

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 08, 2013

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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 03/08/2013 (est)	110,000	3,000	423,000	7,000
Week ago (est)	108,000	3,000	423,000	7,000
Year ago (act)	123,000	3,000	411,000	7,000
Week to date (est)	585,000	15,000	2,135,000	41,000
Same Pd Last Wk (est)	534,000	15,000	2,096,000	40,000
Same Pd Last Yr (act)	626,000	13,000	2,094,000	40,000
Previous day estimated	Steer and	Heifer	Cow and Bull	
Thursday		93,000		26,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 03/09/2013 (est)	10,000	0	66,000	1,000
Week ago (est)	29,000	0	72,000	1,000
Year ago (act)	6,000	0	39,000	0
Week to date (est)	595,000	15,000	2,201,000	42,000
Same Pd Last Wk (est)	563,000	15,000	2,168,000	41,000
Same Pd Last Yr* (act)	632,000	14,000	2,133,000	40,000
2013 Year to Date	5,830,000	147,000	21,106,000	366,000
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.

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:						197.28	194.93		
Change from prior day:						0.38	(0.16)		
Choice/Select spread:						2.35			
Total Load Count (Cuts, Trimmings, Grinds):						122			
COMPOSITE PRIMAL VALUES									
Primal Rib						291.81	281.19		
Primal Chuck						173.83	174.87		
Primal Round						173.11	172.55		
Primal Loin						252.92	246.07		
Primal Brisket						139.34	137.71		
Primal Short Plate						137.32	140.54		
Primal Flank						110.06	109.13		
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS									
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900		
03/07	59	29	7	23	118	196.90	195.09		
03/06	73	32	10	26	142	196.08	194.80		
03/05	82	40	9	27	159	193.87	191.52		
03/04	61	24	5	22	112	190.96	188.08		
03/01	83	31	7	22	144	188.10	185.81		
Current 5 Day Simple Average:						193.18	191.06		
CURRENT VOLUME - (one load equals 40,000 pounds)									
Choice Cuts						61.30 loads	2,452,048 pounds		
Select Cuts						24.55 loads	982,101 pounds		
Trimmings						7.28 loads	291,379 pounds		
Ground Beef						28.83 loads	1,153,018 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			16	165,091	545.00	605.75	582.90
112A	3	Rib, ribeye, bnls, light			4	36,950	599.00	660.06	606.61
112A	3	Rib, ribeye, bnls, heavy			25	126,922	584.00	657.00	606.60
113C	1	Chuck, semi-bnls, neck/off							
114	1	Chuck, shoulder clod			12	46,522	208.00	225.50	213.88
114A	3	Chuck, shoulder clod, trmd			32	160,836	215.00	238.00	223.44
114D	3	Chuck, clod, top blade			7	7,051	265.00	286.14	276.36
114E	3	Chuck, clod, arm roast			7	11,362	231.62	276.71	240.75
114F	5	Chuck, clod tender (IM)			20	35,547	340.00	381.00	359.24
115	1	Chuck, 2-piece, boneless							
116A	3	Chuck, roll, lxl, neck/off			19	146,974	252.60	267.00	260.07
116B	1	Chuck, chuck tender (IM)			13	26,506	232.00	259.89	243.75
	3	Chuck roll, retail ready							
120	1	Brisket, deckle-off, bnls			26	130,079	205.00	219.00	209.23
120A	3	Brisket, point/off, bnls			7	4,154	349.00	372.00	358.70
123A	3	Short Plate, short rib			10	24,154	410.00	470.00	436.28
130	4	Chuck, short rib			11	21,751	318.95	345.80	322.72
160	1	Round, bone-in			5	9,773	204.00	216.07	206.58
161	1	Round, boneless			5	5,906	211.00	239.89	215.32
	3	Round, bnls/peeled heel-out							
167A	4	Round, knuckle, peeled			40	107,263	234.00	257.00	238.72
168	1	Round, top inside round			12	33,142	205.00	220.50	208.61
168	3	Round, top inside round			20	301,464	213.00	226.00	214.77
169	5	Round, top inside, denuded							
	3	Round, top inside, side off							
170	1	Round, bottom gooseneck			5	2,785	210.00	219.80	214.17
171B	3	Round, outside round			37	298,915	219.38	242.89	223.69
171C	3	Round, eye of round (IM)			25	71,825	240.50	256.00	246.74
174	1	Loin, short loin, 2x3			0	0			
174	3	Loin, short loin, 0xl			7	6,917	480.00	516.00	497.71
175	3	Loin, strip loin, lxl							
180	1	Loin, strip, bnls, heavy			0	0			
	1	Loin, strip loin bnls. lxl			5	1,726	467.00	521.06	494.56
180	3	Loin, strip, bnls, 0xl			30	113,580	478.50	535.00	498.32
184	1	Loin, top butt, bnls, heavy			3	2,564	305.50	332.00	317.23
184	3	Loin, top butt, boneless			16	34,243	311.00	352.89	325.40
185A	4	Loin, bottom sirloin, flap			15	63,550	379.24	411.00	383.89
185B	1	Loin, ball-tip, bnls, heavy			12	20,877	235.00	242.00	235.16
185C	1	Loin, sirloin, tri-tip (IM)			8	28,516	250.00	298.86	277.26
185D	4	Loin, tri-tip, pld (IM)			8	33,941	360.00	388.00	365.24
189A	4	Loin,tndrloin, trmd, heavy			14	21,870	895.00	987.00	919.80
191A	4	Loin, butt tender, trimmed							
193	4	Flank, flank steak (IM)			12	9,847	406.00	465.00	425.95

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62#			
	60-64#			
	62-64#	9.0	95.00	
	64-66#	24.0	96.50	
	74#Min			
NATIVE STEER	80-82#			
	46-48#			
	62-64#			
	64#Min			
	64-66#			
COL BRAND STR	66-68#			
	60-62#			
	62-64#	9.0	95.50	
	66-68#			
	80-82#	6.0	103.00	
BUTT BRAND STR	46-48#			
	48-50#			
	48#Min			
	50-52#			
	52-55#			
BRANDED HFRS	48-50#	12.0	83.50 - 84.75	
	48#Min			
	50-52#			
	48-50#			
	50-52#			
BRAND HFR SW	50-52#			
	50-52#			
	50-52#			
	54-56#	6.0	58.50	
	50-52#			
BRND COW SW	54-56#			
	50-52#			
	52-54#	3.0	73.00	
	48-52#		unq	
	52-54#		78.00 B	
DAIRY COW	50-52#			
	52-54#			
	50-52#			
	52-54#			
	96-106#			
NATV BULL Con	100-10#			
	95-105#			
	100-10#			
	62#Min	6.0	95.00	
	62-64#	12.0	95.00	
BRND BULL SWCon	64#Min			
	66-68#			
	70#Min			
	80-84#		103.00 A	
	48-50#			
HVY TEX STEER	60-64#			
	62-64#	12.0	94.00	
	62-66#			
	70#Min			
	78-82#		102.00 A	

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	6.0	119.00 -	124.00	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, unscaled				
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				unq
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				unq
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 13.86 per cwt live, down -0.14 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)			
	Lbs	Price	Change Prv/By
Steer hide, butt brand/Pc	5.31	95.50	0.50
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	39.25	-
Tongues,Swiss #1 0-3%,exp	0.24	306.00	-69.00
Cheek meat, trmd	0.32	121.00	1.00
Head meat	0.13	98.00	3.00
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	60.00	-1.00
Lips, unscaled	0.13	177.00	-
Livers, slcted, export	0.96	43.00	-
Tripe, scalded edible	0.65	73.00	-1.00
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	480.00	-5.00
Blood meal 85% blk/ton pnh	0.60	1115.00	-
Totals:	19.12		13.86
Dressed equivalent basis (63% dress):			22.00
(1) Typical slaughter steer weighs 1,360 pounds			

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)			
	Lbs	Price	Change Prv/By
Cattle hide/Pc	5.31	94.50	0.25
Tallow, edible	1.20	41.75	-
Tallow, packer bleachable	4.50	39.25	-
Tongues, Swiss #1 0-3%,exp	0.24	306.00	-69.00
Cheek meat, trmd	0.32	121.00	1.00
Head meat	0.13	98.00	3.00
Oxtail, selected	0.24	245.00	-
Hearts, reg, bone out	0.38	60.00	-1.00
Lips, unscaled	0.13	177.00	-
Livers, slcted,export	0.96	43.00	-
Tripe, scalded edible	0.65	73.00	-1.00
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	480.00	-5.00
Blood meal 85% blk/ton pnh	0.60	1115.00	-
Totals:	19.12		14.11
Dressed equivalent basis (62.9% dress):			22.43
(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 3/8/2013 was estimated at 13.76 per cwt live, up 0.07 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)			
	Lbs	Price	Change Prv/Wk
Cow hide, branded (2)/Piece	4.76	60.00	-
Tallow, renderer blchable	3.68	40.25	-
Tongues, Swiss cut, IW	0.32	283.25	-4.25
Cheek meat, trmd	0.43	171.50	-7.75
Head meat	0.14	165.25	5.25
Oxtail, reg, small box	0.20	234.25	4.75
Hearts, reg, bone out	0.46	60.25	0.75
Lips, unscaled	0.13	64.75	0.25
Livers, reg, gall off (3)	0.90	23.25	-1.25
Tripe, scalded edible, blchd	1.06	74.50	4.50
Tripe, honeycomb bleached	0.14	101.25	6.00
Lungs, inedible	0.86	3.88	-
Melts	0.15	4.13	-
Meat bone ml, 50% blk/ton	10.71	474.50	10.00
Blood meal, 85% blk/ton	0.731091.50	-54.00	0.40
Totals:	24.67		13.76
Dressed equivalent basis (47% dress):			29.28
(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 3/8/2013			Dollars/hundredweight			
Frozen	CARLOT/L.C.I.L. Basis	Lds	Price	Range	Wtavg	
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	-	63.00	60.31
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,		0.8	163.00	-	168.00	165.32
KIDNEY'S	Export	6.8	26.00	-	32.00	28.72
LIPS, unscaled		4.3	60.00	-	68.00	64.74
LIVERS, Regular,bulk-pack						
LIVERS, Regular,bulk-pack export						
LIVERS, Regular, 2/box		1.0			25.00	25.00
LIVERS, Regular, 2/box, export		9.2	22.50	-	24.00	23.07
" 1 load traded at 32.00 to Egypt						
MELTS,						
OXTAILS, Regular, small box		3.6	228.00	-	250.00	234.35
SALIVARY GLANDS		0.2			43.00	43.00
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW		0.7	270.00	-	301.00	277.15
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW		1.6	250.00	-	315.00	286.77
TONGUES, exp.#1 black Swiss cut,IW						
TONGUES, #1 mixed,Swiss cut,IW						
TONGUES, exp.#1 mixed,Swiss cut,IW						
TONGUES, #2 mixed Swiss cut,IW		0.4	255.00	-	315.00	277.86
TONGUES, exp.#2 mixed,Swiss cut,IW						
TONGUE Trimmings		0.2			43.00	43.00
TRIPAS						
TRIPE, bleached, scalded, edible		2.5	73.00	-	75.00	74.60
TRIPE, blchd, scld/w honeycomb		0.2			104.00	104.00
TRIPE, bleached,scalded,edible exp		0.7			80.00	80.00
TRIPE, unbleached, scalded, edible		2.3	98.00	-	102.00	99.37
TRIPE, honeycomb bleached		0.4	92.00	-	105.00	101.29
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 not tested; butts steady to 3.00 lower; sknd hams 20-27 lbs steady; sdls bellies along with lean trimmings not established. Trading slow to moderate, with mostly light demand and mostly moderate offerings.

Loads PORK CUTS	:	47.13
Loads TRIM/PROCESS PORK	:	6.00

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
03/08	53.13	78.16	83.92	75.15	48.80	127.60	59.17	128.68
Change :		-0.75	-2.35	-0.32	0.05	-0.14	-0.45	-0.03
03/07	77.6	78.91	86.27	75.47	48.74	127.74	59.62	128.70
03/06	81.4	79.41	89.34	75.49	47.41	127.78	59.08	128.70
03/05	140.1	79.88	89.13	74.47	47.06	128.26	60.74	128.70
03/04	33.1	81.67	91.93	78.03	48.20	128.24	63.06	128.75
Current Five Day Simple Average -		79.61	88.12	75.72	48.04	127.93	60.34	128.71

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 = 83.92								
1/4" Trim 21#DN-LGT								
1/8" Trm/less 21#DN-LGT								
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#								
Tender-out FLO 8-13#								
BNLS Strap-on 5-11# 13.00 137.00 - 151.00 142.08								
BNLS Strap-off 5-11# 4.5 165.00 - 167.00 165.22								
WHLE BNLS LOINS 9-13#								
BNLS SIRLOIN .75-1.5# 1.50 118.00 - 120.00 118.67								
BONE-IN SIR 2.5-3.5# 1.50 79.00 79.00								
BLADE ENDS 2-4#								
TENDERLOIN 1.25/DN# 0.13 275.00 275.00								
LOIN BACKRIB (BOXED)								
FRESH 1.5/DN#								
" 1.75/DN#								
" 1.75-2.00#								
" 2.00/UP#								
PICNIC								
Primal Cutout Value = 48.80								
Smkr Trm, RS, combo								
Smkr Trm, SS, combo								
Smkr Trm, SS, boxed								
PICNIC CUSHION MEAT								
Boxed 92% Fresh 0.50 108.00 108.00								
Boxed 92% Frozen								
BOSTON BUTT								
Primal Cutout Value = 75.15								
1/4" TRM 5-10# 12.50 79.00 - 84.00 81.12								
1/8" TRM 5-10#								
1/4" Trim Stk Rdy								
1/8" Trim Stk Rdy								
BNLS, Butt 1.0 92.00 92.00								
Combo's 11/UP#(SOW)								
SPARERIB								
Primal Outout Value = 127.60								
3BAG/3 PCVAC4.25#/DN-LGT 1.00 144.00 144.00								
COMBOS 4.25#/DN-LGT								
2 BAG/3 PCVAC4.25#/UP-ME 3.50 132.00 - 133.00 132.14								
COMBOS 4.25#/UP-MED								
FRESH PORK CUTS-ADDED INGREDIENTS								

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 SIK RDY BUTT								
1/8" TRIM SIK RDY BUTT								
SPARERIB 4.25#/DN-LGT								
SPARERIB 4.25#/UP-MED								
SKINNED HAM								
Primal Cutout Value = 59.17								
BONE-IN TRIMMED								
17-20# TRIM SPEC 1								
20-23# TRIM SPEC 1 2.0 64.00 64.00								
23-27# TRIM SPEC 1 2.0 65.00 65.00								
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 4.0 112.50 112.50								
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 = 128.68								

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	4.0	37.00	-	39.00				38.00
Boxed 42% Frozen								
Combo 72% Fresh								
Boxed 72% Frozen								
BONELESS PICNIC MEAT								
Combo Fresh								
Boxed Frozen								
SKINNED JOWLS								
Combo Fresh								
Boxed Frozen								
TRIM, VISUAL TRACE OF LEAN								
Combo 12-16% Fresh	2.0			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 3/8/2013, was estimated at 5.48 per cwt live, up 0.02 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	-	0.21
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	51.00	1.00	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	24.75	1.25	0.06
Snouts, partial lean	0.25	55.00	-	0.14
Stomachs, scld, small box	0.43	137.00	-5.75	0.59
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	43.50	0.50	0.22
Pork meat & bone meal	1.57	541.00	11.75	0.42
Pork blood meal	1.95	1130.00	40.00	1.10
Lard	1.72	43.25	-	0.74
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.48
Dressed equivalent basis (74% dress):				7.41
(1) Typical slaughter hog weighs 270 pounds.				

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	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1461	330.00- 355.00	335.17
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1739	332.00- 360.00	349.76

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.

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 03/02/13 02/23/13 03/03/12		2013	2012
Northeast	3,059	3,255	3,217
North Central	2,489	2,510	3,474
Total NE & NC	5,548	5,765	6,691
		50,113	60,366

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

*** North Central = OH, IN, IL, MI, & WI**
*** Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT**
****Packer Owned = Ownership, harvesting and processing controlled by same party.**

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
Northeast and North Central Basis - FOB Major Production Points

Compared to last week: Special fed veal cut prices were mostly steady with a firm undertone throughout the carcass. Demand remains 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- 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, YG 5	Head	1,601
Weight	Head	Wt Avg
45-DN		
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head
UNGRADED	Head
Weight	Head
45-DN	68
45-55#	64
55-65#	70
65-75#	51
75-85#	30
85-UP	29

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.)

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	511.04	-1.50	10.77%	7.87
209 BREAST **	90.32	1.03	8.85%	6.46
207 SHOULDERS, SQ-CUT	234.92	-1.50	23.53%	17.18
210 FORESHANK	360.32	-15.01	3.82%	2.79
NECK **	108.29	9.41	2.22%	1.62
HINDSADDLE				
232 LOINS, TRIMMED 4X4	462.78	-5.54	10.97%	8.01
232E FLANK UNTRIMMED **	59.38	0.34	3.39%	2.47
233A LEG, TROTTER OFF	317.88	-4.09	31.88%	23.27

GROSS CARCASS VALUE:	288.65	-2.69	95.45%	69.68
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FORESADDLE VALUE	273.39	-1.60	49.20%	35.92
HINDSADDLE 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 last 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 CUTS					
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	7	1,985	\$330.05	15.10
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	11	7,784	\$363.53	7.13
203	Bracelet				
204	Rack, 8-Rib, light	8	1,564	\$493.78	0.58
204	Rack, 8-Rib, medium	94	21,189	\$511.04	(1.50)
204	Rack, 8-Rib, heavy	11	10,218	\$476.61	2.12
204A	Rack, chined	57	20,059	\$691.62	28.98
204B	Rack, roast-ready	28	8,906	\$789.19	5.93
204C	Rack, roast-ready, frenched	176	30,404	\$1,053.19	20.98
204D	Rack, roast-ready, special	12	4,076	\$1,231.19	2.85
206	Shoulders	124	97,122	\$210.87	0.32
207	Shoulders, square-cut	277	173,001	\$234.92	(1.50)
208	Shoulders, square-cut, bnls	48	12,615	\$448.45	0.37
209	Breast	140	53,402	\$109.63	(5.28)
	Breast, bulk	18	32,259	\$74.76	(0.90)
209A	Ribs, Breast bones off	53	3,537	\$464.61	(0.31)
210	Foreshank	256	31,409	\$360.32	(15.01)
229	Hindsaddle, long-cut	0			
230	Hindsaddle	5	1,025	\$416.28	19.19
231	Loins	23	4,858	\$400.21	(7.14)
232	Loins, trimmed 4x4	99	18,475	\$462.78	(5.54)
232	Loins, trimmed 2x2	17	3,213	\$613.74	16.56
232	Loins, trimmed 1x1	124	24,904	\$621.14	6.34
232	Loins, trimmed 0x0	29	5,388	\$646.20	2.61
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	11	668	\$1,059.66	4.54
232E	Flank, untrimmed	20	15,245	\$53.80	1.02
233	Legs	92	28,403	\$310.56	0.99
233A	Leg, trotter-off	212	73,647	\$317.88	(4.09)
233C	Leg, trotter-off, partial bnl	48	15,064	\$465.08	(9.58)
233E	Leg, steamship	35	5,080	\$430.28	(0.46)
233F	Hindshank	83	26,106	\$397.32	(19.10)
234	Leg, Boneless, Tied	142	68,602	\$451.20	6.17
234A	Leg, shank off, bnls	53	13,169	\$576.83	15.19
234B	Leg, 2-way boneless				
234C	Leg, bottom, boneless	3	738	\$493.00	0.00
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	83	17,730	\$681.00	2.33
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	24	1,232	\$675.34	(11.87)
235	Back				
236	Back, trimmed	6	170	\$788.30	0.14
238	Trimmings	31	5,521	\$339.58	(0.90)
239	Special trimmings	24	2,264	\$435.23	0.54
244	Loin, boneless, 3-way	0			
245	Sirloin	4	361	\$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	38	9,127	\$536.59	(16.76)
	Necks	48	17,968	\$113.00	7.01

FROZEN CHOICE & PRIME CUTS	# Of Trades	Total Pound	Weighted Average	Change from 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

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

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)

[NATIONAL MECHANICALLY SEPARATED CHICKEN RPT](#) - Fri Mar 08, 2013
F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)		
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	30.00	28.00-30.00
WTD AVERAGE PRICE	30.00	29.00
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	40	163
VOLUME EXPORTED		
-----PRICES----- (CENTS PER POUND)		
15-20%		
PRICE RANGE	31.00-35.00	25.00-31.00
WTD AVERAGE PRICE	32.81	27.74
-----VOLUME----- (PER 1,000 LBS.)		
VOLUME TRADED	1,568	3,483
VOLUME EXPORTED	1,480	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, 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

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 climbed throughout the week. Forward negotiated sales were light with no major consignments.

For the week: Select 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. Fed cattle grinds mostly 10.00 higher while blended cattle grinds 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.

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 their fill of fresh bellies. Although other meats continue to see an excess of product, belly buyers have quickly absorbed the additional product. The trimming complex has taken the brunt of lower 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 delivered 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, 23-27 lbs 4.00 lower; sds 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.

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

BY- PRODUCTS: VARIETY MEATS, TALLOW, 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.

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 this week. Demand and offerings were mostly light 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: cheek meat domestic 15.00 higher; export 3.00-7.00 higher; domestic hearts steady; export hearts steady; Swiss cut #1 black tongues 75.00 lower.

Pork Variety Meats: neck bones steady to 9.00 lower; domestic hearts 1.00 higher; multi slashed export hearts 1.00 lower; salivary glands .50 higher; scalded and scraped tongues 6.00 lower.

Central choice white grease .50-1.25 higher; Central yellow grease 1.00 lower; Chicago packer bleachable tallow 1.00 lower; Chicago renderer bleachable tallow steady; Central meat and bone meal 10.00-15.00 higher; Panhandle meat and bone meal generally steady; pork meat and bone meal 5.00-15.00 higher; Central blood meal steady to 75.00 lower; Panhandle blood meal generally steady; pork blood meal 20.00-40.00 higher; Dairy Cow hides 1.00 higher; Heavy Texas Steers steady; Branded Steers steady; heavy weight Branded Steer hides steady.

The average value of hide and offal for the four days ending March 07, 2013, was estimated at 13.93 per cwt., down 0.06 from last week and up 0.43 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 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.

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 demand and offerings.

Source: USDA Market News Service, Des Moines, IA

SPECIAL REPORTS

LM_PK602

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

NOTICE TO THE TRADE

TRANSITION PLAN FOR PUBLISHING
MANDATORY WHOLESALE PORK REPORTS

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

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

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

LM_PK603

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NATIONAL DAILY PORK REPORT FOB OMAHA - 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.

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