# 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

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### Friday, October 26, 2012

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECTI	ON	ESTIMATED DAILY LIVESTO	CK SLAUGHTER	UNDER FED	ERAL INSPECT	TION
	CATTLE	CALVES	HOGS	SHEEP		CATTLE	CALVES	HOGS	SHEEP
Friday 10/26/2012 (est)	123,000	3,000	427,000	8,000	Saturday 10/27/2012 (es	t) 26,000	0	217,000	1,000
Week ago (est)	116,000	3,000	420,000	6,000	Week ago (est)	21,000	0	237,000	0
Year ago (act)	124,000	3,000	422,000	5,000	Year ago (act)	28,000	0	167,000	0
Week to date (est)	615,000	15,000	2,162,000	43,000	Week to date (est)	641,000	15,000	2,379,000	44,000
Same Pd Last Wk (est)	613,000	15,000	2,151,000	39,000	Same Pd Last Wk (est)	634,000	15,000	2,388,000	39,000
Same Pd Last Yr (act)	643,000	17,000	2,140,000	39,000	Same Pd Last Yr* (act)	672,000	17,000	2,308,000	39,000
Previous day estimated	Steer an	d Heifer	Cow	and Bull	2012 Year to Date	26,813,000	612,000	91,582,000	1,646,000
Thursday		99,000		27,000	2011 *Year to Date	27,975,000	691,000	89,708,000	1,651,000
					Percent change	-4.2%	-11.5%	2.1%	-0.3%
					2012 *Totals subject to	revision/20	11 *Totals	adjusted to	o 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 moderate offerings. Select and Choice rib, chuck, round and loin cuts lower to sharply lower. Beef trimmings not fully established.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	196.82 (2.55)	179.70 (2.85)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):	1	.7.12 134	
CONDOCTED DDINII UNIUDO			
Primal Rib Primal Chuck	167.58	161.39	
Primal Round Primal Loin	178.98	171.58	
Primal Brisket	137.48	135.57	
Primal Short Plate Primal Flank	124.31 91.13	239.86 161.39 171.58 223.52 135.57 128.43 91.27	
LOAD COUNT AND CUMOUM WALKE CURCADY FOR DELOR	E DAVG		
Date         Choice         Select         Trim         Grinds         Total           10/25         51         45         17         37         151           10/24         68         73         14         34         189           10/23         53         57         13         40         163           10/22         51         61         25         24         160           10/19         60         75         20         8         164	600-900	600-900	
10/25 51 45 17 37 151	199.37	182.55	
10/23 53 57 13 40 163	199.38	183.34	
10/22 51 61 25 24 160	198.35	181.53	
Current 5 Day Simple Average: 		182.36	
Choice Cuts 43.02 loads	1,720,837	pounds	
Select Cuts 64.66 loads	2,586,527	pounds	
Choice Cuts     43.02     loads       Select Cuts     64.66     loads       Trimmings     0.00     loads       Ground Beef     25.96     loads	1,038,287	pounds	
Choice Cuts. Fat Limitations 1-6 (IM	) = Individu	ual Muscle	
Choice Cuts, Fat Limitations 1-6 (IM IMPS/FL Sub-Primal # of Trades	Total Pounds	Price We Range A	ighted verage
109E 1 Rib, ribeye, lip-on, bn-in 13	34,271	599.00 664.29	604.93
112A 3 Rib, ribeye, bnls, light 12	70,570	685.00 736.00	716.94
113C 1 Chuck, semi-bnls, neck/off 5	29,560	206 45 225 00	210 32
114 1 Chuck, shoulder clod 9	18,864	196.00 216.00	202.77
114 1 Chuck, shoulder clod 9 114A 3 Chuck, shoulder clod, trmd 26 114D 2 Chuck, clod top blodo 7	18,864 67,462 26,615	196.00 216.00 190.00 225.00 260.07 287 50	202.77 215.31
1141Chuck, shoulder clod9114A3Chuck, shoulder clod, trmd26114D3Chuck, clod, top blade7114E3Chuck, clod, arm roast	18,864 67,462 36,615	196.00         216.00           190.00         225.00           260.07         287.50	202.77 215.31 262.79
114       1       Chuck, shoulder clod       9         114A       3       Chuck, shoulder clod, trmd       26         114D       3       Chuck, clod, top blade       7         114E       3       Chuck, clod, arm roast       114F 5         114F 5       Chuck, clod tender (IM)       9	18,864 67,462 36,615 9,844	196.00         216.00           190.00         225.00           260.07         287.50           325.00         375.00	202.77 215.31 262.79 341.18
114     1     Chuck, shoulder clod     9       114A     3     Chuck, shoulder clod, trmd     26       114D     3     Chuck, clod, top blade     7       114E     3     Chuck, clod, arm roast     7       114F     5     Chuck, clod tender (IM)     9       115     1     Chuck, cold tender (IM)     9       115     3     Chuck, roll, lsl neck/off     15	18,864 67,462 36,615 9,844 91,391	196.00         216.00           190.00         225.00           260.07         287.50           325.00         375.00           275         00         322	202.77 215.31 262.79 341.18
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	00 1 5 5	100 00 000	010 54
	00 1 5 5	100 00 000	010 54
	00 1 5 5	100 00 000	010 54
	00 1 5 5	100 00 000	010 54
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready1201Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib111304Chuck, short rib181601Round, bone-in161	00 1 5 5	100 00 000	010 54
116B 1       Chuck, chuck tender (IM)       15         3       Chuck roll, retail ready         120       1       Brisket, deckle-off, bnls       29         120A 3       Brisket, point/off, bnls       4         123A 3       Short Plate, short rib       11         130       4       Chuck, short rib       18         160       1       Round, bone-in       18         161       1       Round, boneless       14	20,155 162,858 1,219 28,534 71,414	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00	218.54 212.87 379.76 318.46 204.06
116B 1       Chuck, chuck tender (IM)       15         3       Chuck roll, retail ready         120       1       Brisket, deckle-off, bnls       29         120A 3       Brisket, point/off, bnls       4         123A 3       Short Plate, short rib       11         130       4       Chuck, short rib       18         160       1       Round, bone-in       18         161       1       Round, boneless       14	20,155 162,858 1,219 28,534 71,414	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00	218.54 212.87 379.76 318.46 204.06
116B 1       Chuck, chuck tender (IM)       15         3       Chuck roll, retail ready         120       1       Brisket, deckle-off, bnls       29         120A 3       Brisket, point/off, bnls       4         123A 3       Short Plate, short rib       11         130       4       Chuck, short rib       18         160       1       Round, bone-in       18         161       1       Round, boneless       14	20,155 162,858 1,219 28,534 71,414	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00	218.54 212.87 379.76 318.46 204.06
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, boneless33Round, huls/peeled heel-out32168 1Round, top inside round15168 3Round, top inside round13169 5Round, top inside, denuded4	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           203.74         232.99           205.00         236.00           262.00         265.00	218.54 212.87 379.76 318.46 204.06
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready1201Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib111304Chuck, short rib181601Round, bone-in181611Round, boneless33Round, thuckle, peeled heel-out151681Round, top inside round151683Round, top inside, denuded43Round, top inside, side off01701Round, bottom gooseneck4	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           203.74         232.99           205.00         236.00           262.00         265.00           199.50         226.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, bnls/peeled heel-out32167A 4Round, top inside round15168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           203.74         232.99           205.00         266.00           262.00         265.00           199.50         226.00           254.00         279.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready1201Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib111304Chuck, short rib181601Round, bone-in181611Round, boneless33Round, top inside round151681Round, top inside round151683Round, top inside round131695Round, top inside, denuded43Round, top inside, side off01701Round, outside round23171C3Round, outside round (IM)231741Loin, short loin, 2x30	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         205.00       236.00         262.00       265.00         199.50       226.00         254.00       279.00         235.00       288.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, bnls/peeled heel-out3167A 4Round, top inside round15168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171L 3Round, outside round23174 1Loin, short loin, 2x30174 3Loin, short loin, 0x110	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         205.00       236.00         262.00       265.00         199.50       226.00         254.00       279.00         235.00       288.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, boneless33Round, top inside round15168 1Round, top inside round15168 3Round, top inside, side off0170 1Round, bottom gosseneck43Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30175 3Loin, strip loin, lx110	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         205.00       236.00         262.00       265.00         199.50       226.00         254.00       279.00         235.00       288.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, bnls/peeled heel-out32167A 4Round, top inside round15168 3Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171L 3Round, outside round23174 1Loin, short loin, 2x30174 3Loin, strip loin, 1x110180 1Loin, strip, bnls, heavy01Loin, strip loin bnls. 1x18	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,058 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         232.99       25.00         262.00       265.00         199.50       226.00         254.00       279.00         235.00       288.00         480.00       545.00         442.00       495.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready29120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, boneless33Round, top inside round15168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30175 3Loin, strip loin, lx110180 1Loin, strip loin bnls, lx18180 3Loin, strip loin bnls, lx18	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296 60,947	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         200.01       232.99         200.00       265.00         199.50       226.00         254.00       279.00         235.00       288.00         480.00       545.00         442.00       495.00         485.00       547.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 496.50
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, bnls/peeled heel-out32167A 4Round, top inside round15168 3Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171L 3Round, outside round23174 1Loin, short loin, 2x30174 3Loin, strip loin, 1x110180 1Loin, strip, bnls, heavy01Loin, strip loin bnls. 1x18	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,058 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296	197.00       228.00         200.00       230.00         360.00       387.00         270.00       365.00         184.20       270.00         231.50       270.00         231.50       270.00         232.99       205.00         242.00       265.00         199.50       226.00         235.00       288.00         480.00       545.00         442.00       495.00         29.99       327.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, boneless33Round, top inside round15168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30174 3Loin, strip loin hls. lx18180 3Loin, strip, bnls, heavy7184 1Loin, top butt, bonls, heavy7184 3Loin, top butt, bonless23185A 4Loin, bottom sirloin, flap12	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296 60,947 7,295 96,033 40,110	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           200.01         232.99           205.00         265.00           199.50         226.00           254.00         279.00           235.00         288.00           480.00         545.00           482.00         547.00           299.99         327.00           350.06         371.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 312.63 312.17
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, boneless33Round, bnls/peeled heel-out167A 4167A 4Round, top inside round15168 3Round, top inside, side off0169 5Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30174 3Loin, strip loin, lx18180 1Loin, strip bnls, heavy01Loin, top butt, bnls, heavy7184 3Loin, top butt, bnls, heavy7185 4Loin, bottom sirloin, flap12185B 1Loin, ball-tip, bnls, heavy18	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,603 0 42,977 0 6,296 60,947 7,295 96,033 40,110 53,535	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         26.00           262.00         265.00           199.50         226.00           235.00         288.00           480.00         545.00           442.00         495.00           485.00         547.00           29.99         327.00           286.63         371.00           220.00         247.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 312.63 312.17 364.78 236.07
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, bone-in18161 1Round, boneless33Round, top inside round13168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30174 3Loin, strip loin hls. lx18180 3Loin, strip, bnls, heavy7184 1Loin, top butt, bonls, heavy7185 1Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, striploin, flap12185 4Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, striploin, flap12185 4Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, balt-tip, bnls, heavy18185 4Loin, striploin, tri-tip (IM)13185 4Loin, balt-tip, plat, flap12185 4Loin, tri-tip, pld (IM)<	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296 60,947 7,295 96,033 40,110	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         270.00           235.00         236.00           254.00         279.00           235.00         288.00           480.00         545.00           442.00         495.00           286.63         377.00           286.63         371.00           220.00         247.00           245.00         275.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 312.63 312.17
3Chuck roll, retail ready1201Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, boneless33Round, bnls/peeled heel-out167A 4167A 4Round, top inside round15168 3Round, top inside round15168 3Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30174 3Loin, strip loin bnls, heavy01Loin, strip, bnls, heavy7184 3Loin, top butt, bnls, heavy7185 4Loin, bottom sirloin, flap121851 1Loin, sirloin, tri-tip (IM)131852 4Loin, sirloin, tri-tip (IM)131854 4Loin, sirloin, tri-tip (IM)7189A 4Loin, trictip, pld (IM)7	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,603 0 42,977 0 6,296 60,947 7,295 96,033 40,110 53,535 53,702 5,600 8,994	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           234.20         270.00           235.00         236.00           236.00         236.00           262.00         266.00           254.00         279.00           235.00         288.00           480.00         545.00           482.00         547.00           29.99         327.00           350.06         371.00           20.00         247.00           20.00         247.00           20.00         35.00           350.00         395.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 496.50 312.63 312.17 364.78 236.07 263.36 364.85
116B 1Chuck, chuck tender (IM)153Chuck roll, retail ready120 1Brisket, deckle-off, bnls29120A 3Brisket, point/off, bnls4123A 3Short Plate, short rib11130 4Chuck, short rib18160 1Round, boneless33Round, knuckle, peeled32168 1Round, top inside round13169 5Round, top inside, side off0170 1Round, outside round23171C 3Round, eye of round (IM)23174 1Loin, short loin, 2x30175 3Loin, strip loin hls. laxl8180 3Loin, strip, bnls, heavy7184 1Loin, top butt, bnls, heavy7185 1Loin, balt-tip, bnls, heavy1185 1Loin, sirloin, flap12185 4Loin, sirloin, trie (IM)13185 4Loin, sirloin, trie (IM)13	20,155 162,858 1,219 28,534 71,414 80,562 38,058 45,115 4,024 0 3,949 57,085 77,603 0 42,977 0 6,296 60,947 7,295 96,033 40,110 53,535 53,702 5,600	197.00         228.00           200.00         230.00           360.00         387.00           270.00         365.00           184.20         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         270.00           231.50         270.00           235.00         236.00           262.00         265.00           199.50         226.00           254.00         279.00           235.00         288.00           480.00         545.00           482.00         495.00           286.63         377.00           205.00         247.00           245.00         275.00           350.06         371.00           245.00         275.00           350.00         395.00           1004.00         1107.00           959.00         1043.00	218.54 212.87 379.76 318.46 204.06 246.14 216.57 222.18 262.29 210.10 264.02 253.86 511.64 450.65 312.63 312.63 312.63 312.63 312.63

