# 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

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Friday, March 07, 2014

Thursday

ESTIMATED DAILY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION CATTLE CALVES HOGS HOGS 416,000 405,000 420,000 2,053,000 2,103,000 2,132,000 SHEEP Friday 03/07/2014 (est)
Week ago (est)
Year ago (act)
Week to date (est)
Same Pd Last Wk (est)
Same Pd Last Yr (act)
Previous day estimated 102,000 114,000 110,000 544,000 562,000 587,000 CATTLE CALVES
102,000 2,000
114,000 3,000
110,000 3,000
564,000 13,000
562,000 14,000
587,000 15,000
Steer and Heifer 6,000 7,000 7,000 38,000 40,000 41,000 and Bull

85,000

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECT	ION
	CATTLE	CALVES	HOGS	SHEEP
Saturday 03/08/2014 (est)	4,000	0	19,000	0
Week ago (est)	8,000	0	52,000	0
Year ago (act)	11,000	0	66,000	1,000
Week to date (est)	548,000	13,000	2,072,000	38,000
Same Pd Last Wk (est)	570,000	14,000	2,155,000	40,000
Same Pd Last Yr* (act)	598,000	15,000	2,198,000	42,000
2014 Year to Date	5,393,000	128,000	20,473,000	360,000
2013 *Year to Date	5,834,000	147,000	21,097,000	365,000
Percent change	-7.6%	-12.8%	-3.0%	-1.3%
2014 *Totals subject to r	revision/201	13 *Totals	adjusted to	reflect
NASS revisions/Yearly tot	als may not	t 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 steady to firm on light to moderate demand and light offerings. Select and Choice rib and loin cuts steady to firm while chuck and round cuts weak to lower. Beef trimmings higher on moderate demand and light to moderate offerings.

23,000

Current	Cutout Values:		236 02	232 87	
Change 1	rom prior day:		0.44	(0.13)	
	Cutout Values: From prior day:				
Choice/	Select spread:			3.16	
Total Lo	Select spread: oad Count (Cuts, Trimmings, Gri	inds):		82	
COMPOSI:	TE PRIMAL VALUES		200 20	205 00	
Primai	RID Classele		309.32	295.90	
Primai	Chuck		210.29	208.81	
Primai	Rouna		226.56	229.50	
Primai	LOIN		298.00 174.22	289.00	
Primai	Shart Dista		1/4.33	1/0./2	
Primal	Short Plate		100.92	100.92	
PIIIII	Rib Chuck Round Loin Brisket Short Plate Flank		127.03	129.30	
LOAD COI	INT AND CUTOUT VALUE SUMMARY FO	OR PRIOR	5 DAYS		
			CHOICE	SELECT	
Date Cl	noice Select Trim Grinds Total		600-900	600-900	
03/06	54 24 3 20 101		235.58	233.00	
03/05	69 29 6 35 139		234.51	231.93	
03/04	50 35 10 22 117		231.76	229.74	
03/03	78 23 3 41 145		229.12	227.81	
02/28	51 26 9 16 102		225.33	223.12	
 Current	NT AND CUTOUT VALUE SUMMARY FO toice Select Trim Grinds Total 54 24 3 20 101 69 29 6 35 139 50 35 10 22 117 78 23 3 41 145 51 26 9 16 102		231.26	229.12	
	5 Day Simple Average:				
CURRENT	VOLUME - (one load equals 40,0	000 pound	s)		
Cnoice	Cuts 48.18 loads		1,92/,392	pounas	
Select	Cuts 12.66 loads		506,284	pounds	
Trimmi	ngs /.93 loads		317,027	pounds	
Ground	Cuts 48.18 loads Cuts 12.66 loads gs 7.93 loads Beef 12.74 loads		509,553	pounds	
Choice (	Cuts, Fat Limitations 1-6 Sub-Primal Tr	(IM)	= Individu	al Muscle	
IMPS/FL	Sub-Primal	# of	Total	Price	Weighted
	Ti	rades	Pounds	Range	Average
109E 1	Rib, ribeye, lip-on, bn-in	23	58,623	540.00 597.0	00 560.73
112A 3	Rib, ribeye, bnls, light	9	10,814	568.00 680.0	00 635.20
112A 3	Rib, ribeye, bhis, heavy	49	167,416	568.00 648.9	93 607.38
113C 1	Chuck, semi-bnls, neck/off				
114 1	Chuck, shoulder clod	9	10,840	260.00 279.8	34 267.80
114 1 114A 3	Chuck, shoulder clod, trmd	9 14	10,840 42,546	260.00 279.8 266.00 299.2	34 267.80 28 284.45
114 1 114A 3 114D 3	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade	9 14 3	10,840 42,546 4,740	260.00 279.8 266.00 299.2 344.00 350.0	34 267.80 28 284.45 00 345.61
114 1 114A 3 114D 3 114E 3	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast	9 14 3 9	10,840 42,546 4,740 27,234	260.00 279.8 266.00 299.2 344.00 350.0 340.00 425.0	34 267.80 28 284.45 00 345.61 00 360.77
114A 3 114D 3 114E 3 114F 5	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM)	9 14 3 9 7	10,840 42,546 4,740 27,234 7,016	260.00 279.8 266.00 299.2 344.00 350.0 340.00 425.0 360.00 450.0	34 267.80 28 284.45 00 345.61 00 360.77 00 382.59
114A 3 114D 3 114E 3 114F 5 115 1	Rib, ribeye, lip-on, bn-in Rib, ribeye, bnls, light Rib, ribeye, bnls, heavy Chuck, semi-bnls, neck/off Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll lyl neck/off	9 14 3 9 7	10,840 42,546 4,740 27,234 7,016	260.00 279.8 266.00 299.2 344.00 350.0 340.00 425.0 360.00 450.0	34 267.80 28 284.45 30 345.61 360.77 382.59
114A 3 114D 3 114E 3 114F 5 115 1 116A 3	Chuck, shoulder clod Chuck, shoulder clod, trmd Chuck, clod, top blade Chuck, clod, arm roast Chuck, clod tender (IM) Chuck, 2-piece, boneless Chuck, roll, lxl, neck/off	9 14 3 9 7	10,840 42,546 4,740 27,234 7,016	260.00 279.8 266.00 299.2 344.00 350.0 340.00 425.0 360.00 450.0 264.50 315.6	34 267.80 28 284.45 345.61 360.77 382.59
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM)	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1 3 120 1 120A 3 123A 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in	36 7	152,197 8,225	264.50 315.6 324.74 342.0	30 285.67 331.57
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 00 412.04 00 507.28 23 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 00 412.04 00 507.28 23 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 00 412.04 00 507.28 23 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 00 412.04 00 507.28 23 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 00 412.04 00 507.28 23 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 412.04 00 507.28 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 412.04 00 507.28 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 412.04 00 507.28 337.93
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 3 169 5 170 1 171B 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless	36 7 40 12 14 10	152,197 8,225 96,838 27,566 19,385 9,734	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9	285.67 331.57 23 252.24 412.04 00 507.28 337.93 00 308.95 28 297.09 00 287.09 00 341.91 55 280.86 279.60
116A 3 116B 1 3 120A 3 123A 3 123A 3 1330 4 160 1 161 1 168 1 168 3 168 5 3 170 1 171B 3 1771C 3 1771C 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round	36 7 40 12 14 10 25 15 16 13 0 4 38	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9 292.00 331.0 270.00 320.2 275.00 330.3 335.60 369.0 278.00 284.6 265.00 315.2	285.67 331.57 23 252.24 412.04 00 507.28 337.93 00 308.95 28 297.09 00 287.09 00 341.91 55 280.86 279.60
116A 3 116B 1 3 120A 3 123A 3 123A 3 1330 4 160 1 161 1 168 1 168 3 168 5 3 170 1 171B 3 1771C 3 1771C 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, denuded Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM)	36 7 40 12 14 10 25 15 16 13 0 4 38	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9 292.00 331.0 270.00 320.2 275.00 330.3 335.60 369.0 278.00 284.6 265.00 315.2	285.67 331.57 252.24 20 412.04 507.28 337.93 308.95 28 293.09 287.09 341.91 55 280.86 279.60 305.79
116A 3 116B 1 3 120A 3 120A 3 123A 3 1330 4 166 1 166 1 166 1 167A 4 1688 3 167A 1 171B 3 1770 3 1771B 3 1771B 3 1774 3 1774 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3	36 7 40 12 14 10 25 15 16 13 0 4 38 23	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.3 316.50 358.9 292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2	285.67 331.57 252.24 20 412.04 507.28 337.93 308.95 28 293.09 287.09 341.91 55 280.86 279.60 305.79
116A 3 116B 1 3 120A 3 123A 3 123A 3 133O 4 160 1 160 1 168 1 168 3 169 5 170B 3 170B 3 171C 3 171L 3 171L 3 171L 3 171L 3 171L 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bhls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip, bnls, heavy	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0	285.67 331.57 252.24 20 412.04 507.28 337.93 308.95 28 293.09 287.09 341.91 55 280.86 279.60 305.79
116A 3 116B 1 3 120A 3 122A 3 123A 3 133O 4 166 1 1661 1 168 1 168 1 168 3 170 1 171B 3 171C 3 171C 3 1774 1 1774 3 1775 3 180 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, top inside round Round, bottom gooseneck Round, outside round Round, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lx1 Loin, strip loin bnls. lx1	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 1,427 327,823 52,094 46,416 0 3,291	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	50 285.67 331.57 23 252.24 412.04 507.28 337.93 30 308.95 28 293.09 287.09 341.91 55 280.86 279.60 325.79 30 582.46
116A 3 116B 1 3 120A 3 123A 3 123A 3 1330 4 166 1 1661 1 167A 4 1688 3 169 5 3 1770 1 171B 3 177L 3 177L 3 177L 3 177L 3 177L 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, side off Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.4 75.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	50 285.67 331.57 252.24 20 412.04 507.28 337.93 20 308.95 28 293.09 287.09 341.91 280.86 279.60 287.09 325.79 30 582.46
116A 3 116B 1 3 120A 1 120A 3 123A 3 123A 3 130 4 160 1 161 1 168 1 168 3 170 1 171B 3 1770 1 171B 3 1771 1 171C 3 1774 1 174 3 1774 3 1774 1 1774 3 180 1 180 3 180 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bhls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin bnls. lx1 Loin, strip, bnls, heavy Loin, top butt, bnls, heavy	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.5  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	285.67 331.57 252.24 20 412.04 507.28 337.93 20 308.95 28 293.09 20 287.09 341.91 25 280.86 279.60 325.79 30 582.46
116A 3 116B 1 3 120A 3 122A 3 123A 3 133O 4 166 1 1661 1 161 1 168 1 171B 3 177C 3 177LB 3 177C 3 1774 1 1774 1 1774 3 175 3 180 1 180 1 180 3 180 1 180 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, bottom gooseneck Round, outside round Round, outside round Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnless	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 25 8 20	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.3 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	285.67 331.57 23 252.24 412.04 507.28 337.93 20 308.95 28 293.09 287.09 341.91 280.86 279.60 325.79 30 582.46 293.09 304.91 305.79
116A 3 116B 1 3 120A 3 123A 3 123A 3 1330 4 166 1 1661 1 167A 4 1688 3 1670 1 171B 3 1770 3 1771C 3 1774 3 1775 3 180 1 180 3 184 1 1880 3 184 1 1884 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, side off Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnneless Loin, bottom sirloin, flap	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 25 8 20 17	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.4 75.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	285.67 331.57 252.24 200 412.04 507.28 337.93 252.29 337.93 252.29 287.09 341.91 280.86 279.60 325.79 30 582.46 293.09 325.79 30 325.79
116A 3 116B 1 3 120A 3 123A 3 123A 3 1330 4 1661 1 1661 1 167A 4 167A 4 167A 1 171B 3 1771B 3 1771B 3 1771C 3 1774 1 1774 3 1774 3 1774 3 1874 1 1884 1 1884 1 1884 3 1884 1 1884 1 1885 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bhls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, peeled Round, bottom gooseneck Round, short loin, 2x3 Loin, short loin, 2x3 Loin, short loin, 1x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 5 8 20 17 11	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0  278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3	285.67 331.57 252.24 20 412.04 507.28 337.93 20 308.95 28 293.09 20 287.09 341.91 25 280.86 279.60 00 325.79 30 582.46 20 495.18 60 606.65 318.68 339.03 455.48 300 455.48
116A 3 116B 1 3 120 1 120A 3 123A 3 123A 3 1330 4 160 1 161 1 168 4 168 3 170 1 171B 3 171C 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bnls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside, side off Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnls, heavy Loin, top butt, bnneless Loin, bottom sirloin, flap	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 25 8 20 17 11 9	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463 9,332	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.3 316.50 358.5  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3 452.00 564.0 585.00 659.0 312.39 350.0 287.00 359.5 444.00 487.0 347.03 390.0 352.90 366.0	285.67 331.57 252.24 412.04 507.28 337.93 308.95 288 293.09 287.09 341.91 55 280.86 279.60 00 325.79 30 582.46
116A 3 116B 1 3 120 1 120A 3 123A 3 123A 3 1330 4 160 1 161 1 161 1 167A 4 168 3 170 1 171B 3 171C 3 171C 3 174 1 174 3 175 3 175 3 180 1 184 1 185 1 185 4 185 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, buls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, bottom sirloin, flap Loin, bottom sirloin, flap Loin, bill-tip, bnls, heavy Loin, bill-tip, bnls, heavy Loin, bottom sirloin, flap Loin, striloin, tri-tip (IM) Loin, tri-tip, pld (IM)	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 25 8 20 17 11 9 9 5	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463 9,332 7,172	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.4 75.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.3 303.00 341.0 540.00 590.3  452.00 564.0 585.00 659.0 312.39 350.6 287.00 359.9 444.00 487.03 352.90 366.6 458.20 494.4	285.67 331.57 252.24 203 412.04 204 507.28 337.93 252.29 287.09 287.09 287.09 287.09 341.91 280.86 279.60 325.79 30 582.46 30 495.18 606.65 318.68 606.65 318.68 300 455.48 377.34 361.85 462.86
116A 3 116B 1 3 120 1 120A 3 123A 3 123A 3 1330 4 160 1 161 1 168 4 168 3 170 1 171B 3 171B 3 171C 3 171C 3 171C 3 171C 3 171C 3 174 1 174 3 175 3 180 1 184 3 188 4 185B 1 185B 1 185B 1 185B 1 185B 4 185B 1	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bhls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lxl Loin, strip loin, lxl Loin, strip loin bnls. lxl Loin, strip, bnls, heavy Loin, top butt, bnless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM) Loin, tri-tip, pld (IM) Loin, tri-tip, loin, trmd, heavy Loin, tndrloin, trmd, heavy	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 5 8 20 17 11 9 5 22	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463 9,332 7,172 49,694	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.3 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3  452.00 564.0 585.00 659.3 312.39 350.0 287.00 359.9 444.00 487.3 347.03 390.0 352.90 366.0 458.20 494.0 1000.00 1169.8	50 285.67 331.57 252.24 20 412.04 507.28 23 337.93 20 308.95 28 293.09 287.09 341.91 25 280.86 279.60 279.60 287.09 341.91 280.86 279.60 287.09 341.91 280.86 279.60 325.79 30 495.18 30 39.04 55.48 377.34 361.85 30 462.86 30 462.86
116A 3 120A 1 120A 3 123A 3 123A 3 133O 4 160 1 161 1 161 1 168 3 170 1 171B 3 1770 1 171B 3 1774 1 1714 3 1774 3 1774 3 180 1 184 3 188 4 185B 1 185B 1 185B 1 185B 1 185B 4 185B 4	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, bone-in Round, buls/peeled heel-out Round, knuckle, peeled Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip, bnls, heavy Loin, strip, bnls, heavy Loin, strip, bnls, 0x1 Loin, top butt, bnls, heavy Loin, bottom sirloin, flap Loin, bottom sirloin, flap Loin, bill-tip, bnls, heavy Loin, bill-tip, bnls, heavy Loin, bottom sirloin, flap Loin, striloin, tri-tip (IM) Loin, tri-tip, pld (IM)	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 25 17 11 9 5 24	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463 9,332 7,172	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.3 316.50 358.5  292.00 331.0 270.00 320.2 275.00 330.0 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3 452.00 564.0 585.00 659.0 312.39 350.0 287.00 359.5 444.00 487.0 347.03 390.3 352.90 366.0 458.20 494.0 1000.00 1169.5	50 285.67 331.57 23 252.24 412.04 507.28 337.93 28 293.09 287.09 341.91 55 280.86 279.60 325.79 30 382.46 30 325.79 30 325.79 30 495.18 606.65 30 318.95 30 325.79 30 325.79 30 325.79
116A 3 116B 1 3 120 1 120A 3 123A 3 130 4 160 1 161 1 3 167A 4 168 1 168 3 170 1 171B 3 171C 3 174 1 174 3 174 3 175 3 180 1 180 3 180 3 180 3	Chuck, roll, lxl, neck/off Chuck, chuck tender (IM) Chuck roll, retail ready Brisket, deckle-off, bnls Brisket, point/off, bnls Short Plate, short rib Chuck, short rib Round, bone-in Round, boneless Round, bhls/peeled heel-out Round, top inside round Round, top inside round Round, top inside round Round, top inside round Round, top inside, side off Round, bottom gooseneck Round, outside round Round, eye of round (IM) Loin, short loin, 2x3 Loin, short loin, 0x1 Loin, strip loin, lxl Loin, strip loin, lxl Loin, strip loin bnls. lxl Loin, strip, bnls, heavy Loin, top butt, bnless Loin, bottom sirloin, flap Loin, ball-tip, bnls, heavy Loin, sirloin, tri-tip (IM) Loin, tri-tip, pld (IM) Loin, tri-tip, pld (IM) Loin, tri-tip, loin, trmd, heavy Loin, tndrloin, trmd, heavy	36 7 40 12 14 10 25 15 16 13 0 4 38 23 11 0 5 5 8 20 17 11 9 5 22	152,197 8,225 96,838 27,566 19,385 9,734 72,195 38,663 241,340 33,327 0 1,427 327,823 52,094 46,416 0 3,291 75,080 8,996 70,923 24,096 16,463 9,332 7,172 49,694	264.50 315.6 324.74 342.0 228.00 273.9 400.00 429.0 475.00 552.0 316.50 358.9  292.00 331.0 270.00 320.2 275.00 330.3 335.60 369.0 278.00 284.6 265.00 315.2 303.00 341.0 540.00 590.3  452.00 564.0 585.00 659.3 312.39 350.0 287.00 359.9 444.00 487.3 347.03 390.0 352.90 366.0 458.20 494.0 1000.00 1169.8	285.67 331.57 23 252.24 412.04 507.28 337.93 308.95 28 293.09 287.09 341.91 55 280.86 279.60 325.79 30 582.46 30 495.18 606.65 318.68 339.03 455.48 300 455.48 601.85 462.86 601.85 462.86 601.85 462.86 601.85 462.86 601.85 462.86

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

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

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) = I	Individual	Muscle	
IMPS/FL Sub-Primal	# of Trades	Total	Price Range	Weighted
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off	5 3	14,065	509.79 560.0 599.65 627.0	0 521.48
112A 3 Rib, ribeye, bnls, heavy	22	30,267	544.00 626.2	8 572.58
113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade	3	8,122	260.00 270.0	0 265.15
114A 3 Chuck, shoulder clod, trmd	7	41,539	270.00 295.0	
114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	U	U		
114F 5 Chuck, clod tender (IM)	0	0		
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off	11	58,729	270.74 296.0	0 280.35
116B 1 Chuck, chuck tender (IM)	0	Ω		
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib	4	1,826	250.22 265.0	0 258.76
120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck short rib	3	3.715	465.00 520.0	0 473.44
130 4 Chuck, short rib				
160 1 Round, bone-in 161 1 Round, boneless	0	0		
161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck	0	0	200 00 325 0	0 205 10
167A 4 Round, knuckle, peeled 168 1 Round, top inside round	5	14,915	298.89 325.0 300.00 310.8	0 305.12 9 305.34
168 3 Round, top inside round	9	16,708	303.00 331.0	0 310.21
169 5 Round, top inside, denuded 3 Round, top inside, side off	0	4,652	343.00 355.0	0 349.71
170 1 Round, bottom gooseneck	1.4	06 140	271.00 302.0	1 279.89
171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	8	9,098	271.00 302.0 325.63 337.0	
174 1 Loin, short loin, 2x3	0	9 222	525.67 610.0	0 554.77
175 3 Loin, strip loin, lx1 180 1 Loin, strip, bnls, heavy			323.07 010.0	0 334.77
	0	0		
180 3 Loin, strip, bnls, 0x1	6	7,230	577.00 635.0	0 612.26
184 1 Loin, top butt, bnls, heavy	5 7	7,785 8.319	288.00 330.0 340.00 367.2	0 307.55 8 348.65
185A 4 Loin, bottom sirloin, flap	5	3,104	441.50 485.0	0 466.97
1 Loin, strip loin bnls. lxl 180 3 Loin, strip, bnls, 0xl 184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless 185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	3 5	4,441 19,551	355.30 399.9 320.00 360.0	0 345.88
185D 4 Loin, tri-tip, pld (IM)	1.0	10 450	057 00 1007 0	2 074 14
185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, thatloin, trmd, heavy 191A 4 Loin, butt tender, trimmed	3	3,230	950.00 1097.0	0 973.27
193 4 Flank, flank steak (IM)				
CHOICE, SELECT & UNGRADED CUTS Fat	Limitation	ns 1-6 (II	M) = Individual	Muscle
124 4 Rib, Back Ribs, Frozen	4 19	13,226	97.00 120.0	0 101.96
121C 4 Plate, Outside Skirt (IM)	8	6,419	430.00 485.0	0 447.96
121E 6 Outside Skirt, pld (IM)	8 19	18,436 96.879	610.60 712.0	0 653.36 0 313.80
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	24	42,084	310.00 335.0	0 321.96
GB - STEER/HEIFER SOURCE - 10 Pound (	Chub Basis	- Coarse a	and Fine Grind	
Ground Beef 73%				
Ground Beef 75%			202.54 235.0	
Ground Beef 81% Ground Beef 85%	16	83,250	225.90 299.2	8 249.46
Ground Beef 90%	0 4	0	050 45 246 0	0 060 41
Ground Beef 93% Ground Beef Chuck 80%	8	88,080	252.45 346.0 254.45 313.0	0 270.63
Ground Beef Round 85% Ground Beef Sirloin 90%	3 0	1,394 0	309.00 346.0	0 327.78
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81%	17	142,658	238.25 270.8	0 242.51
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 SOURCE	- Fresh Co	ombos & Fro	ozen Boxed	
				0 144 80
Fresh 50% lean trimmings Frozen 50% lean trimmings	0	0	132.30 132.0	U 177.09
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness			ximum Fat at an	y point
1. 3/4" (19mm) 2. 1/4" (6mm)		1.0 1/2		
3. 1/8" (3mm) 4. Practically free (75% surface lear	exposed)	1/4		
<ol><li>Peeled/Denuded</li></ol>		1/8	8"	
6. Peeled/Denuded, surface membrane		1/8		
Items that have no entries indicate because they did not meet the daily LM_XB 459 as the item may qualify.				

Items that have no entries indicate there were trades but not reportable because they did not meet the daily 3/70/20 guideline. Please refer to weekly LM\_XB 459 as the item may qualify.

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

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

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

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

Central	10.43	Loads	 417,396	pounds
National	23.45	Loads	 937,814	pounds

10010101	25.15	aab	357,021 POULED			
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average	
Chemical Lean Fresh 92-94% Frozen 92-94%		050 505	+055.00	*050 11	*055 01	
Fresh 90% Frozen 90%	7	250,505	\$256.00	\$259.11	\$257.01	
Fresh 85% Frozen 85% Fresh 81% Frozen 81% Fresh 75% Frozen 73% Fresh 73% Frozen 73%	11	117,210	\$222.00	\$239.00	\$227.49 <u> </u>	
Fresh 65% Frozen 65% Bull Product Fresh 94-96% Frozen 94-96%	2	49,681	\$137.00	\$146.00	\$144.48 -	

FOB Plant - National					
	# of Trades	Total Pounds		ice nge	Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	7	250,505	\$256.00	\$259.11	\$257.01
Frozen 90%					
Fresh 85%	18	160,925	\$222.00	\$239.00	\$227.12
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	18	209,357	\$134.69	\$146.00	\$140.19
Frozen 65%					
Fresh 50%	10	317,027	\$132.50	\$152.00	\$144.89
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, Mar 7, 2014 Compared to Last Week: Market activity on imports was moderate. Prices were mostly moderately to sharply higher. Tight import and domestic supplies and sharply higher domestic prices continued to support prices.

### AUSTRALIA AND NEW ZEALAND - FOB AND TIS

MODIKALIA MID	NEW DEADAND - FOD	AND IID	
		0-15 Days	
BULL MEAT:	East Coast		West Coast
95%	230.00- 233.00		
COW MEAT:			
95%	230.00- 232.00		
90%	218.00- 221.00		
CFM Fores 85%			
Shank 85-90% Chuck 85%			
Beef Trim 85%			
Beef Trim 80%	185.00- 186.00		
Beef Trim 75%			
Beef Trim 70%	166.00- 169.00		
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			

S.P.B.				
		16-45 Days		
BULL MEAT:	East Coast		West Coast	
95%	230.00- 233.00		228.00- 229.00	)
COW MEAT:				
95%	230.00- 232.00		227.00	
90%	218.00- 221.00		218.00	)
CFM Fores 85%				
Shank 85-90%				
Chuck 85%				
Beef Trim 85%			199.00	)
Beef Trim 80%	185.00- 186.00			
Beef Trim 75%	168.00- 169.00			
URUGUAY - FOB	AND TIS			
BULL MEAT:			16-45 Days	
95%			. ,	
COW MEAT:				
0.5%				

	95%	
	90%	
CIEM I	7	0 - 0.
CFM F	rores	858
Beef	Trim	85%
Beef	Trim	80%
Beef		
DCCL		, 5 0

# WEEKLY CAF WEST COAST COW AND BULL CARCASS REPORT 7.0 Loads Reported

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

		Lds	Price Range
UT,brk 2-4	450#/up		
UT,bng 1-3	400#/up	4.0	144.00
Cutter 1-2	350#/up	3.0	144.00
Bulls YG 1	500#/up		

### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

	USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE						
	Index Values => Change =>	CHOICE 600-900# \$221.23 -0.18	SELECT 600-900# \$217.95 -0.46	_			
	Current Index Reflects the E SUPPLY (Live) 47,191 Hd Equivalent: DEMAND (Box) 43,823 Hd* Equivalent: Live-Box Spread:	\$218.44 \$224.02 (\$5.58)	\$215.02 \$220.87 (\$5.85)	_			
3 -	National Daily Dire (15 day accumulated w Weight F Live Steer: 1370 Live Heifer: 1284 Drsd Steer: 898 Drsd Heifer: 862	ct Cattle ghtd avg) rice He \$149.04 \$149.02 \$238.49 \$238.02	### Boxed Beef Cutouts Ch 600-900# \$236.0 ad : Se 600-900# \$232.8 17,084: Current Ids: 81.1 18,089: Previous Ids: 101.1 7,747 4.271	2 7 5 3			
1	Grading % Breakdown Ch 600-900# : Ch 600-750# : Ch 750-900# : Se 600-900# : Se 600-750# : Se 750-900# :	: 77.78%: 27.34%: 50.45%: 22.22%: 3.20%: 19.02%:	Drop Credit : 15.5 Steer Dressing %: 63.06 Heifer Dressing %: 62.92 Processing Cost : 12.0 Slaughter Cost : 50.5	- 7 응 0 0			
	Equivalent Values for Outly Basis Value = 221.23 Qlty/Yield (1)	ring Beef Ca 400-500#50 -27.33	rcass Types Carcass Weights 0-600# 600-900# 900-1000# 1000#/up -12.82 -3.83 -22.5				
3	Prime 1-3 13.83 Certified 1-3 4.97 Choice 1 3.37 Select 1 0.52 Stndrd 1-3 -18.57 Prime 4 1.20 Choice 4 -11.33	\$207.73 \$198.87 \$197.27 \$194.42 \$175.33 \$195.10 \$182.57	\$222.24 \$235.06 \$231.23 \$212.55 \$213.38 \$226.20 \$222.37 \$203.75 \$211.78 \$224.60 \$220.77 \$202.15 \$208.93 \$221.75 \$217.92 \$199.25 \$189.84 \$202.66 \$198.83 \$180.15 \$209.61 \$222.43 \$218.60 \$199.95 \$197.08 \$209.90 \$206.07 \$187.46	0 0 5 6 3			

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:		\$197.74 \$1.93						
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, s.p.B. Chuck Tender Knuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$257.01 \$295.80 \$281.24 \$277.84 \$296.72 \$287.65 \$424.33 \$458.85 \$267.60 \$279.22 \$295.01 \$266.76 \$30.14 \$22.61	Value \$143.51 \$6.86 \$6.52 \$13.89 \$2.97 \$7.28 \$2.25 \$3.40 \$2.81 \$2.07 \$2.15 \$1.12 \$0.14 \$0.14 \$0.25	Change \$1.59 \$0.05 \$0.03 \$0.04 \$0.03 \$0.12 \$0.01 \$0.01				

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

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

11020		10000		210,	170 Pourus
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
DOME	(DDEAZED				
112 112 112 112 112A 112A	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, outside round Round, eye of round Loin, Semi-Bals Short Loin, 13-dn l	9 37 55 30 23	32,609 67,370 84,122 41,945 52,756	\$313.98 \$329.05 \$317.35 \$361.03 \$295.75	\$0.65 \$12.43 \$1.94 \$3.47 \$6.25
120 168 168	Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs.	10 45 6 29	193,086 29,698 8,155 111,573	\$225.89 \$236.22 \$287.94 \$268.32	\$0.85 \$0.68 \$5.09
	Ioin, Semi-Bals Short Ioin, 13-up 1	26 13 15 28 bs. bs.	199,554 35,312 112,346 45,301	\$291.65 \$296.52 \$287.58 \$294.47	\$1.69 \$2.83 \$1.46 \$0.60
180 180 182	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. Loin, sirloin butt		46,362	\$256.76	\$0.19
184 185A 191A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnl Loin, butt tender, peeled	38 47	107,486 109,029	\$262.35 \$304.13	\$2.08 (\$4.90)
112 112 112 1100%	R/CANNER Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs. LEAN				
	Inside round - Combo Inside round - Boxed Outside round Eye of round Flats and eyes - Combo Flats and eyes - Boxed	20 46 11 12 26	168,722 124,674 62,480 18,765 212,444	\$288.15 \$306.15 \$280.22 \$288.98 \$280.86	\$1.29 \$3.26 \$1.93 \$1.26 \$1.07
	Striploin S.P.B Combo S.P.B Boxed	57 31	128,332 342,320	\$346.36 \$277.84	\$1.47 \$0.80
116B 167A 190 190 190 190 190	/RREAKE & 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	37 45 20 36 116 43 92 49	114,972 212,467 13,992 36,971 113,779 45,634 117,124 75,190	\$296.72 \$287.65 \$424.33 \$456.22 \$481.59 \$479.31 \$276.89 \$254.76	\$2.68 \$4.58 \$1.25 \$1.46 \$1.82 (\$0.06) \$1.15 \$6.12
112 112 112 112 112A 112A 169A 169A 169A		9 6			\$2.26 \$0.08
180 180 <b>FROZE</b>	Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. N CUTTER/CANNER	4	8,060	\$335.74	\$2.11
112 112 112 <b>FROZE</b> 190	N BONER/BREAKER & CUTTER/CANNER Loin, tenderloin, 2-3 lbs				(\$8.27) \$3.95
190 190	Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs.	4 6	6,000 24,134	\$475.00 \$473.39	(\$1.04)
193	Flank, flank steak	15	39,271	\$236.57	(\$1.42)

MAJOR PACKER	HIDES, CURED	& FLESHED Lds	Price/Piece	Price/CWT
HVY NATIVE STR	61-63#	Las	Price/Piece	Price/CWT
UAL MATTAR SIK	62-64#		110.00	7\
	62#Min		110.00	A
	68#Min			
	78#Min			
	82-84#			
NATIVE STEER	46-48#			
COL BRAND STR	62-64#		100.00	Λ
COL BRAIND SIR	64-66#		100.00	A
	68-72#			
	70-72#			
BUIT BRAND STR	62-64#			
DOIT DIVAND SIIC	64#Min			
	64-66#			
	66-68#			
	76#Min			
NATIVE HEIFER	46-48#			
HVY NATIVE HFR	47#Min			
UAT IMMITATE ULK	48-50#			
	50-52#			
	52-55#			
BRANDED HFRS	47#Min			
DRANDED HERO	48-50#			
	62-64#			
BRAND HFR SW	48-50#			
DIVINO ILIC ON	50-52#			
BRND COW SW	48-50#			
222 0011 011	50-52#		68.00 - 70.50	Δ
BRANDED COW	48-50#		70.50	11
DIVINDED CON	52-54#			
NATIVE COW	48-50#			
121111 0011	54-56#			
DAIRY COW	52-54#		90.00	E
22212 0011	52-56#		91.50	
DAIRY COW SW	48-50#		71.50	_
Damer Con Div	50-54#			
NATV BULL Con	96-100#			
14117 2022 0011	100-10#			
BRND BULL SWCon	95-105#			
	100-10#			
HVY TEX STEER	60-64#		105.00	A
	62-64#		105.00	E
	64-66#			
	66-68#			
	70#Min			
	80#Min			
HVY TEX STR/HFR	48-50#			
•	60-64#			
BRANDED STEER	62-64#			
	64-66#			
	70#Min		115.00	A
	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			
export	8.0	Price Range 190.00 - 205.00 205.00	
FEET, nails off, skin on HEAD MEAT, 60-70% lean export		135.00	135.00 C
	6.0	68.00 - 72.00 70.00	69.33 70.00 A
TRIPAS, domestic export		72.00 72.00	72.00 A 72.00 A
TRIPE, scalded, edible scalded, edible, export scalded, unbleached, export honeycomb, bleached WEASAND MEAT,		80.00	80.00 E

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
KIDNESS, inedible BOXED FROZEN LIVERS,

- BEEF PET FOODS - FOB SUPPLY POINT -----

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 15.57 per cwt live, up
0.01 when compared to Thursday's value.

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

The average value of hide and offal for the five days ending Fri, Mar 07, 2014, was estimated at 15.52 per cwt., up 0.06 from last week and up 1.66 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 15.76 per cwt live, up 0.01 from Thursday's value.

Tive, up 0.01 from Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT Lbs Lbs Price Change Prv/Dy

Cattle hide/Pc 5.00 105.50 Tallow, edible (2) 1.20 34.25 Tallow, packer bleachable 4.50 34.25 Tongues, Swiss #1 0-3%,exp 0.24 380.00 Cheek meat, trmd 0.32 198.50 5.75
Head meat 0.13 135.00 Oxtail, selected 0.24 320.00 Hearts, reg, bone out 0.38 69.25 -0.75
Lips, unscalded 0.13 168.00 Livers, slcted,export 0.96 44.00 Tripe, scalded edible 0.65 80.00 Tripe, honeycomb bleached 0.15 162.25 Lungs, inedible 0.47 4.88 Melts 0.14 5.25 Meat & bone ml 50% blk/ton pub 0.60 1850.00 -Value 8.12 0.41 1.54 0.91 0.64 0.77 0.26 0.22 0.42 -5.75 ---0.75 0.52 0.24 0.02 0.01 Melts 0.14 5.25 - 0.01
Meat & bone ml 50% blk/ton 3.70 507.00 - 0.94
Blood meal 85% blk/ton pnh 0.60 1850.00 - 0.56
Totals: 18.81 15.76
Dressed equivalent basis (62.9% dress): 25.06

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

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 3/7/2014, was estimated at 15.65 per cwt live, down -0.26 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value

			PIV/WK	
Cow hide, branded per piece(2)	4.81	70.00	-2.00	6.36
Tallow, renderer blchable	3.68	33.75	-	1.24
Tongues, Swiss cut, IW	0.32	380.00	-6.00	1.22
Cheek meat, trmd	0.43	192.00	1.00	0.83
Head meat	0.14	174.25	-0.75	0.24
Oxtail, reg, small box	0.20	284.00	-31.50	0.57
Hearts, reg, bone out	0.46	66.25	-0.25	0.30
Lips, unscalded	0.13	120.00	0.75	0.16
Livers, reg, gall off (3)	0.90	30.75	-1.25	0.28
Tripe, scalded edible, blchd	1.06	84.25	-3.75	0.89
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	488.50	20.00	2.62
Blood meal, 85% blk/ton	0.73	L776.50	-73.50	0.65
Totals:	24.72			15.65
Dressed equivalent basis	(47% dress	3):		33.30
(1) Transact aloughton governoishe	1 100 200	ada.		

(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 For Week Ended 3/7/2014		Do	ollar	s/hundred	
Frozen CARLOT/L.C.L. Basis	Lds	Price	e kan	.ge	Wtavg
CHEEK MEAT, Trimmed FEET, unbleached, skin-on, exp FEET, bleached, skin-on, exp	2.3	189.00	-	196.00	192.11
FEET, bleached, skin-on, exp HEARTS, Regular, bone-out HEARTS, Regular, bone-out, exp HEARTS, Canadian-style, exp	4.8	65.00	-	68.00	66.13
HEAD MEAT,		174.00 27.00	-	175.00 37.00	174.33 30.27
KIDNEY'S Export LIPS, unscalded LIVERS, Regular, bulk-pack LIVERS, Regular, bulk-pack export		115.00	_	124.00	119.93 38.00
LIVERS, Regular, 2/box LIVERS, Regular, 2/box, export MELTS.	10.5	27.50	-	33.50	29.26
OXTAILS, Regular, small box SALIVARY GLANDS SWEETBREADS, export	2.1	261.00	-	320.00	284.02
TONGUES, #1 white Swiss cut,IW TONGUES, exp.#1 white Swiss cut,IW	0.5			377.00	377.00
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	0.5			377.00	377.00
TONGUES, #2 mixed Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW TONGUE Trimmings TRIPAS	0.5	377.00	-	399.00	386.78
TRIPE, bleached, scalded, edible TRIPE, blchd, scld/w honeycomb TRIPE, bleached, scalded, edible exp	6.0	80.00	-	93.00	84.17
TRIPE, unbleached, scalded, edible TRIPE, honeycomb bleached TRIPE, honeycomb unbleached TRIPE, omasum unbleached WEASAND MEAT	1.5			121.00 170.00	121.00 170.00

Friday, M	larch 07	7, 2014										Page
MANDATOR NATIONAL DATE	Y PORK RE	REPORT FOB	RT FOR	Frida Negotiate	y, M	arch 0 s - Aften	7, 20	)14 FOB Plant	Sparerib	Pounds	Price Range	Witd Avg
Loads PORK C Loads TRIM/PI		: K :	225.08 32.79						Trmd Sparerib - LGT Trmd Sparerib - LGT, FZN	239,377 40,308	154.00 - 189.00 162.40 - 168.00	
USDA ESTIMATI Based on nego	D PORK CU	T-OUT VAI	UES - as	of 2:00p	am.			darm	Tınd Sparerib - LGT, Poly Tınd Sparerib - LGT, Poly, FZN Tınd Sparerib - LGT Combo	2,010 40,275	- 176.97 - 179.70 145.00 - 164.50	178.34 158.69
and on averag	ge industr	y cutting	yields.	. Values	reflec	t U.S. do	llars pe	er	Trmd Sparerib – LGT, 1 PC VAC Trmd Sparerib – LGT, 1 PC VAC, FZN	2,621	179.00 - 188.00 -	
Calculations	for 205 1	b Pork C	arcass. 5	53-54% lea	an, 0.6	5"-0.80"	BF Last	Rib	Trmd Sparerib - MED Trmd Sparerib - MED, FZN	257,034	154.00 - 174.00	
		_		l Primal (					Trind Sparerib - MED, Poly Trind Sparerib - MED, Poly, FZN Trind Sparerib - Med Combo	18,810 52,998	163.63 - 183.63 - 145.00 - 165.28	177.56 160.69
Date  03/07/2014		Carcass		Butt  122.17	Pic 	Rib  155.49		Belly  158.54	Trud Sparerib - MED, 1 PC VAC Trud Sparerib - MED, 1 PC VAC, FZN			100.09
hange:		1.85			3.35		0.89		St Louis Spareribs, VAC St Louis Spareribs, VAC, FZN	42,379 6,527	206.52 - 245.00 235.00 - 260.00	
03/06/2014 03/05/2014	258.10 482.96	109.05	122.40 121.20	117.26	78.01	154.77 152.51	88.42	155.30 153.67	St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN	113,983 13,475	170.62 - 275.58	248.06
03/04/2014 03/03/2014	366.16 220.68		118.60 118.04			150.68 149.85		153.53 151.76	St Louis Spareribs, Combo BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	63,943		
ive Day Ave	~ane	109.00	120.86	117.12	76.80	152.66	88.83	154.56	BBQ Style Spareribs, Poly BBQ Style Spareribs, Poly, FZN		-	
				Pound		Price Ra		Wtd Avg	BBQ Style Spareribs, Combo		-	
oin	I -i- IMG			204 (	)7F 1	42.00 1	C7 00	154.05	Ham 17/dn Ham Combo		_	
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed	Loin VAC,			284,8 24,02		43.00 - 1 15.00 - 1			17 20# Thomal Colorated Hom	157,856	89.00 - 120.00	101.76
1/4 Trimmed 1/4 Trimmed	Loin Pape	r, FZN		5,289	9 1	- 33.50 - 1	46.00	138.23	23-27# Timid Selected Ham 17-20 Ham Boxed	622,495	88.06 - 105.25 -	91.45
1/8 Trimmed 1/8 Trimmed	Loin VAC,			338,1	102 1	37.25 - 1 -	75.00	161.96	17-20 Ham Boxed, FZN 20-23 Ham Boxed	21,242	99.76 - 128.63	115.65
1/8 Trimmed 1/8 Trimmed	Loin Pape	r, FZN		31,05	56 1	32.50 - 1	76.25	157.71	20-23 Ham Boxed, FZN 23-27 Ham Boxed 23-27 Ham Boxed, FZN		- - -	
1/8 Trimmed Bone-in CC, Bone-in CC,	Tender-in	Loin VA		55,84	45 1	86.00 - 2	21.00	200.47	27 & up Bone In Hams Combo 17-20 Boxed Vac Pack	7,583	- 107.53 - 144.86	115.89
Bone-in CC, B-In CC, Ter	Tender-in	Loin Ca	nbo	108,4	459 1	- 84.70 - 2	50.75	205.32	17-20 Boxed Vac Pack, FZN 20-23 Hams Sknd/Defatted Boxed		-	
B-In CC, Ter Bnls CC Stra	nder-in, F ap-on	LON Loin	, FZN	394,2		80.00 - 2		209.37	20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo		-	
Bnls CC Stra	ap-off			304,5	547 1	- 88.63 - 2	39.30	212.00	Collared Ham Boxed Collared Ham Boxed, FZN 3 Muscle Ham to Blue	29,838	- - 150.29 - 209.25	154 24
Bnls CC Stra Bnls CC Stra Bnls CC Stra	$-\infty$ - $00$ . $1/2$	cut	vī.			-			4 Muscle Ham to Blue 5 Muscle Ham to Blue	25,030		131.21
Bnls CC Stra Bnls CC Stra Bnls CC Stra	ap-off, 1/ ap-off, 1/	2 cut 2 cut, F	ZN	49,83	13 2	01.00 - 2	17.00	209.88	3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed		-	
Whole Bnls : Boneless Si	Strap-on rloin			386,3	399 1	- 37.50 - 1	62.31	153.04	5 Muscle Ham to Blue Boxed Roll Out Ham Rollout Ham Bnls Boxed	44,000 6,120	- 135.20 - 166.50 159.50 - 166.50	
Boneless Sir Bone-in Sir	rloin, Com			212,9	മാവ മ	- 0.00 - 1	20 00	107 62	Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed	0,120		100.38
Bone-in Sir. Blade Ends				24,82		7.00 - 1		107.02	2pc 2pc Boxed		-	
Blade Ends, Tenderloin	FZN			76,98		54.12 - 2		268.19	2PC Boxed, FZN Insides	56,483 86,532	96.00 - 98.00 141.25 - 153.00	96.16 146.43
Tenderloin, Tenderloin,	1 pc vac			4,96	7 2	93.80 - 2	97.68	295.96	Outsides Knuckles Lite Butt	79,430	136.25 - 150.00	141.37
Tenderloin, Butt Tender Butt Tender						-			Insides (RED) Combo Outsides (RED) Combo		-	
Backribs 2.0 Backribs 2.0	, 1211 )#/up )#/up, FZN	ī		194,4 48,59	414 2 98 2	51.00 - 2 46.40 - 2	71.26 56.45	258.58 254.91	Knuckles (RED) Combo Lite Butt (RED) Combo		-	
Butt Tender Backribs 2.0 Backribs 2.0 Backribs 2.0 Backribs 2.0 Riblets	)#/up 1 Pc )#/up 1 Pc	Vac Vac, FZI	Ŋ	16,91 47,38	14 2 35 2	56.00 - 2 79.48 - 2	90.33 96.00	271.96 282.26	Inner Shank Outer Shank Insides Boxed	7,845 21,729	126.25 - 150.29 126.25 - 129.86	135.21 128.08
Riblets Riblets, FZ	1			41,42	26 8	5.80 - 1	20.00	89.30	Outsides Boxed Knuckles Boxed		- - -	
Butt									Lite Butt Boxed Inner Shank Boxed		-	
1/4 Trim But 1/4 Trim But		N				31.50 - 1			Outer Shank Boxed Shanks Bone In		-	
1/4 Trim But 1/4 Trim But	t Paper,	FZN		22,95		46.63 - 1			Shanks Bone In Boxed, FZN		-	
1/4 Trim But 1/4 Trim But 1/4 Trim But	tt 1 Pc VA			80,97 18,33 61,41	/6 1 38 1	22.50 - 1 41.00 - 1	46.26 50.85	139.32	Polly			
1/8 Trim But 1/8 Trim But	tt Vac			61,41	11 1	40.00 - 1	63.25	150.69	Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19#	120,310	- 182.60 - 203.14	190.80
1/8 Trim But 1/8 Trim But	t Paper,	FZN		3,653	3 1	44.50 - 1 -	61.25	151.02	Derind Belly 13-17# Derind Belly 17-19#	212,455	186.00 - 198.35 -	193.40
1/8 Trim But 1/8 Trim But 1/8 Trim But 1/4 Trim Ste	t Combo t 1 Pc VA	C		11,09	97 1	42.00 - 1	45.00	144.67	Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19# Derind Belly 17-9# Boxed Derind Belly 7-9# Boxed, Derind Belly 9-13# Boxed	9.015	- - 225 00 - 240 00	236 45
1/4 Trim Ste 1/4 Trim Ste	ak Ready Pak Ready	C, FZN Butt Vac Butt Vac	FZN	112,2	267 1	46.50 - 1	60.00	154.20	Derind Belly 17-19# Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed, FZN Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed, Derind Belly 13-17# Boxed, Derind Belly 17-19# Boxed, Derind Belly 17-19# Boxed, Derind Belly 17-19# Boxed, Derind Belly 17-19# Boxed, FZN	37013		250.15
1/4 Trim Ste 1/4 Trim Ste	eak Ready eak Ready	Butt 1 Po Butt 1 Po	c Vac c Vac, FZ			-			Derind Belly 13—17# Boxed, FZN Derind Belly 17—19# Boxed		-	
1/8 Trim Ste 1/8 Trim Ste	eak Ready	Butt Vac	, FZN			42.00 - 1		151.34	Skin-on Belly 8-10#		-	
1/8 Trim Ste	eak Ready	Butt 1 Pa		ZN		40.00 - 1 - 40.27 - 1		150.66	Skin-on Belly 12-14# Skin-on Belly 14-16#		- - -	
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	le Butt M	C EZNI				_		101.00	Derind Belly 9-13# 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 17-19# Boxed, FZN Derind Belly 17-19# Boxed, FZN Skin-on Belly 10-12# Skin-on Belly 8-10# Skin-on Belly 10-12# Skin-on Belly 14-16# Skin-on Belly 14-16# Skin-on Belly 16-18# Skin-on Belly 18-20# Skin-on Belly 20-25# Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed		-	
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	ls Butt Po ls Butt Co	ly, FZN mbo		5,223 51,59	3 1 94 1	53.10 - 1 39.00 - 1	63.55 76.25	157.36 150.27			-	
1/4 Trim Bn	ls Butt 1	Pc VAC, 1	FZN			- - -			Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN	65,164	179.55 - 238.63	191.97
Bnls CT But Bnls CT But	t 1 Pc VAC	, FZN				-			Skin-on Belly 12-14# Boxed	42,895	165.00 - 186.52 -	179.01
Picnic									Skin On Belly 14–16# Boxed Skin On Belly 14–16# Boxed, FZN	5,010	167.00 - 173.00 -	169.00
RS Smoker T SS Smoker T	rim Picnic rim Picnic	Combo VAC	_	47,19 216,1	91 8 161 8	1.00 - 8 4.27 - 1	5.00 12.00	81.37 95.50	Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed, FZN		- -	
SS Smoker T SS Smoker T SS Smoker T	rim Picnic	Paper/Po	oly	27,30	02 8	-		94.45	Jowl			
SS Smoker T SS Smoker T	rim Picnic	: Combo				- 3.41 - 1	11.62	98.66	Skinned Combo Skinned Boxed Skinned Boxed, FZN	196,187 3,410	42.50 - 76.00 74.86 - 121.50	54.15 84.83
SS Smoker T. Picnic Cush	rim Picnic ion Meat V	: 1 Pc Vao Tac	c, FZN			32.00 - 1			Skin On Combo	2,350	71.25 - 79.00	77.02
-1 1 - 1						- 47.50 - 1	48.88	147.56	Skin-On Boxed Skin-On Boxed, FZN		-	
Picnic Cush Picnic Cush Picnic Cush Picnic Cush	ion Meat P ion Meat C	оту, FZN ombo		17,10 52,54	10 1 18 1	46.70 - 1 35.00 - 1	53.00 46.00	147.63 144.47				

Friday, March 07, 2014  MANDATORY PORK REPORT FOR F	riday.	March 07.	2014	NATIONAL DAILY PORK REPORT FOB OMAHA - Neg	notiated S	ales - Afternoon - i	Page (
NATIONAL DAILY PORK REPORT FOB PLANT - Nec	potiated S	ales - Afternoon	- FOB Plant	Loads PORK CUTS : 225.03	octated Se	iles - Alteribul - I	rob diala
Trim	Pounds	Price Range	Wtd Avg	Leads TRIM/PROCESS PORK : 32.75			
42% Trim Combo 65% Trim Combo 72% Trim Combo	164,244 345,106	62.14 - 76.25 - 103.00 - 115.00	65.87 112.08	USDA ESTIMATED PORK CUT-CUT VALUES - as of Based on negotiated prices and volume of p and on average industry cutting yields. V 100 pounds.	oork cuts o		
85% Trim Conbo 42% Trim Boxed	6,907	56.62 - 86.50	79.04	Calculations for 205 lb Pork Carcass. 53-5	54% lean, (	).65"-0.80" BF Last	Rib
42% Trim Boxed, FZN 65% Trim Boxed	77,700	50.06 - 72.75	52.71	Today's Estimated Pr	rimal Cutou	ıt.	
72% Trim Boxed 72% Trim Boxed, FZN	18,540	96.62 - 138.85 -	127.47			Pic Rib Ham	
85% Trim Boxed Picnic Meat Combo Cushion Out	77,246	110.00 - 127.00	116.54	03/07/2014 257.78 111.13 123.27 12 Change: 1.55 1.01		.15 153.42 90.69 .31 -0.70 1.49	158.22 3.42
Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN Picnic Meat Combo Cushion In	44,220 19,577	114.00 - 147.00 - 122.00 - 150.25	124.56 131.60	03/06/2014 257.80 109.58 122.26 11 03/05/2014 482.67 107.83 120.18 11			154.80 152.51
Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	19,577		131.00	03/04/2014 365.99 106.71 117.55 11 03/03/2014 220.43 105.17 116.70 11	14.95 72.	.90 150.16 87.44	152.91 150.33
Trim w/Trace Combo Trim w/Trace Boxed	93,607	45.50 - 48.00 -	47.40	35, 65, 2522 25015 26512, 22517, 2		.13 113.11 00.70	130.33
Trim w/Trace Boxed, FZN Blade Meat Combo				Five Day Average 108.08 119.99 11		.98 151.69 88.15	
Blade Meat Boxed Blade Meat Boxed, FZN	9,480	129.53 - 139.86	130.68	Loin	Pounds	Price Range	Wtd Avg
72% Ham Trim Combo 72% Ham Trim Boxed 90% Ham Trim Combo	186,078	111.00 - 112.00	111.68	1/4 Trimmed Loin VAC 1/4 Trimmed Loin VAC, FZN	284,875 24,023		153.43 118.66
Variety				1/4 Trimmed Loin Paper 1/4 Trimmed Loin Paper, FZN	24,023	107.13 - 140.13	110.00
Untrimmed Neckbones Gas	25,500	70.00 - 71.75	70.41	1/4 Trimmed Loin Combo 1/8 Trimmed Loin VAC	5,289 338,339		135.77 161.49
Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	112,350	- 46.71 - 63.00	52.55	1/8 Trimmed Loin VAC, FZN 1/8 Trimmed Loin Paper	29,361	_	149.58
Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	87,030	49.00 - 89.70	55.71	1/8 Trimmed Loin Paper, FZN 1/8 Trimmed Loin Combo			
Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	80,400 8,892	44.00 - 51.00 52.00 - 116.00	46.80 95.29	Bone-in CC, Tender-in Loin VAC Bone-in CC, Tender-in Loin VAC, FZN	55,845	186.26 - 220.97 -	200.80
Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo	3,000 13,299	54.50 - 66.00 44.53 - 56.00	57.38 53.76	Bone-in CC, Tender-in Loin Combo B-In CC, Tender-in, FION Loin	108,459	- 186.62 - 244.96	205.17
Untrimmed Neckbones Combo Breast Bones Poly Breast Bones Poly, FZN	51,662	- - 70.85 - 95.00	89.99	B-In CC, Tender-in, FLON Loin, FZN Bnls CC Strap-on Bnls CC Strap-on, FZN	394,268	175.49 - 230.06	208.96
Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN	51,002		03.33	Brils CC Strap-off Brils CC Strap-off, FZN	304,865	181.89 - 235.90 -	212.65
Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	4,050 82,655	81.00 - 107.63 87.00 - 125.00		Bnls CC Strap-on, 1/2 cut Bnls CC Strap-on, 1/2 cut, FZN		- -	
Brisket Bones, Full Cut, Combo Tails, Poly				Bnls CC Strap-off, 1/2 cut Bnls CC Strap-off, 1/2 cut, FZN	49,813	194.11 - 217.62 -	203.07
Tails, Poly, FZN Tails, Gas	40,255	61.00 - 75.17	63.42	Whole Bnls Strap-on Boneless Sirloin	386,686	- 137.47 - 162.33	152.16
Tails, Gas, FZN Tails, Combo	0.510	100.00	110.00	Boneless Sirloin, FZN Boneless Sirloin, Combo	012 164	101.06	100 50
Front Feet, Poly Front Feet, Poly, FZN Front Feet, Combo	2,518 7,713	115.00 - 120.00 90.65 - 92.00	118.02 90.84	Bone-in Sirloin Bone-in Sirloin, FZN Blade Ends	213,164	-	108.50
Front Feet, Gas Front Feet, Gas, FZN		- - -		Blade Ends, FZN Tenderloin	24,828 77,543	87.26 - 119.84 - 248.89 - 285.27	267.74
Hind Feet, Poly Hind Feet, Poly, FZN	50,229	- 62.00 - 68.20	65.27	Tenderloin, FZN Tenderloin, 1 pc vac	4,967	285.98 - 289.86	288.14
Hind Feet, Combo Hocks, Picnic, Poly		-		Tenderloin, 1 pc vac, FZN Butt Tender	•	-	
Hocks, Picnic, Poly, FZN	77,220	54.46 - 72.50 -	54.87	Butt Tender, FZN Backribs 2.0#/up	194,481	- 250.54 - 272.33	256.84
Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo		_ _		Backribs 2.0#/up, FZN Backribs 2.0#/up 1 Pc Vac	48,598 17,090	248.39 - 256.84 256.26 - 291.83	253.94 269.40
Front Feet, Split, Gas Front Feet, Split, Gas, FZN Front Feet, Split, Delv		-		Backribs 2.0#/up Backribs 2.0#/up, FZN Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac, FZN Riblets Riblets, FZN	47,385	277.93 - 291.82	280.21
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	20,781	96.00 - 100.00	96.78	Butt		09.15 - 117.81	92.04
AI (Added Ingreds)					720,285	130.13 - 156.99	143.28
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC		-		1/4 Trim Butt VAC 1/4 Trim Butt VAC, FZN 1/4 Trim Butt Paper 1/4 Trim Butt Paper, FZN 1/4 Trim Butt Combo 1/4 Trim Butt 1 Pc VAC 1/4 Trim Butt 1 Pc VAC 1/4 Trim Butt 1 Pc VAC 1/8 Trim Butt Vac 1/8 Trim Butt Vac 1/8 Trim Butt Vac, FZN	22,950	- 139.89 - 157.26	
AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	12,255	124.00 - 162.50	145.74	1/4 Trim Butt Paper, FZN 1/4 Trim Butt Combo	80,976	- 119.52 - 144.98	
AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN AI Bnls CC Strap On, FZN AI Bnls CC Strap Off, FZN AI Bnls CC Strap off, FZN AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-off, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut AI Bnneless Sirloin AI Bone-in Sirloin AI Bone-in Sirloin AI Bone-in Sirloin	3,123	202.00 - 230.00	216.64	1/4 Trim Butt 1 Pc VAC 1/4 Trim Butt 1 Pc VAC, FZN	18,338		148.33
AI Brils CC Strap On, FZN AI Brils CC Strap On, FZN	8,820	195.25 - 277.00	217.74	1/8 Trim Butt Vac 1/8 Trim Butt Vac, FZN 1/8 Trim Butt Paper 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, FZN	61,577	134.89 - 157.15 - 135.65 - 168.61	
AI Bals CC Strap Off, FZN  AI Bals CC Strap Off, FZN  AI Bals CC Strap On 1/2 cut		-		1/8 Trim Butt Paper, FZN 1/8 Trim Butt Combo	4,225		145.49
AI Bnls CC Strap-on, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut.		-		1/8 Trim Butt 1 Pc VAC 1/8 Trim Butt 1 Pc VAC. FZN	11,097	139.85 - 146.03	145.34
AI Bnls CC Strap-off, 1/2 cut, FZN AI Boneless Sirloin	5,999	- 134.00 - 152.50	144.82	1/8 Trim Butt 1 Pc VAC, FZN 1/4 Trim Steak Ready Butt Vac 1/4 Trim Steak Ready Butt Vac, FZN 1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac	112,207	145.62 - 159.61	151.94
AI Boneless Sirloin, FZN AI Bone-in Sirloin		-		1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac, FZN		<u>-</u>	
AI Bone-in Sirloin, FZN AI Blade Ends		-		1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac, FZN 1/8 Trim Steak Ready Butt Vac 1/8 Trim Steak Ready Butt Vac, FZN 1/8 Trim Steak Ready Butt Vac, FZN 1/8 Trim Steak Ready Butt 1 Pc Vac 1/8 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Buts Ready Butt 1 Pc Vac, FZN 1/4 Trim Buls Butt VAC, FZN 1/4 Trim Buls Butt VAC, FZN 1/4 Trim Buls Butt Poly 1/4 Trim Buls Butt Poly 1/4 Trim Buls Butt Combo 1/4 Trim Buls Butt 1 Pc VAC 1/4 Trim Buls Butt 1 Pc VAC 1/4 Trim Buls Butt 1 Pc VAC Buls CT Butt 1 Pc VAC Buls CT Butt 1 Pc VAC, FZN  Picnic	159,309	140.62 - 159.24	151.45
AI Blade Ends, FZN AI Tenderloin	2,675	286.00 - 294.00	289.11	1/8 Trim Steak Ready Butt 1 PC Vac 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN	12,269	141.81 - 158.10	151.75
AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac. FZN		- - -		1/4 Trim Bals Butt VAC, FZN 1/4 Trim Bals Butt VAC, FZN 1/4 Trim Bals Butt Poly	331,333	132.45 - 104.41	150.26
AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN		<u>-</u> -		1/4 Trim Bals Butt Poly, FZN 1/4 Trim Bals Butt Combo	5,223 51,594	150.95 - 163.37 135.09 - 171.01	156.30 151.07
AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN		-		1/4 Trim Bnls Butt 1 Pc VAC 1/4 Trim Bnls Butt 1 Pc VAC, FZN	,	- -	
AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	42,856	85.25 - 91.25 -	86.03	Bnls CT Butt 1 Pc VAC Bnls CT Butt 1 Pc VAC, FZN		- -	
AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN				Picnic			
AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac AI 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 AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC AI Trim Sparerib - IGT, FZN AI Trim Sparerib - IGT, 1 Pc VAC AI Trim Sparerib - IGT, 1 Pc VAC, FZN AI Trim Sparerib - IGT, 1 Pc VAC, FZN AI Trim Sparerib - IGT, 1 Pc VAC, FZN AI Trim Sparerib - MED, 1 Pc VAC		- - -		RS Smoker Trim Picnic Combo	47,191	78.56 - 79.62	79.52
AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Do VAC		-		RS Snoker Trim Picnic Combo SS Snoker Trim Picnic VAC SS Snoker Trim Picnic VAC, FZN SS Snoker Trim Picnic Paper/Poly SS Snoker Trim Picnic Paper/Poly, FZN	210,395	82.26 - 112.72 - 78.25 - 91.28	95.78
AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac		- - -		SS Smoker Trim Picnic Paper/Poly SS Smoker Trim Picnic Paper/Poly, FZN SS Smoker Trim Picnic Combo	21,302		00.00
AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac		-		SS Smoker Trim Picnic Combo SS Smoker Trim Picnic 1 Pc Vac SS Smoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac Picnic Cushion Meat Vac, FZN Picnic Cushion Meat Poly Picnic Cushion Meat Poly Picnic Cushion Meat Poly, FZN Picnic Cushion Meat Combo	60,316	89.69 - 106.12 -	94.55
AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F AI 1/4 Trim Bnls Butt VAC		-		Picnic Cushion Meat Vac Picnic Cushion Meat Vac, FZN	277,332	127.83 - 160.87	144.82
AI 1/4 Trim Bnls Butt VAC, FZN AI Trnd Sparerib - IGT		-		Picnic Cushion Meat Poly Picnic Cushion Meat Poly, FZN	16,020 17,100	146.80 - 147.96 149.67 - 154.28	147.91 150.71
Al Trud Sparerib - LGT, FZN Al Trud Sparerib - LGT, 1 PC VAC		-		Picnic Cushion Meat Combo	52,548	127.09 - 146.41	143.76
AI INIU Sparerib - HGI, I PC VAC, FZN AI Trud Sparerib - MED		-					
AI 'Imma Sparerib - MED, FZN AI Tima Sparerib - MED, 1 PC VAC		-					

Detailed description of the cutout is available on request.

111day, 11arch 07, 2014							Tage /
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOB OMAHA - 1	Friday, Negotiated S	March 07, 2	2014 - FOB Omaha	Trim	Pounds	Price Range	Wtd Avg
	Pounds	Price Range	Wtd Avg	42% Trim Combo	164,244	57.28 - 71.01	65.38
Sparerib				65% Trim Combo 72% Trim Combo	345,106	- 102.22 - 116.28	109.77
Tmd Sparerib - LGT Tmd Sparerib - LGT, FZN	239,377 40,308	152.63 - 188.97 160.55 - 169.55		85% Trim Combo 42% Trim Boxed	6,907	- 48.75 - 81.61	73.84
Trmd Sparerib - LGT, Poly	2,010	- 177.28 - 178.32	177.80	42% Trim Boxed, FZN 65% Trim Boxed	77,700	48.23 - 66.23	52.00
Trind Sparerib - LGT Combo Trind Sparerib - LGT, 1 PC VAC	40,275 2,562	143.63 - 164.81 179.26 - 188.62	158.50	72% Trim Boxed 72% Trim Boxed, FZN	18,540	88.75 - 139.33 -	124.18
Trmd Sparerib - IGT, 1 PC VAC, FZN Trmd Sparerib - MED	257,034	152.58 - 175.85		85% Trim Boxed Picnic Meat Combo Cushion Out	77,246	- 104.46 - 123.33	116.70
Trind Sparerib - MED, FZN Trind Sparerib - MED, Poly	18,810	156.25 - 176.26		Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	44,220	115.01 - 141.10	
Trmd Sparerib - MED, Poly, FZN	52,998	143.63 - 166.05		Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	19,577	114.13 - 145.01	124.61
Trind Sparerib - Med Combo Trind Sparerib - MED, 1 PC VAC		-	100.97	Picnic Meat Boxed Cushion In, FZN	02 607	45 51	40. 27
Trmd Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC	42,379	206.32 - 245.53		Trim w/Trace Combo Trim w/Trace Boxed	93,607	39.18 - 47.51 -	40.37
St Louis Spareribs, VAC, FZN St Louis Spareribs, POLY	6,527			Trim w/Trace Boxed, FZN Blade Meat Combo			
St Louis Spareribs, POLY, FZN St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	113,983 13,475	170.94 - 276.42 228.06 - 253.22	248.78 243.37	Blade Meat Boxed Blade Meat Boxed, FZN	9,480	127.63 - 139.10	
BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	63,943	179.52 - 190.72	184.20	72% Ham Trim Combo 72% Ham Trim Boxed	186,078	111.52 - 111.69	111.64
BBQ Style Spareribs, Poly BBQ Style Spareribs, Poly, FZN		-		90% Ham Trim Combo		-	
BBQ Style Spareribs, Combo				Variety			
Ham				Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN	25,500	69.92 - 75.23 -	73.81
17/dn Ham Combo 17-20# Trmd Selected Ham		- -		Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	112,350	44.98 - 64.23 -	51.94
20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	157,856 622,495	91.19 - 111.88 86.46 - 99.17	100.54	Trimmed Neckhanes Poly	87,030 80,400	40.56 - 82.56 39.69 - 52.68	51.11 40.49
17-20 Ham Boxed 17-20 Ham Boxed, FZN	022,493		71.23	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly Untrimmed Neckbones Poly Trimmed Neckbones Combo	8,487	50.63 - 107.88 53.13 - 68.39	
20-23 Ham Boxed	20,921	97.57 - 122.30	110.78		13,299		50.89
20-23 Ham Boxed, FZN 23-27 Ham Boxed		-		Untrimmed Neckbones Combo Breast Bones Poly			
23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo				Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#	51,662	71.87 - 93.62 -	89.22
17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	7,583 11,191	105.08 - 144.10 90.13 - 90.18	115.61 90.16	Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#	4,050	83.63 - 100.24	87.94
20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN		- -		Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	82,655	86.27 - 123.62 -	118.48
Collared Ham Combo Collared Ham Boxed		- -		Tails, Poly Tails, Poly, FZN	40,255	- 63.84 - 76.81	65.71
Collared Ham Boxed, FZN 3 Muscle Ham to Blue	29 838	- 150.78 - 203.30	154 30	Tails, Gas Tails, Gas, FZN	,	-	
4 Muscle Ham to Blue 5 Muscle Ham to Blue	25,050	- 203.30	131.30	Tails, Combo  Tails, Combo  Front Feet, Poly	2,518	- 108.91 - 111.88	110 41
3 Muscle Ham to Blue Boxed		_		Front Feet, Poly, FZN	7,403	86.63 - 95.41	93.15
4 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed	44.000	101 00	126 11	Front Feet, Combo Front Feet, Gas		_	
Roll Out Ham Rollout Ham Bnls Boxed	44,000 5,520	134.92 - 161.09 150.58 - 154.55	151.10	Front Feet, Gas, FZN Hind Feet, Poly	F0 F00		60.50
Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed		-		Hind Feet, Poly, FZN Hind Feet, Combo	50,529	56.09 - 69.00 -	62.59
2pc 2PC Boxed		-		Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	77,220	52.74 - 76.94	53.27
2PC Boxed, FZN Insides	56,483 86,532	88.09 - 90.18 140.82 - 154.74		Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN		-	
Outsides Knuckles	79,430	- 135.82 - 153.25	141.14	Hocks, Picnic, Combo Front Feet, Split, Gas		- -	
Lite Butt Insides (RED) Combo		- -		Front Feet, Split, Gas, FZN Front Feet, Split, Poly		- -	
		-		Front Feet, Split, Poly, FZN	20,781	95.58 - 100.62	97.77
Lite Butt (RED) Combo Inner Shank	7 845	125.82 - 150.78 125.82 - 129.68 -	135 49	AI (Added Ingreds)			
Outer Shank Insides Boxed	21,729	125.82 - 129.68	127.78	AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN		_	
Outsides Boxed Knuckles Boxed		-		AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	12,255	124.94 - 158.40	145.82
Lite Butt Boxed Inner Shank Boxed		_		AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN			
Outer Shank Boxed		-		AI Bnls CC Strap On		- 196.12 - 277.59	215.08
Shanks Bone In Shanks Bone In Boxed		-		AI Bnls CC Strap On, FZN AI Bnls CC Strap Off		-	
Shanks Bone In Boxed, FZN				AI Bnls CC Strap Off, FZN AI Bnls CC Strap-on, 1/2 cut		=	
Belly				AI Bnls CC Strap-on, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut			
Derind Belly 7—9# Derind Belly 9—13#	120,310	- 183.04 - 201.30	190.37	AI Bnls CC Strap-off, 1/2 cut AI Bnls CC Strap-off, 1/2 cut, FZN AI Boneless Sirloin AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN	5,999	- 134.94 - 148.12	144.95
Derind Belly 13–17# Derind Belly 17–19#	212,455	185.86 - 199.17 -	193.60	AI Boneless Sirloin, FZN AI Bone-in Sirloin		-	
Derind Belly 7—9# Boxed Derind Belly 7—9# Boxed, FZN		-				-	
Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN	9,015	227.33 - 238.62	235.88	AI Blade Ends AI Blade Ends, FZN AI Tenderloin, FZN	2.144	- 287.04 - 293.92	289 69
Derind Belly 13-17# Boxed Derind Belly 13-17# Boxed, FZN		-		Al Tenderloin, FZN Al Tenderloin 1 no vac	2/111		203.03
Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN		_		AI Tenderloin, 1 pc vac, FZN AI Backribs 2.0#/up		_	
Skin-on Belly 10-12#		_		AI Backribs 2.0#/up, FZN		_	
Skin-on Belly 12-14#		-		AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic I Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac	40.056		00.00
Skin-on Belly 14-16# Skin-on Belly 16-18#		-		AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN	42,856	88.90 - 92.12 -	89.32
Skin-on Belly 18–20# Skin-on Belly 20–25#		_ _		AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN			
Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN		-		AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN		-	
Skin-on Belly 10–12# Boxed Skin-on Belly 10–12# Boxed, FZN	63,901	176.43 - 231.28 -	191.53	AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN		- -	
Skin-on Belly 12-14# Boxed Skin-on Belly 12-14# Boxed, FZN	42,895	165.18 - 187.80 -	177.21	AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC. FZN		-	
Skin On Belly 14-16# Boxed Skin On Belly 14-16# Boxed, FZN	5,010	159.13 - 165.18 -	161.15	AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac FZN		<u>-</u> -	
Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed, FZN		-		AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Peack Butt 1 Pc Vac		-	
Jowl		- -		AI 1/4 Trim Bols Butt VAC		- - -	
Claimed Carles	100 100	20 45 55 21	E3 40	AI SS Snoker Trim Picnic 1 Pc Vac AI SS Snoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Blab Butt VAC AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC AI 1/4 Trim Bnls Butt VAC AI Trud Sparerib - IGF, FZN AI Trud Sparerib - IGF, FZN AI Trud Sparerib - IGF, 1 PC VAC, FZN AI Trud Sparerib - MED, 1 PC VAC		-	
Skinned Coulco Skinned Boxed Skinned Boxed, FZN Skin Or Coulco	196,187 2,520	39.47 - 77.01 69.28 - 74.10	53.40 72.24	Al 1md Sparerib - LGT, FZN Al Tmd Sparerib - LGT, 1 PC VAC		-	
Skinned Boxed, FZN Skin On Combo	2,350	65.31 - 80.28 -	76.46	AI Trind Sparerib - LGT, 1 PC VAC, FZN AI Trind Sparerib - MED			
Skin-On Boxed Skin-On Boxed, FZN				AI Trud Sparerib - MED, FZN AI Trud Sparerib - MED, 1 PC VAC AI Trud Sparerib - MED, 1 PC VAC, FZN			
				AI Trud Sparerib - MED, 1 PC VAC, FZN		-	

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

Detailed description of the cutout is available on request.

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the
week ended 3/7/2014, was estimated at 6.13 per cwt live, up
0.12 when compared to last week.

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

FOB CENTRAL U.S. / CALCULATIO	NS FOR	BY-PRODU	UCT VALUE	(HOG) -
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	130.00	37.25	0.36
Chitterlings	1.26	42.00	-	0.53
Ears, edible export	0.19	245.00	-	0.47
Tongues, grn, bnls, sml bx	0.18	132.00	-	0.24
Hearts, slashed, domestic	0.28	49.25	-	0.14
Kidneys, inedible	0.25	7.00	-	0.02
Livers, inedible	1.25	15.50	-	0.19
Melts, inedible	0.17	5.13	-	0.01
Salivary Glands	0.26	45.00	10.50	0.12
Snouts, partial lean	0.25	41.00	-	0.10
Stomachs, scld, small box	0.43	127.00	-	0.55
Lungs, inedible	0.95	4.00	-	0.04
Choice white grease	0.50	35.50	1.50	0.18
Pork meat & bone meal	1.57	571.50	56.75	0.45
Pork blood meal	1.95	1758.50	-70.50	1.71
Lard	1.72	36.25	-	0.62
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			6.13
Dressed equivalent	basis	(74% dre	ess):	8.28
(1) Typical slaughter hog wei	ghs 27	0 pounds		

USDA	BY	PRODU	CT	PRICE	REPORTS	: -	FOB	CENTRAL	U.S.	BASIS

Carlot Basis - Dollars/hundred	weight -	as of 3:00 PM	
PORK VARIETY MEATS - FROZEN			
Items	Lds	Price Range	Wtg Avg
CHEEK MEAT trimmed		130.00	130.00 A
CHITTERLINGS, 10 lb. pail			
EARS, Pet Treat, 3-4/lb			
EARS, edible export	2.5	245.00	245.00
HEARTS, slashed, domestic			
single slashed, export			
multi slashed, export			
whole, export			
KIDNEYS, small box, export			
LIVERS, large box, domestic			
SALIVARY GLANDS,	1.0	45.00	45.00
SNOUTS, partial lean			
partial lean w/mask	4.0	56.00	56.00
STOMACHS, scalded, small box			
scalded, small box, export			
TONGUES,			
green, bnls, small box			
green, bnls, tip-on exp	1.5	181.00	181.00
scalded & scraped			

UTERI

	PORK	PET	FOODS	-	FOB	SUPPLY	POINT		
QUARTERLY	CONTRACTS:					FRES	SH	BOXED	FROZEN
KIDNEYS,	inedible					7.00	0-7.00		
LIVERS,	"					12.0	00-15.0	00	
LUNGS,						3.00	0-6.00		
MELTS,	"					5.00	0-5.25		

------ PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----

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

USDA TALLOW AND PROTEIN REPORTS	S - FOB CENTRA	L U.S.		
(unless otherwise stated) as	of 3:00 PM			
TALLOW, GREASE, AND LARD		Lds	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	10.0	34.5		36.95
Yellow grease (truck)			28.50	28.50 A
Yellow grease ECB (truck)			29.00	29.00 E
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO			25.00	25 00 =
Packer bleachable <.15%			36.00	36.00 E
Renderer bleachable < .15%				
Choice white grease				
INEDBL TALLOW/GRSE, CAF GULF	10.0		27 50	27 50
Packer bleachable tallow Renderer bleachable tallow	10.0		37.50	37.50
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)				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	18.0		500.00	500.00
Ruminant Panhandle,Domestic			507.00	507.00 A
PORK Meat/Bnmeal,50% pro/ton				
Central		540.0	0 - 590.00	587.06 A
ECB			600.00	600.00 B
DRT (lo)/unit pro			10.00	10.00.
DRT (lo)/unit pro, pnhdl			10.20	10.20 A
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton Central	1.0		1700 00	1700.00
Panhandle	1.0			
CAF California				unq
PORK BLOOD MEAL, 85% pro/ton				
Central		1675 0	0 - 1680 00	1678.33 A
ECB			0 - 1750.00	1626.00 D
100		1555.0	5 1,50.00	1020.00 D

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

USDA CARLOT VEAL CARCASS REPORT - Thu, Mar 6, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady to firm on open market and packer owned calves with moderate demand and light to moderate offerings. Harvest numbers were 6 percent lower compared to last week's total. Dressed weights were up 3.6 pounds in the Northeast, down 2.6 pounds in the North Central, with the total NE & NC being up 0.4 pounds.

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

NON-PACKER OWNED	Head	Range	Wtd Avg
Hide-Off, 255-315 Lbs. Hot Basis	2320	348.00- 365	354.66
**PACKER OWNED**			
Hide-Off, 255-315 Lbs. Hot Basis	1320	365.00- 375	371.00

\*CONTRACT INFORMATION: Hot Basis, Hide-Off\*
Current future contracts offered: Firm Bottom Northeast and North
Central, 342.00 to 365.00 for July.

Special Fed Veal Slaugh		Year Ago	YTD	YTD	
Week ending:	03/01/14	02/22/14	03/02/13	2014	2013
Northeast	3,672	3,245	3,059	28,252	28,561
North Central	2,337	3,287	2,489	26,660	21,552
Total NE & NC	6,009	6,532	5,548	54,912	50,113

Special Fed Veal	Dressed Weights	3	lear Ago	
Week ending:	03/01/14	02/22/14	03/02/13	
Northeast	268.8	265.2	267.3	
North Central	269.6	272.2	270.5	
Total NE & NC	269.1	268.7	268.7	

- \* 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 mostly steady, with loins, forequarters and foresaddles showing strength on light to moderate demand and offerings. Veal feature activity declined sharply this week, with most of that decrease noted in the shoulder area of the carcass. Despite the light test, pricing on featured veal items remained generally steady with the prior session session.

Item:	Wt. Range Range			е
Carcass, hide off	200-275	lbs	425.00-	545.00
Foresaddles	86-147	lbs	360.00-	385.00
Forequarters	43-74	lbs	370.00-	490.00
Necks, bone-in	24-28	lbs	245.00-	285.00
Breast	10-18	lbs	110.00-	190.00
Foreshank	3-5	lbs	525.00-	935.00
Osso Bucco, foreshank	2-8	lbs	700.00-	1145.00
Shoulder, full	49-85	lbs	330.00-	405.00
Chuck, square cut	39-68	lbs	250.00-	
Chuck rolls, skinned	5-10	lbs	425.00-	
Chuck, Shoulder Clod	4-9	lbs	495.00-	
Hotel Racks, 8 rib	15-26	lbs	770.00-	
Hotel Racks, 7 rib	14-25	lbs	770.00-	
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1350.00-	1760.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1450.00-	1850.00
Rack, Ribeye	3-9	lbs	2365.00-	2365.00
Hindsaddles	89-153	lbs	525.00-	655.00
Hindquarters	45-76	lbs	435.00-	
Loins, regular	18-36	lbs	363.00-	
Loins, 4x4, trimmed	18-30	lbs	500.00-	
Strip Loins, bnls, 0x0	1-up	lbs	1300.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1100.00-	1760.00
Legs, double	68-117	lbs		640.00
Legs, single	34-59	lbs	530.00-	
Legs, slices, retail			760.00-	1135.00
Legs, TBS 4-piece	27-47	lbs	975.00-	1160.00
Legs, TBS 3-piece	24-39	lbs	860.00-	1130.00
Legs, BHS heel-out	27-42	lbs	665.00-	845.00
Legs, Sknd, butt tenderloin	0.5-up	lbs	1300.00-	1735.00
Top Rnd, Sknd, cap-off	10-15	lbs	1320.00-	1685.00
Hindshank	5-8	lbs	725.00-	1035.00
Osso Bucco, Hindshank	2-8	lbs	1025.00-	1635.00
Stew Meat, regular			425.00-	
Bnls Veal Trimmings 75-80% Lean			170.00-	280.00
Bnls Veal Trimmings 80-90% Lean			215.00-	315.00
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, Mar 7, 2014

Combined Negotiated, Formula and Forward Contract sales for delivery within 14 calendar days, FOB Plant basis

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

		· · · · · · · · · · · · · · · · · · ·
CHOICE AND PRI Weight 45-DN 45-55# 65-75# 75-85# 85-UP	IME, YG 1-4  Head  189  294  842  1,265  2,037  1,876	Head 6,503 Wt Avg 420.94 363.99 335.59 318.80 303.72 292.36
CHOICE AND PRI Weight 45-DN 45-55# 65-75# 75-85# 85-UP	IME, YG 5 Head	Head Wt Avg

## CERTIFIED FRESH AMERICAN LAMB

UNGRADED		Head 265
Weight	Head	Wt Avg
45-DN	61	335.89
45-55#	51	323.92
55-65#	66	288.55
65-75#	50	281.72
75-85#	19	205.68
85-UP	18	208.00

Head

### NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were higher: Carcasses 45 #'s and lighter were 2.04 higher; 45 # to 65 #'s were 5.22 to 6.70 higher; 65 #'s and heavier were 0.82 to 1.78 higher.

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG	1-4	Head 6,333 Wt Avg
45-DN	189			420.94
45-55#	294			363.99
55-65#	842			335.59
65-75#	1,175			318.25
75-85#	2,037			303.72
85-IIP	1 796			292 11

\*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.)

F	CUTS ORESADDLE	FOB	PRICE	CH	ANGE	%	CARCASS		LBS.
204 209 207 210	RACK, 8-RIB MEDIUM BREAST ** SHOULDERS, SQ-CUT FORESHANK		822.36 163.63 300.68 416.22	-	-4.77 -4.86 -1.72 -6.36		11.00% 8.32% 23.65% 3.97%	7.7 5.8 16.5 2.7	32 56 78
232 232E 233A	NECK ** HINDSADDLE LOINS, TRIMMED 4X4 FLANK UNTRIMMED ** LEG, TROTTER OFF		143.00 466.67 76.62 378.05		6.40 0.49 -0.40		2.22% 11.04% 3.61% 31.93%	7.7 2.5 22.3	73 53
	GROSS CARCASS VALUE:		369.88		1.04	:	95.74%	67.0	)2
FORESADDLE VALUE HINDSADDLE VALUE			396.42 375.69	-	-3.33 1.28		49.16% 46.58%	34.4 32.6	

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 336.13 -1.04

- \* 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 02/22/2014, -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.

Current Volume -

resh Cuts 1,066,503 pounds rozen Cuts 176,742 pounds

	*Items with no entries indicate non-reportable trades.* FRESH CHOICE & PRIME CUTS								
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days				
200A	Carcass, 3-way, 55/dn Carcass, 3-way, 55/65 Carcass, 3-way, 65/up Foresaddle	8 0	4,396	\$375.86	(0.05)				

5) Foresaddle
Bracelet
Rack, 8-Rib, light
Rack, 8-Rib, medium
Rack, 8-Rib, medium
Rack, 6-Rib, heavy
Rack, chined
Rack, roast-ready
Rack, roast-ready, frenched
Rack, roast-ready, special
Shoulders
Shoulders square-cut \$465.00 \$854.50 \$822.36 \$836.70 \$931.16 \$1,276.71 \$1,526.96 \$2,034.39 \$285.78 \$300.68 \$526.46 1,992 947 20,838 1,697 7,043 5,971 0.00 0.18 (4.77) 4.62 (0.25) (15.30) (7.59) (3.18) (0.81) (1.72) 10.46 (0.24) (9.62) 30,461 1,763 71,203 166 204D 206 9 114 Shoulders, square-cut Shoulders, square-cut, bnls 141,302 207 251 Shoulders, square-cut, I Breast
Breast, bulk
Ribs, Breast bones off
Foreshank
Hindsaddle, long-cut
Hindsaddle
Loins
Loins, trimmed 4x4
Loins, trimmed 2x2
Loins, trimmed 1x1
Loins, trimmed 1x1
Loins, trimmed 0x0
Loins, short-cut, 2x2
Loins, short-cut, 0x0
Loins, short-cut, 0x0
Loin, boneless, tied
Flank, untrimmed
Legs \$526.46 \$171.99 \$149.60 208 209 45 136 12,503 40,012 25,906 209A 210 229 230 231 232 232 232 5,499 23,634 \$486.04 \$416.22 (0.17) (6.36) 1,093 2,150 18,318 4,916 28,063 8,959 \$472.45 \$387.13 \$466.67 \$606.76 \$682.19 \$826.63 (3.13) (16.86) 6.40 2.43 (13.34) 105 37 119 29 0.31 232A 633 16,881 25,366 43,423 6,458 1,751 14,861 39,330 8,289 \$1,506.73 \$90.27 \$356.71 32.97 0.82 1.63 232C 232E Flank, untrimmed
Legs
Leg, trotter-off
Leg, trotter-off, partial bnl
Leg, steamship
Hindshank
Leg, Boneless, Tied
Leg, shank off, bnls
Leg, 2-way boneless
Leg, bottom, boneless
Leg, outside, boneless
Leg, inside, boneless
Leg, sirloin tip, bnls
Sirloin, boneless
Back 90 167 33 17 233 (0.40) (0.50) (1.84) (8.19) (1.71) (8.42) 233A 233C 233E 233F 234 234A 234B 234C \$378.05 \$508.20 \$461.85 \$383.01 \$529.26 \$613.48 234D 66 0 32 234E 234F 9,471 \$727.22 0.94 1,612 \$704.77 (5.00) 234G 235 236 \$786.77 Back, trimmed 0.35 Back, trimmed Trimmings Special trimmings Loin, boneless, 3-way Sirloin Tenderloin Lamb for stewing Ground lamb Necks 238 \$435.91 \$467.47 5.92 0.52

	1400100	10	0,051	φ130.31	(1.72)
FROZEN CHOICE & PRIME CUTS  # Of Total Weighted Change from					
IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
209 209A 210 232E 233A 233F 234 234A 234E	Breast Ribs, Breast bones off Foreshank Flank, untrimmed Leg, trotter-off Hindshank Leg, Boneless, Tied Leg, shank off, bnls Leg, inside, boneless	17 4 62 13 6 7 6 4 30	12,476 593 7,340 36,033 13,548 4,425 10,967 1,750 3,729	\$163.21 \$443.80 \$410.95 \$70.22 \$300.98 \$386.11 \$476.95 \$665.20 \$796.62	0.27 (2.18) 7.39 0.72 (5.69) (91.70) (29.19) 0.00 (24.10)
239 295 296	Special trimmings Lamb for stewing Ground lamb Necks	3 35 70 20	1,340 6,725 16,950 9,819	\$306.34 \$688.27 \$521.17 \$130.84	1.50 (2.44) (5.36) (1.67)

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

### SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 07-Mar-2014 and 08-Mar-2014 is estimated to be 35,820,000 UP 18.42 percent from a week ago and UP 22.49 percent from a year ago. (Last week 30,249,000; last year 29,243,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 08-Mar-2014 is estimated to be 146,446,000 head DN 4.53 percent from a week ago, and DN 4.53 percent from a year ago. (Last week 153,521,000; Last year 153,392,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 07, 2014

\_\_\_\_\_DDTCES\_\_\_\_

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

### CHICKEN, WITH SKIN ADDED

	PRICES			
	(CENTS PER POUND)			
	FROZEN	FRESH		
15% OR LESS				
PRICE RANGE	31.00	27.00-28.00		
WTD AVERAGE PRICE	31.00	27.67		
	vo	LUME		
	(PER 1	,000 LBS.)		
VOLUME TRADED	40	204		
VOLUME EXPORTED				
	PR	ICES		
	(CENTS	PER POUND)		
15-20%				
PRICE RANGE	27.00-31.00	21.50-27.00		
WTD AVERAGE PRICE	28.84	24.60		
		VOLUME		
	` .	000 LBS.)		
VOLUME TRADED	1,080	3,774		
VOLUME EXPORTED	1,080	1,061		
		ICES		
	(CENTS	PER POUND)		
20% OR MORE				
RANGE	_	22.00-22.50		
WTD AVERAGE PRICE	-	22.25		
		UME		
HOLIME EDIDED	(PER 1,	000 LBS.)		
VOLUME TRADED		163		
VOLUME EXPORTED				

# NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Mar 06, 2014

CARCASS PRICE EQUIVALENT INDEX VALUES

he carcass price equivalent index value of a Choice 600-900 lbs ass was 6.89 higher at 221.41; Select 600-900 lbs carcass was higher at 218.41 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 sharply higher on moderate to fairly good demand and mostly light offerings as cutout levels begin to once again approach record highs. The final weeks of January still hold the record with the all-time high Choice cutout settling at 240.05 cwt and Select settling at 237.44 cwt on January 22nd. Middle meats made some strong gains this week, which is contrary to the rapid increases we witnessed in most of January and early February where end meats made up for a large majority of overall cutout gains. Chuck and Round primal areas, however, demonstrated solid prices this session as well. It is worth noting, that Fed cattle grinds also climbed higher this week, which tends to amplify the increases seen in the chuck and round primal areas, especially when primal sourced grinds shift higher. Limited Fresh 50% lean trimmings supplies continue to require packers to ask for record high prices, and while tonnage has been light, prices have successfully moved higher. 50% lean trimmings tends to be a closely watched item on the report, and the weighted average price on this items accounts for approximately 8-10% of the overall cutout by the time all yield calculations are complete. Forward Negotiated sales were light to moderate with the only notable consignment being cap and wedge meat at prices comparable to the spot market.

For the week: Select rib primal 4.00 higher while Choice 13.00 higher; Select and Choice chuck primal 8.00 to 9.00 higher; Select and Choice tond primal 16.00 to 20.00 higher; Beef trimmings were 8.50 higher. Fed cattle grinds were mostly 10.00 to 15.00 higher. Blended grinds were 10.00 higher; on a light test.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 10.25 at 235.58 Select 600/900# carcasses up 9.88 at 233.00 when compared to last Friday.

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

Lean boneless processing beef was a sharply higher and trimmings were mostly moderately to sharply higher. Demand was good for moderate offerings. Trading activity was moderate to active. Light cow kills and strong retail demand for the available supplies continued to support prices. A new daily record high price was set on the 90% lean at \$281.00.

Market activity on imports was moderate. Prices were mostly moderately to sharply higher. Tight import and domestic supplies and sharply higher domestic prices continued to support prices.

Cutter cow cutout values were moderately to sharply higher. Chuck, round, loin, rib and flank cuts were mostly moderately to sharply higher. 100% lean items were moderately to sharply higher. Sharply higher 90% lean values supported the cutout value.

Lean boneless beef 92-94% sharply higher; 90% sharply higher: 85% moderately to sharply higher; 81% 4.00 higher; 75% 2.00 to 4.00 higher; 65% unevenly steady; Other lean percentages were not fully established. 100% lean combo items were moderately to sharply higher. Cutter cow carcass gross cutout value for Thursday, March 06, 2014 was estimated at \$195.81 per cwt, 3.89 higher compared to last Friday. last Friday.

BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading on the beef and pork variety markets gave the
of markets headed in two different directions. For gave the appearance s. For pork, the

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

Trading on the beef and pork variety markets gave the appearance of markets headed in two different directions. For pork, the forecast of diminishing harvest numbers led to packers limiting the number of variety meats they were willing to show to potential buyers. Only one load of pork cheeks traded for the week, but at prices 30 per cent higher compared to the previous week as the supply of competing pork trim was literally non-existent.

On the other hand, after continual lower harvest numbers for cattle, buyers appeared to be willing to pay packers higher money for most beef variety meats for the week. This attitude led to higher prices for beef cheeks, head meat and hearts as sausage makers scramble for trimming materials. Package sales on beef cheeks between packers and traders were noted.

Tallows and greases experienced slow trading this period. Chicago edible tallow and lard both were not established as no volume was reported. Central choice white grease trended firm, while yellow grease moved steady to higher. Biofuel and feed fat demand was moderate too good for moderate offerings.

Market activity on protein feed supplements was moderate this week. Ruminant and pork meat and bone meal prices moved higher on moderate demand for light to moderate offerings. Beef blood meal was steady despite the decreased in cattle harvest numbers throughout the trading period. Pork blood meal finished the week sharply lower in the Central region.

Trading on major packer hides continued to be slow this week. Packers appeared to be in good position as harvest levels remained light. Resistance from tanners resulted in a steady to weak market. Colorado Branded Steers and Branded Steers finished lower, while Heavy Texas Steers ended steady.

Beef Variety Meats: Cheeks 30.00 higher: Central choice white grease .50-.75 higher, yellow grease 2.00 higher: Eastern Cornbelt yellow grease steady; Central meat and bone meal steady; Panhandle meat and bone meal steady; Cent

5.00 lower; heavy rexas steer made 2.200 lower.

2.00 lower.

The average value of hide and offal for the four days ending March 6, 2014, was estimated at 15.51 per cwt., up 0.19 from last week and up 1.47 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was generally higher on open market calves, while steady on packer owned animals with moderate demand and light to moderate offerings. Harvest numbers were 6 percent lower compared to last week's total. Dressed weights were up 3.6 pounds in the Northeast, down 2.6 pounds in the North Central, with the total NE & NC being up 0.4 pounds

pounds.

Compared to last week: Special fed veal cut prices were mostly steady, with loins, forequarters and foresaddles showing strength on light to moderate demand and offerings. Veal feature activity declined sharply this week, with most of that decrease noted in the shoulder area of the carcass. Despite the light test, pricing on featured veal items remained generally steady with the prior session.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week were mixed, as of 3/6/2014: 45# and down weight carcasses 20.34 lower; 45-55# carcasses 4.43 higher; 55-65# carcasses were 6.95 higher; over 65# carcasses 0.64 to 1.38 higher. The estimated National Lamb Carcass Cutout Report was 2.91 higher compared to last week at 337.17.

Pelt activity this week compared to last report: Pelt prices were unevenly steady. World interest currently waning this week as some exchange rates are very unfavorable and are setting lows. Some contract filling has occurred, however those may not be available to support the market in the future.

Source: USDA Market News Service, Des Moines, IA