

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



Des Moines, Iowa      Ph# 515-284-4460  
Fx# 515-284-4231  
  
Washington, DC      Ph# 202-720-6231  
Fx# 202-690-3732

Friday, January 25, 2013

VOLUME 28, NO. 17

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 01/25/2013 (est)	122,000	4,000	421,000	6,000
Week ago (est)	104,000	3,000	411,000	6,000
Year ago (act)	113,000	3,000	408,000	6,000
Week to date (est)	619,000	16,000	2,069,000	37,000
Same Pd Last Wk (est)	605,000	16,000	2,131,000	38,000
Same Pd Last Yr (act)	597,000	14,000	2,097,000	37,000
Previous day estimated	Steer and Heifer		Cow and Bull	
Thursday		100,000		25,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	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 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 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.

						CHOICE 600-900	SELECT 600-900		
Current Cutout Values:						187.44	181.86		
Change from prior day:						(0.57)	(0.33)		
Choice/Select spread:						5.57			
Total Load Count (Cuts, Trimmings, Grinds):						154			
COMPOSITE PRIMAL VALUES									
Primal Rib						274.52	260.21		
Primal Chuck						161.81	159.96		
Primal Round						164.86	163.63		
Primal Loin						246.83	231.41		
Primal Brisket						129.76	129.79		
Primal Short Plate						129.39	134.67		
Primal Flank						105.56	98.30		
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS									
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900		
01/24	113	53	13	23	201	188.01	182.19		
01/23	124	78	38	49	290	189.78	182.90		
01/22	171	122	39	62	394	190.59	183.90		
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		
CURRENT VOLUME - (one load equals 40,000 pounds)									
Choice Cuts				78.82	loads	3,152,780	pounds		
Select Cuts				37.91	loads	1,516,478	pounds		
Trimmings				14.07	loads	562,680	pounds		
Ground Beef				22.85	loads	914,107	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	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	213.76
114 1	Chuck,	shoulder	clod		9	59,840	200.00	216.26	203.91
114A 3	Chuck,	shoulder	clod,	trmd	28	164,741	209.50	233.00	213.20
114D 3	Chuck,	clod,	top blade		7	38,248	249.00	296.32	276.06
114E 3	Chuck,	clod,	arm roast		3	19,330	235.00	267.95	238.83
114F 5	Chuck,	clod tender	(IM)		6	12,191	288.90	316.00	301.87
115 1	Chuck,	2-piece,	boneless						
116A 3	Chuck,	roll,	1xl,	neck/off	30	139,076	226.70	252.50	237.07
116B 1	Chuck,	chuck tender	(IM)		16	131,000	213.59	244.00	223.91
3	Chuck	roll,	retail ready						
120 1	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,	bone-in							
161 1	Round,	boneless			8	12,658	210.00	225.00	212.53
3	Round,	bnls/peeled	heel-out						
167A 4	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	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			
170 1	Round,	bottom	gooseneck						
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			
174 3	Loin,	short loin,	0xl		23	204,035	470.00	543.50	481.44
175 3	Loin,	strip loin,	1xl						
180 1	Loin,	strip,	bnls,	heavy					
1	Loin,	strip loin	bnls.	1xl	15	60,797	415.00	445.00	421.96
180 3	Loin,	strip,	bnls,	0xl	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,	bottom	sirloin,	flap	16	91,049	363.00	401.00	370.40
185B 1	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 4	Loin,	tndrloin,	trmd,	heavy	24	90,048	893.00	961.77	916.28
191A 4	Loin,	butt tender,	trimmed		3	2,229	911.77	970.00	932.03
193 4	Flank,	flank	steak	(IM)	21	37,530	373.00	478.00	442.19



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

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

Compared to last market test: Lean boneless 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 offerings.

