

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock and Seed Program
Livestock and Grain Market News
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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 07/06/2012 (est)	126,000	2,000	411,000	6,000
Week ago (est)	123,000	2,000	402,000	6,000
Year ago (act)	131,000	4,000	416,000	7,000
Week to date (est)	511,000	10,000	1,678,000	28,000
Same Pd Last Wk (est)	629,000	13,000	1,997,000	38,000
Same Pd Last Yr (act)	516,000	15,000	1,679,000	32,000
Previous day estimated	Steer and	Heifer	Cow and Bull	
Thursday		103,000		25,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 07/07/2012 (est)	60,000	0	82,000	0
Week ago (est)	24,000	0	2,000	0
Year ago (act)	70,000	0	52,000	0
Week to date (est)	571,000	10,000	1,760,000	28,000
Same Pd Last Wk (est)	653,000	13,000	1,999,000	38,000
Same Pd Last Yr* (act)	585,000	15,000	1,731,000	32,000
2012 Year to Date	16,648,000	362,000	56,099,000	1,000,000
2011 *Year to Date	17,424,000	419,000	55,249,000	1,041,000
Percent change	-4.5%	-13.6%	1.5%	-3.9%
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 lower on light demand and offerings. Select and Choice rib, chuck and loin cuts weak to lower while round items steady to weak. Beef trimmings lower on light to moderate demand and moderate offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	192.65	174.71
Change from prior day:	(0.92)	(1.13)
Choice/Select spread:	17.94	
Total Load Count (Cuts, Trimmings, Grinds):	156	
COMPOSITE PRIMAL VALUES		
Primal Rib	295.29	247.28
Primal Chuck	143.74	141.70
Primal Round	154.50	154.56
Primal Loin	297.33	240.89
Primal Brisket	135.10	135.82
Primal Short Plate	123.16	128.02
Primal Flank	106.14	95.82

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
07/05	100	65	26	36	226	193.57	175.84
07/03	106	90	28	54	277	193.22	177.36
07/02	82	62	11	30	186	194.63	177.61
06/29	76	60	6	26	168	194.66	178.09
06/28	75	54	16	18	163	196.12	180.33

Current 5 Day Simple Average:	194.44	177.85
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CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts	65.57	loads	2,622,650	pounds
Select Cuts	45.27	loads	1,810,703	pounds
Trimmings	18.96	loads	758,573	pounds
Ground Beef	26.29	loads	1,051,685	pounds

Choice Cuts, Fat IMPS/FL	Fat Sub-Primal	Limitations 1-6	(IM) = Individual # of Trades	Muscle Total Pounds	Price Range	Weighted Average
109E 1	Rib, ribeye, lip-on, bn-in		17	34,491	589.00	600.43
112A 3	Rib, ribeye, bnls, light		6	8,347	660.00	676.73
112A 3	Rib, ribeye, bnls, heavy		30	31,706	685.30	708.42
113C 1	Chuck, semi-bnls, neck/off		7	26,526	183.00	205.00
114 1	Chuck, shoulder clod		13	38,832	178.84	181.94
114A 3	Chuck, shoulder clod, trmd		46	388,011	179.75	183.80
114D 3	Chuck, clod, top blade		7	11,575	294.24	299.78
114E 3	Chuck, clod, arm roast		12	91,463	213.40	229.00
114F 5	Chuck, clod tender (IM)		9	4,243	348.00	357.80
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off		61	353,786	199.00	204.66
116B 1	Chuck, chuck tender (IM)		32	63,679	207.69	214.87
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls		46	123,828	205.00	217.31
120A 3	Brisket, point/off, bnls		11	8,477	310.00	336.58
123A 3	Short Plate, short rib		7	18,608	260.00	337.76
130 4	Chuck, short rib		22	49,786	182.00	200.93
160 1	Round, bone-in					
161 1	Round, boneless		3	1,543	201.00	201.95
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled		42	79,070	207.00	212.48
168 1	Round, top inside round		27	198,968	189.37	194.04
168 3	Round, top inside round		25	129,641	197.12	205.83
169 5	Round, top inside, denuded		8	35,642	233.00	235.96
3	Round, top inside, side off					
170 1	Round, bottom gooseneck		4	27,446	187.00	187.69
171B 3	Round, outside round		38	137,351	185.00	195.68
171C 3	Round, eye of round (IM)		46	97,853	198.34	209.67
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1		9	8,748	656.00	668.65
175 3	Loin, strip loin, 1x1		0	0		
180 1	Loin, strip, bnls, heavy		0	0		
1	Loin, strip loin bnls. 1x1		7	5,590	685.00	690.57
180 3	Loin, strip, bnls, 0x1		21	25,426	680.00	726.16
184 1	Loin, top butt, bnls, heavy		11	7,999	334.50	351.00
184 3	Loin, top butt, boneless		22	109,133	341.00	349.43
185A 4	Loin, bottom sirloin, flap		30	61,582	464.50	476.10
185B 1	Loin, ball-tip, bnls, heavy		15	12,277	223.00	238.40
185C 1	Loin, sirloin, tri-tip (IM)		11	36,117	372.00	377.53
185D 4	Loin, tri-tip, pld (IM)		7	3,984	495.00	503.83
189A 4	Loin, tndrloin, trmd, heavy		20	66,368	910.00	925.49
191A 4	Loin, butt tender, trimmed					
193 4	Flank, flank steak (IM)		20	20,216	470.00	477.88

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 and 85%, 75% and 65% trimmings were unevenly steady; Other lean percentages were not fully established. Beef trimmings lower on light to moderate demand and moderate offerings.

