# 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

Friday, January 10, 2014 VOLUME 29, NO. 7

ESTIMATED DAILY LIVESTOCK	SLAUGHTER 1	UNDER FEDE	RAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 01/10/2014 (est)	106,000	3,000	417,000	7,000
Week ago (est)	123,000	3,000	415,000	7,000
Year ago (act)	111,000	3,000	423,000	6,000
Week to date (est)	555,000	15,000	1,950,000	39,000
Same Pd Last Wk (est)	475,000	12,000	1,655,000	36,000
Same Pd Last Yr (act)	614,000	15,000	2,133,000	38,000
Previous day estimated	Steer and		Cow	and Bull
Thursday		92,000		25,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 01/11/2014 (est)	14,000	0	152,000	0
Week ago (est)	46,000	0	336,000	0
Year ago (act)	12,000	0	136,000	0
Week to date (est)	569,000	15,000	2,102,000	39,000
Same Pd Last Wk (est)	521,000	12,000	1,991,000	36,000
Same Pd Last Yr* (act)	626,000	16,000	2,268,000	38,000
2014 Year to Date	860,000	21,000	3,310,000	56,000
2013 *Year to Date	1,062,000	28,000	3,880,000	62,000
Percent change	-19.0%	-25.0%	-14.7%	-9.7%
2014 *Totals subject to re	evision/20	13 *Totals	adjusted to	reflect
NASS revisions/Yearly total	als may no	t add due t	o rounding	

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

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

	CHOICE	SELECT	
	600-900	600-900	
Current Cutout Values: Change from prior day:	214.98 2.93	211.58 2.53	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		3.40	
COMPOSITE PRIMAL VALUES			
Primal Rib Primal Chuck	282.84	274.03 200.75	
Primal Round	209.78	210.20	
Primal Loin Primal Brisket	256.74 152.78	246.53 152.91	
Primal Short Plate Primal Flank	143.72 110.48	274.03 200.75 210.20 246.53 152.91 143.72 109.69	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR PRIOR			
Date Choice Select Trim Grinds Total	600-900	600-900	
01/09 68 33 6 22 130 01/08 88 49 15 40 192	212.05	209.05	
01/07 84 31 2 13 130	207.31	203.56	
01/06 78 33 16 21 148 01/03 65 31 11 8 115	205.54	201.38	
Date Choice Select Trim Grinds Total 01/09 68 33 6 22 130 01/08 88 49 15 40 192 01/07 84 31 2 13 130 01/06 78 33 16 21 148 01/03 65 31 11 8 115	207 49	203.69	
CURRENT VOLUME - (one load equals 40.000 pound	 is)		
Choice Cuts 73.39 loads	2,935,526	pounds	
Select Cuts 20.81 loads Trimmings 4.86 loads	832,566 194 516	pounds	
Choice Cuts 73.39 loads Select Cuts 20.81 loads Trimmings 4.86 loads Ground Beef 12.74 loads	509,433	pounds	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	Total Pounds	Price W Range	eighted Average
109E 1 Rib, ribeye, lip-on, bn-in 27	162,083	504.00 549.64	518.86
112A 3 Rib, ribeye, bnls, light 14	87,775	578.00 635.00	590.44
112A 3 Rib, ribeye, bnls, heavy 45	202 508		
113C 1 Chuck semi-bnls neck/off 5	3.587	229 00 241 00	573.29 233 55
113C 1 Chuck, semi-bnls, neck/off 5 114 1 Chuck, shoulder clod 4	3,587 6,088	229.00 241.00 228.85 248.00	573.29 233.55 239.54
113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 16 114D 3 Chuck clod top blade	3,587 6,088 51,192	229.00 241.00 228.85 248.00 258.00 276.44 267 70 318 00	573.29 233.55 239.54 269.91
113C 1 Chuck, semi-bnls, neck/off 5 114 1 Chuck, shoulder clod 4 114A 3 Chuck, shoulder clod, trmd 16 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 6	3,587 6,088 51,192 23,957 26,727	229.00 241.00 228.85 248.00 258.00 276.44 267.70 318.00 300.00 335.00	573.29 233.55 239.54 269.91 283.25 325.65
113C 1 Chuck, semi-bnls, neck/off 5 114 1 Chuck, shoulder clod 4 114A 3 Chuck, shoulder clod, trmd 16 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 6	3,587 6,088 51,192 23,957 26,727 20,452	229.00 241.00 228.85 248.00 258.00 276.44 267.70 318.00 300.00 335.00 309.00 350.00	233.55 239.54 269.91 283.25 325.65 313.71
109E 1 Rib, ribeye, lip-on, bn-in 27 112A 3 Rib, ribeye, bnls, light 14 112A 3 Rib, ribeye, bnls, heavy 45 113C 1 Chuck, semi-bnls, neck/off 5 114 1 Chuck, shoulder clod 4 114A 3 Chuck, shoulder clod, trmd 16 114D 3 Chuck, clod, top blade 7 114E 3 Chuck, clod, tor blade 7 114F 5 Chuck, clod tender (IM) 6 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 18	3,587 6,088 51,192 23,957 26,727 20,452 71,816	229.00 241.00 228.85 248.00 258.00 276.44 267.70 318.00 300.00 335.00 309.00 350.00 297.20 320.54	573.29 233.55 239.54 269.91 283.25 325.65 313.71 312.77
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10	71,816 69,974	297.20 320.54 253.00 277.80	312.77 273.31
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10	71,816 69,974	297.20 320.54 253.00 277.80	312.77 273.31
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10	71,816 69,974	297.20 320.54 253.00 277.80	312.77 273.31
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10	71,816 69,974	297.20 320.54 253.00 277.80	312.77 273.31
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 28 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 7 130 4 Chuck, short rib 16	71,816 69,974 124,002 13,915 23,807 32,603	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00	312.77 273.31 221.81 399.68 467.28 332.80
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 28 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 7 130 4 Chuck, short rib 16 160 1 Round, bone-in 0 161 1 Round, boneless 4	71,816 69,974 124,002 13,915 23,807 32,603 0	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00	312.77 273.31 221.81 399.68 467.28 332.80
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 28 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 7 130 4 Chuck, short rib 16 160 1 Round, bone-in 0 161 1 Round, boneless 4	71,816 69,974 124,002 13,915 23,807 32,603 0	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00	312.77 273.31 221.81 399.68 467.28 332.80
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 28 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 7 130 4 Chuck, short rib 16 160 1 Round, bone-in 0 161 1 Round, boneless 4	71,816 69,974 124,002 13,915 23,807 32,603 0	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00	312.77 273.31 221.81 399.68 467.28 332.80
116A 3 Chuck, roll, lxl, neck/off 18 116B 1 Chuck, chuck tender (IM) 10 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 28 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 7 130 4 Chuck, short rib 16 160 1 Round, bone-in 0 161 1 Round, boneless 4	71,816 69,974 124,002 13,915 23,807 32,603 0	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00	312.77 273.31 221.81 399.68 467.28 332.80
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 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 16 Round, top inside, side off	71,816 69,974 124,002 13,915 23,807 32,603 0 9,031 165,887 46,122 71,275 62,548	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26
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 7 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 3 Round, bottom gooseneck 3 Round, 5 Ro	71,816 69,974 124,002 13,915 23,807 32,603 0 9,031 165,887 46,122 71,275 62,548 0 4,117	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41
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 10 123A 3 Short Plate, short rib 16 1 Round, bone-in 16 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 169 5 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 3 Round, bottom gooseneck 3 Round, outside round 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 25	71,816 69,974 124,002 13,915 23,807 32,603 0 9,031 165,887 46,122 71,275 62,548	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26
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 7 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 16 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	71,816 69,974 124,002 13,915 23,807 32,603 0 9,031 165,887 46,122 71,275 62,548 4,117 135,199 55,814	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33
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 10 123A 3 Short Plate, short rib 16 1 Round, bone-in 16 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171B 3 Round, eye of round (IM) 25	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 0 4,117 135,199	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 16 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy	71,816 69,974 124,002 13,915 23,807 32,603 0 9,031 165,887 46,122 71,275 62,548 4,117 135,199 55,814 42,445	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 523.64	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 160 1 Round, bone-in 161 1 Round, 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, denuded 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin bnls. lx1 12	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 0 4,117 135,199 55,814 42,445	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 523.64	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22
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 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 16 3 Round, top inside side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 4,117 135,199 55,814  42,445  33,103 315,682 16,522	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 478.00 470.00 530.00 270.00 304.07	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 275.04
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 7 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 3 Round, outside round 171C 3 Round, outside round 171C 3 Round, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, but the top	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 4,117 135,199 55,814 42,445  33,103 315,682 16,522 125,474	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 523.64 415.00 478.00 470.00 530.00 270.00 304.07 285.00 302.00	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 275.04 292.30
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 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 3 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, denuded 16 3 Round, top inside side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 4,117 135,199 55,814  42,445  33,103 315,682 16,522	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 478.00 470.00 530.00 270.00 304.07	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 275.04
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 7 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 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 lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, Ox1 184 1 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, sirloin, tri-tip (IM) 9	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 4,117 135,199 55,814  42,445  33,103 315,682 16,522 125,474 92,184 175,925 16,843	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 523.64 415.00 478.00 470.00 530.00 270.00 304.07 285.00 320.00 390.00 420.00 248.00 264.87 285.00 328.46	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 5.04 292.30 408.20 256.59 300.33
116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 160 1 Round, bone-in 161 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 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, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 180 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 1 Loin, top butt, bnls, heavy 184 1 Loin, bottom sirloin, flap 185A 4 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 185D 4 Loin, tri-tip, pld (IM) 128 185D 1 Loin, strip, bnls, heavy 185C 1 Loin, strip, pnls, heavy 185C 1 Loin, strip, pnls, heavy 185C 1 Loin, strip, pnls, heavy 185C 1 Loin, tri-tip, pld (IM)	71,816 69,974  124,002 13,915 23,807 32,603 9,031  165,887 46,122 71,275 62,548 0 4,117 135,199 55,814  42,445  33,103 315,682 16,522 125,474 92,184 175,925 16,843 20,054	297.20         320.54           253.00         277.80           210.00         229.53           388.00         407.20           46.40         498.46           310.00         365.00           258.93         260.00           280.00         330.00           228.00         249.53           251.69         273.54           289.00         316.00           243.00         260.07           250.00         309.00           277.00         298.00           445.00         523.64           415.00         478.00           470.00         530.00           270.00         304.07           285.00         320.00           390.00         420.00           248.00         264.87           285.00         328.46           410.00         429.20	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 275.04 292.30 408.20 256.59 300.33 420.85
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 7 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 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 lx1 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, Ox1 184 1 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, sirloin, tri-tip (IM) 9	71,816 69,974  124,002 13,915 23,807 32,603 0 9,031  165,887 46,122 71,275 62,548 4,117 135,199 55,814  42,445  33,103 315,682 16,522 125,474 92,184 175,925 16,843	297.20 320.54 253.00 277.80 210.00 229.53 388.00 407.20 446.40 498.46 310.00 365.00 258.93 260.00 280.00 330.00 228.00 249.53 251.69 273.54 289.00 316.00 243.00 260.07 250.00 309.00 277.00 298.00 445.00 523.64 415.00 478.00 470.00 530.00 270.00 304.07 285.00 320.00 390.00 420.00 248.00 264.87 285.00 328.46	312.77 273.31 221.81 399.68 467.28 332.80 259.99 297.81 240.47 259.67 292.26 252.41 285.29 293.33 473.22 428.26 491.15 5.04 292.30 408.20 256.59 300.33

