

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
 Livestock & Seed Program
 Livestock & Grain Market News
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WEEK ENDED: November 21, 2009

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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	11/16(Est)	124,000	4,000	431,000	10,000
TUESDAY	11/17(Est)	124,000	4,000	428,000	9,000
WEDNESDAY	11/18(Est)	121,000	3,000	438,000	10,000
THURSDAY	11/19(Est)	120,000	4,000	435,000	10,000
FRIDAY	11/20(Est)	120,000	4,000	427,000	9,000
SATURDAY	11/21(Est)	22,000		163,000	1,000
TOTAL FOR THE WEEK :		631,000	19,000	2,322,000	49,000
CHANGE FROM PREV WK:		6,000		32,000	-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 600-900	SELECT 600-900
BPN#	WEEKLY COMPOSITE PRIMAL VALUES						
		Primal Rib				243.99	215.67
		Primal Chuck				109.89	108.70
		Primal Round				121.23	117.55
		Primal Loin				187.02	170.55
		Primal Brisket				91.35	91.61
		Primal Short Plate				83.42	84.42
	Primal Flank				79.55	78.09	
	WEEKLY CUTOUT VALUE SUMMARY						
	Date	Choice	Select	Trim	Grinds	Total	
	11/20	113	51	5	55	224	139.18
	11/19	129	99	26	49	303	139.61
	11/18	204	171	19	56	450	140.75
	11/17	72	96	19	37	225	140.55
	11/16	97	54	14	47	212	140.40
U78	WEEKLY AVERAGE					140.10	132.26
	CHANGE FROM PRIOR WEEK					0.16	(1.63)
	CHOICE/SELECT SPREAD:					7.83	
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):					1,414	
	CURRENT VOLUME - (one load equals 40,000 pounds)						
	Choice Cuts	614.22	loads	24,568,700	pounds		
	Select Cuts	471.02	loads	18,840,924	pounds		
	Trimmings	83.66	loads	3,346,300	pounds		
	Coarse Grinds	244.86	loads	9,794,426	pounds		

	Choice Cuts, Fat Limitations 1-6							
	IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average		
	109A	1 Rib, roast-ready, heavy						
	109E	1 Rib, ribeye, lip-on, bn-in	126	580,888	455.00	603.00	511.75	
U1	112A	3 Rib, ribeye, bnls, light	34	143,232	531.06	770.00	568.91	
U2	112A	3 Rib, ribeye, bnls, heavy	114	259,126	529.05	670.00	580.10	
U16	113A	1 Chuck, square-cut, 2 piece	5	5,715	142.00	150.50	145.49	
	113C	1 Chuck, semi-bnls, neck/off	29	80,507	135.00	150.00	144.01	
	113C	3 Chuck, semi-bnls, neck/off						
		3 Chuck, semi-bnls n/o sh-cut	7	13,609	145.00	161.00	155.33	
U3 C12	114	1 Chuck, shoulder clod	102	417,254	129.00	147.50	136.95	
U81	114A	3 Chuck, shoulder clod, trmd	243	1,854,766	139.76	163.00	148.80	
	114D	3 Chuck, clod, top blade	38	143,051	184.98	245.00	194.58	
	114E	3 Chuck, clod, arm roast	59	246,430	178.40	222.00	200.56	
	114F	5 Chuck, clod tender	70	88,201	184.00	227.00	204.68	
U4	115	1 Chuck, 2-piece, boneless	20	108,128	150.00	162.50	156.45	
U80	116A	3 Chuck, roll, lxl, neck/off	384	3,195,426	160.00	181.25	167.45	
U36	116B	1 Chuck, chuck tender	164	500,504	135.00	164.50	145.40	
U5		3 Chuck roll, retail ready	33	406,608	177.76	204.75	185.85	
U7	120	1 Brisket, deckle-off, bnls	207	1,050,718	129.00	150.00	135.40	
U82	120A	3 Brisket, point/off, bnls	81	194,741	200.30	247.00	224.92	
U9	123A	3 Short Plate, short rib	127	324,884	215.00	271.00	232.84	
	130	4 Chuck, short rib	131	417,301	128.00	175.00	160.63	
	160	1 Round, bone-in	49	92,192	127.00	157.00	140.06	
U11	161	1 Round, boneless	30	226,456	139.00	176.30	150.48	
U93		3 Round, bnls/peeled heel-out	17	62,358	160.00	185.00	163.18	
	167	1 Round, knuckle						
U12	167A	4 Round, knuckle, peeled	379	2,087,316	164.62	190.50	172.95	
U13	168	1 Round, top inside round	240	2,173,496	127.95	152.00	138.18	
U84	168	3 Round, top inside round	146	843,522	136.00	167.00	147.50	
U90	169	5 Round, top inside, denuded	116	309,082	165.00	194.00	176.76	
		3 Round, top inside, side off	12	72,075	161.00	172.00	166.30	
U14	170	1 Round, bottom gooseneck	49	110,085	131.62	155.50	145.04	
U31	171B	3 Round, outside round	325	1,945,263	158.96	186.50	169.41	
U15	171C	3 Round, eye of round	253	660,881	189.76	235.00	214.39	
U92		3 Round, flat/eye, heel-out	6	102,270	155.57	196.00	188.81	
U17	174	1 Loin, short loin, 2x3	19	9,202	307.00	357.00	335.01	
U88	174	3 Loin, short loin, 0x1	143	276,296	348.00	415.00	371.56	
	175	3 Loin, strip loin, lxl	16	40,653	324.05	360.00	336.99	
	180	1 Loin, strip, bnls, heavy	13	50,199	309.94	330.00	314.61	
U32		1 Loin, strip loin bnls. lxl	70	104,317	349.05	406.00	369.01	
U87	180	3 Loin, strip, bnls, 0x1	215	545,840	393.00	456.49	411.85	
	184	1 Loin, top butt, bnls, heavy	89	94,229	165.00	189.60	176.45	
U89	184	3 Loin, top butt, boneless	230	954,017	175.00	202.00	185.04	
U29	185A	4 Loin, bottom sirloin, flap	166	582,380	240.00	285.10	257.16	
	185B	1 Loin, ball-tip, bnls, light	19	12,166	157.00	176.50	163.77	
U34	185B	1 Loin, ball-tip, bnls, heavy	143	456,297	162.00	184.04	169.08	
U27	185C	1 Loin, sirloin, tri-tip	106	320,999	168.00	201.00	187.44	
	185D	4 Loin, sirloin, tri-tip, pld	58	90,301	244.57	295.00	263.50	
U20	189A	4 Loin, tndrloin, trmd, light	14	3,042	739.40	875.00	805.79	
	189A	4 Loin, tndrloin, trmd, heavy	131	381,237	800.14	945.00	848.52	
U86	191A	4 Loin, butt tender, trimmed	38	39,619	758.00	853.25	790.35	
U21	193	4 Flank, flank steak	137	273,640	290.00	351.00	317.73	

