# 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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### Friday, March 08, 2013

Friday, March 08, 2013								VOLUME 28,	NO. 46
ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECTI	ON	ESTIMATED DAILY LIVESTOC	K SLAUGHTER	UNDER FED	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP		CATTLE	CALVES	HOGS	SHEEP
Friday 03/08/2013 (est)	110,000	3,000	423,000	7,000	Saturday 03/09/2013 (est	) 10,000	0	66,000	1,000
Week ago (est)	108,000	3,000	423,000	7,000	Week ago (est)	29,000	0	72,000	1,000
Year ago (act)	123,000	3,000	411,000	7,000	Year ago (act)	6,000	0	39,000	0
Week to date (est)	585,000	15,000	2,135,000	41,000	Week to date (est)	595,000	15,000	2,201,000	42,000
Same Pd Last Wk (est)	534,000	15,000	2,096,000	40,000	Same Pd Last Wk (est)	563,000	15,000	2,168,000	41,000
Same Pd Last Yr (act)	626,000	13,000	2,094,000	40,000	Same Pd Last Yr* (act)	632,000	14,000	2,133,000	40,000
Previous day estimated	Steer an	d Heifer	Cow	and Bull	2013 Year to Date	5,830,000	147,000	21,106,000	366,000
Thursday		93,000		26,000	2012 *Year to Date	6,066,000	145,000	21,457,000	363,000
					Percent change	-3.9%	1.6%	-1.6%	0.8%

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.

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Boxed beef cutout values steady to firm on light demand and offerings. Select and Choice rib cuts steady to firm while chuck, round and loin items steady to weak. Beef trimmings higher on light to moderate demand and light offerings.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	197.28	194.93 (0.16)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds		2.35	
COMPOSITE PRIMAL VALUES Primal Rib Primal Chuck Primal Round Primal Loin Primal Brisket Primal Short Plate Primal Flank	291.81 173.83 173.11 252.92 139.34 137.32 110.06	281.19 174.87 172.55 246.07 137.71 140.54 109.13	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR P	RIOR 5 DAYS		
Date         Choice         Select         Trim         Grinds         Total           03/07         59         29         7         23         118           03/06         73         32         10         26         142           03/05         82         40         9         27         159           03/04         61         24         5         22         112           03/01         83         31         7         22         144           Current 5 Day Simple Average:	<b>600-900</b> 196.90 196.08 193.87 190.96 188.10	600-900 195.09 194.80 191.52 188.08 185.81	
Choice Cuts61.30loadsSelect Cuts24.55loadsTrimmings7.28loadsGround Beef28.83loads	2,452,048 982,101 291,379 1,153,018	pounds pounds pounds pounds	
Choice Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal # o Trade	(IM) = Individu of Total s Pounds	ual Muscle Price N Range	Weighted Average
109E 1 Rib, ribeye, lip-on, bn-in	16 165,091 4 36,950	545.00 605.75	582.90
112A 3 Rib, ribeye, bhls, heavy 113C 1 Chuck, semi-bhls, heck/off	25 126,922	584.00 657.00	606.60
112A 3 Rib, Fibeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	25 126,922 12 46,522 32 160,836 7 7,051 7 11,362	599.00         680.06           584.00         657.00           208.00         225.50           215.00         238.00           265.00         286.14           231.62         276.71	606.60 213.88 223.44 276.36 240.75
<pre>109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)</pre>	19 146,974 13 26,506	252.60 267.00 232.00 259.89	260.07 243.75
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)	19 146,974 13 26,506	252.60 267.00 232.00 259.89	260.07 243.75
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless	$\begin{array}{ccccccc} 19 & 146,974 \\ 13 & 26,506 \\ 26 & 130,079 \\ 7 & 4,154 \\ 10 & 24,154 \\ 11 & 21,751 \\ 5 & 9,773 \\ 5 & 5,906 \end{array}$	252.60 267.00 232.00 259.89 205.00 219.00 349.00 372.00 410.00 470.00 318.95 345.80 204.00 216.07 211.00 239.89	260.07 243.75 209.23 358.70 436.28 322.72 206.58 215.32
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside, denuded	$\begin{array}{ccccccc} 19 & 146,974 \\ 13 & 26,506 \\ 26 & 130,079 \\ 7 & 4,154 \\ 10 & 24,154 \\ 11 & 21,751 \\ 5 & 9,773 \\ 5 & 5,906 \end{array}$	252.60 267.00 232.00 259.89	260.07 243.75 209.23 358.70 436.28 322.72 206.58 215.32
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	252.60 267.00 232.00 259.89 205.00 219.00 349.00 372.00 410.00 470.00 318.95 345.80 204.00 216.07 211.00 239.89	260.07 243.75 209.23 358.70 436.28 322.72 206.58 215.32
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, outside round 171C 3 Round, outside round 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	252.60         267.00           232.00         259.89           205.00         219.00           349.00         372.00           410.00         470.00           318.95         345.80           204.00         216.07           211.00         239.89           234.00         257.00           205.00         220.50           213.00         226.00           210.00         219.80           240.50         256.00           480.00         516.00	260.07 243.75 209.23 358.70 436.28 322.72 206.58 215.32 238.72 208.61 214.77 214.17 214.17 23.69 246.74 497.71
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lxl 180 1 Loin, strip loin bnls. lxl 180 3 Loin, strip loin bnls, lxl 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	252.60         267.00           232.00         259.89           205.00         219.00           349.00         372.00           410.00         470.00           318.95         345.80           204.00         216.07           211.00         239.89           234.00         257.00           205.00         219.80           210.00         219.80           219.38         242.89           240.50         256.00           480.00         516.00           467.00         521.06           478.50         535.00           305.50         322.00           311.00         352.89           379.24         411.00	260.07 243.75 209.23 358.70 436.28 215.32 238.72 206.58 215.32 238.72 208.61 214.77 214.17 223.69 246.74 497.71 494.56 498.32 317.23 325.40 383.89 235.16
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, outside round 171C 3 Round, outside round 1717 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, boneless 185A 4 Loin, top butt, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 185A 4 Loin, turdrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	252.60         267.00           232.00         259.89           205.00         219.00           349.00         372.00           410.00         470.00           318.95         345.80           204.00         216.07           211.00         239.89           234.00         257.00           205.00         220.50           213.00         226.00           210.00         219.80           240.50         256.00           480.00         516.00           467.00         521.06           478.50         535.00           311.00         352.89           379.24         411.00	260.07 243.75 209.23 358.70 436.28 215.32 238.72 208.61 214.77 214.17 223.69 246.74 497.71 494.56 498.32 317.23 325.40 383.89

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.

