

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service  
Livestock and Seed Program  
Livestock and Grain Market News  
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Friday, December 14, 2012

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 12/14/2012 (est)	121,000	3,000	429,000	7,000
Week ago (est)	119,000	3,000	428,000	7,000
Year ago (act)	121,000	4,000	424,000	7,000
Week to date (est)	616,000	15,000	2,149,000	42,000
Same Pd Last Wk (est)	615,000	15,000	2,157,000	42,000
Same Pd Last Yr (act)	625,000	19,000	2,142,000	41,000
Previous day estimated Thursday	Steer and Heifer	98,000	Cow and Bull	29,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 12/15/2012 (est)	16,000	0	155,000	1,000
Week ago (est)	24,000	0	207,000	2,000
Year ago (act)	18,000	0	208,000	1,000
Week to date (est)	632,000	15,000	2,304,000	43,000
Same Pd Last Wk (est)	639,000	15,000	2,364,000	44,000
Same Pd Last Yr* (act)	644,000	17,000	2,349,000	42,000
2012 Year to Date	31,218,000	722,000	107,785,000	1,925,000
2011 *Year to Date	32,406,000	807,000	105,845,000	1,926,000
Percent change	-3.7%	-10.5%	1.8%	-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 steady to weak on light to moderate demand and light offerings. Select and Choice rib, loin and chuck items steady to weak while round cuts firm. Beef trimmings lower on moderate demand and light to moderate offerings.

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	194.69	175.34
Change from prior day:	0.18	(0.34)
Choice/Select spread:	19.35	
Total Load Count (Cuts, Trimmings, Grinds):	158	

COMPOSITE PRIMAL VALUES

Primal Rib	326.26	258.94
Primal Chuck	153.26	152.94
Primal Round	163.76	162.71
Primal Loin	266.49	211.61
Primal Brisket	135.81	134.32
Primal Short Plate	128.45	132.69
Primal Flank	99.02	98.70

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
12/13	126	43	8	32	209	194.51	175.68
12/12	85	56	12	48	200	195.78	175.34
12/11	76	59	16	38	189	196.17	174.67
12/10	74	47	10	18	150	194.05	172.93
12/07	66	49	5	30	150	192.95	172.39

Current 5 Day Simple Average: 194.69 174.20

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

Choice Cuts	63.21	loads	2,528,290	pounds
Select Cuts	48.09	loads	1,923,416	pounds
Trimmings	16.04	loads	641,615	pounds
Ground Beef	31.11	loads	1,244,292	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	16	63,300	665.00	748.00	719.79
112A 3	Rib, ribeye, bnls, light	7	3,430	750.00	857.00	807.00
112A 3	Rib, ribeye, bnls, heavy	22	42,923	737.50	823.00	768.74
113C 1	Chuck, semi-bnls, neck/off	9	24,223	208.50	230.00	212.20
114 1	Chuck, shoulder clod	8	39,307	199.33	207.89	203.46
114A 3	Chuck, shoulder clod, trmd	35	246,535	200.00	227.00	213.91
114D 3	Chuck, clod, top blade	7	5,973	259.00	283.61	273.69
114E 3	Chuck, clod, arm roast	10	10,653	225.88	274.50	261.02
114F 5	Chuck, clod tender (IM)	10	15,685	285.00	369.74	300.50
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	34	326,439	220.00	239.00	228.97
116B 1	Chuck, chuck tender (IM)	18	55,045	218.00	230.50	222.97
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	25	116,422	204.00	220.00	209.55
120A 3	Brisket, point/off, bnls	8	3,082	355.00	360.00	357.54
123A 3	Short Plate, short rib	8	16,871	284.00	386.00	341.36
130 4	Chuck, short rib	11	10,244	250.00	280.00	264.98
160 1	Round, bone-in	4	8,458	203.50	210.99	208.43
161 1	Round, boneless	5	6,261	211.00	224.89	215.33
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	37	267,701	200.69	228.00	213.87
168 1	Round, top inside round	26	142,906	208.10	220.00	215.28
168 3	Round, top inside round	20	228,259	214.39	230.00	223.28
169 5	Round, top inside, denuded	12	13,754	245.00	267.00	258.01
3	Round, top inside, side off					
170 1	Round, bottom gooseneck	8	15,509	195.50	213.00	198.05
171B 3	Round, outside round	38	126,111	203.50	230.59	213.21
171C 3	Round, eye of round (IM)	15	32,197	237.00	262.00	247.79
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1	8	35,777	503.50	543.00	508.01
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy					
1	Loin, strip loin bnls. 1x1	13	12,536	445.00	475.00	446.97
180 3	Loin, strip, bnls, 0x1	15	32,450	480.00	528.00	500.45
184 1	Loin, top butt, bnls, heavy	7	7,523	300.00	326.00	308.77
184 3	Loin, top butt, boneless	11	10,399	314.00	333.00	320.77
185A 4	Loin, bottom sirloin, flap	25	102,515	350.00	380.00	371.53
185B 1	Loin, ball-tip, bnls, heavy	26	176,468	225.00	245.00	227.22
185C 1	Loin, sirloin, tri-tip (IM)	4	4,533	279.00	290.00	286.64
185D 4	Loin, tri-tip, pld (IM)	5	19,005	373.00	388.00	374.18
189A 4	Loin, tndrloin, trmd, heavy	38	88,349	1190.00	1279.00	1220.34
191A 4	Loin, butt tender, trimmed	0	0			
193 4	Flank, flank steak (IM)	14	14,825	360.00	420.00	393.57

