DAILY NATIONAL CARLOT MEAT REPORT

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



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Friday, March 28, 2014

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDI	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 03/28/2014 (est)	111,000	3,000	364,000	8,000
Week ago (est)	110,000	3,000	359,000	7,000
Year ago (act)	115,000	3,000	399,000	6,000
Week to date (est)	577,000	13,000	2,011,000	41,000
Same Pd Last Wk (est)	572,000	13,000	1,992,000	41,000
Same Pd Last Yr (act)	580,000	14,000	2,105,000	44,000
Previous day estimated	Steer an	d Heifer	Cow	and Bull
Thursday		92,000		23,000

ESTIMATED DAILY LIVESTOCE	SLAUGHTER	UNDER FEDE	ERAL INSPECT	ON
	CATTLE	CALVES	HOGS	SHEEP
Saturday 03/29/2014 (est)	8,000	0	22,000	2,000
Week ago (est)	3,000	0	50,000	2,000
Year ago (act)	19,000	0	82,000	0
Week to date (est)	585,000	13,000	2,033,000	43,000
Same Pd Last Wk (est)	575,000	13,000	2,042,000	43,000
Same Pd Last Yr* (act)	598,000	14,000	2,187,000	44,000
2014 Year to Date	7,126,000	165,000	26,558,000	488,000
2013 *Year to Date	7,644,000	190,000	27,658,000	499,000
Percent change	-6.8%	-13.1%	-4.0%	-2.1%
2014 **************		12 +		67

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

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

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

	600-900	600-900	
Current Cutout Values: Change from prior day:	234.46 (4.79)	227.34 (3.87)	
Choice/Select spread: Total Load Count (Cuts, Trimmings, Grinds):		203	
COMPOSITE PRIMAL VALUES Primal Rib	331.45	312.58	
LOAD COUNT AND CUTOUT VALUE SUMMARY FOR DRIOR	5 DAVC		
Date Choice Select Trim Grinds Total 03/27 57 48 20 22 147 03/26 70 32 11 37 149 03/25 38 24 26 20 108 03/24 66 20 5 20 111 03/21 54 22 6 22 104	CHOICE 600-900 239.25 241.76 241.25 241.12 240.16	SELECT 600-900 231.21 233.31 234.45 235.93 233.66	
Current 5 Day Simple Average:	240.71	233.71	
CURRENT VOLUME - (one load equals 40,000 pounds Choice Cuts 89.62 loads Select Cuts 32.29 loads Trimmings 19.95 loads Ground Beef 61.15 loads	3,584,978 1,291,774 797,826 2,446,026	pounds pounds pounds pounds	
Choice Cuts, Fat Limitations 1-6 (IM) IMPS/FL Sub-Primal # of Trades	Total	Price	Weighted
Trades	Pounds	Range	Average
109E 1 Rib, ribeye, lip-on, bn-in 31 112A 3 Rib, ribeye, bnls, light 12	165,924 32,221	596.00 646.50 640.00 711.50	600.07 683.72
112A 3 R1D, r1Deye, Dn1s, heavy 36 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 26 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod tender (IM) 12	96,351 48,168 42,839 186,253 3,829 47,227 14,116	640.00 716.00 215.00 252.73 226.00 251.00 235.75 255.35 338.30 379.00 294.00 312.38 430.00 464.38	674.16 221.56 232.27 238.78 346.34 296.06 443.28
112A 3 R1D, r1Deye, Dn1s, heavy 36 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 26 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 62 116B 1 Chuck, chuck tender (IM) 9	96,351 48,168 42,839 186,253 3,829 47,227 14,116 0 997,096 44,182	640.00 716.00 215.00 252.73 226.00 251.00 235.75 255.35 338.30 379.00 294.00 312.38 430.00 464.38 242.57 275.00 297.00 333.00	674.16 221.56 232.27 238.78 346.34 296.06 443.28 247.03 302.77
109E 1 Rib, ribeye, lip-on, bn-in 31 112A 3 Rib, ribeye, bnls, light 12 112A 3 Rib, ribeye, bnls, leavy 36 113C 1 Chuck, semi-bnls, neck/off 7 114 1 Chuck, shoulder clod 15 114A 3 Chuck, shoulder clod, trmd 26 114D 3 Chuck, clod, top blade 3 114E 3 Chuck, clod, arm roast 7 114F 5 Chuck, clod tender (IM) 12 115 1 Chuck, 2-piece, boneless 0 116A 3 Chuck, roll, lxl, neck/off 62 116B 1 Chuck, chuck tender (IM) 9 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 17 130 4 Chuck, short rib 17 130 1 Round, bone-in 4	96,351 48,168 42,839 186,253 3,829 47,227 14,116 0 997,096 44,182 195,714 28,605 26,591 14,801 3,897	268.00 304.00 450.00 521.00 424.00 530.00 306.00 350.00	280.74 467.69 484.00
120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 17 130 4 Chuck, short rib 11 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 50 168 1 Round, top inside round 24 168 3 Round, top inside round 22 169 5 Round, top inside, denuded 17	195,714 28,605 26,591 14,801	268.00 304.00 450.00 521.00 424.00 530.00 306.00 350.00 262.00 268.00	280.74 467.69 484.00 325.29 264.04 288.45 294.11 290.56
120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 17 130 4 Chuck, short rib 11 160 1 Round, bone-in 4 161 1 Round, boneless Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 50 168 1 Round, top inside round 24 169 5 Round, top inside round 22 169 5 Round, top inside round 17 3 Round, top inside, denuded 17 3 Round, top inside, side off 170 1 Round, bottom gooseneck 7 171B 3 Round, outside round 43 171C 3 Round, eye of round (IM) 42 174 1 Loin, short loin, 2x3 0 174 3 Loin, short loin, 0x1 12	195,714 28,605 26,591 14,801 3,897	268.00 304.00 450.00 521.00 424.00 530.00 306.00 350.00 262.00 268.00	280.74 467.69 484.00 325.29 264.04 288.45 294.11 290.56 349.42 247.76 241.83 311.92
120 1 Brisket, deckle-off, bnls 43 120A 3 Brisket, point/off, bnls 10 123A 3 Short Plate, short rib 17 130 4 Chuck, short rib 11 160 1 Round, bone-in 4 161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 50 168 1 Round, top inside round 24 168 3 Round, top inside round 22 169 5 Round, top inside, side off 170 1 Round, bottom gooseneck 7 171B 3 Round, outside round 43 171C 3 Round, eye of round (IM) 42 174 1 Loin, short loin, 2x3 0	195,714 28,605 26,591 14,801 3,897 215,823 47,713 236,827 79,422 5,361 324,365 93,712 0 54,653 0 3,256 199,906 10,935 112,778 27,972 16,367 10,439 11,274	268.00 304.00 450.00 521.00 306.00 350.00 262.00 268.00 278.00 315.00 280.00 324.78 285.83 317.00 346.00 363.50 241.00 265.00 234.00 260.00 289.00 332.00	280.74 467.69 484.00 325.29 264.04 288.45 294.11 290.56 349.42 247.76 241.83 311.92 663.51 613.12 704.63 336.67 358.79 498.22 397.89 385.94 511.65 1123.07

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) =	Individual	Muscle	
IMPS/FL Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off	5 7	14,099 58,893	610.70 645.0	0 621.06
112A 3 Rib, ribeye, bnls, heavy	12	20,267	580.31 627.0	0 603.51
113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod	9	42,539	225.00 236.6	9 229.98
114A 3 Chuck, shoulder clod, trmd	14	104,369	235.75 259.0	0 241.74
114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	0	0		
114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless	4	4,494	415.00 427.0	0 417.22
115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls	42	474,592	243.00 275.0	0 246.12
116B 1 Chuck, chuck tender (IM)	8	16,707	301.00 332.0	0 307.29
120 1 Brisket, deckle-off, bnls	7	9,188	263.00 290.0	0 278.84
120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib	3	6.728	453.88 531.0	0 468.87
130 4 Chuck, short rib	4	6,728 1,012	332.06 349.5	
160 1 Round, bone-in 161 1 Round, boneless	0	0		
3 Round, bnls/peeled heel-out	0	0	076 00 007 7	2 202 14
167A 4 Round, knuckle, peeled 168 1 Round, top inside round	4	37,490	276.00 297.7 280.00 306.0	
				0 295.71
169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM)	0	0		
170 1 Round, bottom gooseneck	13	1,945	244.78 259.6 225.00 256.0	
171C 3 Round, eye of round (IM)	13	29,472	298.13 332.0	
174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	4	7,201	559.96 619.7	5 584.40
175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy	Ō	,,201	339.90 019.7	3 301.10
180 1 Loin, strip, bnls, heavy 1 Loin, strip loin bnls. 1x1	13 4 0 0	0		
	7	49,100	505.31 660.0	
184 1 Loin, top butt, bnls, heavy 184 3 Loin, top butt, boneless	5 9	3,233 21,119	334.00 349.6 346.95 365.0	
185A 4 Loin, bottom sirloin, flap	5	9,187	455.60 500.4	0 473.31
185B 1 Loin, ball-tip, bnls, heavy 185C 1 Loin, sirloin, tri-tip (IM)	5	12,026	375.00 406.0	0 379.95
185D 4 Loin tri-tin nld (TM)				0 1049 00
191A 4 Loin, butt tender, trimmed	0	0,724	1047.00 1000.0	0 1040.90
189A 4 Loin, thdrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	6	11,028	505.06 523.5	2 508.48
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ns 1-6 (II	M) = Individual	Muscle
124 4 Rib, Back Ribs, Fresh				
124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM)	15	156.892	364 00 393 0	0 365 92
121C 4 Plate, Outside Skirt (IM)	8	11,416	519.52 561.0	0 534.69
121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean	6 17	13,809 19,318	730.60 784.0 336.10 362.0	0 748.56 0 348.00
124 4 R1D, Back R1DS, 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	16	41,007	330.00 372.0	0 346.57
GB - STEER/HEIFER SOURCE - 10 Pound C	Chub Basis	- Coarse a	and Fine Grind	
Ground Beef 73%			173.00 233.0	
Ground Beef 75% Ground Beef 81%			192.40 250.0	
Ground Beef 85%	0	0	192.40 250.0	0 199.91
Ground Beef 90% Ground Beef 93%	0 4	3 300	321.00 326.0	n 322 67
Ground Beef Chuck 80%	9	76,761	224.75 265.0	0 236.92
Ground Beef Round 85% Ground Beef Sirloin 90%	11 0	19,293 0	279.82 316.2	6 288.37
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73% Blended Ground Beef 75%				
Blended Ground Beef 81%	18	219,409	208.27 251.0	0 238.99
Blended Ground Beef 85% Blended Ground Beef 90%	0	0		
Blended Ground Beef 93%				
Blended Ground Beef Chuck 80% Blended Ground Beef Round 85%				
Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE	- Fresh C	ombos & Fro	ozen Boxed	
Fresh 50% lean trimmings Frozen 50% lean trimmings	24	797,826	113.00 138.0	0 119.80
Frozen 50% lean trimmings	0	0		
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness 1. 3/4" (19mm)		Ma: 1.0	kimum Fat at an:)"	y point
2. 1/4" (6mm) 3. 1/8" (3mm)		1/2	2"	
4. Practically free (75% surface lear	exposed)	1/8	3"	
5. Peeled/Denuded6. Peeled/Denuded, surface membrane r	emoved	1/8 1/8		
Items that have no entries indicate t				
because they did not meet the daily 3 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 pounds.

