# DAILY NATIONAL CARLOT MEAT REPORT

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



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Friday, January 24, 2014

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ESTIMATED DAILY LIVESTOCK	SLAUGHTER 1	UNDER FEDE	RAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 01/24/2014 (est)	113,000	3,000	427,000	6,000
Week ago (est)	103,000	3,000	427,000	6,000
Year ago (act)	122,000	3,000	412,000	6,000
Week to date (est)	584,000	15,000	2,083,000	42,000
Same Pd Last Wk (est)	576,000	15,000	2,134,000	41,000
Same Pd Last Yr (act)	618,000	14,000	2,047,000	36,000
Previous day estimated	Steer and	d Heifer	Cow	and Bull
Thursday		91,000		25,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 01/25/2014 (est)	13,000	0	139,000	0
Week ago (est)	18,000	0	129,000	0
Year ago (act)	7,000	0	87,000	0
Week to date (est)	597,000	15,000	2,222,000	42,000
Same Pd Last Wk (est)	594,000	15,000	2,263,000	41,000
Same Pd Last Yr* (act)	624,000	15,000	2,133,000	36,000
2014 Year to Date	2,053,000	51,000	7,756,000	135,000
2013 *Year to Date	2,297,000	58,000	8,219,000	134,000
Percent change	-10.6%	-12.1%	-5.6%	0.5%
2014 *Totals subject to r	evision/20	13 *Totals	adjusted to	reflect
NASS revisions/Vearly tot	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.

CHOICE 600-900

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

Current	Cutout Values:		237.26	23	6.25	
Change	Cutout Values: from prior day:		(1.29)	(0	.68)	
Choice/	Select spread: bad Count (Cuts, Trimmings,	a		1.01		
TOTAL L	bad Count (Cuts, Trimmings,	Grinas):		98		
COMPOST	TO DOTAGE WATER					
Primal	Rib Chuck Round Loin Brisket Short Plate Flank		294.18	28	5.36	
Primal	Chuck		237.52	24	0.16	
Primal	Round		242.99	24	1.65	
Primal	Loin		266.50	26	5.19	
Primal	Brisket		163.30	16	0.07	
Primal	Short Plate		145.91	14	5.91	
Primal	Flank		116.68	11	5.41	
TOND GO	TAME AND CHIMONE WALKE CHARACT	HOD DDIOD				
LOAD CO	UNT AND CUTOUT VALUE SUMMARY	FOR PRIOR	CHOICE	SE	T.ECT	
Date C	hoice Select Trim Grinds Tot	al	600-900	60	0-900	
01/23	81 26 11 4 12	2	238 55	23	6 93	
01/22	69 33 6 21 12	8	240.05	23	7.44	
01/21	46 20 20 10 9	6	239.72	23	7.15	
01/20	61 20 5 12 9	9	236.56	23	4.45	
01/17	47 19 3 6 7	5	231.71	22	9.32	
	NOT AND CUTOUT VALUE SUMMARY  COLOR Select Trim Grinds Tot  81 26 11 4 12 69 33 6 21 12 46 20 20 10 9 61 20 5 12 9 47 19 3 6 7					
Current	5 Day Simple Average:		231.32	23	5.00	
CHERENT	VOLUME - (one load equals 4	britton 000.0	g )			
Choice	Cuts 54.24 loa Cuts 16.61 loa ngs 19.51 loa Beef 7.59 loa	ds	2,169,540	pounds		
Select	Cuts 16.61 loa	ds	664,329	pounds		
Trimmi	ngs 19.51 loa	ds	780,292	pounds		
Ground	Beef 7.59 loa	ds	303,435	pounds		
Chaiga	Outs Est limitations 1 6			Muggl		
TMPS/FT.	Cuts, Fat Limitations 1-6 Sub-Primal	# of	Total	uai Musci Pric	e _ [	Weighted
IMF 5/FB	Sub-Filmer	Trades	Pounds	Rang	e '	Average
109E 1	Rib, ribeye, lip-on, bn-in	30	333,600	510.00	572.00	525.60
112A 3	Rib, ribeye, bnls, light	21	160,673	574.00	646.00	591.86
112A 3	Rib, ribeye, bnls, heavy	46	309,269	557.00	648.50	576.74
113C 1	Chuck, semi-bnls, neck/off					
113C 1 114 1	Chuck, semi-bnls, neck/off Chuck, shoulder clod	5	6,979	266.06	316.00	301.23
113C 1 114 1 114A 3	Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd	5 11	6,979 82,070	266.06 288.95	316.00 341.00	301.23 325.03
	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade	5 11	6,979 82,070	266.06 288.95	316.00 341.00	301.23 325.03
11/10 2	Chuck alod arm reagt					
11/10 2	Chuck alod arm reagt					301.23 325.03
11/10 2	Chuck alod arm reagt					377.60
11/10 2	Chuck alod arm reagt					377.60 358.90
114E 3 114F 5 115 1 116A 3 116B 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)					377.60 358.90
114E 3 114F 5 115 1 116A 3 116B 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll retail ready	11 0 24 12	16,302 0 73,863 25,501	355.38 330.00 286.00	415.00 391.00 316.00	377.60 358.90 300.56
114E 3 114F 5 115 1 116A 3 116B 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll retail ready	11 0 24 12	16,302 0 73,863 25,501	355.38 330.00 286.00	415.00 391.00 316.00	377.60 358.90 300.56
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114E 3 114F 5 115 1 116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	11 0 24 12 18 3 7 8	16,302 0 73,863 25,501 38,825 2,483 18,324 8,364	355.38 330.00 286.00 224.98 408.00 485.00 336.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26
114E 3 114F 5 115 1 116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	11 0 24 12 18 3 7 8	16,302 0 73,863 25,501 38,825 2,483 18,324 8,364	355.38 330.00 286.00 224.98 408.00 485.00 336.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26
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114E 3 114F 5 115 1 116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	11 0 24 12 18 3 7 8	16,302 0 73,863 25,501 38,825 2,483 18,324 8,364	355.38 330.00 286.00 224.98 408.00 485.00 336.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26
114E 3 114F 5 115 1 116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	11 0 24 12 18 3 7 8	16,302 0 73,863 25,501 38,825 2,483 18,324 8,364	355.38 330.00 286.00 224.98 408.00 485.00 336.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26
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114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 3 169 5 170 1 171B 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round	11 0 24 12 18 3 7 8	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 161 1 3 167A 4 168 1 168 3 170 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, outside round Round, top inside round	11 0 24 12 18 3 7 8 0 16 9 19 3 3	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703	355.38 330.00 286.00 224.98 408.00 485.00 336.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26
114E 3 114F 5 115 1 116A 3 116B 1 1200 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 171C 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, cye of round (IM) Loin, short loin, 2x3	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 3 169 5 170 1 171B 3 171C 3 174 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, cye of round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1	11 0 24 12 18 3 7 8 0 16 9 19 3 3	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74
114E 3 114F 5 115 1 116A 3 116B 1 1200 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 171C 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 1 168 5 170 3 171B 3 171C 3 174 1 174 3 175 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, cye of round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16	16,302 73,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 360.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47
114E 3 114F 5 115 1 116A 3 116B 1 120A 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 1774 3 1774 3 1775 3 180 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 360.00 520.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 3 169 5 170 1 171B 3 171C 3 171C 3 174 3 175 3 180 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-is Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip loin bnls. lx1	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16	16,302 73,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 520.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 3 169 5 170 1 171B 3 171C 3 174 1 171B 3 171C 3 174 1 174 3 175 3 180 1 180 3	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin lx1 Loin, strip loin bnls. lx1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, lox1	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16	16,302 73,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00	415.00 391.00 316.00 248.00 422.00 591.00 361.00 285.55 314.00 337.00 360.00 520.00 465.00 541.89	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 3 170 1 171B 3 171C 3 171C 3 171C 3 171C 3 174 1 174 3 175 3 180 1 180 3 184 1 184 1 185 4	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 2x3 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, boneless Loin, top butt, boneless Loin, bottom sirloin, flap	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16 0 9 32 11 13 8	16,302 73,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491 21,639	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00	415.00 391.00 316.00 248.00 422.00 591.00 361.00 285.55 314.00 360.00 520.00 465.00 541.89 305.00 331.00 476.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58 456.75 506.49 294.84 310.66 454.01
114E 3 114F 5 115 1 116A 3 116B 1 120A 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 1774 3 1774 3 1774 3 1774 3 1774 3 1775 3 180 1 184 1 184 3 185 4 185 B 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap Loin, bottom sirloin, flap Loin, bottom sirloin, flap Loin, bottom sirloin, flap	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16 0 9 19 3 2 11 13 8 8	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00	415.00 391.00 316.00 248.00 422.00 591.00 285.55 314.00 337.00 286.00 346.00 360.00 520.00 465.00 541.89 305.00 331.00 476.00 301.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26 335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 1 171B 3 171C 3 171B 3 171C 3 171B 3 171C 3 171B 3 171C 3 174 3 175 3 184 3 185A 4 185B 1 185C 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, boneless Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Ioin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, boneless Loin, bottom sirloin, flap Loin, botlom sirloin, flap Loin, botlom sirloin, flap Loin, botlom, sirloin, flap Loin, botlom, sirloin, flap Loin, botlom, sirloin, flap Loin, sirloin, tri-tip (IM)	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 10 16 0 16	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466 211,215	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00 310.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 346.00 520.00 465.00 541.89 305.00 311.00 476.00 331.00 331.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 1 169 5 170 1 171B 3 171C 3 171C 3 171C 3 174 1 174 3 175 3 180 1 180 3 184 1 185 1 185 1 185 1 185 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 2x3 Loin, strip loin bnls. lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bonless Loin, ball-tip, bnls, heavy Loin, strop butt, bonless Loin, ball-tip, bnls, heavy Loin, strip loin, flap Loin, sirloin, tri-tip (IM) Loin, strip, bnls, heavy Loin, soltom sirloin, flap Loin, sall-tip, bnls, heavy Loin, strip loin, ri-tip (IM) Loin, tri-tip, pld (IM)	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 0 16 0 9 3 2 11 13 8 13 15 6	16,302 73,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466 211,215 23,820	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00 310.00 310.00 310.00 310.00 310.00 310.00 310.00 310.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 360.00 520.00 465.00 541.89 305.00 331.00 476.00 301.00 331.00 476.00 457.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58  456.75 506.49 294.84 310.66 454.01 298.05 310.70 442.30
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 1774 3 1774 3 1774 3 1774 3 1774 3 1780 1 180 1 184 1 185 1 185 1 185 1 185 1 185 1 185 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, top inside, side off Round, bottom gooseneck Round, outside round Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin bnls. lx1 Loin, strip, bnls, heavy Loin, top butt, boneless Loin, top butt, boneless Loin, bottom sirloin, flap Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, stri-tip, pld (IM) Loin, torloin, tri-tip, pld (IM) Loin, tndrloin, trmd, heavy Loin, tndrloin, trmd, heavy Loin, tndrloin, trmd,	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16 0 9 19 3 2 11 13 8 8 13 14 14 0 16 16 16 16 16 16 16 16 16 16 16 16 16	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466 211,215 23,820 12,196	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00 310.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 360.00 520.00 465.00 541.89 305.00 331.00 476.00 301.00 331.00 476.00 457.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58  456.75 506.49 294.84 310.66 454.01 298.05 310.70 442.30
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 123A 3 160 1 161 1 3 167A 4 168 1 169 5 170 1 171B 3 171C 3 171C 3 171C 3 174 1 174 3 175 3 180 1 184 3 185A 4 185B 1 185C 1 185D 4 181A 4	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, boneless Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Ioin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, strip, bnls, lx1 Loin, strip, bnls, lx1 Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM) Loin, tri-tip, pld (IM) Loin, trid-loin, trmd, heavy Loin, butt tender, trimmed	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 10 16 0 16 0 9 3 2 11 13 8 8 15 6 6 16 17 18 18 18 18 18 18 18 18 18 18 18 18 18	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466 211,215 23,820 12,196 0	355.38 330.00 286.00 224.98 408.00 408.00 336.00 331.00 259.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00 310.00 441.00 1006.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 337.00 286.00 360.00 520.00 465.00 541.89 305.00 311.00 476.00 331.00 476.00 311.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58  456.75 506.49 294.84 310.66 454.01 298.05 310.70 442.30 1049.30
114E 3 114F 5 115 1 116A 3 116B 1 120A 3 123A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 3 170 1 171B 3 171C 3 1774 3 1774 3 1774 3 1774 3 1774 3 1780 1 180 1 184 1 185 1 185 1 185 1 185 1 185 1 185 1	Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck, roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, top inside round Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, top inside, side off Round, bottom gooseneck Round, outside round Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin bnls. lx1 Loin, strip, bnls, heavy Loin, top butt, boneless Loin, top butt, boneless Loin, bottom sirloin, flap Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, sirloin, tri-tip (IM) Loin, stri-tip, pld (IM) Loin, torloin, tri-tip, pld (IM) Loin, tndrloin, trmd, heavy Loin, tndrloin, trmd, heavy Loin, tndrloin, trmd,	11 0 24 12 18 3 7 8 0 16 9 19 3 3 14 14 0 16 0 9 19 3 2 11 13 8 8 13 14 14 0 16 16 16 16 16 16 16 16 16 16 16 16 16	16,302 073,863 25,501 38,825 2,483 18,324 8,364 0 26,105 19,993 80,486 4,448 24,939 44,650 33,703 0 34,330 0 10,100 217,835 16,236 13,491 21,639 29,466 211,215 23,820 12,196	355.38 330.00 286.00 224.98 408.00 485.00 336.00 331.00 274.50 332.00 245.00 305.00 329.00 442.50 455.00 488.00 290.00 300.00 440.00 286.00 310.00 310.00 310.00 310.00 310.00 310.00 310.00 310.00	415.00 391.00 316.00 248.00 422.00 591.00 360.00 361.00 285.55 314.00 360.00 520.00 465.00 541.89 305.00 331.00 476.00 301.00 331.00 476.00 457.00	377.60 358.90 300.56 236.00 408.43 573.27 348.26  335.20 275.93 282.36 336.27 248.94 335.74 336.47 480.58  456.75 506.49 294.84 310.66 454.01 298.05 310.70 442.30

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	(IM) =	Individual	Muscle	
Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light				
112A 3 Rib, ribeye, bnls, heavy	12	28,039	554.00 600.0	0 580.52
112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless	7	130,057	265.00 306.0	0 267.55
114A 3 Chuck, shoulder clod, trmd	6	85,018	325.00 330.0	0 325.11
114E 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	0	0		
114F 5 Chuck, clod tender (IM)				
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 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	8	14.364	355.05 382.0	0 372.28
116B 1 Chuck, chuck tender (IM)	8	35,169	291.64 315.0	0 303.56
120 1 Brisket, deckle-off, bnls	0 5	4.778	218.85 241.4	8 226.51
120A 3 Brisket, point/off, bnls	0	0		
123A 3 Short Plate, short rib	5 4	8,275 2,967	437.33 581.0	10 534.49 10 342.65
160 1 Round, bone-in	Ō	0	330.00 332.0	0 012.00
161 1 Round, boneless	0	0		
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	4	7,548	321.90 336.0	0 329.26
168 1 Round, top inside round	3	6,083	275.99 285.0	0 279.66
169 5 Round, top inside, denuded	4	2,273	325.00 340.5	0 328.59
3 Round, top inside, side off	0	0		
170 1 Round, bottom gooseneck 171B 3 Round, outside round				
171C 3 Round, eye of round (IM)	5	2,240	329.80 340.0	0 333.07
174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1				
175 3 Loin, strip loin, 1x1	0	0		
180 1 Loin, strip, bnls, heavy	0	0		
174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. 1x1 180 3 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	8	12,431	490.00 535.0	0 495.46
184 1 Loin, top butt, bnls, heavy	3 1 <i>4</i>	3,056 44 925	277.10 302.0	0 298.13 0 290.59
185A 4 Loin, bottom sirloin, flap	3	1,057	435.30 465.5	0 442.29
185B 1 Loin, ball-tip, bnls, heavy	7	10 222	212 00 221 0	0 215 10
1850 1 Loin, Sirioin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM)	0	10,322	313.00 331.0	10 315.10
189A 4 Loin, tndrloin, trmd, heavy	10	6,005	1000.00 1086.0	0 1032.26
1858 4 Loin, Bottom sirioin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	3	2,161	980.00 980.0	10 980.00
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ns 1-6 (II	M) = Individual	Muscle
124 4 Rib, Back Ribs, Fresh				
124 4 Rib, Back Ribs, Frozen	5	6,134	93.00 125.0	0 99.13
121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM)	26 15	202,755	400.00 465.0	10 353.53 10 425.03
121E 6 Outside Skirt, pld (IM)	6	3,854	600.00 660.0	0 634.49
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	18 16	63,806 39.571	279.70 306.0 275.00 321.0	0 288.13 0 294.86
GB - STEER/HEIFER SOURCE - 10 Pound				
Ground Beef 73% Ground Beef 75%	8	84,262	229.00 296.0 256.50 341.0	0 255.00
Ground Beef 81%	9	29,619	256.50 341.0	0 285.21
Ground Beef 85% Ground Beef 90%	0	0		
Ground Beef 93%	U	-		
Ground Beef Chuck 80%	3 4	23,892	322.50 351.0 341.00 376.0	323.46
Ground Beef Round 85% Ground Beef Sirloin 90%	0	1,723	341.00 370.0	0 303.41
BLENDED GB - STEER/HEIFER/COW SOURCE	E - 10 Poun	d Chub Bas:	is - Coarse & F	ine Grind
Blended Ground Beef 73%				
Blended Ground Beef 75%	0	0		
Blended Ground Beef 81% Blended Ground Beef 85%	7	95,360	208.00 255.0	0 232.73
Blended Ground Beef 90%	0	0		
Blended Ground Beef 93% Blended Ground Beef Chuck 80%				
Blended Ground Beef Round 85%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE				
Fresh 50% lean trimmings Frozen 50% lean trimmings	25 0	780,292 0	94.00 116.5	0 104.66
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness		Ma: 1.0	ximum Fat at an	y point
1. 3/4" (19mm) 2. 1/4" (6mm)		1/:	2"	
3. 1/8" (3mm)		1/	4"	
4. Practically free (75% surface lease). Peeled/Denuded		1/8		
6. Peeled/Denuded, surface membrane	removed	1/8	8"	
Items that have no entries indicate	there were	trades bu	t not reportabl	
because they did not meet the daily LM_XB 459 as the item may qualify.	3/10/20 gu	iaeilne. 1	riease reier to	weekiy

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 mostly 1.00 to 2.00 higher; 85% was unevenly steady; 75% was 1.00 to 3.00 lower; 65% was generally steady; Other lean percentages were not fully established. Beef trimmings generally steady on moderate demand and offerings.

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

Central	13.24	Loads	 529,489	pounds
National	37.76	Loads	 1,510,577	pounds

TRACTORAL	37.70 10	ccas	1,510,577 pourus			
FOB Plant - Central						
	# of Trades	Total Pounds		ice nge	Weighted Average	
Chemical Lean						
Fresh 92-94%						
Frozen 92-94%						
Fresh 90%	5	135,317	\$221.50	\$225.50	\$223.11	
Frozen 90%						
Fresh 85%	11	284,821	\$199.00	\$211.00	\$202.95	
Frozen 85%						
	•	TO 640	+1.00 00	41.00 00	+150 00	
	2	78,640	\$173.00	\$173.00	\$173.00	
Frozen 94-96%						
Fresh 81% Frozen 81% Fresh 75% Frozen 75% Fresh 73% Fresh 65% Frozen 65% Bull Product Fresh 94-96%	2	78,640	\$173.00	\$173.00	\$173.00	

FOB Plant - National					
	# of Trades	Total Pounds	Pri Rar		Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	7	151,317	\$221.50	\$225.50	\$223.10
Frozen 90%					
Fresh 85%	15	316,821	\$199.00	\$211.00	\$203.06
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	3	106,289	\$169.97	\$173.00	\$172.21
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	9	125,147	\$128.75	\$131.00	\$130.18
Frozen 65%					
Fresh 50%	25	780,292	\$94.00	\$116.50	\$104.66
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, , 2014
Compared to Last Week: Market activity was slow to moderate.
Prices so far this week have been fairly consistent with last week's levels. Harsh weather conditions on the east coast has led to difficulties on the import and decreased demand.

#### AUSTRALIA AND NEW ZEALAND - FOB AND TIS

		0-15 Days	
BULL MEAT:	East Coast		West Coast
95%	214.00- 216.00		
COW MEAT:			
95%	214.00- 215.00		
90%	205.00- 207.00		
CFM Fores 85%	191.00- 193.00		
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	190.00- 191.00		
Beef Trim 80%	175.00- 176.00		
Beef Trim 75%	162.00- 163.00		
Beef Trim 70%			
Beef Trim 65%	164.00- 166.00		
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			

5.1.2.		
		16-45 Days
BULL MEAT:	East Coast	West Coast
95%	214.00- 216.00	213.00
COW MEAT:		
95%	214.00- 215.00	212.00
90%	206.00- 207.00	205.00
CFM Fores 85%	192.00- 193.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	190.00- 191.00	191.00
Beef Trim 80%	176.00- 177.00	
Beef Trim 75%		

URUGUAY - FOB BULL MEAT:	AND TIS 0-15 Da	ys 16-45 Days
95%		•
COW MEAT:		
95%		
90%		
CFM Fores 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		

# WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 6.0 Loads Reported

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

Market for	Week Ended:		January	24,	2014	
		Lds	_		Price	Range
UT,brk 2-4	450#/up					
UT, bng 1-3	400#/up	3.0			126.	00
Cutter 1-2	350#/up	3.0			126.	00
Bulls YG 1	500#/up					

#### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>		CHOICE 600-900# \$221.36 0.27	(	<b>SELECT</b> <b>600-900#</b> \$218.39 0.57		
Current Index I SUPPLY (Live) Equivalent: DEMAND (Box) Equivalent: Live-Box Spread	84,722 Hd 40,703 Hd*	\$217.45		\$212.52	tle.	
Nation (5 day Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	mal Daily Dire accumulated w Weight P 1412 1292 904 810	ct Cattle ghtd avg) rice Hea \$147.69 \$147.85 \$238.46 \$236.61	ad : 31,879: 21,069: 18,992 12,782	Ch 600-900# Se 600-900# Current Lds Previous Ld		
Grading 9 Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# :	* Breakdown	76.77%: 26.75%: 50.02%: 23.23%: 4.61%: 18.62%:	Di St He Pi Si	rop Credit teer Dressin eifer Dressi rocessing Co laughter Cos	: ng % : ng %: ost : st :	14.91 63.54% 63.55% 12.00 50.50
Basis Value =		400-500#500	Carca 0-600# 60	ass Weights 00-900# 900		
	14.02 4.97 3.37 -1.01 -19.30 1.39 -11.33		\$222.56 \$213.51 \$211.91 \$207.53 \$189.24 \$209.93	\$235.38 \$226.33 \$224.73 \$220.35 \$202.06 \$222.75	\$230.77 \$221.72 \$220.12 \$215.74 \$197.45	\$212.88 \$203.83 \$202.23 \$197.85 \$179.56 \$200.25

## 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	1%		
Current-Cutout Value: Change from prior day:		\$175.75 \$0.99			
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, sp.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flamk Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.		Price \$223.10 \$279.00 \$279.00 \$269.78 \$267.67 \$259.66 \$264.18 \$427.99 \$455.71 \$244.05 \$244.05 \$262.92 \$263.30 \$228.78 \$30.53 \$228.16 \$8.16	Value \$124.58 \$6.47 \$6.26 \$13.38 \$2.60 \$6.68 \$2.27 \$3.37 \$2.55 \$1.92 \$1.92 \$1.09 \$0.14 \$0.52	Change \$0.99 (\$0.01) \$0.01 (\$0.05) \$0.01 \$0.03 (\$0.01) \$0.02

#### 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)

289,200	pounds
110,143	pounds
047,798	
271,569	
154,793	pounds
	110,143 047,798

Frozer	n Cuts 3.87	loads -	-	154,	793 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
	/BREAKER				
	- 11 11 22 4 6 21				
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket	41	130,132	\$300.52	(\$0.46)
112	Rib, ribeye roll, 10-up lbs.	57	129,345	\$297.56	\$0.77
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	33	53,426	\$313.77	(\$0.95)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	21	45,328	\$305.39	(\$6.52)
100	Chuck, boneless 85%	3	40,605	\$231.17	(+0.00)
120	Chuck, Drisket	29	33,089	\$218.27	(\$2.03)
168	Pound top inside 10-un lbs.	30	133 197	\$253 67	¢1 QQ
169A	Round, top inside c-off, 8-10 lbs	8	77.305	\$223.52	(\$4.83)
169A	Round, top inside c-off, 10-14 lbs.	25	200,287	\$272.41	(\$0.36)
169A	Round, top inside c-off, 14-up lbs.	8	38,864	\$282.01	(   /
171B	Round, outside round	9	40,317	\$285.40	\$6.29
171C	Round, eye of round	44	54,109	\$287.49	(\$0.48)
	Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 13-dn lt Loin, Semi-Bnls Short Loin, 13-up lk	S.			
		)S.			
180	Loin, strip, buls, 7,5 lbs.	10	14.539	\$234.26	\$4.39
182	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt				
184	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnls	41	142,910	\$237.29	
185A	Loin, bottom sirloin butt flap, bnls	5. 52	147,513	\$257.51	(\$0.83)
	Loin, butt tender, peeled R/CANNER				
	Rib. ribeve roll. 4-6 lbs				
112	Rib, ribeye roll, 6-8 lbs.	29	52,572	\$265.28	\$4.00 \$2.05
112	Rib, ribeye roll, 8-up lbs.	20	56,636	\$266.77	\$2.05
100% I					
	Inside round - Combo Inside round - Boxed	28 22	324,534	\$278.02	(\$0.37) \$1.81 \$3.32 \$0.14 \$0.14
	Outside round	ΔZ Δ	30 100	\$290.47	53 33 5∓.0∓
	Eye of round	12	17.513	\$280.99	\$0.14
	Flats and eyes - Combo	34	301,280	\$268.66	\$0.14
	riais and eyes - boxed				
	Striploin	57	138,472	\$335.68	(\$0.92) \$0.12
	S.P.B Combo S.P.B Boxed	36	431,880	\$267.67	\$0.12
BONER	/BREAKER & CUTTER/CANNER				
116B	Chuck, chuck tender	53	160,170	\$259.66	(\$0.80)
167A	Round, knuckle, peeled	65	428,082	\$264.18	(\$1.69)
190	Loin, tenderloin, 2-3 lbs.	8	7,340	\$442.17	\$2.30
190	Loin, tenderloin, 3-4 lbs.	127	38,139	\$451.94	(\$1.70)
190	Loin, tenderloin, 4-5 ibs.	30 T37	230,753	\$4/5.28 \$518 03	(\$4.79) ¢8.44
193	Flank, flank steak	92	105.586	\$261.85	\$0.06
	/RREAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N EONER/REAKER	39	50,709	\$247.93	\$1.67
FROZE	N_BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs.				
112	Rib, ribeye roll 10-up lbs				
112A	Rib, ribeve 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.				
109A	Toin strip bols 7-9 lbs				
180	Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs.	3	8.060	\$323.00	
FROZE	N COTTER/CANNER	3	0,000	4525.50	
112	Rib. ribeve roll. 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	3	12,575	\$253.02	
112	Rib, ribeye roll, 8-up lbs. N BONER/BREAKER & CUTTER/CANNER				
	Loin, tenderloin, 2-3 lbs.				

