

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, March 01, 2013

VOLUME 28, NO. 41

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 03/01/2013 (est)	108,000	3,000	423,000	7,000
Week ago (est)	103,000	3,000	403,000	7,000
Year ago (act)	120,000	3,000	404,000	7,000
Week to date (est)	534,000	15,000	2,096,000	40,000
Same Pd Last Wk (est)	548,000	15,000	2,028,000	38,000
Same Pd Last Yr (act)	610,000	15,000	2,095,000	38,000
Previous day estimated	Steer and	Heifer	Cow and Bull	
Thursday		87,000		26,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 03/02/2013 (est)	29,000	0	72,000	1,000
Week ago (est)	25,000	0	38,000	0
Year ago (act)	10,000	0	59,000	0
Week to date (est)	563,000	15,000	2,168,000	41,000
Same Pd Last Wk (est)	573,000	15,000	2,066,000	38,000
Same Pd Last Yr* (act)	620,000	14,000	2,153,000	38,000
2013 Year to Date	5,240,000	132,000	18,903,000	324,000
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:						188.10	185.81
Change from prior day:						1.94	0.05
Choice/Select spread:						2.29	
Total Load Count (Cuts, Trimmings, Grinds):						144	
COMPOSITE PRIMAL VALUES							
Primal Rib						275.89	265.73
Primal Chuck						165.80	165.36
Primal Round						165.53	164.66
Primal Loin						241.05	235.96
Primal Brisket						134.56	133.26
Primal Short Plate						132.52	136.84
Primal Flank						103.86	104.50
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS							
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
02/28	91	30	6	21	148	186.16	185.76
02/27	88	46	10	43	187	185.57	184.87
02/26	92	44	9	22	166	184.51	182.57
02/25	91	36	11	25	163	183.09	180.14
02/22	95	35	13	27	170	182.89	180.19
Current 5 Day Simple Average:						184.44	182.71
CURRENT VOLUME - (one load equals 40,000 pounds)							
Choice Cuts				83.49 loads	3,339,651	pounds	
Select Cuts				31.28 loads	1,251,277	pounds	
Trimmings				7.00 loads	279,818	pounds	
Ground Beef				22.08 loads	883,014	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	29	373,237	508.39	558.00
112A 3	Rib,	ribeye,	bnls, light	11	22,277	600.00	681.00
112A 3	Rib,	ribeye,	bnls, heavy	23	64,448	549.00	615.00
113C 1	Chuck,	semi-bnls,	neck/off	4	9,357	195.00	215.30
114 1	Chuck,	shoulder	clod	7	9,004	197.64	220.89
114A 3	Chuck,	shoulder	clod, trmd	28	332,433	203.74	230.00
114D 3	Chuck,	clod,	top blade	4	14,759	255.00	282.00
114E 3	Chuck,	clod,	arm roast	8	16,882	228.00	262.60
114F 5	Chuck,	clod tender	(IM)	16	10,341	330.00	360.00
115 1	Chuck,	2-piece,	boneless				
116A 3	Chuck,	roll,	lxl, neck/off	38	206,625	237.00	267.60
116B 1	Chuck,	chuck tender	(IM)	21	36,665	224.71	255.00
3	Chuck	roll,	retail ready				
120 1	Brisket,	deckle-off,	bnls	30	164,204	187.64	220.00
120A 3	Brisket,	point/off,	bnls	9	26,202	337.00	361.00
123A 3	Short Plate,	short	rib	18	34,703	402.69	468.00
130 4	Chuck,	short	rib	10	17,847	308.74	325.21
160 1	Round,	bone-in		3	8,662	198.50	210.22
161 1	Round,	boneless		5	19,101	206.00	215.00
3	Round,	bnls/peeled	heel-out				
167A 4	Round,	knuckle,	peeled	53	243,231	214.31	239.00
168 1	Round,	top inside	round	24	105,758	193.00	213.50
168 3	Round,	top inside	round	25	101,604	203.00	225.00
169 5	Round,	top inside,	denuded	28	109,099	227.00	254.89
3	Round,	top inside,	side off				
170 1	Round,	bottom	gooseneck				
171B 3	Round,	outside	round	36	114,840	200.00	230.89
171C 3	Round,	eye of round	(IM)	43	79,063	220.00	251.00
174 1	Loin,	short loin,	2x3	0	0		
174 3	Loin,	short loin,	0xl	20	96,033	454.00	524.50
175 3	Loin,	strip loin,	lxl				
180 1	Loin,	strip,	bnls, heavy	0	0		
1	Loin,	strip loin	bnls. lxl	7	10,924	408.00	408.00
180 3	Loin,	strip,	bnls, 0xl	42	197,050	455.00	508.00
184 1	Loin,	top butt,	bnls, heavy	10	14,030	295.00	310.00
184 3	Loin,	top butt,	boneless	27	73,460	315.21	340.00
185A 4	Loin,	bottom sirloin,	flap	24	166,402	363.44	405.00
185B 1	Loin,	ball-tip,	bnls, heavy	12	37,485	215.00	237.50
185C 1	Loin,	sirloin,	tri-tip (IM)	23	329,722	263.40	285.00
185D 4	Loin,	tri-tip,	pld (IM)				
189A 4	Loin,	tndrloin,	trmd, heavy	36	101,798	855.00	1021.00
191A 4	Loin,	butt tender,	trimmed	6	10,824	875.60	945.00
193 4	Flank,	flank	steak (IM)	12	9,747	381.62	434.00



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	30.59	Loads	--	1,223,436	pounds
National	47.69	Loads	--	1,907,539	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	3	42,034	\$223.49	\$232.00
Frozen 92-94%				
Fresh 90%	8	296,325	\$211.00	\$217.00
Frozen 90%	2	37,800	\$218.00	\$218.89
Fresh 85%	17	612,038	\$190.00	\$198.29
Frozen 85%				
Fresh 81%	2	82,896	\$175.00	\$179.61
Frozen 81%				
Fresh 75%	1	13,301	\$162.00	\$162.00
Frozen 75%				
Fresh 73%	1	13,566	\$149.98	\$149.98
Frozen 73%				
Fresh 65%	5	125,476	\$117.00	\$122.00
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%	6	93,778	\$223.49	\$232.00
Frozen 92-94%				
Fresh 90%	17	486,325	\$211.00	\$219.00
Frozen 90%	2	37,800	\$218.00	\$218.89
Fresh 85%	21	740,038	\$190.00	\$198.29
Frozen 85%				
Fresh 81%	2	82,896	\$175.00	\$179.61
Frozen 81%				
Fresh 75%	1	13,301	\$162.00	\$162.00
Frozen 75%				
Fresh 73%	1	13,566	\$149.98	\$149.98
Frozen 73%				
Fresh 65%	15	310,598	\$117.00	\$123.00
Frozen 65%	1	39,780	\$121.00	\$121.00
Fresh 50%	10	226,378	\$75.00	\$81.50
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, 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 Days			
BULL MEAT:	East Coast	West Coast	
95%	228.00- 231.00	226.00- 227.00	
COW MEAT:			
95%	228.00- 231.00		
90%	209.00- 215.00	210.00	
CFM Fores 85%	198.00- 199.00		
Shank 85-90%			
Chuck 85%			
Beef Trim 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		
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	196.00- 197.00		
Beef Trim 80%			
Beef Trim 75%			
URUGUAY - FOB AND TIS			
0-15 Days			
BULL MEAT:		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 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 EQUIVALENT INDEX VALUE

		CHOICE	SELECT			
Index		600-900#	600-900#			
Values =>		\$179.99	\$176.59			
Change =>		2.88	1.93			
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Current Index Reflects the Equivalent of 188,834 head of cattle.						
SUPPLY (Live)	128,204 Hd					
Equivalent:		\$183.88	\$179.38			
DEMAND (Box)	60,630 Hd*					
Equivalent:		\$176.10	\$173.81			
Live-Box Spread:		\$7.78	\$5.57			
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Input Breakdown						
National Daily Direct Cattle			Boxed Beef Cutouts			
(5 day accumulated wghtd avg)						
	Weight	Price	Head			
Live Steer:	1382	\$126.63	41,175	Ch 600-900# \$188.10		
Live Heifer:	1265	\$126.93	31,540	Se 600-900# \$185.81		
Drsd Steer:	898	\$201.14	30,598	Current Lds: 143.9		
Drsd Heifer:	814	\$200.93	24,891	Previous Lds: 148.5		
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Grading % Breakdown						
Ch 600-900# :		76.44%:	Drop Credit :	13.88		
Ch 600-750# :		26.38%:	Steer Dressing % :	64.15%		
Ch 750-900# :		50.06%:	Heifer Dressing % :	64.13%		
Se 600-900# :		23.56%:	Processing Cost :	12.00		
Se 600-750# :		4.76%:	Slaughter Cost :	50.50		
Se 750-900# :		18.80%:				
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Equivalent Values for Outlying Beef Carcass Types						
Basis Value = 179.99						
Carcass Weights						
		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qlty/Yield	(1)	-26.07	-12.68		-2.06	-21.15
-----						
Prime 1-3	15.34	\$169.26	\$182.65	\$195.33	\$193.27	\$174.18
Certified 1-3	4.88	\$158.80	\$172.19	\$184.87	\$182.81	\$163.72
Choice 1	3.58	\$157.50	\$170.89	\$183.57	\$181.51	\$162.42
Select 1	-0.33	\$153.59	\$166.98	\$179.66	\$177.60	\$158.51
Stdndr 1-3	-18.70	\$135.22	\$148.61	\$161.29	\$159.23	\$140.14
Prime 4	2.50	\$156.42	\$169.81	\$182.49	\$180.43	\$161.34
Choice 4	-11.46	\$142.46	\$155.85	\$168.53	\$166.47	\$147.38

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

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

Cutter 90% 350#/up			
Current-Cutout Value: \$167.65			
Change from prior day: (\$0.86)			
Item	Price	Value	Change
90% lean	\$214.42	\$119.73	(\$0.93)
100% lean inside round	\$260.97	\$6.05	\$0.01
100% lean, flats and eyes	\$251.62	\$5.84	(\$0.01)
100% lean, S.P.B.	\$245.12	\$12.26	\$0.01
Chuck Tender	\$233.13	\$2.33	
Knuckle	\$237.20	\$6.00	(\$0.03)
Tenderloin	\$399.87	\$2.12	
Tenderloin	\$343.00	\$3.21	(\$0.04)
Ribeye Roll	\$242.62	\$2.55	\$0.10
Ribeye Roll	\$254.69	\$1.88	
Ribeye Roll	\$260.35	\$1.90	
Flank Steak	\$240.46	\$1.01	\$0.03
Kidney, Edible	\$30.50	\$0.14	
Fat, inedible	\$26.97	\$0.63	
Bone	\$8.35	\$2.00	

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	43.50	loads	--	1,739,821	pounds
Cutter/Canner Cuts	3.36	loads	--	134,394	pounds
Boner/Breaker/Cutter/Canner	26.78	loads	--	1,071,374	pounds
100% Lean Items	33.19	loads	--	1,327,483	pounds
Frozen Cuts	11.45	loads	--	458,024	pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	10	27,249	\$280.73	\$2.64
112	Rib, ribeye roll, 8-10 lbs.	78	158,282	\$293.28	(\$4.45)
112	Rib, ribeye roll, 10-up lbs.	38	104,398	\$274.04	\$1.47
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	20	23,807	\$373.98	\$0.04
112A	Rib, ribeye roll-lip-on, 8-up lbs.	16	30,028	\$291.14	\$0.09
	Chuck, boneless 85%	3	40,000	\$227.55	
120	Chuck, brisket	19	23,808	\$178.29	(\$6.01)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	37	138,011	\$211.31	(\$7.83)
169A	Round, top inside c-off, 8-10 lbs.	4	24,424	\$255.40	\$0.13
169A	Round, top inside c-off, 10-14 lbs.	62	650,204	\$253.60	(\$0.17)
169A	Round, top inside c-off, 14-up lbs.	11	61,053	\$257.88	\$0.88
171B	Round, outside round	21	86,444	\$237.28	\$0.30
171C	Round, eye of round	43	84,727	\$246.77	\$1.67
	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.	16	31,145	\$230.14	(\$1.92)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	36	97,523	\$218.19	(\$0.20)
185A	Loin, bottom sirloin butt flap, bnls.	42	154,402	\$243.48	\$1.24
191A	Loin, butt tender, peeled	4	2,126	\$493.41	\$0.07
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	32	88,399	\$261.39	\$1.96
112	Rib, ribeye roll, 6-8 lbs.	17	45,806	\$270.19	(\$0.36)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	26	309,785	\$256.53	\$0.63
	Inside round - Boxed	45	108,605	\$273.65	\$0.03
	Outside round				
	Eye of round	19	19,299	\$264.87	\$1.24
	Flats and eyes - Combo	18	242,969	\$250.62	(\$0.80)
	Flats and eyes - Boxed				
	Striploin	58	173,710	\$302.82	\$1.26
	S.P.B. - Combo	35	443,169	\$245.12	\$0.03
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	47	145,264	\$233.13	(\$0.11)
167A	Round, knuckle, peeled	44	199,038	\$237.20	(\$1.33)
190	Loin, tenderloin, 2-3 lbs.	20	26,820	\$399.87	(\$0.19)
190	Loin, tenderloin, 3-4 lbs.	42	97,047	\$434.00	(\$4.87)
190	Loin, tenderloin, 4-5 lbs.	163	274,587	\$465.06	(\$2.72)
190	Loin, tenderloin, 5-up lbs.	48	64,962	\$470.64	\$1.37
193	Flank, flank steak	109	165,648	\$252.37	\$3.24
	Flank, rough	58	98,008	\$235.58	\$0.43
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	5	22,630	\$283.94	\$0.44
112	Rib, ribeye roll, 8-10 lbs.	9	96,800	\$256.47	(\$0.06)
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	12	28,444	\$282.04	\$0.31
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	14	99,586	\$248.75	(\$0.76)
112	Rib, ribeye roll, 8-up lbs.	3	21,825	\$239.69	
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	3	43,380	\$455.42	(\$24.15)
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	28	91,116	\$218.81	\$12.50

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

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,tmtd, 70-75% lean			115.00	115.00 E
export			115.00	115.00 E
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, 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		320.00		320.00 A
Swiss-Cut#1,Blk,0-3% trm,Exp		440.00		440.00 E
Swiss-Cut #2		283.00		283.00 A
TRIPAS, domestic		53.00		53.00 E
export				
TRIPE, scalded, edible	2.0		98.00	98.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached			93.00	93.00 A
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 13.88 per cwt live, unchanged when compared to Thursday's value

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)			
	Lbs	Price	Change Prv/Dy
Steer hide, butt brand/Pc	5.33	95.00	-
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	40.25	-
Tongues,Swiss #1 0-3%,exp	0.24	320.00	-
Cheek meat, trmd	0.32	115.00	-
Head meat	0.13	95.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	59.00	-
Lips, unscaled	0.13	177.00	-
Livers, slcted, export	0.96	43.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	93.00	-
Lungs, inedible	0.47	4.13	-
Melts	0.14	4.63	-
Meat & bone ml 50% blk/ton	3.70	470.00	-5.00
Blood meal 85% blk/ton pnh	0.60	1150.00	25.00
Totals:	19.14		13.88
Dressed equivalent basis (63% dress):			22.03
(1) Typical slaughter steer weighs 1,360 pounds			

The average value of hide and offal for the five days ending Fri, Mar 01, 2013, was estimated at 13.97 per cwt., up 0.13 from last week and up 0.67 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 14.12 per cwt live, up 0.02 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)			
	Lbs	Price	Change Prv/Dy
Cattle hide/Pc	5.33	94.00	0.25
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	40.25	-
Tongues, Swiss #1 0-3%,exp	0.24	320.00	-
Cheek meat, trmd	0.32	115.00	-
Head meat	0.13	95.00	-
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	59.00	-
Lips, unscaled	0.13	177.00	-
Livers, slcted,export	0.96	43.00	-
Tripe, scalded edible	0.65	74.00	-
Tripe, honeycomb bleached	0.15	93.00	-
Lungs, inedible	0.47	4.13	-
Melts	0.14	4.63	-
Meat & bone ml 50% blk/ton	3.70	470.00	-5.00
Blood meal 85% blk/ton pnh	0.60	1150.00	25.00
Totals:	19.14		14.12
Dressed equivalent basis (62.9% dress):			22.45
(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 3/1/2013, was estimated at 13.69 per cwt live, up 0.08 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)			
	Lbs	Price	Change Prv/Wk
Cow hide, branded (2)/Piece	4.78	60.00	-
Tallow, renderer blchable	3.68	40.25	-
Tongues, Swiss cut, IW	0.32	287.50	-29.50
Cheek meat, trmd	0.43	179.25	2.75
Head meat	0.14	160.00	-1.50
Oxtail, reg, small box	0.20	229.50	-21.50
Hearts, reg, bone out	0.46	59.50	1.50
Lips, unscaled	0.13	64.50	-3.00
Livers, reg, gall off (3)	0.90	24.50	0.50
Tripe, scalded edible, blchd	1.06	70.00	-5.75
Tripe, honeycomb bleached	0.14	95.25	-
Lungs, inedible	0.86	3.88	-
Melts	0.15	4.13	-
Meat bone ml, 50% blk/ton	10.71	464.50	47.00
Blood meal, 85% blk/ton	0.731	145.50	68.50
Totals:	24.69		13.69
Dressed equivalent basis (47% dress):			29.13
(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 3/1/2013		Dollars/hundredweight			
Frozen	CARLOT/L.C.I. Basis	Lds	Price	Range	Wtavg
CHEEK MEAT, Trimmed		0.6	179.00	-	181.00
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		2.8	58.50	-	60.00
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		1.5	159.50	-	163.00
KIDNEY'S	Export	9.5	22.00	-	34.00
LIPS, unscaled		3.4	60.00	-	65.00
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		0.2			30.00
LIVERS, Regular, 2/box, export		1.4			24.00
" 2 loads traded at 32.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		1.3	225.00	-	245.00
SALIVARY GLANDS		0.3			43.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		0.6	272.00	-	340.00
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		0.6	268.00	-	315.00
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					
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimmings		1.7	36.00	-	44.00
TRIPAS					
TRIPE, bleached, scalded, edible		0.5			70.00
TRIPE, blchd, scld/w honeycomb		3.4	76.00	-	90.00
TRIPE, bleached,scalded,edible exp					
TRIPE, unbleached, scalded, edible		2.8	100.00	-	103.00
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					



**USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated**  
**Purchases Equated to FOB Omaha Basis unless otherwise state**  
**Compared to Thursday's Close:** Fresh 1/4" trimmed bone-in loins steady to 1.00 lower; butts 1.00 to 2.00 lower; sknd hams 20-23 lbs steady, 23-27 lbs 1.00 to 2.00 lower; scls bellies along with lean trimmings not tested. Trading slow, with light demand and mostly moderate offerings.

-----  
**Loads PORK CUTS : 34.25**  
**Loads TRIM/PROCESS PORK : 11.00**  
-----

**USDA ESTIMATED PORK CARCASS CUTOUT**  
**Based on FOB Omaha carlot pork prices and industry yields.**  
**Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds**  
**53-54% lean, 0.65"-0.80" backfat at last rib**  
-----

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
03/01	45.25	81.05	89.42	78.15	48.24	128.98	62.89	128.85
Change :		-0.26	0.88	-0.38	-4.48	-0.97	0.39	unc
-----								
02/27	55.3	81.31	88.53	78.52	52.72	129.95	62.49	128.85
02/27	68.3	81.79	91.49	76.91	51.46	129.70	62.69	128.88
02/26	75.3	81.46	91.48	77.99	48.20	129.70	62.37	128.88
02/25	21.6	81.72	91.88	79.03	49.23	128.59	62.35	128.88
Current Five Day Simple Average -								
		81.47	90.56	78.12	49.97	129.39	62.56	128.87

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

FRESH PORK CUTS								
LOINS, BONE-IN								
Primal Cutout Value =								89.42
				Lds	Price Range		Wghtd Avg	
1/4" Trim 21#DN-LGT				3.50	112.00	-	113.00	112.43
1/8" Trm/less 21#DN-LGT				1.5			125.00	125.00
1/4" Bladeless								
1/4" Trim 21#/UP-MED								
Combos 26/Up#(SOW)								
LOINS,CNTRCUT,10-11 RIB,1/4"TRM								
Tender-in FLO 8-13#			0.50			150.00		150.00
Tender-out FLO 8-13#								
BNLS Strap-on 5-11#			5.50	148.00	-	159.00		153.55
BNLS Strap-off 5-11#			0.5			172.00		172.00
WHLE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5#			0.75			119.00		119.00
BONE-IN SIR 2.5-3.5#			3.25	76.25	-	82.00		77.85
BLADE ENDS 2-4#			0.5			71.00		71.00
TENDERLOIN 1.25/DN#			0.75			272.00		272.00
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#								

PICNIC								
Primal Cutout Value =								48.24
				Lds	Price Range		Wghtd Avg	
Smkr Trm, RS, combo								
Smkr Trm, SS, combo								
Smkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh			0.75	106.00	-	110.00		107.33
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value =								78.15
				Lds	Price Range		Wghtd Avg	
1/4" TRM 5-10#			4.50	84.00	-	85.00		84.33
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
BNLS, Butt								
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Outout Value =								128.98
				Lds	Price Range		Wghtd Avg	
3BAG/3 PCVAC4.25#/DN-LGT			2.25			143.00		143.00
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME			1.0			136.00		136.00
COMBOS 4.25#/UP-MED								

FRESH PORK CUTS-ADDED INGREDIENTS			
	Lds	Price Range	Wghtd Avg
BONE-IN LOINS 1/8" TRIM			
BONE-IN LOINS CC TENDER IN			
BNLS LOINS STRAP-ON			
BNLS LOINS STRAP-OFF			
BNLS SIRLOIN .75-1.5#			
BONE-IN SIR 2.5-3.5#			
TENDERLOIN 1.25/DN#			
LOIN BACKRIB FRESH 2.00/UP#			
SMKR TRM SS PICNIC BOXED			
1/4" TRIM BUTT			
1/4" TRIM STK RDY BUTT			
1/8" TRIM STK RDY BUTT			
SPARERIB 4.25#/DN-LGT			
SPARERIB 4.25#/UP-MED			
SKINNED HAM			
Primal Cutout Value =			62.89
	Lds	Price Range	Wghtd Avg

BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1		2.0				69.00		69.00
23-27# TRIM SPEC 1		4.0	67.00	-		68.00		67.50
BONE-IN 27#/up Trim Spec 1								
NORTH AMERICAN EXPORTS								
HAMS, BONE-IN 23-27# TS 1								
BNLS 3 MUSCLE HAMS 94-96%								
BNLS 4 MUSCLE HAMS 94-96		3.0	118.00	-		120.00		119.33
BNLS 5 MUSCLE HAMS 94-96%								
INSIDE								
OUTSIDE								
KNUCKLE								
LITE BUTT								
INNER SHANK								
HAM TRIMMINGS (CHEM LEAN)								
Combo 72% Fresh								
Boxed 72% Frozen								
Combo 90% Fresh								
Boxed 90% Frozen								
Outer Shank Frozen								
BELLY, SEEDLESS								
Primal Outout Value =								128.85
				Lds	Price Range		Wghtd Avg	
SKIN-ON, TRIMMED 10-12#								
SKIN-ON, TRIMMED 12-14#								
SKIN-ON, TRIMMED 14-16#								
SKIN-ON, TRIMMED 16-18#								
SKIN-ON, TRIMMED 18-20#								
SKIN-ON, TRIMMED 20-25#								
SKINLESS, 9-13#								
SKINLESS, 13-17#								

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS									
		Lds		Price Range		Wghtd Avg			
-----									
Combo 42%	Fresh								
Boxed 42%	Frozen								
Combo 72%	Fresh								
Boxed 72%	Frozen	2.0				70.00		70.00	
BONELESS PICNIC MEAT									
Combo	Fresh	6.0	62.00	-		68.00		64.83	
Boxed	Frozen								
SKINNED JOWLS									
Combo	Fresh								
Boxed	Frozen								
TRIM, VISUAL TRACE OF LEAN									
Combo 12-16%	Fresh	3.0				37.00		37.00	
Boxed 12-16%	Frozen								

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.				
The offal value from a typical slaughter hog (1) for the week ended 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	12.25	-	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	0.43	142.75	-	0.61
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	43.00	1.00	0.22
Pork meat & bone meal	1.57	529.25	52.75	0.42
Pork blood meal	1.95	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 basis (74% dress):				7.38
(1) Typical slaughter hog weighs 270 pounds.				

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS					
Carlott Basis - Dollars/hundred weight - as of 3:00 PM					
PORK VARIETY MEATS - FROZEN					
Items	Lds	Price Range	Wtg Avg		
NECK Bones domestic		37.00	37.00 D		
export					
Brisket Bones Full, 30#					
Brisket Bones Full, exp 30#					
TAILS,					
CHEEK MEAT trimmed	1.0	78.00	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		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	25.00 C		
multi slashed, export		49.00	49.00 E		
whole, export		25.00	25.00 C		
HOCKS, picnic	1.0	35.50	35.50		
KIDNEYS, small box, export					
LIVERS, large box, domestic					
SALIVARY GLANDS,		23.50	23.50 C		
SSNOOTS, partial lean					
partial lean w/mask					
STOMACHS, scalded, small box					
scalded, small box, export		129.00	129.00 C		
TONGUES,					
green, bnls, small box					
green, bnls, tip-on exp					
scalded & scraped		131.00	131.00 C		
UTERI					
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----					
QUARTERLY CONTRACTS:		DOMESTIC	Export		
BELLY SKINS, SELECTED		35.50-47.00	41.00-48.00		
FATBACK SKINS, SELECTED		38.00-48.00	40.00-40.00		
BUTT PLATE SKINS, SELECTED	thk	38.00-40.0thm	28.00-28.00		
HAM SKINS, HOUSE RUN		26.00-40.00	36.00-42.00		
PICNIC SKINS, HOUSE RUN		26.00-28.00	36.00-36.00		
JOWL SKINS, HOUSE RUN		20.50-29.50			
----- PORK PET FOODS - FOB SUPPLY POINT -----					
QUARTERLY CONTRACTS:		FRESH	BOXED FROZEN		
KIDNEYS, inedible		7.00-7.00			
LIVERS, "		12.00-19.00			
LUNGS, "		2.00-6.00			
MELTS, "		5.00-5.25			

USDA CARLOT VEAL CARCASS REPORT - Thu, Feb 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		Head	Range		Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis		1357	330.00-	353.00	335.42
<b>**PACKER OWNED**</b>					
Hide-Off, 255-315 Lbs. Hot Basis		2072	332.00-	360.00	349.28
-----					
<b>*CONTRACT INFORMATION: Hot Basis, Hide-Off*</b>					
<b>Current future contracts offered:</b> Firm Bottom Northeast and North Central, 315.00 to 340.00, mostly 320.00-335.00, for the month of July.					
-----					
<b>Special Fed Veal Slaughter for:</b>		<b>Year Ago</b>		<b>YTD</b>	<b>YTD</b>
<b>Week ending:</b>	<b>02/23/13</b>	<b>02/16/13</b>	<b>02/25/12</b>	<b>2013</b>	<b>2012</b>
Northeast	3,255	3,231	3,003	25,502	24,404
North Central	2,510	2,421	3,617	19,063	29,271
Total NE & NC	5,765	5,652	6,620	44,565	53,675
-----					
<b>Special Fed Veal Dressed Weights</b>		<b>Year Ago</b>			
<b>Week ending:</b>	<b>02/23/13</b>	<b>02/16/13</b>	<b>02/25/12</b>		
Northeast	267.7	267.0	259.6		
North Central	269.7	270.1	263.0		
Total NE & NC	268.5	268.4	261.5		
-----					
<b>* North Central = OH, IN, IL, MI, &amp; WI</b>					
<b>* Northeast = MA, MD, PA, NY, NJ, DE, CT, &amp; VT</b>					
<b>**Packer Owned = Ownership, harvesting and processing controlled by same party.</b>					

**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.	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
-----				
<b>* North Central = OH, IN, IL, MI, &amp; WI</b>				
<b>* Northeast = MA, MD, PA, NY, NJ, DE, CT, &amp; VT</b>				

**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 AND PRIME, YG 1-4		Head	4,541
Weight	Head	Wt	Avg
45-DN	166	392.08	
45-55#	205	327.03	
55-65#	705	286.94	
65-75#	896	257.06	
75-85#	1,328	237.87	
85-UP	1,241	214.40	
-----			
CHOICE AND PRIME, YG 5		Head	1,479
Weight	Head	Wt	Avg
45-DN			
45-55#			
55-65#			
65-75#			
75-85#			
85-UP			
-----			
CERTIFIED FRESH AMERICAN LAMB		Head	
-----			
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 65 pounds and heavier were .16-.63 higher.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	4,329
Weight	Head		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	FOB PRICE	CHANGE	% CARCASS	LBS.
<b>FORESADDLE</b>				
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	243.05	2.14	23.53%	16.94
210 FORESHANK	376.39	-11.05	3.82%	2.75
NECK **	103.83	-21.61	2.22%	1.60
<b>HINDSADDLE</b>				
232 LOINS, TRIMMED 4X4	459.30	3.65	10.97%	7.90
232E FLANK UNTRIMMED **	45.82	-10.12	3.39%	2.44
233A LEG, TROTTER OFF	320.65	7.88	31.88%	22.96
-----				
<b>GROSS CARCASS VALUE:</b>	<b>290.07</b>	<b>2.04</b>	<b>95.45%</b>	<b>68.72</b>
-----				
FORESADDLE VALUE	276.19	-1.08	49.20%	35.43
HINDSADDLE VALUE	333.40	5.56	46.24%	33.30
-----				
<b>Carcass value less process/packaging per cwt cost of</b>				<b>\$31.50</b>
<b>NET CARCASS VALUE</b>	<b>258.57</b>	<b>2.04</b>		

*\* 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**

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

Current Volume -					
Fresh Cuts	1,093,780 pounds				
Frozen Cuts	195,944 pounds				
-----					
<b>*Items with no entries indicate non-reportable trades.*</b>					
<b>FRESH CHOICE &amp; PRIME CUTS</b>					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
-----					
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65	4	3,800	\$309.42	0.19
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	4	1,993	\$423.94	17.54
203	Bracelet				
204	Rack, 8-Rib, light	9	2,184	\$491.75	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	Rack, chined	39	11,425	\$650.84	(29.85)
204B	Rack, roast-ready	34	10,018	\$798.90	(7.27)
204C	Rack, roast-ready, frenched	160	26,178	\$1,017.81	14.02
204D	Rack, roast-ready, special	14	2,217	\$1,197.72	2.28
206	Shoulders	123	74,439	\$214.33	(1.84)
207	Shoulders, square-cut	236	139,059	\$243.05	2.14
208	Shoulders, square-cut, bnls	36	9,600	\$449.72	5.75
209	Breast	114	39,028	\$118.63	2.13
	Breast, bulk	14	27,079	\$64.77	1.08
209A	Ribs, Breast bones off	47	3,478	\$466.93	1.54
210	Foreshank	220	24,370	\$376.39	(11.05)
229	Hindsaddle, long-cut	0			
230	Hindsaddle				
231	Loins	25	3,906	\$424.71	(5.16)
232	Loins, trimmed 4x4	96	20,801	\$459.30	3.65
232	Loins, trimmed 2x2	19	4,008	\$616.27	(14.59)
232	Loins, trimmed 1x1	101	28,519	\$626.26	(23.42)
232	Loins, trimmed 0x0	40	6,161	\$703.44	(39.42)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	9	805	\$1,163.53	(77.28)
232E	Flank, untrimmed	22	38,282	\$42.24	(13.54)
233	Legs	99	24,027	\$310.79	(0.14)
233A	Leg, trotter-off	152	47,425	\$320.65	7.88
233C	Leg, trotter-off, partial bnl	37	6,296	\$484.17	(1.46)
233E	Leg, steamship	25	3,126	\$431.77	0.88
233F	Hindshank	61	13,643	\$426.70	(2.00)
234	Leg, Boneless, Tied	119	49,267	\$456.70	6.83
234A	Leg, shank off, bnls	44	5,833	\$539.77	(35.92)
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless	3	597	\$489.65	
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	79	11,232	\$637.37	(3.85)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	18	573	\$724.28	(2.77)
235	Back	4	1,341	\$417.21	
236	Back, trimmed	6	228	\$772.46	(2.79)
238	Trimmings	25	2,454	\$383.87	(8.11)
239	Special trimmings	18	1,280	\$423.34	3.34
244	Loin, boneless, 3-way	0			
245	Sirloin	3	113	\$867.16	0.00
246	Tenderloin	6	232	\$1,094.21	(161.72)
295	Lamb for stewing	50	9,169	\$594.08	4.41
296	Ground lamb	39	7,746	\$551.42	3.75
	Necks	40	14,965	\$104.23	(12.83)

FROZEN CHOICE & PRIME CUTS		# Of Trades	Total Pound	Weighted Average	Change from Prior Days
IMPS	Sub-Primal				
-----					
204	Rack, 8-Rib, heavy	4	1,630	\$444.89	0.00
209	Breast	18	22,001	\$78.00	(19.12)
210	Foreshank	16	4,259	\$348.46	(0.21)
230	Hindsaddle	4	213	\$345.00	0.00
232	Loins, trimmed 1x1	5	8,343	\$429.84	22.29
232E	Flank, untrimmed	12	13,065	\$56.32	0.10
233A	Leg, trotter-off	7	13,816	\$262.43	(12.16)
233C	Leg, trotter-off, partial bnl	3	11,036	\$376.28	0.00
234	Leg, Boneless, Tied	6	4,989	\$493.48	58.09
234A	Leg, shank off, bnls	4	6,210	\$383.26	(5.57)
234E	Leg, inside, boneless	25	4,322	\$682.80	(23.96)
238	Trimmings	8	5,350	\$95.54	(18.87)
295	Lamb for stewing	20	5,471	\$670.88	5.23
296	Ground lamb	54	11,674	\$512.33	16.75
	Necks	12	12,328	\$103.35	(39.35)

View complete report at [http://www.ams.usda.gov/mnreports/lm\\_xl500.txt](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)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 01, 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	-		27.00-29.00
WTD AVERAGE PRICE	-		28.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	31.00-35.00		24.50-31.00
WTD AVERAGE PRICE	32.91		27.67
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,265		3,896
VOLUME EXPORTED	1,265		449
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		22.00
WTD AVERAGE PRICE	-		22.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW

Week Ending: Thursday, Feb 28, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value 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

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

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 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.

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 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; sdls bellies 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.

BY- PRODUCTS: VARIETY MEATS, TALLOW, 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 tallow 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.

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.

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; Salivary glands 3.50-6.00 lower; Export stomachs 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; Dairy Cow hides steady; heavy weight Branded Steer hides steady.

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

Special fed veal cut prices were steady to firm throughout the carcass once again. Demand was light to moderate with moderate 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 woolled 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](mailto:william.sumpter@ams.usda.gov) for more information.

LM\_PK603

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

NOTICE TO THE TRADE

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