

Friday, October 26, 2012

VOLUME 27, NO. 210

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 10/26/2012 (est)	123,000	3,000	427,000	8,000
Week ago (est)	116,000	3,000	420,000	6,000
Year ago (act)	124,000	3,000	422,000	5,000
Week to date (est)	615,000	15,000	2,162,000	43,000
Same Pd Last Wk (est)	613,000	15,000	2,151,000	39,000
Same Pd Last Yr (act)	643,000	17,000	2,140,000	39,000
Previous day estimated	Steer and	Heifer	Cow and Bull	
Thursday		99,000		27,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 10/27/2012 (est)	26,000	0	217,000	1,000
Week ago (est)	21,000	0	237,000	0
Year ago (act)	28,000	0	167,000	0
Week to date (est)	641,000	15,000	2,379,000	44,000
Same Pd Last Wk (est)	634,000	15,000	2,388,000	39,000
Same Pd Last Yr* (act)	672,000	17,000	2,308,000	39,000
2012 Year to Date	26,813,000	612,000	91,582,000	1,646,000
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/2011 *Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding				

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

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

Boxed beef cutout values sharply lower on light demand and 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:	196.82	179.70
Change from prior day:	(2.55)	(2.85)
Choice/Select spread:	17.12	
Total Load Count (Cuts, Trimmings, Grinds):	134	
COMPOSITE PRIMAL VALUES		
Primal Rib	296.78	239.86
Primal Chuck	167.58	161.39
Primal Round	178.98	171.58
Primal Loin	258.46	223.52
Primal Brisket	137.48	135.57
Primal Short Plate	124.31	128.43
Primal Flank	91.13	91.27

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
10/25	51	45	17	37	151	199.37	182.55
10/24	68	73	14	34	189	199.38	183.92
10/23	53	57	13	40	163	198.52	183.34
10/22	51	61	25	24	160	198.35	181.53
10/19	60	75	20	8	164	196.68	180.45

Current 5 Day Simple Average: 198.46 182.36

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

Choice Cuts	43.02	loads	1,720,837	pounds
Select Cuts	64.66	loads	2,586,527	pounds
Trimmings	0.00	loads	0	pounds
Ground Beef	25.96	loads	1,038,287	pounds

Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	13	34,271	599.00	664.29	604.93
112A 3	Rib, ribeye, bnls, light	12	70,570	685.00	736.00	716.94
112A 3	Rib, ribeye, bnls, heavy	23	29,560	647.38	724.00	676.03
113C 1	Chuck, semi-bnls, neck/off	5	20,013	206.45	225.00	210.32
114 1	Chuck, shoulder clod	9	18,864	196.00	216.00	202.77
114A 3	Chuck, shoulder clod, trmd	26	67,462	190.00	225.00	215.31
114D 3	Chuck, clod, top blade	7	36,615	260.07	287.50	262.79
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	9	9,844	325.00	375.00	341.18
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	15	91,391	275.00	322.00	295.02
116B 1	Chuck, chuck tender (IM)	15	20,155	197.00	228.00	218.54
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	29	162,858	200.00	230.00	212.87
120A 3	Brisket, point/off, bnls	4	1,219	360.00	387.00	379.76
123A 3	Short Plate, short rib	11	28,534	270.00	365.00	318.46
130 4	Chuck, short rib	18	71,414	184.20	270.00	204.06
160 1	Round, bone-in					
161 1	Round, boneless					
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	32	80,562	231.50	270.00	246.14
168 1	Round, top inside round	15	38,058	203.74	232.99	216.57
168 3	Round, top inside round	13	45,115	205.00	236.00	222.18
169 5	Round, top inside, denuded	4	4,024	262.00	265.00	262.29
3	Round, top inside, side off	0	0			
170 1	Round, bottom gooseneck	4	3,949	199.50	226.00	210.10
171B 3	Round, outside round	23	57,085	254.00	279.00	264.02
171C 3	Round, eye of round (IM)	23	77,603	235.00	288.00	253.86
174 1	Loin, short loin, 2x3	0	0			
174 3	Loin, short loin, 0x1	10	42,977	480.00	545.00	511.64
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy	0	0			
1	Loin, strip loin bnls. 1x1	8	6,296	442.00	495.00	450.65
180 3	Loin, strip, bnls, 0x1	25	60,947	485.00	547.00	496.50
184 1	Loin, top butt, bnls, heavy	7	7,295	299.99	327.00	312.63
184 3	Loin, top butt, boneless	23	96,033	286.63	337.00	312.17
185A 4	Loin, bottom sirloin, flap	12	40,110	350.06	371.00	364.78
185B 1	Loin, ball-tip, bnls, heavy	18	53,535	220.00	247.00	236.07
185C 1	Loin, sirloin, tri-tip (IM)	13	53,702	245.00	275.00	263.36
185D 4	Loin, tri-tip, pld (IM)	7	5,600	350.00	395.00	364.85
189A 4	Loin, tndrloin, trmd, heavy	8	8,994	1004.00	1107.00	1056.95
191A 4	Loin, butt tender, trimmed	4	10,654	959.00	1043.00	985.85
193 4	Flank, flank steak (IM)	9	108,046	340.00	416.24	349.04

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

Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.

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

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

Compared to last market test: Lean boneless was 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)

Central	25.95	Loads	--	1,037,895	pounds
National	47.03	Loads	--	1,881,249	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	7	226,800	\$213.14	\$213.54
Frozen 92-94%				
Fresh 90%	17	482,688	\$202.00	\$206.79
Frozen 90%				
Fresh 85%	9	138,350	\$185.00	\$192.75
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	3	57,500	\$144.50	\$152.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	132,557	\$108.00	\$116.25
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	7	226,800	\$213.14	\$213.54
Frozen 92-94%				
Fresh 90%	20	584,688	\$202.00	\$206.79
Frozen 90%				
Fresh 85%	21	566,350	\$185.00	\$192.75
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	3	57,500	\$144.50	\$152.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	17	445,911	\$108.00	\$116.25
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 - FOB AND TIS
0-15 Days

	East Coast	West Coast
BULL MEAT:		
95%	222.00- 224.00	221.00
COW MEAT:		
95%		
90%	206.00- 207.00	206.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	190.00	
Beef Trim 80%	175.00	
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
BULL MEAT:		
95%	222.00- 224.00	220.00- 221.00
COW MEAT:		
95%		219.00
90%	205.00- 207.00	206.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	190.00	
Beef Trim 80%	175.00	
Beef Trim 75%		

URUGUAY - FOB AND TIS

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

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

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

Market for Week Ended:	October 26, 2012
Lds	Price Range
UT,brk 2-4	450#/up
UT,bng 1-3	400#/up
Cutter 1-2	350#/up
Bulls YG 1	500#/up

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$186.33	\$169.83
Change =>	-0.99	-1.13

Current Index Reflects the Equivalent of 235,150 head of cattle.

SUPPLY (Live)	175,361 Hd
Equivalent:	\$187.85
DEMAND (Box)	59,789 Hd*
Equivalent:	\$184.82
Live-Box Spread:	\$3.03

Input Breakdown	National Daily Direct Cattle (5 day accumulated wghtd avg)	Boxed Beef Cutouts
Weight	Head	Ch 600-900#
Price		Se 600-900#
Head		Current Lds:
		Previous Lds:
Live Steer:	1404	\$126.33
Live Heifer:	1263	\$126.54
Drsd Steer:	913	\$197.24
Drsd Heifer:	813	\$198.19

Grading % Breakdown	Drop Credit
Ch 600-900# :	70.46% :
Ch 600-750# :	23.35% :
Ch 750-900# :	47.11% :
Se 600-900# :	29.54% :
Se 600-750# :	8.54% :
Se 750-900# :	21.00% :

Equivalent Values for Outlying Beef Carcass Types	Carcass Weights
Basis Value = 186.33	400-500#500-600# 600-900# 900-1000# 1000#/up
Qtly/Yield (1)	-26.07 -12.68 -2.06 -22.31
Prime 1-3	16.27 \$176.53 \$189.92 \$202.60 \$200.54 \$180.29
Certified 1-3	5.51 \$165.77 \$179.16 \$191.84 \$189.78 \$169.53
Choice 1	3.58 \$163.84 \$177.23 \$189.91 \$187.85 \$167.60
Select 1	-11.78 \$148.48 \$161.87 \$174.55 \$172.49 \$152.24
Stdnd 1-3	-25.87 \$134.39 \$147.78 \$160.46 \$158.40 \$138.15
Prime 4	4.04 \$164.30 \$177.69 \$190.37 \$188.31 \$168.06
Choice 4	-10.85 \$149.41 \$162.80 \$175.48 \$173.42 \$153.17

NATIONAL 5-DAY ROLLING CUTTER COW CUTOOT AND BOXED COW BEEF CUTS - NEGOTIATED -
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE

Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

Cutter 90% 350#/up	
Current-Cutout Value:	\$160.24
Change from prior day:	\$0.22

Item	Price	Value	Change
90% lean	\$203.66	\$113.72	\$0.30
100% lean inside round	\$254.04	\$5.89	(\$0.03)
100% lean, flats and eyes	\$239.48	\$5.56	(\$0.01)
100% lean, S.P.B.	\$229.62	\$11.48	
Chuck Tender	\$222.87	\$2.23	(\$0.02)
Knuckle	4-7 lbs. \$231.67	\$5.86	\$0.01
Tenderloin	2-3 lbs. \$419.25	\$2.22	(\$0.04)
Tenderloin	3-4 lbs. \$444.69	\$3.29	(\$0.02)
Ribeye Roll	4-6 lbs. \$231.91	\$2.44	\$0.02
Ribeye Roll	6-8 lbs. \$253.54	\$1.88	
Ribeye Roll	8up lbs. \$253.96	\$1.85	\$0.01
Flank Steak	\$240.85	\$1.01	
Kidney, Edible	\$31.21	\$0.14	
Fat, inedible	\$24.96	\$0.58	
Bone	\$8.72	\$2.09	

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

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

Boner/Breaker Cuts	55.94	loads	--	2,237,597	pounds
Cutter/Canner Cuts	5.87	loads	--	234,969	pounds
Boner/Breaker/Cutter/Canner	30.41	loads	--	1,216,236	pounds
100% Lean Items	48.54	loads	--	1,941,766	pounds
Frozen Cuts	6.29	loads	--	251,539	pounds

IMPS Sub-Primal # of Trades Total Pounds Weighted Average Change from Prior Day

BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	15	49,155	\$276.73	(\$0.71)
112 Rib, ribeye roll, 8-10 lbs.	64	145,466	\$314.82	(\$1.37)
112 Rib, ribeye roll, 10-up lbs.	33	43,372	\$316.17	(\$4.92)
112A Rib, ribeye roll-lip-on, 8-dn lbs.	38	89,236	\$364.06	(\$0.63)
112A Rib, ribeye roll-lip-on, 8-up lbs.	22	58,360	\$326.57	\$6.16
Chuck, boneless 85%	5	56,067	\$209.71	
120 Chuck, brisket	22	17,405	\$213.06	\$0.68
168 Round, top inside, 10-dn lbs.				
168 Round, top inside, 10-up lbs.	74	197,160	\$227.65	\$8.02
169A Round, top inside c-off, 8-10 lbs.	7	54,100	\$256.54	(\$0.02)
169A Round, top inside c-off, 10-14 lbs.	67	637,718	\$256.74	\$0.86
169A Round, top inside c-off, 14-up lbs.	11	97,079	\$256.78	
171B Round, outside round	34	337,909	\$237.30	\$0.62
171C Round, eye of round	45	148,501	\$244.89	\$0.27

Loin, Semi-Bnls Short Loin, 13-dn lbs.				
Loin, Semi-Bnls Short Loin, 13-up lbs.				
180 Loin, strip, bnls, 7-9 lbs.				
180 Loin, strip, bnls, 9-up lbs.	16	52,328	\$227.12	(\$3.84)
182 Loin, sirloin butt				
184 Loin, top sirloin butt	37	151,687	\$212.34	(\$2.04)
185A Loin, bottom sirloin butt flap, bnls.	38	100,504	\$232.80	(\$3.69)
191A Loin, butt tender, peeled	4	1,550	\$488.00	(\$2.63)
CUTTER/CANNER				
112 Rib, ribeye roll, 4-6 lbs.	6	3,822	\$229.63	(\$1.14)
112 Rib, ribeye roll, 6-8 lbs.	33	170,480	\$253.65	(\$0.94)
112 Rib, ribeye roll, 8-up lbs.	19	60,667	\$253.07	\$0.94

100% LEAN				
Inside round - Combo	28	397,140	\$250.31	(\$1.31)
Inside round - Boxed	47	86,331	\$271.17	(\$0.07)
Outside round	8	19,541	\$247.19	(\$9.41)
Eye of round	33	44,367	\$257.61	(\$2.77)
Flats and eyes - Combo	29	429,803	\$237.25	(\$0.17)

Flats and eyes - Boxed				
Striploin	62	210,820	\$289.57	\$0.24
S.P.B. - Combo	48	753,764	\$229.62	\$0.02
S.P.B. - Boxed				

BONER/BREAKER & CUTTER/CANNER				
116B Chuck, chuck tender	36	95,072	\$222.87	(\$1.74)
167A Round, knuckle, peeled	125	320,870	\$231.67	\$0.42
190 Loin, tenderloin, 2-3 lbs.	18	21,901	\$419.25	(\$7.25)
190 Loin, tenderloin, 3-4 lbs.	48	91,854	\$444.23	(\$2.46)
190 Loin, tenderloin, 4-5 lbs.	150	279,033	\$485.81	(\$11.35)
190 Loin, tenderloin, 5-up lbs.	41	76,352	\$503.31	(\$2.00)
193 Flank, flank steak	114	185,672	\$242.57	(\$1.92)
Flank, rough	68	145,482	\$230.61	\$0.33

FROZEN BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	9	17,885	\$304.69	\$15.74
112 Rib, ribeye roll, 8-10 lbs.	8	15,767	\$255.65	(\$16.62)
112 Rib, ribeye roll, 10-up lbs.				
112A Rib, ribeye roll-lip-on, 8-dn lbs.				
112A Rib, ribeye roll-lip-on, 8-up lbs.				
169A Round, top inside c-off, 8-10 lbs.				
169A Round, top inside c-off, 10-14 lbs.				
169A Round, top inside c-off, 14-up lbs.				
180 Loin, strip, bnls, 7-9 lbs.				
180 Loin, strip, bnls, 9-up lbs.	4	36,400	\$278.74	

FROZEN CUTTER/CANNER				
112 Rib, ribeye roll, 4-6 lbs.				
112 Rib, ribeye roll, 6-8 lbs.	7	36,349	\$253.01	(\$0.78)
112 Rib, ribeye roll, 8-up lbs.				

FROZEN BONER/BREAKER & CUTTER/CANNER				
190 Loin, tenderloin, 2-3 lbs.				
190 Loin, tenderloin, 3-4 lbs.				
190 Loin, tenderloin, 4-5 lbs.				
190 Loin, tenderloin, 5-up lbs.				
193 Flank, flank steak	27	86,136	\$237.16	\$5.89

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#			
	60-64#			
	62-64#	86.50	E	
	64-66#	87.00	A	
	66-68#			
	74#Min	94.00 -	94.50	E
NATIVE STEER	46-48#			
COL BRAND STR	62-64#	79.00	A	
	64#Min			
	64-66#	6.0	85.00	
	64-68#			
BUTT BRAND STR	60-62#			
	62-64#	85.50 -	87.75	E
	64#Min			
	64-66#	6.0	88.00	
	74#Min		93.50	E
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50#			
	48#Min			
	50-52#			
	52-55#			
BRANDED HFRS	48-50#	1.0	73.00	
	48#Min			
	50-52#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	50-52#		56.00	E
	52-54#		56.50	A
BRANDED COW	48-50#			
	65-70#			
NATIVE COW	50-52#			
	52-54#			
DAIRY COW	48-50#			
	50-52#			
DAIRY COW SW	50-52#			
	52-54#		66.50	E
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			

HVY TEX STEER	60-62#			
	62-64#			
	64-66#	6.0	87.00	
	64#Min			
	72#Min		unq	
	74#Min		92.50	E
HVY TEX STR/HFR	48-50#			
	60-64#			
BRANDED STEER	64-66#		85.00	E
	70#Min		93.00	C
	72#Min		unq	

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

Carlott Basis - Dollars/hundredweight - as of 3:00 PM.				
BEEF VARIETY MEATS - FROZEN -----				
Items	Lds	Price Range	Wtd Avg	
CHEEK MEAT,tmtd, 70-75% lean		150.00	150.00	A
export				unq
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean		86.00 -	100.00	93.00 A
export				
HEARTS, regular, bone out		58.00	58.00	C
regular,bone-out exp	4.0	53.00	53.00	
KIDNEYS, export				
LIPS, unscaled				
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		100.00	100.00	C
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

----- BEEF PET FOODS - FOB SUPPLY POINT -----		
QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN
GULLETS-TRACHEA	13.00-16.00	
KIDNEYS, inedible	12.00-12.00	
LIVERS, "	9.00-10.75	
LUNGS, "	4.00-5.00	
MELTS, "	4.00-5.00	
SALIVARY GLANDS	9.00-9.00	

USDA BY-PRODUCT DROP VALUE (STEER)				FOB CENTRAL US
The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.10 per cwt live, unchanged when compared to Thursday's value				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.11	88.00	1.00	6.64
Tallow, edible	1.20	38.25	-	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	93.00	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	53.00	-6.00	0.20
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	420.00	-15.00	0.78
Blood meal 85% blk/ton pnh	0.60	945.00	-72.50	0.28
Totals:	18.92			13.10
Dressed equivalent basis (63% dress):				20.79
(1) Typical slaughter steer weighs 1,350 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 Prv/Dy	Value
Cattle hide/Pc	5.11	86.25	-	6.76
Tallow, edible	1.20	38.25	-	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	93.00	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	53.00	-6.00	0.20
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	420.00	-15.00	0.78
Blood meal 85% blk/ton pnh	0.60	945.00	-72.50	0.28
Totals:	18.92			13.22
Dressed equivalent basis (62.9% dress):				21.02
(1) Typical slaughter cattle weighs 1,275 pounds				

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow(1) for the week ended 10/26/2012, was estimated at 13.25 per cwt live, down -0.09 from last week.				
CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.58	56.50	0.50	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, reg, small box	0.20	256.75	12.50	0.51
Hearts, reg, bone out	0.46	61.50	0.25	0.28
Lips, unscaled	0.13	89.00	-16.00	0.12
Livers, reg, 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
Blood meal, 85% blk/ton	0.73	998.50	7.00	0.36
Totals:	24.49			13.25
Dressed equivalent basis (47% dress):				28.19
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT					
For Week Ended 10/26/2012					
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		3.6	183.50 -	194.00	188.94
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		6.5	56.00 -	65.00	61.52
HEARTS, Regular, bone-out, exp		3.0	58.00 -	59.00	58.33
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.5	147.00 -	158.00	151.33
KIDNEY'S	Export	4.0	30.00 -	31.50	31.00
LIPS, unscaled		8.0	86.00 -	119.00	89.04
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		0.3		41.00	41.00
LIVERS, Regular, 2/box, export		13.7	30.00 -	32.50	31.33
MELTS,					
OXTAILS, Regular, small box		1.5	245.00 -	271.00	256.83
SALIVARY GLANDS		1.0		38.00	38.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.6	288.00 -	289.00	288.65
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.8	268.00 -	297.50	280.81
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed,Swiss cut,IW					
TONGUES, exp.#1 mixed,Swiss cut,IW					
TONGUES, #2 mixed Swiss cut,IW		0.3	268.00 -	278.00	274.95
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings		1.0		37.00	37.00
TRIPAS					
TRIPE, bleached, scalded, edible		8.2	81.00 -	86.00	83.67
TRIPE, blchd, scld/w honeycomb		0.3		126.00	126.00
TRIPE, bleached,scalded,edible exp		4.0		81.25	81.25
TRIPE, unbleached, scalded, edible		1.5		101.00	101.00
TRIPE, honeycomb bleached		0.8	105.00 -	118.00	113.13
TRIPE, honeycomb unbleached		1.3		247.00	247.00
TRIPE, omasum unbleached					
WEASAND MEAT					

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	Range		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 Bottom Northeast and North Central, 305.00 to 325.00, mostly 310.00 to 325.00 for early March.

Special Fed Veal Slaughter for:	Year Ago		YTD	YTD	
Week ending:	10/20/12	10/13/12	10/22/11	2012	2011
Northeast	3,189	3,106	3,341	131,880	136,299
North Central	2,791	2,436	3,672	124,499	155,644
Total NE & NC	5,980	5,542	7,013	256,379	291,943

Special Fed Veal Dressed Weights	Year Ago		
Week ending:	10/20/12	10/13/12	10/22/11
Northeast	268.4	275.7	270.9
North Central	272.4	273.7	266.7
Total NE & NC	270.2	274.8	268.7

*** North Central = OH, IN, IL, MI, & WI**
*** Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT**
****Packer Owned = Ownership, harvesting and processing controlled by same party.**

