293.00	337.89
U29		185A	4 Loin, bottom sirloin, flap	42	257,518		406.00	451.00
U34		185B	1 Loin, ball-tip, bnls, heavy	56	116,369		210.00	256.79
U27		185C	1 Loin, sirloin, tri-tip (IM)	52	320,859		273.80	325.00
		185D	4 Loin, tri-tip, pld (IM)	10	8,228		424.87	460.21
U28		189A	4 Loin, tndrloin, trmd, heavy	113	379,412		909.50	1022.00
U86		191A	4 Loin, butt tender, trimmed	27	30,791		900.00	931.00
U21		193	4 Flank, flank steak (IM)	52	92,792		354.41	419.40
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle								
U10	124	4	Rib, Back Ribs, Fresh					
	124	4	Rib, Back Ribs, Frozen	45	119,156		87.00	125.00
U8	121D	4	Plate, Inside Skirt (IM)	221	1,052,880		327.00	373.00
	121C	4	Plate, Outside Skirt (IM)	82	164,631		486.00	552.00
	121E	6	Outside Skirt, pld (IM)	54	92,067		655.00	760.60
U35			Cap, Wedge Meat & (IM) Lean	263	2,005,896		207.00	250.00
			Pectoral Meat	176	815,666		213.48	255.00
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind								
U25	Ground Beef	73%		204	1,939,339		145.98	190.00
	Ground Beef	75%		11	104,446		172.56	183.50
U26	Ground Beef	81%		247	951,830		195.81	225.75
	Ground Beef	85%						
	Ground Beef	90%		14	41,619		246.70	260.00
U23	Ground Beef	93%		97	404,871		253.44	280.50
U30	Ground Beef	Chuck 80%		142	1,502,172		200.41	233.00
U33	Ground Beef	Round 85%		88	226,622		219.68	235.00
U37	Ground Beef	Sirloin 90%		20	84,939		258.40	290.00
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind								
	Blended Ground Beef	73%		21	138,436		175.60	188.00
	Blended Ground Beef	75%						
C22	Blended Ground Beef	81%		57	596,162		201.41	222.50
C30	Blended Ground Beef	85%						
	Blended Ground Beef	90%						
	Blended Ground Beef	93%		20	87,507		226.94	287.00
	Blended Ground Beef	Chuck 80%		22	137,169		205.00	238.00
	Blended Ground Beef	Round 85%		12	35,910		212.40	246.00
	Blended Ground Beef	Sirloin 90%		10	124,585		239.50	298.00
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed								
C23	Fresh	50% lean trimmings		106	2,943,399		69.00	93.00
	Frozen	50% lean trimmings						
FAT LIMITATIONS (FL) DESCRIPTION								
Maximum Average Fat Thickness						Maximum Fat at any point		
1. 3/4" (19mm)						1.0"		
2. 1/4" (6mm)						1/2"		
3. 1/8" (3mm)						1/4"		
4. Practically free (75% surface lean exposed)						1/8"		
5. Peeled/Denuded						1/8"		
6. Peeled/Denuded, surface membrane removed						1/8"		
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.								

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales

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

Items with no entries indicate non-reportable trades

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

Central	161.80	loads	--	6,472,067	pounds
National	280.00	loads	--	11,199,846	pounds
East Coast	34.69	loads	--	1,387,721	pounds
West Coast	8.76	loads	--	350,219	pounds

FOB Plant - Central

	BPN#	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%		23	309,349	\$232.29	\$243.00
Frozen 92-94%					
Fresh 90%		91	2,573,112	\$222.87	\$232.00
Frozen 90%		1	42,000	\$228.00	\$228.00
Fresh 85%		58	1,758,854	\$209.09	\$224.11
Frozen 85%					
Fresh 81%		8	302,400	\$192.00	\$196.00
Frozen 81%					
Fresh 75%		22	527,578	\$163.95	\$180.00
Frozen 75%					
Fresh 73%		5	210,687	\$164.00	\$169.00
Frozen 73%					
Fresh 65%		21	685,869	\$109.15	\$129.00
Frozen 65%					
Bull Product					
Fresh 94-96%		3	62,218	\$235.00	\$239.00
Frozen 94-96%					