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

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

Select Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of	Total	Price Range	Weighted
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd	5	12,732	495.00 520.0	00 497.14
112A 3 Rib, ribeye, bhis, light 112A 3 Rib, ribeye, bhls, heavy	26	57,848	514.00 585.0	00 552.82
113C 1 Chuck, semi-bnls, neck/off	3	3,477	237.00 240.0	00 238.15
114 1 Chuck, shoulder clod, trmd	4	7,306	250.00 266.0	00 247.17
114D 3 CHuck, Clou, top blade				
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	3	3,081	285.00 290.0	00 288.83
115 1 61 1 0 1 1 1				
116A 3 Chuck, roll, IXI, neck/off 116B 1 Chuck, chuck tender (IM)	13	89,392 22,796	285.00 332.0 255.00 264.0	
116 1 Chuck, Z-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	0	0	010 05 024 (	
120 1 Brisket, deckie-off, bnls 120A 3 Brisket, point/off, bnls	8	13,304	218.85 234.0	00 221.07
123A 3 Short Plate, short rib	_	6 514	210 00 241 (	
130 4 Chuck, short rib 160 1 Round, bone-in	5 0	6,514 0	312.00 341.0	00 331.10
161 1 Round, boneless				
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled	7	14,696	288.00 330.0	00 315.42
168 1 Round, top inside round	8	14,696 15,493 6,152	228.00 250.0	7 247.08
168 3 Round, top inside round 169 5 Round, top inside, denuded	5	6,152	260.00 266.0	00 262.84
3 Round, top inside, side off	0	0		
170 1 Round, bottom gooseneck 171B 3 Round, outside round	6	4.444	247.00 297.0	00 274.90
1716 3 Round, eye of round (IM)	12	4,444 44,333 0 21,750	265.00 298.0	295.70
174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	0	0 21 750	430.00 515.0	0 446.28
175 5 20111, 001119 10111, 1111			430.00 313.0	70 440.20
180 1 Loin, strip, bnls, heavy	0	0		
180 1 Loin, strip, bhis, heavy 1 Loin, strip loin bhls. lxl 180 3 Loin, strip, bhls, 0xl 184 1 Loin, top butt, bhls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bhls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	9	13,071	431.00 490.0	00 470.37
184 1 Loin, top butt, bnls, heavy	9	102,671	266.13 285.0	00 273.92
185A 4 Loin, bottom sirloin, flap	12	72,126	394.10 414.3	301.76
185B 1 Loin, ball-tip, bnls, heavy	8	22,210	244.00 262.0	00 249.27
185D 4 Loin, tri-tip, pld (TM)				
189A 4 Loin, tndrloin, trmd, heavy	10	16,891	935.00 985.0	951.86
189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	4	17,658	376.53 387.0	00 377.32
CHOTCE CELECE C INCOADED CHEC Est		1 6 (T	M) - Individual	
CHOICE, SELECT & UNGRADED CUTS Fat		ons 1-6 (1)	m) = Individual	. Muscie
124 4 Rib, Back Ribs, Fresh	4	0 077	07 00 105 (	00 00
121D 4 Plate, Inside Skirt (IM)	32	114,739	337.70 375.0	00 353.45
121C 4 Plate, Outside Skirt (IM)	17	31,719	389.00 436.0	00 416.27
Cap, Wedge Meat & (IM) Lean	26	172,698	260.00 292.0	00 275.54
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	24	53,420	267.73 295.0	00 285.31
GB - STEER/HEIFER SOURCE - 10 Pound	Chub Basis	s - Coarse	and Fine Grind	
Cround Boof 72%				
Ground Beef 73% Ground Beef 75%	10	159,631	204.00 219.0	00 209.84
Ground Beef 81% Ground Beef 85%			211.80 250.5	38 231.80
Ground Beef 85% Ground Beef 90%	0 0	0 0		
Ground Beef 93%	7	05 350	225 22 256 4	
Ground Beef Chuck 80% Ground Beef Round 85%	6	25,358 79,300	225.00 276.2 270.00 284.5	35 250.97 30 284.34
Ground Beef Sirloin 90%	0	0		
BLENDED GB - STEER/HEIFER/COW SOURCE	- 10 Pour	nd Chub Bas	is - Coarse & E	ine Grind
Dlandad Granned Dank 72%				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81%	4	46,633	200.30 224.2	25 205.52
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%	0	0		
BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh (	Combos & Fr	ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	9 0	194,516	106.00 113.0	109.88
FAT LIMITATIONS (FL) DESCRIPTION		**	wimum Bot of	noi
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma: 1.	ximum Fat at ar O"	y point
2. 1/4" (6mm)		1/:		
3. 1/8" (3mm) 4. Practically free (75% surface lea	n exposed	1/- ) 1/-		
<ol><li>Peeled/Denuded</li></ol>		1/	8"	
6. Peeled/Denuded, surface membrane	removed	1/:		
Items that have no entries indicate because they did not meet the daily LM_XB 459 as the item may qualify.				

because they did not meet the dally 3//0/20 gardelle. LM\_XB 459 as the item may qualify.

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

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

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

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

Central	14.23	Loads	 569,210	pounds
National	21.27	Loads	 850,905	pounds

FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	9	228,020	\$213.00	\$226.00	\$218.86
Frozen 90% Fresh 85%	8	257,190	\$196.55	\$207.50	\$200.53
Frozen 85% Fresh 81%					
Frozen 81%					
Fresh 75% Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65% Frozen 65%					
Bull Product Fresh 94-96% Frozen 94-96%					

FOB Plant - National	# of Trades	Total Pounds	Pri Rar		Weighted Average
Chemical Lean Fresh 92-94% Frozen 92-94%					
Frozen 92-94% Fresh 90% Frozen 90%	11	248,020	\$213.00	\$226.00	\$218.71
Fresh 85% Frozen 85% Fresh 81% Frozen 81% Frozen 75%	8	257,190	\$196.55	\$207.50	\$200.53
Fresh 73% Frozen 73% Fresh 65%	5	109,179	\$127.90	\$138.00	\$130.54
Frozen 65% Fresh 50% Frozen 50%	9	194,516	\$106.00	\$113.00	\$109.88
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, Jan 10, 2014 Compared to Last Week: Market activity was slow. Prices were steady to weak on a light test. Tight supplies of domestic product needed for blending, inclement weather that hampered trading and soft demand pressured prices.

### AUSTRALIA AND NEW ZEALAND - FOR AND TIS

AUSTRALIA AND	NEW ZEALAND - FOR	0-15 Days
BULL MEAT:	East Coast	West Coast
95%	215.00- 216.00	
COW MEAT:		
95%	215.00- 216.00	
90%	206.00- 207.00	
CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85%		
	174.00- 175.00	
		16-45 Days
BULL MEAT:	East Coast	West Coast
95%	212.00- 216.00	212.00- 214.00
COW MEAT:		
95%	214.00- 215.00	212.00
90%	206.00- 208.00	204.00- 206.00
CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85%		
	173.00- 175.00	
Beef Trim 75%	173.00- 173.00	
URUGUAY - FOB BULL MEAT: 95%	AND TIS 0-15 Days	16-45 Days

# WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 9.0 Loads Reported

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

 ${\tt Compared}$  to last <code>market test:</code> Utility and Cutter carcass <code>market was 2.00</code> higher on moderate to good demand and moderate to heavy offerings.

Market for	Week Ended:	Lds	January 10, 2014 Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	5.0	126.00
Cutter 1-2	350#/up	4.0	126.00
Bulls YG 1	500#/up		

#### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE					
	Index Values => Change =>	CHOICE 600-900# \$202.94 2.37	SELECT 600-900# \$197.89 2.17		
	Current Index Reflects the E SUPPLY (Live) 14,389 Hd Equivalent: DEMAND (Box) 53,375 Hd* Equivalent: Live-Box Spread:	\$202.89	\$196.20	tle.	
		Input Brea	akdown		
= = =	National Daily Dire (5 day accumulated w Weight F Live Steer: 1367 Live Heifer: 1317 Drsd Steer: 881 Drsd Heifer: 810	ct Cattle ghtd avg) rice Hea \$138.54 \$138.14 \$220.49 \$220.42	: Boxed : Ch 600-900; ad : Se 600-900; 4,341: Current Lds 3,443: Previous La 4,926 1,679	Beef Cuto # # s: ds:	\$214.98 \$211.58 \$111.8 129.6
5	Grading % Breakdown Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	76.92%: 25.45%: 51.46%: 23.08%: 4.73%: 18.35%:	Drop Credit Steer Dressi Heifer Dress: Processing Co Slaughter Cos	: ng % : ing %: ost : st :	14.63 63.66% 63.51% 12.00 50.50
	Equivalent Values for Outly	ring Beef Car	cass Types		
	Basis Value = 202.94 Qlty/Yield (1)	400-500#500 -27.33	Carcass Weights 0-600# 600-900# 900 -12.35	0-1000# 1 -4.61	.000#/up -22.50
	Prime 1-3 14.27 Certified 1-3 4.97 Choice 1 3.37 Select 1 -2.78 Stndrd 1-3 -19.84 Prime 4 1.97 Choice 4 -11.00	\$189.88 \$180.58 \$178.98 \$172.83 \$155.77 \$177.58 \$164.61	\$204.86 \$217.21 \$195.56 \$207.91 \$193.96 \$206.31 \$187.81 \$200.16 \$170.75 \$183.10 \$192.56 \$204.91 \$179.59 \$191.94	\$212.60 \$203.30 \$201.70 \$195.55 \$178.49 \$200.30 \$187.33	\$194.71 \$185.41 \$183.81 \$177.66 \$160.60 \$182.41 \$169.44

## NATIONAL 5-DAY ROLLING CUTTER COW CUTOUT AND BOXED COW ISDA 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:		\$172.44 \$0.26				
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 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 \$218.71 \$276.83 \$267.75 \$264.37 \$247.91 \$250.41 \$424.29 \$441.46 \$237.73 \$249.23 \$264.62 \$233.37 \$27.67 \$22.61 \$9.27	Value \$122.13 \$6.42 \$6.21 \$13.22 \$2.48 \$6.34 \$2.25 \$3.27 \$2.50 \$1.84 \$1.93 \$0.98 \$0.13 \$0.52 \$2.22	Change \$0.13 \$0.03 \$0.01 \$0.02 \$0.04 \$0.04 \$0.01 (\$0.02) \$0.01 (\$0.01)		

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

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

Boner/Breaker Cuts	34.50	loads	1,379,837	pounds
Cutter/Canner Cuts	5.48	loads	219,209	pounds
Boner/Breaker/Cutter/Canner	24.65	loads	986,150	pounds
100% Lean Items	32.03	loads	1,281,394	pounds
Frozen Cuts	9.28	loads	371.098	pounds

