# DAILY NATIONAL CARLOT MEAT REPORT

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



Des Moines, Iowa

Ph# 515-284-4460 Fx# 515-284-4231

Washington, DC

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

Friday, February 14, 2014

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ESTIMATED DAILY LIVESTOCK	SLAUGHTER U	JNDER FEDE	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 02/14/2014 (est)	110,000	3,000	425,000	5,000
Week ago (est)	107,000	3,000	427,000	5,000
Year ago (act)	112,000	3,000	410,000	6,000
Week to date (est)	531,000	15,000	2,010,000	38,000
Same Pd Last Wk (est)	559,000	15,000	2,095,000	37,000
Same Pd Last Yr (act)	584,000	14,000	2,082,000	38,000
Previous day estimated	Steer and	l Heifer	Cow	and Bull
Thursday		88,000		21,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Saturday 02/15/2014 (est)	8,000	0	103,000	0
Week ago (est)	2,000	0	76,000	0
Year ago (act)	13,000	0	57,000	0
Week to date (est)	539,000	15,000	2,113,000	38,000
Same Pd Last Wk (est)	561,000	15,000	2,171,000	37,000
Same Pd Last Yr* (act)	596,000	14,000	2,139,000	38,000
2014 Year to Date	3,734,000	92,000	14,161,000	242,000
2013 *Year to Date	4,104,000	102,000	14,669,000	245,000
Percent change	-9.0%	-9.6%	-3.5%	-1.4%
2014 *Totale subject to r	origion/20	12 *To+=1e	addusted to	reflect

2014 \*Totals subject to revision/2013 \*Totals adjusted to reflect NASS revisions/Yearly totals may not add due to rounding

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

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

	600-900		
Current Cutout Values: Change from prior day:	207.68 (0.42)	206.96 (0.80)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		0.72 147	
Primal Rib	279.52	281.97	
Primal Brisket Primal Short Plate Primal Flank	146.14 141.68 112.20	189.43 199.06 249.71 148.14 141.68 110.68	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR DRIOR	5 DAVC		
Date         Choice         Select         Trim         Grinds         Total           02/13         136         37         3         26         201           02/12         166         50         11         36         263           02/11         83         46         16         22         166           02/10         72         25         12         11         121           02/07         122         35         25         16         198	CHOICE 600-900	SELECT 600-900	
02/13 136 37 3 26 201	208.10	207.76	
02/12 166 50 11 36 263 02/11 83 46 16 22 166	208.05	207.63	
02/10 72 25 12 11 121	211.16	209.01	
Current 5 Day Simple Average:	209.45	208.35	
CUIDDENT VOLUME (one lead equals 40 000 nound	~ \		
Choice Cuts	1,609,305	pounds pounds	
Trimmings 6.83 loads	273,163	pounds	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	= Individu	al Muscle	
Trades	Pounds	Range	Average
100F 1 Pib ribovo lin-on bn-in 10	167 611	490 00 543 00	511 00
112A 3 Rib, ribeye, bnls, light 6	7,430	575.25 623.00	604.62
112A 3 Rib, ribeye, bnls, heavy 29	101,751	530.00 579.82	562.27
	14 604	006 50 045 00	040 21
113C l Chuck, semi-bnls, neck/off 4 114 l Chuck, shoulder clod 15	14,624 60.593	236.50 247.00 236.00 261.00	240.31
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22	14,624 60,593 126,074	236.50 247.00 236.00 261.00 244.33 280.00	240.31 241.03 254.67
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114F 3 Chuck clod arm roast 6	14,624 60,593 126,074 4,140	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35	240.31 241.03 254.67 309.71
109E 1 Rib, ribeye, lip-on, bn-in 19 112A 3 Rib, ribeye, bnls, light 6 112A 3 Rib, ribeye, bnls, heavy 29 113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM)	14,624 60,593 126,074 4,140 44,048	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35 324.00 350.00	240.31 241.03 254.67 309.71 338.42
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44	14,624 60,593 126,074 4,140 44,048	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35 324.00 350.00	240.31 241.03 254.67 309.71 338.42
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0	14,624 60,593 126,074 4,140 44,048 0 252,813 32,994 0	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35 324.00 350.00 256.00 283.00 280.00 308.00	240.31 241.03 254.67 309.71 338.42 265.64 290.61
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4	14,624 60,593 126,074 4,140 44,048 0 252,813 32,994 0 50,453 1,641	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35 324.00 350.00 256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00	240.31 241.03 254.67 309.71 338.42 265.64 290.61 222.11 394.64
113C 1 Chuck, semi-bnls, neck/off 4 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 22 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 6 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8	14,624 60,593 126,074 4,140 44,048 0 252,813 32,994 0 50,453 1,641 33,948	236.50 247.00 236.00 261.00 244.33 280.00 282.00 329.35 324.00 350.00 256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00	240.31 241.03 254.67 309.71 338.42 265.64 290.61 222.11 394.64 472.18
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15	0 252,813 32,994 0 50,453 1,641 33,948 35,413	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31	265.64 290.61 222.11 394.64 472.18 308.48
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 146B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless	14,624 60,593 126,074 4,140 44,048 0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31	265.64 290.61 222.11 394.64 472.18 308.48
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bnls/peeled beel-out	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bnls/peeled beel-out	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bnls/peeled beel-out	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 27 168 3 Round, top inside round 17 169 5 Round, top inside, denuded 12	0 252,813 32,994 0 50,453 1,641 33,948 35,413	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-en 5 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 27 168 3 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, denuded 12 3 Round, top inside, denuded 12 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 287.00 325.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck, roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 20	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 27 168 3 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, denuded 12 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 20 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 0	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 435.00 485.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 44 116B 1 Chuck, chuck tender (IM) 14 3 Chuck, roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, side off 17 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 20 175 3 Loin, strip loin, lx1 180 1 Loin, strip loin bnls, heavy 0	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 287.00 325.00 435.00 485.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 27 168 3 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, denuded 12 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 20 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy 0	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 435.00 485.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 20 175 3 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, heavy 0 1 Loin, strip, bnls, 0x1 35 184 1 Loin, top butt, bnls, heavy 8 184 3 Loin, top butt, bnls, heavy 8 184 1 Loin, top butt, bnls, heavy 8 184 3 Loin, top butt, bnls, heavy 8 184 3 Loin, top butt, bnls, heavy 8 184 3 Loin, top butt, bnls, heavy 8	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933 0 11,727 240,048 59,008 109,727	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 246.50 252.00 287.00 325.00 435.00 485.00 419.00 455.50 460.00 532.00 265.00 292.00 265.00 292.00 265.00 292.00 265.00 292.00 265.00 292.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58 426.08 494.86 270.18 285.08
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 146B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 168 3 Round, top inside round 17 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, outside round 19 171C 3 Round, short loin, 2x3 174 1 Loin, short loin, 2x3 174 1 Loin, short loin, 2x3 174 1 Loin, strip loin, lxl 180 1 Loin, strip loin lxl 17 180 1 Loin, strip, bnls, heavy 0 Loin, strip, bnls, heavy 184 1 Loin, top butt, boneless 24 185A 4 Loin, bottom sirloin, flap 35	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933 0 11,727 240,048 59,008 109,727 254,722	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 287.00 325.00 419.00 455.50 419.00 455.50 460.00 532.00 265.00 292.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58 426.08 494.86 270.18 285.08
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 146B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, bottom sirloin, flap 35 185B 1 Loin, bottom sirloin, flap 35 185B 1 Loin, ball-tip, bnls, heavy 25 185B 1 Loin, sirloin, tri-tip (IM) 10	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933 0 11,727 240,048 59,008 109,727 254,722 136,248 89,372	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 246.50 252.00 287.00 325.00 419.00 455.50 460.00 532.00 419.00 455.50 460.00 532.00 265.00 292.00 275.00 309.00 370.00 420.50 286.50 305.00 305.00 305.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58 494.86 270.18 285.08 390.17 294.53 311.49
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 146B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 2x3 174 1 Loin, short loin, 0x1 20 175 3 Loin, strip loin lxl 180 1 Loin, strip loin bnls. lxl 7 180 1 Loin, strip, bnls, heavy 0 Loin, strip, bnls, heavy 184 1 Loin, top butt, boneless 24 185A 4 Loin, bottom sirloin, flap 35 185B 1 Loin, ball-tip, bnls, heavy 25 185D 4 Loin, stription, tri-tip (IM) 10 185D 4 Loin, tri-tip, pld (IM) 4	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933 0 11,727 240,048 59,008 109,727 254,722 136,248 89,372 5,001	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00  270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00  246.50 252.00 287.00 287.00 287.00 485.00  419.00 455.50 460.00 532.00 265.00 292.00 275.00 309.00 370.00 420.50 286.50 305.00 305.00 325.00 405.00 439.81	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58 426.08 494.86 270.18 285.08 390.17 294.53 311.49 410.99
115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 146B 1 Chuck, chuck tender (IM) 14 3 Chuck roll, retail ready 0 120 1 Brisket, deckle-off, bnls 15 120A 3 Brisket, point/off, bnls 4 123A 3 Short Plate, short rib 8 130 4 Chuck, short rib 15 160 1 Round, bone-in 5 161 1 Round, bone-in 5 167A 4 Round, knuckle, peeled 45 168 1 Round, top inside round 17 169 5 Round, top inside round 17 169 5 Round, top inside, denuded 12 3 Round, top inside, denuded 12 3 Round, top inside, side off 170 1 Round, bottom gooseneck 5 171B 3 Round, outside round 19 171C 3 Round, eye of round (IM) 34 174 1 Loin, short loin, 2x3 174 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 1 Loin, strip, bnls, heavy 1 Loin, top butt, bnls, heavy 1 Loin, bottom sirloin, flap 35 185B 1 Loin, bottom sirloin, flap 35 185B 1 Loin, ball-tip, bnls, heavy 25 185B 1 Loin, sirloin, tri-tip (IM) 10	0 252,813 32,994 0 50,453 1,641 33,948 35,413 5,246 180,562 354,410 140,487 51,521 8,116 79,400 61,941 55,933 0 11,727 240,048 59,008 109,727 254,722 136,248 89,372	256.00 283.00 280.00 308.00 207.00 241.00 385.00 407.00 455.00 551.00 291.70 369.31 236.00 257.00 270.00 300.00 219.00 251.33 239.00 262.00 274.00 297.00 246.50 252.00 255.00 287.00 246.50 252.00 287.00 325.00 419.00 455.50 460.00 532.00 419.00 455.50 460.00 532.00 265.00 292.00 275.00 309.00 370.00 420.50 286.50 305.00 305.00 305.00	265.64 290.61 222.11 394.64 472.18 308.48 239.58 275.75 234.03 244.23 276.67 250.08 264.21 304.64 448.58 426.08 494.86 270.18 285.08 390.17 294.53 311.49 410.99 943.08 963.26

