

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



Des Moines, Iowa  
  
Washington, DC  
Ph# 515-284-4460  
Fx# 515-284-4231  
  
Ph# 202-720-6231  
Fx# 202-690-3732

Friday, September 28, 2012

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 09/28/2012 (est)	121,000	3,000	426,000	6,000
Week ago (est)	101,000	3,000	428,000	6,000
Year ago (act)	124,000	4,000	418,000	6,000
Week to date (est)	626,000	15,000	2,169,000	41,000
Same Pd Last Wk (est)	603,000	15,000	2,166,000	41,000
Same Pd Last Yr (act)	646,000	18,000	2,125,000	36,000
Previous day estimated	Steer and	Heifer	Cow and	Bull
Thursday		102,000		27,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 09/29/2012 (est)	25,000	0	176,000	0
Week ago (est)	23,000	0	235,000	0
Year ago (act)	34,000	0	129,000	0
Week to date (est)	651,000	15,000	2,345,000	41,000
Same Pd Last Wk (est)	626,000	15,000	2,401,000	41,000
Same Pd Last Yr* (act)	679,000	17,000	2,253,000	36,000
2012 Year to Date	24,284,000	550,000	82,074,000	1,483,000
2011 *Year to Date	25,328,000	624,000	80,434,000	1,499,000
Percent change	-4.1%	-11.8%	2.0%	-1.1%
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 sharply lower on light demand and offerings. Select and Choice rib, chuck, round and loin cuts lower to sharply lower. Beef trimmings mostly steady on light to moderate demand and moderate to heavy offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	188.98	177.85
Change from prior day:	(3.06)	(2.66)
Choice/Select spread:	11.13	
Total Load Count (Cuts, Trimmings, Grinds):	150	
COMPOSITE PRIMAL VALUES		
Primal Rib	281.14	246.19
Primal Chuck	164.86	160.73
Primal Round	169.78	166.71
Primal Loin	241.77	215.31
Primal Brisket	133.09	134.37
Primal Short Plate	124.58	130.35
Primal Flank	106.89	102.77

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
09/27	89	78	52	31	250	192.04	180.51
09/26	90	85	24	46	245	192.45	181.51
09/25	92	69	12	37	209	192.68	181.56
09/24	68	35	18	18	139	192.69	182.43
09/21	70	29	16	21	136	193.34	183.86

Current 5 Day Simple Average:	192.64	181.97
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CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts	53.31	loads	2,132,310	pounds
Select Cuts	45.94	loads	1,837,405	pounds
Trimmings	38.08	loads	1,523,234	pounds
Ground Beef	12.71	loads	508,272	pounds

Choice Cuts, Fat IMPS/FL	Sub-Primal	1-6	(IM) = Individual	Muscle		
			# of	Total	Price	Weighted
			Trades	Pounds	Range	Average
109E	1	Rib, ribeye, lip-on, bn-in	18	58,476	572.00	583.58
112A	3	Rib, ribeye, bnls, light	16	95,075	625.00	672.44
112A	3	Rib, ribeye, bnls, heavy	46	302,790	620.00	642.07
113C	1	Chuck, semi-bnls, neck/off	4	44,808	176.63	179.21
114	1	Chuck, shoulder clod	8	31,490	202.00	210.94
114A	3	Chuck, shoulder clod, trmd	20	114,847	212.03	217.69
114D	3	Chuck, clod, top blade	6	5,032	270.00	278.78
114E	3	Chuck, clod, arm roast	5	28,941	259.50	272.17
114F	5	Chuck, clod tender (IM)	3	1,894	375.00	379.16
115	1	Chuck, 2-piece, boneless				
116A	3	Chuck, roll, 1xl, neck/off	21	87,117	270.50	285.42
116B	1	Chuck, chuck tender (IM)	8	6,572	236.73	251.92
	3	Chuck roll, retail ready				
120	1	Brisket, deckle-off, bnls	18	138,242	207.00	208.92
120A	3	Brisket, point/off, bnls	13	7,378	343.00	370.96
123A	3	Short Plate, short rib	6	10,509	305.00	346.90
130	4	Chuck, short rib	12	17,302	218.24	227.51
160	1	Round, bone-in	5	10,641	195.00	207.83
161	1	Round, boneless	6	17,387	217.50	219.73
	3	Round, bnls/peeled heel-out				
167A	4	Round, knuckle, peeled	28	40,403	235.00	244.60
168	1	Round, top inside round	12	68,659	185.88	202.07
168	3	Round, top inside round	24	233,993	198.87	206.84
169	5	Round, top inside, denuded	6	11,087	245.00	247.88
	3	Round, top inside, side off				
170	1	Round, bottom gooseneck	6	2,671	214.50	221.17
171B	3	Round, outside round	27	65,721	221.36	232.43
171C	3	Round, eye of round (IM)	25	80,991	240.00	257.55
174	1	Loin, short loin, 2x3	0	0		
174	3	Loin, short loin, 0x1	10	63,458	470.00	479.35
175	3	Loin, strip loin, 1xl	0	0		
180	1	Loin, strip, bnls, heavy				
	1	Loin, strip loin bnls. 1xl	12	35,689	414.00	420.10
	3	Loin, strip, bnls, 0x1	31	174,867	465.00	481.43
184	1	Loin, top butt, bnls, heavy	6	6,073	285.00	290.75
184	3	Loin, top butt, boneless	13	22,562	295.00	301.82
185A	4	Loin, bottom sirloin, flap	19	39,872	345.00	349.65
185B	1	Loin, ball-tip, bnls, heavy	11	53,854	218.00	225.41
185C	1	Loin, sirloin, tri-tip (IM)	6	44,210	234.45	238.35
185D	4	Loin, tri-tip, pld (IM)				
189A	4	Loin, tndrloin, trmd, heavy	19	54,376	946.63	965.61
191A	4	Loin, butt tender, trimmed	3	2,276	906.00	923.74
193	4	Flank, flank steak (IM)	12	24,517	465.00	475.28

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

Select Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	9	14,900	484.00	517.50	495.72
112A 3	Rib, ribeye, bnls, light	6	13,652	536.00	556.73	542.44
112A 3	Rib, ribeye, bnls, heavy	23	27,691	530.03	572.98	551.42
113C 1	Chuck, semi-bnls, neck/off	4	5,126	209.24	230.00	212.10
114 1	Chuck, shoulder clod	4	9,453	200.83	225.00	208.02
114A 3	Chuck, shoulder clod, trmd	16	51,538	205.00	233.00	215.96
114D 3	Chuck, clod, top blade					
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	5	9,580	325.00	325.00	325.00
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	19	109,819	255.00	285.00	264.53
116B 1	Chuck, chuck tender (IM)	8	20,358	240.17	252.50	245.98
3	Chuck roll, retail ready	0	0			
120 1	Brisket, deckle-off, bnls	15	99,928	204.00	220.29	211.26
120A 3	Brisket, point/off, bnls					
123A 3	Short Plate, short rib	8	13,978	290.00	351.00	328.84
130 4	Chuck, short rib	7	5,334	200.50	225.00	209.59
160 1	Round, bone-in					
161 1	Round, boneless	3	11,627	206.73	219.00	218.22
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	15	87,087	233.50	250.00	236.13
168 1	Round, top inside round	14	91,279	190.00	210.00	200.54
168 3	Round, top inside round	7	72,623	203.00	222.00	206.78
169 5	Round, top inside, denuded	3	2,510	247.00	252.50	250.01
3	Round, top inside, side off	0	0			
170 1	Round, bottom gooseneck	5	4,689	195.00	223.37	204.10
171B 3	Round, outside round	15	107,489	216.77	235.00	223.30
171C 3	Round, eye of round (IM)	13	32,780	240.00	268.00	249.50
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1	8	5,829	415.00	457.65	443.87
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy	0	0			
1	Loin, strip loin bnls, 1x1					
180 3	Loin, strip, bnls, 0x1	5	6,828	400.00	437.65	413.51
184 1	Loin, top butt, bnls, heavy	5	9,762	245.00	273.00	257.49
184 3	Loin, top butt, boneless	36	590,587	247.00	277.65	253.94
185A 4	Loin, bottom sirloin, flap	10	34,270	334.17	364.00	341.06
185B 1	Loin, ball-tip, bnls, heavy	11	24,249	220.07	243.49	227.55
185C 1	Loin, sirloin, tri-tip (IM)	13	102,432	228.00	260.00	237.24
185D 4	Loin, tri-tip, pld (IM)					
189A 4	Loin, tndrloin, trmd, heavy	7	5,144	895.00	950.50	916.25
191A 4	Loin, butt tender, trimmed	7	14,660	830.00	872.50	837.69
193 4	Flank, flank steak (IM)	11	24,872	440.00	492.65	448.13
CHOICE, SELECT & UNGRADED CUTS		Fat Limitations 1-6 (IM) = Individual Muscle				
124 4	Rib, Back Ribs, Fresh					
124 4	Rib, Back Ribs, Frozen	6	10,987	91.61	130.00	104.78
121D 4	Plate, Inside Skirt (IM)	32	99,420	333.00	370.68	343.21
121C 4	Plate, Outside Skirt (IM)	13	26,099	506.79	630.00	533.89
121E 6	Outside Skirt, pld (IM)					
	Cap, Wedge Meat & (IM) Lean	29	111,561	246.68	270.00	251.94
	Pectoral Meat	14	22,361	245.00	276.00	253.02
GB - STEER/HEIFER SOURCE - 10 Pound Chub		Basis - Coarse and Fine Grind				
Ground Beef 73%		10	8,549	150.00	166.98	157.23
Ground Beef 75%						
Ground Beef 81%		31	208,483	171.00	206.00	175.82
Ground Beef 85%						
Ground Beef 90%						
Ground Beef 93%		6	11,674	224.06	273.50	237.24
Ground Beef Chuck 80%		8	38,703	169.91	197.00	180.57
Ground Beef Round 85%		4	25,875	205.41	224.00	206.42
Ground Beef Sirloin 90%						
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub		Basis - Coarse & Fine Grind				
Blended Ground Beef 73%						
Blended Ground Beef 75%						
Blended Ground Beef 81%		9	64,373	192.51	212.95	201.52
Blended Ground Beef 85%						
Blended Ground Beef 90%						
Blended Ground Beef 93%						
Blended Ground Beef Chuck 80%						
Blended Ground Beef Round 85%						
Blended Ground Beef Sirloin 90%						
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
Fresh 50% lean trimmings		36	1,134,734	42.00	53.50	47.33
Frozen 50% lean trimmings						
FAT LIMITATIONS (FL) DESCRIPTION						
Maximum Average Fat Thickness			Maximum Fat at any point			
1. 3/4" (19mm)			1.0"			
2. 1/4" (6mm)			1/2"			
3. 1/8" (3mm)			1/4"			
4. Practically free (75% surface lean exposed)			1/8"			
5. Peeled/Denuded			1/8"			
6. Peeled/Denuded, surface membrane removed			1/8"			
Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.						

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

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

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

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

Central	23.46	Loads	--	938,441	pounds
National	60.63	Loads	--	2,425,375	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	13	498,177	\$199.50	\$209.66
Frozen 90%				
Fresh 85%	10	365,761	\$169.00	\$194.43
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	2	74,503	\$106.00	\$106.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	16	603,517	\$198.00	\$209.66
Frozen 90%				
Fresh 85%	12	429,761	\$169.00	\$194.43
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	174,503	\$106.00	\$108.00
Frozen 65%				
Fresh 50%	36	1,134,734	\$42.00	\$53.50
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Sep 28, 2012  
Compared to Last Week: Market activity on imported beef was very slow, with prices 2.00-4.00 lower on a very light test. Demand was very light, with light offerings.