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

Select IMPS/FL						
109E 1	Cuts, Fat Limitations 1-6 Sub-Primal	(IM) = ] # of Trades	Individua Total Pounds	l Muscle Pri Ran	ce ge	Weighte Averag
1103 2	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off	9	5,007	462.00	500.00	476.1
112A 3 112A 3	Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy	9 25	88,100 33,874	475.00 514.00	561.00	495.0 534.4
113C 1	Chuck, semi-bnls, neck/off	2	00.107	100.00	010 00	
114 I 114A 3	Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade	8 22	29,13/ 232,464	198.00	210.00 236.00	
			,			
114E 3 114E 5	Chuck, clod, arm roast Chuck, clod tender (IM)	3	6 071	294.00	325.00	322.4
115 1	Chuck 2-piece boneless					
116A 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	31	150,207	249.58 197.00	280.00 224.00	
3	Chuck roll, relall ready				224.00	211.3
120 1	Brisket, deckle-off, bnls Brisket, point/off, bnls	17	340,180	205.00	226.00	209.5
123A 3	Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3	4	21,201	269.00	355.00	304.0
130 4	Chuck, short rib	17	72,757	184.20	252.00	197.3
160 I 161 I	Round, bone-in Round, boneless	U 3	2,526	226.00	230.00	227.5
3	Round, bnls/peeled heel-out	0	0			
167A 4 168 1	Round, knuckle, peeled Round, top inside round	17	192,632	231.88 205 00	250.00 217.50	
168 3	Round, top inside round	16	98,647	208.00	232.00	213.1
169 5	Round, top inside, denuded	4	2,211	247.00	262.00	252.4
170 1	Round, bottom gooseneck	3	2,558	199.50	220.00	207.7
171B 3	Round, outside round	12	68,986	244.99	270.00	
171C 3 174 1	Loin, short loin, 2x3	11	21,131	227.00	254.50	230.5
174 3	Loin, short loin, 0x1	15	33,781	380.00	447.89	397.0
175 3 180 1	Loin, strip loin, 1x1 Loin strip bals beaux	0	0			
1000 1	Loin, strip loin bnls. 1x1	Ő	0			
180 3	Loin, strip, bnls, 0x1	12	92,103	351.00	423.00 266.00	
184 3	Loin, top butt, bills, heavy	15	12,127	255.00	296.00	
185A 4	Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip loin bnls. lx1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM) Loin, rti-tip, pld (IM)	10	166,007	325.00	342.00	
1858 I 185C 1	Loin, ball-tip, bnis, neavy Loin, sirloin, tri-tip (IM)	15	39,272	217.00	252.50 265.00	
185D 4	Loin, tri-tip, pld (IM)					
189A 4 191A 4	Loin, tndrloin, trmd, heavy Loin, butt tender, trimmed	17	72,161	894.00	932.11	905.
193 4	Loin, tharloin, trmd, heavy Loin, butt tender, trimmed Flank, flank steak (IM)	7	24,796	350.21	384.65	355.3
CHOICE,	SELECT & UNGRADED CUTS Fat	Limitatior	ns 1-6 (	IM) = Indi	vidual :	Muscle
124 4	Rib, Back Ribs, Fresh Rib, Back Ribs, Frozen Plate, Inside Skirt (IM) Plate, Outside Skirt (IM) Outside Skirt, pld (IM)					
124 4	Rib, Back Ribs, Frozen	14	111,091	71.35	110.00	77.4
121D 4 121C 4	Plate, Inside Skirt (IM) Plate, Outside Skirt (IM)	20	133,357	305.50 479.08	339.00	313. 494.
121E 6	Outside Skirt, pld (IM)					
	Cap, Wedge Meat & (IM) Lean Pectoral Meat	47	446,786	248.00	276.00	251.
	EER/HEIFER SOURCE - 10 Pound (					
	Beef 73% Beef 75%	20	173,681	147.57	170.89	154.
	Beef 81%	40	362,775	176.00	214.00	181.
	Beef 85%	0	0			
	Beef 90% Beef 93%	8	0 5,905	252 00	278.00	261.8
Ground	Beef Chuck 80%	18	256,462	185.00 208.29	203.00	190.
	Beef Round 85% Beef Sirloin 90%	17	44,409	208.29	235.00	217.
	GB - STEER/HEIFER/COW SOURCE					
	Ground Beef 73% Ground Beef 75%					
Blended	Ground Beef 81%	8	131,735	192.51	199.30	198.
	Ground Beef 85% Ground Beef 90%					
Blended	Ground Beef 93%					
	Ground Beef Chuck 80%					
	Ground Beef Round 85% Ground Beef Sirloin 90%					
	IMMINGS - STEER/HEIFER SOURCE					
BEEF TR		·				
	0% lean trimmings 50% lean trimmings	0	0			
Fresh 5 Frozen						
Fresh 5 Frozen FAT LIM	ITATIONS (FL) DESCRIPTION		м	aximum Fat	at any	point
Fresh 5 Frozen FAT LIM Maximum	ITATIONS (FL) DESCRIPTION Average Fat Thickness			.0"		
Fresh 5 Frozen FAT LIM Maximum 1. 3/4" 2. 1/4"	ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm)		1	.0" /2"		
Fresh 5 Frozen FAT LIM Maximum 1. 3/4" 2. 1/4" 3. 1/8"	ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm) (3mm)	) evposed)	1 1 1	/2" /4"		
Fresh 5 Frozen FAT LIM Maximum 1. 3/4" 2. 1/4" 3. 1/8" 4. Prac 5. Peel	ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm) (3mm) tically free (75% surface lear ed/Denuded	-	1 1 1 1 1	/2"		
Fresh 5 Frozen FAT LIM Maximum 1. 3/4" 2. 1/4" 3. 1/4" 3. 1/8" 4. Prac 5. Peel 6. Peel	ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (5mm) (3mm) tically free (75% surface lear ed/Denuded ed/Denuded, surface membrane r	removed	1 1 1 1 1	/2" /4" /8" /8" /8"		
Fresh 5 Frozen FAT LIM Maximum 1. 3/4" 2. 1/4" 3. 1/8" 4. Prac 5. Peel 6. Peel 6. Peel	ITATIONS (FL) DESCRIPTION Average Fat Thickness (19mm) (6mm) (3mm) tically free (75% surface lear ed/Denuded	removed	1 1 1 1 1 1 1 <i>trades b</i>	/2" /4" /8" /8" /8" 	ortable	

## Friday, October 26, 2012

# 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 mostly firm to 1.00 higher; 85% was mostly 1.00 to 3.00 higher; 75% was firm to higher on a light test; 65% was weak to lower; Other lean percentages were not fully established. Beef trimmings not fully established.

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

National 4		s		1,881,249	pounds pounds
	of Tades	Total Pounds	Price Range		Weighted Average
Chemical Lean           Fresh         92-94%           Frozen         92-94%           Frozen         90%           Fresh         90%           Frozen         90%           Frozen         85%           Frozen         85%           Frozen         81%           Frozen         81%           Frozen         75%           Frozen         75%           Frozen         75%           Frozen         73%           Frozen         65%           Bull Product         Fresh           Fresh         94-96%	7 17 9 3 6	226,800 482,688 138,350 57,500 132,557	\$213.14 \$202.00 \$185.00 \$144.50 \$108.00	\$213.54 \$206.79 \$192.75 \$152.00 \$116.25	\$213.17 \$203.58 \$188.05 \$148.57 \$110.58

FOB Plant - National

FOB FIAIL - NACIONAL	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%	7	226,800	\$213.14	\$213.54	\$213.17
Frozen 92-94%					
Fresh 90%	20	584,688	\$202.00	\$206.79	\$203.66
Frozen 90%					
Fresh 85%	21	566,350	\$185.00	\$192.75	\$187.52
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	3	57,500	\$144.50	\$152.00	\$148.57
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	17	445,911	\$108.00	\$116.25	\$111.52
Frozen 65%					
Fresh 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, Oct 26, 2012 Compared to Last Week: Market activity on imported beef was moderate with prices generally steady. Demand was moderate to good for light offerings. Good demand for imported product, firm domestic prices and tight import supplies continued to support the market.

