# DAILY NATIONAL CARLOT MEAT REPORT

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



Des Moines, Iowa Ph# 515-284-4460

Fx# 515-284-4231

Washington, DC Ph# 202-720-6231 Fx# 202-690-3732

Friday, May 23, 2014 VOLUME 29, NO. 102

ESTIMATED DAILY LIVESTOCK	SLAUGHTER	UNDER FEDE	RAL INSPECTIO	ON .
**This report will not be	published	on Monday,	May 26, 2014	l, due
to federal holiday.**				
	CATTLE	CALVES	HOGS	SHEEP
Friday 05/23/2014 (est)	112,000	2,000	394,000	6,000
Week ago (est)	111,000	2,000	345,000	6,000
Year ago (act)	125,000	3,000	412,000	7,000
Week to date (est)	582,000	11,000	1,972,000	39,000
Came Del Tank What (and )	E 0 1 0 0 0	11 000	1 077 000	41 000

	CHILLE	CHLAFD	HOGS	SHEEP
day 05/23/2014 (est)	112,000	2,000	394,000	6,000
k ago (est)	111,000	2,000	345,000	6,000
r ago (act)	125,000	3,000	412,000	7,000
k to date (est)	582,000	11,000	1,972,000	39,000
e Pd Last Wk (est)	581,000	11,000	1,977,000	41,000
e Pd Last Yr (act)	626,000	14,000	2,069,000	42,000
vious day estimated	Steer and	Heifer	Cow	and Bull
Thursday		95,000		22,000

ESTIMATED DATES DIVESTOR	ATINDONIE A	ONDER PED	EKAL INSPECT.	LOIN
	CATTLE	CALVES	HOGS	SHEEP
Saturday 05/24/2014 (est	17,000	0	1,000	0
Week ago (est)	10,000	0	22,000	0
Year ago (act)	28,000	0	3,000	0
Week to date (est)	599,000	11,000	1,973,000	39,000
Same Pd Last Wk (est)	591,000	11,000	1,999,000	41,000
Same Pd Last Yr* (act)	653,000	13,000	2,072,000	42,000
2014 Year to Date	11,849,000	251,000	42,569,000	837,000
2013 *Year to Date	12,647,000	292,000	44,402,000	825,000
Percent change	-6.3%	-14.1%	-4.1%	1.5%
2014 *Totals subject to	revision/201	13 *Totals	adjusted to	reflect
NASS revisions/Yearly to	otals may not	t add due	to rounding	

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

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

			CHOICE 600-900	s: 6	ELECT 00-900	
Current Cu Change fro	utout Values: om prior day:		231.98	2	20.90	
Choice/Sel	lect spread: d Count (Cuts, Trimmings, Gri	nds):	1	1.08		
	PRIMAL VALUES					
Primal R			351.00 190.80	3	34.95	
Primal Ch			190.80	1	85.58	
Primal Ro			184.13 316 55	2	81.87 83 40	
Primal B			193.61	1	92.00	
Primal F	hort Plate lank		184.13 316.55 193.61 175.42 148.60	1	75.42 46.37	
TOAD COUNT	T AND CUTOUT VALUE SUMMARY FO           ice Select Trim Grinds Total           67 62 6 31 166           94 70 15 29 208           64 56 12 29 161           66 31 5 20 123           53 37 6 25 122	ם מסדמת מי	DAVC			
Date Cho	ice Select Trim Grinds Total		600-900	6	00-900	
05/22	67 62 6 31 166		231.79	2.	21.16	
05/21	64 56 12 29 161		230.23	2	19.03	
05/19	66 31 5 20 123		227.22	2	17.54	
05/16 5	53 37 6 25 122		225.98	2.	16.71	
Current 5	Day Simple Average:		229.28	2.	18.91	
CURRENT VO	OLUME - (one load equals 40.0	on nounds	2)			
Choice Cu	uts 58.99 loads		2,359,658	pounds		
Select Cu	uts 28.25 loads		1,129,856	pounds		
Ground Be	uts 58.99 loads uts 28.25 loads s 22.44 loads eef 18.23 loads		729,062	pounds		
Choice Cut	ts, Fat Limitations 1-6 Sub-Primal Tr	(IM) # of ades	= Individu Total Pounds	al Musc Pri Ran	le ce V ge	Weighted Average
100E 1 D	ib riboro lin on by in	20	115 221	647.00	700 00	661 60
112A 3 R	ib, ribeye, lip-on, bh-ni ib, ribeye, bnls, light	30 11	15.416	710 00	765.00	750.70
1103 3 B	,,,					
112A 3 R	ib, ribeye, bnls, heavy	31	109,478	700.00	780.00	751.05
112A 3 R1	ib, ribeye, bnls, heavy huck, semi-bnls, neck/off	31	109,478	700.00	780.00	751.05
112A 3 R1 113C 1 Cl 114 1 Cl	ib, ribeye, bnls, heavy huck, semi-bnls, neck/off huck, shoulder clod	31 11 12	109,478 24,605 58,206	700.00	780.00 246.00 256.50	751.05 230.89 244.96
112A 3 R1 113C 1 Ch 114 1 Ch 114A 3 Ch 114D 3 Ch	ib, ribeye, bmls, heavy huck, semi-bmls, neck/off huck, shoulder clod huck, shoulder clod, trmd huck, clod, top blade	31 11 12 3	109,478 24,605 58,206 2,868	700.00 225.00 231.00 344.00	780.00 246.00 256.50 390.00	751.05 230.89 244.96 350.44
112A 3 R1 113C 1 Ch 114 1 Ch 114A 3 Ch 114D 3 Ch 114E 3 Ch	ib, ribeye, bnis, heavy huck, semi-bnls, neck/off huck, shoulder clod huck, shoulder clod, trmd huck, clod, top blade huck, clod, arm roast	31 11 12 3 11	24,605 58,206 2,868 95,016	700.00 225.00 231.00 344.00 255.00	780.00 246.00 256.50 390.00 271.00	751.05 230.89 244.96 350.44 260.10
112A 3 R: 113C 1 CH 114 1 CH 114A 3 CH 114D 3 CH 114E 3 CH 114F 5 CH	ib, ribeye, bnls, heavy huck, semi-bnls, neck/off huck, shoulder clod huck, shoulder clod, trmd huck, clod, top blade huck, clod, arm roast huck, clod tender (IM)	31 11 12 3 11 4	24,605 58,206 2,868 95,016 4,056	700.00 225.00 231.00 344.00 255.00 530.00	780.00 246.00 256.50 390.00 271.00 570.00	751.05 230.89 244.96 350.44 260.10 561.35
112A 3 R: 113C 1 Cl 114 1 Cl 114A 3 Cl 114D 3 Cl 114E 3 Cl 114F 5 Cl 115 1 Cl	ib, ribeye, bnls, heavy huck, semi-bnls, neck/off huck, shoulder clod huck, shoulder clod, trmd huck, clod, top blade huck, clod, arm roast huck, clod tender (IM) huck, 2-piece, boneless huck, roll, lxl, neck/off	31 11 12 3 11 4	109,478 24,605 58,206 2,868 95,016 4,056	700.00 225.00 231.00 344.00 255.00 530.00	780.00 246.00 256.50 390.00 271.00 570.00	751.05 230.89 244.96 350.44 260.10 561.35
116B 1 Ch	ib, ribeye, lip-on, bn-in ib, ribeye, bnls, light ib, ribeye, bnls, light ib, ribeye, bnls, heavy huck, semi-bnls, neck/off huck, shoulder clod, trmd huck, clod, top blade huck, clod, arm roast huck, clod tender (IM) huck, 2-piece, boneless huck, roll, lxl, neck/off huck, chuck tender (IM)	12	26,947	226.00	256.00	243.98
116B 1 Ch	huck, chuck tender (IM)	12	26,947	226.00	256.00	243.98
116B 1 Ch	huck, chuck tender (IM)	12	26,947	226.00	256.00	243.98
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116B 1 Ch	huck, chuck tender (IM)	12	26,947	226.00	256.00	243.98
116B 1 Cl 3 Cl 120 1 Bi 120A 3 Bi 123A 3 Si 130 4 Cl 160 1 Ro 161 1 Ro 167A 4 Ro 168 1 Ro 168 3 Ro 169 5 Ro	huck, chuck tender (IM)	12	26,947	226.00	256.00	243.98
116B 1 Cl 3 Cl 120 1 Bi 120A 3 Bi 123A 3 Sl 130 4 Cl 160 1 Rc 161 1 Rc 3 Rc 167A 4 Rc 168 1 Rc 168 3 Rc 169 5 Rc 170 1 Rc	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck	12 31 7 7 22 0 5 0 35 20 22 23 0 5	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95
116B 1 Cl	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, top inside round ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 220.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 255.00 242.00 282.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 3 R 169 5 R 170 1 R 171B 3 R 171C 3 R	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round ound, outside round ound, of round	12 31 7 7 22 0 5 0 35 20 22 23 0 5	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 3 R 169 5 R 170 1 R 171B 3 R 171C 3 R 171C 3 R 174 1 L 174 3 L 174 3 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 220.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 255.00 242.00 282.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Si 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 3 R 170 1 R 171B 3 R 171C 3 R 1714 1 L 1714 3 L 1715 3 L 1715 3 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip loin, 1x1	12 31 7 7 22 0 5 0 35 20 22 23 0 5 35 35 20 22 23 15 35 35 35 35 35 35 35 35 35 3	26,947  96,717 9,243 18,239 31,875 0 6,025 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 243.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 3 R 168 1 R 168 3 R 170 1 R 171B 3 R 171C 3 R 171C 3 R 174 1 L 174 3 L 175 3 L 180 1 L 180	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip loin, 1x1 oin, strip, bnls, heavy	12 31 7 7 22 0 5 0 35 20 22 23 0 5 33 33	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 243.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 1 R 168 3 R 169 5 R 170 1 R 171 3 R 171 3 R 171 3 R 171 3 R 171 1 L 174 1 L 175 3 L 180 1 L 1 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, top inside round ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip loin, lxl oin, strip, bnls, heavy oin, strip loin bnls. lxl	12 31 7 7 22 0 5 0 35 20 22 23 0 5 35 35 20 22 23 15 35 35 35 35 35 35 35 35 35 3	26,947  96,717 9,243 18,239 31,875 0 6,025 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 243.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 3 R 170 1 R 171B 3 R 171C 3 R 171C 3 R 174 1 L 174 3 L 175 3 L 180 1 L 180 3 L 180 3 L 184 1 L 181 3 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 2x3 oin, strip loin, lx1 oin, strip, bnls, heavy oin, strip, bnls, 0x1 oin, strip, bnls, 0x1 oin, strip, bnls, 0x1 oin, top butt, bnls, heavy	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0	26,947  96,717 9,243 18,239 31,875 0 6,025 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0  88,939 8,237	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 220.00 243.00 574.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 242.00 236.50 255.60 257.00 651.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27
116B 1 Cl 120 1 B 120A 3 B 123A 3 S 16160 1 R 161 1 R 168 1 R 168 1 R 168 1 R 169 5 R 170 1 R 171C 3 R 171C 1 R 174 1 L 175 3 L 184 1 L 184 1 L 184 1 L 184 3 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, top inside round ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip loin, lxl oin, strip, bnls, heavy oin, strip, bnls, 0x1 oin, strip, bnls, 0x1 oin, top butt, bnls, heavy oin, top butt, bnls, heavy oin, top butt, bnleess	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0 88,939 8,237 309,300	226.00 280.00 510.00 472.68 300.34 230.00 245.00 217.00 268.00 220.00 220.00 243.00 574.00 575.00 350.00 379.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 242.00 282.00 236.50 255.60 257.00 651.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27
116B 1 Cl	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip loin, lx1 oin, strip, bnls, heavy oin, strip, bnls, heavy oin, strip, bnls, 0x1 oin, top butt, boneless oin, bottom sirloin, flap	12 31 7 7 22 0 5 0 35 20 22 23 0 5 5 0 35 20 22 23 0 5 5 0 32 23 0 5 5 6 6 7 7 8 8 8 8 9 9 9 9 9 9 9 9 9 9 9 9 9	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0 88,939 8,237 309,300 69,746	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 220.00 220.00 243.00 574.00 575.00 350.00 379.00 451.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00 651.00 383.00 418.00 530.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Sl 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 169 5 R 170 1 R 171C 3 R 171 L 175 3 L 180 1 L 184 1 L 185A 4 L 185B 1 L 185C 1 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, top inside round ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 2x3 oin, strip loin, lxl oin, strip, bnls, heavy oin, strip, bnls, heavy oin, strip, bnls, heavy oin, top butt, bns, heavy oin, top butt, bns, heavy oin, top butt, boneless oin, bottom sirloin, flap oin, ball-tip, bnls, heavy oin, sirloin, tri-tip (IM)	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0 88,939 8,237 309,300	226.00 280.00 510.00 472.68 300.34 230.00 245.00 217.00 268.00 220.00 220.00 243.00 574.00 575.00 350.00 379.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 242.00 282.00 236.50 255.60 257.00 651.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27
116B 1 Ch 3 Ch 120 1 B 120A 3 B 123A 3 S 16160 1 R 161 1 R 168 1 R 168 3 R 168 3 R 170 1 R 1710 3 R 1711 3 R 1711 3 R 1712 3 R 1715 3 L 180 1 L 185 1	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip, bnls, heavy oin, strip loin bnls. lx1 oin, strip, bnls, heavy oin, strip, bnls, 0x1 oin, top butt, boneless oin, bottom sirloin, flap oin, ball-tip, bnls, heavy oin, ball-tip, bnls, heavy oin, strioin, tri-tip (IM) oin, tri-tip, pld (IM)	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0 26 9 9 35 20 22 23 0 5 8 10 10 10 10 10 10 10 10 10 10	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0 88,939 8,237 309,300 69,746 20,789 24,844	226.00 280.00 510.00 472.68 300.34 230.00 245.00 214.57 217.00 268.00 220.00 243.00 574.00 575.00 350.00 379.00 451.00 266.00 355.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00 651.00 675.00 383.00 418.00 298.00 401.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27 622.85 365.44 391.17 505.84 273.90 368.48
116B 1 Cl 3 Cl 120 1 B 120A 3 B 123A 3 Si 130 4 Cl 160 1 R 161 1 R 168 1 R 168 1 R 168 3 R 170 1 R 171B 3 R 171C 3 R 171C 3 R 174 1 L 174 3 L 175 3 L 180 1 L 184 1 L 185 1 L	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside round ound, top inside round ound, top inside, denuded ound, top inside round ound, bottom gooseneck ound, outside round ound, peeled not in	12 31 7 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0 26 9 35 23 8 10 33	26,947  96,717 9,243 18,239 31,875 0 6,025 104,220 51,268 98,698 106,391 10,553 114,634 58,786 95,366 0  88,939 8,237 309,300 69,746 20,789 24,844 60,806	226.00 280.00 510.00 472.68 300.34 230.00 245.00 226.00 220.00 220.00 243.00 574.00 575.00 350.00 379.00 451.00 266.00 355.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 255.00 242.00 282.00 236.50 257.00 651.00 675.00 383.00 418.00 530.00 298.00 401.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27 622.85 365.44 391.17 505.84 273.90 368.48 1091.42
116B 1 Cl	huck, chuck tender (IM) huck roll, retail ready risket, deckle-off, bnls risket, point/off, bnls hort Plate, short rib huck, short rib ound, bone-in ound, boneless ound, bnls/peeled heel-out ound, knuckle, peeled ound, top inside round ound, top inside, side off ound, bottom gooseneck ound, outside round ound, eye of round (IM) oin, short loin, 2x3 oin, short loin, 0x1 oin, strip, bnls, heavy oin, strip loin bnls. lx1 oin, strip, bnls, heavy oin, strip, bnls, 0x1 oin, top butt, boneless oin, bottom sirloin, flap oin, ball-tip, bnls, heavy oin, ball-tip, bnls, heavy oin, strioin, tri-tip (IM) oin, tri-tip, pld (IM)	12 31 7 7 22 0 5 0 35 20 22 23 0 5 32 33 15 0 26 9 9 35 20 22 23 0 5 8 10 10 10 10 10 10 10 10 10 10	26,947  96,717 9,243 18,239 31,875 0 6,025 0 104,220 51,268 98,698 106,391 0 10,553 114,634 58,786 95,366 0 88,939 8,237 309,300 69,746 20,789 24,844	226.00 280.00 510.00 472.68 300.34 230.00 245.00 226.00 220.00 220.00 243.00 574.00 575.00 350.00 379.00 451.00 266.00 355.00	256.00 318.00 557.00 515.00 370.00 253.88 269.50 242.00 282.00 236.50 255.60 257.00 651.00 675.00 383.00 418.00 298.00 401.00	243.98 293.22 515.95 490.37 326.88 232.75 252.75 221.24 223.96 272.45 222.95 239.58 247.60 606.27 622.85 365.44 391.17 505.84 273.90 368.48 1091.42

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

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

Select Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

TOTAL Price Weighted

Select Cuts, Fat Limitations 1-6 IMPS/FL Sub-Primal	(IM) =	Individual	Muscle		
IMPS/FL Sub-Primal	# of Trades	Total Pounds	Pric	e l	Weighted
109E 1 Rib, ribeye, lip-on, bn-in 112A 3 Rib, ribeye, bnls, light 112A 3 Rib, ribeye, bnls, heavy 113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod	5 12	18,061	618.13	625.00	618.99
112A 3 Rib, ribeye, bhis, light	12	9,120	693.48	748.00	730.50
113C 1 Chuck, semi-bnls, neck/off 114 1 Chuck, shoulder clod	4	7,814	227.95	240.21	229.23
114 1 Chuck, shoulder clod, trmd	10	58,409	234.74		
114D 3 Chuck, clod, top blade	0	0 0 4,245			
114E 3 Chuck, clod, arm roast 114F 5 Chuck, clod tender (IM)	8	4,245	480.00	501.00	499.10
115 1 Chuck, 2-piece, boneless	2.2	141 020	055 00	205 00	050 00
116B 1 Chuck, chuck tender (IM)	7	52,751	255.00 239.00	285.00 259.97	258.02 241.47
116 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	0	0	200 00	292.00	202 60
120 1 Brisket, deckie-off, bnis 120A 3 Brisket, point/off, bnls	1	27,097	280.00	292.00	282.68
123A 3 Short Plate, short rib	4	10,348	455.00		463.24
130 4 Chuck, short rib 160 1 Round, bone-in	0	4,551	300.34	340.64	314.45
161 1 Round, boneless	0	10,348 4,551 0 0 28,208			
3 Round, bnls/peeled heel-out 167A 4 Round, knuckle, peeled	10	28,208	244.20	255.00	247.30
168 1 Round, top inside round					
168 3 Round, top inside round 169 5 Round, top inside, denuded	13	195,444	219.00	257.00	224.09
3 Round, top inside, side off					
170 1 Round, bottom gooseneck 171B 3 Round, outside round	8	63.652	222.00	242.70	230.70
171C 3 Round, eye of round (IM)	6	63,652 6,450 0 3,576	242.70		
174 1 Loin, short loin, 2x3 174 3 Loin, short loin, 0x1	0 5	0 3 576	500.32	612.00	556.56
175 3 Loin, strip loin, 1x1	5	3,370	300.32		330.30
175 3 Loin, strip loin, lxl 180 1 Loin, strip, bnls, heavy 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)	0	0			
180 3 Loin, strip, bnls, 0x1	9	46,719	487.46	615.00	539.51
184 1 Loin, top butt, bnls, heavy	8	45,561	288.50	311.00	
185A 4 Loin, bottom sirloin, flap	9	30,966	434.08	500.00	448.71
185B 1 Loin, ball-tip, bnls, heavy	8	75,883	240.00	270.00	243.07
185D 4 Loin, tri-tip, pld (IM)	0	0			
189A 4 Loin, tndrloin, trmd, heavy	7	21,330	1014.00 1	.087.00	1035.58
185C 1 Loin, sirloin, tri-tip (IM) 185D 4 Loin, tri-tip, pld (IM) 189A 4 Loin, tndrloin, trmd, heavy 191A 4 Loin, butt tender, trimmed 193 4 Flank, flank steak (IM)	5 5	7,631	551.54	584.00	565.16
CHOICE, SELECT & UNGRADED CUTS Fat		ng 1 6 (T		 	
CHOICE, SELECT & UNGRADED CUTS Fat	Limitatio	ns 1-6 (1)	m) = indiv		Muscie
124 4 Rib, Back Ribs, Fresh	5	20 112	105 00	150 00	125 22
121D 4 Plate, Inside Skirt (IM)	16	31,159	402.00	437.00	416.60
121C 4 Plate, Outside Skirt (IM)	10	13,264	579.23	641.00	599.91
Cap, Wedge Meat & (IM) Lean	22	125,238	285.00	306.00	290.38
124 4 Rib, Back Ribs, Fresh 124 4 Rib, Back Ribs, Frozen 121D 4 Plate, Inside Skirt (IM) 121C 4 Plate, Outside Skirt (IM) 121E 6 Outside Skirt, pld (IM) Cap, Wedge Meat & (IM) Lean Pectoral Meat	21	146,406	282.00	320.00	285.88
GB - STEER/HEIFER SOURCE - 10 Pound	Cnub Basis	- Coarse	and Fine G	rina	
Ground Beef 73%		135,503			
Ground Beef 75%	12	133,303	197.03	219.00	203.31
Ground Beef 81% Ground Beef 85%	14		198.20	240.00	216.89
Ground Beef 90%	0 0	0			
Ground Beef 93%	1.0	100 567	000 00	250 00	025 00
Ground Beef Chuck 80% Ground Beef Round 85%	12 4	120,567 4,347	220.00 266.00	259.80	235.00
Ground Beef Sirloin 90%	0	0			
BLENDED GB - STEER/HEIFER/COW SOURCE					
Blended Ground Beef 73% Blended Ground Beef 75%					
Blended Ground Beef 81%	17	118,400	197.90	240.90	218.53
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 50% lean trimmings Frozen 50% lean trimmings	29 0	897,492 0	116.70	128.50	121.08
FAT LIMITATIONS (FL) DESCRIPTION					
Maximum Average Fat Thickness			ximum Fat	at any	point
1. 3/4" (19mm) 2. 1/4" (6mm)		1. 1/:			
3. 1/8" (3mm)		1/-	4"		
4. Practically free (75% surface lead 5. Peeled/Denuded	n exposed)	1/			
6. Peeled/Denuded, surface membrane :		1/	8"		
Items that have no entries indicate				rtable	
because they did not meet the daily .					

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

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

Central	16.42	Loads	 656,690	pounds
National	42.32	Loads	 1,692,921	pounds

FOB Plant - Central	# of Trades	Total Pounds		ice nge	Weighted Average	
Chemical Lean Fresh 92-94% Frozen 92-94%						
Fresh 90% Frozen 90%	8	322,932	\$241.00	\$246.00	\$243.74	
Fresh 85% Frozen 85% Fresh 81% Frozen 81%	8	276,458	\$206.00	\$215.34	\$211.17	
Fresh 75% Frozen 75% Fresh 73% Frozen 73% Fresh 65% Frozen 65% <b>Bull Product</b> Fresh 94-96% Frozen 94-96%	3	32,300	\$190.13	\$193.00	\$192.44	

FOB Plant - National	# of Trades	Total Pounds		Price Range	
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	10	346,932	\$241.00	\$246.00	\$243.83
Frozen 90%					
Fresh 85%	10	280,571	\$206.00	\$215.34	\$211.15
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	3	32,300	\$190.13	\$193.00	\$192.44
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	11	114,626	\$157.00	\$167.00	\$164.15
Frozen 65%					
Fresh 50%	29	897,492	\$116.70	\$128.50	\$121.08
Frozen 50%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

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

IMPORT BEEF TRADE (Australia and New Zealand) FRI, May 23, 2014 Compared to Last Week: Market activity on imports was slow on light demand and moderate to heavy offerings. Prices were mostly 1.00 to 2.00 lower. Softer than anticipated demand ahead of the Memorial Day holiday pressured prices.

## AUSTRALIA AND NEW ZEALAND - FOB AND TIS

AUSTRALIA AND	NEW ZEALAND - FOB A		
		0-15 Days	
BULL MEAT:	East Coast		West Coast
95%	227.00- 229.00		
COW MEAT:			
95%	226.00- 227.00		
90%	209.00- 213.00		
CFM Fores 85%	200.00- 201.00		
Shank 85-90%			
Chuck 85%			
Beef Trim 85%	199.00- 200.00		
Beef Trim 80%	184.00- 187.00		
Beef Trim 75%	172.00- 174.00		
Beef Trim 70%			
Beef Trim 65%			
100 % LEAN:			
Top Rounds			
Flats & Eyes			
S.P.B.			
		16-45 Days	l .
BULL MEAT:	East Coast		West Coast
95%	227.00- 229.00		227.00- 228.00

Flats & Eyes S.P.B.		
		16-45 Days
BULL MEAT:	East Coast	West Coast
95%	227.00- 229.00	227.00- 228.00
COW MEAT:		
95%	224.00- 225.00	223.00
90%	209.00- 212.00	208.00
CFM Fores 85%	199.00- 200.00	
Shank 85-90%		
Chuck 85%		
Beef Trim 85%	198.00- 199.00	
Beef Trim 80%	184.00- 185.00	
Beef Trim 75%	172.00- 174.00	
URUGUAY - FOB A		
BULL MEAT:	0-15 Days	16-45 Days
95%		
COW MEAT:		
95%		

CFM Fores 85%
Beef Trim 85%
Beef Trim 80%
Beef Trim 75%

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

95% 90%

Compared to last market test: Utility and Cutter carcass market was steady on light demand and offerings.

### USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE

Index Values => Change =>		CHOICE 600-900# \$216.89 -1.07		SELECT 600-900# \$205.02 -1.29		
Current Index R SUPPLY (Live)	eflects the E 84,650 Hd	_	143,517		ittle.	
Equivalent: DEMAND (Box)	58 867 Hd*	\$213.80		\$201.13		
Equivalent: Live-Box Spread		\$219.98 (\$6.18)		\$208.90 (\$7.77)		
Nation	al Daily Dire	ct Cattle	akaown	Boxed	Beef Cut	outs
Nation (5 day Live Steer: Live Heifer: Drsd Steer: Drsd Heifer:	accumulated w Weight P 1346 1234 881 817	ghtd avg) rice Hea \$144.89 \$144.82 \$232.30 \$231.77	ad : 37,641: 18,071: 21,368 7,570	Ch 600-900 Se 600-900 Current Ld Previous I	)# )# ls: .ds:	\$231.98 \$220.90 127.9 165.9
Grading % Ch 600-900#: Ch 600-750#: Ch 750-900#: Se 600-900#: Se 600-750#: Se 750-900#:	Breakdown	74.76%: 24.85%: 49.91%: 25.24%: 7.21%: 18.03%:	D S H P. S	rop Credit teer Dressi eifer Dress rocessing C laughter Co	: ng % : sing %: Cost : ost :	15.68 63.40% 63.37% 12.00 50.50
Equivalent Val	ues for Outly	ing Beef Ca	cass Typ	es		
Basis Value = Qlty/Yield						1000#/up -23.13
Prime 1-3 Certified 1-3 Choice 1 Select 1 Stndrd 1-3 Prime 4 Choice 4	14.40 5.20 3.46 -8.69 -24.02 2.16 -10.93	\$203.96 \$194.76 \$193.02 \$180.87 \$165.54 \$191.72 \$178.63	\$217.85 \$208.65 \$206.91 \$194.76 \$179.43 \$205.61 \$192.52	\$231.29 \$222.09 \$220.35 \$208.20 \$192.87 \$219.05 \$205.96	\$227.23 \$218.03 \$216.29 \$204.14 \$188.81 \$214.99 \$201.90	\$197.22 \$185.07 \$169.74 \$195.92

# 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:		\$195.33 (\$0.03)					
Item 90% lean 100% lean inside round 100% lean, flats and eyes 100% lean, sp.B. Chuck Tender Kmuckle Tenderloin Tenderloin Ribeye Roll Ribeye Roll Ribeye Roll Flank Steak Kidney, Edible Fat, inedible Bone	4-7 lbs. 2-3 lbs. 3-4 lbs. 4-6 lbs. 6-8 lbs. 8up lbs.	Price \$243.83 \$337.64 \$321.25 \$317.06 \$263.36 \$262.82 \$438.48 \$535.69 \$291.00 \$325.41 \$354.20 \$27.67 \$32.33 \$27.97	Value \$136.15 \$7.83 \$7.45 \$15.85 \$2.63 \$6.65 \$2.32 \$3.96 \$3.06 \$2.41 \$2.59 \$1.25 \$0.15 \$0.65	Change \$0.01 (\$0.01) (\$0.01) \$0.02 \$0.01 \$0.01 (\$0.06) \$0.01 (\$0.01)			

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

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

Boner/Breaker Cuts	32.16	loads	1,286,593	pounds
Cutter/Canner Cuts	5.02	loads	200,960	pounds
Boner/Breaker/Cutter/Canner		loads	638,321	
100% Lean Items		loads	1,401,601	
Frozen Cuts	4.55	loads	182,040	pounds

TMDG	Sub-Primal	# of	Total	Weighted	Change from
THES	Sub-Primal	Trades	Pounds	Average	Prior Day
BONER	BREAKER				
112	RID, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs. Chuck, boneless 85% Chuck, brisket Round, top inside, 10-dn lbs. Round, top inside, 10-up lbs. Round, top inside c-off, 8-10 lbs. Round, top inside c-off, 10-14 lbs. Round, top inside c-off, 14-up lbs. Round, top inside c-off, 14-up lbs. Round, outside round Round, eye of round Loin, Semi-Bnls Short Loin, 13-dn l Loin, Semi-Bnls Short Loin, 13-up l Loin, strip, bnls, 7-9 lbs.	13	21,722	\$381.08	\$0.27
112	Rib, ribeye roll, 8-10 lbs.	48	94,863	\$382.68	\$2.52
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	25	31,222	\$439.61	(\$0.66)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	19	36,083	\$397.75	\$11.39
120	Chuck, boneless 85% Chuck, brisket	16 25	25,213	\$213.40	\$0.46
168	Round, top inside, 10-dn lbs.	3	7,030	\$245.98	(\$0.73)
168 1697	Round, top inside, 10-up lbs.	19	79,475 36 100	\$269.63	(\$0.09)
169A	Round, top inside c-off, 10-14 lbs.	31	238,965	\$326.87	(\$0.14)
169A	Round, top inside c-off, 14-up lbs.	8	33,512	\$333.96	(\$1.76)
171B	Round, outside round	35	53,804	\$315.06	\$5.90
	Loin, Semi-Bnls Short Loin, 13-dn 1	bs.	,	,	7
180	Loin, Semi-Bals Short Loin, 13-up 1	bs.			
T80	Loin, strip, bnls, 9-up lbs.	13	12,975	\$298.26	\$3.94
182	Loin, sirloin butt Loin, top sirloin butt Loin, bottom sirloin butt flap, bnl Loin, butt tender, peeled RYCANNER.	24	70 602	¢252 00	¢0.75
185A	Loin, bottom sirloin butt flap, bnl	s. 44	156,131	\$296.58	(\$2.34)
191A	Loin, butt tender, peeled		,	,	,,
112	IR/CANNER Rib. ribeve roll. 4-6 lbs.	3	591	\$291.00	
112	Rib, ribeye roll, 4-6 lbs. Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	52	116,087	\$330.59	(\$0.07)
112 <b>100</b> %					
100.0	Inside round - Combo	20	207,145	\$331.98	(\$0.73) \$0.33 \$0.04 \$0.16
	Inside round - Boxed	40	63,785	\$356.03	\$0.33
	Outside round Eye of round	8	10,416	\$326.69	\$0.04
	Flats and eyes - Combo	42	440,573	\$321.43	\$0.16
	Flats and eyes - Boxed Striploin				
	S.P.B Combo S.P.B Boxed	33	490,252	\$317.06	(\$0.49) (\$0.02)
BONER	S.P.B Boxed L <b>/BREAKER &amp; CUTTER/CANNER</b>				
116B	Chuck, chuck tender	25	78,700	\$263.36	(\$0.55)
167A	Round, knuckle, peeled	32	123,422	\$262.82	\$0.73
190	Loin, tenderloin, 3-4 lbs.	48	71,934	\$536.21	\$2.93
190	Loin, tenderloin, 4-5 lbs.	133	167,901	\$563.23	(\$7.46)
190	Flank, flank steak	69	62,832	\$329.68	(\$2.19) (\$6.29)
	Flank, rough	51	86,472	\$289.21	(\$0.55) \$0.73 \$3.12 \$2.93 (\$7.46) (\$2.19) (\$6.29) \$0.29
112	CHERAKER & CUTTER/CANNER Chuck, chuck tender Round, knuckle, peeled Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak Flank, rough NONDRINERAKER Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 8-10 lbs.	6	20.125	\$350.76	(\$4.51)
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-10 lbs. Rib, ribeye roll, 10-up lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-dn lbs. Rib, ribeye roll-lip-on, 8-up lbs.	Ü	20,125	<b>\$330.</b> 70	(41.01)
112	Rib, ribeye roll, 10-up lbs.	2	7 521	¢202 00	
112A	Rib, ribeye roll-lip-on, 8-up lbs.	3	1,321	\$393.00	
169A	Round, top inside c-off, 8-10 lbs.				
169A 169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	RID, ribeye roll-lip-on, 8-up 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.  N CUTTER/CANNER	3	7,020	\$359.48	
112	Rib, ribeve roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs. Rib, ribeye roll, 8-up lbs.	10	73,625	\$317.25	(\$25.09)
FROZE	N BONER/BREAKER & CHTTER/CANNER				
190	Toin tenderloin 2-3 lbs				
190 190	Loin, tenderloin, 3-4 lbs.	3	7.636	\$575.85	
190	Loin, tenderloin, 2-3 lbs. Loin, tenderloin, 3-4 lbs. Loin, tenderloin, 4-5 lbs. Loin, tenderloin, 5-up lbs. Flank, flank steak		,,030		
193	Flank, flank steak	17	44,855	\$252.83	\$4.74

MAJOR PACKER	HIDES,	CURED	&		ED			
				Lds		Price/Pi		Price/CWT
HVY NATIVE STR	60-62#							unq
	60-64#							
	62-64#							
	64-68#							
	74#Min							
	82-84#							
NATIVE STEER	46-48#							
COL BRAND STR	60-62#							
	62-64#							
	68-72#							
	70-72#						105 00	_
BUTT BRAND STR	60#Min						106.00	
	60-62#						107.00	
	62#Min						108.00	В
	62-64#						108.00	A
	72Min#							
NATIVE HEIFER	46-48#							
HVY NATIVE HFR	47#Min							
	48-50#						87.50	A
	50-52#							
	52-55#							
BRANDED HFRS	48#Min							
	48-50#						85.00	В
	62-64#							
BRAND HFR SW	48-50#							
	50-52#							
BRND COW SW	48-50#							
	50-54#							
BRANDED COW	48-50#							
	50-54#							
NATIVE COW	48-50#							
	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								
	100-10#						100 00	_
HVY TEX STEER	60-62#						102.00	
	62-64#						105.00	A
	64-66#							
	66-68#							
	72#Min							
	80#Min							
HVY TEX STR/HFR								
	60-64#						100 00	
BRANDED STEER	60-62#			-	1.0		102.00	
	60-64#							
	70#Min							
	80#Min							

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

BEEF VARIETY MEATS - FROZEN				
Items	Lds	Price R	ange	Wtd Avg
CHEEK MEAT, trmd, 70-75% lean export			172.00	172.00 C
FEET, nails off, skin on HEAD MEAT, 60-70% lean export			52.00	52.00 E
HEARTS, regular, bone out regular, bone out regular, bone-out exp KIDNEYS, export LIPS, unscalded LIVERS, selected, 2/box selected, 2/box regular, 2/box regular, export, 2/box OXTAILS, selected, small box SWEETBREADS, domestic export TONGUES, Individually Wrapped Swiss-Cut#1, Wht, 0-3% trm, Exp Swiss-Cut#1, Blk, 0-3% trm, Exp Swiss-Cut#1, domestic export		66.00 -	68.00 64.00	66.67 B 64.00 E
TRIPE, scalded, edible scalded, edible, export scalded, unbleached, export honeycomb, bleached			82.00	82.00 E

-- BEEF PET FOODS - FOB SUPPLY POINT -----FRESH 16.00-31.00 12.00-15.00 11.00-11.50 QUARTERLY CONTRACTS:
GULLETS-TRACHEA
KIDNEYS, inedible BOXED FROZEN LIVERS, 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 15.68 per cwt live, unchanged
when compared to Thursday's value

TODAY'S CALCULATIONS FOR BY-	-PRODUC	T VALUE	(STEER)	
	Lbs	Price	Change	Value
			Prv/Dv	
Steer hide, butt brand/Pc	4.74	107.25		7.80
Tallow, edible (2)	1.20	45.25	-	0.54
Tallow, packer bleachable	4.50	43.25	-	1.95
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	66.75	-	0.25
Lips, unscalded	0.13		-	0.23
Livers, slcted, export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	82.00	-	0.53
Tripe, honeycomb bleached		162.25		0.24
Lungs, inedible		4.88	-	0.02
Melts	0.14	5.25	-	0.01
Meat & bone ml 50% blk/ton		480.00	-	0.89
Blood meal 85% blk/ton pnh	0.60	1100.00	-	0.33
Totals:	18.55			15.68
Dressed equivaler	nt basi	s (63% c	dress):	24.89
(1) Typical slaughter steer	weighs	1,375	oounds	

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

\*\*HIDE WEIGHT ADJUSTED TO REFLECT SEASONAL CHANGE\*\*

The average value of hide and offal for the five days ending Fri, May 23, 2014, was estimated at 15.65 per cwt., up 0.02 from last week and up 1.67 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 15.88 per cwt live, unchanged from Thursday's value

MODAVIG CALCULAMIONG BOD DV DDODUCM VALUE (CAMMUE)

TODAY'S CALCULATIONS FOR BY	-PRODUCT	VALUE (	CATTLE)	
	Lbs	Price C	hange	Value
		P	rv/Dy	
Cattle hide/Pc	4.74	104.00		8.00
Tallow, edible (2)	1.20	45.25	-	0.54
Tallow, packer bleachable		43.25	-	1.95
Tongues, Swiss #1 0-3%,exp	0.24	380.00	-	0.91
Cheek meat, trmd	0.32	172.00	-	0.55
Head meat		127.50		0.17
Oxtail, selected		350.00		0.84
Hearts, reg, bone out	0.38	66.75		0.25
Lips, unscalded		180.00	-	0.23
Livers, slcted, export	0.96	44.00	-	0.42
Tripe, scalded edible	0.65	82.00		0.53
Tripe, honeycomb bleached	0.15	162.25	-	0.24
Lungs, inedible		4.88	-	0.02
Melts		5.25	-	0.01
Meat & bone ml 50% blk/ton			-	0.89
Blood meal 85% blk/ton pnh	0.60	1100.00	-	0.33
Totals:	18.55			15.88
Dressed equivalent				25.25
(1) Tronidal alaughtan dattl	a maiaha	1 200 -	~··~~~	

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

### \*\*HIDE WEIGHT ADJUSTED TO REFLECT SEASONAL CHANGE\*\*

WEEKLY USDA BY-PRODUCT DROP VALUE (COW)
The hide and offal value from a typical slaughter cow(1) for the week ended 5/23/2014, was estimated at 15.97 per cwt live, down -0.06 from last week.

CALCULATIONS FOR BY-PRODUCT VALUE (COW)

Lbs Price Change Value

		Prv/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	0.32 384.75	4.00	1.23
Cheek meat, trmd	0.43 189.25	2.75	0.81
Head meat	0.14 180.00	-	0.25
Oxtail, reg, small box	0.20 315.25	-10.75	0.63
Hearts, reg, bone out	0.46 65.00	-3.00	0.30
Lips, unscalded	0.13 159.00	-	0.21
Livers, reg, gall off (3)	0.90 30.25	-0.25	0.27
Tripe, scalded edible, blchd	1.06 92.50	-1.50	0.98
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	10.71 490.00	-6.50	2.62
Blood meal, 85% blk/ton	0.731074.00	40.50	0.39
Totals:	24.44		15.97
Dressed equivalent basis	(47% dress):		33.98

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

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT For Week Ended 5/23/2014 Dollars/hundredweight Lds Price Range Frozen CARLOT/L.C.L. Basis Wtavq CHEEK MEAT. Trimmed 3.0 185.00 196.00 189.33

CHEEK MEAT,
FEET, unbleached, sk
FEET, bleached, sk
HEARTS, Regular,
HEARTS, Regular,
CanadianHEARTS,
KIDNEY'S
LIPS,
Regular
Regular AT, Trimmed
unbleached, skin-on, exp
bleached, skin-on, exp
Regular, bone-out
Regular, bone-out, exp
Canadian-style, exp 4.0 62.00 -69.00 65.00 Export 3.0 32.00 32.00 unscalded Regular,bulk-pack LIPS, LIVERS, LIVERS, Regular, bulk-pack export
LIVERS, Regular, 2/box, export
LIVERS, Regular, 2/box, export 7.0 30.00 -30.50 30.21 MELTS MELTS,
OXTATLS,
SALIVARY GLANDS
SWEETBREADS,
TONGUES, #1 white Swiss cut,IW
TONGUES, #1 black Swiss cut,IW
TONGUES, #1 black Swiss cut,IW
TONGUES, #1 black Swiss cut,IW
TONGUES, #1 mixed,Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, exp.#1 mixed,Swiss cut,IW
TONGUES, #1 mixed,Swiss cut,IW
TONGUES, #2 mixed Swiss cut,IW 1.7 300.00 -325.00 315.29 407.00 407.00 1.0 369.00 369.00 TONGUES, #2 mixed Swiss cut,IW TONGUES, exp.#2 mixed,Swiss cut,IW 0.5 394.00 -395.00 394.40 TONGUE Trimmings
TRIPAS
TRIPE, bleached, scalded, edible
TRIPE, bleached, scalded, edible exp
TRIPE, unbleached, scalded, edible exp
TRIPE, honeycomb bleached
TRIPE, honeycomb unbleached
TRIPE, omasum unbleached TONGUE Trimmings 5.0 89.00 -96.00 92.40 1.0 165.00 165.00 0.5 440.00 440.00

MANDATORY PORK REPORT FOR Friday, May 23, 2014
NATIONAL DAILY PORK REPORT FOR PLANT - Negotiated Sales - Afternoon - FOR Plant

MANDATORY PORK REPORT FOR I	Friday, gotiated S	May 23, 2014	1 FOB Plant	Sparerib	Pounds	Price Range	Wtd Avg
Loads PORK CUTS : 221.17				Trmd Sparerib - LGT Trmd Sparerib - LGT, FZN	219,522	168.03 - 206.00	175.27
Loads TRIM/PROCESS PORK : 31.08  USDA ESTIMATED PORK CUT-OUT VALUES - as o				Timd Sparerib - LGT, Poly Timd Sparerib - LGT, Poly, FZN Timd Sparerib - LGT Combo Timd Sparerib - LGT 1 PC VAC	6,017 20,182	188.25 - 216.63 158.50 - 209.00	196.62 175.02
Based on negotiated prices and volume of and on average industry cutting yields.	pork cuts			IIII Sparcino 161, 110 Vic	32,838 165,221	154.50 - 175.38 151.50 - 195.00	173.40 154.74
100 pounds. Calculations for 205 lb Pork Carcass. 53-	54% lean,	0.65"-0.80" BF Last	Rib	Trmd Sparerib – LGT, 1 PC VAC, FZN Trmd Sparerib – MED Trmd Sparerib – MED, FZN	481,183 7,336	- 146.00 - 188.50 143.00 - 176.45	
Today's Estimated P	rimal Cuto	ut		Trind Sparerib - MED, Poly Trind Sparerib - MED, Poly, FZN	16,104 8,042	178.37 - 193.63 157.46 - 165.70	184.47
Date Loads Carcass Loin				Trind Sparerib - Med Combo Trind Sparerib - MED, 1 PC VAC	20,143	- 163.00 - 181.02	
05/23/2014 252.26 115.06 116.96 1 Change: 1.28 1.74	0.55 -1	.82 -5.30 5.06	0.66	Trmd Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC St Louis Spareribs, VAC, FZN	49,648	222.00 - 279.00	
	.35.93 93	.36 158.89 99.47	149.29	St Louis Spareribs, POLY St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN	100.157	210.35 - 315.00 - 203.50 - 292.00	288.00 254.71
05/21/2014 412.32 114.92 115.84 1 05/20/2014 363.71 116.71 116.47 1 05/19/2014 234.45 114.67 116.03 1	.35.30 95	.43 162.97 102.84 .91 162.46 103.82 .77 158.61 103.03	156.68	St Louis Spareribs, Combo BBQ Style Spareribs, VAC	3,950 218,847	254.00 - 269.00 182.00 - 256.30	261.78 193.53
03/13/2011 231.13 111.07 110.03 1	.50.57	.,, 130.01 103.03	110.72	St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN BBQ Style Spareribs, Poly	76,240	201.00 - 215.10 -	201.14
Five Day Average 115.03 116.10 1				DDO Chale Conserving Comba		-	
Loin	Pounds	Price Range	Wtd Avg	Ham			
1/4 Trimmed Loin VAC 1/4 Trimmed Loin VAC, FZN	406,652	134.67 - 148.00 -	139.28	17/dn Ham Combo 17-20# Trmd Selected Ham			
1/4 Trimmed Loin Paper	4,748 308.150	<del>-</del> -		20-23# Trmd Selected Ham 23-27# Trmd Selected Ham	133,548 564,905	- 104.15 - 129.00 102.00 - 125.25	113.43 106.45
1/4 Trimmed Loin Combo 1/8 Trimmed Loin VAC	4,748 308,150	130.50 - 136.37 134.00 - 170.63	134.16 148.27	17-20 Hall Boxed F7N	5,046	_	
1/8 Trimmed Loin VAC, FZN 1/8 Trimmed Loin Paper 1/8 Trimmed Loin Paper, FZN	4,748 308,150 38,869 24,071	135.00 - 139.72 144.63 - 165.63	136.83 157.29	20-23 Ham Boxed, FZN 23-27 Ham Boxed	3,408	131.63 - 145.50	
1/8 Trimmed Loin Combo Bone-in CC, Tender-in Loin VAC	22,614	- 180.10 - 229.00	194.50	23-27 Ham Boxed, FZN 27 & up Bone In Hams Combo		-	
Bone-in CC, Tender-in Loin VAC, FZN Bone-in CC, Tender-in Loin Combo	07.200		105.00	17–20 Boxed Vac Pack 17–20 Boxed Vac Pack, FZN 20–23 Hams Sknd/Defatted Boxed		-	
B-In CC, Tender-in, FLON Loin B-In CC, Tender-in, FLON Loin, FZN Bnls CC Strap-on	87,380 337,890	174.00 - 198.85 - 159.00 - 211.63		20-23 Hams Skind/Defatted Boxed, FZN Collared Ham Combo		-	
Bnls CC Strap-on, FZN Bnls CC Strap-off		172.00 - 215.25		Collared Ham Boxed Collared Ham Boxed, FZN			
Bnls CC Strap-off, FZN Bnls CC Strap-on, 1/2 cut		- -		3 Muscle Ham to Blue 4 Muscle Ham to Blue 5 Muscle Ham to Blue	28,111	180.90 - 185.41	185.09
Bnls CC Strap-on, 1/2 cut, FZN Bnls CC Strap-off, 1/2 cut Bnls CC Strap-off, 1/2 cut, FZN	25,676	195.95 - 198.00	197.83	3 Muscle Ham to Blue Boxed 4 Muscle Ham to Blue Boxed		-	
Whole Bnls Strap-on Boneless Sirloin	357,030	153.00 - 182.23	166.77	5 Muscle Ham to Blue Boxed Roll Out Ham	48,750		163.81
Boneless Sirloin, FZN Boneless Sirloin, Combo	34,941	155.70 - 158.00 -	156.39	Rollout Hamm Bals Boxed Roll Out Hamms Rolled & Tied	19,907	150.00 - 183.50 -	169.87
Bone-in Sirloin Bone-in Sirloin, FZN Blade Ends	151,073	-	111.75	Roll Out Ham Rolled Tied Boxed 2pc 2PC Boxed		- - -	
Blade Ends, FZN Tenderloin	62,551 94,104	98.50 - 116.00 - 253.00 - 304.00		2PC Boxed, FZN Insides	63,491	- 152.25 - 176.00	163.21
Tenderloin, FZN Tenderloin, 1 pc vac	,			Outsides Knuckles	49,496 111,322	153.00 - 168.00 147.25 - 156.00	159.89 150.36
Tenderloin, 1 pc vac, FZN Butt Tender		_ _		Lite Butt Insides (RED) Combo Outsides (RED) Combo		- - -	
Butt Tender, FZN Backribs 2.0#/up Backribs 2.0#/up. FZN	386,707	246.05 - 291.00	266.51	Knuckles (RED) Combo Lite Butt (RED) Combo		-	
Backribs 2.0#/up, FZN Backribs 2.0#/up 1 Pc Vac Backribs 2.0#/up 1 Pc Vac, FZN Piblets	17,698 44,285	259.85 - 309.30 252.00 - 302.00	281.68 253.94	Inner Shank Outer Shank Insides Boxed	28,393	- 129.25 - 133.00 175.00 - 187.00	129.73
Riblets Riblets, FZN		_		Outsides Boxed	5,611	1/5.00 - 187.00	1//./6
Butt				Lite Butt Boxed Inner Shank Boxed		-	
1/4 Trim Butt VAC 1/4 Trim Butt VAC, FZN 1/4 Trim Butt Paper 1/4 Trim Butt Paper, FZN 1/4 Trim Butt Combo 1/4 Trim Butt 1 Pc VAC	661,555 45,761	151.00 - 170.00 145.00 - 150.50	158.40 145.56	Outer Shank Boxed Shanks Bone In		-	
1/4 Trim Butt Paper 1/4 Trim Butt Paper, FZN	21,000	174.63 - 187.63	179.19	Shanks Bone In Boxed Shanks Bone In Boxed, FZN		- -	
		146.00 - 165.63	158.40	Belly			
1/8 Trim Butt Vac 1/8 Trim Butt Vac, FZN	51,173	162.00 - 190.63 -	170.31	Derind Belly 7-9# Derind Belly 9-13# Derind Belly 13-17# Derind Belly 17-19#	3,971	- 182.00 - 190.00	185.77
1/8 Trim Butt Paper 1/8 Trim Butt Paper, FZN	9,799	172.00 - 186.00 -	177.13	Derind Belly 13-17# Derind Belly 17-19# Derind Belly 7-9# Boyed	98,579	171.85 - 205.00 - -	178.06
1/8 Trim Butt Combo 1/8 Trim Butt 1 Pc VAC 1/8 Trim Butt 1 Pc VAC, FZN	19,285	- 169.00 - 175.00 -	172.70	Derind Belly 7-9# Boxed Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed	7,068	- 182.00 - 231.03	200.53
1/4 Trim Steak Ready Butt Vac 1/4 Trim Steak Ready Butt Vac, FZN	118,219	167.00 - 174.09 -	170.01	Derind Belly 9–13# Boxed, FZN Derind Belly 13–17# Boxed		-	
1/4 Trim Steak Ready Butt 1 Pc Vac 1/4 Trim Steak Ready Butt 1 Pc Vac, FZN	22,807	173.00 - 175.00		Derind Belly 13-17# Boxed, FZN Derind Belly 17-19# Boxed Derind Belly 17-19# Boxed, FZN		-	
1/8 Trim Steak Ready Butt Vac 1/8 Trim Steak Ready Butt Vac, FZN 1/8 Trim Steak Ready Butt 1 Pc Vac	293,476 4,923	161.00 - 183.00 - 171.79 - 174.50		Skin-on Belly 8-10#		-	
1/8 Trim Steak Ready Butt 1 Pc Vac, FZN 1/4 Trim Bnls Butt VAC	459,267	167.00 - 210.50		Skin-on Belly 12-12# Skin-on Belly 12-14# Skin-on Belly 14-16# Skin-on Belly 16-18#	18,368 13,822	158.00 - 166.00 160.00 - 162.00	161.25 160.95
1/4 Trim Bnls Butt VAC, FZN 1/4 Trim Bnls Butt Poly	5,104	- 184.63 - 205.25	191.78	Skin-on Belly 16-18# Skin-on Belly 18-20# Skin-on Belly 20-25#		- -	
1/4 Trim Enls Butt Poly 1/4 Trim Enls Butt Poly 1/4 Trim Enls Butt Poly, FZN 1/4 Trim Enls Butt Combo 1/4 Trim Enls Butt 1 Pc VAC 1/4 Trim Enls Butt 1 Pc VAC, FZN	38,358 16,747 4 689	171.00 - 190.22 169.90 - 176.00 178.53 - 215.13	171.54 171.90	Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed FZN		- - -	
1/4 Trim Bals Butt 1 Pc VAC, FZN Bals CT Butt 1 Pc VAC	4,009	-	191.41	Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN	17,337	225.00 - 247.45 - 175.00 - 240.14	230.83
Bnls CT Butt 1 Pc VAC, FZN				Skin-on Belly 12-14# Boxed Skin-on Belly 12-14# Boxed, FZN	43,558	175.00 - 240.14	182.71
Picnic  RS Smoker Trim Picnic Combo		_		Skin On Belly 14-16# Boxed, FZN		=	
SS Smoker Trim Picnic VAC SS Smoker Trim Picnic VAC SS Smoker Trim Picnic VAC, FZN	279,972	106.67 - 135.00 -	108.49	Skin On Belly 16-18# Boxed, FZN			
SS Smoker Trim Picnic Paper/Poly SS Smoker Trim Picnic Paper/Poly, FZN	21,033	116.63 - 127.63 -	121.38	Jowl	20 427	46 E0 0F 0F	61 71
SS Smoker Trim Picnic Combo SS Smoker Trim Picnic 1 Pc Vac	29,113	115.26 - 140.08	126.84	Skinned Conbo Skinned Boxed Skinned Boxed, FZN Skin On Conbo	4,020 41.500	40.50 - 85.25 87.25 - 107.50 78.00 - 87.25	95.20 78.33
SS Smoker Trim Picnic 1 Pc Vac, FZN Picnic Cushion Meat Vac Picnic Cushion Meat Vac, FZN	38,786	186.00 - 197.63 -	190.64	Skin-On Boxed	,500		. 3 . 3 3
Picnic Cushion Meat Poly Picnic Cushion Meat Poly, FZN	7,740	181.50 - 201.45		Skin-On Boxed, FZN		-	
Picnic Cushion Meat Combo	13,943	172.00 - 196.00	188.56				

MANDATORY	PORK I	REPORT	FOR	Friday	, May	23,	2014	
NATIONAL DAILY	PORK REPO	ORT FOB PLA	<b>MT</b> - 1	Negotiated	Sales -	Afterno	oon - FOB Plant	Ξ

NATIONAL DAILY PORK REPORT FOB PLANT - Neg	potiated Sa	ales - Aft	ermoon -	FOB Plant	
	Pounds	Price 1	Range	Wtd Avg	
Trim					
42% Trim Combo	238,615	65.37 -	81.25	67.29	
65% Trim Combo 72% Trim Combo	549,357	111.00 -	125.00	113.48	
85% Trim Combo 42% Trim Boxed		70.55 -			
42% Trim Boxed, FZN	0,000	-	04.00	15.50	
65% Trim Boxed 72% Trim Boxed	21.120	116.53 -	153.00	133.11	
72% Trim Boxed, FZN 85% Trim Boxed	64,020	116.53 - 120.00 -	133.25	121.69	
District March Godes Godesian O. I	20,170	135.00 - 133.73 -	141.00	137.54	
Picnic Meat Compo Cusnion Out Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	55,380	133.73 -	173.26	142.20	
Picnic Meat Combo Cushion In	8,580	149.00 -	169.63	163.44	
Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In Picnic Meat Boxed Cushion In, FZN		_			
Trim w/Trace Combo Trim w/Trace Boxed	83,100	50.00 -	53.00	51.50	
Trim w/Trace Boxed, FZN		-			
Blade Meat Combo Blade Meat Boxed	7.500	179.04 -	180.72	179.58	
Blade Meat Boxed, FZN		-			
72% Ham Trim Boxed	10,150	110.00 -	110.00	112.30	
90% Ham Trim Combo		-			
Variety					
Untrimmed Neckbones Gas	28,343	68.00 -	100.87	74.08	
Untrimmed Neckbones Gas, FZN Trimmed Neckbones Gas	13 110	53.00 -	65 00	58.87	
Trimmed Neckbones Gas. FZN		_			
Trimmed Neckbones Poly Trimmed Neckbones Poly, FZN	23,232 47,400	53.00 - 40.00 - 65.00 -	74.70 50.00	61.28 41.65	
Untrimmed Neckbones Poly	20,490	65.00 -	124.50	109.90	
Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo		_			
Untrimmed Neckbones Combo Breast Bones Poly	6,430	25.50 -	37.00	32.55	
Donald Donald Doll Hong	55,691	78.85 -	107.00	94.96	
Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN	20,800	140.03 -	149.00	145.33	
Brisket Bones, Full Cut, 10#, FZN Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN Drisket Bones, Full Cut, 30#, FZN	6,300	116.00 -	121.63	117.61	
Brisket Bones, Full Cut, Combo	33,290	- 00.30	134.00	05.55	
Tails, Poly Tails, Poly, FZN	14.520	65.40 -	82.00	72.47	
Tails, Gas	,	-			
Tails, Gas, FZN Tails, Combo		_			
Front Feet, Poly Front Feet, Poly, FZN	10,540	89.00 - 88.00 -	126.00 101.00	118.41 95.68	
Front Feet, Combo	02,003	-	101.00	23.00	
Front Feet, Gas Front Feet, Gas, FZN		_			
Hind Feet, Poly Hind Feet, Poly, FZN	3,529	70.63 -	115.50	87.08	
Hind Feet, Combo		_			
Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	5.580	65.00 -	75.25	72.02	
Hocks, Picnic, Gas	-,	-			
Hocks, Picnic, Gas, FZN Hocks, Picnic, Combo		_			
Front Feet, Split, Gas Front Feet, Split, Gas, FZN		_			
Front Feet, Split, Poly	0.000	-	111 00	107.40	
Front Feet, Split, Poly Front Feet, Split, Poly, FZN	9,907	100.00 -	111.00	107.40	
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	4.396	- 141.25 -	157.00	149.14	
AI 1/8 Trimmed Loin VAC, FZN	-,	-			
AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN		_			
AI Bols CC Strap On AI Bols CC Strap On FZN		_			
3 T D. ]	39,841	175.00 -	219.00	188.50	
AI Enls CC Strap Off, AI Enls CC Strap-on, 1/2 cut AI Enls CC Strap-on, 1/2 cut, AI Enls CC Strap-on, 1/2 cut, FZN		_			
AI Bnls CC Strap-on, 1/2 cut, FZN AI Bnls CC Strap-off, 1/2 cut		-			
AI Boneless Sirloin AI Boneless Sirloin, FZN	43,834	158.00 -	197.00	169.10	
AI Bone-in Sirloin		-			
AI Bone-in Sirloin, FZN AI Blade Ends		_			
AI Blade Ends, FZN AI Tenderloin	132,482	271.00 -	310.00	271.71	
Al Tenderloin, FZN		-			
AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, FZN		_			
AI Backribs 2.0#/up AI Backribs 2.0#/up, FZN		-			
AT Backribs 2.0#/up 1 Pc Vac		_			
AI Backribs 2.0#/up 1 Pc Vac, FZN AI SS Smoker Trim Picnic VAC	71,870	219.39 -	277.00	236.60	
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		-			
AI 1/4 Trim Butt VAC		_			
AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC		_			
Al 1/4 frim Butt 1 Pc VAC, Al 1/4 frim Butt 1 Pc VAC, FZN Al 1/8 Trim Steak Ready Butt Vac Al 1/8 Trim Steak Ready Butt Vac, FZN Al 1/8 Trim Steak Ready Butt 1 Pc Vac	6.504	- 171 51 -	180 51	174 80	
AI 1/8 Trim Steak Ready Butt Vac, FZN	0,304		TOO.3T	1/1.07	
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 Trmd Sparerib - LGT		_			
AI Trmd Sparerib - LGT AI Trmd Sparerib - LGT, FZN AI Trmd Sparerib - LGT, 1 PC VAC		-			
AI Trmd Sparerib - LGT, 1 PC VAC AI Trmd Sparerib - LGT, 1 PC VAC, FZN		-			
AI Trmd Sparerib - MED AI Trmd Sparerib - MED, FZN		-			
AI Trmd Sparerib - MED, 1 PC VAC AI Trmd Sparerib - MED, 1 PC VAC, FZN		-			
AL ILIU SPALELIO - MED, I PC VAC, FZN		-			

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

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

Detailed description of the cutout is available on request.

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

Loads PORK CUTS : Loads TRIM/PROCESS PORK : 221.00 31.07

Based on negotiated prices and volume of pork cuts delivered within 14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.									
Calculations for 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" EF Last Rib  Today's Estimated Primal Cutout									
Date		_				Rib	Ham	Bellv	
05/23/2014	252.07	113.95 0.58	115.62 0.88	135.85	89.23 -2.89	152.75	103.36	149.82	
05/22/2014 05/21/2014 05/20/2014 05/19/2014	261.19	113.37	114.74	135.91	92.12	158.79	99.35	149.43	
05/21/2014	412.18	113.62	114.29	136.49	91.93	162.10	101.41	147.57	
05/19/2014	234.26	112.85	115.04	135.73	87.26	157.71	100.63	147.66	
Five Day Ave	rage	113.89	115.14	135.82	90.70	158.61	101.59	149.88	
Loin				Pound	is	Price R	ange	Wtd Avg	
1/4 Trimmed				406,6	501 13	31.65 - 3	150.10	138.31	
1/4 Trimmed 1/4 Trimmed	Loin Paper	2				-			
1/4 Trimmed 1/4 Trimmed	Loin Paper Loin Combo	c, FZN O		4,748	3 12	27.40 - 3	135.22	132.28	
1/8 Trimmed 1/8 Trimmed	Loin VAC	FZN		308,1	L50 13	32.06 - 1 86.81 -	L68.66 L42.88 L58.83	146.51	
1/8 Trimmed	Loin Paper	2		24,0	71 13	37.24 -	158.83	150.23	
1/8 Trimmed 1/8 Trimmed	Loin Combo	)				_			
Bone-in CC, Bone-in CC, Bone-in CC,	Tender-in	Loin VAC	TOTAL	22,63	L4 18	31.73 - 2	231.24	194.37	
Bone-in CC,	Tender-in	Loin Com	ibo						
B-In CC, Ter B-In CC, Ter	nder-ın, FI	ON Loin				-	200.57		
Bnls CC Stra Bnls CC Stra	ap-on	/		337,8	390 15	58.60 - 3	205.18	171.05	
Dala CC Ctr	m_off			225,5	544 17	71.06 - 2	212.27	186.22	
Bnls CC Stra Bnls CC Stra	ap-on, 1/2	cut				-			
Bnls CC Str Bnls CC Str Bnls CC Str	ap-on, 1/2	cut, FZN	1	25 6	76 10	- 26 -	198.38	107 02	
Bnls CC Str	ар-оff, 1/2 ар-off, 1/2	z cut, FZ	N N	25,0	70 13	-	190.30	197.93	
Whole Bnls : Boneless Si	Strap-on rloin			357,0	030 15	- 52.06 - 1	183.57	166.44	
Boneless Si	rloin, FZN			34,9	41 15	51.76 - 1	183.57 158.68	156.60	
Bone-in Sir	loin	20		151,	199 99	9.13 -	122.45	111.53	
Bone-in Sir. Blade Ends	loin, FZN			62,3	30 98	- 3.86 - 1	115.89	111.68	
Blade Ends, Tenderloin				04.20	24 26	- 1 04 -	305.45	272 20	
Tenderloin,	FZN			24,2	71 4.		303.43	2/2.20	
Tenderloin, Tenderloin,	1 pc vac,	FZN				_			
Butt Tender Butt Tender						_			
Backribs 2.	0#/up			386,	707 24	16.60 - 2	290.89	266.08	
Backribs 2.1 Backribs 2.1 Backribs 2.1	0#/1m 1 Pc	Vac		17,69 44,28	98 26	- 51.57 - 3	301.98	280.06	
Backribs 2. Riblets	)#/up 1 Pc	Vac, FZN	I	44,28	35 25	54.33 - 2	295.55	255.88	
Riblets, FZ	N.					-			
Butt									
1/4 Trim Bu	tt VAC	_		661,	L27 14	11.95 - 1	174.18	158.21	
1/4 Trim But 1/4 Trim But 1/4 Trim But 1/4 Trim But	it VAC, FZI it Paper	N		45,76 21,00	00 16	36.41 57.04	174.18 151.66 180.89	137.96	
1/4 Trim But 1/4 Trim But	cc raper, r	FZN		41,70		_			
1/4 Trim Bu	tt 1 Pc VAC	T FIGNT				-		100.01	
1/4 Trim Bu 1/8 Trim Bu 1/8 Trim Bu	et I PC VAL Et Vac	J, FZN		51,1	73 15	- 55.73 - 3	L83.31	169.04	
1/8 Trim Bu 1/8 Trim Bu	tt Vac, FZM tt Paper	1				-	L71.20		
1/8 Trim Bu	tt Paper, E	ZN		.,		-			
1/8 Trim But 1/8 Trim But	et 1 Pc VAC	2		19,28	35 16	59.91 - I	L76.06	173.23	
1/8 Trim Bu 1/8 Trim Bu 1/4 Trim St	at 1 Pc VAC eak Ready F	C, FZN Butt Vac		118,2		_			
1/4 Trim St	eak Readv E	Butt Vac.	FZN			_			
1/4 Trim St	⇒ak keady F eak Ready F	ouli I Po Butt 1 Po	: vac : Vac, FZ	23,13 N	o/ 16	94.94 - 1	L//.1/	109.04	
1/4 Trim Sto 1/4 Trim Sto 1/8 Trim Sto 1/8 Trim Sto	eak Ready I eak Readv I	Butt Vac Butt Vac	FZN	293,4	176 15	9.06 - 1 -	183.82	170.39	
1/8 Trim St 1/8 Trim St 1/8 Trim St	eak Ready I	Butt 1 Pc	Vac	4,92	3 17	71.01 - 3	175.76	174.92	
				459,2	267 15	- 59.28 - 1	202.80	170.70	
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	Is Butt VA( Is Butt Po	C, FZN Ly							
1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn 1/4 Trim Bn	ls Butt Pol	ly, FZN		38,3	58 16	59.62 - 1	188.84	170.16	
1/4 Trim Bn	ls Butt 1 F	Pc VAC		4,689	9 17	78.36 - 3	207.78	188.41	
BILLS CI BUL	L I PC VAL		ZN			_			
Bnls CT But	t 1 Pc VAC	, FZN				-			
Picnic									
	rim Picnic	Combo		270 /	272 1/	- 10 44	127 62	106 05	
RS Smoker T	rim Picnic	VAC, FZN	1	∠19,5	7/∠ <u>1</u> (	JU.44 -	137.02	T00.82	
RS Smoker T SS Smoker T SS Smoker T	rim Picnic	Paper/Po	oly olv, fon	21,0	33 10	09.24 - 1	120.49	114.23	
RS Smoker T SS Smoker T SS Smoker T SS Smoker T SS Smoker T	rim Picnic								
RS Smoker T SS Smoker T SS Smoker T SS Smoker T SS Smoker T SS Smoker T	rim Picnic rim Picnic	Combo		22.00	21		125 11	100 45	
SS Smoker T SS Smoker T	rim Picnic rim Picnic	1 Pc Vac	2	29,28	31 11	L4.30 - 1			
SS Smoker T SS Smoker T	rim Picnic rim Picnic rim Picnic	1 Pc Vac	e, FZN	29,28 39,49	31 11 94 18	14.30 - 1 - 36.35 - 1	196.64	190.70	
SS Smoker T SS Smoker T	rim Picnic rim Picnic rim Picnic	1 Pc Vac	e, FZN	29,28 39,49	31 11 94 18	14.30 - 1 - 36.35 - 1		190.70	

111day, 111ay 23, 2014							Tage 7
MANDATORY PORK REPORT FOR NATIONAL DAILY PORK REPORT FOR OMAHA - 1	Friday, Negotiated S	May 23, 201 ales - Afternoon -	.4 FOB Omaha	Trim	Pounds	Price Range	Wtd Avg
	Pounds	Price Range	Wtd Avg	42% Trim Combo	238,615	65.02 - 75.45	66.82
Sparerib				65% Trim Combo 72% Trim Combo	549,357	- 102.94 - 125.38	109.13
Trmd Sparerib - LGT Trmd Sparerib - LGT, FZN	219,522	161.95 - 199.46	174.72	85% Trim Combo 42% Trim Boxed	6,060	61.50 - 77.90	71.49
Trmd Spareriib - LGT, FZN Trmd Spareriib - LGT, Poly Trmd Spareriib - LGT, Poly, FZN Trmd Spareriib - LGT Combo Trmd Spareriib - LGT Combo Trmd Spareriib - LGT, 1 PC VAC Trmd Spareriib - MED, 1 PC VAC, FZN Trmd Spareriib - MED, FZN Trmd Spareriib - MED, Poly	6,017 20,182	181.54 - 209.26 155.49 - 204.62	190.06 172.77	42% Trim Boxed, FZN 65% Trim Boxed		-	
Trmd Sparerib - LGT Combo Trmd Sparerib - LGT, 1 PC VAC	32,838 165,221	151.53 - 175.73 151.86 - 195.89	173.44 154.74	72% Trim Boxed 72% Trim Boxed, FZN	21,120 64,020	107.48 - 143.95 118.65 - 127.25	
Trmd Sparerib - LGT, 1 PC VAC, FZN Trmd Sparerib - MED	481,049	- 142.95 - 187.09	159.35	85% Trim Boxed Picnic Meat Combo Cushion Out	20,170	- 135.18 - 140.57	137.28
Trmd Sparerib - MED, FZN Trmd Sparerib - MED, Poly	7,336 16,104	143.83 - 181.01 169.93 - 186.26	172.84 177.05	Picnic Meat Combo Cushion Out Picnic Meat Boxed Cushion Out Picnic Meat Boxed Cushion Out, FZN	55,380	126.03 - 174.09 -	143.07
Trmd Sparerib - MED, Poly, FZN Trmd Sparerib - Med Combo	8,042	158.26 - 167.99 -	161.58	Picnic Meat Combo Cushion In Picnic Meat Boxed Cushion In	8,580 2,590	147.62 - 162.89 149.15 - 149.68	
Trmd Sparerib - MED. 1 PC VAC	20,143	163.75 - 180.31 -	165.32	Picnic Meat Boxed Cushion In, FZN Trim w/Trace Combo	83,100	- 43.94 - 49.74	
Trmd Sparerib - MED, 1 PC VAC, FZN St Louis Spareribs, VAC St Louis Spareribs, VAC, FZN St Louis Spareribs, POLY	49,648 18,874	217.83 - 274.62 212.24 - 314.72		Trim w/Trace Boxed Trim w/Trace Boxed, FZN	•	- -	
St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN	100.157	204.06 - 294.62		Blade Meat Combo	7,500	- 179.10 - 180.03	179.41
St Louis Spareribs, POLY St Louis Spareribs, POLY, FZN St Louis Spareribs, Combo BBQ Style Spareribs, VAC BBQ Style Spareribs, VAC, FZN BBQ Style Spareribs, Poly	3,950 218,847	252.62 - 271.59 183.38 - 248.98	262.47 191.83	Blade Meat Boxed, FZN 72% Ham Trim Combo	10,150	- 108.62 - 114.62	
BBQ Style Spareribs, VAC, FZN BBQ Style Spareribs, Poly	76,240	201.50 - 205.90	202.62	72% Ham Trim Boxed 90% Ham Trim Combo		-	
BBQ Style Spareribs, Poly, FZN BBQ Style Spareribs, Combo		- -		Variety			
Ham				Untrimmed Neckbones Gas	28,343	67.95 - 101.40	76.86
17/dn Ham Combo		_		Intrimmed Needbornes Cas E'7N	13,110	54.45 - 65.73	
	133 548	- 103.68 - 122.41 102.23 - 119.20	111 09	Trimmed Neckbones Gas, FZN Trimmed Neckbones Poly	23,232	_	
23-27# Trind Selected Ham 17-20 Ham Boxed	564,905	102.23 - 119.20	105.48	Trimmed Neckbones Poly, FZN Untrimmed Neckbones Poly	23,232 47,400 18,341	43.74 - 51.71 63.63 - 107.41	44.76
17 00 Ham Daniel 1970	4,648	- 133.50 - 140.87	120 10	Untrimmed Neckbones Poly, FZN Trimmed Neckbones Combo	10,541		101.12
20-23 Ham Boxed, FZN	3,408	-		Untrimed Neckbones Combo Breast Bones Poly	6,430	22.49 - 34.81	29.93
23-27 Ham Boxed, FZN	3,400	124.24 - 140.33	137.20	Breast Bones Poly, FZN	55,691	79.41 - 106.74	94.66
27 & up Bone In Hams Combo 17-20 Boxed Vac Pack		-		Brisket Bones, Full Cut, 10# Brisket Bones, Full Cut, 10#, FZN	20,800	138.33 - 149.07	
17–20 Boxed Vac Pack, FZN 20–23 Hams Sknd/Defatted Boxed		-		Brisket Bones, Full Cut, 30# Brisket Bones, Full Cut, 30#, FZN	6,300 35,290	114.26 - 118.63 81.06 - 136.29	117.38 85.85
20-23 Hams Sknd/Defatted Boxed, FZN Collared Ham Combo		-		Brisket Bones, Full Cut, Combo Tails, Poly			
Collared Ham Boxed Collared Ham Boxed, FZN		<u> </u>		Tails, Poly, FZN Tails, Gas	14,460	66.49 - 81.76 -	72.82
3 Muscle Ham to Blue 4 Muscle Ham to Blue	28,111	181.77 - 186.11 -	185.80	Tails, Gas, FZN Tails, Combo			
5 Muscle Ham to Blue 3 Muscle Ham to Blue Boxed				Front Feet, Poly Front Feet, Poly, FZN	9,679 62,005	91.63 - 117.41 89.09 - 100.76	
4 Muscle Ham to Blue Boxed 5 Muscle Ham to Blue Boxed				Front Feet, Combo Front Feet, Gas			
Roll Out Ham Rollout Ham Bnls Boxed	48,750 19,907	161.62 - 168.12 150.02 - 174.04	163.81 168.00	Front Feet, Gas, FZN Hind Feet, Poly		-	
Roll Out Hams Rolled & Tied Roll Out Ham Rolled Tied Boxed		<del>-</del>		Hind Feet, Poly, FZN Hind Feet, Combo		-	
2pc 2PC Boxed		<del>-</del>		Hocks, Picnic, Poly Hocks, Picnic, Poly, FZN	5,354	- 68.33 - 77.11	74.10
2PC Boxed, FZN Insides	63,491	- 151.86 - 176.86	163.60	Hocks, Picnic, Gas Hocks, Picnic, Gas, FZN		- -	
Outsides Knuckles	49,496		157.98	Hocks, Picnic, Combo Front Feet, Split, Gas		- -	
Lite Butt Insides (RED) Combo	·			Front Feet, Split, Gas, FZN Front Feet, Split, Poly		_ _	
Outsides (RED) Combo Knuckles (RED) Combo				Front Feet, Split, Poly, FZN	9,907	102.24 - 110.82	108.19
Lite Butt (RED) Combo				AI (Added Ingreds)			
Outer Shank Insides Boxed	28,393 5,611	128.86 - 131.62 174.31 - 186.57	129.21 177.38	AI 1/4 Trimmed Loin VAC AI 1/4 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC, FZN AI 1/8 Trimmed Loin VAC, FZN AI Bone-in CC, Tender-in Loin, VAC AI Bone-in CC, Tender-in Loin, VAC, FZN AI Bole C Strender		- -	
Outsides Boxed Knuckles Boxed				AI 1/8 Trimmed Loin VAC AI 1/8 Trimmed Loin VAC, FZN	4,396	144.96 - 157.97 -	152.54
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		_ _	
Knuckles Boxed Litte Butt Boxed Inner Shank Boxed Outer Shank Boxed Shanks Bone In Shanks Bone In Boxed Shanks Bone In Boxed, FZN				AI Bnls CC Strap On, FZN AI Bnls CC Strap Off AI Bnls CC Strap Off AI Bnls CC Strap Off, FZN AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut, FZN	39,841	173.62 - 222.06	187.71
Belly				AI Bnls CC Strap-on, 1/2 cut AI Bnls CC Strap-on, 1/2 cut, FZN		- -	
Derind Belly 7-9#		_		AI Bnls CC Strap-off, 1/2 cut AI Bnls CC Strap-off, 1/2 cut, FZN		_ _	
Derind Belly 9-13# Derind Belly 13-17#	3,971 98,579	180.62 - 191.09 171.83 - 207.78	185.55 178.11	AI Boneless Sirloin AI Boneless Sirloin, FZN	43,834	156.93 - 200.06	167.09
Derind Belly 17-19# Derind Belly 7-9# Boxed	,	_		AI Bone-in Sirloin AI Bone-in Sirloin, FZN		- -	
Derind Belly 7-9# Boxed, FZN Derind Belly 9-13# Boxed	6.914	- 180.62 - 229.33	199.02	AI Bals CC Strap Off, FZN AI Bals CC Strap-on, 1/2 cut AI Bals CC Strap-on, 1/2 cut, FZN AI Bals CC Strap-off, 1/2 cut AI Bals CC Strap-off, 1/2 cut, AI Bone-less Sirloin AI Bone-less Sirloin, AI Bone-in Sirloin, FZN AI Bade-lands AI Blade Ends, FZN AI Tenderloin AI Tenderloin, FZN AI Tenderloin, 1 pc vac AI Tenderloin, 1 pc vac, AI Tenderloin, 1 pc vac, AI Backribs 2.0#/up AI Backribs 2.0#/up AI Backribs 2.0#/up I Pc Vac		-	
Derind Belly 9-13# Boxed, FZN Derind Belly 13-17# Boxed	.,.			AI Tenderloin AT Tenderloin, FZN	132,326	261.94 - 310.02	262.79
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 EZN		-	
Skin-on Belly 10-12# Skin-on Belly 12-14#	18.368	- 159 78 - 168 46	163 19	AI Backribs 2.0#/up 1 Pc Vac AI Backribs 2.0#/up 1 Pc Vac F7N	71 .870	- 223 28 - 279 92	239 44
Skin-on Belly 14-16# Skin-on Belly 16-18#	13,822	159.67 - 165.96	161.81	AI SS Smoker Trim Picnic VAC	71,070		237.11
Skin-on Belly 18-20# Skin-on Belly 20-25#		<u>-</u> -		AI SS Smoker Trim Picnic 1 Pc Vac		-	
Skin-on Belly 8-10# Boxed Skin-on Belly 8-10# Boxed, FZN		<del>-</del>		AI Picnic Cushion Meat Vac		-	
Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed Skin-on Belly 10-12# Boxed, FZN	17,337	218.24 - 239.77	225.35	AI Backribs 2.0#/up 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, FZN AI SS Smoker Trim Picnic I Pc Vac, FZN AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI SS Smoker Trim Picnic 1 Pc Vac, FZN AI Picnic Cushion Meat Vac AI Picnic Cushion Meat Vac, FZN AI 1/4 Trim Butt VAC AI 1/4 Trim Butt VAC AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Sutch VAC AI 1/4 Trim Butt 1 Pc VAC AI 1/8 Trim Steak Ready Butt Vac	2,313	168.95 - 168.96	168.95
Skin-on Belly 10-12# Boxed, FZN Skin-on Belly 12-14# Boxed Skin-on Belly 12-14# Boxed, FZN	43,611	171.94 - 235.85	183.19	AI 1/4 Trim Butt 1 Pc VAC		- - -	
Skin-on Belly 12-14# Boxed, FZN Skin On Belly 14-16# Boxed Skin On Belly 14-16# Boxed		-		AI 1/8 Trim Steak Ready Butt Vac	6,504	- 171.74 - 180.74	175.12
Skin On Belly 14-16# Boxed, FZN Skin On Belly 16-18# Boxed		-		AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac		-	
skin un Belly 16-18# Boxed, FZN				AI 1/4 Trim Butt VAC, FZN AI 1/4 Trim Butt 1 Pc VAC AI 1/4 Trim Butt 1 Pc VAC, FZN AI 1/8 Trim Steak Ready Butt Vac AI 1/8 Trim Steak Ready Butt Vac, FZN AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Steak Ready Butt 1 Pc Vac AI 1/8 Trim Buls Butt VAC AI 1/4 Trim Buls Butt VAC, FZN AI 1/4 Trim Buls Butt VAC, FZN		-	
UCWI	20 425	42 40 50 00	64.53	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 Trud Sparerib - LGT, 1 PC VAC AI Trud Sparerib - LGT, 1 PC VAC AI Trud Sparerib - LGT, 1 PC VAC, FZN AI Trud Sparerib - MED AI Trud Sparerib - MED AI Trud Sparerib - MED, 1 PC VAC AI Trud Sparerib - MED, 1 PC VAC AI Trud Sparerib - MED, 1 PC VAC AI Trud Sparerib - MED, 1 PC VAC, FZN		-	
skinned Combo Skinned Boxed	39,437 4,200	43.49 - 79.20 81.25 - 108.66	64.53 90.51	Al Irma Sparerib – IGT, FZN Al Trma Sparerib – IGT, 1 PC VAC		-	
Skinned Boxed, FZN Skin On Combo	41,500	74.36 - 81.25 -	74.61	AI Triid Sparerib — LGT, 1 PC VAC, FZN AI Triid Sparerib — MED		-	
Skin-On Boxed Skin-On Boxed, FZN		_		AI Tmd Sparerib - MED, FZN AI Tmd Sparerib - MED, 1 PC VAC AI Tmd Sparerib - MED, 1 PC VAC, FZN		-	
				AI Trind 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 5/23/2014, was estimated at 5.71 per cwt live, down -0.02 when compared to last week.

FOB CENTRAL U.S. / CALCULATIO	NS FOR	BY-PRODU	JCT VALUE	(HOG) -
	Lbs	Price	Change	Value
			Prv/Wk	
Cheek meat, trimmed	0.28	125.50	-8.50	0.35
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	54.75	-1.25	0.15
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	47.00	-	0.12
Snouts, partial lean	0.25	58.75	-	0.15
Stomachs, scld, small box	0.43	135.00	-	0.58
Lungs, inedible	0.95	4.00	-	0.04
Choice white grease	0.50	41.00	1.50	0.21
Pork meat & bone meal	1.57	511.75	2.75	0.40
Pork blood meal	1.95	1016.00	16.00	0.99
Lard	1.72	51.25	-	0.88
Blood plasma	2.01	20.00	-	0.40
Totals:	13.50			5.71
Dressed equivalent	basis	(74% dre	ess):	7.72
(1) Typical slaughter hog wei	ghs 27	0 pounds.		

54.67 D 56.00 C 53.00 C green, bnls, small box green, bnls, tip-on exp scalded & scraped 65.00 E BOXED FROZEN

PORK SKINS FRESH IN COMBO - MPR FOB PLANT	POINT
QUARTERLY CONTRACTS: April 28, 2014	Price Range
Skins - Domestic	
Loin Skins, combo	35.00- 63.00
Butt Skins, thick, combo	34.50- 50.00
Butt Skins, thin, combo	28.00- 40.06
Picnic Skins, combo	27.86- 32.50
Ham Skins, combo	28.00- 37.50
Belly Skins, combo	37.50- 63.00
Jowl Skins, combo	26.50- 32.00
Mixed Skins, combo	27.50- 37.00

USDA TALLOW AND PROTEIN REPORTS		L U.S.		
(unless otherwise stated) as o	£ 3:00 PM	_	_	_
TALLOW, GREASE, AND LARD		Lds I	Price Range	Wtd Avg
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	12.0	41.50	- 43.50	42.33
Yellow grease (truck)				
Yellow grease ECB (truck)			34.50	34.50 B
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%			45.00	45.00 A
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)			47.00	47.00 C
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow (1)				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	14.0		- 490.00	484.29
Ruminant Panhandle, Domestic		470.00	- 480.00	471.18 A
PORK Meat/Bnmeal,50% pro/ton				
Central		480.00	- 515.00	501.47 A
ECB			560.00	560.00 C
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	2.0	1045.00		1047.50
Panhandle			1100.00	1100.00 A
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	1.0		1075.00	
ECB			1050.00	1050.00 C

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

USDA CARLOT VEAL CARCASS REPORT - Thu, May 22, 2014 Northeast and North Central Basis

Compared to last week: The special fed veal carcass market was steady to weak on open market and firm to higher on packer owned calves. Demand was moderate on light to moderate offerings. Harvest numbers were 5.5 percent lower compared to last week's total. Dressed weights were up 2.8 pounds in the Northeast, up 11 pounds in the North Central, with the total NE & NC being up 6.3 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	1615	345.00-	376.00	361.01
**PACKER OWNED**							
Hide-Off, 255-315	Lbs.	Hot	Basis	1753	363.00-	382.00	377.59

\*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 Slaug		Year Ago	YTD	YTD	
Week ending:	05/17/14	05/10/14	05/18/13	2014	2013
Northeast	3,057	3,245	3,412	64,011	65,110
North Central	2,432	2,405	2,175	57,392	48,775
Total NE & NC	5,489	5,650	5,587	121,403	113,885

Special Fed Veal	Dressed Weights	Year Ago			
Week ending:	05/17/14	05/10/14	05/18/13		
Northeast	273.0	270.1	273.2		
North Central	274.3	263.3	262.0		
Total NE & NC	273.6	267.2	268.9		

- \* 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, with racks and legs firmer. Veal retail features decreased 65.3 percent below last session. Veal loin chops were the foremost item seen at lower prices and shoulder items remain a widely advertised cut also at firmer prices.

Item:	Wt. Ra	nge	Rang	_
Carcass, hide off	200-275		440.00-	555.00
Foresaddles	86-147	lbs	370.00-	395.00
Forequarters	43-74	lbs	380.00-	505.00
Necks, bone-in	24-28	lbs	248.00-	285.00
Breast	10-18	lbs	110.00-	
Foreshank	3-5	lbs	525.00-	
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 rolls, skinned	5-10	lbs	435.00-	590.00
Chuck, Shoulder Clod	4-9	lbs	495.00-	660.00
Hotel Racks, 8 rib	15-26	lbs	810.00-	870.00
Hotel Racks, 7 rib	14-25	lbs	790.00-	990.00
Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1385.00-	1810.00
Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1470.00-	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
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	543.00-	650.00
Legs, single	34-59	lbs	545.00-	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
Bnls Veal Trimmings 80-90% Lean			185.00- 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 23, 2014

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

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

CHOICE AND Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	PRIME, YG	1-4 Head 111 156 556 1,241 1,383 1,912	Head 5,359 Wt Avg 458.45 395.05 338.38 318.29 300.47 288.60
CHOICE AND Weight 45-DN 45-55# 55-65# 65-75# 75-85# 85-UP	PRIME, YG	5 Head	Head 214 Wt Avg

### CERTIFIED FRESH AMERICAN LAMB Head

UNGRADED		Head 504
Weight	Head	Wt Avg
45-DN	103	309.03
45-55#	99	308.84
55-65#	111	292.21
65-75#	96	287.46
75-85#	48	243.40
85-UP	47	245.09

### NATIONAL DAILY LAMB CARCASS REPORT

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

Compared to last week: Carcasses were mixed: Carcasses 45 #'s and lighter were 20.69 lower; 45 # to 55 #'s were 1.61 higher; 55 # to 65 # carcasses were 1.90 lower; 65 # to 75 #'s were 0.47 higher; 75 # to 85 #'s were 0.82 lower and 85 # and heavier were 0.05 higher.

* SAT-FRI Weight	CHOICE AND PRIME, 1	YG 1-4	Head 5,140 Wt Avg
45-DN	111		458.45
45-55#	156		395.05
55-65#	556		338.38
65-75#	1,131		317.48
75-85#	1,383		300.47
85-UP	1,803		288.22
	information, please		
www.ams.us	da.gov/Confidentiali	cyGuideline	es*

### USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

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

CUTS FORESADDLE	FOB	PRICE	CHANGE	% CARCASS	LBS.
204 RACK, 8-RIB MEDIUM 209 BREAST **		799.00 156.53	-3.83 -2.82	11.00% 8.32%	8.14 6.16
207 SHOULDERS, SQ-CUT 210 FORESHANK		294.22 408.21	-2.16 7.16	3.97%	17.50 2.94
NECK ** HINDSADDLE		133.47	13.21	2.22%	1.64
232 LOINS, TRIMMED 4X4 232E FLANK UNTRIMMED ** 233A LEG, TROTTER OFF		476.58 91.49 371.63	-7.97 2.11 -3.41	11.04% 3.61% 31.93%	8.17 2.67 23.63
GROSS CARCASS VALUE:		364.24	-2.48	95.74%	70.85
FORESADDLE VALUE		385.81 374.79	-1.20 -4.06	49.16% 46.58%	36.38 34.47

Carcass value less process/packaging per cwt cost of \$33.75 NET CARCASS VALUE 330.49 -2.48

- \* Shrink and trim of 3.15 lbs not reflected in cutout value.

  \* Based on Actual Federally Inspected Slaughter Carcass Weight of 74.00 lbs. for W/E 05/10/2014, 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 1,134,601 pounds Frozen Cuts 182,956 pounds

*Items with no entries indicate non-reportable t	rades.
FRESH CHOICE & PRIME CUTS	

IMPS	Sub-Primal	# Of Trades	Total Pound		
200A	Carcass, 3-way, 55/dn				
	Carcass, 3-way, 55/65	3	1,864	\$368.05	(2.00)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	9	1,391	\$443.13	(2.85)
203 204	Bracelet Rack, 8-Rib, light	8	1,676	\$836.04	(2.33)
204		103	26,695		
204		19	2,025	\$844.23	5.93
204A	Rack, chined	43	12,859	\$867.33	(21.35)
204B		26	8,803	\$1,137.93	7.43
204C	Rack, roast-ready, frenched			\$1,520.84	15.41
204D 206	Rack, roast-ready, special Shoulders	4 118	676 82,945	d202 71	1 (0
207	Shoulders, square-cut	246	158.990	\$294.22	(2.16)
208	Shoulders, square-cut, bnls	45	13,502	\$283.71 \$294.22 \$527.71 \$165.11 \$129.82 \$493.48	5.89
209	Breast	127	45,275	\$165.11	0.27
	Breast, bulk	22	15,986	\$129.82	(10.87)
	Ribs, Breast bones off	52	6,405	\$493.48	2.27
210 229		133 0	15,023	\$408.21	7.16
230		4	1.003	\$443.06	0.00
	Loins	15	1,003 4,325 31,552	\$385.82	4.69
232	Loins, trimmed 4x4	118			(7.97)
	Loins, trimmed 2x2	35	5,620		
232 232		114 26	24,091 7,264		
	Loins, trimmed 0x0 Loins, short-cut, 2x2	0	7,204	\$813.16	0.79
232A	Loins, short-cut, 1x1	0			
	Loins, short-cut, 0x0	0			
232C	Loin, boneless, tied	13	1,704	\$1,397.06	(5.25)
232E	Flank, untrimmed	23	11,919	\$94.69	
233 233A	Legs Leg, trotter-off	88 163	20,290 41 946	\$360.22	3.29 (3.41)
233C	Leg, trotter-off, partial bni		6.422	\$499.79	4.24
233E	Leg, steamship	16	2,152	\$371.63 \$499.79 \$440.29	(0.87)
233F	Hindshank	48	9,681 61,144	\$422.73	11.17
234	Leg, Boneless, Tied	122			
234A 234B		41 0	7,864	\$606.55	9.51
234D 234C	Leg, 2-way boneless Leg, bottom, boneless	0			
234D		ő			
234E	Leg, inside, boneless	87	21,905	\$729.78	2.72
234F	Leg, sirloin tip, bnls	0			
234G		29	1,947	\$744.80	12.08
235 236	Back Back, trimmed	3	54	\$795.46	5.39
238		24		\$422.01	(0.60)
239		25			
244	Loin, boneless, 3-way		-	·	
245	Sirloin	_			
246	Tenderloin	6	105		(3.04)
295	Lamb for stewing Ground lamb	35	4,091	\$617.88 \$518.86	5.17 7.23
2,0	Necks	38	7,835		50.59

IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	3	950	\$659.51	(59.34)
204C	Rack, roast-ready, frenched	4	3,853	\$1,535.24	35.24
209	Breast	19	12,228	\$159.67	5.41
209A	Ribs, Breast bones off	6	1,456	\$445.72	1.54
210	Foreshank	38	5,958	\$381.81	(7.09)
230	Hindsaddle	3	263	\$416.39	0.00
232	Loins, trimmed 1x1	10	845	\$771.03	8.78
232E	Flank, untrimmed	19	51,882	\$90.75	2.51
233A	Leg, trotter-off	17	22,465	\$278.98	(3.62)
234	Leg, Boneless, Tied	4	984	\$656.93	9.33
234A	Leg, shank off, bnls	4	765	\$715.76	0.00
234E	Leg, inside, boneless	27	1,556	\$882.78	65.40
238	Trimmings	4	4,960	\$94.28	(17.45)
239	Special trimmings	4	1,360		0.00
295	Lamb for stewing	11	2,228	\$634.25	(45.26)
296	Ground lamb	55	8,421	\$498.78	4.99
	Necks	28	18,966	\$115.53	(0.85)

FROZEN CHOICE & PRIME CUTS

### SPECIAL REPORTS

WEEKLY BROILER-FRYER SLAUGHTER under federal inspection for the week ending 24-May-2014 is estimated to be 158,033,000 head UP 2.49 percent from a week ago, and DN 0.45 percent from a year ago. (Last week 154,200,000; Last year 158,753,000)

MECHANICALLY SEPARATED CHICKEN RPT - Fri May 23, 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

	PRICES (CENTS PER POUND)				
	FROZEN	FRESH			
15% OR LESS					
PRICE RANGE	31.00	27.00-29.00			
WTD AVERAGE PRICE	31.00	28.43			
	VOLUME				
		1,000 LBS.)			
VOLUME TRADED VOLUME EXPORTED	40	143			
	PRICES				
	(CENTS	PER POUND)			
15-20%					
PRICE RANGE	32.00-35.00	25.00-30.00			
WTD AVERAGE PRICE	33.75	27.54			
	•	VOLUME			
	•	,000 LBS.)			
VOLUME TRADED	1,640	3,672			
VOLUME EXPORTED	1,480	1,142			
		RICES			
200 OF MORE	(CENTS	PER POUND)			
20% OR MORE		22 52			
RANGE	-	22.50 22.50			
WTD AVERAGE PRICE	-	22.50 DLUME			
	• • • • • • • • • • • • • • • • • • • •	,000 LBS.)			
VOLUME TRADED	(PER I	,000 LBS.) 82			
VOLUME TRADED  VOLUME EXPORTED		82			
VOLUME EMPORIED					

### NATIONAL CARLOT MEAT TRADE REVIEW ek Ending: Thursday, May 22,

### CARCASS PRICE EOUIVALENT INDEX VALUES

he carcass price equivalent index value of a Choice 600-900 lbs ass was 1.97 higher at 217.96; Select 600-900 lbs carcass was higher at 206.31 compared to last Friday.

## FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE

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For the week, Boxed beef cutout values were higher on moderate to fairly good demand and moderate offerings. Prices climbed steadily higher throughout the week, with middle meats in particular in higher demand. Select loin cuts had the most difficulty raising prices with higher inventory levels, but packers still managed to make moderate gains. Chuck and round primal areas also moved moderately higher this week. Higher ground beef prices helped contribute to the higher chuck and round primal cutouts. Beef trimmings experienced moderate weakness for the week. Forward negotiated sales were relatively light with no major consignments.

For the week: Select and Choice rib primal 5.00 to 9.00 higher; Select and Choice chuck primal 5.00 to 6.00 higher; Select and Choice round primal 2.50 to 4.00 higher; Choice and Select loin primal 5.00 to 10.00 higher; Beef trimmings 3.00 lower; Fed Ground beef were 9.00 to 13.00 higher.

Composite of Boxed Beef Cutout Values: Choice 600/900# carcasses up 5.81 at 231.79 while Select 600/900# carcasses up 4.45 at 221.16 when compared to last Friday.

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

Lean boneless processing beef generally steady. Trimmings were mostly steady to weak with the exception of 81% trimmings which were higher. Demand was moderate for light to moderate offerings. Trading activity was slow to moderate. Weaker than expected demand ahead of the Memorial Day holiday pressured prices this week.

Market activity on imports was slow on light demand and moderate to heavy offerings. Prices were mostly 1.00 to 2.00 lower. Softer than anticipated demand ahead of the Memorial Day holiday pressured prices.

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

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

Lean boneless beef 92-94% 1.00 lower; 90% firm; 85% generally steady; 81% 2.00 higher; 75% unevenly steady; 65% weak to lower; 0ther lean percentages were not fully established. 100% lean combo items were mostly higher. The cutter cow carcass gross cutout value for Thursday, May 22, 2014 was estimated at \$195.36 per cwt, 0.53 higher compared to last Friday.

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

Trading on variety meats was extremely slow this week as the Memorial Day holiday approaches with packers referring to this week as a holiday week. Mention was made as the week progressed that trading could be slow next week also. Beef cheek meat traded at steady money while domestic beef hearts were reported for the first time in two months. Prices for beef cheeks continued their recent decline, following the fall in prices for pork trim. Export trading for both beef and pork was limited, leaving domestic trade to carry the burden for the week.

Tallows and greases experienced slow trading this week. Central choice white grease continued to move higher on good biofuel demand and light to moderate offerings. Chicago packer tallow also moved higher. Chemical demand was good for limited offerings. In a light test, Chicago edible tallow ended steady. The Gulf markets were quiet.

Trading on protein feed supplements was very slow this week. Most buyers and sellers had their needs covered for this preholiday week. Ruminant meat and bone meal finished at generally steady price levels Central and Panhandle. Demand and offerings were mostly light. Pork meat and bone meal ended steady Central and higher in the Eastern Corn Belt. Blood meal experienced improved demand, as both beef and pork finished higher.

Market activity on major packer hides was slow this week. Heifer hides continue to be plentiful. The steer hide market seems to be better shape as excess supplies have been cleaned up. Demand was moderate for light to moderate offerings. But Branded Heifers finished steady.

Pork Variety Meats: Beef cheeks domestic steady; Hearts domestic not comparable with most recent quote, export steady: Tripe scalded edible export steady.

Pork Variety Meats: Cheeks 2.00 lower; Hearts slashed domestic 2.00-4.00 higher; single slashed export steady; Kidneys, small box export no recent comparison.

Central choice white grease 2.00 higher; Chicago packer bleachable tallow 0. BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES Trading on variety meats was extremely slow this w

# NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS The special fed veal carcass market was steady

The special fed veal carcass market was steady to weak on open market and firm to higher on packer owned calves. Demand was moderate on light to moderate offerings.

Harvest numbers were 5.5 percent lower compared to last week's total. Dressed weights were up 2.8 pounds in the Northeast, up 11 pounds in the North Central, with the total NE & NC being up 6.3 pounds.

pounds.

Compared to last week: Special fed veal cut prices were steady, with racks and legs firmer. Veal retail features decreased 65.3 percent below last session. Veal loin chops were the foremost item seen at lower prices and shoulder items remain a widely advertised cut also at firmer prices.

## LAMB: CARCASS & PELTS

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Carcass lamb sales for the week were lower, as of 5/22/2014: 45# and down weight carcasses 15.90 lower; 45-55# carcasses 0.65 lower; 55-65# carcasses were 3.45 lower; 65-over 85# carcasses 0.05 to 1.47 lower. The estimated National Lamb Carcass Cutout Report was 3.78 lower compared to last week at 332.97.

Pelt activity this week compared to last report: Pelt prices were .75 to 1.50 lower this week. International markets have continued to soften which has contributed to the lowering of the domestic market. With slow pelt movement, inventories are increasing in international and domestic markets as some buyers remain reluctant to purchase pelts at this time and have elected to wait for lower prices. Pelts size has been good however instances of lower quality pelts in the supply have been noted.

Source: USDA Market News Service, Des Moines, IA