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

Central	17.61	Loads	--	704,493	pounds
National	49.07	Loads	--	1,962,645	pounds

FOB Plant - Central					
	# of Trades	Total Pounds	Price Range	Weighted Average	

Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	6	139,445	\$210.00	\$215.24	\$212.73
Frozen 90%					
Fresh 85%	10	356,911	\$186.00	\$200.00	\$187.94
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	6	130,496	\$121.00	\$123.00	\$122.60
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%	8	176,000	\$224.75	\$229.75	\$227.97
Frozen 92-94%					
Fresh 90%	19	431,917	\$207.00	\$216.00	\$211.81
Frozen 90%					
Fresh 85%	18	546,911	\$186.00	\$200.00	\$188.39
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	15	370,496	\$121.00	\$126.00	\$123.76
Frozen 65%					
Fresh 50%	17	401,680	\$64.25	\$75.00	\$70.40
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 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.

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

BULL MEAT:	East Coast	West Coast
95%	229.00- 230.00	228.00
COW MEAT:		
95%		
90%	215.00- 216.00	
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	199.00- 200.00	
Beef Trim 80%	182.00- 183.00	
Beef Trim 75%	165.00	
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

BULL MEAT:	East Coast	West Coast
95%	229.00- 230.00	224.00- 227.00
COW MEAT:		
95%		
90%	215.00- 216.00	215.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	199.00- 200.00	
Beef Trim 80%	182.00- 183.00	
Beef Trim 75%	165.00	

URUGUAY - FOB AND TIS

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

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT  
9.0 Loads Reported

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

Market for Week Ended:	January 25, 2013	
	Lds	Price Range
UT,brk 2-4	450#/up	
UT,bng 1-3	400#/up	5.0
Cutter 1-2	350#/up	4.0
Bulls YG 1	500#/up	

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE	SELECT
Values =>	600-900#	600-900#
Change =>	\$178.52	\$170.31
	-0.18	-0.06

Current Index Reflects the Equivalent of 189,969 head of cattle.			
SUPPLY (Live)	97,504 Hd		
Equivalent:		\$181.60	\$170.77
DEMAND (Box)	92,465 Hd*		
Equivalent:		\$175.44	\$169.86
Live-Box Spread:		\$6.16	\$0.91

National Daily Direct Cattle			
(5 day accumulated wghtd avg)			
	Weight	Price	Head
Live Steer:	1411	\$122.77	28,109
Live Heifer:	1274	\$122.60	18,777
Drsd Steer:	903	\$197.51	28,614
Drsd Heifer:	814	\$197.01	22,004

Grading % Breakdown			
Ch 600-900# :	74.08%:		
Ch 600-750# :	24.73%:		
Ch 750-900# :	49.35%:		
Se 600-900# :	25.92%:		
Se 600-750# :	5.84%:		
Se 750-900# :	20.08%:		

Equivalent Values for Outlying Beef Carcass Types					
Basis Value = 178.52					
Carcass Weights					
Qlty/Yield	(1)	400-500#	500-600#	600-900#	900-1000#
		-26.07	-12.68	-2.06	-21.15
Prime 1-3	15.63	\$168.08	\$181.47	\$194.15	\$192.09
Certified 1-3	5.13	\$157.58	\$170.97	\$183.65	\$181.59
Choice 1	3.58	\$156.03	\$169.42	\$182.10	\$180.04
Select 1	-6.69	\$145.76	\$159.15	\$171.83	\$169.77
Stndrd 1-3	-22.70	\$129.75	\$143.14	\$155.82	\$153.76
Prime 4	3.02	\$155.47	\$168.86	\$181.54	\$179.48
Choice 4	-11.23	\$141.22	\$154.61	\$167.29	\$165.23

NATIONAL 5-DAY ROLLING CUTTER COW CUTOOT 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:	\$164.81
Change from prior day:	(\$0.40)