AUSTRALIA AND NEW ZEALAND - FOR AND TIS

AUSIKALIA AND	NEW ZEALAND - FOB A	0-15 Days
BULL MEAT: 95% COW MEAT: 95%	<b>East Coast</b> 222.00- 224.00	West Coast 221.00
90% CFM Fores 85% Shank 85-90% Chuck 85%	206.00- 207.00	206.00
Beef Trim 85% Beef Trim 80% Beef Trim 75% Beef Trim 70% Beef Trim 65% <b>100 % LEAN:</b> Top Rounds Flats & Eyes S.P.B.	190.00 175.00	
		16-45 Days
BULL MEAT: 95%	East Coast 222.00- 224.00	West Coast 220.00- 221.00
COW MEAT: 95% 90%	205.00- 207.00	219.00 206.00
CEM Fores 85%		

90% 205.00-207. CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% 190. Beef Trim 80% 175. Beef Trim 75% URUGUAY - FOB AND TIS BULL MEAT: 0-15 Days 95% COW MEAT: 95% 190.00 175.00 -----16-45 Days 95% 90% 90% CFM Fores 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%

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

Compared to last market test: Utility and Cutter carcass market was unchanged with moderate to good demand and heavy offerings. October 26, 2012 Price Range Market for Week Ended: Lds