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

	East Coast	West Coast
BULL MEAT: 95%		
COW MEAT: 95%		
90%		201.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
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%		213.00
COW MEAT: 95%		
90%		213.00
CFM Fores 85%		
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  
12.0 Loads Reported

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

Market for Week Ended:	September 28, 2012
	Lds Price Range
UT,brk 2-4	450#/up
UT,bng 1-3	400#/up 6.0
Cutter 1-2	350#/up 6.0
Bulls YG 1	500#/up

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$178.14	\$166.31
Change =>	-3.14	-2.95
Current Index Reflects the Equivalent of 134,883 head of cattle.		
SUPPLY (Live)	60,373 Hd	
Equivalent:	\$179.29	\$166.77
DEMAND (Box)	74,510 Hd*	
Equivalent:	\$176.98	\$165.85
Live-Box Spread:	\$2.31	\$0.92
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight Price Head		Ch 600-900# \$188.98
Live Steer:	1391 \$122.58	Se 600-900# \$177.85
Live Heifer:	1234 \$122.86	Current Lds: 150.0
Drsd Steer:	920 \$191.08	Previous Lds: 250.0
Drsd Heifer:	840 \$187.30	
Grading % Breakdown		
Ch 600-900# :	71.32%:	Drop Credit : 13.44
Ch 600-750# :	24.43%:	Steer Dressing % : 64.09%
Ch 750-900# :	46.89%:	Heifer Dressing % : 63.96%
Se 600-900# :	28.68%:	Processing Cost : 12.00
Se 600-750# :	6.94%:	Slaughter Cost : 50.50
Se 750-900# :	21.74%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 178.14		Carcass Weights
400-500#500-600# 600-900# 900-1000# 1000#/up	-28.93 -13.04 -1.70 -21.54	
Qlty/Yield (1)		
Prime 1-3	16.57 \$165.78	\$181.67 \$194.71 \$193.01 \$173.17
Certified 1-3	4.95 \$154.16	\$170.05 \$183.09 \$181.39 \$161.55
Choice 1	3.38 \$152.59	\$168.48 \$181.52 \$179.82 \$159.98
Select 1	-8.62 \$140.59	\$156.48 \$169.52 \$167.82 \$147.98
Stndrd 1-3	-23.93 \$125.28	\$141.17 \$154.21 \$152.51 \$132.67
Prime 4	3.87 \$153.08	\$168.97 \$182.01 \$180.31 \$160.47
Choice 4	-11.38 \$137.83	\$153.72 \$166.76 \$165.06 \$145.22

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:	\$160.80
Change from prior day:	\$0.46
Item	Price Value Change
90% lean	\$202.95 \$113.33 \$0.42
100% lean inside round	\$256.18 \$5.94 \$0.03
100% lean, flats and eyes	\$244.31 \$5.67 (\$0.01)
100% lean, S.P.B.	\$231.20 \$11.56 (\$0.03)
Chuck Tender	\$223.20 \$2.23 (\$0.01)
Knuckle	4-7 lbs. \$233.00 \$5.89 (\$0.01)
Tenderloin	2-3 lbs. \$433.98 \$2.30 (\$0.01)
Tenderloin	3-4 lbs. \$457.73 \$3.39 \$0.08
Ribeye Roll	4-6 lbs. \$244.39 \$2.57
Ribeye Roll	6-8 lbs. \$256.03 \$1.89
Ribeye Roll	8up lbs. \$255.61 \$1.87
Flank Steak	\$251.02 \$1.05
Kidney, Edible	\$30.39 \$0.14
Fat, inedible	\$27.30 \$0.63
Bone	\$9.75 \$2.34

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	47.55	loads	--	1,901,880	pounds
Cutter/Canner Cuts	4.79	loads	--	191,587	pounds
Boner/Breaker/Cutter/Canner	31.21	loads	--	1,248,497	pounds
100% Lean Items	45.26	loads	--	1,810,201	pounds
Frozen Cuts	6.99	loads	--	279,542	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	15	42,533	\$275.81	\$0.17
112	Rib, ribeye roll, 8-10 lbs.	83	157,170	\$305.66	\$3.47
112	Rib, ribeye roll, 10-up lbs.	46	55,073	\$324.41	\$4.60
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	25	29,502	\$402.41	(\$0.56)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	18	44,236	\$278.30	\$3.52
	Chuck, boneless 85%	3	16,000	\$213.00	
120	Chuck, brisket	25	19,455	\$211.45	(\$4.02)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	81	152,996	\$224.18	(\$2.35)
169A	Round, top inside c-off, 8-10 lbs.	6	105,906	\$259.46	
169A	Round, top inside c-off, 10-14 lbs.	59	640,826	\$254.92	(\$0.84)
169A	Round, top inside c-off, 14-up lbs.	15	116,206	\$257.99	(\$0.70)
171B	Round, outside round	29	183,901	\$235.39	\$0.30
171C	Round, eye of round	39	80,937	\$253.57	\$0.26
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	21	58,524	\$233.96	(\$0.25)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	39	57,729	\$219.41	\$0.02
185A	Loin, bottom sirloin butt flap, bnls.	45	138,676	\$231.35	\$0.96
191A	Loin, butt tender, peeled	4	950	\$488.00	
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	38	80,791	\$259.96	\$5.21
112	Rib, ribeye roll, 8-up lbs.	26	107,716	\$254.97	(\$0.72)
100% LEAN					
	Inside round - Combo	40	459,241	\$251.94	(\$0.65)
	Inside round - Boxed	52	109,173	\$274.01	\$4.63
	Outside round	6	21,749	\$245.89	(\$1.22)
	Eye of round	25	42,775	\$254.67	\$0.70
	Flats and eyes - Combo	35	456,127	\$243.26	(\$0.97)
	Flats and eyes - Boxed				
	Striploin	56	174,721	\$288.56	\$2.26
	S.P.B. - Combo	40	546,235	\$231.19	(\$0.56)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	42	167,096	\$223.20	(\$1.16)
167A	Round, knuckle, peeled	109	396,741	\$233.00	(\$0.29)
190	Loin, tenderloin, 2-3 lbs.	19	25,432	\$433.98	(\$1.42)
190	Loin, tenderloin, 3-4 lbs.	36	92,000	\$457.67	\$1.47
190	Loin, tenderloin, 4-5 lbs.	133	214,067	\$517.37	(\$8.72)
190	Loin, tenderloin, 5-up lbs.	40	58,144	\$511.25	(\$5.18)
193	Flank, flank steak	117	166,262	\$258.03	\$0.34
	Flank, rough	63	128,755	\$236.45	(\$1.91)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	6	19,640	\$288.39	(\$8.25)
112	Rib, ribeye roll, 8-10 lbs.	9	78,821	\$244.08	\$3.12
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	7	8,580	\$264.64	\$3.02
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	5	52,140	\$245.44	
112	Rib, ribeye roll, 6-8 lbs.	8	25,600	\$243.62	
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	22	70,926	\$234.56	(\$3.14)

