

Friday, August 31, 2012

VOLUME 27, NO. 171

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

****This report will not be published on Monday, September 3, 2012, due to federal holiday.****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 Thursday	Steer and	Heifer	Cow and Bull	
	98,000		26,000	

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	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/2011 *Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding				

NATIONAL DAILY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales - Afternoon

USDA ESTIMATED BOXED BEEF CUT-OUT VALUES - as of 1:30pm, based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

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

						CHOICE 600-900	SELECT 600-900
Current Cutout Values:						189.62	179.46
Change from prior day:						(1.21)	(0.57)
Choice/Select spread:						10.16	
Total Load Count (Cuts, Trimmings, Grinds):						146	
COMPOSITE PRIMAL VALUES							
Primal Rib						290.45	254.08
Primal Chuck						158.32	153.36
Primal Round						166.15	160.36
Primal Loin						249.73	234.23
Primal Brisket						137.02	134.30
Primal Short Plate						127.60	131.87
Primal Flank						113.84	108.78
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS							
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
08/30	80	58	7	12	157	190.83	180.03
08/29	91	76	10	53	230	190.92	180.95
08/28	54	56	5	21	135	191.91	181.94
08/27	51	51	13	20	136	191.98	182.17
08/24	78	54	7	26	165	192.14	183.53
Current 5 Day Simple Average:						191.56	181.72
CURRENT VOLUME - (one load equals 40,000 pounds)							
Choice Cuts				65.20	loads	2,608,022	pounds
Select Cuts				41.99	loads	1,679,789	pounds
Trimmings				13.50	loads	540,130	pounds
Ground Beef				25.16	loads	1,006,368	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			17	57,926	575.79	633.00
112A 3	Rib, ribeye, bnls, light			3	12,067	690.38	715.00
112A 3	Rib, ribeye, bnls, heavy			29	47,071	670.61	703.00
113C 1	Chuck, semi-bnls, neck/off			8	5,908	195.00	208.00
114 1	Chuck, shoulder clod			9	16,200	193.00	208.00
114A 3	Chuck, shoulder clod, trmd			21	113,004	200.50	218.00
114D 3	Chuck, clod, top blade			5	8,374	248.45	274.65
114E 3	Chuck, clod, arm roast			16	208,865	230.85	265.00
114F 5	Chuck, clod tender (IM)			5	2,614	334.00	383.00
115 1	Chuck, 2-piece, boneless						
116A 3	Chuck, roll, 1x1, neck/off			39	138,875	215.00	241.89
116B 1	Chuck, chuck tender (IM)			24	41,139	230.00	245.00
3	Chuck roll, retail ready						
120 1	Brisket, deckle-off, bnls			24	80,883	206.00	229.00
120A 3	Brisket, point/off, bnls			3	3,429	342.00	375.00
123A 3	Short Plate, short rib			14	26,594	325.00	367.00
130 4	Chuck, short rib			23	48,535	188.00	224.00
160 1	Round, bone-in			7	17,284	200.00	216.75
161 1	Round, boneless			5	2,154	210.00	219.65
3	Round, bnls/peeled heel-out						
167A 4	Round, knuckle, peeled			44	100,956	220.00	242.00
168 1	Round, top inside round			13	60,179	202.00	222.64
168 3	Round, top inside round			21	46,771	205.00	230.00
169 5	Round, top inside, denuded			21	62,210	242.50	260.00
3	Round, top inside, side off			0	0		
170 1	Round, bottom gooseneck			7	26,070	191.50	218.00
171B 3	Round, outside round			33	115,415	204.80	225.00
171C 3	Round, eye of round (IM)			37	62,134	228.50	251.00
174 1	Loin, short loin, 2x3			0	0		
174 3	Loin, short loin, 0x1			16	61,329	465.00	510.00
175 3	Loin, strip loin, 1x1						
180 1	Loin, strip, bnls, heavy						
1	Loin, strip loin bnls. 1x1			9	58,094	423.00	455.00
180 3	Loin, strip, bnls, 0x1			55	603,590	469.00	541.00
184 1	Loin, top butt, bnls, heavy			12	13,470	300.00	322.64
184 3	Loin, top butt, boneless			27	112,266	300.00	341.00
185A 4	Loin, bottom sirloin, flap			21	130,981	360.00	420.45
185B 1	Loin, ball-tip, bnls, heavy			21	30,542	219.73	236.00
185C 1	Loin, sirloin, tri-tip (IM)			4	13,067	285.00	300.00
185D 4	Loin, tri-tip, pld (IM)			9	4,851	388.00	424.00
189A 4	Loin,tndrloin, trmd, heavy			23	44,652	967.00	1022.00
191A 4	Loin, butt tender, trimmed						
193 4	Flank, flank steak (IM)			9	7,260	490.50	539.98

