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, May 16, 2014 VOLUME 29, NO. 97

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	ERAL INSPECTI	ON
	CATTLE	CALVES	HOGS	SHEEP
Friday 05/16/2014 (est)	111,000	2,000	345,000	6,000
Week ago (est)	112,000	2,000	374,000	5,000
Year ago (act)	125,000	3,000	391,000	7,000
Week to date (est)	581,000	11,000	1,977,000	41,000
Same Pd Last Wk (est)	590,000	12,000	1,979,000	38,000
Same Pd Last Yr (act)	622,000	11,000	2,019,000	40,000
Previous day estimated	Steer an	nd Heifer	Cow	and Bull
Thursday		97,000		21,000

ESTIMATED DAILY LIVESTOO	K SLAUGHTER	UNDER FEDI	ERAL INSPECT	ON
	CATTLE	CALVES	HOGS	SHEEP
Saturday 05/17/2014 (est	10,000	0	22,000	0
Week ago (est)	10,000	0	37,000	0
Year ago (act)	31,000	0	18,000	1,000
Week to date (est)	591,000	11,000	1,999,000	41,000
Same Pd Last Wk (est)	600,000	12,000	2,016,000	38,000
Same Pd Last Yr* (act)	654,000	12,000	2,037,000	42,000
2014 Year to Date	11,250,000	241,000	40,605,000	795,000
2013 *Year to Date	11,993,000	279,000	42,329,000	783,000
Percent change	-6.2%	-13.7%	-4.1%	1.6%
0014 455-1-7		12 45-1-7-	. 14	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 firm to higher on moderate demand and light to moderate offerings. Select and Choice rib and round cuts steady while chuck cuts firm. Choice loin cuts steady while Select firm. Beef trimmings higher on moderate demand and light to moderate offerings.

225.98	216.71 1.24					
9.27 122						
346.43 183.99 179.47 305.84 191.13 175.67 147.66	326.55 180.46 178.91 279.31 191.22 175.67 141.70					
DAMO						
Date Choice Select Trim Grinds Total G00-900 G00-900						
224.79	214.26					
) 2,138,685 pou 1,467,743 pou 253,232 pou 1,017,161 pou	nds nds nds nds					
= Individual M Total : Pounds :	uscle Price Range	Weighted Average				
43,831 643 20,846 650 106,626 650 8,677 227 24,198 221 26,047 235 2,429 336 86,107 250 14,259 510	.00 682.00 .00 770.00 .00 777.00 .00 245.00 .37 234.00 .00 252.00 .00 395.00 .00 264.00	647.50 717.81 723.38 237.94 224.92 242.75 375.86 250.39 554.75				
78,780 241 16,207 220	.00 271.42 .71 242.00					
34,293 300	.00 340.00	288.85 517.81 496.73 306.95				
0 101,882 237 50,581 217 28,564 230 63,804 275	.00 275.00 .47 225.00 .00 250.50 .00 298.00	222.01 237.89				
10,086 206 94,241 205	.00 225.50 .00 245.00	228.80				
7,658 560	.00 657.00	605.01				
249,020 550 7,553 340 175,214 368	.90 603.70 .00 371.00	563.68 349.50 379.42				
	346.43 183.99 179.47 305.84 191.13 175.67 147.66	183.99				

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 114 1 Chuck, shoulder clod 114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade 114E 3 Chuck, clod, arm roast	10	12,566 54,873	652.84 702.0	0 662.95
112A 3 Rib, ribeye, bnls, heavy	8	12,095	640.08 703.0	0 659.11
114 1 Chuck, shoulder clod	9	134,518	215.00 231.0	0 216.35
114A 3 Chuck, shoulder clod, trmd 114D 3 Chuck, clod, top blade	5 0	18,233 0	224.00 240.0	0 229.12
114F 5 Chuck, clod tender (IM) 115 1 Chuck, 2-piece, boneless 116A 3 Chuck, roll, lxl, neck/off 116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready	0	0		
116A 3 Chuck, roll, lxl, neck/off	22	69,036 16,509	232.00 270.0	0 256.62
3 Chuck roll, retail ready		150 105	000 00 015 0	5 005 04
120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls	16	172,105	270.00 315.7	5 287.34
123A 3 Short Plate, short rib	5 11	11,377 16,726	419.00 481.0	0 451.15
116B 1 Chuck, chuck tender (IM) 3 Chuck roll, retail ready 120 1 Brisket, deckle-off, bnls 120A 3 Brisket, point/off, bnls 123A 3 Short Plate, short rib 130 4 Chuck, short rib 160 1 Round, bone-in 161 1 Round, boneless	0	0	300.00 310.0	0 300.30
161 1 Round, boneless 3 Round, bnls/peeled heel-out				
167A 4 Round, knuckle, peeled	17 7	133,471	232.00 265.0	0 240.22
168 3 Round, top inside round	6	62,121	215.00 235.0	0 221.46
169 5 Round, top inside, denuded 3 Round, top inside, side off	4 0	1,291 0	283.00 290.5	0 286.04
170 1 Round, bottom gooseneck	4	16,991	204.00 220.0	0 213.03
1716 3 Round, outside round 171C 3 Round, eye of round (IM)	18	32,933	221.19 251.4	6 237.94
174 1 Loin, short loin, 2x3	0 13	0 23.120	516 19 580 0	0 547 06
161 1 Round, boneless 3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled 168 1 Round, top inside round 168 3 Round, top inside round 169 5 Round, top inside, denuded 3 Round, top inside, side off 170 1 Round, bottom gooseneck 171B 3 Round, outside round 171C 3 Round, eye of round (IM) 174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1 175 3 Loin, strip loin, 1x1 180 1 Loin, strip, bnls, heavy		20,120	310.13 300.0	0 317.00
100 I Doin, Bellp, Bhib, heavy	0	Ü		
180 3 Loin, strip, bnls, 0x1	15 3	50,126 15,339	440.00 565.0 287 40 309 0	0 518.17 0 294 91
184 3 Loin, top butt, boneless	28	121,994	288.34 332.0	0 315.17
185A 4 Loin, bottom sirloin, flap 185B 1 Loin, ball-tip, bnls, heavy	4	29,806	453.93 470.0 265.25 285.0	0 457.01
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) 185D 4 Loin, tri-tip, pld (IM)	7	18,344	310.00 381.0	0 346.64
189A 4 Loin, tndrloin, trmd, heavy	14	31,775	1013.71 1120.5	0 1031.58
189A 4 Loin, therloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	5	3,084	565.00 571.0	0 566.54
CHOICE, SELECT & UNGRADED CUTS Fat	 Limitatio	ng 1-6 (Ti	 M) = Individual	Muscle
124 4 Rib, Back Ribs, Fresh				
121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM)	13 14	41,753 12.881	390.00 427.0 555.00 627.0	0 404.52 0 597.98
121E 6 Outside Skirt, pld (IM)	4	7,033	765.00 819.5	4 796.93
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	27	75,395	285.00 352.0	0 302.32
GB - STEER/HEIFER SOURCE - 10 Pound (Chub Basis	- Coarse a	and Fine Grind	
Ground Beef 73%			179.40 215.0	
Ground Beef 75% Ground Beef 81%			192.00 235.0	
Ground Beef 85%			192.00 235.0	0 204.76
Ground Beef 90% Ground Beef 93%	0	0		
Ground Beef Chuck 80%	30	311,643	213.75 226.0 250.00 272.9	0 215.60
Ground Beef Round 85% Ground Beef Sirloin 90%	8	88,391	250.00 272.9	6 251.39
BLENDED GB - STEER/HEIFER/COW SOURCE				
Blended Ground Beef 73%				
Blended Ground Beef 75%		40	100 15 222	0 01- 0-
Blended Ground Beef 81% Blended Ground Beef 85%	14	47,480	188.17 236.0	0 215.37
Blended Ground Beef 90% 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 50% lean trimmings Frozen 50% lean trimmings	0	0	129.50 138.0	
FAT LIMITATIONS (FL) DESCRIPTION				
Maximum Average Fat Thickness			ximum Fat at an	y point
1. 3/4" (19mm) 2. 1/4" (6mm)		1.0	2"	
3. 1/8" (3mm) 4. Practically free (75% surface lear	n exposed)	1/4		
Peeled/Denuded		1/8	8"	
6. Peeled/Denuded, surface membrane				
Items that have no entries indicate the because they did not meet the daily in the LM_XB 459 as the item may qualify.				

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 firm; 85% was moderately higher on a light test; 65% was weak to 2.00 lower; 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	6.69	Loads	 267,722	pounds
National	16.08	Loads	 643,071	pounds

# of Trades	Total Pounds		 ice	Weighted
		Rai	nge	Average
7	229,682	\$242.00	\$246.56	\$243.72
	7	7 229,682	7 229,682 \$242.00	7 229,682 \$242.00 \$246.56

FOB Plant - National					
	# of	Total	Pri	ce	Weighted
	Trades	Pounds	Rar	nge	Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	9	245,682	\$242.00	\$246.56	\$243.81
Frozen 90%					
Fresh 85%	5	71,843	\$209.00	\$217.00	\$212.86
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73% Frozen 73%					
Frozen /3% Fresh 65%	9	70 214	41.00 00	d1 C0 00	d1.CF 00
Frozen 65%	9	72,314	\$160.28	\$168.00	\$165.28
Frozen 65% Fresh 50%	9	253,232	\$129.50	\$138.00	\$132.58
Frozen 50%	9	233,232	\$129.50	\$130.00	\$132.30
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, May 16, 2014 Compared to Last Week: Market activity on import was slow on light demand and moderate to heavy offerings. Prices were mostly weak to 1.00 lower. The record and near record cattle slaughter in Australia and New Zealand and softer than anticipated demand ahead of the Memorial Day holiday period pressured prices.

AUSTRALIA AND	NEW ZEALAND - FOB	AND TIS 0-15 Days		
BULL MEAT: 95%	East Coast 228.00- 230.00	0 10 24,5	West Coast	
COW MEAT: 95% 90%	227.00- 228.00 212.00- 215.00 202.00- 203.00			
CFM Fores 85% Shank 85-90% Chuck 85%	202.00- 203.00			
Beef Trim 85%	200.00- 202.00 185.50- 188.00 171.00- 173.00			
		16-45 Days		
BULL MEAT: 95%	East Coast 227.00- 229.00		West Coast	
Shank 85-90%	226.00- 227.00 212.00- 214.00 201.00- 202.00			
Chuck 85% Beef Trim 85% Beef Trim 80% Beef Trim 75%				
URUGUAY - FOB BULL MEAT:			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 steady on light demand and offerings.

May 16, 2014 Market for Week Ended: Lds Price Range UT,brk 2-4 UT,bng 1-3 Cutter 1-2 Bulls YG 1 450#/up 400#/up 350#/up 500#/up

USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

\$215.99	SELECT 600-900# \$204.86 0.26		
\$217.99 \$213.98 \$4.01 - Input Bre	\$205.01 \$204.71 \$0.30 akdown	i Beef Cut	
\$235.23	32,436	ls: Lds:	121.9 116.1
24.55%:	Steer Dress	ing % : sina %:	63.46%
400-500#50	Carcass Weights 0-600# 600-900# 90	00-1000#	
\$203.00 \$193.86 \$192.12 \$179.66 \$164.30 \$190.76	\$216.89 \$230.33 \$207.75 \$221.19 \$206.01 \$219.45 \$193.55 \$206.99 \$178.19 \$191.63	\$226.50 \$217.36 \$215.62 \$203.16 \$187.80	\$207.20 \$198.06 \$196.32 \$183.86 \$168.50 \$194.96
	600-900# \$215.99 0.03 Equivalent of \$217.99 \$213.98 \$4.01 Input Breect Cattle with the winder of th	600-900# \$204.86 \$215.99 0.03 0.26 Equivalent of 153,670 head of comparison of the	600-900# \$215.99 \$204.86 0.03 0.26 Equivalent of 153,670 head of cattle. \$217.99 \$205.01 \$213.98 \$204.71 \$4.01 \$0.30 Equivalent of 153,670 head of cattle. \$217.99 \$205.01 \$213.98 \$204.71 \$0.30 Equivalent of 153,670 head of cattle. \$217.99 \$205.01 \$213.98 \$204.71 \$0.30 Equivalent of 153,670 head of cattle. \$213.98 \$204.71 \$0.30 Equivalent of 20.30 Equivalent of 153,670 head of cattle. \$213.98 \$203.00 \$214.080 Equivalent of 20.30 Equival

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.

		350#/up		
Current-Cutout Value: Change from prior day:		\$194.83 \$0.15		
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.	Pri \$243. \$338. \$318. \$314. \$251. \$258. \$410. \$503. \$287. \$338. \$346. \$313. \$31. \$21.	81 \$136.1 \$7.8 90 \$7.4 96 \$15.7 82 \$2.6 69 \$6.5 46 \$2.1 93 \$3.7 80 \$3.0 \$1.3 \$2.5 \$49 \$2.5 \$11 \$1.3 \$0.1 97 \$0.6	4 \$0.12 6 \$0.03 0 (\$0.01) 5 \$0.04 2 \$0.02 4 (\$0.04) 8 (\$0.03) 3 \$0.01 2 (\$0.01) 0 \$0.01 3 \$0.01

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

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

Boner/Breaker Cuts	26.78	loads	1,071,119	pounds
Cutter/Canner Cuts	3.21	loads	128,362	pounds
Boner/Breaker/Cutter/Canner	22.52	loads	900,808	pounds
100% Lean Items	29.40	loads	1,175,946	pounds
Frozen Cuts	6.56	loads	262.384	pounds

100% Froze	Lean Items 29.40 n Cuts 6.56	loads -	_	1,175, 262,	946 pounds 384 pounds
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER	/BREAKER				
112 112 112 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.	12 62 73 24 19	13,641 188,060 118,401 20,505 35,695 126,777	\$375.80 \$376.99 \$382.92 \$439.31 \$399.36 \$219.20	\$4.69 \$0.26 \$0.10 \$0.44 (\$2.43) (\$2.47)
168 169A 169A 169A	Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 13-dn lt Loin, Semi-Bnls Short Loin, 13-up lb.	25 5 23 7	48,105 12,620 160,236 39,675 52,819 63,952	\$269.94 \$328.15 \$326.18 \$335.40 \$304.15 \$299.05	\$0.46 (\$14.86) (\$0.42) \$1.51 \$2.99 (\$0.05) (\$2.16)
180	Loin, strip, bnls, 7-9 lbs.	15	24,032		\$6.50
184 185A 191A	Loin, top sirloin butt Loin, bottom sirloin butt flap, bnls Loin, butt tender, peeled	29 36	71,878 72,223	\$250.97 \$312.36	\$0.35 \$3.58
112 112 112 1100%	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.			\$341.64 \$351.05	\$2.71 (\$0.35)
1000	Inside round - Combo Inside round - Boxed Outside round Eve of round	16 58 5 8 32	184,491 132,265 31,248 10,431 315,508	\$333.83 \$345.27 \$321.34 \$321.97	\$1.34 \$2.98 \$0.05 (\$0.44)
	Flats and eyes - Boxed Striploin	32 58 23			(\$0.44) (\$0.15) \$0.81
BONER	S.P.B Combo S.P.B Boxed /BREAKER & CUTTER/CANNER Chuck, chuck tender				
167A 190 190 190 190 190	/RECAKER & CUITTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough N BONER/REMAKER	37 17 60 178 38 71 43	197,594 20,080 138,717 229,717 36,302 62,661 118,274	\$258.69 \$410.46 \$504.00 \$560.42 \$551.49 \$357.43 \$288.50	\$1.54 (\$1.36) (\$5.68) \$0.69 \$15.94 (\$1.54) \$3.88 \$0.16
	N BONER/BREAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs.			\$354.48 \$322.93	\$2.51 \$3.99
169A 169A 169A 180 180	Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Loin, strip, bnls, 7-9 lbs. Loin, strip, bnls, 9-up lbs. NCUTTER/CANNER	4	17,000	\$392.61	
112 112 112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	5 5	13,175 71,750	\$320.31 \$342.94	
190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak	3	12,500	\$525.40	
193	Flank, flank steak	12	35,979	\$235.91	(\$6.98)

MAJOR PACKER	HIDES, CURED	& FLESHED	
		Lds Price/Piece	Price/CWT
HVY NATIVE STR	60-62#	108.50 A	
	60-64#	unq	
	62-64#	108.00 E	
	64-68#		
	74#Min		
	82-84#		
NATIVE STEER	46-48#		
COL BRAND STR	60-62#		
	62-64#	102.00 E	
	68-72#		
	70-72#		
BUIT BRAND STR	60-62#	106.50 A	
	62#Min		
	62-64#	106.00 E	
	64-66#		
	72Min#	unq	
NATIVE HEIFER	46-48#		
HVY NATIVE HFR	47#Min		
	48-50#		
	50-52#		
	52-55#		
BRANDED HFRS	48#Min	05.00.3	
	48-50#	85.00 A	
DDANIO IIID OU	62-64#		
BRAND HFR SW	48-50# 50-52#		
BRND COW SW	48-50#		
DRIND COW SW	50-54#		
BRANDED COW	48-50#		
DIVANDED COM	50-54#		
NATIVE COW	48-50#		
TEILING COM	54-56#		
DAIRY COW	48-50#		
	50-52#		
DAIRY COW SW	48-50#		
	50-54#		
NATV BULL Con	96-100#		
	100-10#		
BRND BULL SWCon	95-105#		
	100-10#		
HVY TEX STEER	60#Min	unq	
	60-64#	103.00 - 104.75 E	
	64-66#		
	66-68#		
	72#Min	116.00 B	
	80#Min		
HVY TEX STR/HFR	48-50#		
	60-64#		
BRANDED STEER	60-62#	103.00 E	
	60-64#	103.00 E	
	70#Min		
	80#Min		

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

BEEF VARIETY MEATS - FROZEN			
Items	Lds		Wtd Avg
CHEEK MEAT, trmd, 70-75% lean export		172.00	172.00 B
FEET, nails off, skin on	1.0	52.00 125.00 - 130.00	52.00 127.50 B
HEAD MEAT, 60-70% lean export HEARTS, regular, bone out		125.00 - 130.00	127.50 B
regular, bone-out exp	5.0	64.00	64.00
KIDNEYS, export			
LIPS, unscalded			
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
regular, export, 2/box			
OXTAILS, selected, small box			
SWEETBREADS, domestic			
export			
TONGUES, Individually Wrapped			
Swiss-Cut#1,Wht,O-3% trm,Exp			
Swiss-Cut#1,Blk,O-3% trm,Exp			
Swiss-Cut #2			
TRIPAS, domestic			
export			
TRIPE, scalded, edible	1.0	82.00	82.00
scalded, edible, export		100.00	100.00 B
scalded, unbleached, export			
honeycomb, bleached			
MEAG MEAG			

honeycond, breather
WEASAND MEAT,
------ BEEF PET FOODS - FOB SUPPLY POINT ----QUARTERLY CONTRACTS: FRESH
GULLETS-TRACHEA 16.00-31.00
KIDNEYS, inedible 12.00-15.00
LIVERS, " 11.00-11.50
4.75-5.00 BOXED FROZEN 4.75-5.00 5.00-5.50LUNGS, MELTS. SALIVARY GLANDS 13.00-20.75

USDA BY-PRODUCT DROP VALUE (STEER) FOB CENTRAL US
The hide and offal value from a typical slaughter steer(1)
for today was estimated at 15.59 per cwt live, down
-0.15 when compared to Thursday's value.

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

TODILL D CHECOMMITTOND TON DI	I ICODO		(= = = = = ;	
	Lbs	Price	Change	Value
			Prv/Dy	
Steer hide, butt brand/Pc	4.74	106.50		7.75
Tallow, edible (2)	1.20	45.25	-	0.54
Tallow, packer bleachable	4.50	42.75	-	1.92
Tongues, Swiss #1 0-3%, exp	0.24	380.00	-	0.91
Cheek meat, trmd	0.32	172.00	-	0.55
Head meat	0.13	127.50		0.17
Oxtail, selected	0.24	350.00	-	0.84
Hearts, reg, bone out	0.38	64.00	-0.50	0.24
Lips, unscalded	0.13		-	0.23
Livers, slcted, export	0.96	44.00		0.42
Tripe, scalded edible	0.65	82.00	-18.00	
Tripe, honeycomb bleached		162.25		0.24
Lungs, inedible	0.47	4.88	-	0.02
Melts	0.14	5.25	-	0.01
Meat & bone ml 50% blk/ton				0.90
Blood meal 85% blk/ton pnh	0.60	1050.00	-	0.32
Totals:				15.59
Dressed equivaler	nt basi	is (63% d	dress):	24.75
(1) Tymical claughter steer	weigh	1 375 7	oninda	

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

The average value of hide and offal for the five days ending Fri, May 16, 2014, was estimated at 15.63 per cwt., down 0.07 from last week and up 1.41 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, down 0.21 from Thursday's value.