8 29,470 \$247.81

\$20.67

	HIDES, CURED &	Lds	Price/Piece	Price/CW
HVY NATIVE STR	61-63#		107.00	
	62-64#		i	ung
	62#Min			-
	68#Min			
	78#Min			
	82-84#			
ATIVE STEER	46-48#			
OL BRAND STR	62-64#			
	64-66#		101.00	E
	68-72#			
	70-72#			
BUTT BRAND STR	62-66#			
	64#Min		105.50	A
	64-66#		106.00	A
	66-68#		1	unq
	74#Min			
ATIVE HEIFER	46-48#			
VY NATIVE HFR	47#Min			
	48-50#			
	50-52#			
	52-55#			
RANDED HFRS	47#Min			
	48-50#			
	62-64#			
RAND HFR SW	48-50#			
	50-52#			
RND COW SW	48-50#			
	54-56#			
RANDED COW	48-50#			
	52-54#			
ATIVE COW	48-50#			
	54-56#			
AIRY COW	48-50#			
	52-54#			
AIRY COW SW	48-50#			
	50-54#			
ATV BULL Con	96-100#			
	100-10#			
RND BULL SWCon	95-105#			
	100-10#			
VY TEX STEER	60-64#		103.50	A
	62-64#	24.0	104.00	
	64-66#			
	66-68#			
	70#Min	12.0	114.00	
	76#Min		114.00	В
VY TEX SIR/HFR	48-50#			
	60-64#			
RANDED STEER	62-64#	24.0	104.00	_
	64-66#		104.00	A
	201194	10 0	114.00	
	70#Min 80#Min	12.0	114.00	

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

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price 1	Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean				unq
export				unq
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				unq
export			95.00	95.00 C
HEARTS, regular, bone out			66.00	66.00 E
regular,bone-out exp			70.00	70.00 A
KIDNEYS, export				
LIPS, unscalded				
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			71.00	71.00 A
export			70.00	70.00 B
TRIPE, scalded, edible			88.00	88.00 D
scalded, edible, export	4.0	104.00 -	104.50	104.13
scalded, unbleached, export				
honeycomb, bleached				

BOXED FROZEN

SALIVARY GLANDS 13.00-20.75

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US The hide and offal value from a typical slaughter steer(1) for today was estimated at 14.91 per cwt live, down -0.02 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY		VALUE Price		Value
Steer hide, butt brand/Pc	5.03	105.75		7.69
Tallow, edible (2)	1.20	32.50	-1.75	0.39
Tallow, packer bleachable	4.50	27.25	-1.00	1.23
Tongues, Swiss #1 0-3%, exp	0.24	425.00	-	1.02
Cheek meat, trmd	0.32	203.00	-	0.65
Head meat	0.13	92.00	-	0.12
Oxtail, selected	0.24	303.25	-	0.73
Hearts, reg, bone out	0.38	70.00	-	0.27
Lips, unscalded	0.13	168.00	-	0.22
Livers, slcted, export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	104.25	16.25	0.68
Tripe, honeycomb bleached	0.15	162.25	-	0.24
Lungs, inedible	0.47	4.88	-	0.02
Melts	0.14	5.25	-	0.01
Meat & bone ml 50% blk/ton	3.70	370.00	-35.00	0.68
Blood meal 85% blk/ton pnh	0.60 1	1800.00	-	0.54
Totals:	18.84			14.91
Dressed equivale	nt basis	s (63% c	dress):	23.67
(1) Timical alaughtan ataon	ran i aha	1 275 -		

(1) Typical slaughter steer weighs 1,375 pounds
(2) May include Technical Animal Fat as both meet the same AFOA specifications

The average value of hide and offal for the five days ending Fri, Jan 24, 2014, was estimated at 14.93 per cwt., up 0.18 from last week and up 1.34 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 15.22 per cwt live, up 0.04 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	-PRODUCT	VALUE (	CATTLE)	
	Lbs	Price	Change	Value
			Prv/Dy	
Cattle hide/Pc	5.03	104.00	0.75	8.00
Tallow, edible (2)	1.20	32.50	-1.75	0.39
Tallow, packer bleachable	4.50	27.25	-1.00	1.23
Tongues, Swiss #1 0-3%, exp	0.24	425.00	-	1.02
Cheek meat, trmd	0.32	203.00	_	0.65
Head meat	0.13	92.00	-	0.12
Oxtail, selected	0.24	303.25		0.73
Hearts, reg, bone out	0.38	70.00	-	0.27
Lips, unscalded	0.13			0.22
Livers, slcted, export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	104.25	16.25	0.68
Tripe, honeycomb bleached	0.15	162.25	-	0.24
Lungs, inedible	0.47	4.88	-	0.02
Melts	0.14	5.25	_	0.01
Meat & bone ml 50% blk/ton				0.68
Blood meal 85% blk/ton pnh	0.60	1800.00	-	0.54
Totals:	18.84			15.22
Dressed equivalent	basis (6	2.9% dre	ess):	24.20
/1\ m		1 200 -		

(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 1/24/2014, was estimated at 15.12 per cwt live, up 0.01 from last week.

# CALCULATIONS FOR BY-PRODUCT VALUE (COW) Libs Price Change Value

			Prv/Wk	
Cow hide, branded per piece	(2) 4.81	70.00	1.00	6.36
Tallow, renderer blchable	3.68	33.75	-	1.24
Tongues, Swiss cut, IW	0.32	389.75	-11.75	1.25
Cheek meat, trmd	0.43	184.50	-3.50	0.79
Head meat	0.14	175.50	2.00	0.25
Oxtail, reg, small box	0.20	292.25	8.50	0.58
Hearts, reg, bone out	0.46	65.00	0.75	0.30
Lips, unscalded	0.13	79.75	14.50	0.10
Livers, reg, gall off (3)	0.90	27.00	-1.75	0.24
Tripe, scalded edible, blch	d 1.06	84.75	-2.75	0.90
Tripe, honeycomb bleached	0.14	172.00	-2.00	0.24
Lungs, inedible	0.86	4.88	-	0.04
Melts	0.15	5.25	-	0.01
Meat bone ml, 50% blk/ton	10.71	401.50	-6.50	2.15
Blood meal, 85% blk/ton	0.73	L825.00	25.00	0.67
Totals:	24.72			15.12
Dressed equivalent	hagig (47% dregg	z):		32 17

Dressed equivalent basis (47% dress):
(1) Typical slaughter cow weighs 1,100 pounds.
(2) Hide weight adjusted regularly for seasonal variation.
(3) Reflects a 30% condemnation rate.

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

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT For Week Ended 1/24/2014 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	e Ran	ige	Wtavg	
CHEEK MEAT, Trimmed	4.3	179.00		189.00	184.42	_
FEET, unbleached, skin-on, exp						
FEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out	7.6	63.00	-	68.00	65.01	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT,	3.6	173.00	-	177.00	175.50	
KIDNEY'S Export		27.00	-	28.00	27.50	
LIPS, unscalded	1.7	76.00	-	101.50	79.76	
LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export						
LIVERS, Regular, bulk-pack export						
LIVERS, Regular, 2/box						
LIVERS, Regular, 2/box, export	11.7	23.00	-	34.00	26.91	
" 2 loads traded at 38.00 to Egypt						
MELTS,						
OXTAILS, Regular, small box		275.00	-	328.00		
SALIVARY GLANDS	1.1			29.00	29.00	
SWEETBREADS, export						
TONGUES, #1 white Swiss cut, IW	1.4	378.00	-	420.00	399.81	
TONGUES, exp.#1 white Swiss cut,IW						
TONGUES, #1 black Swiss cut, IW	1.3	378.00	-	384.00	381.69	
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	0.8	378.00	-	402.00	385.61	
TONGUES, exp.#2 mixed, Swiss cut, IW						
TONGUE Trimmings						
TRIPAS	2 0	04.00		05.00	04.65	
TRIPE, bleached, scalded, edible	3.0	84.00	-	85.00	84.67	
TRIPE, blchd, scld/w honeycomb						
TRIPE, bleached, scalded, edible exp		115 00		160.00	104 70	
TRIPE, unbleached, scalded, edible	4.6	115.00	-	160.00	124.78	
TRIPE, honeycomb bleached	0.9			172.00	172.00	
TRIPE, honeycomb unbleached	0.3			230.00	230.00	
TRIPE, omasum unbleached WEASAND MEAT	0.6			402.00	402.00	
WEASAND MEAT						