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	Pric	e l	Weighted
		·			
109E 1 Rib, ribeye, lip-on, bn-i 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/of 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trm 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless	n 5	2,055	499.76	523.42	505.59
112A 3 Rib, ribeye, bhis, right	13	23,202	520.00	602.00	562.81
113C 1 Chuck, semi-bnls, neck/of	f 4	5,798	236.50	245.00	237.68
114 1 Chuck, shoulder clod	8 8 h	55,955 35,794	235.00	249.72	236.93
114D 3 Chuck, clod, top blade	0	0	200.00	272.00	200.55
114E 3 Chuck, clod, arm roast	0	0	320 00	205 00	200 04
114 5 Chuck, Clod tender (IM) 115 1 Chuck, 2-piece, boneless	б	6,486	320.00	325.00	322.94
116A 3 Chuck, roll, lxl, neck/of 116B 1 Chuck, chuck tender (IM)	f 30	245,772	251.00	282.50	258.33
120 1 Brisket, deckle-off, bnls	14	257,949	215.00	236.00	215.63
120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib					
130 4 Chuck, short rib	5 0	6,470	281.70	342.00	313.24
160 1 Round, bone-in	0	0			
161 1 Round, boneless 3 Round, bnls/peeled heel-o 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denude	ut 0	0			
167A 4 Round, knuckle, peeled	11	90,125	270.00	284.00	272.11
168 1 Round, top inside round	4 11	31,530 25,885	213.17	246.00	237.58
169 5 Round, top inside, denude	d	23,003	211.00	200.00	217.51
Round, top inside, denude Round, top inside, side o Round, bottom gooseneck Round, outside round Round, eye of round (IM)	ff 0	122 488	222 00	264 01	222 22
171B 3 Round, outside round	10	20,519	260.31	275.00	267.50
171C 3 Round, eye of round (IM)	8	11,787	287.00	310.50	303.85
175 3 Loin, strip loin, 1x1	0	0			
180 1 Loin, strip, bnls, heavy	0	0			
1 Loin, strip loin bnls. lx 180 3 Loin, strip, bnls, 0x1	1 6	6,190	440.00	490.00	471.06
184 1 Loin, top butt, bnls, hea	vy 9	41,625	270.00	284.00	272.77
184 3 Loin, top butt, boneless	5 n 16	10,129	277.00	294.00	281.51
185B 1 Loin, ball-tip, bnls, hea	vy 16	98,934	280.00	304.00	282.22
185C 1 Loin, sirloin, tri-tip (I	M) 4	1,648	320.50	325.00	323.73
189A 4 Loin, tri-tip, pid (im)	vv 7	68,691	935.00	985.00	938.65
174 3 Loin, short loin, 2x3 175 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip loin bnls. lx 180 3 Loin, strip, bnls, heavy 1 Loin, strip, bnls, 0x1 184 1 Loin, top butt, bnls, hea 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, fla 185B 1 Loin, ball-tip, bnls, hea 185C 1 Loin, sirloin, tri-tip (I 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, hea 191A 4 Loin, butt tender, trimme 193 4 Flank, flank steak (IM)	d 3	1,952	945.00	950.05	945.29
193 4 Flank, flank steak (IM)					
CHOICE, SELECT & UNGRADED CUTS	Fat Limitatio	ons 1-6 (II	M) = Indiv	/idual 1	Muscle
124 4 Rib, Back Ribs, Fresh	0	0			
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen					
121D 4 Plate, Inside Skirt (IM)	28	166,517	322.00	351.50	327.57
121E 6 Outside Skirt, pld (IM)	5	24,616	575.00	620.00	584.69
Cap, Wedge Meat & (IM) Le	an 25	46,940	264.00	296.50	285.40
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) Le Pectoral Meat		19,360	2/8./4	315.00	288.12
GB - STEER/HEIFER SOURCE - 10 Pou	nd Chub Basis	: - Coarse a	and Fine (	rind	
Ground Beef 73%	11	155,736	189.00	220.00	199.05
Ground Beef 75%	0	155,736 0 118,488	106.65	005 11	010 50
Ground Beef 81% Ground Beef 85%	0	118,488	196.65	225.11	212.78
Ground Beef 90%	0	0			
Ground Beef 93%	4	14,000	300.50	327.50	323.63
Ground Beef Chuck 80% Ground Beef Round 85%	4	131,545 6,876	267.50	310.00	275.33
Ground Beef Sirloin 90%	0	0			
BLENDED GB - STEER/HEIFER/COW SOU					
Blended Ground Beef 73% Blended Ground Beef 75%					
Blended Ground Beef 81%	5	48,860	212.05	227.25	218.39
Blended Ground Beef 85% Blended Ground Beef 90%					
Blended Ground Beef 93%					
Blended Ground Beef Chuck 80%					
Blended Ground Beef Round 85% Blended Ground Beef Sirloin 90%	0	0			
BEEF TRIMMINGS - STEER/HEIFER SOU					
Fresh 50% lean trimmings		191,863			
Frozen 50% lean trimmings					
FAT LIMITATIONS (FL) DESCRIPTION					
Maximum Average Fat Thickness			kimum Fat	at any	point
1. 3/4" (19mm) 2. 1/4" (6mm)		1.0 1/2			
3. 1/8" (3mm)	_	1/	4"		
4. Practically free (75% surface 5. Peeled/Denuded	rean exposed)	1/8 1/8			
6. Peeled/Denuded, surface membra		1/8	8"		
Items that have no entries indica				rtable	
because they did not meet the dai LM_XB 459 as the item may qualify	ly 3/70/20 gu				

because they did not meet the daily 3//0/20 galaction.

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 steady to weak; 85% was moderately to sharply higher on a light test; 65% was unevenly steady; Other lean percentages were not fully established. Beef trimmings higher on moderate demand and light offerings.

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

Central	14.12	Loads	 564,651	pounds
National	23.72	Loads	 948,705	pounds

Nacional	23.72 LC	aus	940,705 pourus			
FOB Plant - Central						
	# of Trades	Total Pounds		Price Range		
Chemical Lean						
Fresh 92-94%						
Frozen 92-94%						
Fresh 90%	9	329,826	\$231.00	\$237.00	\$234.63	
Frozen 90%						
Fresh 85%	3	56,501	\$212.89	\$226.00	\$215.05	
Frozen 85%						
Fresh 81%						
Frozen 81%						
Fresh 75%						
Frozen 75%						
Fresh 73%						
Frozen 73%	_	170 204	d117 00	d104 01	4110 00	
Fresh 65% Frozen 65%	6	178,324	\$117.00	\$124.21	\$119.89	
Bull Product						
Fresh 94-96%						
Fresii 94-96% Frozen 94-96%						
LTOZEII 34-30%						

FOB Plant - National					
	# of Trades	Total Pounds		Price Range	
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	14	417,487	\$225.00	\$237.00	\$232.85 (
Frozen 90%					
Fresh 85%	7	78,501	\$210.00	\$226.00	\$213.86
Frozen 85%					-
Fresh 81%					3
Frozen 81%					
Fresh 75%					-
Frozen 75%					(
Fresh 73% Frozen 73%					I
Fresh 65%	16	260,854	\$117.00	\$126.00	\$121.28
Frozen 65%	10	200,034	Ş117.00	\$120.00	φ121.20 . I
Fresh 50%	10	191,863	\$101.50	\$108.50	\$105.12 H
Frozen 50%	10	171,003	\$101.50	\$100.50	9103.12 I
Bull Product					I
Fresh 94-96%					I
Frozen 94-96%					
					1

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, Feb 14, 2014 Compared to Last Week: Market activity on imports was slow to moderate. Prices were mostly firm to 2.00 higher, instances 3.00 higher. Harsh weather and extreme cold continued to slow trading. Domestic lean was sharply higher due to tight cow supplies, reduced slaughter hours and strong retail demand. Food service demand remained weak due to inclement weather and extreme cold in many parts of the country.

	the country.	
AUSTRALIA AND	NEW ZEALAND - FOB	AND TIS 0-15 Days
BULL MEAT: 95%	East Coast 217.00- 219.00	West Coast
COW MEAT:		
95%	215.00- 218.00	
CFM Fores 85%	206.00- 208.00 194.00- 195.00	
Shank 85-90%		
Chuck 85%	102 00 104 00	
Beef Trim 80%	193.00- 194.00 176.00- 177.00	
Beef Trim 75%	162.00	
Beef Trim 70% Beef Trim 65%		
100 % LEAN:		
Top Rounds		
Flats & Eyes		
S.P.B.		
		16-45 Days
BULL MEAT:	East Coast 217.00- 219.00	West Coast
975	217 00_ 219 00	214 00- 217 00
95% COW MEAT:		214.00- 217.00
COW MEAT: 95%		214.00
COW MEAT: 95% 90%	216.00- 218.00 206.00- 209.00	
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90%		214.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85%	216.00- 218.00 206.00- 209.00 195.00- 196.00	214.00 205.00- 206.00
COW MEAT:  95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85%	216.00- 218.00 206.00- 209.00 195.00- 196.00	214.00
COW MEAT:     95%     90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
OOW MEAT:     95%     90%     CFM Fores 85%     Shank 85-90%     Chuck 85%     Beef Trim 85%     Beef Trim 80%     Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT:     95%     90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 80% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00
COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%	216.00- 218.00 206.00- 209.00 195.00- 196.00 193.00- 195.00 176.00- 178.00 162.00	214.00 205.00- 206.00

# WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 5.0 Loads Reported

Compared to last market test: Utility and Cutter carcass market was 4.00 higher on moderate to good demand and light offerings.

