

DAILY NATIONAL CARLOT MEAT REPORT

USDA, Agricultural Marketing Service
Livestock and Seed Program
Livestock and Grain Market News
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ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Friday 01/04/2013 (est)	127,000	3,000	428,000	7,000
Week ago (est)	130,000	3,000	433,000	8,000
Year ago (act)	131,000	3,000	428,000	6,000
Week to date (est)	465,000	13,000	1,650,000	30,000
Same Pd Last Wk (est)	412,000	11,000	1,425,000	30,000
Same Pd Last Yr (act)	534,000	13,000	1,725,000	32,000
Previous day estimated	Steer and	Heifer	Cow and	Bull
Thursday		102,000		26,000

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

	CATTLE	CALVES	HOGS	SHEEP
Saturday 01/05/2013 (est)	54,000	0	325,000	0
Week ago (est)	67,000	0	330,000	2,000
Year ago (act)	27,000	0	340,000	0
Week to date (est)	519,000	13,000	1,975,000	30,000
Same Pd Last Wk (est)	479,000	11,000	1,755,000	32,000
Same Pd Last Yr* (act)	561,000	14,000	2,064,000	32,000
2013 Year to Date	437,000	10,000	1,618,000	23,000
2012 *Year to Date	561,000	14,000	2,064,000	32,000
Percent change	-22.1%	-29.8%	-21.6%	-27.8%
2013 *Totals subject to revision/2012 *Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding				

NATIONAL DAILY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales - Afternoon

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

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

	CHOICE 600-900	SELECT 600-900
Current Cutout Values:	194.26	182.22
Change from prior day:	(0.65)	(1.06)

Choice/Select spread: 12.03
Total Load Count (Cuts, Trimmings, Grinds): 196

COMPOSITE PRIMAL VALUES

Primal Rib	268.01	245.89
Primal Chuck	165.84	164.89
Primal Round	174.50	171.70
Primal Loin	264.91	223.54
Primal Brisket	135.99	135.69
Primal Short Plate	131.56	135.87
Primal Flank	102.95	98.36

LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
01/03	107	62	20	22	211	194.91	183.28
01/02	58	48	8	34	148	193.94	182.62
12/31	77	55	13	29	175	194.15	181.05
12/28	95	54	8	15	172	193.47	180.29
12/27	93	65	18	41	217	194.26	179.49

Current 5 Day Simple Average: 194.15 181.35

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

Choice Cuts	94.22	loads	3,768,817	pounds
Select Cuts	50.42	loads	2,016,761	pounds
Trimmings	20.70	loads	828,019	pounds
Ground Beef	30.73	loads	1,229,242	pounds

Choice Cuts, Fat IMPS/FL	Fat Sub-Primal	Limitations 1-6	(IM) = Individual # of Trades	Muscle Total Pounds	Price Range	Weighted Average
109E 1	Rib, ribeye, lip-on, bn-in		13	18,543	510.00	541.98
112A 3	Rib, ribeye, bnls, light		29	559,240	550.00	582.76
112A 3	Rib, ribeye, bnls, heavy		46	217,131	537.88	562.82
113C 1	Chuck, semi-bnls, neck/off		9	27,411	208.50	211.06
114 1	Chuck, shoulder clod		14	29,769	205.00	207.12
114A 3	Chuck, shoulder clod, trmd		68	534,136	201.62	215.78
114D 3	Chuck, clod, top blade		11	93,098	259.37	268.53
114E 3	Chuck, clod, arm roast		6	11,000	257.00	264.33
114F 5	Chuck, clod tender (IM)		12	50,891	262.00	278.56
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off		46	237,655	228.00	246.64
116B 1	Chuck, chuck tender (IM)		24	82,271	225.00	235.37
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls		37	95,149	190.72	204.26
120A 3	Brisket, point/off, bnls		12	9,123	349.91	360.93
123A 3	Short Plate, short rib		22	39,770	288.00	363.97
130 4	Chuck, short rib		22	39,168	252.00	267.86
160 1	Round, bone-in		4	2,405	210.43	222.66
161 1	Round, boneless		4	8,401	219.00	226.29
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled		39	116,240	220.00	236.56
168 1	Round, top inside round		22	134,796	215.00	221.64
168 3	Round, top inside round		28	231,047	216.00	223.79
169 5	Round, top inside, denuded		9	24,639	257.73	265.31
3	Round, top inside, side off					
170 1	Round, bottom gooseneck		8	14,076	196.32	204.28
171B 3	Round, outside round		42	184,807	211.62	225.91
171C 3	Round, eye of round (IM)		22	37,611	233.00	248.85
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1		18	44,192	506.00	524.80
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy		0	0		
1	Loin, strip loin bnls. 1x1		12	14,770	445.00	448.46
180 3	Loin, strip, bnls, 0x1		34	270,613	490.00	501.32
184 1	Loin, top butt, bnls, heavy		11	6,933	311.37	328.37
184 3	Loin, top butt, boneless		16	49,606	325.00	341.90
185A 4	Loin, bottom sirloin, flap		25	223,612	364.00	383.46
185B 1	Loin, ball-tip, bnls, heavy		14	26,157	223.00	230.27
185C 1	Loin, sirloin, tri-tip (IM)		11	25,645	257.89	298.19
185D 4	Loin, tri-tip, pld (IM)		5	10,257	406.00	435.00
189A 4	Loin, tndrloin, trmd, heavy		38	165,380	952.00	981.51
191A 4	Loin, butt tender, trimmed					
193 4	Flank, flank steak (IM)		13	8,219	390.00	415.14

