WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: November 13, 2004 VOLUME 13, NO. 45

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	11/08 (Est)	122,000	3,000	389,000	11,000
TUESDAY	11/09 (Est)	125,000	3,000	396,000	12,000
WEDNESDAY	11/10 (Est)	121,000	3,000	376,000	11,000
THURSDAY	11/11 (Est)	107,000	2,000	360,000	11,000
FRIDAY	11/12 (Est)	115,000	3,000	381,000	8,000
SATURDAY	11/13 (Est)	15,000		108,000	
TOTAL FOR THE WEEK :		605,000	14,000	2,010,000	53,000
CHANGE FROM PREV WK:		16,000		(73,000)	(1,000)

(Includes all current revisions)

REPORT PROCEDURAL GUIDELINES

> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

****** SEE NOTE BELOW ******

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
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.

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE 600-900	CHOICE 600-750	CHOICE 750-900	SELECT 600-900	SELECT 600-750	SELECT 750-900
	Primal Rib	199.09	206.09	198.17	184.78	187.58	185.59
	Primal Chuck	99.38	103.22	99.31	100.39	103.62	100.24
	Primal Round	123.30	123.37	123.26	121.57	121.88	121.51
	Primal Loin	184.79	185.37	184.38	166.10	167.10	165.52
	Primal Brisket	71.16	71.16	71.16	71.49	71.49	71.49
	Primal Short Plate	72.09	72.09	72.09	74.46	74.46	74.46
	Primal Flank	84.33	84.33	84.33	75.99	75.99	75.99

WEEKLY CUTOUT VALUE SUMMARY

Date	CH	SE	Trim	Grnd	CH 600-900	CH 600-750	CH 750-900	SE 600-900	SE 600-750	SE 750-900
11/12	156	111	34	42	131.97	134.06	131.77	126.59	127.50	126.69
11/11	207	116	15	70	130.60	132.88	130.41	124.89	125.92	124.94
11/10	229	188	35	126	130.19	132.25	129.86	124.36	125.88	124.21
11/09	167	156	13	79	130.01	131.57	129.74	123.83	125.87	123.51
11/08	106	93	47	66	128.49	130.82	128.35	122.76	125.03	122.65
U78	**WEEKLY AVERAGE**				**130.25**	**132.31**	**130.03**	**124.48**	**126.04**	**124.40**
	CHANGE FROM PRIOR WEEK				**(1.59)**	**(1.80)**	**(1.76)**	**(0.60)**	**(0.75)**	**(0.50)**

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

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

Choice Cuts	**864.24**	**loads**	**34,569,735**	**pounds**
Select Cuts	**663.93**	**loads**	**26,557,336**	**pounds**
Trimmings	**145.28**	**loads**	**5,811,118**	**pounds**
Coarse Grinds	**382.96**	**loads**	**15,318,330**	**pounds**

Choice Cuts, Fat Limitations 1-6

IMPS/FL			Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
	107	1	Rib, oven prepared	11	11,698	279.97	329.00	308.28
	109A	1	Rib, roast-ready, heavy	62	73,151	308.00	397.00	354.80
U1	109E	1	Rib, ribeye, lip-on, bn-in	231	838,504	395.00	530.20	440.99
U2	112A	3	Rib, ribeye, bnls, light	83	81,089	490.00	577.40	547.99
U16	112A	3	Rib, ribeye, bnls, heavy	269	1,011,867	455.05	630.10	484.71
	113A	1	Chuck, square-cut, 2 piece	15	35,921	121.60	135.00	129.69
	113C	1	Chuck, semi-bnls, neck/off	98	791,731	117.57	133.56	123.55
	113C	3	Chuck, semi-bnls, neck/off					
		3	Chuck, semi-bnls n/o sh-cut	19	117,153	122.00	146.66	138.12
U3 C12	114	1	Chuck, shoulder clod	143	952,985	122.00	150.56	131.59
U81	114A	3	Chuck, shoulder clod, trmd	226	1,853,737	135.00	160.44	142.20
		3	Chuck, shld clod, 2pc.split					
	114E	3	Chuck, clod, arm roast	71	93,260	182.15	228.00	203.71
U4	115	1	Chuck, 2-piece, boneless	85	300,161	122.00	140.00	130.44
U80	116A	3	Chuck, roll, lxl, neck/off	437	3,966,146	138.10	163.00	147.23
U36	116B	1	Chuck, chuck tender	195	622,395	133.00	157.00	140.88
U5	116C	1	Chuck, chuck roll	24	110,002	140.00	155.00	152.55
U7	120	1	Brisket, deckle-off, bnls	261	2,239,001	101.00	120.00	106.02
U82	120A	3	Brisket, point/off, bnls	138	339,111	184.05	225.50	199.73
U9	123A	3	Short Plate, short rib	149	530,196	105.00	155.00	122.12
	130	4	Chuck, short rib	86	433,154	100.00	118.00	108.18
	160	1	Round, bone-in	56	112,269	130.30	154.64	145.47
U11	161	1	Round, boneless	69	407,922	146.00	164.95	155.48
U93		3	Round, bnls/peeled heel-out	54	156,548	164.00	188.00	172.76
	167	1	Round, knuckle	27	190,313	160.00	174.98	170.85
U12	167A	4	Round, knuckle, peeled	303	1,227,106	165.00	194.50	178.64
U13	168	1	Round, top inside round	312	2,007,548	130.00	161.00	144.92
U84	168	3	Round, top inside round	200	1,553,766	143.10	169.64	156.78
U90	169	5	Round, top inside, denuded	120	328,552	172.00	203.56	180.92
		3	Round, top inside, side off	15	120,236	172.00	186.12	178.77
U14	170	1	Round, bottom gooseneck	69	100,558	149.50	170.00	158.24
U31	171B	3	Round, outside round	356	2,868,378	163.25	187.51	175.72
U15	171C	3	Round, eye of round	306	1,102,020	206.00	248.51	222.35
U92		3	Round, flat/eye, heel-out	17	192,241	182.11	204.50	191.66
U17	174	1	Loin, short loin, 2x3	92	95,307	284.41	332.65	304.81
U88	174	3	Loin, short loin, 0x1	246	1,268,854	365.00	422.65	383.77
	175	3	Loin, strip loin, 1x1	28	108,298	300.00	360.03	325.08
U18	180	1	Loin, strip, bnls, light					
	180	1	Loin, strip, bnls, heavy	41	169,106	298.00	354.00	312.30
U32		1	Loin, strip loin bnls. 1x1	165	291,918	340.07	411.46	354.48
U87	180	3	Loin, strip, bnls, 0x1	243	1,010,685	352.00	435.20	382.66
U19	184	1	Loin, top butt, bnls, light					
	184	1	Loin, top butt, bnls, heavy	170	398,520	179.00	221.50	192.97
U89	184	3	Loin, top butt, boneless	195	1,456,352	197.40	238.00	211.04
	184E	3	Loin, top butt, 2 pc. bnls	9	117,797	280.00	334.69	306.94
U29	185A	4	Loin, bottom sirloin, flap	227	920,276	194.00	236.81	214.31
	185B	1	Loin, ball-tip, bnls, light	30	41,695	157.73	179.15	162.25
U34	185B	1	Loin, ball-tip, bnls,heavy	215	673,115	152.00	199.50	174.15
U27	185C	1	Loin, sirloin, tri-tip	127	426,595	206.00	236.00	219.25
	185D	4	Loin, sirloin, tri-tip, pld	52	75,041	278.00	338.00	306.13
U20	189A	4	Loin, tndrloin, trmd, light	9	10,160	800.70	850.78	820.42
	189A	4	Loin, tndrloin, trmd,heavy	201	719,127	755.00	930.00	806.30
U86	191A	4	Loin, butt tender, trimmed	53	80,220	799.00	895.00	840.97
U21	193	4	Flank, flank steak	137	226,296	388.00	440.00	416.28

Select Cuts, Fat Limitations 1-6

BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
	107	1	Rib, Oven prepared	24	40,998	255.00	310.00	284.35
	109A	1	Rib, roast-ready, heavy	30	62,542	287.50	331.65	309.57
U1	109E	1	Rib, ribeye, lip-on, bn-in	140	456,129	365.11	435.00	396.12
U2	112A	3	Rib, ribeye, bnls, light	53	180,310	427.00	500.00	444.10
U16	112A	3	Rib, ribeye, bnls,heavy	196	552,263	422.56	524.80	453.22
C13	113A	1	Chuck, square-cut, 2 piece	23	52,280	119.75	137.00	125.64
	113C	1	Chuck, semi-bnls, neck/off	101	996,765	117.00	132.86	125.04
	113C	3	Chuck, semi-bnls, neck/off					
		3	Chuck, semi-bnls n/o sh-cut	9	31,699	130.00	142.13	138.08
U3	114	1	Chuck, shoulder clod	112	519,720	119.00	152.23	129.54
U81	114A	3	Chuck, shoulder clod, trmd	170	1,059,797	137.00	161.81	146.62
		3	Chuck, Shld Clod, 2pc.split					
	114E	3	Chuck, Clod, Arm Roast					
U4 C14	115	1	Chuck, 2-piece, boneless	145	344,005	124.00	140.90	130.99
U80	116A	3	Chuck, roll, lxl, neck/off	270	1,598,159	139.25	163.81	149.33
U36	116B	1	Chuck, chuck tender	109	258,574	132.00	155.00	139.84
U5	116C	1	Chuck, chuck roll	18	24,037	143.00	152.15	146.28
U7 C15	120	1	Brisket, deckle-off, bnls	201	2,031,166	101.00	121.00	106.64
U82	120A	3	Brisket, point/off, bnls	39	66,453	184.70	222.65	192.31
U9 C16	123A	3	Short Plate, short rib	76	199,301	107.15	140.00	114.78
	130	4	Chuck, short rib	77	425,972	100.00	130.88	105.70
C18	160	1	Round, bone-in	50	61,665	130.30	154.65	146.78
U11 C19	161	1	Round, boneless	77	262,601	144.00	167.00	151.67
U93		3	Round, bnls/peeled heel-out	30	73,449	160.31	180.86	170.72
	167	1	Round, knuckle	42	131,999	155.36	174.85	160.26
U12	167A	4	Round, knuckle, peeled	223	914,037	164.00	184.00	171.81
U13 C20	168	1	Round, top inside round	257	1,573,920	133.00	159.00	145.67
U84	168	3	Round, top inside round	101	468,480	146.00	169.00	157.41
U90	169	5	Round, top inside, denuded	66	248,472	176.28	196.63	184.84
		3	Round, Top Inside, side off					
U14 C21	170	1	Round, bottom gooseneck	60	113,576	143.15	170.00	154.03
U31	171B	3	Round, outside round	259	1,974,382	158.00	192.00	169.88
U15	171C	3	Round, eye of round	199	433,351	206.00	245.00	221.07
U92		3	Round, flat/eye, heel-out	0	0			
U17	174	1	Loin, short loin, 2x3	87	89,496	253.00	306.56	274.36
U88	174	3	Loin, short loin, 0x1	228	906,525	325.00	365.00	336.95
	175	3	Loin, strip loin, 1x1	20	364,688	250.00	312.10	256.22
U18	180	1	Loin, strip, bnls, light					
	180	1	Loin, strip, bnls, heavy	32	72,921	245.05	278.06	255.36
U32		1	Loin, Strip Loin Bnls. 1x1	74	87,510	245.05	306.56	282.32
U87	180	3	Loin, strip, bnls, 0x1	200	1,225,513	269.25	350.00	304.35
U19	184	1	Loin, top butt, bnls, light	23	87,195	190.00	216.50	192.00
	184	1	Loin, top butt, bnls, heavy	176	1,301,014	175.00	202.34	193.69
U89	184	3	Loin, top butt, boneless	140	904,965	195.00	225.00	207.43
	184E	3	Loin, Top Butt, 2 pc. bnls					
U29	185A	4	Loin, bottom sirloin, flap	77	258,549	197.00	236.81	208.09
	185B	1	Loin, ball-tip, bnls, light	19	36,772	154.11	177.00	159.17
U34	185B	1	Loin, ball-tip, bnls,heavy	81	332,898	152.00	187.15	171.76
U27	185C	1	Loin, sirloin, tri-tip	64	242,758	199.00	228.00	212.57
	185D	4	Loin, sirloin, tri-tip, pld	13	15,153	274.44	317.00	301.20
U20	189A	4	Loin, tndrloin, trmd, light					
	189A	4	Loin, tndrloin, trmd,heavy	162	917,658	659.00	835.00	707.71
U86	191A	4	Loin, butt tender, trimmed	62	163,492	624.08	715.00	650.03
U21	193	4	Flank, flank steak	95	338,490	337.00	380.00	356.25
	CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6							
U10	124	4	Rib, Back Ribs, Fresh	60	117,742	65.00	97.25	76.06
	124	4	Rib, Back Ribs, Frozen	121	365,019	25.00	54.00	32.03
U8	121D	4	Plate, Inside Skirt	203	1,482,953	179.00	222.00	197.77
	121C	4	Plate, Outside Skirt	150	693,995	166.75	199.50	175.69
U35			Cap and Wedge Meat	389	1,672,056	168.00	196.25	175.14
			Pectoral Meat	329	917,358	168.44	195.65	180.37
	GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis							
U25	Ground Beef 73%			354	2,922,456	98.00	116.59	106.96
	Ground Beef 75%			50	482,418	98.05	118.00	108.16
U26	Ground Beef 81%			528	3,028,905	119.48	145.00	129.75
	Ground Beef 85%			71	113,145	137.83	163.65	148.65
	Ground Beef 90%			51	563,690	138.00	169.59	150.55
U23	Ground Beef 93%			183	413,408	140.29	177.81	162.29
	Ground Beef Chuck			242	2,447,553	126.10	147.82	135.10
	Ground Beef Round			150	568,083	133.05	156.72	143.86
	Ground Beef Sirloin			10	21,729	208.44	225.79	213.96
	BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis							
	Blended Ground Beef 73%			111	816,418	102.00	140.00	112.70
	Blended Ground Beef 75%			94	455,567	102.48	133.50	116.51
C22	Blended Ground Beef 81%			114	746,348	125.50	149.79	133.93
C30	Blended Ground Beef 85%			48	212,790	144.07	164.79	152.36
	Blended Ground Beef 90%			56	213,298	152.46	186.48	161.29
	Blended Ground Beef 93%			48	361,836	160.70	184.00	169.87
	Blended Ground Beef Chuck			141	1,139,705	132.50	160.25	144.44
	Blended Ground Beef Round			73	406,529	146.67	172.00	152.40
	Blended Ground Beef Sirloin			63	404,452	194.96	239.00	202.89
	BEEF TRIMMINGS - STEER and HEIFER SOURCE							
C23	Fresh 50% lean trimmings			146	5,013,118	47.00	56.42	52.69
	Frozen 50% lean trimmings			19	798,000	45.10	53.00	49.39

FAT LIMITATIONS (FL) DESCRIPTION

Maximum Average Fat Thickness	**Maximum Fat at any point**
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"

**** USDA, AMS, LGMN is proposing to drop the Select and Choice 600-750 pound cutouts and the Select and Choice 750-900 pound cutouts effective Jan. 03, 2005. No changes to the Select and Choice 600-900 pound cutouts would be made. This step is necessary to simplify the report and better represent the dominant trend toward boneless beef cuts by the industry.****

Comments can be directed to 515-284-4460 or desm.lgmn@usda.gov.

Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.

******This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.******

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

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

Items with no entries indicate non-reportable trades.

CURRENT VOLUME - (one load equals 40,000 pounds)
This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

Central	**168.54**	**loads**	**--**	**6,741,625**	**pounds**
National	**342.41**	**loads**	**--**	**13,696,243**	**pounds**
East Coast	**27.18**	**loads**	**--**	**1,087,000**	**pounds**
West Coast	**1.41**	**loads**	**--**	**56,500**	**pounds**

FOB Plant - Central

		# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Lean						
Fresh 92-94%						
Frozen 92-94%						
Fresh 90%		67	2,090,380	$132.94	$139.00	$135.23
Frozen 90%		8	296,094	$136.00	$140.00	$138.31
Fresh 85%		32	715,859	$123.00	$129.79	$124.76
Frozen 85%						
Fresh 81%		19	623,540	$110.66	$125.00	$117.97
Frozen 81%						
Fresh 75%		21	389,259	$103.88	$115.50	$108.17
Frozen 75%						
Fresh 73%						
Frozen 73%						
Fresh 65%		55	1,791,390	$74.32	$88.90	$77.92
Frozen 65%						
Bull Product						
Fresh 94-96%		***Prices not reported due to confidentiality***				
Frozen 94-96%						

FOB Plant - National

Chemical Lean						
Fresh 92-94%		43	903,000	$143.00	$146.00	$145.11
Frozen 92-94%						
Fresh 90%	**U6**	78	2,508,380	$132.94	$139.00	$135.50
Frozen 90%		8	296,094	$136.00	$140.00	$138.31
Fresh 85%	**U24**	36	849,859	$123.00	$131.00	$125.10
Frozen 85%		***Prices not reported due to confidentiality***				
Fresh 81%		19	623,540	$110.66	$125.00	$117.97
Frozen 81%						
Fresh 75%		21	389,259	$103.88	$115.50	$108.17
Frozen 75%		***Prices not reported due to confidentiality***				
Fresh 73%		***Prices not reported due to confidentiality***				
Frozen 73%						
Fresh 65%		57	1,826,890	$74.32	$88.90	$77.94
Frozen 65%		***Prices not reported due to confidentiality***				
Fresh 50%	**C23**	146	5,013,118	$47.00	$56.42	$52.69
Frozen 50%		19	798,000	$45.10	$53.00	$49.38
Bull Product						
Fresh 94-96%		***Prices not reported due to confidentiality***				
Frozen 94-96%						

FOB Plant - East Coast

Chemical Lean	
Fresh 92-94%	***Prices not reported due to confidentiality***
Frozen 92-94%	
Fresh 90%	***Prices not reported due to confidentiality***
Frozen 90%	
Fresh 85%	***Prices not reported due to confidentiality***
Frozen 85%	
Fresh 81%	
Frozen 81%	
Fresh 75%	
Frozen 75%	
Fresh 73%	
Frozen 73%	
Fresh 65%	
Frozen 65%	
Bull Product	
Fresh 94-96%	***Prices not reported due to confidentiality***
Frozen 94-96%	

FOB Plant - West Coast

Chemical Lean	
Fresh 92-94%	
Frozen 92-94%	
Fresh 90%	
Frozen 90%	
Fresh 85%	***Prices not reported due to confidentiality***
Frozen 85%	
Fresh 81%	
Frozen 81%	
Fresh 75%	
Frozen 75%	
Fresh 73%	
Frozen 73%	
Fresh 65%	***Prices not reported due to confidentiality***
Frozen 65%	
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,TN,TX,WI.
National - all states
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.

WEEKLY CAF WEST COAST COW AND BULL CARCASSES 12.5 Loads Reported.

		Weekly Range Avg	Change
UT, brk 2-4 450/up			
UT, bon 1-3 400/up	9.0	79.00	--
Cutter 1-2 350/up	3.5	79.00	--
Bulls 500/up YG 1			

WEEKLY NATIONAL WEEKLY CUTTER COW CUTOUT AND BOXED COW BEEF CUTS - NEGOTIATED
*****This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.*****

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

	Cutter 90% 350#/up
Current Cutout Value:	**$106.79**
Change from prior day:	**($0.45)**

Item		**Price**	**Value**	**Change**
90% lean		$135.50	$82.44	$0.08
100% lean inside round		$190.88	$4.43	($0.02)
100% lean, flats and eyes		$190.19	$4.41	$0.08
Chuck Tender		$145.77	$1.46	($0.09)
Knuckle	4-7 lbs.	$161.63	$4.09	($0.11)
Tenderloin	2-3 lbs.	$280.07	$1.48	($0.07)
Tenderloin	3-4 lbs.	$312.06	$2.31	($0.16)
Ribeye Roll	4-6 lbs.	$172.79	$1.81	($0.11)
Ribeye Roll	6-8 lbs.	$172.20	$1.27	($0.09)
Ribeye Roll	8up lbs.	$181.63	$1.33	
Flank Steak		$202.02	$0.85	$0.02
Kidney, Edible		$17.00	$0.08	($0.01)
Fat, inedible		$9.21	$0.21	$0.01
Bone		$2.60	$0.62	$0.02

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

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

Boner/Breaker Cuts	**14.57**	**loads**	**--**	**582,631**	**pounds**
Cutter/Canner Cuts	**2.98**	**loads**	**--**	**119,064**	**pounds**
Boner/Breaker/Cutter/Canner	**20.16**	**loads**	**--**	**806,256**	**pounds**
100% Lean Items	**23.06**	**loads**	**--**	**922,426**	**pounds**

IMPS	**Sub-Primal**	**# of Trades**	**Total Pounds**	**Weighted Average**	**Change from Prior Week**
	BONER/BREAKER				
112	Rib, ribeye roll, light				
112	Rib, ribeye roll, medium	21	55,766	$252.00	($6.63)
112	Rib, ribeye roll, heavy	19	24,125	$249.66	$22.02
C25	Chuck, boneless 85%	***Prices not reported due to confidentiality***			
C24 168	Round, top inside, light				
168	Round, top inside, medium	***Prices not reported due to confidentiality***			
168	Round, top inside, heavy				
169A	Round, top inside cap-off, lgt	*Prices not reported due to confidentiality*			
169A	Round, top inside cap-off, med	35	216,828	$197.08	($0.47)
169A	Round, top inside cap-off, hvy				
171B	Round, outside round	8	33,813	$169.20	($0.74)
171C	Round, eye of round	11	26,064	$190.02	($3.27)
174	Loin, shortloin, lxl, light				
174	Loin, shortloin, lxl, medium				
174	Loin, shortloin, lxl, heavy				
180	Loin, strip, bnls, light				
180	Loin, strip, bnls, medium	***Prices not reported due to confidentiality***			
180	Loin, strip, bnls, heavy	***Prices not reported due to confidentiality***			
182	Loin, sirloin butt	***Prices not reported due to confidentiality***			
184	Loin, top sirloin butt	4	7,001	$131.15	
191A	Loin, butt tender, peeled				
	CUTTER/CANNER				
112	Rib, ribeye roll, light				
112	Rib, ribeye roll, medium	16	60,474	$172.20	($12.04)
112	Rib, ribeye roll, heavy	15	54,706	$181.63	($1.15)
	100% LEAN				
	Inside round	33	164,890	$190.88	($0.72)
	Outside round	11	103,599	$189.26	$11.32
	Eye of round	18	53,805	$192.12	($0.85)
	Flats and eyes	12	142,400	$190.14	$0.54
	Striploin	30	161,238	$190.94	($4.61)
	S.P.B.	31	296,494	$188.87	($0.44)
	BONER/BREAKER & CUTTER/CANNER				
116B	Chuck, chuck tender	13	46,109	$145.77	($9.40)
167A	Round, knuckle, peeled	40	418,511	$161.63	($4.23)
190	Loin, tenderloin, 2-3 lbs.	17	44,833	$280.07	($13.14)
190	Loin, tenderloin, 3-4 lbs.	35	72,984	$312.06	($22.06)
190	Loin, tenderloin, 4-5 lbs.	55	112,069	$312.01	($17.06)
190	Loin, tenderloin, 5 up lbs.	28	62,642	$321.15	($20.85)
193	Flank, flank steak	42	49,108	$202.02	$4.35

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index		**CH 1-3 600-900#**	**CH 1-3 600-750#**	**CH 1-3 750-900#**	**SE 1-3 600-900#**	**SE 1-3 600-750#**	**SE 1-3 750-900#**
Values	=>	$122.88	$124.21	$122.47	$116.62	$117.57	$116.40
Change	=>	-2.55	-2.65	-2.64	-2.16	-2.27	-2.07

