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 29, 2013

Friday, March 29, 2013								VOLUME 26,	NO. 61
ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTION	N	ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FED	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP		CATTLE	CALVES	HOGS	SHEEP
Friday 03/29/2013 (est)	113,000	3,000	405,000	6,000	Saturday 03/30/2013 (est)	20,000	0	81,000	0
Week ago (est)	111,000	3,000	425,000	9,000	Week ago (est)	12,000	0	48,000	2,000
Year ago (act)	107,000	3,000	408,000	8,000	Year ago (act)	5,000	0	57,000	0
Week to date (est)	579,000	15,000	2,103,000	45,000	Week to date (est)	599,000	15,000	2,184,000	45,000
Same Period Last Wk (est)	589,000	15,000	2,128,000	44,000	Same Period Last Wk (est)	601,000	15,000	2,176,000	46,000
Same Period Last Yr (act)	597,000	14,000	2,070,000	42,000	Same Period Last Yr* (act)	602,000	14,000	2,126,000	42,000
		·			2013 Year to Date	7,642,000	191,000	27,652,000	500,000
Previous day estimated	Steer	and Heifer	Cow and Bu	111	2012 *Year to Date	7,890,000	184,000	27,894,000	488,000
Thursday	94	4,000	26,0	000	Percent change	-3.1%	3.6%	-0.9%	2.4%
-					2013 *Totals subject to re	vision/20	12 *Totals	adjusted to	reflect
					NASS revisions/Yearly tota	als may not	add due	to rounding	

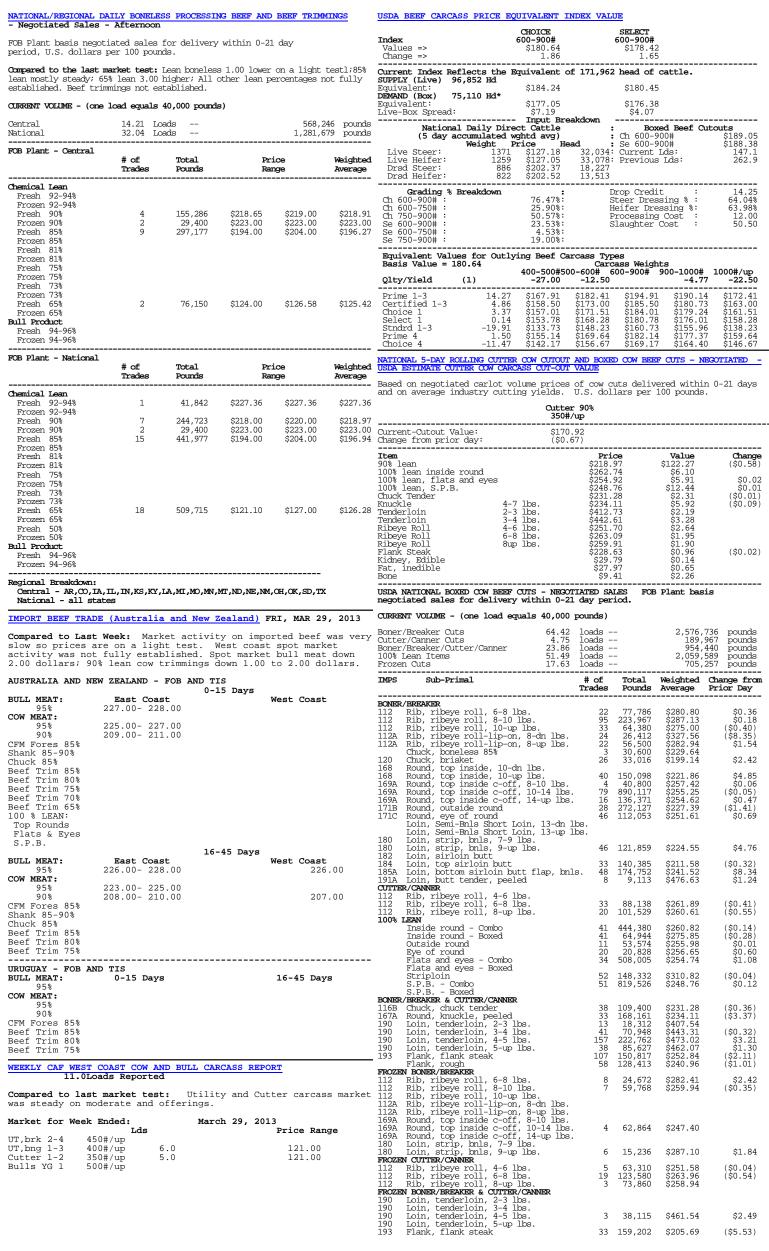
NATIONAL DAILY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales - Afternoon USDA ESTIMATED BOXED BEEF CUT-OUT VALUES - as of 1:30pm, based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Boxed beef cutout values steady to weak on light to moderate demand and offerings. Select and Choice chuck and round cuts steady to weak while rib and loin cuts steady to firm. Beef trimmings not established.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	189.05 (0.02)	188.38 (0.46)	
Choice/Select spread:		0.67	
Total Load Count (Cuts, Trimmings, Grinds):		147	
COMPOSITE PRIMAL VALUES			
Primal Rib Primal Chuck	283.83 158.88	287.25 158.91	
Primal Round Primal Loin	160.97	161.14	
Primal Brisket	132.29	134.71	
Primal Short Plate Primal Flank	138.05 108.05	287.25 158.91 161.14 247.18 134.71 141.57 105.61	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOF	S DAYS		
Date Choice Select Trim Grinds Total 03/28 156 61 8 37 263 03/27 133 59 12 36 241 03/26 88 41 12 38 179 03/25 83 38 11 40 172 03/22 66 35 16 23 140	CHOICE 600-900	SELECT 600-900	
03/28 156 61 8 37 263	189.07	188.84	
03/27 133 59 12 36 241 03/26 88 41 12 38 179	190.43	188.51	
03/25 83 38 11 40 172	190.58	190.21	
03/22 66 35 16 23 140	191.43	192.28	
Current 5 Day Simple Average:	190.29	189.80	
CURRENT VOLUME - (one load equals 40,000 pour			
Choice Cuts 66.86 loads	2,674,341	pounds	
Trimmings 14.10 loads	564,060	pounds	
Choice Cuts66.86loadsSelect Cuts30.97loadsTrimmings14.10loadsGround Beef35.14loads	1,405,761	pounds	
Choice Cuts, Fat Limitations 1-6 (IN	1) = Individu	al Muscle	
Choice Cuts, Fat Limitations 1-6 (IN IMPS/FL Sub-Primal # of Trades	Total Pounds	Price Range	Weighted Average
109E 1Rib, ribeye, lip-on, bn-in18112A 3Rib, ribeye, bnls, light8112A 3Rib, ribeye, bnls, heavy3313C 1Chuck, semi-bnls, neck/off3114 1Chuck, shoulder clod14114A 3Chuck, shoulder clod, trmd33114D 3Chuck, clod, top blade4114F 3Chuck, clod, arm roast4114F 5Chuck, clod tender (IM)14	15 161	537 00 587 0	00 550 99
112A 3 Rib, ribeye, bnls, light 8	21,946	609.00 676.0	00 648.86
112A 3 Rib, ribeye, bnls, heavy 33	101,469	583.74 642.1	10 602.65
113C 1 Chuck, semi-bris, neck/oli 3 114 1 Chuck, shoulder clod 14	14,913	186.00 204.8	89 193.14
114A 3 Chuck, shoulder clod, trmd 33	172,580	198.50 216.0	00 204.10
114D 3 Chuck, clod, top blade 4 114E 3 Chuck, clod, arm roast 4	13,814 7,444	254.07 280.0	00 259.97
114F 5 Chuck, clod tender (IM) 14	11,661	360.50 386.0	00 375.54
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 39	151.714	225 00 247	
116A 3 Chuck, roll, lxl, neck/off 39 116B 1 Chuck, chuck tender (IM) 18	- /		26 234.72
	33,865	215.00 224.0	26 234.72 00 217.30
			26 234.72 00 217.30
			26 234.72 00 217.30
			26 234.72 00 217.30
3Chuck roll, retail ready1201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in13	244,141 4,006 33,217 16,698		26 234.72 00 217.30
3Chuck roll, retail ready12011201120A3Brisket, point/off, bnls7123A3Short Plate, short rib191304Chuck, short rib131601Round, bone-in1611Round, boneless4		188.00 217.9 350.00 371.0 420.50 481.0 320.00 340.4	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87
3 Chuck roll, retail ready 120 Brisket, deckle-off, bnls 41 120A 3 Brisket, point/off, bnls 7 123A 3 Short Plate, short rib 19 130 4 Chuck, short rib 13 160 1 Round, bone-in 13 161 1 Round, bnls/peeled heel-out 4 3 Round, knuckle, peeled 50	244,141 4,006 33,217 16,698 5,551 190,449	188.00 217.1 350.00 371.1 420.50 481.0 320.00 340.4 205.00 219.2 218.00 243.1	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91
3 Chuck roll, retail ready 120 1 121 1 120 3 Brisket, deckle-off, bnls 41 120A 3 Brisket, point/off, bnls 7 123A 3 Short Plate, short rib 19 130 4 Chuck, short rib 13 160 1 Round, bone-in 16 1 Round, bonless 4 3 Round, knuckle, peeled heel-out 50 167A Round, top inside round 21	244,141 4,006 33,217 16,698 5,551 190,449 103,826	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 04 198.26
3Chuck roll, retail ready1201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in161161 1Round, boneless43Round, bnls/peeled heel-out50167A 4Round, top inside round21168 3Round, top inside round39	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260	188.00 217.1 350.00 371.1 420.50 481.0 320.00 340.4 205.00 219.2 218.00 243.1 191.00 206.2 202.00 223.0	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 04 198.26 00 206.64
3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 41 120A 3 Brisket, point/off, bnls 7 123A 3 Short Plate, short rib 19 130 4 Chuck, short rib 13 160 1 Round, bone-in 13 161 1 Round, bnls/peeled heel-out 4 167A 4 Round, tnuckle, peeled 50 168 1 Round, top inside round 21 168 3 Round, top inside, denuded 3 3 Round, top inside, denuded 3 3	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 223.3 234.80 244.3	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 04 198.26 00 206.64 25 239.31
3 Chuck roll, retail ready 120 1 121 1 120 3 120 3 120 3 120 3 120 3 120 3 120 3 120 3 120 3 120 3 1230 4 1230 4 1230 4 130 4 140 1 150 1 160 1 170 1 180 1 190 1 110 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111 1 111	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218	188.00 217.1 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.2 218.00 243.2 191.00 206.0 202.00 223.2 234.80 244.2 185.00 210.0	26 234.72 00 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 19826 206.64 25 239.31 00 199.97
3 Chuck roll, retall ready 1201 Brisket, deckle-off, bnls 41 120A 3 Brisket, point/off, bnls 7 123A 3 Short Plate, short rib 19 130 4 Chuck, short rib 13 160 1 Round, bone-in 13 161 1 Round, boneless 4 3 Round, bnls/peeled heel-out 50 168 1 Round, top inside round 21 168 3 Round, top inside round 39 169 5 Round, top inside, side off 3 171C 3 Round, outside round 32 171C 3 Round, eye of round (IM) 29	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 223.3 234.80 244.3	26 234.72 00 217.30 55 196.76 00 354.76 04 50.92 48 332.87 25 214.91 36 225.41 04 198.26 02 206.64 25 239.31 00 199.97 00 202.31
3Chuck roll, retail ready1201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib191304Chuck, short rib131601Round, bone-in161611Round, bonless43Round, bnls/peeled heel-out167A 4Round, top inside round1681Round, top inside round391695Round, top inside, denuded33Round, top inside, side off170171B 3Round, outside round32171C 3Round, eye of round (IM)291741Loin, short loin, 2x30	244,1414,00633,21716,6985,551190,449103,826474,2601,8688,218247,276104,7920	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 223.2 234.80 244.3 185.00 210.0 195.00 225.0 224.00 242.0	26 234.72 200 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 41 198.26 00 206.64 25 239.31 00 199.97 00 231.69