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

Select Cuts, Fat Limitations 1-6		(IM) = Individual Muscle				
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E 1	Rib, ribeye, lip-on, bn-in	9	10,020	459.14	478.00	466.83
112A 3	Rib, ribeye, bnls, light	11	13,827	497.00	536.00	521.50
112A 3	Rib, ribeye, bnls, heavy	31	125,954	495.00	533.00	514.82
113C 1	Chuck, semi-bnls, neck/off	6	21,332	212.00	217.01	213.83
114 1	Chuck, shoulder clod	5	19,301	205.00	220.00	205.70
114A 3	Chuck, shoulder clod, trmd	11	62,751	211.00	232.00	221.69
114D 3	Chuck, clod, top blade					
114E 3	Chuck, clod, arm roast					
114F 5	Chuck, clod tender (IM)	4	2,284	279.24	286.00	281.91
115 1	Chuck, 2-piece, boneless					
116A 3	Chuck, roll, 1x1, neck/off	38	429,718	230.00	252.00	238.73
116B 1	Chuck, chuck tender (IM)	6	41,490	225.00	240.00	226.84
3	Chuck roll, retail ready					
120 1	Brisket, deckle-off, bnls	13	73,464	196.11	220.00	205.84
120A 3	Brisket, point/off, bnls					
123A 3	Short Plate, short rib	11	29,382	296.00	386.00	351.57
130 4	Chuck, short rib	8	9,328	256.00	285.00	269.21
160 1	Round, bone-in					
161 1	Round, boneless	6	7,489	214.00	227.00	223.68
3	Round, bnls/peeled heel-out					
167A 4	Round, knuckle, peeled	20	90,468	224.00	245.00	231.20
168 1	Round, top inside round	9	43,384	202.64	228.00	212.43
168 3	Round, top inside round	5	9,665	212.79	243.00	233.04
169 5	Round, top inside, denuded	4	2,874	255.00	273.00	261.94
3	Round, top inside, side off					
170 1	Round, bottom gooseneck	5	7,149	195.72	216.00	201.82
171B 3	Round, outside round	12	116,956	215.00	230.89	219.93
171C 3	Round, eye of round (IM)	21	50,562	220.72	256.00	247.16
174 1	Loin, short loin, 2x3					
174 3	Loin, short loin, 0x1	8	15,250	392.15	441.00	415.02
175 3	Loin, strip loin, 1x1					
180 1	Loin, strip, bnls, heavy					
1	Loin, strip loin bnls, 1x1					
180 3	Loin, strip, bnls, 0x1	28	63,428	366.59	425.00	404.01
184 1	Loin, top butt, bnls, heavy	15	93,097	240.88	275.00	260.55
184 3	Loin, top butt, boneless	22	53,852	256.59	295.00	277.09
185A 4	Loin, bottom sirloin, flap	15	141,699	360.84	401.66	377.44
185B 1	Loin, ball-tip, bnls, heavy	14	59,543	209.00	236.89	221.07
185C 1	Loin, sirloin, tri-tip (IM)	4	27,212	263.17	280.00	268.30
185D 4	Loin, tri-tip, pld (IM)					
189A 4	Loin, tndrloin, trmd, heavy	15	55,272	813.00	892.00	841.74
191A 4	Loin, butt tender, trimmed	4	2,161	800.00	821.00	817.18
193 4	Flank, flank steak (IM)	5	19,165	374.21	426.00	386.26
CHOICE, SELECT & UNGRADED CUTS		Fat Limitations 1-6 (IM) = Individual Muscle				
124 4	Rib, Back Ribs, Fresh					
124 4	Rib, Back Ribs, Frozen	7	13,667	96.00	125.00	105.61
121D 4	Plate, Inside Skirt (IM)	12	31,441	341.84	369.75	354.00
121C 4	Plate, Outside Skirt (IM)	25	75,848	455.00	486.50	463.01
121E 6	Outside Skirt, pld (IM)	10	12,721	558.30	675.00	624.94
	Cap, Wedge Meat & (IM) Lean	38	170,927	240.00	274.20	257.12
	Pectoral Meat	19	54,967	248.84	275.11	259.48
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind						
Ground Beef 73%		20	305,799	152.72	169.00	160.44
Ground Beef 75%						
Ground Beef 81%		22	72,310	190.32	231.11	209.23
Ground Beef 85%						
Ground Beef 90%		0	0			
Ground Beef 93%		8	73,516	257.72	278.50	267.26
Ground Beef Chuck 80%		10	31,816	200.00	244.75	224.56
Ground Beef Round 85%		12	34,795	206.32	244.00	228.51
Ground Beef Sirloin 90%		0	0			
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind						
Blended Ground Beef 73%						
Blended Ground Beef 75%						
Blended Ground Beef 81%		7	43,971	187.90	223.00	199.57
Blended Ground Beef 85%						
Blended Ground Beef 90%		0	0			
Blended Ground Beef 93%						
Blended Ground Beef Chuck 80%						
Blended Ground Beef Round 85%						
Blended Ground Beef Sirloin 90%						
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
Fresh 50% lean trimmings		28	744,019	73.00	79.59	75.45
Frozen 50% lean trimmings						
FAT LIMITATIONS (FL) DESCRIPTION						
Maximum Average Fat Thickness			Maximum Fat at any point			
1. 3/4" (19mm)			1.0"			
2. 1/4" (6mm)			1/2"			
3. 1/8" (3mm)			1/4"			
4. Practically free (75% surface lean exposed)			1/8"			
5. Peeled/Denuded			1/8"			
6. Peeled/Denuded, surface membrane removed			1/8"			
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 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 firm to higher; 85% was steady to firm; 75% was 1.00 to 2.00 higher on a light test; 65% was unevenly steady; Other lean percentages were not fully established. Beef trimmings steady on moderate demand and offerings.

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

Central	48.72	Loads	--	1,948,606	pounds
National	92.87	Loads	--	3,714,602	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	2	14,700	\$215.46	\$217.37
Frozen 92-94%				
Fresh 90%	41	1,502,218	\$206.00	\$217.00
Frozen 90%				
Fresh 85%	9	312,670	\$183.00	\$194.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	4	68,000	\$153.00	\$165.50
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	3	47,118	\$120.00	\$131.00
Frozen 65%				
Bull Product				
Fresh 94-96%	3	3,900	\$235.00	\$237.00
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	9	160,085	\$214.00	\$227.50
Frozen 92-94%				
Fresh 90%	56	1,828,218	\$203.00	\$217.00
Frozen 90%				
Fresh 85%	18	461,070	\$181.00	\$194.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	4	68,000	\$153.00	\$165.50
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	12	409,118	\$120.00	\$131.00
Frozen 65%				
Fresh 50%	28	744,019	\$73.00	\$79.59
Frozen 50%				
Bull Product				
Fresh 94-96%	3	3,900	\$235.00	\$237.00
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, Jan 04, 2013
Compared to Last Week: Market activity on imported beef was slow and prices were firm on a very light test. Domestic prices were firm to higher.

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

	East Coast	West Coast
BULL MEAT: 95%		
COW MEAT: 95%		
90%	217.00-	219.00
CFM Fores 85%		213.00-
Shank 85-90%		214.00
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		
Beef Trim 70%		
Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		

16-45 Days

	East Coast	West Coast
BULL MEAT: 95%		
COW MEAT: 95%		
90%	216.00-	218.00
CFM Fores 85%		
Shank 85-90%		
Chuck 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

URUGUAY - FOB AND TIS

	0-15 Days	16-45 Days
BULL MEAT: 95%		
COW MEAT: 95%		
90%		213.50
CFM Fores 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

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

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

Market for Week Ended:	Lds	January 4, 2013	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	116.00
Cutter 1-2	350#/up	5.0	116.00
Bulls YG 1	500#/up		

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$185.57	\$171.69
Change =>	-0.42	-0.63

Current Index Reflects the Equivalent of 134,971 head of cattle.

SUPPLY (Live)	67,303 Hd	
Equivalent:	\$188.88	\$173.16
DEMAND (Box)	67,668 Hd*	
Equivalent:	\$182.26	\$170.22
Live-Box Spread:	\$6.62	\$2.94

National Daily Direct Cattle (5 day accumulated wghtd avg)			Boxed Beef Cutouts	
	Weight	Price	Head	
Live Steer:	1405	\$126.99	26,351	Ch 600-900#
Live Heifer:	1266	\$127.07	16,303	Se 600-900#
Drsd Steer:	894	\$202.06	13,610	Current Lds:
Drsd Heifer:	775	\$201.77	11,039	Previous Lds:

Grading % Breakdown		Drop Credit	
Ch 600-900# :	71.93%:	Steer Dressing % :	13.29
Ch 600-750# :	22.72%:	Heifer Dressing % :	64.04%
Ch 750-900# :	49.21%:	Processing Cost :	64.11%
Se 600-900# :	28.07%:	Slaughter Cost :	12.00
Se 600-750# :	6.54%:		50.50
Se 750-900# :	21.53%:		

Equivalent Values for Outlying Beef Carcass Types					
Basis Value = 185.57					
		Carcass Weights			
		400-500#	500-600#	600-900#	900-1000#
Qlty/Yield	(1)	-26.07	-12.68	-2.06	1000#/up
					-21.15
Prime 1-3	16.49	\$175.99	\$189.38	\$202.06	\$200.00
Certified 1-3	5.26	\$164.76	\$178.15	\$190.83	\$188.77
Choice 1	3.58	\$163.08	\$176.47	\$189.15	\$187.09
Select 1	-11.60	\$147.90	\$161.29	\$173.97	\$171.91
Stdndr 1-3	-25.20	\$134.30	\$147.69	\$160.37	\$158.31
Prime 4	3.88	\$163.38	\$176.77	\$189.45	\$187.39
Choice 4	-11.23	\$148.27	\$161.66	\$174.34	\$172.28

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:	\$163.35
Change from prior day:	\$0.90

Item	Price	Value	Change
90% lean	\$210.39	\$117.48	\$0.82
100% lean inside round	\$248.68	\$5.77	(\$0.02)
100% lean, flats and eyes	\$243.09	\$5.64	\$0.06
100% lean, S.P.B.	\$230.43	\$11.52	(\$0.03)
Chuck Tender	\$223.67	\$2.24	
Knuckle	4-7 lbs.	\$234.12	\$5.92
Tenderloin	2-3 lbs.	\$390.12	\$2.07
Tenderloin	3-4 lbs.	\$426.64	\$3.16
Ribeye Roll	4-6 lbs.	\$251.00	\$2.64
Ribeye Roll	6-8 lbs.	\$267.05	\$1.98
Ribeye Roll	8up lbs.	\$244.65	\$1.79
Flank Steak		\$217.75	\$0.91
Kidney, Edible		\$29.67	\$0.14
Fat, inedible		\$22.95	\$0.53
Bone		\$6.51	\$1.56

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

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

Boner/Breaker Cuts	31.55	loads	--	1,261,988	pounds
Cutter/Canner Cuts	5.05	loads	--	202,045	pounds
Boner/Breaker/Cutter/Canner	28.97	loads	--	1,158,970	pounds
100% Lean Items	37.01	loads	--	1,480,325	pounds
Frozen Cuts	12.91	loads	--	516,515	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
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BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	6	9,615	\$288.72	\$6.59
112	Rib, ribeye roll, 8-10 lbs.	58	108,342	\$321.59	(\$2.94)
112	Rib, ribeye roll, 10-up lbs.	44	102,656	\$276.01	(\$6.11)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	30	48,754	\$265.21	(\$9.86)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	15	44,510	\$270.73	(\$4.27)
120	Chuck, brisket	15	25,187	\$196.46	(\$3.25)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	47	87,828	\$232.35	\$0.44
169A	Round, top inside c-off, 8-10 lbs.	5	31,548	\$255.43	(\$0.13)
169A	Round, top inside c-off, 10-14 lbs.	52	448,621	\$257.27	\$0.47
169A	Round, top inside c-off, 14-up lbs.	12	103,735	\$254.89	(\$0.17)
171B	Round, outside round	13	49,900	\$235.75	\$1.21
171C	Round, eye of round	33	58,358	\$241.61	\$1.55
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	17	32,271	\$226.33	\$9.09
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	26	41,840	\$219.55	(\$1.66)
185A	Loin, bottom sirloin butt flap, bnls.	38	50,368	\$241.80	\$2.69
191A	Loin, butt tender, peeled				

CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	25	60,440	\$267.36	\$0.11
112	Rib, ribeye roll, 6-8 lbs.	21	141,605	\$242.65	(\$0.28)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	32	378,601	\$245.91	\$0.05
	Inside round - Boxed	29	46,775	\$271.08	\$1.37
	Outside round	10	61,688	\$243.64	\$5.64
	Eye of round	24	56,478	\$255.83	\$0.91
	Flats and eyes - Combo	26	396,212	\$241.18	\$2.47
	Flats and eyes - Boxed				
	Striploin	47	159,763	\$280.40	(\$1.72)
	S.P.B. - Combo	35	380,808	\$230.43	(\$0.60)
	S.P.B. - Boxed				

BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	47	179,246	\$223.67	\$0.04
167A	Round, knuckle, peeled	67	282,023	\$234.12	\$3.62
190	Loin, tenderloin, 2-3 lbs.	18	26,776	\$394.81	\$0.51
190	Loin, tenderloin, 3-4 lbs.	31	45,321	\$426.09	(\$6.05)
190	Loin, tenderloin, 4-5 lbs.	161	299,634	\$468.03	(\$1.36)
190	Loin, tenderloin, 5-up lbs.	25	23,303	\$485.77	(\$20.66)
193	Flank, flank steak	112	167,028	\$243.76	\$1.43
	Flank, rough	58	135,639	\$233.90	\$0.33

FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	16	68,036	\$298.32	\$0.29
112	Rib, ribeye roll, 8-10 lbs.	3	15,750	\$236.57	
112	Rib, ribeye roll, 10-up lbs.	3	15,795	\$321.89	

112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.	3	121,615	\$257.00	
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	6	20,280	\$264.92	\$12.33

FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.	6	31,629	\$253.62	(\$8.22)
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	5	21,224	\$454.17	\$1.64
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	45	207,916	\$196.86	\$3.17

MAJOR PACKER HIDES, CURED & FLESHED				
	Lds	Price/Piece	Price/CWT	
HVY NATIVE STR	60-62# 60-64# 62-64# 64#Min 66-68# 82-86#	6.0	91.50	
NATIVE STEER	46-48#			
COL BRAND STR	62-64# 64#Min 64-66# 66-68#		89.50	E
BUTT BRAND STR	60-62# 62-64# 64-66# 66-68# 74#Min	2.0	102.50	
NATIVE HEIFER	46-48#		101.50	D
HVY NATIVE HFR	48-50# 48#Min 50-52# 52-55#			
BRANDED HFRS	48-50# 48#Min 50-52#			
BRAND HFR SW	48-50# 50-52#			
BRND COW SW	50-52# 54-56#			
BRANDED COW	50-52# 54-56#	6.0	62.00	
NATIVE COW	50-52# 54-56#	3.0	74.00	
DAIRY COW	54-56# 62-66#	9.0	74.00	
DAIRY COW SW	50-52# 52-54#			
NATV BULL Con	96-106# 100-10#			
BRND BULL SWCon	95-105# 100-10#			
HVY TEX STEER	60#Min 62-66# 64-66# 66-68# 70#Min 74#Min	12.0	92.00	
HVY TEX STR/HFR	48-50# 60-64#	12.0	99.00	
BRANDED STEER	62-66# 64-66# 70#Min	21.0	91.50	

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

Carlott Basis - Dollars/hundredweight - as of 3:00 PM.