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

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

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

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

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

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

Central	61.92	Loads	--	2,476,966	pounds
National	101.16	Loads	--	4,046,440	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	5	210,000	\$219.91	\$219.91
Frozen 92-94%				
Fresh 90%	24	828,715	\$203.00	\$209.00
Frozen 90%				
Fresh 85%	32	1,248,163	\$182.00	\$190.78
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	2	31,140	\$152.36	\$158.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	4	158,948	\$120.00	\$125.91
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%	15	414,000	\$219.00	\$225.75
Frozen 92-94%				
Fresh 90%	40	1,319,940	\$203.00	\$210.00
Frozen 90%				
Fresh 85%	39	1,476,163	\$182.00	\$194.96
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	2	31,140	\$152.36	\$158.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	7	163,582	\$120.00	\$125.91
Frozen 65%				
Fresh 50%	22	641,615	\$72.00	\$78.00
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, Dec 14, 2012  
Compared to Last Week: Market activity on imported beef was slow and prices were mostly weak to 1.00 lower. Demand was light to moderate for very light offerings. Trade activity slowed as many end users have already filled their current and outfront needs.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

	0-15 Days	16-45 Days
BULL MEAT:	East Coast	West Coast
95%	232.00- 235.00	232.00- 233.00
COW MEAT:		
95%		231.00
90%	215.00- 217.00	215.00- 216.00
CFM Fores 85%	200.00- 202.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	198.00- 199.00	
Beef Trim 80%		
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		
BULL MEAT:	East Coast	West Coast
95%	232.00- 235.00	232.00- 235.00
COW MEAT:		
95%		231.00
90%	216.00- 217.00	215.00
CFM Fores 85%	200.00- 202.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	198.00- 199.00	
Beef Trim 80%		
Beef Trim 75%		
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:	December 14, 2012
	Lds Price Range
UT,brk 2-4	450#/up
UT,bng 1-3	400#/up 5.0
Cutter 1-2	350#/up 4.5
Bulls YG 1	500#/up

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$184.36	\$164.39
Change =>	0.08	-0.18
Current Index Reflects the Equivalent of 118,948 head of cattle.		
SUPPLY (Live)	50,914 Hd	
Equivalent:	\$186.03	\$165.44
DEMAND (Box)	68,034 Hd*	
Equivalent:	\$182.69	\$163.34
Live-Box Spread:	\$3.34	\$2.10
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
Weight Price Head		Ch 600-900# \$194.69
Live Steer:	1391 \$123.80	Se 600-900# \$175.34
Live Heifer:	1224 \$123.71	Current Lds: 158.5
Drsd Steer:	911 \$196.96	Previous Lds: 208.9
Drsd Heifer:	821 \$196.77	
Grading % Breakdown		
Ch 600-900# :	71.47%:	Drop Credit : 13.18
Ch 600-750# :	23.65%:	Steer Dressing % : 64.05%
Ch 750-900# :	47.83%:	Heifer Dressing % : 64.09%
Se 600-900# :	28.53%:	Processing Cost : 12.00
Se 600-750# :	6.90%:	Slaughter Cost : 50.50
Se 750-900# :	21.63%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 184.36	Carcass Weights	
	400-500#	500-600# 600-900# 900-1000# 1000#/up
Qtly/Yield (1)	-26.07	-12.68 -2.06 -21.15
Prime 1-3	16.63	\$174.92 \$188.31 \$200.99 \$198.93 \$179.84
Certified 1-3	5.38	\$163.67 \$177.06 \$189.74 \$187.68 \$168.59
Choice 1	3.58	\$161.87 \$175.26 \$187.94 \$185.88 \$166.79
Select 1	-16.51	\$141.78 \$155.17 \$167.85 \$165.79 \$146.70
Stdndr 1-3	-27.95	\$130.34 \$143.73 \$156.41 \$154.35 \$135.26
Prime 4	4.02	\$162.31 \$175.70 \$188.38 \$186.32 \$167.23
Choice 4	-11.23	\$147.06 \$160.45 \$173.13 \$171.07 \$151.98

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:	\$160.48
Change from prior day:	\$0.21
Item	Price Value Change
90% lean	\$206.57 \$115.35
100% lean inside round	\$248.24 \$5.76 (\$0.03)
100% lean, flats and eyes	\$237.34 \$5.51 \$0.01
100% lean, S.P.B.	\$229.34 \$11.47
Chuck Tender	\$217.47 \$2.17 (\$0.01)
Knuckle	4-7 lbs. \$218.22 \$5.52 \$0.04
Tenderloin	2-3 lbs. \$389.08 \$2.06 \$0.01
Tenderloin	3-4 lbs. \$441.25 \$3.27 \$0.02
Ribeye Roll	4-6 lbs. \$237.00 \$2.49
Ribeye Roll	6-8 lbs. \$252.40 \$1.87
Ribeye Roll	8up lbs. \$246.52 \$1.80
Flank Steak	\$230.03 \$0.97
Kidney, Edible	\$30.67 \$0.14
Fat, inedible	\$22.78 \$0.53
Bone	\$6.54 \$1.57