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	338,872	398.31	492.00	422.31
U2	112A	3 Rib, ribeye, bnls, light	41	224,653	505.00	625.00	536.98
U16	112A	3 Rib, ribeye, bnls,heavy	100	182,734	471.80	556.25	514.06
	113A	1 Chuck, square-cut, 2 piece					
	113C	1 Chuck, semi-bnls, neck/off	58	127,183	130.00	150.80	141.06
	113C	3 Chuck, semi-bnls, neck/off					
		3 Chuck, semi-bnls n/o sh-cut	11	24,289	143.00	161.01	149.16
U3	114	1 Chuck, shoulder clod	73	297,052	129.00	149.00	137.91
U81	114A	3 Chuck, shoulder clod, trmd	216	1,588,727	139.76	165.05	151.38
	114D	3 Chuck, clod, top blade	34	17,693	195.00	206.50	200.14
	114E	3 Chuck, Clod, Arm Roast					
	114F	5 Chuck, clod tender	41	46,009	185.40	215.50	200.84
U4	115	1 Chuck, 2-piece, boneless	7	14,099	151.00	159.00	154.74
U80	116A	3 Chuck, roll, lxl, neck/off	335	3,448,284	155.01	186.50	166.57
U36	116B	1 Chuck, chuck tender	128	268,517	140.00	166.00	146.62
U5		3 Chuck roll, retail ready	12	53,226	165.20	193.21	182.19
U7	C15	120 1 Brisket, deckle-off, bnls	94	389,141	131.00	145.00	135.73
U82	120A	3 Brisket, point/off, bnls	28	20,636	206.47	251.25	229.62
U9	C16	123A 3 Short Plate, short rib	119	117,365	205.00	267.00	222.14
		130 4 Chuck, short rib	79	176,708	144.00	180.00	159.31
	C18	160 1 Round, bone-in	27	45,383	126.00	157.00	134.05
U11	C19	161 1 Round, boneless	36	98,831	139.00	166.25	147.46
U93		3 Round, bnls/peeled heel-out	7	12,218	151.18	182.00	174.28
		167 1 Round, knuckle	10	19,050	158.00	172.00	163.12
U12		167A 4 Round, knuckle, peeled	275	990,714	165.00	190.50	170.90
U13	C20	168 1 Round, top inside round	224	1,399,149	133.40	155.00	138.75
U84		168 3 Round, top inside round	127	874,538	137.00	168.50	145.38
U90		169 5 Round, top inside, denuded	40	66,344	165.00	189.25	172.84
		3 Round, Top Inside, side off					
U14	C21	170 1 Round, bottom gooseneck	62	198,162	140.00	160.00	145.83
U31		171B 3 Round, outside round	151	770,813	158.00	188.50	167.31
U15		171C 3 Round, eye of round	199	495,836	188.76	238.00	211.72
U92		3 Round, flat/eye, heel-out	0	0			
U17		174 1 Loin, short loin, 2x3	8	4,361	305.00	360.30	318.12
U88		174 3 Loin, short loin, 0x1	177	445,366	315.00	364.00	332.99
		175 3 Loin, strip loin, lxl	17	144,849	294.00	315.00	297.26
		180 1 Loin, strip, bnls, heavy	7	11,470	279.00	335.00	280.30
U32		1 Loin, Strip Loin Bnls. lxl	41	30,189	315.01	348.50	335.73
U87		180 3 Loin, strip, bnls, 0x1	142	498,148	332.62	383.50	349.65
		184 1 Loin, top butt, bnls, heavy	108	288,146	150.00	177.00	163.15
U89		184 3 Loin, top butt, boneless	125	457,907	166.55	191.25	176.09
U29		185A 4 Loin, bottom sirloin, flap	69	299,619	242.00	270.50	252.21
		185B 1 Loin, ball-tip, bnls, light	21	9,021	150.00	178.50	165.70
U34		185B 1 Loin, ball-tip, bnls,heavy	136	467,124	157.00	180.00	166.17
U27		185C 1 Loin, sirloin, tri-tip	75	351,968	170.00	196.25	180.74
		185D 4 Loin, sirloin, tri-tip, pld	47	19,771	240.00	295.50	279.07
U20		189A 4 Loin, tndrloin, trmd, light					
		189A 4 Loin, tndrloin, trmd,heavy	96	149,611	656.50	801.00	715.73
U86		191A 4 Loin, butt tender, trimmed	55	80,017	632.44	725.50	675.35
U21		193 4 Flank, flank steak	68	133,855	291.00	355.50	308.65

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

U10	124	4 Rib, Back Ribs, Fresh	22	27,056	69.21	116.00	93.35
	124	4 Rib, Back Ribs, Frozen	142	350,370	57.64	97.00	66.27
U8	121D	4 Plate, Inside Skirt	236	1,321,505	193.14	237.00	201.78
	121C	4 Plate, Outside Skirt	99	185,018	191.50	243.00	205.40
	121E	6 Plate, Outside Skirt, pld	58	126,270	303.85	344.00	328.79
U35		Cap and Wedge Meat	349	1,823,217	160.00	189.00	166.23
		Pectoral Meat	226	558,771	175.00	210.50	195.96

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

U25		Ground Beef 73%	268	1,536,566	99.50	122.50	110.08
		Ground Beef 75%	14	171,837	115.47	123.00	117.91
U26		Ground Beef 81%	355	1,961,887	109.00	138.00	119.91
		Ground Beef 85%					
		Ground Beef 90%	12	8,917	151.60	176.00	167.84
U23		Ground Beef 93%	197	520,618	151.96	190.50	177.04
		Ground Beef Chuck	235	2,250,591	110.60	141.20	124.51
		Ground Beef Round	152	817,491	131.78	154.20	140.22
		Ground Beef Sirloin	37	140,963	193.00	231.00	198.98

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

		Blended Ground Beef 73%	50	257,757	100.00	136.00	111.62
		Blended Ground Beef 75%					
C22		Blended Ground Beef 81%	132	1,134,962	116.00	152.00	126.97
C30		Blended Ground Beef 85%	12	16,825	138.00	165.00	156.10
		Blended Ground Beef 90%	15	40,169	148.00	187.00	173.41
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck	35	242,355	125.50	158.00	137.37
		Blended Ground Beef Round	40	143,948	136.50	175.00	154.98
		Blended Ground Beef Sirloin					

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23		Fresh 50% lean trimmings	113	2,717,880	61.90	71.00	65.49
		Frozen 50% lean trimmings	27	628,420	61.90	77.00	65.09

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	170.28	loads	--	6,811,278	pounds
National	298.23	loads	--	11,929,310	pounds
East Coast	23.23	loads	--	929,074	pounds
West Coast	21.07	loads	--	842,658	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	22	437,600	\$129.00	\$136.06
Frozen 92-94%	4	168,000	\$135.00	\$135.50
Fresh 90%	126	3,877,764	\$120.00	\$127.50
Frozen 90%	10	205,200	\$127.20	\$136.00
Fresh 85%	45	891,343	\$112.00	\$121.00
Frozen 85%				
Fresh 81%	7	244,500	\$98.00	\$106.00
Frozen 81%				
Fresh 75%	15	319,400	\$97.00	\$101.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	22	651,351	\$73.74	\$80.00
Frozen 65%	1	4,320	\$74.64	\$74.64
Bull Product				
Fresh 94-96%	5	11,800	\$141.00	\$145.00
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	42	819,600	\$129.00	\$136.75
Frozen 92-94%	5	190,000	\$135.00	\$142.00
Fresh 90%	U6 160	4,413,607	\$120.00	\$127.75
Frozen 90%	11	225,200	\$127.20	\$136.00
Fresh 85%	U24 65	1,196,439	\$112.00	\$121.00
Frozen 85%				
Fresh 81%	7	244,500	\$98.00	\$106.00
Frozen 81%				
Fresh 75%	24	489,370	\$95.40	\$101.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	40	982,133	\$70.50	\$80.00
Frozen 65%	1	4,320	\$74.64	\$74.64
Fresh 50%	C23 113	2,717,880	\$61.90	\$71.00
Frozen 50%	27	628,420	\$61.90	\$77.00
Bull Product				
Fresh 94-96%	6	17,841	\$135.41	\$145.00
Frozen 94-96%				

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	20	382,000	\$131.25	\$136.75
Frozen 92-94%	1	22,000	\$142.00	\$142.00
Fresh 90%	25	491,933	\$124.00	\$127.75
Frozen 90%	1	20,000	\$134.00	\$134.00
Fresh 85%	3	7,100	\$119.00	\$119.25
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%	1	6,041	\$135.41	\$135.41
Frozen 94-96%				

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	9	43,910	\$122.25	\$125.65
Frozen 92-94%				
Fresh 90%	17	297,996	\$112.40	\$117.93
Frozen 90%				
Fresh 85%				
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%	9	169,970	\$95.40	\$98.00
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	18	330,782	\$70.50	\$77.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

Regional Breakdown:

Central - AR, CO, IA, IL, IN, KS, KY, LA, MI, MO, MN, MT, ND, NE, NM, OH, OK, SD, TN, TX, WI.
 National - all states
 East Coast - AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
 West Coast - AK, AZ, CA, HI, ID, NV, OR, UT, WA, WY.

WEEKLY CAF WEST COAST COW AND BULL CARCASSES 7.0 Loads Reported.

	Lds	Weekly Range Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	4.0	71.00
Cutter 1-2	350/up	3.0	71.00
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	\$123.69	\$69.07	
100% lean inside round	\$186.13	\$4.32	(\$1.29)
100% lean, flats and eyes	\$167.43	\$3.88	
100% lean, S.P.B.	\$164.13	\$8.21	\$0.01
Chuck Tender	\$141.94	\$1.42	(\$0.06)
Knuckle	\$153.83	\$3.89	(\$0.12)
Tenderloin 4-7 lbs.	\$230.81	\$1.22	(\$0.02)
Tenderloin 2-3 lbs.	\$240.81	\$1.78	(\$0.01)
Ribeye Roll 4-6 lbs.	\$144.87	\$1.52	(\$0.06)
Ribeye Roll 6-8 lbs.	\$148.45	\$1.10	(\$0.09)
Ribeye Roll 8-up lbs.	\$149.17	\$1.09	(\$0.03)
Flank Steak	\$171.15	\$0.72	(\$0.06)
Kidney, Edible	\$22.33	\$0.10	(\$0.01)
Fat, inedible	\$16.75	\$0.39	\$0.08
Bone	\$5.98	\$1.44	\$0.08

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	43.05	loads	--
Cutter/Canner Cuts	8.74	loads	--
Boner/Breaker/Cutter/Canner	34.55	loads	--
100% Lean Items	42.99	loads	--
Frozen Cuts	11.24	loads	--

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	7	9,845	\$176.74	\$6.31
112	Rib, ribeye roll, 8-10 lbs.	63	112,174	\$185.33	\$2.25
112	Rib, ribeye roll, 10-up lbs.	43	55,053	\$191.30	\$10.30
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	29	143,776	\$231.77	(\$25.58)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	29	58,645	\$210.10	\$10.14
C25	Chuck, boneless 85%	8	36,200	\$123.93	(\$2.40)
C24	Chuck, brisket	17	32,468	\$143.53	\$6.98
168	Round, top inside, 10-dn lbs.	4	2,940	\$148.33	
168	Round, top inside, 10-up lbs.	48	197,903	\$146.89	(\$2.48)
169A	Round, top inside c-off, 8-10 lbs.	6	76,536	\$179.53	(\$4.54)
169A	Round, top inside c-off, 10-14 lbs.	44	351,408	\$181.57	(\$1.05)
169A	Round, top inside c-off, 14-up lbs.	17	97,383	\$184.90	(\$0.82)
171B	Round, outside round	19	112,751	\$155.73	\$0.04
171C	Round, eye of round	36	101,516	\$178.13	(\$1.81)
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.	9	16,077	\$151.62	(\$29.48)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	42	170,712	\$134.28	\$3.55
185A	Loin, bottom sirloin butt flap, knls.	35	142,038	\$161.55	(\$4.40)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	5	26,715	\$153.02	\$3.71
112	Rib, ribeye roll, 6-8 lbs.	39	149,780	\$145.92	(\$10.67)
112	Rib, ribeye roll, 8-up lbs.	25	173,179	\$147.34	(\$5.05)
100% LEAN					
	Inside round - Combo	27	318,192	\$183.18	\$0.74
	Inside round - Boxed	42	74,944	\$198.65	(\$0.22)
	Outside round	19	121,400	\$167.97	\$0.19
	Eye of round	19	21,126	\$190.45	\$0.59
	Flats and eyes - Combo	19	264,313	\$165.34	(\$0.23)
	Flats and eyes - Boxed				
	Striploin	71	242,936	\$198.73	\$4.91
	S.P.B. - Combo	53	676,724	\$164.13	\$0.17
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	44	183,413	\$141.94	(\$6.18)
167A	Round, knuckle, peeled	82	459,461	\$153.83	(\$4.83)
190	Loin, tenderloin, 2-3 lbs.	23	24,419	\$230.81	(\$2.26)
190	Loin, tenderloin, 3-4 lbs.	39	74,627	\$240.09	(\$1.58)
190	Loin, tenderloin, 4-5 lbs.	140	231,381	\$268.15	(\$1.69)
190	Loin, tenderloin, 5-up lbs.	51	153,071	\$293.77	(\$0.30)
193	Flank, flank steak	83	111,779	\$177.78	\$10.67
	Flank, rough	62	143,685	\$156.34	\$1.47
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	21,170	\$176.76	
112	Rib, ribeye roll, 8-10 lbs.	7	28,195	\$181.55	
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.	3	54,600	\$136.22	
180	Loin, strip, knls, 9-up lbs.	7	119,520	\$142.71	(\$40.29)
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	6	90,590	\$142.46	(\$11.47)
112	Rib, ribeye roll, 6-8 lbs.	9	56,640	\$155.15	(\$15.63)
112	Rib, ribeye roll, 8-up lbs.	4	14,230	\$171.51	
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	15	33,916	\$149.30	\$6.73

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)

Index Values	CHOICE 600-900#	SELECT 600-900#
Values =>	\$126.69	119.79
Change =>	-1.61	-2.56

Index Reflects the Equivalent of 248,787 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	125.29	119.34
DEMAND (box) :	128.10	120.24
Current Spread	-2.81	-0.90
Grading % Brkdown:	72.11%	27.89%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	10.06	\$111.30	\$126.96	\$136.75	\$133.54	\$117.66
Certified	3.68	\$104.92	\$120.58	\$130.37	\$127.16	\$111.28
Choice 1	3.77	\$104.41	\$120.07	\$129.86	\$126.65	\$110.77
Select 1	-2.27	\$98.97	\$114.63	\$124.42	\$121.21	\$105.33
Stdndr 1-3	-16.12	\$85.12	\$100.78	\$110.57	\$107.36	\$91.48
Prime 4	-2.52	\$98.72	\$114.38	\$124.17	\$120.96	\$105.08
Choice 4	-11.40	\$89.84	\$			

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 :		316.4			
Total Loads TRIM/PROCESS PORK:		33.0			
BNP# C#	PORK CUTS	Lds	Wtd	Chng	Simple
-----LOINS, BONE-IN, FRESH-----					
Primal Cutout Value =			64.43	-0.82	
U40	C4 1/4" Trim 21#DN-LGT	33.0	81.88	1.45	82.40
U61	1/8" Trm/less 21#DN-LGT	14.5	89.79	0.58	90.75
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#	4.5	111.22	-5.58	111.50
	Tender-out FLO 8-13#				
	BNLS Strap-on 5-11#	34.0	105.44	-4.83	108.90
U55	BNLS Strap-off 5-11#	23.5	124.72	-1.61	123.00
	WHLE BNLS LOINS 9-13#	5.0	95.00		95.00
U60	BNLS SIRLOIN .75-1.5#	14.8	85.17	-0.62	87.80
	BONE-IN SIR 2.5-3.5#	10.0	56.30	-2.22	58.83
	BLADE ENDS 2-4#	2.5	53.80		52.00
U41	TENDERLOIN 1.25/DN#	2.5	208.89	1.98	209.90
	LOIN BACKRIB (BOXED)				
	FRESH 1.5/DN#				
	" 1.75/DN#				
U56	" 1.75-2.00#				
U64	" 2.00/UP#	3.8	221.67	-2.40	219.38
-----PICNIC, FRESH-----					
Primal Cutout Value =			45.74	3.65	
U50	Smkr Trm, RS, combo	3.0	47.33	2.83	47.00
	Smkr Trm, SS, combo	1.0	51.00	0.67	51.00
	Smkr Trm, SS, boxed	10.5	70.62	3.66	70.63
-----PICNIC CUSHION MEAT-----					
	Boxed 92% Fresh	9.9	99.18	7.15	100.38
	Boxed 92% Frozen				
-----BOSTON BUTT5-10#,FRESH-----					
Primal Cutout Value =			61.27	3.88	
U42	C5 1/4" Trim 5-10#	48.0	71.33	5.07	72.40
	1/8" Trim 5-10#				
	1/4" Trim Stk Rdy				
	1/8" Trim Stk Rdy	13.5	87.59	5.84	88.00
	BNLS, Butt				
U43	combo's 11/UP#(SOW)				
-----SPARERIB, FRESH-----					
Primal Cutout Value =			87.85	1.51	
U44	C63 BAG/3 PCVAC4.25#/DN-LGT	10.5	99.57	1.57	99.75
	COMBOS 4.25#/DN				
U45	2 BAG/3 PCVAC4.25#/UP-MED	6.0	94.92	1.92	95.33
	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 =			51.44	-3.76	
U46	C7 17-20# Trim Spec 1	3.0	68.67	4.27	68.50
	20-23# Trim Spec 1	9.0	57.78	-3.22	57.75
U62	C8 23-27# Trim Spec 1	22.0	55.77	-2.53	56.20
	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	18.0	102.39	-11.97	105.67
	5 Muscle Group	1.0	103.00	-14.00	103.00
	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 =			69.50	0.37	
-----SKIN-ON, TRIMMED-----					
U47	Fresh 10-12#	2.0	61.50		61.50
U48	Fresh 12-14#	2.0	72.00		72.00
	C9 Fresh 14-16#	4.0	74.00	1.00	74.00
	C10 Fresh 16-18#	2.0	70.00	3.50	70.00
	Fresh 18-20#	3.0	61.00		61.00
U49	Fresh 20-25#				
-----SKINLESS,-----					
	Fresh 9-13#				
	Fresh 13-17#				
-----PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)-----					
	Combo 42% Fresh	6.0	23.67	2.14	23.50
	Boxed 42% Frozen				
	Combo 72% Fresh	25.0	48.00	3.72	49.84
	Boxed 72% Frozen				
-----BONELESS PICNIC MEAT-----					
U57	C11 Combo 72% Fresh	2.0	55.00	2.50	55.00
	Boxed 72% Frozen				
-----SKINNED JOWLS-----					
U58	Combo Fresh				
	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 Pic	Rib	Ham	Belly
11/16	46.8	57.66	64.59	58.22	47.23	87.41	53.11	68.62
11/17	91.3	58.33	66.01	59.71	46.68	87.37	53.97	68.62
11/18	80.0	56.79	63.87	61.90	45.11	89.02	49.00	68.68
11/19	80.8	56.94	63.90	62.59	44.62	87.64	48.34	70.79
11/20	50.6	58.21	63.79	63.94	45.04	87.80	52.77	70.79
----- Total -----								
	349.4	57.59	64.43	61.27	45.74	87.85	51.44	69.50
	Change =>	-0.11	-0.82	3.88	3.65	1.51	-3.76	0.37

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.
The ofal value from a typical slaughter hog (1) for the week was estimated at 4.54 per cwt live, up 0.28 when compared to the previous week's value. Dressed equivalent basis (74% dress): 6.14
(1) Typical slaughter hog weighs 250 pounds.

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

BNP# C#	PORK VARIETY MEATS	Frozen	Lds	Wtd	Chng	Simple
U51	NECK Bones	domestic export	2.0	29.00	2.00	28.20
	Brisket Bones Full, 10#					
	Brisket Bones Full, 30#		1.0	72.00		72.00
	Brisket Bones Full, exp 30#		6.0	76.00		76.00
U59	TAILS, CHEEK MEAT	trimmed	2.0	57.50	0.50	58.10
	CHITTERLINGS, 10 lb. pail		3.5	72.29	3.19	72.00
	EARS, Pet Treat, 3-4/lb		3.0	62.00		63.25
U54	FEET, front, toes on	export	2.0	58.00	6.00	55.60
	front, toes on, export		5.0	54.00	4.00	52.40
	hind, domestic					29.00
	hind, export					41.00
	HEARTS, slashed, domestic		2.0	36.50		36.50
	slashed, export					36.50
	whole, export		4.0	48.00		48.00
U53	C29 HOCKS, picnic					
	KIDNEYS, small box, export					
	C28 LIVERS, large box, domestic		5.0	22.80	0.80	22.80
	SALIVARY GLANDS,					
	SKINS, Belly, flat-pk. slctd					
	SNOUTS, partial lean					
	partial lean w/mask					
	STOMACHS, scalded, small box		2.0	100.00		100.00
	scalded, small box, export					100.00
	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			
	BELLY SKINS, SELECTED	24.75				26.00
	FATBACK SKINS, SELECTED	25.50				
	HAM COLLAR SKINS, SELECTED					
	HAM SKINS, HOUSE RUN	16.75				25.00
	PICNIC SKINS, HOUSE RUN	17.00				
	JOWL SKINS, HOUSE RUN	17.50				
-----PORK PET FOODS - FOB SUPPLY POINT-----						
SEMI ANNUAL CONTRACTS: FRESH			BXD FRZN			
	KIDNEYS, inedible	6.13				
	LIVERS, "	10.63				
	LUNGS, "	3.00				
	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)	66.0	25.78	1.82	25.70
Yellow grease (truck)	11.0	20.86	0.77	20.50
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	10.0	28.25	2.00	27.05
Renderer bleachable <.15%	6.0	27.42	1.17	26.95
Choice white grease				
Yellow Grease				
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	7.0	30.71	-1.96	29.30
Loose lard, PS and/or CP	6.0	29.50	-0.72	29.60
EDBLE TALLOW, CAF GULF				
Edible tallow				
-----PROTEIN FED SUPPLEMENTS-----				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	71.0	313.41	10.55	307.20
Ruminant Panhandle, Domestic	110.0	311.95	16.25	310.00
PORK Meat/Bmeal, 50% pro/ton	120.0	402.78	38.42	400.90
DRT (lo)/unit pro, pnhd	4.0	5.70	0.79	5.70
DRT (lo)/unit pro, pnhd	12.0	5.70	0.24	5.70
DRT (hi)/unit pro				4.80
BLOOD MEAL, 85% pro/ton				
Central	4.0	700.00		700.00
Panhandle	21.0	697.62	-99.88	796.50
CAF California				
PORK BLOOD MEAL, 85% pro/ton	12.0	920.00	73.92	910.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, NOV 19, 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
11/19/2009	178,174	202.40		49-50%	51-52%	53-54%
				51.06	52.81	54.69
11/18/2009	175,884	202.86		51.50	53.26	55.14
11/17/2009	157,172	202.77		51.83	53.61	55.53
11/16/2009	170,579	202.52		52.21	53.96	55.83
11/13/2009	270,123	204.10		52.39	54.14	56.00
11/12/2009	183,201	203.16		52.63	54.39	56.27