3Chuck roll, retail ready120Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, boneless43Round, bnls/peeled heel-out6167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, side off33Round, outside round32171D 3Round, eye of round (IM)29174 1Loin, short loin, 2x30175 3Loin, strip loin, 1x1	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792	188.00 217.9 350.00 371.0 420.50 481.0 320.00 340.4 205.00 219.1 218.00 243.1 191.00 206.0 202.00 223.2 185.00 214.1 185.00 221.0 195.00 225.0	26 234.72 200 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 19826 206.64 25 239.31 00 199.97 00 231.69
3Chuck roll, retail ready120Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib191304Chuck, short rib131601Round, bone-in161611Round, boneless43Round, knuckle, peeled501681Round, top inside round21168 3Round, top inside round39169 5Round, top inside, denuded33Round, top inside round32171B 3Round, outside round32171C 3Round, eye of round (IM)29174 1Loin, short loin, 2x30175 3Loin, strip loin, 1x1151801Loin, strip, bnls, heavy1	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792 0 18,774	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 223.3 234.80 244.3 185.00 210.1 195.00 225.0 224.00 242.0 507.92 551.3	26 234.72 200 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 198.26 00 206.64 25 239.31 00 199.97 00 231.69 31 534.39
3Chuck roll, retail ready120Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, boneless43Round, bnls/peeled heel-out6167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, side off33Round, outside round32171D 3Round, eye of round (IM)29174 1Loin, short loin, 2x30175 3Loin, strip loin, 1x1	244,1414,00633,21716,6985,551190,449103,826474,2601,8688,218247,276104,7920	188.00 217.4 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 223.2 234.80 244.3 185.00 210.0 195.00 225.0 224.00 242.0	26 234.72 200 217.30 55 196.76 00 354.76 04 50.92 48 332.87 25 214.91 36 225.41 04 198.26 02 0.664 25 239.31 00 199.97 00 231.69 31 534.39 00 472.94
3Chuck roll, retall ready20Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in16161 1Round, boneless43Round, bnls/peeled heel-out50168 1Round, top inside round21168 3Round, top inside round39169 5Round, top inside, denuded33Round, top inside, side off70171B 3Round, outside round32171C 3Round, eye of round (IM)29174 1Loin, short loin, 0x115175 3Loin, strip loin, 1x11801Loin, strip, bnls, heavy1Loin, strip, bnls, neavy1Loin, strip, bnls, 0x126184 1Loin, top butt, bnls, neavy9	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792 0 18,774 4,031 89,588 20,828	188.00 217.9 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.1 191.00 206.0 202.00 223.1 234.80 244.3 185.00 210.1 195.00 225.0 224.00 242.0 507.92 551.3 459.00 492.1 500.00 576.3 300.00 326.0	26 234.72 200 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 198.26 200.664 25 239.31 00 199.97 00 231.69 31 534.39 00 472.94 05 24.73 00 302.23
3Chuck roll, retail ready201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in13161 1Round, bonless43Round, bolls/peeled heel-out167A 4167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, denuded33Round, top inside, side off91170 1Round, outside round32171B 3Round, outside round32171C 3Round, strip loin, 2X30174 1Loin, strip loin, 1x115180 1Loin, strip loin bnls. 1x14180 3Loin, strip, bnls, 0x126184 1Loin, top butt, bonls, heavy9184 3Loin, top butt, bonless14	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792 0 18,774 4,031 89,588 20,828 37,434	188.00 217.1 350.00 371.0 420.50 481.0 320.00 340.4 205.00 219.1 218.00 243.1 191.00 206.0 202.00 223.2 234.80 244.2 185.00 210.1 195.00 225.0 224.00 242.0 507.92 551.1 459.00 492.0 500.00 576.0 300.00 326.0 311.00 343.0	26 234.72 200 217.30 55 196.76 00 354.76 04 50.92 48 332.87 25 214.91 36 225.41 04 198.26 0206.64 25 231.69 31 534.39 00 472.94 00 54.73 00 472.94 00 223.36 318.12
3Chuck roll, retail ready201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib191304Chuck, short rib131601Round, bone-in131611Round, bonless43Round, bols/peeled heel-out68167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, side off3171B 3Round, outside round32171C 3Round, eye of round (IM)29174 1Loin, short loin, 2x30174 3Loin, strip, bnls, heavy1180 1Loin, strip, bnls, 0x14180 1Loin, top butt, bnls, heavy9184 3Loin, top butt, bnls, heavy9185 4Loin, bottom sirloin, 1flap241855 4Loin, ball-tip, bnls, heavy26	244,1414,00633,21716,6985,551190,449103,826474,2601,8688,218247,276104,792018,7744,03189,58820,82837,43476,18070,579	188.00 217.9 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.1 191.00 206.2 204.00 224.3 185.00 210.1 195.00 244.3 185.00 210.1 195.00 242.4 507.92 551.3 459.00 492.1 500.00 576.3 300.00 326.0 311.00 343.4 405.00 441.2 223.00 251.4	26 234.72 200 217.30 55 196.76 00 354.76 00 450.92 48 332.87 25 214.91 36 225.41 41 198.26 00 206.64 25 231.69 31 534.39 00 472.94 05 302.23 00 472.94 50 409.92 54.39 318.12 54.39 318.12 54.33 318.12 54.33 318.12 54.33 318.34
3Chuck roll, retail ready1201Brisket, deckle-off, bnls41120A3Brisket, point/off, bnls7123A3Short Plate, short rib191304Chuck, short rib131601Round, bone-in131611Round, bonless43Round, bolls/peeled heel-out167A167A4Round, top inside round211681Round, top inside round211683Round, top inside, denuded33Round, top inside, side off1701701Round, outside round32171E3Round, outside round32171C3Round, outside round32171E3Round, outside round32171E3Round, outside round32171E3Round, outside round32171E3Round, outside round32171E3Round, strip loin, 0x1151753Loin, strip loin, 1x1181801Loin, strip bnls, heavy11811Loin, strip, bnls, 0x1261841Loin, top butt, bnls, heavy91851Loin, bottom sirloin, flap24185B1Loin, bil-tip, bnls, heavy2618551Loin, sirloin, tri-tip (IM)9	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792 0 18,774 4,031 89,588 20,828 37,434 76,180 70,579 29,357	188.00 217.1 350.00 371.0 420.50 481.0 320.00 340.4 205.00 219.1 218.00 243.1 191.00 206.0 202.00 223.2 234.80 244.2 185.00 210.1 195.00 225.0 224.00 242.0 507.92 551.3 459.00 492.0 500.00 576.0 311.00 343.0 405.00 451.2 223.00 251.2	26 234.72 200 217.30 55 196.76 00 354.76 04 592 48 332.87 25 214.91 36 225.41 04 198.26 00 206.64 25 231.69 31 534.39 00 472.94 00 524.73 00 524.73 00 318.12 50 318.12 50 231.34 00 263.71
3Chuck roll, retall ready120Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in16161 1Round, boneless43Round, bnls/peeled heel-out68167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, side off7171B 3Round, outside round32171C 3Round, eye of round (IM)29174 1Loin, short loin, 2x30174 3Loin, strip loin lx115180 1Loin, strip, bnls, heavy1180 1Loin, top butt, bnls, heavy26184 1Loin, top butt, bnls, heavy9184 2Loin, top butt, bnls, heavy26	244,1414,00633,21716,6985,551190,449103,826474,2601,8688,218247,276104,792018,7744,03189,58820,82837,43476,18070,579	188.00 217.9 350.00 371.0 420.50 481.3 320.00 340.4 205.00 219.3 218.00 243.1 191.00 206.2 204.00 224.3 185.00 210.1 195.00 244.3 185.00 210.1 195.00 242.4 507.92 551.3 459.00 492.1 500.00 576.3 300.00 326.0 311.00 343.4 405.00 441.2 223.00 251.4	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
3Chuck roll, retail ready1201Brisket, deckle-off, bnls41120A 3Brisket, point/off, bnls7123A 3Short Plate, short rib19130 4Chuck, short rib13160 1Round, bone-in13161 1Round, bonless43Round, bnls/peeled heel-out67A 4167A 4Round, top inside round21168 3Round, top inside round39169 5Round, top inside, denuded33Round, top inside, side off70170 1Round, outside round32171C 3Round, eye of round (IM)29174 1Loin, short loin, 2x30175 3Loin, strip loin hls. lx14180 1Loin, strip loin hls. lx14180 3Loin, strip, bnls, heavy9184 1Loin, top butt, bonless14185B 1Loin, bottom sirloin, flap24185D 1Loin, sirloin, tri-tip (IM)9185D 4Loin, tri-tip, pld (IM)4	244,141 4,006 33,217 16,698 5,551 190,449 103,826 474,260 1,868 8,218 247,276 104,792 0 18,774 4,031 89,588 20,828 37,434 76,180 70,579 29,357 1,980	188.00 217.9 350.00 371.0 420.50 481.0 320.00 340.4 205.00 219.3 218.00 243.3 191.00 206.0 202.00 234.80 244.31 195.00 185.00 210.0 195.00 225.1 244.00 242.0 507.92 551.3 459.00 492.0 500.00 576.0 300.00 326.0 311.00 343.4 260.41 298.0 369.00 391.0	$\begin{array}{cccccccccccccccccccccccccccccccccccc$

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.

	(TM) -	Individual	Mugale		
Select Cuts, Fat Limitations 1-6 MPS/FL Sub-Primal	(IM) = # of Trades	Total Pounds	Muscie Pri Ran	.ce V .ge	Weighte Averag
.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)	8	13,777	540.00	563.00	546.3
12A 3 Rib, ribeye, bnls, light	8	13,211	589.40	628.75	602.1
13C 1 Chuck, semi-bnls, neck/off	5	22,182	200.00	210.00	202.2
14 1 Chuck, shoulder clod	7	11,366	192.00	202.00	195.0
14A 3 Chuck, shoulder clod, trmd	11	160,868	198.00	210.75	204.1
14E 3 Chuck, clod, arm roast	0	0			
14F 5 Chuck, clod tender (IM)					
15 1 Chuck, 2-piece, boneless	16	64 829	223 70	244 34	234 6
16B 1 Chuck, chuck tender (IM)	8	14,439	218.00	234.89	220.4
3 Chuck roll, retail ready	0	0			
20 1 Brisket, deckle-off, bnls	13	68,205	193.00	207.00	199.2
<pre>15 1 Chuck, 2-piece, boneless 16A 3 Chuck, roll, lxl, neck/off 16B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 20 1 Brisket, deckle-off, bnls 20A 3 Brisket, point/off, bnls 23A 3 Short Plate, short rib 30 4 Chuck, short rib</pre>	5	5,368	440.00	466.00	454.1
30 4 Chuck, short rib					
 1 Round, bone-in 1 Round, boneless 3 Round, bnls/peeled heel-out 4 Round, knuckle, peeled 8 Round, top inside round 8 Round, top inside, denuded 3 Round, top inside, side off 1 Round, bottom gooseneck 70 Round, outside round 71C 3 Round, eye of round (IM) 74 1 Loin, short loin, 2x3 75 3 Loin, strip loin, 1x1 	з	3 849	201.00	219.25	217.1
3 Round, bnls/peeled heel-out	Ő	0	201.00	219.25	21/11
67A 4 Round, knuckle, peeled	12	14,129	218.00	235.00	
.68 1 Round, top inside round	25	22,616	190.00	215.89 222.00	
69 5 Round, top inside, denuded	0	122,075	197.07	222.00	205.0
3 Round, top inside, side off	0	0			
70 1 Round, bottom gooseneck	3	18,693	188.00	210.00	
71B 3 Round, outside round 71C 3 Round, eve of round (IM)	12	65,241 22,467	201.02	216.00 236.51	
174 1 Loin, short loin, 2x3	Ő	0	210.00	200.01	220.
.74 3 Loin, short loin, 0x1	9	22,043	500.00	530.00	517.5
<pre>75 3 Loin, strip loin, lx1 80 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, lx1 80 3 Loin, strip, bnls, 0x1 84 1 Loin, top butt, bnls, heavy 84 3 Loin, top butt, boneless 85A 4 Loin, bottom sirloin, flap 85B 1 Loin, ball-tip, bnls, heavy 85C 1 Loin, sirloin, tri-tip (IM) 85D 4 Loin, tri-tip, pld (IM)</pre>	0	0			
1 Loin, strip loin bnls. 1x1	0	0			
80 3 Loin, strip, bnls, 0x1	10	26,817	471.00	535.55	511.2
.84 1 Loin, top butt, bnls, heavy	3	2,570	299.06	315.00	302.4
84 3 Loin, top butt, boneless 854 4 Loin bottom sirloin flap	12	47,169	287.40	330.55	298.
85B 1 Loin, ball-tip, bnls, heavy	5	8,692	230.75	237.00	235.
85C 1 Loin, sirloin, tri-tip (IM)	7	74,530	258.81	272.00	261.3
85D 4 Loin, tri-tip, pld (IM)	1.2	10 915	962 21	900 00	975
91A 4 Loin, butt tender, trimmed	12	49,015	002.21	200.00	075.0
.89A 4 Loin, thdrloin, trmd, heavy .91A 4 Loin, butt tender, trimmed .93 4 Flank, flank steak (IM)	15	20,380	386.00	444.50	395.9
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ons 1-6 (II	M) = Indi	vidual N	ſuscle
24 4 Rib, Back Ribs, Fresh	0	0			
24 4 Rib, Back Ribs, Frozen	16	48,864	112.46	130.00	113.
21D 4 Plate, Inside Skirt (IM)	16	37,721	349.00	380.05	366.3
21E 6 Outside Skirt, pld (IM)	4	4,043	641.00	711.00	662.5
Cap, Wedge Meat & (IM) Lean	29	160,542	247.75	267.00	251.
 24 4 Rib, Back Ribs, Fresh 24 4 Rib, Back Ribs, Frozen 21D 4 Plate, Inside Skirt (IM) 21C 4 Plate, Outside Skirt (IM) 21E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat 	28	100,668	230.00	275.00	243.4
B - STEER/HEIFER SOURCE - 10 Pound C	nub Basis	- Coarse a	and Fine	Grind	
Fround Beef 73%	17	186,177			
Ground Beef 75% Ground Beef 81%	0 41	0 784,244	170 00	197.00	174 '
Ground Beef 85%	-11	/04,244	1/0.00	197.00	1/4.
Fround Beef 90%					
Ground Beef 93%	3	14,786	259.24	277.34	273.9
Fround Beef Chuck 80% Fround Beef Round 85%	10	142,959 61,940	215 60	203.00	193.
round Beef Sirloin 90%	0	0			
BLENDED GB - STEER/HEIFER/COW SOURCE	- 10 Poun	d Chub Bas:	is - Coar	se & Fir	ne Grin
lended Ground Beef 73%					
Blended Ground Beef 75%					
Blended Ground Beef 81% Blended Ground Beef 85%	5	69,100	207.30	214.00	210.3
Blended Ground Beef 85% Blended Ground Beef 90%	0	0			
	2	5			
3lended Ground Beef 93%					
Blended Ground Beef 93% Blended Ground Beef Chuck 80%					
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%					
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90%					
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh C	ombos & Fro	ozen Boxe	d	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Tresh 50% lean trimmings Grozen 50% lean trimmings	- Fresh C	ombos & Fre	ozen Boxe	d 	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Fresh 50% lean trimmings Prozen 50% lean trimmings PAT LIMITATIONS (FL) DESCRIPTION	- Fresh C	20mbos & Fre 0	ozen Boxe	:d	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness	- Fresh C	20mbos & Fre 0	ozen Boxe	:d	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Presh 50% lean trimmings Prozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION faximum Average Fat Thickness 1. 3/4" (19mm) 2. 1/4" (6mm)	- Fresh C	20mbos & Fro 0 	ozen Boxe kimum Fat 0" 2"	:d	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Fresh 50% lean trimmings Prozen 50% lean trimmings	- Fresh C 0	Combos & Fre 0 	ozen Boxe ximum Fat 0" 2" 4"	:d	
<pre>Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Fresh 50% lean trimmings Frozen 50% lean trimmings FAT LIMITATIONS (FL) DESCRIPTION faximum Average Fat Thickness . 3/4" (19mm) 2. 1/4" (6mm) 3. 1/8" (3mm) . Practically free (75% surface lean</pre>	- Fresh C 0	Combos & Fre 0 	ozen Boxe kimum Fat 0" 2" 4" 8"	:d	
Blended Ground Beef 93% Blended Ground Beef Chuck 80% Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90% BEEF TRIMMINGS - STEER/HEIFER SOURCE Fresh 50% lean trimmings Prozen 50% lean trimmings PAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness . 3/4" (19mm) 2. 1/4" (6mm) 3. 1/8" (3mm) 4. Practically free (75% surface lean 5. Peeled/Denuded, surface membrane r	- Fresh C 0 	20mbos & Fro 0 	ximum Fat 0" 2" 4" 8" 8"	:d 	
<pre>Slended Ground Beef 93% Slended Ground Beef Chuck 80% Slended Ground Beef Sund 85% Slended Ground Beef Sirloin 90% SEEF TRIMMINGS - STEER/HEIFER SOURCE Tresh 50% lean trimmings Tozen 50% lean trimmings CAT LIMITATIONS (FL) DESCRIPTION Iaximum Average Fat Thickness . 3/4" (19mm) . 1/8" (19mm) . 1/8" (3mm) . Peactically free (75% surface lean . Peeled/Denuded</pre>	- Fresh C 0 a exposed) removed	combos & Fro 0 1.4 1.4 1.7 1/4 1/4 1/4 1/4 1/4	ximum Fat 2" 4" 8" 8"	d at any	point



AJOR PACKER	HIDES, CURED &		Drigo /Di	Drice / Cum	USDA BY-PRODUCT DROP VALUE (STEE The hide and offal value from a		slaught		eer(1)	
		Lds	Price/Piece	Price/CWT	for today was estimated at 14.25 0.07 when compared to Thursday's	per cw			ser(I)	
VY NATIVE SIR	60–62# 60–64#				TODAY'S CALCULATIONS FOR BY-PROD		UE (STER	2R)		
	64#Min 64–66#	3.0	105.00			os Price		ge ∖	Value	
	74#Min 80-82#				Steer hide, butt brand/Pc 5.2 Tallow, edible 1.2		00 1.	.00	7.28 0.52	
ATIVE STEER DL BRAND STR	46-48# 62-64#				Tallow, packer bleachable 4.5 Tongues,Swiss #1 0-3%,exp 0.2	50 40.3	25 -		1.81 0.86	
	64#Min 64-66#				Cheek meat, trmd 0.3	32 125.	00 -		0.40	
JTT BRAND STR	66–68# 60–62#	3.0	99.00		Head meat 0.1 Oxtail, selected 0.2 Hearts, reg, bone out 0.3 Lips, unscalded 0.1 Lizers elected evort 0.9	24 245. 38 64.	00 -		0.59	
JII BRAND JIR	62-64#	5.0	99.00		Lips, unscalded 0.1 Livers, slcted, export 0.9	13 153. 6 43.	50 – 00 –		0.20 0.41	
	64–66# 66–68#				Livers, slcted, export 0.9 Tripe, scalded edible 0.6 Tripe, honeycomb bleached 0.1	5 68. 5 90.	00 – 00 –		0.44	
ATIVE HEIFER	80-82# 46-48#				Lungs, inedible 0.4 Melts 0.1	17 4.1	13 -		0.02	
VY NATIVE HFR	48–50# 48#Min				Meat & bone ml 50% blk/ton 3.7 Blood meal 85% blk/ton pnh 0.6	70 488.	00 –		0.90 0.31	
	50–52# 52–55#				Totals: 19.0 Dressed equivalent ba)2			14.25 22.62	
RANDED HFRS	48–50# 48#Min				(1) Typical slaughter steer weig					
AND HFR SW	50–52# 48–50#				The average value of hide and of Fri, Mar 29, 2013 was estimate				3 endin	9
	50-52#				down 0.09 from last week and up					
ND COW SW	50–52# 54–56#				USDA BY-PRODUCT DROP VALUE (CATT The hide and offal value from ty		ed cattl	le (ste	eers	
ANDED COW	50–52# 54–56#				and heifers 1,300) for today was live, up 0.16 from Thursday's va	estima				
ATIVE COW	50–52# 52–54#				TODAY'S CALCULATIONS FOR BY-PROD		UE (CATT	гт. Е)		
JRY COW	48–52# 52–54#					Lbs Prie		ge	Value	
IRY COW SW	50-52# 52-54#						.00 2	2.00	7.54 0.52	
ATV BULL Con	96-106#				Tallow, packer bleachable 4.		.25 -		1.81	
ND BULL SWCon					Cheek meat, trmd 0. Head meat	.32 125			0.40	
Y TEX STEER	100–10# 60–62#				Oxtail, selected 0.	.24 245 .38 64	.00 -		0.59	
	60–64# 64#Min	12.0	ung 97.50 - 98.00		Lips, unscalded 0.	.13 153 .96 43	.50 -		0.24 0.20 0.41	
	66–68# 70–74#		ung		Tripe, scalded edible 0.	.65 68	.00 -		0.44	
Y TEX SIR/HFR	80-82#		ung		Lungs, inedible 0.	.47 4	.13 -		0.14	
	60-64#				Meat & bone ml 50% blk/ton 3.	.70 488	.00 -		0.01	
ANDED STEER	62–64# 62–66#				Totals: 19.				0.31	
	78–80# 78–82#		unq		Dressed equivalent basis (1) Typical slaughter cattle wei				23.07	
					-	COM)				
DA BY-PRODU	JCT PRICE REPOR	RT - FOB	CENTRAL U.S. BASI	S	WEEKLY USDA BY-PRODUCT DROP VALUE (
arlot Basis	s - Dollars/hum	ndredweight	: - as of 3:00 PM.	_	WEEKLY USDA BY-PRODUCT DROP VALUE (The hide and offal value from a typ week ended 3/29/2013 was estimated a	ical sla				
arlot Basis EF VARIETY It	s - Dollars/hun MEATS - FROZEN tems	ndredweight		_	The hide and offal value from a typ	ical sla				
Earlot Basis EF VARIETY It EEK MEAT,trm	B - Dollars/hum MEATS - FROZEN tems ad, 70-75% lean export	ndredweight N	- as of 3:00 PM.		The hide and offal value from a typ week ended 3/29/2013 was estimated a	oical slan at 14.06 COW)	per cwt	live,	up	
Earlot Basis EF VARIETY It EEK MEAT,trm ET, nail	s - Dollars/hun MEATS - FROZEN tems nd, 70-75% lean	ndredweight N Lds	- as of 3:00 PM.		The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (0	oical slav at 14.06 COW) Lbs 1	per cwt Price (live, Change Prv/Wk	up Value	
erlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT,	s - Dollars/hum MEATS - FROZEN tems nd, 70-75% lean export .s off, skin on	ndredweight N Lds	- as of 3:00 PM. Price Range	Wtd Avg	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable	ical slav at 14.06 COW) Lbs 1 4.69 3.68	per cwt Price (63.00 41.75	live, Change Prv/Wk 3.00 -	up Value 5.73 1.54	
arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula	s - Dollars/hum MEATS - FROZEN tems ud, 70-75% lean export s off, skin on 60-70% lean export gular, bone out ar,bone-out exp	ndredweight N Lds	- as of 3:00 PM. Price Range 88.00 - 90.00	Wtd Avg 89.80 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd	ccow) Lbs 1 4.69 3.68 0.32 0.43	per cwt Price (63.00 41.75 308.50 169.00	live, Change Prv/Wk 3.00 - 19.00 -6.50	up Value 5.73 1.54 0.99 0.73	
Carlot Basis EEF VARIETY It HEEK MEAT,trm EET, nail CAD MEAT, CARTS, reg regula DNEYS, EPS,	s - Dollars/hum MEATS - FROZEN cems nd, 70-75% lean export s.s off, skin on 60-70% lean export gular, bone out tr,bone-out exp export unscalded	ndredweight 1 Lds	- as of 3:00 PM. Price Range 88.00 - 90.00 60.00	Wtd Avg 89.80 D 60.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd	ccow) Lbs 1 4.69 3.68 0.32 0.43	per cwt Price (63.00 41.75 308.50 169.00	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75 -4.75	up Value 5.73 1.54 0.99 0.73 0.24 0.46	
Carlot Basis SEF VARIETY It HEEK MEAT,trm CET, nail CARTS, reg regula CDNEYS, PS, VVERS, s selected,	<pre>B - Dollars/hum MEATS - FROZEN Cems nd, 70-75% lean export s. off, skin on 60-70% lean export yular, bone out ur,bone-out exp export unscalded selected, 2/box 2/box, export</pre>	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd	ccow) Lbs 1 4.69 3.68 0.32 0.43	per cwt Price (63.00 41.75 308.50 169.00	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75	vp Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08	
Carlot Basis EF VARIETY It EEEK MEAT,trm ET, nail EAD MEAT, CARTS, reg regula DNEYS, PS, VERS, s selected, regular,	s - Dollars/hum MEATS - FROZEN cems ad, 70-75% lean export soff, skin on 60-70% lean export gular, bone out ar, bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd	ccow) Lbs 1 4.69 3.68 0.32 0.43	per cwt Price (63.00 41.75 308.50 169.00	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75 -4.75 0.25	Value 5.73 1.54 0.99 0.73 0.24 0.24 0.28	
Carlot Basis EF VARIETY It IEEK MEAT, tru EET, nail AD MEAT, CARTS, reg regula DNEYS, regula VERS, selected, regular, TAILS, selec	<pre>B - Dollars/hum MEATS - FROZEN Cems dd, 70-75% lean export s. off, skin on 60-70% lean export yular, bone out ur,bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box export, 2/box ted, small box</pre>	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, honeycomb bleached	cow) Lbs 1 4.69 3.68 0.32 : 0.14 : 0.20 : 0.46 0.13 0.90 1.06 0.14	Price (63.00 41.75 308.50 169.00 169.00 227.50 61.00 65.00 23.00 70.25 94.75	live, Change Prv/Mc 3.00 -19.00 -5.50 5.75 0.25 3.00 -5.00 -5.25	up Value 5.73 1.54 0.99 0.73 0.24 0.28 0.28 0.28 0.08 0.21 0.74 0.13	
Carlot Basis EF VARIETY It EEEK MEAT, rem ET, nail AD MEAT, ARTS, reg regula DNEYS, reg VERS, s selected, regular, TAILS, selec EETBREADS,	s - Dollars/hum MEATS - FROZEN tems ad, 70-75% lean export s. off, skin on 60-70% lean export gular, bone out tr,bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box texport, 2/box texport, 2/box texport, 2/box texport	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts	cow) Lbs 1 4.69 3.68 0.32 : 0.43 : 0.43 : 0.20 : 0.46 0.13 0.90 1.06 0.14 0.90 1.06 0.14 0.90 1.06 0.15	Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75 -4.75 0.25 3.00 - - -5.00 - 5.25 - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.28 0.21 0.74 0.13 0.01	
Carlot Basis EF VARIETY It EEEK MEAT,trm EET, nail AD MEAT, CARTS, reg regula DNEYS, PS, VERS, s selected, regular, TAILS, selec EEETBREADS, NGUES,Indivi riss-Cut#1,Wh	B - Dollars/hur MEATS - FROZEN Lems ad, 70-75% lean export s. off, skin on 60-70% lean export gular, bone out ar, bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box export, 2/box tted, small box domestic export dually Wrapped tt,0-3% trm, Exp	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton	ccow) Lbs 1 4.69 3.68 0.32 0.43 0.43 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.14 0.86 0.15 10.71 0.731	Price (63.00 41.75 308.50 169.00 169.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75 -4.75 0.25 3.00 - - 5.00 - 5.25 - - -2.00	up Value 5.73 1.54 0.90 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.01 2.51 0.38	
Carlot Basis SEF VARIETY THEEK MEAT, Tru CET, nail CARTS, regula CONEYS, PS, VERS, s selected, regular, TTALLS, selec FETBREADS, NGUES, Indivi riss-Cut#1, Mh viss-Cut#1, Bl	<pre>B - Dollars/hur MEATS - FROZEN Cems dd, 70-75% lean export s. off, skin on 60-70% lean export yular, bone out ur,bone-out exp export unscalded selected, 2/box elected, 2/box 2/box, export regular, 2/box export, 2/box ted, small box domestic export dually Wrapped tt,0-3% trm,Exp Swiss-Cut #2</pre>	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4)	cow) Lbs 1 4.69 3.68 0.32 0.43 0.43 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.731 24.60 0.78 dress	per cwt Price 6 6 6 6 6 6 7 6 6 7 6 7 6 7 6 7 7 6 7	live, Change Prv/Wk 3.00 - 19.00 -6.50 5.75 -4.75 0.25 3.00 - - 5.00 - 5.25 - - -2.00	up Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.03 0.03 0.251	
Earlot Basis EF VARIETY It EEEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula DNEYS, PS, VERS, s selected, regular, TAILS, selec EETBREADS, NGUES,Indivi riss-Cut#1,Bl IPAS,	<pre>B - Dollars/hur MEATS - FROZEN Cems ad, 70-75% lean export s off, skin on 60-70% lean export gular, bone out tr,bone-out exp export unscalded selected, 2/box export 2/box, export regular, 2/box export, 2/box export, 2/box export, 2/box export domestic domestic domestic swiss-Cut #2 domestic export k,0-3% trm,Exp Swiss-Cut #2 domestic export</pre>	ndredweight 1 Lds	- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lipers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals:	CCWW) Lbs 1 4.69 3.68 0.43 0.43 0.43 0.43 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.14 0.86 0.15 10.71 0.7311 24.60 27% dress	per cwt Price 63.00 41.75 308.50 169.00 169.00 169.00 61.00 63.00 70.25 3.88 4.13 468.50 031.00): ds.	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00	Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.03 0.03 0.03 0.38 14.06 29.91	
arlot Basis EF VARIETY IEW MEAT. AT MEAT, nail AD MEAT, ARTS, reg regula DNEYS, s selected, regular, TAILS, selec EETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Bl IPAS, IPE, s scalded,	<pre>B - Dollars/hur MEATS - FROZEN Cems ad, 70-75% lean off, skin on 60-70% lean export ular, bone out ur, bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box export, 2/box ted, small box domestic export dumestic export dually Wrapped t,0-3% trm,Exp Swiss-Out #2 domestic export scalded, edible edible, export</pre>	ndredweight 1 Lds	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 55% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1,	cow) Lbs 1 4.69 3.68 0.32 0.43 0.43 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.15 10.71 0.731 0.731 0.731 24.60 27% dress 100 pound for seaso	per cwt Price (63.00 41.75 308.50 169.00 169.00 65.00 23.00 65.00 23.00 94.75 3.88 4.13 468.50 031.00): ds. onal var:	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation.	Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.03 0.03 0.03 0.38 14.06 29.91	
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arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula NEYS, s selected, regular, ratLS, select ETBREADS, VGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT,	<pre>B - Dollars/hur MEATS - FROZEN Cems ad, 70-75% lean export s off, skin on 60-70% lean export gular, bone out unscalded selected, 2/box 2/box, export regular, 2/box export, 2/box export, 2/box export, 2/box sted, small box domestic export domestic export domestic export domestic export domestic export domestic export domestic export domestic export domestic export domestic export scalded, edible edible, export leached, export comb, bleached</pre>	- FOB SUPPI	- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 55% blk/ton Blood meal, 55% blk/ton Cotals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rate REPORT BASIS - FOB Omaha or equival	cow) Lbs 1 4.69 3.68 0.43 0.43 0.43 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.15 10.71 0.731 24.60 0.73 10.71 24.60 0.731 24.60 0.731 24.60 0.75 10.75 10.75	per cwt Price (63.00 41.75 308.50 169.00 169.00 65.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. onal var: the Midwa homa REPORT -	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL	value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.01 2.51 0.38 14.06 29.91	weight
arlot Basis EF VARIETY JEK MEAT,trm ET, nail AD MEAT, ARTS, regula DNEYS, S, Selected, regular, TAILS, selec EETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,B1 IPAS, IPE, S scalded, unbl honey ASAND MEAT, CHARLES CONT	B - Dollars/hur MEATS - FROZEN Cems ad, 70-75% lean export s. off, skin on 60-70% lean export yular, bone out ir, bone-out exp export unscalded selected, 2/box 2/box, export regular, 2/box 2/box, export regular, 2/box export, 2/box domestic export, 2/box domestic export dually Wrapped it,0-3% trm, Exp Swiss-Cut #2 domestic export scalded, edible edible, export conb, bleached BEEF PET FOODS TRACTS:	- FOB SUPPI	- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rate REPORT BASIS - FOB Onaha or equival- FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis	cow) 4.69 4.69 3.68 0.32: 0.43: 0.43: 0.20: 0.46 0.13 0.90 1.06 0.14 0.20: 0.46 0.13 0.90 1.06 0.14 0.20: 0.46 0.13 0.90 1.06 0.15 10.711 24.60 7% dress 100 pound for seaso e. ent for f and Oklad T PRICE I ds	per cwt Price (63.00 41.75 308.50 169.00 169.00 227.50 61.00 65.00 23.0	live, Change Prv/Wk 3.00 - 0.25 0.25 - - - 2.00 45.00 iation. est; FOB PL ollars/ Range	value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.28 0.28 0.28 0.28 0.28 0.24 0.42 0.43 0.23 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.21 0.74 0.43 0.251 0.74 0.43 0.30 0.21 0.74 0.43 0.38 1.551 0.38 1.551 0.29 0.74 0.43 0.38 1.551 0.38 1.551 0.44 0.43 0.51 0.45 0.51 0.54 0.43 0.51 0.51 0.551 0.29 0.74 0.43 0.03 0.29 0.38 1.40 0.62 0.99 0.74 0.38 1.40 0.51 0.38 1.40 0.62 1.40 0.51 0.38 1.40 0.51 0.38 1.40 0.51 0.44 0.45 0.51 0.555	Vtavg
arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula NEYS, s selected, regular, CALLS, selected, regular, CALLS, selected, UGUES,Indivi LSS-Cut#1,Wh LSS-Cut#1,Wh LSS-Cut#1,BL EPAS, Salded, unbl honey SAND MEAT, CALC, S NETER, CALC HOME, S SCALC, S S SCALC, S S S S S S S S S S S S S S S S S S S	<pre>B - Dollars/hur MEATS - FROZEN Cems ad, 70-75% lean export s off, skin on 60-70% lean export gular, bone out ar, bone-out exp export umscalded selected, 2/box 2/box, export regular, 2/box export, 2/box export, 2/box ted, small box domestic export domestic export domestic export domestic export domestic export domestic export domestic export domestic export domestic export scalded, edible edible, export leached, export comb, bleached BEEF PET FOODS TRACTS: HEA lible</pre>	- FOB SUPPI FT 12 12 13 12 12 12 12	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, boneycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Coreseed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed	CCWW) 4.69 3.68 0.32 0.43 0.14 0.20 0.43 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.7311 24.60 The sease ce. ent for t and Oklai T PRICE 1 ds	per cwt Price (63.00 41.75 308.50 169.00 169.00 227.50 61.00 65.00 23.0	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range	value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.28 0.28 0.28 0.28 0.28 0.24 0.42 0.43 0.23 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.24 0.43 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.28 0.21 0.74 0.43 0.251 0.74 0.43 0.30 0.21 0.74 0.43 0.38 1.551 0.38 1.551 0.29 0.74 0.43 0.38 1.551 0.38 1.551 0.44 0.43 0.51 0.45 0.51 0.54 0.43 0.51 0.51 0.551 0.29 0.74 0.43 0.03 0.29 0.38 1.40 0.62 0.99 0.74 0.38 1.40 0.51 0.38 1.40 0.62 1.40 0.51 0.38 1.40 0.51 0.38 1.40 0.51 0.44 0.45 0.51 0.555	Wtavg
arlot Basis EF VARIETY LT LEK MEAT,trm ET, nail AD MEAT, ARTS, reg regular, regular, SS, ZERS, s selected, regular, TAILS, selec LETBREADS, UGUES,Indivi LSS-Cut#1,Wh LSS-Cut#1,Wh LSS-Cut#1,Bl IPAS, Scalded, unbl honey ASAND MEAT, ATTERLY CONT JLLETS-TRACH DNEYS, ind VERS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems d, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box 2/box, export export, 2/box export, 2/box export, 2/box ted, small box domestic export dully Wrapped t,0-3% trm,Exp Swiss-Cut #2 domestic export export calded, export eacled, export e</pre>	- FOB SUPPI 12 13 14 13 14 13 12 9. 3.	Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival- FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp	CCWW) 4.69 3.68 0.32 0.43 0.14 0.20 0.43 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 24.60 78 dress 100 pound for sease ce. ent for f and Oklai T PRICE I ds 2.1	per cwt Price 0 63.00 41.75 308.50 169.00 169.00 65.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - D REPOR	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range	Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.74 0.13 0.03 0.01 2.51 0.38 14.06 29.91 XANT Thundredt	Wtavg 169.0
arlot Basis EF VARIETY It LEK MEAT,trm ET, nail AD MEAT, RTS, reg regula NEYS, S, selected, regular, CETBREADS, GUES,Indivi ISS-Cut#1,Wh LSS-	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export regular, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (C Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Cressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival FOB Plant for Texas a VEEKLY CENTRAL U.S. COW VARIETY MEA FOR Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp HEEARTS, Regular, bone-out	CCWW) 4.69 3.68 0.32 0.43 0.14 0.20 0.43 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 24.60 78 dress 100 pound for sease ce. ent for f and Oklai T PRICE I ds 2.1	per cwt Price (63.00 41.75 308.50 169.00 169.00 169.00 227.50 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - D	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range	Value 5.73 1.54 0.99 0.73 0.24 0.46 0.28 0.08 0.21 0.38 14.06 29.91 XANT	Wtavg 169.0
arlot Basis EF VARIETY II EEK MEAT, trm ET, nail AD MEAT, ARTS, reg regula NEYS, S, selected, regular, TALS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, S scalded, unbl hongy ASAND MEAT, ARTERLY COMPACT, INLEYS, ined IVMEYS, ined IVMES, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export regular, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rate REPORT BASIS - FOB Omaha or equival FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEAK For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp	ccow) 4.69 3.68 0.32 0.43 0.20 0.43 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.43 0.90 1.06 0.14 0.20 0.43 0.90 1.06 0.14 0.20 0.43 0.90 1.06 0.14 0.20 0.71 0.731 2.4.60 The sease cent for fail and Oklai T PRICE I 5.0	per cwt Price 0 63.00 41.75 308.50 169.00 169.00 27.50 65.00 23.00 65.00 23.00 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - D REPORT - D S 94.00 59.00	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range -	Value 5.73 1.54 0.99 0.73 0.24 0.40 0.28 0.08 0.21 0.74 0.13 0.38 14.06 14.06 14.09 19.91 XNT Trundredt 179.00 66.00	169.0 61.1
arlot Basis EF VARIETY II EEK MEAT, trm ET, nail AD MEAT, ARTS, reg regula NEYS, S, selected, regular, TALS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, S scalded, unbl hongy ASAND MEAT, ARTERLY COMPACT, INLEYS, ined IVMEYS, ined IVMES, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export regular, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated i 0.27 from last week. CALCULATIONS FOR BY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton CHEEK MEAT, Trimmed FET, unbleached 3/29/2013 Frozen CARLOT/L.C.L. Basis EXEMPTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	COW) 4.69 3.68 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.711 24.60 7.731 24.60 7.734 dress 100 pound for sease e.e. c.ent for f and Oklal T PRICE I 5.0 1.5 5.3	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - Do Price 1 - 165.00 59.00 165.00	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range -	value 5.73 1.54 0.24 0.24 0.28 0.28 0.21 0.74 0.13 0.01 2.51 0.01 2.51 0.01 2.51 0.03 14.06 29.91 	169.0 169.0 61.1 169.0 30.7
arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula DNEYS, s selected, regular, TALS, selec EETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT, ARTERLY COMPACTION INEYS, ined IVERS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, scalded edible, blchd Melts Meat bone ml, 50% blk/ton Blood meal, 5% blk/ton Blood meal, 85% blk/ton Cressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival FOB Plant for Texas 3 WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, bleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp HEARTS, Sunscided LIVERS, Regular, bulk-pack	COW) 4.69 4.69 3.68 0.43 0.43 0.43 0.43 0.43 0.44 0.13 0.90 1.06 0.14 0.86 0.15 10.71 24.60 10.731 24.60 10.731 24.60 10.71 10.71 24.60 10.71 10.731 24.60 10.71 24.60 10.71 10.71 24.60 10.71 10.71 24.60 10.71 10.71 24.60 10.71 10.71 24.60 10.71 1	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - Do Price 1 - 165.00 59.00 165.00	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	Value 5.73 1.54 0.99 0.73 0.24 0.28 0.28 0.21 0.74 0.13 0.01 2.51 0.38 14.06 29.91 	169.0 169.0 61.1 169.0 30.7
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arlot Basis EF VARIETY II EEK MEAT, trm ET, nail AD MEAT, ARTS, reg regula NEYS, S, selected, regular, TALS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, S scalded, unbl hongy ASAND MEAT, ARTERLY COMPACT, INLEYS, ined IVMEYS, ined IVMES, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trnd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, boneycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival FOB Plant for Texas 3 WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, bleached, skin-on, exp HEARTS, Regular, bone-out HEARTS, Regular, bon	ccow) Lbs 1 4.69 3.68 0.32 0.43 0.20 0.43 0.20 0.46 0.13 0.90 1.06 0.14 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 100 pound for sease ce. ent for fail and Oklai T PRICE 1 5.0 1.5 5.3 1.3 0.4	per cwt Price 0 63.00 41.75 308.50 169.00 169.00 227.50 23.08 4.13 468.50 031.00): ds. conal var: the Midwa homa REPORT - Dx Price 1 165.00 59.00 165.00 30.00	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	value 5.73 1.54 0.24 0.24 0.28 0.28 0.24 0.24 0.23 0.21 0.74 0.13 0.01 2.51 0.38 14.06 29.91 	169.0 61.1 169.0 30.7 65.0 25.0
arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ATTS, reg regula NEYS, reg Selected, regular, TAILS, selec ETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh hongy SaND MEAT, ARTERLY COMPACT, ILLETS-TRACH IDNEYS, ined VVERS, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated i 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rate REPORT BASIS - FOB Omaha or equival FOB Plant for Texas : WEEKLY CENTRAL U.S. COW VARIETY MEAK For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis LET, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bune-out, exp HEARTS	ccow) Lbs 1 4.69 3.68 0.32 0.43 0.43 0.20 0.43 0.20 0.46 0.13 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.7311 24.60 7% dress 100 pound for sease ent for fa and Oklai T PRICE 1 5.0 1.5 5.3 1.3 0.4 1.3 0.4	per cwt Price 1 63.00 41.75 308.50 169.00 169.00 227.50 23.08 4.13 468.50 031.00): ds. conal var: the Midwa homa REPORT - Dx Price 1 165.00 59.00 165.00 30.00 21.00	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.48 0.28 0.08 0.21 0.74 0.13 0.03 0.74 0.13 0.03 0.74 0.13 0.03 0.251 0.38 14.06 29.91 179.00 66.00 184.00 33.00 65.00 25.00 26.00	Wtavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8
arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ATTS, reg regula NEYS, reg Selected, regular, TAILS, selec ETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Wh hongy SaND MEAT, ARTERLY COMPACT, ILLETS-TRACH IDNEYS, ined VVERS, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated i 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Coll Weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival FOB Plant for Texas i VEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis LEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp FEET, cunbleached, skin-on, exp FEET, bleached, skin-on, exp FEET, Segular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regula	ccow) Lbs 1 4.69 3.68 0.32 0.43 0.43 0.20 0.43 0.20 0.46 0.13 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.7311 24.60 7% dress 100 pound for sease ent for fa and Oklai T PRICE 1 5.0 1.5 5.3 1.3 0.4 1.3 0.4	per cwt Price 1 63.00 41.75 308.50 169.00 169.00 227.50 23.08 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - Dx Price 1 165.00 59.00 165.00 30.00	live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.48 0.28 0.08 0.21 0.74 0.13 0.03 0.74 0.13 0.01 2.51 0.38 14.06 29.91 Ithermodule of the second	Wtavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8
arlot Basis EF VARIETY II EEK MEAT, trm ET, nail AD MEAT, ARTS, reg regula NEYS, S, selected, regular, TALS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, S scalded, unbl hongy ASAND MEAT, ARTERLY COMPACT, INLEYS, ined IVMEYS, ined IVMES, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached EEEF PET FOODS TRACTS: EEA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trnd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Onaha or equival FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bulk-pack export LIVERS, Regular, bulk-pack LIVERS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, OXTAILS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export TONGUES, #1 white Swiss cut, IW	cow) ical slau at 14.06 cow) ibs 1 4.69 3.68 0.32 0.43 0.20 0.43 0.20 0.43 0.20 0.46 0.13 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.7311 24.60 7% dress 100 pound for sease ce. ent for fa and Oklai Composition of fa intervention of fa interventio	per cwt Price 1 63.00 41.75 308.50 169.00 169.00 227.50 23.08 4.13 468.50 031.00): ds. conal var: the Midwa homa REPORT - Dx Price 1 165.00 59.00 165.00 30.00 21.00	live, Change Prv/Wc 3.00 - 0.25 3.00 - 5.75 - 4.75 0.25 3.00 - 5.25 - - 2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.48 0.28 0.08 0.21 0.74 0.13 0.03 0.74 0.13 0.03 0.74 0.13 0.03 0.251 0.38 14.06 29.91 179.00 66.00 184.00 33.00 65.00 25.00 26.00	<pre>Wtavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8 227.5</pre>
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arlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula DNEYS, s selected, regular, TALS, selec EETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT, ARTERLY COMPACTION INEYS, ined IVERS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached BEEF PET FOODS TRACTS: EFA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rate REPORT BASIS - FOB Omaha or equival FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEAN For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L WEEKLY CENTRAL U.S. COW VARIETY MEAN FOF Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, blk-pack LIVERS, Regular, 2/box, export LIVERS, Regular, 2/box, export LIVERS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, OXTALLS, Regular, Small box SALIVARY GLANDS SWEETREADS, export TONGUES, #1 white Swiss cut,IW TONGUES, #1 white Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #2 mixed,Swiss cut,IW	cow) ical slau at 14.06 cow) ibs 1 4.69 3.68 0.32 0.43 0.20 0.43 0.20 0.43 0.20 0.46 0.13 0.20 0.46 0.13 0.90 1.06 0.14 0.86 0.15 10.71 0.7311 24.60 7% dress 100 pound for sease ce. ent for f and Oklai Composition for f and Oklai O.4 Composition for f and Oklai O.4 Composition for f and Oklai O.4 Composition for f and Oklai O.4 0.4 13.5 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 61.00 65.00 23.00 31.00): as. conal var: the Midwa homa REPORT - 165.00 59.00 165.00 30.00 21.00 226.00 293.00	live, Change Prv/Mc 3.00 - 0.25 3.00 -5.25 - - 2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.46 0.28 0.28 0.24 0.74 0.13 0.01 2.51 0.38 14.06 29.91 179.00 66.00 184.00 33.00 65.00 25.00 243.00 344.00 325.00	<pre>%tavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8 227.5 315.7 300.0</pre>
Aarlot Basis EF VARIETY It EEK MEAT,trm ET, nail AD MEAT, ARTS, reg regula DNEYS, s selected, regular, TALLS, selec EETBREADS, NGUES,Indivi iss-Cut#1,Wh iss-Cut#1,Wh iss-Cut#1,Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT,- ARTERLY COMPACT. IVERS, " ELTS, "	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached BEEF PET FOODS TRACTS: EFA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trnd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Omaha or equival FOB Plant for Texas 3 WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out	cow) 4.69 3.68 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.14 0.86 0.13 0.90 1.06 0.14 0.86 0.15 10.71 24.60 1.7% dress 100 pound for sease e.e.t for f and Oklai T PRICE I ds 0.4 0.5 5.3 1.3 0.4 0.4 0.2 0.4 0.15 0.14 0.15 0.15 0.13 0.4 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 1.07 1.06 0.14 0.15 0.14 0.15 1.07 1.07 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.14 0.15 0.15 0.15 0.15 0.15 0.0 0.16 0.15 0.15 0.0 0.15 0.0 0.15 0.0 0.0 0.0 0.0 0.0 0.0 0.0 0.	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 61.00 65.00 23.00 31.00): as. conal var: the Midwa homa REPORT - 165.00 59.00 165.00 30.00 21.00 226.00 293.00	live, Change Prv/Mc 3.00 - 0.25 3.00 -5.25 - - 2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.46 0.28 0.28 0.24 0.74 0.13 0.01 2.51 0.38 14.06 29.91 179.00 66.00 184.00 33.00 65.00 25.00 243.00 344.00 325.00	<pre>%tavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8 227.5 315.7 300.0</pre>
arlot Basis EF VARIETY It EEK MEAT, tru ET, nail AD MEAT, ARTS, reg regula DNEYS, regula DNEYS, s selected, regular, TALS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT, 	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached BEEF PET FOODS TRACTS: EFA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trnd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly (3) Reflects a 30% condemnation rat REPORT BASIS - FOB Onaha or equival FOB Plant for Texas : WEEKLY CENTRAL U.S. COW VARIETY MEA For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis L CHEEK MEAT, Trimmed FEET, bleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, bulk-pack export LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, NATANA Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, Regular, Small box SALIVARY GLANDS SMEETREADS, export TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 black Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW TONGUES, #2 mixed,Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW	cow) 4.69 3.68 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.14 0.86 0.15 10.71 0.46 0.15 10.71 24.60 1.78 dress 100 pound for sease e 101 pound for sease 2.1 5.0 1.5 5.3 1.3 0.4 1.5 6.2 0.8 0.4 0.4 0.2	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): ds. conal var: the Midwe homa REPORT - Dx Price 1 75 75 70 59.00 165.00 201.00 226.00 293.00 290.00 68.00	live, Change Prv/Mc 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 - -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.28 0.28 0.28 0.28 0.28 0.21 0.74 0.13 0.01 2.51 0.33 14.06 29.91	<pre>#tavg 169.0 61.1 169.0 30.7 65.0 25.0 22.8 227.5 315.7 300.0 296.0</pre>
Aarlot Basis EF VARIETY IEF VARIETY EEK MEAT, tru ET, nail AD MEAT, ARTS, reg regula DNEYS, s selected, regular, TAILS, selec EETBREADS, NGUES, Indivi iss-Cut#1, Wh iss-Cut#1, Wh iss-Cut#1, Bl IPAS, IPE, s scalded, unbl honey ASAND MEAT, 	<pre>B - Dollars/hur MEATS - FROZEN Tems ad, 70-75% lean export s off, skin on 60-70% lean export unscalded selected, 2/box export regular, 2/box export, 2/box, export cuscalded selected, 2/box export, 2/box ted, small box domestic export dually Wrapped ht,0-3% trm,Exp Swiss-Cut #2 domestic export scalded, edible edible, export comb, bleached BEEF PET FOODS TRACTS: EFA Bible</pre>	- FOB SUPPI FF 13 12 9. 3. 4.	<pre>- as of 3:00 PM. Price Range 88.00 - 90.00 60.00 64.00 152.00 - 155.00 54.00 68.00 LY POINT</pre>	Wtd Avg 89.80 D 60.00 D 64.00 B 153.54 D 54.00 E 68.00 D	The hide and offal value from a typ week ended 3/29/2013 was estimated a 0.27 from last week. CALCULATIONS FOR EY-PRODUCT VALUE (Cow hide, branded (2)/Piece Tallow, renderer blchable Tongues, Swiss cut, IW Cheek meat, trmd Head meat Oxtail, reg, small box Hearts, reg, bone out Lips, unscalded Livers, reg, gall off (3) Tripe, scalded edible, blchd Tripe, honeycomb bleached Lungs, inedible Melts Meat bone ml, 50% blk/ton Blood meal, 85% blk/ton Totals: Dressed equivalent basis (4 (1) Typical slaughter cow weighs 1, (2) Hide weight adjusted regularly FOB Plant for Texas a WEEKLY CENTRAL U.S. COW VARIETY MEAN For Week Ended 3/29/2013 Frozen CARLOT/L.C.L. Basis LEFT, unbleached, skin-on, exp HEARTS, Regular, bone-out, exp HEARTS, Regular, 2/box, export LIVERS, Regular, 2/box, export LIVERS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, OXTALLS, Regular, 2/box, export " 1 load traded at 32.00 for Egypt MELTS, OXTALLS, Regular, Small box SALIVARY GLANDS SWEETRREADS, export TONGUES, #1 white Swiss cut,IW TONGUES, #1 white Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #1 black Swiss cut,IW TONGUES, #2 mixed,Swiss cut,IW TONGUES, #2 mixed,Swi	cow) 4.69 3.68 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.43 0.14 0.86 0.15 10.71 0.46 0.15 10.71 24.60 1.78 dress 100 pound for sease e 101 pound for sease 2.1 5.0 1.5 5.3 1.3 0.4 1.5 6.2 0.8 0.4 0.4 0.2	per cwt Price 0 63.00 41.75 308.50 169.00 227.50 61.00 65.00 23.00 70.25 94.75 3.88 4.13 468.50 031.00): dds. onal var: the Midwa homa REPORT - To F Price 1 165.00 290.00 21.00 226.00 293.00 290.00 68.00 106.00	live, live, Change Prv/Wk 3.00 -6.50 5.75 -4.75 0.25 3.00 -5.25 -2.00 45.00 iation. est; FOB PL ollars/ Range - - - - - - - - - - - - -	up Value 5.73 1.54 0.99 0.73 0.24 0.28 0.28 0.28 0.28 0.28 0.21 0.74 0.13 0.01 2.51 0.33 14.06 29.91	<pre>wtavg 169.0 61.1 169.0 30.7 65.0 25.0 227.5 315.7 300.0 296.0 70.2 113.7</pre>

USDA NATI	IONAL CARL	OT PORK REPO	ORT as of	3:00 P.M.	Negotiated
Purchases I	Equated to F)B Omaha Basis	unless othe	rwise state	

Compared to Thursday's Close: Fresh pork cuts not fully established. Trading very slow, with very light demand and light to moderate offerings.

Loads PORK CUTS	:	16.00
Loads TRIM/PROCESS PORK	:	4.00

USDA ESTIMATED FORK 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

Date	Loads C	arcass Lo		/'s Prima utt Pi		t Values ib Ha	am B	elly	
03/29 Change	20.00	77.36 0.15	86.78 1.26	76.67 0.03	45.01 -0.84	127.34 -1.36	53.81 -0.04	128.69 unc	
03/28 03/27 03/26 03/25 Current	64.8 35.3 90.2 24.6 Five Day	77.21 76.89 77.59 77.96 Simple Av 77.40	85.51 88.05 85.46 86.25 /erage - 86.41	76.64 75.96 75.85 76.28 76.28	45.85 44.29 44.77 44.85 44.96	128.70 127.54 129.06 129.68 128.46	51.22 56.21 56.54	128.69 128.69 128.69 128.69 128.69	

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

FRESH PORK CUTS

FRESH PORK CUTS LOINS, BONE-IN					
Primal Cutout Value =					86.78 Wghtd Avg
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_CNIRCUT,10-11 RIB,1/4 Tender-in FLO 8-13#	1.5			117.00	117.00
Tender-out FLO 8-13# BNLS Strap-on 5-11#	3.25 1.0	140.00	-	142.00 161.00	141.23 161.00
WHLE ENIS LOINS 9-1.3# ENIS SIRLOIN .75-1.5# BONE-IN SIR 2.5-3.5# BLADE ENDS 2-4# TENDERLOIN 1.25/DN# LOIN BACKRIB (BOXED)			-	118.00 69.00	115.29 69.00
PRESH 1.3/24# " 1.75/DN# " 1.75_2.00# " 2.00/UP# PICNIC					
Primal Cutout Value =				D	45.01
Sukr Trm, RS, combo Sukr Trm, SS, combo Sukr Trm, SS, boxed PICNIC CUSHION MEAT					
Boxed 92% Fresh Boxed 92% Frozen BOSTON BUTT				103.00	95.50
Primal Cutout Value =	Lds-		Price	Range	76.67 Wghtd Avg
1/4" TRM 5-10# 1/8" TRM 5-10# 1/4" Trim Stk Rdy 1/8" Trim Stk Rdy ENLS, Butt Combo's 11/UP#(SOW) SPARERIB					
Primal Cutout Value =					127.34
3BAG/3 PCVAC4.25#/DN-LGT COMBOS 4.25#/DN-LGT	1.00		Price	144.00	Wgnta Avg 144.00
2 BAG/3 PCVAC4.25#/UP-ME COMBOS 4.25#/UP-ME FRESH PORK CUTS-ADDED INGRE					131.60
BONE-IN LOINS 1/8" TRIM BONE-IN LOINS CC TENDER IN ENLS LOINS STRAP-ON ENLS LOINS STRAP-OF ENLS SIRLOIN .75-1.5# BONE-IN SIR 2.5-3.5# TENDERLOIN 1.25/DN# LOIN BACKRIB FRESH 2.00/UP# SWKR TRM SS PICNIC BOXED 1/4" TRIM SUTT 1/4" TRIM SUT 1/4" TRIM SUTT 1/4" TRIM STK RDY BUTT 1/4" TRIM STK RDY BUTT 1/8" TRIM STK RDY BUTT SPARERIB 4.25#/UP-MED					
Primal Cutout Value =				Range	53.81
BONE-IN TRIMMED 17-20# TRIM SPEC 1 20-23# TRIM SPEC 1 23-27# TRIM SPEC 1 BONE-IN 27#/Up Trim Spec 1 DORTH AMERICAN EXPORTS HAMS, BONE-IN 23-27# TS 1 ENLS 3 MUSCLE HAMS 94-96% ENLS 5 MUSCLE HAMS 94-96% ENLS 5 MUSCLE HAMS 94-96% INSIDE OUTSIDE KNUCKLE LITE BUTT INNER SHANK HAM TRIMMINGS (CHEM LEAN) COmbo 72% Fresh Boxed 72% Fresh Boxed 90% Fresh					
Primal Cutout Value =					128.69
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 18-20# SKIN-ON, TRIMMED 20-25# SKIN-ON, TRIMMED 20-25# SKIN-ON, TRIMMED 3-17#					-

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week ended 3/29/2013 was estimated at 5.38 per cwt live, down -0.06 when compared to last week.

CALCULATIONS FOR BY-PRODUCT	VALUE	(HOG) -		
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	72.00	-	0.20
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	45.00	-	0.13
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	-	0.06
Snouts, partial lean	0.25	49.00	-	0.12
Stomachs, scld, small box	0.43	129.00	-8.50	0.55
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	43.25	-0.25	0.22
Pork meat & bone meal	1.57	509.00	-9.75	0.40
Pork blood meal	1.95	1125.00	-10.00	1.10
Lard	1.72	43.25	-	0.74
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.38
Dressed equivale	nt basi	s (74% dr	ess):	7.27
(1) Typical slaughter hog w	eighs 2	70 pounds	•	

USDA BY PRODUCT PRICE REPOR	TS - F	OB CENTRAL U.S.	BASIS
Carlot Basis - Dollars/hundred	l weight –	• as of 3:00 PM	
PORK VARIETY MEATS - FROZEN	_		
Items	Lds	Price Range	Wtg Avg
NECK Bones domestic			
export			
Brisket Bones Full, 30#			
Brisket Bones Full, exp 30#			
TAILS, CHEEK MEAT trimmed			
CHEEK MEAI UTIMMed			unq
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb EARS, edible, export	1 0	227 00	227.00
FEET, front, toes on	4.0	227.00	227.00
front, toes on, export			
hind, domestic			
hind, export			
HEARTS, slashed, domestic			unq
single slashed, export			ung
multi slashed, export whole, export HOCKS, picnic			
HOCKS, picnic			
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,			
SNOUTS, partial lean			
partial lean w/mask			
STOMACHS, scalded, small box	4.0	129.00	129.00
scalded, small box, export			
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp	3.5	136.00	136.00
scalded & scraped			
UTERI			
PORK SKINS FRESH IN			
QUARTERLY CONTRACTS:		DOMESTIC	Export 41.00-48.00
BELLY SKINS, SELECTED		35.50-47.00	41.00-48.00
FATBACK SKINS, SELECTED		38.00-48.00	40.00-40.00
BUTT PLATE SKINS, SELECTED	thk	38.00-40.0thn	28.00-28.00
HAM SKINS, HOUSE RUN		26.00-40.00	36.00-42.00
FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN		26.00-28.00	36.00-36.00
JOWL SKINS, HOUSE RUN		20.50-29.50	
PORK PET FOODS			
QUARTERLY CONTRACTS:			BOXED FROZEN
KIDNEYS, inedible LIVERS, "		7.00-7.00 12.00-19.00	
LIVERS, "LUNGS,		2.00-6.00	
MELTS, "			
LITTO'		5.00-5.25	

USDA TALLOW AND PROTEIN REPORTS	- FOB CENTRA	LU.S.	
(unless otherwise stated) as o			
TALLOW, GREASE, AND LARD	Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL			
Choice white grse (truck)	5.0		44.25
Yellow grease (truck)		36.00	36.00 A
EDBLE LARD, FOB PLANT (truck)			
Loose lard, PS and/or CP			
INEDBL, TALW/GRSE CAF CHICAGO			
Packer bleachable <.15%			
Renderer bleachable <.15%			unq
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		45 00	45.00 B
Loose lard, PS and/or CP		15.00	15.00 D
EDBLE TALLOW, CAF GULF			
Edible tallow			
PROTEIN FEED SUPPLEMENTS			
MEAT & BONEMEAL, 50% pro/ton			
Ruminant Central, Domestic		455.00 - 460.00	
Ruminant Panhandle,Domestic		487.00 - 490.00	
PORK Meat/Bnmeal,50% pro/ton	9.0	500.00 - 520.00	506.67
DRT (lo)/unit pro			
DRT (lo)/unit pro, pnhdl			
DRT (hi)/unit pro			
BLOOD MEAL, 85% pro/ton			
Central		1000.00 - 1100.00	
Panhandle		1025.00 - 1125.00	1038.54 A
CAF California		1105 00	1105 00 0
PORK BLOOD MEAL, 85% pro/ton		1125.00	1125.00 C

Friday, March 29, 2013

USDA CARLOT VEAL CARCASS REPORT - THU, MAR 28, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was higher on both open market calves and packer owned calves. Demand was moderate with moderate offerings. Harvest numbers were 8.5% lower compared to last week's total. Dressed weights were down 4.5 pounds in the Northeast, up 12 pounds in the North Central, with the total NE & NC up 2.2 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	Rang	e	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1522	332.00-	351.00	334.74
PACKER OWNED				
Hide-Off, 255-315 Lbs. Hot Basis	1618	332.00-	360.00	351.13
CONTRACT INFORMATION: Hot Basis,	Hide-Off			

Current future contracts offered: Firm Bottom Northeast and North

Special Fed Veal Sla Week ending:			Year Ago 03/24/12	YTD 2013	YTD 2012
Northeast			2,995		
North Central	2,239	2,555	3,290	28,693	42,498
Total NE & NC	5,696	6,222	6,285	67,682	79,733
	ssed Weights		Year Ago		
Special Fed Veal Dre Week ending:			Year Ago		
	ssed Weights	03/16/13	Year Ago		
Week ending:	ssed Weights 03/23/13 268.3	03/16/13	Year Ago 03/24/12 267.2		

**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 throughout the carcass. Demand was light to moderate with light to moderate offerings.

Item:	Wt. Ra	nge	Rang	e
Carcass, hide off	200-275		419.00-	
Foresaddles	86-147	lbs	340.00-	
Forequarters	43-74	lbs	345.00-	460.00
Necks, bone-in	24-28	lbs	285.00-	285.00
Breast	10-18	lbs	129.00-	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-	405.00
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				225.00
Bnls Veal Trimmings 80-90% Lean			225.00-	
Hvy Nature Green Hides(per piece)		58.00-	72.00

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, MAR 29, 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. Combined Negotiated, Formula and Forward Contract sales for delivery within 14 calendar days, FOB Plant basis.

CHOICE AND PRIME,	YG 1-4	Head 6,034
Weight	Head	Wt Avg
45-DN	343	542.61
45-55#	241	336.30
55-65#	859	292.92
65-75#	1,200	258.13
75-85#	1,377	237.77
85-UP	2,014	211.38
CHOICE AND PRIME, 45-DN 45-55# 55-65# 55-65# 65-75# 75-85# 85-UP 55-65#	YG 5 Head	Head Wt Avg
CERTIFIED FRESH AN	MERICAN LAMB	Head
Weight	Head	Wt Avg
UNGRADED Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	Head 79 64 71 66 30 29	Head 339 Wt Avg 295.93 246.76 237.35 236.69 181.08 180.45

NATIONAL DAILY LAMB CARCASS REPORT

Negotiated sales delivery within 14 calendar days, FOB Plant basis.

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

P /	CUTS ORESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204 209 207 210	RACK, 8-RIB MEDIUM BREAST ** SHOULDERS, SQ-CUT FORESHANK NECK **		92.65 229.78	-0.41 -8.15	8.85% 23.53% 3.82%	6.37 16.94 2.75
232 232E 233A	HINDSADDLE LOINS, TRIMMED 4X4		458.67 41.13	-2.62	10.97% 3.39%	7.90
	GROSS CARCASS VALUE:		292.24	-0.33	95.45%	68.72
	ADDLE VALUE ADDLE VALUE		272.20 342.34	-1.94 1.36		35.43 33.30
Carcass value less process/packaging per owt cost of \$31.50 NET CARCASS VALUE 260.74 -0.33						

* Shrink and trim of 3.28 lb's not reflected in cutout value * Based on Actual Federally Inspected Slaughter Carcass Weight of 72.00 lbs. for W/E 03/16/2013, -1.00lbs lighter than last week. **Includes Fresh and Frozen Product

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

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

Current Volume -Fresh Cuts 1,863,225 pounds Frozen Cuts 315,244 pounds

Items with no entries indicate non-reportable trades.

FRESH	CHOICE & PRIME CUTS				
		# Of Trades			Change from Prior Days
200A 200A 200A 202	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle	7 0	4,651	\$315.43	(2.30)
203 204 204 204 204	Bracelet Rack, 8-Rib, light Rack, 8-Rib, medium Rack, 8-Rib, heavy Rack, chined	5 9 172 17 69 55	3,411 2,473 36,887 2,012 18,839	\$477.31 \$517.84	1.40 (5.28)
204B 204C 204D 206 207	Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut	262 10 124 336	194,273	\$777.64 \$1,045.29 \$1,208.01 \$206.10 \$229.78	4.58 11.68 (1.67) 1.11 (0.41) (4.20)
208 209 209A 210 229	Shoulders, square-cut, bnls Breast Breast, bulk Ribs, Breast bones off Foreshank Hindsaddle, long-cut	132 19 33 354	11,362 47,756 47,493 5,465 41,845	\$451.23 \$110.49 \$71.75 \$456.37 \$367.07	(4.00) (3.00) 5.52 5.42 (8.15)
230	Hindsaddle Loins, trimmed 4x4 Loins, trimmed 2x2 Loins, trimmed 1x1 Loins, trimmed 0x0 Loins, short-cut, 1x1 Loins, short-cut, 1x1 Loins, short-cut, 1x1	20 161	3,606 4,944 31,238 2,486 38,033	\$458.67 \$578.01 \$640.88	(9.91) (2.62) (6.15) 1.26
232 232A 232A 232A 232C	Loins, trimmed 0x0 Loins, short-cut, 2x2 Loins, short-cut, 1x1 Loins, short-cut, 0x0 Loin, boneless, tied	39 0 0 14	9,131	\$1,408,59	17.00
232E 233 233A 233C 233E	Flank, untrimmed Legs Leg, trotter-off Leg, trotter-off, partial bn Leg, steamship	25 221 417 1 109 58	44,563 61,755 204,112 74,864 38,905	\$41.22 \$340.85 \$334.33 \$447.91 \$423.61	(0.45) 5.09 3.04 (15.66) 12.98
234 234A 234B 234C	Hindshank Leg, Boneless, Tied Leg, shank off, bnls Leg, 2-way boneless Leg, bottom, boneless	101 273 80 7 5	28,058 103,472 23,433 2,444 841	\$500.98 \$540.41	10.26
234D 234E 234F	Leg, outside, boneless Leg, inside, boneless Leg, sirloin tip, bnls	0 138 0	20,885	\$680.43	(3.24)
234G 235	Sirloin, boneless Back	22	1,202	\$661.15	(19.57)
236 238 239 244	Back, trimmed Trimmings Special trimmings Loin, boneless, 3-way	4 29 25 0	137 5,130 2,141	\$788.22 \$396.63 \$393.85	0.02 31.24 2.52
245 246 295 296	Sirloin Tenderloin Lamb for stewing Ground lamb	4 7 79 47	13,564 10,353	\$817.86 \$1,288.18 \$571.21 \$536.61	(5.64)
	Necks	41	21,107	\$105.35	(21.56)
	N CHOICE & PRIME CUTS Sub-Primal			Weighted Average	Change from Prior Days
	Rack, 8-Rib, medium Rack, roast-ready, frenched	3 5 22	2,615 464	\$306.16 \$899.06	0.00 46.64 (0.01)
209 209A	Breast Breast, bulk Ribs, Breast bones off	4	610	\$420.91	1 95
210 232 232E 233A	Foreshank Loins, trimmed 1x1 Flank, untrimmed Leg, trotter-off	15 3 24 30	3,881 696 73,499 89,468	\$441.76 \$41.07 \$273.98	(1.86)
234 234A 234E 238	Leg, trotter-off Leg, Boneless, Tied Leg, shank off, bnls Leg, inside, boneless Trimmings	11 16 31 8	6,505 9,117 2,564 6,924	\$529.41 \$421.50 \$771.12	(1.77) (9.20) 6.83 63.79 8.73
295 296	Lamb for stewing Ground lamb Necks	23 61 21	6,111 12,648 28,562	\$638.24 \$522.20	(1.27) 1.70 (19.21)

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

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 29-MAR-2013 and 30-MAR-2013 is estimated to be 27,852,000 DN 9.35 percent from a week ago and DN 11.61 percent from a year ago. (Last week 30,726,000; last year 31,512,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 30-MAR-2013 is estimated to be 149,997,000 head DN 2.69 percent from a week ago, and UP 0.16 percent from a year ago. (Last week 154,139,000; Last year 149,755,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 29, 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

	PRIC (CENTS PE	
	FROZEN	FRESH
15% OR LESS PRICE RANGE WTD AVERAGE PRICE	- - VOLU	29.00-31.00 30.00 JME
VOLUME TRADED VOLUME EXPORTED	(PER 1,(000 LBS.) 82
15-20%	(CENTS PI	
PRICE RANGE WTD AVERAGE PRICE	33.00-36.00 33.94 VOLU	27.00-33.00 29.66 ME
VOLUME TRADED VOLUME EXPORTED	(PER 1,00 1,255 975	3,101 326
20% OR MORE	(CENTS PI	ER POUND)
RANGE WTD AVERAGE PRICE	- - VOLU	
VOLUME TRADED VOLUME EXPORTED	(PER 1,00	00 LBS.) 82

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

CARCASS PRICE EOUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs cass was 1.79 lower at 178.78; Select 600-900 lbs carcass was 4 lower at 176.77 compared to last Friday. .14 lower

2.14 lower at 176.77 compared to last Friday.
FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE
For the week, boxed beef cutout values were lower on light to
moderate demand and moderate offerings. Boxed beef cutout values
continued to decline. The volume of trades, which was low last
session, increased to more normal levels. The Choice/Select spread
was also more typical at .23 by Thursday after inverting twice last
week. Beef trimmings had a strong week and helped partially offset
the declining boxed beef values. Grading percentages were unchanged
despite a decrease in dressed carcass weight and live cattle priced
remained steady while boxed beef cutout values dropped. On Friday,
USDA released its monthly cold storage report that showed beef
stocks 1.2% higher than at the end of January and 4.1% higher than
last year. Forward negotiated sales were light with no notable
consignments. On the grinds, Fed Chuck and Fed 81% were sharply
lower while blended 93% was higher. Select and Choice chuck, and
round primals were lower with the round losing the most value of
the primals. The loin primal was steady on Select and lower on
Choice. Beef trimmings were higher on light to moderate demand and
offerings. offerings

offerings. For the week: Select rib cuts steady and Choice 5.50 lower; Select and Choice chuck primal 6.00 to 9.00 lower; Select and Choice round primal 3.00 to 3.50 lower; Select loin cuts 1.50 lower and Choice 4.25 higher. Beef trimmings were 1.46 higher. Fed cattle grinds steady to 20.00 lower. Blended grinds steady to 20.00 higher. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 2.36 at 189.07, Select 600/900# carcasses down 3.44 at 188.84 when compared to last Friday.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT Lean boneless processing beef was generally steady and trimmings prices were mostly weak to lower. Demand was light to moderate for moderate to heavy offerings. Trading activity was moderate. Weaker demand ahead of the Easter holiday pressured prices this week. Some of the typical Lenten season weakness was offset by some early week sales for immediate delivery. Trading slowed as large supplies of trimmings did not clear the market by midweek. Market activity on imported beef was very slow and prices were not fully established. Trading was at a near standstill ahead of the Easter holiday. Cutter cow cutout values were generally steady on light to moderate demand and offerings. Round, rib and loin cuts were mixed while chuck and flank items were mostly higher. 100% lean items were mixed.

mixed

were mixed. Lean boneless beef 92-94% steady to weak; 90% mostly steady; 85% unevenly steady; 81% steady to firm; 75% steady to weak; 65% moderately to sharply lower; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, March 21, 2013 was estimated at \$171.59 per cwt, 0.10 lower compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE A combination of factors led to mixed results for the pork cutout this trading period. Large harvest numbers and large volumes of pork in the freezer produced a struggle for many retail items this week. Harvest numbers continue to run above year ago levels, and this week is no exception as the estimated harvest is projected to be 2.5 to 3 percent above last year. Bone-in loins lost the most ground this week. Packers struggled to move loin credit items in weeks past and thus allowed cutting lines to produce more bone-in product, which put excess product on the market. The last of the export orders for cushion meat ended this week putting pressure on this item which ended the week well below last week's prices. Sparerib sales began to fill pressure by the middle of the week as many large freezer orders ended. Bone-in hams saw some life by the middle of the week as export demand for this item increased after falling to price levels where interest could be created. The trimming complex awaked by the end of the week due to increased demand for meat following the holiday. Many large processors are beginning to process summer grilling items and the market adjusted accordingly. The belly complex ended the week untested as many buyers continue to buy bellies and put them in the freezer on a market basis.

Loins weak to 2.00 lower; butts generally steady; spareribs steady to weak; skinned hams 17-23 lbs now tested, 23-27 lbs 3.00 higher; sdls bellies 14-18 lbs not tested; 42% trim not tested; 72% trim generally steady; bnls picnics 2.00 higher. The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 77.21 per cwt. dn 0.64 from last Friday.

estimated at 77.21 per cwt. dn 0.64 from last Friday. BY- PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES Trading on beef varieties was active early in the week as packers dropped prices in an attempt to woo buyers back to the market. Sausage makers moved quickly to snap up the available grinding meets. Export trading continued to be sluggish. However, by the week's end export demand materialized for beef hearts. Packers hope with the Lenten season coming to an end, both domestic and export demand for beef variety meats will increase. Trading on pork varieties continues to be sluggish. The combination of higher prices and the Lenten season has limited trading. Additionally as more packers write quarterly contracts on pork variety meat, negotiated trading becomes limited. However, increased slaughter numbers has increased the supply of pork variety meats in recent weeks. Tallows and greases experienced slow trading this week. Central choice white grease finished steady to lower, while yellow grease ended steady. Biofuel and feed fat demand was light to moderate for moderate offerings. Tight supplies and moderate refiner demand prompted higher prices on Chicago edible tallow. The export markets were quiet. Trading on protein feed supplements was slow this week. Central

for moderate offerings. Tight supplies and moderate refiner demand prompted higher prices on Chicago edible tallow. The export markets were quiet. Trading on protein feed supplements was slow this week. Central ruminant meat and bone meal ended steady to slightly lower. Trading stalled as buyers were looking at alternative lower cost protein sources. Demand was light for light to moderate offerings. Panhandle meat and bone meal fared better, ending mostly steady to slightly higher. Demand and offerings were light to moderate. Heavy supplies and light demand pressured pork meat and bone meal prices lower. Central blood meal ended mixed in an unsettled market. The Panhandle product closed higher. Demand was moderate to good for moderate offerings. Pork blood meal finished slightly lower. Demand was light to moderate for moderate offerings. Trading on major packer hides was very slow this week. Several trade members were in Asia attending the Hong Kong Leather show. The market remains firm; however no trading was reported. Beef Variety Meats: Hearts domestic 2.00 lower; export 5.00 higher; Head meat 10.00 lower; Tripas not tested; Tripe 20.00 lower; Lips 20.00-23.00 lower. Pork Variety Meats: Stomachs, small box domestic 9.00 lower; all other pork variet grease steady to 0.50 lower; Central yellow grease steady; Chicago edible tallow 1.50 higher than latest established market; Central meat and bone meal steady to 5.00 higher; Porw Panhandle meat and bone meal mostly steady to 5.00 higher;

Central choice white grease steady to 0.50 lower; Central yellow grease steady; Chicago edible tallow 1.50 higher than latest established market; Central meat and bone meal steady to 10.00 lower; Panhandle meat and bone meal mostly steady to 5.00 higher; pork meat and bone meal 5.00-10.00 lower; Central blood meal 55.00 lower to 45.00 higher; Panhandle blood meal 45.00-145.00 higher; pork blood meal 10.00-15.00 lower. The average value of hide and offal for the four days ending March 28, 2013, was estimated at 14.13 per cwt., down 0.11 from last week and up 0.82 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS Compared to last week: The special fed veal carcass market was 1.39 lower on open market calves, while packer owned calves were 1.90 lower. Demand was moderate with moderate offerings. Harvest numbers were 8.5% lower compared to last week's total. Dressed weights were down 4.5 pounds in the Northeast, up 12 pounds in the North Central, with the total NE & NC up 2.2 pounds. Special fed veal cut prices were mostly steady throughout the carcass. Demand was light to moderate with light to moderate offerings.

offerings.

LAMB: CARCASS & PELTS

LAMB: CARCASS & PELTS Carcass lamb sales for the week, as of 3/29/2013, were higher to sharply higher for light to medium weight carcasses while generally steady on heavier weights. Carcasses weighing 45 pounds or less were 11.67 higher; carcasses 45-55 pounds were 29.50 higher; carcasses 55-65 pounds were 9.28 higher; carcasses 65 pounds and up were generally steady. The National Lamb Carcass Cutout Report was 0.81 higher compared to last week at 261.07. Pelt activity this week compared to last report: Pelt prices were steady to firm, with light trade activity and light to moderate demand and offerings.

SPECIAL REPORTS

LM_PK602

Des Moines, IA

Fri, Mar 29, 2013

USDA Market

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

NOTICE TO THE TRADE

TRANSITION PLAN FOR PUBLISHING MANDATORY WHOLESALE PORK REPORTS

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

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

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

LM_PK603

Des Moines, IA Fri, Mar 29, 2013 USDA Market News NATIONAL DALLY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

NOTICE TO THE TRADE

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