

NATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS
- Negotiated Sales - Afternoon

FOB Plant basis negotiated sales for delivery within 0-21 day period, U.S. dollars per 100 pounds.

Compared to the last market test: Lean boneless 1.00 lower on a light test1;85% lean mostly steady; 65% lean 3.00 higher; All other lean percentages not fully established. Beef trimmings not established.

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

Central	14.21	Loads	--	568,246	pounds
National	32.04	Loads	--	1,281,679	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	4	155,286	\$218.65	\$218.91
Frozen 90%	2	29,400	\$223.00	\$223.00
Fresh 85%	9	297,177	\$194.00	\$196.27
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	2	76,150	\$124.00	\$125.42
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	1	41,842	\$227.36	\$227.36
Frozen 92-94%				
Fresh 90%	7	244,723	\$218.00	\$218.97
Frozen 90%	2	29,400	\$223.00	\$223.00
Fresh 85%	15	441,977	\$194.00	\$196.94
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	18	509,715	\$121.10	\$126.28
Frozen 65%				
Fresh 50%				
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				
Regional Breakdown:				
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX				
National - all states				

IMPORT BEEF TRADE (Australia and New Zealand) FRI, MAR 29, 2013

Compared to Last Week: Market activity on imported beef was very slow so prices are on a light test. West coast spot market activity was not fully established. Spot market bull meat down 2.00 dollars; 90% lean cow trimmings down 1.00 to 2.00 dollars.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS			
0-15 Days			
BULL MEAT:		East Coast	West Coast
95%	227.00-	228.00	
COW MEAT:			
95%	225.00-	227.00	
90%	209.00-	211.00	
CFM Fores 85%			
Shank 85-90%			
Chuck 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			
Beef Trim 70%			
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
16-45 Days			
BULL MEAT:		East Coast	West Coast
95%	226.00-	228.00	226.00
COW MEAT:			
95%	223.00-	225.00	
90%	208.00-	210.00	207.00
CFM Fores 85%			
Shank 85-90%			
Chuck 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			
URUGUAY - FOB AND TIS			
0-15 Days			
BULL MEAT:		16-45 Days	
95%			
COW MEAT:			
95%			
90%			
CFM Fores 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT
11.0Loads Reported

Compared to last market test: Utility and Cutter carcass market was steady on moderate and offerings.

Market for Week Ended:			
March 29, 2013			
	Lds	Price	Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	6.0	121.00
Cutter 1-2	350#/up	5.0	121.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$180.64	\$178.42
Change =>	1.86	1.65
Current Index Reflects the Equivalent of 171,962 head of cattle.		
SUPPLY (Live) 96,852 Hd		
Equivalent:	\$184.24	\$180.45
DEMAND (Box) 75,110 Hd*		
Equivalent:	\$177.05	\$176.38
Live-Box Spread:	\$7.19	\$4.07
Input Breakdown		
National Daily Direct Cattle (5 day accumulated wghtd avg)		Boxed Beef Cutouts
	Weight Price Head	: Ch 600-900#
Live Steer:	1371 \$127.18	32,034 \$189.05
Live Heifer:	1259 \$127.05	33,078 \$188.38
Drsd Steer:	886 \$202.37	18,227 Current Lds: 147.1
Drsd Heifer:	822 \$202.52	13,513 Previous Lds: 262.9
Grading % Breakdown		
Ch 600-900# :	76.47%:	Drop Credit :
Ch 600-750# :	25.90%:	Steer Dressing % :
Ch 750-900# :	50.57%:	Heifer Dressing % :
Se 600-900# :	23.53%:	Processing Cost :
Se 600-750# :	4.53%:	Slaughter Cost :
Se 750-900# :	19.00%:	
Equivalent Values for Outlying Beef Carcass Types		
Basis Value = 180.64		
Carcass Weights		
Qlty/Yield	(1)	400-500#500-600# 600-900# 900-1000# 1000#/up
		-27.00 -12.50 -4.77 -22.50
Prime 1-3	14.27	\$167.91 \$182.41 \$194.91 \$190.14 \$172.41
Certified 1-3	4.86	\$158.50 \$173.00 \$185.50 \$180.73 \$163.00
Choice 1	3.37	\$157.01 \$171.51 \$184.01 \$179.24 \$161.51
Select 1	0.14	\$153.78 \$168.28 \$180.78 \$176.01 \$158.28
Stndrd 1-3	-19.91	\$133.73 \$148.23 \$160.73 \$155.96 \$138.23
Prime 4	1.50	\$155.14 \$169.64 \$182.14 \$177.37 \$159.64
Choice 4	-11.47	\$142.17 \$156.67 \$169.17 \$164.40 \$146.67

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

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

Cutter 90% 350#/up			
Current-Cutout Value:			
Change from prior day:			
Item	Price	Value	Change
90% lean	\$218.97	\$122.27	(\$0.58)
100% lean inside round	\$262.74	\$6.10	
100% lean, flats and eyes	\$254.92	\$5.91	\$0.02
100% lean, S.P.B.	\$248.76	\$12.44	\$0.01
Chuck Tender	\$231.28	\$2.31	(\$0.01)
Knuckle	\$234.11	\$5.92	(\$0.09)
Tenderloin	\$412.73	\$2.19	
Tenderloin	\$442.61	\$3.28	
Ribeye Roll	\$251.70	\$2.64	
Ribeye Roll	\$263.09	\$1.95	
Ribeye Roll	\$259.91	\$1.90	
Flank Steak	\$228.63	\$0.96	(\$0.02)
Kidney, Edible	\$29.79	\$0.14	
Fat, inedible	\$27.97	\$0.65	
Bone	\$9.41	\$2.26	

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Boner/Breaker Cuts	64.42	loads	--	2,576,736	pounds
Cutter/Canner Cuts	4.75	loads	--	189,967	pounds
Boner/Breaker/Cutter/Canner	23.86	loads	--	954,440	pounds
100% Lean Items	51.49	loads	--	2,059,589	pounds
Frozen Cuts	17.63	loads	--	705,257	pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	22	77,786	\$280.80	\$0.36
112	Rib, ribeye roll, 8-10 lbs.	95	223,967	\$287.13	\$0.18
112	Rib, ribeye roll, 10-up lbs.	33	64,380	\$275.00	(\$0.40)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	24	26,412	\$327.56	(\$8.35)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	22	56,500	\$282.94	\$1.54
	Chuck, boneless 85%	3	30,600	\$229.64	
120	Chuck, brisket	26	33,016	\$199.14	\$2.42
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	40	150,098	\$221.86	\$4.85
169A	Round, top inside c-off, 8-10 lbs.	4	40,800	\$257.42	\$0.06
169A	Round, top inside c-off, 10-14 lbs.	79	890,117	\$255.25	(\$0.05)
169A	Round, top inside c-off, 14-up lbs.	16	136,371	\$254.62	\$0.47
171B	Round, outside round	28	272,127	\$227.39	(\$1.41)
171C	Round, eye of round	46	112,053	\$251.61	\$0.69
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	46	121,859	\$224.55	\$4.76
182	Loin, sirloin butt				
184	Loin, top sirloin butt	33	140,385	\$211.58	(\$0.32)
185A	Loin, bottom sirloin butt flap, bnls.	48	174,752	\$241.52	\$8.34
191A	Loin, butt tender, peeled	8	9,113	\$476.63	\$1.24
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	33	88,138	\$261.89	(\$0.41)
112	Rib, ribeye roll, 8-up lbs.	20	101,529	\$260.61	(\$0.55)
100% LEAN					
	Inside round - Combo	41	444,380	\$260.82	(\$0.14)
	Inside round - Boxed	41	64,944	\$275.85	(\$0.28)
	Outside round	11	53,574	\$255.98	\$0.01
	Eye of round	20	20,828	\$256.65	\$0.60
	Flats and eyes - Combo	34	508,005	\$254.74	\$1.08
	Flats and eyes - Boxed				
	Striploin	52	148,332	\$310.82	(\$0.04)
	S.P.B. - Combo	51	819,526	\$248.76	\$0.12
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	38	109,400	\$231.28	(\$0.36)
167A	Round, knuckle, peeled	33	168,161	\$234.11	(\$3.37)
190	Loin, tenderloin, 2-3 lbs.	13	18,312	\$407.54	
190	Loin, tenderloin, 3-4 lbs.	41	70,948	\$443.31	(\$0.32)
190	Loin, tenderloin, 4-5 lbs.	157	222,762	\$473.02	\$3.21
190	Loin, tenderloin, 5-up lbs.	38	85,627	\$462.07	\$1.30
193	Flank, flank steak	107	150,817	\$252.84	(\$2.11)
	Flank, rough	58	128,413	\$240.96	(\$1.01)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	8	24,672	\$282.41	\$2.42
112	Rib, ribeye roll, 8-10 lbs.	7	59,768	\$259.94	(\$0.35)
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	4	62,864	\$247.40	
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	6	15,236	\$287.10	\$1.84
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	5	63,310	\$251.58	(\$0.04)
112	Rib, ribeye roll, 6-8 lbs.	19	123,580	\$263.96	(\$0.54)
112	Rib, ribeye roll, 8-up lbs.	3	73,860	\$258.94	
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	3	38,115	\$461.54	\$2.49
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	33	159,202	\$205.69	(\$5.53)

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62# 60-64# 64#Min	3.0	105.00	
	64-66# 74#Min			
	80-82#			
NATIVE STEER	46-48#			
COL BRAND STR	62-64# 64#Min			
	64-66# 66-68#	3.0	99.00	
BUTT BRAND STR	60-62# 62-64# 64-66#			
	66-68# 80-82#			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50# 48#Min			
	50-52# 52-55#			
BRANDED HFRS	48-50# 48#Min			
	50-52#			
BRAND HFR SW	48-50# 50-52#			
BRND COW SW	50-52# 54-56#			
BRANDED COW	50-52# 54-56#			
NATIVE COW	50-52# 52-54#			
DAIRY COW	48-52# 52-54#			
DAIRY COW SW	50-52# 52-54#			
NATV BULL Con	96-106# 100-10#			
BRND BULL SWCon	95-105# 100-10#	12.0	97.50 - 98.00	
HVY TEX STEER	60-62# 60-64# 64#Min			unq
	66-68# 70-74#			
	80-82#			unq
HVY TEX STR/HFR	48-50# 60-64#			
BRANDED STEER	62-64# 62-66# 78-80# 78-82#			unq

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS				
Carlott Basis - Dollars/hundredweight - as of 3:00 PM.				
BEEF VARIETY MEATS - FROZEN -----				
Items	Lds	Price Range	Wtd	Avg
CHEEK MEAT,trimmed, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export		88.00 - 90.00	89.80	D
HEARTS, regular, bone out		60.00	60.00	D
regular,bone-out exp		64.00	64.00	B
KIDNEYS, export				
LIPS, unscaled	152.00 - 155.00		153.54	D
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic export				
TONGUES,Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp				
Swiss-Cut #2				
TRIPAS, domestic export		54.00	54.00	E
TRIPE, scalded, edible		68.00	68.00	D
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				
----- BEEF PET FOODS - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS:	FRESH	BOXED FROZEN		
GULLETS-TRACHEA	13.00-16.50			
KIDNEYS, inedible	12.00-13.00			
LIVERS, "	9.25-11.25			
LUNGS, "	3.25-5.00			
MELTS, "	4.25-5.00			
SALIVARY GLANDS	10.00-23.00			

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US				
The hide and offal value from a typical slaughter steer(1) for today was estimated at 14.25 per cwt live, up 0.07 when compared to Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.21	99.00	1.00	7.28
Tallow, edible	1.20	43.25	-	0.52
Tallow, packer bleachable	4.50	40.25	-	1.81
Tongues,Swiss #1 0-3%,exp	0.24	360.00	-	0.86
Cheek meat, trmd	0.32	125.00	-	0.40
Head meat	0.13	89.75	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	64.00	-	0.24
Lips, unscaled	0.13	153.50	-	0.20
Livers, slcted, export	0.96	43.00	-	0.41
Tripe, scalded edible	0.65	68.00	-	0.44
Tripe, honeycomb bleached	0.15	90.00	-	0.14
Lungs, inedible	0.47	4.13	-	0.02
Melts	0.14	4.63	-	0.01
Meat & bone ml 50% blk/ton	3.70	488.00	-	0.90
Blood meal 85% blk/ton pnh	0.60	1038.50	-	0.31
Totals:	19.02			14.25
Dressed equivalent basis (63% dress):				
(1) Typical slaughter steer weighs 1,360 pounds				
The average value of hide and offal for the five days ending Fri, Mar 29, 2013 was estimated at 14.16 per cwt., down 0.09 from last week and up 0.90 from last year.				
USDA BY-PRODUCT DROP VALUE (CATTLE)				
The hide and offal value from typical fed cattle (steers and heifers 1,300) for today was estimated at 14.51 per cwt live, up 0.16 from Thursday's value.				
TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.21	98.00	2.00	7.54
Tallow, edible	1.20	43.25	-	0.52
Tallow, packer bleachable	4.50	40.25	-	1.81
Tongues, Swiss #1 0-3%,exp	0.24	360.00	-	0.86
Cheek meat, trmd	0.32	125.00	-	0.40
Head meat	0.13	89.75	-	0.12
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	64.00	-	0.24
Lips, unscaled	0.13	153.50	-	0.20
Livers, slcted,export	0.96	43.00	-	0.41
Tripe, scalded edible	0.65	68.00	-	0.44
Tripe, honeycomb bleached	0.15	90.00	-	0.14
Lungs, inedible	0.47	4.13	-	0.02
Melts	0.14	4.63	-	0.01
Meat & bone ml 50% blk/ton	3.70	488.00	-	0.90
Blood meal 85% blk/ton pnh	0.60	1038.50	-	0.31
Totals:	19.02			14.51
Dressed equivalent basis (62.9% dress):				
(1) Typical slaughter cattle weighs 1,300 pounds				
WEEKLY USDA BY-PRODUCT DROP VALUE (COW)				
The hide and offal value from a typical slaughter cow(1) for the week ended 3/29/2013 was estimated at 14.06 per cwt live, up 0.27 from last week.				
CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.69	63.00	3.00	5.73
Tallow, renderer blchable	3.68	41.75	-	1.54
Tongues, Swiss cut, IW	0.32	308.50	19.00	0.99
Cheek meat, trmd	0.43	169.00	-6.50	0.73
Head meat	0.14	169.00	5.75	0.24
Oxtail, reg, small box	0.20	227.50	-4.75	0.46
Hearts, reg, bone out	0.46	61.00	0.25	0.28
Lips, unscaled	0.13	65.00	3.00	0.08
Livers, reg, gall off (3)	0.90	23.00	-	0.21
Tripe, scalded edible, blchd	1.06	70.25	-5.00	0.74
Tripe, honeycomb bleached	0.14	94.75	-5.25	0.13
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	468.50	-2.00	2.51
Blood meal, 85% blk/ton	0.731	1031.00	45.00	0.38
Totals:	24.60			14.06
Dressed equivalent basis (47% dress):				
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				
WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT				
For Week Ended 3/29/2013				
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight Wtavg

CHEEK MEAT, Trimmed		2.1	165.00 -	179.00 169.04
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	5.0	59.00	-	66.00 61.10
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,		1.5	165.00 -	184.00 169.04
KIDNEY'S	Export	5.3	30.00 -	33.00 30.74
LIPS,	unscaled	1.3		65.00 65.00
LIVERS,	Regular,bulk-pack			
LIVERS,	Regular,bulk-pack export			
LIVERS,	Regular, 2/box	0.4		25.00 25.00
LIVERS,	Regular, 2/box, export	13.5	21.00 -	26.00 22.87
" 1 load traded at 32.00 for Egypt				
MELTS,				
OXTAILS,	Regular, small box	6.2	226.00 -	243.00 227.52
SALIVARY GLANDS				
SWEETBREADS, export				
TONGUES, #1 white Swiss cut,IW	0.8	293.00	-	344.00 315.73
TONGUES, exp.#1 white Swiss cut,IW				
TONGUES, #1 black Swiss cut,IW				
TONGUES, exp.#1 black Swiss cut,IW	0.4	290.00	-	325.00 300.00
TONGUES, #1 mixed,Swiss cut,IW				
TONGUES, exp.#1 mixed,Swiss cut,IW				
TONGUES, #2 mixed Swiss cut,IW	0.2			296.00 296.00
TONGUES, exp.#2 mixed,Swiss cut,IW				
TONGUE Trimmings				
TRIPAS				
TRIPE, bleached, scalded, edible	4.0	68.00	-	73.00 70.25
TRIPE, blchd, scld/w honeycomb				
TRIPE, bleached,scalded,edible exp				
TRIPE, unbleached, scalded, edible	7.2	106.00	-	141.00 113.73
TRIPE, honeycomb bleached	0.7	92.50	-	102.00 94.69
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached				
WEASAND MEAT				

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated Purchases Equated to FOB Omaha Basis unless otherwise state

Compared to Thursday's Close: Fresh 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 PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds
53-54% lean, 0.65"-0.80" backfat at last rib

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
03/29	20.00	77.36	86.78	76.67	45.01	127.34	53.81	128.69
Change :		0.15	1.26	0.03	-0.84	-1.36	-0.04	unc
03/28	64.8	77.21	85.51	76.64	45.85	128.70	53.85	128.69
03/27	35.3	76.89	88.05	75.96	44.29	127.54	51.22	128.69
03/26	90.2	77.59	85.46	75.85	44.77	129.06	56.21	128.69
03/25	24.6	77.96	86.25	76.28	44.85	129.68	56.54	128.69
Current Five Day Simple Average -		77.40	86.41	76.28	44.96	128.46	54.32	128.69

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

FRESH PORK CUTS									
LOINS, BONE-IN									
Primal Cutout Value =								86.78	
		Lds		Price Range			Wghtd Avg		
1/4" Trim 21#DN-LGT									
1/8" Trm/less 21#DN-LGT		1.5					117.00		117.00
1/4" Bladeless									
1/4" Trim 21#/UP-MED									
Combos 26/Up#(SOW)									
LOINS,CNTRCUT,10-11 RIB,1/4"TRM									
Tender-in FLO 8-13#									
Tender-out FLO 8-13#									
BNLS Strap-on 5-11#		3.25		140.00		-		142.00	141.23
BNLS Strap-off 5-11#		1.0					161.00		161.00
WHLE BNLS LOINS 9-13#									
BNLS SIRLOIN .75-1.5#		1.75		114.00		-		118.00	115.29
BONE-IN SIR 2.5-3.5#		1.00					69.00		69.00
BLADE ENDS 2-4#									
TENDERLOIN 1.25/DN#									
LOIN BACKRIB (BOXED)									
FRESH 1.5/DN#									
" 1.75/DN#									
" 1.75-2.00#									
" 2.00/UP#									
PICNIC									
Primal Cutout Value =								45.01	
		Lds		Price Range			Wghtd Avg		
Smkr Trm, RS, combo									
Smkr Trm, SS, combo									
Smkr Trm, SS, boxed									
PICNIC CUSHION MEAT									
Boxed 92% Fresh		4.00		93.00		-		103.00	95.50
Boxed 92% Frozen									
BOSTON BUTT									
Primal Cutout Value =								76.67	
		Lds		Price Range			Wghtd Avg		
1/4" TRM 5-10#									
1/8" TRM 5-10#									
1/4" Trim Stk Rdy									
1/8" Trim Stk Rdy									
BNLS, Butt									
Combo's 11/UP#(SOW)									
SPARERIB									
Primal Outout Value =								127.34	
		Lds		Price Range			Wghtd Avg		
3BAG/3 PCVAC4.25#/DN-LGT		1.00					144.00		144.00
COMBOS 4.25#/DN-LGT									
2 BAG/3 PCVAC4.25#/UP-ME		2.50		130.00		-		138.00	131.60
COMBOS 4.25#/UP-MED									
FRESH PORK CUTS-ADDED INGREDIENTS									
		Lds		Price Range			Wghtd Avg		
BONE-IN LOINS 1/8" TRIM									
BONE-IN LOINS CC TENDER IN									
BNLS LOINS STRAP-ON									
BNLS LOINS STRAP-OFF									
BNLS SIRLOIN .75-1.5#									
BONE-IN SIR 2.5-3.5#									
TENDERLOIN 1.25/DN#									
LOIN BACKRIB FRESH 2.00/UP#									
SMKR TRM SS PICNIC BOXED									
1/4" TRIM BUTT									
1/4" TRIM STK RDY BUTT									
1/8" TRIM STK RDY BUTT									
SPARERIB 4.25#/DN-LGT									
SPARERIB 4.25#/UP-MED									
SKINNED HAM									
Primal Cutout Value =								53.81	
		Lds		Price Range			Wghtd Avg		
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									
NORTH AMERICAN EXPORTS									
HAMS, BONE-IN 23-27# TS 1									
BNLS 3 MUSCLE HAMS 94-96%									
BNLS 4 MUSCLE HAMS 94-96%									
BNLS 5 MUSCLE HAMS 94-96%									
INSIDE									
OUTSIDE									
KNUCKLE									
LITE BUTT									
INNER SHANK									
HAM TRIMMINGS (CHEM LEAN)									
Combo 72% Fresh									
Boxed 72% Frozen									
Combo 90% Fresh									
Boxed 90% Frozen									
Outer Shank Frozen									
BELLIE, SEEDLESS									
Primal Cutout Value =								128.69	
		Lds		Price Range			Wghtd Avg		
SKIN-ON, TRIMMED 10-12#									
SKIN-ON, TRIMMED 12-14#									
SKIN-ON, TRIMMED 14-16#									
SKIN-ON, TRIMMED 16-18#									
SKIN-ON, TRIMMED 18-20#									
SKIN-ON, TRIMMED 20-25#									
SKINLESS, 9-13#									
SKINLESS, 13-17#									

TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN) FOB BASIS			
		Lds	Price Range
Combo 42% Fresh			
Boxed 42% Frozen			
Combo 72% Fresh			
Boxed 72% Frozen			
BONELESS PICNIC MEAT			
Combo Fresh			
Boxed Frozen			
SKINNED JOWLS			
Combo Fresh			
Boxed Frozen			
TRIM, VISUAL TRACE OF LEAN			
Combo 12-16% Fresh		4.0	37.00
Boxed 12-16% Frozen			37.00

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

The offal value from a typical slaughter hog (1) for the week ended 3/29/2013 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 Prv/Wk	Value
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 equivalent basis (74% dress):				7.27
(1) Typical slaughter hog weighs 270 pounds.				

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS

Carlot Basis - Dollars/hundred weight - as of 3:00 PM

PORK VARIETY MEATS - FROZEN				
	Items	Lds	Price Range	Wtg Avg
NECK Bones domestic export				
Brisket Bones Full, 30#				
Brisket Bones Full, exp 30#				
TAILS,				
CHEEK MEAT trimmed				unq

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	Range	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 Central, 317.00 to 335.00 for the month of August.

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 03/23/13	03/16/13	03/24/12	2013 2012
Northeast	3,457	3,667	2,995 38,989 37,235
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

Special Fed Veal Dressed Weights	Year Ago	
Week ending: 03/23/13	03/16/13	03/24/12
Northeast	268.3	272.8 267.2
North Central	275.0	263.0 274.3
Total NE & NC	271.0	268.8 270.9

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

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

Compared to last week: Special fed veal cut prices were mostly steady throughout the carcass. Demand was light to moderate with light to moderate offerings.

Item:	Wt. Range	Range
Carcass, hide off	200-275 lbs	419.00- 530.00
Foresaddles	86-147 lbs	340.00- 419.00
Forequarters	43-74 lbs	345.00- 460.00
Necks, bone-in	24-28 lbs	285.00- 285.00
Breast	10-18 lbs	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		109.00- 225.00
Bnls Veal Trimmings 80-90% Lean		225.00- 275.00
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, YG 5	Head	
Weight	Head	Wt Avg
45-DN		
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		

CERTIFIED FRESH AMERICAN LAMB	Head	
Weight	Head	Wt Avg
UNGRADED		Head 339
Weight	Head	Wt Avg
45-DN	79	295.93
45-55#	64	246.76
55-65#	71	237.35
65-75#	66	236.69
75-85#	30	181.08
85-UP	29	180.45

NATIONAL DAILY LAMB CARCASS REPORT

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

DAILY CHOICE AND PRIME, YG 1-4	Head	1,602
Weight	Head	Wt Avg
45-DN	61	528.92
45-55#	93	313.33
55-65#	267	278.37
65-75#	290	257.16
75-85#	315	237.05
85-UP	576	210.88

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	517.84	1.40	10.77%	7.76
209 BREAST **	92.65	-1.51	8.85%	6.37
207 SHOULDERS, SQ-CUT	229.78	-0.41	23.53%	16.94
210 FORESHANK	367.07	-8.15	3.82%	2.75
NECK **	82.57	-25.38	2.22%	1.60
HINDSADDLE				
232 LOINS, TRIMMED 4X4	458.67	-2.62	10.97%	7.90
232E FLANK UNTRIMMED **	41.13	-1.50	3.39%	2.44
233A LEG, TROTTER OFF	334.33	3.04	31.88%	22.96
GROSS CARCASS VALUE:	292.24	-0.33	95.45%	68.72
FORESADDLE VALUE	272.20	-1.94	49.20%	35.43
HINDSADDLE VALUE	342.34	1.36	46.24%	33.30

Carcass value less process/packaging per cwt 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

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn	7	4,651	\$315.43	(2.30)
200A	Carcass, 3-way, 55/65				
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle				
203	Bracelet	5	3,411	\$233.83	0.00
204	Rack, 8-Rib, light	9	2,473	\$477.31	(3.24)
204	Rack, 8-Rib, medium	172	36,887	\$517.84	1.40
204	Rack, 8-Rib, heavy	17	2,012	\$538.20	(5.28)
204A	Rack, chined	69	18,839	\$616.12	(6.62)
204B	Rack, roast-ready	55	12,158	\$777.64	4.58
204C	Rack, roast-ready, frenched	262	38,801	\$1,045.29	11.68
204D	Rack, roast-ready, special	10	3,327	\$1,208.01	(1.67)
206	Shoulders	124	79,531	\$206.10	1.11
207	Shoulders, square-cut	336	194,273	\$229.78	(0.41)
208	Shoulders, square-cut, bnls	51	11,362	\$451.23	(4.00)
209	Breast	132	47,756	\$110.49	(3.00)
	Breast, bulk	19	47,493	\$71.75	5.52
209A	Ribs, Breast bones off	33	5,465	\$456.37	5.42
210	Foreshank	354	41,845	\$367.07	(8.15)
229	Hindsaddle, long-cut				
230	Hindsaddle	14	3,606	\$369.60	(12.76)
231	Loins	33	4,944	\$394.64	(9.91)
232	Loins, trimmed 4x4	150	31,238	\$458.67	(2.62)
232	Loins, trimmed 2x2	20	2,486	\$578.01	(6.15)
232	Loins, trimmed 1x1	161	38,033	\$640.88	1.26
232	Loins, trimmed 0x0	39	9,131	\$656.27	17.00
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	14	1,117	\$1,408.59	(9.05)
232E	Flank, untrimmed	25	44,563	\$41.22	(0.45)
233	Legs	221	61,755	\$340.85	5.09
233A	Leg, trotter-off	417	204,112	\$334.33	3.04
233C	Leg, trotter-off, partial bnl	109	74,864	\$447.91	(15.66)
233E	Leg, steamship	58	38,905	\$423.61	12.98
233F	Hindshank	101	28,058	\$390.01	(10.71)
234	Leg, Boneless, Tied	273	103,472	\$500.98	10.26
234A	Leg, shank off, bnls	80	23,433	\$540.41	(3.89)
234B	Leg, 2-way boneless	7	2,444	\$453.14	(0.14)
234C	Leg, bottom, boneless	5	841	\$493.00	0.00
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	138	20,885	\$680.43	(3.24)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	1,202	\$661.15	(19.57)
235	Back				
236	Back, trimmed	4	137	\$788.22	0.02
238	Trimmings	29	5,130	\$396.63	31.24
239	Special trimmings	25	2,141	\$393.85	2.52
244	Loin, boneless, 3-way	0			
245	Sirloin	4	152	\$817.86	13.78
246	Tenderloin	7	153	\$1,288.18	3.04
295	Lamb for stewing	79	13,564	\$571.21	(5.64)
296	Ground lamb	47	10,353	\$536.61	(3.05)
	Necks	41	21,107	\$105.35	(21.56)

FROZEN CHOICE & PRIME CUTS	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
IMPS	Sub-Primal			
204	Rack, 8-Rib, medium	3	2,615	\$306.16 0.00
204C	Rack, roast-ready, frenched	5	464	\$899.06 46.64
209	Breast	22	12,908	\$102.81 (0.01)
	Breast, bulk	4	1,003	\$101.52 1.85
209A	Ribs, Breast bones off	4	610	\$426.91 (14.17)
210	Foreshank	15	3,881	\$336.54 (7.21)
232	Loins, trimmed 1x1	3	696	\$441.76 0.00
232E	Flank, untrimmed	24	73,499	\$41.07 (1.86)
233A	Leg, trotter-off	30	89,468	\$273.98 (1.77)
234	Leg, Boneless, Tied	11	6,505	\$529.41 (9.20)
234A	Leg, shank off, bnls	16	9,117	\$421.50 6.83
234E	Leg, inside, boneless	31	2,564	\$771.12 63.79
238	Trimmings	8	6,924	\$112.97 8.73
295	Lamb for stewing	23	6,111	\$638.24 (1.27)
296	Ground lamb	61	12,648	\$522.20 1.70
	Necks	21	28,562	\$65.74 (19.21)

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

NATIONAL 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

-----PRICES----- (CENTS PER POUND)			
FROZEN		FRESH	
15% OR LESS			
PRICE RANGE	-	29.00-31.00	
WTD AVERAGE PRICE	-	30.00	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED		82	
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	33.00-36.00	27.00-33.00	
WTD AVERAGE PRICE	33.94	29.66	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	1,255	3,101	
VOLUME EXPORTED	975	326	
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-	22.00	
WTD AVERAGE PRICE	-	22.00	
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED		82	
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW

Week Ending: Thursday, Mar 28, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.79 lower at 178.78; Select 600-900 lbs carcass was 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 higher on Choice and steady on Select while the rib primal was steady on Select and lower on Choice. Beef trimmings were higher on light to moderate demand and 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.

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; sdds 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.

BY- PRODUCTS: VARIETY MEATS, TALLOW, 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 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 variety meats untested for the week.

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.

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

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NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon

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