

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	06/29 (Est)	130,000	3,000	408,000	9,000
TUESDAY	06/30 (Est)	130,000	4,000	417,000	9,000
WEDNESDAY	07/01 (Est)	127,000	3,000	417,000	9,000
THURSDAY	07/02 (Est)	126,000	3,000	413,000	8,000
FRIDAY	07/03 (Est)	114,000	2,000	236,000	2,000
SATURDAY	07/04 (Est)	1,000		1,000	
TOTAL FOR THE WEEK :		628,000	15,000	1,892,000	37,000
CHANGE FROM PREV WK:		-45,000	-1,000	-134,000	-2,000

(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.

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
WEEKLY COMPOSITE PRIMAL VALUES					
BP#	Primal Rib			211.33	206.64
	Primal Chuck			107.59	107.75
	Primal Round			112.07	111.68
	Primal Loin			206.34	181.47
	Primal Brisket			98.56	97.14
	Primal Short Plate			91.36	93.52
	Primal Flank			81.41	75.45
WEEKLY CUTOUT VALUE SUMMARY					
Date	Choice	Select	Trim	Grinds	Total
07/02	92	70	54	67	283
07/01	127	91	77	63	359
06/30	118	83	22	33	255
06/29	103	94	20	32	250
U78	WEEKLY AVERAGE				
	CHANGE FROM PRIOR WEEK				
	CHOICE/SELECT SPREAD:				5.95
	TOTAL LOAD COUNT (Cuts, Trimings, Grinds):				1,147
	CURRENT VOLUME - (one load equals 40,000 pounds)				
	Choice Cuts	440.54	loads	17,621,713	pounds
	Select Cuts	337.58	loads	13,503,069	pounds
	Trimings	173.45	loads	6,937,855	pounds
	Coarse Grinds	195.66	loads	7,826,305	pounds

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	107	270,866	415.00	487.00
U2	109E 1 Rib, ribeye, lip-on, bn-in	76	196,810	485.50	513.83
U16	112A 3 Rib, ribeye, bnls, light	193	443,724	470.00	494.54
	113A 1 Chuck, square-cut, 2 piece	5	4,699	127.00	137.00
	113C 1 Chuck, semi-bnls, neck/off	48	236,646	128.00	151.00
	113C 3 Chuck, semi-bnls, neck/off				
	3 Chuck, semi-bnls n/o sh-cut	16	57,710	139.00	150.00
U3 C12	114 1 Chuck, shoulder clod	70	252,528	124.00	142.00
U81	114A 3 Chuck, shoulder clod, trmd	131	888,121	134.30	161.90
	114D 3 Chuck, clod, top blade	34	45,875	194.50	288.25
	114E 3 Chuck, clod, arm roast	31	116,425	156.50	210.00
	114F 5 Chuck, clod tender	55	64,958	230.00	286.00
U4	115 1 Chuck, 2-piece, boneless	33	75,546	137.00	152.00
U80	116A 3 Chuck, roll, lxl, neck/off	297	2,567,681	153.00	181.00
U36	116B 1 Chuck, chuck tender	188	391,447	138.00	161.00
U5	3 Chuck roll, retail ready	101	559,101	167.00	190.75
U7	120 1 Brisket, deckle-off, bnls	191	827,055	136.87	161.00
U82	120A 3 Brisket, point/off, bnls	109	122,973	225.00	259.00
U9	123A 3 Short Plate, short rib	139	386,946	168.00	230.00
	130 4 Chuck, short rib	89	242,950	150.35	180.25
	160 1 Round, bone-in	27	78,037	119.00	135.00
U11	161 1 Round, boneless	31	163,113	131.00	153.75
U93	3 Round, bnls/peeled heel-out	19	114,409	143.00	164.75
	167 1 Round, knuckle				
U12	167A 4 Round, knuckle, peeled	331	1,017,117	152.06	171.00
U13	168 1 Round, top inside round	164	741,318	130.50	152.00
U84	168 3 Round, top inside round	126	828,955	137.00	162.00
U90	169 5 Round, top inside, denuded	78	178,595	171.00	187.00
	3 Round, top inside, side off	11	138,716	161.00	167.00
U14	170 1 Round, bottom gooseneck	39	68,589	130.00	142.00
U31	171B 3 Round, outside round	272	1,022,587	131.80	149.40
U15	171C 3 Round, eye of round	220	508,141	150.00	178.00
U92	3 Round, flat/eye, heel-out				
U17	174 1 Loin, short loin, 2x3	15	9,440	330.00	386.00
U88	174 3 Loin, short loin, 0x1	192	616,807	380.62	486.50
	175 3 Loin, strip loin, lxl	11	46,690	376.00	459.90
	180 1 Loin, strip, bnls, heavy	9	4,134	375.00	400.00
U32	1 Loin, strip loin bnls. lxl	91	95,373	410.00	501.00
U87	180 3 Loin, strip, bnls, 0x1	234	988,350	440.00	540.50
	184 1 Loin, top butt, bnls, heavy	87	103,638	186.00	220.00
U89	184 3 Loin, top butt, boneless	215	471,804	190.00	234.90
U29	185A 4 Loin, bottom sirloin, flap	195	383,218	371.00	405.00
	185B 1 Loin, ball-tip, bnls, light	36	27,823	149.20	191.00
U34	185B 1 Loin, ball-tip, bnls, heavy	115	165,619	190.00	221.00
U27	185C 1 Loin, sirloin, tri-tip	71	94,077	239.00	262.00
	185D 4 Loin, sirloin, tri-tip, pld	98	61,857	330.00	384.50
U20	189A 4 Loin, tndrloin, trmd, light	12	4,472	675.00	790.00
	189A 4 Loin, tndrloin, trmd, heavy	138	372,233	747.00	853.00
U86	191A 4 Loin, butt tender, trimmed	55	46,284	756.00	801.01
U21	193 4 Flank, flank steak	126	149,309	295.75	348.50

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	91	361,039	404.00	451.25	426.84
U2	112A	3 Rib, ribeye, bnls, light	74	160,463	474.50	524.00	499.25
U16	112A	3 Rib, ribeye, bnls,heavy	108	380,012	474.00	521.00	495.97
	113A	1 Chuck, square-cut, 2 piece					
	113C	1 Chuck, semi-bnls, neck/off	43	99,178	131.80	145.50	134.76
	113C	3 Chuck, semi-bnls, neck/off					
		3 Chuck, semi-bnls n/o sh-cut	10	45,296	140.00	150.30	145.66
U3	114	1 Chuck, shoulder clod	64	882,801	124.35	143.00	127.44
U81	114A	3 Chuck, shoulder clod, trmd	162	862,066	136.25	154.50	143.48
	114D	3 Chuck, clod, top blade	3	18,083	135.00	221.70	216.93
	114E	3 Chuck, Clod, Arm Roast					
	114F	5 Chuck, clod tender	33	78,559	218.41	255.00	228.78
U4	115	1 Chuck, 2-piece, boneless	77	204,415	136.00	144.00	139.30
U80	116A	3 Chuck, roll, lxl, neck/off	234	1,526,741	154.50	177.25	163.83
U36	116B	1 Chuck, chuck tender	69	195,471	139.00	157.50	145.75
U5		3 Chuck roll, retail ready					
U7	120	1 Brisket, deckle-off, bnls	176	1,314,703	140.00	160.00	145.23
U82	120A	3 Brisket, point/off, bnls	20	17,760	225.00	252.00	231.05
U9	123A	3 Short Plate, short rib	94	204,422	176.00	225.00	187.87
	130	4 Chuck, short rib	73	170,146	150.00	181.25	165.05
	160	1 Round, bone-in	19	56,781	119.00	128.50	124.18
U11	161	1 Round, boneless	27	42,176	131.50	142.75	134.48
U19		3 Round, bnls/peeled heel-out	10	21,625	140.00	156.25	149.42
	167	1 Round, knuckle	14	17,249	149.50	154.00	150.72
U12	167A	4 Round, knuckle, peeled	154	552,505	152.00	171.00	159.54
U13	168	1 Round, top inside round	138	504,412	131.00	152.00	139.13
U84	168	3 Round, top inside round	94	338,658	142.50	155.75	148.89
U90	169	5 Round, top inside, denuded	36	43,259	165.00	185.75	174.40
		3 Round, Top Inside, side off					
U14	170	1 Round, bottom gooseneck	42	56,131	129.50	141.00	133.40
U31	171B	3 Round, outside round	146	634,776	132.50	155.00	137.90
U15	171C	3 Round, eye of round	148	327,197	151.00	176.00	161.21
U92		3 Round, flat/eye, heel-out	0	0			
U17	174	1 Loin, short loin, 2x3	11	8,151	308.00	390.30	328.49
U88	174	3 Loin, short loin, 0x1	118	501,928	342.00	381.25	358.08
	175	3 Loin, strip loin, lxl	7	8,339	303.84	329.50	310.06
	180	1 Loin, strip, bnls, heavy	5	15,194	281.00	310.25	306.72
U32		1 Loin, Strip Loin Bnls. lxl	49	42,702	310.00	344.00	328.24
U87	180	3 Loin, strip, bnls, 0x1	165	303,519	332.00	379.00	351.97
	184	1 Loin, top butt, bnls, heavy	99	217,035	174.00	215.00	189.04
U89	184	3 Loin, top butt, boneless	114	359,069	187.00	225.00	202.93
U29	185A	4 Loin, bottom sirloin, flap	54	167,837	373.68	401.00	380.81
	185B	1 Loin, ball-tip, bnls, light	10	10,156	152.50	185.50	161.29
U34	185B	1 Loin, ball-tip, bnls,heavy	39	90,233	181.50	210.75	196.51
U27	185C	1 Loin, sirloin, tri-tip	66	183,385	232.25	256.50	239.02
	185D	4 Loin, sirloin, tri-tip, pld	13	9,215	324.00	350.75	341.88
U20	189A	4 Loin, tndrloin, trmd, light					
	189A	4 Loin, tndrloin, trmd,heavy	145	226,866	623.37	726.00	649.37
U86	191A	4 Loin, butt tender, trimmed	41	40,663	616.66	661.25	634.47
U21	193	4 Flank, flank steak	80	170,272	269.30	316.00	286.48

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

U10	124	4 Rib, Back Ribs, Fresh	24	25,979	85.00	131.00	112.84
	124	4 Rib, Back Ribs, Frozen	148	164,182	68.63	121.00	89.93
U8	121D	4 Plate, Inside Skirt	226	557,039	236.50	285.00	259.94
	121C	4 Plate, Outside Skirt	102	273,529	243.00	300.00	257.83
	121E	6 Plate, Outside Skirt, pld	68	81,815	370.00	433.00	400.16
U35		Cap and Wedge Meat	270	1,663,269	148.75	174.25	156.19
		Pectoral Meat	203	442,129	151.00	186.50	163.36

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

U25		Ground Beef 73%	254	2,374,839	107.25	124.55	113.00
		Ground Beef 75%	12	89,747	118.00	135.00	121.32
U26		Ground Beef 81%	329	1,673,842	116.00	138.40	125.00
		Ground Beef 85%					
		Ground Beef 90%	6	6,009	146.00	166.00	162.77
U23		Ground Beef 93%	171	419,641	152.00	184.50	168.30
		Ground Beef Chuck	140	1,329,809	121.00	145.35	130.18
		Ground Beef Round	96	432,878	136.00	156.00	139.71
		Ground Beef Sirloin	17	21,871	199.71	225.25	218.55

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

		Blended Ground Beef 73%	33	116,547	116.50	140.00	120.42
		Blended Ground Beef 75%					
C22		Blended Ground Beef 81%	71	397,626	125.00	154.00	135.24
C30		Blended Ground Beef 85%	12	39,963	139.82	175.60	147.13
		Blended Ground Beef 90%	19	103,489	155.00	193.00	175.36
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck	14	71,700	136.75	164.00	143.79
		Blended Ground Beef Round	23	88,930	141.50	180.00	163.24
		Blended Ground Beef Sirloin					