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

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

Central	11.57	Loads	 462,898	pounds
National	46.99	Loads	 1,879,656	pounds

				_/ -/ -/ - F			
FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average		
Chemical Lean Fresh 92-94% Frozen 92-94%							
Fresh 90% Frozen 90%	8	228,865	\$263.00	\$273.00	\$264.48		
Fresh 85% Frozen 85% Fresh 81% Frozen 81% Fresh 75% Frozen 75% Fresh 73% Fresh 65% Fresh 65% Frozen 65% Bull Product Fresh 94–96% Frozen 94–96%	8	183,407	\$203.00	\$241.77	\$233.21		

FOB Plant - National					
	# of Trades	Total Pounds	Pri Rar	.ce .ge	Weighted Average
Chemical Lean					
Fresh 92-94%	2	84,226	\$272.00	\$284.00	\$277.98
Frozen 92-94%					
Fresh 90%	21	652,865	\$263.00	\$273.00	\$267.24
Frozen 90%					
Fresh 85%	10	267,407	\$203.00	\$257.00	\$240.69
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75% Fresh 73%					
Fresii 73% Frozen 73%					
Fresh 65%	10	77,332	\$161.00	\$165.00	\$163.09
Frozen 65%	10	11,552	Q101.00	φ±05.00	Q103.03
Fresh 50%	24	797,826	\$113.00	\$138.00	\$119.80
Frozen 50%		,	4	,	7
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 28, 2014 Compared to Last Week: Market activity on imports was slow to moderate. Prices were mostly 1.00 to 3.00 lower, instances 3.00 to 5.00 lower. Prices weakened as the domestic 50% trimmings finished sharply lower and buyers were resistant to book outfront sales. Import supplies were moderate. The seasonal bull slaughter was larger than expected.

AUSTRALIA AND NEW ZEALAND - FOB AND TIS 0-15 Days East Coast 232.00- 234.00 BULL MEAT: West Coast SULL MEAT: 95% COW MEAT: 95% 90% CFM Fores 85% Shank 85-90% Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 70% Beef Trim 70% Beef Trim 65% 100 % LEAN: Top Rounds Flats & Eyes S.P.B. 218.00- 223.00 201.00- 204.00

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		16-45 Days	
BULL MEAT:	East Coast		West Coast
95%	232.00- 235.00		231.00
COW MEAT:			
95%			228.00
90%	218.00- 222.00		218.00
CFM Fores 85%	201.00- 203.00		
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	199.00- 202.00		
Beef Trim 80%	188.00- 192.00		
Beef Trim 75%	173.00- 175.00		

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

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

Compared to last market test: Utility and Cutter carcass market was 1.00 lower on moderate demand and offerings.

Market for	Week Ended:		March 28, 2014	
		Lds		Price Range
UT,brk 2-4	450#/up			
UT,bng 1-3	400#/up	3.0		148.00
Cutter 1-2	350#/up	3.0		148.00
Bulls VG 1	500#/110			

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>		CHOICE 600-900# \$222.02 -2.14		SELECT 500-900# \$215.65 -1.68		
Current Index : SUPPLY (Live) Equivalent: DEMAND (Box)	96,229 Hd	quivalent o	-		attle.	
Equivalent: Live-Box Sprea	d:	\$222.46 (\$0.87) Input Bre	eakdown -	\$215.34 \$0.62		
Drsd Heifer:	nal Daily Dire accumulated w Weight P 1382 1265 890 824	\$242.06	10,052			
Grading Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	% Breakdown	: 78.06%: 23.49%: 54.58%: 21.94%: 3.21%: 18.73%:	Dr St He Pr Sl	cop Credit ceer Dress eifer Dres cocessing aughter C	ing % : sing % : Cost : ost :	16.02 63.56% 63.55% 12.00 50.50
Equivalent Va Basis Value =		ing Beef Ca	Carca	ıss Weight		1000#/170
	(1)	-27.33	-13.44	-300π 3	-3.83	-22.50
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	14.21 5.08 3.37 -1.71 -19.70 1.58 -11.33	\$208.90 \$199.77 \$198.06 \$192.98 \$174.99 \$196.27 \$183.36	\$222.79 \$213.66 \$211.95 \$206.87 \$188.88 \$210.16 \$197.25	\$227.10 \$225.39 \$220.31 \$202.32	\$223.27 \$221.56 \$216.48 \$198.49 \$219.77	\$204.60 \$202.89 \$197.81 \$179.82 \$201.10

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

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

Cutter 90% 350#/up								
Current-Cutout Value: Change from prior day:		\$205.51 \$3.23						
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 Flamk Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Pr. \$267 \$310 \$301 \$292 \$278 \$291 \$415 \$457 \$281 \$294 \$294 \$29 \$29 \$22 \$21	.42 \$7.20 .28 \$6.99 .16 \$14.61 .66 \$2.79 .04 \$7.36 .43 \$2.20 .89 \$3.39 .20 \$2.95 .60 \$2.18 .98 \$2.20 .24 \$1.24 .00 \$0.13 .61 \$0.52	\$3.39 (\$0.02) (\$0.10) (\$0.10) (\$0.01) (\$0.04)				

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

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

Boner/Breaker Cuts	32.77	loads	1,310,987	pounds
Cutter/Canner Cuts	5.47	loads	218,921	pounds
Boner/Breaker/Cutter/Canner		loads	951,970	
100% Lean Items				
Frozen Cuts	4.39	loads	175,452	pounds
100% Lean Items	32.91	loads loads loads	951,970 1,316,352 175,452	pounds

Frozen Cuts	4.39 loads -	-	175,452 pounds		
Frozen Cuts IMPS Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day	
BONER/BREAKER					
BONER/BREAKER 112 Rib, ribeye roll, 6-8 lbs. 112 Rib, ribeye roll, 8-10 lbs. 112 Rib, ribeye roll, 10-up lbs. 112 Rib, ribeye roll-lip-on, 8- 112 Rib, ribeye roll-lip-on, 8- 120 Chuck, boneless 85% 120 Chuck, brisket 168 Round, top inside, 10-dn ll 169A Round, top inside c-off, 16 169A Round, top inside c-off, 16 169A Round, top inside c-off, 17 171B Round, outside round 171C Round, eye of round 171C Round, eye of round 171C Round, semi-Bnls Short Loin,	16 . 57 s. 59 -dn lbs. 13 -up lbs. 19	67,005 123,505 72,609 15,686 39,720 46,228	\$321.28 \$330.44 \$331.71 \$444.09 \$360.67 \$280.07	\$2.76 (\$2.11) \$0.15 (\$0.52) \$9.51 \$0.79	
120 Chuck, brisket 168 Round, top inside, 10-dn ll 168 Round, top inside, 10-up ll 1691 Round, top inside coff 8	22 Os. 6 Os. 19	10,930 5,602 86,171	\$256.28 \$309.96 \$282.58 \$315.26	\$1.13 \$0.15 (\$2.62)	
169A Round, top inside c-off, 10 169A Round, top inside c-off, 10 171B Round, outside round 171C Round, eve of round	0-14 lbs. 45 4-up lbs. 15 16 30	381,547 56,082 156,255 50,014	\$306.74 \$319.60 \$287.48 \$301.94	\$1.35 (\$0.74) \$2.62 (\$0.19)	
171C Round, eye of round 171C Round, eye of round Loin, Semi-Bnls Short Loin, Loin, Semi-Bnls Short Loin, 180 Loin, strip, bnls, 7-9 lbs 180 Loin, strip, bnls, 9-up lbs	, 13-dn lbs. , 13-up lbs.				
180 Loin, strip, bnls, 9-up lbs 182 Loin, sirloin butt	s. 14	15,410	\$274.46	\$2.75	
182 Ioin, sirloin butt 184 Ioin, top sirloin butt 185A Ioin, bottom sirloin butt 191A Ioin, butt tender, peeled	32 flap, bnls. 39	50,235 115,278	\$275.66 \$299.45	\$6.69 (\$0.04)	
CUTTER/CANNER 112 Rib, ribeye roll, 4-6 lbs.					
112 Rib, ribeye roll, 6-8 lbs. 112 Rib, ribeye roll, 8-up lbs. 100% LEAN					
Inside round - Combo Inside round - Boxed Outside round Eve of round	26 42 10 15 25	306,990 116,258 118,501 22,645	\$306.12 \$321.80 \$314.06 \$304.84	\$0.04 (\$2.68) \$0.41 \$0.06 \$0.12	
Flats and eyes – Combo Flats and eyes – Boxed Striploin	72	224,658	\$362.28	\$0.72	
S.P.B Combo S.P.B Boxed BONER/BREAKER & CUTTER/CANNER					
S.P.B BOXEG BONES/BREAKER & CUTTER/CANNER 116B Chuck, chuck tender 167A Round, knuckle, peeled 190 Loin, tenderloin, 2-3 lbs. 190 Loin, tenderloin, 3-4 lbs. 190 Loin, tenderloin, 4-5 lbs. 190 Loin, tenderloin, 5-up lbs. 193 Flank, flank steak Flank, rough FROZEN BONES/BREAKER 112 Rib, ribeye roll, 6-8 lbs.	44 52 9 36 128 . 39	156,516 326,774 10,579 63,787 167,157 35,353 116,716	\$278.66 \$291.04 \$418.24 \$457.89 \$492.57 \$539.40 \$316.68	(\$2.38) (\$3.91) (\$1.27) (\$5.41) \$0.50 \$6.32 \$2.36	
Flank, rough FROZEN BONER/BREAKER	42	75,088	\$278.54	\$0.57	
FROZEN BONER/BREAKER 112 Rib, ribeye roll, 6-8 lbs. 112 Rib, ribeye roll, 8-10 lbs. 112 Rib, ribeye roll, 10-up lbs. 112A Rib, ribeye roll-lip-on, 8- 112A Rib, ribeye roll-lip-on, 8- 169A Round, top inside c-off, 8- 169A Round, top inside c-off, 16- 180 Loin, strip, bnls, 7-9 lbs. 180 Loin, strip, bnls, 9-up lbs. FROZEN CUTTER/CANNER 112 Rib, ribeye roll, 4-6 lbs.	5. 6 3dn lbsup lbs10 lbs12 lbs14 lbs15 lbs16 lbs17 lbs17 lbs18	14,308 27,263	\$355.14 \$311.79		
180 Loin, strip, bnls, 7-9 lbs. 180 Loin, strip, bnls, 9-up lbs	i-up ibs.	3,120	\$355.50	\$1.14	
112 Pib ribeve roll 4-6 lbc	Л	10 350	¢281 20		
112 Rib, ribeye roll, 6-8 lbs. 112 Rib, ribeye roll, 8-up lbs.	8 	51,410	\$275.35		
190 Loin, tenderloin, 2-3 lbs. 190 Loin, tenderloin, 3-4 lbs. 190 Loin, tenderloin, 4-5 lbs. 190 Loin, tenderloin, 5-up lbs. 193 Flank, flank steak	. 11	43,060	\$233.43	\$5.20	

			Lds	Pri	.ce/Piece	Price/CWT
HVY NATIVE	STR	60-62#	6.0		112.00	
1111 141111	Dir	62-64#	0.0		112.00	
		64#Min				
		64-68#				
		74#Min			123.00	B
		82-84#			125.00	
NATIVE STE	ਜ਼ਾਲ	46-48#				
COL BRAND		62-64#				
COL LIVE	DIIC	64#Min				unq
		68-72#				and
		70-72#				
BUIT BRAND	STR	60-62#	12.0		112.00	
DOIT DIVIND	DIIC	64#Min	12.0		112.00	
		64-66#			113.00	B
		66-68#			115.00	
		80-82#	6.0		118.50	
NATIVE HEI	ਰਾਜਾਜ	46-48#	0.0		110.50	
HVY NATIVE		47#Min				
		48-50#				
		50-52#				
		52-55#				
BRANDED HF	RS	47#Min				
LIGHTED III.	100	48-50#				unq
		62-64#				and
BRAND HFR	SW	48-50#				
LIULUS IIII	J.,	50-52#				
BRND COW S	W	48-50#				
		50-52#				unq
BRANDED CO	W	48-50#				1
		52-56#				unq
NATIVE COW		48-50#				
		54-56#				
DAIRY COW		48-50#				
		52-56#				
DAIRY COW	SW	48-50#				
		50-54#				
NATV BULL	Con	96-100#				
		100-10#				
BRND BULL	SWCon	95-105#				
		100-10#				
HVY TEX ST	EER	60-62#				
		60-64#			106.00	В
		64-66#				
		66-68#				
		70#Min				
		80#Min				
HVY TEX ST	R/HFR	48-50#				
		60-64#				
BRANDED ST	EER	60-62#				
		60-64#			106.00	C
		70#Min				
		80#Min				

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

BEEF VARIETY MEATS - FROZEN	
	Avg
CHEEK MEAT, trmd, 70-75% lean 2.0 191.00 - 195.00 193 export 188.00 188	.00 .00 E
FEET, nails off, skin on	
HEAD MEAT, 60-70% lean 1.0 149.00 149	.00
export	
	.50 A
-3	.00 в
KIDNEYS, export	00 ~
	.00 C
LIVERS, selected, 2/box	
selected, 2/box, export regular, 2/box	
	.00
OXTAILS, selected, small box	.00
SWEETBREADS, domestic	
export	
TONGUES, Individually Wrapped	
Swiss-Cut#1,Wht,0-3% trm,Exp	
Swiss-Cut#1,Blk,0-3% trm,Exp	
Swiss-Cut #2	
TRIPAS, domestic	
export	
TRIPE, scalded, edible	0.0
	.00
scalded, unbleached, export	
honeycomb, bleached WEASAND MEAT.	

FRESH 16.00-31.00 12.00-15.00 11.00-11.50 QUARTERLY CONTRACTS:
GULLETS-TRACHEA
KIDDES, inedible BOXED FROZEN LIVERS, 4.75-5.00 5.00-5.50 LUNGS, MELTS.

13.00-20.75

SALIVARY GLANDS

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

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter steer(1)
for today was estimated at 16.02 per cwt live, down
-0.01 when compared to Thursday's value.

TODAY'S CALCULATIONS FOR BY-PRODUCT VALUE (STEER) Price Value Steer hide, butt brand/Pc Tallow, edible (2) Tallow, packer bleachable Tongues, Swiss #1 0-3%, exp Cheek meat, trmd Head meat Oxtail, selected Hearts, reg, bone out Lips, unscalded Livers, slcted, export Tripe, scalded edible Tripe, honeycomb bleached Lungs, inedible Melts Meat & bone ml 50% blk/ton 112.00 43.25 39.75 380.00 8.15 0.52

The average value of hide and offal for the five days ending Fri, Mar 28, 2014, was estimated at 15.97 per cwt., up 0.27 from last week and up 1.81 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 16.14 per cwt live, down 0.11 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	Y-PRODUCT Lbs	Price C	CATTLE) hange rv/Dy	Value
Cattle hide/Pc Tallow, edible (2)		107.50 43.25	-0.25 -	0.52
Tallow, packer bleachable Tongues, Swiss #1 0-3%,exp	0.24		-	1.79 0.91
Cheek meat, trmd Head meat	0.32 0.13	149.00	-9.00	0.19
Oxtail, selected Hearts, reg, bone out		70.50	-	0.77 0.27
Lips, unscalded Livers, slcted, export	0.96	177.00 44.00	-	0.23
Tripe, scalded edible Tripe, honeycomb bleached	0.15	79.00 162.25	-	0.24
Lungs, inedible Melts	0.14	4.88		0.02
Meat & bone ml 50% blk/ton Blood meal 85% blk/ton pnh	0.60		_	1.01
Totals: Dressed equivalent		2.9% dre	ess):	16.14 25.66

(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 3/28/2014, was estimated at 16.13 per cwt live, up 0.06 from last week.

0.06 from lase

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value Prv/Wk

			ET A / MIV	
Cow hide, branded per piece(2)	4.81	72.00	-	6.55
Tallow, renderer blchable	3.68	33.75	-	1.24
Tongues, Swiss cut, IW	0.32	396.50	15.50	1.27
Cheek meat, trmd	0.43	196.50	1.75	0.84
Head meat	0.14	176.00	-3.00	0.25
Oxtail, reg, small box	0.20	316.75	10.50	0.63
Hearts, reg, bone out	0.46	69.50	1.00	0.32
Lips, unscalded	0.13	132.50	5.00	0.17
Livers, reg, gall off (3)	0.90	31.50	1.75	0.28
Tripe, scalded edible, blchd	1.06	91.00	1.75	0.96
Tripe, honeycomb bleached	0.14	178.00	-4.00	0.25
Lungs, inedible	0.86	4.88	-	0.04
Melts	0.15	5.25	-	0.01
Meat bone ml, 50% blk/ton	10.71	538.50	14.50	2.88
Blood meal, 85% blk/ton	0.731	195.00	-280.00	0.44
Totals:	24.72			16.13
Dressed equivalent basis	(47% dress	3):		34.32
/a >	1 100			

Dressed equivalent basis (47% dress):
(1) Typical slaughter cow weighs 1,100 pounds.
(2) Hide weight adjusted regularly for seasonal variation.
(3) Reflects a 30% condemnation rate.
REPORT BASIS - FOB Omaha or equivalent for the Midwest;
FOB Plant for Texas and Oklahoma

TRIPE.

WEASAND MEAT

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT For Week Ended 3/28/2014 Dollars/huro Dollars/hundredweight Price Range Frozen CARLOT/L.C.L. Basis Lds CHEEK MEAT, Trimmed
FEET, unbleached, skin-on, exp
FEET, bleached, skin-on, exp
HEARTS, Regular, bone-out
HEARTS, Regular, bone-out, exp
HEARTS, Canadian-style, exp
HEAD MEAT 2.1 189.00 -203.00 196.38 6.1 68.00 - 71.50 69.44 HEARTS, HEAD MEAT, 176.00 176.00 Export unscalded 9.0 28.50 1.8 126.00 38.00 33.83 144.00 132.50 LIPS, LIVERS.

Regular, bulk-pack Regular, bulk-pack Regular, bulk-pack export Regular, 2/box Regular, 2/box, export LIVERS, LIVERS, LIVERS, Regular, 2/DOX
LIVERS, Regular, 2/DOX, export
MELTS,
OXTAILS, Regular, small box
SALIVARY GLANDS
SWEETBREADS,
TONGUES, #1 white Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, #1 black Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, exp.#1 black Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, exp.#2 mixed Swiss cut,IW
TONGUES, pexp.#2 mixed Swiss cut,IW
TONGUE Trimmings
TRIPAS
TRIPE, bleached, scalded, edible
TRIPE, honeycomb bleached
TRIPE, honeycomb bleached
TRIPE, comasum unbleached LIVERS, 14.0 29.00 39.00 31.57 321.00 310.00 0.9 383.00 418.00 406.33 0.6 374.00 398.00 382.00 0.1 390.00 390.00 4.5 90.00 -95.00 91.00 125.00 120.60 178.00 178.00 2.5 114.00 0.3

omasum unbleached

MANDATORY PORK REPORT FOR Friday, March 28, 2014
NATIONAL DAILY PORK REPORT FOR PLANT - Negotiated Sales - Afternoon - FOR Plant