UT,brk 2-4	450#/up		-
UT,bng 1-3	400#/up	5.5	113.00
Cutter 1-2	350#/up	5.0	113.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS						
<b>Index</b> Values => Change =>		<b>CHOICE</b> 500-900# \$186.33 -0.99		<b>SELECT</b> 600-900# \$169.83 -1.13	3	
Current Index Refle SUPPLY (Live) 175, Equivalent: DEMAND (Box) 59,7 Equivalent: Live-Box Spread:	ects the Eq .361 Hd	uivalent o	£ 235,150	head of	cattle.	
Live-Box Spread: National I	Daily Direc	S3.03 Input Brea t Cattle	akdown :	\$4.25 BO2	ked Beef Cut	touts
(5 day accu k Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	mulated we Veight Pr 1404 1263 913 813	ghtd avg) rice Hea \$126.33 \$126.54 \$197.24 \$198.19	ad : 68,302: 54,992: 27,830 24,237	Ch 600-9 Se 600-9 Current Previous	900# 900# Lds: 5 Lds:	\$196.82 \$179.70 133.6 151.2
Inve-Box Splead           National I           (5 day acc.           Live Steer:           Drsd Steer:           Drsd Heifer:           Crading % Bre           Ch 600-900# :           Ch 600-750# :           Se 600-750# :           Se 750-900# :           Se 750-900# :           Brown :	eakdown	70.46%: 23.35%: 47.11%: 29.54%:	D S H P S	Prop Credi Steer Dres Meifer Dre Processing Slaughter	it : ssing % : essing %: g Cost : Cost :	13.10 63.73% 63.75% 12.00 50.50
Se 800-750# : Se 750-900# :	<u>()</u>	8.54%. 21.00%:				
Equivalent Values Basis Value = 186.	.33	400-500#50	Cass Typ Carc 0-600# 6	es ass Weigh 00-900#	nts 900-1000# _2.06	1000#/up
Basis Value = 186. Qlty/Yield (1 Prime 1-3 Certified 1-3 Choice 1 Schect 1 Schect 1 Strdrd 1-3 Prime 4 Choice 4	16.27	\$176.53	\$189.92	\$202.60	) \$200.54	\$180.29
Choice 1 Select 1 Studyd 1-3	3.51 3.58 -11.78 -25.87	\$163.84 \$148.48 \$134.39	\$177.23 \$161.87 \$147.78	\$189.91 \$189.91 \$174.55 \$160.46	1 \$187.85 5 \$172.49 5 \$158.40	\$167.60 \$152.24 \$138.15
Prime 4 Choice 4	4.04 -10.85	\$164.30 \$149.41	\$177.69 \$162.80	\$190.37	5 \$188.31 5 \$173.42	\$168.06 \$153.17
NATIONAL 5-DAY ROLL USDA ESTIMATE CUTTE	ING CUTTER	COW CUTOUT	AND BOXE	D COW BEE		
Based on negotiated and on average indu	carlot vo stry cuttin	lume prices ng yields.	of cow c U.S. dol	uts deliv lars per	ered within 100 pounds.	0-21 days
			/up			
Current-Cutout Valu Change from prior d	e: ay: 	\$160 \$0	.24 .22			
Item 90% lean 100% lean, flats an 100% lean, flats an 100% lean, flats an 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	und		<b>Pri</b> \$203. \$254.	<b>ce</b> 66 04	<b>Value</b> \$113.72 \$5.89	<b>Change</b> \$0.30 (\$0.03)
100% lean, flats an 100% lean, S.P.B. Chuck Tender	d eyes		\$239. \$229. \$222.	48 62 87	\$5.56 \$11.48 \$2.23	(\$0.01) (\$0.02)
Knuckle Tenderloin Tenderloin	4-7 2-3 3-4	lbs. lbs. lbs.	\$231. \$419. \$444.	67 25 69	\$5.86 \$2.22 \$3.29	\$0.01 (\$0.04) (\$0.02)
Ribeye Roll Ribeye Roll Ribeye Roll	4–6 6–8 8up	lbs. lbs. lbs.	\$231. \$253. \$253.	91 54 96	\$2.44 \$1.88 \$1.85	\$0.02 \$0.01
Flank Steak Kidney, Edible Fat, inedible			\$240. \$31. \$24.	85 21 96	\$1.01 \$0.14 \$0.58	
USDA NATIONAL BOXED	COM REFL. (	JUTS - NEGO.	LATED SA	LES FOB	\$2.09 Plant basi	s
negotiated sales for CURRENT VOLUME - (or				iod.		
Boner/Breaker Cuts		55 94	1 1		2 227 5	97 pounde
Cutter/Canner Cuts Boner/Breaker/Cutte 100% Lean Items Frozen Cuts	r/Canner	5.87 30.41 48.54 6.29	loads loads loads loads	- - - -	2,237,5 234,9 1,216,2 1,941,7 251,5	69 pounds 36 pounds 66 pounds 39 pounds
Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutte 100% Lean Items Frozen Cuts IMPS Sub-Prima	r/Canner 	5.87 5.87 30.41 48.54 6.29	loads loads loads loads loads <b># of</b> Trades	- - - Total Pounds	2,237,5 234,9 1,216,2 1,941,7 251,5 Weighted Average	69 pounds 36 pounds 66 pounds 39 pounds  Change from Prior Day
IMPS Sub-Prima	1 		# of Trades	Total Pounds	Weighted Average	Change from Prior Day
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n	1 oll, 6-8 ll oll, 8-10 l oll, 10-up oll, 10-up oll-lip-on	os. lbs. lbs. , 8-dn lbs.	# of Trades 15 64 33 38	Total Pounds 49,155 145,466 43,372 89,236	\$276.73 \$314.82 \$316.17 \$364.06	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63)
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n	1 oll, 6-8 ll oll, 8-10 l oll, 10-up oll, 10-up oll-lip-on	os. lbs. lbs. , 8-dn lbs.	# of Trades 15 64 33 38	Total Pounds 49,155 145,466 43,372 89,236	\$276.73 \$314.82 \$316.17 \$364.06	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63)
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n	1 oll, 6-8 ll oll, 8-10 l oll, 10-up oll, 10-up oll-lip-on	os. lbs. lbs. , 8-dn lbs.	# of Trades 15 64 33 38	Total Pounds 49,155 145,466 43,372 89,236	\$276.73 \$314.82 \$316.17 \$364.06	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63)
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r Chuck, bonele 120 Chuck, bonele 120 Chuck, briske 168 Round, top in 169A Round, coutsid	l oll, 6-8 ll oll, 8-10. oll, 10-up oll-lip-on oll-lip-on oll-lip-on slde, 10-up side, 10-up side c-off side c-off side c-off round	<ul> <li>bs.</li> <li>lbs.</li> <li>lbs.</li> <li>8-up lbs.</li> <li>1bs.</li> <li>9 lbs.</li> <li>8-10 lbs.</li> <li>10-14 lbs.</li> <li>14-up lbs</li> </ul>	# of Trades 15 64 33 38 22 5 22 74 7 7 . 67 . 11 . 11 . 34 45	Total Pounds 49,155 145,466 43,372 89,236	\$276.73 \$314.82 \$316.17 \$364.06	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63)
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 128 Round, top in 169A Round, top in 169A Round, top in 169A Round, top in 169A Round, top in 171B Round, outsid 171C Round, eye of Loin, Semi-Bn	l oll, 6-8 li oll, 8-10 i oll, 10-up oll-lip-on ss 85% t side, 10-du side, 10-du side, 10-du side c-off side c-off	os. lbs. lbs. , 8-dn lbs. , 8-dn lbs. o lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs pin. 13-dn	# of Trades 15 64 33 38 22 5 22 74 7 . 67 . 11 34 45 lbs.	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           54,100           637,718           97,079           337,909           148,501	Weighted           Average           \$276.73           \$316.17           \$364.06           \$326.57           \$209.71           \$213.06           \$227.65           \$256.74           \$256.78           \$227.30           \$237.30           \$244.89	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$8.02 (\$0.02) \$0.86 \$0.62 \$0.62 \$0.27
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, briske 120 Chuck, briske 168 Round, top in 169A Round, top in 169A Round, top in 169A Round, top in 169A Round, top in 171B Round, outsid 171C Round, eye of Loin, Semi-Bn	l oll, 6-8 li oll, 8-10 i oll, 10-up oll-lip-on ss 85% t side, 10-du side, 10-du side, 10-du side c-off side c-off	os. lbs. lbs. , 8-dn lbs. , 8-dn lbs. o lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs pin. 13-dn	# of Trades 15 64 33 38 22 5 22 74 7 . 67 . 11 34 45 lbs.	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           54,100           637,718           97,079           337,909           148,501	Weighted           Average           \$276.73           \$316.17           \$364.06           \$326.57           \$209.71           \$213.06           \$227.65           \$256.74           \$256.78           \$227.30           \$237.30           \$244.89	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$8.02 (\$0.02) \$0.86 \$0.62 \$0.62 \$0.27
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r Chuck, bonele 120 Chuck, briske 188 Round, top in 169A Round, top in 171C Round, eye of 1001, Semi-Bn 1001, Semi-Bn 182 Loin, strip, 182 Loin, sirloin 184 Loin, top sir 191A Loin, butt te	l oll, 6-8 ll oll, 8-10 i oll, 10-up oll-lip-on ss 85% t side, 10-up side c-off side c-off side c-off side c-off side c-off side c-off ls Short L hs Short L bnls, 7-9 i bnls, 9-up butt loin butt sirloin butt	cs. lbs. lbs. s-dn lbs. s-up lbs. bls. s-10 lbs. s-10 lbs.	# cf Trades 15 64 33 38 22 5 22 74 7 7 . 67 . 11 . 11 . 34 45 lbs. 16 . 37 ls. 38 4	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           637,718           97,079           337,909           148,501           52,328           151,687           100,504           1,550	Weighted           Average           \$276.73           \$314.82           \$316.17           \$364.06           \$207.71           \$213.06           \$227.65           \$256.54           \$256.74           \$255.730           \$244.89           \$227.12           \$212.34           \$222.80           \$488.00	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$8.02 (\$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$2.04) (\$2.63)
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r Chuck, bonele 120 Chuck, briske 188 Round, top in 169A Round, top in 171C Round, eye of Loin, Semi-Bn 180 Loin, strip, 182 Loin, sirloin 184 Loin, top sir 185A Loin, bottom 191A Loin, butt te CUTTER/CANNER 112 Rib, ribeye r 112 Rib, ribeye r	l oll, 6-8 ll oll, 8-10 i oll, 10-up oll-lip-on ss 85% t side, 10-up side c-off side c-off side c-off side c-off side c-off side c-off ls Short L hs Short L bnls, 7-9 i bnls, 9-up butt loin butt sirloin butt	<pre>&gt;</pre>	# ct Trades 15 64 33 38 22 5 22 74 7 . 67 . 11 . 11 . 45 lbs. 16 . 37 ls. 38 4 6 33 19	Total Pounds 49,155 145,466 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$256.74           \$256.74           \$227.12           \$227.12           \$224.89           \$227.12           \$223.30           \$244.89           \$227.12           \$212.34           \$232.80           \$488.00           \$229.63           \$253.07	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$8.02 (\$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r Chuck, bonele 120 Chuck, briske 120 Chuck, briske 120 Chuck, briske 120 Chuck, briske 128 Round, top in 169A Round, outsid 171E Round, outsid 171E Round, outsid 171B Round, outsid 171B Round, outsid 171B Round, outsid 171B Round, outsid 171B Round, outsid 171B Round, outsid 160A Round, top in 169A Round	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% side, 10-uf side c-off side c-off side c-off e round ls Short Lt ls Short Lt ls Short Lt sirloin butt loin butt sirloin butt oll, 6-8 ll oll, 6-8 ll oll, 8-up - Combo - Boxed</pre>	<pre>&gt;</pre>	# ct Trades 15 64 33 38 22 5 22 74 7 . 67 . 11 . 11 . 45 lbs. 16 . 37 ls. 38 4 6 33 19	Total Pounds 49,155 145,466 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$256.74           \$256.74           \$227.12           \$227.12           \$224.89           \$227.12           \$223.30           \$244.89           \$227.12           \$212.34           \$232.80           \$488.00           \$229.63           \$253.07	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$8.02 (\$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, briske 168 Round, top in 169A Ro	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-ds side c-off side c-off side c-off e round ls Short Lt loin butt sirloin butt oll, 4-6 ll oll, 6-8 ll oll, 8-up - Combo s - Boxed </pre>	<pre>&gt;</pre>	# ct Trades 15 64 33 38 22 5 22 74 7 7 . 11 . 11 . 14 105. 105. 16 15. 38 4 45 105. 16 13. 38 4 47 8 33 19 28 47 47 8 32 29 62	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           54,100           637,718           97,079           337,909           148,501           52,328           151,687           100,504           1,550           3,822           170,480           60,667           397,164           9,541           19,541           429,803           210,820	Weighted Average \$276.73 \$314.82 \$316.17 \$364.06 \$326.57 \$209.71 \$213.06 \$227.65 \$255.54 \$255.74 \$256.74 \$256.74 \$256.78 \$227.12 \$227.12 \$224.89 \$227.12 \$212.34 \$223.80 \$488.00 \$488.00 \$229.63 \$253.65 \$253.07 \$250.31 \$271.17 \$247.19 \$227.61 \$237.25 \$289.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94 \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$2.77) (\$0.17) \$0.24
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, briske 168 Round, top in 169A Ro	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-ds side c-off side c-off side c-off e round ls Short Lt loin butt sirloin butt oll, 4-6 ll oll, 6-8 ll oll, 8-up - Combo s - Boxed </pre>	<pre>&gt;</pre>	# ct Trades 15 64 33 38 22 5 22 74 7 7 . 11 . 11 . 14 105. 105. 16 15. 38 4 45 105. 16 13. 38 4 47 8 33 19 28 47 47 8 32 29 62	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           54,100           637,718           97,079           337,909           148,501           52,328           151,687           100,504           1,550           3,822           170,480           60,667           397,164           9,541           19,541           429,803           210,820	Weighted Average \$276.73 \$314.82 \$316.17 \$364.06 \$326.57 \$209.71 \$213.06 \$227.65 \$255.54 \$256.74 \$256.74 \$256.74 \$256.78 \$227.12 \$224.89 \$227.12 \$212.34 \$223.80 \$488.00 \$488.00 \$229.63 \$253.65 \$253.07 \$250.31 \$271.17 \$247.19 \$227.61 \$237.25 \$289.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94 \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$2.77) (\$0.17) \$0.24
IMPS Sub-Prima BONER/BREAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, briske 168 Round, top in 169A Ro	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-ds side c-off side c-off side c-off e round ls Short Lt loin butt sirloin butt oll, 4-6 ll oll, 6-8 ll oll, 8-up - Combo s - Boxed </pre>	<pre>&gt;</pre>	# ct Trades 15 64 33 38 22 5 22 74 7 7 . 11 . 11 . 14 105. 105. 16 15. 38 4 45 105. 16 13. 38 4 47 8 33 19 28 47 47 8 32 29 62	Total           Pounds           49,155           145,466           43,372           89,236           58,360           56,067           17,405           197,160           54,100           637,718           97,079           337,909           148,501           52,328           151,687           100,504           1,550           3,822           170,480           60,667           397,164           9,541           19,541           429,803           210,820	Weighted Average \$276.73 \$314.82 \$316.17 \$364.06 \$326.57 \$209.71 \$213.06 \$227.65 \$255.54 \$256.74 \$256.74 \$256.74 \$256.78 \$227.12 \$224.89 \$227.12 \$212.34 \$223.80 \$488.00 \$488.00 \$229.63 \$253.65 \$253.07 \$250.31 \$271.17 \$247.19 \$227.61 \$237.25 \$289.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.77) (\$0.17) \$0.24
IMPS Sub-Prima BONER/BHEAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 120 Chuck, borale 120 Chuck, borale 168 Round, top in 169A Round, top in 171B Round, outsid 171E Round, eye of 101, Semi-Bu 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 181 Loin, bottom 191A Loin, bottom 191A Loin, ribeye r 112 Rib, ribeye r 113 Flats, and eye Flats flath, flath	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% t side, 10-dr side c-off side c-off side c-off e round ls Short Lt loin butt sirloin but nder, peele oll, 4-6 ll oll, 6-8 ll oll, 8-up s - Combo s - Boxed o d TER/CANNER tender e, peeled oin, 2-3 ll oin, 5-up steak</pre>	cos. lbs. lbs. lbs. s-up lbs. n lbs. p lbs. s-up lbs. n lbs. p lbs. n lbs. n lbs. n lbs. n los. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. p lbs. bs. lbs.	# ct Trades           15           64           33           38           22           74           77           . 11           45           1bs.           1bs.           16           33           19           28           47           83           29           62           48           150           48           150           41           114	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 60,667 397,140 60,667 397,140 60,667 397,140 19,541 429,803 210,820 753,764 95,072 320,870 21,901 91,854 279,033 76,352 185,672	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day 
IMPS Sub-Prima BONER/BHEAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 120 Chuck, borale 120 Chuck, borale 168 Round, top in 169A Round, top in 171B Round, outsid 171E Round, eye of 101, Semi-Bu 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 181 Loin, bottom 191A Loin, bottom 191A Loin, ribeye r 112 Rib, ribeye r 113 Flats, and eye Flats flath, flath	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% t side, 10-dr side c-off side c-off side c-off e round ls Short Lt loin butt sirloin but nder, peele oll, 4-6 ll oll, 6-8 ll oll, 8-up s - Combo s - Boxed o d TER/CANNER tender e, peeled oin, 2-3 ll oin, 5-up steak</pre>	cos. lbs. lbs. lbs. s-up lbs. n lbs. p lbs. s-up lbs. n lbs. p lbs. n lbs. n lbs. n lbs. n los. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. p lbs. bs. lbs.	# ct Trades           15           64           33           38           22           74           77           . 11           45           1bs.           1bs.           16           33           19           28           47           83           29           62           48           150           48           150           41           114	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 60,667 397,140 60,667 397,140 60,667 397,140 19,541 429,803 210,820 753,764 95,072 320,870 21,901 91,854 279,033 76,352 185,672	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day 
IMPS Sub-Prima BONER/BHEAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 120 Chuck, borale 120 Chuck, borale 168 Round, top in 169A Round, top in 171B Round, outsid 171E Round, eye of 101, Semi-Bu 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 181 Loin, bottom 191A Loin, bottom 191A Loin, ribeye r 112 Rib, ribeye r 113 Flats, and eye Flats flath, flath	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% t side, 10-dr side c-off side c-off side c-off e round ls Short Lt loin butt sirloin but nder, peele oll, 4-6 ll oll, 6-8 ll oll, 8-up s - Combo s - Boxed o d TER/CANNER tender e, peeled oin, 2-3 ll oin, 5-up steak</pre>	cos. lbs. lbs. lbs. s-up lbs. n lbs. p lbs. s-up lbs. n lbs. p lbs. n lbs. n lbs. n lbs. n los. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. p lbs. bs. lbs.	# ct Trades           15           64           33           38           22           74           77           . 11           45           1bs.           1bs.           16           33           19           28           47           83           29           62           48           150           48           150           41           114	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 60,667 397,140 60,667 397,140 60,667 397,140 19,541 429,803 210,820 753,764 95,072 320,870 21,901 91,854 279,033 76,352 185,672	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$0.07) (\$9.41) (\$0.07) (\$9.42) (\$0.17) \$0.24 \$0.02
IMPS Sub-Prima BONER/BHEAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 112A Rib, ribeye r 120 Chuck, borale 120 Chuck, borale 168 Round, top in 169A Round, top in 171B Round, outsid 171E Round, eye of 101, Semi-Bu 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 181 Loin, bottom 191A Loin, bottom 191A Loin, ribeye r 112 Rib, ribeye r 113 Flats, and eye Flats and eye Striploin S.P.B Comb S.P.B Down S.P.B Down S.P.B Down S.P.B Down 166 Chuck, chuck 167A Round, knuckl 190 Loin, tenderl 190 Loin, tenderl 191 Loin, tenderl 193 Flank, flank	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% t side, 10-dr side c-off side c-off side c-off e round ls Short Lt loin butt sirloin but nder, peele oll, 4-6 ll oll, 6-8 ll oll, 8-up s - Combo s - Boxed o d TER/CANNER tender e, peeled oin, 2-3 ll oin, 5-up steak</pre>	cos. lbs. lbs. lbs. s-up lbs. n lbs. p lbs. s-up lbs. n lbs. p lbs. n lbs. n lbs. n lbs. n los. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. n lbs. p lbs. bs. lbs.	# ct Trades           15           64           33           38           22           74           77           . 11           45           1bs.           1bs.           16           33           19           28           47           83           29           62           48           150           48           150           41           114	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 60,667 397,140 60,667 397,140 60,667 397,140 19,541 429,803 210,820 753,764 95,072 320,870 21,901 91,854 279,033 76,352 185,672	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$0.07) (\$9.41) (\$0.07) (\$9.42) (\$0.17) \$0.24 \$0.02
IMPS Sub-Prima BONER/BEBAKER 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112 Rib, ribeye r 112A Rib, ribeye r Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 120 Chuck, bonele 120 Chuck, briske 168 Round, top in 169A Round, outsid 171E Round, outsid 171E Round, outsid 171E Round, outsid 171B Round, outsid 171B Round, outsid 171C Round, eye of 180 Loin, strip, 180 Loin, strip, 180 Loin, strip, 181 Loin, bottom 191A Loin, bribeye r 112 Rib, ribeye r 100% LEAN Inside round Outside round Eye of round Flats and eye Flats and eye Flats and eye Flats and eye Flats and eye Flats and eye Flats, rough FROZEN BONER/BRAKER & CUT 190 Loin, tenderl 190 Loin, tenderl 191 Rib, ribeye r 112 Rib, ribeye r 113 Rib, ribeye r 114 Rib, ribeye r 115 Ribeye r 115 Ribeye r 116 Round, top in 169 Round, top in 169 Round, top in 160 Loin, strip, 1 160 Loin, strip,	<pre>l oll, 6-8 ll oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-uf side c-off side c-off side c-off side c-off is Short Lt ls Short Lt ls Short Lt ls Short Lt loin butt loin butt sirloin butt loin, 8-up oll, 4-6 ll oll, 6-8 ll oll, 8-10 o combo s - Boxed s - Combo s - Combo s - Boxed s - Combo s - Bo</pre>	<ul> <li>cs.</li> <li>lbs.</li> <li>lbs.</li> <li>lbs.</li> <li>s-up lbs.</li> <li>p lbs.</li> </ul>	# ct Trades           15           64           33           38           22           74           77           . 11           45           1bs.           1bs.           16           33           19           28           47           83           29           62           48           150           48           150           41           114	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 60,667 397,140 60,667 397,140 60,667 397,140 19,541 429,803 210,820 753,764 95,072 320,870 21,901 91,854 279,033 76,352 185,672	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$0.07) (\$9.41) (\$0.07) (\$9.42) (\$0.17) \$0.24 \$0.02
<ul> <li>IMPS Sub-Prima</li> <li>BONER/BREAKER</li> <li>112 Rib, ribeye r</li> <li>169 Round, top in</li> <li>169 Round, outsid</li> <li>171 Round, outsid</li> <li>171 Round, outsid</li> <li>171 Round, outsid</li> <li>171 Round, outsid</li> <li>180 Loin, strip,</li> <li>180 Loin, strip,</li> <li>180 Loin, strip,</li> <li>181 Loin, bottom</li> <li>191 Loin, bottom</li> <li>191 Loin, bottom</li> <li>191 Rib, ribeye r</li> <li>112 Rib, ribeye r</li> <li>116 Chuck, chuck</li> <li>167 Round, knucki</li> <li>190 Loin, tenderl</li> <li>191 Rib, ribeye r</li> <li>112 Rib, ribeye r</li> <li< td=""><td><pre>l oll, 6-8 II oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-du side c-off side c-off side c-off e round ls Short Lt loin, 5-40 butt oll, 6-8 II oll, 8-10 oll, 6-8 II oll, 6-8 II oll, 8-10 oll,</pre></td><td><ul> <li>bs.</li> <li>lbs.</li> <li>lbs.</li> <li>lbs.</li> <li>s-up lbs.</li> <li>n lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>n lbs.</li> <li>n lbs.</li> <li>n lbs.</li> <li>p lbs.</li> </ul></td><td># ct Trades 15 64 33 38 22 5 22 74 74 7 . 67 11 105. 105. 105. 116 33 105. 16 33 19 28 47 8 33 29 62 48 33 29 62 48 33 29 62 48 36 125 18 47 63 33 29 62 48 36 125 5 18 47 63 33 9 8 36 125 5 22 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2</td><td>Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 54,100 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 86,331 19,541 144,367 429,803 210,820 753,764 95,072 320,870 91,854 279,033 76,352 145,482 17,885 15,767 36,400</td><td>Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57</td><td>Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$2.04) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.77) (\$0.42) (\$2.41) (\$0.77) \$0.24 \$0.02 (\$1.14) (\$2.77) (\$0.17) \$0.24 \$0.02 (\$1.74) \$0.42 (\$7.25) (\$2.46) (\$1.35) (\$2.46) (\$1.35) (\$2.04) (\$1.35) (\$2.03) (\$1.57) (\$1.62) (\$1.62)</td></li<></ul>	<pre>l oll, 6-8 II oll, 8-10: oll, 10-up oll-lip-on ss 85% tside, 10-du side c-off side c-off side c-off e round ls Short Lt loin, 5-40 butt oll, 6-8 II oll, 8-10 oll, 6-8 II oll, 6-8 II oll, 8-10 oll,</pre>	<ul> <li>bs.</li> <li>lbs.</li> <li>lbs.</li> <li>lbs.</li> <li>s-up lbs.</li> <li>n lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>p lbs.</li> <li>n lbs.</li> <li>n lbs.</li> <li>n lbs.</li> <li>p lbs.</li> </ul>	# ct Trades 15 64 33 38 22 5 22 74 74 7 . 67 11 105. 105. 105. 116 33 105. 16 33 19 28 47 8 33 29 62 48 33 29 62 48 33 29 62 48 36 125 18 47 63 33 29 62 48 36 125 5 18 47 63 33 9 8 36 125 5 22 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 54,100 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 86,331 19,541 144,367 429,803 210,820 753,764 95,072 320,870 91,854 279,033 76,352 145,482 17,885 15,767 36,400	Weighted           Average           \$276.73           \$316.17           \$364.06           \$227.65           \$209.71           \$213.06           \$227.65           \$255.54           \$256.74           \$225.74           \$227.12           \$212.34           \$223.80           \$488.00           \$255.65           \$255.65           \$255.365           \$253.65           \$253.65           \$253.65           \$255.31           \$277.12           \$222.87           \$223.80           \$244.89           \$229.62           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$229.62           \$222.87           \$244.23           \$485.81           \$503.31           \$242.57	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$2.04) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.77) (\$0.42) (\$2.41) (\$0.77) \$0.24 \$0.02 (\$1.14) (\$2.77) (\$0.17) \$0.24 \$0.02 (\$1.74) \$0.42 (\$7.25) (\$2.46) (\$1.35) (\$2.46) (\$1.35) (\$2.04) (\$1.35) (\$2.03) (\$1.57) (\$1.62) (\$1.62)
<ul> <li>IMPS Sub-Prima</li> <li>BONER/BHEAKER</li> <li>112 Rib, ribeye r</li> <li>169A Round, top in</li> <li>171B Round, outsid</li> <li>171C Round, eye of</li> <li>100 Loin, strip,</li> <li>180 Loin, strip,</li> <li>180 Loin, strip,</li> <li>181 Loin, bottom</li> <li>191A Loin, bottom</li> <li>191A Loin, bottom</li> <li>191A Loin, biteye r</li> <li>110% LEAN</li> <li>112 Rib, ribeye r</li> <li>113 Flats and eye</li> <li>Flats and eye</li> <li>Flats, rough</li> <li>S.P.B Comb</li> <li>S.P.B Boxe</li> <li>BOMER/RENKER &amp; CUT</li> <li>116B Chuck, chuck</li> <li>160 Loin, tender1</li> <li>190 Loin, tender1</li> <li>190 Loin, tender1</li> <li>190 Loin, tender1</li> <li>190 Loin, tender1</li> <li>191 Loin, butye r</li> <li>112 Rib, ribeye r</li> <li>112 Rib,</li></ul>	<pre>l     oll, 6-8 l)     oll, 8-10.i     oll, 10-up     oll-lip-on     ss 85%     t     side, 10-dr     side, -off     side c-off     side</pre>	<ul> <li>&gt;</li></ul>	# ct Trades 15 64 33 38 22 5 22 74 74 7 . 67 11 105. 105. 105. 105. 116 33 105. 16 33 19 28 47 8 33 29 62 48 33 29 62 48 33 29 62 48 125 18 47 6 33 39 19 28 47 6 33 8 29 62 48 36 125 5 18 6 47 6 33 38 19 28 47 6 33 38 28 47 47 5 22 20 20 20 20 20 20 20 20 20 20 20 20	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 54,100 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 86,331 19,541 144,367 429,803 210,820 753,764 95,072 320,870 91,854 279,033 76,352 145,482 17,885 15,767 36,400	Weighted           Average           \$276.73           \$314.82           \$316.17           \$364.06           \$227.65           \$209.71           \$225.74           \$227.65           \$227.65           \$227.65           \$227.65           \$227.12           \$212.34           \$2227.12           \$212.34           \$223.65           \$229.63           \$223.65           \$229.63           \$223.65           \$229.63           \$229.63           \$229.63           \$229.63           \$229.61           \$229.62           \$229.62           \$229.62           \$229.62           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$222.87           \$244.23           \$445.25           \$445.25           \$242.57           \$231.67           \$230.61           \$304.69           <	Change from Prior Day 
<ul> <li>IMPS Sub-Prima</li> <li>BONER/BREAKER</li> <li>112 Rib, ribeye r</li> <li>169A Round, top in</li> <li>169A Round, outsid</li> <li>171E Round, eye of</li> <li>101n, Semi-Bn</li> <li>180 Loin, strip,</li> <li>180 Loin, strip,</li> <li>180 Loin, strip,</li> <li>184 Loin, top sir</li> <li>184 Loin, top sir</li> <li>185A Loin, bottom,</li> <li>191A Loin, butt te</li> <li>CUTTER/CANNER</li> <li>112 Rib, ribeye r</li> <li>116B Chuck, chuck</li> <li>167A Round, knuckL</li> <li>190 Loin, tenderl</li> <li>191 Rib, ribeye r</li> <li>112 Rib, ribeye r<td><pre>l oll, 6-8 II oll, 8-10: oll, 10-up oll-1ip-on ss 85% t side, 10-du side c-off side c-off side c-off side c-off e round ls Short L loin butt sirloin but oll, 4-6 II oll, 6-8 II oll, 8-10 oll, 10-up oll-1ip-on side c-off si</pre></td><td><ul> <li>&gt;</li></ul></td><td># ct Trades 15 64 33 38 22 5 22 74 74 7 . 67 11 105. 105. 105. 105. 116 33 105. 16 33 19 28 47 8 33 29 62 48 33 29 62 48 33 29 62 48 125 18 47 6 33 39 19 28 47 6 33 8 29 62 48 36 125 5 18 6 47 6 33 38 19 28 47 6 33 38 28 47 47 5 22 20 20 20 20 20 20 20 20 20 20 20 20</td><td>Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 54,100 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 86,331 19,541 144,367 429,803 210,820 753,764 95,072 320,870 91,854 279,033 76,352 145,482 17,885 15,767 36,400</td><td>Weighted           Average           \$276.73           \$314.82           \$316.17           \$364.06           \$227.65           \$209.71           \$225.74           \$227.65           \$227.65           \$227.65           \$227.65           \$227.12           \$212.34           \$2227.12           \$212.34           \$223.65           \$229.63           \$223.65           \$229.63           \$223.65           \$229.63           \$229.63           \$229.63           \$229.63           \$229.61           \$229.62           \$229.62           \$229.62           \$229.62           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$222.87           \$244.23           \$445.25           \$445.25           \$242.57           \$231.67           \$230.61           \$304.69           &lt;</td><td>Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$0.71) \$0.24 \$0.02 (\$1.71) \$0.24 \$0.02 (\$1.32) (\$1.33) (\$1.32) (\$2.77) (\$0.17) \$0.24 \$0.02 (\$1.74) \$0.42 (\$1.33) (\$1.3</td></li></ul>	<pre>l oll, 6-8 II oll, 8-10: oll, 10-up oll-1ip-on ss 85% t side, 10-du side c-off side c-off side c-off side c-off e round ls Short L loin butt sirloin but oll, 4-6 II oll, 6-8 II oll, 8-10 oll, 10-up oll-1ip-on side c-off si</pre>	<ul> <li>&gt;</li></ul>	# ct Trades 15 64 33 38 22 5 22 74 74 7 . 67 11 105. 105. 105. 105. 116 33 105. 16 33 19 28 47 8 33 29 62 48 33 29 62 48 33 29 62 48 125 18 47 6 33 39 19 28 47 6 33 8 29 62 48 36 125 5 18 6 47 6 33 38 19 28 47 6 33 38 28 47 47 5 22 20 20 20 20 20 20 20 20 20 20 20 20	Total Pounds 49,155 145,466 43,372 89,236 58,360 56,067 17,405 197,160 54,100 637,718 97,079 337,909 148,501 52,328 151,687 100,504 1,550 3,822 170,480 60,667 397,140 86,331 19,541 144,367 429,803 210,820 753,764 95,072 320,870 91,854 279,033 76,352 145,482 17,885 15,767 36,400	Weighted           Average           \$276.73           \$314.82           \$316.17           \$364.06           \$227.65           \$209.71           \$225.74           \$227.65           \$227.65           \$227.65           \$227.65           \$227.12           \$212.34           \$2227.12           \$212.34           \$223.65           \$229.63           \$223.65           \$229.63           \$223.65           \$229.63           \$229.63           \$229.63           \$229.63           \$229.61           \$229.62           \$229.62           \$229.62           \$229.62           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$228.57           \$222.87           \$244.23           \$445.25           \$445.25           \$242.57           \$231.67           \$230.61           \$304.69           <	Change from Prior Day (\$0.71) (\$1.37) (\$4.92) (\$0.63) \$6.16 \$0.68 \$0.62 \$0.02) \$0.86 \$0.62 \$0.27 (\$3.84) (\$2.04) (\$3.69) (\$2.63) (\$1.14) (\$0.94) \$0.94 (\$1.31) (\$0.07) (\$9.41) (\$0.71) \$0.24 \$0.02 (\$1.71) \$0.24 \$0.02 (\$1.32) (\$1.33) (\$1.32) (\$2.77) (\$0.17) \$0.24 \$0.02 (\$1.74) \$0.42 (\$1.33) (\$1.3

MAJOR	PACKER	HIDES,	CURED	&	FLESHEI	C				
					Lds		Price/P:	iece		Price/CWT
HVY NAT	TIVE STR	60-62#								
		60-64#								
		62–64#						86.50		
		64–66‡						87.00	А	
		66-68#							_	
	-	74#Mir					94.00 -	94.50	Е	
NATIVE		46-48#						70.00		
COL BRA	ND SIR	62-64						79.00	А	
		64#Mir 64–66#			6.0	h		85.00		
		64-68#			0.0	J		05.00		
BUTT	AND STR	60-62#								
DOILD		62-64					85.50 -	87 75	F	
		64#Mir					05.50	07.75	-	
		64-66#			6.0	n n		88.00		
		74#Mir				-		93.50	Е	
NATIVE	HEIFER	46-48#								
HVY NAT	TVE HFR	48-50#								
		48#Mir	1							
		50-52#	+							
		52-55#	+							
BRANDEI	) HFRS	48-50#			1.0	C		73.00		
		48#Mir								
		50-52#								
BRAND I	IFR SW	48-50#								
		50-52#						56.00	_	
BRND (C	DW SW	50-52#						56.00		
	0014	52-54# 48-50#						56.50	А	
BRANDEI	COW	48-50# 65-70#								
NATIVE	COM	50-52#								
1001100	001	52-54								
DAIRY (	'OW	48-50#								
		50-52#								
DAIRY (	XOW SW	50-52#								
		52-54						66.50	Е	
NATV BL	JLL Con	96-106#	+							
		100-10#	+							
BRND BL	JLL SWCon	95-105#	+							
		100-10#								
HVX JES	STEER	60-62#								
		62–64# 64–66#			6.0	h		87.00		
		64#Mir			0.0	J		07.00		
		72#Mir							1100	
		74#Mir						92.50	unq E	
HVY TES	STR/HFR							22.30	-	
1101 1112		60-64								
BRANDET	) STEER	64-66#						85.00	Е	
		70#Mir						93.00		
		72#Mir							unq	

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

BEEF VARIETY MEATS - FROZEN	-		
Items	Lds	Price Range	Wtd Avg
CHEEK MEAT,trmd, 70-75% lean		150.00	150.00 A
export		ung	
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		86.00 - 100.00	93.00 A
export		50.00	50 00 a
HEARTS, regular, bone out	4 0	58.00	58.00 C
regular, bone-out exp	4.0	53.00	53.00
KIDNEYS, export LIPS, unscalded			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic		99.00	99.00 A
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		100.00	100.00 C
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			
BEEF PET FOODS -	FOB SUPE	PLY POINT	

DEEP FEI FOO	DD - FOD DOFFEII FOINI	
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	

TODAY'S CALCULATIONS FOR BY-		T VALUE Price		Value
Steer hide, butt brand/Pc	5.11	88.00	1.00	6.64
Tallow, edible	1.20	38.25	-	0.46
Tallow, packer bleachable	4.50		-	1.59
Tongues,Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	150.00	-	0.48
Head meat		93.00	-	0.12
Oxtail, selected		245.00		0.59
Hearts, reg, bone out		53.00		
Lips, unscalded		118.00	-	0.15
Livers, slcted, export		54.00	-	0.52
Tripe, scalded edible		74.00	-	0.48
Tripe, honeycomb bleached		120.00	-	0.18
Lungs, inedible		3.88	-	0.02
Melts	0.14			0.01
Meat & bone ml 50% blk/ton		420.00		
Blood meal 85% blk/ton pnh		945.00	-72.50	
Totals:				13.10
Dressed equivaler				20.79
<ol><li>Typical slaughter steer</li></ol>	weighs	1,350 p	pounds.	

The average value of hide and offal for the five days ending Fri, Oct 26, 2012, was estimated at 13.07 per cwt., down 0.13 from last week and up 0.34 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 13.22 per cwt live, down 0.07 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE) Lbs Price Change	Value
--	-------

		P	rv/Dy	
Cattle hide/Pc	5.11	86.25		6.76
Tallow, edible	1.20			0.46
Tallow, packer bleachable	4.50	35.25	-	1.59
Tongues, Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	150.00	-	0.48
Head meat	0.13		-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	53.00		
Lips, unscalded		118.00		0.15
Livers, slcted,export		54.00		0.52
Tripe, scalded edible		74.00	-	0.48
Tripe, honeycomb bleached			-	0.18
Lungs, inedible		3.88	-	0.02
Melts		4.13	-	0.01
Meat & bone ml 50% blk/ton		420.00	-15.00	
Blood meal 85% blk/ton pnh		945.00	-72.50	
Totals:	18.92			13.22
Dressed equivalent b				21.02
<ol><li>Typical slaughter cattle</li></ol>	weighs	1,275 p	ounds	

WEEKLY USDA BY-PRODUCT DROP VALUE (COW) The hide and offal value from a typical slaughter cow(1) for the week ended 10/26/2012, was estimated at 13.25 per cwt live, down -0.09 from last week.

-0.09 Hom last week.							
CALCULATIONS FOR BY-PRODUCT VALUE (C	(WO						
	Lbs	Price					
			Prv/Wk				
Cow hide, branded (2)/Piece		56.50		5.14			
Tallow, renderer blchable	3.68	37.25	-	1.37			
Tongues, Swiss cut, IW	0.32	282.25	6.25	0.90			
Cheek meat, trmd	0.43	189.00	2.50	0.81			
Head meat	0.14	151.25	-1.25	0.21			
Oxtail, req, small box	0.20	256.75	12.50	0.51			
Hearts, reg, bone out	0.46	61.50	0.25	0.28			
Lips, unscalded	0.13	89.00	-16.00	0.12			
Livers, req, gall off (3)	0.90	31.50	0.25	0.28			
Tripe, scalded edible, blchd	1.06	83.75	-0.75	0.89			
Tripe, honeycomb bleached	0.14	113.25	-6.75	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	407.50	-28.50	2.18			
	0.73	998.50	7.00	0.36			
Totals:	24.49			13.25			
Dressed equivalent basis (47	% dress	з):		28.19			
(1) Typical slaughter cow weighs 1,1							
(2) Hide weight adjusted regularly f			riation.				
(3) Reflects a 30% condemnation rate							
REPORT BASIS - FOB Omaha or equivale		the Mid	west;				
FOB Plant for Texas a							

FOB FIAIL IOI TEAS AND OKTAHOMA							
WEEKLY CENTRAL U.S. COW VARIETY MEAT For Week Ended 10/26/2012	PRICE			PLANT s/hundred	weight		
Frozen CARLOT/L.C.L. Basis	Lds	Price	e Ran	ge	Wtavg		
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	3.6	183.50	-	194.00	188.94		
HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp		56.00 58.00	-	65.00 59.00	61.52 58.33		
HEAD MEAT, KIDNEY'S Export LIPS, unscalded		147.00 30.00 86.00		158.00 31.50 119.00	151.33 31.00 89.04		
LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export		00.00	-				
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export MELTS,		30.00	-	41.00 32.50	41.00 31.33		
OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export	1.5 1.0	245.00	-	271.00 38.00	256.83 38.00		
TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW		288.00	-	289.00	288.65		
TONGUES, #1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, #1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW	0.8	268.00	-	297.50	280.81		
TONGUES, #2 mixed Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW TONGUE Trimmings	0.3	268.00	-	278.00	274.95 37.00		
TRIPAS	1.0			37.00	37.00		
TRIPE, bleached, scalded, edible TRIPE, blchd, scald/w honeycomb TRIPE, bleached, scalded, edible exp TRIPE, unbleached, scalded, edible	8.2 0.3 4.0 1.5	81.00	-	86.00 126.00 81.25 101.00	83.67 126.00 81.25 101.00		
TRIPE, honeycomb bleached TRIPE, honeycomb bleached TRIPE, honeycomb ubleached TRIPE, omasum unbleached WEASAND MEAT	0.8 1.3	105.00	-	118.00 247.00	113.13 247.00		

# Friday, October 26, 2012

ISDA NAT Purchases Compared t	Equated o Thurs	to FOB ( day's Clo	<b>)maha Ba</b> ) <b>se:</b> Fr	<b>sis unle</b> esh loir	<b>ss other</b> Is mostly	wise stat 7 3.00 low	<b>:e</b> ver; butt	s 3.00-4	
ower; skn stablishe fferings.	d. Tradi	ing slow	to mode	rate, wi	th mostl	ly light o	demand an	nd mostly	modera
oads PORK oads TRIM	CUTS /PROCES	S PORK	:	67.75 6.0					
ISDA ESTIM	ATED POR	rk carcas	s cutou	т					
ased on F alculatio 53	ns for a	a 200 lb	Pork Ca	rcass. V backfat	alues re at last	flect US	Dollars		pounds
ate Lo			oin B	utt F	ic I		am. Be		
10/26 "hange :	73.75	85.17 -0.50	89.77 -3.07	83.24 -2.73	63.18 -0.03	125.15 -4.79	71.63 -0.04	127.87 4.82	
10/25 10/24	87.5 60.5	85.67 85.42	92.84 93.87	85.97 86.73	63.22 57.52	129.94 130.06	71.68 71.21	123.05 123.08	
10/23 10/22 <b>Current Fi</b>	114.0 52.0	87.41 88.64	94.10 97.90	88.10 89.29	61.22 61.45	129.94 130.06 128.08 127.93	77.56 78.55	123.18 123.20	
		86.46	93.69	86.67				124.07	
OTE: Valu desc						letailed n request			
<b>RESH PORK</b> OINS, BON Primal C	E-IN							89.77	
			Lds- 2 0		Price Ra	ange	Wo	htd Ava-	
/4" Trim /8" Trm/l /4" Blade /4" Trim tombos 26/	less 21#/UP-N	MED	4.0	118.00	-	124.00		120.25	
OTNS CNTD	ar 10_	11 PTR 1	/4"TRM 2.0			157.00		157.00	
BNLS Str BNLS Str	ap-on ! ap-on ! ap-off !	5-13# 5-11# 5-11#	7.5 4.0	155.00	-	157.00 161.00 170.00		157.87 170.00	
HLE BNLS NLS SIRLO	LOINS 9- IN .75-2	-13# 1.5# 3 5#	3.5	117.00	-	133.00		122.43	
ENLS Str HLE ENLS NLS SIRLO ONE-IN SI LADE ENDS ENDERLOIN OIN BACKR	1.25	2-4# /DN#	0.5 0.5 1.0			74.00 205.00		74.00 205.00	
FRESH "	1.5/DN 1.7 1.75-2	# 5/D1N# 2.00#							
" ICNIC Primal C			1.25			205.00		205.00	
	ι, RS, α ι, SS, α	 ombo ombo	Ids- 1.0		Price Ra	ange 63.00	Wg	htd Avq-	
ICNIC CUS Boxed 92 Boxed 92 OSTON BUT	% Frea % Froze T	sh en 		120.00				122.50	
Primal C  /4" TRM 5			Lds- 17.5	86.00	Price Ra	ange 100.00	Wg	83.24 htd Avg- 91.80	
./8" TRM 5 ./4" Trim ./8" Trim NLS, Butt	-10# Stk Rdy Stk Rdy		4.0			116.00		116.00	
ombo's 11 PARERIB - Primal Cu								125.15	
BAG/3 PCV	 AC4.25#,	/DN-LGT	Lds- 6.0	136.00	Price Ra	ange 145.00	Wc		
XOMBOS BAG/3 PC XOMBOS	VAC4.25	#/UP-ME	5.0	130.00	-	142.00		133.40	
RESH PORK	CUTS-AL	DDED ING							
ONE-IN LO INES LOINS INLS LOINS INLS STRLO ONE-IN SI FINDERLOIN OIN BACKR MKR TRM S //4" TRIM /4" TRIM /8" TRIM PARERLE 4	INS CC 3 SIRAP-( SIRAP-( IN .75-3 R 2.5-3 I 1.25, IB FRESI S PICNIC BUIT SIK RDY SIK RDY	IENDER I ON OFF 1.5# 3.5# /DN# H 2.00/UI C BOXED BUIT BUIT							
PARERIB 4 KINNED HA	.25#/UP M	-MED						71 62	
Primal C ONE-IN TR	IMMED		Lds-		Price Ra	inge	Wg	71.63 jhtd Avg	
17-20# T 20-23# T 23-27# T ONE-IN 27 ORTH AMER HAMS, BO NLS 3 MUS NLS 4 MUS NLS 5 MUS NLS 5 MUS	RIM SPEX RIM SPEX #/up Tr: ICAN EXI NE-IN 2: CLE HAM CLE HAM	C 1 C 1 im Spec 1 PORTS 3-27# TS S 94-96% S 94-96%							
	NGS (CHI % Fresh % Froze % Fresh % Froze ank Froz DLESS	h en h zen zen							
Primal C  KIN-ON, T			Lds-		Price Ra	ange		127.87 jhtd Avg	
KIN-ON, T KIN-ON, T KIN-ON, T KIN-ON, T KIN-ON, T KIN-ON, T KINLESS,	RIMMED : RIMMED : RIMMED : RIMMED : RIMMED :	12-14# 14-16# 16-18# 18-20# 20-25#	2.0 2.0 2.0			130.00 130.00 130.00		130.00 130.00 130.00	

				Page 5
TRIMMINGS/BONELESS PROCESSING PORK				Nahtd Avg
	44.00			44.67
	WATUR (			
WEEKLY USDA BY PRODUCT DROP The offal value from a typic				
week ended $10/26/2012$ , was e				
0.05 when compared to last w	week.		-	
FOB CENTRAL U.S. / CALCULAT				
	Lbs	Price		Value
Cheek meat, trimmed	0 29	76.00	<b>Prv/Wk</b> -0.50	0 21
Chitterlings		62.00	-0.50	0.78
Ears, square-cut		129.00	-	0.25
Tongues, grn, bnls, sml bx			-	0.22
Hearts, slashed, domestic	0.28	55.00	-	0.15
Kidneys, inedible	0.25	9.50 12.25	-	0.02
Livers, inedible			-	0.15
Melts, inedible	0.17	5.13		0.01
Salivary Glands	0.26	5.13 46.00 51.25	-1.75	
Snouts, partial lean	0.25	51.25	-	0.13
Stomachs, Scid, Small Dox	0.43	129.00	-4.50	0.55 0.03
Stomachs, scld, small box Lungs, inedible Choice white grease	0.95	35.00	-1.75	
Pork meat & bone meal	1.57	455.50	-1.50	
Pork blood meal			-2.75	1.00
Lard	1.72	52.25	4.00	0.90
Blood plasma	2.01	20.00	-	0.40
Totals:				5.46
Dressed equivaler			s):	7.38
<ol> <li>Typical slaughter hog we</li> </ol>	eigns 27	v pounds.		
USDA BY PRODUCT PRICE REPORT	rs - F	OB CENTRAL	U.S. B	ASIS
Carlot Basis - Dollars/hundred	weight -	as of 3:0	0 PM	
PORK VARIETY MEATS - FROZEN Items	Lds	Price R	ance	Wtg Avg
NECK Bones domestic	0.5	FIICE R	34.00	
export	0.5		51.00	51.00
Brisket Bones Full, 30#				
Brisket Bones Full, exp 30# TAILS,			ι	inq

export			
Brisket Bones Full, 30#			
Brisket Bones Full, exp 30#			ung
TAILS.			ang
CHEEK MEAT trimmed		76.00	76.00 B
CHITTERLINGS, 10 lb. pail		/0.00	70.00 B
EARS, Pet Treat, 3-4/lb		004 00	004 00 5
EARS, edible, export			234.00 E
FEET, front, toes on			92.00 B
front, toes on, export			unq
hind, domestic		49.00	49.00 C
hind, export			
HEARTS, slashed, domestic			
single slashed, export		67.00 - 68.00	
multi slashed, export	4.0	53.00	53.00
whole, export			
HOCKS, picnic			
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,		45.00	45.00 C
SNOUTS, partial lean			unq
partial lean w/mask			
STOMACHS, scalded, small box		129.00	129.00 B
scalded, small box, export		138.00	138.00 C
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp		160.00	160.00 E
scalded & scraped			
UTERI			
PORK SKINS FRESH IN			
QUARTERLY CONTRACTS:		OMESTIC	
BELLY SKINS, SELECTED			42.00-48.00
FATBACK SKINS, SELECTED		4.50-47.00	
BUTT PLATE SKINS, SELECTED			
HAM SKINS, HOUSE RUN	2	7.00-40.00	35.00-46.00
PICNIC SKINS HOUSE RIN	2	4 00-28 00	28 00-38 00

HAM SKINS, HOUSE RUN	27.00-40.00	35.00-46.00
PICNIC SKINS, HOUSE RUN	24.00-28.00	28.00-38.00
JOWL SKINS, HOUSE RUN	22.00-29.00	28.00-28.00
PORK PET FOODS - FOB	SUPPLY POINT	BOXED FROZEN
QUARTERLY CONTRACTS:	FRESH	
KIDNEYS, inedible	7.00-15.00	
LIVERS, "	10.50-14.50	
LUNGS,	2.75-4.75	
MELTS, "	5.00-5.50	

USDA TALLOW AND PROTEIN REPORTS - FOB	CENTRA	LU.S.		
(unless otherwise stated) as of 3:00	PM			
TALLOW, GREASE, AND LARD		Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	15.0	34.00	0 - 36.75	35.30
Yellow grease (truck)			32.00	32.00 A
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%			37.00	37.00 C
Renderer bleachable <.15%			39.00	39.00 E
Choice white grease			unq	
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow			40.00	40.00 B
Loose lard, PS and/or CP	1.0		54.00	54.00
EDBLE TALLOW, CAF GULF				
Edible tallow				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic		415.00	0 - 435.00	429.84 A
Ruminant Panhandle,Domestic	67.0		420.00	420.00
PORK Meat/Bnmeal,50% pro/ton	3.0		450.00	450.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl	24.0		8.09	8.09
DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton				
BLOOD MEAL, 85% pro/ton				
Central		959.00	0 - 1015.00	992.60 D
Panhandle	1.0		945.00	945.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton	1.0		975.00	975.00

## Friday, October 26, 2012

USDA CARLOT VEAL CARCASS REPORT - Thu, Oct 25, 2012 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady on packer owned calves while open market calves were unevenly steady to 15.00 lower. Trading was light to moderate, with moderate demand and offerings. Harvest numbers were 8% higher compared to last week. Dressed weights were down 7.3 pounds in the Northeast, down 1.3 pounds in the North Central, with the composite down 4.6 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	Rang	e	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1420	330.00-	371.00	349.07
**PACKER OWNED**				
Hide-Off, 255-315 Lbs. Hot Basis	1595	345.00-	380.00	366.59
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	3015	330.00-	380.00	358.34
*CONTRACT INFORMATION: Hot Basis,	Hide-Off*			
Current future contracts offered:	Firm Bott	om Northe	ast and	North

Central, 305.00 to 325.00, mostly 310.00 to 325.00 for early March.

Special Fed Veal Sl Week ending:		10/13/12	Year Ago	YTD 2012	YTD 2011
Northeast	3,189			131,880	136,299
North Central		2,436	- / -		
Total NE & NC	5,980	5,542	7,013	256,379	291,943
Week ending:		10/13/12			
Northeast	268.4				
North Central	272.4	273.7	266.7		

esting and pro 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 mostly steady with a firm undertone. Foreshank Osso Bucco was sharply higher, Square cut chucks, 7 rib chop ready racks and strip loins were firm, with skinned top rounds 15.00 higher. Demand was moderate to good with moderate offerings and trade activity.

Item:	Wt. Ra	nge	Rang	•
Carcass, hide off	200-275		419.00-	
Foresaddles	86-147			
Forequarters	43-74	lbs	325.00- 355.00-	419.00
Necks, bone-in	24-28		253.00-	275.00
Breast	24-28		140.00-	
Foreshank		lbs		795.00
	3-5			
Osso Buco, foreshank	2-8	lbs		1199.00
	49-85	lbs	330.00-	
	39-68	lbs		312.00
	5-10	lbs	450.00-	585.00
Chuck, Shoulder Clod	4-9	lbs	495.00- 675.00-	625.00
Hotel Racks, 8 rib	15-26	lbs	675.00-	740.00
Hotel Racks, 7 rib	14-25		729.00-	
Hotel Racks, Chop Ready, 7 rib		lbs	1290.00-	
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1329.00-	
Rack, Ribeye	3-9	lbs	1900.00-	
Hindsaddles	89-153	lbs	480.00-	595.00
Hindquarters	45-76	lbs	419.00-	610.00
Loins, regular	18-36	lbs	365.00-	415.00
	18-30	lhe		685.00
Strip Loins, bnls, 0x0	1-up	lbs	1250.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1059.00-	
Legs, double	68-117		515.00-	
Legs, single	34-59	lbs		650.00
Legs, slices, retail				1050.00
	27-47	lbs	950.00-	
	24-39	lbs	859.00-	
Legs, BHS heel-out	27-42	lbs	659.00-	
Legs, Sknd, butt tenderloin	0.5-up		1150.00-	
Top Rnd, Sknd, cap-off	10-15	lbs	1330.00-	
Hindshank	5-8	lbs	710.00-	
	2-8		1010.00-	
Osso Buco, Hindshank	2-8	IDS		
Stew Meat, regular			405.00- 165.00-	550.00
Bnls Veal Trimmings 75-80% Lean			165.00-	199.00
Bnls Veal Trimmings 80-90% Lean			150.00-	
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, Oct 26, 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 Weight 45-D5 55-65# 55-65# 65-75# 75-85# 85-UP	<b>3 1-4</b> Head 476 199 884 1,804 2,044 1,839	Head 7,246 Wt Avg 345.97 345.17 285.62 256.80 237.93 206.82
CHOICE AND PRIME, YG Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	<b>5 5</b> Head 0	Head 483 Wt Avg
CERTIFIED FRESH AMER	RICAN LAMB	Head

UNGRADED Weight 45-DN 45-55# 55-65# 65-75# 75-85#	Head 90 83 92 81 39	Head 424 Wt Avg 230.48 231.81 223.33 211.20 179.03
85-UP	39	179.03

NATIONAL DAILY LAMB CARCASS REPORT

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

**Compared to last week:** Carcasses were mixed 65#'s and down were 1.00 to 5.72 lower; 65#'s and heavier were 0.19 lower to 0.61 higher

Weight         Head         Wt           45-DN         476         345           45-55#         199         345           55-65#         884         285           65-75#         1,695         256           75-85#         2,044         237	<b>Avg</b> 5.97 5.62 5.18 7.93 5.26
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USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

under Mandatory Price Reporting and industry yields.)					
P	CUTS ORESADDLE	FOB PRICE	CHANGE	% CARCAS	S LBS.
204 209	RACK, 8-RIB MEDIUM BREAST ** SHOULDERS, SQ-CUT	239.32 385.55	1.30 3.46 -5.71	8.85%	6.55 17.41 2.83
	HINDSADDLE LOINS, TRIMMED 4X4 FLANK UNIRIMMED ** LEG, TROTTER OFF	505.49 51.95 331.92	-0.70	3.39%	2.51
	GROSS CARCASS VALUE:	300.33	0.80	95.45%	70.63
	SADDLE VALUE SADDLE VALUE	279.01 352.58	2.19 -0.62		
Carca	uss value less process/packa NET CARCASS VALUE	ging per owt o 268.83	xost of \$ 0.80	31.50	

\* Shrink and trim of 3.37lbs. not reflected in cutout value.
\* Based on Actual Federally Inspected Slaughter Carcass Weight of 74.00 lbs. for W/E 10/13/2012, 1.00 lbs heavier 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 1,055,233 pounds Frozen Cuts 164,300 pounds					
*Item	s with no entries indicate nor	n-report	able trad	es.*	
IMPS				Weighted Average	Change from Prior Days
200A 200A 200A	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle Bracelet Rack, 8-Rib, light	0 5 0	4,006	\$335.00	1.81
202	Foresaddle Bracelet	6	1,929		0.00
204 204 204 204 204A	Rack, 8-Rib, light Rack, 8-Rib, medium Rack, 8-Rib, heavy Rack, chined	8 84 12 49	2,073 24,988 2,439 13,474	\$572.54 \$511.02 \$616.67 \$693.86	(7.22) 2.81 (29.03) 14.74
204B 204C 204D 206 207	Bracelet Rack, 8-Rib, light Rack, 8-Rib, nedium Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Breast, bulk Breast, bulk Ribs, Breast bones off Foreshank Hindeaddle, long-cut	26 155 6 83 216	7,983 21,743 1,410 85,546 159,338	\$932.25 \$1,100.08 \$1,365.55 \$206.83 \$239.32	6.95 21.96 (45.63) (0.52) 3.46
208 209 209A	Shoulders, square-cut, bnls Breast Breast, bulk Ribs, Breast bones off	45 103 11 37	11,968 26,368 24,539 2,119	\$463.23 \$129.85 \$76.19 \$474.07	(2.34) 2.93 (4.22) 7.58
230 231	Foreshank Hindsaddle, long-cut Hindsaddle Loins	190 0 11	3,629	\$394.21	
232 232 232 232A 232A	Loins, short-cut, 1x1	0			(3.72) (4.37) 0.96 (39.31) 1.06
232C 232C 232E 233 233A	Loins, short-cut, uxu Loin, boneless, tied Flank, untrimmed Legs Leg, trotter-off	6 30 44 148	453 77,493 15,137 40,761	\$1,427.05 \$50.85 \$306.65 \$331.92	0.92 (0.75) 1.67 0.68
233C 233E 233F 234 234A	Loins, short-cut, UXU Loin, boneless, tied Flank, untrimmed Legs trotter-off Leg, trotter-off, partial bnl Leg, steamship Hindshank Leg, Boneless, Tied Leg, shank off, bnls Leg, 2022 avay boneless	L 39 25 68 108 42	7,034 3,997 13,927 27,241 6,999	\$501.40 \$434.06 \$418.73 \$486.06 \$606.32	10.84 1.68 5.14 (2.91) (3.56)
234B 234C 234D 234E	Leg, bottom, boneless Leg, outside, boneless Leg, inside, boneless	0 81			(7.73)
2010	biritoini, bonciebb	0 22	971	\$781.54	19.29
236	Back Back, trimmed Trimmings Special trimmings Loin, boneless, 3-way Sirloin	4 14 30 0	202 2,834 2,593	\$858.71 \$430.47 \$492.96	0.09 (11.91) (10.52)
246 295 296	Internetion Lamb for stewing Ground lamb Necks	6 65 39 40	220 11,128 8,823 21,054	\$1,266.88 \$597.17 \$527.59 \$108.39	0.00 (5.70) (12.65) 1.07
FROZEN CHOICE & PRIME CUIS # Of Total Weighted Change from					
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
209A 210 230 234 234E 238 295 296	Sub-Primal Ribs, Breast bones off Foreshank Hindsaddle Leg, Boneless, Tied Leg, inside, boneless Trimmings Lamb for stewing Ground lamb Necks	5 18 3 4 25 3 19 49	408 8,062 145 1,487 1,349 1,780 2,668 8,844	\$393.83 \$311.19 \$369.92 \$482.69 \$826.19 \$319.84 \$632.41 \$500.79	(0.84) (0.36) 0.00 49.22 (2.11) (18.73) 6.15 9.86
	Necks				

View complete report at http://www.ams.usda.gov/mnreports/lm\_xl500.txt

## SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 26-Oct-2012 and 27-Oct-2012 is estimated to be 27,382,000 DN 11.32 percent from a week ago and DN 7.21 percent from a year ago. (Last week 31,387,000; last year 29,511,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 27-Oct-2012 is estimated to be 150,676,000 head DN 1.85 percent from a week ago, and DN 1.26 percent from a year ago. (Last week 153,519,000; Last year 152,604,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Oct 26, 2012 ATTONAL 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 PE	R POUND)	
	FROZEN	FRESH	
15% OR LESS			
PRICE RANGE WTD AVERAGE PRICE	-	24.00-26.00 25.50	
	VOLU		
	(PER 1,0	000 LBS.)	
VOLUME TRADED VOLUME EXPORTED		163	
	PRIC		
15-20%	(CENTS PE	R POUND)	
PRICE RANGE	27.00-32.00	20.00-26.00	
WTD AVERAGE PRICE	29.07	23.65	
	VOLU		
	(PER 1,00		
VOLUME TRADED	1,885 1,645	3,774	
VOLUME EXPORTED		ES	
	(CENTS PE	R POUND)	
20% OR MORE			
RANGE WTD AVERAGE PRICE	-	22.00	
WID AVERAGE PRICE			
	(PER 1,00	0 LBS.)	
VOLUME TRADED		41	
VOLUME EXPORTED			

# NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Oct 25, 2012

## CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 3.34 higher at 187.32; Select 600-900 lbs carcass was 2.46 higher at 170.96 compared to last Friday.

### FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE Boxed beef cutout values were higher on light to moderate demand and light offerings. This week was notable in that the Choice cutout value on Wednesday of 199.38 reached its highest point since October 2003, when the BSE situation was forefront. The majority of cutout gains for the week were mainly through solid appreciation of the rib and loin complexes for both Choice and Select. The chuck and round cuts trended generally steady overall, although some depreciation of chuck rolls and flats were noted late in the session. Thursday's volume count of Choice and Select product under 100 loads is also an indication of increasing buyer resistance to the relatively high prices. Forward business was relatively quiet with the exception of 73% and 93% ground beef both priced consistent to spot levels. Beef trimmings were higher on light to moderate demand and light offerings. Fed cattle and offerings.

offerings. For the week: Select and Choice rib primal 7.00 higher; Select and Choice chuck primal steady to 1.00 higher; Select and Choice round primal steady to 1.00 higher; Select and Choice loin primal 5.00 to 8.00 higher; Beef trimmings 5.00 higher; Fed cattle and blended grinds mostly steady to 3.00 higher. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 2.69 at 199.37, Select 600/900# carcasses up 2.10 at 182.55.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT Lean boneless processing beef prices and trimmings prices we firm to higher. Demand was moderate to good for heavy offering were offerings. o higher. Demand was moderate to active. Impr activity was moderate to active. Impr and strong outfront sales supported prices. Improved food service Trading demand

demand and strong outfront sales supported prices. Market activity on imported beef was moderate with prices generally steady. Demand was moderate to good for light offerings. Good demand for imported product, firm domestic prices and tight import supplies continued to support the market. Cutter cow cutout values were firm on moderate demand and heavy offerings. Chuck, round, rib, loin and flank items closed mixed. 100% lean items were mixed. Stronger lean boneless prices supported cutout values

values cutout

cutout values. Lean boneless beef 92-94% steady to firm; 90% firm to 1.00 higher; 85% firm to 1.00 higher; 81% 1.00 higher; 75% 1.00 to 3.00 higher; 65% mostly 2.00 to 3.00 higher; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, October 25, 2012 was estimated at \$160.02 per cwt, up 0.24 compared to last Friday.

**CARLOT PORK AND PORK CARCASS CUTOUT VALUE** Fresh retail pork cuts saw vast amounts of offerings this week as harvest numbers are still running above seasonal norms. This combined with tightening margins saw packers try to support the cutout as much as possible, but with an early estimated 2,385,000 head to be harvested, packers were forced to take lower money for their abundance of product. This was seen in most every primal. Loins, both bone-in and boneless saw values fall sharply as retail ads, which dominated the demand of loin meat early in the month, diminished. Butts, like loins, saw a huge decrease in demand as retailers began to think of turkeys and hams for the upcoming holiday season. The supply of fresh ribs remains tight as many packers continue to make St. Louis and barbecue style spareribs to send to the freezer. Bone-in hams saw generally steady prices throughout the week, but increased pressure continues to attempt to force prices lower. 42% trimmings were in abundance throughout the industry and prices were lowered almost daily. Seedless bellies were not tested this week as packers continue to sell product on a market basis. All the while, retail demand for bacon continues to be very good. Loins weak to 5.00 lower; butts 2.00-6.00 lower; spareribs steady to 3.00 lower; skinned hams 17-20 lbs unguoted, 20-27 lbs steady; sdls bellies 14-16 lbs not tested; 42% trim % 00 lower; 72%

Loins weak to 5.00 lower; butts 2.00-6.00 lower; spareribs steady to 3.00 lower; skinned hams 17-20 lbs unquoted, 20-27 lbs steady; sdls bellies 14-16 lbs not tested; 42% trim 8.00 lower; 72% trim mostly 2.00 lower from previous quote, bnls picnics not

tested. The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 85.67 per cwt. dn 3.38 from last Friday.

estimated at 85.67 per cwt. dn 3.38 from last Friday.
BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading on most of the beef variety items continued to be quiet
as the seasonal lull in buying continued. The few beef cuts that
did trade were thinly tested. Prices reported gave the appearance
that the industry was now driven by the buyers rather than packers
setting the trends.
The Pacific Rim countries were noticeably absent from pork
varieties as the pattern of alternate week buying continues. With
trading left up to the domestic market, most prices drifted lower.
Trading on tallows and greases was slow this week. Chicago
packer bleachable tallow and Chicago edible tallow moved lower.
Accumulating supplies and light soap demand pressured the decline.
Central choice white and yellow grease also ended lower. Light
feed fat and biofuel demand were the driving forces. The export
markets were quiet.
Protein feed supplements experienced slow to moderate trading
this week. Light feed demand continued to weigh on the market.
Ruminant and pork meat and bone meal prices finished lower.
Ruminant blood meal ended steady to lower Central and Panhandle,
while pork blood meal prices held steady. Demand was light to
moderate for moderate offerings.
Market activity on major packer hides was slow to moderate this
week.
The market remains on solid ground and prices are firm. Packers

week. The market remains on solid ground and prices are firm. Packers have done a good job of selling hides along keeping them moving. Tanners needing hides could do no better than paying steady prices. With the exception of Heavy Native Steers which ended steady to higher and SW Branded Cows which closed slightly higher all reported selections traded at steady prices. Beef Variety Meats: Cheek meat domestic 6.00 higher compared to last quote; Head meat domestic mostly 7.00 lower; Hearts domestic 5.00 lower, export steady; Tripe scalded edible export steady with last quote.

last quote

Dist quote. Pork Variety Meats: Neck bones steady to 1.00 lower; Brisket bones export not tested; Cheek meat 1.00-2.00 lower; Feet, hind domestic 3.00 higher compared to last quote; Hearts single slashed export prices not comparable; Salivary glands 4.00 lower comparable to last quote; Stomachs, small box export prices not comparable; Central choice white grease 1.00-3.00 lower; Central yellow grease 1.00 lower; Chicago packer bleachable tallow 3.00 lower; Chicago edible tallow 2.00 lower; Central meat and bone meal 40.00-50.00 lower; Panhandle meat and bone meal 5.00-20.00 lower; pork blood meal steady to 50.00 lower; pork blood 40.00 lower; Panhandle blood meal steady to 50.00 lower; pork blood meal steady; Heavy Native Steer hides steady to .50 higher; Colorado Branded Steer hides steady; Butt Branded Steer hides meal steady; Heavy Native Steer hides steady to .50 higher; Colorado Branded Steer hides steady; Butt Branded Steer hides steady; SW Branded Cow hides .50 higher; Heavy Texas Steer hides steady. The average value of hide and offal for the four days ending October 25, 2012, was estimated at 13.07 per cwt., down 0.15 from last week and up 0.30 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS The special fed veal carcass market was steady on packer owned calves while open market calves were unevenly steady to 15.00 lower. Trading was light to moderate, with moderate demand and offerings. Harvest numbers were 8% higher compared to last week. Dressed weights were down 7.3 pounds in the Northeast, down 1.3 pounds in the North Central, with the composite down 4.6 pounds. Special fed veal cut prices were mostly steady with a firm undertone. Foreshank Osso Bucco was sharply higher, square cut chucks, 7 rib chop ready racks and strip loins were firm, with skinned top rounds 15.00 higher. Demand was moderate to good with moderate offerings and trade activity.

### LAMB: CARCASS & PELTS

as of 10/25/2012 were steady Carcass lambs sales for the week, Carcass lambs sales for the week, as of 10/25/2012 were st o firm on lighter carcasses while steady to weak on hea arcasses. Carcasses weighing less than 55 pounds were mostly o 4.51 higher. 55 to 65 pound carcasses were 1.43 higher; 65 t ound carcasses were 0.24 lower; 75 to 85 pounds were 0.20 lo 5 lbs and higher traded mostly 0.19 lower. The National arcass Cutout Report was 8.19 lower compared to last week 68 03 to heavier carcasses y .99 to 75 to pound 85 lb lower La week

Pelt prices remain steady across all classes of pelts w stronger undertone noted. Trading was light to moderate, moderate demand and light to moderate offerings.

Source: USDA Market News Service, Des Moines, IA