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

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

Boner/Breaker Cuts	43.22	loads	--	1,728,744	pounds
Cutter/Canner Cuts	6.03	loads	--	241,029	pounds
Boner/Breaker/Cutter/Canner	36.82	loads	--	1,472,949	pounds
100% Lean Items	67.85	loads	--	2,713,829	pounds
Frozen Cuts	7.95	loads	--	318,138	pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	9	7,679	\$289.51	\$0.35
112	Rib, ribeye roll, 8-10 lbs.	47	111,963	\$308.25	(\$5.97)
112	Rib, ribeye roll, 10-up lbs.	53	77,728	\$285.26	\$0.47
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	56	147,456	\$288.48	\$0.22
112A	Rib, ribeye roll-lip-on, 8-up lbs.	28	56,990	\$281.77	\$4.69
120	Chuck, brisket	29	59,869	\$201.54	(\$9.60)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	67	176,659	\$230.06	(\$2.73)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	61	474,307	\$257.10	(\$0.27)
169A	Round, top inside c-off, 14-up lbs.	6	28,532	\$259.75	
171B	Round, outside round	27	158,837	\$230.73	(\$0.39)
171C	Round, eye of round	61	108,931	\$234.69	(\$1.83)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	12	35,619	\$226.80	\$0.13
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	35	91,228	\$202.83	(\$2.27)
185A	Loin, bottom sirloin butt flap, bnls.	53	156,451	\$229.42	\$0.24
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	45	106,940	\$252.49	\$0.01
112	Rib, ribeye roll, 6-8 lbs.	31	134,089	\$246.04	\$0.15
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	42	567,414	\$246.30	(\$1.12)
	Inside round - Boxed	49	65,151	\$265.18	(\$0.35)
	Outside round	10	72,239	\$238.70	(\$0.80)
	Eye of round	19	61,346	\$247.04	\$0.21
	Flats and eyes - Combo	43	611,920	\$236.20	\$0.11
	Flats and eyes - Boxed				
	Striploin	70	291,721	\$279.18	\$0.25
	S.P.B. - Combo	67	1,044,038	\$229.34	(\$0.11)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	44	156,245	\$217.47	(\$0.25)
167A	Round, knuckle, peeled	91	488,292	\$218.22	\$1.71
190	Loin, tenderloin, 2-3 lbs.	19	26,556	\$389.08	\$2.93
190	Loin, tenderloin, 3-4 lbs.	38	45,214	\$439.72	\$0.70
190	Loin, tenderloin, 4-5 lbs.	175	324,128	\$497.70	(\$1.30)
190	Loin, tenderloin, 5-up lbs.	48	90,500	\$492.45	\$1.90
193	Flank, flank steak	131	209,826	\$232.27	(\$2.89)
	Flank, rough	75	132,188	\$227.71	(\$0.21)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	4	15,914	\$306.18	(\$1.05)
112	Rib, ribeye roll, 8-10 lbs.	7	98,506	\$294.30	\$6.69
112	Rib, ribeye roll, 10-up lbs.	4	25,401	\$310.09	\$17.72
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.	3	3,025	\$249.18	
112	Rib, ribeye roll, 8-up lbs.	3	24,710	\$249.14	
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	3	5,216	\$496.56	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	32	134,136	\$226.52	(\$0.78)

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#			
	60-64#			
	62-64#	6.0	91.00	
	64#Min	92.50 -	93.00	B
	66-68#			
	82-84#		99.00	E
NATIVE STEER	46-48#			
COL BRAND STR	62-64#			
	64#Min			
	64-66#		86.00	E
	66-68#			
BUTT BRAND STR	60-62#			
	62-64#	3.0	90.00	
	64#Min		91.50	B
	66-68#			
	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#			
	52-54#			
BRANDED COW	48-50#			
	65-70#			
NATIVE COW	50-52#		74.00	
	52-54#	3.0		
DAIRY COW	48-50#			
	62-66#			
DAIRY COW SW	50-52#			
	52-54#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			
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HVY TEX STEER	60#Min			
	62-64#		90.00	A
	64#Min	90.00 -	91.00	B
	66-68#			
	72#Min			
	74#Min			
HVY TEX STR/HFR	48-50#			
	60-64#			
BRANDED STEER	62-66#			
	64-66#			
	72-76#			

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			
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export		107.00	107.00 B
HEARTS, regular, bone out		60.00	60.00 A
regular,bone-out exp	55.00 -	60.00	56.60 B
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	1.0	285.00	285.00
Swiss-Cut #2			
TRIPAS, domestic export		52.00	52.00 B
TRIPE, scalded, edible			
scalded, edible, export	2.0	89.00	89.00
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 13.18 per cwt live, up 0.01 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	5.32	91.50	-	6.91
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	285.00	5.00	0.68
Cheek meat, trmd	0.32	136.25	-	0.44
Head meat	0.13	107.00	-	0.14
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	311.00	-	0.58
Blood meal 85% blk/ton pnh	0.60	980.00	-	0.29
Totals:	19.13			13.18
Dressed equivalent basis (63% dress):				20.92
(1) Typical slaughter steer weighs 1,325 pounds				

The average value of hide and offal for the five days ending Fri, Dec 14, 2012, was estimated at 13.10 per cwt., up 0.17 from last week and up 0.79 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 13.33 per cwt live, up 0.01 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.32	90.00	-	7.06
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	285.00	5.00	0.68
Cheek meat, trmd	0.32	136.25	-	0.44
Head meat	0.13	107.00	-	0.14
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	311.00	-	0.58
Blood meal 85% blk/ton pnh	0.60	980.00	-	0.29
Totals:	19.13			13.33
Dressed equivalent basis (62.9% dress):				21.19
(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 12/14/2012, was estimated at 12.47 per cwt live, down -0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.75	57.50	-	5.23
Tallow, renderer blchable	3.68	34.25	0.25	1.26
Tongues, Swiss cut, IW	0.32	263.25	-3.75	0.84
Cheek meat, trmd	0.43	179.00	-0.50	0.77
Head meat	0.14	156.50	7.50	0.22
Oxtail, reg, small box	0.20	233.75	-4.50	0.47
Hearts, reg, bone out	0.46	54.25	1.50	0.25
Lips, unscaled	0.13	92.00	-3.25	0.12
Livers, reg, gall off (3)	0.90	32.00	-0.25	0.29
Tripe, scalded edible, blchd	1.06	76.50	0.25	0.81
Tripe, honeycomb bleached	0.14	85.75	-11.00	0.12
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	314.00	-13.00	1.68
Blood meal, 85% blk/ton	0.731	1025.00	10.50	0.37
Totals:	24.66			12.47
Dressed equivalent basis (47% dress):				26.53
(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 12/14/2012			Dollars/hundredweight			
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg		
CHEEK MEAT, Trimmed		2.1	174.50 -	187.00	179.02	
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out		3.7	53.00 -	62.50	54.15	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,		1.4	153.00 -	157.00	156.42	
KIDNEY'S Export		4.0		30.00	30.00	
LIPS, unscaled		2.5	88.00 -	116.00	92.02	
LIVERS, Regular,bulk-pack		5.0		35.00	35.00	
LIVERS, Regular,bulk-pack export						
LIVERS, Regular, 2/box						
LIVERS, Regular, 2/box, export		14.0	29.00 -	33.50	30.91	
" 4 lds traded at 42.50 to Egypt						
MELTS,						
OXTAILS, Regular, small box		1.7	225.00 -	254.00	233.73	
SALIVARY GLANDS						
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW		1.0	276.00 -	281.00	277.92	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW		1.6	253.00 -	275.00	258.24	
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		1.0	252.00 -	280.00	257.03	
TONGUES, exp.#2 mixed,Swiss cut,IW						
TONGUE Trimmings						
TRIPAS						
TRIPE, bleached, scalded, edible		6.4	75.00 -	77.00	76.38	
TRIPE, blchd, scld/w honeycomb						
TRIPE, bleached,scalded,edible exp						
TRIPE, unbleached, scalded, edible		12.6	85.00 -	131.00	100.23	
TRIPE, honeycomb bleached		2.2	72.50 -	109.00	85.77	
TRIPE, honeycomb unbleached		0.3		170.00	170.00	
TRIPE, omasum unbleached		2.5	235.00-	283.00	268.80	
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" trim loins not tested; boston butts 1/4" trim steady to 1.00 higher; skinned hams 20-23 lbs 2.00-5.00 lower; 23-27 lbs 2.00 lower; scls bellies not tested; lean trimming steady. Trading slow to moderate, with mostly light demand and mostly moderate offerings.

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**Loads PORK CUTS : 71.25**  
**Loads TRIM/PROCESS PORK : 14.0**  
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**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**  
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Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
12/14	85.25	82.23	84.64	85.08	67.25	114.69	65.86	125.19
Change :		-1.60	-0.74	0.39	-2.77	-5.39	-3.55	-0.07
-----								
12/13	80.0	83.83	85.38	84.68	70.02	120.08	69.41	125.26
12/12	97.1	83.58	85.14	85.18	70.07	117.12	70.49	122.87
12/11	166.0	84.41	86.14	84.37	72.21	122.44	71.23	122.87
12/10	40.3	84.42	84.85	85.00	73.38	123.16	71.67	122.85
Current Five Day Simple Average -		83.59	84.82	84.86	70.59	119.50	69.73	123.81

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**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 =									82.60
			-----Lds-----		-----Price Range-----				-----Wghtd Avg-----
1/4" Trim 21#DN-LGT									
1/8" Trm/less 21#DN-LGT			2.0		115.00				115.00
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#			1.0		149.00				149.00
Tender-out FLO 8-13#									
BNLS Strap-on 5-11#			7.5		144.00	-	165.00	153.67	
BNLS Strap-off 5-11#			4.0		165.00	-	180.00	170.63	
WHILE BNLS LOINS 9-13#									
BNLS SIRLOIN .75-1.5#			3.0		106.00	-	120.00	110.67	
BONE-IN SIR 2.5-3.5#			2.25		80.00				80.00
BLADE ENDS 2-4#									
TENDERLOIN 1.25/DN#			1.25		200.00				200.00
LOIN BACKRIB (BOXED)									
FRESH 1.5/DN#									
" 1.75/DN#									
" 1.75-2.00#									
" 2.00/UP#			4.75		197.00	-	204.00	199.05	
PICNIC									
Primal Cutout Value =									67.25
			-----Lds-----		-----Price Range-----				-----Wghtd Avg-----
Smkr Trm, RS, combo									
Smkr Trm, SS, combo									
Smkr Trm, SS, boxed			1.0		95.00				95.00
PICNIC CUSHION MEAT									
Boxed 92% Fresh			3.5		114.00	-	122.00	116.71	
Boxed 92% Frozen									
BOSTON BUTT									
Primal Cutout Value =									85.08
			-----Lds-----		-----Price Range-----				-----Wghtd Avg-----
1/4" TRM 5-10#			6.0		94.00	-	98.00	95.33	
1/8" TRM 5-10#									
1/4" Trim Stk Rdy									
1/8" Trim Stk Rdy			4.0		112.00				112.00
BNLS, Butt			1.0		110.00				110.00
Combo's 11/UP#(SOW)									
SPARERIB									
Primal Cutout Value =									114.69
			-----Lds-----		-----Price Range-----				-----Wghtd Avg-----
3BAG/3 PCVAC4.25#/DN-LGT			14.0		121.00	-	140.00	127.39	
COMBOS 4.25#/DN-LGT									
2 BAG/3 PCVAC4.25#/UP-ME			12.0		119.00	-	127.00	121.42	
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									
BNLS LOINS STRAP-ON									
BNLS LOINS STRAP-OFF									
BNLS SIRLOIN .75-1.5#									
BONE-IN SIR 2.5-3.5#									
TENDERLOIN 1.25/DN#									
LOIN BACKRIB 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 =									65.86
			-----Lds-----		-----Price Range-----				-----Wghtd Avg-----
BONE-IN TRIMMED									
17-20# TRIM SPEC 1									
20-23# TRIM SPEC 1			2.0		74.00				74.00
23-27# TRIM SPEC 1			2.0		74.00				74.00
BONE-IN 27#/up Trim Spec 1									
NORTH AMERICAN EXPORTS									
HAMS, BONE-IN 23-27# TS 1									
BNLS 3 MUSCLE HAMS 94-96%									
BNLS 4 MUSCLE HAMS 94-96%									
BNLS 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 =									125.19
			-----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	11.0	33.00	-	39.00	35.18
Boxed 42%	Frozen					
Combo 72%	Fresh	3.0			63.00	63.00
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					

WEEKLY USDA BY PRODUCT
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USDA CARLOT VEAL CARCASS REPORT - Thu, Dec 13, 2012  
Northeast and North Central Basis

**Compared to last week:** The special fed veal carcass market was steady to mostly firm on both open calves and packer owned calves. Demand was moderate with light to moderate offerings. Harvest numbers were essentially unchanged compared to last week's total. Dressed weights were down 0.8 pounds in the Northeast, up 7.5 pounds in the North Central, with the composite up 2.7 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.

<b>**As of January 1st 2013,the USDA will no longer publish the Composite Carcass price.**</b>				
<b>NON-PACKER OWNED</b>		<b>Head</b>	<b>Range</b>	<b>Wtd Avg</b>
Hide-Off, 255-315 Lbs. Hot Basis		2205	325.00- 357.00	342.77
<b>**PACKER OWNED**</b>				
Hide-Off, 255-315 Lbs. Hot Basis		1876	340.00- 380.00	365.54
<b>COMPOSITE</b>				
Hide-Off, 255-315 Lbs. Hot Basis		4081	325.00- 380.00	353.23
<hr/>				
<b>*CONTRACT INFORMATION: Hot Basis, Hide-Off* Current future contracts offered:</b> Firm Bottom Northeast and North Central, 315.00 to 330.00, mostly 315.00 to 325.00 for the beginning of May.				
<hr/>				
<b>Special Fed Veal Slaughter for:</b>		<b>Year Ago</b>	<b>YTD</b>	<b>YTD</b>
<b>Week ending:</b>	<b>12/08/12</b>	<b>12/01/12</b>	<b>2012</b>	<b>2011</b>
Northeast	3,691	3,773	3,468	159,226
North Central	2,741	2,663	3,331	140,920
Total NE & NC	6,432	6,436	6,799	295,207
<hr/>				
<b>Special Fed Veal Dressed Weights</b>		<b>Year Ago</b>		
<b>Week ending:</b>	<b>12/08/12</b>	<b>12/01/12</b>	<b>12/10/11</b>	
Northeast	272.3	273.1	273.7	
North Central	282.5	275.0	267.1	
Total NE & NC	276.6	273.9	270.5	
<hr/>				
<b>* North Central = OH, IN, IL, MI, &amp; WI</b>				
<b>* Northeast = MA, MD, PA, NY, NJ, DE, CT, &amp; VT</b>				
<b>**Packer Owned = Ownership, harvesting and processing controlled by same party.</b>				

**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 on the bulk of items. Chop ready racks and hindshanks were 2.50 higher while all other cuts were steady on a light test. Demand was moderate to good and offerings were light to moderate for this trading session.

<b>Item:</b>	<b>Wt.</b>	<b>Range</b>	<b>Range</b>	
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	1325.00-	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	740.00-	910.00
Osso Bucco, Hindshank	2-8	lbs	1010.00-	1575.00
Stew Meat, regular			405.00-	580.00
Bnls Veal Trimings 75-80% Lean			165.00-	229.00
Bnls Veal Trimings 80-90% Lean			210.00-	275.00
Hvy Nature Green Hides(per piece)			58.00-	67.00
<b>* North Central = OH, IN, IL, MI, &amp; WI</b>				
<b>* Northeast = MA, MD, PA, NY, NJ, DE, CT, &amp; VT</b>				

**NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Dec 14, 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	6,723
Weight		Head	Wt Avg
45-DN		251	341.47
45-55#		281	331.34
55-65#		943	278.76
65-75#		1,578	256.24
75-85#		1,974	235.53
85-UP		1,696	209.34
CHOICE AND PRIME, YG 5		Head	692
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	265
Weight		Head	Wt Avg
45-DN		64	288.05
45-55#		59	287.88
55-65#		73	265.87
65-75#		55	245.31
75-85#	*Price not reported due to confidentiality*		
85-UP	*Price not reported due to confidentiality*		

\*For more information, please visit  
[www.ams.usda.gov/ConfidentialityGuidelines](http://www.ams.usda.gov/ConfidentialityGuidelines)\*

**NATIONAL DAILY LAMB CARCASS REPORT**

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

**Compared to last week:** Carcasses were mixed; Carcasses under 45# down 0.49; 45-55# down 5.24; 55-65# down 2.54; 65# and up 0.08 to 0.98 higher.

<b>* SAT-FRI</b>	<b>CHOICE AND PRIME,</b>	<b>YG 1-4</b>	<b>Head</b>	<b>6,723</b>
<b>Weight</b>	<b>Head</b>		<b>Wt Avg</b>	
45-DN	251		341.47	
45-55#	281		331.34	
55-65#	943		278.76	
65-75#	1,578		256.24	
75-85#	1,974		235.53	
85-UP	1,696		209.34	

**USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT**

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

	<b>CUTS</b>	<b>FOB PRICE</b>	<b>CHANGE</b>	<b>% CARCASS</b>	<b>LBS.</b>
<b>FORESADDLE</b>					
204	RACK, 8-RIB MEDIUM	529.95	-1.91	10.77%	7.65
209	BREAST **	101.68	1.29	8.85%	6.28
207	SHOULDERS, SQ-CUT	241.50	5.35	23.53%	16.71
210	FORESHANK	362.43	5.77	3.82%	2.71
	NECK **	109.78	9.57	2.22%	1.58
<b>HINDSADDLE</b>					
232	LOINS, TRIMMED 4X4	484.71	4.31	10.97%	7.79
232E	FLANK UNTRIMMED **	56.54	1.30	3.39%	2.41
233A	LEG, TROTTER OFF	331.87	-4.14	31.88%	22.64
<b>GROSS CARCASS VALUE:</b>		<b>300.12</b>	<b>0.79</b>	<b>95.45%</b>	<b>67.77</b>
<b>FORESADDLE VALUE</b>					
		282.95	3.25	49.20%	34.93
<b>HINDSADDLE VALUE</b>					
		347.95	-1.74	46.24%	32.83
<b>Carcass value less process/packaging per cwt cost of</b>		<b>\$31.50</b>			
<b>NET CARCASS VALUE</b>		<b>268.62</b>	<b>0.79</b>		

\* Shrink and trim of 3.23lbs. not reflected in cutout value.  
\* Based on Actual Federally Inspected Slaughter Carcass Weight of 71.00 lbs. for W/E 12/01/2012, 1.00 lbs heavier than last week.  
\*\*Includes Fresh and Frozen Product

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

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

Current Volume -					
Fresh Cuts		1,425,554 pounds			
Frozen Cuts		162,003 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				
200A	Carcass, 3-way, 55/65	8	9,126	\$319.81	(3.32)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	5	1,590	\$448.06	0.06
203	Bracelet				
204	Rack, 8-Rib, light	8	2,004	\$531.56	2.76
204	Rack, 8-Rib, medium	113	26,414	\$529.95	(1.91)
204	Rack, 8-Rib, heavy	18	2,883	\$617.06	18.90
204A	Rack, chined	42	11,525	\$624.76	(12.18)
204B	Rack, roast-ready	42	9,908	\$837.48	(19.14)
204C	Rack, roast-ready, frenched	198	47,161	\$1,050.97	3.28
204D	Rack, roast-ready, special	8	2,001	\$1,327.53	32.47
206	Shoulders	113	80,202	\$207.61	0.81
207	Shoulders, square-cut	260	156,253	\$241.50	5.35
208	Shoulders, square-cut, bnls	52	11,168	\$452.53	(5.85)
209	Breast	118	38,518	\$124.04	4.27
	Breast, bulk	14	31,339	\$75.18	8.43
209A	Ribs, Breast bones off	21	1,123	\$489.40	24.32
210	Foreshank	242	31,460	\$362.43	5.77
229	Hindsaddle, long-cut	0			
230	Hindsaddle	3	245	\$377.37	(3.92)
231	Loins	21	3,544	\$489.88	16.46
232	Loins, trimmed 4x4	120	21,358	\$484.71	4.31
232	Loins, trimmed 2x2	11	1,470	\$627.73	(0.05)
232	Loins, trimmed 1x1	138	29,177	\$718.66	(26.33)
232	Loins, trimmed 0x0	27	4,245	\$778.57	(3.93)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	9	798	\$1,532.04	(28.59)
232E	Flank, untrimmed	23	29,505	\$51.83	0.53
233	Legs	86	23,689	\$323.97	(3.18)
233A	Leg, trotter-off	212	101,845	\$331.87	(4.14)
233C	Leg, trotter-off, partial bnl	74	48,161	\$477.58	(11.09)
233E	Leg, steamship	39	35,182	\$453.75	8.63
233F	Hindshank	87	17,219	\$407.91	(4.58)
234	Leg, Boneless, Tied	159	84,203	\$510.84	(2.18)
234A	Leg, shank off, bnls	58	13,982	\$578.35	(3.21)
234B	Leg, 2-way boneless	4	375	\$486.66	0.15
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	71	18,318	\$715.47	(7.81)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	25	1,267	\$687.03	(6.32)
235	Back				
236	Back, trimmed				
238	Trimmings	22	3,774	\$408.81	5.26
239	Special trimmings	26	1,819	\$475.12	7.13
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	3	75	\$1,348.45	
295	Lamb for stewing	59	5,723	\$595.55	(9.97)
296	Ground lamb	28	7,824	\$514.99	(2.90)
	Necks	44	20,633	\$112.31	7.07
FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	5	7,251	\$313.82	0.00
204C	Rack, roast-ready, frenched	4	6,991	\$768.87	0.00
209	Breast	17	5,111	\$94.26	(5.86)
209A	Ribs, Breast bones off	4	520	\$412.81	
210	Foreshank	15	8,924	\$305.52	(0.75)
230	Hindsaddle	3	205	\$437.39	13.76
232	Loins, trimmed 1x1	3	2,663	\$627.47	(2.10)
232E	Flank, untrimmed	15	3,675	\$94.36	(4.77)
233A	Leg, trotter-off	5	11,193	\$287.41	(2.60)
234	Leg, Boneless, Tied	9	2,614	\$596.43	1.73
234A	Leg, shank off, bnls	8	13,370	\$531.01	11.94
234E	Leg, inside, boneless	26	3,765	\$672.56	(115.07)
238	Trimmings	4	880	\$338.30	(14.88)
295	Lamb for stewing	16	1,830	\$685.35	12.54
296	Ground lamb	43	6,376	\$522.17	(1.77)
	Necks	15	7,260	\$102.61	14.94

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 14-Dec-2012 and 15-Dec-2012 is estimated to be 30,432,000 UP 3.39 percent from a week ago and UP 10.00 percent from a year ago.  
(Last week 31,242,000; last year 27,664,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 15-Dec-2012 is estimated to be 154,361,000 head UP 0.71 percent from a week ago, and UP 3.59 percent from a year ago.  
(Last week 148,975,000; Last year 148,975,000)

[NATIONAL MECHANICALLY SEPARATED CHICKEN RPT](#) - Fri Dec 14, 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	30.00	24.00-26.00
WTD AVERAGE PRICE	30.00	25.14
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	40	143
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	28.00-32.00	22.00-28.00
WTD AVERAGE PRICE	30.24	24.37
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,220	3,692
VOLUME EXPORTED	1,100	612
-----PRICES----- (CENTS PER POUND)		
20% OR MORE		
RANGE	-	22.00
WTD AVERAGE PRICE	-	22.00
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED		82
VOLUME EXPORTED		

[NATIONAL CARLOT MEAT TRADE REVIEW](#)  
Week Ending: Thursday, Dec 13, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.26 lower at 184.28; Select 600-900 lbs carcass was 1.11 lower at 164.57 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values higher on moderate demand and light to moderate offerings. Although the week started out strong, industry members held low expectations of finishing out the session with a bang. With most of the holiday purchases complete, demand for middle meats seemed to wane, especially on rib cuts that have been enjoying exceptionally high prices for the past month. By Thursday, lower priced rib cuts that were destined to deliver after the holiday made their way into the spot market window. End meats and grinds traded firm to higher and have a stronger undertone since cooling temperatures have been improving buyer demand. Beef trimmings continued to have light trading this week with steady to firm prices. Forward negotiated sales were more active this trading session with notable consignments of Choice lip-ons and tenderloins.

For the week: Select rib primal 8.00 higher while Choice 5.00 lower; Select and Choice chuck primal 1.00 to 3.00 higher; Select and Choice round primal 2.00 higher; Select and Choice loin primal 2.00 to 4.00 higher; Beef trimmings 3.00 higher; Fed cattle grinds 3.00 to 5.00 higher while blended cattle grinds steady to firm.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.56 at 194.51, Select 600/900# carcasses up 3.29 at 175.68.

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

Lean boneless processing beef prices were weak to lower and trimmings prices were mostly firm to higher. Demand was moderate for heavy offerings. Prices were firm early in the week but weakened late. Demand for frozen lean product remained strong. Trading volumes remained heavy.

Market activity on imported beef was slow and prices were mostly weak to 1.00 lower. Demand was light to moderate for very light offerings. Trade activity slowed as many end users have already filled their current and outfront needs.

Cutter cow cutout values were weak on light to moderate demand and moderate to heavy offerings. Chuck, round and rib cuts were mostly lower while loin and flank items were mixed. 100% lean items were mostly lower. 100% lean SPBs were firm to higher with heavy volumes traded this week.

Lean boneless beef 92-94% mostly 1.00 to 2.00 lower; 90% weak to 1.00 lower; 85% firm; 81% firm; 75% 1.00 to 3.00 higher; 65% was firm; Other lean percentages were not fully established. 100% lean combo items were mixed.

Cutter cow carcass gross cutout value for Thursday, December 13, 2012 was estimated at \$160.27 per cwt, 0.51 lower compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

The pork cutout gave up money this week despite a small reduction in harvest. Packers facing margins at near nonexistent levels started out the week asking more for retail product for ship before the holiday. Fresh bone in loins failed to gain traction due to an already full pipeline. Boneless loins on the other hand, had interest for the holidays early in the week and finished the week stronger. Boston butts, like bone-in loins, failed to gain traction and by mid-week, after asking higher money all week, packers gave in and product sold mostly steady to 1.00 lower. Four pounds and heavier spareribs were plentiful throughout the industry and with demand near nonexistent the price of this product lost substantial money this week. Light weight spareribs were in better shape this week and finished the week 1.00 to 2.00 higher. Both bone-in and boneless hams saw demand diminish this week after processor's needs began to subside. Even with good demand for bone-in hams for export, prices fell sharply. Seedless bellies moved higher this week as food service and retail demand continue to push this market higher. The trimming complex saw reduced demand for 42% trimmings as processors began to schedule meat for delivery for the reduced holiday schedule. Lean trimmings were stagnant this week as food service continues to absorb excess loads. Boneless picnics continue to be strong this week as export demand, food service, and competition for bone-in sales continue to push this market higher.

Loins steady; butts 1.00 lower; light spareribs 1.00 to 2.00 higher, medium spareribs sharply lower; skinned hams 17-20 lbs not tested, 20-23 lbs weak to 6.00 lower, 23-27 lbs 9.00 lower; sdds bellies 14-16 lbs 5.00 higher; 42% trim 4.00 lower; 72% trim generally steady to 1.00 lower; bnls picnics 2.00 higher.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 83.83 per cwt. dn 1.32 from last Friday.

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

Trading on beef variety meats was active in the middle of the week and then slowed at the end of the week. Traders were willing to pay higher money to fill existing orders for head meat and tongues. However, prices slid lower on export beef hearts and export tripe as the build-up of these beef cut pushed packers to take lower money.

Activity on the pork variety meat markets continued to be limited this week as buying for the Chinese New Year ended as Chinese ports close for the weeks around the holiday. While there was limited pork reported this week for China, all the product was destined to replace warehoused pork items that were drawn down during Chinese New Year. This left most pork items ending the week with no trades reported. Trading into Mexico also slowed as the exchange rate continues to be unfavorable for peso.

Market activity on tallows and greases was very slow this week. In a light test, Chicago edible tallow finished steady. Demand and offerings were light. Central choice white grease ended generally steady. Feed fat and biofuel demand was light to moderate. The Gulf markets were quiet.

Trading on protein feed supplements was slow this week. Light demand and a lack of export business continued to pressure meat and bone meal prices. Ruminant and pork meat and bone meal prices finished the week lower. Limited offerings and moderate demand pushed prices higher on Central and pork blood meal.

Major packer hides experienced slow trading this week. Demand and offerings were light. Packers continued to be well sold forward and tanners needing hides had to pay steady or higher prices. Hide prices are at all-time record highs. Heavy Native Steer and Butt Branded Steers finished higher, while Heavy Texas Steers ended steady to higher.

Beef Variety Meats: Beef cheeks domestic and export not tested; Head meat domestic 5.00 higher; Hearts export 2.00-7.00 lower; Tongues Swiss cut #1 black export 15.00 higher; Tripe, scalded edible export 4.00 lower.

Pork Variety Meats: Neck bones not tested; Tails not tested; Cheek Meat 1.00 lower; Feet, front toes on export not tested; Hearts, domestic not tested; Salivary glands 9.00 lower; Uteri no comparable prices.

Central choice white grease generally steady; Chicago edible tallow steady; Central meat and bone meal 15.00-25.00 lower; Panhandle meat and bone meal 5.00-10.00 lower; pork meat and bone meal 5.00-10.00 lower; Central blood meal 45.00 higher; pork blood meal 10.00-50.00 higher; Heavy Native Steer hides 2.00-2.50 higher; Butt Branded Steer hides 3.50 higher; Heavy Texas Steer hides steady to 1.00 higher.

The average value of hide and offal for the four days ending December 13, 2012, was estimated at 13.08 per cwt., up 0.17 from last week and up 0.77 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was down 2.09 on moderate demand and light to moderate offerings. Harvest numbers were essentially unchanged compared to last week's total. Dressed weights were down 0.8 pounds in the Northeast, up 7.5 pounds in the North Central, with the composite up 2.7 pounds. Special fed veal cut prices were steady on the bulk of items. Chop ready racks and hind shanks were 2.50 higher while all other cuts were steady on a light test. Demand was moderate to good and offerings were light to moderate for this trading session.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 12/13/2012 were mixed. Carcasses less than 45 pounds were 2.52 lower; 45 to 55 pounds were 4.68 higher; Carcasses 55 to 65 pounds were 1.70 lower, while 65 pounds and heavier were .13 higher to 1.39 lower. The National Lamb Carcass Cutout Report was 1.14 higher compared to last week at 267.83.

Pelt prices were steady to firm this session. All classes of pelts have product moving with top quality large square footage pelts continue to be in good demand at current price levels. General good interest was noted on all classes as a colder weather pattern in Russia has begun to use up held over retail product inventory from last year's production, increasing confidence in obtaining product for next season. Trade activity was moderate to good, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA