

# WEEKLY NATIONAL CARLOT MEAT REPORT

**USDA, AMS**  
**Livestock & Seed Program**  
**Livestock & Grain Market News**  
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WEEK ENDED: May 19, 2012

VOLUME 21, NO. 20

**WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION**

		<b>CATTLE</b>	<b>CALVES</b>	<b>HOGS</b>	<b>SHEEP</b>
MONDAY	5/14(Est)	127,000	3,000	403,000	8,000
TUESDAY	5/15(Est)	126,000	3,000	415,000	9,000
WEDNESDAY	5/16(Est)	124,000	3,000	414,000	7,000
THURSDAY	5/17(Est)	128,000	2,000	410,000	8,000
FRIDAY	5/18(Est)	127,000	2,000	408,000	5,000
SATURDAY	5/19(Est)	9,000		66,000	
<b>TOTAL FOR THE WEEK :</b>		<b>641,000</b>	<b>13,000</b>	<b>2,116,000</b>	<b>37,000</b>
<b>CHANGE FROM PREV WK:</b>		<b>2,000</b>		<b>27,000</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.

						<b>CHOICE</b>	<b>SELECT</b>
						<b>600-900</b>	<b>600-900</b>
<b>WEEKLY COMPOSITE PRIMAL VALUES</b>							
<b>BPN#</b>							
	Primal Rib					268.85	252.15
	Primal Chuck					160.32	159.16
	Primal Round					164.77	163.63
	Primal Loin					272.44	257.92
	Primal Brisket					132.24	132.92
	Primal Short Plate					125.36	129.70
	Primal Flank					101.30	96.08
<b>WEEKLY CUTOUT VALUE SUMMARY</b>							
	<b>Date</b>	<b>Choice</b>	<b>Select</b>	<b>Trim</b>	<b>Grinds</b>	<b>Total</b>	
	05/18	77	58	22	23	180	
	05/17	90	59	16	20	186	
	05/16	122	94	31	55	302	
	05/15	89	80	7	32	209	
	05/14	92	53	8	28	182	
<b>U78</b>	<b>WEEKLY AVERAGE</b>					<b>191.45</b>	<b>186.05</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>1.08</b>	<b>1.34</b>
	<b>CHOICE/SELECT SPREAD:</b>						<b>5.39</b>
	<b>TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):</b>						<b>1,059</b>
<b>CURRENT VOLUME - (one load equals 40,000 pounds)</b>							
	Choice Cuts	471.40	loads	18,855,848	pounds		
	Select Cuts	343.97	loads	13,758,840	pounds		
	Trimmings	84.29	loads	3,371,501	pounds		
	Ground Beef	158.85	loads	6,354,036	pounds		
<b>Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle</b>							
	<b>IMPS/FL</b>	<b>Sub-Primal</b>	<b># of Trades</b>	<b>Total Pounds</b>	<b>Price Range</b>	<b>Weighted Average</b>	
U1	109E	1 Rib, ribeye, lip-on, bn-in	197	390,396	531.00 585.12	548.17	
U2	112A	3 Rib, ribeye, bnls, light	90	341,842	575.00 641.00	600.49	
U16	112A	3 Rib, ribeye, bnls, heavy	308	634,298	577.97 640.00	606.68	
	113C	1 Chuck, semi-bnls, neck/off	44	129,010	181.00 214.00	192.27	
U3 C12	114	1 Chuck, shoulder clod	95	486,792	191.39 214.00	203.75	
U81	114A	3 Chuck, shoulder clod, trmd	234	921,540	202.00 230.00	213.56	
U18	114D	3 Chuck, clod, top blade	59	70,824	247.90 306.56	264.62	
U19	114E	3 Chuck, clod, arm roast	68	162,170	217.35 265.00	234.34	
U20	114F	5 Chuck, clod tender (IM)	65	62,566	335.00 394.00	350.16	
U4	115	1 Chuck, 2-piece, boneless	42	74,915	208.00 235.00	223.67	
U80	116A	3 Chuck, roll, lxl, neck/off	363	1,549,138	215.00 236.00	225.61	
U36	116B	1 Chuck, chuck tender (IM)	169	396,941	205.00 230.00	216.05	
U5		3 Chuck roll, retail ready	30	211,645	230.00 252.00	243.27	
U7	120	1 Brisket, deckle-off, bnls	265	770,715	186.00 213.30	201.82	
U82	120A	3 Brisket, point/off, bnls	109	129,812	294.00 334.75	312.70	
U9	123A	3 Short Plate, short rib	170	337,249	235.00 366.00	290.63	
	130	4 Chuck, short rib	214	1,079,279	180.00 232.00	188.49	
	160	1 Round, bone-in	33	46,962	189.00 212.00	201.82	
U11	161	1 Round, boneless	30	68,727	206.00 219.00	207.97	
U93		3 Round, bnls/peeled heel-out	12	17,106	201.41 232.00	219.90	
U12	167A	4 Round, knuckle, peeled	384	1,190,541	219.69 249.75	234.29	
U13	168	1 Round, top inside round	212	829,511	194.00 215.50	203.68	
U84	168	3 Round, top inside round	161	940,230	201.35 228.00	215.01	
U90	169	5 Round, top inside, denuded	112	307,084	236.00 262.00	243.84	
		3 Round, top inside, side off	14	65,186	219.37 242.00	233.84	
U14	170	1 Round, bottom gooseneck	28	50,281	184.09 215.00	190.28	
U31	171B	3 Round, outside round	334	1,589,977	185.00 226.60	202.37	
U15	171C	3 Round, eye of round (IM)	308	637,023	202.25 238.00	212.44	
U17	174	1 Loin, short loin, 2x3	38	19,732	475.00 538.00	510.51	
U88	174	3 Loin, short loin, 0x1	130	265,931	568.75 615.11	582.52	
	175	3 Loin, strip loin, lxl	35	123,010	478.00 550.00	499.53	
	180	1 Loin, strip, bnls, heavy	7	13,439	460.00 500.00	471.43	
U32		1 Loin, strip loin bnls. lxl	79	68,331	516.00 559.00	527.33	
U87	180	3 Loin, strip, bnls, 0x1	292	665,284	565.00 650.50	613.34	
U22	184	1 Loin, top butt, bnls, heavy	101	75,827	310.00 329.00	321.44	
U89	184	3 Loin, top butt, boneless	212	816,304	320.00 351.00	336.01	
U29	185A	4 Loin, bottom sirloin, flap	194	564,201	406.00 451.00	427.77	
U34	185B	1 Loin, ball-tip, bnls, heavy	108	264,317	215.00 250.00	230.44	
U27	185C	1 Loin, sirloin, tri-tip (IM)	91	150,572	298.11 346.00	315.83	
	185D	4 Loin, tri-tip, pld (IM)	97	82,210	407.00 474.00	443.45	
U28	189A	4 Loin, tndrloin, trmd, heavy	281	620,798	915.00 1057.00	945.11	
U86	191A	4 Loin, butt tender, trimmed	43	77,852	901.44 974.51	920.76	
U21	193	4 Flank, flank steak (IM)	112	136,157	380.00 450.73	411.22	

