

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS  
 Livestock & Seed Program  
 Livestock & Grain Market News  
 210 Walnut Street, Room 767  
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**WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION**

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	02/01(Est)	125,000	4,000	412,000	10,000
TUESDAY	02/02(Est)	124,000	4,000	422,000	9,000
WEDNESDAY	02/03(Est)	121,000	4,000	421,000	9,000
THURSDAY	02/04(Est)	119,000	4,000	423,000	8,000
FRIDAY	02/05(Est)	126,000	4,000	420,000	8,000
SATURDAY	02/06(Est)	27,000		51,000	
<b>TOTAL FOR THE WEEK :</b>		<b>642,000</b>	<b>20,000</b>	<b>2,149,000</b>	<b>44,000</b>
<b>CHANGE FROM PREV WK:</b>		<b>13,000</b>	<b>-1,000</b>	<b>7,000</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.

				CHOICE	SELECT			
				600-900	600-900			
<b>BP#</b>	<b>WEEKLY COMPOSITE PRIMAL VALUES</b>							
		Primal Rib		205.21	191.19			
		Primal Chuck		119.79	120.28			
		Primal Round		125.35	125.69			
		Primal Loin		181.75	176.49			
		Primal Brisket		106.16	104.03			
		Primal Short Plate		89.06	91.29			
		Primal Flank		72.35	70.57			
<b>WEEKLY CUTOUT VALUE SUMMARY</b>								
	<b>Date</b>	<b>Choice</b>	<b>Select</b>	<b>Trim</b>	<b>Grinds</b>	<b>Total</b>	<b>CHOICE</b>	<b>SELECT</b>
							<b>600-900</b>	<b>600-900</b>
	02/05	111	46	35	100	292	137.90	135.46
	02/04	117	75	36	67	295	138.71	136.10
	02/03	143	71	87	62	364	139.78	137.15
	02/02	106	62	31	39	239	139.93	137.55
	02/01	106	53	21	44	224	140.40	138.01
U78	<b>WEEKLY AVERAGE</b>						<b>139.34</b>	<b>136.85</b>
	<b>CHANGE FROM PRIOR WEEK</b>						<b>(2.06)</b>	<b>(1.13)</b>
<b>CHOICE/SELECT SPREAD:</b>				<b>2.49</b>				
<b>TOTAL LOAD COUNT (Cuts, Trimings, Grinds):</b>				<b>1,413</b>				
<b>CURRENT VOLUME - (one load equals 40,000 pounds)</b>								
	<b>Choice Cuts</b>	<b>583.30</b>	<b>loads</b>	<b>23,332,195</b>	<b>pounds</b>			
	<b>Select Cuts</b>	<b>308.02</b>	<b>loads</b>	<b>12,320,765</b>	<b>pounds</b>			
	<b>Trimings</b>	<b>209.60</b>	<b>loads</b>	<b>8,384,003</b>	<b>pounds</b>			
	<b>Coarse Grinds</b>	<b>312.53</b>	<b>loads</b>	<b>12,501,144</b>	<b>pounds</b>			

**Choice Cuts, Fat Limitations 1-6**

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
U1	109A 1 Rib, roast-ready, heavy	131	403,786	395.00	445.50
U81	109E 1 Rib, ribeye, lip-on, bn-in	86	248,747	448.00	510.00
U2	112A 3 Rib, ribeye, bnls, light	235	709,476	426.00	494.60
U16	112A 3 Rib, ribeye, bnls, heavy	6	7,679	127.00	152.50
	113A 1 Chuck, square-cut, 2 piece	39	256,089	133.00	159.00
	113C 1 Chuck, semi-bnls, neck/off	23	125,386	144.00	162.00
	113C 3 Chuck, semi-bnls, neck/off	94	233,295	140.00	160.00
U3 C12	114 1 Chuck, shoulder clod	178	1,547,919	155.00	172.50
U18	114A 3 Chuck, shoulder clod, trmd	38	63,412	186.00	235.00
U19	114D 3 Chuck, clod, top blade	36	73,745	200.00	240.00
U20	114E 3 Chuck, clod, arm roast	89	87,627	192.50	255.00
U4	114F 5 Chuck, clod tender	29	39,278	150.00	170.00
U80	115 1 Chuck, 2-piece, boneless	293	1,522,573	165.90	200.51
U36	116A 3 Chuck, roll, lxl, neck/off	123	190,157	179.00	203.00
U5	116B 1 Chuck, chuck tender	21	210,792	183.85	200.00
U7	3 Chuck roll, retail ready	228	1,081,291	151.00	174.00
U82	120 1 Brisket, deckle-off, bnls	88	76,431	245.00	279.75
U9	123A 3 Brisket, point/off, bnls	123	271,944	236.00	319.00
	130 4 Chuck, short rib	112	249,243	180.15	214.00
	160 1 Round, bone-in	43	92,942	134.00	151.00
U11	161 1 Round, boneless	35	129,173	144.00	171.00
U93	3 Round, bnls/peeled heel-out	16	30,028	160.00	182.65
	167 1 Round, knuckle	329	1,466,030	162.25	186.00
U12	167A 4 Round, knuckle, peeled	219	1,167,530	142.38	162.40
U13	168 1 Round, top inside round	233	2,888,410	149.00	174.00
U84	168 3 Round, top inside round	114	296,688	178.00	196.00
U90	169 5 Round, top inside, denuded	25	341,199	169.00	200.00
	3 Round, top inside, side off	54	68,933	148.00	165.80
U14	170 1 Round, bottom gooseneck	301	1,422,343	150.00	186.00
U31	171B 3 Round, outside round	246	700,707	189.49	228.00
U15	171C 3 Round, eye of round	10	267,510	155.50	180.67
U92	3 Round, flat/eye, heel-out	22	14,056	275.00	325.80
U17	174 1 Loin, short loin, 2x3	201	643,402	319.00	393.68
U88	174 3 Loin, short loin, 0x1	35	231,819	302.00	340.00
	175 3 Loin, strip loin, lxl	9	15,094	295.00	340.00
	180 1 Loin, strip, bnls, heavy	70	122,307	325.00	350.00
U32	1 Loin, strip loin bnls. lxl	246	769,116	347.00	418.00
U87	180 3 Loin, strip, bnls, 0x1	107	277,464	194.50	221.00
U22	184 1 Loin, top butt, bnls, heavy	215	922,096	205.00	240.00
U89	184 3 Loin, top butt, boneless	182	757,355	242.00	276.00
U29	185A 4 Loin, bottom sirloin, flap	152	416,403	166.50	193.00
U34	185B 1 Loin, ball-tip, bnls, heavy	123	163,575	233.00	265.00
U27	185C 1 Loin, sirloin, tri-tip	86	64,573	310.00	358.00
	185D 4 Loin, sirloin, tri-tip, pld	249	766,812	640.00	818.00
U28	189A 4 Loin, tndrloin, trmd, heavy	63	88,649	634.00	794.75
U86	191A 4 Loin, butt tender, trimmed	125	185,019	249.00	301.00
U21	193 4 Flank, flank steak				268.87

BPN#	Select Cuts, Fat Limitations 1-6			# of Trades	Total Pounds	Price Range		Weighted Average
	IMPS/FL	Sub-Primal						
U1	109A	1	Rib, roast-ready, heavy					
	109E	1	Rib, ribeye, lip-on, bn-in	110	147,654	350.00	389.00	366.40
U2	112A	3	Rib, ribeye, bnls, light	67	151,410	415.00	461.00	441.36
U16	112A	3	Rib, ribeye, bnls,heavy	174	287,234	400.00	450.50	424.63
	113A	1	Chuck, square-cut, 2 piece					
	113C	1	Chuck, semi-bnls, neck/off	62	143,355	131.00	155.00	143.09
	113C	3	Chuck, semi-bnls, neck/off					
		3	Chuck, semi-bnls n/o sh-cut	10	46,373	144.00	161.50	152.20
U3	114	1	Chuck, shoulder clod	70	173,848	142.00	160.00	149.79
U81	114A	3	Chuck, shoulder clod, trmd	164	735,991	154.75	173.60	163.30
U18	114D	3	Chuck, clod, top blade	79	54,343	165.00	210.50	177.55
U19	114E	3	Chuck, Clod, Arm Roast					
U20	114F	5	Chuck, clod tender	39	40,525	191.71	235.00	209.31
U4	115	1	Chuck, 2-piece, boneless	35	77,569	159.90	169.50	164.07
U80	116A	3	Chuck, roll, lxl, neck/off	215	910,824	168.00	191.65	177.80
U36	116B	1	Chuck, chuck tender	150	162,654	182.00	203.00	191.61
U5		3	Chuck roll, retail ready	6	45,551	182.82	201.87	184.82
U7	C15	120	1 Brisket, deckle-off, bnls	153	796,147	148.00	171.63	157.08
U82	120A	3	Brisket, point/off, bnls	32	23,636	250.40	275.00	260.27
U9	C16	123A	3 Short Plate, short rib	123	163,767	235.00	286.00	257.10
		130	4 Chuck, short rib	50	72,236	186.00	212.00	198.44
	C18	160	1 Round, bone-in	13	10,433	136.00	156.50	144.68
U11	C19	161	1 Round, boneless	34	70,184	143.00	171.00	152.89
U93			3 Round, bnls/peeled heel-out	5	9,132	170.00	178.00	175.25
		167	1 Round, knuckle	13	13,696	157.50	167.00	159.79
U12		167A	4 Round, knuckle, peeled	234	517,592	162.65	189.00	171.11
U13	C20	168	1 Round, top inside round	138	393,654	142.00	162.00	148.71
U84		168	3 Round, top inside round	97	401,903	149.00	168.81	157.17
U90		169	5 Round, top inside, denuded	28	29,351	180.00	196.63	186.86
			3 Round, Top Inside, side off					
U14	C21	170	1 Round, bottom gooseneck	51	72,184	147.15	168.55	153.51
U31		171B	3 Round, outside round	221	945,308	161.50	182.31	170.82
U15		171C	3 Round, eye of round	161	382,424	190.15	220.00	205.73
U92			3 Round, flat/eye, heel-out	0	0			
U17		174	1 Loin, short loin, 2x3	13	3,971	291.00	318.00	306.69
U88		174	3 Loin, short loin, 0x1	197	422,672	332.95	374.00	347.98
		175	3 Loin, strip loin, lxl	21	211,442	288.00	326.00	304.88
		180	1 Loin, strip, bnls, heavy	4	2,306	270.00	300.00	288.85
U32			1 Loin, Strip Loin Bnls. lxl	28	28,176	305.00	348.00	320.55
U87		180	3 Loin, strip, bnls, 0x1	182	609,801	327.00	404.00	350.30
U22		184	1 Loin, top butt, bnls, heavy	76	202,899	185.00	217.00	201.05
U89		184	3 Loin, top butt, boneless	179	384,547	195.00	235.00	210.44
U29		185A	4 Loin, bottom sirloin, flap	86	228,812	239.88	269.00	250.91
U34		185B	1 Loin, ball-tip, bnls,heavy	130	297,605	165.00	185.00	173.04
U27		185C	1 Loin, sirloin, tri-tip	57	66,082	227.50	260.80	245.44
		185D	4 Loin, sirloin, tri-tip, pld	56	18,884	342.00	353.00	344.15
U28		189A	4 Loin, tndrloin, trmd,heavy	125	231,704	630.00	751.00	656.22
U86		191A	4 Loin, butt tender, trimmed	53	21,675	597.20	668.25	626.74
U21		193	4 Flank, flank steak	105	146,882	242.00	272.00	254.02

**CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6**

U10	124	4	Rib, Back Ribs, Fresh	26	25,539	70.00	139.50	103.96
	124	4	Rib, Back Ribs, Frozen	149	308,791	58.25	101.00	75.33
U8	121D	4	Plate, Inside Skirt	227	802,676	221.06	275.50	245.70
	121C	4	Plate, Outside Skirt	113	192,775	225.67	276.00	261.60
	121E	6	Plate, Outside Skirt, pld	58	105,823	354.60	380.00	362.64
U35			Cap and Wedge Meat	368	2,169,513	157.85	190.00	164.90
			Pectoral Meat	217	449,772	177.00	207.00	189.13

**GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis**

U25			Ground Beef 73%	306	3,045,296	109.50	140.50	122.13
			Ground Beef 75%	19	165,409	116.78	153.00	129.27
U26			Ground Beef 81%	341	1,405,947	120.00	162.10	142.35
			Ground Beef 85%					
			Ground Beef 90%	5	45,743	159.23	182.00	169.10
U23			Ground Beef 93%	192	774,672	167.83	204.00	180.99
U30			Ground Beef Chuck	242	3,174,715	127.00	161.00	139.69
U33			Ground Beef Round	140	812,477	130.00	175.50	158.05
U37			Ground Beef Sirloin	24	41,956	200.00	225.00	211.49

**BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis**

			Blended Ground Beef 73%	48	199,900	116.00	153.00	132.03
			Blended Ground Beef 75%					
C22			Blended Ground Beef 81%	121	1,209,465	138.00	171.00	152.22
C30			Blended Ground Beef 85%	20	59,023	160.00	183.00	170.67
			Blended Ground Beef 90%	13	39,890	157.25	210.00	191.51
			Blended Ground Beef 93%					
			Blended Ground Beef Chuck	47	432,544	131.00	171.50	150.29
			Blended Ground Beef Round	52	160,344	138.00	193.00	162.81
			Blended Ground Beef Sirloin					

