WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: February 28, 2009 VOLUME 18, NO. 008

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	02/23(Est)	118,000	4,000	425,000	8,000
TUESDAY	02/24(Est)	124,000	4,000	426,000	8,000
WEDNESDAY	02/25(Est)	125,000	4,000	429,000	9,000
THURSDAY	02/26(Est)	121,000	3,000	422,000	9,000
FRIDAY	02/27(Est)	111,000	4,000	412,000	7,000
SATURDAY	02/28(Est)	19,000		65,000	
TOTAL FOR THE WEEK :		**618,000**	**19,000**	**2,179,000**	**41,000**
CHANGE FROM PREV WK:		**3,000**		**-35,000**	**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.

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE 600-900	SELECT 600-900
	Primal Rib	185.92	184.05
	Primal Chuck	108.39	108.05
	Primal Round	124.15	122.25
	Primal Loin	179.12	176.70
	Primal Brisket	98.22	96.86
	Primal Short Plate	95.66	96.48
	Primal Flank	79.92	78.87

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
02/27	189	102	14	71	376	132.21	130.55
02/26	224	147	20	61	453	132.65	131.25
02/25	159	85	23	78	346	134.07	131.70
02/24	161	81	39	42	323	133.81	132.68
02/23	130	45	12	65	253	133.74	133.83
U78	**WEEKLY AVERAGE**					**133.30**	**132.00**
	CHANGE FROM PRIOR WEEK					**(1.46)**	**(2.27)**

CHOICE/SELECT SPREAD: 1.29

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): 1,750

CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts	**864.23**	**loads**	**34,569,082**	**pounds**
Select Cuts	**460.14**	**loads**	**18,405,515**	**pounds**
Trimmings	**108.41**	**loads**	**4,336,312**	**pounds**
Coarse Grinds	**317.68**	**loads**	**12,707,252**	**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	22	44,880	282.75	325.00	291.24
U1	109E 1	Rib, ribeye, lip-on, bn-in	166	854,044	339.10	417.00	367.59
U2	112A 3	Rib, ribeye, bnls, light	59	71,555	418.25	495.00	457.07
U16	112A 3	Rib, ribeye, bnls, heavy	282	1,087,815	382.00	445.00	411.28
	113A 1	Chuck, square-cut, 2 piece					
	113C 1	Chuck, semi-bnls, neck/off	45	341,466	120.30	139.00	126.33
	113C 3	Chuck, semi-bnls, neck/off					
	3	Chuck, semi-bnls n/o sh-cut	10	27,360	127.00	150.00	140.68
U3 C12	114 1	Chuck, shoulder clod	65	333,725	126.91	155.00	136.14
U81	114A 3	Chuck, shoulder clod, trmd	206	2,179,053	137.75	164.00	143.39
	114D 3	Chuck, clod, top blade	97	215,201	198.50	243.50	221.45
	114E 3	Chuck, clod, arm roast	44	473,792	179.41	224.50	187.17
	114F 5	Chuck, clod tender	100	106,308	217.00	299.50	276.56
U4	115 1	Chuck, 2-piece, boneless	52	500,713	132.00	152.00	138.53
U80	116A 3	Chuck, roll, lxl, neck/off	450	4,246,997	150.00	182.00	157.36
U36	116B 1	Chuck, chuck tender	201	644,185	164.00	193.60	171.40
U5	3	Chuck roll, retail ready	26	509,842	163.00	192.28	171.25
U7	120 1	Brisket, deckle-off, bnls	255	2,294,444	130.00	163.50	145.94
U82	120A 3	Brisket, point/off, bnls	108	188,969	230.00	262.30	240.24
U9	123A 3	Short Plate, short rib	148	433,524	153.00	205.00	164.14
	130 4	Chuck, short rib	122	349,275	120.14	175.00	141.04
	160 1	Round, bone-in	44	97,629	134.00	164.50	146.31
U11	161 1	Round, boneless	39	228,105	144.00	167.00	152.62
U93	3	Round, bnls/peeled heel-out	15	75,147	159.50	191.00	164.89
	167 1	Round, knuckle					
U12	167A 4	Round, knuckle, peeled	361	1,911,239	157.66	187.50	167.23
U13	168 1	Round, top inside round	219	1,444,630	149.50	175.00	157.73
U84	168 3	Round, top inside round	213	2,969,010	160.00	185.00	165.79
U90	169 5	Round, top inside, denuded	107	301,181	184.00	212.00	198.69
	3	Round, top inside, side off	18	368,371	173.75	194.00	179.60
U14	170 1	Round, bottom gooseneck	58	105,220	140.00	168.00	149.13
U31	171B 3	Round, outside round	340	2,102,979	142.00	173.00	154.92
U15	171C 3	Round, eye of round	305	817,148	180.66	220.00	195.19
U92	3	Round, flat/eye, heel-out	0	0			
U17	174 1	Loin, short loin, 2x3	23	27,956	280.00	307.00	289.83
U88	174 3	Loin, short loin, 0x1	208	1,224,436	323.60	381.50	342.43
	175 3	Loin, strip loin, 1x1	26	152,339	325.00	369.00	329.71
	180 1	Loin, strip, bnls, heavy					
U32	1	Loin, strip loin bnls. 1x1	127	232,001	338.00	393.00	364.26
U87	180 3	Loin, strip, bnls, 0x1	285	1,063,419	386.62	443.00	411.85
	184 1	Loin, top butt, bnls, heavy	70	102,076	210.25	245.00	225.33
U89	184 3	Loin, top butt, boneless	179	697,022	210.00	260.00	235.51
U29	185A 4	Loin, bottom sirloin, flap	244	1,341,787	238.00	283.00	249.70
	185B 1	Loin, ball-tip, bnls, light	29	32,139	169.90	194.50	176.93
U34	185B 1	Loin, ball-tip, bnls,heavy	187	264,945	183.00	212.00	194.94
U27	185C 1	Loin, sirloin, tri-tip	135	257,763	214.00	250.00	233.79
	185D 4	Loin, sirloin, tri-tip, pld	108	134,663	300.00	350.00	317.19
U20	189A 4	Loin, tndrloin, trmd, light					
	189A 4	Loin, tndrloin, trmd,heavy	250	989,234	552.44	680.00	572.61
U86	191A 4	Loin, butt tender, trimmed	75	102,121	542.55	615.00	570.20
U21	193 4	Flank, flank steak	168	443,020	275.00	345.97	304.73

Select Cuts, Fat Limitations 1-6

BPN#	IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
	109A 1	Rib, roast-ready, heavy					
U1	109E 1	Rib, ribeye, lip-on, bn-in	108	351,299	322.00	378.60	344.41
U2	112A 3	Rib, ribeye, bnls, light	59	208,563	395.25	465.50	441.57
U16	112A 3	Rib, ribeye, bnls,heavy	200	497,268	382.00	440.50	415.99
C13	113A 1	Chuck, square-cut, 2 piece					
	113C 1	Chuck, semi-bnls, neck/off	75	480,199	120.30	145.00	127.78
	113C 3	Chuck, semi-bnls, neck/off					
	3	Chuck, semi-bnls n/o sh-cut	3	6,378	146.40	150.00	148.76
U3	114 1	Chuck, shoulder clod	44	194,879	126.91	153.00	132.90
U81	114A 3	Chuck, shoulder clod, trmd	167	1,689,136	139.62	161.00	145.93
	114D 3	Chuck, clod, top blade	3	15,080	185.00	238.00	187.58
	114E 3	Chuck, Clod, Arm Roast					
	114F 5	Chuck, clod tender	40	41,917	207.00	285.00	265.11
U4 C14	115 1	Chuck, 2-piece, boneless	80	143,134	133.00	152.00	142.07
U80	116A 3	Chuck, roll, lxl, neck/off	285	2,836,552	149.62	179.00	156.11
U36	116B 1	Chuck, chuck tender	73	197,582	160.00	191.50	177.44
U5	3	Chuck roll, retail ready	5	88,137	163.00	164.00	163.77
U7 C15	120 1	Brisket, deckle-off, bnls	146	1,365,089	131.00	158.00	143.00
U82	120A 3	Brisket, point/off, bnls	22	13,908	240.97	262.00	249.98
U9 C16	123A 3	Short Plate, short rib	91	646,237	139.50	212.00	149.05
	130 4	Chuck, short rib	46	109,017	131.00	175.00	143.13
C18	160 1	Round, bone-in	21	47,152	132.00	161.25	143.01
U11 C19	161 1	Round, boneless	36	82,198	149.00	175.50	153.98
U93	3	Round, bnls/peeled heel-out	11	41,434	156.00	189.00	167.97
	167 1	Round, knuckle	10	20,044	141.00	167.00	162.87
U12	167A 4	Round, knuckle, peeled	199	805,865	160.00	189.00	167.77
U13 C20	168 1	Round, top inside round	184	955,078	151.00	175.00	157.97
U84	168 3	Round, top inside round	128	743,902	161.63	186.00	166.71
U90	169 5	Round, top inside, denuded	47	52,613	193.00	216.50	200.82
	3	Round, Top Inside, side off					
U14 C21	170 1	Round, bottom gooseneck	43	215,640	140.00	160.00	146.72
U31	171B 3	Round, outside round	173	690,941	142.00	178.50	155.03
U15	171C 3	Round, eye of round	166	351,092	173.66	225.00	195.61
U92	3	Round, flat/eye, heel-out	0	0			
U17	174 1	Loin, short loin, 2x3	17	5,724	275.00	322.40	294.13
U88	174 3	Loin, short loin, 0x1	125	263,899	322.00	376.50	341.78
	175 3	Loin, strip loin, 1x1	16	96,555	278.00	359.00	319.62
	180 1	Loin, strip, bnls, heavy	12	7,237	305.00	350.00	315.89
U32	1	Loin, Strip Loin Bnls. 1x1	51	40,124	341.50	383.00	368.24
U87	180 3	Loin, strip, bnls, 0x1	112	370,266	368.00	424.00	384.16
	184 1	Loin, top butt, bnls, heavy	99	317,222	195.00	236.00	220.70
U89	184 3	Loin, top butt, boneless	90	513,140	210.00	257.50	236.84
U29	185A 4	Loin, bottom sirloin, flap	55	489,171	238.00	282.10	252.28
	185B 1	Loin, ball-tip, bnls, light	17	36,120	169.41	191.50	174.28
U34	185B 1	Loin, ball-tip, bnls,heavy	78	157,926	185.00	203.00	196.70
U27	185C 1	Loin, sirloin, tri-tip	65	154,136	226.50	255.50	243.41
	185D 4	Loin, sirloin, tri-tip, pld	14	8,863	309.00	345.00	335.27
U20	189A 4	Loin, tndrloin, trmd, light					
	189A 4	Loin, tndrloin, trmd,heavy	141	347,474	520.00	630.00	560.77
U86	191A 4	Loin, butt tender, trimmed	52	68,012	542.55	580.00	558.32
U21	193 4	Flank, flank steak	68	137,568	272.33	341.39	303.46

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

U10	124 4	Rib, Back Ribs, Fresh	30	33,362	60.00	120.50	91.69
	124 4	Rib, Back Ribs, Frozen	115	357,585	56.50	90.00	69.42
U8	121D 4	Plate, Inside Skirt	178	569,719	231.00	281.50	249.37
	121C 4	Plate, Outside Skirt	125	456,295	193.00	235.00	209.64
	121E 6	Plate, Outside Skirt, pld	82	232,233	300.00	342.00	320.98
U35		Cap and Wedge Meat	367	2,311,012	151.00	195.25	163.70
		Pectoral Meat	197	469,915	210.40	255.00	237.17

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

U25	Ground Beef 73%	271	2,332,558	92.70	129.50	107.71
	Ground Beef 75%	26	189,260	112.18	132.00	117.66
U26	Ground Beef 81%	421	3,079,076	102.00	134.50	115.61
	Ground Beef 85%	44	71,919	145.00	179.50	155.07
	Ground Beef 90%	6	9,164	173.00	195.00	180.56
U23	Ground Beef 93%	198	536,954	160.20	202.00	184.75
	Ground Beef Chuck	189	2,097,722	110.60	145.20	124.18
	Ground Beef Round	135	484,192	140.00	156.30	146.89
	Ground Beef Sirloin	36	146,300	195.00	247.60	216.93

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

	Blended Ground Beef 73%	97	384,409	101.20	144.00	119.03
	Blended Ground Beef 75%					
C22	Blended Ground Beef 81%	185	1,619,436	112.10	161.00	132.89
C30	Blended Ground Beef 85%	35	237,577	148.50	168.75	155.97
	Blended Ground Beef 90%	72	186,375	149.00	197.00	182.59
	Blended Ground Beef 93%					
	Blended Ground Beef Chuck	35	194,393	125.23	164.00	138.74
	Blended Ground Beef Round	52	193,586	148.75	191.90	167.78
	Blended Ground Beef Sirloin	58	377,605	199.68	222.00	212.68

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23	Fresh 50% lean trimmings	139	4,114,482	74.58	87.00	82.05
	Frozen 50% lean trimmings	14	221,830	71.50	105.25	85.99

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.

CURRENT VOLUME - (one load equals 40,000 pounds)

Central	99.26	loads	--	3,970,555	pounds
National	239.80	loads	--	9,592,005	pounds
East Coast	20.14	loads	--	805,515	pounds
West Coast	11.92	loads	--	476,623	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Lean					
Fresh 92-94%	16	265,154	$139.00	$146.50	$143.87
Frozen 92-94%					
Fresh 90%	73	2,103,904	$132.00	$139.50	$135.07
Frozen 90%	5	18,000	$135.00	$154.00	$146.32
Fresh 85%	39	946,149	$122.00	$131.00	$124.11
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	10	202,300	$103.60	$108.00	$105.99
Frozen 75%					
Fresh 73%	2	80,000	$104.20	$104.20	$104.20
Frozen 73%					
Fresh 65%	14	355,048	$85.80	$96.00	$90.94
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - National

		# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Lean						
Fresh 92-94%		36	618,495	$139.00	$150.80	$146.14
Frozen 92-94%						
Fresh 90%	**U6**	95	2,473,011	$132.00	$142.00	$135.57
Frozen 90%		5	18,000	$135.00	$154.00	$146.32
Fresh 85%	**U24**	50	1,161,289	$121.25	$131.00	$124.46
Frozen 85%						
Fresh 81%						
Frozen 81%						
Fresh 75%		12	218,149	$103.60	$108.00	$105.88
Frozen 75%						
Fresh 73%		2	80,000	$104.20	$104.20	$104.20
Frozen 73%						
Fresh 65%		32	683,749	$80.40	$96.00	$90.54
Frozen 65%						
Fresh 50%	**C23**	139	4,114,482	$74.58	$87.00	$82.06
Frozen 50%		15	224,830	$71.50	$105.25	$86.25
Bull Product						
Fresh 94-96%						
Frozen 94-96%						

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Lean					
Fresh 92-94%	20	353,341	$145.50	$150.80	$147.85
Frozen 92-94%					
Fresh 90%	18	319,185	$136.00	$142.00	$139.01
Frozen 90%					
Fresh 85%	3	88,989	$125.74	$129.00	$128.70
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	1	44,000	$92.00	$92.00	$92.00
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range		Weighted Average
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	4	49,922	$133.25	$135.00	$134.56
Frozen 90%					
Fresh 85%	8	126,151	$121.25	$129.00	$124.04
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	2	15,849	$104.00	$105.00	$104.50
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	17	284,701	$80.40	$94.25	$89.83
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 10.0 Loads Reported.

	Lds	Weekly Range Avg	Change
UT, brk 2-4 450/up			
UT, bon 1-3 400/up	5.0	76.00	
Cutter 1-2 350/up	5.0	76.00	
Bulls 500/up YG			

NATIONAL WEEKLY CUTTER COW CUTOUT 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.

	Cutter 90% 350#/up
Current Cutout Value:	**$106.65**
Change from prior day:	**($1.21)**

Item		Price	Value	Change
90% lean		$135.57	$75.70	($1.22)
100% lean inside round		$177.19	$4.11	$0.02
100% lean, flats and eyes		$161.59	$3.75	($0.02)
100% lean, S.P.B.		$159.23	$7.96	$0.03
Chuck Tender		$148.88	$1.49	
Knuckle	4-7 lbs.	$160.67	$4.06	($0.09)
Tenderloin	2-3 lbs.	$224.32	$1.19	($0.01)
Tenderloin	3-4 lbs.	$252.67	$1.87	($0.03)
Ribeye Roll	4-6 lbs.	$156.24	$1.64	$0.04
Ribeye Roll	6-8 lbs.	$157.98	$1.17	($0.04)
Ribeye Roll	8up lbs.	$161.40	$1.18	$0.04
Flank Steak		$180.25	$0.76	$0.04
Kidney, Edible		$20.39	$0.09	
Fat, inedible		$12.73	$0.30	$0.02
Bone		$5.76	$1.38	$0.01

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	74.44	loads	--	2,977,793	pounds
Cutter/Canner Cuts	5.53	loads	--	221,377	pounds
Boner/Breaker/Cutter/Canner	39.00	loads	--	1,560,092	pounds
100% Lean Items	35.20	loads	--	1,408,057	pounds
Frozen Cuts	8.49	loads	--	339,604	pounds

	IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
	BONER/BREAKER					
	112	Rib, ribeye roll, 6-8 lbs.	13	21,162	$177.62	($1.76)
	112	Rib, ribeye roll, 8-10 lbs.	91	366,058	$179.77	($0.08)
	112	Rib, ribeye roll, 10-up lbs.	66	261,280	$176.87	($1.98)
	112A	Rib, ribeye roll-lip-on, 8-dn lbs.	28	63,973	$212.73	$19.53
	112A	Rib, ribeye roll-lip-on, 8-up lbs.	11	36,328	$191.12	$12.06
C25		Chuck, boneless 85%	7	50,294	$144.03	$1.74
	120	Chuck, brisket	22	27,657	$153.95	$11.38
C24	168	Round, top inside, 10-dn lbs.				
	168	Round, top inside, 10-up lbs.	39	153,652	$156.32	($1.08)
	169A	Round, top inside c-off, 8-10 lbs.	11	110,976	$170.32	($0.35)
	169A	Round, top inside c-off, 10-14 lbs.	97	883,411	$168.45	($3.10)
	169A	Round, top inside c-off, 14-up lbs.	21	122,584	$174.52	$7.46
	171B	Round, outside round	29	176,776	$150.39	$1.35
	171C	Round, eye of round	36	107,370	$180.86	$0.13
		Loin, Semi-Bnls Short Loin, 13-dn lbs.				
		Loin, Semi-Bnls Short Loin, 13-up lbs.				
	180	Loin, strip, bnls, 7-9 lbs.	3	7,206	$145.69	
	180	Loin, strip, bnls, 9-up lbs.	19	77,684	$140.25	($8.92)
	182	Loin, sirloin butt				
	184	Loin, top sirloin butt	41	227,430	$142.28	($5.55)
	185A	Loin, bottom sirloin butt flap, bnls.	51	266,794	$166.70	($2.97)
	191A	Loin, butt tender, peeled	10	11,655	$280.29	($3.91)
	CUTTER/CANNER					
	112	Rib, ribeye roll, 4-6 lbs.	6	44,953	$153.13	($0.63)
	112	Rib, ribeye roll, 6-8 lbs.	22	101,944	$157.31	($7.83)
	112	Rib, ribeye roll, 8-up lbs.	17	74,480	$158.39	$3.88
	100% LEAN					
		Inside round - Combo	36	259,141	$174.97	$0.07
		Inside round - Boxed	46	182,344	$180.35	$0.06
		Outside round	8	64,575	$159.90	($3.39)
		Eye of round	28	38,869	$181.53	$1.08
		Flats and eyes - Combo	21	249,297	$158.92	$0.33
		Flats and eyes - Boxed				
		Striploin	67	239,428	$189.43	$4.43
		S.P.B. - Combo	37	374,403	$159.23	$0.73
		S.P.B. - Boxed				
	BONER/BREAKER & CUTTER/CANNER					
	116B	Chuck, chuck tender	53	178,819	$148.88	($0.23)
	167A	Round, knuckle, peeled	82	437,430	$160.67	($3.46)
	190	Loin, tenderloin, 2-3 lbs.	35	56,734	$224.32	($2.86)
	190	Loin, tenderloin, 3-4 lbs.	58	106,773	$252.06	($4.00)
	190	Loin, tenderloin, 4-5 lbs.	138	282,174	$271.24	$7.00
	190	Loin, tenderloin, 5-up lbs.	76	177,775	$278.22	$15.67
	193	Flank, flank steak	110	164,954	$184.17	$9.28
		Flank, rough	62	155,433	$167.57	$11.83
	FROZEN BONER/BREAKER					
	112	Rib, ribeye roll, 6-8 lbs.	5	37,193	$174.86	
	112	Rib, ribeye roll, 8-10 lbs.	10	162,087	$182.20	$11.12
	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, bnls, 7-9 lbs.				
	180	Loin, strip, bnls, 9-up lbs.				
	FROZEN CUTTER/CANNER					
	112	Rib, ribeye roll, 4-6 lbs.	6	42,887	$159.49	$7.91
	112	Rib, ribeye roll, 6-8 lbs.	5	8,075	$166.54	
	112	Rib, ribeye roll, 8-up lbs.				
	FROZEN BONER/BREAKER & CUTTER/CANNER					
	190	Loin, tenderloin, 2-3 lbs.				
	190	Loin, tenderloin, 3-4 lbs.	3	3,190	$273.07	
	190	Loin, tenderloin, 4-5 lbs.				
	190	Loin, tenderloin, 5-up lbs.				
	193	Flank, flank steak	7	30,354	$158.94	$11.77

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index		**CHOICE 600-900#**	**SELECT 600-900#**
Values	=>	$123.87	121.75
Change	=>	-2.39	-2.19

Index Reflects the Equivalent of 240,775 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	126.45	123.49
DEMAND (box) :	121.30	120.00
Current Spread	5.16	3.49
Grading % Brkdwn:	72.06%	27.94%

Weekly Equivalent Values for Outlying Beef Carcass Types

		Carcass Weights 400-500#	500-600#	600-900#	900-1000#	1000#/up
Qlty/Yld	(1)	-26.00	-9.55		-2.14	-20.00
Prime 1-3	9.14	$107.01	$123.46	$133.01	$130.87	$113.01
Certified	3.71	$101.58	$118.03	$127.58	$125.44	$107.58
Choice 1	2.73	$100.60	$117.05	$126.60	$124.46	$106.60
Select 1	0.28	$98.15	$114.60	$124.15	$122.01	$104.15
Stndrd 1-3	-13.67	$84.20	$100.65	$110.20	$108.06	$90.20
Prime 4	-4.31	$93.56	$110.01	$119.56	$117.42	$99.56
Choice 4	-12.45	$85.42	$101.87	$111.42	$109.28	$91.42

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
The estimated hide and offal value from a typical slaughter steer for the week averaged 6.54 per cwt. down -0.10 from last week and down -4.36 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 : 436.1
Total Loads TRIM/PROCESS PORK: 37.0

BPN#	C#	PORK CUTS	Lds	Weekly Averages Wtd	Chng	Simple
--------LOINS, BONE-IN, FRESH----------						
		Primal Cutout Value =		71.36	-2.45	
U40	C4	1/4" Trim 21#DN-LGT	20.0	91.88	-3.87	92.50
U61		1/8" Trm/less 21#DN-LGT	24.5	97.92	-3.85	97.38
U63		1/4" Bladeless	14.0	103.00		103.00
		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	130.00	1.96	128.83
		Tender-out FLO 8-13#				
		BNLS Strap-on 5-11#	19.5	116.49	-5.34	116.00
U55		BNLS Strap-off 5-11#	35.0	132.94	-11.85	132.63
		WHLE BNLS LOINS 9-13#	5.0	130.00		130.00
U60		BNLS SIRLOIN .75-1.5#	11.8	108.72	-3.08	109.20
		BONE-IN SIR 2.5-3.5#	13.3	81.09	-3.41	81.20
		BLADE ENDS 2-4#	1.0	62.50	2.50	62.50
U41		TENDERLOIN 1.25/DN#	6.6	217.43	-1.74	213.50
		LOIN BACKRIB (BOXED)				
		FRESH 1.5/DN#				
		" 1.75/DN#				
U56		" 1.75-2.00#				
U64		" 2.00/UP#	5.5	251.73	-0.84	252.00
--------PICNIC, FRESH----------						
		Primal Cutout Value =		38.01	-1.01	
U50		Smkr Trm, RS, combo	13.0	39.85	-0.30	41.00
		Smkr Trm, SS, combo	3.5	45.86	0.36	45.67
		Smkr Trm, SS, boxed	16.5	57.88	-0.89	58.25
		PICNIC CUSHION MEAT				
		Boxed 92% Fresh	12.0	80.63	-0.14	82.38
		Boxed 92% Frozen				
--------BOSTON BUTT5-10#,FRESH----------						
		Primal Cutout Value =		60.55	-3.24	
U42	C5	1/4" Trim 5-10#	77.0	70.98	-4.54	71.60
		1/8" Trim 5-10#				
		1/4" Trim Stk Rdy	3.0	80.00	-5.56	80.00
		1/8" Trim Stk Rdy	16.0	87.13	-6.17	87.00
		BNLS, Butt	3.0	83.50	-9.50	85.00
U43		combo's 11/UP#(SOW)				
--------SPARERIB, FRESH----------						
		Primal Cutout Value =		97.99	-2.02	
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	12.0	113.75	-1.54	113.90
		COMBOS 4.25#/DN				
U45		2 BAG/3 PCVAC4.25#/UP-MED	33.5	100.85	-3.32	101.50
		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 =		40.71	0.20	
U46	C7	17-20# Trim Spec 1	3.0	46.00	3.00	46.00
		20-23# Trim Spec 1	20.0	44.45	0.59	44.75
U62	C8	23-27# Trim Spec 1	31.0	42.23	1.03	42.20
		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	4.0	84.75	-0.70	84.75
		5 Muscle Group	5.0	86.50	6.28	84.25
		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 =		71.36	-0.95	
		SKIN-ON, TRIMMED				
U47		Fresh 10-12#				
U48		Fresh 12-14#	2.0	70.00	2.00	70.00
	C9	Fresh 14-16#	11.0	73.36	-1.64	73.33
	C10	Fresh 16-18#				
		Fresh 18-20#	1.0	57.00	-6.00	57.00
U49		Fresh 20-25#	1.0	45.00	-1.00	45.00
		SKINLESS,				
		Fresh 9-13#				
		Fresh 13-17#	5.0	63.00		63.00
		PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)				
		Combo 42% Fresh	7.0	23.29	-1.91	23.25
		Boxed 42% Frozen				
		Combo 72% Fresh	23.0	41.30	-3.12	41.67
		Boxed 72% Frozen	1.0	46.00		46.00
		BONELESS PICNIC MEAT				
U57	C11	Combo 72% Fresh	2.0	48.00	-2.39	48.00
		Boxed 72% Frozen				
		SKINNED JOWLS				
U58		Combo Fresh				
		Boxed Frozen	4.0	32.50		32.50
		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 Cutout Values Butt	Pic	Rib	Ham	Belly
02/23	72.0	56.19	72.19	61.78	32.86	99.78	40.41	71.76
02/24	136.8	56.02	71.03	60.10	36.40	98.15	40.66	71.27
02/25	105.9	56.43	70.47	60.20	40.59	96.72	41.26	71.26
02/26	89.5	56.57	71.97	60.91	40.06	97.15	40.65	71.26
02/27	69.0	56.35	71.13	59.75	40.12	98.17	40.57	71.26
-------- Total ----------Weekly Average----------								
	473.1	56.31	71.36	60.55	38.01	97.99	40.71	71.36
Change =>		-1.30	-2.45	-3.24	-1.01	-2.02	0.20	-0.95

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 3.75 per cwt live, down -0.02 when compared to the previous week's value. Dressed equivalent basis (74% dress):5.07
(1) Typical slaughter hog weighs 250 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen Items	Lds	Weekly Averages Wtd	Chng	Simple
U51		NECK Bones domestic	1.0	27.00	1.00	27.00
		export	2.5	26.00		26.00
		Brisket Bones Full, 10#				
		Brisket Bones Full, 30#				82.00
		Brisket Bones Full, exp 30#				
U59		TAILS,	2.5	43.80	0.30	43.20
		CHEEK MEAT trimmed	2.0	72.00		72.00
U52		CHITTERLINGS, 10 lb. pail				
		EARS, Pet Treat, 3-4/lb	3.0	118.00		118.00
U54		FEET, front, toes on	1.0	48.00	-1.00	48.25
		front, toes on, export	7.5	47.00	0.67	46.60
		hind, domestic				28.00
		hind, export				
		HEARTS, slashed, domestic	4.0	38.75	0.75	38.50
		slashed, export	4.0	39.00		39.00
		whole, export				
U53	C29	HOCKS, picnic				
		KIDNEYS, small box, export				
	C28	LIVERS, large box, domestic				
		SALIVARY GLANDS,	4.0	31.50		33.00
		SKINS, Belly, flat-pk. slctd				
		SNOUTS, partial lean				
		partial lean w/mask	1.0	39.00	2.00	39.00
		STOMACHS, scalded, small box				
		scalded, small box, export	1.0	82.00		82.00
		TONGUES,				
		green, bnls, small box				
		green, bnls, tip-on exp				112.00
		scalded & scraped				
		UTERI				

----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -------

QUARTERLY CONTRACTS:	DOMESTIC	EXPORT
BELLY SKINS, SELECTED	20.00	26.75
FATBACK SKINS, SELECTED	20.00	--
HAM COLLAR SKINS, SELECTED	--	--
HAM SKINS, HOUSE RUN	17.00	--
PICNIC SKINS, HOUSE RUN	15.25	--
JOWL SKINS, HOUSE RUN	16.25	--

---------- PORK PET FOODS - FOB SUPPLY POINT ----------

SEMI ANNUAL CONTRACTS:	FRESH	BXD FRZN
KIDNEYS, inedible	6.13	--
LIVERS, "	10.50	--
LUNGS "	2.75	--
MELTS "	5.75	--

TALLOW & PROTEIN
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	74.0	17.12	0.51	17.35
Yellow grease (truck)	12.0	16.94	0.53	16.95
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	27.0	20.43	-0.07	20.40
Renderer bleachable <.15%	8.0	20.50	0.33	20.50
Choice white grease	18.0	19.50	0.33	19.50
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease	3.0	16.00		16.00
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	17.0	22.00	0.25	22.00
Loose lard, PS and/or CP	1.0	20.50		20.50
EDBLE TALLOW, CAF GULF				
Edible tallow				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	29.0	293.62	13.27	294.80
Ruminant Panhandle,Domestic	127.0	288.94	-1.17	288.70
PORK Meat/Bnmeal,50% pro/ton	75.0	314.57	4.62	312.70
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				
Panhandle				550.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton	7.0	624.29	-11.83	623.50

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU,FEB 26, 2009
This report includes Volume, Weighted Average Carcass Weight, & Base Cost

Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
02/26/2009	177,817	204.72		53.17	54.97	56.90
02/25/2009	180,133	204.64		53.77	55.56	57.49
02/24/2009	181,487	204.65		54.88	56.68	58.63
02/23/2009	170,981	204.65		56.06	57.86	59.80
02/20/2009	240,596	205.47		57.24	59.07	61.03
02/19/2009	171,071	204.22		57.99	59.77	61.67
WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For Week Ended:						
02/20/2009	915,654	204.71		57.58	59.38	61.32
01/30/2009	975,043	204.90		55.80	57.59	59.51
02/29/2008	840,913	202.19		56.88	58.71	60.51
MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For: January 2009						
	4,155,987	205.50		54.20	55.99	57.91

The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loineye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.

STANDARD ADJUSTMENTS FOR CONVERTING TO VACUUM BASIS

Loins (13-23#'s):	Butts (4-9#'s):	Spareribs:	Adjustments for Trim: Bone-in Center Cut Loins:	Bnls Center Cut Loins:
Vacpak - report basis	Vacpak - report basis	Vacpak - report basis	False Lean Off - basis	1/4" Trim - report basis
Gas Pak - minus $2.00	Gas Pak - no adjustment	Polywrap - minus $7.00	False Lean On - minus 5.00	1/8" Trim - add 6.00
Paper - minus $5.00	Paper - minus $3.00	**Tenderloins:**		
Combo - minus $6.00	Combo - minus $4.00	Vacpak - report basis	Polywrap - minus $10.00	

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	22.0	31.36	-1.64
Native Steer			
Colorado Branded Steer	4.0	29.00	
Butt Branded Steer	11.0	31.68	-0.32
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River	3.0	25.00	
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Branded Bulls, conventional			
Heavy Texas Steer	4.0	33.00	-1.17
Heavy Texas Steer and Heifer			
Branded Steer	3.0	30.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 02/14/2009

Due to the movement of some packers away from USDA Yield Grading, this report now limits USDA Yield Grade information to a nationwide category. USDA Quality Grade information is unchanged

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	2.86%	7.97%	0.73%	2.76%	2.25%
Choice	61.40%	66.34%	47.32%	66.04%	56.16%
Select	28.44%	18.75%	42.83%	25.38%	26.72%
Other	7.30%	6.94%	9.12%	5.81%	14.87%

	Nebraska	Kansas	Texas
Prime	4.57%	1.45%	0.74%
Choice	70.79%	60.48%	47.72%
Select	18.45%	33.16%	43.07%
Other	6.19%	4.90%	8.47%

National Breakdown of Official USDA Yield Grades.
Percentages derived from each category numerical total, divided by the total number offerred for USDA yield grading Nationally.

	YG 1	YG 2	YG 3	YG 4	YG 5	YG 1-5
YG Total	**8.26%**	**33.31%**	**40.09%**	**9.27%**	**1.46%**	**92.39%**
No YG*						**7.61%**

*Offerred 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:	23.08%
Percentage of cattle offerred under Schedule GLA identified:	60.98%

NATIONAL AND REGIONAL BREAKDOWN BY CLASS

Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	18.41%	6.10%	2.17%	4.98%	4.45%	0.71%
Region 6	20.67%	10.17%	6.36%	0.95%	2.78%	0.40%
Region 7-8	49.93%	26.86%	19.97%	0.32%	2.46%	0.31%
Region 9-10	11.00%	4.50%	1.50%	4.19%	0.61%	0.19%
Total %	100.00%	47.63%	30.00%	10.45%	10.30%	1.62%
Total Head	618,300	294,500	185,500	64,600	63,700	10,000

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	Change	WEST COAST Wkly Avg	Change
BULL MEAT:		**0-15 Days**		**0-15 Days**	
95%		**128.25**	**-2.50**		
COW MEAT:					
95%					
90%		**121.25**	**-2.50**	**120.00**	**-5.33**
CFM Fores	85 %	111.50	-3.00		
Shank Meat	85-90%	120.00			
Chuck Meat	**85%**				
Beef Trim	**85%**	**110.50**	**-2.00**		
Beef Trim	**80%**	**104.00**	**-2.67**		
Beef Trim	**75%**	**96.50**	**-3.50**		
Beef Trim	**70%**				
Beef Trim	**65%**	**88.50**			
100% Top Inside Rounds				**171.00**	
100% Flats & Eyes				**160.00**	
100% S.P.B.					

		EAST COAST Wkly Avg	Change	WEST COAST	Change
BULL MEAT:		**16-45 Days**			
95%		128.00	-2.75	124.00	-3.50
COW MEAT:					
95%				124.00	
90%		123.00	-0.75	120.50	-0.50
CFM Fores	85 %	111.50	-2.75		
Shank Meat	85-90%			120.00	
Chuck Meat	85%				
Beef Trim	85%	110.50	-2.00		
Beef Trim	80%				
Beef Trim	75%				
Beef Trim	70%				

URUGUAY - FOB AND TIS		**0-15 Days**	**16-45 Days**
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: 03/02/2009

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 12.00	7.77	(0.37)
Choice	0.00 - 0.00	0.00	0.00
Select	(4.00)- (1.00)	(2.15)	0.30
Standard	(28.00)- (6.00)	(14.39)	0.28
CAB	1.00 - 4.00	2.71	0.00
Dairy - Type	(10.00)- 0.00	(0.91)	0.00
Bullock/Stag	(55.00)- (15.00)	(27.57)	1.26
Hardbone	(55.00)- (15.00)	(27.20)	0.00
Dark Cutter	(55.00)- (15.00)	(30.67)	0.44
Over 30 Months of Age	(35.00)- 0.00	(14.80)	0.00
***Cutability Yield Grade, Fat/Inches**			
1.0-2.0 < .10"	0.00 - 8.00	2.73	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.36	0.00
2.5-3.0 < .40"	0.00 - 2.50	0.91	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00)- (10.00)	(12.45)	0.00
5.0/up > 1.2"	(25.00)- (10.00)	(18.82)	0.00
Weight:			
400-500 lbs	(55.00)- 0.00	(26.00)	0.00
500-550 lbs	(30.00)- 0.00	(14.91)	0.00
550-600 lbs	(25.00)- 0.00	(4.18)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(5.00)- 0.00	(0.91)	0.00
950-1000 lbs	(15.00)- 0.00	(3.36)	0.00
over 1000 lbs	(35.00)- (10.00)	(20.00)	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 5.94 per cwt. down -0.04 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT
For Week Ended 2/27/2009

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight Price Range	Wtavg
CHEEK MEAT, Trimmed	3.2	105.00 - 117.00	108.25
FEET, unbleached, skin-on, exp			
FEET, bleached, skin-on, exp			
HEARTS, Regular, bone-out	4.1	50.00 - 61.00	54.53
HEARTS, Regular, bone-out, exp			
HEARTS, Canadian-style, exp			
HEART MEAT, Bone & Cap off			
HEAD MEAT,	1.0	100.00	100.00
KIDNEY'S Export	3.5	20.00	20.00
LIPS, unscalded	4.4	54.00 - 61.00	54.99
LIVERS, Regular,bulk-pack			
LIVERS, Regular,bulk-pack export			
LIVERS, Regular, 2/box			
LIVERS, Regular, 2/box, export	9.0	18.00	18.00
MELTS,			
OXTAILS, Regular, small box	3.5	103.00 - 160.00	123.49
SALIVARY GLANDS			
SWEETBREADS, export			
TONGUES, #1 white Swiss cut,IW			
TONGUES, exp.#1 white Swiss cut,IW			
TONGUES, #1 black Swiss cut,IW	0.2	110.00	110.00
TONGUES, exp.#1 black Swiss cut,IW			
TONGUES, #1 mixed,Swiss cut,IW			
TONGUES, exp.#1 mixed,Swiss cut,IW			
TONGUES, #2 mixed Swiss cut,IW	0.3	104.00	104.00
TONGUES, exp.#2 mixed,Swiss cut,IW			
TONGUE Trimmings	2.0	22.00 - 25.00	23.50
TRIPE, bleached, scalded, edible	5.0	25.00 - 29.00	26.60
TRIPE, blchd, scld, edible 30# box	0.4	63.00	63.00
TRIPE, bleached,scalded,edible exp			
TRIPE, unbleached, scalded, edible	1.3	56.00	56.00
TRIPE, honeycomb bleached	1.0	55.00 - 119.00	89.00
TRIPE, honeycomb unbleached			
TRIPE, omasum unbleached			
WEASAND MEAT	0.6	87.00- 100.00	89.60

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

BEEF VARIETY MEATS - FROZEN	Lds	Weekly Averages Wtd	Chng	Simple
CHEEK MEAT,trmd,70-75% lean	6.0	98.25		97.60
CHEEK MEAT,trmd,70-75% eport	4.0	97.00	-12.00	97.00
FEET, nails off, skin on				32.00
HEAD MEAT, 60-70% lean	5.0	65.80	1.39	65.40
HEAD MEAT,60-70% lean export				
HEARTS, regular, bone out	5.0	52.00	-4.00	53.00
HEARTS, regular,bone-out exp				57.00
KIDNEYS, export				27.00
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export	2.0	33.00	-3.14	34.80
regular, 2/box				
regular, export, 2/box				18.00
OXTAILS, selected, small box				
SWEETBREADS, domestic				
SWEETBREADS, export				
TONGUES,Individually Wrapped				
Swiss-Cut#1,Wht,0-3% trm,Exp				
Swiss-Cut#1,Blk,0-3% trm,Exp				
Swiss-Cut#1,Mxd,0-3% trm,Exp				
Swiss-Cut#1, Mixed, 0-3% trm				
Swiss-Cut #2				
TREPAS, domestic	4.0	29.00		29.00
TREPAS, export				
TRIPE, scalded, edible				
scalded, edible, export				28.00
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

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

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	14.00	--
KIDNEYS, inedible	9.75	--
LIVERS, "	8.00	--
LUNGS, "	4.50	--
MELTS, "	3.25	--
SALIVARY GLANDS	9.00	--

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

Sat-Fri Choice and Prime, YG 1-4 Head 10,304

			Change
45-DN#	120	280.82	-3.87
45-55#	314	251.41	-0.62
55-65#	1,473	230.37	-0.76
65-75#	2,836	209.17	-0.75
75-85#	3,705	204.16	-1.84
85-UP	1,856	198.54	-0.56

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	940,335	pounds
	Frozen Cuts	347,329	pounds

FRESH CHOICE & PRIME CUTS

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Week Ago
200A	Carcass, 3-way, 55/dn	0			
200A	Carcass, 3-way, 55/65				
200A	Carcass, 3-way, 65/up	0			
202	Foresaddle				
203	Bracelet				
204	Rack, 8-Rib, light	7	791	$531.19	-10.16
204	Rack, 8-Rib, medium	86	15,279	$517.40	-2.52
204	Rack, 8-Rib, heavy	11	4,067	$504.95	26.23
204A	Rack, chined	33	6,077	$612.50	-43.08
204B	Rack, roast-ready	19	4,069	$838.44	-69.56
204C	Rack, rst-rdy, frnchd	126	22,725	$1,039.33	-43.69
204D	Rack, rst-rdy, spcl	17	2,043	$1,314.97	32.82
206	Shoulders	79	105,741	$184.50	2.61
207	Shoulders, sq-cut	150	122,740	$209.67	2.81
208	Shoulders, sq-cut, bnls	26	4,230	$400.21	23.16
209	Breast	63	38,748	$92.06	-3.64
	Breast, Bulk	18	16,461	$71.14	2.29
209A	Ribs, Breast bns off	15	1,264	$332.73	-9.08
210	Foreshank	226	33,809	$318.45	3.93
229	Hindsaddle, long-cut				
230	Hindsaddle				
231	Loins	12	1,478	$267.36	-5.86
232	Loins, trimmed 4x4	53	12,579	$332.79	-3.51
232	Loins, trimmed 2x2	4	718	$432.42	
232	Loins, trimmed 1x1	6	2,408	$537.34	-29.74
232	Loins, trimmed 0x0	4	125	$1,433.04	
232A	Loins, short-cut, 2x2	14	1,972	$432.08	-1.66
232A	Loins, short-cut, 1x1	63	21,154	$541.98	1.52
232A	Loins, short-cut, 0x0	33	7,149	$627.78	-3.24
232C	Loin, bnls, tied	5	156	$1,033.51	
232E	Flank, untrimmed	19	15,732	$47.91	0.29
233	Legs	57	23,761	$258.87	-0.54
233A	Leg, trotter-off	161	91,174	$263.07	2.25
233C	Leg, trttr-off, pt bnls	32	4,085	$403.98	6.17
233E	Leg, steamship	13	4,114	$350.45	21.69
233F	Hindshank	53	14,496	$324.08	-0.30
234	Leg, Boneless, Tied	105	32,615	$387.52	-13.23
234A	Leg, shank off, bnls	42	7,746	$428.55	-18.63
234B	Leg, 2-way bnls	6	1,137	$397.76	5.92
234C	Leg, bottom, bnls	0			
234D	Leg, outside, bnls	0			
234E	Leg, inside, bnls	67	11,807	$493.64	7.11
234F	Leg, sirloin tip, bnls	0			
234G	Sirloin, boneless	21	2,265	$417.41	-15.23
235	Back				
236	Back, trimmed	12	163	$574.28	0.48
238	Trimmings	27	2,411	$251.36	-3.83
239	Special trimmings	5	670	$209.21	-55.06
244	Loin, bnlss, 3-way	0			
245	Sirloin				
246	Tenderloin				
295	Lamb for stewing	46	11,084	$485.04	24.22
296	Ground lamb	103	16,978	$361.91	2.24
	Necks	24	3,488	$82.49	-8.31

This complete weekly report can be found on the Market News website at www.ams.usda.gov/mnreports/lm_xl500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT
The Weekly estimated net carcass lamb cut-out value for 2-26-2009 was $215.92 for a 72 pound carcass, up $1.22 per CWT compared to last week.

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week slaughter lambs firm to 8.00 higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:
San Angelo: shorn and wooled 90-155 lbs 83.00-96.00.
Eastern Area (VA and PA): wooled 130-160 lbs 95.00-98.00 in VA and in PA 90-110 lbs 144.00-153.00.

DIRECT MARKETS – (Lambs fob with 3-4 percent shrink)
2600: Slaughter Lambs shorn and wooled 132-154 lbs 93.37-107.50 (wtd avg 100.46); no dressed sales reported.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION
(In Millions of Pounds excluding Condemned)
Week Ended 02/28/2009

	Current	Chng		AVERAGE WEIGHTS Live	Drsd
Beef	486.1	0.6	Cattle	1313	790
Calf & Veal	2.8	3.7	Calves/Vealers	255	150
Pork	444.5	-1.5	Hogs	272	204
Lamb & Mutton	3.0	7.1	Sheep & Lambs	144	72
Totals	936.4	-0.4			

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 02-19-2009 – 02-25-2009

NON-PACKER OWNED	Head	Range	Wt. Ave.	Change
Hide-Off, 255-315 Lbs.	5304	210.00-265.00	245.57	-0.31
PACKER OWNED				
Hide-Off, 255-315 Lbs.	2316	230.00-265.00	244.27	-1.45
COMPOSITE				
Hide-Off, 255-315 Lbs.	7620	210.00-265.00	245.17	-0.66
North East		210.00-265.00	248.41	-1.54
North Central		210.00-250.00	241.54	-0.16

Special Fed Veal Slaughter for: Week ending:	Week Ago 02/21/09	Year Ago 02/14/09	02/23/08	YTD 2009	YTD 2008
Northeast	3,582	3,646	4,278	26,517	33,664
North Central	4,230	3,543	4,108	26,379	27,604
Total NE & NC	7,812	7,189	8,386	52,896	61,268

Special Fed Veal Dressed Weights Week ending:	Week Ago 02/21/09	Year Ago 02/14/09	02/23/08
Northeast	268.4	274.0	264.4
North Central	273.0	285.1	268.9
Total NE & NC	270.9	279.5	266.6

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 lower on moderate demand and moderate to heavy offerings. Daily Choice/Select spread closed at a negative value Monday, February 23 for the first time since Mandatory Price Reporting was established. This rarity is the result of problems found on both sides of the economic equation. Demand for higher priced items has vastly deteriorated over the last several months, and this is coupled with heavier cattle weights and three weeks of cattle grading over 60 percent Choice. While packers continued to struggle to demand premiums for Choice items, aggressive marketing this session allowed for advancement on rib and loin items. Out front business picked up a bit this week with packages of Choice and Select Briskets priced at a discount to the current spot market. Also worth noting is a booking of fed ground chuck priced consistent to current market. Beef trimmings moved higher on moderate demand and light to moderate offerings. Fed cattle grinds were sharply lower, while blended grinds were lower for the session.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
Boneless processing beef was lower this week with the exception of 65% trim which was firm to higher. Lean boneless buyers were not in the market for large package deals at the current market levels. Cow and bull slaughter numbers for the week were down slightly from last week. Market activity on import beef was slow with prices 1.00 to 3.00 lower compared to last week's trading. The weak domestic market continued to pressure the import markets. There was very little out front activity beyond 45 days. There were a few offers of 95% bull at 123.00 to 125.00 for April delivery. Cow cuts were unevenly steady with the exception of loin items which were firm to higher. 100% lean items were unevenly steady except for inside rounds and striploins trading firm to higher.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
Trading levels for retail pork cuts continued to lose ground throughout the week as retailers focused on the start of Lent and consumers looked for cheap protein sources. Packers were forced to lower retail prices in order to move the large supplies. Also, packers finally began to scale back the harvest in an effort to reduce the surplus in an already overflowing pipeline. In spite of this, bone-in ham prices appreciated slightly as Easter ham production is in full swing, but at the same time the ham complex was the only cut which could provide support to the cutout. Other items such as bellies and trimmings experienced moderate offerings and light demand as prices deteriorated accordingly. Furthermore, last week's cold storage report reflected the amount of product which was being moved into frozen inventories around the country as freezer space is becoming a precious commodity all by itself.

BY-PRODUCTS: VARIETY MEATS, TALLOWS, PROTEINS, AND HIDES
Trading on beef variety meats was very slow this week. Most sales were on the grinding materials markets. Last week's lower undertone translated into lower prices for cheek meat and hearts. Head meat continued to trend higher on light offerings and light to moderate demand. On other markets, select livers and trepas moved lower. Demand was generally light as buyers were only filling immediate needs.
Trading on pork variety meats remained slow. Markets were generally thinly tested and trended mostly steady with a few sales higher and lower. Demand is very light as buyers are playing close to the vest in their purchases. However, fairly current inventories helped packers keep prices from deteriorating. On sausage materials, hearts remained mostly steady while cheek meat declined sharply on light demand from processors and traders. Overseas markets were fairly slow. Feet and neck bones ended steady. Market activity on tallows and greases was slow this week. Chemical and soap demand was light to moderate for light to moderate offerings of Chicago packer tallow, renderer tallow and choice white grease. Packer and renderer
tallow ended steady while choice white grease finished steady to higher. Chicago edible tallow and lard also finished steady. Central choice white grease ended higher while Central yellow grease finished steady to higher. Feed fat demand was moderate for light to moderate offerings. The Gulf markets were quiet.
Protein feed supplements experienced slow to moderate trading this week. Central ruminant meat and bone meal finished higher while the Panhandle product ended generally steady. Demand was light to moderate for light to moderate offerings. Pork meat and bone meal closed steady to higher in spite of buyer resistance. Pork blood meal finished steady to lower on light to moderate demand for mostly moderate offerings.
Trading on major packer hides continued to be slow this week. Tanner resistance continued. Packers had to lower their prices to move out some hides and get a handle on their mounting inventories. Demand was light for moderate offerings. In light tests Heavy Native Steers finished steady while Butt Branded Steers ended higher. Heavy Texas Steers closed steady to lower,while Branded Steers finished lower.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
The special fed veal carcass weighted average composite price was 0.66 lower on moderate offerings and a light demand. Harvest numbers last week were 8% higher. Dressed weights were down 5.6 pounds in the Northeast area, down 12.1 pounds in the North Central area with the composite down 8.6 pounds.
Special fed veal cut prices were generally steady, with a weak trend noted on most cuts. Demand was light on moderate to heavy offerings.

LAMB: CARCASS & PELTS
Carcass lambs sales for the week, as of 2/26/2009 were weak to lower with 65#'s and down trading lower to sharply lower; 65#'s and up were 0.37 to 1.47 lower.
Packer sorted green salted pelts were steady on nearly inactive trading. The European and Asian markets remain inactive.

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	275.00	-2.50
U70	Foresaddles	86-147 lbs	220.00	-2.50
	Forequarters	43-74 lbs	225.00	
	Necks, bone-in	24-28 lbs	152.50	
	Breast	10-18 lbs	83.50	
	Foreshank	3-5 lbs	265.00	
	Osso Buco, foreshank	2-8 lbs	500.00	
	Shoulder, full	65-85 lbs	172.50	
	Chuck, square cut	39-68 lbs	152.50	
	Chuck rolls, skinned	5-10 lbs	327.50	
	Chuck, Shoulder Clod	4-9 lbs	375.00	
	Hotel Racks, 8 rib	15-26 lbs	480.00	
U72	Hotel Racks, 7 rib	14-25 lbs	507.50	
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	947.50	
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1037.50	
	Rack, Ribeye	3-9 lbs	1847.50	
U76	Hindsaddles	89-153 lbs	380.00	-2.50
	Hindquarters	45-76 lbs	405.00	
	Loins, regular	18-36 lbs	312.50	
U71	Loins, 4x4, trimmed	18-30 lbs	467.50	
	Strip Loins, bnls, 0x0	5-up lbs	1137.50	
	Loin, Short Tenderloin	1-up lbs	1212.50	-10.00
U77	Legs, double	68-117 lbs	375.00	-2.50
	Legs, single	34-59 lbs	432.50	
	Legs, slices, retail		700.00	
	Legs, TBS 4-piece	27-47 lbs	835.00	
	Legs, TBS 3-piece	24-39 lbs	847.50	
U73	Legs, BHS heel-out	27-42 lbs	512.50	
	Legs, Sknd, butt tenderloin	.5-up lbs	1047.50	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1037.50	
	Hindshank	5-8 lbs	457.50	
	Osso Buco, Hindshank	2-8 lbs	787.50	
	Stew Meat, regular		285.00	
U78	Bnls Veal Trimmings 75-80% Lean		102.50	
	Bnls Veal Trimmings 80-90% Lean		135.00	
	Hvy Nature Green Hides(per piece)		33.75	