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

Central	10.04	Loads	--	401,554	pounds
National	39.67	Loads	--	1,586,610	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	3	18,319	\$227.00	\$235.00
Frozen 92-94%				
Fresh 90%	7	182,135	\$219.00	\$223.00
Frozen 90%	1	42,000	\$225.00	\$225.00
Fresh 85%	4	109,300	\$199.69	\$206.02
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	3	49,800	\$156.00	\$158.98
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
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%	3	18,319	\$227.00	\$235.00
Frozen 92-94%				
Fresh 90%	14	252,135	\$218.00	\$223.00
Frozen 90%	1	42,000	\$225.00	\$225.00
Fresh 85%	14	304,167	\$199.69	\$206.02
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	5	76,838	\$156.00	\$158.98
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	4	127,000	\$101.00	\$102.00
Frozen 65%				
Fresh 50%	25	756,823	\$45.00	\$53.00
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, July 6, 2012
Compared to Last Week: Market activity on imported beef was slow and prices were mostly weak to 1.00 lower, instances 2.00 lower. Demand was light for moderate offerings. Slow trading ahead of the Independence Day holiday period pressured prices.

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

	East Coast	West Coast
BULL MEAT:		
95%	217.00- 219.00	210.00- 214.00
COW MEAT:		
95%		
90%	198.00- 200.00	198.00- 199.00
CFM Pores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%	141.00	
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
BULL MEAT:		
95%	216.00- 218.00	209.00- 214.00
COW MEAT:		
95%		
90%	197.00- 199.00	198.00- 199.00
CFM Pores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%	141.00	
Beef Trim 75%		

URUGUAY - FOB AND TIS

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

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

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

Market for Week Ended: July 6, 2012

	Lds	Price Range
UT,brk 2-4	450#/up	
UT,bng 1-3	400#/up	4.0
Cutter 1-2	350#/up	4.0
Bulls YG 1	500#/up	

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$177.52	\$159.94
Change =>	-0.45	-0.55
Current Index Reflects the Equivalent of 117,546 head of cattle.		
SUPPLY (Live)	41,535 Hd	
Equivalent:	\$174.40	\$157.17
DEMAND (Box)	76,011 Hd*	
Equivalent:	\$180.65	\$162.71
Live-Box Spread:	(\$6.25)	(\$5.54)
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight Price Head		Ch 600-900#
Live Steer:	1362 \$116.95	15,768 \$192.65
Live Heifer:	1219 \$116.63	6,922 \$174.71
Drsd Steer:	889 \$186.85	12,774 Current Lds: 156.1
Drsd Heifer:	821 \$186.38	6,071 Previous Lds: 226.1
Grading % Breakdown		
Ch 600-900# :	72.16%:	Drop Credit :
Ch 600-750# :	22.55%:	Steer Dressing % :
Ch 750-900# :	49.60%:	Heifer Dressing % :
Se 600-900# :	27.84%:	Processing Cost :
Se 600-750# :	7.67%:	Slaughter Cost :
Se 750-900# :	20.17%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 177.52	Carcass Weights	
Qlty/Yield (1)	400-500#	500-600#
	-28.93	-13.04
		900-1000#
		-1.70
		1000#/up
		-21.54
Prime 1-3	16.50	\$165.09
Certified 1-3	4.95	\$153.54
Choice 1	3.38	\$151.97
Select 1	-13.35	\$135.24
Stndrd 1-3	-26.10	\$122.49
Prime 4	3.80	\$152.39
Choice 4	-11.38	\$137.21
		\$180.98
		\$169.43
		\$167.86
		\$151.13
		\$138.38
		\$168.28
		\$153.10
		\$194.02
		\$182.47
		\$180.90
		\$164.17
		\$151.42
		\$181.32
		\$166.14
		\$192.32
		\$180.77
		\$179.20
		\$162.47
		\$149.72
		\$179.62
		\$144.60

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
90% lean		\$220.72	\$123.25
100% lean inside round		\$275.43	\$6.39
100% lean, flats and eyes		\$267.68	\$6.21
100% lean, S.P.B.		\$257.56	\$12.88
Chuck Tender		\$211.94	\$2.12
Knuckle	4-7 lbs.	\$225.27	\$5.70
Tenderloin	2-3 lbs.	\$463.74	\$2.46
Tenderloin	3-4 lbs.	\$498.85	\$3.69
Ribeye Roll	4-6 lbs.	\$238.00	\$2.50
Ribeye Roll	6-8 lbs.	\$258.42	\$1.91
Ribeye Roll	8up lbs.	\$250.46	\$1.83
Flank Steak		\$231.38	\$0.97
Kidney, Edible		\$33.11	\$0.15
Fat, inedible		\$28.31	\$0.66
Bone		\$8.04	\$1.93

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	40.36	loads	--	1,614,481	pounds
Cutter/Canner Cuts	3.85	loads	--	153,972	pounds
Boner/Breaker/Cutter/Canner	25.35	loads	--	1,013,841	pounds
100% Lean Items	35.92	loads	--	1,436,851	pounds
Frozen Cuts	7.98	loads	--	319,124	pounds

IMPS Sub-Primal # of Trades Total Pounds Weighted Average Change from Prior Day

BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	14	15,014	\$289.17	\$2.66
112 Rib, ribeye roll, 8-10 lbs.	61	141,465	\$308.96	\$5.63
112 Rib, ribeye roll, 10-up lbs.	32	45,597	\$297.05	\$3.81
112A Rib, ribeye roll-lip-on, 8-dn lbs.	32	46,525	\$371.78	\$2.27
112A Rib, ribeye roll-lip-on, 8-up lbs.	28	67,212	\$303.88	\$0.90
Chuck, boneless 85%	12	151,413	\$227.42	\$2.20
120 Chuck, brisket	18	18,081	\$219.60	\$3.72
168 Round, top inside, 10-dn lbs.				
168 Round, top inside, 10-up lbs.	36	91,460	\$226.17	(\$4.77)
169A Round, top inside c-off, 8-10 lbs.	5	15,680	\$266.61	
169A Round, top inside c-off, 10-14 lbs.	49	338,181	\$262.17	\$0.21
169A Round, top inside c-off, 14-up lbs.	10	115,432	\$265.64	\$0.03
171B Round, outside round	23	108,154	\$223.16	(\$2.69)
171C Round, eye of round	40	70,657	\$252.73	\$1.13
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.	15	80,434	\$229.90	(\$1.28)
182 Loin, sirloin butt				
184 Loin, top sirloin butt	26	72,978	\$226.34	\$1.01
185A Loin, bottom sirloin butt flap, bnls.	44	231,473	\$271.08	(\$6.25)
191A Loin, butt tender, peeled	4	915	\$485.74	
CUTTER/CANNER				
112 Rib, ribeye roll, 4-6 lbs.	23	53,510	\$258.77	(\$1.72)
112 Rib, ribeye roll, 6-8 lbs.	18	96,274	\$251.09	(\$0.04)
112 Rib, ribeye roll, 8-up lbs.				
100% LEAN				
Inside round - Combo	21	274,385	\$272.57	\$0.23
Inside round - Boxed	43	67,559	\$287.08	(\$1.75)
Outside round	9	30,363	\$266.37	\$0.13
Eye of round	14	40,809	\$277.47	(\$1.62)
Flats and eyes - Combo	29	272,768	\$266.36	(\$0.35)
Flats and eyes - Boxed				
Striploin	41	152,397	\$282.02	(\$1.87)
S.P.B. - Combo	43	598,570	\$257.56	(\$0.12)
S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER				
116B Chuck, chuck tender	41	152,825	\$211.94	\$0.28
167A Round, knuckle, peeled	61	346,155	\$225.27	\$2.49
190 Loin, tenderloin, 2-3 lbs.	11	6,971	\$463.74	\$1.63
190 Loin, tenderloin, 3-4 lbs.	41	46,345	\$498.84	\$0.48
190 Loin, tenderloin, 4-5 lbs.	133	187,158	\$548.71	\$0.05
190 Loin, tenderloin, 5-up lbs.	36	50,455	\$555.27	(\$14.27)
193 Flank, flank steak	89	131,355	\$260.71	\$3.09
Flank, rough	51	92,577	\$227.46	(\$0.05)
FROZEN BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	9	58,099	\$278.20	(\$3.78)
112 Rib, ribeye roll, 8-10 lbs.	7	99,260	\$228.84	(\$3.01)
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	13,104	\$278.00	
FROZEN CUTTER/CANNER				
112 Rib, ribeye roll, 4-6 lbs.				
112 Rib, ribeye roll, 6-8 lbs.	4	2,675	\$251.43	
112 Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER				
190 Loin, tenderloin, 2-3 lbs.				
190 Loin, tenderloin, 3-4 lbs.				
190 Loin, tenderloin, 4-5 lbs.	3	11,970	\$533.76	\$2.51
190 Loin, tenderloin, 5-up lbs.				
193 Flank, flank steak	36	107,766	\$195.61	\$3.48

MAJOR PACKER HIDES, CURED & FLESHED				
		Lds	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#		84.00	A
	60-64#			
	62-64#	4.0	84.50	
	64-66#			
	66-68#			
NATIVE STEER	80-82#			
	46-48#			
	60-62#			
	62-64#			
	62-66#			
COL BRAND STR	64-68#			
	60-62#		83.00	A
	61-63#		83.50	D
	62-64#		81.50	E
	62-66#			
BUTT BRAND STR	70-78#			
	46-48#			
	48-50#		69.00	D
	48-52#			
	50-52#			
NATIVE HEIFER	52-55#			
	48-50#		68.00	D
	48-52#			
	50-52#			
	48-50#			
BRAND HFRS	54-56#			
	65-70#			
	50-52#			
	52-54#			
	48-50#			
NATIVE COW	50-52#			
	52-54#			
	48-50#			
	50-52#			
	48-50#			
DAIRY COW	50-52#			
	48-50#			
	50-52#			
	96-106#			
	100-10#			
DAIRY COW SW	95-105#			
	100-10#			
NATV BULL Con	60-62#		83.00	A
	60-64#	24.0	82.00	
	62-64#			
	62-66#			
	66-70#			
BRND BULL SWCon	70-74#			
	48-50#			
	60-64#			
	60-62#	3.0	81.00	
	62-64#		80.50	E
HVY TEX STEER	74-78#		86.00	A

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	5.0	138.00		138.00
export	11.0	136.00 -	138.00	137.09
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean		69.00		69.00 A
export	20.0	92.50		92.50
HEARTS, regular, bone out		50.00		50.00 A
regular,bone-out exp		55.00		55.00 D
KIDNEYS, export				
LIPS, unscaled				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES,Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp				
Swiss-Cut #2	1.0	213.00		213.00
TRIPAS, domestic				
export				
TRIPE, scalded, edible	1.0	74.00		74.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - FOB SUPPLY POINT

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

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

The hide and offal value from a typical slaughter steer(1) for today was estimated at 12.90 per cwt live, down -0.03 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	4.92	83.00	-	6.26
Tallow, edible	1.20	46.25	-	0.56
Tallow, packer bleachable	4.50	41.25	-	1.86
Tongues,Swiss #1 0-3%,exp	0.24	189.00	-	0.45
Cheek meat, trmd	0.32	137.50	2.75	0.44
Head meat	0.13	69.00	-	0.09
Oxtail, selected	0.24	235.00	-	0.56
Hearts, reg, bone out	0.38	50.00	-	0.19
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	62.00	-	0.60
Tripe, scalded edible	0.65	74.00	0.75	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	410.00	-5.00	0.76
Blood meal 85% blk/ton pnh	0.60	1000.00	-100.00	0.30
Totals:	18.73			12.90
Dressed equivalent basis (63% dress):				20.48
(1) Typical slaughter steer weighs 1,350 pounds.				

The average value of hide and offal for the five days ending Fri, Jul 06, 2012, was estimated at 12.94 per cwt., up 0.02 from last week and down 0.74 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 13.05 per cwt live, down 0.13 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)

	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	4.92	81.75	-1.25	6.41
Tallow, edible	1.20	46.25	-	0.56
Tallow, packer bleachable	4.50	41.25	-	1.86
Tongues, Swiss #1 0-3%,exp	0.24	189.00	-	0.45
Cheek meat, trmd	0.32	137.50	2.75	0.44
Head meat	0.13	69.00	-	0.09
Oxtail, selected	0.24	235.00	-	0.56
Hearts, reg, bone out	0.38	50.00	-	0.19
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	62.00	-	0.60
Tripe, scalded edible	0.65	74.00	0.75	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	410.00	-5.00	0.76
Blood meal 85% blk/ton pnh	0.60	1000.00	-100.00	0.30
Totals:	18.73			13.05
Dressed equivalent basis (62.9% dress):				20.75
(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 7/6/2012, was estimated at 12.09 per cwt live, down -0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.46	50.50	-1.50	4.59
Tallow, renderer blchable	3.68	42.25	-	1.55
Tongues, Swiss cut, IW	0.32	199.25	7.75	0.64
Cheek meat, trmd	0.43	168.00	-6.75	0.72
Head meat	0.14	146.25	-5.75	0.20
Oxtail, reg, small box	0.20	235.50	7.25	0.47
Hearts, reg, bone out	0.46	50.00	-	0.23
Lips, unscaled	0.13	100.50	-1.00	0.13
Livers, reg, gall off (3)	0.90	26.75	-2.25	0.24
Tripe, scalded edible, blchd	1.06	52.50	1.75	0.56
Tripe, honeycomb bleached	0.14	101.50	20.50	0.14
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	411.50	9.50	2.20
Blood meal, 85% blk/ton	0.731	1032.00	-68.00	0.38
Totals:	24.37			12.09
Dressed equivalent basis (47% dress):				25.72
(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 7/6/2012			Dollars/hundredweight	
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg
CHEEK MEAT, Trimmed		3.8	163.00 -	194.50
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	9.5	48.00 -	65.00	50.07
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	3.4	140.00 -	156.00	146.18
KIDNEY'S Export	4.5	31.00 -	34.00	32.67
LIPS, unscaled	2.5	95.00 -	124.00	100.41
LIVERS, Regular,bulk-pack				
LIVERS, Regular,bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export	8.0	25.00 -	33.00	26.75
" 1 load traded at 47.00 to Egypt				
MELTS,				
OXTAILS, Regular, small box	1.2	225.00 -	250.00	235.46
SALIVARY GLANDS	0.2		33.00	33.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut,IW	0.2		205.00	205.00
TONGUES, exp.#1 white Swiss cut,IW				
TONGUES, #1 black Swiss cut,IW	0.6	195.00 -	213.00	205.50
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	188.00 -	189.00	188.65
TONGUES, exp.#2 mixed,Swiss cut,IW				
TONGUE Trimmings	0.7	31.00 -	34.00	31.86
TRIPAS				
TRIPE, bleached, scalded, edible	5.0	51.00 -	58.00	52.40
TRIPE, blchd, scld/w honeycomb	0.6		92.00	92.00
TRIPE, bleached,scalded,edible exp				
TRIPE, unbleached, scalded, edible	1.5		99.00	99.00
TRIPE, honeycomb bleached	0.4	84.00 -	119.00	101.50
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached	1.0		271.00	271.00
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 1/4" trimmed loins weak; butts 3.00-4.00 lower; sknd hams 23-27 lbs steady, other weights not tested; scls bellies not established; lean trimmings steady to firm. Trading slow to moderate, with light to moderate demand and offerings.

Loads PORK CUTS : 45.25
Loads TRIM/PROCESS PORK : 4.0

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
07/06	49.25	90.13	98.54	103.34	63.29	125.71	72.50	132.93
Change :		-0.51	-0.78	-0.96	0.00	-6.89	0.40	unc

07/05	105.8	90.64	99.33	104.30	63.29	132.60	72.10	132.93
07/03	146.5	91.56	104.33	104.56	63.66	134.51	70.14	132.85
07/02	55.0	93.85	109.33	106.14	62.95	135.31	73.79	132.85
06/29	58.0	95.43	114.51	109.78	64.19	144.25	71.19	132.85
Current Five Day Simple Average -		92.32	105.21	105.62	63.48	134.48	71.94	132.88

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 =						98.54	
		Lds	Price Range		Wghtd Avg		
1/4" Trim 21#DN-LGT		4.5	131.00	-	132.00	131.67	
1/8" Trm/less 21#DN-LGT		1.5			143.00	143.00	
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#		6.0	138.00	-	155.00	142.00	
BNLS Strap-off 5-11#							
WHILE BNLS LOINS 9-13#							
BNLS SIRLOIN .75-1.5#		2.5	117.00	-	122.00	118.00	
BONE-IN SIR 2.5-3.5#		1.0	87.50	-	89.00	88.25	
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#		1.0			248.00	248.00	
PICNIC							
Primal Cutout Value =						63.29	
		Lds	Price Range		Wghtd Avg		
Smkr Trm, RS, combo							
Smkr Trm, SS, combo							
Smkr Trm, SS, boxed							
PICNIC CUSHION MEAT							
Boxed 92% Fresh		7.5	101.00	-	109.00	104.33	
Boxed 92% Frozen							
BOSTON BUTT							
Primal Cutout Value =						103.34	
		Lds	Price Range		Wghtd Avg		
1/4" TRM 5-10#		13.8	112.00	-	119.00	114.47	
1/8" TRM 5-10#							
1/4" Trim Stk Rdy							
1/8" Trim Stk Rdy							
BNLS, Butt							
Combo's 11/UP#(SOW)							
SPARERIB							
Primal Outout Value =						125.71	
		Lds	Price Range		Wghtd Avg		
3BAG/3 PCVAC4.25#/DN-LGT		2.5	132.00	-	150.00	135.60	
COMBOS 4.25#/DN-LGT							
2 BAG/3 PCVAC4.25#/UP-ME		3.0	132.00	-	149.00	136.17	
COMBOS 4.25#/UP-MED							
FRESH PORK CUTS-ADDED INGREDIENTS							
		Lds	Price Range		Wghtd Avg		
BONE-IN LOINS 1/8" TRIM							
BONE-IN LOINS CC TENDER IN							
BNLS LOINS STRAP-ON							
BNLS LOINS STRAP-OFF							
BNLS SIRLOIN .75-1.5#							
BONE-IN SIR 2.5-3.5#							
TENDERLOIN 1.25/DN#							
LOIN BACKRIB FRESH 2.00/UP#							
SMKR TRM SS PICNIC BOXED							
1/4" TRIM BUTT							
1/4" TRIM SIK RDY BUTT							
1/8" TRIM SIK RDY BUTT							
SPARERIB 4.25#/DN-LGT							
SPARERIB 4.25#/UP-MED							
SKINNED HAM							
Primal Cutout Value =						72.50	
		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			76.00	76.00	
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 Outout Value =						132.93	
		Lds	Price Range		Wghtd Avg		
SKIN-ON, TRIMMED 10-12#							
SKIN-ON, TRIMMED 12-14#							
SKIN-ON, TRIMMED 14-16#							
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					
Boxed 42%	Frozen					
Combo 72%	Fresh	4.0	78.00	-	85.00	81.50
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 7/6/2012, was estimated at 5.83 per cwt live, down -0.03 when compared to last week.

FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -				
	Lbs	Price	Change Prv/Wk	Value
Cheek meat, trimmed	0.28	93.50	-	0.26
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	52.50	-	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	48.50	0.25	0.13
Snouts, partial lean	0.25	71.00	-	0.18
Stomachs, scld, small box	0.43	121.75	-	0.52
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	41.25	-0.25	0.21
Pork meat & bone meal	1.57	476.75	-12.00	0.37
Pork blood meal	1.95	1262.50	-20.50	1.23
Lard	1.72	53.00	-	0.91
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.83
Dressed equivalent basis (74% dress):				7.88
(1) Typical slaughter hog weighs 270 pounds.				

USDA CARLOT VEAL CARCASS REPORT - THU, July 5, 2012
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady to firm on Non-Packer owned calves and steady to firm on Packer owned calves. Trading was moderate, with light to moderate demand and offerings. Harvest numbers were 13% higher compared to last week. Dressed weights were up 1.7 pounds in the Northeast, up 4.1 pounds in the North Central, with the composite up 1.7 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	1104	352.95- 368.00	363.09
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1280	360.00- 384.00	375.48
COMPOSITE			
Hide-Off, 255-315 Lbs. Hot Basis	2384	352.95- 384.00	369.74

***CONTRACT INFORMATION:** Hot Basis, Hide-Off*
Current future contracts offered: Firm Bottom Northeast and North Central, 325.00 to 355.00, mostly 335 to 340 for mid-November.

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 06/30/12	06/23/12	07/02/11	2012 2011
Northeast	2,883	2,770	2,996 78,773 89,304
North Central	3,485	2,751	3,611 84,542 100,781
Total NE & NC	6,368	5,521	6,607 163,315 190,085

Special Fed Veal Dressed Weights	Year Ago
Week ending: 06/30/12	06/23/12 07/02/11
Northeast	267.3 269.0 269.0
North Central	277.5 273.4 264.0
Total NE & NC	272.9 271.2 266.3

*** North Central = OH, IN, IL, MI, & WI**
*** Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT**
****Packer Owned = Ownership, harvesting and processing controlled by same party.**

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

Compared to last week: Special fed veal cut prices were steady on breast, shoulder, and loin items, while rack and leg items were steady to firm. Trading was light to moderate, with light to moderate demand and offerings.

Item:	Wt. Range	Range
Carcass, hide off	200-275 lbs	419.00- 525.00
Foresaddles	86-147 lbs	325.00- 360.00
Forequarters	43-74 lbs	355.00- 419.00
Necks, bone-in	24-28 lbs	260.00- 260.00
Breast	10-18 lbs	109.00- 175.00
Foreshank	3-5 lbs	440.00- 795.00
Osso Buco, foreshank	2-8 lbs	700.00- 950.00
Shoulder, full	49-85 lbs	330.00- 330.00
Chuck, square cut	39-68 lbs	194.00- 309.00
Chuck rolls, skinned	5-10 lbs	455.00- 585.00
Chuck, Shoulder Clod	4-9 lbs	495.00- 625.00
Hotel Racks, 8 rib	15-26 lbs	675.00- 730.00
Hotel Racks, 7 rib	14-25 lbs	715.00- 845.00
Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1245.00- 1495.00
Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1305.00- 1650.00
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	375.00- 425.00
Loins, 4x4, trimmed	18-30 lbs	545.00- 685.00
Strip Loins, bnls, 0x0	1-up lbs	1150.00- 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		705.00- 975.00
Legs, TBS 4-piece	27-47 lbs	950.00- 1075.00
Legs, TBS 3-piece	24-39 lbs	859.00- 1060.00
Legs, BHS heel-out	27-42 lbs	650.00- 775.00
Legs, Sknd, butt tenderloin	0.5-up lbs	1150.00- 1375.00
Top Rnd, Sknd, cap-off	10-15 lbs	1275.00- 1510.00
Hindshank	5-8 lbs	650.00- 859.00
Osso Buco, Hindshank	2-8 lbs	975.00- 1425.00
Stew Meat, regular		325.00- 525.00
Bnls Veal Trimmings 75-80% Lean		142.00- 255.00
Bnls Veal Trimmings 80-90% Lean		225.00- 240.00
Hvy Nature Green Hides(per piece)		56.00- 67.00

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, July 6, 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	3,323
Weight	Head	Wt Avg
45-DN	147	405.91
45-55#	207	396.35
55-65#	669	342.09
65-75#	942	321.29
75-85#	796	303.71
85-UP	562	261.93

CHOICE AND PRIME, YG 5	Head	755
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB

UNGRADED	Head	851
Weight	Head	Wt Avg
45-DN	154	274.98
45-55#	150	274.86
55-65#	151	272.78
65-75#	149	272.69
75-85#	124	235.10
85-UP	123	235.24

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mixed; 45#s and down were 24.70 lower; 45#'s to 65#s were 2.20 to 17.71 higher;65#'s and heavier were 3.36 lower to 0.01 higher.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	3,133
Weight	Head			Wt Avg
45-DN	147			405.91
45-55#	207			396.35
55-65#	669			342.09
65-75#	822			319.00
75-85#	796			303.71
85-UP	492			259.79

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	621.64	-3.41	10.77%	8.19
209 BREAST **	123.93	5.25	8.85%	6.73
207 SHOULDERS, SQ-CUT	240.38	10.99	23.53%	17.88
210 FORESHANK	444.34	19.34	3.82%	2.90
NECK **	109.95	-22.29	2.22%	1.69
HINDSADDLE				
232 LOINS, TRIMMED 4X4	562.51	13.01	10.97%	8.34
232E FLANK UNTRIMMED **	78.50	4.82	3.39%	2.58
233A LEG, TROTTER OFF	382.17	0.93	31.88%	24.23

GROSS CARCASS VALUE:	340.16	4.82	95.45%	72.54
FORESADDLE VALUE	312.86	5.95	49.20%	37.39
HINDSADDLE VALUE	402.70	4.08	46.24%	35.14

Carcass value less process/packaging per cwt cost of \$31.50
NET CARCASS VALUE 308.66 4.82