	(IM) = 1	Individual	Muscre		
elect Cuts, Fat Limitations 1-6 MPS/FL Sub-Primal	# of Trades	Total Pounds	Prio	je V ge	Veighte Average
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 14F 5 Chuck, clod tender (IM) 15 1 Chuck, 2-piece, boneless	3	1,404	547.24 581 00	558.00	554.2
12A 3 Rib, ribeye, bhls, heavy	3	2,885	621.03	627.00	622.6
13C 1 Chuck, semi-bnls, neck/off	7	2,229	212.00	230.00	222.5
14 1 Chuck, shoulder clod	6	32,671	209.00	221.00	211.5
14A 3 Chuck, shoulder clod, trma 14D 3 Chuck clod top blade	/	11,999	225.00	238.00	228.1
14E 3 Chuck, clod, arm roast	Ő	0			
14F 5 Chuck, clod tender (IM)	4	11,065	320.00	355.00	345.3
15 1 Chuck, 2-piece, boneless	15	<b>F9 669</b>	250.70	269 00	261.6
<pre>16A 3 Chuck, z-plece, boneless 16A 3 Chuck, roll, lxl, neck/off 16B 1 Chuck, chuck tender (IM) 3 Chuck roll retail retail</pre>	11	32,184	232.00	255 00	240 1
<ul> <li>16b 1 Chuck, chuck tender (1M)</li> <li>3 Chuck roll, retail ready</li> <li>20 1 Brisket, deckle-off, bnls</li> <li>20A 3 Brisket, point/off, bnls</li> <li>23A 3 Short Plate, short rib</li> <li>30 4 Chuck, short rib</li> <li>60 1 Round, bone-in</li> <li>61 1 Round, boneless</li> </ul>					
20 1 Brisket, deckle-off, bnls	13	56,687	200.00	216.00	208.1
20A 3 Brisket, point/off, bnls 23A 3 Short Plate short rib	6	14 133	392 00	460 00	444.3
30 4 Chuck, short rib	6	6,863	318.95	325.00	320.6
60 1 Round, bone-in	0	0			
61 1 Round, boneless	0	0			
<ul> <li>60 1 Round, bone-in</li> <li>61 1 Round, boneless <ul> <li>3 Round, bnls/peeled heel-out</li> </ul> </li> <li>67A 4 Round, knuckle, peeled</li> <li>68 1 Round, top inside round</li> <li>68 3 Round, top inside round</li> <li>69 5 Round, top inside, denuded</li> <li>3 Round, top inside, side off</li> </ul>	12	29.888	234 00	255 00	237.6
68 1 Round, top inside round	10	115,127	195.00	210.00	206.7
68 3 Round, top inside round	18	94,243	209.85	230.00	218.4
69 5 Round, top inside, denuded 3 Round, top inside, side off					
70 1 Round, bottom gooseneck					
71B 3 Round, outside round	7	24,840	211.00	230.98	223.0
71C 3 Round, eye of round (IM)	10	12,802	237.00	256.00	243.2
<ul> <li>3 Round, top inside, side off</li> <li>70 1 Round, bottom gooseneck</li> <li>71B 3 Round, outside round</li> <li>71B 3 Round, eye of round (IM)</li> <li>74 1 Loin, short loin, 2x3</li> <li>74 3 Loin, short loin, 0x1</li> <li>75 3 Loin, strip loin, 1x1</li> <li>80 1 Loin, strip loin, 1x1</li> <li>80 3 Loin, strip bnls, heavy</li> <li>1 Loin, top butt, bnls, heavy</li> <li>84 1 Loin, top butt, bnls, heavy</li> <li>85A 4 Loin, bottom sirloin, flap</li> <li>85B 1 Loin, sirloin, tri-tip (IM)</li> <li>85D 4 Loin, tri-tip, pld (IM)</li> <li>89A 4 Loin, tndrloin, trmd, heavy</li> </ul>	0	28 502	161 70	507 00	176 0
75 3 Loin, strip loin. 1x1	9	∠0,5U3 N	404./2	507.00	4/0.2
80 1 Loin, strip, bnls, heavy	Ő	0			
1 Loin, strip loin bnls. 1x1	0	0			
80 3 Loin, strip, bnls, 0x1	5	22,154	454.00	490.00	467.7
84 3 Loin, top butt, boneless	10	53.044	302.01	326.00	301.1
85A 4 Loin, bottom sirloin, flap	6	26,292	374.85	411.00	381.0
85B 1 Loin, ball-tip, bnls, heavy	8	11,737	220.00	240.50	231.3
85C l Loin, sirloin, tri-tip (IM) 85D 4 Loin tri-tip pld (IM)	8	9,381	250.00	283.50	256.2
85D 4 Loin, tri-tip, pld (IM) 89A 4 Loin, tndrloin, trmd, heavy 91A 4 Loin, butt tender, trimmed 93 4 Flank, flank steak (IM)	12	10,778	839.00	917.61	882.2
91A 4 Loin, butt tender, trimmed	6	24,726	795.00	855.00	839.7
93 4 Flank, flank steak (IM)	7	7,342	406.00	444.50	427.4
HOICE, SELECT & UNGRADED CUTS Fat 1	Limitatior	ns 1-6 (IM	() = Indi	vidual 1	Muscle
<ul> <li>24 4 Rib, Back Ribs, Fresh</li> <li>24 4 Rib, Back Ribs, Frozen</li> <li>21D 4 Plate, Inside Skirt (IM)</li> <li>21C 4 Plate, Outside Skirt (IM)</li> <li>21E 6 Outside Skirt, pld (IM)</li> <li>Cap, Wedge Meat &amp; (IM) Lean</li> <li>Pectoral Meat</li> </ul>	5	125.360	102 30	105 00	102 3
21D 4 Plate, Inside Skirt (IM)	14	28,050	360.50	382.00	365.5
21C 4 Plate, Outside Skirt (IM)	11	20,976	423.27	510.00	450.8
Can Wedge Meat & (IM) Lean	26	92 012	253 00	280 50	263 2
Pectoral Meat	17	61,204	250.00	288.11	255.2
B - SIEER/HEIFER SOURCE - 10 Pound Ch		- coarse a			
round Beef 73%	17 0	224,017 0	169.96	194.06	175.8
round Beef 75% round Beef 81%	19	65,644	195.00	232.00	216.0
round Beef 85%	0	0			
round Beef 90%	0	0			
round Beef 93%	1 1	70 (10	210 00	220 00	222 7
round Beef Chuck 80% round Beef Round 85%	9	79,610 12,869	232.88	228.00	242.7
round Beef Sirloin 90%	0	0			
LENDED GB - STEER/HEIFER/COW SOURCE					
lended Ground Beef 73% lended Ground Beef 75%					
lended Ground Beef 81%	6	58,660	199.25	219.95	202.3
lended Ground Beef 85%			-		
lended Ground Beef 90%	0	0			
lended Ground Beef 93% lended Ground Beef Chuck 80%					
lended Ground Beef Round 85%					
lended Ground Beef Sirloin 90%					
EEF TRIMMINGS - STEER/HEIFER SOURCE ·	- Fresh Co	ombos & Fro	zen Boxe	đ	
resh 50% lean trimmings	7	280,879	87.00	90.00	89.5
rozen 50% lean trimmings					
AT LIMITATIONS (FL) DESCRIPTION aximum Average Fat Thickness		Мах	imum Fat	at anv	point
		1.0		~~ uny	201110
. 3/4" (19mm)		1/2			
. 1/4" (6mm)		1/4			
. 1/4" (6mm) . 1/8" (3mm)	evroged)	1 / 0			
<pre>. 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean</pre>	exposed)				
<pre>. 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean . Peeled/Denuded . Peeled/Denuded, surface membrane reader and the surface membrane reader</pre>	emoved	1/8 1/8			
. 1/4" (6mm) . 1/8" (3mm) . Practically free (75% surface lean . Peeled/Denuded	emoved	1/8 1/8	" "		