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price Range	Wtd Avg	
CHEEK MEAT,trimmed, 70-75% lean		140.00	140.00	A
export		135.00	135.00	A
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean	2.0	107.00	107.00	
export				
HEARTS, regular, bone out	57.00	- 58.00	57.33	A
regular,bone-out exp				
KIDNEYS, export				
LIPS, unscaled				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
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		53.00	53.00	A
TRIPE, scalded, edible				
scalded, edible, export		89.00	89.00	E
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - FOB SUPPLY POINT

QUARTERLY CONTRACTS:		FRESH	BOXED FROZEN
GULLETS-TRACHEA	Pet food prices		
KIDNEYS, inedible	will be unquoted		
LIVERS, "	until new contract		
LUNGS, "	prices are		
MELTS, "	established.		

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US

The hide and offal value from a typical slaughter steer(1) for today was estimated at 13.29 per cwt live, up 0.14 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER)				
	Lbs	Price	Change Prv/Dy	Value
Steer hide, butt brand/Pc	5.38	93.00	-	6.84
Tallow, edible	1.20	40.25	-	0.48
Tallow, packer bleachable	4.50	36.25	3.00	1.63
Tongues,Swiss #1 0-3%,exp	0.24	285.00	-	0.68
Cheek meat, trmd	0.32	137.50	-	0.44
Head meat	0.13	107.00	4.00	0.14
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	57.25	-	0.22
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted, export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	318.50	-	0.59
Blood meal 85% blk/ton pnh	0.60	1050.00	-	0.32
Totals:	19.19			13.29
Dressed equivalent basis (63% dress):				21.10
(1) Typical slaughter steer weighs 1,360 pounds				

The average value of hide and offal for the four days ending Fri, Jan 04, 2013, was estimated at 13.21 per cwt., down 0.03 from last week and up 0.89 from last year.

USDA BY-PRODUCT DROP VALUE (CATTLE)

The hide and offal value from typical fed cattle (steers and heifers 1,300) for today was estimated at 13.62 per cwt live, up 0.25 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (CATTLE)				
	Lbs	Price	Change Prv/Dy	Value
Cattle hide/Pc	5.38	93.25	1.50	7.17
Tallow, edible	1.20	40.25	-	0.48
Tallow, packer bleachable	4.50	36.25	3.00	1.63
Tongues, Swiss #1 0-3%,exp	0.24	285.00	-	0.68
Cheek meat, trmd	0.32	137.50	-	0.44
Head meat	0.13	107.00	4.00	0.14
Oxtail, selected	0.24	245.00	-	0.59
Hearts, reg, bone out	0.38	57.25	-	0.22
Lips, unscaled	0.13	118.00	-	0.15
Livers, slcted,export	0.96	54.00	-	0.52
Tripe, scalded edible	0.65	74.00	-	0.48
Tripe, honeycomb bleached	0.15	120.00	-	0.18
Lungs, inedible	0.47	3.88	-	0.02
Melts	0.14	4.13	-	0.01
Meat & bone ml 50% blk/ton	3.70	318.50	-	0.59
Blood meal 85% blk/ton pnh	0.60	1050.00	-	0.32
Totals:	19.19			13.62
Dressed equivalent basis (62.9% dress):				21.65
(1) Typical slaughter cattle weighs 1,300 pounds				

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)

The hide and offal value from a typical slaughter cow(1) for the week ended 1/4/2013, was estimated at 12.90 per cwt live, up 0.24 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)				
	Lbs	Price	Change Prv/Wk	Value
Cow hide, branded (2)/Piece	4.81	60.00	2.75	5.45
Tallow, renderer blchable	3.68	36.25	2.00	1.33
Tongues, Swiss cut, IW	0.32	263.00	-1.75	0.84
Cheek meat, trmd	0.43	189.25	0.50	0.81
Head meat	0.14	160.50	3.50	0.22
Oxtail, reg, small box	0.20	230.75	-28.00	0.46
Hearts, reg, bone out	0.46	55.25	-2.75	0.25
Lips, unscaled	0.13	106.50	11.00	0.14
Livers, reg, gall off (3)	0.90	30.00	-0.50	0.27
Tripe, scalded edible, blchd	1.06	82.00	4.75	0.87
Tripe, honeycomb bleached	0.14	87.50	-22.50	0.12
Lungs, inedible	0.86	3.88	-	0.03
Melts	0.15	4.13	-	0.01
Meat bone ml, 50% blk/ton	10.71	318.50	-7.00	1.71
Blood meal, 85% blk/ton	0.731	075.00	6.50	0.39
Totals:	24.72			12.90
Dressed equivalent basis (47% dress):				27.45
(1) Typical slaughter cow weighs 1,100 pounds.				
(2) Hide weight adjusted regularly for seasonal variation.				
(3) Reflects a 30% condemnation rate.				
REPORT BASIS - FOB Omaha or equivalent for the Midwest;				
FOB Plant for Texas and Oklahoma				

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT					
For Week Ended 1/4/2013					
Frozen	CARLOT/L.C.I.L. Basis	Lds	Price Range	Wtavg	
CHEEK MEAT, Trimmed		2.1	187.00 -	190.00	189.20
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp		4.7	54.00 -	56.00	55.23
HEARTS, Regular, bone-out					
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.4	156.00 -	166.00	160.57
KIDNEY'S Export		4.8	30.00 -	36.00	30.76
LIPS, unscaled		0.3	105.00 -	108.00	106.38
LIVERS, Regular,bulk-pack					
LIVERS, Regular,bulk-pack export					
LIVERS, Regular, 2/box		0.2		34.50	34.50
LIVERS, Regular, 2/box, export		14.0	28.00 -	36.00	29.89
" 2 loads traded at 42.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box		5.3	220.00 -	248.00	230.75
SALIVARY GLANDS		0.1		40.00	40.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut,IW		1.4	260.00 -	284.00	267.13
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut,IW		1.1	250.00 -	280.00	257.63
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		0.4	260.00 -	267.00	263.29
TONGUES, exp.#2 mixed,Swiss cut,IW					
TONGUE Trimings					
TRIPAS					
TRIPE, bleached, scalded, edible		1.0		82.00	82.00
TRIPE, blchd, scld/w honeycomb		0.1		110.00	110.00
TRIPE, bleached,scalded,edible exp		9.0	70.00 -	80.00	76.22
TRIPE, unbleached, scalded, edible		10.4	81.00 -	131.00	98.75
TRIPE, honeycomb bleached		1.3	74.00 -	109.00	87.46
TRIPE, honeycomb unbleached		0.2		230.00	230.00
TRIPE, omasum unbleached		0.3		235.00	235.00
WEASAND MEAT					

USDA NATIONAL CARLOT PORK REPORT as of 3:00 P.M. Negotiated
Purchases Equated to FOB Omaha Basis unless otherwise state
Compared to Thursday's Close: Fresh 1/4" trimmed bone-in loins firm; butts steady to 3.00 lower; sknd hams 23-27 lbs 2.00 higher, other weights not tested; sdls bellies not established; lean trimmings 1.00 to 2.00 higher. Trading moderate, with light to moderate demand and offerings.

Loads PORK CUTS	:	70.13
Loads TRIM/PROCESS PORK	:	14.0

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.
Calculations for a 200 lb Pork Carcass. Values reflect US Dollars per 100 pounds
53-54% lean, 0.65"-0.80" backfat at last rib

Today's Primal Cutout Values								
Date	Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
01/04	84.13	83.46	88.51	85.07	66.11	123.47	64.17	127.84
Change :		0.36	0.67	-0.31	0.14	3.04	0.03	0.10
01/03	144.5	83.10	87.85	85.38	65.97	120.42	64.14	127.74
01/02	82.0	81.39	86.98	86.41	59.51	118.64	62.56	125.24
12/31	73.6	82.39	89.64	87.62	59.52	125.17	62.28	125.11
12/28	89.8	81.32	86.47	86.47	59.82	122.30	62.07	125.11
Current Five Day Simple Average -		82.33	87.89	86.19	62.18	122.00	63.04	126.21

NOTE: Value may change without adequate test. A detailed description of the cutout is available upon request.

FRESH PORK CUTS			
LOINS, BONE-IN			
Primal Cutout Value =			88.51
	Lds	Price Range	Wghtd Avg
1/4" Trim 21#DN-LGT	1.5	110.00	110.00
1/8" Trm/less 21#DN-LGT	1.5	122.00	122.00
1/4" Bladeless			
1/4" Trim 21#/UP-MED			
Combos 26/Up#(SOW)			
LOINS,CNTRCUT,10-11 RIB,1/4"TRM			
Tender-in FLO 8-13#			
Tender-out FLO 8-13#			
BNLS Strap-on 5-11#	6.0	146.00 -	167.00
BNLS Strap-off 5-11#			159.83
WHILE BNLS LOINS 9-13#			
BNLS SIRLOIN .75-1.5#	5.0	108.00 -	115.00
BONE-IN SIR 2.5-3.5#	2.0	85.00	85.00
BLADE ENDS 2-4#	0.5	72.00	72.00
TENDERLOIN 1.25/DN#	0.13	241.00	241.00
LOIN BACKRIB (BOXED)			
FRESH 1.5/DN#			
" 1.75/DN#			
" 1.75-2.00#			
" 2.00/UP#			

PICNIC			
Primal Cutout Value =			66.11
	Lds	Price Range	Wghtd Avg
Snkr Trm, RS, combo	8.0	61.00	61.00
Snkr Trm, SS, combo			
Snkr Trm, SS, boxed			
PICNIC CUSHION MEAT			
Boxed 92% Fresh	0.5	116.00	116.00
Boxed 92% Frozen			
BOSTON BUTT			
Primal Cutout Value =			85.07
	Lds	Price Range	Wghtd Avg
1/4" TRM 5-10#	17.5	95.00 -	99.00
1/8" TRM 5-10#			96.09
1/4" Trim Stk Rdy	2.5	109.00	109.00
1/8" Trim Stk Rdy			
BNLS, Butt			
Combo's 11/UP#(SOW)			
SPARERIB			
Primal Cutout Value =			123.47
	Lds	Price Range	Wghtd Avg
3BAG/3 PCVAC4.25#/DN-LGT	1.5	141.00 -	142.00
COMBOS 4.25#/DN-LGT			141.33
2 BAG/3 PCVAC4.25#/UP-ME	5.5	122.00 -	136.00
COMBOS 4.25#/UP-MED			125.64
FRESH PORK CUTS-ADDED INGREDIENTS			
	Lds	Price Range	Wghtd Avg

BONE-IN LOINS 1/8" TRIM			
BONE-IN LOINS CC TENDER IN			
BNLS LOINS STRAP-ON			
BNLS LOINS STRAP-OFF			
BNLS SIRLOIN .75-1.5#			
BONE-IN SIR 2.5-3.5#			
TENDERLOIN 1.25/DN#			
LOIN BACKRIB FRESH 2.00/UP#			
SMKR TRM SS PICNIC BOXED			
1/4" TRIM BUTT			
1/4" TRIM STK RDY BUTT			
1/8" TRIM STK RDY BUTT			
SPARERIB 4.25#/DN-LGT			
SPARERIB 4.25#/UP-MED			
SKINNED HAM			
Primal Cutout Value =			64.17
	Lds	Price Range	Wghtd Avg

BONE-IN TRIMMED			
17-20# TRIM SPEC 1			
20-23# TRIM SPEC 1			
23-27# TRIM SPEC 1			
BONE-IN 27#/up Trim Spec 1			
NORTH AMERICAN EXPORTS			
HAMS, BONE-IN 23-27# TS 1			
BNLS 3 MUSCLE HAMS 94-96%			
BNLS 4 MUSCLE HAMS 94-96			
BNLS 5 MUSCLE HAMS 94-96%			
INSIDE			
OUTSIDE			
KNUCKLE			
LITE BUTT			
INNER SHANK			
HAM TRIMMINGS (CHEM LEAN)			
Combo 72% Fresh			
Boxed 72% Frozen			
Combo 90% Fresh			
Boxed 90% Frozen			
Outer Shank Frozen			
BELLY, SEEDLESS			
Primal Cutout Value =			127.84
	Lds	Price Range	Wghtd Avg
SKIN-ON, TRIMMED 10-12#			
SKIN-ON, TRIMMED 12-14#			
SKIN-ON, TRIMMED 14-16#			
SKIN-ON, TRIMMED 16-18#			
SKIN-ON, TRIMMED 18-20#			
SKIN-ON, TRIMMED 20-25#			
SKINLESS, 9-13#			
SKINLESS, 13-17#			

TRIMMINGS/BONELESS PROCESSING PORK ((CHEMICAL LEAN) FOB BASIS					
		Lds	Price Range	Wghtd Avg	
Combo 42% Fresh		7.0	40.00 -	45.00	43.57
Boxed 42% Frozen					
Combo 72% Fresh		7.0	58.00 -	61.00	59.43
Boxed 72% Frozen					
BONELESS PICNIC MEAT					
Combo Fresh					
Boxed Frozen					
SKINNED JOWLS					
Combo Fresh					
Boxed Frozen					
TRIM, VISUAL TRACE OF LEAN					
Combo 12-16% Fresh					
Boxed 12-16% Frozen					

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.				
The offal value from a typical slaughter hog (1) for the week ended 1/4/2013, was estimated at 5.68 per cwt live, up 0.01 when compared to last week.				
FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) -				
	Lbs	Price	Change Prv/Wk	Value
Cheek meat, trimmed	0.28	81.00	-2.00	0.23
Chitterlings	1.26	62.00	-	0.78
Ears, square-cut	0.19	129.00	-	0.25
Tongues, grn, bnls, sml bx	0.18	123.00	-	0.22
Hearts, slashed, domestic	0.28	58.00	-	0.16
Kidneys, inedible	0.25	9.50	-	0.02
Livers, inedible	1.25	12.25	-	0.15
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	35.00	-	0.09
Snouts, partial lean	0.25	56.00	-	0.14
Stomachs, scld, small box	0.43	135.25	-4.00	0.58
Lungs, inedible	0.95	3.50	-	0.03
Choice white grease	0.50	38.50	-	0.19
Pork meat & bone meal	1.57	411.75	-22.75	0.32
Pork blood meal	1.95	1175.00	41.75	1.15
Lard	1.72	56.25	-	0.96
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.68
Dressed equivalent basis (74% dress):				7.68
(1) Typical slaughter hog weighs 270 pounds.				

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS				
Carlota Basis - Dollars/hundred weight - as of 3:00 PM				
PORK VARIETY MEATS - FROZEN				
Items		Lds	Price Range	Wtg Avg
NECK Bones	domestic	1.0	37.00	37.00
	export	6.0	49.00	49.00
Brisket Bones Full, 30#			89.50	89.50 B
Brisket Bones Full, exp 30#		1.5	81.00	81.00
TAILS,				
CHEEK MEAT trimmed		4.0	81.00	81.00
CHITTERLINGS, 10 lb. pail				
EARS, Pet Treat, 3-4/lb				
EARS, edible,	export	5.5	239.00 -	244.00
	front, toes on		84.00	84.00 E
FEET,	front, toes on, export			
	hind, domestic		61.00	61.00 D
HEARTS,	hind, export			
	slashed, domestic		58.00	58.00 D
single slashed, export			57.00	57.00 B
	multi slashed, export	5.0	56.25	56.25
whole, export				
HOCKS, picnic				
KIDNEYS, small box, export		9.0	35.00	35.00
	LIVERS, large box, domestic			
SALIVARY GLANDS,				
SNOUTS,	partial lean			
	partial lean w/mask			
STOMACHS, scalded, small box		1.0	142.00	142.00
	scalded, small box, export	4.5	156.00	156.00
TONGUES,				
green, bnls, small box		3.0	156.00	156.00
	green, bnls, tip-on exp			
scalded & scraped				

UTERI				
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----				
QUARTERLY CONTRACTS: DOMESTIC				
BELLY SKINS, SELECTED				
FATBACK SKINS, SELECTED				
BUTT PLATE SKINS, SELECTED		thn	thk	
HAM SKINS, HOUSE RUN				
PICNIC SKINS, HOUSE RUN				
JOWL SKINS, HOUSE RUN				
----- PORK PET FOODS - FOB SUPPLY POINT -----BOXED FROZEN				
QUARTERLY CONTRACTS: FRESH				
KIDNEYS, inedible		Pet food prices		
LIVERS, "		will be unquoted		
LUNGS,		until new contract		
MELTS, "		prices are		
		established.		

USDA TALLOW AND PROTEIN REPORTS - FOB CENTRAL U.S.				
(unless otherwise stated) as of 3:00 PM				
TALLOW, GREASE, AND LARD	Lds	Price Range	Wtd Avg	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	45.0	38.00 - 39.60		38.38
Yellow grease (truck)				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP		40.00		40.00 D
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	3.0	38.00		38.00
Renderer bleachable <.15%	5.0	38.00		38.00
Choice white grease				
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic		315.00 - 322.00		316.17 A
Ruminant Panhandle,Domestic		315.00 - 325.00		318.62 A
PORK Meat/Brneal,50% pro/ton	3.0	400.00 - 418.00		406.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central		1075.00		1075.00 B
Panhandle		1050.00		1050.00 E
CAF California				
PORK BLOOD MEAL, 85% pro/ton		1175.00		1175.00 A

USDA CARLOT VEAL CARCASS REPORT - Thu, Jan 3, 2013
Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was firm on open calves, while packer owned calves were steady to weak. Demand was light with light to moderate offerings for the session. Harvest numbers were 7% lower compared to last week's total. Dressed weights were up 5.3 pounds in the Northeast, down 4.9 pounds in the North Central, with the composite down 0.8 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.

****As of January 1st 2013, the USDA will no longer publish the Composite Carcass price.****

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1151	335.00- 356.00	340.75
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1777	335.00- 370.00	356.59
<hr/>			
CONTRACT INFORMATION: Hot Basis, Hide-Off			
Current future contracts offered: Firm Bottom Northeast and North Central, 315.00 to 330.00, mostly 315.00 to 325 for mid-May.			
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Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending: 12/29/12	12/22/12	12/31/11	2012 2011
Northeast	2,563	1,822	2,930 160,564 168,675
North Central	2,089	3,160	2,967 146,140 189,789
Total NE & NC	4,652	4,982	5,897 306,704 358,464
<hr/>			
Special Fed Veal Dressed Weights	Year Ago		
Week ending: 12/29/12	12/22/12	12/31/11	
Northeast	274.5	269.2	271.7
North Central	272.9	277.8	270.6
Total NE & NC	273.8	274.6	271.1
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* 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 steady on the bulk of items on a very light test. 8 rib Hotel racks were sharply lower, while 6 rib chop ready racks were firm. Demand was moderate with light to moderate offerings for the session.

Item:	Wt. Range	Range
Carcass, hide off	200-275 lbs	419.00- 530.00
Foresaddles	86-147 lbs	340.00- 419.00
Forequarters	43-74 lbs	355.00- 460.00
Necks, bone-in	24-28 lbs	252.00- 295.00
Breast	10-18 lbs	140.00- 180.00
Foreshank	3-5 lbs	460.00- 895.00
Osso Bucco, foreshank	2-8 lbs	795.00- 1075.00
Shoulder, full	49-85 lbs	325.00- 340.00
Chuck, square cut	39-68 lbs	260.00- 310.00
Chuck rolls, skinned	5-10 lbs	433.00- 529.00
Chuck, Shoulder Clod	4-9 lbs	495.00- 645.00
Hotel Racks, 8 rib	15-26 lbs	- 775.00
Hotel Racks, 7 rib	14-25 lbs	738.00- 895.00
Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1325.00- 1700.00
Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1395.00- 1795.00
Rack, Ribeye	3-9 lbs	2150.00- 2605.00
Hindsaddles	89-153 lbs	490.00- 625.00
Hindquarters	45-76 lbs	419.00- 650.00
Loins, regular	18-36 lbs	363.00- 415.00
Loins, 4x4, trimmed	18-30 lbs	545.00- 650.00
Strip Loins, bnls, 0x0	1-up lbs	1250.00- 1900.00
Loin, Short Tenderloin	0.5-up lbs	1199.00- 1650.00
Legs, double	68-117 lbs	525.00- 625.00
Legs, single	34-59 lbs	525.00- 695.00
Legs, slices, retail		725.00- 1095.00
Legs, TBS 4-piece	27-47 lbs	950.00- 1125.00
Legs, TBS 3-piece	24-39 lbs	859.00- 1095.00
Legs, BHS heel-out	27-42 lbs	659.00- 825.00
Legs, Sknd, butt tenderloin	0.5-up lbs	1233.00- 1650.00
Top Rnd, Sknd, cap-off	10-15 lbs	1330.00- 1650.00
Hindshank	5-8 lbs	745.00- 999.00
Osso Bucco, Hindshank	2-8 lbs	1010.00- 1575.00
Stew Meat, regular		405.00- 580.00
Bnls Veal Trimmings 75-80% Lean		165.00- 229.00
Bnls Veal Trimmings 80-90% Lean		210.00- 275.00
Hvy Nature Green Hides(per piece)		58.00- 67.00
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* North Central = OH, IN, IL, MI, & WI		
* Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT		

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - FRIDAY, Jan 4, 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 AND PRIME, YG 1-4	Head	5,517
Weight	Head	Wt Avg
45-DN	198	358.54
45-55#	219	342.55
55-65#	756	281.87
65-75#	1,487	256.41
75-85#	1,597	235.13
85-UP	1,260	207.93
<hr/>		
CHOICE AND PRIME, YG 5	Head	1,081
Weight	Head	Wt Avg
45-DN	0	
45-55#		
55-65#		
65-75#		
75-85#		
85-UP		
<hr/>		
CERTIFIED FRESH AMERICAN LAMB	Head	
<hr/>		
UNGRADED	Head	236
Weight	Head	Wt Avg
45-DN	53	267.76
45-55#	48	270.63
55-65#	55	254.38
65-75#	41	252.46
75-85#	20	184.08
85-UP	19	184.32

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were generally steady: Carcasses 55# and lighter were 0.64 to 2.13 higher; 55#'s and heavier were 0.11 lower to 2.35 lower.

* SAT-FRI	CHOICE AND PRIME,	YG 1-4	Head	5,397
Weight	Head		Wt Avg	
45-DN	198		358.54	
45-55#	219		342.55	
55-65#	756		281.87	
65-75#	1,427		256.15	
75-85#	1,597		235.13	
85-UP	1,200		207.58	

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS	FOB PRICE	CHANGE	% CARCASS	LBS.
FORESADDLE				
204 RACK, 8-RIB MEDIUM	517.03	12.08	10.77%	7.33
209 BREAST **	106.27	18.61	8.85%	6.02
207 SHOULDERS, SQ-CUT	233.92	1.24	23.53%	16.00
210 FORESHANK	399.56	37.23	3.82%	2.60
NECK **	113.04	6.66	2.22%	1.51
HINDSADDLE				
232 LOINS, TRIMMED 4X4	471.24	-5.96	10.97%	7.46
232E FLANK UNTRIMMED **	60.58	20.34	3.39%	2.30
233A LEG, TROTTER OFF	336.28	-1.52	31.88%	21.68
<hr/>				
CROSS CARCASS VALUE:	298.91	4.36	95.45%	64.90
<hr/>				
FORESADDLE VALUE	280.35	9.78	49.20%	33.46
HINDSADDLE VALUE	348.10	-0.97	46.24%	31.45
<hr/>				
Carcass value less process/packaging per cwt cost of	\$31.50			
NET CARCASS VALUE	267.41	4.36		

** Shrink and trim of 3.10lbs. not reflected in cutout value.*
** Based on Actual Federally Inspected Slaughter Carcass Weight of 68.00 lbs. for W/E 12/22/2012, 2.00 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 -		760,415 pounds			
Fresh Cuts		130,416 pounds			
Frozen Cuts		130,416 pounds			

Items with no entries indicate non-reportable trades.					
FRESH CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days

200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65	3	2,749	\$319.36	0.96
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle				
203	Bracelet	3	1,374	\$268.55	0.00
204	Rack, 8-Rib, light	8	1,072	\$521.09	(1.78)
204	Rack, 8-Rib, medium	70	14,309	\$517.03	12.08
204	Rack, 8-Rib, heavy	11	1,416	\$609.98	20.06
204A	Rack, chined	30	12,193	\$600.86	(36.97)
204B	Rack, roast-ready	21	6,036	\$798.30	43.57
204C	Rack, roast-ready, frenched	124	18,781	\$1,020.42	(33.68)
204D	Rack, roast-ready, special	11	3,258	\$1,290.72	(4.75)
206	Shoulders	102	63,475	\$208.73	1.65
207	Shoulders, square-cut	198	118,726	\$233.92	1.24
208	Shoulders, square-cut, bnls	34	7,329	\$463.38	(3.09)
209	Breast	89	29,176	\$122.49	(1.77)
	Breast, bulk	11	8,804	\$46.85	(1.82)
209A	Ribs, Breast bones off	24	1,935	\$446.57	(6.54)
210	Foreshank	174	18,047	\$399.56	37.23
229	Hindsaddle, long-cut	0			
230	Hindsaddle				
231	Loins	13	2,307	\$442.56	20.58
232	Loins, trimmed 4x4	68	12,128	\$471.24	(5.96)
232	Loins, trimmed 2x2	9	1,593	\$616.12	13.83
232	Loins, trimmed 1x1	83	17,719	\$627.27	(1.94)
232	Loins, trimmed 0x0	30	4,997	\$769.97	(9.10)
232A	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	5	275	\$1,361.88	8.82
232E	Flank, untrimmed	23	13,952	\$63.41	(1.84)
233	Legs	82	18,879	\$298.22	(2.58)
233A	Leg, trotter-off	114	29,550	\$336.28	(1.52)
233C	Leg, trotter-off, partial bnl	23	3,593	\$494.18	(13.94)
233E	Leg, steamship	20	6,605	\$478.00	0.48
233F	Hindshank	28	5,100	\$438.81	33.86
234	Leg, Boneless, Tied	84	16,790	\$510.34	6.07
234A	Leg, shank off, bnls	30	5,372	\$626.96	22.36
234B	Leg, 2-way boneless	0			
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	50	6,039	\$727.52	(16.77)
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	15	546	\$732.14	(21.99)
235	Back				
236	Back, trimmed	5	302	\$788.00	(0.15)
238	Trimmings	12	1,120	\$391.52	(11.97)
239	Special trimmings	18	1,550	\$477.46	(18.53)
244	Loin, boneless, 3-way	0			
245	Sirloin				
246	Tenderloin				
295	Lamb for stewing	40	5,642	\$606.27	(0.11)
296	Ground lamb	25	9,023	\$537.68	0.19
	Necks	27	5,239	\$175.25	15.34

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
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204	Rack, 8-Rib, medium	5	6,194	\$314.36	(9.42)
209	Breast	14	1,817	\$129.78	57.15
210	Foreshank	11	13,942	\$308.36	(3.11)
232E	Flank, untrimmed	9	10,887	\$56.95	27.18
234	Leg, Boneless, Tied	3	3,277	\$433.79	(2.03)
234A	Leg, shank off, bnls	7	8,367	\$627.76	184.49
234E	Leg, inside, boneless	18	948	\$810.75	(4.63)
234G	Sirloin, boneless	4	739	\$598.28	
238	Trimmings	9	11,430	\$92.56	(11.75)
295	Lamb for stewing	8	590	\$676.15	5.71
296	Ground lamb	36	5,168	\$516.33	1.05
	Necks	12	12,920	\$87.82	(0.59)

View complete report at http://www.ams.usda.gov/mnreports/lm_xl500.txt

SPECIAL REPORTS

[BROILER-FRYER SLAUGHTER](#) under federal inspection for 04-Jan-2013 and 05-Jan-2013 is estimated to be 39,044,000 DN 13.21 percent from a week ago and UP 31.04 percent from a year ago.
(Last week 44,986,000; last year 29,796,000)

[WEEKLY BROILER-FRYER SLAUGHTER](#) under federal inspection for the week ending 05-Jan-2013 is estimated to be 127,009,000 head UP 10.07 percent from a week ago, and UP 0.66 percent from a year ago.
(Last week 115,385,000; Last year 126,173,000)