Market f	or Wee	ek Ended:		February 14	, 2014
			Lds		Price Range
UT,brk 2	2-4	450#/up			
UT,bng 1	L-3	400#/up	3.0		131.00
Cutter 1	L-2	350#/up	2.0		131.00
Bulls YG	3 1	500#/up			

### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

	USDA BEEF CARC	ASS PRICE EQ	OIVALENT I	NDEX VALU	<u> </u>		
	Index Values => Change =>	,	CHOICE 600-900# \$200.76 0.06	•	<b>SELECT</b> 500-900# \$198.66 -0.13		
	Current Index R SUPPLY (Live) Equivalent: DEMAND (Box) Equivalent: Live-Box Spread	31,878 Hd 67,263 Hd* :	\$205.84 \$195.68 \$10.16	-1-3	\$202.36 \$194.96 \$7.40		
s - d	Nation (5 day a Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	accumulated we Weight P. 1399 1295 910 819	ghtd avg) rice He \$141.12 \$141.19 \$224.92 \$224.96	ad : 9,543: 5,038: 12,830 4,467	Ch 600-900 Se 600-900 Current Lo Previous I	n Beer Cut )# oh: ds: _ds:	\$207.68 \$206.96 146.7 200.7
3	Grading % Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	Breakdown	: 78.46%: 25.74%: 52.72%: 21.54%: 3.36%: 18.18%:	Dr St He Pr Sl	rop Credit teer Dress eifer Dress rocessing ( Laughter Co	: ing % : sing %: Cost : ost :	14.90 63.81% 63.76% 12.00 50.50
	Equivalent Values for Outlying Beef Carcass Types Basis Value = 200.76						
9	Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	12.64 4.97 3.37 0.45 -18.57 0.01 -11.33	\$186.07 \$178.40 \$176.80 \$173.88 \$154.86 \$173.44 \$162.10	\$200.58 \$192.91 \$191.31 \$188.39 \$169.37 \$187.95 \$176.61	\$213.40 \$205.73 \$204.13 \$201.21 \$182.19 \$200.77 \$189.43	\$209.57 \$201.90 \$200.30 \$197.38 \$178.36 \$196.94 \$185.60	\$190.90 \$183.23 \$181.63 \$178.71 \$159.69 \$178.27 \$166.93

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

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

		Cutter 90% 350#/up		
Current-Cutout Value: Change from prior day:		\$180.97 \$0.02		
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, s.p.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Pric \$232.8 \$282.4 \$275.1 \$269.1 \$271.6 \$254.6 \$391.4 \$438.8 \$236.0 \$263.7 \$249.2 \$249.2 \$22.6	\$\frac{13}{3} \frac{3}{0} \frac{0}{0}{2}\$ \$\frac{13}{6} \frac{3}{0} \frac{0}{0}{2}\$ \$\frac{1}{6} \frac{1}{5} \frac{1}{6}{0}{0}{0}{0}{0}{0}{0}{0}{0}{0}{0}{0}{0}	Change (\$0.15) (\$0.01) \$0.01 \$0.06 \$0.04 \$0.05

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

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

Boner/Breaker Cuts	39.43	loads	1,577,105	pounds
Cutter/Canner Cuts	3.06	loads	122,365	pounds
Boner/Breaker/Cutter/Canner		loads	905,434	
100% Lean Items		loads	1,145,064	
Frozen Cuts	6.70	loads	267,838	pounds

Froze	n Cuts	6.70	loads -	-	267,	838 pounds
IMPS	n Cuts Sub-Primal		# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	/BREAKER					
112 112 112 112A 112A	/RREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dr Round, bonisde, 10-dr Round, top inside, 10-dr Round, top inside c-off, 8-10 Round, top inside c-off, 8-10 Round, top inside c-off, 10-1 Round, top inside c-off, 14-u Round, eye of round Round, eye of round Loin, Semi-Bals Short Loin, 1 Loin, Semi-Bals Short Loin, 1 Loin, strip, bnls, 7-9 lbs. Loin, sirloin butt	lbs.	12 55 56 40 27	52,464 170,733 87,918 38,899 70,155	\$299.55 \$294.47 \$305.34 \$317.02 \$308.95	(\$0.77) \$1.41 \$1.26 (\$4.03) \$3.70
120 168	Chuck, boneless 85% Chuck, brisket		8 23	161,500 26,090	\$200.06 \$218.58	(\$7.64) \$1.28
168 169A	Round, top inside, 10-up lbs. Round, top inside c-off, 8-10	lbs.	34	121,872	\$240.18	(\$2.28)
169A 169A 171B 171C	Round, top inside c-off, 10-1 Round, top inside c-off, 14-u Round, outside round Round, eye of round Loin, Semi-Bals Short Loin, 1	4 lbs. p lbs.	50 17 13 34 bs.	343,738 117,441 98,618 59,603	\$277.87 \$284.19 \$269.02 \$286.29	\$0.25 \$1.58 (\$1.08) \$0.36
180 180	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs.	.3-up 11	os. 11	23,088	\$247.40	\$2.64
182 184 185A	Loin, sirloin butt Loin, top sirloin butt Loin, bottom sirloin butt fla Loin, butt tender, peeled	p, bnl:	41 44	83,956 109,880	\$245.33 \$267.93	(\$4.33) \$3.19
CUTTE	R/CANNER					
112 112 112 <b>100%</b>	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.					\$1.02 (\$0.75)
2000			23 32 7 8 34	205,001 62,771 32,570 17,373 398,344	\$282.62 \$281.81 \$275.25 \$278.77 \$274.99	(\$0.15) (\$1.26) \$0.26 (\$0.67) \$0.45
	S.P.B Combo		56 31	154,092 274,913	\$331.05 \$269.11	(\$0.78) \$1.08
116B 167A 190 190 190 190 190 193	S.P.B BOXED  'REMANER'S 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 BONEK/BRAKER  Rib, ribeye roll, 6-8 lbs.		60 57 12 38 144 33 94 53	148,102 280,046 14,604 49,428 183,584 36,665 108,226 84,779	\$271.66 \$254.63 \$422.28 \$438.66 \$458.37 \$461.79 \$247.24 \$241.49	\$4.05 \$2.21 (\$0.98) (\$2.61) (\$0.05) (\$0.46)
112 112 112A	N BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dr Rib, ribeye roll-lip-on, 8-dr Round, top inside c-off, 8-10 Round, top inside c-off, 10-1 Round, top inside c-off, 10-1 Round, top inside c-off, 19-1 Round, top inside c-off, 10-1 Round, top inside c-off, 1	lbs.	5	8,103 61,125	\$288.05 \$261.86	(\$0.37) \$0.09
		_	3	5,200	\$325.00	
112 112 112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	<b>I</b> R	10 4		\$268.64 \$260.67	(\$2.37)
190 190 190	N BONEY/BREAKER & CUTTER/CANNE Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak		4	76,122	\$449.58	
193	Flank, flank steak		8	19,785	\$260.19	\$23.88

MAJOR PACKER	HIDES, CURED	&	FLESHED		
			Lds	Price/Piece	Price/CWT
HVY NATIVE STR	61-63#				
	62-64#				
	62#Min				
	68#Min				
	78#Min				
	82-84#				
NATIVE STEER	46-48#				
COL BRAND STR	62-64#				
	63-65#			101.00	E
	68-72#				
	70-72#				
BUIT BRAND STR	62-64#				
	64#Min				
	64-66#		6.0	109.00	
	66-68#				
	74#Min				
NATIVE HEIFER	46-48#				
HVY NATIVE HFR	47#Min 48-50#				
	50-52#				
	52-55#				
BRANDED HFRS	47#Min				
LICENDED TETRO	48-50#				
	62-64#				
BRAND HFR SW	48-50#				
	50-52#				
BRND COW SW	48-50#				
	54-56#				
BRANDED COW	48-50#				
	52-54#				
NATIVE COW	48-50#				
	54-56#				
DAIRY COW	48-50#				
	52-54#				unq
DAIRY COW SW	48-50#				
NATV BULL Con	50-54# 96-100#				
NAIV BULL CON	100-10#				
BRND BULL SWCon					
DIAND DOLLD SWCOII	100-10#				
HVY TEX STEER	60-64#				
1111 1111 011111	62-64#				
	64-66#				
	66-68#				
	70#Min				
	76#Min				
HVY TEX STR/HFR	48-50#				
	60-64#				
BRANDED STEER	62-64#				unq
	64-66#				
	70#Min				
	80#Min				

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

BEEF VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean		189.00	189.00 B
export		193.00	193.00 C
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean		103.00 - 108.00	105.00 A
export			
HEARTS, regular, bone out			
regular,bone-out exp	3.0	64.00	64.00
KIDNEYS, export			
LIPS, unscalded			
LIVERS, selected, 2/box			
selected, 2/box, export regular, 2/box			
regular, 2/box regular, export, 2/box			
OXTAILS, selected, small box	1.0	320.00	320.00
SWEETBREADS, domestic	1.0	320.00	320.00
export			
TONGUES, Individually Wrapped			
Swiss-Cut#1,Wht,0-3% trm,Exp			
Swiss-Cut#1,Blk,0-3% trm,Exp		380.00	380.00 A
Swiss-Cut #2			
TRIPAS, domestic		78.00	78.00 D
export		78.00	78.00 D
TRIPE, scalded, edible			
scalded, edible, export	2.0	77.00	77.00
scalded, unbleached, export			
honeycomb, bleached			
WEASAND MEAT,			

-- BEEF PET FOODS - FOB SUPPLY POINT -----PPLY POINT --FRESH 16.00-31.00 12.00-15.00 11.00-11.50 4.75-5.00 5.00-5.50 QUARTERLY CONTRACTS:
GULLETS-TRACHEA
KIDDES, inedible BOXED FROZEN

LIVERS, "
LUNGS, " MELTS. SALIVARY GLANDS 13.00-20.75 USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter s
for today was estimated at 14.90 per cwt live, up
0.16 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Price Change Prv/Dy 2.00 Value

The average value of hide and offal for the five days ending Fri, Feb 14, 2014 was estimated at 14.81 per cwt., up 0.21 from last week and up 1.19 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 15.16 per cwt live, up 0.08 from Thursday's value.

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

Lbs Price Change Prv/Dy

Cattle hide/Pc 5.05 104.50 0.75 8.04

Tallow, edible (2) 1.20 32.25 - 0.39

Tallow, packer bleachable 4.50 29.50 0.75 1.33

Tongues, Swiss #1 0-3%,exp 0.24 380.00 - 0.91

Cheek meat, trmd 0.32 189.00 - 0.60

Head meat 0.13 105.00 - 0.14

Oxtail, selected 0.24 320.00 -2.00 0.77

Hearts, reg, bone out 0.38 64.00 -1.00 0.24

Lips, unscalded 0.13 168.00 - 0.22

Livers, slcted,export 0.96 44.00 - 0.42

Tripe, scalded edible 0.65 77.00 -1.00 0.50

Tripe, honeycomb bleached 0.15 162.25 - 0.24

Lungs, inedible 0.47 4.88 - 0.02

Melts 0.47 4.88 - 0.02

Melts 0.47 4.88 - 0.02

Melts 0.14 5.25 - 0.01

Meat & bone ml 50% blk/ton 3.70 417.00 - 0.77

Blood meal 85% blk/ton pnh 0.60 1850.00 - 0.56

Totals: 18.86 15.16

Dressed equivalent basis (62.9% dress): 24.10

(1) Typical slaughter cattle weighs 1,300 pounds

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

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 2/14/2014, was estimated at 15.33 per cwt live, up 0.16 from last week. 0.16 ITOH LOSS ....