# Friday, March 08, 2013

Friday, March (	08, 2013										Page 3
NATIONAL/REGIONAL - Negotiated Sales			NG BEEF AND	BEEF TRIM	AINGS	USDA BEEF CARCASS	PRICE EQUIVALENT	INDEX VAL	JE		
70B Plant basis neg period, U.S. dollar	otiated sales	for delivery	v within 0-2	1 day		<b>Index</b> Values => Change =>	CHOICE 600-900# \$185.7 0.4	5	SELECT 600-900# \$182.38 0.15		
Impared to last mar nevenly steady; 65%	k was firm to 2	1.00 higher;	Other lean p	ercentages w	ere	Current Index Refl SUPPLY (Live) 70,	ects the Equivalen 614 Hd	of 119,580	head of	cattle.	
not fully establishe and light offerings.		nings higher	on light to	moderate dem	and	Equivalent: <b>DEMAND (Box)</b> 48, Equivalent: Live-Box Spread:	\$186.2 966 Hd* \$185.2		\$181.84 \$182.93		
URRENT VOLUME - (on	-			1 100 1	70		Daily Direct Cattle	Breakdown	Box	ed Beef Cut	outs
Yentral Pational	29.90 La 56.67 La	oads oads		1,196,1 2,266,7	52 pounds	(5 day acc Live Steer:	umulated wghtd avg Weight Price 1362 \$127.5	Head 3 20,480	Ch 600-9 Se 600-9 Current	00# 00# Lds:	\$197.28 \$194.93 122.0
OB Plant - Central		Total	Pr	rice nge	Weighted Average	Live Heifer: Drsd Steer: Drsd Heifer:	Weight Price 1362 \$127.5 1222 \$127.8 894 \$203.1 817 \$203.0	15,337 20,107 14,690	Previous	Ids:	118.2
<b>remical Lean</b> Fresh 92-94% Frozen 92-94%	4	71,581	\$224.26	\$232.00	\$227.70	Grading % Br Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# :	eakdown 75.79 25.21		prop Credi Steer Dres Weifer Dre	t sing % : ssing %:	13.86 63.97% 63.95%
Fresh 90% Frozen 90%	13	408,322	\$215.00	\$218.00	\$216.33	Ch 750-900# : Se 600-900# : Se 600-750# :	50.58 24.21 4.40	5: 5 5:	rocessing laughter	Cost : Cost :	12.00 50.50
Fresh 85% Frozen 85%	15	570,840	\$193.00	\$201.39	\$193.60		19.81 for Outlying Beef				
Fresh 81% Frozen 81% Fresh 75%						Basis Value = 185	.76 400-500	Carc \$500-600	ass Weigh 00-900#	900-1000#	1000#/up_
Frozen 75% Fresh 73%						Qlty/Yield ( Prime 1-3		-12.68 \$188.42			
Frozen 73% Fresh 65%	4	103,436	\$121.00	\$135.00	\$127.68	Prime 1-3 Certified 1-3 Choice 1 Select 1 Studrd 1-3 Prime 4 Choice 4	4.88 \$164.5 3.58 \$163.2 -0.24 \$159.4	7 \$177.96 7 \$176.66 5 \$172.84	\$190.64 \$189.34 \$185.52	\$188.58 \$187.28 \$183.46	\$169.49 \$168.19 \$164.37
Frozen 65% <b>11 Product</b> Fresh 94-96%						Stindrd 1-3 Prime 4	-0.24 $$199.4-18.70$ $$140.92.50$ $$162.1$	\$154.38 \$175.58	\$167.06 \$188.26	\$165.00 \$186.20	\$145.91 \$167.11
Frozen 94-96%							-11.46 \$148.2				
B Plant - National	# of	Total		rice	Weighted	USDA ESTIMATE CUTT	ER COW CARCASS CUT-	OUT VALUE			
mical Lean	Trades	Pounds	Ra	nge 	Average	Based on negotiated and on average indu	ustry cutting yields	s. U.S. dol	lars per 1	100 pounds.	0-21 days
'resh 92-94% 'rozen 92-94%	8	173,064	\$222.00	\$232.00	\$227.23		3	ter 90% 50#/up			
'resh 90% 'rozen 90% 'roch 95%	19 21	547,568	\$214.00	\$218.00	\$216.33	Current-Cutout Valu Change from prior o	le: \$ lay: (;	L69.12 50.67)			
Fresh 85% Frozen 85% Fresh 81%	21	706,840	\$193.00	\$201.39	Ş194.03	90% lean		\$216	22	\$120.80	<b>Change</b> (\$0.72)
Frozen 81% Fresh 75%						100% lean inside ro 100% lean, flats ar 100% lean, S.P.B.	nd eyes	\$253.	96	\$6.01 \$5.89 \$12.33	(\$0.01
Frozen 75% Fresh 73% Frozen 73%						Chuck Tender Knuckle	4-7 lbs.	\$236. \$239.	57 33	\$2.37 \$6.06	\$0.0 \$0.0
Frozen 73% Fresh 65% Frozen 65%	18	516,401	\$121.00	\$135.00	\$124.48	100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak	2-3 lbs. 3-4 lbs. 4-6 lbs.	\$397. \$433. \$238.	03 96 60	\$2.10 \$3.21 \$2.51	\$0.0 (\$0.04
Fresh 50% Frozen 50%	7	280,879	\$87.00	\$90.00	\$89.56	Ribeye Roll Ribeye Roll Flank Steak	6-8 lbs. 8up lbs.	\$259. \$263. \$241.	24 92	\$1.92 \$1.93 \$1.01	\$0.02 \$0.02
<b>ll Product</b> Fresh 94-96% Frozen 94-96%						Kidney, Edible Fat, inedible		\$25. \$26. \$26.	26 97	\$0.12 \$0.63 \$2.23	
National - all sta PORT BEEF TRAD mpared to Last d prices were mand pressured		<b>a and New 2</b> ket activit er. Modera ly but near	<mark>Zealand)</mark> F ty on impo ate suppli rby prices	<b>RI, Mar 8,</b> irted beef es and wea began to	<b>2013</b> was slow ker recover	CURRENT VOLUME - (c Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutte 100% Lean Items Frozen Cuts		-	-	1,912,9 205,6 1,091,3 1,770,4	38 pounds 52 pounds 39 pounds 28 pounds
y midweek. USTRALIA AND NE		FOB AND T				Frozen Cuts IMPS Sub-Prima					
JLL MEAT: 95% DW MEAT:	<b>East Coa</b> 229.00- 23			<b>West Coast</b> 26.00- 227	.00						\$0.34
95% 90%	227.00- 22 210.00- 21	9.00 1.00	2	06.00- 208	8.00	<b>DOREX/BREAKER</b> 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n 112A Rib, ribeye n 168A Round, top in 169A Round, top in 171B Round, outsic 171C Round, eye of	coll, 8-10 lbs. coll, 10-up lbs. coll-lip-on, 8-dn ll	37 0s. 22	93,613 17,000	\$295.83 \$272.62 \$367.23	\$4.60 \$0.08 (\$3.50)
M Fores 85% ank 85-90%						112A Rib, ribeye n Chuck, bonele	roll-lip-on, 8-up ll ess 85%	os. 25 3	68,053 45,596 29,172	\$284.53 \$226.35 \$200.32	(\$4.89) \$6.54
uck 85% ef Trim 85% ef Trim 80%						168 Round, top ir 168 Round, top ir	nside, 10-dn lbs. nside, 10-up lbs.	40	131,825	\$227.51	\$10.95
ef Trim 75% ef Trim 70%						169A Round, top in 169A Round, top in 169A Round, top in	nside c-off, 8-10 1 nside c-off, 10-14 nside c-off, 14-up	bs. 3 Lbs. 67 Lbs. 9	14,514 812,355 56,593	\$255.45 \$254.15 \$256.92	(\$0.17) (\$0.07) \$0.21
ef Trim 65% <b>0 % LEAN:</b> op Rounds						171B Round, outsic 171C Round, eye of Loin, Semi-Br	de round f round 11s Short Loin, 13-0	24 50 In 1bs	102,350 99,752	\$234.08 \$244.05	\$1.52 (\$0.06)
lats & Eyes .P.B.									24 (10	4000 00	40 of
		16-	-45 Days	Wort C		Loin, Semi-Br 180 Loin, strip, 180 Loin, strip, 182 Loin, sirloir 184 Loin, top sii 185A Loin, bottom 191A Loin, butt te CUTTER/CANNER	n butt loin butt	16 35	24,612 97,579	ş∠∠8.92 \$227.64	\$0.21 \$1.83
LL MEAT: 95% W MEAT:			2	<b>west Coast</b> 25.00- 227	.00	185A Loin, bottom 191A Loin, butt te CUTTER/CANNER	sirloin butt flap, ender, peeled	bnls. 43 4	130,700 1,382	\$264.63 \$483.65	\$4.03
95%	227.00- 22 209.00- 21	9.00 1.00	2	23.50- 225	5.00	112 Rib, ribeye 1	coll, 4-6 lbs.	24	~~ ~~~	+050 45	(\$0.41)
M Fores 85% ank 85-90%						100% LEAN Inside round	- Combo	30 32	441,061	\$263.92 \$257.61	\$2.88 \$0.41
ef Trim 85% ef Trim 80%						Inside round Outside round Eve of round	- Boxed 1	32 7 19	46,547 32,342 50,904	\$274.02 \$255.35 \$262.63	\$0.06 (\$1.95) (\$0.54)
ef Trim 75%						Flats and eye	es - Combo es - Boxed	28	463,236	\$252.91	\$0.31
UGUAY - FOB AN LL MEAT:	D TIS 0-15 Day	s		16-45 Day	rs	Stripioin S.P.B Comb S.P.B Boxe	oo ed	57 35	∠∪9,934 526,404	\$246.68	\$1.15 (\$0.05)
95%						BONER/BREAKER & CUT 116B Chuck, chuck 167A Round Louist	TTER/CANNER tender	36	136,339	\$236.57	\$0.57 \$1.08
90% M Fores 85%						190 Loin, tender 190 Loin, tender	loin, 2-3 lbs. loin, 3-4 lbs.	47 26 44	27,292	\$395.34 \$429.10	(\$1.16) (\$1.43)
ef Trim 85% ef Trim 80%						190 Loin, tenderl 190 Loin, tenderl 193 Flank, flank	ioin, 4-5 lbs. loin, 5-up lbs. steak	182 50 111	307,160 85,414 151,332	\$466.60 \$461.56 \$253.36	\$2.20 \$0.38 \$1.84
EKLY CAF WEST	COAST COW A	ND BULL CAI	RCASS REPO	RT		Flank, rough FROZEN BONER/BREAKE	<b>R</b> roll, 6-8 lbe	57	83,278	\$232.93	(\$1.87) (\$1.76)
10.0 L	oads Report	ed				112 Rib, ribeye i 112 Rib, ribeye i 112 Rib, ribeye i	coll, 8-10 lbs. coll, 10-up lbs.	6	117,375	\$252.62	(Y1./U)
mpared to last s 1.00 higher	on moderate	to good de	y and Cutt emand and	er carcass moderate t	market to heavy	112A Rib, ribeyen 112A Rib, ribeyen 169A Round top in	coll-lip-on, 8-dn ll coll-lip-on, 8-up ll nside c-off, 8-10 11	DS. DS. DS.			
rket for Week	Ended:	Marc	ch 8, 2013			<ul> <li>112 Rib, ribeye n</li> <li>112 Rib, ribeye n</li> <li>100% LEAN Inside round Untside round Outside round Eye of round Flats and eye Flats and eye Flats and eye Striploin S.P.B Com S.P.B Box ONEX/BREAKE &amp; CU ONEX/BREAKE I30 Loin, tender1 130 Loin, tender1 131 Flank, flank Flank, rough FROZEN BONEX/BREAKI 112 Rib, ribeye n 113 Rib, ribeye n 113 Rib, ribeye n 114 Rib, ribeye n 1159A Round, top in 169A Round, top 180 Loin, strip, 180 Loin, strip </li> </ul>	nside c-off, 10-14 nside c-off, 14-up	bs. bs.			
,	Lds			Price Rang	le	180 Loin, strip, 180 Loin, strip, FROZEN CUTTER/CANNE	bnis, /-y ibs. bnls, 9-up lbs. R	10	44,772	\$281.80	(\$0.32)
itter 1-2 35	0#/up 0#/up 0#/up	5.0 5.0		121.00 121.00		<b>FROZEN CUTTER/CANNE</b> 112 Rib, ribeye n 112 Rib, ribeye n 112 Rib, ribeye n	coll, 4-6 lbs. coll, 6-8 lbs.	7	9,832	\$257.19	\$8.34
alls YG 1 50	0#/up					<b>FROZEN BONER/BREAK</b> 190 Loin, tender	ER & CUTTER/CANNER loin, 2-3 lbs.				
						190 Loin, tenderl	loin, 3-4 lbs. loin, 4-5 lbs.	б	13,978	\$453.19	\$0.80
						190 Loin, tenderi 193 Flank, flank	steak	29	140,551	\$227.74	(\$3.10)

