

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
210 Walnut Street, Room 767
Des Moines, Iowa 50309-2106



Des Moines, IA **Ph# 515-284-4460**
Fx# 515-284-4231

Washington, DC **Ph# 202-720-6231**
Fx# 202-690-3732

WEEK ENDED: August 22, 2009

VOLUME 18, NO. 033

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	08/17 (Est)	122,000	4,000	430,000	10,000
TUESDAY	08/18 (Est)	128,000	3,000	430,000	9,000
WEDNESDAY	08/19 (Est)	128,000	3,000	428,000	8,000
THURSDAY	08/20 (Est)	128,000	3,000	430,000	9,000
FRIDAY	08/21 (Est)	128,000	4,000	425,000	7,000
SATURDAY	08/22 (Est)	19,000		85,000	
TOTAL FOR THE WEEK :		653,000	17,000	2,228,000	43,000
CHANGE FROM PREV WK:		10,000	1,000	-12,000	1,000

(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	SELECT
						600-900	600-900
	Primal Rib					218.43	193.55
	Primal Chuck					109.88	108.77
	Primal Round					120.95	120.16
	Primal Loin					204.20	186.23
	Primal Brisket					97.15	96.98
	Primal Short Plate					93.79	95.69
	Primal Flank					89.57	86.60
WEEKLY CUTOUT VALUE SUMMARY							
Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
08/21	69	68	33	63	232	142.40	135.25
08/20	131	75	36	58	301	141.87	134.81
08/19	128	108	47	108	392	141.65	134.69
08/18	87	60	15	32	195	142.44	135.37
08/17	120	105	22	43	291	142.38	135.14
U78	WEEKLY AVERAGE					142.15	135.05
	CHANGE FROM PRIOR WEEK					0.93	0.62
CHOICE/SELECT SPREAD:						7.10	
TOTAL LOAD COUNT (Cuts, Trimings, Grinds):						1,411	
CURRENT VOLUME - (one load equals 40,000 pounds)							
	Choice Cuts	536.41	loads	21,456,288	pounds		
	Select Cuts	416.79	loads	16,671,668	pounds		
	Trimings	154.11	loads	6,164,358	pounds		
	Coarse Grinds	303.65	loads	12,145,928	pounds		

Choice Cuts, Fat Limitations 1-6

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
U1	109A 1 Rib, roast-ready, heavy	204	952,561	429.40	487.00
U2	109E 1 Rib, ribeye, lip-on, bn-in	71	110,342	515.50	567.00
U16	112A 3 Rib, ribeye, bnls, light	335	1,463,231	489.80	552.01
	113A 1 Chuck, square-cut, 2 piece	4	4,964	124.00	140.50
	113C 1 Chuck, semi-bnls, neck/off	60	271,928	129.00	149.00
	113C 3 Chuck, semi-bnls, neck/off				
	3 Chuck, semi-bnls n/o sh-cut	15	69,024	135.00	157.00
U3 C12	114 1 Chuck, shoulder clod	82	266,292	128.00	148.80
U81	114A 3 Chuck, shoulder clod, trmd	143	937,210	140.50	165.00
	114D 3 Chuck, clod, top blade	42	74,466	196.50	275.00
	114E 3 Chuck, clod, arm roast	66	422,152	154.05	219.00
	114F 5 Chuck, clod tender	80	133,966	194.79	256.00
U4	115 1 Chuck, 2-piece, boneless	38	59,057	140.00	154.00
U80	116A 3 Chuck, roll, lxl, neck/off	285	1,612,024	155.00	185.00
U36	116B 1 Chuck, chuck tender	183	248,979	153.00	182.00
U5	3 Chuck roll, retail ready	110	632,947	166.12	190.00
U7	120 1 Brisket, deckle-off, bnls	206	945,484	139.00	164.00
U82	120A 3 Brisket, point/off, bnls	93	189,253	237.25	272.00
U9	123A 3 Short Plate, short rib	179	380,501	172.00	243.90
	130 4 Chuck, short rib	97	265,243	138.00	183.00
	160 1 Round, bone-in	42	67,585	129.25	145.00
U11	161 1 Round, boneless	28	107,382	143.00	156.00
U93	3 Round, bnls/peeled heel-out	29	163,737	150.00	173.00
	167 1 Round, knuckle				
U12	167A 4 Round, knuckle, peeled	364	1,324,225	164.00	187.14
U13	168 1 Round, top inside round	151	544,469	140.00	172.00
U84	168 3 Round, top inside round	160	853,738	149.90	185.00
U90	169 5 Round, top inside, denuded	77	235,949	178.00	202.00
	3 Round, top inside, side off	23	212,024	160.39	190.00
U14	170 1 Round, bottom gooseneck	58	52,889	133.00	150.25
U31	171B 3 Round, outside round	324	1,665,483	138.25	165.00
U15	171C 3 Round, eye of round	233	483,742	155.97	195.00
U92	3 Round, flat/eye, heel-out	3	1,880	154.83	170.50
U17	174 1 Loin, short loin, 2x3	16	11,101	375.00	397.00
U88	174 3 Loin, short loin, 0x1	221	619,299	423.28	485.00
	175 3 Loin, strip loin, lxl	23	139,007	388.90	430.40
	180 1 Loin, strip, bnls, heavy	11	11,988	377.00	397.90
U32	1 Loin, strip loin bnls. lxl	73	63,496	440.00	501.00
U87	180 3 Loin, strip, bnls, 0x1	274	805,231	467.50	531.50
	184 1 Loin, top butt, bnls, heavy	107	99,268	194.00	225.00
U89	184 3 Loin, top butt, boneless	252	1,093,130	210.00	256.00
U29	185A 4 Loin, bottom sirloin, flap	202	621,921	270.00	330.00
	185B 1 Loin, ball-tip, bnls, light	34	19,227	167.00	194.50
U34	185B 1 Loin, ball-tip, bnls, heavy	152	477,078	176.00	215.50
U27	185C 1 Loin, sirloin, tri-tip	112	222,134	207.00	246.00
	185D 4 Loin, sirloin, tri-tip, pld	99	93,374	315.00	355.50
U20	189A 4 Loin, tndrloin, trmd, light	20	5,917	670.00	710.48
	189A 4 Loin, tndrloin, trmd, heavy	195	577,400	664.00	768.00
U86	191A 4 Loin, butt tender, trimmed	57	70,834	680.00	770.00
U21	193 4 Flank, flank steak	133	143,661	353.00	400.50