MANDATORY PORK REPORT FOR F NATIONAL DAILY PORK REPORT FOB PLANT - Neg	riday, potiated Sa	March 28, 20	014 FOB Plant	Sparerib	Pounds	Price Range	Wtd Avg
Loads PORK CUTS : 227.51 Loads TRIM/PROCESS PORK : 32.50				Trmd Sparerib – LGT Trmd Sparerib – LGT, FZN	331,221 6,767	170.00 - 236.00 182.00 - 205.36	189.07 191.46
Loads TRIM/PROCESS PORK : 32.50 USDA ESTIMATED PORK CUT-OUT VALUES - as of				Trmd Sparerib - LGT, Poly Trmd Sparerib - LGT, Poly, FZN	6,973 18,304	183.00 - 206.63 177.30 - 202.13	198.03 193.42
Based on negotiated prices and volume of pand on average industry cutting yields.	ork cuts o			Trmd Sparerib – LGT Combo Trmd Sparerib – LGT, 1 PC VAC	6,831	- 189.00 - 216.00	203.34
100 pounds. Calculations for 205 lb Pork Carcass. 53-		_		Trmd Sparerib - LGT, 1 PC VAC, FZN Trmd Sparerib - MED	199,051	- 165.00 - 228.00	176.29
Today's Estimated P	rimal Cutou	 it		Trnd Sparerib - MED, FZN Trnd Sparerib - MED, Poly	83,099 19,668	169.20 - 175.00 190.63 - 196.63	169.43 194.59
Date Loads Carcass Loin				Trmd Sparerib - MED, Poly, FZN Trmd Sparerib - Med Combo Trmd Sparerib - MED, 1 PC VAC	11,115 15,461	185.76 - 189.99 - 185.00 - 202.00	186.01 190.35
03/28/2014 260.00 131.32 133.98 14 Change: 0.57 0.37	47.58 100.	72 171.92 113.06	191.38	Trind Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC	59,542	225.00 - 279.00	230.30
		85 169.33 113.26		St Louis Spareribs, VAC, FZN	2 712	- 233 63 - 241 63	237.27
03/26/2014 371.35 131.91 137.67 1	51.25 102.	44 173.72 108.14 79 175.89 109.31	191.81	St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo	144,884	203.18 - 349.00	250.36
03/24/2014 195.81 131.64 142.80 1	52.68 101.	.39 173.34 107.40	185.42		150,935	198.05 - 226.90 -	205.29
Five Day Average 131.40 137.28 1				BBQ Style Spareribs, Poly BBQ Style Spareribs, Poly, FZN BBQ Style Spareribs, Combo		- - -	
Loin	Pounds		Wtd Avg	Harm			
1/4 Trimmed Loin VAC	407,430	153.72 - 191.00	164.02	17/din Ham Combo		-	
1/4 Trimmed Loin VAC, FZN 1/4 Trimmed Loin Paper		- -		17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	146,146	- 118.50 - 131.00 107.00 - 127.25	122.85
1/4 Trimmed Loin Paper, FZN 1/4 Trimmed Loin Combo	61,991	- 152.00 - 182.50	153.96	23-27# Trmd Selected Ham 17-20 Ham Boxed 17-20 Ham Boxed, FZN	214,813	107.00 - 127.25	111.01
1/8 Trimmed Loin VAC 1/8 Trimmed Loin VAC, FZN	296,036 14,262	151.10 - 196.63 144.00 - 151.70	168.60 145.00	20-23 Ham Boxed, FZN 20-23 Ham Boxed, FZN	17,480	136.63 - 155.63	144.72
1/8 Trimmed Loin Paper 1/8 Trimmed Loin Paper, FZN 1/8 Trimmed Loin Combo	25,070 22,152	178.63 - 209.25 - 178.13 - 182.50	185.42 182.13	23-27 Ham Boxed 23-27 Ham Boxed, FZN	6,139	109.15 - 127.63	124.28
Bone-in CC, Tender-in Loin VAC Bone-in CC, Tender-in Loin VAC, FZN	27,858	212.00 - 258.00	222.20	27 & up Bone In Hams Combo 17-20 Boxed Vac Pack		-	
Bone-in CC, Tender-in Loin Combo B-In CC, Tender-in, FLON Loin	159,890	- 191.35 - 258.75	206.42	17-20 Boxed Vac Pack, FZN 20-23 Hams Sknd/Defatted Boxed		-	
B-In CC, Tender-in, FLON Loin, FZN Bnls CC Strap-on	255,070	- 178.00 - 286.63	196.40	20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo Collared Ham Boxed		-	
Bnls CC Strap-on, FZN Bnls CC Strap-off	130,529 392,519	177.00 - 187.00 193.05 - 279.00	186.55 211.73	Collared Ham Boxed, FZN 3 Muscle Ham to Blue	19,856	- - 180.20 - 181.81	180 49
Bnls CC Strap-off, FZN Bnls CC Strap-on, 1/2 cut Bnls CC Strap-on, 1/2 cut, FZN	86,006	157.35 - 211.44	189.92	4 Muscle Ham to Blue 5 Muscle Ham to Blue	19,030		100.49
Bnls CC Strap-off, 1/2 cut Bnls CC Strap-off, 1/2 cut Bnls CC Strap-off, 1/2 cut, FZN	20,805	221.35 - 241.00	237.64	3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed			
Whole Buls Strap-on Boneless Sirloin	195,596	- 175.44 - 202.63	189.35	5 Muscle Ham to Blue Boxed Roll Out Ham	4,000	- 150.00 - 165.25	157.63
Boneless Sirloin, FZN Boneless Sirloin, Combo	43,689	116.48 - 127.00	117.13	Rollout Hams Rolls Boxed Roll Out Hams Rolled & Tied	6,838	169.50 - 184.00	172.02
Bone-in Sirloin Bone-in Sirloin, FZN	87,291	98.00 - 167.00	124.29	Roll Out Ham Rolled Tied Boxed 2pc 2PC Boxed	3,873	210.35 - 225.61	215.92
Blade Ends Blade Ends, FZN	53,511	102.00 - 125.94		2PC Boxed, FZN Insides	46,504	- 148.00 - 185.00	169.46
Tenderloin Tenderloin, FZN Tenderloin, 1 pc vac	130,185	258.35 - 299.85 - -	284.78	Outsides Knuckles	44,601 51,038	161.35 - 172.00 165.25 - 172.00	169.16
Tenderloin, 1 pc vac, FZN Butt Tender		- -		Lite Butt Insides (RED) Combo	·	- -	
Butt Tender, FZN Backribs 2.0#/up	197,006	- 274.25 - 300.00	291.68	Outsides (RED) Combo Knuckles (RED) Combo			
Backribs 2.0#/up, FZN Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac, FZN	4,211 10,677	240.65 - 249.00 287.00 - 322.95	247.35 303.75	Lite Butt (RED) Combo Inner Shank	9,394	- 161.25 - 180.20 95.00 - 161.37	165.04
Riblets	81,337	241.89 - 275.80 -	274.01	Outer Shank Insides Boxed Outsides Boxed	30,797	95.00 - 101.37	152.59
Riblets, FZNButt				Knuckles Boxed Lite Butt Boxed			
1/4 Trim Butt VAC	1.312.919	9 157.50 - 191.00	168.39	Inner Shank Boxed Outer Shank Boxed		- -	
	26,400	- 192.63 - 215.63		Shanks Bone In Shanks Bone In Boxed		- -	
1/4 Trim Butt Paper, FZN 1/4 Trim Butt Combo	26,400 41,567	- 168.50 - 179.50	178.94	Shanks Bone In Boxed, FZN			
1/4 IIIIII BULL I PC VAL	8,388	- - 184.95 - 217.13	102.05	- -		_	
		159.50 - 195.50		Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19# Derind Belly 17-0# Rowed	164,355 87,789	233.29 - 240.00 232.00 - 240.00	236.21 234.98
1/8 Trim Butt Paper, FZN 1/8 Trim Butt Combo	2,313	-	101.01	Derind Belly 17—19# Derind Belly 7—9# Boxed	345,557	218.00 - 224.00	219.74
1/8 Trim Butt 1 Pc VAC 1/8 Trim Butt 1 Pc VAC, FZN		<u>-</u>		Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN	7,449	260.00 - 285.00	274.28
1/4 Trim Steak Ready Butt Vac 1/4 Trim Steak Ready Butt Vac, FZN		184.00 - 200.00		Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed Derind Belly 13-17# Boxed, FZN		- - -	
1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac, FZN 1/8 Trim Steak Ready Butt Vac	4,671	189.00 - 191.79 - 181.00 - 218.74		Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN		- -	
1/8 Trim Steak Ready Butt Vac, FZN 1/8 Trim Steak Ready Butt 1 Pc Vac	04,231		103.07	Skin-on Belly 8–10# Skin-on Belly 10–12#		- -	
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 1/4 Trim Bnls Butt VAC	307,114	- 181.69 - 223.13	187.58	Skin-on Belly 12-14# Skin-on Belly 14-16# Skin-on Belly 16-18#	77,747	- 179.00 - 196.00	180.11
1/4 Trim Bals Butt VAC, FZN 1/4 Trim Bals Butt Poly 1/4 Trim Bals Butt Poly, FZN 1/4 Trim Bals Butt Combo	4,069	202.63 - 219.25	207.20	Skin-on Belly 18-20#		-	
1/4 Trim Bnls Butt Poly, FZN 1/4 Trim Bnls Butt Combo	185,259	128.00 - 206.06	145.60	Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed		- - -	
1/4 Trim Bals Butt 1 Pc VAC 1/4 Trim Bals Butt 1 Pc VAC, FZN Bals CT Butt 1 Pc VAC Bals CT Butt 1 Pc VAC, FZN	4.138	- - 272 00 - 296 63	277 48	Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN	23,237 10,012	207.50 - 282.63 185.25 - 215.60	233.50 204.85
	,	-		Skin-on Belly 12-14# Boxed Skin-on Belly 12-14# Boxed, FZN	10,005	216.53 - 270.27	229.15
Picnic				Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN Skin-on Belly 12-14# Boxed, FZN Skin-on Belly 12-14# Boxed, FZN Skin-on Belly 12-14# Boxed, FZN Skin On Belly 14-16# Boxed, FZN Skin On Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed		-	
RS Smoker Trim Picnic Combo SS Smoker Trim Picnic VAC	320,758	- 113.08 - 139.00	115.96	Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed, FZN		- - 	
SS Smoker Trim Picnic VAC, FZN SS Smoker Trim Picnic Paper/Poly SS Smoker Trim Picnic Paper/Poly, FZN	28,828	123.63 - 131.63	126.89	Jowl			
SS Smoker Trim Picnic Combo	41,623	114.14 - 123.00		Skinned Combo Skinned Boxed Skinned Boxed, FZN Skin On Combo	79,927 9,000	42.50 - 94.90 68.00 - 139.50	71.48 81.91
SS Snoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac	93,870	177.56 - 144.38 - 179.99 - 200.63 159.00 - 167.00	191.09	Skinned Boxed, FZN Skin On Combo	131,550	79.00 - 122.10 -	79.80
	3,652	159.00 - 167.00 -	164.94	Skin-On Boxed Skin-On Boxed, FZN		-	
		182.00 - 192.00	191.44				

MANDATORY PORK REPORT FOR F NATIONAL DAILY PORK REPORT FOB PLANT - Nec	riday, gotiated S	March 28, ales - Afternoon	2014 - FOB Plant	MATIONAL DAILY FORK REPORT FOB OMAHA - Negotiated Sales - Afternoon - FOB Omaha
m.t.	Pounds	Price Range	Wtd Avg	Loads FORK CUTS : 227.42 Loads TRIM/PROCESS PORK : 32.51
Trim 42% Trim Combo	145,767	70.00 - 93.25	80.28	USDA ESTIMATED PORK CUT-OUT VALUES - as of 2:00pm Based on negotiated prices and volume of pork cuts delivered within 14 days
65% Trim Combo 72% Trim Combo	406,734	137.00 - 148.69		and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.
85% Trim Combo 42% Trim Boxed	16,320	84.30 - 93.38	91.10	Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF Last Rib
42% Trim Boxed, FZN 65% Trim Boxed	7,200	84.00 - 85.00	84.17	Today's Estimated Primal Cutout
72% Trim Boxed 72% Trim Boxed, FZN	5,760	145.62 - 167.25 -	156.24	Date Loads Carcass Loin Butt Pic Rib Ham Belly
85% Trim Boxed Picnic Meat Combo Cushion Out	71,466	- 127.00 - 164.00		03/28/2014 259.93 130.36 132.89 147.58 99.65 173.06 112.14 189.54 Change: 0.37 -0.24 -2.75 -3.33 2.46 0.19 4.65
Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	42,840	147.40 - 178.69		03/27/2014 255.64 129.99 133.13 150.33 102.98 170.60 111.95 184.89
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	19,800	162.00 - 177.25 -	170.20	03/26/2014 370.97 131.23 137.01 151.20 101.74 173.58 107.72 190.51 03/25/2014 397.10 130.47 137.68 152.02 98.10 174.97 108.33 187.97
Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo	147,717	50.00 - 68.15	63.01	03/24/2014 195.50 130.41 142.17 151.51 99.24 172.84 105.54 184.74
Trim w/Trace Boxed Trim w/Trace Boxed, FZN Blade Meat Combo		<u>-</u> -		Five Day Average 130.49 136.58 150.53 100.34 173.01 109.14 187.53
Blade Meat Boxed Blade Meat Boxed, FZN	6,600	177.69 - 180.57 -	178.48	Pounds Price Range Wtd Avg Loin
72% Ham Trim Combo 72% Ham Trim Boxed	147,603	118.00 - 142.00	138.90	1/4 Trimmed Loin VAC 407,430 152.26 - 191.98 161.80
90% Ham Trim Combo				1/4 Trimmed Loin VAC, FZN - 1/4 Trimmed Loin Paper -
Variety				1/4 Trimmed Loin Paper, FZN - 1/4 Trimmed Loin Combo 61,991 151.98 - 179.38 153.74
Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN	6,000	59.00 - 73.50 -	65.01	1/8 Trimmed Loin VAC 296,036 150.87 - 190.53 167.60 1/8 Trimmed Loin VAC, FZN 14,262 145.63 - 150.87 146.31
Trimmed Neckbones Gas Trimmed Neckbones Gas, FZN	61,260	50.98 - 71.79	53.65	1/8 Trimmed Loin Paper 24,830 170.62 - 202.73 178.12 1/8 Trimmed Loin Paper, FZN
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	41,164 3,780	50.00 - 76.70 49.20 - 57.00	61.02 50.93	1/8 Trimmed Loin Combo 22,152 170.86 - 177.72 177.14 Bone-in CC, Tender-in Loin VAC 27,858 211.03 - 258.47 222.74
Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	12,810 11,557	58.00 - 118.00 - 50.53 - 58.28	106.04 55.98	Bone-in CC, Tender-in Loin VAC, FZN - Bone-in CC, Tender-in Loin Combo - D. Tender-in FTON Loin 150 000 102 04 252 06 206 02
Trimmed Neckbones Combo Untrimmed Neckbones Combo Breast Bones Poly	11,557	50.53 - 56.26	55.90	B-In CC, Tender-in, FLON Loin 159,890 192.94 - 252.96 206.93 B-In CC, Tender-in, FLON Loin, FZN 255,070 176.94 - 279.50 195.75
Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#		=		Brils CC Strap-on, FZN 130,529 178,63 191.57 - 276.78 209.85
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#				Brils CC Strap-off, FZN 86,006 160.34 - 210.44 190.66 Brils CC Strap-on, 1/2 cut -
Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	9,720	32.00 - 87.00	81.91	Bnls CC Strap-on, 1/2 cut, FZN - Bnls CC Strap-off, 1/2 cut 20,805 222.94 - 243.02 239.59
Tails, Poly Tails, Poly, FZN	123,300	- 66.69 - 70.00	69.85	Bnls CC Strap-off, 1/2 cut, FZN - Whole Bnls Strap-on -
Tails, Gas Tails, Gas, FZN				Boneless Sirloin 195,596 174.29 - 206.48 191.88 Boneless Sirloin, FZN 43,689 116.95 - 127.92 117.63
Tails, Combo Front Feet, Poly	6,875	84.00 - 124.00		Boneless Sirloin, Combo - 87,291 96.63 - 169.68 126.00
Front Feet, Poly, FZN Front Feet, Combo	5,118	88.00 - 98.00 -	91.39	Bone-in Sirloin, FZN - Blade Ends 53,511 101.76 - 125.19 107.80
Front Feet, Gas Front Feet, Gas, FZN	11 120	75 63	CF 00	Blade Ends, FZN - Tenderloin 130,291 259.94 - 300.52 288.11
Hind Feet, Poly Hind Feet, Poly, FZN	11,130 74,565	61.25 - 75.63 59.69 - 67.13	65.98 62.60	Tenderloin, FZN - Tenderloin, 1 pc vac Tenderloin, 1 pc vac, FZN -
Hind Feet, Combo Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	2,278 3,300	67.81 - 73.00 68.00 - 77.40	70.39 70.54	Butt Tender - Butt Tender, FZN -
Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN	3,300		70.54	
Hocks, Picnic, Combo Front Feet, Split, Gas		<u>-</u>		Backribs 2.0#/up 197,006 276.58 - 299.58 290.80 Backribs 2.0#/up, FZN 4,211 245.41 - 251.38 250.20 Backribs 2.0#/up 1 Pc Vac 10,677 287.26 - 317.62 301.29 Backribs 2.0#/up 1 Pc Vac, FZN 81,337 236.74 - 278.97 276.91 Riblets
Front Feet, Split, Gas, FZN Front Feet, Split, Poly				Riblets, FZN -
Front Feet, Split, Poly, FZN				Butt
AI (Added Ingreds)				1/4 Trim Butt VAC 1,312,919 158.66 - 192.92 169.13
AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC		-		1/4 Trim Butt VAC, FZN - 1/4 Trim Butt Paper 26,400 185.24 - 208.50 195.03
AI 1/8 Iritimed Ioin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC		- - -		1/4 Trim Butt Paper, FZN - 1/4 Trim Butt Combo 41,567 165.52 - 173.87 173.44 1/4 Trim Butt 1 Pc VAC - 1/4 Trim Butt 1 Pc VAC - 1/5 Trim Butt 1 Pc VAC - 1/6 Trim Butt 1 Pc VAC - 1/7 Trim Butt 1 Pc VAC - 1/8 Trim Butt 1 Pc
AI Bone-in CC, Tender-in Loin, VAC, FZN AI Bnls CC Strap On	2 894	227.00 - 336.00	254 31	1/4 Trim Butt 1 Pc VAC, FZN -
AI Bals CC Strap On, FZN AI Bals CC Strap Off	19,899	247.65 - 257.90	249.51	1/8 Trim Butt Vac 8,388 184.17 - 209.85 191.00 1/8 Trim Butt Vac, FZN - 150.62 - 207.73 185.01 1/8 Trim Butt Paper 3,942 150.62 - 207.73 185.01 1/8 Trim Butt Paper, FZN
AI Bnls CC Strap Off, FZN AI Bnls CC Strap-on, 1/2 cut	,			1/8 Trim Butt Paper, FZN - 1/8 Trim Butt Combo -
AI Bnls CC Strap-on, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut		-		
AI Bnls CC Strap-off, 1/2 cut, FZN AI Boneless Sirloin	20,175	- 159.00 - 180.00	178.83	1/4 Trim Steak Ready Butt Vac 212,586 184.18 - 204.98 186.30 1/4 Trim Steak Ready Butt Vac, FZN -
AI Boneless Sirloin, FZN AI Bone-in Sirloin				1/4 Trim Steak Ready Butt 1 Pc Vac 4,671 186.97 - 190.58 189.49 1/4 Trim Steak Ready Butt 1 Pc Vac, FZN
AI Bone-in Sirloin, FZN AI Blade Ends		- -		1/8 Trim Steak Ready Butt Vac 64,251 182.77 - 217.02 184.92 1/8 Trim Steak Ready Butt Vac, FZN - 1/0 Trim Steak Ready Butt
AI Blade Ends, FZN AI Tenderloin AI Tenderloin, FZN		_		1/8 Trim Steak Ready Butt 1 Pc Vac 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN
AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, FZN		=		1/8 Trim Steak Ready Butt I Pc Vac, FZN 1/4 Trim Bnls Butt VAC 1/4 Trim Bnls Butt VAC, FZN 1/4 Trim Bnls Butt Poly 1/4 Trim Bnls Butt Poly 1/4 Trim Bnls Butt Poly, FZN 1/4 Trim Bnls Butt Combo 187,723 177,89 - 215.80 187.67 - 4,069 195.24 - 214.01 200.43 146.58
AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN				1/4 Trim Bals Butt Poly, FZN 185,259 129.24 - 204.68 146.58
AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN				1/4 Trim Bals Butt Combo - 1/4 Trim Bals Butt 1 Pc VAC - 1/4 Trim Bals Butt 1 Pc VAC, FZN - Bals CT Butt 1 Pc VAC 4,138 275.02 - 289.32 278.20 Bals CT Butt 1 Pc VAC, FZN -
AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN				Balls CT Butt 1 Pc VAC 4,138 275.02 - 289.32 278.20 Balls 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 Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN		-		RS Smoker Trim Picnic Combo
AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Da VAC		-		RS Smoker Trim Picnic Combo SS Smoker Trim Picnic VAC SS Smoker Trim Picnic VAC, FZN SS Smoker Trim Picnic Paper/Poly SS Smoker Trim Picnic VAC SS Smoker Trim Picnic VA
AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steek Ready Butt Vac		- - -		33 SHOKEL ITTHE FIGHT PAPEL/POLY, PZN -
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		- - -		CC Chalcon Thim Dignig 1 Dg Vag 7 001 115 26 120 22 121 20
AI 1/8 Irim Steak Ready Butt 1 Pc Vac, F AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F AI 1/4 Trim Bnls Butt VAC		- - -		Picnic Cushion Meat Vac 93,821 178.61 - 201.97 190.09 Picnic Cushion Meat Vac FZN 3,652 157,62 - 158,98 159,56
AI 1/4 ITIM BHIS BUCK VAC AI 1/4 Trim Bhls Butt VAC, FZN AI Trmd Sparerib - LGT	9,287	- - 197.00 - 218.00	200.25	SS Stoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac, FZN 93,821 178.61 - 201.97 190.09 Picnic Cushion Meat Vac, FZN 3,652 157.62 - 158.88 158.56 Picnic Cushion Meat Poly Picnic Cushion Meat Poly, FZN 163,200 196.22 - 196.24 196.23 Picnic Cushion Meat Combo 331,684 180.63 - 191.49 184.94
Al Trid Sparerib - IGI, FZN Al Trid Sparerib - IGI, 1 PC VAC	J, 201		200.20	Picnic Cushion Meat Combo 331,684 180.63 - 191.49 184.94
AI Trind Sparerib - LGT, 1 PC VAC, FZN AI Trind Sparerib - MED		-		
AI Trmd Sparerib - MED, FZN AI Trmd Sparerib - MED, 1 PC VAC		-		
AI Trnd Sparerib - MED, 1 PC VAC, FZN				

Detailed description of the cutout is available on request.

111day, 11arch 20, 2014							1 age 7
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOB OMAHA - 1	Friday, Wegotiated S	March 28,	2014 - FOB Omaha	Trim	Pounds	Price Range	Wtd Avg
	Pounds	Price Range	Wtd Avg	42% Trim Combo	145,767	68.62 - 88.01	79.03
Sparerib				65% Trim Combo 72% Trim Combo	406,734	130.57 - 150.10	139.23
Trind Sparerib - LGT Trind Sparerib - LGT, FZN	331,221 6,767	168.63 - 227.88 183.63 - 200.69	190.54	85% Trim Combo 42% Trim Boxed	16,990	78.75 - 94.44	89.78
Trud Sparerib - LGT Trud Sparerib - LGT, FZN Trud Sparerib - LGT, Poly Trud Sparerib - LGT, Poly, FZN	18,304	176.46 - 199.26 179.07 - 197.05		42% Trim Boxed, FZN 65% Trim Boxed	7,200	78.96 - 87.15	80.33
Thid Sparerib - LGT, 1 PC VAC	6,831	189.26 - 216.62	201.74	72% Trim Boxed 72% Trim Boxed, FZN 85% Trim Boxed	5,760	137.75 - 166.33	151.52
Trmd Sparerib - MED	198,529	163.63 - 201.01 172.82 - 175.92		Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out	71,466 42,840	125.62 - 164.26 145.67 - 180.10	
Trind Sparerib - MED, Poly Trind Sparerib - MED, Poly Trind Sparerib - MED, Poly, FZN	19,338 11,115	183.24 - 189.24 186.85 - 189.07	187.16	Picnic Meat Boxed Cushion Out, FZN Picnic Meat Combo Cushion In	19,800	160.13 - 172.01	
Trind Sparrerib - Med Combo	15,461	_		Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN	5,605	137.24 - 145.12	
Trmd Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC	59,144	-		Trim w/Trace Combo Trim w/Trace Boxed	147,717	42.13 - 69.40	61.53
St Louis Spareribs, VAC, FZN St Louis Spareribs, POLY	2,475	_		Trim w/Trace Boxed, FZN Blade Meat Combo		- -	
St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo	144,884	200.96 - 350.49	250.05	Blade Meat Boxed Blade Meat Boxed, FZN	7,080	-	
BBQ Style Sparerios, VAC, FZN	150,935	196.18 - 228.00 -	203.99	72% Ham Trim Combo 72% Ham Trim Boxed	147,603	116.62 - 141.69	138.82
BBQ Style Spareribs, Poly BBQ Style Spareribs, Poly, FZN				90% Ham Trim Combo			
BBQ Style Spareribs, Combo		-		Variety Lieuward Noelbornes Cos	6 000	E0 0E 7E 11	64.06
17/dn Ham Combo		_		Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	6,000	58.25 - 75.11 - 47.13 - 66.97	64.96 52.33
	146 146	- - 116 88 - 126 00	120 28	Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	61,290 41,074	45.51 - 69.56	58.53
23-27# Trind Selected Ham 17-20 Ham Boxed	214,813	- 116.88 - 126.00 105.62 - 121.17	111.09	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	3,780 12,482	53.85 - 57.47	54.65
17-20 Ham Boxed FZN	17,287	- 129.45 - 148.48	138 54	Untrimmed Neckbones Poly, FZN	11,557	-	58.55
20-23 Ham Boxed, FZN 23-27 Ham Boxed	6,139	_		Untrimmed Neckbones Combo Breast Bones Poly	11,557		30.33
23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo	2,233	-		Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#		-	
17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN				Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#			
20-23 Hams Sknd/Defatted Boxed 20-23 Hams Sknd/Defatted Boxed, FZN		_		Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	9,720	30.34 - 86.27	81.09
Collared Ham Combo Collared Ham Boxed				Tails, Poly Tails, Poly, FZN	123,300	- 62.18 - 71.33	64.39
Collared Ham Boxed, FZN 3 Muscle Ham to Blue	19,856	- 176.01 - 183.33	180.39	Tails, Gas Tails, Gas, FZN		- -	
4 Muscle Ham to Blue 5 Muscle Ham to Blue		- -		Tails, Combo Front Feet, Poly	6,875	- 82.63 - 115.88	100.22
3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed				Front Feet, Poly, FZN Front Feet, Combo	4,702	88.62 - 98.37 -	91.80
5 Muscle Ham to Blue Boxed Roll Out Ham	4,000	148.62 - 164.25		Front Feet, Gas Front Feet, Gas, FZN	11 100		F0 66
Rollout Ham Bnls Boxed Roll Out Hams Rolled & Tied	7,199	160.58 - 187.97		Hind Feet, Poly Hind Feet, Poly, FZN	11,130 74,565		59.66 62.47
Roll Out Ham Rolled Tied Boxed 2pc	3,449	202.53 - 217.79	206.87	Hind Feet, Combo Hocks, Picnic, Poly	2,278 3,300	- 66.91 - 69.33 69.02 - 81.04	
2PC Boxed 2PC Boxed, FZN Insides	46,504	- - 149.67 - 186.01	160.25	Hocks, Picnic, Poly, FZN Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN	3,300		72.36
Outsides Knuckles	44,601 51,038	160.89 - 171.65 164.82 - 171.65	168.71	Hocks, Fichic, Combo Front Feet, Split, Gas		=	
Lite Butt Insides (RED) Combo	5,859	169.63 - 169.82		Front Foot Colit Cod F7N		-	
Outsides (RED) Combo Knuckles (RED) Combo		<u>-</u>		Front Feet, Split, Poly Front Feet, Split, Poly, FZN		-	
Lite Butt (RED) Combo	9,394	- 160.63 - 180.58	164.39	AI (Added Ingreds)			
Insides Boxed	30,797	160.63 - 180.58 93.62 - 161.19 -	152.12	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		- -	
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 Shanks Bone In				AI Bnls CC Strap On AI Bnls CC Strap On, FZN	2,894	232.55 - 331.58	257.36
Shanks Bone In Boxed Shanks Bone In Boxed, FZN				AI Brils CC Strap On AI Brils CC Strap On, FZN AI Brils CC Strap Off, AI Brils CC Strap Off, FZN AI Brils CC Strap-on, 1/2 cut AI Brils CC Strap-on, 1/2 cut, FZN	19,899	246.90 - 252.75	247.90
Belly				AI Brils CC Strap-on, 1/2 cut, FZN AI Brils CC Strap-off, 1/2 cut		-	
Derind Belly 7-9# Derind Belly 9-13#	164.355	- 230.79 - 239.86	235.81	AT Dolg Of Change off 1/2 gut EVAL	20,175	- 159.94 - 178.62	177.58
Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19# Derind Belly 17-19#	87,789 345,557	230.79 - 242.92 217.86 - 223.86	234.72 219.60	AI Boneless Sirloin AI Boneless Sirloin, FZN AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN AI Bone-in Sirloin, FZN			
Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN				AI Bone-in Sirloin, FZN AI Blade Ends			
Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed	7,201	258.62 - 281.33 -	273.59	AI Blade Ends AI Blade Ends, FZN AI Tenderloin AI Tenderloin, FZN		-	
Derind Belly 13-17# Boxed Derind Belly 13-17# Boxed, FZN		238.02 - 261.33 - - - - - - -		AI Tenderloin, 1 pc vac			
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 8-10# Skin-on Belly 10-12#				AI Backribs 2.0#/up, FZN AI Backribs 2.0#/up 1 Pc Vac		-	
Skin-on Belly 12-14# Skin-on Belly 14-16# Skin-on Belly 16-18#	77,747	173.96 - 188.24	174.96	AI Backribs 2.0#/up 1 FC Vac, FZN AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC		_	
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 AI SS Smoker Trim Picnic 1 Pc Vac FZN		-	
Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed		-		AI Picnic Cushion Meat Vac		-	
Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed F7N	21,650 10.012	213.62 - 275.36 187.24 - 220 52	233.47 207.75	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	10,005	214.08 - 269.38	226.96	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		-		AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac. F7N		-	
Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed, FZN		-		AI BACKFIDS J. CHYUE J Fe Vac, FZN AI SS Smoker Trim Picnic VAC, AI SS Smoker Trim Picnic VAC, FZN AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN 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, FZN AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, AI 1/8 Trim Steak Ready Butt 1 Pc Vac, AI 1/8 Trim Steak Ready Butt 1 Pc Vac, AI 1/8 Trim Steak Ready Butt 1 Pc Vac, AI 1/4 Trim Brls Butt VAC		-	
Jowl				AT 1/4 Trim Bols Butt VAC, FZN		_	
					9,287	202.24 - 218.90	204.82
Skinned Couloo Skinned Boxed Skinned Boxed, FZN	8,100 131,550	64.33 - 96.24 78.90 - 121.80	71.95 79.45	AI Trud Sparerib - LGT, 1 PC VAC AI Trud Sparerib - LGT, 1 PC VAC, FZN		-	
Skin-On Boxed		-		AI IIII Sparerio - Med		-	
Skin-On Boxed, FZN		-		AI Trnd Sparerib - MED, FZN AI Trnd Sparerib - MED, 1 PC VAC AI Trnd Sparerib - MED, 1 PC VAC, FZN			

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

Detailed description of the cutout is available on request.

WEEKLY USDA BY PRODUCT DROP VALUE (HOG) FOB CENTRAL U.S. The offal value from a typical slaughter hog (1) for the week ended 3/28/2014, was estimated at 5.87 per cwt live, up 0.03 when compared to last week.

FOB CENTRAL U.S. / CALCULATION	NS FOR	BY-PRODU	JCT VALUE	(HOG) -
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	155.00	-	0.43
Chitterlings	1.26	42.00	-	0.53
Ears, edible export	0.19	243.00	-2.00	0.46
Tongues, grn, bnls, sml bx	0.18	132.00	-	0.24
Hearts, slashed, domestic	0.28	68.00	3.00	0.19
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	49.00	2.00	0.13
Snouts, partial lean	0.25	41.00	-	0.10
Stomachs, scld, small box	0.43	137.00	10.00	0.59
Lungs, inedible	0.95	4.00	-	0.04
Choice white grease	0.50	36.25	-	0.18
Pork meat & bone meal	1.57	706.25	43.00	0.55
Pork blood meal	1.95	1150.00	-45.75	1.12
Lard	1.72	40.25	-	0.69
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.87
Dressed equivalent	basis	(74% dre	ess):	7.93
(1) Typical slaughter hog weight	ahs 27	opunds 0'	_	

(1) Typical slaughter hog weighs 2	270 pounds.	
USDA BY PRODUCT PRICE REPORTS - Carlot Basis - Dollars/hundred weight	FOB CENTRAL U.S. BA	SIS
PORK VARIETY MEATS - FROZEN	- as OI 3:00 PM	
	Price Range	Wtg Avg
CHEEK MEAT trimmed	155.00	155.00 D
CHITTERLINGS, 10 lb. pail		
EARS, Pet Treat, 3-4/lb		
EARS, edible export HEARTS, slashed, domestic	243.00	243.00 C
	68.00	68.00 A
single slashed, export	64.00	64.00 C
multi slashed, export		
whole, export		
KIDNEYS, small box, export LIVERS, large box, domestic		
SALIVARY GLANDS,	49 00	49.00 A
SNOUTS, partial lean	19.00	13.00 11
partial lean w/mask	59.00	59.00 C
STOMACHS, scalded, small box	137.00	137.00 C
scalded, small box, export		
TONGUES,		
green, bnls, small box		
green, bnls, tip-on exp	179.00	179.00 C
scalded & scraped		
UTERI PORK PET FOODS - FOB S	IDDLY DOTNE	
QUARTERLY CONTRACTS:		OXED FROZEN
KIDNEYS, inedible	7.00-7.00	OILLD TROULLY
LIVERS, "	12.00-15.00	
LUNGS,	3.00-6.00	
MELTS, "	5.00-5.25	
PORK SKINS FRESH IN COMBO -		
QUARTERLY CONTRACTS: January 20, 201	4 Pr	ice Range
Skins - Domestic	2.4	00 50 00
Loin Skins, combo Butt Skins, thick, combo		00- 58.00 30- 43.60
Butt Skins, thin, combo		00- 39.00
Picnic Skins, combo		65- 33.50
Ham Skins, combo		00- 38.00
Belly Skins, combo		57- 57.00
Jowl Skins, combo		65- 27.71
Mixed Skins, combo	25.	50- 35.00

USDA TALLOW AND PROTEIN REPORT		L U.S.		
(unless otherwise stated) as	of 3:00 PM			_
TALLOW, GREASE, AND LARD		Lds Pri	ce Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease ECB (truck) EDBLE LARD, FOB PLANT (truck)	11.0	35.00 -	28.50	36.50 28.50 D 31.00 E
Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15%			41.50	41.50 В
Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO			41.00	41.00 A
Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1)				45.00 E nq
MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic PORK Meat/Brnmeal, 50% pro/ton	19.0	522.00 - 540.00 -		534.11 546.68 B
Central ECB DRT (lo)/unit pro DRT (lo)/unit pro, phdl DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton	2.0		690.00 700.00	690.00 700.00 C
Central Panhandle CAF California PORK BLOOD MEAL, 85% pro/ton				1175.00 A 1200.00 C
Central ECB			1150.00	1150.00 B

⁽¹⁾ May include Technical Animal Fat as both meet the same AFCA specifications.

USDA CARLOT VEAL CARCASS REPORT - Thu, Mar 27, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was generally steady on open market and packer-owned calves. Demand moderate and offerings light to moderate. Harvest numbers were 6.4 percent lower compared to last week's total. Dressed weights were down 0.5 pounds in the Northeast, up 1 pounds in the North Central, with the total NE & NC being up 0.2 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	1777	345.00- 362.00	355.29
PACKER OWNED			
Hide-Off, 255-315 Lbs. Hot Basis	1602	368.00- 375.00	373.38

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 342.00 to 370.00 for August.

Special Fed Veal Slav	ghter for:		Year Ago	YTD	YTD
Week ending:	03/22/14	03/15/14	03/23/13	2014	2013
Northeast	3,406	3,559	3,457	38,200	38,989
North Central	2,946	2,930	2,239	35,628	29,712
Total NE & NC	6,352	6,489	5,696	73,828	68,701

Special Fed Veal	Dressed Weights	Y	Mear Ago
Week ending:	03/22/14	03/15/14	03/23/13
Northeast	266.4	266.9	268.3
North Central	272.2	271.3	275.0
Total NE & NC	269.1	268.9	271.0

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

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

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

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

Compared to last week: Special fed veal cut prices were steady. Veal features increased this week. Shoulder blade chops continue to be the leading item, with leg cutlets and stew meat following. Prices were mostly steady on all featured veal items, except stew meat increased 2.00/pound.

Item:	Wt. Ra:	200	Rang	•
Carcass, hide off	200-275		430.00-	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	100.00-	190.00
Foreshank	3-5	lbs	525.00-	935.00
Osso Bucco, foreshank	2-8	lbs	700.00-	
Shoulder, full	49-85	lbs	335.00-	405.00
Chuck, square cut	39-68	lbs	250.00-	
Chuck rolls, skinned	5-10	lbs	425.00-	550.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	650.00
Hotel Racks, 8 rib	15-26	lbs	775.00-	835.00
Hotel Racks, 7 rib	14-25	lbs	775.00-	960.00
Hotel Racks, Chop Ready, 7 rib		lbs	1350.00-	
Hotel Racks, Chop Ready, 6 rib	4-8	1bs	1450.00-	
Rack, Ribeye	3-9	lbs	2365.00-	
Hindsaddles	89-153	lbs	525.00-	
Hindquarters	45-76	lbs	435.00-	670.00
Loins, regular	18-36	lbs	368.00-	450.00
Loins, 4x4, trimmed	18-30	lbs	500.00-	660.00
Strip Loins, bnls, 0x0	1-up	lbs	1295.00-	1900.00
Loin, Short Tenderloin	0.5-up	lbs	1100.00-	1760.00
Legs, double	68-117	lbs	530.00-	640.00
Legs, single	34-59	lbs	530.00-	700.00
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	695.00-	1035.00
Osso Bucco, Hindshank	2-8	lbs	1025.00-	1635.00
Stew Meat, regular			425.00-	630.00
Bnls Veal Trimmings 75-80% Lean			170.00- 215.00-	280.00
Bnls Veal Trimmings 80-90% Lean				
Hvy Nature Green Hides(per piece)		84.00-	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 28, 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 Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	1-4 Head 112 199 904 1,979 2,231 1,721	ž	Head	7,146 Wt Avg 501.21 388.64 334.80 320.06 304.75 292.16
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	3	Head	Wt Avg

CERTIFIED FRESH AMERICAN LAMB Head

UNGRADED		Head 361
Weight	Head	Wt Avg
45-DN	85	334.46
45-55#	79	327.46
55-65#	90	308.82
65-75#	68	295.87
75-85#	20	216.55
85-UP	19	219.42

NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mixed: Carcasses 45 #'s and lighter were 15.26 higher; 45 # to 55 #'s were 8.50 higher; 55 # to 65 # carcasses were 2.46 lower; 65 # to 85 #'s were 0.06 to 0.82 higher; 85 #'s and heavier were 0.94 lower.

* SAT-FRI Weight	CHOICE AND PRIME, Head	YG	1-4	Head 6,951 Wt Avg
45-DN	112			501.21
45-55#	199			388.64
55-65#	904			334.80
65-75#	1,884			319.61
75-85#	2,231			304.75
85-UP	1,621			291.69

^{*}For more information, please visit www.ams.usda.gov/ConfidentialityGuidelines*

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

ased on 5-Day Rolling weighted average FOB plant prices collected der Mandatory Price Reporting and industry yields.)

CUTS FORESADDLE	FOB PRICE	CHANGE	% CARCAS	S LBS.
204 RACK, 8-RIB MEDIUM	818.30	-9.17	11.00%	7.81
209 BREAST ** 207 SHOULDERS, SQ-CUT	171.93 300.29	19.70 1.25	8.32% 23.65%	5.91 16.79
210 FORESHANK NECK **	411.26 128.24	-6.66 18.40		2.82 1.58
HINDSADDLE				
232 LOINS, TRIMMED 4X4 232E FLANK UNTRIMMED **	470.87 82.73	-3.24 4.71	11.04% 3.61%	7.84 2.56
233A LEG, TROTTER OFF	390.85	8.49	31.93%	22.67
GROSS CARCASS VALUE:	374.28	3.59	95.74%	67.98
FORESADDLE VALUE HINDSADDLE VALUE	395.67 385.94	2.18 5.42	49.16% 46.58%	34.90 33.07

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 340.53 3.59

- * Shrink and trim of 3.02 lbs not reflected in cutout value.
 * Based on Actual Federally Inspected Slaughter Carcass Weigh of 71.00 lbs. for W/E 03/15/2014, unchanged from last week.
 **Includes Fresh and Frozen Product

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

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

Current Volume Fresh Cuts 1,118,723 pounds
Frozen Cuts 323,672 pounds

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

Total Weighted Pound Average # Of Trades Change from Prior Days IMPS Sub-Primal Carcass, 3-way, 55/dn
Carcass, 3-way, 55/dn
Carcass, 3-way, 55/65
Carcass, 3-way, 65/up
Foresaddle
Bracelet
Rack, 8-Rib, light
Rack, 8-Rib, medium
Rack, 8-Rib, medium
Rack, e-Rib, heavy
Rack, chined
Rack, roast-ready
Rack, roast-ready, frenched
Rack, roast-ready, special
Shoulders
Shoulders, square-cut 200A 200A 200A 200A 202 203 204 204 204 204A 1,320 \$377.99 3.47 \$455.43 \$838.82 \$818.30 \$845.46 \$923.23 \$1,250.46 \$1,593.49 \$2,007.03 \$288.72 \$300.29 \$547.05 \$164.04 2,280 1,024 20,969 911 10,268 7,647 21,010 1,647 0.00 1.07 (9.17) (3.20) (1.82) 63.83 5.65 6.87 7 98 10 30 25 137 204B 204C 204D 106 228 47 125 (0.38) 1.25 14.62 206 62,973 Shoulders Shoulders, square-cut Shoulders, square-cut, bnls 151,282 13,252 44,516 207 208 Shoulders, square-cut, lareast
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 1x1
Loins, short-cut, 2x2
Loins, short-cut, 1x1
Loins, short-cut, 0x0
Loins, short-cut, 0x0
Loins, short-cut, 0x0
Loins, bort-cut, 0x0
Loin 0.36 (0.20) (1.54) (6.66) 209 \$164.04 20,106 5,088 17,221 16 43 165 0 \$138.96 \$490.34 \$411.26 209A 210 229 230 231 232 232 2,703 22,263 4,476 25,827 7,206 1.61 (3.24) (0.68) (1.93) (10.57) 10 97 33 108 31 0 0 0 \$378.58 \$470.87 \$604.56 \$704.48 232A 232A 232C 232E 749 26,704 23,031 48,277 11,523 3,438 13,260 38,623 5,601 13.33 (2.50) (1.71) 8.49 (1.09) (14.06) 34.68 2.56 14.60 \$1,410.48 \$95.00 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 30 \$95.00 \$362.46 \$390.85 \$513.00 \$459.53 \$413.61 \$543.72 \$639.20 233A 233A 233C 233E 233F 234A 234A 234B 78 174 48 15 66 175 44 0 234D 234E 0 65 12,181 \$718.68 (5.10)234F 0 20 1,713 \$705.16 16.22 234G 235 Back Back, trimmed \$789.40 (0.39) 199 236 Back, trimmed Trimmings Special trimmings Loin, boneless, 3-way Sirloin Tenderloin Lamb for stewing Ground lamb Necks 238 239 244 3,070 1,550 \$418.63 \$474.54 (0.07) (3.83) 245 246 295 296 (32.76) 8.07 (6.67) 31.85 FROZEN CHOICE & PRIME CUTS

			'		
IMPS Sub-Pr	imal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204 Rack, 209 Breast 209A Ribs, 1210 Foresh 230 Hindsac 232 Loins, 232E Flank, 233A Leg, tr 233F Hindsh 234 Leg, B	3-Rib, medium 3reast bones off ank sidle trimmed 4x4 trimmed 1x1 untrimmed cotter-off	3 13 8 45 3 3 5 19 23 4 7	1,067 8,435 1,761 9,046 160 252 6,749 65,505 105,748 2,765 4,558 6,504	\$600.90 \$140.83 \$450.71 \$384.03 \$396.88 \$537.38 \$415.84 \$77.73 \$345.60 \$368.11 \$475.68 \$662.80	7.54 0.68 (0.21) 0.00 0.00 5.65 5.29 4.76 (1.26) (2.52) (47.63)
234E Leg, ii	nside, boneless l trimmings	23 4	1,352	\$897.22 \$356.51	(14.01) 2.19
295 Lamb fo 296 Ground Necks	or stewing lamb	21 52 25	3,625 11,440 34,339	\$685.08 \$504.39 \$115.42	(1.75) 11.76 14.24

View complete report at http://www.ams.usda.gov/mnreports/lm_x1500.txt

SPECIAL REPORTS

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 29-Mar-2014 is estimated to be 158,817,000 head DN 0.73 percent from a week ago, and UP 0.74 percent from a year ago. (Last week 151,931,000; Last year 149,707,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri Mar 28, 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

	PRIC	.E5
	(CENTS PE	R POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	31.00	27.00-28.00
WTD AVERAGE PRICE	31.00	27.57
	VOL	JME
	(PER 1.0	000 LBS.)
VOLUME TRADED	40	143
VOLUME EXPORTED		
	PRIC	CES
	(CENTS P	ER POUND)
15-20%	(021115 11	2001.27
PRICE RANGE	27.50-33.00	23.00-27.00
WTD AVERAGE PRICE	29.62	24.83
WID INVENTION THEOD	VOLU	
	(PER 1.00	00 LBS.)
VOLUME TRADED	1,605	2,644
VOLUME EXPORTED	1,605	204
		CES
		ER POUND)
20% OR MORE	(021,15 11	210 2 0 0 11.D ,
RANGE	_	22.50
WTD AVERAGE PRICE	_	22.50
IRICE	VOLU	
	(PER 1.00	
VOLUME TRADED	(122, 2,0)	82
VOLUME EXPORTED		02

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, Mar 27, 2014

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.41 higher at 224.16; Select 600-900 lbs carcass was 0.82 lower at 217.33 compared to last Friday.

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

For the week, Boxed beef cutout values were lower on light demand and light to moderate offerings. Choice and Select daily load counts remain low, reaching 100 loads only four times this month. The Select and Choice rib and chuck primal remained steady overall this session. The chuck primal was steadily increasing all week but lost all momentum Thursday when a large consignment of chuck rolls largely negated the gains. The round primal weakened the most this trading secession as nearly every cut lost some ground, but peeled knuckles lead the charge losing 21.70 and 11.50 off the choice and select weighted averages respectively. The loin primal was steady on Choice while Select was lower on a light test. The demand for ground beef and beef trimmings has been light this week as packers wait for warmer weather to drive people to their grill or their favorite restaurant. The lack of demand for ground beef and fresh 50% beef trimmings neutralized the record high prices seen at the beginning of the month. Inventories of fresh 50s built up and Packers were forced to sell at lower prices; there are over 2.3 million pounds of fresh 50 being reported this week compared to 1 million pounds over the same period last week. Fed and blended ground beef was lower except for the fed 90% lean that was higher on a light test. Forward negotiated sales were light with a large consignment of Choice briskets trading lower than the sport market. For the week: Select and Choice rib primal 7.5 to 1.30 higher; Select and Choice chuck primal 1.60 to 1.75 lower; Select and Choice round 6.50 to 7.00 lower; Choice loin primal 2.00 higher while Select 3.70 lower; Beef trimmings were 22.00 lower. Fed cattle grinds were 13.50 to 20.00 lower; Blended cattl

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT Lean boneless processing beef was mostly steady to weak.

weak. b... COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT

Lean boneless processing beef was mostly steady to weak. 85% trimmings closed moderately to sharply lower while other lean percentages were mostly firm to higher. Demand was moderate for moderate offerings. Trading activity was moderate. Prices were firm to higher early in the week but weaker demand and heavier than expected on hand inventory lead to discounting by some packers at week's end. A new weekly record high price was set on the 90% lean at \$263.56. The 85% trimmings set a weekly record with a price of \$233.20. \$233.20.

at \$263.56. The 85% trimmings set a weekly record with a price of \$233.20.

Market activity on imports was slow to moderate. Prices were mostly 1.00 to 3.00 lower, instances 3.00 to 5.00 lower. Prices weakened as the domestic 50% trimmings finished sharply lower and buyers were resistant to book outfront sales. Import supplies were moderate. The seasonal bull slaughter was larger than expected.

Cutter cow cutout values were weak. Chuck, round, rib, loin and flank cuts closed mixed. 100% lean items were mostly sharply higher. Weaker boneless lean prices pressured the cutout value.

Lean boneless beef 92-94% moderately to sharply higher; 90% weak; 85% moderately to sharply lower; 81% 2.00 higher; 75% firm to 1.00 higher; 65% unevenly steady; Other lean percentages were not fully established. 100% lean combo items were mostly firm to higher. Cutter cow carcass gross cutout value for Thursday, March 27, 2014 was estimated at \$202.28 per cwt, 2.32 lower compared to last Friday. last Friday.

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

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

Prices on both beef and pork trimming materials continued at record highs as reduced harvest numbers resulting in reduced supplies put the packers in the driver's seat. Few loads were available for negotiated trading and for the past week, most domestic users were in a hand to mouth mode. Additionally the Lenten season continues to dampen interest in the red meat trade. The trade with the Pacific Rim countries indicated that traders bought pork to replenish warehouses where supplies had been pulled down during Chinese New Year.

Trading on tallows and greases was slow this week. Tight supplies and moderate to good chemical demand prompted higher prices on Chicago packer bleachable tallow. Chicago choice white grease also ended higher. Central choice white grease closed steady to higher, while Central yellow grease finished steady. Feed fat and biofuel demand was moderate for light to moderate offerings. The Gulf markets were quiet.

Protein feed supplements experienced slow to moderate trading. Ruminant and pork meat and bone meal finished higher. Pet food and feed demand was moderate for mostly light offerings. Blood meal prices continued to fall. It priced itself out of formulations, packers had to make some huge price cuts to move the product. Beef blood meal ended sharply lower while the pork product finished steady to lower.

Market activity on major packer hides was slow this week. The

__nad __ood meal steady to '

blood meal ended sharply lower while the pork product finished steady to lower.

Market activity on major packer hides was slow this week. The market remains steady firm. Offerings continue to be light. Price resistance continued. Most selections went untested. In light tests, Heavy Texas Steers and Branded Steers traded at steady prices.

Beef Variety Meats: Beef cheeks domestic 9.00 higher, export not tested; Head meat not tested; Hearts domestic not tested, export 1.00 lower; Lips 5.50 lower; Scalded tripe prices not comparable.

Pork Variety Meats: Cheeks steady; Ears, edible export 2.00

export 1.00 lower; Lips 5.50 lower; Scalded tripe prices not comparable.

Pork Variety Meats: Cheeks steady; Ears, edible export 2.00 lower; Hearts domestic 4.00 higher, single slashed export 8.00 higher; Salivary Glands 2.00 higher; Snouts with mask 6.00 higher; Tongues green boneless tip on export 2.00 lower.

Central choice white grease steady to 1.00 higher, yellow grease steady; Chicago packer tallow 1.00 higher; Chicago choice white grease 0.50 higher; Central meat and bone meal 7.00-20.00 higher; Panhandle meat and bone meal 10.00-20.00 higher; Central pork meat and bone 25.00 higher; Eastern Cornbelt pork meat and bone meal 50.00 higher; Central blood meal 350.00 lower; Panhandle blood meal 275.00 lower; Central pork blood meal steady to 50.00 lower; Heavy Texas Steer hides steady; Branded Steer hides steady.

The average value of hide and offal for the four days ending March 27, 2014, was estimated at 15.96 per cwt., up 0.32 from last week and up 1.83 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

Compared to last week: The special fed veal carcass market was steady to higher on open market and packer owned calves with moderate demand and light to moderate offerings. Harvest numbers were 6.4 percent lower compared to last week's total. Dressed weights were down 0.5 pounds in the Northeast, up 1 pounds in the North Central, with the total NE & NC being up 0.2 pounds.

Compared to last week: Special fed veal cut prices were steady. Veal features increased this week. Shoulder blade chops continue to be the leading item, with leg cutlets and stew meat following. Prices were mostly steady on all featured veal items, except stew meat increased 2.00/pound.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week were mixed, as of 3/27/2014: 45#
and down weight carcasses 13.89 higher; 45-55# carcasses 5.57
higher; 55-65# carcasses were 2.63 lower; 65-75# carcasses 0.79
higher; over 75# carcasses 0.10 to 1.03 lower. The estimated
National Lamb Carcass Cutout Report was 3.70 lower compared to last
week at 336.94.

Pelt activity this week compared to last report: Pelt prices
were steady. Processors are on the tail end of filling their
forward sales and are concerned about the direction of the market
as the calendar moves into April.

Source: USDA Market News Service, Des Moines, IA