

Friday, June 08, 2012

VOLUME 27, NO. 112

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 06/08/2012 (est)	122,000	2,000	387,000	7,000
Week ago (est)	130,000	2,000	422,000	6,000
Year ago (act)	129,000	4,000	371,000	6,000
Week to date (est)	629,000	13,000	1,997,000	37,000
Same Pd Last Wk (est)	523,000	11,000	1,688,000	32,000
Same Pd Last Yr (act)	638,000	15,000	1,973,000	36,000
Previous day estimated	Steer and Heifer		Cow and Bull	
Thursday	103,000		27,000	
**Revised Thursday Hog Slaughter..395,000 New Week-to-				
Date..1,610,000**				

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 06/09/2012 (est)	23,000	0	7,000	0
Week ago (est)	73,000	0	139,000	0
Year ago (act)	43,000	0	26,000	1,000
Week to date (est)	652,000	13,000	2,004,000	37,000
Same Pd Last Wk (est)	596,000	11,000	1,827,000	2,000
Same Pd Last Yr* (act)	681,000	15,000	2,000,000	38,000
2012 Year to Date	14,106,000	313,000	48,425,000	863,000
2011 *Year to Date	14,793,000	353,000	47,620,000	898,000
Percent change	-4.6%	-11.3%	1.7%	-3.8%
2012 *Totals subject to revision/2011 *Totals adjusted to reflect NASS revisions/Yearly totals 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 weak to lower on light to moderate demand and moderate offerings. select and Choice rib cuts steady to weak while chuck, round and loin items weak to lower. Beef trimmings firm on moderate demand and offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	196.94	182.65
Change from prior day:	(0.48)	(1.66)
Choice/Select spread:	14.29	
Total Load Count (Cuts, Trimmings, Grinds):	194	
COMPOSITE PRIMAL VALUES		
Primal Rib	294.62	255.25
Primal Chuck	153.64	153.34
Primal Round	160.16	160.66
Primal Loin	297.97	251.10
Primal Brisket	136.90	134.41
Primal Short Plate	122.77	127.43
Primal Flank	105.25	100.99

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
06/07	77	58	38	28	201	197.42	184.31
06/06	130	107	27	67	331	197.13	184.77
06/05	121	92	17	45	274	196.40	185.15
06/04	84	48	5	23	161	197.62	185.49
06/01	68	73	38	35	214	197.25	185.36

Current 5 Day Simple Average:						197.16	185.01

CURRENT VOLUME - (one load equals 40,000 pounds)							
Choice Cuts						82.93 loads	3,317,032 pounds
Select Cuts						55.98 loads	2,239,090 pounds
Trimmings						23.61 loads	944,568 pounds
Ground Beef						31.95 loads	1,278,026 pounds

Choice Cuts, Fat IMPS/FL	Fat Sub-Primal	Limitations 1-6	(IM) = Individual Muscle	# of Trades	Total Pounds	Price Range	Weighted Average
109E 1	Rib, ribeye, lip-on, bn-in			17	89,811	588.00	604.58
112A 3	Rib, ribeye, bnls, light						
112A 3	Rib, ribeye, bnls, heavy			20	36,637	655.00	682.37
113C 1	Chuck, semi-bnls, neck/off			4	5,942	201.00	201.90
114 1	Chuck, shoulder clod			10	80,354	196.00	198.85
114A 3	Chuck, shoulder clod, trmd			32	199,147	205.00	208.60
114D 3	Chuck, clod, top blade			8	9,885	295.00	301.30
114E 3	Chuck, clod, arm roast			20	99,227	229.50	240.76
114F 5	Chuck, clod tender (IM)			9	7,547	355.57	364.73
115 1	Chuck, 2-piece, boneless						
116A 3	Chuck, roll, 1x1, neck/off			47	391,373	215.50	218.84
116B 1	Chuck, chuck tender (IM)			20	107,358	208.00	212.90
3	Chuck roll, retail ready						
120 1	Brisket, deckle-off, bnls			33	175,620	209.66	217.21
120A 3	Brisket, point/off, bnls			20	16,475	300.00	318.53
123A 3	Short Plate, short rib			17	134,036	263.50	273.63
130 4	Chuck, short rib			37	161,423	180.00	193.17
160 1	Round, bone-in						
161 1	Round, boneless						
3	Round, bnls/peeled heel-out			0	0		
167A 4	Round, knuckle, peeled			47	247,518	213.00	220.59
168 1	Round, top inside round			14	24,942	199.00	205.50
168 3	Round, top inside round			25	197,751	204.25	208.79
169 5	Round, top inside, denuded			19	66,498	242.00	250.79
3	Round, top inside, side off						
170 1	Round, bottom gooseneck			7	14,580	191.00	196.80
171B 3	Round, outside round			56	363,364	188.00	195.68
171C 3	Round, eye of round (IM)			31	66,141	203.00	209.62
174 1	Loin, short loin, 2x3			0	0		
174 3	Loin, short loin, 0x1			14	50,220	640.00	646.86
175 3	Loin, strip loin, 1x1						
180 1	Loin, strip, bnls, heavy						
1	Loin, strip loin bnls. 1x1			8	7,191	646.00	660.28
180 3	Loin, strip, bnls, 0x1			20	94,963	747.57	762.82
184 1	Loin, top butt, bnls, heavy			8	6,763	340.00	341.90
184 3	Loin, top butt, boneless			32	100,632	340.00	358.49
185A 4	Loin, bottom sirloin, flap			31	84,012	439.00	458.11
185B 1	Loin, ball-tip, bnls, heavy			26	65,225	229.00	238.32
185C 1	Loin, sirloin, tri-tip (IM)			8	17,631	350.00	369.64
185D 4	Loin, tri-tip, pld (IM)			10	9,712	450.00	470.35
189A 4	Loin, tndrloin, trmd, heavy			33	123,622	952.98	962.62
191A 4	Loin, butt tender, trimmed			4	2,727	950.94	951.54
193 4	Flank, flank steak (IM)			13	12,324	452.00	458.48

