

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: September 22, 2012 VOLUME 21, NO. 38

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	9/17(Est)	128,000	3,000	436,000	10,000
TUESDAY	9/18(Est)	127,000	3,000	435,000	8,000
WEDNESDAY	9/19(Est)	124,000	3,000	436,000	9,000
THURSDAY	9/20(Est)	123,000	3,000	431,000	8,000
FRIDAY	9/21(Est)	101,000	3,000	428,000	6,000
SATURDAY	9/22(Est)	20,000		240,000	
TOTAL FOR THE WEEK :		623,000	15,000	2,406,000	41,000
CHANGE FROM PREV WK:		-24,000	-1,000	-22,000	-3,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

		CHOICE 600-900	SELECT 600-900					
BPN#	WEEKLY COMPOSITE PRIMAL VALUES							
	Primal Rib	293.15	250.54					
	Primal Chuck	165.56	163.87					
	Primal Round	173.02	171.92					
	Primal Loin	252.01	228.62					
	Primal Brisket	136.58	135.95					
	Primal Short Plate	128.25	133.25					
	Primal Flank	113.74	107.50					
	WEEKLY CUTOUT VALUE SUMMARY							
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900	
09/21	70	29	16	21	136	193.34	183.86	
09/20	70	49	24	40	184	194.99	184.25	
09/19	96	69	19	40	225	194.92	183.96	
09/18	64	64	15	33	176	194.27	184.00	
09/17	91	48	12	21	171	193.05	182.46	
U78	WEEKLY AVERAGE						194.11	183.71
	CHANGE FROM PRIOR WEEK						2.61	3.67
	CHOICE/SELECT SPREAD:						10.41	
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):						892	
NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.								
CURRENT VOLUME - (one load equals 40,000 pounds)								

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

		Choice Cuts		391.95	loads	15,677,901	pounds
		Select Cuts		258.67	loads	10,346,781	pounds
		Trimmings		85.34	loads	3,413,707	pounds
		Ground Beef		156.26	loads	6,250,298	pounds
Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle					
IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
U1	109E	1 Rib, ribeye, lip-on, bn-in	119	622,430	587.00	652.00	597.69
	U2	112A 3 Rib, ribeye, bnls, light	46	175,474	671.00	735.00	704.58
	U16	112A 3 Rib, ribeye, bnls, heavy	263	685,063	649.21	719.21	672.87
U3 C12	U18	113C 1 Chuck, semi-bnls, neck/off	23	89,522	177.00	226.65	199.96
	U81	114 1 Chuck, shoulder clod	41	134,615	204.95	225.00	210.43
	U18	114A 3 Chuck, shoulder clod, trmd	139	693,299	209.00	242.00	226.18
U20	U18	114D 3 Chuck, clod, top blade	43	89,629	239.00	345.00	278.40
	U19	114E 3 Chuck, clod, arm roast	55	311,720	235.00	289.25	250.68
	U20	114F 5 Chuck, clod tender (IM)	52	88,891	305.63	392.00	341.85
U4	U4	115 1 Chuck, 2-piece, boneless	20	40,441	217.03	246.00	233.95
	U80	116A 3 Chuck, roll, lxl, neck/off	155	1,333,139	260.00	302.00	282.72
	U36	116B 1 Chuck, chuck tender (IM)	104	184,269	238.00	271.50	252.72
U5	U5	3 Chuck roll, retail ready	16	56,384	273.45	316.00	300.05
	U7	120 1 Brisket, deckle-off, bnls	249	925,984	204.00	233.75	211.25
	U82	120A 3 Brisket, point/off, bnls	60	66,689	341.15	385.50	368.68
U9	U9	123A 3 Short Plate, short rib	126	311,595	255.00	367.00	310.11
		130 4 Chuck, short rib	141	250,072	184.20	246.00	211.95
		160 1 Round, bone-in	34	58,459	199.95	236.50	211.67
U11	U11	161 1 Round, boneless	25	41,208	209.95	235.00	218.57
	U93	3 Round, bnls/peeled heel-out	7	42,983	225.00	252.00	226.09
	U12	167A 4 Round, knuckle, peeled	253	706,980	231.00	261.00	245.99
U13	U13	168 1 Round, top inside round	156	703,386	200.00	228.89	207.34
	U84	168 3 Round, top inside round	130	1,248,494	212.00	240.14	218.82
	U90	169 5 Round, top inside, denuded	62	124,178	239.70	277.00	259.05
U14		3 Round, top inside, side off	8	93,205	224.00	252.00	232.16
	U14	170 1 Round, bottom gooseneck	30	33,593	195.60	230.99	216.32
	U31	171B 3 Round, outside round	209	1,370,539	217.00	243.00	228.93
U15	U15	171C 3 Round, eye of round (IM)	161	242,186	240.70	283.00	263.95
	U17	174 1 Loin, short loin, 2x3	15	6,545	420.00	472.00	448.13
	U88	174 3 Loin, short loin, 0x1	94	256,181	488.58	541.00	511.23
U32		175 3 Loin, strip loin, 1x1	12	40,412	370.63	449.00	421.09
		180 1 Loin, strip, bnls, heavy	4	2,196	397.00	453.75	445.20
	U87	1 Loin, strip loin bnls. 1x1	51	77,702	425.00	511.00	444.61
U22	U87	180 3 Loin, strip, bnls, 0x1	192	409,566	489.00	537.00	507.35
	U22	184 1 Loin, top butt, bnls, heavy	67	56,748	280.00	318.00	299.17
	U89	184 3 Loin, top butt, boneless	165	779,353	295.00	330.00	309.37
U29	U29	185A 4 Loin, bottom sirloin, flap	184	927,348	329.37	406.00	350.57
	U34	185B 1 Loin, ball-tip, bnls, heavy	106	212,122	221.00	246.50	231.34
	U27	185C 1 Loin, sirloin, tri-tip (IM)	65	320,117	240.00	282.00	250.15
U28		185D 4 Loin, tri-tip, pld (IM)	64	181,245	343.00	391.00	356.34
	U28	189A 4 Loin, tndrloin, trmd, heavy	178	400,235	940.00	1123.00	991.81
	U86	191A 4 Loin, butt tender, trimmed	22	12,858	940.00	995.00	956.11
U21		193 4 Flank, flank steak (IM)	81	133,691	471.00	545.00	519.80

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales

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

Items with no entries indicate non-reportable trades

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

Central	193.05	loads	--	7,721,858	pounds
National	373.85	loads	--	14,954,125	pounds
East Coast	37.62	loads	--	1,504,750	pounds
West Coast	57.85	loads	--	2,313,810	pounds

FOB Plant - Central

	BPW#	# of Trades	Total Pounds		Price Range	Weighted Average
Chemical Lean						
Fresh 92-94%		19	544,263	\$212.00	\$235.87	\$223.86
Frozen 92-94%						
Fresh 90%		135	4,391,117	\$199.00	\$216.38	\$206.29
Frozen 90%		3	63,000	\$214.00	\$214.00	\$214.00
Fresh 85%		57	1,549,198	\$182.00	\$204.30	\$188.59
Frozen 85%						
Fresh 81%		6	252,000	\$176.00	\$176.00	\$176.00
Frozen 81%						
Fresh 75%		11	298,067	\$159.56	\$167.00	\$162.90
Frozen 75%						
Fresh 73%		3	111,022	\$145.34	\$148.81	\$146.18
Frozen 73%						
Fresh 65%		13	443,936	\$107.00	\$109.51	\$107.38
Frozen 65%						
Bull Product						
Fresh 94-96%		7	69,255	\$221.00	\$237.00	\$224.40
Frozen 94-96%						

FOB Plant - National

		# of Trades	Total Pounds		Price Range	Weighted Average	
Chemical Lean							
Fresh 92-94%		26	744,749		\$212.00	\$235.87	\$222.80
Frozen 92-94%							
Fresh 90%	U6	166	5,389,952		\$198.00	\$216.38	\$206.87
Frozen 90%		19	930,400		\$194.00	\$214.00	\$197.18
Fresh 85%	U24	88	2,193,764		\$180.00	\$204.30	\$189.78
Frozen 85%							
Fresh 81%		7	282,000		\$176.00	\$185.20	\$176.98
Frozen 81%							
Fresh 75%		20	451,289		\$156.00	\$167.00	\$160.92
Frozen 75%							
Fresh 73%		4	114,639		\$145.34	\$150.00	\$146.30
Frozen 73%							
Fresh 65%		40	1,280,370		\$107.00	\$112.00	\$107.83
Frozen 65%		2	84,000		\$108.00	\$108.00	\$108.00
Fresh 50%	C23	98	2,914,077		\$48.00	\$58.00	\$54.11
Frozen 50%		19	499,630		\$55.00	\$66.00	\$58.29
Bull Product							
Fresh 94-96%		7	69,255		\$221.00	\$237.00	\$224.40
Frozen 94-96%							

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%	7	200,486	\$218.00	\$222.00	\$219.93
Frozen 92-94%					
Fresh 90%	25	858,391	\$205.00	\$216.22	\$210.60
Frozen 90%	1	40,000	\$196.80	\$196.80	\$196.80
Fresh 85%	12	375,873	\$185.84	\$201.51	\$194.18
Frozen 85%					
Fresh 81%	1	30,000	\$185.20	\$185.20	\$185.20
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%					
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast

		# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean						
Fresh 92-94%						
Frozen 92-94%						
Fresh 90%		6	140,444	\$198.00	\$215.00	\$202.25
Frozen 90%		15	827,400	\$194.00	\$201.00	\$195.92
Fresh 85%		19	268,693	\$180.00	\$196.00	\$190.43
Frozen 85%						
Fresh 81%						
Frozen 81%						
Fresh 75%		9	153,222	\$156.00	\$160.00	\$157.06
Frozen 75%						
Fresh 73%		1	3,617	\$150.00	\$150.00	\$150.00
Frozen 73%						
Fresh 65%		27	836,434	\$107.66	\$112.00	\$108.07
Frozen 65%		2	84,000	\$108.00	\$108.00	\$108.00

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, TN, TX, WI.
National	-	all states
East Coast	-	AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
West Coast	-	AK, AZ, CA, HI, ID, NV, OR, UT, WA, WY.

WEEKLY CAF WEST COAST COW AND BULL CARCASS 11.0 Loads Reported.

	Lds	Weekly Range Avg	Change
UT, brk 2-4 450/up			
UT, bon 1-3 400/up	6.0	114.00	-3.00
Cutter 1-2 350/up	5.0	114.00	-3.00
Bulls 500/up YG 1			

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

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 Outout Value: \$163.00			
Change from prior day: (\$3.80)			
Item	Price	Value	Change
90% lean	\$206.87	\$115.52	(\$3.45)
100% lean inside round	\$251.47	\$6.83	(\$0.10)
100% lean, flats and eyes	\$245.82	\$6.70	(\$0.05)
100% lean, S.P.B.	\$233.08	\$11.65	(\$0.11)
Chuck Tender	\$227.99	\$2.28	\$9.03
Knuckle	\$236.92	\$6.99	\$9.06
Tenderloin 4-7 lbs.	\$430.22	\$2.28	\$9.01
Tenderloin 2-3 lbs.	\$443.49	\$3.28	(\$0.13)
Ribeye Roll 4-6 lbs.	\$229.60	\$2.41	(\$0.01)
Ribeye Roll 6-8 lbs.	\$252.86	\$1.87	(\$0.02)
Ribeye Roll 8up lbs.	\$255.25	\$1.86	(\$0.02)
Flank Steak	\$259.07	\$1.09	(\$0.01)
Kidney, Edible	\$32.25	\$0.15	
Fat, Inedible	\$30.65	\$0.71	
Bone	\$9.91	\$2.38	

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

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

Boner/Breaker Cuts	58.59	loads	--	2,343,743	pounds
Cutter/Canner Cuts	4.95	loads	--	197,847	pounds
Boner/Breaker/Cutter/Canner	31.44	loads	--	1,257,623	pounds
100% Lean Items	48.01	loads	--	1,920,485	pounds
Frozen Cuts	8.49	loads	--	339,403	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	15	11,550	\$280.15	\$1.26
112	Rib, ribeye roll, 8-10 lbs.	92	165,709	\$313.29	(\$2.31)
112	Rib, ribeye roll, 10-up lbs.	43	62,401	\$320.92	\$5.46
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	37	71,973	\$412.25	\$0.49
112A	Rib, ribeye roll-lip-on, 8-up lbs.	20	62,082	\$321.92	(\$18.62)
C25	Chuck, boneless 85%	8	169,623	\$225.34	(\$0.38)
120	Chuck, brisket	43	42,758	\$219.93	\$4.64
C24	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	64	141,536	\$230.08	\$6.21
169A	Round, top inside c-off, 8-10 lbs.	5	28,595	\$260.12	\$2.43
169A	Round, top inside c-off, 10-14 lbs.	81	738,162	\$257.67	(\$2.15)
169A	Round, top inside c-off, 14-up lbs.	13	63,648	\$257.60	(\$2.39)
171B	Round, outside round	31	230,897	\$232.90	(\$0.12)
171C	Round, eye of round	47	103,282	\$248.82	\$6.40
	Loain, Semi-Bnls Short Loain, 13-dn lbs.				
	Loain, Semi-Bnls Short Loain, 13-up lbs.				
180	Loain, strip, bnls, 7-9 lbs.	28	102,147	\$234.55	\$2.56
180	Loain, strip, bnls, 9-up lbs.				
182	Loain, sirloin butt				
184	Loain, top sirloin butt	35	155,101	\$211.93	(\$6.60)
185A	Loain, bottom sirloin butt flap, bnls.	47	192,849	\$235.80	(\$6.20)
191A	Loain, butt tender, peeled	3	950	\$488.00	(\$0.67)

CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	43	121,426	\$253.39	(\$3.66)
112	Rib, ribeye roll, 8-up lbs.	22	75,009	\$254.88	(\$1.63)
100% LEAN					
	Inside round - Combo	31	417,238	\$248.25	(\$1.88)
	Inside round - Boxed	47	64,907	\$272.18	(\$4.80)
	Outside round	10	25,633	\$257.79	\$4.96
	Eye of round	18	30,485	\$258.06	(\$6.72)
	Flats and eyes - Combo	36	457,338	\$244.33	(\$0.47)
	Flats and eyes - Boxed				
	Striploin	72	261,711	\$285.91	(\$10.84)
	S.P.B. - Combo	50	663,173	\$233.08	(\$2.05)
	S.P.B. - Boxed				

BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	56	131,017	\$227.99	\$2.57
167A	Round, knuckle, peeled	125	436,975	\$236.92	\$2.73
190	Loain, tenderloin, 2-3 lbs.	16	26,378	\$430.22	(\$6.94)
190	Loain, tenderloin, 3-4 lbs.	51	102,698	\$444.70	(\$15.97)
190	Loain, tenderloin, 4-5 lbs.	147	245,408	\$511.75	\$11.87
190	Loain, tenderloin, 5-up lbs.	38	60,577	\$503.73	(\$15.61)
193	Flank, flank steak	100	132,521	\$271.81	(\$1.77)
	Flank, rough	60	122,049	\$236.77	\$1.63

FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	14,235	\$304.31	\$32.04
112	Rib, ribeye roll, 8-10 lbs.	14	115,734	\$246.27	(\$37.05)
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	Loain, strip, bnls, 7-9 lbs.				
180	Loain, strip, bnls, 9-up lbs.	4	5,980	\$281.17	\$13.66

FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	12	31,574	\$250.83	\$11.67
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loain, tenderloin, 2-3 lbs.				
190	Loain, tenderloin, 3-4 lbs.	9	39,000	\$440.30	
190	Loain, tenderloin, 4-5 lbs.				
190	Loain, tenderloin, 5-up lbs.				
193	Flank, flank steak	25	82,981	\$238.71	(\$0.80)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$183.08	\$171.98
Change =>	3.08	2.79

Index Reflects the Equivalent of 176,619 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	184.05	172.26
DEMAND (box):	182.11	171.71

Current Spread	1.94	0.55
Grading % Brkdown:	70.51%	29.49%

Weekly Equivalent Values for Outlying Beef Carcass Types

		Carcass Weights					
Qty/Yld		400-500#	500-600#	600-900#	900-1000#	1000#/up	
	(1)	28.93	-13.04		1.70	-21.54	
Prime	1-3	16.57	\$170.72	\$186.61	\$199.65	\$197.95	\$178.11
Certified		4.95	\$159.10	\$174.99	\$188.03	\$186.33	\$166.49
Choice	1	3.38	\$157.53	\$173.42	\$186.46	\$184.76	\$164.92
Select	1	-7.89	\$146.26	\$162.15	\$175.19	\$173.49	\$153.65
Stnrd	1-3	-23.60	\$130.55	\$146.44	\$159.48	\$157.78	\$137.94
Prime	4	3.87	\$158.02	\$173.91	\$186.95	\$185.25	\$165.41
Choice	4	-11.38	\$142.77	\$158.66	\$171.70	\$170.00	\$150.16

NATIONAL CARLOT PORK REPORT

Total of Negotiated Purchases Equated to FOB Omaha Basis
Item Values Reflect U.S. Dollars per Cwt

Total Loads PORK CUTS : 386.96
Total Loads TRIM/PROCESS PORK: 32.00

BPN#	C#	PORK CUTS		Lds	Wtd	Weekly Averages	
						Chng	Simple
----- LOINS, BONE-IN, FRESH-----							
Primal Cutout Value =					85.82	-0.25	
U40	C4	1/4" Trim	21#DN-LGT	25.0	106.84	1.40	109.00
U61		1/8" Trm/less	21#DN-LGT	21.0	115.57	-0.96	116.60
U63		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#				8.5	147.56	-2.69	146.63
Tender-out FLO 8-13#							
BNLS Strap-on 5-11#				22.5	143.16	-5.07	143.60
U55		BNLS Strap-off 5-11#		28.0	163.13	0.73	162.75
WHILE BNLS LOINS 9-13#							
U60		BNLS SIRLOIN .75-1.5#		14.1	112.38	-2.23	114.00
BONE-IN SIR 2.5-3.5#				13.8	77.89	-4.97	81.25
BLADE ENDS 2-4#				1.0	84.00	1.33	84.00
U41		TENDERLOIN 1.25/DN#		5.1	214.68	-2.89	214.25
LOIN BACKRIB (BOXED)							
FRESH 1.5/DN#							
" 1.75/DN#							
U56		" 1.75-2.00#					
U64		" 2.00/UP#		10.5	204.24	-3.36	204.50
----- PICONIC, FRESH-----							
Primal Cutout Value =					49.66	-4.14	

U50		Smkr Trm, RS, combo		7.0	55.00	-3.86	60.00
Smkr Trm, SS, combo				2.0	65.00		65.00
Smkr Trm, SS, boxed				1.0	71.00		71.00
PICONIC CUSHION MEAT							
Boxed 92% Fresh				20.5	114.51	-5.94	115.80
Boxed 92% Frozen							
----- BOSTON BUTTS-10#,FRESH-----							
Primal Cutout Value =					82.63	-0.36	

U42	C5	1/4" Trim 5-10#		77.3	93.09	-2.00	94.40
1/8" Trim 5-10#							
1/4" Trim Stk Rdy				3.0	111.00	6.29	111.00
1/8" Trim Stk Rdy				22.0	110.00	-1.08	110.00
BNLS, Butt				5.8	107.70	2.42	108.00
U43		combo's 11/UP#(SOW)					
----- SPARERIB, FRESH-----							
Primal Cutout Value =					114.30	-1.94	

U44	C63	BAG/3 PCVAC4.25#/DN-LGT		27.0	124.72	0.50	127.00
COMBOS 4.25#/DN				1.5	119.00	-1.35	119.00
U45		2 BAG/3 PCVAC4.25#/UP-MED		15.5	120.71	-4.83	124.90
COMBOS 4.25#/UP							
----- FRESH PORK CUTS-ADDED INGREDIENTS-----							

BONE-IN LOINS 1/8" TRIM							
BONE-IN LOINS CC TNDER 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 FRSH 2.0/UP#							
SMKR TRM SS PICONIC 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							
----- HAM, BONE-IN, TRIMMED-----							
Primal Cutout Value =					65.85	2.94	

U46	C7	17-20# Trim Spec 1		1.0	72.00	3.00	72.00
20-23# Trim Spec 1				4.0	73.00	3.50	73.00
U62	C8	23-27# Trim Spec 1		13.0	72.92	3.64	73.50
27#/up Trim Spec 1							
----- NORTH AMERICAN EXPORTS-----							
NA EXPORT 23-27# TS 1							
----- BONELESS MUSCLES FL 4 94-96%-----							
3 Muscle Group							
4 Muscle Group				10.0	129.80	11.22	128.50
5 Muscle Group							
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, SDLS, FRESH-----							
Primal Cutout Value =					106.27	-7.41	

----- SKIN-ON, TRIMMED-----							
U47		Fresh 10-12#					
U48		Fresh 12-14#		6.0	107.00	-6.50	107.75
C9		Fresh 14-16#		10.0	107.40	-6.60	107.88
C10		Fresh 16-18#		11.0	106.18	-7.32	104.50
Fresh 18-20#							
U49		Fresh 20-25#					
----- SKINLESS,-----							
Fresh 9-13#							
Fresh 13-17#							
----- PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)-----							
Combo 42% Fresh				14.5	42.83	0.19	42.75
Boxed 42% Frozen							
Combo 72% Fresh				12.5	49.32	1.05	49.67
Boxed 72% Frozen							
----- BONELESS PICONIC MEAT-----							
U57	C11	Combo 72% Fresh		4.0	64.00	-3.43	64.00
Boxed 72% Frozen							
----- SKINNED JOWLS-----							
U58		Combo Fresh					
Boxed Frozen							
----- TRIM, VISUAL TRACE OF LEAN-----							
Combo 12-16% Fresh				1.0	40.00		40.00
Boxed 12-16% Frozen							

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 200 lb Pork Carcass
53-54% lean, 0.65"-0.80" backfat at last rib

Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly
9/17	46.9	77.79	87.08	82.48	50.29	112.91	65.27	110.30
9/18	133.3	76.42	84.25	82.48	51.56	116.73	64.90	104.80
9/19	115.6	75.54	84.38	81.73	48.44	110.34	64.98	103.44
9/20	66.0	77.43	85.84	83.61	48.75	119.50	66.62	106.40
9/21	57.3	77.84	87.55	82.85	49.28	112.04	67.48	106.43
-----Total-----								
-----Weekly Averages-----								
		418.96	77.00	85.82	82.63	49.66	114.30	65.85
Change =>		-1.05	-0.25	-0.36	-4.14	-1.94	2.94	-7.41

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the week was estimated at 5.58 per cwt live, down -0.21 when compared to the previous week's value. Dressed equivalent basis (74% dress): 7.54
(1) Typical slaughter hog weighs 250 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis -				Dollars/Cwt			
BPN#	C#	PORK VARIETY MEATS -	Frozen	Lds	Weekly Wtd	Averages Chng	Simple
Items							
U51		NECK Bones	domestic export	0.5	34.00		34.00
		Brisket Bones Full, 30#					
		Brisket Bones Full, exp 30#		1.5	95.00		95.00
		TAILS		1.0	57.00		57.00
U59		CHEEK/ MEAT	trimmed	6.0	59.33	-8.36	62.80
		CHITTERLINGS, 10 lb. pail					
U52		EARS, Pet Treat, 3-4/lb					
		EARS, edible, export		14.5	235.90	-0.10	238.10
U54		FEET, front, toes on					78.00
		front, toes on, export		6.0	103.50		103.50
		hind, domestic					
		hind, export					
		HEARTS, slashed, domestic		3.0	51.33	2.33	50.20
		single slashed, export		7.0	66.29	-5.71	64.00
		multi slashed, export		2.0	50.00	0.20	50.00
U53	C29	whole, export		1.5	75.50		75.50
		HOCKS, picnic					45.00
	C28	KIDNEYS, small box, export		6.0	34.00		34.00
		LIVERS, large box, domestic					
		SALIVARY GLANDS,					
		SNOUTS, partial lean					
		partial lean w/mask					
		STOMACHS, scalded, small box		1.0	130.00	3.33	129.00
		scalded, small box, export		5.5	137.91	9.91	135.60
		TONGUES,					
		green, bnls, small box					
		green, bnls, tip-on exp		11.5	155.17	-0.83	156.80
		scalded & scraped					
		UTERI		1.0	55.00		55.00
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----							
QUARTERLY CONTRACTS: DOMESTIC						EXPORT	
		BELLY SKINS, SELECTED		40.50		43.50	
		FATBACK SKINS, SELECTED		40.50		44.73	
		BUTT PLATE SKINS, SELECTED		40.00		31.00	
		HAM SKINS, HOUSE RUN		30.00		40.00	
		PICNIC SKINS, HOUSE RUN		26.50			
		JOWL SKINS, HOUSE RUN		27.00			
----- PORK PET FOODS - FOB SUPPLY POINT -----							
SEMI ANNFRESH						BXD FRZN	
		KIDNEYS	11.00				
		LIVERS,	12.50				
		LUNGS	3.75				
		MELTS	5.25				

MAJOR PACKER HIDES, CURED & FLESHED,
FOB Central U.S.
(Note: Weekly averages reflect average of all
weight breaks for each hide type)

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer	13.0	91.62	
Native Steer			
Colorado Branded Steer	12.0	82.13	0.13
Butt Branded Steer	15.0	85.40	0.40
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	57.0	85.63	0.20
Heavy Texas Steer and Heifer			
Branded Steer	3.0	83.00	-2.00

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For week Ending: 09/08/2012

National, Regional, and State Breakdown of Official USDA Quality Grades.
Percentages derived from each category numerical total, divided by the total
number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	3.35%	8.34%	0.79%	3.24%	4.97%
Choice	60.15%	68.08%	45.14%	63.23%	64.48%
Select	30.42%	16.61%	46.04%	28.18%	24.62%
Other	6.08%	6.97%	8.03%	5.35%	5.93%

	Nebraska	Kansas	Texas
Prime	4.21%	2.33%	0.78%
Choice	68.35%	59.46%	45.43%
Select	21.73%	33.89%	46.18%
Other	5.71%	4.32%	7.61%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	24.97%
Percentage of cattle offered under Schedule GLA identified:	61.30%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.04%	6.27%	1.16%	5.11%	3.66%	0.83%
Region 6	19.89%	10.26%	5.37%	1.29%	2.59%	0.38%
Region 7-8	51.86%	29.17%	19.40%	0.36%	2.52%	0.40%
Region 9-10	11.21%	5.08%	1.72%	3.39%	0.83%	0.18%
Total %	100.00%	50.79%	27.65%	10.15%	9.61%	1.80%
Total Head	551,500	280,100	152,500	56,000	53,000	9,900

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)
Australian and New Zealand - FOB and Tis (%s INDICATE CHEMICAL LEAN)

	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	0-0-15 Days		0-15 Days	
95%	220.00	-1.00	218.50	-3.00
COW MEAT:				
95%				
90%	201.00	-3.00	203.00	-1.00
CFM Fores 85 %	184.50			
Shank Meat 85-90%	200.00			
Chuck Meat 85%				
Beef Trim 85%	183.50	-2.50		
Beef Trim 80%	163.50	-2.50		
Beef Trim 75%	146.50	-0.50		
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	16-16-45 Days		16-45 Days	
95%	220.50	-0.50	219.50	-2.00
COW MEAT:				
95%				
90%	201.00	-3.00	217.00	-2.00
CFM Fores 85 %	184.50	-3.50	202.00	
Shank Meat 85-90%	200.00	-2.00		
Chuck Meat 85%				
Beef Trim 85%	183.50	-2.50		
Beef Trim 80%	163.50	-2.50		
Beef Trim 75%	146.50	-0.50		
Beef Trim 70%				

URUGUAY - FOB AND TIS

BULL MEAT:	0-15 Days	16-45 Days
95%		
COW MEAT:		
95%		
90%		
CFM Fores 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim75%		

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS

For the week of: 09/24/2012

Value Adjustments

	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 40.00	15.25	0.00
Choice	0.00 - 0.00	0.00	0.00
Select	(15.00) - (10.00)	(12.00)	(0.73)
Standard	(40.00) - (19.00)	(25.25)	(0.33)
CAB	2.00 - 6.00	3.63	0.00
Dairy - Type	(46.00) - 0.00	(5.02)	0.15
Bullock/Stag	(55.00) - (15.00)	(28.67)	0.00
Hardbone	(55.00) - (20.00)	(27.92)	0.00
Dark Cutter	(55.00) - (20.00)	(33.71)	(0.23)
Over 30 Months of Age	(35.00) - 0.00	(18.09)	0.00
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	3.38	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.92	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.31	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) - (6.00)	(11.38)	0.00
5.0/up > 1.2"	(25.00) - (15.00)	(17.46)	0.00
Weight:			
400-500 lbs	(55.00) - (15.00)	(28.93)	0.00
500-550 lbs	(25.00) - (12.00)	(18.86)	0.00
550-600 lbs	(20.00) - 0.00	(7.21)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00) - 0.00	(1.07)	0.00
950-1000 lbs	(15.00) - 0.00	(2.32)	0.00
over 1000 lbs	(50.00) - (15.00)	(21.54)	0.00

Based on individual packer's quality, cutability, and weight buying programs.

Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)

The estimated hide and offal value from a typical slaughter cow for the week was 13.49 per cwt down -0.17 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For week ended 9/21/2012

Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight Wtavg
CHEEK MEAT,	Trimmed	1.5	176.00 -	195.00 187.46
FEET,	unbleached, skin-on, exp			
FEET,	bleached, skin-on, exp			
HEARTS,	Regular, bone-out	4.9	62.00 -	67.00 63.87
HEARTS,	Regular, bone-out, exp			
HEARTS,	Canadian-style, exp			
HEAD MEAT,		1.2	152.00 -	162.00 153.30
KIDNEY'S	Export	6.1	29.00 -	32.50 30.39
LIPS,	unscalded	1.6	98.00 -	112.00 105.94
LIVERS,	Regular, bulk-pack			
LIVERS,	Regular, bulk-pack export			
LIVERS,	Regular, 2/box			
LIVERS,	Regular, 2/box, export	10.0	28.00 -	29.50 28.80
MELTS,				
OXTAILS,	Regular, small box	3.0	241.00 -	259.00 246.50
SALIVARY GLANDS		1.3	35.00 -	44.00 41.92
SWEETBREADS,	export			
TONGUES,	#1 white Swiss cut, IW	1.3	233.00 -	255.00 248.80
TONGUES,	exp.#1 white Swiss cut, IW			
TONGUES,	#1 black Swiss cut, IW	1.1	233.00 -	255.00 243.67
TONGUES,	exp.#1 black Swiss cut, IW			
TONGUES,	#1 mixed Swiss cut, IW			
TONGUES,	exp.#1 mixed Swiss cut, IW			
TONGUES,	#2 mixed Swiss cut, IW	0.7	233.00 -	250.00 241.00
TONGUES,	exp.#2 mixed Swiss cut, IW			
TONGUE Trimmings		1.1		35.00 35.00
TRIPAS				
TRIPE,	bleached, scalded, edible	5.0	79.00 -	87.00 82.40
TRIPE,	blchd, scld/w honeycomb	0.5		121.00 121.00
TRIPE,	bleached, scalded, edible exp			
TRIPE,	unbleached, scalded, edible	1.5	107.00 -	128.00 120.77
TRIPE,	honeycomb bleached	0.8	122.00 -	123.00 122.63
TRIPE,	honeycomb unbleached	0.8		192.00 192.00
TRIPE,	omasum unbleached			
WEASAND MEAT				

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt		Weekly Averages	
BEEF VARIETY MEATS - FROZEN	Lds	wtd	Chng Simple
CHEEK MEAT, trmd, 70-75% lean	4.0	144.00	4.40 142.40
FEET, nails off, skin on			142.50
HEAD MEAT, 60-70% lean			89.00
HEARTS, regular, bone out			66.00
KIDNEYS, regular, bone-out exp	4.0	63.00	63.00
LIPS, export			
LIVERS, unscalded			
LIVERS, selected, 2/box			
LIVERS, selected, 2/box, export			
LIVERS, regular, 2/box			
LIVERS, regular, export, 2/box			
OXTAILS, selected, small box	3.0	245.00	245.00
SWEETBREADS, domestic			
TONGUES, Individually wrapped			
Swiss-Cut#1, Wht, 0-3% trm, Exp			
Swiss-Cut#1, Blk, 0-3% trm, Exp			
Swiss-Cut #2			
TRIPAS, domestic			
TRIPE, export			
TRIPE, scalded, edible			
TRIPE, scalded, edible, export			100.00
TRIPE, scalded, unbleached, export			
TRIPE, honeycomb, bleached			
WEASAND MEAT			
BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT			
	FRESH	BOXED FROZEN	
GULLETS-TRACHEA	14.50		
KIDNEYS, inedible	12.00		
LIVERS, "	9.88		
LUNGS, "	4.50		
MELTS, "	4.50		
SALIVARY GLANDS	9.00		

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

BPN #	Items	Weight		Wkly Avg	Change
U75	Carcass, hide off	200-275	lbs	472.00	
U70	Foresaddles	86-147	lbs	342.50	
	Forequarters	43-74	lbs	387.00	
	Necks, bone-in	24-28	lbs	252.50	
	Breast	10-18	lbs	153.50	
	Foreshank	3-5	lbs	617.50	
	Osso Buco, foreshank	2-8	lbs	905.00	
	Shoulder, full	65-85	lbs	342.50	
	Chuck, square cut	39-68	lbs	274.50	
	Chuck rolls, skinned	5-10	lbs	517.50	
	Chuck, Shoulder Clod	4-9	lbs	560.00	
	Hotel Racks, 8 rib	15-26	lbs	712.50	
U72	Hotel Racks, 7 rib	14-25	lbs	787.00	
	Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1405.00	
	Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1510.00	
	Rack, Ribeye	3-9	lbs	2147.50	
U76	Hindsaddles	89-153	lbs	537.50	
	Hindquarters	45-76	lbs	514.50	
	Loins, regular	18-36	lbs	385.00	
U71	Loins, 4x4, trimmed	18-30	lbs	625.00	
	Strip Loins, bnls, 0x0	5-up	lbs	1570.00	
	Loin, Short Tenderloin	1-up	lbs	1267.00	
U77	Legs, double	68-117	lbs	555.00	
	Legs, single	34-59	lbs	582.50	
	Legs, slices, retail			887.50	
	Legs, TBS 4-piece	27-47	lbs	1012.50	
	Legs, TBS 3-piece	24-39	lbs	959.50	
U73	Legs, BHS heel-out	27-42	lbs	705.00	
	Legs, Sknd, butt tenderloin	.5-up	lbs	1325.00	
U74	Top Rnd, Sknd, cap-off	10-15	lbs	1437.00	
	Hindshank	5-8	lbs	767.00	
	Osso Buco, Hindshank	2-8	lbs	1237.50	
	Stew Meat, regular			437.50	
U78	Bnls Veal Trimmings 75-80% Lean			197.00	
	Bnls Veal Trimmings 80-90% Lean			202.50	
	Hvy Nature Green Hides(per piece)			62.50	