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



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VOLUME 28, NO. 36

Friday, February 22, 2013

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 02/22/2013 (est)	103,000	3,000	403,000	7,000
Week ago (est)	110,000	3,000	408,000	6,000
Year ago (act)	114,000	3,000	403,000	7,000
Week to date (est)	548,000	15,000	2,028,000	38,000
Same Pd Last Wk (est)	582,000	15,000	2,086,000	39,000
Same Pd Last Yr (act)	583,000	15,000	2,045,000	38,000
Previous day estimated Thursday	Steer ar	nd Heifer 70,000	Cow	and Bull 23,000

^{**}Revised Thursday Cattle Slaughter..93,000 New Week-to-Date..445,000**

**Revised Thursday Hog Slaughter..398,000 New Week-to-

Date..1,625,000**

ESTIMATED DAILY LIVESTOCE	SLAUGHTER	UNDER FED	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 02/23/2013 (est)	25,000	0	38,000	0
Week ago (est)	14,000	0	59,000	0
Year ago (act)	4,000	0	79,000	0
Week to date (est)	573,000	15,000	2,066,000	38,000
Same Pd Last Wk (est)	596,000	15,000	2,145,000	39,000
Same Pd Last Yr* (act)	587,000	14,000	2,124,000	38,000
2013 Year to Date	4,677,000	118,000	16,740,000	284,000
2012 *Year to Date	4,814,000	117,000	17,171,000	286,000
Percent change	-2.8%	0.6%	-2.5%	-0.6%
2013 *Totals subject to 1	cevision.20	12 *Totals	adjusted to	reflect
NASS revisions. Yearly to	otals may no	ot 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 steady to firm on moderate to fairly good demand and moderate offerings. Select and Choice rib and chuck cuts steady to firm while round and loin cuts steady to weak. Beef trimmings higher on moderate demand and light to moderate offerings.

Current Change	Cutout Values: from prior day:		182.89 0.54	18 (0	0.19 .01)			
Choice/ Total L	Choice/Select spread: 2.70 Total Load Count (Cuts, Trimmings, Grinds): 170							
COMPOSI	TE PRIMAL VALUES							
Primal			271.82 159.94 155.64 240.98 126.09 129.09 100.56	26	5.24			
Primal Primal			159.94	15	6.13			
Primal			240.98	23	0.48			
	Brisket		126.09	12	5.22			
	Short Plate Flank		129.09	13	4.01			
LOAD CO	UNT AND CUTOUT VALUE SUMMARY	FOR PRIOR	5 DAYS					
Date C	hoice Select Trim Grinds Tota	.1	CHOICE	SE 60	LECT			
02/21	97 29 4 23 152	2	182.35	18	0.20			
02/20	117 47 16 42 221	L	182.31	18	0.53			
02/19	185 85 36 60 366	5	182.47	18	0.88			
02/15	81 31 23 12 14 <i>6</i>	5	181.95	18 17	9 60			
Current	UNT AND CUTOUT VALUE SUMMARY hoice Select Trim Grinds Tota 97 29 4 23 152 117 47 16 42 222 185 85 36 60 366 69 26 15 33 144 81 31 23 12 146 5 Day Simple Average:		182.52	18	0.32			
Choice	VOLUME - (one load equals 40),000 pound Ba	s) 3.815.701	nounds				
Select	Cuts 34.77 load	is	1,390,758	pounds				
Trimmi	Cuts 95.39 load Cuts 34.77 load ngs 13.24 load Beef 26.69 load	is	529,514	pounds				
Choice	Cuts, Fat Limitations 1-6	(IM)	= Individu	al Muscl	е			
IMPS/FL	Cuts, Fat Limitations 1-6 Sub-Primal	# of Trades	Total	Pric	e W	eighted Average		
109E 1	Rib, ribeye, lip-on, bn-in	21	55,646	513.00	541.50	524.65		
112A 3	Rib, ribeye, bnls, light	24	21,511	549.00 539 NN	627.00	586.28		
113C 1	Chuck, semi-bnls, neck/off	4	3,081	210.00	215.00	213.36		
114 1	Chuck, shoulder clod	11	44,017	190.00	217.98	199.80		
114A 3	Chuck, shoulder clod, trmd	26	112,185	198.00	226.00	208.07		
114D 3	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off	12	69.667	233.00	257.00	248.09		
114F 5	Chuck, clod tender (IM)	17	21,438	320.00	344.80	333.25		
115 1	Chuck, 2-piece, boneless	4.0	104 050	000 00	055 60	000 55		
116A 3	Chuck, z-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready	42	184,868 147 625	230.00	257.60	238.75 229.55		
3	Chuck roll, retail ready	20	147,023	220.00	237.07	227.55		
120 1	Brisket, deckle-off, bnls	36	178,261	183.29	213.00	192.44		
120A 3	Brisket, point/off, bnls	14	15,916	325.00	357.00	330.90		
123A 3	Chuck, short rib	21	15.863	310.00	342.00	322.52		
160 1	Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	4	9,716	191.00	200.00	193.15		
TOT T	Round, Doneress							
1677 /	Round, bnls/peeled heel-out Round, knuckle, peeled	47	194 957	203 20	229 28	211 98		
168 1	Round, top inside round	37	194,857 253,190 580,703 29,391	180.10	205.00	185.75		
T00 3	Round, cop inside round	29	580,703	189.30	209.00	193.35		
169 5	Round, top inside, denuded	12	29,391	220.00	237.60	230.03		
170 1	Round, top inside, side off Round, bottom gooseneck	6	7.110	192.00	215.00	200.97		
171B 3		35	7,110 226,703	199.00	225.89	206.02		
				017 00	235.99	221.73		
174 1 174 3	Round, eye of round (IM)	35	201,344	217.00				
175 3	Loin, short loin, 2x3	35	201,344			156 12		
	Loin, short loin, 2x3 Loin, short loin, 0x1	35 17	38,433	449.30	498.00	456.42		
180 1	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy	35 17 0	38,433	449.30	498.00			
180 1 1	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1	17 0 10	201,344 38,433 0 7,627	449.30 395.00	498.00 405.00	400.99		
180 1 1 180 3	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1 Loin, strip, bnls, 0x1	17 0 10 28	201,344 38,433 0 7,627 141,428	449.30 395.00 440.00	498.00 405.00 491.00	400.99 451.11		
180 1 1	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1	17 0 10	201,344 38,433 0 7,627	449.30 395.00	498.00 405.00	400.99		
180 1 180 3 184 1 184 3 185A 4	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap	17 0 10 28 12 24 35	201,344 38,433 0 7,627 141,428 84,224 69,104 244,505	395.00 440.00 284.00 303.00 340.00	498.00 405.00 491.00 310.00 339.80 381.50	400.99 451.11 299.42 322.91 355.47		
180 1 180 3 184 1 184 3 185A 4 185B 1	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy	35 17 0 10 28 12 24 35 27	201,344 38,433 0 7,627 141,428 84,224 69,104 244,505 100,677	449.30 395.00 440.00 284.00 303.00 340.00 194.00	498.00 405.00 491.00 310.00 339.80 381.50 242.00	400.99 451.11 299.42 322.91 355.47 225.99		
180 1 180 3 184 1 184 3 185A 4 185B 1 185C 1	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bneless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM)	35 17 0 10 28 12 24 35 27 15	201,344 38,433 0 7,627 141,428 84,224 69,104 244,505 100,677 49,669	449.30 395.00 440.00 284.00 303.00 340.00 194.00 262.97	498.00 405.00 491.00 310.00 339.80 381.50 242.00 312.00	400.99 451.11 299.42 322.91 355.47 225.99 272.46		
180 1 180 3 184 1 184 3 185A 4 185B 1 185C 1 185D 4 189A 4	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM)	35 17 0 10 28 12 24 35 27	201,344 38,433 0 7,627 141,428 84,224 69,104 244,505 100,677	449.30 395.00 440.00 284.00 303.00 340.00 194.00	498.00 405.00 491.00 310.00 339.80 381.50 242.00 312.00 425.00	400.99 451.11 299.42 322.91 355.47 225.99		
180 1 180 3 184 1 184 3 185A 4 185B 1 185C 1 185D 4	Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, 1x1 Loin, strip, bnls, heavy Loin, strip loin bnls. 1x1 Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bneless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM)	35 17 0 10 28 12 24 35 27 15	201,344 38,433 0 7,627 141,428 84,224 69,104 244,505 100,677 49,669 151,576	449.30 395.00 440.00 284.00 303.00 340.00 194.00 262.97 367.55	498.00 405.00 491.00 310.00 339.80 381.50 242.00 312.00 425.00	400.99 451.11 299.42 322.91 355.47 225.99 272.46 382.97		

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

Prior day sales after 1:30 PM are included. U.S. dollars per 100 pounds.

Select Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of	Total	Price Range	Weighted
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade	7	9,927	475.45 525.5	6 508.75
112A 3 Rib, ribeye, bhis, light 112A 3 Rib, ribeye, bhls, heavy	24	112,937	523.85 580.0	0 555.53
113C 1 Chuck, semi-bnls, neck/off	4	8,024	205.80 215.0	0 213.06
114 1 Chuck, shoulder clod, trmd	6	18,186	203.39 225.0	0 208.41
114D 3 Chuck, clod, top blade	0	0		
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	16	33,436	280.00 325.0	
115 1 Chuck, 2-piece, boneless				
116B 1 Chuck, chuck tender (IM)	5	8,676	225.00 240.9 225.00 232.9	
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls	0	0	102 50 210 0	0 100 10
				0 189.19
123A 3 Short Plate, short rib	5	5,572 7,756 0	389.00 400.0	
130 4 Chuck, short rib 160 1 Round, bone-in	0	7,756	284.00 325.0	0 316.54
161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off	8	38,803	209.00 226.0	0 210.72
168 1 Round, top inside round	9	77,974	182.00 201.8	
168 3 Round, top inside round 169 5 Round, top inside, denuded	3	8,955	188.00 200.0 222.00 247.8	
3 Round, top inside, side off	0	0		
170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	7	55,933	199.00 215.5	0 205.73
171C 3 Round, eye of round (IM)	4	6,870	218.00 236.5	
174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	0 6	4.400	440.00 475.0	0 450.11
180 1 Loin, strip, bnls, heavy	0	0		
1 Loin, strip loin bnls. 1x1 180 3 Loin, strip, bnls, 0x1	7	37,972	400.00 475.0	0 432.22
184 1 Loin, top butt, bnls, heavy	9 13	11,620 59 233	285.00 300.0	0 287.88
185A 4 Loin, bottom sirloin, flap	12	121,258	340.00 380.0	0 350.04
185B 1 Loin, ball-tip, bnls, heavy	8 13	11,665	225.00 242.0	0 232.88
185D 4 Loin, tri-tip, pld (IM)	0	0	250.00 250.0	0 202.05
189A 4 Loin, tndrloin, trmd, heavy	7	46,801	844.00 900.0	0 849.23
193 4 Flank, flank steak (IM)	5	14,049	392.00 456.5	0 434.54
1 Loin, strip, bmls, heavy 1 Loin, strip loin bnls. 1x1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM) CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ng 1-6 (Ti	 M) - Individual	Muggle
	- HIMIT CUCTO	110 1 0 (1	m, - inarviada	TIGDOTO
124 4 Rib, Back Ribs, Fresh	5	6 392	90 00 116 0	0 100 22
121D 4 Plate, Inside Skirt (IM)	26	72,599	335.00 380.0	0 349.70
121C 4 Plate, Outside Skirt (IM)	14	37,782	445.00 510.4	5 466.52
Cap, Wedge Meat & (IM) Lean	35	104,680	245.00 285.0	0 263.45
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	24	82,061	249.39 290.0	0 254.92
GB - STEER/HEIFER SOURCE - 10 Pound	Cnub Basis	- Coarse	and Fine Grind	
Cround Boof 72%			147.00 169.0	
Ground Beef 73% Ground Beef 75%	29	205,090	147.00 109.0	0 130.30
Ground Beef 81% Ground Beef 85%			175.00 219.5	8 190.46
Ground Beef 85% Ground Beef 90%	0	0		
Ground Beef 93%	5	58,686		
Ground Beef Chuck 80% Ground Beef Round 85%	14 7	79,292 47,014		
Ground Beef Sirloin 90%				
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73%				
Blended Ground Beef 75%				
Blended Ground Beef 81%	4	35,271	196.00 206.0	6 198.82
Blended Ground Beef 85% Blended Ground Beef 90%	0	0		
Blended Ground Beef 93%				
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh C	ombos & Fr	ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	18	529,514	65.85 72.5	0 69.26
Frozen 50% lean trimmings				
FAT LIMITATIONS (FL) DESCRIPTION			wimum Bat at a	
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma:	ximum Fat at an 0"	y point
2. 1/4" (6mm)		1/:		
3. 1/8" (3mm) 4. Practically free (75% surface lea	n exposed)	1/- 1/-		
Peeled/Denuded		1/	8"	
6. Peeled/Denuded, surface membrane				
Items that have no entries indicate because they did not meet the daily LM_XB 459 as the item may qualify.				

because they did not meet the daily 3//0/20 galaction.

LM_XB 459 as the item may qualify.

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

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

Compared to last market test: Lean boneless was weak to lower; 85% was 1.00 to 3.00 lower; 65% was moderately to sharply 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	22.23	Loads	 889,301	pounds
National	61.34	Loads	 2,453,466	pounds

100101201	01.01 20000			2/100/100 Poulus			
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average		
Chemical Lean							
Fresh 92-94%	2	35,855	\$230.00	\$230.00	\$230.00		
Frozen 92-94%							
Fresh 90%	9	309,116	\$213.00	\$216.00	\$214.58		
Frozen 90%							
Fresh 85%	13	413,074	\$189.00	\$201.00	\$190.28		
Frozen 85%							
Fresh 81%							
Frozen 81%							
Fresh 75% Frozen 75%							
Fresh 73%							
Frozen 73%							
Fresh 65%	6	102,672	\$119.00	\$124.84	\$121.59		
Frozen 65%	0	102,072	Q117.00	Q121.01	Q121.37		
Bull Product							
Fresh 94-96%							
Frozen 94-96%							

FOB Plant - National								
	# of	Total		Price				
	Trades	Pounds	Ran	nge	Average			
Chemical Lean								
Fresh 92-94%	5	101,855	\$226.25	\$230.00	\$227.98			
Frozen 92-94%		•	·	·	·			
Fresh 90%	19	589,532	\$211.00	\$216.00	\$213.70			
Frozen 90%	3	168,000	\$216.00	\$219.00	\$216.75			
Fresh 85%	16	521,074	\$189.00	\$201.00	\$190.97			
Frozen 85%								
Fresh 81%								
Frozen 81%								
Fresh 75%								
Frozen 75%								
Fresh 73%								
Frozen 73%								
Fresh 65%	18	514,907	\$117.00	\$124.84	\$120.47			
Frozen 65%								
Fresh 50%	18	529,514	\$65.85	\$72.50	\$69.26			
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

TMPORT BEEF TRADE (Australia and New Zealand) FRI, Feb 22, 2013
Compared to Last Week: Market activity on imported beef was slow
to moderate with prices generally steady. Supplies of meat from
New Zealand were more readily available but Australian product
remained scarce.

AUSTRALIA AND	NEW ZEALAND - FOB		
		0-15 Days	
BULL MEAT:	East Coast		West Coast
95%	229.00- 232.00		228.00- 230.00
COW MEAT:			
95%			
90%	213.00- 216.00		212.00
CFM Fores 85%			
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	199.00- 200.00		
Beef Trim 80%	180.00- 182.00		
Beef Trim 75%			
Beef Trim 70%			
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
		16-45 Days	
BULL MEAT:	East Coast		West Coast

		16-45 Days
BULL MEAT:	East Coast	West Coast
95%	229.00- 232.00	228.00- 229.00
COW MEAT:		
95%		
90%	213.00- 216.00	212.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	199.00- 200.00	
Beef Trim 80%	180.00- 182.00	
Beef Trim 75%		
URUGUAY - FOB A		
BIII.I. MEAT •	0-15 Dave	16-45 Days

URUGUAY - FO		Days	16-45 Days
95%		•	
COW MEAT:			
95%			
90%			
CFM Fores 85	ે		
Beef Trim 85	%		
Beef Trim 80	%		
Beef Trim 75	8		

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 10.0 Loads Reported

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

Market for	Week Ended:		February 22, 2013
	Lds		Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	119.00
Cutter 1-2	350#/up	5.0	119.00
Bulls YG 1	500#/up		

	USDA BEEF CARCASS PRICE EQ	UIVALENT IN	DEX VALUE	
	Index Values => Change =>	CHOICE 600-900# \$174.28 0.24	SELECT 600-900# \$170.14 -0.04	
	Current Index Reflects the E SUPPLY (Live) 67,148 Hd Equivalent: DEMAND (Box) 78,831 Hd* Equivalent: Live-Box Spread:	\$177.67 \$170.89 \$6.78	\$172.08 \$168.19 \$3.89	
5	National Daily Dire (5 day accumulated w Weight P Live Steer: 1379 Live Heifer: 1278 Drsd Steer: 902 Drsd Heifer: 798	ct Cattle ghtd avg) rice Hea \$122.75 \$122.62 \$195.67 \$195.53	: Boxed Beef Ct : Ch 600-900# dd : Se 600-900# 20,966: Current Lds: 21,569: Previous Lds: 14,712 9,901	\$182.89 \$180.19 \$170.1 152.0
088	Grading % Breakdown Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# :	76.61%: 27.02%: 49.59%: 23.39%: 4.48%: 18.90%:	Drop Credit : Steer Dressing % : Heifer Dressing %: Processing Cost : Slaughter Cost :	13.98 64.24% 64.15% 12.00 50.50
	Equivalent Values for Outly Basis Value = 174.28 Qlty/Yield (1)	ing Beef Car 400-500#500 -26.07	rcass Types Carcass Weights 0-600# 600-900# 900-1000# -12.68 -2.00	1000#/up 5 -21.15
9	Prime 1-3 15.34 Certified 1-3 4.88 Choice 1 3.58 Select 1 -1.42 Stndrd 1-3 -19.54 Prime 4 2.73 Choice 4 -11.23	\$163.55 \$153.09 \$151.79 \$146.79 \$128.67 \$150.94 \$136.98	\$176.94 \$189.62 \$187.50 \$166.48 \$179.16 \$177.10 \$165.18 \$177.86 \$175.80 \$165.18 \$177.86 \$175.80 \$142.06 \$154.74 \$152.60 \$164.33 \$177.01 \$174.90 \$150.37 \$163.05 \$160.90	\$168.47 0 \$158.01 0 \$156.71 0 \$151.71 3 \$133.59 5 \$155.86 9 \$141.90

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: Change from prior day:		\$166.67 (\$0.67)				
Ttem 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$213.70 \$257.42 \$250.26 \$243.40 \$229.58 \$237.63 \$384.35 \$428.23 \$245.81 \$251.89 \$254.77 \$222.43 \$32.00 \$24.79 \$7.94	Value \$119.33 \$5.97 \$5.81 \$12.17 \$2.30 \$6.01 \$2.04 \$3.17 \$2.58 \$1.86 \$1.86 \$0.93 \$0.15 \$0.15	Change (\$0.69) (\$0.01) \$0.03 \$0.01 \$0.02 \$0.03 \$0.02		

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

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

Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutter/Canner 100% Lean Items Frozen Cuts	3.94 23.66 31.71	loads loads loads loads	1,602,938 157,722 946,566 1,268,454 496,924	pounds pounds pounds
---	------------------------	----------------------------------	---	----------------------------

Frozen	cozen Cuts 12.42		-	496,924 pounds		
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day	
DOMED /	(DDEAVED					
112 112 112 112A	'BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn: Rib, ribeye roll-lip-on, 8-dn: Chuck, boneless 85%	12 62 44 lbs. 28 lbs. 29	52,922 132,528 37,009 24,784 68,719	\$275.85 \$293.29 \$288.18 \$366.56 \$295.66	(\$1.14) \$2.03 \$1.98 \$7.18 (\$0.30)	
120 168 168 169A 169A	Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10. Round, top inside c-off, 10-14 Round, top inside c-off, 10-14	24 5 39 lbs. 6 lbs. 53	23,617 8,030 129,655 29,618 562,383	\$196.60 \$205.60 \$220.14 \$254.87 \$251.51	\$1.65 \$7.89 (\$1.07) (\$0.33)	
180	Loin, Semi-Bnls Short Loin, 13- Loin, strip, bnls, 7-9 lbs.	-up lbs.	49 089	¢230 10	¢2 08	
184 185A 191A	Loin, top sirloin butt Loin, bottom sirloin butt flap Loin, butt tender, peeled	, bnls. 35 45	76,923 142,236	\$222.06 \$231.43	\$1.23 (\$2.61)	
1 12	K/CANNER Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	45 21	81,283 74,510	\$261.88 \$256.46	\$0.16 (\$0.04)	
	Inside round - Combo Inside round - Boxed Outside round Eye of round	31 33 5	478,753 83,559 23,681	\$254.96 \$271.47 \$254.76	(\$0.10) (\$0.12) \$0.34 (\$0.68)	
	Flats and eyes - Combo Flats and eyes - Boxed	14	175,883	\$249.13	(\$0.68)	
	Striploin S.P.B Combo S.P.B Boxed	32	347,653	\$295.88	(\$0.10) \$0.69	
116B 167A 190 190 190 190 190	S.P.B Boxed 'ERREAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough I BONER/BREAKER Rib, ribeye roll, 6-8 lbs.	34 74 19 45 173 53 119	106,868 221,303 22,432 59,770 229,554 75,307 124,814	\$229.58 \$237.63 \$391.26 \$434.84 \$462.27 \$466.62 \$248.15	\$0.26 \$0.95 (\$6.46) \$2.82 \$0.92 (\$0.42) (\$3.67)	
FROZEN	BONER/BREAKER	33	100,510	\$223.23	\$0.5 1	
112 112 112 112A	I BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn: Rib, ribeye roll-lip-on, 8-dn: Round, top inside c-off, 8-10 Round, top inside c-off, 10-14 Round, top inside c-off, 14-up Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. I CUTTER/CANNER	13 12 4 1bs.	86,711 64,704 25,667	\$281.78 \$245.79 \$270.00	(\$1.03) \$0.52	
169A 169A 169A	Round, top inside c-off, 8-10. Round, top inside c-off, 10-14 Round, top inside c-off, 14-up	lbs. lbs. 4 lbs. 4	15,876	\$220.95		
180 FROZEN	Loin, strip, bnls, 9-up lbs. CUTTER/CANNER	6	7,280	\$281.50	(\$0.56)	
	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. I BONER/BREAKER & CUTTER/CANNER Loin, tenderloin, 2-3 lbs. Lein tenderloin, 2-4 lbs.	6 6	77,948 23,874	\$241.48 \$249.50		
190 190 190 193	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	34	150,044	\$201.04	(\$0.70)	

MAJOR PACKER	HIDES, CURED	&			
			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#				
BUTT BRAND STR	60-62#				
	62-64#				
	64#Min			95.00	Α
	66-68#			33.00	
	74#Min				
NATIVE HEIFER	46-48#				
HVY NATIVE HFR	48-50#				
IIVI IWIIIVID IIIK	48#Min				
	50-52#				
	52-55#				
BRANDED HFRS	48-50#				
DIVINUED TILTO	48#Min				
	50-52#				
BRAND HFR SW	48-50#				
DIVAMO ULIV SW	50-52#				
BRND COW SW	50-52#				
DRIND COW SW	54-56#				
BRANDED COW	50-52#				
BRANDED COW	54-56#				
NATIVE COW	50-52#				
NATIVE COW	54-56#				
DAIRY COW	48-52#		6.0	77.00	
DAIRI COW			0.0	77.00	
DATEM COM CH	62-66#				
DAIRY COW SW	50-52# 52-54#				
ADDIT DITT CO.					
NATV BULL Con	96-106#				
DDIED DITTE GIG	100-10#				
BRND BULL SWCon					
****	100-10#		10.0	05.00	
HVY TEX STEER	62#Min		12.0	95.00	
	62-66#		24.0	94.00	_
	64#Min			95.00	A
	66-68#				
	70#Min			100.00	
	80#Min			102.00	E
HVY TEX STR/HFR					
	60-64#				
BRANDED STEER	62-64#		3.0	93.00	
	62-66#		12.0	93.00	
	70#Min				
	78#Min				

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

BEEF VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	4.0	115.00	
export	4.0	115.00	115.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean			
export		55.00	FF 00 ~
HEARTS, regular, bone out		57.00	57.00 C
regular,bone-out exp		59.00	59.00 E
KIDNEYS, export LIPS, unscalded			
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	1.0	440.00	440.00
Swiss-Cut #2	<i>c</i> 0	F3 00	F2 00
TRIPAS, domestic export	6.0	53.00	53.00
TRIPE, scalded, edible			
scalded, edible, export	1.0	97.00	97.00
scalded, unbleached, export	1.0	37.00	27.00
honeycomb, bleached			
WEASAND MEAT,			

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

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

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter s
for today was estimated at 13.98 per cwt live, up
0.18 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Price Value 95.00 41.75 40.25 370.00 115.00 245.00 57.00 43.00 74.00 43.4.00 44.13 4.63 432.50 Steer hide, butt brand/Pc Tallow, edible Tallow, packer bleachable Tongues, Swiss #1 0-3%, exp Cheek meat, trmd Head meat Oxtail, selected Hearts, reg, bone out Lips, unscalded Livers, slcted, export Tripe, scalded edible Tripe, honeycomb bleached Lungs, inedible Melts Meat & bone ml 50% blk/ton 5.36 1.20 Tallow, edible | 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | 41.75 | - 1.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 | - 11.20 1.81 0.89 0.37 0.14 0.59 0.22 0.23 0.41 0.48 0.18 0.02 0.01 0.80

The average value of hide and offal for the four days ending Fri, Feb 22, 2013, was estimated at 13.84 per cwt., up 0.22 from last week and up 0.69 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 14.22 per cwt live, up 0.16 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	-PRODUCT			Value
~ · · · · · · · · · · · · · · · · · · ·	- 26		rv/Dy	
Cattle hide/Pc		94.00		
Tallow, edible		41.75		0.50
Tallow, packer bleachable	4.50	40.25	1.00	1.81
Tongues, Swiss #1 0-3%,exp	0.24	370.00	70.00	0.89
Cheek meat, trmd	0.32	115.00	-11.00	0.37
Head meat	0.13	104.00	-	0.14
Oxtail, selected	0.24	245.00	_	0.59
Hearts, reg, bone out	0.38	57.00	_	0.22
Lips, unscalded	0.13	177.00	_	0.23
Livers, slcted, export	0.96	43.00	-	0.41
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible	0.47	4.13	_	0.02
Melts	0.14	4.63	-	0.01
Meat & bone ml 50% blk/ton	3.70	432.50	-	0.80
Blood meal 85% blk/ton pnh	0.60	1125.00	-	0.34
Totals:	19.17			14.22
Dressed equivalent	basis (6	2.9% dre	ss):	22.61
(1) Typical slaughter cattl	e weighs	1,300 p	ounds	

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 2/22/2013, was estimated at 13.61 per cwt live, up 0.22 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW) Lbs Price Change Value

			Prv/Wk	
Cow hide, branded (2)/Piece	4.79	60.00	-	5.45
Tallow, renderer blchable	3.68	40.25	3.25	1.48
Tongues, Swiss cut, IW	0.32	317.00	12.75	1.01
Cheek meat, trmd	0.43	176.50	0.75	0.76
Head meat	0.14	161.50	-3.50	0.23
Oxtail, reg, small box	0.20	251.00	17.25	0.50
Hearts, reg, bone out	0.46	58.00	-2.25	
Lips, unscalded	0.13	67.50	-25.50	0.09
Livers, reg, gall off (3)	0.90	24.00	-1.75	0.22
Tripe, scalded edible, blchd	1.06	75.75	-1.25	0.80
Tripe, honeycomb bleached	0.14	95.25	-6.00	0.13
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	417.50	20.50	2.24
Blood meal, 85% blk/ton	0.73	L077.00	-	0.39
Totals:	24.70			13.61
Dressed equivalent basis	(47% dress	3):		28.96

Dressed equivalent basis (47% dress):

(1) Typical slaughter cow weighs 1,100 pounds.

(2) Hide weight adjusted regularly for seasonal variation.

(3) Reflects a 30% condemnation rate.

REPORT BASIS - FOB Omaha or equivalent for the Midwest;

FOB Plant for Texas and Oklahoma

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT
For Week Ended 2/22/2013 Toollars/hundredweight
Frozen CARLOT/L.C.L. Basis Lds Price Range Wtave
CHEEK MEAT, Trimmed 4.1 172.00 - 187.00 176.40

CHEEK MEAT, Trimmed
FEET, unbleached, skin-on, exp
FEET, bleached, skin-on, exp
HEARTS, Regular, bone-out
HEARTS, Canadian-style, exp 176.40 5.3 52.00 -61.00 58.12 2.5 160.00 -4.0 30.00 -6 7 60.00 -HEAD MEAT, 163.00 161.60 HEAD MEAT,
KIDNEY'S Export
LIPS, unscalded
LIVERS, Regular, bulk-pack
LIVERS, Regular, bulk-pack export
LIVERS, Regular, 2/box
LIVERS, Regular, 2/box, export
MELTS 32.00 30.50 105.00 67.59 11.0 22.00 -27.00 23.91 MELTS, 251.00 251.00 43.00 43.00 OXTAILS, Regular, small box SALIVARY GLANDS 0.8 SALIVARY GLANDS
SWEETBREADS,
TONGUES, #1 white Swiss cut,IW
TONGUES, exp.#1 white Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, #1 mixed,Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, exp.#2 mixed Swiss cut,IW
TONGUES, #2 mixed Swiss cut,IW
TONGUES, exp.#2 mixed,Swiss cut,IW
TONGUES, exp.#2 mixed,Swiss cut,IW
TONGUE Trimmings
TRIPAS 0.3 330.00 - 332.00 331.00 0.5 310.00 310.00 0.2 310.00 310.00 0.1 35.00 35.00 TRIPAS TRIPE, bleached, scalded, edible 3.0 75.00 -77.00 75.67 TRIPE, bleached, scalded, edible exp
TRIPE, bleached, scalded, edible exp
TRIPE, unbleached, scalded, edible
TRIPE, honeycomb bleached
TRIPE, honeycomb unbleached
TRIPE, omasum unbleached 5.8 100.00 - 137.00 106.72 0.6 85.50 - 109.00 95.29 0.6 305.00 305.00 WEASAND MEAT

Wtd Avg

42.80 35.00 A

42.00 42.00 41.50 D

41.00 D

415.00 432.38 A 490.00

1100.00 B

Friday, February 22,	, 2013	<u>' </u>									Page 5
USDA NATIONAL CARLOT Purchases Equated to FOB C	maha Ba	asis unle	ss oth	nerwise sta	te		TRIMMINGS/BONELESS PROCESSING PORK				td Avg
Compared to Thursday's Clo lower; sknd hams 20-23 lbs 14-18 lbs, along with lean	2.00]	lower, 23	-27 lk	os 3.00 low	er; slds	bellies	Combo 42% Fresh Boxed 42% Frozen Combo 72% Fresh				
demand and light to modera	te offe	erings.					Boxed 72% Frozen BONELESS PICNIC MEAT		65.00		CF 00
Loads PORK CUTS : Loads TRIM/PROCESS PORK :							Combo Fresh 2.0 Boxed Frozen SKINNED JOWLS		65.00	•	65.00
USDA ESTIMATED PORK CARCAS Based on FOB Omaha carlot	pork pr	rices and					Combo Fresh Boxed Frozen				
Calculations for a 200 lb 53-54% lean, 0.65"					Dollars	per 100 pounds	TRIM, VISUAL TRACE OF LEAN Combo 12-16% Fresh 2.0 Boxed 12-16% Frozen		37.00	:	37.00
Date Loads Carcass Lo	in I	Butt P.	ic		am E		WEEKLY USDA BY PRODUCT DROP				
02/22 33.58 81.57 Change: -0.21	91.69	78.87	48.9	95 127.70	62.32	128.88	The offal value from a typic week ended 2/22/2013, was es 0.09 when compared to last w	stimated			
02/21 46.5 81.78 02/20 27.8 82.35	93.36	78.58	47.0	01 129.08 47 128.38	62.26		FOB CENTRAL U.S. / CALCULAT	IONS FOR Lbs	Price Cha		HOG) - Value
02/19 101.0 81.48 02/15 43.0 80.00	91.30	77.51	46.5	53 127.22	64.43	128.83	Cheek meat, trimmed Chitterlings Ears, square-cut	0.28 1.26	77.00 -		0.22 0.78
Current Five Day Simple Av	91.21	78.14		30 127.86			Tongues are hele eml hy	0 18	123 00 -		0.25 0.22 0.14
NOTE: Value may change wit description of the c	hout ac	dequate t	est. <i>I</i>	A detailed			Hearts, slashed, domestic Kidneys, inedible Livers, inedible Melts, inedible Salivary Glands Snouts, partial lean	0.25	9.50 - 12.25 -		0.14 0.02 0.15
FRESH PORK CUTS LOINS, BONE-IN							Melts, inedible Salivary Glands	0.17	5.13 - 29.25 -		0.01 0.08 0.14
Primal Cutout Value =						91.69				.75	0.61
1/4" Trim 21#DN-LGT 1/8" Trm/less 21#DN-LGT							Lungs, inedible Choice white grease Pork meat & bone meal Pork blood meal	0.50 1.57	42.00 (476.50 18		0.21 0.37 1.04
1/4" Bladeless 1/4" Trim 21#/UP-MED Combos 26/Up#(SOW)							Lard Blood plasma	1.72	43.25	2.00	0.74
LOINS,CNIRCUT,10-11 RIB,1/ Tender-in FLO 8-13#	4"TRM 0.50			152.00		152.00	Totals: Dressed equivaler	nt basis			5.41 7.31
Tender-out FLO 8-13# BNLS Strap-on 5-11# BNLS Strap-off 5-11#	2.0 1.5			160.00 165.00		160.00 165.00	(1) Typical slaughter hog we	eigns 2/	u pounas.		
WHIE BNLS LOINS 9-13# BNLS SIRLOIN .75-1.5#	1.58	112.00	_	120.00		116.26	USDA BY PRODUCT PRICE REPORT Carlot Basis - Dollars/hundred				<u>rs</u>
BONE-IN SIR 2.5-3.5# BLADE ENDS 2-4# TENDERLOIN 1.25/DN#	1.00			82.00		82.00	PORK VARIETY MEATS - FROZEN Items NECK Bones domestic	Lds	Price Range		Wtg Avg 37.00 A
LOIN BACKRIB (BOXED) FRESH 1.5/DN#							export Brisket Bones Full, 30#				
" 1.75/DN# " 1.75-2.00# " 2.00/UP#	2.00	200.00	_	201.00		200.25	Brisket Bones Full, exp 30# TAILS, CHEEK MEAT trimmed		60.	00 unq	60.00 D
PICNIC Primal Cutout Value =						48.95	CHITTERLINGS, 10 lb. pail EARS, Pet Treat, 3-4/lb				
Stuker Trm., RS., combo Stuker Trm., SS., combo	Las-		PLICE	range	w	giiai Avg	EARS, edible, export FEET, front, toes on front, toes on, export		75.	00	75.00 B
Smkr Trm, SS, boxed PICNIC CUSHION MEAT							hind, domestic hind, export		59.	00	59.00 В
Boxed 92% Fresh Boxed 92% Frozen BOSTON BUTT							HEARTS, slashed, domestic single slashed, export multi slashed, export	2.0	49.	00	49.00
Primal Cutout Value =							whole, export HOCKS, picnic				
1/4" TRM 5-10# 1/8" TRM 5-10# 1/4" Trim Stk Rdy	2.50			87.00		87.00	KIDNEYS, small box, export LIVERS, large box, domestic SALIVARY GLANDS,				
1/8" Trim Stk Rdy BNLS, Butt	2.0 7.0	97.00	_	103.00 98.00		103.00 97.14	SNOUTS, partial lean partial lean w/mask				
Combo's 11/UP#(SOW) SPARERIB Primal Cutout Value =						127.70	STOMACHS, scalded, small box scalded, small box, export TONGUES,		145.	00	145.00 B
3BAG/3 PCVAC4.25#/DN-LGT				Range 143.00			green, bnls, small box green, bnls, tip-on exp		161.	00	161.00 D
COMBOS 4.25#/DN-LGT 2 BAG/3 PCVAC4.25#/UP-ME COMBOS 4.25#/UP-MED	3.5	134.00	-	138.00		134.86	scalded & scraped UTERI PORK SKINS FRESH IN C	OMBO - FO	OB SUPPLY POINT	·	
FRESH PORK CUTS-ADDED INGR	EDIENTS	3	 Price	 Range	W	 Ightd Avg	QUARTERLY CONTRACTS: BELLY SKINS, SELECTED	I 3	OMESTIC 35.50-47.00	Expor 41.00	t 0-48.00
BONE-IN LOINS 1/8" TRIM BONE-IN LOINS CC TENDER IN BNLS LOINS STRAP-ON	I						FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN	thk 3	38.00-48.00 38.00-40.0thn 26.00-40.00	28.00	0-40.00 0-28.00 0-42.00
BNLS LOINS STRAP-OFF BNLS SIRLOIN .75-1.5#							PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN	2	26.00-28.00 20.50-29.50	36.00)-36.00
BONE-IN SIR 2.5-3.5# TENDERLOIN 1.25/DN# LOIN BACKRIB FRESH 2.00/UF	»#						PORK PET FOODS - QUARTERLY CONTRACTS: KIDNEYS, inedible	I	PLY POINT FRESH 7.00-7.00		FROZEN
SMKR TRM SS PICNIC BOXED 1/4" TRIM BUTT	"						LIVERS, " LUNGS,	-	12.00-19.00 2.00-6.00		
1/4" TRIM STK RDY BUTT 1/8" TRIM STK RDY BUTT SPARERIB 4.25#/DN-LGT							MELTS, " USDA TALLOW AND PROTEIN REPORTS		5.00-5.25 ENTRAL U.S.		
SPARERIB 4.25#/UP-MED SKINNED HAM							(unless otherwise stated) as o		4	ice Rang	re Wtd A
Primal Cutout Value = BONE-IN TRIMMED			Price	Range	W	62.32 Ightd Avg	INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck)		5.0 42.00 -	43.00 35.00	
17-20# TRIM SPEC 1 20-23# TRIM SPEC 1	3.0			74.00		74.00	EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP				
23-27# TRIM SPEC 1 BONE-IN 27#/up Trim Spec 1 NORTH AMERICAN EXPORTS	2.0			71.00		71.00	INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15%		2.0	42.00 42.00	
HAMS, BONE-IN 23-27# TS BNLS 3 MUSCLE HAMS 94-96%	1						Choice white grease INEDBL TALLOW/GRSE, CAF GULF			41.50	41.50
ENLS 4 MUSCLE HAMS 94-96% ENLS 5 MUSCLE HAMS 94-96% INSIDE							Packer bleachable tallow Renderer bleachable tallow Choice white grease				
OUTSIDE KNUCKLE							Yellow Grease EDBLE TALW & LARD-CAF CHICAGO			42.50	42.50
LITE BUIT INNER SHANK HAM TRIMMINGS (CHEM LEAN)							Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF			43.50 45.00	
Combo 72% Fresh Boxed 72% Frozen							Edible tallow			41.00	41.00
Combo 90% Fresh Boxed 90% Frozen Outer Shank Frozen							PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic		5.0	415.00	415.00
BELLY, SEEDLESS Primal Cutout Value =						128.88	Ruminant Panhandle,Domestic PORK Meat/Bnmeal,50% pro/ton		430.00 -		432.38
SKIN-ON, TRIMMED 10-12# SKIN-ON, TRIMMED 12-14#	Lds-		Priœ	Range	W	Ightd Avg	DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl DRT (hi)/unit pro				
SKIN-ON, TRIMMED 14-16# SKIN-ON, TRIMMED 16-18#							BLOOD MEAL, 85% pro/ton Central		1090.00 -		1095.00
SKIN-ON, TRIMMED 18-20# SKIN-ON, TRIMMED 20-25# SKINLESS, 9-13#							Panhandle CAF California PORK BLOOD MEAL, 85% pro/ton			1125.00	
SKINLESS, 9-13# SKINLESS, 13-17#											1100.00

USDA CARLOT VEAL CARCASS REPORT - Thu, Feb 21, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mostly steady on open market calves, while packer owned calves were higher. Demand was light with light to moderate offerings. Harvest numbers were 9.28% higher compared to last week's total. Dressed weights were up 2.2 pounds in the Northeast, up .6 pounds in the North Central, with the total NE & NC up 1.7 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	1349	330.00- 362.0	0 334.76
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	2153	332.00- 360.0	0 349.10

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 Sla	ughter for:		Year Ago	YTD	YTD
Week ending:	02/16/13	02/09/13	02/18/12	2013	2012
Northeast	3,231	3,108	3,488	22,247	21,401
North Central	2,421	2,140	3,887	17,572	25,654
Total NE & NC	5,652	5,248	7,375	39,819	47,055

Special Fed Veal	Dressed Weights	Year Ago		
Week ending:	02/16/13	02/09/13	02/18/12	
Northeast	267.0	264.8	261.0	
North Central	270.1	269.5	261.3	
Total NE & NC	268.4	266.7	261.1	

- * 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 light to moderate with moderate offerings this week.

Tham.	W4 Da		D	_
Item:	Wt. Rai 200-275		Range 419.00-	530.00
Carcass, hide off Foresaddles	86-147	lbs	340.00-	419.00
Forequarters	43-74	lbs	345.00-	
Necks, bone-in	24-28	lbs	285.00-	285.00
Breast	10-18	lbs	130.00-	180.00
Foreshank	3-5	lbs	460.00-	
Osso Bucco, foreshank	2-8	lbs	795.00-	1095.00
Shoulder, full	49-85	lbs	-	
Chuck, square cut	39-68	lbs	275.00-	
Chuck rolls, skinned	5-10	lbs	455.00-	
Chuck, Shoulder Clod	4-9	lbs	495.00-	
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-	
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	2-0	IDS	42E 00	E00 00
Bnls Veal Trimmings 75-80% Lean			109.00- 225.00-	225.00
			109.00-	275.00
Bnls Veal Trimmings 80-90% Lean	`		ZZ3.00-	67.00
Hvy Nature Green Hides(per piece)		58.00-	67.00
* North Central = OH. IN. II. MI	. & WT			

- Hvy Nature Green Hides(per piece)
- * North Central = OH, IN, IL, MI, & WI * Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Feb 22, 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 Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	YG 1-4 Head 216 194 773 1,154 1,598 1,914	Head	5,849 Wt Avg 395.44 328.05 286.00 257.38 237.25 214.11
CHOICE AND PRIME Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	, YG 5 Head	Head	1,161 Wt Avg

CERTIFIED FRESH AMERICAN LAMB Head

UNGRADED		Head 2/2
Weight	Head	Wt Avg
45-DN	59	259.40
45-55#	55	261.90
55-65#	65	245.26
65-75#	47	242.74
75-85#	24	184.85
85-UP	22	184.57

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 10.45 higher; 45# to 55#'s were 1.75 lower; 65#'s and heavier were 0.07 to 1.51 higher.

* SAT-FRT	CHOICE AND PRIME,	YG	1-4	Head 5,632
Weight	Head			Wt Avg
45-DN	216			395.44
45-55#	194			328.05
55-65#	773			286.00
65-75#	1,043			256.54
75-85#	1,598			237.25
85-UP	1,808			213.79

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

FOB PRICE	CHANGE	% CARCAS	S LBS.
517.16	1.80	10.77%	7.65
97.88	1.66	8.85%	6.28
237.29	1.53	23.53%	16.71
390.35	15.66	3.82%	2.71
103.07	19.43	2.22%	1.58
426.20	2.67	10.97%	7.79
55.38	11.49	3.39%	2.41
314.92	-9.38	31.88%	22.64
286.47	-0.58	95.45%	67.77
279.32 322.30	3.52 -4.99	49.20% 46.24%	34.93 32.83
	517.16 97.88 237.29 390.35 103.07 426.20 55.38 314.92 286.47 279.32	517.16 1.80 97.88 1.66 237.29 1.53 390.35 15.66 103.07 19.43 426.20 2.67 55.38 11.49 314.92 -9.38 286.47 -0.58 279.32 3.52	517.16 1.80 10.77% 97.88 1.66 8.85% 237.29 1.53 23.53% 390.35 15.66 3.82% 103.07 19.43 2.22% 426.20 2.67 10.97% 55.38 11.49 3.39% 314.92 -9.38 31.88% 286.47 -0.58 95.45% 279.32 3.52 49.20%

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 254.97 -0.58

- * Shrink and trim of 3.23 lbs not reflected in cutout value.

 * Based on Actual Federally Inspected Slaughter Carcass Weight of 71.00 lbs. for W/E 02/09/2013, -2.00lbs 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.

Current Volume -Fresh Cuts

946,919 pounds 120,814 pounds Frozen Cuts

TMPS	CHOICE & PRIME CUTS Sub-Primal	# Of Trades		Weighted Average	Change from Prior Days
	Carcass, 3-way, 55/dn	0		\$311.86	
	Carcass, 3-way, 55/65	6	5,754	\$311.86	(3.09)
200A 202	Carcass, 3-way, 65/up Foresaddle				(2.20)
202	Bracelet	**	600	\$425.13	(2.20)
204		6	1.352	\$485 10	(2.87)
204		80	12,229	\$517.16	1.80
204		11	1,275	\$611.87	(0.59)
204A	Rack, chined	58	16,410	\$485.10 \$517.16 \$611.87 \$621.12 \$806.25	(0.59) (7.66)
204B		21	6,509	\$806.25	(15.36)
204C	Rack, roast-ready, frenched	155	23,689	\$1,022.58	(7.95)
	Rack, roast-ready, special	14	3,389	\$1,208.38	(0.42)
206	Shoulders	113	66,194	\$217.76	(1.42)
207	Shoulders, square-cut	207	125,137	\$237.29	1.53
208 209	Snoulders, square-cut, bnis	111	9,467	\$447.65	(2.40)
203	Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut Shoulders, square-cut, bhls Breast Breast, bulk Ribs, Breast bones off Foreshank	14	20 567	¢64 51	1.53
2092	Ribs, Breast bones off	29	20,307	\$471 39	(3 35)
210	Foreshank	199	19.907	\$390.35	15.66
229	Hindsaddle, long-cut	0	10,000	Ψ330.33	15.00
	Hindsaddle				
231	Loins	16	2,226	\$432.80	(34.26)
	Loins, trimmed 4x4	80	17,350	\$426.20	2.67
232		14	2,091	\$584.58	12.17
	Loins, trimmed 1x1	106	21,609	\$426.20 \$584.58 \$634.16 \$724.19	21.62
232		29	3,887	\$724.19	6.28
	Loins, short-cut, 2x2	0			
	Loins, short-cut, 1x1 Loins, short-cut, 0x0	0			
232A 232C		10	647	\$1,270.02	18.71
232E		23	21 792	\$50.43	10.03
233	Legs	94	19.726	\$303.71	(0.48)
233A		161	59,524	\$314.92	(9.38)
233C		L 33	5,399	\$483.51	15.03
233E	Leg, steamship	22	3,689	\$422.36	0.00
233F		49	11,439	\$413.52	(6.82)
234	-5,	120	38,793	\$443.72	1.11
	Leg, shank off, bnls	64	10,217	\$562.98	18.71 10.03 (0.48) (9.38) 15.03 0.00 (6.82) 1.11 (3.83)
	Leg, 2-way boneless	0			
234C		0			
234D 234E	Leg, outside, boneless Leg, inside, boneless	64	8,952	\$703.83	0.67
234F	Leg, sirloin tip, bals	0	0,932	\$703.03	0.07
234G		22	1.918	\$676.54	18.85
235	Back		_,	40.000	
236	Back, trimmed	8	448	\$788.37	(0.45)
238					3.74
239	Special trimmings	13 24	1,480	\$339.97 \$411.13	(2.47)
244	Loin, boneless, 3-way	0			
245					
246	Tenderloin	7	236	\$1,280.25	(32.45)
	Lamb for stewing	44	10,477	\$617.23	4.36
296	Ground lamb	40	9,992	\$1,280.25 \$617.23 \$540.63 \$156.02	(6.69)
	Necks	38	5,256	\$156.02	44.45

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	4	7,066	\$360.02	39.52
209	Breast	14	7,739	\$96.07	1.27
209A	Ribs, Breast bones off	5	118	\$423.47	14.61
210	Foreshank	12	4,914	\$361.96	0.23
232E	Flank, untrimmed	14	3,306	\$88.01	0.35
234	Leg, Boneless, Tied	9	7,408	\$444.53	(2.71)
234A	Leg, shank off, bnls	7	10,196	\$394.52	2.42
234E	Leg, inside, boneless	19	1,284	\$742.49	(7.00)
238	Trimmings	11	5,177	\$141.49	5.94
295	Lamb for stewing	23	5,055	\$576.06	4.89
296	Ground lamb	32	10,372	\$429.95	(8.98)
	Necks	16	16,996	\$86.70	16.21

 $\label{thm:complete} \mbox{View complete report at } \underline{\mbox{http://www.ams.usda.gov/mnreports/lm_xl500.txt}}$

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 22-Feb-2013 and 23-Feb-2013 is estimated to be 29,864,000 UP 1.03 percent from a week ago and UP 4.73 percent from a year ago. (Last week 29,560,000; last year 28,516,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 23-Feb-2013 is estimated to be 154,147,000 head UP 1.69 percent from a week ago, and UP 2.81 percent from a year ago. (Last week 151,584,000; Last year 149,930,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Feb 22, 2013

_____DDTCES____

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		
	FROZEN	FRESH		
15% OR LESS				
PRICE RANGE	30.00	26.00-28.00		
WTD AVERAGE PRICE	30.00	26.80		
		LUME		
	(PER 1	,000 LBS.)		
VOLUME TRADED	40	102		
VOLUME EXPORTED				
	PR	ICES		
		PER POUND)		
15-20%	(CENIS	PER POUND)		
	21 00 25 00	04 00 31 00		
PRICE RANGE	31.00-35.00	24.00-31.00		
WTD AVERAGE PRICE	32.99	27.35		
	VOI	UME		
	(PER 1,	000 LBS.)		
VOLUME TRADED	1,875	3,815		
VOLUME EXPORTED	1,675	775		
	•	ICES		
		PER POUND)		
20% OR MORE	(CENIS	PER POUND)		
		00.00		
RANGE	-	22.00		
WTD AVERAGE PRICE	-	22.00		
		UME		
	(PER 1,	000 LBS.)		
VOLUME TRADED		41		
VOLUME EXPORTED				

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Feb 21, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.21 lower at 174.04; Select 600-900 lbs carcass was 1.51 lower at 170.18 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values for the week were mostly steady to weak on light to moderate demand and moderate offerings. Inclement weather late in the week caused some disruptions in kill schedules and likely caused some delays in delivery schedules for beef. Rib, chuck and round primals all traded steady to weak. The loin primal was the only area of the carcass that finished out with slightly firmer prices compared to last Friday. Beef trimmings were mostly steady although late in the week trading volumes were light. Fed and blended cattle grinds traded steady to firm. Forward negotiated sales were moderately active with a notable consignment of Choice outside rounds at prices comparable to the spot market.

For the week: Select and Choice rib primal steady to 1.00 lower; Select and Choice chuck primal steady to 1.50 lower; Select and Choice round primal 1.00 lower; Select and Choice loin primal 2.00 to 2.50 higher. Beef trimmings were generally steady. Fed cattle grinds steady to 5.00 higher while blended grinds were mostly steady.

Composite of Boxed Beef Cutout Values: Choice 600/900#

Composite of Boxed Beef Cutout Values: Choice 6 carcasses up 0.40 at 182.35, Select 600/900# carcasses down 180.20. 600/900#

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 to active. Tight cow supplies and stronger than expected domestic and import demand supported prices this week. A massive winter storm system brought trading to a halt at week's end. Demand for frozen lean remained strong for very light supplies.

Inght supplies.

Market activity on imported beef was slow to moderate with prices generally steady. Supplies of meat from New Zealand were more readily available but Australian product remained scarce.

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

Lean boneless beef 92-94% firm in the strong for very very strong to the supplies the strong to the strong to make the supplies to the suppli

were mixed.

Lean boneless beef 92-94% firm to higher; 90% mostly firm to 1.00 higher; 85% firm to 1.00 higher; 81% unevenly steady; 75% unevenly steady; 65% 1.00 to 2.00 higher; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, February 21, 2013 was estimated at \$167.34 per cwt, 0.08 higher compared to last Friday. Friday

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

winter storm griping most of the center portion of the buy product this week. Packers CARLOT PORK AND PORK CARCASS CUTOUT VALUE

With a winter storm griping most of the center portion of the country, buyers were reluctant to buy product this week. Packers were bulled up with the worry of being short product, which further escalated the standoff. The retail product that was moved was at firmer prices, due to lighter harvest numbers both by the packers and due to the storm. The only exception to this was the butt complex which continues to struggle to gain any traction. Export sales are still near nonexistent and domestic buyers are trying to buy lower in order to put them in the freezer. Middle weight hams this week saw a slight increase in demand as processors are rapping up their spiral ham business for Easter. Heavier ham weights saw a small boost in prices in the middle of the trading period but were back to steady buy the end of the week. Buyers seemed reluctant to buy hams at this level due to the price of boneless hams. This item slid this week on continued weak demand, both domestically and internationally. Seedless bellies were steady as packers mostly continue to move this item on a market basis. The trim complex much like retail complex saw prices firm on lighter harvest numbers.

Loins 1.00 to 3.00 higher; butts unevenly steady; spareribs mostly firm; skinned hams 17-20 lbs not tested, 20-23 lbs 2.00 higher, 23-27 lbs steady; sdls bellies 14-18 lbs steady; 42% trim 6.00 higher; 72% trim 4.00 higher; bnls picnics not tested.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 81.78 per cwt. up 1.68 from last Friday.

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

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Trading was light in both the beef and pork variety markets this week. It was a holiday shortened week with President's Day on Monday. This, coupled with sales teams returning from a trade show in Japan, made for a quiet week. That aside, the big news item of the week was a major snowstorm that crept across the Plains mid to late week. Not a lot of folks in the mid to southern Plains were wanting to talk about spot variety sales since they were unsure how the snow would impact slaughter numbers and truck drivers.

Tallows and greases experienced slow trading this week. Moderate demand and limited offerings prompted higher prices on Chicago packer bleachable tallow. Chicago edible tallow and lard also finished higher. Refiner demand was moderate for tight supplies. Central choice white grease ended higher. Biofuel users were the driving force behind the increase. Offerings were moderate. The Gulf markets were quiet.

Market activity on protein feed supplements was moderate this week. Tight supplies and moderate demand pushed prices higher on ruminant and pork meat and bone meal. Blood meal moved higher in the Panhandle, while pork blood meal ended steady. Demand and offerings were light to moderate.

Trading on major packer hides was slow this week. Tanner resistance was strong. Very little business was put together. Light cattle slaughters have helped packers hold firm. Several selections went untested. Butt Branded Steers and Heavy Texas Steers traded at steady prices.

Beef Variety Meats: Cheek meat domestic 4.00 lower, export not tested; Hearts domestic 2.00 lower, export not tested; Hearts domestic 2.00 lower, export not tested; Domestic front feet 4.00 lower; Domestic stomachs steady.

Central choice white grease 1.00 higher: Central yellow grease steady; Chicago packer bleachable tallow 2.00 higher; Chicago edible tallow 1.50 higher; Chicago lard 2.00 higher; Central meat and bone meal 15.00-30.00 higher; Panhandle blood meal 50.00 higher; pork bl

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

COMPARED COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass weighted average non-packer owned price was up 0.64 and the packer owned price was 0.46 lower with light to moderate demand and moderate offerings. Harvest numbers were 9.28% higher compared to last week's total. Dressed weights were up 2.2 pounds in the Northeast, up .6 pounds in the North Central, with the total NE & NC up 1.7 pounds.

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

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 2/21/2013 trended higher on light weights while steady for heavier weights. Carcasses less than 65 pounds ranged 6.86 to 13.62 higher; carcasses over 65 pounds were 0.06 to 0.30 higher. The National Lamb Carcass Cutout Report was .33 higher compared to last week at 255.55.

Pelt activity this week compared to last report: Pelt prices were steady to 0.50 higher on both wooled and shorn pelts. Interest was moderate on all classes with a higher undertone. Trade activity was light to moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

SPECIAL REPORTS

LM PK602

Des Moines, IA Fri, Feb 22, 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

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