

Friday, January 18, 2013

VOLUME 28, NO. 13

\*\*\*This report will not be released on Monday, January 21, 2013, as our offices will be closed in observance of the Martin Luther King, Jr. Holiday. If you have any questions or concerns, please contact us at [mpr.lgmn@ams.usda.gov](mailto:mpr.lgmn@ams.usda.gov).\*\*\*\*

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 01/18/2013 (est)	104,000	3,000	416,000	6,000
Week ago (est)	110,000	3,000	424,000	6,000
Year ago (act)	110,000	3,000	417,000	4,000
Week to date (est)	605,000	16,000	2,136,000	38,000
Same Pd Last Wk (est)	611,000	16,000	2,144,000	39,000
Same Pd Last Yr (act)	608,000	14,000	2,060,000	34,000
Previous day estimated	Steer and Heifer		Cow and Bull	
Thursday	95,000		26,000	

\*\*Revised Thursday Cattle Slaughter..121,000  
New Week-to-Date..501,000\*\*

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 01/19/2013 (est)	10,000	0	91,000	0
Week ago (est)	13,000	0	140,000	0
Year ago (act)	11,000	0	156,000	0
Week to date (est)	615,000	16,000	2,227,000	38,000
Same Pd Last Wk (est)	624,000	16,000	2,284,000	39,000
Same Pd Last Yr* (act)	619,000	14,000	2,217,000	34,000
2013 Year to Date	1,675,000	44,000	6,115,000	101,000
2012 *Year to Date	1,826,000	45,000	6,499,000	101,000
Percent change	-8.3%	-1.4%	-5.9%	-0.3%
2013 *Totals subject to revision				
2012 *Totals adjusted to reflect NASS revisions				
Yearly totals may not add due to rounding				

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

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

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

						CHOICE 600-900	SELECT 600-900
Current Cutout Values:						189.84	182.61
Change from prior day:						(2.36)	(1.75)
Choice/Select spread:						7.24	
Total Load Count (Cuts, Trimmings, Grinds):						194	
COMPOSITE PRIMAL VALUES							
Primal Rib						270.27	252.87
Primal Chuck						163.82	162.64
Primal Round						168.93	168.70
Primal Loin						253.03	229.33
Primal Brisket						132.97	129.58
Primal Short Plate						129.24	134.21
Primal Flank						103.29	102.24
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS							
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
01/17	107	59	19	31	215	192.20	184.36
01/16	77	57	12	36	183	193.83	186.20
01/15	73	62	12	34	181	193.46	184.92
01/14	84	41	22	24	170	194.09	184.76
01/11	82	31	19	25	157	194.24	183.49
Current 5 Day Simple Average:						193.56	184.74
CURRENT VOLUME - (one load equals 40,000 pounds)							
Choice Cuts			82.44	loads		3,297,669	pounds
Select Cuts			50.80	loads		2,031,827	pounds
Trimmings			25.74	loads		1,029,687	pounds
Ground Beef			34.81	loads		1,392,310	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	9	13,107	522.06	560.00	548.84	
112A	3 Rib, ribeye, bnls, light	13	139,632	588.00	619.00	596.75	
112A	3 Rib, ribeye, bnls, heavy	24	134,470	575.00	625.39	589.67	
113C	1 Chuck, semi-bnls, neck/off	6	31,918	204.00	221.00	207.52	
114	1 Chuck, shoulder clod	5	6,582	206.00	210.00	207.69	
114A	3 Chuck, shoulder clod, trmd	19	58,200	214.33	229.00	218.68	
114D	3 Chuck, clod, top blade						
114E	3 Chuck, clod, arm roast						
114F	5 Chuck, clod tender (IM)	4	4,525	295.00	339.00	299.54	
115	1 Chuck, 2-piece, boneless	0	0				
116A	3 Chuck, roll, 1xl, neck/off	31	155,351	225.00	255.00	234.12	
116B	1 Chuck, chuck tender (IM)	16	68,995	215.01	249.00	220.98	
	3 Chuck roll, retail ready						
120	1 Brisket, deckle-off, bnls	37	243,307	193.78	214.00	200.01	
120A	3 Brisket, point/off, bnls	6	7,976	349.37	377.00	354.39	
123A	3 Short Plate, short rib	12	44,496	350.00	401.00	369.42	
130	4 Chuck, short rib	14	21,087	265.00	295.00	281.21	
160	1 Round, bone-in						
161	1 Round, boneless	3	4,024	220.00	226.30	223.13	
	3 Round, bnls/peeled heel-out						
167A	4 Round, knuckle, peeled	32	171,045	226.00	245.00	231.51	
168	1 Round, top inside round	30	316,957	195.00	215.00	199.04	
168	3 Round, top inside round	31	432,439	208.75	231.00	211.33	
169	5 Round, top inside, denuded	5	6,768	255.00	273.60	260.09	
	3 Round, top inside, side off						
170	1 Round, bottom gooseneck	5	4,059	208.00	222.00	216.56	
171B	3 Round, outside round	33	151,767	216.50	243.00	222.22	
171C	3 Round, eye of round (IM)	25	77,961	233.62	260.60	245.34	
174	1 Loin, short loin, 2x3						
174	3 Loin, short loin, 0xl	4	12,892	490.00	517.06	498.28	
175	3 Loin, strip loin, 1xl						
180	1 Loin, strip, bnls, heavy	0	0				
	1 Loin, strip loin bnls. 1xl	6	12,595	430.00	449.00	439.91	
180	3 Loin, strip, bnls, 0xl	32	126,443	475.00	533.00	487.76	
184	1 Loin, top butt, bnls, heavy	6	8,207	330.00	339.00	330.74	
184	3 Loin, top butt, boneless	16	84,338	320.00	355.00	328.62	
185A	4 Loin, bottom sirloin, flap	22	80,031	345.88	390.00	365.16	
185B	1 Loin, ball-tip, bnls, heavy	17	91,058	219.00	249.00	232.99	
185C	1 Loin, sirloin, tri-tip (IM)	8	46,241	284.50	320.00	301.88	
185D	4 Loin, tri-tip, pld (IM)	4	14,428	370.00	420.00	387.68	
189A	4 Loin, tndrloin, trmd, heavy	25	267,929	900.00	1000.00	916.47	
191A	4 Loin,butt tender, trimmed	0	0				
193	4 Flank, flank steak (IM)	11	22,392	396.00	446.00	414.42	

NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.  
Prior day sales after 1:30 PM are included. U.S. dollars per 100 pounds.

Select Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	4	4,298	484.00	512.00	495.09
112A 3	Rib, ribeye, bnls, light	9	9,536	549.00	565.00	556.74
112A 3	Rib, ribeye, bnls, heavy	10	8,208	538.00	560.00	549.44
113C 1	Chuck, semi-bnls, neck/off	6	9,144	210.00	216.00	211.71
114 1	Chuck, shoulder clod	7	48,192	198.34	217.80	215.48
114A 3	Chuck, shoulder clod, trmd	8	34,226	218.00	239.00	221.03
114D 3	Chuck, clod, top blade	0	0			
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	5	5,638	277.00	324.00	285.66
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	20	163,794	225.00	260.00	229.33
116B 1	Chuck, chuck tender (IM)	6	16,386	220.88	250.00	229.61
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	26	422,276	195.00	209.21	196.81
120A 3	Brisket, point/off, bnls					
123A 3	Short Plate, short rib	8	15,266	302.33	388.00	326.07
130 4	Chuck, short rib	10	13,753	270.00	258.00	276.45
160 1	Round, bone-in	0	0			
161 1	Round, boneless	3	1,417	216.00	221.50	219.43
3	Round, bnls/peeled heel-out	0	0			
167A 4	Round, knuckle, peeled	10	23,382	227.80	250.00	233.03
168 1	Round, top inside round	17	174,812	191.82	215.61	199.84
168 3	Round, top inside round	15	148,476	208.50	235.00	212.91
169 5	Round, top inside, denuded					
3	Round, top inside, side off	0	0			
170 1	Round, bottom gooseneck	3	1,036	201.28	230.00	220.13
171B 3	Round, outside round	8	40,732	210.88	235.80	221.96
171C 3	Round, eye of round (IM)	22	60,567	235.00	255.00	239.41
174 1	Loin, short loin, 2x3	0	0			
174 3	Loin, short loin, 0x1	8	12,320	424.50	450.00	436.70
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy	0	0			
1	Loin, strip loin bnls. 1x1					
180 3	Loin, strip, bnls, 0x1	7	22,400	415.00	440.13	428.96
184 1	Loin, top butt, bnls, heavy	15	315,885	264.00	287.00	270.45
184 3	Loin, top butt, boneless	12	29,465	279.00	314.00	287.52
185A 4	Loin, bottom sirloin, flap	7	4,057	376.00	400.00	380.34
185B 1	Loin, ball-tip, bnls, heavy	20	151,039	209.00	236.50	226.46
185C 1	Loin, sirloin, tri-tip (IM)					
185D 4	Loin, tri-tip, pld (IM)	0	0			
189A 4	Loin, tndrloin, trmd, heavy	8	18,551	849.00	890.00	856.93
191A 4	Loin, butt tender, trimmed					
193 4	Flank, flank steak (IM)	5	1,564	384.00	434.00	398.09
CHOICE, SELECT & UNGRADED CUTS		Fat Limitations 1-6 (IM) = Individual Muscle				
124 4	Rib, Back Ribs, Fresh	0	0			
124 4	Rib, Back Ribs, Frozen	4	18,093	93.66	130.00	97.69
121D 4	Plate, Inside Skirt (IM)	25	110,012	338.00	376.00	352.05
121C 4	Plate, Outside Skirt (IM)	10	13,150	440.00	501.00	457.22
121E 6	Outside Skirt, pld (IM)	4	10,250	585.00	610.00	596.14
	Cap, Wedge Meat & (IM) Lean	26	94,741	254.00	279.00	260.74
	Pectoral Meat	12	44,922	256.06	284.00	258.86
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind						
Ground Beef 73%		18	122,443	161.45	176.00	170.83
Ground Beef 75%						
Ground Beef 81%		10	115,657	193.00	213.50	202.65
Ground Beef 85%						
Ground Beef 90%		0	0			
Ground Beef 93%		5	33,195	270.50	281.50	274.53
Ground Beef Chuck 80%		16	283,147	212.00	239.00	214.52
Ground Beef Round 85%		3	14,913	235.83	238.00	236.08
Ground Beef Sirloin 90%		0	0			
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind						
Blended Ground Beef 73%						
Blended Ground Beef 75%						
Blended Ground Beef 81%		9	38,850	198.25	229.45	204.69
Blended Ground Beef 85%						
Blended Ground Beef 90%						
Blended Ground Beef 93%						
Blended Ground Beef Chuck 80%						
Blended Ground Beef Round 85%						
Blended Ground Beef Sirloin 90%						
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
Fresh 50% lean trimmings		31	1,020,747	62.00	76.00	71.07
Frozen 50% lean trimmings						
FAT LIMITATIONS (FL) DESCRIPTION						
Maximum Average Fat Thickness			Maximum Fat at any point			
1. 3/4" (19mm)			1.0"			
2. 1/4" (6mm)			1/2"			
3. 1/8" (3mm)			1/4"			
4. Practically free (75% surface lean exposed)			1/8"			
5. Peeled/Denuded			1/8"			
6. Peeled/Denuded, surface membrane removed			1/8"			
Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM_XB 459 as the item may qualify.						

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

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

Compared to the last market test: Lean boneless mostly steady; 85% lean 2.00 to 3.00 higher; 65% lean steady to 1.00 lower; All other lean percentages not fully established. Beef trimmings higher on moderate to fairly good demand and moderate offerings.

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

Central	16.57	Loads	--	662,682	pounds
National	62.56	Loads	--	2,502,345	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	2	22,898	\$227.00	\$228.00
Frozen 92-94%				
Fresh 90%	6	211,980	\$210.00	\$212.00
Frozen 90%				
Fresh 85%	7	157,363	\$184.00	\$196.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	2	39,719	\$165.00	\$165.50
Frozen 75%				
Fresh 73%	1	19,822	\$152.35	\$152.35
Frozen 73%				
Fresh 65%	7	210,900	\$121.00	\$126.39
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	101,759	\$219.00	\$228.00
Frozen 92-94%				
Fresh 90%	11	353,219	\$207.00	\$212.00
Frozen 90%				
Fresh 85%	17	459,363	\$184.00	\$196.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	2	39,719	\$165.00	\$165.50
Frozen 75%				
Fresh 73%	1	19,822	\$152.35	\$152.35
Frozen 73%				
Fresh 65%	21	502,074	\$121.00	\$130.00
Frozen 65%				
Fresh 50%	31	1,020,747	\$62.00	\$76.00
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, Jan 18, 2013

Compared to Last Week: Market activity on imported beef was fairly slow with most product trading weak to 1.00 lower. Some instances of trades 2.00 to 3.00 lower with tight supplies.

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

	East Coast	West Coast
BULL MEAT: 95%	230.00-	230.00
COW MEAT: 95%		
90%	215.00-	216.00
CFM Fores 85%		
Shank 85-90%	199.00-	201.00
Chuck 85%	182.00-	183.00
Beef Trim 85%		165.00
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%	229.00-	229.00
COW MEAT: 95%		
90%	215.00-	228.00
CFM Fores 85%		217.00
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	199.00-	201.00
Beef Trim 80%	182.00-	183.00
Beef Trim 75%		165.00

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  
4.0 Loads Reported

Compared to last market test: Utility and Cutter carcass market was steady on a very light test.

Market for Week Ended:	Lds	January 18, 2013	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	2.0	118.00
Cutter 1-2	350#/up	2.0	118.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$181.19	\$171.43
Change =>	-1.73	-1.43

Current Index Reflects the Equivalent of 134,385 head of cattle.

SUPPLY (Live)	63,593 Hd	
Equivalent:	\$184.54	\$172.26
DEMAND (Box)	70,792 Hd*	
Equivalent:	\$177.84	\$170.61
Live-Box Spread:	\$6.70	\$1.65

National Daily Direct Cattle (5 day accumulated wghtd avg)				Boxed Beef Cutouts	
	Weight	Price	Head	Ch 600-900#	Se 600-900#
Live Steer:	1394	\$124.49	21,010	Current Lds:	193.8
Live Heifer:	1302	\$124.25	11,796	Previous Lds:	215.4
Drsd Steer:	899	\$199.72	19,617		
Drsd Heifer:	808	\$198.23	11,170		

Grading % Breakdown		Drop Credit	
Ch 600-900# :	73.91%:	Steer Dressing % :	63.80%
Ch 600-750# :	23.57%:	Heifer Dressing % :	63.80%
Ch 750-900# :	50.35%:	Processing Cost :	12.00
Se 600-900# :	26.09%:	Slaughter Cost :	50.50
Se 600-750# :	6.38%:		
Se 750-900# :	19.71%:		

Equivalent Values for Outlying Beef Carcass Types		Carcass Weights				
Basis Value = 181.19		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qtly/Yield	(1)	-26.07	-12.68		-2.06	-21.15
Prime 1-3	16.42	\$171.54	\$184.93	\$197.61	\$195.55	\$176.46
Certified 1-3	5.13	\$160.25	\$173.64	\$186.32	\$184.26	\$165.17
Choice 1	3.58	\$158.70	\$172.09	\$184.77	\$182.71	\$163.62
Select 1	-8.15	\$146.97	\$160.36	\$173.04	\$170.98	\$151.89
Stndrd 1-3	-23.37	\$131.75	\$145.14	\$157.82	\$155.76	\$136.67
Prime 4	3.81	\$158.93	\$172.32	\$185.00	\$182.94	\$163.85
Choice 4	-11.23	\$143.89	\$157.28	\$169.96	\$167.90	\$148.81

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: \$163.63			
Change from prior day: (\$0.34)			
Item	Price	Value	Change
90% lean	\$210.38	\$117.48	(\$0.34)
100% lean inside round	\$251.66	\$5.84	
100% lean, flats and eyes	\$241.06	\$5.59	(\$0.01)
100% lean, S.P.B.	\$230.96	\$11.55	
Chuck Tender	\$231.19	\$2.31	
Knuckle	4-7 lbs. \$236.91	\$5.99	
Tenderloin	2-3 lbs. \$393.41	\$2.09	
Tenderloin	3-4 lbs. \$434.00	\$3.21	
Ribeye Roll	4-6 lbs. \$242.63	\$2.55	
Ribeye Roll	6-8 lbs. \$253.56	\$1.88	
Ribeye Roll	8up lbs. \$263.46	\$1.92	(\$0.01)
Flank Steak	\$232.43	\$0.98	\$0.01
Kidney, Edible	\$31.33	\$0.14	
Fat, inedible	\$25.12	\$0.58	
Bone	\$6.35	\$1.52	

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	37.44	loads	--	1,497,441	pounds
Cutter/Canner Cuts	2.75	loads	--	109,994	pounds
Boner/Breaker/Cutter/Canner	30.77	loads	--	1,230,603	pounds
100% Lean Items	42.28	loads	--	1,691,030	pounds
Frozen Cuts	11.20	loads	--	448,050	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	14	33,743	\$284.98	(\$19.14)
112	Rib, ribeye roll, 8-10 lbs.	66	140,886	\$295.71	(\$8.51)
112	Rib, ribeye roll, 10-up lbs.	40	104,203	\$282.26	(\$0.01)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	23	46,377	\$276.87	\$1.44
112A	Rib, ribeye roll-lip-on, 8-up lbs.	21	50,447	\$275.28	\$3.17
	Chuck, boneless 85%				
120	Chuck, brisket	34	42,366	\$189.35	(\$0.12)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	39	196,940	\$215.07	(\$0.01)
169A	Round, top inside c-off, 8-10 lbs.	3	11,432	\$257.71	
169A	Round, top inside c-off, 10-14 lbs.	36	291,919	\$258.44	(\$0.23)
169A	Round, top inside c-off, 14-up lbs.	10	98,510	\$251.75	
171B	Round, outside round	17	135,206	\$226.74	\$3.00
171C	Round, eye of round	45	70,722	\$242.04	(\$0.75)
	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.	14	29,143	\$222.07	(\$8.10)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	27	57,233	\$214.55	(\$0.72)
185A	Loin, bottom sirloin butt flap, bnls.	46	150,939	\$222.83	\$2.36
191A	Loin, butt tender, peeled	3	3,570	\$474.65	
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	30	65,812	\$258.36	\$0.48
112	Rib, ribeye roll, 6-8 lbs.	19	44,182	\$264.80	(\$0.69)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	30	466,940	\$249.40	(\$0.19)
	Inside round - Boxed	40	59,446	\$269.37	\$1.02
	Outside round	9	60,722	\$240.55	\$0.42
	Eye of round	16	29,300	\$258.30	\$0.90
	Flats and eyes - Combo	31	346,818	\$239.70	(\$0.28)
	Flats and eyes - Boxed				
	Striploin	57	160,920	\$284.75	\$0.78
	S.P.B. - Combo	43	566,884	\$230.96	(\$0.10)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	45	162,740	\$231.19	\$0.02
167A	Round, knuckle, peeled	55	297,010	\$236.91	\$0.14
190	Loin, tenderloin, 2-3 lbs.	18	27,549	\$392.27	
190	Loin, tenderloin, 3-4 lbs.	31	58,195	\$435.49	\$0.76
190	Loin, tenderloin, 4-5 lbs.	151	321,372	\$469.90	\$2.70
190	Loin, tenderloin, 5-up lbs.	47	99,686	\$463.11	(\$4.15)
193	Flank, flank steak	112	167,534	\$249.66	\$0.63
	Flank, rough	64	96,517	\$235.59	(\$0.42)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	10,804	\$295.84	(\$0.91)
112	Rib, ribeye roll, 8-10 lbs.	8	124,990	\$249.93	\$1.67
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	4	3,640	\$269.43	(\$0.57)
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	4	26,885	\$242.63	
112	Rib, ribeye roll, 6-8 lbs.	12	69,744	\$249.04	
112	Rib, ribeye roll, 8-up lbs.	3	11,634	\$258.39	
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	4	20,959	\$429.88	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	34	142,550	\$212.19	\$1.85

MAJOR PACKER HIDES, CURED & FLESHED			
	Lds	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#		
	60-64#		
	62-64#	91.50	D
	64#Min		
	66-68#		
	80-82#	102.00	A
NATIVE STEER	46-48#		
COL BRAND STR	62-64#		
	64#Min		
	64-66#		
	66-68#		
BUTT BRAND STR	60-62#		
	62-64#		
	64#Min	unq	
	66-68#	94.00	A
	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#	82.00	E
BRND COW SW	50-52#		
	54-56#		
BRANDED COW	50-52#		
	54-56#	62.00	D
NATIVE COW	50-52#		
	54-56#	74.00	D
DAIRY COW	54-56#	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#		
	64#Min		
	66-68#	95.00	A
	70#Min	99.00	D
	74#Min		
HVY TEX STR/HFR	48-50#		
	60-64#		
BRANDED STEER	62-66#		
	66#Min	unq	
	70#Min		

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

Carlota 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		135.00	135.00 D
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export		106.00	106.00 B
HEARTS, regular, bone out regular,bone-out exp		58.00	unq
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			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

----- BEEF PET FOODS - FOB SUPPLY POINT -----

QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN
GULLETS-TRACHEA	13.00-16.50	
KIDNEYS, inedible	12.00-13.00	
LIVERS, "	9.25-11.25	
LUNGS, "	3.25-5.00	
MELTS, "	4.25-5.00	
SALIVARY GLANDS	10.00-23.00	

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.53 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	5.38	94.00	-
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	38.25	-
Tongues,Swiss #1 0-3%,exp	0.24	285.00	-
Cheek meat, trmd	0.32	135.00	-
Head meat	0.13	106.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	58.00	-
Lips, unscaled	0.13	168.00	-
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	321.50	-
Blood meal 85% blk/ton pnh	0.60	1050.00	-
Totals:	19.19		13.53
Dressed equivalent basis (63% dress):			21.48
(1) Typical slaughter steer weighs 1,360 pounds			

The average value of hide and offal for the five days ending Fri, Jan 18, 2013, was estimated at 13.53 per cwt., up 0.06 from last week and up 1.05 from last year.

USDA BY-PRODUCT DROP VALUE (CATTLE)

The hide and offal value from typical fed cattle (steers and heifers 1,300) for today was estimated at 13.93 per cwt live, unchanged from Thursday's value

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)			
	Lbs	Price	Change Prv/Dy
Cattle hide/Pc	5.38	95.00	-
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	38.25	-
Tongues, Swiss #1 0-3%,exp	0.24	285.00	-
Cheek meat, trmd	0.32	135.00	-
Head meat	0.13	106.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	58.00	-
Lips, unscaled	0.13	168.00	-
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	321.50	-
Blood meal 85% blk/ton pnh	0.60	1050.00	-
Totals:	19.19		13.93
Dressed equivalent basis (62.9% dress):			22.15
(1) Typical slaughter cattle weighs 1,300 pounds			

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow(1) for the week ended 1/18/2013, was estimated at 12.87 per cwt live, up 0.04 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)			
	Lbs	Price	Change Prv/Wk
Cow hide, branded (2)/Piece	4.81	60.00	-
Tallow, renderer blchable	3.68	37.50	-
Tongues, Swiss cut, IW	0.32	270.25	8.75
Cheek meat, trmd	0.43	178.75	-8.00
Head meat	0.14	161.00	1.75
Oxtail, reg, small box	0.20	237.25	12.50
Hearts, reg, bone out	0.46	56.75	-0.25
Lips, unscaled	0.13	95.50	4.50
Livers, reg, gall off (3)	0.90	27.75	-2.25
Tripe, scalded edible, blchd	1.06	73.00	-1.50
Tripe, honeycomb bleached	0.14	88.00	0.50
Lungs, inedible	0.86	3.88	-
Melts	0.15	4.13	-
Meat bone ml, 50% blk/ton	10.71	322.50	5.00
Blood meal, 85% blk/ton	0.73	1140.00	65.00
Totals:	24.72		12.87
Dressed equivalent basis (47% dress):			27.38

- (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 1/18/2013		Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		3.0	175.00	-	188.00
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		3.6	56.00	-	66.00
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.5	157.00	-	165.00
KIDNEY'S Export		7.0	29.00	-	32.00
LIPS, unscaled		0.9	90.00	-	110.00
LIVERS, Regular,bulk-pack		0.2			35.00
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		10.8	26.00	-	32.00
MELTS,					
OXTAILS, Regular, small box		3.3	220.00	-	271.00
SALIVARY GLANDS		3.0	43.00	-	50.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.8	257.00	-	306.00
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		1.0	250.00	-	292.00
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		0.4	256.00	-	280.00
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings					
TRIPAS					
TRIPE, bleached, scalded, edible		11.3	69.00	-	86.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		5.8	85.00	-	132.00
TRIPE, honeycomb bleached		0.7	83.00	-	90.00
TRIPE, honeycomb unbleached		1.0			181.00
TRIPE, omasum unbleached		0.8			293.00
WEASAND MEAT					



**USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated**  
**Purchases Equated to FOB Omaha Basis unless otherwise state**  
**Compared to Thursday's Close:** Fresh 1/4" trimmed bone-in loins steady; butts steady; sknd hams 20-27 lbs generally 2.00 higher; scls bellies along with lean trimmings not tested. Trading moderate, with light to moderate demand and offerings.

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**Loads PORK CUTS : 62.71**  
**Loads TRIM/PROCESS PORK : 6.0**  
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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
01/18	68.71	83.63	86.92	83.36	54.53	126.24	65.65	137.49
Change :		-0.25	-1.82	0.31	0.19	4.26	-0.10	-0.02
-----								
01/17	97.0	83.88	88.74	83.05	54.34	121.98	65.75	137.51
01/16	100.0	84.25	90.99	82.66	52.65	122.59	65.75	137.51
01/15	123.7	83.76	89.18	82.61	52.96	121.61	65.69	137.52
01/14	31.5	83.42	87.26	83.26	52.91	123.36	65.66	137.59
Current Five Day Simple Average -								
		83.79	88.62	82.99	53.48	123.15	65.70	137.52

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**NOTE: Value may change without adequate test. A detailed description of the cutout is available upon request.**  
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FRESH PORK CUTS								
LOINS, BONE-IN								
Primal Cutout Value =								86.92
				-Lds-----	Price Range-----		Wghtd Avg-----	
1/4" Trim 21#DN-LGT		8.5	105.00	-		108.00		105.65
1/8" Trm/less 21#DN-LGT								
1/4" Bladeless								
1/4" Trim 21#/UP-MED								
Combos 26/Up#(SOW)								
LOINS,CNTRCUT,10-11 RIB,1/4"TRM								
Tender-in FLO 8-13#								
Tender-out FLO 8-13#								
BNLS Strap-on 5-11#		10.8	143.00	-		155.00		149.98
BNLS Strap-off 5-11#								
WHILE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#		2.5	108.00	-		120.00		112.20
BONE-IN SIR 2.5-3.5#		3.8	80.00	-		83.00		81.67
BLADE ENDS 2-4#								
TENDERLOIN 1.25/DN#		0.13				250.00		250.00
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#		4.08	192.00	-		205.00		193.60
PICNIC								
Primal Cutout Value =								54.53
				-Lds-----	Price Range-----		Wghtd Avg-----	
Smkr Trm, RS, combo		1.0				60.00		60.00
Smkr Trm, SS, combo								
Smkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh		6.0	102.00	-		110.00		107.33
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =								83.36
				-Lds-----	Price Range-----		Wghtd Avg-----	
1/4" TRM 5-10#		13.5	92.00	-		95.00		94.11
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
BNLS, Butt								
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Outout Value =								126.24
				-Lds-----	Price Range-----		Wghtd Avg-----	
3BAG/3 PCVAC4.25#/DN-LGT		0.5				138.00		138.00
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME		5.0	130.00	-		136.00		134.80
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 =								65.65
				-Lds-----	Price Range-----		Wghtd Avg-----	
BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1		2.0				72.00		72.00
23-27# TRIM SPEC 1		2.0				72.00		72.00
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		3.0				122.00		122.00
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 Outout Value =								137.49
				-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		4.0	38.00	-	41.00
39.50					
Boxed 42% Frozen					
Combo 72% Fresh					
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		2.0		43.00	43.00
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 1/18/2013, was estimated at 5.69 per cwt live, down -0.02 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	80.50	-	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
Hearts, slashed, domestic	0.28	51.25	-6.75	0.14
Kidneys, inedible	0.25	9.50	-	0.02
Livers, inedible	1.25	12.25	-	0.15
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	32.00	-3.00	0.08
Snouts, partial lean	0.25	56.00	-	0.14
Stomachs, scld, small box	0.43	142.50	9.25	0.61
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	41.00	1.25	0.21
Pork meat & bone meal	1.57	420.50	-	0.33
Pork blood meal	1.95	1194.00	-8.50	1.16
Lard	1.72	54.25	-2.00	0.93
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.69
Dressed equivalent basis (74% dress):				7.69
(1) Typical slaughter hog weighs 270 pounds.				

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS				
Carlott Basis - Dollars/hundred weight - as of 3:00 PM				
PORK VARIETY MEATS - FROZEN				
Items	Lds	Price Range	unq	Wtg Avg
NECK Bones domestic export				
Brisket Bones Full, 30#		76.25		76.25 B
Brisket Bones Full, exp 30#		82.00		82.00 C
TAILS,				
CHEEK MEAT trimmed				
CHITTERLINGS, 10 lb. pail				
EARS, Pet Treat, 3-4/lb				
EARS, edible, export		237.00 - 244.00		240.50 E
FEET, front, toes on				
front, toes on, export				
hind, domestic				
hind, export				
HEARTS, slashed, domestic		50.00		50.00 B
single slashed, export		62.00		62.00 E
multi slashed, export	9.0	46.00		46.00
whole, export				
HOCKS, picnic		40.00		40.00 C
KIDNEYS, small box, export				</

USDA CARLOT VEAL CARCASS REPORT - Thu, Jan 17, 2013  
Northeast and North Central Basis

**Compared to last week:** The special fed veal carcass market was unevenly steady on both open market calves and packer owned calves. Demand was light with light to moderate offerings. Harvest numbers were 10% higher compared to last week's total. Dressed weights were up 0.2 pounds in the Northeast, up 2.6 pounds in the North Central, with the composite up 4.1 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.

NON-PACKER OWNED	Head	Range		Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1580	317.00-	352.00	331.86
**PACKER OWNED**				
Hide-Off, 255-315 Lbs. Hot Basis	2014	335.00-	365.00	349.18

**\*CONTRACT INFORMATION: Hot Basis, Hide-Off\* Current future contracts offered:** Firm Bottom Northeast and North Central, 310.00 to 330.00, mostly 315.00 to 325 for the beginning of June.

Special Fed Veal Slaughter for:	Year Ago		YTD	YTD
Week ending:	01/12/13	01/05/13	01/14/12	2013
Northeast	3,239	3,240	2,816	6,479
North Central	2,688	2,118	4,309	7,516
Total NE & NC	5,927	5,358	7,125	11,285

Special Fed Veal Dressed Weights	Year Ago	
Week ending:	01/12/13	01/05/13
Northeast	269.0	268.8
North Central	273.9	271.3
Total NE & NC	271.2	269.8

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

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

**Compared to last week:** Special fed veal cut prices were mostly steady throughout the carcass. Stew meat was 2.50 higher and 75-80% boneless trimmings were sharply lower. Demand was light to moderate with moderate offerings 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	260.00-	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-	1095.00
Shoulder, full	49-85	lbs	340.00-	350.00
Chuck, square cut	39-68	lbs	260.00-	309.00
Chuck rolls, skinned	5-10	lbs	440.00-	529.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	630.00
Hotel Racks, 8 rib	15-26	lbs	725.00-	775.00
Hotel Racks, 7 rib	14-25	lbs	760.00-	895.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1325.00-	1700.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1395.00-	1795.00
Rack, Ribeye	3-9	lbs	2250.00-	2250.00
Hindsaddles	89-153	lbs	490.00-	625.00
Hindquarters	45-76	lbs	419.00-	650.00
Loins, regular	18-36	lbs	375.00-	415.00
Loins, 4x4, trimmed	18-30	lbs	545.00-	625.00
Strip Loins, bnl's, 0x0	1-up	lbs	1250.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1199.00-	1675.00
Legs, double	68-117	lbs	525.00-	625.00
Legs, single	34-59	lbs	525.00-	695.00
Legs, slices, retail			750.00-	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	1295.00-	1650.00
Top Rnd, Sknd, cap-off	10-15	lbs	1335.00-	1650.00
Hindshank	5-8	lbs	750.00-	999.00
Osso Bucco, Hindshank	2-8	lbs	1010.00-	1595.00
Stew Meat, regular			425.00-	580.00
Bnl's Veal Trimmings 75-80% Lean			129.00-	225.00
Bnl's Veal Trimmings 80-90% Lean			185.00-	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, Jan 18, 2013

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

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

CHOICE AND PRIME, YG 1-4	Head	5,938
Weight	Head	Wt Avg
45-DN	190	381.41
45-55#	167	348.61
55-65#	740	281.12
65-75#	1,500	255.29
75-85#	1,721	235.57
85-UP	1,620	211.53

CHOICE AND PRIME, YG 5	Head	699
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	
UNGRADED	Head	240
Weight	Head	Wt Avg
45-DN	64	324.95
45-55#	58	325.05
55-65#	69	298.33
65-75#	38	290.63
75-85#	6	210.00
85-UP	5	210.00

NATIONAL DAILY LAMB CARCASS REPORT

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

**Compared to last week:** Carcasses were mixed: Carcasses 55# and lighter were 11.57 to 16.56 higher; 55# to 65#'s were 1.08 lower and 65#'s and heavier were .41 higher to 0.38 lower.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	5,733
Weight	Head			Wt Avg
45-DN	190			381.41
45-55#	167			348.61
55-65#	740			281.12
65-75#	1,395			254.74
75-85#	1,721			235.57
85-UP	1,520			211.19

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	507.79	0.35	10.77%	7.76
209 BREAST **	83.56	0.43	8.85%	6.37
207 SHOULDERS, SQ-CUT	246.39	5.66	23.53%	16.94
210 FORESHANK	397.14	-0.87	3.82%	2.75
NECK **	88.66	0.03	2.22%	1.60
HINDSADDLE				
232 LOINS, TRIMMED 4X4	459.14	-4.99	10.97%	7.90
232E FLANK UNTRIMMED **	46.89	-3.77	3.39%	2.44
233A LEG, TROTTER OFF	331.23	7.85	31.88%	22.96

GROSS CARCASS VALUE:	294.80	3.20	95.45%	68.72
FORESADDLE VALUE	278.92	2.80	49.20%	35.43
HINDSADDLE VALUE	340.74	3.95	46.24%	33.30

Carcass value less process/packageg per cwt cost of	\$31.50
NET CARCASS VALUE	263.30

*\* Shrink and trim of 3.28lbs. not reflected in cutout value.*  
*\* Based on Actual Federally Inspected Slaughter Carcass Weight of 72.00 lbs. for W/E 01/05/2013, 4.00 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 -		1,132,607 pounds			
Fresh Cuts		277,370 pounds			
Frozen Cuts					
*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	5	5,218	\$317.71	(0.80)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	5	1,502	\$413.84	22.70
203	Bracelet				
204	Rack, 8-Rib, light	6	825	\$528.47	3.62
204	Rack, 8-Rib, medium	86	15,307	\$507.79	0.35
204	Rack, 8-Rib, heavy	7	971	\$540.06	34.77
204A	Rack, chined	33	13,979	\$569.17	(39.09)
204B	Rack, roast-ready	24	5,857	\$889.74	56.45
204C	Rack, roast-ready, frenched	129	19,999	\$1,027.00	(10.09)
204D	Rack, roast-ready, special	9	1,869	\$1,274.58	(29.77)
206	Shoulders	110	64,877	\$219.08	2.00
207	Shoulders, square-cut	270	153,293	\$246.39	5.66
208	Shoulders, square-cut, bnls	38	10,205	\$458.70	(3.28)
209	Breast	104	38,964	\$110.37	0.77
	Breast, bulk	17	23,296	\$63.09	12.54
209A	Ribs, Breast bones off	33	3,966	\$464.17	(3.14)
210	Foreshank	251	24,901	\$397.14	(0.87)
229	Hindsaddle, long-cut	0			
230	Hindsaddle	5	870	\$409.52	
231	Loins	27	3,571	\$459.43	(7.43)
232	Loins, trimmed 4x4	86	16,094	\$459.14	(4.99)
232	Loins, trimmed 2x2	10	1,296	\$630.34	8.87
232	Loins, trimmed 1x1	97	40,962	\$589.47	(10.09)
232	Loins, trimmed 0x0	35	7,441	\$717.64	23.68
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	6	570	\$1,465.95	29.23
232E	Flank, untrimmed	17	32,201	\$46.56	(4.91)
233	Legs	80	21,480	\$304.97	1.50
233A	Leg, trotter-off	131	47,358	\$331.23	7.85
233C	Leg, trotter-off, partial bnl	25	6,512	\$466.69	(0.40)
233E	Leg, steamship	24	2,726	\$450.94	(1.73)
233F	Hindshank	58	18,650	\$385.71	(36.05)
234	Leg, Boneless, Tied	106	34,065	\$474.51	5.36
234A	Leg, shank off, bnls	37	5,585	\$590.42	2.36
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	70	10,622	\$729.29	(3.84)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	17	1,340	\$688.36	3.23
235	Back				
236	Back, trimmed	4	191	\$788.52	0.06
238	Trimmings	19	3,055	\$383.48	(9.10)
239	Special trimmings	29	1,610	\$473.17	(4.27)
244	Loin, boneless, 3-way	0			
245	Sirloin	3	115	\$965.83	133.59
246	Tenderloin	5	83	\$1,280.99	(2.45)
295	Lamb for stewing	59	7,942	\$615.96	13.92
296	Ground lamb	31	6,100	\$545.01	9.36
	Necks	41	15,075	\$119.96	0.11

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	3	3,559	\$351.10	6.52
209	Breast	26	77,555	\$75.89	0.83
	Breast, bulk	5	1,422	\$102.86	0.00
209A	Ribs, Breast bones off	4	429	\$364.00	(3.78)
210	Foreshank	12	9,402	\$304.33	(2.80)
230	Hindsaddle	3	155	\$441.95	0.00
232	Loins, trimmed 1x1	4	386	\$688.39	0.00
232E	Flank, untrimmed	8	8,599	\$48.09	0.51
233A	Leg, trotter-off	3	9,759	\$268.60	(0.31)
233F	Hindshank	3	1,177	\$311.33	0.00
234	Leg, Boneless, Tied	6	9,651	\$439.80	2.55
234A	Leg, shank off, bnl's	9	45,434	\$416.00	(6.73)
234E	Leg, inside, boneless	25	4,179	\$656.63	(49.57)
238	Trimmings	11	8,321	\$106.57	(3.29)
295	Lamb for stewing	23	4,365	\$601.57	(13.03)
296	Ground lamb	53	9,989	\$495.60	(15.75)
	Necks	15	49,853	\$79.19	0.14

View complete report at [http://www.ams.usda.gov/mnreports/lm\\_x1500.txt](http://www.ams.usda.gov/mnreports/lm_x1500.txt)

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 18-Jan-2013 and 19-Jan-2013 is estimated to be 31,737,000 UP 8.95 percent from a week ago and UP 2.64 percent from a year ago.  
(Last week 29,131,000; last year 30,920,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 19-Jan-2013 is estimated to be 157,765,000 head DN 0.69 percent from a week ago, and UP 7.25 percent from a year ago.  
(Last week 158,856,000; Last year 147,103,000)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 18, 2013

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			184
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	30.00-32.00		23.00-27.75
WTD AVERAGE PRICE	31.07		25.53
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		20.00
WTD AVERAGE PRICE	-		20.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			41
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW

Week Ending: Thursday, Jan 17, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 3.64 lower at 182.92; Select 600-900 lbs carcass was 1.14 lower at 172.86 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed Beef cutout values were steady to weak on light to moderate demand and moderate offerings. A weakening futures market and declining live cattle prices made it difficult for packers to try to push prices any higher this session. Choice cuts especially had trouble maintaining current prices, although Select varieties continue to fare well. Rib cuts saw firmer prices, something that historically doesn't begin taking place until well into February. Chuck and round cuts experienced some weakness overall but fed cattle grinds continue to enjoy good demand and firmer prices. A strong rally for 50% lean trimmings was anticipated for the early part of January since holidays interrupted kill schedules, but so far low demand for the product is shaping the market. Forward negotiated sales were light with no notable consignments.

For the week: Select and Choice rib primal 2.00 to 6.00 higher; Select and Choice chuck primal 1.00 to 3.00 lower; Select and Choice round primal 1.00 to 4.00 lower; Select loin primal 4.00 higher while Choice 2.00 lower. Beef trimmings mostly weak. Fed and blended cattle 3.00 to 5.00 higher. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 2.04 at 192.20, Select 600/900# carcasses up 0.87 at 184.36.

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

Lean boneless processing beef prices were firm to 2.00 higher. Trimmings prices were mostly steady to higher. Demand was moderate with moderate to heavy offerings. Food service demand remained strong. Demand for frozen boneless lean remained strong but available quantities were very limited.

Market activity on imported beef was slow and prices were mostly weak to 1.00 lower with instances 2.00 to 3.00 lower. Outfront sales were firm. Supplies of imported product remained very light.

Cutter cow cutout values were firm on moderate demand and offerings. Chuck, round, rib and loin cuts were mixed while flank items were mostly higher. 100% lean items were mixed. Higher boneless lean prices support the cutout value.

Lean boneless beef 92-94% firm to 1.00 higher; 90% 1.00 to 2.00 higher; 85% generally steady; 81% mostly firm to 1.00 higher; 75% generally steady; 65% moderately to sharply higher; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, January 17, 2013 was estimated at \$163.97 per cwt, 0.45 lower compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

This trading period retail cuts continued to struggle to move as an abundance of fresh pork continues to enter the marketplace. With this week's harvest number estimated to be 2,225,000, the industry is still running 1% above year ago levels. With that being said, the abundance of retail meat in the supply chain is above the demand curve needed to move prices higher. Both bone-in and boneless loins struggled to finish the week higher. Although bone-in loins did see some strength in the middle of the week, but fell short by late week. Spareribs struggled to move as well this week. Medium ribs were more plentiful than light spareribs and were mostly weak throughout the trading period. Bone-in ham price haven't been reported since January 07, leaving many wondering what is going on in the domestic market. Ham prices have been in a good position for the past two weeks as most packers continue to fill orders on a market basis and excess loads continue to be exported. This is normally a quiet season for hams as the industry is in the lull between processing for the holiday season and processing for Easter. Seedless bellies, much like hams, are in a good position and packers continue to fill customers' needs on a market basis. The trimming complex was in good position on lean trimmings and boneless picnics as these markets moved higher throughout the trading period. On the other hand, 42% trimmings saw increased product and prices slid accordingly.

Loins steady to 2.00 higher; butts steady to 2.00 higher; spareribs unevenly steady; skinned hams 17-27 lbs not tested; sdds bellies 16-18 lbs steady; 42% trim 3.00 lower; 72% trim 1.00 to 2.00 higher; bnls picnics unevenly steady.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 83.88 per cwt. up 0.41 from last Friday.

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

Trading on beef by-products was extremely limited this week as traders stayed on the sidelines. A small package of head meat was done early in the week to a domestic end user. However, beyond that trade, prices continued to limit trade allowing product to build.

Activity of pork varieties slowed this week, mirroring beef varieties. Prices on domestic pork hearts slid lower as building supplies force packers into accepting less desirable offers. The majority of pork varieties went untested for the week and the few pork cuts that were traded moved at light levels. Price discrepancies that were seen were due more to trading partners than brand preference.

Trading on tallow and greases was extremely slow this week. Chicago packer and renderer tallow trading was quiet as packers and traders came into the week in good positions. Packers were also reluctant traders, preferring to watch the board trade and not wanting to be caught in a sold position if trading shot higher. Edible tallow on the gulf moved higher as biofuel demand resulted in higher prices on limited trading.

Market activity on protein feed supplements was also slow this week. Ruminant meat and bone meal prices were unevenly steady on light trading. Demand and offerings were light. Pork meat and bone meal prices mirrored ruminant meat and bone meal activity. Trading was also unevenly steady. Demand was extremely light. Pork blood meal prices slid lower for the week in light trading.

Major packer hides experienced slow trading this week. Traders reported that steady money was offered compared to the previous week, however packers appeared to be waiting for higher bids. In mostly light trading all reported selections ended at steady prices.

Beef Variety Meats: Cheek meat domestic 5.00 lower; Head meat domestic 3.00 higher; Hearts not tested.

Pork Variety Meats: Neck bones domestic not steady; Brisket bones full, export 30# 2.00-3.00 higher; Hearts, domestic 2.00 lower; Stomachs scalded small box 10.50 higher; Tongues, green boneless, tip-on export 3.00 lower.

Central choice white grease 1.00 higher; Chicago packer tallow not tested; Chicago renderer tallow not tested; Central meat and bone meal unevenly steady; Panhandle meat and bone meal unevenly steady to instances of 2.00 higher; Pork meat and bone meal unevenly steady; Central Blood Meal no recent comparison; Pork Blood Meal 7.00-55.00 lower. Heavy Native Steers, Butt Branded Steers, and Heavy Texas Steers all steady.

The average value of hide and offal for the four days ending January 10, 2013, was estimated at 13.53 per cwt., up 0.06 from last week and up 1.06 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average non-packer owned price was down 5.81 and the packer owned price was 1.38 lower on light demand and light to moderate offerings. Harvest numbers were 10% higher compared to last week's total. Dressed weights were up 0.2 pounds in the Northeast, up 2.6 pounds in the North Central, with the composite up 4.1 pounds.

Special fed veal cut prices were mostly steady throughout the carcass. Stew meat was 2.50 higher and 75-80% boneless trimmings were sharply lower. Demand was light to moderate with moderate offerings for the session.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 1/17/2013 were mixed. Carcasses less than 55 pounds were 9.48 to 20.47 higher; 55 to 65 pounds were 7.41 higher; Carcasses 65 pounds and heavier were .43 higher to 1.72 lower. The National Lamb Carcass Cutout Report was 8.55 lower compared to last week at 260.10.

Pelt prices were generally steady on all classes, with instances of 2.00 higher on top quality Fall Clips and No. 1 pelts. Interest was moderate on all classes. Trade activity was light to moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

SPECIAL REPORTS

LM\_PK602

Des Moines, IAFri, Jan 18, 2013USDA Market News

NATIONAL DAILY PORK REPORT FOB PLANT - Negotiated Sales - Afternoon

NOTICE TO THE TRADE

TRANSITION PLAN FOR PUBLISHING  
MANDATORY WHOLESALE PORK REPORTS

The Final Rule establishing Livestock Mandatory Reporting (LMR) for wholesale pork became effective on January 7, 2013. Pork processing plants covered by this regulation are required to submit price and volume information for all pork sales transactions to AMS in accordance with the requirements of the regulation.

As announced on January 7, 2013, AMS implemented a 1-week delayed publication schedule to facilitate the pork industry's transition from voluntary to mandatory pork reporting. The delayed publication schedule was to remain in effect until January 28, 2013, at which time daily mandatory reports would begin to be released at their normally scheduled times. However, concerns have been raised by pork industry representatives that more time is needed for the industry to examine, explore, and understand the new information afforded by mandatory wholesale pork reporting. Thus, to avoid confusion and disruption to price discovery and the marketplace, AMS will continue releasing daily mandatory pork reports on a 1-week delay until further notice. AMS officials will confer with industry representatives monthly to re-evaluate the situation until such time that a transition to normally scheduled reporting can be implemented with minimal disruption to the industry. In any case, however, "real-time" release of mandatory pork reports will begin no later than July 8, 2013, which is 6 months following the effective date of the Final Rule.

Please contact Bill Sumpter at 515-284-4460 or [william.sumpter@ams.usda.gov](mailto:william.sumpter@ams.usda.gov) for more information.

LM\_PK603

Des Moines, IAFri, Jan 18, 2013USDA Market News

NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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