# 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

Previous day estimated Thursday



Des Moines, Iowa Ph# 515-284-4460

Fx# 515-284-4231

Washington, DC Ph# 202-720-6231 Fx# 202-690-3732

1 Att 202-070-3

Friday, May 31, 2013 VOLUME 28, NO. 105

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTION	
	CATTLE	CALVES	HOGS	SHEEP
Friday 05/31/2013 (est)	126,000	2,000	411,000	7,000
Week ago (est)	124,000	2,000	405,000	6,000
Year ago (act)	131,000	3,000	416,000	6,000
Week to date (est)	506,000	11,000	1,687,000	34,000
Same Period Last Wk (est)	621,000	13,000	2,052,000	40,000
Same Period Last Yr (act)	525,000	11,000	1,685,000	30,000

Steer and Heifer Cow and Bull
100,000 25,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 06/01/2013 (est)	88,000	0	180,000	0
Week ago (est)	27,000	0	2,000	0
Year ago (act)	73,000	0	138,000	0
Week to date (est)	594,000	11,000	1,867,000	34,000
Same Period Last Wk (est)	648,000	13,000	2,054,000	40,000
Same Period Last Yr* (act)	598,000	12,000	1,823,000	30,000
2013 Year to Date 13	,235,000	303,000	46,250,000	857,000
2012 *Year to Date 13	,456,000	301,000	46,417,000	824,000
Percent change	-1.6%	0.7%	-0.4%	4.0%
2013 *Totals subject to re	vision/201	12 *Totals	adjusted to	reflect
NASS revisions/Yearly tota	ls may not	t add due t	o 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 lower on light to moderate demand and moderate offerings. Select and Choice rib, round, and loin cuts steady to weak while chuck cuts lower. Beef trimmings firm on light to moderate demand and offerings.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values:	206.65	187.20	
Current Cutout Values: Change from prior day:	(1.90)	(1.89)	
Choice/Select spread:		9.44	
Total Load Count (Cuts, Trimmings, Grinds):		162	
COMPOSITE PRIMAL VALUES			
Primal Rib Primal Chuck	318.59	268.24	
Primal Round	157.64	156.51	
Primal Loin	324.87	265.27	
Primal Brisket	133.75	132.37	
Primal Short Plate Primal Flank	138.65	152.10 156.51 265.27 132.37 142.58 112.83	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR	 5 DAVC		
Date         Choice         Select         Trim         Grinds         Total           05/30         75         63         13         28         178           05/29         83         87         19         42         231           05/28         66         72         12         41         191           05/24         44         33         10         25         111           05/23         60         52         14         19         145	CHOICE 600-900	SELECT 600-900	
05/30 75 63 13 28 178	208.55	189.09	
05/29 83 87 19 42 231	209.53	190.33	
05/28 66 72 12 41 191 05/24 44 22 10 25 111	208.54	189.93	
05/24 44 33 10 25 111 05/23 60 52 14 19 145	211.37	190.44	
Current 5 Day Simple Average:			
		,	
Choice Cuts 75.91 loads	3,036,202	pounds	
Trimmings 12.61 loads	504.441	pounds	
Choice Cuts 75.91 loads Select Cuts 58.93 loads Trimmings 12.61 loads Ground Beef 14.59 loads	583,730	pounds	
	- Individu	al Muggle	
IMPS/FL Sub-Primal # of	Total	Price W	Meighted
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	Pounds	Range	Average
109E 1 Rib. ribeve. lip-on. bn-in 12	5.942	629.00 671.00	655.62
112A 3 Rib, ribeye, bnls, light 11	15,775	698.00 766.00	737.91
112A 3 Rib, ribeye, bnls, heavy 44	117,046	658.00 750.11	721.62
112A 3 Rib, ribeye, bnls, heavy 44 113C 1 Chuck, semi-bnls, neck/off 7	117,046 16,162	658.00 750.11 204.00 220.00	721.62 206.13
112A 3 Rib, ribeye, bnls, heavy 44 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 10 114A 3 Chuck, shoulder clod, trmd 41	117,046 16,162 34,250 247,548	658.00 750.11 204.00 220.00 198.00 216.00 199.92 245.00	721.62 206.13 202.73 208.63
112A 3 Rib, ribeye, bnls, heavy 44 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 10 114A 3 Chuck, shoulder clod, trmd 41 114D 3 Chuck, clod, top blade 12	117,046 16,162 34,250 247,548 26,649	658.00 750.11 204.00 220.00 198.00 216.00 199.92 245.00 279.75 304.50	721.62 206.13 202.73 208.63 298.70
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 12 114E 3 Chuck, clod, arm roast 9 114E 5 Chuck, clod, arm roast 9	117,046 16,162 34,250 247,548 26,649 7,670	658.00 750.11 204.00 220.00 198.00 216.00 199.92 245.00 279.75 304.50 236.50 256.85	721.62 206.13 202.73 208.63 298.70 246.82
112A 3 Rib, ribeye, bnls, heavy 44 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 10 114A 3 Chuck, shoulder clod, trmd 41 114D 3 Chuck, clod, top blade 12 114E 3 Chuck, clod, arm roast 9 114F 5 Chuck, clod tender (IM) 11 115 1 Chuck, 2-piece, boneless	117,046 16,162 34,250 247,548 26,649 7,670 17,696	658.00 750.11 204.00 220.00 198.00 216.00 199.92 245.00 279.75 304.50 236.50 256.85 420.00 429.00	721.62 206.13 202.73 208.63 298.70 246.82 420.70
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 10 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 12 114E 3 Chuck, clod, arm roast 9 114F 5 Chuck, clod tender (IM) 11 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 47	117,046 16,162 34,250 247,548 26,649 7,670 17,696	658.00 750.11 204.00 220.00 198.00 216.00 279.75 304.50 236.50 256.85 420.00 429.00 214.00 241.26	721.62 206.13 202.73 208.63 298.70 246.82 420.70
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in	253,430 123,458	214.00 241.26 194.77 217.00	219.70 201.97
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, bnls/peeled heel-out	253,430 123,458 141,591 10,023 30,540 22,368	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00	219.70 201.97 201.29 358.52 440.55 315.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round knuckle peeled 48	253,430 123,458 141,591 10,023 30,540 22,368	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00	219.70 201.97 201.29 358.52 440.55 315.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round knuckle peeled 48	253,430 123,458 141,591 10,023 30,540 22,368	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, bnls/peeled heel-out	253,430 123,458 141,591 10,023 30,540 22,368	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81
116A 3 Chuck, roll, lxl, neck/off 47 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 48 168 1 Round, top inside round 27 168 3 Round, top inside round 30 169 5 Round, top inside, denuded 8 3 Round, top inside, side off	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 1 Round, bone-less 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 30 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 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 9 171B 3 Round, outside round 51	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 1 Round, bone-less 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 30 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside, denuded 5 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 1 Round, bone-less 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 18	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 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 9 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 172 1 Loin, short loin, 2x3 174 1 Loin, short loin, 0x1 18 18	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 161 1 Round, bone-less 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 18	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59
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 160 1 Round, bone-in 161 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 171C 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, lxl 1 6 180 3 Loin, strip, bnls, lxl 1 6 180 3 Loin, strip, bnls, lxl 1 5	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00 700.10 750.09	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98
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 16 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, bonside round 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, top inside round 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 1 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00 700.10 750.09 700.00 735.67 792.00 850.00 331.00 361.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 16 1 Round, bone-in 16 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, denuded 3 Round, top inside off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 126	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871 42,355	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00 700.10 750.09 700.00 735.67 792.00 850.00 331.00 361.00 342.00 391.11	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48 366.69
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 16 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, bonsies 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 3 Round, bottom gooseneck 9 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 1 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871	214.00 241.26 194.77 217.00 195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00 210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00 178.00 200.00 188.65 219.00 195.00 215.00 700.10 750.09 700.00 735.67 792.00 850.00 331.00 361.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 16 1 Round, bone-in 16 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 160 1 Round, top inside round 170 1 Round, top inside 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, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, strip, bnls, heavy	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871 42,355 84,449 38,540 12,113	214.00 241.26 194.77 217.00  195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00  210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00  178.00 200.00 188.65 219.00 195.00 215.00  700.10 750.09  700.00 735.67 792.00 850.00 331.00 361.00 342.00 391.11 513.00 565.00 288.31 317.00 345.00 377.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48 366.69 529.99 302.66 352.47
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 16 1 Round, bone-in 16 1 Round, bone-in 16 1 Round, boneless 3 Round, topinside round 168 1 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 2 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, bottom sirloin, flap 185A 4 Loin, bottom sirloin, flap 185D 1 Loin, sirloin, tri-tip (IM) 10 185D 4 Loin, tri-tip, pld (IM) 15	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871 42,355 84,449 38,540 12,113 16,518	214.00 241.26 194.77 217.00  195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00  210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00  178.00 200.00 188.65 219.00 195.00 215.00  700.10 750.09  700.00 735.67 792.00 850.00 331.00 361.00 342.00 391.11 513.00 565.00 288.31 317.00 345.00 377.00 475.00 501.96	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48 366.69 529.99 302.66 352.47 484.01
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 16 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 169 5 Round, top inside round 160 1 Round, boneides 3 Round, top inside round 169 5 Round, top inside round 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 1 Loin, short loin, 0x1 180 1 Loin, strip loin bnls. lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy 12 184 3 Loin, top butt, bnls, heavy 12 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 189A 4 Loin, tndrloin, trad, heavy 185D 4 Loin, tndrloin, trad, heavy 185D 4 Loin, tndrloin, tri-tip (IM) 189A 4 Loin, tndrloin, trad, heavy 28	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871 42,355 84,449 38,540 12,113	214.00 241.26 194.77 217.00  195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00  210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00  178.00 200.00 188.65 219.00 195.00 215.00  700.10 750.09  700.00 735.67 792.00 850.00 331.00 361.00 342.00 391.11 513.00 565.00 288.31 317.00 345.00 377.00	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48 366.69 529.99 302.66 352.47 484.01
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 29 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 16 130 4 Chuck, short rib 8 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 48 168 1 Round, top inside round 27 168 1 Round, top inside round 30 169 5 Round, top inside, denuded 8 Round, top inside round 51 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 51 171C 3 Round, eye of round (IM) 29 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 18 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 12 184 1 Loin, top butt, bnls, heavy 12 185A 4 Loin, ball-tip, bnls, heavy 21 185B 1 Loin, sirloin, tri-tip (IM) 10 185D 4 Loin, strip, bnls, heavy 21 185C 1 Loin, stri-tip, pld (IM) 15	253,430 123,458 141,591 10,023 30,540 22,368 177,254 154,613 224,603 11,249 10,028 291,141 78,566 18,432 0 5,624 69,330 13,871 42,355 84,449 38,540 12,113 16,518	214.00 241.26 194.77 217.00  195.00 217.00 345.00 375.00 402.00 481.00 297.00 350.00  210.00 244.00 193.00 213.00 197.74 235.00 234.00 252.00  178.00 200.00 188.65 219.00 195.00 215.00  700.10 750.09  700.00 735.67 792.00 850.00 331.00 361.00 342.00 391.11 513.00 565.00 288.31 317.00 345.00 377.00 475.00 501.96	219.70 201.97 201.29 358.52 440.55 315.26 218.20 196.81 207.44 246.11 193.66 196.79 203.59 720.98 725.18 835.00 339.48 366.69 529.99 302.66 352.47 484.01