Index Reflects the Equivalent of 465,384 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	$126.51	$127.11	$125.91	$119.75	$120.11	$119.40
DEMAND (box) :	119.25	121.32	119.03	113.49	115.04	113.40
Current Spread	**7.26**	**5.79**	**6.89**	**6.27**	**5.07**	**6.00**
Grading % Brkdwn:	**63.45%**	**17.06%**	**46.40%**	**36.55%**	**3.37%**	**33.18%**

Weekly Equivalent Values for Outlying Beef Carcass Types
Basis Value = 122.88

		Carcass Weights 400-500#	**500-600#**	**600-900#**	**900-1000#**	**1000#/up**
Qlty/Yld	(1)	-21.58	-9.05	0.00	-4.33	-18.09
Prime 1-3		7.16	$108.46	$120.99	$130.04	$125.71	$111.95
Certified		2.68	$103.98	$116.51	$125.56	$121.23	$107.47
Choice 1		2.92	$104.22	$116.75	$125.80	$121.47	$107.71
Select 1		-3.61	$97.69	$110.22	$119.27	$114.94	$101.18
Stndrd 1-3		-15.43	$85.87	$98.40	$107.45	$103.12	$89.36
Prime 4		-8.21	$93.09	$105.62	$114.67	$110.34	$96.58
Choice 4		-14.25	$87.05	$99.58	$108.63	$104.30	$90.54

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
The estimated hide and offal value from a typical slaughter steer for the week averaged 7.96 per cwt. up 0.03 when compared to last week's average.

NATIONAL CARLOT PORK REPORT
Total of Negotiated Purchases Equated to FOB Omaha Basis
Item Values Reflect U.S. Dollars per CWT

Total Loads PORK CUTS : 187.7
Total Loads TRIM/PROCESS PORK: 47.0

BPN#	C#	PORK CUTS	Lds	Weekly Averages Weighted	Change	Simple
--------LOINS, BONE-IN, FRESH----------						
		Primal Cutout Value =		77.92	1.46	
U40	C4	1/4" Trim 21#DN-LGT	27.0	101.70	-2.54	102.50
U61		1/8" Trm/less 21#DN-LGT	8.0	105.88	0.58	107.70
U63		1/4" Bladeless			--	
		1/4" Trim 21#/UP-MED			--	
		combos 26/Up#(SOW)			--	61.00
		LOINS,CNTRCUT,10-11 RIB,1/4"TRM				
		Tender-in FLO 8-13#	4.0	142.13	-1.70	143.80
		Tender-out FLO 8-13#	1.0	150.00	--	150.00
		BNLS Strap-on 5-11#	16.0	141.59	2.88	141.80
U55		BNLS Strap-off 5-11#	25.7	156.18	1.10	155.90
		WHLE BNLS LOINS 9-13#			--	
U60		BNLS SIRLOIN .75-1.5#	2.9	119.87	5.21	120.80
		BONE-IN SIR 2.5-3.5#	13.5	70.09	2.53	71.30
		BLADE ENDS 2-4#	0.5	65.00	4.38	65.00
U41		TENDERLOIN 1.25/DN#	2.0	257.75	-2.76	251.70
		LOIN BACKRIB (BOXED)				
		FRESH 1.5/DN#			--	
		" 1.75/DN#			--	
U56		" 1.75-2.00#			--	
		" 2.00/UP#	1.6	272.77	14.84	268.60
		FROZEN 1.5/DN#			--	
		" 1.75/DN#			--	
		" 1.75-2.00#			--	
		" 2.00/UP#			--	
--------PICNIC, FRESH----------						
		Primal Cutout Value =		61.65	2.16	
U50		Smkr Trm, RS, combo	7.0	64.00	0.44	63.60
		Smkr Trm, SS, combo			--	
		Smkr Trm, SS, boxed	8.0	83.88	0.88	82.00
		PICNIC CUSHION MEAT				
		Boxed 92% Fresh	9.0	117.94	0.41	117.90
		Boxed 92% Frozen			--	
--------BOSTON BUTT5-10#,FRESH----------						
		Primal Cutout Value =		68.43	4.39	
U42	C5	1/4" Trim 5-10#	21.5	86.51	4.93	86.00
		1/8" Trim 5-10#			--	
		1/4" Trim Stk Rdy	3.5	101.00	8.00	97.80
		1/8" Trim Stk Rdy	2.0	96.00	7.67	92.00
		BNLS, Butt			--	95.00
U43		combo's 11/UP#(SOW)			--	
--------SPARERIB, FRESH----------						
		Primal Cutout Value =		130.41 unchd		
U44	C63	BAG/3 PCVAC4.25#/DN-LGT			--	
		COMBOS 4.25#/DN			--	
U45		2 BAG/3 PCVAC4.25#/UP-MED	0.5	135.00	5.92	135.00
		COMBOS 4.25#/UP			--	
--------HAM,BONE-IN,TRIMMED----------						
		Primal Cutout Value =		80.34	7.44	
U46	C7	17-20# Trim Spec 1	4.0	91.00	8.29	90.20
		20-23# Trim Spec 1	10.0	90.80	12.27	91.40
U62	C8	23-27# Trim Spec 1	14.0	86.86	10.56	86.60
		27#/up Trim Spec 1			--	
		BONELESS MUSCLES FL 4 94-96%				
		3 Muscle Group			--	
		4 Muscle Group			--	
		5 Muscle Group			--	142.50
		Inside			--	
		Outside			--	
		Knuckle			--	
		Lite Butt			--	
		Inner Shank			--	
		HAM TRIMMINGS (CHEM LEAN)				
		Combo 72% Fresh	2.0	72.00	1.50	72.00
		Boxed 72% Frozen			--	
		Combo 90% Fresh			--	
		Boxed 90% Frozen			--	
		Outer Shank Frozen			--	
--------BELLY, SDLS, FRESH----------						
		Primal Cutout Value =		93.60	2.34	
		SKIN-ON, TRIMMED				
U47		Fresh 10-12#			--	
U48		Fresh 12-14#			--	91.50
	C9	Fresh 14-16#			--	96.00
	C10	Fresh 16-18#	4.0	85.00	-5.00	88.00
		Fresh 18-20#	2.0	74.50	-3.50	75.20
U49		Fresh 20-25#			--	
		SKINLESS, SQUARED				
		Fresh 9-11#			--	
		Fresh 11-13#			--	
		Fresh 13-15#			--	
		Fresh 15-17#			--	
		SKINLESS, CENTER CUT				
		Fresh 8-10#			--	
		Fresh 10-12#			--	
		Fresh 12-14#			--	
		Fresh 14-16#			--	
		PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)				
		Combo 42% Fresh	15.0	38.60	0.60	39.10
		Boxed 42% Frozen	2.0	49.00	3.33	49.20
		Combo 72% Fresh	25.0	77.08	7.08	75.80
		Boxed 72% Frozen			--	76.00
		BONELESS PICNIC MEAT				
U57	C11	Combo 72% Fresh	2.0	83.00	3.00	82.40
		Boxed 72% Frozen			--	
		SKINNED JOWLS				
U58		Combo Fresh			--	42.00
		Boxed Frozen	1.0	52.00	-1.00	52.20
		FAT, VISUAL TRACE OF LEAN				
		Combo Fresh			--	
		Boxed Frozen			--	
		TRIM, VISUAL TRACE OF LEAN				
		Combo 12-16% Fresh			--	32.00
		Boxed 12-16% Frozen			--	
		NORTH AMERICAN EXPORTS				
		HAMS, BONE-IN				
		NA EXPORT 23-27# TS 1	2.0	89.00	11.00	84.60

USDA ESTIMATED PORK CARCASS CUTOUT
Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 185 lb Pork Carcass
51-52% lean, 0.80"-0.99" backfat at last rib

Date	Total Loads	Carcass	Loin	Primal Cutout Values Butt	Pic	Rib	Ham	Belly
11/08	32.7	74.73	78.75	66.68	59.09	130.41	75.17	93.60
11/09	52.9	75.99	78.10	66.76	59.93	130.41	80.34	93.60
11/10	74.9	76.69	78.01	68.75	63.02	130.41	81.02	93.60
11/11	34.3	77.27	77.60	69.59	65.09	130.41	82.50	93.60
11/12	42.0	76.81	77.17	70.39	61.12	130.41	82.66	93.60
------- Total ----------Weekly Averages----------								
	236.7	76.30	77.92	68.43	61.65	130.41	80.34	93.60
Change =>	3.30	1.46	4.39	2.16	unchd		7.44	2.34

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.
The offal value from a typical slaughter hog (1) for the week ended 11/12/2004 was estimated at 3.50 per cwt live, down -0.03 when compared to previous week's value.
Dressed equivalent basis (74% dress): 4.73
(1) Typical slaughter hog weighs 250 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BPN#	C#	PORK VARIETY MEATS - Frozen Items	Lds	Weekly Averages Weighted	Chng	Simple
U51		NECK Bones	5.0	26.40	-0.60	27.20
		Brisket Bones Full, 10#			--	
		Brisket Bones Full, 30#			--	55.00
		Brisket Bones Full, exp 30#			--	
U59		TAILS,			--	
		BRAINS, 30# Bulk			--	
		CHEEK MEAT, trimmed	2.0	94.00	1.00	93.80
U52		CHITTERLINGS, 10 lb. pail			--	
		EARS, Pet Treat, 3-4/lb	4.0	103.50	-1.50	104.20
U54		FEET, front, toes on	6.0	30.50	-3.21	33.40
		FEET, front, toes on, export			--	
		HEARTS, Slashed, Domestic			--	30.00
		Slashed, Export	7.0	29.43	1.29	29.50
		Whole, Export	1.0	38.00	0.75	37.55
U53	C29	HOCKS, picnic	2.0	26.00	-2.00	26.60
		KIDNEYS, small box, export	2.5	23.00	-1.00	23.20
	C28	LIVERS, large box, domestic	5.0	27.60	-0.90	28.00
		large box, export			--	
		SALIVARY GLANDS,	2.5	24.40	-1.60	24.90
		SKINS, Belly, flat-pk. slctd			--	
		SNOUTS, partial lean	1.0	59.00	1.00	58.40
		SNOUTS, partial lean w/mask	3.0	54.00	0.67	53.40
		STOMACHS, scalded, small box	0.5	73.00	-2.50	74.20
		scalded, small box, export			--	70.00
		TONGUES,				
		green, bnls, small box	2.0	80.00	-2.00	80.40
		green, bnls, small box, exp			--	
		green, bnls, tip-on, exp			--	81.00
		scalded & scraped			--	
		UTERI			--	

--------- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -------
QUARTERLY CONTRACTS:

BELLY SKINS, SELECTED	28.00
FATBACK SKINS, SELECTED	27.50
HAM COLLAR SKINS, SELECTED	25.00
HAM SKINS, HOUSE RUN	23.25
PICNIC SKINS, HOUSE RUN	19.50
JOWL SKINS, HOUSE RUN	16.50

---------- PORK PET FOODS - FOB SUPPLY POINT ----------

QUARTERLY CONTRACTS:	FRESH	CHILLED	BXD FRZN
KIDNEYS, inedible	6.63	6.50	-
LIVERS, "	17.00	13.5	23.00
LUNGS "	2.75	2.25	7.13
MELTS "	5.50	5.25	12.63

TALLOW & PROTEIN
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages Weighted	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	49.0	13.52	0.55	13.46
Yellow grease (truck)	3.0	13.08	0.71	12.95
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable tallow			--	
Packer bleachable < .15%	8.0	16.00	0.75	15.55
Renderer bleachable tallow			--	
Renderer bleachable < .15%	25.0	16.00	0.94	15.55
Choice white grease	3.0	15.50	1.00	14.90
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow			--	
Packer bleachable < .15%			--	
Renderer bleachable tallow			--	
Renderer bleachable < .15%			--	
Choice white grease			--	
Yellow Grease			--	
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	8.0	16.50	0.50	16.40
Loose lard, PS and/or CP	6.0	27.17	0.17	27.15
EDBLE TALLOW & LARD -CAF GULF				
Edible tallow			--	
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Central, Domestic	47.0	138.35	9.89	138.25
Panhandle Domestic	69.0	132.20	3.77	127.60
PORK Meat/Bnmeal,50% pro/ton	50.0	144.52	0.51	143.40
DRY Rndrd Tnkg Lo/Unit Protn			--	
Panhandle Lo/Unit Protn			--	
DRY Rndrd Tnkg Hi/Unit Protn			--	
BLOOD MEAL, 85% pro/ton				
Central			--	247.00
Panhandle area	5.0	268.00	3.00	266.80
CAF California	1.0	275.00	--	275.00
PORK BLOOD MEAL, 85% pro/ton	2.0	312.50	8.93	305.50

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU NOV 11, 2004
This report includes Volume, Weighted Average Carcass Weight, & Base Cost

Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
11/11/2004	145,950	199.93		72.80	74.73	76.92
11/10/2004	157,066	201.40		73.08	74.99	77.08
11/09/2004	168,440	200.99		72.76	74.70	76.91
11/08/2004	157,454	200.61		72.93	74.90	76.99
11/05/2004	242,874	201.73		73.39	75.34	77.35
11/04/2004	161,659	200.91		71.29	73.22	75.41
WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For Week Ended:						
11/05/2004	875,901	201.12		71.07	73.00	75.11
10/15/2004	868,362	199.57		70.15	72.08	74.10
11/14/2003	886,415	200.55		47.27	49.17	51.28
MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For: October 2004						
	3,696,710	199.68		70.59	72.54	74.61

The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loineye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.

STANDARD ADJUSTMENTS FOR CONVERTING TO VACUUM BASIS

Loins (13-23#'s):	Butts (4-9#'s):	Spareribs:
Vacpak - report basis	Vacpak - report basis	Vacpak - report basis
Gas Pak - minus $2.00	Gas Pak - no adjustment	Polywrap - minus $7.00
Paper - minus $5.00	Paper - minus $3.00	**Tenderloins:**
Combo - minus $6.00	Combo - minus $4.00	Vacpak - report basis

Adjustments for Trim

Bone-in Center Cut Loins:	Bnls Center Cut Loins:
False Lean Off – basis	1/4" Trim - report basis
False Lean On - minus 5.00	1/8" Trim - add 6.00
Polywrap - minus $10.00	

MAJOR PACKER HIDES, CURED & FLESHED,
FOB Central U.S.
(Note: Weekly averages reflect average of all weight breaks for each hide type)

Items	Lds	Weekly Averages Per Piece	Per Cwt
Heavy Native Steer	18.0	65.90	81.50
Native Steer			
Colorado Branded Steer		61.50	71.50
Butt Branded Steer	3.0	64.00	78.00
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River	6.0	59.00	88.50
Branded Heifer, Southwest			
Branded Cow, Southwest	2.0	39.50	61.60
Branded Cow, River		41.00	61.50
Native Cow			
Dairy Cow		51.00	76.50
Native Bulls, conventional	3.0	50.00	50.00
Branded Bulls, Southwest, convn			
Branded Bulls, conventional			
Heavy Texas Steer		64.30	
Heavy Texas Steer and Heifer			
Branded Steer		64.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 10/30/2004

Total All Regions

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.02%	0.56%	1.52%	0.56%	0.11%	2.77%	0.44%	3.21%
Choice	2.00%	17.18%	24.95%	5.45%	0.85%	50.44%	2.48%	52.91%
Select	4.83%	16.48%	10.89%	1.47%	0.19%	33.87%	1.47%	35.34%
Yield only	0.99%	1.51%	0.80%	0.10%	0.02%	Yield only:		3.42%
Total	7.85%	35.73%	38.16%	7.59%	1.17%			

Region 1-5

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.11%	2.38%	3.90%	0.50%	0.06%	6.95%	1.60%	8.55%
Choice	2.58%	27.80%	23.58%	1.97%	0.19%	56.11%	7.69%	63.81%
Select	2.15%	7.67%	2.92%	0.11%	0.00%	12.85%	1.15%	14.00%
Yield only	0.15%	0.22%	0.10%	0.00%	0.00%	Yield only:		0.47%
Total	4.98%	38.08%	30.50%	2.58%	0.24%			

Region 6

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.01%	0.21%	0.36%	0.09%	0.01%	0.68%	0.13%	0.81%
Choice	2.71%	18.20%	18.10%	2.50%	0.36%	41.87%	0.80%	42.66%
Select	8.10%	23.28%	11.86%	1.29%	0.28%	44.81%	0.22%	45.03%
Yield only	1.33%	1.91%	0.78%	0.07%	0.01%	Yield only:		4.09%
Total	12.15%	43.60%	31.09%	3.95%	0.66%			

Region 7-8

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.01%	0.35%	1.48%	0.73%	0.14%	2.72%	0.38%	3.09%
Choice	1.72%	14.61%	27.18%	7.09%	1.15%	51.75%	2.26%	54.01%
Select	4.36%	15.58%	11.83%	1.78%	0.20%	33.76%	1.90%	35.66%
Yield only	1.08%	1.64%	0.93%	0.14%	0.03%	Yield only:		3.81%
Total	7.17%	32.18%	41.43%	9.74%	1.52%			

Region 9-10

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.02%	0.99%	1.83%	0.47%	0.13%	3.44%	0.29%	3.74%
Choice	1.77%	22.86%	25.89%	3.76%	0.49%	54.76%	2.03%	56.80%
Select	3.67%	17.61%	10.60%	0.97%	0.10%	32.94%	1.54%	34.49%
Yield only	0.44%	0.96%	0.63%	0.07%	0.01%	Yield only:		2.11%
Total	5.90%	42.42%	38.95%	5.26%	0.72%			

PERCENTAGE BY CLASS BY REGION

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	16.98%	5.90%	1.96%	4.13%	4.21%	0.79%
Region 6	19.03%	9.45%	6.64%	0.48%	2.03%	0.42%
Region 7-8	54.61%	27.53%	24.24%	0.28%	2.25%	0.31%
Region 9-10	9.39%	4.44%	1.37%	2.47%	0.90%	0.22%
Total %	100.00%	47.32%	34.20%	7.36%	9.39%	1.74%
Total Head	644,400	304,900	220,400	47,400	60,500	11,200

States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ, DE,MD,PA,WV, VA,Al,FL,GA,KY,MS,NC,SC,TN,IL,MI,MN,OH,& WI; 6 AR,LA,NM,OK, &TX;7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT,& WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.
Totals may not add due to rounding.

NEBRASKA

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.01%	0.46%	2.38%	1.18%	0.23%	4.27%	0.29%	4.56%
Choice	1.42%	15.58%	33.74%	8.97%	1.61%	61.32%	2.01%	63.33%
Select	2.76%	10.98%	9.67%	1.37%	0.19%	24.98%	0.46%	25.44%
Yield only	0.73%	1.37%	1.06%	0.19%	0.03%	Yield only:		3.37%
Total	4.92%	28.38%	46.86%	11.72%	2.06%			

KANSAS

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.01%	0.23%	0.67%	0.34%	0.07%	1.33%	0.62%	1.95%
Choice	1.58%	12.93%	20.27%	4.83%	0.79%	40.41%	3.01%	43.42%
Select	5.76%	21.46%	14.82%	2.27%	0.25%	44.55%	1.02%	45.57%
Yield only	1.26%	1.88%	0.86%	0.11%	0.03%	Yield only:		4.14%
Total	8.62%	36.50%	36.63%	7.54%	1.13%			

TEXAS

Quality Grade	Yield Grade 1	2	3	4	5	Totals Quality & Yield	Quality Only	Total All
Prime	0.01%	0.21%	0.35%	0.09%	0.01%	0.68%	0.13%	0.81%
Choice	2.71%	18.08%	17.73%	2.44%	0.35%	41.30%	0.79%	42.09%
Select	8.03%	22.99%	11.77%	1.28%	0.28%	44.35%	0.21%	44.57%
Yield only	1.33%	1.91%	0.78%	0.07%	0.01%	Yield only:		4.09%
Total	12.08%	43.18%	30.63%	3.87%	0.66%			

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand FOB for early November through late December delivery and TIS. (%'s indicates chemical lean)

	EAST COAST 0-15 Days Wkly Avg	Change	EAST COAST 16-45 Days Wkly Avg	Change
BULL MEAT:				
95%	146.25	-0.50	146.67	2.42
COW MEAT:				
95%				
90%	135.67	0.67	135.25	1.75
CFM Fores 85 %	126.00	1.50	127.00	2.75
Shank Meat 85-90%	134.00	2.25	134.00	--
Chuck Meat 85%	134.00	--	134.00	--
Beef Trimmings 85%	126.00	2.00	125.50	2.00
Beef Trimmings 80%	117.00	0.33	118.50	2.50
Beef Trimmings 75%	105.67	2.33		
Beef Trimmimgs 70%				
Beef Trim 65%	80.00			
100% Top Inside Rounds				
100% Flats & Eyes	170.00	3.33		
100% S.P.B.	165.00	-0.50		

	WEST COAST 0-15 Days Wkly Avg	Change	WEST COAST 16-45 Days Wkly Avg	Change
BULL MEAT:				
95%	148.75	-1.38	146.00	-0.50
COW MEAT:				
95%				
90%	135.67			
CFM Fores 85 %				
Shank Meat 85-90%	132.00			
Chuck Meat 85%				
Beef Trimmings 85%	125.67	0.17		
Beef Trimmings 80%				
Beef Trimmings 75%				
Beef Trimmimgs 70%				
Beef Trimmings 65%				
100% Top Inside Rounds	175.00			
100% Flats & Eyes				
100% S.P.B.				

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.
For the Week of: 11/15/2004
Value Adjustments

	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 17.00	6.04	0.00
Choice	0.00 - 0.00	0.00	0.00
Select	(7.00)- (5.00)	(6.28)	0.25
Standard	(30.00)- (9.00)	(16.45)	0.10
Ave Choice or Better	0.00 - 6.96	1.50	(0.06)
Dairy - Type	(10.00)- 0.00	(1.00)	0.00
Bullock/Stag	(40.00)- (15.00)	(23.50)	(0.17)
Hardbone	(35.00)- (19.00)	(25.40)	(0.10)
Dark Cutter	(40.00)- (15.00)	(25.87)	(0.10)
Over 30 Months of Age	(37.00)- 0.00	(12.08)	0.00
***Cutability Yield Grade, Fat/Inches**			
1.0-2.0 < .10"	0.00 - 8.00	2.92	0.00
2.0-2.5 < .20"	0.00 - 5.00	1.63	0.00
2.5-3.0 < .40"	0.00 - 5.00	1.21	0.00
3.0-3.5 < .60"	(1.00)- 0.00	(0.08)	0.00
3.5-4.0 < .80"	(1.00)- 0.00	(0.08)	0.00
4.0-5.0 < 1.2"	(20.00)- (8.00)	(14.25)	0.00
5.0/up > 1.2"	(25.00)- (10.00)	(18.08)	0.00
Weight:			
400-500 lbs	(40.00)- (5.00)	(21.58)	0.00
500-550 lbs	(30.00)- 0.00	(14.92)	0.00
550-600 lbs	(15.00)- 0.00	(3.17)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(5.00)- 0.00	(0.58)	0.00
950-1000 lbs	(18.00)- 0.00	(8.08)	0.00
over 1000 lbs	(30.00)- (10.00)	(18.09)	0.00
Hide Brand Location	0.00 - 0.00	0.00	0.00

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

**** If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.***

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)
The estimated hide and offal value from a typical slaughter cow for the week was 7.31 per cwt., up 0.10 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT
For Week Ended: November 12, 2004 FOB PLANT

Frozen CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg
CHEEK MEAT, Trimmed	6.40	116.00 - 126.00	120.38
FEET, unbleached, skin-on, exp			
FEET, bleached, skin-on, exp			
HEARTS, Regular, bone-out	6.25	27.00 - 32.00	28.03
HEARTS, Regular, bone-out, exp			
HEARTS, Canadian-style, exp			
HEART MEAT, Bone & Cap off			
HEAD MEAT,	1.25	97.00 - 102.00	99.56
KIDNEY'S Export	2.00	14.00 - 15.00	14.50
LIPS, unscalded			
LIVERS, Regular,bulk-pack	1.00	10.00	10.00
LIVERS, Regular,bulk-pack export			
LIVERS, Regular, 2/box			
LIVERS, Regular, 2/box, export	14.50	10.00 - 11.00	10.31
MELTS,			
OXTAILS, Regular, small box	1.70	185.00 - 212.00	191.88
SALIVARY GLANDS			
SWEETBREADS, export			
TONGUES, #1 white Swiss cut,IW	0.13	80.00	80.00
TONGUES, exp.#1 white Swiss cut,IW			
TONGUES, #1 black Swiss cut,IW	0.50	65.00	65.00
TONGUES, exp.#1 black Swiss cut,IW			
TONGUES, #1 mixed,Swiss cut,IW			
TONGUES, exp.#1 mixed,Swiss cut,IW			
TONGUES, #2 mixed Swiss cut,IW	0.75	56.00 - 60.00	58.67
TONGUES, exp.#2 mixed,Swiss cut,IW			
TONGUE Trimmings			
TRIPE, bleached, scalded, edible	4.90	35.00 - 70.00	43.26
TRIPE, bleached,scalded,edible exp			
TRIPE, unbleached, scalded, edible			
TRIPE, honeycomb bleached	0.15	175.75	175.75
TRIPE, honeycomb unbleached			
TREPAS,			
WEASAND MEAT			

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BEEF VARIETY MEATS - FROZEN	Lds	Weekly Averages Weighted	Change	Simple
BRAINS,			--	
CHEEK MEAT,trmd, 70-75% lean	4.0	112.38	2.71	111.50
FEET, nails off, skin on			--	
HEAD MEAT, 60-70% lean			--	80.00
HEAD MEAT, 70-80% lean			--	
HEARTS, regular, bone out	8.0	25.38	--	25.75
HEARTS, export	14.5	29.24	1.24	28.75
HEARTS, Canadian-Style, exp			--	
KIDNEYS, export			--	
LIPS, unscalded			--	80.50
C26 LIVERS, selected 2/box			--	
selected, 2/box, export	5.0	14.00	--	14.00
selected, even weight, exp			--	
regular, even weight, exp			--	
regular, 2/box			--	
regular, export, 2/box			--	
OXTAILS, selected, small box			--	
SWEETBREADS, domestic			--	
SWEETBREADS, export			--	
TONGUES,Individually Wrapped			--	
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp			--	
Swiss-Cut#1,Mxd,0-3% trm,Exp			--	
Swiss-Cut#1, Mixed, 0-3% trm			--	
Swiss-Cut #2			--	
TREPAS,			--	
TREPAS, export			--	
TRIPE, scalded, edible			--	48.00
scalded, edible, export			--	
scalded, unbleached, export			--	
C27 honeycomb, bleached	1.0	190.00	--	190.00
WEASAND MEAT,	0.5	94.25	19.25	84.63

BEEF PET FOODS - QUARTERLY CONTRACT PRICES - FOB SUPPLY POINT

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	12.00	16.50
KIDNEYS, inedible	4.75	11.00
LIVERS, "	5.50	10.75
LUNGS, "	2.25	8.00
MELTS, "	2.00	7.50
SALIVARY GLANDS	6.75	10.63

CENTRAL CARLOT LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4
Carlot volume negotiated sales for delivery within 14 calendar days, FOB Plant basis, hind trotters-off.
*****This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.*****

Weekly Price Ranges # of Head = 9,928

Head	Price Range	Wghtd Avg	Change
30-DN 0	-		0.00
30-40# 0	-		0.00
40-45# 44	176.00 - 176.00	176.00	-0.67
45-50# 222	176.00 - 194.00	180.81	0.94
50-55# 215	176.00 - 194.00	180.75	1.09
55-60# 956	172.00 - 194.00	178.12	1.48
60-65# 945	172.00 - 194.00	178.10	1.47
65-75# 4,139	172.00 - 194.00	177.17	0.15
75-85# 2,736	172.00 - 194.00	177.56	0.18
85-UP 671	172.00 - 177.00	173.08	-0.37

NATIONAL WEEKLY 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 1,051,089 pounds
Frozen Cuts 156,452 pounds

FRESH CHOICE AND PRIME CUTS

IMPS	Sub-Primal	# of Trades	Total Pound	Weighted Average	Change
200A	Carcass, 3-way, 55/dn	7	2,553	$220.07	0.71
202	Foresaddle	26	12,900	$130.02	-9.03
204	Rack, 8-Rib, light	11	4,000	$454.39	-19.17
204	Rack, 8-Rib, medium	65	40,842	$462.43	-9.10
204	Rack, 8-Rib, heavy	19	6,556	$444.64	-12.73
204A	Rack, chined	32	5,505	$565.42	-43.90
204B	Rack, roast-ready	14	5,064	$912.78	-44.61
204C	Rack, rst-rdy, frnchd	87	13,650	$982.15	7.83
204D	Rack, rst-rdy, spcl	10	2,842	$1,172.88	-9.88
206	Shoulders	63	66,830	$126.80	-2.35
207	Shoulders, sq-cut	163	171,811	$170.34	6.06
208	Shoulders, sq-cut, bnls	5	513	$322.67	1.87
209	Breast	57	28,476	$72.63	1.78
	Breast, Bulk	18	9,964	$70.54	1.62
210	Foreshank	168	33,746	$272.82	2.96
230	Hindsaddle	6	274	$310.16	47.48
231	Loins	15	2,325	$316.50	-28.94
232	Loins, trimmed 4x4	83	21,038	$418.05	-12.74
232	Loins, trimmed 1x1	6	3,875	$594.85	
232	Loins, trimmed 0x0	11	1,959	$676.88	-93.30
232A	Loins, short-cut, 2x2	11	1,248	$549.56	4.47
232A	Loins, short-cut, 1x1	54	19,257	$581.47	-12.90
232A	Loins, short-cut, 0x0	20	11,799	$734.82	-14.70
232E	Flank, untrimmed	7	9,669	$53.37	-5.50
233	Legs	134	60,451	$220.46	3.74
233A	Leg, trotter-off	113	56,421	$234.16	11.87
233C	Leg, trttr-off, pt bnls	62	32,652	$338.74	21.11
233E	Leg, steamship	15	21,876	$272.73	-1.61
233F	Hindshank	36	5,231	$285.02	1.16
234	Leg, Boneless, Tied	95	36,359	$355.70	-8.34
234A	Leg, shank off, bnls	19	4,710	$391.57	20.71
234B	Leg, 2-way bnls	14	7,937	$344.59	16.25
234E	Leg, inside, bnls	57	8,378	$468.38	-8.12
234G	Sirloin, boneless	8	293	$445.76	3.29
238	Trimmings	17	1,771	$160.21	-3.20
295	Lamb for stewing	37	8,832	$323.49	-16.03
296	Ground lamb	76	14,456	$283.39	1.19
	Necks	14	2,040	$78.41	0.07

This complete Weekly report can be found on the Market News Website at: www.ams.usda.gov/mnreports/lm_xl500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT
The weekly estimated net carcass lamb cut-out value for 11/12/2004 was $195.51 for a 69 pound carcass, up $1.92 compared to last week.

CARLOT VEAL CARCASS REPORT
Northeast and North Central Basis
VEAL CARCASS, SPECIAL FED, HOT BASIS, FOB PROD PNTS:

	Wkly Smple Avg	Change
Hide-On, 240-300 Lbs.		
Northeast 6467 head		
Nrth Cntrl 560 head	212.50	1.00
Hide-Off, 215-275 Lbs.		
Northeast	240.67	-0.00
Nrth Cntrl		

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

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week heavy slaughter lambs steady to 4.00 higher, light slaughter lambs steady to as much as 10.00 higher.

AUCTION MARKETS - Choice & Prime 90 – 160 LBS:
San Angelo: shorn and wooled 90-125 lbs 90.00-101.00, 130-145 lbs 84.00-86.00.
Midwest: shorn 86.00-94.75; wooled 84.00-94.75.

DIRECT MARKETS – (Lambs fob with 3-4 percent shrink)

3500: Slaughter Lambs shorn and wooled 125-155 lbs 87.00-92.00 (wtd avg 89.16); few pkgs shorn and wooled 90-110 lbs 95.00-102.00 (wtd avg 100.42); no dressed sales reported.

NATIONAL CARLOT MEAT TRADE REVIEW
(Trends reflect comparison Thursday close to previous Friday close)

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE
Boxed beef cutout values were firm on moderate to fairly good demand and moderate offerings. The lower harvest levels of last week, helped stabilize the boxed beef sector. Packers faced with burdensome levels of middle meats were able to reduce inventories to manageable levels. Some rib and loin products for immediate shipment were priced at lower levels, while those same items for future delivery were sold at higher prices. This two tiered pricing is in response to retailers and packers getting into position for the upcoming holiday sales. Forward sales were noted on Choice briskets, trimmed top inside rounds, and top inside side off rounds. For the week, the rib, chuck, and round primals were higher, while the loin primal remained mostly steady. Beef trimmings were higher on moderate demand and light to moderate offerings. The lower harvest levels of last week sparked buyer interest. Fed cattle and blended grinds were generally steady on moderate demand and offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
Boneless processing beef repeated last week's performance on market activity with packers and buyers not able to settle on early to mid week trading. The market was finally established by late week with sales steady to slightly higher on light supplies and demand. Most areas of the country have adequate moisture and producers are holding old cows for a least one more cycle. Total cow slaughter numbers this year are running 15-20% below last year numbers. Import boneless beef prices were steady on early week trading with the market trending higher on mid to late week activity. Movement was mostly slow to moderate on light to moderate offerings. Import demand was moderate to good after buyers noted the domestic market had stabilized. Cow cuts were unevenly steady with ribeye rolls trading weak and loin's items mostly lower. Demand was light on most items for moderate offerings.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
Offerings were adequate to meet demand for the loin complex as prices wavered back and forth before settling at steady levels. Boston butts experienced good retail and export interest while demand was light. Reduced slaughter rates pushed ham prices higher while inventories began to recede. Seedless belly prices firmed early while the board rallied and control the direction while demand and offerings were light. Reduced supply coupled with increased demand pushed lean trimming prices sharply higher.

BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading on beef variety meat markets was mostly very slow this week. Sausage materials markets saw the most activity with cheek meat gaining slightly on light offerings and demand. Hearts also gained slightly on increased export demand for light to moderate offerings. Head meat went untested. Other markets were nearly inactive on light demand.
Trading on pork variety meat markets was mostly slow to moderate this week. Markets trending lower outnumbered gainers on diminishing demand and increased offerings. On sausage materials markets, cheek meat moved slightly higher on limited offerings and support from the higher trending lean pork trim market. Hearts also recovered somewhat this week on increased demand.
Tallows and greases experienced slow trading again this week. In light trading, Chicago edible tallow and lard saw a slight increase on moderate demand for light to moderate offerings. Good chemical demand prompted higher prices on Chicago inedible tallows and choice white grease in late week trading. Central choice white grease ended steady to higher while yellow grease finished higher in light trading. The Gulf markets were quiet.
Market activity on protein feed supplements was slow to very slow this week. Ruminant meat and bone meal trended slightly higher, while the pork origin material finished mostly steady. Demand and offerings were light to moderate. Panhandle ruminant blood meal prices ended firm while the pork origin product ended slightly higher. Movement of product was very light on light demand and offerings.
Trading on major packer hides was very slow. Very few trades were reported as buyers and sellers held their ground. In very light tests, Heavy Native Steers finished slightly lower, Butt Branded Steers finished slightly higher, and Branded Heifers ended higher than the last established market.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
Northeast special fed veal steady on moderate demand for mostly light to moderate offerings. North Central hide-off not established. Hide-on 1.00 higher on light offerings and a moderate demand.
Boxed veal cut prices were steady to firm, occasionally higher, especially on retail items. With an increase in slaughter numbers last week, cut prices began to stabilize. Market activity was slow to moderate on light to moderate demand as retailers start thinking about turkey.
Distributive special fed veal cuts traded at steady prices on all items with the exception of legs which continued to see a little firmness. Demand was light, especially from the retail sector. The retailers are concentrating on turkey promotions associated with the upcoming holidays.

LAMB: CARCASS & PELTS
Carcass lambs, 75 lbs down mostly 0.10-0.55 higher, 75 lbs up 0.54-2.12 lower.
Packer sorted green salted pelts steady. Demand light for light to moderate offerings.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION
(In Millions of Pounds excluding Condemned)
Week Ended 11/13/2004

	Current	Chng		AVERAGE WEIGHTS Live	Drsd
Beef	466.4	2.6	Cattle	1269	775
Calf & Veal	2.8	0.0	Calves/Vealers	329	203
Pork	400.7	-3.2	Hogs	268	200
Lamb & Mutton	3.6	0.0	Sheep & Lambs	136	68
Totals	873.5	-0.2			

(All values represent estimates)

WEEKLY BOXED VEAL CUTS, NORTH CENTRAL AREA
SPECIAL FED, FOB Major Production Points

Items	Weight	Wkly Avgs	Chnge
Forequarters	42-59 lbs	223.50	7.50
Kosher Foresaddles	90-110 lbs		
Hindquarters	46-64 lbs	417.50	20.00
Loins, 4x4, trmd	12-18 lbs	505.00	10.00
Strip Loins, bnls, 0x0	5-up lbs	1112.50	--
Loin, Short Tenderloin	1-up lbs	1087.50	--
Hotel Racks, 7 rib	14-20 lbs	505.00	2.50
Rack, Ribeye	2-4 lbs	1400.00	--
Chuck, square cut	36-47 lbs	184.00	5.00
Chuck rolls, trimmed	9-13 lbs	365.00	35.00
Shoulder Clod, trimmed	14-20 lbs	365.00	7.50
Legs, single	35-45 lbs	400.00	10.00
Legs, slices, retail		592.50	5.00
Legs, TBS 3-piece	24-32 lbs	762.50	10.00
Legs, BHS heel-out	27-35 lbs	562.50	7.50
Top Rnd, Trmd, cap-off	8-10 lbs	950.00	7.50
Leg, butt tenderloin	.5-up lbs	1000.00	--
Breasts	10-12 lbs	110.00	2.50
Necks, bone-in	24-28 lbs		
Osso Buco, foreshank		520.00	-5.00
Osso Buco, hindshank		757.50	12.50
Bnls Veal Trimmings 75-80% Lean		110.00	7.50

WEEKLY DISTRIBUTIVE/LCL EAST COAST AREA VEAL CUTS
SPECIAL FED

BPN#	Items	Weight	Wkly Avgs	Chnge
U75	Carcass, hide off	200-250 lbs	262.50	--
U70	Foresaddles	85-110 lbs	212.50	--
	Kosher Foresaddles	90-110 lbs	250.00	--
U76	Hindsaddles	85-115 lbs	342.50	--
	Loins, regular	17-25 lbs	327.50	--
U71	Loins, 4x4, trimmed	12-18 lbs	530.00	--
	Hotel Racks, 8 rib	15-21 lbs	522.50	--
U72	Hotel Racks, 7 rib	14-20 lbs	562.50	--
	Hotel Racks, 6 rib	13-17 lbs	680.00	--
	Chuck, square cut	36-47 lbs	170.00	--
	Shoulder, full	14-20 lbs	185.00	--
U77	Legs, double	70-90 lbs	355.00	--
	Legs, TBS 3-piece	24-32 lbs	725.00	--
U73	Legs, BHS heel-out	27-35 lbs	620.00	10.00
U74	Top Rnd,trmd, cap-off	8-10 lbs	922.50	--
	Breast	10-12 lbs	92.50	--
	Necks, bone-in	24-28 lbs	175.00	5.00
	Stew Meat, regular		330.00	--
U78	Bnls Veal Trimmings 75-80% Lean		95.00	--