MAJOR PACKER HIDES, CURED & FLESHED

MAJOR PACKER	HIDES, CURE	D & FLESHED			t
		Lds	Price/Piece	Price/CWT	Т f
HVY NATIVE STR	60-62#				İ
	60-64#				-
	62–64#	9.0	95.00		1
	64–66#	24.0	96.50		-
	74#Min				
	80-82#				5
NATIVE STEER	46-48#				Ĩ
COL BRAND STR	62–64#				S T T C F F C F I I T T T
	64#Min				Г
	64–66#				C
	66–68#				F
BUTT BRAND STR	60-62#				C
	62-64#				H
	64–66#	9.0	95.50		I
	66–68#				1
	80-82#	6.0	103.00		1
NATIVE HEIFER	46-48#				T
HVY NATIVE HFR	48-50#				Ň
	48#Min				N
	50-52#				E
	52-55#				-
BRANDED HFRS	48-50#	12.0	83.50 - 84.75		
	48#Min				(
	50-52#				
BRAND HFR SW	48-50#				1
	50-52#				E
BRND COW SW	50-52#				T E f
	54-56#	6.0	58.50		-
BRANDED COW	50-52#				-
	54-56#				t T
NATIVE COW	50-52#				1
	52-54#	3.0	73.00		a 1
DAIRY COW	48-52#			unq	-
	52-54#		78.00	в	1
DAIRY COW SW	50-52#				
	52-54#				
NATV BULL Con	96-106#				C
	100-10#				I
BRND BULL SWCon	95-105#				Г
	100-10#				I
HVY TEX STEER	62#Min	6.0	95.00		(
	62-64#	12.0	95.00		F
	64#Min				
	66-68#				r T
	70#Min				T
	80-84#		103.00	A	Ť
HVY TEX STR/HFR	48-50#				
	60-64#				I
BRANDED STEER	62-64#	12.0	94.00		Ν
	62–66#				N
	70#Min				E
	78-82#		102.00	A	

# 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	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	6.0		119.83
export	2.0	124.00	124.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean	2.0	98.00	98.00
export			
HEARTS, regular, bone out	4.0	59.00 - 61.00	60.00
regular, bone-out exp		61.00	61.00 A
KIDNEYS, export			
LIPS, unscalded			
LIVERS, selected, 2/box		50.00	50.00 C
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	1.0	306.00	306.00
Swiss-Cut#1,Blk,0-3% trm,Exp		375.00	375.00 C
Swiss-Cut #2		un	
TRIPAS, domestic	2.0	39.00 - 40.00	39.50
export			
TRIPE, scalded, edible	4.0	73.00	73.00
scalded, edible, export		98.00	98.00 E
scalded, unbleached, export			
honeycomb, bleached		un	q
WEASAND MEAT,			

WEASAND M	sar,				
	BEEF	PET FOO	DS - FOE	SUPPLY POINT	
QUARTERLY	CONTRACTS	:		FRESH	BOXED FROZEN
GULLETS-	FRACHEA			13.00-16.5	60
KIDNEYS,	inedible			12.00-13.0	10
LIVERS,				9.25-11.25	5
LUNGS,				3.25-5.00	
MELTS,	"			4.25-5.00	
SALIVARY	GLANDS			10.00-23.0	10

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TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Lbs Price Change Value

			Prv/Dy	
Steer hide, butt brand/Pc	5.31	95.50	0.50	7.02
Tallow, edible	1.20	41.75	-	0.50
Tallow, packer bleachable	4.50	39.25	-	1.77
Tongues, Swiss #1 0-3%, exp	0.24	306.00	-69.00	0.73
Cheek meat, trmd	0.32	121.00	1.00	0.39
Head meat	0.13	98.00	3.00	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	60.00	-1.00	0.23
Lips, unscalded	0.13		-	0.23
Livers, slcted, export	0.96	43.00	-	0.41
Tripe, scalded edible	0.65	73.00	-1.00	0.47
Tripe, honeycomb bleached	0.15	93.00	-	0.14
Lungs, inedible		4.13	-	0.02
Melts	0.14	4.63	-	0.01
Meat & bone ml 50% blk/ton		480.00	-5.00	0.89
Blood meal 85% blk/ton pnh	0.60	1115.00	-	0.33
Totals:				13.86
Dressed equivale				22.00
<ol><li>Typical slaughter steer</li></ol>	weighs	1,360 p	ounds	

The average value of hide and offal for the five days ending Fri, Mar 08, 2013, was estimated at 13.92 per cwt., down 0.05 from last week and up 0.40 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 14.11 per cwt live, down 0.15 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)

IODAI	5	CALCULATIOND	FOR			Change	Value
						Prv/Dy	
Cattle	e ł	nide/Pc		5.31	94.50	0 0.25	7.27

Cattle hide/Pc	5.31	94.50	0.25	7.27
Tallow, edible	1.20	41.75	-	0.50
Tallow, packer bleachable	4.50	39.25	-	1.77
Tongues, Swiss #1 0-3%,exp	0.24	306.00	-69.00	0.73
Cheek meat, trmd	0.32	121.00	1.00	0.39
Head meat	0.13	98.00	3.00	0.13
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38		-1.00	0.23
Lips, unscalded	0.13		-	0.23
Livers, slcted,export		43.00	-	0.41
Tripe, scalded edible	0.65	73.00	-1.00	0.47
Tripe, honeycomb bleached		93.00	-	0.14
Lungs, inedible		4.13	-	0.02
Melts	0.14		-	0.01
Meat & bone ml 50% blk/ton				0.89
Blood meal 85% blk/ton pnh		1115.00	-	0.33
Totals:	19.12			14.11
Dressed equivalent b				22.43
<ol><li>Typical slaughter cattle</li></ol>	weighs	s 1,300 p	ounds	

WEEKLY USDA BY-PRODUCT DROP VALUE (COW) The hide and offal value from a typical slaughter cow(1) for the week ended 3/8/2013 was estimated at 13.76 per cwt live, up 0.07 from last week.

0.07 IIOm Iast week.				
CALCULATIONS FOR BY-PRODUCT VALUE				_
	Lbs	Price		Value
			Prv/Wk	
Cow hide, branded (2)/Piece	4.76	60.00	-	5.45
Tallow, renderer blchable	3.68	40.25	-	1.48
Tongues, Swiss cut, IW	0.32	283.25	-4.25	0.91
Cheek meat, trmd	0.43	171.50	-7.75	0.74
Head meat	0.14	165.25	5.25	0.23
Oxtail, reg, small box	0.20	234.25	4.75	0.47
Hearts, reg, bone out	0.46	60.25	0.75	0.28
Lips, unscalded	0.13	64.75	0.25	0.08
Livers, reg, gall off (3)	0.90	23.25	-1.25	0.21
Tripe, scalded edible, blchd	1.06	74.50	4.50	0.79
Tripe, honeycomb bleached	0.14	101.25	6.00	0.14
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	474.50	10.00	2.54
Blood meal, 85% blk/ton	0.73	L091.50	-54.00	0.40
Totals:	24.67			13.76
Dressed equivalent basis	(47% dress	s):		29.28
(1) Typical slaughter cow weighs				

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

WEEKLY CENTRAL U.S. COW VARIETY MEAT For Week Ended 3/8/2013		D	ollar	s/hundred	
Frozen CARLOT/L.C.L. Basis					
CHEEK MEAT, Trimmed	8.3	166.00	-	179.00	171.49
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp HEARTS, Regular, bone-out	6 5	59.00		62.00	c0 01
HEARTS, Regular, Done-out	6.5	59.00	-	63.00	60.31
HEARTS, Regular, bone-out, exp					
HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp HEAD MEAT, KIDNEYLC	0 0	162 00		160 00	165 20
KIDNEY'S Export				168.00 32.00	105.34
LIDUEL 2 EXPOL	4.2	26.00 60.00	-	68.00	64 7
LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box	4.5	80.00	-	00.00	04./4
IVERS, Regular bulk-pack over					
LIVERS, Regular, 2/box	1.0			25.00	25.00
LIVERS, Regular, 2/box, export		22.50	_	23.00	
" 1 load traded at 32.00 to Egypt	2.2	22.30		24.00	20.0
MELTS,					
DXTAILS, Regular, small box	36	228.00	_	250.00	234.3
SALIVARY GLANDS	0.2	220.00		43.00	
SWEETBREADS, export	0.2			15.00	15.0
TONGUES, #1 white Swiss cut,IW	07	270.00	_	301.00	277 1
FONGUES, exp.#1 white Swiss cut,IW	0.7	270.00		501.00	277.1
IONGUES, #1 black Swiss cut,IW	16	250.00	_	315.00	286 7
TONGUES, exp.#1 black Swiss cut,IW	1.0	250.00		515.00	200.7
FONGUES, #1 mixed, Swiss cut, IW					
FONGUES, exp.#1 mixed, Swiss cut, IW					
FONGUES, #2 mixed Swiss cut,IW	0.4	255.00	-	315.00	277.8
FONGUES, exp.#2 mixed, Swiss cut, IW					
FONGUE Trimmings	0.2			43.00	43.0
TRIPAS					
TRIPE, bleached, scalded, edible	2.5	73.00	-	75.00	74.6
TRIPE, blchd, scld/w honeycomb	0.2			104.00	104.0
TRIPE, bleached, scalded, edible exp	0.7			80.00	80.0
IRIPE, unbleached, scalded, edible	2.3	98.00	-	102.00	99.3
IRIPE, honeycomb bleached IRIPE, honeycomb unbleached	0.4	92.00	-	105.00	101.2
IRIPE, honeycomb unbleached					
IRIPE, omasum unbleached					
WEASAND MEAT					

# Friday, March 08, 2013

USDA NAT Purchases Compared t									
steady to trimmings mostly mod	3.00 low not esta derate of	wer; sknd ablished. fferings.	hams 2 Tradin	0-27 lbs	steady;	sdls be	llies al	ong with	lean
loads PORK Loads TRIM	CUTS 1/PROCESS	: SPORK :		47.13 6.00					
JSDA ESTIM Based on F	ATED POP	RK CARCAS	s cuiou	т		v vields			
Calculatio 53	ons for a 3-54% lea	a 200 lb 1 an, 0.65"	Pork Ca -0.80"	rcass. Va backfat a	alues re at last		Dollars		
Date Lo	oads Ca	arcass Lo	Toda in B	y's Prima utt P:	al Cutou ic F	ut Values	am B	elly	
03/08 Change :	53.13	78.16 -0.75	83.92 -2.35	75.15 -0.32	48.80	127.60 -0.14	59.17 -0.45	128.68 -0.03	
03/07 03/06 03/05 03/04	77.6 81.4 140.1	78.91 79.41 79.88	86.27 89.34 89.13	75.47 75.49 74.47	48.74 47.41 47.06	127.74 127.78 128.26	59.62 59.08 60.74	128.70 128.70 128.70	
03/04 Current Fi	lve Day a	SIMPLE AV	erage -			128.24 127.93			
OTE: Valu	ue may ch	nange wit	hout ad	equate to	est. A d				
RESH PORK	CUTS				-	_			
LOINS, BON Primal C	Cutout Va	alue =						83.92	
L/4" Trim L/8" Trm/l L/4" Blade L/4" Trim Combos 26/ COINS,CNIF	21#DN-L( less 21#I eless 21#/UP-N /Up#(SOW) RCUT,10-1	F DN-LGT VED ) 11 RIB,1/*				-			
Tender-i Tender-c BNLS Str	out FLO 8	3-13#	13.00	137.00	_	151.00		142.08	
BNLS Str WHLE BNLS	LOINS 9-	5-11# -13# 1 5#	4.5	165.00	-	151.00 167.00		165.22 118.67	
THE BNLS INLS SIRLO INE-IN SI BLADE ENDS TENDERLOIN	IR 2.5-3	3.5# 2-4#	1.50	110.UU	-	120.00 79.00		79.00	
OIN BACKF FRESH "	RIB (BOXE	ED) # 5/D1N# 2.00#	0.13			275.00		275.00	
PICNIC Primal (	Cutout Va	alue =						48.80	
Smkr Trn Smkr Trn PICNIC CUS	n, RS, co n, SS, co n, SS, bo SHION ME2	ombo ombo oxed NT	0.50		Price Ra				
Boxed 92 Boxed 92 BOSTON BUI Primal (	ΓT	en  alue =				108.00		108.00  75.15	
/4" TRM 5 /8" TRM 5 /4" Trim	5-10# 5-10#		Lds- 12.50	] 79.00	Price Ra -	ange 84.00	W	ghtd Avg 81.12	
1/8" Trim INLS, Butt Iombo's 11 SPARERIB -	Stk Rdy : L/UP#(SO)		1.0			92.00		92.00	
Primal Cu	utout Val	lue =	Lds-	]	Price Ra	ange	W		
BBAG/3 PCN COMBOS 2 BAG/3 PC	AC4.25#/ 4.25#/	/DN-LGT /DN-LGT ±/IID-ME	1.00	132 00		144.00		144.00 132.14	
XOMBOS FRESH PORK	4.25#/UI CCUTS-AI	P-MED DED INGR	EDIENTS						
SONE-IN LC SONE-IN LC SONE-IN LC SONE-IN SI SONE-IN SI FENDERLOIN LOIN BACKE SMKR IRM S SMKR IRM S SMKR IRM S SPARERIB 4 SCINNED HZ	DINS 1/8 DINS CC 1 S SIRAP-C S SIRAP-C S SIRAP-C S SIRAP-C IN 75 IR 2.5 IR 2.5 IR 1.25, RIB FRESH SIN RDY SIK RDY 4.25#/DN- 4.25#/UP-	" TRIM TENDER IN 2N PFF 1.5# 3.5# 4.2.00/UP C BOXED BUTT BUTT -LGT -LGT -MED							
Primal (  30NE-IN TF			Lds-	]	Price Ra	ange	W	59.17 ghtd Avg-	
17-20# 1 20-23# 1 23-27# 1 30NE-IN 27 30RE-IN 27	IRIM SPEC IRIM SPEC IRIM SPEC IRIM SPEC 7#/up Tri RICAN EXE	C 1 C 1 im Spec 1 PORTS				64.00 65.00		64.00 65.00	
HAMS, BO RNLS 3 MUS RNLS 4 MUS RNLS 5 MUS RNLS 5 MUS INSIDE UTSIDE RNUCKLE	SCLE HAMS SCLE HAMS	5 94-96				112.50		112.50	
JITE BUTT NNER SHAN AM TRIMMI Combo 72 Boxed 72 Combo 90 Boxed 90 Outer Sh BELLY, SEB	INGS (CHI 2% Fresh 2% Froze )% Fresh )% Froze 1ank Froz	n en n en zen							
Primal (	Cutout Va	alue =				ange	W	128.68 ghtd Avg-	
SKIN-ON, I SKIN-ON, I SKIN-ON, I SKIN-ON, I SKIN-ON, I SKIN-ON, I SKINLESS, SKINLESS,	IRIMMED   IRIMMED   IRIMMED   IRIMMED   IRIMMED	12-14# 14-16# 16-18# 18-20#							