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value Prv/Wk

			ET A / MV	
Cow hide, branded per piece(2)	4.83	70.00	_	6.36
Tallow, renderer blchable	3.68	33.75	-	1.24
Tongues, Swiss cut, IW	0.32	416.00	26.25	1.33
Cheek meat, trmd	0.43	190.75	3.00	0.82
Head meat	0.14	173.00	-1.00	0.24
Oxtail, reg, small box	0.20	292.75	4.75	0.59
Hearts, reg, bone out	0.46	62.75	-	0.29
Lips, unscalded	0.13	109.75	28.00	0.14
Livers, reg, gall off (3)	0.90	26.50	-1.75	0.24
Tripe, scalded edible, blchd	1.06	85.25	3.00	0.90
Tripe, honeycomb bleached	0.14	170.00	-5.00	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	416.00	4.00	2.23
Blood meal, 85% blk/ton	0.73	L798.00	-	0.66
Totals:	24.74			15.33
Dressed equivalent basis	(47% dress	3):		32.62
(1) m	1 100			

Dressed equivalent basis (4/% dress):
(1) Typical slaughter cow weighs 1,100 pounds.
(2) Hide weight adjusted regularly for seasonal variation.
(3) Reflects a 30% condemnation rate.
REPORT BASIS - FOB Omaha or equivalent for the Midwest;
FOB Plant for Texas and Oklahoma

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT For Week Ended 2/14/2014 Dollars/hund Dollars/hundredweight

Frozen CARLOT/L.C.L. Basis	Lds	Price	Ran	ge	Wtavg
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	2.8	187.00	-	196.00	190.82
HEARTS, Regular, bone-out, exp HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	5.2	60.00	-	68.00	62.85
HEAD MEAT,	1.8			173.00	173 00
KIDNEY'S Export		27.00	_	34.00	
		100.00		124.00	
LIVERS. Regular, bulk-pack					
LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export	15.0	25.00	_	27.00	26.60
" 1 load traded at 38.00 to Egypt					
MELTS,					
OXTAILS, Regular, small box	1.3	254.00	-	326.00	292.77
SALIVARY GLANDS					
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW	0.2			416.00	416.00
TONGUES, exp.#1 white Swiss cut,IW					
TONGUES, #1 black Swiss cut, IW					
TONGUES, exp.#1 black Swiss cut,IW					
TONGUES, #1 mixed, Swiss cut, IW					
TONGUES, exp.#1 mixed, Swiss cut, IW					
TONGUES, #2 mixed Swiss cut, IW					
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings					
TRIPAS					
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb	6.8	82.00	-	90.00	85.29
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible	1.3			118.00	
TRIPE, honeycomb bleached	0.8			170.00	170.00
TRIPE, honeycomb bleached TRIPE, honeycomb unbleached TRIPE, omasum unbleached					
WEASAND MEAT					

Friday, February 14, 2014

MANDATORY PORK REPORT FOR Friday, February 14, 2014 Pounds Price Range Ham 17/dn Ham Combo
17-20# Trmd Selected Ham
20-23# Trmd Selected Ham
23-27# Trmd Selected Ham
17-20 Ham Boxed
17-20 Ham Boxed, FZN
20-23 Ham Boxed, FZN
20-23 Ham Boxed, FZN
23-27 Ham Boxed, FZN
23-27 Ham Boxed, FZN
23-27 Ham Boxed, FZN
23-27 Ham Boxed Combo
17-20 Boxed Vac Pack, FZN
20-23 Hams Sknd/Defatted Boxed, FZN
20-23 Hams Sknd/Defatted Boxed, FZN
Collared Ham Combo
Collared Ham Boxed
Collared Ham Boxed
Collared Ham Boxed, FZN
3 Muscle Ham to Blue
4 Muscle Ham to Blue Loads PORK CUTS : Loads TRIM/PROCESS PORK : 4,337 69,792 804,486 87.50 81.78 79.75 USDA ESTIMATED PORK CUT-OUT VALUES - as of 2:00pm

Based on negotiated prices and volume of pork cuts delivered within 14 days and on average industry cutting yields. Values reflect U.S. dollars per 27,104 96.52 - 119.00 Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF Last Rib 2,190 111.80 - 119.75 Today's Estimated Primal Cutout 02/14/2014 Change: 261.35 3,443 107.00 - 121.00 281.77 501.86 348.10 263.33 95.17 93.97 92.59 103.55 101.07 97.68 98.02 102.47 101.80 101.42 100.22 66.20 66.60 66.15 64.31 141.47 145.44 146.27 142.87 82.63 77.52 80.29 81.25 126.58 129.49 122.93 02/13/2014 02/12/2014 Collared Ham Boxed, FZN

3 Muscle Ham to Blue

4 Muscle Ham to Blue

5 Muscle Ham to Blue Boxed

4 Muscle Ham to Blue Boxed

4 Muscle Ham to Blue Boxed

5 Muscle Ham to Blue Boxed

Roll Out Ham

Rollout Ham Bris Boxed

Roll Out Ham Rolled & Tied

Roll Out Ham Rolled Tied Boxed

20c 02/11/2014 02/10/2014 92.92 Five Day Average --93.80 99.62 101.74 65.68 143.46 80.83 127.09 Ioin

1/4 Trimmed Loin VAC

1/4 Trimmed Loin VAC, FZN

1/4 Trimmed Loin Paper

1/4 Trimmed Loin Paper

1/4 Trimmed Loin Paper, FZN

1/4 Trimmed Loin VAC

1/8 Trimmed Loin VAC

1/8 Trimmed Loin VAC, FZN

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper, FZN

1/8 Trimmed Loin Paper

1/8 Trimmed Loin Paper Pounds Price Range Wtd Avg 2pc 2pc Boxed 2pc Boxed, FZN 5,683 114.85 - 145.00 85,645 179,856 29,482 23,593 109.00 - 120.00 126.00 - 142.00 120.25 - 139.00 117.63 - 147.25 179,204 205,848 127.00 127.00 Outsides Outsides
Knuckles
Lite Butt
Insides (RED) Combo
Outsides (RED) Combo
Knuckles (RED) Combo
Lite Butt (RED) Combo
Lite Butt (RED) Combo
Inner Shank
Outer Shank
Outer Shank
Outsides Boxed
Knuckles Boxed
Knuckles Boxed
Lite Butt Boxed
Inner Shank Boxed 127.00 127.00 68,535 163.00 - 193.00 179.79 201,846 - 207.75 38,957 8,189 101.00 - 127.00 101.05 - 109.03 164.00 172.60 915,642 6,062 521,784 6,655 Inner Shank Boxed
Outer Shank Boxed
Shanks Bone In
Shanks Bone In Boxed
Shanks Bone In Boxed
Shanks Bone In Boxed, FZN 2,991 179.00 - 197.00 188.37 121.48 - 146.00 93.91 - 131.00 169,405 18,755 131.65 126.84 Derind Belly 7-9#
Derind Belly 7-9#
Derind Belly 9-13#
Derind Belly 13-17#
Derind Belly 17-19#
Derind Belly 17-19#
Derind Belly 7-9# Boxed
Derind Belly 7-9# Boxed, FZN
Derind Belly 9-13# Boxed
Derind Belly 9-13# Boxed, FZN
Derind Belly 13-17# Boxed, FZN
Derind Belly 13-17# Boxed, FZN
Derind Belly 13-17# Boxed, FZN
Derind Belly 17-19# Boxed, FZN
Derind Belly 17-19# Boxed, FZN
Skin-on Belly 10-12#
Skin-on Belly 10-12#
Skin-on Belly 10-12#
Skin-on Belly 18-20#
Skin-on Belly 18-20#
Skin-on Belly 18-20#
Skin-on Belly 8-10# Boxed
Skin-on Belly 8-10# Boxed
Skin-on Belly 10-12# Boxed
Skin-on Belly 10-12# Boxed
Skin-on Belly 10-12# Boxed
Skin-on Belly 12-14# Boxed
Skin-on Belly 12-14# Boxed
Skin-on Belly 12-14# Boxed
Skin-on Belly 14-16# Boxed
Skin On Belly 14-16# Boxed
Skin On Belly 16-18# Boxed Belly - 95.00 -250,577 68.00 88.85 Bone-in Sirloin Bone-in Sirloin, FZN 163.00 - 168.46 160.00 - 175.00 Bone-in Sirloin, FZN
Blade Ends,
Blade Ends, FZN
Tenderloin,
Tenderloin, 1 pc vac
Tenderloin, 1 pc vac, FZN
Butt Tender
Butt Tender
Butt Tender, FZN
Backribs 2.0#/up
Backribs 2.0#/up
Backribs 2.0#/up 1 pc Vac
Backribs 2.0#/up 1 pc Vac
Riblets
Riblets 41,944 77.00 - 89.00 82.45 2,087 205.00 - 208.00 170,258 227.90 - 245.00 232.91 5,279 52,590 250.74 - 257.00 217.50 - 236.00 254.35 12,511 122.92 - 166.00 129.27 Riblets 75.50 - 90.51 Riblets, FZN

Butt

1/4 Trim Butt VAC
1/4 Trim Butt VAC, FZN
1/4 Trim Butt Paper
1/4 Trim Butt Paper, FZN
1/4 Trim Butt Paper, FZN
1/4 Trim Butt Paper, FZN
1/4 Trim Butt 1 Pc VAC
1/4 Trim Butt 1 Pc VAC
1/4 Trim Butt 1 Pc VAC, FZN
1/8 Trim Butt Vac, FZN
1/8 Trim Butt Paper
1/8 Trim Butt Paper
1/8 Trim Butt Paper, FZN
1/8 Trim Butt Paper, FZN
1/8 Trim Butt Paper, FZN
1/8 Trim Butt 1 Pc VAC
1/8 Trim Butt 1 Pc VAC
1/8 Trim Butt 1 Pc VAC
1/8 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt Vac, FZN
1/4 Trim Steak Ready Butt 1 Pc Vac, FZN
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN
1/8 Trim Steak Ready Butt Vac, FZN
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN
1/8 Trim Steak Ready Butt 1 Pc Vac
1/4 Trim Bnls Butt Poly, FZN
1/4 Trim Bnls Butt Combo
1/4 Trim Bnls Butt 1 Pc VAC
1/4 Trim Bnls Butt 1 Pc VAC Riblets, FZN 94,258 82.21 114.97 - 132.00 113.00 - 116.00 116.63 - 143.63 53,619 28,550 114.99 137.43 57,246 152.25 - 208.63 167.56 112.50 - 132.13 124.00 - 132.00 17,477 160.00 - 218.53 9,323 124.00 - 145.25 131.40 Jowl Skinned Combo Skinned Boxed Skinned Boxed, FZN Skin On Combo Skin-On Boxed 129.95 - 139.50 130.78 44,615 52.17 - 54.00 52.32 36,569 120.00 - 140.00 132.77 34,464 220,554 129.00 - 135.60 131.70 Skin-On Boxed, FZN 34,642 135.00 - 137.00 136.48 121.20 - 147.63 109.00 - 157.00 178,036 39,681 7,770 127.19 - 152.00 126.00 - 157.25 Bnls CT Butt 1 Pc VAC Bnls CT Butt 1 Pc VAC, FZN Picnic