BPN#	Select Cuts, Fat Limitations 1-6			# of Trades	Total Pounds	Price Range		Weighted Average
	IMPS/FL	Sub-Primal						
U1	109A	1	Rib, roast-ready, heavy					
	109E	1	Rib, ribeye, lip-on, bn-in	133	410,580	359.84	431.00	395.28
U2	112A	3	Rib, ribeye, bnls, light	73	198,414	435.50	495.50	452.49
U16	112A	3	Rib, ribeye, bnls,heavy	209	1,041,833	415.00	501.00	439.89
	113A	1	Chuck, square-cut, 2 piece					
	113C	1	Chuck, semi-bnls, neck/off	68	240,609	128.25	145.00	139.47
	113C	3	Chuck, semi-bnls, neck/off					
		3	Chuck, semi-bnls n/o sh-cut	5	47,840	150.00	156.50	150.76
U3	114	1	Chuck, shoulder clod	54	164,017	128.00	148.00	138.94
U81	114A	3	Chuck, shoulder clod, trmd	158	590,502	143.00	162.00	150.74
	114D	3	Chuck, clod, top blade	4	10,618	146.00	230.00	148.78
	114E	3	Chuck, Clod, Arm Roast					
	114F	5	Chuck, clod tender	41	125,232	185.00	225.00	197.12
U4	115	1	Chuck, 2-piece, boneless	64	114,904	134.00	154.00	143.78
U80	116A	3	Chuck, roll, lxl, neck/off	264	1,994,770	157.25	186.00	168.88
U36	116B	1	Chuck, chuck tender	85	228,543	158.00	182.00	169.64
U5		3	Chuck roll, retail ready	11	49,053	156.81	180.00	171.99
U7	120	1	Brisket, deckle-off, bnls	161	878,082	140.00	158.00	144.96
U82	120A	3	Brisket, point/off, bnls	17	18,962	244.00	265.00	254.37
U9	123A	3	Short Plate, short rib	84	175,218	164.00	226.00	185.63
	130	4	Chuck, short rib	64	151,327	136.00	175.00	147.03
	160	1	Round, bone-in	20	16,036	133.00	142.50	139.32
U11	161	1	Round, boneless	32	64,667	144.50	156.00	149.09
U93		3	Round, bnls/peeled heel-out	13	37,189	157.50	172.00	165.79
	167	1	Round, knuckle	8	10,196	166.00	174.00	168.80
U12	167A	4	Round, knuckle, peeled	151	482,363	164.88	185.00	175.93
U13	168	1	Round, top inside round	146	559,770	145.00	172.00	158.13
U84	168	3	Round, top inside round	100	515,054	154.50	185.00	166.28
U90	169	5	Round, top inside, denuded	45	69,525	182.00	200.00	191.69
		3	Round, Top Inside, side off					
U14	170	1	Round, bottom gooseneck	47	71,815	135.00	153.00	140.74
U31	171B	3	Round, outside round	163	696,590	144.00	165.65	153.94
U15	171C	3	Round, eye of round	151	365,218	168.00	196.39	177.75
U92		3	Round, flat/eye, heel-out	0	0			
U17	174	1	Loin, short loin, 2x3	14	18,684	329.56	371.25	334.05
U88	174	3	Loin, short loin, 0x1	142	341,998	370.81	436.00	400.92
	175	3	Loin, strip loin, lxl	14	63,257	340.00	371.00	354.70
	180	1	Loin, strip, bnls, heavy	8	19,844	303.00	350.25	344.19
U32		1	Loin, Strip Loin Bnls. lxl	44	56,170	360.00	406.00	377.27
U87	180	3	Loin, strip, bnls, 0x1	181	531,011	385.00	436.00	405.66
	184	1	Loin, top butt, bnls, heavy	114	238,719	175.00	210.00	192.67
U89	184	3	Loin, top butt, boneless	151	608,569	192.00	224.05	208.95
U29	185A	4	Loin, bottom sirloin, flap	50	235,268	268.00	305.00	281.89
	185B	1	Loin, ball-tip, bnls, light	11	47,266	149.27	190.25	155.39
U34	185B	1	Loin, ball-tip, bnls,heavy	84	291,173	180.40	206.50	186.75
U27	185C	1	Loin, sirloin, tri-tip	55	251,390	194.00	231.25	214.63
	185D	4	Loin, sirloin, tri-tip, pld	12	17,077	310.00	330.00	325.54
U20	189A	4	Loin, tndrloin, trmd, light					
	189A	4	Loin, tndrloin, trmd,heavy	150	223,490	624.00	686.00	663.57
U86	191A	4	Loin, butt tender, trimmed	64	81,166	575.00	669.94	629.72
U21	193	4	Flank, flank steak	81	148,018	340.00	380.50	357.96

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

U10	124	4	Rib, Back Ribs, Fresh	25	31,083	85.00	106.00	88.89
	124	4	Rib, Back Ribs, Frozen	153	642,148	59.00	111.00	64.81
U8	121D	4	Plate, Inside Skirt	298	2,384,877	221.50	265.00	240.17
	121C	4	Plate, Outside Skirt	110	250,893	285.00	320.00	306.35
	121E	6	Plate, Outside Skirt, pld	92	166,982	415.00	461.20	447.10
U35			Cap and Wedge Meat	323	1,576,030	149.85	183.00	161.84
			Pectoral Meat	240	469,073	158.00	193.00	173.59

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

U25			Ground Beef 73%	310	3,293,278	94.60	125.50	107.72
			Ground Beef 75%	18	205,018	109.25	119.82	114.97
U26			Ground Beef 81%	395	2,046,471	115.40	138.50	124.37
			Ground Beef 85%					
			Ground Beef 90%	11	10,312	153.00	170.67	160.95
U23			Ground Beef 93%	223	629,199	156.92	184.50	171.36
			Ground Beef Chuck	219	2,740,196	119.00	146.51	127.84
			Ground Beef Round	142	485,002	135.82	161.51	142.58
			Ground Beef Sirloin	39	73,637	191.20	231.10	206.58

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

			Blended Ground Beef 73%	42	91,104	115.55	140.00	122.92
			Blended Ground Beef 75%					
C22			Blended Ground Beef 81%	87	854,792	128.20	156.00	140.00
C30			Blended Ground Beef 85%	18	63,165	143.00	180.00	159.19
			Blended Ground Beef 90%	20	111,841	160.00	191.00	178.10
			Blended Ground Beef 93%					
			Blended Ground Beef Chuck	56	583,420	132.55	164.00	142.18
			Blended Ground Beef Round	42	190,730	143.80	178.00	161.16
			Blended Ground Beef Sirloin					

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23			Fresh 50% lean trimmings	202	5,704,338	61.00	73.50	67.74
			Frozen 50% lean trimmings	21	460,020	67.00	74.63	68.50

FAT LIMITATIONS (FL) DESCRIPTION

Maximum Average Fat Thickness Maximum Fat at any point

1. 3/4" (19mm)
2. 1/4" (6mm)
3. 1/8" (3mm)
4. Practically free (75% surface lean exposed)
5. Peeled/Denuded
6. Peeled/Denuded, surface membrane removed

- 1.0"
- 1/2"
- 1/4"
- 1/8"
- 1/8"
- 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 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.

Table with 5 columns: Item, # Head, Wtd Avg, Change, and Total. Lists various cuts like 45-DN#, 45-55#, 55-65#, 65-75#, 75-85#, and 85-UP.

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.

Summary table for Current Volume: Fresh Cuts 968,891 pounds and Frozen Cuts 263,340 pounds.

FRESH CHOICE & PRIME CUTS table with columns: IMPS, Sub-Primal, # of Trades, Total Pounds, Wtd Average, and Change from Week Ago. Lists items like 200A Carcass, 3-way, 55/65, 202 Foresaddle, etc.

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

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT
The Weekly estimated net carcass lamb cut-out value for 8/21/2009 was \$218.77 for a 69 pound carcass, up \$0.09 per CWT compared to last week.

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week slaughter lambs steady to 5.00 lower, except at New Holland 2.00-3.00 Higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:
San Angelo: shorn and woolled 90-115 lbs 85.00-90.00.
Eastern Area (VA and PA): woolled 80-110 lbs 90.00-109.00; 110-125 lbs 85.00-100.00; 130-160 lbs 93.00-100.00 in VA and in PA 90-110 lbs 118.00-135.00; 110-130 lbs 108.00-124.00; 130-150 lbs 110.00-119.00.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)
NOT AVAILABLE

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION
(In Millions of Pounds excluding Condemned)
Table with columns: Week Ended, Current, Chng, Live, and Drsd. Lists Beef, Calf & Veal, Pork, Lamb & Mutton, and Totals.

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 08-13-2009 - 08-19-2009
Table with columns: NON-PACKER OWNED, Head, Range, Wt. Ave., Change. Lists Hide-Off, **PACKER OWNED**, and COMPOSITE.

Special Fed Veal Slaughter for:
Table with columns: Week ending, Year Ago (08/08/09, 08/16/08), YTD (2009, 2008). Lists Northeast, North Central, and Total NE & NC.

Special Fed Veal Dressed Weights
Table with columns: Week ending, Year Ago (08/08/09, 08/16/08). Lists Northeast, North Central, and Total NE & NC.