Froze	n Cuts 9.28	loads -	-	371,	098 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BUNED	/BREAKER				
112 112 112 112A 112A	/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up 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. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bals Short Loin, 13-dn l Loin, Semi-Bals Short Loin, 13-up l Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt Loin, po sirloin butt Loin, po sirloin butt	7 47 58 32 18 7	10,260 159,729 111,966 42,086 58,829 143,500	\$292.63 \$295.54 \$283.26 \$295.10 \$280.28 \$182.69	\$5.13 \$2.71 \$0.88 \$6.35 \$0.67
120 168	Chuck, brisket Round, top inside, 10-dn lbs.	18	16,866 24,090	\$216.06	(\$1.36)
169A 169A 169A	Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs.	25 9 26 8	66,121 202,626 47,208	\$224.67 \$269.64 \$269.18	\$1.41 (\$3.58)
171C	Round, eye of round Loin, Semi-Bals Short Loin, 13-dn l Loin, Semi-Bals Short Loin, 13-up l Loin, setrip bals 7-9 lbs	42 bs. bs.	49,705	\$275.38	\$4.68
180 182	Loin, strip, bnls, 9-up lbs. Loin, sirloin butt	11	13,780	\$233.27	\$1.47
185A 191A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnl Loin, butt tender, peeled R/CANNER	43 44	103,813 132,153	\$229.29 \$239.16	\$3.46 \$0.63
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.				\$2.08 (\$1.37)
1000	Inside round - Combo Inside round - Boxed Outside round Eye of round Flats and eyes - Combo	22 40 8 9 28	225,494 63,332 47,412 14,785 319,904	\$273.87 \$287.37 \$264.96 \$268.34 \$268.14	\$1.01 \$3.34 (\$2.54) \$2.01 \$0.74
	Flats and eyes - Boxed Striploin S.P.B Combo S.P.B Boxed	64 32	162,540 447,927	\$324.22 \$264.37	(\$0.16) \$0.44
DONTED	/DDEAFED C. CITTED /CANADO				
116B 167A 190 190 190 190 190	S.F.S BOXEU  KREAKER & CUTTER/CANNER  Chuck, chuck tender  Round, knuckle, peeled  Loin, tenderloin, 2-3 lbs.  Loin, tenderloin, 4-5 lbs.  Loin, tenderloin, 5-up lbs.  Flank, flank steak  Flank, rough  N BONER/BREAKER  Rib, ribeye roll, 6-8 lbs.	52 40 24 38 156 41 99 70	135,816 215,405 29,751 98,367 235,646 32,288 121,981 116,896	\$247.91 \$250.41 \$424.29 \$440.81 \$464.58 \$520.41 \$247.07 \$236.38	\$3.93 \$1.38 \$1.87 (\$3.26) (\$4.30) \$0.57 \$2.87 \$0.99
FROZE	N BONER/BREAKER				
112 112 112A 112A 112A 169A 169A	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. 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 CUTIER/CANNER	6 5	42,145 96,787	\$280.21 \$261.96	\$0.83 \$0.21
		3	4,420	\$324.18	
112 112				\$246.24 \$258.39	\$0.11
190 190	Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 3-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	3	18,096	\$470.18	
193	Flank, flank steak	23	101,664	\$216.93	(\$2.64)

HVY NATIVE SIR	60-62#			
	62-64#		103.00	A
	62#Min			
	68#Min	4.0	103.50	
	78#Min	3.0	110.50	
	82-84#			
NATIVE STEER	46-48#			
COL BRAND STR	62-64#			
	64#Min		05.00	_
	68-72# 70-72#		95.00	E
BUTT BRAND STR	70-72# 62-66#			
BUIT BRAND SIR	62-66# 64#Min			
	64-66#		103.00	7
	66-68#		102.00	
	74#Min		102.00	А
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	47#Min			
.ivi leliivi ilik	48-50#			
	50-52#			
	52-55#			
BRANDED HFRS	47#Min			
	48-50#			
	62-64#			
BRAND HFR SW	48-50#			
	50-52#			
BRND COW SW	48-50#			
	54-56#			
BRANDED COW	48-50#			
	52-54#			
NATIVE COW	48-50#			
	54-56#		81.00	A
DAIRY COW	48-50#			
	52-54#		88.00	A
DAIRY COW SW	48-50#			
	50-54#		83.00	A
NATV BULL Con	96-100#			
	100-10#			
BRND BULL SWCon				
	100-10#			_
HVY TEX STEER	62-64#		101.50	A
	64#Min			
	64-66#	3.0	102.00	
	66-68#			
	76#Min			
מיייי (מייי) עיייניו אאו	80#Min			
HVY TEX STR/HFR	48-50#			
DDANIDED CHEEN	60-64#			
BRANDED STEER	62-66# 64-66#		96.50 - 98.00	r.
	64–66# 70#Min		90.50 - 98.00	L
	80#Min			

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

BEEF VARIETY MEATS - FROZEN -			
Items		Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean			190.00 D
export		176.00 - 193.00	184.50 C
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean			
export			
HEARTS, regular, bone out		61.00 - 65.00	62.00 A
regular,bone-out exp		55.00	55.00 B
KIDNEYS, export		160.00	160 00 7
LIPS, unscalded LIVERS, selected, 2/box		168.00	168.00 A
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	4.0	55.00	65.00
TRIPAS, domestic	4.0	65.00	65.00
export TRIPE, scalded, edible	1.0	88.00	88.00
scalded, edible, export	1.0	88.00	88.00 A
scalded, unbleached, export		00.00	00.00 A
honeycomb, bleached			
WEASAND MEAT,			

-- BEEF PET FOODS - FOB SUPPLY POINT ------WIRACTS: FRESH BOXED FROZEN

QUARTERLY CONTRACTS: GULLETS-TRACHEA KIDNEYS, inedible LIVERS, LUNGS, MELTS. SALIVARY GLANDS

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter steer(1)
for today was estimated at 14.63 per cwt live, down
-0.17 when compared to Thursday's value.

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

The average value of hide and offal for the five days ending Fri, Jan 10, 2014, was estimated at 14.81 per cwt., down 0.04 from last week and up 1.60 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 14.97 per cwt live, down 0.07 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	-PRODUCT Lbs	Price C		Value
Cattle hide/Pc	5.03	101.25	1.25	7.79
Tallow, edible (2)	1.20	34.75	-	0.42
Tallow, packer bleachable	4.50	31.25	-	1.41
Tongues, Swiss #1 0-3%,exp			-	
Cheek meat, trmd	0.32	184.50	-	0.59
Head meat	0.13	85.00	-	0.11
Oxtail, selected	0.24	303.25	_	0.73
Hearts, reg, bone out		62.00		0.24
Lips, unscalded			-	
Livers, slcted, export	0.96	44.00	_	0.42
Tripe, scalded edible	0.65	88.00	-10.00	0.57
Tripe, honeycomb bleached	0.15	162.25	-	0.24
Lungs, inedible	0.47	4.00	_	0.02
Melts	0.14	5.00	_	0.01
Meat & bone ml 50% blk/ton	3.70	372.00	-63.00	0.69
Blood meal 85% blk/ton pnh	0.60	1641.50	33.00	0.49
Totals:	18.84			14.97
Dressed equivalent l	basis (6	2.9% dre	ss):	23.80
			_	

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

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 1/10/2014, was estimated at 15.04 per cwt live, down -0.22 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Libs Price Change Value

			Prv/Wk	
Cow hide, branded (2)/Piece	4.63	68.00	-	6.18
Tallow, renderer blchable	3.68	33.75	-	1.24
Tongues, Swiss cut, IW	0.32	401.50	-10.50	1.28
Cheek meat, trmd	0.43	182.25	-1.50	0.78
Head meat	0.14	172.50	1.75	0.24
Oxtail, reg, small box	0.20	288.25	16.25	0.58
Hearts, reg, bone out	0.46	64.75	1.00	0.30
Lips, unscalded	0.13	66.50	10.25	0.09
Livers, reg, gall off (3)	0.90	30.00	0.75	0.27
Tripe, scalded edible, blchd	1.06	88.00	-3.25	0.93
Tripe, honeycomb bleached	0.14	175.00	-	0.25
Lungs, inedible	0.86	4.00	-	0.03
Melts	0.15	5.00	-	0.01
Meat bone ml, 50% blk/ton	10.71	423.50	-40.00	2.27
Blood meal, 85% blk/ton	0.73	L615.00	-	0.59
Totals:	24.54			15.04
Dressed equivalent basis	(47% dress	3):		32.00
(1) Typical slaughter cow weighs	1.100 pour	nds.		

(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 1/10/2014 Dollars/hund Frozen CARLOT/L.C.L. Basis Lds Price Range Dollars/hundredweight Lds Price Range Wtavg

Frozen CARLOT/L.C.L. Basis	Lds	Price	Rar	nge	Wtavg	
CHEEK MEAT, Trimmed	3.1	179.00		188.00	182.29	_
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out	6.8	60.00	-	68.00	64.81	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,		171.00		173.00	172.46	
KIDNEY'S Export	3.0	28.00	-	29.00	28.33	
LIPS, unscalded	2.0	65.00	-	68.00	66.50	
LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export						
LIVERS, Regular, bulk-pack export						
LIVERS, Regular, 2/box						
LIVERS, Regular, 2/box, export	9.5	29.00	-	32.00	29.89	
" 2 loads traded at 38.00 for Egypt	:					
MELTS,						
OXTAILS, Regular, small box		270.00	-	305.00	288.33	
SALIVARY GLANDS	0.4			29.00	29.00	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut, IW	0.5	406.00	-	413.00	408.53	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut, IW	0.5			395.00	395.00	
TONGUES, exp.#1 black Swiss cut,IW						
TONGUES, #1 mixed, Swiss cut, IW						
TONGUES, exp.#1 mixed, Swiss cut, IW						
TONGUES, #2 mixed Swiss cut, IW						
TONGUES, exp.#2 mixed, Swiss cut, IW						
TONGUE Trimmings						
TRIPAS						
TRIPE, bleached, scalded, edible	12.0	81.00	-	91.00	88.08	
TRIPE, blchd, scld/w honeycomb						
TRIPE, bleached, scalded, edible exp	3.0	77.00	-	80.00		
TRIPE, unbleached, scalded, edible	2.4			116.00	116.00	
TRIPE, honeycomb bleached	0.3			175.00	175.00	
TRIPE, honeycomb unbleached	1.0			229.00	229.00	
TRIPE, omasum unbleached	0.9			389.00	389.00	
WEASAND MEAT						

