DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service Livestock and Seed Program Livestock and Grain Market News 210 Walnut Street, Room 767 Des Moines, Iowa 50309-2106



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Friday, August 31, 2012 VOLUME 27, NO. 171

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTION	<u>ON</u>
**This report will not be	published	on Monday,	September 3	, 2012,
due to federal holiday.**				
	CATTLE	CALVES	HOGS	SHEEP
Friday 08/31/2012 (est)	122,000	3,000	420,000	7,000
Week ago (est)	124,000	3,000	420,000	7,000
Year ago (act)	121,000	3,000	413,000	6,000
Week to date (est)	622,000	15,000	2,146,000	40,000
Same Pd Last Wk (est)	633,000	15,000	2,116,000	40,000
Same Pd Last Yr (act)	634,000	16,000	2,086,000	40,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		98,000		26,000

ESTIMATED DAILY LIVESTOC	K SLAUGHTER	UNDER FEDI	ERAL INSPECT	CION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 09/01/2012 (est) 19,000	0	136,000	0
Week ago (est)	20,000	0	149,000	0
Year ago (act)	30,000	0	50,000	0
Week to date (est)	641,000	15,000	2,282,000	40,000
Same Pd Last Wk (est)	653,000	15,000	2,265,000	40,000
Same Pd Last Yr* (act)	663,000	17,000	2,136,000	40,000
2012 Year to Date	21,806,000	489,000	72,831,000	1,323,000
2011 *Year to Date	22,750,000	557,000	71,579,000	1,350,000
Percent change	-4.2%	-12.2%	1.7%	-2.0%
2012 *Totals subject to	revision/201	11 *Totals	adjusted to	reflect

NASS revisions/Yearly totals may not add due to rounding

SELECT 600-900

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.

CHOICE 600-900

Boxed beef cutout values weak to lower on light demand and moderate offerings. Select and Choice rib, chuck, round and loin cuts weak to lower. Beef trimmings weak on moderate demand and offerings.

Current	Cutout Values:		189.62	179.4	6
Change :	Cutout Values: from prior day:		(1.21)	(0.57)
Chaiga	Coloat apposit			0 16	
Total L	Select spread: oad Count (Cuts, Trimmings, (rinds):	1	146	
	TE PRIMAL VALUES				_
Primal			290.45	254.0	8
Primal Primal			158.34	153.3	6
Primal			249 73	234 2	3
	Brisket		137.02	134.3	0
	Short Plate		127.60	131.8	7
	Flank		113.84	254.04 153.34 160.31 234.22 134.31 131.84 108.74	8
TOTE GO!	UNT AND CUTOUT VALUE SUMMARY	HOD DDIOD	E DAVIG		
LOID CO.	ONI IMP COTOOT VIMOU DOIMENT	TOR TRIOR	CHOICE	SELEC'	Т
Date Cl	hoice Select Trim Grinds Tota	al	600-900	600-9	00
08/30	80 58 7 12 15	7	190.83	180.0	3
08/29	91 76 10 53 230)	190.92	180.9	5
08/28	54 50 5 21 13:	5	191.91	181.9	7
08/24	78 54 7 26 169	5	192.14	183.5	3
Current	hoice Select Trim Grinds Total 80 58 7 12 15' 91 76 10 53 230' 54 56 5 21 13' 51 51 13 20 136' 78 54 7 26 16' 5 Day Simple Average:		191.56	181.7	2
	5 Day Simple Average:				
CURRENT	VOLUME - (one load equals 40	0,000 pound	is)	nounda	
Select	Cuts 65.20 10ac	is Is	1.679.789	pounds	
Trimmi	ngs 13.50 load	is	540,130	pounds	
Ground	Cuts 65.20 load Cuts 41.99 load gg 13.50 load Beef 25.16 load	ls	1,006,368	pounds	
Choice (Cuts. Fat Limitations 1-6	(TM)) = Individu	al Muscle	
IMPS/FL	Cuts, Fat Limitations 1-6 Sub-Primal	# of \	Total	Price	Weighted
		Trades	Pounds	Range	Average
1005 1	Pih ribeve lin-on bn-in	17	57 926	575 79 63	3 00 601 51
112A 3	Rib. ribeye, bnls. light	3	12.067	690.38 71	5.00 692.46
112A 3	Rib, ribeye, bnls, heavy	29	47,071	670.61 70	3.00 685.57
1120 1	Chuck cemi-hale neck/off				
1130 1	chack, semi bhis, neck/off	8	5,908	195.00 20	8.00 203.51
114 1	Chuck, shoulder clod	9	5,908 16,200	195.00 200 193.00 200	8.00 203.51 8.00 198.11
114 1 114A 3	Chuck, shoulder clod Chuck, shoulder clod, trmd	8 9 21	5,908 16,200 113,004	195.00 208 193.00 208 200.50 218	8.00 203.51 8.00 198.11 8.00 207.68
114 1 114A 3 114D 3	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast	8 9 21 5 16	5,908 16,200 113,004 8,374 208,865	195.00 208 193.00 208 200.50 218 248.45 276 230.85 268	8.00 203.51 8.00 198.11 8.00 207.68 4.65 269.06 5.00 232.96
114 1 114A 3 114D 3 114E 3 114F 5	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM)	8 9 21 5 16 5	5,908 16,200 113,004 8,374 208,865 2,614	195.00 203 193.00 203 200.50 213 248.45 27 230.85 263 334.00 383	8.00 203.51 8.00 198.11 8.00 207.68 4.65 269.06 5.00 232.96 3.00 346.12
114 1 114A 3 114D 3 114E 3 114F 5	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off Chuck, shoulder clod, chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless	8 9 21 5 16 5	5,908 16,200 113,004 8,374 208,865 2,614	195.00 201 193.00 201 200.50 211 248.45 27 230.85 261 334.00 38	8.00 203.51 8.00 198.11 8.00 207.68 4.65 269.06 5.00 232.96 3.00 346.12
114 1 114A 3 114D 3 114E 3 114F 5 115 1 116A 3	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, black tender (IM)	8 9 21 5 16 5	5,908 16,200 113,004 8,374 208,865 2,614	195.00 20 193.00 20 200.50 21 248.45 27 230.85 26 334.00 38	8.00 203.51 8.00 198.11 8.00 207.68 4.65 269.06 5.00 232.96 3.00 346.12
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	39 24	138,875 41,139	215.00 24: 230.00 24:	1.89 232.76 5.00 239.35
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	39 24	138,875 41,139	215.00 24: 230.00 24:	1.89 232.76 5.00 239.35
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	39 24	138,875 41,139	215.00 24: 230.00 24:	1.89 232.76 5.00 239.35
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	39 24	138,875 41,139	215.00 24: 230.00 24:	1.89 232.76 5.00 239.35
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	39 24 24 3 14 23	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 168 3 167A 4 168 1 168 3 170 1 171B 3 171C 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, denuded Round, bottom gooseneck Round, outside round Round, outside round Round, eye of round (IM)	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37	138,875 41,139 80,883 3,429 26,594 48,535	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 161 1 167A 4 168 1 168 3 169 5 3 170 1 171B 3 171C 3 174 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 26,070 115,415 62,134 0	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 24: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 25:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.78 9.65 217.88 9.65 217.88 2.00 226.75 2.64 214.23 0.00 219.46 0.00 251.65 8.00 197.89 5.00 241.05
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 1 168 3 169 5 170 1 171B 3 171C 3 174 1 174 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Srisket, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round Loin, short loin, 2x3 Loin, short loin, 0x1	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 24: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 25:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 168 3 167A 4 168 3 170 1 171B 3 171C 3 174 1 174 3 175 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, denuded Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 26,070 115,415 62,134 0	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 24: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 25:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.78 9.65 217.88 9.65 217.88 2.00 226.75 2.64 214.23 0.00 219.46 0.00 251.65 8.00 197.89 5.00 241.05
