

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service  
Livestock and Seed Program  
Livestock and Grain Market News  
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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 12/07/2012 (est)	119,000	3,000	428,000	7,000
Week ago (est)	120,000	3,000	428,000	7,000
Year ago (act)	111,000	4,000	423,000	6,000
Week to date (est)	615,000	15,000	2,157,000	42,000
Same Period Last Wk(est)	612,000	15,000	2,154,000	40,000
Same Period Last Yr (act)	627,000	17,000	2,140,000	36,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 12/08/2012 (est)	24,000	0	207,000	2,000
Week ago (est)	23,000	0	245,000	0
Year ago (act)	20,000	0	188,000	2,000
Week to date (est)	639,000	15,000	2,364,000	44,000
Same Period Last Wk (est)	635,000	15,000	2,399,000	40,000
Same Period Last Yr* (act)	646,000	16,000	2,328,000	39,000
2012 Year to Date	30,582,000	705,000	105,482,000	1,883,000
2011 *Year to Date	31,762,000	790,000	103,495,000	1,884,000
Percent change	-3.7%	-10.7%	1.9%	-0.1%

2012 \*Totals subject to revision/2011 \*Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding

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

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

Boxed beef cutout values lower on light demand and light to moderate offerings. Select and Choice rib, chuck, round and loin cuts weak to lower. Beef trimmings steady on light demand and offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	192.95	172.39
Change from prior day:	(1.18)	(1.31)
Choice/Select spread:	20.57	

Total Load Count (Cuts, Trimmings, Grinds): 150

COMPOSITE PRIMAL VALUES

Primal Rib	332.07	251.75
Primal Chuck	152.50	151.11
Primal Round	160.36	159.06
Primal Loin	261.88	210.07
Primal Brisket	132.44	131.37
Primal Short Plate	126.33	130.31
Primal Flank	95.85	94.63

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
12/06	88	54	11	50	202	194.13	173.70
12/05	90	62	43	51	247	194.89	174.83
12/04	57	58	12	32	159	195.05	176.52
12/03	61	45	6	29	141	195.32	174.59
11/30	66	54	21	26	167	195.03	174.20

Current 5 Day Simple Average: 194.88 174.77

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

Choice Cuts	65.62	loads	2,624,665	pounds
Select Cuts	49.47	loads	1,978,605	pounds
Trimmings	5.39	loads	215,790	pounds
Ground Beef	29.79	loads	1,191,542	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	20	58,952	681.86	783.00	697.81	
112A 3	Rib, ribeye, bnls, light						
112A 3	Rib, ribeye, bnls, heavy	30	106,773	740.00	827.00	764.64	
113C 1	Chuck, semi-bnls, neck/off	6	26,071	205.00	222.00	209.72	
114 1	Chuck, shoulder clod	9	45,734	196.00	207.00	199.16	
114A 3	Chuck, shoulder clod, trmd	42	227,208	204.00	236.00	212.03	
114D 3	Chuck, clod, top blade	6	6,273	274.70	289.80	283.80	
114E 3	Chuck, clod, arm roast	9	3,699	261.61	279.80	272.02	
114F 5	Chuck, clod tender (IM)	9	15,769	290.00	368.80	303.12	
115 1	Chuck, 2-piece, boneless						
116A 3	Chuck, roll, 1x1, neck/off	34	143,314	217.00	244.00	228.57	
116B 1	Chuck, chuck tender (IM)	25	57,370	209.75	231.50	220.11	
3	Chuck roll, retail ready						
120 1	Brisket, deckle-off, bnls	44	335,170	201.45	223.00	203.99	
120A 3	Brisket, point/off, bnls	6	3,648	345.00	377.00	355.03	
123A 3	Short Plate, short rib	10	22,850	326.33	383.00	345.87	
130 4	Chuck, short rib	15	29,244	236.62	287.00	264.27	
160 1	Round, bone-in	3	13,022	209.00	226.00	211.33	
161 1	Round, boneless	4	4,327	212.00	219.89	216.43	
3	Round, bnls/peeled heel-out						
167A 4	Round, knuckle, peeled	38	176,749	201.00	230.00	212.76	
168 1	Round, top inside round	14	45,273	205.00	215.00	209.85	
168 3	Round, top inside round	22	152,884	214.00	239.00	217.83	
169 5	Round, top inside, denuded	15	17,390	245.00	264.00	258.52	
3	Round, top inside, side off	0	0				
170 1	Round, bottom gooseneck	6	27,917	185.00	220.00	196.19	
171B 3	Round, outside round	50	309,830	199.50	229.50	202.06	
171C 3	Round, eye of round (IM)	19	91,114	223.00	255.00	237.48	
174 1	Loin, short loin, 2x3						
174 3	Loin, short loin, 0x1	11	40,221	489.13	532.00	509.53	
175 3	Loin, strip loin, 1x1						
180 1	Loin, strip, bnls, heavy						
1	Loin, strip loin bnls. 1x1	16	32,429	427.00	459.00	435.22	
180 3	Loin, strip, bnls, 0x1	36	131,321	461.86	528.00	480.97	
184 1	Loin, top butt, bnls, heavy	6	2,762	294.00	312.00	306.80	
184 3	Loin, top butt, boneless	15	61,298	310.00	325.50	313.68	
185A 4	Loin, bottom sirloin, flap	23	59,350	350.00	386.00	367.15	
185B 1	Loin, ball-tip, bnls, heavy	28	67,112	227.00	248.00	235.29	
185C 1	Loin, sirloin, tri-tip (IM)	6	17,361	260.00	285.00	263.99	
185D 4	Loin, tri-tip, pld (IM)	4	2,818	366.00	384.00	375.20	
189A 4	Loin, tndrloin, trmd, heavy	25	115,519	1122.00	1292.00	1184.92	
191A 4	Loin, butt tender, trimmed	3	5,678	1120.00	1127.44	1124.34	
193 4	Flank, flank steak (IM)	12	12,306	380.00	410.00	398.51	

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

Select Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	11	52,980	429.75	545.00	458.00
112A 3	Rib, ribeye, bnls, light	8	6,042	520.00	592.18	545.17
112A 3	Rib, ribeye, bnls, heavy	15	9,712	506.59	581.04	551.95
113C 1	Chuck, semi-bnls, neck/off	8	16,215	205.00	233.00	212.11
114 1	Chuck, shoulder clod	5	38,167	195.00	205.00	198.16
114A 3	Chuck, shoulder clod, trmd	12	55,888	204.73	222.25	208.69
114D 3	Chuck, clod, top blade	0	0			
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	4	15,874	240.00	310.00	268.67
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	16	216,413	213.99	230.00	223.28
116B 1	Chuck, chuck tender (IM)	9	37,065	216.00	232.00	218.43
3	Chuck roll, retail ready	0	0			
120 1	Brisket, deckle-off, bnls	10	79,957	196.00	225.00	201.77
120A 3	Brisket, point/off, bnls					
123A 3	Short Plate, short rib	8	18,993	288.30	371.00	323.73
130 4	Chuck, short rib	7	8,231	201.62	279.00	250.40
160 1	Round, bone-in					
161 1	Round, boneless					
3	Round, bnls/peeled heel-out	0	0			
167A 4	Round, knuckle, peeled	12	103,778	195.00	213.00	204.15
168 1	Round, top inside round	10	40,882	204.30	220.50	206.07
168 3	Round, top inside round	13	42,175	210.00	228.00	217.83
169 5	Round, top inside, denuded	4	2,613	250.75	256.50	252.67
3	Round, top inside, side off	0	0			
170 1	Round, bottom gooseneck	6	2,181	185.00	220.00	203.52
171B 3	Round, outside round	13	82,063	200.00	213.00	202.17
171C 3	Round, eye of round (IM)	12	13,342	227.50	253.00	235.63
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1	9	74,518	355.00	386.00	365.65
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy	0	0			
1	Loin, strip loin bnls, 1x1					
180 3	Loin, strip, bnls, 0x1	19	303,985	374.00	405.00	383.95
184 1	Loin, top butt, bnls, heavy	9	21,693	230.00	264.00	245.67
184 3	Loin, top butt, boneless	11	58,991	254.60	280.00	256.17
185A 4	Loin, bottom sirloin, flap	8	22,390	340.00	375.00	349.12
185B 1	Loin, ball-tip, bnls, heavy	9	66,961	222.74	226.00	224.82
185C 1	Loin, sirloin, tri-tip (IM)	5	38,457	250.00	270.00	255.75
185D 4	Loin, tri-tip, pld (IM)					
189A 4	Loin, tndrloin, trmd, heavy	18	84,943	775.00	845.00	804.09
191A 4	Loin, butt tender, trimmed					
193 4	Flank, flank steak (IM)	3	2,601	349.01	378.00	361.61
CHOICE, SELECT & UNGRADED CUTS		Fat Limitations 1-6 (IM) = Individual Muscle				
124 4	Rib, Back Ribs, Fresh					
124 4	Rib, Back Ribs, Frozen	6	4,617	83.16	125.00	101.97
121D 4	Plate, Inside Skirt (IM)	27	86,321	316.00	353.00	329.08
121C 4	Plate, Outside Skirt (IM)	16	41,938	430.23	490.00	454.77
121E 6	Outside Skirt, pld (IM)					
	Cap, Wedge Meat & (IM) Lean	44	356,430	241.64	272.00	247.06
	Pectoral Meat	22	51,351	243.00	273.80	253.11
GB - STEER/HEIFER SOURCE - 10 Pound Chub		Basis - Coarse and Fine Grind				
Ground Beef 73%		27	470,092	127.00	166.50	130.63
Ground Beef 75%						
Ground Beef 81%		30	322,098	155.00	199.00	165.68
Ground Beef 85%						
Ground Beef 90%		0	0			
Ground Beef 93%		3	6,445	224.34	263.50	239.40
Ground Beef Chuck 80%		8	102,269	177.25	206.62	195.05
Ground Beef Round 85%		4	13,995	209.87	221.00	211.26
Ground Beef Sirloin 90%						
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub		Basis - Coarse & Fine Grind				
Blended Ground Beef 73%						
Blended Ground Beef 75%						
Blended Ground Beef 81%		8	47,477	184.60	195.86	193.16
Blended Ground Beef 85%						
Blended Ground Beef 90%		0	0			
Blended Ground Beef 93%						
Blended Ground Beef Chuck 80%						
Blended Ground Beef Round 85%						
Blended Ground Beef Sirloin 90%						
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
Fresh 50% lean trimmings		8	215,790	75.00	79.00	76.39
Frozen 50% lean trimmings		0	0			
FAT LIMITATIONS (FL) DESCRIPTION						
Maximum Average Fat Thickness			Maximum Fat at any point			
1. 3/4" (19mm)			1.0"			
2. 1/4" (6mm)			1/2"			
3. 1/8" (3mm)			1/4"			
4. Practically free (75% surface lean exposed)			1/8"			
5. Peeled/Denuded			1/8"			
6. Peeled/Denuded, surface membrane removed			1/8"			
Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.						

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

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

Compared to last market test: Lean boneless was mostly weak to 1.00 lower; 85% was mostly firm to 1.00 higher; 65% was firm to higher; Other lean percentages were not fully established. Beef trimmings steady on light demand and offerings.

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

Central	39.08	Loads	--	1,563,268	pounds
National	75.52	Loads	--	3,020,675	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	22	642,523	\$205.00	\$209.00
Frozen 90%				
Fresh 85%	20	684,448	\$182.00	\$195.01
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	7	179,175	\$117.00	\$123.00
Frozen 65%				
Bull Product				
Fresh 94-96%	2	31,122	\$223.00	\$228.00
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	28	887,271	\$205.00	\$209.75
Frozen 90%				
Fresh 85%	29	884,448	\$182.00	\$195.01
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	26	954,044	\$117.00	\$127.50
Frozen 65%				
Fresh 50%	8	215,790	\$75.00	\$79.00
Frozen 50%				
Bull Product				
Fresh 94-96%	2	31,122	\$223.00	\$228.00
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, DEC 07, 2012

Compared to Last Week: Market activity on imported beef was slow and prices were unevenly steady with the East Coast firm and the West Coast weak to lower on a light test. Demand was light to moderate for light offerings.

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

	East Coast	West Coast
BULL MEAT:		
95%	233.00- 236.00	
COW MEAT:		
95%		
90%	216.00- 219.00	213.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
BULL MEAT:		
95%	233.00- 236.00	
COW MEAT:		
95%		
90%	216.00- 219.00	213.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

URUGUAY - FOB AND TIS

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

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT  
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:	Lds	December 7, 2012	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	116.00
Cutter 1-2	350#/up	4.5	116.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$184.54	\$163.46
Change =>	-0.93	-0.99

Current Index Reflects the Equivalent of 101,023 head of cattle.

SUPPLY (Live)	33,613 Hd	
Equivalent:	\$188.13	\$166.53
DEMAND (Box)	67,410 Hd*	
Equivalent:	\$180.95	\$160.39
Live-Box Spread:	\$7.18	\$6.14

National Daily Direct Cattle (5 day accumulated wghtd avg)			Boxed Beef Cutouts	
Weight	Price	Head	Ch 600-900#	Se 600-900#
Live Steer:	1394	\$125.08	11,840	\$192.95
Live Heifer:	1275	\$125.23	6,591	\$172.39
Drsd Steer:	915	\$198.44		Current Lds: 150.3
Drsd Heifer:	803	\$198.19	5,860	Previous Lds: 202.4

Grading % Breakdown			Drop Credit	
Ch 600-900#	:	70.74%	Steer Dressing %	: 13.02
Ch 600-750#	:	24.28%	Heifer Dressing %	: 64.12%
Ch 750-900#	:	46.47%	Processing Cost	: 64.16%
Se 600-900#	:	29.26%		12.00
Se 600-750#	:	8.09%	Slaughter Cost	: 50.50
Se 750-900#	:	21.17%		

Equivalent Values for Outlying Beef Carcass Types				
Basis Value = 184.54		Carcass Weights		
Qlty/Yield	(1)	400-500#	500-600#	600-900#
Prime 1-3	16.70	\$175.17	\$188.56	\$201.24
Certified 1-3	5.51	\$163.98	\$177.37	\$190.05
Choice 1	3.58	\$162.05	\$175.44	\$188.12
Select 1	-17.51	\$140.96	\$154.35	\$167.03
Stndrd 1-3	-28.54	\$129.93	\$143.32	\$156.00
Prime 4	4.09	\$162.56	\$175.95	\$188.63
Choice 4	-11.23	\$147.24	\$160.63	\$173.31

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

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

Cutter 90% 350#/up	
Current-Cutout Value:	\$160.78
Change from prior day:	(\$0.33)

Item	Price	Value	Change
90% lean	\$206.79	\$115.47	(\$0.30)
100% lean inside round	\$247.61	\$5.74	
100% lean, flats and eyes	\$237.41	\$5.51	\$0.02
100% lean, S.P.B.	\$229.16	\$11.46	\$0.01
Chuck Tender	\$218.66	\$2.19	\$0.01
Knuckle	\$223.80	\$5.66	(\$0.02)
Tenderloin	\$385.52	\$2.04	(\$0.04)
Tenderloin	\$435.49	\$3.22	(\$0.02)
Ribeye Roll	\$241.27	\$2.53	
Ribeye Roll	\$249.29	\$1.84	(\$0.01)
Ribeye Roll	\$247.93	\$1.81	
Flank Steak	\$228.70	\$0.96	
Kidney, Edible	\$32.43	\$0.15	\$0.02
Fat, inedible	\$21.61	\$0.50	
Bone	\$7.10	\$1.70	

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	44.38	loads	--	1,775,042	pounds
Cutter/Canner Cuts	6.31	loads	--	252,232	pounds
Boner/Breaker/Cutter/Canner	29.23	loads	--	1,169,064	pounds
100% Lean Items	55.48	loads	--	2,219,206	pounds
Frozen Cuts	9.79	loads	--	391,640	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
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BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	8	4,153	\$298.59	(\$1.17)
112	Rib, ribeye roll, 8-10 lbs.	59	119,351	\$321.91	(\$6.35)
112	Rib, ribeye roll, 10-up lbs.	46	77,393	\$291.18	(\$1.65)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	29	57,005	\$302.83	\$1.95
112A	Rib, ribeye roll-lip-on, 8-up lbs.	25	41,606	\$284.53	(\$11.16)
	Chuck, boneless 85%	3	30,000	\$221.33	\$1.39
120	Chuck, brisket	35	40,482	\$220.77	\$17.62
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	50	152,689	\$235.11	\$3.04
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	47	420,903	\$257.99	\$0.62
169A	Round, top inside c-off, 14-up lbs.	8	35,841	\$259.99	\$1.33
171B	Round, outside round	44	315,196	\$225.47	(\$2.53)
171C	Round, eye of round	43	106,204	\$239.40	\$0.99

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.	15	54,410	\$223.07	(\$3.81)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	39	153,684	\$202.68	(\$1.54)
185A	Loin, bottom sirloin butt flap, bnls.	35	152,027	\$218.32	\$0.55
191A	Loin, butt tender, peeled	4	2,193	\$492.83	

CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	43	176,088	\$252.03	(\$0.83)
112	Rib, ribeye roll, 8-up lbs.	27	76,144	\$247.49	(\$0.22)

100% LEAN				
Inside round - Combo	42	583,176	\$245.24	\$0.15
Inside round - Boxed	49	75,791	\$265.89	\$1.89
Outside round	10	107,543	\$240.72	\$1.53
Eye of round	17	21,197	\$248.51	\$0.47
Flats and eyes - Combo	41	446,208	\$236.08	\$0.52

Striploin	53	157,591	\$278.49	\$1.90
S.P.B. - Combo	58	827,700	\$229.16	\$0.23
S.P.B. - Boxed				

BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	46	149,035	\$218.66	\$1.02
167A	Round, knuckle, peeled	62	235,247	\$223.80	(\$0.57)
190	Loin, tenderloin, 2-3 lbs.	21	35,145	\$387.38	(\$6.81)
190	Loin, tenderloin, 3-4 lbs.	47	64,558	\$441.47	(\$1.84)
190	Loin, tenderloin, 4-5 lbs.	176	296,901	\$475.43	(\$1.33)
190	Loin, tenderloin, 5-up lbs.	49	100,152	\$492.32	\$0.12
193	Flank, flank steak	105	160,514	\$240.40	\$4.38
	Flank, rough	73	127,512	\$225.41	\$0.57

FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	15	66,202	\$303.46	(\$1.35)
112	Rib, ribeye roll, 8-10 lbs.	7	53,300	\$261.90	\$28.16
112	Rib, ribeye roll, 10-up lbs.	3	31,500	\$276.00	

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.				

FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	9	45,130	\$238.60	(\$0.29)
112	Rib, ribeye roll, 8-up lbs.				

FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.	4	32,958	\$423.76	
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	44	143,270	\$215.60	\$0.17

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62# 60-64# 62-64# 64-66# 66-68# 82-84#	24.0	90.50	
NATIVE STEER	46-48# 62-64# 64#Min	8.0	99.00	
COL BRAND STR	64-66# 66-68# 60-62# 62-64# 64-66# 66-68# 74#Min	3.0	86.00	
BUTT BRAND STR	46-48# 48-50# 48#Min 50-52# 52-55# 48-50# 48#Min 50-52# 48-50# 50-52# 52-54# 48-50# 65-70#			
BRANDED HFRS	50-52# 52-54# 48-50#			
BRAND HFR SW	50-52# 52-54# 48-50#			
BRND COW SW	50-52# 52-54# 48-50#			
BRANDED COW	62-66# 50-52# 52-54#			
NATIVE COW	48-50# 62-66#			
DAIRY COW	50-52# 52-54#			
DAIRY COW SW	96-106# 100-10# 95-105# 100-10#			
NATV BULL Con	60#Min 62-64# 64-66# 66-68# 72#Min 74#Min	24.0	90.00	
HVY TEX STR/HFR	48-50# 60-64# 62-66# 64-66# 72-76#			
BRANDED STEER				

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,trmd, 70-75% lean		136.00 - 140.00	137.33 D	
export		135.50	135.50 D	
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out		60.00	60.00 B	
regular,bone-out exp		53.00	53.00 C	
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		265.00	265.00 B	
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export		93.00	93.00 B	
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 13.02 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	5.30	90.00	-	6.79
Tallow, edible	1.20	38.25	-	0.46
Tallow, packer bleachable	4.50	33.25	-	1.50
Tongues,Swiss #1 0-3%,exp	0.24	265.00	-	0.64
Cheek meat, trmd	0.32	136.25	-	0.44
Head meat	0.13	102.00	-	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	60.00	-	0.23
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	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	320.00	-	0.59
Blood meal 85% blk/ton pnh	0.60	980.00	-	0.29
Totals:	19.11			13.02
Dressed equivalent basis (63% dress):				20.67
(1) Typical slaughter steer weighs 1,325 pounds				
The average value of hide and offal for the five days ending Fri, Dec 07, 2012 was estimated at 12.93 per cwt., up 0.05 from last week and up 0.58 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 13.25 per cwt live, up 0.02 from Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.30	89.50	0.25	7.02
Tallow, edible	1.20	38.25	-	0.46
Tallow, packer bleachable	4.50	33.25	-	1.50
Tongues, Swiss #1 0-3%,exp	0.24	265.00	-	0.64
Cheek meat, trmd	0.32	136.25	-	0.44
Head meat	0.13	102.00	-	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	60.00	-	0.23
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	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	320.00	-	0.59
Blood meal 85% blk/ton pnh	0.60	980.00	-	0.29
Totals:	19.11			13.25
Dressed equivalent basis (62.9% dress):				21.07
(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 12/7/2012 was estimated at 12.55 per cwt live, down -0.06 from last week.				
CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.73	57.50	-	5.23
Tallow, renderer blchable	3.68	34.00	1.75	1.25
Tongues, Swiss cut, IW	0.32	267.00	-7.00	0.85
Cheek meat, trmd	0.43	179.50	11.50	0.77
Head meat	0.14	149.00	-7.75	0.21
Oxtail, reg, small box	0.20	238.25	-7.00	0.48
Hearts, reg, bone out	0.46	52.75	0.25	0.24
Lips, unscaled	0.13	95.25	4.00	0.12
Livers, reg, gall off (3)	0.90	32.25	0.25	0.29
Tripe, scalded edible, blchd	1.06	76.25	-0.50	0.81
Tripe, honeycomb bleached	0.14	96.75	17.25	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	327.00	-28.00	1.75
Blood meal, 85% blk/ton	0.731	1014.50	-	0.37
Totals:	24.64			12.55
Dressed equivalent basis (47% dress):				26.70
(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 12/7/2012		Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT,	Trimmed	3.9	165.00	-	190.00 179.41
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		9.3	51.00	-	55.00 52.74
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.2	144.00	-	155.00 149.00
KIDNEY'S	Export	3.0	30.00	-	31.00 30.67
LIPS, unscaled		1.6	88.00	-	115.00 95.26
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		1.1	32.00	-	42.00 34.86
LIVERS, Regular, 2/box, export		8.7	31.00	-	33.50 31.95
" 1 load traded at 42.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		3.0	224.50	-	265.00 238.17
SALIVARY GLANDS					
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.7	259.00	-	290.50 275.57
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.7	255.00	-	271.00 259.36
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			264.00 264.00
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimnings		0.7	39.00	-	42.00 39.69
TRIPAS					
TRIPE, bleached, scalded, edible		6.5	74.00	-	82.00 76.15
TRIPE, blchd, scld/w honeycomb		0.9			115.00 115.00
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		4.8	97.00	-	99.50 98.67
TRIPE, honeycomb bleached		0.4	83.25	-	110.00 96.63
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					



USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated Purchases Equated to FOB Omaha Basis unless otherwise state

Compared to Thursday's Close: Fresh 1/4" trimmed loins unevenly steady; butts steady to 1.00 lower; sknd hams 23-27 steady to 2.00 lower; sdls bellies not tested; lean trimmings 1.00 lower to weak. Trading moderate, with light to moderate demand and offerings.

Loads PORK CUTS	:	70.63
Loads TRIM/PROCESS PORK	:	9.0

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
12/07	79.63	85.01	84.93	84.76	72.34	124.61	74.20	122.91
Change :		-0.14	-1.89	-0.75	0.43	0.60	1.36	unc
12/06	138.0	85.15	86.82	85.50	71.91	124.01	72.84	122.91
12/05	106.5	85.82	86.93	85.83	73.91	122.50	77.92	118.18
12/04	135.5	85.99	87.42	86.16	74.22	123.88	77.58	118.15
12/03	26.6	85.76	86.43	87.65	74.17	128.79	76.11	118.25
Current Five Day Simple Average -								
		85.55	86.51	85.98	73.31	124.76	75.73	120.08

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

FRESH PORK CUTS								
LOINS, BONE-IN							84.93	
Primal Cutout Value =							Wghtd Avg	
-----Lds-----Price Range-----							-----	
1/4" Trim 21#DN-LGT	1.5				106.00		106.00	
1/8" Trm/less 21#DN-LGT	4.0				116.00		116.00	
1/4" Bladeless								
1/4" Trim 21#/UP-MED								
Combos 26/Up#(SOW)								
LOINS,CNTRCUT,10-11 RIB,1/4"TRM								
Tender-in FLO 8-13#	2.0				148.00		148.00	
Tender-out FLO 8-13#								
ENLS Strap-on 5-11#	4.0	142.00	-		153.00		147.25	
ENLS Strap-off 5-11#	7.5	162.00	-		171.00		166.07	
WHILE ENLS LOINS 9-13#								
ENLS SIRLOIN .75-1.5#	3.25	108.00	-		121.00		112.54	
BONE-IN SIR 2.5-3.5#	0.50				83.00		83.00	
BLADE ENDS 2-4#								
TENDERLOIN 1.25/DN#	1.13	200.00	-		209.00		201.00	
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#	3.50	195.00	-		200.00		196.86	
PICNIC								
Primal Cutout Value =							72.34	
-----Lds-----Price Range-----							-----Wghtd Avg-----	
Snkr Trm, RS, combo	0.5				72.00		72.00	
Snkr Trm, SS, combo								
Snkr Trm, SS, boxed	3.0				99.00		99.00	
PICNIC CUSHION MEAT								
Boxed 92% Fresh	1.75	117.00	-		121.00		118.71	
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =							84.76	
-----Lds-----Price Range-----							-----Wghtd Avg-----	
1/4" TRM 5-10#	16.5	94.00	-		98.00		95.18	
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy	4.5				114.00		114.00	
ENLS, Butt								
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Cutout Value =							124.61	
-----Lds-----Price Range-----							-----Wghtd Avg-----	
3BAG/3 PCVAC4.25#/DN-LGT	4.5	134.00	-		138.00		135.33	
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME	2.5				134.00		134.00	
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#								
SMKR 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 =							74.20	
-----Lds-----Price Range-----							-----Wghtd Avg-----	
BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1	4.0	83.00	-		85.00		84.00	
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	6.0	134.00	-		135.00		134.83	
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								
BELLY, SEEDLESS								
Primal Cutout Value =							122.91	
-----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		7.0	60.00	-		63.00		61.29
Boxed 72% Frozen								
BONELESS PICNIC MEAT								
Combo Fresh		2.0				92.00		92.00
Boxed Frozen								
SKINNED JOWLS								
Combo Fresh								
Boxed Frozen								
TRIM, VISUAL TRACE OF LEAN								
Combo 12-16% Fresh								
Boxed 12-16% Frozen								

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week ended 12/7/2012 was estimated at 5.57 per cwt live, up 0.06 when compared to last week.

CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -				
	Lbs	Price	Change Prv/Wk	Value
Cheek meat, trimmed	0.28	85.50	4.75	0.24
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	64.00	6.00	0.18
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	44.00	4.00	0.11
Snouts, partial lean	0.25	56.00	4.75	0.14
Stomachs, scld, small box	0.43	137.50	-	0.59
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	35.00	0.25	0.18
Pork meat & bone meal	1.57	400.75	-20.75	0.31
Pork blood meal	1.95	1020.75	16.25	1.00
Lard	1.72	56.25	-	0.96
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.57
Dressed equivalent basis (74% dress):				7.53
(1) Typical slaughter hog weighs 270 pounds.				

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

Carlot Basis - Dollars/hundred weight - as of 3:00 PM

PORK VARIETY MEATS - FROZEN				
Items	Lds	Price Range	Wtg Avg	
NECK Bones domestic		34.00	34.00 A	
export				
Brisket Bones Full, 30#				
Brisket Bones Full, exp 30#				
TAILS,		60.00	60.00 A	
CHEEK MEAT trimmed		86.00	86.00 A	
CHITTERLINGS, 10 lb. pail				
EARS, Pet Treat, 3-4/lb				
EARS, edible, export				
FEET, front, toes on				
front, toes on, export	2.5	81.00	81.00	
hind, domestic				
hind, export				
HEARTS, slashed, domestic		64.00	64.00 A	
single slashed, export			unq	
multi slashed, export				
whole, export				
HOCKS, picnic			unq	
KIDNEYS, small box, export		32.00	32.00 B	
LIVERS, large box, domestic				
SALIVARY GLANDS,		44.00	44.00 D	
SSNOOTS, partial lean		56.00	56.00 A	
partial lean w/mask			unq	
STOMACHS, scalded, small box		138.00	138.00	
scalded, small box, export				
TONGUES,				
green, bnls, small box				
green, bnls, tip-on exp		152.50	152.50 C	
scalded & scraped				
UTERI	3.0	113.00	113.00	
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:		DOMESTIC	EXPORT	
BELLY SKINS, SELECTED		34.50-50.00	42.00-48.00	
FATBACK SKINS, SELECTED		34.50-47.00	42.00-48.00	
BUTT PLATE SKINS, SELECTED	thn	28.00-28.0thk	39.00-44.00	
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 -----				
QUARTERLY CONTRACTS:		FRESH	-BOXED FROZEN	
KIDNEYS, inedible		7.00-15.00		
LIVERS, "		10.50-14.50		
LUNGS,		2.75-4.75		
MELTS, "		5.00-5.50		

USDA CARLOT VEAL CARCASS REPORT – Thu, Dec 6 2012  
Northeast and North Central Basis

**Compared to last week:** The special fed veal carcass market was generally steady on open calves and firm on packer owned calves. Demand was moderate with light to moderate offerings. Harvest numbers were 20% higher compared to last week's total. Dressed weights were up 2.6 pounds in the Northeast, up 4.4 pounds in the North Central, with the composite up 3.4 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**				
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NON-PACKER OWNED	Head	Range		Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1793	330.00-	365.00	341.77
**PACKER OWNED**				
Hide-Off, 255-315 Lbs. Hot Basis	1774	340.00-	380.00	365.46
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	3567	330.00-	380.00	353.55
-----				
*CONTRACT INFORMATION: Hot Basis, Hide-Off*				
<b>Current future contracts offered:</b> Firm Bottom Northeast and North Central, 315.00 to 325.00, mostly 315.00 to 320.00 for the end of April.				
-----				
Special Fed Veal Slaughter for:	Year Ago		YTD	YTD
Week ending:	12/01/12	11/24/12 12/03/11	2012	2011
Northeast	3,773	3,057	3,444	150,596
North Central	2,663	2,295	3,611	138,179
Total NE & NC	6,436	5,352	7,055	288,775
				331,641
-----				
Special Fed Veal Dressed Weights	Year Ago			
Week ending:	12/01/12	11/24/12 12/03/11		
Northeast	273.1	270.5	274.1	
North Central	275.0	270.6	263.5	
Total NE & NC	273.9	270.5	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 generally steady on the bulk of cuts. Foresaddles were 32.00 higher, chop ready racks and hindshanks were 5.00 higher while other cuts were steady. 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-	419.00
Forequarters	43-74	lbs	355.00-	460.00
Necks, bone-in	24-28	lbs	252.00-	295.00
Breast	10-18	lbs	140.00-	180.00
Foreshank	3-5	lbs	460.00-	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-	529.00
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	1320.00-	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	490.00-	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-	650.00
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	525.00-	625.00
Legs, single	34-59	lbs	525.00-	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	735.00-	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-	229.00
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, DEC 07, 2012

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

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

CHOICE AND PRIME, YG 1-4				Head	6,114
Weight	Head			Wt	Avg
45-DN				274	341.72
45-55#				180	336.58
55-65#				753	281.30
65-75#	1,818				255.50
75-85#	1,828				235.09
85-UP	1,261				209.40
-----					
CHOICE AND PRIME, YG 5				Head	777
Weight	Head			Wt	Avg
45-DN				0	
45-55#	*Price not reported due to confidentiality*				
55-65#	*Price not reported due to confidentiality*				
65-75#	*Price not reported due to confidentiality*				
75-85#	*Price not reported due to confidentiality*				
85-UP	*Price not reported due to confidentiality*				
-----					
CERTIFIED FRESH AMERICAN LAMB				Head	
Weight	Head			Wt	Avg
-----					
UNGRADED				Head	873
Weight	Head			Wt	Avg
45-DN				81	294.13
45-55#				75	290.67
55-65#				87	273.79
65-75#				250	251.47
75-85#				280	230.63
85-UP				100	204.58

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 1.39 lower 45-55#'s were 5.21 higher; 55#'s and heavier were 0.31 lower to .74 higher.

DAILY CHOICE AND PRIME, YG 1-4				Head	1,518
Weight	Head			Wt	Avg
45-DN				91	353.81
45-55#				35	314.29
55-65#				211	269.10
65-75#				505	256.72
75-85#				359	235.14
85-UP				317	215.59
-----					
* SAT-FRI CHOICE AND PRIME, YG 1-4				Head	6,034
Weight	Head			Wt	Avg
45-DN				274	341.72
45-55#				180	336.58
55-65#				753	281.30
65-75#				1,773	255.26
75-85#				1,828	235.09
85-UP				1,226	209.26
-----					

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	517.18	-7.31	10.77%	7.54
209	BREAST **	105.42	6.06	8.85%	6.20
207	SHOULDERS, SQ-CUT	238.91	4.23	23.53%	16.47
210	FORESHANK	352.60	-29.82	3.82%	2.67
	NECK **	111.68	2.92	2.22%	1.56
HINDSADDLE					
232	LOINS, TRIMMED 4X4	464.94	-4.65	10.97%	7.68
232E	FLANK UNTRIMMED **	54.63	0.20	3.39%	2.37
233A	LEG, TROTTER OFF	338.89	2.48	31.88%	22.32
-----					
GROSS CARCASS VALUE:		298.14	-0.05	95.45%	66.81
-----					
FORESADDLE VALUE		278.91	-0.67	49.20%	34.44
HINDSADDLE VALUE		347.96	0.62	46.24%	32.37
-----					

Carcass value less process/packaging per cwt cost of		\$31.50
NET CARCASS VALUE		266.64 -0.05

\* Shrink and trim of 3.19lbs. not reflected in cutout value  
\* Based on Actual Federally Inspected Slaughter Carcass Weight of 70.00 lbs. for W/E 11/24/2012, 1.00 lbs lighter than last week.  
\*\*Includes Fresh and Frozen Product

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

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

Current Volume -					
Fresh Cuts		1,357,080	pounds		
Frozen Cuts		235,275	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, 55/65	5	3,807	\$328.41	6.38
202	Foresaddle	9	6,270	\$448.02	(0.27)
204	Rack, 8-Rib, light	9	1,140	\$549.10	(17.45)
204	Rack, 8-Rib, medium	104	18,424	\$517.18	(7.31)
204	Rack, 8-Rib, heavy	16	2,178	\$579.43	(21.93)
204A	Rack, chined	48	17,834	\$642.34	5.43
204B	Rack, roast-ready	23	10,024	\$853.06	(8.80)
204C	Rack, roast-ready, frenched	205	42,263	\$1,047.03	14.53
204D	Rack, roast-ready, special	11	2,641	\$1,317.22	(26.30)
206	Shoulders	122	79,025	\$212.02	(1.88)
207	Shoulders, square-cut	302	182,269	\$238.91	4.23
208	Shoulders, square-cut, bnls	46	10,078	\$460.29	2.42
209	Breast	121	54,147	\$119.04	0.84
	Breast, bulk	10	12,528	\$51.95	6.74
209A	Ribs, Breast bones off	27	2,320	\$481.52	(10.05)
210	Foreshank	275	37,565	\$352.60	(29.82)
231	Loins	17	3,135	\$421.06	(19.47)
232	Loins, trimmed 4x4	112	28,340	\$464.94	(4.65)
232	Loins, trimmed 2x2	9	854	\$661.85	(61.86)
232	Loins, trimmed 1x1	124	20,732	\$760.44	45.54
232	Loins, trimmed 0x0	72	9,639	\$792.98	7.66
232C	Loin, boneless, tied	4	229	\$1,655.24	9.76
232E	Flank, untrimmed	25	71,882	\$54.10	0.20
233	Legs	91	21,563	\$327.39	(1.98)
233A	Leg, trotter-off	178	57,204	\$338.89	2.48
233C	Leg, trotter-off, partial bnl	39	13,957	\$513.34	9.34
233E	Leg, steamship	53	25,807	\$412.80	7.87
233F	Hindshank	62	13,890	\$408.88	(18.26)
234	Leg, Boneless, Tied	144	35,696	\$495.29	4.55
234A	Leg, shank off, bnls	47	19,532	\$588.42	(9.18)
234E	Leg, inside, boneless	76	10,319	\$744.17	(3.31)
234G	Sirloin, boneless	23	752	\$744.22	6.14
236	Back, trimmed	4	180	\$788.89	(0.07)
238	Trimmings	24	4,237	\$401.45	75.97
239	Special trimmings	27	2,010	\$481.38	(9.94)
246	Tenderloin	4	178	\$1,189.80	(3.97)
295	Lamb for stewing	58	7,790	\$602.49	17.19
296	Ground lamb	39	6,785	\$519.11	2.40
	Necks	39	7,823	\$138.04	17.95
-----					

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
-----					
204	Rack, 8-Rib, medium	3	1,461	\$305.43	0.00
209	Breast	26	9,820	\$97.63	0.34
210	Foreshank	18	5,169	\$325.99	24.63
230	Hindsaddle	3	175	\$423.14	
232E	Flank, untrimmed	11	8,060	\$59.40	(0.06)
233A	Leg, trotter-off	6	53,800	\$266.87	3.42
233E	Leg, steamship	4	25,443	\$314.17	0.00
233F	Hindshank	3	1,729	\$312.97	0.00
234	Leg, Boneless, Tied	5	9,843	\$405.22	0.00
234A	Leg, shank off, bnls	4	5,283	\$351.28	(60.56)
234E	Leg, inside, boneless	19	1,294	\$796.50	(0.80)
238	Trimnings	9	68,638	\$70.15	0.43
295	Lamb for stewing	16	2,345	\$682.46	4.90
296	Ground lamb	42	6,485	\$512.95	6.23
	Necks	11	6,754	\$81.13	(7.88)

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 07-DEC-2012 and 08-DEC-2012 is estimated to be 29,363,000 DN 5.73 percent from a week ago and UP 0.16 percent from a year ago.  
(Last week 30,945,000; last year 29,317,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 08-DEC-2012 is estimated to be 155,763,000 head UP 1.54 percent from a week ago, and UP 2.47 percent from a year ago.  
(Last week 153,396,000; Last year 152,005,000)

[NATIONAL MECHANICALLY SEPARATED CHICKEN RPT](#) - Fri Dec 07, 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	-	23.50-26.50
WTD AVERAGE PRICE	-	25.21
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		143
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	29.00-32.00	22.00-28.00
WTD AVERAGE PRICE	30.56	24.66
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,750	4,182
VOLUME EXPORTED	1,510	775
-----PRICES----- (CENTS PER POUND)		
20% OR MORE		
RANGE	-	20.00
WTD AVERAGE PRICE	-	20.00
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		82
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW

CARCASS PRICE EQUIVALENT INDEX VALUES  
The carcass price equivalent index value of a Choice 600-900 lbs carcass was 2.01 lower at 185.47; Select 600-900 lbs carcass was 2.13 lower at 164.45 compared to last Friday.

**FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE**  
Boxed beef cutout values weak on light to moderate demand and offerings. Trading was fairly light throughout the week, with even the busiest days barely reaching 150 loads. With Choice rib cuts already selling exceptionally high, packers were content with holding prices steady. Warmer than normal weather patterns seemed to of had a hampering effect on demand for end cuts and ground beef. Weakness was especially evident in the chuck primal, while round and loin cuts held mostly steady. Fed grinds experienced some declines this week, especially at lower lean percentages. Forward negotiated sales were slow again this week with no major consignments. Beef trimmings were mostly steady to weak; however, one major package trading sharply lower in the middle of the week caused a decrease in the weekly weighted average price.  
For the week: Select and Choice rib primal steady to 5.00 higher; Select and Choice chuck primal 2.00 to 4.00 lower; Select and Choice round primal mostly steady; Select and Choice loin primal steady to weak; Beef trimmings 5.00 lower; Fed cattle grinds 5.00 to 10.00 lower while blended cattle grinds mostly steady.  
Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 0.90 at 194.13, Select 600/900# carcasses down 0.50 at 173.70.

**COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT**  
Lean boneless processing beef prices were 1.00 to 2.00 higher and trimmings prices were mostly firm to 1.00 higher. Demand was moderate to good for heavy offerings. Strong food service and retail demand supported prices and trading volumes reached record levels. The National 90% lean negotiated set a new volume record last week of 7,535,751 lbs. Demand for frozen domestic product remained strong.  
Market activity on imported beef was slow and prices were unevenly steady with the East Coast firm and the West Coast weak to lower on a light test. Demand was light to moderate for light offerings.  
Cutter cow cutout values were weak on light to moderate demand and moderate to heavy offerings. Chuck, rib and flank cuts were mostly higher while round and loin items were mostly lower. 100% lean items were mostly lower.  
Lean boneless beef 92-94% mostly 1.00 to 2.00 higher; 90% 1.00 to 2.00 higher; 85% mostly 1.00 higher; 81% mostly steady; 75% firm; 65% firm; Other lean percentages were not fully established. 100% lean combo items were mostly lower.  
Cutter cow carcass gross cutout value for Thursday, December 06, 2012 was estimated at \$161.11 per cwt, unchanged compared to last Friday.

**CARLOT PORK AND PORK CARCASS CUTOUT VALUE**  
This trading period saw an imbalance of supply and demand. Above adequate loads of retail pork had buyers sitting on their hands early week but with packers faced with more meat to move, by mid-week they took lower money, cleaned up supply, and regained some momentum by late in the trading period. Bone-in and boneless loins saw depressed movement as many buyers bought out front. Butts saw disheartened demand all week which corresponded to light sales. Much like the loin complex, product became burdensome and this forced packers to take lower money. Spareribs continue to see weakening prices this week as supply far out weighted demand. Bone-in ham prices saw demand strengthen as export demand continues to compete with domestic boning and processing demand. Seedless belly prices moved for the first time in several weeks. This was driven by a combination of foodservice and retail demand as well as freezer competition. Lean trimmings were in tight supply as retail demand continues to absorb excess product. Excess availability of 42% trimmings saw this market retreat. This was caused by many packers offering product due to the large upswing in prices last week. Boneless picnics were grabbed up at every available chance as they were sparse throughout the industry, this allowed for prices to skyrocket again this week.

Loins 1.00 to 2.00 lower; butts 1.00 to 6.00 lower; spareribs mostly weak; skinned hams 17-20 lbs not tested, 20-23 lbs 2.00 higher, 23-27 lbs 2.00 higher; scls bellies 14-16 lbs 5.00 higher from last quote; 42% trim 5.00-10.00 lower; 72% trim 1.00 higher; bnls picnics 5.00 higher.  
The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 85.15 per cwt. up 0.96 from last Friday.

**BY- PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES**  
Trading on beef variety meats slowed this week as higher prices kept traders on the sidelines. Although the Mexican markets continued to show interest, the exchange rate also limited buying.  
Activity on the pork variety meat markets was limited this week as buying for the Chinese New Year wound to a close. Limited trading to the Pacific Rim countries was reported, but all products were listed for delivery after the Chinese New Year. Most pork cuts went untested for the week.  
Trading on tallow and greases was slow this week. Good chemical demand prompted higher prices on Chicago packer and renderer tallow. Chicago edible tallow also finished higher. Soap and refiner demand was moderate for light offerings. Central choice grease prices continued to inch up. Feed fat and biofuel demand was moderate for light to moderate offerings. The export markets were quiet.  
Protein feed supplements experienced slow to moderate trading this week. Light feed demand continued to pressure meat and bone meal prices. Packers had to cut prices to move product. Ruminant and pork meat and bone meal prices finished the week lower. In moderate trading pork blood meal traded at steady prices. Demand and offerings were moderate.  
Market activity on major packer hides was very slow this week. Demand and offerings continued to be light. Very little trading was reported. Heavy Texas Steers ended at higher prices. The remaining selections went untested.  
Beef Variety Meats: Beef cheeks domestic steady to 4.00 lower, export 8.50 lower; Hearts domestic steady to 9.00 higher; export 2.00 higher; Swiss cut tongues # 1 black export no comparable market; Tripe scalded edible export steady.  
Pork Variety Meats: Neck bones steady; Tails steady; Cheek Meat 2.00 higher; Hearts, slashed domestic no test, hearts single slashed export not tested; Hocks not tested; Kidneys, small box export steady; Salivary Glands 4.00 higher; Snouts partial lean no recent comparison; Stomach, small box scalded no test; Tongues, green boneless tip-on export no recent test; Uteri no recent test.  
Central choice white grease steady to .50 higher; Chicago packer bleachable tallow 1.00 higher; Chicago renderer bleachable tallow 2.00 higher; Chicago edible tallow 4.00 higher; Central meat and bone meal 20.00-30.00 lower; Panhandle meat and bone meal 15.00-25.00 lower; pork meat and bone meal 20.00-30.00 lower; pork blood meal steady; Heavy Texas Steer hides 1.00-2.00 higher.  
The average value of hide and offal for the four days ending December 06, 2012, was estimated at 12.91 per cwt., up 0.01 from last week and up 0.53 from last year.

**NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS**  
The special fed veal carcass weighted average composite price was up 1.14 on moderate demand and light to moderate offerings. Harvest numbers were 20% higher compared to last week's total. Dressed weights were up 2.6 pounds in the Northeast, up 4.4 pounds in the North Central, with the composite up 3.4 pounds.  
Special fed veal cut prices were generally steady on the bulk of cuts. Foresaddles were 32.00 higher, chop ready racks and hindshanks were 5.00 higher while other cuts were steady. Demand was moderate to good and offerings were light to moderate for the session.  
**LAMB: CARCASS & PELTS**  
Carcass lamb sales for the week, as of 12/06/2012 were mixed on lighter weight carcasses with heavier classes generally steady to weak. Carcasses less than 45 pounds were 7.64 lower; 45 to 55 pounds were 10.59 lower; Carcasses 55 to 65 pounds were 5.02 higher while 65 to 85 pounds were .16 higher to 2.51 lower. The National Lamb Carcass Cutout Report was 2.89 lower compared to last week at 266.69.  
Pelt prices were generally steady this session with a firmer undertone heading into the next trading period on top quality pelts. General good interest was noted on all classes. Trading activity was moderate, with moderate demand and offerings.

Source: **USDA Market News Service, Des Moines, IA**