Friday, January 10, 2014							Pag
MANDATORY PORK REPORT FOR MATIONAL DAILY PORK REPORT FOB PLANT - NO	Friday, Janua	ry 10,	2014	Ham	Pounds	Price Range	Wtd Av
Loads PORK CUTS : 317.62	sgociated bales - A	CELIEUT - I	OD FIGURE	17/dn Ham Combo 17-20# Trmd Selected Ham	18,887	- 70.63 - 70.67	70.66
Loads TRIM/PROCESS PORK : 49.57				20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	319,048	66.56 - 90.13 8 66.56 - 94.00	73.42 72.31
USDA ESTIMATED PORK CUT-OUT VALUES - as or Based on negotiated prices and volume of	pork cuts delivered	d within 14	days	17-20 Ham Boxed 17-20 Ham Boxed, FZN	8,220	- - 06 62 116 62	100 07
and on average industry cutting yields.  100 pounds.				20-23 Ham Boxed 20-23 Ham Boxed, FZN 23-27 Ham Boxed	8,220	96.63 - 116.63 - -	100.97
Calculations for 205 lb Pork Carcass. 53- Today's Estimated 1				23-27 Harm Boxed, FZN 27 & up Bone In Hams Combo		-	
Date Loads Carcass Loin	Butt Pic I	eib Ham	Belly	17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN		-	
01/10/2014 367.19 84.05 92.94		43 71.61	102.84	20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo		- - -	
	<b>-0.89 -1.37 -0</b> .92.38 65.29 131		-7.78  110.62	Collared Ham Boxed Collared Ham Boxed, FZN	38,959	99.00 - 110.00	102.75
01/08/2014 574.17 83.26 89.93		.93 69.42	102.60 108.82	3 Muscle Ham to Blue 4 Muscle Ham to Blue	68,462	135.00 - 149.50 -	138.12
	94.24 68.06 130	.48 68.77	99.27	5 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed		-	
Five Day Average 84.04 90.97	92.86 65.83 132. Pounds Price			4 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed Roll Out Ham	15,112	- - 121.00 - 127.00	125.40
Ioin 1/4 Trimmed Loin VAC	258,747 109.07	- 128 00	Wtd Avg	Rollout Ham Bnls Boxed Roll Out Hams Rolled & Tied		117.00 - 151.50	131.19
1/4 Trimmed Loin VAC, FZN 1/4 Trimmed Loin Paper	250,717 205107	-	110.22	Roll Out Ham Rolled Tied Boxed 2pc		-	
1/4 Trimmed Loin Paper, FZN 1/4 Trimmed Loin Combo		- - 107.50		2PC Boxed 2PC Boxed, FZN Insides	121,563	- - 122 25 - 151 00	126 12
1/8 Trimmed Loin VAC 1/8 Trimmed Loin VAC, FZN 1/8 Trimmed Loin Paper	375,561 105.25 28,365 113.62	- 128.00 - - 132.25		Outsides Knuckles	135,305 139,693	123.25 - 151.00 120.65 - 145.00 118.25 - 126.00	125.00
1/8 Trimmed Loin Paper, FZN 1/8 Trimmed Loin Combo		- 132.25 - - 116.63		Lite Butt Insides (RED) Combo	6,817	123.25 - 130.00	
Bone-in CC, Tender-in Loin VAC Bone-in CC, Tender-in Loin VAC, FZN		- 188.00 -		Outsides (RED) Combo Knuckles (RED) Combo	22,000	- 130.00 - 161.63	147.25
Bone-in CC, Tender-in Loin Combo B-In CC, Tender-in, FLON Loin	89,045 151.56	- - 194.75	156.92	Lite Butt (RED) Combo Inner Shank Outer Shank	35,456 15,655	81.25 - 108.15 77.00 - 81.25	88.84 80.07
B-In CC, Tender-in, FION Loin, FZN Bnls CC Strap-on Bnls CC Strap-on, FZN	352,405 142.35 14,901 148.70	- - 193.00 - 149.00	153.91 148.79	Outer Stark Insides Boxed Outsides Boxed	£5,005		50.07
Enls CC Strap-on, FZN Enls CC Strap-off Enls CC Strap-off, FZN	1,394,042 158.56	- 211.00	180.56	Knuckles Boxed Lite Butt Boxed		-	
Bnls CC Strap-on, 1/2 cut Bnls CC Strap-on, 1/2 cut, FZN		_		Inner Shank Boxed Outer Shank Boxed		-	
Bnls CC Strap-off, 1/2 cut Bnls CC Strap-off, 1/2 cut, FZN	10,791 184.00	- 192.00 -	186.84	Shanks Bone In Shanks Bone In Boxed Shanks Bone In Boxed, FZN		= =	
Whole Bnls Strap-on Boneless Sirloin	188,859 108.90	- - 156.00	120.61	Belly		-	
Boneless Sirloin, FZN Boneless Sirloin, Combo Bone-in Sirloin		- - 125.43 - 107.00		Derind Belly 7-9#		_	
Bone-in Sirloin, FZN Blade Ends		-	75.39	Derind Belly 9-13# Derind Belly 13-17#	48,903 136,795	134.71 - 148.99 122.00 - 150.00	140.12 138.35
Blade Ends, FZN Tenderloin	252,058 190.00	- - 271.00	241.89	Derind Belly 17-19# Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN		- - -	
Tenderloin, FZN Tenderloin, 1 pc vac Tenderloin, 1 pc vac, FZN	17,247 198.50	- 235.00 -	211.20	Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN	17,100	122.00 - 190.78	165.23
Butt Tender Butt Tender, FZN		_ _ _		Derind Belly 13-17# Boxed Derind Belly 13-17# Boxed, FZN		-	
Backribs 2.0#/up Backribs 2.0#/up, FZN	56,397 202.00	- 240.97 - 206.10	203.18	Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN		-	
Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac, FZN	48,679 217.07	- 253.00 - 257.00	240.86	Skin-on Belly 8-10# Skin-on Belly 10-12# Skin-on Belly 12-14#		-	
Riblets Riblets, FZN	40,148 74.00	- - 94.14	86.12	Skin-on Belly 14-16# Skin-on Belly 16-18#	211,129	- 93.35 - 96.00	93.53
utt 1/4 Trim Butt VAC	1,016,500 96.00	- 123.00	105.80	Skin-on Belly 18-20# Skin-on Belly 20-25#		-	
1/4 Trim Butt VAC, FZN 1/4 Trim Butt Paper	37,565 98.00	- 105.00 - 147.63	100.40	Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Boxed	24 205	107 63	172 14
1/4 Trim Butt Combo	120,935 101.10	- - 112.50	104.36	Skin-on Belly 10-12# Boxed, FZN Skin-on Belly 12-14# Boxed	24,385 28,461	155.00 - 197.63 - 120.00 - 165.41	
1/4 Trim Butt 1 Pc VAC 1/4 Trim Butt 1 Pc VAC, FZN 1/8 Trim Butt Vac	50,721 107.64	- - 133.25	111.71	Skin-on Belly 12–14# Boxed, FZN Skin On Belly 14–16# Boxed	,	-	
1/8 Trim Butt Vac, FZN 1/8 Trim Butt Paper		- - 132.50		Skin On Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed		-	
1/8 Trim Butt Paper, FZN 1/8 Trim Butt Combo		_		Skin On Belly 16-18# Boxed, FZN Jowl		-	
1/8 Trim Butt 1 Pc VAC 1/8 Trim Butt 1 Pc VAC, FZN 1/4 Trim Steak Ready Butt Vac	89,682 112.56	- - - 123 NN	116.55		80,371	41.01 - 52.00	43.70
1/4 Trim Steak Ready Butt 1 Pc Vac	19,163 113.00	- 123.00 - - 124.50		Skinned Boxed Skinned Boxed, FZN Skin On Combo	80,371 2,160 63,280	41.01 - 52.00 54.63 - 64.50 51.00 - 73.17	61.76 54.99
1/4 Trim Steak Ready Butt 1 Pc Vac, FZN 1/8 Trim Steak Ready Butt Vac		-		Skin-On Boxed		- -	
1/8 Trim Steak Ready Butt Vac, FZN 1/8 Trim Steak Ready Butt 1 Pc Vac 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN		_		Skin-On Boxed, FZN		-	
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 1/4 Trim Bnls Butt VAC 1/4 Trim Bnls Butt VAC, FZN	427,430 113.00 3,414 118.05	- 152.00 - 147.00	117.70 125.54				
1/4 Trim Bals Butt Poly 1/4 Trim Bals Butt Poly, FZN	3,171 129.63 77,666 108.00	- 159.25 - 139.00	144.07 117.91				
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 1/4 Trim Bnls Butt VAC, 1/4 Trim Bnls Butt VAC, FZN 1/4 Trim Bnls Butt Poly 1/4 Trim Bnls Butt Poly, 1/4 Trim Bnls Butt Combo 1/4 Trim Bnls Butt 1 Pc VAC 1/4 Trim Bnls Butt 1 Pc VAC	102,002 113.00	- 147.25 -	120.77				
Bnls CT Butt 1 Pc VAC		- - -					
Bnls CT Butt 1 Pc VAC, FZN  ricnic		-					
PACALIC  RS Smoker Trim Picnic Combo  SS Smoker Trim Picnic VAC  SS Smoker Trim Picnic VAC, FZN  CS Smoker Trim Picnic Decrept Polymer	152,283 67.49 287,701 67.50	- 94.16 - 108.00	70.22 84.22				
35 SHOKEL ITTHE PICITIC PAPEL/POLY	30,611 97.03	- - 110.25					
SS Smoker Trim Picnic Paper/Poly, FZN SS Smoker Trim Picnic Combo SS Smoker Trim Picnic 1 Pc Vac	26 626 85 30	- - - 114 00	98 86				
SS Smoker Trim Picnic Combo SS Smoker Trim Picnic 1 Pc Vac SS Smoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac Picnic Cushion Meat Vac, FZN	26,626 85.30 188,230 120.00	- 114.00 - - 160.38					
SS Smoker Trim Picnic I Pc Vac, FZN Picnic Cushion Meat Vac Picnic Cushion Meat Vac, FZN Picnic Cushion Meat Poly Picnic Cushion Meat Poly, Picnic Cushion Meat Poly, Picnic Cushion Meat Combo	17,340 99.00 21,420 122.50	- 142.00 - 132.00	101.63 125.07				
Picnic Cushion Meat Poly, FZN Picnic Cushion Meat Combo	91,200 112.00 11,846 122.25	- 128.00 - 130.00	112.80 127.32				
parerib	195 701 135 00		146.54				
		- - 159.63	155.44				
Timd Sparerib - LGT, FZN Timd Sparerib - LGT, Poly Timd Sparerib - LGT, Poly, FZN Timd Sparerib - LGT, Combo Timd Sparerib - LGT, 1 PC VAC Timd Sparerib - LGT, 1 PC VAC, FZN Timd Sparerib - MED	6,492 147.28 33,144 129.50	- 155.98 - 140.63	151.00 134.90				
Trind Sparerib - LGT, 1 PC VAC  Trind Sparerib - LGT, 1 PC VAC, FZN  Trind Sparerib - METO	2,249 165.00	-	170.25				
Trmd Sparerib - MED Trmd Sparerib - MED, FZN Trmd Sparerib - MED, Poly		- 175.00 - - 154.38					
Trmd Sparerib - MED, Poly, FZN Trmd Sparerib - Med Combo							
Trmd Sparerib - MED, 1 PC VAC Trmd Sparerib - MED, 1 PC VAC, FZN		- 159.00 -					
St Louis Spareribs, VAC St Louis Spareribs, VAC, FZN		- 278.00 - 235.00	207.30 193.27				
St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo	80,738 217.75	- - 275.04 -	227.42				
BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	138,494 155.05	- - 172.00 -	159.34				
BBQ Style Spareribs, Poly BBO Style Spareribs, Poly, FZN		-					
BBQ Style Spareribs, Combo		-					

MANDATORY PORK REPORT FOR Friday, January 10, 2014
NATIONAL DAILY FORK REPORT FOB FLANT - Negotiated Sales - Afternoon - FOB Plan Loads PORK CUTS : Loads TRIM/PROCESS PORK : Witd Avg Pounds Price Range Trim
42% Trim Combo
65% Trim Combo
72% Trim Combo
85% Trim Combo
42% Trim Boxed
42% Trim Boxed
72% Trim Boxed 328,344 30 00 - 47 25 32 67 290.509 66.85 - 73.00 68.17 and on av 39.30 44.00 65.47 71.00 43.29 48.91 14,100 72% Trim Boxed
72% Trim Boxed, FZN
85% Trim Boxed, FZN
85% Trim Boxed
Picnic Meat Boxed Cushion Out
Picnic Meat Boxed Cushion Out, FZN
Picnic Meat Boxed Cushion In
Picnic Meat Boxed Cushion In, FZN
Trim w/Trace Boxed
Trim w/Trace Boxed
Trim w/Trace Boxed
Trim w/Trace Boxed
Blade Meat Combo
Blade Meat Boxed
Blade Meat Boxed
Blade Meat Boxed
Blade Meat Boxed
90% Ham Trim Combo
72% Ham Trim Boxed
90% Ham Trim Combo 58,000 311,460 70.30 50.00 88.47 124.25 82.89 74.03 Date 445,528 50,100 7,620 44,422 87.62 104.11 104.41 105.04 01/10/2014 Change: 82.00 94.00 98.50 98.22 366.96 01/09/2014 01/08/2014 01/07/2014 349.11 573.70 445.15 265.07 159.579 01/06/2014 34.55 62.00 3.750 50.00 Five Day Average --- 120.07 21,360 95.00 106.20 16,243 61.00 67.60 64.30 82.91 Variety Untrimmed Neckbones Gas
Untrimmed Neckbones Gas, FZN
Trimmed Neckbones Gas, FZN
Trimmed Neckbones Gas, FZN
Trimmed Neckbones Poly
Trimmed Neckbones Poly
Untrimmed Neckbones Poly
Untrimmed Neckbones Poly
Trimmed Neckbones Combo
Untrimmed Neckbones Combo
Expressible Somes Poly
Trimmed Neckbones Combo
Expressible Somes Poly
Trimmed Neckbones Combo
Expressible Somes Poly
Trimmed Neckbones Combo 24,500 53.00 95.00 86.38 42,600 41.56 57.00 49 14 38.87 43.00 54.00 102.70 49.80 113.50 48.87 44.76 95.26 78,861 6,695 36.56 40.63 39.66 83,004 18,388 85.70 106.74 89.56 63,150 62.00 76.40 65.17 3,919 48.63 50.00 49.33 Bone-in Sirloin, FZN Blade Ends, FZN 82.00 74.46 67,875 82,017 138.70 102.40 107.50 65.74 60.00 75.00 46.00 67.00 47.02 37.50 69.00 45.00 72.39 47.83 51.89 70.16 45.90 43,438 167,290 6,861 44,400 Riblets, FZN -- 103.00 12,110 97.00 98.80 Butt AI (Added Ingreds) AI (Added Ingreds)

AI 1/4 Trimmed Loin VAC
AI 1/4 Trimmed Loin VAC, FZN
AI 1/8 Trimmed Loin VAC, FZN
AI 1/8 Trimmed Loin VAC
AI 1/8 Trimmed Loin VAC
AI Bone-in CC, Tender-in Loin, VAC
AI Bone-in CC, Tender-in Loin, VAC, FZN
AI Bnls CC Strap Cn
AI Bnls CC Strap Cn
AI Bnls CC Strap Cn
AI Bnls CC Strap Off
AI Bnls CC Strap Off, FZN
AI Bnls CC Strap-on, 1/2 cut
AI Bnls CC Strap-on, 1/2 cut
AI Bnls CC Strap-off, 1/2 cut, FZN
AI Bone-in Sirloin
AI Bone-in Sirloin 12,516 116.00 - 116.50 2.530 162.00 - 203.00 173.93 AI Brals CC Strap-off, 1/2 cut, FZN
AI Boneless Sirloin
AI Boneless Sirloin
AI Bone-in Sirloin
AI Bone-in Sirloin, FZN
AI Blade Brds
AI Blade Brds
AI Blade Brds, FZN
AI Tenderloin, FZN
AI Tenderloin, FZN
AI Tenderloin, 1 pc vac
AI Tenderloin, 1 pc vac, FZN
AI Badcribs 2.0#/up
AI SS Smoker Trim Picnic VAC
AI SS Smoker Trim Picnic VAC
AI SS Smoker Trim Picnic I Pc Vac
AI Picnic Cushicn Meat Vac
AI Picnic Cushicn Meat Vac
AI 1/4 Trim Butt VAC
AI 1/4 Trim Butt VAC
AI 1/4 Trim Butt I Pc VAC
AI 1/4 Trim Butt I Pc VAC
AI 1/4 Trim Butt I Pc VAC
AI 1/4 Trim Steak Ready Butt Vac
AI 1/8 Trim Steak Ready Butt Vac
AI 1/8 Trim Steak Ready Butt I Pc Vac
AI 1/4 Trim Bnls Butt VAC
AI 1/4 Trim Bnls Butt VAC
AI 1/4 Trim Bnls Butt VAC
AI 1/4 Trim Sparerib - IGT, FZN
AI Trud Sparerib - IGT, FZN
AI Trud Sparerib - MED, I PC VAC
AI Trud Sparerib - MED, I PC VAC 54,946 109.50 - 114.00 110.72 -- 93.00 26,239 92.50 3,198 230.73 - 284.00 257 72 - 221.00 220.60 39,891 198.00 200,663 83,218 Picnic 15,897 105.50 - 121.00 108.17 5,698 148.00 - 157.16 148.89 Sparerib
Thmd Sparerib - LGT
Thmd Sparerib - LGT, FZN
Thmd Sparerib - LGT, FDly
Thmd Sparerib - LGT, FDly
Thmd Sparerib - LGT, FDly
Thmd Sparerib - LGT, CMDo
Thmd Sparerib - LGT, CMDo
Thmd Sparerib - LGT, 1 FC VAC, FZN
Thmd Sparerib - MED, FDly
Thmd Sparerib - MED, FDly
Thmd Sparerib - MED, POly, FZN
Thmd Sparerib - MED, 1 FC VAC, FZN
Thmd Sparerib - MED, 1 FC VAC
Thmd Sparerib - MED, 1 FC VAC
Thmd Sparerib - MED, 1 FC VAC
St Louis Spareribs, VAC
St Louis Spareribs, VAC, FZN
St Louis Spareribs, FOLY
St Louis Spareribs, CMD
ENG Style Spareribs, VAC
ENG Style Spareribs, VAC
ENG Style Spareribs, POLY
Style Spareribs, POLY
Style Spareribs, POLY
ENG Style Spareribs, Combo Sparerib 64,149 151.50 - 155.00 153.58 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.

Page 6 NATIONAL DAILY PORK REPORT FOB OMAHA - Negotiated Sales - Afternoon - FOB Omaha USDA ESTIMATED PORK CUT-CUT VALUES - as of 2:00pm

Based on negotiated prices and volume of pork cuts delivered within 14 days
and on average industry cutting yields. Values reflect U.S. dollars per
100 nouros. Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF Last Rib Today's Estimated Primal Cutout Belly Loads Carcass Loin Butt Rib 83.46 -0.11 70.22 0.64 104.04 -4.89 83.57 82.93 84.31 82.38 89.30 89.20 91.16 88.96 92.63 92.06 93.46 93.32 63.76 63.69 65.73 66.57 131.47 133.52 134.21 129.92 69.58 68.44 68.89 68.22 108.93 105.19 108.13 101.80 83.33 90.25 92.45 64.35 132.09 69.07 105.62 Icin

1/4 Trimmed Loin VAC

1/4 Trimmed Loin VAC, FZN

1/4 Trimmed Loin Paper

1/4 Trimmed Loin Paper

1/4 Trimmed Loin Paper

1/4 Trimmed Loin Paper, FZN

1/4 Trimmed Loin Conbo

1/8 Trimmed Loin VAC

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper, FZN

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper Pounds Price Range Wtd Avg 259,584 104.21 - 122.01 112.99 97.98 -108.90 -106.26 - 125.46 28,220 113.44 89,045 150.12 - 188.96 156.47 352,405 139.51 14,901 143.89 1,394,042 157.12 186.88 152.19 205.37 10,791 185.62 - 192.62 187.64 188.859 105.45 - 150.01 120.54 43,980 111.69 -117.75 112.03 285,770 78.85 98.88 83.37 167,312 64.57 89.95 76.05 Blade Ends, FZN
Tenderloin
Tenderloin, FZN
Tenderloin, 1 pc vac
Tenderloin, 1 pc vac
Tenderloin, 1 pc vac, FZN
Butt Tender
Butt Tender, FZN
Backribs 2.0#/up
Backribs 2.0#/up, FZN
Backribs 2.0#/up 1 Pc Vac
Backribs 2.0#/up 1 Pc Vac, FZN
Riblets - 238.57 - 208.44 - 246.26 - 251.01 203.62 203.14 70,709 56,397 215.32 204.66 47,577 47,037 213.31 207.52 236.46 211.10 87.46 39,968 73.93 92.76 Mutt

1/4 Trim Butt VAC

1/4 Trim Butt VAC, FZN

1/4 Trim Butt Paper

1/4 Trim Butt Paper, FZN

1/4 Trim Butt Combo

1/4 Trim Butt 1 Pc VAC

1/4 Trim Butt 1 Pc VAC, FZN

1/8 Trim Butt Vac, FZN

1/8 Trim Butt Vac, FZN

1/8 Trim Butt Paper

1/8 Trim Butt Paper

1/8 Trim Butt Paper

1/8 Trim Butt Combo

1/8 Trim Butt Combo

1/8 Trim Butt 1 Pc VAC

1/4 Trim Steak Ready Butt Vac

1/4 Trim Steak Ready Butt Vac 1,016,500 96.79 37,565 100.72 33,950 105.89 105.15 101.71 119.01 120,935 107.26 100.97 50,721 103 57 - 127 15 108 96 4,405 115.65 - 157.48 125.71 1/8 Trim Butt 1 Pc VAC, FZN
1/4 Trim Steak Ready Butt Vac
1/4 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt 1 Pc Vac
1/4 Trim Steak Ready Butt 1 Pc Vac, FZN
1/8 Trim Steak Ready Butt Vac
1/8 Trim Steak Ready Butt Vac, FZN
1/8 Trim Steak Ready Butt 1 Pc Vac
1/8 Trim Steak Ready Butt 1 Pc Vac
1/8 Trim Buts Butt VAC
1/4 Trim Buls Butt VAC
1/4 Trim Buls Butt VAC, FZN
1/4 Trim Buls Butt Poly
1/4 Trim Buls Butt Poly
1/4 Trim Buls Butt Poly, FZN
1/4 Trim Buls Butt Combo
1/4 Trim Buls Butt 1 Pc VAC 90,001 111.12 - 123.47 115.70 19,163 106.69 - 128.38 121.21 362,764 111.32 - 127.26 116.63 427,430 3,093 3,171 77,360 109.93 120.94 122.24 109.07 146.01 140.91 152.47 139.04 117.02 126.29 137.26 115.09 102,002 118.72 1/4 Trim Bnls Butt 1 Pc VAC 1/4 Trim Bnls Butt 1 Pc VAC, FZN Bnls CT Butt 1 Pc VAC Bnls CT Butt 1 Pc VAC, FZN Picnic
RS Snoker Trim Picnic Combo
SS Snoker Trim Picnic VAC
SS Snoker Trim Picnic VAC, FZN
SS Snoker Trim Picnic Paper/Poly
SS Snoker Trim Picnic Paper/Poly, FZN
SS Snoker Trim Picnic Combo
SS Snoker Trim Picnic 1 Pc Vac
SS Snoker Trim Picnic 1 Pc Vac, FZN
District Orbiton Matt. Vac 152,283 287,701 65.48 - 87.00 70.62 - 109.79 29,686 100.37 26,626 85.34 110.20 95.95 SS Smoker Trim Picnic 1 Pc Vac Picnic Cushion Meat Vac, FZN Picnic Cushion Meat Poly Picnic Cushion Meat Poly, Picnic Cushion Meat Poly, FZN Picnic Cushion Meat Combo 188.230 -117.43 - 154.26 128.28 17,340 21,720 91,200 11,846 99.27 122.96 109.42 122.06 143.55 134.29 130.51 102.47 125.89 110.63 122.62 122.25 184,852 133.63 -162.15 145.02 6,722 6,492 33,144 2,249 140.10 148.13 126.50 - 152.26 - 149.15 - 138.62 - 172.62 148.60 148.71 131.70 170.74 165.62 251,927 130 36 - 168 91 140 46

31,647

5,776

80,738

138,494

135.25 - 146.30

151.16 - 159.05

176.92 - 272.01 177.29 - 237.50

216.05 - 273.18

155.74 - 176.22

137.83

156.60

226.20

160.23

MANDATORY PORK REPORT FOR I	Friday, gotiated Sai	<b>Janua</b> : les - Aft	ry 10, termoon -	2014 FOB Omaha
Ham		Pounds	Price R	ange Wtd.
17/dn Ham Combo		-		
17-20# Trmd Selected Ham	18,887 319,048	65.21 -	- 67.72	67.19
20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	1,120,708	63.33	- 82.86 - 85.88	71.49 71.11
17-20 Ham Boxed	1,120,700	-	-	,
17-20 Ham Boxed, FZN			-	
20-23 Ham Boxed 20-23 Ham Boxed, FZN	8,085	89.25 -	- 109.48	93.96
23-27 Ham Boxed				
23-27 Ham Boxed, FZN		-	-	
27 & up Bone In Hams Combo		-	-	
17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN		-	-	
20-23 Hams Sknd/Defatted Boxed			-	
20-23 Hams Sknd/Defatted Boxed, FZN		-	-	
Collared Ham Combo Collared Ham Boxed	38,469	02.00	- - 110 72	QE 42
Collared Ham Boxed, FZN	30,409	<i>5</i> 2.00 -	- 110.72	93.42
3 Muscle Ham to Blue	68,462	131.33 -	- 144.03	134.34
4 Muscle Ham to Blue		-	-	
5 Muscle Ham to Blue 3 Muscle Ham to Blue Boxed			_	
4 Muscle Ham to Blue Boxed			_	
5 Muscle Ham to Blue Boxed		-	-	
Roll Out Ham	15,112 24,484	119.62 -	- 126.15	124.41
Rollout Ham Bnls Boxed Roll Out Hams Rolled & Tied	24,484	117.78 -	- 151.04	131.//
Roll Out Ham Rolled Tied Boxed			-	
2pc		-	-	
2PC Boxed 2PC Boxed, FZN			-	
Insides	121.563	122.66 -	- - 150.15	124.90
Outsides	121,563 135,305 139,693	120.28 -	- 141.43	123.79
Knuckles	139,693	117.82 -	- 125.65	119.04
Lite Butt Insides (RED) Combo	6,817	122.82 -	- 127.96	124.78
Outsides (RED) Combo		-	_	
Knuckles (RED) Combo	22,000	127.96 -	- 154.84	142.62
Lite Butt (RED) Combo	25 456		107.00	00.46
Inner Shank Outer Shank	35,456 15,655	75 62	- 107.92 - 80.82	79 41
Insides Boxed	13,033	75.02	- 00.02	7.511
Outsides Boxed		-	-	
Knuckles Boxed Lite Butt Boxed			-	
Inner Shank Boxed			_	
Outer Shank Boxed			-	
Shanks Bone In			_	
Shanks Bone In Boxed Shanks Bone In Boxed, FZN			-	
SIMINS BOILE III BOXEU, FZN				
Belly				
Derind Belly 7-9#	40.003	120 20	140.04	140.05
Derind Belly 9-13# Derind Belly 13-17#	48,903 136,795	116 58 -	- 149.24 - 152 92	138 68
Derind Belly 17-19#	130,733	110.50	-	130.00
Derind Belly 7-9# Boxed		-	-	
Derind Belly 7-9# Boxed, FZN	17,100	116 50	- - 101 77	162 92
Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN	17,100	110.56	- 191.//	102.03
Derind Belly 13-17# Boxed		-	-	
Derind Belly 13-17# Boxed, FZN		-	-	
Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN			_	
Skin-on Belly 8-10#			-	
Skin-on Belly 10-12# Skin-on Belly 12-14#		-	-	
Skin-on Belly 12-14#		-	-	
Skin-on Belly 14-16# Skin-on Belly 16-18#	211.129	88 71 -	- - 96.62	96 08
Skin-on Belly 18-20#	222,223	-	-	30.00
Skin-on Belly 20-25#			-	
Skin-an Belly 8-10# Boxed		-	-	
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Boxed	24,385	155 99 -	- - 190 30	170.03
Skin-on Belly 10-12# Boxed, FZN	21,505		- 170.30	_,,,,,
Skin-on Belly 12-14# Boxed	27,437	120.95 -	- 154.27	143.67
Skin-on Belly 12-14# Boxed, FZN			-	
Skin On Belly 14–16# Boxed Skin On Belly 14–16# Boxed, FZN			-	
Skin On Belly 16–18# Boxed, FZN Skin On Belly 16–18# Boxed			-	
Skin On Belly 16-18# Boxed, FZN			-	
Jowl.				
Skinned Combo	80,371	43.05	- 48.33 - 59.01 - 74.81	43.61
Skinned Boxed Skinned Boxed F7N	2,280	47.24 -	- 59.01 - 74 01	55.40 51 16
Skinned Boxed, FZN Skin On Combo	03,280	±3./1 -	- /4.81 -	21.10
Skin-On Boxed			_	
Skin-On Boxed, FZN			-	

			Page 7
	Pounds	Price Range	Wtd Avg
Trim		_	_
42% Trim Combo 65% Trim Combo	328,344	28.62 - 42.92	32.59
72% Trim Combo	290,509	59.15 - 70.01	63.81
85% Trim Combo 42% Trim Boxed	11 280	- 37 46 - 57 57	40 15
42% Trim Boxed, FZN	11,280 14,100	37.46 - 57.57 44.93 - 70.32	48.51
65% Trim Boxed	F7 400	70 24 00 57	76 11
72% Trim Boxed 72% Trim Boxed, FZN	311,460	70.34 - 80.57 42.06 - 117.47	76.11 66.59
85% Trim Boyed		_	
Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out	445,528 50 100	77.10 - 111.33 90.98 - 126.88 102.24 - 107.17 100.07 - 122.01 117.24 - 118.15	86.50 104.40
Picnic Meat Boxed Cushion Out, FZN	7,620	102.24 - 107.17	106.12
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	44,422	100.07 - 122.01	105.28 117.68
Picnic Meat Boxed Cushion In, FZN		_	
Trim w/Trace Combo	159,579 3,750	26.20 - 34.58 42.10 - 54.10	33.80
Trim w/Trace Boxed Trim w/Trace Boxed, FZN	3,750	42.10 - 54.10	45.70
Blade Meat Combo			
Blade Meat Boxed Blade Meat Boxed, FZN	21,360	96.23 - 119.01	106.10
72% Ham Trim Combo	16,243	59.62 - 67.62	63.61
72% Ham Trim Boxed	15 /5/	- 81.03 - 88.30	02 00
90% Ham Trim Combo	13,434	01.03 - 00.30	82.88
Variety			
Untrimmed Neckbones Gas	24 500	54.40 - 86.88	80.84
Untrimmed Neckbones Gas, FZN		_	
		39.28 - 55.62	
Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	58,134	43.01 - 97.97 43.76 - 50.90 52.63 - 97.88	47.54
Trimmed Neckbones Poly, FZN	18,240	43.76 - 50.90	46.04
Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	/5,629	52.63 - 97.88	86.89
Trimmed Neckbones Combo	6,695	34.28 - 41.18	39.54
Untrimmed Neckbones Combo Breast Bones Poly		_	
Breast Bones Poly, FZN	83,004	58.78 - 79.72	76.08
Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN		-	
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#		_	
Brisket Bones, Full Cut, 30#, FZN	18,388	89.19 - 105.36	91.99
Brisket Bones, Full Cut, Combo Tails, Poly		_	
Tails, Poly, FZN	63,150	55.15 - 73.10	59.75
Tails, Gas		-	
Tails, Gas, FZN Tails, Combo	3,919	- 48 63 - 49 18	48 90
Front Feet, Poly	67,875	48.63 - 49.18 80.63 - 133.97 72.32 - 97.13	99.28
Front Feet, Poly, FZN	82,017	72.32 - 97.13	79.93
Front Feet, Combo Front Feet, Gas		_	
Front Feet, Gas, FZN	14 100		CO 45
Hind Feet, Poly Hind Feet, Poly, FZN	43,438	61.26 - 63.24 49.13 - 64.97	62.47 49.77
Hind Feet, Combo	167,290	34.52 - 52.95	52.70
Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	167,290 6,861 44,400	49.13 - 64.97 34.52 - 52.95 60.88 - 68.91 44.62 - 48.16	62.44
Hocks, Picnic, Gas	44,400	- 40.10	44.90
Hocks, Picnic, Gas, FZN		-	
Hocks, Picnic, Combo Front Feet, Split, Gas		_	
Front Feet, Split, Gas, FZN Front Feet, Split, Poly		-	
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	12 110	98 10 - 103 62	99 77
Front Feet, Split, Poly, FZN			
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC	12,516	118.17 - 120.38	119.61
AI 1/4 Trimmed Loin VAC, FZN	·	-	
AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN		_	
AI Bone-in CC, Tender-in Loin, VAC		-	
AI Bone-in CC, Tender-in Loin, VAC, FZN	2 520	- 171.52 - 198.58	170 20
AI Bnls CC Strap On AI Bnls CC Strap On, FZN	2,330	- 171.32	110.50
AI Bnls CC Strap Off		-	
AI Bnls CC Strap Off, FZN AI Bnls CC Strap-on, 1/2 cut		_	
AI Bnls CC Strap-on, 1/2 cut, FZN		-	
AI Bnls CC Strap-off, 1/2 cut AI Bnls CC Strap-off, 1/2 cut, FZN		_	
AI Boneless Sirloin	54,946	110.89 - 117.88	112.59
AI Boneless Sirloin AI Boneless Sirloin, FZN AI Bone-in Sirloin AI Bone-in Sirloin, FZN	26.239	94 67 - 96 88	96 77
AI Bone-in Sirloin, FZN	20,233	-	30.77
AL BLACE MICS		_	
AI Tenderloin	3,198	229.92 - 285.04 -	257.91
AI Tenderloin, FZN		-	
AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, FZN		_	
AT Backribs 2.0#/up		-	
AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up 1 Pc Vac		-	
AI Backribs 2.0#/up 1 Pc Vac, FZN	39,891	199.59 - 226.44	225.97
AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN	83,218	82.06 - 102.38	82.81
AI SS Smoker Trim Picnic 1 Pc Vac, FZN		-	
Al Picnic Cushion Meat Vac		-	
AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	15,897	101.08 - 121.90	104.67
AL 1/4 Trim Butt VAC, FZN		_	
AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac		_	
AI 1/8 Trim Steak Ready Butt Vac		-	
AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac		_	
AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F		-	
AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC, FZN		-	
AI Tmd Sparerib - LGT		-	
AI Trnd Sparerib - LGT, FZN		-	
AI Trmd Sparerib - LGT, 1 PC VAC AI Trmd Sparerib - LGT, 1 PC VAC, FZN		_	
AI Trmd Sparerib - MED AI Trmd Sparerib - MED, FZN		-	
AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED, 1 PC VAC		_	
AT Trind Sparerib - MED. 1 PC VAC. FZN	64.149	152.89 - 160.44	157.37

AI Thrd Sparerib - MED, 1 PC VAC
AI Thrd Sparerib - MED, 1 PC VAC, FZN 64,149 152.89 - 160.44 157.37

Thems 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.

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

The offal value from a typical slaughter hog (1) for the week ended 1/10/2014, was estimated at 5.69 per cwt live, down -0.01 when compared to last week.

FOB CENTRAL U.S. / CALCULATIO						
	Lbs	Price	Change	Value		
			Prv/Wk			
Cheek meat, trimmed	0.28		-	0.24		
Chitterlings	1.26	42.00	-	0.53		
Ears, edible export	0.19	252.00	-	0.48		
Tongues, grn, bnls, sml bx	0.18	132.00	-	0.24		
Hearts, slashed, domestic	0.28	48.50	-	0.14		
Kidneys, inedible	0.25	7.00	-	0.02		
Livers, inedible	1.25	15.50	-	0.19		
Melts, inedible	0.17	5.13	-	0.01		
Salivary Glands	0.26	23.00	-	0.06		
Snouts, partial lean	0.25	41.00	-	0.10		
Stomachs, scld, small box	0.43	115.00	-	0.49		
Lungs, inedible	0.95	4.00	-	0.04		
Choice white grease	0.50	27.25	-1.75	0.14		
Pork meat & bone meal	1.57	490.50	-12.00	0.39		
Pork blood meal	1.95	1712.50	37.50	1.67		
Lard	1.72	32.25	-2.00	0.55		
Blood plasma	2.01	20.00	-	0.40		
Totals:	13.50			5.69		
Dressed equivalent	Dressed equivalent basis (74% dress): 7.6					
(1) Typical slaughter hog wei	ghs 27	0 pounds				

USDA BY PRODUCT PRICE REPORTS - FOB CENTRAL U.S. BASIS
Carlot Basis - Dollars/hundred weight - as of 3:00 PM
PORK VARIETY MEATS - FROZEN
Items Ids Price Range
CHEEK MEAT trimmed 86.00 Wtg Avg 86.00 A THEMS

THEMS

THEMS

CHEEK MEAT trimmed

CHITTERLINGS, 10 lb. pail

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,

SNOUTS, partial lean 42.00 48.00 42.00 B 48.00 E 23.00 23.00 B SALIVARY GLANDS, SNOUTS, partial lean partial lean w/mask STOMACHS, scalded, small box scalded, small box, export TONGUES, green, bnls, small box green, bnls, tip-on exp scalded & scraped

BOXED FROZEN

USDA TALLOW AND PROTEIN REPORTS - (unless otherwise stated) as of		L U.S.		
TALLOW, GREASE, AND LARD		Lds	Price Range	Wtd Avg
INEDBL, TALM/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease ECB (truck)	10.0 1.0	26.50	29.50 24.00	28.95 24.00
EDBLE LARD, FOB PLANT (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO			28.00	28.00 B
Packer bleachable <.15% Renderer bleachable <.15%			33.00	33.00 A
Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease			32.50	32.50 A
EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1)  Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1)	3.0		36.50 34.00	36.50 34.00 B
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle,Domestic PORK Meat/Brumeal,50% pro/ton	30.0 25.0		0 - 459.00 0 - 380.00	452.33 372.00
Central ECB DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl	6.0 2.0		0 - 495.00 0 - 500.00	477.83 490.00
DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton Central Panhandle CAF California	4.0	1575.00	0 - 1700.00	1641.25
PORK BLOOD MEAL, 85% pro/ton Central ECB	6.0	1700.00	0 - 1750.00	1708.33

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

USDA CARLOT VEAL CARCASS REPORT - Thu, Jan 9, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady to weak on open market and steady to firm on packer owned calves with moderate demand and light to moderate offerings. Harvest numbers were 5.4 percent lower compared to last week's total. Dressed weights were up 1.5 pounds in the Northeast, up 7.5 pounds in the North Central, with the total NE & NC being up 4.4 pounds.

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

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1158	340.00- 355.00	346.28
**PACKER OWNED**			
Hide-Off, 255-315 Lbs. Hot Basis	1647	352.00- 375.00	364.69

\*CONTRACT INFORMATION: Hot Basis, Hide-Off\*
Current future contracts offered: Firm Bottom Northeast and North
Central, 340.00 to 350.00 for Late May to Early June.

Special Fed Veal Sl	aughter for:		Year Ago	YTD	YTD
Week ending:	01/04/14	12/28/13	01/05/13	2014	2013
Northeast	2,672	2,931	3,240	2,672	3,240
North Central	2,698	2,676	2,118	2,698	2,118
Total NE & NC	5,370	5,607	5,358	5,370	5,358

Special Fed Veal	Dressed Weights	3	lear Ago
Week ending:	01/04/14	12/28/13	01/05/13
Northeast	271.6	270.0	268.8
North Central	274.7	267.2	271.3
Total NE & NC	273.1	268.7	269.8

- \* North Central = OH, IN, IL, MI, & WI

  \* Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

  \*\*Packer Owned = Ownership, harvesting and processing controlled by same party.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE Northeast and North Central Basis - FOB Major Production Points

Compared to last week: Special fed veal cut prices were generally steady on all items. Demand and offerings light to moderate. Veal items showing up in circulars decreased this week. Stew meat and shoulder chop items were the leading veal items seen this

Item:	Wt. Ra	nge	Rang	e
Carcass, hide off	200-275	lbs	425.00-	540.00
Foresaddles	86-147	lbs	350.00-	380.00
Forequarters	43-74	lbs	360.00-	
Necks, bone-in	24-28	lbs	245.00-	
Breast	10-18	lbs	129.00-	
Foreshank	3-5	lbs	525.00-	925.00
Osso Bucco, foreshank	2-8	lbs	699.00-	1135.00
Shoulder, full	49-85	lbs		405.00
Chuck, square cut	39-68	lbs	250.00-	
Chuck rolls, skinned	5-10	lbs	430.00-	545.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	
Hotel Racks, 8 rib	15-26	lbs	770.00-	
Hotel Racks, 7 rib	14-25	lbs	770.00-	950.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1300.00-	1750.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1425.00-	
Rack, Ribeye	3-9	lbs	2350.00-	2350.00
Hindsaddles	89-153	lbs	515.00-	
Hindquarters	45-76	lbs	435.00-	
Loins, regular	18-36	lbs	368.00-	449.00
Loins, 4x4, trimmed	18-30	lbs	575.00-	
Strip Loins, bnls, 0x0	1-up	lbs	1300.00-	
Loin, Short Tenderloin	0.5-up	lbs	1199.00-	1750.00
Legs, double	68-117	lbs	530.00-	
Legs, single	34-59	lbs	530.00-	
Legs, slices, retail			760.00-	1125.00
Legs, TBS 4-piece	27-47	lbs	975.00-	1150.00
Legs, TBS 3-piece	24-39	lbs	859.00-	1125.00
Legs, BHS heel-out	27-42	lbs	665.00-	840.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1295.00-	1725.00
Top Rnd, Sknd, cap-off	10-15	lbs	1338.00-	1675.00
Hindshank	5-8	lbs	725.00-	1025.00
Osso Bucco, Hindshank	2-8	lbs	995.00-	1625.00
Stew Meat, regular			425.00-	625.00
Bnls Veal Trimmings 75-80% Lean			159.00-	
Bnls Veal Trimmings 80-90% Lean			215.00-	
Hvy Nature Green Hides(per piece	)		82.00-	93.00

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

## NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - Friday, Jan 10, 2014

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, Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	YG 1-4 Head 172 208 620 1,671 2,389 1,203	Head 6,263 Wt Avg 403.25 361.46 326.21 306.72 294.46 288.55
CHOICE AND PRIME, Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	YG 5 Head	Head Wt Avg
CERTIFIED FRESH A	MERICAN LAMB	Head

CERTIFIED	FRESH	AMERICAN	LAMB	

UNGRADED		Head 223
Weight	Head	Wt Avg
45-DN	58	335.12
45-55#	55	336.82
55-65#	60	315.45
65-75#	37	304.14
75-85#	7	207.00
85-UP	6	216.50

#### NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mixed: Carcasses 45#'s and lighter were 35.36 lower; 45# to 55#'s were 7.92 higher; 55# to 65# carcasses were 0.91 lower; 65-85# carcasses were 2.15 to 3.18 higher; 85#'s and heavier were 0.70 higher.

* SAT-FRI	CHOICE AND PRIME,	YG	1-4	Head 6,056
Weight	Head			Wt Avg
45-DN	172			403.25
45-55#	208			361.46
55-65#	613			326.08
65-75#	1,571			306.35
75-85#	2,389			294.46
85-IID	1 103			288 06

#### 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.
F	ORESADDLE					
204	RACK, 8-RIB MEDIUM		820.45	3.84	11.00%	7.37
209	BREAST **		145.05	5.38	8.32%	5.57
207	SHOULDERS, SQ-CUT		296.03	2.33	23.65%	15.85
210	FORESHANK		424.53	-6.10	3.97%	2.66
	NECK **		129.38	0.06	2.22%	1.49
	HINDSADDLE					
232	LOINS, TRIMMED 4X4		496.23	0.62	11.04%	7.40
232E	FLANK UNTRIMMED **		74.39	-1.05	3.61%	2.42
233A	LEG, TROTTER OFF		372.74	-2.94	31.93%	21.39
	CDOGG CARCAGO LALIM.		368.54	0.27	95.74%	64.15
	GROSS CARCASS VALUE:		368.54	0.27	95.74%	64.15
FUDEG	ADDIE VALUE		390.67	2.40	49.16%	32.94
	ADDLE VALUE		378.88	-1.95	46.58%	31.21
LITINDO	ADDLE VALUE		3/0.00	-1.55	40.J0%	J1.41

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 334.79 0.27

- \* Shrink and trim of 2.85 lbs not reflected in cutout value.
  \* Based on Actual Federally Inspected Slaughter Carcass Weight of 67.00 lbs. for W/E 12/28/2013, 1.00 lbs heavier than last week.
  \*\*Includes Fresh and Frozen Product

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

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

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

	CHOICE & PRIME CUTS Sub-Primal	# Of Trades		Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65 Carcass, 3-way, 65/up	5	2,041	\$381.50	11.78
200A	Carcass, 3-way, 65/up	0			
202 203	Foresaddle Bracelet				
203		9	1,640	\$810.05	2.53
204	Rack, 8-Rib, medium	9 113	17,300		3.84
204	Rack, 8-Rib, heavy	10	757	\$786.23	1.23
204A		33	9,030	\$867.82	1.75
204B	Rack, roast-ready	30	5,984	\$1,095.04	(7.19)
204C	Rack, roast-ready, frenched	166	19,579	\$1,506.55	(6.60)
204D 206	Rack, roast-ready, special Shoulders	9 116	2,187		
207	Shoulders, square-cut	234	141,386	\$284.57 \$296.03	
208	Shoulders, square-cut, bnls	32	8.802	\$548.45	(0.57)
209	Breast	111	48,274	\$158.36	1.69
	Breast, bulk	21	10,649	\$548.45 \$158.36 \$108.76 \$497.75	(5.46)
	Ribs, Breast bones off	21 35	3,622	\$497.75	3.00
210	Foreshank	156	15,644	\$424.53	(6.10)
229 230		0			
231	Loins	10	2 070	\$384.01	2.51
232		87	12,857		
	Loins, trimmed 2x2	20	3,827	\$587.94	
232	Loins, trimmed 1x1	90	21,389	\$719.81	1.17 1.68
232		26	6,086	\$816.16	1.68
	Loins, short-cut, 2x2	0			
232A 232A	Loins, short-cut, 1x1	0			
232A 232C		5	322	\$1,504.39	(11.69)
232E	Flank, untrimmed	23	10.776	\$93.57	0.51
233	Legs	86	18,238	\$373.93 \$372.74 \$491.06	3 00
233A		133	31,447	\$372.74	(2.94) (5.60)
233C	Leg, trotter-off, partial bn		7,104	\$491.06	(5.60)
233E	Leg, steamship	10	887 12,192	\$448.44 \$444.07	(0.12)
233F 234	Hindshank Leg, Boneless, Tied	57 106	24 620	\$444.07 \$536.76 \$584.80	(7.24) (3.94)
234A		35	6,403	\$584.80	(5.94)
234B	Leg, 2-way boneless	0	0,105	ψ501.00	(3.51)
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	69	9,259	\$736.70	(5.62)
234F	Leg, sirloin tip, bnls	0	2 070	4700 40	12.07
234G 235	Sirloin, boneless Back	24	2,070	\$722.48	13.87
236	Back, trimmed	7	149	\$774.65	2.85
238	Trimmings	24	1,440	\$445.28	3.78
239	Special trimmings	23	1,470		4.11
244	Loin, boneless, 3-way				
245					
246 295	Tenderloin	39	5,583	¢616 10	(5.29)
295 296		41		\$616.42 \$531.13	(12.97)
250	Necks	36	5,823	\$172.79	3.27
PROZE	N CHOICE & PRIME CUTS				

FROZE	AN CHOICE & FRIED COID				
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
209	Breast	19	16,657	\$129.24	(0.15)
209A	Ribs, Breast bones off	5	929	\$452.71	0.83
210	Foreshank	60	9,928	\$396.50	(1.54)
232E	Flank, untrimmed	18	31,959	\$67.92	(0.29)
233A	Leg, trotter-off	3	21,449	\$320.89	25.79
233F	Hindshank	6	2,267	\$465.36	59.41
234A	Leg, shank off, bnls	3	806	\$629.06	0.00
234E	Leg, inside, boneless	18	762	\$862.27	(18.14)
238	Trimmings	5	8,201	\$70.81	(27.23)
239	Special trimmings	3	8,220	\$291.21	0.00
295	Lamb for stewing	18	3,750	\$702.21	(9.29)
296	Ground lamb	56	10,616	\$542.73	8.82
	Necks	21	13,983	\$111.30	(0.84)

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

#### SPECIAL REPORTS

RYER SLAUGHTER under federal inspection for 10-Jan-2014 and 11-Jan-2014 is estimated to be 32,116,000 DN 17.90 percent from a week ago and UP 6.16 percent from a year ago.

(Last week 39,119,000; last year 30,254,000) BROILER-FRYER

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 11-Jan-2014 is estimated to be 157,753,000 head UP 22.56 percent from a week ago, and DN 0.69 percent from a year ago. (Last week 128,712,000; Last year 158,856,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 10, 2014

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

	PRI	ICES
	(CENTS I	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	_	27.00-28.00
WTD AVERAGE PRICE	_	27.75
WID INVERTIGED TRICE	VO	LUME
		,000 LBS.)
VOLUME TRADED	(1211 2	163
VOLUME EXPORTED		103
VOLUME BALOKIED	PR	ICES
		PER POUND)
15-20%	(CDIVID	ERC TOOND,
PRICE RANGE	27.00-31.00	18.50-26.00
WTD AVERAGE PRICE	29.04	23.02
WID INVENTION THEOD		UME
	(PER 1.	000 LBS.)
VOLUME TRADED	1,260	4,095
VOLUME EXPORTED	1,0670	694
	PR	ICES
	(CENTS	PER POUND)
20% OR MORE	, -	
RANGE	-	22.00-22.50
WTD AVERAGE PRICE	-	22.25
	VOL	UME
	(PER 1,	000 LBS.)
VOLUME TRADED		82
VOLUME EXPORTED		

#### CARLOT MEAT TRADE REVIEW ng: Thursday, Jan 09, 2014 NATIONAL CARI Week Ending:

#### CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 4.82 higher at 199.52; Select 600-900 lbs carcass was 6.78 higher at 194.64 compared to last Friday.

#### FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, Boxed beef cutout values were sharply higher on moderate to fairly good demand and light offerings. The estimated slaughter for the week indicated a continuation of low kill counts moderate to fairly good demand and light offerings. The estimated slaughter for the week indicated a continuation of low kill counts which has led to tight supplies, and demand for beef remains strong. This, combined with the fact that cattle prices remain high, meant that packers had little difficulty pushing beef prices higher. The Choice cutout reached record highs on Thursday at 212.05, beating the previous record of 211.37 which was set on 5/23/2013. The Select cutout reached record levels on December 31st and has continued to climb since then. Not surprisingly, the Weekly Comprehensive Beef cutout also reached record highs on Monday at 201.20. Fed cattle grinds moved sharply higher, reaching record high prices on most lean percentages as some packers found themselves having to grind primal cuts in order to meet demand for product. As mentioned previously, new yield percentages were put into place in all Boxed Beef reports for Mandatory Price Reporting on Monday. The yield percentages used by Market News are a nationwide average of yields that are collected from the packers that contribute to Mandatory Price Reporting. In recent years, improved genetics on cattle and more efficient feeding programs have resulted in increased carcass yields. The new yield percentages put in place are reflective of those industry changes. To read an in depth explanation of cutout calculations and to view new yield percentages, read the Boxed Beef Overview Document on the AMS website.

For the week, Choice rib primal steady while Select rib primal 13 00 higher: Select and Choice chuck primal 14 00 to 15 00 higher:

AMS website.
For the week, Choice rib primal steady while Select rib primal 13.00 higher; Select and Choice chuck primal 14.00 to 15.00 higher; Select and Choice round primal 11.00 higher; Select loin primal 8.00 to 9.00 higher; Beef trimmings were 7.00 higher. Fed cattle grinds were 15.00 to 20.00 higher while blended grinds were 5.00

higher.
Composite of Boxed Beef Cutout Values: Choi carcasses up 9.64 at 212.05 Select 600/900# carcasses 209.05 when compared to last Friday. Choice

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

Lean boneless processing beef was sharply higher and trimmings were mostly moderately to sharply higher. Demand was good on light offerings with moderate trading activity. Light kills, brutal winter weather and frigid temperatures throughout most of the country and strong demand for the available supplies pushed prices sharply higher.

Market activity was slow. Prices were steady to weak on a light test. Tight supplies of domestic product, inclement weather that limited trading and soft demand pressured the market.

Cutter cow cutout values were moderately higher. Rib, chuck, round and flank items were mostly higher while loin cuts closed mixed. Loin cuts began to firm at week's end but weaker sales early in the week left the market mixed. 100% lean items were mixed. Inside rounds moved sharply higher. Sharply higher boneless lean prices continued to support cutout values.

Lean boneless beef 92-94% sharply higher; 90% lean 5.00 to 6.00 higher; 85% lean mostly 3.00 to 4.00 higher; 81% lean 2.00 to 3.00 higher; 75% 2.00 to 3.00 higher; 65% 1.00 to 2.00 higher; Other lean percentages were not fully established. 100% lean combo items were mixed. Cutter cow carcass gross cutout value for Thursday, January 09, 2014 was estimated at \$172.18 per cwt, 1.35 higher compared to last Friday.

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

Market activity on both beef and variety markets began to see some life coming off of the holiday doldrums. Beef grinding meats gave the appearance of increased demand based on reported trades. However, prices slid lower on specialty beef meats that are valued in countries south of the U.S. border. This decreased in price, even though the trading was light, is hard to explain as demand should be peaking. Pork variety meats were lightly tested except for hearts. A large package of hearts was reported by one packer, selling to one customer at significantly lower money. While cheek meat slid lower in a seasonal move, salivary glands continued to move at steady money.

Trading on tallows and greases was slow this week. Chicago packer tallow and edible tallow finished lower on light soap and chemical demand for moderate offerings. Chicago choice white grease ended steady. Central choice white grease also ended lower. Biofuel and feed fat demand was light for moderate offerings. The export markets were quiet.

Protein feed supplements experienced slow trading this week. Meat and bone meal prices languished in the face of China's rejection of GMO distillers grains. The additional competitive protein and seasonal slow demand resulted in lower prices on ruminant and pork meat and bone meal. Central blood meal prices ended steady while pork blood meal prices continued to soar as dairymen scrambled to purchase the limited offerings.

With the holidays behind us, market activity on major packer hides picked up a bit this week. High cattle prices and extreme cold winter weather cut slaughter numbers this week. Packers were limiting new sales to assure themselves that they could fill contracts on the books. The market remains firm. Tanners needing hides have to come to the table and pay the price. In light tests, Heavy Native Steers ended higher.

Beef Variety Meats: Cheek meet domestic 1.00 higher, export 1.00 lower to 16.00 higher; Hearts domestic 15.00 lower compar

Pork Variety Meats: Cheeks 1.00 lower compared to most recent quote; Hearts domestic 6.00 lower compare to last quote; Salivary gland steady.

Central choice white grease 2.00-3.00 lower; Chicago packer bleachable tallow 1.50 lower; Chicago choice white grease steady; Central FOB plant lard 1.50 lower; Central meat and bone meal 5.00-10.00 lower; Panhandle meat and bone meal 5.00-30.00 lower; pork meat and bone meal steady to 15.00 lower; Central blood meal steady; pork blood meal 25.00-50.00 higher; Heavy Native Steer hides steady; Butt Branded Steer hides steady; Heavy Texas Steer hides 3.00-3.50 higher.

The average value of hide and offal for the four days ending January 09, 2014, was estimated at 14.86 per cwt., unchanged from last week and up 1.40 from last year.

## NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: Non packer owned and packer owned calves were steady to firm. Demand moderate with light to moderate offerings. Harvest numbers were 5.4 percent lower compared to last week's total. Dressed weights were up 1.5 pounds in the Northeast, up 7.5 pounds in the North Central, with the total NE & NC being up

up 7.5 pounds in the North Central, with the total NE & NC being up 4.4 pounds.

Compared to last week: Special fed veal cut prices were generally steady on all items. Demand and offerings light to moderate. Veal items showing up in circulars decreased this week. Stew meat and shoulder chop items were the leading veal items seen this week.

Carcass & PELTS

Carcass lamb sales for the week were mixed, as of 1/9/2014: 45# and down weight carcasses 27.75 lower; 45-55# carcasses 9.09 higher; 55-65# carcasses 0.01 higher; 65-85# carcasses were 2.09 to 2.67 higher; 85# and heavier carcasses were 0.28 higher. The estimated National Lamb Carcass Cutout Report was 2.55 lower compared to last week at 334.52.

Pelt activity this week compared to last report: Pelt prices were mostly steady to .50 lower. Global markets, the traditional seasonal slowness of pelt sales in the near future and seedy pelts were items of note in the market this week.

Source: USDA Market News Service, Des Moines, IA