FOB Plant - National

		# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%		38	699,512	\$226.30	\$248.00
Frozen 92-94%					
Fresh 90%	U6	106	2,984,877	\$222.87	\$233.50
Frozen 90%		1	42,000	\$228.00	\$228.00
Fresh 85%	U24	73	2,111,987	\$209.09	\$224.11
Frozen 85%					
Fresh 81%		12	442,400	\$192.00	\$203.67
Frozen 81%					
Fresh 75%		28	612,554	\$163.63	\$180.00
Frozen 75%					
Fresh 73%		6	223,678	\$156.00	\$169.00
Frozen 73%					
Fresh 65%		36	1,030,781	\$106.63	\$140.00
Frozen 65%					
Fresh 50%	C23	106	2,943,399	\$69.00	\$93.00
Frozen 50%					
Bull Product					
Fresh 94-96%		3	62,218	\$235.00	\$239.00
Frozen 94-96%					

FOB Plant - East Coast

		# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%		15	390,163	\$226.30	\$248.00
Frozen 92-94%					
Fresh 90%		13	396,479	\$225.50	\$233.50
Frozen 90%					
Fresh 85%		8	186,579	\$212.50	\$217.00
Frozen 85%					
Fresh 81%		4	140,000	\$201.80	\$203.67
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%		7	274,500	\$120.00	\$140.00
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast

		# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%		2	15,286	\$226.00	\$227.45
Frozen 90%					
Fresh 85%		7	166,554	\$210.00	\$213.00
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%		6	84,976	\$163.63	\$169.58
Frozen 75%					
Fresh 73%		1	12,991	\$156.00	\$156.00
Frozen 73%					
Fresh 65%		8	70,412	\$106.63	\$120.58
Frozen 65%					

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, TN, TX, WI.
National - all states
East Coast - AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
West Coast - AK, AZ, CA, HI, ID, IL, IN, NV, OR, UT, WA, WY.

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

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	4.5	129.00
Cutter 1-2	350/up	4.5	129.00
Bulls 500/up	YG 1		

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

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

Cutter 90% 350#/up			
Current Outout Value:			
Change from prior day:			
Item	Price	Value	Change
90% lean	\$226.38	\$126.41	\$0.78
100% lean inside round	\$281.43	\$8.53	(\$0.10)
100% lean, flats and eyes	\$273.44	\$8.34	\$0.11
100% lean, S.P.B.	\$256.68	\$12.83	\$0.07
Chuck Tender	\$235.63	\$2.36	\$0.02
Knuckle	\$242.58	\$6.14	\$0.09
Tenderloin 4-7 lbs.	\$450.00	\$2.30	\$0.02
Tenderloin 2-3 lbs.	\$483.99	\$3.58	
Ribeye Roll 4-6 lbs.	\$250.63	\$2.63	
Ribeye Roll 6-8 lbs.	\$254.25	\$1.88	(\$0.04)
Ribeye Roll 8up lbs.	\$244.63	\$1.79	(\$0.03)
Flank Steak	\$282.05	\$1.18	\$0.01
Kidney, Edible	\$40.33	\$0.19	\$0.01
Fat, inedible	\$32.33	\$0.75	\$0.05
Bone	\$8.90	\$2.14	\$0.03

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

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

Boner/Breaker Cuts	36.30	loads	--	1,451,895	pounds
Cutter/Canner Cuts	7.42	loads	--	296,925	pounds
Boner/Breaker/Cutter/Canner	26.53	loads	--	1,061,390	pounds
100% Lean Items	32.48	loads	--	1,299,037	pounds
Frozen Cuts	5.30	loads	--	211,972	pounds

	IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER						
	112	Rib, ribeye roll, 6-8 lbs.	14	53,101	\$272.71	\$11.94
	112	Rib, ribeye roll, 8-10 lbs.	46	172,970	\$271.29	\$0.38
	112	Rib, ribeye roll, 10-up lbs.	50	71,987	\$278.63	(\$6.67)
	112A	Rib, ribeye roll-lip-on, 8-dn lbs.	48	104,108	\$334.45	\$33.10
	112A	Rib, ribeye roll-lip-on, 8-up lbs.	14	32,853	\$299.19	\$14.91
C25		Chuck, boneless 85%	20	229,583	\$221.96	\$3.77
	120	Chuck, brisket	28	19,300	\$210.13	\$19.31
C24		Round, top inside, 10-dn lbs.				
	168	Round, top inside, 10-up lbs.	35	89,894	\$213.13	(\$10.93)
	169A	Round, top inside c-off, 8-10 lbs.				
	169A	Round, top inside c-off, 10-14 lbs.	35	200,193	\$259.18	\$1.28
	169A	Round, top inside c-off, 14-up lbs.	15	67,862	\$262.16	\$2.06
	171B	Round, outside round	12	69,138	\$223.52	\$4.24
	171C	Round, eye of round	52	52,084	\$236.08	(\$1.03)
		Loain, Semi-Bnls Short Loain, 13-dn lbs.				
		Loain, Semi-Bnls Short Loain, 13-up lbs.				
	180	Loain, strip, bnls, 7-9 lbs.	9	21,365	\$208.10	(\$38.34)
	180	Loain, strip, bnls, 9-up lbs.				
	182	Loain, sirloin butt				
	184	Loain, top sirloin butt	31	71,011	\$225.03	\$5.31
	185A	Loain, bottom sirloin butt flap, bnls.	42	193,121	\$251.29	(\$37.95)
	191A	Loain, butt tender, peeled				
CUTTER/CANNER						
	112	Rib, ribeye roll, 4-6 lbs.				
	112	Rib, ribeye roll, 6-8 lbs.	46	124,130	\$253.84	(\$5.73)
	112	Rib, ribeye roll, 8-up lbs.	20	172,795	\$244.98	(\$4.83)
100% LEAN						
		Inside round - Combo	31	280,840	\$280.60	(\$3.71)
		Inside round - Boxed	38	50,569	\$286.05	(\$3.05)
		Outside round	13	55,660	\$267.26	(\$0.22)
		Eye of round	18	37,209	\$276.66	(\$0.08)
		Flats and eyes - Combo	23	249,479	\$274.34	\$6.26
		Flats and eyes - Boxed				
		Striploin	47	186,575	\$288.90	(\$12.72)
		S.P.B. - Combo	45	438,705	\$256.68	\$1.42
		S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER						
	116B	Chuck, chuck tender	37	105,015	\$235.63	\$1.78
	167A	Round, knuckle, peeled	75	351,098	\$242.58	\$3.27
	190	Loain, tenderloin, 2-3 lbs.	13	17,916	\$450.69	\$3.61
	190	Loain, tenderloin, 3-4 lbs.	44	88,340	\$484.42	\$0.11
	190	Loain, tenderloin, 4-5 lbs.	132	195,150	\$520.26	\$0.94
	190	Loain, tenderloin, 5-up lbs.	50	58,004	\$515.74	(\$7.93)
	193	Flank, flank steak	97	115,561	\$282.89	\$4.34
		Flank, rough	71	130,306	\$232.50	(\$1.23)
FROZEN BONER/BREAKER						
	112	Rib, ribeye roll, 6-8 lbs.	4	5,056	\$253.89	
	112	Rib, ribeye roll, 8-10 lbs.				
	112	Rib, ribeye roll, 10-up lbs.				
	112A	Rib, ribeye roll-lip-on, 8-dn lbs.	3	2,294	\$252.19	
	112A	Rib, ribeye roll-lip-on, 8-up lbs.				
	169A	Round, top inside c-off, 8-10 lbs.				
	169A	Round, top inside c-off, 10-14 lbs.				
	169A	Round, top inside c-off, 14-up lbs.				
	180	Loain, strip, bnls, 7-9 lbs.				
	180	Loain, strip, bnls, 9-up lbs.				
FROZEN CUTTER/CANNER						
	112	Rib, ribeye roll, 4-6 lbs.				
	112	Rib, ribeye roll, 6-8 lbs.	9	17,820	\$257.14	(\$3.49)
	112	Rib, ribeye roll, 8-up lbs.	4	55,152	\$243.52	
FROZEN BONER/BREAKER & CUTTER/CANNER						
	190	Loain, tenderloin, 2-3 lbs.				
	190	Loain, tenderloin, 3-4 lbs.	7	7,186	\$478.77	
	190	Loain, tenderloin, 4-5 lbs.	5	33,210	\$478.51	
	190	Loain, tenderloin, 5-up lbs.				
	193	Flank, flank steak				

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$176.72	\$172.29
Change =>	-2.00	-2.56

Index Reflects the Equivalent of 152,321 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	174.78	170.22
DEMAND (box):	178.66	174.37
Current Spread	-3.88	-4.15
Grading % Brkdwn:	73.94%	26.06%