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 167A 4 168 3 169 5 170 1 171B 3 171C 3 171C 3 174 1 174 3 175 3 180 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Srisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip loin bnls. lx1	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 61,329	215.00 24: 230.00 24: 230.00 24: 206.00 22: 342.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 22: 205.00 23: 242.50 26: 191.50 26: 465.00 51: 423.00 45:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.75 9.65 217.88 2.00 226.75 2.64 214.23 0.00 251.65 8.00 197.89 5.00 241.05 0.00 496.82 5.00 428.94
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 168 3 167A 4 168 3 170 1 171B 3 171C 3 174 1 174 3 175 3 180 1 180 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, boneless Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lxl Loin, strip loin, lxl Loin, strip loins, heavy Loin, strip loin bnls. lxl Loin, strip, bnls, heavy	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 0 61,329 58,094 603,590	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 22: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 208.50 51: 465.00 51: 423.00 45: 469.00 54:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.75 9.65 217.88 2.00 226.75 2.64 214.23 0.00 251.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 161 1 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 171C 3 174 1 174 3 180 1 180 1 180 1 180 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, pee of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip, bnls, leavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 24: 220.00 24: 220.50 23: 242.50 26: 191.50 21: 204.80 22: 228.50 25: 465.00 51: 423.00 45: 469.00 54: 300.00 32:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 217.88 2.00 226.75 2.64 214.23 0.00 219.46 0.00 251.65 8.00 197.89 5.00 241.05 0.00 241.05 0.00 241.05 0.00 496.82
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 167A 4 168 3 169 5 170 1 171B 3 171C 3 171C 3 174 1 174 3 175 3 180 1 184 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnless	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266	215.00 24: 230.00 24: 230.00 24: 206.00 32: 342.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 51: 423.00 45: 469.00 54: 300.00 33:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.75 9.65 217.88 2.00 226.75 2.64 214.23 0.00 251.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 163 3 167A 4 168 3 170 1 171B 3 171C 3 174 1 174 3 175 3 180 1 180 3 184 1 184 3 185A 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside round Round, bottom gooseneck Round, outside round Round, speeled Round, cot in side, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin lxl Loin, strip loin bnls. lxl Loin, strip loin bnls. lxl Loin, strip, bnls, heavy Loin, top butt, bonless Loin, top butt, boneless Loin, bottom sirloin, flap	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266 130,981	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 22: 205.00 23: 242.50 26: 465.00 51: 423.00 45: 469.00 54: 300.00 32: 300.00 34: 360.00 42:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.75 9.65 217.88 2.00 226.75 2.64 214.23 0.00 251.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64 0.45 380.03
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 167A 4 168 3 169 5 170 1 171B 3 171C 3 171C 3 174 1 174 3 175 3 180 1 184 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM)	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 37 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266	215.00 24: 230.00 24: 230.00 24: 206.00 32: 342.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 51: 423.00 45: 469.00 54: 300.00 34: 360.00 42: 219.73 23: 285.00 30:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 201.75 9.65 217.88 2.00 226.75 2.64 214.23 0.00 251.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 168 3 167A 4 168 3 170 1 171B 3 171C 3 174 1 174 3 175 3 180 1 180 3 184 1 185 4 185 1 185 1 185 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside round Round, bottom gooseneck Round, outside round Round, spinside round Round, spinside, side off Round, bottom gooseneck Round, outside round Round, spinside round Round, spinside, side off Round, strip loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lxl Loin, strip loin bnls. lxl Loin, strip, bnls, heavy Loin, top butt, bonless Loin, top butt, boneless Loin, bottom sirloin, flap Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM)	39 24 24 3 14 23 7 5 44 13 21 20 7 33 37 0 16 9 55 12 27 21 21 4 9	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266 130,981 30,542 13,067 4,851	215.00 24: 230.00 24: 206.00 22: 342.00 37: 325.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 22: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 208.50 51: 465.00 51: 423.00 45: 469.00 54: 300.00 32: 300.00 34: 300.00 34: 319.73 23: 285.00 30: 388.00 42:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 217.88 2.00 226.75 2.64 214.23 0.00 215.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64 0.45 380.03 6.00 230.95 0.00 299.89 4.00 399.66
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 161 1 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 171C 3 174 1 174 3 180 1 184 1 185 1 185 1 185 1 185 1 185 1 185 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside round Round, bottom gooseneck Round, outside round Round, spinside round Round, spinside, side off Round, bottom gooseneck Round, outside round Round, spinside round Round, spinside, side off Round, strip loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lxl Loin, strip loin bnls. lxl Loin, strip, bnls, heavy Loin, top butt, bonless Loin, top butt, boneless Loin, bottom sirloin, flap Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM)	39 24 24 3 14 23 7 5 44 13 21 21 0 7 33 3 7 0 16	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266 130,981 30,542 13,067	215.00 24: 230.00 24: 230.00 24: 206.00 32: 342.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 51: 423.00 45: 469.00 54: 300.00 34: 360.00 42: 219.73 23: 285.00 30:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 217.88 2.00 226.75 2.64 214.23 0.00 215.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64 0.45 380.03 6.00 230.95 0.00 299.89 4.00 399.66
116A 3 116B 1 3 120 1 120A 3 130 4 160 1 161 1 168 3 167A 4 168 3 170 1 171B 3 171C 3 174 1 174 3 175 3 180 1 180 3 184 1 185 4 185 1 185 1 185 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM)	39 24 24 3 14 23 7 5 44 13 21 20 7 33 37 0 16 9 55 12 27 21 21 4 9	138,875 41,139 80,883 3,429 26,594 48,535 17,284 2,154 100,956 60,179 46,771 62,210 0 26,070 115,415 62,134 0 61,329 58,094 603,590 13,470 112,266 130,981 30,542 13,067 4,851	215.00 24: 230.00 24: 230.00 24: 206.00 23: 342.00 36: 188.00 22: 200.00 21: 210.00 21: 220.00 24: 205.00 23: 242.50 26: 191.50 21: 204.80 22: 228.50 51: 423.00 45: 469.00 54: 300.00 32: 300.00 34: 360.00 42: 219.73 23: 285.00 30: 388.00 42: 967.00 102:	1.89 232.76 5.00 239.35 9.00 210.17 5.00 354.70 7.00 341.25 4.00 197.43 6.75 217.88 2.00 226.75 2.64 214.23 0.00 215.65 8.00 197.89 5.00 215.58 1.00 241.05 0.00 496.82 5.00 428.94 1.00 483.74 2.64 306.37 1.00 308.64 0.45 380.03 6.00 230.95 0.00 299.89 4.00 399.66

Friday, August 31, 2012 Page 2

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

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

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of	Total	Price	Weighted
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	8	4,715	502.25 538.0	00 519.57
112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy	5 35	5,684 44,945	576.14 585.0	00 580.63
113C 1 Chuck, semi-bnls, neck/off	6	21,061	195.00 210.0	00 197.38
114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	13 15	77,959 97.488	188.25 209.0 202.30 219.0	00 192.70 00 205.75
114D 3 Chuck, clod, top blade		0 3,691		
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	0 4	0 3.691	320.00 327.0	00 324.10
115 1 Chuck, 2-piece, boneless	-	115 000	000 00 001	
116A 3 Chuck, roll, IXI, neck/oll 116B 1 Chuck, chuck tender (IM)	26 8	8,270	208.00 231.8 226.50 240.0	39 218.66 00 235.40
116 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls	0	0	202 70 220 (207.06
120 1 Brisket, deckie-oii, bhis 120A 3 Brisket, point/off, bhls	11	63,603	202.78 220.0	00 207.96
123A 3 Short Plate, short rib 130 4 Chuck, short rib	7	17,356 16,533	267.07 341.0	00 326.28 00 187.73
160 l Round, bone-in	9	10,333	102.00 190.0	10 107.73
161 1 Round, boneless 3 Round, bnls/peeled heel-out				
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1	15	49,989	210.63 229.0	
168 1 Round, top inside round	20 15	351,286 100 309	191.00 213.7 200.00 222.0	
169 5 Round, top inside, denuded	5	12,738	238.00 256.0	
3 Round, top inside, side off	0 8	0 7 529	185.41 218.0	00 198.13
171B 3 Round, outside round	20	83,366	202.50 225.0	00 208.24
171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3	15 0	45,124 0	218.71 235.0	00 226.29
174 3 Loin, short loin, 0x1	16	60,201	440.03 475.5	50 457.80
		0		
180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. 1x1 180 3 Loin, strip, bnls. 0x1	-			
180 3 Loin, strip, bnls, Uxl 184 1 Loin, top butt, bnls, heavy	18 9	38,324 36,099	438.00 502.2 260.00 290.0	25 448.48 00 273.42
184 3 Loin, top butt, boneless	20	21,918	273.50 309.0	00 292.08
185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy	10	94,861 12,762	220.00 230.0	06 367.02
1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip	7	19,483	234.00 275.0	00 243.47
189A 4 Loin, tndrloin, trmd, heavy	17	23,972	890.12 996.0	00 921.13
191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	7	7 101	160 00 190 1	50 474 46
193 4 Fidik, Halik Steak (IM)				
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ns 1-6 (II	M) = Individual	Muscle
124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM)	9 25	102,003	105.00 142.8 338.74 368.7	39 109.27 75 348.95
121C 4 Plate, Outside Skirt (IM)	16	48,534	509.00 580.0	00 531.18
Cap, Wedge Meat & (IM) Lean	3 26	2,582 79,256	233.00 269.0	0 248.75
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	24	41,297	245.00 274.5	249.83
GB - STEER/HEIFER SOURCE - 10 Pound (Chub Basis	- Coarse	and Fine Grind	
Ground Beef 73%			139.29 179.8	
Ground Beef 75%				
Ground Beef 81% Ground Beef 85%	21	50,552	186.41 215.0	JU 206.36
Ground Beef 90%	10	21,323	240 00 262 5	75 245 02
Ground Beef 93% Ground Beef Chuck 80%	16	74,337	195.00 220.0	00 209.02
Ground Beef Round 85% Ground Beef Sirloin 90%	10	12,778	221.00 232.0	00 225.78
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81%	7	42,945	198.25 232.3	70 205.71
Blended Ground Beef 85% Blended Ground Beef 90%	0	0		
Blended Ground Beef 93%	U	O		
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE			ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	15	512,050	56.00 62.5	58.93
FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness			ximum Fat at ar	ny point
1. 3/4" (19mm) 2. 1/4" (6mm)		1.0		
3. 1/8" (3mm)		1/	4"	
 Practically free (75% surface lear Peeled/Denuded 	n exposed)	1/8 1/8		
6. Peeled/Denuded, surface membrane r		1/8	8"	
Items that have no entries indicate t	here were	trades bu	t not reportabl	le
because they did not meet the daily 3 LM_XB 459 as the item may qualify.	3/70/20 gu	ideline. I	Please refer to	weekly

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.

Friday, August 31, 2012 Page 3

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 $100\ \mathrm{pounds}$.

Compared to last market test: Lean boneless was generally steady; 85% and 65% trimmings were firm to higher; Other lean percentages were not fully established. Beef trimmings weak on moderate demand and offerings.

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

Central	22.77 Loads	 910,679	pounds
National	51.80 Loads	 2,072,081	pounds

TOD	D1	G

FOB Plant - Central					
	# of Trades	Total Pounds	Pr: Rai	ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	19	628,370	\$215.00	\$219.14	\$216.07
Frozen 90%					
Fresh 85%	6	174,299	\$190.00	\$202.00	\$194.05
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	3	82,810	\$107.16	\$111.66	\$109.44
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOR Plant - National

FOB Plant - National	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%	0.5	000 000	+010 00	+010 14	+015 50
Fresh 90%	26	838,988	\$210.00	\$219.14	\$215.53
Frozen 90% Fresh 85%	12	338,299	\$190.00	\$202.00	\$194.84
Frozen 85%	12	330,233	\$150.00	Q202.00	Q124.04 (
Fresh 81%					
Frozen 81%					
Fresh 75%	2	59,934	\$158.72	\$163.61	\$161.55
Frozen 75%					
Fresh 73%					
Frozen 73%	_				
Fresh 65%	6	322,810	\$106.00	\$111.66	\$106.88
Frozen 65%					:
Fresh 50%	15	512,050	\$56.00	\$62.50	\$58.93
Frozen 50%					
Bull Product					
Fresh 94-96%					j
Frozen 94-96%					

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,CH,CK,SD,TX National - all states

National - all states

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Aug 31, 2012 Compared to Last Week: Market activity on imported beef was slow and prices were mostly steady to 1.00 lower, instances 2.00 lower. Demand was light to moderate for light offerings. Trading activity was slow ahead of the Labor Day holiday weekend.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

nobinanin imb	NEW EERIEND 10E	0-15 Days	
BULL MEAT: 95% COW MEAT:	East Coast 222.00- 223.00	0-13 Days	West Coast 223.00
95%	204.00- 205.00 188.00- 189.00		222.00 206.00
Beef Trim 85% Beef Trim 80% Beef Trim 75% Beef Trim 70% Beef Trim 65% 100 % LEAN:	145.00		
Top Rounds Flats & Eyes S.P.B.			
		16-45 Days	
BULL MEAT: 95%	East Coast 222.00- 223.00		West Coast 223.00
COW MEAT:	222.00- 223.00		223.00
95%			222.00
90%	204.00- 207.00		206.00
CFM Fores 85% Shank 85-90%	188.00- 189.00		
Chuck 85%			
Beef Trim 85% Beef Trim 80%			
Beef Trim 75%			
URUGUAY - FOB			
BULL MEAT:	0-15 Days		16-45 Days
95%			
COW MEAT: 95%			
90% CFM Fores 85%			
Beef Trim 85%			
Beef Trim 80% Beef Trim 75%			

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

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

Market for	Week Ended: Lds		August 31	, 2012 Price Range
UT,brk 2-4 UT,bng 1-3 Cutter 1-2 Bulls YG 1	400#/up 350#/up	5.0 4.0		118.00 118.00

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>	CHOICE 600-900# \$176.08 -0.47	SELECT 600-900# \$166.55 -0.15	
Current Index Reflects (SUPPLY (Live) 48,166 Ho	the Equivalent of 1	107,990 head of ca	ttle.
Equivalent: DEMAND (Box) 59,824 Ho	\$174.54 1*		
Equivalent: Live-Box Spread:	\$177.62 (\$3.08)	\$167.46 (\$1.82) akdown	
National Daily	Input Brea Direct Cattle	kdown Boxed	Beef Cutouts
National Daily (5 day accumulat Weight Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	ted wghtd avg)	: Ch 600-900	# \$189.62 # \$179.46
Live Steer:	1431 \$119.49	13,712: Current Ld	s: 145.9
Drsd Steer:	909 \$188.64	15,501	us· 130.2
Disd Heller.	000 \$100.93	9,505	
Grading % Breakdow Ch 600-900# :	vn : 72.05%:	Drop Credit Steer Dressi	: 13.55 ng % : 64.24%
Ch 600-750# : Ch 750-900# :	23.47%: 48.58%:	Heifer Dress	ing %: 64.23%
Se 600-900# : Se 600-750# :	27.95%: 7.73%:	Slaughter Co	st : 50.50
Se 750-900# :	20.21%:	Drop Credit Steer Dressi Heifer Dress Processing C Slaughter Co	
Equivalent Values for (Basis Value = 176.08		Commanda Waighta	
	400-500#500	9-600# 600-900# 90	0-1000# 1000#/up
Qlty/Yield (1)	-28.93	-13.04	-1.70 -21.54
Prime 1-3 16	5.57 \$163.72 4 95 \$152 10	\$179.61 \$192.65 \$167.99 \$181.03	\$190.95 \$171.11 \$179.33 \$159.49
Choice 1	3.38 \$150.53	\$166.42 \$179.46 \$158.06 \$171.10	\$177.76 \$157.92
Prime 1-3 (Certified 1-3 (Choice 1 Select 1 -Stndrd 1-3 -2) Prime 4 (Choice 4 -1)	1.85 \$125.30	\$141.19 \$154.23	\$152.53 \$132.69
Choice 4 -1	3.87 \$151.02 1.38 \$135.77	\$166.91 \$179.95 \$151.66 \$164.70	\$178.25 \$158.41 \$163.00 \$143.16

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: \$168.53 Change from prior day: Price Value Change 90% lean \$215.53 \$120.35 \$0.10 100% lean inside round \$261.85 \$6.07 \$0.01 100% lean, flats and eyes \$249.14 \$5.78 \$0.01 100% lean, S.P.B. \$237.70 \$11.88 (\$0.05) Chuck Tender \$244.53 \$2.45 Knuckle 4-7 lbs. \$230.57 \$5.83 (\$0.09) Tenderloin 2-3 lbs. \$455.95 \$2.42 \$0.02 Tenderloin 3-4 lbs. \$464.01 \$3.43 (\$0.02) Ribeye Roll 4-6 lbs. \$243.00 \$2.55 Ribeye Roll 6-8 lbs. \$249.49 \$1.85 Ribeye Roll 6-8 lbs. \$249.49 \$1.85 Ribeye Roll 8up lbs. \$248.61 \$1.81 Flank Steak \$264.60 \$1.11 \$0.01 Kidney, Edible \$31.88 \$0.15 Fat, inedible \$22.31 \$0.68					
90% lean					
BOILE \$9.04 \$2.17	90% lean inside round 100% lean, flats and eyes 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible	2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs.	\$215.53 \$261.85 \$249.14 \$237.70 \$244.53 \$230.57 \$455.95 \$464.01 \$243.00 \$249.49 \$248.61 \$264.60 \$31.88	\$120.35 \$6.07 \$5.78 \$11.88 \$2.45 \$5.83 \$2.42 \$3.43 \$2.55 \$1.85 \$1.81 \$1.11 \$0.15	\$0.10 \$0.01 \$0.01 (\$0.05) (\$0.09) \$0.02 (\$0.02)

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 Cutter/Canner Cuts Boner/Breaker/Cutter/Canner 100% Lean Items Frozen Cuts	9.68 28.95 46.24	loads loads loads loads	1,794,430 387,120 1,158,085 1,849,738 374,286	pounds pounds pounds
---	------------------------	----------------------------------	---	----------------------------

Froze	n Cuts 9.36	loads -	-	374,	286 pounds
IMPS	n Cuts 9.36 Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	/BREAKER				
112 112 112 112A	/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, outside round Round, eye of round Loin, Semi-Bals Short Loin, 13-dn l Loin, Semi-Bals Short Loin, 13-dn l Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, strip in but	8 54 50 33	9,903 98,129 63,722 44,884	\$278.55 \$309.68 \$313.62 \$417.65	(\$0.16) (\$2.35) (\$2.24) (\$0.94)
112A 120 168	Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs.	15 9 33 7	60,050 22,082 5,150	\$219.42 \$212.87 \$215.19	\$9.65
169A 169A 169A 171B	Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs.	38 3 56 11 21	91,924 15,206 569,564 116,354	\$221.45 \$267.08 \$260.79 \$263.19	\$9.53 \$0.34 (\$0.22) \$1.47
171C	Round, eye of round Loin, Semi-Bals Short Loin, 13-dn l Loin, Semi-Bals Short Loin, 13-up l Loin, strip bals 7-9 lbs	43 lbs.	79,808	\$247.21	(\$0.28)
180 182	Loin, strip, bnls, 9-up lbs. Loin, sirloin butt	18	28,723	\$232.58	\$2.60
185A 191A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnl Loin, butt tender, peeled R/CANNER	52 57	146,786 256,291	\$217.60 \$247.05	\$2.85 \$0.38
112 112 112 100%	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.				
100%	Inside round - Combo Inside round - Boxed Outside round	34 48 4	341,492 103,655 27,747	\$255.59 \$282.47 \$251.19	\$0.31 (\$0.61) \$1.58 \$0.72 \$0.41
	Eye of round Flats and eyes - Combo Flats and eyes - Boxed	34	356,743	\$247.14	\$0.72
	Stripioin	62 46	251,499 740,111	\$289.41 \$237.70	(\$0.43) (\$0.87)
116B 167A 190 190 190 190	S.P.B Combo S.P.B Boxed /RREAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N BONER/BREAKER	29 62 13 44 151 43	104,532 312,354 14,453 93,691 275,729 59,336	\$244.53 \$230.57 \$455.95 \$463.36 \$515.87 \$520.13	(\$0.88) (\$3.44) \$3.73 (\$1.61) \$1.28 (\$3.22)
FROZE	Flank, flank steak Flank, rough N BONER/BREAKER	77	157,243	\$238.82	(\$0.67)
112 112 112 112A 112A 112A 169A	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 19-14 lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. NCHITER/CANNER	5 4	30,295 13,689	\$244.40 \$320.49	\$0.30
169A 169A 180 180	Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs.	3	5,928	\$279.05	
112 112 112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. N BONED/REPEARER CUTTURE/CANNER	12 4	31,357 85,902 19,345	\$245.76 \$245.71 \$269.49	\$0.04 \$0.12
190 190 190 190 193	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	14	77,882	\$229.21	\$1.14

Friday, August 31, 2012 Page 4

MAJOR PACKER	HIDES, CURED		Price/Piece	Price/CWT
HVY NATIVE STR	60-62#	3.0	86.00	
	60-64#	5.0	00.00	
	62-64#		84.50 - 86.00	Δ
	61-63#		01.50 00.00	
	66-68#			
	72-74#			
NATIVE STEER				
COL BRAND STR	60-62#			
COL LIVIND DIR	62-64#			
	62-66#			
	64-68#			
BUTT BRAND STR				
DOIT DAILD DIN	61-63#			
	62-64#			
	62-66#			
	70-78#			
NATIVE HETEER				
NATIVE HEIFER HVY NATIVE HFR	48-50#			
	48-52#			
	50-52#			
	52-55#			
BRANDED HFRS	48-50#	6.0	71.00	
LICENDED TETO	48-52#	0.0	71.00	
	50-52#			
BRAND HFR SW	48-50#			
LIGHT THE DW	50-52#			
BRND COW SW	48-50#			
2422 0011 511	50-52#			
BRANDED COW	52-54#			
LIVERDED CON	65-70#			
NATIVE COW	50-52#			
111111 0011	52-54#			
DAIRY COW	48-50#			
	50-52#			
DAIRY COW SW	48-50#			
22212 0011 011	50-52#			
NATV BULL Con				
	100-10#			
BRND BULL SWCon				
	100-10#			
HVY TEX STEER				
IIVI IEM DIEEM	60-64#		83.00	7\
	62-64#		05.00	Д
	62-66#			
	66-70#			
	80-84#	6.0	89.00	
HVY TEX STR/HFR		0.0	55.00	
TIVE TIME DITORIES	60-64#			
BRANDED STEER	60-62#	10.0	84.00	
السندن سنسد	62-64#	10.0	84.00	E
	72-74#	18.0	86.50	-
	, = , ±π	10.0	55.50	

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

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price	Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean		146.00 -	150.00	148.00 C
export			149.00	
FEET, nails off, skin on	0.5		51.00	51.00
HEAD MEAT, 60-70% lean				
HEARTS, regular, bone out			66.00	66.00 B
regular, bone-out exp		65.00 -		65.25 E
KIDNEYS, export		65.00 -	65.50	05.25 E
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box	0.5		244.00	244.00
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, WHC, 0-3% CTM, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export	2.0		94.00	94.00
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,	TOD GITT	DIV DOTAM		
BEEF PET FOODS -	- FOB SUP			VIIID IIIDOIZINI

	Disisir Fist I	CODD - FOD BUFFEI FOINT		
QUARTERLY	CONTRACTS:	FRESH	BOXED FI	ROZEN
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 13.55 per cwt live, up
0.06 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY		T VALUE Price		Value
Steer hide, butt brand/Pc	4.93	84.00	-1.00	6.34
Tallow, edible	1.20	48.25		0.58
Tallow, packer bleachable	4.50	45.75	1.50	2.06
Tongues, Swiss #1 0-3%, exp	0.24	240.00	- ' ' '	0.58
Cheek meat, trmd	0.32	146.75	_	0.47
Head meat	0.13	64.00	-	0.08
Oxtail, selected	0.24	244.00	26.00	0.59
Hearts, reg, bone out	0.38	66.00	-	0.25
Lips, unscalded	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	515.00	-	0.95
Blood meal 85% blk/ton pnh	0.60	1025.00	-	0.31
Totals:	18.74			13.55
Dressed equivale (1) Typical slaughter steer				21.51

The average value of hide and offal for the five days ending Fri, Aug 31, 2012 was estimated at 13.46 per cwt., up 0.15 from last week and up 0.03 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 13.72 per cwt live, up 0.10 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-	PRODUCT Lbs	Price Ch		Value
Cattle hide/Pc		83.00	-0.50	
Tallow, edible	1.20			0.58
Tallow, packer bleachable		45.75		
Tongues, Swiss #1 0-3%,exp		240.00		0.58
Cheek meat, trmd	0.32			0.47
Head meat		64.00	-	0.08
Oxtail, selected		244.00	26.00	
Hearts, reg, bone out		66.00		0.25
Lips, unscalded		118.00		0.15
Livers, slcted,export		54.00	-	0.52
Tripe, scalded edible		74.00	-	0.48
Tripe, honeycomb bleached		105.75	-	0.16
Lungs, inedible		3.88	-	0.02
Melts		4.13	-	0.01
Meat & bone ml 50% blk/ton			-	0.95
Blood meal 85% blk/ton pnh		1025.00	-	0.31
Totals:				13.72
Dressed equivalent b	asis (6	52.9% dres	ss):	21.81
(1) Typical slaughter cattle	weighs	1,275 pc	ounds	

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 8/31/2012, was estimated at 13.35 per cwt live, up 0.21 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW) Lbs Price Change Value

		Prv/W	
Cow hide, branded (2)/Piece	4.47 5	4.00 -1.00	4.91
Tallow, renderer blchable	3.68 4	5.75 2.00	1.68
Tongues, Swiss cut, IW	0.32 21	1.50 4.25	0.68
Cheek meat, trmd	0.43 18	5.00 2.50	0.80
Head meat	0.14 14	5.75 0.75	0.20
Oxtail, reg, small box	0.20 23	5.00 1.00	0.47
Hearts, reg, bone out	0.46 6	4.75 -1.25	0.30
Lips, unscalded	0.13 9	7.75 5.75	0.13
Livers, reg, gall off (3)	0.90 2	6.25 -	0.24
Tripe, scalded edible, blchd	1.06 7	6.50 -0.25	0.81
Tripe, honeycomb bleached	0.14 11	6.25 16.00	0.16
Lungs, inedible	0.86	3.88 -	0.03
Melts	0.15	4.13 -	0.01
Meat bone ml, 50% blk/ton	10.71 47	7.00 25.00	2.55
Blood meal, 85% blk/ton	0.73102	9.00 67.50	0.38
Totals:	24.38		13.35
Dressed equivalent basis	(47% dress):		28.40

Dressed equivalent basis (47% dress):

(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

FOB Plant for Texas a	and Okta	noma			
WEEKLY CENTRAL U.S. COW VARIETY MEAT For Week Ended 8/31/2012	PRICE			PLANT s/hundred	weight
Frozen CARLOT/L.C.L. Basis	Lds	Price	e Ran	ge	Wtavg
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp	1.0	176.00	-	193.00	185.03
FEET, bleached, skin-on, exp HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	4.0	64.00	-	65.00	64.81
HEAD MEAT,	5.1	140.00 30.00	_	36.00	145.76 32.08
KIDNEY'S Export LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export LIVERS. Regular, 2/box	1.9 0.1	92.00	-	110.00 31.00	
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export MELTS,	27.8	22.00	-	33.50	26.11
OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export		220.00 33.00		245.00 44.00	235.00 40.25
TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW TONGUES, #1 black Swiss cut,IW	0.2			215.00	215.00
TONGUES, exp.#1 black Swiss cut,IW TONGUES, #1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW	0.4	208.00	-	214.00	211.00
TONGUES, #2 mixed Swiss cut, IW TONGUES, exp.#2 mixed, Swiss cut, IW	0.2			208.00	208.00
TONGUE Trimmings TRIPAS	1.2	34.00	-	35.00	34.18
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp	4.0 0.3	75.00	-	80.00 100.00	76.50 100.00
TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached TRIPE, omasum unbleached WEASAND MEAT	5.4 0.6	100.00 115.00	-		116.82 116.17

Friday, August 31, 20)12													Page 5
USDA NATIONAL CARLOT E	ORK R					otiated		TRIMMINGS/BONELESS PROCESSII					ToTallata d	
Purchases Equated to FOB On Compared to Thursday's Clos 2.00 lower; processing cuts slow, with light to moderat Loads PORK CUTS :	se: From the second tendent of the second te	esh 1/4" stablish nd and m 36.25	trimmed ned; lear noderate	d loins 2 n trim mos to heavy	.00 lower stly 7.00 offering	0 lower. ' gs.	Trading	Combo 42% Fresh Boxed 42% Frozen Combo 72% Fresh Boxed 72% Frozen BONELESS PICNIC MEAT	4.0	Pr 54.00		14. 00 61.00	44	1 Avg 4.00 5.75
Loads TRIM/PROCESS PORK: USDA ESTIMATED PORK CARCASS Based on FOB Omaha carlot p Calculations for a 200 lb F 53-54% lean, 0.65"-	CUTOU oork pr Pork Ca	T ices and rcass. V	l industr Zalues re	y yields eflect US			ounds	Combo Fresh Boxed Frozen SKINNED JOWLS Combo Fresh Boxed Frozen TRIM, VISUAL TRACE OF LEAN						
	Toda	y's Prim	al Cutou	ut Values				Combo 12-16% Fresh Boxed 12-16% Frozen						
Date Loads Carcass Loi 08/31 48.25 81.48						elly 123.95		WEEKLY USDA BY PRODUCT The offal value from a				FOB CENT		
Change: -0.12 								week ended 8/31/2012, 0.04 when compared to FOB CENTRAL U.S. / CAL	last w	eek.				
08/29 107.6 82.59 08/28 136.3 83.26 08/27 48.1 84.72 Current Five Day Simple Ave	92.08 92.21 94.82	85.84 85.90 88.26	60.22 59.97	116.47 118.68	65.12 65.66	123.77 125.68		Cheek meat, trimmed		Lbs 0.28 1.26	Pric 75.0	e Chang Prv/V	ge Va Wk	11ue 0.21 0.78
								Chitterlings Ears, square-cut Tongues, grn, bnls, sm	l bx	0.18	129.0 125.0 49.0	0 –	C).25).23).14
NOTE: Value may change with description of the cu FRESH PORK CUTS LOINS, BONE-IN	utout i	s availa	able upon	n request				Hearts, slashed, domes Kidneys, inedible Livers, inedible Melts, inedible Salivary Glands		0.25 1.25 0.17	9.5 12.2	0 – 5 – 3 –	().02).15).01).12
Primal Cutout Value =	Lds-		-Price Ra	ange	W	90.73 ghtd Avg		Salivary Glands Snouts, partial lean Stomachs, scld, small	box	0.43	65.0 125.0	0 - 0 -3.	25 ().16).54
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,CNURCUT,10-11 RIB,1/4 Tender-in FLO 8-13#				110.00		110.00		Lungs, inedible Choice white grease Pork meat & bone meal Pork blood meal Lard Blood plasma Totals	:		580.0 1172.0 51.2 20.0	0 1.0 0 32.5 0 35.7 5 -	00 0 50 0 75 1 0	0.03 0.24 0.46 1.14 0.88 0.40 5.76
Tender-out FLO 8-13# ENLS Strap-on 5-11# ENLS Strap-off 5-11#	1.0			155.00		155.00		Dressed equ. (1) Typical slaughter						7.78
WHLE ENLS LOINS 9-13# ENLS SIRLOIN .75-1.5# BONE-IN SIR 2.5-3.5# BLADE ENDS 2-4#	3.25 0.5	112.00	-	120.00 89.00		113.54 89.00		USDA BY PRODUCT PRICE I Carlot Basis - Dollars/hu PORK VARIETY MEATS - FROZ Items	undred ZEN		- as of Prio	3:00 PM ce Range		Wtg Avg
TENDERLOIN 1.25/DN# LOIN BACKRIB (BOXDH) FRESH 1.5/DN# " 1.75/DN# " 1.75-2.00#								NECK Bones domest expo Brisket Bones Full, Brisket Bones Full, exp	ort 30#		25.00	0 - 34.0 27.0		26.80 B 27.00 B
" 2.00/UP# PICNIC						60.09		CHEEK MEAT trim CHITTERLINGS, 10 lb. p EARS, Pet Treat, 3-4 EARS, edible, exp	pail 4/lb			75.0 230.0		75.00 D 230.00 A
Smkr Trm, RS, combo Smkr Trm, SS, combo Smkr Trm, SS, boxed PICNIC CUSHION MEAT	100		TITOC TO	arge.	"	giica rivg		FEET, front, toes front, toes on, exp hind, domes hind, exp	s on port stic		100.00) - 100.		100.25 C
Boxed 92% Fresh Boxed 92% Frozen BOSTON BUTT Primal Cutout Value =	1.3			124.00		124.00 84.17		HEARTS, slashed, domes single slashed, ex multi slashed, ex	stic port port		59.00	49.0 - 66.! 73.0	50	49.00 D 64.00 B 73.00 B
			-Price Ra -					whole, ext HOCKS, pic KIDNEYS, small box, ext LIVERS, large box, domes SALIVARY GLANDS, SNOUTS, partial	cnic port stic		45.00			47.00 D
ENILS, Butt Combo's 11/UP#(SOW) SPARERIB Primal Cutout Value =						110.75		partial lean w/r STOMACHS, scalded, small scalded, small box, exp TONGUES,	box			125.0 128.0		125.00 B 128.00 C
3BAG/3 PCVAC4.25#/DN-LGT COMBOS 4.25#/DN-LGT 2 BAG/3 PCVAC4.25#/UP-ME		118.00		124.00 120.00		120.87		green, bnls, small green, bnls, tip-on scalded & scra	exp			156.0	00	156.00 E
COMBOS 4.25#/UP-MED FRESH PORK CUTS-ADDED INCRE								QUARTERLY CONTRACTS:	SH IN C		OB SUPI DOMEST: 35.00-4	IC	EXPO	
BONE-IN LOINS 1/8" TRIM BONE-IN LOINS CC TENDER IN ENLS LOINS STRAP-ON ENLS LOINS STRAP-OFF ENLS STRIOIN .75-1.5# BONE-IN SIR 2.5-3.5# TENDERLOIN 1.25/IN#	105-		FIICE NA	11ge	W	giitti Avg		BELLY SKINS, SELECTED FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECT! HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN			35.00-4 38.00-4 25.00-3 25.00-2	46.00 42 thn 35.00 28.00 29.00	43.00 27.00 35.00	0-46.45 0-35.00 0-45.00
LOIN BACKRIB FRESH 2.00/UP SMKR TRM SS PICNIC BOXED 1/4" TRIM SUTT 1/4" TRIM SIX RDY BUTT 1/8" TRIM SIX RDY BUTT SPARERIB 4.25#/DN-LGT	‡							KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN R	EPORTS		7.00-15 10.50-1 2.75-4 5.00-5	14.50 .75 .50		
SPARERIB 4.25#/UP-MED SKINNED HAM								(unless otherwise stated TALLOW, GREASE, AND LARD		E 3:00 PM	1 Lo	ls Pric	e Range	Wtd Avg
Primal Cutout Value = BONE-IN TRIMMED 17-20# TRIM SPEC 1 20-23# TRIM SPEC 1	Lds-		-Price Ra	ange	W <u></u>	63.68 ghtd Avg		INEDBL, TALW/GRSE FOB CEN Choice white grse (tru Yellow grease (tru EDBLE LARD, FOB PLANT (tr Loose lard, PS and/or	ick) ick) ruck)		7.0	46.00 -	48.50	48.14
23-27# TRIM SPEC 1 BONE-IN 27#/up Trim Spec 1 NORTH AMERICAN EXPORTS HAMS, BONE-IN 23-27# TS 1 BNIS 3 MUSCLE HAMS 94-96%	L							INEDBL, TALW/GRSE CAF CHI Packer bleachable <. Renderer bleachable <. Choice white gre INEDBL TALLOW/GRSE, CAF	CAGO 15% 15% ase		1.0		47.50 47.50	47.50 47.50
ENLS 4 MUSCLE HAMS 94-96 ENLS 5 MUSCLE HAMS 94-96% INSIDE KNUCKLE	2.0			125.00		125.00		Packer bleachable tal Renderer bleachable tal Choice white gre Yellow Gre EDBLE TALW & LARD-CAF CHI	low ase ase CAGO				E0 00	E0 00 D
LITE BUTT INNER SHANK HAM TRIMINGS (CHEM LEAN) Combo 72% Fresh Boxed 72% Frozen Combo 90% Fresh Boxed 90% Frozen Outer Shank Frozen								Edible tal Loose lard, PS and/or EDBLE TALLOW, CAF Edible tal PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro Ruminant Central, Dome	CP GULF low 	,	23.0 4	170.00 -	50.00	50.00 D
Outer Shank Frozen BELLY, SEEDLESS Primal Cutout Value =						123.95		Ruminant Panhandle,Dome PORK Meat/Bnmeal,50% pro DRT (lo)/unit	stic /ton pro		10.0 5		515.00 610.00	515.00 A 600.00
SKIN-ON, TRIMMED 10-12# SKIN-ON, TRIMMED 12-14# SKIN-ON, TRIMMED 16-18# SKIN-ON, TRIMMED 16-18# SKIN-ON, TRIMMED 18-20# SKIN-ON, TRIMMED 20-25# SKINLESS, 9-13# SKINLESS, 13-17#								DRT (lo)/unit pro, p DRT (hi)/unit BLOOD MEAL, 85% pro Cen Panha: CAF Califo PORK BLOOD MEAL, 85% pro	pro/ton/ tral ndle rnia		1.0		9.30 .100.00 .025.00 .175.00	9.30 1035.71 B 1025.00 A 1175.00 A

USDA CARLOT VEAL CARCASS REPORT - Thu, Aug 30, 2012 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was firm on open calves and generally steady on packer owned calves. Trading was light to moderate, with light to moderate demand and offerings. Harvest numbers were 9% lower compared to last week. Dressed weights were down 0.9 pounds in the Northeast, down 11.5 pounds in the North Central, with the composite down 5.4 pounds.

Represents calves harvested Monday through Wednesday of this wee VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER - FOB BASIS Includes previously committed contract and open market calves.

As of January 1st 2013, the USDA will no longer publish the Composite Carcass price.

NON-PACKER OWNED	Head	Range	е	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1444	351.75-	380.00	357.56
PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	1921	360.00-	380.00	370.59
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	3365	351.75-	380.00	365.00

CONTRACT INFORMATION: Hot Basis, Hide-Off Current future contracts offered: Firm Bottom Northeast and North Central, 300.00 to 335.00, mostly 315.00 to 335.00 for mid-January.

Special Fed Veal Sla	aughter for:		Year Ago	YTD	YTD
Week ending:	08/25/12	08/18/12	08/27/11	2012	2011
Northeast	3,226	3,504	3,021	100,481	112,032
North Central	2,244	2,519	3,454	101,400	129,423
Total NE & NC	5,470	6,023	6,475	201,881	241,455
Special Fed Veal Dro	essed Weights	08/18/12	Year Ago		

08/25/12 269.6 277.7 272.9 267.2 263.5 265.2 Northeast 270.5 289.2 278.3 North Central Total NE & NC

- * 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 fully steady on a light test. Packers attempt to stay current on product as decreased harvest rates continue to fill current demand keeping freezer placements to a minimum. Trading was light with light to moderate demand and offerings.