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 (IM) = Individual Muscle

Type For Sub-Daimal # of Total Price Weighted

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle		
IMPS/FL Sub-Primal	# of	Total Pounds	Pri	.ce	Weighted
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	6	13,288	525.00	541.00	527.53
112A 3 Rib, ribeye, bhis, right	29	68,668	550.00	596.00	563.22
113C 1 Chuck, semi-bnls, neck/off	Ω	23 856	197 00	211 13	205 88
114A 3 Chuck, shoulder clod, trmd	12	31,689	200.00	220.21	207.00
114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast					
114F 5 Chuck, clod tender (IM)	8	0 13,619	371.86	422.14	398.84
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off	43	578.357	209 00	226.00	212.90
116B 1 Chuck, chuck tender (IM)	15	43,809	195.10	218.00	
3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls	19	77,040	193.00	211.00	199.45
120A 3 Brisket, point/off, bnls	0	0	277 00	470 00	
123A 3 Short Plate, short rib 130 4 Chuck, short rib	7	10,467	290.00	470.00 329.50	
160 1 Round, bone-in 161 1 Round, boneless	0	578,357 43,809 0 77,040 0 11,787 10,467 0 0 0 56,335 34,460 94,105			
3 Round, bnls/peeled heel-out	0	0			
167A 4 Round, knuckle, peeled 168 1 Round, top inside round	13 13	56,335 34,460	212.00	229.83 204.69	
168 3 Round, top inside round	12	94,105	204.24	217.00	
169 5 Round, top inside, denuded 3 Round, top inside, side off	0	0			
170 1 Round, bottom gooseneck	8	22,928	178.00		
171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3	14 7	25,746 4,416	191.00 204.39		
174 1 Loin, short loin, 2x3	0	0 22,928 25,746 4,416 0 16,295	FF0 00	F00 00	F70 07
174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1	10	10,295	558.00		570.97
180 1 Loin, strip, bnls, heavy	0	0			
180 3 Loin, strip, bnls, 0x1	17	37,687	555.00	610.00	
180 1 Loin, strip loin, lX1 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 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)	10 13	18,907 71,666	274.00 275.00	322.00 322.50	298.44 288.36
185A 4 Loin, bottom sirloin, flap	12	17,759	489.00	520.00	499.05
185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	18 5	23,128 41,075	280.00	312.00 303.00	
185D 4 Loin, tri-tip, pld (IM)	177	25 744	070 00	076 00	000 66
191A 4 Loin, butt tender, trimmed	17	25,744	878.00	976.00	892.00
189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	7	13,584	440.00	480.00	463.69
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ons 1-6 (I	M) = Indi	vidual :	Muscle
124 4 Rib, Back Ribs, Fresh					
124 4 Rib, Back Ribs, Frozen	23	506,712	80.00	115.00	80.77
121C 4 Plate, Outside Skirt (IM)	22	29,735	445.00	546.00	494.57
121E 6 Outside Skirt, pld (IM)	3 47	16,691 758.701	719.75 214 67	777.05	775.25 215.85
124 4 Rib, Back Ribs, Fresin 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	16	87,776	210.00	240.00	219.20
GB - STEER/HEIFER SOURCE - 10 Pound	Chub Basis	s - Coarse	and Fine	Grina	
Ground Beef 73%		155,810			
Ground Beef 75%					
Ground Beef 81% Ground Beef 85%	25	117,851	169.40	198.67	184.72
Ground Beef 90%	_	15 250	040 46	040 50	046 50
Ground Beef 93% Ground Beef Chuck 80%	5 17	207,728	240.46 171.36	248.50	184.13
Ground Beef Round 85% Ground Beef Sirloin 90%	10	22,572	208.68	228.76	215.58
BLENDED GB - STEER/HEIFER/COW SOURCE					
Blended Ground Beef 73%					
Blended Ground Beef 75% Blended Ground Beef 81%	5	17,680	187.00	199.25	197.81
Blended Ground Beef 85% Blended Ground Beef 90%	0	0			
Blended Ground Beef 93%	-				
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%	0	0			
Blended Ground Beef Sirloin 90%	0	0			
BEEF TRIMMINGS - STEER/HEIFER SOURCE	E - Fresh C	Combos & Fr	ozen Boxe	ed.	
Fresh 50% lean trimmings Frozen 50% lean trimmings	16	485,791	83.00	98.00	86.97
FAT LIMITATIONS (FL) DESCRIPTION					
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma: 1.	ximum Fat O"	at any	point
2. 1/4" (6mm)		1/	2"		
3. 1/8" (3mm) 4. Practically free (75% surface lea	n exposed)	1/- 1/-			
<ol><li>Peeled/Denuded</li></ol>		1/	8"		
6. Peeled/Denuded, surface membrane					
Items that have no entries indicate because they did not meet the daily LM_XB 459 as the item may qualify.					

because they did not meet the dally 3//0/20 gardelle. 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  $100\ \mathrm{pounds}$ .

Compared to last market test: Lean boneless and 85% trimmings were mostly weak to 2.00 lower; 65% was mostly 3.00 lower; Other lean percentages were not fully established. Beef trimmings firm on light to moderate demand and offerings.

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

Central	36.53	Loads	 1,461,046	pounds
National	55.25	Loads	 2,210,195	pounds

racional	33.23 D	aas	2,210,155 POGEAS		
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%	3	105,000	\$208.11	\$210.61	\$208.61
Frozen 92-94%					
Fresh 90%	16	712,500	\$194.00	\$201.10	\$196.01
Frozen 90%					
Fresh 85%	14	481,034	\$185.00	\$193.00	\$188.59
Frozen 85%					
Fresh 81% Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	4	162,512	\$125.00	\$131.00	\$128.22
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant -	- National	# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Le						3
Fresh 92		5	157,000	\$208.11	\$213.00	\$209.06
Frozen 92	2-94%					
Fresh 90	0%	21	828,500	\$194.00	\$201.10	\$196.64
Frozen 90						Č
Fresh 85		15	501,034	\$184.00	\$193.00	\$188.40
Frozen 85						-
Fresh 81						
Frozen 81						
Fresh 75 Frozen 75						
Frozen 73 Fresh 73						(
Frozen 73						]
Fresh 65		10	237,870	\$125.00	\$131.00	\$128.41
Frozen 65			23.70.0	Ψ125 <b>:</b> 00	Ψ101.00	7120.11
Fresh 50		16	485,791	\$83.00	\$98.00	\$86.97
Frozen 50	0%		,	,	,	
Bull Produc	ct					
Fresh 94	4-96%					
Frozen 94	4-96%					i

Regional Breakdown:
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TX
National - all states

## IMPORT BEEF TRADE (Australia and New Zealand) FRI, MAY 31, 2013

Compared to Last Week: Market activity on imported beef was slow and prices were mostly 1.00 to 4.00 lower, instances sharply lower. Heavy supplies of boneless lean, the weaker domestic market and weaker than anticipated seasonal demand continued to pressure import prices.

pressure impor	rt prices.		
AUSTRALIA AND	NEW ZEALAND - FOB	AND TIS 0-15 Days	
BULL MEAT: 95% COW MEAT:	<b>East Coast</b> 214.00- 216.00		West Coast 211.00
95% 90% CFM Fores 85% Shank 85-90% Chuck 85%	203.00- 206.00 191.00- 195.00	1	205.00 90.00- 192.00
BULL MEAT:	East Coast	16-45 Days	West Coast
95% COW MEAT:	209.00- 213.00		208.00
95% 90% CFM Fores 85% Shank 85-90%	201.00- 204.00 185.00- 193.00		198.00 187.00
Chuck 85%			
	180.00- 183.00 177.00- 178.00 158.00- 159.00		
URUGUAY - FOB BULL MEAT:	AND TIS 0-15 Days		16-45 Days
95%	0-15 Days		10-45 Days
COW MEAT: 95% 90%			
CFM Fores 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%			

# WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 9.5 Loads Reported

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

Market for	Week Ended:		May 31, 2013
		Lds	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	115.00
Cutter 1-2	350#/up	4.5	115.00
Bulls YG 1	500#/up		

### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

ODDA DEEF CARCADO .	FRICE EQ	OI ANDRIAL I	NDEA VALO			
Index Values => Change =>	,	CHOICE 600-900# \$190.35 -0.77	•	SELECT 500-900# \$171.46 -0.76		
Current Index Reflective SUPPLY (Live) 39,66 Equivalent: DEMAND (Box) 65,52	51 Hd	\$186.05	-	\$167.72	attle.	
Equivalent: Live-Box Spread:		\$194.65 (\$8.60) <b>Input</b> _ <b>Bre</b>	eakdown -	\$175.20 (\$7.48)		
National Da (5 day accum	ily Dire ulated w	ct Cattle ghtd avg)		Ch 600-900	d Beef Cut	outs \$206.65
National Da (5 day accum We Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	1339 1206 1206 854 826	### Tice He \$125.06 ### \$125.01 ### \$199.49 ### \$199.64	15,912: 8,795: 10,943 4,011	Se 600-900 Current Lo Previous I	)# ls: .ds:	\$187.20 162.0 178.2
Grading % Bree Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	ıkdown	72.53%: 24.40%: 48.14%: 27.47%: 7.23%: 20.23%:	Di St He Pi Sl	rop Credit teer Dressi eifer Dress rocessing ( laughter Co	: ing % : sing %: Cost : ost :	14.31 63.98% 63.89% 12.00 50.50
Equivalent Values f Basis Value = 190.3	or Outly:	ing Beef Ca	rcass Type Carca	es ass Weights	3	
Basis Value = 190.3 Qlty/Yield (1)	)	400-500#50 -27.33	00-600# 60 -12.66	00-900# 90	00-1000# -4.61	1000#/up -22.50
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4						

# VATIONAL 5-DAY ROLLING CUTTER COW CUTOUT AND BOXED COW

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

Cutter 90% 350#/up					
Current-Cutout Value: Change from prior day:		\$157.61 (\$1.56)			
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 \$196.64 \$265.19 \$255.88 \$250.12 \$217.09 \$226.41 \$403.20 \$422.09 \$249.26 \$251.12 \$245.28 \$253.49 \$26.63 \$7.58	Value \$109.80 \$6.15 \$5.94 \$12.51 \$2.17 \$5.73 \$2.14 \$3.27 \$2.62 \$1.86 \$1.79 \$1.06 \$0.13 \$0.62 \$1.82	Change (\$1.49) \$0.01 (\$0.02) \$0.01 (\$0.02) \$0.01 (\$0.01) (\$0.01) (\$0.03) (\$0.02)	

# 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)

Frozen Cuts	4.02	loads -	-	160,	638 pounds
IMPS Sub	-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
112 Rib, ri 112 Rib, ri 112 Rib, ri 112A Rib, ri 112A Rib, ri	beye roll, 6-8 lbs. beye roll, 8-10 lbs. beye roll, 10-up lbs. beye roll-lip-on, 8-dn lbs. beye roll-lip-on, 8-up lbs.	12 85 31 26	19,878 284,992 79,528 19,364 38,856	\$269.75 \$275.57 \$278.38 \$379.38 \$283.81	\$0.12 \$2.66 (\$0.08) \$3.61 (\$3.92)
	DOILCECOD 000				
168 Round, 169A Round, 169A Round, 169A Round, 171B Round, 171C Round, Loin, S	brisket top inside, 10-dn lbs. top inside, 10-up lbs. top inside c-off, 8-10 lbs. top inside c-off, 10-14 lbs top inside c-off, 14-up lbs outside round ewi-Bnls Short Loin, 13-dn emi-Bnls Short Loin, 13-up trip, bnls, 7-9 lbs. trip, bnls, 9-up lbs. irloin butt	23 3 3. 30 5. 7 16 31	66,460 7,162 217,729 41,730 114,830 54,364	\$219.25 \$259.37 \$257.96 \$258.45 \$224.70 \$242.14	(\$1.86) \$0.14 \$0.53 \$3.27 (\$0.51)
180 Loin, s 180 Loin, s	trip, bnls, 7-9 lbs. trip, bnls, 9-up lbs.	105.	220,631	\$212.97	(\$12.58)
184 Loin, t 185A Loin, b 191A Loin, b	op sirloin butt ottom sirloin butt flap, br utt tender, peeled	34 ils. 44	140,610 141,522	\$203.49 \$287.99	\$0.05 \$4.69
	beye roll, 4-6 lbs. beye roll, 6-8 lbs. beye roll, 8-up lbs.	3 25 20	5,805 83,385 138,595	\$235.97 \$251.59 \$245.28	(\$0.01) \$0.17
Inside Inside Outside Eve of	round - Combo round - Boxed round round nd eyes - Combo nd eyes - Boxed	26 31 6 8 20	309,897 80,522 9,759 4,500 255,572	\$261.92 \$277.80 \$264.66 \$266.54 \$255.36	\$0.70 (\$0.82) \$0.95 (\$0.67) (\$0.84)
. Striplo S.P.B. S.P.B.	na eyes - Boxea in - Combo - Boxed	45 36			(\$1.86) \$0.05
BONER/BREAKER 116B Chuck, 167A Round, 190 Loin, t 190 Loin, t 190 Loin, t 190 Loin, t 191 Loin, t 193 Flank, Flank,	& CUTTER/CANNER chuck tender knuckle, peeled enderloin, 2-3 lbs. enderloin, 3-4 lbs. enderloin, 4-5 lbs. enderloin, 5-up lbs. flank steak rough	35 30 10 37 146 32 87 52	93,317 200,801 15,497 61,486 168,707 56,443 108,558 97,916	\$217.09 \$226.41 \$403.20 \$442.09 \$522.76 \$506.46 \$263.37 \$239.54	(\$0.53) \$0.29 (\$1.57) (\$1.57) \$1.57 (\$9.33) (\$1.10) (\$0.31)
112 Rib, ri 112 Rib, ri 112A Rib, ri 112A Rib, ri 169A Round, 169A Round, 169A Round, 180 Loin, s	beye roll, 6-8 lbs. beye roll, 8-10 lbs. beye roll, 10-up lbs. beye roll-lip-on, 8-dn lbs. beye roll-lip-on, 8-dn lbs. top inside c-off, 8-10 lbs. top inside c-off, 10-14 lbs top inside c-off, 14-up lbs trip, bnls, 7-9 lbs. trip, bnls, 9-up lbs.			\$252.60	
112 Rib, ri 112 Rib, ri			47,244	\$250.30	(\$6.52)
190 Loin, t 193 Flank,	enderloin, 5-up lbs. flank steak	7	20,043	\$199.97	\$2.35

MAJOR PACKER	,	Lds	Price/Piece	Price/CWT	USDA BY-PRODUCT DROP VALUE (STEER)
HVY NATIVE STR	60-62#	200		11100,001	The hide and offal value from a ty
	62-64#				for today was estimated at 14.31 p
	62#Min				0.07 when compared to Thursday's v
	64-66#				TODAY'S CALCULATIONS FOR BY-PRODUC
	74#Min				Lbs
	80-82#				
NATIVE STEER	46-48#				Steer hide, butt brand/Pc 4.98
COL BRAND STR	60-62#				Tallow, edible (2) 1.20 Tallow, packer bleachable 4.50
COL LIVING BIR	61-63#				Tongues, Swiss #1 0-3%, exp 0.24
	64-66#				Cheek meat, trmd 0.32
	66-68#				Head meat 0.13
BUTT BRAND STR	60-62#		100.00	7\	Oxtail, selected 0.24
DOTT DIVAND STIC	62#Min		100.00	n.	Hearts, reg, bone out 0.38 Lips, unscalded 0.13
	62-64#				Livers, slcted, export 0.96
	66-68#				Tripe, scalded edible 0.65
	74#Min				Tripe, honeycomb bleached 0.15
NATIVE HEIFER	74#MIII 46-48#				Lungs, inedible 0.47
HVY NATIVE HFR	48-50#				Melts 0.14 Meat & bone ml 50% blk/ton 3.70
HVY NATIVE HFK					Blood meal 85% blk/ton pnh 0.60
	48#Min				Totals: 18.79
	50-52#				Dressed equivalent basi
	52-55#				(1) Typical slaughter steer weighs
BRANDED HFRS	47#Min		00.50	_	(2) May include Technical Animal I specifications
	48-50#		83.50	A	specifications
	50-52#				The average value of hide and offa
BRAND HFR SW	48-50#				Fri, May 31, 2013 was estimated
	50-52#				up $0.19$ from last week and up $0.$
BRND COW SW	50-52#				USDA BY-PRODUCT DROP VALUE (CATTLE
	52-54#				The hide and offal value from typi
BRANDED COW	48-50#				and heifers 1,300 lbs.) for today
	50-52#				live, up 0.07 from Thursday's valu
NATIVE COW	48-50#	5.0	75.00		
	50-52#			unq	TODAY'S CALCULATIONS FOR BY-PRODUC Lbs
DAIRY COW	48-50#	6.0	81.50		LiDs
	50-52#		80.50 - 81.00	E	Cattle hide/Pc 4.98
DAIRY COW SW	48-50#				Tallow, edible (2) 1.20
	52-54#				Tallow, packer bleachable 4.50
NATV BULL Con	96-106#				Tongues, Swiss #1 0-3%,exp 0.24 Cheek meat, trmd 0.32
	100-10#				Head meat 0.13
BRND BULL SWCon	95-105#				Oxtail, selected 0.24
	100-10#				Hearts, reg, bone out 0.38
HVY TEX STEER	60-62#	36.0	98.00		Lips, unscalded 0.13
	60-64#		98.00	A	Livers, slcted, export 0.96 Tripe, scalded edible 0.65
	64#Min				Tripe, honeycomb bleached 0.19
	66-68#				Lungs, inedible 0.47
	74#Min		105.00	D	Melts 0.14
	80#Min		108.00	D	Meat & bone ml 50% blk/ton 3.70
HVY TEX STR/HFR	48-50#				Blood meal 85% blk/ton pnh 0.60 Totals: 18.79
	60-64#				Dressed equivalent basis (
BRANDED STEER	60-62#	36.0	98.00		(1) Typical slaughter cattle weight
	62-64#				(2) May include Technical Animal E
	76-80#				specifications

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

78-80#

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price Ran	nge	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	8.0	131.00 - 1	38.00	134.06
export	3.0	1	38.00	138.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean	1.0		64.50	64.50
export				
	1.0		68.00	68.00
regular,bone-out exp	1.5			70.00
KIDNEYS, export	3.0			33.00
LIPS, unscalded LIVERS, selected, 2/box		155.00 - 1	63.00	159.00
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box	2.5	248.00 - 2	60.00	250.40
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,O-3% trm,Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible scalded, edible, export			1170.00	
scalded, unbleached, export			unq	
honeycomb, bleached				
WEASAND MEAT,				
DEDE DES DOOR	HOD GITD	DIT DOTUM		

BOXED FROZEN

## FOB CENTRAL US

typical slaughter steer(1) per cwt live, up value.

TODAY'S CALCULATIONS FOR BY	-PRODUC	I VALUE	(STEER)	
	Lbs	Price	Change	Value
			Prv/Dy	
Steer hide, butt brand/Pc	4.98	100.00		7.35
Tallow, edible (2)	1.20	43.25	-	0.52
Tallow, packer bleachable	4.50	41.75	2.00	1.88
Tongues, Swiss #1 0-3%, exp	0.24	360.00	-	0.86
Cheek meat, trmd	0.32	135.25	-2.50	0.43
Head meat	0.13	64.50	-2.50	0.08
Oxtail, selected	0.24	250.50	2.50	0.60
Hearts, reg, bone out	0.38	69.25	-0.75	0.26
Lips, unscalded	0.13	159.00	-	0.21
Livers, slcted, export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	77.00	-	0.50
Tripe, honeycomb bleached	0.15	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	404.00	4.00	0.75
Blood meal 85% blk/ton pnh	0.60	945.00	-	0.28
Totals:	18.79			14.31
Dressed equivale				22.71

ns 1,360 pounds
Fat as both meet the same AFOA

fal for the five days ending d at 14.15 per cwt., 0.99 from last year.

pical fed cattle (steers was estimated at 14.48 per cwt lue.

TODAY'S CALCULATIONS FOR BY					
	Lbs	Price Ch	ange	Value	
			v/Dy		
Cattle hide/Pc	4.98	97.75	-	7.52	
Tallow, edible (2)	1.20	43.25	-	0.52	
Tallow, packer bleachable	4.50	41.75	2.00	1.88	
Tongues, Swiss #1 0-3%, exp	0.24	360.00	-	0.86	
Cheek meat, trmd	0.32	135.25	-2.50	0.43	
Head meat	0.13	64.50	-2.50	0.08	
		250.50			
Hearts, reg, bone out	0.38	69.25	-0.75	0.26	
		159.00			
Livers, slcted, export	0.96	44.00	-	0.42	
Tripe, scalded edible	0.65	77.00	-	0.50	
Tripe, honeycomb bleached	0.15	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	404.00	4.00	0.75	
Blood meal 85% blk/ton pnh	0.60	945.00	-	0.28	
Totals:	18.79			14.48	
Dressed equivalent	basis (6:	2.9% dres	s):	23.02	
(1) Typical slaughter catt	le weigh:	s 1,300 p	ounds		
(2) May include Technical A	nimal Fa	t as both	meet t	he same .	AFOA
specifications					
pecificacions					

## WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow(1) for the week ended 5/31/2013 was estimated at 13.54 per cwt live, down -0.01 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (C	OW)			
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.53	64.00	-	5.82
Tallow, renderer blchable	3.68	39.75	-	1.46
Tongues, Swiss cut, IW	0.32	295.00	-16.00	0.94
Cheek meat, trmd	0.43	155.50	11.00	0.67
Head meat	0.14	126.25	-44.75	0.18
Oxtail, reg, small box		246.00		0.49
Hearts, reg, bone out	0.46	68.00	1.00	0.31
Lips, unscalded	0.13	67.00	0.75	0.09
Livers, reg, gall off (3)	0.90	21.00	2.25	
Tripe, scalded edible, blchd	1.06	68.25	-2.75	
Tripe, honeycomb bleached	0.14	111.00	-	0.16
Lungs, inedible		4.00		0.03
Melts			-	
Meat bone ml, 50% blk/ton	10.71	398.50	19.50	2.13
Blood meal, 85% blk/ton	0.73	945.00	-57.50	0.34
Totals:	24.44			13.54
Dressed equivalent basis (47	% dres	s):		28.81
<ol><li>Typical slaughter cow weighs 1,1</li></ol>	.00 pou	nds.		
(2) Hide weight adjusted regularly f		sonal va	riation.	
(3) Reflects a 30% condemnation rate				
REPORT BASIS - FOB Omaha or equivale			west;	
FOB Plant for Texas a	nd Okl	ahoma		

WEEKLY CENTRAL U.S. COW VARIETY MEAT	PRICE					
For Week Ended 5/31/2013	1	Price		s/hundred		
Frozen CARLOT/L.C.L. Basis Ld	ıs	Price	Range		Wtavg	
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp	4.6	149.00	-	183.00	155.39	
FEET, bleached, skin-on, exp HEARTS, Regular, bone-out	2 0	65.00	_	71 00	68.00	
HEARTS, Regular, bone-out, exp	2.0	05.00	_	71.00	00.00	
TEADEC Conndian style orm						
MEATS, Canadian-style, exp	3.0	102.00	_	171.00	126 33	
KIDNEY'S Export		28.50		35.00		
LIPS, unscalded					67.00	
LIVERS, Regular, bulk-pack						
LIVERS, Regular, bulk-pack export						
LIVERS, Regular, 2/box						
LIVERS, Regular, 2/box, export	19.0	18.00	-	24.00	20.97	
2 loads to Egypt @ 30.00						
MELTS,						
OXTAILS, Regular, small box						
SALIVARY GLANDS	0.2			43.00	43.00	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut,IW						
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut,IW						
TONGUES, exp.#1 black Swiss cut,IW	1.0			295.00	295.00	
TONGUES, #1 mixed, Swiss cut, IW						
TONGUES, exp.#1 mixed, Swiss cut, IW						
TONGUES, #2 mixed Swiss cut,IW						
TONGUES, exp.#2 mixed, Swiss cut, IW						
TONGUE Trimmings						
TRIPAS TRIPE, bleached, scalded, edible	0 0	64.00		72.00	CO 0F	
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb	8.0	64.00	-	72.00	08.25	
TRIPE, bleached, scalded, edible exp						
TRIPE, unbleached, scalded, edible	4 6	114.00	_	146 00	127.70	
	4.0	114.00		140.00	127.70	
TRIPE, honeycomb bleached TRIPE, honeycomb unbleached	1.0			188.00	188.00	
TRIPE, omasum unbleached	1.0			308.00	308.00	
WEASAND MEAT	1.0			223.00		

MANDATORY PORK REPORT FOR Friday, May 31, 2013 Pounds Price Range Witd Ava Ham 14/dn Bone-In Hams Combo 264.93 28.04 Loads PORK CUTS : 14/dn Bone In Ham Boxed 14/dn Bone In Ham Boxed, FZN 14/ch Bone In Ham Boxed, FZN
17/dh Ham Cordoo
17/dh Ham Boxed
17/dh Ham Boxed
17/dh Ham Boxed
17/dh Ham Boxed
20/dh Ham Boxed, FZN
20/dh Hams Boxed
20/dh Hams Boxed
20/dh Hams Boxed
20/up Hams Boxed
20/up Ham Boxed
20/up Ham Boxed
17-20 Boxed Vac Pack
17-20 Hams Boxed, FZN
23-27 Ham Boxed, FZN
23-27 Ham Boxed, FZN
17-20 Hams Sknd/Defatted Combo
20-23 Hams Sknd/Defatted Boxed
17-20 Hams Sknd/Defatted Boxed
17-20 Hams Sknd/Defatted Boxed
20-23 Hams Sknd/Defatted Boxed 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" BF last rib 17/dn Ham Combo Total Loads Carcass Today's Estimated Primal Cutout Loin Butt Pic Rib 94.31 -0.72 5/31/2013 293.0 Change: 165.30 0.88 100.95 -2.37 102.56 1.90 64.10 0.54 58.287 63.00 72.00 73.25 259,635 995,020 95.03 95.08 93.87 94.42 103.31 104.25 100.67 102.53 100.66 102.20 100.09 99.63 0 Five Day Average 99.83 102.00 2,892 100.84 94.54 102.34 101.03 62.02 133.37 64.49 162.38 Pounds Price Range Wtd Avg Ioin

1/4 Trimmed Loin VAC
1/4 Trimmed Loin VAC, FZN
1/4 Trimmed Loin Paper
1/4 Trimmed Loin Paper
1/4 Trimmed Loin Paper
1/4 Trimmed Loin Conbo
1/8 Trimmed Loin VAC
1/8 Trimmed Loin VAC
1/8 Trimmed Loin VAC
1/8 Trimmed Loin Paper
1/8 Trimmed Loin Paper
1/8 Trimmed Loin Conbo
Bone-in CC, Tender-in Loin VAC
Bone-in CC, Tender-in Loin VAC
Bone-in CC, Tender-in Loin Combo
Bnls CC Strap-on
Bnls CC Strap-on
Rnls CC Strap-on
Rnls CC Strap-off
Rnls CC Strap-off, FZN
Bone-less Sirloin
Bone-less Sirloin Loin 119.00 105.92 17,671 266,924 126.00 145.63 84.760 80 38 81 93 81 16 36,212 125.50 153.25 142.57 0 20-23 Hams Sknd/Defatted Boxed
20-23 Hams Sknd/Defatted Boxed, FZN
Collared Ham Combo
Collared Ham Boxed
Collared Ham Boxed
Collared Ham Boxed, FZN
3 Misscle Ham to Blue
4 Misscle Ham to Blue
5 Misscle Ham to Red
4 Misscle Ham to Red
5 Misscle Ham to Red
6 Misscle Ham to Red
3 Misscle Ham to Red
3 Misscle Ham to Blue Boxed
3 Misscle Ham to Blue Boxed
4 Misscle Ham to Blue Boxed
5 Misscle Ham to Blue Boxed
6 Misscle Ham to Blue Boxed
7 Misscle Ham to Blue Boxed
7 Misscle Ham to Blue Boxed
8 Misscle Ham to Blue Boxed
7 Misscle Ham to Blue Boxed
7 Misscle Ham to Blue Boxed
7 Misscle Ham to Blue Boxed
8 Misscle Ham to Blue Boxed
8 Misscle Ham Bolle Boxed
7 Misscle Ham Bolle Boxed
8 Misscle Ham Bolled Tied Boxed
8 Misscle Ham Rolled Tied Boxed
8 Misscle Ham Rolled Tied Boxed
8 Misscle Ham Boxed
8 Misscle Ham Boxed
8 Misscle Boxed
8 Misscle Ham Boxed
8 Mis 49,149 170.00 215.00 186 11 4,063 96.25 100.00 99.17 190.63 176.00 205.08 199.00 141.00 646,945 3,680 157.16 164.07 174.50 83,577 109.70 172.00 168.78 141.40 210,361 58,245 176,483 0 121.00 129.02 44,073 145,783 122.00 93.00 7.568 88.63 91.00 90.41 Bone-in Sirloin Bone-in Sirloin, FZN Bone-in Sirloin, FZN
Blade Ends
Blade Ends, FZN
Tenderloin
Tenderloin, FZN
Tenderloin, 1 pc vac
Tenderloin, 1 pc vac, FZN
Butt Tender
Butt Tender
Butt Tender
Butt Tender, FZN
Backribs 2.0#/up
Backribs 2.0#/up, FZN
Backribs 2.0#/up 1 pc Vac
Backribs 2.0#/up 1 pc Vac
Backribs 2.0#/up 1 pc Vac, FZN
Riblets 53,667 25,751 256.50 316.75 280.83 97.55 110.00 41,591 285 00 305 50 288 08 10,227 90,593 235.60 244.84 244,638 59,164 89,793 198.05 229.78 228.80 209.75 298.63 254.84 204.41 246.03 233.47 0 Riblets Riblets, FZN 138,502 123,953 97,910 7,088 40,402 105.25 105.25 105.25 106.75 70.25 73.50 121.00 113.60 113.00 110.25 108.00 111.08 109.73 108.71 Knuckles 1/4 Trim Butt VAC 1/4 Trim Butt VAC, FZN 1/4 Trim Butt Paper 1/4 Trim Butt Paper, FZN 1/4 Trim Butt Combo 1/4 Trim Butt 1 Pc VAC 1/4 Trim Butt 1 Pc VAC, FZN 1/8 Trim Butt 1 Pc VAC, FZN 494,184 18,069 42,250 97.00 86.00 103.63 152.49 118.00 148.63 117.23 93.19 134.55 Lite Butt Inner Shank Outer Shank 45,508 82.70 Outer Shank
Insides Boxed, FZN
Outsides Boxed, FZN
Outsides Boxed, FZN
Knuckles Boxed, FZN
Knuckles Boxed, FZN
Lite Butt Boxed
Lite Butt Boxed
Lite Butt Boxed
Lite Butt Boxed
Inner Shank Boxed, FZN
Outer Shank Boxed, FZN
Outer Shank Boxed, FZN
Thisides Boxed 98,571 3,677 109.50 121.89 1/4 Trim Butt 1 Pc VAC
1/4 Trim Butt 1 Pc VAC, FZN
1/8 Trim Butt Vac
1/8 Trim Butt Vac, FZN
1/8 Trim Butt Vac, FZN
1/8 Trim Butt Paper
1/8 Trim Butt Paper
1/8 Trim Butt Paper, FZN
1/8 Trim Butt Combo
1/8 Trim Butt 1 Pc VAC
1/8 Trim Butt 1 Pc VAC
1/8 Trim Butt 1 Pc VAC
1/8 Trim Steak Ready Butt Vac
1/4 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt Vac
1/8 Trim Steak Ready Butt Vac
1/8 Trim Steak Ready Butt Vac
1/8 Trim Steak Ready Butt 1 Pc Vac
1/4 Trim Bnls Butt VAC, FZN
1/4 Trim Bnls Butt VAC, FZN
1/4 Trim Bnls Butt Poly
1/4 Trim Bnls Butt Poly
1/4 Trim Bnls Butt Doly
1/4 Trim Bnls Butt 1 Pc VAC
1/8 Trim Statt 1 Pc VAC
1/8 Trim Statt 1 Pc VAC
1/9 Trim Bnls Butt 1 Pc VAC 26,355 117.39 153.75 130.88 80.820 83.72 87.72 85.72 0 69,543 Outer Shank Boxed, FZN
Insides Boxed Poly
Insides Boxed Poly, FZN
Knuckles Boxed Poly, FZN
Knuckles Boxed Poly, FZN
Knuckles Boxed Vac Pack
Knuckles Boxed Vac Pack
Knuckles Boxed Vac Pack
Knuckles Boxed Vac Pack
Lite Butt Boxed Poly, FZN
Lite Butt Boxed Poly, FZN
Inner Shank Boxed Poly
Inner Shank Boxed Poly
Shanks Bone In Boxed
Shanks Bone In Boxed
Shanks Bone In Boxed, FZN 124.56 128.02 359,568 118.02 135.00 125.80 139.58 102.25 145.00 94.266 133.27 123.00 8,361 13,957 99.00 138.00 100.83 144.55 0 221,387 97,607 4,072 4,409 8,115 118.00 108.00 140.63 134.14 128.35 156.38 151.00 159.63 128.64 111.50 150.94 148.85 158.25 143.16 143.17 2,116 140.38 147.49 142.55 0 14,582 0 Belly

Derind Belly 7-9#
Derind Belly 9-13#
Derind Belly 13-17#
Derind Belly 17-19#
Derind Belly 17-19#
Derind Belly 17-19#
Derind Belly 7-9# Boxed
Derind Belly 7-9# Boxed, FZN
Derind Belly 9-13# boxed, FZN
Derind Belly 9-13# boxed, FZN
Derind Belly 9-13# boxed, FZN
Derind Belly 13-17# boxed
Derind Belly 13-17# boxed
Derind Belly 13-17# boxed
Derind Belly 15-17# Boxed, FZN
Derind Belly 17-19# Boxed, FZN
Derind Belly 17-19# Boxed, FZN
Derind Belly 17-19# Boxed, FZN
Center Cut Derind Belly 9-13#
Center Cut Derind Belly 13-17#
Skin-on Belly 8-10# Boxed, FZN
Skin-on Belly 8-10# Boxed, FZN
Skin-on Belly 8-10# Boxed, FZN
Skin-on Belly 12-14#
Skin-on Belly 12-14#
Skin-on Belly 12-14#
Skin-on Belly 10-12#
Doxed
Skin-on Belly 10-12# boxed
Skin-on Belly 10-12# boxed
Skin-on Belly 10-12# boxed
Skin-on Belly 12-14# boxed
Skin-on Belly 12-14# boxed
Skin-on Belly 12-14# boxed
Skin-on Belly 14-16# Boxed
Skin On Belly 14-16# Boxed
Skin On Belly 16-18# Boxed, FZN
Skin On Belly 16-18# Boxed, FZN Belly 179.38 189.00 180.55 190.00 190.00 296,743 250,255 211.00 208.00 203.25 202.82 Picnic RS Smoker Trim Picnic Combo

SS Smoker Trim Picnic VAC

SS Smoker Trim Picnic VAC, FZN

SS Smoker Trim Picnic Paper/Poly

SS Smoker Trim Picnic Combo

SS Smoker Trim Picnic Combo

SS Smoker Trim Picnic 1 Pc Vac

SS Smoker Trim Picnic 1 Pc Vac, FZN

Picnic Cushion Meat Poly, FZN

Picnic Cushion Meat Poly, FZN

Picnic Cushion Meat Combo 75.00 90.00 62.94 80.73 253.79 229.55 49,339 79.00 101.38 87.73 4,118 74,780 80.00 105.25 64.72 70.00 72.33 82.25 0 0 0 0 103.00 103.60 108.00 104.65 5,075 37,080 91,160 63,384 92.05 95.00 92.05 98.00 101.66 97.88 98.36 99.22 0 Sparerib Sparerib

Trmd Sparerib - IGT
Trmd Sparerib - IGT, FZN
Trmd Sparerib - IGT, Poly
Trmd Sparerib - IGT, Poly
Trmd Sparerib - IGT, Poly
Trmd Sparerib - IGT, Combo
Trmd Sparerib - IGT Combo
Trmd Sparerib - IGT Combo
Trmd Sparerib - IGT, 1 PC VAC, FZN
Trmd Sparerib - MED, FZN
Trmd Sparerib - MED, FZN
Trmd Sparerib - MED, Poly
Trmd Sparerib - MED, 1 PC VAC
Trms Sparerib - MED, 1 PC VAC
Trms Sparerib - MED, 1 PC VAC
Trms Spareribs - MED, 1 PC VAC
Trms Spareribs, VAC
St Louis Spareribs, VAC
St Louis Spareribs, VAC
St Louis Spareribs, COMBO
BBQ Style Spareribs, VAC
BBQ Style Spareribs, Poly
BBQ Style Spareribs, Poly
BBQ Style Spareribs, Poly
BBQ Style Spareribs, COmbo 131.68 131.00 157.37 78.16 119.50 156.87 178.49 152.00 166.63 164.81 142.00 171.75 0 364,276 140.43 125,794 6,948 30,756 74,835 136.08 161.10 140.38 0 5,999 134.89 159.93 130.00 181.38 147 12 16,431 56,773 180.00 206.38 194.44 217,163 126.00 156.05 138.30 177.00 242.56 193.38 150.63 185.87 171.89 30,978 30,506 248.63 217.00 280.38 36,761 112,894 216.55 206.98 2,211 75,826 270.41 258.63 152.55 350.00 233.07 Skinned Combo Skinned Boxed Skinned Boxed, FZN Skin On Combo Skin-On Boxed Skin-On Boxed, FZN 8,071 41,760 23,100 46.81 64.00 64.00 55.50 76.38 65.00 52.97 64.20 64.09 0 69,271 161.56 200.38 165.82

NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon - FOB Omaha
Loads FORK CUTS : 264.79
Loads TRIM/PROCESS FORK : 27.99

MANDATORY PORK REPORT FOR Friday, May 31, 2013
NATIONAL DAILY PORK REPORT FOB PLANT - Negotiated Sales - Afternoon - FOB Plant

Detailed description of the cutout is available on request.

NATIONAL DALLE FORK REPORT FOR FLANT - Nego	octates san				Loads PORK CUTS : 264.79 Loads TRIM/PROCESS PORK : 27.99
Trim	Pounds	Price	Range	Wtd Avg	USDA ESTIMATED PORK CUT-CUT VALUES - as of 1:30 pm
30% Trim Combo 42% Trim Combo	0 240,586	45.81	61.25	50.91	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.
65% Trim Combo 72% Trim Combo	371,266	59.56	75.63	67.79	Calculations for 205 lb Pork Carcass: 53_54% lean, 0.65"-0.80" BF last rib
85% Trim Combo 30% Trim Boxed	0				Total Today's Estimated Primal Cutout  Date Loads Carcass Loin Butt Pic Rib Ham Belly
30% Trim Boxed, FZN 42% Trim Boxed	0 2,776	58.16	78.50	64.48	5/31/2013 292.8 93.80 100.15 101.53 60.72 127.80 63.48 167.30
42% Trim Boxed, FZN	83,040	49.10	55.00	49.27	Change: -0.76 -3.39 1.16 0.88 -4.80 0.18 3.67
65% Trim Boxed 65% Trim Boxed, FZN	0 0	<b>65.00</b>	00 55	54.55	5/30/2013 395.2 94.56 103.54 100.37 59.84 132.61 63.29 163.63
72% Trim Boxed 72% Trim Boxed, FZN	18,620 4,800	65.00 65.00	82.77 73.00	74.55 67.50	5/29/2013     547.8     93.89     103.52     101.81     60.29     133.84     64.15     159.18       5/28/2013     297.3     93.13     100.44     99.78     60.00     135.29     63.82     160.97
85% Trim Boxed 85% Trim Boxed, FZN	0				5/24/2013 257.3 94.06 102.88 99.15 60.35 134.12 65.15 159.41
42% Trim Poly Boxed 42% Trim Poly Boxed, FZN	0				Five Day Average 93.89 102.11 100.53 60.24 132.73 63.98 162.10
72% Trim Poly Boxed 72% Trim Poly Boxed, FZN	0				Pounds Price Range Wtd Avg Loin
85% Trim Poly Boxed 85% Trim Poly Boxed, FZN	0				1/4 Trimmed Loin VAC 273,770 110.98 149.07 123.12 1/4 Trimmed Loin VAC, FZN 17,341 109.11 115.73 110.47
Picnic Meat Combo Cushion Out	45,625	75.00	97.00	87.88	1/4 Trimmed Loin Paper 0
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion Out	12,180	94.00	102.00	97.40	1/4 Trimmed Loin Paper, FZN 0 1/4 Trimmed Loin Combo 17,671 114.41 124.63 115.76
Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion In	16,200 17,479	65.00 101.88	77.00 116.50	73.89 102.96	1/8 Trimmed Loin VAC 266,924 120.23 144.44 130.50 1/8 Trimmed Loin VAC, FZN
Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo	0 159,210	38.00	47.00	40.99	1/8 Trimmed Loin Paper 35,892 116.79 147.47 135.76 1/8 Trimmed Loin Paper, FZN 0
Trim w/Trace Boxed Trim w/Trace Boxed, FZN	0				1/8 Trimmed Loin Combo Bone-in CC, Tender-in Loin VAC 49,149 170.74 216.17 186.96
Blade Meat Combo Blade Meat Boxed	0				Bone-in CC, Tender-in Loin VAC, FZN 0 Bone-in CC, Tender-in Loin Combo 0
Blade Meat Boxed, FZN 72% Ham Trim Combo	18,931	76.00	77.40	76.62	Enls CC Strap-on         647,680         149.17         190.05         164.65           Enls CC Strap-on, FZN         3,680         165.73         165.82         165.76
72% Ham Trim Boxed 72% Ham Trim Boxed, FZN	0				Bnls CC Strap-off         210,609         168.08         206.07         188.46           Bnls CC Strap-off, FZN         58,245         145.40         197.63         150.16
					Boneless Sirloin 176,154 115.01 141.62 128.82
Variety	10.005	40.50	63.50	40.00	Bone-in Sirloin 145,783 63.63 94.50 83.46
Untrimmed Neckbones Cas Untrimmed Neckbones Cas, FZN	19,075 0	42.50	63.50	49.88	Bone-in Sirloin, FZN 0 Blade Ends 53,667 82.28 104.46 92.43
Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	43,080 0	37.02	50.10	44.54	Blade Ends, FZN 0 Tenderloin 25,698 257.06 311.11 279.06
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	25,218 3,480	33.83 32.99	55.38 40.00	44.70 37.15	Tenderloin, FZN Tenderloin, 1 pc vac 41,591 285.61 298.17 287.64
Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	15,705 38,173	42.00 34.00	89.50 44.00	65.02 41.80	Tenderloin, 1 pc vac, FZN 0 Butt Tender
Trimmed Neckbones Combo Untrimmed Neckbones Combo	6,804	30.85	32.02	31.73	Butt Tender, FZN 0 Backribs 2.0#/up 90,663 237.05 257.74 245.39
Breast Bones Poly Breast Bones Poly, FZN	0 95,454	55.88	75.00	64.75	Backribs 2.0#/up, FZN 244,638 199.52 213.23 205.84
Brisket Bones, Full Cut, 10#	95,454	٥٥، دد	,5.00	UI.13	Backribs 2.0#/up 1 Pc Vac 59,164 229.36 291.43 240.79 Backribs 2.0#/up 1 Pc Vac, FZN 89,793 232.03 249.60 234.02 Riblets 0
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#		01 00	100.00	01.00	Riblets, FZN 61,932 72.59 84.87 75.79
Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	21,287 0	91.00	109.00	91.87	Butt
Tails, Poly Tails, Poly, FZN	14,790	57.00	75.00	63.36	1/4 Trim Butt VAC 494,184 98.20 146.89 116.87
Tails, Gas Tails, Gas, FZN	0				1/4 Trim Butt VAC, FZN 18,069 87.18 111.82 92.41 1/4 Trim Butt Paper 42,250 97.01 142.06 127.39
Tails, Combo Front Feet, Poly	15,432 9,876	50.00 83.37	75.25 98.00	66.10 90.95	1/4 Trim Butt Paper, FZN 0 1/4 Trim Butt Combo 98,571 103.98 119.05 113.96
Front Feet, Poly, FZN Front Feet, Combo	23,948	60.00	85.20	68.58	1/4 Trim Butt 1 Pc VAC 3,677 122.94 125.18 123.79 1/4 Trim Butt 1 Pc VAC, FZN
Front Feet, Gas	0				1/8 Trim Butt Vac 26,355 115.28 148.12 129.91
Front Feet, Gas, FZN Hind Feet, Poly Lind Feet, Poly	8,259 155,830	58.25 38.00	72.50 57.13	62.00 40.39	1/8 Trim Butt Vac, FZN 1/8 Trim Butt Paper 1/8 Trim Butt Paper
Hind Feet, Poly, FZN Hind Feet, Combo	0	30.00	37.13	40.39	1/8 Trim Butt Paper, FZN 0 1/8 Trim Butt Combo 0 1/8 Trim Butt 1 Pc VAC 42,162 117.75 118.17 117.99 1/8 Trim Butt 1 Pc VAC, FZN 0 1/4 Trim Steak Ready Butt Vac 69,543 123.80 126.65 124.41 1/4 Trim Steak Ready Butt Vac, FZN 0 1/4 Trim Steak Ready Butt Vac, FZN 0 1/4 Trim Steak Ready Butt 1 Pc Vac 359,568 116.67 136.39 124.60
Hocks, Picmic, Poly Hocks, Picmic, Poly, FZN Hocks, Picmic, Gas Hocks, Picmic, Gas, FZN Hocks, Picmic, Combo	169,420	31.00	50.20	31.20	1/8 Trim Butt 1 Pc VAC 42,162 117.75 118.17 117.99 1/8 Trim Butt 1 Pc VAC, FZN 0
Hocks, Picnic, Gas, FZN	0				1/4 Trim Steak Ready Butt Vac 69,543 123.80 126.65 124.41 1/4 Trim Steak Ready Butt Vac, FZN 0 126.65 124.41
Hocks, Picnic, Combo Front Feet, Split, Gas	0				1/4 Trim Steak Ready Butt 1 Pc Vac 359,568 116.67 136.39 124.60 1/4 Trim Steak Ready
Front Feet, Split, Gas, FZN Front Feet, Split, Poly	0				1/8 Trim Steak Ready Butt Vac 94,266 123.69 138.83 134.90 1/8 Trim Steak Ready Butt Vac, FZN 8,081 100.79 104.80 103.09
Hocks, Pianic, Combo Frant Feet, Split, Gas Frant Feet, Split, Gas, FZN Frant Feet, Split, Poly Frant Feet, Split, Poly, FZN	0				1/8 Trim Steak Ready Butt 1 Pc Vac 13,957 138.69 143.85 143.41 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 0
AI (Added Ingreds)					1/4 Trim Bnls Butt VAC 221,269 117.03 149.17 127.25 1/4 Trim Bnls Butt VAC, FZN 97,607 106.62 145.10 109.37
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN	0				1/4 Trim Bnls Butt Poly 4,072 133.37 153.03 143.98 1/4 Trim Bnls Butt Poly. FZN 4.409 132.76 149.40 142.04
AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	8,936	124.00	142.00	132.54	1/4 Trim Bnls Butt Combo 8,115 127.35 152.88 140.61
AI 1/8 'Trimmed Loin VAC, FZN AI Bone-in CC Tender-in Loin VAC	0				1/4 Trim Bals Butt 1 Pc VAC, FZN 0  Pola CE Pott 1 Pc VAC, FZN 14 F92 172 12 102 09 175 42
AI Bals CC Strap On	5,440	177.00	239.00	190.48	1/4 Trim Steak Ready Butt Vac 94,266 123.69 138.83 134.90 1/8 Trim Steak Ready Butt Vac 8,621 8,081 100.79 104.80 103.09 1/8 Trim Steak Ready Butt 1 Pc Vac 13,957 138.69 143.85 143.41 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 0 1/4 Trim Buls Butt VaC, FZN 97,607 106.62 145.10 109.37 1/4 Trim Buls Butt Poly 4,072 133.37 153.03 143.98 1/4 Trim Buls Butt Poly 4,072 133.37 153.03 143.98 1/4 Trim Buls Butt Poly, FZN 4,409 132.76 149.40 142.04 1/4 Trim Buls Butt Poly, FZN 8,115 127.35 152.88 140.61 1/4 Trim Buls Butt Pc VaC 1/4 Trim Buls Butt Pc VaC 1/4 Trim Buls Butt 1 Pc VAC 1/4 Trim Buls
AI Bals CC Strap Off	7,040	176.32	192.00	188.31	Picnic
AL BOLS CC Strap Off, FZN AI Boneless Sirloin	2,239 13,564	129.55 120.00	162.00 136.00	145.04 122.22	RS Smoker Trim Picnic Combo 28,794 58.52 69.19 59.66
AI Boneless Sirloin, FZN AI Bone-in Sirloin	0 199,356	81.00	93.50	86.74	SS Smoker Trim Picnic VAC 255,711 73.07 87.70 80.05 SS Smoker Trim Picnic VAC, FZN
AI Bone-in Sirloin, FZN AI Blade Ends	0				SS Smoker Trim Picnic Paper/Poly 49,339 73.26 94.13 80.61 SS Smoker Trim Picnic Paper/Poly, FZN 0
AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC Tender-in Loin VAC, AI Bone-in CC Tender-in Loin VAC, AI Bone-in CC Tender-in Loin VAC, AI Bnls CC Strap On AI Bnls CC Strap On, AI Bnls CC Strap Off, AI Bone-in Sirloin, AI Bone-in Sirloin, AI Bone-in Sirloin, AI Blade Ends, AI Blade Ends, AI Tenderloin, FZN AI Tenderloin, FZN AI Tenderloin, FZN AI Tenderloin 1 pc vac, AI Backribs 2.0#/up, AI Backribs 2.0#/up, AI Backribs 2.0#/up I Pc Vac, AI SS Smoker Trim Picnic VAC, AI SS Smoker Trim Picnic VAC, AI SS Smoker Trim Picnic 1 Pc Vac, AI SC Smoker Trim Picnic 1 Pc Vac, AI SS Smoker Trim Picnic 1 Pc Vac, AI SC Smoker Trim Picnic 1 Pc Vac, AI SC Smoker Trim Picnic 1 P	0 7.167	258.77	289.00	271.04	RS Smoker Trim Picnic Combo 28,794 58.52 69.19 59.66 SS Smoker Trim Picnic VAC 255,711 73.07 87.70 80.05 SS Smoker Trim Picnic VAC, FZN 255,711 73.07 87.70 80.05 SS Smoker Trim Picnic Paper/Poly 49,339 73.26 94.13 80.61 SS Smoker Trim Picnic Paper/Poly, FZN 0 SS Smoker Trim Picnic Combo 4,118 63.42 83.54 73.44 SS Smoker Trim Picnic 1 Pc Vac 74,780 70.22 100.48 79.47 SS Smoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac 142,988 100.94 133.41 107.86 Picnic Cushion Meat Vac, FZN 142,988 100.94 133.41 107.86 Picnic Cushion Meat Vac, FZN 37,080 98.19 105.54 104.17 Picnic Cushion Meat Poly 37,080 98.19 105.49 100.27 Picnic Cushion Meat Poly, FZN 91,160 94.34 108.62 95.57 Picnic Cushion Meat Combo 63,384 95.82 105.04 97.46
AI Tenderloin, FZN AI Tenderloin 1 no vac	0	279.00	293.00	282.57	SS Smoker Trim Picnic I Pc Vac, FZN Picnic Cushion Meat Vac  142,988 100.94 133.41 107.86
AI Tenderloin 1 pc vac, FZN	11 (72	2/12 //0			Picnic Cushion Meat Vac FZN 5,075 94.34 105.54 104.17
AI Backribs 2.0#/Up AI Backribs 2.0#/Up, FZN	11,673	242.40	250.78	245.01	Picnic Cushion Meat Poly         37,080         98.19         105.49         100.27           Picnic Cushion Meat Poly, FZN         91,160         94.34         108.62         95.57           Picnic Cushion Meat Poly, FZN         91,260         94.34         108.62         95.77
AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN	14,372	240.00	258.78	250.98	Picnic Cushion Meat Combo 63,384 95.82 105.04 97.46
AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	36,375	80.00	82.00	81.80	Sparerib
AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN					Trmd Sparerib - IGT 363,608 131.49 172.89 139.98 Trmd Sparerib - IGT, FZN 125,794 132.03 155.08 137.76 Trmd Sparerib - IGT, Poly 7,212 149.08 159.38 153.63 Trmd Sparerib - IGT, Poly, FZN 30,756 82.08 166.65 142.20 Trmd Sparerib - IGT Combo 74,835 116.41 142.62 133.53 Trmd Sparerib - IGT, 1 PC VAC 16,431 154.44 172.18 158.69 Trmd Sparerib - MED, FZN 0 Trmd Sparerib - MED, FZN 217,207 124.63 156.38 136.14
AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Oushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	3,949 0	100.00	159.00	114.25	Trmd Sparerib - LGT, Poly 7,212 149.08 159.38 153.63 Trmd Sparerib - LGT, Poly, FZN 30.756 82.08 166.65 142.20
AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN	-				Trind Sparerib - IGT Combo 74,835 116.41 142.62 133.53 Trind Sparerib - IGT, 1 PC VAC 16.431 154.44 172.18 158.69
AI 1/4 Trim Butt VAC, AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN AI 1/4 Trim But Butt VAC	0				Trind Sparerib - LGT, 1 PC VAC, FZN 0 Trind Sparerib - MED 217 207 124 63 156 38 126 14
AI 1/8 Trim Steak Ready Butt Vac	6,941	123.75	124.00		Trond Conversib - MED Delta 20 506 1/2 27 102 /7 165 02
AI 1/8 Trim Steak Ready Butt 1 Pc Vac	0				Trind Sparerib - MED, Poly 30,506 143.37 182.47 165.92 Trind Sparerib - MED, Poly, FZN
AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN AI 1/4 Trim Bnls Butt VAC	0				iniu sparerio - Med compo Triid Sparerib - MED, 1 PC VAC
AI 1/4 Trim Bals Butt VAC, FZN AI Trmd Sparerib - LGT	0				Trms Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC 36,761 172.34 248.46 217.17
AI Trmd Sparerib - LGT, FZN AI Trmd Sparerib - LGT 1 PC VAC	0				St Louis Spareribs, VAC, FZN         112,894         180.62         217.26         207.60           St Louis Spareribs, Poly         2,211         251.37         274.12         263.75
AI Trmd Sparerib - LGT 1 PC VAC, FZN AI Trmd Sparerib - MED	0				St Louis Spareribs, Poly, FZN 75,826 153.17 351.57 233.64 St Louis Spareribs, COMBO 0
AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED 1 PC VAC	0 18,156	157.00	164.00	161.88	BBQ Style Spareribs, VAC 69,271 160.80 193.17 165.62 BBQ Style Spareribs, VAC, FZN 0
AI Trmd Sparerib - MED 1 PC VAC, FZN					Timd Sparerib - MED, Poly, FZN Timd Sparerib - MED, Poly, FZN Timd Sparerib - MED, 1 PC VPC St Louis Spareribs, VPC St Louis Spareribs, VPC, FZN St Louis Spareribs, Poly St Louis Spareribs, VPC St Louis Spareribs, VPC St Louis Spareribs, VPC St Louis Spareribs, VPC St Louis Spareribs, Poly Style Spareribs, VPC BPQ Style Spareribs, VPC BPQ Style Spareribs, Poly BPQ Style Spareribs, Poly BPQ Style Spareribs, Poly BPQ Style Spareribs, Poly BPQ Style Spareribs, Combo  153.37 162.47 163.92 172.34 248.46 217.17 263.75 274.12 263.75 233.64 69,271 160.80 193.17 165.62 BPQ Style Spareribs, Poly BPQ Style Spareribs, Poly BPQ Style Spareribs, Combo 0
Items that have no entries indicate there we because they did not meet the daily 3/70/20	were trades	but not :	reportabl	e weeklv	BBQ Style Spareribs, Combo 0
as the item may qualify.			w	<u></u> 2	
Detailed description of the outcut is avail	lablo on m	an roat			

Friday, May 31, 2013									Page 7
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOR OMAHA -	Friday, No. Negotiated Sale	May 31 es - Afte	, 2013	OB Omaha	Trim	Pounds	Price	Range	Wtd Avg
	I	Pounds	Price Ra	nge Wtd. Avg	30% Trim Combo 42% Trim Combo	0 240,586	42.03	57.12	49.28
Ham 14/dn Bone-In Hams Combo	0				65% Trim Combo 72% Trim Combo	371,266	58.98	72.52	65.06
14/dn Bone In Ham Boxed 14/dn Bone In Ham Boxed, FZN 17/dn Ham Combo	0				85% Trim Combo 30% Trim Boxed 30% Trim Boxed, FZN	0 0 0			
17/dr Ham Boxed 17/dr Ham Boxed, 17/dr Ham Boxed, FZN	0				42% Trim Boxed 42% Trim Boxed, FZN	83,040	49.62	53.62	49.74
20/dn Ham Combo 20/dn Hams Boxed	0				65% Trim Boxed 65% Trim Boxed, FZN	0 0	15.02	33.02	20.7.1
20/dn Hams Boxed, FZN 20/up Hams Boxed	0				72% Trim Boxed 72% Trim Boxed, FZN	18,320 4,800	56.98 57.03	74.79 74.26	70.30 63.59
20/up Ham Combo 20/up Hams Boxed, FZN	0				85% Trim Boxed 85% Trim Boxed, FZN	0 0			
17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	58,287 259,635	62.76 59.57	82.16 67.17	70.86 62.18	42% Trim Poly Boxed 42% Trim Poly Boxed, FZN	0			
23-27# Trmd Selected Ham 17-20 Ham Boxed 17-20 Ham Boxed, FZN	995,020 0	60.64	76.22	64.79	72% Trim Poly Boxed 72% Trim Poly Boxed, FZN 95% Trim Poly Boxed	0			
23-27 Ham Boxed 20-23 Ham Boxed	U				85% Trim Poly Boxed 85% Trim Poly Boxed, FZN Picnic Meat Combo Cushion Out	0 45,625	76.77	97.53	88.32
17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	2,664 0	98.38	99.03	98.75	Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion Out	12,060	97.82	102.39	99.29
20-23 Ham Boxed, FZN 23-27 Ham Boxed, FZN	0				Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion In	16,200 17,157	65.62 102.80	79.35 108.31	75.79 103.10
27 & up Bone In Hams Combo 20-26 Ham Poly Boxed	0				Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo	0 159,210	30.03	44.35	35.80
20-26 Ham Poly Boxed, FZN 17-20 Hams Sknd/Defatted Combo 20-23 Hams Sknd/Defatted Combo	0 0 84,760	76.76	78.31	77.54	Trim w/Trace Boxed Trim w/Trace Boxed, FZN Blade Meat Combo	0 0 0			
23-27 Hams Sknd/Defatted Combo 17-20 Hams Sknd/Defatted Boxed	84,700	70.70	70.31	77.54	Blade Meat Boxed Blade Meat Boxed, FZN	O			
17-20 Hams Sknd/Defatted Boxed, FZN 20-23 Hams Sknd/Defatted Boxed	0				72% Ham Trim Combo 72% Ham Trim Boxed	0			
20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo	0				72% Ham Trim Boxed, FZN	0			
Collared Ham Boxed Collared Ham Boxed, FZN	5,299 0	89.63	102.54	98.43	Variety				
3 Muscle Ham to Blue 4 Muscle Ham to Blue	83,577	109.38	112.64	109.99	Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN	19,075	41.51	65.65	50.17
5 Muscle Ham to Blue 3 Muscle Ham to Red 4 Muscle Ham to Red	0				Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	42,540 0 25,472	34.87 33.03	47.39 49.98	41.73 41.14
5 Muscle Ham to Red 3 Muscle Ham to Blue Boxed	7,568	81.42	83.03	82.63	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	3,000 13,568	34.83 40.63	41.40 66.07	38.13 57.07
3 Muscle Ham to Blue Boxed, FZN 4 Muscle Ham to Blue Boxed	0				Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo	38,173 6,804	35.98 22.83	36.07 29.87	36.05 28.11
4 Muscle Ham to Blue Boxed, FZN 5 Muscle Ham to Blue Boxed	0				Untrimmed Neckbones Combo Breast Bones Poly	0			
5 Muscle Ham to Blue Boxed, FZN Roll Out Ham	98,000	98.18	143.23	100.51	Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	95,454 0	56.97	77.46	64.70
Rollout Ham Bnls Boxed Rollout Ham Bnls Boxed, FZN Roll Out Hams Rolled & Tied	9,927 0 0	113.53	138.72	129.92	Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	0 21,197	85.08	109.61	86.50
Roll Out Ham Rolled Tied Boxed Roll Out Ham Rolled Tied Boxed, FZN	O				Brisket Bones, Full Cut, Combo Tails, Poly	0	05.00	109.01	80.30
Roll Out Ham Boxed Poly 2pc	0				Tails, Poly, FZN Tails, Gas	14,790 0	58.89	75.69	64.12
2PC Boxed 2PC Boxed, FZN	0				Tails, Gas, FZN Tails, Combo	0 15,432	48.63	75.90	66.37
Insides Outsides	138,502 123,953	104.36 104.36	123.27 110.10	110.26 108.52	Front Feet, Poly Front Feet, Poly, FZN	9,876 23,858	75.08 62.35	90.07 85.28	83.39 69.91
Knuckles Lite Butt Inner Shank	97,910 7,088	104.88		108.34 108.70 89.09	Front Feet, Combo Front Feet, Gas Front Feet, Gas, FZN	0 0 0			
Outer Shank Insides Boxed	40,402 45,508	69.36 69.88	107.41 82.38	77.89	Hind Feet, Poly Hind Feet, Poly, FZN	6,780 155,830	52.22 36.63	53.37 54.15	52.77 39.78
Insides Boxed, FZN Outsides Boxed	0				Hind Feet, Combo	0	30.03	31.13	33.70
Outsides Boxed, FZN Knuckles Boxed	0				Hocks, Picnic, Poly, FZN Hocks, Picnic, Gas	U	26.64	50.28	26.94
Knuckles Boxed, FZN Lite Butt Boxed	0				Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo	0			
Lite Butt Boxed, FZN Inner Shank Boxed	0 0 80,820	02 24	00.20	86.32	Front Feet, Split, Gas Front Feet, Split, Gas, FZN Front Feet, Split, Poly	0			
Inner Shank Boxed, FZN Outer Shank Boxed Outer Shank Boxed, FZN	00,820	82.34	90.29	00.32	Front Feet, Split, Poly Front Feet, Split, Poly, FZN	 0			
Insides Boxed Poly Insides Boxed Poly, FZN	0				AI (Added Ingreds)				
Knuckles Boxed Poly Knuckles Boxed Poly, FZN	0				AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN	0			
Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack, FZN	0 0 0				AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	8,936	125.02	142.77	133.18
Lite Butt Boxed Poly Lite Butt Boxed Poly, FZN	0				AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Tender-in Loin VAC, FZN AI Bols CC Strap On	0 5 440	178.29	234.67	188.84
Inner Shank Boxed Poly Inner Shank Boxed Poly, FZN Shanks Bone In Shanks Bone In Boxed Shanks Bone In Boxed, FZN	0				AI Brils CC Strap On, FZN AI Brils CC Strap On, FZN AI Brils CC Strap Off	7.040	177.39	195.63	191.04
Shanks Bone In Boxed Shanks Bone In Boxed, FZN	2,300	132.08	141.89	136.12	AI Bnls CC Strap Off, FZN AI Boneless Sirloin	2,239 13,564	130.17 119.23	166.30 137.02	147.42 122.46
Belly					AI Boneless Sirloin, FZN AI Bone-in Sirloin	0 198,867	82.16	95.65	89.89
Derind Belly 7-9#	206 542	101 61	210 77	206 11	AI Bone-in CC Tender-in Ioin VAC, FZN AI Bnls CC Strap On AI Bnls CC Strap On, FZN AI Bnls CC Strap Off, AI Boneless Sirloin AI Boneless Sirloin, FZN AI Bone-in Sirloin AI Bone-in Sirloin, FZN AI Blade Ends AI Blade Ends, FZN AI Tenderloin, FZN AI Tenderloin, FZN AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac, FZN AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up I Pc Vac AI Backribs 2.0#/up I Pc Vac AI Backribs 2.0#/up I Pc Vac AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	0			
Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN Derind Belly 9-13# boxed, FZN Derind Belly 9-13# boxed, FZN	250,743 250,255 147,476	184.64 191 76	210.76 207.96 191.96	206.11 206.10 191.93	AI DIAUE MINS, FAN AI Tenderloin AI Tenderloin FAN	6,723	258.07	284.67	270.26
Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed FZN	2,086	209.08	225.37	215.02	AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac	4,447 ∩	278.23	288.67	280.70
Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN	10,193 0	213.62	252.19	229.22	AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN	11,673 0	239.65	248.31	242.35
Derind Belly 15-17# boxed  Derind Belly 15-17# boxed					AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN	14,372 144,900	243.63 238.23	268.56 240.67	250.38 239.39
Derind Belly 13-17# Boxed, FZN Derind Belly 15-17# Boxed, FZN Derind Belly 17, 10# Boxed	0				AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	36,375		84.25	83.96
Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN Center Cut Derind Belly 6-8#	0 0 0				AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac	12,593	82.23	84.43 159.32	82.63 116.20
Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17#	0				AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	0	102.10	139.32	110.20
Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0				AI 1/4 Trim Butt VAC, FZN	0			
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0				AI 1/4 Trim Butt 1 Pc VAC, AI 1/4 Trim Butt 1 Pc VAC, AI 1/4 Trim Butt 1 Pc VAC, AI 1/8 Trim Steak Ready Butt Vac, AI 1/8 Trim Steak Ready Butt Vac, AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac	0 6,941	121.49	126.05	123.41
Skin-on Belly 12-14# Skin-on Belly 12-16# Skin-on Belly 16-16# Skin-on Belly 18-20# Skin-on Belly 20-25# Skin-on Belly 10-12# boxed	15,396 48,959 0	148.75 156.87	198.21 169.57	176.66 160.19	AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac	0 19,440	126.23	128.43	126.96
Skin-on Belly 16-18# Skin-on Belly 18-20# Skin-on Bolly 20-25#	0 5,999	128.63	173.36	143.54	AI 1/6 IIIII Steak Ready Butt I PC VaC, FZN AI 1/4 Trim Bnls Butt VAC	0			
Skin-on Belly 20-25# Skin-on Belly 10-12# boxed Skin-on Belly 10-12# boxed, FZN	57,103	172.03	200.08	192.21	AI 1/4 Trim Bnls Butt VAC, FZN AI Trmd Sparerib - LGT AI Trmd Sparerib - LGT, FZN	0			
Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed, FZN	31,342	172.03	245.42	191.21	AT Trind Sparrerib - IGT 1 PC VAC				
Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed, FZN	0				AI Trud Sparerib - MED AI Trud Sparerib - MED, FZN	0			
Skin On Belly 16-18# Boxed Skin on Belly 16-18# Boxed, FZN	0				AI Trmd Sparerib - LGT 1 PC VAC, FZN AI Trmd Sparerib - MED AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED 1 PC VAC AI Trmd Sparerib - MED 1 PC VAC AI Trmd Sparerib - MED 1 PC VAC, FZN	18,156 34,680	160.21 151.14	165.43 151.50	163.23 151.35
Jowl					Items that have no entries indicate there w	ere trades	but not 1	reportabl	.e
Skinned Combo Skinned Boxed	8,071 41,760	44.50 57.98	52.55 70.03	49.46 58.18	because they did not meet the daily 3/70/20 as the item may qualify.	guiaeline	. Please	rezer to	weekly
Skinned Boxed, FZN Skin On Combo	23,250 0	56.03	66.98	57.04	Detailed description of the cutout is available	able on red	quest.		
Skin-On Boxed Skin-On Boxed, FZN	0								
·	-								

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

The offal value from a typical slaughter hog (1) for the week ended 5/31/2013 was estimated at 5.30 per cwt live, down -0.05 when compared to last week.

CALCULATIONS FOR BY-PRODUCT	VALUE Lbs	(HOG) - Price	Change	Value
	LDS	Price	Prv/Wk	value
Cheek meat, trimmed		85.00	4.25	0.24
Chitterlings		62.00	-	0.78
Ears, square-cut	0.19		15.00	
Tongues, grn, bnls, sml bx	0.18	114.00	-4.00	0.21
Hearts, slashed, domestic	0.28	39.50	2.50	0.11
Kidneys, inedible	0.25	7.00	-	0.02
Livers, inedible	1.25	15.50	-	0.19
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	20.00	-	0.05
Snouts, partial lean	0.25	44.00	-9.00	0.11
Stomachs, scld, small box	0.43	115.00	-12.00	0.49
Lungs, inedible	0.95	4.00	-	0.04
Choice white grease	0.50	41.75	0.75	0.21
Pork meat & bone meal	1.57	457.00	-10.00	0.36
Pork blood meal	1.95	1055.75	3.25	1.03
Lard	1.72	42.75	-	0.73
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.30
Dressed equivaler	nt basis	s (74% dr	ess):	7.16
(1) Typical slaughter hog we	eighs 2	70 pounds	•	
USDA BY PRODUCT PRICE REPORT	rs - 1	FOB CENTR	AL U.S. BA	SIS
Carlot Basis - Dollars/hundred				

Pork meat & bone meal Pork blood meal Lard Blood plasma Totals: Dressed equivaler (1) Typical slaughter hog we	1.95 1.72 2.01 13.50 nt basis	1055 42 20 (749	.75 .75 .00 & dress	3. - -		1.03 0.73 0.40 5.30
USDA BY PRODUCT PRICE REPORT Carlot Basis - Dollars/hundred PORK VARIETY MEATS - FROZEN						<u>s</u>
Items CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail	Lds	Pi	rice Ra	<b>nge</b> 85.	00	<b>Wtg Avg</b> 85.00 A
EARS, Pet Treat, 3-4/lb EARS, edible, export HEARTS, slashed, domestic				231. 39.	00 00	231.00 B 39.00 A
single slashed, export multi slashed, export whole, export KIDNEYS, small box, export LIVERS, large box, domestic		36	.00 -	40. 60. 33.	00 00 50	37.33 A 60.00 B 33.50 B
SALIVARY GLANDS, SNOUTS, partial lean				44.	00	44.00 B
partial lean w/mask STOMACHS, scalded, small box scalded, small box, export TONGUES,				115. 140.	00 00	115.00 B 140.00 B
green, bnls, small box green, bnls, tip-on exp scalded & scraped				114. 161.	00 00	114.00 C 161.00 B
PORK SKINS FRESH IN	COMBO - I	FOB ST	JPPLY P	OINT	Expo	
QUARTERLY CONTRACTS: BELLY SKINS, SELECTED FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED		35.50	0-48.00		43.0	ort 00-51.00 50-52.00
HAM SKINS, HOUSE RUN	thk	27.75	0-44.00 5-45.00			0-42.00
PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN PORK PET FOODS		22.50	0-28.00 0-28.50			
	- FOB 50E	FFUI I				
QUARTERLY CONTRACTS:		FRESI			BOXE	D FROZEN
		7.00- 12.00	-7.00 0-19.00 -6.00		BOXE	D FROZEN
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELTS, "  USDA TALLOW AND PROTEIN REPORTS		7.00- 12.00 2.00- 5.00-	-7.00 )-19.00 -6.00 -5.25		BOXE	D FROZEN
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD	f 3:00 PN	7.00- 12.00 2.00- 5.00-	-7.00 0-19.00 -6.00 -5.25			D FROZEN  Wtd Avg
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck)	f 3:00 PM	7.00- 12.00 2.00- 5.00- ENTRAL M Lds	-7.00 0-19.00 -6.00 -5.25 	ice I		Wtd Avg
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, " LUNGS, MELTS, "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck)	f 3:00 PM	7.00- 12.00 2.00- 5.00- ENTRAL M Lds	-7.00 0-19.00 -6.00 -5.25 	ice I	Range	Wtd Avg
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELTS, "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15%	f 3:00 PM	7.00- 12.00 2.00- 5.00- ENTRAL M Lds 11.0	-7.00 )-19.00 -6.00 -5.25 . U.S. Pri	ice I	Range 43.25 43.50 41.50	Wtd Avg 42.05 43.50 41.50 A
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELTS,  "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15%	f 3:00 PM	7.00- 12.00 2.00- 5.00- <b>ENTRAL</b> M Lds	-7.00 )-19.00 -6.00 -5.25 . U.S. Pri	ice I	Range 43.25 43.50 41.50	Wtd Avg 42.05
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELTS,  "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grase (truck) Yellow grease (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Renderer bleachable <.15% Renderer bleachable tallow Renderer bleachable tallow Renderer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW/GRSE, CAF GULF Packer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW, CAF GULF Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic Ruminant Panhandle, Domestic PORK Meat/Bnmeal, 50% pro/ton DRT (10)/unit pro DRT (10)/unit pro BLOOD MEAL, 85% pro/ton	f 3:00 PN	7.00- 12.00 2.00- 5.00- ENTRAL M Lds 11.0	-7.00 )-19.00 -6.00 -5.25 . U.S. Pri	) -	43.25 43.50 41.50 43.50	Wtd Avg 42.05 43.50 41.50 A
QUARTERLY CONTRACTS: KIDNEYS, inedible LIVERS, LUNGS, MELTS,  "  USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grease (truck) Yellow grease (truck) Yellow grease (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF GHICAGO Packer bleachable <.15% Renderer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALLOW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic PORK Meat/Brumeal, 50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro DRT (lo)/unit pro	f 3:00 PN	7.00- 12.00 5.00- 5.00- M Lds 11.0 2.0 3.0	-7.00 -19.00 -6.00 -5.25 - U.S. Pr: 41.50	) -	43.25 43.50 41.50 43.50	Wtd Avg 42.05 43.50 41.50 A 43.50

<sup>(1)</sup> May include Technical Animal Fat as both meet the same AFOA specifications.

USDA CARLOT VEAL CARCASS REPORT - Thu, May 30, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mostly steady on open market and steady to higher on packer owned calves. Demand and offerings light to moderate.

Harvest numbers were 7.39 higher when compared to last week's total. Dressed weights were dn 1.9 pounds in the Northeast, up 11.2 pounds in the North Central, with the total NE & NC being up 3.3 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-PACKI	ER OWNED				Head	d	Range	е	V	Itd Avg
Hide-Off,	255-315	Lbs.	Hot	Basis	16	96 330	.00-	352.0	00	334.03
**PACKER	OWNED**									
Hide-Off,	255-315	Lbs.	Hot	Basis	10	74 340	.00-	364.0	00	358.90

### \*CONTRACT INFORMATION: Hot Basis, Hide-Off\*

Current future contracts offered: Firm Bottom Northeast and North Central, 335.00 to 345.00 for late September/early October.

Special Fed Veal	Slaughter for:		Year Ago	YTD	YTD
Week ending:	05/25/13	05/18/13	05/26/12	2013	2012
Northeast	3,373	3,412	3,052	68,483	67,613
North Central	2,627	2,175	3,766	50,383	72,614
Total NE & NC	6,000	5,587	6,818	118,866	140,227
Special Fed Veal I	Dressed Weights	 1 05/18/13	Year Ago		

Special Fed Veal Dr	ressed Weights	Year Ago		
Week ending:	05/25/13	05/18/13	05/26/12	
Northeast	271.3	273.2	268.3	
North Central	273.2	262.0	272.7	
Total NE & NC	272.2	268.9	270.7	

- \* 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, loins items and trimmings moved higher. Veal retail feature activity increased with loin chops responsible for the bulk of the activity.

Item:	Wt. Rai	nge	Rang	е
Carcass, hide off	200-275	lbs	419.00-	530.00
Foresaddles	86-147	lbs	340.00-	340.00
Forequarters	43-74	lbs	340.00-	460.00
Necks, bone-in	24-28	lbs	285.00-	285.00
Breast	10-18	lbs	125.00-	180.00
Foreshank	3-5	lbs	475.00-	895.00
Osso Bucco, foreshank	2-8	lbs	800.00-	1095.00
	49-85	lbs	-	
	39-68	lbs	245.00-	325.00
Chuck rolls, skinned	5-10	lbs	455.00-	529.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	645.00
Hotel Racks, 8 rib	15-26	lbs	725.00-	760.00
Hotel Racks, 7 rib	14-25	lbs	760.00-	
Hotel Racks, Chop Ready, 7 rib		lbs	1290.00-	1700.00
Hotel Racks, Chop Ready, 6 rib		lbs	1395.00-	1795.00
Rack, Ribeye	3-9	lbs	2250.00-	
Hindsaddles	89-153	lbs	490.00-	
	45-76		419.00-	
Loins, regular	18-36	lbs	375.00-	
	18-30		575.00-	
	1-up	lbs		
Loin, Short Tenderloin		lbs		
Legs, double	68-117		525.00-	
Legs, single	34-59	lbs		
Legs, slices, retail			750.00-	1095.00
	27-47	lbs	950.00-	1125.00
	24-39	lbs	859.00-	1100.00
	27-42	lbs	659.00-	825.00
Legs, Sknd, butt tenderloin		lbs	1295.00-	1650.00
Top Rnd, Sknd, cap-off	10-15	lbs	1335.00-	1650.00
Hindshank	5-8	lbs	700.00-	
Osso Bucco, Hindshank	2-8	lbs	995.00-	1595.00
Stew Meat, regular			425.00-	580.00
Bnls Veal Trimmings 75-80% Lean			129.00-	240.00
Bnls Veal Trimmings 80-90% Lean			425.00- 129.00- 215.00-	285.00
Hvy Nature Green Hides(per piece	)		68.00-	72.00

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, MAY 31, 2013

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

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

CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	He 1 1	312	Head	5,141 Wt Avg 380.74 324.05 286.31 256.84 239.56 216.68
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,		ead	Head	634 Wt Avg
CERTER	T CET	TRESH AN	MERTCAN	T.AMR	Head	

Weight	Head	Wt Avg
INCPADED		Head 347

UNGRADED		Head 347
Weight	Head	Wt Avg
45-DN	65	238.78
45-55#	63	239.67
55-65#	75	225.37
65-75#	66	221.83
75-85#	40	169.43
85-UP	38	169.51

### NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses 45# and down were .38 l 45#-65# were 5.80-7.56 lower; 65-85# were .374-.72 lower; and up were firm.

* SAT-FRI	CHOICE AND PRIME,	YG	1-4	Head 5,061
Weight	Head			Wt Avg
45-DN	173			380.74
45-55#	151			324.05
55-65#	689			286.31
65-75#	1,178			256.49
75-85#	1,312			239.56
85-UP	1.558			216.63

\*For more information, please visit www.ams.usda.gov/ConfidentialityGuidelines\*

### USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUT	-	FOB	PRICE	CHANGE	% CARCASS	LBS.
	-RIB MEDIUM		492.25 98.15	-0.23 2.66	10.77% 8.85%	7.97 6.55
207 SHOULDER 210 FORESHAN NECK **	RS, SQ-CUT IK		231.38 325.83 79.56	-6.06 -21.88 -23.34	23.53% 3.82% 2.22%	17.41 2.83 1.65
HINDSADI 232 LOINS, 1 232E FLANK UN	TRIMMED 4X4		452.95 44.41 308.91	-4.45 0.34 -2.49	10.97% 3.39% 31.88%	8.12 2.51 23.59
	ARCASS VALUE:		280.08	-3.85	95.45%	70.63
FORESADDLE VAI HINDSADDLE VAI			265.01 323.70	-5.22 -2.75	49.20% 46.24%	36.41 34.22

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 248.58 -3.85

- \* Shrink and trim of 3.37 lb's not reflected in cutout value \* Based on Actual Federally Inspected Slaughter Carcass Weight of 74.00 lbs. for W/E 05/18/2013 , 3.00 lbs heavier than last week. \*\*Includes Fresh and Frozen Product

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

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

Current Volume -Fresh Cuts Frozen Cuts

\*Items with no entries indicate non-reportable trades.\*
FRESH CHOICE & PRIME CUTS

200A (	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle				
200A (	Carcass, 3-way, 55/65				
200A ( 202 I		5	1,735	\$315.75	0.38
202	Carcass, 3-way, 65/up	0	002	d402 02	(4.02)
203 I	Foresaddle Bracelet	3	903	\$423.93	(4.93)
	Rack, 8-Rib, light	7	1,501	\$492.23	(2.01)
	Rack, 8-Rib, medium	7 93 12	21,330		(0.23)
	Rack, 8-Rib, heavy	12	2,849	\$543.57	1.08
	Rack, chined	44		\$572.24 \$792.80 \$1,091.90	(1.75)
0040 1	Rack, roast-ready	30	00 604	\$792.80	(17.67)
204C I	Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut Shoulders, square-cut, bnls Breast Breast Breast, bulk Ribs, Breast bones off Foreshank	13	22,004	\$1,091.90	26.35 (0.37)
206	Shoulders	88	54,161	\$207.64	(1.89)
207	Shoulders, square-cut	212	136,351	\$231.38	(6.06)
208	Shoulders, square-cut, bnls	35	9,112	\$445.48	2.10
209 I	Breast	110	45,305	\$107.23	(4.38)
0007 I	Breast, bulk	9	6,083	\$68.61	0.35
209A I	RIDS, Breast Dones OII	36 121	3,448	\$455.46	3.UL (21.00)
229 I	Hindsaddle, long-cut	131	19,000	\$323.03	(21.00)
	Hindsaddle	-			
	Loins	11	1,797	\$370.36	(5.93)
	Loins, trimmed 4x4	86 26 116	17,069	\$452.95 \$563.52 \$614.59 \$677.69	(4.45)
	Loins, trimmed 2x2	26	2,913	\$563.52	1.99
	Loins, trimmed 1x1	116	33,293	\$614.59	(14.56)
	Loins, trimmed 0x0 Loins, short-cut, 2x2	20 0	4,942	\$677.69	(13.14)
	Loins, short-cut, 1x1	0			
	Loins, short-cut, 0x0	0			
	Loin, boneless, tied	15	1,325	\$1,520.48	21.23
	Flank, untrimmed	16	46,947	\$42.64	0.76
	Legs Leg, trotter-off	71 121	23,043	\$293.21	(2.40)
	Leg, trotter-off, partial bnl	L 26	4 296	\$300.91	0.38 (2.49) (11.17) 2.29 (7.54) 4.10
	Leg, steamship	14	1,768	\$382.35	2.29
	Hindshank	42	9,101	\$390.20	(7.54)
	Leg, Boneless, Tied	105	28,150	\$460.51	4.10
	Leg, shank off, bnls	43	12,392	\$505.06	(23.49)
234B 1 234C 1	Leg, 2-way boneless Leg, bottom, boneless	0			
	Leg, outside, boneless	0			
	Leg, inside, boneless	79	13,418	\$678.93	16.32
	Leg, sirloin tip, bnls	0		4	
	Sirloin, boneless	9	751	\$783.97	50.30
	Back		212	±500 10	0.00
	Back, trimmed	4 17	313		
238 ° 239 °	Trimmings Special trimmings	18	3,010 1,080		14.30 (3.32)
244	Loin, boneless, 3-way	10	1,000	ψ-100./I	(3.32)
	Sirloin				
246	Tenderloin	10	399	\$1,275.87	(1.40)
	Lamb for stewing	45	5,618	\$583.21	(0.71)
	Ground lamb	34	9,733	\$1,275.87 \$583.21 \$517.92 \$100.81	7.22 (5.71)
1	Necks	∠⊥	19,820	\$100.81	(5./1)

FROZE	N CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
209	Breast	19	9,020	\$126.44	0.23
	Breast, bulk	6	7,470	\$33.00	0.00
209A	Ribs, Breast bones off	3	347	\$385.82	(3.76)
210	Foreshank	12	2,538	\$335.40	0.69
232E	Flank, untrimmed	11	3,136	\$70.95	(1.87)
233A	Leg, trotter-off	5	2,733	\$291.97	13.16
233E	Leg, steamship	3	1,624	\$360.77	
234	Leg, Boneless, Tied	9	41,259	\$325.88	2.56
234E	Leg, inside, boneless	16	869	\$760.47	7.28
238	Trimmings	7	3,650	\$113.40	21.57
246	Tenderloin	5	161	\$1,076.02	0.00
295	Lamb for stewing	9	1,790	\$627.61	(17.21)
296	Ground lamb	47	9,755	\$443.70	(8.02)
	Noglea	10	21 005	¢E0 E0	(25 69)

 $\label{thm:complete} \mbox{View complete report at } \mbox{$\underline{\rm http://www.ams.usda.gov/mnreports/lm\_x1500.txt}$}$ 

### SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 31-MAY-2013 and 01-JUN-2013 is estimated to be 32,342,000 DN 2.06 percent from a week ago and DN 3.20 percent from a year ago.

(Last week 33,021,000; last year 33,413,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 01-JUN-2013 is estimated to be 140,554,000 head DN 11.46 percent from a week ago, and DN 1.26 percent from a year ago. (Last week 158,753,000; Last year 142,351,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri May 31, 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 within two weeks.

### CHICKEN, WITH SKIN ADDED

	PRI	CES
	(CENTS F	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	33.00	32.00-33.00
WTD AVERAGE PRICE	33.00	32.00-33.00
WID AVERAGE PRICE		32.07 LUME
		,000 LBS.)
VOLUME TRADED	40	184
VOLUME EXPORTED		
		ICES
	(CENTS I	PER POUND)
15-20%		
PRICE RANGE	34.00-38.00	29.00-36.50
WTD AVERAGE PRICE	35.86	32.15
	VOL	UME
	(PER 1,0	000 LBS.)
VOLUME TRADED	1,155	2,652
VOLUME EXPORTED	1,155	286
	PR	ICES
	(CENTS I	PER POUND)
20% OR MORE	·	·
RANGE	_	22.50
WTD AVERAGE PRICE	_	22.50
	VOL	UME
	(PER 1.0	000 LBS.)
VOLUME TRADED	(	41
VOLUME EXPORTED		11
TOLONE EMPORTED		

# NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, May 29, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.32 lower at 191.12; Select 600-900 lbs carcass was 2.25 lower at 172.22 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 steady to weak on light to moderate demand and offerings. The rib primal was steady to firm this session while the chuck and round trended weak to lower. The loin primal was steady on Select and higher on Choice. It was noted that the Choice Boxed beef values held steady after the Memorial Day holiday; this was driven by the loin and rib primals and a sign that the demand for Choice middle meats continues to drive the boxed beef values. Always popular during grilling season, the Choice loin primal ended the session with the highest gains. Due to the holiday, there was shortened kill and less product in the pipeline-ultimately having a bullish effect. On Monday, the National Comprehensive Boxed Beef cutout value was \$200.16; this was the first time the comprehensive value has reached \$200.00. Although all cuts have increased recently on the Comprehensive report, it is notable that the loin composite value of \$285.25 was an all-time high. Fed ground beef, which is mostly sourced from the chuck and round primals, was weak to lower this session and consequently contributed to the chuck and round primals trending weak to lower. Blended grinds were mixed. Forward negotiated sales were light with no major consignments. Beef trimmings were generally steady on light to moderate demand and offerings.

For the week: Select and Choice rib primal 1.50 higher while rending weak t negotiated sales trimmings were ge offerings. For the week:

offerings.
For the week: Select and Choice rib primal 1.50 higher while .75 lower on Select; Select and Choice chuck primal 1.50 to 3.25 lower; Select and Choice round primal 2.00 to 3.75 lower; Choice loin primal 7.00 higher while steady on Select. Beef trimmings mostly 1.50 lower. Fed cattle grinds were mostly 2.00 to 10.00 lower; Blended grinds were mixed.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 0.32 at 208.55, Select 600/900# carcasses down 1.35 at 189.09 when compared to last Friday.

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

Lean boneless processing beef and trimmings were mostly weak to
lower. Demand remained light to moderate for moderate to heavy
offerings. Trading was slow to moderate. Weak Memorial Day demand,
inclement weather and heavy domestic and import supplies pressured
the market.

Market activity on imported boof was all and all

Market activity on imported beef was slow and prices were mostly 1.00 to 3.00 lower, instances 4.00 to 6.00 lower. Heavy supplies of boneless lean and the weaker domestic market continued to pressure

prices.

Cutter cow cutout values were weak to lower with light demand and moderate offerings. Rib and loin cuts were moderately to sharply lower while chuck, round and flank cuts were mixed. 100% lean items were mostly moderately to sharply lower.

Lean boneless beef 92-94% moderately lower; 90% unevenly steady; 85% unevenly steady; 81% 1.00 lower; 75% unevenly steady; 65% moderately lower; Other lean percentages were not fully established. 100% lean combo items were lower. Cutter cow carcass gross cutout value for Thursday, May 30, 2013 was estimated at \$159.17 per cwt, 0.14 lower compared to last Friday.

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

Trading on beef varieties was very slow this week. Packers were able to clear up building inventories last week, allowing them to try and push prices higher this week. As a result, most buyers stayed away from the beef variety market.

Trading for pork variety meats was extremely active this week, buoyed by buying interest from China. The increased interest from the Pacific Rim was supported by continued buying by both Canada and Mexico. Cheeks continued to be chased by sausage makers, pushing prices higher. Cheeks continue to follow 72% trim higher. Tallows and greases were generally quiet this holiday shortened week. Choice white grease was not well tested, however firmer prices were noted on the volume that did trade. Chicago and Gulf markets were quiet as many of these buyers procured their needed product before the holiday. A few loads of renderer tallow did move late in the trading period at steady money. Protein markets were slightly more active as packers were pushing monthly negotiated sales. The prices for these products reflected the softening of the soybean meal market as prices gradually began to move lower. Hide salesmen pushed to hold prices as they were met with some resistance from overseas buyers. Packers didn't move as many loads this week as they have been moving in the past few weeks, but the demand was still good enough to sustain prices.

Beef Variety Meats: Hearts, regular bone-out export steady. All other beef variety meats went untested.

Pork Variety Meats: Cheeks 3.00-5.00 higher; Hearts slashed domestic 2.00 higher, Hearts multi slashed export unevenly steady, Hearts whole no adequate comparison; Kindeys small box export 10 necent comparison; Snouts partial lean 9.00 lower; Stomachs scalded small box 12.00 lower; Porhandle meat and bone meal 5.00-8.00 higher; Panhandle meat and bone meal steady to 9.00 lower; pork meat and bone meal 5.00 to 30.00 lower; Central blood meal 5.00 lower; Pork blood meal not tested; Butt Branded

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was mostly steady on open market; packer owned calves steady to higher. Demand light to moderate for moderate offerings. Harvest numbers were 7.39 higher when compared to last week's total. Dressed weights were dn 1.9 pounds in the Northeast, up 11.2 pounds in the North Central, with the total NE & NC being up 3.3 pounds.

Special fed veal cut prices were generally steady, loin items and trimmings moved higher. Veal retail feature activity increased with loin chops responsible for the bulk of the activity.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 5/30/2013, carcasses less than 45 pounds continued to be lower on light test, carcasses 45-55 pounds firm; carcasses 55-85 pounds weak; carcasses heavier than 85 pounds were firm on moderate trade. Carcass Cutout Report was .37 higher compared to last week at 252.43.

Pelt activity this week compared to last report: Pelt prices were mostly steady to weak for the majority of pelt classes this session. Very light demand from end-users continued this week with the resulting increase in supplies remaining a significant market

the resulting increase in supplies remaining a significant factor. Trading slow, with light to moderate demand and offer

Source: USDA Market News Service, Des Moines, IA