Weekly Equivalent Values for Outlying Beef Carcass Types

		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qty/Yld	(1)	28.93	13.04		1.70	21.54
Prime 1-3	16.78	\$164.57	\$180.46	\$193.50	\$191.80	\$171.96
Certified	4.32	\$152.11	\$168.00	\$181.04	\$179.34	\$159.50
Choice 1	3.38	\$151.17	\$167.06	\$180.10	\$178.40	\$158.56
Select 1	-0.62	\$147.17	\$163.06	\$176.10	\$174.40	\$154.56
Stdrrd 1-3	-19.10	\$128.69	\$144.58	\$157.62	\$155.92	\$136.08
Prime 4	4.08	\$151.87	\$167.76	\$180.80	\$179.10	\$159.26
Choice 4	-11.38	\$136.41	\$152.30	\$165.34	\$163.64	\$143.80

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)

The estimated hide and offal value from a typical slaughter steer for the week averaged 13.78 per cwt up 0.15 from last week and up 0.19 from last year.

NATIONAL CARLOT PORK REPORT									
Total of Negotiated Purchases Equated to FOB Omaha Basis									
Item Values Reflect U.S. Dollars per CWT									
Total Loads		PORK CUTS		:	376.50				
Total Loads		TRIM/PROCESS PORK:		:	19.50				
BPN#	C#	PORK CUTS				Lds	Wtd	Weekly Averages	
								Chng	Simple
----- LOINS, BONE-IN, FRESH-----									
Primal Cutout Value =						97.27	2.87		
U40	C4	1/4" Trim	21#DN-LGT		24.0	118.10	0.18	119.10	
U61		1/8" Trm	less 21#DN-LGT		8.0	131.50	-0.10	131.50	
U63		1/4" Bladeless							
1/4" Trim 21#/UP-MED									
combos 26/Up#(SOW)									
----- LOINS, CNTRCUT, 10-11 RIB, 1/4"TRM-----									
Tender-in FLO 8-13#					10.5	159.43	1.76	157.33	
Tender-out FLO 8-13#									
BNLS Strap-on 5-11#					19.5	145.38	0.93	144.80	
U55		BNLS Strap-off	5-11#		18.0	163.44	-0.61	163.75	
----- WHILE BNLS LOINS 9-13#-----									
U60		BNLS SIRLOIN	.75-1.5#		11.0	116.18	-3.84	118.40	
BONE-IN SIR 2.5-3.5#					18.0	80.67	-5.73	82.10	
BLADE ENDS 2-4#					3.0	93.33	3.33	92.50	
U41		TENDERLOIN	1.25/DN#		4.8	280.53	-8.41	280.25	
LOIN BACKRIB (BOXED)									
FRESH 1.5/DN#									
" 1.75/DN#									
U56		"	1.75-2.00#						
U64		"	2.00/UP#		11.5	301.28	10.38	299.50	
----- PICONIC, FRESH-----									
Primal Cutout Value =						52.15	-1.06		
U50		Smkr Trm, RS, combo			4.0	58.50	1.50	58.50	
Smkr Trm, SS, combo					1.0	60.00	1.50	60.00	
Smkr Trm, SS, boxed					0.5	77.00	3.67	77.00	
----- PICONIC CUSHION MEAT-----									
Boxed 92% Fresh					25.3	100.47	-1.97	100.80	
Boxed 92% Frozen									
----- BOSTON BUTTS-10#, FRESH-----									
Primal Cutout Value =						90.72	-0.85		
U42	C5	1/4" Trim	5-10#		95.5	103.20	-2.89	103.80	
1/8" Trim 5-10#									
1/4" Trim Stk Rdy									
1/8" Trim Stk Rdy					18.5	122.19	-0.20	122.83	