				Page 5
RIMMINGS/BONELESS PROCESSING FOR				-Wahtd Avg
lambo 42% Fresh 4.0 laxed 42% Frozen lambo 72% Fresh laxed 72% Frozen ONELESS PICNIC MEAT Combo Fresh Boxed Frozen		- 39.		
KINNED JOWLS Combo Fresh Boxed Frozen RIM, VISUAL TRACE OF LEAN				
Combo 12-16% Fresh 2.0 Boxed 12-16% Frozen		37.	.00	37.00
EEKLY USDA BY PRODUCT DROP The offal value from a typi				
eek ended 3/8/2013, was es	timated			
0.02 when compared to last COB CENTRAL U.S. / CALCULAT		BY-PRODI	JCT VALU	E (HOG) -
	The	Brigo	Change	Value
heek meat, trimmed hitterlings ars, square-cut ongues, grn, bnls, sml bx earts, slashed, domestic idneys, inedible ivers, inedible alivary Glands nouts, partial lean tomachs, scld, small box ungs, inedible noice white grease ork meat & bone meal ork blood meal ard lood plasma Totals: Dressed equivale	0.28	76.75	Prv/Wk -	0.21
hitterlings	1.26	62.00	-	0.78
ars, square-cut	0.19	129.00	-	0.25
ongues, grn, bnis, smi bx	0.18	123.00 51 00	- 1 0.0	0.22
idneys, inedible	0.28	9.50	±.00 -	0.02
vers, inedible	1.25	12.25	-	0.15
lts, inedible	0.17	5.13	-	0.01
livary Glands	0.26	24.75	1.25	0.06
outs, partial lean	0.25	55.00 137 00	-5 75	0.14
ings, inedible	0.95	3.50	-	0.03
oice white grease	0.50	43.50	0.50	0.22
rk meat & bone meal	1.57	541.00	11.75	0.42
rk blood meal	1.95	1130.00	40.00	1.10
rd	1.72	43.25	-	0.74
Totals:	13.50	20.00		5.48
	TS - F		AL U.S.	BASIS
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM	
arlot Basis - Dollars/hundred ORK VARIETY MEATS - FROZEN Items ECK Bones domestic	<u>TS - F</u> weight ·	OB CENTRA	AL U.S. 3 00 PM	
ECK Bones domestic export risket Bones Full, 30# risket Bones Full, exp 30#	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM	
urlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CCK Bones domestic export risket Bones Full, 30# risket Bones Full, exp 30# MLS,	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 2 00 PM Range 37.00	<b>Wtg Avg</b> 31.00 B
ILIOT BASIS - DOLLARS/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export cisket Bones Full, 30# cisket Bones Full, exp 30# MILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 2 00 PM Range 37.00	
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# ILS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, ed Treat, 3-4/lb RS. edible. export.	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM Range 37.00 78.00	Wtg Avg 31.00 B 78.00 E
urlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export risket Bones Full, a0# risket Bones Full, exp 30# AILS, HITTERLINGS, 10 lb. pail ARS, Pet Treat, 3-4/lb ARS, edible, export EET, front, toes on front, toes on, export hind, domestic	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 2 00 PM Range 37.00	<b>Wtg Avg</b> 31.00 B 78.00 E
arlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items ECK Bones domestic export risket Bones Full, 30# risket Bones Full, exp 30# AILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail ARS, Pet Treat, 3-4/lb ARS, edible, export ARS, edible, export front, toes on, export hind, domestic hind, export EARTS, slashed, domestic	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM Range 37.00 78.00	Wtg Avg 31.00 B 78.00 E 70.00 B
rlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export sisket Bones Full, 30# tisket Bones Full, exp 30# LILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export hind, domestic hind, domestic single slashed, export whole, export whole, export	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 2 00 PM Range 37.00 78.00 70.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# IIS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export ET, front, toes on front, toes on, export hind, export ARTS, slashed, domestic single slashed, export multi slashed, export whole, export CKS, picnic DNEYS, small box, export	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM Range 37.00 78.00 70.00 51.00 48.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B
arlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items ECK Bones domestic export risket Bones Full, 30# risket Bones Full, exp 30# AILS, HILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail ARS, edible, export ARS, edible, export hind, comestic hind, export EARTS, slashed, domestic single slashed, export multi slashed, export Whole, export DCKS, princic LINEYS, small box, export LIVARY GLANDS, NUTS, partial lean	<u>TS - F</u> weight ·	OB CENTRA - as of 3:	AL U.S. 3 00 PM Range 37.00 78.00 70.00 51.00 48.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C
arlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items ECK Bones domestic export risket Bones Full, 30# risket Bones Full, ay 30# MILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail ARS, Pet Treat, 3-4/lb ARS, edible, export ET, front, toes on front, toes on, export hind, export EARTS, slashed, domestic single slashed, export multi slashed, export UVERS, large box, domestic LIVARY GLANDS, NOUTS, partial lean partial lean w/mask COMACHS, scalded, small box, scalded, small box, export NGUES,	<u>TS - F</u> weight ·	* CENTR? - as of 3: Price 28.00 -	AL U.S. 200 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C
rlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export risket Bones Full, 30# risket Bones Full, ay0# HILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export front, toes on, export hind, export CARTS, slashed, domestic single slashed, export multi slashed, export CKS, picnic CDNEYS, small box, export VERS, large box, domestic LIVARY GLANDS, NOUTS, partial lean partial lean w/mask COMACHS, scalded, small box scalded, small box green, bnls, tip-on exp scalded & scraped	TS - F Weight - Ids 2.0	**************************************	AL U.S. 200 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A
rlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export sisket Bones Full, 30# tisket Bones Full, exp 30# HILS, HEEK MEAT trimmed HITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export hind, comestic hind, comestic single slashed, export Whole, export CKS, picnic EDNEYS, small box, export LIVARY GLANDS, NOUTS, scalded, small box scalded & scraped CHI	TS - F weight Ids	POB CENTRA - as of 3: Price 28.00 -	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# IIS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export ET, front, toes on front, toes on, export hind, export ARTS, slashed, domestic single slashed, export multi slashed, export CKS, picnic DNEYS, small box, export VERS, large box, domestic LIVARY GLANDS, OUTS, partial lean partial lean w/mask OMACHS, scalded, small box scalded, small box, export NGUES, green, bnls, small box green, bnls, small box scalded & scraped ERI	TS - F weight · Ids 2.0	POB CENTR/           - as of 3:           Price           28.00 -           153.00 -	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C
<pre>rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN</pre>	TS - F weight · Ids 2.0	POB CENTR/           - as of 3:           Price           28.00 -           153.00 -	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C
rlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# Siket Bones Full, exp 30# LILS, LEEK MEAT trimmed HITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export hind, export hind, export ARTS, slashed, domestic hind, export MATS, slashed, export whole, export CKS, picnic CNDEYS, small box, export VERS, large box, domestic LIVARY GLANDS, DUTS, partial lean partial lean w/mask CMACHS, scalded, small box green, bnls, small box green, bnls, small box green, bnls, small box green, bnls, small box scalded & scraped ERI	TS - F weight · Ids 2.0	POB CENTR/           - as of 3:           Price           28.00 -           153.00 -	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C
rlot Basis - Dollars/hundred DRK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# Siket Bones Full, exp 30# LILS, LEEK MEAT trimmed HITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export hind, export hind, export ARTS, slashed, domestic hind, export MATS, slashed, export whole, export CKS, picnic CNDEYS, small box, export VERS, large box, domestic LIVARY GLANDS, DUTS, partial lean partial lean w/mask CMACHS, scalded, small box green, bnls, small box green, bnls, small box green, bnls, small box green, bnls, small box scalded & scraped ERI	TS - F weight · Ids 2.0	POB CENTR/           - as of 3:           Price           28.00 -           153.00 -	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C
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rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# ILS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export ET, front, toes on front, toes on, export hind, export ARTS, slashed, domestic single slashed, export whole, export CKS, small box, export UEYS, small box, export UEYS, small box, export VERS, large box, domestic LIVARY GLANDS, OUTS, partial lean partial lean w/mask OMACHS, scalded, small box green, bnls, small box green, bnls, small box green, bnls, stip-on exp scalded & scraped ERI PORK SKINS FRESH IN ARTERLY CONTRACTS: LLY SKINS, SELECTED TBACK SKINS, HOUSE RUN WL SKINS, HOUSE RUN	TS - F weight Ids 2.0 COMBO - 1 thk	POB CENTR/           - as of 3:           Price           28.00 -           153.00 -           FOB SUPPLY           DOMESTIC           38.00-40.           26.00-28.           20.50-29.	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00 <b>POINT</b> 00 00 00 00 00 00 00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C <b>Export</b> 41.00-48.00 40.00-40.00 28.00-28.00 36.00-36.00
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, and isket Bones Full, exp 30# ILS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export ET, front, toes on front, toes on, export hind, domestic hind, export ARTS, slashed, domestic single slashed, export whole, export CKS, picnic DNEYS, small box, export VERS, large box, domestic LIVARY GLANDS, OUTS, partial lean partial lean w/mask OMACHS, scalded, small box scalded, small box, export NGUES, green, bnls, tip-on exp scalded & scraped ERI PORK SKINS FRESH IN ARTERLY CONTRACTS: LLY SKINS, SELECTED TF PLATE SKINS, SELEC	TS - FOB SU	POB CENTRJ           - as of 3:           Price           28.00 -           153.00 -           FOB SUPPLY           DOMESTIC           25.50-47.           38.00-40.           26.00-28.           20.50-29.           PPLY POINT           FRESH	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00 * POINT 00 00 00 50	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C <b>Export</b> 41.00-48.00 40.00-40.00 28.00-28.00 36.00-36.00
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# ILS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export ET, front, toes on front, toes on, export hind, export ARTS, slashed, domestic single slashed, export whole, export CKS, picnic DNEYS, small box, export VERS, large box, domestic LIVARY GLANDS, OUTS, partial lean partial lean w/mask OMACHS, scalded, small box scalded, small box, export NGUES, green, bnls, tip-on exp scalded & scraped ERI PORK SKINS FRESH IN ARTERLY CONTRACTS: LLY SKINS, HOUSE RUN CNIC SKINS, HOUSE RUN WL SKINS, HOUSE RUN ML SKINS, HOUSE RUN ARTERLY CONTRACTS: IDNEYS, inedible	TS - FOB SU	FOB         CENTRJ           - as of 3:         Price           28.00 -         28.00 -           153.00 -         1000000000000000000000000000000000000	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 125.00 POINT 00 00 00 00 00 00 00 00 00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C <b>Export</b> 41.00-48.00 28.00-28.00 36.00-42.00 36.00-36.00
rlot Basis - Dollars/hundred RK VARIETY MEATS - FROZEN Items CK Bones domestic export isket Bones Full, 30# isket Bones Full, exp 30# IIS, EEK MEAT trimmed ITTERLINGS, 10 lb. pail RS, Pet Treat, 3-4/lb RS, edible, export FT, front, toes on, export hind, domestic hind, export ARTS, slashed, domestic single slashed, export Whole, export CKS, picnic DNEYS, small box, export LIVARY GLANDS, OUTS, calded, small box scalded, small box green, bnls, small box green, bnls, tip-on exp scalded & scraped ERI	TS - FOB SU	POB CENTRJ           - as of 3:           Price           28.00 -           153.00 -           FOB SUPPLY           DOMESTIC           25.50-47.           38.00-40.           26.00-28.           20.50-29.           PPLY POINT           FRESH	AL U.S. 00 PM Range 37.00 78.00 70.00 51.00 48.00 34.00 24.00 137.00 154.00 137.00 00 00 00 00 00 00 00 00 00	Wtg Avg 31.00 B 78.00 E 70.00 B 51.00 B 48.00 B 34.00 C 24.00 A 137.00 153.50 D 125.00 C <b>Export</b> 41.00-48.00 28.00-28.00 36.00-42.00 36.00-36.00

LIVERS, " LUNGS, MELTS, "	12.0 2.00	)0-19.00 )-6.00 )-5.25	)	
USDA TALLOW AND PROTEIN REPORTS - FOI (unless otherwise stated) as of 3:00 TALLOW, GREASE, AND LARD		L U.S. Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO	5.0		44.25 36.50	44.25 36.50 A
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 Edible tallow			41.00 42.00	41.00 D 42.00 B
Ruminant Panhandle,Domestic PORK Meat/Bnmeal,50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl DRT (hi)/unit pro	170.0		0 - 480.00 480.00 0 - 535.00	478.94 480.00 534.50
BLOOD MEAL, 85% pro/ton Central Panhandle CAF California PORK BLOOD MEAL, 85% pro/ton		1120.0	1060.00 1115.00 0 - 1130.00	1115.00 A

USDA CARLOT VEAL CARCASS REPORT - Thu, Mar 7, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was lower on open market calves, while packer owned calves were higher. Demand was moderate with light to moderate offerings. Harvest numbers were 3.8% lower compared to last week's total. Dressed weights were down .4 pounds in the Northeast, up .8 pounds in the North Central, with the total NE & NC up .2 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 Ba **PACKER OWNED** Hide-Off, 255-315 Lbs. Hot Ba		330.00- 35			
*CONTRACT INFORMATION: Hot Basis, Hide-Off* Current future contracts offered: Firm Bottom Northeast and North Central, 318.00 to 340.00, mostly 320.00-335.00, for the month of July.					
North Central 2		3,217 28 3,474 21	3,561 27,621		
Special Fed Veal Dressed Weights         Year Ago           Week ending:         03/02/13         02/23/13         03/03/12           Northeast         267.3         267.7         269.0           North Central         270.5         269.7         263.3           Total NE & NC         268.7         268.5         266.1					
<pre>* North Central = OH, IN, IL, MI, &amp; WI * Northeast = MA, MD, PA, NY, NJ, DE, CT, &amp; VT **Packer Owned = Ownership, harvesting and processing controlled by same party.</pre>					

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 mostly remains light to moderate with moderate offerings. Demand

Item:	Wt. Ra		Rang	
Carcass, hide off	200-275		419.00-	530.00
Foresaddles	86-147	lbs	340.00-	
Forequarters	43-74		345.00-	
Necks, bone-in	24-28		285.00-	
Breast	10-18	lbs	130.00-	
Foreshank	3-5	lbs	460.00-	
Osso Bucco, foreshank	2-8	lbs	795.00-	1095.00
Shoulder, full	49-85	lbs		
Chuck, square cut	39-68	lbs	275.00-	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-	
Loins, regular	18-36	lbs	375.00-	
Loins, 4x4, trimmed	18-30	lbs	525.00-	
Strip Loins, bnls, 0x0	1-up		1250.00-	1900.00
Loin, Short Tenderloin	0.5-up		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-	225.00
Bnls Veal Trimmings 80-90% Lean			225.00-	275.00
Hvy Nature Green Hides(per piece	)		58.00-	72.00
* North Central = OH, IN, IL, MI	, & WI			

Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

### NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Mar 8, 2013

Combined Negotiated, Formula and Forward Contract sales for delivery within 14 calendar days, FOB Plant basis.

\*Items with no entries indicate non-reportable trades.\*

CHOICE AND PRIME	, YG 1-4	Head 6,609
Weight	Head	Wt Avg
45-DN	213	431.31
45-55#	253	329.42
55-65#	893	289.42
65-75#	1,529	257.28
75-85#	1,853	237.42
85-UP	1,868	213.19
CHOICE AND PRIME Weight 45-D5 55-65# 65-75# 75-85# 85-UP	, YG 5 Head	Head 1,601 Wt Avg

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 312
Weight	Head	Wt Avg
45-DN	68	254.45
45-55#	64	256.87
55-65#	70	244.05
65-75#	51	236.14
75-85#	30	189.70
85-UP	29	188.93

Head

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days, FOB Plant basis. **Compared to last week:** Carcasses 45 pounds and less were 39.23 higher; 45-65 pound carcasses were 2.39-2.48 higher; carcasses 65 and heavier were .45-.96 lower.

* SAT-FRI	CHOICE AND PRIME, YG	1-4	Head 6,411
Weight	Head		Wt Avg
45-DN	213		431.31
45-55#	253		329.42
55-65#	893		289.42
65-75#	1,411		256.46
75-85#	1,853		237.42
85-UP	1,788		212.84

### USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS ORESADDLE	FOB	PRICE	Ċ	CHANGE	9	CARCASS	3	LBS.
204	RACK, 8-RIB MEDIUM		511.04		-1.50		10.77%	7.8	37
209	BREAST **		90.32		1.03		8.85%	6.4	16
207	SHOULDERS, SQ-CUT		234.92		-1.50		23.53%	17.3	L8
210	FORESHANK		360.32	-	15.01		3.82%	2.	79
	NECK **		108.29		9.41		2.22%	1.6	52
	HINDSADDLE								
232	LOINS, TRIMMED 4X4		462.78		-5.54		10.97%	8.0	)1
232E	FLANK UNTRIMMED **		59.38		0.34		3.39%	2.4	17
233A	LEG, TROTIER OFF		317.88		-4.09		31.88%	23.2	27
	GROSS CARCASS VALUE:		288.65		-2.69		95.45%	69.0	58
FORES	SADDLE VALUE		273.39		-1.60		49.20%	35.9	92
HINDS	SADDLE VALUE		333.31		-4.11		46.24%	33.	76

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 257.15 -2.69

\* Shrink and trim of 3.32 lbs not reflected in cutout value.
\* Based on Actual Federally Inspected Slaughter Carcass Weight of 73.00 lbs. for W/E 02/23/2013, 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 l report, U.S. dollars per 100 pounds.						
Current Volume – Fresh Cuts 1,327,558 pounds Frozen Cuts 240,372 pounds						
*Items with no entries indicate non-reportable trades.* FRESH CHOICE & PRIME CUIS						
IMPS	Sub-Primal	# Of Trades	Total Pound	Average	Change from Prior Days	
	Carcass, 3-way, 55/dn					
	Carcass, 3-way, 55/65	7	1,985 7,784	\$330.05	15.10	
200A	Carcass, 3-way, 65/up	0		42C2 52	F 10	
202	Foresaddle Bracelet	11	7,784	\$363.53	7.13	
204	Racelet Rack, 8-Rib, light Rack, 8-Rib, medium Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders, square-cut	8	1,564	\$493.78	0.58	
204	Rack, 8-Rib, medium	94	21,189	\$511.04	(1.50) 2 12	
204	Rack, 8-Rib, heavy	11	10,218	\$476.61	2.12	
204A	Rack, chined	57	20,059	\$691.62	28.98	
2046 2040	Rack roast-ready frenched	20 176	30 404	\$769.19	5.93 20.98	
204D	Rack, roast-ready, special	12	4,076	\$1,231.19	2.85	
206	Shoulders	124	97,122	\$210.87	2.85 0.32	
	Shoulders, square-cut	277	173,001	\$234.92	(1.50)	
208	Shoulders, square-cut Shoulders, square-cut, bnls Breast	48	12,615	\$448.45	0.37	
209	Breast, bulk	10	22 250	\$109.63 ¢74.76	(5.28) (0.90) (0.31)	
209A	Ribs, Breast bones off	53	3.537	\$464.61	(0.31)	
210	Foreshank	256	31,409	\$210.87 \$234.92 \$448.45 \$109.63 \$74.76 \$464.61 \$360.32	(15.01)	
229		0				
	Hindsaddle	5	1,025	\$416.28 \$400.21 \$462.78 \$613.74 \$621.14 \$646.20	19.19	
231 232	Loins Loins, trimmed 4x4	23	4,858	\$400.21 \$462.79	(7.14) (5.54)	
232	Loing trainmod 2rd	17	3,213	\$613 74	16.56	
		124	24,904	\$621.14	6.34	
232 232	Loins, trimmed 0x0	29	5,388	\$646.20	2.61	
	Loins, short-cut, 2x2	U				
	Loins, short-cut, 1x1 Loins, short-cut, 0x0	0				
	Loin, boneless, tied	11	668	\$1,059.66	4.54	
232E	Flank, untrimmed	20	15,245	\$53.80 \$310.56	1.02	
233	Legs	92	28,403	\$310.56	0.99	
233A	Legs Leg, trotter-off Leg, trotter-off, partial bui Leg, steamship	212	73,647	\$317.88	(4.09)	
233C	Leg, trotter-off, partial bn.	L 48	15,064 5,080 26,106	\$465.08	(9.58)	
233E	Hindshank	02	26 106	\$430.28 \$397.32	(0.46) (19.10)	
234	Leg, Boneless, Tied	142	68,602	\$451.20	6.17	
	Leg, shank off, bnls	53	13,169			
234B	Leg, 2-way boneless					
234C	Leg, bottom, boneless	3 0	738	\$493.00	0.00	
234D 234E	Leg, outside, boneless Leg, inside, boneless	83	17,730	\$681.00	2.33	
234F	Leg, sirloin tip, bals	0	1,,,50	<b>4001100</b>	2.00	
	Sirloin, boneless	24	1,232	\$675.34	(11.87)	
	Back	6	170	6700 20	0.14	
	Back, trimmed Trimmings	31	5 521	\$788.30 \$339.58	0.14 (0.90)	
230		24	170 5,521 2,264	\$435.23	0.54	
244	Loin, boneless, 3-way	0		4		
245	Sirloin	4 5	361 102	\$825.31		
246	Tenderloin	5	102	\$1,356.16	220.66	
295	Lamb for stewing	64	8,702	\$610.38	5.61	
296	Ground lamb Necks	38 49	9,127 17 968	\$1,356.16 \$610.38 \$536.59 \$113.00	(16.76) 7.01	
	Necks		±1,900	φ±±3.00	/.01	
FROZE	N CHOICE & PRIME CUTS					
		# O£	Total	Weighted	Change from	

IMPS	Sub-Primal	# Of Trades	Pound	Average	Prior Days
204	Rack, 8-Rib, medium	6	6,708	\$359.00	8.64
207	Shoulders, square-cut	3	2,486	\$220.85	
209	Breast	16	43,319	\$78.09	1.28
209A	Ribs, Breast bones off	3	396	\$382.48	45.29
210	Foreshank	11	3,739	\$364.67	(51.01)
230	Hindsaddle	4	303	\$358.27	(12.61)
232	Loins, trimmed 1x1	3	4,563	\$396.87	(38.90)
232E	Flank, untrimmed	9	3,133	\$86.52	2.78
233A	Leg, trotter-off	8	58,571	\$257.76	(1.71)
233E	Leg, steamship	4	11,103	\$350.32	
234	Leg, Boneless, Tied	9	7,272	\$469.15	(33.31)
234A	Leg, shank off, bnls	4	3,671	\$399.78	0.00
234E	Leg, inside, boneless	25	1,332	\$769.10	76.86
238	Trimmings	6	2,742	\$178.77	5.15
295	Lamb for stewing	47	12,771	\$659.13	0.80
296	Ground lamb	62	13,804	\$521.71	10.68
	Necks	20	7,015	\$96.22	10.78

# SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 08-Mar-2013 and 09-Mar-2013 is estimated to be 28,437,000 DN 7.50 percent from a week ago and DN 3.22 percent from a year ago. (Last week 30,743,000; last year 29,384,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 09-Mar-2013 is estimated to be 153,779,000 head DN 0.40 percent from a week ago, and UP 2.37 percent from a year ago. (Last week 154,389,000; Last year 150,226,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 08, 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

		ICES
	-	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	30.00	28.00-30.00
WTD AVERAGE PRICE	30.00	29.00
		LUME
		,000 LBS.)
VOLUME TRADED VOLUME EXPORTED	40	163
	PR	ICES
	(CENTS	PER POUND)
15-20%	21 00 25 00	05 00 01 00
PRICE RANGE WTD AVERAGE PRICE	31.00-35.00 32.81	25.00-31.00 27.74
WID AVERAGE PRICE		27.74 UME
		000 LBS.)
VOLUME TRADED	1,568	3,483
VOLUME EXPORTED	1,480	449
	PR	ICES
	(CENTS	PER POUND)
20% OR MORE		
RANGE	-	22.00
WTD AVERAGE PRICE	-	22.00
VOLUME TRADED	(PER 1,	000 LBS.) 82
VOLUME EXPORTED		82
VOLUME ENFORTED		

# NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Mar 07, 2013

### CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 5.35 higher at 185.34; Select 600-900 lbs carcass was 5.64 higher at 182.23 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 sharply higher on light to moderate demand and light offerings. Packers had a big advantage in sales negotiations after last week's winter storm drastically reduced kill levels. Low load counts on the spot market were an indicator of some buyer resistance to the sharply raising prices. However, with the reduced inventories, packers were successful in pushing prices consistently higher throughout the session in all four primal areas. Middle meats made the most considerable gains, but end meats also turned out sharply higher prices. Fed cattle grinds as well as beef trimmings similarly with no major consignments. For the week: Solect and Choice rib primal 12.00 to 16.00 higher; Select and Choice chuck primal 8.00 to 9.00 higher; Select and Choice round primal 7.00 higher; Select and Choice loin primal steady to 11.00 higher. Beef trimmings were 8.00 higher; steady to firm. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 8.80 at 196.90, Select 600/900# carcasses up 9.28 at 195.09.

195.09

195.09. **COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT** Lean boneless processing beef were moderately higher and trimmings prices were mostly firm to higher for the week. Demand was moderate to good for moderate to heavy offerings. Trading was moderate to active. Strong food service and retail demand supported prices. The domestic market continued to benefit from the lack of available import supplies. Market activity on imported beef was slow and prices were unevenly steady. Moderate supplies and weaker demand pressured prices early but nearby prices began to recover by midweek. Cutter cow cutout values were higher on moderate demand and offerings. Chuck, round and loin cuts were mixed while rib and flank items were mostly lower. 100% lean items were mostly firm to higher: Stronger boneless lean prices supported the cutout values. Lean boneless beef 92-94% steady to firm; 90% 1.00 to 3.00 higher; 85% generally steady; 81% unevenly steady; 75% steady to weak; 65% moderately to sharply higher; Other lean percentages were not fully established. 100% lean combo items were mostly firm to higher. Cutter cow carcass gross cutout value for Thursday, March 07, 2013 was estimated at \$169.79 per cwt, 2.14 higher compared to last Friday.

**CARLOT PORK AND PORK CARCASS CUTOUT VALUE** Harvest numbers continued their upward trend this week as packer margins are still in the black. The harvest estimate grew every day this week, and today is estimated to be very near, if not over, 2.2 million. The last time the slaughter was this high in the month of March was in 2009. Pork retail items continue to struggle to gain traction with the inflated harvest numbers. Additionally, continued light export demand has added additional pressure on product. Bone-in loins were generally steady as many packers sold loins out front as retail features for this week. Boneless loins were weak as many excess loads pushed this item lower. Light spareribs were in good position entering the week and packers stayed current on inventory which allowed this product to remain steady for the week. Medium spareribs were much more abundant this week and packers were forced to take lower money for this item. Butts continue to weaken as freezer space is very limited and export orders are only hand to mouth. On the green meats side additional supplies and the usual Lenten lull has dropped prices yet again this week. All sizes of hams were lower on light export demand and additional supplies from the larger harvest numbers. Seedless bellies remain unquoted this week as packer supplies have allowed for bacon processors to get an excess of product, belly buyers have quickly absorbed the additional product. The trimming complex has taken the brunt of hower prices due to the excess of product available. Trimmings were very weak, as processors have yet to begin processing for the summer sausage season. Notably, many loads of trim this week were clivered to the freezer. Loins steady; butts mostly 2.00-4.00 lower; spareribs steady to weak; skinned hams 17-20 lbs 3.00 lower, 20-23 lbs 5.00 lower, 23-7 lbs 4.00 lower; sdls bellies 14-18 lbs not tested; 42% trim 6.00 lower; 72% trim 5.00-8.00 lower from last quote; bnls picnics 4.00 lower.

lower

The composite cutout value of 53-54% 200 lbs. h estimated at 79.91 per cwt. dn 2.87 from last Friday. hog carcass was

**BY- PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES** Trading on beef variety meats was moderate this week. Good processor demand prompted higher prices on cheek meat. Export cheeks also ended higher with Mexico active in the market. Domestic and export hearts finished steady on moderate demand and offerings. Pork variety meats markets were moderately active this week. In a light test, neck bones ended steady to lower. Domestic hearts ended slightly higher while multi slashed export hearts finished slightly lower. Demand and offerings were light to moderate. Salivary glands saw some strength ending slightly higher. Light demand and mounting supplies pressured prices lower on scalded and scraped tongues.

Salivary glands saw some strength ending slightly higher. Light demand and mounting supplies pressured prices lower on scalded and scraped tongues.
 Tallows and greases experienced slow trading this week. Light soap demand pressured prices lower on Chicago packer bleachable tallow. Chicago renderer bleachable tallow prices held steady. Chemical demand was light for light offerings. Good biofuel and feed fat demand continued to boost prices on Central choice white grease. Central yellow grease ended lower. Demand was light for moderate offerings. The Gulf markets were quiet.
 Market activity on protein feed supplements was slow this week. Central meat and bone meal prices continued to move higher. However, reported trading volume was lower. Demand was moderate for mostly light offerings. Panhandle meat and bone meal prices closed generally steady on light demand and offerings. Pork meat and bone meal prices finished higher. Trading stalled late week, showing some weakness in demand and leaving product still to be moved. Blood meal ended lower Central and generally steady panhandle. Demand and offerings were light. Pork blood meal ended slightly higher on moderate demand for light offerings.
 Trading on major packer hides was slow to moderate. Light slaughters continued to keep packers in the driver's seat. Tanners don't like the prices, but if they need hides they have to pay the price. With the exception of Dairy Cow hides which ended higher, all reported selections traded at steady prices.
 Beef Variety Meats: heck bones steady to 9.00 lower; domestic hearts 1.00 lower; salivary glands 50 higher; such bases steady to 9.00 lower; demestic hearts 1.00 lower; central while white grease .50-1.25 higher; Central yellow grease 1.00 lower; Chicago packer bleachable tallow the onguese 1.00 lower; the packers bleachable tallow the done meal generally steady; pork meat and bone meal 5.00-15.00 higher; export hearts steady; by not we are and bone meal 5.00-15.0

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 1.30 and the packer owned price was .65 lower with light to moderate demand and offerings. Harvest numbers were 3.8% lower compared to last week's total. Dressed weights were down .4 pounds in the Northeast, up .8 pounds in the North Central, with the total NE & NC up .2 pounds. Special fed veal cut prices were mostly steady with a firm undertone throughout the carcass. Demand remains light to moderate with moderate offerings. with moderate offerings.

#### LAMB: CARCASS & PELTS

LAMB: CARCASS & PELTS Carcass lamb sales for the week, as of 3/7/2013 trended higher on light weights while mostly steady for heavier weights. Carcasses less than 65 pounds ranged 4.39 to 13.51 higher; carcasses over 65 pounds were 0.34 to 1.12 lower. The National Lamb Carcass Cutout Report was 3.31 higher compared to last week at 259.84. Pelt activity this week compared to last report: Pelt prices were \$.25-\$.50 higher for fall clips. Prices were firm on remaining classes with light to moderate interest. Trade activity was light to moderate with moderate denand and offerings

to moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA

# SPECIAL REPORTS

LM\_PK602

Des Moines, IA

Fri, Mar 08, 2013

USDA Market

NATIONAL DAILY PORK REPORT FOB PLANT - Negotiated Sales - Afternoon

NOTICE TO THE TRADE

#### TRANSITION PLAN FOR PUBLISHING MANDATORY WHOLESALE PORK REPORTS

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

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

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

# LM\_PK603

Des Moines, IA Fri, Mar 08, 2013 USDA Market News NATIONAL DALLY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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