

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock and Seed Program
Livestock and Grain Market News
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Friday, December 28, 2012

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 12/28/2012 (est)	130,000	3,000	433,000	8,000
Week ago (est)	123,000	3,000	409,000	7,000
Year ago (act)	125,000	3,000	422,000	7,000
Week to date (est)	412,000	11,000	1,425,000	30,000
Same Pd Last Wk (est)	595,000	15,000	2,043,000	41,000
Same Pd Last Yr (act)	518,000	15,000	1,721,000	31,000
Previous day estimated	Steer and Heifer		Cow and Bull	
Thursday		104,000		26,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 12/29/2012 (est)	64,000	0	330,000	2,000
Week ago (est)	38,000	0	297,000	3,000
Year ago (act)	22,000	0	240,000	2,000
Week to date (est)	476,000	11,000	1,755,000	32,000
Same Pd Last Wk (est)	633,000	15,000	2,340,000	44,000
Same Pd Last Yr* (act)	540,000	15,000	1,961,000	34,000
2012 Year to Date	32,338,000	751,000	111,873,000	2,002,000
2011 *Year to Date	33,543,000	839,000	109,962,000	2,000,000
Percent change	-3.6%	-10.5%	1.7%	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 Choice and higher on Select on light to moderate demand and moderate offerings. Select and Choice rib cuts weak to lower, loin cuts steady to firm while chuck and round cuts firm to higher. Beef trimmings higher on light demand and offerings.

						CHOICE 600-900	SELECT 600-900	
Current Cutout Values:						193.49	180.29	
Change from prior day:						(0.77)	0.80	
Choice/Select spread:						13.19		
Total Load Count (Cuts, Trimmings, Grinds):						172		
COMPOSITE PRIMAL VALUES								
Primal Rib						271.40	239.09	
Primal Chuck						162.98	165.19	
Primal Round						174.59	172.83	
Primal Loin						265.24	217.61	
Primal Brisket						133.52	136.37	
Primal Short Plate						128.63	133.42	
Primal Flank						100.96	95.27	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS								
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900	
12/27	93	65	18	41	217	194.26	179.49	
12/26	137	69	32	54	292	194.24	179.19	
12/21	64	50	6	27	146	193.09	177.79	
12/20	72	47	17	26	163	192.06	176.70	
12/19	107	67	10	57	241	193.55	176.45	
Current 5 Day Simple Average:						193.44	177.92	
CURRENT VOLUME - (one load equals 40,000 pounds)								
Choice Cuts						94.78 loads	3,791,215 pounds	
Select Cuts						53.70 loads	2,148,178 pounds	
Trimmings						8.10 loads	323,882 pounds	
Ground Beef						15.49 loads	619,735 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			29	158,948	491.00	603.00
112A	3	Rib, ribeye, bnls, light			14	93,227	560.00	666.00
112A	3	Rib, ribeye, bnls, heavy			52	230,917	560.00	670.00
113C	1	Chuck, semi-bnls, neck/off			6	9,495	210.00	216.00
114	1	Chuck, shoulder clod			17	148,082	198.74	216.00
114A	3	Chuck, shoulder clod, trmd			43	177,994	203.34	238.00
114D	3	Chuck, clod, top blade			6	23,452	270.10	293.01
114E	3	Chuck, clod, arm roast			6	14,465	249.54	253.60
114F	5	Chuck, clod tender (IM)			7	3,567	300.00	340.00
115	1	Chuck, 2-piece, boneless						
116A	3	Chuck, roll, lxl, neck/off			46	284,168	221.00	260.60
116B	1	Chuck, chuck tender (IM)			18	45,180	218.00	239.00
	3	Chuck roll, retail ready						
120	1	Brisket, deckle-off, bnls			46	384,627	193.88	226.00
120A	3	Brisket, point/off, bnls			12	27,343	350.60	377.00
123A	3	Short Plate, short rib			12	18,291	300.00	386.00
130	4	Chuck, short rib			26	59,920	214.20	277.00
160	1	Round, bone-in			4	16,118	210.00	227.00
161	1	Round, boneless			3	4,699	220.50	227.00
	3	Round, bnls/peeled heel-out						
167A	4	Round, knuckle, peeled			42	102,577	217.94	251.48
168	1	Round, top inside round			24	130,425	213.39	228.00
168	3	Round, top inside round			16	141,828	221.00	244.50
169	5	Round, top inside, denuded			18	54,785	260.00	277.00
	3	Round, top inside, side off			0	0		
170	1	Round, bottom gooseneck			6	12,884	202.33	230.00
171B	3	Round, outside round			39	198,660	210.88	254.60
171C	3	Round, eye of round (IM)			32	65,280	230.00	271.00
174	1	Loin, short loin, 2x3						
174	3	Loin, short loin, 0xl			15	112,251	497.40	541.00
175	3	Loin, strip loin, lxl						
180	1	Loin, strip, bnls, heavy						
	1	Loin, strip loin bnls. lxl			12	53,811	437.40	472.00
180	3	Loin, strip, bnls, 0xl			50	205,539	479.53	527.00
184	1	Loin, top butt, bnls, heavy			6	5,099	308.64	329.50
184	3	Loin, top butt, boneless			35	200,514	315.00	366.00
185A	4	Loin, bottom sirloin, flap			23	56,275	378.27	406.00
185B	1	Loin, ball-tip, bnls, heavy			35	365,240	219.25	247.50
185C	1	Loin, sirloin, tri-tip (IM)			10	29,474	293.97	306.00
185D	4	Loin, tri-tip, pld (IM)			8	13,341	395.00	426.00
189A	4	Loin,tndrloin, trmd, heavy			40	103,563	1045.00	1208.00
191A	4	Loin, butt tender, trimmed			8	31,083	1028.66	1125.00
193	4	Flank, flank steak (IM)			19	15,958	395.00	451.00