TODAY'S CALCULATIONS FOR BY	Y-PRODUCT Lbs	Price C	(CATTLE) Change Prv/Dv	Value
Cattle hide/Pc	4.74	103.00		7.92
Tallow, edible (2)	1.20	45.25	-	0.54
Tallow, packer bleachable	4.50	42.75	-	1.92
Tongues, Swiss #1 0-3%, exp	0.24	380.00	-	0.91
Cheek meat, trmd	0.32	172.00	-	0.55
Head meat	0.13	127.50	-	0.17
Oxtail, selected	0.24	350.00	-	0.84
Hearts, reg, bone out	0.38	64.00	-0.50	0.24
Lips, unscalded	0.13	180.00	-	0.23
Livers, slcted,export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	82.00	-18.00	0.53
Tripe, honeycomb bleached		162.25		0.24
Lungs, inedible	0.47	4.88	-	0.02
Melts		5.25		0.01
Meat & bone ml 50% blk/ton			-10.50	
Blood meal 85% blk/ton pnh	0.60	1050.00	-	0.32
Totals:	18.55			15.76
Dressed equivalent	basis (6	2.9% dre	ess):	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 5/16/2014, was estimated at 16.03 per cwt live, up 0.06 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Libs Price Change Value

			PIV/WK	
Cow hide, branded per piece(2)	4.53	71.00	-	6.45
Tallow, renderer blchable	3.68	41.75	-	1.54
Tongues, Swiss cut, IW	0.32	380.75	12.75	1.22
Cheek meat, trmd	0.43	186.50	-0.25	0.80
Head meat	0.14	180.00	-0.25	0.25
Oxtail, reg, small box	0.20	326.00	29.50	0.65
Hearts, reg, bone out	0.46	68.00	-1.00	0.31
Lips, unscalded	0.13	159.00	18.00	0.21
Livers, reg, gall off (3)	0.90	30.50	-	0.27
Tripe, scalded edible, blchd	1.06	94.00	0.25	1.00
Tripe, honeycomb bleached	0.14	171.00	-	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	496.50	-12.50	2.66
Blood meal, 85% blk/ton	0.731	L033.50	-9.50	0.38
Totals:	24.44			16.03
Dressed equivalent basis	(47% dress	3):		34.11
(1) Transacl aloughton con maight	1 100 200	-da		

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

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT For Week Ended 5/16/2014 Dollars/hund 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 2.1 175.00 -207.00 186.62 3.0 67.00 - 72.00 67.93 HEARTS, HEAD MEAT, Export
LIPS, unscalded
LIVERS, Regular, bulk-pack export
LIVERS, Regular, bulk-pack export
LIVERS, Regular, 2/box
LIVERS, Regular, 2/box export

" 1 load traded at 39.00 to Egypt
MELTS,
OXTAILS, Regular, small box
SALIVARY GLANDS
SWEETBREADS, export
TONGUES, #1 white Swiss cut, IW
TONGUES, exp. #1 black Swiss cut, IW
TONGUES, #1 black Swiss cut, IW
TONGUES, #1 black Swiss cut, IW
TONGUES, #1 mixed, Swiss cut, IW
TONGUES, #2 mixed, Swiss cut, IW
TONGUES, #2 mixed Swiss cut, IW
TONGUES, exp. #1 mixed, Swiss cut, IW
TONGUES, exp. #2 mixed Swiss cut, IW
TONGUES, exp. #2 mixed, Swiss cut, IW
TONGUE Trimmings
TRIPAS
TRIPE, bleached, scalded
TRIPE, 180.00 180.00 Export 3.0 32.00 2.0 140.00 32.50 32.33 170.00 158.90 7.0 30.00 -31.00 30.50 2.2 335.00 325.91 32.00 32.00 315.00 1.0 381.00 405.00 397.80 3.2 370.00 -385.00 375.25 0.4 381.00 381.00 TRIPE, bleached, scalded, edible TRIPE, blend, scld/w honeycomb TRIPE, bleached, scalded, edible exp 3.4 93.00 -95.00 94.12 TRIPE, unbleached, scalded, edible
TRIPE, honeycomb bleached
TRIPE, honeycomb unbleached
TRIPE, omasum unbleached 4.0 112.00 -154.00 133.10 WEASAND MEAT

Triday, M	ay 10, 2	7017										Pag
IANDATOR	Y PORK	REPOR	T FOR	Frida	y, M	ay 16,	, 2014	OB Plant	Sparerib	Pounds	Price Range	Wtd Avg
oads PORK C	TS.	:	190.66						Trmd Sparerib - LGT	157,916	159.00 - 190.28	174.69
ads TRIM/PI	ROCESS POR	K :	29.77						Trmd Sparerib - LGT, FZN Trmd Sparerib - LGT, Poly Trmd Sparerib - LGT, Poly, FZN	4,841 7,226	- 181.00 - 203.62	
A ESTIMATI sed on nego						ivered wi	thin 14	days	Trmd Sparerib - LGT Combo	7,226 36,512	170.23 - 209.00 150.00 - 170.71	
on average	ge industr	y cutting	yields.	Values	reflect	U.S. do	llars pe	er .	Trmd Sparerib - LGT, 1 PC VAC Trmd Sparerib - LGT, 1 PC VAC, FZN			
culations	for 205 11	o Pork Ca	rcass. 5	53-54% lea	an, 0.6	5"-0.80"	BF Last	Rib	Trmd Sparerib - MED Trmd Sparerib - MED, FZN	195,143	152.00 - 190.00	167.48
	•	Today's E	stimated	l Primal (Cutout				Trmd Sparerib - MED, Poly Trmd Sparerib - MED, Poly, FZN	26,532	173.63 - 184.63	177.10
• 	Loads	Carcass	Loin	Butt	Pic	Rib		Belly	Trind Sparerib - Med Combo Trind Sparerib - MED, 1 PC VAC Trind Sparerib - MED, 1 PC VAC, FZN	42,509	- 173.49 - 182.00	181.59
i/2014 e:	220.43	114.19 0.96		134.28 1.10	94.90 -0.61	159.06 2.10	100.58 -4.05	147.87 6.72	St Louis Spareribs, VAC	310,580 42,217	159.46 - 182.50 212.00 - 267.30	162.50 242.60
5/2014	306.52		114.14			156.96			St Louis Spareribs, VAC, FZN St Louis Spareribs, POLY	4,953	285.00 - 305.00	
4/2014 3/2014	458.73 363.83	112.92	115.67		93.98	158.03	100.41	142.63	St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo	69,225	192.69 - 298.11	251.47
2/2014	205.05			131.71					BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	63,746	165.00 - 256.30 -	179.77
Date Arms	age	112 16	115 05	122 12	04 36	155 67	101 70	1/12 02	BBO Style Spareribs, Poly		- -	
	.age			Poun		Price Ra		Wtd Avg	BBQ Style Spareribs, Poly, FZN BBQ Style Spareribs, Combo		-	
ı				FOUL	.as	FIICE No	nge	waa Avg	Ham			
4 Trimmed		THEAT		301,	758 12	23.00 - 1	52.00	136.63	17/dn Ham Combo 17-20# Trund Selected Ham	14.573	- 109.45 - 115.00	111.71
1 Trimmed	Loin VAC, Loin Pape	r				_			17-20# Trmd Selected Ham 20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	163,988	112.00 - 123.00 101.33 - 121.25	113.49
1 Trimmed	Loin Pape Loin Comb			27,99		22.00 - 1			23-27# Tritid Selected Haiti 17-20 Ham Boxed 17-20 Ham Boxed, FZN	202,013	121.25	104.94
3 Trimmed	Loin VAC Loin VAC,			164,5		38.18 - 1			20-23 Ham Boxed	14,953	122.14 - 145.00	133.37
Trimmed	Loin Pape Loin Pape	r, FZN		25,13		44.63 - 1			20-23 Ham Boxed, FZN 23-27 Ham Boxed	5,837	118.20 - 142.50	124.56
ne-in CC,	Loin Comb Tender-in	Loin VAC			520 1: 527 1:	32.50 - 1 31.30 - 2	45.13 230.00	134.97 198.25	23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo	0.035	145.00	100 =
e-in CC, e-in CC,	Tender-in Tender-in	Loin VAC	t, FZN Bo			-			17-20 Boxed Vac Pack 17-20 Boxed Vac Pack, FZN	2,035	121.00 - 145.00	129.7
in CC, Ter	nder-in, F. nder-in, F.	LON Loin		39,4		72.50 - 1 -			20–23 Hams Sknd/Defatted Boxed 20–23 Hams Sknd/Defatted Boxed, FZN		-	
s CC Stra				276,6 3,532	2 1	59.00 - 2 50.00 - 1	L65.20	162.62	Collared Ham Combo Collared Ham Boxed		-	
s CC Stra	ap-off ap-off, FZ			264,	401 1	57.00 - 2 -	237.00	193.36	Collared Ham Boxed, FZN 3 Muscle Ham to Blue		-	
s CC Stra	no-on, 1/2	cut.	ī			-			4 Muscle Ham to Blue 5 Muscle Ham to Blue	40,000	137.70 - 163.50	140.2
s CC Stra	ap-on, 1/2 ap-off, 1/ ap-off, 1/	2 cut	N	6,60	5 19	92.46 - 2	226.00	210.20	3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed			
	Strap–on	z cuc, rz	LV	306,4	47 <u>0</u> 11	- 54.00 - 1	86 00	164 21	5 Muscle Ham to Blue Boxed Roll Out Ham	14,400	- 165.00 - 171.50	166.7
eless Si	cloin, FZN cloin, Com			300,	170 1.	-	.00.00	101.21	Rollout Ham Bnls Boxed Roll Out Hams Rolled & Tied	14,400 11,801	166.00 - 183.50	
e-in Sir	loin	ω		202,	083 8	5.00 - 1	42.00	108.53	Roll Out Ham Rolled Tied Boxed 2pc		-	
de Ends	loin, FZN			45,6	74 1	00.60 - 1	19.00	111.76	2PC Boxed 2PC Boxed, FZN		-	
le Ends, Lerloin				42,40	05 2	55.00 - 3	304.00	276.19	Insides Outsides	83,201 71,520		158.3 157.4
	1 pc vac					-			Knuckles Lite Butt		145.25 - 155.00	
Tender	1 pc vac,	FZN				-			Insides (RED) Combo		_	
Tender ribs 2.0)#/up			65,69	92 2	- 55.00 - 2	285.96	266.54	Outsides (RED) Combo Knuckles (RED) Combo		_	
ribs 2.0 ribs 2.0)#/up, FZN)#/up 1 Pc)#/up 1 Pc	Vac		42,48	84 2	- 70.00 - 3	309.30	290.90	Lite Butt (RED) Combo Inner Shank	22,861	128.25 - 136.70	129.7
Leus						58.00 - 2 -			Outer Shank Insides Boxed	15,989	127.70 - 136.00	129.1
	1			10,90	08 10	00.50 - 1	22.49	106.48	Outsides Boxed Knuckles Boxed		-	
									Lite Butt Boxed Inner Shank Boxed		-	
Trim But	t VAC t VAC, FZ	N				48.50 - 1 -	.77.00	154.30	Outer Shank Boxed Shanks Bone In		-	
Trim But				38,3	50 10	69.63 - 1 -	82.63	173.72	Shanks Bone In Boxed Shanks Bone In Boxed, FZN		-	
Trim But	t Combo			78,29	90 1!	53.50 - 1	62.63	157.42	Belly			
	t 1 Pc VA			12,50	01 14	- 52.00 - 1	.87.13	166.64	Derind Belly 7-9#		_	
Trim But	it Vac, FZ it Paper	N		7,656		58.25 - 1			Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19#	123,603 139,499	180.00 - 193.00 164.82 - 215.80	183.7 170.0
Trim But	t Paper, ! t Combo	FZN		,,000	- 1	-	-55.50		Derind Belly 7-9# Boxed	,	-	
Trim But	t 1 Pc VA	TYNI				-			Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed	3,906	- 218.00 - 225.00	221.9
Trim Ste	eak Ready i	Butt Vac		88,82	26 10	52.00 - 1 -	70.00	165.40	Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed Derind Belly 13-17# Boxed, FZN	-,-,-	-	
Trim Ste	eak Ready : eak Ready :	Butt 1 Po	: Vac	7,93	1 10	50.00 - 1	75.99	163.29	Derind Belly 13-17# Boxed, FZN Derind Belly 17-19# Boxed		-	
Trim Ste	eak Ready : eak Ready :	Butt Vac		IN 74,1	44 10	67.00 - 1	187.00	173.55	Dering Belly 17-19# Boxed, FZN Skin-on Belly 8-10#		-	
Trim Ste	eak Ready : eak Ready :	Butt 1 Po	: Vac	2,82	4 1	- 86.00 - 1	198.00	189.00	Skin-on Belly 10-12#		-	
Trim Bn	eak Ready : Ls Butt VA	2	Vac, FZ	an 400,9	935 1	- 59.00 - 2	203.13	167.22	Skin-on Belly 12-14# Skin-on Belly 14-16#	16,178	- 151.50 - 163.00	158.2
Trim Bn	ls Butt VA ls Butt Po	lv				_			Skin-on Belly 16-18# Skin-on Belly 18-20#		-	
Trim Bri Trim Bri	ls Butt Po ls Butt Co	ly, FZN mbo		4,589 168,0 4,192	046 10 2 10	65.00 - 1 66.00 - 1	197.30 182.63	167.65 174.73	Skin-on Belly 20–25# Skin-on Belly 8–10# Boxed		-	
Trim Bn	ls Butt 1 : ls Butt 1 :	Pc VAC				_			Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Boxed	35,235	200.00 - 238.63	225.9
s CT But	1 Pc VAC					-			Skin-on Belly 10-12# Boxed, FZN Skin-on Belly 12-14# Boxed	22,241	- 173.50 - 235.93	180.6
ic									Skin-on Belly 12-14# Boxed, FZN Skin On Belly 14-16# Boxed	6,934	- 164.50 - 165.50	165.4
	rim Picnic	Cambo				_			Skin On Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed		173.50 - 235.93 164.50 - 165.50	
Smoker T	rim Picnic	VAC	т	134,	467 10	03.00 - 1	L26.50	108.57	Skin On Belly 16-18# Boxed, FZN		-	
Smoker Tr	rim Picnic rim Picnic rim Picnic	Daner/Do	1137	35,3	75 1	- 19.63 - 1	L35.25	123.34	Jowl.			
Smoker Ti	cim Pianic	Combo			10 1	-	142 20	120 (5	Skinned Combo Skinned Boxed	37,958 4.912	64.00 - 86.00 85.25 - 146.50	66.93
moker T	cim Picnic cim Picnic	1 Pc Vac				15.55 - 1			Skinned Boxed, FZN Skin On Combo	1,214	140.30	102.4
11 a Chieh	ion Meat V	ac FZN		63,1		79.70 - 1			Skin-On Boxed		-	
nic Cuch	LOII PLEAC V			4 90	. 1	nr 1	L87.48	184 31	Skin-On Boxed, FZN		_	
mic Clich	ion Meat P ion Meat P ion Meat C	oly oly, FZN		13,23	30 18	83.25 - 1 83.20 - 1 65.00 - 1	91.77	184.82				

MANDATORY	PORK :	REPORT	FOR	Friday	, May	16,	2014	
NATIONAL DAILY	PORK REP	ORT FOB PLA	MT - 1	Negotiated	Sales -	Aftern	oon - FOB Plant	

NATIONAL DAILY PORK REPORT FOB PLANT - Nec	otiated S	ales - Afternoon	- FOB Plant
	Pounds	Price Range	Wtd Avg
Trim			
42% Trim Combo 65% Trim Combo	278,771	66.00 - 81.25	67.23
72% Trim Combo	339,418	104.25 - 126.00	108.33
85% Trim Combo 42% Trim Boxed	12,521	72.30 - 117.50	84.98
42% Trim Boxed, FZN 65% Trim Boxed		_	
72% Trim Boxed 72% Trim Boxed, FZN	11,460 44,040	117.30 - 138.26 120.00 - 170.25	125.37 121.42
85% Trim Boxed		_	
Picnic Meat Boxed Cushion Out	65,220	131.30 - 155.00	135.96
Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN Picnic Meat Combo Cushion In	24,672	134.00 - 139.00 150.00 - 168.25	134.10 156.70
Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN		- -	
Trim w/Trace Combo Trim w/Trace Boxed		_	
Trim w/Trace Boxed, FZN		-	
Blade Meat Combo Blade Meat Boxed		-	
Blade Meat Boxed, FZN 72% Ham Trim Combo		-	
72% Ham Trim Boxed 90% Ham Trim Combo	22,750	- 136.10 - 144.00	138.71
Variety			
	40 415	FF 00 06 73	CE 10
Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN		55.00 - 96.73	
Trimmed Neckhones Cas FZN		55.00 - 61.00 -	
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	45,744 156,720	52.63 - 68.63 39.00 - 53.00 54.00 - 124.50	60.52 40.22
Untrimmed Neckbones Poly Untrimmed Neckbones Poly, FZN	7,750	54.00 - 124.50	102.27
Trimmed Neckbones Combo		-	
Untrimmed Neckbones Combo Breast Bones Poly		_	
Breast Bones Poly, FZN Brisket Bones, Full Cut, 10#			
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30#		_	
Brisket Bones, Full Cut, 30#, FZN Brisket Bones, Full Cut, Combo	85,854	91.87 - 133.33	130.95
Tails, Poly		-	
Tails, Poly, FZN Tails, Gas	20,640	66.00 - 79.00 -	70.81
Tails, Gas, FZN Tails, Combo		_	
Front Feet, Poly Front Feet, Poly, FZN	7,183 18 953	84.00 - 122.00 90.00 - 102.00	112.66 96 17
Front Feet, Combo	10,755	-	50.17
Front Feet, Gas Front Feet, Gas, FZN			
Hind Feet, Poly Hind Feet, Poly, FZN Hind Feet, Combo	22,233 2,597	65.63 - 118.50 60.23 - 64.00	70.21 62.69
Hind Feet, Combo Hocks, Picnic, Poly		- -	
Hocks, Pianic, Poly, FZN		=	
Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN		-	
Hocks, Picnic, Combo Front Feet, Split, Gas		-	
Front Feet, Split, Gas, FZN Front Feet, Split, Poly		- -	
Front Feet, Split, Poly, FZN		-	
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC		-	
AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC		-	
AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC		-	
AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN AI Bnls CC Strap On		-	
AI Bnls CC Strap On, FZN	21 936	- 189.10 - 259.23	235 06
AI Bnls CC Strap Off, FZN	٥٤, ٧٥٥	- 239.23	200.00
AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut, FZN		-	
AI Bnls CC Strap-off, 1/2 cut AI Bnls CC Strap-off, 1/2 cut, FZN	42,261	199.00 - 247.00 -	246.22
AI Boneless Sirloin AI Boneless Sirloin, FZN		_	
AI Bone-in Sirloin AI Bone-in Sirloin, FZN		-	
AI Blade Ends		-	
AI Blade Ends, FZN AI Tenderloin		_	
AI Tenderloin, FZN AI Tenderloin, 1 pc vac			
AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, FZN AI Backribs 2.0#/up		_	
AI Backribs 2.0#/up, FZN		-	
AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN		_	
AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN		_	
AI SS Smoker Trim Picnic 1 Pc Vac AI SS Smoker Trim Picnic 1 Pc Vac, FZN			
AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac. FZN		<u>-</u> -	
AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC, FZN	24,164	155.00 - 160.00	159.20
AI 1/4 Trim Butt 1 Pc VAC		-	
AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac			
AI 1/8 Trim Steak Ready Butt Vac, FZN		_ _	
AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F AI 1/4 Trim Bnls Butt VAC		-	
AI 1/4 Trim Bnls Butt VAC, FZN		-	
AI Trud Sparerib — LGT AI Trud Sparerib — LGT, FZN		-	
AI Trind Sparerib — LGT, 1 PC VAC AI Trind Sparerib — LGT, 1 PC VAC, FZN		-	
AI Trud Sparerib - MED AI Trud Sparerib - MED, FZN		- -	
AI Trud Sparerib - MED, 1 PC VAC		-	

AI Trnd Sparerib - MED, FZN
AI Trnd Sparerib - MED, 1 PC VAC
AI Trnd Sparerib - MED, 1 PC VAC, FZN

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

Detailed description of the cutout is available on request.

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

Loads PORK CUTS 190.35

Loads TRIM/PR	TS OCESS PORE	ζ:	29.72							
USDA ESTIMATE Based on nego	D PORK CUI	r-OUT VAL	UES - as volume o	f pork cu	ıts deli	vered v	vithin 14	days		
and on averag 100 pounds.	e industry	cutting cutting	yields.	Values	reflect	U.S. c	iollars pe	er		
Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF Last Rib Today's Estimated Primal Cutout										
Date		_				Ril	o Ham	Bellv		
05/16/2014 Change:	206.24	1.22	3.08	1.08	-0.82	1.89	-3.62	7.26		
05/15/2014 05/14/2014 05/13/2014 05/12/2014	458.52 363.66	112.03 111.99 110.61	113.03 114.75 115 11	132.45 133.34 132.72	93.73 91.87 91.85	157.19	9 103.31	140.16 141.38		
05/12/2014	204.65	112.42	115.27	131.83	92.24	154.13	3 100.21	145.24		
Five Day Aver	age									
 Loin				Pound	ds	Price F	Range	Wtd Avg		
1/4 Trimmed				301,7	758 12	2.44 -	154.10	134.84		
1/4 Trimmed 1/4 Trimmed 1/4 Trimmed 1	Loin Paper	<u>-</u>				-				
1/4 Trimmed 1/4 Trimmed 1/8 Trimmed	Loin Combo			27,99	92 12	2.10 -	133.63 157.89	123.30		
1/8 Trimmed 1/8 Trimmed	Loin VAC,	FZN				_	152.89			
1/8 Trimmed	Loin Paper	, FZN				-				
Bone-in CC, Bone-in CC, Bone-in CC, Bone-in CC,	Tender-in Tender-in	Loin VAC	FZN	130,6	527 17	2.35 -	137.86 236.77	198.03		
2 111 00, 101				39,45	50 17	4.31 -	192.26	181.75		
B-In CC, Ten Bnls CC Stra	der-in, Fl p-on	ON Loin,	FZN			_		169.68		
Bnls CC Stra Bnls CC Stra	p-off	.т		3,532 264,4	4 15 452 17	1.69 – 0.39 –	196.18 168.36 238.77	165.53 193.98		
Bnls CC Stra Bnls CC Stra Bnls CC Stra	p-on, 1/2	cut	r			_				
Bnls CC Stra Bnls CC Stra Bnls CC Stra	p-off, 1/2	2 cut		6,605	5 19	0.54 -	226.28	210.50		
Whole Bnls S Boneless Sir	trap-on	cuc, 12	_,	306,4	478 14	9.76 -	186.82	163.48		
Boneless Sir Boneless Sir	loin, Comb					-				
Bone-in Sirl Bone-in Sirl						-	142.28	108.29		
Blade Ends Blade Ends,	FZN					-	117.81 298.19			
Tenderloin, Tenderloin, Tenderloin,				41,0	04 25	-	290.19	2/4.39		
Tenderloin,	1 pc vac,	FZN				_				
Butt Tender Butt Tender, Backribs 2.0	#/up			65,69	92 25	- 6.81 -	287.42	266.86		
Backribs 2.0 Backribs 2.0	#/up 1 Pc	Vac	,	42,22	29 26	8.63 -	303.69 297.31	290.99		
Backribs 2.0 Riblets Riblets, FZN		Vac, Fan				-	120.29			
 Butt										
1/4 Trim But	t VAC			867,7	704 14	1.94 -	177.96	153.79		
1/4 Trim But 1/4 Trim But 1/4 Trim But	t VAC, FZI t Paper t Papers I	N 2423AT		38,35	50 16	2.24 -	175.83	166.42		
1/4 Trim But 1/4 Trim But 1/4 Trim But	t Paper, i t Combo + 1 Pc VA	7 ZIN		78,29	90 14	7.26 -	157.12	154.41		
1/4 Trim But	t 1 Pc VA0	C. FZN		13.36	52 15	5.73 -	179.85	163.57		
1/8 Trim But 1/8 Trim But 1/8 Trim But	t Vac, FZI t Paper	1				_	172.92			
1/8 Trim But	t Paper, I t Combo	ZN				_				
1/8 Trim But 1/8 Trim But 1/4 Trim Ste 1/4 Trim Ste 1/4 Trim Ste 1/4 Trim Ste 1/8 Trim Ste 1/8 Trim Ste	t 1 Pc VAC t 1 Pc VAC	C, FZN		00.00	ne 11		166 20	162 25		
1/4 Trim Ste	ak Ready I ak Ready I	ouli Vac Butt Vac,	FZN	7 023	40 16 1 17	0.94 - - 3.76	177 11	150 56		
1/4 Trim Ste	ar ready l ak Ready I ak Ready I	ouce I PC Butt 1 Pc Butt Voc	vac Vac, FZ	7,931 N 74 1/	L 15	- 18 41 -	187 29	173 QN		
1/8 Trim Ste 1/8 Trim Ste 1/8 Trim Ste 1/8 Trim Ste	ak Ready I ak Readv I	Butt Vac, Butt 1 Pa	FZN Vac	2.471	 L 19	4.81 -	196.62	188.18		
1 /0 Theim Cto	ak Ready I	Butt 1 Pc	Vac, FZ	N _,		_	195.79			
1/4 Trim Bnl	S DULL VAL	TZN		2.00	- 1-	2 24 =	195.45	183.43		
1/4 Trim Bnl	s Butt VA(s Butt Pol s Butt Pol	ly		3,805) I	2.21		150 N2		
1/4 Trim Bnl	s Butt VA s Butt Pol s Butt Pol s Butt Cor	ly ly, FZN nbo		168,0 4,192	046 15 2 16	55.80 - 57.09 -	198.92 175.91	171.72		
1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl	s Butt VA(s Butt Pol s Butt Pol s Butt Cor s Butt 1 I s Butt 1 I	iy ly, FZN mbo Pc VAC Pc VAC, F		168,0 4,192	046 15 2 16	55.80 - 57.09 - -	198.92 175.91	171.72		
1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl 1/4 Trim Bnl Bnls CT Butt Bnls CT Butt	s Butt VAC s Butt Pol s Butt Cor s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC	iy ly, FZN nbo Pc VAC Pc VAC, F , FZN	'ZN			-				
1/4 Trim Bnl Bnls CT Butt Bnls CT Butt	S Butt VA(S Butt Po. S Butt Po. S Butt Cor S Butt 1 I S Butt 1 I 1 Pc VAC 1 Pc VAC	ry Ly, FZN nibo Pc VAC Pc VAC, F	ZN			-				
1/4 Trim Bal Bals CT Butt	s Butt VA(s Butt Po. s Butt Po. s Butt Cor s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC im Picnic	LY, FZN nbo PC VAC PC VAC, F , FZN Combo	ZN			- - - -				
1/4 Trim Bal Bals CT Butt	s Butt VA(s Butt Po. s Butt Po. s Butt Cor s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC im Picnic	LY, FZN nbo PC VAC PC VAC, F , FZN Combo	ZN			- - - -				
1/4 Trim Bnl Enls CT Butt Bnls CT Butt Bnls CT Butt SS Smoker Tr	s Butt VAS s Butt Poi s Butt Poi s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC im Picnic im Picnic im Picnic im Picnic im Picnic	ly, FZN hy, FZN hy, FZN hy, FZN Pc VAC, F Combo VAC VAC, FZN Paper/Pc Paper/Pc	ZN I oly oly, FZN	134,4	461 94 77 11	- - - 4.41 - - 2.24 -	121.36 119.54	105.61 115.48		
1/4 Trim Bnl Enls CT Butt Enls CT Butt Enls CT Butt SS Smoker Tr	s Butt VAS s Butt Poi s Butt Poi s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC im Picnic	LY, FZN nbo PC VAC, F PC VAC, F , FZN Combo VAC VAC, FZN Paper/Pc Combo 1 Pc Vac	ZN I oly oly, FZN	134,4 33,5°	 461 94 77 11		121.36 119.54 136.67	105.61 115.48 118.32		
1/4 Trim Bnl Enls CT Butt Bnls CT Butt Bnls CT Butt Bnls CT Butt SS Smoker Tr	s Butt VAS s Butt Poi s Butt Poi s Butt 1 I s Butt 1 I 1 Pc VAC 1 Pc VAC im Picnic	LY, FZN nbo PC VAC, F PC VAC, F , FZN Combo VAC VAC, FZN Paper/Pc Combo 1 Pc Vac	ZN I oly oly, FZN	134,4 33,5°	 461 94 77 11		121.36 119.54 136.67	105.61 115.48 118.32		

Friday, May 16, 2014							Page /
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOR OMAHA -	Friday,	May 16, 201	14 - FOB Omaha	Trim	Pounds	Price Range	Wtd Avg
	Pounds	Price Range	Wtd Avg	42% Trim Combo	278,771	58.95 - 78.70	66.10
Sparerib	100220	11100 141190		65% Trim Combo 72% Trim Combo	339,418	98.94 - 127.66	107.62
Trmd Sparerib - LGT	157,916	158.24 - 188.36	173.89	85% Trim Combo	·	-	
Tmd Sparerib – LGT, FZN Tmd Sparerib – LGT, Poly	4,841	- 174.49 - 196.26		42% Trim Boxed 42% Trim Boxed, FZN	12,521	68.95 - 112.08 -	81.51
Trınd Sparerib - LGT, Poly, FZN Trınd Sparerib - LGT Combo	7,226 36,512	168.85 - 204.62 148.62 - 171.06		65% Trim Boxed 72% Trim Boxed	11,460	- 116.71 - 137.65	121.77
Trmd Sparerib - LGT, 1 PC VAC Trmd Sparerib - LGT, 1 PC VAC, FZN		=		72% Trim Boxed, FZN 85% Trim Boxed	44,040	110.94 - 163.50	112.76
Trmd Sparerib - MED	195,522	147.95 - 191.45	166.47	Picnic Meat Combo Cushion Out	130,606	125.02 - 151.28	133.33 135.91
Trmd Sparerib - MED, FZN Trmd Sparerib - MED, Poly	26,532	- 166.26 - 177.26	169.72	Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	65,220 88,200	131.19 - 156.19 132.62 - 137.62	132.79
Trmd Sparerib - MED, Poly, FZN Trmd Sparerib - Med Combo		_		Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	24,672 2,469	140.95 - 162.45 149.15 - 149.68	148.85 149.41
Trmd Sparerib - MED, 1 PC VAC Trmd Sparerib - MED, 1 PC VAC, FZN	42,987 310,580	171.57 - 183.19 159.36 - 184.31		Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo		- -	
St Louis Spareribs, VAC St Louis Spareribs, VAC, FZN	42,217 4,953	210.83 - 266.49 287.03 - 307.25	242.00	Trim w/Trace Boxed Trim w/Trace Boxed, FZN		-	
St Louis Spareribs, POLY		193.65 - 299.14		Blade Meat Combo Blade Meat Boxed		-	
St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo	69,462	-		Blade Meat Boxed, FZN		-	
BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN	63,746	163.62 - 248.98 -	178.90	72% Ham Trim Combo 72% Ham Trim Boxed		_	
BBQ Style Spareribs, Poly BBQ Style Spareribs, Poly, FZN		- -		90% Ham Trim Combo	22,750	138.63 - 143.69	140.08
BBQ Style Spareribs, Combo		-		Variety			
Ham				Untrimmed Neckbones Gas Untrimmed Neckbones Gas, FZN	40,415	52.98 - 97.26	66.09
17/dn Ham Combo	14 572	- 111 60 116 04	110 71	Trimmed Neckbones Gas	10,050	57.11 - 62.09	59.33
17-20# Trmd Selected Ham 20-23# Trmd Selected Ham	14,573 163,988	111.69 - 116.04 106.41 - 115.54	111.82	Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	45,594	45.51 - 63.36	57.97
23-27# Trmd Selected Ham 17-20 Ham Boxed	282,815	96.71 - 115.20 -	102.51	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	156,720 5,848	38.08 - 53.45 52.63 - 107.41	40.76 89.25
17-20 Ham Boxed, FZN 20-23 Ham Boxed	15,538	- 122.19 - 144.74	130.80	Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo		-	
20-23 Ham Boxed, FZN 23-27 Ham Boxed	5,447	119.52 - 143.33		Untrimmed Neckbones Combo Breast Bones Poly		-	
23-27 Ham Boxed, FZN	3,417	-	120.37	Breast Bones Poly, FZN		_	
27 & up Bone In Hams Combo 17-20 Boxed Vac Pack		-		Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN		_	
17-20 Boxed Vac Pack, FZN 20-23 Hams Sknd/Defatted Boxed		- -		Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	85,854	93.33 - 136.10	133.59
20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo		_		Brisket Bones, Full Cut, Combo Tails, Poly	4,169	110.06 - 135.96	123.53
Collared Ham Boxed		-		Tails, Poly, FZN	20,490	65.67 - 79.56	71.35
Collared Ham Boxed, FZN 3 Muscle Ham to Blue				Tails, Gas Tails, Gas, FZN		-	
4 Muscle Ham to Blue 5 Muscle Ham to Blue	40,000	137.38 - 158.04	139.45	Tails, Combo Front Feet, Poly	7,183	82.63 - 113.41	106.28
3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed		- -		Front Feet, Poly, FZN Front Feet, Combo	18,541	91.09 - 100.65	96.87
5 Muscle Ham to Blue Boxed Roll Out Ham	14,400	- 166.12 - 167.05	166 52	Front Feet, Gas Front Feet, Gas, FZN		-	
Rollout Ham Bnls Boxed	11,003	167.45 - 174.04		Hind Feet, Poly	21,300 2,597	58.26 - 67.24 61.52 - 65.65	60.96
Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed		-		Hind Feet, Poly, FZN Hind Feet, Combo	2,597	- 05.05	64.22
2pc 2PC Boxed				Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN		-	
2PC Boxed, FZN Insides	83,201	- 147.05 - 180.05	157.06	Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN		- -	
Outsides Knuckles	71,520 238,335	146.25 - 171.36 144.86 - 155.83	156.51	Hocks, Picnic, Combo Front Feet, Split, Gas		-	
Lite Butt	230,333		140.27	Front Feet, Split, Gas, FZN		-	
Insides (RED) Combo Outsides (RED) Combo		-		Frant Feet, Split, Poly Frant Feet, Split, Poly, FZN		-	
Knuckles (RED) Combo Lite Butt (RED) Combo		-		AI (Added Ingreds)			
Inner Shank Outer Shank	22,861 15,989	127.86 - 136.38 127.38 - 135.69	129.35 128.82	AI 1/4 Trimmed Loin VAC		_	
Insides Boxed Outsides Boxed				AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC		-	
Knuckles Boxed		_		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		-	
Shanks Bone In Boxed Shanks Bone In Boxed, FZN		<u>-</u> -		AI Bals CC Strap On, FZN AI Bals CC Strap Off AI Bals CC Strap Off, FZN	21,936	193.30 - 250.17	230.37
Belly				AI Bals CC Strap-on, 1/2 cut		-	
-				AI Bnls CC Strap-on, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut	42,261	197.62 - 247.06	246.28
Derind Belly 7—9# Derind Belly 9—13#	123,603	179.90 - 194.09 164.93 - 207.78	183.82	AI Bnls CC Strap-off, 1/2 cut, FZN AI Boneless Sirloin		-	
Derind Belly 13–17# Derind Belly 17–19#	139,499	164.93 - 207.78 -	169.96	AI Boneless Sirloin AI Boneless Sirloin, FZN AI Bone-in Sirloin		-	
Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN				AI Bone—in Sirloin, FZN AI Blade Ends		-	
Derind Belly 9-13# Boxed Derind Belly 9-13# Boxed, FZN	4,008	214.36 - 228.92	221.86	AI Blade Ends, FZN AI Tenderloin		-	
Derind Belly 13-17# Boxed		_		AI Tenderloin, FZN		_	
Derind Belly 13-17# Boxed, FZN Derind Belly 17-19# Boxed		-		AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, FZN		-	
Derind Belly 17–19# Boxed, FZN Skin-on Belly 8–10#		_		AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN		-	
Skin-on Belly 10-12# Skin-on Belly 12-14#		- -		AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac, FZN		<u>-</u> -	
Skin-on Belly 14-16# Skin-on Belly 16-18#	16,178	142.45 - 165.87	156.78	AI SS Smoker Trim Picnic VAC AI SS Smoker Trim Picnic VAC, FZN		-	
Skin-on Belly 18-20#		-		AI SS Smoker Trim Picnic 1 Pc Vac		-	
Skin-on Belly 20-25# Skin-on Belly 8-10# Boxed		-		AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac		=	
Skin-on Belly 8-10# Boxed, FZN Skin-on Belly 10-12# Boxed	35,235	201.41 - 231.35	223.98	AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC	24,164	- 157.76 - 162.98	161.99
Skin-on Belly 10-12# Boxed, FZN	21,764	- 175.15 - 226.73	181.23	AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC		- -	
Skin-on Belly 12-14# Boxed, FZN Skin On Belly 14-16# Boxed		155.44 - 156.45		AI 1/4 Trim Butt 1 Pc VAC, FZN		- -	
Skin On Belly 14–16# Boxed, FZN	J, JJ1		100.00	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		- -	
Skin On Belly 16-18# Boxed Skin On Belly 16-18# Boxed, FZN				AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac, F AI 1/4 Trim Bnls Butt VAC		- -	
Jowl				AI 1/4 Trim Bnls Butt VAC, FZN			
Skinned Combo	37,958	64.63 - 86.88	67.53	AI Tmd Sparerib — LGT AI Tmd Sparerib — LGT, FZN		- -	
Skinned Boxed Skinned Boxed, FZN	3,180	64.63 - 86.88 79.25 - 82.04	81.24	AI Tund Sparerib - LGT, 1 PC VAC AI Tund Sparerib - LGT, 1 PC VAC, FZN		- -	
Skin On Combo Skin-On Boxed		-		AI Trmd Sparerib - MED AI Trmd Sparerib - MED F7N		<u>-</u> -	
Skin-On Boxed, 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 5/16/2014, was estimated at 5.73 per cwt live, up 0.01 when compared to last week.

 FOB CENTRAL U.S. / CALCULATIONS FOR BY-PRODUCT VALUE (HOG) - Lbs Price Change Prv/Wk

 Change Prv/Wk

 Cheek meat, trimmed 1.26 42.00 - 0.38

 Chitterlings 1.26 42.00 - 0.53

 Ears, edible export 0.19 237.75 - 0.45

 Tongues, grn, bnls, sml bx 0.18 132.00 - 0.24

 Hearts, slashed, domestic 0.28 56.00 - 0.16
 0.24

 Kidneys, inedible 0.25 7.00 - 0.12
 0.02

 Livers, inedible 1.25 15.50 - 0.19
 0.19

 Melts, inedible 0.17 5.13 - 0.01
 0.01

 Salivary Glands 0.26 47.00 -1.00 0.12
 0.12

 Snouts, partial lean 0.25 58.75 17.75 0.15
 0.5

 Stomachs, scld, small box 0.43 135.00 -5.00 0.58

 Lungs, inedible 0.95 4.00 - 0.04
 0.04

 Choice white grease 0.50 39.50 1.50 0.20
 0.20

 Pork meat & bone meal 1.57 509.00 -19.25 0.40
 0.88

 Blood plasma 2.01 20.00 - 0.74
 0.88

 Blood plasma 2.01 20.00 - 0.00 - 0.40
 0.40

 <th colspan="3

(1) Typical slaughter hog weighs	270 pounds.	
USDA BY PRODUCT PRICE REPORTS -	FOR CENTRAL II S. F	RASTS
Carlot Basis - Dollars/hundred weigh		<u> </u>
PORK VARIETY MEATS - FROZEN		
Items Lds	Price Range	Wtg Avg
CHEEK MEAT trimmed 3	127.00	127.00
CHITTERLINGS, 10 lb. pail		
EARS, Pet Treat, 3-4/lb		
EARS, edible export HEARTS, slashed, domestic		
single slashed, export	52.00	52.00 D
multi slashed, export		
whole, export		
KIDNEYS, small box, export		
LIVERS, large box, domestic		
SALIVARY GLANDS,	47.00	47.00 C
SNOUTS, partial lean	58.75	58.75 B
partial lean w/mask		
STOMACHS, scalded, small box	135.00	135.00 D
scalded, small box, export		
TONGUES,		
green, bnls, small box		
green, bnls, tip-on exp		
scalded & scraped		
		65.00
PORK PET FOODS - FOB		
QUARTERLY CONTRACTS:		BOXED FROZEN
KIDNEYS, inedible	7.00-7.00	
LIVERS, "	12.00-15.00	
LUNGS,	3.00-6.00	
MELTS, "	5.00-5.25	
PORK SKINS FRESH IN COMBO	- MPR FOB PLANT POINT	
QUARTERLY CONTRACTS: April 28, 2014		rice Range
Skins - Domestic		
Loin Skins, combo	35	.00- 63.00
Butt Skins, thick, combo		.50- 50.00
Butt Skins, thin, combo		.00- 40.06
Picnic Skins, combo	27	.86- 32.50
Ham Skins, combo		.00- 37.50
Belly Skins, combo		.50- 63.00
Jowl Skins, combo		.50- 32.00
1 01 '	27	.50- 37.00
Mixed Skins, combo	2.	
Mixed Skins, combo	2,	
Mixed Skins, combo	2,	

USDA TALLOW AND PROTEIN REPORT		L U.S.		
(unless otherwise stated) as TALLOW, GREASE, AND LARD	of 3:00 PM	Lds	Price Range	Wtd Avg
INEDBL, TALM/GRSE FOB CENTRAL Choice white grse (truck) Yellow grease (truck) Yellow grease ECB (truck) Yellow grease ECB (truck) Loose lard, PS and/or CP INEDBL, TALW/GRSE CAF CHICAGO Packer bleachable <.15% Renderer bleachable <.15% Choice white grease INEDBL TALLOW/GRSE, CAF GULF Packer bleachable tallow Renderer bleachable tallow Choice white grease Yellow Grease EDBLE TALW & LARD-CAF CHICAGO Edible tallow (1) Loose lard, PS and/or CP EDBLE TALLOW, CAF GULF Edible tallow (1)	11.0	38.75	u	39.95 nq nq nq
PROTEIN FEED SUPPLEMENTS MEAT & BONEMEAL, 50% pro/ton Ruminant Central, Domestic Ruminant Panhandle, Domestic PORK Meat/Bnmeal.50% pro/ton	20.0	500.00	- 510.00 485.00	505.00 A 485.00
Central ECB DRT (lo)/unit pro DRT (lo)/unit pro, pnhdl	9.0	485.00	- 515.00 550.00	508.33 550.00 B
DRT (hi)/unit pro BLOOD MEAL, 85% pro/ton Central Panhandle CAF California PORK BLOOD MEAL, 85% pro/ton	1.0		1000.00 1050.00	1000.00 1050.00 A
Central ECB			1000.00 1025.00	1000.00 C 1025.00 E

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

USDA CARLOT VEAL CARCASS REPORT - Thu, May 15, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was weak on open market and packer owned calves. Demand was moderate on light to moderate offerings. Harvest numbers were 5.6 percent lower compared to last week's total. Dressed weights were down 0.1 pounds in the Northeast, down 8.3 pounds in the North Central, with the total NE & NC being down 3.6 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	9	Wtd Avg
Hide-Off, 255-315	Lbs. H	lot	Basis	1783	345.00-	370.00	362.10
PACKER OWNED							
Hide-Off, 255-315	Lbs. H	Iot	Basis	1583	361.00-	378.00	374.18

CONTRACT INFORMATION: Hot Basis, Hide-Off
Current future contracts offered: Firm Bottom Northeast and North
Central, 375.00 to 385.00 for mid to late September.

Special Fed Veal Slaugh	ter for:		Year Ago	YTD	YTD
Week ending:	05/10/14	05/03/14	05/11/13	2014	2013
Northeast	3,245	3,203	3,342	60,954	61,698
North Central	2,405	2,781	2,330	54,960	46,600
Total NE & NC	5,650	5,984	5,672	115,914	108,298

Special Fed Veal	Dressed Weights	3	ear Ago
Week ending:	05/10/14	05/03/14	05/11/13
Northeast	270.1	270.2	271.5
North Central	263.3	271.6	268.5
Total NE & NC	267.2	270.8	270.3

- * 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 a few chuck, legs and loin items firmer. Veal retail features increased over last session. Veal loin chops were the main item at 1.50 higher, however, shoulder items including breast were the most widely advertised cuts.

Item: Wt. Range Range Carcass, hide off 200-275 lbs 43.00-0 555.00 Foresaddles 86-147 lbs 370.00- 395.00 Forequarters 43-74 lbs 380.00- 505.00 Necks, bone-in 24-28 lbs 245.00- 285.00 Breast 10-18 lbs 110.00- 195.00 Foreshank 3-5 lbs 525.00- 935.00 Shoulder, full 49-85 lbs 335.00- 405.00 Chuck, square cut 39-68 lbs 258.00- 345.00 Chuck, shoulder Clod 4-9 lbs 495.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00- 600.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00 Hindquarters 45-76 lbs 440.00- 695.00 <
Foresaddles 86-147 lbs 370.00 395.00 Forequarters 43-74 lbs 380.00 505.00 Forequarters 43-74 lbs 380.00 505.00 Recks, bone-in 24-28 lbs 245.00 285.00 Reast 10-18 lbs 110.00 195.00 Foreshank 3-5 lbs 525.00 935.00 Soso Bucco, foreshank 2-8 lbs 750.00 1145.00 Shoulder, full 49-85 lbs 335.00 405.00 Chuck, square cut 39-68 lbs 258.00 345.00 Chuck, rolls, skinned 5-10 lbs 425.00 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00 970.00 Hotel Racks, 7 rib 14-25 lbs 785.00 970.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00 1810.00 Rack, Ribeye 3-9 lbs 2365.00 2365.00 Hindsaddles 89-153 lbs 525.00 680.00 Hindsaddles 89-153 lbs 525.00 680.00 Loins, regular 18-36 lbs 370.00 460.00 Loins, regular 18-36 lbs 370.00 460.00 Loins, Short Tenderloin 0.5-up lbs 1100.00 1760.00 Legs, double 68-117 lbs 530.00 720.00
Forequarters Necks, bone-in Necks, bone-in Preast Proreshank Nosco Bucco, foreshank Shoulder, full Chuck, square cut Chuck, square cut Shoulder full Netel Racks, 8 rib Notel Racks, 7 rib Notel Racks, Chop Ready, 7 rib Hotel Racks, Chop Ready, 6 rib Rindaddles Rind
Necks, bone-in 24-28 lbs 245.00- 285.00 Breast 10-18 lbs 110.00- 195.00 Foreshank 3-5 lbs 525.00- 935.00 Osso Bucco, foreshank 2-8 lbs 750.00- 1145.00 Shoulder, full 49-85 lbs 335.00- 405.00 Chuck, square cut 39-68 lbs 258.00- 345.00 Chuck, Shoulder Clod 4-9 lbs 425.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 755.00- 870.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 870.00 Hotel Racks, Chop Ready, 7 rib 14-25 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1375.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00 Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 370.00- 460.00 </td
Breast 10-18 lbs 110.00- 195.00 Foreshank 3-5 lbs 525.00- 935.00 Osso Bucco, foreshank 2-8 lbs 750.00- 1145.00 Shoulder, full 49-85 lbs 335.00- 405.00 Chuck, square cut 39-68 lbs 258.00- 590.00 Chuck, rolls, skinned 5-10 lbs 425.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00- 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00 Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00
Foreshank 0.50 lbs 525.00- 935.00 0.50 Bucco, foreshank 2-8 lbs 750.00- 1145.00 founder, full 49-85 lbs 335.00- 405.00 0.50 founder, full 49-85 lbs 335.00- 405.00 0.50 founder, full 39-68 lbs 258.00- 345.00 0.50 founder folls, skinned 5-10 lbs 425.00- 590.00 founder, Shoulder Clod 4-9 lbs 495.00- 660.00 founder found
Osso Bucco, foreshank 2-8 lbs 750.00- 1145.00 Shoulder, full 49-85 lbs 335.00- 405.00 Chuck, square cut 39-68 lbs 258.00- 345.00 Chuck rolls, skinned 5-10 lbs 425.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00- 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 870.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00- Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 370.00- 460.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 Strip Loins, bnls, 0x0 1-up lbs 525.00-
Shoulder, full 49-85 lbs 335.00- 405.00 Chuck, square cut 39-68 lbs 258.00- 590.00 Chuck rolls, skinned 5-10 lbs 425.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00- 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 990.00 Hotel Racks, 7 rib 14-25 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Rock, Ribeye 3-9 lbs 2365.00- 2365.00 Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, tyd, 4x4, trimmed 18-30 lbs 525.00- 685.00 Strip Loins, bnls, 0x0 1-up lbs 1295.00- 190.00 Loin, Short Tenderloin 0.5-up lbs 1100.00- 1760.00 Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Chuck, square cut 39-68 lbs 258.00- 345.00 Chuck rolls, skinned 5-10 lbs 425.00- 590.00 Chuck, Shoulder Clod 4-9 lbs 495.00- 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 870.00 Hotel Racks, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 180.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00- Hindsaddles 89-153 lbs 552.00- 680.00 Hindquarters 45-76 lbs 370.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Strip Loins, bnls, 0x0 1-up lbs 525.00- 685.00 Strip Loins, Short Tenderloin 0.5-up lbs 100.00- 1760.00 Legs, double 68-117 lbs 530.00
Chuck rolls, skinned Chuck, Shoulder Clod Chuck, Shoulder Clod Hotel Racks, 8 rib Hotel Racks, 7 rib Hotel Racks, 7 rib Hotel Racks, Chop Ready, 7 rib Hotel Racks, Chop Ready, 6 rib Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hindsaddles Hotel Racks, Chop Ready, 6 rib Hindsaddles Hindsaddles Hindsaddles Hotel Racks, Chop Ready, 6 rib Hindsaddles Hindsaddle
Chuck, Shoulder Clod 4-9 lbs 495.00- 660.00 Hotel Racks, 8 rib 15-26 lbs 785.00- 870.00 Hotel Racks, 7 rib 14-25 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00 Hindsaddles 89-153 lbs 525.00- 680.00 Loins, regular 18-36 lbs 370.00- 680.00 Loins, 4x4, trimmed 18-36 lbs 370.00- 460.00 Loins, Short Tenderloin 0.5-up lbs 1295.00- 1900.00 Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hotel Racks, 8 rib 15-26 lbs 785.00- 870.00 Hotel Racks, 7 rib 14-25 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00- 2365.00- Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Strip Loins, bnls, 0x0 1-up lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hotel Racks, 7 rib 14-25 lbs 785.00- 990.00 Hotel Racks, Chop Ready, 6 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 2365.00- Hindsaddles 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hotel Racks, Chop Ready, 7 rib 5-9 lbs 1375.00- 1810.00 Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00- Rack, Ribeye 3-9 lbs 2365.00- 2365.00- Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 525.00- 685.00 Strip Loins, bnls, 0x0 1-up lbs 525.00- 685.00 Strip Loins, bnls, 0x0 1-up lbs 100.00- 1900.00 Loin, Short Tenderloin 0.5-up lbs 100.00- 160.00 Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hotel Racks, Chop Ready, 6 rib 4-8 lbs 1450.00- 1870.00 Rack, Ribeye 3-9 lbs 2365.00- 680.00 Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Rack, Ribeye 3-9 lbs 2365.00- 2365.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hindsaddles 89-153 lbs 525.00- 680.00 Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Hindquarters 45-76 lbs 440.00- 695.00 Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Loins, regular 18-36 lbs 370.00- 460.00 Loins, 4x4, trimmed 18-30 lbs 525.00- 685.00 Extrip Loins, bnls, 0x0 l-up lbs 1295.00- 1900.00 Loin, Short Tenderloin 0.5-up lbs 1100.00- 1760.00 Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
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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- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Loin, Short Tenderloin 0.5-up lbs 1100.00- 1760.00 Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Legs, double 68-117 lbs 530.00- 650.00 Legs, single 34-59 lbs 530.00- 720.00
Legs, single 34-59 lbs 530.00- 720.00
Legs, slices, retail 760.00- 1170.00
Legs, TBS 4-piece 27-47 lbs 975.00- 1180.00
Legs, TBS 3-piece 24-39 lbs 890.00- 1150.00
Legs, BHS heel-out 27-42 lbs 665.00- 865.00
Legs, Sknd, butt tenderloin 0.5-up lbs 1300.00- 1735.00
Top Rnd, Sknd, cap-off 10-15 lbs 1300.00- 1725.00
Hindshank 5-8 lbs 695.00- 1060.00
Osso Bucco, Hindshank 2-8 lbs 1025.00- 1635.00
Stew Meat, regular 425.00- 630.00
Bnls Veal Trimmings 75-80% Lean 185.00- 280.00
Brils Veal Trimmings 75-80% Lean 185.00- 280.00 Brils Veal Trimmings 80-90% Lean 215.00- 315.00
Hvy Nature Green Hides(per piece) 83.00- 97.00

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

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - Friday, May 16, 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 114 158 529 1,609 1,754 2,670	Head	6,834 Wt Avg 479.14 392.67 340.37 317.61 301.29 288.54
CHOICE Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	AND	PRIME,	YG	5 Head	Head	533 Wt Avg

CERTIFIED FRESH AMERICAN LAMB Head

UNGRADED		Head 392
Weight	Head	Wt Avg
45-DN	89	318.24
45-55#	79	324.78
55-65#	95	294.06
65-75#	74	290.54
75-85#	28	229.71
85-UP	27	232.07

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 23.81 higher; 45 # to 55 #'s were 1.87 lower; 55 # to 85 # carcasses were 0.34 to 0.87 higher; 85 #'s and heavier were 1.39 lower.

* SAT-FRI	CHOICE AND PRIME,	YG	1-4	Head 6,615
Weight	Head			Wt Avg
45-DN	114			479.14
45-55#	151			393.44
55-65#	524			340.28
65-75#	1,509			317.01
75-85#	1,754			301.29
85-UP	2,563			288.17

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

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

E.	CUTS ORESADDLE	FOB	PRICE	CHA	ANGE	%	CARCASS		LBS.
204 209 207	RACK, 8-RIB MEDIUM BREAST ** SHOULDERS, SQ-CUT		809.62 155.18 301.06	-	3.90 7.75 1.44	_	11.00% 8.32% 23.65%	8.: 6.: 17.:	16
210	FORESHANK NECK ** HINDSADDLE		417.93 125.59		1.69 2.19		3.97% 2.22%	2.9	
232 232E 233A	LOINS, TRIMMED 4X4 FLANK UNTRIMMED ** LEG, TROTTER OFF		486.22 90.84 375.49	-	3.37 4.20 0.80	_	11.04% 3.61% 31.93%	8.2 2.0 23.0	67
	GROSS CARCASS VALUE:		369.40	-	1.10	9	95.74%	70.	85
	SADDLE VALUE SADDLE VALUE		391.68 379.68		0.65 1.68		19.16% 16.58%	36.3 34.	

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 335.65 -1.10

- * Shrink and trim of 3.15 lbs not reflected in cutout value.
 * Based on Actual Federally Inspected Slaughter Carcass Weigh of 74.00 lbs. for W/E 05/03/2014, 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.

Of Total Weighted Change from

Current Volume Fresh Cuts 1,081,936 pounds
Frozen Cuts 184,877 pounds

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

IMPS	Sub-Primal	Trades	Pound	Average	Prior Days
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65	10	4,266	\$378.27	0.68
	Carcass, 3-way, 65/up	0			
202		6	1,666	\$452.42	9.02
203 204	Bracelet Rack, 8-Rib, light	7	1,274	\$845.43	(1.69)
204	Rack, 8-Rib, medium	110	21.314	\$809.62	(3.90)
204	Rack, 8-Rib, heavy	9	1,346	\$809.62 \$834.96	(17.38)
204A	Rack, chined	34	11,799	\$875.85	2 67
204B		27	8,078		
204C			24,516	\$1,536.16	(8.34)
204D 206		7	1,032	\$1,908.52 \$281.46	(12.93)
206	Shoulders Shoulders, square-cut	105 223	152 764	\$1,908.52 \$281.46 \$301.06 \$518.82 \$166.98 \$137.81 \$500.73 \$417.93	(0.68) 1.44
208	Shoulders, square-cut, bnls		15 934	\$501.00	(5.75) (14.08)
209	Breast	125	42,366	\$166.98	(14.08)
	Breast, bulk	27	21,912	\$137.81	10.12
	Ribs, Breast bones off	43	5,011	\$500.73	(0.84)
210		153	11,974	\$417.93	11.69
229		0			
230 231	Hindsaddle Loins	15	12 100	\$332.39	(1.84)
232			14 444	\$486 22	(3.37)
232		77 32 119	4.321	\$486.22 \$610.49 \$689.48	(5.82)
232		119	30,672	\$689.48	1.29
232	Loins, trimmed 0x0	23	4,304	\$805.44	3.91
	Loins, short-cut, 2x2	0			
232A	Loins, short-cut, 1x1	0			
232A 232C	Loins, short-cut, 0x0 Loin, boneless, tied	0 13	1 701	\$1,440.25	(32.92)
232E		24	21.038	\$96.61	(2.45)
233	Legs	80	25,319	\$359.87	1.68
233A	Leg, trotter-off	146	39,295	\$375.49	(32.92) (2.45) 1.68 (0.80) (6.56) (0.69) 11.12 (3.09) (15.24)
233C	Leg, trotter-off, partial bn		3,724	\$492.57	(6.56)
233E	Leg, steamship	14	3,262	\$436.05	(0.69)
233F		49	10,015	\$408.24	11.12
234 234A	Leg, Boneless, Tied Leg, shank off, bnls	116 40	39,185	\$523.89 \$E06.04	(3.09) (15.24)
234B		0	9,003	\$330.34	(13.24)
234C		Ő			
234D	Leg, outside, boneless	0			
234E	Leg, inside, boneless	69	13,651	\$733.37	(2.72)
234F	Leg, sirloin tip, bnls	0			
234G		27	2,728	\$703.74	0.53
235 236	Back Back, trimmed	6	254	\$788.46	(1.40)
238	Trimmings	25	3,117		
239		26	1,440		3.04
244	Loin, boneless, 3-way		•		
245	Sirloin	0			
246	Tenderloin	6	135	\$1,465.76	0.00 (12.49)
295		31	5,290	\$630.54 \$510.05	(12.49)
296	Ground lamb Necks	33 43	11,251	\$125.67	(12.17) (7.23)
	140070			Q123.07	(7.23)
FROZE	N CHOICE & PRIME CUTS				

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204C	Rack, roast-ready, frenched	7	817	\$1,357.65	(81.32)
209	Breast	26	27,728	\$156.30	(6.65)
209A	Ribs, Breast bones off	3	777	\$441.88	5.39
210	Foreshank	40	8,528	\$391.66	23.32
232	Loins, trimmed 4x4	5	770	\$544.49	1.13
232E	Flank, untrimmed	18	34,147	\$87.28	(4.40)
233A	Leg, trotter-off	12	6,669	\$329.44	20.42
234	Leg, Boneless, Tied	4	1,236	\$633.86	0.00
234A	Leg, shank off, bnls	5	1,556	\$692.29	20.85
234E	Leg, inside, boneless	24	2,807	\$801.23	(49.74)
238	Trimmings	6	5,338	\$110.87	20.27
239	Special trimmings	3	1,920	\$312.19	0.00
295	Lamb for stewing	15	2,696	\$650.96	(6.95)
296	Ground lamb	64	11,085	\$514.47	9.28
	Necks	19	23,333	\$125.55	1.10

View complete report at http://www.ams.usda.gov/mnreports/lm_xl500.txt

SPECIAL REPORTS

BROILER-FRYER SLAUGHTER under federal inspection for 16-May-2014 and 17-May-2014 is estimated to be 31,450,000 UP 2.15 percent from a week ago and DN 2.87 percent from a year ago. (Last week 30,788,000; last year 32,379,000)

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 17-May-2014 is estimated to be 153,790,000 head DN 1.71 percent from a week ago, and DN 2.01 percent from a year ago. (Last week 156,466,000; Last year 156,952,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri May 16, 2014

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

CHICKEN, WITH SKIN ADDED

	PRI	ICES
	(CENTS I	PER POUND)
	FROZEN	FRESH
15% OR LESS		
PRICE RANGE	_	27.00-28.00
WTD AVERAGE PRICE	=	27.80
	VO	LUME
	(PER 1	,000 LBS.)
VOLUME TRADED	·	204
VOLUME EXPORTED		
	PR	ICES
	(CENTS	PER POUND)
15-20%	(,
PRICE RANGE	31.00-35.00	26.00-28.50
WTD AVERAGE PRICE	33.03	26.91
	VOI	UME
	(PER 1.	000 LBS.)
VOLUME TRADED	1,310	3,994
VOLUME EXPORTED	1,190	286
		ICES
		PER POUND)
20% OR MORE	(CENTS)	TERC TOONE)
RANGE	_	22.50
WTD AVERAGE PRICE	_	22.50
WID INVERTIGE TRICE	VOT	UME
		000 LBS.)
VOLUME TRADED	(FER I)	82
VOLUME EXPORTED		02
VOLUME EMPORTED		

NATIONAL CARLOT MEAT TRADE REVIEW Week Ending: Thursday, May 15, 2014

CARCASS PRICE EQUIVALENT INDEX VALUES

The carcass price equivalent index value of a Choice 600-900 lbs carcass was 0.99 higher at 215.96; Select 600-900 lbs carcass was 0.80 higher at 204.60 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 higher on fairly good to good demand and moderate to heavy offerings. The load count on Select and Choice cuts were notably high on Wednesday when the total was 176.25, this was the highest daily total since November 20th 2013. The Select and Choice rib and Chuck primals went higher, the round weakened, and the loin remained steady. The Choice rib primal had the highest gains of the Choice primals as all cuts went higher. The Choice chuck primal also went higher as chuck rolls and chuck tenders had the highest gains of the chuck primal this session. The round primal weakened, mostly due to the inside rounds going lower. The loin primal remained steady, however they are priced below last yearâ's levels and havenâ't kept the pace of the rib primal, they both are typically strong this time of year but as in many cases this year, the seasonal trends don't apply as retailers and packers are dealing with historically high prices. Fed and Blended grinds were mixed. Forward negotiated sales were light with a large consignment of ground chuck trading lower than the spot market. Beef trimmings were higher on moderate demand and light to moderate offerings. As packers pulled back the slaughter this week, the supply of beef trimmings tightened driving the priced upward.

For the week: Select and Choice rib primal 6.50 to 7.50 higher; Select and Choice round primal 2.50 to 2.75 lower; Choice and Select loin primal 1.50 to 2.25 higher; Beef trimmings 2.91 higher; Fed and Blended cattle grinds mixed with Fed and Blended ground chuck 14.00 to 22.00 higher.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 1.95 at 225.21 while Select 600/900# carcasses up 3.26

to 22.00 higher.

Composite of Boxed Beef Cutout Values: Choice 600 carcasses up 1.95 at 225.21 while Select 600/900# carcasses up at 215.47 when compared to last Friday.

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

Lean boneless processing beef unevenly steady and trimmings were mostly firm to higher compared to last week. Demand was moderate for moderate offerings. Trading activity was moderate. Weaker than expected demand pressured prices this week.

Market activity on import was slow on light demand and moderate to heavy offerings. Prices were mostly weak to 1.00 lower. The record and near record cattle slaughter in Australia and New Zealand and softer than anticipated demand ahead of the Memorial Day holiday period pressured prices.

Cutter cow cutout values were generally steady. Rib and flank cuts were mostly higher while chuck, round and loin items were mixed. 100% lean items were mostly firm to higher.

Lean boneless beef 92-94% were generally steady; 90% mostly 1.00 to 2.00 lower; 85% moderately higher; 81% steady; 75% unevenly steady; 65% moderately to sharply higher; Other lean percentages were not fully established. 100% lean combo items were mostly firm to higher. The cutter cow carcass gross cutout value for Thursday, May 15, 2014 was estimated at \$194.68 per cwt, 0.39 lower compared to last Friday.

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

steady

BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading on variety meats was very slow again this tr
period. Both beef and pork varieties trended mostly stead
demand was light. Beef head meat was the only item that tr
higher on light offerings. Trading with the Pacific Rim cour
continues to limit buying activity.

Market activity on tallows and greases was slow this
Central choice white grease moved higher on good biofuel de
Chicago tallow and grease markets were inactive. Chemical of
was good, but offerings were minimal. The export markets
quiet. The export markets were

Protein feed supplements experienced slow trading.

Protein feed supplements experienced slow trading. Feed demand was weak, resulting in a sluggish market. In light trading Central meat and bone meal ended steady while the Panhandle and pork product finished sharply lower. Panhandle blood meal closed steady while Central pork blood meal ended lower. Demand was light for light to moderate offerings.

Trading on major packer hides was also slow this week. With some Chinese tanners down due to environmental restrictions the market was under pressure. Most of the week was a stalemate. A little activity appeared late week. Packers were trying to hang on and not give up much ground. The market has a weak undertone. Heifer hides are plentiful. In light tests, Heavy Native Steers and Butt Branded Steers finished steady. Heavyweight Heavy Texas Steers finished lower.

and Butt Branded Steers finished steady. Heavyweight Heavy Texas Steers finished lower.

Beef Variety Meats: Beef cheeks domestic mostly steady; Hearts mostly steady; Oxtails no recent comparison; Tripe scalded edible export steady.

Pork Variety Meats: Cheeks 3.00-5.00 lower; Salivary glands 1.00 lower; Snouts steady.

Central choice white grease 2.00 higher; Central meat and bone meal steady; Panhandle meat and bone meal 20.00-25.00 lower; Central pork meat and bone meal 15.00-25.00 lower; ECB pork meat and bone meal 20.00 lower; Panhandle blood meal steady; pork Central blood meal 15.00 lower; Heavy Native Steer hides steady; Butt Branded Steer hides steady; heavyweight Heavy Texas Steer hides 2.00 lower.

The average value of hide and offal for the four days ending May 15, 2014, was estimated at 15.64 per cwt., down 0.10 from last week and up 1.35 from last year.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass market was steady to firm on open market and steady on packer owned calves with moderate demand and light to moderate offerings. Harvest numbers were 5.6 percent lower compared to last week's total. Dressed weights were down 0.1 pounds in the Northeast, down 8.3 pounds in the North Central, with the total NE & NC being down 3.6 pounds.

Compared to last week: Special fed veal cut prices were mostly steady, with a few chuck, legs and loin items firmer. Veal retail features increased over last session. Veal loin chops were the main item at 1.50 higher, however, shoulder items including breast were the most widely advertised cuts.

Carcass lamb sales for the week were mixed, as of 5/15/2014: 45# and down weight carcasses 6.32 higher; 45-55# carcasses 0.41 lower; 55-65# carcasses were 5.32 higher; 65-85# carcasses 0.34 to 0.81 higher: over 85# carcasses 0.88 lower. The estimated National Lamb Carcass Cutout Report was 0.08 lower compared to last week at 226.76

Pelt activity this week compared to last report: Pelt prices were steady this week. Trade continues to be very slow with a growing supply of unsold pelts in the global market allowing international buyers to keep pressure on current price levels. Furthermore turmoil in many global regions continues to keep buyers and seller hesitant as the market is presently moving from the seasonal change of finishing up old crop pelts to starting on new crop pelts. There has been some concern noted of muddy pelts entering the supply chain in the next few weeks as moisture is forecasted in much of the feeding region.

Source: USDA Market News Service, Des Moines, IA