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62# 60-64# 62-64# 61-63# 66-68# 76#Min		87.00 A	
NATIVE STEER	46-48#			
COL BRAND STR	60-62# 62-64# 62-66# 64-68#	93.00 - 94.00	E	
BUTT BRAND STR	60-62# 61-63# 62-64# 64-66# 70-78#	82.00 - 82.50	E	
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50# 48-52# 50-52# 52-55#	85.00 - 86.00	E	
BRANDED HFRS	48-50# 48-52# 50-52#			
BRAND HFR SW	48-50# 50-52#			
BRND COW SW	48-50# 50-52#			
BRANDED COW	52-54# 65-70#			
NATIVE COW	50-52# 52-54#			
DAIRY COW	48-50# 50-52#			
DAIRY COW SW	48-50# 50-52#			
NATV BULL Con	96-106# 100-10#			
BRND BULL SWCon	95-105# 100-10#			
-----				
HVY TEX STEER	60-62# 60-64# 62-64# 62-66# 72-76# 82-84#		unq 85.00 E 91.00 E	
HVY TEX STR/HFR	48-50# 60-64#			
BRANDED STEER	62-64# 64 #Min 72-74#	3.0	85.00 unq	

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,trimmed, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out		64.00	64.00 A	
regular,bone-out exp	1.0	60.00	60.00	
KIDNEYS, export				
LIPS, unscaled				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box		245.00	245.00 C	
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				
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 13.44 per cwt live, up 0.01 when compared to Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.01	85.25	-	6.43
Tallow, edible	1.20	43.25	-	0.52
Tallow, packer bleachable	4.50	41.75	-	1.88
Tongues,Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	144.00	-	0.46
Head meat	0.13	89.00	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	60.00	-4.00	0.23
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	105.75	-	0.16
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	505.00	12.50	0.93
Blood meal 85% blk/ton pnh	0.60	1145.00	-	0.34
Totals:	18.82			13.44
Dressed equivalent basis (63% dress):				21.33
(1) Typical slaughter steer weighs 1,350 pounds.				
The average value of hide and offal for the five days ending Fri, Sep 28, 2012, was estimated at 13.41 per cwt., down 0.13 from last week and down 0.05 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 13.66 per cwt live, up 0.03 from Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.01	84.75	0.25	6.65
Tallow, edible	1.20	43.25	-	0.52
Tallow, packer bleachable	4.50	41.75	-	1.88
Tongues, Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	144.00	-	0.46
Head meat	0.13	89.00	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	60.00	-4.00	0.23
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	105.75	-	0.16
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	505.00	12.50	0.93
Blood meal 85% blk/ton pnh	0.60	1145.00	-	0.34
Totals:	18.82			13.66
Dressed equivalent basis (62.9% dress):				21.72
(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 9/28/2012, was estimated at 13.64 per cwt live, up 0.15 from last week.				
CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.52	54.00	-	4.91
Tallow, renderer blchable	3.68	42.00	1.25	1.55
Tongues, Swiss cut, IW	0.32	249.75	4.50	0.80
Cheek meat, trmd	0.43	185.75	-1.75	0.80
Head meat	0.14	161.25	8.00	0.23
Oxtail, reg, small box	0.20	246.75	0.25	0.49
Hearts, reg, bone out	0.46	63.25	-0.50	0.29
Lips, unscaled	0.13	106.50	0.50	0.14
Livers, reg, gall off (3)	0.90	32.50	3.75	0.29
Tripe, scalded edible, blchd	1.06	83.00	0.50	0.88
Tripe, honeycomb bleached	0.14	118.50	-4.00	0.17
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	493.50	6.00	2.64
Blood meal, 85% blk/ton	0.731	136.00	16.00	0.41
Totals:	24.43			13.64
Dressed equivalent basis (47% dress):				29.02
(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 9/28/2012					
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		1.5	176.00 -	195.00	185.83
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.8	62.00 -	65.00	63.32
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		1.5	153.00 -	178.00	161.33
KIDNEY'S Export		4.3	31.00 -	32.00	31.41
LIPS, unscaled		1.8	104.00 -	110.00	106.57
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		9.3	35.00 -	36.00	35.14
LIVERS, Regular, 2/box, export		10.8	28.00 -	35.00	30.09
MELTS,					
OXTAILS, Regular, small box		3.6	243.00 -	266.00	246.63
SALIVARY GLANDS		0.3		36.00	36.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		1.1	232.00 -	266.00	253.01
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		1.4	232.00 -	267.00	252.54
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed,Swiss cut,IW					
TONGUES, exp.#1 mixed,Swiss cut,IW					
TONGUES, #2 mixed Swiss cut,IW		1.0	230.00 -	255.00	242.50
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings		1.3	35.00 -	36.00	35.80
TRIPAS		1.0		50.00	50.00
TRIPE, bleached, scalded, edible		4.4	81.00 -	87.00	83.09
TRIPE, blchd, scld/w honeycomb		0.3		125.00	125.00
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		10.8	87.00 -	105.50	97.12
TRIPE, honeycomb bleached		3.5	110.00 -	122.00	118.57
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		0.5		275.00	275.00
WEASAND MEAT					



**USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated**  
**Purchases Equated to FOB Omaha Basis unless otherwise state**  
**Compared to Thursday's Close:** Fresh 1/4" trimmed loins steady; butts steady to 1.00 higher; processing cuts along with lean trimmings not tested. Trading slow, with light to moderate demand and offerings.

Loads PORK CUTS	:	44.6
Loads TRIM/PROCESS PORK	:	

**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
09/28	44.63	80.49	88.15	83.28	51.25	117.41	70.90	113.18
Change :		0.21	-0.24	0.17	0.06	1.01	0.80	unc
09/27	77.0	80.28	88.39	83.11	51.19	116.40	70.10	113.18
09/26	101.0	79.12	87.69	83.28	49.74	115.52	66.88	113.18
09/25	118.1	78.80	89.89	84.07	49.53	122.92	66.19	106.35
09/24	67.0	78.34	89.65	83.62	49.67	114.91	66.35	106.43
Current Five Day Simple Average -		79.41	88.75	83.47	50.28	117.43	68.08	110.46

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

<b>FRESH PORK CUTS</b>								
LOINS, BONE-IN								
Primal Cutout Value =							88.15	
-----Lds-----Price Range-----Wghtd Avg-----								
1/4" Trim 21#DN-LGT		4.5				115.00		115.00
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#		2.0				150.00		150.00
Tender-out FLO 8-13#								
BNLS Strap-on 5-11#		4.5	147.00	-		159.00		153.22
BNLS Strap-off 5-11#								
WHLE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#		1.00	121.00	-		122.00		121.50
BONE-IN SIR 2.5-3.5#		1.0				86.00		86.00
BLADE ENDS 2-4#								
TENDERLOIN 1.25/DN#								
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#		1.13	194.00	-		205.00		195.22
PICNIC								
Primal Cutout Value =						51.25		
-----Lds-----Price Range-----Wghtd Avg-----								
Snkr Trm, RS, combo								
Snkr Trm, SS, combo								
Snkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh								
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =						83.28		
-----Lds-----Price Range-----Wghtd Avg-----								
1/4" TRM 5-10#		17.5	90.00	-		98.00		94.11
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
BNLS, Butt		1.5	108.00	-		109.50		108.50
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Cutout Value =						117.41		
-----Lds-----Price Range-----Wghtd Avg-----								
3BAG/3 PCVAC4.25#/DN-LGT		3.5	124.00	-		137.00		129.00
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME		3.0	121.00	-		135.00		125.67
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 =						70.90		
-----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%		5.0				142.00		142.00
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								
BELL, SEEDLESS								
Primal Cutout Value =						113.18		
-----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#								

<b>TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS</b>			
-----Lds-----Price Range-----Wghtd Avg-----			
Combo 42% Fresh			
Boxed 42% Frozen			
Combo 72% Fresh			
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 9/28/2012, was estimated at 5.57 per cwt live, down -0.01 when compared to last week.				
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -				
	Lbs	Price	Change Prv/Wk	Value
Cheek meat, trimmed	0.28	60.25	1.00	0.17
Chitterlings	1.26	62.00	-	0.78
Ears, square-cut	0.19	129.00	-	0.25
Tongues, grn, bnls, sml bx	0.18	123.00	-	0.22
Hearts, slashed, domestic	0.28	51.25	-	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	47.25	0.25	0.12
Snouts, partial lean	0.25	65.00	-	0.16
Stomachs, scld, small box	0.43	131.00	1.00	0.56
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	41.00	-1.50	0.21
Pork meat & bone meal	1.57	586.25	-15.75	0.46
Pork blood meal	1.95	1031.75	-4.25	1.01
Lard	1.72	51.25	-	0.88
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.57
Dressed equivalent basis (74% dress):				7.53
(1) Typical slaughter hog weighs 270 pounds.				

<b>USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS</b>			
<b>Carlot Basis - Dollars/hundred weight - as of 3:00 PM</b>			
<b>PORK VARIETY MEATS - FROZEN</b>			
	Items	Lds	Price Range Wtg Avg
NECK Bones	domestic export		34.00 34.00 E
Brisket Bones Full,	30#		
Brisket Bones Full, exp	30#		
TAILS,			57.00 57.00 E
CHEEK MEAT	trimmed	1.0	68.00 68.00
CHITTERLINGS,	10 lb. pail		
EARS, Pet Treat,	3-4/lb		
EARS, edible,	export		
FEET,	front, toes on front, toes on, export hind, domestic hind, export		82.00 82.00 C
HEARTS,	slashed, domestic single slashed, export multi slashed, export whole, export	2.0	75.50 50.00 50.00
HOCKS,	picnic		
KIDNEYS,	small box, export		35.00 35.00 A
LIVERS,	large box, domestic	2.0	46.00 46.00
SALIVARY GLANDS,			
SNOUTS,	partial lean partial lean w/mask		60.00 60.00 B
2.5 loads partial lean snouts w/mask @ 72.00 for delivery to Hong Kong			
STOMACHS,	scalded, small box scalded, small box, export		131.00 131.00 C
TONGUES,	green, bnls, small box green, bnls, tip-on exp scalded & scraped		157.00 157.00 E
UTERI unq			
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----			
<b>QUARTERLY CONTRACTS:</b>		<b>DOMESTIC</b>	<b>EXPORT</b>
BELLY SKINS, SELECTED		35.00-46.00	39.00-48.00
FATBACK SKINS, SELECTED		35.00-46.00	43.00-46.45
BUTT PLATE SKINS, SELECTED	thk	38.00-42	27.00-35.00
HAM SKINS, HOUSE RUN		25.00-35.00	35.00-45.00
PICNIC SKINS, HOUSE RUN		25.00-28.00	
JOWL SKINS, HOUSE RUN		25.00-29.00	
----- PORK PET FOODS - FOB SUPPLY POINT -----BOXED FROZEN			
<b>QUARTERLY CONTRACTS:</b>		<b>FRESH</b>	
KIDNEYS, inedible		7.00-15.00	
LIVERS,	"	10.50-14.50	
LUNGS,		2.75-4.75	
MELTS,	"	5.00-5.50	

USDA CARLOT VEAL CARCASS REPORT - Thu, Sep 27, 2012  
Northeast and North Central Basis

**Compared to last week:** The special fed veal carcass market was steady to firm on open calves while and packer owned calves were steady. Trading was light to moderate, with light to moderate demand and Offerings. Harvest numbers were 5% lower compared to last week. Dressed weights were down 2.7 pounds in the Northeast, up 5.6 pounds in the North Central, with the composite up 1.6 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	1615	343.00-	385.00	354.56
<b>**PACKER OWNED**</b>				
Hide-Off, 255-315 Lbs. Hot Basis	1593	360.00-	385.00	373.88
<b>COMPOSITE</b>				
Hide-Off, 255-315 Lbs. Hot Basis	3208	343.00-	385.00	364.15

**\*CONTRACT INFORMATION: Hot Basis, Hide-Off\***  
**Current future contracts offered:** Firm Bottom Northeast and North Central, 300.00 to 330.00, mostly 315.00 to 325.00 for the beginning of February.

Special Fed Veal Slaughter for:	Year Ago		YTD	YTD
<b>Week ending:</b> 09/22/12	09/15/12	09/24/11	2012	2011
Northeast	3,454	3,026	3,259	113,143
North Central	1,802	2,526	3,420	110,116
Total NE & NC	5,256	5,552	6,679	223,259
			264,790	

Special Fed Veal Dressed Weights	Year Ago	
<b>Week ending:</b> 09/22/12	09/15/12	09/24/11
Northeast	272.1	274.8
North Central	286.0	280.4
Total NE & NC	276.9	277.3
		264.2

**\* 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 steady. Cuts prices were unchanged as consistent harvest levels supply the current demand levels with very little left in excess to place in the freezer for the anticipated increase in seasonal demand in the coming months. Trade continues at moderate levels with moderate demand and offerings.

Item:	Wt.	Range	Range	
Carcass, hide off	200-275	lbs	419.00-	525.00
Foresaddles	86-147	lbs	325.00-	360.00
Forequarters	43-74	lbs	355.00-	419.00
Necks, bone-in	24-28	lbs	235.00-	270.00
Breast	10-18	lbs	132.00-	175.00
Foreshank	3-5	lbs	440.00-	795.00
Osso Buco, foreshank	2-8	lbs	785.00-	1025.00
Shoulder, full	49-85	lbs	330.00-	355.00
Chuck, square cut	39-68	lbs	240.00-	309.00
Chuck rolls, skinned	5-10	lbs	450.00-	585.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	625.00
Hotel Racks, 8 rib	15-26	lbs	675.00-	750.00
Hotel Racks, 7 rib	14-25	lbs	729.00-	845.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1260.00-	1550.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1320.00-	1700.00
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-	685.00
Strip Loins, bnls, 0x0	1-up	lbs	1240.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1059.00-	1475.00
Legs, double	68-117	lbs	515.00-	595.00
Legs, single	34-59	lbs	515.00-	650.00
Legs, slices, retail			725.00-	1050.00
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-	760.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1175.00-	1475.00
Top Rnd, Sknd, cap-off	10-15	lbs	1299.00-	1575.00
Hindshank	5-8	lbs	675.00-	859.00
Osso Buco, Hindshank	2-8	lbs	975.00-	1500.00
Stew Meat, regular			325.00-	550.00
Bnls Veal Trimmings 75-80% Lean			139.00-	255.00
Bnls Veal Trimmings 80-90% Lean			165.00-	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, Sep 28, 2012**

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

*\*Items with no entries indicate non-reportable trades.\**

CHOICE AND PRIME, YG 1-4	Head	6,559
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	269	354.30
45-55#	210	335.79
55-65#	1,166	286.76
65-75#	1,843	263.20
75-85#	1,673	245.13
85-UP	1,398	214.39

CHOICE AND PRIME, YG 5	Head	612
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
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	
<b>UNGRADED</b>	<b>Head</b>	<b>1,131</b>
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	204	214.75
45-55#	202	213.54
55-65#	207	210.68
65-75#	195	206.02
75-85#	162	189.65
85-UP	161	189.68

**NATIONAL DAILY LAMB CARCASS REPORT**

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

**Compared to last week:** Carcasses were lower; 45#s and down were 3.82 lower, 45#'s to 85#'s were 5.15 to 7.41 lower while 85#'s and heavier were 1.34 lower.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	6,436
<b>Weight</b>	<b>Head</b>			<b>Wt Avg</b>
45-DN	269			354.30
45-55#	210			335.79
55-65#	1,166			286.76
65-75#	1,773			262.54
75-85#	1,673			245.13
85-UP	1,345			214.09

**USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT**

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
<b>FORESADDLE</b>				
204 RACK, 8-RIB MEDIUM	549.93	6.27	10.77%	8.08
209 BREAST **	106.48	0.80	8.85%	6.64
207 SHOULDERS, SQ-CUT	244.17	3.77	23.53%	17.65
210 FORESHANK	415.76	3.74	3.82%	2.87
NECK **	111.12	3.32	2.22%	1.67
<b>HINDSADDLE</b>				
232 LOINS, TRIMMED 4X4	537.06	-3.84	10.97%	8.23
232E FLANK UNTRIMMED **	50.32	-4.29	3.39%	2.54
233A LEG, TROTTER OFF	332.56	-3.13	31.88%	23.91

<b>GROSS CARCASS VALUE:</b>	<b>311.15</b>	<b>0.28</b>	<b>95.45%</b>	<b>71.58</b>
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FORESADDLE VALUE	293.67	3.76	49.20%	36.90
HINDSADDLE VALUE	360.39	-3.38	46.24%	34.68

<b>Carcass value less process/packaging per cwt cost of</b>	<b>\$31.50</b>
<b>NET CARCASS VALUE</b>	<b>279.65 0.28</b>

*\* Shrink and trim of 3.42lbs. not reflected in cutout value.*  
*\* Based on Actual Federally Inspected Slaughter Carcass Weight of 75.00 lbs. for W/E 09/15/2012, 1.00 lbs lighter than last week.*  
*\*\*Includes Fresh and Frozen Product*

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

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

<b>Current Volume -</b>	
<b>Fresh Cuts</b>	<b>924,821 pounds</b>
<b>Frozen Cuts</b>	<b>208,496 pounds</b>