Item	Price	Value	Change
90% lean	\$211.81	\$118.27	(\$0.47)
100% lean inside round	\$252.88	\$5.87	
100% lean, flats and eyes	\$242.89	\$5.64	\$0.01
100% lean, S.P.B.	\$234.98	\$11.75	\$0.01
Chuck Tender	\$228.65	\$2.29	
Knuckle	4-7 lbs.	\$241.54	\$6.11
Tenderloin	2-3 lbs.	\$403.64	\$2.14
Tenderloin	3-4 lbs.	\$437.48	\$3.24
Ribeye Roll	4-6 lbs.	\$235.42	\$2.47
Ribeye Roll	6-8 lbs.	\$254.90	\$1.89
Ribeye Roll	8up lbs.	\$263.27	\$1.92
Flank Steak		\$225.16	\$0.95
Kidney, Edible		\$30.57	\$0.14
Fat, inedible		\$25.12	\$0.58
Bone		\$6.45	\$1.55

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	47.51	loads	--	1,900,232	pounds
Cutter/Canner Cuts	2.70	loads	--	107,907	pounds
Boner/Breaker/Cutter/Canner	25.91	loads	--	1,036,424	pounds
100% Lean Items	46.50	loads	--	1,859,898	pounds
Frozen Cuts	7.80	loads	--	312,142	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
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BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	9	9,546	\$284.36	\$7.61
112	Rib, ribeye roll, 8-10 lbs.	79	220,822	\$282.98	(\$1.95)
112	Rib, ribeye roll, 10-up lbs.	49	80,458	\$288.46	(\$0.09)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	38	47,205	\$281.60	(\$0.92)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	17	47,593	\$287.29	\$0.50
120	Chuck, brisket	19	19,801	\$185.38	(\$6.06)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	53	163,207	\$214.34	\$2.89
169A	Round, top inside c-off, 8-10 lbs.	3	18,610	\$254.48	\$0.69
169A	Round, top inside c-off, 10-14 lbs.	59	760,016	\$253.95	(\$0.49)
169A	Round, top inside c-off, 14-up lbs.	12	96,727	\$254.28	(\$0.10)
171B	Round, outside round	28	119,788	\$233.25	\$0.21
171C	Round, eye of round	33	63,481	\$240.53	(\$1.35)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	23	52,348	\$221.68	\$3.16
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	36	78,271	\$219.17	(\$0.48)
185A	Loin, bottom sirloin butt flap, bnls.	41	97,117	\$233.81	(\$0.92)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	24	57,579	\$261.44	(\$0.13)
112	Rib, ribeye roll, 6-8 lbs.	24	50,328	\$263.21	(\$1.64)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	31	423,655	\$250.47	(\$0.16)
	Inside round - Boxed	39	58,814	\$270.30	(\$0.74)
	Outside round	5	25,605	\$244.30	\$3.04
	Eye of round	14	31,850	\$259.45	(\$0.13)
	Flats and eyes - Combo	33	427,344	\$241.57	\$0.20
	Flats and eyes - Boxed				
	Striploin	64	240,273	\$284.38	\$0.02
	S.P.B. - Combo	42	652,357	\$234.98	\$0.28
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	47	144,582	\$228.65	(\$0.11)
167A	Round, knuckle, peeled	51	215,313	\$241.54	\$1.51
190	Loin, tenderloin, 2-3 lbs.	17	14,362	\$403.71	\$0.54
190	Loin, tenderloin, 3-4 lbs.	36	70,437	\$437.48	\$2.80
190	Loin, tenderloin, 4-5 lbs.	130	257,131	\$469.99	(\$5.78)
190	Loin, tenderloin, 5-up lbs.	43	102,559	\$472.54	\$3.87
193	Flank, flank steak	121	154,439	\$250.27	(\$0.48)
	Flank, rough	51	77,601	\$225.33	(\$2.73)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	7	34,102	\$277.38	(\$0.75)
112	Rib, ribeye roll, 8-10 lbs.	3	68,525	\$250.20	
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.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	3	35,782	\$244.38	(\$0.25)
112	Rib, ribeye roll, 8-up lbs.	4	25,184	\$263.39	\$1.98
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	29	118,648	\$192.48	(\$5.10)