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

Compared to last week: Special fed veal cut prices were 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.	Range	Range	
Carcass, hide off	200-275	lbs	419.00-	525.00
Foresaddles	86-147	lbs	325.00-	355.00
Forequarters	43-74	lbs	355.00-	419.00
Necks, bone-in	24-28	lbs	253.00-	275.00
Breast	10-18	lbs	140.00-	181.00
Foreshank	3-5	lbs	440.00-	795.00
Osso Buco, foreshank	2-8	lbs	715.00-	1199.00
Shoulder, full	49-85	lbs	330.00-	345.00
Chuck, square cut	39-68	lbs	263.00-	312.00
Chuck rolls, skinned	5-10	lbs	450.00-	585.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	625.00
Hotel Racks, 8 rib	15-26	lbs	675.00-	740.00
Hotel Racks, 7 rib	14-25	lbs	729.00-	875.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1290.00-	1656.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1329.00-	1700.00
Rack, Ribeye	3-9	lbs	1900.00-	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
Loins, 4x4, trimmed	18-30	lbs	565.00-	685.00
Strip Loins, bnls, 0x0	1-up	lbs	1250.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1059.00-	1475.00
Leggs, double	68-117	lbs	515.00-	595.00
Legs, single	34-59	lbs	515.00-	650.00
Legs, slices, retail			725.00-	1050.00
Legs, TBS 4-piece	27-47	lbs	950.00-	1075.00
Legs, TBS 3-piece	24-39	lbs	859.00-	1055.00
Legs, BHS heel-out	27-42	lbs	659.00-	760.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1150.00-	1475.00
Top Rnd, Sknd, cap-off	10-15	lbs	1330.00-	1575.00
Hindshank	5-8	lbs	710.00-	859.00
Osso Buco, Hindshank	2-8	lbs	1010.00-	1500.00
Stew Meat, regular			405.00-	550.00
Bnls Veal Trimmings 75-80% Lean			165.00-	199.00
Bnls Veal Trimmings 80-90% Lean			150.00-	240.00
Hvy Nature Green Hides(per piece)			58.00-	67.00

*** North Central = OH, IN, IL, MI, & WI**
*** Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT**

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, 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 1-4	Head	7,246
Weight	Head	Wt Avg
45-DN	476	345.97
45-55#	199	345.17
55-65#	884	285.62
65-75#	1,804	256.80
75-85#	2,044	237.93
85-UP	1,839	206.82

CHOICE AND PRIME, YG 5	Head	483
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head	
UNGRADED	Head	424
Weight	Head	Wt Avg
45-DN	90	230.48
45-55#	83	231.81
55-65#	92	223.33
65-75#	81	211.20
75-85#	39	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

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	7,035
Weight	Head			Wt Avg
45-DN	476			345.97
45-55#	199			345.17
55-65#	884			285.62
65-75#	1,695			256.18
75-85#	2,044			237.93
85-UP	1,737			206.26

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	511.02	2.81	10.77%	7.97
209 BREAST **	102.08	1.30	8.85%	6.55
207 SHOULDERS, SQ-CUT	239.32	3.46	23.53%	17.41
210 FORESHANK	385.55	-5.71	3.82%	2.83
NECK **	96.16	2.89	2.22%	1.65
HINDSADDLE				
232 LOINS, TRIMMED 4X4	505.49	-4.37	10.97%	8.12
232E FLANK UNTRIMMED **	51.95	-0.70	3.39%	2.51
233A LEG, TROTTER OFF	331.92	0.68	31.88%	23.59

CROSS CARCASS VALUE:	300.33	0.80	95.45%	70.63
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FORESADDLE VALUE	279.01	2.19	49.20%	36.41
HINDSADDLE VALUE	352.58	-0.62	46.24%	34.22

Carcass value less process/packaging per cwt cost of	\$31.50
NET CARCASS VALUE	268.83 0.80

** 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

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

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	5	4,006	\$335.00	1.81
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	6	1,929	\$448.00	0.00
203	Bracelet	0			
204	Rack, 8-Rib, light	8	2,073	\$572.54	(7.22)
204	Rack, 8-Rib, medium	84	24,988	\$511.02	2.81
204	Rack, 8-Rib, heavy	12	2,439	\$616.67	(29.03)
204A	Rack, chined	49	13,474	\$693.86	14.74
204B	Rack, roast-ready	26	7,983	\$932.25	6.95
204C	Rack, roast-ready, frenched	155	21,743	\$1,100.08	21.96
204D	Rack, roast-ready, special	6	1,410	\$1,365.55	(45.63)
206	Shoulders	83	85,546	\$206.83	(0.52)
207	Shoulders, square-cut	216	159,338	\$239.32	3.46
208	Shoulders, square-cut, bnls	45	11,968	\$463.23	(2.34)
209	Breast	103	26,368	\$129.85	2.93
	Breast, bulk	11	24,539	\$76.19	(4.22)
209A	Ribs, Breast bones off	37	2,119	\$474.07	7.58
210	Foreshank	190	24,049	\$385.55	(5.71)
229	Hindsaddle, long-cut	0			
230	Hindsaddle	0			
231	Loins	11	3,629	\$394.21	(3.72)
232	Loins, trimmed 4x4	83	18,568	\$505.49	(4.37)
232	Loins, trimmed 2x2	13	2,087	\$655.39	0.96
232	Loins, trimmed 1x1	105	20,341	\$735.00	(39.31)
232	Loins, trimmed 0x0	30	4,056	\$853.70	1.06
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	6	453	\$1,427.05	0.92
232E	Flank, untrimmed	30	77,493	\$50.85	(0.75)
233	Legs	44	15,137	\$306.65	1.67
233A	Leg, trotter-off	148	40,761	\$331.92	0.68
233C	Leg, trotter-off, partial bnl	39	7,034	\$501.40	10.84
233E	Leg, steamship	25	3,997	\$434.06	1.68
233F	Hindshank	68	13,927	\$418.73	5.14
234	Leg, Boneless, Tied	108	27,241	\$486.06	(2.91)
234A	Leg, shank off, bnls	42	6,999	\$606.32	(3.56)
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	81	10,456	\$736.79	(7.73)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	971	\$781.54	19.29
235	Back				
236	Back, trimmed	4	202	\$858.71	0.09
238	Trimmings	14	2,834	\$430.47	(11.91)
239	Special trimmings	30	2,593	\$492.96	(10.52)
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	6	220	\$1,266.88	0.00
295	Lamb for stewing	65	11,128	\$597.17	(5.70)
296	Ground lamb	39	8,823	\$527.59	(12.65)
	Necks	40	21,054	\$108.39	1.07

FROZEN CHOICE & PRIME CUTS		# Of	Total	Weighted	Change from
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
209A	Ribs, Breast bones off	5	408	\$393.83	(0.84)
210	Foreshank	18	8,062	\$311.19	(0.36)
230	Hindsaddle	3	145	\$369.92	0.00
234	Leg, Boneless, Tied	4	1,487	\$482.69	49.22
234E	Leg, inside, boneless	25	1,349	\$826.19	(2.11)
238	Trimmings	3	1,780	\$319.84	(18.73)
295	Lamb for stewing	19	2,668	\$632.41	6.15
296	Ground lamb	49	8,844	\$500.79	9.86
	Necks	17	12,670	\$75.83	1.36

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)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Oct 26, 2012

F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)			
	FROZEN		FRESH
15% OR LESS			
PRICE RANGE	-		24.00-26.00
WTD AVERAGE PRICE	-		25.50
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			163
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	27.00-32.00		20.00-26.00
WTD AVERAGE PRICE	29.07		23.65
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,885		3,774
VOLUME EXPORTED	1,645		449
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME----- (PER 1,000 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

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 blended grinds trended firm on light to moderate demand and 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 were firm to higher. Demand was moderate to good for heavy offerings. Trading activity was moderate to active. Improved food service 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.

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 unquoted, 20-27 lbs steady; scls 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.

BY-PRODUCTS: VARIETY MEATS, TALLOW, 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 tallow 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 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.

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; Tongues, green, bnls tip-on export not tested.

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 5.00-30.00 lower; pork meat and bone meal 5.00-20.00 lower; Central blood meal steady to 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 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

Carcass lambs sales for the week, as of 10/25/2012 were steady to firm on lighter carcasses while steady to weak on heavier carcasses. Carcasses weighing less than 55 pounds were mostly .99 to 4.51 higher. 55 to 65 pound carcasses were 1.43 higher; 65 to 75 pound carcasses were 0.24 lower; 75 to 85 pounds were 0.20 lower; 85 lbs and higher traded mostly 0.19 lower. The National Lamb Carcass Cutout Report was 8.19 lower compared to last week at 268.03.

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

Source: USDA Market News Service, Des Moines, IA