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23		Fresh 50% lean trimmings	149	4,639,005	60.00	71.50	65.35
		Frozen 50% lean trimmings	60	2,298,850	62.35	73.00	63.80

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	122.83	loads	--	4,913,046	pounds
National	326.10	loads	--	13,044,194	pounds
East Coast	18.45	loads	--	738,157	pounds
West Coast	11.38	loads	--	455,136	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	17	338,357	\$143.86	\$152.00
Frozen 92-94%				
Fresh 90%	83	2,767,901	\$134.83	\$148.00
Frozen 90%	2	10,500	\$133.00	\$146.00
Fresh 85%	30	555,027	\$125.00	\$133.00
Frozen 85%				
Fresh 81%	10	336,198	\$116.00	\$122.00
Frozen 81%				
Fresh 75%	14	447,642	\$110.93	\$117.00
Frozen 75%				
Fresh 73%	1	4,000	\$110.00	\$110.00
Frozen 73%				
Fresh 65%	16	424,261	\$86.20	\$90.00
Frozen 65%				
Bull Product				
Fresh 94-96%	6	29,160	\$143.00	\$151.00
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	40	864,014	\$143.86	\$155.30
Frozen 92-94%				
Fresh 90%	U6 98	3,102,412	\$134.83	\$148.00
Frozen 90%	2	10,500	\$133.00	\$146.00
Fresh 85%	U24 36	625,442	\$125.00	\$133.00
Frozen 85%				
Fresh 81%	11	378,198	\$116.00	\$122.00
Frozen 81%				
Fresh 75%	17	472,082	\$110.00	\$117.00
Frozen 75%				
Fresh 73%	1	4,000	\$110.00	\$110.00
Frozen 73%				
Fresh 65%	29	620,531	\$86.20	\$90.95
Frozen 65%				
Fresh 50%	C23 149	4,639,005	\$60.00	\$71.50
Frozen 50%	60	2,298,850	\$62.35	\$73.00
Bull Product				
Fresh 94-96%	6	29,160	\$143.00	\$151.00
Frozen 94-96%				

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	23	525,657	\$150.50	\$155.30
Frozen 92-94%				
Fresh 90%	12	208,600	\$145.00	\$148.00
Frozen 90%				
Fresh 85%				
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	1	3,900	\$90.00	\$90.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	3	125,911	\$135.50	\$140.00
Frozen 92-94%				
Fresh 90%	6	70,415	\$125.25	\$130.95
Frozen 90%				
Fresh 85%	1	42,000	\$116.50	\$116.50
Frozen 85%				
Fresh 81%	3	24,440	\$110.00	\$110.00
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	12	192,370	\$86.95	\$90.95
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 7.5 Loads Reported.

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	4.0	79.00
Cutter 1-2	350/up	3.5	79.00
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	\$140.28	\$78.33	\$2.24
100% lean inside round	\$181.37	\$94.21	(\$0.03)
100% lean, flats and eyes	\$163.43	\$3.79	(\$0.03)
100% lean, S.P.B.	\$161.62	\$8.08	\$0.05
Chuck Tender	\$149.32	\$1.49	\$0.01
Knuckle	\$155.51	\$3.93	(\$0.02)
Tenderloin 4-7 lbs.	\$302.69	\$1.60	\$0.05
Tenderloin 2-3 lbs.	\$334.78	\$2.48	\$0.03
Ribeye Roll 4-6 lbs.	\$164.98	\$1.73	\$0.05
Ribeye Roll 6-8 lbs.	\$175.44	\$1.30	
Ribeye Roll 8-up lbs.	\$167.38	\$1.22	(\$0.01)
Flank Steak	\$172.63	\$0.73	\$0.03
Kidney, Edible	\$23.83	\$0.11	\$0.01
Fat, inedible	\$17.42	\$0.40	(\$0.03)
Bone	\$8.31	\$1.99	(\$0.05)

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	43.65	loads	--	1,745,993	pounds
Cutter/Canner Cuts	3.49	loads	--	139,404	pounds
Boner/Breaker/Cutter/Canner	27.53	loads	--	1,101,143	pounds
100% Lean Items	34.79	loads	--	1,391,561	pounds
Frozen Cuts	6.76	loads	--	270,474	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	13	50,084	\$187.00	(\$2.44)
112	Rib, ribeye roll, 8-10 lbs.	38	82,172	\$206.44	(\$2.59)
112	Rib, ribeye roll, 10-up lbs.	36	86,342	\$209.94	\$0.05
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	25	42,616	\$266.93	\$20.51
112A	Rib, ribeye roll-lip-on, 8-up lbs.	20	58,324	\$218.25	\$14.04
C25	Chuck, boneless 85%	9	60,231	\$148.06	\$3.26
120	Chuck, brisket	13	10,735	\$153.61	\$7.00
C24	168 Round, top inside, 10-dn lbs.	29	120,360	\$143.55	(\$0.98)
168	Round, top inside, 10-up lbs.	13	143,568	\$171.41	
169A	Round, top inside c-off, 8-10 lbs.	46	448,413	\$171.37	(\$0.88)
169A	Round, top inside c-off, 10-14 lbs.	20	94,135	\$174.55	\$0.23
169A	Round, top inside c-off, 14-up lbs.	27	205,101	\$142.55	\$1.46
171B	Round, outside round	11	19,538	\$163.93	\$3.23
171C	Round, eye of round				
	Loin, Semi-Brls Short Loin, 13-dn lbs.				
	Loin, Semi-Brls Short Loin, 13-up lbs.				
180	Loin, strip, knls, 7-9 lbs.	3	17,253	\$157.32	\$14.38
180	Loin, strip, knls, 9-up lbs.	11	10,783	\$169.85	\$15.70
182	Loin, sirloin butt				
184	Loin, top sirloin butt	36	165,267	\$143.20	\$0.31
185A	Loin, bottom sirloin butt flap, knls.	38	118,596	\$240.79	\$33.75
191A	Loin, butt tender, peeled	3	6,835	\$342.24	(\$5.23)
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	4	21,910	\$166.70	(\$0.48)
112	Rib, ribeye roll, 6-8 lbs.	23	51,977	\$182.45	\$5.28
112	Rib, ribeye roll, 8-up lbs.	16	65,517	\$169.48	\$4.08
100% LEAN					
	Inside round - Combo	22	226,662	\$178.67	(\$1.71)
	Inside round - Boxed	31	60,403	\$191.48	\$3.46
	Outside round	6	40,350	\$158.57	(\$2.94)
	Eye of round	21	39,047	\$172.97	(\$7.09)
	Flats and eyes - Combo	25	276,392	\$162.80	\$0.13
	Flats and eyes - Boxed				
	Striploin	47	202,142	\$208.39	\$1.40
	S.P.B. - Combo	44	546,565	\$161.62	\$0.95
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	46	186,434	\$149.32	\$1.37
167A	Round, knuckle, peeled	75	313,636	\$155.51	(\$0.70)
190	Loin, tenderloin, 2-3 lbs.	25	27,884	\$303.21	\$9.98
190	Loin, tenderloin, 3-4 lbs.	42	83,243	\$334.57	(\$0.97)
190	Loin, tenderloin, 4-5 lbs.	108	177,867	\$367.75	(\$6.02)
190	Loin, tenderloin, 5-up lbs.	37	92,457	\$383.58	\$7.25
193	Flank, flank steak	55	109,631	\$173.43	(\$4.09)
	Flank, rough	57	109,991	\$162.47	(\$3.51)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
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, knls, 7-9 lbs.				
180	Loin, strip, knls, 9-up lbs.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	3	4,950	\$157.36	(\$1.38)
112	Rib, ribeye roll, 6-8 lbs.	8	99,000	\$171.76	\$0.77
112	Rib, ribeye roll, 8-up lbs.	7	63,136	\$165.19	(\$6.08)
FROZEN BONER/BREAKER & CUTTER/CANNER					
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				