**BEEF TRIMMINGS - STEER and HEIFER SOURCE**

C23			Fresh 50% lean trimmings	210	6,879,053	56.00	72.50	63.29
			Frozen 50% lean trimmings	43	1,504,950	65.00	76.55	71.18

**FAT LIMITATIONS (FL) DESCRIPTION**

Maximum Average Fat Thickness

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	147.32	loads	--	5,892,878	pounds
National	402.22	loads	--	16,088,822	pounds
East Coast	17.56	loads	--	702,420	pounds
West Coast	27.74	loads	--	1,109,521	pounds

**FOB Plant - Central**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	30	554,537	\$152.00	\$159.40
Frozen 92-94%				
Fresh 90%	103	3,078,694	\$144.00	\$153.00
Frozen 90%	8	229,800	\$146.00	\$151.00
Fresh 85%	31	675,613	\$131.90	\$142.50
Frozen 85%				
Fresh 81%	7	243,200	\$119.85	\$120.00
Frozen 81%				
Fresh 75%	13	273,200	\$106.00	\$114.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	26	818,834	\$84.00	\$92.00
Frozen 65%				
<b>Bull Product</b>				
Fresh 94-96%	2	19,000	\$157.00	\$159.00
Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	46	874,537	\$152.00	\$160.25
Frozen 92-94%				
Fresh 90%	U6 115	3,363,794	\$143.00	\$153.00
Frozen 90%	10	289,320	\$146.00	\$152.00
Fresh 85%	U24 52	1,203,908	\$131.00	\$142.50
Frozen 85%				
Fresh 81%	7	243,200	\$119.85	\$120.00
Frozen 81%				
Fresh 75%	21	435,747	\$106.00	\$114.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	52	1,275,313	\$82.00	\$92.00
Frozen 65%				
Fresh 50%	C23 210	6,879,053	\$56.00	\$72.50
Frozen 50%	43	1,504,950	\$65.00	\$76.55
<b>Bull Product</b>				
Fresh 94-96%	2	19,000	\$157.00	\$159.00
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	16	320,000	\$157.25	\$160.25
Frozen 92-94%				
Fresh 90%	10	220,000	\$148.00	\$151.00
Frozen 90%	2	59,520	\$146.00	\$152.00
Fresh 85%	4	60,900	\$135.00	\$136.60
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	2	42,000	\$85.50	\$88.69
Frozen 65%				
<b>Bull Product</b>				
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%	2	65,100	\$143.00	\$147.50
Frozen 92-94%				
Fresh 90%	17	467,395	\$131.00	\$140.10
Frozen 90%				
Fresh 85%				
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	8	162,547	\$107.42	\$109.04
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	24	414,479	\$82.00	\$91.25
Frozen 65%				
<b>Bull Product</b>				
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 10.0 Loads Reported.**

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	5.0	84.00
Cutter 1-2	350/up	5.0	84.00
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	\$147.28	\$82.24	(\$0.46)
100% lean inside round	\$191.75	\$4.45	(\$0.04)
100% lean, flats and eyes	\$170.42	\$3.95	(\$0.09)
100% lean, S.P.B.	\$167.22	\$8.36	(\$0.02)
Chuck Tender	\$166.00	\$1.66	(\$0.01)
Knuckle	\$165.86	\$4.20	(\$0.05)
Tenderloin 4-7 lbs.	\$230.91	\$1.22	(\$0.01)
Tenderloin 3-4 lbs.	\$259.14	\$1.22	(\$0.01)
Ribeye Roll 4-6 lbs.	\$151.19	\$1.59	(\$0.01)
Ribeye Roll 6-8 lbs.	\$167.97	\$1.24	\$0.06
Ribeye Roll 8-up lbs.	\$168.46	\$1.23	\$0.09
Flank Steak	\$163.66	\$0.69	(\$0.01)
Kidney, Edible	\$24.55	\$0.11	(\$0.01)
Fat, inedible	\$17.25	\$0.40	(\$0.04)
Bone	\$5.84	\$1.40	(\$0.07)

**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	49.80	loads	--	1,992,171	pounds
Cutter/Canner Cuts	3.43	loads	--	137,229	pounds
Boner/Breaker/Cutter/Canner	29.72	loads	--	1,185,983	pounds
100% Lean Items	34.43	loads	--	1,377,020	pounds
Frozen Cuts	5.58	loads	--	223,223	pounds

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

Item	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
<b>BONER/BREAKER</b>				
112 Rib, ribeye roll, 6-8 lbs.	10	25,886	\$195.92	\$9.36
112 Rib, ribeye roll, 8-10 lbs.	47	180,099	\$190.45	\$4.88
112 Rib, ribeye roll, 10-up lbs.	53	77,151	\$196.03	(\$3.31)
112A Rib, ribeye roll-lip-on, 8-dn lbs.	26	89,168	\$213.34	(\$3.18)
112A Rib, ribeye roll-lip-on, 8-up lbs.	20	30,678	\$201.79	(\$2.67)
C25 Chuck, boneless 85% brisket	10	74,000	\$145.30	(\$1.17)
120 Chuck, brisket	17	19,117	\$154.69	\$7.26
C24 168 Round, top inside, 10-dn lbs.				
168 Round, top inside, 10-up lbs.	31	84,324	\$146.85	(\$4.53)
169A Round, top inside c-off, 8-10 lbs.	9	78,500	\$180.39	
169A Round, top inside c-off, 10-14 lbs.	69	591,082	\$180.18	(\$1.91)
169A Round, top inside c-off, 14-up lbs.	14	98,788	\$182.12	\$0.04
171B Round, outside round	14	121,886	\$156.05	(\$1.52)
171C Round, eye of round	25	61,457	\$181.54	(\$0.46)
180 Loin, Semi-Brls Short Loin, 13-dn lbs.				
180 Loin, Semi-Brls Short Loin, 13-up lbs.				
180 Loin, strip, knls, 7-9 lbs.	19	43,213	\$172.08	\$2.50
182 Loin, sirloin butt				
184 Loin, top sirloin butt	50	134,858	\$146.66	(\$1.66)
185A Loin, bottom sirloin butt flap, knls.	41	271,229	\$168.55	(\$0.79)
191A Loin, butt tender, peeled				

**CUTTER/CANNER**

112 Rib, ribeye roll, 4-6 lbs.	12	54,941	\$150.61	\$0.41
112 Rib, ribeye roll, 6-8 lbs.	14	24,227	\$174.70	\$6.14
112 Rib, ribeye roll, 8-up lbs.	21	58,061	\$160.90	\$3.24
<b>100% LEAN</b>				
Inside round - Combo	22	170,539	\$188.37	(\$2.78)
Inside round - Boxed	34	51,689	\$202.91	\$1.06
Outside round	9	69,488	\$166.79	(\$6.68)
Eye of round	12	33,906	\$197.88	\$5.60
Flats and eyes - Combo	23	237,231	\$167.56	(\$0.98)
Striploin	67	204,442	\$203.63	(\$3.52)
S.P.B. - Combo	56	609,245	\$167.21	\$0.40
S.P.B. - Boxed				

**BONER/BREAKER & CUTTER/CANNER**

116B Chuck, chuck tender	49	116,849	\$166.00	(\$1.44)
167A Round, knuckle, peeled	68	428,732	\$165.86	(\$2.21)
190 Loin, tenderloin, 2-3 lbs.	26	28,879	\$230.72	(\$2.41)
190 Loin, tenderloin, 3-4 lbs.	38	75,932	\$258.75	(\$5.96)
190 Loin, tenderloin, 4-5 lbs.	106	194,567	\$285.57	(\$6.77)
190 Loin, tenderloin, 5-up lbs.	37	65,434	\$308.03	\$16.35
193 Flank, flank steak	72	106,419	\$167.90	(\$2.66)
Flank, rough	67	172,171	\$165.01	\$1.23
<b>FROZEN BONER/BREAKER</b>				
112 Rib, ribeye roll, 6-8 lbs.	3	9,490	\$187.23	\$4.75
112 Rib, ribeye roll, 8-10 lbs.	3	9,031	\$176.16	(\$2.25)
112 Rib, ribeye roll, 10-up lbs.				
112A Rib, ribeye roll-lip-on, 8-dn lbs.	3	8,105	\$212.78	
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, knls, 7-9 lbs.	3	12,425	\$190.45	
180 Loin, strip, knls, 9-up lbs.				

**FROZEN CUTTER/CANNER**

112 Rib, ribeye roll, 4-6 lbs.				
112 Rib, ribeye roll, 6-8 lbs.	5	52,936	\$176.76	
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.				
190 Loin, tenderloin, 5-up lbs.				
193 Flank, flank steak	19	50,994	\$154.81	(\$4.93)

**WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)**

Index Values	CHOICE 600-900#	SELECT 600-900#
=>	\$127.49	123.77
=>	-1.67	-0.86

Index Reflects the Equivalent of 251,206 head of cattle.

**Carcass Equivalent Values:**

SUPPLY (live):	127.63	122.69
DEMAND (box):	127.34	124.85

Current Spread 0.28 -2.16  
 Grading % Brkdn: 73.81% 26.19%

**Weekly Equivalent Values for Outlying Beef Carcass Types**

Qlty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	8.92	\$109.87	\$125.87	\$136.41	\$134.01	\$115.64
Certified	3.82	\$104.77	\$120.77	\$131.31	\$128.01	\$110.54
Choice 1	2.69	\$103.64	\$119.64	\$130.18	\$127.78	\$109.41
Select 1	-1.81	\$99.14	\$115.14	\$125.68	\$123.28	\$104.91
Stdndr 1-3	-15.47	\$85.48	\$101.48	\$112.02	\$109.62	\$91.25
Prime 4	-4.57	\$96.38	\$112.38	\$122.92	\$120.52	\$102.15
Choice 4	-12.46	\$88.49	\$104.49	\$115.03	\$112.63	\$94.26

**FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)**

The estimated hide and offal value from a typical slaughter steer for the week averaged 9.55 per c

**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 : 355.6  
Total Loads TRIM/PROCESS PORK: 39.0  
BPN# C# PORK CUTS

		Weekly Averages	
		Lds	Wtd
-----LOINS, BONE-IN, FRESH-----			
Primal Cutout Value =		78.50	-8.07
U40	C4 1/4" Trim 21#DN-LGT	43.5	100.85
U61	1/8" Trm/less 21#DN-LGT	17.0	110.35
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#	10.0	127.75
	Tender-out FLO 8-13#		
	BNLS Strap-on 5-11#	37.5	127.80
U55	BNLS Strap-off 5-11#	27.0	144.50
	WHLE BNLS LOINS 9-13#		
U60	BNLS SIRLOIN .75-1.5#	11.8	105.06
	BONE-IN SIR 2.5-3.5#	11.5	69.65
	BLADE ENDS 2-4#	0.5	66.00
U41	TENDERLOIN 1.25/DN#	3.6	220.28
	LOIN BACKRIB (BOXED)		
	FRESH 1.5/DN#		
	" 1.75/DN#		
U56	" 1.75-2.00#		
U64	" 2.00/UP#	6.8	235.85
-----PICNIC, FRESH-----			
Primal Cutout Value =		47.05	-2.94
U50	Smkr Trm, RS, combo	19.0	47.74
	Smkr Trm, SS, combo		
	Smkr Trm, SS, boxed	7.0	61.43
PICNIC CUSHION MEAT			
	Boxed 92% Fresh	6.0	101.63
	Boxed 92% Frozen		
-----BOSTON BUTT5-10#,FRESH-----			
Primal Cutout Value =		65.72	2.52
U42	C5 1/4" Trim 5-10#	50.0	79.80
	1/8" Trim 5-10#		
	1/4" Trim Stk Rdy		
	1/8" Trim Stk Rdy	17.5	90.89
	BNLS, Butt	1.0	92.00
U43	combo's 11/UP#(SOW)		
-----SPARERIB, FRESH-----			
Primal Cutout Value =		112.99	1.71
U44	C63 BAG/3 PCVAC4.25#/DN-LGT	12.5	128.72
	COMBOS 4.25#/DN		
U45	2 BAG/3 PCVAC4.25#/UP-MED	16.0	116.81
	COMBOS 4.25#/UP	4.0	111.00
-----FRESH PORK CUTS-ADDED INGREDIENTS-----			
	BONE-IN LOINS 1/8" TRIM		
	BONE-IN LOINS CC TNDER 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#	0.5	231.00
	LOIN BACKRIB FRSH 2.0/UP#		
	SMKR TRM SS PICNIC BOXED		
	1/4" TRIM BUTT		
	1/4" TRIM STK RDY BUTT		
	1/8" TRIM STK RDY BUTT		
	SPARERIB 4.25#/DN-LGT		
	SPARERIB 4.25#/UP-MED		
-----HAM,BONE-IN,TRIMMED-----			
Primal Cutout Value =		62.03	-1.58
U46	C7 17-20# Trim Spec 1	1.0	67.00
	20-23# Trim Spec 1	8.0	68.88
U62	C8 23-27# Trim Spec 1	16.0	67.13
	27#/up Trim Spec 1		
NORTH AMERICAN EXPORTS			
	NA EXPORT 23-27# TS 1		
	BONELESS MUSCLES FL 4 94-96%		
	3 Muscle Group	1.0	124.00
	4 Muscle Group	18.0	119.11
	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 =		87.51	-1.33
SKIN-ON, TRIMMED			
U47	Fresh 10-12#		
U48	Fresh 12-14#		
	C9 Fresh 14-16#	8.0	89.50
	C10 Fresh 16-18#		
	Fresh 18-20#		
U49	Fresh 20-25#	1.0	75.00
SKINLESS,			
	Fresh 9-13#		
	Fresh 13-17#		
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)			
	Combo 42% Fresh	6.0	39.67
	Boxed 42% Frozen		
	Combo 72% Fresh	29.0	62.07
	Boxed 72% Frozen	1.0	74.00
BONELESS PICNIC MEAT			
U57	C11 Combo 72% Fresh	2.0	68.00
	Boxed 72% Frozen		
SKINNED JOWLS			
U58	Combo Fresh	1.0	38.00
	Boxed Frozen		
TRIM, VISUAL TRACE OF LEAN			
	Combo 12-16% Fresh		
	Boxed 12-16% Frozen		

**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 Butt	Cutout Values	Rib	Ham	Belly	
02/01	67.0	67.59	76.86	62.65	47.29	114.85	59.94	88.46	
02/02	104.4	69.47	79.55	66.24	47.56	113.79	63.38	88.29	
02/03	91.8	67.60	77.70	65.85	47.56	110.84	59.90	86.31	
02/04	96.5	69.15	79.30	67.61	46.47	113.00	62.93	87.24	
02/05	35.0	69.12	79.07	66.26	46.35	112.47	64.04	87.24	
<b>Total</b>		<b>394.6</b>	<b>68.59</b>	<b>78.50</b>	<b>65.72</b>	<b>47.05</b>	<b>112.99</b>	<b>62.03</b>	<b>87.51</b>
Change =>		-2.74	-8.07	2.52	-2.94	1.71	-1.58	-1.33	

**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 4.51 per cwt live, down -0.07 when compared to the previous week's value. Dressed equivalent basis (74% dress): 6.09 (1) Typical slaughter hog weighs 250 pounds.

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

BPN# C#	PORK VARIETY MEATS	Frozen	Lds	Wtd	Chng	Simple
U51	NECK Bones	domestic export	3.5	29.14	-2.86	30.50
	Brisket Bones Full,	10#	15.0	27.00		27.00
	Brisket Bones Full,	30#	6.0	101.33	-8.00	105.50
	Brisket Bones Full,	exp 30#	3.0	107.00		107.00
U59	TAILS,		2.0	65.00		65.00
	CHEEK MEAT	trimmed	5.0	80.20	-3.80	79.00
U52	CHITTERLINGS,	10 lb. pail				
	EARS, Pet Treat,	3-4/lb	5.0	128.00		128.00
U54	FEET,	front, toes on	2.5	51.80	-1.93	52.70
	front, toes on,	export	1.5	47.00		47.00
	hind, domestic	export				
	hind, export					
	HEARTS,	slashed, domestic	4.5	42.78		43.40
	slashed, export		12.0	40.33	-1.67	41.60
	whole, export					
U53	C29 HOCKS,	picnic	0.5	51.00		51.00
	KIDNEYS,	small box, export				
	C28 LIVERS,	large box, domestic				
	SALIVARY GLANDS,		3.0	28.67		28.50
	SKINS, Belly, flat-pk. slctd		1.0	40.00		40.00
	SNOUTS,	partial lean				
	partial lean w/mask		2.0	39.50		40.00
	STOMACHS,	scalded, small box	4.0	123.13	0.84	122.15
	scalded, small box,	export				
	TONGUES,	green, bnls, small box				
	green, bnls, tip-on exp		1.5	136.00		136.00
	scalded & scraped					
	UTERI		0.5	70.00	-14.00	78.40
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----						
QUARTERLY CONTRACTS: DOMESTIC EXPORT						
	BELLY SKINS, SELECTED		23.00			25.25
	FATBACK SKINS, SELECTED		23.00			
	HAM COLLAR SKINS, SELEC		18.00			
	HAM SKINS, HOUSE RUN		18.50			27.25
	PICNIC SKINS, HOUSE RUN		14.50			
	JOWL SKINS, HOUSE RUN		17.00			
----- PORK PET FOODS - FOB SUPPLY POINT -----						
SEMI ANNUAL CONTRACTS: FRESH BXD FRZN						
	KIDNEYS, inedible		6.13			
	LIVERS,		11.00			
	LUNGS		2.38			
	MELTS		5.00			

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

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	62.0	23.83	-1.77	23.90
Yellow grease (truck)	12.0	22.46	-1.34	22.70
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	3.0	27.00	1.13	25.40
Renderer bleachable <.15%				27.00
Choice white grease	2.0	24.50		24.50
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow	20.0	26.50		26.75
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				27.00
Loose lard, PS and/or CP	5.0	26.95	-0.80	26.90
EDBLE TALLOW, CAF GULF				
Edible tallow	21.0	28.52		

**PROTEIN FEED SUPPLEMENTS**

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	84.0	286.42	-17.96	291.20
Ruminant Panhandle, Domestic	131.0	284.18	-4.05	283.00
PORK Meat/Bmeal, 50% pro/ton	77.0	341.40	-9.65	336.80
DRT (lo)/unit pro, pnhd	16.0	4.33	-0.90	4.78
DRT (hi)/unit pro, pnhd	20.0	4.28	-0.67	4.64
DRT (hi)/unit pro				4.65
BLOOD MEAL, 85% pro/ton				
Central	8.0	575.00	-55.00	585.00
Panhandle	9.0	584.44		636.50
CAF California				
PORK BLOOD MEAL, 85% pro/ton	11.0	841.36	1.36	832.00

**NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, FEB 04, 2010**

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

Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09	0.80-0.99	0.65-0.79
02/04/2010	161,785	202.61		49-50%	51-52%	53-54%
02/03/2010	163,664	203.20		62.96	64.74	66.59
02/02/2010	155,587	202.72		63.17	64.94	66.79
02/01/2010	153,883	202.34		63.37	65.15	66.99
01/29/2010	220,928	203.90		63.82	65.59	67.42
01/28/2010	177,842	203.15		64.67	66.45	68.31
				65.51	67.29	69.14

**WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**

For Week Ended:	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09	0.80-0.99	0.65-0.79
01/29/2010	840,264	202.91		66.13	67.91	69.78
01/08/2010	803,062	203.44		63.76	65.53	67.39
02/06/2009	957,125	204.76		55.67	57.47	59.39

**MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**

For: January 2010	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09	0.80-0.99	0.65-0.79
3,353,117	203.48			65.52	67.31	69.18

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 loin eye 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 \$		

**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			
Native Steer			
Colorado Branded Steer			
Butt Branded Steer			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Branded Bulls, conventional			
Heavy Texas Steer			
Heavy Texas Steer and Heifer			
Branded Steer			

**USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT**  
**For Week Ending: 01/23/2010**

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	3.37%	8.65%	0.62%	3.51%	1.56%
Choice	63.19%	67.70%	49.76%	66.95%	61.76%
Select	27.77%	17.62%	42.10%	24.81%	28.76%
Other	5.67%	6.03%	7.52%	4.73%	7.93%

	Nebraska	Kansas	Texas
Prime	5.64%	1.72%	0.62%
Choice	71.30%	62.37%	50.17%
Select	17.68%	32.00%	42.34%
Other	5.39%	3.91%	6.86%

**National Breakdown of Official USDA Yield Grades.**

Percentages derived from each category numerical total, divided by the total number offered for USDA yield grading Nationally.

	YG 1	YG 2	YG 3	YG 4	YG 5	YG 1-5
YG Total	9.99%	36.79%	40.17%	7.84%	0.90%	95.68%
No YG*						4.32%

Percentage of Fed Cattle Officially USDA Yield Graded: 55.37%  
 \*Offered for USDA yield grading but subsequently not USDA yield graded

**National USDA Certified Beef Program Information**

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 24.13%  
 Percentage of cattle offered under Schedule GLA identified: 64.06%

**NATIONAL AND REGIONAL BREAKDOWN BY CLASS**

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.31%	6.58%	0.29%	4.72%	4.95%	0.78%
Region 6	15.32%	9.52%	1.64%	0.69%	3.03%	0.44%
Region 7-8	54.08%	27.01%	23.65%	0.27%	2.82%	0.33%
Region 9-10	13.29%	4.60%	3.92%	3.27%	1.28%	0.21%
Total %	100.00%	47.70%	29.50%	8.96%	12.08%	1.76%
Total Head	663,100	316,300	195,600	59,400	80,100	11,700

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	
	Wkly Avg	Change	Wkly Avg	Change
<b>BULL MEAT:</b>				
95%	159.00	-1.50:	158.50	-1.50
<b>COW MEAT:</b>				
95%				
90%	150.00	-1.75:		
CFM Fores 85%	141.50	1.00:		
Shank Meat 85-90%	147.50			
Chuck Meat 85%				
Beef Trim 85%	140.00	-0.50:		
Beef Trim 80%	127.50	-2.50:		
Beef Trim 75%	114.50			
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				

	EAST COAST		WEST COAST	
	Wkly Avg	Change	Wkly Avg	Change
<b>BULL MEAT:</b>				
95%	159.00	-1.50:		
<b>COW MEAT:</b>				
95%				
90%	150.50	-1.00:		
CFM Fores 85%	141.50			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	140.50	-0.25:		
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				

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

**NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS**  
**For the Week of: 02/08/2010**

Value Adjustments	Range	Simple Avg.	Change
<b>Quality:</b>			
Prime	0.00 - 15.00	8.11	0.22
Choice	0.00 - 0.00	0.00	0.00
Select	(5.00) - (2.00)	(3.91)	0.59
Standard	(30.00) - (8.00)	(16.17)	0.33
CAB	2.00 - 3.50	2.64	(0.15)
Dairy - Type	(10.00) - 0.00	(0.71)	0.00
Bullock/Stag	(55.00) - (15.00)	(28.67)	0.00
Hardbone	(55.00) - (16.00)	(26.15)	0.16
Dark Cutter	(55.00) - (15.00)	(30.41)	0.11
Over 30 Months of Age	(35.00) - 0.00	(17.45)	0.10

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	2.69	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.42	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.04	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) - (10.00)	(12.46)	0.00
5.0/up > 1.2"	(25.00) - (10.00)	(19.77)	0.00

Weight:	Range	Simple Avg.	Change
400-500 lbs	(55.00) - 0.00	(26.54)	0.00
500-550 lbs	(30.00) - 0.00	(16.36)	0.00
550-600 lbs	(25.00) - 0.00	(4.71)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00) - 0.00	(1.43)	0.00
950-1000 lbs	(15.00) - 0.00	(3.36)	0.00
over 1000 lbs	(50.00) - (10.00)	(20.38)	0.39

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 KH. 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 7.85 per cwt. down -0.05 when compared to last week.

**WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT**

Prozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight	Wtavg
<b>U91 CHEEK MEAT,</b>	Trimmed	4.4	77.50 -	107.00	79.99
FEET,	unbleached, skin-on, exp				
FEET,	bleached, skin-on, exp				
<b>U94 HEARTS,</b>	Regular, bone-out	10.2	31.50 -	40.00	36.80
HEARTS,	Regular, bone-out, exp				
HEARTS,	Canadian-style, exp				
<b>U95 HEAD MEAT,</b>		4.5	73.50 -	80.00	76.59
KIDNEY'S,	Export	8.0	22.50 -	30.00	26.19
LIPS,	unscalded	4.6	42.00 -	55.00	44.46
LIVERS,	Regular, bulk-pack	1.0		15.00	15.00
LIVERS,	Regular, bulk-pack export				
LIVERS,	Regular, 2/box	1.0		23.50	23.50
LIVERS,	Regular, 2/box, export	15.1	16.50 -	22.00	18.31
MELTS,					
<b>U96 OXTAILS,</b>	Regular, small box	3.5	193.00 -	240.00	197.70
SALIVARY GLANDS		0.3		17.00	17.00
<b>U97 SWEETBREADS,</b>	export				
TONGUES,	#1 white Swiss cut, IW	1.3	137.00 -	165.00	155.37
TONGUES,	exp. #1 white Swiss cut, IW				
TONGUES,	#1 black Swiss cut, IW	0.6	134.00 -	142.00	138.30
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	0.8	133.50 -	150.00	137.98
TONGUES,	exp. #2 mixed Swiss cut, IW				
TONGUE Trimmings		1.0		24.00	24.00
<b>U98 TREPAS,</b>					
TRIPLE,	bleached, scalded, edible	11.5	29.00 -	39.00	32.90
TRIPLE,	blchd, scld, edible 30# box				
TRIPLE,	bleached, scalded, edible exp				
TRIPLE,	unbleached, scalded, edible	1.4		72.50	72.50
TRIPLE,	honeycomb bleached	0.3		100.00	100.00
<b>U99 TRIPLE,</b>	honeycomb unbleached				
TRIPLE,	crasun unbleached				
<b>WEASAND MEAT</b>		1.0		63.00	63.00

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Crng	Simple
CHEEK MEAT, trmd, 70-75% lean	1.0	90.00	4.33	89.80
CHEEK MEAT, trmd, 70-75% eport				86.00
FEET, nails off, skin on	2.0	28.00		28.00
HEAD MEAT, 60-70% lean	4.0	80.00		80.00
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out	2.0	36.00		36.00
HEARTS, regular, bone-out exp				36.00
KIDNEYS, export				32.00
LIPS, unscalded				127.00
LIVERS, selected, 2/box, export				
LIVERS, selected, regular, 2/box				
LIVERS, regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
SWEETBREADS, export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp	1.0	165.00		165.00
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, domestic				21.50
TREPAS, export				
TRIPLE, scalded, edible	1.0	31.00		31.00
TRIPLE, scalded, edible, export	20.0	39.90		42.50
TRIPLE, unbleached, export				
TRIPLE, honeycomb, bleached				

**WASAND MEAT BEEF PET FOODS-SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT**

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	14.00	
KIDNEYS, inedible	9.75	
LIVERS, "	8.00	
LUNGS, "	4.50	
MELTS, "	3.50	
SALIVARY GLANDS	11.00	

**NATIONAL DAILY LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4**  
 Carlot volume negotiated sales for delivery within 14 calendar days, FOB Plant basis, hind trotters-off.

Sat-Fri Choice and Prime, YG 1-4 Total Head	14,212	
# Head	Wtd Avg	Change
45-DN#	332 268.83	-22.41
45-55#	366 241.33	-5.20
55-65#	1,614 222.97	4.78
65-75#	4,276 199.17	1.85
75-85#	5,398 194.19	1.94
85-UP	2,226 189.16	-0.21

**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 1,153,842 pounds  
 Frozen Cuts 327,771 pounds

IMPS	Sub-Primal	# Of Trades	Total Pounds	Wtd Average	Change from Week Ago
200A	Carcass, 3-way, 55/65	7	5,855	\$243.20	10.96
202	Foresaddle	3	532	\$266.52	-3.26
204	Rack, 8-Rib, light	5	571	\$494.80	14.37
204	Rack, 8-Rib, medium	98	25,885	\$489.18	13.80
204	Rack, 8-Rib, heavy	4	856	\$474.52	
204A	Rack, chined	50	15,049	\$570.08	7.51
204B	Rack, roast-ready	25	7,648	\$792.40	-3.41
204C	Rack, rst-rdy, frnchd	162	24,771	\$928.63	-11.44
204D	Rack, rst-rdy, spcl	20	4,168	\$1,250.44	-35.01
206	Shoulders	138	124,695	\$178.95	-3.06
207	Shoulders, sq-cut	183	151,977	\$205.90	2.94
208	Shoulders, sq-cut, bnls	33	4,428	\$425.10	26.26
209	Breast	107	42,993	\$93.81	-6.07
	Breast, Bulk	27	35,202	\$63.53	-0.97
209A	Ribs, Breast bns off	31	2,429	\$335.82	-9.73
210	Foreshank	286	41,737	\$312.44	2.42
230	Hindsaddle	6	779	\$291.73	
231	Loins	33	4,460	\$259.33	1.52
232	Loins, trimmed 4x4	93	19,356	\$317.45	-2.41
232	Loins, trimmed 2x2	6	868	\$423.07	-11.40
232	Loins, trimmed 1x1	11	4,298	\$559.02	-8.82
232	Loins, trimmed 0x0	4	129	\$1,356.29	-38.78
232A	Loins, short-cut, 2x2	15	1,943	\$410.10	-3.85
232A	Loins, short-cut, 1x1	98	25,766	\$482.26	-6.90
232A	Loins, short-cut, 0x0	41	9,029	\$556.70	-13.24
232C	Loins, bnls, tied	3	84	\$1,212.36	68.30
232E	Flank, untrimmed	17	41,789	\$48.02	1.01
233	Legs	76	29,928	\$268.78	10.19
233A	Leg, trotter-off	195	86,012	\$266.82	-3.54
233C	Leg, trtr-off, pt bnls	41	6,200	\$413.07	0.83
233E	Leg, steamship	32	13,961	\$328.62	-13.14
233F	Hindshank	102	26,839	\$305.13	-2.06
234	Leg, Boneless, Tied	136	44,355	\$391.15	-11.88
234A	Leg, shank off, bnls	54	7,662	\$406.88	11.33
234E	Leg, inside, bnls	70	9,118	\$516.63	-2.12
234G	Sirloin, boneless	21	1,650	\$395.63	-41.08
236	Back, trimmed	12	145	\$561.60	-8.21
238	Trimnings	38	4,223	\$260.72	-1.21
239	Special trimmings	19	450	\$270.87	2.66
295	Lamb for stewing	52	8,791	\$468.45	0.15
296	Ground lamb	125	20,091	\$372.05	7.44
	Necks	48	7,582	\$86.99	3.05

This complete weekly report can be found on the Market News website at [www.ams.usda.gov/mnreports/lm\\_xl500.txt](http://www.ams.usda.gov/mnreports/lm_xl500.txt)

**USDA ESTIMATED NATIONAL LAMB CARCASS CUTOOT**

The Weekly estimated net carcass lamb cut-out value for 2/2/2010 was \$211.68 for a 71 pound carcass, up \$1.06 per CWT compared to last week.

**SLAUGHTER LAMB SUMMARY**

(excerpted from National Sheep Summary)

Weekly Trend: Compared to last week slaughter lambs steady to 3.00 lower, except at San Angelo light lambs firm to 5.00 higher.

**AUCTION MARKETS - Choice & Prime 90-160 LBS:**

San Angelo: shorn and woolled 100-155 lbs 92.00-105.00, few 109.00-115.00.

**Eastern Area**

(VA and PA): new crop 110-125 lbs 147.00 in VA and in PA 90-110 lbs 130.00-152.00; 110-130 lbs 118.00-132.00; 130-150 lbs 114.00-126.00.

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

2600: Slaughter lambs shorn and woolled 110-160 lbs 89.90-103.00 (wtd avg 99.50); no dressed sales reported.

**TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION**

(In Millions of Pounds excluding Condemned)

	Current		Chng		AVERAGE WEIGHTS	
	Current	Chng	Live	Drsd	Live	Drsd
Beef	496.0	1.8	Cattle	1294	775	
Calf & Veal	2.8	-3.4	Calves/Vealers	236	141	
Pork	437.5	0.6	Hogs	272	204	
Lamb & Mutton	3.1	3.3	Sheep & Lambs	141	70	
Totals	939.4	1.2				

(All values represent estimates)

**VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 01-28-2010 - 02-03-2010**

	Head	Range	Wt. Ave.	Change
Hide-Off, 255-315 Lbs.	4994	210.00-225.00	218.98	1.00
<b>**PACKER OWNED**</b>				
Hide-Off, 255-315 Lbs.	2473	230.00-230.00	230.00	0.56
<b>COMPOSITE</b>				
Hide-Off, 255-315 Lbs.	7467	210.00-230.00	222.63	1.22
North East		218.00-230.00	226.47	0.59
North Central		210.00-225.00	218.57	1.35

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending:	01/30/10	01/23/10	01/31/09
Northeast	3,617	3,665	3,635
North Central	4,260	4,125	4,015
Total NE & NC	7,877	7,790	7,650
			38,893
			37,814

Special Fed Veal Dressed Weights	Year Ago	YTD	YTD
Week ending:	01/30/10	01/23/10	01/31/09
Northeast	277.3	272.4	271.4
North Central	268.6	272.3	279.7
Total NE & NC	272.6	272.4	275.7

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

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

**FABRICATED BOXED BEEF CUTS AND BEEF CUTOOT VALUE**

Boxed beef cutout values trended lower on light to moderate demand. The session began with guarded optimism by some packers after Friday's higher cutout. By Tuesday however the undeniable reality was that February is one of the worst months for beef demand and the market simply would not absorb offerings at current prices. The discounting was most severe in the ground beef complex, particularly the fed 73% and ground chuck. The end cuts also trended lower, however by contrast the middle meats were steady to firm. Forward business exhibited significant volume of Choice flats and chuck rolls, both trading at prices below current spot levels. Beef trimmings trended lower on moderate demand and moderate to heavy offerings. Price ranges were wider than usual on this item, with the lower ground beef market forcing packers to aggressively bid larger packages of trimmings.

**COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOOT**

Lean boneless processing beef prices were mostly 1.00 to 3.00 lower this week on moderate offerings. Trading was slow to moderate with moderate demand. Abundant supplies of product and weaker demand combined to pressure the market this week. Market activity on imported beef was slow and prices were not established. Weaker domestic prices and weakening seasonal demand pressured the market. Asking prices for imported product were mostly weak to 2.00 lower than the last market test. Cow cuts were mixed on light to moderate demand and moderate offerings. 100% lean items were mixed.

**CARLOT PORK AND PORK CARCASS CUTOOT VALUE**

Loin prices continued to deteriorate early week as buyer interest was limited. By late week, a couple of retailers found themselves short bought for ads and stepped in to buy ample loads to meet their needs at generally steady levels. On the other hand, butts traded higher through the week as supplies were limited and retail demand returned. Very light trading for both bone-in and boneless hams throughout the session. This coupled with a slightly lighter harvest rate kept the excess cleaned up. However, late in the session a few loads of bone-in hams traded at slightly higher price levels which reflected these light offerings. Demand for seedless bellies was light while offerings were very light; in spite of this the higher price levels from the previous session began to deteriorate. Most slicers preferred the heavy bellies in an effort to slice some cheaper product while continuing to pull frozen inventories to keep pace with foodservice and retail demand. Lean trimmings continued their price decline from the last session as surplus inventories readily moved through the pipeline, while sausage manufacturers bought at a steady pace to replenish frozen stockpiles. At the same time, fat trimmings followed with light to moderate demand and moderate offerings while price levels slipped downward.

**BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES**

Trading on variety meats began slow this week with the Mexican holiday. Beef variety meat continued this pattern throughout the week as buyers resisted current price levels and packers were in good position not willing to discount product. The limited trading that did occur was at steady price levels. In contrast, pork variety meats actively traded throughout the week. Most sausage materials traded at lower prices in response to the recent free fall of pork trimmings. The exception was hearts, which ended the week slightly higher on limited offerings.

Trading on tallow and greases was slow this week. In a light trading, Chicago lard moved lower. Demand was light for moderate offerings. Improved export interest prompted trading on Gulf edible tallow and packer tallow. However, there was no recent test for comparison. Light feed fat demand pressured prices lower on Central choice white and yellow grease.

Market activity on protein feed supplements was mostly slow to moderate this week. Light feed demand and lower prices on CME soybean meal resulted in lower prices on ruminant and pork meat and bone meal. Central and Panhandle blood meal also ended lower on light demand. Pork blood meal finished steady.

Major packer hides ended quiet with no reported trading. Prices have moved up fairly rapidly for the past few weeks and tanners were digging in their heels. Asian buyers are starting their Lunar New Year holidays which will leave them on the sidelines for a while.

**NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS**

The special fed veal carcass weighted average composite price was 1.22 higher on light to moderate offerings and moderate demand. Harvest numbers compared to last week were nearly unchanged. Dressed weights were up 4.9 pounds in the Northeast down 3.7 pounds in the North Central area, with the composite up 0.2 pounds compared to last week.

Special fed veal cut prices were mixed throughout a variety of cuts. Demand and offerings light to moderate with slow to moderate movement.

**LAMB: CARCASS & PELTS**

Carcass lamb sales for the week, as of 2/04/2010 were lower, with 65#'s and down trending lower to sharply lower; 65-75#'s trended 0.35 lower; 75#'s and up trended 1.09-2.21 lower.

Packer sorted green salted pelts steady, with some firmness noted. The international continues to dominate the market. Movement moderate with moderate to good demand and moderate offerings.

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

BFN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	270.00	
U70	Foresaddles	86-147 lbs	232.50	
	Forequarters	43-74 lbs	232.50	
	Necks, bone-in	24-28 lbs	155.00	-2.50
	Breast	10-18 lbs	85.00	-2.50
	Foreshank	3-5 lbs	287.50	12.50
	Ossu Buco, foreshank	2-8 lbs	495.00	
	Shoulder, full	65-85 lbs	230.00	
	Chuck, square cut	39-68 lbs	162.50	-2.50
	Chuck rolls, skinned	5-10 lbs	340.00	
	Chuck, Shoulder Clod	4-9 lbs	375.00	
	Hotel Racks, 8 rib	15-26 lbs	402.50	7.50
	Hotel Racks, 7 rib	14-25 lbs	407.50	
U72	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	722.50	
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	800.00	
	Rack, Ribeye	3-9 lbs	1625.00	
U76	Hindsaddles	89-153 lbs	352.50	10.00
	Hindquarters	45-76 lbs	347.50	
	Loins, regular	18-36 lbs	280.00	
	Loins, 4x4, trimmed	18-30 lbs	442.50	
U71	Strip Loins, bnls, 0x0	5-up lbs	1050.00	
	Loin, Short Tenderloin	1-up lbs	1025.00	
U77	Legs, double	68-117 lbs	360.00	
	Legs, single	34-59 lbs	392.50	5.00
	Legs, slices, retail		675.00	
	Legs, TBS 4-piece	27-47 lbs	702.50	-17.50
	Legs, TBS 3-piece	24-39 lbs	812.50	
U73	Legs, BHS heel-out	27-42 lbs	500.00	
	Legs, Sknd, butt tenderloin	5-up lbs	890.00	
U74	Top Rnd Sknd, cap-off	10-15 lbs	895.00	7.50
	Hindshank	5-8 lbs	407.50	
	Ossu Buco, Hindshank	2-8 lbs	775.00	
	Stew Meat, regular		300.00	25.00
U78	Bnls Veal Trimmings 75-80% Lean		102.50	
	Bnls Veal Trimmings 80-90% Lean		177.50	
	Hvy Nature Green Hides(per piece)		41.75	0.13