NATIONAL MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 04, 2013

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

CHICKEN, WITH SKIN ADDED

-----PRICES----- (CENTS PER POUND)			
	FROZEN		FRESH
15% OR LESS			
PRICE RANGE	-		24.00-26.00
WTD AVERAGE PRICE	-		25.14
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			143
VOLUME EXPORTED			
-----PRICES----- (CENTS PER POUND)			
15-20%			
PRICE RANGE	28.00-32.00		22.00-27.00
WTD AVERAGE PRICE	30.34		25.03
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED	855		3,417
VOLUME EXPORTED	815		530
-----PRICES----- (CENTS PER POUND)			
20% OR MORE			
RANGE	-		20.00
WTD AVERAGE PRICE	-		20.00
-----VOLUME----- (PER 1,000 LBS.)			
VOLUME TRADED			82
VOLUME EXPORTED			

NATIONAL CARLOT MEAT TRADE REVIEW

Week Ending: Thursday, Jan 03, 2013

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.58 higher at 185.99; Select 600-900 lbs carcass was 3.18 higher at 172.32 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed beef cutout values were firm to higher on moderate demand and light to moderate offerings. The shortened kill due to the holiday left packers with less product in the cooler, giving them an inventory advantage. Chuck and round primals inched higher as demand for end meats remained strong. The loin primal held mostly steady on Choice although tenderloins saw moderate price declines. Select variety middle meats made some gains this week, which aided the overall Select cutout. Forward activity was light with a large consignment of Choice inside rounds. Packers have noted higher demand for Fed grounds for the past couple of weeks, so it came as no surprise when fed grinds moved higher this session, particularly on 81% lean.

For the week: Choice rib 3.00 lower while Select 6.00 higher; Select and Choice chuck primal 2.00 to 4.00 higher; Select and Choice round primal 1.00 higher; Select and Choice loin primal steady to 6.00 higher. Beef trimmings were steady to firm. Fed cattle grinds 5.00 to 20.00 higher while blended grinds 7.00 to 9.00 higher. Composite Boxed beef Cutout values: Choice 600/900# up 1.42 at 194.91, Select 600/900# up 2.99 at 183.28.

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

Lean boneless processing beef prices were moderately higher. Trimmings prices were firm to higher. Demand was moderate with moderate to heavy offerings. Prices pushed sharply higher early in the week as buyers tried to procure inventory for the post-holiday period. Prices were moderately higher by week’s end.

Market activity on imported beef was slow to inactive this week. Post- holiday trading was at a near standstill. The domestic market was firm to higher. The longshoremen's strike has been averted for now. The International Longshoremen's Association and United States Maritime Alliance agreed on a 30 day extension that will end on January 28, 2013.

Cutter cow cutout values were firm to higher on moderate demand and light to moderate offerings. Chuck, round, rib, loin and flank cuts were mixed. 100% lean items were mostly firm to slightly higher. Light supplies of 100% lean product supported prices.

Lean boneless beef 92-94% unevenly steady; 90% mostly 3.00 higher; 85% mostly 1.00 to 2.00 higher; 81% 1.00 higher; 75% 2.00 to 3.00 higher; 65% firm to 3.00 higher; Other lean percentages were not fully established. 100% lean combo items were mostly higher. Cutter cow carcass gross cutout value for Thursday, January 03, 2012 was estimated at \$162.45 per cwt, 0.49 higher compared to last Friday.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

With the New Year’s holiday the trading period was shortened again this week. Even with the shortened holiday and trading period packers continued to see limited interest for most retail items. Both bone-in and boneless loins failed to gain any traction even though packers were current on product. Butts saw increased interest this week but failed to move higher because of ample supplies. Medium spareribs were in tighter supply this week and moved higher as demand for fresh ribs increased. Ham prices continued to decrease as processing demand has ended and the price of boneless hams was not conducive to buying hams for boning. Seedless bellies saw prices increase this week as processing demand continues to be really strong because of good food service demand. The price of fresh 42% trimmings rose sharply this week as the supply of 42’s became tight as many packers rendered them because the price of lard was superior to the value of 42 trim. 72% trimmings saw amply supply for the demand seen by packers but edged higher by late in in the trading period.

Loins steady to 1.00 lower; butts unevenly steady; light spareribs, medium spareribs 2.00 to 4.00 higher; skinned hams 17-23 lbs not tested, 23-27 lbs mostly 2.00 lower; sds bellies 16-18 lbs 5.00 higher from last quote; 42% trim 5.00 to 10.00 higher; 72% trim steady to 2.00 higher; bnl picnics not tested.

The composite cutout value of 53-54% 200 lbs. hog carcass was estimated at 83.10 per cwt. up 1.54 from last Friday.

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

Trading on beef variety meats continued to be slow as the celebration for the start of the New Year shortened the trading week. Traders were slow to return to the table. Cheeks traded at steady money while hearts slid lower. The lack of trading in recent weeks resulted in growing inventories for packers.

Pork variety meats also experienced slow trading as most pork varieties went untested for the week. Limited buying by Pacific Rim countries allowed export heart prices to fall while the unfavorable exchange rate between the United States and Mexico left domestic prices weak. Brand preference continues to be prevalent in the market place.

Market activity on tallow and greases was very slow this week. Buyers and sellers were on the sidelines with their needs covered. Central choice grease traded at generally steady price levels. Demand and offerings were moderate. The Chicago and Gulf markets were quiet.

Trading on protein feed supplements was slow this week. Ruminant and pork meat and bone meal traded at generally steady price levels. Demand and offerings were moderate. Good demand and limited offerings prompted higher prices on Central and pork blood meal.

Major packer hides experienced a quiet week. Several trade members were still out on holiday. The market remains firm. No trading was reported.

Beef Variety Meats: Beef cheeks domestic and export steady; Hearts domestic 3.00-4.00 lower; Head meat not tested; Tripas, export no recent test; Tripe, scalded edible not tested.

Pork Variety Meats: neck bones not tested; Brisket bones full 30# 3.50 higher, export brisket bones 30# 4.50 higher; Hearts, single slashed export 12.00 lower; Stomachs, scalded small box 8.00 lower.

Central choice white grease generally steady; Central meat and bone meal steady; Panhandle meat and bone meal steady; pork meat and bone meal steady; Central blood meal 25.00 higher; pork blood meal 25.00 higher.

The average value of hide and offal for the three days ending January 03, 2013, was estimated at 13.18 per cwt., down 0.07 from last week and up 0.88 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average non-packer owned price was up 1.89 and the packer owned price was 5.58 lower on light demand and light to moderate offerings. Harvest numbers were 7% lower compared to last week's total. Dressed weights were up 5.3 pounds in the Northeast, down 4.9 pounds in the North Central, with the composite down 0.8 pounds.

Special fed veal cut prices were steady on the bulk of items on a very light test. 8 rib Hotel racks were sharply lower, while 6 rib chop ready racks were firm. Demand was moderate with light to moderate offerings for the session.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 1/03/2013 were mixed. Carcasses less than 45 pounds were 0.65 lower; 45 to 55 pounds were 7.96 higher; Carcasses 55 to 85 pounds were 1.23 lower to 0.03 higher, while 85 pounds and heavier were 4.17 lower. The National Lamb Carcass Cutout Report was 7.72 lower compared to last week at 263.05.

Pelt prices were steady with a firm undertone on all classes. Interest was light to moderate this holiday week as packers were current on inventory going into the week with reduced harvest rates. Trade activity was light to moderate, with moderate demand and offerings.

Source: USDA Market News Service, Des Moines, IA