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. 41

Friday, March 01, 2013

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	CATTLE	CALVES	HOGS	SHEEP		CATTLE	CALVES	HOGS	SHEEP
Friday 03/01/2013 (est)	108,000	3,000	423,000	7,000	Saturday 03/02/2013 (est)	29,000	0	72,000	1,000
Week ago (est)	103,000	3,000	403,000	7,000	Week ago (est)	25,000	0	38,000	0
<i>l</i> ear ago (act)	120,000	3,000	404,000	7,000	Year ago (act)	10,000	0	59,000	0
Week to date (est)	534,000	15,000	2,096,000	40,000	Week to date (est)	563,000	15,000	2,168,000	41,000
ame Pd Last Wk (est)	548,000	15,000	2,028,000	38,000	Same Pd Last Wk (est)	573,000	15,000	2,066,000	38,000
ame Pd Last Yr (act)	610,000	15,000	2,095,000	38,000	Same Pd Last Yr* (act)	620,000	14,000	2,153,000	38,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull	2013 Year to Date	5,240,000	132,000	18,903,000	324,000
Thursday		87,000		26,000	2012 *Year to Date	5,434,000	131,000	19,324,000	323,000
					Percent change	-3.6%	0.8%	-2.2%	0.2%
					••••• • • • • • • • • •				

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 higher on Choice and steady on Select on moderate demand and light to moderate offerings. Select and Choice round cuts higher while loin cuts steady. Choice rib and chuck cuts firm to higher while Select lower. Beef trimmings higher on light to moderate demand and light offerings.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	188.10 1.94	185.81 0.05	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		2.29 144	
COMPOSITE PRIMAL VALUES Primal Rib	275 89	265 73	
Primal Chuck Primal Round	165.80 165.53 241.05	165.36	
Primal Loin	241.05	235.96	
Primal Brisket Primal Short Plate	134.56 132 52	133.26 136.84	
Primal Flank	103.86	164.66 235.96 133.26 136.84 104.50	
	5 5344		
Date Choice Select Trim Grinds Total	600-900	600-900	
02/28 91 30 6 21 148 02/27 88 46 10 43 187	186.16 185.57	185.76 184.87	
02/26 92 44 9 22 166	184.51	182.57	
Date Choice Select Trim Grinds Total 02/28 91 30 6 21 148 02/27 88 46 10 43 187 02/26 92 44 9 22 166 02/25 91 36 11 25 163 02/22 95 35 13 27 170	183.09 182.89	180.14 180.19	
Current 5 Day Simple Average:	184.44	182.71	
CURPENT VOLUME (one load orginals 40,000 pour			
Choice Cuts 83.49 loads Select Cuts 31.28 loads Trimmings 7.00 loads Ground Beef 22.08 loads	3,339,651	pounds	
Trimmings 7.00 loads	279,818	pounds	
Ground Beef 22.08 loads	883,014	pounds	
Choice Cuts, Fat Limitations 1-6 (IM) = Individu	al Muscle	
Choice Cuts, Fat Limitations 1-6 (IM IMPS/FL Sub-Primal # of Trades	Total Pounds	Price Weig Range Ave	ghted erage
109E 1 Rib, ribeye, lip-on, bn-in 29	373,237	508.39 558.00 5	30.75
112A 3 Rib, ribeye, bnls, light 11	22,277	600.00 681.00 6	56.71
112A 3 Rib, ribeye, bnls, heavy 23 113C 1 Chuck, semi-bnls, neck/off 4	64,448	549.00 615.00 5	60.99
		195 00 215 30 21	06 39
114 1 Chuck, shoulder clod 7	9,004	195.00 215.30 2 197.64 220.89 2	06.39 08.85
114 1 Chuck, shoulder clod 7 114A 3 Chuck, shoulder clod, trmd 28 114D 3 Chuck clod top blade 4	9,004 332,433 14,759	195.00 215.30 2 197.64 220.89 2 203.74 230.00 2 255.00 282.00 2	06.39 08.85 19.94
1141Chuck, shoulder clod7114A 3Chuck, shoulder clod, trmd28114D 3Chuck, clod, top blade4114E 3Chuck, clod, arm roast8	9,004 332,433 14,759 16,882	195.00 215.30 21 197.64 220.89 21 203.74 230.00 22 255.00 282.00 22 228.00 262.60 21	06.39 08.85 19.94 60.64 52.31
114 1 Chuck, shoulder clod 7 114A 3 Chuck, shoulder clod, trmd 28 114D 3 Chuck, clod, top blade 4 114E 3 Chuck, clod, arm roast 8 114F 5 Chuck, clod tender (IM) 16	9,004 332,433 14,759 16,882 10,341	195.00 215.30 21 197.64 220.89 21 203.74 230.00 21 255.00 282.00 21 228.00 262.60 21 330.00 360.00 31	06.39 08.85 19.94 60.64 52.31 42.20
109E 1Rib, ribeye, lip-on, bn-in29112A 3Rib, ribeye, bnls, light11112A 3Rib, ribeye, bnls, heavy23113C 1Chuck, semi-bnls, neck/off4114 1Chuck, shoulder clod7114A 3Chuck, shoulder clod, trmd28114D 3Chuck, clod, top blade4114E 5Chuck, clod tender (IM)16115 1Chuck, clod tender (IM)16115 1Chuck, roll, lxl, neck/off38	9,004 332,433 14,759 16,882 10,341 206,625	195.00 215.30 21 197.64 220.89 21 203.74 230.00 2 255.00 282.00 24 228.00 262.60 2 330.00 360.00 3 237.00 267.60 2	06.39 08.85 19.94 60.64 52.31 42.20 50.20
116A 3 Chuck, roll, lxl, neck/off 38 116B 1 Chuck, chuck tender (IM) 21	206,625 36,665	237.00 267.60 2 224.71 255.00 2	
116A 3 Chuck, roll, lxl, neck/off 38 116B 1 Chuck, chuck tender (IM) 21	206,625 36,665	237.00 267.60 2 224.71 255.00 2	50.20 38.96
116A 3 Chuck, roll, lxl, neck/off 38 116B 1 Chuck, chuck tender (IM) 21	206,625 36,665	237.00 267.60 2 224.71 255.00 2	50.20 38.96 05.78 44.61
116A 3 Chuck, roll, lxl, neck/off 38 116B 1 Chuck, chuck tender (IM) 21	206,625 36,665	237.00 267.60 2 224.71 255.00 2	50.20 38.96 05.78 44.61 32.58
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib18130 4Chuck, short rib10	206,625 36,665 164,204 26,202 34,703 17,847	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3	50.20 38.96 05.78 44.61 32.58 22.21 99.68
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib18130 4Chuck, short rib10160 1Round, bone-in3161 1Round, boneless5	206,625 36,665 164,204 26,202 34,703 17,847	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3	50.20 38.96 05.78 44.61 32.58 22.21
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib18130 4Chuck, short rib10160 1Round, bone-in3161 1Round, beneles53Bound bnls/peeled beel-out	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3 198.50 210.22 1 206.00 215.00 2	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib18130 4Chuck, short rib10160 1Round, bone-in3161 1Round, beneles53Bound bnls/peeled beel-out	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3 198.50 210.22 1 206.00 215.00 2	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib18130 4Chuck, short rib10160 1Round, bone-in3161 1Round, beneles53Bound bnls/peeled beel-out	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3 198.50 210.22 1 206.00 215.00 2	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready301201 3Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, boneless53Round, bnls/peeled heel-out167A 4168 1Round, top inside round24168 3Round, top inside denuded283Round, top inside, denuded283Round, top inside, side off31	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101	237.00 267.60 2 224.71 255.00 2 187.64 220.00 2 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3 198.50 210.22 1 206.00 215.00 2	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24
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116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, chuck tender (IM)213Chuck roll, retail ready30120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, bnls/peeled heel-out53167A 4Round, top inside round24168 1Round, top inside, side off10169 5Round, top inside, side off170170 1Round, outside round36171C 3Round, eye of round (IM)43174 1Loin, short loin, 2x30174 3Loin, strip loin, lx120	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101 243,231 105,758 101,604 109,099 114,840 79,063 0 96,033	237.00 267.60 2: 224.71 255.00 2: 187.64 220.00 2: 337.00 361.00 3: 402.69 468.00 4: 308.74 325.21 3: 198.50 210.22 1: 206.00 215.00 2: 193.00 213.50 1: 203.00 225.00 2: 200.00 230.89 2: 200.00 251.00 2:	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24 27.29 99.09 10.25 34.01 16.30
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116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, roll, retail ready213Chuck roll, retail ready30120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, bnls/peeled heel-out167A 4167A 4Round, top inside round24168 3Round, top inside, side off170170 1Round, top inside, side off171B 3171 2Round, eye of round161712 3Loin, short loin, 2x30174 3Loin, strip loin, 1x120180 1Loin, strip loin bnls, 1x17180 3Loin, strip, bnls, 0x142	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101 243,231 105,758 101,604 109,099 114,840 79,063 0 96,033	237.00 267.60 2: 224.71 255.00 2: 187.64 220.00 2: 337.00 361.00 3: 402.69 468.00 4: 308.74 325.21 3: 198.50 210.22 1: 206.00 215.00 2: 214.31 239.00 2: 203.00 225.00 2: 200.00 230.89 2: 20.00 251.00 2: 454.00 524.50 4: 408.00 408.00 4:	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24 27.29 99.09 10.25 34.01 16.30 35.07
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116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, roll, retail ready213Chuck roll, retail ready30120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, bonless53Round, top inside round24167A 4Round, top inside round25168 1Round, top inside, denuded283Round, top inside, side off70170 1Round, outside round36171L 3Round, outside round36171C 3Round, outside round361714 3Loin, short loin, 0x120175 3Loin, strip loin, 1x17180 1Loin, strip, bnls, 0x142184 1Loin, top butt, bonless27185A 4Loin, ball-tip, bnls, heavy101852 1Loin, sirloin, fri-tip (IM)23	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101 243,231 105,758 101,604 109,099 114,840 79,063 0 96,033 0 96,033 0 10,924 197,050 14,030 73,460 166,402	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24 27.29 99.09 10.25 34.01 16.30 35.07 69.85 08.00 75.77 98.31 25.61 73.09
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, retail ready213Chuck roll, retail ready120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, boneless53Round, top inside round24168 3Round, top inside, denuded283Round, top inside, denuded283Round, top inside, side off170170 1Round, bottom gooseneck171L3171L 3Round, eye of round14174 4Loin, short loin, 0x120175 3Loin, strip loin bnls. lx17180 3Loin, strip, bnls, heavy01Loin, top butt, boneless27185A 4Loin, top butt, boneless271855 1Loin, sirloin, tri-tip, 12241855 1Loin, sirloin, tri-tip241855 4Loin, sirloin, tri-tip241854 4Loin, top butt, bnls, heavy101854 4Loin, top loin, tri-tip241855 4Loin, sirloin, tri-tip241854 4Loin, tri-tip, pld (IM)231854 4Loin, tri-tip, pld (IM)231854 4Loin, tri-tip, pld (IM)231854 4Loin, tri-tip, pld (IM)23	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101 243,231 105,758 101,604 109,099 114,840 79,063 0 96,033 0 10,924 197,050 14,030 73,460 166,402 37,485 329,722 101,798	237.00 267.60 2: 224.71 255.00 2: 187.64 220.00 2: 337.00 361.00 3: 402.69 468.00 3: 198.50 210.22 1: 206.00 215.00 2: 193.00 213.50 1: 203.00 250.00 2: 200.00 230.89 2: 200.00 251.00 2: 454.00 524.50 4: 408.00 408.00 4: 455.00 508.00 4: 295.00 310.00 2: 315.21 340.00 3: 363.44 405.00 2: 263.40 285.00 2:	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24 27.29 90.25 34.01 16.30 35.07 69.85 08.000 75.77 98.31 25.61 73.09 932.58 65.07 80.16
116A 3Chuck, roll, lxl, neck/off38116B 1Chuck, roll, lxl, neck/off38116B 1Chuck, roll, retail ready213Chuck roll, retail ready30120 1Brisket, deckle-off, bnls30120A 3Brisket, point/off, bnls9123A 3Short Plate, short rib10160 1Round, bone-in3161 1Round, bnls/peeled heel-out167A 4167A 4Round, top inside round24168 1Round, top inside round25169 5Round, top inside, side off170 1Round, outside round36171C 3Round, outside round36171C 3Round, outside round36171C 3Round, outside round361712 3Loin, short loin, 2x30174 1Loin, strip loin, lx17180 3Loin, strip, bnls, heavy01Loin, strip, bnls, 0x142184 1Loin, top butt, bnls, heavy10185 4Loin, bottom sirloin, flap24185 1Loin, sirloin, tri-tip (IM)23	206,625 36,665 164,204 26,202 34,703 17,847 8,662 19,101 243,231 105,758 101,604 109,099 114,840 79,063 0 96,033 0 10,924 197,050 14,030 73,460 166,402 37,485 329,722	237.00 267.60 2: 224.71 255.00 2 187.64 220.00 2: 337.00 361.00 3 402.69 468.00 4 308.74 325.21 3 198.50 210.22 1: 206.00 215.00 2: 214.31 239.00 2: 214.31 239.00 2: 227.00 254.89 2: 200.00 230.89 2: 227.00 254.89 2: 200.00 230.89 2: 220.00 251.00 2: 454.00 524.50 4: 408.00 408.00 4: 455.00 508.00 4: 455.00 310.00 2: 315.21 340.00 3: 363.44 405.00 3: 215.00 237.50 2: 263.40 285.00 2: 855.00 1021.00 8:	50.20 38.96 05.78 44.61 32.58 22.21 99.68 09.24 27.29 99.09 10.25 34.01 16.30 35.07 69.85 08.00 75.77 98.31 25.61 73.09 32.58 65.07

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.

elect Cuts, Fat Limitations 1-6 MPS/FL Sub-Primal	(IM) = 1 # of Trades	Total Pounds	Pri Ran	.ce 1 Ige	Weighte Averag
.09E 1 Rib, ribeye, lip-on, bn-in					
09E 1 Rib, ribeye, lip-on, bn-in 12A 3 Rib, ribeye, bnls, light 12A 3 Rib, ribeye, bnls, heavy 13C 1 Chuck, semi-bnls, neck/off 14 1 Chuck, shoulder clod 14A 3 Chuck, shoulder clod, trmd 14D 3 Chuck, clod, top blade 14E 3 Chuck, clod, arm roast	6	24,089	549.00	600.00	575.4
12A 3 Rib, ribeye, bnls, heavy 13C 1 Chuck, semi-bnls, neck/off	20	46,310	549.00	605.00	559.3
14 1 Chuck, shoulder clod	7	71,371	198.00	210.00	202.1
14A 3 Chuck, shoulder clod, trmd	12	116,336	200.00	220.00	216.8
14E 3 Chuck, clod, top blade 14E 3 Chuck, clod, arm roast					
14F 5 Chuck, clod tender (IM) 15 1 Chuck, 2-piece, boneless	10	28,565	290.00	330.50	
15 1 Chuck, 2-piece, boneless	27	99,571	220 00	260.54	245.7
16A 3 Chuck, roll, lxl, neck/off 16B 1 Chuck, chuck tender (IM)	10	14,019			
3 Chuck roll, retail ready					
20 1 Brisket, deckle-off, bnls 20A 3 Brisket, point/off, bnls 23A 3 Short Plate, short rib 30 4 Chuck, short rib 60 1 Round, bone-in	12	42,387	187.64	214.89	201.3
.23A 3 Short Plate, short rib	6	12,596	410.00	451.00	432.0
30 4 Chuck, short rib	3	3,885	314.00	320.00	
 60 1 Round, bone-in 61 1 Round, boneless 3 Round, bnls/peeled heel-out 67A 4 Round, knuckle, peeled 68 1 Round, top inside round 68 3 Round, top inside round 69 5 Round, top inside, denuded 3 Round, top inside, side off 70 1 Round, bottom gooseneck 	2	5 766	205 75	211 00	210
3 Round, bnls/peeled heel-out	0	5,700	205.75	211.00	210.
67A 4 Round, knuckle, peeled	14	134,989	216.00	240.89	230.
.68 1 Round, top inside round	10	38,777	183.96	213.50	198.
69 5 Round, top inside, denuded	21	4,973	230.00	251.50	200.0
3 Round, top inside, side off		-,			
70 1 Round, bottom gooseneck	1.0	45 075		005 00	010
71C 3 Round, outside round (TM)	⊥∠ 8	45,275	∠0∠.00 221,00	∠∠5.00 245.89	∠⊥3. 231
74 1 Loin, short loin, 2x3	0	0			
3 Round, top inside, side off 70 1 Round, bottom gooseneck 71B 3 Round, outside round 71C 3 Round, eye of round (IM) 74 1 Loin, short loin, 2x3 74 3 Loin, short loin, 0x1 75 3 Loin, strip loin, 1x1 80 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 84 1 Loin, top butt, bnls, heavy 84 3 Loin, top butt, bonless 85A 4 Loin, bottom sirloin, flap 85B 1 Loin, sirloin, tri-tip (IM) 85D 4 Loin, tridioin, tride (IM) 89A 4 Loin, tharloin, trimed, heavy 81A 4 Loin, tharloin, trimed, heavy 81A 4 Loin, tride (IM) 81A 4 Loin, butt tender trimmed	0	~			
80 1 Loin, strip, buls, heavy	0	0			
1 Loin, strip loin bnls. 1x1	Ū	Ū			
80 3 Loin, strip, bnls, 0x1	9	69,980	431.00	476.00	446.
84 I Loin, top butt, bnls, heavy 84 3 Loin top butt boneless	8	6,616 10 322	290.00	305.00	295.
.85A 4 Loin, bottom sirloin, flap	11	46,979	356.03	400.00	370.
85B 1 Loin, ball-tip, bnls, heavy	16	25,837	230.00	239.00	235.
850 1 Loin, sirioin, tri-tip (IM) 85D 4 Loin tri-tip pld (IM)	11	89,631	263.25	285.00	265.
.89A 4 Loin, thdrloin, trmd, heavy	7	12,293	842.00	1003.00	888.
91A 4 Loin, butt tender, trimmed	-	10 625	405 00	445 00	420
89A 4 Loin, thdrloin, trmd, heavy 91A 4 Loin, butt tender, trimmed 93 4 Flank, flank steak (IM) CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ns 1-6 (I	M) = Indi	vidual	Huscle
24 4 Rib, Back Ribs, Fresh 24 4 Rib, Back Ribs, Frozen 21D 4 Plate, Inside Skirt (IM) 21C 4 Plate, Outside Skirt (IM)	7	2 091	98 00	121 00	115
21D 4 Plate, Inside Skirt (IM)	26	63,101	347.54	380.00	357.
21C 4 Plate, Outside Skirt (IM)	11	16,082	442.80	510.00	497.
21E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	31	95.823	246.00	285.00	266.
Pectoral Meat	22	97,899	243.00	290.00	251.
B - STEER/HEIFER SOURCE - 10 Pound C	hub Basis	- Coarse	and Fine	Grind	
round Beef 75%	21	1/5,302	100.05	1/4.00	109.
round Beef 81%	18	88,983	195.00	214.50	206.
round Beef 85% round Beef 90%	0	0			
round Beef 93%	9		260.05	281.00	269.
round Beef Chuck 80% round Beef Round 85%	7	6,266	203.43 223.00	220.00	206.
round Beef Round 85%	6	19,033	223.00	236.27	233.
round Beef Sirloin 90%					
BLENDED GB - STEER/HEIFER/COW SOURCE	- 10 Pound	d Chub Bas	is - Coar	se & Fi	ne Gri
lended Ground Beef 73%					
lended Ground Beef 75%		20.052	100.00		100
lended Ground Beef 81% lended Ground Beef 85%	4	38,253	183.00	202.30	198.
lended Ground Beef 90%					
lended Ground Beef 93%					
lended Ground Beef Chuck 80% lended Ground Beef Round 85%					
lended Ground Beef Sirloin 90%					
EEF TRIMMINGS - STEER/HEIFER SOURCE					
resh 50% lean trimmings rozen 50% lean trimmings		226,378			
AT LIMITATIONS (FL) DESCRIPTION					
aximum Average Fat Thickness			ximum Fat	at any	point
3/4" (19mm) 2. 1/4" (6mm)		1. 1/			
. 1/8" (3mm)		1/			
	exposed)				
. Practically free (75% surface lean					
. Peeled/Denuded	emoved	1/ 1/			
		1/	8" 		

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 the last market test: Lean boneless weak to 1.00 lower; 92-94% lean steady to firm; 85% lean 2.00 to 3.00 lower; 65% lean mostly 1.00 lower; All other lean percentages not fully established. Beef trimmings higher on light to moderate demand and light offerings.

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

Central National		ads ads			36 pounds 39 pounds
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean Fresh 92-94% Frozen 92-94%	3	42,034	\$223.49	\$232.00	\$228.19
Fresh 90% Frozen 90% Fresh 85% Frozen 85%	8 2 17	296,325 37,800 612,038	\$211.00 \$218.00 \$190.00	\$217.00 \$220.00 \$198.29	\$214.21 \$218.89 \$191.96
Fresh 81% Frozen 81% Fresh 75%	2 1	82,896 13,301	\$175.00 \$162.00	\$179.61 \$162.00	\$177.27 \$162.00
Frozen 75% Fresh 73% Frozen 73%	1	13,566	\$149.98	\$149.98	\$149.98
Fresh 65% Frozen 65% Bull Product	5	125,476	\$117.00	\$122.00	\$119.79
Fresh 94-96% Frozen 94-96%					

FOB Plant - National

FOB Plant - National	# o£	Total	Pr	ice	Weighted
	Trades	Pounds	Rai	nge	Average
Chemical Lean					
Fresh 92-94%	6	93,778	\$223.49	\$232.00	\$228.52
Frozen 92-94%					
Fresh 90%	17	486,325	\$211.00	\$219.00	\$214.42
Frozen 90%	2	37,800	\$218.00	\$220.00	\$218.89
Fresh 85%	21	740,038	\$190.00	\$198.29	\$192.49
Frozen 85%					
Fresh 81%	2	82,896	\$175.00	\$179.61	\$177.27
Frozen 81%					
Fresh 75%	1	13,301	\$162.00	\$162.00	\$162.00
Frozen 75%					
Fresh 73%	1	13,566	\$149.98	\$149.98	\$149.98
Frozen 73%					
Fresh 65%	15	310,598	\$117.00	\$123.00	\$120.14
Frozen 65%	1	39,780	\$121.00	\$121.00	\$121.00
Fresh 50%	10	226,378	\$75.00	\$81.50	\$77.98
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Mar 01, 2013 Compared to Last Week: Market activity on imported beef increased towards the latter half of the week, particularly on out front sales. The overall market carried a firm undertone, without front sales trading 1.00 to 2.00 higher. Tightened supplies on the domestic market has increased demand for imported product.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

		0 15 Dovra
	East Coast	0-15 Days West Coast
95%		
COW MEAT:	228.00- 231.00	220.00- 227.00
	228.00- 231.00	010.00
90%	209.00- 215.00	210.00
	198.00- 199.00	
Shank 85-90%		
Chuck 85%		
	196.00- 197.00	
Beef Trim 80%		
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		251.00
S.P.B.		
		16-45 Days
BULL MEAT:	East Coast	- West Coast
95%	228.00- 231.00	222.00- 225.00
COW MEAT:		
95%	228.00- 231.00	222.00
90%	206 00- 209 00	205.00- 209.00
CFM Fores 85%	198.00- 199.00	203.00- 209.00
CFM Fores 85% Shank 85-90%	228.00- 231.00 206.00- 209.00 198.00- 199.00	205.00- 209.00
Shank 85-90%	198.00- 199.00	203.00- 209.00
Shank 85-90% Chuck 85%		205.00- 209.00
Shank 85-90% Chuck 85% Beef Trim 85%	198.00- 199.00 196.00- 197.00	205.00- 209.00
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80%		205.00- 209.00
Shank 85-90% Chuck 85% Beef Trim 85%		205.00- 209.00
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	196.00- 197.00	205.00- 209.00
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	196.00- 197.00	
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75% URUGUAY - FOB BULL MEAT:	196.00- 197.00	16-45 Days
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 75% URUGUAY - FOB BULL MEAT: 95%	196.00- 197.00	
Shank 85-90% Chuck 85% Beef Trim 80% Beef Trim 80% Beef Trim 75% 	196.00- 197.00	
Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 75% URUGUAY - FOB BULL MEAT: 95%	196.00- 197.00	

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 1.00 higher on moderate to good demand and moderate to heavy offerings.

Market for	Week Ended:		March 1, 2013	
	Lds		Price Range	
UT,brk 2-4	450#/up			
UT,bng 1-3	400#/up	5.0	120.00	
Cutter 1-2	350#/up	5.0	120.00	
Bulls YG 1	500#/up			

USDA BEEF CARCASS PRICE EQ	UIVALENT I	NDEX VALU	E		
Index Values => Change =>	CHOICE 500-900# \$179.99 2.88		SELECT 500-900# \$176.59 1.93		
Current Index Reflects the E	quivalent o	£ 188,834	head of		
Equivalent: DEMAND (Box) 60,630 Hd* Equivalent: Live-Box Spread: National Daily Direc (5 day accumulated w	\$176.10 \$7.78		\$173.81 \$5.57		
National Daily Dire (5 day accumulated w	Input Bre ct Cattle ghtd avg)	akdown ·	Box Ch 600-9	ed Beef Cu 00#	itouts \$188.10
National Daily Dire (5 day accumulated w Weight p Live Steer: 1382 Live Heifer: 1265 Drsd Steer: 898 Drsd Heifer: 814	rice He \$126.63 \$126.93 \$201.14 \$200.93	ad : 41,175: 31,540: 30,598 24,891	Se 600-9 Current Previous	00# Lds: Lds:	\$185.81 143.9 148.5
Grading % Breakdown Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-950# : Se 600-750# : Se 750-900# :	: 76.44%:	Di St	rop Credi teer Dres	t : sing % :	13.88 64.15%
Ch $600-750\#$: Ch $750-900\#$: Se $600-900\#$:	26.38* 50.06* 23.56* 4.76*	Pi S.	rocessing laughter	Cost : Cost : Cost :	12.00 50.50
Equivalent Values for Outly, Basis Value = 179.99 Qlty/Yield (1) Prime 1-3 15.34 Certified 1-3 4.88 Choice 1 3.58 Select 1 -0.33 Stndrd 1-3 -18.70 Prime 4 2.50 Choice 4 -11.46	400-500#50 -26.07	Carca 0-600# 60 -12.68	ass Weigh 00-900#	ts 900-1000# -2.06	1000#/up 5 -21.15
Prime 1-3 15.34 Certified 1-3 4.88	\$169.26 \$158.80	\$182.65 \$172.19	\$195.33 \$184.87	\$193.27 \$182.81	7 \$174.18 \$163.72
Choice 1 3.58 Select 1 -0.33 Stndrd 1-3 -18.70	\$157.50 \$153.59 \$135.22	\$170.89 \$166.98 \$148.61	\$183.57 \$179.66 \$161.29	\$181.51 \$177.60 \$159.23	\$162.42 \$158.51 \$140.14
Prime 4 2.50 Choice 4 -11.46	\$156.42 \$142.46	\$169.81 \$155.85	\$182.49 \$168.53	\$180.43 \$166.47	3 \$161.34 7 \$147.38
NATIONAL 5-DAY ROLLING CUTTER USDA ESTIMATE CUTTER COW CARC	ASS CUT-OUT	VALUE			
Based on negotiated carlot vo and on average industry cutti	ng yields.	U.S. doll	ts delive ars per 1	ered within .00 pounds.	n 0-21 days
	Cutte: 350#	/up			
Current-Cutout Value: Change from prior day:	\$167 (\$0.)	.05 86)			Change
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, S.P.B.		\$214.4	2 17	\$119.73 \$6.05	Change (\$0.93) \$0.01 (\$0.01) (\$0.03) (\$0.04) \$0.10 \$0.03
100% lean, S.P.B. Chuck Tender	lba	\$245.1	2	\$12.26 \$2.33	(\$0.01) \$0.01
Tenderloin 2-3 Tenderloin 3-4 Pibwe Poll 4-6	lbs. lbs. lbs.	\$399.8	10 10	\$2.12 \$3.21 \$2.55	(\$0.04) \$0.10
Chuck Tender Knuckle 4-7 Tenderloin 2-3 Tenderloin 3-4 Ribeye Roll 4-6 Ribeye Roll 6-8 Ribeye Roll 8up Flank Steak 5	lbs. lbs.	\$254.6 \$260.3 \$240.4	5 5	\$1.88 \$1.90 \$1.01	\$0.03
Kidney, Edible Fat, inedible Bone		\$30.5 \$26.9 \$8.3	0 17 15	\$0.14 \$0.63 \$2.00	
USDA NATIONAL BOXED COW BEEF negotiated sales for delivery		FIATED SAL	ES FOB	Plant basi	is
CURRENT VOLUME - (one load eq					
Boner/Breaker Cuts Cutter/Canner Cuts	43.50 3.36	loads loads		1,739,8	321 pounds 394 pounds
Boner/Breaker/Cutter/Canner	26.78	loads		1,071,3	374 pounds
Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutter/Canner 100% Lean Items Frozen Cuts	26.78 33.19 11.45	loads loads loads	Total	1,071,3 1,327,4 458,0	74 pounds 483 pounds 024 pounds
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
		Trades	Pounds	Average	Prior Day
 ECNER/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Chuck, brisket Round, top inside, 10-u Round, top inside, 10-u Round, top inside c-off Round, seri-Bals Short L Loin, Strip, bals, 7-9 Loin, strip, bals, 7-9 Loin, striloin butt Loin, top sirloin butt Loin, butt tender, peel CUTTER/CANNER 	bs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn oin, 13-dn lbs. lbs. tt flap, bn ed	10 10 78 38 20 16 15. 16 18. 42 42 43 1bs. 16 18. 42 4	27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126	\$280.73 \$293.28 \$274.04 \$373.98 \$291.14 \$227.55 \$178.29 \$211.31 \$255.40 \$257.88 \$237.28 \$246.77 \$230.14 \$230.14 \$243.48 \$493.41	Prior Day \$2.64 (\$4.45) \$1.47 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07
 ECNER/BREAKER 112 Rib, ribeye roll, 6-8 1 112 Rib, ribeye roll, 8-10 112 Rib, ribeye roll, 10-up 112 Rib, ribeye roll-lip-on Chuck, boneless 85% 120 Chuck, brisket 168 Round, top inside, 10-u 169A Round, top inside c-off 169A Round, top inside coff 169A Round, top inside coff 171B Round, outside round 171C Round, eye of round Loin, Semi-Bnls Short L 180 Loin, strip, bnls, 7-9 180 Loin, strip, bnls, 9-up 182 Loin, sirloin butt 185A Loin, bottom sirloin but 191A Loin, butt tender, peel 112 Rib, ribeye roll, 4-6 1 112 Rib, ribeye roll, 8-up 100 Lein, stripy coll, 8-up 	bs. lbs. lbs. s-up lbs. n lbs. p lbs. , 8-up lbs. , 8-10 lbs. , 10-14 lbs. , 14-up lbs oin, 13-up j lbs. lbs. tt flap, bni ed bs. bs. lbs.	10 78 38 200 16 3 19 37 4 62 11 21 43 lbs. 16 1s. 36 1s. 32 17	Pounds 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$253.60 \$257.88 \$227.28 \$246.77 \$230.14 \$223.014 \$248.19 \$243.48 \$493.41 \$261.39 \$270.19	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36)
 CONEX/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll-lip-on Chuck, brisket Chuck, brisket Chuck, brisket Round, top inside, 10-0 Round, top inside c-off Round, outside round Round, sequeration Round, sequeration<	bs. lbs. lbs. 1bs. , 8-up lbs. n lbs. p lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs. in, 13-up lbs. lbs. lbs. tt flap, bn ed bs. lbs.	Trades 10 78 38 20 16 11 1bs. 1bs. 16 18. 36 18. 32 17 26 45	Points 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806 309,785 108,605	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.13 \$255.40 \$255.40 \$227.28 \$237.28 \$237.28 \$246.77 \$230.14 \$243.48 \$493.41 \$261.39 \$270.19 \$256.53 \$273.65	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 \$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 \$0.36) \$0.63
 CONEX/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, boneless 85% Chuck, brisket Round, top inside, 10-uf Round, top inside c-off Round, sequer to the state cond Round, top sile cond Loin, strip, bnls, 7-9 L	bs. lbs. lbs. 1bs. , 8-up lbs. n lbs. p lbs. , 8-10 lbs. , 8-10 lbs. , 10 lbs. , 10 lbs. in, 13-dn in, 13-dn ibs. lbs. tt flap, bn ed bs. lbs.	Trades 10 78 38 20 16 3 19 37 4 21 1bs. 1bs. 16 42 42 42 42 42 17 26 45 19 18	Pointies 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806 309,785 108,605 19,299 242,969	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$257.88 \$237.28 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$265.53 \$270.19 \$255.365 \$265.53 \$270.19 \$256.53 \$264.87 \$250.62	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) (\$0.17) \$0.13 (\$0.17) (\$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80)
 CONER/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Chuck, brisket Chuck, brisket Round, top inside, 10-d Chuck, brisket Round, top inside, 10-d Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Conton, strip, bnls, 7-9 Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 8-up Hotside round - Boxed Outside round Eye of round Flats and eyes - Combo S.P.B Combo S.P.B Combo S.P.B Boxed 	bs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. tt flap, bni ed bs. lbs.	Trades 10 78 38 20 16 3 19 37 42 11 21 1bs. 1bs. 1bs. 16 32 17 26 19 18 58 35	Pointis 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806 309,785 108,605 19,299 242,969 173,710 443,169	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$257.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$256.53 \$266.53 \$201.19 \$256.53 \$264.87 \$250.62 \$302.82 \$245.12	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.13 (\$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.26 \$0.03
 CONER/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Chuck, brisket Chuck, brisket Round, top inside, 10-d Chuck, brisket Round, top inside, 10-d Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Conton, strip, bnls, 7-9 Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 8-up Hotside round - Boxed Outside round Eye of round Flats and eyes - Combo S.P.B Combo S.P.B Combo S.P.B Boxed 	bs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. tt flap, bni ed bs. lbs.	Trades 10 78 38 20 16 3 19 37 42 11 21 1bs. 1bs. 1bs. 16 32 17 26 45 19 18 58 35	Pointis 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806 309,785 108,605 19,299 242,969 173,710 443,169	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$257.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$256.53 \$266.53 \$201.19 \$256.53 \$264.87 \$250.62 \$302.82 \$245.12	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.13 (\$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.26 \$0.03
 CONER/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Chuck, brisket Chuck, brisket Round, top inside, 10-d Chuck, brisket Round, top inside, 10-d Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Round, top inside c-off Round, sevent e-based Conton, strip, bnls, 7-9 Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 8-up Hotside round - Boxed Outside round Eye of round Flats and eyes - Combo S.P.B Combo S.P.B Combo S.P.B Boxed 	bs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. tt flap, bni ed bs. lbs.	Trades 10 78 38 20 16 3 19 37 42 11 21 1bs. 1bs. 1bs. 16 32 17 26 45 19 18 58 35	Pointis 27,249 158,282 104,398 23,807 30,028 40,000 23,808 138,011 24,424 650,204 650,204 61,053 86,444 84,727 31,145 97,523 154,402 2,126 88,399 45,806 309,785 108,605 19,299 242,969 173,710 443,169	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$257.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$256.53 \$266.53 \$201.19 \$256.53 \$264.87 \$250.62 \$302.82 \$245.12	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.13 (\$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.26 \$0.03
 ECNER/ERFAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Round, top inside, 10-d Round, top inside, 10-d Round, top inside, 10-d Round, top inside c-off Round, seve of round Loin, Semi-Bnls Short L Loin, strip, bnls, 7-9 Loin, strip, bnls, 9-up Loin, strip, bnls, 9-up Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 4 Rib, ribeye roll, 4-6 8 Round - Boxed Outside round - Boxed Outside round - Boxed Outside round - Boxed S.P.B Combo S.P.B Combo S.P.B Boxed ENER/PERAKER & CUTTER/CANNER EONER/EREAKER & CUTTER/CANNER Conto, tenderloin, 2-3 1 Loin, tenderloin, 2-3 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 5-up Flank, flank steak Flank, flank steak 	bs. lbs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. lbs. tt flap, bn ed bs. bs. bs. bs. bs. bs. bs.	Trades 10 78 38 20 16 3 19 37 4 19 37 42 11 121 105. 105. 105. 16 18. 32 17 26 15. 42 16 18. 58 35 47 44 20 42 16 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58	Pointis 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$227.55 \$27.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$255.60 \$266.53 \$273.65 \$264.87 \$250.62 \$302.82 \$245.12 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$434.00 \$465.06 \$470.64 \$252.57	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.90) \$1.26 (\$0.90) (\$0.40) (\$0.40) (\$0.43)
 ECNER/ERFAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Round, top inside, 10-d Round, top inside, 10-d Round, top inside, 10-d Round, top inside c-off Round, seve of round Loin, Semi-Bnls Short L Loin, strip, bnls, 7-9 Loin, strip, bnls, 9-up Loin, strip, bnls, 9-up Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 4 Rib, ribeye roll, 4-6 8 Round - Boxed Outside round - Boxed Outside round - Boxed Outside round - Boxed S.P.B Combo S.P.B Combo S.P.B Boxed ENER/PERAKER & CUTTER/CANNER EONER/EREAKER & CUTTER/CANNER Conto, tenderloin, 2-3 1 Loin, tenderloin, 2-3 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 5-up Flank, flank steak Flank, flank steak 	bs. lbs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. lbs. tt flap, bn ed bs. bs. bs. bs. bs. bs. bs.	Trades 10 78 38 20 16 3 19 37 4 19 37 42 11 121 105. 105. 105. 16 18. 32 17 26 15. 42 16 18. 58 35 47 44 20 42 16 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58	Pointis 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$227.55 \$27.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$255.60 \$266.53 \$273.65 \$264.87 \$250.62 \$302.82 \$245.12 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$434.00 \$465.06 \$470.64 \$252.57	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.90) \$1.26 (\$0.90) (\$0.40) (\$0.40) (\$0.43)
 ECNER/ERFAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Round, top inside, 10-d Round, top inside, 10-d Round, top inside, 10-d Round, top inside c-off Round, seve of round Loin, Semi-Bnls Short L Loin, strip, bnls, 7-9 Loin, strip, bnls, 9-up Loin, strip, bnls, 9-up Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 4 Rib, ribeye roll, 4-6 8 Round - Boxed Outside round - Boxed Outside round - Boxed Outside round - Boxed S.P.B Combo S.P.B Combo S.P.B Boxed ENER/PERAKER & CUTTER/CANNER EONER/EREAKER & CUTTER/CANNER Conto, tenderloin, 2-3 1 Loin, tenderloin, 2-3 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 5-up Flank, flank steak Flank, flank steak 	bs. lbs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. lbs. tt flap, bn ed bs. bs. bs. bs. bs. bs. bs.	Trades 10 78 38 20 16 3 19 37 4 19 37 42 11 121 105. 105. 105. 16 18. 32 17 26 15. 42 16 18. 58 35 47 44 20 42 16 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58	Pointis 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$227.55 \$27.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$255.60 \$266.53 \$273.65 \$264.87 \$250.62 \$302.82 \$245.12 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$434.00 \$465.06 \$470.64 \$252.57	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.90) \$1.26 (\$0.90) (\$0.40) (\$0.40) (\$0.43)
 ECNER/ERFAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, brisket Round, top inside, 10-d Round, top inside, 10-d Round, top inside, 10-d Round, top inside c-off Round, seve of round Loin, Semi-Bnls Short L Loin, strip, bnls, 7-9 Loin, strip, bnls, 9-up Loin, strip, bnls, 9-up Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 4-6 4 Rib, ribeye roll, 4-6 8 Round - Boxed Outside round - Boxed Outside round - Boxed Outside round - Boxed S.P.B Combo S.P.B Combo S.P.B Boxed ENER/PERAKER & CUTTER/CANNER EONER/EREAKER & CUTTER/CANNER Conto, tenderloin, 2-3 1 Loin, tenderloin, 2-3 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 3-4 1 Loin, tenderloin, 5-up Flank, flank steak Flank, flank steak 	bs. lbs. lbs. lbs. , 8-dn lbs. , 8-up lbs. , 8-10 lbs. , 8-10 lbs. , 10-14 lbs , 14-up lbs oin, 13-dn lbs. lbs. lbs. tt flap, bn ed bs. bs. bs. bs. bs. bs. bs.	Trades 10 78 38 20 16 3 19 37 4 19 37 42 11 121 105. 105. 105. 16 18. 32 17 26 15. 42 16 18. 58 35 47 44 20 42 16 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58 58	Pointis 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 9008	Average \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$227.55 \$27.88 \$237.28 \$237.28 \$246.77 \$230.14 \$218.19 \$243.48 \$493.41 \$261.39 \$270.19 \$255.60 \$266.53 \$273.65 \$264.87 \$250.62 \$302.82 \$245.12 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$434.00 \$465.06 \$470.64 \$252.57	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.80) \$1.24 (\$0.90) \$1.26 (\$0.90) (\$0.40) (\$0.40) (\$0.43)
 ECNER/BREAKER 112 Rib, ribeye roll, 6-8 1 112 Rib, ribeye roll, 8-10 112 Rib, ribeye roll, 10-up 112 Rib, ribeye roll-lip-on Chuck, brisket 168 Round, top inside, 10-u 169A Round, top inside c-off 169A Round, top inside c-off 171B Round, see of round 171C Round, eye of round 170C Round, strip, bnls, 7-9 180 Loin, strip, bnls, 9-up 182 Loin, istroin butt 184 Loin, bottom sirloin butt 185A Loin, bottom sirloin butt 185A Loin, bottom sirloin butt 112 Rib, ribeye roll, 4-6 1 112 Rib, ribeye roll, 6-8 1 112 Rib, ribeye roll, 8-00 Flats and eyes - Combo S.P.B Combo <	bs. lbs. lbs. lbs. n lbs. p lbs. p lbs. p lbs. p lbs. p lbs.	Trades 10 78 38 20 16 3 19 37 4 62 11 21 1bs. 1bs. 16 1s. 42 163 42 163 43 32 17 26 45 19 18 58 35 47 44 20 42 163 48 109 58 59 12	Promits 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008 22, 630 96, 800 28, 444	xverage \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$257.88 \$237.28 \$246.77 \$230.14 \$211.31 \$243.48 \$493.41 \$261.39 \$277.19 \$226.53 \$270.19 \$255.62 \$302.82 \$244.87 \$250.62 \$302.82 \$245.12 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$239.87 \$424.00 \$424.00 \$425.06 \$283.94 \$256.47 \$282.04	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.44 \$0.06)
 ECNER/EREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll, 10-up Rib, ribeye roll-lip-on Chuck, boneless 85% Chuck, brisket Round, top inside, 10-d Round, top inside, 10-d Round, top inside c-off Round, series Round, top inside c-off Round, top sirloin butt Loin, strip, bnls, 7-9 Loin, strip, bnls, 7-9 Loin, strip, bnls, 7-9 Loin, butt tender, peel CUTTER/CANNER Rib, ribeye roll, 4-6 1 Rib, ribeye roll, 8-up Li2 Rib, ribeye roll, 8-up Loin, tenderloin, 2-3 1 Loin, tenderloin, 2-3 1 Loin, tenderloin, 3-41 Loin, tenderloin, 3-41 Loin, tenderloin, 5-up Flank, rlank steak Flank, rlank steak Flank, ribeye roll, 6-8 1 Rib, ribeye roll,	bs. lbs. lbs. lbs. plbs.	Trades 10 78 38 20 16 3 19 37 4 62 11 21 1bs. 1bs. 16 1s. 42 163 42 163 43 32 17 26 45 19 18 58 35 47 44 20 42 163 48 109 58 59 12	Promits 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008 22, 630 96, 800 28, 444	xverage \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$257.88 \$237.28 \$246.77 \$230.14 \$211.31 \$243.48 \$493.41 \$261.39 \$277.19 \$226.53 \$270.19 \$255.62 \$302.82 \$244.87 \$250.62 \$302.82 \$245.12 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$239.87 \$424.00 \$424.00 \$425.06 \$283.94 \$256.47 \$282.04	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.44 \$0.06)
 ECNER/BREAKER Rib, ribeye roll, 6-8 1 Rib, ribeye roll, 8-10 Rib, ribeye roll, 10-up Rib, ribeye roll, 11p-on Chuck, brisket Round, top inside, 10-u Round, top inside, 10-u Round, top inside c-off Round, series Round, strip, bnls, 7-9 Loin, strip, bnls, 7-9 Loin, strip, bnls, 7-9 Loin, strip, bnls, 7-9 Loin, butt tender, peel Rib, ribeye roll, 4-61 Rib, ribeye roll, 4-61 Rib, ribeye roll, 8-up Rib, ribeye roll, 8-up Rib, ribeye roll, 8-up Rib, ribeye roll, 8-up Rots and eyes - Combo Flats and eyes - Combo S.P.B Boxed S.P.B Boxed SCMER/EREAKER & CUTTER/CANNER Rib, ribeye roll, 6-81 Round, top inside c-off Round, top inside c-off Round, top inside c-off Round, top inside c-off Round, top inside c-off<td>bs. lbs. lbs. lbs. plbs.</td><td>Trades 10 78 38 20 16 3 19 37 4 62 11 21 1bs. 1bs. 16 1s. 42 163 42 163 43 32 17 26 45 19 18 58 35 47 44 20 42 163 48 109 58 59 12</td><td>Promits 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008 22, 630 96, 800 28, 444</td><td>xverage \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$257.88 \$237.28 \$246.77 \$230.14 \$211.31 \$243.48 \$493.41 \$261.39 \$277.19 \$226.53 \$270.19 \$255.62 \$302.82 \$244.87 \$250.62 \$302.82 \$245.12 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$239.87 \$424.00 \$424.00 \$425.06 \$283.94 \$256.47 \$282.04</td><td>Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.44 \$0.06)</td>	bs. lbs. lbs. lbs. plbs.	Trades 10 78 38 20 16 3 19 37 4 62 11 21 1bs. 1bs. 16 1s. 42 163 42 163 43 32 17 26 45 19 18 58 35 47 44 20 42 163 48 109 58 59 12	Promits 27, 249 158, 282 104, 398 23, 807 30, 028 40, 000 23, 808 138, 011 24, 424 650, 204 61, 053 86, 444 84, 727 31, 145 97, 523 154, 402 2, 126 88, 399 45, 806 309, 785 108, 605 19, 299 242, 969 173, 710 443, 169 145, 264 199, 038 26, 820 97, 047 274, 587 64, 962 165, 648 98, 008 22, 630 96, 800 28, 444	xverage \$280.73 \$293.28 \$274.04 \$373.98 \$221.14 \$227.55 \$178.29 \$211.31 \$255.40 \$255.40 \$257.88 \$237.28 \$246.77 \$230.14 \$211.31 \$243.48 \$493.41 \$261.39 \$277.19 \$226.53 \$270.19 \$255.62 \$302.82 \$244.87 \$250.62 \$302.82 \$245.12 \$237.20 \$233.13 \$237.20 \$233.13 \$237.20 \$245.06 \$239.87 \$424.00 \$424.00 \$425.06 \$283.94 \$256.47 \$282.04	Prior Day \$2.64 (\$4.45) \$1.47 \$0.04 \$0.09 (\$6.01) (\$7.83) \$0.13 (\$0.17) \$0.13 (\$0.17) \$0.88 \$0.30 \$1.67 (\$1.92) (\$0.20) \$1.24 \$0.07 \$1.96 (\$0.36) \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$1.24 \$0.03 \$0.03 \$1.24 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.63 \$0.03 \$0.44 \$0.06)

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MAJOR PACKER	HIDES, CURED &	FLESHED			USDA BY-PRODUCT DROP VALUE	(STEER)	FOB (CENTRAL US	
		Lds	Price/Piece	Price/CWT	The hide and offal value fr				
HVY NATIVE STR	60-62#	245			for today was estimated at				
	60-64#				when compared to Thursday's	value			
	62-64#							<i></i>	
	64#Min				TODAY'S CALCULATIONS FOR BY				
	74#Min					Lbs	Price	Change	Value
	80-82#				Steer hide, butt brand/Pc	5.33	95.00	Prv/Dy	6.99
VATIVE STEER	46-48#				Tallow, edible	1.20	41.75	_	0.50
COL BRAND STR	62-64#				Tallow, packer bleachable	4.50	40.25	-	1.81
	64#Min				Tongues, Swiss #1 0-3%, exp		320.00	-	0.77
	64-66#				Cheek meat, trmd	0.32	115.00	-	0.37
	66-68#				Head meat	0.13	95.00	-	0.12
BUTT BRAND STR	60-62#				Oxtail, selected		245.00	-	0.59
	62–64#				Hearts, reg, bone out		59.00	-	0.22
	64#Min		ur	nd	Lips, unscalded		177.00	-	0.23
	66–68#				Livers, slcted, export	0.96 0.65	43.00 74.00	_	0.41 0.48
	74#Min				Tripe, scalded edible Tripe, honeycomb bleached		93.00	_	0.40
VATIVE HEIFER	46-48#				Lungs, inedible	0.47	4.13	-	0.02
HVY NATIVE HFR	48-50#				Melts	0.14	4.63	-	0.01
	48#Min				Meat & bone ml 50% blk/ton	3.70	470.00	-5.00	0.87
	50-52#				Blood meal 85% blk/ton pnh	0.60 1	150.00	25.00	0.35
	52-55#				Totals:	19.14			13.88
BRANDED HFRS	48-50#				Dressed equivale				22.03
	48#Min				Typical slaughter steer	weighs	1,360 p	pounds	
	50-52#				The average value of hide a	nd offal	for +1	no fivo da	wa ondin
BRAND HFR SW	48-50#				Fri, Mar 01, 2013, was esti				
BRND COW SW	50–52# 50–52#				from last week and up 0.67				up 0.15
SKIND COW SW	54-56#								
BRANDED COW	50-52#								
SCANDED COW	54-56#				USDA BY-PRODUCT DROP VALUE				
NATIVE COW	50-52#				The hide and offal value fr				
WHITVE COW	54-56#				and heifers 1,300) for toda			d at 14.12	per cwt
DAIRY COW	48-52#		77.00 <i>P</i>	7	live, up 0.02 from Thursday	's value			
	62-66#			•	TODAY'S CALCULATIONS FOR BY		י זיז ד געו	(ሮአሞሞ፣ ም)	
DAIRY COW SW	50-52#				TODAT 5 CALCULATIONS FOR BI			Change	Value
	52-54#					100	11100	Prv/Dy	Vuitue
JATV BULL Con	96-106#				Cattle hide/Pc	5.33	94.00		7.23
	100-10#				Tallow, edible	1.20	41.75		0.50
BRND BULL SWCon	95-105#				Tallow, packer bleachable		40.25		1.81
	100-10#				Tongues, Swiss #1 0-3%,exp	0.24			0.77
HVY TEX STEER	62#Min		95.00 E	2	Cheek meat, trmd		115.00		0.37
	62-66#		94.00 E	2	Head meat	0.13	95.00		0.12
	64#Min		ur	nq	Oxtail, selected Hearts, reg, bone out	0.24 0.38	245.00 59.00		0.59 0.22
	66–68#				Lips, unscalded	0.38			0.22
	70#Min					0.96	43.00		0.41
	80#Min				Livers, slcted,export Tripe, scalded edible	0.65	74.00		0.48
IVY TEX STR/HFR					Tripe, honeycomb bleached		93.00		0.14
	60-64#				Lungs, inedible	0.47	4.13		0.02
RANDED STEER	62-64#	12.0	94.00		Melts	0.14	4.63		0.01
	62-66#		93.00 E	2	Meat & bone ml 50% blk/ton		470.00		0.87
	70#Min				Blood meal 85% blk/ton pnh		1150.00	25.00	0.35
	76#Min	12.0	102.00		Totals:	19.14	- 0°		14.12
					Dressed equivalent				22.45

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

BEEF VARIETY MEATS - FROZEN -			
Items		Price Range	
CHEEK MEAT, trmd, 70-75% lean			115.00 E
export		115.00	
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		93.00 - 97.00	95.07 A
export			
HEARTS, regular, bone out		59.00	59.00 A
regular,bone-out exp			
KIDNEYS, export LIPS, unscalded			
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		320.00	320.00 A
Swiss-Cut#1,Blk,0-3% trm,Exp			440.00 E
Swiss-Cut#1,Bik,0-3% clm,Exp Swiss-Cut #2		283.00	
TRIPAS, domestic			53.00 E
export		33.00	55.00 H
TRIPE, scalded, edible			
	2.0	98.00	98.00
scalded, unbleached, export			
honeycomb, bleached		93.00	93.00 A
WEASAND MEAT,			
BEEF PET FOODS -	FOB SU		
QUARTERLY CONTRACTS:		FRESH BO	XED FROZEN
GULLETS-TRACHEA		13.00-16.50	
KIDNEYS, inedible		12.00-13.00	
LIVERS, " LUNGS, "		9.25-11.25	
		3.25-5.00	
MELTS, "		4.25-5.00	
SALTVARY GLANDS		10 00-23 00	

10.00-23.00

	Lbs 1		(STEER) Change Prv/Dv	Value
Steer hide, butt brand, Tallow, edible Tallow, packer bleachal Tongues,Swiss #1 0-3%, Cheek meat, trmd Head meat Oxtail, selected Hearts, reg, bone out Lips, unscalded Livers, slcted, export Tripe, scalded edible Tripe, honeycomb bleach Lungs, inedible Melts Meat & bone ml 50% blk, Blood meal 85% blk/ton Totals: Dressed equi (1) Typical slaughter s	1.20 ple 4.50 page 0.24 0.32 0.33 0.24 0.38 0.13 0.24 0.38 0.13 0.96 0.65 ned 0.15 0.47 0.14 /ton 3.70 pnh 0.60 1: 19.14 valent basis	441.75 40.25 320.00 95.00 245.00 59.00 43.00 74.00 93.00 4.13 4.63 470.00 150.00		$\begin{array}{c} 6.99\\ 0.50\\ 1.81\\ 0.77\\ 0.37\\ 0.12\\ 0.59\\ 0.22\\ 0.23\\ 0.41\\ 0.48\\ 0.14\\ 0.02\\ 0.01\\ 0.87\\ 0.35\\ 13.88\\ 22.03 \end{array}$
The average value of hi Fri, Mar 01, 2013, was from last week and up (estimated at 0.67 from last ALUE (CATTLE) a from typicatoday was est coday was est coday's value DR BY-PRODUCT	13.97 year.	cattle (s at 14.12	up 0.13 teers per cwt
Cattle hide/Pc		Price	Change Prv/Dy	Value

WEEKLY USDA BY-PRODUCT DROP VALUE (COW) The hide and offal value from a typical slaughter cow(1) for the week ended 3/1/2013, was estimated at 13.69 per cwt live, up 0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE	E (COW)			
	Lbs	Price	Change	Value
			Prv/Wk	
Cow hide, branded (2)/Piece	4.78	60.00	-	5.45
Tallow, renderer blchable	3.68	40.25	-	1.48
Tongues, Swiss cut, IW	0.32	287.50	-29.50	0.92
Cheek meat, trmd	0.43	179.25	2.75	0.77
Head meat	0.14	160.00	-1.50	0.22
Oxtail, reg, small box	0.20	229.50	-21.50	0.46
Hearts, reg, bone out	0.46	59.50	1.50	0.27
Lips, unscalded	0.13	64.50	-3.00	0.08
Livers, reg, gall off (3)	0.90	24.50	0.50	0.22
Tripe, scalded edible, blchd	1.06	70.00	-5.75	0.74
Tripe, honeycomb bleached	0.14	95.25	-	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	464.50	47.00	2.49
Blood meal, 85% blk/ton	0.73	1145.50	68.50	0.42
Totals:	24.69			13.69
Dressed equivalent basis	(47% dress	з):		29.13
(1) Traigal algoration governoighe	1 100 2001	ada		

Typical slaughter cow weighs 1,100 pounds.
 Hide weight adjusted regularly for seasonal variation.
 Reflects a 30% condemnation rate.
 REPORT BASIS - FOB Omaha or equivalent for the Midwest;

For Week Ended 3/1/2013 Frozen CARLOT/L.C.L. Basis		Pric	e Rar	rs/hundred Ige	
CHEEK MEAT, Trimmed		179.00			179.36
FEET, unbleached, skin-on, exp					
HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	2 0			<u> </u>	
HEARIS, Regular, Done-out HEARTS Pegular bone-out evo	2.8	58.50	-	60.00	59.45
HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp HEAD MEAT,					
HEAD MEAT,	1.5	159.50	-	163.00	160.09
	9.5	22.00	-	34.00	25.26
LIPS, unscalded	3.4	60.00	-	65.00	64.38
LIVERS, Regular, bulk-pack					
LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box	0.2			30.00	30.00
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export	1.4			24.00	
" 2 loads traded at 32.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		225.00	-	245.00	
SALIVARY GLANDS SWEETBREADS, export	0.3			43.00	43.00
NETBREADS, export FONGUES, #1 white Swiss cut,IW	06	272.00	_	340.00	200 00
TONGUES, exp.#1 white Swiss cut,IW	0.0	2/2.00		340.00	209.00
TONGUES, #1 black Swiss cut,IW	0.6	268.00	-	315.00	285.87
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 TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUES, exp.#2 mixed, Swiss Cut, iw TONGUE Trimmings	17	36.00	_	44.00	38.85
TRIPAS	±• <i>1</i>	50.00		11.00	50.05
TRIPE, bleached, scalded, edible	0.5			70.00	70.00
TRIPE, blchd, scld/w honeycomb	3.4	76.00	-	90.00	81.82
IRIPE, bleached, scalded, edible exp	0.0	100.00		102.00	101 20
IRIPE, unbleached, scalded, edible	2.8	100.00	-	103.00	101.39
IRIPE, honeycomb bleached IRIPE, honeycomb unbleached					
IRIPE, omasum unbleached					
WEASAND MEAT					

demand and	d mostly	moderate	offeri	ngs.			Trading slow, with 1	
Calculatio 53	70B Omaha ons for a 3-54% lea	a carlot ; a 200 lb ; an, 0.65"	pork pr Pork Ca -0.80"	ices and rcass. V backfat	alues r at last	rib	Dollars per 100 pour	
			Toda in B	y's Prim utt P	al Cuto ic	ut Values	am Belly	
03/01 Change :	45.25	81.05 -0.26	89.42 0.88	78.15 -0.38	48.24 -4.48	128.98 -0.97	62.89 128.85 0.39 unc	
02/27 02/26 02/25	75.3 21.6	81.46 81.72	91.49 91.48 91.88	77.99	48.20	129.70 129.70 128.59	62.49 128.85 62.69 128.88 62.37 128.88 62.35 128.88	
urrent Fi	lve Day S	81.47	erage - 90.56	78.12	49.97	129.39	62.56 128.87	
OTE: Valu	ue may ch	ange wit	hout ad	equate t	est. A	detailed n request		
RESH POR	CUTS TE-IN						89.42	
1/4" Trim	21#DN-LC	 T	Lds- 3.50	112.00	Price R -	ange 113.00	Wghtd Avg 112.43 125.00	
l/4" Blade l/4" Trim Combos 26,	eless 21#/UP-N /Up#(SOW)	/ED				125.00	125.00	
LOINS, CNII Tender-: Tender-		1.74	0 50			150.00	150.00	
BNLS Sta BNLS Sta	ap-on 5 ap-off 5	5-11# 5-11#	5.50 0.5	148.00	-	159.00 172.00	153.55 172.00	
WHLE BNLS BNLS SIRLO	LOINS 9- DIN .75-1	-13# 1.5#	0.75	76.05		119.00	119.00	
BUNE-IN S. BLADE ENDS FENDERLOID	IR 2.5-3 3 2 1.25/	3.5# 2-4# /DN#	3.25 0.5 0.75	/6.25	-	71.00 272.00	172.00 119.00 77.85 71.00 272.00	
FRESH	1.5/DN 1.75 1.75	±D) ‡ 5/DN#						
							48.24	
Snkr Tri	n, RS, co	 mbo	Ids-		Price R	ange	40.24 Wghtd Avg	
Smkr Tri PICNIC CUS Boxed 92	2% Fres	xed T sh	0.75	106.00	_	110.00	107.33	
BOSTON BU	2% Froze FT Cutout Va						78.15	
1/4" TRM 5	 5-10#					ange 85.00	Wghtd Avg	
1/8" TRM 9 1/4" Trim 1/8" Trim ENLS, Butt Combo's 13	Stk Rdy Stk Rdy	1)						
SPARERIB - Primal Ci	utout Val	.ue =					128.98	
3BAG/3 PC% COMBOS	/AC4.25#/	DN-LGT	2.25		Price R	ange 143.00	Wghtd Avg 143.00	
2 BAG/3 PO COMBOS	CVAC4.25 4.25#/UE	‡/UP-ME P-MED	1.0				136.00	
							Wghtd Avg	
BONE-IN LA BNLS LOINS BNLS LOINS BNLS SIRLA BONE-IN SI TENDERLOID	DINS CC 1 5 SIRAP-C 5 SIRAP-C 0IN .75-1 0IN .75-3 1 1.25/	TENDER IN 1N DFF 5# 3.5# (DN#						
OIN BACKI SMKR TRM S L/4" TRIM L/4" TRIM L/8" TRIM SPARERIB 4	SS PICNIC BUIT SIK RDY SIK RDY 4.25#/DN-	E BOXED BUIT BUIT -LGT	Ŧ					
							62.89	
BONE-IN TH	RIMMED		Ids-		Price R	ange	Wghtd Avg	
17-20# 1 20-23# 1 23-27# 1 30NE-IN 2 30RE-IN 2	7#/up Tri	21 21 Im Spec 1		67.00	-	69.00 68.00	69.00 67.50	
HAMS, BO ENLS 3 MUS	ONE-IN 23 SCLE HAMS SCLE HAMS	8-27# TS 5 94-96% 5 94-96		118.00	-	120.00	119.33	
UTSIDE NUCKLE LITE BUTT INNER SHAT IAM TRIMM Combo 72 Boxed 72 Combo 90 Boxed 90		າ ກ າ ກ						
BELLY, SEP Primal (EDLESS Cutout Va	alue =					128.85	
SKIN-ON, SKIN-ON, SKIN-ON, SKIN-ON, SKIN-ON, SKIN-ON, SKIN-ON,	IRIMMED IRIMMED IRIMMED IRIMMED IRIMMED	L0-12# L2-14# L4-16# L6-18# L8-20# 20-25#	ids-		rice R	ange	Wghtd Avg	

TRIMMINGS/BONELESS PROCESSING FORK (CHEMICAL LEAN) FOB BASIS --Wahtd Ava-----Combo 42% Fresh Boxed 42% Frozen Combo 72% Fresh Boxed 72% Frozen BONELESS PICNIC MEAT Combo Fresh Boxed Frozen SKINNED JOWLS Combo Fresh 2.0 70.00 70.00 6.0 62.00 -68.00 64.83

SKINNED JOWLS Combo Fresh Boxed Frozen TRIM, VISUAL IRACE OF LEAN Combo 12-16% Fresh Boxed 12-16% Frozen 3.0 37.00 37.00 WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S. The offal value from a typical slaughter hog (1) for the week ended 3/1/2013, was estimated at 5.46 per cwt live, up 0.05 when compared to last week. FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -

	Lbs	Price	Change Prv/Wk	Value
Cheek meat, trimmed	0.28	76.75	-0.25	0.21
Chitterlings	1.26	62.00	-	0.78
Ears, square-cut	0.19	129.00	-	0.25
Tongues, grn, bnls, sml bx	0.18	123.00	-	0.22
Hearts, slashed, domestic	0.28	50.00	-	0.14
Kidneys, inedible	0.25	9.50	-	0.02
Livers, inedible	1.25		-	0.15
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	23.50	-5.75	0.06
Snouts, partial lean	0.25	55.00	-	0.14
Stomachs, scld, small box		142.75	-	0.61
Lungs, inedible		3.50	-	0.03
Choice white grease	0.50	43.00	1.00	0.22
Pork meat & bone meal		529.25	52.75	0.42
Pork blood meal		1090.00	23.25	1.06
Lard	1.72	43.25	-	0.74
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.46
Dressed equivalent	basi	s (74% dre	ess):	7.38
(1) Typical slaughter hog wei	ghs 2'	70 pounds.		

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS Carlot Basis - Dollars/hundred weight - as of 3:00 PM PORK VARIETY MEATS - FROZEN

PORK VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtg Avg
NECK Bones domestic		37.00	37.00 D
export			
Brisket Bones Full, 30#			
Brisket Bones Full, exp 30#			
TAILS,			
CHEEK MEAT trimmed			78.00
3 loads for week of March	25 at 80.00		
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb EARS, edible, export			
EARS, edible, export		235.00	235.00 C
FEET, front, toes on			
front, toes on, export			
hind, domestic			
hind, export			
HEARTS, slashed, domestic		50.00	50.00 C
single slashed, export		25.00	
multi slashed, export		49.00	
whole, export		25.00	
HOCKS, picnic	1.0		
KIDNEYS, small box, export	2.0	55.50	55.50
LIVERS, large box, domestic			
SALIVARY GLANDS,		23 50	23.50 C
SNOUTS, partial lean		20100	20.00 0
partial lean w/mask			
STOMACHS, scalded, small box			
scalded, small box, export		129 00	129.00 C
TONGUES,		120.00	120.00 0
green, bnls, small box			
green, bnls, tip-on exp			
scalded & scraped		131 00	131.00 C
UTERI		101.00	131.00 C
PORK SKINS FRESH I	J COMBO - FO	B STIPPTLY POTNT -	
QUARTERLY CONTRACTS:			
BELLY SKINS, SELECTED		5.50-47.00	Export 41.00-48.00
FATBACK SKINS, SELECTED			40.00-40.00
BITT DIATE SKING SELECTED	+ hk 3	8 00 - 40 0 + bp	28.00-28.00
BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN	2	6 00-40 00	36.00-42.00
PICNIC SKINS, HOUSE RUN		6.00-28.00	36.00-36.00
JOWL SKINS, HOUSE RUN		0.50-29.50	30.00 30.00
PORK PET FOODS			
OUARTERLY CONTRACTS:			BOXED FROZEN
KIDNEYS, inedible		.00-7.00	
LIVERS, "		2.00-19.00	
LUNGS,		.00-6.00	
MELTS, "		.00-5.25	
	5	5.25	

USDA TALLOW AND PROTEIN REPORTS - FOB CENTRAL U.S. (unless otherwise stated) as of 3:00 PM TALLOW, GREASE, AND LARD Lds Price Range Wtd Av INEDBL, TALW(RSE FOB CENTRAL Choice white grse (truck) 5.0 44.00 44.00 Yellow grease (truck) 5.0 44.00 44.00 Yellow grease (truck) 37.50 37.50 A EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW(GRSE CAF CHICAGO Packer bleachable <.15% 2.0 42.00 42.00 C Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW, CAF GULF Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow Loose lard, DS mor/ton Ruminant Central, Domestic 5.0 440.00 440.00 Ruminant Panhandle, Domestic 10.0 470.00 470.00 PORK Meat/Bnmeal, 50% pro/ton 1.0 530.00 530.00 DRT (lo)/unit pro DRT (lo)/unit pro BLOOD MEAL, 85% pro/ton Central 7.0 1150.00 1150.00 CAF California PORK BLOOD MEAL, 85% pro/ton				
TALLOW, GREASE, AND LARDLdsPrice RangeWtd AvINEDEL, TALW/GRSE FOB CENTRAL Choice white grese (truck)5.044.0044.00Yellow grease (truck)5.044.0044.00Yellow grease (truck)37.5037.50 AEEBLE LARD, FOB PLANT (truck)37.5037.50 ALoose lard, PS and/or CP1000000000000000000000000000000000000			<u>.</u>	
Choice white grse (truck) 5.0 44.00 44.00 Yellow grease (truck) 37.50 37.50 A EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALM/GRSE CAF CHICAGO Packer bleachable <.15% 2.0 42.00 42.00 B Renderer bleachable <.15% 2.0 42.00 42.00 Choice white grease INEDBL TALLD/(RSE, CAF GULF Packer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW, CAF GULF Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow Intimant Central, Domestic 5.0 440.00 440.00 Ruminant Central, 50% pro/ton Ruminant Central, Domestic 10.0 470.00 470.00 PORK Meat/Binmeal,50% pro/ton INC (lo)/unit pro DRT (lo)/unit pro DRT (lo)/unit pro DRT (lo)/unit pro DRT (lo)/unit pro DRT (lo)/unit pro Central 7.0 1150.00 1150.00 CAF California	TALLOW, GREASE, AND LARD		Price Range	Wtd Avg
Packer bleachable <.15% 42.00 42.00 B Renderer bleachable <.15% 2.0 42.00 42.00 Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow 	Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP	5.0		44.00 37.50 A
MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic 5.0 440.00 440.00 Ruminant Central, Domestic 10.0 470.00 470.00 PORK Meat/Brnmeal,50% pro/ton 1.0 530.00 530.00 DRT (lo)/unit pro 530.00 530.00 DRT (lo)/unit pro DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton 25.0 1150.00 Cantral 7.0 1150.00 1150.00 CAF California 25.0 1150.00 1150.00	Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF	2.0		
Central 7.0 1150.00 1150.00 Panhandle 25.0 1150.00 1150.00 CAF California 25.0 1150.00 1150.00	MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle,Domestic PORK Meat/Bnmeal,50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl DRT (hi)/unit pro	10.0	470.00	470.00
· · · · · · · · · · · · · · · · · · ·	Central Panhandle CAF California		1150.00	1150.00

USDA CARLOT VEAL CARCASS REPORT - Thu, Feb 28, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady to firm on open market and packer owned calves. Demand was light with light to moderate offerings. Harvest numbers were 1.9% higher compared to last week's total. Dressed weights were up .7 pounds in the Northeast, down .4 pounds in the North Central, with the total NE & NC up .1 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 Hide-Off, 255-315 Lbs. Hot Basis **PACKER OWNED**	1357		353.00	335.42
Hide-Off, 255-315 Lbs. Hot Basis	2072	332.00-	360.00	349.28
*CONTRACT INFORMATION: Hot Basis Current future contracts offered: Central, 315.00 to 340.00, mostly	Firm Bott	com Northe		
North Central 2,510		3,003 3,617	2013 25,502 19,063	24,404 29,271
Special Fed Veal Dressed Weights		ear Ago		
North Central 269.7	02/16/13 (267.0 270.1 268.4	259.6 263.0		
* North Central = OH, IN, IL, * Northeast = MA, MD, PA, **Packer Owned = Ownership, 1 by same part	NY, NJ, Di marvesting			controlled

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 once again. Demand was light to moderate with moderate offerings.

Item:	Wt. Ra		Rang	~
Carcass, hide off	200-275		419.00-	530.00
Foresaddles	86-147		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-	
Foreshank	3-5	lbs		
Osso Bucco, foreshank	2-8	lbs	795.00-	1095.00
Shoulder, full	∠-8 49-85	lbs	/95.00-	1095.00
	39-68	lbs	275.00-	309.00
Chuck, square cut	39-68 5-10	lbs	455.00-	529.00
Chuck rolls, skinned Chuck, Shoulder Clod	4-9	lbs	495.00-	630.00
	4-9 15-26	lbs	495.00-725.00-	760.00
Hotel Racks, 8 rib	14-25			
Hotel Racks, 7 rib		lbs lbs	760.00-	895.00
Hotel Racks, Chop Ready, 7 rib	5-9		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		625.00
Strip Loins, bnls, 0x0	1-up	lbs	1250.00-	1900.00
Loin, Short Tenderloin	0.5-up		1199.00-	1675.00
Legs, double	68-117		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		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, Mar 1, 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 Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	1-4 Head 166 205 705 896 1,328 1,241	н	fead 4,5 Wt A 392. 327. 286. 257. 237. 214. 214.	vg 08 03 94 06 87
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	н	ead 1,4 Wt A	

Head

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 226
Weight	Head	Wt Avg
45-DN	50	261.23
45-55#	45	263.26
55-65#	73	253.82
65-75#	45	231.87
75-85#	7	188.00
85-UP	6	188.00

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days, FOB Plant basis. **Compared to last week:** Carcasses 45 pounds and lighter were .23 higher; 45-65 pound carcasses were 6.07-16.39 lower; carcasses 6 pounds and heavier were .16-.63 higher. carcasses 65

-		5		
* SAT-FRI Weight	CHOICE AND PRIME, Head	YG 1-4	Head 4,329 Wt Avg	
45-DN	166		392.08	
45-55#	205		327.03	
55-65#	705		286.94	
65-75#	790		256.92	
75-85#	1,328		237.87	
85-UP	1,135		213.80	

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	FOR	PRICE	CHANGE	ş	CARCAS	q	LBS.
F	ORESADDLE	FOD	FRICE	CIMIGE	.0	CARCAD	5	.000
204	RACK, 8-RIB MEDIUM		499.91	0.94		10.77%	7	.76
209	BREAST **		92.04	-2.62		8.85%	6	.37
207	SHOULDERS, SQ-CUT			2.14		23.53%		.94
210	FORESHANK		376.39	-11.05				
	NECK **		103.83	-21.61		2.22%	1	.60
	HINDSADDLE							
232	LOINS, TRIMMED 4X4		459.30	3.65		10.97%		.90
	FLANK UNTRIMMED **					3.39%		
233A	LEG, TROTTER OFF		320.65	7.88		31.88%	22	.96
	GROSS CARCASS VALUE:		290.07	 2.04		95.45%	68	.72
	ADDLE VALUE		276.19	-1.08		49.20%		.43
HINDS	ADDLE VALUE		333.40	5.56		46.24%	33	.30

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 258.57 2.04

* Shrink and trim of 3.28 lbs not reflected in cutout value.
* Based on Actual Federally Inspected Slaughter Carcass Weight of 72.00 lbs. for W/E 02/16/2013, 1.00 lbs heavier than last week.
**Includes Fresh and Frozen Product

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

NATI	ONAL 5-DAY ROLLING AVERA	GE BOX	ED LAMB	CUTS - NE	GOTIATED SA
peri	Plant basis negotiated s od, fresh and frozen car rt, U.S. dollars per 100	lot vo	lume, in		
Curre	nt Volume -				
Fr Fr	esh Cuts 1,093,780 pounds ozen Cuts 195,944 pounds				
	s with no entries indicate no CHOICE & PRIME CUTS	n-report	able trad	es.*	
	Sub-Primal	# O£	Total	Weighted	Change from
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
200A	Company 2 tratt EE /da				
	Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	4	3,800	\$309.42	0.19
202	Foresaddle Bracelet	4	1,993	\$309.42 \$423.94	17.54
203	Bracelet Rack, 8-Rib, light Rack, 8-Rib, medium Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut Shoulders, square-cut Shoulders, square-cut Breast Breast, bulk Ribs, Breast bones off Foreshank Hindsaddle, long-cut	Q	2 184	¢401 75	0.86
204	Rack, 8-Rib, medium	85	14,975	\$499.91	0.94
204	Rack, 8-Rib, heavy	10	1,358	\$589.20	(19.52)
204A 204B	Rack, chined Rack, roast-ready	39 34	10,018	\$798.90	(29.85) (7.27)
204C	Rack, roast-ready, frenched	160	26,178	\$1,017.81	14.02
204D 206	Rack, roast-ready, special Shoulders	14 123	2,217	\$214.33	(1.84)
207	Shoulders, square-cut	236	139,059	\$243.05	2.14
208	Shoulders, square-cut, bnls Breast	36 114	9,600 39,028	\$449.72 \$118.63	5.75
200	Breast, bulk	14	27,079	\$64.77	1.08
209A	Ribs, Breast bones off	47	3,478	\$466.93	1.54
229	Foresnank Hindsaddle, long-cut	220	24,370	\$376.39	(11.05)
231	Loins Loins, trimmed 4x4 Loins, trimmed 2x2 Loins, trimmed 1x1 Loins, trimmed 0x0	25 96	3,906	\$424.71	(5.16)
232	Loins, trimmed 2x2	19	4,008	\$616.27	(14.59)
232	Loins, trimmed 1x1	101	28,519	\$626.26	(23.42)
232 232A	Loins, short-cut, 2x2	40	0,101	\$703.44	(39.42)
232A	Loins, short-cut, 2x2 Loins, short-cut, 2x2 Loins, short-cut, 1x1 Loins, short-cut, 0x0 Loin, boneless, tied Flank, untrimmed Legs trotter-off Leg, trotter-off Leg, trotter-off Leg, storter-off Leg, stamship Hindshank Leg, Boneless, Tied Leg, 2-way boneless	0			
232A 232C	Loins, snort-cut, uxu Ioin, boneless, tied	9	805	\$1,163,53	(77,28)
232E	Flank, untrimmed	22	38,282	\$42.24	(13.54)
233 233a	Legs Leg trotter-off	99 152	24,027 47 425	\$310.79 \$320.65	(0.14)
233C	Leg, trotter-off, partial bn	1 37	6,296	\$484.17	(1.46)
233E	Leg, steamship Hindebank	25 61	3,126	\$431.77 \$426.70	0.88
2335	Leg, Boneless, Tied	119	49,267	\$456.70	6.83
234A	Leg, shank off, bnls	44	5,833	\$539.77	(35.92)
234B 234C	Leg, 2-way boneless Leg, bottom, boneless	3	597	\$489.65	
234D					(2.05)
234E 234F	Leg, inside, boneless Leg, sirloin tip, bnls	./9	11,232 573 1,341	\$637.37	(3.85)
2340	Sirloin, boneless	18	573	\$724.28	(2.77)
	Back Back, trimmed	4	1,341	\$417.21	(2 79)
220	Trimmings	25	2,454	\$383.87	(2.77) (2.79) (8.11) 3.34
239	Special trimmings	18	1,280	\$423.34	3.34
244 245	Loin, boneless, 3-way Sirloin				0.00 (161.72)
246	Tenderloin	6	232	\$1,094.21	(161.72)
295 296	Lamb for stewing Ground lamb	50 39	9,169 7,746	\$594.08 \$551.42	4.41 3.75 (12.83)
	Necks	39 40	14,965	\$104.23	(12.83)
FROZE	N CHOICE & PRIME CUTS				
IMPS	Sub-Primal		Pound	Weighted Average	Change from Prior Days
	Rack, 8-Rib, heavy	4	1.630		0.00
209	Breast	18	22,001	\$444.89 \$78.00 \$348.46 \$345.00	(19.12)
	Foreshank Hindsaddle	16 4	4,259 213	\$348.46 \$345.00	(0.21) 0.00
232	Loins, trimmed 1x1	5	8,343	\$429.84	0.00
232E	Flank, untrimmed	12	13,065	\$56.32	0.10
	Leg, trotter-off Leg, trotter-off, partial bn	7 1 3	13,816 11,036	\$376.28	0.00
234	Leg, Boneless, Tied	6	4,989	\$493.48	58.09
234A 234E	Leg, shank off, bnls Leg, inside, boneless	4 25	4,989 6,210 4,322	\$493.48 \$383.26 \$682.80	(5.57) (23.96)
238	Trimmings	8	5,350	\$95.54	(18.87)
295 296	Lamb for stewing Ground lamb	20 54	5,471 11,674	\$670.88 \$512.33	
270	Necks	12			

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

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 01-Mar-2013 and 02-Mar-2013 is estimated to be 29,734,000 UP 0.06 percent from a week ago and DN 0.89 percent from a year ago. (Last week 29,716,000; last year 30,003,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 02-Mar-2013 is estimated to be 151,389,000 head UP 2.51 percent from a week ago, and UP 2.44 percent from a year ago. (Last week 151,588,000; Last year 151,684,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 01, 2013 ATTONAL 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

chicklen, with bain hobed		
	PRICES	
	(CENTS PER POUND)	
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	-	27.00-29.00
WTD AVERAGE PRICE	_	28.00
	VOL	IME
		000 LBS.)
VOLUME TRADED	(120 1)	82
VOLUME EXPORTED		02
VOLUME EMIORIED	PRICES	
	(CENTS PER POUND)	
15-20%	(CENID FI	SIC FOOND/
PRICE RANGE	31.00-35.00	24.50-31.00
WTD AVERAGE PRICE	32.91	27.67
WID AVERAGE FRICE	VOLU	
	(PER 1,000 LBS.)	
VOLUME TRADED	1,265	3,896
VOLUME EXPORTED	1,265	449
VOLOME EXPORTED	PRICES	
		ER POUND)
20% OR MORE	(CENIS PI	SR POUND)
RANGE		22.00
WTD AVERAGE PRICE	_	22.00
WID AVERAGE PRICE	-	
	(PER 1,000 LBS.)	
VOLUME TRADED	(PER 1,00	82
VOLUME EXPORTED		82
VOLUME EXPORIED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Feb 28, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index values of a Choice 600-900 lbs carcass was 2.83 higher at 177.11; Select 600-900 lbs carcass was 4.52 higher at 174.66 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE For the week, Boxed beef cutout values were higher on light to moderate demand and light offerings. Slaughter numbers were down this week because of the large winter storm in Texas, Kansas, and Oklahoma that closed roads and forced packers to reduce hours or close plants. The reduced slaughter numbers helped drive the price of boxed beef higher. Chuck and round cuts exhibited the biggest gains on the session, trending higher for both Choice and Select. Select rib and loin cuts also trended higher, however Choice rib and loin items were generally steady. This difference in middle meats was the primary driver in narrowing the Choice/Select spread to 0.40 cents by Thursday. Fed and blended lean grinds were steady to firm while fatter grinds trended higher. The forward sales market revealed a large consignment of Fed ground chuck priced firm when compared to the spot market. Beef trimmings were higher on light to moderate demand and light offerings. For the week: Select and Choice rib primal .80 to 4.00 Higher; Select and Choice chuck primal 4.90 to 8.00 Higher; Select and Choice round primal 5.60 to 6.90 higher; Select and Choice loin primal steady to 5.20 higher. Beef trimmings were 6.00 higher. Fed cattle and blended grinds mostly steady to 3.00 higher on leaner percentage product, while fatter grinds sharply higher. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 3.27 at 186.16, Select 600/900# carcasses up 5.57 at 185.76.

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

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT Lean boneless processing beef and trimmings prices were mostly firm for the week. Demand was light to moderate with moderate to heavy offerings. Trading activity was light to moderate. Supplies of lean product remain moderate on the domestic market but has become more readily available on the import market. Another winter storm that plagued the central US continues to cause difficulties in normal operations. Market activity on imported beef was slow to moderate with prices generally weak. Supplies of meat from New Zealand were more readily available due to dry weather conditions but Australian product remained scarce. Cutter cow cutout values were mostly steady to firm on moderate

product remained scarce. Cutter cow cutout values were mostly steady to firm on moderate demand and offerings with the exception of rib cuts which traded weak to lower. Round, flank and loin cuts were firm while rib cuts were mostly lower. Chuck cuts were mixed. 100% lean items were mostly firm mostly firm

mostly firm. Lean boneless beef 92-94% steady to firm; 90% mostly firm to 1.00 higher; 85% 1.00 to 2.00 higher; 81% steady; 75% steady to 1.00 higher; 65% mostly steady; Other lean percentages were not fully established. 100% lean combo items were firm. Cutter cow carcass gross cutout value for Thursday, February 28, 2013 was estimated at \$168.51 per cwt, 1.84 higher compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE Another winter storm created a hindrance to trade for much of the center portion of country this week. With tightening supplies from the last winter storm packers attempted to push the lighter volume of product to higher price levels. This tactic proved successful for much of the early part of the trading period but improved margins led packers to push harvest numbers higher by mid to late week. This put an excessive strain on an already struggling demand curve and late week prices were reflective of this issue. Both bone-in and boneless loins were reflective of this push. Butts, which have been a drag on the cutout for the last couple of weeks, continue to be an issue as domestic and international demand is very weak. Another major issue in the butt complex is freezer space availability. China and Russia have stopped taking pork from hogs that have been feed ractopamine, and although these countries procure a very limited amount of butts, they do procure large quantities of offal, and without them taking offal, freezer space for other pork items has become very limited. This has forced packers to limit the number of butts that are being boned for export and has put excess bone-in butts on the domestic market. Spare rib sales were steady this week. Packers began to push for higher prices last week in the hope that spare rib sales will begin to increase in the long ramp up to summer. Green meat sales continue to struggle. Easter ham processing is wrapping up and ham prices reflected the excess of hams on the market. Seedless bellies continue to move at market basis as the winter storm early in the continue to struggle. Easter ham processing is wrapping up and ham prices reflected the excess of hams on the market. Seedless bellies continue to move at market basis as the winter storm early in the week help clean up some excess offers by packers. Trimmings were very lightly tested this week. As with bellies, the winter storm allowed packers to clean up some excess product early in the week and ask generally steady money by the end of the week. Boneless picnic prices increased this week as lower values sparked some interest for exporting this item. Loins steady to 2.00 lower; butts mostly 2.00 lower; spareribs steady; skinned hams 17-20 lbs 5.00 lower from last test, 20-23 lbs 7.00 lower, 23-27 lbs 5.00 lower; sollies 14-18 lbs not tested; 42% trim steady to 3.00 lower; 72% trim not tested; bnls picnics 4.00 higher. The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 81.78 per cwt. up 1.68 from last Friday.

estimated at 81.78 per cwt. up 1.68 from last Friday.
BY- PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading was moderate to light on beef and pork variety meats
this week. It was deja vu with another winter storm moving across
the Plains early this week which had packers sitting tight on some
items to see how the weather would affect their plants. The winter
storms have appeared to back up some supplies, and combined with a
quiet export market, we saw prices on many items trend lower this
week; some sharply. Conversely, it is noted that some items like
export beef tongues have seen an increase in demand as Japan
changes its import requirements on US beef from under 20 months to
under 30 months of age.
Market activity on tallows and greases was slow this week. In a
light test, Chicago packer bleachable tallow traded at steady price
levels. Demand and offerings were light. Central choice white and
yellow grease also ended higher. Biofuel and feed fat demand was
moderate for light to moderate offerings. The export markets were
quiet.

quiet.

Trading on protein feed supplements was active this week. Demand was good for tight supplies of ruminant meat and bone meal. Prices ended sharply higher. Pork meat and bone meal also finished substantially higher. Demand was good for moderate offerings. Central and pork blood meal ended generally steady on light demand and offerings

Central and pork blood meal ended generally steady on light demand and offerings. Major packer hides experienced slow trading this week. Tanner resistance continued and packers were content with steady prices. Very little business was put together. In light tests, Dairy Cow hides and heavy weight Branded Steers traded at steady prices. Beef Variety Meats: When compared to last test, Cheek meat domestic and export 11.00 lower; Domestic hearts 2.00 higher; Domestic head meat 9.00 lower; Number 1 white and black tongues sharply higher; Number 2 tongues 2.00 lower; Export edible tripe sharply lower; Honeycomb tripe sharply lower. Pork Variety Meats: When compared to last test, Neck bones mostly steady; Cheeks 4.00 higher; Edible ears 3.00 lower; Domestic hearts steady; Single slashed and whole export hearts sharply lower; Scalded and scraped tongues sharply lower. Central choice white grease steady to 0.75 higher; Central yellow grease 1.50 higher; Chicago packer bleachable tallow steady; Central meat and bone meal 30.00 higher; Panhandle meat and bone meal 20.00-30.00 higher; pork meat and bone meal 25.00-40.00 higher; Central blood meal generally steady; pork blood meal steady. steady.

The average value of hide and offal for the February 28, 2013, was estimated at 13.99 per co last week and up 0.72 from last year. four days ending wt., up 0.20 from cwt.,

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 .50 and the packer owned price was 2.20 higher 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 pounds

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

LAMB: CARCASS & PELTS Carcass lamb sales for the week, as of 2/28/2013 trended lower on light weights while mostly steady for heavier weights. Carcasses less than 65 pounds ranged 3.69 to 7.77 lower; carcasses over 65 pounds were 0.12 to 0.73 higher. The National Lamb Carcass Cutout Report was .98 higher compared to last week at 256.53. Pelt activity this week compared to last report: Pelt prices were generally steady for both wooled and shorn pelts. Interest was moderate on all classes with a firm 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, Mar 01, 2013

USDA Market

News NATIONAL DAILY PORK REPORT FOB PLANT - Negotiated Sales - Afternoon

NOTICE TO THE TRADE

TRANSITION PLAN FOR PUBLISHING MANDATORY WHOLESALE PORK REPORTS

The Final Rule establishing Livestock Mandatory Reporting (LMR) for wholesale pork became effective on January 7, 2013. Pork processing plants covered by this regulation are required to submit price and volume information for all pork sales transactions to AMS in accordance with the requirements of the regulation.

As announced on January 7, 2013, AMS implemented a 1-week delayed publication schedule to facilitate the pork industry's transition from voluntary to mandatory pork reporting. The delayed publication schedule was to remain in effect until January 28, 2013, at which time daily mandatory reports would begin to be released at their normally scheduled times. However, concerns have been raised by pork industry representatives that more time is needed for the industry to examine, explore, and understand the new information afforded by mandatory wholesale pork reporting. Thus, to avoid confusion and disruption to price discovery and the marketplace, AMS will continue releasing daily mandatory pork reports on a 1-week delay until further notice. AMS officials will confer with industry representatives monthly to re-evaluate the situation until such time that a transition to normally scheduled reporting can be implemented with minimal disruption to the industry. In any case, however, "real-time" release of mandatory pork reports will begin no later than July 8, 2013, which is 6 months following the effective date of the Final Rule.

Please contact Bill Sumpter at 515-284-4460 or william.sumpter@ams.usda.gov for more information.

LM_PK603

Des Moines, IA Fri, Mar 01, 2013 USDA Market News NATIONAL DALLY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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