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:	1.00-1.09	0.80-0.99	0.65-0.79
11/13/2009 939,340	203.34	52.48	54.2

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	9.0	64.33	3.76
Native Steer			
Colorado Branded Steer			
Butt Branded Steer	3.0	62.00	
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow	6.0	46.00	8.00
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Branded Bulls, conventional			
Heavy Texas Steer			
Heavy Texas Steer and Heifer			
Branded Steer	15.0	61.00	0.63

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
 For Week Ending: 11/07/2009

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	4.10%	8.90%	0.73%	4.60%	1.61%
Choice	59.55%	67.10%	45.25%	63.26%	57.04%
Select	29.51%	18.03%	45.12%	26.00%	33.23%
Other	6.84%	5.98%	8.91%	6.14%	8.13%

	Nebraska	Kansas	Texas
Prime	7.01%	2.65%	0.69%
Choice	66.89%	58.21%	45.58%
Select	19.54%	33.25%	45.52%
Other	6.56%	5.89%	8.22%

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	10.32%	36.61%	39.43%	8.56%	1.39%	96.30%
No YG*						3.70%
Percentage of Fed Cattle Officially USDA Yield Graded:					56.62%	

*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: 23.25%
 Percentage of cattle offered under Schedule GLA identified: 59.55%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.93%	7.13%	0.29%	4.60%	5.09%	0.83%
Region 6	15.53%	9.34%	1.80%	0.53%	3.42%	0.45%
Region 7-8	52.22%	24.61%	23.95%	0.27%	2.99%	0.40%
Region 9-10	14.32%	4.65%	4.81%	2.99%	1.59%	0.29%
Total %	100.00%	45.73%	30.84%	8.39%	13.09%	1.96%

Total Head 628,500 287,400 193,800 52,700 82,300 12,300
 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 Wkly Avg 0-15 Days	Change	WEST COAST Wkly Avg 0-15 Days	Change
BULL MEAT:				
95%	152.50	0.50	151.00	-1.00
COW MEAT:				
95%			147.00	
90%	136.00	-3.00	137.00	-0.50
CFM Fores 85%	129.50	-0.50		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	130.00	1.00		
Beef Trim 80%	120.75	0.75		
Beef Trim 75%	112.00	0.50		
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				

	EAST COAST Wkly Avg 16-45 Days	Change	WEST COAST Wkly Avg 16-45 Days	Change
BULL MEAT:				
95%			149.88	-0.38
COW MEAT:				
95%			137.00	
90%	136.50	-2.00	137.00	
CFM Fores 85%	130.50	0.75		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	130.50	2.00		
Beef Trim 80%				
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%		

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
 For the Week of: 11/23/2009

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 18.00	9.42	0.54
Choice	0.00 - 0.00	0.00	0.00
Select	(8.00) - (4.00)	(6.89)	(1.45)
Standard	(30.00) - (12.00)	(18.30)	(1.00)
CAB	1.00 - 3.50	2.50	0.00
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)	(27.91)	(0.09)
Dark Cutter	(55.00) - (15.00)	(31.50)	0.35
Over 30 Months of Age	(35.00) - 0.00	(20.10)	(1.70)

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	3.17	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	(4.75)	0.00
over 1000 lbs	(35.00) - (10.00)	(19.09)	0.00

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

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

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

The estimated hide and offal value from a typical slaughter cow for the week was 7.42 per cwt. up 0.06 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For Week Ended 11/20/2009
 Frozen CARLOT/L.C.L. Basis Lds Price Range Dollars/hundredweight Wt avg

CHEEK MEAT, Trimmed	2.2	80.00	-	112.00	87.98
FEEET, unbleached, skin-on, exp					
FEEET, bleached, skin-on, exp	1.0			22.00	22.00
HEARTS, Regular, bone-out	3.0	25.00	-	34.00	28.33
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEART MEAT, Bone & Cap off					
HEAD MEAT,	2.6	57.00	-	102.00	62.77
KIDNEY'S, Export	4.5	22.50	-	29.00	24.67
LIPS, unscalded	2.2	40.00	-	51.00	41.00
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export	21.3	14.00	-	21.00	14.71
MELTS,					
OXTAILS, Regular, small box	2.8	178.00	-	193.00	180.68
SALIVARY GLANDS	0.5			18.50	18.50
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW	0.4	143.00	-	145.00	144.00
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW	0.4	133.00	-	140.00	136.50
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	0.5	133.00	-	140.00	136.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings	1.0			23.00	23.00
TRIPLE, bleached, scalded, edible	9.0	35.00	-	38.00	37.11
TRIPLE, blchd, scld, edible 30# box	0.2			71.00	71.00
TRIPLE, bleached, scalded, edible exp					
TRIPLE, unbleached, scalded, edible	3.5	71.00	-	86.00	75.29
TRIPLE, honeycomb bleached	0.6	103.00	-	124.00	113.50
TRIPLE, honeycomb unbleached					
TRIPLE, omasum unbleached					
WEASAND MEAT					

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

	Lds	Wtd	Chng	Simple
BEEF VARIETY MEATS - FROZEN				
CHEEK MEAT, trmd, 70-75% lean	10.5	75.43		78.38
CHEEK MEAT, trmd, 70-75% eport	22.0	75.95		79.10
FEEET, nails off, skin on				22.00
HEAD MEAT, 60-70% lean	7.0	42.14		42.80
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out	19.0	31.21	2.71	30.30
HEARTS, regular, bone-out exp	1.0	40.00	6.22	38.20
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
LIVERS, selected, 2/box, export				
LIVERS, regular, 2/box				
LIVERS, regular, export, 2/box				
OXTAILS, selected, small box	1.0	184.00		184.00
SWEETBREADS, domestic				
SWEETBREADS, export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp	1.0	138.00		138.00
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				12.00
KIDNEYS, inedible				9.75
LIVERS, "				6.50
LUNGS, "				3.50
MELTS, "				3.25
SALIVARY GLANDS				9.00
BOXED FROZEN				

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		9,517		
	# Head	Wtd Avg		Change
45-DN#	289	274.58		-9.47
45-55#	376	240.42		-6.43
55-65#	2,313	209.98		-5.98
65-75#	2,885	197.92		-1.51
75-85#	2,981	194.15		-1.20
85-UP	673	187.33		-1.62

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 1,181,578 pounds
 Frozen Cuts 240,409 pounds

FRESH CHOICE & PRIME CUTS		# Of	Total	Wtd	Change from
IMPS	Sub-Primal	Trades	Pounds	Average	Week Ago
200A	Carcass, 3-way, 55/65	5	4,958	\$233.48	-7.04
202	Foresaddle	4	636	\$271.22	7.58
204	Rack, 8-Rib, light	14	1,368	\$552.98	64.00
204	Rack, 8-Rib, medium	117	25,871	\$452.06	-0.93
204	Rack, 8-Rib, heavy	5	1,075	\$436.76	
204A	Rack, chined	41	9,335	\$517.83	-5.24
204B	Rack, roast-ready	24	4,896	\$808.12	-35.30
204C	Rack, rst-rdy, frnchd	183	31,899	\$922.33	42.64
204D	Rack, rst-rdy, spcl	19	2,836	\$1,201.51	5.15
206	Shoulders	101	100,999	\$182.76	3.49
207	Shoulders, sq-cut	180	134,802	\$213.86	-2.00
208	Shoulders, sq-cut, bnls	26	3,863	\$389.23	9.37
209	Breast	99	41,414	\$93.63	-3.92
	Breast, Bulk	13	10,769	\$78.69	-3.50
209A	Ribs, Breast bns off	25	1,671	\$309.19	-26.80
210	Foreshank	279	44,025	\$303.30	4.46
231	Loins	44	4,538	\$293.01	-10.71
232	Loins, trimmed 4x4	82	16,748	\$349.60	-1.82
232	Loins, trimmed 2x2	3	64	\$626.95	151.57
232	Loins, trimmed 1x1	9	3,521	\$582.57	1.20
232A	Loins, short-cut, 2x2	13	2,340	\$466.87	-5.27
232A	Loins, short-cut, 1x1	98	25,739	\$523.34	19.04
232A	Loins, short-cut, 0x0	44	7,354	\$618.62	-21.49
232C	Loin, bnls, tied	6	189	\$1,273.01	-112.39
232E	Flank, untrimmed	14	28,580	\$57.27	1.84
233	Legs	62	30,243	\$256.81	-7.92
233A	Leg, trotter-off	241	84,602	\$258.79	0.56
233C	Leg, trtr-off, pt bnls	65	29,922	\$387.34	-6.79
233E	Leg, steamship	45	30,376	\$317.12	-3.30
233F	Hindshank	114	27,196	\$290.54	-2.22
234	Leg, Boneless, Tied	171	56,808	\$402.40	0.17
234A	Leg, shank off, bnls	70	17,832	\$397.07	-10.68
234B	Leg, 2-way bnls	5	1,124	\$387.64	6.95
234E	Leg, inside, bnls	83	16,270	\$516.01	-13.82
234G	Sirloin, boneless	22	1,682	\$460.33	17.50
235	Back	0			
236	Back, trimmed	19	234	\$574.88	0.47
238	Trimnings	36	3,295	\$261.71	13.45
239	Special trimnings	12	400	\$262.10	6.52
246	Tenderloin	4	87	\$1,074.66	
295	Lamb for stewing	48	11,854	\$430.03	-33.20
296	Ground lamb	94	14,123	\$364.64	18.02
	Necks	34	5,440	\$85.46	1.42

This complete weekly report can be found on the Market News website at www.ams.usda.gov/mmreports/lm_x1500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

The Weekly estimated net carcass lamb cut-out value for 11/19/2009 was \$211.17 for a 69 pound carcass, up \$2.05 per CWT compared to last week.

SLAUGHTER LAMB SUMMARY

(excerpted from National Sheep Summary)

Weekly Trend: Compared to last week slaughter lambs steady to 10.00 higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:

San Angelo: shorn and woolled 100-150 lbs 85.00-96.00.
Eastern Area (VA and PA): woolled 90-110 lbs 106.00-140.00; 110-130 lbs 103.00-111.00; 130-160 lbs 95.00 in VA and in PA 90-110 lbs 110.00-128.00; 110-130 lbs 108.00-120.00; 130-150 lbs 96.00-114.00; 150-200 lbs 84.00-102.00.

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

1300: Slaughter lambs shorn and woolled 130-145 lbs 91.10-100.00 (wtd avg 95.95); no dressed sales reported.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION
 (In Millions of Pounds excluding Condemned)

Week Ended 11/21/2009	Current		Chng	AVERAGE WEIGHTS	
				Live	Drsd
Beef	492.8	0.0	Cattle	1306	783
Calf & Veal	2.8	0.0	Calves/Vealers	247	148
Pork	471.9	1.6	Hogs	273	204
Lamb & Mutton	3.3	-2.9	Sheep & Lambs	135	67
Totals	970.8	0.7			

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 11/12/2009 - 11/18/2009

NON-PACKER OWNED	Head	Range	Wt. Ave.	Change
Hide-Off, 255-315 Lbs.	4891	205.00-223.00	215.25	0.44
PACKER OWNED				
Hide-Off, 255-315 Lbs.	2456	220.00-223.00	220.95	0.10
COMPOSITE				
Hide-Off, 255-315 Lbs.	7347	205.00-223.00	217.15	0.40
North East		216.00-223.00	220.04	0.32
North Central		205.00-223.00	213.99	0.11

Special Fed Veal Slaughter for:	Year Ago	YTD	YTD
Week ending:	11/14/09	11/07/09	11/15/08
Northeast	3,852	3,631	3,384
North Central	3,881	4,528	4,504
Total NE & NC	7,733	8,159	7,888

Special Fed Veal Dressed Weights	Year Ago	YTD	YTD
Week ending:	11/14/09	11/07/09	11/15/08
Northeast	271.7	278.2	268.5
North Central	276.7	275.2	286.2
Total NE & NC	274.2	276.5	278.6

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 CUTOUT VALUE

Boxed beef cutout values were generally steady on moderate to good demand and moderate to heavy offerings. Load counts peaked in the middle of the week with some of the highest load counts we have seen in months. While impressive movement was seen in most cuts, the most noticeable volumes were in chuck rolls and inside rounds. And yet, despite unloading such large volumes, packers managed to keep their prices fairly consistent with last week, with only minor weakening in the rib and round which was counter balanced by firmer prices in loin primal. Forward business was average, with moderate activity seen in chuck rolls and inside rounds at prices higher than the current spot market. Beef trimmings moved higher this week on light to moderate demand and offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT

Lean boneless processing beef prices were mostly 1.00 to 4.00 lower this week on moderate to heavy offerings. Trading activity was moderate with light to moderate demand. Early week market activity on imported beef was slow with price levels mostly 1.00 to 2.00 lower compared to last week. The weaker domestic market pressured imported beef prices. Strong food service demand and tight supplies offset some of the weakness in the marketplace. Cow cuts were mixed on light to moderate demand and offerings. Chuck, round and loin cuts finished lower while rib cuts were mixed. Fresh and frozen flanks finished higher on active trading. 100% lean items were slightly higher with the exception of flats and eyes which closed slightly lower.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE

Trading levels for retail cuts, bone-in loins and butts, rebounded this week in spite of the upcoming holiday. Some retailers were preparing for ads post holiday that will highlight pork in particular regions. Although the bone-in loin market inched higher, boneless prices remained under pressure as supplies were abundant. Light weight bone-in ham price levels garnered a premium this week, as the seasonal increase in demand combined with heavier live hog weight, currently arriving for slaughter. At the same time, demand for heavier hams was light to moderate while inventories accrued at a steady pace pressuring price levels lower. Offerings for seedless bellies continued to outpace demand as inventories swell. Although movement of bacon at the retail level was slow as retailers are featuring other competitive proteins for the holiday season next week. Lean trimmings experienced a two-tiered market with most trades being on the lower end as demand was mostly light to moderate.

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

Trading on major variety meats increased late in the week as both domestic and export demand increased. The added demand for cheek meat was spurred by lower asking prices which became more appealing to buyers. In contrast, with both domestic and international holidays approaching and export buyers needing to restock their inventories which had been drawn down in recent weeks, head meat and hearts traded at higher price levels.

Trading active continued to be good on pork varieties as export interest buoyed the market as the holiday season approaches. Additionally, seasonal variety meats began to make their appearance on the sheet.

Market activity on tallow and greases was slow this week. Good chemical demand prompted higher prices on Chicago packer and renderer tallow. Chicago edible tallow and lard finished steady. Central choice white and yellow grease continued to move higher on good demand for moderate offerings. The Gulf markets were quiet.

Protein feed supplements experienced moderate to active trading this week. Feed demand was good as buyers were covering their needs through the holiday. Offerings were moderate. Central Panhandle and pork meal and bone meal all finished higher. Pork blood meal ended steady to higher while Panhandle blood meal finished steady to lower. Demand was moderate to good for mostly light offerings. The blood meal market ended two tiered with rail cars selling at a discount to trucks.

Trading on major packer hides continued to be slow. Demand and offerings were light. Light cattle slaughters and well sold forward positions gave packers the upper hand. Tanners needing hides had to pay higher prices. In light tests, Heavy Native Steers, Dairy Cows and Branded Steers all ended the week higher.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was 0.40 higher on light to moderate offerings and good demand. Harvest numbers compared to last week were nearly 5% lower. Dressed weights were down 6.5 pounds in the Northeast, up 1.5 pounds in the North Central area, with the composite down 2.3 pounds compared to last week.

Special fed veal cut prices were mostly steady, with a lower undertone noted. Consumers continue to dine in and are opting to purchase other meat proteins. Demand light to moderate with slow to moderate market activity.

LAMB: CARCASS & PELTS

Carcass lamb sales for the week, as of 11/19/2009 were mostly lower; 65#'s and down trended lower; 65 and up trended 1.39-1.91 lower.

Packer sorted green salted pelts steady. Demand moderate on higher quality pelts, light on lower quality pelts. Movement slow to moderate, with China remaining the only active market player.

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

BEF #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	251.50	
U70	Foresaddles	86-147 lbs	235.00	
	Forequarters	43-74 lbs	232.50	
	Necks, bone-in	24-28 lbs	150.00	
	Breast	10-18 lbs	87.50	
	Foreshank	3-5 lbs	262.50	
	Oso Buco, foreshank	2-8 lbs	455.00	
	Shoulder, full	65-85 lbs	215.00	
	Chuck, square cut	39-68 lbs	155.00	
	Chuck rolls, skinned	5-10 lbs	332.50	
	Chuck, Shoulder Clod	4-9 lbs	387.50	
	Hotel Racks, 8 rib	15-26 lbs	377.50	
U72	Hotel Racks, 7 rib	14-25 lbs	400.00	-15.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	732.50	-2.50
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	800.00	
	Rack, Ribeye	3-9 lbs	1625.00	
U76	Hindsaddles	89-153 lbs	337.50	
	Hindquarters	45-76 lbs	347.50	
	Loins, regular	18-36 lbs	280.00	
U71	Loins, 4x4, trimmed	18-30 lbs	422.50	
	Strip Loins, bnls, 0x0	5-up lbs	1050.00	
	Loin, Short, Tenderloin	1-up lbs	1035.00	
U77	Legs, double	68-117 lbs	342.50	
	Legs, single	34-59 lbs	387.50	
	Legs, slices, retail		675.00	
	Legs, TBS 4-piece	27-47 lbs	720.00	
	Legs, TBS 3-piece	24-39 lbs	780.00	
U73	Legs, BHS heel-out	27-42 lbs	495.00	
	Legs, Sknd, butt tenderloin	5-up lbs	890.00	
U74	Top Rnd Sknd, cap-off	10-15 lbs	862.50	
	Hindshank	5-8 lbs	382.50	
	Oso Buco, Hindshank	2-8 lbs	775.00	
	Stew Meat, regular		250.00	
U78	Bnls Veal Trimnings 75-80% Lean		102.50	
	Bnls Veal Trimnings 80-90% Lean		170.00	
	Hvy Nature Green Hides(per piece)		38.00	