** Shrink and trim of 3.46lbs. not reflected in cutout value.*
** Based on Actual Federally Inspected Slaughter Carcass Weight of 76.00 lbs. for W/E 06/23/2012, 1.00 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	750,047 pounds
Frozen Cuts	96,671 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	4	4,106	\$355.56	(6.16)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	7	1,191	\$394.98	(34.08)
203	Bracelet				
204	Rack, 8-Rib, light	3	1,117	\$667.85	12.46
204	Rack, 8-Rib, medium	48	11,925	\$621.64	(3.41)
204	Rack, 8-Rib, heavy	6	2,047	\$596.85	4.53
204A	Rack, chined	30	12,790	\$749.33	(14.34)
204B	Rack, roast-ready	25	7,404	\$1,010.10	9.31
204C	Rack, roast-ready, frenched	132	20,868	\$1,190.94	(72.13)
204D	Rack, roast-ready, special	6	2,567	\$1,677.98	14.11
206	Shoulders	57	65,946	\$211.86	(0.71)
207	Shoulders, square-cut	153	120,018	\$240.38	10.99
208	Shoulders, square-cut, bnls	28	7,662	\$489.05	11.37
209	Breast	129	43,961	\$134.61	8.13
	Breast, bulk	4	7,563	\$85.00	(2.84)
209A	Ribs, Breast bones off	48	5,723	\$508.29	(3.22)
210	Foreshank	86	8,565	\$444.34	19.34
229	Hindsaddle, long-cut	3	178	\$449.42	0.00
230	Hindsaddle	0			
231	Loins	18	2,971	\$427.78	(5.33)
232	Loins, trimmed 4x4	76	16,487	\$562.51	13.01
232	Loins, trimmed 2x2	16	2,388	\$669.69	4.58
232	Loins, trimmed 1x1	81	13,715	\$775.18	(35.63)
232	Loins, trimmed 0x0	28	4,802	\$910.38	21.64
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	5	520	\$1,588.21	46.96
232E	Flank, untrimmed	18	18,439	\$77.08	4.95
233	Legs	41	12,707	\$398.00	3.04
233A	Leg, trotter-off	203	43,262	\$382.17	0.93
233C	Leg, trotter-off, partial bnl	29	3,761	\$531.79	11.91
233E	Leg, steamship	17	3,057	\$490.00	(5.53)
233F	Hindshank	41	7,420	\$460.13	(2.64)
234	Leg, Boneless, Tied	94	20,431	\$564.19	10.08
234A	Leg, shank off, bnls	25	2,846	\$648.66	(12.49)
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	73	12,195	\$807.01	(5.52)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	13	843	\$784.10	34.12
235	Back				
236	Back, trimmed	5	193	\$860.69	
238	Trimmings	9	1,781	\$389.76	(52.17)
239	Special trimmings	19	1,240	\$516.38	(6.08)
244	Loin, boneless, 3-way	0			
245	Sirloin	3	1,258	\$538.05	(25.95)
246	Tenderloin				
295	Lamb for stewing	31	3,408	\$677.17	(6.06)
296	Ground lamb	30	6,577	\$557.44	1.90
	Necks	23	15,412	\$105.92	(45.66)

FROZEN CHOICE & PRIME CUTS		# Of	Total	Weighted	Change from
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
209	Breast	4	12,149	\$108.42	(2.87)
209A	Ribs, Breast bones off	4	293	\$417.91	(4.95)
210	Foreshank	3	2,121	\$359.87	(3.18)
232C	Loin, boneless, tied	3	263	\$858.71	
234A	Leg, shank off, bnls	3	1,781	\$701.34	0.00
234E	Leg, inside, boneless	16	1,769	\$794.21	(17.88)
238	Trimmings	4	8,626	\$85.03	(1.29)
295	Lamb for stewing	10	1,602	\$646.79	5.79
296	Ground lamb	34	7,596	\$515.73	(4.40)
	Necks	13	3,560	\$127.35	10.78

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

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 06-Jul-2012 and 07-Jul-2012 is estimated to be 36,694,000 UP 2.04 percent from a week ago and DN 4.71 percent from a year ago.
(Last week 30,687,000; last year 38,509,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 07-Jul-2012 is estimated to be 142,934,000 head DN 9.74 percent from a week ago, and DN 1.46 percent from a year ago.
(Last week 158,358,000; Last year 145,055,000)

NATIONAL MECHANICALLLY SEPARATED CHICKEN RPT - Fri Jul 06, 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	-		26.00
WTD AVERAGE PRICE	-		26.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			102
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	27.00-33.00		19.00-26.00
WTD AVERAGE PRICE	30.19		23.40
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,660		4,652
VOLUME EXPORTED	1,540		449
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		-
WTD AVERAGE PRICE	-		-
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW
Week Ending: Thursday, July 05, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.50 lower at 177.97; Select 600-900 lbs carcass was 1.44 lower at 160.49 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were lower on light to moderate demand and moderate offerings. As expected, middle meats, with the exception of Choice rib cuts, depreciated this trading session. Select chuck complex was lower, while the Choice counterparts were generally steady. Select and Choice round items were steady to firm. Beef trimmings were lower this week, as well as fed cattle grinds; blended cattle grinds were generally steady. Forward negotiated sales were light to moderate, with Choice outside rounds being the most notable trade, at prices lower than current spot market levels.

For the week: Select rib primal 6.50 lower while Choice cuts 6.00 higher; Select and Choice chuck primal steady to 3.00 lower; Select and Choice round primal steady to 1.00 higher; Select and Choice loin primal 3.50 to 7.00 lower; Beef trimmings 2.00 lower; Fed cattle grinds 3.00 to 6.00 lower; blended cattle grinds generally steady.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 1.09 at 193.57, Select 600/900# carcasses down 2.25 at 175.84.

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

Lean boneless processing beef was generally steady while trimmings prices closed mixed. Demand was moderate for light to moderate offerings. Trading was moderate. Sales were slow early but business picked up before Independence Day as many buyers purchased large quantities of product for quick shipment after the holiday and for early next week.

Market activity on imported beef was slow and prices were mostly weak to 100 lower. Demand was light to moderate for moderate offerings. Weaker than expected demand for the Independence Day holiday period and lower domestic prices pressured the import market.

Cutter cow cutout values were mostly steady on light to moderate demand and offerings. Chuck and round items were mixed while loin and rib items were mostly higher. Flank items were moderately lower. 100% lean items were mixed.

Lean boneless beef 92-94% unevenly steady; 90% steady to firm; 85% mostly weak to 1.00 lower; 81% 1.00 to 2.00 higher; 75% weak to lower; 65% firm; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, July 05, 2012 was estimated at \$171.51 per cwt, down 0.55 compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

As the old saying goes, "What goes up must come down." Thus was the case this trading period as buyers stalled, dug in their heels and refused to continue to pay the prices that existed for the preholiday sales. This, coupled with excess supplies, sent all retail cuts into a free fall. The biggest losers this week were boneless loins and light spareribs as these two items experienced very light demand and very heavy offerings. Holiday disruption mid-week slowed trading to a snail's pace while bone-in hams experienced mostly moderate offerings which pushed price levels lower. Boneless ham inventories became burdensome as sellers offered and took less to move their surplus. Seedless bellies traded steady on just a few loads which lent support to the cutout. At the same time, a two-tiered market developed for lean trim before settling on the lower side as ample offerings pressured prices. Conversely, lighter offerings for fat trim coupled with increased demand caused price levels to firm.

Fresh loins 21.00 to 25.00 lower, bnls loins 29.00-48.00 lower; butts 10.00 to 11.00 lower; light spareribs 20.00-30.00 lower; medium spareribs 14.00 to 22.00 lower. Skinned hams 17-20 lbs 2.00 lower, 20-23 lbs 2.00-3.00 lower, 23-27 lbs 1.00-2.00 lower; sdls bellies 14-16 lbs steady; 42% trim 3.00 higher; 72% trim 1.00-7.00 lower, bnls picnics not tested.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 90.64 per cwt. dn 5.51 from last Friday.

VARIETY MEATS, TALLOW, PROTEINS, AND HIDES

Trading on variety beef meats was extremely slow this holiday shortened week as both Canada and the United States were down for a day as workers celebrated Independence Day. Lack of buyers in the market continued to pressure prices lower for all grinding materials. While packers tried to push prices higher, most prices were reported at lower money for the week.

Trading on pork variety meats mirrored beef variety meats as trading was limited. Most pork variety meats went untested. Pork trading continued to depend on Pacific Rim countries to support price levels that have been established for the pork variety meats. However, there was little trading done during the week with those countries as the holiday shortened the week, hindered both buyers and sellers.

Tallows and greases experienced very slow trading throughout this holiday week. Central choice white and yellow grease were the only animal fats trading. Prices finished slightly lower on weak biofuel and feed fat demand.

Market activity on protein feed supplements was moderate this week. Central and Panhandle meat and bone meal ended the week higher. Higher prices on cash soybean meal supported the increase. Demand was moderate to good for moderate offerings. Pork meat and bone meal struggled. Price resistance stifled sales. In very light trading, prices ended lower. Central blood meal traded at prices slightly lower than the most recent test, while pork blood meal finished steady to lower. Demand and offerings were light to moderate.

Trading on major packer hides was slow this week. The market has moved into a holding pattern. The packers are in good enough shape that they won't lower their prices and the tanners have dug in and will not pay more. They are buying on an as needed basis to keep the tanneries running. Trading was limited. All reported selections were at steady prices.

Beef Variety Meats: Cheek meat domestic not tested; tails not tested; Cheek meat unevenly steady; Salivary glands 3.00 higher compared to last quote; Tongues green boneless tip-on export 10.00 higher compared last quote.

Pork Variety Meats: Neck bones domestic, steady; Tails, no recent comparison; Cheek meat 3.00 higher; Ears, edible export steady; Hearts, single slashed export no recent comparable quote; Stomachs small box export no recent comparable quote.

Central choice white grease .25-.50 lower; Central yellow grease 1.00 lower; Central meat and bone meal 5.00 higher; Panhandle meat and bone meal 5.00-10.00 higher; pork meat and bone meal 10.00-15.00 lower; Central blood meal 25.00 lower than most recent test; pork blood meal steady to 50.00 lower; Heavy Native Steers steady; Butt Branded Steer hides steady; Heavy Texas Steers steady.

The average value of hide and offal for the three days ending July 05, 2012, was estimated at 12.95 per cwt., up 0.04 from last week and down 0.71 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 \$0.99 on light demand and light to moderate offerings.

Harvest numbers were 13% higher compared to last week. Dressed weights were up 1.7 pounds in the Northeast, up 4.1 pounds in the North Central, with the composite up 1.7 pounds compared to last week.

Compared to last week: Special fed veal cut prices were steady on breast, shoulder, and loin items, while rack and leg items were steady to firm. Trading was light to moderate, with light to moderate demand and offerings.

LAMB: CARCASS & PELTS

Lamb carcass values were mixed this week with light to moderate demand for light weight carcasses and light demand for heavy carcasses. Carcasses 45 pounds and down were -18.38 lower. Carcasses weighing between 45 and 55 pounds were 19.86 higher, while carcasses 55 to 65 pounds were 7.56 higher, carcasses heavier than 65 pounds were 2.86 higher to -0.51 lower. Carcasses continue to entering the market in an abundant supply as producers move lambs at lighter weights in response to the decreasing price of live slaughter lambs. In response to a larger number of light weight lambs coming to market, there are instances of discounts being assessed to lightweight lambs as the supply exceeds demand for that carcass weight group. Heavy carcasses continue to enter the market in heavy supply with prices holding steady with a weak undertone as the increased tonnage of meat from these heavy lambs and lamb in general is showing light to moderate at best demand. This week's lamb carcass cutout was 303.84, 3.01 lower compared to the previous week.

Packer sorted green salted pelts were offered at lower levels again this week with a few pelts being traded at sharply lower levels. This takes place as heavy offerings of pelts from Australia, Ireland and England continue to hold global pelt prices at decreased values as the strengthening U.S. dollar made domestic pelts less marketable compared to other pelt sources. Trading was very limited this week with moderate to heavy offerings.

Source: USDA Market News Service, Des Moines, IA