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 firm with light to moderate demand and offerings. Chuck and round cuts had the biggest gains for the session as most packers have improved their inventory position noticeably in these areas of the carcass. By contrast middle meats trended steady to weak, with Choice ribs in particular priced lower. The biggest movement this week was found in the ground beef complex, where heavy offerings continued to push prices lower, especially with the lower lean percentages. Forward business continued last week's active session with large quantities of Choice and Select chuck rolls priced consistent with spot levels; while 73% ground beef and ground chuck were also heavily traded. Beef trimmings trended weak on moderate demand and moderate to heavy offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
Lean boneless processing beef prices were 1.00 to 4.00 lower this week on moderate to heavy offerings. Trading activity was moderate throughout the week on moderate demand. Large quantities of readily available lean product pressured the market. Prices dropped sharply at the beginning of the week but stabilized by week's end. Early week market activity on imported beef was slow with price levels mostly 1.00 to 2.00 lower compared to last week. Weaker domestic prices and light demand continued to pressure the import market. Outfront sales were limited as many buyers continued to purchase product based on their immediate needs. Cow cuts were mixed. Chuck and loin cuts were lower, rib cuts were mixed and round cuts finished mostly higher. 100% lean combo items were mixed.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
The accelerated slaughter pace continued to put downward pressure on many of the prices for pork cuts and cutout values. The additional tonnage forced sellers of most retail products to discount trading levels daily and caused the pork carcass cutout to be the lowest value of the year on Wednesday. Historically the Boneless Strap-Off loins traded at levels surpassing the previous low set in December of 1998. Bone-in hams experienced light to moderate offerings early as most packers began to freeze their fresh products in anticipation of renewed export interest. This caused domestic ham price levels to firm. However, a few packers slowed this advancement in an effort to offset their discounted boneless ham. Seedless belly offering remain heavy while interest continued to be very light. This year's BLT season couldn't even spark any real excitement among consumers, since retailers are not featuring as much bacon in their weekly ads. Offerings for lean trimmings were light to moderate while demand was mostly light. Sausage manufacturers remain skeptical that demand will improve as consumers are being offered cheaper alternative proteins at lower prices for their tables.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES
Trading on beef variety meats was limited this week. Packers reported increased interest for beef varieties; however buyers were reluctant to pull the trigger on most items. Good processor demand for sausage materials continued this week pushing most trimming materials to higher price levels. In a narrow test tongues ended the week higher.
Pork variety meat markets were active throughout the week. Harvest numbers and the prevalence of sausage materials pushed the prices lower on trimming materials. However, increased export interest supported steady to higher prices on most other pork variety meats.
Tallow and greases experienced slow trading this week. Chicago packer and renderer tallow ended steady. Chemical demand was light to moderate for light to moderate offerings. Mounting supplies and limited biofuel interests pressured prices lower on Chicago and Central choice white grease. Central yellow grease also finished lower. Accumulating supplies and light demand also resulted in lower prices on Chicago lard. The export markets were quiet.
Trading on protein feed supplements was slow this week. Ruminant and pork meal and bone meal prices ended steady to lower as CME soybean meal moved lower. Panhandle blood meal moved higher while pork blood meal ended mostly steady. Demand was good for mostly light offerings.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
The special fed veal carcass weighted average composite price was 0.91 lower on light to moderate offerings and demand. Harvest numbers compared to last week were nearly 6% higher. Dressed weights were down 5.6 pounds in the Northeast, down 7.7 pounds in the North Central area, with the composite down 6.5 pounds compared to last week.
Special fed veal cut prices were steady this week. Consumers continue to dine at home, so food service cut prices remain at low levels. Demand light on light to moderate offerings and slow movement.
LAMB: CARCASS & PELTS
Carcass lamb sales for the week, as of 8/20/2009 were mixed; 65#'s and down trended firm to higher; 65-85#'s trended 0.33 to 0.86 lower; 85#'s and up trended 1.63 lower.
Packer sorted green salted pelts mostly steady. Movement was nearly inactive with a light demand on raw material due to the retail finished product market being at a standstill.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
Northeast and North Central Basis - FOB Major Production Points
Table with columns: EFN #, Items, Weight, Wkly Avg, and Change. Lists items like U75 Carcass, hide off, U70 Foresaddles, etc.