rriday, Ja	anuary 2	4, 2014	<u> </u>									Page
MANDATOR NATIONAL DAI	Y PORK REP	REPOR'	T FOR PLANT - N	Friday legotiated	Ja Sales	anuary - After	24,	2014 OB Plant	Ham	Pounds	Price Range	Wtd Avg
Loads PORK C	UTS	: :	240.30						17/dn Ham Combo 17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	314,406	- - 77.00 - 86.00	77.78
Loads TRIM/PI USDA ESTIMATI			36.77  UES - as	of 2:00mm					23-27# Trud Selected Ham 23-27# Trud Selected Ham 17-20 Ham Boxed	518,056	73.00 - 95.00	77.96
Based on negation and on average	otiated pri	ces and v	volume of	pork cut	s deli	ivered wi : U.S. do	thin 14 llars pe	days er	17-20 Ham Boxed, FZN 20-23 Ham Boxed 20-23 Ham Boxed, FZN	10,155	88.63 - 96.63	93.78
100 pounds. Calculations									23-27 Ham Boxed 23-27 Ham Boxed, FZN	4,846	89.00 - 97.63	93.01
	T	oday's E	stimated	Primal Cu	tout				27 & up Bone In Hams Combo 17-20 Boxed Vac Pack	7,988	91.56 - 133.00	110.64
Date  01/24/2014	Loads (			Butt  96.02				Belly 	17-20 Boxed Vac Pack, FZN 20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN		- - -	
Change:		0.50	-1.29	1.12	1.80	0.23	1.38	1.24	Collared Ham Combo Collared Ham Boxed		-	
01/23/2014 01/22/2014 01/21/2014	355.44 459.15 353.93	87.61 87.09 87.38	97.01	95.72	64.65	140.46 143.83 141.79	73.73 71.54	111.54 109.28 110.53	Collared Ham Boxed, FZN 3 Muscle Ham to Blue 4 Muscle Ham to Blue	55,840	131.15 - 144.18	142.70
1/20/2014	276.50	88.15	95.48	94.22	64.71	138.63	74.43	116.37	5 Muscle Ham to Blue 3 Muscle Ham to Blue Boxed		-	
Five Day Ave								112.10  Wtd Avg	4 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed Roll Out Ham		- - -	
ioin 1/4 Trimmed	Loin VAC					11.00 - 1	_	-	Rollout Ham Bnls Boxed Roll Out Hams Rolled & Tied	18,463	149.00 - 172.50 -	152.18
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	Loin VAC, Loin Paper					-			Roll Out Ham Rolled Tied Boxed 2pc 2PC Boxed		- - -	
1/4 Trimmed 1/4 Trimmed 1/8 Trimmed	Loin Combo			117,29 262,69		06.00 - 1 L5.50 - 1			2PC Boxed, FZN Insides		- 118.00 - 136.00	
1/8 Trimmed 1/8 Trimmed	Loin VAC, Loin Paper			25,307		- L7.50 - 1			Outsides Knuckles Lite Butt	94,690 31,280 5,760	125.25 - 136.00 118.00 - 126.00 84.25 - 125.25	129.67 125.16
1/8 Trimmed 1/8 Trimmed Bone-in CC,	Loin Combo			64,233	15	- - 58.00 - 1	88.00	172.23	Insides (RED) Combo Outsides (RED) Combo	3,700		111.50
Bone-in CC, Bone-in CC,	Tender-in : Tender-in :	Loin VAC Loin Coml	, FZN			_			Knuckles (RED) Combo Lite Butt (RED) Combo Inner Shank	39 <i>Δ</i> ΔΕ	- - 84.25 - 114.18	94.47
B-In CC, Te B-In CC, Te Bnls CC Stra	nder-in, FL		FZN	50,481 486,35	5 19	53.00 - 1 - 50.00 - 1	81 00	158 38	Outer Shank Insides Boxed	19,278 3,266	84.00 - 125.25	95.36
Bnls CC Str Bnls CC Str	ap-on, FZN ap-off			24,348 514,16	14	18.00 - 1 57.00 - 1	50.00	149.03	Outsides Boxed Knuckles Boxed		= -	
Bnls CC Str Bnls CC Str Bnls CC Str	ap-on, 1/2	cut				- - -			Lite Butt Boxed Inner Shank Boxed Outer Shank Boxed		- - -	
Bnls CC Str Bnls CC Str	ap-off, 1/2 ap-off, 1/2	cut cut, FZ	N	21,775	1'	74.00 - 2	07.00	200.89	Shanks Bone In Shanks Bone In Boxed	2 000	- - - 117.00	100.00
Whole Bnls : Boneless Si: Boneless Si:	Strap-on rloin			263,87 5,098		- 18.00 - 1 18.00 - 1		125.61 124.70	Shanks Bone In Boxed, FZNBelly	∠,∀∀∀ 	99.50 - 117.00	±∪3.36
Boneless Sir Bone-in Sir	rloin, Comb loin			61,501		5.50 - 9		86.67	Derind Belly 7-9# Derind Belly 9-13#	107 200	- 144.00 - 148.48	116 25
Bone-in Sir Blade Ends Blade Ends,				60,069 10,629		7.00 - 9 0.70 - 9		82.95 86.28	Derind Belly 13-17# Derind Belly 17-19#		141.00 - 150.00	
Tenderloin Tenderloin,				28,464	22	22.00 - 2	69.83		Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN	0.202	100 00	104.11
Tenderloin, Tenderloin, Butt Tender	1 pc vac,	FZN				-			Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed	8,323	180.00 - 187.25 - -	184.11
Butt Tender Backribs 2.	, FZN			156,15	5 20	- 08.05 - 2	55.39	222.36	Derind Belly 13-17# Boxed, FZN Derind Belly 17-19# Boxed		-	
Backribs 2. Backribs 2. Backribs 2.	0#/up 1 Pc '	Vac		57,602 29,866		- L9.30 - 2		225.10 188.70	Derind Belly 17-19# Boxed, FZN Skin-on Belly 8-10# Skin-on Belly 10-12#		- - -	
Riblets Riblets, FZ		vac, rziv				50.00 - 2 - 7.00 - 9		68.60	Skin-on Belly 12-14# Skin-on Belly 14-16#		-	
Butt 1/4 Trim Bu	++ \720			758 57	R 10	05.00 - 1	22 00	110 17	Skin-on Belly 16-18# Skin-on Belly 18-20# Skin-on Belly 20-25#		- - -	
1/4 Trim Bu 1/4 Trim Bu	tt VAC, FZN			30,700		26.63 - 1			Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN	20 545		174.00
1/4 Trim Bu 1/4 Trim Bu 1/4 Trim Bu	tt Combo			186,33	2 10	01.50 - 1	15.00	109.54	Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN Skin-on Belly 12-14# Boxed	39,745 29,803	155.00 - 221.63 - 135.00 - 218.56	
1/4 Trim Bu 1/8 Trim Bu	tt 1 Pc VAC tt Vac	, FZN		21,738	13	- L1.00 - 1	36.25	116.68	Skin-on Belly 12–14# Boxed, FZN Skin On Belly 14–16# Boxed	26,890	-	
1/8 Trim Bu 1/8 Trim Bu 1/8 Trim Bu	tt Paper			7,284	12	25.50 - 1	36.25	132.01	Skin On Belly 14–16# Boxed, FZN Skin On Belly 16–18# Boxed Skin On Belly 16–18# Boxed, FZN		- - -	
1/8 Trim But 1/8 Trim But	tt Combo					_			Jowl			
1/8 Trim Bu 1/4 Trim St	tt 1 Pc VAC eak Ready B	, FZN utt Vac		32,096	13	L7.26 - 1	25.37	121.39	Skinned Combo Skinned Boxed	91,869 2,280	58.63 - 70.75	43.82 63.59
1/4 Trim St 1/4 Trim St 1/4 Trim St	eak Ready B eak Ready B	utt 1 Pc utt 1 Pc	Vac		90	L5.39 - 1 0.00 - 9	8.51	91.77	Skrimed Boxed, FZN Skin On Combo Skin-On Boxed	2,100 84,120	65.25 - 72.75	70.33 37.21
1/8 Trim St 1/8 Trim St	eak Ready B eak Ready B	utt Vac utt Vac,	FZN			20.00 - 1			Skin-On Boxed Skin-On Boxed, FZN		-	
1/8 Trim St 1/8 Trim St 1/4 Trim Bn	eak Ready B ls Butt VAC	utt 1 Pc !			1 1:	- - 18.00 - 1	39.63	124.57				
1/4 Trim Bn 1/4 Trim Bn	ls Butt VAC ls Butt Pol	, FZN Y				_						
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	ls Butt Com	lbo		92,924 5,838	12	24.00 - 1 -	49.25	140.63				
1/4 Trim Bn Bnls CT But	ls Butt 1 P t 1 Pc VAC	c VAC, F	ZN			_						
Bnls CT But  Picnic	L 1 PC VAC,	rZN −										
RS Smoker T SS Smoker T	rim Picnic'	VAC		127,76	8 73	- 3.48 - 9	7.00	78.86				
SS Smoker T SS Smoker T SS Smoker T	rim Picnic	Paper/Po	ly	37,364	88	3.63 – 9 –	5.25	92.90				
SS Smoker T SS Smoker T	rim Picnic rim Picnic	Combo 1 Pc Vac		51,876	80	).00 - 1	02.00	84.15				
SS Smoker T Picnic Cush Picnic Cush	rım Picnic ion Meat Va ion Meat Va	⊥ Pc Vac .c .c, F7M	, fzn	140,92 52,634	3 1	- 16.00 - 1 16.00 - 1	41.63 16.25	122.32 116.19				
Picnic Cush Picnic Cush Picnic Cush Picnic Cush Picnic Cush	ion Meat Po ion Meat Po	ly ly, FZN		18,600 90,480	11	16.00 - 1 15.00 - 1 15.00 - 1	20.00	117.47 115.68				
						-						
Trind Sparer: Trind Sparer:	ib - LGT ib - LGT, F	ZŅ		184,86 15,931	2 14	11.00 - 1 23.51 - 1	70.25 60.00	152.05 143.27				
Sparerib Trind Sparer Trind Sparer Trind Sparer Trind Sparer Trind Sparer Trind Sparer	ib - LGT, P ib - LGT, P ib - LGT G-	oly oly, FZN		4,946 11,149	16 14	50.25 - 1 19.74 - 1	76.63 74.14	170.56 154.54				
Trind Sparer	16 - LGT, 1 1b - LGT, 1	PC VAC		4,789	1;	5/./8 - 1 -	/5.00	164.83				
Trind Sparer Trind Sparer Trind Sparer	ib - MED ib - MED, F	ZN		82,840 22,180 29,469	13 12	38.73 - 1 21.94 - 1 55.63 - 1	56.00	152.48				
Trmd Sparer Trmd Sparer	ib - MED, P ib - Med Co	olý, FZN mbo		409	1;	- co.c. - -	۷2.۷3	1.07.14				
Tmd Sparer Tmd Sparer	ib - MED, 1 ib - MED, 1	PC VAC PC VAC,	FZN	00.00	1,		40 20	100 00				
St Louis Sp St Louis Sp St Louis Sp	areribs, VA areribs, PO	C, FZN LY		86,961 12,945	18	32.00 - 2 33.00 - 2	40.00	198.99 215.17				
St Louis Sp St Louis Sp	areribs, PO areribs, Co	LY, FZN mbo		169,19		20.00 - 2		151.23				
BBQ Style S BBQ Style S BBQ Style S	pareribs, V. pareribs, P	AC, FZN oly		82,964	1;	59.80 - 2 - -		100.23				
BBQ Style S BBQ Style S	pareribs, P	oly, FZN				_						

MANDATORY PORK REPORT FOR Friday, January 24, 2014
NATIONAL DAILY PORK REPORT FOR PLANT - Negotiated Sales - Afternoon - FOR Plant

NATIONAL DAILY PORK REPORT FOB PLANT - Ne	gotiated Sa	ales - Afternoon -	FOB Plant
Trim	Pounds	Price Range	Wtd Avg
42% Trim Combo	258,273	34.00 - 50.25	36.37
65% Trim Combo 72% Trim Combo	248,885	72.85 - 82.00	76.02
85% Trim Combo 42% Trim Boxed 42% Trim Boxed, FZN	9,600 36,600	44.00 - 52.62 38.26 - 40.39	46.25 38.29
65% Trim Boxed 72% Trim Boxed 72% Trim Boxed, FZN	21,000 49,980	82.62 - 138.25 70.39 - 128.25	92.94 78.75
85% Trim Boxed Picnic Meat Combo Cushion Out	200,892	90.00 - 107.00	93.28
Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In	59,100 90,000	100.00 - 108.00 95.00 - 117.00	105.37 95.44
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZW	97,722 25,518	100.17 - 129.25 111 40 - 126 50	103.94 113.33
		32.15 - 33.55	
Trim w/Trace Boxed Trim w/Trace Boxed, FZN	•	103.00 - 117.00	
Blade Meat Combo Blade Meat Boxed Blade Meat Boxed		_	
Blade Meat Boxed, FZN 728 Ham Trim Combo	8,218	69.72 - 101.00 74.00 - 75.60	74.80
72% Ham Trim Boxed 90% Ham Trim Combo	4,740	89.00 - 96.85	94.19
Variety			
Untrimmed Neckbones Gas	14,271	59.00 - 87.00	63.23
Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	41,490	42.00 - 56.00	45.84
Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	25,044	47.25 - 103.70	60.39
Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	30,180 7.858	47.25 - 103.70 38.73 - 48.41 67.25 - 116.50	45.04 96.07
ULICITICIDA NECADOLES POLY, FZIN		_	
Trimmed Neckbones Combo Untrimmed Neckbones Combo Breast Bones Poly	14,779	23.00 - 45.50	37.76
Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	65,387	71.10 - 80.00	74.92
Brisket Bones, Full Cut, 10#, FZN		_	
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	29,296	85.51 - 108.50 -	90.47
Tails, Poly Tails, Poly, FZN	21.000	- 60.00 - 79.00	73.26
Tails, Gas Tails, Gas, FZN	21,000		75.20
Thild Combo	4 750	92 34 _ 112 00	105 75
Front Feet, Poly Front Feet, Poly, FZN Front Feet, Combo	16,818	92.34 - 112.00 51.51 - 95.00	79.01
Front Feet, Gas Front Feet, Gas, FZN		=	
Hind Feet, Poly Hind Feet, Poly, FZN	20,800	65.00 - 112.50	71.25
Hind Feet, Combo	585,365	65.00 - 112.50 46.02 - 66.37 37.50 - 74.00	62.66
Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	41,760	50.00 - 68.00	50.41
Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN		- -	
Hocks, Picnic, Combo Front Feet, Split, Gas		- -	
Front Feet, Split, Gas, FZN Front Feet, Split, Poly			
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 AI 1/8 Trimmed Loin VAC, FZN		- -	
AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN		<u>-</u> -	
AI Bnls CC Strap On AI Bnls CC Strap On, FZN		-	
AI Bnls CC Strap Off AI Bnls CC Strap Off, FZN	5,477	176.25 - 216.80	199.37
AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut, FZN		-	
AI Bals CC Strap-off, 1/2 cut AI Bals CC Strap-off, 1/2 cut, FZN		-	
AI Boneless Sirloin AI Boneless Sirloin, FZN		<u>-</u> .	
AI Bone-in Sirloin, AI Bone-in Sirloin, FZN		<del>-</del>	
AI Blade Ends		_	
AI Blade Ends, FZN AI Tenderloin	13,330	245.00 - 284.00	247.86
AI Tenderloin, FZN AI Tenderloin, 1 pc vac		-	
AI Tenderloin, 1 pc vac, FZN AI 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 AI SS Smoker Trim Picnic VAC			
AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac			
AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac	94,196	118.50 - 162.00 -	122.41
AI 1/4 Trim Butt VAC		-	
AI 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, 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 Trnd Sparerib - LGT		- -	
AI Trind Sparerib - LGT, FZN AI Trind Sparerib - LGT, 1 PC VAC		-	
AI Trind Sparerib - 161, 1 PC VAC, FZN AI Trind Sparerib - MED		-	
AI Trmd Sparerib - MED, FZN		-	
AI Trnd Sparerib - MED, 1 PC VAC AI Trnd Sparerib - MED, 1 PC VAC, FZN		-	

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

Detailed description of the cutout is available on request.

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

Loads PORK CUTS : 239.92 Loads TRIM/PROCESS PORK : 36.78

Loads PORK C	UTS ROCESS PORK 		239.92 36.78 					
USDA ESTIMATI Based on nego	ED PORK CUT- otiated pric	-OUT VALU	volume of	pork ci	ıts deli			
and on averaç 100 pounds. Calculations								
	To	oday's E	stimated :	Primal (	atout			
	Loads (							
01/24/2014 Change:								
01/23/2014 01/22/2014 01/21/2014 01/20/2014	355.22 458.74	86.98 86.07	96.46 95.58	93.97 95.29	61.13 62.84	141.05 141.95	72.76 69.02	112.50 111.70
01/21/2014 01/20/2014	353.56 276.31	86.18 87.01	94.83 94.50	94.23 93.53	64.10 63.11	140.37 138.47	72.97 72.73	106.89 115.49
Five Day Ave	rage	86.68	95.28	94.40	62.64	140.30	72.26	111.98
Loin				Pound	is	Price F	ange	Wtd Avg
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	Loin VAC, I	FZN		240,6	522 10	05.28 -	134.22	114.42
1/4 Trimmed 1/4 Trimmed	Loin Paper Loin Combo	, FZN		117,2	290 10	- 05.98 -	114.63	108.11
1/8 Trimmed 1/8 Trimmed 1/8 Trimmed	Loin VAC, I					-	131.22 140.49	
1/8 Trimmed 1/8 Trimmed	Loin Paper Loin Combo	, FZN				_		
Bone-in CC, Bone-in CC, Bone-in CC,	Tender-in 1	Loin VAC	, FZN	64,23	33 15	6.89 – – –	190.44	172.49
B-In CC, Ter B-In CC, Ter	nder-in, FL0 nder-in, FL0	ON Loin ON Loin,	FZN			_	192.96	165.15 158.66
Bols CC Stra Bols CC Stra Bols CC Stra	ap-on, FZN ap-off			24,34 514,8	18 14 187 16	17.46 - 55.62 -	181.85 151.55 198.53	149.57 186.01
Bnls CC Stra Bnls CC Stra Bnls CC Stra	ap-off, FZN ap-on, 1/2 ( ap-on, 1/2 (	cut cut FZN				-		
Bnls CC Stra	ap-011, 1/2 ap-off, 1/2	cut, FZ	N	21,77	75 16	58.83 -	201.00	196.50
Whole Bnls S Boneless Siz Boneless Siz	Strap-on rloin			263,4 5,098	119 11 3 12		135.22 121.30	125.42 121.22
Boneless Sir Bone-in Sir	rloin, Combo loin	0		61,50		-	96.08	85.93
Bone-in Siri Blade Ends Blade Ends,				60,06 10,62	59 76 29 69	5.57 – 9.87 –	93.02 90.31 268.45	82.67 86.37
Tenderloin Tenderloin,	FZN			28,66	54 22	22.08 -	268.45	251.47
Tenderloin, Tenderloin, Butt Tender		FZN				-		
Butt Tender Backribs 2.0 Backribs 2.0	0#/up			156,1	155 20	08.74 - -	252.99	221.93
Backribs 2.0 Backribs 2.0	0#/up 1 Pc V			56,67 29,86	72 21 56 14		248.35 237.20	225.92 188.05
Riblets Riblets, FZ	N			359,8	397 68	3.12 -	92.76	70.03
Butt 1/4 Trim But 1/4 Trim But				758,5	578 97	7.15 -	125.22	109.49
1/4 Trim But 1/4 Trim But	tt Paper tt Paper, Fi					-	127.29	123.90
1/4 Trim But 1/4 Trim But 1/4 Trim But	tt 1 Pc VAC	, FZN		186,3	332 98	3.47/ - - -	111.33	105.86
1/8 Trim But 1/8 Trim But 1/8 Trim But	tt Vac tt Vac, FZN					-	130.15	113.37
1/8 Trim But 1/8 Trim But	tt Paper, Fi tt Combo	ZN		2,30	± 12		129.49	129.40
1/8 Trim But 1/8 Trim But 1/4 Trim Ste	tt 1 Pc VAC			32.09	96 11	- - 5.81 -	119.49	117.68
1/4 Trim Sta	ook Poody B	1tt 1720	FZN Vac			_		
1/4 Trim Ste 1/4 Trim Ste 1/8 Trim Ste 1/8 Trim Ste	eak keady B eak Ready B eak Ready B	utt 1 Pc utt Vac utt Vac,	vac, fzin	142,8	7 82 306 12	20.62 -	134.99	125.84
1/8 Trim Ste 1/8 Trim Ste 1/4 Trim Bri	eak Ready B eak Ready B	utt 1 Pc	Vac	262.5	707 11	- - 1 25	136.67	123.74
1/4 Trim Bn	ls Butt VAC					-		
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	ls Butt Poly ls Butt Comi ls Butt 1 Po	y, FZN bo c.VAC		92,92 5,838	24 11 3 12	11.14 -	143.46 144.01	116.56 136.71
1/4 Trim Bni Bnls CT But	ls Butt 1 Po t 1 Pc VAC	c VAC, F	ZN			-		
Bnls CT But								
RS Smoker T SS Smoker T	rim Picnic Y	VAC		127,	798 71	L.30 -	96.72	77.53
SS Smoker T SS Smoker T SS Smoker T	rim Picnic l rim Picnic l	Paper/Po. Paper/Po.	ly ly, FZN	36,32	29 81	L.24 - -	88.47	85.37
SS Smoker T SS Smoker T SS Smoker T	rim Picnic	1 Pc Vac	E'ZNI	52,16	57 72	2.36 -	103.00	78.50
Picnic Cush: Picnic Cush:	ion Meat Va ion Meat Va	c c, FZN	,	140,4 52,63	112 11 34 11	12.15 - 18.24 -	134.28 118.85 122.29 128.55	122.18 118.38
Picnic Cush: Picnic Cush: Picnic Cush:	ion Meat Po	ly, FZN		18,61 90,48	10 11 30 11	L3.62 - L3.62 - -	122.29 128.55	116.06 115.41
Sparerib	ib ICE			10/1		00 20	164 50	150.00
Trind Sparer: Trind Sparer: Trind Sparer:	ib - LGT, Fi ib - LGT Pa	ZN oly		15,93 5,141	30 / 13 31 12 1 15	06.26 - 26.11 - 53.47 -	164.59 158.62 169.26 172.28	150.66 141.67 163.10
Trind Sparer: Trind Sparer: Trind Sparer:	16 - LGT, PC 1b - LGT Car	mbo rzn					172.28 175.62	155.79 164.16
Trind Sparer: Trind Sparer:	ib - LGT, 1 ib - MED	PC VAC,	FZN			_		
Trind Sparer: Trind Sparer: Trind Sparer:	ib - MED, Po	oly		22,18 28,97	30 11 74 14	17.51 - 18.26 -	167.85 154.62 155.24	150.79 152.29
Trind Sparer: Trind Sparer: Trind Sparer:	ib - Med Car	mbo				-		
St Louis Spa	areribs, VA areribs, VA	C, FZN	r <i>u</i> N	86,96 12,94	51 18 <b>1</b> 5 18	33.09 - 33.62 -	232.98 242.50	199.82 214.28
St Louis Spa St Louis Spa	areribs, POI areribs, POI	LY LY, FZN				-	258.19	
St Louis Spa BBQ Style Sp BBQ Style Sp	pareribs, V pareribs, V	AC AC, FZN		82,96	54 15	59.38 - -	207.98	165.98
BBQ Style Sp BBQ Style Sp BBQ Style Sp	pareribs, Po pareribs, Po	oly oly, FZN				-		
THE DIVITE D	pourtillo, U					-		

NDATORY PORK REPORT FOR TONAL DAILY PORK REPORT FOB OMAHA - 1	Negotiated S	ales - Afternoon -	FOB Omaha
ı	Pounds	Price Range	Witd Avg
/dn Ham Combo		_	
7-20# Trmd Selected Ham 3-23# Trmd Selected Ham	314.406	75.94 - 81.36 69.33 - 88.87	77.67
1-27# Trmd Selected Ham	518,056	69.33 - 88.87	75.60
'-20 Ham Boxed '-20 Ham Boxed, FZN		-	
-23 Ham Boxed -23 Ham Boxed, FZN	9,900	81.24 - 89.28	86.34
3-27 Ham Boxed	4,846	89.24 - 93.25	91.66
3-27 Ham Boxed, FZN '& up Bone In Hams Combo		-	
'-20 Boxed Vac Pack	7,988	89.28 - 129.33	110.27
'-20 Boxed Vac Pack, FZN )-23 Hams Sknd/Defatted Boxed		-	
1-23 Hams Sknd/Defatted Boxed, FZN		-	
ollared Ham Combo Ollared Ham Boxed		-	
ollared Ham Boxed, FZN Muscle Ham to Blue	55 840	- 131.62 - 143.88	141 67
Muscle Ham to Blue	33,040	131.02 143.00	141.07
Muscle Ham to Blue Muscle Ham to Blue Boxed		- -	
Muscle Ham to Blue Boxed		-	
Muscle Ham to Blue Boxed bll Out Ham		- -	
ollout Ham Bnls Boxed	18,463	142.58 - 168.50	148.00
ll Out Hams Rolled & Tied ll Out Ham Rolled Tied Boxed			
c		-	
C Boxed C Boxed, FZN		_	
sides	127,966	116.93 - 136.77 124.82 - 136.77 116.93 - 126.04 83.82 - 124.82	128.80
tsides uckles	31,280	116.93 - 126.04	124.84
te Butt	5,760	83.82 - 124.82	111.15
sides (RED) Combo tsides (RED) Combo		-	
uckles (RED) Combo te Butt (RED) Combo		_	
ner Shank	39,445	83.82 - 111.84	94.97
cer Shank sides Boxed	19,278	83.82 - 111.84 83.65 - 124.82 141.62 - 150.23	95.17 148 84
tsides Boxed	3,200		110.01
uckles Boxed te Butt Boxed			
iner Shank Boxed		-	
iter Shank Boxed ianks Bone In		- -	
anks Bone In Boxed	0.100	104 22 112 22	110 70
anks Bone In Boxed, FZN	2,136	104.33 - 113.33	TT0.70
У			
rind Belly 7-9#	107 200	140 60 146 06	145.04
rind Belly 9-13# rind Belly 13-17#	127,309 239,094	142.62 - 146.86 140.76 - 152.92	145.84 142.02
rind Belly 17–19#	•	-	
rind Belly 7-9# Boxed rind Belly 7-9# Boxed, FZN		-	
rind Belly 9-13# Boxed	8,323	180.33 - 187.22	183.22
rind Belly 9–13# Boxed, FZN rind Belly 13–17# Boxed		-	
rind Belly 13-17# Boxed, FZN		_	
rind Belly 17–19# Boxed rind Belly 17–19# Boxed, FZN		-	
in-on Belly 8-10# in-on Belly 10-12#		-	
in-on Belly 12-14#		-	
in-on Belly 14-16# in-on Belly 16-18#		-	
in-on Belly 18-20#		_	
in-on Belly 20-25#		-	
in-on Belly 8-10# Boxed in-on Belly 8-10# Boxed, FZN			45-
in-on Belly 10-12# Boxed in-on Belly 10-12# Boxed, FZN	39,745	156.59 - 214.28	172.28
in-on Belly 12-14# Boxed	29,803	133.62 - 214.96	145.40
in-on Belly 12–14# Boxed, FZN in On Belly 14–16# Boxed	26,890	- 141.15 - 161.13	144.79
n On Belly 14–16# Boxed, FZN	20,000	-	
n On Belly 16–18# Boxed n On Belly 16–18# Boxed, FZN			
	91,869	43.13 - 47.11	44.58
cinned Combo cinned Boxed	2,580	51.24 - 64.96	58.42
		59.31 - 71.80	58.42 67.27 36.20
inned Boxed inned Boxed, FZN	2,580 2,100	59.31 - 71.80	67.27

### Carbon	Trim	Pounds	Price	Range	Wtd Avg	
248, 885 69, 08 - 77, 77		258,273	33.63	- 45.01	35.87	
### 428 Trim Boxed ### 728 50,600 ### 772 50,67 ### 63.24 ### 778 10.06 ### 778 50.66 ### 778 50.67 ### 63.24 ### 778 10.06 ###	72% Trim Combo	248,885	69.08	- - 77.77	74.17	
728 Trim Boxed, 721 728 Trim William Boxed Cushinn Out, 59, 20 102, 62 103, 62 103, 63	42% Trim Boxed	9,600 36,600	44.72 ·	- - 50.87 - 37.78	46.32 36.68	
Sea Firm Assertable Castelan Out	65% Trim Boxed	21,000	74.72	_		
Finding Next Control Cushing OLF, FEW   90,000   94,90   110,33   95,45     Finding Next Control Cushing In   77,722   95,10   124,01   120,51     Finding Next Control Cushing In   77,722   95,10   10,99   118,19   111,83     Fin w/Trace Brosed   TEW   15,867   33,09   33,58   33,33     Fin w/Trace Brosed   TEW   10,448   104,49   113,33   108,13     Blade Mant Broad   Blade Mant Broad   Blade Mant Broad   Blade Mant Broad   1,400   4,740   88,65   96,80   94,04     Variety	85% Trim Boyed			_		
The without Series Coulds the property of the without Series Based Trim without Series Based Trim without Series Based Trim without Series Based Trim without Series Based Fan 10,448 104,49 = 113,33 108,13 Black Meat Country 10,448 104,49 = 12,34 1	Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out F7N	59,220	102.62	- 103.33 - 111.41 - 110.83	106.89	
The without Series Coulds the property of the without Series Based Trim without Series Based Trim without Series Based Trim without Series Based Trim without Series Based Fan 10,448 104,49 = 113,33 108,13 Black Meat Country 10,448 104,49 = 12,34 1	Picnic Meat Combo Cushion In Picnic Meat Roxed Cushion In	97,722 25.518	95.10 - 110.98 -	- 124.01 - 118.19	102.51 111.83	
Trim w/These Bood, F2N   Blade Meat Combo   10,449   10,449   113.33   108.13	Trim w/Trace Combo			-		
Blade Meat Rossed   FERN	Trim w/Trace Boxed, FZN	10 440	104.40	- - - 112 22	100 12	
Variety   Vari	Blade Meat Boxed			_		
Variety   Chrimmed Neckbornes Cas	72% Ham Trim Combo 72% Ham Trim Boxed	8,218	72.62	- 75.62 -	74.12	
Chrismed Necktornes Gas, FZN		4,740	88.65	- 96.80 	94.04	
Chrismed Necktores Gas, FZN   Trimmed Necktores Gas, FZN   Trimmed Necktores Gas, FZN   Trimmed Necktores Poly   Trimmed Necktores Poly   Trimmed Necktores Poly   Trimmed Necktores Poly   FZN   30,180   41,68   49,72   45,22   45,22   11,71   45,22   1	-	14 071	E0 0E	70 00	62.65	
Primmed Neckformes Gas, FZM	Untrimmed Neckbones Gas, FZN			-		
Trimmed Necktoness Polly, FZN	Trimmed Neckhones Cas FZN	•		_		
Trimmed Neckbones Combo  Thrimmed Neckbones Combo  Breaset Brase Foly  Breaset Brase Foly  Breaset Brase Foly  Brisket Broses Poly 10 Mr. 10#  Brisket Broses, Pull Ott., 30#  Brisket Broses, Pull Ott., 50#  Talia, Poly  Talia, Poly  Talia, Poly  Talia, Combo  Talia, Gas, FZN  Talia, Combo  Prout Feet, Poly, FZN  Hind Feet, Combo  Brose, Picnic, Poly  Hodse, Picnic, Poly  Brose, Picnic, Gas, FZN  Hodes, Picnic, Gas, FZN  Hode	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	30,180 5,604	41.68 60.49	- 49.72 - 89.88	45.22 82.61	
Breast Briss Poly, FZN   65,387   67.41   78.62   75.51     Brisket Bross, Pull Cut., 10#   FZN   FZ	Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo	10,320	41.00	- 51.30	44.43	
Brisket Bones, Pull Cut., 10#, FZN Brisket Bones, Pull Cut., 30#, FZN Talis, Poly, FZN Talis, Poly, FZN Talis, Gas Talis, Gas Talis, Gas Talis, Gas Talis, Gas, FZN Talis, Cumbo Talis, Cumbo Talis, Cumbo Proff Beet, Poly, FZN Talis, Cumbo Talis, Cumbo Proff Beet, Poly, FZN Talis, Cumbo Talis, Cu	Breast Bones Poly			-		
Brisket Bones, Full Cut., 30#, FXN Brisket Bones, Full Cut., Combo Talls, Poly, FZN Talls, Poly, FZN Talls, Poly, FZN Talls, Combo Talls, Combo Talls, Combo Talls, Combo Talls, Combo Talls, Combo Tront Feet, Poly Forth Feet, Poly, FXN Talls, Combo Front Feet, Gas, FZN Hind Feet, Foly, FZN  AX (Added Ingreds)  AX 1/4 Trimmed Loin VAC, FZN AX 1/4 Trimed Loin VAC, FZN AX 1/	Brisket Bones, Full Cut, 10#	03,307		-	73.31	
Tails, Poly, FEN Tails, Gas, FEN Tails, Confo Donot Peet, Poly FEN Total Feet, Confo Front Peet, Confo Front Peet, Confo Front Peet, Gas Front Peet, Foly Fen Hind Feet, Foly	Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	29,296	86.00	- - 109.50	91.17	
Tails, Gas, FZN Tails, Carbo Tails, Carbo Tails, Carbo Tront Feet, Poly, FZN Tails, Curbo Front Feet, Poly, FZN Tront Feet, Corbo Front Feet, Carbo Hind Feet, Poly, FZN Hocks, Picnic, Poly Hocks, Picnic, Poly Hocks, Picnic, Cas, FZN Front Feet, Split, Cas, FZN Front Feet, Split, Cas, FZN Front Feet, Split, Poly, FZN  AI (Adda Ingreds)  AI (A' Trimmed Loin VAC AI 1/8 Trimmed Loin VAC AI Bence-in CC, Tender-in Loin, VAC, FZN AI Bence Strap On, FZN AI Bence S	Tails, Poly	21 000	60 70	- - - 72 22	60 52	
Tails, Cutbo Front Feet, Poly Front Feet, Coly Front Feet, Combo Front Feet, Case, FZN Hind Feet, Case, FZN Hind Feet, Case, FZN Hind Feet, Combo Hind Feet, Combo Hind Feet, Combo Hind Feet, Combo Hods, Picnic, Poly Hods, Picnic, Poly Hods, Picnic, Poly Hods, Picnic, Roly Hods, Picnic, Roly Hods, Picnic, Roly Hods, Picnic, Roly Front Feet, Split, Gas Front Feet, Split, Gas Front Feet, Split, Gas Front Feet, Split, Gas Front Feet, Split, Roly Front Feet, Split, Rol	Tails, Gas	21,000	00.76	- /3.33 - -	09.55	
Front Feet, Canbo Front Feet, Gas Front Feet, Gas Front Feet, Gas, FZN Hind Feet, Poly Hind Feet, Poly Hind Feet, Combo Ses, 365, 365 Hind Feet, Combo Ses, 365, 365 Hocks, Picnic, Poly Hocks, Picnic, Foly Hocks, Picnic, Cas Hocks, Picnic, Cas Hocks, Picnic, Cas Hocks, Picnic, Combo Front Feet, Split, Gas Front Feet, Split, Roly Front Feet, Split, Poly Front Feet,	Tails, Combo Front Feet, Poly	4,662	92.81	- - 103.88	100.52	
Front Feet, Cas, FZN Hind Feet, Poly Hind Feet, Poly Hind Feet, Cyntro Front Feet, Split, Gas Front Feet, Split, Gas, FZN Front Feet, Split, Gas, FZN Front Feet, Split, Foly Front Feet, Split, Gas Frox Finned Loin Vac All 1/4 Trimmed Loin Vac All Borne-in CC, Tender-in Loin, Vac All Borne-in CC, Tender-in Loin, Vac All Bhals CC Strap On, FZN All Bhals CC Strap On, FZN All Bhals CC Strap On, FZN All Bhals CC Strap-On, 1/2 cut, FZN All Bhals CC Strap-On, FZN All Bhals CC Strap-On, 1/2 cut, FZN All Bhals CC Strap-On, 1/2	Front Feet, Poly, FZN Front Feet, Combo	16,602	53.13	- 91.33 -	79.67	
Hind Feet, Combo Hocks, Picnic, Poly, FZN Hocks, Picnic, Poly, FZN Hocks, Picnic, Cas, FZN Hocks, Picnic, Canbo Front Feet, Split, Gas FZN Front Feet, Split, Gas, FZN Front Feet, Split, Foly, FZN  AT (Added Ingreds)  AT 1/4 Trimmed Loin VAC AT 1/	Front Feet, Gas, FZN	18 300	60 98	- - - 61 24	61 07	
Hodes, Picnic, Poly, FZN 41,760 48.62 - 70.76 49.14 Hodes, Picnic, Gas Hodes, Picnic, Gas Hodes, Picnic, Gas, FZN Front Feet, Split, Gay, FZN AI (Added Ingreds)  AI (1/4 Trimmed Loin VAC AI 1/4 Trimmed Ioin VAC, FZN AI 1/4 Trimmed Ioin VAC, FZN AI 1/8 Trimmed Ioin VAC, FZN AI Bone-in CC, Tender-in Ioin, VAC, FZN AI Bals CC Strap On, FZN AI Bhis CC Strap On, FZN AI Bhis CC Strap Off, FZN AI Bhis CC Strap Off, FZN AI Bhis CC Strap-off, I/2 cut, FZN AI Bone-in Sirloin AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN AI Benderlos Z.0#/Wp, FZN AI Benderlos Z.0#/Wp, FZN AI Benderlos Z.0#/Wp, FZN AI SS Swoker Trim Picnic VAC AI SS Swoker Trim Picnic VAC, FZN AI I/4 Trim Butt Butt VAC, FZN AI I/4 Trim Butt Butt VAC, FZN AI I/4 Trim Butt Butt VAC AI I/4 Trim Butt Butt VAC, FZN AI I/4 Trim Butt Butt VAC, FZN AI I/4 Trim Butt Butt VAC, FZN AI I/4 Trim Butt Butt VAC, FZN AI	Hind Feet, Poly, FZN	85,629 585,365	47.90 · 34.52 ·	- 67.52 - 74.95	48.75 63.60	
Hocks, Picnic, Carbo Hocks, Picnic, Combo Front Feet, Split, Gas, FZN Front Feet, Split, Poly Front Front Find Find Feet, Poly Front Feet, Split, Poly Front Front Find Feet, Poly Front F	Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN			-		
Front Feet, Split, Gas, FZN Front Feet, Split, Gas, FZN Front Feet, Split, Poly Front Feet, Split, Pol	Hocks, Picnic, Gas, FZN			-		
Front Feet, Split, Poly, FZN -  AI (Added Ingreds)  AI 1/4 Trimmed Loin VAC, FZN -  AI 1/4 Trimmed Loin VAC, FZN -  AI 1/8 Trimmed Loin VAC, FZN -  AI 1/8 Trimmed Loin VAC, FZN -  AI 18 Dre-in CC, Tender-in Loin, VAC -  AI Bone-in CC, Tender-in Loin, VAC -  AI Bone-in CC, Tender-in Loin, VAC -  AI Bons-in Sirloin, FZN -  AI Bons	Front Feet, Split, Gas			- - -		
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC AI Bone-in CC, Tender-in Loin, VAC AI Bons C Strap Off, FZN AI Brils CC Strap Off, FZN AI Brils CC Strap Off, I/2 cut AI Brils CC Strap-on, 1/2 cut AI Brils CC Strap-on, 1/2 cut, FZN AI Brils CC Strap-off, 1/2 cut, FZN AI Bone-in Sirloin AI Bene-in Sirloin AI Bene-in Sirloin, FZN AI Blade Brils, FZN AI Bene-in Sirloin, FZN AI Blade Brils, FZN AI Tenderloin, 1 pc vac, FZN AI Tenderloin, 1 pc vac, FZN AI Tenderloin, 1 pc vac, FZN AI Backribs 2.0 (M-Up 1 Pc Vac, FZN AI Backribs 2.0 (M-Up 1 Pc Vac, FZN AI Backribs 2.0 (M-Up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI J'A Trim Batt 1 Pc VAC, FZN AI J'A Trim Steak Ready Butt VaC, FZN AI J'A Trim Steak Ready Butt VaC, FZN AI J'A Trim Steak Ready Butt VaC, FZN AI Thud Sparerib - IGT, 1 PC VAC AI Thud Sparerib - IGT, 1 PC VAC AI Thud Sparerib - IGT, 1 PC VAC, FZN AI Thud Sparerib - IGT, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud Sparerib - IMD, 1 PC VAC, FZN AI Thud S	Front Feet, Split, Poly		-	-		
AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Drimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC AI Brils CC Strap On, FZN AI Brils CC Strap On, FZN AI Brils CC Strap Off, FZN AI Brils CC Strap Off, FZN AI Brils CC Strap-on, 1/2 cut, FZN AI Brils CC Strap-off, 1/2 cut, FZN AI Brils Sirloin, FZN AI Brils CC Strap-off, 1/2 cut, FZN AI Brils CC S	AI (Added Ingreds)					
AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN AI Brlas CC Strap Cn, FZN AI Brlas CC Strap Cff, FZN AI Brlas CC Strap Cff, FZN AI Brlas CC Strap Cff, FZN AI Brlas CC Strap-cn, 1/2 cut AI Brlas CC Strap-cn, 1/2 cut, FZN AI Brlas CC Strap-cnff, 1/2 cut, FZN AI Boneless Sirloin AI Boneless Sirloin, FZN AI Boneless Sirloin, FZN AI Boneless Sirloin, FZN AI Blade Brds, FZN AI Blade Brds, FZN AI Blade Brds, FZN AI Tenderloin, FZN AI Tenderloin, FZN AI Tenderloin, 1 pc vac, FZN AI Tenderloin, 1 pc vac, FZN AI Bedcribs 2.0#/up, FZN AI Bedcribs 2.0#/up, FZN AI Bedcribs 2.0#/up 1 Pc Vac, FZN AI SS Snoker Trim Picnic I Pc Vac, FZN AI Picnic Cushicn Meat Vac, FZN AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Steak Ready Butt Vac, FZN AI 1/4 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/4 Trim Blas Butt VAC, FZN AI Trim Sparerib - IGT, 1 PC VAC, FZN AI Trim Sparerib - IGT, 1 PC VAC, FZN AI Trim Sparerib - IGT, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 PC VAC, FZN AI Trim Sparerib - MED, 1 P				-		
Al Hals CC Strap On, FZN  Al Bals CC Strap Off, FZN  Al Bals CC Strap Off, FZN  Al Bals CC Strap Off, FZN  Al Bals CC Strap-on, 1/2 cut  Al Bals CC Strap-on, 1/2 cut, FZN  Al Bals CC Strap-off, 1/2 cut, FZN  Al Bacceins Sirloin, FZN  Al Bone-in Sirloin  Al Bone-in Sirloin  Al Bone-in Sirloin, FZN  Al Bals Bals Bals  Al Bals Bals  Al Bals Bals  Al Bals Bals  Al Bals  Al Bals Bals  Al Bals	AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN		-	-		
AI Bals CC Strap Off 5,477 171.05 - 220.72 199.81  AI Bals CC Strap Off FZN  AI Bals CC Strap-on, 1/2 cut  AI Bals CC Strap-on, 1/2 cut, FZN  AI Bals CC Strap-on, 1/2 cut, FZN  AI Bals CC Strap-off, 1/2 cut, FZN  AI Boneless Sirloin  AI Boneless Sirloin  AI Boneless Sirloin, FZN  AI Bone-in Sirloin, FZN  AI Bone-in Sirloin, FZN  AI Blade Brds, FZN  AI Blade Brds, FZN  AI Tenderloin, 1 pc vac  AI Tenderloin, 1 pc vac  AI Tenderloin, 1 pc vac, FZN  AI Tenderloin, 1 pc vac, FZN  AI Tenderloin, 1 pc vac, FZN  AI Backribs 2.0#/up 1 Pc Vac  AI Backribs 2.0#/up 1 Pc Vac, FZN  AI Backribs 2.0#/up 1 Pc Vac, FZN  AI SS Snoker Trim Picnic VAC, FZN  AI SS Snoker Trim Picnic VAC, FZN  AI SS Snoker Trim Picnic 1 Pc Vac, FZN  AI Picnic Cushion Meat Vac, FZN  AI Picnic Cushion Meat Vac, FZN  AI 1/4 Trim Butt VAC, FZN  AI 1/4 Trim Butt 1 Pc VAC, FZN  AI 1/4 Trim Butt 1 Pc VAC, FZN  AI 1/4 Trim Steak Ready Butt Vac, FZN  AI 1/8 Trim Steak Ready Butt Vac, FZN  AI 1/8 Trim Steak Ready Butt Vac, FZN  AI 1/8 Trim Steak Ready Butt Vac, FZN  AI 1/4 Trim Bals Butt VAC, FZN  AI Tmd Sparerib - IGT, 1 PC VAC  AI Tmd Sparerib - IGT, 1 PC VAC  AI Tmd Sparerib - MED, 1 PC VAC  AI	AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN		-	-		
AI Bals CC Strap-on, 1/2 cut AI Bals CC Strap-on, 1/2 cut AI Bals CC Strap-on, 1/2 cut AI Bals CC Strap-on, 1/2 cut, FZN AI Bals CC Strap-off, 1/2 cut AI Bans Company AI Bans CC Strap-off, 1/2 cut AI Bans Company AI Bans CC Strap-off, 1/2 cut AI Bans Company AI Bans CC Strap-off, 1/2 cut AI Bans Company AI Ba	AI Bnls CC Strap On, FZN	5 <i>177</i>	171 05 -	- - - 220 72	100 01	
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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 Buls Butt VAC AI 1/4 Trim Buls Butt VAC AI 1/4 Trim Buls Butt VAC, FZN AI Trmd Sparerib - LGT AI Trmd Sparerib - LGT, FZN AI Trmd Sparerib - LGT, 1 PC VAC AI Trmd Sparerib - LGT, 1 PC VAC AI Trmd Sparerib - MED AI Trmd Sparerib - MED AI Trmd Sparerib - MED, 1 PC VAC AI Trmd Sparerib - MED, 1 PC VAC, FZN AI Trmd Sparerib - MED, 1 PC VAC, FZN	AI 1/4 Trim Butt 1 Pc VAC			-		
AI 1/8 Trim Steak Ready Butt 1 Pc Vac	AI 1/8 Trim Steak Ready Butt Vac			- -		
AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC, FZN  AI Trmd Sparerib - IGT AI Trmd Sparerib - IGT, FZN  AI Trmd Sparerib - IGT, FZN  AI Trmd Sparerib - IGT, 1 PC VAC  AI Trmd Sparerib - MED  AI Trmd Sparerib - MED  AI Trmd Sparerib - MED  AI Trmd Sparerib - MED, 1 PC VAC  AI Trmd Sparerib - MED, 1 PC VAC  AI Trmd Sparerib - MED, 1 PC VAC  AI Trmd Sparerib - MED, 1 PC VAC, FZN  AI Trmd Sparerib - MED, 1 PC VAC, FZN  AI Trmd Sparerib - MED, 1 PC VAC, FZN  AI Trmd Sparerib - MED, 1 PC VAC, FZN  AI Trmd Sparerib - MED, 1 PC VAC, FZN	AI 1/8 Trim Steak Ready Butt 1 Pc Vac			-		
AI Tmd Sparerib - LGT AI Tmd Sparerib - LGT, 1 PC VAC AI Tmd Sparerib - LGT, 1 PC VAC AI Tmd Sparerib - LGT, 1 PC VAC, FZN AI Tmd Sparerib - MED AI Tmd Sparerib - MED AI Tmd Sparerib - MED, 1 PC VAC AI Tmd Sparerib - MED, 1 PC VAC AI Tmd Sparerib - MED, 1 PC VAC, FZN AI Tmd Sparerib - MED, 1 PC VAC, FZN AI Tmd Sparerib - MED, 1 PC VAC, FZN	AI 1/4 Trim Bnls Butt VAC			-		
AI Trnd Sparerib - LGT, 1 PC VAC AI Trnd Sparerib - LGT, 1 PC VAC, FZN AI Trnd Sparerib - MED AI Trnd Sparerib - MED, FZN AI Trnd Sparerib - MED, 1 PC VAC AI Trnd Sparerib - MED, 1 PC VAC, FZN	AI Tmd Sparerib — LGT AI Tmd Sparerib — LGT, FZN			-		
AI Trnd Sparerib - MED, FZN - AI Trnd Sparerib - MED, 1 PC VAC - AI Trnd Sparerib - MED, 1 PC VAC, FZN -	AI Timd Sparerib — LGT, 1 PC VAC AI Timd Sparerib — LGT, 1 PC VAC, FZN			-		
AI Trnd Sparerilo - MED, 1 PC VAC, FZN -	AI Trmd Sparerib - MED, FZN			- -		
	AI Trmd Sparerib - MED, 1 PC VAC, FZN			- 		

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

Detailed description of the cutout is available on request.

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S. The offal value from a typical slaughter hog (1) for the week ended 1/24/2014, was estimated at 5.71 per cwt live, up 0.04 when compared to last week.

FOB CENTRAL U.S. / CALCULATIO	NS FOR	BY-PRODU	JCT VALUE	(HOG) -
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	86.25	-	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	49.25	-	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	24.00	-	0.06
Snouts, partial lean	0.25	41.00	-	0.10
Stomachs, scld, small box	0.43	112.00	-	0.48
Lungs, inedible	0.95	4.00	-	0.04
Choice white grease	0.50	23.75	-0.50	0.12
Pork meat & bone meal	1.57	450.50	-9.75	0.35
Pork blood meal	1.95	1835.50	52.50	1.79
Lard	1.72	30.25	-	0.52
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.71
Dressed equivalent	basis	(74% dre	ess):	7.72
(1) Typical slaughter hog wei	ghs 27	0 pounds.		

USDA BY PRODUCT PRICE REPORTS	- FOR CI	ENTRAL II.S. F	BASTS
Carlot Basis - Dollars/hundred wei			
PORK VARIETY MEATS - FROZEN			
	ds Pi	rice Range	
CHEEK MEAT trimmed CHITTERLINGS, 10 lb. pail		80.00	80.00 D
EARS, Pet Treat, 3-4/lb			
EARS, edible export			
HEARTS, slashed, domestic			ung
single slashed, export			unq
multi slashed, export			
whole, export			
KIDNEYS, small box, export			
LIVERS, large box, domestic SALIVARY GLANDS,			
SNOUTS, partial lean			unq
partial lean w/mask			ung
STOMACHS, scalded, small box			
scalded, small box, export			
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp scalded & scraped		160.00	160.00 B
ITTERT			
PORK SKINS FRESH IN COMB	O - FOB ST	JPPLY POINT	
QUARTERLY CONTRACTS:	DOMES		Export
BELLY SKINS, SELECTED			
FATBACK SKINS, SELECTED			
BUTT PLATE SKINS, SELECTED THK			
HAM SKINS, HOUSE RUN PICNIC SKINS, HOUSE RUN			
JOWL SKINS, HOUSE RUN			
PORK PET FOODS - FO	B SUPPLY I	OINT	
QUARTERLY CONTRACTS:	FRESI	I	BOXED FROZEN
KIDNEYS, inedible	7.00-		
LIVERS, "		)-15.00	
LUNGS,	3.00- 5.00-		
MELTS, "	5.00-	-5.25	

MELTS, "	5.00	)-5.25			
USDA TALLOW AND PROTEIN REPORTS - FO (unless otherwise stated) as of 3:0		L U.S.			
TALLOW, GREASE, AND LARD	O PM	Lds	Pri	ce Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL					
Choice white grse (truck)	8.0	23.0	0 –		24.88
Yellow grease (truck)				22.50	22.50 A
Yellow grease ECB (truck)				24.00	24.00 B
EDBLE LARD, FOB PLANT (truck)					
Loose lard, PS and/or CP				24.00	24.00 A
INEDBL, TALW/GRSE CAF CHICAGO					
Packer bleachable <.15%	3.0			29.00	29.00
Renderer bleachable <.15%	2.0			00 00	00.00
Choice white grease	3.0			29.00	29.00
INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow				32.00	32.00 E
Renderer bleachable tallow				32.00	32.00 E
Choice white grease					
Yellow Grease					
EDBLE TALW & LARD-CAF CHICAGO					
Edible tallow (1)	6.0	34.0	0 -	35.00	34.33
Loose lard, PS and/or CP				ur	ng
EDBLE TALLOW, CAF GULF					-
Edible tallow (1)				33.00	33.00 E
PROTEIN FEED SUPPLEMENTS					
MEAT & BONEMEAL, 50% pro/ton					
Ruminant Central, Domestic	7.0			430.00	430.00
Ruminant Panhandle, Domestic	20.0			370.00	370.00
PORK Meat/Bnmeal,50% pro/ton					
Central	15.0	445.0	0 –	450.00	449.00
ECB					
DRT (lo)/unit pro					
DRT (lo)/unit pro, pnhdl					
DRT (hi)/unit pro					
BLOOD MEAL, 85% pro/ton					
Central					1825.00 B
Panhandle				ur	nq
CAF California PORK BLOOD MEAL, 85% pro/ton					
PORK BLOOD MEAL, 85% pro/ton Central				1950 00	1850.00 A
ECB				1030.00	1030.00 A
ECB					

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

USDA CARLOT VEAL CARCASS REPORT - Thu, Jan 23, 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 light to moderate demand and offerings. Harvest numbers were 6.7 percent higher compared to last week's total. Dressed weights were down 5.8 pounds in the Northeast, down 6.2 pounds in the North Central, with the total NE & NC being down 5.8 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.

<del>I</del> ead	Range	9	Wtd Avg
1408	340.00-	361.00	348.30
1438	360.00-	375.00	368.12
	1408	1408 340.00-	1408 340.00- 361.00

\*CONTRACT INFORMATION: Hot Basis, Hide-Off\*
Current future contracts offered: Firm Bottom Northeast and North
Central, 338.00 to 355.00 for June

Special Fed Veal Slaug	hter for:		Year Ago	YTD	YTD
Week ending:	01/18/14	01/11/14	01/19/13	2014	2013
Northeast	3,256	3,103	3,225	9,031	9,704
North Central	3,488	2,479	2,576	8,665	7,382
Total NE & NC	6,744	5,582	5,801	17,696	17,086

Special Fed Veal D	ressed Weights	3	Mear Ago
Week ending:	01/18/14	01/11/14	01/19/13
Northeast	268.6	274.4	269.9
North Central	270.5	276.8	273.7
Total NE & NC	269.6	275.4	271.6

- \* 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 all items. Demand and offerings light to moderate. Veal features were lower this week with less features compared to last. Shoulder chops and leg cutlets comprised the bulk of featured

Item:	Wt. Ra:		Rang	_
Carcass, hide off	200-275		425.00-	540.00
Foresaddles	86-147	lbs	350.00-	
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-	
Osso Bucco, foreshank	2-8	lbs	699.00-	1135.00
Shoulder, full	49-85	lbs	330.00-	
Chuck, square cut	39-68	lbs	250.00-	340.00
Chuck rolls, skinned	5-10	lbs	430.00-	545.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	645.00
Hotel Racks, 8 rib	15-26	lbs	770.00-	825.00
Hotel Racks, 7 rib	14-25	lbs	770.00-	950.00
Hotel Racks, Chop Ready, 7 rib		lbs	1300.00-	1750.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs		1840.00
Rack, Ribeye	3-9	lbs		2350.00
Hindsaddles	89-153	lbs		
Hindquarters	45-76	lbs		
Loins, regular	18-36	lbs		
Loins, 4x4, trimmed	18-30	lbs	575.00-	
Strip Loins, bnls, 0x0	1-up	lbs	1300.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1199.00-	1750.00
Legs, double	68-117	lbs	530.00-	635.00
Legs, single	34-59	lbs	530.00-	695.00
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-	
Bnls Veal Trimmings 75-80% Lean			159.00-	275.00
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 24, 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,	YG 1-4	Head 5,929
Weight	Head	Wt Avg
45-DN	169	419.58
45-55#	221	359.96
55-65#	748	328.80
65-75#	1,398	310.01
75-85#	2,092	297.89
85-UP	1,301	289.22
CHOICE AND PRIME, Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	YG 5 Head	Head Wt Avg

### CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 317
Weight	Head	Wt Avg
45-DN	71	310.10
45-55#	69	309.38
55-65#	76	288.79
65-75#	57	274.95
75-85#	23	209.70
85-UP	21	208.62

Head

#### 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 13.17 lower; 45 # to 55 #'s were 1.58 higher; 55 # to 65 # carcasses were 3.85 higher; 65 #'s and heavier were 0.27 to 1.52 higher.

* SAT-FRI	CHOICE AND PRIME,	YG	1-4	Head 5,729
Weight	Head			Wt Avg
45-DN	169			419.58
45-55#	221			359.96
55-65#	748			328.80
65-75#	1,298			309.72
75-85#	2,092			297.89
85-UP	1,201			288.75

<sup>\*</sup>For more information, please visit www.ams.usda.gov/ConfidentialityGuidelines\*

#### USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

	E.	CUTS DRESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
	204	RACK, 8-RIB MEDIUM BREAST **		791.15 150.92	-14.89 1.53	11.00%	7.70 5.82
	207	SHOULDERS, SQ-CUT		294.15	-1.20	23.65%	16.56
	210	FORESHANK NECK **		429.00 133.31	17.50 30.52	3.97% 2.22%	2.78 1.55
	232	HINDSADDLE LOINS, TRIMMED 4X4		479.61	6.47	11.04%	7.73
	232E 233A	FLANK UNTRIMMED ** LEG, TROTTER OFF		97.75 369.33	1.95 -9.03	3.61% 31.93%	2.53 22.35
		GROSS CARCASS VALUE:		363.54	-2.53	95.74%	67.02
FORESADDLE VALUE				384.74	-0.86	49.16%	34.41

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 329.79 -2.53

- \* Shrink and trim of 2.98 lbs not reflected in cutout value.
  \* Based on Actual Federally Inspected Slaughter Carcass Weight of 70.00 lbs. for W/E 01/11/2014, 2.00 lbs heavier than last week.
  \*\*Includes Fresh and Frozen Product

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

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

Current Volume -Fresh Cuts Frozen Cuts

899,219 pounds 240,114 pounds

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

IMPS	Sub-Primal	# Of Trades			Change from Prior Days
200A	Carcass, 3-way, 55/dh Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle Bracelet	3 3 0	1,550 2,413	\$365.72 \$374.15	0.00 (0.99)
203 204 204 204A 204B 204C 204D 206 207 208 209 209A 210 229	Rack, 8-Rib, heavy Rack, chined Rack, roast-ready Rack, roast-ready, frenched Rack, roast-ready, special Shoulders Shoulders, square-cut Shoulders, square-cut, bnls Breast Breast, bulk	6 101 190	14,468 2,041 5,113 6,738 24,955 1,507	\$1,175.32 \$1,490.08	(14.89) (3.02) (6.01) 25.55 (23.94) (6.36)
230 231 232 232 232 232 232 232A	Hindsaddle Loins Loins, trimmed 4x4 Loins, trimmed 2x2 Loins, trimmed 1x1 Loins, trimmed 1x1 Loins, trimmed 0x0 Loins, short-cut, 2x2 Loins, short-cut, 1x1 Loins, short-cut, 0x0	6 75 22 90 30 0	1,426 12,828 3,569 19,395 5,402	\$595.35 \$715.19	6.47 1.62 (1.43)
	Flank, untrimmed Legs Leg, trotter-off Leg, trotter-off, partial bn Leg, steamship Hindshank Leg, Boneless, Tied Leg, shank off, bnls	22 58 146 1 24 9 43 106 43 0	9,212 15,920 38,174 5,388 869 10,082 41,455 5,965	\$364.00 \$369.33 \$493.77 \$473.61 \$396.71 \$501.22	(0.62) (9.03) 6.42 3.11 4.25 1.90
234D 234E 234F	Leg, outside, boneless Leg, inside, boneless Leg, sirloin tip, bnls	0 50 0	6,944	\$730.23	20.32
234G	Sirloin, boneless	21	1,301	\$710.57	4.08
235 236 238 239 244 245 246	Special trimmings Loin, boneless, 3-way Sirloin	7 18 18 0 0	262 1,141 830	\$789.90 \$439.62 \$455.75	
246 295 296		37 45 45	4,189 8,294 5,487		(5.10)

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
209 209A 210 230 232E 233A 234 234A 234E 238 239 295	Breast Ribs, Breast bones off Foreshank Hindsaddle Flank, untrimmed Leg, trotter-off Leg, Boneless, Tied Leg, shank off, bnls Leg, inside, boneless Trimmings Special trimmings Lamb for stewing Ground lamb Necks	12 5 65 3 11 4 6 4 15 4 18 52 21	13,152 1,447 9,811 156 17,169 11,374 1,583 505 1,012 5,611 1,650 5,810 9,843 53,687	\$144.08 \$451.36 \$408.17 \$389.55 \$96.74 \$258.99 \$662.54 \$694.40 \$873.56 \$103.70 \$322.18 \$642.40 \$490.26	(0.65) (2.36) (13.38) 0.00 (0.39) (7.36) 0.52 0.00 216.36 3.85 0.61 2.03 5.87 33.38
	INCCVP	21	33,007	9129.19	33.30

 $\label{lem:view_complete} \mbox{View complete report at } \mbox{$\underline{\rm http://www.ams.usda.gov/mnreports/lm\_xl500.txt}$$ 

#### SPECIAL REPORTS

BROILER-FRYER

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 25-Jan-2014 is estimated to be 149,421,000 head DN 5.35 percent from a week ago, and DN 0.23 percent from a year ago. (Last week 157,861,000; Last year 149,771,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Jan 24, 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

	PRICES			
	(CENTS	S PER POUND)		
	FROZEN	FRESH		
15% OR LESS				
PRICE RANGE	31.00	27.00-28.00		
WTD AVERAGE PRICE	31.00	27.50		
WID 111210101 111201		LUME		
	(PER 1,000 LBS.)			
VOLUME TRADED	40	163		
VOLUME EXPORTED	10	100		
V02012 2111 011122	PR	ICES		
		PER POUND)		
15-20%	(021115)	1210 1001127		
PRICE RANGE	26.00-31.00	20.00-27.00		
WTD AVERAGE PRICE	28.55	23.19		
WID 11VEHENDE INCEE		UME		
	(PER 1,000 LBS.)			
VOLUME TRADED	1.295	4,296		
VOLUME EXPORTED	1,215	530		
		ICES		
	(CENTS PER POUND)			
20% OR MORE	, -			
RANGE	-	22.00-22.50		
WTD AVERAGE PRICE	_	22.25		
	VOI	UME		
	(PER 1,	000 LBS.)		
VOLUME TRADED	, ,	82		
VOLUME EXPORTED				

#### CARLOT MEAT TRADE REVIEW ng: Thursday, Jan 23, 2014 NATIONAL CARI Week Ending:

#### CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 7.90 higher at 221.09; Select 600-900 lbs carcass was 8.71 higher at 217.82 compared to last Friday.

### FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

Boxed Beef cutout values were higher on fairly good to good demand and light offerings. After a couple weeks of rapidly climbing prices, gains slowed down to some degree this week. Cattle prices continued to be high, but by Thursday definite weakness in Boxed Beef cuts made its way onto the report. Buyers and Sellers alike have been keenly anticipating the day that spot prices finally began to fall and now that that day has finally arrived, it will be interesting to watch the effect that this plays on demand. It's not uncommon for demand to increase dramatically when buyers feel they can finally get their hands on less expensive product. What gains were made this week were almost entirely from the chuck and round regions of the carcass. A weaker rib primal and a steady loin primal are a reminder that it's still winter with poor weather conditions which dampens consumer demands for high quality cuts. Fed ground moved sharply higher yet again this week, with even low lean percentages selling at prices that previously would have been reserved for Ground Sirloin. Beef trimmings moved lower this week on light to moderate demand and moderate offerings. Out front negotiated sales were light to moderate with no major consignments. For the week: Select and Choice rib primal 2.50 to 5.50 lower; Select and Choice chuck primal 17.00 to 24.50 higher; Select and Choice round primal 16.00 to 18.00 higher; Select loin primal 3.00 to 4.50 higher; Beef trimmings were 17.25 higher. Fed cattle grinds were 40.00 to 55.00 higher while blended grinds were mostly 30.00 higher. Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 6.84 at 238.55 Select 600/900# carcasses up 7.61 at 236.93 when compared to last Friday.

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

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

Lean boneless processing beef and trimmings were mostly moderately higher with the exception of 65% trimmings which finished lower. Demand was good for light to moderate offerings. Trading activity was moderate. Light kills and strong demand for the available supplies continued to support prices.

Market activity was slow to moderate. Prices so far this week have been fairly consistent with last week's levels. Harsh weather conditions on the east coast has led to difficulties on the import and decreased demand.

Cutter cow cutout values were firm. Rib and flank items were mostly moderately to sharply higher while chuck, round and loin cuts closed mixed. Loin prices were mixed but tenderloin prices were sharply higher. 100% lean items were mostly moderately to sharply higher. Supplies of 100% product were very tight. Higher boneless lean prices continued to support cutout values.

Lean boneless beef 92-94% 2.00 to 3.00 higher; 90% lean mostly firm to 2.00 higher; 85% lean mostly 1.00 to 2.00 higher; 81% lean 2.00 to 3.00 higher; 75% firm; 65% 2.00 to 3.00 lower; Other lean percentages were not fully established. 100% lean combo items were mostly higher. Cutter cow carcass gross cutout value for Thursday, January 23, 2014 was estimated at \$174.76 per cwt, 0.59 higher compared to last Friday.

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

Supplies of live cattle continue to allow packers to stay very current on their grinding inventory. This tightened supply line has allowed packers to sell higher on limited grinding inventory. Notably, not all items are surging on the tightened supply of live cattle. Packers continue to have exports that need to be moved. This has proved difficult as a strong dollar has tightened the bargaining belt of many buyers outside of the U.S. This makes many reluctant to buy at the levels which packers have their prices set. Packers seemed to be the first to fold this week as they took lower money for product both in North America and Asia. Pork variety sales were limited this week. Some packers cleaned up inventory to better position themselves in the market while others elected to wait out the stalemate. As with beef, exports are a tough sale for pork as well, as a strong dollar makes it less enticing for export markets.

Trading on tallows and greases was slow this work.

markets.

Trading on tallows and greases was slow this week. Light chemical and soap demand pushed prices lower on Chicago packer tallow and choice white grease. Central choice white and yellow grease also closed lower. Feed fat and biofuel demand was light for moderate offerings. The export markets were quiet.

Protein feed supplements experienced slow trading this week. Light demand and lower grain prices weighed on the market. Ruminant and pork meat and bone meal all finished at lower prices. Blood meal continued to be in good demand from the dairy sector. Supplies were tight. Central and pork blood meal finished at higher prices. Supplies higher pr

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Market activity on major packer hides was slow this week. Packers didn't have many hides to offer. Tanners needing hides didn't have much bargaining power. Demand was moderate for the light offerings. In light tests, Heavy Native Steers and Butt Branded Steers ended steady while Heavy Texas Steers finished higher.

Branded Steers ended steary white heart, and the higher.

Beef Variety Meats: Cheek meet domestic and export not tested; Head meat domestic not tested; Hearts domestic 1.00 higher, Hearts export 5.00 higher; Tripas domestic 6.00 higher; export 15.00 lower; Lips and Tripe not tested.

Pork Variety Meats: Cheeks 5.00 to 7.00 lower; Tongues green boneless tip- on export 24.00 lower. Hearts, salivary glands, and should and should not tested.

Pork Variety Meats: Cheeks 5.00 to 7.00 lower; Tongues green boneless tip- on export 24.00 lower. Hearts, salivary glands, stomachs and snouts not tested.

Central choice white grease 1.00 lower; Central yellow grease 1.50 lower; Chicago packer bleachable tallow 2.00 lower; Chicago choice white grease 1.50 lower; Central meat and bone meal 10.00-15.00 lower; Panhandle meat and bone meal 5.00-10.00 lower; pork meat and bone meal 5.00-10.00 lower; Central blood meal 125.00 higher than most recent test; pork blood meal 50.00-80.00 higher; Heavy Native Steer hides steady; Butt Branded Steer hides generally steady; Heavy Texas Steer hides 1.00 higher.

steady; Heavy Texas Steer hides 1.50 Texas Steer hides 1.00 higher.
The average value of hide and offal January 23, 2014, was estimated at 14. last week and up 1.37 from last year. for the four days cwt., up 14.94 per

### NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: Non packer owned and packer owned calves were steady to firm. Demand and offerings light to moderate. Harvest numbers were 6.7 percent higher compared to last week's total. Dressed weights were down 5.8 pounds in the Northeast, down 6.2 pounds in the North Central, with the total NE & NC being down 5.8 pounds.

5.8 pounds.

Compared to last week: Special fed veal cut prices were steady on all items. Demand and offerings light to moderate. Veal features were lower this week with less features compared to last. Shoulder chops and leg cutlets comprised the bulk of featured

LAMB: CARCASS & PELTS

Carcass lamb sales for the week were mixed, mostly higher as of 1/23/2014: 45# and down weight carcasses 5.56 lower; 45-55# carcasses 15.76 higher; 55-65# carcasses 5.28 higher; 65-85# carcasses were 0.60 to 1.46 higher; 85# and heavier carcasses were 0.13 lower. The estimated National Lamb Carcass Cutout Report was 0.00 higher compared to last week at 332.32.

U.13 lower. The estimated National Lamb Carcass Cutout Report was 0.99 higher compared to last week at 332.32.

Pelt activity this week compared to last report: Pelt prices were mostly steady. Demand seems to be normal for this time of year as cheaper imported skins are being seen in the market place. Seedy pelts continue to be somewhat of an issue in limited areas this week.

Source: USDA Market News Service, Des Moines, IA