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 the last market test: Lean boneless 1.00 to 2.00 higher; 85% lean mostly steady; 65% lean steady to weak; All other lean percentages not fully established. Beef trimmings higher on light demand and offerings.

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

Central	21.16	Loads	--	846,466	pounds
National	45.50	Loads	--	1,820,172	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%	1	42,000	\$218.67	\$218.67	\$218.67
Frozen 92-94%					
Fresh 90%	11	262,142	\$206.01	\$212.00	\$208.54
Frozen 90%	2	81,600	\$214.00	\$215.00	\$214.51
Fresh 85%	11	288,000	\$183.00	\$191.98	\$184.85
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	2	59,758	\$158.00	\$159.00	\$158.33
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	5	112,966	\$120.00	\$123.00	\$120.69
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%	4	135,242	\$214.00	\$219.30	\$217.47
Frozen 92-94%					
Fresh 90%	15	342,142	\$204.00	\$212.00	\$208.00
Frozen 90%	2	81,600	\$214.00	\$215.00	\$214.51
Fresh 85%	21	605,800	\$182.00	\$193.50	\$185.51
Frozen 85%	2	84,000	\$181.00	\$181.00	\$181.00
Fresh 81%					
Frozen 81%					
Fresh 75%	2	59,758	\$158.00	\$159.00	\$158.33
Frozen 75%					
Fresh 73%	1	9,469	\$149.00	\$149.00	\$149.00
Frozen 73%					
Fresh 65%	10	219,799	\$120.00	\$124.00	\$121.79
Frozen 65%					
Fresh 50%	11	282,362	\$70.00	\$75.00	\$72.59
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 28, 2012
Compared to Last Week: Market activity on imported beef was slow to inactive this week. While the East coast experienced some uncertainty last week that heightened demand, current conditions have settled into a comfortable downtime for the holidays. Domestic sales currently seem to be meeting most of the demand in the marketplace.

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

	East Coast	West Coast
BULL MEAT:		
95%		232.00
COW MEAT:		
95%		231.00
90%		213.00- 214.00
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%		230.50- 231.00
COW MEAT:		
95%		
90%		
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
8.0 Loads Reported

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

Market for Week Ended:	Lds	December 28, 2012	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	4.0	116.00
Cutter 1-2	350#/up	4.0	116.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$185.41	\$169.14
Change =>	-0.35	0.43

Current Index Reflects the Equivalent of 93,195 head of cattle.

SUPPLY (Live)	18,916 Hd	
Equivalent:	\$189.33	\$170.00
DEMAND (Box)	74,279 Hd*	
Equivalent:	\$181.49	\$168.29
Live-Box Spread:	\$7.84	\$1.71

National Daily Direct Cattle			Boxed Beef Cutouts	
(5 day accumulated wghtd avg)			Ch 600-900#	\$193.49
			Se 600-900#	\$180.29
Live Steer:	1387	\$126.49	Current Lds:	172.1
Live Heifer:	1237	\$126.37	Previous Lds:	217.1
Drsd Steer:	833	\$200.36		
Drsd Heifer:	784	\$201.28		

Grading % Breakdown			Drop Credit	
Ch 600-900# :	71.82%:		Steer Dressing % :	13.23
Ch 600-750# :	22.86%:		Heifer Dressing % :	63.64%
Ch 750-900# :	48.96%:		Processing Cost :	63.69%
Se 600-900# :	28.18%:		Slaughter Cost :	12.00
Se 600-750# :	6.40%:			50.50
Se 750-900# :	21.79%:			

Equivalent Values for Outlying Beef Carcass Types				
Basis Value = 185.41				
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	16.56	\$175.90	\$189.29	\$201.97
Certified 1-3	5.26	\$164.60	\$177.99	\$190.67
Choice 1	3.58	\$162.92	\$176.31	\$188.99
Select 1	-15.24	\$144.10	\$157.49	\$170.17
Stdndr 1-3	-27.20	\$132.14	\$145.53	\$158.21
Prime 4	3.95	\$163.29	\$176.68	\$189.36
Choice 4	-11.23	\$148.11	\$161.50	\$174.18

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

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

Cutter 90% 350#/up	
Current-Cutout Value:	\$161.96
Change from prior day:	\$1.37

Item	Price	Value	Change
90% lean	\$208.00	\$116.15	
100% lean inside round	\$252.23	\$5.85	
100% lean, flats and eyes	\$239.27	\$5.55	
100% lean, S.P.B.	\$230.18	\$11.51	\$0.02
Chuck Tender	\$221.33	\$2.21	\$0.01
Knuckle	\$229.84	\$5.81	\$0.05
Tenderloin	\$401.30	\$2.13	\$0.03
Tenderloin	\$440.79	\$3.26	\$0.07
Ribeye Roll	\$249.18	\$2.62	\$0.14
Ribeye Roll	\$253.78	\$1.88	(\$0.01)
Ribeye Roll	\$249.56	\$1.82	\$0.04
Flank Steak	\$229.12	\$0.96	
Kidney, Edible	\$31.35	\$0.14	
Fat, inedible	\$22.95	\$0.53	
Bone	\$6.43	\$1.54	

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	33.71	loads	--	1,348,528	pounds
Cutter/Canner Cuts	6.19	loads	--	247,757	pounds
Boner/Breaker/Cutter/Canner	22.63	loads	--	905,187	pounds
100% Lean Items	29.17	loads	--	1,166,761	pounds
Frozen Cuts	7.19	loads	--	287,728	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	32,910	\$277.79	(\$5.10)
112	Rib, ribeye roll, 8-10 lbs.	54	176,976	\$316.19	(\$2.82)
112	Rib, ribeye roll, 10-up lbs.	44	32,562	\$302.92	\$3.67
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	22	32,022	\$281.22	(\$5.18)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	20	32,867	\$283.40	(\$3.16)
	Chuck, boneless 85%				
120	Chuck, brisket	26	18,040	\$208.05	\$15.60
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	25	104,045	\$234.32	(\$1.39)
169A	Round, top inside c-off, 8-10 lbs.	7	31,904	\$255.86	(\$0.03)
169A	Round, top inside c-off, 10-14 lbs.	35	382,227	\$255.32	(\$1.40)
169A	Round, top inside c-off, 14-up lbs.	6	56,340	\$256.01	(\$0.34)
171B	Round, outside round	14	101,750	\$229.88	(\$0.93)
171C	Round, eye of round	41	87,862	\$240.61	\$0.49
	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	53,343	\$217.03	(\$2.33)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	27	70,209	\$221.11	\$5.72
185A	Loin, bottom sirloin butt flap, bnls.	32	105,501	\$224.18	\$0.08
191A	Loin, butt tender, peeled	5	3,145	\$491.20	\$1.00
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	3	33,440	\$250.43	
112	Rib, ribeye roll, 6-8 lbs.	35	120,069	\$256.27	\$0.18
112	Rib, ribeye roll, 8-up lbs.	19	94,248	\$250.31	\$4.38
100% LEAN					
	Inside round - Combo	14	196,338	\$247.79	\$0.79
	Inside round - Boxed	33	85,798	\$262.38	(\$0.55)
	Outside round	9	77,849	\$237.97	(\$0.08)
	Eye of round	16	45,443	\$253.76	\$0.57
	Flats and eyes - Combo	20	263,899	\$237.15	\$1.49
	Flats and eyes - Boxed				
	Striploin	47	136,252	\$282.05	\$1.19
	S.P.B. - Combo	28	361,182	\$230.18	\$0.37
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	29	105,615	\$221.33	\$1.83
167A	Round, knuckle, peeled	44	209,666	\$229.84	\$2.20
190	Loin, tenderloin, 2-3 lbs.	13	14,141	\$395.28	(\$1.10)
190	Loin, tenderloin, 3-4 lbs.	35	58,356	\$436.04	\$5.94
190	Loin, tenderloin, 4-5 lbs.	156	215,066	\$465.41	\$0.13
190	Loin, tenderloin, 5-up lbs.	37	65,334	\$489.98	\$4.70
193	Flank, flank steak	74	117,995	\$240.01	\$0.67
	Flank, rough	55	119,014	\$228.06	\$0.56
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	5	6,055	\$241.87	(\$32.13)
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	10	40,949	\$246.50	(\$4.88)
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	13,820	\$460.82	
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	38	131,300	\$219.33	(\$1.23)

MAJOR PACKER HIDES, CURED & FLESHED			
	Lds	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#		
	60-64#		
	62-64#		
	64#Min		
	66-68#		
	80-82#	100.00	D
NATIVE STEER	46-48#		
COL BRAND STR	62-64#		
	64#Min	89.50	A
	64-66#		
	66-68#		
BUTT BRAND STR	60-62#		
	62-64#	91.50	D
	64-66#	90.00	-
	66-68#	92.00	D
	74#Min		
	6.0	101.50	
NATIVE HEIFER	46-48#		
HVY NATIVE HFR	48-50#		
	48#Min		
	50-52#		
	52-55#		
BRANDED HFRS	48-50#	80.00	D
	48#Min		
	50-52#		
BRAND HFR SW	48-50#		
	50-52#		
BRND COW SW	50-52#		
	54-56#	56.00	D
BRANDED COW	50-52#		
	54-56#	60.00	D
NATIVE COW	50-52#		
	54-56#	73.00	D
DAIRY COW	52-54#	74.00	D
	62-66#		
DAIRY COW SW	50-52#		
	52-54#		
NATV BULL Con	96-106#		
	100-10#		
BRND BULL SWCon	95-105#		
	100-10#		

HVY TEX STEER	60#Min		
	62-66#	92.00	D
	64#Min		
	66-68#		
	72#Min		
	74#Min		
HVY TEX STR/HFR	48-50#		
	60-64#		
BRANDED STEER	62-66#		
	64-66#		
	76-78#	98.25	D

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,trimmed, 70-75% lean export			
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export	103.00	103.00	A
HEARTS, regular, bone out			
regular,bone-out exp	61.00	61.00	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			
Swiss-Cut #2			
TRIPAS, domestic export			
TRIPE, scalded, edible			
scalded, edible, export	89.00	89.00	A
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 13.23 per cwt live, unchanged when compared to Thursday's value

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)			
	Lbs	Price	Change Prv/Dy
Steer hide, butt brand/Pc	5.36	91.50	-
Tallow, edible	1.20	40.25	-
Tallow, packer bleachable	4.50	33.25	-
Tongues,Swiss #1 0-3%,exp	0.24	285.00	-
Cheek meat, trmd	0.32	136.25	-
Head meat	0.13	103.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	61.00	-
Lips, unscaled	0.13	118.00	-
Livers, slcted, export	0.96	54.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	120.00	-
Lungs, inedible	0.47	3.88	-
Melts	0.14	4.13	-
Meat & bone ml 50% blk/ton	3.70	317.00	-
Blood meal 85% blk/ton pnh	0.60	1050.00	-
Totals:	19.17		13.23
Dressed equivalent basis (63% dress):			21.00
(1) Typical slaughter steer weighs 1,325 pounds			

The average value of hide and offal for the three days ending Fri, Dec 28, 2012, was estimated at 13.24 per cwt., up 0.01 from last week and up 0.89 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 13.46 per cwt live, up 0.02 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)			
	Lbs	Price	Change Prv/Dy
Cattle hide/Pc	5.36	91.00	0.25
Tallow, edible	1.20	40.25	-
Tallow, packer bleachable	4.50	33.25	-
Tongues, Swiss #1 0-3%,exp	0.24	285.00	-
Cheek meat, trmd	0.32	136.25	-
Head meat	0.13	103.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	61.00	-
Lips, unscaled	0.13	118.00	-
Livers, slcted,export	0.96	54.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	120.00	-
Lungs, inedible	0.47	3.88	-
Melts	0.14	4.13	-
Meat & bone ml 50% blk/ton	3.70	317.00	-
Blood meal 85% blk/ton pnh	0.60	1050.00	-
Totals:	19.17		13.46
Dressed equivalent basis (62.9% dress):			21.40
(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 12/28/2012, was estimated at 12.66 per cwt live, up 0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)			
	Lbs	Price	Change Prv/Wk
Cow hide, branded (2)/Piece	4.79	57.25	-
Tallow, renderer blchable	3.68	34.25	-
Tongues, Swiss cut, IW	0.32	264.75	6.75
Cheek meat, trmd	0.43	188.75	-3.25
Head meat	0.14	157.00	0.50
Oxtail, reg, small box	0.20	258.75	9.50
Hearts, reg, bone out	0.46	58.00	1.25
Lips, unscaled	0.13	95.50	6.50
Livers, reg, gall off (3)	0.90	30.50	-2.50
Tripe, scalded edible, blchd	1.06	77.25	0.75
Tripe, honeycomb bleached	0.14	110.00	25.00
Lungs, inedible	0.86	3.88	-
Melts	0.15	4.13	-
Meat bone ml, 50% blk/ton	10.71	325.50	4.00
Blood meal, 85% blk/ton	0.731	068.50	43.50
Totals:	24.70		12.66
Dressed equivalent basis (47% dress):			26.94
(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 12/28/2012					
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		0.7	187.00	-	192.50
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		3.3	56.00	-	62.00
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		0.6	156.00	-	160.00
KIDNEY'S	Export	3.0	29.00	-	30.00
LIPS, unscaled		1.6	87.00	-	116.00
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		0.3			31.00
LIVERS, Regular, 2/box, export		7.2	30.00	-	35.00
" 1 load traded at 41.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		0.7	248.00	-	262.00
SALIVARY GLANDS		0.2			41.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.2			285.00
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.7			260.00
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					
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings					
TRIPAS					
TRIPE, bleached, scalded, edible		5.8	71.00	-	81.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		5.3	85.00	-	131.00
TRIPE, honeycomb bleached		0.3			110.00
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 stated
Compared to Thursday's Close: Fresh 1/4" trimmed bone-in loins not established; butts steady; sknd hams 23-27 lbs generally steady; sdlb bellies not tested; lean trimmings 1.00 lower. Trading slow to moderate, with light to moderate demand and offerings.

Loads PORK CUTS	:	81.75
Loads TRIM/PROCESS PORK	:	8.0

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
12/28	89.75	81.32	86.47	86.47	59.82	122.30	62.07	125.11
Change :		-0.24	1.24	0.56	-6.51	1.75	-0.08	unc
12/27	103.5	81.56	85.23	85.91	66.33	120.55	62.16	125.11
12/26	116.8	82.70	87.70	87.90	67.68	119.52	62.36	125.11
12/21	68.8	82.86	89.26	85.95	67.84	119.02	62.31	125.11
12/20	80.3	81.90	86.12	85.69	67.32	117.17	62.31	125.11
Current Five Day Simple Average -								
		82.07	86.96	86.38	65.80	119.71	62.24	125.11

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

FRESH PORK CUTS							
LOINS, BONE-IN				86.47			
Primal Cutout Value =				-----Lds-----Price Range-----Wghtd Avg-----			
1/4" Trim 21#DN-LGT							
1/8" Trm/less 21#DN-LGT		2.5	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#		4.0	147.00	-	152.00	148.25	
Tender-out FLO 8-13#							
ENLS Strap-on 5-11#		5.0	145.00	-	170.00	156.00	
ENLS Strap-off 5-11#		4.0	170.00	-	179.00	172.25	
WHILE ENLS LOINS 9-13#							
ENLS SIRLOIN .75-1.5#		3.0	106.00	-	115.00	109.00	
BONE-IN SIR 2.5-3.5#		1.0	80.00		80.00		
BLADE ENDS 2-4#							
TENDERLOIN 1.25/DN#		1.00	200.00		200.00		
LOIN BACKRIB (BOXED)							
FRESH 1.5/DN#							
" 1.75/DN#							
" 1.75-2.00#							
" 2.00/UP#		1.50	197.00		197.00		
PICNIC				59.82			
Primal Cutout Value =				-----Lds-----Price Range-----Wghtd Avg-----			
Snkr Trm, RS, combo		3.0	65.00		65.00		
Snkr Trm, SS, combo							
Snkr Trm, SS, boxed		0.5	95.00		95.00		
PICNIC CUSHION MEAT							
Boxed 92% Fresh		1.3	116.00	-	118.00	116.40	
Boxed 92% Frozen							
BOSTON BUTT				86.47			
Primal Cutout Value =				-----Lds-----Price Range-----Wghtd Avg-----			
1/4" TRM 5-10#		19.5	94.00	-	104.00	98.87	
1/8" TRM 5-10#							
1/4" Trim Stk Rdy		5.0		114.00		114.00	
1/8" Trim Stk Rdy							
ENLS, Butt							
Combo's 11/UP#(SOW)							
SPARERIB				122.30			
Primal Cutout Value =				-----Lds-----Price Range-----Wghtd Avg-----			
3BAG/3 PCVAC4.25#/DN-LGT		6.5	131.00	-	142.00	134.77	
COMBOS 4.25#/DN-LGT							
2 BAG/3 PCVAC4.25#/UP-ME		17.0	120.00	-	136.00	129.79	
COMBOS 4.25#/UP-MED							
FRESH PORK CUTS-ADDED INGREDIENTS				-----Lds-----Price Range-----Wghtd Avg-----			
BONE-IN LOINS 1/8" TRIM							
BONE-IN LOINS CC TENDER IN							
ENLS LOINS STRAP-ON							
ENLS LOINS STRAP-OFF							
ENLS SIRLOIN .75-1.5#							
BONE-IN SIR 2.5-3.5#							
TENDERLOIN 1.25/DN#							
LOIN BACKRIB FRESH 2.00/UP#							
SNKR TRM SS PICNIC BOXED							
1/4" TRIM BUTT							
1/4" TRIM STK RDY BUTT							
1/8" TRIM STK RDY BUTT							
SPARERIB 4.25#/DN-LGT							
SPARERIB 4.25#/UP-MED							
SKINNED HAM				62.07			
Primal Cutout Value =				-----Lds-----Price Range-----Wghtd Avg-----			
BONE-IN TRIMMED							
17-20# TRIM SPEC 1		2.0		68.00		68.00	
20-23# TRIM SPEC 1							
23-27# TRIM SPEC 1							
BONE-IN 27#/up Trim Spec 1							
NORTH AMERICAN EXPORTS							
HAMS, BONE-IN 23-27# TS 1							
ENLS 3 MUSCLE HAMS 94-96%		5.0		118.00		122.20	
ENLS 4 MUSCLE HAMS 94-96							
ENLS 5 MUSCLE HAMS 94-96%							
INSIDE							
OUTSIDE							
KNUCKLE							
LITE BUTT							
INNER SHANK							
HAM TRIMMINGS (CHEM LEAN)							
Combo 72% Fresh							
Boxed 72% Frozen							
Combo 90% Fresh							
Boxed 90% Frozen							
Outer Shank Frozen							
BELLY, SEEDLESS				125.11			
Primal Cutout Value =				-----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	8.0	56.00	56.00
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 DROP VALUE (HOG) FOB CENTRAL U.S.			
The offal value from a typical slaughter hog (1) for the week ended 12/28/2012, was estimated at 5.67 per cwt live, up 0.05 when compared to last week.			
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -			
	Lbs	Price	Change Prv/Wk Value
Cheek meat, trimmed	0.28	83.00	- 0.23
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