RS Smoker Trim Picnic Combo

SS Smoker Trim Picnic VAC

SS Smoker Trim Picnic VAC, FZN

SS Smoker Trim Picnic Paper/Poly

SS Smoker Trim Picnic Paper/Poly, FZN

SS Smoker Trim Picnic Combo

SS Smoker Trim Picnic 1 Pc Vac

SS Smoker Trim Picnic 1 Pc Vac, FZN

Picnic Oushion Meat Vac, FZN

Picnic Oushion Meat Vac, FZN

Picnic Oushion Meat Poly

Picnic Oushion Meat Combo Picnic 41,184 79.87 - 108.00 84.98 20,392 83.63 - 90.25 88 23 53,882 89.00 - 104.00 94.93 191,567 120.00 - 134.63 123.36 -119.50 - 122.25 113.90 - 138.00 114.00 - 127.00 17,820 119.94 69,900 73,845 Sparerib
Tund Sparerib - LGT
Tund Sparerib - LGT, FZN
Tund Sparerib - LGT, Poly
Tund Sparerib - LGT, Poly
Tund Sparerib - LGT, Poly, FZN
Tund Sparerib - LGT Combo
Tund Sparerib - LGT, 1 PC VAC
Tund Sparerib - LGT, 1 PC VAC, FZN
Tund Sparerib - MED
Tund Sparerib - MED 124,105 144.44 - 179.25 169.25 - 171.63 5,342 170.36 3,855 47,248 134.00 - 135.00 155.82 - 184.00 Timi Sparerib - HGT, TPC VAC, FZN
Thmi Sparerib - MED
Thmi Sparerib - MED, FZN
Thmi Sparerib - MED, Poly
Thmi Sparerib - MED, Poly
Thmi Sparerib - MED, Poly
Thmi Sparerib - MED, 1 PC VAC
St Louis Spareribs, VAC
St Louis Spareribs, VAC
St Louis Spareribs, POLY
St Louis Spareribs, Combo
BD, Style Spareribs, Combo
BD, Style Spareribs, VAC
BD, Style Spareribs, Poly
BD, Style Spareribs, Poly
BD, Style Spareribs, Poly
BD, Style Spareribs, Poly
BD, Style Spareribs, Combo 354.858 144.95 - 169.00 150.16 150.63 - 167.38 21.714 163.21 28,998 4,347 134.00 - 135.00 157.10 - 184.00 202.00 - 241.63 245.00 - 255.00 47,984 11,310 64,423 116.93 - 272.84 231.95 121,315 156.00 - 188.25 172.36

Page 5

Witd Ava

102.86

116 11

109.07

136.60

163.73 161.03

206.46

170.21

157.65 148.75 148.75 139.00

88.00 87.00 88.49

MANDATORY PORK REPORT FOR Friday, February 14, 2014
NATIONAL DAILY PORK REPORT FOR PLANT - Negotiated Sales - Afternoon - FOR Plant

NATIONAL DAILY PORK REPORT FOB PLANT - Neg	otiated Sa	les - Af	ternoon -	FOB Plant	
	Pounds	Price	e Range	Wtd Avg	
Trim					
42% Trim Combo 65% Trim Combo	198,425		-		
72% Trim Combo 85% Trim Combo	266,283	76.89	- 103.00 -	88.98	
42% Trim Boxed 42% Trim Boxed, FZN	5,880	52.62	- 68.00	56.80	
65% Trim Boxed	20, 400	00.60	- 115 00	102.07	
72% Trim Boxed 72% Trim Boxed, FZN	30,480 23,100	82.62	- 115.00	91.77	
85% Trim Boxed Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out	368,966 5,820	91.65	- - 110.00	93.74	
Picnic Meat Boxed Cushion Out, FZN Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	36,563 13,236	104.00 115 79	- 131.25 - 126.50	108.61 118 33	
Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo			-		
Trim w/Trace Boxed Trim w/Trace Boxed, FZN			-		
Rlade Meat Combo	24,540	102.00	_	116.00	
Blade Meat Boxed, FZN	24,540	103.02	-	110.80	
72% Ham Trim Combo 72% Ham Trim Boxed			_		
90% Ham Trim Combo			-		
Variety					
Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN	9,012		_		
Trimmed Neckbones Gas	36,990				
Trimmed Neckbones Poly Trimmed Neckbones Poly FZN	22,408	53.36 38.50	- 66.00 - 47.80	59.65 39.69	
Untrimed Neckbones Poly	19,487	54.00	- 109.50	94.63	
Trimmed Neckbones Poly Trimmed Neckbones Poly Trimmed Neckbones Poly Untrimmed Neckbones Poly Untrimmed Neckbones Poly Trimmed Neckbones Combo Untrimmed Neckbones Combo Untrimmed Neckbones Combo Demost Person Doly	5,262	43.53	- 55.46	45.65 51.61	
Breast Buies Pory	25,087	26.50	- 37.00 -	35.33	
Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#			_		
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#			_		
Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	12,844	88.97	- 106.00 -	100.65	
Tails, Poly Tails, Poly, FZN	71,370		-		
Tails, Gas	71,570	33.74	- 72.00	01.03	
Tails, Gas, FZN Tails, Combo	0.500	07.00	-	105.50	
Front Feet, Poly Front Feet, Poly, FZN	9,588 93,166	73.83	- 117.38 - 95.00	79.81	
Front Feet, Combo Front Feet, Gas			_		
Front Feet, Gas, FZN Hind Feet, Poly	7,386 139,687	68.63	- - 109.50	75.36	
Hind Feet, Combo			_		
Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	2,485	62.00 63.00	- 71.00 - 70.20	67.74 67.67	
Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN	3,000	05.00	-	07.07	
Hocks, Picnic, Combo Front Feet, Split, Gas			-		
Front Feet, Split, Gas, FZN			-		
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	21,955	97.00	- - 113.00	103.84	
AI (Added Ingreds)					
AI 1/4 Trimmed Loin VAC			_		
AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC	34,568	113.00	- - 134.00	115.28	
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 Bals CC Strap On AI Bals CC Strap On, FZN			_		
AI Bone-in CC, Tender-in Loin, VAC, FZN	4 325	164 50	- - 224 00	181 30	
AI Bnls CC Strap On, FZN AI Bnls CC Strap Off	20 076	165.00	- 207 00	174 22	
AI Bills CC Strap Off, FZN	28,976 24,678	93.40	- 174.01	112.32	
AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut, FZN	41,503	100.00	-	105.05	
AT Pole CC Stran_off 1/2 out F7N			_		
Al Boneless Sirioin, FZN	5,130	136.25	- 153.00 -	143.15	
AI Bone-in Sirloin AI Bone-in Sirloin, FZN			_		
AI Blade Ends AI Blade Ends, FZN			_		
AI Tenderloin AI Tenderloin, FZN	3,913	249.95	- 284.00 -	268.85	
AI Tenderloin, 1 pc vac			_		
	10,055	216.55	- 220.97	220.68	
AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up 1 Pc Vac	18,481	224.56	- 228.98	227.76	
AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN			-		
AT SS Smoker Trim Picnic 1 Pc Vac			_		
AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN	51,320	120.00	- - 163.00	123.44	
AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN	4,525	104.50	- - 130.00	119.80	
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 Bols Butt VAC			-		
AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC, FZN			-		
AI Trud Sparerib - IGT AI Trud Sparerib - IGT, FZN			-		
AI Trud Sparerib - IGT, 1 PC VAC AI Trud Sparerib - IGT, 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			-		
There that have no extended indicate them.					

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 : 231.19 Loads TRIM/PROCESS PORK : 29.99

and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.  Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF Last Rib									
Date	:	Ioday's E	stimated			pil	n Ham	Pel l₁	
02/14/2014 hange:	261.18	93.92 0.27	97.44 -6.03	102.17	64.89 1.03	140.93	82.33 0.94	130.79	
02/13/2014 02/12/2014 02/11/2014 02/10/2014	281.51 501.41	93.65 92.95	103.47 100.25	101.91 101.23	63.86 64.42	141.02 145.14	2 81.39 1 76.68	121.96 128.43	
02/11/2014 02/10/2014	347.73 263.02	91.54 91.41	96.46 97.29	101.30 99.20	64.33 62.80	145.59 143.22	79.11 79.56	122.39	
Tive Day Aver	age	92.69	98.98				3 79.81  Range		
ioin 1/4 Trimmed 1/4 Trimmed		FZN					139.33 138.62		
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	Loin Pape	r r. FZN				_			
1/8 Trimmed 1/8 Trimmed 1/8 Trimmed	Loin VAC Loin VAC,	FZN		179,1 29,4	312 12 82 12 93 11	26.15 - 22.24 - 0.89 -	118.63 144.22 130.88 140.63	130.95 122.73 127.79	
1/8 Trimmed	Loin Pape	r, FZN				_	194.38		
Bone-in CC, Bone-in CC, Bone-in CC,	Tender-in Tender-in	Loin VAC	, FZN co			_	201.96		
B-In CC, Ter B-In CC, Ter Bnls CC Stra	nder-in, F. no-on	LON Loin,	FZN			_			
Bnls CC Stra Bnls CC Stra Bnls CC Stra	p-off			6,06 521, 6,70	2 91 743 15 0 91	59 - 57.74 - 59 -	183.33 153.01 218.50 172.82	113.59 180.33 140.85	
Bnls CC Stra Bnls CC Stra	ap-on, 1/2 ap-on, 1/2	cut, FZN				_			
Bnls CC Stra Bnls CC Stra Whole Bnls S Boneless Sir	Strap-on	2 cut, FZ	N			_			
Boneless Sir Boneless Sir	rloin, FZN rloin, Com	bo				-	142.33 127.80		
Bone-in Sirl Bone-in Sirl Blade Ends	oin, FZN					-	97.61 93.84		
Blade Ends, Tenderloin Tenderloin,	FZN			61,7 38,7	38 23 53 23	33.32 - 33.42 -	278.33 259.30	251.79 241.34	
Tenderloin, Tenderloin, Butt Tender	1 pc vac 1 pc vac,	FZN				-			
Butt Tender, Backribs 2.0 Backribs 2.0	FZN #/up			169,	327 22	- 26.33 -	245.89	233.31	
Backribs 2.0 Backribs 2.0	#/im 1 Pc	Vac		5,31 52,5	4 25 90 22	60.16 - 20.04 -	256.45 235.67	254.75 224.05	
Riblets Riblets, FZN	1			94,4	38 77	.45 -	91.59	84.81	
<b>Wutt</b> 1/4 Trim But 1/4 Trim But	t VAC, FZ	N		723, 53,6	043 10 19 11	08.45 - 0.01 -	133.11 118.77 136.29	118.54 114.43	
1/4 Trim But 1/4 Trim But 1/4 Trim But	t Paper, 1	FZN						130.14 115.20	
1/4 Trim But 1/4 Trim But 1/8 Trim But	t 1 Pc VA	C C, FZN				-	124.74 128.33 139.15		
1/8 Trim But 1/8 Trim But 1/8 Trim But	t Vac, FZI t Paper					_	163.62		
1/8 Trim But 1/8 Trim But 1/8 Trim But	t Combo					-			
1/4 Trim Ste 1/4 Trim Ste	ak Ready l ak Ready l	Butt Vac Butt Vac,				_		129.62	
1/4 Trim Ste 1/4 Trim Ste 1/8 Trim Ste	eak Ready l eak Ready l	Butt 1 Pc Butt Vac	Vac, FZ	T/V		_	142.22 137.13		
1/8 Trim Ste 1/8 Trim Ste 1/8 Trim Ste	ak Ready l ak Ready l	Butt Vac, Butt 1 Pc	Vac	34,6		_		132.81	
1/4 Trim Bnl 1/4 Trim Bnl	s Butt VA s Butt VA	C C, FZN		178, 12,1			143.41 150.91		
1/4 Trim Bnl 1/4 Trim Bnl	s Butt Po s Butt Co	ly, FZN mbo		39,6 7,77	81 12 0 11	29.11 - .8.06 -	153.26 152.01	150.25 137.83	
1/4 Trim Bnl Bnls CT Butt	s Butt 1 : s Butt 1 : : 1 Pc VAC	PC VAC PC VAC, F				-			
Bnls CT Butt Picnic									
RS Smoker Tr SS Smoker Tr SS Smoker Tr	rim Picnic	VAC		40,8		_	99.88		
SS Smoker Tr SS Smoker Tr SS Smoker Tr SS Smoker Tr	rim Picnic rim Picnic rim Picnic	Paper/Po Paper/Po Combo	ly ly, FZN			_	83.49		
SS Smoker Tr SS Smoker Tr	rim Picnic rim Picnic	1 Pc Vac 1 Pc Vac	, FZN			_	102.62 131.89		
Picnic Cushi Picnic Cushi Picnic Cushi Picnic Cushi Picnic Cushi	on Meat V	ac, FZN		17,8	20 11	9.96 -	124.24	120.93	
	on Meat Po on Meat Co	onbo 		73,8	45 11	4.88 - .0.06 -	124.00	116.99	
Sparerib Trmd Spareri Trmd Spareri Trmd Spareri	b - LGT b - LGT, 1	FZN		123, 4,43	669 14 0 16	13.41 - 12.55 -	173.15 165.64 163.26	158.79 164.81	
Trmd Spareri Trmd Spareri	b - LGT, l b - LGT C	Poly, FZN nubo							
Trmd Spareri Trmd Spareri Trmd Spareri	b - LGT.	1 PC VAC	FZN		48 15 122 14	_	133.63 184.90	160.01 150.22	
Trmd Spareri Trmd Spareri	.b – MED, 1 .b – MED, 1	FZN Poly		21,7	14 14	- 13.26 -	158.94	155.78	
Trmd Spareri Trmd Spareri Trmd Spareri Trmd Spareri				28,9 4,01	98 13 5 15	33.62 - 59.72 -	133.63 182.62	133.62 164.73	
St Louis Spa St Louis Spa	reribs, V reribs, V	AC AC, FZN	FZN			_	234.89 258.00	218.44 253.14	
St Louis Spa St Louis Spa St Louis Spa	reribs, P reribs, P	OLY OLY, FZN				_	274.25		
BBQ Style Sp BBQ Style Sp	pareribs, pareribs,	VAC VAC, FZN		121,	525 15	64.63 -	186.35	172.39	
BBQ Style Sp BBQ Style Sp						_			

ANDATORY PORK REPORT FOR TIONAL DAILY PORK REPORT FOB OMAHA - 1	rriday, Negotiated Sa	repruary 14 ales - Afternoon -	+, 201 - FOB Oma
	Pounds	Price Range	Wtd Avg
<b>m.</b> 7/dn. Ham. Combo		-	
.7–20# Trmd Selected Ham :0–23# Trmd Selected Ham	4,337	84.52 - 89.01 82.62 - 84.38 78.92 - 90.41	86.67
13-27# Trind Selected Ham	804,486	78.92 - 90.41	84.90
7-20 Ham Boxed	,	_	
7-20 Ham Boxed, FZN	27 542	04 27 110 62	00 57
10-23 Ham Boxed 10-23 Ham Boxed, FZN	27,542	94.27 - 119.62	98.57
3-27 Ham Boxed	2,190	112.90 - 121.62	117.63
3-27 Ham Boxed, FZN		-	
7 & up Bone In Hams Combo 7-20 Boxed Vac Pack		- -	
7-20 Boxed Vac Pack, FZN		-	
10-23 Hams Sknd/Defatted Boxed 10-23 Hams Sknd/Defatted Boxed, FZN		-	
ollared Ham Combo		_	
ollared Ham Boxed	3,443	107.72 - 114.91	108.78
ollared Ham Boxed, FZN		-	
Muscle Ham to Blue :Muscle Ham to Blue		_	
Muscle Ham to Blue		-	
Muscle Ham to Blue Boxed		-	
Muscle Ham to Blue Boxed Muscle Ham to Blue Boxed		_	
oll Out Ham	26,550	120.68 - 150.09	124.15
ollout Ham Bnls Boxed	6,526	120.68 - 150.09 145.58 - 158.47	148.96
oll Out Hams Rolled & Tied oll Out Ham Rolled Tied Boxed		_	
pc	5,683	114.33 - 140.63	133.30
PC Boxed			
PC Boxed, FZN	170 204	107 20 155 01	120 72
nsides utsides	205,848	127.30 - 155.91	130.73
nuckles	22,843	127.30 - 155.91 127.30 - 149.19 127.30 - 149.19 127.30 - 136.96	132.92
ite Butt	6,823	127.30 - 136.96	132.27
nsides (RED) Combo utsides (RED) Combo		_	
nuckles (RED) Combo		-	
ite Butt (RED) Combo	20.055	- 100.00	100.00
nner Shank stor Shank	38,957	99.66 - 127.30 100.63 - 109.92	108.00
uter Shank nsides Boxed	0,109	100.03 - 109.92	104.40
utsides Boxed		-	
nuckles Boxed		-	
ite Butt Boxed oner Shank Boxed		_	
uter Shank Boxed		-	
nanks Bone In		-	
hanks Bone In Boxed hanks Bone In Boxed, FZN		_	
lly			
erind Belly 7-9#		_	
erind Belly 9-13#	129,660	162.86 - 166.30	163.16
erind Belly 13-17#	106,856	162.86 - 166.30 155.19 - 177.92	160.63
erind Belly 17-19#		_	
erind Belly 7-9# Boxed erind Belly 7-9# Boxed, FZN		-	
erind Belly 9-13# Boxed	2,214	204.33 - 208.92	206.78
erind 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		-	
rin-on Belly 8-10# rin-on Belly 10-12#		-	
cin-on Belly 12-14#	12,511	121.55 - 162.33	127.56
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	FR 046		166 ==
in-on Belly 10–12# Boxed in-on Belly 10–12# Boxed, FZN	57,246	154.24 - 201.24	166.77
in-on Belly 12-12# Boxed, FZN in-on Belly 12-14# Boxed	17.477	- 152.15 - 214.96	165.99
in-on Belly 12-14# Boxed, FZN	/ /	-	
in On Belly 14-16# Boxed		-	
in On Belly 14–16# Boxed, FZN in On Belly 16–18# Boxed		_	
in On Belly 16-18# Boxed, FZN		_	
 L			
inned Combo	44,615	50.33 - 55.11	54.71
	, 515		
		-	
cinned Boxed cinned Boxed, FZN			
cinned Boxed, FZN cin On Combo		_	
		- - -	

			Page /
	Pounds	Price Range	Wtd Avg
Trim			
42% Trim Combo 65% Trim Combo	198,425	39.62 - 51.62	44.44
72% Trim Combo	266,283	78.15 - 99.68	86.76
85% Trim Combo 42% Trim Boxed	5 880	- 44.72 - 64.33	54 76
42% Trim Boxed, FZN	5,000		51.70
65% Trim Boxed 72% Trim Boxed	30,420	- 74.72 - 111.33	100.70
72% Trim Boxed, FZN 85% Trim Boxed	30,420 23,100	74.72 - 111.33 79.10 - 101.67	87.57
Picnic Meat Combo Cushion Out	368,966	91.28 - 106.33 101.63 - 107.45	93.90
Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN		_	
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	36,563	96.10 - 126.01 115.37 - 118.19	106.52
Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	13,236	115.37 - 118.19	115.95
Trim w/Trace Combo Trim w/Trace Boxed		-	
Trim w/Trace Boxed, FZN		-	
Blade Meat Combo Blade Meat Boxed	24 . 540	- 102.23 - 122.34	118 13
Blade Meat Boxed, FZN			
72% Ham Trim Combo 72% Ham Trim Boxed		_	
90% Ham Trim Combo			
Variety			
Untrimmed Neckbones Gas	8,862	49.96 - 68.92	59.96
Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas		- 46.28 - 56.02	
Theirmod Modelshopper Cog ETAT			
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	22,606 49.440	44.93 - 64.38 37.12 - 48.90	55.94 38.84
Untrimmed Neckbones Poly	17,780	52.63 - 99.88	85.88
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly, FZN Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo Untrimmed Neckbones Combo	7,800 5,262	41.03 - 53.13 41.28 - 53.30	44.28 49.42
Untrimmed Neckbones Combo	25,087	23.47 - 40.47	37.72
Breast Bones Poly, FZN		-	
Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN		-	
Brisket Bones, Full Cut, 30#	10.011		00.45
Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	12,844	90.89 - 107.72	98.47
Tails, Poly		- 53.01 - 73.10	
Tails, Poly, FZN Tails, Gas	11,190	JS.U1 - /3.1U -	03.02
Tails, Gas, FZN Tails, Combo		_	
Front Feet, Poly	9,588 93,166	89.08 - 108.94	101.84
Front Feet, Poly, FZN Front Feet, Combo	93,166	75.63 - 98.01 -	80.34
Front Feet, Gas		-	
Front Feet, Gas, FZN Hind Feet, Poly	6,300	61.24 - 63.24	62.24
Hind Feet, Poly Hind Feet, Poly, FZN Hind Feet, Combo	6,300 139,687	61.24 - 63.24 53.40 - 75.38	56.61
Hocks, Picnic, Poly	2,485	64.08 - 64.91 61.62 - 70.38	64.60
Hocks, Picnic, Poly, FZN Hocks, Picnic, Gas	2,850	61.62 - 70.38	67.15
Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo		-	
HOCKS, Pichic, Combo Front Feet, Split, Gas		_	
Front Feet, Split, Gas, FZN		-	
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	21,955	98.10 - 113.90	104.84
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC		_	
AT 1/4 Distanced Later LINC FERM		_	
AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	34,568	114.54 - 134.40	117.03
AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN		-	
AI Bone-in CC, Tender-in Loin, VAC, FZN AI Bols CC Strap On	4,325	- 171.84 - 222.63	186.18
AL BILLS CC SCEAP OIL, FAN		-	
AI Bnls CC Strap Off AI Bnls CC Strap Off, FZN	24,678	168.24 - 205.28 91.59 - 181.82	112.76
AI Bals CC Strap-on, 1/2 cut AI Bals CC Strap-on, 1/2 cut, FZN		_	
AT Role OC Strap-off 1/2 out	41,503	184.87 - 189.06	188.91
AI Bnls CC Strap-off, 1/2 cut, FZN AI Boneless Sirloin, FZN AI Boneless Sirloin, FZN	5,130	- 139.24 - 151.63	144.35
AI Boneless Sirloin, FZN AI Bone-in Sirloin		<u>-</u> -	
AI Bone-in Sirloin, FZN		-	
AI Blade Ends AI Blade Ends, FZN		-	
AT Tenderloin	3,163	247.80 - 279.58	263.40
AI Tenderioin, 72N AI Tenderloin, 1 pc vac		-	
Al Tenderioin, I pc vac, FZN	10.055	- 217.42 - 218.93	218.83
AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up 1 Pc Vac	10 401	225.43 - 226.94	226.52
AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN	18,481	225.43 - 226.94	226.52
AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC 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	51.186	- 123.24 - 163 27	124.96
AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	/ EDF	111 04 120 00	100.00
AL I/4 ILLIII BUCC VAC, FZIN	4,525	111.84 - 130.90 -	123.28
AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN		-	
AT 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 1/8 Trim Steak Ready Butt 1 Pc Vac, F	2,572	100.00 - 101.34	100.63
AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC, FZN		_	
AI Trind Sparerib - IGT		<u>-</u> -	
AI Trnd Sparerib - LGT AI Trnd Sparerib - LGT, FZN AI Trnd Sparerib - LGT, 1 PC VAC		-	
AI Trud Sparerib - LGT, 1 PC VAC, FZN AI Trud Sparerib - MED		- -	
AT Thered Consessed MED DON		-	
AI Trid Sparerib - MED, 1 PC VAC AI Trid Sparerib - MED, 1 PC VAC, FZN		-	
Thems that have no entries indicate there		og but not ronouts	

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

Detailed description of the cutout is available on request.

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the week ended 2/14/2014 was estimated at 5.82 per cwt live, up 0.01 when compared to last week.

FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG)

Lbs Price Change Prv/Wk

Cheek meat, trimmed 0.28 85.00 1.75 0.24
Chitterlings 1.26 42.00 - 0.53 Cheek meat, trimmed
Chitterlings
Ears, edible export
Tongues, grn, bnls, sml bx
Hearts, slashed, domestic
Kidneys, inedible
Livers, inedible
Melts, inedible
Salivary Glands
Snouts, partial lean
Stomachs, scld, small box
Lungs, inedible
Choice white grease
Pork meat & bone meal
Pork blood meal
Lard 0.53 0.46 0.24 0.14 0.02 0.09 0.01 0.08 0.10 0.55 0.04 0.36 1.80 0.52 0.40 5.82 7.86 -10.00 -2.25 8.75 3.25 -Lard Blood plasma 2.01 20.00 Totals: 13.50
Dressed equivalent basis (74% dress):
(1) Typical slaughter hog weighs 270 pounds.

USDA	$\mathbf{B}\mathbf{Y}$	PRODUCT	PRICE	REPORTS	-	FOB	CENTRAL	U.S.	BASIS
a 1 .	. 5		77 /1	A A	4 -4-1			7016	

Carlot Basis - Dollars/hundred	weight -	- as of 3:00 PM	
PORK VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtg Avg
CHEEK MEAT trimmed		85.00	85.00 E
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb			
EARS, edible export		242.00	242.00 D
HEARTS, slashed, domestic			
single slashed, export			
multi slashed, export			
whole, export			
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,		29.00 - 32.00	31.25 A
SNOUTS, partial lean		25.00 32.00	51.25 11
partial lean w/mask			
STOMACHS, scalded, small box			
scalded, small box, export		140.00	140.00 C
TONGUES,		140.00	140.00 C
green, bnls, small box			
green, bnls, tip-on exp			
scalded & scraped			
SCAIGEG & SCraped			
OIEKT			

	PORK	PET F	OODS -	FOB	SUPPLY POINT		
QUARTERLY	CONTRACTS:				FRESH	BOXED	FROZEN
KIDNEYS,	inedible				7.00-7.00		
LIVERS,	"				12.00-15.0	00	
LUNGS,					3.00-6.00		
MELTS,	"				5.00-5.25		

QUARTERLY CONTRACTS: January 20, 2014 Price Range QUARTERLY CONTRACTS: Jar Skins - Domestic Loin Skins, combo Butt Skins, thick, combo Butt Skins, thin, combo Picnic Skins, combo Ham Skins, combo Belly Skins, combo Jowl Skins, combo Mixed Skins, combo 34.00- 58.00 34.30- 43.60 25.00- 39.00 24.65- 33.50 26.00- 38.00 34.57- 57.00 22.65- 27.71 25.50- 35.00

(unless otherwise stated) as of 3:	00 PM			
TALLOW, GREASE, AND LARD		Lds Pr	rice Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	13.0	27.50 -	- 29.00	28.46
Yellow grease (truck)				
Yellow grease ECB (truck)				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP			26.50	26.50 C
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	5.0		31.25	31.25
Renderer bleachable <.15%				
Choice white grease				
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow (1)				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow (1)			34.00	34.00 A
PROTEIN FEED SUPPLEMENTS  MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	4.0		435.00	435.00
Ruminant Central, Domestic	4.0		435.00	435.00 417.00 A
PORK Meat/Bnmeal,50% pro/ton			417.00	417.00 A
Central	1.0		450.00	450.00
	1.0		450.00	
ECB			470.00	470.00 C
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				nq
Panhandle			ui	nq
CAF California				
PORK BLOOD MEAL, 85% pro/ton			1050 00	1050 00 -
Central				1850.00 B
ECB			1875.00	1875.00 B

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

USDA CARLOT VEAL CARCASS REPORT - Thu, Feb 13, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was weak on open market and steady on packer owned calves with moderate demand and offerings. Harvest numbers were 6.4 percent higher compared to last week's total. Dressed weights were up 1.6 pounds in the Northeast, up 3.9 pounds in the North Central, with the total NE & NC being up 3.1 pounds.

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

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	1790	340.00- 360.00	348.13
**PACKER OWNED**			
Hide-Off, 255-315 Lbs. Hot Basis	1935	355.00- 375.00	369.32

\*CONTRACT INFORMATION: Hot Basis, Hide-Off\*
Current future contracts offered: Firm Bottom Northeast and North
Central, 342.00 to 355.00 for late June to early July.

Special Fed Veal	Slaughter for:	Year Ago	YTD	YTD
Week ending:	02/08/14	02/01/14 02/09/13	2014	2013
Northeast	3,348	2,559 3,108	18,368	19,016
North Central	3,092	2,939 2,140	17,671	15,151
Total NE & NC	6,440	5,498 5,248	36,039	34,167
Special Fed Veal Week ending: Northeast North Central Total NE & NC	Dressed Weights 02/08/14 275.3 269.8 272.6	Year Ago 02/01/14 02/09/13 273.7 264.8 265.9 269.5 269.5 266.7		

- \* 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 firm on trimmings, hindshank and foreshank items while some loin and breast cuts were weak. Other items were steady on light to moderate demand and offerings. Veal shoulder chops, leg cutlets and ground veal remained the leaders among veal cut features this week. This was more prevalent in the Northeast as the winter weather continues to have adverse effects on consumers willing to go out for meals.

Item:	Wt. Ra:	nge	Rang	е
Carcass, hide off	200-275	lbs	425.00-	540.00
Foresaddles	86-147	lbs	350.00-	380.00
Forequarters	43-74	lbs	360.00-	485.00
Necks, bone-in	24-28	lbs	245.00-	285.00
Breast	10-18	lbs	119.00-	185.00
Foreshank	3-5	lbs	525.00-	925.00
Osso Bucco, foreshank	2-8	lbs	699.00-	1135.00
Shoulder, full	49-85	lbs	330.00-	405.00
Chuck, square cut	39-68	lbs	250.00-	340.00
Chuck rolls, skinned	5-10	lbs	435.00-	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	5-9	lbs	1350.00-	1750.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1450.00-	1840.00
Rack, Ribeye	3-9	lbs	2350.00-	2350.00
Hindsaddles	89-153	lbs	525.00-	650.00
Hindquarters	45-76	lbs	435.00-	665.00
Loins, regular	18-36	lbs	368.00-	
Loins, 4x4, trimmed	18-30	lbs	499.00-	
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	1325.00-	1725.00
Top Rnd, Sknd, cap-off	10-15	lbs	1320.00-	1675.00
Hindshank	5-8	lbs	725.00-	1025.00
Osso Bucco, Hindshank	2-8	lbs	1025.00-	1625.00
Stew Meat, regular			425.00-	625.00
Bnls Veal Trimmings 75-80% Lean			170.00-	
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, Feb 14, 2014

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

\*Items with no entries indicate non-reportable trades.\*

CHOICE A Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND PRIME,	YG 1-4 Head 182 241 1,079 1,828 1,764 901		5,995 Wt Avg 427.80 363.57 330.66 313.88 300.07 290.87
CHOICE A Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND PRIME,	YG 5 Head	Head	Wt Avg
CERTIFI	ED FRESH AI	MERICAN LAMB	Head	

	Head 220
Head	Wt Avg
44	335.11
43	338.26
57	298.40
53	299.21
12	217.33
11	210.55
	44 43 57 53 12

#### 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 20.50 lower; 45 # to 55 #'s were 10.46 lower; 55 # and heavier were 0.40 to 0.96 higher.

	CHOICE AND PRIME,	YG	1-4	Head 5,760
Weight	Head			Wt Avg
45-DN	182			427.80
45-55#	228			362.86
55-65#	1,039			330.23
65-75#	1,748			313.51
75-85#	1,764			300.07
85-IIP	799			290 21

\*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.)

CUTS FOB PRICE CHANGE FORESADDLE	% CARCASS	LBS.
204 RACK, 8-RIB MEDIUM 825.92 -4.53	11.00%	7.70
209       BREAST **       152.83       6.37         207       SHOULDERS, SQ-CUT       299.78       2.06	8.32% 23.65%	5.82 16.56
210 FORESHANK 419.77 17.31 NECK ** 103.02 -32.35	3.97% 2.22%	2.78 1.55
HINDSADDLE		
232 LOINS, TRIMMED 4X4 496.28 7.68 232E FLANK UNTRIMMED ** 88.38 -1.90	11.04% 3.61%	7.73 2.53
233A LEG, TROTTER OFF 370.45 -3.89	31.93%	22.35
GROSS CARCASS VALUE: 369.68 0.02	95.74%	67.02
FORESADDLE VALUE 393.44 0.99 HINDSADDLE VALUE 378.41 -0.99	49.16% 46.58%	34.41 32.61

Carcass value less process/packaging per cwt cost of NET CARCASS VALUE 335.93 0.02  $^{\circ}$ 

- \* 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 02/01/2014, -1.00lbs lighter than last week.
  \*\*Includes Fresh and Frozen Product

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

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

# Of Total Weighted Change from

Current Volume -Fresh Cuts Frozen Cuts

971,516 pounds 206,556 pounds

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

IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
200A 200A 202	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle	9 0	4,621	\$374.26	1.59
	Bracelet		1 221	+0.40 00	(0.00)
204		8 81	1,331	\$843.22	(2.28)
204 204		81 11	1 720	\$825.92 \$848.40 \$937.28	(4.53) (0.66)
	Rack, chined	28	9,268	\$937.28	19.93
204B		30	7,638		(27.69)
204C			26,552	\$1,523.01 \$2,067.75	
	Rack, roast-ready, special	8	2,209	\$2,067.75	3.58 (2.33)
206	Shoulders	101	70,487	\$286.19 \$299.78 \$519.10	(0.53)
207 208		242	121,643	\$299.78	2.06 (5.45)
208	Shoulders, square-cut, bnls Breast	44 128	10,///	\$519.10 \$160.77	7.14
200	Breast, bulk	19	2.659	\$519.10 \$169.77 \$136.58	(1.81)
209A	Ribs, Breast bones off	36	3,005	\$481.90	13.60
210	Foreshank	161	16,621	\$481.90 \$419.77	17.31
229		0			
	Hindsaddle	4		\$460.56	
231 232	Loins Loins, trimmed 4x4	5 83	1,626		(7.81)
	Loins, trimmed 2x2	83 33	4,257	\$496.28 \$608.86	1 13
232	Loins, trimmed 1x1	110	20,204	\$672.08	(14.67)
232	Loins, trimmed 0x0	35	9,058	\$807.33	(2.66)
232A	Loins, short-cut, 2x2	0			
	Loins, short-cut, 1x1	0			
	Loins, short-cut, 0x0 Loin, boneless, tied	0 10	733	\$1,428.17	65.07
232E	Flank, untrimmed	16	E 002	\$101.00	(1 50)
233	Legs	75	19,324	\$361.77	0.10
	Leg, trotter-off	150	39,718	\$361.77 \$370.45 \$500.72	(3.89)
233C	Leg, trotter-off, partial bn		2,873	\$500.72	6.96
233E	Leg, steamship	17	1,796	\$474.81	0.45
233F 234	Hindshank	65 105	12,781	\$409.63	(2.30)
234A	Leg, Boneless, Tied Leg, shank off, bnls	44	5 695	\$523.20	6.96 0.45 (2.30) 3.42 26.65
234B	Leg, 2-way boneless	0	5,055	Ψ011.13	20.05
234C	Leg, bottom, boneless	0			
234D	Leg, outside, boneless	_0			
234E	Leg, inside, boneless	58	9,474	\$713.62	(11.84)
234F 234G	Leg, sirloin tip, bnls	0 23	1 574	6720 1E	6.13
235	Sirloin, boneless Back	23	1,3/4	\$728.15	0.13
236	Back, trimmed				
238		24	2,432	\$418.22	1.32
239		20	1,180	\$462.87	(0.42)
244					
245	Sirloin	6 4	1,085		
246 295	Tenderloin Lamb for stewing	52 52	0∠ 7 270	\$1,505.94	0.00 (16.18)
	Ground lamb	38	9.293	\$632.92 \$546.34	13.10
	Necks	45	8,093	\$139.70	(30.59)

FROZE	IN CHOICE & PRIME CUTS		_		
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
209	Breast	16	16,009	\$128.02	0.09
	Breast, bulk	3	4,971	\$93.54	0.00
209A	Ribs, Breast bones off	5	805	\$456.08	2.75
210	Foreshank	65	10,483	\$398.18	(7.31)
232	Loins, trimmed 4x4	5	657	\$543.77	0.00
232E	Flank, untrimmed	24	35,608	\$86.13	(1.39)
233A	Leg, trotter-off	3	16,224	\$246.40	0.00
233F	Hindshank	3	1,398	\$420.70	(54.36)
234	Leg, Boneless, Tied	4	425	\$688.01	5.15
234E	Leg, inside, boneless	21	1,844	\$807.69	(0.46)
238	Trimmings	4	22,184	\$94.87	(7.15)
295	Lamb for stewing	24	3,500	\$701.37	1.57
296	Ground lamb	61	11,369	\$502.24	(18.17)
	Necks	31	30,960	\$93.43	(23.86)

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

### SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 14-Feb-2014 and 15-Feb-2014 is estimated to be 33,682,000 DN 13.36 percent from a week ago and UP 14.45 percent from a year ago. (Last week 38,876,000; last year 29,430,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 15-Feb-2014 is estimated to be 144,624,000 head DN 9.63 percent from a week ago, and DN 4.59 percent from a year ago. (Last week 160,029,000; Last year 151,584,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Feb 14, 2014

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

#### CHICKEN, WITH SKIN ADDED

	PRI	CES
	(CENTS P	PER POUND)
	FROZEN	FRESH
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	-	27.00-28.00
WTD AVERAGE PRICE	_	27.71
	VOI	LUME
	(PER 1,	,000 LBS.)
VOLUME TRADED		286
VOLUME EXPORTED		
	PR	ICES
	(CENTS F	PER POUND)
15-20%	(	
PRICE RANGE	26.00-30.00	22.00-27.00
WTD AVERAGE PRICE	28.25	24.32
WID INVENTED THEFT		UME
	(PER 1.0	000 LBS.)
VOLUME TRADED	810	1,220
VOLUME EXPORTED	770	1,220
VOLUME EMPORTED		ICES
		PER POUND)
20% OR MORE	(CENIS I	PER POUND)
RANGE		22.50
WTD AVERAGE PRICE	_	22.50
WID AVERAGE PRICE	-	UME
HOLLING WOLDER	(PER 1,0	000 LBS.)
VOLUME TRADED		82
VOLUME EXPORTED		

# NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Feb 13, 2014

CARCASS PRICE EQUIVALENT INDEX VALUES

he carcass price equivalent index value of a Choice 600-900 lbs ass was 3.75 lower at 200.70; Select 600-900 lbs carcass was lower at 198.79 compared to last Friday.

## FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, Boxed beef cutout values were lower on light to moderate demand and moderate offerings. Load counts were markedly higher this week than we have seen on the report for quite a while. On Wednesday, cuts even managed to break 200 loads, a feat that has not been accomplished since November 12, 2013. In fact, during the month of January, load counts struggled to even break 100 loads on most reporting days. Price declines slowed down some this session, and most of the weakness originated from the rib and loin regions. Beef trimmings were mostly steady with a firm undertone. Ground beef still traded with some weakness, but we did not see the sharp declines this week that we have been seeing in previous weeks. Forward negotiated sales were light to moderate with notable consignments of Choice and Select briskets and 73% fed ground beef at prices that were weaker than the current spot market.

For the week: Select and Choice rib primal 6.00 to 9.00 lower; Select and Choice round primal 3.00 to 6.00 lower; Select loin primal 1.00 to 3.00 lower; Beef trimmings were 2.00 higher. Fed cattle grinds were weak to 5.00 lower while blended grinds were mostly 10.00

lower; Beef trimmings were 2.00 higher. Fed cattle grinds weak to 5.00 lower while blended grinds were mostly 10.00 r.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses down 2.67 at 208.10 Select 600/900# carcasses down 1.43 at 207.76 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 was sharply higher while trimmings firm to higher. Demand was moderate to good for light to moderate offerings. Trading activity was moderate. Light cow kills and strong retail demand for the available supplies continued to support prices. Winter storms and inclement weather continued to adversely affect trading across the U.S.

Market activity on imports was slow to moderate. Prices were mostly firm to 2.00 higher, instances 3.00 higher. Harsh weather and extreme cold continued to slow trading. Domestic lean was sharply higher due to tight cow supplies, reduced slaughter hours and strong retail demand. Food service demand remained weak due to inclement weather and extreme cold in many parts of the country.

Cutter cow cutout values were moderately to sharply higher. Round and loin cuts were mostly higher while chuck, rib and flank items were mixed. 100% lean items were mostly moderately higher. Weaker food service demand continued to pressure cuts prices. Sharply higher 90% lean values supported the cutout value.

Lean boneless beef 92-94% sharply higher; 90% sharply higher; 85% firm to 2.00 higher; 81% 2.00 higher; 75% 2.00 to 3.00 higher; 65% mostly 1.00 to 2.00 higher; 0ther lean percentages were not fully established. 100% lean combo items were mostly moderately higher. Cutter cow carcass gross cutout value for Thursday, February 13, 2014 was estimated at \$180.95 per cwt, 5.52 higher compared to last Friday.

## VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES

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

While trucks were stranded along the Atlantic Coast as severe weather continued to batter the United States. Regardless of the winter, the beef variety world began to show signs of life. Trading on pork varieties also increased. Sausage makers began buying beef cheeks and head meat as they scrambled for grinding materials as pork trim was scarce. Reported beef variety prices appeared to show an unsettled market or they may indicate brand preference. Similar price reporting was noted on pork varieties.

Tallows and greases experienced slow trading for most of this week. There was moderate demand from feed fat and biofuel interests late in the week which resulted in slightly higher prices. Chicago and Gulf markets were also tested late week at firmer prices. Offerings were light to moderate.

Market activity on protein feed supplements was moderate this week. Ruminant and pork meat and bone meal finished the week mixed, at mostly firmer prices. Feed demand and offerings were light to moderate. Central blood meal was untested this week, pork blood meal ended steady to firmer. Dairy demand remains good for light offerings.

No trade was reported on major packer hides this week. Several Asian buyers were out of the market in celebration of the Chinese Lunar New Year holidays. Most packers remain current with light slaughters and forward sales.

Beef Variety Meats: Beef cheeks domestic and export 4.00 lower; Head meat domestic and export 3.00-8.00 higher; Hearts not tested; Black Tongues steady to 40.00 lower; Tripas 3.00 higher; Stomachs no recent comparison.

Central choice white grease 2.00-3.00 higher; Chicago packer tallow 1.00 higher; Gulf edible tallow 1.00 higher; Chicago packer tallow 1.00 higher; On higher; Central blood meal untested; pork blood meal steady to 35.00 higher. Major packer hides untested as of Thursday afternoon.

The average value of hide and offal for the four days ending February 13, 2014, was estimated at 14.79 per cwt., up 0.20 fr

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was weak on open market and steady on packer owned calves with moderate demand and offerings. Harvest numbers were 6.4 percent higher compared to last week's total. Dressed weights were up 1.6 pounds in the Northeast, up 3.9 pounds in the North Central, with the total NE & NC being up 3.1 pounds.

Compared to last week: Special fed veal cut prices were firm on trimmings, hindshank and foreshank items while some loin and breast cuts were weak. Other items were steady on light to moderate demand and offerings. Veal shoulder chops, leg cutlets and ground veal remained the leaders among veal cut features this week. This was more prevalent in the Northeast as the winter weather continues to have adverse effects on consumers willing to go out for meals.

## LAMB: CARCASS & PELTS

Carcass lamb sales for the week were mixed, as of 2/13/2014: 45# and down weight carcasses 17.02 lower; 45-55# carcasses 7.91 lower; over 55# carcasses 0.32 to 1.09 higher. The estimated National Lamb Carcass Cutout Report was 4.90 higher compared to last week at

Pelt activity this week compared to last report: Pelt prices were steady. Trading is quiet again this week as the lunar New Year has slowed the movement of pelts worldwide.

Source: USDA Market News Service, Des Moines, IA