DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service Livestock and Seed Program Livestock and Grain Market News 210 Walnut Street, Room 767 Des Moines, Iowa 50309-2106



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VOLUME 28, NO. 17

Friday, January 25, 2013

ESTIMATED DAILY LIVESTOCK			ERAL INSPECTI		ESTIMATED DAILY LIVESTOCK	
	CATTLE	CALVES	HOGS	SHEEP		CA
Friday 01/25/2013 (est)	122,000	4,000	421,000	6,000	Saturday 01/26/2013 (est)	6
Week ago (est)	104,000	3,000	411,000	6,000	Week ago (est)	10
Year ago (act)	113,000	3,000	408,000	6,000	Year ago (act)	4
Week to date (est)	619,000	16,000	2,069,000	37,000	Week to date (est)	625
Same Pd Last Wk (est)	605,000	16,000	2,131,000	38,000	Same Pd Last Wk (est)	615
Same Pd Last Yr (act)	597,000	14,000	2,097,000	37,000	Same Pd Last Yr* (act)	601
Previous day estimated	Steer an	nd Heifer	Cow	and Bull	2013 Year to Date	2,302
Thursday		100,000		25,000	2012 *Year to Date	2,427
					Percent change	-

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	ERAL INSPECTI	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 01/26/2013 (est)	6,000	0	90,000	0
Week ago (est)	10,000	0	91,000	0
Year ago (act)	4,000	0	57,000	0
Week to date (est)	625,000	16,000	2,159,000	37,000
Same Pd Last Wk (est)	615,000	16,000	2,222,000	38,000
Same Pd Last Yr* (act)	601,000	15,000	2,154,000	37,000
2013 Year to Date	2,302,000	60,000	8,261,000	137,000
2012 *Year to Date	2,427,000	60,000	8,652,000	139,000
Percent change	-5.1%	0.2%	-4.5%	-1.1%
2013 *Totals subject to 1	revision/201	2 *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 weak on light demand and light to moderate offerings. Select and Choice rib cuts steady to firm while chuck, round and loin items steady to weak. Beef trimmings higher on moderate demand and light to moderate offerings.

Current Cutout Values: 187,44 181,86 Change from prior day: 0.33 0.33 Cheize/Seltz pread: 5.57 Total Load Count (Cuts, Trimings, Grinds): 154 COMFOSTIF FRIMAL VALUES 274,52 260,21 Primal Round 161,81 159,96 Primal Round 164,86 163,63 Primal Round 164,86 163,63 Primal Round 129,38 134,67 Primal Round 132,39 134,67 Total Primal Round 132,39 134,67 Total Primal Round 139,39 134,67 Total Primal Round 139,39 134,67 Total Primal Round 139,09 131,21 Total Primal Round 139,09 131,21 Compost Prisson 139,09 <th></th> <th>CHOICE 600-900</th> <th>SELECT 600-900</th> <th></th>		CHOICE 600-900	SELECT 600-900	
Choice/Solect spread: 5.57 Total Load Count (Cuts, Trimnings, Grinds): 154 Primal Rinkal VALUES 274.52 260.21 Primal Chuck 161.81 159.96 Primal Rinkal VALUES 164.86 163.63 Primal Rinket 129.76 129.79 Primal Rinket 129.76 129.79 Primal Rinket 129.76 128.79 Primal Rinket 129.76 128.79 Primal Rinket 129.76 128.79 Primal Rinket 129.76 188.01 Primal Rinket 129.70 188.01 Primal Rinket 129.70 188.20 Ol/24 113 53 23 20.1 Primal Rinket 190.08 182.20 Ol/171 107 59 19 31<215	Current Cutout Values: Change from prior day:	187.44 (0.57)	181.86 (0.33)	
COMPOSITE PRIMAL VALUES Primal Rub 274.52 260.21 Primal Rud 164.85 163.61 Primal Rud 129.76 129.79 Primal Briaket 129.76 129.79 Primal Briaket 129.76 129.79 Primal Short Plate 129.76 129.76 Primal Flank 105.56 98.30 LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS SELECT Date Choice Select Trim Grinds Total 600-900 600-900 01/23 171<22	Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		5.57 154	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS Date Choice Select Trim Grinds Total 600-900 600-900 01/24 113 53 13 22 201 188.01 182.19 01/23 124 78 38 49 290 189.78 182.90 01/18 82 51 26 35 194 189.84 182.61 01/17 107 59 19 31 215 192.20 184.36 Current 5 Day Simple Average: 190.08 183.19 CUTONE - (one load equals 40,000 pounds) Choice Cuts 78.82 loads 3,152,780 pounds Select Cuts 78.82 loads 914.107 pounds Choice Cuts, Pat Limitations 1-6 7064 Partice Price Weighted Tradeo Pound Rafe Price Verage Choice Cuts, Pat Limitations 1-6 7064 Pounds 78.82 loads 914.107 pounds Choice Cuts, Pat Limitations 1-6 7064 Pounds 78.82 loads 914.107 pounds Choice Cuts, Pat Limitations 1-6 7064 Pounds 78.82 loads 914.107 pounds Choice Cuts, Pat Limitations 1-6 7064 Pounds 78.82 loads 914.107 pounds Choice Cuts, Pat Limitations 1-6 7064 Pounds 78.82 loads 914.107 pounds Choice Cuts, Cuts Patimal Patient Pa	COMPOSITE PRIMAL VALUES Primal Rib Primal Chuck Primal Round Primal Loin Primal Brisket Primal Short Plate Primal Flank	274.52 161.81 164.86 246.83 129.76 129.39 105.56	260.21 159.96 163.63 231.41 129.79 134.67 98.30	
Current 5 Day Simple Average: 190.08 183.19 CURRENT VOLUME - (one load equals 40,000 pounds) Select Cuts 78.82 loads 3,152,780 pounds Choice Cuts 77.91 loads 1,516,478 pounds Trimmings 14.07 loads 562,660 pounds Ground Beef 22.85 loads 914,107 pounds Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle Frace IMPS/FL Sub-Frimal # of Pounds Total Frace Weighted Total stop Stop 109F 1 Rib, ribeye, bnls, light 8 6.955 Sto0 Sto.2 112A 3 Rib, ribeye, bnls, heavy 31 74,191 Std.40 Std.2 276.06 114 1 Chuck, shoulder clod 9 99,840 200.00 216.2 237.00 114 2 Chuck, clod, arm roast 3 19,330 235.00 237.07 1145 3 Chuck, clod, arm roast 3 19,330 246.00 225.02 237.07 116A 3 Chuck, chuck tender (IM)	TOND COUNTRAND CUTCOUR WATUR CUMMADY FOR DD	OD E DAVC		
CURRENT VOLUME - (one load equals 40,000 pounds) Choice Cuts 78.2 loads 3,152,780 pounds Select Cuts 37.91 loads 1,516,478 pounds Ground Beef 22.85 loads 914,107 pounds Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle Trimmings 114,07 loads 191,155 555.00 625.00 617.35 Total Price Range Weighted Trades Pounds Range Note: State	Date Choice Select Trim Grinds Total 01/24 113 53 13 23 201 01/23 124 78 38 49 290 01/22 171 122 39 62 394 01/18 82 51 26 35 194 01/17 107 59 19 31 215	600-900 188.01 189.78 190.59 189.84 192.20	600-900 182.19 182.90 183.90 182.61 184.36	
Choice Cuts 78.62 loads 3,152,780 pounds Select Cuts 37.91 loads 562,680 pounds Trimmings 14.07 loads 562,680 pounds Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle Weighted IMPS/FL Sub-Primal # of Total Price Weighted 109E 1 Rib, ribeye, bnls, light 8 6.955 555.00 622.00 516.57 112A 3 Rib, ribeye, bnls, heavy 31 74.191 544.00 621.48 571.39 113C 1 Chuck, shoulder clod 9 59,840 200.00 213.20 114A 3 Chuck, clod, trm Cast 3 139,330 235.00 231.00 213.20 114A 3 Chuck, clod tender (IM) 6 12.191 288.90 316.00 301.87 115 1 Chuck, roll, ktl, neck/off 30 139,076 226.70 252.50 237.01 116B 3 Chuck, shout trib 131.00 131.000 213.20	Current 5 Day Simple Average:	190.08	183.19	
109E 1 Rib, ribeye, lip-on, bn-in 22 103,401 491.55 555.00 516.57 112A 3 Rib, ribeye, bnls, light 8 6,955 559.00 625.00 617.35 112A 3 Rib, ribeye, bnls, heavy 31 74,191 544.00 621.48 571.39 113C 1 Chuck, semi-bnls, neck/off 4 3,935 208.84 221.00 213.20 114A 3 Chuck, shoulder clod, trmd 28 166,741 200.50 233.00 213.20 114B 3 Chuck, clod, top blade 7 38,248 249.00 266.32 276.06 114E 3 Chuck, clod, arm roast 3 19,30 235.00 213.20 114E 3 Chuck, roll, lxl, neck/off 30 139,076 226.70 252.50 237.07 116B 1 Chuck, chuck tender (IM) 16 131,000 213.59 244.00 203.51 120A 3 Brisket, deckle-off, bnls 11 7,711 340.30 381.00 296.42 130 4	Choice Cuts78.82loadsSelect Cuts37.91loadsTrimmings14.07loadsGround Beef22.85loads	3,152,780 1,516,478 562,680 914,107	pounds pounds pounds pounds	
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Choice Cuts, Fat Limitations 1-6 (IMPS/FL Sub-Primal # of Trades	(IM) = Individu Total Pounds	al Muscle Price N Range	Weighted Average
116A 3 Chuck, roll, lxl, neck/off 30 139,076 226.70 252.50 237.07 116B 1 Chuck, roll, retail ready 1131,000 213.59 244.00 223.91 120A 3 Brisket, deckle-off, bnls 31 82,948 193.63 216.00 203.51 120A 3 Brisket, point/off, bnls 11 7.711 340.30 381.00 353.69 123A 3 Short Plate, short rib 22 53,013 344.00 406.00 372.61 130 4 Chuck, short rib 15 34,282 285.00 310.00 296.46 160 1 Round, boneless 8 12,658 210.00 225.00 212.53 3 Round, knuckle, peeled 29 135,223 220.00 244.50 227.04 168 1 Round, top inside round 18 70,776 190.10 206.00 197.12 168 3 Round, top inside, side off 0 0 0 0 0 170 1 Round, outside round 33 320,175 214.00 233.00 217.31 171C 3 R	109E 1 Rib, ribeye, lip-on, bn-in 22 112A 3 Rib, ribeye, bnls, light 8	2 103,401 6,955	491.55 555.00	516.57
161 1 Round, bonelens 8 12,658 210.00 225.00 212.53 3 Round, bnls/peeled heel-out 9 135,223 220.00 244.50 227.04 167A 4 Round, top inside round 18 70.776 190.10 206.00 197.12 168 3 Round, top inside round 27 261,123 200.00 234.50 204.80 169 5 Round, top inside, denuded 7 10,372 227.00 248.50 236.37 3 Round, top inside, side off 0 0 0 0 0 170 1 Round, outside round 33 320,175 214.00 233.00 217.31 171C 3 Round, outside round 33 320,175 214.00 233.00 217.31 174 1 Loin, short loin, 2x3 0 0 0 0 0 174 3 Loin, strip loin bnls. 1x1 15 60,797 415.00 445.00 421.96 180 1 Loin, strip, bnls, 0x1 33 385,458 471.50 521.50 478.32 184 3 Loin, to	112A 3Rib, ribeye, bnls, heavy31113C 1Chuck, semi-bnls, neck/off4114 1Chuck, shoulder clod5114A 3Chuck, shoulder clod, trmd28114D 3Chuck, clod, top blade5114E 3Chuck, clod, arm roast5114F 5Chuck, clod tender (IM)61151Chuck 2-pice boneless	74,191 3,935 59,840 164,741 38,248 19,330 5 12,191	534.00 621.48 208.84 221.00 200.00 216.26 209.50 233.00 249.00 296.32 235.00 267.95 288.90 316.00	571.39 213.76 203.91 213.20 276.06 238.83 301.87
161 1 Round, bonless 8 12,658 210.00 225.00 212.53 3 Round, bnls/peeled heel-out 29 135,223 220.00 244.50 227.04 167A Round, knuckle, peeled 29 135,223 220.00 234.50 204.80 168 Round, top inside round 27 261,123 200.00 234.50 204.80 169 5 Round, top inside, denuded 7 10,372 227.00 248.50 236.37 3 Round, top inside, side off 0 0 0 0 0 170 1 Round, outside round 33 320,175 214.00 233.00 217.31 171C 3 Round, eye of round (IM) 28 63,425 234.00 256.50 244.37 174 1 Loin, short loin, 2x3 0 0 0 0 0 174 1 Loin, strip loin, 1x1 15 60,797 415.00 445.00 421.96 180 1 Loin, strip, bnls, neavy 1 8,786 300.00	116A 3Chuck, roll, lxl, neck/off30116B 1Chuck, chuck tender (IM)16	139,076 131,000	226.70 252.50 213.59 244.00	237.07 223.91
171B 3 Round, outside round 33 320,175 214.00 233.00 217.31 171B 3 Round, outside round 33 320,175 214.00 233.00 217.31 171C 3 Round, eye of round (IM) 28 63,425 234.00 256.50 244.37 174 1 Loin, short loin, 2x3 0 0 0 0 0 174 3 Loin, short loin, 0x1 23 204,035 470.00 543.50 481.44 175 3 Loin, strip loin, 1x1 15 60,797 415.00 445.00 421.96 180 1 Loin, strip, bnls, heavy 1 8,786 300.00 326.00 312.37 184 1 Loin, top butt, bnls, heavy 11 8,786 300.00 326.00 312.37 184 3 Loin, top butt, boneless 24 200,124 307.00 344.00 317.70 185A 4 Loin, ball-tip, bnls, heavy 13 53,457 223.29 246.00 228.93 185C 1 Loin, sirloin, tri-tip (IM) 9 43,220 282.97 310.00 289.94	116A 3Chuck, roll, lxl, neck/off36116B 1Chuck, chuck tender (IM)163Chuck roll, retail ready120 1Brisket, deckle-off, bnls31120A 3Brisket, point/off, bnls11123A 3Short Plate, short rib22130 4Chuck, short rib15	139,076 131,000	226.70 252.50 213.59 244.00	237.07 223.91
171B 3 Round, outside round 33 320,175 214.00 233.00 217.31 171C 3 Round, eye of round (IM) 28 63,425 234.00 256.50 244.37 174 1 Loin, short loin, 2x3 0 0 0 0 174 3 Loin, short loin, 0x1 23 204,035 470.00 543.50 481.44 175 3 Loin, strip loin, 1x1 15 60,797 415.00 445.00 421.96 180 1 Loin, strip, bnls, heavy 1 87,458 471.50 521.50 478.32 184 1 Loin, top butt, bnls, heavy 11 8,786 300.00 326.00 312.37 184 3 Loin, top butt, boneless 24 200,124 307.00 344.00 317.70 185A 4 Loin, ball-tip, bnls, heavy 13 53,457 222.22 228.93 316.00 228.93 185C 1 Loin, sirloin, tri-tip (IM) 9 43,220 282.97 310.00 289.94 185D 4 Loin, tri-tip, pld (IM) 3 6,833 400.00 420.00 404.06 <t< td=""><td>116A 3Chuck, roll, lxl, neck/off36116B 1Chuck, chuck tender (IM)163Chuck roll, retail ready120 1Brisket, deckle-off, bnls31120A 3Brisket, point/off, bnls11123A 3Short Plate, short rib22130 4Chuck, short rib15160 1Round, bone-in15</td><td>139,076 131,000 82,948 7,711 53,013 34,282</td><td>226.70 252.50 213.59 244.00 193.63 216.00 340.30 381.00 344.00 406.00 285.00 310.00</td><td>237.07 223.91 203.51 353.69 372.61 296.46</td></t<>	116A 3Chuck, roll, lxl, neck/off36116B 1Chuck, chuck tender (IM)163Chuck roll, retail ready120 1Brisket, deckle-off, bnls31120A 3Brisket, point/off, bnls11123A 3Short Plate, short rib22130 4Chuck, short rib15160 1Round, bone-in15	139,076 131,000 82,948 7,711 53,013 34,282	226.70 252.50 213.59 244.00 193.63 216.00 340.30 381.00 344.00 406.00 285.00 310.00	237.07 223.91 203.51 353.69 372.61 296.46
174 3 Loin, short loin, 0x1 23 204,035 470.00 543.50 481.44 175 3 Loin, strip loin, 1x1 15 60,797 415.00 543.50 421.96 180 1 Loin, strip loin bnls. 1x1 15 60,797 415.00 445.00 421.96 180 3 Loin, strip, bnls, 0x1 33 385,458 471.50 521.50 478.32 184 1 Loin, top butt, bnls, heavy 11 8,786 300.00 326.00 312.37 184 Loin, top butt, boneless 24 200,124 307.00 344.00 317.70 185A Loin, ball-tip, bnls, heavy 13 53,457 222.22 228.93 185C Loin, sirloin, tri-tip (IM) 9 43,220 282.97 310.00 289.94 185D Loin, tri-tip, pld (IM) 3 6,833 400.00 404.04 404.44 189A Loin, butt tender, trimmed 3 2,229 911.77 916.28	116A 3 Chuck, roll, lxl, neck/off 36 116B 1 Chuck, chuck tender (IM) 16 3 Chuck, roll, retail ready 16 120 1 Brisket, deckle-off, bnls 31 120A 3 Brisket, point/off, bnls 11 123A 3 Short Plate, short rib 22 130 4 Chuck, short rib 15 160 1 Round, bone-in 16 161 1 Round, boneless 25 3 Round, top inside round 16 168 1 Round, top inside round 16 168 3 Round, top inside round 27 169 5 Round, top inside, denuded 7 3 Round, top inside round 16	139,076 131,000 82,948 7,711 53,013 34,282	226.70 252.50 213.59 244.00 193.63 216.00 340.30 381.00 344.00 406.00 285.00 310.00	237.07 223.91 203.51 353.69 372.61 296.46
1 Loin, strip loin bnls. 1x1 15 60,797 415.00 445.00 421.96 180 3 Loin, strip, bnls, 0x1 33 385,458 471.50 521.50 478.32 184 1 Loin, top butt, bnls, heavy 11 8,786 300.00 326.00 312.37 184 3 Loin, top butt, boneless 24 200,124 307.00 344.00 317.70 185A 4 Loin, ball-tip, bnls, heavy 13 53,457 223.29 246.00 228.93 185C 1 Loin, sirloin, tri-tip (IM) 9 43,220 282.97 310.00 289.94 185D 4 Loin, tri-tip, pld (IM) 3 6,833 400.00 420.00 404.04 189A Loin, butt ender, trimmed 3 2,229 911.77 970.00 932.03	116A 3 Chuck, roll, lxl, neck/off 36 116B 1 Chuck, chuck tender (IM) 16 3 Chuck, roll, retail ready 120 1 Brisket, deckle-off, bnls 31 120A 3 Brisket, point/off, bnls 11 123A 3 Short Plate, short rib 22 130 4 Chuck, short rib 15 160 1 Round, bone-in 16 161 1 Round, boneless 8 3 Round, top inside round 16 168 3 Round, top inside round 27 169 5 Round, top inside round 27 169 5 Round, top inside, denuded 7 3 Round, top inside round 16 170 1 Round, bottom gooseneck 31 171E 3 Round, outside round 33	139,076 131,000 82,948 7,711 53,013 34,282 812,658 9135,223 70,776 261,123 10,372 0 320,175 63,425	226.70 252.50 213.59 244.00 193.63 216.00 340.30 381.00 285.00 310.00 210.00 225.00 200.00 244.50 19.10 206.00 200.00 234.50 227.00 248.50 214.00 233.00	237.07 223.91 203.51 353.69 372.61 296.46 212.53 227.04 197.12 204.80 236.37 217.31
	116A 3Chuck, roll, lxl, neck/off36116B 1Chuck, chuck tender (IM)163Chuck, roll, retail ready120 1Brisket, deckle-off, bnls31120A 3Brisket, point/off, bnls11123A 3Short Plate, short rib22130 4Chuck, short rib15160 1Round, bone-in16161 1Round, boneless83Round, top inside round16168 3Round, top inside round16168 3Round, top inside round16169 5Round, top inside, side off17170 1Round, bottom gooseneck37171C 3Round, eye of round (IM)26174 1Loin, short loin, 2x30175 3Loin, strip loin, 1x123	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	226.70 252.50 213.59 244.00 193.63 216.00 340.30 381.00 344.00 406.00 285.00 310.00 210.00 225.00 220.00 244.50 190.10 206.00 20.00 234.50 227.00 248.50 214.00 233.00 234.00 256.50	237.07 223.91 203.51 353.69 372.61 296.46 212.53 227.04 197.12 204.80 236.37 217.31 244.37

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					
Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) = 1 # of Trades	Individual Total Pounds	Muscle Prio Rang	ce V ge	Veighte Average
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod top blade	6	5,460	495.00	508.93	501.2
112A 3 Rib, ribeye, bnls, light	9	7,704	532.73	572.00	551.0
LIZA 3 RID, FIDeye, DHIS, Heavy LI3C 1 Chuck, semi-bnls, neck/off	18	39,294 6,575	200.00	215.00	205.5
14 1 Chuck, shoulder clod	10	40,791	189.74	214.01	200.9
14A 3 Chuck, shoulder clod, trmd 14D 3 Chuck, clod, top blade	12	41,5/3	210.00	225.00	212.1
.14F 5 Chuck, clod tender (IM) .15 1 Chuck, 2-piece, boneless	9	7,013	271.21	319.00	279.4
<pre>16A 3 Chuck, 2-piece, boleiess 16A 3 Chuck, roll, lxl, neck/off .16B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready</pre>	26	302,633	225.00	240.00	
3 Chuck chuck tender (IM) 3 Chuck roll, retail ready	11	22,286	221.85	235.50	224.1
120 1 Brisket, deckle-off, bnls	5	23,936	194.00	200.80	199.1
20 1 Brisket, deckle-off, bnls 20A 3 Brisket, point/off, bnls 23A 3 Short Plate, short rib 30 4 Chuck, short rib 60 1 Round, bone-in 61 1 Round, boneless 3 Round, bnls/peeled heel-out 67A 4 Round, knuckle, peeled 68 1 Round, top inside round 68 3 Round, top inside round 69 5 Round, top inside, denuded 3 Round, top inside, side off	7	11,161	345.00	401.00	353.04
30 4 Chuck, short rib	4	13,230	285.00	300.00	296.0
60 1 Round, bone-in .61 1 Round, boneless	0 4	6,188	210.00	216.00	210.4
3 Round, bnls/peeled heel-out	0	0	010 00	0.05 0.0	0.01 5
.67A 4 Round, Knuckle, peeled .68 1 Round, top inside round	15	113,060 57,695	190.10	235.00	221.5
.68 3 Round, top inside round	6	25,219	205.00	210.00	205.3
.69 5 Round, top inside, denuded 3 Round, top inside, side off	0	0			
.70 1 Round, bottom gooseneck	0	Ŭ			
71B 3 Round, outside round	10	33,848	209.50	229.00	215.4
.74 1 Loin, short loin, 2x3	0	20,712	220.00	243.00	234.0
.74 3 Loin, short loin, 0x1	7	23,804	435.00	449.34	435.9
.80 1 Loin, strip, bnls, heavy	0	0			
1 Loin, strip loin bnls. 1x1	1.0	20 274	400.00	447 00	411 4
.80 3 Loin, strip, bnis, UXI .84 1 Loin, top butt, bnls, heavy	10	39,374 6,981	400.00 258.83	447.00 282.50	411.4 274.3
.84 3 Loin, top butt, boneless	11	55,565	275.65	308.00	289.9
.85A 4 Loin, bottom sirloin, flap .85B 1 Loin, ball-tip, bnls, heavy	5	17,053	360.00	384.89	361.6
 3 Round, Cop Inside, Side Oil 70 1 Round, bottom gooseneck 71B 3 Round, outside round 71C 3 Round, eye of round (IM) 74 1 Loin, short loin, 0x1 75 3 Loin, strip loin, 1x1 80 1 Loin, strip loin bnls. 1x1 80 3 Loin, strip loin bnls. 1x1 84 1 Loin, top butt, bnls, heavy 84 3 Loin, top butt, boneless 858 4 Loin, ball-tip, bnls, heavy 855 1 Loin, sirloin, tri-tip (IM) 850 4 Loin, tri-tip, pld (IM) 890 4 Loin, trideling, trideling 	8	45,340	277.97	291.00	280.9
.85D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy	11	7.025	869 00	904 50	891 4
91A 4 Loin, butt tender, trimmed	5	1,105	823.83	844.50	837.1
89A 4 Loin, thrdrloin, trmd, heavy 91A 4 Loin, butt tender, trimmed 93 4 Flank, flank steak (IM)	4	4,135	383.83	466.50	401.7
HOICE, SELECT & UNGRADED CUTS Fat	Limitation	ns 1-6 (Il	M) = Indi	vidual N	Muscle
04 4 Dib Deel Dibe Esseh					
.24 4 Rib, Back Ribs, Frozen	8	172,889	92.00	130.00	94.1
24 4 RID, BACK RIDS, Fresh 24 4 Rib, Back Ribs, Frozen 21D 4 Plate, Inside Skirt (IM) 21C 4 Plate, Outside Skirt (IM)	15	20,612	435.00	485.50	462.9
.21E 6 Outside Skirt, pld (IM) Cap Wedge Meat & (IM) Lean	31	254 568	255 00	282 00	265 4
21E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	12	29,558	254.01	280.00	268.4
B - STEER/HEIFER SOURCE - 10 Pound C	hub Basis	- Coarse a	and Fine (Grind	
round Beef 73%		294,325			
Ground Beef 75%	25				
Ground Beef 81%	16 0	99,201 0	198.66	219.50	204.23
Ground Beef 85% Ground Beef 90%	-				
Fround Beef 93%	7	85,722	238.25	262.00	255.10
round Beef Chuck 80% round Beef Round 85%	15 7	85,722 53,716 10,682	202.01	227.00	214.8
round Beef Sirloin 90%	0	0			
BLENDED GB - STEER/HEIFER/COW SOURCE	- 10 Pound		is - Coars	se & Fin	ne Grin
lended Ground Beef 73%					
Blended Ground Beef 75%					
3lended Ground Beef 81%	3	18,000	202.95	215.30	208.9
lended Ground Beef 85% lended Ground Beef 90%	0	0			
3lended Ground Beef 93%		-			
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%					
Blended Ground Beef Sirloin 90%					
SEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh Co	mbos & Fro	ozen Boxed	đ	
		401,680			
resh 50% lean trimmings					
'resh 50% lean trimmings 'rozen 50% lean trimmings					
Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION		Mos	vimum Bat	at ann	
Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness		Ma: 1.0	ximum Fat 0"	at any	point
Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness 1. 3/4" (19mm) 2. 1/4" (6mm)		1.0	0" 2"	at any	poinc
Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness 1. 3/4" (19mm) 2. 1/4" (6mm) 3. 1/8" (3mm)		1.0 1/2 1/4	0" 2" 4"	at any	point
<pre>resh 50% lean trimmings rozen 50% lean trimmings PAT LIMITATIONS (FL) DESCRIPTION faximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean . Peeled/Denuded</pre>	exposed)	1.0 1/2 1/4 1/4 1/4	0" 2" 4" 8" 8"	at any	poinc
<pre>resh 50% lean trimmings rozen 50% lean trimmings rAT LIMITATIONS (FL) DESCRIPTION laximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean 5. Peeled/Denuded, surface membrane r</pre>	exposed)	1.0 1/2 1/4 1/3 1/3 1/3	0" 2" 4" 8" 8" 8"	at any	-
<pre>Presh 50% lean trimmings Prozen 50% lean trimmings Prozen 50% lean trimmings Prozent LIMITATIONS (FL) DESCRIPTION Naximum Average Fat Thickness . 3/4" (19mm) . 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean</pre>	exposed) emoved	1.0 1/3 1/4 1/3 1/3 1/3 trades but	0" 2" 4" 8" 8" 1 not rep	ortable	

Friday, January 25, 2013

ATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS Negotiated Sales - Afternoon USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE CHOICE 600-900# SELECT 600-900# **Index** Values => Change => FOB Plant basis negotiated sales for delivery within 0-21 day period, U.S. dollars per 100 pounds. \$178.52 \$170.31 -0.06 Compared to last market test: Lean boneless and 85% trimmings were unevenly steady; 65% was weak to lower; Other lean percentages were not fully established. Beef trimmings higher on moderate demand and light to moderate offeringe Current Index Reflects the Equivalent of 189,969 head of cattle. SUPPLY (Live) 97,504 Hd \$170.77 \$181.60 Equivalent: DEMAND (Box) 92,465 Hd* Equivalent: Live-Box Spread: offerings. \$175.44 \$6.16 \$169.86 \$0.91 : Boxed Beef Cutouts : Ch 600-900# \$187.44 d : Se 600-900# \$181.86 28,109: Current Lds: 153.7 18,777: Previous Lds: 201.1 28,614 22,004 CURRENT VOLUME - (one load equals 40,000 pounds) Central 17.61 Loads 49.07 Loads 704,493 pounds 1,962,645 pounds National Live Steer: Live Heifer: Drsd Steer: Drsd Heifer: FOB Plant - Central # of Total Price Weighted Average Trades Pounds Range Drop Credit : Steer Dressing % : Heifer Dressing Cost : Slaughter Cost : 13.63 63.93% 63.90% 12.00 50.50 Grading % Breakdown : 74.08%: 24.73%: 49.35%: 25.92%: 5.84%: 20.08%: Chemical Lean Grading : Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# : Fresh 92-94% Frozen 92-94% Fresh occ 6 139,445 \$210.00 \$215.24 \$212.73 Frozen 90% Fresh 85% 10 356.911 \$186.00 \$200.00 \$187.94 Frozen 85% Equivalent Values for Outlying Beef Carcass Types Basis Value = 178.52 Carcass Weights 400-500#500-600# 600-900# 900-1000# 1000#/up Qlty/Yield (1) -26.07 -12.68 -2.06 -21.15 Fresh 81% Frozen 81% Fresh 75% Qlty/Yield (1) Frozen 75% Fresh 73% Prime 1-3 Certified 1-3 Choice 1 Select 1 Sthdrd 1-3 Prime 4 Choice 4 \$168.08 \$157.58 \$156.03 \$145.76 \$129.75 \$155.47 \$141.22 15.63 5.13 3.58 -6.69 -22.70 3.02 -11.23 \$181.47 \$170.97 \$169.42 \$159.15 \$143.14 \$168.86 \$154.61 \$194.15 \$183.65 \$182.10 \$171.83 \$155.82 \$181.54 \$167.29 \$192.09 \$181.59 \$180.04 \$169.77 \$153.76 \$179.48 \$165.23 \$173.00 \$162.50 \$160.95 \$150.68 \$134.67 \$160.39 \$146.14 Frozen 73% Fresh 65% 6 130,496 \$121.00 \$123.00 \$122.60 Frozen 65% Bull Product Fresh 94-96% Frozen 94-96% NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT AND BOXED COW BEEF CUTS JSDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE NEGOTIATED FOB Plant - National # of Trades Price Weighted Total 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. Pounds Average Base and Chemical Lean Fresh 92-94% Frozen 92-94% Fresh 90% Frozen 90% Frozen 80% Fresh 85% Fresh 81% Persen 81% Cutter 90% 350#/up 8 176,000 \$224.75 \$229.75 \$227.97 Current-Cutout Value: Change from prior day: \$164.81 (\$0.40) 19 431,917 \$207.00 \$216.00 \$211.81 Them Them 90% lean 100% lean, inside round 100% lean, flats and ey 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone 18 546,911 \$186.00 \$200.00 \$188.39 $\begin{array}{c} \textbf{Price} \\ \$211.81 \\ \$252.88 \\ \$242.89 \\ \$234.98 \\ \$228.65 \\ \$241.54 \\ \$403.64 \\ \$437.48 \\ \$235.42 \\ \$254.02 \\ \$254.02 \\ \$254.02 \\ \$255.12 \\ \$6.45 \end{array}$ Value \$118.27 \$5.64 \$11.75 \$2.29 \$6.11 \$2.47 \$1.89 \$1.92 \$0.95 \$0.14 \$0.55 Change (\$0.47) Fresh 81% Frozen 81% Fresh 75% Frozen 75% Fresh 73% Frozen 73% Fresh 65% eyes \$0.01 \$0.01 4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs. \$0.04 15 370,496 \$121.00 \$126.00 \$123.76 \$0.02 Frozen 65% Fresh 50% Frozen 50% 17 401,680 \$64.25 \$75.00 \$70.40 Fresh 94-96% Frozen 94-96% (\$0.01) Bone Regional Breakdown: Central - AR,CO,IA,IL,IN,KS,KY,IA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX National - all states A NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES bilated sales for delivery within 0-21 day period. FOB Plant basis USDA CURRENT VOLUME - (one load equals 40,000 pounds) IMPORT BEEF TRADE (Australia and New Zealand) FRI, Jan 25, 2013 Compared to Last Week: Market activity on imported beef was fairly slow with most product trading weak to 2.00 lower with instances 3.00 lower. Import supplies remained tight with 90% cow in very short supply. Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutter/Canner 100% Lean Items Frozen Cuts 47.51 2.70 25.91 46.50 7.80 loads ---loads ---loads ---loads ---loads ---1,900,232 pounds 107,907 pounds 1,036,424 pounds 1,859,898 pounds 312,142 pounds AUSTRALIA AND NEW ZEALAND - FOB AND TIS 0-15 Days # of Trades IMPS Sub-Primal Total Pounds Weighted Change from Average Prior Day Integer Sub-Primal # Trans Chuck, bisket 10-dn lbs. 10-dn lbs. 100 Trans Chuck, brisket 168 Round, top inside coff, 10-14 lbs. 169A Round, top inside coff, 14-up lbs. 101 BULL MEAT: **East Coast** 229.00- 230.00 West Coast 228.00 \$7.61 (\$1.95) (\$0.09) (\$0.92) \$0.50 9,546 220,822 80,458 47,205 47,593 \$284.36 \$282.98 \$288.46 \$281.60 \$287.29 95% COW MEAT: 95% 90% 9 79 49 38 17 215.00- 216.00 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 70% Beef Trim 70% Beef Trim 65% **100 % LEAN:** Top Rounds Flats & Eyes S.P.B. 19 19,801 \$185.38 (\$6.06) 199.00- 200.00 182.00- 183.00 165.00 163,207 18,610 760,016 96,727 119,788 63,481 \$214.34 \$254.48 \$253.95 \$254.28 \$233.25 \$240.53 \$2.89 \$0.69 (\$0.49) (\$0.10) \$0.21 (\$1.35) 53 3 59 12 28 33 23 52,348 \$221.68 \$3.16 16-45 Days 36 41 78,271 97,117 \$219.17 \$233.81 (\$0.48) (\$0.92) East Coast 229.00- 230.00 West Coast 224.00- 227.00 BULL MEAT: COW MEAT: COW MEAT: 95% 90% 215.00-216. CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% 199.00-200. Beef Trim 80% 182.00-183. Beef Trim 75% 165. URUGUAY - FOB AND TIS BULL MEAT: 95% 0-15 Days 215.00- 216.00 215.00 24 24 57,579 50,328 \$261.44 \$263.21 (\$0.13) (\$1.64) kib, ribeye roll, 8-up lbs. LEAN Inside round - Combo Inside round - Boxed Outside round Eye of round Flats and eyes - Combo Flats and eyes - Combo S.P.B. - Combo S.P.B. - Combo S.P.B. - Boxed **KREAKER & CUTTR/CANNER** Chuck, chuck tender Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough 423,655 58,814 25,605 31,850 427,344 \$250.47 \$270.30 \$244.30 \$259.45 \$241.57 (\$0.16) (\$0.74) \$3.04 (\$0.13) \$0.20 31 39 5 14 33 199.00- 200.00 182.00- 183.00 165.00 64 42 240,273 652,357 \$284.38 \$234.98 \$0.02 \$0.28 16-45 Days **BONEF** 116B 167A 190 190 190 190 193 95% COW MEAT: 144,582 215,313 14,362 70,437 257,131 102,559 154,439 77,601 \$228.65 \$241.54 \$403.71 \$437.48 \$469.99 \$472.54 \$250.27 \$225.33 (\$0.11) \$1.51 \$0.54 \$2.80 (\$5.78) \$3.87 47 51 17 36 130 43 121 51 95% 90% GFM Fores 85% Beef Trim 85% Beef Trim 80% Beef Trim 75% Loin, tenderloin, 5-up Los. Flank, flank steak Flank, rough N BONER/FREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. I CUTTER/CANNER Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. N DONER/REFAKER & CUTTER/CANNER Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak (\$0.48) (\$2.73) WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 9.0 Loads Reported (\$0.75) 34,102 68,525 \$277.38 \$250.20 73 112 112 112 112 112A 112A 112A 169A 169A **Compared to last market test:** Utility and Cutter carcass market was steady on moderate demand and offerings. Market for Week Ended: Lds January 25, 2013 Price Range 169A 180 180 FROZEN UT,brk 2-4 450#/up UT,bng 1-3 400#/up Cutter 1-2 350#/up Bulls YG 1 500#/up 118.00 118.00 5.0 4.0 112 112 112 35,782 25,184 \$244.38 \$263.39 (\$0.25) \$1.98 3 190

29 118,648 \$192.48

(\$5.10)

MAJOR PACKER	HIDES, CURED & FLE		
	Ld	s Price/Piece	Price/CWT
HVY NATIVE STR	60–62#		
	60–64#		
	62-64#		
	64#Min		
	74#Min	102.00 - 104.00	
	80-82#	102.00	E
NATIVE STEER	46-48#		
COL BRAND STR	62-64#		
	64#Min	92.00	A
	64–66#		
	66–68#		
BUTT BRAND STR	60–62#		
	62–64#		
	64#Min		
	66–68#	94.00	E
	74#Min		
NATIVE HEIFER	46-48#		
HVY NATIVE HFR	48-50#		
	48#Min		
	50-52#		
	52-55#		
BRANDED HFRS	48-50#		
	48#Min		
	50-52#		
BRAND HFR SW	48-50#		
	50-52#		
BRND COW SW	50-52#		
	54-56#		
BRANDED COW	50-52#		
	54-56#		
NATIVE COW	50-52#		
	54-56#		
DAIRY COW	52-54#	77.00	A
	62–66#		
DAIRY COW SW	50-52#		
	52-54#		
NATV BULL Con	96-106#		
	100-10#		
BRND BULL SWCor	95-105#		
	100-10#		
HVY TEX STEER	60#Min		
	64–66#	94.00	A
	64#Min	95.00	A
	66–68#	95.00	E
	70#Min	101.00	A
	74#Min	102.00 - 103.00	A
HVY TEX STR/HFF	48-50#		
	60-64#		
BRANDED STEER	62-64#		
	64-66#		
	70#Min	99.00	A
	78#Min	101.00	A

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS Carlot Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN	-		
Items		Price Range	Wtd Avq
CHEEK MEAT, trmd, 70-75% lean	Lub	TITCE Range	nea mg
export		135.00	135.00 C
FEET, nails off, skin on HEAD MEAT, 60-70% lean		unq	ſ
export			
HEARTS, regular, bone out		61.00	61.00 A
regular,bone-out exp KIDNEYS, export		61.00	61.00 C
LIPS, unscalded	1.0	177.00	177.00
LIVERS, selected, 2/box selected, 2/box, export regular, 2/box OXTAILS, selected, small box SWEETBREADS, domestic export TONGUES, Individually Wrapped Swiss-Cut#1, Wht, 0-3% trm, Exp		200.00	200,00,0
Swiss-Cut#1,Blk,0-3% trm,Exp Swiss-Cut #2		300.00	300.00 C
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-	FRACHEA		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	

				1 4
USDA BY-PRODUCT DROP VALUE (The hide and offal value fro for today was estimated at 1 0.01 when compared to Thursd	m a ty 3.63 p	pical sl er cwt l	aughter	_
TODAY'S CALCULATIONS FOR BY-		T VALUE Price	(STEER) Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.38	94.00		6.91
Tallow, edible		41.75		0.50
Tallow, packer bleachable	4.50	38.25	-	1.72
Tongues,Swiss #1 0-3%,exp	0.24	300.00	-	0.72
Cheek meat, trmd	0.32			0.43
Head meat	0.13	106.00	-	0.14
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	61.00	-	0.23
Lips, unscalded	0.13	177.00	9.00	0.23
Livers, slcted, export	0.96	54.00	-	0.52

Tongues, Swiss #1 0-3%, exp Cheek meat, trmd Head meat Oxtail, selected Hearts, reg, bone out Lips, unscalded Livers, slcted, export Tripe, scalded edible Tripe, honeycomb bleached Lungs, inedible Meat & bone ml 50% blk/ton Livers, sloted, 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 3.70 341.50 1.50 Blood meal 85% blk/ton pnh 0.60 1050.00 -Totals: 19.19 Dressed equivalent basis (63% dress): (1) Typical slaughter steer weighs 1,360 pounds 0.52 0.48 0.18 0.02 0.01 0.63 0.32 1.50 13.63 21.63

The average value of hide and offal for the five days ending Fri, Jan 25, 2013, was estimated at 13.59 per cwt., up 0.06 from last week and up 1.22 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, up 0.01 from Thursday's value.

TODAY'S CALCULATIONS FOR BY		Price C		Value
Cattle hide/Pc	5 38	93.75		7.21
Tallow, edible		41.75		0.50
Tallow, packer bleachable		38.25		1.72
Tonques, Swiss #1 0-3%,exp				0.72
Cheek meat, trmd	0.32			0.43
Head meat	0.13	106.00	-	0.14
Oxtail, selected	0.24			0.59
Hearts, req, bone out	0.38	61.00	-	0.23
Lips, unscalded	0.13	177.00	9.00	0.23
Livers, slcted, export	0.96	54.00	_	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible		3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	341.50	1.50	0.63
Blood meal 85% blk/ton pnh				0.32
Totals	19.19			13.93
Dressed equivalent	basis (6	52.9% dre	ss):	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 1/25/2013, was estimated at 12.89 per cwt live, up 0.02 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE	E (COW)			
	Lbs	Price		Value
Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached	3.68 0.32 0.43 0.14 0.20 0.46 0.13 0.90 1.06	152.50 166.25 238.00	26.50 -26.25 5.25 0.75 -0.25 -17.75 -1.75 -0.50	1.38 0.95 0.66 0.23 0.48 0.26 0.10 0.23 0.77
Lungs, inedible Melts Meat bone ml, 50% blk/ton	0.86 0.15 10.71 0.73 24.72	3.88 4.13 335.50 L100.00	_ 13.00	0.03 0.01 1.80

Dressed equivalent basis (47% dress): (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 1/25/2013
 Dollars/hundredweight

 Frozen CARLOT/L.C.L. Basis
 Lds
 Price Range
 Wtavg

 CHEEK MEAT,
 Trimmed
 7.3
 145.00
 193.00
 152.60

 FEET,
 unbleached, skin-on, exp
 FEET,
 bleached, skin-on, exp
 60.00
 56.49

 HEARTS,
 Regular, bone-out, exp
 60.00
 56.49

 HEARTS,
 Canadian-style, exp
 178.00
 166.37

 avg 193.00 152.60 56.49 178.00 166.37 34.00 29.83 107.00 77.64 3.7 160.00 8.4 24.00 3.4 65.00 -HEAD MEAT, Export KIDNEY'S KIDNEY'S Export LIPS, unscalded LIVERS, Regular,bulk-pack LIVERS, Regular,bulk-pack EVERS, Regular, 2/box LIVERS, Regular, 2/box, export " 2 loads traded at 42.00 to Egypt MELTS 24.00 35.00 0.5 13.3 24.00 26.13 24.00 -MELTS, OXTAILS, SALIVARY GLANDS 3.8 215.00 1.2 Regular, small box 262.00 43.00 238.08 43.00 SALIVARY GLANDS SWEETBREADS, export TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 black 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 TRIPAS 355.00 298.06 3.1 255.00 -4.7 252.00 _ 325.00 301.08 1.0 253.00 -339.00 270.96 0.3 42.00 42.00 5.6 0.7 TRIPE, bleached, scalded, edible 80.00 72.43 72.00 -TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp 105.00 105.00 7.0 TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached TRIPE, omasum unbleached 92.00 -82.00 -132.00 100.71 0.7 0.4 1.6 110.00 171.00 288.00 98.00 171.00 287.69 287.00-WEASAND MEAT

Friday, January 25, 2013

Compared nigher; b sdls bell	to Thurs utts une ies not (day's Clo venly ste establish	se: Fr ady; sk ed; lea	esh 1/4" nd hams : n trimmin	trimme 20-23 1 ngs 3.0	rwise stat d bone-in bs 1.00 hi 0 to 5.00	loins s Igher, 2 higher.	teady to 2 3–27 lbs s Trading	2.00 stead <u></u> slow
		S PORK :							
		RK CARCAS							
alculati 5	ons for a 3-54% lea	a 200 lb an, 0.65"	Pork Ca -0.80"	rcass. Va backfat a	alues r at last	rib	Dollars	per 100 p	
			Toda	v's Prim	al Cuto	ut Values Rib Ha		elly	
								142.48 unc	
01/24	119.0	84.70	86.23	82.59	53.74	125.86	68.16	142.48	
01/23 01/22 01/18	54.8 123.2 68.7	85.08 84.86 83.63 Simple Av	89.41 89.22 86.92	83.19 83.75 83.36	59.29 59.35 54.53	125.86 127.45 124.51 126.24	66.24 65.65	137.60 137.49 137.49	
		84.68	87.81	83.28	55.83	126.05	67.12	139.51	
des	cription					detailed n request.			
	NE-IN	 alue =						87.28	
 L/4" Trim	21#DN-L(3T	Lds- 5.0] 105.00	Price R -	ange 114.00 121.00	W	ghtd Avg 108.60	
L/4" Blad L/4" Trim Combos 26	eless 21#/UP-I /Up#(SOW	MED				121.00		121.00	
	in FLO		10 5	145 00	_	155 00		150 42	
BNLS ST BNLS ST IHLE BNLS	rap-on LOINS 9	5-11# -13#	2.5	160.00	-	155.00 170.00 115.00 83.00 73.00 260.00		162.00	
NLS SIRL	OIN .75- IR 2.5-	1.5# 3.5# 2-4#	2.00	112.00 75.00	-	115.00 83.00		113.50 77.67 73.00	
עסידמי	1 5/DM	#	0.5			260.00		260.00	
"	1.7 1.75-1 2.0	5/DN# 2.00#							
PICNIC Primal	Cutout Va	alue =						52.23 Ightd Avg	
Smkr Tr Smkr Tr	m, RS, co m, SS, co	ombo ombo				-			
Boxed 9	m, SS, D SHION ME 2% Frea 2% Froze	sh		104.00	-	67.00 105.00		67.00 104.29	
OSTON BU Primal	TT Cutout Va	 alue =						83.48	
./4" TRM ./8" TRM	5-10# 5-10#		Ids- 11.5] 95.00	Price R -	ange 96.00	W	ghtd Avg 95.26	
l/4" Trim L/8" Trim INLS, But Iombo's 1	i Stk Rdy t 1/UP#(SO	W)				109.00		108.40	
Primal C	utout Va	lue =						126.18 ghtd Avg	
BBAG/3 PC COMBOS	VAC4.25#	/DN-LGT	1.8	139.00	-	141.00		140.43	
2 BAG/3 P XOMBOS	CVAC4.25 4.25#/U	#/UP-ME P-MED				138.00		132.50	
								ghtd Avg	
ONE-IN L ENLS LOIN ENLS LOIN ENLS SIRL ONE-IN S FENDERLOI LOIN BACK SMR TRM L/4" TRIM L/4" TRIM L/8" TRIM	OINS CC 1 S SIRAP-(S SIRAP-(OIN .75 IR 2.5 IR 2.5 N 1.25 RIB FRESI SS PICNIC BUIT SIK RDY SIK RDY	TENDER IN ON OFF 1.5# 3.5# /DN# H 2.00/UF C BOXED BUIT BUIT							
SPARERIB SPARERIB SKINNED H	4.25#/UP	-MED							
Primal ONE-IN T			Ids-]	Price R	ange	W	68.98 Ightd Avg	
17-20# ' 20-23# ' 23-27# ' 30NE-IN 2	TRIM SPEC TRIM SPEC TRIM SPEC 7#/up Tr:	C 1 C 1 C 1 im Spec 1				75.00 75.00		75.00 75.00	
ENLS 3 MU ENLS 4 MU ENLS 5 MU	ONE-IN 2 SCLE HAM SCLE HAM	3-27# TS S 94-96% S 94-96				132.00		132.00	
Boxed 7 Combo 9 Boxed 9 Outer S ELLY, SE	NK INGS (CH 2% Fres 2% Froz 0% Fres 0% Froz hank Froz	h en h en zen						142.48	
	TRIMMED TRIMMED TRIMMED TRIMMED TRIMMED TRIMMED	 10-12# 12-14# 14-16# 16-18# 18-20#	Ids-]	Price R	ange	й	ghtd Avg	

	I age 5
TRIMMINGS/BONELESS PROCESSING PORK	K (CHEMICAL LEAN) FOB BASIS Wightd Avg
Combo 42% Fresh Boxed 42% Frozen	
Combo 72% Fresh 3.0	67.00 67.00
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 5.0 Boxed 12-16% Frozen	42.00 42.00
	VALUE (HOG) FOB CENTRAL U.S.
The offal value from a typic	cal slaughter hog (1) for the
-0.10 when compared to last	
FOB CENTRAL U.S. / CALCULAT	IONS FOR BY-PRODUCT VALUE (HOG) - Lbs Price Change Value
Theek meat trimmed	D
Chitterlings	1.26 62.00 - 0.78
sars, square-cut Fongues, grn, bnls, sml bx	0.19 129.00 - 0.25 0.18 123.00 - 0.22
learts, slashed, domestic	0.28 48.00 -3.25 $0.130.25$ 9.50 $ 0.02$
Livers, inedible	1.25 12.25 - 0.15
Meics, inedible Salivary Glands	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Snouts, partial lean	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Lungs, inedible	0.95 3.50 - 0.03
Pork meat & bone meal	0.50 41.50 0.50 0.21 1.57 426.75 6.25 0.33
Pork blood meal	$1.95\ 1208.00\ 14.00\ 1.18$ $1.72\ 49.25\ -5\ 00\ 0\ 84$
Totals: Dressed equivaler	13.50 5.59 nt basis (74% dress): 7.55
(1) Typical slaughter hog we	
USDA BY PRODUCT PRICE REPORT Carlot Basis - Dollars/hundred	TS - FOB CENTRAL U.S. BASIS
PORK VARIETY MEATS - FROZEN Items	Lds Price Range Wtg Avg
JECK Bones domestic	
export Brisket Bones Full, 30#	unq
Brisket Bones Full, exp 30# TAILS,	
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail	80.00 80.00 C
ARS, Pet Treat, 3-4/lb	
EARS, Pet Treat, 3-4/lb EARS, edible, export FEET, front, toes on	
front, toes on, export	
hind, domestic hind, export	
HEARTS, slashed, domestic single slashed, export	1.0 49.00 49.00
multi slashed, export	46.00 46.00 D
whole, export HOCKS, picnic	1.0 37.00 37.00
KIDNEYS, small box, export LIVERS, large box, domestic	
SALIVARY GLANDS,	35.00 35.00 C
NOUTS, partial lean partial lean w/mask	
STOMACHS, scalded, small box scalded, small box, export	135.00 - 140.00 137.33 C 142.00 142.00 D
FONGUES,	
green, bnls, small box green, bnls, tip-on exp	158.00 158.00 E
scalded & scraped JTERI	
PORK SKINS FRESH IN (QUARTERLY CONTRACTS:	COMBO - FOB SUPPLY POINT DOMESTIC Export
BELLY SKINS, SELECTED	35.50-47.00 41.00-48.00
FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED	38.00-48.00 40.00-40.00 thk 38.00-40.0thn 28.00-28.00 26.00-40.00 26.00-42.00
HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN	26.00-40.00 36.00-42.00 26.00-28.00 36.00-36.00
JOWL SKINS, HOUSE RUN	20.50-29.50
QUARTERLY CONTRACTS:	- FOB SUPPLY POINT FRESH BOXED FROZEN
KIDNEYS, inedible LIVERS, "	7.00-7.00 12.00-19.00
LUNGS,	2.00-6.00
MELTS, "	5.00-5.25
USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o	
TALLOW, GREASE, AND LARD	Lds Price Range Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck)	7.0 41.25 - 42.50 42.32
Yellow grease (truck) EDBLE LARD, FOB PLANT (truck)	unq
Loose lard, PS and/or CP	unq
INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15%	
Renderer bleachable <.15% Choice white grease	
INEDBL TALLOW/GRSE, CAF GULF	
Packer bleachable tallow Renderer bleachable tallow	
Choice white grease Yellow Grease	
EDBLE TALW & LARD-CAF CHICAGO	
Edible tallow Loose lard, PS and/or CP	51.00 51.00 B
EDBLE TALLOW, CAF GULF Edible tallow	ung
	unq
PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton	
Ruminant Central, Domestic	330.00 - 335.00 331.76 A 7.0 335.00 - 367.00 341.71
Ruminant Panhandle,Domestic PORK Meat/Bnmeal,50% pro/ton	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl	
DRT (hi)/unit pro	
BLOOD MEAL, 85% pro/ton Central	1100.00 1100.00 в
Danhandle	

Ruminant Panhandle,Domestic	7.0	335.00 - 367.00	341.71
PORK Meat/Bnmeal,50% pro/ton	4.0	410.00 - 420.00	412.50
DRT (lo)/unit pro			
DRT (lo)/unit pro, pnhdl			
DRT (hi)/unit pro			
BLOOD MEAL, 85% pro/ton			
Central		1100.00	1100.00
Panhandle			
CAF California			
PORK BLOOD MEAL, 85% pro/ton	1.0	1195.00	1195.00

Friday, January 25, 2013

USDA CARLOT VEAL CARCASS REPORT - Thu, Jan 24, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally 2.00 lower with a weak undertone on both open market calves and packer owned calves. Demand was light with light to moderate offerings. Harvest numbers were 2% lower compared to last week's total. Dressed weights were up 0.9 pounds in the Northeast, down 0.2 pounds in the North Central, with the composite up 0.4 pounds.

Represents calves harvested Monday through Wednesday of this week. VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER - FOB BASIS Includes previously committed contract and open market calves.

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1528	319.00- 352.00	331.18
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1648	342.00- 360.00	349.25

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 S Week ending:		01/12/13	Year Ago 01/21/12	YTD 2013	YTD 2012
Northeast	3,225	3,239	3,137	9,704	8,403
North Central	2,576	2,688	3,692	7,382	11,208
Total NE & NC	5,801	5,927	6,829	17,086	19,611
Special Fed Veal D	ressed Weights	3	Year Ago		
Week ending:	01/19/13	01/12/13	01/21/12		
Week ending: Northeast	01/19/13 269.9				
	269.9		267.2		

*Packer Owned = harvesting and processing controlled Ownership, harv 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 throughout the carcass with the exception of boneless trimmings 75-80% lean which were 5.00 lower. Demand was light to moderate with moderate offerings on a very light test for the session.

Item:	Wt. Rai	nge	Rang	e
Carcass, hide off	200-275	lbs	419.00-	530.00
Foresaddles	86-147	lbs	340.00-	419.00
Forequarters	43-74	lbs	355.00-	
Necks, bone-in	24-28	lbs	260.00-	
Breast	10-18	lbs	140.00-	
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-	
Hotel Racks, 8 rib	15-26	lbs	725.00-	775.00
Hotel Racks, 7 rib	14-25	lbs	760.00-	
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-	
Hindsaddles	89-153	lbs	490.00-	
Hindquarters	45-76	lbs	419.00-	
Loins, regular	18-36	lbs	375.00-	
Loins, 4x4, trimmed	18-30	lbs	545.00-	
Strip Loins, bnls, 0x0	1-up	lbs	1250.00-	
Loin, Short Tenderloin	0.5-up	lbs	1199.00-	
Legs, double	68-117	lbs lbs	525.00-	
Legs, single	34-59	IDS	525.00- 750.00-	695.00 1095.00
Legs, slices, retail Legs, TBS 4-piece	27-47	lbs	950.00-	1125.00
	27-47 24-39	lbs	950.00- 859.00-	1095.00
Legs, BHS heel-out	24-39	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-	
Osso Bucco, Hindshank	2-8	lbs	1010.00-	
Stew Meat, regular	2 0	103	425.00-	
Bnls Veal Trimmings 75-80% Lean			119.00-	225 00
Bnls Veal Trimmings 80-90% Lean			185.00-	
Hvy Nature Green Hides(per piece)			67.00
	, 			

North Central = OH, IN, IL, MI, & WI Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT * Northeast

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Jan 25, 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, Y Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	G 1-4 Head 201 243 700 1,531 1,723 1,165	Head 5,563 Wt Avg 390.32 352.18 284.67 256.26 236.02 213.12
CHOICE AND PRIME, Y Weight 45-DN	G 5 Head 0	Head 1,124 Wt Avg
45-55# *Price not 55-65# *Price not 65-75# *Price not 75-85# *Price not	reported due to reported due to reported due to reported due to	o confidentiality* o confidentiality* o confidentiality* o confidentiality* o confidentiality*
CERTIFIED FRESH AME	RICAN LAMB	Head

UNGRADED		Head 230
Weight	Head	Wt Avg
45-DN	45	258.29
45-55#	44	259.93
55-65#	50	247.27
65-75#	37	243.50
75-85#	27	179.98
85-UP	27	179.98

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 lighter were 8.91 higher; 45# to 65#'s were 3.55 to 3.57 higher; and 65#'s and heavier were .45 higher to 1.38 higher.

CHOICE AND PRIME,	YG 1-4	Head 5,363
Head		Wt Avg
201		390.32
243		352.18
700		284.67
1,431		255.65
1,723		236.02
1,065		212.57
	Head 201 243 700 1,431 1,723	Head 201 243 700 1,431 1,723

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS ORESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204	RACK, 8-RIB MEDIUM		517.22	1.49	10.77%	7.65
209	BREAST **			1.73	8.85%	6.28
207	SHOULDERS, SO-CUT		245.66	-1.55	23.53%	16.71
210	FORESHANK		373.99	-14.70	3.82%	2.71
	NECK **		114.78	-6.18	2.22%	1.58
	HINDSADDLE					
232	LOINS, TRIMMED 4X4		443.71	-5.17	10.97%	7.79
232E	FLANK UNTRIMMED **		75.66	11.74	3.39%	2.41
233A	LEG, TROTTER OFF		315.09	-5.11	31.88%	22.64
	GROSS CARCASS VALUE:		291.01	-2.55	95.45%	67.77
FORES	ADDLE VALUE		283.13	-1.52	49.20%	34.93
HINDS.	ADDLE VALUE		328.06	-3.89	46.24%	32.83

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 259.51 -2.55

* Shrink and trim of 3.23lbs. not reflected in cutout value.
* Based on Actual Federally Inspected Slaughter Carcass Weight of 71.00 lbs. for W/E 01/12/2013, 1.00 lbs lighter than last week.
**Includes Fresh and Frozen Product

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

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

HTERS with no entries indicate non-reportable trades.* PRESH CHOICE & PRUME CUTS # 026 Totades Pound New rage Charge from 200A Carcass, 3-way, 55/dh 0 0 0000 2000<	Current Volume - Fresh Cuts 986,643 pounds Frozen Cuts 136,045 pounds						
##6 for Trackes Totales Pound Weighted Average Charge from Prior Days 200A Carcass, 3-way, 55/db 0 0 200A Carcass, 3-way, 55/db 7 3,869 \$317.73 (2.15) 200A Carcass, 3-way, 65/up 0 0 0 (2.15) 203 Bracelet 7 1,089 \$401.86 (9.87) 204 Rack, 8-Rib, Ight 6 1,495 \$498.97 (9.06) 204 Rack, 8-Rib, heavy 9 1,604 \$584.82 2.23 204A Rack, chroast-ready, special 10 1,652 \$12,94.88 1.41 204D Rack, roast-ready, special 10 1,652 \$2,94.88 1.41 206 Shoulders, square-cut, bins 36 8,354 \$460.67 (4.70) 209 Breast bulk 23 2,150 \$15.57 (0.68) 209 Breast bulk 23 4,758 \$460.22 6.05 2150 Fini	*Item	*Items with no entries indicate non-reportable trades.*					
200A Carcass, 3-way, 55/65 7 3,869 \$317.73 (2.15) 200A Carcass, 3-way, 55/65 7 3,869 \$317.73 (2.15) 200A Carcass, 3-way, 55/65 7 1,089 \$401.86 (9.87) 203 Bracelet 7 1,089 \$401.86 (9.87) 204 Rack, 8-Rtib, medium 74 11,698 \$517.22 1.49 204 Rack, chrined 34 9,125 \$518.17 4.58 204A Rack, chrined 34 9,125 \$500.76 (15.72) 204C Rack, roast-ready, special 10 1,652 \$1,294.88 1.41 206 Rack, roast-ready, special 10 1,652 \$1,294.88 1.41 206 Rack, roast-ready, special 10 1,652 \$1,294.88 1.41 206 Breast, bulk 13 1,704 \$67.01 (2.04) 209 Brindsadtle, long-cut 0 232 Loins, trimmed 23 4,758	IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days	
2004 Rack, 8-Rib, light 6 1,495 \$498.97 (9.06) 204 Rack, 8-Rib, medium 74 11,698 \$517.22 1.49 204 Rack, 8-Rib, heavy 9 1,604 \$580.37 2.23 2040 Rack, roast-ready, frenched 134 23,954 \$996.87 (15.72) 2040 Rack, roast-ready, frenched 134 23,954 \$996.87 (1.57) 2040 Rack, roast-ready, special 10 1,652 \$1,294.88 1.41 206 Shoulders, square-cut, bnls 36 8,354 \$460.67 (4.70) 209 Breast bulk 13 14,704 \$57.01 (2.04) 200 Breast bulk 13 14,704 \$57.01 (2.04) 201 Foreshank 233 24,282 \$437.399 (14.70) 203 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 211 Loins, trimmed 2x2 13 8,106 \$80.0.75 24.21 224 Loins, short-cut, 2x2 0 0 0	200A	Carcass, 3-way, 55/dn	0				
2004 Rack, 8-Rib, light 6 1,495 \$498.97 (9.06) 204 Rack, 8-Rib, medium 74 11,698 \$517.22 1.49 204 Rack, 8-Rib, heavy 9 1,604 \$580.37 2.23 2040 Rack, roast-ready, frenched 134 23,954 \$996.87 (15.72) 2040 Rack, roast-ready, frenched 134 23,954 \$996.87 (1.57) 2040 Rack, roast-ready, special 10 1,652 \$1,294.88 1.41 206 Shoulders, square-cut, bnls 36 8,354 \$460.67 (4.70) 209 Breast bulk 13 14,704 \$57.01 (2.04) 200 Breast bulk 13 14,704 \$57.01 (2.04) 201 Foreshank 233 24,282 \$437.399 (14.70) 203 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 211 Loins, trimmed 2x2 13 8,106 \$80.0.75 24.21 224 Loins, short-cut, 2x2 0 0 0	200A	Carcass, 3-way, 55/65	7	3,869	\$317.73	(2.15)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	200A 202 203	Foresaddle Bracelet	0 7	1,089	\$401.86	(9.87)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204	Rack, 8-Rib, light	6	1,495	\$498.97	(9.06)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204	Rack, 8-Rib, medium Rack, 8-Rib, beaux	9	1,698	\$517.22	1.49 2.23	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204A	Rack, chined	34	9,125	\$618.17	4.58	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204B	Rack, roast-ready	33	9,025	\$800.76	(15.72)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204C	Rack, roast-ready, frenched	134	23,954	\$996.87	(5.67)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	204D 206	Shoulders	93	68,448	\$1,294.88 \$218.35	(1.96)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	207	Shoulders, square-cut	247	161,228	\$245.66	(1.55)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	208	Shoulders, square-cut, bnls	36	8,354	\$460.67	(4.70)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	209	Breast	96 12	32,160	\$115.57	(0.68)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	209A	Ribs, Breast bones off	35	2,157	\$457.46	(2.04)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	210	Foreshank	233	24,282	\$373.99	(14.70)	
231 Loins 23 4,758 \$460.22 6.05 232 Loins, trimmed 4x4 92 21,392 \$443.71 (5.17) 232 Loins, trimmed 2x2 13 1,874 \$592.64 (5.68) 232 Loins, trimmed 0x0 28 3,106 \$810.75 24.21 232A Loins, short-cut, 2x2 0 232A Loins, short-cut, 1x1 0 232A Loins, short-cut, 0x0 0 232C Loin, boneless, tied 5 360 \$1,318.61 (86.84) 232E Flank, untrimmed 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$311.30 5.92 234 Leg, steamship 24 2,814 \$444.72 (0.07) 235F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, inside, boneless 15 797	229	Hindsaddle, long-cut	0				
232A Loins, short-cut, lxl 0 232A Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232E Legs, trotter-off 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233E Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, inside, boneless 234 234E Leg, outside, boneless 15 797 \$708.10 11.80 234E Leg, inside, boneless 15 797 \$708.10 11.80 235 Back 16 749 \$421.43	221	Hindsaddle	23	4 758	\$460.22	6.05	
232A Loins, short-cut, lxl 0 232A Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232E Legs, trotter-off 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233E Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, inside, boneless 234 234E Leg, outside, boneless 15 797 \$708.10 11.80 234E Leg, inside, boneless 15 797 \$708.10 11.80 235 Back 16 749 \$421.43	232	Loins, trimmed 4x4	92	21,392	\$443.71	(5.17)	
232A Loins, short-cut, lxl 0 232A Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232E Legs, trotter-off 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233E Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, inside, boneless 234 234E Leg, outside, boneless 15 797 \$708.10 11.80 234E Leg, inside, boneless 15 797 \$708.10 11.80 235 Back 16 749 \$421.43	232	Loins, trimmed 2x2	13	1,874	\$592.64	(5.68)	
232A Loins, short-cut, lxl 0 232A Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232C Loins, short-cut, 0x0 0 232E Legs, trotter-off 18 13,869 \$73.80 11.54 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233E Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, inside, boneless 234 234E Leg, outside, boneless 15 797 \$708.10 11.80 234E Leg, inside, boneless 15 797 \$708.10 11.80 235 Back 16 749 \$421.43	232	Loins, trimmed 1x1	105	23,181	\$631.36	26.41	
232E Flank, untrimmed 18 13,869 \$73.80 11.54 233 Legs 86 17,781 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233C Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234B Leg, outside, boneless 0 2342 Leg, outside, boneless 0 234D Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, sizile, boneless 0 234G Sirloin tip, bnls 0 0 0 0 234G Sirloin tip, bnls 0 0 11.80 235 Back 15 797 \$708.10 11.80 236 Back, trimmed 4 177 \$728.23 (59.7) 237 Special trimmings		Loins, trimmed UXU Loins short-out 2x2	_28 0	3,106	\$810.75	24.21	
232E Flank, untrimmed 18 13,869 \$73.80 11.54 233 Legs 86 17,781 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233C Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234B Leg, outside, boneless 0 2342 Leg, outside, boneless 0 234D Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, sizile, boneless 0 234G Sirloin tip, bnls 0 0 0 0 234G Sirloin tip, bnls 0 0 11.80 235 Back 15 797 \$708.10 11.80 236 Back, trimmed 4 177 \$728.23 (59.7) 237 Special trimmings			Ő				
232E Flank, untrimmed 18 13,869 \$73.80 11.54 233 Legs 86 17,781 \$311.22 2.81 233A Leg, trotter-off 141 51,673 \$315.09 (5.11) 233C Leg, trotter-off, partial bnl 34 4,902 \$482.86 4.68 233F Hindshank 60 17,046 \$391.30 5.92 234 Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234B Leg, outside, boneless 0 2342 Leg, outside, boneless 0 234D Leg, shank off, bnls 39 8,095 \$568.85 (0.03) 234E Leg, outside, boneless 0 2342 Leg, sizile, boneless 0 234G Sirloin tip, bnls 0 0 0 0 234G Sirloin tip, bnls 0 0 11.80 235 Back 15 797 \$708.10 11.80 236 Back, trimmed 4 177 \$728.23 (59.7) 237 Special trimmings			0				
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	232C	Loin, boneless, tied	5	360	\$1,318.61	(86.84)	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	232E 233	Leas	18	17,781	\$73.80	2.81	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	233A	Leg, trotter-off	141	51,673	\$315.09	(5.11)	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	233C	Leg, trotter-off, partial bn	1 34	4,902	\$482.86	4.68	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	233E	Leg, steamship	24	2,814	\$444.72	(0.07)	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	233F 234	Leg. Boneless. Tied	113	56.354	\$432.78	3.43	
234C Leg, bottom, boneless 234C Leg, outside, boneless 234E Leg, outside, boneless 234E Leg, inside, boneless 234E Leg, sirloin tip, bnls 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Pund Average Prior Days<	234A	Leg, shank off, buls	39	8,095	\$568.85	(0.03)	
234D Leg, outside, boneless 77 9,140 \$732.94 (5.76) 234F Leg, sirloin tip, bnls 0 0 0 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 245 Sirloin 246 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Prior Days Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 2047 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 2042 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89)	2040	LCG, Z Way DOLICICSS	0				
234E Leg, inside, boneless 77 9,140 \$732.94 (5.76) 234F Leg, sirloin tip, bnls 0 0 0 234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back 15 797 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 0 245 245 Sirloin 26 8,659 \$591.63 (31.31) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Trades Poind Average Prior Days PROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from Trades Poind Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.							
234G Sirloin, boneless 15 797 \$708.10 11.80 235 Back 1 797 \$708.10 11.80 235 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) Troot House Prime CUTS # Of Total Weighted Change from Prior Days Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, reast-ready, frenched 3 105 \$877.40 0.00	234D 234E	Leg, inside, boneless	77	9,140	\$732.94	(5.76)	
235 Back 236 Back, trimmed 4 177 \$728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 245 Sirloin 246 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Trades Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	234F	Leg, sirloin tip, bnls	0				
236 Back, trimmed 4 177 5728.23 (59.77) 238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 245 Sirloin 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground Lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from IMPS Sub-Primal Trades Pound Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	234G	Sirloin, boneless	15	797	\$708.10		
238 Trimmings 16 749 \$421.43 38.35 239 Special trimmings 25 900 \$438.82 4.25 244 Loin, boneless, 3-way 0 245 \$1,377.40 (21.93) 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from IMPS Sub-Primal Trades Pound Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	235	Back trimmed	4	177	\$708.03	(59.77)	
244 Loin, Doneless, 3-way 0 245 Sirloin 245 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from IMPS Sub-Primal Trades Pound Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	238	Trimmings	16	749	\$421.43	38.35	
244 Loin, Doneless, 3-way 0 245 Sirloin 245 246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from IMPS Sub-Primal Trades Pound Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	239	Special trimmings	25	900	\$438.82	4.25	
246 Tenderloin 4 58 \$1,377.40 (21.93) 295 Lamb for stewing 56 8,659 \$591.63 (13.11) 296 Ground lamb 43 7,765 \$536.80 (3.56) Necks 32 15,934 \$117.70 (38.23) FROZEN CHOICE & PRIME CUTS # Of Total Weighted Change from IMPS Sub-Primal Trades Pound Average Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00			0				
FROZEN CHOICE & PRIME CUTS # Of Trades Total Pound Weighted Average Change from Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00			4	58	\$1 377 40	(21 93)	
FROZEN CHOICE & PRIME CUTS # Of Trades Total Pound Weighted Average Change from Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	295	Lamb for stewing	56	8,659	\$591.63	(13.11)	
FROZEN CHOICE & PRIME CUTS # Of Trades Total Pound Weighted Average Change from Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	296		43	7,765	\$536.80	(3.56)	
IMPS Sub-Primal # Of Trades Total Pound Weighted Average Change from Prior Days 204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00		Necks	32	15,934	\$117.70	(38.23)	
Z04 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	FROZE	N CHOICE & PRIME CUTS					
Z04 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	TMOO	Sub-Drimal	# Of	Total	Weighted	Change from	
204 Rack, 8-Rib, medium 4 5,299 \$336.42 (2.89) 204C Rack, roast-ready, frenched 3 105 \$877.40 0.00							
204C Rack, roast-ready, frenched 3 105 \$877.40 0.00	204	Rack, 8-Rib, medium	4	5,299	\$336.42	(2.89)	
	204C	Rack, roast-ready, frenched	3	105	\$877.40	0.00	

204	Rack, 8-Rib, medium	4	5,299	\$336.42	(2.89)
204C	Rack, roast-ready, frenched	3	105	\$877.40	0.00
209	Breast	16	7,446	\$103.72	(3.46)
	Breast, bulk	3	982	\$105.24	
209A	Ribs, Breast bones off	4	493	\$380.23	(11.96)
210	Foreshank	10	6,811	\$320.37	1.09
230	Hindsaddle	4	210	\$424.30	(13.85)
232E	Flank, untrimmed	8	992	\$101.61	6.65
233A	Leg, trotter-off	11	34,308	\$291.40	(6.90)
233F	Hindshank	4	1,310	\$381.61	41.87
234	Leg, Boneless, Tied	7	6,133	\$404.89	(6.10)
234A	Leg, shank off, bnls	7	5,503	\$627.38	(5.47)
234E	Leg, inside, boneless	17	3,634	\$615.40	(20.82)
238	Trimmings	8	3,760	\$224.41	10.06
295	Lamb for stewing	12	1,291	\$632.74	6.14
296	Ground lamb	39	9,524	\$451.63	4.66
	Necks	14	3,660	\$102.03	5.74

SPECIAL REPORTS

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 26-Jan-2013 is estimated to be 150,552,000 head DN 0.36 percent from a week ago, and DN 1.10 percent from a year ago. (Last week 151,093,000; Last year 152,226,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 25, 2013 ATIONAL 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

	PI	RICES
	(CENTS	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE WTD AVERAGE PRICE	30.00 30.00	24.00-26.00 25.00
WID AVERAGE PRICE		OLUME
		1,000 LBS.)
VOLUME TRADED VOLUME EXPORTED	40	163
		RICES
15-20%	(CENTS	PER POUND)
PRICE RANGE	30.00-32.00	23.00-29.00
WTD AVERAGE PRICE	31.02	25.66
		LUME
		,000 LBS.)
VOLUME TRADED VOLUME EXPORTED	1,353 1,313	5,018 3,468
VOLUME EXPORTED		RICES
	(CENTS	PER POUND)
20% OR MORE		
RANGE	-	20.00
WTD AVERAGE PRICE	- VC	20.00
		,000 LBS.)
VOLUME TRADED VOLUME EXPORTED		41

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Jan 24, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

has FRICE EQUIVALENT INDEX VALUES he carcass price equivalent index value of a Choice 600-900 lbs ass was 2.49 lower at 178.70; Select 600-900 lbs carcass was lower at 170.37 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE Boxed beef cutout values began the week higher, before finishing the session weak to lower on light to moderate demand and moderate offerings. Rib cuts proved to be the strongest area of the carcass, with both grades trending firm. End cuts continued the weak trend established last session. The seasonal narrowing of the Choice/Select spread was largely a result of the loin complex. Accumulating inventories of Choice items such as tenderloins and top butts forced packers to lower pricing to keep product moving, whereas Select loin items trended steady to firm. Beef trimmings trended lower on moderate demand and moderate to heavy offerings before recovering slightly by Thursday. Fed cattle grinds were weak on moderate demand and moderate to heavy offerings, while blended source grinds were generally steady. For the week: Select and Choice rib primal 3.00 higher; Select and Choice chuck primal 1.50 to 2.00 lower; Select and Choice round primal 2.00 to 3.50 lower; Select loin primal 3.00 higher while Choice 4.00 lower. Beef trimmings 6.00 lower. Fed cattle grinds were mostly 2.00 to 5.00 higher, while blended grinds generally steady. Composite of Boxed Beef Cutout Values: Choice 600/900#

while Choice 4.00 lower. Beef trimmings 6.00 lower. Fed ca grinds were mostly 2.00 to 5.00 higher, while blended gr generally steady. Composite of Boxed Beef Cutout Values: Choice 600, carcasses down 1.93 at 188.01, Select 600/900# carcasses down at 182.19. 600/900#

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

Lean boneless processing beef prices were generally steady. Trimmings prices were mostly firm to higher. Demand was moderate with moderate to heavy offerings. Demand for frozen boneless lean remained strong but available quantities were very limited. Tight import supplies helped to support the nearby domestic market. Many import buyers purchased domestic product to fill their immediate needs. needs

needs. Market activity on imported beef was fairly slow with most product trading weak to 2.00 lower with instances 3.00 lower. Import supplies remained tight with 90% cow in very short supply. Outfront sales made up the bulk of the trade this week as nearby supplies were very light. Cutter cow cutout values were firm on moderate demand and offerings. Round, rib and flank cuts were mixed while loin items were mostly higher. Chuck cuts were mostly lower. 100% lean items were firm to higher. Lean boneless beef 92-94% weak: 90% generally stordy: 25% firm

were firm to higher. Lean boneless beef 92-94% weak; 90% generally steady; 85% firm to 1.00 higher; 81% unevenly steady; 75% firm; 65% firm to 1.00 higher; Other lean percentages were not fully established. 100% lean combo items were firm to higher. Cutter cow carcass gross cutout value for Thursday, January 24, 2013 was estimated at \$165.21 per cwt, 1.58 higher compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE The seasonal reduction in hogs this trading period allowed for packers to tighten up supply and ask higher money for most items. Bone-in loins, spareribs, butts, hams, trimmings, and bellies were all beneficiaries of this seasonal move. The harvest estimate a year ago was 2,167,000 and this week's estimate is 2,165,000 essentially the same for year over year comparison. This 1% reduction in harvest compared to last week was a great benefit to selling product, as packers were used to selling 2.25-2.30 million pigs worth of product each week. Loins steady to 4.00 higher; butts steady to 2.00 higher; spareribs steady to 3.00 higher; skinned hams 17-20 lbs 4.00 higher; 20-23 lbs 4.00 to 7.00 higher; 42% trim mostly 3.00 higher; 72% trim 2.00 higher; bnls picnics 1.00 lower. The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 84.70 per cwt. up 0.82 from last Friday.

inc composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 84.70 per cwt. up 0.82 from last Friday. **BY- PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES** Trading continued to be quiet for beef by-products this week. While trading was limited, sausage makers paid steady to slightly higher money on beef meats as grinders look to change formulations to produce a value-added product. Activity of pork varieties was also slow. Domestic prices slid lower as a price floor was lacking as the oriental export market was extremely quiet. In contrast, pork variety meats headed for Mexico brought higher money. Tallows and greases experienced slow trading this week. Central choice white grease prices finished steady to lower. Feed fat and biofuel demand was light to moderate for moderate offerings. Light demand pressured Chicago lard prices lower. The export markets were quiet. Market activity on protein feed supplements was slow to moderate this week. Improved demand sparked higher prices on ruminant meat and bone meal. Pork meat and bone meal also saw more interest as prices ended steady to mostly higher. Central blood meal finished steady to lower while pork blood meal ended steady to slightly higher. Demand and offerings were mostly moderate. Trading on major packer hides was slow to moderate this week. The market remains strong. Packers continue to be current in offerings. Tanner resistance continued, but those needing hides had to pay the price. All reported selections finished at steady to higher prices. Beef Variety Meats: Cheek meat domestic not tested, export steady with last quote; Head meat not tested; Hearts regular bone out domestic and export 3.00 higher; Tongues Swiss-Cut #1 Black, export 15.00 higher. Pork Variety Meats: Brisket bones full, export 30# not tested; Cheeks 2.00 lower compared to most recent quote; Hearts, domestic Cheeks 2.00 lower compared to most recent quote; Hearts, domestic Cheeks 2.00 lower compared to most recent quote; Hearts, domestic Cheeks 2.00 lower compar

Pork Variety Meats: Brisket bones full, export 30# not tested; Cheeks 2.00 lower compared to most recent quote; Hearts, domestic 3.00 lower; Salivary glands 3.00 higher; Stomachs, scalded small box 3.00-8.00 higher. Central choice white grease steady to 1.00 lower; Chicago lard 5.00 lower; Central meat and bone meal 10.00-15.00 higher; Panhandle meat and bone meal 15.00 higher; pork meat and bone meal steady to mostly 5.00 higher; Central blood meal steady to 50.00 lower; pork blood meal steady to 10.00 higher; heavy weight Heavy Native Steer hides steady to 2.00 higher; Dairy Cow hides 3.00 higher; Heavy Texas Steer hides steady. The average value of hide and offal for the four days ending January 24, 2013, was estimated at 13.57 per cwt., up 0.04 from last week and up 1.20 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS The special fed veal carcass weighted average non-packer owned price was up 1.01 and the packer owned price was .92 higher on light demand and light to moderate offerings. Harvest numbers were 2% lower compared to last week's total. Dressed weights were up 0.9 pounds in the Northeast, down 0.2 pounds in the North Central, with the composite up 0.4 pounds. Special fed veal cut prices were steady throughout the carcass with the exception of boneless trimmings 75-80% lean which were 5.00 lower. Demand was light to moderate with moderate offerings on a very light test for the session.

LAMB: CARCASS & PELTS

LAMB: CARCASS & PELTS Carcass lamb sales for the week, as of 1/17/2013 were mixed. Carcasses less than 45 pounds were 1.35 lower; 45 to 65 pounds were 5.52-10.15 higher; Carcasses 65 pounds and heavier were .41 higher to 1.92 higher. The National Lamb Carcass Cutout Report was 1.96 higher compared to last week at 262.06. Pelt prices were generally steady up to .75 higher on previously shorn pelts, while unshorn pelts were steady up to .50 higher. Interest was moderate to good on all classes with a firm undertone. Trade activity was moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

SPECIAL REPORTS

LM_PK602

Des Moines, IA

Fri, Jan 25, 2013

USDA 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 for more information.

LM_PK603

Des Moines, IA Fri, Jan 25, 2013 USDA Market News NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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