

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 08/03/2012 (est)	128,000	3,000	401,000	6,000
Week ago (est)	120,000	3,000	396,000	6,000
Year ago (act)	121,000	4,000	368,000	5,000
Week to date (est)	630,000	15,000	2,021,000	40,000
Same Pd Last Wk (est)	627,000	13,000	1,993,000	38,000
Same Pd Last Yr (act)	630,000	18,000	1,936,000	39,000
Previous day estimated	Steer and	Heifer	Cow and Bull	
Thursday		100,000		26,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 08/04/2012 (est)	17,000	0	4,000	0
Week ago (est)	10,000	0	10,000	0
Year ago (act)	30,000	0	32,000	1,000
Week to date (est)	647,000	15,000	2,025,000	40,000
Same Pd Last Wk (est)	637,000	13,000	2,003,000	38,000
Same Pd Last Yr* (act)	660,000	19,000	1,968,000	40,000
2012 Year to Date	19,235,000	424,000	64,040,000	1,161,000
2011 *Year to Date	20,075,000	490,000	63,228,000	1,193,000
Percent change	-4.2%	-13.5%	1.3%	-2.7%
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 generally steady on moderate demand and offerings. Select and Choice rib and loins steady to firm, while chuck and rounds steady weak. Beef trimmings lower on fairly good demand and heavy offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	178.14	171.63
Change from prior day:	(0.01)	0.25
Choice/Select spread:	6.51	
Total Load Count (Cuts, Trimmings, Grinds):	223	
COMPOSITE PRIMAL VALUES		
Primal Rib	261.40	234.41
Primal Chuck	143.97	142.30
Primal Round	158.56	157.97
Primal Loin	245.53	232.34
Primal Brisket	127.46	125.95
Primal Short Plate	119.31	124.72
Primal Flank	105.17	94.78

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
08/02	92	60	19	34	204	178.15	171.38
08/01	100	71	22	61	255	177.69	170.83
07/31	81	71	15	35	202	177.82	171.09
07/30	70	41	12	28	150	177.62	170.78
07/27	64	67	23	29	183	176.94	170.03

Current 5 Day Simple Average:	177.65	170.82
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CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts	88.80	loads	3,551,901	pounds
Select Cuts	78.56	loads	3,142,478	pounds
Trimmings	36.44	loads	1,457,601	pounds
Ground Beef	19.56	loads	782,282	pounds

Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	21	69,514	505.63	561.50	528.58
112A 3	Rib, ribeye, bnls, light	3	3,258	600.00	611.11	602.30
112A 3	Rib, ribeye, bnls, heavy	45	149,407	569.96	632.89	603.17
113C 1	Chuck, semi-bnls, neck/off	4	21,955	185.88	197.00	196.38
114 1	Chuck, shoulder clod	11	36,965	179.00	200.00	185.70
114A 3	Chuck, shoulder clod, trmd	26	53,794	194.21	210.00	200.27
114D 3	Chuck, clod, top blade	5	9,256	278.65	303.75	282.10
114E 3	Chuck, clod, arm roast	8	7,376	205.00	240.60	236.42
114F 5	Chuck, clod tender (IM)	8	8,115	300.00	355.00	330.54
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	65	734,996	208.55	236.60	219.17
116B 1	Chuck, chuck tender (IM)	30	98,384	203.00	217.60	210.27
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	32	159,156	192.00	222.00	200.11
120A 3	Brisket, point/off, bnls	11	19,157	309.08	337.60	323.75
123A 3	Short Plate, short rib	19	26,192	250.00	359.99	297.12
130 4	Chuck, short rib	26	67,998	187.00	228.00	196.04
160 1	Round, bone-in	5	5,408	195.00	205.00	199.15
161 1	Round, boneless	6	14,894	204.00	214.00	209.77
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	55	244,116	210.00	231.98	221.62
168 1	Round, top inside round	43	421,872	193.05	215.00	199.09
168 3	Round, top inside round	28	112,525	205.00	223.00	209.03
169 5	Round, top inside, denuded	14	45,150	235.00	253.00	244.17
3	Round, top inside, side off					
170 1	Round, bottom gooseneck	5	10,360	183.00	207.00	199.10
171B 3	Round, outside round	48	309,377	201.00	230.00	208.50
171C 3	Round, eye of round (IM)	36	64,944	207.00	232.60	218.56
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1	15	49,933	489.27	518.89	495.50
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy					
1	Loin, strip loin bnls. 1x1	10	29,053	431.00	466.00	432.98
180 3	Loin, strip, bnls, 0x1	26	95,031	475.63	547.50	509.30
184 1	Loin, top butt, bnls, heavy	14	16,722	290.00	323.00	297.53
184 3	Loin, top butt, boneless	34	115,314	285.00	336.65	309.12
185A 4	Loin, bottom sirloin, flap	28	49,894	424.50	463.00	440.25
185B 1	Loin, ball-tip, bnls, heavy	21	53,186	207.00	230.00	218.07
185C 1	Loin, sirloin, tri-tip (IM)	7	39,831	289.00	346.65	302.65
185D 4	Loin, tri-tip, pld (IM)	8	14,707	456.00	479.00	471.46
189A 4	Loin, tndrloin, trmd, heavy	36	62,713	860.00	941.00	893.48
191A 4	Loin, butt tender, trimmed	11	16,478	817.00	880.00	845.41
193 4	Flank, flank steak (IM)	18	18,925	470.60	499.52	484.41

