

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock, Poultry and Seed Division
Livestock, Poultry 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, February 15, 2013

VOLUME 28, NO. 32

** This report will not be released on Monday, February 18th, 2013, as our offices will be closed in observance of the President’s Day Holiday. This report will be released on Tuesday, February 19th. **

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 02/15/2013 (est)	110,000	3,000	408,000	6,000
Week ago (est)	108,000	3,000	401,000	7,000
Year ago (act)	119,000	3,000	395,000	6,000
Week to date (est)	582,000	15,000	2,086,000	39,000
Same Pd Last Wk (est)	584,000	15,000	2,081,000	37,000
Same Pd Last Yr (act)	601,000	15,000	2,077,000	36,000
Previous day estimated Thursday	Steer and Heifer 94,000		Cow and Bull 25,000	

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 02/16/2013 (est)	14,000	0	59,000	0
Week ago (est)	9,000	0	58,000	0
Year ago (act)	10,000	0	73,000	0
Week to date (est)	596,000	15,000	2,145,000	39,000
Same Pd Last Wk (est)	593,000	15,000	2,139,000	37,000
Same Pd Last Yr* (act)	610,000	14,000	2,151,000	36,000
2013 Year to Date	4,105,000	103,000	14,672,000	247,000
2012 *Year to Date	4,227,000	103,000	15,047,000	248,000
Percent change	-2.9%	-0.1%	-2.5%	-0.4%
2013 *Totals subject to revision/2012 *Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding				

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

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

Boxed Beef cutout values Lower on Choice and higher on Select on light demand and light to moderate offerings. Select and Choice rib and round cuts steady. Chuck cuts weak on Choice and higher on Select. Loin cuts lower on Choice and steady on Select. Beef trimmings lower on light to moderate demand and offerings.

						CHOICE 600-900	SELECT 600-900
Current Cutout Values:						181.95	180.40
Change from prior day:						(1.58)	0.80
Choice/Select spread:						1.55	
Total Load Count (Cuts, Trimmings, Grinds):						142	
COMPOSITE PRIMAL VALUES							
Primal Rib						270.85	264.59
Primal Chuck						158.60	160.75
Primal Round						157.34	158.45
Primal Loin						238.42	229.02
Primal Brisket						123.41	123.80
Primal Short Plate						127.11	132.30
Primal Flank						100.40	96.69
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS							
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
02/14	81	31	23	12	146	183.53	179.60
02/13	103	48	15	49	215	183.68	179.32
02/12	81	53	6	30	169	183.45	179.30
02/11	72	23	13	29	137	182.72	179.15
02/08	98	46	16	57	217	182.12	179.62
Current 5 Day Simple Average:						183.10	179.40
CURRENT VOLUME - (one load equals 40,000 pounds)							
Choice Cuts						69.04 loads	2,761,420 pounds
Select Cuts						25.89 loads	1,035,662 pounds
Trimmings						14.96 loads	598,574 pounds
Ground Beef						32.51 loads	1,300,222 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		21	38,135	513.00	564.50	523.30
112A 3	Rib, ribeye, bnls, light		6	7,431	550.18	622.00	579.55
112A 3	Rib, ribeye, bnls, heavy		16	18,542	545.00	603.00	562.02
113C 1	Chuck, semi-bnls, neck/off		4	12,808	200.00	215.00	203.10
114 1	Chuck, shoulder clod		5	5,977	198.00	213.89	200.68
114A 3	Chuck, shoulder clod, trmd		24	111,455	208.00	222.50	211.24
114D 3	Chuck, clod, top blade		8	13,561	250.00	295.00	269.51
114E 3	Chuck, clod, arm roast		10	45,509	236.00	275.00	240.38
114F 5	Chuck, clod tender (IM)		8	12,006	312.00	339.00	324.51
115 1	Chuck, 2-piece, boneless						
116A 3	Chuck, roll, 1xl, neck/off		34	136,298	219.75	254.00	233.64
116B 1	Chuck, chuck tender (IM)		18	26,760	218.00	235.50	226.02
3	Chuck roll, retail ready						
120 1	Brisket, deckle-off, bnls		49	678,334	183.00	203.00	187.41
120A 3	Brisket, point/off, bnls		9	12,594	325.00	363.00	327.26
123A 3	Short Plate, short rib		7	14,782	400.00	410.00	402.06
130 4	Chuck, short rib		10	9,582	288.84	331.67	315.38
160 1	Round, bone-in						
161 1	Round, boneless		4	2,383	201.00	212.00	206.90
3	Round, bnls/peeled heel-out						
167A 4	Round, knuckle, peeled		53	282,382	205.00	239.50	211.80
168 1	Round, top inside round		16	134,494	179.54	202.89	185.61
168 3	Round, top inside round		34	229,257	182.00	220.00	195.13
169 5	Round, top inside, denuded		12	19,888	222.00	257.00	226.86
3	Round, top inside, side off						
170 1	Round, bottom gooseneck		4	1,990	206.00	221.00	208.72
171B 3	Round, outside round		30	81,863	198.74	222.00	207.47
171C 3	Round, eye of round (IM)		23	36,385	211.81	245.00	228.14
174 1	Loin, short loin, 2x3						
174 3	Loin, short loin, 0xl		18	221,517	393.74	524.50	433.44
175 3	Loin, strip loin, 1xl						
180 1	Loin, strip, bnls, heavy						
1	Loin, strip loin bnls. 1xl		14	17,646	405.00	426.50	409.61
180 3	Loin, strip, bnls, 0xl		36	166,262	454.75	497.80	461.96
184 1	Loin, top butt, bnls, heavy		8	8,313	303.00	325.00	309.32
184 3	Loin, top butt, boneless		20	76,025	310.27	352.89	323.70
185A 4	Loin, bottom sirloin, flap		20	31,461	347.64	400.00	368.15
185B 1	Loin, ball-tip, bnls, heavy		9	18,472	223.00	238.00	229.93
185C 1	Loin, sirloin, tri-tip (IM)		9	11,553	279.97	304.00	292.26
185D 4	Loin, tri-tip, pld (IM)		6	4,803	387.00	411.00	397.21
189A 4	Loin, tndrloin, trmd, heavy		25	60,207	848.00	1041.00	867.52
191A 4	Loin, butt tender, trimmed		8	26,902	837.10	848.94	841.79
193 4	Flank, flank steak (IM)		15	15,684	395.72	465.00	415.52

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

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

Compared to last market test: Lean boneless was mostly firm to 2.00 higher; 85% was unevenly steady; 65% was sharply higher; Other lean percentages were not fully established. Beef trimmings lower on light to moderate demand and offerings.

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

Central	27.21	Loads	--	1,088,556	pounds
National	73.66	Loads	--	2,946,539	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	4	79,440	\$226.44	\$230.00
Frozen 92-94%				
Fresh 90%	13	529,703	\$212.00	\$215.56
Frozen 90%				
Fresh 85%	11	301,350	\$187.00	\$197.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	7	136,063	\$117.00	\$122.72
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%	14	310,729	\$222.54	\$230.00
Frozen 92-94%				
Fresh 90%	24	835,018	\$210.00	\$217.00
Frozen 90%				
Fresh 85%	25	741,350	\$187.00	\$197.50
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	20	537,028	\$117.00	\$129.50
Frozen 65%				
Fresh 50%	19	480,414	\$63.00	\$72.00
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

Regional Breakdown:
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX
National - all states

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Feb 15, 2013
Compared to Last Week: Market activity on imported beef was slow to moderate with most trades firm to 1.00 higher. Supplies remained tight. Late week sales firmed with most of the activity on outfront sales.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

	0-15 Days	16-45 Days
BULL MEAT:	East Coast	West Coast
95%	230.00- 232.00	
COW MEAT:		
95%	230.00- 232.00	
90%	214.00- 215.00	
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	197.00- 200.00	
Beef Trim 80%	181.00	
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

	0-15 Days	16-45 Days
BULL MEAT:	East Coast	West Coast
95%	231.00- 233.00	229.00
COW MEAT:		
95%	231.00- 233.00	227.00
90%		212.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

URUGUAY - FOB AND TIS

	0-15 Days	16-45 Days
BULL MEAT:		
95%		
COW MEAT:		
95%		211.00
90%		
CFM Fores 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

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

Compared to last market test: Utility and Cutter carcass market was 1.00 higher on moderate to good demand and moderate to heavy offerings.

Market for Week Ended:	Lds	February 15, 2013	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.5	119.00
Cutter 1-2	350#/up	4.0	119.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$175.25	\$171.69
Change =>	-1.27	-0.07
Current Index Reflects the Equivalent of 173,625 head of cattle.		
SUPPLY (Live)	112,873 Hd	
Equivalent:	\$180.56	\$174.97
DEMAND (Box)	60,752 Hd*	
Equivalent:	\$169.95	\$168.40
Live-Box Spread:	\$10.61	\$6.57
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
	Weight Price Head	Ch 600-900# \$181.95
Live Steer:	1403 \$123.94	Se 600-900# \$180.40
Live Heifer:	1285 \$123.60	Current Lds: 142.4
Drsd Steer:	902 \$198.95	Previous Lds: 146.0
Drsd Heifer:	812 \$198.26	
Grading % Breakdown		
Ch 600-900# :	75.40%:	Drop Credit : 13.68
Ch 600-750# :	26.39%:	Steer Dressing % : 64.22%
Ch 750-900# :	49.01%:	Heifer Dressing % : 64.19%
Se 600-900# :	24.60%:	Processing Cost : 12.00
Se 600-750# :	5.34%:	Slaughter Cost : 50.50
Se 750-900# :	19.25%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 175.25		
Carcass Weights		
Qlty/Yield	(1)	400-500#500-600# 600-900# 900-1000# 1000#/up
		-26.07 -12.68 -2.06 -21.15
Prime 1-3	15.63	\$164.81 \$178.20 \$190.88 \$188.82 \$169.73
Certified 1-3	5.01	\$154.19 \$167.58 \$180.26 \$178.20 \$159.11
Choice 1	3.58	\$152.76 \$166.15 \$178.83 \$176.77 \$157.68
Select 1	-1.42	\$147.76 \$161.15 \$173.83 \$171.77 \$152.68
Stndrd 1-3	-19.45	\$129.73 \$143.12 \$155.80 \$153.74 \$134.65
Prime 4	3.02	\$152.20 \$165.59 \$178.27 \$176.21 \$157.12
Choice 4	-11.23	\$137.95 \$151.34 \$164.02 \$161.96 \$142.87

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:	\$167.26
Change from prior day:	\$0.76
Item	Price Value Change
90% lean	\$214.03 \$119.51 \$0.68
100% lean inside round	\$258.18 \$5.99 \$0.01
100% lean, flats and eyes	\$251.17 \$5.83 \$0.02
100% lean, S.P.B.	\$241.22 \$12.06 \$0.03
Chuck Tender	\$226.78 \$2.27
Knuckle	4-7 lbs. \$239.84 \$6.07 \$0.01
Tenderloin	2-3 lbs. \$398.73 \$2.11 \$0.02
Tenderloin	3-4 lbs. \$440.97 \$3.26
Ribeye Roll	4-6 lbs. \$271.60 \$2.85
Ribeye Roll	6-8 lbs. \$258.59 \$1.91 (\$0.01)
Ribeye Roll	8up lbs. \$262.14 \$1.91
Flank Steak	\$228.09 \$0.96
Kidney, Edible	\$31.81 \$0.15
Fat, inedible	\$23.95 \$0.56
Bone	\$7.60 \$1.82

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

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

Boner/Breaker Cuts	38.79	loads	--	1,551,434	pounds
Cutter/Canner Cuts	3.82	loads	--	152,670	pounds
Boner/Breaker/Cutter/Canner	22.44	loads	--	897,428	pounds
100% Lean Items	34.63	loads	--	1,385,291	pounds
Frozen Cuts	9.92	loads	--	396,668	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	9	14,632	\$296.37	(\$0.47)
112	Rib, ribeye roll, 8-10 lbs.	72	161,539	\$289.75	\$0.15
112	Rib, ribeye roll, 10-up lbs.	61	83,522	\$283.31	(\$2.32)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	32	43,004	\$337.19	\$14.46
112A	Rib, ribeye roll-lip-on, 8-up lbs.	24	38,243	\$296.07	(\$0.54)
120	Chuck, brisket	31	26,035	\$187.57	\$0.56
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	40	122,323	\$217.28	(\$2.18)
169A	Round, top inside c-off, 8-10 lbs.	8	29,510	\$257.69	\$0.73
169A	Round, top inside c-off, 10-14 lbs.	47	578,402	\$254.12	\$1.59
169A	Round, top inside c-off, 14-up lbs.	9	50,655	\$254.34	\$0.07
171B	Round, outside round	23	82,407	\$229.66	\$0.33
171C	Round, eye of round	39	65,902	\$242.37	(\$1.80)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	10	30,732	\$228.50	\$0.06
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	35	82,803	\$223.32	(\$2.99)
185A	Loin, bottom sirloin butt flap, bnls.	49	129,910	\$235.29	\$2.96
191A	Loin, butt tender, peeled	5	2,530	\$486.53	(\$6.47)
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	43	66,420	\$261.18	(\$0.69)
112	Rib, ribeye roll, 6-8 lbs.	20	86,188	\$261.91	\$0.02
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	23	271,905	\$254.46	(\$0.81)
	Inside round - Boxed	34	61,681	\$274.58	(\$0.34)
	Outside round	5	28,493	\$252.39	\$0.07
	Eye of round	18	35,689	\$263.64	(\$0.22)
	Flats and eyes - Combo	22	251,340	\$249.26	\$0.89
	Flats and eyes - Boxed				
	Striploin	54	215,920	\$295.68	\$0.61
	S.P.B. - Combo	38	520,263	\$241.22	\$0.62
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	39	148,364	\$226.78	\$0.10
167A	Round, knuckle, peeled	53	172,293	\$239.84	\$0.12
190	Loin, tenderloin, 2-3 lbs.	22	25,549	\$398.73	\$5.09
190	Loin, tenderloin, 3-4 lbs.	27	33,846	\$440.97	\$0.52
190	Loin, tenderloin, 4-5 lbs.	157	202,209	\$474.62	(\$1.84)
190	Loin, tenderloin, 5-up lbs.	48	118,987	\$449.27	\$2.39
193	Flank, flank steak	95	111,104	\$248.19	(\$0.65)
	Flank, rough	51	85,076	\$234.74	\$0.07
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	20	138,224	\$283.59	\$0.24
112	Rib, ribeye roll, 8-10 lbs.	12	69,903	\$258.41	(\$0.48)
112	Rib, ribeye roll, 10-up lbs.	3	10,237	\$320.31	
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	4	10,816	\$282.19	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	3	31,570	\$253.14	
112	Rib, ribeye roll, 8-up lbs.				
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	27	113,352	\$208.38	\$1.24

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#		
NATIVE STEER	46-48#		
COL BRAND STR	62-64# 64#Min 64-66# 66-68#	92.00	E
BUTT BRAND STR	60-62# 62-64# 64#Min 66-68# 74#Min	95.00 -	96.00 A
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#		
DAIRY COW SW	50-52# 52-54#		
NATV BULL Con	96-106# 100-10#		
BRND BULL SWCon	95-105# 100-10#		
HVY TEX STEER	62-64# 64-66# 64#Min 66-68# 70#Min	94.00	A
		95.00	A
HVY TEX STR/HFR	80#Min 48-50# 60-64#	102.00	A
BRANDED STEER	62-64# 64-66# 70#Min 78#Min	93.00	A unq

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,tmrd, 70-75% lean export		130.00	130.00 C
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean export		104.00	104.00 E
HEARTS, regular, bone out		59.00	59.00 B
regular,bone-out exp		59.00	59.00 A
KIDNEYS, export			
LIPS, unscaled			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic export			
TONGUES,Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp			
Swiss-Cut #2			
TRIPAS, domestic export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,	140.00 -	142.00	141.00 D
----- BEEF PET FOODS - FOB SUPPLY POINT -----			
QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN	
GULLETS-TRACHEA	13.00-16.50		
KIDNEYS, inedible	12.00-13.00		
LIVERS, "	9.25-11.25		
LUNGS, "	3.25-5.00		
MELTS, "	4.25-5.00		
SALIVARY GLANDS	10.00-23.00		

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US			
The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.68 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
Steer hide, butt brand/Pc	5.40	95.50	-
Tallow, edible	1.20	40.25	1.00
Tallow, packer bleachable	4.50	37.25	-
Tongues,Swiss #1 0-3%,exp	0.24	300.00	-
Cheek meat, trmd	0.32	130.00	-
Head meat	0.13	104.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	59.00	-
Lips, unscaled	0.13	177.00	-
Livers, slcted, export	0.96	43.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	120.00	-
Lungs, inedible	0.47	4.13	-
Melts	0.14	4.63	-
Meat & bone ml 50% blk/ton	3.70	412.50	-
Blood meal 85% blk/ton pnh	0.60	1075.00	-
Totals:	19.21		13.68
Dressed equivalent basis (63% dress):			21.71
(1) Typical slaughter steer weighs 1,360 pounds			
The average value of hide and offal for the five days ending Fri, Feb 15, 2013, was estimated at 13.62 per cwt., unchanged from last week and up 0.64 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 13.91 per cwt live, up 0.01 from Thursday's value.			
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)			
	Lbs	Price	Change Prv/Dy
Cattle hide/Pc	5.40	94.25	-
Tallow, edible	1.20	40.25	1.00
Tallow, packer bleachable	4.50	37.25	-
Tongues, Swiss #1 0-3%,exp	0.24	300.00	-
Cheek meat, trmd	0.32	130.00	-
Head meat	0.13	104.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	59.00	-
Lips, unscaled	0.13	177.00	-
Livers, slcted,export	0.96	43.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	120.00	-
Lungs, inedible	0.47	4.13	-
Melts	0.14	4.63	-
Meat & bone ml 50% blk/ton	3.70	412.50	-
Blood meal 85% blk/ton pnh	0.60	1075.00	-
Totals:	19.21		13.91
Dressed equivalent basis (62.9% dress):			22.11
(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 2/15/2013, was estimated at 13.39 per cwt live, up 0.26 from last week.			
CALCULATIONS FOR BY-PRODUCT VALUE (COW)			
	Lbs	Price	Change Prv/Wk
Cow hide, branded (2)/Piece	4.81	60.00	-
Tallow, renderer blchable	3.68	37.00	1.25
Tongues, Swiss cut, IW	0.32	304.25	5.50
Cheek meat, trmd	0.43	175.75	17.50
Head meat	0.14	165.00	-1.50
Oxtail, reg, small box	0.20	233.75	0.50
Hearts, reg, bone out	0.46	60.25	0.25
Lips, unscaled	0.13	93.00	24.50
Livers, reg, gall off (3)	0.90	25.75	1.75
Tripe, scalded edible, blchd	1.06	77.00	-2.25
Tripe, honeycomb bleached	0.14	101.25	10.00
Lungs, inedible	0.86	3.88	-
Melts	0.15	4.13	-
Meat bone ml, 50% blk/ton	10.71	397.00	17.00
Blood meal, 85% blk/ton	0.731077.00	20.50	0.39
Totals:	24.72		13.39
Dressed equivalent basis (47% dress):			28.49
(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 2/15/2013						
Frozen	CARLOT/L.C.I. Basis	Lds	Price	Range	Wtavg	
CHEEK MEAT, Trimmed		3.2	160.00	-	186.50	175.71
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out		1.9	58.00	-	61.00	60.29
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,		3.3			165.00	165.00
KIDNEY'S	Export	1.5			32.00	32.00
LIPS, unscaled		0.2			93.00	93.00
LIVERS, Regular,bulk-pack						
LIVERS, Regular,bulk-pack export						
LIVERS, Regular, 2/box		0.8			25.00	25.00
LIVERS, Regular, 2/box, export		2.5			26.00	26.00
" 3 lds traded at 42.00 for Egypt						
MELTS,						
OXTAILS, Regular, small box		3.5	224.00	-	258.00	233.77
SALIVARY GLANDS		1.4			43.00	43.00
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW		0.8	270.00	-	341.00	298.06
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW		2.5	265.00	-	330.00	311.26
TONGUES, exp.#1 black Swiss cut,IW						
TONGUES, #1 mixed,Swiss cut,IW						
TONGUES, exp.#1 mixed,Swiss cut,IW						
TONGUES, #2 mixed Swiss cut,IW		0.6	262.50	-	298.00	284.15
TONGUES, exp.#2 mixed,Swiss cut,IW						
TONGUE Trimmings		0.3			38.00	38.00
TRIPAS						
TRIPE, bleached, scalded, edible		3.0	76.00	-	79.00	77.00
TRIPE, blchd, scld/w honeycomb		0.2			105.00	105.00
TRIPE, bleached,scalded,edible exp		14.0	73.00	-	74.50	74.29
TRIPE, unbleached, scalded, edible		4.3	98.00	-	101.00	98.92
TRIPE, honeycomb bleached		0.7	84.00	-	108.00	101.14
TRIPE, honeycomb unbleached		0.1			230.00	230.00
TRIPE, omasum unbleached		1.0			301.00	301.00
WEASAND MEAT						

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated
Purchases Equated to FOB Omaha Basis unless otherwise state
Compared to Thursday's Close: Fresh 1/4" trimmed bone-in loins 1.00 higher; butts unevenly steady; sknd hams 20-27 lbs 2.00 higher; scls bellies 14-18 lbs steady; lean trimmings unevenly steady. Trading very slow, with light to moderate demand and offerings.

Loads PORK CUTS	:	34.25
Loads TRIM/PROCESS PORK	:	8.75

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds
53-54% lean, 0.65"-0.80" backfat at last rib

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
02/15	43.00	80.00	86.62	77.30	47.55	126.92	63.01	128.73
Change :		-0.10	-1.41	1.12	-0.04	2.23	0.23	unc
02/14	99.3	80.10	88.03	76.18	47.59	124.70	62.78	128.73
02/13	103.5	79.96	87.58	77.65	49.14	126.54	61.12	128.65
02/12	124.1	82.64	90.36	77.89	48.08	123.15	70.04	128.67
02/11	46.0	81.71	91.15	79.25	48.83	125.33	63.95	128.73
Current Five Day Simple Average -								
		80.88	88.75	77.66	48.24	125.33	64.18	128.70

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

FRESH PORK CUTS								
LOINS, BONE-IN -----						86.62		
Primal Cutout Value =						-----		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
1/4" Trim 21#DN-LGT				1.50		114.00		114.00
1/8" Trm/less 21#DN-LGT				1.5		125.00		125.00
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#				0.75		150.00		150.00
Tender-out FLO 8-13#								
ENLS Strap-on 5-11#				3.5	154.00	-	158.00	156.86
ENLS Strap-off 5-11#								
WHILE ENLS LOINS 9-13#								
ENLS SIRLOIN .75-1.5#				0.50		120.00		120.00
BONE-IN SIR 2.5-3.5#				2.50	80.00	-	83.00	82.00
BLADE ENDS 2-4#								
TENDERLOIN 1.25/DN#								
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#								
PICNIC -----								
Primal Cutout Value =						47.55		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
Snkr Trm, RS, combo								
Snkr Trm, SS, combo				0.5		65.00		65.00
Snkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh				1.00		105.00		105.00
Boxed 92% Frozen				1.0		100.00		100.00
BOSTON BUTT -----								
Primal Cutout Value =						77.30		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
1/4" TRM 5-10#				4.50	87.00	-	88.00	87.56
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
ENLS, Butt				4.0	97.00	-	100.00	97.75
Combo's 11/UP#(SOW)								
SPARERIB -----								
Primal Cutout Value =						126.92		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
3BAG/3 PCVAC4.25#/DN-LGT				2.00	138.00	-	142.00	139.50
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME				3.0	134.00	-	136.00	135.33
COMBOS 4.25#/UP-MED								
FRESH PORK CUTS-ADDED INGREDIENTS -----								
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
BONE-IN LOINS 1/8" TRIM								
BONE-IN LOINS CC TENDER IN								
ENLS LOINS STRAP-ON								
ENLS LOINS STRAP-OFF								
ENLS SIRLOIN .75-1.5#								
BONE-IN SIR 2.5-3.5#								
TENDERLOIN 1.25/DN#								
LOIN BACKRIB FRESH 2.00/UP#								
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 =						63.01		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1				2.0		76.00		76.00
23-27# TRIM SPEC 1				2.0		76.00		76.00
BONE-IN 27#/up Trim Spec 1								
NORTH AMERICAN EXPORTS								
HAMS, BONE-IN 23-27# TS 1								
ENLS 3 MUSCLE HAMS 94-96%								
ENLS 4 MUSCLE HAMS 94-96%								
ENLS 5 MUSCLE HAMS 94-96%								
INSIDE								
OUTSIDE								
KNUCKLE								
LITE BUTT								
INNER SHANK								
HAM TRIMMINGS (CHEM LEAN)								
Combo 72% Fresh								
Boxed 72% Frozen								
Combo 90% Fresh								
Boxed 90% Frozen								
Outer Shank Frozen								
BELLY, SEEDLESS -----								
Primal Cutout Value =						128.73		
-----Lds-----						Price Range-----		
-----						-----Wghtd Avg-----		
SKIN-ON, TRIMMED 10-12#								
SKIN-ON, TRIMMED 12-14#								
SKIN-ON, TRIMMED 14-16#				2.0		132.00		132.00
SKIN-ON, TRIMMED 16-18#				2.0		130.00		130.00
SKIN-ON, TRIMMED 18-20#								
SKIN-ON, TRIMMED 20-25#								
SKINLESS, 9-13#								
SKINLESS, 13-17#								

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS					
-----Lds-----Price Range-----Wghtd Avg-----					
Combo 42% Fresh					
Boxed 42% Frozen					
Combo 72% Fresh	8.8	56.00	-	60.00	57.26
Boxed 72% Frozen					
BONELESS PICNIC MEAT					
Combo Fresh					
Boxed Frozen					
SKINNED JOWLS					
Combo Fresh					
Boxed Frozen					
TRIM, VISUAL TRACE OF LEAN					
Combo 12-16% Fresh					
Boxed 12-16% Frozen					

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.			
The offal value from a typical slaughter hog (1) for the week ended 2/15/2013, was estimated at 5.32 per cwt live, down -0.03 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	77.00	- 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	50.00	- 0.14
Kidneys, inedible	0.25	9.50	- 0.02
Livers, inedible	1.25	12.25	- 0.15
Melts, inedible	0.17	5.13	- 0.01
Salivary Glands	0.26	29.25	- 0.08
Snouts, partial lean	0.25	55.00	- 0.14
Stomachs, scld, small box	0.43	142.00	- 0.61
Lungs, inedible	0.95	3.50	- 0.03
Choice white grease	0.50	41.25	- 0.21
Pork meat & bone meal	1.57	457.75	13.75 0.36
Pork blood meal	1.95	1015.00	-9.50 0.99
Lard	1.72	41.25	-2.00 0.71
Blood plasma	2.01	20.00	- 0.40
Totals:	13.50		5.32
Dressed equivalent basis (74% dress):			7.19
(1) Typical slaughter hog weighs 270 pounds.			

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS			
Carlott Basis - Dollars/hundred weight - as of 3:00 PM			
PORK VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtg Avg
NECK Bones domestic	1.0	33.00	33.00
export			unq
Brisket Bones Full, 30#			
Brisket Bones Full, exp 30#			
TAILS,	0.5	60.00	60.00
CHEEK MEAT trimmed		77.00	77.00 B
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb			
EARS, edible, export			
FEET, front, toes on	1.0	79.00	79.00
front, toes on, export			
hind, domestic			
hind, export			
HEARTS, slashed, domestic		50.00	50.00 C
single slashed, export			
multi slashed, export			
whole, export			
HOCKS, picnic			
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,			unq
SNOUTS, partial lean			
partial lean w/mask			
STOMACHS, scalded, small box		142.00	142.00 D
scalded, small box, export			
TONGUES,			
green, bnls, small box	3.0	161.00	161.00
green, bnls, tip-on exp			
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, Feb 14, 2013
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was higher on both open market calves and packer owned calves. Demand was light to moderate with moderate offerings. Harvest numbers were 8.5% lower compared to last week's total. Dressed weights were down .4 pounds in the Northeast, down 2 pounds in the North Central, with the total NE & NC down 1.6 pounds.

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

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1518	325.00- 364.00	336.96
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1964	332.00- 360.00	348.97

CONTRACT INFORMATION: Hot Basis, Hide-Off			
Current future contracts offered: Firm Bottom Northeast and North Central, 315.00 to 340.00, mostly 315.00-335.00, for the month of July.			

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 02/09/13	02/02/13	02/11/12	2013
Northeast	3,108	3,099	3,013
North Central	2,140	3,098	3,585
Total NE & NC	5,248	6,197	6,598

Special Fed Veal Dressed Weights	Year Ago		
Week ending: 02/09/13	02/02/13	02/11/12	
Northeast	264.8	265.2	265.6
North Central	269.5	271.5	267.8
Total NE & NC	266.7	268.3	266.8

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

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

Compared to last week: Special fed veal cut prices were steady to firm throughout the carcass. Demand was moderate with light to moderate offerings this week.

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	345.00- 460.00
Necks, bone-in	24-28 lbs	285.00- 285.00
Breast	10-18 lbs	130.00- 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	-
Chuck, square cut	39-68 lbs	275.00- 309.00
Chuck rolls, skinned	5-10 lbs	455.00- 529.00
Chuck, Shoulder Clod	4-9 lbs	495.00- 630.00
Hotel Racks, 8 rib	15-26 lbs	725.00- 760.00
Hotel Racks, 7 rib	14-25 lbs	760.00- 895.00
Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1290.00- 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	525.00- 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		109.00- 225.00
Bnls Veal Trimmings 80-90% Lean		225.00- 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, Feb 15, 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	6,652
Weight	Head	Wt Avg
45-DN	259	384.99
45-55#	244	329.80
55-65#	758	284.49
65-75#	1,590	256.78
75-85#	2,042	237.18
85-UP	1,759	213.43

CHOICE AND PRIME, YG 5	Head	718
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head	
Weight	Head	Wt Avg

UNGRADED	Head	278
Weight	Head	Wt Avg
45-DN	62	266.00
45-55#	58	268.85
55-65#	65	251.87
65-75#	49	240.64
75-85#	23	177.87
85-UP	21	177.48

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 11.93 higher; 45# to 65#'s were .31-2.96 higher; 65#'s and heavier were .23 lower-.05 higher.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	6,453
Weight	Head		Wt Avg	
45-DN	259		384.99	
45-55#	244		329.80	
55-65#	758		284.49	
65-75#	1,493		256.46	
75-85#	2,042		237.18	
85-UP	1,657		213.15	

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	503.20	0.84	10.77%	7.87
209 BREAST **	96.17	-4.47	8.85%	6.46
207 SHOULDERS, SQ-CUT	248.68	-2.99	23.53%	17.18
210 FORESHANK	331.37	3.99	3.82%	2.79
NECK **	90.09	-9.22	2.22%	1.62
HINDSADDLE				
232 LOINS, TRIMMED 4X4	446.88	-6.27	10.97%	8.01
232E FLANK UNTRIMMED **	42.00	-1.44	3.39%	2.47
233A LEG, TROTTER OFF	311.94	2.82	31.88%	23.27

GROSS CARCASS VALUE:	285.82	-0.90	95.45%	69.68

FORESADDLE VALUE	276.24	-2.16	49.20%	35.92
HINDSADDLE VALUE	324.17	0.35	46.24%	33.76

Carcass value less process/packaging per cwt cost of	\$31.50
NET CARCASS VALUE	254.32 -0.90

** Shrink and trim of 3.32 lbs not reflected in cutout value.*
** Based on Actual Federally Inspected Slaughter Carcass Weight of 73.00 lbs. for W/E 02/02/2013, 2.00 lbs heavier than last week.*
***Includes Fresh and Frozen Product*

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

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

Current Volume -					
Fresh Cuts		1,475,500 pounds			
Frozen Cuts		336,852 pounds			

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

200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65	10	6,654	\$315.89	(0.78)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	7	3,843	\$429.27	2.74
203	Bracelet				
204	Rack, 8-Rib, light	7	1,129	\$494.55	3.20
204	Rack, 8-Rib, medium	96	21,277	\$503.20	0.84
204	Rack, 8-Rib, heavy	9	7,968	\$461.96	0.56
204A	Rack, chined	60	19,803	\$661.01	20.70
204B	Rack, roast-ready	45	15,269	\$794.76	5.64
204C	Rack, roast-ready, frenched	216	39,437	\$1,023.49	19.74
204D	Rack, roast-ready, special	13	3,018	\$1,201.32	3.98
206	Shoulders	96	72,458	\$216.03	0.71
207	Shoulders, square-cut	296	217,094	\$248.68	(2.99)
208	Shoulders, square-cut, bnls	52	13,025	\$455.16	1.71
209	Breast	130	53,512	\$111.99	(0.87)
	Breast, bulk	15	31,088	\$68.89	1.59
209A	Ribs, Breast bones off	48	3,127	\$466.53	3.44
210	Foreshank	253	53,598	\$331.37	3.99
229	Hindsaddle, long-cut	0			
230	Hindsaddle	4	1,298	\$410.67	1.41
231	Loins	21	4,858	\$473.69	17.66
232	Loins, trimmed 4x4	92	26,037	\$446.88	(6.27)
232	Loins, trimmed 2x2	18	3,075	\$562.31	17.55
232	Loins, trimmed 1x1	123	39,014	\$606.60	(0.06)
232	Loins, trimmed 0x0	38	6,269	\$703.09	3.50
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	19	1,110	\$1,278.48	80.57
232E	Flank, untrimmed	25	55,932	\$41.23	(1.34)
233	Legs	58	17,154	\$305.95	1.78
233A	Leg, trotter-off	202	79,155	\$311.94	2.82
233C	Leg, trotter-off, partial bnl	43	8,343	\$461.70	(5.17)
233E	Leg, steamship	28	2,744	\$422.94	2.22
233F	Hindshank	91	22,582	\$408.73	(1.52)
234	Leg, Boneless, Tied	144	76,058	\$442.08	1.65
234A	Leg, shank off, bnls	56	14,162	\$635.38	1.37
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	100	21,066	\$684.26	2.40
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	867	\$702.37	15.35
235	Back	3	2,415	\$411.30	
236	Back, trimmed	5	175	\$678.00	2.48
238	Trimmings	26	2,779	\$357.76	2.08
239	Special trimmings	27	1,505	\$438.00	(3.23)
244	Loin, boneless, 3-way	0			
245	Sirloin	0			
246	Tenderloin	8	382	\$1,276.58	0.00
295	Lamb for stewing	62	13,455	\$593.12	(1.63)
296	Ground lamb	46	13,882	\$541.98	9.00
	Necks	51	19,150	\$112.82	(14.85)

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204C	Rack, roast-ready, frenched	4	833	\$921.88	0.00
207	Shoulders, square-cut	3	2,648	\$223.57	
209	Breast	20	3,868	\$129.92	0.42
209A	Ribs, Breast bones off	5	790	\$409.81	0.96
210	Foreshank	15	5,269	\$303.22	7.01
230	Hindsaddle	5	387	\$420.93	0.00
232E	Flank, untrimmed	6	8,411	\$47.09	0.13
233A	Leg, trotter-off	10	20,366	\$273.10	1.40
234	Leg, Boneless, Tied	10	8,854	\$437.84	23.51
234E	Leg, inside, boneless	22	1,286	\$774.37	0.11
238	Trimmings	16	151,606	\$49.47	0.49
295	Lamb for stewing	31	5,068	\$618.93	20.51
296	Ground lamb	55	10,201	\$472.37	23.56
	Necks	24	37,239	\$78.40	(9.84)

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

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 15-Feb-2013 and 16-Feb-2013 is estimated to be 30,397,000 DN 0.73 percent from a week ago and UP 1.95 percent from a year ago.
(Last week 30,620,000; last year 29,816,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 16-Feb-2013 is estimated to be 155,265,000 head UP 0.16 percent from a week ago, and UP 3.17 percent from a year ago.
(Last week 155,020,000; Last year 150,497,000)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Feb 15, 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	-		26.00-28.00
WTD AVERAGE PRICE	-		27.33
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			184
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	31.00-35.00		24.00-29.00
WTD AVERAGE PRICE	32.93		26.72
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,617		4,488
VOLUME EXPORTED	1,417		571
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW
Week Ending: Thursday, Feb 14, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.95 lower at 176.52; Select 600-900 lbs carcass was 0.99 lower at 171.76 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values for the week were steady to firm on light to moderate demand and offerings. Rib and chuck primals were steady to firm, while the round primal was weak and the loin primal was higher on Choice while lower on Select. Strength in the loin was mostly driven by Choice top butts. The Choice/Select spread was wider this week which was a result of the appreciation of Choice loin cuts and the depreciation of Select loin cuts. Fed grinds rebounded and traded higher after several weeks of declining prices. There was a large forward booking of fed ground chuck trading at firm prices when compared to the spot market. A record number of tonnage was traded on the overseas export market - this correlated with Japan easing age restrictions on cattle they receive. Beef trimmings remained steady this week on light to moderate demand and offerings.

For the week: Select and Choice rib primal 2.00 higher; Select and Choice chuck primals 2.00 to 3.50 higher; Select and Choice round primals 2.50 to 3.00 lower; Select loin primal 3.50 lower and Choice loin primal 3.50 higher. Beef trimmings were 1.00 higher. Fed cattle grinds were 11.00 to 20.00 higher while blended grinds were 11.50 lower.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.41 at 183.53, Select 600/900# carcasses down .02 at 179.60.

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

Lean boneless processing beef and trimmings prices were firm to higher. Demand was moderate with moderate to heavy offerings. Trading activity was moderate. Demand for frozen lean remained strong. There were concerns that demand would be affected by the beginning of the Lenten season but tight cow supplies and strong demand from domestic and import end users supported prices.

Market activity on imported beef was slow with most trades holding steady to 1.00 lower. Supplies for most product are tight but very low demand continues to dominate the market.

Cutter cow cutout values were firm on light to moderate demand and moderate offerings. Chuck, loin and flank cuts were lower while round and rib and loin items were mostly higher. 100% lean items were mixed.

Lean boneless beef 92-94% firm; 90% mostly firm to 1.00 higher; 85% firm to 1.00 higher; 81% firm to 1.00 higher; 75% steady to weak; 65% steady to firm; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, February 14, 2013 was estimated at \$166.50 per cwt, 1.03 higher compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

The pork cutout was mixed this week as packers allowed some items to slide lower while propping up others. Bone-in loins were generally higher on a light week of trading. Additionally, boneless loins firmed up as well as packers positioned themselves earlier this year to prepare for the lack of demand during the Lenten season. Butts continue to fall as export demand is near nonexistent and domestic demand is usually light this time of year. Packers nervous of putting butts in the freezer took lower money and moved several large packages. Spareribs were generally steady this week as packers are continuing to put them in the freezer for summer sales. Hams lost money this week as packers had to move excess loads because export sales have been quiet. Seedless bellies were steady this week after losing nearly 20.00 last week. Demand remains good for the amount of product entering the market place, and buyers continue to buy on a market basis. The trimming complex lost money this trading period as well. This is due to two things, the lack of domestic demand from processors who have yet to begin making sausage, bratwurst and other summer grilling items, and packers continue to harvest at or above year ago levels. Boneless picnics continue to move lower as export demand for this continues to lack substance, which also gives buyers leverage to drag down other trimming items.

Loins 1.00 to 3.00 higher; butts steady to 3.00 lower; spareribs generally steady; skinned hams 17-20 lbs not tested, 20-27 lbs 2.00 lower; sdls bellies 14-18 lbs steady; 42% trim steady; 72% trim 6.00 lower; bnls picnics 2.00 lower.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 80.10 per cwt. dn 1.59 from last Friday.

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

Trading was extremely light on beef variety meats again this week. Most packers contributed to the slow market conditions, as several in sales were attending a trade show in Mexico. However, continued high prices and uncertainty on traders' part, weighed on the market. On limited trading export prices for cheek meat fell while prices on both domestic and export hearts edged higher.

Activity of pork varieties slowed this week as the trade show in Mexico also impacted pork variety meats. Most pork cuts went untested for the week. The only reported buying was on a domestic basis and prices appeared to be steady.

Market activity on tallow and greases was moderate this week. Limited offerings and moderate demand prompted higher prices on Chicago packer and renderer tallow. Chicago lard ended lower. Demand was light for moderate offerings. Central choice white grease closed steady to lower, while yellow grease finished steady. Feed fat and biofuel demand was light to moderate for moderate offerings.

Trading on protein feed supplements was moderate this week. With ethanol plants shutting down and distillers grains production reduced, nutritionists were turning to meat and bone meal for feed formulations. Light cattle slaughters have limited meat and bone meal supplies. Ruminant and pork meat and bone meal prices finished the week higher. Demand was moderate for light supplies. Central and Panhandle blood meal prices settled into a comfortable trading range after a period of uncertainty. Prices finished higher Central and lower Panhandle; however both regions were trading in similar price ranges. Pork blood meal prices ended lower, as the market was burdened with heavy supplies.

Major packer hides experienced very slow trading this week. Tanneries in China and Korea were still down in observance of the Lunar New Year holidays. Demand and offerings were light. Projected light slaughters have reduced offerings. Butt Branded Steers finished higher, while Heavy Texas Steers and Branded Steers ended steady.

Beef Variety Meats: Cheek meat domestic not tested, export 10.00 lower; Hearts domestic and export both 2.00 higher.

Pork Variety Meats: Neck bones domestic unevenly steady, export not tested; Cheeks steady; Hearts domestic steady to 1.00 higher, Hearts export not tested; Salivary glands not tested; Stomachs steady.

Central choice white grease steady to 0.50 lower; Central yellow grease steady; Chicago packer bleachable tallow 1.75 higher; Chicago renderer bleachable tallow 1.50 higher; Chicago lard 2.00 lower; Central meat and bone meal mostly 20.00 higher; Panhandle meat and bone meal 10.00-15.00 higher; pork meat and bone meal 10.00-20.00 higher; Central blood meal 25.00-50.00 higher; Panhandle blood meal 100.00 lower; pork blood meal 10.00-20.00 lower; Butt Branded Steer hides .50-1.50 higher; Heavy Texas Steer hides steady; Branded Steer hides steady.

The average value of hide and offal for the four days ending February 14, 2013, was estimated at 13.61 per cwt., down 0.03 from last week and up 0.64 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass weighted average non-packer owned price was down 1.06 and the packer owned price was 1.94 lower with light to moderate demand and moderate offerings. Harvest numbers were 8.5% lower compared to last week's total. Dressed weights were down .4 pounds in the Northeast, down 2 pounds in the North Central, with the total NE & NC down 1.6 pounds.

Special fed veal cut prices were steady to firm throughout the carcass. Demand was moderate with light to moderate offerings this week.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 2/7/2013 were mixed. Carcasses less than 45 pounds were sharply higher; carcasses 45 to 65 pounds were 6.43-6.49 higher; carcasses 65 pounds and higher were .34 lower to .11 higher. The National Lamb Carcass Cutout Report was .50 higher compared to last week at 255.22.

Pelt activity this week compared to last report: Pelt prices were steady to firm on both woolled and shorn pelts. Interest was light to moderate on all classes with a firm undertone. Trade activity was light, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

SPECIAL REPORTS

LM_PK602

Des Moines, IA Fri, Feb 15, 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, Feb 15, 2013 USDA Market News
NATIONAL DAILY PORK REPORT FOB OMAHA - 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.