

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock and Seed Program
Livestock and Grain Market News
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Friday, November 23, 2012

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Thursday 11/22/2012 (rev)	1,000	1,000	1,000	0
Week ago (est)	128,000	3,000	434,000	8,000
Year ago (act)	2,000	0	1,000	0
Week to date (est)	388,000	10,000	1,301,000	20,000
Same Pd Last Wk (est)	491,000	12,000	1,701,000	32,000
Same Pd Last Yr (act)	394,000	10,000	1,299,000	23,000
Previous Day Estimated	Steer and Heifer		Cow and Bull	
Wednesday	100,000		28,000	
Friday 11/23/2012 (est)	127,000	3,000	406,000	8,000
Week ago (est)	115,000	3,000	430,000	8,000
Year ago (act)	126,000	3,000	416,000	7,000
Week to date (est)	515,000	13,000	1,707,000	28,000
Same Pd Last Wk (est)	606,000	15,000	2,131,000	40,000
Same Pd Last Yr (act)	520,000	13,000	1,715,000	30,000
Previous day estimated	Steer and Heifer		Cow and Bull	
Thursday	0		1,000	

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 11/24/2012 (est)	68,000	0	364,000	1,000
Week ago (est)	23,000	0	235,000	0
Year ago (act)	42,000	0	355,000	3,000
Week to date (est)	583,000	13,000	2,071,000	29,000
Same Pd Last Wk (est)	629,000	15,000	2,366,000	40,000
Same Pd Last Yr* (act)	561,000	15,000	2,071,000	33,000
2012 Year to Date	29,312,000	673,000	100,717,000	1,798,000
2011 *Year to Date	30,455,000	756,000	98,803,000	1,808,000
Percent change	-3.8%	-11.0%	1.9%	-0.5%
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 higher on Choice while steady on Select on light demand and offerings. Select and Choice rib and loin cuts steady to firm while chuck and round cuts mostly steady. Beef trimmings generally steady on light demand and offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	196.33	174.17
Change from prior day:	1.44	(0.20)
Choice/Select spread:	22.16	
Total Load Count (Cuts, Trimmings, Grinds):	125	
COMPOSITE PRIMAL VALUES		
Primal Rib	326.23	245.96
Primal Chuck	159.66	156.16
Primal Round	164.49	162.33
Primal Loin	266.91	211.80
Primal Brisket	134.94	134.06
Primal Short Plate	125.49	129.26
Primal Flank	91.85	88.40

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
11/21	79	73	0	30	183	194.89	174.37
11/20	92	83	14	57	245	194.28	173.84
11/19	88	94	31	23	237	194.17	172.97
11/16	87	69	18	33	207	193.02	173.08
11/15	74	64	10	47	194	192.93	173.13

Current 5 Day Simple Average:	193.86	173.48
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CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts	56.01 loads	2,240,287 pounds
Select Cuts	40.76 loads	1,630,563 pounds
Trimmings	6.21 loads	248,381 pounds
Ground Beef	21.54 loads	861,569 pounds

Choice Cuts, Fat Limitations 1-6 IMPS/FL	Sub-Primal	(IM) = Individual Muscle	# of Trades	Total Pounds	Muscle Price Range	Weighted Average
109E	1 Rib, ribeye, lip-on, bn-in	23	112,108	652.50	735.00	689.13
112A	3 Rib, ribeye, bnls, light	4	1,947	772.00	810.00	795.37
112A	3 Rib, ribeye, bnls, heavy	42	93,002	717.00	775.00	748.03
113C	1 Chuck, semi-bnls, neck/off	4	20,776	210.10	230.00	210.36
114	1 Chuck, shoulder clod	12	17,419	185.00	210.00	202.15
114A	3 Chuck, shoulder clod, trmd	21	66,568	207.50	227.00	216.18
114D	3 Chuck, clod, top blade	10	9,890	270.00	287.89	280.37
114E	3 Chuck, clod, arm roast	10	32,598	250.60	275.00	269.84
114F	5 Chuck, clod tender (IM)	13	6,307	300.99	370.31	330.16
115	1 Chuck, 2-piece, boneless					
116A	3 Chuck, roll, 1x1, neck/off	43	214,268	224.60	255.60	233.73
116B	1 Chuck, chuck tender (IM)	14	13,258	211.00	230.00	222.37
	3 Chuck roll, retail ready					
120	1 Brisket, deckle-off, bnls	31	93,504	204.00	230.00	208.02
120A	3 Brisket, point/off, bnls	18	28,194	340.00	376.00	359.58
123A	3 Short Plate, short rib	21	34,022	293.00	365.00	332.11
130	4 Chuck, short rib	20	58,833	214.20	282.00	254.20
160	1 Round, bone-in					
161	1 Round, boneless					
	3 Round, bnls/peeled heel-out					
167A	4 Round, knuckle, peeled	38	177,738	207.00	237.00	216.96
168	1 Round, top inside round	16	54,546	199.50	217.99	212.11
168	3 Round, top inside round	24	68,158	200.00	228.89	219.85
169	5 Round, top inside, denuded	8	22,847	220.00	257.00	248.04
	3 Round, top inside, side off					
170	1 Round, bottom gooseneck	5	5,680	195.00	220.00	211.57
171B	3 Round, outside round	50	368,374	210.00	235.75	214.12
171C	3 Round, eye of round (IM)	29	74,092	225.00	255.00	240.41
174	1 Loin, short loin, 2x3					
174	3 Loin, short loin, 0x1	11	40,649	500.60	532.00	503.06
175	3 Loin, strip loin, 1x1					
180	1 Loin, strip, bnls, heavy					
	1 Loin, strip loin bnls. 1x1	7	10,909	445.00	465.00	452.37
180	3 Loin, strip, bnls, 0x1	30	174,112	470.00	529.73	486.22
184	1 Loin, top butt, bnls, heavy	11	10,587	290.00	320.00	311.41
184	3 Loin, top butt, boneless	20	63,008	299.44	325.50	317.97
185A	4 Loin, bottom sirloin, flap	26	73,660	330.00	365.00	356.59
185B	1 Loin, ball-tip, bnls, heavy	17	35,243	220.00	246.78	238.06
185C	1 Loin, sirloin, tri-tip (IM)	9	41,303	249.00	270.00	260.16
185D	4 Loin, tri-tip, pld (IM)	5	10,808	349.00	374.00	362.23
189A	4 Loin, tndrloin, trmd, heavy	20	25,924	1149.00	1250.00	1199.64
191A	4 Loin, butt tender, trimmed	5	7,644	1120.60	1120.60	1120.60
193	4 Flank, flank steak (IM)	14	25,308	320.00	370.00	347.19

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 1.00 to 2.00 higher; 85% and 65% was unevenly steady; Other lean percentages were not fully established. Beef trimmings generally steady on light demand and offerings.