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

Select Cuts, Fat Limitations 1-6			(IM) = Individual Muscle				
IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E	1	Rib, ribeye, lip-on, bn-in	10	18,932	510.00	535.00	522.59
112A	3	Rib, ribeye, bnls, light					
112A	3	Rib, ribeye, bnls, heavy	11	11,407	548.00	595.30	574.39
113C	1	Chuck, semi-bnls, neck/off	8	132,877	187.00	210.00	188.60
114	1	Chuck, shoulder clod	10	58,369	190.42	211.58	204.45
114A	3	Chuck, shoulder clod, trmd	21	157,366	205.00	220.00	208.68
114D	3	Chuck, clod, top blade					
114E	3	Chuck, clod, arm roast	0	0			
114F	5	Chuck, clod tender (IM)	8	11,404	345.00	355.64	353.40
115	1	Chuck, 2-piece, boneless					
116A	3	Chuck, roll, 1x1, neck/off	27	140,295	217.00	231.00	223.25
116B	1	Chuck, chuck tender (IM)	8	59,386	207.00	226.00	212.19
	3	Chuck roll, retail ready	0	0			
120	1	Brisket, deckle-off, bnls	5	30,238	205.00	225.00	206.40
120A	3	Brisket, point/off, bnls					
123A	3	Short Plate, short rib	9	17,541	245.00	255.00	231.92
130	4	Chuck, short rib	16	103,811	180.00	210.00	185.44
160	1	Round, bone-in					
161	1	Round, boneless	4	5,912	201.00	211.50	209.82
	3	Round, bnls/peeled heel-out					
167A	4	Round, knuckle, peeled	18	104,806	217.00	234.48	222.70
168	1	Round, top inside round	10	41,511	197.47	211.58	205.36
168	3	Round, top inside round	14	62,193	203.00	222.00	209.76
169	5	Round, top inside, denuded	4	16,444	241.00	251.50	241.77
	3	Round, top inside, side off					
170	1	Round, bottom gooseneck					
171B	3	Round, outside round	29	365,808	188.00	204.48	191.58
171C	3	Round, eye of round (IM)	14	18,298	201.00	215.00	206.75
174	1	Loin, short loin, 2x3					
174	3	Loin, short loin, 0x1	14	107,365	474.74	550.50	490.06
175	3	Loin, strip loin, 1x1					
180	1	Loin, strip, bnls, heavy					
	1	Loin, strip loin bnls, 1x1					
180	3	Loin, strip, bnls, 0x1	18	46,722	484.00	565.00	508.12
184	1	Loin, top butt, bnls, heavy	15	56,948	283.41	305.18	292.91
184	3	Loin, top butt, boneless	16	41,549	290.86	315.00	299.95
185A	4	Loin, bottom sirloin, flap	11	14,981	435.56	461.00	450.20
185B	1	Loin, ball-tip, bnls, heavy	13	117,197	222.00	235.00	227.81
185C	1	Loin, sirloin, tri-tip (IM)	8	18,584	307.00	335.74	321.65
185D	4	Loin, tri-tip, pld (IM)					
189A	4	Loin, tndrloin, trmd, heavy	17	57,631	880.00	947.29	897.14
191A	4	Loin, butt tender, trimmed					
193	4	Flank, flank steak (IM)	6	24,660	394.00	447.89	408.44
CHOICE, SELECT & UNGRADED CUTS			Fat Limitations 1-6 (IM) = Individual Muscle				
124	4	Rib, Back Ribs, Fresh					
124	4	Rib, Back Ribs, Frozen	9	8,730	112.57	130.00	119.44
121D	4	Plate, Inside Skirt (IM)	46	196,147	351.57	380.00	360.23
121C	4	Plate, Outside Skirt (IM)	19	41,175	500.00	546.00	521.79
121E	6	Outside Skirt, pld (IM)	11	29,847	700.00	745.00	716.97
		Cap, Wedge Meat & (IM) Lean	33	188,092	224.50	250.50	230.62
		Pectoral Meat	23	80,664	228.73	252.00	234.57
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
Ground Beef 73%			40	326,890	140.00	177.00	153.19
Ground Beef 75%							
Ground Beef 81%			33	336,957	172.00	213.18	181.34
Ground Beef 85%							
Ground Beef 90%			0	0			
Ground Beef 93%			12	33,261	258.50	272.00	268.68
Ground Beef Chuck 80%			22	225,510	182.00	209.00	198.61
Ground Beef Round 85%			9	27,807	215.00	225.00	219.81
Ground Beef Sirloin 90%							
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
Blended Ground Beef 73%							
Blended Ground Beef 75%							
Blended Ground Beef 81%			9	112,043	197.60	223.00	205.52
Blended Ground Beef 85%							
Blended Ground Beef 90%							
Blended Ground Beef 93%							
Blended Ground Beef Chuck 80%							
Blended Ground Beef Round 85%							
Blended Ground Beef Sirloin 90%							
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
Fresh 50% lean trimmings			29	900,068	50.20	55.00	51.23
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 daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.							

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

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

Compared to last market test: Lean boneless was mostly weak to 3.00 lower; 85% was 1.00 to 2.00 lower; 75% and 65% were unevenly steady; Other lean percentages were not fully established. Beef trimmings firm on moderate demand and offerings.

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

Central	24.31	Loads	--	972,316	pounds
National	69.08	Loads	--	2,763,384	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	9	237,267	\$219.50	\$234.00
Frozen 90%				
Fresh 85%	12	465,452	\$202.00	\$213.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	2	34,200	\$166.00	\$167.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	7	218,767	\$92.90	\$113.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	6	158,080	\$240.00	\$251.75
Frozen 92-94%				
Fresh 90%	23	540,866	\$218.00	\$234.25
Frozen 90%				
Fresh 85%	23	695,346	\$202.00	\$217.50
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	3	74,775	\$157.00	\$167.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	12	352,249	\$92.90	\$118.00
Frozen 65%	1	42,000	\$95.00	\$95.00
Fresh 50%	29	900,068	\$50.20	\$55.00
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, June 8, 2012
Compared to Last Week: Market activity on imported beef was slow and prices were generally steady. Demand and offerings remained light to moderate.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS
0-15 Days

BULL MEAT:	East Coast	West Coast
95%	225.00- 228.00	219.00- 221.00
COW MEAT:		
95%		
90%	207.00- 209.00	202.00
CFM Fores 85%	192.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%	170.00- 172.00	
Beef Trim 75%	147.00- 148.00	
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

BULL MEAT:	East Coast	West Coast
95%	224.00- 227.00	219.00- 220.00
COW MEAT:		
95%		
90%	205.00- 208.00	
CFM Fores 85%	192.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%	170.00- 172.00	
Beef Trim 75%	147.00- 148.00	

URUGUAY - FOB AND TIS

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

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

Compared to last market test: Utility and Cutter carcass market was 2.00 lower on moderate demand and moderate to heavy offerings.