USDA CARLOT VEAL CARCASS REPORT - Thu, Dec 27, 2012
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally steady on open calves, while packer owned calves were firm. Demand was light with light to moderate offerings for this holiday week. Harvest numbers were 27% lower compared to last week's total. Dressed weights were down 4.1 pounds in the Northeast, up 2.9 pounds in the North Central, with the composite up 0.6 pounds.

Represents calves harvested Monday through Wednesday of this week.				
VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER - FOB BASIS				
Includes previously committed contract and open market calves.				
As of January 1st 2013, the USDA will no longer publish the Composite Carcass price.				
NON-PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	Head	Range	Wtd Avg	
	957	325.00-	353.00	337.48
PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	1330	340.00-	370.00	359.45
COMPOSITE				
Hide-Off, 255-315 Lbs. Hot Basis	2287	325.00-	370.00	350.26

CONTRACT INFORMATION: Hot Basis, Hide-Off				
Current future contracts offered: Firm Bottom Northeast and North Central, 315.00 to 330.00, mostly 315.00 to 325.00 for mid-May.				

Special Fed Veal Slaughter for:				
Week ending:	12/22/12	12/15/12	12/24/11	YTD
			2012	2011
Northeast	1,822	3,714	3,250	158,001
North Central	3,160	3,131	3,796	144,051
Total NE & NC	4,982	6,845	7,046	302,052
				352,567

Special Fed Veal Dressed Weights				
Week ending:	12/22/12	12/15/12	12/24/11	
Northeast	269.2	273.3	270.2	
North Central	277.8	274.9	273.5	
Total NE & NC	274.6	274.0	271.9	

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

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

Compared to last week: Special fed veal cut prices were steady on the bulk of items with a few cuts higher. Hotel racks were firm while chop ready racks and hindshanks were sharply higher on a limited test. 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	738.00-	895.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1325.00-	1700.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1390.00-	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	545.00-	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	745.00-	999.00
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 28, 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	3,704
Weight	Head	Wt	Avg
45-DN	273		357.90
45-55#	251		340.42
55-65#	566		283.70
65-75#	881		256.37
75-85#	879		235.86
85-UP	854		210.03

CERTIFIED FRESH AMERICAN LAMB				
Head				

UNGRADED				
Weight	Head	Head	327	
			Wt Avg	
45-DN	79		272.87	
45-55#	73		269.37	
55-65#	91		249.57	
65-75#	84		250.76	
75-85#	0			
85-UP	0			

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 7.91 lower 45-55#'s were 5.50 higher; 55 to 65#'s were 4.40 lower and heavier than 65#'s were 0.13 higher to 0.51 higher.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	3,664
Weight	Head			Wt Avg
45-DN	273			357.90
45-55#	251			340.42
55-65#	566			283.70
65-75#	861			256.26
75-85#	879			235.86
85-UP	834			209.93

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				
FORESADDLE				
FOB PRICE				
CHANGE				
% CARCASS				
LBS.				
*** Report not available. ***				

**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	921,301 pounds			
Frozen Cuts	153,489 pounds			

Items with no entries indicate non-reportable trades.				
FRESH CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average
				Change from Prior Days

200A	Carcass, 3-way, 55/dn	0		
200A	Carcass, 3-way, 55/65	4	6,370	\$322.68
200A	Carcass, 3-way, 65/up	0		2.85
202	Foresaddle	7	1,741	\$443.39
203	Bracelet			(2.56)
204	Rack, 8-Rib, light	9	2,148	\$523.41
204	Rack, 8-Rib, medium	85	16,671	\$509.35
204	Rack, 8-Rib, heavy	14	2,119	\$619.66
204A	Rack, chined	38	13,003	\$661.35
204B	Rack, roast-ready	33	12,055	\$743.63
204C	Rack, roast-ready, frenched	160	23,205	\$1,081.22
204D	Rack, roast-ready, special	10	2,579	\$1,303.87
206	Shoulders	115	76,237	\$208.24
207	Shoulders, square-cut	194	122,732	\$243.61
208	Shoulders, square-cut, bnls	27	5,789	\$461.67
209	Breast	100	35,707	\$119.02
	Breast, bulk	8	18,281	\$50.73
209A	Ribs, Breast bones off	23	2,115	\$479.68
210	Foreshank	184	25,840	\$362.89
229	Hindsaddle, long-cut	0		(33.61)
230	Hindsaddle			
231	Loins	12	3,203	\$474.09
232	Loins, trimmed 4x4	94	20,167	\$483.39
232	Loins, trimmed 2x2	9	1,863	\$590.78
232	Loins, trimmed 1x1	89	19,034	\$650.84
232	Loins, trimmed 0x0	26	5,128	\$788.46
232A	Loins, short-cut, 2x2	0		
232A	Loins, short-cut, 1x1	0		
232A	Loins, short-cut, 0x0	0		
232C	Loin, boneless, tied	14	812	\$1,387.43
232E	Flank, untrimmed	16	9,711	\$77.32
233	Legs	105	24,721	\$302.81
233A	Leg, trotter-off	164	52,943	\$339.14
233C	Leg, trotter-off, partial bnl	34	17,852	\$428.54
233E	Leg, steamship	22	3,168	\$464.78
233F	Hindshank	60	15,111	\$404.76
234	Leg, Boneless, Tied	100	24,220	\$493.92
234A	Leg, shank off, bnls	28	5,262	\$598.90
234B	Leg, 2-way boneless	3	542	\$480.46
234C	Leg, bottom, boneless	0		
234D	Leg, outside, boneless	0		
234E	Leg, inside, boneless	54	8,154	\$737.33
234F	Leg, sirloin tip, bnls	0		(0.30)
234G	Sirloin, boneless	20	844	\$758.11
235	Back			20.20
236	Back, trimmed	3	22	\$790.45
238	Trimmings	17	2,475	\$408.48
239	Special trimmings	16	870	\$464.66
244	Loin, boneless, 3-way	0		(1.61)
245	Sirloin	0		
246	Tenderloin	4	230	\$1,328.92
295	Lamb for stewing	40	6,315	\$601.44
296	Ground lamb	29	7,107	\$552.32
	Necks	23	5,209	\$145.65
				(2.59)

FROZEN CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average
				Change from Prior Days

209	Breast	20	52,312	\$74.98
209A	Ribs, Breast bones off	3	334	\$396.25
210	Foreshank	15	8,859	\$338.26
232E	Flank, untrimmed	9	32,341	\$25.98
233F	Hindshank	5	2,736	\$362.12
234	Leg, Boneless, Tied	3	583	\$598.00
234A	Leg, shank off, bnls	4	10,328	\$451.73
234E	Leg, inside, boneless	14	1,006	\$799.42
295	Lamb for stewing	8	719	\$640.25
296	Ground lamb	38	7,397	\$505.03
	Necks	11	6,254	\$93.17
				(13.89)

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

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 28-Dec-2012 and 29-Dec-2012 is estimated to be 43,666,000 UP 19.75 percent from a week ago and UP 46.55 percent from a year ago.
(Last week 30,089,000; last year 29,796,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 29-Dec-2012 is estimated to be 113,250,000 head DN 27.19 percent from a week ago, and DN 10.24 percent from a year ago.
(Last week 155,551,000; Last year 126,173,000)

[NATIONAL MECHANICALLY SEPARATED CHICKEN RPT](#) - Fri Dec 28, 2012
F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)			
	FROZEN		FRESH
15% OR LESS			
PRICE RANGE	-		24.00-26.00
WTD AVERAGE PRICE	-		25.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			163
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	28.00-32.00		18.00-27.00
WTD AVERAGE PRICE	29.67		24.59
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	825		3,386
VOLUME EXPORTED	825		163
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			41
VOLUME EXPORTED			

[NATIONAL CARLOT MEAT TRADE REVIEW](#)
Week Ending: Thursday, Dec 27, 2012

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.31 higher at 185.76; Select 600-900 lbs carcass was 2.12 higher at 168.71 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values steady to firm on moderate demand and light to moderate offerings. End meats saw higher prices which is typical during colder months. Rib primal was lower as more demand has been shifted away from these cuts post-holiday celebrations. Loin primal was mostly steady. Because of the holidays and a large winter storm the market was temporarily set back during the beginning of the week. The prices were higher for chuck and round cuts which is typical for this time of year. Beef trimmings sold steady to weak. Forward activity was light with a large consignment of frozen 50 percent trimmings.

For the week: Choice and Select Rib primal 5.00 to 9.00 lower; Choice and Select chuck primal 1.00 to 4.00 higher; Choice and Select round primal 3.00 higher; Choice and Select loin primal steady to 2.00 higher; Beef trimmings steady to weak. Fed cattle grinds 5.00 to 10.00 higher and blended cattle grinds mostly steady.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.17 at 194.26, Select 600/900# carcasses up 1.70 at 179.49.

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

Lean boneless processing beef prices were steady to weak on moderate demand and heavy offerings. Some industry members commented that Wednesday's report showed higher than expected tonnage since trading was slow, so it is worth noting that it included all trades from late Friday afternoon through Wednesday. Thursday's report similarly showed good tonnage as packers crammed their sales into the abbreviated week.

Market activity for imported beef was mostly inactive as most of the buyers and sellers enjoyed a holiday week. Virtually no trades were reported as of Wednesday and expectations of increased business were low.

Cutter cow cutout values were weak on moderate demand and moderate to heavy offerings. Rib cuts showed higher prices on Wednesday but by Thursday most of the higher priced trades from last week dropped out of the report and prices moved lower. Chuck, round and loin cuts were steady to weak. 100% lean items were weak.

Lean boneless beef 92-94% steady on a light test; 90% steady to weak; 85% steady to firm; 81% unevenly steady; 75% 2.00 to 3.00 lower; 65% 1.00 to 2.00 lower; Other lean percentages were not fully established. 100% lean combo items were weak. Cutter cow carcass gross cutout value for Thursday, December 27, 2012 was estimated at \$160.59 per cwt, 0.27 lower compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

With a very short trading period this week packers saw limited interest in items that would help improve the cutout, and thus the profit margins. With that said, packers started out the week asking higher prices on both bone in and boneless loins. Both items saw limited movement, but traded steady to 4.00 higher for the week. Butts experienced the same slump in volume but edged slightly higher as some availability was limited due to the winter storm in the eastern Corn Belt. Medium weight spareribs continue to see weak prices as demand was diminished as heavier than normal hog weights turned buyers off to this item. Despite the fact, demand is still very good for light spareribs as this price firmed up all week. Hams continue to see a downward spiral in prices as processing demand is wrapped up for the year alongside demand for boneless hams for export. Seedless bellies were not tested as current demand continues to move product on a market basis. 42% trimmings saw restricted movement as sausage and processing needs have been limited. Boneless picnics saw very weak prices this week as food service and export demand quickly subsided.

Loins steady to 4.00; butts steady to 2.00 higher; light spareribs firm, medium spareribs generally steady; skinned hams 17-23 lbs not tested, 23-27 lbs steady to 2.00 lower; sdls bellies 14-16 lbs not tested; 42% trim steady; 72% trim not tested; bnls picnics very weak.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 81.56 per cwt. dn 0.34 from last Friday.

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

Market activity on beef variety meats was very slow through this holiday shortened week. Demand and offerings were light. On the sausage materials, head meat finished at steady prices while hearts finished higher. In a light test, scalded edible export tripe ended steady.

Pork variety meats also experienced slow trading. With several of the market players out on holiday, very little business was put together. Neck bones moved lower while domestic front feed finished higher. Domestic small box stomachs saw some strength and finished the week slightly higher.

Tallowes and greases experienced very slow trading this week. The Chicago and Gulf markets were quiet. Several members of the trade were out on holiday. Central choice white grease finished mostly steady to slightly higher. Feed fat and biofuel demand was moderate for light to moderate offerings.

Market activity on protein feed supplements was slow to moderate this week. Ruminant and pork meat and bone meal prices ended the week at generally steady price levels. Demand and offerings were light to moderate. Blood meal markets continued to show strength. Central and pork blood meal closed slightly higher, while the Panhandle product finished steady. Both ruminant and pork blood meal experienced moderate to good demand for limited offerings.

Trading on major packer hides was very slow this week. Several trade members took extended holiday for the week. Offerings were very light and some packers didn't put out an offerings list. Demand and offerings were light. In a light test, Colorado Branded Steers traded at prices higher than the most recent test.

Beef Variety Meats: Beef cheeks domestic steady; Hearts domestic 3.00 higher; Tripe, scalded edible export steady.

Pork Variety Meats: neck bones 3.00 lower; feet front domestic 3.00 higher than latest established market; feet hind domestic no comparison; stomachs, scalded small box domestic 2.00 higher.

Central choice white grease steady to .25 higher; Central meat and bone meal steady; Panhandle meat and bone meal steady; pork meat and bone meal steady; Central blood meal 25.00 higher; Panhandle blood meal steady; pork blood meal 25.00-50.00 higher; Colorado Branded Steer hides 3.50 higher than the most recent test.

The average value of hide and offal for the two days ending December 27, 2012, was estimated at 13.25 per cwt., up 0.03 from last week and up 0.91 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was up 2.65 on light demand and light moderate offerings. Harvest numbers were 27% lower compared to last week's total. Dressed weights were down 4.1 pounds in the Northeast, up 2.9 pounds in the North Central, with the composite up 0.6 pounds.

Special fed veal cut prices were steady on the bulk of items with a few cuts higher. Hotel racks were firm while chop ready racks and hindshanks were sharply higher on a limited test. 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 12/27/2012 were mixed. Carcasses less than 45 pounds were 5.64 lower; 45 to 55 pounds were 17.77 higher; Carcasses 55 to 65 pounds were 6.29 higher, while 65 pounds and heavier were .26 lower to 2.85 lower. The National Lamb Carcass Cutout Report was 0.70 lower compared to last week at 270.77.

Pelt prices were steady with a firm undertone on Fall Clips. Interest continues to be good for all classes of pelts as packers stay current on their inventory. Trade activity was moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA