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



Des Moines, Iowa Ph# 515-284-4460

Fx# 515-284-4231

Washington, DC

Ph# 202-720-6231 Fx# 202-690-3732

VOLUME 28, NO. 125

Friday, June 28, 2013

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 06/28/2013 (est)	125,000	2,000	391,000	7,000
Week ago (est)	123,000	2,000	392,000	7,000
Year ago (act)	124,000	3,000	405,000	7,000
Week to date (est)	607,000	13,000	2,006,000	40,000
Same Pd Last Wk (est)	615,000	13,000	1,979,000	40,000
Same Pd Last Yr (act)	629,000	14,000	2,004,000	39,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		99,000		26,000

ESTIMATED DAILY LIVESTOO	CK SLAUGHTER	UNDER FEDI	ERAL INSPECT	CION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 06/29/2013 (est	2) 42,000	0	12,000	0
Week ago (est)	44,000	0	2,000	0
Year ago (act)	24,000	0	2,000	0
Week to date (est)	649,000	13,000	2,018,000	40,000
Same Pd Last Wk (est)	659,000	13,000	1,981,000	40,000
Same Pd Last Yr* (act)	653,000	14,000	2,005,000	39,000
2013 Year to Date	15,842,000	358,000	54,230,000	1,023,000
2012 *Year to Date	16,078,000	353,000	54,345,000	973,000
Percent change	-1.5%	1.5%	-0.2%	5.1%
2013 *Totals subject to	revision/20	12 *Totals	adjusted to	reflect
MACC routidiona/Voarly to	stala marr no	+ 244 4110 1	to rounding	

SELECT

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.

CHOICE

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

	600-900	600-900	
Current Cutout Volume:			
Current Cutout Values: Change from prior day:	0.12	(0.47)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds)	1().35 111	
COMPOSITE PRIMAL VALUES Primal Rib	315 84	274 45	
Primal Chuck	160.03	156.03	
Primal Round	157.39	156.94	
Primal Loin Primal Brisket	273.97	252.49 139.72	
Primal Short Plate	142.06	145.10	
Primal Flank	120.88	274.45 156.03 156.94 252.49 139.72 145.10	
TOAD COUNT AND CUTCUIT VALUE CUMMADY FOR DE	TOD E DAVE		
Date Choice Select Trim Grinds Total	CHOICE	SELECT	
06/27 82 52 16 19 170	197.38	187.62	
06/26 97 74 14 30 215	196.51	186.51	
06/25 86 58 8 20 172	197.57	185.92	
06/21 52 43 13 24 132	199.25	186.58	
Date Choice Select Trim Grinds Total 06/27 82 52 16 19 170 06/26 97 74 14 30 215 06/25 86 58 8 20 172 06/24 70 36 11 21 139 06/21 52 43 13 24 132	198.02	106 57	
CURRENT VOLUME - (one load equals 40,000 per Choice Cuts 54.92 loads	ounds) 2.196.647	pounds	
Select Cuts 28.58 loads	1,143,268	pounds	
Trimmings 3.49 loads	139,705	pounds	
Choice Cuts 54.92 loads Select Cuts 28.58 loads Trimmings 3.49 loads Ground Beef 24.26 loads	970,450	pounas	
Choice Cuts, Fat Limitations 1-6	(IM) = Individua	al Muscle	
Choice Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal # of Trades	Total Pounds	Price Range	Weighted Average
109E 1 Rib ribeve lin-on bn-in 1	8 18 252	620 00 682 00	640 96
112A 3 Rib, ribeye, bnls, light 1	4 33,969	675.00 755.00	714.12
112A 3 Rib, ribeye, bnls, heavy 5	0 96,742	639.00 755.00	706.81
112A 3 Rib, ribeye, bnls, heavy 5 113C 1 Chuck, semi-bnls, neck/off	0 96,742 4 17,038	639.00 755.00 196.00 208.00	706.81
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod trmd 114A 3 Chuck, shoulder clod trmd	0 96,742 4 17,038 4 31,944 0 98,002	639.00 755.00 196.00 208.00 182.00 200.50	706.81 201.54 186.97
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75	706.81 201.54 186.97 199.18 291.63
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00	706.81 201.54 186.97 199.18 291.63 228.41
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2 rigon, beneform	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00	706.81 201.54 186.97 199.18 291.63 228.41 422.41
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll. lxl. neck/off 13 Chuck 1 Lxl. neck/off	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00	706.81 201.54 186.97 199.18 291.63 228.41 422.41
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1. 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1. 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 1.	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.00 240.00 200.32 216.76	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 1 3 Chuck roll, retail ready	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.00 240.00 200.32 216.76	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 1 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 2 120A 3 Brisket, point/off, bnls	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 0 117,347 9 9,469	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.00 240.00 200.32 216.76	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1 15 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 1 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 123A 3 Short Plate, short rib	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331	639.00 755.00 196.00 208.00 182.00 200.50 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.03 216.76 193.98 217.50 345.00 368.00 410.00 471.00	706.81 201.54 186.97 199.18 291.63 228.41 422.41 209.94 209.94 204.89 347.87 442.49
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1. 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1. 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 3. 116B 1 Chuck, chuck tender (IM) 1. 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 0 44,696	639.00 755.00 196.00 208.00 182.00 200.50 182.00 219.00 290.00 296.76 222.00 247.00 415.00 443.00 220.03 216.76 193.98 217.50 345.00 368.00 410.00 471.00 299.83 353.00	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1. 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1. 15 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 3. 116B 1 Chuck, chuck tender (IM) 1. 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, bone-in	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 0 44,696 3 4,805	639.00 755.00 196.00 208.00 182.00 200.50 182.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 200.32 216.76 193.98 217.50 345.00 368.00 410.00 471.00 299.83 353.00 183.00 192.50	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27
109E 1 Rib, ribeye, lip-on, bn-in 1 112A 3 Rib, ribeye, bnls, light 1 112A 3 Rib, ribeye, bnls, light 1 112A 3 Rib, ribeye, bnls, leavy 5 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 1 14B 3 Chuck, clod, top blade 1 14E 3 Chuck, clod, arm roast 1 14F 5 Chuck, clod tender (IM) 1 15 1 Chuck, clod tender (IM) 1 16A 3 Chuck, roll, lxl, neck/off 3 116B 1 Chuck, chuck tender (IM) 1 1 Chuck roll, retail ready 1 12O 1 Brisket, deckle-off, bnls 1 12OA 3 Brisket, point/off, bnls 1 12OA 3 Short Plate, short rib 1 13O 4 Chuck, short rib 2 16O 1 Round, bone-in 1 161 1 Round, boneless 3 3 Round, bnls/peeled heel-out	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 34,331 0 44,696 3 4,805	639.00 755.00 196.00 208.00 182.00 200.56 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.00 240.00 200.32 216.76 193.98 217.56 345.00 368.00 410.00 471.00 299.83 353.00 183.00 192.50	706.81 201.54 186.97 199.18 221.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1 15 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 3 116B 1 Chuck, chuck tender (IM) 1 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 2,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 0 44,696 3 4,805	639.00 755.00 196.00 208.00 182.00 200.56 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 200.32 216.76 193.98 217.56 345.00 368.00 410.00 471.00 299.83 353.00 183.00 192.50	706.81 201.54 186.97 199.18 221.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 1 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 1 15 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 3 116B 1 Chuck, roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 130 4 Chuck, short rib 130 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 2,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 44,696 3 4,805	639.00 755.00 196.00 208.00 182.00 200.56 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.00 240.00 200.32 216.76 193.98 217.50 345.00 368.00 410.00 471.00 299.83 353.00 183.00 192.50	706.81 201.54 186.97 199.18 221.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 13 Chuck, roll, lxl, neck/off 16B 1 Chuck, chuck tender (IM) 1 Chuck, chuck tender (IM) 2 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 130 4 Chuck, short rib 130 4 Chuck, short rib 130 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 round 169 5 Round, top inside round 1	0 96,742 4 17,038 4 31,944 0 98,002 1,685 7 11,153 1 12,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 44,696 3 4,805 5 175,188 3 46,278 9 227,943	639.00 755.00 196.00 208.00 182.00 200.56 195.00 219.00 290.00 296.75 222.00 247.00 220.00 240.00 200.32 216.76 193.98 217.50 345.00 368.00 410.00 471.00 299.83 353.00 183.00 192.56	706.81 201.54 186.97 199.18 221.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off	0 96,742 4 17,038 4 31,944 0 98,002 3 1,685 7 11,153 1 2,790 0 0 5 91,500 3 17,751 0 0 9 117,347 9 9,469 9 34,331 44,696 3 4,805 5 175,188 46,278 9 227,943 3 55,373	639.00 755.00 196.00 208.00 182.00 200.56 195.00 219.00 290.00 296.75 222.00 247.00 415.00 443.00 220.03 216.76 193.98 217.50 345.00 368.00 410.00 471.00 299.83 353.00 193.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00	706.81 201.54 186.97 199.18 291.63 228.41 422.41 231.00 209.94 204.89 347.87 442.49 316.22 184.27 208.36 202.00 206.32 238.97
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off 170 1 Round, bottom gooseneck	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00	208.36 202.00 206.32 238.97
3 Round, bnls/peeled heel-out 1674 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00	208.36 202.00 202.00 206.32 238.97 187.93 197.89
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00	208.36 202.00 202.00 206.32 238.97 187.93 197.89
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00	208.36 202.00 206.32 238.97 187.93 197.89 204.95
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 18 1 Round, top inside round 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 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	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00	208.36 202.00 206.32 238.97 187.93 197.89 204.95
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 1 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 7 16,013	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 1 Loin, strip, bnls, 0x1 3 184 1 Loin, top butt, bnls, heavy 1	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 7 16,013 0 208,515 1 10,401	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 1 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 2 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 3 184 1 Loin, top butt, bnls, heavy 1 184 3 Loin, top butt, bnls, heavy 1 184 3 Loin, top butt, boneless 2	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 7 16,013 0 208,515 1 10,401 8 114,342	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.50	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 18 1 Round, top inside round 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 Round, outside round 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip loin, 1x1 180 1 Loin, strip loin bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 46,360 4 22,583 0 0 0 07 16,013 0 208,515 1 10,401 8 114,342 9 72,733	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.50 442.00 544.00	0 208.36 0 202.00 1 206.32 2 38.97 1 187.93 1 197.89 2 204.95 0 527.63 0 542.45 0 559.10 0 308.78 0 334.32 474.30
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 20 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 185 1 Loin, ball-tip, bnls, heavy 185 1 Loin, ball-tip, bnls, heavy 185 1 Loin, ball-tip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnles, heavy 1 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 1 Loin, sirloin, tri-tip (IM)	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 7 16,013 208,515 1 10,401 8 114,342 9 72,733 9 62,579 4 2,360	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.50 442.00 544.00 310.00 331.00 365.00 391.60	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63 542.45 559.10 308.78 334.32 474.30 320.12 2371.29
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 18 1 Round, top inside round 168 3 Round, top inside round 2 Second of the provided second of the peeled 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip loin, 1x1 180 1 Loin, strip loin bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnle, 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)	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 0 16,013 0 208,515 1 10,401 114,342 9 72,733 9 62,579 4 2,360 7 5,940	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.56 442.00 544.00 310.00 331.00 310.00 331.00 365.00 391.62	0 208.36 0 202.00 1 206.32 2 38.97 1 187.93 1 197.89 1 204.95 0 527.63 0 542.45 0 559.10 0 308.78 0 334.32 0 474.30 0 320.12 2 371.29 0 493.92
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 3 168 1 Round, top inside round 168 3 Round, top inside round 2 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 3 171C 3 Round, eye of round (IM) 2 174 1 Loin, short loin, 2x3 174 2 Loin, short loin, 1x1 180 1 Loin, strip loin, 1x1 180 1 Loin, strip loin, lx1 180 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 3 Loin, top butt, bnless 185 4 Loin, top butt, bneless 2 185 4 Loin, bottom sirloin, flap 185 1 Loin, sirloin, tri-tip (IM) 185 4 Loin, sirloin, tri-tip (IM) 185 4 Loin, ton, ton, pld (IM) 189 4 Loin, tndrloin, trmd, heavy 3	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 0 16,013 0 208,515 1 10,401 114,342 9 72,733 9 62,579 4 2,360 7 5,940	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.50 442.00 544.00 310.00 331.00 365.00 391.60	0 208.36 0 202.00 1 206.32 2 38.97 1 187.93 1 197.89 1 204.95 0 527.63 0 542.45 0 559.10 0 308.78 3 34.32 4 74.30 0 320.12 3 71.29 0 493.92
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 18 1 Round, top inside round 168 3 Round, top inside round 2 Second of the provided second of the peeled 3 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip loin, 1x1 180 1 Loin, strip loin bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnle, 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)	5 175,188 3 46,278 9 227,943 3 55,373 5 4,390 1 288,549 5 46,360 4 22,583 0 0 7 16,013 208,515 1 10,401 8 114,342 72,733 62,579 4 2,360 7 5,940 4 45,457	203.00 230.00 197.35 208.00 198.00 225.00 230.00 254.00 178.00 197.00 186.00 220.00 200.00 221.00 503.94 592.00 513.86 610.00 550.00 647.00 295.00 331.00 320.00 359.56 442.00 544.00 310.00 331.00 310.00 331.00 365.00 391.62	208.36 202.00 206.32 238.97 187.93 197.89 204.95 527.63 542.45 559.10 308.78 334.32 474.30 320.12 371.29 493.92 925.82

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) = # of	Individual Total	Muscle Price	Weighted
	Trades	Pounds	Range	Average
112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy	11	13,364 26,905	590.00 634. 573.00 625.	
113C 1 Chuck, semi-bnls, neck/off	21	20,505	373.00 023.	
114 1 Chuck, shoulder clod	8	15,785 15 439	184.00 192. 197.00 200.	
114D 3 Chuck, clod, top blade	Ő	0	197.00 200.	00 100.21
114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless	0 10	0 14.637	370.00 420.	15 398.27
115 1 Chuck, 2-piece, boneless	0.5	212.062	010 00 040	
116A 3 Chuck, roll, IXI, neck/off 116B 1 Chuck, chuck tender (IM)	6	5,826	206.00 215.	00 216.50 00 208.33
3 Chuck roll, retail ready	0	0	104 14 217	EO 20E 01
115 1 Chuck, 2-plece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in	0	22,729	194.14 217.	30 203.01
123A 3 Short Plate, short rib	9 5	18,742 28 682	430.00 471.	00 454.27 nn 322 n5
160 1 Round, bone-in	0	0	320.00 310.	00 522.05
161 l Round, boneless 3 Round, bnls/peeled heel-out	0	0		
167A 4 Round, knuckle, peeled	8	25,315	199.00 225.	
168 1 Round, top inside round 168 3 Round, top inside round	13	79,704	188.00 205. 200.31 220.	
169 5 Round, top inside, denuded	5	19,145	221.00 251.	50 223.23
170 1 Round, bottom gooseneck	3	6,533	192.50 198.	00 194.09
171B 3 Round, outside round	13 12	133,396	188.00 210.0 195.32 217.0	
174 1 Loin, short loin, 2x3	0	0	175.52 217.	
160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, storip loin, 1x1	7	9,743	516.55 554.	50 528.12
180 1 Loin, strip, bnls, heavy	0	0		
1 Loin, strip loin bhis. 1x1 180 3 Loin, strip, bhls, 0x1	9	11,036	533.00 552.	00 539.41
184 1 Loin, top butt, bnls, heavy	11	25,624	252.94 272.	00 258.47
185A 4 Loin, bottom sirloin, flap	8	9,974	470.00 520.	00 488.61
185B 1 Loin, ball-tip, bnls, heavy	4	5,716 36,620	280.00 300.	00 291.05
185D 4 Loin, tri-tip, pld (IM)	0	0	300.00 307.	300.70
189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed	24 4	27,430 8.768	819.00 925. 779.35 880.	50 876.38 00 794.02
175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. lxl 180 3 Loin, strip, bnls, 0xl 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, bnls, heavy 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	7	12,460	450.00 478.	50 457.23
CHOICE, BELLCI & CHOICEDED COID IGC	HIMIT CUCTO	110 1 0 (11	., - III. VIGUU.	I MADOIC
124 4 Rib. Back Ribs. Fresh	0	0		
124 4 Rib, Back Ribs, Frozen	4	1,099	100.00 116.	00 108.60
121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM)	19 6	22,879	416.00 505.	00 387.05 50 439.85
121E 6 Outside Skirt, pld (IM)	10	26,844	529.00 725.	00 561.73
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	17	25,295	220.00 241.	00 230.38
GB - STEER/HEIFER SOURCE - 10 Pound C	Chub Basis	- Coarse a	and Fine Grind	
Ground Beef 73%			155.00 182.	
Ground Beef 75%				
Ground Beef 81% Ground Beef 85%	24 0	106,313	167.19 188.	00 179.54
Ground Beef 90%	Ō	0		
Ground Beef 93% Ground Beef Chuck 80%	16	129,892	182.71 199.	00 186.92
Ground Beef Round 85% Ground Beef Sirloin 90%	7 0	5,831 0	217.00 223.	00 219.66
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81%	8	73,297	187.45 215.	25 205.40
Blended Ground Beef 85% Blended Ground Beef 90%	0	0		
Blended Ground Beef 93%	O	0		
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh C	ombos & Fro	ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	7	139.705	94.05 100.	00 97.30
Frozen 50% lean trimmings	0	0		
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma: 1.0	kimum Fat at a:)"	ny point
2. 1/4" (6mm) 3. 1/8" (3mm)		1/2	2"	
4. Practically free (75% surface lear	exposed)	1/8	3"	
5. Peeled/Denuded6. Peeled/Denuded, surface membrane r	emoved	1/8 1/8		
Items that have no entries indicate the because they did not meet the daily 3 LM_XB 459 as the item may qualify.				

LM_XB 459 as the item may qualify.

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

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

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

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

Central	12.38	Loads	 495,308	pounds
National	27.03	Loads	 1,081,207	pounds

27.05 20	000	1,001,207 POULD		
# of	Total	Des	 iao	Weighted
Trades	Pounds			Average
10	381,966	\$196.00	\$201.20	\$197.98
5	75,881	\$186.00	\$196.00	\$192.43
		Trades Pounds 10 381,966	Trades Pounds Rai	# of Total Price Range 10 381,966 \$196.00 \$201.20

FOB Plant - National					
	# of Trades	Total Pounds	Pri Rar		Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	13	465,777	\$192.00	\$201.20	\$197.63
Frozen 90%					
Fresh 85%	11	309,881	\$186.00	\$196.50	\$194.54
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%	_				
Fresh 65%	3	63,911	\$127.21	\$131.00	\$128.62
Frozen 65%	_				
Fresh 50%	7	139,705	\$94.05	\$100.00	\$97.30
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, June 28, 2013 Compared to Last Week: Market activity on imported beef was moderate. Prices were firm to 2.00 higher compared to late last week's market. Improved demand ahead of the Independence Day holiday, firmer domestic prices and tighter supplies supported prices

AUSTRALIA AND NEW ZEALAND - FOB AND TIS

NEW ZEALAND - FOB		79	-
East Coast 200.00- 204.00	U-IS Day	West Coast]
186.00- 187.00			
178.00- 180.00 175.00- 176.00			:
156.00- 157.00			1
			-
Fort Coort	16-45 Da		:
200.00- 204.00		198.00- 200.00	(
184.00- 187.00		183.00- 184.00]
178.00- 180.00 175.00- 176.00 156.00- 157.00			
AND TIS 0-15 Days		16-45 Days	 I
			1
	East Coast 200.00- 204.00 186.00- 187.00 178.00- 180.00 175.00- 176.00 156.00- 157.00 East Coast 200.00- 204.00 184.00- 187.00 178.00- 180.00 175.00- 176.00 156.00- 157.00	East Coast 200.00- 204.00 186.00- 187.00 178.00- 180.00 175.00- 176.00 156.00- 157.00 184.00- 187.00 178.00- 180.00 175.00- 176.00 175.00- 176.00 175.00- 176.00 175.00- 157.00 AND TIS	Test Coast 200.00- 204.00 186.00- 187.00 178.00- 180.00 175.00- 176.00 156.00- 157.00 Test Coast 200.00- 204.00 184.00- 187.00 184.00- 180.00 175.00- 180.00 175.00- 176.00 180.00 175.00- 176.00 176.00 175.00- 176.00 17

WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 8.0 Loads Reported

Compared to last market test: Utility and Cutter carcass market was 2.00 higher on moderate to good demand and moderate offerings.

Market for Week Ended:

June 28, 2013

Market	for	Week Ended:		June 28,	2013	
		Lds	ļ.		Price	Range
UT,brk	2-4	450#/up				
UT, bng	1-3	400#/up	4.0		115.	00
Cutter	1-2	350#/up	4.0		115.	00
Bulls Y	G 1	500#/up				

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>		CHOICE 600-900# \$182.27 -0.08		SELECT 600-900# \$169.12 -0.37		
Current Index I SUPPLY (Live) Equivalent: DEMAND (Box)	29,917 Hd 60.416 Hd*	\$179.04		\$163.08	ttle.	
Equivalent: Live-Box Spread	d:	\$185.50 (\$6.46) Input Bre a	ıkdown	\$175.15 (\$12.07)		
Nation (5 day) Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	nal Daily Dire accumulated w Weight P 1361 1228 872 805	ct Cattle ghtd avg) rice Hea \$120.91 \$120.59 \$194.00 \$193.85	d : 9,989: 6,474: 10,109 3,345	Ch 600-90 Se 600-90 Current L Previous	d Beef Cut 0# 0# ds: Lds:	\$197.50 \$187.15 \$111.3 169.5
Grading : Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# :	% Breakdown	72.14%: 22.77%: 49.36%: 27.86%: 6.53%: 21.33%:	D S H P. S	rop Credit teer Dress eifer Dres rocessing laughter C	: ing % : sing %: Cost : ost :	14.54 64.08% 63.95% 12.00 50.50
Equivalent Va Basis Value =	lues for Outly 182.27	ing Beef Car 400-500#500	Carc	ass Weight		1000#/110
	(1)	-27.33	-12.66		-4.93	-22.81
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	12.08 5.08 3.37 -12.09 -26.91 -0.69 -11.47	\$167.02 \$160.02 \$158.31 \$142.85 \$128.03 \$154.25 \$143.47	\$181.69 \$174.69 \$172.98 \$157.52 \$142.70 \$168.92 \$158.14	\$194.35 \$187.35 \$185.64 \$170.18 \$155.36 \$181.58 \$170.80	\$189.42 \$182.42 \$180.71 \$165.25 \$150.43 \$176.65 \$165.87	\$162.83 \$147.37 \$132.55 \$158.77

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

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

Cutter 90% 350#/up							
Current-Cutout Value: Change from prior day:		\$157.82 (\$0.23)					
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, S.P.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$197.63 \$269.13 \$258.15 \$251.77 \$207.32 \$213.92 \$401.21 \$449.97 \$215.18 \$242.00 \$243.80 \$246.16 \$28.92 \$29.31 \$8.47	Value \$110.36 \$6.24 \$5.99 \$12.59 \$2.07 \$5.41 \$2.13 \$3.33 \$2.26 \$1.79 \$1.78 \$1.03 \$0.13 \$0.68 \$2.03	Change (\$0.27) (\$0.01) (\$0.01) (\$0.01) (\$0.01) \$0.04 \$0.01 (\$0.01) (\$0.01) (\$0.01) \$0.02			

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES regotiated sales for delivery within 0-21 day period.

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

Boner/Breaker Cuts	43.85	loads	1,754,135	pounds
Cutter/Canner Cuts	4.78	loads	191,293	pounds
Boner/Breaker/Cutter/Canner	26.02	loads	1,040,663	pounds
100% Lean Items	47.35	loads	1,894,092	
Frozen Cuts	11.10	loads	443,930	pounds

Froze	n Cuts 11.10	loads -	-	443,	930 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
112	/ INCARRAK 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.	10	17.577	\$265.40	\$0.28
112	Rib, ribeve roll, 8-10 lbs.	76	221,805	\$273.36	\$1.40
112	Rib, ribeye roll, 10-up lbs.	57	126,700	\$280.02	(\$0.84)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	47	85,832	\$373.85	\$1.00
112A	Rib, ribeye roll-lip-on, 8-up lbs.	20	28,281	\$328.72	(\$10.90)
100	Chuck, boneless 85%	0.0	01 160	+015 51	+0 ==
120	Chuck, brisket	23	21,168	\$215.71	\$0.75
160	Round, top inside, 10-an ibs.	23	22,U35	\$217.80 \$210 E4	(\$3.87) ¢0.22
1697	Pound top inside coff 8-10 lbs	23	11 536	\$262.54	φ0.33
169A	Round, top inside c-off, 10-14 lbs	48	428 824	\$258 28	\$0.15
169A	Round, top inside c-off, 14-up lbs.	5	43,757	\$259.29	(\$1.41)
171B	Round, outside round	21	113,225	\$213.49	(\$1.33)
171C	Cruck, Doneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 13-dn lt Loin, Semi-Bnls Short Loin, 13-up lk Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, strip, bnls, 9-up lbs.	40	51,989	\$249.45	\$3.08
	Loin, Semi-Bnls Short Loin, 13-dn lk	DS.			
100	Loin, Semi-Bnls Short Loin, 13-up 1k	DS.			
180	Loin, strip, bnls, /-9 lbs.	45	162,019	601E 10	/d1 06\
182	Loin, Strip, Dills, 9-up ibs.	45	102,019	\$215.19	(\$1.06)
184	Ioin, top sirloin butt	42	114.500	\$208 66	(\$2.44)
185A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnls	s. 55	169,248	\$287.01	(\$3.32)
191A	Loin, butt tender, peeled				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
CUTTE	R/CANNER				
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs.	25	F2 06F	+050 00	41 40
112	Rib, ribeye roll, 6-8 lbs.	35	53,965	\$252.90	\$1.42 \$0.85
100%	Rib, ribeye roll, 8-up lbs.				
100%	Inside round - Combo	34	401.872	\$266 87	(\$0.17) (\$0.22) (\$0.64) (\$1.64) \$0.33
	Inside round - Boxed	43	69,134	\$282.25	(\$0.22)
	Outside round	3	15,736	\$261.03	(\$0.64)
	Eye of round	14 38	27,325	\$262.78	(\$1.64)
	Flats and eyes - Combo Flats and eyes - Boxed	38	394,176	\$257.72	\$0.33
	Flats and eyes - Boxed				
	Striploin	20 41	763 909	\$300.77	\$0.03 (\$0.14)
	S.P.B Boxed	41	705,505	QZ31.77	(50.11)
BONER					
116B	Chuck, chuck tender	36	98,084	\$207.32	(\$0.22)
167A	Round, knuckle, peeled	48	303,099	\$213.92	\$0.67
190	Loin, tenderloin, 2-3 lbs.	13	21,719	\$395.58	\$1.71
100	LOIN, tenderioin, 3-4 ibs.	147	200,113	6402 72	\$1.02
190	Ioin tenderloin 5-up lbs	44	67 586	\$502.73	(\$0.33
193	Flank, flank steak	104	139.966	\$264.58	\$7.14
	/RREAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough NEONER/ENEMER	53	80,066	\$237.07	\$1.28
FROZE	N BONER/BREAKER	_			(\$0.96) \$0.04
112	Rib, ribeye roll, 6-8 lbs.	5	72,794	\$226.53	(\$0.96)
112	Rib, ribeye roll, 8-10 lbs.	9	128,115	\$243.55	\$0.04
1127	Rib, ribeye roll, 10-up ibs.				
112A	Rib ribeve roll-lip-on 8-up lbs				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	N BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. N CUTTER/CANNER				
112	N CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. N BONER/BREAKER & CUTTER/CANNER	9	124.875	\$237 29	(\$0.83)
112	Rib, ribeve roll, 8-up lbs.		121,075	7237.23	(0.05)
FROZE	N BONER/BREAKER & CUTTER/CANNER				
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	10	E1 000	¢106 41	\$6.25
TAO	riain, iidik Steak	18	51,009	\$130.41	აი.∠5

MAUOR PACKER	HIDES, CURED	Lds	Price/Piece	Price/CWT
TARE NAMED AND	CO CO#	Las	101.00	
HVY NATIVE STR	60-62#		101.00	A
	62-64#			
	62#Min			
	64-66#			
	74#Min			
	80-82#			
NATIVE STEER	46-48#			
COL BRAND STR	60-62#		07.00	
	60-64#	6.0	97.00	
	62-64#	6.0	95.50	
	66-68#			
BUTT BRAND STR	60-62#		100.00	A
	62-64#	6.0	99.75	
	62-64#			
	66-68#			
	74#Min			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	48-50#		85.25	E
	48#Min			
	50-52#			
	52-55#			
BRANDED HFRS	47#Min			
	48-50#	3.0	84.00	
	50-52#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	48-50#			
	52-54#			
BRANDED COW	48-50#			
	50-52#			
NATIVE COW	48-50#			
	50-52#			
DAIRY COW	48-50#			unq
	48-52#	6.0	81.50	
DAIRY COW SW	48-50#	6.0	79.00	
	52-54#			
NATV BULL Con	96-100#			
	100-10#			
BRND BULL SWCon	95-105#	2.0	68.00	
	100-10#			
HVY TEX STEER	60-62#		98.00	C
	60-64#	6.0	98.00	
	62#Min			
	66-68#			
	74-76#		106.00	E
	82-84#		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	Lds	Price Ran	ige	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean		137.00 - 13	39.00	138.33 A
export		13	39.00	139.00 A
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean		(53.50	63.50 A
export HEARTS, regular, bone out	1.0		58.00	68.00
regular, bone-out exp	1.0	65.00 -		65.08 A
KIDNEYS, export		03.00	30.00	05.00 A
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box		24	18.00	248.00 E
SWEETBREADS, domestic export				
TONGUES, Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible		_		
scalded, edible, export			78.00	78.00 A
scalded, unbleached, export				
honeycomb, bleached WEASAND MEAT,		1:	50.00	150.00 E
BEEF PET FOODS	- FOR SUP			130.00 E

----- BEEF PET FOODS - FOB S
QUARTERLY CONTRACTS:
GULLETS-TRACHEA
KIDNEYS, inedible
LIVERS. " LIVERS, LUNGS, MELTS, SALIVARY GLANDS 11.00-20.75

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter s
for today was estimated at 14.54 per cwt live, up
0.01 when compared to Thursday's value.

102111 2 011200211120112 1011 21			(~	
	Lbs	Price		Value
			Prv/Dy	
Steer hide, butt brand/Pc	4.70	99.75	-0.25	7.33
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	138.50	-	0.44
Head meat	0.13	63.50	-	0.08
Oxtail, selected	0.24	248.00	-	0.60
Hearts, reg, bone out	0.38	68.00	2.75	0.26
Lips, unscalded	0.13	163.00	-	0.21
Livers, slcted, export		44.00		0.42
Tripe, scalded edible	0.65	77.00	-	0.50
Tripe, honeycomb bleached	0.15	90.00		0.14
Lungs, inedible	0.47	4.00	-	0.02
Melts		5.00		0.01
Meat & bone ml 50% blk/ton				0.83
Blood meal 85% blk/ton pnh	0.60	1000.00	-	0.30
Totals:	18.51			14.54
Dressed equivale	nt basi	is (63% d	dress):	23.08
(1) Typical slaughter steer	weighs	1,360 t	oounds	

Typical slaughter steer weighs 1,360 pounds
 May include Technical Animal Fat as both meet the same AFOA specifications

The average value of hide and offal for the five days ending Fri, Jun 28, 2013, was estimated at 14.50 per cwt., up 0.03 from last week and up 1.58 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 14.75 per cwt live, up 0.03 from Thursday's value.

TODAY'S CALCULATIONS FOR BY				**-1
	LDS	Price Ch		Value
			rv/Dy	
Cattle hide/Pc		98.00		7.54
Tallow, edible (2)	1.20	47.25	-	0.57
Tallow, packer bleachable		43.75		
Tongues, Swiss #1 0-3%,exp	0.24	360.00	-	0.86
Cheek meat, trmd		138.50		0.44
Head meat	0.13	63.50	_	0.08
Oxtail, selected	0.24	248.00	_	0.60
Hearts, reg, bone out	0.38	68.00	2.75	0.26
Lips, unscalded	0.13	163.00	-	0.21
Livers, slcted, export	0.96			0.42
Tripe, scalded edible	0.65	77.00	-	0.50
Tripe, honeycomb bleached		90.00		0.14
Lungs, inedible	0.47	4.00	-	0.02
Melts	0.14	5.00	_	0.01
Meat & bone ml 50% blk/ton	3.70	449.00	12.00	0.83
Blood meal 85% blk/ton pnh	0.60	1000.00	-	0.30
Totals:	18.51			14.75
Dressed equivalent	basis (6	2.9% dres	ss):	23.45

(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 6/28/2013, was estimated at 14.17 per cwt live, up 0.15 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value

			Prv/Wk	
Cow hide, branded (2)/Piece	4.47	62.50	-0.50	5.68
Tallow, renderer blchable	3.68	43.75	-	1.61
Tongues, Swiss cut, IW	0.32	372.25	38.75	1.19
Cheek meat, trmd	0.43	158.75	2.75	0.68
Head meat	0.14	165.00	18.00	0.23
Oxtail, reg, small box	0.20	238.25	-11.25	0.48
Hearts, reg, bone out	0.46	68.50	1.75	0.32
Lips, unscalded	0.13	58.25	3.75	0.08
Livers, reg, gall off (3)	0.90	21.00	1.25	0.19
Tripe, scalded edible, blchd	1.06	74.00	-4.25	0.78
Tripe, honeycomb bleached	0.14	118.00	6.00	0.17
Lungs, inedible	0.86	4.00	-	0.03
Melts	0.15	5.00	-	0.01
Meat bone ml, 50% blk/ton	10.71	438.50	15.50	2.35
Blood meal, 85% blk/ton	0.731	L025.00	18.50	0.37
Totals:	24.38			14.17
Dressed equivalent basis	(47% dress	3):		30.15

Dressed equivalent basis (4% 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

WEASAND MEAT

BOXED FROZEN

WEEKLY CENTRAL U.S. COW VARIETY MEAT For Week Ended 6/28/2013 Frozen CARLOT/L.C.L. Basis			llar	s/hundred	weight Wtavg
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	2.5	152.00	-	184.00	158.68
HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	4.6	68.00	-	70.00	68.62
HEAD MEAT	1.0			165.00	165.00
KIDNEY'S Export LIPS, unscalded		27.00	_		27.67
	1.6	58.00	-	59.00	58.35
LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export					
LIVERS. Regular, 2/box					
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export	22.0	18.00	_	26.00	21.09
" 2 loads traded at 30.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box	3.4	232.00	-	252.00	238.18
SALIVARY GLANDS	1.2			40.50	40.50
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW	0.7	328.00	-	404.00	382.29
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut, IW	0.3			350.00	350.00
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed, Swiss cut, IW					
TONGUES, exp.#1 mixed, Swiss cut, IW					
TONGUES, #2 mixed Swiss cut,IW	0.2			362.00	362.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings					
TRIPAS					
TRIPE, bleached, scalded, edible	8.8	63.00	-	76.00	74.01
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp				100 00	100 00
TRIPE, unbleached, scalded, edible					
TRIPE, honeycomb bleached TRIPE, honeycomb unbleached	0.4			118.00	118.00
TRIPE, noneycomb unbleached TRIPE, omasum unbleached	1 0	220 00		315.00	277 71
WEACAND MEAT	1.0	220.00-		313.00	2//./I

iday, June 28, 2013									Pa
NDATORY PORK REPORT FOR FIGURAL DAILY PORK REPORT FOB PLANT - New	riday, cotiated Sale	June 20	8, 201	.3 OB Plant	Ham	Pounds	Price	Range	Wtd 2
ds PORK CUTS : 202.8						0			
s TRIM/PROCESS PORK : 12.4					14/dn Bone In Ham Boxed, FZN 17/dn Ham Combo	0			
A ESTIMATED PORK CUT-OUT VALUES - as or ad on negotiated prices and volume of p	oork cuts de				17/dn Ham Boxed 17/dn Ham Boxed, FZN	0			
verage industry cutting yields. Value culations for 205 lb Pork Carcass: !	es reflect U: 53_54% lean,	Dollars 0.65"-0.	per 100 80" BF la	pounds. st rib	20/dn Ham Combo 20/dn Hams Boxed	0			
					20/dn Hams Boxed, FZN 20/up Hams Boxed	0 0	00.20	00.00	
Total Today's Est Loads Carcass Loin Butt	timated Prima Pic	al Cutout Rib	Ham	Belly	20/up Ham Combo 20/up Hams Boxed, FZN	81,224 0	89.38	89.88	8
2013 215.2 109.95 115.44 111.6			85.29	183.23	17–20# Trmd Selected Ham 20–23# Trmd Selected Ham 23–27# Trmd Selected Ham	111,883 70,910 491,592	83.00 82.61	93.00 95.25	8
e: 0.30 -4.69 -2.79		3.97	4.74	4.87	17-20 Ham Boxed 17-20 Ham Boxed, FZN	491,592	84.00	95.25	
2013 272.0 109.65 120.13 114.39 2013 332.9 111.33 120.43 116.09	75.63	152.16 155.26	80.56 80.25	178.36 186.07	23-27 Ham Boxed 20-23 Ham Boxed	0			
2013 296.9 109.88 118.28 116.20 2013 200.1 109.11 119.40 114.99		156.43 153.47	80.89 80.18	181.80 180.32	17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	9,369	113.30 76.68	131.96	
y Average 109.98 118.73 114.6	1 72.67	154.69	81.43	181.95	20-23 Ham Boxed, FZN 23-27 Ham Boxed, FZN	5,042 0 0	70.00	76.80	
	Pounds	Price	Range	Wtd Avg	27 & up Bone In Hams Combo 20-26 Ham Poly Boxed	0			
rimmed Loin VAC	301,723	129.00	165.00	140.31	20-26 Ham Poly Boxed, FZN 17-20 Hams Sknd/Defatted Combo	0			
rimmed Loin VAC, FZN	0				20-23 Hams Sknd/Defatted Combo 23-27 Hams Sknd/Defatted Combo	0			
immed Loin Paper, FZN immed Loin Combo	0 153,211	125.00	145.08	127.36	17-20 Hams Sknd/Defatted Boxed 17-20 Hams Sknd/Defatted Boxed, FZN	0			
immed Loin VAC immed Loin VAC, FZN	260,431 0	137.00	168.50	151.07	20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN	0			
rimmed Loin Paper rimmed Loin Paper, FZN	47,884 0	130.63	171.38	158.19	Collared Ham Combo Collared Ham Boxed	Ö			
immed Loin Combo n CC, Tender-in Loin VAC	0 41,196	181.99	215.20	198.14	Collared Ham Boxed, FZN 3 Muscle Ham to Blue	0			
n CC, Tender-in Loin VAC, FZN n CC, Tender-in Loin Combo	0 0	162.00	010 60	185 08	4 Muscle Ham to Blue 5 Muscle Ham to Blue	0			
C Strap-on C Strap-on, FZN C Strap-off	327,859	163.00	210.63	175.97	3 Muscle Ham to Red 4 Muscle Ham to Red	0			
C Strap-off C Strap-off, FZN	136,828 42,556	183.30 150.17	232.00 150.30	208.14 150.30	5 Muscle Ham to Red 3 Muscle Ham to Blue Boxed	0 4,212	103 63	104.63	1
ss Sirloin ss Sirloin, FZN	177,694 19,642	120.00 124.00	165.00 129.00	129.84 125.51	3 Muscle Ham to Blue Boxed, FZN 4 Muscle Ham to Blue Boxed	3,102		197.53	
n Sirloin n Sirloin, FZN	243,347	92.00	105.98	98.15	4 Muscle Ham to Blue Boxed, FZN 5 Muscle Ham to Blue Boxed	0			
Ends Ends, FZN Lain	86,522 0	87.55	106.00	93.66	5 Muscle Ham to Blue Boxed, FZN Roll Out Ham	0			
loin loin, FZN	70,626	261.24	312.00	273.21	Rollout Ham Bnls Boxed Rollout Ham Bnls Boxed, FZN	6,812	148.50	165.50	1
loin, 1 pc vac loin, 1 pc vac, FZN	32,278 0	285.00	304.03	286.69	Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	0 2,152	184.50	187.11	1
ender ender, FZN	0 0	240.00	200 00	251 02	Roll Out Ham Rolled Tied Boxed, FZN Roll Out Ham Boxed Poly	0	101.50	107.11	-
os 2.0#/up os 2.0#/up, FZN	56,021	248.00	260.00	251.02	2pc 2PC Boxed	Ö			
bs 2.0#/up 1 Pc Vac bs 2.0#/up 1 Pc Vac, FZN s	202,528 72,502	223.19 227.00	275.40 275.40	260.04 259.28	2PC Boxed, FZN Insides	130,045	131.00	139.00	1
s, FZN	59,026	34.05	86.99	47.59	Outsides Knuckles	135,551 94,972	132.00 127.25	139.00 139.00	1
im Butt VAC	994,202	117.13	147.00	126.63	Lite Butt Inner Shank	10,984	132.00	136.00	1
m Butt VAC, FZN	32,245	124.00 131.63	134.00	126.98 150.51	Outer Shank Insides Boxed	18,752 0	103.00	116.91	1
im Butt Paper im Butt Paper, FZN im Butt Combo im Butt 1 Pc VAC im Butt 1 Pc VAC, FZN im Butt Vac im Butt Vac, FZN im Butt Vac, FZN im Butt Paper im Butt Paper im Butt Combo im Butt Combo im Butt Combo	148 915	115.63	136.50	123.87	Insides Boxed, FZN Outsides Boxed	0			
im Butt 1 Pc VAC	2,821	138.00	141.12	140.24	Outsides Boxed, FZN Knuckles Boxed	70,680	116.00	117.50	1
im Butt Vac im Butt Vac im Butt Vac FZN	27,802	130.75	161.75	141.64	Knuckles Boxed, FZN Lite Butt Boxed	0			
m Butt Paper m Butt Paper F7N	5,207	146.50	160.00	152.70	Lite Butt Boxed, FZN Inner Shank Boxed	0			
im Butt Combo im Butt 1 Pc VAC	Ö				Inner Shank Boxed, FZN Outer Shank Boxed	6,471	116.05	130.25	1
M Butt 1 PC VAC m Butt 1 PC VAC, FZN m Steak Ready Butt Vac m Steak Ready Butt Vac, FZN m Steak Ready Butt 1 PC Vac	0 4.094	142.30	147.25	144.08	Outer Shank Boxed, FZN Insides Boxed Poly	0			
im Steak Ready Butt Vac, FZN im Steak Ready Butt 1 Pc Vac	0				Insides Boxed Poly, FZN Knuckles Boxed Poly	0			
im Steak Readŷ im Steak Ready Butt Vac	0 175,583	139.60	146.00	142.86	Knuckles Boxed Poly, FZN Knuckles Boxed Vac Pack	0			
im Steak Ready Butt Vac, FZN im Steak Ready Butt 1 Pc Vac	0				Knuckles Boxed Vac Pack, FZN Lite Butt Boxed Poly	0			
rim Steak Ready Butt 1 Pc Vac, FZN rim Bnls Butt VAC	0 277,184	131.49	163.45	143.74	Lite Butt Boxed Poly, FZN Inner Shank Boxed Poly	0			
cim Steak Ready Butt 1 Pc Vac cim Steak Ready Butt Vac cim Steak Ready Butt Vac cim Steak Ready Butt Vac, FZN cim Steak Ready Butt 1 Pc Vac cim Steak Ready Butt 1 Pc Vac cim Steak Ready Butt 1 Pc Vac, cim Bals Butt VAC cim Bals Butt VAC, FZN cim Bals Butt Poly, cim Bals Butt Poly, cim Bals Butt Combo cim Bals Butt 1 Pc VAC cim Bals Butt 1 Pc VAC cim Bals Butt 1 Pc VAC, cim Bals Butt 1 Pc VAC, cim Bals Butt 1 Pc VAC TButt 1 Pc VAC, TS Butt 1	58,646 5,434	114.00 149.00	167.00 173.63	120.32 162.89	Inner Shank Boxed Poly, FZN Shanks Bone In	0			
rim Bnls Butt Poly, FZN rim Bnls Butt Combo	6,919 9,797	124.00 139.00	149.49 173.25	134.02 152.45	Shanks Bone In Boxed Shanks Bone In Boxed, FZN				
im Bnls Butt 1 Pc VAC im Bnls Butt 1 Pc VAC, FZN	0				Belly				
T Butt 1 Pc VAC T Butt 1 Pc VAC, FZN					Derind Belly 7-9# Derind Belly 9-13#	66,230	222.30	226.00	2
 !					Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 13-17# Derind Belly 17-9# Boxed Derind Belly 7-9# Boxed Derind Belly 9-13# boxed Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed Derind Belly 13-17# boxed Derind Belly 13-17# Boxed Derind Belly 15-17# boxed Derind Belly 15-17# boxed Derind Belly 15-17# Boxed, FZN Derind Belly 15-17# Boxed, FZN Derind Belly 17-19# Boxed, FZN Derind Belly 17-19# Boxed	2 252	217.20	225.00	2
cker Trim Picnic Combo oker Trim Picnic VAC oker Trim Picnic VAC oker Trim Picnic VAC, FZN oker Trim Picnic Paper/Poly oker Trim Picnic Paper/Poly, FZN oker Trim Picnic Combo oker Trim Picnic 1 Pc Vac oker Trim Picnic Paper/Poly	32,981 188,014	72.50 81.37	93.47 112.38	77.31 88.94	Derind Belly 7-9# Boxed, FZN	2,352	240.37	270.63	2
ker Trim Picnic VAC, FZN ker Trim Picnic Paper/Poly	51,074	91.63	106.25	96.72	Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed	0 0	240.00	273.79	2
oker Trim Picnic Paper/Poly, FZN oker Trim Picnic Combo	6,213	86.12	87.12	86.79	Derind Belly 15-17# boxed Derind Belly 13-17# boxed	0			
oker Trim Picnic 1 Pc Vac oker Trim Picnic 1 Pc Vac, FZN	165,641	85.00	114.75	87.10	Derind Belly 15-1/# Boxed, FZN Derind Belly 17-10# Boxed	0			
c cushion Meat Vac Cushion Meat Vac, FZN	92,139 0	102.00	145.63	115.71	Derind Belly 17-19# Boxed, FZN	0			
c cusnion Meat Poly C Cushion Meat Poly, FZN	10,560	116.60	123.45	118.42	Center Cut Derind Belly 6–8# Center Cut Derind Belly 9–13# Center Cut Derind Belly 13–17#	0			
: cusnion meat Combo	T81,09 ⁻ /	102.00	TT7.00	107.77	Skin-on Belly 8-10# Skin-on Belly 8-10# Boxed	0			
ib parerib - IGT pararib - ICT FZN	294,160	141.00	208.00	167.65	Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12#	0			
parerib - LGT, Poly	9,421	157.63	180.75	170.73	Skin-on Belly 12-14# Skin-on Belly 14-16#	0			
parerio - 161, POLY, FZN parerio - IGT Combo parerio - IGT 1 DO VAC	13,230	119.50	168.05 156.38	159.04 140.78 164.69	Skin-on Belly 16-18# Skin-on Belly 18-20#	0			
rib Sparerib - LGT Sparerib - LGT, FZN Sparerib - LGT, FZN Sparerib - LGT, Poly Sparerib - LGT, Combo Sparerib - LGT Combo Sparerib - LGT, 1 PC VAC Sparerib - LGT, 1 PC VAC, FZN Sparerib - MED Sparerib - MED Sparerib - MED	0 100 104	151 15	200.00	164.69		0 46 403	200.00	228.62	2
Sparerib - MED, FZN Sparerib - MED, FZN Sparerib - MED, Poly	24 700	167 62	185.00	168.11	Skin-on Belly 20-25# Skin-on Belly 10-12# boxed 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	14,315	200.00		
Sparerib - MED, Poly Sparerib - MED, Poly, FZN	34,722 3,771	168.34	204.98 169.00	182.21 168.44	Skin-on Belly 12-14# boxed, FZN Skin On Belly 14-16# Boxed	11,313	_00.70		2
Sparerio - Med Collos					Skin on Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed	0			
Sparerib - MED, 1 PC VAC Sparerib - MED, 1 PC VAC, FZN sis Spareribs, VAC sis Spareribs, VAC, FZN	107,070	209.00	311.60	236.54	Skin on Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed Skin on Belly 16-18# Boxed, FZN	ŏ			
us sparerios, VAC, FZN uis Spareribs, Poly uis Spareribs, Poly, FZN	42,069 77 120	185.55 213.60	186.84	185.79	Jowl Skinned Combo	0			
us sparerius, POIY, PAN uis Spareribs, COMBO	//,139 0 107 022	100 50	286.00	241.89	Skinned Boxed Skinned Boxed, FZN	2,418	78.63	107.50	
rle Chareribe TMC		180.50	213.38	186.24	Skin On Combo				
is Spareribs, Poly is Spareribs, Poly, FZN is Spareribs, COMBO yle Spareribs, VAC yle Spareribs, VAC, FZN yle Spareribs, Poly	0				Skin-On Boxed	0			

MANDATORY PORK REPORT FOR Friday, June 28, 2013
NATIONAL DAILY FORK REPORT FOB PLANT - Negotiated Sales - Afternoon - FOB

Trim

30% Trim Combo
42% Trim Combo
65% Trim Combo
65% Trim Combo
65% Trim Combo
65% Trim Combo
30% Trim Boxed
30% Trim Boxed, FZN
42% Trim Boxed, FZN
42% Trim Boxed, FZN
65% Trim Boxed, FZN
65% Trim Boxed
65% Trim Boxed, FZN
72% Trim Boxed
72% Trim Boxed, FZN
85% Trim Boxed, FZN
85% Trim Boxed, FZN
85% Trim Boxed, FZN
42% Trim Poly Boxed, FZN
42% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
85% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
72% Trim Poly Boxed, FZN
85% Trim Poly Boxed
85% Trim Poly Boxed
85% Trim Poly Boxed
85% Trim Poly Boxed
10% Trim Poly Boxed
85% Trim Poly Boxed
85% Trim Poly Boxed
85% Trim Poly Boxed
85% Trim Poly Boxed
10% Trim P Pounds Price Range Wtd Avg 55,335 51.00 75.25 54.48 41,303 92.00 100.37 94.90 84.50 66.00 95.00 67.97 72.83 41,520 9,360 60.77 73.00 60.92 93.55 109.72 0 10,500 93.30 107.00 97.30 112.87 94.90 111.35 0 46,401 109.00 104.93 46,142 87,060 11,820 15,733 115.08 109.30 92.00 113.49 144.25 126.50 95.00 119.50 116.80 0 0 0 0 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, FZN
Hind Feet, Poly
Hind Feet, Poly
Hind Feet, Poly
Hind Feet, Poly
Hocks, Picnic, Poly
Hocks, Picnic, Poly, FZN 23,653 75.00 54.37 80,205 5,250 12,002 30.00 31.34 68.25 57.41 38.00 92.50 0 0 14,532 0 88.86 95.00 90.68 25,260 71.61 0 8.740 87.41 65.00 123.60 84.00 21,641 92,893 60.63 47.75 61.10 52.96 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 0 0 0 0 0 Front Feet, Split, Gas, FZN
Front Feet, Split, Poly, FZN

AI (Added Ingreds)

AI 1/4 Trimmed Loin VAC

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 Strap On, FZN

AI Brils CC Strap Off, FZN

AI Bone-in Sirloin

AI Tenderloin

AI Tenderloin

AI Tenderloin 1 pc vac, FZN

AI Tenderloin 1 pc vac, FZN

AI Backribs 2.0#/up 1 Pc Vac

AI Backribs 2.0#/up 1 Pc Vac

AI SS Snoker Trim Picnic VAC

AI SS Snoker Trim Picnic VAC

AI SS Snoker Trim Picnic 1 Pc Vac, FZN

AI Picnic Cushion Meat Vac

AI 1/4 Trim Butt VAC

AI 1/8 Trim Steak Ready Butt Vac

AI 1/8 Trim Steak Ready Butt Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

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AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Trim Steak Ready Butt 1 Pc Vac

AI 1/8 Tri 0 20,243 0 152.50 160.00 155.92 7,860 161.50 197.00 169.68 14,308 197.20 237.00 219.45 16,049 0 126.00 136.50 126.96 0 9,134 264.13 298.85 285.05 4,295 0 0 0 250.00 296.00 0 0 0 8,830 138.50 152.00 144.10 13,541 0 108.25 158.00 135.39

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

Detailed description of the cutout is available on request.

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

Loads PORK CUTS : 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

nto.	Total	Carea	Toda	y's Esti	mated Prima Pic	al Cutout	TT	Dal 1
					71.31 -0.43			
Thange:		0.53	-5.93	-3.57	-0.43	3.60	3.81	9.94
6/26/2013	332.7	110.15	120.18 119.34 117.52	115.31	71.74 72.45 70.68 69.46	152.03 153.09 154.64	78.54 80.19	187.01
6/24/2013	199.8	108.45	118.63	114.41	69.46	153.23	78.33	181.69
Tive Day Av	erage	108.91	117.98	113.86	71.13	153.72	80.10	181.01
oin					Pounds			
L/4 Trimmed L/4 Trimmed	Loin VA	C, FZN			301,639 0 0	123.01	157.38	137.71
L/4 Trimmed L/4 Trimmed L/4 Trimmed	Loin Pa	per, FZN	ſ		0 153,211	125.63	144 03	127.65
1/8 Trimmed 1/8 Trimmed 1/8 Trimmed	Loin VA	¥C			260,519	131.01	173.30	150.64
/8 Trimmed /8 Trimmed	Loin Pa	per	ſ		47,884 0	124.01	164.43	152.65
/8 Trimmed 3one-in CC,	Loin Co Tender-	mbo in Loin	VAC		0 41,250	183.27	217.36	197.12
Rone-in CC, Rone-in CC, Rone-in CC,	Tender- Tender-	in Loin in Loin	VAC, FZN Combo	ſ	Ő			154 51
nls CC Str nls CC Str	ap-on, F	ZN				164.32		174.51
nls CC Str nls CC Str oneless Si	ap-off,	FZN				185.89		208.3
oneless Si oneless Si one-in Sir	rloin, F	ZN			177,694 19,642 243,438	119.39 93.21	125.77	121.21
one-in Sir Slade Ends		N			0		106.57	
lade Ends, enderloin	FZN				0	261.01		
enderloin enderloin, enderloin,	1 pc va	ac			32,278	285.61		
enderloin, utt Tender		ic, FZN			0			
utt Tender ackribs 2. ackribs 2.		דאכים דאכים			0 56,419	248.62	264.29	251.48
ackribs 2. ackribs 2. ackribs 2.	0#/up 1	Pc Vac	FZN		202,857 72,502	222.02 223.45	273.33 273.99	260.96
iblets iblets, FZ					59,026			
utt /4 Trim Bu					004 202	100.04	151 00	124.00
/4 Trim Bu /4 Trim Bu /4 Trim Bu	tt VAC,					119.39 125.01	137.67	123.5
/4 Trim Bu /4 Trim Bu	tt Paper	, FZN			0 148,915	111.63	132.36	119.52
/4 Trim Bu /4 Trim Bu	tt 1 Pc tt 1 Pc	VAC	ſ		2,689	139.89	142.19	
/8 Trim Bu /8 Trim Bu	tt Vac,	FZN			27,802 0	129.37 144.38		
/8 Trim Bu /8 Trim Bu /8 Trim Bu	tt Paper	, FZN			0 0 0	144.30	155.62	149.2
/O Train Day	++ 1 Da	777/0	ſ					
./4 Trim St ./4 Trim St	eak Read eak Read	ly Butt V ly Butt V	ac ac, FZN		4,094 0	142.30	148.70	143.99
./4 Trim St ./4 Trim St	eak Read eak Read	ly Butt 1 ly	Pc Vac		0	100.00	146.50	1.40.40
./8 Trim St ./8 Trim St	eak Read	ly Butt V	ac, FZN		1/5,583	150.60	150.50	150 65
/8 Trim St	sak Read sak Read	ly Butt 1	Pc Vac,	FZN	3,771 0 277 184	109.02	159.05	142 5
/4 Trim Bn	ls Butt ls Butt	VAC, FZN Polv	ſ		58,646 5,434	114.28 145.38	161.41	119.91
/4 Trim Bn /4 Trim Bn	ls Butt ls Butt	Poly, FZ Combo	N		6,919 9,797	126.11 130.94	148.11 167.88	134.54 147.39
/4 Trim Bn /4 Trim Bn	ls Butt ls Butt	1 Pc VAC 1 Pc VAC	FZN		0 4,094 0 175,583 5,771 0 277,184 58,646 5,434 6,919 9,797			
inls CT But inls CT But	t 1 Pc V	AC, FZN						
								73.89
S Smoker T S Smoker T	rim Pian rim Pian	nic VAC nic VAC,	FZN		188,014	83.37	105.15	90.2
s smoker T S Smoker T	rım Pian rim Pian	ic Paper	/Poly /Poly, F	ZN	50,354	84.57	93.66	89.29
s snoker T S Smoker T S Smoker T	im Pian	це Combo nic 1 Рс	Vac Eigh Vac	r	6,213 165,641	79.48	113.40	81.89
ionic Cush ionic Cush	ion Meat ion Meat	LCIPC Vac Vac. F7	vac, FAN N		92,139 n	100.62	138.44	114.40
icnic Cush icnic Cush	ion Meat ion Meat	Poly Poly, F	ZN		10,080	114.44	115.90	114.69
icnic Cush	ion Meat	. Combo			32,981 188,014 50,354 0 6,213 165,641 92,139 0 10,080 181,097	99.04	113.04	107.44
parerib hind Sparer: hind Sparer:	ib - LGI	r, frzni			294,160 8,875 8,892 13,230 86,232 0 102,184 34,722	142.32	200.38	167.10
md Sparer md Sparer	ib - IGI ib - IGI	, Poly , Poly	FZN		8,875 8,892	151.01 149.37	171.61 166.67	162.84 160.0
md Sparer md Sparer	ib - IGI ib - IGI	Combo	AC		13,230 86,232	116.41 154.14	149.10 200.96	136.03 164.76
md Sparer md Sparer	ib - LGI ib - MEI	., 1 PC V	AC, FZN		0 102,184	153.26	188.30	167.70
md Sparer md Sparer	ib - MEI ib - MEI), FZN), Poly			34,722 3,771	160.48	202.29	176.74
ına Sparer Ims Sparer	ib - MEI ib - MEI), 1 PC V	AC, FZN		106 950	200 24	303 50	227 2
	areribs,	VAC, FZ	N		22,069	183.48	186.15	184.40
t Louis Spa t Louis Spa t Louis Sc	areriba							
ima sparer Ima Sparer Ims Sparer It Louis Sp It Louis Sp It Louis Sp It Louis Sp It Louis Sp	areribs, areribs, areribs	Poly, F	ZN		77,139 n	218.10	284.55	242.2
St Louis Sp St Louis Sp St Louis Sp St Louis Sp St Louis Sp BQ Style S BQ Style S BQ Style S	areribs, oareribs	COMBO S, VAC			77,139 0 107,033 0	218.10 183.22	284.55 206.17	242.21 186.58

Friday, June 28, 2013									Page 7
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOB OMAHA -	Friday, J Negotiated Sale	Tune 20 as - After	8, 201 moon - F	3 OB Omaha	Trim	Pounds	Price	Range	Wtd Avg
		Pounds	Price Ra		30% Trim Combo 42% Trim Combo	0 55,335	50.56	69.88	53.39
Ham 14/dn Bone-In Hams Combo	0				65% Trim Combo 72% Trim Combo	41,303	85.94	99.37	90.80
14/dn Bone In Ham Boxed 14/dn Bone In Ham Boxed, FZN 17/dn Ham Combo	0 0 0				85% Trim Combo 30% Trim Boxed 30% Trim Boxed, FZN	0 0 0			
17/dr Ham Boxed 17/dr Ham Boxed, FZN	0				42% Trim Boxed 42% Trim Boxed, FZN	4,500 41,520	59.86 59.78	69.21 64.62	63.12 59.92
20/dn Ham Combo 20/dn Hams Boxed	ő				65% Trim Boxed 65% Trim Boxed, FZN	9,360	71.13	95.22	91.96
20/dh Hams Boxed, FZN 20/up Hams Boxed	0				72% Trim Boxed 72% Trim Boxed, FZN	11,340	91.21	104.19	100.16
20/up Ham Combo 20/up Hams Boxed, FZN	81,224 0	89.41	89.91	89.64	85% Trim Boxed 85% Trim Boxed, FZN	0			
17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	111,883 70,910	75.94 78.01	85.72 88.50	78.10 84.93	42% Trim Poly Boxed 42% Trim Poly Boxed, FZN	0			
23-27# Trmd Selected Ham 17-20 Ham Boxed	491,592	75.94	94.22	86.64	72% Trim Poly Boxed 72% Trim Poly Boxed, FZN	10,500 8,100	93.30 108.50	97.30 110.81	94.90 110.21
17-20 Ham Boxed, FZN 23-27 Ham Boxed	0				85% Trim Poly Boxed 85% Trim Poly Boxed, FZN	. 0			
20-23 Ham Boxed 17-20 Boxed Vac Pack	9,369	111.01	127.23	118.74	Picnic Meat Combo Cushion Out Picnic Meat Combo Cushion In	46,401 46,142	98.30 114.23	110.89	104.13 116.65
17-20 Boxed Vac Pack, FZN 20-23 Ham Boxed, FZN 23-27 Ham Boxed, FZN	0				Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion In	46,142 87,060 11,820 15,002	109.30 92.35 111.16	128.19 96.55 113.91	117.81 94.27 113.72
27 & up Bone In Hams Combo 20-26 Ham Poly Boxed	0				Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo	0	111.10	113.91	113.72
20-26 Ham Poly Boxed, FZN 17-20 Hams Sknd/Defatted Combo	0				Trim w/Trace Boxed Trim w/Trace Boxed, FZN				
20-23 Hams Sknd/Defatted Combo 23-27 Hams Sknd/Defatted Combo	0				Blade Meat Combo Blade Meat Boxed	0			
17-20 Hams Sknd/Defatted Boxed 17-20 Hams Sknd/Defatted Boxed, FZN	0				Blade Meat Boxed, FZN 72% Ham Trim Combo	0			
20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN	0				72% Ham Trim Boxed 72% Ham Trim Boxed, FZN	0			
Collared Ham Combo Collared Ham Boxed Collared Ham Boxed, FZN	0				Variety Untrimmed Neckbones Gas	23,653	41.99	67.38	53.33
3 Muscle Ham to Blue 4 Muscle Ham to Blue	0				Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	23,033 0 34,890	30.60	51.52	42.05
5 Muscle Ham to Blue 3 Muscle Ham to Red	0				Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	80,093	26.38	49.98	33.42
4 Muscle Ham to Red 5 Muscle Ham to Red	0				Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	5,250 9,980	32.67 62.31	37.14 80.38	35.66 75.73
3 Muscle Ham to Blue Boxed 3 Muscle Ham to Blue Boxed, FZN	4,212 3,102	96.42 191.32	97.37 196.15	96.69 195.35	Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo				
4 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed, FZN	0				Untrimmed Neckbones Combo Breast Bones Poly	0			
5 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed, FZN	0				Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	0			
Roll Out Ham Rollout Ham Bals Boxed Rollout Ham Bals Boxed	0 6,812	139.75	161.38	143.97	Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#	0	05 20	07.05	07.26
Rollout Ham Bnls Boxed, FZN Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	0 2,152	176 11	185.66	101 05	Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo Tails, Poly	14,532 0	85.38	97.05	87.36
Roll Out Ham Rolled Tied Boxed, FZN Roll Out Ham Boxed Poly	2,132	170.44	103.00	101.03	Tails, Poly, FZN Tails, Gas	25,260 0	60.38	69.39	64.53
2pc 2pc 2PC Boxed	0				Tails, Gas, FZN Tails, Combo	0			
2PC Boxed, FZN Insides	130,045	130.57	137.62	132.12	Front Feet, Poly Front Feet, Poly, FZN	8,895 28,489	79.05 64.14	115.52 83.08	90.01 77.53
Outsides Knuckles	135,551 94,972	131.40 126.88	137.62 137.62	132.23 130.51	Front Feet, Combo Front Feet, Gas	0 0			
Lite Butt Inner Shank	10,984			132.19	Front Feet, Gas, FZN Hind Feet, Poly	20,700	53.37	53.44	53.44
Outer Shank Insides Boxed	18,752 0	99.38	117.25	110.33	Hind Feet, Poly, FZN Hind Feet, Combo	92,893	47.38	62.05	49.58
Insides Boxed, FZN Outsides Boxed Outsides Boxed, FZN	0 70,680	112 0/	117.10	116 //5	Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN Hocks, Picnic, Gas	0			
Knuckles Boxed Knuckles Boxed Knuckles Boxed, FZN	0,660	113.94	117.10	110.45	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 6,471	116.32	123.79	120.16	Front Feet, Split, Poly Front Feet, Split, Poly, FZN	0			
Outer Shank Boxed Outer Shank Boxed, FZN					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	140 10	160.70	155 01
Knuckles Boxed Poly Knuckles Boxed Poly, FZN Knuckles Boxed Vac Pack	0 0 0				AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC Tender-in Loin VAC	20,243 0	148.19	162.72	155.01
Knuckles Boxed Vac Pack, FZN Lite Butt Boxed Poly	0				AI Bone-in CC Tender-in Loin VAC, FZN AI Bnls CC Strap On	0 7,860	166.53	201.22	174.52
Lite Butt Boxed Poly, FZN Inner Shank Boxed Poly	Ö				AI Bnls CC Strap On, FZN AI Bnls CC Strap Off	0 14,308	198.70	238.02	221.46
Inner Shank Boxed Poly, FZN Shanks Bone In	0				AI Bnls CC Strap Off, FZN AI Boneless Sirloin	16,049		134.20	
Shanks Bone In Boxed Shanks Bone In Boxed, FZN					AI Boneless Sirloin, FZN AI Bone-in Sirloin	0			
Belly					AI Bone-in Sirloin, FZN AI Blade Ends	0			
Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17#	66,230 57,230	220.22 211.84	224.96	223.81 222.62	AI Blade Ends, FZN AI Tenderloin AI Tenderloin FZN	0 9,134	264.03	299.51	286.45
Derind Belly 13–17# Derind Belly 17–19# Derind Belly 7–9# Boxed	2,352	232.08	228.03 263.37	245.77	AI Tenderloin, FZN AI Tenderloin 1 pc vac AI Tenderloin 1 pc vac, FZN	0			
Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# boxed	7,671		272.19		AI Backribs 2.0#/up AI Backribs 2.0#/up. FZN	0			
Derind Belly 9-13# boxed, FZN Derind Belly 13-17# boxed	0				AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN	4,295	253.79	295.14	266.89
Derind Belly 15–17# boxed Derind Belly 13–17# Boxed, FZN	0 0 0				AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	0			
Derind Belly 15-17# Boxed, FZN Derind Belly 17-19# Boxed	0 0 0				AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN	0			
Derind Belly 17-19# Boxed, FZN Center Cut Derind Belly 6-8#	0				AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN	0			
Center Cut Derind Belly 9-13# Center Cut Derind Belly 13-17# Skin-on Belly 8-10#	0				AI 1/4 Trim Butt VAC 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				AT 1/4 Trim Butt 1 Pc VAC, FZN	8,830	136.20	151.14	142.39
Skin-on Belly 10-12# Skin-on Belly 12-14#					AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac	0			
Skin-on Belly 14-16# Skin-on Belly 16-18#	0				AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN AI 1/4 Trim Bnls Butt VAC	0			
Skin-on Belly 18-20# Skin-on Belly 20-25#	0	100	000	010 55	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	45,953 0	198.62	222.01	210.75	AI Trmd Sparerib - LGT, FZN AI Trmd Sparerib - LGT 1 PC VAC	0			
Skin-on Belly 12-14# boxed Skin-on Belly 12-14# boxed, FZN	14,445 0	197.93	214.08	204.17	AI Trmd Sparerib - MED AI Trmd Sparerib - MED	0			
Skin On Belly 14-16# Boxed Skin on Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed	0				AI Trmd Sparerib - IGT AI Trmd Sparerib - IGT, FZN AI Trmd Sparerib - IGT 1 PC VAC AI Trmd Sparerib - IGT 1 PC VAC, FZN AI Trmd Sparerib - MED AI Trmd Sparerib - MED AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED 1 PC VAC AI Trmd Sparerib - MED 1 PC VAC, FZN	13,541 0	111.79	161.95	139.15
Skin on Belly 16-18# Boxed, FZN	0				Items that have no entries indicate there			reportabl	 e
Jowl Skinned Combo	0				because they did not meet the daily 3/70/2 as the item may qualify.	0 guideline.	. Please	refer to	weekly
Skinned Boxed Skinned Boxed, FZN					Detailed description of the cutout is avai	lable on red	quest.		
Skin On Combo Skin-On Boxed Skin On Royard F7M	0								
Skin-On Boxed, FZN	0								