Market for Week Ended:	Lds	June 8, 2012	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	126.00
Cutter 1-2	350#/up	5.0	126.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$182.41	\$170.54
Change =>	-0.22	-0.81
Current Index Reflects the Equivalent of 206,824 head of cattle.		
SUPPLY (Live)	119,714 Hd	
Equivalent:	\$179.88	\$170.43
DEMAND (Box)	87,110 Hd*	
Equivalent:	\$184.94	\$170.65
Live-Box Spread:	(\$5.06)	(\$0.22)
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight	Price	Head
Live Steer:	1329	\$122.13
Live Heifer:	1184	\$121.72
Drsd Steer:	871	\$195.43
Drsd Heifer:	772	\$194.52
Ch 600-900# :	71.49%	Drop Credit :
Ch 600-750# :	24.19%	Steer Dressing % :
Ch 750-900# :	47.30%	Heifer Dressing % :
Se 600-900# :	28.51%	Processing Cost :
Se 600-750# :	7.93%	Slaughter Cost :
Se 750-900# :	20.59%	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 182.41		
Carcass Weights		
Qlty/Yield	(1)	
Prime 1-3	17.14	\$170.62
Certified 1-3	4.95	\$158.43
Choice 1	3.38	\$156.86
Select 1	-5.53	\$147.95
Stdndr 1-3	-22.01	\$131.47
Prime 4	4.44	\$157.92
Choice 4	-11.38	\$142.10

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

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

Cutter 90% 350#/up			
Current-Cutout Value:			
Change from prior day:			
Item	Price	Value	Change
90% lean	\$227.47	\$127.02	(\$0.62)
100% lean inside round	\$283.02	\$6.57	
100% lean, flats and eyes	\$270.87	\$6.28	(\$0.03)
100% lean, S.P.B.	\$258.85	\$12.94	\$0.01
Chuck Tender	\$239.87	\$2.40	(\$0.01)
Knuckle	\$249.36	\$6.31	(\$0.01)
Tenderloin	\$446.48	\$2.37	
Tenderloin	\$492.57	\$3.65	\$0.01
Ribeye Roll	\$249.88	\$2.62	
Ribeye Roll	\$252.28	\$1.87	\$0.01
Ribeye Roll	\$254.25	\$1.86	\$0.02
Flank Steak	\$243.34	\$1.02	(\$0.02)
Kidney, Edible	\$35.57	\$0.16	
Fat, inedible	\$29.65	\$0.69	
Bone	\$7.74	\$1.86	

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	41.64	loads	--	1,665,566	pounds
Cutter/Canner Cuts	4.00	loads	--	160,097	pounds
Boner/Breaker/Cutter/Canner	33.10	loads	--	1,324,087	pounds
100% Lean Items	37.33	loads	--	1,493,090	pounds
Frozen Cuts	6.41	loads	--	256,424	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	19	38,247	\$268.55	(\$3.79)
112	Rib, ribeye roll, 8-10 lbs.	73	127,857	\$297.72	(\$0.61)
112	Rib, ribeye roll, 10-up lbs.	47	51,834	\$297.98	\$3.66
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	23	35,350	\$397.08	(\$0.89)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	27	64,056	\$306.23	\$2.55
	Chuck, boneless 85%	13	101,047	\$228.88	\$0.63
120	Chuck, brisket	28	27,288	\$220.52	\$5.00
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	63	141,622	\$223.49	(\$0.82)
169A	Round, top inside c-off, 8-10 lbs.	4	10,855	\$267.51	
169A	Round, top inside c-off, 10-14 lbs.	57	535,097	\$261.94	\$0.16
169A	Round, top inside c-off, 14-up lbs.	15	80,844	\$264.71	
171B	Round, outside round	18	79,292	\$237.02	(\$0.22)
171C	Round, eye of round	41	70,908	\$246.08	(\$2.27)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	21	50,788	\$234.66	\$0.85
182	Loin, sirloin butt				
184	Loin, top sirloin butt	31	65,948	\$245.50	(\$0.78)
185A	Loin, bottom sirloin butt flap, bnls.	45	181,508	\$281.12	(\$2.72)
191A	Loin, butt tender, peeled	5	1,030	\$495.15	
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	41	105,182	\$252.01	\$0.05
112	Rib, ribeye roll, 8-up lbs.	21	54,915	\$254.32	\$4.29
100% LEAN					
	Inside round - Combo	32	248,188	\$282.38	(\$0.19)
	Inside round - Boxed	35	61,800	\$285.60	\$0.50
	Outside round	10	37,460	\$270.06	\$0.70
	Eye of round	15	25,088	\$280.00	(\$1.48)
	Flats and eyes - Combo	30	262,106	\$270.12	(\$1.16)
	Flats and eyes - Boxed				
	Striploin	57	233,382	\$289.26	\$1.13
	S.P.B. - Combo	51	625,066	\$258.85	\$0.26
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	36	128,284	\$239.87	(\$1.36)
167A	Round, knuckle, peeled	77	436,079	\$249.36	(\$0.30)
190	Loin, tenderloin, 2-3 lbs.	29	30,105	\$452.54	(\$1.38)
190	Loin, tenderloin, 3-4 lbs.	39	71,047	\$492.49	\$0.78
190	Loin, tenderloin, 4-5 lbs.	152	274,152	\$551.18	(\$6.33)
190	Loin, tenderloin, 5-up lbs.	41	108,496	\$527.36	(\$2.67)
193	Flank, flank steak	104	158,278	\$272.04	(\$1.48)
	Flank, rough	70	117,646	\$238.82	(\$1.23)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	5	38,245	\$269.75	(\$0.06)
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	3	16,728	\$191.44	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	6	5,125	\$257.88	\$6.43
112	Rib, ribeye roll, 8-up lbs.	3	34,390	\$254.13	
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	4	23,436	\$509.19	\$0.40
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	30	115,889	\$204.15	(\$3.15)

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#			unq
	61-63#		85.00	A
	62-64#	3.0	84.50	
	64-66#			
	66-68#			
	80-82#			
NATIVE STEER	46-48#			
COL BRAND STR	60-62#	6.0	80.00	
	62-64#	18.0	80.00	
	62-66#			
	64-68#			
BUTT BRAND STR	60-62#			
	61-63#		84.00	A
	62-64#	36.0	83.00 -	83.50
	62-66#			
	70-78#			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50#	19.0	71.00 -	73.00
	48-52#			unq
	50-52#			
	52-55#			
BRANDED HFRS	48-50#	6.0	68.00	
	48-52#			unq
	50-52#			
BRAND HFR SW	48-50#			
	50-52#		54.00	A
BRND COW SW	48-50#			
	54-56#			
BRANDED COW	65-70#			
NATIVE COW	50-52#			
	54-56#			
DAIRY COW	48-50#		70.00	E
	50-52#			
DAIRY COW SW	48-50#		68.00	A
	50-52#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			

HVY TEX STEER	60-62#			
	60-64#			unq
	62-64#	60.0	83.00 -	83.50
	62-66#			unq
	66-70#			
	70-74#			
HVY TEX STR/HFR	48-50#			
	54#Min			
BRANDED STEER	60-64#		83.00	C
	62-64#		83.00	E
	66#Min			

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

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

BEEF VARIETY MEATS - FROZEN -----

Items	Lds	Price Range	Wtd Avg
CHEEK MEAT,tmtd, 70-75% lean		135.00	135.00 B
export	2.0	128.00	128.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean	2.0	85.00	85.00
export			
HEARTS, regular, bone out		49.00	49.00 A
regular,bone-out exp			
KIDNEYS, export			
LIPS, unscaled			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic			
export			
TONGUES,Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp		194.00	194.00 D
Swiss-Cut #2			
TRIPAS, domestic			
export			
TRIPE, scalded, edible		74.00	74.00 C
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

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

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

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

*** Beginning July 2, 2012, the following changes will be made to this report on both the steer and cattle drop. FOB Central meat and bone meal and FOB Central blood meal will be replaced with FOB Panhandle on both categories. Please call the office with any questions, 515-284-4460. ***

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.01 per cwt live, down -0.05 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	4.96	83.25	-0.25	6.28
Tallow, edible	1.20	49.25	-	0.59
Tallow, packer bleachable	4.50	43.25	-	1.95
Tongues,Swiss #1 0-3%, exp	0.24	194.00	-	0.47
Cheek meat, trmd	0.32	128.00	-7.00	0.41
Head meat	0.13	85.00	-4.00	0.11
Oxtail, selected	0.24	212.00	-	0.51
Hearts, reg, bone out	0.38	49.00	-	0.19
Lips, unscaled	0.13	128.00	-	0.17
Livers, slcted, export	0.96	62.00	-	0.60
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	115.00	-	0.17
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	403.50	-	0.75
Blood meal, 85% blk/ton	0.60	1000.00	-	0.30
Totals:	18.77			13.01
Dressed equivalent basis (63% dress):				20.65
(1) Typical slaughter steer weighs 1,350 pounds.				

The average value of hide and offal for the five days ending Fri, Jun 08, 2012, was estimated at 13.05 per cwt., down 0.11 from last week and down 0.45 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 13.22 per cwt live, down 0.07 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	4.96	82.75	-0.50	6.49
Tallow, edible	1.20	49.25	-	0.59
Tallow, packer bleachable	4.50	43.25	-	1.95
Tongues, Swiss #1 0-3%, ex	0.24	194.00	-	0.47
Cheek meat, trmd	0.32	128.00	-7.00	0.41
Head meat	0.13	85.00	-4.00	0.11
Oxtail, selected	0.24	212.00	-	0.51
Hearts, reg, bone out	0.38	49.00	-	0.19
Lips, unscaled	0.13	128.00	-	0.17
Livers, slcted, gall off,e	0.96	62.00	-	0.60
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	115.00	-	0.17
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat bone ml, 50% blk/ton	3.70	403.50	-	0.75
Blood meal, 85% blk/ton	0.60	1000.00	-	0.30
Totals:	18.77			13.22
Dressed equivalent basis (62.9% dress):				21.02
(1) Typical slaughter cattle weighs 1,275 pounds				

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow(1) for the week ended 6/8/2012, was estimated at 12.46 per cwt live, up 0.04 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.49	54.00	-	4.91
Tallow, renderer blchable	3.68	44.25	-	1.63
Tongues, Swiss cut, IW	0.32	197.50	-0.25	0.63
Cheek meat, trmd	0.43	168.50	0.25	0.72
Head meat	0.14	161.25	12.00	0.23
Oxtail, reg, small box	0.20	230.25	1.75	0.46
Hearts, reg, bone out	0.46	53.75	-2.25	0.25
Lips, unscaled	0.13	109.50	8.25	0.14
Livers, reg, gall off (3)	0.90	32.25	1.50	0.29
Tripe, scalded edible, blchd	1.06	54.00	-0.75	0.57
Tripe, honeycomb bleached	0.14	125.00	32.75	0.18
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	381.50	-5.50	2.04
Blood meal, 85% blk/ton	0.731	1017.00	-	0.37
Totals:	24.40			12.46
Dressed equivalent basis (47% dress):				26.51
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				

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

For Week Ended 6/8/2012	Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight Price Range	Wtavg
CHEEK MEAT, Trimmed	3.3	160.00	-	174.00	168.52
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out	4.3	50.00	-	66.00	53.77
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,	2.1	156.00	-	166.00	161.24
KIDNEY'S Export	9.8	32.00	-	42.00	35.18
LIPS, unscaled	0.3	109.50	-	109.50	109.50
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export	8.0	30.00	-	33.00	30.75
LIVERS, Regular, 2/box	0.8	39.00	-	40.00	39.61
LIVERS, Regular, 2/box, export	1.4			36.50	36.50
" 1 load traded at 49.00 for Egypt					
MELTS,					
OXTAILS, Regular, small box	2.6	220.00	-	250.00	230.24
SALIVARY GLANDS	0.6			32.50	32.50
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW	0.7	198.00	-	220.00	206.76
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW	0.9	190.00	-	195.00	192.26
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed,Swiss cut,IW					
TONGUES, exp.#1 mixed,Swiss cut,IW					
TONGUES, #2 mixed Swiss cut,IW	0.4	192.00	-	195.00	194.29
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings	1.2			30.00	30.00
TRIPAS					
TRIPE, bleached, scalded, edible	5.5	53.00	-	58.00	54.02
TRIPE, blchd, scld/w honeycomb	0.4			91.00	91.00
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible					
TRIPE, honeycomb bleached	0.2			125.00	125.00
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated			
Purchases Equated to FOB Omaha Basis unless otherwise state			
Compared to Thursday's Close: Fresh loins mostly 2.00 higher; butts generally steady; sknd hams 23-27 lbs 1.00 higher, other weights not tested; sdls bellies 14-16 lbs 7.00 higher; lean trimmings generally steady with weaker undertones. Trading slow to moderate, with moderate demand and light offerings.			

Loads PORK CUTS	:	48.5	
Loads TRIM/PROCESS PORK	:	7.0	

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

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
06/08	55.50	84.80	108.05	93.52	57.57	126.31	63.77	107.19
Change :		0.94	1.74	0.21	0.27	-1.59	-0.16	3.46

06/07	89.8	83.86	106.30	93.30	57.30	127.90	63.93	103.73
06/06	108.5	84.56	108.12	93.67	57.49	129.39	64.33	103.73
06/05	114.3	82.81	105.02	93.54	58.24	128.05	63.55	98.85
06/04	75.8	83.02	108.50	93.95	56.81	123.39	63.56	96.73
Current Five Day Simple Average -								
		83.81	107.20	93.59	57.48	127.01	63.83	102.04

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

FRESH PORK CUTS			
LOINS, BONE-IN -----			
Primal Cutout Value =			108.05
-----Lds-----Price Range-----Wghtd Avg-----			
1/4" Trim 21#DN-LGT	1.5		144.00
1/8" Trm/less 21#DN-LGT			
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#			
Tender-out FLO 8-13#			
BNLS Strap-on 5-11#	1.5		180.00
BNLS Strap-off 5-11#	5.5	195.00	- 199.00
WHLE BNLS LOINS 9-13#			180.00
BNLS SIRLOIN .75-1.5#	4.75	115.00	- 132.00
BONE-IN SIR 2.5-3.5#			119.16
BLADE ENDS 2-4#			
TENDERLOIN 1.25/DN#			
LOIN BACKRIB (BOXED)			
FRESH 1.5/DN#			
" 1.75/DN#			
" 1.75-2.00#			
" 2.00/UP#	3.75	265.00	- 271.00
PICNIC -----			
Primal Cutout Value =			57.57
-----Lds-----Price Range-----Wghtd Avg-----			
Snkr Trm, RS, combo			
Snkr Trm, SS, combo			
Snkr Trm, SS, boxed	1.0		74.00
PICNIC CUSHION MEAT			
Boxed 92% Fresh	3.5	98.00	- 100.00
Boxed 92% Frozen			99.00
BOSTON BUTT -----			
Primal Cutout Value =			93.52
-----Lds-----Price Range-----Wghtd Avg-----			
1/4" TRM 5-10#	9.0	100.00	- 110.00
1/8" TRM 5-10#			106.11
1/4" Trim Stk Rdy			
1/8" Trim Stk Rdy			
BNLS, Butt			
Combo's 11/UP#(SOW)			
SPARERIB -----			
Primal Cutout Value =			126.31
-----Lds-----Price Range-----Wghtd Avg-----			
3BAG/3 PCVAC4.25#/DN-LGT	5.0	135.00	- 155.00
COMBOS 4.25#/DN-LGT			140.00
2 BAG/3 PCVAC4.25#/UP-ME	9.0	127.00	- 145.00
COMBOS 4.25#/UP-MED			133.00
FRESH PORK CUTS-ADDED INGREDIENTS -----			
-----Lds-----Price Range-----Wghtd Avg-----			
BONE-IN LOINS 1/8" TRIM			
BONE-IN LOINS CC TENDER IN			
BNLS LOINS STRAP-ON			
BNLS LOINS STRAP-OFF			
BNLS SIRLOIN .75-1.5#			
BONE-IN SIR 2.5-3.5#			
TENDERLOIN 1.25/DN#			
LOIN BACKRIB FRESH 2.00/UP#			
SMKR TRM SS PICNIC BOXED			
1/4" TRIM BUTT			
1/4" TRIM SIK RDY BUTT			
1/8" TRIM SIK RDY BUTT			
SPARERIB 4.25#/DN-LGT			
SPARERIB 4.25#/UP-MED			
SKINNED HAM -----			
Primal Cutout Value =			63.77
-----Lds-----Price Range-----Wghtd Avg-----			
BONE-IN TRIMMED			
17-20# TRIM SPEC 1			
20-23# TRIM SPEC 1			
23-27# TRIM SPEC 1	2.0		67.00
BONE-IN 27#/up Trim Spec 1			
NORTH AMERICAN EXPORTS			
HAMS, BONE-IN 23-27# TS 1			
BNLS 3 MUSCLE HAMS 94-96%			
BNLS 4 MUSCLE HAMS 94-96%			
BNLS 5 MUSCLE HAMS 94-96%			
INSIDE			
OUTSIDE			
KNUCKLE			
LITE BUTT			
INNER SHANK			
HAM TRIMMINGS (CHEM LEAN)			
Combo 72% Fresh			
Boxed 72% Frozen			
Combo 90% Fresh			
Boxed 90% Frozen			
Outer Shank Frozen			
BELLY, SEEDLESS -----			
Primal Cutout Value =			107.19
-----Lds-----Price Range-----Wghtd Avg-----			
SKIN-ON, TRIMMED 10-12#			
SKIN-ON, TRIMMED 12-14#			
SKIN-ON, TRIMMED 14-16#	2.0		112.00
SKIN-ON, TRIMMED 16-18#			
SKIN-ON, TRIMMED 18-20#			
SKIN-ON, TRIMMED 20-25#			
SKINLESS, 9-13#			
SKINLESS, 13-17#			

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS			
-----Lds-----Price Range-----Wghtd Avg-----			
Combo 42% Fresh	4.0		56.00
Boxed 42% Frozen			56.00
Combo 72% Fresh	3.0		75.00
Boxed 72% Frozen			75.00
BONELESS PICNIC MEAT			
Combo Fresh			
Boxed Frozen			
SKINNED JOWLS			
Combo Fresh			
Boxed Frozen			
TRIM, VISUAL TRACE OF LEAN			
Combo 12-16% Fresh			
Boxed 12-16% Frozen			

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.			
The offal value from a typical slaughter hog (1) for the week ended 6/8/2012, was estimated at 5.73 per cwt live, up 0.01 when compared to last week.			
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -			
	Lbs	Price	Change Prv/Wk
Cheek meat, trimmed	0.28	77.75	- 0.22
Chitterlings	1.26	62.00	- 0.78
Ears, square-cut	0.19	129.00	- 0.25
Tongues, grn, bnls, sml bx	0.18	125.00	- 0.23
Hearts, slashed, domestic	0.28	48.50	-3.50 0.14
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	49.00	1.00 0.13
Snouts, partial lean	0.25	78.00	-5.00 0.20
Stomachs, scld, small box	0.43	122.50	-0.25 0.53
Lungs, inedible	0.95	3.50	- 0.03
Choice white grease	0.50	43.75	-1.25 0.22
Pork meat & bone meal	1.57	489.00	-10.25 0.38
Pork blood meal	1.95	1155.50	37.50 1.13
Lard	1.72	53.00	-0.25 0.91
Blood plasma	2.01	20.00	- 0.40
Totals:	13.50		5.73
Dressed equivalent basis (74% dress):			7.74
(1) Typical slaughter hog weighs 252 pounds			

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS			
Carlot Basis - Dollars/hundred weight - as of 3:00 PM			
PORK VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtg Avg
NECK Bones domestic		28.00 - 34.00	29.20 E
export	16.0	24.00 - 25.00	24.88
Brisket Bones Full, 30#	2.0	85.00 - 89.00	87.00
Brisket Bones Full, exp 30#			
TAILS,		57.00	57.00 D
CHEEK MEAT trimmed		84.00	84.00 E
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb			
EARS, edible, export		232.00	232.00 D
FEET, front, toes on			
front, toes on, export			unq
hind, domestic			
hind, export	14.0	60.00	60.00
HEARTS, slashed, domestic		52.00	52.00 B
single slashed, export		50.00	50.00 C
multi slashed, export			
whole, export			
HOCKS, picnic			
export Hocks to China, 10 loads at	78.00		
KIDNEYS, small box, export	2.0	23.00	23.00
LIVERS, large box, domestic			
SALIVARY GLANDS,		49.00	49.00 B
SNOUTS, partial lean		78.00	78.00 C
partial lean w/mask			
STOMACHS, scalded, small box	3.0	119.00 - 127.00	121.67
scalded, small box, export	4.0	183.00	183.00
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp			
scalded & scraped			
UTERI		60.00	60.00 D
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----			
QUARTERLY CONTRACTS: DOMESTIC EXPORT			
BELLY SKINS, SELECTED		28.50-43.00	36.00-44.00
FATBACK SKINS, SELECTED		28.50-46.00	36.50-41.00
BUTT PLATE SKINS, SELECTED	thk	35.00-42 thn	24.50-27.75
HAM SKINS, HOUSE RUN		22.00-32.00	31.00-41.00
PICNIC SKINS, HOUSE RUN		22.00-27.00	
JOWL SKINS, HOUSE RUN		18.50-27.00	
----- PORK PET FOODS - FOB SUPPLY POINT -----BOXED FROZEN			
QUARTERLY CONTRACTS: FRESH			
KIDNEYS, inedible		7.00-17.00	
LIVERS, "		10.50-17.25	
LUNGS,		2.00-9.75	
MELTS, "		5.00-12.00	

USDA TALLOW AND PROTEIN REPORTS - FOB CENTRAL U.S.			
(unless otherwise stated) as of 3:00 PM			
TALLOW, GREASE, AND LARD	Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL			
Choice white grse (truck)	17.0	41.50 - 45.00	42.94
Yellow grease (truck)		38.00	38.00 C
EDBLE LARD, FOB PLANT (truck)			
Loose lard, PS and/or CP		48.00	48.00 A
INEDBL, TALW/GRSE CAF CHICAGO			
Packer bleachable <.15%		45.00	45.00 A
Renderer bleachable <.15%	3.0	46.00	46.00
Choice white grease			unq
INEDBL TALLOW/GRSE, CAF GULF			
Packer bleachable tallow		44.75	44.75 C
Renderer bleachable tallow			
Choice white grease			
Yellow Grease			
EDBLE TALW & LARD-CAF CHICAGO			
Edible tallow		51.00	51.00 B
Loose lard, PS and/or CP	54.25	- 55.00	54.75 B
EDBLE TALLOW, CAF GULF			
Edible tallow			

PROTEIN FEED SUPPLEMENTS			
MEAT & BONEMEAL, 50% pro/ton			
Ruminant Central, Domestic		395.00 - 400.00	397.80 A
Ruminant Panhandle,Domestic	40.0	370.00	370.00
PORK Meat/Bnmeal,50% pro/ton		475.00	475.00 A
DRT (lo)/unit pro			
DRT (lo)/unit pro, pnhdl			
DRT (hi)/unit pro			
BLOOD MEAL, 85% pro/ton			
Central			
Panhandle			
CAF California			
PORK BLOOD MEAL, 85% pro/ton		1150.00 - 1175.00	1167.50 B

USDA CARLOT VEAL CARCASS REPORT - Thu, June 7, 2012
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally steady. Demand was light with light to moderate offerings. Harvest numbers were 13% lower compared to last week. Dressed weights were down 7.3 pounds in the Northeast, down 2.7 pounds in the North Central, with the composite up 2.1 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	Head	Range		Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1071	363.09-	368.24	365.12
PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	2350	355.00-	384.00	369.08
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	3421	355.00-	384.00	367.84

***CONTRACT INFORMATION:** Hot Basis, Hide-Off*
Current future contracts offered: Firm Bottom Northeast and North Central, 335.00 to 350.00, mostly 340 to 350 for mid-October.

Special Fed Veal Slaughter for:	Year Ago		YTD	YTD
Week ending:	06/02/12	05/26/12	06/04/11	2012
Northeast	2,648	3,052	2,871	70,261
North Central	2,700	3,766	2,718	75,314
Total NE & NC	5,348	6,818	5,589	145,575

Special Fed Veal Dressed Weights	Year Ago	
Week ending:	06/02/12	05/26/12
Northeast	275.6	268.3
North Central	270.0	272.7
Total NE & NC	272.8	270.0

*** 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 unevenly steady, as a slowly decreasing supply of cuts enters a market with light to moderate demand.

Item:	Wt.	Range	Range
Carcass, hide off	200-275	lbs	419.00-
Foresaddles	86-147	lbs	325.00-
Forequarters	43-74	lbs	350.00-
Necks, bone-in	24-28	lbs	260.00-
Breast	10-18	lbs	99.00-
Foreshank	3-5	lbs	440.00-
Osso Buco, foreshank	2-8	lbs	780.00-
Shoulder, full	49-85	lbs	330.00-
Chuck, square cut	39-68	lbs	199.00-
Chuck rolls, skinned	5-10	lbs	455.00-
Chuck, Shoulder Clod	4-9	lbs	495.00-
Hotel Racks, 8 rib	15-26	lbs	675.00-
Hotel Racks, 7 rib	14-25	lbs	715.00-
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1200.00-
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1260.00-
Rack, Ribeye	3-9	lbs	1900.00-
Hindsaddles	89-153	lbs	480.00-
Hindquarters	45-76	lbs	419.00-
Loins, regular	18-36	lbs	375.00-
Loins, 4x4, trimmed	18-30	lbs	525.00-
Strip Loins, bnl's, 0x0	1-up	lbs	1200.00-
Loin, Short Tenderloin	0.5-up	lbs	1059.00-
Legs, double	68-117	lbs	515.00-
Legs, single	34-59	lbs	489.00-
Legs, slices, retail			675.00-
Legs, TBS 4-piece	27-47	lbs	950.00-
Legs, TBS 3-piece	24-39	lbs	859.00-
Legs, BHS heel-out	27-42	lbs	650.00-
Legs, Sknd, butt tenderloin	0.5-up	lbs	1145.00-
Top Rnd, Sknd, cap-off	10-15	lbs	1245.00-
Hindshank	5-8	lbs	570.00-
Osso Buco, Hindshank	2-8	lbs	975.00-
Stew Meat, regular			370.00-
Bnls Veal Trimmings 75-80% Lean			142.00-
Bnls Veal Trimmings 80-90% Lean			200.00-
Hvy Nature Green Hides(per piece)			53.00-

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, June 8, 2012

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

Items with no entries indicate non-reportable trades.

CHOICE AND PRIME, YG 1-4	Head	6,102
Weight	Head	Wt Avg
45-DN	201	459.82
45-55#	248	388.76
55-65#	606	352.82
65-75#	1,133	332.21
75-85#	1,336	316.20
85-UP	2,578	283.53

CHOICE AND PRIME, YG 5	Head	574
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head
UNGRADED	Head
Weight	Head
45-DN	115
45-55#	113
55-65#	132
65-75#	124
75-85#	87
85-UP	87

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mostly lower; 45# and down were 11.30 lower, 45# to 65# were 4.05 to 1.49 lower, 65# to 75# were 0.20 higher and 75# and heavier were 1.04 to 3.84 lower.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	5,955
Weight	Head			Wt Avg
45-DN	201			459.82
45-55#	248			388.76
55-65#	606			352.82
65-75#	1,059			331.51
75-85#	1,336			316.20
85-UP	2,505			283.20

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	661.28	-6.83	10.77%	8.51
209 BREAST **	122.23	-2.42	8.85%	6.99
207 SHOULDERS, SQ-CUT	248.87	2.38	23.53%	18.59
210 FORESHANK	436.52	6.03	3.82%	3.02
NECK **	130.18	20.81	2.22%	1.76
HINDSADDLE				
232 LOINS, TRIMMED 4X4	550.67	9.28	10.97%	8.67
232E FLANK UNTRIMMED **	72.92	-0.29	3.39%	2.68
233A LEG, TROTTER OFF	407.34	-6.01	31.88%	25.19
GROSS CARCASS VALUE:				
	352.97	-0.60	95.45%	75.40
FORESADDLE VALUE				
	325.61	0.61	49.20%	38.87
HINDSADDLE VALUE				
	416.84	-1.96	46.24%	36.53

Carcass value less process/packaging per cwt cost of	\$31.50
NET CARCASS VALUE	321.47
	-0.60

** Shrink and trim of 3.60lbs. not reflected in cutout value*
** Based on Actual Federally Inspected Slaughter Carcass Weight of 79.00 lbs for W/E 05/26/2012, 1.00 lbs heavier than last week.*
***Includes Fresh and Frozen Product*

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

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

Current Volume -					
Fresh Cuts	860,450 pounds				
Frozen Cuts	129,140 pounds				
Items with no entries indicate non-reportable trades.					
FRESH CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	7	5,989	\$377.40	1.33
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	10	2,170	\$442.50	(1.45)
203	Bracelet				
204	Rack, 8-Rib, light	7	774	\$671.93	0.02
204	Rack, 8-Rib, medium	76	18,234	\$661.28	(6.83)
204	Rack, 8-Rib, heavy	7	1,887	\$718.67	56.65
204A	Rack, chined	44	10,808	\$822.83	(12.22)
204B	Rack, roast-ready	30	8,583	\$990.73	10.42
204C	Rack, roast-ready, frenched	161	19,070	\$1,347.57	11.95
204D	Rack, roast-ready, special	10	1,609	\$1,627.59	22.36
206	Shoulders	62	55,239	\$225.67	4.67
207	Shoulders, square-cut	179	123,931	\$248.87	2.38
208	Shoulders, square-cut, bnl's	51	8,849	\$484.04	7.52
209	Breast	118	55,054	\$130.90	(0.48)
	Breast, bulk	11	19,174	\$95.51	(8.21)
209A	Ribs, Breast bones off	36	5,383	\$462.27	(9.13)
210	Foreshank	149	23,289	\$436.52	6.03
229	Hindsaddle, long-cut	3	231	\$491.65	19.15
230	Hindsaddle				
231	Loins	32	5,493	\$450.86	4.17
232	Loins, trimmed 4x4	89	19,637	\$550.67	9.28
232	Loins, trimmed 2x2	12	2,089	\$657.58	(8.02)
232	Loins, trimmed 1x1	107	23,727	\$767.19	2.32
232	Loins, trimmed 0x0	30	5,194	\$874.75	(10.57)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	8	580	\$1,646.98	106.48
232E	Flank, untrimmed	20	46,763	\$68.84	(0.27)
233	Legs	43	12,533	\$402.56	(0.65)
233A	Leg, trotter-off	197	45,912	\$407.34	(6.01)
233C	Leg, trotter-off, partial bnl	37	5,928	\$544.34	(5.62)
233E	Leg, steamship	18	2,345	\$504.91	2.52
233F	Hindshank	65	17,398	\$442.20	6.61
234	Leg, Boneless, Tied	111	28,885	\$556.74	0.48
234A	Leg, shank off, bnl's	36	5,159	\$666.44	(6.89)
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	90	14,438	\$806.46	(6.39)
234F	Leg, sirloin tip, bnl's	0			
234G	Sirloin, boneless	24	2,063	\$741.34	(1.03)
235	Back	3	1,104	\$478.13	2.61
236	Back, trimmed	8	226	\$846.57	50.21
238	Trimmings	18	3,981	\$407.11	(35.43)
239	Special trimmings	23	1,740	\$525.11	3.30
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	4	437	\$1,315.00	(13.78)
295	Lamb for stewing	37	4,882	\$678.24	6.68
296	Ground lamb	158	18,965	\$592.78	(1.01)
	Necks	26	6,974	\$157.93	37.18

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	3	4,479	\$484.67	0.00
204C	Rack, roast-ready, frenched	4	766	\$1,167.46	0.00
207	Shoulders, square-cut	4	3,509	\$234.37	0.00
209	Breast	5	5,744	\$128.40	4.63
210	Foreshank	4	2,984	\$379.42	(6.76)
232E	Flank, untrimmed	5	18,842	\$83.05	0.00
233A	Leg, trotter-off	4	2,632	\$321.97	4.98
233F	Hindshank	3	246	\$456.61	38.60
234	Leg, Boneless, Tied	3	366	\$635.34	
234A	Leg, shank off, bnl's	5	7,498	\$708.08	(1.16)
234E	Leg, inside, boneless	17	1,125	\$854.24	9.90
238	Trimmings	8	9,748	\$194.58	52.82
295	Lamb for stewing	13	2,100	\$670.25	0.27
296	Ground lamb	44	7,928	\$566.17	(1.17)
	Necks	12	4,750	\$89.42	0.85

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

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 08-Jun-2012 and 09-Jun-2912 is estimated to be 31,478,000 DN 5.99 percent from a week ago and DN 1.59 percent from a year ago.
(Last week 30,911,000; last year 31,986,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 09-Jun-2012 is estimated to be 156,408,000 head UP 9.87 percent from a week ago, and DN 2.48 percent from a year ago.
(Last week 142,351,000; Last year 160,389,000)

NATIONAL MECHANICALLLY SEPARATED CHICKEN RPT - Fri Jun 08, 2012

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

-----PRICES----- (CENTS PER POUND)		
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	32.00	26.00
WTD AVERAGE PRICE	32.00	26.00
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	40	82
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	27.00-35.00	20.00-26.50
WTD AVERAGE PRICE	31.27	23.86
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,970	4,182
VOLUME EXPORTED	1,930	367
-----PRICES----- (CENTS PER POUND)		
20% OR MORE		
RANGE	-	22.50
WTD AVERAGE PRICE	-	22.50
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		82
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW

Week Ending: Thursday, June 07, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.01 lower at 182.63; Select 600-900 lbs carcass was 1.33 lower at 171.35 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were steady on Choice and lower on Select, with moderate demand and moderate to heavy offerings. As anticipated, middle meats appreciated this session, in preparation for next month's holiday, as well as brisk clearance in the meat case over Memorial Day and continued excellent grilling weather. Most advancement was seen in the Choice rib cuts, however loin items followed closely behind. Conversely, Select and Choice chuck and round complexes depreciated this trading period. Beef trimmings trended lower throughout the week on light to moderate demand and moderate offerings. Fed and blended cattle grinds continued to decline over the course of the week. Forward negotiated sale activity was moderate with notable trades of Choice chuck rolls, priced below current spot market levels.

For the week: Select and Choice rib cuts 3.00 to 11.00 higher; Select and Choice chuck primal 4.00 to 5.00 lower; Select and Choice round primal 2.00 to 4.00 lower; Select loin primal 1.00 to 6.00 higher; Beef trimmings 3.00 lower; Fed cattle grinds 10.00 to 12.00 lower; and blended cattle grinds 3.00 to 9.00 lower.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 0.17 at 197.42, Select 600/900# carcasses down 1.05 at 184.31.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT

Lean boneless processing beef and trimmings prices were mostly 1.00 to 3.00 lower. Demand was moderate for moderate to heavy offerings. Trading was moderate to active throughout the week. Larger than anticipated cow numbers and weaker food service demand pressured the trimmings market. The FPBQ cull cow plant in Quebec was shut down indefinitely late last week. It was the largest processor of cull cows in Eastern Canada. Last week's 90% lean boneless weighted average set a new record high at \$231.20.

Market activity on imported beef was slow and prices were mostly steady to weak. Demand and offerings remained light to moderate.

Cutter cow cutout values were slightly lower on light to moderate demand and moderate offerings. Chuck, round, loin and rib items were mixed while flank items were lower. 100% lean items were mixed. Lower boneless lean prices pressured the cutout value.

Lean boneless beef 92-94% mostly weak to 1.00 lower; 90% 1.00 to 3.00 lower; 85% mostly 1.00 to 3.00 lower; 81% mostly steady; 75% 2.00 lower; 65% 1.00 to 2.00 lower; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, June 07, 2012 was estimated at \$178.26 per cwt, down 1.88 when compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

Price levels for retail cuts were mixed as there was no clear cut direction due to an array of packer supplies and buyer demand. As harvest rates scaled back slightly this week sellers had less product on inventory which lead to firmer prices for processing cuts. This caused bone-in hams and seedless bellies to advance on just a few trades while interest was no better than light to moderate. Pork trim saw price levels firm early in the session then stabilize, however a two-tiered market prevailed for the remainder of the week as some sellers had better position.

Fresh loins steady to 4.00 higher; butts mostly 2.00 lower; spareribs unevenly steady; skinned hams 17-20 lbs not tested, 20-23 1.00 higher from last quote; 23-27 lbs 2.00 higher; sdds bellies 14-16 lbs 7.00 higher; 42% trimmings 4.00 higher; 72% trim steady to 5.00 lower; bnls picnics 5.00 higher from last quote.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 83.86 per cwt. up 1.47 from last Friday.

VARIETY MEATS, TALLOW, PROTEINS, AND HIDES

Trading continued to be very light on beef varieties as traders are reluctant to be buyers. Most traders expect prices will continue to drop and are reluctant to purchase products in a falling market. Overall beef inventories continue to increase as the lack of demand leaves the packers searching for freezer space. While the prices for most beef variety meats drifted lower, cheek meat prices made a surprising move higher.

Salivary glands set a record price at \$49.00 this week as traders for Mexico continued to push prices higher for this specialty meat. Overall, trade was light for the week with most pork variety meat prices holding firm with the previous week. Many pork variety meats went untested for the week.

Trading on tallows and greases was slow throughout the week. Light biofuel and feed fat demand pressured prices lower on Central choice white grease. Central yellow grease prices held steady on limited offerings. Chicago packer bleachable tallow ended steady. Soap and chemical demand was moderate for moderate offerings. Chicago edible tallow finished steady while lard ended steady to slightly lower. Demand and offerings were mostly light. Gulf packer tallow traded; however there was no recent test for comparison.

Protein feed supplements experienced moderate trading this week. Light demand and moderate supplies pressured prices lower on ruminant and pork meat and bone meal. With the Indonesian market still closed, suppliers continued to look for other outlets for that material. Pork blood meal continued to be in good demand. Supplies remained tight and prices finished higher.

Market activity on major packer hides was slow this week. With good export sales last week, packers were comfortable sitting on the sidelines. Tanners continued to resist the current price levels. In mostly light late week trading, nearly all reported selections finished at steady prices. The exceptions were Butt Branded Steers which ended steady to slightly lower and SW Branded Cow hides which ended lower.

Beef Variety Meats: Cheek meat domestic 5.00 higher; Head meat 2.00 lower; Hearts domestic 1.00 lower; Swiss cut #1 black tongues, 26.00 lower;

Pork Variety Meats: Neck bones domestic and export, not tested; Tails steady; Hearts slashed domestic and multi-slashed export steady; Kidneys not tested; Stomachs, small box domestic steady.

Central choice white grease 1.75-2.00 lower; Central yellow grease steady; Chicago packer bleachable tallow steady; Chicago edible tallow steady; Chicago lard steady to .75 lower; Central meat and bone meal 5.00-10.00 lower; Panhandle meat and bone meal steady to 5.00 lower; pork meat and bone meal 5.00-10.00 lower; pork blood meal 40.00-65.00 higher; Heavy Native Steer hides steady; Colorado Branded Steer hides steady; Butt Branded Steer hides steady to .50 lower; SW Branded Cow hides 3.00 lower; SW Dairy Cow hides steady; Branded Steers steady.

The average value of hide and offal for the four days ending June 07, 2012, was estimated at 13.07 per cwt., up 0.11 from last week and down 0.49 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 \$0.42 on light demand and light to moderate offerings. Harvest numbers were 13% lower compared to last week. Dressed weights were down 7.3 pounds in the Northeast, down 2.7 pounds in the North Central, with the composite up 2.1 pounds compared to last week.

Compared to last week: Special fed veal cut prices were unevenly steady, as a slowly decreasing supply of cuts enters a market with light to moderate demand.

LAMB: CARCASS & PELTS

Lamb carcass values were mixed this week with light to moderate demand for light weight carcasses and light to very light demand for heavy carcasses. Carcasses 45 pounds and down were 14.00 lower on a light test. Carcasses weighing between 45 and 75 pounds were 0.66 to 8.63 higher, while carcasses 75 pounds and heavier were 0.79 to 2.25 lower. As heavy carcasses continue to hit the market, the already burdensome heavy weight carcass prices continue to nosedive. This week's lamb carcass cutout was 322.07, 8.95 higher compared to the previous week.

Packer sorted green pelts were offered at sharply lower prices on an inactive market. Heavy offerings of pelts from Australia, Ireland and England push global pelt prices lower as the strengthening U.S. dollar made domestic pelts less marketable compared to other pelt sources. Trading was at a standstill for this trading period with heavy offerings.

Source: USDA Market News Service, Des Moines, IA