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62# 60-64# 62-64# 64#Min 74#Min 80-82#	102.00 -	104.00 A 102.00 E	
NATIVE STEER	46-48#			
COL BRAND STR	62-64# 64#Min 64-66# 66-68#		92.00 A	
BUTT BRAND STR	60-62# 62-64# 64#Min 66-68# 74#Min		94.00 E	
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# 62-66#	77.00	A	
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 64-66# 64#Min 66-68# 70#Min 74#Min	102.00 -	103.00 A	
HVY TEX STR/HFR	48-50# 60-64#			
BRANDED STEER	62-64# 64-66# 70#Min 78#Min		99.00 A 101.00 A	

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

Carlott Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN -----

Items	Lds	Price Range	Wtd Avg
CHEEK MEAT,tmtd, 70-75% lean export		135.00	135.00 C
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export		unq	
HEARTS, regular, bone out		61.00	61.00 A
regular,bone-out exp		61.00	61.00 C
KIDNEYS, export			
LIPS, unscaled	1.0	177.00	177.00
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		300.00	300.00 C
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	

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 13.63 per cwt live, up 0.01 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.38	94.00	-	6.91
Tallow, edible	1.20	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	135.00	-	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, unscaled	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	0.47	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	0.60	1050.00	-	0.32
Totals:	19.19			13.63
Dressed equivalent basis (63% dress):				21.63
(1) Typical slaughter steer weighs 1,360 pounds				

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-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.38	93.75	-	7.21
Tallow, edible	1.20	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	135.00	-	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, unscaled	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	0.47	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	0.60	1050.00	-	0.32
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 1/25/2013, was estimated at 12.89 per cwt live, up 0.02 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.81	60.00	-	5.45
Tallow, renderer blchable	3.68	37.50	-	1.38
Tongues, Swiss cut, IW	0.32	296.75	26.50	0.95
Cheek meat, trmd	0.43	152.50	-26.25	0.66
Head meat	0.14	166.25	5.25	0.23
Oxtail, reg, small box	0.20	238.00	0.75	0.48
Hearts, reg, bone out	0.46	56.50	-0.25	0.26
Lips, unscaled	0.13	77.75	-17.75	0.10
Livers, reg, gall off (3)	0.90	26.00	-1.75	0.23
Tripe, scalded edible, blchd	1.06	72.50	-0.50	0.77
Tripe, honeycomb bleached	0.14	98.00	10.00	0.14
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	335.50	13.00	1.80
Blood meal, 85% blk/ton	0.73	1100.00	-40.00	0.40
Totals:	24.72			12.89
Dressed equivalent basis (47% dress):				27.43

- (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						
HEARTS, Regular, bone-out		3.7	55.00 -	60.00	56.49	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,		3.7	160.00 -	178.00	166.37	
KIDNEY'S Export		8.4	24.00 -	34.00	29.83	
LIPS, unscaled		3.4	65.00 -	107.00	77.64	
LIVERS, Regular,bulk-pack						
LIVERS, Regular,bulk-pack export						
LIVERS, Regular, 2/box		0.5		24.00	24.00	
LIVERS, Regular, 2/box, export		13.3	24.00 -	35.00	26.13	
" 2 loads traded at 42.00 to Egypt						
MELTS,						
OXTAILS, Regular, small box		3.8	215.00 -	262.00	238.08	
SALIVARY GLANDS		1.2		43.00	43.00	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW		3.1	255.00 -	355.00	298.06	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW		4.7	252.00 -	325.00	301.08	
TONGUES, exp.#1 black Swiss cut,IW						
TONGUES, #1 mixed,Swiss cut,IW						
TONGUES, exp.#1 mixed,Swiss cut,IW						
TONGUES, #2 mixed Swiss cut,IW		1.0	253.00 -	339.00	270.96	
TONGUES, exp.#2 mixed,Swiss cut,IW						
TONGUE Trimnings		0.3		42.00	42.00	
TRIPAS						
TRIPE, bleached, scalded, edible		5.6	72.00 -	80.00	72.43	
TRIPE, blchd, scld/w honeycomb		0.7		105.00	105.00	
TRIPE, bleached,scalded,edible exp						
TRIPE, unbleached, scalded, edible		7.0	92.00 -	132.00	100.71	
TRIPE, honeycomb bleached		0.7	82.00 -	110.00	98.00	
TRIPE, honeycomb unbleached		0.4		171.00	171.00	
TRIPE, omasum unbleached		1.6	287.00-	288.00	287.69	
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 to 2.00 higher; butts unevenly steady; sknd hams 20-23 lbs 1.00 higher, 23-27 lbs steady; scls bellies not established; lean trimmings 3.00 to 5.00 higher. Trading slow, with light demand and mostly moderate offerings.

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<b>Loads PORK CUTS</b>	<b>:</b>	<b>57.38</b>
<b>Loads TRIM/PROCESS PORK</b>	<b>:</b>	<b>8.0</b>

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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
01/25	65.38	85.11	87.28	83.48	52.23	126.18	68.98	142.48
Change :		0.41	1.06	0.89	-1.51	0.32	0.82	unc
-----								
01/24	119.0	84.70	86.23	82.59	53.74	125.86	68.16	142.48
01/23	54.8	85.08	89.41	83.19	59.29	127.45	66.55	137.60
01/22	123.2	84.86	89.22	83.75	59.35	124.51	66.24	137.49
01/18	68.7	83.63	86.92	83.36	54.53	126.24	65.65	137.49
Current Five Day Simple Average -								
		84.68	87.81	83.28	55.83	126.05	67.12	139.51

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

FRESH PORK CUTS								
LOINS, BONE-IN								
Primal Cutout Value =								87.28
				Lds	Price Range		Wghtd Avg	
1/4" Trim 21#DN-LGT				5.0	105.00	-	114.00	108.60
1/8" Trm/less 21#DN-LGT				1.5			121.00	121.00
1/4" Bladeless								
1/4" Trim 21#/UP-MED								
Combos 26/Up#(SOW)								
LOINS,CNTRCUT,10-11 RIB,1/4"TRM								
Tender-in FLO 8-13#								
Tender-out FLO 8-13#								
BNLS Strap-on 5-11#				10.5	145.00	-	155.00	150.43
BNLS Strap-off 5-11#				2.5	160.00	-	170.00	162.00
WHLE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#				2.00	112.00	-	115.00	113.50
BONE-IN SIR 2.5-3.5#				3.00	75.00	-	83.00	77.67
BLADE ENDS 2-4#				0.5			73.00	73.00
TENDERLOIN 1.25/DN#				0.13			260.00	260.00
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#								

PICNIC								
Primal Cutout Value =								52.23
				Lds	Price Range		Wghtd Avg	
Snkr Trm, RS, combo								
Snkr Trm, SS, combo								
Snkr Trm, SS, boxed				1.0			67.00	67.00
PICNIC CUSHION MEAT								
Boxed 92% Fresh				3.50	104.00	-	105.00	104.29
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =								83.48
				Lds	Price Range		Wghtd Avg	
1/4" TRM 5-10#				11.5	95.00	-	96.00	95.26
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
BNLS, Butt				2.5	106.00	-	109.00	108.40
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Cutout Value =								126.18
				Lds	Price Range		Wghtd Avg	
3BAG/3 PCVAC4.25#/DN-LGT				1.8	139.00	-	141.00	140.43
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME				4.0	127.00	-	138.00	132.50
COMBOS 4.25#/UP-MED								

-----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 =					68.98	
-----Lds-----			Price Range		-----Wghtd Avg-----	

BONE-IN TRIMMED			
17-20# TRIM SPEC 1			
20-23# TRIM SPEC 1	2.0	75.00	75.00
23-27# TRIM SPEC 1	2.0	75.00	75.00
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	4.0	132.00	132.00
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 Cutout Value =			142.48
-----Lds-----Price Range-----			Wghtd Avg-----
SKIN-ON, TRIMMED 10-12#			
SKIN-ON, TRIMMED 12-14#			
SKIN-ON, TRIMMED 14-16#			
SKIN-ON, TRIMMED 16-18#			
SKIN-ON, TRIMMED 18-20#			
SKIN-ON, TRIMMED 20-25#			
SKINLESS, 9-13#			
SKINLESS, 13-17#			

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS				
		Lds	Price Range	Wghtd Avg
Combo 42% Fresh				
Boxed 42% Frozen				
Combo 72% Fresh	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	42.00	42.00
Boxed 12-16% Frozen				

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WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.				
The offal value from a typical slaughter hog (1) for the week ended 1/25/2013, was estimated at 5.59 per cwt live, down -0.10 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	80.00	-0.50	0.22
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	48.00	-3.25	0.13
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	35.00	3.00	0.09
Snouts, partial lean	0.25	56.00	-	0.14
Stomachs, scld, small box	0.43	137.25	-5.25	0.59
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	41.50	0.50	0.21
Pork meat & bone meal	1.57	426.75	6.25	0.33
Pork blood meal	1.95	1208.00	14.00	1.18
Lard	1.72	49.25	-5.00	0.84
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.59
Dressed equivalent basis (74% dress):				7.55

(1) Typical slaughter hog weighs 270 pounds.

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USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS				
Carlota Basis - Dollars/hundred weight - as of 3:00 PM				
PORK VARIETY MEATS - FROZEN				
Items	Lbs	Price Range	Wtg Avg	
NECK Bones domestic				
export				
Brisket Bones Full, 30#				unq
Brisket Bones Full, exp 30#				
TAILS,				
CHEEK MEAT trimmed		80.00		80.00 C
CHITTERLINGS, 10 lb. pail				
EARS, Pet Treat, 3-4/lb				
EARS, edible, export				
FEET, front, toes on				
front, toes on, export				
hind, domestic				
hind, export				
HEARTS, slashed, domestic	1.0	49.00		49.00
single slashed, export				
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
SNOUTS, partial lean				
partial lean w/mask				
STOMACHS, scalded, small box		135.00 - 140.00		137.33 C
scalded, small box, export		142.00		142.00 D
TONGUES,				
green, bnls, small box				
green, bnls, tip-on exp		158.00		158.00 E
scalded & scraped				
UTERI				
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:				
		DOMESTIC	Export	
BELLY SKINS, SELECTED		35.50-47.00	41.00-48.00	
FATBACK SKINS, SELECTED		38.00-48.00	40.00-40.00	
BUTT PLATE SKINS, SELECTED	thk	38.00-40.0thn	28.00-28.00	
HAM SKINS, HOUSE RUN		26.00-40.00	36.00-42.00	
PICNIC SKINS, HOUSE RUN		26.00-28.00	36.00-36.00	
JOWL SKINS, HOUSE RUN		20.50-29.50		
----- PORK PET FOODS - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:				
		FRESH	BOXED FROZEN	
KIDNEYS, inedible		7.00-7.00		
LIVERS, "		12.00-19.00		
LUNGS, "		2.00-6.00		
MELTS, "		5.00-5.25		

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 Slaughter for:	Year Ago	YTD	YTD
<b>Week ending: 01/19/13</b>	<b>01/12/13</b>	<b>01/21/12</b>	<b>2013</b>
Northeast	3,225	3,239	3,137
North Central	2,576	2,688	3,692
Total NE & NC	5,801	5,927	6,829

Special Fed Veal Dressed Weights	Year Ago		
<b>Week ending: 01/19/13</b>	<b>01/12/13</b>	<b>01/21/12</b>	
Northeast	269.9	269.0	267.2
North Central	273.7	273.9	277.7
Total NE & NC	271.6	271.2	272.9

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

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

**Compared to last week:** Special fed veal cut prices were steady 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. 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, bnls, 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
Bnls Veal Trimmings 75-80% Lean		119.00-	225.00
Bnls 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 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, YG 1-4	Head	5,563
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
45-DN	201	390.32
45-55#	243	352.18
55-65#	700	284.67
65-75#	1,531	256.26
75-85#	1,723	236.02
85-UP	1,165	213.12

CHOICE AND PRIME, YG 5	Head	1,124
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>
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		
<b>UNGRADED</b>	<b>Head</b>	<b>230</b>	
<b>Weight</b>	<b>Head</b>	<b>Wt Avg</b>	
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.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	5,363
<b>Weight</b>	<b>Head</b>			<b>Wt Avg</b>
45-DN	201			390.32
45-55#	243			352.18
55-65#	700			284.67
65-75#	1,431			255.65
75-85#	1,723			236.02
85-UP	1,065			212.57

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.
<b>FORESADDLE</b>				
204 RACK, 8-RIB MEDIUM	517.22	1.49	10.77%	7.65
209 BREAST **	100.88	1.73	8.85%	6.28
207 SHOULDERS, SQ-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
<b>HINDSADDLE</b>				
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

<b>GROSS CARCASS VALUE:</b>	<b>291.01</b>	<b>-2.55</b>	<b>95.45%</b>	<b>67.77</b>
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FORESADDLE VALUE	283.13	-1.52	49.20%	34.93
HINDSADDLE 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.

<b>Current Volume -</b>	
<b>Fresh Cuts</b>	<b>986,643 pounds</b>
<b>Frozen Cuts</b>	<b>136,045 pounds</b>

**\*Items with no entries indicate non-reportable trades.\***  
**FRESH CHOICE & PRIME CUTS**

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	7	3,869	\$317.73	(2.15)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	7	1,089	\$401.86	(9.87)
203	Bracelet				
204	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	\$584.82	2.23
204A	Rack, chined	34	9,125	\$618.17	4.58
204B	Rack, roast-ready	33	9,025	\$800.76	(15.72)
204C	Rack, roast-ready, frenched	134	23,954	\$996.87	(5.67)
204D	Rack, roast-ready, special	10	1,652	\$1,294.88	1.41
206	Shoulders	93	68,448	\$218.35	(1.96)
207	Shoulders, square-cut	247	161,228	\$245.66	(1.55)
208	Shoulders, square-cut, bnls	36	8,354	\$460.67	(4.70)
209	Breast	96	32,160	\$115.57	(0.68)
	Breast, bulk	13	14,704	\$67.01	(2.04)
209A	Ribs, Breast bones off	35	2,157	\$457.46	(7.42)
210	Foreshank	233	24,282	\$373.99	(14.70)
229	Hindsaddle, long-cut	0			
230	Hindsaddle				
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 1x1	105	23,181	\$631.36	26.41
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
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
233E	Leg, steamship	24	2,814	\$444.72	(0.07)
233F	Hindshank	60	17,046	\$391.30	5.92
234	Leg, Boneless, Tied	113	56,354	\$432.78	3.43
234A	Leg, shank off, bnls	39	8,095	\$568.85	(0.03)
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless				
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	77	9,140	\$732.94	(5.76)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	15	797	\$708.10	11.80
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	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	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
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

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 25-Jan-2013 and 26-Jan-2013 is estimated to be 32,214,000 UP 3.42 percent from a week ago and UP 9.03 percent from a year ago.  
(Last week 31,149,000; last year 29,547,000)

[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)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 25, 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	30.00	24.00-26.00
WTD AVERAGE PRICE	30.00	25.00
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	40	163
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	30.00-32.00	23.00-29.00
WTD AVERAGE PRICE	31.02	25.66
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,353	5,018
VOLUME EXPORTED	1,313	3,468
-----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 24, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 2.49 lower at 178.70; Select 600-900 lbs carcass was 1.06 lower at 170.37 compared to last Friday.

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# carcasses down 1.93 at 188.01, Select 600/900# carcasses down 0.42 at 182.19.

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.

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 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, 23-27 lbs 5.00 to 8.00 higher; sds bellies 14-18 lbs 5.00 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.

BY- PRODUCTS: VARIETY MEATS, TALLOW, 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 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

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

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

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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](mailto:william.sumpter@ams.usda.gov) for more information.

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

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