Item:	Wt. Ra:	nge	Rang	e
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-	
Breast	10-18	lbs	109.00-	180.00
Foreshank	3-5	lbs	440.00-	825.00
Osso Buco, foreshank	2-8	lbs	725.00-	
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-	740.00
Hotel Racks, 7 rib	14-25	lbs	700.00-	845.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1255.00-	1425.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1315.00-	1650.00
Rack, Ribeye	3-9	lbs	1900.00-	2395.00
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	565.00-	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				995.00
Legs, TBS 4-piece	27-47	lbs	950.00-	
	24-39	lbs	859.00-	
	27-42	lbs	650.00-	
Legs, Sknd, butt tenderloin	0.5-up	lbs	1125.00-	
Top Rnd, Sknd, cap-off	10-15	lbs	1295.00-	
Hindshank	5-8	lbs		859.00
Osso Buco, Hindshank	2-8	lbs	975.00-	
Stew Meat, regular				550.00
Bnls Veal Trimmings 75-80% Lean			139.00-	
Bnls Veal Trimmings 80-90% Lean			160.00-	
Hvy Nature Green Hides(per piece)		58.00-	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 31, 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	PRIM	Е, Ү	G 1-4			Head	5,743
Weight				Head				Wt Avg
45-DN				337				359.55
45-55#				244				360.87
55-65#				1,103				307.55
65-75#				1,591				291.17
75-85#				1,295				271.58
85-UP				1,173				228.47
CHOICE	AND	PRIM	Е, У	rG 5			Head	1,476
CHOICE Weight	AND	PRIM	Е, У	G 5 Head			Head	1,476 Wt Avg
	AND	PRIM	Е, У				Head	•
Weight			•	Head 0	due	to	Head confidential	Wt Avg
Weight 45-DN	*P	rice	not	Head 0 reported				Wt Avg
Weight 45-DN 45-55#	*P *P	rice rice	not not	Head 0 reported reported	due	to	confidential	Wt Avg ity* ity*
Weight 45-DN 45-55# 55-65#	*P *P *P	rice rice rice	not not not	Head 0 reported reported reported	due due	to to	confidential confidential	Wt Avg ity* ity* ity*

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 884
Weight	Head	Wt Avg
45-DN	155	225.26
45-55#	153	224.87
55-65#	165	218.30
65-75#	155	215.27
75-85#	128	195.77
85-UP	128	195.77

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days. FOR Plant basis.

Compared to last week: Carcasses were mixed; 45#s and down were 1.64 higher, 45-55#'s were 12.93 lower, 55 t 85#'s were 3.91 lower to 7.02 lower and 85#'s and heavier were 1.72 higher.

Weight	CHOICE AND PRIME,	YG	1-4	Head 5,564 Wt Avg
45-DN 45-55#	337 244			359.55 360.87
55-65#	1,103			307.55
65-75# 75-85# 85-UP	1,503 1,295 1,082			290.42 271.58 227.99

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

E/	CUTS ORESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204 209 207	RACK, 8-RIB MEDIUM BREAST ** SHOULDERS, SO-CUT		577.43 100.82 225.15	-16.65 0.13 0.72	10.77% 8.85% 23.53%	7.43 6.11 16.24
210	FORESHANK NECK **		411.27 99.36			2.64 1.53
232 232E 233A	HINDSADDLE LOINS, TRIMMED 4X4 FLANK UNTRIMMED ** LEG, TROTTER OFF		536.45 59.70 351.79	-1.14 -1.27 0.84	10.97% 3.39% 31.88%	7.57 2.34 22.00
	GROSS CARCASS VALUE:		315.09	-1.43	95.45%	65.86
	ADDLE VALUE ADDLE VALUE		288.70 374.19	-3.12 0.21	49.20% 46.24%	33.95 31.91

ss value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 283.59 -1.43

- * Shrink and trim of 3.14lbs. not reflected in cutout value.

 * Based on Actual Federally Inspected Slaughter Carcass Weight of 69.00 lbs. for W/E 08/18/2012, 4.00 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 1,035,218 pounds
Frozen Cuts 163,468 pounds

FROZEN CHOICE & PRIME CUTS

**Ttems with no entries indicate non-reportable trades.* FRESH CHOICE & PRIME CUIS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/65 Rack, 8-Rib, light Rack, 8-Rib, nedium Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut, bnls Breast Breast Breast bones off Foreshank Hindsaddle, long-cut	6	4,035	\$354.77	0.95
204	Rack, 8-Rib, light	- 6	740	\$593.39	(0.55)
204	Rack, 8-Rib, medium	/5 11	1 042	\$5//.43	(16.65)
204 204	Rack chined	44	10 712	\$753 N8	18 23
204B	Rack roast-ready	31	8.963	\$909.81	(7.66)
204C	Rack, roast-ready, frenched	154	18,464	\$1,172.75	(0.39)
204D	Rack, roast-ready, special	11	2,674	\$1,536.49	60.82
206	Shoulders	57	59,314	\$206.35	(1.67)
207	Shoulders, square-cut	213	237,966	\$225.15	0.72
208	Shoulders, square-cut, bnls	48	9,241	\$466.32	5.51
209	Breast	95	42,145	\$120.95	3.23
2007	Breast, Dulk	11	14,470	\$75.78	(T.PT)
209A	Foreghank	126	12 400	\$420.04 \$411 27	(0.06)
229	Hindsaddle, long-cut	130	12,400	\$411.27	(0.00)
230	Hindsaddle	0			
231	Loins	10	2,438	\$433.71	(3.54)
232	Loins, trimmed 4x4	96	30,184	\$536.45	(1.14)
232	Loins, trimmed 2x2	13	2,087	\$671.50	0.38
232	Loins, trimmed 1x1	122	21,053	\$771.49	1.41
232	Hindsaddle Loins Loins, trimmed 4x4 Loins, trimmed 2x2 Loins, trimmed 1x1 Loins, trimmed 0x0 Loins, short-cut, 1x1 Loins, short-cut, 1x1 Loins, short-cut, 0x0 Loins, bort-cut, fix0 Loins, bort-cut, fix0 Loins, bort-cut, fix0 Loins, burdess, tied Flank, untrimmed Legs	41	5,234	\$868.19	(5.27)
232A	Loins, short-cut, 2x2	0			
232A 232A	Loins, short-cut, 1x1 Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	12	1.002	\$1,540,60	9 56
232E	Flank, untrimmed	26	47.446	\$58.28	(1.37)
233	Legs	51	14,292	\$314.33	(4.52)
233A	Leg, trotter-off	159	35,148	\$351.79	0.84
233C	Legs Legs, trotter-off Leg, trotter-off, partial bnl Leg, steamship Hindshank	. 53	10,337	\$507.04	(3.17)
233E	Leg, steamship	21	2,323	\$453.19	(1.89)
2002	Hindshank	120	9,537	\$423.75	(10.28)
234	Leg, Boneless, Tied Leg, shank off, bnls	132	39,876	\$467.27	9.56 (1.37) (4.52) 0.84 (3.17) (1.89) (10.28) (0.91) (19.50)
					(19.50)
	Leg, bottom, boneless	0			
	Leg, outside, boneless	Ő	15,466		
234E	Leg, inside, boneless	99	15,466	\$773.23	(4.31)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	19	1.403	\$805.09	35.40
235	Back				(0.00)
236	Back, trimmed	3	177	\$858.00	(0.86)
238	Trimmings	7/	3,683	\$431.37	3.72
244	Back Back, trimmed Trimmings Special trimmings Loin, boneless, 3-way Sirlein	_0 	2,010	\$450.UZ	(0.02)
245	Sirloin	U			
246	Tondorloin				
295	Lamb for stewing	49	10,864	\$625.62	(35.55)
296	Lamb for stewing Ground lamb	29	4,723	\$551.95	(35.55) (2.11) 6.73
	Necks	28	22,150	\$95.47	6.73

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204C	Rack, roast-ready, frenched	4	8,878	\$1,231.13	0.00
208	Shoulders, square-cut, bnls	3	196	\$397.13	0.00
209	Breast	5	50,094	\$90.38	(1.04)
	Breast, bulk	3	960	\$139.38	0.00
209A	Ribs, Breast bones off	4	79	\$441.78	14.71
210	Foreshank	6	4,012	\$342.15	(10.52)
232	Loins, trimmed 1x1	4	7,072	\$542.46	0.00
232E	Flank, untrimmed	4	4,851		0.00
233A	Leg, trotter-off	4	2,225	\$304.50	0.00
233F	Hindshank	3	538	\$522.29	67.29
234	Leg, Boneless, Tied	4	3,348	\$450.14	(2.70)
234A	Leg, shank off, bnls	3	3,209	\$691.35	(1.72)
234E	Leg, inside, boneless	19	2,182	\$730.02	(6.59)
238	Trimmings	6	9,535	\$83.26	(12.02)
295	Lamb for stewing	10	1,410		(6.75)
296	Ground lamb	43	6,478	\$522.83	0.85
	Necks	11	1,903	\$144.60	(0.10)

 $\label{thm:complete} \mbox{View complete report at } \mbox{$\underline{\rm http://www.ams.usda.gov/mnreports/lm_x1500.txt}$}$

Friday, August 31, 2012 Page 7

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 31-Aug-2012 and 01-Sep-2012 is estimated to be 34,041,000 DN 0.64 percent from a week ago and DN 0.69 percent from a year ago. (Last week 31,793,000; last year 34,277,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 01-Sep-2012 is estimated to be 156,424,000 head DN 0.87 percent from a week ago, and DN 3.09 percent from a year ago. (Last week 157,800,000; Last year 161,414,000)

MECHANICALLLY SEPARATED CHICKEN RPT - Fri Aug 31, 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. within two weeks.