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

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 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

FOB Plant - Central

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

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	26	838,988	\$210.00	\$219.14
Frozen 90%				\$215.53
Fresh 85%	12	338,299	\$190.00	\$202.00
Frozen 85%				\$194.84
Fresh 81%				
Frozen 81%				
Fresh 75%	2	59,934	\$158.72	\$163.61
Frozen 75%				\$161.55
Fresh 73%				
Frozen 73%				
Fresh 65%	6	322,810	\$106.00	\$111.66
Frozen 65%				\$106.88
Fresh 50%	15	512,050	\$56.00	\$62.50
Frozen 50%				\$58.93
Bull Product				
Fresh 94-96%				
Frozen 94-96%				
Regional Breakdown:				
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX				
National - all states				

IMPORT BEEF TRADE (Australia and New Zealand) FRI, 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
0-15 Days

	East Coast	West Coast
BULL MEAT:		
95%	222.00- 223.00	223.00
COW MEAT:		
95%		222.00
90%	204.00- 205.00	206.00
CFM Fores 85%	188.00- 189.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%	145.00	
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
BULL MEAT:		
95%	222.00- 223.00	223.00
COW MEAT:		
95%		222.00
90%	204.00- 207.00	206.00
CFM Fores 85%	188.00- 189.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

URUGUAY - FOB AND TIS

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

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: August 31, 2012

	Lds	Price Range
UT,brk 2-4	450#/up	
UT,bng 1-3	400#/up	5.0
Cutter 1-2	350#/up	4.0
Bulls YG 1	500#/up	118.00
		118.00

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$176.08	\$166.55
Change =>	-0.47	-0.15
Current Index Reflects the Equivalent of 107,990 head of cattle.		
SUPPLY (Live)	48,166 Hd	
Equivalent:	\$174.54	\$165.64
DEMAND (Box)	59,824 Hd*	
Equivalent:	\$177.62	\$167.46
Live-Box Spread:	(\$3.08)	(\$1.82)
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight Price Head		Ch 600-900#
Live Steer:	1431 \$119.49	13,712: \$189.62
Live Heifer:	1280 \$120.25	9,388: \$179.46
Drsd Steer:	909 \$188.64	15,501: Current Lds: 145.9
Drsd Heifer:	808 \$188.93	9,565: Previous Lds: 150.2
Grading % Breakdown		
Ch 600-900# :	72.05%:	Drop Credit :
Ch 600-750# :	23.47%:	Steer Dressing % :
Ch 750-900# :	48.58%:	Heifer Dressing % :
Se 600-900# :	27.95%:	Processing Cost :
Se 600-750# :	7.73%:	Slaughter Cost :
Se 750-900# :	20.21%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 176.08		Carcass Weights
400-500#500-600# 600-900# 900-1000# 1000#/up		
Qtly/Yield (1)	-28.93 -13.04 -1.70 -21.54	
Prime 1-3	16.57 \$163.72	\$179.61 \$192.65 \$190.95 \$171.11
Certified 1-3	4.95 \$152.10	\$167.99 \$181.03 \$179.33 \$159.49
Choice 1	3.38 \$150.53	\$166.42 \$179.46 \$177.76 \$157.92
Select 1	-4.98 \$142.17	\$158.06 \$171.10 \$169.40 \$149.56
Stdndr 1-3	-21.85 \$125.30	\$141.19 \$154.23 \$152.53 \$132.69
Prime 4	3.87 \$151.02	\$166.91 \$179.95 \$178.25 \$158.41
Choice 4	-11.38 \$135.77	\$151.66 \$164.70 \$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:	(\$0.01)
Item	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	8up lbs. \$248.61 \$1.81
Flank Steak	\$264.60 \$1.11 \$0.01
Kidney, Edible	\$31.88 \$0.15
Fat, inedible	\$29.31 \$0.68
Bone	\$9.04 \$2.17