**\*Items with no entries indicate non-reportable trades.\***  
**FRESH CHOICE & PRIME CUTS**

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	8	7,976	\$336.82	(3.80)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle				
203	Bracelet				
204	Rack, 8-Rib, light	10	1,074	\$592.00	0.26
204	Rack, 8-Rib, medium	75	19,117	\$549.93	6.27
204	Rack, 8-Rib, heavy	12	2,114	\$638.24	(10.95)
204A	Rack, chined	39	9,229	\$685.56	(18.65)
204B	Rack, roast-ready	28	6,455	\$991.57	(51.78)
204C	Rack, roast-ready, frenched	156	20,827	\$1,146.04	20.17
204D	Rack, roast-ready, special	9	1,766	\$1,488.03	14.84
206	Shoulders	70	60,991	\$204.97	0.99
207	Shoulders, square-cut	184	117,663	\$244.17	3.77
208	Shoulders, square-cut, bnls	47	9,614	\$456.55	0.40
209	Breast	101	33,092	\$127.88	(1.95)
	Breast, bulk	7	15,125	\$66.44	(1.47)
209A	Ribs, Breast bones off	38	4,679	\$462.35	(1.87)
210	Foreshank	137	13,815	\$415.76	3.74
229	Hindsaddle, long-cut	0			
230	Hindsaddle	0			
231	Loins	11	2,547	\$445.15	7.39
232	Loins, trimmed 4x4	98	21,394	\$537.06	(3.84)
232	Loins, trimmed 2x2	14	2,090	\$669.63	(0.33)
232	Loins, trimmed 1x1	104	21,516	\$735.19	(1.60)
232	Loins, trimmed 0x0	37	5,931	\$847.95	(38.11)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	7	474	\$1,484.38	(14.04)
232E	Flank, untrimmed	24	98,387	\$49.61	(3.44)
233	Legs	49	12,781	\$320.58	(0.96)
233A	Leg, trotter-off	135	34,829	\$332.56	(3.13)
233C	Leg, trotter-off, partial bnl	35	6,293	\$473.78	(1.51)
233E	Leg, steamship	22	2,921	\$414.96	0.22
233F	Hindshank	55	14,211	\$419.48	3.36
234	Leg, Boneless, Tied	104	45,294	\$477.34	(1.52)
234A	Leg, shank off, bnls	38	7,265	\$602.06	15.93
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	91	15,617	\$751.23	(5.72)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	26	1,485	\$768.09	1.96
235	Back				
236	Back, trimmed	3	190	\$858.00	0.00
238	Trimmings	16	4,435	\$434.74	5.64
239	Special trimmings	31	1,920	\$492.09	(5.03)
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	4	121	\$1,231.98	(135.16)
295	Lamb for stewing	52	6,640	\$610.97	2.58
296	Ground lamb	32	7,428	\$552.02	2.67
	Necks	31	8,577	\$102.95	2.48

FROZEN CHOICE & PRIME CUTS		# Of	Total	Weighted	Change from
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
204	Rack, 8-Rib, medium	5	21,223	\$309.96	0.41
204	Rack, 8-Rib, heavy	3	1,802	\$506.62	0.00
204C	Rack, roast-ready, frenched	4	755	\$907.64	0.28
209	Breast	4	8,883	\$94.27	1.11
209A	Ribs, Breast bones off	4	363	\$421.46	4.96
210	Foreshank	7	3,305	\$364.66	(5.84)
230	Hindsaddle	3	121	\$436.07	0.00
232E	Flank, untrimmed	3	8,129	\$58.99	(4.67)
233A	Leg, trotter-off	3	237	\$341.43	85.68
234	Leg, Boneless, Tied	7	5,232	\$438.35	(7.63)
234E	Leg, inside, boneless	19	1,602	\$765.06	(50.90)
238	Trimmings	9	7,601	\$95.51	(5.98)
295	Lamb for stewing	9	1,450	\$609.20	(10.14)
296	Ground lamb	48	7,144	\$531.75	(7.42)
	Necks	12	2,500	\$139.15	0.91

View complete report at [http://www.ams.usda.gov/mnreports/lm\\_xl500.txt](http://www.ams.usda.gov/mnreports/lm_xl500.txt)

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 28-Sep-2012 and 29-Sep-2012 is estimated to be 30,142,000 DN 0.47 percent from a week ago and DN 2.66 percent from a year ago.  
(Last week 31,023,000; last year 30,965,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 29-Sep-2012 is estimated to be 155,883,000 head UP 1.07 percent from a week ago, and DN 0.35 percent from a year ago.  
(Last week 154,230,000; Last year 156,437,000)

NATIONAL MECHANICALLLY SEPARATED CHICKEN RPT - Fri Sep 28, 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	-		24.00-26.00
WTD AVERAGE PRICE	-		25.56
-----VOLUME-----			
(PER 1,000 LBS.)			
VOLUME TRADED			184
VOLUME EXPORTED			
-----PRICES-----			
(CENTS PER POUND)			
15-20%			
PRICE RANGE	26.00-31.00		19.00-26.00
WTD AVERAGE PRICE	28.90		23.84
-----VOLUME-----			
(PER 1,000 LBS.)			
VOLUME TRADED	2,250		4,672
VOLUME EXPORTED	2,090		408
-----PRICES-----			
(CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME-----			
(PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW  
Week Ending: Thursday, Sep 27, 2012

**CARCASS PRICE EQUIVALENT INDEX VALUES**  
The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.21 lower at 181.28; Select 600-900 lbs carcass was 2.60 lower at 169.26 compared to last Friday.

**FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE**  
Boxed beef was lower this session on light to moderate demand and moderate to heavy offerings. Packers were feeling pressure as early as Monday to sell at lower prices, and lower CME live cattle prices on Tuesday added to this pressure. The loin and round complex experienced the most considerable declines this session. A particularly large consignment of Choice side off inside rounds, which traded early in the week, hinted that packers may have been dealing with high supply levels. The rib complex was generally steady with moderate weakness on Select cuts. The Choice chuck primal was the sole opposition to lower prices, as Choice chuck rolls continued trading at record levels throughout the week. Forward negotiated sales were light to moderate with a notable consignment of Select commodity top butts at prices that compared to the lower end of spot market trading. Following last week's light demand, beef trimmings moved lower on moderate demand and moderate to heavy offerings. Fed and blended grinds traded steady to weak.

For the week: Select and Choice rib primal steady to 1.00 lower; Chuck primal 4.50 higher on Choice and 1.50 lower on Select; Select and Choice round primal 3.00 to 5.00 lower; Select and Choice loin primal 7.00 lower; Beef trimmings 4.50 lower; Fed cattle and blended were steady to 2.00 lower.  
Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 1.30 at 192.04, Select 600/900# carcasses down 3.35 at 180.51.

**COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT**  
Lean boneless processing beef and trimmings prices were mostly moderately lower. Demand was light to moderate for heavy offerings. Trading activity was moderate. Weak seasonal demand, abundant supplies boneless lean and trimmings and heavy supplies of cull cows pressured prices this week.  
Market activity on imported beef was inactive and prices were not established. Demand was very light for light offerings. The weaker U.S. dollar, heavy domestic cow supplies and sharply lower domestic lean prices continued to pressure the import market.  
Cutter cow cutout values were moderately lower on light to moderate demand and heavy offerings. Chuck and rib items were mostly lower while round, loin and flank cuts closed mixed. 100% lean items were mostly lower. Lower lean boneless prices and heavy supplies continued to pressure the cutout value.  
Lean boneless beef 92-94% moderately to sharply lower; 90% weak to 2.00 lower; 85% 2.00 to 4.00 lower; 81% 2.00 to 3.00 lower; 75% firm; 65% mostly 2.00 to 4.00 lower; Other lean percentages were not fully established. 100% lean combo items were mostly moderately to sharply lower. Cutter cow carcass gross cutout value for Thursday, September 27, 2012 was estimated at \$160.34 per cwt, down 2.24 compared to last Friday.

**CARLOT PORK AND PORK CARCASS CUTOUT VALUE**  
Hog harvest numbers continue to be above seasonal norms as we enter national pork month. Even with large hog slaughters packers seem to be selling enough pork to both meet demand as well as keep the cutout in their favor. Bone-in loins seemed to be the hot item this week as demand for loin meat was very impressive from buyers across the country. This coupled with a tighter supply due to heavy boning, pushed loins higher throughout the trading period. Butts were mostly flat this week losing only a penny on the week. Many packers attempted to position themselves going forward. This was evident with over 85 loads sold on a negotiated basis this trading period. Spareribs were in really good position this week as many packers began to put this item in the freezer. This coupled with good late season demand pushed this item higher. Both bone-in and boneless hams saw strong demand this week as buyers begin to buy hams to process for the upcoming holiday season. Although this seems slightly earlier than normal, demand for these items was strong. Bellies also saw strong demand this trading period as freezer space and processors competed for product. This competition drove bellies in an unseasonal direction. Lean trimmings continue to be in good position as large quantities of trimmings are processed for promotional items.  
Loins 4.00-5.00 higher; butts steady to 1.00 lower; spareribs firm to 4.00 higher; skinned hams 17-20 lbs 5.00 higher, 20-27 lbs 4.00-5.00 higher; sdds bellies 14-16 lbs 7.00 higher; 42% trim 2.00 lower; 72% trim mostly 5.00 higher, bnls picnics 4.00 to 6.00 higher.  
The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 77.43 per cwt. up 2.85 from last Friday.

**BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES**  
The beef side of the variety meat market continues to be very lightly tested. Frozen beef cuts used for sausage went untested for the week. Hearts and oxtails were the only items tested this week at near steady money.  
After last week's heavier movement to the Pacific Rim countries, fewer export items were tested this week. The undertone on the pork varieties still indicates a stronger market; with grinding material trading higher.  
The grease market started the week about where it left off the prior week, however as the trading period progressed prices trended weaker. Demand was moderate to light from the biofuel sector. Chicago packer bleachable tallow activity picked up mid-week trading a 1.50 higher, and ended the week 1.00 higher after a slight dip on Thursday. Demand from the soap and chemical industry was moderate this week. Export markets were quiet this week.  
The protein feed supplement markets experienced moderate to slow trading this week. With unsettled grain markets and soybean meal coming under pressure again this week prices trended lower on porcine and ruminant meat and bone meal; offerings were moderate. Central blood meal only lightly tested this week at lower prices. Panhandle blood meal was firmer on a limited trade. Pork blood meal established itself in the 1020.00-1050.00 range after last week's sharply lower market.  
Trading on major packer hides was slow this week as packers remain in a good sold position.  
Beef Variety Meats: Cheek meat domestic and export untested. Hearts, regular bone out domestic and export near steady; Oxtails select small box steady.  
Pork Variety Meats: Cheek meat 2.00-5.00 higher; Hearts single slashed export firmer; Kidneys 1.00 higher compared to last quote; Stomachs scalded small box steady to firm.  
Central choice white grease 1.00-2.00 lower; Chicago packer bleachable tallow 1.00-1.50 higher; Chicago edible tallow 1.00-1.50 lower; Central meat and bone meal mostly 3.00 lower; Panhandle meat and bone meal mostly 5.00-10.00 lower; pork meat and bone meal mostly 10.00-15.00 lower; Central blood meal weak; pork blood meal firm; Heavy Native steers firmer from last test.  
The average value of hide and offal for the four days ending September 27, 2012, was estimated at 13.41 per cwt., down 0.18 from last week and down 0.07 from last year.

**NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS**  
The special fed veal carcass weighted average composite price was down \$1.81 on light to moderate demand and offerings. Harvest numbers were 5% lower compared to last week. Dressed weights were down 2.7 pounds in the Northeast, up 5.6 pounds in the North Central, with the composite up 1.6 pounds compared to last week.  
Special fed veal cut prices were steady. Cuts prices were unchanged as consistent harvest levels supply the current demand levels with very little left in excess to place in the freezer for the anticipated increase in seasonal demand in the coming months. Trade continues at moderate levels with moderate demand and offerings.

**LAMB: CARCASS & PELTS**  
Carcass lambs sales for the week, as of 9/27/2012 were lower when compared to the previous week. Carcasses weighing less than 45 pounds were 8.91 lower, 45 to 55 pound carcasses were 15.03 higher; 65 pounds and heavier were 0.50 to 7.33 lower. The National Lamb Carcass Cutout Report was 2.26 lower compared to last week at 279.37.  
Pelt prices were fully steady across all classes with a notable amount of increased interest. Quality factors such as wool type, wool length (insufficient regrowth and overgrown pelts) are negatively effecting some lots of pelts, especially in the woolled category. Trading was light to moderate, with light to moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA