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, April 12, 2013 VOLUME 28, NO. 71

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 04/12/2013 (est)	112,000	3,000	392,000	6,000
Week ago (est)	113,000	3,000	414,000	6,000
Year ago (act)	116,000	2,000	412,000	7,000
Week to date (est)	596,000	15,000	2,011,000	36,000
Same Pd Last Wk (est)	583,000	15,000	1,982,000	36,000
Same Pd Last Yr (act)	575,000	13,000	1,947,000	45,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		95,000		28,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 04/13/2013 (est)	10,000	0	71,000	0
Week ago (est)	10,000	0	111,000	0
Year ago (act)	5,000	0	105,000	0
Week to date (est)	606,000	15,000	2,082,000	36,000
Same Pd Last Wk (est)	593,000	15,000	2,093,000	36,000
Same Pd Last Yr* (act)	581,000	13,000	2,052,000	45,000
2013 Year to Date	8,843,000	220,000	31,833,000	571,000
2012 *Year to Date	9,092,000	210,000	32,070,000	576,000
Percent change	-2.7%	4.7%	-0.7%	-0.9%
2013 *Totals subject to r	evision/201	12 *Totals	adjusted to	reflect
NASS revisions/Yearly tot	als may not	t 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 demand and offerings. Select and Choice rib, chuck, round and loin cuts steady to weak. Beef trimmings mostly steady on light demand and offerings.

mostly steady on light demand and offering	ys.		
	CHOICE	SELECT	
	600-900	600-900	
~	100 50	104.14	
Change from prior day:	189.52	184.14	
Current Cutout Values: Change from prior day:	(0.63)	0.15	
Clark		F 30	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds	:):	125	
COMPOSITE PRIMAL VALUES	000 00	060.40	
Primal Rib Primal Chuck	272.37	262.49	
Primal Round	161 31	158 80	
Primal Loin	261.56	246.30	
Primal Brisket	133.39	262.49 156.85 158.80 246.30 133.23 139.90 107.94	
Primal Short Plate	136.97	139.90	
Primal Flank	107.42	107.94	
TOAD GOIDER AND GUMOUM WALLE GUDGADY BOD I	DIOD E DAVIG		
LOAD COUNT AND COTOUT VALUE BUILDANT FOR F	CHOICE	SELECT	
Date Choice Select Trim Grinds Total	600-900	600-900	
04/11 74 69 8 62 212	190.15	183.99	
04/10 80 65 6 40 192	190.95	185.57	
04/09 70 31 2 28 132	191.41	187.02	
04/08 90 48 16 24 1//	190.95	100.40	
Date Choice Select Trim Grinds Total 04/11 74 69 8 62 212 04/10 80 65 6 40 192 04/09 70 31 2 28 132 04/08 90 48 16 24 177 04/05 49 32 0 23 104	191.32	107.01	
Current 5 Day Simple Average:	190.96	186.01	
CURRENT VOLUME - (one load equals 40,000	pounds)	,	
Choice Cuts 59.24 loads	2,369,403	pounds	
Trimmings 8 51 loads	340.333	pounds	
Ground Beef 28.78 loads	1,151,136	pounds	
Choice Cuts 59.24 loads Select Cuts 28.40 loads Trimmings 8.51 loads Ground Beef 28.78 loads			
Choice Cuts, Fat Limitations 1-6	(IM) = Individu	ual Muscle	
Choice Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal # c Trade	of Total	Price W	eighted
Trade	s Pounas	Range	Average
109E 1 Rib. ribeve. lip-on. bn-in	22 67.459	511.62 548.42	518.36
112A 3 Rib. ribeve, bnls. light	0 20 400		E60 E7
	2 40,400	548.50 588.00	300.37
112A 3 Rib, ribeye, bnls, heavy	26 148,370	548.50 588.00 549.82 626.00	562.99
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off	26 148,370 6 7,718	548.50 588.00 549.82 626.00 199.97 212.50	562.99 204.79
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod	26 148,370 6 7,718 12 88,789	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00	562.99 204.79 192.73
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	26 148,370 6 7,718 12 88,789 45 152,851 7 11 476	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00	562.99 204.79 192.73 203.70
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90.948	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50	562.99 204.79 192.73 203.70 273.26 238.47
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06
Trade 109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314	548.50 588.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00	560.37 562.99 204.79 192.73 203.70 273.26 238.47 389.06
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60	560.37 562.99 204.79 192.73 203.70 273.26 238.47 389.06
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461 0 0	548.50 588.00 549.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461 0 0 25 64,785 7 8.054	548.50 245.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06 229.92 215.07
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636	548.50 588.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06 229.92 215.07 198.33 333.36 461.80
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, clod tender (IM) 116 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674	548.50 588.00 199.82 626.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00 185.00 215.00 340.00 345.00 440.00 487.00 316.45 341.00	562.99 204.79 192.73 203.70 273.26 238.47 389.06 229.92 215.07 198.33 333.36 461.80 326.00
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, clod tender (IM) 116 1 Chuck, roll, lxl, neck/off 116B 1 Chuck, roll, lxl, neck/off 116B 1 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone in	26 148,370 6 7,718 12 88,789 45 152,851 7 11,476 14 90,948 9 7,314 31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	548.50 588.00 199.97 212.50 190.00 202.00 193.00 217.00 269.70 299.70 234.00 256.50 375.00 405.00 216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	562.99 204.79 192.73 203.70 273.26 238.47 389.06 229.92 215.07 198.33 333.36 461.80 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	229.92 215.07 198.33 333.36 461.80 326.00 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	229.92 215.07 198.33 333.36 461.80 326.00 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	229.92 215.07 198.33 333.36 461.80 326.00 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	229.92 215.07 198.33 333.36 461.80 326.00 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside, denuded	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78	229.92 215.07 198.33 333.36 461.80 326.00 202.25
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00	229.92 215.07 198.33 333.36 461.80 202.25 204.23 227.47 197.81 212.92 242.13
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800 5 4,620	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800 5 4,620 43 180,018	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 120A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM)	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800 5 4,620	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800 5 4,620 43 180,018	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lx1	31 103,077 22 63,461 0 0 25 64,785 7 8,054 5 5,636 16 23,674 5 2,641 3 3,489 55 188,270 17 91,409 26 232,372 24 92,800 5 4,620 43 180,018 58 152,828 16 44,425	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 209.00 251.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 209.00 251.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, cop inside round 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lx1	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 209.00 251.00 540.00 581.50	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, bone-les 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin bnls. lx1 180 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, ox1	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 209.00 581.50 475.00 509.00 527.00 617.89	229.92 215.07 198.33 333.36 461.80 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 180 3 Loin, strip, bnls, 0x1 180 1 Loin, strip, bnls, 0x1 180 1 Loin, strip, bnls, 0x1	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 299.00 251.00 540.00 581.50 475.00 509.00 527.00 617.89 303.00 321.80	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, bone-les 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin bnls. lx1 180 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, ox1	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 196.00 220.78 202.50 224.89 202.50 224.89 203.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 209.00 251.00 540.00 581.50 475.00 509.00 577.00 617.89 303.00 321.80 319.00 337.00	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy	31	216.60 246.60 209.00 232.00 185.00 215.00 330.00 345.00 440.00 487.00 316.45 341.00 196.00 220.78 202.50 224.89 220.00 250.00 195.00 215.50 205.50 227.00 230.00 251.00 184.99 204.00 191.00 230.00 299.00 251.00 540.00 581.50 475.00 509.00 527.00 617.89 303.00 321.80	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	31	216.60	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56 260.06
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin bnls. lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, sall-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM)	31	216.60	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56 6260.06 365.75
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185D 4 Loin, sirloin, tri-tip (IM) 189A 4 Loin, tndrloin, trmd, heavy	31	216.60	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56 260.06 365.75 879.56
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 120A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 185C 1 Loin, sirloin, flap 185B 4 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, butt tender, trimmed	31	216.60	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56 242.56 260.06 365.75 879.56 871.61
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 121A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185D 4 Loin, sirloin, tri-tip (IM) 189A 4 Loin, tndrloin, tri-tip (IM) 189A 4 Loin, tndrloin, trmd, heavy	31	216.60	229.92 215.07 198.33 333.36 461.80 326.00 202.25 204.23 227.47 197.81 212.92 242.13 194.67 202.17 218.57 549.26 482.97 562.44 305.94 327.12 412.39 242.56 260.06 365.75 879.56

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.

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade	3	42,049	503.00 575.00	505.13
112A 3 Rib, ribeye, bnls, heavy	14	69,808	527.06 545.09	540.15
113C 1 Chuck, semi-bhis, neck/off 114 1 Chuck, shoulder clod	13	28,825	190.00 210.00	193.15
114A 3 Chuck, shoulder clod, trmd	8	28,848	201.00 212.00	206.23
114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	0	0 13,421		
114F 5 Chuck, clod tender (IM)	7	13,421	326.00 350.00	338.24
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)	24	139,796	220.50 243.00	226.25
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready	12	42,424	204.00 230.00	
3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	15	44,689	187.64 214.0	196.45
120A 3 Brisket, point/off, bnls	0	1 121	125 00 196 0	160 41
130 4 Chuck, short rib	4	10,998	320.00 331.50	321.81
160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3	0	0		
3 Round, bnls/peeled heel-out	0	0		
167A 4 Round, knuckle, peeled	8 12	19,918 36 148	221.00 231.00 188.00 205.00	224.32
168 3 Round, top inside round	11	69,638	197.64 212.00	200.76
169 5 Round, top inside, denuded	3	1,187	241.00 247.6	4 241.71
170 1 Round, bottom gooseneck	4	1,069	184.86 201.00	194.82
171B 3 Round, outside round	4 16	7,496	195.50 206.00 209.00 230.99	
174 1 Loin, short loin, 2x3	10	37,333	200.00 230.0	
174 3 Loin, short loin, 0x1	6	2,360	488.00 550.00	502.35
175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	0	0		
1 Loin, strip loin bnls. 1x1	5	51 322	493 50 537 0	1 502 43
184 1 Loin, top butt, bnls, heavy	6	14,968	243.00 315.00	257.00
184 3 Loin, top butt, boneless	15 7	24,427	300.00 340.00	307.04
185B 1 Loin, ball-tip, bnls, heavy	15	29,864	220.00 248.0	235.70
185C 1 Loin, sirloin, tri-tip (IM)	10	137,441	261.00 272.0	269.75
189A 4 Loin, tndrloin, trmd, heavy	7	7,243	843.00 883.50	861.27
191A 4 Loin, butt tender, trimmed	5 5	5,140 3,129	821.95 855.00 381 00 446 50	0 838.39 0 416 84
175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lxl 180 3 Loin, strip, bnls, 0xl 184 1 Loin, top butt, bnls, heavy 185 4 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)				
choice, belief a choicebeb corb	DIMIT COCTO	110 1 0 (1	ii) - iliaividadi	HUDCIC
124 4 Rib, Back Ribs, Fresh	0	0	02 05 117 0	100 27
121D 4 Plate, Inside Skirt (IM)	22	60,494	346.00 382.00	356.05
121C 4 Plate, Outside Skirt (IM)	8	5,946	431.49 490.00	1 469.98
Cap, Wedge Meat & (IM) Lean	36	176,184	228.75 256.00	232.88
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	13	41,592	226.55 262.00	236.67
GB - STEER/HEIFER SOURCE - 10 Pound C	Chub Basis	- Coarse	and Fine Grind	
Ground Beef 73%			159.00 176.99	
Ground Beef 75% Ground Beef 81%				
Ground Beef 85%	37	380,960	159.75 190.99	108.74
Ground Beef 90%	4	27 507	242.03 263.50	245 46
Ground Beef 93% Ground Beef Chuck 80%	23	380,746	167.00 206.19	9 193.40
Ground Beef Round 85%	9 0	15,094	216.00 227.5	5 220.31
Ground Beef Sirloin 90%				
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73%				
Blended Ground Beef 75% Blended Ground Beef 81%	5	14,193	196.50 210.80	5 198.79
Blended Ground Beef 85%	0			
Blended Ground Beef 90% Blended Ground Beef 93%	U	0		
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE			ozen Boyed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	11 0	340,333 0	95.62 100.50	97.16
FAT LIMITATIONS (FL) DESCRIPTION Maximum Average Fat Thickness		Ma	ximum Fat at any	z point
1. 3/4" (19mm)		1.	0"	
2. 1/4" (6mm) 3. 1/8" (3mm)		1/:		
4. Practically free (75% surface lear	exposed)	1/	8"	
5. Peeled/Denuded6. Peeled/Denuded, surface membrane r	removed	1/: 1/:		
Items that have no entries indicate the because they did not meet the daily 3 LM_XB 459 as the item may qualify.				

LM_XB 459 as the item may qualify.

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 last market test: Lean boneless and 85% trimmings were unevenly steady; 65% was generally steady; Other lean percentages were not fully established. Beef trimmings mostly steady on light demand and offerings.

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

Central	11.94 Loads	 477,475	pounds
National	38.19 Loads	 1,527,589	pounds

TOD.	Dlant	- Cont	~~1

FOB Plant - Central					
	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	7	266,015	\$210.00	\$222.00	\$215.76
Frozen 90%		·	·		·
Fresh 85%	3	94,407	\$194.00	\$202.00	\$199.47
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	2	49,990	\$126.00	\$128.00	\$126.81
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - National	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94% Frozen 92-94%	4	123,260	\$225.18	\$232.00	\$226.68
Fresh 90%	14	355,681	\$210.00	\$222.00	\$216.53 .
Frozen 90% Fresh 85%	1 8	42,000 144,407	\$219.00 \$193.00	\$219.00 \$202.00	\$219.00 (\$198.62 (
Frozen 85% Fresh 81%	Ü	111,107	φ100.00	Q202.00	φ <u>1</u> 50.02 (
Frozen 81%					(
Fresh 75% Frozen 75%					
Fresh 73% Frozen 73%					Ġ
Fresh 65%	19	479,908	\$126.00	\$133.12	\$127.17
Frozen 65% Fresh 50%	11	340,333	\$95.62	\$100.50	\$97.16 I
Frozen 50% Bull Product					·
Fresh 94-96%]
Frozen 94-96%					ļ

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,CH,CK,SD,TX National - all states

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Apr 12, 2013 Compared to Last Week: Market activity on imported beef was slow and prices were weak to 1.00 lower with the exception of 95% bull which was mostly firm to 1.00 higher. Outfront sales were unevenly steady. The seasonal cow run in New Zealand came to a close. Weaker domestic and import demand pressured prices.

AUSTRALIA AND NEW ZEALAND - FOR AND TIS

AUSTRALIA AND	NEW ZEALAND - FOB	AND TIS 0-15 Days
BULL MEAT:	East Coast	West Coast
95% COW MEAT:	227.00- 229.00	
95%	224.00- 226.00	
90%	208.00- 211.00 196.00- 199.00	
CFM Fores 85% Shank 85-90%	196.00- 199.00	
Chuck 85%		
	194.00- 196.00	
	184.00- 188.00 161.00- 163.00	
Beef Trim 70%	101.00 105.00	
Beef Trim 65% 100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		
		16-45 Days
BULL MEAT:	East Coast	West Coast
95% COW MEAT:	222.00- 229.00	225.00- 227.00
95%	223.00- 225.00	219.00
90%	208.00- 210.00	205.00- 206.00
CFM Fores 85% Shank 85-90%	196.00- 199.00	
Chuck 85%		
Beef Trim 85%	194.00- 196.00 184.00- 188.00	
Beef Trim 80% Beef Trim 75%	184.00- 188.00 161.00- 163.00	
Beel IIIm 750		
URUGUAY - FOB	AND TIS 0-15 Days	16-45 Days
95%	0-15 Days	10-45 Days
COW MEAT:		
95% 90%		205.00
CFM Fores 85%		205.00
Beef Trim 85%		
Beef Trim 80% Beef Trim 75%		
peer ifilm /5%		

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 10.0 Loads Reported

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

Market for	Week Ended:		April 12,	2013
	Lds			Price Range
UT,brk 2-4	450#/up			
UT,bng 1-3	400#/up	5.0		121.00
Cutter 1-2	350#/up	5.0		121.00
Bulls YG 1	500#/up			

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

	Index Values => Change =>	CHOICE 600-900# \$180.67 -1.22	SELECT 600-900# \$175.81 -0.83	
	Current Index Reflects the E SUPPLY (Live) 39,569 Hd Equivalent: DEMAND (Box) 62,800 Hd*	\$183.82	\$179.49	ttle.
s = d	Equivalent: Live-Box Spread: National Daily Dire (5 day accumulated w Weight F Live Steer: 1317 Live Heifer: 1245 Drsd Steer: 852 Drsd Heifer: 732	Input Break oct Cattle ightd avg) Price Head \$127.23 \$127.14 \$201.25 \$200.29	Boxed Ch 600-900	Beef Cutouts # \$189.52 # \$184.14 s: 124.9 ds: 211.9
6 7	Grading % Breakdown Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-900#:	75.48%: 25.09%: 50.39%: 24.52%: 5.75%: 18.77%:	Drop Credit Steer Dressi: Heifer Dress Processing C Slaughter Co	: 14.47 ng %: 63.93% ing %: 63.96% ost : 12.00 st : 50.50
	Equivalent Values for Outly Basis Value = 180.67 Qlty/Yield (1)	400-500#500-	Carcass Weights -600# 600-900# 90	0-1000# 1000#/up
1	Prime 1-3 13.14 Certified 1-3 4.63 Choice 1 3.37 Select 1 -0.40 Stndrd 1-3 -20.34 Prime 4 0.37 Choice 4 -11.47	\$166.81 \$158.30 \$157.04 \$153.27 \$133.33 \$154.04 \$142.20	\$181.31 \$193.81 \$172.80 \$185.30 \$171.54 \$184.04 \$167.77 \$180.27 \$147.83 \$160.33 \$168.54 \$181.04 \$156.70 \$169.20	\$189.98 \$171.31 \$181.47 \$162.80 \$180.21 \$161.54 \$176.44 \$157.77 \$156.50 \$137.83 \$177.21 \$158.54 \$165.37 \$146.70

NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT 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	909
350#/ı	ıp

		550 II / GE		
Current-Cutout Value: Change from prior day:		\$169.50 \$0.32		
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$216.53 \$264.38 \$254.92 \$248.83 \$226.44 \$234.79 \$427.65 \$449.85 \$243.60 \$260.18 \$261.45 \$237.74 \$25.67 \$27.97 \$8.93	Value \$120.91 \$6.13 \$5.91 \$12.44 \$2.26 \$5.94 \$2.27 \$3.33 \$2.56 \$1.93 \$1.91 \$1.00 \$0.12 \$0.65	Change \$0.37 (\$0.01) (\$0.03) (\$0.01) (\$0.01) (\$0.02) \$0.03 (\$0.01) \$0.01 \$0.01

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	40.55	loads	1,622,188	pounds
Cutter/Canner Cuts	4.04	loads	161,433	
Boner/Breaker/Cutter/Canner	23.87	loads	954,883	pounds
100% Lean Items		loads	1,874,914	
Frozen Cuts	4.32	loads	172,672	pounds

Froze	n Cuts 4.32	loads -		172,	672 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONEE	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 13-dn lbs. Round, outside round Round, eye of round Loin, Semi-Rnls Short Loin, 13-dn lb Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt Loin, top sirloin butt Loin, top sirloin butt				
112	Rib ribeve roll 6-8 lbs	10	10 685	\$284 05	\$2.05
112	Rib. ribeve roll. 8-10 lbs	64	160.485	\$282 93	(\$0.08)
112	Rib. ribeve roll. 10-up lbs	49	75.357	\$278.76	(\$0.31)
112A	Rib, ribeve roll-lip-on, 8-dn lbs.	31	64,438	\$279.75	(\$2.68)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	23	63,640	\$279.84	\$0.86
	Chuck, boneless 85%	4	52,000	\$201.85	(\$2.81)
120	Chuck, brisket	27	27,661	\$203.29	(\$0.35)
168	Round, top inside, 10-dn lbs.	4	3,184	\$205.50	
168	Round, top inside, 10-up lbs.	39	113,669	\$225.76	\$3.17
169A	Round, top inside c-off, 8-10 lbs.	8	45,954	\$257.13	(40.00)
160A	Round, top inside c-oil, 10-14 ibs.	33	42 276	5255.97	(\$0.09)
171D	Pound outside round	25	20/ 210	6222 50	(\$4.42)
171C	Round eve of round	45	75 177	\$249 91	\$0.52
1710	Loin, Semi-Bals Short Loin, 13-dn lb	ns	15,111	Q212.21	ψ0.3 <u>2</u>
	Loin, Semi-Bals Short Loin, 13-up 1k	S.			
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	47	99,280	\$222.92	(\$0.89)
182	Loin, sirloin butt				
184	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnls	32	70,991	\$219.89	\$1.25
185A	Loin, bottom sirloin butt flap, bnls	58	166,764	\$248.63	\$0.86
191A	Loin, butt tender, peeled				
	R/CANNER				
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs.	22	0U 33E	¢250 04	¢0 21
112	Rib, ribeye roll, 8-up lbs.	17	80,333	\$250.94	\$0.21 \$1.03
100%	TEAN				
	Inside round - Combo	27	341,162	\$260.49	(\$0.54) \$0.02 \$1.19 (\$0.76)
	Inside round - Boxed	43	66,021	\$284.44	\$0.02
	Outside round	9	48,791	\$258.81	
	Eye of round	9 16 40	21,789	\$264.96	\$1.19
	Flats and eyes - Combo	40	442,156	\$254.00	(\$0.76)
	Flats and eyes - Boxed				
	Striploin	61 47	1/4,0/6	\$310.50	\$0.43 (\$0.26)
	S.P.B Combo S.P.B Boxed	4/	780,919	\$248.83	(\$0.26)
BONER					
116B	Chuck chuck tender	37	156.349	\$226.44	(\$0.09)
167A	Round, knuckle, peeled	42	243,898	\$234.79	(\$0.93)
190	Loin, tenderloin, 2-3 lbs.	18	24,414	\$427.65	\$4.98
190	Loin, tenderloin, 3-4 lbs.	37	58,106	\$448.15	(\$1.75)
190	Loin, tenderloin, 4-5 lbs.	152	203,549	\$475.79	(\$3.51)
190	Loin, tenderloin, 5-up lbs.	42	57,295	\$464.38	(\$3.48)
193	Flank, flank steak	104	121,670	\$254.24	\$4.55
. EDOAR	Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N BONER/REPEAKER N NONER/REPEAKER	63	89,602	\$242.27	\$1.48
112	Pib ribeve roll 6-8 lbs	3		\$280.88	
112	Rib ribeve roll 8-10 lbs	5	0,007	\$200.00	
112	Rib. ribeve roll. 10-up lbs.				
112A	Rib, ribeve roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
T80	Loin, strip, bnls, 7-9 lbs.	_	24 400	4022 02	410 01
T80	N BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. NCUTTER/CANNER NICHTER/CANNER	7	34,492	\$239.82	\$12.84
112	Rib, ribeye roll, 4-6 lbs.	4	31 760	¢263 32	\$0.16
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. N BONER/BREAKER & CUTTER/CANNER	4	31,109	φ <u>2</u> 03.32	\$0.10
FROZE	N BONER/BREAKER & CUTTER/CANNER				
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.	3	3,000	\$482.80	
190	Loin, tenderloin, 4-5 lbs.		-,	,	
190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak				
193	Flank, flank steak	15	51,360	\$198.63	(\$13.54)

MAJOR PACKER	HIDES, CURED	& FLESHED	Price/Piece	Price/CWT
HVY NATIVE STR	60-62#	8.0	102.00 - 104.00	11100, 0
	60-64#			
	64#Min			
	64-66#			
	74#Min			
	80-82#			
NATIVE STEER	46-48#			
COL BRAND STR	62-64#			
	62#Min		100.00	A
	64-66#			
	66-68#			
BUTT BRAND STR	60-62#	4.0	101.00	
	60-64#		101.00	E
	62-64#	3.0	101.00	
	66-68#			
	80-82#			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50#			
	48#Min 50-52#			
	50-52# 52-55#			
BRANDED HFRS	48-50#		88.00	T.
DRANDED DERS	48#Min		00.00	L
	50-52#			
BRAND HFR SW	48-50#			
DIVAMO TIETO SW	50-52#			
BRND COW SW	50-52#			
ZZZZ CON DN	52-54#		64.00	В
BRANDED COW	48-50#	6.0		=
	50-52#			
NATIVE COW	48-50#		74.00	E
	52-54#			
DAIRY COW	48-50#		83.00	A
	52-54#			
DAIRY COW SW	48-50#	4.0	78.00 - 80.00	
	52-54#			
NATV BULL Con	96-106#			
	100-10#			
BRND BULL SWCon				
	100-10#			
HVY TEX STEER	60-62#		102.00	
	62#Min		102.00	A
	64#Min			
	66-68#			
	70-74#			_
****	80-82#		111.00 - 114.00	A
HVY TEX STR/HFR				
DDANIDED CHEES	60-64#	10.0	100.00	
BRANDED STEER	60-62# 62-64#	18.0 6.0	100.00 100.00	
	78-80#	0.0	100.00	
	78-80# 78-82#			
	/ O-8∠#			

USDA BY-PRODUCT PRICE REPORT - FOB CENTRAL U.S. BASIS Carlot Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	1.0	130.00	130.00
export		127.00	127.00 A
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean	1.0	86.00	86.00
export			cc 00 =
HEARTS, regular, bone out		66.00	66.00 D
regular,bone-out exp KIDNEYS, export			
KIDNEYS, export LIPS, unscalded		147.00 - 152.00	150.00 E
LIVERS, selected, 2/box		147.00 132.00	130.00 E
selected, 2/box, export		49.00	49.00 C
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic			
export		145.00	145.00 E
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			
TRIPE, scalded, edible			
scalded, edible, export		68.00	68.00 E
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

PPLY POINT --FRESH 13.00-16.50 12.00-13.00 9.25-11.00 3.50-4.50 4.50-5.50 QUARTERLY CONTRACTS:
GULLETS-TRACHEA
KIDDES, inedible BOXED FROZEN LIVERS,

-- BEEF PET FOODS - FOB SUPPLY POINT -----

LUNGS, MELTS. SALIVARY GLANDS 11.00-20.75

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 14.47 per cwt live, unchanged
when compared to Thursday's value

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

The average value of hide and offal for the five days ending Fri, Apr 12, 2013, was estimated at 14.44 per cwt., up 0.21 from last week and up 1.21 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 14.78 per cwt live, up 0.06 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-	-PRODUCT	VALUE (CATTLE)	
	Lbs	Price C	hange	Value
		P	rv/Dy	
Cattle hide/Pc	5.15		0.75	7.81
Tallow, edible (2)	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	130.00	3.00	0.42
Head meat		86.00		
Oxtail, selected	0.24	245.00	_	0.59
Hearts, reg, bone out		66.00		0.25
Lips, unscalded		150.00	_	0.20
Livers, slcted, export	0.96	49.00	_	0.47
Tripe, scalded edible	0.65	68.00	_	0.44
Tripe, honeycomb bleached		90.00	_	0.14
Lungs, inedible	0.47	4.00	_	0.02
Melts	0.14	5.00	_	0.01
Meat & bone ml 50% blk/ton	3.70	430.00	-10.00	0.80
Blood meal 85% blk/ton pnh		1090.00	_	0.33
Totals:				14.78
Dressed equivalent h		2.9% dre	ss):	23.50
			,	

Dressed equivalent basis (62.9% dress): 23.50
(1) Typical slaughter cattle weighs 1,300 pounds
(2) May include Technical Animal Fat as both meet the same AFAO specifications

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 4/12/2013 was estimated at 14.09 per cwt live, up 0.05 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value

				Prv/Wk	
Cow hide, branded (2)	Piece	4.65	66.00	1.00	6.00
Tallow, renderer blcha	able	3.68	41.75	-	1.54
Tongues, Swiss cut, IV	Ī	0.32	276.25	-8.75	0.88
Cheek meat, trmd		0.43	169.50	5.25	0.73
Head meat		0.14	171.00	11.00	0.24
Oxtail, reg, small box	2	0.20	224.00	-10.50	0.45
Hearts, reg, bone out		0.46	64.00	2.75	0.29
Lips, unscalded		0.13	64.75	1.25	0.08
Livers, reg, gall off	(3)	0.90	21.50	-0.50	0.19
Tripe, scalded edible,	blchd	1.06	73.00	1.50	0.77
Tripe, honeycomb blead	ched	0.14	99.00	-	0.14
Lungs, inedible		0.86	4.00	-	0.03
Melts		0.15	5.00	-	0.01
Meat bone ml, 50% blk/	ton'	10.71	439.00	-7.50	2.35
Blood meal, 85% blk/to	on	0.73	L069.00	-	0.39
Totals	3:	24.56			14.09
Dressed equiva	lent hagie	1472 drage	-):		29 98

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 4/12/2013 Dollars/hundredweight
Frozen CARLOT/L.C.L. Basis Lds Price Range Wtavg

Frozen CARLOT/L.C.L. Basis	Lds	Pric	e Rar	nge	Wtavg	
CHEEK MEAT, Trimmed	3.3	163.00		179.00	169.62	_
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out	7.5	62.00	-	65.00	64.00	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,	1.2			171.00		
KIDNEY'S Export		23.00		34.00		
LIPS, unscalded	1.3	64.50	-	66.00	64.85	
LIVERS, Regular, bulk-pack						
LIVERS, Regular, bulk-pack export						
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export						
	14.0	20.00	-	24.00	21.57	
MELTS,						
OXTAILS, Regular, small box	1.0			224.00		
SALIVARY GLANDS	1.0			40.00	40.00	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut, IW	1.7	275.00	-	284.00	277.96	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW	1.6	270.00	-	281.00	273.86	
TONGUES, exp.#1 black Swiss cut,IW						
TONGUES, #1 mixed, Swiss cut, IW						
TONGUES, exp.#1 mixed, Swiss cut, IW	0 1			000 00	000 00	
TONGUES, #2 mixed Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW	0.1			280.00	280.00	
TONGUE Trimmings						
TRIPAS						
TRIPE, bleached, scalded, edible	3.0			73.00	73.00	
TRIPE, bleached, scalded, edible	2.0			85.00	85.00	
TRIPE, bleached, scalded, edible exp	2.0			83.00	65.00	
TRIPE, unbleached, scalded, edible	1.8			101.00	101.00	
TRIPE, unbleached, scalded, edible tripe, honeycomb bleached	1.0			101.00	101.00	
TRIPE, honeycomb unbleached						
TRIPE, omasum unbleached						
WEASAND MEAT						
The same server of the little						

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

FYI, the Voluntary Pork Reports NW_LS 500 and 501 are discontinued effective immediately.

As of Friday, April 12, 2013, this report will no longer be available. Information on National Daily Pork Reports can be found at:

National Daily Pork FOB Plant Morning $\frac{\text{http://www.ams.usda.gov/mnreports/lm.pk600.txt}}{\text{http://www.ams.usda.gov/mnreports/lm.pk600.txt}}$

National Daily Pork FOB Omaha Morning http://www.ams.usda.gov/mnreports/lm.pk601.txt

National Daily Pork FOB Plant Afternoon

http://www.ams.usda.gov/mnreports/lm_pk602.txt
(This report can be found on Pages 6-7 on this Daily National Carlot report.)

National Daily Pork FOB Omaha Afternoon

 $\frac{http://www.ams.usda.gov/mnreports/lm_pk603.txt}{\text{(This report can be found on Pages 7-8 on this Daily National Carlot report.)}}$

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the week ended 4/12/2013, was estimated at 5.30 per cwt live, down -0.01 when compared to last week.
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -

FOB CENTRAL U.S. / CALCULATIO	NS FOR	BY-PRODU	JCT VALUE	(HOG) -
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	69.50	-	0.19
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	131.00	3.00	0.56
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	42.50	-0.50	0.21
Pork meat & bone meal	1.57	466.25	-11.50	0.37
Pork blood meal	1.95	1087.50	-2.50	1.06
Lard	1.72	43.25	-	0.74
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.30
Dressed equivalent	basis	(74% dre	ess):	7.16

(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

There will no longer be neck bones, brisket bones, tails, feet, or hocks found on this voluntary report as of Friday, April 12, 2013. The items can be found on the reports listed below:

National Daily Pork FOB Plant Morning

http://www.ams.usda.gov/mnreports/lm_pk600.txt

National Daily Pork FOB Omaha Morning http://www.ams.usda.gov/mnreports/lm_pk601.txt

National Daily Pork FOB Plant Afternoon http://www.ams.usda.gov/mnreports/lm_pk602.txt

National Daily Pork FOB Omaha Afternoon $\underline{\texttt{http://www.ams.usda.gov/mnreports/lm_pk603.txt}}$

Items	Lds	Price Range	Wtd Avg
CHEEK MEAT trimmed			unq
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb EARS, edible, export			
HEARTS, slashed, domestic			
single slashed, export		46.00	46.00 C
multi slashed, export			
whole, export			
KIDNEYS, small box, export			
LIVERS, large box, domestic SALIVARY GLANDS,			
SNOUTS, partial lean			
partial lean w/mask			77.00 B
STOMACHS, scalded, small box		131.00	131.00 D
scalded, small box, export TONGUES.			
green, bnls, small box			
green, bnls, tip-on exp			
scalded & scraped			
UTERI			
PORK SKINS FRESH IN	COMBO -		
QUARTERLY CONTRACTS:			Export
BELLY SKINS, SELECTED			43.00-51.00
FATBACK SKINS, SELECTED	±1a1-	37.00-48.00	41.50-52.00
BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN		27.75-45.00	37.00-42.00
PICNIC SKINS, HOUSE RUN		24.50-28.00	37.00-42.00
JOWL SKINS, HOUSE RUN		22.50-28.50	
PORK PET FOODS	- FOB ST		
QUARTERLY CONTRACTS:		FRESH	BOXED FROZEN
KIDNEYS, inedible		7.00-7.00	
LIVERS, "		12.00-19.00	
LUNGS,		2.00-6.00	
MELTS, "		5.00-5.25	

LUNGS, MELTS, "	2.00	-6.00 -5.25		
USDA TALLOW AND PROTEIN REPORTS - FOB (unless otherwise stated) as of 3:00				
TALLOW, GREASE, AND LARD		Lds	Price Range	Wtd Avg
INEDBL, TALM/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALM/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF EDBLE TALLOW, CAF GULF Edible tallow (1)	15.0	41.2	5 - 43.75 36.00	42.68 36.00 A
	2.0 7.0 17.0 4.0		0 - 480.00 8.13 7.10	430.00 454.59 8.13 7.10 A

MANDATORY PORK REPORT FOR Friday, April 12, 2013 NATIONAL DAILY PORK REPORT FOR PLANT - Negotiated Sales - Afternoon - FOR Plant

Loads PORK CUTS : 306.26 Loads TRIM/PROCESS PORK : 34.23

USDA ESTIMATED PORK CUT-OUT VALUES - as of 1:30 pm
Based on negotiated prices and volume of pork cuts delivered within 14 days and
on average industry cutting yields. Values reflect US Dollars per 100 pounds.
Calculations for 205 lb Pork Carcass: 53_54% lean, 0.65"-0.80" BF last rib

Date	Total Loads (Carcass	Today Loin	y's Esti Butt	mated Prima Pic	al Cutout Rib	Ham	Bellv
4/12/2013 Change :	340.5	81.19			49.78 0.92			
4/11/2013 4/10/2013 4/9/2013 4/8/2013	383.2 412.2	81.42 80.53	86.18 87.76	73.46 74.45	50.55 50.68 47.47	123.47 127.59	62.39 61.69	138.52
Five Day Av			86.18	73.82	49.47	124.58	62.72	139.43
					Pounds			
Loin 1/4 Trimmed 1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	l Loin VA(l Loin Pap	C, FZN per			493,263 0 0 0			
1/4 Trimmed 1/8 Trimmed 1/8 Trimmed	l Loin Cor l Loin VA	mbo C				88.90 94.00	101.50 126.63	91.44 106.25
1/8 Trimmed 1/8 Trimmed 1/8 Trimmed	l Loin Pap l Loin Pap	per per, FZN			28,298 0	113.38	128.25	123.00
Bone-in CC, Bone-in CC, Bone-in CC,	Tender-: Tender-: Tender-:	in Loin V in Loin V in Loin C	TAC TAC, FZIN Combo		0	139.00		
Bnls CC Str Bnls CC Str Bnls CC Str Bnls CC Str	ap-on.E	ZN			629,143 17,480 743,771	127.00 133.00 139.75	167.34 139.00 177.94	135.71 137.16 151.74
Boneless Si Boneless Si	rloin rloin, F				269,292 12,615	106.00 113.00	156.00 119.00	119.39 115.48
Bone-in Sir Bone-in Sir Blade Ends	loin, FZ	N			486,255 44,879		90.63	
Blade Ends, Tenderloin Tenderloin,					0 51,043 10.530	213.02 249.00	280.00 255.00	250.47
Tenderloin, Tenderloin, Butt Tender Butt Tender	1 pc vac 1 pc vac				6,070 0	292.41	313.50	310.56
Backribs 2. Backribs 2.	0#/up	ZN			155,301 0	194.10		
Backribs 2. Backribs 2. Riblets			ZN		111,879 62,346 0	189.78 234.58	240.21 244.09	204.54 240.46
Riblets, FZ	N				17,386	76.00	96.00	86.50
Butt 1/4 Trim Bu 1/4 Trim Bu 1/4 Trim Bu	itt VAC, I itt Paper			;	1,163,240 22,556 37,850	71.97 81.00 101.38	89.35 91.00 111.62	81.19 82.46 106.82
1/4 Trim Bu 1/4 Trim Bu 1/4 Trim Bu	itt Combo				0 143,172 8,999	72.00 87.00	98.69 91.84	78.90 89.11
1/4 Trim Bu 1/8 Trim Bu	itt 1 Pc V itt Vac	VAC, FZN			0 48,756		99.32	
1/8 Trim Bu 1/8 Trim Bu 1/8 Trim Bu 1/8 Trim Bu	itt Paper itt Paper itt Combo	, FZN			0 6,293 0 0	90.00	102.50	97.59
1/8 Trim Bu 1/8 Trim Bu 1/4 Trim St	tt 1 Pc V	JAC. FZN	ıc		0 200,286	89.00	99.74	93.92
1/4 Trim St 1/4 Trim St 1/4 Trim St 1/4 Trim St 1/4 Trim St	eak Ready eak Ready	y Butt Va y Butt 1	ic, FZN Pc Vac		0 117,948 0	93.00	102.74	95.13
1/4 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/4 Trim Br	eak Read eak Read eak Read	y Butt Va y Butt Va y Butt 1	ic, FZN Pc Vac		192,227 0	94.00	103.00	98.55
1/8 Trim St 1/4 Trim Br 1/4 Trim Br	eak Ready ls Butt V	y Butt 1 VAC	Pc Vac,	FZN	0 383,454 33,431	89.00	132.63	95.70
1/4 Trim Br 1/4 Trim Br 1/4 Trim Br	ls Butt 1 ls Butt 1	Poly Poly, FZN	I		5,422 12,250	99.00 101.02	123.63 115.50	114.3
1/4 Trim Br	ls Butt :	1 Pc VAC,	FZN			85.00	125.25	93.7
3nls CT But 3nls CT But	t 1 Pc V	AC, FZN			0 0			
Picnic RS Smoker T BS Smoker T	rim Picn rim Picn	ic Combo ic VAC			151,191 195,143	44.50 66.54	53.65 88.00	51.6 71.5
S Smoker 1 S Smoker 1 S Smoker 1	rim Picn rim Picn rim Picn	ic VAC, F ic Paper/ ic Paper/	ZN Poly Poly, F	ZN	151,191 195,143 0 32,802	77.63	106.63	85.4
SS Smoker T SS Smoker T SS Smoker T	rim Picn rim Picn	ic 1 Pc V ic 1 Pc V	ac ac, FZN		18,114 0	71.01	100.38	78.2
Picnic Cush Picnic Cush	ion Meat ion Meat	Vac Vac, FZN	,		263,423	95.58	127.36	101.10
rienie Cush Pienie Cush Pienie Cush	uon Meat ion Meat ion Meat	POLY Poly, FZ Combo	N		18,114 0 263,423 0 15,307 6,150 27,489	97.50 102.00 90.75	114.62 102.82 105.00	102.90 102.70 100.3
Sparerib Imd Sparer Imd Sparer	rib - LGT rib - TGT	, FZN			153,370 0	133.00	168.00	144.8
I'md Sparer I'md Sparer	ib - IGT ib - IGT	, Poly , Poly, F	ZN		4,937 11,317	145.63 144.94	158.75 170.00	152.2 149.7
frind Sparer Frind Sparer Frind Sparer Frind Sparer Frind Sparer Frind Sparer Frind Sparer Frind Sparer	rib - IGT rib - IGT rib - IGT	Combo , 1 PC VZ , 1 PC VZ	C. F7N		11,408 9,860 n	130.20 154.40	133.38 168.00	131.9 158.6
una opaici		,						
limd Sparer Fund Sparer	ib - MED	, POLY, E			40,971 3,527	134.63 136.50	177.87 143.00	153.70 139.9
Irmd Sparer	ib - MED	, 1 PC VA	C, FZN		37,890	144.00	160.00	156.70
Irms Sparer St Louis Sp BBQ Style S	areribs,	VAC VAC, FZN	I		55,149 81,836	177.58 191.58	250.95 193.00	219.69
st Louis Sp St Louis Sp St Louis Sc	areribs, areribs, areribs	POLY Poly, FZ COMBO	N		2,666 99,934 0	∠00.00 177.95	261.38 350.00	232.36 211.8
	pareribs	, VAC	n.T		109,061	149.00	195.38	158.22
BBQ Style S BBQ Style S BBQ Style S	pareribs	, VAC, FZ	πN					

4/dn Bone-In Hams Combo 14/dn Bone In Ham Boxed	0			
14/din Boine In Ham Boxed FZN 17/din Ham Combo	0 0			
17/dn Ham Boxed 17/dn Ham Boxed FZN	0			
20/dn Ham Combo 20/dn Hams Boxed	0 4,750	92.02	102.21	98.60
20/dn Hams Boxed FZN 20/up Hams Boxed	27,850	71.37	95.40	82.60
20/up Ham Combo 20/up Hams Boxed FZN 17 204 Throad Salasted Ham	0	60.00	84.50	65.45
17-20# Trmd Selected Ham 20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	26,233 232,378 681,576	60.00 58.00 64.36	75.00 75.38	64.08 65.85
17-20 Ham Boxed 17-20 Ham Boxed FZN	5,000	71.37	73.37	71.77
23-27 Ham Boxed 20-23 Ham Boxed	ŭ			
17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	0			
20-23 Ham Boxed, FZN 23-27 Ham Boxed FZN	0 0			
27 & up Bone In Hams Combo 20-26 Ham Poly Boxed	0 0			
20-26 Ham Poly Boxed FZN 17-20 Hams Sknd/Defatted Combo	0 0			
20-23 Hams Sknd/Defatted Combo 23-27 Hams Sknd/Defatted Combo	0			
17-20 Hams Sknd/Defatted Boxed 17-20 Hams Sknd/Defatted Boxed FZN	0			
20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed FZN Collared Ham Combo	0			
Collared Ham Boxed Collared Ham Boxed FZN	5,045 0	93.00	109.25	97.49
3 Muscle Ham to Blue 4 Muscle Ham to Blue	43,645	122.15	131.50	128.44
5 Muscle Ham to Blue 3 Muscle Ham to Red	40,153 0	113.00	114.00	113.76
4 Muscle Ham to Red 5 Muscle Ham to Red	0 0			
3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed FZN	8,152	85.63	86.80	86.41
4 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed FZN	0			
5 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed FZN Roll Out Ham	0 0 177,414	93.00	107.00	93.41
Rollout Ham Bals Boxed Rollout Ham Bals Boxed FZN	7,335	110.00	146.50	133.43
Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	ő			
Roll Out Ham Rolled Tied Boxed FZN Roll Out Ham Boxed Poly	0			
2pc 2pc Boxed	0			
2PC Boxed FZN Insides	211,832	105.50	122.15	114.17
Outsides Knuckles	250,215 79,570	105.50 105.50	119.90 119.90	113.42 113.84
Lite Butt Inner Shank	17,529 48,043	105.50 67.50	119.90 114.90	114.43 81.39
Outer Shank Insides Boxed	34,381	60.00	119.90	71.43
Insides Boxed FZN Outsides Boxed Outsides Boxed FZN	0 0 0			
Knuckles Boxed Knuckles Boxed Knuckles Boxed FZN	0			
Lite Butt Boxed Lite Butt Boxed FZN	0			
Inner Shank Boxed Inner Shank Boxed FZN	0			
Outer Shank Boxed Outer Shank Boxed FZN	0 24,602	49.05	76.00	72.05
Insides Boxed Poly Insides Boxed Poly FZN	0			
Knuckles Boxed Poly Knuckles Boxed Poly FZN	0			
Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack FZN	0			
Lite Butt Boxed Poly Lite Butt Boxed Poly FZN Troor Shark Powed Poly	0			
Inner Shank Boxed Poly Inner Shank Boxed Poly FZN Shanks Bone In	0			
Shanks Bone In Boxed Shanks Bone In Boxed FZN				
Belly				
Derind Belly 7-9# Derind Belly 9-13#	0 265,215	156.00	189.20 227.25	179.17
Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boxed	399,842	160.37	227.25	171.36
Derind Belly 7-9# Boxed FZN	0			
Derind Belly 9-13# boxed Derind Belly 9-13# boxed FZN	0			
Derind Belly 13-17# boxed Derind Belly 15-17# boxed Derind Belly 13-17# Boxed, FZN	0 0 0			
Derind Belly 15-17# Boxed, FZN Derind Belly 15-17# Boxed FZN Derind Belly 17-19# Boxed	0			
Derind Belly 17-19# Boxed FZN Center Cut Derind Belly 6-8#	0			
Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17#	0			
Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0			
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0			
Skin-on Belly 12-14# Skin-on Belly 14-16#	17,043 0	127.87	140.00	135.18
Skin-on Belly 16-18# Skin-on Belly 18-20#	0			
Skin-on Belly 20-25# Skin-on Belly 10-12# boxed Skin-on Belly 10-12# boxed F7N	0 37,237 0	172.90	197.62	186.56
Skin-on Belly 10-12# boxed FZN Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed FZN	16,926 0	155.00	175.02	169.10
Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed FZN	0			
Skin On Belly 16–18# Boxed Skin on Belly 16–18# Boxed FZN	0			
Jowl				
Skinned Combo Skinned Boxed Skinned Boxed FZN	31,201 3,228	39.54 52.47	44.79 98.50	40.99 71.74
Skinned Boxed, FZN Skin On Combo Skin-On Boxed				
Skin-On Boxed, FZN	0			

	CIACON DATE	es – After	moon - Fo	JB Plant
im 5 Trim Combo	0	o=	-4	46
k Trim Combo k Trim Combo	215,755 0	37.25	54.25	40.19
t Trim Combo t Trim Combo	489,621 0	50.61	70.40	52.31
s Trim Boxed s Trim Boxed FZN	0			
s Trim Boxed s Trim Boxed FZN	4,546 2,340	50.80 49.00	80.50 55.00	58.34 51.62
Firm Boxed Trim Boxed Trim Boxed FZN	0 0	49.00	33.00	31.02
trim Boxed	11,380	65.96		
t Trim Boxed FZN t Trim Boxed	2,400	55.00	90.25	63.81
s Trim Boxed FZN s Trim Poly Boxed	0			
s Trim Poly Boxed FZN s Trim Poly Boxed	0			
trim Poly Boxed FZN	10,800		80.00	77.11
trim Poly Boxed Trim Poly Boxed FZN	0		82.00	76.30
rnic Meat Combo Cushion Out rnic Meat Combo Cushion In	284,133 47,366	57.00 77.73 74.00	72.70 118.25	65.51 82.90
nic Meat Boxed Cushion Out nic Meat Boxed Cushion Out FZN	0	74.00	84.50	76.39
nic Meat Boxed Cushion In nic Meat Boxed Cushion In FZN	22,900	93.50	114.50	106.07
im w/Trace Combo	103,847	38.88	39.48	39.37
im w/Trace Boxed im w/Trace Boxed FZN	0 0			
ade Meat Combo ade Meat Boxed	0			
ade Meat Boxed FZN 8 Ham Trim Combo	10,200 52,502	90.00 51.11	95.00 58.00	90.29
Ham Trim Boxed	52,502	JI.II	JU.UU	J∠.41
Ham Trim Boxed FZN				
riety crimmed Neckbones Gas	18,581			
crimmed Neckbones Gas, FZN	0 53,190	36.02		41.22
immed Neckbones Gas immed Neckbones Gas, FZN	0			
immed Neckbones Poly immed Neckbones Poly, FZN	33,548 2,310	32.27 29.00	57.63 43.00	
crimmed Neckbones Poly crimmed Neckbones Poly, FZN	20,976	50.85	89.50	76.21
immed Neckbones Combo crimmed Neckbones Combo				
east Bones Poly	0	41 00	F2 F2	40 45
east Bones Poly, FZN isket Bones, Full Cut, 10#	50,550 0	41.00	53.70	43.45
sket Bones, Full Cut, 10#, FZN sket Bones, Full Cut, 30#				
sket Bones, Full Cut, 30#, FZN sket Bones, Full Cut, Combo	0			
ils, Poly		61 50	64.05	62.06
ils, Poly, FZN ils, Gas	15,750	61.50	64.25	63.26
ils, Gas, FZN ils, Combo	0			
ont Feet, Poly	8,100	82.30	90.38	85.69
ont Feet, Poly, FZN ont Feet, Combo	142,598 0	51.82		68.99
ont Feet, Gas ont Feet, Gas, FZN	2,400 0	78.50	84.91	82.02
nd Feet, Poly nd Feet, Poly, FZN	10,647	53.63 43.27	72.50	59.11 48.59
nd Feet, Combo	0	43.27	00.02	40.55
ks, Picnic, Poly ks, Picnic, Poly, FZN ks, Picnic, Gas	4,890	40.85	50.25	44.01
cks, Picnic, Gas cks, Picnic, Gas, FZN	0			
cks, Picnic, Combo				
ont Feet, Split, Gas ont Feet, Split, Gas, FZN	0			
ont Feet, Split, Poly ont Feet, Split, Poly, FZN	0 0			
(Added Transda)				
1 // Theirmod Loin IMC	9,193	103.50	114.80	112.36
1/8 Trimmed Loin VAC FZN	60 389 0	92.00	117.16	98.69
1/8 Trimmed Loin VAC FZN Bone-in CC Tender-in Loin VAC Bone-in CC Tender-in Loin VAC FZN Bnls CC Strap On	0			
Bone-in CC Tender-in Loin VAC FZN Bnls CC Strap On	0 7,722	139.00	195 00	147.39
Bnls CC Strap On FZN	164 000	151.00	170.00	
Brls CC Strap Off Brls CC Strap Off FZN	164,928 0	151.00	172.00	163.28
Boneless Sirloin Boneless Sirloin FZN	11,779 0	116.31	148.00	133.46
Bone-in Sirloin FZN	0			
Blade Ends	0			
Blade Ends FZN Tenderloin	7,551	266.00	283.00	274.13
Tenderloin FZN	0	276.00	290.00	279.37
Tenderloin 1 pc vac FZN Backribs 2.0#/up	0			
Backribs 2.0#/up FZN	0			
Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac FZN				
Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac FZN SS Smoker Trim Picnic VAC SS Smoker Trim Picnic VAC FZN SS Smoker Trim Picnic 1 Pc Vac SS Smoker Trim Picnic 1 Pc Vac FZN SS Smoker Trim Picnic 1 Pc Vac FZN	187,520 n	57.50	81.50	61.07
SS Smoker Trim Picnic 1 Pc Vac	16,661	72.98	89.00	76.57
Picnic Cushion Meat Vac	U			
Picnic Cushion Meat Vac Picnic Cushion Meat Vac FZN 1/4 Trim Butt VAC	0 12,435	82.24	91.70	85.53
1/4 Trim Butt VAC FZN 1/4 Trim Butt 1 Pc VAC	0 0			
1/4 Trim Butt 1 Pc VAC FZN	0			
1/8 Trim Steak Ready Butt Vac 1/8 Trim Steak Ready Butt Vac FZN	0			
1/8 Trim Steak Ready Butt 1 Pc Vac 1/8 Trim Steak Ready Butt 1 Pc Vac FZN				
1/4 Trim Bnls Butt VAC				
1/4 Trim Bnls Butt VAC FZN Trmd Sparerib - LGT	0			
Trmd Spararib - ICT F7N	0			
Trind Sparerib - IGT 1 DC VAC				
Trmd Sparerib - IGT 1 PC VAC Trmd Sparerib - IGT 1 PC VAC FZN	Ō			
Trmd Sparerib - LGT 1 PC VAC	0			

Thems that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly as the item may qualify.

Detailed description of the cutout is available on request.

NATIONAL DATLY PORK REPORT FOB CMAHA - Negotiated Sales - Afternoon - FOB Cmeha
Loads FORK CUTS : 306.05
Loads TRIM/PROCESS FORK : 34.18

USDA ESTIMATED PORK CUT-CUT VALUES - as of 1:30 pm
Based on negotiated prices and volume of pork cuts delivered within 14 days and on average industry cutting yields. Values reflect US Dollars per 100 pounds.

Calculations for 205 lb Pork Carcass: 53_54% lean, 0.65"-0.80" EF last rib

Date	Total Loads	Carcass	Today Loin	y's Esti Butt	mated Prima Pic	al Cutout Rib	Ham	Belly
4/12/2013 Change :	340.2	80.49 -1.57	82.91 -4.23	72.42 -0.38				141.95 -1.32
4/11/2013	543.8	82.06	87.14	72.80	46.99	124.00	62.74	143.27
4/11/2013 4/10/2013 4/9/2013 4/8/2013	382.9	80.75 79.66	86.18 87.67	72.82	49.24 47.33	122.85	61.35	138.00
Five Day Av	erage	80.84	86.05	73.05	48.27	124.20	61.76	138.83
					Pounds			
Loin 1/4 Trimmed 1/4 Trimmed					493,263 0	98.08	125.07	103.06
1/4 Trimmed 1/4 Trimmed	Loin Pa	aper			0			
1/4 Trimmed 1/8 Trimmed	Loin Co	ombo			50,352 588,136	85.18 95.55	98.41 119.93	87.67 106.00
1/8 Trimmed 1/8 Trimmed	Loin W	AC, FZN			0	106.13		
1/8 Trimmed 1/8 Trimmed	Loin Co	odmo			0			
3one-in CC, 3one-in CC, 3one-in CC,	Tender-	-in Loin V -in Loin V	VAC VAC, FZN		64,128 0 0	136.87	197.17	154.59
Boile-III CC, Bols CC Str Bols CC Str	ap-on		Janes		629,143	126.29 134.45	159.32 140.45	136.13 137.86
Bnls CC Str Bnls CC Str	ap-off					140.12		
Boneless Si Boneless Si	rloin				269,292 12,615	101.64 114.45 68.46	157.17 118.11	119.46 116.06
Bone-in Sir Bone-in Sir	loin							
Blade Ends Blade Ends,					0	67.45		
Tenderloin Tenderloin,	FZN				52,677 10,530	210.87 250.45	280.29 255.36	250.11 254.80
Tenderloin, Tenderloin,	1 pc va	ac, FZN			6,070 0	293.85	306.17	304.29
Butt Tender Butt Tender Backribs 2	, FZN				0 155,014	195 /10	228 an	206 00
Backribs 2. Backribs 2. Backribs 2.	0#/up, I				155,014 0 112,167		228.90	206.92
Backribs 2. Backribs 2. Riblets			FZN			229.74		
Riblets, FZ	N					64.64	92.38	86.86
Butt 1/4 Trim Bu					1,163,240	69.69	91.38	80.79
1/4 Trim Bu 1/4 Trim Bu	tt Paper	r			1,163,240 22,556 37,850	94.13	93.88	99.62
1/4 Trim Bu 1/4 Trim Bu 1/4 Trim Bu	tt Combo)			0 143,172 9,131	69.04	93.08	74.57
1/4 Trim Bu 1/4 Trim Bu 1/8 Trim Bu	tt 1 Pc				0	86.13		
1/8 Trim Bu 1/8 Trim Bu 1/8 Trim Bu	tt Vac,				6,293	81.43		
1/8 Trim Bu 1/8 Trim Bu	tt Paper	r, FZN			0	02.13	33.30	03.5
1/8 Trim Bu 1/8 Trim Bu	tt 1 Pc	VAC			18,401 0	104.75	105.17	105.06
1/4 Trim St 1/4 Trim St 1/4 Trim St	eak Read eak Read	ly Butt Va ly Butt Va	ac ac, FZN		200,286 0	88.03	106.47	91.61
1/4 Trim St 1/4 Trim St	eak Read eak Read	ly Butt 1 ly	Pc Vac		117,300 0	88.10	104.33	93.74
1/8 Trim St 1/8 Trim St	eak Read eak Read	ly Butt Va ly Butt Va	ac, FZN		192,227	92.53	104.48	99.25
1/8 Trim St 1/8 Trim St	eak Read eak Read	ly Butt 1	Pc Vac,	FZN	7,732	108.62	108.82	02 05
1/4 Trim Bn 1/4 Trim Bn	ls Butt	VAC, FZN			33,431	90.11	133.20	98.45
1/4 Trim St 1/4 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/4 Trim Bn	ls Butt	Poly, FZI	N		12,250	97.89 76.94	116.09	105.85
1/4 Trim Bn 1/4 Trim Bn	ls Butt ls Butt	1 Pc VAC 1 Pc VAC	, FZN		20,207	70.51	115.00	51.10
Bnls CT But Bnls CT But	t 1 Pc V t 1 Pc V	/AC /AC, FZN			0 0			
Picnic	bim Dia	nia Combo			1E1 101		E2 02	
Pianic RS Smoker T SS Smoker T SS Smoker T SS Smoker T SS Smoker T SS Smoker T	rim Picr rim Dicr	ic VAC	F'ZNI		194,322	65.52	81.38	69.91
SS Smoker T SS Smoker T	rim Picr rim Picr	ic Paper, ic Paper,	/Poly /Polv. Fi	ZN	32,728 0	70.37	99.37	78.11
SS Smoker T SS Smoker T	rim Picr rim Picr	nic Combo	Vac		18,114	68.03	94.08	76.98
SS Smoker T Pianic Cush	rim Picr ion Meat	nic 1 Pc V Vac	Vac, FZN		0 263,774	84.86	124.44	100.57
Picnic Cush Picnic Cush	ion Meat ion Meat	Vac, FZI			0 15,307	96.12	107.44	101.84
SS Smoker T SS Smoker T SS Smoker T SS Smoker T Picnic Cush Picnic Cush Picnic Cush Picnic Cush Picnic Cush Picnic Cush Picnic Sosarerib	ion Meat ion Meat	: Poly, Fi : Combo	ZN		6,150 27,489	102.37 90.06	104.84	104.48 95.80
Sparerib Immol Sparer	ib - ाता	г			153,370	130.98	162.12	143.82
Imid Sparer Imid Sparer	ib - LG ib - LG	ľ, FZN ľ, Poly			3,923	138.37	145.38	143.68
Sparerib Trind Sparer	ib - LG ib - LG	ľ, Polý, I ľCombo	FZN		11,317 11,408	139.86 126.10	165.67 127.11	148.60 126.55
Imd Sparer Imd Sparer	ib - LG ib - LG	7, 1 PC W	AC AC, FZN		9,860	146.43	168.29	158.39
limd Sparer Timd Sparer	ib - MEI)), FZN			672,921	124.03	154.07	129.58
TING Sparci	ib - MEI	D, Poly D, Poly, I	FZN		40,971 3,527	139.15	1/4.54 145.02	147.57 142.28
Imd Sparer Imd Sparer	ib - MEC ib - MEI	D, I PC W	AC EZNI		37,414	145.44	150.14	154.25
Irma Sparer Irma Sparer Irma Sparer Irma Sparer	ih - ****	ν, ⊥ PC VA	⊸∟, r⊿N		54,943	175.64	243.70	220.12
Imid Sparer Imid Sparer Imid Sparer Imid Sparer	ib - MEI areribs, areribo	, VAC	VI		אנע וא			
Imid Sparer Imid Sparer Imid Sparer Imid Sparer	ib - MEI areribs areribs areribs	, VAC , VAC, FZI , Poly , Poly ™	ZN Z		81,836 2,732 99 934	190.06 199.38 178.06	255.12 351 57	227.91
Immi Sparer Trmd Sparer Trmd Sparer Trms Sparer Trms Sparer St Louis Sp	areribs areribs areribs areribs pareribs	, VAC , VAC, FZI , Poly , Poly, FI , COMBO s, VAC	ZN N		99,934 0 109,061	190.06 199.38 178.06	255.12 351.57	227.91 211.69
Immd Sparer Immd Sparer Immd Sparer Immd Sparer Immd Sparer Imms S	areribs areribs areribs areribs pareribs	, VAC , VAC, FZI , Poly , Poly, FI , COMBO s, VAC	n Zn Zn		91,836 2,732 99,934 0 109,061	190.06 199.38 178.06 150.44	255.12 351.57 188.17	227.91 211.69 156.28

MANDATORY PORK REPORT FOR Friday, April 12, 2013
NATIONAL DAILY PORK REPORT FOR OWNERS - Negotiated Sales - Afternoon - FOR Omeha

MANDATORY PORK REPORT FOR F	riday, i	April	12, 20	13 OB Omaha	Jowl				
Ham		Pounds	Price Ran		Skinned Combo Skinned Boxed Skinned Boxed, FZN Skin On Combo	31,201 2,100	38.76 48.85	41.13 61.66	39.72 57.10
14/dn Bone-In Hams Combo 14/dn Bone In Ham Boxed 14/dn Bone In Ham Boxed FZN	0 0 0				Skin-On Boxed Skin-On Boxed, FZN	0			
17/dn Ham Combo 17/dn Ham Boxed	0				Trim 30% Trim Combo	0			
17/dn Ham Boxed FZN 20/dn Ham Combo	0 0	00.05	05.50	04.54	42% Trim Combo 65% Trim Combo	215,755	35.06	48.88	40.16
20/dn Hams Boxed 20/dn Hams Boxed FZN	4,750 0	89.87	97.79	94.54	72% Trim Combo 85% Trim Combo	489,621 0	50.08	67.56	51.67
20/up Hams Boxed 20/up Ham Combo 20/up Hams Boxed FZN	27,850 0 0	69.40	92.65	79.72	30% Trim Boxed FZN	0 0 3,600	44.81	53.92	47.43
20/up Hams Boxed F2N 17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	26,233 232,378	54.64 54.64	81.51 76.44	63.52 63.33	42% Trim Boxed 42% Trim Boxed FZN 65% Trim Boxed	2,340	40.94	53.92	48.14
23-27# Trind Selected Ham 17-20 Ham Boxed	681,576 5,000	61.47	68.23 71.40	64.68 69.14	65% Trim Boxed 65% Trim Boxed FZN 72% Trim Boxed	0 11,380	57.94	71.95	65.59
17-20 Ham Boxed FZN 23-27 Ham Boxed	0	00.57	71.10	03.11	72% Trim Boxed FZN 85% Trim Boxed	2,400	46.46	83.62	55.75
20-23 Ham Boxed 17-20 Boxed Vac Pack					85% Trim Boxed FZN 42% Trim Poly Boxed	0			
17-20 Boxed Vac Pack, FZN 20-23 Ham Boxed, FZN	0				42% Trim Poly Boxed FZN 72% Trim Poly Boxed	0			
23-27 Ham Boxed FZN 27 & up Bone In Hams Combo	0				72% Trim Poly Boxed FZN 85% Trim Poly Boxed	10,800 4,800	65.06 64.05	81.44 83.05	77.80 77.35
20-26 Ham Poly Boxed 20-26 Ham Poly Boxed FZN	0				85% Trim Poly Boxed FZN Picnic Meat Combo Cushion Out	0 284,133	58.61	74.42	64.49
17-20 Hams Sknd/Defatted Combo 20-23 Hams Sknd/Defatted Combo 23-27 Hams Sknd/Defatted Combo	0 0 0				Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out FZN	47,366 22,260 0	76.88 77.63	112.88 85.42	81.47 80.63
17-20 Hams Sknd/Defatted Conto 17-20 Hams Sknd/Defatted Boxed 17-20 Hams Sknd/Defatted Boxed FZN	0				Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In FZN	22,900	96.75	106.35	104.01
20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed FZN	0				Trim w/Trace Conbo Trim w/Trace Boxed	103,847	39.88	39.97	39.90
Collared Ham Combo Collared Ham Boxed	0 3,664	85.56	88.63	86.96	Trim w/Trace Boxed FZN Blade Meat Combo	0			
Collared Ham Boxed FZN 3 Muscle Ham to Blue	0 43,645	122.62	127.62	126.55	Blade Meat Boxed Blade Meat Boxed FZN	10,200	88.62	93.62	91.84
4 Muscle Ham to Blue 5 Muscle Ham to Blue	40,153	112.00	112.40	112.30	72% Ham Trim Combo 72% Ham Trim Boxed	52,502 0	49.12	56.62	52.25
3 Muscle Ham to Red 4 Muscle Ham to Red	0				72% Ham Trim Boxed FZN				
5 Muscle Ham to Red 3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed	0 8,152	78.42	78.83	78.69	Variety Untrimmed Neckbones Gas	18,581	44.01	68.17	48.01
3 Muscle Ham to Blue Boxed FZN 4 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed FZN	0				Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	53,040 0	33.87	47.48	40.74
5 Muscle Ham to Blue Boxed FZN 5 Muscle Ham to Blue Boxed FZN	0				Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	33,548 2,310	31.45 30.38	51.08 43.51	36.52 38.74
Roll Out Ham Rollout Ham Buls Boxed	177,414 7,211	94.14 111.53	106.11 142.38	94.49 127.31	Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	19,252	50.36	78.07	69.21
Rollout Ham Bols Boxed FZN Roll Out Hams Rolled & Tied	0				Trimmed Neckbones Combo Untrimmed Neckbones Combo				
Roll Out Ham Rolled Tied Boxed Roll Out Ham Rolled Tied Boxed FZN					Breast Bones Poly Breast Bones Poly, FZN	0 50,550	40.23	54.07	42.90
Roll Out Ham Boxed Poly 2pc	0				Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN	0			
2PC Boxed 2PC Boxed FZN	0				Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN				
Insides Outsides	211,832 250,215	105.10 105.10	122.62 119.36	113.38 112.60	Brisket Bones, Full Cut, Combo Tails, Poly	0	60.00	64.05	64.20
Knuckles Lite Butt Inner Shank	79,570 17,529 48,043	105.10 105.10 66.12	119.36 119.36 115.36	113.46 114.01 79.94	Tails, Poly, FZN Tails, Gas Tails, Gas, FZN	15,750 0	62.08	64.95	64.38
Outer Shank Insides Boxed	34,381		119.36	70.77	Tails, Combo	7 060	78.07	82.08	79.83
Insides Boxed FZN Outsides Boxed	0					1 40 500	E1 00	102.43	67.23
Outsides Royed FZN	n				Front Feet, Poly, Front Feet, Combo Front Feet, Cas Front Feet, Gas, FZN Hind Feet, Poly, Hind Feet, Poly, FZN Hind Feet, Combo Hocks, Picnic, Poly	2,400	76.54	78.98	77.33
Knuckles Boxed FZN Lite Butt Boxed	0 0 0 0 0 0 0 0 24,602				Hind Feet, Poly Hind Feet, Poly, FZN	8,520 13,485	46.37 46.15	55.37 56.89	48.73 49.74
Lite Butt Boxed FZN Inner Shank Boxed	0				Hind Feet, Combo Hocks, Picnic, Poly	0			
Inner Shank Boxed FZN Outer Shank Boxed	0	40.04	76 17	70.10	Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo	4,740	42.24	54.03	45.97
Outer Shank Boxed FZN Insides Boxed Poly Insides Boxed Poly FZN	24,602	48.94	76.17	72.18	Front Feet Solit Cas				
Knuckles Boxed Poly Knuckles Boxed Poly FZN	0				Front Feet, Split, Gas, FZN Front Feet, Split, Poly Front Feet, Split, Poly, FZN	0			
Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack FZN	0				Front Feet, Split, Poly, FZN	, , , , , , , , , , , , , , , , , , ,			
Lite Butt Boxed Poly Lite Butt Boxed Poly FZN	0 0 0 0				AI (Added Ingreds) AI 1/4 Trimmed Loin VAC	9,193	104.44	115.24	112.91
Inner Shank Boxed Poly Inner Shank Boxed Poly FZN	0				AI 1/4 Trimmed Loin VAC FZN AI 1/8 Trimmed Loin VAC	0 60,389	93.90	119.94	98.96
Shanks Bone In Shanks Bone In Boxed					AI 1/8 Trimmed Loin VAC FZN AI Bone-in CC Tender-in Loin VAC	0			
Shanks Bone In Boxed FZN					AI Bone-in CC Tender-in Loin VAC FZN AI Bols CC Strap On	7,722	140.44	190.67	148.76
Belly Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19#	0 265.215	157.05	186.12	179.30	AI (Added Ingreds) AI (Added Ingreds) AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Strap On AI Bnls CC Strap On AI Bnls CC Strap Off AI Bone-in Sirloin AI Blade Ends AI Blade Ends AI Blade Ends FZN AI Tenderloin AI Tenderloin FZN AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac AI Backribs 2.0#/up AI Backribs 2.0#/up AI Backribs 2.0#/up I Pc Vac AI Backribs 2.0#/up I Pc Vac AI Backribs 2.0#/up I Pc Vac	164,928 n	151.63	175.63	164.84
Derind Belly 13-17# Derind Belly 17-19#	399,842	159.30	221.47	170.34	AI Boneless Sirloin AI Boneless Sirloin FZN	11,779 0	119.72	153.71	135.07
Derind Belly 7-9# Boxed Dorind Bolly 7-9# Boxed EZN	0				AI Bone-in Sirloin AI Bone-in Sirloin FZN	0			
Derind Belly 9-13# boxed Derind Belly 9-13# boxed FZN	0				AI Blade Ends AI Blade Ends FZN	0			
Derind Belly 13-17# boxed Derind Belly 15-17# boxed	0 0 0 0 0 0 0 0 0 0				AI Tenderloin AI Tenderloin FZN	7,769	267.46	286.78	275.47
Derind Belly 13-17# Boxed, FZN Derind Belly 15-17# Boxed FZN	0				AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac FZN	7,601	275.67	285.67	280.14
Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed FZN	0				AI Backribs 2.0#/up FZN AI Backribs 2.0#/up FZN AI Backribs 2.0#/up 1 Pc Vac	0			
Center Cut Derind Belly 6-8# Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17#	0				AI Backribs 2.0#/up 1 PC Vac AI Backribs 2.0#/up 1 PC Vac FZN AI SS Smyler Trim Dignic VAC	187 520	59.21	82.44	62.96
Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0				AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac FZN AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC FZN AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac FZN AI Picnic Cushion Meat Vac	16,661	72.49	89.45	76.60
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0 0 17,043				AI SS Smoker Trim Picnic 1 Pc Vac FZN AI Picnic Cushion Meat Vac	0			
Similar berry in ion	U	126.50	132.03	129.83	AI Picnic Cushion Meat Vac FZN AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC FZN AI 1/4 Trim Butt I Pc VAC	0 12,435	85.65	92.14	88.00
Skin-on Belly 16-18# Skin-on Belly 18-20#	0				AI 1/4 Trim Butt VAC FZN AI 1/4 Trim Butt 1 Pc VAC				
Skin-on Belly 20-25# Skin-on Belly 10-12# boxed	0 36,188	169.84	191.08	181.03	AI 1/4 Trim Butt 1 Pc VAC FZN	0			
Skin-on Belly 10-12# boxed Skin-on Belly 10-12# boxed FZN Skin-on Belly 12-14# boxed	16,80 <u>4</u>	152.03	173.10	165.56	AI 1/8 Trim Steak Ready Butt Vac FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac	0			
Skin-on Belly 12-14# boxed FZN Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed	0				AI 1/8 IFIM Steak Ready Butt I PC Vac FZN AI 1/4 Trim Bnls Butt VAC	0			
Skin-on Belly 10-12# boxed FZN Skin-on Belly 10-12# boxed FZN Skin-on Belly 12-14# boxed FZN Skin-on Belly 12-14# boxed FZN Skin on Belly 14-16# Boxed Skin on Belly 14-16# Boxed Skin on Belly 16-18# Boxed	0				AI 1/4 Trim Bnls Butt VAC FZN AI Trmd Sparerib - LGT AI Trmd Sparerib - LGT FZN				
COLL ON DELLY 10-10# BUAGU FAN	U				AI Trind Sparerib - LGT 1 PC VAC AI Trind Sparerib - LGT 1 PC VAC FZN	0			
					AI Third Sparerib - IGT FZN AI Third Sparerib - IGT 1 PC VAC AI Third Sparerib - IGT 1 PC VAC AI Third Sparerib - IGT 1 PC VAC FZN AI Third Sparerib - MED AI Third Sparerib - MED FZN AI Third Sparerib - MED FZN AI Third Sparerib - MED 1 PC VAC AI Third Sparerib - MED 1 PC VAC AI Third Sparerib - MED 1 PC VAC	0			
					AI Trind Sparerib - MED 1 PC VAC AI Trind Sparerib - MED 1 PC VAC FZN	48,902 75,878	139.63 128.65	154.45 131.80	140.01 130.23
					Items that have no entries indicate there w				

Thems that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly as the item may qualify.

USDA CARLOT VEAL CARCASS REPORT - Thu, April 11, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady on open market and packer owned calves. Demand light to moderate with moderate offerings. Harvest numbers were 6.1% higher compared to last week's holiday total. Dressed weights were up 1.9 pounds in the Northeast, down .2 pounds in the North Central, with the total NE & NC being up 1.2 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 E	Basis 1854	330.00- 351.80	334.93
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot E	Basis 1832	332.00- 360.00	350.65

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 320.00 to 335.00 for the month of August.

Special Fed Veal Slaw Week ending:	ghter for: 04/06/13	03/30/13	Year Ago 04/07/12	YTD 2013	YTD 2012
Northeast	2,916	3,090	2.990	44.995	43,839
North Central	2,684	2,167	3,228	33,544	48,914
Total NE & NC	5,600	5,257	6,218	78,539	92,753

Special Fed Veal	Dressed Weights	Year Ago			
Week ending:	04/06/13	03/30/13	04/07/12		
Northeast	272.2	270.3	270.8		
North Central	272.3	272.1	272.9		
Total NE & NC	272.2	271.0	271.9		

- * 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 generally steady; trimmings steady to weak. Demand and offerings moderate.

Wt. Range Range Range
419.00- 530.00
340.00- 345.00
345.00- 460.00
285.00- 285.00
129.00- 180.00
460.00- 895.00
795.00- 1095.00 Carcass, hide off Foresaddles Forequarters Necks, bone-in Breast 200-275 lbs 86-147 lbs 43-74 lbs 530.00 345.00 460.00 285.00 180.00 895.00 43-74 24-28 10-18 3-5 2-8 Breast Foreshank Osso Bucco, foreshank Shoulder, full 795.00lbs Shoulder, full
Chuck, square cut
Chuck rolls, skinned
Chuck, Shoulder Clod
Hotel Racks, 8 rib
Hotel Racks, 7 rib
Hotel Racks, Chop Ready, 7 rib
Hotel Racks, Chop Ready, 6 rib
Rack, Ribeye
Hindsaddles
Hindquarters
Loins, regular 49-85 39-68 lbs 260.00-325.00 lbs 455.00-495.00-725.00-529.00 645.00 760.00 5-10 4-9 lbs lbs 15-26 lbs 725.00-760.00-1290.00-1395.00-2250.00-490.00-419.00-375.00-525.00-1250.00-15-26 14-25 5-9 4-8 3-9 89-153 45-76 18-36 18-30 760.00 895.00 1700.00 1795.00 2250.00 625.00 650.00 lbs lbs lbs lbs lbs Hindquarters
Loins, regular
Loins, 4x4, trimmed
Strip Loins, bnls, 0x0
Loin, Short Tenderloin
Legs, double
Legs, single
Legs, slices, retail
Legs, TBS 4-piece
Legs, TBS 3-piece
Legs, BHS heel-out
Legs, Sknd, butt tenderloin
Top Rnd, Sknd, cap-off
Hindshank
Osso Bucco, Hindshank 425.00 lbs lbs 625.00 1-up 0.5-up 68-117 1900.00 lbs 1199.00-525.00-525.00lbs 1675.00 625.00 695.00 34-59 1bs 525.00-750.00-950.00-859.00-659.00-1295.00-1335.00-750.00-1095.00 1095.00 1125.00 1100.00 825.00 1650.00 27-47 lbs 27-47 24-39 27-42 0.5-up 10-15 5-8 2-8 750.00-1010.00-425.00-999.00 1595.00 lbs Osso Bucco, Hindshank lbs Stew Meat, regular
Bnls Veal Trimmings 75-80% Lean
Bnls Veal Trimmings 80-90% Lean
Hvy Nature Green Hides(per piece) 580.00

- * North Central = OH, IN, IL, MI, & WI * Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, April 12, 2013

90.00-

58.00-

215.00-

240.00

285.00

72.00

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

Items with no entries indicate non-reportable trades.

CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	1-4 Head 158 240 682 1,234 1,777 2,313	Неа	d 6,404 Wt Avg 435.66 328.11 285.40 257.26 237.59 212.31
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	Неа	d 1,134 Wt Avg

CERTIFIED	FRESH	AMERICAN	LAMB	Head

	Head 338
Head	Wt Avg
81	242.71
72	239.61
81	232.62
66	228.89
19	186.00
19	186.00
	81 72 81 66 19

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Lamb carcasses were mostly weak to lower; except carcasses under 45 pounds were higher. Carcasses over 75 pounds trended steady. Demand light for moderate offerings.

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG	1-4	Head 6,185 Wt Avg
45-DN	158			435.66
45-55#	240			328.11
55-65#	682			285.40
65-75#	1,119			256.25
75-85#	1,777			237.59
85-UP	2,209			212.04

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS ORESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204	RACK, 8-RIB MEDIUM BREAST **		510.61 97.37	-3.59 2.09	10.77%	7.33 6.02
207	SHOULDERS, SQ-CUT		238.50	2.88	23.53%	16.00
210	FORESHANK NECK **		353.63 93.12	-4.45 -7.15	3.82% 2.22%	2.60 1.51
232 232E	HINDSADDLE LOINS, TRIMMED 4X4 FTANK UNTRIMMED **		438.50 39.98	-1.66 4.78	10.97%	7.46
233A	LEG, TROTTER OFF		324.05	3.96	31.88%	21.68
	GROSS CARCASS VALUE:		288.12	1.39	95.45%	64.90
	ADDLE VALUE ADDLE VALUE		275.07 330.38	0.30 2.69	49.20% 46.24%	33.46 31.45

ss value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 256.62 1.39

- * Shrink and trim of 3.10 lbs not reflected in cutout value.

 * Based on Actual Federally Inspected Slaughter Carcass Weight of 68.00 lbs. for W/E 03/30/2013, -3.00lbs 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 1,138,865 pounds
Frozen Cuts 186,398 pounds
Items with no entries indicate non-reportable trades.

FROZEN CHOICE & PRIME CUTS

Items with no entries indicate non-reportable trades. FRESH CHOICE & PRIME CUIS						
IMPS	Sub-Primal				Change from Prior Days	
2007	Carcass, 3-way, 55/dh Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	10	6,580			
202	Pracelet	5	1,425	\$443.42		
204	Rack, 8-Rib, light	8 85 20 46 32 154 7	2,013 16,727 15,357 14,370 9,707 26,555 1,865 96,843	\$502.19 \$510.61 \$486.40 \$646.60 \$797.65 \$1,032.70 \$1,177.84 \$211.38	(1.61) (3.59) 5.20 (0.53) 8.54 4.46 (8.80) 3.41	
207 208 209	Shoulders, square-cut Shoulders, square-cut, bnls Breast	266 47 119	11,440 46,854	\$238.50 \$445.78 \$118.42	2.88 0.15 8.55	
209A 210 229	Tindanddla	0				
231 232 232 232 232 232A 232A 232A	Loins Loins, trimmed 4x4 Loins, trimmed 2x2 Loins, trimmed 1x1 Loins, trimmed 0x0 Loins, thrimmed 0x0 Loins, short-cut, 1x1 Loins short-cut, 1x1 Loins short-cut, 1x1	30 103 22 114 38 0	4,743 23,913 2,524 24,249 7,945	\$411.88 \$438.50 \$575.00 \$588.62 \$679.03	70.76 (1.66) 4.31 10.28 (19.97)	
0000	Loin, boneless, tied Flank, untrimmed Legs Leg, trotter-off Leg, trotter-off, partial bn Leg, steamship Hindshank Leg, Boneless, Tied Leg, shank off, bnls	10	512 29,864 22,330 36,625 5,806 5,392 19,855 34,533 10,520	\$1,347.08 \$49.73 \$318.22 \$324.05 \$484.72 \$399.46 \$336.92 \$482.66 \$554.13	(42.83) 16.97 (1.05) 3.96 (10.73) (6.50) (17.80) 0.64 2.94	
234B 234C 234D	Leg, 2-way boneless Leg, bottom, boneless Leg, outside, boneless	6	958	\$493.00		
234E 234F	Leg, inside, boneless Leg, sirloin tip, bnls	84 0			(14.93)	
234G 235	Back		1,140	·		
236 238 239 244	Special trimmings	7 22 22 0	2,043	\$754.89 \$386.81 \$398.59	(0.19) 26.01 (1.05)	
244 245 246 295 296	Sirloin Tenderloin Lamb for stewing	3 7 40 45 42	65 195 5,872 12,977 19,713	\$995.40 \$1,359.26 \$603.87 \$524.39 \$90.78	2.60 51.98 13.57 2.97 (8.20)	

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	5	2,887	\$310.72	(3.71)
204C	Rack, roast-ready, frenched	4	711	\$997.52	4.57
209	Breast	16	12,820	\$114.12	(0.48)
209A	Ribs, Breast bones off	3	194	\$400.55	
210	Foreshank	10	3,181	\$357.37	50.37
230	Hindsaddle	3	249	\$332.57	
232	Loins, trimmed 1x1	5	2,137	\$397.62	0.00
232E	Flank, untrimmed	17	36,818	\$32.07	(49.73)
233A	Leg, trotter-off	4	14,851	\$287.47	(1.19)
234	Leg, Boneless, Tied	6	1,161	\$586.76	112.97
234A	Leg, shank off, bnls	3	4,314	\$368.16	
234E	Leg, inside, boneless	16	4,150	\$707.52	(4.85)
238	Trimmings	10	6,906	\$96.09	(121.46)
246	Tenderloin	3	35	\$1,094.00	0.00
295	Lamb for stewing	25	2,992	\$683.00	1.36
296	Ground lamb	53	8,120	\$502.06	0.04
	Necks	19	10,870	\$97.38	(5.60)

 $\label{thm:complete} \mbox{View complete report at } \underline{\mbox{http://www.ams.usda.gov/mnreports/lm_x1500.txt}}$

SPECIAL REPORTS

YER SLAUGHTER under federal inspection for 12-Apr-2012 and 13-Apr-2013 is estimated to be 30,935,000 UP 1.69 percent from a week ago and DN 0.68 percent from a year ago.

(Last week 30,422,000; last year 31,147,000) BROILER-FRYER

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 13-Apr-2013 is estimated to be 156,022,000 head UP 1.82 percent from a week ago, and UP 1.94 percent from a year ago. (Last week 153,236,000; Last year 153,060,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Apr 12, 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	_	30.33		
WID INVERTIGED TRICE	VOL			
		(PER 1,000 LBS.)		
VOLUME TRADED	(184		
VOLUME EXPORTED		101		
	PRI	CES		
		ER POUND)		
15-20%	(=====================================			
PRICE RANGE	33.00-37.00	28.00-33.00		
WTD AVERAGE PRICE	34.22	30.60		
	VOLU	ME		
	(PER 1,0	00 LBS.)		
VOLUME TRADED	1,935	6,854		
VOLUME EXPORTED	1,775	245		
	PRI	CES		
	(CENTS P	ER POUND)		
20% OR MORE				
RANGE	-	22.00		
WTD AVERAGE PRICE	-	22.00		
	VOLU			
	(PER 1,0	00 LBS.)		
VOLUME TRADED		41		
VOLUME EXPORTED				

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Apr 11, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

he carcass price equivalent index value of a Choice 600-900 lbs ass was 0.86 lower at 181.89; Select 600-900 lbs carcass was lower at 176.64 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, Boxed Beef cutout values were lower on light to moderate demand and moderate offerings. The rib primal continued a downward trend this session and made up most of the overall cutout declines. However, weakness was evident in all primal areas this session. Packers had plenty of inventories on hand and kill levels were high enough to give buyers the upper hand. Late week sales saw widening price spreads as prices continued to weaken. Out front sales were fairly light with a notable consignment of Choice briskets at prices comparable to the spot market. Fed cattle grinds also saw evidence of weakness, especially in higher lean percentages. Beef trimmings moved higher this week although trade volumes continue to be light.

For the week: Select and Choice rib cuts 6.00 to 7.00 lower; Select and Choice chuck and round primal 1.00 to 2.00 lower; Select loin primal 5.00 lower while Choice 2.00 higher. Beef trimmings were 3.50 higher. Fed and blended cattle grinds were mostly weak to 5.00 lower.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 1.17 at 190.15, Select 600/900# carcasses down 3.02 at 183.99 when compared to last Friday.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT

Lean boneless processing beef was steady to weak and trimmings prices were mixed. Demand was light to moderate for moderate offerings. Trading activity was slow to moderate. The market remained unsettled as the higher priced 50% trimmings continued to pressure demand for the higher lean percentage items. Unseasonably cool weather upper tier of the country, a slow start to the Spring demand season and the larger than expected cow slaughter pressured the market. the market

demand season and the larger than expected cow staughter pressured the market.

Compared to Last Week: Market activity on imported beef was slow and prices were weak to 1.00 lower with the exception of 95% bull which was mostly firm to 1.00 higher. Outfront sales were unevenly steady. The seasonal cow run in New Zealand came to a close. Weaker domestic and import demand pressured prices.

Cutter cow cutout values were weak on light to moderate demand and light offerings. Round and chuck items were mostly firm to higher while rib and loin cuts were mixed. Flank items were lower. 100% lean items were mostly firm to higher. Weaker boneless lean prices pressured the cutout value at week's end.

Lean boneless beef 92-94% weak to 1.00 lower; 90% steady to weak; 85% steady to weak; 81% firm to 1.00 higher; 75% 1.00 to 2.00 higher; 65% weak to lower; Other lean percentages were not fully established. 100% lean combo items were mostly firm to higher. Cutter cow carcass gross cutout value for Thursday, April 11, 2013 was estimated at \$169.18 per cwt, 1.12 higher compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

As almost all of the industry members have migrated over to the new mandatory pork reports, reported trades to the voluntary report were near nil. Therefore, it is very difficult to discern what occurred in the pork trade. No comparisons.

The composite cutout value of 53-54% 205 lbs. It estimated at 77.08 per cwt. dn 0.03 from last Friday hog carcass was

BY- PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES

Trading on beef varieties was slow again this week which disappointed packers who were hoping that interest in variety meats would pick up. However, on limited trade, prices were stronger for both check meat and hearts. In contrast prices for head meat was weak as sellers accepted lower money as ready supplies of head meat allowed traders to dictate the value of this grinding meat. Trading was limited on the rest of beef variety meats as most export trade was missing from the market.

Trading continued to be light for variety meats this week as the absence of China in the market continues to have its impact. Additionally, with the maturing of the mandatory pork report, the reporting of neck bones, brisket bones, tails, feet and hocks will migrate from the voluntary to mandatory reporting. For the week, stomachs traded at higher money as interest remained for specialty pork meats.

migrate from the voluntary to mandatory reporting. For the week, stomachs traded at higher money as interest remained for specialty pork meats.

Market activity on tallows and greases was very slow this week. Chicago and Gulf markets continued to be quiet as buyers and sellers have covered their needs for May. Central choice white grease prices inched lower as biofuel and feed fat demand waned. Central yellow grease held steady.

Trading on protein feed supplements was slow to moderate this week. Light feed demand continued to pressure ruminant meat and bone meal prices lower. Pork meat and bone meal prices also ended lower. Demand was light for moderate to heavy supplies. Panhandle blood meal ended slightly higher, while pork blood finished steady. Demand and offerings were mostly moderate.

Major packer hides experienced slow trading this week. Demand and offerings were light. Packers were well sold and tanners were holding back to only buy to fill immediate needs. The market continues to be strong. In mostly light tests, Heavy Texas Steers and Branded Steers finished higher.

Beef Variety Meats: Cheek meat 6.00-9.00 higher, export 1.00 higher; Head meat steady to 3.00 lower; Hearts, regular bone-out 1.00-2.00 higher. The rest of beef variety meats untested.

Pork Variety Meats: Neck bones ad Brisket bones not tested; Cheek meat not tested; Hearts domestic not tested, hearts single slashed export no comparison; Stomach small box scalded 8.00 higher.

Central choice white grease steady 0.50-1.25 lower; Central

higher.

higher.
Central choice white grease steady 0.50-1.25 lower; Central yellow grease steady; Central meat and bone meal 25.00-30.00 lower; Panhandle meat and bone meal steady to 15.00 lower; pork meat and bone meal 5.00-20.00 lower; Panhandle blood meal 10.00-40.00 lower; pork blood meal steady; Heavy Texas Steer hides 1.00 higher, heavy weights 4.00-7.00 higher; Branded Steer hides 5.00 higher than most recent test.

The average value of hide and offal for the four days ending April 11, 2013, was estimated at 14.43 per cwt., up 0.22 from last week and up 1.22 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was
0.32 lower on open market calves, while packer owned calves were
0.24 higher. Demand was moderate with moderate offerings. Harvest
numbers were 6.1% higher compared to last week's holiday total.
Dressed weights were up 1.9 pounds in the Northeast, down .2 pounds
in the North Central, with the total NE & NC being up 1.2 pounds.

Special fed veal cut prices were generally steady; trimmings
steady to weak. Demand and offerings moderate.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 4/12/2013, were 4.00 to 5.00 higher on carcasses under 65 pounds and generally on carcasses over 65 pounds. The National Lamb Carcass Cutout Report was 1.38 lower compared to last week at 255.23.

Pelt activity this week compared to last report: Pelt prices were generally steady for all classes of pelts on moderate demand and light to moderate offerings. A weak undertone was noted.

Source: USDA Market News Service, Des Moines, IA