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	16	29,815	456.00	489.50	
112A 3	Rib, ribeye, bnls, light	13	24,610	506.00	539.67	
112A 3	Rib, ribeye, bnls, heavy	47	267,935	492.00	536.00	
113C 1	Chuck, semi-bnls, neck/off	10	54,681	185.88	201.89	
114 1	Chuck, shoulder clod	12	77,163	179.50	193.00	
114A 3	Chuck, shoulder clod, trmd	18	105,832	189.40	210.00	
114D 3	Chuck, clod, top blade					
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	9	22,158	310.00	330.50	
115 1	Chuck, 2-piece, boneless	0	0			
116A 3	Chuck, roll, 1x1, neck/off	63	527,705	208.75	227.89	
116B 1	Chuck, chuck tender (IM)	11	71,596	205.00	220.00	
3	Chuck roll, retail ready					
120 1	Brisket, point/off, bnls	23	440,170	194.00	213.47	
120A 3	Brisket, deck/off, bnls	0	0			
123A 3	Short Plate, short rib	6	17,208	240.84	325.73	
130 4	Chuck, short rib	10	44,221	190.00	215.00	
160 1	Round, bone-in	0	0			
161 1	Round, boneless	3	7,056	205.00	214.00	
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	20	108,481	213.50	230.00	
168 1	Round, top inside round	23	189,314	195.02	213.75	
168 3	Round, top inside round	14	53,232	202.00	220.35	
169 5	Round, top inside, denuded	6	32,461	244.00	249.50	
3	Round, top inside, side off	0	0			
170 1	Round, bottom gooseneck	6	3,125	198.60	219.50	
171B 3	Round, outside round	18	142,723	202.00	220.51	
171C 3	Round, eye of round (IM)	18	41,330	205.82	229.50	
174 1	Loin, short loin, 2x3	0	0			
174 3	Loin, short loin, 0x1	8	17,395	455.00	490.00	
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy	0	0			
1	Loin, strip loin bnls, 1x1					
180 3	Loin, strip, bnls, 0x1	15	75,124	449.00	482.00	
184 1	Loin, top butt, bnls, heavy	12	29,551	242.00	262.00	
184 3	Loin, top butt, boneless	17	66,828	256.50	286.00	
185A 4	Loin, bottom sirloin, flap	11	92,642	400.00	445.00	
185B 1	Loin, ball-tip, bnls, heavy	8	103,066	212.15	232.98	
185C 1	Loin, sirloin, tri-tip (IM)	10	36,383	282.01	306.35	
185D 4	Loin, tri-tip, pld (IM)					
189A 4	Loin, tndrloin, trmd, heavy	21	41,099	830.00	877.78	
191A 4	Loin, butt tender, trimmed					
193 4	Flank, flank steak (IM)	6	5,179	389.30	433.50	
CHOICE, SELECT & UNGRADED CUTS		Fat Limitations 1-6 (IM) = Individual Muscle				
124 4	Rib, Back Ribs, Fresh					
124 4	Rib, Back Ribs, Frozen	3	6,038	115.00	122.50	
121D 4	Plate, Inside Skirt (IM)	18	63,702	340.00	364.00	
121C 4	Plate, Outside Skirt (IM)	30	54,852	473.00	560.00	
121E 6	Outside Skirt, pld (IM)	17	188,676	622.00	797.00	
	Cap, Wedge Meat & (IM) Lean	20	43,950	230.16	246.00	
	Pectoral Meat	34	106,172	220.00	250.00	
GB - STEER/HEIFER SOURCE - 10 Pound Chub		Basis - Coarse and Fine Grind				
Ground Beef 73%		22	296,023	126.53	155.00	
Ground Beef 75%						
Ground Beef 81%		33	188,382	158.00	194.35	
Ground Beef 85%						
Ground Beef 90%						
Ground Beef 93%		11	62,982	220.00	248.75	
Ground Beef Chuck 80%		8	39,686	163.00	187.00	
Ground Beef Round 85%		9	36,940	201.62	211.00	
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%		6	63,216	176.20	194.00	
Blended Ground Beef 85%						
Blended Ground Beef 90%		0	0			
Blended Ground Beef 93%						
Blended Ground Beef Chuck 80%						
Blended Ground Beef Round 85%						
Blended Ground Beef Sirloin 90%		0	0			
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
Fresh 50% lean trimmings		33	1,254,381	41.00	45.46	
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 firm to 1.00 higher; 85% was unevenly steady; 75% was unevenly steady; 65% was firm; Other lean percentages were not fully established. Beef trimmings lower on fairly good demand and heavy offerings.

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

Central	31.71	Loads	--	1,268,299	pounds
National	84.16	Loads	--	3,366,387	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	21	684,016	\$203.00	\$212.50
Frozen 90%				
Fresh 85%	10	357,777	\$183.00	\$196.85
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	3	81,900	\$156.00	\$156.12
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	3	96,436	\$101.00	\$103.46
Frozen 65%				
<b>Bull Product</b>				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	3	72,588	\$218.00	\$226.00
Frozen 92-94%				
Fresh 90%	33	864,016	\$203.00	\$212.50
Frozen 90%				
Fresh 85%	25	763,777	\$178.10	\$196.85
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	4	96,807	\$152.00	\$156.12
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	14	287,236	\$101.00	\$104.00
Frozen 65%				
Fresh 50%	33	1,254,381	\$41.00	\$45.46
Frozen 50%				
<b>Bull Product</b>				
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, Aug 3, 2012  
Compared to Last Week: Market activity on imported beef was slow with prices steady to weak. Demand was light to moderate for light offerings. Tight supplies of imported product continued to support prices.

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

	East Coast	West Coast
<b>BULL MEAT:</b>		
95%	218.00- 219.00	214.00- 216.00
<b>COW MEAT:</b>		
95%		
90%	202.00- 204.00	203.00- 204.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	188.00	
Beef Trim 80%	162.00	
Beef Trim 75%	142.00	
Beef Trim 70%		
Beef Trim 65%		
<b>100 % LEAN:</b>		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
<b>BULL MEAT:</b>		
95%	218.00- 219.00	216.00
<b>COW MEAT:</b>		
95%		
90%	202.00- 204.00	203.00- 204.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	188.00	
Beef Trim 80%	162.00	
Beef Trim 75%	142.00	

URUGUAY - FOB AND TIS

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

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

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

Market for Week Ended:	Lds	Price Range
UT,brk 2-4	450#/up	
UT,bng 1-3	400#/up	5.5
Cutter 1-2	350#/up	5.0
Bulls YG 1	500#/up	

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$168.40	\$160.42
Change =>	2.38	2.50

Current Index Reflects the Equivalent of 209,323 head of cattle.  
SUPPLY (Live) 131,744 Hd

Equivalent:	\$170.66	\$161.21
DEMAND (Box) 77,579 Hd*		
Equivalent:	\$166.14	\$159.63
Live-Box Spread:	\$4.52	\$1.58

National Daily Direct Cattle (5 day accumulated wghtd avg)			Boxed Beef Cutouts	
Weight	Price	Head	Ch 600-900#	Se 600-900#
Live Steer:	1363	\$117.08	44,343	Current Lds:
Live Heifer:	1213	\$117.36	34,562	Previous Lds:
Drsd Steer:	899	\$184.54	37,755	
Drsd Heifer:	790	\$184.33	15,084	

Grading % Breakdown			Drop Credit	
Ch 600-900# :	72.63%		Steer Dressing % :	13.29
Ch 600-750# :	21.68%		Heifer Dressing % :	64.44%
Ch 750-900# :	50.94%		Processing Cost :	64.33%
Se 600-900# :	27.37%		Slaughter Cost :	12.00
Se 600-750# :	7.02%			50.50
Se 750-900# :	20.36%			

Equivalent Values for Outlying Beef Carcass Types				
Basis Value = 168.40		Carcass Weights		
Qlty/Yield	(1)	400-500#	500-600#	600-900#
Prime 1-3	16.50	\$155.97	\$171.86	\$184.90
Certified 1-3	4.82	\$144.29	\$160.18	\$173.22
Choice 1	3.38	\$142.85	\$158.74	\$171.78
Select 1	-5.53	\$133.94	\$149.83	\$162.87
Stdndr 1-3	-21.93	\$117.54	\$133.43	\$146.47
Prime 4	3.80	\$143.27	\$159.16	\$172.20
Choice 4	-11.38	\$128.09	\$143.98	\$157.02

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:		\$163.39	
Change from prior day:		\$1.02	
Item	Price	Value	Change
90% lean	\$206.31	\$115.20	\$0.60
100% lean inside round	\$266.41	\$6.18	(\$0.01)
100% lean, flats and eyes	\$256.65	\$5.95	(\$0.01)
100% lean, S.P.B.	\$255.84	\$12.79	\$0.42
Chuck Tender	\$205.31	\$2.05	\$0.01
Knuckle	4-7 lbs. \$224.47	\$5.68	
Tenderloin	2-3 lbs. \$425.50	\$2.26	\$0.01
Tenderloin	3-4 lbs. \$475.03	\$3.52	\$0.01
Ribeye Roll	4-6 lbs. \$229.27	\$2.41	
Ribeye Roll	6-8 lbs. \$235.57	\$1.74	(\$0.01)
Ribeye Roll	8up lbs. \$241.06	\$1.76	
Flank Steak	\$228.33	\$0.96	
Kidney, Edible	\$31.53	\$0.15	
Fat, inedible	\$29.65	\$0.69	
Bone	\$8.53	\$2.05	

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

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

Boner/Breaker Cuts	52.31	loads	--	2,092,471	pounds
Cutter/Canner Cuts	6.81	loads	--	272,214	pounds
Boner/Breaker/Cutter/Canner	27.83	loads	--	1,113,059	pounds
100% Lean Items	43.21	loads	--	1,728,531	pounds
Frozen Cuts	12.53	loads	--	501,140	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
<b>BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	18	63,765	\$257.96	(\$1.14)
112	Rib, ribeye roll, 8-10 lbs.	74	111,692	\$314.32	\$0.44
112	Rib, ribeye roll, 10-up lbs.	43	87,228	\$283.09	(\$1.27)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	37	53,590	\$369.28	\$1.49
112A	Rib, ribeye roll-lip-on, 8-up lbs.	29	65,664	\$290.15	(\$10.81)
	Chuck, boneless 85%	12	92,282	\$207.67	\$0.20
120	Chuck, brisket	27	32,901	\$205.89	\$2.12
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	52	127,302	\$240.38	(\$2.05)
169A	Round, top inside c-off, 8-10 lbs.	3	43,482	\$266.86	\$1.96
169A	Round, top inside c-off, 10-14 lbs.	83	775,623	\$262.53	\$0.20
169A	Round, top inside c-off, 14-up lbs.	19	126,947	\$265.62	(\$0.25)
171B	Round, outside round	30	147,062	\$224.79	(\$0.46)
171C	Round, eye of round	31	57,003	\$237.37	(\$2.35)
	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.	25	61,610	\$224.56	(\$0.77)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	33	78,574	\$220.38	(\$3.03)
185A	Loin, bottom sirloin butt flap, bnls.	52	167,402	\$277.77	\$13.15
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.	37	153,297	\$237.59	(\$0.61)
112	Rib, ribeye roll, 6-8 lbs.	24	118,917	\$234.55	(\$2.00)
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	28	335,568	\$262.24	(\$0.27)
	Inside round - Boxed	45	105,293	\$279.71	\$0.63
	Outside round	5	30,954	\$255.47	(\$0.22)
	Eye of round	16	33,210	\$280.07	(\$1.92)
	Flats and eyes - Combo	34	351,676	\$254.54	(\$0.47)
	Flats and eyes - Boxed				
	Striploin	52	191,293	\$272.07	\$2.39
	S.P.B. - Combo	44	680,537	\$255.84	\$8.50
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CUTTER/CANNER</b>					
116B	Chuck, chuck tender	47	131,279	\$205.31	\$1.51
167A	Round, knuckle, peeled	67	330,805	\$224.47	\$0.05
190	Loin, tenderloin, 2-3 lbs.	21	28,321	\$436.52	\$0.85
190	Loin, tenderloin, 3-4 lbs.	44	115,516	\$474.74	(\$1.74)
190	Loin, tenderloin, 4-5 lbs.	175	241,830	\$514.09	\$2.03
190	Loin, tenderloin, 5-up lbs.	37	37,182	\$540.77	(\$4.41)
193	Flank, flank steak	113	135,576	\$254.58	\$1.44
	Flank, rough	58	92,550	\$234.37	\$0.67
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	9	80,728	\$277.69	\$4.79
112	Rib, ribeye roll, 8-10 lbs.	8	48,641	\$268.60	(\$4.46)
112	Rib, ribeye roll, 10-up lbs.	3	13,903	\$314.26	
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.				
<b>FROZEN CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	10	43,450	\$228.44	(\$1.43)
112	Rib, ribeye roll, 8-up lbs.	5	62,267	\$253.48	\$0.83
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>					
190	Loin, tenderloin, 2-3 lbs.	3	17,836	\$408.00	
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	47	203,692	\$210.85	\$0.51

MAJOR PACKER HIDES, CURED & FLESHED				
		Lds	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#		85.00	E
	60-64#		87.00	A
	62-64#		86.00 -	A
	61-63#			
	66-68#			
	72-74#			
NATIVE STEER	46-48#			
COL BRAND STR	60-62#			
	62-64#			
	62-66#			
	64-68#			
	60-62#			
BUTT BRAND STR	61-63#		85.50	A
	62-64#			
	62-66#			
	70-78#			
	46-48#			
NATIVE HEIFER	48-50#			
HVY NATIVE HFR	48-52#			
	50-52#			
	52-55#			
	48-50#			
	48-52#			
BRANDED HFRS	50-52#			
	48-50#			
	50-52#			
	48-50#		55.50	E
	50-52#	3.0	55.00	
BRAND HFR SW	52-54#			
	65-70#			
	50-52#			
	48-50#		55.00	E
	52-54#			
NATIVE COW	48-50#			
DAIRY COW	50-52#		65.00	E
	52-54#			
	48-50#			
	50-52#			
	48-50#			
DAIRY COW SW	50-52#			
	96-106#			
	100-10#			
	95-105#			
	100-10#			
-----				
HVY TEX STEER	60-62#			
	60-64#	12.0	85.00	
	62-64#			
	62-66#			
	66-70#			
	70-74#			
HVY TEX STR/HFR	48-50#			
	60-64#			
	60-62#			unq
	60-64#	12.0	84.00	
	74-78#			

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,tmrd, 70-75% lean export	0.5	148.00	148.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export			
HEARTS, regular, bone out			
regular,bone-out exp		72.00	72.00 D
KIDNEYS, export			
LIPS, unscaled			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box		218.00	218.00 D
SWEETBREADS, domestic export			
TONGUES,Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp	1.0	235.00	235.00
Swiss-Cut #2			
TRIPAS, domestic export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

BEEF PET FOODS - FOB SUPPLY POINT

QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN
GULLETS-TRACHEA	13.00-16.00	
KIDNEYS, inedible	12.00-12.00	
LIVERS, "	9.00-10.75	
LUNGS, "	4.00-5.00	
MELTS, "	4.00-5.00	
SALIVARY GLANDS	9.00-9.00	

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

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.29 per cwt live, down -0.01 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	4.91	85.50	-	6.45
Tallow, edible	1.20	47.25	-	0.57
Tallow, packer bleachable	4.50	41.75	-	1.88
Tongues,Swiss #1 0-3%,exp	0.24	235.00	15.50	0.56
Cheek meat, trmd	0.32	148.00	-	0.47
Head meat	0.13	66.00	-	0.09
Oxtail, selected	0.24	218.00	-	0.52
Hearts, reg, bone out	0.38	72.00	-	0.27
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	105.75	-	0.16
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	447.00	-	0.83
Blood meal 85% blk/ton pnh	0.60	1025.00	-150.00	0.31
Totals:	18.72			13.29
Dressed equivalent basis (63% dress):				21.10
(1) Typical slaughter steer weighs 1,350 pounds.				

The average value of hide and offal for the five days ending Fri, Aug 03, 2012, was estimated at 13.26 per cwt., down 0.06 from last week and down 0.49 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 13.45 per cwt live, up 0.01 from Thursday's value.

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

	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	4.91	84.25	0.25	6.61
Tallow, edible	1.20	47.25	-	0.57
Tallow, packer bleachable	4.50	41.75	-	1.88
Tongues, Swiss #1 0-3%,exp	0.24	235.00	15.50	0.56
Cheek meat, trmd	0.32	148.00	-	0.47
Head meat	0.13	66.00	-	0.09
Oxtail, selected	0.24	218.00	-	0.52
Hearts, reg, bone out	0.38	72.00	-	0.27
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	105.75	-	0.16
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	447.00	-	0.83
Blood meal 85% blk/ton pnh	0.60	1025.00	-150.00	0.31
Totals:	18.72			13.45
Dressed equivalent basis (62.9% dress):				21.38
(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 8/3/2012, was estimated at 12.78 per cwt live, down -0.07 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.45	55.00	-0.50	5.00
Tallow, renderer blchable	3.68	41.75	-2.50	1.54
Tongues, Swiss cut, IW	0.32	195.25	-4.50	0.62
Cheek meat, trmd	0.43	180.00	0.50	0.77
Head meat	0.14	140.25	-7.25	0.20
Oxtail, reg, small box	0.20	229.25	2.25	0.46
Hearts, reg, bone out	0.46	59.25	5.50	0.27
Lips, unscaled	0.13	97.25	8.25	0.13
Livers, reg, gall off (3)	0.90	24.50	0.25	0.22
Tripe, scalded edible, blchd	1.06	62.75	2.50	0.67
Tripe, honeycomb bleached	0.14	103.00	-	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	436.50	10.00	2.34
Blood meal, 85% blk/ton	0.731	1034.00	-97.50	0.38
Totals:	24.36			12.78
Dressed equivalent basis (47% dress):				27.19
(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 8/3/2012		Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		1.8	172.00 -	195.50	180.11
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		5.3	57.00 -	62.00	59.14
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.7	140.00 -	141.00	140.19
KIDNEY'S	Export	5.8	31.00 -	36.00	32.34
LIPS, unscaled		3.0	92.00 -	105.00	97.20
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		13.7	23.00 -	28.00	24.49
MELTS,					
OXTAILS, Regular, small box		2.6	226.00 -	240.00	229.15
SALIVARY GLANDS		0.5		33.00	33.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.5	200.00 -	202.00	201.33
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.8	191.00 -	195.00	193.18
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	191.00 -	193.00	192.07
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings		1.1	32.00 -	34.00	33.82
TRIPAS					
TRIPE, bleached, scalded, edible		11.3	54.00 -	72.00	62.76
TRIPE, blchd, scld/w honeycomb		0.4		92.00	92.00
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		5.0	97.00 -	120.00	103.21
TRIPE, honeycomb bleached		0.3		103.00	103.00
TRIPE, honeycomb unbleached		0.3		200.00	200.00
TRIPE, omasum unbleached		1.7	230.00-	280.00	265.29
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 bone-in loins not tested; butts steady to 2.00 lower; sknd hams 23-27 lbs 2.00 lower, other weights along with scls bellies not tested; lean trimmings steady. Trading very slow, with light to moderate demand and offerings.

Loads PORK CUTS	:	24.25
Loads TRIM/PROCESS PORK	:	10.0

**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
08/03	34.25	93.15	97.41	87.52	67.93	118.01	78.60	152.73
Change :		0.37	0.64	1.15	0.96	-1.21	-0.57	unc
08/02	105.3	92.78	96.77	86.37	66.96	119.21	79.16	152.73
08/01	117.5	94.03	100.56	86.49	67.57	117.06	80.49	152.73
07/31	104.3	91.91	102.05	87.47	67.58	125.63	74.87	142.88
07/30	42.8	91.91	101.71	89.10	67.40	125.12	74.72	142.88
Current Five Day Simple Average -		92.76	99.70	87.39	67.49	121.00	77.57	148.79

**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 =			97.41					
			-Lds-		-Price Range-		-Wghtd Avg-	
1/4" Trim 21#DN-LGT								
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#			2.0	160.00	-	165.00		161.25
BNLS Strap-off 5-11#								
WHILE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#								
BONE-IN SIR 2.5-3.5#			3.25	84.00	-	88.00		86.00
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#			2.0	183.00	-	213.00		198.00
PICNIC								
Primal Cutout Value =			67.93					
			-Lds-		-Price Range-		-Wghtd Avg-	
Smkr Trm, RS, combo								
Smkr Trm, SS, combo								
Smkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh			1.0			122.00		122.00
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =			87.52					
			-Lds-		-Price Range-		-Wghtd Avg-	
1/4" TRM 5-10#			4.5	90.00	-	96.00		93.33
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 =			118.01					
			-Lds-		-Price Range-		-Wghtd Avg-	
3BAG/3 PCVAC4.25#/DN-LGT			6.0	122.00	-	140.00		131.50
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME			2.5	119.00	-	142.00		124.40
COMBOS 4.25#/UP-MED								
FRESH PORK CUTS-ADDED INGREDIENTS								
			-Lds-		-Price Range-		-Wghtd Avg-	
BONE-IN LOINS 1/8" TRIM								
BONE-IN LOINS CC TENDER IN								
BNLS LOINS STRAP-ON								
BNLS LOINS STRAP-OFF								
BNLS SIRLOIN .75-1.5#								
BONE-IN SIR 2.5-3.5#								
TENDERLOIN 1.25/DN#								
LOIN BACKRIB FRESH 2.00/UP#								
SMKR TRM SS PICNIC BOXED								
1/4" TRIM BUTT								
1/4" TRIM STK RDY BUTT								
1/8" TRIM STK RDY BUTT								
SPARERIB 4.25#/DN-LGT								
SPARERIB 4.25#/UP-MED								
SKINNED HAM								
Primal Cutout Value =			78.60					
			-Lds-		-Price Range-		-Wghtd Avg-	
BONE-IN TRIMMED								
17-20# TRIM SPEC 1			1.0			80.00		80.00
20-23# TRIM SPEC 1								
23-27# TRIM SPEC 1			2.0			85.00		85.00
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 =			152.73					
			-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	4.0			64.00	64.00
Boxed 42%	Frozen					
Combo 72%	Fresh	6.0	73.00	-	78.00	76.33
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 8/3/2012, was estimated at 5.90 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	Value
Cheek meat, trimmed	0.28	96.75	-3.25	0.27
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	59.00	-	0.17
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	-1.00	0.13
Snouts, partial lean	0.25	65.00	-	0.16
Stomachs, sold, small box	0.43	125.00	-	0.54
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	43.75	0.75	0.22
Pork meat & bone meal	1.57	520.50	26.50	0.41
Pork blood meal	1.95	1280.00	-4.50	1.25
Lard	1.72	51.25	-	0.88
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.90
Dressed equivalent basis (74% dress):				7.97
(1) Typical slaughter hog weighs 270 pounds.				

USDA CARLOT VEAL CARCASS REPORT - Thu, Aug 2, 2012  
Northeast and North Central Basis

**Compared to last week:** The special fed veal carcass market was generally steady with a higher undertone on open calves and a weak undertone on packer owned calves. Trading was light to moderate, with light demand and light to moderate offerings. Harvest numbers were 5% higher compared to last week. Dressed weights were down 6.2 pounds in the Northeast, up 4.4 pounds in the North Central, with the composite down 1.5 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	1622	346.16- 380.00	355.94
<b>**PACKER OWNED**</b>			
Hide-Off, 255-315 Lbs. Hot Basis	1723	354.00- 384.00	370.71
<b>COMPOSITE</b>			
Hide-Off, 255-315 Lbs. Hot Basis	3345	346.16- 384.00	363.55

**\*CONTRACT INFORMATION:** Hot Basis, Hide-Off\*  
**Current future contracts offered:** Firm Bottom Northeast and North Central, 325.00 to 340.00 for mid to late December.

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
<b>Week ending:</b> 07/28/12	07/21/12	07/30/11	2012 2011
Northeast	3,107	3,042	2,955 90,502 100,357
North Central	2,412	2,192	3,031 94,826 114,514
Total NE & NC	5,519	5,234	5,986 185,328 214,871

Special Fed Veal Dressed Weights	Year Ago	
<b>Week ending:</b> 07/28/12	07/21/12	07/30/11
Northeast	267.6	273.8 264.7
North Central	280.4	276.0 266.3
Total NE & NC	273.2	274.7 265.5

**\* 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 uneven as shoulder cuts were steady with a week undertone, rack and loin items were generally steady while leg and trimmings items were steady to weak. Trading was light 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	240.00- 260.00
Breast	10-18 lbs	109.00- 180.00
Foreshank	3-5 lbs	440.00- 825.00
Ossso Buco, foreshank	2-8 lbs	725.00- 940.00
Shoulder, full	49-85 lbs	330.00- 335.00
Chuck, square cut	39-68 lbs	199.00- 309.00
Chuck rolls, skinned	5-10 lbs	425.00- 585.00
Chuck, Shoulder Clod	4-9 lbs	490.00- 625.00
Hotel Racks, 8 rib	15-26 lbs	675.00- 730.00
Hotel Racks, 7 rib	14-25 lbs	700.00- 845.00
Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1245.00- 1425.00
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	345.00- 425.00
Loins, 4x4, trimmed	18-30 lbs	545.00- 688.00
Strip Loins, bnls, 0x0	1-up lbs	1240.00- 1900.00
Loin, Short Tenderloin	0.5-up lbs	1059.00- 1425.00
Legs, double	68-117 lbs	510.00- 595.00
Legs, single	34-59 lbs	469.00- 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- 750.00
Legs, Sknd, butt tenderloin	0.5-up lbs	1125.00- 1375.00
Top Rnd, Sknd, cap-off	10-15 lbs	1295.00- 1495.00
Hindshank	5-8 lbs	675.00- 859.00
Ossso Buco, Hindshank	2-8 lbs	975.00- 1325.00
Stew Meat, regular		325.00- 550.00
Bnls Veal Trimmings 75-80% Lean		142.00- 255.00
Bnls Veal Trimmings 80-90% Lean		160.00- 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, Aug 3, 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	4,679
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	196	398.69
45-55#	221	395.19
55-65#	900	322.32
65-75#	1,412	303.55
75-85#	1,211	288.38
85-UP	739	246.89

CHOICE AND PRIME, YG 5	Head	959
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head	
<b>UNGRADED</b>	<b>Head</b>	<b>1,147</b>
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	207	254.01
45-55#	202	253.30
55-65#	211	247.22
65-75#	201	245.39
75-85#	163	229.00
85-UP	163	229.00

NATIONAL DAILY LAMB CARCASS REPORT  
  
Negotiated sales delivery within 14 calendar days, FOB Plant basis.

**Compared to last week:** Carcasses were mostly lower;55#s and down were 13.24 to 13.38 higher and 55#'s and heavier were 4.69 to 12.27 lower.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	4,533
<b>Weight</b>	<b>Head</b>			<b>Wt Avg</b>
45-DN	196			398.69
45-55#	221			395.19
55-65#	900			322.32
65-75#	1,332			302.31
75-85#	1,211			288.38
85-UP	673			245.45

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.
<b>FORESADDLE</b>				
204 RACK, 8-RIB MEDIUM	588.03	1.57	10.77%	7.65
209 BREAST **	111.63	4.14	8.85%	6.28
207 SHOULDERS, SQ-CUT	225.89	0.34	23.53%	16.71
210 FORESHANK	410.06	-5.39	3.82%	2.71
NECK **	96.18	0.22	2.22%	1.58
<b>HINDSADDLE</b>				
232 LOINS, TRIMMED 4X4	551.38	1.24	10.97%	7.79
232E FLANK UNTRIMMED **	56.77	0.65	3.39%	2.41
233A LEG, TROTTER OFF	359.55	-4.54	31.88%	22.64

<b>GROSS CARCASS VALUE:</b>		<b>321.26</b>	<b>-0.87</b>	<b>95.45%</b>	<b>67.77</b>
FORESADDLE VALUE		293.08	0.84	49.20%	34.93
HINDSADDLE VALUE		382.87	-2.79	46.24%	32.83

<b>Carcass value less process/packaging per cwt cost of</b>		<b>\$31.50</b>			
<b>NET CARCASS VALUE</b>		<b>289.76</b>	<b>-0.87</b>		

*\* Shrink and trim of 3.23lbs. not reflected in cutout value.*  
*\* Based on Actual Federally Inspected Slaughter Carcass Weight of 71.00 lbs. for W/E 07/21/2012, 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.

<b>Current Volume -</b>		
<b>Fresh Cuts</b>	<b>994,053 pounds</b>	
<b>Frozen Cuts</b>	<b>156,037 pounds</b>	

**\*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	2,981	\$356.11	2.26
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	5	857	\$432.36	6.51
203	Bracelet				
204	Rack, 8-Rib, light	5	605	\$615.05	(14.79)
204	Rack, 8-Rib, medium	82	22,457	\$588.03	1.57
204	Rack, 8-Rib, heavy	13	5,474	\$582.41	7.70
204A	Rack, chined	49	14,513	\$710.99	(6.33)
204B	Rack, roast-ready	31	9,111	\$959.58	(29.69)
204C	Rack, roast-ready, frenched	149	41,697	\$1,190.80	(1.56)
204D	Rack, roast-ready, special	8	1,200	\$1,539.50	30.24
206	Shoulders	44	43,240	\$213.81	0.08
207	Shoulders, square-cut	215	185,496	\$225.89	0.34
208	Shoulders, square-cut, bnls	43	12,517	\$450.83	6.15
209	Breast	118	39,396	\$133.21	6.54
	Breast, bulk	14	26,148	\$80.53	8.92
209A	Ribs, Breast bones off	54	3,520	\$458.76	5.61
210	Foreshank	136	13,205	\$410.06	(5.39)
229	Hindsaddle, long-cut	0			
230	Hindsaddle				
231	Loins	11	2,372	\$440.66	0.70
232	Loins, trimmed 4x4	104	22,048	\$551.38	1.24
232	Loins, trimmed 2x2	13	3,271	\$663.59	(1.55)
232	Loins, trimmed 1x1	128	29,080	\$762.46	(1.89)
232	Loins, trimmed 0x0	45	4,289	\$912.72	1.87
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	8	478	\$1,593.72	44.94
232E	Flank, untrimmed	24	81,184	\$56.12	0.04
233	Legs	38	10,666	\$360.55	(3.19)
233A	Leg, trotter-off	132	39,863	\$359.55	(4.54)
233C	Leg, trotter-off, partial bn1	42	5,993	\$512.95	(8.11)
233E	Leg, steamship	24	3,358	\$448.83	2.74
233F	Hindshank	46	7,956	\$422.28	(8.88)
234	Leg, Boneless, Tied	107	22,959	\$501.99	(15.52)
234A	Leg, shank off, bnls	38	5,433	\$618.47	2.63
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	3	31	\$543.39	0.00
234E	Leg, inside, boneless	94	13,603	\$783.23	(7.34)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	18	1,367	\$783.95	(0.12)
235	Back				
236	Back, trimmed	5	230	\$859.57	0.20
238	Trimnings	14	4,328	\$447.97	(6.65)
239	Special trimmings	28	1,590	\$509.70	8.57
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	3	83	\$1,312.71	0.00
295	Lamb for stewing	37	4,735	\$612.32	(7.36)
296	Ground lamb	36	6,672	\$550.92	(8.83)
	Necks	24	12,752	\$87.85	1.45

FROZEN CHOICE & PRIME CUTS		# Of	Total	Weighted	Change from
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
209	Breast	9	10,985	\$107.43	4.47
210	Foreshank	5	2,335	\$377.11	55.66
230	Hindsaddle	3	131	\$442.15	0.00
232E	Flank, untrimmed	3	4,066	\$69.72	
233A	Leg, trotter-off	5	4,827	\$293.11	12.15
234A	Leg, shank off, bnls	6	6,503	\$697.55	1.54
234E	Leg, inside, boneless	24	1,540	\$809.50	(7.46)
238	Trimnings	7	9,867	\$120.17	25.57
246	Tenderloin	5	133	\$1,128.23	0.00
295	Lamb for stewing	8	1,951	\$676.64	12.42
296	Ground lamb	48	10,299	\$535.24	3.81
	Necks	8	41,870	\$98.71	(0.08)

View complete report at [http://www.ams.usda.gov/mnreports/lm\\_x1500.txt](http://www.ams.usda.gov/mnreports/lm_x1500.txt)

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 03-Aug-2012 and 04-Aug-2012 is estimated to be 30,383,000 DN 7.52 percent from a week ago and DN 5.42 percent from a year ago.  
(Last week 31,441,000; last year 32,123,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 04-Aug-2012 is estimated to be 154,776,000 head DN 1.53 percent from a week ago, and DN 2.46 percent from a year ago.  
(Last week 157,180,000; Last year 158,677,000)

NATIONAL MECHANICALLLY SEPARATED CHICKEN RPT - Fri Aug 03, 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	-		25.00-26.00
WTD AVERAGE PRICE	-		25.67
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	22.00-29.00		18.50-26.00
WTD AVERAGE PRICE	26.09		22.88
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	3,184		4,743
VOLUME EXPORTED	2,624		326
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW  
Week Ending: Thursday, Aug 02, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.35 higher at 166.02; Select 600-900 lbs carcass was 1.74 higher at 157.92 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were firm on light to moderate demand and offerings. A lower slaughter pace at the end of last week helped provide a higher undertone going into the session. This in turn did provide some support to end cuts as these items trended firm throughout the trading period. Packers continued to struggle with middle meats however, as the extreme heat throughout much of the country along with the difficult economy continues to plague these items. Forward business became more notable in the Choice complex with moderate activity in both middle and end meats. Fed cattle grinds trended modestly higher this session, while blended grinds remained generally steady. Beef trimmings continued to trade in the mid-forties. Since the LFTB issue began this spring the price ratio of trimmings to live cattle has remained historically low. Price comparisons such as these can quickly be made on the

AMS Boxed Beef Dashboard at:  
http://mpr.datamart.ams.usda.gov/amsdashboard/boxed\_beef/BoxedBeef\_Dashboard\_Option\_1.html

For the week: Rib primal steady to 2.00 higher; Chuck primal 4.00 higher; Select and Choice round primal steady to 1.00 higher; Loin primal steady to 2.00 lower; Beef trimmings 1.00 lower; Fed cattle grinds mostly 3.00 to 8.00 higher, while blended grinds generally steady.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.21 at 178.15, Select 600/900# carcasses up 1.35 at 171.38.

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

Lean boneless processing beef and trimmings were mostly slightly lower. Demand was light to moderate for moderate to heavy offerings. Trading activity was moderate. Weak seasonal demand and heavy supplies of product pressured the market.

Market activity on imported beef was slow with prices generally steady. Demand was light to moderate for light offerings. Tight supplies of imported product continued to support prices.

Cutter cow cutout values were slightly lower on light to moderate demand and moderate to heavy offerings. Round and flank items were higher while chuck, rib and loin cuts finished mixed. 100% lean items were mixed. Weaker 90% lean values continued to pressure the cutout value.

Lean boneless beef 92-94% mostly 2.00 lower; 90% mostly 1.00 to 2.00 lower; 85% steady to weak; 81% sharply lower; 75% mostly 1.00 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, August 2, 2012 was estimated at \$162.37 per cwt, down 1.83 compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

Trading levels for retail cuts reversed course and lost value daily as supplies amassed throughout the week and many buyers bought on an as need basis only. The increase in availability was due the increased harvest rate for the second week in a row. Processing cuts lent support to the cutout this week, as prices for retail cuts slid. Bone-in ham price levels advanced slightly on light trading as most sellers were in good position throughout the week, while offerings were mostly light. Demand for raw seedless bellies increased slightly which pushed price levels sharply higher on just a few trades. At the same time, retailers have started to feature bacon in their ads in an effort to entice consumers to make BLT season happen. Lean trimmings traded steady with weaker undertones as a two-tiered market prevailed, while fat trim price levels advanced in response to increased demand and light offerings. Along with this, boneless picnic meat traded steady on light trading as demand was light.

Loins weak to 8.00 lower; butts 7.00-8.00 lower; spareribs 3.00-14.00 lower; skinned hams 17-20 lbs no trades, 20-23 lbs 2.00 higher when compared to previous quote, 23-27 lbs 5.00 higher; sdls bellies 14-16 lbs 10.00 higher; 42% trim 4.00 higher; 72% trim steady to weak, bnls picnics steady with previous quote.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 92.78 per cwt. up 0.51 from last Friday.

VARIETY MEATS, TALLOW, PROTEINS, AND HIDES

Beef variety meats were extremely quiet this week as prices kept buyers at bay. Buyers replenished their supplies when prices fell recently and were not under any pressure to buy in a market while the prices were climbing. However, traders' willingness to buy at the lower prices allowed packers to clean up what was a growing inventory, leading to the higher prices as inventories tightened.

Trading was more active on pork variety meats this week as Japan re-entered the market. Additionally brand preference was evident as prices varied widely within pork cuts. These wide swings in prices may have given outside observers the feeling that the pork variety meat market was unsettled which may not have been the correct interpretation of the trading.

Market activity on tallows and greases was slow this week. Light biofuel demand pressured prices lower on Chicago packer and renderer tallow. In a light test, Chicago edible tallow traded at steady prices. Central choice white grease prices moved higher on improved feed fat demand. Central yellow grease finished steady. The export markets were quiet.

Trading on protein feed supplements was moderate this week. Ruminant and pork meat and bone meal prices finished the week higher. Prices moved up in an adjustment with higher prices on competitive proteins. Feed demand was moderate for moderate offerings. Prices finished lower on Central and pork blood meal. Accumulating supplies and resistance to the high price levels pressured the decline.

Major packer hides experienced slow trading this week. Good volumes have been traded the past few weeks. Packers were in good shape and didn't really need to sell much. Offerings were light. Tanners needing hides had to pay the price, which was higher. All reported selections finished at higher prices.

Beef Variety Meats: Hearts, export 5.00 higher; Oxtails 17.00 lower compared to the most recent quote.

Pork Variety Meats: Neck bones domestic, unevenly steady; Brisket bones 5.00 lower, export no recent comparison; Cheek meat steady; Front feet, toes on steady to 18.00 higher, export 26.00 higher; Ears, edible export 6.00 higher; Hearts, multi-slashed export steady to 1.00 lower; Hocks 6.00 lower; Salivary glands 2.0 higher; Snouts, partial lean w/mask 5.00 lower compared to most recent quote; Tongues green bnls, tip-on export steady.

Central choice white grease .75-1.00 higher; Central yellow grease steady; Chicago packer bleachable tallow 1.50 lower; Chicago renderer bleachable tallow 1.50 lower; Chicago edible tallow steady; Central meat and bone meal 5.00-10.00 higher; Panhandle meat and bone meal 10.00 higher; pork meat and bone meal 10.00-15.00 higher; Central blood meal 50.00 lower; pork blood meal 30.00 lower; Heavy Native Steer hides 1.00-2.00 higher; Butt Branded Steer hides .50 higher; Heavy Texas Steer hides .50-1.00 higher.

The average value of hide and offal for the four days ending August 02, 2012, was estimated at 13.25 per cwt., down 0.07 from last week and down 0.50 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was down 2.50 on light to moderate demand and offerings. Harvest numbers were 5% lower compared to last week. Dressed weights were down 6.2 pounds in the Northeast, up 4.4 pounds in the North Central, with the composite down 1.5 pounds compared to last week.

Special fed veal cut prices were uneven as shoulder cuts were steady with a week undertone, rack and loin items were generally steady while leg and trimmings items were steady to weak. Trading was light with light to moderate demand and offerings.

LAMB: CARCASS & PELTS

Carcass lambs sales for the week, as of 8/02/2012 were mixed when compared to the previous week. Lightweight carcasses weighing less than 55 pounds and lighter were 14.49 to 18.54 higher, 55 to 65 pound carcasses were 13.09 lower. Carcasses weighing greater than 65 pounds were 3.63 lower to 4.99 lower. The Nation Lamb Carcass Cutout Report was 7.66 lower compared to last week at 290.63.

Pelt activity this week compared to last report: Prices were 2.00 to 3.00 lower across all grades of pelts. The supply was moderate and demand was light.

Source: USDA Market News Service, Des Moines, IA