DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service Livestock, Poultry and Seed Division Livestock, Poultry and Grain Market News 210 Walnut Street, Room 767 Des Moines, Iowa 50309-2106



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Friday, June 07, 2013 VOLUME 28, NO. 110

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 06/07/2013 (est)	124,000	2,000	399,000	7,000
Week ago (est)	126,000	2,000	411,000	7,000
Year ago (act)	124,000	3,000	382,000	6,000
Week to date (est)	620,000	13,000	2,016,000	41,000
Same Pd Last Wk (est)	506,000	11,000	1,687,000	34,000
Same Pd Last Yr (act)	637,000	14,000	1,995,000	36,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		97,000		27,000

ESTIMATED DAILY LIVESTOO	K SLAUGHTER	UNDER FEDE	ERAL INSPECT	ON
	CATTLE	CALVES	HOGS	SHEEP
Saturday 06/08/2013 (est	24,000	0	2,000	0
Week ago (est)	88,000	0	180,000	0
Year ago (act)	25,000	0	9,000	0
Week to date (est)	644,000	13,000	2,018,000	41,000
Same Pd Last Wk (est)	594,000	11,000	1,867,000	34,000
Same Pd Last Yr* (act)	660,000	13,000	2,005,000	36,000
2013 Year to Date	13,885,000	316,000	48,286,000	900,000
2012 *Year to Date	14,116,000	314,000	48,422,000	860,000
Percent change	-1.6%	0.5%	-0.3%	4.6%
2012 #8-4-7		10 +		67

2013 *Totals subject to revision/2012 *Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding

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

Boxed beef cutout values lower on light demand and light to moderate offerings. Select and Choice rib, chuck, round, and loin cuts lower. Beef trimmings mostly steady on light demand and offerings.

	CHOICE 600-900	SELECT 600-900	
Current Cutout Values: Change from prior day:	201.57 (2.06)	183.37 (1.47)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):	1	8.20 128	
COMPOSITE PRIMAL VALUES Primal Rib	309.95	269.59	
Primal Chuck Primal Round	152.33 153.16	148.24 151.95	
Primal Loin Primal Brisket	314.75 133.29	256.42 133.43	
Primal Short Plate Primal Flank	138.82 115.10	269.59 148.24 151.95 256.42 133.43 142.63 112.80	
TOTAL GOVERNMENT AND GOVERNMENT HOLD DATED	F 53.00		
Date Choice Select Trim Grinds Total 06/06 84 59 6 38 187 06/05 97 60 17 50 224 06/04 82 77 32 33 224 06/03 82 55 10 30 177 05/31 76 59 13 15 162	600-900 203 63	600-900 184 84	
06/05 97 60 17 50 224	204.40	184.56	
06/04 82 // 32 33 224 06/03 82 55 10 30 177	205.29	185.44	
05/31 76 59 13 15 162	206.65	187.20	
		103.23	
CURRENT VOLUME - (one load equals 40,000 pound Choice Cuts 54.75 loads	ls) 2,189,860	pounds	
Choice Cuts 54.75 loads Select Cuts 44.42 loads Trimmings 6.14 loads Ground Beef 22.61 loads	1,776,656	pounds	
Ground Beef 22.61 loads	904,417	pounds	
Choice Cuts, Fat Limitations 1-6 (IM)	= Individu	al Muscle	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	Total Pounds	Price We Range A	verage
109E 1 Rib, ribeye, lip-on, bn-in 8	5,314	632.00 668.80	655.10
112A 3 Rib, ribeye, bnls, light 9 112A 3 Rib, ribeye, bnls, heavy 23	27,228 37.744	676.00 745.00 680.84 734.25	693.49
	,		
113C 1 Chuck, semi-bnls, neck/off 4	13,257	200.00 210.00	207.84
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 11 114A 3 Chuck, shoulder clod, trmd 49	13,257 52,523 277,912	200.00 210.00 188.00 214.00 190.44 217.00	207.84 194.97 200.92
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 11 114A 3 Chuck, shoulder clod, trmd 49 114D 3 Chuck, clod, top blade 3	13,257 52,523 277,912 3,388	200.00 210.00 188.00 214.00 190.44 217.00 284.50 340.00	207.84 194.97 200.92 318.04
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 11 114A 3 Chuck, shoulder clod, trmd 49 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod tender (IM) 17	13,257 52,523 277,912 3,388 15,308 11,040	200.00 210.00 188.00 214.00 190.44 217.00 284.50 340.00 222.00 259.00 404.00 450.00	207.84 194.97 200.92 318.04 234.34 425.05
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 11 114A 3 Chuck, shoulder clod, trmd 49 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod tender (IM) 17 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 34	13,257 52,523 277,912 3,388 15,308 11,040	200.00 210.00 188.00 214.00 190.44 217.00 284.50 340.00 222.00 259.00 404.00 450.00	207.84 194.97 200.92 318.04 234.34 425.05
109E 1 Rib, ribeye, lip-on, bn-in 8 112A 3 Rib, ribeye, bnls, light 9 112A 3 Rib, ribeye, bnls, light 9 112A 3 Rib, ribeye, bnls, heavy 23 113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 11 114A 3 Chuck, shoulder clod, trmd 49 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod, tender (IM) 17 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 34 116B 1 Chuck, chuck tender (IM) 24	95,082	198.00 218.00	
116B 1 Chuck, chuck tender (IM) 24	95,082	198.00 218.00	206.28
116B 1 Chuck, chuck tender (IM) 24	95,082	198.00 218.00	206.28 202.07 346.96
116B 1 Chuck, chuck tender (IM) 24	95,082	198.00 218.00	206.28 202.07 346.96 446.29 319.67
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless	95,082	198.00 218.00	206.28 202.07 346.96 446.29
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 2 Round brild procled bool-out	95,082 91,719 8,616 29,411 34,300 6,713	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00	206.28 202.07 346.96 446.29 319.67 193.37
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 2 Round brild procled bool-out	95,082 91,719 8,616 29,411 34,300 6,713	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00	206.28 202.07 346.96 446.29 319.67 193.37
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside, denuded 10	95,082 91,719 8,616 29,411 34,300 6,713	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00	206.28 202.07 346.96 446.29 319.67 193.37
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside, denuded 10 3 Round, top inside, denuded 10	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside round 10 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12
116B 1 Chuck, chuck tender (IM) 24 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside, denuded 10 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 1 Round, top inside round 28 169 5 Round, top inside round 10 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 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 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 10 3 Round, bottom gooseneck 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 0	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 1 Round, top inside round 28 169 5 Round, top inside round 28 169 5 Round, top inside off 17 17 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 17 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 0 1 Loin, strip loin bnls. lx1	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84 675.53
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 17 175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, heavy 1 180 3 Loin, strip, bnls, leavy 1 180 1 Loin, strip, bnls, leavy 1 180 3 Loin, strip, bnls, leavy 1 180 1 Loin, strip, bnls, leavy 1	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971 0 7,545 32,168 12,569	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00 625.18 742.00 742.00 840.00 330.00 345.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84 675.53 797.17 7333.62
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside round 10 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lx1 180 1 Loin, strip loin, lx1 180 1 Loin, strip loin bnls. lx1 7 180 3 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, heavy 11 184 1 Loin, top butt, bnls, heavy 11 185 4 Loin, top butt, boneless 14 185A 4 Loin, bottom sirloin, flap 20	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971 0 7,545 32,168 12,569 13,853 57,710	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00 625.18 742.00 742.00 840.00 330.00 345.00 343.00 372.00 500.00 547.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84 675.53 797.17 333.62 352.80 541.08
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 6 167A 4 Round, top inside round 25 168 1 Round, top inside round 25 168 3 Round, top inside denuded 10 3 Round, top inside, side off 6 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 2x3 174 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, heavy 1 184 1 Loin, top butt, bnls, heavy 1 184 2 Loin, top butt, boneless 14 185A 4 Loin, bottom sirloin, flap 20 185B 1 Loin, ball-tip, bnls, heavy 10	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971 0 7,545 32,168 12,569 13,853 57,710 14,483	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 188.78 212.00 648.87 746.00 625.18 742.00 742.00 840.00 330.00 345.00 343.00 372.00 500.00 547.00 305.00 325.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84 675.53 797.17 333.62 352.80 541.08 313.12
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 11 130 4 Chuck, short rib 17 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 33 168 1 Round, top inside round 25 168 3 Round, top inside round 28 169 5 Round, top inside round 10 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 175 3 Loin, strip loin lx1 180 1 Loin, strip loin bnls. lx1 180 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, heavy 1 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, heavy 11 184 1 Loin, top butt, bnls, heavy 11 185A 4 Loin, bottom sirloin, flap 20 185B 1 Loin, ball-tip, bnls, heavy 10 185D 4 Loin, stripin, pld (IM) 10	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971 0 7,545 32,168 12,569 13,853 57,710 14,483 13,387 7,362	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00 625.18 742.00 742.00 840.00 330.00 345.00 330.00 345.00 340.30 372.00 500.00 547.00 305.00 325.00 340.30 383.00 491.00 506.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 195.12 201.94 682.84 675.53 797.17 333.62 352.80 541.08 313.12 366.07 495.54
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 33 120A 3 Brisket, point/off, bnls 8 123A 3 Short Plate, short rib 17 160 1 Round, bone-in 4 161 1 Round, bone-in 4 167A 4 Round, bnls/peeled heel-out 167A 4 Round, top inside round 25 168 1 Round, top inside round 25 169 5 Round, top inside round 28 169 5 Round, top inside, denuded 3 3 Round, top inside, side off 170 1 Round, bottom gooseneck 9 171B 3 Round, outside round 34 171C 3 Round, eye of round (IM) 15 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 17 175 3 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, heavy 1 180 1 Loin, strip, bnls, 0x1 21 184 1 Loin, top butt, bnls, heavy 11 184 1 Loin, top butt, bnls, heavy 11 185A 4 Loin, bottom sirloin, flap 20 185B 1 Loin, sirloin, tri-tip (IM) 10	95,082 91,719 8,616 29,411 34,300 6,713 122,239 191,457 243,920 21,032 7,804 216,593 64,991 49,971 0 7,545 32,168 12,569 13,853 57,710 14,483 13,387	198.00 218.00 192.00 217.00 332.00 367.00 386.05 481.00 305.00 346.10 187.50 209.00 208.00 236.35 188.00 207.41 197.00 227.00 230.00 250.60 181.00 195.00 189.00 209.50 188.78 212.00 648.87 746.00 625.18 742.00 742.00 840.00 330.00 345.00 330.00 345.00 340.30 372.00 500.00 547.00 305.00 325.00 340.30 383.00 491.00 506.00	206.28 202.07 346.96 446.29 319.67 193.37 214.77 191.48 199.22 234.41 190.34 195.12 201.94 682.84 675.53 797.17 333.62 352.80 541.08 313.12 366.07

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

Prior day sales after 1:30 PM are included. U.S. dollars per 100 pounds.

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of	Total	Price	Weighted
		- 0 41145	1101190	
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	12	17,717	500.00 536.6	55 527.55
112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy	28	34,133	550.00 592.0 545.00 592.0	00 567.71
113C 1 Chuck, semi-bnls, neck/off	1.0	25.240	100 00 000 0	100 10
114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	30	35,340 234,477	192.00 202.0 190.79 212.0	00 196.12 00 197.47
114D 3 Chuck, clod, top blade	0			
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	5	0 5,750	380.00 410.5	396.39
115 1 CHUCK, Z-piece, Doneless	21	162 000	201 (5 227 (00 212.79
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)	10	31,252	201.65 227.0 193.00 215.0	
3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls		27,557		00 200.32
120% 3 Bricket point/off bala				
123A 3 Short Plate, short rib 130 4 Chuck, short rib	10 7	12,416 7,104 0	424.75 471.0 308.00 346.5	00 448.05 50 311.45
160 1 Round, bone-in	0	0		
161 1 Round, boneless 3 Round, bnls/peeled heel-out				
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	18	89,214	205.34 245.0	
168 1 Round, top inside round 168 3 Round, top inside round	17	234,593	185.00 200.2 193.00 207.3	
169 5 Round, top inside, denuded	8	26,939	232.00 241.5	233.49
170 1 Round, bottom gooseneck	U	U		
170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls, 1x1 180 2 Loin, strip loin bnls, 1x1	18 14	57,206 38,240	188.13 204.0 194.30 216.0	
174 1 Loin, short loin, 2x3	0	0	174.50 210.0	
174 3 Loin, short loin, 0x1	10 0	11,967 0	555.13 587.8	39 560.83
180 1 Loin, strip, bnls, heavy	0	0		
1 Loin, strip loin bnls. 1x1 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)	12	48,120	541.00 590.5	50 544.22
184 1 Loin, top butt, bnls, heavy	5	2,032	275.00 304.7	75 294.53
185A 4 Loin, bottom sirloin, flap	6	10,263	465.00 518.0	00 485.68
185B 1 Loin, ball-tip, bnls, heavy	9	20,162	283.00 311.7	76 295.56
185D 4 Loin, tri-tip, pld (IM)	9	12,017	293.00 310.0	300.92
189A 4 Loin, thirlin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	22	58,661	840.00 921.7	71 852.77
193 4 Flank, flank steak (IM)	4	2,367	450.00 470.0	00 457.51
124 4 Rib, Back Ribs, Fresh	0	0		
124 4 Rib, Back Ribs, Frozen	12	215,464	76.61 130.0	00 82.95
121C 4 Plate, Outside Skirt (IM)	18	42,115	440.00 541.0	00 459.01
121E 6 Outside Skirt, pld (IM) Cap. Wedge Meat & (IM) Lean	8 18	3,857 40.172	600.00 735.0	00 631.10 50 222 31
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	18	97,680	210.00 245.0	00 222.60
GB - SIEER/HEIFER SOURCE - IU POUNG (mub basis	- Coarse	and rine Grind	
Ground Beef 73%			131.60 169.0	
Ground Beef 75%				
Ground Beef 81% Ground Beef 85%	28	150,807	160.78 187.0	10 109.55
Ground Beef 90% Ground Beef 93%	0 5	0 53 763	202.72 243.5	50 230 83
Ground Beef Chuck 80%	10	62.886	170 78 192 (00 173.18
Ground Beef Round 85% Ground Beef Sirloin 90%	4 0	5,629 0	212.00 220.0	01 215.82
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81% Blended Ground Beef 85%	8	68,961	184.00 198.2	25 194.35
Blended Ground Beef 90%				
Blended Ground Beef 93% Blended Ground Beef Chuck 80%	0	0		
Blended Ground Beef Round 85%		U		
Blended Ground Beef Sirloin 90%	0	0		
BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh C	ombos & Fro	ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	10	245,678	85.62 92.0	00 88.16
Frozen 50% lean trimmings	0	0		
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness 1. 3/4" (19mm)		1.0		ry Point
2. 1/4" (6mm) 3. 1/8" (3mm)		1/: 1/-		
4. Practically free (75% surface lear	exposed)	1/8	8"	
 Peeled/Denuded Peeled/Denuded, surface membrane r 			8"	
Items that have no entries indicate t				
because they did not meet the daily 3 LM_XB 459 as the item may qualify.				

LM_XB 459 as the item may qualify.

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

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

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

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

Central	14.91	Loads	 596,542	pounds
National	26.98	Loads	 1,079,119	pounds

		_/ · · · / F · · · · · ·			
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean Fresh 92-94% Frozen 92-94%					
Fresh 90% Frozen 90%	7	231,966	\$187.00	\$199.00	\$194.11
Fresh 85% Frozen 85% Fresh 81% Frozen 81% Fresh 75% Frozen 75% Fresh 73% Fresh 65% Fresh 65% Frozen 65% Bull Product Fresh 94–96%	9	324,948	\$179.00	\$193.00	\$185.98

FOB Plant - National					
	# of Trades	Total Pounds	Pri Ran	ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%	3	104,000	\$208.30	\$211.00	\$208.82
Frozen 92-94%					
Fresh 90%	11	268,865	\$187.00	\$200.85	\$194.87
Frozen 90%					
Fresh 85%	12	392,948	\$179.00	\$193.00	\$186.75
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75% Fresh 73%					
Fresn 73% Frozen 73%					
Fresh 65%	4	67,628	\$127.00	\$128.00	\$127.41
Frozen 65%	-7	07,020	\$127.00	\$120.00	9127.41
Fresh 50%	10	245,678	\$85.62	\$92.00	\$88.16
Frozen 50%	10	213,070	Q03.02	φ22.00	φου.10
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, June 7, 2013 Compared to Last Week: Market activity on imported beef was slow. Prices were mostly steady to weak but new sales were light as end users have sufficient amounts of product on hand to fill their immediate needs. The New Zealand seasonal cow slaughter ended this week.

AUSTRALIA AND	NEW ZEALAND - FOB F	ND TIS 0-15 Days	
BULL MEAT: 95%	East Coast 214.00- 216.00		West Coast 210.00
COW MEAT:			
95%	203.00- 206.00		
90%	191.00- 195.00		
CFM Fores 85%			
Shank 85-90%			
Chuck 85%			
Beef Trim 85%			
Beef Trim 80%			
Beef Trim 75%			
Beef Trim 70%			
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
		16-45 Days	
BULL MEAT:	East Coast	IS IS Days	West Coast
95%	209.00- 213.00		205.00
COW MEAT:			

Top Rounds Flats & Eyes S.P.B.				
		16-45 Days		
BULL MEAT:	East Coast		West Coast	
95%	209.00- 213.00		205.00	
COW MEAT:				
95%	201.00- 204.00		195.00	
90%	185.00- 195.00		183.00	
CFM Fores 85%				
Shank 85-90%				
Chuck 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
URUGUAY - FOB	AND TIS			•
BULL MEAT:	0-15 Days		16-45 Days	
95%				
COW MEAT:				
95%				
90%				
CFM Fores 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				

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

Compared to last market test: Utility and Cutter carcass market was 1.00 lower on moderate demand and moderate to heavy offerings.

Market for	Week Ended: Lds		June 7, 2013 Price Range
UT,brk 2-4 UT,bng 1-3 Cutter 1-2 Bulls YG 1	400#/up	5.0 5.0	114.00 114.00

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>		CHOICE 600-900# \$187.59 -1.02		SELECT 600-900# \$169.09 -0.73		
SUPPLY (Live) Equivalent: DEMAND (Box) Equivalent:	70,536 Hd*	\$185.60		\$166.81	ttle.	
Natio (5 day Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	mal Daily Dire accumulated w Weight P 1326 1195 853 785	ct Cattle ghtd avg) rice Hea \$124.67 \$124.62 \$199.43 \$198.96	d: 26,874: 19,174: 19,258 10,126	Ch 600-900: Se 600-900: Current Id: Previous Id	Beef Cut # # s: ds:	\$201.57 \$183.37 127.9 187.4
Grading Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	% Breakdown	: 72.71%: 23.38%: 49.34%: 27.29%: 7.66%: 19.63%:	D: Si He P: S.	rop Credit teer Dressi eifer Dress rocessing Co laughter Co	: ng % : ing %: ost : st :	14.40 64.04% 64.01% 12.00 50.50
Basis Value =		400-500#500	Carca 600# 60-	ass Weights 00-900# 90	0-1000#	1000#/up -22.81
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	12.21 5.08 3.37 -14.94 -28.77 -0.22 -11.13	\$165.34 \$163.63 \$145.32 \$131.49	\$180.01	\$190.96 \$172.65 \$158.82 \$187.37	\$187.74 \$186.03 \$167.72 \$153.89	\$169.86 \$168.15 \$149.84 \$136.01 \$164.56

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

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

Cutter 90% 350#/up							
Current-Cutout Value: Change from prior day:		\$156.55 (\$1.94)					
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 \$194.87 \$265.78 \$257.55 \$250.79 \$216.37 \$223.95 \$440.19 \$234.00 \$250.65 \$221.68 \$235.10 \$28.66 \$26.63 \$7.97	Value \$108.82 \$6.17 \$5.98 \$12.54 \$2.16 \$5.67 \$2.15 \$3.26 \$2.46 \$1.85 \$1.84 \$0.62 \$0.62 \$1.91	Change (\$1.96) \$0.01 \$0.03 (\$0.01) (\$0.01) \$0.02 (\$0.01) \$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)

Boner/Breaker Cuts	50.56	loads	2,022,397	pounds
Cutter/Canner Cuts	4.53	loads	181,016	pounds
Boner/Breaker/Cutter/Canner		loads	997,280	
100% Lean Items				
Frozen Cuts	4.51	loads	180,391	pounds
100% Lean Items	46.43	loads loads loads	1,857,272 180,391	pounds

100% Froze	Lean Items n Cuts	46.43	loads - loads -	-	1,857, 180,	272 pounds 391 pounds
IMPS	Sub-Primal		# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	Z/BREAKER					
112 112 112 112A 112A	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn Rib, ribeye roll-lip-on, 8-up Chuck bereleas 95°	lbs.	5 90 54 34 18	18,593 288,703 81,515 43,109 46,537	\$262.89 \$269.88 \$279.10 \$380.92 \$278.68	\$0.12 (\$5.00) (\$4.74) (\$1.02) (\$10.87)
120 168	Chuck, brisket Round top inside 10-dn lbs		41	40,557	\$200.51	(\$0.25)
168 169A 169A 169A 171B 171C	REPAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn Round, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside c-off, 8-10 Round, top inside c-off, 10-1 Round, top inside c-off, 10-1 Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 1 Loin, Semi-Bnls Short Loin, 1 Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt	lbs. 4 lbs. p lbs. 3-dn lk 3-up lk	31 5 44 21 27 30 os.	101,370 26,736 573,009 171,845 205,512 42,607	\$210.49 \$261.09 \$260.20 \$260.68 \$206.65 \$243.82	\$0.23 \$0.31 \$0.13 (\$0.65) \$1.27 \$1.71
180 180 182	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt		36	127,662	\$252.35	\$41.30
185A 191A CUTTE	Loin, bottom sirloin butt fla Loin, butt tender, peeled TR/CANNER	ıp, bnls	35 55	82,747 163,395	\$210.81 \$301.86	\$3.03 \$9.43
112 112 112 100 %	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.					
			34 35 9 13 35	520,206 59,003 34,926 17,384 423,105	\$264.10 \$280.62 \$262.39 \$266.69 \$256.78	\$0.06 (\$0.74) \$0.92 (\$0.08) \$1.35
DOLLER	Striploin S.P.B Combo		60 38	186,243 616,405	\$306.61 \$250.79	\$4.27 \$0.05
116B 167A 190 190 190 190 193	S.P.B Boxed 'JERRAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough		43 45 16 47 140 47 91 60	110,239 314,629 21,108 104,716 176,530 46,108 119,024 104,926	\$216.37 \$223.95 \$405.15 \$440.40 \$537.02 \$247.44 \$237.95	(\$0.13) (\$0.01) (\$2.31) \$2.22 (\$2.92) (\$1.98) (\$2.15) (\$1.34)
	N BONER/BREAKER					
112 112 112 112A 112A 169A 169A 169A	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn Rib, ribeye roll-lip-on, 8-dn Rib, ribeye roll-lip-on, 8-dn Round, top inside c-off, 8-10 Round, top inside c-off, 10-1 Round, top inside c-off, 10-1 Loin, strip, bnls, 7-9 lbs. Toin, strip, bnls, 9-up lbs. NCHITER/CANNER	lbs. lbs. lbs. lbs. 4 lbs. p lbs.	6	31,413	\$249.92	(\$24.62)
180 FROZE	Loin, strip, bnls, 9-up lbs. N CUTTER/CANNER		3	6,604	\$296.03	
112 112 112 FROZE	RID: TITER/CANNER Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. N BONER/BREAKER & CUITER/CANNE Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	IR	7	42,517	\$250.16	(\$0.64)
190 190	Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs.		3 4	6,650 13,900	\$441.88 \$485.22	\$0.95
190 193	Loin, tenderloin, 5-up lbs. Flank, flank steak		15	63,791		\$4.88

Lds	MAJOR	PACKER	HIDES,	CURED	&	FLESHED		
62-64# 62#Win 64+66# 74#Win 80-82# NATIVE STEER 45-48# COL BRAND STR 60-62# 66-68# BUIT BRAND STR 62-64# 66-68# 67-44Win NATIVE HEIFER 45-48# HVY NATIVE HE 84-98# ERANDED HERS 47#Win 48-50# 50-52# ERAND HER SW 48-50# 50-52# ERANDED COW SW 50-52# ERANDED COW 48-50# 50-52# BRANDED COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# NATIVE COM 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY STEER 60-66# NATIVE BUIL CON 95-105# 100-10# HVY TEX STEER 60-66# 60-64# 100-10 H HVY TEX STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# 60-6						Lds	Price/Piece	Price/CWT
62-64# 62#Win 64+66# 74#Win 80-82# NATIVE STEER 45-48# COL BRAND STR 60-62# 66-68# BUIT BRAND STR 62-64# 66-68# 67-44Win NATIVE HEIFER 45-48# HVY NATIVE HE 84-98# ERANDED HERS 47#Win 48-50# 50-52# ERAND HER SW 48-50# 50-52# ERANDED COW SW 50-52# ERANDED COW 48-50# 50-52# BRANDED COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# NATIVE COM 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY STEER 60-66# NATIVE BUIL CON 95-105# 100-10# HVY TEX STEER 60-66# 60-64# 100-10 H HVY TEX STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# 60-6	HVY NAT	IVE STR	60-62#					
64-66# 74#Min 80-82# NATIVE SIEER								
74 Min 80-82# NATIVE SIEER 46-48# COL ERAND SIR 60-62#			62#Min					
NATIVE STEER			64-66#					
NATIVE STEER								
COL ERAND SIR 60-62# 62#Min 64-66# 66-68# 66-68# 60-62# 60-62# 6.0 100.00 62-64# 6.0 100.00 62-64# 66-88# 74#Min 848-50# 848-50# 850-52# 850-5								
EUIT ERAND SIR 66-68# EUIT ERAND SIR 60-62# 6.0 100.00 62-64# 66-68# 62#Min 62-64# 66-68# 74#Min NATIVE HEIFER 46-48# HVY NATIVE HF 48-50# 48-50# 50-52# 52-55# ERANDED HFR SW 48-50# 48-50# 50-52# ERAND HFR SW 48-50# 50-52# ERANDED COW SW 50-52# ERANDED COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY COM 48-50# 50-52# DAIRY COM 50-50# ERAND BULL SWCON 50-10# HVY TEX STEER 60-62# 60-64# 60-64# 100-10# HVY TEX STEVHFR 48-50# 60-64# ERANDED STEER 60-62# 60-64#	NATIVE	STEER	46-48#					
EUIT ERAND SIR 60-66# 66-68# 62#Min 62-64# 66-68# 74#Min NATIVE HEIFER 46-48# HVY NATIVE HFR 48-50# 50-52# 52-55# ERANDED HFRS 47#Min NATIVE COM 48-50# 50-52# ERANDED COM 48-50# 50-52# DAIRY COM 48-50# 50-52# DAIRY COM 48-50# 50-52# NATIVE COM 48-50# 50-52# DAIRY COM 48-50# 50-52# DAIRY COM 48-50# 50-52# NATIVE COM 48-50# 50-60-64# 100-10# NATIVE COM 50-60# 100-10# NATIVE	COL BRA	ND STR	60-62#					
EUIT ERAND SIR 60-66# 66-68# 62#Min 62-64# 66-68# 74#Min NATIVE HEIFER 46-48# HVY NATIVE HFR 48-50# 50-52# 52-55# ERANDED HFRS 47#Min NATIVE COM 48-50# 50-52# ERANDED COM 48-50# 50-52# DAIRY COM 48-50# 50-52# DAIRY COM 48-50# 50-52# NATIVE COM 48-50# 50-52# DAIRY COM 48-50# 50-52# DAIRY COM 48-50# 50-52# NATIVE COM 48-50# 50-60-64# 100-10# NATIVE COM 50-60# 100-10# NATIVE							92.50) A
EUIT ERAND SIR 60-62# 6.0 100.00 62#Min 62#Min 62-64# 66-68# 74#Min NATIVE HEIFER 46-48# HVY NATIVE HFR 48-50# 48#Min 50-52# 52-55# ERANDED HFRS 48-50# 50-52# ERAND HFR SW 48-50# 50-52# ERAND COW SW 50-52# 52-54# ERANDED COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# NATIVE COM 48-50# 50-52# NATIVE COM 48-50# 50-52# NATIVE COM 50-								
62#Min 62-64# 66-68# 74#Min NATIVE HEIFER 46-48# HVY NATIVE HFR 48-50H 50-52# 50-52# ERANDED HFRS 48-50H 50-52# ERANDED COW SW 50-52# ERANDED COW 48-50H 50-52# DAIRY COW 48-50H 50-52# DAIRY COW 5W 50-52# DAIRY COW 5W 50-52# NATIVE COM 48-50H 50-52# DAIRY COW 5W 50-52# DAIRY COW 5W 50-52# NATIVE COM 48-50H 100-10# HVY TEX STEER 60-62# 60-64# 62#Min 66-68# 74#Min 80#Min HVY TEX STR/HFR 48-50# 60-64# ERANDED STEER 60-62# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# 60-64# ERANDED STEER 60-62# 60-64# 60-68#			66-68#					
62-64# 66-68# 74#Min NATIVE HEIFER	BUTT BR	AND STR	60-62#			6.0	100.00)
NATIVE HEIFER 46-48#			62#Min					
NATIVE HEIFER			62-64#					
NATIVE HEIFER			66-68#					
HVY NATTVE HFR 48-50# 48HMin 50-52# 52-55# ERANDED HFRS 47HMin 48-50# 50-52# 75.00 E 50-52# 75.00 E 50-52# 81.50 E 50-62# 81.50 E 50-62# 81.50 E 50-62# 81.50 E 50-64#			74#Min					
######################################	NATIVE	HEIFER	46-48#					
S0-52# 52-55# 52-55# 52-55# 52-55# 52-55# 47#Min 48-50# 48-50# 48-50# 48-50# 50-52# 50-64# 50-52# 50-64# 5	HVY NAT	IVE HFR	48-50#					
S2-55# 47#Min 48-50# Unq 50-52#			48#Min					
### ##################################			50-52#					
## 48-50# Uniq ## 50-52# ## 48-50# ## 50-52# ## 50-52# ## 50-52# ## 50-52# ## 50-52# ## 50-52# ## 75.00 E ## 50-52# ## 75.00 E ## 50-52# ## 75.00 E ## 50-52# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-10# ## 100-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0			52-55#					
SO-52# SO-62# SO-62# SO-62# SO-62# SO-62# SO-62# SO-62# SO-62# SO-62# SO-64# SO-65# S	BRANDED	HFRS	47#Min					
### BRAND HER SW 48-50# 50-52# 50-52# 52-54# ###################################			48-50#					unq
SO-52# S								
ERND COW SW 50-52# 52-54# ERANDED COW 48-50# 50-52# NATIVE COW 48-50# 50-52# DAIRY COW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# DAIRY COW SW 48-50# 50-52# NATV BULL Con 100-10# BRND BULL SWCon 95-105# 100-10# HVY TEX STEER 60-62# 100.00 C 60-64# unq 62#Min 100.00 A 666-68# 74#Min 80#Min HVY TEX SIR/HFR 48-50# 60-64# ERANDED SIEER 60-62# 60-64# ERANDED SIEER 60-62# 60-64# 60-64# ERANDED SIEER 60-62# 60-64#	BRAND H	IFR SW						
S2-54# REANDED COW								
### BRANDED COW	BRND CC	W SW						
NATIVE COW 48-50# 75.00 E 50-52# DAIRY COW 48-50# 81.50 E DAIRY COW SW 48-50# 81.50 E DAIRY COW SW 50-52# NATV EULL Con 100-10# ERND EULL SWCon 95-105# 100-10# HVY TEX STEER 60-62# 100.00 C 60-64# uncq 62#Min 100.00 A 666-68# 74#Min 80#Min HVY TEX STE/HFR 48-50# 60-64# ERANDED STEER 60-62# 98.00 E 62-64# 76-80#								
NATIVE COW 48-50# 75.00 E DAIRY COW 48-50# 81.50 E DAIRY COW SW 48-50# 50-52# DAIRY COM SW 48-50# 52-54# NATV BULL Con 96-106# 100-10# BRND BULL SWCon 95-105# 100-10# HVY TEX STEER 60-62# 100.00 C 60-64# 100.00 A 66-68# 74#Min 80#Min HVY TEX SIR/HFR 48-50# 60-64# 60-64# BRANDED SIEER 60-62# 98.00 E 62-64# 76-80#	BRANDED	COW						
DAIRY COW 48-50# 81.50 E 50-52# DAIRY COW SW 48-50# 52-54# NATV BULL Con 96-106# 100-10# ERND BUIL SWCon 95-105# 100-10# HVY TEX STEER 60-62# 100.00 C 60-64# unq 62#Min 100.00 A 66-68# 74#Min 80#Min HVY TEX SIR/HFR 48-50# 60-64# ERANDED STEER 60-62# 98.00 E 62-64# 76-80#								
DAIRY COW 48-50# 81.50 E DAIRY COW SW 48-50# 50-52# DAIRY COW SW 48-50# 52-54# NATV BULL Con 96-106# 100-10# BRND BULL SWCon 95-105# 100-10# HVY TEX STEER 60-62# 100.00 C 60-64# uncq 62#Min 100.00 A 66-68# 74#Min 80#Min HVY TEX STR/HFR 48-50# 60-64# BRANDED STEER 60-62# 98.00 E 62-64# 76-80#	NATIVE	COW					75.00) E
DAIRY COW SW	DA TDII C	101.1					01 5	
DAIRY COW SW 48-50# 52-54#	DAIRY C	.OW					81.50) E
NATV BULL Con 96-106# 100-10#	DA TDIL C	101.1 OT.1						
NATV EULL Con 96-106# 100-10# 100-10# 100-10# 100-10# 100-10# 100-10# 100-10# 100-10# 100-10# 100.00 C	DAIRY C	OW SW						
100-10# 100-10# 95-105# 100-10# 100-10# 100-10# 100-10# 100-10 100-10	NAMES OF	TT C						
## PRIND BULL SWCon 95-105# 100-10# 100-	NAIV BU	LL CON						
100-10# 100-10# 100.00 C 60-62# 100.00 C 100.00 A 62#Min 100.00 A 66-68# 74#Min 80#Min 100.00 A 60-64# 100.00 A 60-64# 100.00 A 60-64# 100.00 A 60-64# 60-62# 98.00 E 62-64# 76-80# 60-62#	מת כוותם	TT CWCon						
HVY TEX STEER 60-62# 100.00 C unq 60-64# 100.00 A 60-68# 100.00 A 60-68# 74#Min 80#Min	DRIVE DU	JILL SWCOII						
60-64# unq 100.00 A 66-68# 100.00 A 60-64#	עלע ייניע	CTTETED					100 0	n c
62#Min 100.00 A 100.0	LIVI IEW	SIEEK					100.00	
66-68# 74#Min 80#Min HVY TEX SIR/HFR							100 0	
74#Min 80#Min HVY TEX STR/HFR 48-50# 60-64# ERANDED STEER 60-62# 98.00 E 62-64# 76-80#							100.00	JA
80#Min HVY TEX SIR/HFR 48-50# 60-64# BRANDED STEER 60-62# 98.00 E 62-64# 76-80#								
HVY TEX STR/HFR 48-50# 60-64# BRANDED STEER 60-62# 98.00 E 62-64# 76-80#								
60-64# ERANDED SIEER 60-62# 98.00 E 62-64# 76-80#	HVA JEAN	ਵਾਸ਼/ਬਾਣ						
BRANDED STEER 60-62# 98.00 E 62-64# 76-80#	11V 1 1112							
62-64# 76-80#	BRANDET	STEER					98 0	Э. С
76-80#	-44 1141	· JILLI					20.00	

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

Carlot Basis - Dollars/hund	_		
BEEF VARIETY MEATS - FROZEN Items		Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean	2.0	138.00	
export	2.0	138.00	138.00
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		54.00 - 66.00	58.20 A
export			
HEARTS, regular, bone out		68.00	68.00 C
regular,bone-out exp			70.00 E
KIDNEYS, export			33.00 A
LIPS, unscalded		163.00	163.00 A
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box		248.00	248.00 A
SWEETBREADS, domestic			
export			
TONGUES, Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp			
Swiss-Cut #2		F0 00	FO 00 7
TRIPAS, domestic		58.00	58.00 A
export			
TRIPE, scalded, edible			
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,	FOR SITE	OLY DOTN'T	

BOXED FROZEN SALIVARY GLANDS 11.00-20.75

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter steer(1)
for today was estimated at 14.40 per cwt live, down
-0.01 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Price Value Steer hide, butt brand/Pc Tallow, edible (2) Tallow, packer bleachable Tongues, Swiss #1 0-3%, exp Cheek meat, trmd Head meat Oxtail, selected Hearts, reg, bone out Lips, unscalded Livers, slcted, export Tripe, scalded edible Tripe, honeycomb bleached Lungs, inedible Melts Meat & bone ml 50% blk/ton 100.00 45.75 43.75 360.00 $\begin{array}{c} 7.35 \\ 0.55 \\ 1.97 \\ 0.86 \\ 0.44 \\ 0.08 \\ 0.60 \\ 0.26 \\ 0.21 \\ 0.42 \\ 0.50 \\ 0.02 \\ 0.01 \\ 0.71 \\ 0.28 \end{array}$ Tongues, Swiss #1 0-3%, exp 0.24 360.00 - 0.86 Cheek meat, trmd 0.32 138.00 5.00 0.44 Head meat 0.13 58.25 - 0.08 Oxtail, selected 0.24 248.00 - 0.60 Hearts, reg, bone out 0.38 68.00 - 0.26 Lips, unscalded 0.13 163.00 - 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 3.70 383.50 -11.50 0.71 Blood meal 85% blk/ton pnh 0.60 945.00 - 0.28 Totals: 18.77 14.40 Dressed equivalent basis (63% dress): 22.86 (1) Typical slaughter steer weighs 1,360 pounds The average value of him and the same AFOA specifications $\frac{4.50}{0.24}$

The average value of hide and offal for the five days ending Fri, Jun 07, 2013, was estimated at 14.34 per cwt., up 0.19 from last week and up 1.29 from last year.

USDA BY-PRODUCT DROP VALUE (CATTLE)

The hide and offal value from typical fed cattle (steers and heifers 1,300 lbs.) for today was estimated at 14.63 per cwt live, down 0.01 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	-PRODUCT	VALUE (CATTLE)	
	Lbs	Price C	hange	Value
		P	rv/Dy	
Cattle hide/Pc	4.96	98.50		7.58
Tallow, edible (2)	1.20	45.75	_	0.55
Tallow, packer bleachable	4.50	43.75	_	1.97
Tongues, Swiss #1 0-3%, exp	0.24	360.00	-	0.86
Cheek meat, trmd	0.32	138.00	5.00	0.44
Head meat	0.13	58.25	-	0.08
Oxtail, selected	0.24	248.00	_	0.60
Hearts, reg, bone out	0.38	68.00		0.26
Lips, unscalded	0.13	163.00	-	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	383.50	-11.50	0.71
Blood meal 85% blk/ton pnh	0.60	945.00	_	0.28
Totals:	18.77			14.63
Dressed equivalent	basis (62	2.9% dre	ss):	23.26

(1) Typical slaughter cattle weighs 1,300 pounds(2) May include Technical Animal Fat as both meet the same AFOA specifications

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 6/7/2013, was estimated at 13.60 per cwt live, up 0.06 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)
Lbs

CALCULATIONS FOR BI-PRODUCT VALUE	JE (COM)		
	Lbs Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.49 63.00	-1.00	5.73
Tallow, renderer blchable	3.68 39.75	-	1.46
Tongues, Swiss cut, IW	0.32 321.00	26.00	1.03
Cheek meat, trmd	0.43 170.75	15.25	0.73
Head meat	0.14 137.75	11.50	0.19
Oxtail, reg, small box	0.20 238.50	-7.50	0.48
Hearts, reg, bone out	0.46 68.75	0.75	0.32
Lips, unscalded	0.13 64.00	-3.00	0.08
Livers, reg, gall off (3)	0.90 19.00	-2.00	0.17
Tripe, scalded edible, blchd	1.06 72.75	4.50	0.77
Tripe, honeycomb bleached	0.14 111.00	-	0.16
Lungs, inedible	0.86 4.00	-	0.03
Melts	0.15 5.00	-	0.01
Meat bone ml, 50% blk/ton	10.71 386.00		
Blood meal, 85% blk/ton	0.731005.00	60.00	
Totals:	24.40		13.60
Decaded emittalent begin	· / 179 dwogg\.		20 04

Totals: 24.40
Dressed equivalent basis (47% dress):

(1) Typical slaughter cow weighs 1,100 pounds.

(2) Hide weight adjusted regularly for seasonal variation.

(3) Reflects a 30% condemnation rate.

REPORT BASIS - FOB Omaha or equivalent for the Midwest;
FOB Plant for Texas and Oklahoma

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT For Week Ended 6/7/2013 D
Frozen CARLOT/L.C.L. Basis Lds Pric FOB PLANT Dollars/hundredweight DOITATS/HUMA Lds Price Range Wtavg CHEEK MEAT, Trimmed
FEET, unbleached, skin-on, exp
FEET, bleached, skin-on, exp
HEARTS, Regular, bone-out
HEARTS, Regular, bone-out, exp
HEARTS, Canadian-style, exp 182.50 170.82 Trimmed 3.6 154.00 -4.3 67.00 -72.00 68.78 7.6 4.3 1.5 Export unscalded KIDNEY'S 28.00 LIPS, Regular, bulk-pack LIVERS,

172.00 137.68 34.00 28.35 64.00 64.00 Regular, bulk-pack LIVERS, Regular, bulk-pack export LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export " 2 loads traded at 30.00 to Egypt MELTS, 18.0 18.50 -19.50 18.97 MELTS,
OXTAILS,
SALTVARY GLANDS
SWEETBREADS,
TONGUES,
#1 white Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW 2.7 220.00 254.00 238.44 1.5 295.00 328.00 321.40 0.5 326.00 326.00 TONGUES, exp.#1 black Swiss cut,IW TONGUES, #1 mixed,Swiss cut,IW TONGUES, exp.#1 mixed,Swiss cut,IW TONGUES, #2 mixed,Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW TONGUE Trimmings TRIPAS TRIPE. bleached, scalded, edible 0.8 317.00 317.00 TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached 5.0 70.00 -76.00 72.80 7.2 112.00 -150.00 134.17 111.00 111.00 TRIPE, honeycomb bleached TRIPE, honeycomb unbleached 0.6 317.00 317.00 TRIPE omasum unbleached WEASAND MEAT

ANDATORY PORK REPORT FOR I	Friday, Ju	ne 07, 2 - Afternoon	2013 - FOB Plant	Ham	Pounds	Price	Range	W
ds PORK CUTS : 244.6	66			14/dn Bone-In Hams Combo 14/dn Bone In Ham Boxed	0			
s TRIM/PROCESS PORK : 23.1				14/din Bone In Ham Boxed, FZN 17/din Ham Combo 17/din Ham Boxed	0			
ESTIMATED PORK CUT-OUT VALUES - as of d on negotiated prices and volume of verage industry cutting yields. Valu	pork cuts deliv	vered within	14 days and	17/dn Ham Boxed, FZN 20/dn Ham Combo	0			
culations for 205 lb Pork Carcass:				20/dn Hams Boxed 20/dn Hams Boxed, FZN	0			
Total Today's Es	stimated Primal	Outqut		20/up Hams Boxed 20/up Ham Combo	0			
Loads Carcass Loin Butt			m Belly	20/up Hams Boxed, FZN 17-20# Trmd Selected Ham	0 40,092	70.00	71.73	3
/2013 267.8 96.51 102.11 102.0 e: 1.57 -0.60 0.4			.86 170.46 .84 4.01	20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	317,159 358,523	66.14 65.00	77.20 74.25	
		 130.83 63	.01 166.44	17-20 Ham Boxed 17-20 Ham Boxed, FZN				
/2013 423.3 95.22 103.40 101.3 /2013 411.4 95.76 104.71 101.9	02 65.19 1	131.29 63	.05 165.72 .20 166.72	23-27 Ham Boxed 20-23 Ham Boxed	0			
/2013	8 61.87 1		.91 168.37	17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	0			
Day Average 95.50 103.09 101.4			.61 167.54	20-23 Ham Boxed, FZN 23-27 Ham Boxed, FZN	0 0 0			
	Pounds	_	e Wtd Avg	27 & up Bone In Hams Combo 20-26 Ham Poly Boxed 20-26 Ham Poly Boxed, FZN	0			
rimmed Loin VAC rimmed Loin VAC, FZN		115.25 141	.00 127.45	17-20 Hams Sknd/Defatted Combo 20-23 Hams Sknd/Defatted Combo	0			
rimmed Loin Paper rimmed Loin Paper, FZN rimmed Loin Combo	0			23-27 Hams Sknd/Defatted Combo 17-20 Hams Sknd/Defatted Boxed	ő			
rinned Ioin VAC rinned Loin VAC, FZN	400,433 1 0	125.75 162	.25 133.66	17-20 Hams Sknd/Defatted Boxed, FZN 20-23 Hams Sknd/Defatted Boxed	0			
rimmed Loin Paper rimmed Loin Paper, FZN		123.63 165	.25 145.49	20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo	0			
rimmed Loin Combo in CC, Tender-in Loin VAC	91,604 1	164.00 199	.00 181.65	Collared Ham Boxed Collared Ham Boxed, FZN	5,874 0	97.25	108.25	
in CC, Tender-in Loin VAC, FZN in CC, Tender-in Loin Combo	0			3 Muscle Ham to Blue 4 Muscle Ham to Blue	24,506	120.44	125.50	1
C Strap-on C Strap-on, FZN	677,638 1 40,056 1	150.89 205 138.00 165	.00 152.54	5 Muscle Ham to Blue 3 Muscle Ham to Red	0			
C Strap-off C Strap-off, FZN	297,469 1 18,223 1	174.50 206 169.50 174	.00 187.61 .00 173.45	4 Muscle Ham to Red 5 Muscle Ham to Red 3 Muscle Ham to Red	0	00 60	01 00	,
ess Sirloin ess Sirloin, FZN	190,772 1 13,965 1	121.00 140 118.00 125	.63 127.51 .00 121.48	3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed, FZN 4 Muscle Ham to Blue Boxed	8,382	88.63	91.03	
n Sirloin n Sirloin, FZN			.00 85.71	4 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed, FZN 5 Muscle Ham to Blue Boxed	0			
Ends, FZN	0	87.30 115		5 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed, FZN Roll Out Ham	0 0 14,918	111 ∩∩	142.50)
rloin rloin, FZN rloin, 1 pa ppa	85,154 2	245.00 301	.63 274.90	Rollout Ham Bals Boxed Rollout Ham Bals Boxed, FZN	10,311	110.00	153.50	
rloin, 1 pc vac rloin, 1 pc vac, FZN Tender	0			Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	Ő			
Tender, FZN Libs 2.0#/up	0 280,927 2	230.00 256	.54 244.11	Roll Out Ham Rolled Tied Boxed, FZN Roll Out Ham Boxed Poly	0			
ibs 2.0#/up, FZN ibs 2.0#/up 1 Pc Vac	26,524 2	230.00 230 206.70 229 231.91 283	.70 218.36	2pc 2pc Boxed	28,961	118.10	120.00	1
ibs 2.0#/up 1 Pc Vac, FZN	6,697 2 0	215.00 245		2PC Boxed, FZN Insides	108,477	105.20	126.00)
s, FZN	5,431	84.08 96	.00 91.25	Outsides Knuckles	113,837 124,229	107.00 103.25	130.35 121.39	
rim Butt VAC		114.75 129	.00 119.84	Lite Butt Inner Shank	16,832	90.44	111.00	
rim Butt VAC, FZN rim Butt Paper	20 000 1	99.85 116 117.63 148	.00 105.33 .63 134.45	Outer Shank Insides Boxed	41,824	75.00	83.25	
rim Butt Paper, FZN rim Butt Combo rim Butt 1 Pc VAC	0 46,739 1	118.50 125	.50 124.91	Insides Boxed, FZN Outsides Boxed	0			
rim Butt 1 Pc VAC rim Butt 1 Pc VAC, FZN				Outsides Boxed, FZN Knuckles Boxed Knuckles Boxed	0			
rim Butt 1 Pc VAC rim Butt 1 Pc VAC, FZN rim Butt Vac rim Butt Vac, FZN rim Butt Paper rim Butt Paper, FZN rim Butt Combo rim Butt 1 Pc VAC rim Butt 1 Pc VAC, rim Butt 1 Pc VAC, rim Butt 1 Pc VAC, rim Statk Ready Butt Vac, rim Steak Ready Butt Vac, rim Steak Ready Butt Vac, rim Steak Ready Butt 1 Pc Vac rim Steak Ready Butt 1 Pc Vac rim Steak Ready Butt 1 Pc Vac rim Steak Ready	26,392 1 0	123.63 153	.38 131.96	Knuckles Boxed, FZN Lite Butt Boxed Lite Butt Boxed, FZN	0			
rim Butt Paper rim Butt Paper, FZN	3,008 1	139.50 142	.50 141.16	Inner Shank Boxed Inner Shank Boxed, FZN	ő			
rim Butt 1 Pc VAC	0			Outer Shank Boxed Outer Shank Boxed, FZN	0			
rim Steak Ready Butt Vac rim Steak Ready Butt Vac. FZN	76,966 1	126.57 148	.00 127.51	Insides Boxed Poly Insides Boxed Poly, FZN	0			
rim Steak Ready Butt 1 Pc Vac rim Steak Ready	37,175 1	110.00 130	.00 121.08	Knuckles Boxed Poly Knuckles Boxed Poly, FZN	0			
rim Steak Ready Butt Vac rim Steak Ready Butt Vac, FZN	465,636 1 76,934	119.00 140 99.85 111	.00 129.41 .00 100.67	Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack, FZN	0			
rim Steak Ready Butt 1 Pc Vac rim Steak Ready Butt 1 Pc Vac, FZN	9,968 1	118.00 164	.30 125.65	Lite Butt Boxed Poly Lite Butt Boxed Poly, FZN	0			
rim Bnls Butt VAC rim Bnls Butt VAC, FZN	210,339 1 52,393 1	117.90 143 103.00 155	.00 129.08 .00 108.18	Inner Shank Boxed Poly Inner Shank Boxed Poly, FZN Shanks Bone In	0			
cim Bnls Butt Poly cim Bnls Butt Poly, FZN	7,581 1	142.07 147	.00 144.96	Shanks Bone In Boxed Shanks Bone In Boxed, FZN	0			
rim Bals Butt 1 Pc VAC	6,024 1	127.75 139	.75 130.07	Polly				
T Butt 1 Pc VAC, FZN	0			Derind Belly 7-9# Derind Belly 9-13#	0 285,916	200.00	217.00)
cim Steak Ready Butt 1 Pc Vac cim Steak Ready Butt Vac cim Steak Ready Butt Vac cim Steak Ready Butt Vac, FZN cim Steak Ready Butt 1 Pc Vac, cim Steak Ready Butt 1 Pc Vac, cim Steak Ready Butt 1 Pc Vac, FZN cim Bnls Butt VAC cim Bnls Butt VAC, cim Bnls Butt Poly, cim Bnls Butt Poly, cim Bnls Butt Poly, cim Bnls Butt Combo cim Bnls Butt 1 Pc VAC cim Bnls Butt 1 Pc VAC T Butt 1 Pc VAC, T Butt 1 P				Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19#	197,706	196.00	215.00	
				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 13-17# boxed Derind Belly 15-17# boxed Derind Belly 15-17# Boxed, FZN 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 6-8# Center Cut Derind Belly 9-13#	0		e =	
oker Trim Picnic Combo oker Trim Picnic VAC oker Trim Picnic VAC, FZN oker Trim Picnic Paper/Poly oker Trim Picnic Paper/Poly, FZN oker Trim Picnic Combo	0 53,708	84.63 105	.38 89.24	Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN	5,835	226.00	259.79	J
oker Trim Picnic Paper/Poly, FZN oker Trim Picnic Combo	0			Dering Belly 13-17# boxed Dering Belly 15-17# boxed	0			
oker Trim Picnic 1 Pc Vac oker Trim Picnic 1 Pc Vac, FZN	70,507	81.33 94	.50 92.19	Derind Belly 15-17# BOXEG, FZN Derind Belly 15-17# BOXEG, FZN Derind Belly 17-10# Boxed	0			
oker Trim Picnic Paper/Poly, F2N oker Trim Picnic Combo oker Trim Picnic 1 Pc Vac oker Trim Picnic 1 Pc Vac, FZN c Cushion Meat Vac c Cushion Meat Vac, FZN c Cushion Meat Poly c Cushion Meat Poly c Cushion Meat Combo	2/4,142 1	100.99 140	.63 106.23	Derind Belly 17-19# BOXED Derind Belly 17-19# Boxed, FZN Center Out Derind Belly 6-9#	0			
C Cushion Meat Poly C Cushion Meat Poly, FZN	8,760 1 51,210	104.00 104 85.95 96	.60 104.48 .82 87.50	Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17# Skin-on Belly 8-10#	0			
C CUSNION MEAT COMBO	37,757	97.00 108	.00 105.53	Sixtii Oli Delliy O 10#				
r ib Sparerib — IGT Sparerib — IGT, FZN	506,023 1	128.59 169		Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	Ő			
Fib Sparerib - LGT Sparerib - LGT, FZN Sparerib - LGT, Poly Sparerib - LGT, Combo Sparerib - LGT Combo	10,646 1 8.322 1	148.38 166 142.03 159	00 150 40	Skin-on Belly 12-14# Skin-on Belly 14-16#	0			
Sparerib - LGT Combo Sparerib - LGT, 1 PC VAC	15,111 1	151.62 162	.00 150.42	Skin-on Belly 16-18# Skin-on Belly 18-20#	0			
Sparerib - LGT, 1 PC VAC, FZN Sparerib - MED	, _ 0 229,775 1	128.59 157	.45 140.58	Skin-on Belly 20-25# Skin-on Belly 10-12# boxed	0 42,802	181.50	218.00	
Sparerib - Hol, Foly, F2N Sparerib - LGT Combo Sparerib - LGT, 1 PC VAC Sparerib - LGT, 1 PC VAC, FZN Sparerib - MED, F2N Sparerib - MED, F2N Sparerib - MED, Poly Sparerib - MED, Poly, FZN Sparerib - MED, Poly, FZN	38,470 1	145.63 177	.88 160.60	Skin-on Belly 10-12# boxed, FZN Skin-on Belly 12-14# boxed	3,679 11,071	184.47 193.00	189.57 200.88	
Sparerib - MED, Poly, FZN Sparerib - Med Combo		•		Skin-on Belly 12-14# boxed, FZN Skin On Belly 14-16# Boxed	0 16,500	178.03	178.38	\$
Sparerib - MED, 1 PC VAC Sparerib - MED, 1 PC VAC, FZN	159,900 1	151.00 157		Skin on Belly 14-16# Boxed, FZN Skin on Belly 16-18# Boxed	0			
uis Spareribs, VAC uis Spareribs, VAC, FZN	17,590 1 56,294 1	187.00 277 192.28 234	.00 200.04	Skin-on Belly 12-14# Skin-on Belly 14-16# Skin-on Belly 14-16# Skin-on Belly 18-20# Skin-on Belly 18-20# Skin-on Belly 20-25# Skin-on Belly 10-12# boxed Skin-on Belly 10-12# boxed, FZN Skin-on Belly 12-14# boxed, FZN Skin-on Belly 12-14# boxed, FZN Skin-on Belly 12-14# boxed, FZN Skin on Belly 14-16# Boxed Skin on Belly 14-16# Boxed, FZN Skin on Belly 16-18# Boxed, FZN Skin on Belly 16-18# Boxed, FZN Skin on Belly 16-18# Boxed, FZN				
	3,927 2	234.63 260		Skinned Combo Skinned Boxed	10,059	50.39	59.25	j
uis Spareribs, Poly uis Spareribs, Poly, FZN	55,087 2	215.50 295	.00 238.38					
uis Spareribs, Poly uis Spareribs, Poly, FZN uis Spareribs, COMBO tyle Spareribs, VAC TYLE Spareribs, VAC	55,087 2 0 182,774 1	215.50 295 159.00 175	.00 238.38	Skinned Boxed, FZN	n			
Sparerib - Med Combo Sparerib - MED, 1 PC VAC Sparerib - MED, 1 PC VAC Sparerib - MED, 1 PC VAC, FZN ouis Spareribs, VAC ouis Spareribs, VAC, FZN ouis Spareribs, Poly ouis Spareribs, Poly ouis Spareribs, Poly ouis Spareribs, COMBO Style Spareribs, VAC, FZN Style Spareribs, VAC, FZN Style Spareribs, Poly Style Spareribs, Poly Style Spareribs, Poly	55,087 2 0 182,774 1 0	215.50 295 159.00 175			0			

MANDATORY PORK REPORT FOR Friday, June 07, 2013
NATIONAL DALLY FORK REPORT FOR PLANT - Neoptiated Sales - Afternoon - FOR Plant

MANDATORY PORK REPORT FOR FI NATIONAL DAILY PORK REPORT FOB PLANT - Neg	otiated Sal	es – Afte	moon - 1	OB Plant
	Pounds	Price	Range	Wtd Avg
Trim 30% Trim Combo	0		_	_
42% Trim Combo 65% Trim Combo	132,734	46.22	63.25	47.65
72% Trim Combo 85% Trim Combo	239,951 0	65.76	80.20	72.08
30% Trim Boxed 30% Trim Boxed, FZN	0			
42% Trim Boxed	4,979	55.28	78.50	62.69
42% Trim Boxed, FZN 65% Trim Boxed				
65% Trim Boxed, FZN 72% Trim Boxed	0 21,680	65.28	95.25	80.48
72% Trim Boxed, FZN 85% Trim Boxed	0			
85% Trim Boxed, FZN 42% Trim Poly Boxed	0			
42% Trim Poly Boxed, FZN 72% Trim Poly Boxed	0			
72% Trim Poly Boxed, FZN 85% Trim Poly Boxed				
85% Trim Poly Boxed, FZN Picnic Meat Combo Cushion Out Picnic Meat Combo Cushion In	104 727	92.00	110 20	00 50
Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion In, Picnic Meat Boxed Cushion In, FZN	123,600	98.00 77.23	99.76	99.15 84.11
Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	17,224	106.76	119.50	107.74
Trim w/Trace Combo Trim w/Trace Boxed	42,050 0	38.00	44.50	38.26
Trim w/Trace Boxed, FZN Blade Meat Combo	0			
Blade Meat Boxed	7,080	85 00	93 00	90.00
72% Ham Trim Combo 72% Ham Trim Boxed	0	05.00	23.00	50.00
72% Ham Trim Boxed, FZN	0			
Variety	10 201	46.00	C1 00	FO 40
Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	10,321	46.00	61.00	52.48
Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	25,950 0	37.03	45.25	40.43
Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	18,506 52,800	33.08 27.00	54.62 34.70	41.78 28.48
Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	6,871	67.00	89.50	74.97
Trimmed Neckbones Combo Untrimmed Neckbones Combo				
Breast Bones Poly	0 45,300	E2 00	E4 00	E2 06
Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	45,300	55.00	54.00	55.00
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#	0			
Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	47,439 0	32.00	118.00	79.03
Tails, Poly Tails, Poly, FZN	8,700	57.00	59.00	57.26
Tails, Gas Tails Gas FZN	0			
Tails, Combo Front Feet, Poly				
Front Feet, Poly, FZN		64.00	83.50	70.39
Front Feet, Combo Front Feet, Gas	0			
Front Feet, Gas, FZN Hind Feet, Poly Hind Feet, Poly, FZN	0			
Hind Feet, Poly, FZN Hind Feet, Combo	33,587 0	43.50	61.13	46.77
Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	7,830 0	40.00	49.00	47.28
Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN	0			
Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo Front Feet, Split, Gas	0			
Front Feet, Split, Gas, FZN	0			
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	0			
AI (Added Ingreds)		100.00	100.50	105.50
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN	73,041 0	123.00		
AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Tender-in Loin VAC, FZN AI Bonse-in CC Tender-in Loin VAC, FZN AI Bonls CC Strap On AI Bols CC Strap On	26,029 0	119.50	150.00	126.06
AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Tender-in Loin VAC, FZN	0			
AI Bnls CC Strap Off AI Bnls CC Strap Off, FZN	28,682	175.00	210.00	187.18
AI Boneless Sirloin	8,542 0			
AI Bone-in Sirloin	45,652	85.00	95.00	90.39
AI Bone-in Sirloin, FZN AI Blade Ends	0			
AI Blade Ends, FZN AI Tenderloin AI Tenderloin, FZN		270.00	318.00	279.99
AI Tenderloin, FZN AI Tenderloin 1 pc vac	0			
AI Tenderloin 1 pc vac, FZN AI Backribs 2.0#/up	0			
AI Backribs 2.0#/up, FZN	0			
AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC	0 309,064	80 00	81 7E	81 NN
AI Backribs 2.0#/wp 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac AI 1/4 Trim Butt VAC	12 024	70.00	100 00	OE 47
AI SS Smoker Trim Picnic 1 Pc Vac, FZN	13,024	102.00	150.00	00.4/
AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN	6,832 0	T03.00	159.00	110.75
AI 1/4 Trim Butt VAC, FZN	0			
AI 1/4 Trim Butt 1 Pc VAC	0			
AI 1/8 Trim Steak Ready Butt Vac, FZN 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	n			
AI 1/8 Trim Steak Ready Butt 1 Pc Vac	5,892	123.50	137.00	133.76
AL 1/4 ITIM BILS BULL VAC	U			
AI 1/4 Trim Bnls Butt VAC, FZN AI Trmd Sparerib - LGT AI Trmd Sparerib - LGT, FZN	0			
AI Tmd Sparerib - LGT 1 PC VAC	0			
AI Trnd Sparerib - LGT 1 PC VAC, FZN AI Trnd Sparerib - MED				
AI Trind Sparerib - MED, FZN AI Trind Sparerib - MED 1 PC VAC AI Trind Sparerib - MED 1 PC VAC, FZN	0 10,228	126.00	154.00	141.76
AI Trmd Sparerib - MED 1 PC VAC, FZN				
		_		

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

Detailed description of the cutout is available on request.

NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon - FOB Omaha

Loads PORK CUTS : 244.48 Loads TRIM/PROCESS PORK : 23.10

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

Calculati	ions for 2	P	ork Caro	ass: 53	3_54% lean,	0.65"-0.8	30" BF 1a	st rib
Date	Total Loads (Carcass	Toda Loin	Butt	mated Prima Pic	al Cutout Rib	Ham	Belly
6/7/2013 Change :	267.6	95.18 1.25	101.58 -1.32	101.04 -0.86	61.62 -1.06	127.72 -2.85	65.22 2.80	167.99 5.87
6/6/2013 6/5/2013	361.9 422.9	93.93 95.13	102.90	101.90	62.69 62.56 62.31 60.42	130.57 130.51	62.42	162.12
6/4/2013	411.2	94.29	103.68	101.18	62.31	130.67	62.72	163.11
Five Day Av	<i>r</i> erage 	94.50	102.55		61.92			
Loin					Pounds	Price	Range	Wtd Avg
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	d Loin VAC d Loin Par	C, FZN ber	I		360,379 0 0	114.26	144.40	126.66
1/4 Trimmed 1/8 Trimmed					400,344	123.29	155.62	133.96
L/8 Trimmed L/8 Trimmed	d Loin VAC	C, FZN			0 33,705			
L/8 Trimmed L/8 Trimmed	d Loin Pap	per, FZN	I					
Bone-in CC, Bone-in CC, Bone-in CC,	, Tender-i	in Loin	VAC VAC, FZN	I	91,604 0 0	163.51	199.17	181.10
anis CC Str	cap-on		CORRECT		677,638	148.62	206.61	159.25
anls CC Str anls CC Str	cap-on, Fi cap-off	∐ N			40,056 297,469 18,223	138.61 175.06	170.17 205.86 169.39 136.07	154.68 188.18
Rnls CC Str Roneless Si		FZN			18,223 190,597	163.52 116.17	169.39 136.07	168.67 127.85
3oneless Si 3one-in Si:		ZN			13,965 179,146	115.39	122.78	118.83 86.76
30ne-in Si	cloin, FZ	N			•			
3lade Ends 3lade Ends,	, FZN				38,572 0		113.85	
enderloin enderloin					85,353	240.17	300.98	274.98
Tenderloin Tenderloin Butt Tender	, 1 pc vad , 1 pc vad	c, FZN			0			
Butt Tender	c, FZN				0	221 21	250 62	242.0/
Backribs 2. Backribs 2.	.0#/up, F2					231.21 210.37	230.07	
Backribs 2. Backribs 2.			FZN		6,697	230.57 217.72		
Riblets Riblets, Fi	_				0	82.70		88.71
Butt								
./4 Trim Bu ./4 Trim Bu	att VAC, I	FZN			413,627 70,316		130.16 114.78	118.92 105.44
/4 Trim Bu /4 Trim Bu	utt Paper				38,800	111.01	142.06	127.28
./4 Trim Bu ./4 Trim Bu	utt Combo utt 1 Pc V	VAC	T		46,739	115.55	121.36	120.87
./4 Trim Bu ./8 Trim Bu ./8 Trim Bu	utt Vac utt Vac, I	FZN	i		26,392 0	116.44	145.79	130.81
./8 Trim Bu ./8 Trim Bu ./8 Trim Bu	utt Paper, utt Combo	, FZN			0			
L/8 Trim Bı L/8 Trim Bı	itt 1 Pc t	JAC FZN	I		0			
./4 Trim St ./4 Trim St	teak Ready teak Ready	y Butt V y Butt V	ac ac, FZN		76,966 37,175	121.29	149.16	123.31
/8 Trim St	eak Ready	y Butt V	ac ac fin		465,636 76,934	120.40	140.83	130.11
/8 Trim St	ceak Ready	y Butt 1	Pc Vac	TPEZAT	465,636 76,934 9,968	116.62	157.10	123.93
/4 Trim Br	nla Butt T	\mathcal{T}			210.818	119 04	143 62	128 44
L/4 Trim Br L/4 Trim Br	11s Butt \ 11s Butt I	VAC, FZN Poly	l		52,393	101.38	149.10	106.71
L/4 Trim Br L/4 Trim Br	ıls Butt I ıls Butt (Poly, FZ Combo	N		7,581 5,822	142.38 111.85	148.07 152.88	143.71 138.95
L/4 Trim Br L/4 Trim Br	nls Butt 1 nls Butt 1	l Pc VAC l Pc VAC	! !, FZN		52,393 7,581 5,822 6,024	128.67	140.18	130.90
nis CT But	t 1 Pc VA	AC, FZN			0			
S Smoker 7	Crim Picni	ic Combo)		110 531	80 N1	94 07	83 25
S Smoker 7 S Smoker 7	Trim Picni Trim Picni	ic VAC, ic Paper	FZN /Poly		110,531 0 53,708 0 70,507	77.48	98.24	81.98
IS Smoker 1 IS Smoker 1	Crim Picni Crim Picni	ic Paper ic Combo	:/Poly, F	ZN	0			
S Smoker 1 S Smoker 1	Irim Picni Irim Picni	ic 1 Pc ic 1 Pc	Vac Vac, FZN	1	70,507	81.09	93.00	89.79
Pionic Cush Pionic Cush	nion Meat nion Meat	Vac Vac, F7	N		274,142 0	99.62	133.22	105.22
Pionic Cust Pionic Cust	nion Meat nion Meat	Poly Polv. F	ZN		8,760 51,210	102.54 89.68	107.71 99.34	103.60
icnic Cush	nion Meat	Combo			70,507 0 274,142 0 8,760 51,210 37,757	96.85	102.94	99.67
harerio	db - ICT				506 023	123 85	163 07	138 30
'md Sparen 'md Sparen	cib - LGT cib - LGT	, Poly , Poly,	FZN		10,646 8,322	141.13 136.23	159.38 161.52	147.34 147.71
'mid Sparei 'mid Sparei	cib - LGT cib - LGT	Combo , 1 PC V	AC .		15,111	158.38	164.95	163.13
imd Sparer	rib - LGT	, 1 PC V	AC, FZN		229 916	124 95	157 05	139 60
imd Sparei	cib - MED,	, FZN			8,322 15,111 0 229,816 38,470	120 27	175 05	155 00
imd Sparei imd Sparei	cib - MED,	, Poly,	FZN		38,470	138.37	±/5.U5	105.00
.md Sparer .md Sparer	rib - Med rib - MED	Combo , 1 PC V	AC .		159,900	152.50	158.18	153.95
rms Sparer St Louis Sr	rib - MED pareribs	, 1 PC V	AC, FZN		0 17.590	188.40	276.89	218 80
t Louis St	pareribs,	VAC, FZ	N		56,294	190.00	236.88	199.37
st Louis Sp	pareribs,	Poly, F	ZN		54,96 <u>4</u>	217.97	290.67	237.36
St Louis Sp BQ Style S	pareribs, Spareribs	COMBO , VAC			0 182,774	158.29	177.23	162.69
BO Style S BO Style S	Spareribs Spareribs	, VAC, F , Polv	ZN		. 0			
BO Style S	Spareribs	, Poly,	FZN		0			
BBQ Style S BBQ Style S BBQ Style S	opareribs, Spareribs, Spareribs,	, POLY , Poly, , Combo	FZN		159,900 0 17,590 56,294 3,927 54,964 0 182,774			

F11day, Julie 07, 2013									1 age /
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOB OMAHA -					Trim	Pounds	Price	Range	Witd Avg
		Pounds	Price Ra		30% Trim Combo 42% Trim Combo	0 132,734	47.66	57.88	48.66
Ham 14/dn Bone-In Hams Combo	0				65% Trim Combo 72% Trim Combo	239,951	61.94	79.65	69.14
14/dn Bone In Ham Boxed 14/dn Bone In Ham Boxed, FZN	0				85% Trim Combo 30% Trim Boxed	0			
17/dn Ham Combo 17/dn Ham Boxed	0				30% Trim Boxed, FZN 42% Trim Boxed	0 3,600	53.01	54.13	53.61
17/din Ham Boxed, FZN 20/din Ham Combo	0				42% Trim Boxed, FZN 65% Trim Boxed	0			
20/dn Hams Boxed 20/dn Hams Boxed, FZN	0				65% Trim Boxed, FZN 72% Trim Boxed 72% Trim Boxed, FZN	0 21,680	59.21	91.28	77.63
20/up Hams Boxed 20/up Ham Combo 20/up Hams Boxed, FZN	0				85% Trim Boxed 85% Trim Boxed, FZN	0			
17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	40,092 317,159	66.37 60.78	71.53 78.71	68.37 67.13	42% Trim Poly Boxed 42% Trim Poly Boxed, FZN	0			
23-27# Tind Selected Ham 17-20 Ham Boxed	358,523	64.76	69.64	67.37	72% Trim Poly Boxed 72% Trim Poly Boxed, FZN	ő			
17-20 Ham Boxed, FZN 23-27 Ham Boxed	0				85% Trim Poly Boxed 85% Trim Poly Boxed, FZN	0			
20-23 Ham Boxed 17-20 Boxed Vac Pack					Picnic Meat Combo Cushion Out Picnic Meat Combo Cushion In	104,727	83.77	103.13	88.75
17-20 Boxed Vac Pack, FZN 20-23 Ham Boxed, FZN	0				Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	5,160 123,600	99.78 77.62	104.54 98.96	102.88 84.93
23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo	0				Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	17,164 0	107.68	111.31	107.93
20-26 Ham Poly Boxed 20-26 Ham Poly Boxed, FZN	0				Trim w/Trace Combo Trim w/Trace Boxed	42,050	29.89	41.58	30.36
17-20 Hams Skind/Defatted Combo 20-23 Hams Skind/Defatted Combo	0				Trim w/Trace Boxed, FZN Blade Meat Combo	0			
23-27 Hams Sknd/Defatted Combo 17-20 Hams Sknd/Defatted Boxed	0				Blade Meat Boxed Blade Meat Boxed, FZN	7,080	82.94	93.62	89.29
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	4,825 0	89.56	101.01	95.05	Variety Untrimmed Neckbones Gas	10,321	45.21	63.15	53.07
3 Muscle Ham to Blue 4 Muscle Ham to Blue	24,506	118.13	120.15	118.46	Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	0 25,950	35.01	47.35	39.00
5 Muscle Ham to Blue 3 Muscle Ham to Red	0				Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	0 18,506	31.56	48.08	38.90
4 Muscle Ham to Red 5 Muscle Ham to Red	0				Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	52,800 4,444	23.64 61.10	35.07 64.07	26.20 63.08
3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed, FZN	8,382	81.42	88.08	85.66	Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo	23,100	33.62	37.90	34.01
4 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed, FZN	0				Untrimmed Neckbones Combo Breast Bones Poly	0			
5 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed, FZN	0 0	100.05	100.00	114.00	Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	45,300 0	55.90	56.52	56.43
Roll Out Ham Rollout Ham Bnls Boxed	14,918 9,941	109.95 112.48	137.23 144.97	114.03 131.52	Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#	0	00.65	100 50	55.05
Rollout Hamm Bals Boxed, FZN Roll Out Hamms Rolled & Tied	0				Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	47,439 0	23.65	120.52	75.05
Roll Out Ham Rolled Tied Boxed Roll Out Ham Rolled Tied Boxed, FZN	0				Tails, Poly Tails, Poly, FZN	8,850	55.38	60.39	59.63
Roll Out Ham Boxed Poly 2pc	0 28,961	115.15	121.48	115.60	Tails, Gas Tails, Gas, FZN	0			
2PC Boxed 2PC Boxed, FZN	44,937	55.85	55.94	55.86	Tails, Combo Front Feet, Poly	42 577	63.60	05 01	70.00
Insides Outsides Knuckles	108,477 113,837	105.93 106.11	129.80 132.62	110.60 111.26	Front Feet, Poly, FZN Front Feet, Combo	43,577 0 0	63.62	85.01	70.82
Lite Butt Inner Shank	124,229 16,832	101.15	118.97 110.11	107.17 99.67	Front Feet, Gas, FZN	0			
Outer Shank Insides Boxed	41,824	71.38	82.88	78.09	Hind Feet, Poly Hind Feet, Poly, FZN Hind Feet, Combo	33,587 0	40.51	58.15	45.84
Insides Boxed, FZN Outsides Boxed	0				Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	7,830	40.60	53.01	50.63
Outsides Boxed, FZN Knuckles Boxed	0				Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN	0 0	40.00	33.01	30.03
Knuckles Boxed, FZN Lite Butt Boxed	0				Hocks, Picnic, Combo Front Feet, Split, Gas	0			
Lite Butt Boxed, FZN Inner Shank Boxed	0				Front Feet, Split, Gas, FZN Front Feet, Split, Gas, FZN	0			
Inner Shank Boxed, FZN Outer Shank Boxed	0				Front Feet, Split, Poly, FZN				
Outer Shank Boxed, FZN Insides Boxed Poly	0				AI (Added Ingreds) AI 1/4 Trimmed Loin VAC	73,041	127.55	134.05	130.18
Insides Boxed Poly, FZN Knuckles Boxed Poly	0				AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC	0 26,029	124.42	150.77	129.14
Knuckles Boxed Poly, FZN Knuckles Boxed Vac Pack	0				AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC Tender-in Loin VAC	0			
Knuckles Boxed Vac Pack, FZN Lite Butt Boxed Poly	0				AI Bone-in CC Tender-in Loin VAC, FZN AI Bnls CC Strap On	0 4,819	167.17	176.44	170.94
Lite Butt Boxed Poly, FZN Inner Shank Boxed Poly	0				AI Bnls CC Strap On, FZN AI Bnls CC Strap Off	0 28,682	176.57	211.07	184.37
Inner Shank Boxed Poly, FZN Shanks Bone In	0				AI Bnls CC Strap Off, FZN AI Boneless Sirloin	8,480	127.43	132.69	128.80
Shanks Bone In Boxed Shanks Bone In Boxed, FZN					AI Boneless Sirloin, FZN AI Bone-in Sirloin	0 45,652	85.87	99.55	93.23
Belly					AI Bone-in Sirloin, FZN AI Blade Ends	0			
Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17#	0 285,916 197,706	191.94 190.64		209.56 204.86	AI Blade Ends, FZN AI Tenderloin AI Tenderloin, FZN	20,918	271.14	318.44	280.65
Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boxed	191,100	170.04	217.70	207.00	AI Tenderioin, FZN AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac, FZN	0			
Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# boxed	0 5,835	227 85	258.18	237.40	AI lenderion 1 pc vac, Fin AI Backribs 2.0#/up AI Backribs 2.0#/up, FIN	0			
Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed	0,033	,.0,	250.10	2510	AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN	0			
Derind Belly 15-17# boxed Derind Belly 13-17# Boxed, FZN	0				AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	309,064 0	81.90	83.26	82.73
Derind Belly 15-17# Boxed, FZN Derind Belly 17-19# Boxed	0				AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN	13,024	80.91	102.69	87.04
Derind Belly 17-19# Boxed, FZN Center Cut Derind Belly 6-8#	0				AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN	6,391 0	104.29	159.32	108.63
Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17#	0				AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN	0			
Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0				AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN	0			
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0				AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN	0			
Skin-on Belly 12-14# Skin-on Belly 14-16#	0				AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN	5,892 0	124.19	138.43	135.02
Skin-on Belly 16-18# Skin-on Belly 18-20#	0				AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC, FZN	0			
Skin-on Belly 20-25# Skin-on Belly 10-12# boxed	0 42,747 3,679	173.33	219.28	200.63	AI Tmd Sparerib – LGT AI Tmd Sparerib – LGT, FZN	0			
Skin-on Belly 10-12# boxed, FZN Skin-on Belly 12-14# boxed	3,679 11,071	176.41 194.07	185.02 197.97	180.00 196.25	AI Trmd Sparerib – LGT 1 PC VAC AI Trmd Sparerib – LGT 1 PC VAC, FZN	0			
Skin-on Belly 12-14# boxed, FZN Skin On Belly 14-16# Boxed	0 16,500	176.01	176.38	176.31	AI Trmd Sparerib — MED AI Trmd Sparerib — MED, FZN	0			
Skin on Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed	0					10,228	134.99	155.43	146.49
Skin on Belly 16-18# Boxed, FZN	0				Items that have no entries indicate there w				
Jowl Skinned Combo	10,059	48.44	53.42	50.82	because they did not meet the daily 3/70/20 as the item may qualify.	guideline	. Please	refer to	weekly
Skinned Boxed Skinned Boxed, FZN	•				Detailed description of the cutout is avail	able on re	quest.		
Skin On Combo Skin-On Boxed Skin-On Boxed, FZN	0								
Carl On Lordon, Parv	U								

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

 The offal value from a typical slaughter hog (1) for the week ended 6/7/2013, was estimated at 5.40 per cwt live, up 0.10 when compared to last week.

 FOB CENTRAL U.S. / CALCULATIONS FOR LOW PRICE CHANGE P

Pork meat & bone meal Pork blood meal	1.57 49	36 25 30	1.50).39 L.06
Lard	1.72	34.00 37 36.25 30 42.75 - 20.00 -	. (0.73
Blood plasma	2.01	20.00 -		0.40
Totals: Dressed equivalen		74% dress):		5.40 7.30
(1) Typical slaughter hog we				
USDA BY PRODUCT PRICE REPORT	S - FOB	CENTRAL U.	S. BASIS	
Carlot Basis - Dollars/hundred	weight - a	s of 3:00 PM	1	_
PORK VARIETY MEATS - FROZEN Items	Lds	Price Range	•	Wtg Avg
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail		85	5.00	85.00 B
CHITTERLINGS, 10 lb. pail EARS, Pet Treat, 3-4/lb				
EARS, edible export HEARTS, slashed, domestic				
			unq	
single slashed, export multi slashed, export	1.0	40	0.00	40.00
3 3				
KIDNEYS, small box, export LIVERS, large box, domestic				
SALIVARY GLANDS,				
SNOUTS, partial lean				
partial lean w/mask STOMACHS, scalded, small box				
scalded, small box, export	5.0	124	1.00	124.00
TONGUES, green, bnls, small box				
green, bnls, tip-on exp				
scalded & scraped UTERI				
PORK SKINS FRESH IN C	OMBO - FOB	SUPPLY POIN	T	
QUARTERLY CONTRACTS: BELLY SKINS, SELECTED FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS HOUSE DIN	DO:	MESTIC .50-48.00 .00-48.00	Expo :	rt N-51 NN
FATBACK SKINS, SELECTED	37	.00-48.00	41.5	0-52.00
BUTT PLATE SKINS, SELECTED	thk 37	.50-44.00		
PICNIC SKINS, HOUSE RUN	27	.75-45.00	37.0	0-42.00
BUIT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN	22	.50-28.50		
PORK PET FOODS -	FOR SUPPL	A BOTUL		
OHARTERLY CONTRACTS:	ਸਬ	RSH	H()XE	D FROZEN
QUARTERLY CONTRACTS: KIDNEYS, inedible	7.	ESH 00-7.00	BOXE	D FROZEN
KIDNEYS, inedible LIVERS, "	7. 12	00-7.00 .00-19.00	BOXE	D FROZEN
KIDNEYS, inedible LIVERS, " LUNGS,	7. 12 2.	00-7.00	BOXE	D FROZEN
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, "	7. 12 2. 5.	00-7.00 .00-19.00 00-6.00 00-5.25	BOXE	D FROZEN
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of	7. 12 2. 5.	00-7.00 .00-19.00 00-6.00 00-5.25		
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD	7. 12 2. 5.	00-7.00 .00-19.00 00-6.00 00-5.25		D FROZEN Wtd Avg
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range	Wtd Avg
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck)	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25	ice Range	Wtd Avg
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck)	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range	Wtd Avg
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15%	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable < .15% Choice white grease	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable < .15% Choice white grease	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1)	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50 45.50 43.50	Wtd Avg 43.64 34.50 45.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALLW/GRSE FOB CENTRAL Choice white gree (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50 45.50 43.50	43.64 34.50 45.50 A unq 43.50 E
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1)	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	ice Range 44.00 34.50 45.50 43.50	Wtd Avg 43.64 34.50 45.50 A unq 43.50 E
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer 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 TALW LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1)	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	44.00 34.50 45.50 43.50	Wtd Avg 43.64 34.50 45.50 A unq 43.50 E
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS	7. 12 2. 5. - FOB CENT	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S.	44.00 34.50 45.50 43.50	Wtd Avg 43.64 34.50 45.50 A unq 43.50 E
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer 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 TALM & 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	7. 12 2. 5. - FOB CENT 3:00 PM 11.	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr	ice Range 44.00 34.50 45.50 43.50 47.50 48.50	43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic	7. 12 2. 5. - FOB CENT 3:00 PM 11. 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr 0 43.00 -	44.00 34.50 45.50 43.50 47.50 48.50	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% 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 TALM & 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/Bnmeal, 50% pro/ton DRT (10)/unit pro	7. 12 2. 5. - FOB CENT 3:00 PM 11. 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr	44.00 34.50 45.50 43.50 47.50 48.50	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable <.15% Renderer bleachable <.15% Renderer bleachable tallow Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALLW & 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 Central, Domestic PORK Meat/Bnmeal,50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro	7. 12 2. 5. - FOB CENT 3:00 PM 11. 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr 0 43.00 -	44.00 34.50 45.50 43.50 47.50 48.50	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% 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 TALM & 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/Bnmeal, 50% pro/ton DRT (10)/unit pro	7. 12 2. 5. - FOB CENT 3:00 PM 11. 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr 0 43.00 -	44.00 34.50 45.50 43.50 47.50 48.50	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A
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KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of 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% Renderer bleachable <.15% Renderer bleachable <.15% 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 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 PORK Meat/Bnmeal,50% pro/ton DRT (lo)/unit pro DRT (lo)/unit pro BLOOD MEAL, 85% pro/ton Central Panhandle	7. 12 2. 5. - FOB CENT 3:00 PM 11. 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr 0 43.00 -	44.00 34.50 45.50 43.50 47.50 48.50 389.00 416.00 522.00	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A 389.00 383.69 506.00
KIDNEYS, inedible LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic PORK Meat/Brumeal, 50% pro/ton DRT (10)/unit pro DRT (10)/unit pro BLOOD MEAL, 85% pro/ton Central	7. 12 2. 5. - FOB CENTS 3:00 PM 11.1 1.1 1.1	00-7.00 .00-19.00 00-6.00 00-5.25 RAL U.S. Ids Pr 0 43.00 -	44.00 34.50 45.50 45.50 47.50 48.50 389.00 416.00 522.00	Wtd Avg 43.64 34.50 45.50 A 43.50 E 47.50 A 48.50 A 389.00 383.69 506.00

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

USDA CARLOT VEAL CARCASS REPORT - Thu, June 6, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mostly steady to weak on open market and firm to higher on packer owned calves. Demand and offerings light to moderate. Harvest numbers were 15.93 percent lower when compared to last week's total. Dressed weights were up 0.7 pounds in the Northeast, dn 3.3 pounds in the North Central, with the total NE & NC being dn 1.9 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	Range	9	Wtd Avg
Hide-Off,	255-315	Lbs.	Hot	Basis	2093	330.00-	335.00	333.39
PACKER	OWNED							
Hide-Off,	255-315	Lbs.	Hot	Basis	1533	350.00-	366.00	359.76

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 330.00 to 350.00 for October.

Special Fed Veal Slaughter for:		Year Ago YTD			YTD
Week ending:	06/01/13	05/25/13	06/02/12	2013	2012
Northeast	2,827	3,373	2,648	68,483	70,261
North Central	2,217	2,627	2,700	50,383	75,314
Total NE & NC	5,044	6,000	5,348	118,866	145,575
Special Fed Vosl Progge					

Special Fed Veal I	Dressed Weights	3	lear Ago	
Week ending:	06/01/13	05/25/13	06/02/12	
Northeast	270.6	271.3	275.6	
North Central	269.9	273.2	270.0	
Total NE & NC	270.3	272.2	272.8	

- * 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 firm to higher. Shoulder cuts were 3.00 to 7.50 higher; rack cuts were 7.50 to 12.50 higher; loin items were 2.50 to 10.00 higher; leg cuts were mostly 12.50 higher. Demand was moderate for light to moderate offerings.

Item:	Wt. Ran	nge	Rang	e
Carcass, hide off	200-275		419.00-	
Foresaddles	86-147	1bs	340.00-	
Forequarters	43-74	lbs	340.00-	
Necks, bone-in	24-28	lbs	285.00-	285.00
Breast	10-18	lbs	125.00-	
Foreshank	3-5	lbs	490.00-	895.00
Osso Bucco, foreshank	2-8	lbs	800.00-	
Shoulder, full	49-85	lbs	_	
Chuck, square cut	39-68	lbs	245.00-	335.00
Chuck rolls, skinned	5-10	lbs	455.00-	535.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	645.00
Hotel Racks, 8 rib	15-26	lbs	740.00-	760.00
Hotel Racks, 7 rib	14-25	lbs	760.00-	910.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1290.00-	1725.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1395.00-	1810.00
Rack, Ribeye	3-9	lbs	2250.00-	2250.00
Hindsaddles	89-153	lbs	490.00-	635.00
Hindquarters	45-76	lbs	419.00-	660.00
Loins, regular	18-36	lbs	375.00-	450.00
Loins, 4x4, trimmed	18-30	lbs	575.00-	625.00
Strip Loins, bnls, 0x0	1-up	lbs	1290.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1199.00-	1695.00
Legs, double	68-117	lbs	525.00-	635.00
Legs, single	34-59	lbs	525.00-	710.00
Legs, slices, retail			750.00-	1125.00
Legs, TBS 4-piece	27-47	lbs	950.00-	1150.00
Legs, TBS 3-piece	24-39	lbs	859.00-	1125.00
Legs, BHS heel-out	27-42	lbs	659.00-	850.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1295.00-	1650.00
Top Rnd, Sknd, cap-off	10-15	lbs	1335.00-	1695.00
Hindshank	5-8	lbs	700.00-	999.00
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-	250.00
Bnls Veal Trimmings 80-90% Lean			215.00-	295.00
Hvy Nature Green Hides(per piece)		68.00-	79.00

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, June 7, 2013

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

Items with no entries indicate non-reportable trades.

CHOICE AND Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP		-4 Head 191 154 723 1,791 1,344 1,600	Head	5,803 Wt Avg 373.58 338.63 286.57 257.29 240.27 214.97
CHOICE AND Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	PRIME, YG 5	Head	Head	951 Wt Avg

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 613
Weight	Head	Wt Avg
45-DN	122	225.71
45-55#	116	223.26
55-65#	123	216.75
65-75#	107	212.86
75-85#	73	179.00
85-UP	72	179.41

Head

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses 45# and down were 7.16 lower; 45#-55# were 14.58 higher on limited volume; 55#-75# were mostly steady; 75#-85# .71 higher and 85# up were 1.93 lower.

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG	1-4	Head 5,554 Wt Avg
45-DN	191			373.58
45-55#	154			338.63
55-65#	723			286.57
65-75#	1,642			256.40
75-85#	1,344			240.27
85-UP	1,500			214.70

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS CRESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204 209	RACK, 8-RIB MEDIUM BREAST **		517.70 91.62	5.41 -1.25	10.77% 8.85%	7.76 6.37
207 210	SHOULDERS, SQ-CUT FORESHANK		219.30 333.89	1.99 -10.80	23.53% 3.82%	16.94 2.75
	NECK ** HINDSADDLE		103.44	22.23	2.22%	1.60
232 232E	LOINS, TRIMMED 4X4 FLANK UNTRIMMED **		434.30 40.59	-17.31 2.02	10.97% 3.39%	7.90 2.44
233A	LEG, TROTTER OFF		306.26	-2.95	31.88%	22.96
	GROSS CARCASS VALUE:		277.22	-1.75	95.45%	68.72
	ADDLE VALUE ADDLE VALUE		265.34 317.17	2.08 -5.99	49.20% 46.24%	35.43 33.30

s value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 245.72 -1.75

- * Shrink and trim of 3.28 lbs not reflected in cutout value.

 * Based on Actual Federally Inspected Slaughter Carcass Weight of 72.00 lbs. for W/E 05/25/2013, -2.00lbs lighter than last week.

 **Includes Fresh and Frozen Product

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

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

Current Volume Fresh Cuts 1,185,694 pounds
Frozen Cuts 171,979 pounds

Items with no entries indicate non-reportable trades.
FRESH CHOICE & PRIME CUTS # Of Total Weighted Change from Trades Pound Average Prior Days IMPS Sub-Primal Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up 200A 200A 6 0 5 6.712 \$314.86 (2.81)200A (5.37)202 203 Foresaddle 629 \$420.48 Foresaddle
Bracelet
Rack, 8-Rib, light
Rack, 8-Rib, medium
Rack, 8-Rib, medium
Rack, chined
Rack, roast-ready
Rack, roast-ready, frenched
Rack, roast-ready, special
Shoulders
Shoulders, square-cut
Shoulders, square-cut
Breast 1,336 18,318 3,035 11,748 6,948 23,575 3,035 70,008 219,253 10,751 46,365 44,109 4,219 \$521.92 11.56 204 204 204 204A 11.56 5.41 26.99 13.47 (13.46) (26.62) 0.17 (0.06) 1.99 (11.98) 5.03 2.23 \$521.92 \$517.70 \$540.25 \$586.64 \$828.68 1,038.78 1,247.63 \$208.44 \$211.36 105 12 49 29 157 10 121 279 204B 204C 204D 206 207 44 104 18 Shoulders, square-cut, f Breast Breast, bulk Ribs, Breast bones off Foreshank Hindsaddle, long-cut \$114.59 \$71.06 48 178 0 209A 4,219 19,048 \$333.89 (10.80)230 Hindsaddle (0.79) (17.31) (0.68) 16.89 (0.58) 3,358 24,889 3,911 27,703 8,434 \$375.00 \$434.30 \$536.05 \$642.44 \$712.97 Loins, trimmed 4x4
Loins, trimmed 2x2
Loins, trimmed 1x1
Loins, trimmed 0x0
Loins, short-cut, 2x2
Loins, short-cut, 1x1
Loins, short-cut, 0x0
Loins, boneless, tied
Flank, untrimmed
Legs 231 232 232 232 232A 232A 232A 232A 232C Loins \$1,472.92 (34.00) (34.00) 3.79 (0.49) (2.95) 5.14 0.16 39,418 24,126 34,270 \$40.90 \$300.26 \$306.26 232E 233 23 103 138 Legs
Leg, trotter-off
Leg, trotter-off, partial bnl 233A 5,574 2,849 7,678 233C 233E 30 23 Leg, stear Hindshank steamship Hindshank
Leg, Boneless, Tied
Leg, shank off, Inls
Leg, 2-way boneless
Leg, bottom, boneless
Leg, outside, boneless
Leg, inside, boneless
Leg, sirloin tip, bnls
Sirloin, boneless
Back 46 115 49 0 233F (9.70) 234 234A 234B 27,696 15,444 \$466.90 \$465.08 \$493.00 3 0 67 14,473 \$667.94 (4.65) 0 1,118 \$670.88 (12.47)Sirloin, boneless
Back
Back, trimmed
Trimmings
Special trimmings
Loin, boneless, 3-way
Sirloin
Tenderloin
Lamb for stewing 235 236 238 \$788.15 \$401.28 \$426.88 0.05 (2.13) 0.10 239 29 0 244 245 44.51 Lamb for stewing Ground lamb Necks (9.10) 3.17 6.20 \$603.46 \$524.04 \$107.20

	1400779	27	20,771	Q107.20	0.20
FROZE	N CHOICE & PRIME CUTS Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from
TIMES	SUD-PITHAL	Traces	Pould	Average	Prior Days
204C	Rack, roast-ready, frenched	3	2,029	\$987.24	0.00
209	Breast	14	6,783	\$106.41	0.47
	Breast, bulk	3	4,414	\$33.00	0.00
209A	Ribs, Breast bones off	3	395	\$389.15	(1.43)
210	Foreshank	9	7,007	\$336.23	0.07
232E	Flank, untrimmed	17	45,960	\$40.31	0.49
233A	Leg, trotter-off	8	2,750	\$266.31	(2.40)
234	Leg, Boneless, Tied	3	191	\$582.62	(23.62)
234A	Leg, shank off, bnls	6	6,329	\$390.22	(12.38)
234E	Leg, inside, boneless	17	2,619	\$728.08	9.75
238	Trimmings	8	16,533	\$168.91	(45.32)
246	Tenderloin	4	76	\$1,110.99	0.00
295	Lamb for stewing	10	1,282	\$633.10	(6.93)
296	Ground lamb	44	7,451	\$444.32	(7.37)
	Nocke	21	11 051	\$96.35	33 00

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

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 07-Jun-2013 and 08-Jun-2013 is estimated to be 29,383,000 DN 5.27 percent from a week ago and DN 6.23 percent from a year ago.

(Last week 31,017,000; last year 31,335,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 08-Jun-2013 is estimated to be 156,607,000 head UP 12.74 percent from a week ago, and UP 0.07 percent from a year ago. (Last week 138,910,000; Last year 156,500,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jun 07, 2013

F.O.B. Shipper dock or equivalent, Prices negotiated for mechanically separated chicken and chicken meat in trucklot and less than trucklot volumes, cents per pound for delivery within two weeks.

CHICKEN, WITH SKIN ADDED

	PRIC	ES
	(CENTS PE	R POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	_	32.00-33.00
WTD AVERAGE PRICE	-	32.50
	VOLU	JME)00 LBS.)
VOLUME TRADED	(FER 1,0	163
VOLUME EXPORTED		100
	PRIC	
15 000	(CENTS PI	ER POUND)
15-20% PRICE RANGE	34.00-37.00	29.00-36.00
WTD AVERAGE PRICE	35.63	31.93
	VOLU	ME
	(PER 1,00	
VOLUME TRADED VOLUME EXPORTED	1,420	3,386 326
VOLUME EXPORTED	1,340	320 ES
	(CENTS PE	
20% OR MORE		•
RANGE	-	22.50
WTD AVERAGE PRICE	- VOLU	22.50
	(PER 1.00	
VOLUME TRADED	(121, 2,0)	82
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Jun 06, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.74 lower at 188.61; Select 600-900 lbs carcass was 1.64 lower at 169.82 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, Boxed Beef cutout values were lower on light to moderate demand and moderate offerings. The loin complex struggled the most this week, with cuts such as top butts, short loins, and tenderloins seeing consistently moderate. moderate demand and moderate offerings. The loin complex struggled the most this week, with cuts such as top butts, short loins, and tenderloins seeing consistently weakening prices. Loin cuts had been enjoying markedly high prices in previous weeks, so it makes sense that this area of the carcass would lead the charge as prices began to decline. The rib complex similarly began having lower priced sales turned in, particularly in boneless product. End meats saw weakness this session as well but a portion of this weakness in attributed to primal source grinds; Fed cattle grinds moved lower in all lean percentages. Forward negotiated sales were fairly light with the only notable consignment being 73% ground beef at prices comparable to the spot market. Beef trimmings were firm on light demand and offerings.

For the week: Select and Choice rib primal steady to 3.00 lower; Select and Choice chuck primal 1.00 lower; Select and Choice round primal 3.00 lower; Select and Choice loin primal 7.00 to 9.00 lower. Beef trimmings mostly 1.00 higher. Fed cattle grinds were mostly 10.00 lower; Blended grinds were weak.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 3.02 at 203.63, Select 600/900# carcasses down 2.36 at 184.84 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 seasonal demand,

lower. Demand remained light to moderate for moderate to heavy offerings. Trading was slow to moderate. Weak seasonal demand, inclement weather and heavy domestic and import supplies continued to pressure the market.

Market activity on imported beef was slow. Prices were mostly steady to weak but new sales were light as end users have sufficient amounts of product on hand to fill their immediate needs. The New Zealand seasonal cow slaughter ended this week.

Cutter cow cutout values were weak with light demand and moderate to heavy offerings. Round, rib and loin cuts were mixed while chuck and flank cuts were mostly lower. 100% lean items were mixed.

Lean boneless beef 92-94% unevenly steady; 90% weak to 1.00

mixed.

Lean boneless beef 92-94% unevenly steady; 90% weak to 1.00 lower; 85% unevenly steady; 81% 2.00 lower; 75% unevenly steady; 65% weak to lower; Other lean percentages were not fully established. 100% lean combo items were mixed.

Cutter cow carcass gross cutout value for Thursday, June 6, 2013 was estimated at \$158.49 per cwt, 0.88 higher compared to last Friday.

was c. Friday.

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

Trading on beef varieties was very slow at the start of the week, however by the end of the week trades began to appear. Traders moved to the sidelines as packers tried to push prices higher. By the end of the week, packers were willing to deal and traders returned to the market as prices were allowed to fall. In contrast, on very light trade, prices on lips were able to maintain the higher price recorded last week.

Trading for pork variety meats was very slow this week. Cheeks traded at steady money as end users were caught in a bind as 72% pork trim was in short supply. The rest of the pork variety meats were untested for the week.

Great demand for tallows and greases led to strengthening prices throughout the week as bio-energy buyers drove most inedible markets higher. This in turn allowed packers to ask higher prices on edible product. Month long contract prices continue to put new prices center stage as many packers set to lock in on tightening summer supplies.

Protein markets were lifted higher by tighter summer supplies. Packers, thinking large harvest numbers would continue through the summer, sold too much of their product out-front which caused them to question how much supply they had in the pipeline. This slowdown in offerings led to a buying frenzy as feeders were pushing to ensure they had product for the month.

Packer hides were mostly steady to firm this week as packers continue to press for higher prices from overseas buyers. This was evident because packers, for the second week in a row did not recontinue to press for higher prices from overseas buyers. This was evident because packers, for the second week in a row did not recontinue to press for higher prices from overseas buyers. This was

In otherings led to a buying frenzy as feeders were pushing to ensure they had product for the month.

Packer hides were mostly steady to firm this week as packers continue to press for higher prices from overseas buyers. This was evident because packers, for the second week in a row, did not move as many loads as they have in the past few weeks.

Beef Variety Meats: Cheek meat domestic mostly 5.00 lower, export 4.00 lower; Head meat most 6.00 lower; Hearts domestic steady, export not tested; Lips steady to 8.00 higher; Oxtails steady with bulk of the market.

Pork Variety Meats: Cheeks steady. The rest of variety meats untested for the week.

Central choice white grease 1.00 to 3.25 higher; Chicago edible tallow 2.50 higher; Renderer bleachable tallow not tested; Chicago lard not tested; Central meat and bone meal 6.00-10.00 higher; Panhandle meat and bone meal unevenly steady; pork meat and bone meal 35.00 to 55.00 higher; Central blood meal 30.00 lower; Pork blood meal 30.00 to 40.00 higher; Butt Branded Steer hides not tested; Heavy Texas Steer hides 2.00 to 3.00 higher; Colorado branded steers 2.50 lower; branded steers steady.

The average value of hide and offal for the four days ending June, 06 2013, was estimated at 14.32 per cwt., up 0.17 from last week and up 1.27 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS. CUTS

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Compared to last week: The special fed veal carcass market was mostly weak on open market; packer owned calves lower, with a firm undertone late in the week. Demand light for moderate offerings. Harvest numbers were 15.93 percent lower when compared to last week's total. Dressed weights were up 0.7 pounds in the Northeast, dn 3.3 pounds in the North Central, with the total NE & NC being dn 1.9 pounds.

Special fed veal cut prices were firm to higher. Shoulder cuts were 3.00 to 7.50 higher; rack cuts were 7.50 to 12.50 higher; loin items were 2.50 to 10.00 higher; leg cuts were mostly 12.50 higher. Demand was moderate for light to moderate offerings.

LAMB: CARCASS & PELTS

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Carcass lamb sales for the week, as of 6/6/2013, carcasses less than 45 pounds continued to be lower on light test, carcasses 45-55 pounds 10.00 higher on limited volume; carcasses 55-65 and 75-85 pounds 1.00-2.00 higher; carcasses 65-75 pounds and heavier than 85 pounds were weak to 1.50 lower. Carcass Cutout Report was 5.75 lower compared to last week at 256.68.

Pelt activity this week compared to last report: Pelt prices were mostly weak for the majority of the shorn pelt classes this session; unshorn classes mostly steady to firm. Very light demand from end-users continued this week with the resulting increase in supplies remaining a significant market factor. Trading slow, with light to moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA