

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock, Poultry and Seed Division
Livestock, Poultry and Grain Market News
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Friday, February 22, 2013

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	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 and 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 LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	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 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 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.

						CHOICE 600-900	SELECT 600-900		
Current Cutout Values:						182.89	180.19		
Change from prior day:						0.54	(0.01)		
Choice/Select spread:						2.70			
Total Load Count (Cuts, Trimmings, Grinds):						170			
COMPOSITE PRIMAL VALUES									
Primal Rib						271.82	265.24		
Primal Chuck						159.94	159.25		
Primal Round						155.64	156.13		
Primal Loin						240.98	230.48		
Primal Brisket						126.09	125.22		
Primal Short Plate						129.09	134.01		
Primal Flank						100.56	102.05		
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS									
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900		
02/21	97	29	4	23	152	182.35	180.20		
02/20	117	47	16	42	221	182.31	180.53		
02/19	185	85	36	60	366	182.47	180.88		
02/15	69	26	15	33	142	181.95	180.40		
02/14	81	31	23	12	146	183.53	179.60		
Current 5 Day Simple Average:						182.52	180.32		
CURRENT VOLUME - (one load equals 40,000 pounds)									
Choice Cuts						95.39 loads	3,815,701 pounds		
Select Cuts						34.77 loads	1,390,758 pounds		
Trimmings						13.24 loads	529,514 pounds		
Ground Beef						26.69 loads	1,067,787 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	55,646	513.00	541.50	524.65
112A 3	Rib,	ribeye,	bnls,	light	17	21,511	549.00	627.00	586.28
112A 3	Rib,	ribeye,	bnls,	heavy	24	30,139	539.00	607.00	568.88
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	Chuck,	clod,	top blade		6	8,210	253.00	285.35	262.57
114E 3	Chuck,	clod,	arm roast		12	69,667	231.62	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						
116A 3	Chuck,	roll,	lxl,	neck/off	42	184,868	230.00	257.60	238.75
116B 1	Chuck,	chuck tender	(IM)		26	147,625	220.00	239.89	229.55
	3	Chuck roll,	retail ready						
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	Short Plate,	short rib			15	44,775	364.00	448.00	381.63
130 4	Chuck,	short rib			21	15,863	310.00	342.00	322.52
160 1	Round,	bone-in			4	9,716	191.00	200.00	193.15
161 1	Round,	boneless							
	3	Round,	bnls/peeled	heel-out					
167A 4	Round,	knuckle,	peeled		47	194,857	203.29	229.28	211.98
168 1	Round,	top inside	round		37	253,190	180.10	205.00	185.75
168 3	Round,	top 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
	3	Round,	top inside,	side off					
170 1	Round,	bottom	gooseneck		6	7,110	192.00	215.00	200.97
171B 3	Round,	outside	round		35	226,703	199.00	225.89	206.02
171C 3	Round,	eye of	round (IM)		35	201,344	217.00	235.99	221.73
174 1	Loin,	short loin,	2x3						
174 3	Loin,	short loin,	0xl		17	38,433	449.30	498.00	456.42
175 3	Loin,	strip loin,	lxl						
180 1	Loin,	strip,	bnls,	heavy	0	0			
	1	Loin,	strip loin	bnls. lxl	10	7,627	395.00	405.00	400.99
180 3	Loin,	strip,	bnls,	0xl	28	141,428	440.00	491.00	451.11
184 1	Loin,	top butt,	bnls,	heavy	12	84,224	284.00	310.00	299.42
184 3	Loin,	top butt,	boneless		24	69,104	303.00	339.80	322.91
185A 4	Loin,	bottom	sirloin,	flap	35	244,505	340.00	381.50	355.47
185B 1	Loin,	ball-tip,	bnls,	heavy	27	100,677	194.00	242.00	225.99
185C 1	Loin,	sirloin,	tri-tip	(IM)	15	49,669	262.97	312.00	272.46
185D 4	Loin,	tri-tip,	pld	(IM)	11	151,576	367.55	425.00	382.97
189A 4	Loin,	tndrloin,	trmd,	heavy	38	122,987	840.00	1025.00	885.79
191A 4	Loin,	butt tender,	trimmed						
193 4	Flank,	flank	steak	(IM)	25	54,360	375.88	465.00	410.58

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 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

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	2	35,855	\$230.00	\$230.00
Frozen 92-94%				
Fresh 90%	9	309,116	\$213.00	\$216.00
Frozen 90%				
Fresh 85%	13	413,074	\$189.00	\$201.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	102,672	\$119.00	\$124.84
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%	5	101,855	\$226.25	\$230.00
Frozen 92-94%				
Fresh 90%	19	589,532	\$211.00	\$216.00
Frozen 90%	3	168,000	\$216.00	\$219.00
Fresh 85%	16	521,074	\$189.00	\$201.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	18	514,907	\$117.00	\$124.84
Frozen 65%				
Fresh 50%	18	529,514	\$65.85	\$72.50
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 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 AND TIS

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

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT
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:	Lds	February 22, 2013	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 EQUIVALENT INDEX VALUE

		CHOICE		SELECT		
Index		600-900#		600-900#		
Values =>		\$174.28		\$170.14		
Change =>		0.24		-0.04		

Current Index Reflects the Equivalent of 145,979 head of cattle.						
SUPPLY (Live)		67,148 Hd				
Equivalent:		\$177.67		\$172.08		
DEMAND (Box)		78,831 Hd*				
Equivalent:		\$170.89		\$168.19		
Live-Box Spread:		\$6.78		\$3.89		

Input Breakdown						
National Daily Direct Cattle				Boxed Beef Cutouts		
(5 day accumulated wghtd avg)				:		
Weight Price Head				: Ch 600-900# \$182.89		
				: Se 600-900# \$180.19		
Live Steer: 1379 \$122.75 20,966				Current Lds: 170.1		
Live Heifer: 1278 \$122.62 21,569				Previous Lds: 152.0		
Drstd Steer: 902 \$195.67 14,712						
Drstd Heifer: 798 \$195.53 9,901						

Grading % Breakdown						
Ch 600-900# : 76.61%				Drop Credit : 13.98		
Ch 600-750# : 27.02%				Steer Dressing % : 64.24%		
Ch 750-900# : 49.59%				Heifer Dressing % : 64.15%		
Se 600-900# : 23.39%				Processing Cost : 12.00		
Se 600-750# : 4.48%				Slaughter Cost : 50.50		
Se 750-900# : 18.90%						

Equivalent Values for Outlying Beef Carcass Types						
Basis Value = 174.28						
Carcass Weights						
		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qtly/Yield	(1)	-26.07	-12.68		-2.06	-21.15

Prime 1-3	15.34	\$163.55	\$176.94	\$189.62	\$187.56	\$168.47
Certified 1-3	4.88	\$153.09	\$166.48	\$179.16	\$177.10	\$158.01
Choice 1	3.58	\$151.79	\$165.18	\$177.86	\$175.80	\$156.71
Select 1	-1.42	\$146.79	\$160.18	\$172.86	\$170.80	\$151.71
Stndrd 1-3	-19.54	\$128.67	\$142.06	\$154.74	\$152.68	\$133.59
Prime 4	2.73	\$150.94	\$164.33	\$177.01	\$174.95	\$155.86
Choice 4	-11.23	\$136.98	\$150.37	\$163.05	\$160.99	\$141.90

NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT AND BOXED COW BEEF CUTS - NEGOTIATED -
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE

Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

Cutter 90% 350#/up			
Current-Cutout Value:		\$166.67	
Change from prior day:		(\$0.67)	
Item		Price	Value Change
90% lean		\$213.70	\$119.33 (\$0.69)
100% lean inside round		\$257.42	\$5.97 (\$0.01)
100% lean, flats and eyes		\$250.26	\$5.81
100% lean, S.P.B.		\$243.40	\$12.17 \$0.03
Chuck Tender		\$229.58	\$2.30 \$0.03
Knuckle	4-7 lbs.	\$237.63	\$6.01 \$0.03
Tenderloin	2-3 lbs.	\$384.35	\$2.04 (\$0.03)
Tenderloin	3-4 lbs.	\$428.23	\$3.17 \$0.03
Ribeye Roll	4-6 lbs.	\$245.81	\$2.58
Ribeye Roll	6-8 lbs.	\$251.89	\$1.86
Ribeye Roll	8up lbs.	\$254.77	\$1.86
Flank Steak		\$222.43	\$0.93 (\$0.02)
Kidney, Edible		\$32.00	\$0.15
Fat, inedible		\$24.79	\$0.58
Bone		\$7.94	\$1.91

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

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

Boner/Breaker Cuts	40.07	loads	--	1,602,938	pounds
Cutter/Canner Cuts	3.94	loads	--	157,722	pounds
Boner/Breaker/Cutter/Canner	23.66	loads	--	946,566	pounds
100% Lean Items	31.71	loads	--	1,268,454	pounds
Frozen Cuts	12.42	loads	--	496,924	pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	12	52,922	\$275.85	(\$1.14)
112	Rib, ribeye roll, 8-10 lbs.	62	132,528	\$293.29	\$2.03
112	Rib, ribeye roll, 10-up lbs.	44	37,009	\$288.18	\$1.98
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	28	24,784	\$366.56	\$7.18
112A	Rib, ribeye roll-lip-on, 8-up lbs.	29	68,719	\$295.66	(\$0.30)
120	Chuck, brisket	24	23,617	\$196.60	\$1.65
168	Round, top inside, 10-dn lbs.	5	8,030	\$205.60	
168	Round, top inside, 10-up lbs.	39	129,655	\$220.14	\$7.89
169A	Round, top inside c-off, 8-10 lbs.	6	29,618	\$254.87	(\$1.07)
169A	Round, top inside c-off, 10-14 lbs.	53	562,383	\$251.51	(\$0.33)
169A	Round, top inside c-off, 14-up lbs.	13	77,458	\$253.77	(\$0.44)
171B	Round, outside round	28	120,978	\$230.15	\$0.66
171C	Round, eye of round	43	53,779	\$244.96	\$0.44
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	24	49,089	\$230.10	\$2.08
182	Loin, sirloin butt				
184	Loin, top sirloin butt	35	76,923	\$222.06	\$1.23
185A	Loin, bottom sirloin butt flap, bnls.	45	142,236	\$231.43	(\$2.61)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	45	81,283	\$261.88	\$0.16
112	Rib, ribeye roll, 6-8 lbs.	21	74,510	\$256.46	(\$0.04)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	31	478,753	\$254.96	(\$0.10)
	Inside round - Boxed	33	83,559	\$271.47	(\$0.12)
	Outside round	5	23,681	\$254.76	
	Eye of round	10	9,809	\$259.76	\$0.34
	Flats and eyes - Combo	14	175,883	\$249.13	(\$0.68)
	Flats and eyes - Boxed				
	Striploin	54	149,116	\$295.88	(\$0.10)
	S.P.B. - Combo	32	347,653	\$243.40	\$0.69
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	34	106,868	\$229.58	\$0.26
167A	Round, knuckle, peeled	74	221,303	\$237.63	\$0.95
190	Loin, tenderloin, 2-3 lbs.	19	22,432	\$391.26	(\$6.46)
190	Loin, tenderloin, 3-4 lbs.	45	59,770	\$434.84	\$0.82
190	Loin, tenderloin, 4-5 lbs.	173	229,554	\$462.27	\$0.92
190	Loin, tenderloin, 5-up lbs.	53	75,307	\$466.62	(\$0.42)
193	Flank, flank steak	119	124,814	\$248.15	(\$3.67)
	Flank, rough	53	106,518	\$225.23	\$0.34
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	13	86,711	\$281.78	(\$1.03)
112	Rib, ribeye roll, 8-10 lbs.	12	64,704	\$245.79	\$0.52
112	Rib, ribeye roll, 10-up lbs.	4	25,667	\$270.00	
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.	4	15,876	\$220.95	
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	6	7,280	\$281.50	(\$0.56)
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	6	77,948	\$241.48	
112	Rib, ribeye roll, 8-up lbs.	6	23,874	\$249.50	
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	34	150,044	\$201.04	(\$0.70)

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#		
BUTT BRAND STR	60-62# 62-64# 64#Min 66-68# 74#Min	95.00	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	48-52#	6.0	77.00
DAIRY COW SW	62-66# 50-52# 52-54#		
NATV BULL Con	96-106# 100-10#		
BRND BULL SWCon	95-105# 100-10#		
HVY TEX STEER	62#Min 62-66# 64#Min 66-68# 70#Min	12.0 24.0	95.00 94.00 95.00 A
HVY TEX STR/HFR	80#Min 48-50# 60-64#		102.00 E
BRANDED STEER	62-64# 62-66# 70#Min 78#Min	3.0 12.0	93.00 93.00

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,trimmed, 70-75% lean	4.0	115.00	115.00
export	4.0	115.00	115.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean			
export			
HEARTS, regular, bone out		57.00	57.00 C
regular,bone-out exp		59.00	59.00 E
KIDNEYS,			
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	1.0	440.00	440.00
Swiss-Cut #2			
TRIPAS, domestic	6.0	53.00	53.00
export			
TRIPE, scalded, edible			
scalded, edible, export	1.0	97.00	97.00
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

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

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

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

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.98 per cwt live, up 0.18 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.36	95.00	-	6.99
Tallow, edible	1.20	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, unscaled	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			13.98
Dressed equivalent basis (63% dress):				22.19
(1) Typical slaughter steer weighs 1,360 pounds				

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 (CATTLE)	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.36	94.00	-0.25	7.23
Tallow, edible	1.20	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, unscaled	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 (62.9% dress):				22.61
(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 2/22/2013, was estimated at 13.61 per cwt live, up 0.22 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)	Lbs	Price	Change Prv/Wk	Value
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	0.27
Lips, unscaled	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	0.731077	0.00	-	0.39
Totals:	24.70			13.61
Dressed equivalent basis (47% dress):				28.96
(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		Dollars/hundredweight			
Frozen	CARLOT/L.C.I. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		4.1	172.00 -	187.00	176.40
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		5.3	52.00 -	61.00	58.12
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.5	160.00 -	163.00	161.60
KIDNEY'S Export		4.0	30.00 -	32.00	30.50
LIPS, unscaled		6.7	60.00 -	105.00	67.59
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		11.0	22.00 -	27.00	23.91
MELTS,					
OXTAILS, Regular, small box		0.8		251.00	251.00
SALIVARY GLANDS		0.4		43.00	43.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.3	330.00 -	332.00	331.00
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.5		310.00	310.00
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed,Swiss cut,IW					
TONGUES, exp.#1 mixed,Swiss cut,IW					
TONGUES, #2 mixed Swiss cut,IW		0.2		310.00	310.00
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings		0.1		35.00	35.00
TRIPAS					
TRIPE, bleached, scalded, edible		3.0	75.00 -	77.00	75.67
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		5.8	100.00 -	137.00	106.72
TRIPE, honeycomb bleached		0.6	85.50 -	109.00	95.29
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		0.6		305.00	305.00
WEASAND MEAT					

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-	362.00	334.76
PACKER OWNED					
Hide-Off, 255-315 Lbs. Hot Basis		2153	332.00-	360.00	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 Slaughter 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
North Central		2,421	2,140	3,887	21,401
Total NE & NC		5,652	5,248	7,375	25,654
				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.

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 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, YG 1-4		Head	5,849
Weight	Head	Wt Avg	
45-DN	216	395.44	
45-55#	194	328.05	
55-65#	773	286.00	
65-75#	1,154	257.38	
75-85#	1,598	237.25	
85-UP	1,914	214.11	

CHOICE AND PRIME, YG 5		Head	1,161
Weight	Head	Wt Avg	
45-DN			
45-55#			
55-65#			
65-75#			
75-85#			
85-UP			

CERTIFIED FRESH AMERICAN LAMB		Head	

UNGRADED		Head	272
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-FRI	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.)

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	517.16	1.80	10.77%	7.65
209 BREAST **	97.88	1.66	8.85%	6.28
207 SHOULDERS, SQ-CUT	237.29	1.53	23.53%	16.71
210 FORESHANK	390.35	15.66	3.82%	2.71
NECK **	103.07	19.43	2.22%	1.58
HINDSADDLE				
232 LOINS, TRIMMED 4X4	426.20	2.67	10.97%	7.79
232E FLANK UNTRIMMED **	55.38	11.49	3.39%	2.41
233A LEG, TROTTER OFF	314.92	-9.38	31.88%	22.64

GROSS CARCASS VALUE:	286.47	-0.58	95.45%	67.77

FORESADDLE VALUE	279.32	3.52	49.20%	34.93
HINDSADDLE VALUE	322.30	-4.99	46.24%	32.83

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 -		946,919 pounds			
Fresh Cuts					
Frozen Cuts		120,814 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	6	5,754	\$311.86	(3.09)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	4	600	\$425.13	(2.20)
203	Bracelet				
204	Rack, 8-Rib, light	6	1,352	\$485.10	(2.87)
204	Rack, 8-Rib, medium	80	12,229	\$517.16	1.80
204	Rack, 8-Rib, heavy	11	1,275	\$611.87	(0.59)
204A	Rack, chined	58	16,410	\$621.12	(7.66)
204B	Rack, roast-ready	21	6,509	\$806.25	(15.36)
204C	Rack, roast-ready, frenched	155	23,689	\$1,022.58	(7.95)
204D	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	Shoulders, square-cut, bnls	39	9,467	\$447.65	(2.40)
209	Breast	111	41,885	\$114.59	1.51
	Breast, bulk	14	20,567	\$64.51	1.57
209A	Ribs, Breast bones off	29	2,741	\$471.39	(3.35)
210	Foreshank	199	19,907	\$390.35	15.66
229	Hindsaddle, long-cut	0			
230	Hindsaddle				
231	Loins	16	2,226	\$432.80	(34.26)
232	Loins, trimmed 4x4	80	17,350	\$426.20	2.67
232	Loins, trimmed 2x2	14	2,091	\$584.58	12.17
232	Loins, trimmed 1x1	106	21,609	\$634.16	21.62
232	Loins, trimmed 0x0	29	3,887	\$724.19	6.28
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	10	647	\$1,270.02	18.71
232E	Flank, untrimmed	23	21,792	\$50.43	10.03
233	Legs	94	19,726	\$303.71	(0.48)
233A	Leg, trotter-off	161	59,524	\$314.92	(9.38)
233C	Leg, trotter-off, partial bnl	33	5,399	\$483.51	15.03
233E	Leg, steamship	22	3,689	\$422.36	0.00
233F	Hindshank	49	11,439	\$413.52	(6.82)
234	Leg, Boneless, Tied	120	38,793	\$443.72	1.11
234A	Leg, shank off, bnls	64	10,217	\$562.98	(3.83)
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless				
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	64	8,952	\$703.83	0.67
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	1,918	\$676.54	18.85
235	Back				
236	Back, trimmed	8	448	\$788.37	(0.45)
238	Trimmings	13	1,122	\$339.97	3.74
239	Special trimmings	24	1,480	\$411.13	(2.47)
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin	7	236	\$1,280.25	(32.45)
295	Lamb for stewing	44	10,477	\$617.23	4.36
296	Ground lamb	40	9,992	\$540.63	(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

View complete report at http://www.ams.usda.gov/mnreports/lm_x1500.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)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Feb 22, 2013

F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)		
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	30.00	26.00-28.00
WTD AVERAGE PRICE	30.00	26.80
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	40	102
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	31.00-35.00	24.00-31.00
WTD AVERAGE PRICE	32.99	27.35
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,875	3,815
VOLUME EXPORTED	1,675	775
-----PRICES----- (CENTS PER POUND)		
20% OR MORE		
RANGE	-	22.00
WTD AVERAGE PRICE	-	22.00
-----VOLUME----- (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# carcasses up 0.40 at 182.35, Select 600/900# carcasses down .20 at 180.20.

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.

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 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.

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; scls 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, TALLOW, PROTEINS, AND HIDES

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.

Pork Variety Meats: Neck bones domestic mostly 4.00 higher, export not tested; Cheeks not tested; Hearts 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 10.00-20.00 higher; Panhandle meat and bone meal 20.00 higher; pork meat and bone meal 15.00-30.00 higher; Panhandle blood meal 50.00 higher; pork blood meal steady; Butt Branded Steer hides steady; Heavy Texas Steer hides steady.

The average value of hide and offal for the three days ending February 21, 2013, was estimated at 13.79 per cwt., up 0.18 from last week and up 0.66 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 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.

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

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 woolled 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, IANews

Fri, Feb 22, 2013

USDA Market

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, IANews

Fri, Feb 22, 2013

USDA Market

NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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