BPN#	Select Cuts, Fat Limitations 1-6			# of Trades	Total Pounds	Price Range		Weighted Average
	IMPS/FL	Sub-Primal						
U1	109E	1	Rib, ribeye, lip-on, bn-in	106	366,778	470.00	543.00	508.28
U2	112A	3	Rib, ribeye, bnls, light	63	176,592	513.00	595.50	546.20
U16	112A	3	Rib, ribeye, bnls, heavy	187	535,618	519.90	600.42	548.76
	113C	1	Chuck, semi-bnls, neck/off	71	167,650	191.00	220.00	199.93
U3	114	1	Chuck, shoulder clod	78	392,638	190.00	208.25	199.87
U81	114A	3	Chuck, shoulder clod, trmd	118	515,538	204.66	225.00	212.76
U18	114D	3	Chuck, clod, top blade	7	44,760	248.48	284.00	254.80
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	45	74,904	331.00	380.00	338.72
U4 C14	115	1	Chuck, 2-piece, boneless					
U80	116A	3	Chuck, roll, lxl, neck/off	237	1,348,681	207.16	239.60	221.88
U36	116B	1	Chuck, chuck tender (IM)	80	244,010	200.00	230.00	213.07
U5		3	Chuck roll, retail ready					
U7 C15	120	1	Brisket, deckle-off, bnls	95	363,737	180.00	213.18	202.74
U82	120A	3	Brisket, point/off, bnls	15	15,354	297.50	326.13	303.72
U9 C16	123A	3	Short Plate, short rib	51	119,704	235.00	361.00	274.32
	130	4	Chuck, short rib	85	399,092	180.00	233.17	189.81
	160	1	Round, bone-in	16	21,413	193.75	197.00	195.18
U11 C18	161	1	Round, boneless	20	35,591	204.50	219.11	210.13
U93		3	Round, bnls/peeled heel-out	10	6,787	222.00	230.00	225.38
U12	167A	4	Round, knuckle, peeled	146	564,189	219.69	241.25	232.60
U13 C20	168	1	Round, top inside round	162	587,557	192.00	222.00	200.20
U84	168	3	Round, top inside round	126	702,519	200.00	223.36	208.82
U90	169	5	Round, top inside, denuded	42	110,292	222.25	254.25	240.66
		3	Round, top inside, side off					
U14 C21	170	1	Round, bottom gooseneck	28	106,782	185.48	210.00	192.29
U31	171B	3	Round, outside round	152	616,203	195.00	224.50	204.91
U15	171C	3	Round, eye of round (IM)	119	235,590	205.50	227.00	214.13
U17	174	1	Loin, short loin, 2x3	6	2,694	435.00	478.00	463.34
U88	174	3	Loin, short loin, 0x1	105	162,299	506.00	551.79	531.53
	175	3	Loin, strip loin, lxl	32	371,394	425.00	490.00	452.58
	180	1	Loin, strip, bnls, heavy					
U32		1	Loin, strip loin bnls, lxl	13	8,685	476.00	505.00	492.03
U87	180	3	Loin, strip, bnls, 0x1	116	261,465	494.50	565.00	529.27
U22	184	1	Loin, top butt, bnls, heavy	75	539,400	288.00	321.79	295.27
U89	184	3	Loin, top butt, boneless	144	581,664	289.66	335.00	304.63
U29	185A	4	Loin, bottom sirloin, flap	61	259,714	415.00	445.00	423.92
U34	185B	1	Loin, ball-tip, bnls, heavy	89	433,145	206.75	240.36	218.87
U27	185C	1	Loin, sirloin, tri-tip (IM)	67	184,202	291.69	336.79	307.00
	185D	4	Loin, tri-tip, pld (IM)	18	17,104	420.00	462.78	448.56
U28	189A	4	Loin, tndrloin, trmd, heavy	137	385,729	860.00	976.00	909.47
U86	191A	4	Loin, butt tender, trimmed	43	43,572	904.27	935.68	924.25
U21	193	4	Flank, flank steak (IM)	82	233,371	363.00	412.00	377.96

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

U10	124	4	Rib, Back Ribs, Fresh					
	124	4	Rib, Back Ribs, Frozen	72	153,781	97.63	135.00	113.71
U8	121D	4	Plate, Inside Skirt (IM)	187	554,541	339.00	375.00	349.06
	121C	4	Plate, Outside Skirt (IM)	89	192,569	486.00	551.00	509.95
	121E	6	Outside Skirt, pld (IM)	59	129,628	639.00	755.00	680.38
U35			Cap, Wedge Meat & (IM) Lean	310	1,980,916	215.00	254.00	224.84
			Pectoral Meat	181	472,428	216.39	255.00	234.63

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

U25			Ground Beef 73%	217	1,600,865	160.11	187.05	170.29
			Ground Beef 75%	19	152,546	170.00	190.00	177.21
U26			Ground Beef 81%	233	1,088,338	198.00	235.00	217.45
			Ground Beef 85%					
			Ground Beef 90%	15	24,630	241.77	273.00	259.38
U23			Ground Beef 93%	98	436,756	255.00	284.25	272.64
U30			Ground Beef Chuck 80%	145	1,359,841	201.42	242.75	223.34
U33			Ground Beef Round 85%	96	419,493	215.08	240.00	228.13
U37			Ground Beef Sirloin 90%	21	58,393	241.98	287.00	269.59

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

			Blended Ground Beef 73%	36	223,982	172.83	188.30	179.14
			Blended Ground Beef 75%					
C22			Blended Ground Beef 81%	41	213,864	209.00	234.00	216.48
C30			Blended Ground Beef 85%					
			Blended Ground Beef 90%					
			Blended Ground Beef 93%	22	95,563	232.37	286.00	268.70
			Blended Ground Beef Chuck 80%	22	239,500	206.75	242.00	216.11
			Blended Ground Beef Round 85%	31	168,890	230.10	251.00	240.51
			Blended Ground Beef Sirloin 90%	10	53,195	239.50	340.70	246.70

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

C23			Fresh 50% lean trimmings	99	3,104,931	42.00	75.25	55.70
			Frozen 50% lean trimmings	11	266,570	70.00	88.35	71.93

**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	200.40	loads	--	8,016,031	pounds
National	384.19	loads	--	15,367,701	pounds
East Coast	32.18	loads	--	1,287,017	pounds
West Coast	67.33	loads	--	2,693,152	pounds

**FOB Plant - Central**

	BPN#	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>					
Fresh 92-94%		22	404,851	\$234.00	\$247.00
Frozen 92-94%					
Fresh 90%		90	2,519,246	\$225.90	\$234.00
Frozen 90%		2	84,000	\$230.00	\$230.00
Fresh 85%		79	2,687,381	\$210.00	\$223.34
Frozen 85%					
Fresh 81%		7	260,400	\$192.00	\$196.50
Frozen 81%					
Fresh 75%		25	695,597	\$157.00	\$169.81
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%		39	1,288,642	\$90.00	\$123.00
Frozen 65%					
<b>Bull Product</b>					
Fresh 94-96%		6	75,914	\$239.00	\$245.00
Frozen 94-96%					

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	38	764,188	\$234.00	\$251.00
Frozen 92-94%				
Fresh 90%	U6 128	3,571,328	\$225.90	\$234.50
Frozen 90%	2	84,000	\$230.00	\$230.00
Fresh 85%	U24 117	3,791,713	\$210.00	\$224.00
Frozen 85%				
Fresh 81%	12	440,400	\$192.00	\$204.40
Frozen 81%				
Fresh 75%	30	826,925	\$157.00	\$169.81
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	77	2,441,732	\$90.00	\$140.00
Frozen 65%				
Fresh 50%	C23 99	3,104,931	\$42.00	\$75.25
Frozen 50%	11	266,570	\$70.00	\$88.35
<b>Bull Product</b>				
Fresh 94-96%	6	75,914	\$239.00	\$245.00
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	16	359,337	\$239.00	\$251.00
Frozen 92-94%				
Fresh 90%	11	294,082	\$228.50	\$234.50
Frozen 90%				
Fresh 85%	12	309,598	\$213.00	\$224.00
Frozen 85%				
Fresh 81%	5	180,000	\$202.70	\$204.40
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	3	144,000	\$140.00	\$140.00
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%	27	758,000	\$227.00	\$232.00
Frozen 92-94%				
Fresh 90%	26	794,734	\$212.00	\$216.00
Frozen 90%				
Fresh 85%				
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	5	131,328	\$158.00	\$165.74
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	35	1,009,090	\$109.67	\$123.00
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 CARCASS 9.0 Loads Reported.**

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	5.0	127.00
Cutter 1-2	350/up	4.0	127.00
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 an average industry cutting yields. U.S. dollars per 100 pounds.

