



USDA DAILY NATIONAL LAMB MARKET SUMMARY

~ Livestock, Meat, Pelt, & Wool Markets ~

Wednesday, March 4, 2009

Vol 16, No. 035

NATIONAL U.S. DAILY LAMB CARCASS REPORT

Negotiated sales for delivery within 14 calendar days, FOB Plant basis

DAILY CHOICE AND PRIME, YG 1-4		Head	1,630
Weight	Head	Wt Avg	
45-DN	39	319.21	
45-55#	43	247.77	
55-65#	227	249.07	
65-75#	432	212.35	
75-85#	530	207.39	
85-UP	359	201.90	

NATIONAL WEEKLY COMPREHENSIVE LAMB CARCASS REPORT - Friday, Feb 27, 2009

Combined Negotiated, Formula and Forward Contract sales for delivery within 14 calendar days, FOB Plant basis.

Items with no entries indicate non-reportable trades.

CHOICE AND PRIME, YG 1-4		Head	12,110
Weight	Head	Wt Avg	
45-DN	120	280.82	
45-55#	314	251.41	
55-65#	1,473	230.37	
65-75#	3,276	209.11	
75-85#	4,430	203.54	
85-UP	2,497	197.56	

CHOICE AND PRIME, YG 5		Head	523
Weight	Head	Wt Avg	
45-DN	0		
45-55#	0		
55-65#			
65-75#			
75-85#			
85-UP			

CERTIFIED FRESH AMERICAN LAMB		Head	
Weight	Head	Wt Avg	
UNGRADED		Head	246
Weight	Head	Wt Avg	
45-DN	19	169.74	
45-55#	18	169.83	
55-65#	53	152.39	
65-75#	64	149.59	
75-85#	37	136.96	
85-UP	55	148.10	

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	1,119,739 pounds
Frozen Cuts	353,551 pounds

Items with no entries indicate non-reportable trades.

FRESH CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
200A	Carcass, 3-way, 55/dn				
200A	Carcass, 3-way, 55/65	5	1,404	\$399.06	(0.44)
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle	4	1,422	\$276.77	
203	Bracelet				
204	Rack, 8-Rib, light	4	501	\$530.31	(0.11)
204	Rack, 8-Rib, medium	67	11,319	\$526.01	6.30
204	Rack, 8-Rib, heavy	9	3,813	\$490.66	2.96
204A	Rack, chined	37	8,108	\$660.83	13.51
204B	Rack, roast-ready	29	7,852	\$874.16	(39.78)
204C	Rack, roast-ready, frenched	146	24,740	\$1,059.56	3.13
204D	Rack, roast-ready, special	21	5,233	\$1,319.57	(13.93)
206	Shoulders	83	99,440	\$180.48	(0.31)
207	Shoulders, square-cut	151	122,006	\$207.45	(0.50)
208	Shoulders, square-cut, bnls	21	3,472	\$396.22	0.35
209	Breast	88	45,148	\$92.94	(0.17)
	Breast, bulk	20	29,543	\$68.43	(1.50)
209A	Ribs, Breast bones off	23	1,712	\$359.60	(5.01)
210	Foreshank	247	39,891	\$317.73	(2.05)
229	Hindsaddle, long-cut				
230	Hindsaddle				
231	Loins	16	2,129	\$265.29	(3.73)
232	Loins, trimmed 4x4	58	19,465	\$327.26	1.24
232	Loins, trimmed 2x2	3	991	\$417.45	0.00
232	Loins, trimmed 1x1	12	6,493	\$544.77	0.07
232	Loins, trimmed 0x0				
232A	Loins, short-cut, 2x2	15	1,868	\$440.62	1.73
232A	Loins, short-cut, 1x1	77	22,480	\$531.53	(1.21)
232A	Loins, short-cut, 0x0	42	10,761	\$624.06	(2.12)
232C	Loins, bonelless, tied	5	176	\$1,284.80	10.71
232E	Flank, untrimmed	22	28,704	\$48.86	(0.83)
233	Legs	68	28,395	\$264.00	5.55
233A	Leg, trotter-off	188	71,475	\$261.75	(3.03)
233C	Leg, trotter-off, partial bnl	40	5,512	\$410.36	(0.33)
233E	Leg, steamship	23	6,932	\$343.08	(5.46)
233F	Hindshank	56	17,037	\$307.69	(0.58)
234	Leg, Boneless, Tied	140	48,391	\$387.00	(3.17)
234A	Leg, shank off, bnls	59	12,717	\$419.64	1.09
234B	Leg, 2-way boneless	7	1,530	\$390.82	(1.37)
234C	Leg, bottom, boneless				
234D	Leg, outside, boneless				
234E	Leg, inside, boneless	75	12,466	\$498.31	(7.22)
234F	Leg, sirloin tip, bnls				
234G	Sirloin, boneless	20	2,561	\$410.29	(16.30)
235	Back	3	185	\$406.80	0.00
236	Back, trimmed	16	213	\$570.46	3.54
238	Trimings	27	2,635	\$243.82	(2.27)
239	Special trimings	6	660	\$201.00	(6.20)
244	Loin, boneless, 3-way				
245	Sirloin	3	757	\$432.80	0.00
246	Tenderloin	4	47	\$1,147.87	0.00
295	Lamb for stewing	53	13,839	\$471.70	0.93
296	Ground lamb	115	18,509	\$360.91	(0.54)
	Necks	28	4,833	\$64.36	(4.57)

FROZEN CHOICE & PRIME CUTS					
IMPS	Sub-Primal	# Of Trades	Total Pound	Weighted Average	Change from Prior Days
204	Rack, 8-Rib, medium	13	17,651	\$430.28	2.83
204A	Rack, chined	3	2,881	\$564.07	
204C	Rack, roast-ready, frenched	3	1,602	\$939.37	
209	Breast	3	15,660	\$77.89	0.00
	Breast, bulk	4	50,316	\$62.79	0.00
209A	Ribs, Breast bones off	5	528	\$285.51	(2.27)
210	Foreshank	6	2,335	\$322.28	(0.78)
232	Loins, trimmed 4x4	4	4,768	\$310.83	0.00
232A	Loins, short-cut, 1x1	6	24,341	\$434.25	18.79
232A	Loins, short-cut, 0x0	3	85	\$729.12	0.00
232E	Flank, untrimmed	3	780	\$62.69	
233A	Leg, trotter-off	3	23,836	\$240.13	(1.19)
233F	Hindshank	3	3,555	\$289.05	
234	Leg, Boneless, Tied	15	8,864	\$365.80	(26.48)
234E	Leg, inside, boneless	3	225	\$542.42	
238	Trimings	11	15,686	\$84.03	14.33
295	Lamb for stewing	31	9,530	\$417.27	10.56
296	Ground lamb	27	3,500	\$324.61	14.63
	Necks	23	58,698	\$33.59	0.09

SLAUGHTER UNDER FEDERAL INSPECTION

Wednesday, March 04, 2009 (est)			
Week Ago (est)	9,000	Week to Date (est)	27,000
Year Ago (act)	11,000	Same Pd Lt Wk (est)	25,000
		Same Pd Lt Yr (act)	31,000

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOOUT

Based on 5-Day Rolling weighted average FOB plant prices collected under Mandatory Price Reporting and industry yields.

CUTS	FOB PRICE	CHANGE	%CARCASS	LBS.	
FORESADDLE					
204	RACK, 8-RIB MEDIUM	526.01	6.30	10.77%	7.76
209	BREAST **	75.33	-0.08	8.85%	6.37
207	SHOULDERS, SQ-CUT	207.45	-0.50	23.53%	16.94
210	FORESHANK	317.73	-2.04	3.82%	2.75
	NECK **	35.93	-1.14	2.22%	1.60
HINDSADDLE					
232	LOINS, TRIMMED 4X4	327.26	1.24	10.97%	7.90
232E	FLANK UNTRIMMED **	49.23	-0.46	3.39%	2.44
233A	LEG, TROTTER OFF	261.75	-3.02	31.88%	22.96

GROSS CARCASS VALUE:	246.13	-0.39	95.45%	68.72
FORESADDLE VALUE	254.26	0.92	49.20%	35.43
HINDSADDLE VALUE	261.72	-1.82	46.24%	33.30

Carcass value less process/packageing per cwt cost of \$31.50
NET CARCASS VALUE 214.63 -0.39

* Shrink and trim of 3.28 lb's not reflected in cutout value
* Based on Actual Federally Inspected Slaughter Carcass Weight of 72 lbs. for W/E 2/14/09, down 1 pound from last week.
**Includes Fresh and Frozen Product

NATIONAL SHEEP SUMMARY for Wednesday, March 04, 2009

Compared with last week at Fredericksburg, TX slaughter lambs steady. Feeder lambs steady.

Slaughter Lambs: Choice and Prime 1-2 90-150 lbs:
Fredericksburg: 100-160 lbs 78.00-89.00.

Slaughter Lambs: Good and Choice 1-2:
Fredericksburg: 40-80 lbs 139.00-156.00.

Slaughter Ewes:
Fredericksburg: Utility and Good 1-3 39.00-44.50.

Feeder Lambs: Medium and Large 1-2:
Fredericksburg: 60-70 lbs 116.00-117.00.

Replacement Ewes: Medium and Large 1-2:
Fredericksburg: baby tooth to solid mouth 130-140 lbs 46.00-59.00 cwt.

TEXAS SHEEP EXPORT FIGURES

TUE 03/03/2009	WEEK-TO-DATE	YR-TO-DATE	2009		PERCENT CHANGE
			2009	2008	
Slaughter					
Lambs	0	0	0	0	
Ewes	0	0	13,383	20,905	
Breeding Males	0	0	0	0	
Breeding Females	0	0	0	0	
Total	0	0	13,383	20,905	-35.98%

SPECIAL REPORTS

RECORD LOW FOR JANUARY LAMB AND MUTTON PRODUCTION

Beef production, at 2.12 billion pounds, was 5 percent below the previous year. Cattle slaughter totaled 2.72 million head, down 6 percent from January 2008. The average live weight was up 15 pounds from the previous year, at 1,306 pounds.
Veal production totaled 12.0 million pounds, 6 percent above January a year ago. Calf slaughter totaled 84,700 head, 19 percent above January 2008. The average live weight was down 24 pounds from last year, at 245 pounds.
Pork production totaled 2.03 billion pounds, 6 percent below the previous year. Hog kill totaled 9.92 million head, 6 percent below January 2008. The average live weight was down 1 pound from the previous year, at 272 pounds.
Lamb and mutton production, at 13.3 million pounds, was 10 percent below January 2008. Sheep slaughter totaled 189,400 head, 11 percent below last year. The average live weight was 141 pounds, up 2 pounds from January a year ago.

Commercial Red Meat Production: United States 1/

Type	Jan 2008	Dec 2008	Jan 2009	Jan 09 % of 2008	Jan 2/ 2009	% of 08
:	:	:	:	:	:	:

	Million Pounds	Percent	Million Pounds	Percent
Beef	2,232.0	2,082.0	2,118.4	95
Veal	11.3	13.3	12.0	106
Pork	2,157.8	2,052.0	2,026.0	94
Lamb & Mutton	14.8	15.4	13.3	90
Total Red Meat	3/4,415.9	4,162.7	4,169.6	100

1/ Based on packers' dressed weights and excludes farm slaughter.
2/ Accumulated totals and percentages based on unrounded data.
3/ Totals may not equal sum of the parts due to rounding.