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 21, 2013 VOLUME 28, NO. 120

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 06/21/2013 (est)	123,000	2,000	392,000	7,000
Week ago (est)	123,000	2,000	344,000	6,000
Year ago (act)	127,000	3,000	379,000	7,000
Week to date (est)	615,000	13,000	1,979,000	40,000
Same Pd Last Wk (est)	613,000	13,000	1,937,000	39,000
Same Pd Last Yr (act)	635,000	13,000	1,958,000	36,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		99,000		25,000

ESTIMATED DAILY LIVESTOO	K SLAUGHTER	UNDER FEDE	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Saturday 06/22/2013 (est	44,000	0	2,000	0
Week ago (est)	31,000	0	12,000	0
Year ago (act)	19,000	0	2,000	0
Week to date (est)	659,000	13,000	1,981,000	40,000
Same Pd Last Wk (est)	644,000	13,000	1,949,000	39,000
Same Pd Last Yr* (act)	654,000	13,000	1,959,000	36,000
2013 Year to Date	15,193,000	344,000	52,211,000	982,000
2012 *Year to Date	15,424,000	339,000	52,340,000	934,000
Percent change	-1.5%	1.5%	-0.2%	5.1%
2012 *************		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 steady to firm on light to moderate demand and offerings. Select and Choice rib, chuck, and round cuts steady while loin cuts steady to firm. Beef trimmings lower on light to moderate demand and offerings.

Deer erimmings rower on right to mederate dem			
	CHOICE	SELECT	
	600-900	600-900	
Current Cutout Values:	199.39	186.22	
Current Cutout Values: Change from prior day:	0.09	0.34	
Choice/Select spread:	1	.3.17	
Total Load Count (Cuts, Trimmings, Grinds):		132	
COMPOSITE PRIMAL VALUES			
Primal Rib	313.65	275.74	
Primal Chuck	155.76	154.80	
Primal Round Primal Loin	292 16	154.50 253 N3	
Primal Brisket	136.58	137.29	
Primal Short Plate	139.65	142.78	
Primal Flank	119.68	275.74 154.80 154.50 253.03 137.29 142.78 117.45	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR	5 DAVS		
Date Choice Select Trim Grinds Total 06/20 74 47 2 26 149 06/19 99 78 16 33 225 06/18 90 78 7 22 197 06/17 71 47 8 19 146 06/14 48 50 0 22 119	CHOICE	SELECT	
Date Choice Select Trim Grinds Total	600-900	600-900	
06/20 74 47 2 26 149	199.30	185.88	
06/19 99 78 16 33 225	198.98	184.69	
06/17 71 47 8 19 146	200.24	184 03	
06/14 48 50 0 22 119	199.53	183.79	
Current 5 Day Simple Average:	199.85	184.56	
CURRENT VOLUME - (one load equals 40,000 poun	ds)		
Choice Cuts 51.84 loads	2,073,675	pounds	
Select Cuts 43.30 loads	1,732,073	pounds	
Choice Cuts 51.84 loads Select Cuts 43.30 loads Trimmings 12.80 loads Ground Beef 23.69 loads	511,930	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	Price Weigh	ted
		Range Aver	age
109E 1 Rib, ribeye, lip-on, bn-in 17	31,153	619.64 685.00 637	.94
112A 3 Rib, ribeye, bnls, light 6	8,856	705.00 751.34 713	. 47
112A 3 Rib, ribeye, bnls, heavy 26	34,464	675.00 728.00 701	.05
112A 3 Rib, ribeye, bnls, heavy 26 113C 1 Chuck, semi-bnls, neck/off 6	34,464 18,701 38,671	675.00 728.00 701 195.00 215.00 198	.05
112A 3 Rib, ribeye, bnis, heavy 26 113C 1 Chuck, semi-bnis, neck/off 6 114 1 Chuck, shoulder clod 12 114A 3 Chuck, shoulder clod, trmd 35	34,464 18,701 38,671 117,373	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198	.05 .93 .15
112A 3 Rib, ribeye, bnis, heavy 26 113C 1 Chuck, semi-bnis, neck/off 6 114 1 Chuck, shoulder clod 12 114A 3 Chuck, shoulder clod, trmd 35 114D 3 Chuck, clod, top blade 7	34,464 18,701 38,671 117,373 13,284	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278	.05 .93 .15 .82
112A 3 Rib, ribeye, bnis, heavy 26 113C 1 Chuck, semi-bnis, neck/off 6 114 1 Chuck, shoulder clod 12 114A 3 Chuck, shoulder clod, trmd 35 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 5	34,464 18,701 38,671 117,373 13,284 31,654	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231	.05 .93 .15 .82 .52
112A 3 Rib, ribeye, bnis, heavy 113C 1 Chuck, semi-bnis, neck/off 6 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 135 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 12	34,464 18,701 38,671 117,373 13,284 31,654 9,158	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423	.05 .93 .15 .82 .52 .64
112A 3 Rib, ribeye, bnis, heavy 113C 1 Chuck, semi-bnls, neck/off 6 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114B 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 41	34,464 18,701 38,671 117,373 13,284 31,654 9,158	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423	.05 .93 .15 .82 .52 .64
109E 1 Rib, ribeye, lip-on, bn-in 17 112A 3 Rib, ribeye, bnls, light 6 112A 3 Rib, ribeye, bnls, heavy 26 113C 1 Chuck, semi-bnls, neck/off 6 114 1 Chuck, shoulder clod 12 114A 3 Chuck, shoulder clod, trmd 35 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 5 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 41 116B 1 Chuck, chuck tender (IM) 14	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204	.05 .93 .15 .82 .52 .64 .87
112A 3 Rib, ribeye, bnis, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 12 115 1 Chuck, chuck tender (IM) 12 13 Chuck roll, retail ready 14	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204	.05 .93 .15 .82 .52 .64 .87
112A 3 Rib, ribeye, bnis, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 12 13 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 14	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355 0 96,680	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204	.05 .93 .15 .82 .52 .64 .87
112A 3 Rib, Fibeye, Dnis, Reavy 113C 1 Chuck, semi-bnls, neck/off 6 114 1 Chuck, shoulder clod 114 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 16 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 120A 3 Short Plate, short rib 13	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355 0 96,680 18,221 63,079	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439	.05 .93 .15 .82 .52 .64 .87 .84 .55
112A 3 Rib, Fibeye, Dnis, heavy 113C 1 Chuck, semi-bnis, neck/off 6 114 1 Chuck, shoulder clod 114 3 Chuck, shoulder clod, trmd 114A 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, tam roast 15 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 16B 1 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 121A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355 0 96,680 18,221 63,079 13,181	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326	.05 .93 .15 .82 .52 .64 .87 .84 .55
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4	34,464 18,701 38,671 117,373 13,284 31,654 9,158 217,304 49,355 0 96,680 18,221 63,079 13,181 6,732	675.00 728.00 701 195.00 215.00 198 178.00 211.00 184 191.00 214.00 198 268.00 302.00 278 230.00 239.00 231 415.00 430.00 423 213.00 236.00 225 197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.05 .93 .15 .82 .52 .64 .87 .84 .55
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4	49,355 0 96,680 18,221 63,079 13,181 6,732	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.55 .54 .20 .05 .90
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4	49,355 0 96,680 18,221 63,079 13,181 6,732	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.55 .54 .20 .05 .90
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4	49,355 0 96,680 18,221 63,079 13,181 6,732	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.55 .54 .20 .05 .90
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4	49,355 0 96,680 18,221 63,079 13,181 6,732	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.55 .54 .20 .05 .90
116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bmls 34 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 8	49,355 0 96,680 18,221 63,079 13,181 6,732	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183	.55 .54 .20 .05 .90
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 19 169 5 Round, top inside, denuded 8 3 Round, top inside, denuded 8	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233	.55 .54 .20 .05 .90 .90
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 19 169 5 Round, top inside, denuded 8 3 Round, top inside, side off 170 1 Round, bottom gooseneck 8	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187	.55 .54 .20 .05 .90 .90
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 19 169 5 Round, top inside, denuded 8 3 Round, top inside, denuded 8	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198	.55 .54 .20 .05 .90 .90 .08 .45 .95 .57
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 34 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 19 169 5 Round, top inside, denuded 8 3 Round, top inside, denuded 8 3 Round, top inside, side off 170 1 Round, bottom gooseneck 8 171B 3 Round, outside round 40 171C 3 Round, eye of round (IM) 26 174 1 Loin, short loin, 2x3	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200	.55 .54 .20 .05 .90 .90 .08 .45 .95 .57
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bmls 34 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless Round, bnls/peeled heel-out 0 167A 4 Round, bnls/peeled heel-out 0 167B 1 Round, top inside round 10 168 1 Round, top inside round 19 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 8 171B 3 Round, outside round 40 171C 3 Round, eye of round (IM) 26 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 17	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198	. 55 . 54 . 20 . 05 . 90 . 90 . 08 . 45 . 95 . 57 . 70 . 74
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 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 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 8 Tound 171C 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 175 3 Loin, strip loin, 1x1	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200	. 55 . 54 . 20 . 05 . 90 . 90 . 08 . 45 . 95 . 57 . 70 . 74
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 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 3 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 8 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 0	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596	.55 .54 .20 .05 .90 .90 .08 .45 .95 .57 .70 .74
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 18 1 Round, top inside round 10 168 3 Round, top inside round 10 168 3 Round, top inside round 19 169 5 Round, top inside, denuded 3 Round, top inside, denuded 8 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 0	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200	. 55 . 54 . 20 . 05 . 90 . 90 . 90 . 08 . 45 . 95 . 57 . 74 . 82
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside round 170 1 Round, bottom gooseneck 3 Round, top inside, denuded 8 Round, top inside round 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 0x1 175 3 Loin, strip loin lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, leavy 1 Loin, strip, bnls, 0x1 17 184 1 Loin, top butt, bnls, heavy 10	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315	.55 .54 .20 .05 .90 .90 .90 .08 .45 .95 .57 .70 .74
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bmls 34 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 12 160 1 Round, bone-in 4 161 1 Round, boneless Round, bnls/peeled heel-out 0 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 169 5 Round, top inside round 19 169 5 Round, top inside off 170 1 Round, bottom gooseneck 8 171B 3 Round, top inside, side off 171C 3 Round, outside round 40 171C 3 Round, outside round 40 171C 3 Round, sye of round (IM) 26 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lx1 180 1 Loin, strip, bmls, heavy 0 1 Loin, strip, bmls, heavy 10 184 1 Loin, top butt, bnls, heavy 10	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 10,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,787	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329	.55 .54 .20 .05 .90 .90 .90 .84 .57 .70 .74 .82
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 10 1 Brisket, deckle-off, bmls 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bmls/peeled heel-out 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 8 Round, top inside, side off 170 1 Round, bottom gooseneck 8 Round, top inside round 171C 3 Round, bottom gooseneck 8 Round, top inside round 171C 3 Round, strip loin, 2x3 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lx1 180 1 Loin, strip loin lx1 180 1 Loin, strip loin bmls, lx1 11 180 3 Loin, strip, bmls, heavy 1 Loin, strip, bmls, leavy 1 Loin, strip, bmls, leavy 1 Loin, top butt, bnls, heavy 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 8	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,787 12,780	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329 517.34 540.00 527	.55 .54 .20 .05 .90 .90 .08 .45 .95 .57 .70 .74 .82
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bmls 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 16 1 Round, bone-in 16 1 Round, bone-les 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 8 ROUND, top inside, side off 170 1 Round, bottom gooseneck 8 ROUND, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lx1 180 1 Loin, strip loin lx1 180 1 Loin, strip loin bmls. lx1 181 1 Loin, strip loin bnls. lx1 184 1 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 22	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,787 12,780 45,527	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329 517.34 540.00 527 309.70 340.00 318	.55 .54 .20 .05 .90 .08 .45 .95 .57 .70 .74 .82 .01 .91 .18 .65 .11 .94
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bmls 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 32 168 1 Round, top inside round 10 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 8 ROUND, top inside, side off 1710 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, strip loin (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 174 3 Loin, strip loin, lx1 180 1 Loin, strip loin bnls, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, leavy 1 Loin, strip, bnls, leavy 1 Loin, top butt, bnls, heavy 184 1 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 8	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,787 12,780 45,527 30,981 2,833	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329 517.34 540.00 527	.55 .54 .20 .05 .90 .90 .08 .45 .95 .57 .74 .82 .82
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bmls 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 16 1 Round, bone-in 16 1 Round, bone-in 16 1 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside round 170 1 Round, bottom gooseneck 3 Round, top inside, side off 170 1 Round, bottom gooseneck 8 Round, top inside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 0x1 175 3 Loin, strip loin lx1 180 1 Loin, strip loin lx1 180 1 Loin, strip loin bmls. lx1 180 1 Loin, strip loin bmls. lx1 180 1 Loin, strip bmls, heavy 1 Loin, strip bmls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, bottom sirloin, flap 1 Loin, bottom sirloin, flap 1 Loin, bottom sirloin, flap 1 Loin, ball-tip, bmls, heavy 1 Loin, sirloin, tri-tip (IM) 1 Loin, sirloin, tri-tip (IM) 1 Loin, tri-tip, pld (IM) 1 Loin, tndrloin, trmd, heavy 2 Loin, tndrloin, trmd, heavy 2 Loin, tndrloin, trmd, heavy 2 Loin, tndrloin, trmd, heavy	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,780 45,527 30,981 2,833 108,406	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329 517.34 540.00 527 309.70 340.00 318 358.46 382.00 365 490.00 528.50 502 890.00 1026.00 914	.55 .54 .20 .05 .90 .90 .84 .95 .57 .74 .82 .01 .11 .94 .22 .39 .34
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bmls 120A 3 Brisket, point/off, bmls 9 123A 3 Short Plate, short rib 13 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, top inside, side off 171C 3 Round, outside round 171C 3 Round, speeled (IM) 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 1x1 180 1 Loin, strip loin lx1 180 1 Loin, strip loin bnls. lx1 11 180 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bons, heavy 184 1 Loin, top butt, bons, heavy 184 1 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 16	49,355 0 96,680 18,221 63,079 13,181 6,732 0 62,735 73,173 110,145 9,982 11,073 313,048 43,567 56,532 0 6,848 83,431 8,768 116,787 12,780 45,527 30,981 2,833	197.00 213.00 204 194.75 211.00 201 345.00 370.00 352 425.00 476.00 439 292.00 356.50 326 183.00 188.00 183 204.71 226.50 210 185.00 205.00 199 204.00 221.50 212 220.00 247.00 233 178.00 197.00 187 186.00 209.50 198 190.00 222.25 200 585.30 675.00 596 600.00 628.97 611 648.46 702.00 655 305.00 342.00 315 317.00 353.00 329 517.34 540.00 527 309.70 340.00 318 358.46 382.00 365 490.00 528.50 502	.55 .54 .20 .05 .90 .90 .90 .90 .90 .70 .77 .70 .74 .82 .01 .91 .65 .11 .94 .92 .39 .45

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
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	6	3,924	510.00 541.	.00 530.61
112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy	6 29	9,253 67,591	590.00 620. 569.00 620.	.00 605.78 .00 587.75
113C 1 Chuck, semi-bnls, neck/off	3	9,764	196.00 200.	.50 199.15
114 1 Chuck, shoulder clod	15 13	138,520	178.50 191. 194 31 207	.34 185.98 .00 196.69
IIID 5 chack, croa, cop brace		3373.3	191131 2071	.00 130.03
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	9	8,612	390.00 420.	.00 399.26
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM)		0,012		
116A 3 Chuck, roll, Ix1, neck/off 116B 1 Chuck, chuck tender (IM)	25 7	82,953 11.462	211.49 230. 184.00 210.	
3 Chuck roll, retail ready		,		
3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib	26 0	83,539	195.00 223.	.70 205.73
123A 3 Short Plate, short rib	7	19,493	430.00 471.	.00 454.32
				.00 308.58
161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1				
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled	0 22	65.624	203.00 223.	.00 206.57
168 1 Round, top inside round	11	91,546	177.78 195.	.00 180.47
168 3 Round, top inside round 169 5 Round, top inside, denuded	10 3	22,303	202.00 213. 238.00 244.	.50 204.37 .50 238.91
3 Round, top inside, side off	0	0		
170 1 Round, bottom gooseneck 171B 3 Round, outside round	8 10	19,155 40.760	178.00 197. 190.00 204.	.00 186.02 .34 198.22
171C 3 Round, eye of round (IM)	13	129,590	195.00 211.	
174 1 Loin, short loin, 2x3	0 7	0 5.079	536.00 545.	.00 542.00
175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy		-		
180 l Loin, strip, bnls, heavy	0	0		
180 3 Loin, strip, bnls, 0x1	18	65,688	520.00 551.	.00 531.97
184 1 Loin, top butt, bnls, heavy	14 14	249,978	250.00 292.	.00 260.72
185A 4 Loin, bottom sirloin, flap	6	3,376	495.05 530.	.00 511.36
185B 1 Loin, ball-tip, bnls, heavy	6 3	7,450	299.00 315.	.00 300.24
175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lx1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM)	3	1,031	250.00 510.	.00 271.12
189D 4 Loin, tri-tip, pid (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	20 3	34,142 1 415	815.00 901.	.00 848.69
193 4 Flank, flank steak (IM)	22	24,554	443.00 478.	.50 463.65
CHOICE, SELECT & UNGRADED CUTS Fat	Timitatio	ns 1-6 (Ti	M) = Individua	al Muscle
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen	9	19,105	90.00 120.	.00 95.22
121D 4 Plate, Inside Skirt (IM)	17	37,796	372.01 412.	.61 380.12
121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM)	15 4	56,572 12.273	422.00 521. 550.00 760.	.00 441.54 .00 604.61
Cap, Wedge Meat & (IM) Lean	36	288,874	208.00 241.	.50 213.33
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	20	65,502	212.68 235.	.00 219.98
GB - STEER/HEIFER SOURCE - 10 Pound (chub Basis	- Coarse a	and Fine Grind	1
Ground Beef 73%				
Ground Beef 75%	0	0	158.36 168. 167.00 199.	00 100 01
Ground Beef 81% Ground Beef 85%	0	230,000	107.00 199.	.00 102.01
Ground Beef 90%	0 8	114 215	205.71 233.	E0 220 00
Ground Beef 93% Ground Beef Chuck 80%	7	114,315 132,040	176.00 194.	
Ground Beef Round 85%	6	67,033	210.00 223.	.00 218.08
Ground Beef Sirloin 90%				
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73%				
Blended Ground Beef 75% Blended Ground Beef 81%	4	25 227	186.00 193.	25 101 61
Blended Ground Beef 85%	-	23,221	100.00 193.	.23 171.01
Blended Ground Beef 90% Blended Ground Beef 93%				
Blended Ground Beef Chuck 80%				
Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90%	0	0		
BEEF TRIMMINGS - STEER/HEIFER SOURCE				
Fresh 50% lean trimmings			87.91 100.	
Frozen 50% lean trimmings				
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma:	kimum Fat at a O"	any point
2. 1/4" (6mm)		1/:	2"	
3. 1/8" (3mm) 4. Practically free (75% surface lead	n exposed)	1/4 1/8		
Peeled/Denuded		1/8	8"	
6. Peeled/Denuded, surface membrane		1/8		
Items that have no entries indicate	there were	trades bu	t not reportal	ole
because they did not meet the daily . LM_XB 459 as the item may qualify.	3/70/20 gu	ıaeııne. 1	riease reter t	o weekly

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 weak to 1.00 lower; 85% and 65% trimmings were unevenly steady; Other lean percentages were not fully established. Beef trimmings lower on light to moderate demand and offerings.

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

Central	14.57 Loads	 582,655	pounds
National	31.86 Loads	 1,274,556	pounds

EOD	Dlast	Contro	٦.

FOD Plant - Central						
	# of Trades	Total Pounds		ice nge	Weighted Average	
Chemical Lean						-
Fresh 92-94%	2	71,824	\$207.00	\$207.00	\$207.00	
Frozen 92-94%						
Fresh 90%	7	257,445	\$195.00	\$199.00	\$196.84	
Frozen 90%						
Fresh 85%	5	138,100	\$185.00	\$192.00	\$185.52	
Frozen 85%						
Fresh 81%						-
Frozen 81%						
Fresh 75%	2	53,006	\$159.00	\$164.00	\$160.23	
Frozen 75%						
Fresh 73%						_
Frozen 73%						
Fresh 65%	2	62,280	\$126.00	\$128.00	\$127.22	
Frozen 65%						
Bull Product						
Fresh 94-96%						
Frozen 94-96%						

FOB Plant - National

FOB Plant - Nacional	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%	6	209,815	\$206.42	\$207.54	\$207.02
Frozen 92-94%					
Fresh 90%	10	301,445	\$195.00	\$199.00	\$196.69 .
Frozen 90%					(
Fresh 85%	6	150,100	\$185.00	\$192.00	\$185.63 (
Frozen 85%					
Fresh 81%					-
Frozen 81%					
Fresh 75%	2	53,006	\$159.00	\$164.00	\$160.23
Frozen 75%					;
Fresh 73%					
Frozen 73%	_				
Fresh 65%	5	96,780	\$126.00	\$128.00	\$127.28
Frozen 65%					
Fresh 50%	15	463,410	\$87.91	\$100.00	\$92.57
Frozen 50%					
Bull Product					1
Fresh 94-96%					i
Frozen 94-96%					Ī
					1

egional Breakdown:

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, June 21, 2013

Compared to Last Week: Market activity on imported beef was moderate. Prices were firm compared to late last week's market. Improved demand for lean product and tightening supplies helped to firm prices.

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

Boner/Breaker Cuts Cutter/Canner Cuts Cutter/Canner Cuts Senor/Breaker/Cutter/Canner 100% Lean Items 36.11 loads - 100% Lean Items 36.1

AUSTRALIA AND NEW ZEALAND - FOB AND TIS 0-15 Days Fact Coact

BULL MEAT:	East Coast	West Coast
95%	200.00- 202.00	198.00- 201.00
COW MEAT:		
95%	195.00- 197.00	
90%	182.00- 186.00	
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
	179.00- 180.00	
	174.00- 176.00	
	155.00- 157.00	
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		
		16-45 Days
BULL MEAT:	East Coast	West Coast
95%	198.00- 202.00	198.00
COW MEAT:	190.00 202.00	190.00
95%	194.00- 197.00	191.00
90%	182.00- 185.00	185.00
CFM Fores 85%	102.00 103.00	103.00
Shank 85-90%		
Chuck 85%		
	179.00- 180.00	
	174.00- 176.00	
Beef Trim 75%		
URUGUAY - FOB		
URUGUAY - FOB BULL MEAT:		16-45 Days

BULL MEAT: 95% COW MEAT:

95% 90% OFM Fores 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%

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

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

Market for Week Ended:

June 21. 2013

Market for	Week Ended:		June 21,	2013
	Lds			Price Range
UT,brk 2-4	450#/up			
UT,bng 1-3	400#/up	5.0		113.00
Cutter 1-2	350#/up	4.5		113.00
Bulls YG 1	500#/up			

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

			~-			
	Index Values => Change =>		CHOICE 600-900# \$183.79 0.04		SELECT 600-900# \$167.89 0.16	
	SUPPLY (Live)		_		head of cattle	·
	Equivalent: DEMAND (Box)	63,651 Hd*	\$180.19			
	Equivalent: Live-Box Sprea	ad:	\$187.39 (\$7.20)		\$174.22 (\$12.67)	
ls ls	Natio	onal Daily Dir	ect Cattle	reakdown :	Boxed Bee	## Cutouts \$199.39 \$186.22 131.6 149.0
	(5 da)	Weight	Price F	lead :	Se 600-900#	\$186.22
ed	Live Heifer	: 1211	\$120.46	12,410:	Previous Lds:	149.0
e 	Drsd Steer. Drsd Heifer	: 809	\$194.36	11,039		
00	Grading Ch 600-900#	% Breakdown	72 50%:		Prop Credit	14.45 6: 64.14% 8: 64.10% : 12.00 : 50.50
34	Ch 600-750#	:	24.88%	H: H	Weifer Dressing	%: 64.10% : 12.00
52	Se 600-900# Se 600-750#	:	27.50%:	: S	Slaughter Cost	: 50.50
	Se 750-900#	:	19.76%	:		
23	Equivalent Va Basis Value :	alues for Outl = 183.79	ying Beef (es ass Weights	
23			400-500#5 -27.33	500-600# 6	900-900# 900-10	000# 1000#/up -4.93 -22.19
						91.00 \$173.74
22	Certified 1-3 Choice 1	12.14 3 5.08 3.37 -14.78 -28.56 -0.63	\$161.54 \$159.83	\$176.21 \$174.50		33.94 \$166.68 32.23 \$164.97
	Select 1 Stndrd 1-3	-14.78 -28.56	\$141.68 \$127.90	\$156 35	\$169.01 \$16	54.08 \$146.82 50.30 \$133.04
	Prime 4 Choice 4	-0.63 -11.47	\$155.83 \$144.99	\$170.50 \$159.66	\$183.16 \$17	78.23 \$160.97 57.39 \$150.13

NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT AND BOXED COW BE 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.

350#/up	
\$157.31 (\$0.24)	

		330π/ α <u>p</u>			
Current-Cutout Value: Change from prior day:		\$157.31 (\$0.24)			
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. 3-6 lbs. 6-8 lbs. 8up lbs.		Price \$196.69 \$266.39 \$257.20 \$257.20 \$251.69 \$209.72 \$215.20 \$398.24 \$444.15 \$230.73 \$246.84 \$244.45 \$244.92 \$28.03 \$29.31 \$8.11	Value \$109.83 \$6.18 \$5.97 \$12.58 \$2.10 \$5.44 \$2.11 \$3.29 \$2.42 \$1.83 \$1.78 \$1.02 \$0.13 \$0.68 \$1.95	Change (\$0.19) \$0.02 (\$0.01) \$0.01 (\$0.05) \$0.01 (\$0.05) (\$0.01)

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

Boner/Breaker Cuts Cutter/Canner Cuts Boner/Breaker/Cutter/Canner 100% Lean Items Frozen Cuts	5.90 33.60 36.11	loads loads loads loads loads	1,504,866 235,814 1,344,069 1,444,297 448,281	pounds pounds pounds
---	------------------------	---	---	----------------------------

100% Froze	Lean Items 36.11 n Cuts 11.21	loads -		1,444, 448,	297 pounds 281 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	/DDEAMED				
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs.	78	25,439	\$272.21	(\$1.60)
112	Rib, ribeye roll, 10-up lbs.	51	82,132	\$283.92	\$1.05
112A 112A	Rib, ribeye roll-lip-on, 8-dn lbs.	44 16	41,520 22,359	\$366.02	(\$2.15) \$6.25
120 168	Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bals Short Loin, 13-dn lt	39	45,544	\$197.09	(\$0.51)
168	Round, top inside, 10-up lbs.	31	82,446	\$215.60	(\$0.60)
169A	Round, top inside c-off, 10-14 lbs.	30	239,515	\$258.21	\$0.25
169A	Round, top inside c-off, 14-up lbs.	4	14,293	\$260.59	(\$0.57)
171B	Round, outside round Round, eve of round	32 48	63.048	\$218.52	\$4.04 (\$2.36)
	Loin, Semi-Buls Short Loin, 13-dn lk Loin, Semi-Buls Short Loin, 13-up lk	os.	,	7	(4-100)
180	Loin, Semi-Bals Short Loin, 13-up It				
180	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs.	47	144,410	\$213.00	\$2.36
182	Loin, sirloin butt	35	110 334	\$204 53	(\$3.09)
185A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnls Loin, butt tender, peeled	s. 59	187,250	\$278.69	(\$2.56)
191A CUTTF	Loin, butt tender, peeled R/CANNER	4	7,070	\$510.88	(\$1.17)
112	Rib, ribeye roll, 4-6 lbs.				
112 112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	47 25	145,241 87,969	\$248.07	(\$0.05) (\$2.38)
100%	LEAN			,,,,,,	(\$2.38) \$0.30 \$2.10 \$0.03 (\$0.51)
	Inside round - Combo Inside round - Boxed	32 37	388,898 81.611	\$264.18	\$0.30 \$2.10
	Outside round	7	33,673	\$261.41	\$0.03
	Eye of round Flats and eyes - Combo	25	266.098	\$256.48	(\$0.51)
	Flats and eyes - Combo Flats and eyes - Boxed	32 37 7 11 25	170 005	#000 FF	(40.25)
		52 33	485,364	\$299.75	(\$0.35) \$0.22
	S.P.B Combo S.P.B Boxed				
116B	/BREAKER & CUTTER/CANNER Chuck, chuck tender	54	220,756	\$209.72	(\$0.24)
167A	Chuck, chuck tender Round, knuckle, peeled	48	380,423	\$215.20	(\$1.80)
190 190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs.	19 46	67,258	\$444.15	\$0.89 (\$0.74)
190	Loin, tenderloin, 4-5 lbs.	191	371,020	\$511.62	(\$4.06)
190 193	Flank, flank steak	38 99	153,099	\$258.68	(\$1.88)
	/EREAKER & 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, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N BONER/REPAKER N NONER/REPAKER	54	85,617	\$236.91	(\$2.07)
110	D11 11 0 0 11 0	3	12,410	\$281.44	
112	Rib, ribeye roll, 8-10 lbs.	10	174,378	\$251.48	(\$0.18)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A 169A	Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	RID, FIDEYE FOII, 6-8 IDS. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. NCHITER/CANNER				
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs.	8	87,495	\$244.81	\$0.40
112	Rib, ribeye roll, 8-up lbs. N BONER/BREAKER & CUTTER/CANNER	Ü	2., 200	,	7
FROZE 190	N BONER/BREAKER & CUTTER/CANNER Loin. tenderloin. 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.	_			
190 190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	7	48,274	\$444.44	\$9.98
193	Flank, flank steak	22	73,424	\$213.14	(\$0.40)

MAJOR PACKER	HIDES, CURED	Lds	Price/Piece Price/CWT
HVY NATIVE STR	60-62#	Lub	100.00 - 101.00 A
IIVI IWIIIVI DIIC	62-64#		100.00 101.00 11
	62#Min		
	64-66#		
	74#Min		
	80-82#		
NATIVE STEER	46-48#		
COL BRAND STR	60-62#		
	62#Min		
	64-66#		
	66-68#		
BUTT BRAND STR	60-62#		unq
	62-64#	2.0	
	62-64#	6.0	98.75
	66-68#		
	74#Min		
NATIVE HEIFER	46-48#		
HVY NATIVE HFR	48-50#	18.0	85.25
	48#Min		
	50-52#		
DD117DED 17EDG	52-55#		
BRANDED HFRS	47#Min		
	48-50# 50-52#		
BRAND HFR SW	48-50#		
DRAND HER SW	50-52#		
BRND COW SW	50-52#		
DIVID COM SW	52-54#		
BRANDED COW	48-50#		
DIVANDED COM	50-52#		
NATIVE COW	48-50#		
111111 0011	50-52#		
DAIRY COW	48-50#	6.0	81.50
	50-52#		
DAIRY COW SW	48-50#		
	52-54#		
NATV BULL Con	96-100#		85.00 E
	100-10#		
BRND BULL SWCon	95-105#		
	100-10#		
HVY TEX STEER	60-62#	12.0	98.00
	60-64#		unq
	62#Min		
	66-68#		
	74-76#	18.0	106.00
	82-84#	6.0	111.00
HVY TEX STR/HFR			
	60-64#		
BRANDED STEER	60-62#		
	62-64#		
	76-80#		
	78-80#		

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

BEEF VARIETY MEATS - FROZEN			
Items CHEEK MEAT.trmd, 70-75% lean	Lds	Price Range 133.00	Wtd Avg 133.00 B
export FEET, nails off, skin on	1.0	134.00	
HEAD MEAT, 60-70% lean export		57.50 - 65.00	58.79 D
HEARTS, regular, bone out regular,bone-out exp KIDNEYS, export	2.0	63.00 67.00	63.00 67.00 D
LIPS, unscalded LIVERS, selected, 2/box selected, 2/box, export regular, 2/box regular, export, 2/box			
OXTAILS, selected, small box SWEETBREADS, domestic export	2.0	248.00	248.00
TONGUES, Individually Wrapped Swiss-Cut#1, Wht, 0-3% trm, Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp Swiss-Cut #2			
TRIPAS, domestic			
export TRIPE, scalded, edible scalded, edible, export scalded, unbleached, export honeycomb, bleached		und	I
WEASAND MEAT,	1.0	150.00	150.00

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 14.45 per cwt live, down
-0.03 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Change Prv/Dy -0.75 -Price Value

The average value of hide and offal for the five days ending Fri, Jun 21, 2013, was estimated at 14.47 per cwt., up 0.01 from last week and up 1.40 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 14.67 per cwt live, down 0.02 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	-PRODUCT	VALUE (CATTLE)	
	Lbs	Price Ch	nange	Value
		Pı	cv/Dy	
Cattle hide/Pc	4.80	97.75	-0.50	7.52
Tallow, edible (2)	1.20	47.25	_	0.57
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	134.00	1.00	0.43
Head meat	0.13	58.75	-	0.08
Oxtail, selected	0.24	248.00	4.75	0.60
Hearts, reg, bone out	0.38	63.00	-4.25	
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	-	
Melts		5.00	-	0.01
Meat & bone ml 50% blk/ton	3.70	430.00	6.50	0.80
Blood meal 85% blk/ton pnh	0.60	1000.00	_	0.30
Totals:	18.61			14.67
Dressed equivalent	basis (6	2.9% dres	ss):	23.32

(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 6/21/2013, was estimated at 14.02 per cwt live, up 0.24 from last week.

U.24 Irom last Week.				
CALCULATIONS FOR BY-PRODUCT VALUE	E (COW)			
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.47	63.00	-	5.73
Tallow, renderer blchable	3.68	43.75	-	1.61
Tongues, Swiss cut, IW	0.32	333.50	13.25	1.07
Cheek meat, trmd	0.43	156.00	-6.50	0.67
Head meat	0.14	147.00	39.00	0.21
Oxtail, reg, small box	0.20	249.50	5.00	0.50
Hearts, reg, bone out	0.46	66.75	-1.25	0.31
Lips, unscalded	0.13	54.50	-3.00	0.07
Livers, reg, gall off (3)	0.90	19.75	-	0.18
Tripe, scalded edible, blchd	1.06	78.25	2.50	0.83
Tripe, honeycomb bleached	0.14	112.00	7.00	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	423.50	18.00	2.27
Blood meal, 85% blk/ton	0.731	L018.00	29.00	0.37
Totals:	24.38			14.02
Dressed equivalent basis	(47% dress	3):		29.83

Totals: 24.38
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				
For Week Ended 6/21/2013	- 1			s/hundred	
Frozen CARLOT/L.C.L. Basis	Lds	Price		5 -	Wtavg
CHEEK MEAT, Trimmed	7.9	136.00	_	174.00	156.05
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out	9.5	66.00	-	72.00	66.86
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEARTS, Canadian-style, exp HEAD MEAT, KIDNEY'S Export	4.3	91.00	-	166.00	146.95
	8.3	27.50	-	34.00	28.92
LIPS, unscalded	1.9	54.00	-	55.00	54.53
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export	14.3	18.00	-	24.00	19.74
" 2 loads traded at 30.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box	0.8	243.00	-		249.45
SALIVARY GLANDS	1.0			40.00	40.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW	0.8	324.00	-	367.00	352.67
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut, IW	1.2	312.00	-	337.00	323.31
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed, Swiss cut, IW					
TONGUES, exp.#1 mixed, Swiss cut, IW		21 7 22		241 00	200 21
TONGUES, #2 mixed Swiss cut,IW	0.4	317.00	-	341.00	329.31
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings TRIPAS					
	0 0	70.00		70.00	70 10
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb	2.3	78.00	-	79.00	78.13
TRIPE, unbleached, scalded, edible exp	2.8	111.50		148.00	124.54
TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached	0.3	111.50	-	112.00	112.00
TRIPE, honeycomb unbleached	0.3			112.00	112.00
TRIPE, noneycomb unbleached TRIPE, omasum unbleached					
WEASAND MEAT					
MENDAIN LIEUT					

NDATORY PORK REPORT FOR FI	riday, J	une 21 s - After	L, 201	3 OB Plant	Ham	Pounds	Price	Range	Wtd
ds PORK CUTS : 259.27					14/dn Bone-In Hams Combo 14/dn Bone In Ham Boxed	0			
ds TRIM/PROCESS PORK : 11.54					14/dn Bone In Ham Boxed, FZN 17/dn Ham Combo 17/dn Ham Boxed	0			
A ESTIMATED PORK CUT-CUT VALUES - as of ad on negotiated prices and volume of p	ork cuts del	ivered wi	thin 14	days and	17/dri Ham Boxed 17/dri Ham Boxed, FZN 20/dri Ham Combo	0			
verage industry cutting yields. Value lculations for 205 lb Pork Carcass: 5	s reflect US 3_54% lean,	0.65"-0.8	per 100 ; 30" BF la	pounds. st rib	20/dn Hams Boxed 20/dn Hams Boxed, FZN	0			
Total Today's Est.	imated Prima	1 Cutout			20/up Hams Boxed 20/up Ham Combo	0			
Loads Carcass Loin Butt	Pic	Rib	Ham	Belly	20/up Hams Boxed, FZN 17-20# Trmd Selected Ham	0 75,965	79.00	82.12	
/2013 270.8 107.97 116.93 114.27 e: 1.24 1.50 1.02		150.67 0.04	79.89 1.36	178.78 3.64	20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	174,550 124,927	79.19 77.00	89.00 82.00	
/2013 233.7 106.73 115.43 113.25		150.62	78.54	175.15	17-20 Ham Boxed 17-20 Ham Boxed, FZN	0			
/2013		144.23 147.84	78.15 76.25	174.96 178.56	23-27 Ham Boxed 20-23 Ham Boxed	0	112.00	110.00	
/2013 237.6 104.82 113.84 110.75		147.66	74.77	176.69 	17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	6,341 0	113.00	119.07	1
Day Average 106.79 116.54 112.58				176.83 	20-23 Ham Boxed, FZN 23-27 Ham Boxed, FZN	0 0 0			
	Pounds		Range	_	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	212,097	135.50	164.00	145.70	17-20 Hams Sknd/Defatted Combo 20-23 Hams Sknd/Defatted Combo	0			
rimmed Loin Paper rimmed Loin Paper, FZN rimmed Loin Combo	0 0 274,778	121.00	146.23	126.58	23-27 Hams Sknd/Defatted Combo 17-20 Hams Sknd/Defatted Boxed	0			
rinmed Loin VAC rinmed Loin VAC, FZN	339,223	138.00	165.00	151.46	17-20 Hams Sknd/Defatted Boxed, FZN 20-23 Hams Sknd/Defatted Boxed	0			
rimmed Loin Paper rimmed Loin Paper, FZN	23,538	137.63	171.38	160.50	20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo	0			
rimmed Loin Combo in CC, Tender-in Loin VAC	0 258,245	180.00	225.70	210.22	Collared Ham Boxed Collared Ham Boxed, FZN	0			
in CC, Tender-in Loin VAC, FZN in CC, Tender-in Loin Combo	0				3 Muscle Ham to Blue 4 Muscle Ham to Blue	6,000 0	148.00	193.25	
CC Strap-on CC Strap-on, FZN	252,382	172.63	220.99	188.62	5 Muscle Ham to Blue 3 Muscle Ham to Red	21,333	126.00	133.00	
CC Strap-off CC Strap-off, FZN	769,245	174.10	225.04	207.05	4 Muscle Ham to Red 5 Muscle Ham to Red 3 Muscle Ham to Rhue Royed	0 0 6 958	100.36	102.63	
ess Sirloin ess Sirloin, FZN	186,671 12,856	118.13 113.35	147.00	131.25 119.88	3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed, FZN 4 Muscle Ham to Blue Boxed	6,958	100.36	±∪∠.03	
in Sirloin in Sirloin, FZN	161,426	78.00	106.00	92.23	4 Muscle Ham to Blue Boxed, FZN 5 Muscle Ham to Blue Boxed, FZN	0			
Ends Ends, FZN rloin	68,577 0 194,658	86.37 260.00	109.58 295.00	92.14 289.11	5 Muscle Ham to Blue Boxed, FZN Roll Out Ham	0			
rioin rloin, FZN rloin, 1 pc vac	194,658	200.00	27J.UU	207.11	Rollout Ham Bnls Boxed Rollout Ham Bnls Boxed, FZN	45,701 0	102.27	145.50	
rloin, i pe vae rloin, 1 pe vac, FZN Tender	0				Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	0			
Tender, FZN ibs 2.0#/up	0 396,916	245.00	270.50	250.72	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	53,953	242.17	280.69	265.50	2pc 2pc Boxed	0			
ibs 2.0#/up 1 Pc Vac, FZN ts	42,669	258.41	263.99	263.59	2PC Boxed, FZN Insides	125,499	124.00	141.85	
ts, FZN 	41,359	70.25	87.17	84.03	Outsides Knuckles	163,933 87,819	124.00 113.00	143.93 143.93	
rim Butt VAC	505,664	124.63	143.85	132.28	Lite Butt Inner Shank Outer Shank	4,467 47,002 27,560	128.25 101.00 95.00	130.00 120.00 105.00	
rim Butt VAC, FZN rim Butt Paper		130.63	160.63	150.82	Insides Boxed Insides Boxed, FZN	27,500	23.00	103.00	
rim Butt Paper, FZN rim Butt Combo	0 45,056	129.38	131.50	130.98	Outsides Boxed Outsides Boxed, FZN	0			
rim Butt 1 Pc VAC, FZN	10 020	129.19	155.75	138.63	Knuckles Boxed Knuckles Boxed, FZN	0			
rim Butt Vac, FZN	0 5 215			151.22	Lite Butt Boxed Lite Butt Boxed, FZN	0			
rim Butt Paper, FZN rim Butt Combo	0			131.22	Inner Shank Boxed Inner Shank Boxed, FZN Outer Shank Boxed	0 122,760	104.00	122.00	
rim Butt Combo rim Butt 1 Pc VAC rim Butt 1 Pc VAC, FZN rim Butt Vac rim Butt Vac, FZN rim Butt Vac, FZN rim Butt Paper rim Butt Paper, FZN rim Butt Paper, FZN rim Butt Combo rim Butt 1 Pc VAC rim Butt 1 Pc VAC, FZN	0				Outer Shank Boxed, FZN	0			
rim Steak Ready Butt Vac rim Steak Ready Butt Vac, FZN	51,693 0	140.66	145.00	144.04	Insides Boxed Poly Insides Boxed Poly, FZN	0			
rim Steak Ready Butt 1 Pc Vac rim Steak Ready	61,548 0	129.82	139.50	131.32	Knuckles Boxed Poly Knuckles Boxed Poly, FZN	0			
rim Steak Ready Butt Vac rim Steak Ready Butt Vac, FZN	255,123 0	135.00	145.75	142.98	Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack, FZN Lite Butt Boxed Pakk	0			
rım Steak Ready Butt 1 Pc Vac rim Steak Ready Butt 1 Pc Vac, FZN	0	100 70	151 50	140.00	Lite Butt Boxed Poly Lite Butt Boxed Poly, FZN Inner Shank Boxed Poly	0			
rim Bris Butt VAC rim Bris Butt VAC, FZN	35,420	132.73	151.70 167.00	142.33 139.94	Inner Shank Boxed Poly, FZN Shanks Bone In	0			
rim Bris Butt Poly rim Bris Butt Poly, FZN rim Bols Butt Combo	16 344	134 00	171.38 171.25	161.55 143.41	Shanks Bone In Boxed Shanks Bone In Boxed, FZN	Ü			
rim Butt Combo rim Butt 1 Pc VAC rim Butt 1 Pc VAC, FZN rim Steak Ready Butt Vac, rim Steak Ready Butt 1 Pc 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 Butt 1 Pc Vac, rim Bnls Butt VAC rim Bnls Butt VAC rim Bnls Butt VAC rim Bnls Butt Poly, rim Bnls Butt 1 Pc VAC rim Bnls Butt 1 Pc VAC CT Butt 1 Pc VAC, FZN CT Butt 1 Pc VAC, FZN CT Butt 1 Pc VAC, FZN	4,524	144.00	173.63	156.71					
CT Butt 1 Pc VAC CT Butt 1 Pc VAC, FZN	22,799 0	199.72	202.00	200.05	Belly Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# boxed, FZN Derind Belly 9-13# boxed, FZN Derind Belly 9-13# boxed	4,100 219,412	210.00 210.15	260.96 226.00	
c					Derind Belly 13-17# Derind Belly 17-19#	133,298	209.75	225.00	
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 Caper/Poly, FZN oker Trim Picnic Caper	19,269 288,745	68.50 83.95	70.50 108.00	69.10 87.52	Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN	2,307 0	239.16	261.38	
oker Trim Picnic VAC, FZN oker Trim Picnic Paper/Poly	54,885	87.00	113.62	96.11	Derind Belly 9-13# DOXEO. Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed	11,588	239.25	269.79	
oker Trim Picnic Paper/Poly, FZN oker Trim Picnic Combo	0	07.00	104 00	00.70	Derind Belly 15-17# boxed Derind Belly 13-17# boxed	0			
oker Trim Picnic Combo oker Trim Picnic 1 Pc Vac oker Trim Picnic 1 Pc Vac, FZN c Cushion Meat Vac	162,537	87.00	124.38	99.73	Derind Belly 15-17# Boxed, FZN Derind Belly 17-19# Boxed	0			
c Cushion Meat Vac c Cushion Meat Vac, FZN	∠86,505	104.00	130.63	112.51	Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed Derind Belly 15-17# boxed Derind Belly 15-17# boxed Derind Belly 15-17# boxed Derind Belly 15-17# Boxed, FZN Derind Belly 17-19# Boxed, FZN Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN Center Out Derind Belly 9-13# Center Out Derind Belly 9-13# Center Out Derind Belly 13-17# Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Skin-on Belly 10-12# Skin-on Belly 12-14# Skin-on Belly 16-18#	0			
c Cushinon Meat Vac, FZN c Cushinon Meat Poly c Cushinon Meat Poly, FZN c Cushinon Meat Combo	45,300	92.50	95.00	92.75	Center Cut Derind Belly 9–13# Center Cut Derind Belly 13–17#	3,000	284.50	289.25	
			±±0.10	±00.77	Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0			
 Sparerib - LGT Sparerib - LGT, FZN	302,615 44.364	145.00 137.00	180.00 155.00	160.73 151.67	Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0 17,189	165.47	183.13	
Sparerib - LGT Sparerib - LGT, FZN Sparerib - LGT, Poly Sparerib - LGT, Poly, FZN	9,308 10,018	166.00 122.70	188.63 170.00	175.53 130.33	Skin-on Belly 12-14# Skin-on Belly 14-16# Skin-on Belly 16-18# Skin-on Belly 18-20# Skin-on Belly 18-20#	60,686	173.00	174.30	
Sparerib - LGT Combo Sparerib - LGT, 1 PC VAC	29,635	155.38	174.00	158.69	Skin-on Belly 18-20#	5,999	175.00	181.38	
Sparerib - LGT, Poly, FZN Sparerib - LGT Combo Sparerib - LGT, 1 PC VAC Sparerib - LGT, 1 PC VAC, FZN Sparerib - MED, FZN Sparerib - MED, FZN	283,171	146.00	178.00	163.60	Skin-on Belly 10-12# boxed	71,526	199.90	217.63	
Sparerib - MED, FZN Sparerib - MED, Poly	33,488	169.63	202.98	185.24	Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed	12,036	199.00	211.68	
Sparerib - MED, Poly, FZN Sparerib - Med Combo	0 5,566	113.50	130.50	124.61	Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed	0			
Sparerio - MED, 1 PC VAC Sparerio - MED, 1 PC VAC, FZN	5,048	170 50	159.65	145.50 222.25	Skin-on Belly 10-12# boxed, FZN Skin-on Belly 12-14# boxed 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	0			
Sparerib - MED, FZN Sparerib - MED, Poly Sparerib - MED, Poly, FZN Sparerib - MED, Poly, FZN Sparerib - MED, 1 PC VAC Sparerib - MED, 1 PC VAC, FZN JULIS Spareribs, VAC JULIS Spareribs, VAC JULIS Spareribs, Poly	106,103	158.25	283.00 220.00	175.47	.Towl				
ouis Spareribs, Poly, FZN	56,092	158.25	275.88	231.04	Skinned Combo Skinned Boxed Skinned Boxed FZN	7,860 5,511	64.00 73.00	72.00 104.50	
uis Sparerihs MMPA					Skinned Boxed, FZN	- ,			
uis Spareribs, Poly uis Spareribs, Poly, FZN uis Spareribs, COMBO tyle Spareribs, VAC tyle Spareribs, VAC, FZN tyle Spareribs Poly	258,805 2,718	161.87 155.00	223.00 205.49	169.50 166.42	Skin On Combo Skin-On Boxed	0			

MANDATORY PORK REPORT FOR Friday, June 21, 2013
NATIONAL DAILY FORK REPORT FOB PLANT - Negotiated Sales - Afternoon - FOB

Pounds Price Range Wtd Avg Trim
30% Trim Combo
42% Trim Combo
65% Trim Combo
65% Trim Combo
30% Trim Boxed
30% Trim Boxed, FZN
42% Trim Boxed
45% Trim Boxed 0 55,512 62.00 77.25 68.88 186,048 84.00 96.07 89.85 30% Trim Boxed, FZN
42% Trim Boxed, FZN
42% Trim Boxed, FZN
65% Trim Boxed, FZN
65% Trim Boxed, FZN
72% Trim Boxed, FZN
72% Trim Boxed, FZN
85% Trim Boxed, FZN
85% Trim Boxed, FZN
42% Trim Boxed, FZN
42% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
85% Trim Poly Boxed, FZN
85% Trim Poly Boxed, FZN
85% Trim Poly Boxed, FZN
91cnic Meat Combo Cushion Out
91cnic Meat Combo Cushion Out
91cnic Meat Boxed Cushion Out
91cnic Meat Boxed Cushion In
91cnic Meat Boxed
91cnic Meat B 2,681 76.54 81.50 78.35 99.29 81.13 0 0 0 22,370 97.23 107.00 99.65 3,600 109.00 111.00 109.83 18,197 110.35 119.50 111.49 0 2.400 103.69 193.50 153.75 0 72% Ham Trim Boxed
72% Ham Trim Boxed, FZN

Variety
Untrimmed Neckbones Gas
Untrimmed Neckbones Gas, FZN
Trimmed Neckbones Gas, FZN
Trimmed Neckbones Gas, FZN
Trimmed Neckbones Gas, FZN
Trimmed Neckbones Poly
Trimmed Neckbones Poly, FZN
Untrimmed Neckbones Poly, FZN
Trimmed Neckbones Poly, FZN
Trimmed Neckbones Poly, FZN
Trimmed Neckbones Combo
Breast Bones Poly
Trimmed Neckbones Combo
Breast Bones, Poly, FZN
Brisket Bones, Full Cut, 10#
Brisket Bones, Full Cut, 10#
Brisket Bones, Full Cut, 30#
Brisket Bones, Full Cut, 30#
Brisket Bones, Full Cut, Combo
Tails, Poly
Tails, Gas
Tails, Gas
Tails, Gas
Tails, Cas, FZN
Tails, Cas
Front Feet, Poly, FZN
Front Feet, Poly, FZN
Front Feet, Poly
Front Feet, Cas
Front Feet, Poly
Hind Feet, Poly
Hind Feet, Poly
Hind Feet, Poly, FZN
Hind Feet, Poly, PZN
Hind Feet, Poly, PZN 58.00 55.36 25,380 0 64,030 51,600 29,445 56.19 42.00 92.50 0 0 10,500 98.00 120.43 99.07 64,405 87.20 94.00 88.60 12,540 72.00 14,044 63,117 88.38 65.00 96.00 85.00 4,847 5,400 60.63 44.07 72.50 58.77 Hind Feet, Combo
Hocks, Picnic, Poly
Hocks, Picnic, Poly, FZN
Hocks, Picnic, Gas
Hocks, Picnic, Gas, FZN
Hocks, Picnic, Combo
Front Feet, Split, Gas
Front Feet, Split, Gas, FZN
Front Feet, Split, Gas, FZN
Front Feet, Split, Poly
Front Feet, Split, Poly
Front Feet, Split, Poly 4,046 47.00 59.00 50.76 Front Feet, Split, Gas, FZM
Front Feet, Split, Foly, FZN
Front Feet, Split, Poly, FZN

AI (Added Ingreds)

AI 1/4 Trimmed Loin VAC
AI 1/8 Trimmed Loin VAC, FZN
AI Bone-in CC Tender-in Loin VAC, FZN
AI Bone-in CC Tender-in Loin VAC, FZN
AI Bone-in CC Tender-in Loin VAC, FZN
AI Bone-in CC Strap On, FZN
AI Bonls CC Strap Off
AI Bonls CC Strap Off
AI Bonls CC Strap Off, FZN
AI Bonless Sirloin, FZN
AI Bonless Sirloin
AI 0 0 0 3,557 200.50 211.00 205.68 8,941 130.00 131.25 130.42 12,320 264.13 318.00 283.20 0 3,039 244.00 253.75 228,089 85.50 83.76 0 0 8,061 132.25 136.00 134.40 24,659 134.50 142.00 141.31 122,435 42,732 165.00 151.50

Trems 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 FORK REPORT FOB OMAHA - Negotiated Sales - Afternoon - FOB Omaha

Loads PORK CUTS : Loads TRIM/PROCESS PORK :

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

Calculation	ons for	205 lb P	ork Caro	ass: 53	3_54% lean,	0.65"-0.8	30" BF la	st rib
Date		Carcass	Loin	Butt	mated Prima Pic	al Cutout Rib	Ham	
6/21/2013 Change :	270.4	107.36 1.60	117.08 2.22	113.64 1.25	68.92 0.17	148.90 -1.04	78.59 1.31	179.29 5.10
6/20/2013 6/19/2013	233.3 407.6	105.76 106.62	114.86 117.63	112.40 111.83	68.75 69.88 69.61 67.30	149.94 143.53	77.28 78.37	174.20 175.59
6/18/2013 6/17/2013	345.5 237.3	105.70 103.80	117.16 113.04	111.91 109.55	69.61 67.30	144.26 146.63	74.74 73.53	176.72 175.93
Five Day Av								
					Pounds			
Ioin 1/4 Trimmed	Loin VA	AC				133.89		
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	Loin Pa	per	,		0			
1/4 Trimmed 1/8 Trimmed	Loin Co Loin VA	mbo C	1		274,778	119.82 136.36		127.11 150.80
1/8 Trimmed 1/8 Trimmed 1/8 Trimmed	Loin VA Loin Pa	C, FZN aper	r			130.95		
1/8 Trimmed	Toin Co	mbo				186.99	231.10	213.90
Bone-in CC, Bone-in CC, Bone-in CC, Bols CC Str	Tender- Tender- ap-on	-in Loin -in Loin	VAC, FZN Combo	ſ	0 0 252,382	166.01	221.36	188.99
Bols CC Str Bols CC Str	ap-on, F ap-off	ZN			769,812		231.10	208.76
Bnls CC Str Boneless Si	ap-off, rloin	FZN				114.20		
Boneless Si Bone-in Sir	loin				12,856 161,426	112.07 76.63	127.77 107.53	117.88 93.16
Bone-in Sir Blade Ends		N			68,577	85.13	108.20	91.39
Blade Ends, Tenderloin					0 195,547	258.63	301.33	291.63
Tenderloin, Tenderloin, Tenderloin,	1 pc va	ac ac, FZN			0			
Butt Tender Butt Tender Backribs 2.	, FZN				0 396,916	242.94	272.97	251.14
Backribs 2. Backribs 2.	0#/up, F 0#/up 1	Pc Vac			53,953	240.32	278.48	263.06
Backribs 2. Riblets Riblets, FZ	=	Pc Vac,	F'ZN			253.52 72.91		
Butt					EOE 664	102.40	145 20	122 20
1/4 Trim Bu 1/4 Trim Bu 1/4 Trim Bu	tt VAC,	FZN			27,750 44,650	123.42 124.39 123.95	125.77 153.61	125.30 143.63
1/4 Trim Bu 1/4 Trim Bu	tt Paper tt Combo	r, FZN			0 45,056	122.10		126.08
1/4 Trim Bu 1/4 Trim Bu 1/8 Trim Bu	tt 1 Pc tt Vac	VAC, FZN	I		10,039	127.81	150.12	137.50
1/8 Trim Bu 1/8 Trim Bu	tt Paper	-			0 2,665	144.33	152.61	147.32
1/8 Trim Bu 1/8 Trim Bu 1/8 Trim Bu	tt Combo	VAC			0			
1/8 Trim Bu	tt 1 Pc eak Read	VAC, FZN	I Yac		0 51,693	136.94	140.81	138.99
1/4 Trim St	eak Read eak Read	ly Butt 1	Pc Vac		61,548	127.01	141.46	128.79
1/8 Trim St	eak Read eak Read	ly Butt V Ny Butt V	ac ac. FZN		255,123 0	136.14	147.06	143.91
1/8 Trim St 1/8 Trim St	eak Read eak Read	By Butt 1 By Butt 1	Pc Vac Pc Vac,	FZN	0			
1/4 Trim Bn 1/4 Trim Bn	ls Butt ls Butt	VAC VAC, FZN	ı		228,344 35,420 4 393	130.74 129.62	155.00 161.10	142.34 137.82
1/4 Trim St 1/4 Trim St 1/4 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/8 Trim St 1/4 Trim Bn	ls Butt ls Butt	Poly, FZ Combo	N		16,344	133.62	165.88	141.44
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn Bnls CT But Bnls CT But	ls Butt ls Butt t.1 Pc V	1 Pc VAC 1 Pc VAC /AC	: :, FZN		4,524 0 22,799	139.67 201.95	167.30 205.08	151.18 202.41
Picnic RS Smoker T SS Smoker T	rim Picr	nic Combo nic VAC)		19,269 288,258	65.52 81.26	69.12 100.32	66.60 86.85
SS Smoker T SS Smoker T SS Smoker T	rım Picr rim Picr rim Picr	nc VAC, nic Paper nic Paper	FZN :/Poly :/Poly, F	ZN	52,805 0	81.26	93.61	88.43
SS Smoker T SS Smoker T SS Smoker T	rim Picr	nic Combo nic 1 Pc	Vac		162,537	86.77	118.08	96.40
Picnic Cush	rım Picr ion Meat	ICIPC Vac	Vac, FZN	ı	286,045	101.94	123.22	111.94
Picnic Cush Picnic Cush	ion Meat ion Meat	Poly Foly	ZN		17,820 45,300	99.94 93.60	134.14 98.08	113.52 94.05
Picnic Cush Picnic Cush Picnic Cush Picnic Cush	ion Meat	Combo			15,152	97.49	111.28	102.11
Sparerib Trmd Sparer	ib - IGI	T 13/28-7			302,166	141.38	184.40	158.52
Trnd Sparer Trnd Sparer Trnd Sparer Trnd Sparer Trnd Sparer	ib - IGI	r Poly	E'ZNI		9,308	159.61 123.68	181.38	168.59
Trind Sparer Trind Sparer Trind Sparer	ib - IGI	, 1 PC V	AC, FZN		28,894			
Trind Sparer Trind Sparer	ib - MEI	D, FZN			283,171			
Trind Sparer Trind Sparer Trind Sparer Trind Sparer Trind Sparer	ib - MEI	POLY D, Poly,	FZN		33,488	110 41	127.73	101 50
Triid Sparer	ib - MEI	o, 1 PC V	AC		5,566	142.95	163.40	147.22
Trind Sparer Trind Sparer Trins Sparer St Louis Sp St Louis Sp	areribs, areribs	VAC F7	au, fan N		712,450 106,103	178.20 160 80	287.39	225.35
or roms ob	arerine,	POTA						
St Louis Sp St Louis Sp St Louis Sp BBO Style S	areribs, parerib	COMBO S. VAC	∠II.V		258 805	157 94	217 04	169 16
St Louis Sp St Louis Sp BBQ Style S BBQ Style S BBQ Style S	pareribe	s, VAC, F s, Polv	ZN		2,718	157.05	204.28	167.74
BBQ Style S BBQ Style S					0			
					-			

Friday, June 21, 2013									Page 7
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOR OMAHA - 1	Friday, 3 Negotiated Sale	June 2. es - After	L, 201 moon - Fo	3 OB Omaha	Trim	Pounds	Price	Range	Wtd Avg
		Pounds	Price Ra		30% Trim Combo 42% Trim Combo	0 55,512	61.37	71.88	67.65
Ham 14/dn Bone-In Hams Combo	0				65% Trim Combo 72% Trim Combo	186,048	83.77	94.20	89.23
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			
17/dn Ham Boxed, FZN 20/dn Ham Combo	0				42% Trim Boxed, FZN 65% Trim Boxed				
20/dh Hams Boxed 20/dh Hams Boxed, FZN	0				65% Trim Boxed, FZN 72% Trim Boxed	0 14,940	81.21	101.13	95.05
20/up Hams Boxed 20/up Ham Combo	0				72% Trim Boxed, FZN 85% Trim Boxed	54,240	76.63	94.84	80.97
20/up Hams Boxed, FZN 17-20# Trmd Selected Ham	0 75,965	76.76	80.76	79.63	85% Trim Boxed, FZN 42% Trim Poly Boxed	Ő			
20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	174,550 124,927	73.83 74.54	84.17 81.63	79.71 78.75	42% Trim Poly Boxed, FZN 72% Trim Poly Boxed	0			
17-20 Ham Boxed 17-20 Ham Boxed, FZN	0	71.51	01.03	70.75	72% Trim Poly Boxed, FZN 85% Trim Poly Boxed				
23-27 Ham Boxed	0				85% Trim Poly Boxed, FZN	0	02 57	107.60	100.00
20-23 Ham Boxed 17-20 Boxed Vac Pack	6,341	109.38	117.20	113.46	Picnic Meat Combo Cushion Out Picnic Meat Combo Cushion In	22,370	93.57	107.62	100.08
17-20 Boxed Vac Pack, FZN 20-23 Ham Boxed, FZN	0				Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	3,600	110.50	111.39	110.87
23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo	0				Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	17,700 0	110.42	111.31	110.78
20-26 Ham Poly Boxed 20-26 Ham Poly Boxed, FZN	0				Trim w/Trace Combo Trim w/Trace Boxed	0			
17-20 Hams Sknd/Defatted Combo 20-23 Hams Sknd/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	2,400	101.44	186.70	148.70
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	2,047	103.56	104.63	104.07	Variety Untrimmed Neckbones Gas	9,775	52.01	60.15	56.61
3 Muscle Ham to Blue 4 Muscle Ham to Blue	6,000	144.38	187.45	158.74	Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	0 24,870	38.45	50.07	46.41
5 Muscle Ham to Blue 3 Muscle Ham to Red	21,333	124.40	132.00	128.24	Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	0 64,198	26.38	49.98	31.41
4 Muscle Ham to Red	0				Trimmed Neckbones Poly, FZN	51,600	30.62	42.63	31.76
5 Muscle Ham to Red 3 Muscle Ham to Blue Boxed	6,958	92.30	95.43	93.67	Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	26,651	44.21	78.07	72.90
3 Muscle Ham to Blue Boxed, FZN 4 Muscle Ham to Blue Boxed	0				Trimmed Neckbones Combo Untrimmed Neckbones Combo	0			
4 Muscle Ham to Blue Boxed, FZN 5 Muscle Ham to Blue Boxed	0				Breast Bones Poly Breast Bones Poly, FZN				
5 Muscle Ham to Blue Boxed, FZN Roll Out Ham	0				Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN	0 10,500	98.31	125.81	99.62
Rollout Ham Bnls Boxed Rollout Ham Bnls Boxed, FZN	45,701 0	101.01	137.62	106.30	Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	0 64,405	85.08	94.62	90.26
Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	0				Brisket Bones, Full Cut, Combo Tails, Poly				
Roll Out Ham Rolled Tied Boxed, FZN Roll Out Ham Boxed Poly	0				Tails, Poly, FZN Tails, Gas	11,940 0	64.11	72.69	69.22
2pc 2pc Boxed	0				Tails, Gas, FZN Tails, Combo	0			
2PC Boxed, FZN Insides	0 125,499	120.38	141.13	129.88	Front Feet, Poly Front Feet, Poly, FZN	13,889 62,867	81.43 66.01	88.07 87.17	84.69 75.52
Outsides Knuckles	163,933 87,819	120.38 112.11	141.13 140.27	129.29 124.34	Front Feet, Combo Front Feet, Gas	0		****	
Lite Butt Inner Shank	4,467 47,002	127.88 99.40	129.76 120.28	129.01 118.30	Front Feet, Gas, FZN Hind Feet, Poly	Ö			
Outer Shank Insides Boxed	27,560	91.38	104.76	99.72	Hind Feet, Poly, FZN Hind Feet, Combo	5,400 0	43.68	56.42	46.10
Insides Boxed, FZN Outsides Boxed	0				Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	4,046	46.38	55.38	49.57
Outsides Boxed, FZN	0				Hocks, Picnic, Gas	0			
Knuckles Boxed Knuckles Boxed, FZN	0				Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo	0			
Lite Butt Boxed Lite Butt Boxed, FZN	0				Front Feet, Split, Gas Front Feet, Split, Gas, FZN	0			
Inner Shank Boxed Inner Shank Boxed, FZN	0 122,760	102.62	118.79	102.86	Front Feet, Split, Poly Front Feet, Split, Poly, FZN	0			
Outer Shank Boxed Outer Shank Boxed, FZN	0				AI (Added Ingreds)				
Insides Boxed Poly Insides Boxed Poly, FZN	0				AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN	0			
Knuckles Boxed Poly Knuckles Boxed Poly, FZN	0				AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	0			
Knuckles Boxed Vac Pack Knuckles Boxed Vac Pack, FZN	0				AI Bone-in CC Tender-in Loin VAC AI Bone-in CC Tender-in Loin VAC, FZN	0			
Lite Butt Boxed Poly Lite Butt Boxed Poly, FZN	0				AI Bnls CC Strap On AI Bnls CC Strap On, FZN	0			
Inner Shank Boxed Poly Inner Shank Boxed Poly, FZN	0				AI Bnls CC Strap Off AI Bnls CC Strap Off, FZN	3,557	204.28	209.34	206.78
Shanks Bone In Shanks Bone In Boxed	0				AI Boneless Sirloin AI Boneless Sirloin, FZN	8,941	129.23	134.45	131.00
Shanks Bone In Boxed, FZN					AI Bone-in Sirloin AI Bone-in Sirloin, FZN	0			
Belly Derind Belly 7-9#	4,100		262.64	235.63	AI Blade Ends	0			
Derind Belly 9-13# Derind Belly 13-17#	219,412 133,298	205.74 204.39	225.96 228.03	220.33 220.97	AI Tenderloin AI Tenderloin, FZN	12,320	264.03	321.78	284.20
Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boxed	2,751	231.08	255.01	245.25	AI Tenderloin, FZN AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac, FZN	2,663	288.67	292.23	291.48
Derind Belly 7-9# Boxed, FZN	0				AL BACKTIOS 2.0#/up	0			
Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed	11,897	238.62	268.19	244.63	AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up 1 Pc Vac	3,039	247.63	265.32	260.09
Derind Belly 13-17# boxed Derind Belly 15-17# boxed Derind Belly 13-17# Boxed	0 0 0				AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC	228,089	83.90	87.21	85.47
Derind Belly 13-17# Boxed, FZN Derind Belly 15-17# Boxed, FZN	0				AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac	7,532	91.23	93.43	92.80
Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN	0				AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac	0			
Center Cut Derind Belly 6-8# Center Cut Derind Belly 9-13#	3,000	279.23	284.38	281.81	AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	0			
Center Cut Derind Belly 13-17# Skin-on Belly 8-10#	Ü				AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC	0			
Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN	0				AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac	0 8,06 <u>1</u>	129.99	145.61	138.93
Skin-on Belly 10-12# Skin-on Belly 12-14#	17,189	164.09	181.92	175.13	AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac	()	135.19	143.43	141.53
Skin-on Belly 14-16# Skin-on Belly 16-18#	60,686	168.87	170.72	169.62	AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN AI 1/4 Trim Bnls Butt VAC				
Skin-on Belly 18-20# Skin-on Belly 20-25#	5,999	173.27	173.63	173.51	AI 1/4 Trim Bnls Butt VAC, FZN AI Trmd Sparerib - LGT	0			
Skin-on Belly 10-12# boxed Skin-on Belly 10-12# boxed, FZN	70,015	198.62	211.08	203.90	AI Third Sparerib - LGT, FZN AI Third Sparerib - LGT 1 PC VAC	0			
Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed, FZN	12,036 0	190.94	209.01	191.88	AI Tind Sparerib - LGT 1 PC VAC, FZN AI Tind Sparerib - MED	0			
Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed, FZN	0				AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED 1 PC VAC	122 435	161 62	166 42	162.41
Skin On Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed, FZN Skin on Belly 16-18# Boxed, FZN	0				AI Ind Sparerib - MED 1 PC VAC, FZN	42,732	153.21	153.81	153.77
Jowl					Items that have no entries indicate there w because they did not meet the daily 3/70/20				
Skinned Combo Skinned Boxed	7,860 4,740	60.38 69.38	68.38 88.10	64.38 76.13	as the item may qualify.	- Summering	rease	TOTAL II	munity
Skinned Boxed, FZN Skin On Combo	4,740	02.30	00.10	10.13	Detailed description of the cutout is avail	able on re	quest.		
Skin-On Boxed Skin-On Boxed, FZN	0								
GAII ON DARW, FAN	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 6/21/2013, was estimated at 5.69 per cwt live, up
0.14 when compared to last week.
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) Lbs Price Change Value
Pry/Wk Price Change
Prv/Wk
96.00 6.00 Cheek meat, trimmed
Chitterlings
Ears, square-cut
Tongues, grn, bnls, sml bx
Hearts, slashed, domestic
Kidneys, inedible
Livers, inedible
Melts, inedible
Salivary Glands
Snouts, partial lean
Stomachs, scld, small box
Lungs, inedible
Choice white grease
Pork meat & bone meal
Pork blood meal
Lard 0.28 $\begin{array}{cccc} 0.28 & 96.00 \\ 1.26 & 62.00 \\ 0.19 & 201.00 \\ 0.18 & 114.00 \\ 0.28 & 44.75 \\ 0.25 & 7.00 \\ 1.25 & 15.50 \\ 0.17 & 5.13 \\ 0.26 & 20.00 \\ 0.25 & 44.00 \\ 0.43 & 115.00 \\ 0.95 & 40.00 \\ 0.50 & 45.75 \\ 1.57 & 573.50 \\ 1.95 & 1162.50 \\ 1.72 & 46.75 \\ 2.01 & 20.00 \end{array}$ 0.78 0.38 0.21 15.00 -4.50 -0.13 0.02 0.19 0.01 0.05 0.11 0.49 0.04 0.23 0.45 1.13 0.80 44.25 37.50 --Lard Blood plasma 2.01 20.00 Totals: 13.50 5.69

Dressed equivaler	ıı basıs		\ •	5.03	٦.
(1) Typical slaughter hog we			55).	7.69	,
(1) Typical Staughter hog we	.19115 Z/	o pounds.			
USDA BY PRODUCT PRICE REPORT				BASIS	
Carlot Basis - Dollars/hundred PORK VARIETY MEATS - FROZEN	weight -	- as of 3:0	O PM		
Items	Ide	Price R	ange	W	tg Avg
CHEEK MEAT trimmed	Lab	Price R	96.00	96	5.00 C
CHITTERLINGS, 10 lb. pail					
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail EARS, Pet Treat, 3-4/lb					
EARS, edible export HEARTS, slashed, domestic			242.00	242 47 63	2.00 A
HEARTS, slashed, domestic			47.00	4'	7.00 A
single slashed, export	9.0		63.00	6.	3.00
multi slashed, export whole, export					
KIDNEYS, small box, export LIVERS, large box, domestic					
LIVERS, large box, domestic					
SALIVARY GLANDS,					
SNOUTS, partial lean					
partial lean w/mask STOMACHS, scalded, small box			58.00	58	3.00 C
STOMACHS, scalded, small box		100.00	100.00	1.0	4 50
scalded, small box, export TONGUES,	9.0	123.00 -	127.00	124	4.78
green, bnls, small box					
green, bnls, tip-on exp			163.00	163	3.00 A
scalded & scraped			100.00		,,,,,
UTERI					
PORK SKINS FRESH IN	COMBO - I	OB SUPPLY	POINT -		
QUARTERLY CONTRACTS:		DOMESTIC 35.50-48.0 37.00-48.0	_	Export	
BELLY SKINS, SELECTED		35.50-48.0	0	43.00-5	1.00
FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS HOUSE DIN	±1a1a	37.00-48.0	10	41.50-52	2.00
HAM SKINS, HOUSE RUN	LIIK	27.75-45.0	10	37.00-42	2 00
PICNIC SKINS, HOUSE RUN		24.50-28.0		37.00 4.	2.00
JOWL SKINS, HOUSE RUN		22.50-28.5			
PORK PET FOODS	- FOB SUI	PPLY POINT			
QUARTERLY CONTRACTS:		FRESH		BOXED FI	ROZEN
KIDNEYS, inedible		7.00-7.00			
T TUTEDO II		7.00-7.00 12.00-19.0	0		
LIVERS, " LUNGS,		2.00-6.00	0		
T TUTEDO II		12.00-19.0	0		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS	- FOB CI	2.00-6.00 5.00-5.25	0		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o	- FOB CI	2.00-6.00 5.00-5.25 ENTRAL U.S.		Paran	
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD	- FOB CE	2.00-6.00 5.00-5.25 ENTRAL U.S.		Range	Wtd Avg
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, " WELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck)	£ 3:00 PM	2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		Wtd Avg
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15%	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB FLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15%	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Choice white grease	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) 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	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grease (truck) Yellow grease (truck) 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% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer 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	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) 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 Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1)	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price	47.50	
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price		45.58
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) LOOSE lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease Yellow Grease EDBLE TALLW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price	47.50	45.58
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% 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)	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price	47.50	45.58
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) EDBLE LARD, FOB PLANT (truck) LOOSE lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable < .15% Renderer bleachable < .15% Renderer bleachable < .15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease Yellow Grease EDBLE TALLW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF	£ 3:00 PM	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price	47.50	45.58
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grese (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 TALLOW, CAF GULF LOOSE lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1)	£ 3:00 Ph	2.00-6.00 5.00-5.25 NTRAL U.S. I Lds	Price	47.50	45.58
LIVERS, " LUNGS, MELTS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease (truck) 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 TALLOW LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLIMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic	£ 3:00 Ph	2.00-6.00 5.00-5.25 NTRAL U.S. 1 Lds 24.0 45.0	Price 00 - /	unq	45.58
LIVERS, " LUNGS, MELITS, " USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as o TALLOW, GREASE, AND LARD INEDBH, TALW/GRSE FOB CENTRAL Choice white gree (truck) Yellow grease (truck) Yellow grease (truck) Loose lard, PS and/or CP INEDBH, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer 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	£ 3:00 Ph	2.00-19.0 2.00-6.00 5.00-5.25 ENTRAL U.S.	Price 00 - /	unq	45.58

Ruminant Panhandle, Domestic
PORK Meat/Brnmeal,50% pro/con
DRT (lo)/unit pro
DRT (lo)/unit pro, pnhdl
DRT (hi)/unit pro
BLOOD MEAL, 85% pro/con
Central
Panhandle
CAF California
PORK BLOOD MEAL, 85% pro/ton (1) May include Technical Animal Fat as both meet the same AFOA specifications.

1.0

562.50 7 80 A

1000.00 A 1000.00 B

7.80

1000.00 1000.00

1150.00

USDA CARLOT VEAL CARCASS REPORT - Thu, June 20, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mostly steady to lower on open market and packer owned calves unevenly steady. Demand and offerings light to moderate. Harvest numbers were 5.17 percent lower when compared to last week's total. Dressed weights were dn 3.0 pounds in the Northeast, up 6.5 pounds in the North Central, with the total NE & NC being up 1.2 pounds.

Represents calves harvested Monday through Wednesday of this week. VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER - FOB BASIS Includes previously committed contract and open market calves.

NON-PACKER (WNED	Head	Range	Wtd Avg
Hide-Off, 255	5-315 Lbs. Hot Basis	1910	330.00- 345	.00 333.81
PACKER OWN	ED			
Hide-Off, 255	5-315 Lbs. Hot Basis	1804	332.00- 368	357.39

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 330.00 to 340.00 for early November.

Special Fed Veal Slau	ghter for:		Year Ago	YTD	YTD
Week ending:	06/15/13	06/08/13	06/16/12	2013	2012
Northeast	3,379	3,388	2,778	75,250	76,003
North Central	2,312	2,613	3,023	55,308	81,791
Total NE & NC	5,691	6,001	5,801	130,558	157,794

Special Fed Veal Dr	Year Ago			
Week ending:	06/15/13	06/08/13	06/16/12	
Northeast	270.0	273.0	269.5	
North Central	270.5	264.0	271.9	
Total NE & NC	270.2	269.0	270.8	

- * 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 mostly steady on all items except Hindsaddles were 7.50 higher; Osso Bucco, foreshanks 5.00 higher and Loin items 5.00-10.00 higher. Demand was moderate for light to moderate offerings. Veal featured in retail outlets increased slightly last week, with shoulder blade chops and loins chops being the most prominent items. items.

Item:	Wt. Ran	nge	Rang	е
Carcass, hide off	200-275	lbs	419.00-	540.00
Foresaddles	86-147	lbs	340.00-	375.00
Forequarters	43-74	lbs	340.00-	475.00
Necks, bone-in	24-28	lbs	285.00-	285.00
Breast	10-18	lbs	125.00-	180.00
Foreshank	3-5	lbs	490.00-	895.00
Osso Bucco, foreshank	2-8	lbs	810.00-	1095.00
Shoulder, full	49-85	lbs	330.00-	405.00
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	505.00-	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	595.00-	625.00
Strip Loins, bnls, 0x0	1-up	lbs	1300.00-	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-	
Legs, slices, retail			750.00-	1125.00
	27-47	lbs	950.00-	1150.00
	24-39	lbs	859.00-	1125.00
	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-	
Hindshank	5-8	lbs	700.00-	
Osso Bucco, Hindshank	2-8	lbs	995.00-	
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-	
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
- Northeast

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, June 21, 2013

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

Items with no entries indicate non-reportable trades.

CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	1-4 Head 228 188 838 1,563 1,074 1,924	Head	5,815 Wt Avg 354.70 329.76 282.43 257.01 241.83 212.47
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	Head	Wt Avg

CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 398
Weight	Head	Wt Avg
45-DN	84	242.67
45-55#	81	243.28
55-65#	87	233.41
65-75#	67	228.04
75-85#	45	178.20
85-UP	34	168.22

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mostly steady; 45 # to 55 # Carcasses were 4.00 higher, while all other weight categories were generally steady.

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG	1-4	Head 5,620 Wt Avg
45-DN	228			354.70
45-55#	188			329.76
55-65#	838			282.43
65-75#	1,480			256.45
75-85#	1,074			241.83
85-UP	1,812			212.07

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS ORESADDLE	FOB PR	ICE CHA	NGE % CA	RCASS I	LBS.
204 209	RACK, 8-RIB MEDIUM BREAST **	508 90		.61 10.°	77% 7.76 85% 6.37	
207 210	SHOULDERS, SQ-CUT FORESHANK				53% 16.94 82% 2.75	
	NECK ** HINDSADDLE	92	.14 -4	.35 2.3	22% 1.60)
232 232E	LOINS, TRIMMED 4X4 FLANK UNTRIMMED **			.12 10.9 .27 3.3	97% 7.90 39% 2.44	
233A	LEG, TROTTER OFF	316			88% 22.96 	
	GROSS CARCASS VALUE:	285	.17 2.	.35 95.4	45% 68.72	2
	ADDLE VALUE ADDLE VALUE	269 330		.74 49.1 .29 46.1		

ss value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 253.67 2.35

- * 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 06/08/2013, 1.00 lbs heavier than last week.

 **Includes Fresh and Frozen Product

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

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

Current Volume -Fresh Cuts 1,060,598 pounds Frozen Cuts 303,764 pounds

Items	with	no	entries	indicate	non-reportable	trades	.		
FRESH (CHOICE	€ &	PRIME C	JTS					
			_		#_Of I	'otal 1	Weighted	Change	from

IMPS	Sub-Primal	Trades	Pound	Average	
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	7	1,491	\$321.95	(0.82)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	5	572	\$416.85	(12.06)
203	Bracelet				
204		8	1,316	\$523.10	6.05
204		105	18,672	\$508.98	(0.61)
204	Rack, 8-Rib, heavy	18 55	4,403		(26.63)
204A 204B	Rack, chined Rack, roast-ready	30	15,815 8,223		
204B 204C	Rack, roast-ready, frenched		32 108	\$030.93 \$1 046 16	(17.87)
204C		12	2 518	\$1,046.16 \$1,218.04	1 61
206	Shoulders	95	61 01/	¢200 00	(0.62)
207	Shoulders, square-cut	236	151 .163	\$229.56 \$438.06 \$107.74 \$56.53 \$421.26 \$354.88	4.20
208	Shoulders, square-cut, bnls	43	8.933	\$438.06	(3.46)
209	Breast	122	48.694	\$107.74	(3.42)
	Breast, bulk	16	23,308	\$56.53	(0.81)
209A	Ribs, Breast bones off	32	2,158	\$421.26	(7.79)
210	Foreshank	187	19,411	\$354.88	(9.62)
229	Hindsaddle, long-cut				
230	Hindsaddle	5	636 2,853 19,245	\$395.56	(6.55)
231	Loins	10	2,853	\$363.35	(2.77)
232		108	19,245	\$460.25	(0.12)
232		2.7	6,266	\$542.12	0.88
232		130	29,020	\$629.26	7.02
232		36	7,275	\$753.36	(2.41)
232A	Loins, short-cut, 2x2	0			
232A 232A	Loins, short-cut, 1x1	0			
232A 232C		1/	1 080	\$1,480.65	18.23
	Flank, untrimmed	21	50 249	\$44.74	(0.85)
233	Legs	98	27.440	\$293.70	0.54
233A		147	44.112	\$316.08	6.30
233C	Leg, trotter-off, partial bn	1 38	5,191	\$449.47	0.18
233E	Leg, steamship	23	2,769	\$365.72	5.80
233F	Hindshank	49	15,331	\$394.25	(3.78)
234	Leg, Boneless, Tied	122	38,819	\$1,480.05 \$44.74 \$293.70 \$316.08 \$449.47 \$365.72 \$394.25 \$452.93	1.64
234A		42	6,761	\$518.83	9.22
234B	Leg, 2-way boneless				
234C			1,308	\$493.00	0.00
234D		0	12 205	+504.00	(2.42)
234E	Leg, inside, boneless	66	13,326	\$684.89	(3.43)
234F	Leg, sirloin tip, bnls	0 22	1 042	¢675 67	14 42
234G 235	Sirloin, boneless	22	1,943	\$675.67	14.43
236	Back, trimmed	8	332	\$787.86	71.06
238		21	2,115		(12.48)
239		25	2,113		4.99
244	Loin, boneless, 3-way	0	2,110	4510.00	2.00
245		Ü			
246	Tenderloin	4	87	\$1,312.48	(36.88)
295	Lamb for stewing	35	4,377	\$601.08	(30.54)
296	Ground lamb	43	11,616	\$601.08 \$510.13 \$115.56	(6.51)
	Necks	20	4,377 11,616 7,950	\$115.56	(6.51) (9.79)

FROZE	N CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204 204C	Rack, 8-Rib, medium Rack, roast-ready, frenched	4 10	4,161 6,124		0.13 (11.80)
207	Shoulders, square-cut	8	8,924	\$191.11	(4.57)
209	Breast Breast, bulk	15 4	14,541 3,162		2.43 2.73
209A 210	Ribs, Breast bones off Foreshank	5 7	1,339 3,459	\$406.32	1.20 25.58
230	Hindsaddle	3	158	\$358.48	0.00
232E 233A	Flank, untrimmed Leg, trotter-off	21 21	52,346 24,799	\$40.10 \$270.70	0.33 (5.69)
233F 234	Hindshank Leg, Boneless, Tied	3 9	309 2,080		0.00 6.93
234A 234E	Leg, shank off, bnls Leg, inside, boneless	12 24	54,764 2,172	\$410.80	(2.27) 1.46
238	Trimmings	9	12,178	\$151.27	4.59
246 295	Tenderloin Lamb for stewing	5 20	133 2,776		0.00 6.19
296	Ground lamb Necks	47 21	8,492 28,312	\$442.37 \$85.56	(2.07) 12.55

 $\label{lem:view_complete} \mbox{View complete report at } \mbox{$\underline{\rm http://www.ams.usda.gov/mnreports/lm_xl500.txt}$$

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 21-Jun-2013 and 22-Jun-2013 is estimated to be 29,912,000 DN 2.78 percent from a week ago and DN 9.04 percent from a year ago. (Last week 30,766,000; last year 32,886,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 22-Jun-2013 is estimated to be 156,421,000 head DN 0.27 percent from a week ago, and UP 1.54 percent from a year ago. (Last week 156,849,000; Last year 154,051,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jun 21, 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

		ICES
	(CENTS I	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	-	32.00-33.00
WTD AVERAGE PRICE		32.67 LUME
		,000 LBS.)
VOLUME TRADED VOLUME EXPORTED	(-21 2	122
	PR	ICES
	(CENTS	PER POUND)
15-20%		
PRICE RANGE	32.50-37.00	28.00-34.00
WTD AVERAGE PRICE	34.58	31.71 JUME
		000 LBS.)
VOLUME TRADED	2,295	3,040
VOLUME EXPORTED	1,895	326
	PR	ICES
	(CENTS	PER POUND)
20% OR MORE		
RANGE	-	-
WTD AVERAGE PRICE	-	-
		UME
VOLUME TRADED	(PER I,	000 LBS.)
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Jun 20, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.46 lower at 183.75; Select 600-900 lbs carcass was 0.36 higher at 167.73 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, boxed beef cutout values were generally steady on Choice and firm on Select on light to moderate demand and moderate offerings. This week's reports contained a mixed bag of prices and transactions. Sales set to deliver prior to the Independence Day holiday came in with more of a premium, but many sales set to deliver near the end of the 21 day delivery window were priced considerably lower. This resulted to a widening of price spreads, particularly on middle meats. The loin complex was the only area of the carcass that managed to move prices higher despite widening spreads on individual cuts such as short loins and strips. Ground beef prices also increased moderately this session on nearly all lean percentages, although most significantly on 73% lean. Out front negotiated sales were moderately active this session with Choice rib and loin primals seeing most of the movement at prices nearing the lower end of spot market prices. Beef trimmings were higher although sale volumes were light throughout the session. The Comprehensive Boxed Beef report for Monday, June 17th reached a record high load count for Overseas Export sales. The Comprehensive report has shown strong export sales throughout the year, which may reflect increased shipments of US Beef to Japan markets.

For the week: Select and Choice rib primal 2.00 to 3.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice ch

markets.
For the week: Select and Choice rib primal 2.00 to 3.00 lower; Select and Choice chuck primal 1.00 to 5.00 lower; Select and Choice round primal 2.00 to 3.00 lower; Select loin primal 3.00 to 9.00 higher. Beef trimmings were 4.00 higher. Fed cattle grinds were mostly 5.00 to 10.00 higher; Blended grinds were 3.00 to 5.00 lower.

Choice 600/900# carga Composite of Boxed Beef Cutout Values carcasses down 0.23 at 199.30, Select 600 higher at 185.88 when compared to last Friday. 600/900# Values: carcasses

higher at 185.88 when compared to last Friday.

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

Lean boneless processing beef and trimmings were mostly steady to firm with the exception of 85% trimmings which were weak to lower. Demand remained light to moderate for moderate to heavy offerings. Trading was moderate. Prices stabilized as supplies began to clear the market place. Lighter domestic cow and bull kills, brisk sales for imported lean product and stronger outfront sales helped to support the market.

Market activity on imported beef was moderate. Prices were firm compared to late last week's market. Improved demand for lean product and tightening supplies helped to firm prices.

Cutter cow cutout values were mostly steady. Demand was light to moderate and moderate offerings. Round, rib and loin cuts were mixed while chuck items closed lower. Flank cuts were moderately to sharply higher. 100% lean items were mixed.

Lean boneless beef 92-94% firm; 90% generally steady; 85% weak to 2.00 lower; 81% mostly steady; 75% moderately higher; 65% steady to firm; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, June 20, 2013 was estimated at \$157.55 per cwt, 0.72 higher compared to last Friday.

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

Trading on beef varieties followed the same pattern as previous weeks. Traders remained on side, continuing to buy only when prices fell within their price range. In addition, most traders were only buying on an "as needed basis." Grinding meats continued to be popular as end users and exporters were buying at prices that were at their price points. However, the absence of both Russia and China from the market forced packers to try and develop new markets for their beef by-products.

Trading for pork variety meats was very slow this week, as the availability of pork by-products was limited. With the number of hogs harvested each week declining, packers were able to push prices higher on both trimming and export meats. Regardless of the price, traders continue to chase after pork cheeks as the supply of both 42% and 72% pork trim is limited. In recent weeks, packers have also cleaned up the supply of hearts and were able to push prices higher this week. Pricing of pork varieties headed to Hong Kong also edged higher for the week.

Market activity on tallows and greases was slow this week. Chicago and Gulf markets were quiet as buyers and sellers were well covered. Central choice white grease prices ended steady to higher. Biofuel demand remained good for light to moderate offerings.

Protein feed supplements experienced moderate to active trading

offerings.

offerings.

Protein feed supplements experienced moderate to active trading this week. Ruminant meat and bone meal prices continued to climb as it remains a good value compared to cash soybean meal. Pork meat and bone meal prices also moved higher. Demand was good for light to moderate offerings. Tight supplies and the approaching holiday prompted higher prices on Central and pork blood meal.

Trading on major packer hides was slow this week. Demand and offerings were light. Packers were dug in not wanting to give much ground, while tanners continued to resist the current price levels. Trading was light and at generally steady prices. Heavy Native Steers and Dairy Cows ended steady while Heavy Texas steers finished slightly lower.

Beef Variety Meats: Cheek meat domestic unevenly steady, export 5.00 lower; Head meat domestic 1.00-5.50 lower; Hearts, regular bone-out export steady; Oxtails not tested; Tripe scalded edible export not tested.

Pork Variety Meats: Cheeks 6.00 higher; Hearts slashed domestic

Pork Variety Meats: Cheeks 6.00 higher; Hearts slashed domestic 2.00 higher; whole export not tested; Snouts partial lean with mask 5.00 higher compared to last quote; Stomach scalded export not tested; Tongues, green boneless tip-on export 2.00 higher compared to last quote.

Central choice white grease steady to 1.75 higher; Central meat and bone meal 15.00-20.00 higher; Panhandle meat and bone meal 10.00-20.00 higher; pork meat and bone meal 20.00-30.00 higher; Central blood meal 20.00 higher; pork blood meal 50.00 higher; Heavy Native Steer hides steady; Dairy Cow hides steady; Heavy Texas Steer hides 0.50 lower.

The average value of hide and offal for the four days ending June 20, 2013, was estimated at 14.47 per cwt., unchanged from last week and up 1.39 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was mostly weak on open market and packer owned calves. Demand and offerings light to moderate. Harvest numbers were 5.17 percent lower when compared to last week's total. Dressed weights were dn 3.0 pounds in the Northeast, up 6.5 pounds in the North Central, with the total NE & NC being up 1.2 pounds.

Special fed veal cut prices were mostly steady on all items except hindsaddles were 7.50 higher: Osso Bucco, foreshanks 5.00 higher and loin items 5.00-10.00 higher. Demand was moderate for light to moderate offerings. Veal featured in retail outlets increased slightly last week, with shoulder blade chops and loins chops being the most prominent items.

CARCASS & PELTS

Carcass lamb sales for the week, as of 6/20/2013, carcasses less than 45 pounds trended firm, while 45 to 65 pounds were 7.00 to 12.00 higher. Carcasses between 65 and 85 pounds were generally steady, while those heavier than 85 pounds were 3.00 lower on the session. Carcass Cutout Report was 3.33 higher compared to last week at 251.32.

Pelt activity this week compared to last report: Pelt prices

Pelt activity this week compared to last report: Pelt prices were generally steady on the majority of both shorn and unshorn pelt classes this session. Trading was modest, with light to moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA