

# WEEKLY NATIONAL CARLOT MEAT REPORT

**USDA, AMS**  
**Livestock & Seed Program**  
**Livestock & Grain Market News**  
**210 Walnut Street, Room 767**  
**Des Moines, Iowa 50309-2106**



**Des Moines, IA**      **Ph# 515-284-4460**  
**Ph# 515-284-4231**

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

WEEK ENDED: February 04, 2012

VOLUME 21, NO. 05

**WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION**

		<b>CATTLE</b>	<b>CALVES</b>	<b>HOGS</b>	<b>SHEEP</b>
MONDAY	1/30(Est)	114,000	3,000	400,000	8,000
TUESDAY	1/31(Est)	125,000	4,000	417,000	7,000
WEDNESDAY	2/1(Est)	124,000	3,000	417,000	8,000
THURSDAY	2/2(Est)	119,000	3,000	416,000	7,000
FRIDAY	2/3(Est)	102,000	3,000	400,000	6,000
SATURDAY	2/4(Est)	5,000		87,000	
<b>TOTAL FOR THE WEEK :</b>		<b>589,000</b>	<b>16,000</b>	<b>2,137,000</b>	<b>36,000</b>
<b>CHANGE FROM PREV WK:</b>		<b>-19,000</b>	<b>-1,000</b>	<b>-30,000</b>	<b>-2,000</b>

*(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.

**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	SELECT
						600-900	600-900
	Primal Rib					252.32	248.59
	Primal Chuck					157.16	156.95
	Primal Round					166.64	165.72
	Primal Loin					237.53	216.81
	Primal Brisket					141.80	141.10
	Primal Short Plate					137.57	141.24
	Primal Flank					110.70	108.54
<hr/>							
	WEEKLY CUTOUT VALUE SUMMARY					CHOICE	SELECT
	Date	Choice	Select	Trim	Grinds	Total	600-900
	02/03	102	41	12	29	184	183.12
	02/02	149	55	49	35	288	183.19
	02/01	123	63	24	49	258	184.27
	01/31	110	50	39	27	226	183.23
	01/30	85	50	20	24	179	182.88
U78	<b>WEEKLY AVERAGE</b>					<b>183.34</b>	<b>178.41</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>(0.92)</b>	<b>(0.60)</b>

**CHOICE/SELECT SPREAD: 4.93**

**TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): 1,135**

**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)**

<b>Choice Cuts</b>	<b>568.75</b>	<b>loads</b>	<b>22,749,900</b>	<b>pounds</b>
<b>Select Cuts</b>	<b>259.89</b>	<b>loads</b>	<b>10,395,410</b>	<b>pounds</b>
<b>Trimmings</b>	<b>143.30</b>	<b>loads</b>	<b>5,731,804</b>	<b>pounds</b>
<b>Ground Beef</b>	<b>163.49</b>	<b>loads</b>	<b>6,539,617</b>	<b>pounds</b>

IMPS/FL	Sub-Primal	# of Trades	(IM) = Individual Muscle			
			Total Pounds	Price Range	Weighted Average	
U1	109E 1 Rib, ribeye, lip-on, bn-in	149	932,896	444.64	523.50	463.51
U2	112A 3 Rib, ribeye, bnls, light	79	380,150	530.00	586.25	553.66
U16	112A 3 Rib, ribeye, bnls, heavy	285	602,992	514.00	567.00	537.29
	113C 1 Chuck, semi-bnls, neck/off	35	183,247	192.00	218.00	201.11
U3 C12	114 1 Chuck, shoulder clod	74	370,370	193.00	210.00	199.33
U81	114A 3 Chuck, shoulder clod, trmd	175	932,108	200.86	221.25	209.40
U18	114D 3 Chuck, clod, top blade	47	171,605	230.00	295.00	254.21
U19	114E 3 Chuck, clod, arm roast	53	154,467	230.00	276.00	245.43
U20	114F 5 Chuck, clod tender (IM)	86	199,025	286.00	375.00	311.55
U4	115 1 Chuck, 2-piece, boneless	32	327,512	200.00	237.50	204.97
U80	116A 3 Chuck, roll, lxl, neck/off	279	1,587,513	216.00	244.57	226.88
U36	116B 1 Chuck, chuck tender (IM)	158	382,094	204.87	231.00	216.32
U5	3 Chuck roll, retail ready	18	203,084	241.00	269.75	251.71
U7	120 1 Brisket, deckle-off, bnls	271	1,553,774	202.00	227.00	211.21
U82	120A 3 Brisket, point/off, bnls	65	82,497	315.00	373.75	331.48
U9	123A 3 Short Plate, short rib	120	202,770	273.46	412.00	344.64
	130 4 Chuck, short rib	125	202,774	204.20	264.00	217.64
	160 1 Round, bone-in	26	39,582	204.85	227.00	211.03
U11	161 1 Round, boneless	21	32,671	212.00	228.39	218.76
U93	3 Round, bnls/peeled heel-out	16	78,469	217.70	246.00	223.30
U12	167A 4 Round, knuckle, peeled	289	1,167,523	220.00	250.00	227.31
U13	168 1 Round, top inside round	238	1,508,303	198.00	219.00	206.02
U84	168 3 Round, top inside round	181	2,799,164	206.05	240.76	216.56
U90	169 5 Round, top inside, denuded	97	286,675	244.20	265.60	255.38
	3 Round, top inside, side off	23	418,626	220.00	252.00	233.81
U14	170 1 Round, bottom gooseneck	27	34,531	195.00	217.00	207.28
U31	171B 3 Round, outside round	243	1,225,674	204.45	242.00	216.23
U15	171C 3 Round, eye of round (IM)	193	405,323	222.00	260.00	244.21
U17	174 1 Loin, short loin, 2x3	32	28,510	363.00	410.00	384.07
U88	174 3 Loin, short loin, 0x1	129	474,886	444.00	486.50	454.85
	175 3 Loin, strip loin, lxl	28	300,930	312.00	445.00	416.97
	180 1 Loin, strip, bnls, heavy					
U32	1 Loin, strip loin bnls. lxl	59	75,785	424.74	466.89	441.97
U87	180 3 Loin, strip, bnls, 0x1	269	1,186,275	474.00	520.00	493.10
U22	184 1 Loin, top butt, bnls, heavy	75	69,041	275.00	296.00	285.46
U89	184 3 Loin, top butt, boneless	194	1,057,623	275.00	325.00	291.17
U29	185A 4 Loin, bottom sirloin, flap	173	338,052	330.00	391.00	361.55
U34	185B 1 Loin, ball-tip, bnls, heavy	104	471,741	228.86	277.00	256.23
U27	185C 1 Loin, sirloin, tri-tip (IM)	92	362,510	265.00	310.00	290.19
	185D 4 Loin, tri-tip, pld (IM)	53	88,205	373.00	415.25	391.11
U28	189A 4 Loin, tndrloin, trmd, heavy	237	838,934	820.00	991.00	833.93
U86	191A 4 Loin, butt tender, trimmed	36	67,872	795.00	855.00	827.50
U21	193 4 Flank, flank steak (IM)	85	106,611	380.00	430.00	400.05

BPN#	Select Cuts, Fat Limitations 1-6		# of Trades	Total Pounds	Price Range	Weighted Average	
	IMPS/FL	Sub-Primal					
U1	109E	1 Rib, ribeye, lip-on, bn-in	78	218,395	440.00	491.00	465.24
U2	112A	3 Rib, ribeye, bnls, light	64	224,019	515.00	570.00	534.12
U16	112A	3 Rib, ribeye, bnls, heavy	110	340,214	504.00	542.00	526.62
	113C	1 Chuck, semi-bnls, neck/off	53	180,049	192.46	218.00	203.64
U3	114	1 Chuck, shoulder clod	54	291,677	189.87	208.75	199.01
U81	114A	3 Chuck, shoulder clod, trmd	103	615,793	202.00	219.00	207.57
U18	114D	3 Chuck, clod, top blade	9	11,245	230.00	281.89	241.85
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	33	133,106	286.00	375.00	309.52
U4 C14	115	1 Chuck, 2-piece, boneless					
U80	116A	3 Chuck, roll, lxl, neck/off	155	937,308	216.00	246.00	223.99
U36	116B	1 Chuck, chuck tender (IM)	65	117,867	204.00	225.00	214.56
U5		3 Chuck roll, retail ready					
U7 C15	120	1 Brisket, deckle-off, bnls	69	278,007	205.27	225.00	210.01
U82	120A	3 Brisket, point/off, bnls	11	11,902	326.45	366.11	334.45
U9 C16	123A	3 Short Plate, short rib	33	245,489	241.00	386.00	257.04
	130	4 Chuck, short rib	59	165,351	202.65	260.50	210.46
	C18	160 1 Round, bone-in	15	12,632	204.75	213.00	210.99
U11 C19	161	1 Round, boneless	20	26,955	216.00	255.00	227.54
U93		3 Round, bnls/peeled heel-out	5	4,750	240.65	244.00	243.13
U12	167A	4 Round, knuckle, peeled	69	195,785	219.41	237.00	226.32
U13 C20	168	1 Round, top inside round	59	296,678	198.00	217.00	205.28
U84	168	3 Round, top inside round	71	319,939	206.05	228.50	216.05
U90	169	5 Round, top inside, denuded	26	18,908	250.00	262.00	254.96
		3 Round, top inside, side off					
U14 C21	170	1 Round, bottom gooseneck	14	53,851	195.00	225.00	199.09
U31	171B	3 Round, outside round	103	604,815	204.50	228.00	213.43
U15	171C	3 Round, eye of round (IM)	111	255,539	225.00	264.00	240.93
U17	174	1 Loin, short loin, 2x3	8	2,514	320.00	326.00	320.63
U88	174	3 Loin, short loin, 0x1	89	434,993	386.00	426.00	398.42
	175	3 Loin, strip loin, lxl	17	106,132	310.16	350.98	330.98
	180	1 Loin, strip, bnls, heavy					
U32		1 Loin, strip loin bnls. lxl	18	15,329	330.00	358.00	340.74
U87	180	3 Loin, strip, bnls, 0x1	116	373,646	360.00	414.39	389.49
U22	184	1 Loin, top butt, bnls, heavy	95	615,347	235.00	260.00	237.10
U89	184	3 Loin, top butt, boneless	113	475,725	241.50	270.25	253.84
U29	185A	4 Loin, bottom sirloin, flap	44	235,092	329.92	386.00	351.50
U34	185B	1 Loin, ball-tip, bnls, heavy	56	153,330	210.00	250.00	238.20
U27	185C	1 Loin, sirloin, tri-tip (IM)	44	163,811	257.81	310.00	287.66
	185D	4 Loin, tri-tip, pld (IM)	4	8,647	385.60	403.00	396.61
U28	189A	4 Loin, tndrloin, trmd, heavy	88	113,682	796.17	891.00	832.24
U86	191A	4 Loin, butt tender, trimmed	21	28,788	775.96	837.60	813.28
U21	193	4 Flank, flank steak (IM)	46	113,697	372.00	416.50	383.19

**CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle**

U10	124	4 Rib, Back Ribs, Fresh					
	124	4 Rib, Back Ribs, Frozen	49	117,714	90.00	122.00	96.17
U8	121D	4 Plate, Inside Skirt (IM)	125	445,136	313.00	385.50	336.49
	121C	4 Plate, Outside Skirt (IM)	111	222,024	410.07	458.50	445.17
	121E	6 Outside Skirt, pld (IM)	40	79,709	598.00	656.70	613.39
U35		Cap, Wedge Meat & (IM) Lean	220	1,345,573	225.00	257.63	233.23
		Pectoral Meat	139	306,339	259.00	304.07	275.77

**GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind**

U25		Ground Beef 73%	239	2,278,047	158.30	188.00	166.71
		Ground Beef 75%	8	59,480	171.64	177.58	174.46
U26		Ground Beef 81%	197	770,718	168.00	205.00	190.17
		Ground Beef 85%					
		Ground Beef 90%	12	2,736	240.00	248.00	241.88
U23		Ground Beef 93%	108	416,022	240.37	276.00	253.03
U30		Ground Beef Chuck 80%	168	1,213,286	165.00	211.27	187.94
U33		Ground Beef Round 85%	93	394,092	199.67	231.00	213.61
U37		Ground Beef Sirloin 90%	24	74,487	240.00	283.00	250.46

**BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind**

		Blended Ground Beef 73%	28	254,041	174.50	198.00	181.61
		Blended Ground Beef 75%					
C22		Blended Ground Beef 81%	39	159,828	190.00	209.60	200.07
C30		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	30	193,032	222.50	270.97	240.09
		Blended Ground Beef Chuck 80%	21	116,580	196.30	230.00	207.27
		Blended Ground Beef Round 85%	37	270,092	194.20	241.60	214.32
		Blended Ground Beef Sirloin 90%	16	76,380	239.50	292.70	251.03

**BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed**

C23		Fresh 50% lean trimmings	158	5,138,979	95.00	104.05	98.83
		Frozen 50% lean trimmings	16	592,825	106.65	110.00	108.84

**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"

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

**NATIONAL/REGIONAL WEEKLY 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)**

Central	217.54	loads	--	8,701,661	pounds
National	405.39	loads	--	16,215,401	pounds
East Coast	23.66	loads	--	946,293	pounds
West Coast	20.89	loads	--	835,643	pounds

**FOB Plant - Central**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	16	192,124	\$213.80	\$217.34
Frozen 92-94%				
Fresh 90%	104	3,601,020	\$204.00	\$210.00
Frozen 90%	5	138,780	\$209.00	\$212.44
Fresh 85%	88	2,740,227	\$192.00	\$201.00
Frozen 85%	2	18,120	\$194.00	\$195.00
Fresh 81%	9	317,100	\$177.00	\$179.00
Frozen 81%				
Fresh 75%	19	474,570	\$154.83	\$160.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	39	1,219,720	\$133.50	\$143.62
Frozen 65%				

**Bull Product**

Fresh 94-96%
Frozen 94-96%

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	30	511,558	\$213.80	\$221.50
Frozen 92-94%				
Fresh 90%	U6 128	4,131,748	\$204.00	\$211.00
Frozen 90%	5	138,780	\$209.00	\$212.44
Fresh 85%	U24 110	3,211,779	\$192.00	\$201.00
Frozen 85%	2	18,120	\$194.00	\$195.00
Fresh 81%	12	417,100	\$177.00	\$186.30
Frozen 81%				
Fresh 75%	25	555,379	\$151.63	\$160.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	56	1,499,133	\$133.50	\$144.00
Frozen 65%				
Fresh 50%	C23 158	5,138,979	\$95.00	\$104.05
Frozen 50%	16	592,825	\$106.65	\$110.00

**Bull Product**

Fresh 94-96%
Frozen 94-96%

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	13	306,849	\$214.00	\$221.50
Frozen 92-94%				
Fresh 90%	12	375,286	\$205.00	\$211.00
Frozen 90%				
Fresh 85%	8	164,158	\$196.00	\$199.36
Frozen 85%				
Fresh 81%	3	100,000	\$185.60	\$186.30
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	80,809	\$151.63	\$156.76
Frozen 65%				

**Bull Product**

Fresh 94-96%
Frozen 94-96%

**FOB Plant - West Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	1	12,585	\$218.25	\$218.25
Frozen 92-94%				
Fresh 90%	12	155,442	\$206.00	\$207.00
Frozen 90%				
Fresh 85%	14	307,394	\$192.50	\$196.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	6	80,809	\$151.63	\$156.76
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	17	279,413	\$139.00	\$144.00
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,IL,IN,NV,OR,UT,WA,WY.

**WEEKLY CAF WEST COAST COW AND BULL CARCASS 8.0 Loads Reported.**

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	4.0	117.00
Cutter 1-2	350/up	4.0	117.00
Bulls 500/up	YG 1		

**NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS**

**USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales**

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.

Item	Price	Value	Change
90% lean	\$206.30	\$115.20	\$0.44
100% lean inside round	\$263.95	\$6.12	(\$0.05)
100% lean, flats and eyes	\$254.86	\$5.91	\$0.16
100% lean, S.P.B.	\$230.92	\$11.55	\$0.12
Chuck Tender	\$218.57	\$2.19	\$0.05
Knuckle	\$224.41	\$5.68	(\$0.08)
Tenderloin 4-7 lbs.	\$406.65	\$2.16	\$0.05
Tenderloin 2-3 lbs.	\$436.06	\$2.23	
Ribeye Roll 4-6 lbs.	\$241.12	\$2.53	\$0.04
Ribeye Roll 6-8 lbs.	\$239.46	\$1.77	\$0.03
Ribeye Roll 8-up lbs.	\$242.29	\$1.77	\$0.06
Flank Steak	\$228.75	\$0.96	(\$0.01)
Kidney, Edible	\$45.91	\$0.21	
Fat, inedible	\$26.97	\$0.63	(\$0.05)
Bone	\$5.55	\$1.33	(\$0.02)

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

Item	Price	Value	Change
Boner/Breaker Cuts	37.76	loads --	1,510,535
Cutter/Canner Cuts	3.23	loads --	129,364
Boner/Breaker/Cutter/Canner	31.62	loads --	1,264,648
100% Lean Items	41.74	loads --	1,669,549
Frozen Cuts	6.45	loads --	257,943

**IMP5 Sub-Primal # of Trades Total Pounds Weighted Average Change from Prior Week**

IMP5	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
<b>BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	14	39,690	\$248.66	\$9.29
112	Rib, ribeye roll, 8-10 lbs.	49	180,375	\$245.10	\$8.96
112	Rib, ribeye roll, 10-up lbs.	40	45,723	\$262.48	\$12.77
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	35	48,767	\$252.89	\$21.81
112A	Rib, ribeye roll-lip-on, 8-up lbs.	18	30,946	\$252.27	\$18.95
C25	Chuck, boneless 85%	9	26,060	\$202.43	\$0.59
	Chuck, brisket	29	45,503	\$215.22	\$0.52
C24	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	25	94,044	\$220.38	\$5.86
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	41	377,378	\$255.28	\$1.83
169A	Round, top inside c-off, 14-up lbs.	16	103,292	\$252.38	(\$7.49)
171B	Round, outside round	15	81,836	\$211.40	\$0.57
171C	Round, eye of round	44	60,417	\$237.12	(\$0.75)
	Loin, Semi-Bone Short Loin, 13-dn lbs.				
	Loin, Semi-Bone Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	15	37,349	\$215.42	(\$11.94)
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	23	25,980	\$206.16	\$2.26
185A	Loin, bottom sirloin butt flap, bnls.	58	297,255	\$224.78	(\$0.95)
191A	Loin, butt tender, peeled				

Item	Price	Value	Change		
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.	45	75,477	\$238.68	\$0.42
112	Rib, ribeye roll, 6-8 lbs.	16	53,887	\$242.07	\$7.55
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	26	305,423	\$261.85	(\$2.58)
	Inside round - Boxed	38	59,587	\$274.68	\$3.84
	Outside round	9	38,538	\$247.93	\$5.70
	Eye of round	21	46,548	\$265.37	\$2.79
	Flats and eyes - Combo	28	353,501	\$254.24	\$6.22
	Flats and eyes - Boxed				
	Striploin	56	172,369	\$277.99	\$8.81
	S.P.B. - Combo	50	693,583	\$230.92	\$2.37
	S.P.B. - Boxed				

Item	Price	Value	Change		
<b>BONER/BREAKER &amp; CUTTER/CANNER</b>					
116B	Chuck, chuck tender	38	103,537	\$218.57	\$4.26
167A	Round, knuckle, peeled	80	500,307	\$224.41	(\$3.24)
190	Loin, tenderloin, 2-3 lbs.	16	23,091	\$406.65	\$7.57
190	Loin, tenderloin, 3-4 lbs.	36	100,209	\$435.78	\$2.95
190	Loin, tenderloin, 4-5 lbs.	101	182,067	\$466.48	\$3.92
190	Loin, tenderloin, 5-up lbs.	45	83,470	\$479.48	\$9.25
193	Flank, flank steak	90	151,326	\$234.84	\$1.99
	Flank, rough	65	120,641	\$215.58	(\$0.10)

Item	Price	Value	Change		
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	6	34,090	\$235.97	\$2.28
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	3	57,406	\$200.01	
180	Loin, strip, bnls, 9-up lbs.				

Item	Price	Value	Change		
<b>FROZEN CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.	5	13,600	\$241.12	\$3.81
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.				
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	4	3,490	\$471.86	\$16.05
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	20	131,140	\$221.72	(\$1.28)

Index Values	CHOICE 600-900#	SELECT 600-900#
Value =>	\$178.05	\$171.10
Change =>	-2.19	-1.34

Index Reflects the Equivalent of 192,498 head of cattle.