Item	Price	Value	Change
90% lean	\$228.86	\$127.80	\$0.50
100% lean inside round	\$285.65	\$6.63	(\$0.01)
100% lean, flats and eyes	\$274.08	\$6.36	(\$0.02)
100% lean, S.P.B.	\$258.58	\$12.93	
Chuck Tender	\$235.63	\$2.36	(\$0.02)
Knuckle	\$245.89	\$6.22	(\$0.04)
Tenderloin 4-7 lbs.	\$447.29	\$2.37	\$0.07
Tenderloin 3-4 lbs.	\$488.42	\$3.81	(\$0.01)
Ribeye Roll 4-6 lbs.	\$259.52	\$2.73	
Ribeye Roll 6-8 lbs.	\$252.21	\$1.87	
Ribeye Roll 8-up lbs.	\$248.85	\$1.82	(\$0.03)
Flank Steak	\$237.17	\$1.00	(\$0.01)
Kidney, Edible	\$38.00	\$0.17	
Fat, inedible	\$33.00	\$0.77	\$0.02
Bone	\$9.02	\$2.16	(\$0.03)

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

Item	Price	Value	Change
Boner/Breaker Cuts	53.03	loads --	2,121,025
Cutter/Canner Cuts	3.90	loads --	155,847
Boner/Breaker/Cutter/Canner	29.46	loads --	1,178,586
100% Lean Items	38.61	loads --	1,544,330
Frozen Cuts	11.49	loads --	459,566

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

112 Rib, ribeye roll, 6-8 lbs.	9	10,490	\$275.17	\$14.43
112 Rib, ribeye roll, 8-10 lbs.	80	208,030	\$282.62	\$4.37
112 Rib, ribeye roll, 10-up lbs.	42	65,962	\$278.60	\$3.15
112A Rib, ribeye roll-lip-on, 8-dn lbs.	45	72,661	\$368.94	\$12.14
112A Rib, ribeye roll-lip-on, 8-up lbs.	32	84,466	\$299.83	\$4.12
120 Chuck, boneless 85%	15	113,883	\$226.08	\$3.54
168 Round, brisket	40	51,432	\$221.42	\$16.48
168 Round, top inside, 10-dn lbs.				
168 Round, top inside, 10-up lbs.	36	139,225	\$235.18	\$10.08
169A Round, top inside c-off, 8-10 lbs.				
169A Round, top inside c-off, 10-14 lbs.	70	604,699	\$258.25	(\$0.28)
169A Round, top inside c-off, 14-up lbs.	14	88,806	\$260.97	\$2.02
171B Round, outside round	14	90,975	\$228.54	\$1.67
171C Round, eye of round	47	74,399	\$240.62	\$5.25
180 Loin, Semi-Brls Short Loin, 13-dn lbs.				
180 Loin, strip, bnl, 7-9 lbs.	26	44,458	\$225.07	\$0.49
182 Loin, sirloin butt				
184 Loin, top sirloin butt	38	97,078	\$236.44	\$12.36
185A Loin, bottom sirloin butt flap, bnl.	63	361,358	\$251.07	(\$3.14)
191A Loin, butt tender, peeled	10	7,863	\$495.29	

**CUTTER/CANNER**

113 Rib, ribeye roll, 4-6 lbs.	46	97,061	\$255.86	\$0.06
112 Rib, ribeye roll, 6-8 lbs.	20	58,786	\$248.85	(\$10.46)
112 Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>				
Inside round - Combo	32	302,031	\$285.68	\$0.57
Inside round - Boxed	41	67,096	\$285.47	(\$2.67)
Outside round				
Eye of round	17	36,269	\$279.88	\$3.79
Flats and eyes - Combo	34	362,399	\$273.71	(\$1.06)
Flats and eyes - Boxed				
Striploin	56	239,485	\$282.08	(\$1.69)
S.P.B. - Combo	49	507,875	\$258.58	\$0.05
S.P.B. - Boxed				

**BONER/BREAKER & CUTTER/CANNER**

116B Chuck, chuck tender	35	111,982	\$235.63	(\$1.92)
167A Round, knuckle, peeled	94	456,550	\$245.89	\$1.66
190 Loin, tenderloin, 2-3 lbs.	16	18,220	\$447.29	\$5.64
190 Loin, tenderloin, 3-4 lbs.	37	60,231	\$487.42	(\$2.33)
190 Loin, tenderloin, 4-5 lbs.	159	226,672	\$521.78	(\$19.20)
190 Loin, tenderloin, 5-up lbs.	63	68,369	\$536.02	\$3.28
193 Flank, flank steak	97	132,690	\$270.51	(\$4.47)
193 Flank, rough	69	103,872	\$234.59	(\$2.89)
<b>FROZEN BONER/BREAKER</b>				
112 Rib, ribeye roll, 6-8 lbs.	19	92,294	\$258.12	(\$7.59)
112 Rib, ribeye roll, 8-10 lbs.	7	86,290	\$262.26	\$8.67
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, bnl, 7-9 lbs.				
180 Loin, strip, bnl, 9-up lbs.	10	7,696	\$270.42	\$33.51

**FROZEN CUTTER/CANNER**

112 Rib, ribeye roll, 4-6 lbs.	6	69,075	\$247.07	\$2.55
112 Rib, ribeye roll, 6-8 lbs.				
112 Rib, ribeye roll, 8-up lbs.				
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>				
190 Loin, tenderloin, 2-3 lbs.				
190 Loin, tenderloin, 3-4 lbs.	6	5,400	\$499.67	
190 Loin, tenderloin, 4-5 lbs.				
190 Loin, tenderloin, 5-up lbs.				
193 Flank, flank steak	31	136,658	\$204.80	\$35.10

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

Index Values =>	CHOICE 600-900# \$177.71	SELECT 600-900# \$171.74
Change =>	0.31	-0.05

Index Reflects the Equivalent of 198,673 head of cattle.

Carcass Equivalent Values:		
SUPPLY (live):	175.97	169.42
DEMAND (box) :	179.45	174.05
Current Spread	-3.47	-4.63
Grading % Brkdown:	72.90%	27.10%

Qtly/Yld	Carcass Weights					
	(1)	400-500# -28.93	500-600# -13.04	600-900# -1.70	1000#/up -21.54	
Prime 1-3	16.93	\$165.71	\$181.60	\$194.64	\$192.94	\$173.10
Certified	4.45	\$153.23	\$169.12	\$182.16	\$180.46	\$160.62
Choice 1	3.38	\$152.16	\$168.05	\$181.09	\$179.39	\$159.55
Select 1	-2.62	\$146.16	\$162.05	\$175.09	\$173.39	\$153.55
Stdnd 1-3	-20.35	\$128.43	\$144.32	\$157.36	\$155.66	\$135.82
Prime 4	4.23	\$153.01	\$168.90	\$181.94	\$180.24	\$160.40
Choice 4	-11.38	\$137.40	\$153.29	\$166.33	\$164.63	\$144.79

**FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)**  
 The estimated hide and offal value from a typical slaughter steer for the week averaged 13.61 per cwt down -0.17 from last week and up 0.01 from last year.

**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 : 355.25  
 Total Loads TRIM/PROCESS PORK: 14.00

BPN#	C#	PORK CUTS	Weekly Averages			
			Lds	Wtd	Chng	Simple
LOINS, BONE-IN, FRESH			Primal Cutout Value = 103.09 4.27			
U40	C4	1/4" Trim 21#DN-LGT	26.5	130.13	9.83	132.88
U61		1/8" Trim/less 21#DN-LGT	15.5	139.61	7.45	139.17
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# 7.5 165.60 6.43 165.17			
		Tender-out FLO 8-13#				
		BNLS Strap-on 5-11#	11.5	166.00	17.62	166.60
U55		BNLS Strap-off 5-11#	32.0	170.81	6.50	170.00
		WHILE BNLS LOINS 9-13#				
U60		BNLS SIRLOIN .75-1.5#	12.0	120.54	3.56	122.40
		BONE-IN SIR 2.5-3.5#	8.5	86.94	6.79	87.13
		BLADE ENDS 2-4#				
U41		TENDERLOIN 1.25/DN#	5.3	290.10	4.47	290.33
		LOIN BACKRIB (BOXED)				
		FRESH 1.5/DN#				
		" 1.75/DN#				
U56		" 1.75-2.00#				
U64		" 2.00/UP#	16.0	306.31	3.96	303.88
PICNIC, FRESH			Primal Cutout Value = 55.02 1.95			
U50		Smkr Trm, RS, combo	14.0	64.71	1.71	64.00
		Smkr Trm, SS, combo	1.0	70.00		70.00
		Smkr Trm, SS, boxed	1.0	76.00		76.00
PICNIC CUSHION MEAT			Boxed 92% Fresh 27.5 99.69 1.94 100.20			
		Boxed 92% Frozen				
BOSTON BUTT 5-10#, FRESH			Primal Cutout Value = 97.61 6.20			
U42	C5	1/4" Trim 5-10#	45.5	113.42	10.03	113.60
		1/8" Trim 5-10#				
		1/4" Trim Stk Rdy				
		1/8" Trim Stk Rdy	22.5	128.04	7.52	128.50
		BNLS, Butt	3.5	126.29	12.57	126.00
U43		combo's 11/UP#(SOW)				
SPARERIB, FRESH			Primal Cutout Value = 143.66 12.07			
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	22.0	156.25	12.04	161.25
		COMBOS 4.25#/DN				
U45		2 BAG/3 PCVAC4.25#/UP-MED	18.5	151.27	11.63	151.00
		COMBOS 4.25#/UP				
FRESH PORK CUTS-ADDED INGREDIENTS						
		BONE-IN LOINS 1/8" TRIM				
		BONE-IN LOINS CC TENDER IN				
		BNLS LOINS STRAP-ON				
		BNLS LOINS STRAP-OFF				
		BNLS SIRLOIN .75-1.5#				
		BONE-IN SIR 2.5-3.5#				
		TENDERLOIN 1.25/DN#				
		LOIN BACKRIB FRSH 2.0/UP#				
		SMKR TRM SS PICNIC BOXED				
		1/4" TRIM BUTT				
		1/4" TRIM 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 = 66.47 0.34			
U46	C7	17-20# Trim Spec 1				
		20-23# Trim Spec 1	6.0	68.67	-2.33	69.00
U62	C8	23-27# Trim Spec 1	14.0	66.86	-3.81	67.50
		27#/up Trim Spec 1				
NORTH AMERICAN EXPORTS			NA EXPORT 23-27# TS 1			
		BONELESS MUSCLES FL 4 94-96%				
		3 Muscle Group				
		4 Muscle Group	17.0	118.94	-8.46	118.25
		5 Muscle Group	1.0	115.00	5.37	115.00
		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				
BELLILY, SDLS, FRESH			Primal Cutout Value = 87.30 1.92			
SKIN-ON, TRIMMED						
U47		Fresh 10-12#				
U48		Fresh 12-14#	2.0	90.00	4.00	90.00
C9		Fresh 14-16#	10.0	88.20	2.03	87.75
C10		Fresh 16-18#	15.0	87.60	0.60	87.75
U49		Fresh 18-20#				
		Fresh 20-25#				
SKINLESS,						
		Fresh 9-13#				
		Fresh 13-17#				
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)			Combo 42% Fresh 2.0 52.00 1.20 52.00			
		Boxed 42% Frozen				
		Combo 72% Fresh	8.0	65.50	-2.07	68.25
		Boxed 72% Frozen				
BONELESS PICNIC MEAT			Combo 72% Fresh 2.0 78.00 78.00			
U57	C11	Combo 72% Fresh				
		Boxed 72% Frozen				
SKINNED JOWLS						
U58		Combo Fresh				
		Boxed Frozen				
TRIM, VISUAL TRACE OF LEAN			Combo 12-16% Fresh 2.0 44.00 -3.00 44.00			
		Boxed 12-16% Frozen				

**USDA ESTIMATED PORK CARCASS CUTOFF**

Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 200 lb Pork Carcass  
 53-54% lean, 0.65"-0.80" backfat at last rib

Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly
5/14	39.3	81.99	103.00	97.78	53.55	138.87	68.44	86.13
5/15	94.0	82.24	103.94	97.51	53.42	141.44	68.21	86.13
5/16	122.5	81.93	103.75	97.66	56.15	142.40	65.71	86.13
5/17	68.0	82.68	103.65	98.09	56.17	148.23	65.75	89.05
5/18	45.5	81.48	101.11	97.03	55.84	147.36	64.27	89.05
<b>Total</b>			<b>Weekly Averages</b>					
	369.25	82.06	103.09	97.61	55.02	143.66	66.47	87.30
	Change =>	2.83	4.27	6.20	1.95	12.07	0.34	1.92

**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 5.63 per cwt live, up 0.06 when compared to the previous week's value. Dressed equivalent basis (74% dress): 7.61  
 (1) Typical slaughter hog weighs 250 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen	Items	Lds	Wtd	Chng	Simple
U51		NECK Bones	domestic export	0.5	39.00		39.00
		Brisket Bones Full,	30#				35.00
		Brisket Bones Full,	exp 30#				
		TAILS,		0.5	57.00		57.00
U59		CHEEK MEAT	trimme	7.0	75.00	7.00	75.00
		CHITTERLINGS,	10 lb. pail				
U52		EARS, Pet Treat,	3-4/lb				232.00
		EARS, edible,	export				
U54		FEET,	front, toes on				75.00
			front, toes on, export				
			hind, domestic				63.00
			hind, export				
		HEARTS,	slashed, domestic				
			single slashed, expor	4.0	72.00		72.00
			multi slashed, expor	1.0	52.00		52.00
U53	C29	HOCKS,	whole, export				
		C28 KIDNEYS,	small box, export				36.00
		LIVERS,	large box, domestic				
		SALIVARY GLANDS,		3.0	48.00	0.50	47.50
		SNOUTS,	partial lean				
			partial lean w/mas	2.0	68.00	-24.00	76.00
		STOMACHS,	scalded, small bo	1.0	124.00		124.00
			scalded, small box, expor	2.0	120.00	-20.00	136.00
		TONGUES,					
			green, bnls, small box				
			green, bnls, tip-on ex	5.0	153.00		153.00
			scalded & scraped				
		UTERI		3.0	109.00		109.00
PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT			QUARTERLY CONTRACTS: DOMESTIC EXPORT				
		BELLY SKINS, SELECTED		35.75			40.00
		FATBACK SKINS, SELECTED		37.25			38.75
		BUTT PLATE SKINS, SELECTED		38.50			52.25
		HAM SKINS, HOUSE RUN		27.00			36.00
		PICNIC SKINS, HOUSE RUN		24.50			22.75
		JOWL SKINS, HOUSE RUN		22.00			
PORK PET FOODS - FOB SUPPLY POINT			SEMI ANNFRESH BXD FRZN				
		KIDNEYS		12.00			
		LIVERS,		13.88			
		LUNGS		5.88			
		MELTS		8.50			

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

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	83.0	47.37	-1.71	47.43
Yellow grease (truck)	9.0	40.50	-0.50	40.80
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				54.00
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	14.0	48.96	-2.20	48.90
Renderer bleachable <.15%				51.00
Choice white grease	3.0	48.83	-1.92	48.95
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	6.0	56.17		56.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow	10.0	55.00		55.00
<b>PROTEIN FEED SUPPLEMENTS</b>				
MEAT & BONE MEAL, 50% pro/ton				
Ruminant Central, Domestic	67.0	447.00	-11.10	446.20
Ruminant Panhandle, Domestic	105.0	430.55	-12.56	428.60
PORK Meat/Bmeal, 50% pro/ton	50.0	528.46	-14.12	532.50
DRT (lo)/unit pro, pnhd				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				980.00
Panhandle	1.0	990.00	90.00	945.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton	5.0	1045.00	65.45	1030.00

**NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, May 17, 2012**  
 This report includes Volume, Weighted Average Carcass Weight, & Base Cost  
 Base Cost (Packer Buying Programs)

Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	Avg.		
				1.00-1.09	0.80-0.99	0.65-0.79
05/16/12	88,183	209.50	49-50%	76.52	78.41	80.19
05/15/12	95,330	209.72	49-50%	74.86	76.82	78.71
05/14/12	95,263	210.40	49-50%	74.97	76.82	78.54
05/11/12	107,849	211.25	49-50%	74.25	76.22	78.11
05/10/12	101,199	211.43	49-50%	74.65	76.58	78.44
05/09/12	96,497	210.21	49-50%	75.14	77.06	78.89

**WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**  
 For Week Ended:

Date	Head Count
------	------------

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	6.0	84.00	-0.75
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	6.0	84.00	
Heavy Texas Steer and Heifer			
Branded Steer	6.0	83.25	-4.75

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT  
 For Week Ending: 05/05/2012

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	3.42%	8.69%	1.43%	3.16%	4.48%
Choice	61.90%	67.34%	53.69%	63.56%	64.72%
Select	29.38%	16.50%	38.82%	28.38%	27.06%
Other	5.30%	7.48%	6.05%	4.90%	3.73%

	Nebraska	Kansas	Texas
Prime	4.23%	1.72%	1.42%
Choice	67.42%	61.66%	54.04%
Select	22.93%	33.27%	38.87%
Other	5.41%	3.35%	5.67%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	24.42%
Percentage of cattle offered under Schedule GLA identified:	61.24%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	16.59%	6.51%	1.21%	4.32%	3.75%	0.80%
Region 6	21.21%	10.37%	6.86%	1.21%	2.39%	0.38%
Region 7-8	51.63%	28.63%	19.89%	0.33%	2.49%	0.29%
Region 9-10	10.57%	5.58%	1.16%	3.01%	0.65%	0.16%
Total %	100.00%	51.08%	29.12%	8.88%	9.28%	1.63%
Total Head	627,000	320,300	182,600	55,700	58,200	10,200

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%	0-0-15 Days		0-15 Days	
	226.50	-2.50	222.50	-3.00
<b>COW MEAT:</b>				
95%				
90%	209.00	-2.00	204.00	-2.00
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%	147.00			
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%	16-16-45 Days		16-45 Days	
	226.00	-2.00	222.50	-1.83
<b>COW MEAT:</b>				
95%				
90%	208.50	-1.50	204.00	-2.00

CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%	147.50			
Beef Trim 70%				

URUGUAY - FOB AND TIS

	0-15 Days		16-45 Days	
	Wkly Avg	Change	Wkly Avg	Change
<b>BULL 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: 05/21/2012

Quality:	Range	Simple Avg.	Change
Prime	0.00 - 40.00	15.96	0.35
Choice	0.00 - 0.00	0.00	0.00
Select	(8.00) - (6.00)	(6.36)	(0.36)
Standard	(40.00) - (14.00)	(21.83)	(0.16)
CAB	2.00 - 6.00	3.50	0.37
Dairy - Type	(45.00) - 0.00	(4.45)	0.00
Bullock/Stag	(55.00) - (15.00)	(28.67)	0.00
Hardbone	(55.00) - (17.00)	(26.92)	0.00
Dark Cutter	(55.00) - (20.00)	(32.21)	(0.14)
Over 30 Months of Age	(35.00) - 0.00	(17.73)	0.00

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	3.38	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.92	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.31	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) - (6.00)	(11.38)	0.00
5.0/up > 1.2"	(25.00) - (15.00)	(17.46)	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 13.05 per cwt down -0.13 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

Prozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight	Price Range	Wtavg
U91	CHEEK MEAT, Trimmed	2.0	160.00	-	170.00 165.00
	FEET, unbleached, skin-on, exp				
	FEET, bleached, skin-on, exp				
U94	HEARTS, Regular, bone-out	3.2	55.00	-	62.50 57.03
	HEARTS, Regular, bone-out, exp				
	HEARTS, Canadian-style, exp				
U95	HEAD MEAT, Export	2.1	157.00	-	170.00 157.62
	KIDNEY'S, unscalded	3.0	37.00	-	38.00 37.67
	LIVERS, Regular, bulk-pack				
	LIVERS, Regular, bulk-pack export				
	LIVERS, Regular, 2/box	3.3	35.50	-	38.00 37.77
	LIVERS, Regular, 2/box, export	22.0	31.00	-	35.00 33.36
	MELTS,				
U96	OXTAILS, Regular, small box	2.4	217.00	-	268.00 234.38
	SALIVARY GLANDS, export				
U97	TONGUES, #1 white Swiss cut, IW				
	TONGUES, exp. #1 white Swiss cut, IW	0.5			200.00 200.00
	TONGUES, #1 black Swiss cut, IW				
	TONGUES, exp. #1 black Swiss cut, IW	0.1			205.75 205.75
	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	0.2			34.00 34.00
	TRIPAS	0.1			45.00 45.00
U98	TRIPE, bleached, scalded, edible	3.0	53.00	-	54.00 53.33
	TRIPE, blchd, scld/w honeycomb	0.5			90.00 90.00
	TRIPE, bleached, scalded, edible exp	7.5			53.50 53.50
	TRIPE, unbleached, scalded, edible				
	TRIPE, honeycomb bleached	0.5			77.00 77.00
U99	TRIPE, honeycomb unbleached				
	TRIPE, omasum unbleached	1.5			199.00 199.00
	WEASAND MEAT				

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

BEEF VARIETY MEATS - FROZEN	Lds	Wtd	Weekly Averages	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean	2.0	136.00			136.00
export					
FEET, nails off, skin on	6.0	90.00	-4.70		92.00
HEAD MEAT, 60-70% lean					
export					
HEARTS, regular, bone out	6.0	55.00			55.00
regular, bone-out exp					
KIDNEYS, export	6.0	128.00			128.00
LIVERS, unscalded					
LIVERS, selected, 2/box					
selected, 2/box, export					
regular, 2/box					
regular, export, 2/box					
OXTAILS, selected, small box	1.0	230.00	7.50		228.13
export					
SWEETBREADS, domestic					
export					
TONGUES, Individually Wrapped					
Swiss-Cut#1, Wht, 0-3% tm, Exp					
Swiss-Cut#1, Blk, 0-3% tm, Exp					
Swiss-Cut #2					
TRIPAS, domestic					
export					
TRIPE, scalded, edible	4.0	68.00			68.00
scalded, edible, export					
scalded, unbleached, export					
honeycomb, bleached	6.0	108.33			109.00
WEASAND MEAT,					

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

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

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

BPN #	Items	Weight		Wkly Avg	Change
U75	Carcass, hide off	200-275	lbs	472.00	2.00
U70	Foresaddles	86-147	lbs	360.00	
	Forequarters	43-74	lbs	384.50	4.00
	Necks, bone-in	24-28	lbs	255.00	
	Breast	10-18	lbs	137.00	
	Foreshank	3-5	lbs	617.50	
	Ossobuco, foreshank	2-8	lbs	867.50	
	Shoulder, full	65-85	lbs	327.50	
	Chuck, square cut	39-68	lbs	277.00	
	Chuck rolls, skinned	5-10	lbs	480.00	
	Chuck, Shoulder Clod	4-9	lbs	560.00	
	Hotel Racks, 8 rib	15-26	lbs	712.50	
U72	Hotel Racks, 7 rib	14-25	lbs	770.00	
	Hotel Racks, Chop Ready, 7 rib	5-9	lbs	1290.00	
	Hotel Racks, Chop Ready, 6 rib	4-8	lbs	1385.00	
	Rack, Ribeye	3-9	lbs	2240.00	
U76	Hindsaddles	89-153	lbs	537.50	
	Hindquarters	45-76	lbs	514.50	
	Loins, regular	18-36	lbs	382.50	
U71	Loins, 4x4, trimmed	18-30	lbs	572.50	
	Strip Loins, bnls, 0x0	5-up	lbs	1535.00	
	Loin, Short Tenderloin	1-up	lbs	1242.00	
U77	Legs, double	68-117	lbs	555.00	
	Legs, single	34-59	lbs	569.50	
	Legs, slices, retail			825.00	
	Legs, TBS 4-piece	27-47	lbs	1012.50	
	Legs, TBS 3-piece	24-39	lbs	964.50	
U73	Legs, BHS heel-out	27-42	lbs	712.50	
	Legs, Sknd, butt tenderloin	.5-up	lbs	1250.00	
U74	Top Rnd, Sknd, cap-off	10-15	lbs	1410.00	
	Hindshank	5-8	lbs	792.50	
	Ossobuco, Hindshank	2-8	lbs	1150.00	
	Stew Meat, regular			422.50	
U78	Bnls Veal Trimmings 75-80% Lean			159.50	
	Bnls Veal Trimmings 80-90% Lean			217.50	
	Hvy Nature Green Hides(per piece)			60.00	