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)

Index Values	CHOICE 600-900#	SELECT 600-900#
Value =>	\$126.77	120.07
Change =>	-0.64	-0.10

Index Reflects the Equivalent of 260,028 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	126.79	119.35
DEMAND (box):	126.75	120.80
Current Spread	0.05	-1.45
Grading % Brkdown:	69.41%	30.59%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qlty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	8.83	\$110.15	\$125.81	\$135.60	\$132.80	\$116.02
Certified	3.84	\$105.16	\$120.82	\$130.61	\$127.81	\$111.03
Choice 1	3.25	\$104.57	\$120.23	\$130.02	\$127.22	\$110.44
Select 1	-3.69	\$97.63	\$113.29	\$123.08	\$120.28	\$103.50
Stdndr 1-3	-17.20	\$84.12	\$99.78	\$109.57	\$106.77	\$89.99
Prime 4	-3.77	\$97.55	\$113.21	\$123.00	\$120.20	\$103

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 : 305.1
Total Loads TRIM/PROCESS PORK: 33.0
BPN# C# PORK CUTS

		Weekly Averages			
		Lds	Wtd	Chng	Simple
-----LOINS, BONE-IN, FRESH-----					
		Primal Cutout Value =		71.11	-0.61
U40	C4	1/4" Trim 21#DN-LGT	34.0	90.82	1.70 90.25
U61		1/8" Trm/less 21#DN-LGT	8.0	102.31	2.34 102.50
U63		1/4" Bladeless	10.0	103.00	103.00
-----LOINS, CNTRCUT, 10-11 RIB, 1/4" TRM-----					
		Tender-in FLO 8-13#		4.0	119.00 -11.64 120.33
		Tender-out FLO 8-13#			
U55		BNLS Strap-on 5-11#	24.5	111.76	-1.46 113.50
		BNLS Strap-off 5-11#	27.5	131.89	-2.81 130.13
U60		WHLE BNLS LOINS 9-13#	7.9	96.46	-1.08 97.25
		BNLS SIRLOIN .75-1.5#	8.8	69.97	2.22 70.69
U41		BONE-IN SIR 2.5-3.5#	5.3	239.57	0.87 239.17
		BLADE ENDS 2-4#			
		TENDERLOIN 1.25/DN#			
		LOIN BACKRIB (BOXED)			
		FRESH 1.5/DN#			
		" 1.75/DN#			
U56		" 1.75-2.00#	7.0	265.71	-3.10 264.75
U64		" 2.00/UP#			
-----PICNIC, FRESH-----					
		Primal Cutout Value =		37.47	1.16
U50		Smkr Trm, RS, combo	6.0	37.33	-1.50 39.00
		Smkr Trm, SS, combo	2.5	49.60	7.82 49.00
		Smkr Trm, SS, boxed	1.5	56.00	2.33 56.00
-----PICNIC CUSHION MEAT-----					
		Boxed 92% Fresh	7.3	86.03	0.71 87.33
		Boxed 92% Frozen			
-----BOSTON BUTT 5-10#, FRESH-----					
		Primal Cutout Value =		65.75	-3.23
U42	C5	1/4" Trim 5-10#	59.5	78.57	-8.37 81.25
		1/8" Trim 5-10#			
		1/4" Trim Stk Rdy	6.5	82.00	-9.50 85.50
		1/8" Trim Stk Rdy	11.5	93.61	-7.21 93.25
		BNLS, Butt	2.5	97.60	-4.15 97.50
U43		combo's 11/UP#(SOW)			
-----SPARERIB, FRESH-----					
		Primal Cutout Value =		103.15	-11.27
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	17.0	110.38	-15.17 112.88
U45		COMBOS 4.25#/DN	15.0	115.23	-8.89 115.38
		2 BAG/3 PCVAC4.25#/UP-MED			
		COMBOS 4.25#/UP			
-----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#					
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 =		37.14	2.67
U46	C7	17-20# Trim Spec 1	3.0	42.00	-1.00 42.00
		20-23# Trim Spec 1	4.0	42.00	-1.00 42.00
U62	C8	23-27# Trim Spec 1	13.0	42.85	0.51 42.50
		27#up Trim Spec 1			
NORTH AMERICAN EXPORTS					
		NA EXPORT 23-27# TS 1	2.0	44.00	1.00 44.00
BONELESS MUSCLES FL 4 94-96%					
		3 Muscle Group			
		4 Muscle Group	13.0	81.62	4.58 84.25
		5 Muscle Group	1.0	84.00	7.25 84.00
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 =		63.20	0.03
SKIN-ON, TRIMMED					
U47		Fresh 10-12#			
U48		Fresh 12-14#			
	C9	Fresh 14-16#	4.0	67.50	67.50
	C10	Fresh 16-18#			
		Fresh 18-20#			
U49		Fresh 20-25#			
SKINLESS,					
		Fresh 9-13#			
		Fresh 13-17#			
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)					
		Combo 42% Fresh	7.0	26.57	0.57 27.00
		Boxed 42% Frozen			
		Combo 72% Fresh	23.0	31.65	-0.32 32.50
		Boxed 72% Frozen			
BONELESS PICNIC MEAT					
U57	C11	Combo 72% Fresh			
		Boxed 72% Frozen			
SKINNED JOWLS					
U58		Combo Fresh	3.0	36.00	36.00
		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	Ham	Belly
06/29	54.4	55.77	75.00	68.72	37.45 105.79	36.01	63.29
06/30	105.3	54.05	69.39	67.31	37.31 106.57	35.35	63.29
07/01	100.0	53.77	71.14	64.07	37.50 101.53	35.22	61.88
07/02	78.5	55.00	68.90	62.91	37.62 98.72	41.96	64.32
07/03							
Total		338.1	54.65	71.11	65.75	37.47	103.15
Change =>		-0.20	-0.61	-3.23	1.16	-11.27	2.67
							0.03

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 4.11 per cwt live, down -0.05 when compared to the previous week's value. Dressed equivalent basis (74% dress): 5.55 (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	5.0	19.40	0.40	21.00
		export	8.0	17.00		17.00
	Brisket Bones Full,	10#				84.00
	Brisket Bones Full,	30#				97.00
	Brisket Bones Full,	exp 30#				
U59	TAILS,		1.0	57.00	4.00	57.00
	CHEEK MEAT	trimmed	5.0	50.00		50.00
U52	CHITTERLINGS,	10 lb. pail				
	EARS, Pet Treat,	3-4/lb	2.0	147.00		147.00
U54	FEET,	front, toes on	2.0	44.50	0.50	44.50
	front, toes on,	export	15.0	43.75	1.75	42.83
	hind, domestic					24.00
	hind, export		18.5	39.50	17.50	30.75
	HEARTS,	slashed, domestic	3.0	33.00		33.00
		slashed, export				31.00
		whole, export				
U53	C29	HOCKS,				
		picnic				
	C28	KIDNEYS,				
		small box, export				
		LIVERS, large box, domestic				
		SALIVARY GLANDS,	2.0	17.50		17.50
		SKINS, Belly, flat-pk. slctd				38.00
		SNOUTS,				
		partial lean				
		partial lean w/mask				
		STOMACHS, scalded, small box	1.5	86.67	0.67	86.75
		scalded, small box, export				
		TONGUES,				
		green, bnls, small box				
		green, bnls, tip-on exp				
		scalded & scraped				
UTERI						
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----						
QUARTERLY CONTRACTS:			DOMESTIC		EXPORT	
BAGGY SKINS, SELECTED			23.13		27.75	
FATBACK SKINS, SELECTED			23.13			
HAM COLLAR SKINS, SELECTED					25.00	
HAM SKINS, HOUSE RUN			18.25			
PICNIC SKINS, HOUSE RUN			18.25			
JOWL SKINS, HOUSE RUN			19.00			
----- PORK PET FOODS - FOB SUPPLY POINT -----						
SEMI ANNUAL CONTRACTS:			FRESH		BXD FRZN	
KIDNEYS, inedible			6.13			
LIVERS,			11.13			
LUNGS,			2.75			
MELTS,			5.75			

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	74.0	25.12	-1.49	25.06
Yellow grease (truck)	12.0	24.17	-1.23	24.00
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	6.0	27.83	0.58	27.50
Renderer bleachable <.15%	6.0	28.00	0.75	27.63
Choice white grease				26.75
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	16.0	28.84	0.34	28.69
Loose lard, PS and/or CP	1.0	29.50	1.00	28.75
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	61.0	387.82	-36.89	398.38
Ruminant Panhandle, Domestic	162.0	392.99	-21.73	406.38
PORK Meat/Bmeal, 50% pro/ton	91.0	413.13	-10.33	413.94
DRT (lo)/unit pro, pnhd	8.0	8.00		8.00
DRT (lo)/unit pro, pnhd	18.0	8.09		8.09
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	5.0	682.00	-5.50	686.88
Panhandle	12.0	683.33	-19.52	691.88
CAF California				
PORK BLOOD MEAL, 85% pro/ton	7.0	736.86	-31.27	732.63

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, JUL 2, 2009

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
07/02/2009	147,548	200.34		55.32	57.17	59.24
07/01/2009	166,692	199.52		55.06	56.86	58.81
06/30/2009	179,494	199.33		55.16	56.95	58.88
06/29/2009	174,462	199.23		55.60	57.36	59.24
06/26/2009	175,068	200.74		55.42	57.21	59.12
06/25/2009	186,591	200.69		55.27	57.05	58.98

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
06/26/2009	877,714	200.51		55.47	57.26	59.18
06/05/2009	886,198	203.83		56.37	58.17	60.12
07/04/2008	597,350	196.89		71.89	73.80	75.84

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: June 2009	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09	0.80-0.99	0.65-0.79
	3,860,700	202.19		55.25	57.04	58.97

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.

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	3.0	32.00	4.00
Branded Heifer, Southwest			
Branded Cow, Southwest	4.0	15.00	
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: 06/20/2009

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	2.34%	7.50%	0.57%	2.10%	1.70%
Choice	58.38%	67.75%	45.21%	61.71%	55.14%
Select	33.26%	19.46%	45.84%	31.08%	35.42%
Other	6.02%	5.29%	8.38%	5.11%	7.74%

	Nebraska	Kansas	Texas
Prime	3.32%	1.23%	0.58%
Choice	66.28%	57.50%	45.46%
Select	26.24%	36.52%	46.11%
Other	4.16%	4.75%	7.85%

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	10.40%	35.78%	37.55%	7.51%	1.02%	92.25%
No YG*						7.75%
Percentage of Fed Cattle Officially USDA Yield Graded:					54.74%	

*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:	22.88%
Percentage of cattle offered under Schedule GLA identified:	61.09%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.05%	6.95%	1.93%	4.07%	3.37%	0.73%
Region 6	20.86%	11.36%	6.00%	1.00%	2.14%	0.36%
Region 7-8	51.56%	29.59%	19.13%	0.34%	2.12%	0.37%
Region 9-10	10.53%	4.25%	1.84%	3.43%	0.73%	0.28%
Total %	100.00%	52.15%	28.91%	8.84%	8.36%	1.74%
Total Head	673,200	351,100	194,600	59,500	56,300	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
BULL MEAT:				
95%	147.50		146.50	
COW MEAT:				
95%	145.50		145.00	
90%	134.50		134.00	
CFM Fores 85%	124.50			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	123.50		123.00	
Beef Trim 80%	113.00			
Beef Trim 75%				
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
BULL MEAT:				
95%	147.50		146.00	2.00
COW MEAT:				
95%	145.50		145.00	
90%	134.50		134.00	
CFM Fores 85%	124.50			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	123.50			
Beef Trim 80%	113.00			
Beef Trim 75%				
Beef Trim 70%				

	0-15 Days	:16-45 Days
URUGUAY - FOB AND TIS		
BULL MEAT:		
95%		
COW MEAT:		
95%		
90%		
CFM Fores 85%		
Beef Trim 85%		
Beef Trim 80%		
Beef Trim 75%		
Beef Trim 70%		

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
 For the Week of: 07/06/2009

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 13.00	7.96	0.33
Choice	0.00 - 0.00	0.00	0.00
Select	(10.00)- (4.00)	(6.67)	0.27
Standard	(30.00)- (12.00)	(18.30)	0.10
CAB	1.00 - 4.50	2.71	0.07
Dairy - Type	(10.00)- 0.00	(0.83)	0.00
Bullock/Stag	(55.00)- (15.00)	(30.43)	0.00
Hardbone	(55.00)- (20.00)	(28.09)	0.09
Dark Cutter	(55.00)- (15.00)	(30.93)	0.30
Over 30 Months of Age	(35.00)- 0.00	(16.55)	0.00

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 9.00	3.25	0.00
2.0-2.5 < .20"	0.00 - 5.25	1.69	0.00
2.5-3.0 < .40"	0.00 - 2.75	1.06	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)- (4.75)	(11.40)	0.00
5.0/up > 1.2"	(25.00)- (10.00)	(19.33)	0.00

Weight:	Range	Simple Avg.	Change
400-500 lbs	(55.00)- 0.00	(25.45)	0.00
500-550 lbs	(30.00)- 0.00	(15.75)	0.00
550-600 lbs	(25.00)- 0.00	(3.83)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00)- 0.00	(1.67)	0.00
950-1000 lbs	(15.00)- 0.00	(3.92)	0.00
over 1000 lbs	(35.00)- (10.00)	(19.58)	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 6.94 per cwt. down -0.12 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For Week Ended 7/2/2009	Lds	Price Range	Dollars/hundredweight	Wtavg
CHEEK MEAT, Trimmed	1.5	96.00 -	117.00	103.00
FEEET, unbleached, skin-on, exp				
FEEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	2.8	27.50 -	37.00	29.60
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEART MEAT, Bone & Cap off				
HEAD MEAT,	1.1		106.00	106.00
KIDNEY'S Export	6.3	22.00 -	25.00	22.92
LIPS, unscalded	1.0		43.00	43.00
LIVERS, Regular, bulk-pack				
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export	13.2	12.50 -	20.00	13.74
MELTS,				
OXTAILS, Regular, small box	1.0		150.00	150.00
SALIVARY GLANDS	0.3		21.00	21.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW	1.0	112.00 -	140.00	134.32
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.3	111.00 -	135.00	127.00
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				
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	1.0		23.00	23.00
TRIPLE, bleached, scalded, edible	3.0		24.00	24.00
TRIPLE, blchd, scld, edible 30# box	0.4		82.00	82.00
TRIPLE, bleached, scalded, edible exp				
TRIPLE, unbleached, scalded, edible	0.1		67.00	67.00
TRIPLE, honeycomb bleached				
TRIPLE, honeycomb unbleached				
TRIPLE, omasum unbleached				
WEASAND MEAT	0.4		77.00	77.00

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean				
CHEEK MEAT, trmd, 70-75% eport	4.0	77.50		77.50
FEEET, nails off, skin on				
HEAD MEAT, 60-70% lean	5.0	30.00	-6.00	34.50
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
HEARTS, regular, bone-out exp				36.50
KIDNEYS, export				31.00
LIPS, unscalded				79.00
LIVERS, selected, 2/box				
LIVERS, selected, 2/box, export				
LIVERS, 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				
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				
TREPAS, export				
TRIPLE, scalded, edible				
TRIPLE, scalded, edible, export				
TRIPLE, scalded, unbleached, export				
TRIPLE, honeycomb, bleached				
WEASAND MEAT,				
BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT				
FRESH				
GULETS-TRACHEA		12.25		
KIDNEYS, inedible		10.00		
LIVERS, "		7.50		
LUNGS, "		4.25		
MELTS, "		3.25		
SALIVARY GLANDS		9.00		

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 7,271		# Head	Wtd Avg	Change
45-DN#		159	\$297.47	-17.19
45-55#		292	\$254.08	-3.82
55-65#		1,807	\$232.82	-5.65
65-75#		1,764	\$224.53	-3.97
75-85#		1,872	\$219.18	-2.98
85-UP		1,377	\$208.59	-0.83

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 1,013,237 pounds
 Frozen Cuts 272,040 pounds

IMPS	Sub-Primal	# Of Trades	Total Pounds	Wtd Average	Change from Week Ago
200A	Carcass, 3-way, 55/65	5	1109	\$265.94	
202	Foresaddle	5	2,299	\$290.74	
203	Bracelet	3	2246	\$265.24	
204	Rack, 8-Rib, light	8	1367	\$502.84	13.46
204	Rack, 8-Rib, medium	108	23,580	\$483.28	-6.01
204	Rack, 8-Rib, heavy	9	2,655	\$502.00	-9.84
204A	Rack, chined	51	12,604	\$596.45	29.23
204B	Rack, roast-ready	34	9,022	\$836.23	-10.91
204C	Rack, rst-rdy, frnchd	177	25,004	\$992.96	-1.21
204D	Rack, rst-rdy, splc	20	3,050	\$1,238.67	120.74
206	Shoulders	79	78,939	\$200.16	-2.07
207	Shoulders, sq-cut	175	125,084	\$231.01	-9.93
208	Shoulders, sq-cut, bnls	27	5,372	\$432.56	40.83
209	Breast	80	27,655	\$94.36	2.46
	Breast, Bulk	28	30,096	\$75.15	-4.97
209A	Ribs, Breast bns off	28	2,884	\$324.43	-5.44
210	Foreshank	202	21,947	\$308.61	-6.76
230	Hindsaddle	3	394	\$310.12	
231	Loins	17	2,981	\$314.59	-4.57
232	Loins, trimmed 4x4	86	22,851	\$406.18	-13.26
232	Loins, trimmed 2x2	4	623	\$502.24	-11.75
232	Loins, trimmed 1x1	9	6,138	\$560.10	4.78
232	Loins, trimmed 0x0	5	50	\$1,460.48	66.84
232A	Loins, short-cut, 2x2	14	4,756	\$563.46	66.68
232A	Loins, short-cut, 1x1	93	20,538	\$584.55	-3.51
232A	Loins, short-cut, 0x0	57	12,444	\$678.39	-10.17
232C	Loin, bnls, tied	5	126	\$1,312.98	58.87
232E	Flank, untrimmed	17	14,232	\$52.84	3.08
233	Legs	69	45,030	\$313.93	46.89
233A	Leg, trotter-off	193	66,581	\$255.87	-7.41
233C	Leg, trtr-off, pt bnls	45	5,104	\$404.83	-3.75
233E	Leg, steamship	22	8,421	\$350.84	1.24
233F	Hindshank	62	15,700	\$299.72	-1.01
234	Leg, Boneless, Tied	154	36,606	\$407.72	-7.13
234A	Leg, shank off, bnls	62	8,984	\$412.44	-9.92
234B	Leg, 2-way bnls	5	498	\$386.54	-8.57
234E	Leg, inside, bnls	95	17,432	\$541.33	1.17
234G	Sirloin, boneless	16	1,466	\$422.58	-40.98
236	Back, trimmed	17	155	\$574.48	4.90
238	Trimmings	25	1,996	\$253.44	6.75
239	Special trimmings	19	580	\$244.90	23.21
245	Sirloin	4	666	\$452.49	
295	Lamb for stewing	31	4,772	\$466.04	-16.65
296	Ground lamb	99	16,865	\$358.84	-6.62
	Necks	28	3,010	\$86.36	0.78

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 CUTOFF
 The Weekly estimated net carcass lamb cut-out value for 7/02/2009 was \$223.12 for a 71 pound carcass, down \$7.81 per CWT compared to last week.

SLAUGHTER LAMB SUMMARY
 (excerpted from National Sheep Summary)
Weekly Trend: Compared to last week slaughter lambs in PA sold sharply higher, mostly 10.00-15.00 higher, with the bulk of the supply consisting of lambs weighing over 60 lbs. In the Midwest areas, slaughter lambs sold mostly 4.00-6.00 lower;

AUCTION MARKETS - Choice & Prime 90-160 LBS:
 San Angelo: no test.
 Eastern Area
 (VA and PA): 90-110 lbs 126.00-138.00; 110-130 lbs 116.00-131.00; 130-150 lbs 118.00-136.00 in PA and in VA 90-100 lbs 102.50; 110-130 lbs 106.50.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)
 TX: no test.

Week Ended 07/04/2009	Current		Chng		AVERAGE WEIGHTS	
	Current	Chng	Live	Drsd	Live	Drsd
Beef	482.2	-6.6	Cattle	1270	770	
Calf & Veal	2.2	-8.3	Calves/Vealers	251	150	
Pork	382.8	-6.8	Hogs	271	202	
Lamb & Mutton	2.6	-7.1	Sheep & Lambs	141	70	
Totals	869.8	-6.7				

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER.					
	Head	Range	Wt. Ave.	Change	
NON-PACKER OWNED					
Hide-Off, 255-315 Lbs.	5353	202.00-225.00	211.97	-1.60	
PACKER OWNED					
Hide-Off, 255-315 Lbs.	2392	220.00-220.00	220.00	0.78	
COMPOSITE					
Hide-Off, 255-315 Lbs.	7745	202.00-225.00	214.45	-0.72	
North East		202.00-220.00	215.74	-0.20	
North Central		205.00-225.00	213.01	-1.35	

Special Fed Veal Slaughter for:	Year Ago		YTD	YTD
Week ending:	06/27/09	06/20/09	06/28/08	2009
Northeast	3,880	3,676	3,360	96,006
North Central	3,673	3,834	4,427	101,392
Total NE & NC	7,553	7,510	7,787	197,398

Special Fed Veal Dressed Weights	Year Ago	
Week ending:	06/27/09	06/20/09
Northeast	271.5	273.3
North Central	279.1	281.5
Total NE & NC	275.2	277.5

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 CUTOFF VALUE
 Boxed beef cutoff values were generally steady to weak on light to moderate demand and offerings. Chuck items weakened in price this week as some packers unloaded some excess product, most noticeably in chuck rolls. Round items remained relatively steady with last week. Both Loin and Rib primals were lower on Choice but higher on Select which served to narrow the spread between the two. Forward sales activity was slow this week with only moderate volumes of brisket and blended ground beef being traded. There was some movement seen in cap and wedge meat at prices consistent with the spot market. Beef trimmings were lower on light to moderate demand and offerings, with most trading seen later in the week. This was a surprise for most, since expectations were that prices on trimmings would start to increase. Fed cattle grinds trended steady to firm on light to moderate demand and offerings, while blended grind pricing was steady to weak.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOFF
 Lean boneless processing beef prices were higher this week on light to moderate offerings. Trading was slow early in the week but activity became moderate as buyers entered the marketplace and bought product to meet their short term needs ahead of the holiday. Early week market activity on imported beef was slow to moderate with price levels mostly firm to 1.00 higher compared to last week. Limited supplies, higher domestic prices and improved demand ahead of the July 4th holiday supported prices. Cow cuts traded mixed. Chuck, round and rib cuts were mixed while loin cuts were mostly higher. 100% lean combo items mostly firm to 1.00 higher.

CARLOT PORK AND PORK CARCASS CUTOFF VALUE
 Any glimmer of hope for higher dollar values on retail cuts went by the wayside as almost all buyers had their needs covered by early week. Prices deteriorated daily for the major retail primals as offerings outweighed demand. Trading for processor cuts was very light this week as demand remained extremely light. At the same time, offerings were mostly moderate but remarkably price levels held on the few trades which did trade as most trading was completed early due to the shortened holiday week. Lean trimmings experienced moderate offerings and very light demand as sausage manufacturers bought on an as needed basis. Additionally, price levels for lean trim are currently 50% less than one year ago which is another indication of the competition by competing proteins for the consumer's dollar.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES
 Trading was nonexistent with no trades reported this week. The poor economic conditions are keeping buyers on the sidelines. Any interest at all was at much lower prices than sellers were willing to accept.

Trading on pork variety meats was very slow early in this holiday shortened week. Export interest from Hong Kong emerged mid week and multiple loads of neck bones, front and hind feet were sold for export at higher prices. Domestic markets were thinly tested at steady to lower prices as the poor economy keeps weighing on the markets.

Market activity on tallow and greases was slow throughout this holiday shortened week. Good chemical demand for moderate offerings prompted higher prices on Chicago packer and renderer tallow. Chicago edible tallow also finished higher. Refiner demand was moderate for mostly light offerings. Central choice white and yellow grease closed lower as they were kicked out of some feed formulations. The export markets were quiet.

Protein feed supplements experienced slow trading this week. Buyers were on the sidelines early waiting for the USDA Acreage report and the CBOT reaction. With the current price levels, buyers seem to be covering immediate needs. Central meat and bone meal finished mostly steady to weak in an unsettled market. Panhandle ruminant and pork ended steady to lower. Demand was light for light to moderate offerings. Pork blood meal also ended lower on light demand.

Trading on major packer hides was very slow with no trading reported. Packers and tanners were content in their positions.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
 The special fed veal carcass weighted average composite price was 0.72 lower on moderate offerings and a light to moderate demand. Harvest numbers compared to last week were nearly unchanged. Dressed weights were down 1.8 pounds in the Northeast down 2.4 pounds in the North Central area, with the composite down 2.3 pounds compared to last week.

Special fed veal cut prices were unevenly steady, with an increase seen in some retail cuts. Demand light on light to moderate offerings. Movement slow.

LAMB: CARCASS & PELTS
 Carcass lamb sales for the week, as of 7/02/2009 were lower 65#s and down trended weak to sharply lower; 65-85#s trended 2.98-3.97 lower; 85#s and up trended 0.83 lower. Packer sorted green salted pelts steady. Trading nearly inactive. Most activity was seen in higher quality pelts, with infrequent movement on lower quality pelts. Foreign market activity remains sluggish.

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

EFN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	240.00	
U70	Foresaddles	86-147 lbs	215.00	
	Forequarters	43-74 lbs	215.00	
	Necks, bone-in	24-28 lbs	145.00	2.50
	Breast	10-18 lbs	80.00	
	Foreshank	3-5 lbs	250.00	
	Ossu Buco, foreshank	2-8 lbs	425.00	-12.50
	Shoulder, full	65-85 lbs	167.50	
	Chuck, square cut	39-68 lbs	140.00	
	Chuck rolls, skinned	5-10 lbs	307.50	15.00
	Chuck, Shoulder Clod	4-9 lbs	350.00	10.00
	Hotel Racks, 8 rib	15-26 lbs	395.00	
	Hotel Racks, 7 rib	14-25 lbs	420.00	
U72	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	825.00	-5.00
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	910.00	
	Rack, Ribeye	3-9 lbs	1747.50	
U76	Hindsaddles	89-153 lbs	327.50	-10.00
	Hindquarters	45-76 lbs	337.50	-10.00
	Loins, regular	18-36 lbs	287.50	
U71	Loins, 4x4, trimmed	18-30 lbs	422.50	7.50
	Strip Loins, bnls, 0x0	5-up lbs	1037.50	-12.50
	Loin, Short Tenderloin	1-up lbs	1050.00	
U77	Legs, double	68-117 lbs	350.00	
	Legs, single	34-59 lbs	387.50	
	Legs, slices, retail	27-47 lbs	775.00	
	Legs, TBS 4-piece	24-39 lbs	787.50	
	Legs, TBS 3-piece	27-42 lbs	452.50	
U73	Legs, BHS heel-out	5-up lbs	925.00	
	Legs, Sknd, butt tenderloin	10-15 lbs	895.00	
U74	Top Rnd Sknd, cap-off	5-8 lbs	425.00	-5.00
	Hindshank	2-8 lbs	787.50	
	Ossu Buco, Hindshank		275.00	
	Stew Meat, regular		102.50	
U78	Bnls Veal Trimmings 75-80% Lean		165.00	
	Bnls Veal Trimmings 80-90% Lean		33.50	-0.25
	Hvy Nature Green Hides(per piece)			