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	44.86	loads	--	1,794,430	pounds
Cutter/Canner Cuts	9.68	loads	--	387,120	pounds
Boner/Breaker/Cutter/Canner	28.95	loads	--	1,158,085	pounds
100% Lean Items	46.24	loads	--	1,849,738	pounds
Frozen Cuts	9.36	loads	--	374,286	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	8	9,903	\$278.55	(\$0.16)
112	Rib, ribeye roll, 8-10 lbs.	54	98,129	\$309.68	(\$2.35)
112	Rib, ribeye roll, 10-up lbs.	50	63,722	\$313.62	(\$2.24)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	33	44,884	\$417.65	(\$0.94)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	15	39,807	\$302.36	\$9.65
	Chuck, boneless 85%	9	60,050	\$219.42	
120	Chuck, brisket	33	22,082	\$212.87	\$1.15
168	Round, top inside, 10-dn lbs.	7	5,150	\$215.19	
168	Round, top inside, 10-up lbs.	38	91,924	\$221.45	\$9.53
169A	Round, top inside c-off, 8-10 lbs.	3	15,206	\$267.08	\$0.34
169A	Round, top inside c-off, 10-14 lbs.	56	569,564	\$260.79	(\$0.22)
169A	Round, top inside c-off, 14-up lbs.	11	116,354	\$263.19	\$1.47
171B	Round, outside round	21	142,597	\$224.78	\$1.20
171C	Round, eye of round	43	79,808	\$247.21	(\$0.28)
	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.	18	28,723	\$232.58	\$2.60
182	Loin, sirloin butt				
184	Loin, top sirloin butt	52	146,786	\$217.60	\$2.85
185A	Loin, bottom sirloin butt flap, bnls.	57	256,291	\$247.05	\$0.38
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	3	11,246	\$235.30	
112	Rib, ribeye roll, 6-8 lbs.	43	233,593	\$250.88	(\$0.18)
112	Rib, ribeye roll, 8-up lbs.	22	142,281	\$245.77	(\$0.10)
100% LEAN					
	Inside round - Combo	34	341,492	\$255.59	\$0.31
	Inside round - Boxed	48	103,655	\$282.47	(\$0.61)
	Outside round	4	27,747	\$251.19	\$1.58
	Eye of round	18	28,491	\$272.20	\$0.72
	Flats and eyes - Combo	34	356,743	\$247.14	\$0.41
	Flats and eyes - Boxed				
	Striploin	62	251,499	\$289.41	(\$0.43)
	S.P.B. - Combo	46	740,111	\$237.70	(\$0.87)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	29	104,532	\$244.53	(\$0.88)
167A	Round, knuckle, peeled	62	312,354	\$230.57	(\$3.44)
190	Loin, tenderloin, 2-3 lbs.	13	14,453	\$455.95	\$3.73
190	Loin, tenderloin, 3-4 lbs.	44	93,691	\$463.36	(\$1.61)
190	Loin, tenderloin, 4-5 lbs.	151	275,729	\$515.87	\$1.28
190	Loin, tenderloin, 5-up lbs.	43	59,336	\$520.03	(\$3.22)
193	Flank, flank steak	94	140,747	\$284.18	\$6.09
	Flank, rough	77	157,243	\$238.82	(\$0.67)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	5	30,295	\$244.40	
112	Rib, ribeye roll, 10-up lbs.	4	13,689	\$320.49	\$0.30
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	3	5,928	\$279.05	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	4	31,357	\$245.76	
112	Rib, ribeye roll, 6-8 lbs.	12	85,902	\$245.71	\$0.04
112	Rib, ribeye roll, 8-up lbs.	4	19,345	\$269.49	\$0.12
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	14	77,882	\$229.21	\$1.14

MAJOR PACKER HIDES, CURED & FLESHED				
		Lds	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#	3.0	86.00	A
	60-64#			
	62-64#			
	61-63#			
	66-68#			
NATIVE STEER	72-74#			
	46-48#			
	60-62#			
	62-64#			
	62-66#			
BUTT BRAND SIR	64-68#			
	60-62#			
	61-63#			
	62-64#			
	62-66#			
NATIVE HEIFER	70-78#			
	46-48#			
	48-50#			
	48-52#			
	50-52#			
BRANDED HFRS	52-55#	6.0	71.00	
	48-50#			
	48-52#			
	50-52#			
	48-50#			
BRAND HFR SW	50-52#			
	48-50#			
	50-52#			
	48-50#			
	52-54#			
NATIVE COW	65-70#			
	50-52#			
	52-54#			
	48-50#			
	50-52#			
DAIRY COW	50-52#			
	48-50#			
	50-52#			
	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			
	60-62#			
	60-64#			
	72-74#			

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

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

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price Range	Wtd Avg	
CHEEK MEAT,tmtd, 70-75% lean	0.5	146.00 - 150.00	148.00 C	
export		144.00 - 149.00	146.71 A	
FEET, nails off, skin on		51.00	51.00	
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out		66.00	66.00 B	
regular,bone-out exp		65.00 - 65.50	65.25 E	
KIDNEYS, unscalded				
LIPS, selected, 2/box				
LIVERS, selected, 2/box, export				
regular, 2/box	0.5	244.00	244.00	
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES,Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export	2.0	94.00	94.00	
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 13.55 per cwt live, up 0.06 when compared to Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/By	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 equivalent basis (63% dress):				21.51
(1) Typical slaughter steer weighs 1,350 pounds.				
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 VALUE (CATTLE)				
	Lbs	Price	Change Prv/By	Value
Cattle hide/Pc	4.93	83.00	-0.50	6.51
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			13.72
Dressed equivalent basis (62.9% dress):				21.81
(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 8/31/2012, was estimated at 13.35 per cwt live, up 0.21 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.47	54.00	-1.00	4.91
Tallow, rendererer blchable	3.68	45.75	2.00	1.68
Tongues, Swiss cut, IW	0.32	211.50	4.25	0.68
Cheek meat, trmd	0.43	185.00	2.50	0.80
Head meat	0.14	145.75	0.75	0.20
Oxtail, reg, small box	0.20	235.00	1.00	0.47
Hearts, reg, bone out	0.46	64.75	-1.25	0.30
Lips, unscalded	0.13	97.75	5.75	0.13
Livers, reg, gall off (3)	0.90	26.25	-	0.24
Tripe, scalded edible, blchd	1.06	76.50	-0.25	0.81
Tripe, honeycomb bleached	0.14	116.25	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	477.00	25.00	2.55
Blood meal, 85% blk/ton	0.731	1029.00	67.50	0.38
Totals:	24.38			13.35
Dressed equivalent basis (47% dress):				28.40
(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 8/31/2012		Dollars/hundredweight			
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		1.0	176.00 -	193.00	185.03
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out	4.0	64.00 -	65.00	64.81	
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,	3.3	140.00 -	160.00	145.76	
KIDNEY'S Export	5.1	30.00 -	36.00	32.08	
LIPS, unscalded	1.9	92.00 -	110.00	97.74	
LIVERS, Regular,bulk-pack	0.1		31.00	31.00	
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export	27.8	22.00 -	33.50	26.11	
MELTS,					
OXTAILS, Regular, small box	6.0	220.00 -	245.00	235.00	
SALIVARY GLANDS	1.8	33.00 -	44.00	40.25	
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW	0.2		215.00	215.00	
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW					
TONGUES, exp.#1 black Swiss cut,IW	0.4	208.00 -	214.00	211.00	
TONGUES, #1 mixed,Swiss cut,IW					
TONGUES, exp.#1 mixed,Swiss cut,IW					
TONGUES, #2 mixed Swiss cut,IW	0.2		208.00	208.00	
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings	1.2	34.00 -	35.00	34.18	
TRIPAS					
TRIPE, bleached, scalded, edible	4.0	75.00 -	80.00	76.50	
TRIPE, blchd, scld/w honeycomb	0.3		100.00	100.00	
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible	5.4	100.00 -	130.00	116.82	
TRIPE, honeycomb bleached	0.6	115.00 -	122.00	116.17	
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated
Purchases Equated to FOB Omaha Basis unless otherwise state
Compared to Thursday's Close: Fresh 1/4" trimmed loins 2.00 lower; butts steady to 2.00 lower; processing cuts not established; lean trim mostly 7.00 lower. Trading slow, with light to moderate demand and moderate to heavy offerings.

Loads PORK CUTS	:	36.25
Loads TRIM/PROCESS PORK	:	12.0

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
08/31	48.25	81.48	90.73	84.17	60.09	110.75	63.68	123.95
Change :		-0.12	-0.68	-0.65	-0.03	-0.02	0.47	0.09
08/30	71.5	81.60	91.41	84.82	60.12	110.77	63.21	123.86
08/29	107.6	82.59	92.08	85.84	60.22	116.47	65.12	123.77
08/28	136.3	83.26	92.21	85.90	59.97	118.68	65.66	125.68
08/27	48.1	84.72	94.82	88.26	60.21	119.50	67.61	125.73
Current Five Day Simple Average -		82.73	92.25	85.80	60.12	115.23	65.05	124.60

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 =			90.73						
			Lds	Price Range		Wghtd Avg			
1/4" Trim 21#DN-LGT			2.5	110.00		110.00			
1/8" Trm/less 21#DN-LGT									
1/4" Bladeless									
1/4" Trim 21#/UP-MED									
Combos 26/Up#(SOW)									
LOINS,CNTRCUT,10-11 RIB,1/4"TRM									
Tender-in FLO 8-13#									
Tender-out FLO 8-13#									
BNLS Strap-on 5-11#			1.0	155.00		155.00			
BNLS Strap-off 5-11#									
WHLE BNLS LOINS 9-13#									
BNLS SIRLOIN .75-1.5#			3.25	112.00	-	120.00	113.54		
BONE-IN SIR 2.5-3.5#			0.5	89.00		89.00			
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#			1.00	209.00	-	220.00	214.50		
PICNIC									
Primal Cutout Value =			60.09						
			Lds	Price Range		Wghtd Avg			
Snkr Trm, RS, combo									
Snkr Trm, SS, combo									
Snkr Trm, SS, boxed									
PICNIC CUSHION MEAT									
Boxed 92% Fresh			1.3	124.00		124.00			
Boxed 92% Frozen									
BOSTON BUTT									
Primal Cutout Value =			84.17						
			Lds	Price Range		Wghtd Avg			
1/4" TRM 5-10#			10.5	92.00	-	98.00	93.90		
1/8" TRM 5-10#									
1/4" Trim Stk Rdy									
1/8" Trim Stk Rdy									
BNLS, Butt									
Combo's 11/UP#(SOW)									
SPARERIB									
Primal Cutout Value =			110.75						
			Lds	Price Range		Wghtd Avg			
3BAG/3 PCVAC4.25#/DN-LGT			5.8	118.00	-	124.00	120.87		
COMBOS 4.25#/DN-LGT									
2 BAG/3 PCVAC4.25#/UP-ME			8.5	120.00		120.00			
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#									
SNKR 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 =			63.68						
			Lds	Price Range		Wghtd Avg			
BONE-IN TRIMMED									
17-20# TRIM SPEC 1									
20-23# TRIM SPEC 1									
23-27# TRIM SPEC 1									
BONE-IN 27#/up Trim Spec 1									
NORTH AMERICAN EXPORTS									
HAMS, BONE-IN 23-27# TS 1									
BNLS 3 MUSCLE HAMS 94-96%			2.0	125.00		125.00			
BNLS 4 MUSCLE HAMS 94-96									
BNLS 5 MUSCLE HAMS 94-96%									
INSIDE									
OUTSIDE									
KNUCKLE									
LITE BUTT									
INNER SHANK									
HAM TRIMMINGS (CHEM LEAN)									
Combo 72% Fresh									
Boxed 72% Frozen									
Combo 90% Fresh									
Boxed 90% Frozen									
Outer Shank Frozen									
BELLY, SEEDLESS									
Primal Cutout Value =			123.95						
			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			44.00	44.00
Boxed 42%	Frozen					
Combo 72%	Fresh	8.0	54.00	-	61.00	55.75
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					

<u>WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.</u>				
The offal value from a typical slaughter hog (1) for the week ended 8/31/2012, was estimated at 5.76 per cwt live, up 0.04 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	75.00	-	0.21
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	49.00	-1.00	0.14
Kidneys, inedible	0.25	9.50	-	0.02
Livers, inedible	1.25	12.25	-	0.15
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	47.00	-1.25	0.12
Snouts, partial lean	0.25	65.00	-	0.16
Stomachs, sold, small box	0.43	125.00	-3.25	0.54
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	48.00	1.00	0.24
Pork meat & bone meal	1.57	580.00	32.50	0.46
Pork blood meal	1.95	1172.00	35.75	1.14
Lard	1.72	51.25	-	0.88
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.76
Dressed equivalent basis (74% dress):				7.78
(1) Typical slaughter hog weighs 270 pounds.				

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 week.
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	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 Slaughter 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
North Central	2,244	2,519	3,454
Total NE & NC	5,470	6,023	6,475

Special Fed Veal Dressed Weights	Year Ago	YTD	YTD
Week ending: 08/25/12 08/18/12 08/27/11			
Northeast	269.6	270.5	267.2
North Central	277.7	289.2	263.5
Total NE & NC	272.9	278.3	265.2

*** 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.	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-	270.00
Breast	10-18 lbs	109.00-	180.00
Foreshank	3-5 lbs	440.00-	825.00
OssO Buco, foreshank	2-8 lbs	725.00-	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-	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, bnl's, 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-	995.00
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
OssO Buco, Hindshank	2-8 lbs	975.00-	1325.00
Stew Meat, regular		325.00-	550.00
Bnl's Veal Trimmings 75-80% Lean		139.00-	255.00
Bnl's Veal Trimmings 80-90% Lean		160.00-	240.00
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 PRIME, YG 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 PRIME, YG 5	Head	1,476
Weight	Head	Wt Avg
45-DN	0	
45-55#	*Price not reported due to confidentiality*	
55-65#	*Price not reported due to confidentiality*	
65-75#	*Price not reported due to confidentiality*	
75-85#	*Price not reported due to confidentiality*	
85-UP	*Price not reported due to confidentiality*	

CERTIFIED FRESH AMERICAN LAMB		Head
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, FOB 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 to 85#'s were 3.91 lower to 7.02 lower and 85#'s and heavier were 1.72 higher.

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	577.43	-16.65	10.77%	7.43
209 BREAST **	100.82	0.13	8.85%	6.11
207 SHOULDERS, SQ-CUT	225.15	0.72	23.53%	16.24
210 FORESHANK	411.27	-0.06	3.82%	2.64
NECK **	99.36	3.59	2.22%	1.53
HINDSADDLE				
232 LOINS, TRIMMED 4X4	536.45	-1.14	10.97%	7.57
232E FLANK UNTRIMMED **	59.70	-1.27	3.39%	2.34
233A LEG, TROTTER OFF	351.79	0.84	31.88%	22.00

GROSS CARCASS VALUE:	315.09	-1.43	95.45%	65.86
FORESADDLE VALUE	288.70	-3.12	49.20%	33.95
HINDSADDLE VALUE	374.19	0.21	46.24%	31.91

Carcass 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

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, 55/65	6	4,035	\$354.77	0.95
204	Rack, 8-Rib, light	6	740	\$593.39	(0.55)
204	Rack, 8-Rib, medium	75	14,464	\$577.43	(16.65)
204	Rack, 8-Rib, heavy	11	1,943	\$681.93	(21.80)
204A	Rack, chined	44	10,712	\$753.08	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
	Breast, bulk	7	14,470	\$75.78	(1.61)
209A	Ribs, Breast bones off	44	4,105	\$428.64	1.93
210	Foreshank	136	12,408	\$411.27	(0.06)
229	Hindsaddle, long-cut	0			
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	Loins, trimmed 0x0	41	5,234	\$868.19	(5.27)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	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	Leg, trotter-off, partial bn1	53	10,337	\$507.04	(3.17)
233E	Leg, steamship	21	2,323	\$453.19	(1.89)
233F	Hindshank	57	9,537	\$423.75	(10.28)
234	Leg, Boneless, Tied	132	39,876	\$467.27	(0.91)
234A	Leg, shank off, bnls	43	8,042	\$601.23	(19.50)
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	0			
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				
236	Back, trimmed	3	177	\$858.00	(0.86)
238	Trimmings	17	3,683	\$431.37	3.72
239	Special trimmings	26	2,010	\$490.02	(0.02)
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin				
295	Lamb for stewing	49	10,864	\$625.62	(35.55)
296	Ground lamb	29	4,723	\$551.95	(2.11)
	Necks	28	22,150	\$95.47	6.73

FROZEN CHOICE & PRIME CUTS					
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	\$73.60	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	Trimblings	6	9,535	\$83.26	(12.02)
295	Lamb for stewing	10	1,410	\$673.30	(6.75)
296	Ground lamb	43	6,478	\$522.83	0.85
	Necks	11	1,903	\$144.60	(0.10)

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

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)

[NATIONAL 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.

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)		
FROZEN		FRESH
15% OR LESS		
PRICE RANGE	-	23.50-26.00
WTD AVERAGE PRICE	-	25.44
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		184
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	26.00-30.00	20.00-26.00
WTD AVERAGE PRICE	27.53	23.91
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	2,200	5,017
VOLUME EXPORTED	2,160	325
-----PRICES----- (CENTS PER POUND)		
20% OR MORE		
RANGE	-	22.50
WTD AVERAGE PRICE	-	22.50
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		82
VOLUME EXPORTED		

[NATIONAL CARLOT MEAT TRADE REVIEW](#)
Week Ending: Thursday, 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.

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, TALLOW, 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.

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

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.

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