Pork blood meal Lard Blood plasma Totals: Dressed equivalen	1.72 46.75 - 0.80 2.01 20.00 - 0.40
(1) Typical slaughter hog we	ighs 270 pounds.
USDA BY PRODUCT PRICE REPORT Carlot Basis - Dollars/hundred	
PORK VARIETY MEATS - FROZEN Items CHEEK MEAT trimmed	Lds Price Range Wtg Avg 2.0 105.00 105.00
CHITTERLINGS, 10 lb. pail EARS, Pet Treat, 3-4/lb EARS, Pet Treat, 3-4/lb EARS, edible export HEARTS, slashed, domestic single slashed, export multi slashed, export whole, export KIDNEYS, small box, export LIVERS, large box, domestic SALIVARY GLANDS,	unq 47.00 47.00 B 63.00 63.00 E
SHOURS, partial lean partial lean w/mask STOMACHS, scalded, small box scalded, small box scalded, small box green, bnls, small box green, bnls, tip-on exp	123.00 - 127.00 124.78 E
scalded & scraped UTERI	-
QUARTERLY CONTRACTS: BELLY SKINS, SELECTED FATBACK SKINS, SELECTED BUTT PLATE SKINS, SELECTED HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN JOWL SKINS, HOUSE RUN	OMBO - FOB SUPPLY POINT
USDA TALLOW AND PROTEIN REPORTS (unless otherwise stated) as of	3:00 PM
TALLOW, GREASE, AND LARD INEDBL, TALW/GRSE FOB CENTRAL	Ids Price Range Wtd Avg
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 Crease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1) PROTEIN FEED SUPPLEMENTS	27.0 45.00 - 48.50 45.65 45.50 45.50 C 47.00 47.00 A
MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle,Domestic PORK Meat/Bnmeal,50% pro/ton DRT (10)/unit pro	26.0 430.00 - 440.00 439.23 68.0 440.00 - 450.00 448.82 10.0 590.00 - 600.00 591.00
DRT (lo)/unit pro, pnhdl DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton	unq
Central Panhandle CAF California	1.0 1000.00 1000.00
PORK BLOOD MEAL, 85% pro/ton	1.0 1225.00 1225.00

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

USDA CARLOT VEAL CARCASS REPORT - Thu, June 27, 2013 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was mostly steady open market and packer owned calves. Demand and offerings light to moderate. Harvest numbers was a 2.7 percent increase when compared to last week's total. Dressed weights were up 2.9 pounds in the Northeast, dn 3.2 pounds in the North Central, with the total NE & NC being up .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-PACKI	ER OWNED				Head	Range	9	Wtd Avg
Hide-Off,	255-315	Lbs.	Hot	Basis	1812	330.00-	352.50	334.00
PACKER	OWNED							
Hide-Off,	255-315	Lbs.	Hot	Basis	1974	340.00-	368.00	359.24
uc OII,	200 010		1100	20210	17/1	510.00	500.00	555.21

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 335.00 to 345.00 for November.

Special Fed Veal Slav	ghter for:		Year Ago	YTD	YTD
Week ending:	06/22/13	06/15/13	06/23/12	2013	2012
Northeast	3,241	3,379	2,770	81,318	78,773
North Central	2,601	2,312	2,751	60,126	84,542
Total NE & NC	5,842	5,691	5,521	141,444	163,315

Special Fed Veal	Dressed Weights	Year Ago		
Week ending:	06/22/13	06/15/13	06/23/12	
Northeast	272.9	270.0	269.0	
North Central	267.3	270.5	273.4	
Total NE & NC	270.4	270.2	271.2	

- * 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. Demand remains light for light to moderate offerings. Retail feature activity for veal was slightly higher with most of the increasing within the loin primal.

Item:	Wt. Ra		Rang	_
Carcass, hide off	200-275		419.00-	540.00
Foresaddles	86-147	lbs	340.00-	375.00
Forequarters	43-74	lbs	340.00-	
Necks, bone-in	24-28	lbs	285.00-	
Breast	10-18	lbs	125.00-	
Foreshank	3-5	lbs	490.00-	895.00
Osso Bucco, foreshank	2-8	lbs	815.00-	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		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-	
Hindquarters	45-76	lbs	419.00-	
Loins, regular	18-36	lbs	375.00-	
Loins, 4x4, trimmed	18-30	lbs	595.00-	
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-	710.00
Legs, slices, retail			750.00-	1125.00
Legs, TBS 4-piece	27-47	lbs	950.00-	1150.00
Legs, TBS 3-piece	24-39	lbs	859.00-	1125.00
Legs, BHS heel-out	27-42	lbs	659.00-	850.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1295.00-	1650.00
Top Rnd, Sknd, cap-off	10-15	lbs	1335.00-	1695.00
Hindshank	5-8	lbs	700.00-	999.00
Osso Bucco, Hindshank	2-8	lbs	995.00-	1595.00
Stew Meat, regular			425.00-	
Bnls Veal Trimmings 75-80% Lean			129.00-	
Bnls Veal Trimmings 80-90% Lean			215.00-	
Hvy Nature Green Hides(per piece)		68.00-	79.00

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, June 28, 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 265 297 1,246 2,310 1,134 1,359	Head	6,611 Wt Avg 343.12 316.52 276.88 256.48 242.04 212.50
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	Head	1,039 Wt Avg

CERTIFIED FRESH AMERICAN LAMB Head

UNGRADED		Head 598
Weight	Head	Wt Avg
45-DN	123	227.29
45-55#	119	225.30
55-65#	127	213.83
65-75#	101	204.64
75-85#	65	174.78
85-UP	63	175.02

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses less than 65# were sharply lower; carcasses over 65# were mostly steady on moderate volume.

* SAT-FRI	CHOICE AND PRIME,	YG	1-4	Head 6,414
Weight	Head			Wt Avg
45-DN	265			343.12
45-55#	297			316.52
55-65#	1,246			276.88
65-75#	2,215			256.03
75-85#	1,134			242.04
85_IID	1 257			211 98

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

F	CUTS CRESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204	RACK, 8-RIB MEDIUM BREAST **		530.85 98.54	2.68 3.91	10.77% 8.85%	7.65 6.28
207	SHOULDERS, SQ-CUT		224.95	9.62	23.53%	16.71
210	FORESHANK NECK **		369.51 95.50	13.53 6.50	3.82% 2.22%	2.71 1.58
	HINDSADDLE					
232	LOINS, TRIMMED 4X4		473.64	8.62	10.97%	7.79
232E	FLANK UNTRIMMED **		49.32	6.07	3.39%	2.41
233A	LEG, TROTTER OFF		306.88	1.33	31.88%	22.64
	GROSS CARCASS VALUE:		286.58	5.14	95.45%	67.77
	ADDLE VALUE ADDLE VALUE		274.57 327 57	7.24 3.41	49.20% 46.24%	34.93 32.83

Carcass value less process/packaging per cwt cost of \$31.50 NET CARCASS VALUE 255.08 5.14

- * Shrink and trim of 3.23 lbs not reflected in cutout value.

 * Based on Actual Federally Inspected Slaughter Carcass Weight of 71.00 lbs. for W/E 06/15/2013, -1.00 lbs lighter than last week.

 **Includes Fresh and Frozen Product

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

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

Current Volume -Fresh Cuts Frozen Cuts 995,593 pounds 190,954 pounds

Items with no entries indicate non-reportable trades. FRESH CHOICE & PRIME CUTS					
IMPS				Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65	4	948	\$327.77	10.64
200A 202	Carcass, 3-way, 65/up Foresaddle	0	1,171 1,788 1,106 19,967	\$425.56	
202	Bracelet	3	1.788	\$281.40	0.00
204	Rack, 8-Rib, light	6	1,106	\$528.95	9.05
204	Rack, 8-Rib, medium	118	19,967	\$530.85	2.68
204	Rack, 8-Rib, heavy	7	1,044	\$568.74	19.37
204A 204B	Rack, chined	30 20	1,044 12,637 10,042	\$603.97	(6.23) 2.24
204C	Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready, frenched	162			2.24 20.21 7.72
204D	Rack, roast-ready, special	11	2,922	\$1,236.73	7.72
206	Shoulders	106	61,311	\$209.61	(0.66)
207	Shoulders, square-cut	256	153,451	\$224.95	9.62
208 209	Shoulders, square-cut, bnls Breast	126	10,2// 43 712	\$421.41	(6.43)
200	Breast, bulk	14	14.294	\$44 25	(13.38)
209A	Ribs, Breast bones off	38	6,435	\$451.19	0.46
210	Foreshank	163	13,406	\$369.51	20.21 7.72 (0.66) 9.62 (6.43) 3.39 (13.38) 0.46 13.53
229	Hindsaddle, long-cut	0			
230 231	Hindsaddle Loins	10	2 371	\$357 34	(22, 60)
232	Loins, trimmed 4x4	109	18.277	\$473.64	8.62
232		10 109 29	3,684	\$555.70	(4.71)
232	Loins, trimmed 1x1	132	22,820	\$640.81	(22.60) 8.62 (4.71) 6.18
232	Loins, trimmed UXU	36	8,091	\$725.07	(1.05)
	Loins, short-cut, 2x2 Loins, short-cut, 1x1	0			
232A	T - 1 1 1 1 - 0 - 0				
232C	Loin, boneless, tied	15	1,965	\$1,466.24	(2.02)
232E	Flank, untrimmed	14	24,106	\$73.83	17.67
233	Legs	89	25,013	\$292.76	8.96
233A 233C	Leg, trotter-off	1 50 TP0	34,543	\$306.88	1.33 2.10
233E	Leg, croccer-orr, parciar in	27	4.632	\$372.60	(5.17)
233F	Hindshank	49	9,869	\$398.68	12.39
234	Leg, Boneless, Tied	114	27,357	\$456.89	2.75
	Loin, short-out, UNU Loin, boneless, tied Flank, untrimmed Legs Leg, trotter-off Leg, trotter-off, partial bn Leg, steamship Hindshank Leg, Shank off, bnls Leg, shank off, bnls Leg, shank off, bnls Leg, 2-way boneless	44	11,115	\$492.03	(11.35)
234B 234C	Leg, 2-way boneless Leg, bottom, boneless	5	1 114	\$492.03	0.00
234D	Leg, outside, boneless	0	1,117	\$493.00	0.00
234E	Leg, inside, boneless		10,965	\$665.25	(0.01)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	22	1,004	\$722.64	(13.95)
235 236	Back Back, trimmed	4	166	ė700 1 <i>1</i>	0.57
238	Trimmings	28	3 532	\$404.48	6.95
239	Special trimmings	27	1,840	\$788.14 \$404.48 \$416.72	2.39
244	Loin, boneless, 3-way				
245	Sirloin	4 6	380		0.00 29.13 (6.18)
246	Tenderloin	6 24	5 010	\$1,321.87	29.13
295 296	Lamb for stewing Ground lamb	34 44	5,U19 12 371	\$591.94 \$597.91	(0.18)
200	Necks	31	8,631	\$94.06	29.13 (6.18) 9.29 6.82

FROZE	N CHOICE & PRIME CUTS				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	5	2,089	\$318.33	(0.25)
204C	Rack, roast-ready, frenched	8	4,818	\$921.71	181.90
209	Breast	14	6,247	\$104.75	12.68
209A	Ribs, Breast bones off	6	1,184	\$421.07	(5.29)
210	Foreshank	9	6,186	\$255.84	(0.38)
232	Loins, trimmed 1x1	5	1,494	\$690.48	
232E	Flank, untrimmed	16	47,895	\$36.98	0.02
233A	Leg, trotter-off	12	5,691	\$273.16	7.07
234	Leg, Boneless, Tied	6	1,297	\$513.55	21.78
234A	Leg, shank off, bnls	8	10,984	\$365.31	(11.91)
234E	Leg, inside, boneless	24	711	\$802.03	22.23
238	Trimmings	11	44,347	\$64.24	(78.21)
246	Tenderloin	3	57	\$1,019.04	0.00
295	Lamb for stewing	11	1,670	\$641.90	(15.47)
296	Ground lamb	57	9,683	\$452.49	7.20
	Necks	21	7,860	\$97.09	7.45

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

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 28-Jun-2013 and 29-Jun-2013 is estimated to be 35,782,000 UP 19.71 percent from a week ago and DN 0.28 percent from a year ago. (Last week 29,890,000; last year 35,883,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 29-Jun-2013 is estimated to be 161,802,000 head UP 3.91 percent from a week ago, and UP 0.59 percent from a year ago. (Last week 000,000,000; Last year 160,847,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jun 28, 2013

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

CHICKEN, WITH SKIN ADDED

	PRIC	CES
	(CENTS PI	ER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	_	32.00-33.00
WTD AVERAGE PRICE	_	32.67
WID AVERAGE FRICE	VOL	
		000 LBS.)
VOLUME TRADED	(FER 1,	122
VOLUME EXPORTED		122
VOLUME EXPORTED	DDT	CES
		ER POUND)
15-20%	(CENTS F	ER FOOND /
PRICE RANGE	32.50-38.00	24.00-34.00
WTD AVERAGE PRICE	35.18	30.83
WID HVBIGIOD TRIED	VOLU	
		00 LBS.)
VOLUME TRADED	1,096	3,702
VOLUME EXPORTED	1,053	286
		CES
	(CENTS P	ER POUND)
20% OR MORE	(
RANGE	_	22.00
WTD AVERAGE PRICE	_	22.00
	VOLU	ME
	(PER 1,0	00 LBS.)
VOLUME TRADED		82
VOLUME EXPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Jun 27, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 1.44 lower at 182.35; Select 600-900 lbs carcass was 1.60 higher at 169.49 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

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For the week, boxed beef cutout values were lower on Choice and higher on Select on light to moderate demand and moderate offerings. The Select and Choice rib, chuck, and round primals held steady to firm while the loin primal was steady on Select and sharply lower on Choice. One of the contributors to the Choice loin primals declined value was the Choice 0xl boneless strips. These strips had a weighted average price of \$578.43 on Thursday but had been as high as \$823.45 in recent weeks. Mondays Comprehensive report showed that overseas export sales remained strong with 861 loads being booked last week. The Choice/Select spread narrowed to \$9.76 on Thursday after several weeks in the \$17-\$20 range. Ground beef showed strength for the upcoming 4th of July holiday as Fed grinds ended the session firm to higher. Blended grinds were steady on light volume. Out front negotiated sales revealed large consignments of Fed ground chuck and Select briskets that were priced lower when compared to the spot market. Beef trimmings were higher on moderate demand and light to moderate offerings.

For the week: Select and Choice rib primal steady to 1.00 higher; Select and Choice chuck primal 2.00 to 3.75 higher; Choice round primal steady while Select 3.00 higher; Select loin primal steady while Choice 17.00 lower. Beef trimmings were 2.00 higher. Fed cattle grinds were mostly 5.00 to 10.00 higher; Blended grinds were steady.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 2.01 at 197.38, Select 600/900# carcasses 1.40 higher at 187.62 when compared to last Friday.

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

Lean boneless processing beef and trimmings were mostly firm to higher. Demand was moderate to good for moderate offerings. Trading was moderate to active. Lighter domestic cow and bull slaughter and strong domestic sales ahead of the Independence Day holiday supported prices. Prices firmed early and buyer interest remained strong throughout the week.

Market activity on imported beef was moderate. Prices were firm to 2.00 higher compared to late last week's market. Improved demand ahead of the Independence Day holiday, firmer domestic prices and tighter supplies supported prices.

Cutter cow cutout values were steady to firm. Demand was

tighter supplies supported prices.

Cutter cow cutout values were steady to firm. Demand was moderate for moderate offerings. Chuck, rib, loin and flank cuts were mixed while round items closed mostly lower. 100% lean items were moderately to sharply higher.

Lean boneless beef 92-94% firm to 1.00; 90% firm to 1.00 higher; 85% firm to 1.00 higher; 81% unevenly steady; 75% unevenly steady; 65% moderately higher; Other lean percentages were not fully established. 100% lean combo items were higher. Cutter cow carcass gross cutout value for Thursday, June 27, 2013 was estimated at \$158.05 per cwt, 0.74 higher compared to last Friday.

BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES A similar week to last on the beef variety meats. Exp

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

A similar week to last on the beef variety meats. Exporters and end users were purchasing grinding meats at firm to higher prices in front of the Fourth of July holiday when bratwurst and hotdogs fill a portion of many backyard grills. As noted last week, the absence of both Russia and China from the market has packers trying to develop new markets for their beef by-products. Spot trading on the pork variety side was limited at best. A couple loads of grinding material were reported this week at steady to higher prices. Pork cheeks pushed higher with the limited supply of 42 and 72 percent trim.

Tallows and greases experienced slow trading this week. Good chemical demand for light offerings of Chicago choice white grease prompted higher prices. Central choice white grease ended higher. Biofuel demand was moderate for light to moderate offerings. The export markets were quiet.

Trading on protein feed supplements was slow this week. Ruminant meat and bone meal finished steady to higher Central and Panhandle. Demand was moderate for mostly light offerings. Pork meat and bone meal also finished higher. Feed demand was moderate for light to moderate offerings.

Market activity on major packer hides was slow this week. The market ended in a standoff as both sides held firm waiting for the other to make the first move. Concern over Chinese financial markets kept several buyers and sellers on the sidelines. In light tests, Heavy Native Steers and Butt Branded Steers finished steady.

Beef Variety Meats: Head meat domestic 1.00-6.00 higher: Heart meat domestic steady; Cheek meat 9.00 higher. Pork Variety Meats: Heart meat domestic steady; Cheek meat 9.00 higher. Chicago renderer bleachable tallow steady with latest established market; Central meat and bone meal steady to 10.00 higher. Pork Variety Meats: Heart meat domestic steady; Cheek meat 9.00 higher; Ponk meat and bone meal 20.00-30.00 higher; Central blood meal steady to 50.00 higher; pork blood meal 30.0

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 was a 2.7 percent increase when compared to last week's total. Dressed weights were up 2.9 pounds in the Northeast, dn 3.2 pounds in the North Central, with the total NE & NC being up .2 pounds.

Special fed veal cut prices were mostly steady on all items. Demand remains light for light to moderate offerings. Retail feature activity for veal was slightly higher with most of the increasing within the loin primal.

LAMB: CARCASS & PELTS
Carcass lamb sales for the week, as of 6/27/2013, carcasses less than 45 pounds sharply lower, while 45 to 65 pounds were 5.50 to 9.50 lower. Carcasses between 65 and 85 pounds were generally steady, while those heavier than 85 pounds were 1.50 lower on the session. Carcass Cutout Report was 1.38 lower compared to last week at 249.94.

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

Source: USDA Market News Service, Des Moines, IA