CHICKEN, WITH SKIN ADDED

	PRI	CES
	(CENTS P	ER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	_	23.50-26.00
WTD AVERAGE PRICE	_	25.44
WID 111210101 110101	VOL	UME
		000 LBS.)
VOLUME TRADED	\ /	184
VOLUME EXPORTED		101
	PRI	CES
		ER POUND)
15-20%	,	
PRICE RANGE	26.00-30.00	20.00-26.00
WTD AVERAGE PRICE	27.53	23.91
	VOLU	JME
	(PER 1,0	00 LBS.)
VOLUME TRADED	2,200	5,017
VOLUME EXPORTED	2,160	325
	PRI	CES
	(CENTS P	ER POUND)
20% OR MORE		
RANGE	-	22.50
WTD AVERAGE PRICE	-	22.50
	VOLU	ME
	(PER 1,0	00 LBS.)
VOLUME TRADED		82
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Aug 30, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.01 lower at 176.55; Select 600-900 lbs carcass was 2.33 lower at 166.70 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were lower on light demand and offerings. Light trading volumes continued this session as both packers and buyers wait to see how much product consumers buy up over Labor Day weekend. Loin items moved lower this week but rib, chuck, and round primal areas held steady or only saw moderate weakness. Ground beef sales were weak to lower, as most of the product is now delivering after the holiday. Beef trimmings were mostly steady but had very light activity. Forward negotiated sales were moderate with a notable consignment of Select briskets and 73% ground beef at prices consistent with the spot market.

For the week: Select and Choice rib primal 1.00 to 2.00 higher; Chuck primal 1.00 higher on Choice while 6.00 lower on Select; Select and Choice round primal steady to 1.00 lower; Select and Choice loin primal mostly 8.00 lower; Beef trimmings steady; Fed cattle and blended grinds mostly 5.00 lower.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 1.31 at 190.83, Select 600/900# carcasses down 3.50 at 180.03.

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

Lean boneless processing beef were and trimmings were mostly firm to higher. Demand was good for moderate to heavy offerings. Trading activity was moderate to active. Strong demand ahead of the Labor Day holiday period pushed prices higher.

Market activity on imported beef was slow and prices were mostly steady to 1.00 lower, instances 2.00 lower. Demand was light to moderate for light offerings. Trading activity was slow ahead of the Labor Day holiday weekend.

Cutter cow cutout values were firm on moderate demand and moderate to heavy offerings. Chuck, round, loin and rib items were mixed while flank items were lower. 100% lean items were mixed. Higher 90% lean values pushed cutout values higher.

Lean boneless beef 92-94% mostly 1.00 to 2.00 higher; 90% 1.00 to 2.00 higher; 85% mostly firm to 1.00 higher; 81% unevenly steady; 75% firm to 2.00 higher; 65% generally steady; other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, August 30, 2012 was estimated at \$168.54 per cwt, up 0.25 compared to last Friday. Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

If demand remains unchanged and supply increases, then it leads to lower equilibrium price and higher quantity, this is the third law of supply and demand, and this is the postcard for what happened this trading period in the wholesale pork market. Supplies of fresh pork cuts skyrocketed this week as harvest numbers reached unseasonably high numbers. This corresponding week last year harvested only 1.968 million, compared to the roughly 2.2 million estimated for this week's harvest. That is a 10.5% increase year on year! With additional supplies needing to be moved, packers lowered prices in order to bring some interest back to sluggish demand. With this being said, all retail and processing cuts along with lean trimmings saw modest to moderate price declines for the week.

Loins 24.00 lower; butts 3.00-8.00 lower; spareribs 7.00-18.00 Lower; skinned hams 17-20 lbs not tested, 20-23 lbs 4.00 lower, 23-27 lbs 3.00-5.00 lower; sdls bellies 14-16 lbs 9.00-14.00 lower; 42% trim 3.00-5.00 lower; 72% trim mostly 5.00 lower, bnls picnics 3.00 lower.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 81.60 per cwt. dn 5.45 from last Friday.

VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES

Trading on beef variety meats continued to be quiet as this week leads in to Labor Day. Sellers noted early on the market place was devoid of buyers. The lack of competitive bidding coupled with increased inventory forced sellers to accept lower money on the few beef items that traded on a negotiated basis.

In contrast, trading was more active on pork variety meats as export demand continued. Prices drifted lower on most pork cuts as fresh inventory continues to build. The Pacific Rim countries continue to buy for the upcoming Chinese New Year, looking to stock warehouses. Domestic trade was lackadaisical.

Tallows and greases experienced slow trading this week. Moderate demand for light offerings of Chicago edible tallow prompted higher prices. Chicago packer bleachable tallow ended steady. Chemical demand was moderate for moderate offerings. Central choice white grease prices continued to move higher on good biofuel and feed fat demand. Offerings were moderate. The Gulf markets were quiet.

Market activity on protein feed supplements was moderate this week. The lofty soybean meal markets have made meat and bone meal a good value. Ruminant meat and bone meal finished higher Central and Panhandle. Demand was good for moderate offerings. Pork meat and bone meal also ended higher. Central and pork blood meal finished the week higher. Demand was moderate to good for moderate offerings.

finished the week higher. Demand was moderate to good for moderate offerings.

Trading on major packer hides was slow this week. Several members of the trade were already in route to the Shanghai show. Very little trading was reported. Larger slaughters and continued tanner resistance pressured prices slightly lower. In light tests, Heavy Native Steers and Heavy Texas Steers ended lower.

Beef Variety Meats: Cheek meat domestic steady to 4.00 lower, export 1.00-5.00 lower; Feet 3.00 higher compared to last quote; Hearts, regular bone-out domestic steady; export not tested.

Pork Variety Meats: Neck bones domestic, steady to 9.00 lower, export 12.50 lower; Cheek meat steady; Ears, edible export 2.00 higher; Hearts, slashed domestic 1.00 lower, single slashed export unevenly steady, whole export no comparison; Salivary glands steady to 4.00 lower; Stomachs, scalded small box 3.00 lower; Tongues green boneless tip on export steady.

Central choice white grease 1.00-1.50 higher; Chicago packer bleachable tallow steady; Central meat and bone meal 10.00-20.00 higher; Panhandle meat and bone meal 10.00-20.00 higher; pork meat and bone meal 30.00 higher; Central blood meal 25.00-100.00 higher; pork blood meal 25.00-50.00 higher; Heavy Native Steer hides 1.00 lower; Heavy Texas Steer hides 1.00 lower.

The average value of hide and offal for the four days ending August 30, 2012, was estimated at 13.44 per cwt., up 0.15 from last week and up 0.02 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was down \$2.00 on light to moderate demand and offerings. Harvest numbers were 9% lower compared to last week. Dressed weights were down 0.9 pounds in the Northeast, down 11.5 pounds in the North Central, with the composite down 5.4 pounds compared to last week. Special fed veal cut prices were fully steady on a light test. Packers attempt to stay current on product as decreased harvest rates continue to fill current demand keeping freezer placements to a minimum. Trading was light with light to moderate demand and offerings.

offerings.

LAMB: CARCASS & PELTS

Carcass lambs sales for the week, as of 8/30/2012 were generally lower when compared to the previous week. Carcasses weighing less than 45 pounds were 1.72 lower, 45 to 55 pound carcasses were 9.37 lower; 65 to 85 pound carcasses were 1.04 to 2.98 lower while 85 pounds and heavier were 1.42 higher. The National Lamb Carcass Cutout Report was 3.38 lower compared to last week at \$285.02 Pelts were generally steady on all pelt classes with a weak undertone on some unshorn pelts. Trading was light to moderate, with mostly light demand and light to moderate offerings.

Source: USDA Market News Service, Des Moines, IA