BNLS, Butt					11.5	114.26	-4.02	114.40	
U43		combo's	11/UP#(SOW)						
----- SPARERIB, FRESH-----									
Primal Cutout Value =						133.36	-2.04		
U44	C63	BAG/3	PCVAC4.25#/DN-LGT		32.0	145.05	-4.09	146.60	
COMBOS 4.25#/DN									
U45		2 BAG/3	PCVAC4.25#/UP-MED		45.0	140.28	-2.55	140.80	
COMBOS 4.25#/UP					2.0	134.00		134.00	
----- FRESH PORK CUTS-ADDED INGREDIENTS-----									
----- BONE-IN LOINS 1/8" TRIM-----									
----- BONE-IN LOINS CC TNDER IN-----									
----- BNLS LOINS STRAP-ON-----									
----- BNLS LOINS STRAP-OFF-----									
----- BNLS SIRLOIN .75-1.5#-----									
----- BONE-IN SIR 2.5-3.5#-----									
----- TENDERLOIN 1.25/DN#-----									
----- LOIN BACKRIB FRSH 2.0/UP#-----									
----- SMKR TRM SS PICONIC BOXED-----									
----- 1/4" TRIM BUTT-----									
----- 1/4" TRIM STK RDY BUTT-----									
----- 1/8" TRIM STK RDY BUTT-----									
SPARERIB 4.25#/DN-LGT									
SPARERIB 4.25#/UP-MED									
----- HAM, BONE-IN, TRIMMED-----									
Primal Cutout Value =						64.69	3.93		
U46	C7	17-20# Trim	Spec 1		5.0	69.20	4.53	69.00	
U62	C8	20-23# Trim	Spec 1		4.0	70.00	5.25	70.00	
23-27# Trim Spec 1									
27#/up Trim Spec 1									
----- NORTH AMERICAN EXPORTS-----									
NA EXPORT 23-27# TS 1									
----- BONELESS MUSCLES FL 4 94-96%-----									
3 Muscle Group									
4 Muscle Group					2.0	125.00	6.00	125.00	
5 Muscle Group									
Inside									
Outside									
Knuckle									
Lite Butt									
Inner Shank									
----- HAM TRIMMINGS (CHEM LEAN)-----									
Combo 72% Fresh									
Boxed 72% Frozen									
Combo 90% Fresh									
Boxed 90% Frozen									
Outer Shank Frozen									
----- BELLY, SDLS, FRESH-----									
Primal Cutout Value =						84.04	-1.91		
----- SKIN-ON, TRIMMED-----									
U47		Fresh	10-12#						
U48		Fresh	12-14#						
C9		Fresh	14-16#		2.0	85.00		85.00	
C10		Fresh	16-18#						
Fresh 18-20#									
U49		Fresh	20-25#						
----- SKINLESS,-----									
Fresh 9-13#									
Fresh 13-17#									
----- PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)-----									
Combo 42% Fresh					2.0	47.00		47.00	
Boxed 42% Frozen									
Combo 72% Fresh					13.0	57.08	6.08	56.38	
Boxed 72% Frozen									
----- BONELESS PICONIC MEAT-----									
U57	C11	Combo 72%	Fresh		3.5	74.43		74.50	
Boxed 72% Frozen									
----- SKINNED JOWLS-----									
U58		Combo	Fresh						
Boxed Frozen									
----- TRIM, VISUAL TRACE OF LEAN-----									
Combo 12-16% Fresh					1.0	44.00	3.60	44.00	
Boxed 12-16% Frozen									

USDA ESTIMATED PORK CARCASS CUTOUT									
Based on FOB Omaha carlot pork prices and industry yields.									
Calculations for a 200 lb Pork Carcass									
53-54% lean, 0.65"-0.80" backfat at last rib									
Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly	
4/30	47.0	77.94	98.01	92.10	52.09	136.18	61.80	84.00	
5/1	139.5	77.76	96.26	91.16	52.13	134.89	63.41	84.05	
5/2	80.3	78.45	97.15	90.21	52.05	133.64	65.92	84.05	
5/3	86.8	78.10	97.00	89.87	52.13	127.21	65.92	84.05	
5/4	42.5	78.86	97.95	90.29	52.34	134.87	66.37	84.05	
-Total-				Weekly Averages-					
396.00		78.22	97.27	90.72	52.15	133.36	64.69	84.04	
Change =>		1.11	2.87	-0.85	-1.06	-2.04	3.93	-1.91	

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.									
The offal value from a typical slaughter hog (1) for the week was									
estimated at 5.47 per cwt live, up 0.06 when compared to the previous									
week's value. Dressed equivalent basis (74% dress): 7.39									
(1) Typical slaughter hog weighs 250 pounds.									

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt									
BPN#	C#	PORK VARIETY	MEATS - Frozen	Lds	Weekly Wtd	Averages Chng	Simple		
U51		NECK	Bones domestic						
		Brisket	Bones Full, 30#	2.0	46.00		46.00		
		Brisket	Bones Full, exp 30#				100.00		
		TAILS,					84.00		
U59		CHEEK	MEAT trimme	11.0	63.27		62.10		
		CHITTERLINGS,	10 lb. pail						
U52		EARS,	Pet Treat, 3-4/lb						
		EARS,	edible, export				226.00		
U54		FEET,	front, toes on						
			front, toes on, export						
			hind, domestic	1.0	59.00	4.00	58.20		
			hind, export						
		HEARTS,	slashed, domestic	1.0	52.00		52.00		
			single slashed, expor	8.0	63.88	-7.13	65.30		
			multi slashed, expor	1.0	53.00		53.00		
U53	C29		whole, expor	1.0	74.50		74.50		
		HOCKS,	picni	1.0	44.00	-4.00	45.60		
C28		KIDNEYS,	small box, expor	6.0	32.00		32.00		
		LIVERS,	large box, domestic						
		SALIVARY GLANDS,					47.00		
		SNOUTS,	partial lean						
			partial lean w/mask						
		STOMACHS,	scalded, small bo	4.0	121.25	3.00	121.60		
			scalded, small box, expor	5.0	128.60	-0.40	129.40		
		TONGUES,							
			green, bnls, small box	5.0	149.00		149.00		
			green, bnls, tip-on ex						
			scalded & scraped						
		UTERI							
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----									
QUARTERLY CONTRACTS: DOMESTIC EXPORT									
		BELLY SKINS,	SELECTED		35.75		40.00		
		FATBACK SKINS,	SELECTED		37.25		38.75		
		BUTT PLATE SKINS,	SELECTED		38.50		52.25		
		HAM SKINS,	HOUSE RUN		27.00		36.00		
		PICNIC SKINS,	HOUSE RUN		24.50		22.75		
		JOWL SKINS,	HOUSE RUN		22.00				
----- PORK PET FOODS - FOB SUPPLY POINT -----									
SEMI ANNFRESH BXD FRZN									
		KIDNEYS	12.00						
		LIVERS,	13.88						
		LUNGS	5.88						
		MELTS	8.50						

TALLOW & PROTEIN									
FOB CENTRAL US UNLESS OTHERWISE STATED									
		Items	Lds	Weekly Wtd	Averages Chng	Simple			
INEDBL,	TALW/GRSE	FOB CENTRAL							
	Choice white grse	(truck)	44.0	48.49	1.60	48.38			
	Yellow grease	(truck)				39.00			
EDBLE LARD,	FOB PLANT	(truck)							
	Loose lard, PS and/or CP					52.00			
INEDBL,	TALW/GRSE	CAF CHICAGO							
	Packer bleachable <.15%		5.0	51.00		51.00			
	Renderer bleachable <.15%					51.00			
	Choice white grease								
INEDBL	TALLOW/GRSE,	CAF GULF							
	Packer bleachable tallow								
	Renderer bleachable tallow								
	Choice white grease								
	Yellow Grease								
EDBLE TALW & LARD-	CAF CHICAGO								
	Edible tallow		5.0	56.90		56.83			
	Loose lard, PS and/or CP					54.63			
EDBLE TALLOW,	CAF GULF								
	Edible tallow								

PROTEIN FEED SUPPLEMENTS									
	MEAT & BONEMEAL,	50% pro/ton							
	Ruminant Central,	Domestic	51.0	459.41	2.97	462.80			
	Ruminant Panhandle,	Domestic	114.0	454.61	12.80	444.30			
	PORK Meat/Bnmeal,	50% pro/ton	37.0	548.65	13.75	546.00			
	DRT	(lo)/unit pro							
	DRT	(lo)/unit pro, pnhd							
	DRT	(hi)/unit pro							
	BLOOD MEAL,	85% pro/ton							
		Central	3.0	883.33	8.33	880.00			
		Panhandle				875.00			
		CAF California							
	PORK BLOOD MEAL,	85% pro/ton	12.0	900.83	36.83	906.00			

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, MAY 03, 2012									
This report includes Volume, Weighted Average Carcass Weight, & Base Cost									
Base Cost (Packer Buying Programs)									
Avg.									
Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%			
05/03/12	92,812	210.37		75.96	77.91	79.78			
05/02/12	94,970	210.63		76.97	78.88	80.69			
05/01/12	89,296	209.20		77.79	79.72	81.56			
04/30/12	100,667	209.61		78.13	79.99	81.73			
04/27/12	97,970	211.50		78.11	80.04	81.89			
04/26/12	91,520	210.85		77.69	79.59	81.41			

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST									
For Week Ended:									
04/27/12	463,084	210.46		77.85	79.75	81.54			
04/06/12	494,758	211.21		77.64	79.55	81.38			
05/06/11	660,725	207.36		89.66	91.62	93.51			

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST									
For: April 2012									
	2,027,449	210.94		77.80	79.71	81.52			

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)			
Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer			
Native Steer			
Colorado Branded Steer			
Butt Branded Steer	8.0	86.00	0.82
Native Heifer			
Heavy Native Heifer	4.0	73.00	
Branded Heifer, River	10.0	71.90	0.10
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	28.0	86.00	1.06
Heavy Texas Steer and Heifer			
Branded Steer	7.0	85.07	2.07

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 04/21/2012

National, Regional, and State Breakdown of Official USDA Quality Grades.
Percentages derived from each category numerical total, divided by the total
number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	3.40%	8.82%	1.12%	3.19%	4.60%
Choice	62.75%	67.24%	53.88%	64.94%	64.30%
Select	28.14%	16.18%	39.41%	26.17%	27.21%
Other	5.71%	7.76%	5.59%	5.70%	3.89%

	Nebraska	Kansas	Texas
Prime	4.48%	1.90%	1.12%
Choice	68.12%	64.04%	54.37%
Select	20.92%	30.53%	39.40%
Other	6.49%	3.53%	5.11%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	24.43%
Percentage of cattle offered under Schedule GLA identified:	61.46%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.27%	6.41%	1.40%	4.56%	4.06%	0.84%
Region 6	20.78%	11.18%	5.53%	1.19%	2.49%	0.40%
Region 7-8	50.84%	27.58%	20.16%	0.37%	2.39%	0.33%
Region 9-10	11.11%	5.16%	1.67%	3.37%	0.72%	0.18%
Total %	100.00%	50.33%	28.77%	9.49%	9.66%	1.75%
Total Head	598,600	301,300	172,200	56,800	57,800	10,500

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)
Australian and New Zealand - FOB and Tis (%s INDICATE CHEMICAL LEAN)

	EAST COAST Wkly Avg 0-0-15 Days	Change 0-15 Days	WEST COAST Wkly Avg 0-15 Days	Change 0-15 Days
BULL MEAT:				
95%	230.00	-0.50		
COW MEAT:				
95%				
90%	213.50			
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	EAST COAST Wkly Avg 16-16-45 Days	Change 16-45 Days	WEST COAST Wkly Avg 16-45 Days	Change 16-45 Days
BULL MEAT:				
95%	228.00	-2.00	227.00	0.33
COW MEAT:				
95%			223.00	-1.50
90%	210.25	-1.25	207.50	-2.00
CFM Fores 85 %	196.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				

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

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
For the Week of: 05/07/2012

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 40.00	15.61	0.15
Choice	0.00 - 0.00	0.00	0.00
Select	(5.00) - (5.00)	(5.00)	(1.00)
Standard	(40.00) - (12.00)	(21.08)	(0.66)
CAB	2.00 - 5.00	3.13	0.13
Dairy - Type	(45.00) - 0.00	(4.45)	0.14
Bullock/Stag	(55.00) - (15.00)	(28.67)	0.00
Hardbone	(55.00) - (15.00)	(26.50)	0.00
Dark Cutter	(55.00) - (20.00)	(32.07)	0.33
Over 30 Months of Age	(35.00) - 0.00	(17.45)	0.00

*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	3.38	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.92	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.31	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) - (6.00)	(11.38)	0.00
5.0/up > 1.2"	(25.00) - (15.00)	(17.46)	0.00

Weight:			
400-500 lbs	(55.00) - (15.00)	(28.93)	0.00
500-550 lbs	(25.00) - (12.00)	(18.86)	0.00
550-600 lbs	(20.00) - 0.00	(7.21)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00) - 0.00	(1.07)	0.00
950-1000 lbs	(15.00) - 0.00	(2.32)	0.00
over 1000 lbs	(50.00) - (15.00)	(21.54)	0.00

Based on individual packer's quality, cutability, and weight buying programs.
Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)
The estimated hide and offal value from a typical slaughter cow for the week was 13.08 per cwt down -0.05 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT
For Week Ended 5/4/2012

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight Price Range	Wtavg
U91	CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	7.8	150.00 -	178.00 159.26
U94	HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	6.4	48.00 -	75.00 55.01
U95	HEAD MEAT, Export KIDNEY'S, unscalded LIPS, Regular, bulk-pack LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export " 1 load traded at 50.00 to Egypt	1.0 3.5 5.2	36.00 - 101.00 -	165.00 165.00 44.00 37.14 110.00 106.83
U96	MELTS, OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export	4.0 0.3	209.00 -	270.00 223.89 33.00 33.00
U97	TONGUES, #1 white Swiss cut, IW TONGUES, exp.#1 white Swiss cut, IW TONGUES, #1 black Swiss cut, IW TONGUES, exp.#1 black Swiss cut, IW TONGUES, #1 mixed, Swiss cut, IW TONGUES, exp.#1 mixed, Swiss cut, IW TONGUES, #2 mixed, Swiss cut, IW TONGUES, exp.#2 mixed, Swiss cut, IW TONGUE Trimmings	0.1 0.1 0.2 1.1	29.00 -	212.00 212.00 205.50 205.50 200.00 200.00 30.00 29.09
U98	TRIPAS, TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached	7.0 0.5 3.7 0.5 0.7	50.00 -	52.75 51.96 90.00 90.00 119.00 105.29 75.00 75.00 175.00 175.00
U99	TRIPE, omasum unbleached WEASAND MEAT	1.8	251.00-	258.00 255.00

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt				
BEEF VARIETY MEATS - FROZEN		Lds	Wtd	Weekly Averages Chng Simple
CHEEK MEAT, trmd, 70-75% lean		1.0	139.00	-0.80 138.20
FEET, nails off, skin on				140.00
HEAD MEAT, 60-70% lean		11.0	91.00	-9.00 97.80
HEARTS, regular, bone out		2.0	61.50	1.50 62.40
KIDNEYS, regular, bone-out exp		4.0	60.00	60.00
LIPS, unscalded				
LIVERS, selected, 2/box		5.0	62.00	62.00
selected, 2/box, export				
regular, 2/box				
OXTAILS, regular, export, 2/box				
SWEETBREADS, selected, small box				
domestic				
TONGUES, Individually wrapped				
Swiss-Cut #1, Wht, 0-3% trm, Exp				
Swiss-Cut #1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
TRIPE, export, 2/box				
scalded, edible				
scalded, edible, export				
scalded, unbleached, export		7.0	105.00	105.00
honeycomb, bleached				
WEASAND MEAT				
BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT				
FRESH		BOXED FROZEN		
GULLETS-TRACHEA		15.50		
KIDNEYS, inedible		13.25		
LIVERS, "		9.88		
LUNGS, "		4.50		
MELTS, "		4.50		
SALIVARY GLANDS		9.00		

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

BPN #	Items	Weight		Wkly Avg	Change
U75	Carcass, hide off	200-275	lbs	470.00	3.00
U70	Foresaddles	86-147	lbs	360.00	
	Forequarters	43-74	lbs	380.50	0.50
	Necks, bone-in	24-28	lbs	255.00	-7.50
	Breast	10-18	lbs	137.00	
	Foreshank	3-5	lbs	617.50	5.00
	Osso Buco, foreshank	2-8	lbs	867.50	5.00
	Shoulder, full	65-85	lbs	327.50	
	Chuck, square cut	39-68	lbs	277.00	-7.50
	Chuck rolls, skinned	5-10	lbs	480.00	-15.00
	Chuck, Shoulder Clod	4-9	lbs	560.00	
	Hotel Racks, 8 rib	15-26	lbs	712.50	12.50
U72	Hotel Racks, 7 rib	14-25	lbs	770.00	
	Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1290.00	
	Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1385.00	
	Rack, Ribeye	3-9	lbs	2240.00	
U76	Hindsaddles	89-153	lbs	537.50	
	Hindquarters	45-76	lbs	514.50	
	Loins, regular	18-36	lbs	382.50	-15.00
U71	Loins, 4x4, trimmed	18-30	lbs	572.50	
	Strip Loins, bnls, 0x0	5-up	lbs	1535.00	
	Loin, Short Tenderloin	1-up	lbs	1242.00	
U77	Legs, double	68-117	lbs	555.00	
	Legs, single	34-59	lbs	569.50	
	Legs, slices, retail			825.00	
	Legs, TBS 4-piece	27-47	lbs	1012.50	
	Legs, TBS 3-piece	24-39	lbs	964.50	
U73	Legs, BHS heel-out	27-42	lbs	712.50	
	Legs, Sknd, butt tenderloin	.5-up	lbs	1250.00	-2.50
U74	Top Rnd, Sknd, cap-off	10-15	lbs	1410.00	
	Hindshank	5-8	lbs	792.50	0.50
	Osso Buco, Hindshank	2-8	lbs	1150.00	
	Stew Meat, regular			422.50	12.50
U78	Bnls Veal Trimmings 75-80% Lean			159.50	
	Bnls Veal Trimmings 80-90% Lean			217.50	
	Hvy Nature Green Hides(per piece)			60.00	