Category	Value
<b>Carcass Equivalent Values:</b>	
SUPPLY (live):	184.77
DEMAND (box):	171.34
Current Spread	13.43
Grading % Brkdown:	72.97%

Category	400-500#	500-600#	600-900#	900-1000#	1000#/up
<b>Weekly Equivalent Values for Outlying Beef Carcass Types</b>					
Qlty/Yld (1)	-28.93	-13.04		-1.97	-21.54
Prime 1-3	15.36	\$164.48	\$180.37	\$193.41	\$191.44
Certified	4.13	\$153.25	\$169.14	\$182.18	\$180.21
Choice 1	3.38	\$152.50	\$168.39	\$181.43	\$179.46
Select 1	-5.07	\$144.05	\$		

**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 : 395.75  
Total Loads TRIM/PROCESS PORK: 39.00

BPN#	CH	PORK CUTS	Lds	Wtd	Weekly Averages	Chng	Simple
-----							
LOINS, BONE-IN, FRESH							
Primal Cutout Value =			93.18		-1.19		
U40	C4	1/4" Trim 21#DN-LGT	41.5	114.01	-2.28	114.00	
U61		1/8" Trim/less 21#DN-LGT	17.5	121.46	-11.26	122.83	
U63		1/4" Bladeless					
		1/4" Trim 21#/UP-MED					
combos 26/Up#(SOW)							
LOINS, CNTRCUT, 10-11 RIB, 1/4" TRM							
		Tender-in FLO 8-13#	15.5	148.55	-3.17	147.70	
		Tender-out FLO 8-13#					
		BNLS Strap-on 5-11#	23.0	148.43	1.17	150.13	
U55		BNLS Strap-off 5-11#	25.0	163.46	-1.84	163.38	
U60		WHILE BNLS LOINS 9-13#					
		BNLS SIRLOIN .75-1.5#	10.6	121.09	-1.16	121.80	
		BONE-IN SIR 2.5-3.5#	9.5	90.16	-2.69	90.75	
U41		BLADE ENDS 2-4#	1.0	81.00		81.00	
		TENDERLOIN 1.25/DN#	4.6	258.62	5.12	261.88	
LOIN BACKRIB (BOXED)							
		FRESH 1.5/DN#					
		" 1.75/DN#					
U56		" 1.75-2.00#					
U64		" 2.00/UP#	8.5	266.59	1.70	269.38	
-----							
PICNIC, FRESH							
Primal Cutout Value =			59.23		-1.12		
U50		Smkr Trm, RS, combo	6.0	65.00	7.29	67.00	
		Smkr Trm, SS, combo	3.0	70.00	9.67	70.00	
		Smkr Trm, SS, boxed	1.5	84.00	1.50	84.00	
PICNIC CUSHION MEAT							
		Boxed 92% Fresh	14.0	114.18	3.97	114.69	
		Boxed 92% Frozen					
-----							
BOSTON BUTT 5-10#, FRESH							
Primal Cutout Value =			93.72		0.13		
U42	C5	1/4" Trim 5-10#	99.5	107.72	-0.09	107.90	
		1/8" Trim 5-10#					
		1/4" Trim Stk Rdy					
		1/8" Trim Stk Rdy	16.0	122.88	-1.61	123.25	
		BNLS, Butt	6.5	121.85	-2.49	122.63	
U43		combo's 11/UP#(SOW)					
-----							
SPARERIB, FRESH							
Primal Cutout Value =			146.11		1.48		
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	14.5	159.90	-0.69	163.13	
		COMBOS 4.25#/DN	1.5	152.00		152.00	
U45		2 BAG/3 PCVAC4.25#/UP-MED	21.5	151.28	0.81	152.25	
		COMBOS 4.25#/UP					
-----							
FRESH PORK CUTS-ADDED INGREDIENTS							
-----							
BONE-IN LOINS 1/8" TRIM							
BONE-IN LOINS CC TENDER IN							
BNLS LOINS STRAP-ON							
BNLS LOINS STRAP-OFF							
BNLS SIRLOIN .75-1.5#							
BONE-IN SIR 2.5-3.5#							
TENDERLOIN 1.25/DN#							
LOIN BACKRIB FRSH 2.0/UP#							
SMKR TRM SS PICNIC BOXED							
1/4" TRIM BUTT							
1/4" TRIM SIK RDY BUTT							
1/8" TRIM SIK RDY BUTT							
SPARERIB 4.25#/DN-LGT							
SPARERIB 4.25#/UP-MED							
-----							
HAM, BONE-IN, TRIMMED							
Primal Cutout Value =			65.37		2.19		
U46	C7	17-20# Trim Spec 1					
		20-23# Trim Spec 1	8.0	74.50	1.00	75.00	
U62	C8	23-27# Trim Spec 1	11.0	72.73	3.12	72.60	
		27#/up Trim Spec 1					
NORTH AMERICAN EXPORTS							
NA EXPORT 23-27# TS 1							
BONELESS MUSCLES FL 4 94-96%							
		3 Muscle Group					
		4 Muscle Group	28.0	123.21	5.27	124.44	
		5 Muscle Group					
		Inside					
		Outside					
		Knuckle					
		Lite Butt					
		Inner Shank					
HAM TRIMMINGS (CHEM LEAN)							
		Combo 72% Fresh					
		Boxed 72% Frozen					
		Combo 90% Fresh					
		Boxed 90% Frozen					
		Outer Shank Frozen					
-----							
BELLY, SDLS, FRESH							
Primal Cutout Value =			121.90		3.93		
-----							
SKIN-ON, TRIMMED							
U47		Fresh 10-12#					
U48		Fresh 12-14#	2.0	125.00		125.00	
C9		Fresh 14-16#	4.0	127.50		127.50	
C10		Fresh 16-18#	2.0	125.00		125.00	
		Fresh 18-20#					
U49		Fresh 20-25#					
SKINLESS,							
		Fresh 9-13#					
		Fresh 13-17#					
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)							
		Combo 42% Fresh	11.0	39.91	1.27	39.50	
		Boxed 42% Frozen					
		Combo 72% Fresh	18.0	68.67	5.33	70.50	
		Boxed 72% Frozen	2.0	73.00	2.00	73.00	
BONELESS PICNIC MEAT							
U57	C11	Combo 72% Fresh	6.0	83.17	0.50	83.50	
		Boxed 72% Frozen					
SKINNED JOWLS							
U58		Combo Fresh	1.0	43.00		43.00	
		Boxed Frozen	1.0	55.00		55.00	
TRIM, VISUAL TRACE OF LEAN							
		Combo 12-16% Fresh					
		Boxed 12-16% Frozen					

**USDA ESTIMATED PORK CARCASS CUTOFF**

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	Ham	Belly
1/30	50.4	83.91	92.56	94.10	60.21	144.62	64.38	117.98
1/31	110.6	85.17	93.64	93.71	59.30	146.33	65.44	122.85
2/1	108.3	85.27	95.44	94.07	58.97	144.81	64.32	122.82
2/2	110.8	84.95	92.70	93.49	58.90	145.10	65.83	122.92
2/3	54.8	85.10	91.56	93.24	58.79	149.69	66.89	122.92
-----								
<b>Total</b>								
	434.75	84.88	93.18	93.72	59.23	146.11	65.37	121.90
Change =>								
	0.74	-1.19	0.13	-1.12	1.48	2.19	3.93	
-----								
<b>Weekly Averages</b>								

**WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.**  
The offal value from a typical slaughter hog (1) for the week was estimated at 4.93 per cwt live, up 0.01 when compared to the previous week's value. Dressed equivalent basis (74% dress): 6.66  
(1) Typical slaughter hog weighs 250 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Wtd	Weekly Averages	Chng	Simple
U51		NECK Bones domestic	2.5	33.80		37.00	
		export	3.5	40.29		37.67	
		Brisket Bones Full, 30#	6.0	60.33		66.00	
		Brisket Bones Full, exp 30#	1.0	78.00		78.00	
		TAILS,				62.00	
U59		CHEEK MEAT trimme	11.0	86.73	-0.27	86.40	
-----							
U52		CHITTERLINGS, 10 lb. pail					
		EARS, Pet Treat, 3-4/lb					
		EARS, edible, export					
U54		FEEET, front, toes on					
		front, toes on, export					
		hind, domestic					
		hind, export					
		HEARTS, slashed, domestic	4.0	51.00	1.00	50.40	
		single slashed, expor	1.0	50.00	2.00	49.20	
		multi slashed, export				47.00	
		whole, export					
U53	C29	HOCKS, picni	3.0	43.00	-7.00	46.50	
	C28	KIDNEYS, small box, export					
		LIVERS, large box, domestic					
		SALIVARY GLANDS,	4.0	37.75	-0.75	37.60	
		SNOUTS, partial lean					
		partial lean w/mask					
		STOMACHS, scalded, small box				124.00	
		scalded, small box, export					
		TONGUES,					
		green, bnls, small box					
		green, bnls, tip-on ex	1.0	137.00		137.00	
		scalded & scraped					
		UTERI				93.00	
-----							
<b>QUARTERLY CONTRACTS:</b>							
		BELLY SKINS, SELECTED	36.00		37.50		
		FATBACK SKINS, SELECTED	38.50		35.00		
		BUTT PLATE SKINS, SELECTED	37.00				
		HAM SKINS, HOUSE RUN	25.25		34.50		
		PICNIC SKINS, HOUSE RUN	22.25		24.00		
		JOWL SKINS, HOUSE RUN	22.00				
-----							
<b>SEMI ANNFRESH</b>							
		KIDNEYS	12.00				
		LIVERS,	13.88				
		LUNGS	5.88				
		MELTS	8.50				

**TALLOW & PROTEIN**  
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Weekly Averages	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL					
Choice white grse (truck)	64.0	40.78	2.13	41.00	
Yellow grease (truck)	1.0	33.50	-0.44	33.70	
EDBLE LARD, FOB PLANT (truck)					
Loose lard, PS and/or CP					42.25
INEDBL, TALW/GRSE CAF CHICAGO					
Packer bleachable <.15%					43.00
Renderer bleachable <.15%					42.00
Choice white grease	1.0	43.50	2.50	41.50	
INEDBL TALLOW/GRSE, CAF GULF					
Packer bleachable tallow	11.0	44.05	1.05	44.10	
Renderer bleachable tallow					
Choice white grease					
Yellow Grease					
EDBLE TALW & LARD-CAF CHICAGO					
Edible tallow					49.00
Loose lard, PS and/or CP					
EDBLE TALLOW, CAF GULF					
Edible tallow	19.0	49.61		49.80	
-----					
<b>PROTEIN FEED SUPPLEMENTS</b>					
<b>MEAT &amp; BONE MEAL, 50% pro/ton</b>					
Ruminant Central, Domestic	66.0	279.45	-4.68	281.90	
Ruminant Panhandle, Domestic	114.0	275.21	1.57	274.70	
PORK Meat/Bmeal, 50% pro/ton	73.0	301.21	12.43	299.80	
DRT (lo)/unit pro					
DRT (lo)/unit pro, pnhdl					
DRT (hi)/unit pro					
BLOOD MEAL, 85% pro/ton					
Central	4.0	662.50	37.50	645.00	
Panhandle	1.0	610.00		610.00	
CAF California					
PORK BLOOD MEAL, 85% pro/ton	10.0	671.00	-4.00	673.00	

**NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, FEB 02, 2012**

This report includes Volume, Weighted Average Carcass Weight, & Base Cost  
Base Cost (Packer Buying

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 Weighted Averages Per Piece	Change
Heavy Native Steer	16.5	77.91	2.91
Native Steer			
Colorado Branded Steer	30.0	75.47	
Butt Branded Steer	12.0	77.00	-0.33
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River	6.0	65.00	
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River	6.0	52.00	3.00
Native Cow	9.0	53.50	
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convn	4.0	60.00	
Heavy Texas Steer	30.0	77.00	0.75
Heavy Texas Steer and Heifer			
Branded Steer	6.0	76.00	2.31

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT  
For Week Ending: 01/21/2012

National, Regional, and State Breakdown of Official USDA Quality Grades. Percentages derived from each category numerical total, divided by the total number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	2.86%	8.11%	0.89%	2.61%	3.52%
Choice	63.80%	65.44%	53.52%	66.19%	69.29%
Select	28.09%	17.86%	39.96%	26.43%	23.21%
Other	5.24%	8.60%	5.62%	4.76%	3.97%

	Nebraska	Kansas	Texas
Prime	3.88%	1.66%	0.89%
Choice	68.83%	65.16%	54.07%
Select	21.11%	29.69%	40.03%
Other	6.18%	3.49%	5.01%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	23.42%
Percentage of cattle offered under Schedule GLA identified:	61.18%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	18.77%	6.28%	1.69%	5.15%	4.92%	0.73%
Region 6	20.58%	9.35%	6.31%	1.16%	3.34%	0.42%
Region 7-8	50.59%	27.17%	20.19%	0.29%	2.62%	0.32%
Region 9-10	10.06%	4.37%	1.49%	3.21%	0.82%	0.16%
Total %	100.00%	47.17%	29.69%	9.81%	11.70%	1.63%
Total Head	619,500	292,200	183,900	60,800	72,500	10,100

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand - FOB and TIS (%s INDICATE CHEMICAL LEAN)		EAST COAST		WEST COAST	
		0-15 Days		0-15 Days	
		Wkly Avg	Change	Wkly Avg	Change
<b>BULL MEAT:</b>	95%	220.00	1.50	219.75	0.25
<b>COW MEAT:</b>	95%				
	90%				
CFM Fores	85%	211.00	1.75		
Shank Meat	85-90%	196.00	0.50		
Chuck Meat	85%				
Beef Trim	85%	196.00	2.00		
Beef Trim	80%	180.00	1.00		
Beef Trim	75%				
Beef Trim	70%				
Beef Trim	65%	132.00			
100% Top Inside Rounds					
100% Flats & Eyes					
100% S.P.B.					

URUGUAY - FOB AND TIS

		0-15 Days		16-45 Days	
		Wkly Avg	Change	Wkly Avg	Change
<b>BULL MEAT:</b>	95%	221.50	0.50	220.50	1.00
<b>COW MEAT:</b>	95%				
	90%				
CFM Fores	85%	211.50	1.50	210.00	1.00
Shank Meat	85-90%	196.50	1.00	208.00	2.00
Chuck Meat	85%				
Beef Trim	85%	196.00	2.00	195.00	
Beef Trim	80%	181.00	0.50		
Beef Trim	75%				
Beef Trim	70%				

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS  
For the Week of: 02/06/2012

Value Adjustments	Range	Simple Avg.	Change
<b>Quality:</b>			
Prime	0.00 - 35.00	13.96	(0.08)
Choice	0.00 - 0.00	0.00	0.00
Select	(15.00) - (5.00)	(6.64)	1.81
Standard	(30.00) - (14.00)	(20.08)	0.59
CAB	2.00 - 5.00	2.75	(0.06)
Dairy - Type	(52.00) - 0.00	(4.95)	0.00
Bullock/Stag	(55.00) - (15.00)	(28.67)	0.00
Hardbone	(55.00) - (20.00)	(27.17)	0.08
Dark Cutter	(60.48) - (20.00)	(33.96)	0.57
Over 30 Months of Age	(35.00) - 0.00	(17.64)	0.45

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	3.38	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.92	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.31	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) - (6.00)	(11.08)	0.00
5.0/up > 1.2"	(25.00) - (13.00)	(17.15)	0.00

Weight:	Range	Simple Avg.	Change
400-500 lbs	(55.00) - (15.00)	(28.93)	0.00
500-550 lbs	(25.00) - (12.00)	(18.86)	0.00
550-600 lbs	(20.00) - 0.00	(8.29)	(1.08)
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00) - 0.00	(1.07)	0.00
950-1000 lbs	(15.00) - 0.00	(2.32)	0.54
over 1000 lbs	(50.00) - (15.00)	(21.54)	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 11.36 per cwt up 0.11 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT  
For Week Ended 2/3/2012

Prozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight	Wtavg
U91	CHEEK MEAT, Trimmed	5.9	151.00 - 162.00	157.40	
	FEET, unbleached, skin-on, exp				
	FEET, bleached, skin-on, exp				
U94	HEARTIS, Regular, bone-out	5.7	68.00 - 82.00	71.27	
	HEARTIS, Regular, bone-out, exp				
	HEARTIS, Canadian-style, exp				
U95	HEAD MEAT, Export	2.3	152.00 - 155.00	153.80	
	KIDNEY'S, unscalded	6.8	40.00 - 47.00	44.07	
	LIPS, unscalded	4.2	108.00 - 116.00	111.23	
	LIVERS, Regular, bulk-pack				
	LIVERS, Regular, bulk-pack export				
	LIVERS, Regular, 2/box				
	LIVERS, Regular, 2/box, export	21.5	40.00 - 46.00	42.48	
	MELTS, *1 load traded at 61.00 to Egypt				
U96	OXTAILS, Regular, small box	3.8	201.00 - 238.00	217.26	
	SALIVARY GLANDS	1.0	31.00 - 32.00	31.52	
	SWEETHEADS, export				
U97	TONGUES, #1 white Swiss cut, IW	0.3	212.00 - 220.00	215.53	
	TONGUES, exp. #1 white Swiss cut, IW				
	TONGUES, #1 black Swiss cut, IW	2.1	202.00 - 213.00	209.81	
	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	0.4	202.50 - 210.00	207.57	
	TONGUES, exp. #2 mixed Swiss cut, IW				
	TONGUE Trimmings	1.0	30.50 - 30.50	30.50	
	TRIPAS	0.1	38.00 - 38.00	38.00	
U98	TRIBE, bleached, scalded, edible	8.1	43.00 - 46.00	44.64	
	TRIBE, blchd, scld/w honeycomb	0.3	90.00 - 90.00	90.00	
	TRIBE, bleached, scalded, edible exp				
	TRIBE, unbleached, scalded, edible	2.0	108.00 - 123.00	115.50	
	TRIBE, honeycomb bleached	1.1	92.00 - 117.00	114.24	
U99	TRIBE, honeycomb unbleached				
	TRIBE, onasun unbleached	0.3	260.00 - 260.00	260.00	
	WEASAND MEAT				

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

BEEF VARIETY MEATS - FROZEN	Lds	Wtd	Wkly Avg	Simple
CHEEK MEAT, trmd, 70-75% lean	1.0	155.00	-1.00	155.40
export	4.0	158.75		158.33
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean	9.0	109.33	3.75	108.40
export				
HEARTIS, regular, bone out	2.5	68.80		70.00
regular, bone-out exp	17.0	69.32	-5.53	70.35
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				250.00
SWEETHEADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% tm, Exp				
Swiss-Cut#1, Blk, 0-3% tm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIBE, scalded, edible	1.0	70.00		70.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	15.50	
KIDNEYS, inedible	13.25	
LIVERS, "	9.88	
LUNGS, "	4.50	
MELTS, "	4.50	
SALIVARY GLANDS	9.00	

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

BPN #	Items	Weight		Wkly Avg	Change
U75	Carcass, hide off	200-275	lbs	441.00	
U70	Foresaddles	86-147	lbs	335.00	5.00
	Forequarters	43-74	lbs	372.00	
	Necks, bone-in	24-28	lbs	255.00	
	Breast	10-18	lbs	147.00	
	Foreshank	3-5	lbs	577.50	
	Ossobuco, foreshank	2-8	lbs	807.50	20.00
	Shoulder, full	65-85	lbs	315.00	
	Chuck, square cut	39-68	lbs	284.50	
	Chuck rolls, skinned	5-10	lbs	500.00	
	Chuck, Shoulder Clod	4-9	lbs	537.50	
	Hotel Racks, 8 rib	15-26	lbs	670.00	27.50
U72	Hotel Racks, 7 rib	14-25	lbs	742.50	
	Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1260.00	
	Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1340.00	
	Rack, Ribeye	3-9	lbs	2240.00	17.50
U76	Hindsaddles	89-153	lbs	555.00	
	Hindquarters	45-76	lbs	502.50	
	Loins, regular	18-36	lbs	420.00	
U71	Loins, 4x4, trimmed	18-30	lbs	575.00	
	Strip Loins, bnls, 0x0	5-up	lbs	1385.00	
	Loin, Short Tenderloin	1-up	lbs	1204.50	
U77	Legs, double	68-117	lbs	567.50	5.00
	Legs, single	34-59	lbs	542.50	
	Legs, slices, retail			800.00	
	Legs, TBS 4-piece	27-47	lbs	1050.00	
	Legs, TBS 3-piece	24-39	lbs	954.50	
U73	Legs, BHS heel-out	27-42	lbs	704.50	
	Legs, Sknd, butt tenderloin	.5-up	lbs	1202.50	
U74	Top Rnd, Sknd, cap-off	10-15	lbs	1357.50	
	Hindshank	5-8	lbs	729.50	17.00
	Ossobuco, Hindshank	2-8	lbs	1107.50	
	Stew Meat, regular			397.50	
U78	Bnls Veal Trimmings 75-80% Lean			159.50	
	Bnls Veal Trimmings 80-90% Lean			200.00	
	Hvy Nature Green Hides(per piece)			62.00	