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

Central	12.01	Loads	--	480,481	pounds
National	31.26	Loads	--	1,250,294	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	8	203,000	\$204.94	\$210.00	\$207.36
Frozen 90%					
Fresh 85%	7	127,800	\$181.70	\$189.00	\$183.10
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	2	37,800	\$148.58	\$156.50	\$153.42
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	3	111,881	\$117.00	\$118.40	\$117.53
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average	

Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	14	449,000	\$204.88	\$210.00	\$207.10
Frozen 90%					
Fresh 85%	12	309,800	\$181.70	\$189.00	\$184.75
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	2	37,800	\$148.58	\$156.50	\$153.42
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	9	205,313	\$116.40	\$118.40	\$117.61
Frozen 65%					
Fresh 50%	9	248,381	\$73.53	\$78.00	\$75.87
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, Nov 23, 2012
Compared to Last Week: Market activity on imported beef was slow and prices were mostly 1.00 to 2.00 higher. Demand was moderate to good for light offerings. Good demand for imported product and tight supplies continued to support prices ahead of the Thanksgiving holiday.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

0-15 Days			
BULL MEAT:		East Coast	West Coast
95%	229.00-	233.00	229.00- 230.00
COW MEAT:			
95%	229.00-	233.00	
90%	214.00-	217.00	211.00
CFM Fores 85%	197.00-	199.00	
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	196.00-	197.00	
Beef Trim 80%	179.00-	180.00	
Beef Trim 75%	162.00-	164.00	
Beef Trim 70%			
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
16-45 Days			
BULL MEAT:		East Coast	West Coast
95%	229.00-	233.00	229.00- 230.00
COW MEAT:			
95%	229.00-	233.00	
90%	214.00-	217.00	211.00
CFM Fores 85%	197.00-	199.00	
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	196.00-	197.00	
Beef Trim 80%	179.00-	180.00	
Beef Trim 75%	162.00-	164.00	
URUGUAY - FOB AND TIS			
BULL MEAT:		0-15 Days	16-45 Days
95%			
COW MEAT:			
95%			
90%			
CFM Fores 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			

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

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

Market for Week Ended:		November 23, 2012	
	Lds		Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	114.00
Cutter 1-2	350#/up	4.5	114.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index		CHOICE	600-900#	SELECT	600-900#
Values =>			\$186.69		\$165.53
Change =>			1.67		0.84

Current Index Reflects the Equivalent of 238,575 head of cattle.					
SUPPLY (Live) 163,783 Hd					
Equivalent:			\$189.05		\$168.90
DEMAND (Box) 74,792 Hd*					
Equivalent:			\$184.33		\$162.17
Live-Box Spread:			\$4.72		\$6.73

			Input Breakdown		
National Daily Direct Cattle			:	Boxed Beef Cutouts	
(5 day accumulated wghtd avg)			:	Ch 600-900# \$196.33	
Weight Price Head			:	Se 600-900# \$174.17	
Live Steer: 1387 \$126.31			:	Current Lds: 124.5	
Live Heifer: 1259 \$126.41			:	Previous Lds: 183.0	
Drstd Steer: 912 \$198.37			:		
Drstd Heifer: 833 \$198.71			:		

Grading % Breakdown			:	Drop Credit : 12.92	
Ch 600-900# : 71.64%:			:	Steer Dressing % : 63.87%	
Ch 600-750# : 23.23%:			:	Heifer Dressing % : 63.88%	
Ch 750-900# : 48.41%:			:	Processing Cost : 12.00	
Se 600-900# : 28.36%:			:	Slaughter Cost : 50.50	
Se 600-750# : 7.35%:			:		
Se 750-900# : 21.02%:			:		

Equivalent Values for Outlying Beef Carcass Types					
Basis Value = 186.69					
Carcass Weights					
		400-500#	500-600#	600-900#	900-1000# 1000#/up
Qtly/Yield	(1)	-26.07	-12.14	-2.06	-21.15

Prime 1-3	16.63	\$177.25	\$191.18	\$203.32	\$201.26 \$182.17
Certified 1-3	5.63	\$166.25	\$180.18	\$192.32	\$190.26 \$171.17
Choice 1	3.58	\$164.20	\$178.13	\$190.27	\$188.21 \$169.12
Select 1	-16.06	\$144.56	\$158.49	\$170.63	\$168.57 \$149.48
Stndrd 1-3	-27.95	\$132.67	\$146.60	\$158.74	\$156.68 \$137.59
Prime 4	4.40	\$165.02	\$178.95	\$191.09	\$189.03 \$169.94
Choice 4	-10.85	\$149.77	\$163.70	\$175.84	\$173.78 \$154.69

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

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

Cutter 90% 350#/up			
Current-Cutout Value:		\$161.36	
Change from prior day:		\$1.49	
Item	Price	Value	Change
90% lean	\$207.10	\$115.64	\$1.48
100% lean inside round	\$245.91	\$5.71	(\$0.05)
100% lean, flats and eyes	\$237.58	\$5.51	
100% lean, S.P.B.	\$229.20	\$11.46	\$0.01
Chuck Tender	\$216.04	\$2.16	\$0.01
Knuckle	\$225.54	\$5.71	\$0.01
Tenderloin	\$418.58	\$2.22	
Tenderloin	\$445.76	\$3.30	
Ribeye Roll	\$238.31	\$2.50	
Ribeye Roll	\$257.02	\$1.90	\$0.02
Ribeye Roll	\$253.29	\$1.85	
Flank Steak	\$229.78	\$0.97	\$0.01
Kidney, Edible	\$30.89	\$0.14	
Fat, inedible	\$21.78	\$0.51	
Bone	\$7.42	\$1.78	

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	32.49	loads	--	1,299,501	pounds
Cutter/Canner Cuts	4.57	loads	--	182,792	pounds
Boner/Breaker/Cutter/Canner	26.01	loads	--	1,040,337	pounds
100% Lean Items	42.20	loads	--	1,687,864	pounds
Frozen Cuts	3.38	loads	--	135,359	pounds
IMPS Sub-Primal # of Trades Total Pounds Weighted Average Change from Prior Day					
BONER/BREAKER					
112 Rib, ribeye roll, 6-8 lbs.	7	6,613	\$288.57		(\$2.68)
112 Rib, ribeye roll, 8-10 lbs.	64	123,217	\$320.58		(\$2.84)
112 Rib, ribeye roll, 10-up lbs.	47	49,323	\$304.04		\$0.81
112A Rib, ribeye roll-lip-on, 8-dn lbs.	25	35,031	\$337.62		(\$2.22)
112A Rib, ribeye roll-lip-on, 8-up lbs.	17	18,658	\$308.31		(\$1.03)
Chuck, boneless 85%	3	29,200	\$217.75		\$5.29
Chuck, brisket	21	25,790	\$206.08		(\$0.98)
168 Round, top inside, 10-dn lbs.					
168 Round, top inside, 10-up lbs.	51	115,646	\$217.86		(\$2.25)
169A Round, top inside c-off, 8-10 lbs.	5	36,160	\$256.59		(\$0.12)
169A Round, top inside c-off, 10-14 lbs.	35	341,667	\$255.36		(\$0.97)
169A Round, top inside c-off, 14-up lbs.	15	110,935	\$258.91		(\$0.38)
171B Round, outside round	20	97,406	\$231.86		(\$1.13)
171C Round, eye of round	37	70,862	\$238.12		\$1.21
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.	12	26,969	\$233.18		(\$2.00)
182 Loin, sirloin butt					
184 Loin, top sirloin butt	35	75,139	\$200.37		\$1.59
185A Loin, bottom sirloin butt flap, bnls.	40	127,985	\$222.40		(\$2.30)
191A Loin, butt tender, peeled	5	3,160	\$489.59		(\$0.52)
CUTTER/CANNER					
112 Rib, ribeye roll, 4-6 lbs.	39	114,958	\$257.51		\$3.44
112 Rib, ribeye roll, 6-8 lbs.	20	67,834	\$253.36		\$0.15
112 Rib, ribeye roll, 8-up lbs.					
100% LEAN					
Inside round - Combo	25	415,127	\$242.02		(\$2.19)
Inside round - Boxed	38	71,184	\$268.55		\$0.66
Outside round	12	58,197	\$240.86		\$2.07
Eye of round	12	33,640	\$253.74		(\$4.57)
Flats and eyes - Combo	25	283,907	\$234.99		(\$0.29)
Flats and eyes - Boxed					
Striploin	54	165,330	\$278.67		\$0.08
S.P.B. - Combo	40	660,479	\$229.20		\$0.25
S.P.B. - Boxed					
BONER/BREAKER & CUTTER/CANNER					
116B Chuck, chuck tender	38	121,813	\$216.04		\$0.98
167A Round, knuckle, peeled	90	360,372	\$225.54		\$0.21
190 Loin, tenderloin, 2-3 lbs.	14	15,556	\$418.58		(\$0.94)
190 Loin, tenderloin, 3-4 lbs.	28	65,496	\$445.02		\$0.04
190 Loin, tenderloin, 4-5 lbs.	117	163,529	\$483.91		\$2.69
190 Loin, tenderloin, 5-up lbs.	27	19,385	\$495.33		\$16.71
193 Flank, flank steak	97	131,224	\$237.05		\$1.69
Flank, rough	61	162,962	\$221.67		(\$3.57)
FROZEN BONER/BREAKER					
112 Rib, ribeye roll, 6-8 lbs.	4	12,410	\$286.53		\$16.65
112 Rib, ribeye roll, 8-10 lbs.	3	5,250	\$238.00		\$2.91
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.	3	5,304	\$262.71		\$12.78
FROZEN CUTTER/CANNER					
112 Rib, ribeye roll, 4-6 lbs.					
112 Rib, ribeye roll, 6-8 lbs.	4	8,140	\$250.07		\$0.69
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.	3	12,381	\$469.31		
190 Loin, tenderloin, 5-up lbs.					
193 Flank, flank steak	29	71,205	\$216.39		\$1.59

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#			
	60-64#			
	62-64#	3.0	89.00	
	64-66#		unq	
	66-68#			
	74#Min			
NATIVE STEER	46-48#			
COL BRAND STR	62-64#			
	64#Min			
	64-66#			
	66-68#	86.00	D	
BUTT BRAND STR	60-62#			
	62-64#		88.00	A
	64-66#		89.50	E
	66-68#	89.00 -	89.50	D
	74#Min			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50#			
	48#Min			
	50-52#			
	52-55#			
BRANDED HFRS	48-50#			
	48#Min			
	50-52#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	50-52#	59.00	D	
	52-54#			
BRANDED COW	48-50#			
	65-70#			
NATIVE COW	50-52#		66.50	A
	52-54#		66.50	
DAIRY COW	48-50#			
	62-66#	3.0	80.00	
DAIRY COW SW	50-52#			
	52-54#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			

HVY TEX STEER	60#Min			
	62-64#		88.50	E
	64-66#			
	66-68#	89.00	D	
	72#Min			
	74#Min			
HVY TEX STR/HFR	48-50#			
	60-64#			
BRANDED STEER	62-66#			
	64-66#		88.50	A
	72-76#	6.0	94.50	

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 export		135.00	135.00	A
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
regular,bone-out exp		57.00	57.00	D
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 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	1.0	93.00	93.00	
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, "	3.50-5.00			
MELTS, "	4.00-5.50			
SALIVARY GLANDS	9.00-19.75			

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 12.92 per cwt live, unchanged when compared to Wednesday's value				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.23	89.25	-	6.74
Tallow, edible	1.20	34.25	-	0.41
Tallow, packer bleachable	4.50	32.25	-	1.45
Tongues,Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	135.00	-	0.43
Head meat	0.13	102.00	-	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	57.00	-	0.22
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	374.50	-	0.69
Blood meal 85% blk/ton pnh	0.60	987.50	-	0.30
Totals:	19.04			12.92
Dressed equivalent basis (63% dress):				20.51
(1) Typical slaughter steer weighs 1,350 pounds.				
The average value of hide and offal for the five days ending Fri, Nov 23, 2012, was estimated at 12.93 per cwt., unchanged from last week and up 0.47 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 13.12 per cwt live, up 0.04 from Wednesday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/By	Value
Cattle hide/Pc	5.23	88.50	0.50	6.94
Tallow, edible	1.20	34.25	-	0.41
Tallow, packer bleachable	4.50	32.25	-	1.45
Tongues, Swiss #1 0-3%,exp	0.24	250.00	-	0.60
Cheek meat, trmd	0.32	135.00	-	0.43
Head meat	0.13	102.00	-	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	57.00	-	0.22
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	374.50	-	0.69
Blood meal 85% blk/ton pnh	0.60	987.50	-	0.30
Totals:	19.04			13.12
Dressed equivalent basis (62.9% dress):				20.86
(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 11/23/2012, was estimated at 12.84 per cwt live, up 0.04 from last week.				
CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.69	57.50	-	5.23
Tallow, renderer blchable	3.68	32.25	-0.25	1.19
Tongues, Swiss cut, IW	0.32	274.75	-6.00	0.88
Cheek meat, trmd	0.43	189.75	3.75	0.82
Head meat	0.14	152.25	-2.00	0.21
Oxtail, reg, small box	0.20	244.50	0.75	0.49
Hearts, reg, bone out	0.46	53.50	-2.00	0.25
Lips, unscaled	0.13	92.25	0.75	0.12
Livers, reg, gall off (3)	0.90	32.75	0.75	0.29
Tripe, scalded edible, blchd	1.06	79.00	4.50	0.84
Tripe, honeycomb bleached	0.14	101.00	21.25	0.14
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	370.50	-0.50	1.98
Blood meal, 85% blk/ton	0.73	989.00	4.00	0.36
Totals:	24.60			12.84
Dressed equivalent basis (47% dress):				27.32
(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 11/23/2012			Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg		
CHEEK MEAT, Trimmed		0.9	187.00	-	193.00	189.83
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out, exp	5.2	50.00	-	58.00	53.60	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp	5.0	52.00	-	55.00	54.40	
HEAD MEAT,	3.4	150.00	-	157.00	152.24	
KIDNEY'S	4.5	31.00	-	36.00	31.67	
LIPS, unscaled	2.4	87.00	-	114.00	92.30	
LIVERS, Regular,bulk-pack						
LIVERS, Regular,bulk-pack export						
LIVERS, Regular, 2/box	1.2	31.00	-	39.00	32.33	
LIVERS, Regular, 2/box, export	10.7	31.00	-	36.00	32.93	
1 load traded at 42.00 to Egypt						
MELTS,						
OXTAILS, Regular, small box	2.8	234.50	-	252.00	244.45	
SALIVARY GLANDS	2.0	43.00	-	48.00	45.50	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW	0.9	284.00	-	292.00	285.10	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW	0.8	267.00	-	281.00	271.88	
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	0.5	248.00	-	283.00	259.35	
TONGUES, exp.#2 mixed,Swiss cut,IW						
TONGUE Trimmings						
TRIPAS	0.3			54.00	54.00	
TRIPE, bleached, scalded, edible	4.0	78.00	-	83.00	79.00	
TRIPE, blchd, scld/w honeycomb						
TRIPE, bleached,scalded,edible exp						
TRIPE, unbleached, scalded, edible	9.5	82.00	-	100.00	90.71	
TRIPE, honeycomb bleached	0.4	95.50	-	112.00	101.00	
TRIPE, honeycomb unbleached	1.0			176.00	176.00	
TRIPE, omasum unbleached	1.9	235.00-		295.00	267.43	
WEASAND MEAT						

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated
Purchases Equated to FOB Omaha Basis unless otherwise state
Compared to Wednesday's Close: Boston butts generally steady; all other retail and processing cuts not established; lean trimmings steady. Trading very slow, with light demand and mostly light offerings.

Loads PORK CUTS	:	6.63
Loads TRIM/PROCESS PORK	:	2.0

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.
Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds
53-54% lean, 0.65"-0.80" backfat at last rib

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
11/23	8.63	81.92	86.05	87.35	64.68	128.31	66.03	118.10
Change :		0.22	0.86	0.05	unc	0.08	unc	unc
11/21	105.5	81.70	85.19	87.30	64.68	128.23	66.03	118.10
11/20	146.8	81.27	85.72	86.55	64.74	127.72	64.24	117.95
11/19	39.8	81.63	86.19	85.94	65.00	127.88	65.35	117.88
11/16	43.8	82.23	87.03	85.27	65.13	128.10	65.50	120.38
Current Five Day Simple Average -		81.75	86.04	86.48	64.85	128.05	65.43	118.48

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

FRESH PORK CUTS				
LOINS, BONE-IN				
Primal Cutout Value =				86.05
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
1/4" Trim 21#DN-LGT				
1/8" Trm/less 21#DN-LGT				
1/4" Bladeless				
1/4" Trim 21#/UP-MED				
Combos 26/Up#(SOW)				
LOINS,CNTRCUT,10-11 RIB,1/4"TRM				
Tender-in FLO 8-13#				
Tender-out FLO 8-13#				
ENLS Strap-on 5-11#		0.5	152.00	152.00
ENLS Strap-off 5-11#				
WHLE ENLS LOINS 9-13#				
ENLS SIRLOIN .75-1.5#		1.00	119.00	121.50
BONE-IN SIR 2.5-3.5#				
BLADE ENDS 2-4#				
TENDERLOIN 1.25/DN#		0.13	220.00	220.00
LOIN BACKRIB (BOXED)				
FRESH 1.5/DN#				
" 1.75/DN#				
" 1.75-2.00#				
" 2.00/UP#				
PICNIC				
Primal Cutout Value =				64.68
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
Snkr Trm, RS, combo				
Snkr Trm, SS, combo				
Snkr Trm, SS, boxed				
PICNIC CUSHION MEAT				
Boxed 92% Fresh				
Boxed 92% Frozen				
BOSTON BUTT				
Primal Cutout Value =				87.35
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
1/4" TRM 5-10#		2.0	104.00	104.00
1/8" TRM 5-10#				
1/4" Trim Stk Rdy				
1/8" Trim Stk Rdy				
ENLS, Butt				
Combo's 11/UP#(SOW)				
SPARERIB				
Primal Cutout Value =				128.31
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
3BAG/3 PCVAC4.25#/DN-LGT		1.0	140.00	140.00
COMBOS 4.25#/DN-LGT				
2 BAG/3 PCVAC4.25#/UP-ME		2.0	137.00	137.00
COMBOS 4.25#/UP-MED				
FRESH PORK CUTS-ADDED INGREDIENTS				
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
BONE-IN LOINS 1/8" TRIM				
BONE-IN LOINS CC TENDER IN				
ENLS LOINS STRAP-ON				
ENLS LOINS STRAP-OFF				
ENLS SIRLOIN .75-1.5#				
BONE-IN SIR 2.5-3.5#				
TENDERLOIN 1.25/DN#				
LOIN BACKRIB FRESH 2.00/UP#				
SNKR TRM SS PICNIC BOXED				
1/4" TRIM BUTT				
1/4" TRIM STK RDY BUTT				
1/8" TRIM STK RDY BUTT				
SPARERIB 4.25#/DN-LGT				
SPARERIB 4.25#/UP-MED				
SKINNED HAM				
Primal Cutout Value =				66.03
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
BONE-IN TRIMMED				
17-20# TRIM SPEC 1				
20-23# TRIM SPEC 1				
23-27# TRIM SPEC 1				
BONE-IN 27#/up Trim Spec 1				
NORTH AMERICAN EXPORTS				
HAMS, BONE-IN 23-27# TS 1				
ENLS 3 MUSCLE HAMS 94-96%				
ENLS 4 MUSCLE HAMS 94-96%				
ENLS 5 MUSCLE HAMS 94-96%				
INSIDE				
OUTSIDE				
KNUCKLE				
LITE BUTT				
INNER SHANK				
HAM TRIMMINGS (CHEM LEAN)				
Combo 72% Fresh				
Boxed 72% Frozen				
Combo 90% Fresh				
Boxed 90% Frozen				
Outer Shank Frozen				
BELLILY, SEEDLESS				
Primal Cutout Value =				118.10
-----Lds-----		-----Price Range-----		-----Wghtd Avg-----
SKIN-ON, TRIMMED 10-12#				
SKIN-ON, TRIMMED 12-14#				
SKIN-ON, TRIMMED 14-16#				
SKIN-ON, TRIMMED 16-18#				
SKIN-ON, TRIMMED 18-20#				
SKIN-ON, TRIMMED 20-25#				
SKINLESS, 9-13#				
SKINLESS, 13-17#				

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS				
-----Lds-----Price Range-----Wghtd Avg-----				
Combo 42% Fresh				
Boxed 42% Frozen				
Combo 72% Fresh	2.0	59.00		59.00
Boxed 72% Frozen				
BONELESS PICNIC MEAT				
Combo Fresh				
Boxed Frozen				
SKINNED JOWLS				
Combo Fresh				
Boxed Frozen				
TRIM, VISUAL TRACE OF LEAN				
Combo 12-16% Fresh				
Boxed 12-16% Frozen				

<u>WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.</u>			
The offal value from a typical slaughter hog (1) for the week ended 11/23/2012, was estimated at 5.47 per cwt live, down -0.01 when compared to last week.			
<u>FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -</u>			
	Lbs	Price	Change Prv/Wk Value
Cheek meat, trimmed	0.28	78.00	- 0.22
Chitterlings	1.26	62.00	- 0.78
Ears, square-cut	0.19	129.00	- 0.25
Tongues, grn, bnls, sml bx	0.18	123.00	- 0.22
Hearts, slashed, domestic	0.28	58.00	- 0.16
Kidneys, inedible	0.25	9.50	- 0.02
Livers, inedible	1.25	12.25	- 0.15
Melts, inedible	0.17	5.13	- 0.01
Salivary Glands	0.26	46.00	- 0.12
Snouts, partial lean	0.25	51.25	- 0.13
Stomachs, sold, small box	0.43	136.00	- 0.58
Lungs, inedible	0.95	3.50	- 0.03
Choice white grease	0.50	33.75	0.50 0.17
Pork meat & bone meal	1.57	415.50	-7.75 0.33
Pork blood meal	1.95	963.25	-6.75 0.94
Lard	1.72	56.25	- 0.96
Blood plasma	2.01	20.00	- 0.40
Totals:	13.50		5.47
Dressed equivalent basis (74% dress):			7.39
(1) Typical slaughter hog weighs 270 pounds.			

USDA CARLOT VEAL CARCASS REPORT - Fri, Nov 23, 2012
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was firm on open calves while trending generally steady on packer owned, with moderate demand and offerings on the session. Harvest numbers were 27% higher compared to last week's total. Dressed weights were down 1.8 pounds in the Northeast, down 9.6 pounds in the North Central, with the composite down 4.9 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	1442	340.00- 360.00	351.29
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	2624	344.00- 370.00	360.91
COMPOSITE			
Hide-Off, 255-315 Lbs. Hot Basis	4066	340.00- 370.00	357.50

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North Central, 310.00 to 325.00, mostly 315.00 for the beginning of April.

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 11/17/12	11/10/12	11/19/11	2012 2011
Northeast	3,719	2,778	3,466 143,766 150,316
North Central	2,557	1,787	3,204 133,221 168,906
Total NE & NC	6,276	4,565	6,670 276,987 319,222

Special Fed Veal Dressed Weights	Year Ago
Week ending: 11/17/12	11/10/12 11/19/11
Northeast	272.7 274.5 275.1
North Central	269.1 278.7 268.5
Total NE & NC	271.2 276.1 271.9

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

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

Compared to last week: Special fed veal cut prices were steady with a firm undertone. Necks and shoulder items were 5.00 to 10.00 higher, 8 rib racks were 12.50 higher, legs were firm with hindshank 7.50 higher. Demand was moderate to good and offerings were light to moderate for the session.

Item:	Wt. Range	Range
Carcass, hide off	200-275 lbs	419.00- 530.00
Foresaddles	86-147 lbs	340.00- 355.00
Forequarters	43-74 lbs	355.00- 460.00
Necks, bone-in	24-28 lbs	252.00- 295.00
Breast	10-18 lbs	140.00- 181.00
Foreshank	3-5 lbs	146.00- 895.00
Osso Bucco, foreshank	2-8 lbs	795.00- 1075.00
Shoulder, full	49-85 lbs	325.00- 340.00
Chuck, square cut	39-68 lbs	260.00- 310.00
Chuck rolls, skinned	5-10 lbs	433.00- 583.00
Chuck, Shoulder Clod	4-9 lbs	495.00- 645.00
Hotel Racks, 8 rib	15-26 lbs	725.00- 775.00
Hotel Racks, 7 rib	14-25 lbs	729.00- 895.00
Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1295.00- 1700.00
Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1329.00- 1795.00
Rack, Ribeye	3-9 lbs	2150.00- 2605.00
Hindsaddles	89-153 lbs	480.00- 625.00
Hindquarters	45-76 lbs	419.00- 650.00
Loins, regular	18-36 lbs	363.00- 415.00
Loins, 4x4, trimmed	18-30 lbs	529.00- 685.00
Strip Loins, bnls, 0x0	1-up lbs	1250.00- 1900.00
Loin, Short Tenderloin	0.5-up lbs	1199.00- 1650.00
Legs, double	68-117 lbs	520.00- 625.00
Legs, single	34-59 lbs	520.00- 695.00
Legs, slices, retail		725.00- 1095.00
Legs, TBS 4-piece	27-47 lbs	950.00- 1125.00
Legs, TBS 3-piece	24-39 lbs	859.00- 1095.00
Legs, BHS heel-out	27-42 lbs	659.00- 825.00
Legs, Sknd, butt tenderloin	0.5-up lbs	1233.00- 1650.00
Top Rnd, Sknd, cap-off	10-15 lbs	1330.00- 1650.00
Hindshank	5-8 lbs	725.00- 910.00
Osso Bucco, Hindshank	2-8 lbs	1010.00- 1575.00
Stew Meat, regular		405.00- 580.00
Bnls Veal Trimmings 75-80% Lean		165.00- 255.00
Bnls Veal Trimmings 80-90% Lean		210.00- 275.00
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, Nov 23, 2012

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

Items with no entries indicate non-reportable trades.

CHOICE AND PRIME, YG 1-4	Head	5,241
Weight	Head	Wt Avg
45-DN	259	331.67
45-55#	270	350.62
55-65#	856	282.39
65-75#	1,202	255.34
75-85#	1,555	235.70
85-UP	1,099	208.53

CHOICE AND PRIME, YG 5	Head	390
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head
UNGRADED	Head 224
Weight	Wt Avg
45-DN	54 292.81
45-55#	53 293.71
55-65#	65 295.88
65-75#	39 267.64
75-85#	7 210.00
85-UP	6 210.00

NATIONAL DAILY LAMB CARCASS REPORT
Negotiated sales delivery within 14 calendar days, FOB Plant basis.

Compared to last week: Carcasses were mixed; Carcasses 45# and down were 11.71 lower 45-55#'s were 22.63 higher; 55-75#'s were 0.24 - 4.24 higher; 75-85#'s were .08 lower and 85#'s and heavier were 2.13 higher.

Confidentiality of data prohibits publication of this report under Livestock Mandatory Reporting. The report will be published when and if enough data is aggregated to meet the 3/70/20 guideline. For more information, please visit www.ams.usda.gov/ConfidentialityGuidelines.

DAILY CHOICE AND PRIME, YG 1-4	Head	303
Weight	Head	Wt Avg
45-DN		
45-55#	0	
55-65#	0	
65-75#		
75-85#		
85-UP		

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	527.80	13.24	10.77%	7.43
209 BREAST **	101.63	-1.56	8.85%	6.11
207 SHOULDERS, SQ-CUT	241.92	0.52	23.53%	16.24
210 FORESHANK	400.49	6.66	3.82%	2.64
NECK **	118.85	4.56	2.22%	1.53
HINDSADDLE				
232 LOINS, TRIMMED 4X4	486.05	-0.25	10.97%	7.57
232E FLANK UNTRIMMED **	61.35	-0.59	3.39%	2.34
233A LEG, TROTTER OFF	339.17	3.26	31.88%	22.00

GROSS CARCASS VALUE:	304.28	2.76	95.45%	65.86
FORESADDLE VALUE	286.04	3.59	49.20%	33.95
HINDSADDLE VALUE	353.66	2.15	46.24%	31.91

Carcass value less process/packaging per cwt cost of	\$31.50
NET CARCASS VALUE	272.78 2.76

** Shrink and trim of 3.14lbs. not reflected in cutout value.*
** Based on Actual Federally Inspected Slaughter Carcass Weight of 69.00 lbs. for W/E 11/10/2012, 3.00 lbs lighter than last week.*
***Includes Fresh and Frozen Product*

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

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

Current Volume -	
Fresh Cuts	972,114 pounds
Frozen Cuts	195,584 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	8	8,618	\$321.52	(0.94)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	3	1,015	\$448.00	
203	Bracelet				
204	Rack, 8-Rib, light	9	1,712	\$544.79	1.66
204	Rack, 8-Rib, medium	65	12,760	\$527.80	13.24
204	Rack, 8-Rib, heavy	10	1,074	\$603.04	(9.54)
204A	Rack, chined	38	10,237	\$623.43	(14.89)
204B	Rack, roast-ready	39	9,581	\$845.66	(35.82)
204C	Rack, roast-ready, frenched	150	33,127	\$1,102.78	(2.76)
204D	Rack, roast-ready, special	11	4,832	\$1,322.54	(8.02)
206	Shoulders	105	72,587	\$215.84	2.10
207	Shoulders, square-cut	177	116,925	\$241.92	0.52
208	Shoulders, square-cut, bnls	41	12,458	\$463.30	(5.12)
209	Breast	92	32,815	\$119.37	0.01
	Breast, bulk	15	19,652	\$68.39	3.54
209A	Ribs, Breast bones off	29	1,874	\$452.59	(10.67)
210	Foreshank	187	23,728	\$400.49	6.66
229	Hindsaddle, long-cut	0			
230	Hindsaddle	3	87	\$427.89	27.91
231	Loins	9	2,180	\$402.78	6.30
232	Loins, trimmed 4x4	84	23,797	\$486.05	(0.25)
232	Loins, trimmed 2x2	19	3,632	\$651.71	(0.39)
232	Loins, trimmed 1x1	99	23,802	\$695.69	4.88
232	Loins, trimmed 0x0	32	5,386	\$822.28	(10.22)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	7	689	\$1,471.82	60.47
232E	Flank, untrimmed	21	27,405	\$60.98	(1.69)
233	Legs	88	18,492	\$315.02	(0.19)
233A	Leg, trotter-off	164	43,492	\$339.17	3.26
233C	Leg, trotter-off, partial bnl	38	33,191	\$436.56	3.83
233E	Leg, steamship	26	7,097	\$431.06	(8.83)
233F	Hindshank	62	16,185	\$422.54	8.39
234	Leg, Boneless, Tied	100	30,820	\$481.92	1.64
234A	Leg, shank off, bnls	42	8,239	\$594.78	(9.33)
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	63	9,029	\$752.26	10.72
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	1,631	\$725.88	(13.41)
235	Back				
236	Back, trimmed	3	130	\$858.00	(0.52)
238	Trimmings	25	2,679	\$418.04	(25.13)
239	Special trimmings	22	1,270	\$496.09	13.69
244	Loin, boneless, 3-way	0			
245	Sirloin	0			
246	Tenderloin				
295	Lamb for stewing	53	8,998	\$604.49	5.39
296	Ground lamb	30	8,907	\$530.62	7.99
	Necks	35	13,141	\$126.47	6.50

FROZEN CHOICE & PRIME CUTS	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
IMPS	Sub-Primal			
204	Rack, 8-Rib, medium	6	12,836	\$340.82 (0.09)
204C	Rack, roast-ready, frenched	3	228	\$880.70 (25.03)
209	Breast	16	14,027	\$104.45 2.25
210	Foreshank	19	9,949	\$302.50 0.54
232E	Flank, untrimmed	8	12,112	\$62.19 1.91
233A	Leg, trotter-off	3	6,596	\$317.06 37.38
234	Leg, Boneless, Tied	4	2,748	\$484.30 59.89
234A	Leg, shank off, bnls	9	3,353	\$613.84 18.87
234E	Leg, inside, boneless	20	1,540	\$741.63 17.10
238	Trimmings	7	7,525	\$104.77 (1.58)
295	Lamb for stewing	23	3,120	\$663.72 1.51
296	Ground lamb	49	8,630	\$517.65 13.05
	Necks	12	6,901	\$104.35 (2.46)

View complete report at http://www.ams.usda.gov/mnreports/lm_xl500.txt

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 22-Nov-2012 is estimated to be 1,703,000 DN 94.39 percent from a week ago and UP 467.7 percent from a year ago. (Last week 30,345,000; last year 300,000)

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 23-Nov-2012 and 24-Nov-2012 is estimated to be 22,452,000 DN 20.07 percent from a week ago and DN 5.74 percent from a year ago. (Last week 30,345,000; last year 23,820,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 24-Nov-2012 is estimated to be 118,730,000 head DN 21.43 percent from a week ago, and UP 5.37 percent from a year ago. (Last week 151,106,000; Last year 112,679,000)

[NATIONAL MECHANICALLY SEPARATED CHICKEN RPT](#) - Fri Nov 23, 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	-	25.09	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED		224	
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	28.00-33.00	21.50-27.00	
WTD AVERAGE PRICE	29.95	24.44	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,490	3,427	
VOLUME EXPORTED	1,370	449	
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-	22.50	
WTD AVERAGE PRICE	-	22.50	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED		82	
VOLUME EXPORTED			

[NATIONAL CARLOT MEAT TRADE REVIEW](#)

Week Ending: Thursday, Nov 22, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.45 higher at 185.02; Select 600-900 lbs carcass was 0.44 higher at 164.69 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values higher on moderate to fairly good demand and moderate to heavy offerings. Packers worked to cram in the majority of their sales by early Wednesday in preparation for the holiday weekend. Buyers seemed eager to buy it up, with the rib primal in particular continuing climb steadily in price. The chuck primal also saw moderate gains but mild weakness was evident in the round primal. Loin cuts were mostly steady to firm for the week but some weakness in individual cuts was noted. Forward sales were fairly active for the shortened week as well, with Choice briskets and Select Chuck rolls seeing the most movement. Beef trimmings struggled with demand with sluggish sales but managed to hold mostly steady for the week.

For the week: Select and Choice rib primal 4.00 to 5.00 higher; Select and Choice chuck primal 1.00 to 5.00 higher; Select and Choice round primal 1.00 lower; Select and Choice loin primal steady to 1.00 higher; Beef trimmings mostly weak; Fed and blended cattle grinds firm to 3.00 higher.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.86 at 193.02, Select 600/900# carcasses up 1.29 at 174.37.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT

Lean boneless processing beef prices were steady to weak and trimmings prices were mixed. Demand was moderate to good for heavy offerings. Trading was moderate to active ahead of the Thanksgiving holiday. Strong food service demand continued to support the market but prices weakened late. There was strong demand for frozen domestic product due to the scarcity of imports.

Market activity on imported beef was slow and prices were mostly 1.00 to 2.00 higher. Demand was moderate to good for light offerings. Good demand for imported product and tight supplies continued to support prices ahead of the Thanksgiving holiday.

Cutter cow cutout values were firm on moderate demand and light to moderate offerings. Chuck and loin cuts were mostly firm to higher while round, rib and closed mixed. 100% lean items were mixed.

Lean boneless beef 92-94% mostly weak to 1.00 lower; 90% generally steady; 85% weak to 1.00 lower; 81% steady; 75% firm to 1.00 higher; 65% firm to 1.00 higher; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Wednesday, November 21, 2012 was estimated at \$159.86 per cwt, up 0.01 compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

Retail pork items saw increased interest this trading period as prices reached levels that were agreeable to buyers. Bone-in and boneless loins bounced slightly higher late week as buyers used loin meat as an option to feature in their retail cases. Trading levels for butts continued to be mostly steady even though price spreads widened as packers who were tight on product continued to try to press the market higher. Prices for spareribs were steady to firm due to a slight bounce back in demand for this item. Fresh hams started out the week steady, but by late week processors were thinking of Christmas and with packers sold tight on product, fresh hams closed the week out higher. Much is the same with the trimming complex as packers positioned themselves so they could come out of the holiday week in a seller's market. This pushed prices higher led mainly by processing and food service demand. Seedless bellies continued their downhill slide as packers saw foodservice demand begin to diminish. All the while, some buyers are trying to start to put bellies in the freezer, but were asking lower prices in order to do so.

Loins 1.00-5.00 higher; butts unevenly steady; spareribs generally steady to firm; skinned hams 17-20 lbs no test, 20-23 lbs 4.00 higher, 23-27 lbs 4.00 higher; scls bellies 14-16 lbs 5.00 lower; 42% trim 5.00-10.00 higher; 72% trim steady; bnls picnics steady.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 81.70 per cwt. up 0.40 from last Friday.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES

Trading on beef variety meats was very slow through this Thanksgiving week. The only reported trading was on cheek meat which ended lower. Processor demand was light for moderate offerings.

Pork variety meat markets were very slow as well. In a light test, tails ended the week higher. The Pacific Rim was in the market on single slashed hearts and small box stomachs. With light demand both finished lower.

Trading on tallow and greases was slow throughout this Holiday week. In a light test, Chicago edible tallow ended lower on light soap demand. Chicago packer tallow finished slightly higher while renderer tallow closed steady. Soap and chemical demand was moderate for moderate offerings. Central choice white grease prices moved slightly higher. Improved biofuel and feed fat demand prompted the increase. Gulf packer tallow traded; however there was no recent trade for comparison. The remaining export tallow markets were quiet.

Protein feed supplements experienced moderate trading this week. Ruminant meat and bone meal finished steady Central and steady to weak Panhandle. Demand and offerings were light to moderate. Pork meat and bone meal ended steady to slightly lower. Demand was light to moderate for moderate offerings. Central and Panhandle blood meal moved slightly higher, while pork blood meal ended generally steady. Demand and offerings were moderate.

Market activity on major packer hides was slow this week. Offerings were light as packers were well sold. Tanners were pretty well covered and mostly remained on the sidelines. In light tests, Heavy Native Steers and Butt Branded Steers finished steady. Branded steers finished higher.

Beef Variety Meats: cheek meat 5.00 lower. Pork Variety Meats: tails 5.00 higher; hearts single slashed export 3.00 lower; stomachs scalded small box export 13.50 lower.

Central choice white grease steady to .50-1.00 higher; Chicago edible tallow 2.00 lower; Central meat and bone meal steady; Panhandle meat and bone meal steady to 10.00 lower; pork meat and bone meal 5.00-10.00 lower; Central blood meal 10.00 higher; Panhandle blood meal 25.00-50.00 higher; pork blood meal steady; Heavy Native Steer hides steady; Butt Branded Steer hides steady; Branded Steer hides 1.50 higher.

The average value of hide and offal for the three days ending November 21, 2012, was estimated at 12.93 per cwt., unchanged from last week and up 0.47 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was up 1.78 on light demand and light to moderate offerings. Harvest numbers were 27% higher compared to last week's total. Dressed weights were down 1.8 pounds in the Northeast, down 9.6 pounds in the North Central, with the composite down 4.9 pounds.

Special fed veal cut prices were steady with a firm undertone. Necks and shoulder items were 5.00 to 10.00 higher, 8 rib racks were 12.50 higher; legs were firm with hind shank 7.50 higher. Demand was moderate to good and offerings light to moderate for the session.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 11/23/2012 were mixed on lighter weights while generally steady on heavier weights. Carcasses below 45 pounds were 13.01 lower. Carcasses 45 to 65 pounds were 13.15 to 25.80 higher; Carcasses 65 pounds and heavier were 0.27 to 0.97 lower. The National Lamb Carcass Cutout Report was 0.13 lower compared to last week at 270.02.

Pelt prices were generally steady across all classes of pelt, though a firmer undertone was noted going into next week with more interest in the higher quality pelts. Trading activity was moderate, with light to moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

[U.S. FEDERALLY INSPECTED SLAUGHTER BY REGION](#)

Week Ending 11/10/2012

Standard federal regions 1/	Cattle						Calves
	Total	Steers	Heifers	Dairy cows	Other cows	Bulls	Total
1,000 head							
1	0.4	0.2	0.1	-	-	0.1	0.2
2	1.3	0.5	0.1	0.5	0.1	0.1	3.3
3	21.8	5.1	1.4	11.7	2.8	0.7	2.6
4	19.0	0.5	0.5	3.4	11.8	2.8	0.1
5	84.1	33.4	8.5	21.8	17.8	2.6	5.0
6	117.9	53.3	36.0	6.2	20.1	2.3	0.1
7	255.1	143.8	93.3	(D)	(D)	(D)	-
8	63.2	34.8	23.2	(D)	(D)	(D)	-
9	45.6	17.2	4.7	15.0	7.8	0.9	3.5
10	23.8	11.6	6.6	3.7	1.6	0.3	0.7
U.S. 2/	632.3	300.5	174.4	64.3	81.1	12.0	15.5
Standard federal regions 1/	Hogs				Sheep		
	Total	Barrows and gilts	Sows	Boars	Total	Mature sheep	Lams and yearlings
1,000 head							
1	0.5	0.5	-	-	0.7	-	0.7
2	2.0	2.0	-	-	2.7	0.3	2.4
3	110.8	110.5	(D)	(D)	2.2	0.3	1.9
4	329.3	306.6	(D)	(D)	1.1	0.2	0.9
5	655.2	629.2	24.5	1.5	8.5	0.7	7.8
6	128.9	124.0	4.8	-	0.4	0.1	0.3
7	962.4	946.1	11.9	4.4	0.1	-	0.1
8	111.2	111.2	-	-	18.8	2.0	16.8
9	48.0	48.0	-	-	6.4	0.1	6.3
10	7.3	7.3	-	-	0.6	-	0.6
U.S. 2/	2,355.6	2,285.4	64.2	6.0	41.6	3.7	37.8

- Represents zero.
(D) Withheld to avoid disclosing individual operations.
1/ States included in regions are as follows 1- CT, ME, NH, VT, MA & RI; 2- NY & NJ; 3- DE-MD, PA, WV & VA; 4- AL, FL, GA, KY, MS, NC, SC & TN; 5- IL, IN, MI, MN, OH & WI; 6- AR, LA, NM, OK & TX; 7- IA, KS, MO & NE; 8- CO, MT, ND, SD, UT & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR & WA.
2/ Totals may not add due to rounding. A region may not be published due to confidentiality, but is included in totals.

Source: USDA Market News Service, St Joseph, MO