

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
 Livestock & Seed Program
 Livestock & Grain Market News
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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	02/16(Est)	112,000	4,000	412,000	6,000
TUESDAY	02/17(Est)	125,000	4,000	427,000	9,000
WEDNESDAY	02/18(Est)	120,000	4,000	427,000	8,000
THURSDAY	02/19(Est)	126,000	3,000	427,000	9,000
FRIDAY	02/20(Est)	118,000	4,000	423,000	7,000
SATURDAY	02/21(Est)	14,000		98,000	
TOTAL FOR THE WEEK :		615,000	19,000	2,214,000	39,000
CHANGE FROM PREV WK:		1,000		-22,000	-4,000

(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	181.51	181.11
	Primal Chuck	112.72	113.27
	Primal Round	129.07	128.02
	Primal Loin	177.58	175.42
	Primal Brisket	98.26	98.29
	Primal Short Plate	93.99	95.20
	Primal Flank	80.43	80.56
WEEKLY CUTOUT VALUE SUMMARY			
	Date	Choice	Select
		600-900	600-900
	02/20	119	65
	02/19	182	76
	02/18	173	124
	02/17	101	48
	02/16	89	52
U78	WEEKLY AVERAGE	134.76	134.27
	CHANGE FROM PRIOR WEEK	(1.56)	(0.54)
CHOICE/SELECT SPREAD:		0.49	
TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):		1,385	
CURRENT VOLUME - (one load equals 40,000 pounds)			
	Choice Cuts	663.77 loads	26,550,892 pounds
	Select Cuts	365.43 loads	14,617,337 pounds
	Trimmings	109.87 loads	4,394,941 pounds
	Coarse Grinds	245.74 loads	9,829,648 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	21	65,427	267.00	273.43
U2	109E 1 Rib, ribeye, lip-on, bn-in	236	2,208,012	333.00	340.89
U16	112A 3 Rib, ribeye, bnls, light	83	176,410	387.25	438.04
	112A 3 Rib, ribeye, bnls, heavy	346	2,005,472	372.25	401.49
	113A 1 Chuck, square-cut, 2 piece				
	113C 1 Chuck, semi-bnls, neck/off	41	260,610	126.55	135.72
	113C 3 Chuck, semi-bnls, neck/off				
	3 Chuck, semi-bnls n/o sh-cut	20	72,014	137.00	150.03
U3 C12	114 1 Chuck, shoulder clod	78	346,325	134.99	143.16
U81	114A 3 Chuck, shoulder clod, trmd	132	890,140	145.29	151.84
	114D 3 Chuck, clod, top blade	78	113,497	200.00	219.59
	114E 3 Chuck, clod, arm roast	34	33,434	173.50	192.55
	114F 5 Chuck, clod tender	89	95,012	210.38	249.74
U4	115 1 Chuck, 2-piece, boneless	41	134,832	136.00	144.72
U80	116A 3 Chuck, roll, lxl, neck/off	313	2,577,279	155.00	166.04
U36	116B 1 Chuck, chuck tender	164	313,129	170.30	182.69
U5	3 Chuck roll, retail ready	18	351,187	175.00	182.20
U7	120 1 Brisket, deckle-off, bnls	228	2,003,554	137.50	146.09
U82	120A 3 Brisket, point/off, bnls	103	134,959	230.00	244.31
U9	123A 3 Short Plate, short rib	158	364,011	151.50	173.22
	130 4 Chuck, short rib	79	204,269	121.00	142.46
	160 1 Round, bone-in	30	59,600	146.00	155.27
U11	161 1 Round, boneless	30	124,757	153.00	160.60
U93	3 Round, bnls/peeled heel-out	22	34,442	167.07	182.21
	167 1 Round, knuckle				
U12	167A 4 Round, knuckle, peeled	289	1,131,875	169.50	176.66
U13	168 1 Round, top inside round	210	1,286,558	157.00	162.04
U84	168 3 Round, top inside round	157	1,159,129	165.75	171.72
U90	169 5 Round, top inside, denuded	84	130,106	192.47	201.89
	3 Round, top inside, side off	15	205,109	180.00	184.51
U14	170 1 Round, bottom gooseneck	63	80,985	146.00	157.36
U31	171B 3 Round, outside round	219	1,229,859	150.18	162.70
U15	171C 3 Round, eye of round	227	413,648	193.00	206.96
U92	3 Round, flat/eye, heel-out				
U17	174 1 Loin, short loin, 2x3	26	29,902	279.33	296.69
U88	174 3 Loin, short loin, 0x1	217	609,493	335.00	348.85
	175 3 Loin, strip loin, lxl	24	154,379	317.62	329.18
	180 1 Loin, strip, bnls, heavy				
U32	1 Loin, strip loin bnls. lxl	114	155,447	343.50	371.44
U87	180 3 Loin, strip, bnls, 0x1	270	1,002,765	372.25	404.95
	184 1 Loin, top butt, bnls, heavy	104	274,926	200.00	209.65
U89	184 3 Loin, top butt, boneless	209	1,318,192	201.50	218.09
U29	185A 4 Loin, bottom sirloin, flap	177	411,975	247.00	260.40
	185B 1 Loin, ball-tip, bnls, light	31	30,499	157.00	174.69
U34	185B 1 Loin, ball-tip, bnls, heavy	215	628,626	180.00	190.61
U27	185C 1 Loin, sirloin, tri-tip	156	551,711	214.00	230.15
	185D 4 Loin, sirloin, tri-tip, pld	97	100,497	280.80	309.43
U20	189A 4 Loin, tndrloin, trmd, light				
	189A 4 Loin, tndrloin, trmd, heavy	264	978,482	548.00	573.12
U86	191A 4 Loin, butt tender, trimmed	62	119,190	550.00	571.73
U21	193 4 Flank, flank steak	150	333,161	299.00	319.97

BPN#	IMPS/FL	Select Cuts, Fat Limitations 1-6 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	94	415,621	327.00	376.25
U2	112A	3 Rib, ribeye, bnls, light	68	134,490	380.00	461.16
U16	112A	3 Rib, ribeye, bnls,heavy	212	599,747	371.00	446.50
	113A	1 Chuck, square-cut, 2 piece				
	113C	1 Chuck, semi-bnls, neck/off	69	234,732	129.50	153.19
	113C	3 Chuck, semi-bnls, neck/off				
		3 Chuck, semi-bnls n/o sh-cut				
U3	114	1 Chuck, shoulder clod	53	149,653	139.55	159.00
U81	114A	3 Chuck, shoulder clod, trmd	141	697,389	145.41	177.00
	114D	3 Chuck, clod, top blade	4	16,221	199.10	209.00
	114E	3 Chuck, Clod, Arm Roast				
	114F	5 Chuck, clod tender	36	45,246	209.00	261.00
U4	115	1 Chuck, 2-piece, boneless	74	172,166	137.00	161.50
U80	116A	3 Chuck, roll, lxl, neck/off	205	1,353,335	155.00	183.50
U36	116B	1 Chuck, chuck tender	87	232,109	174.00	195.50
U5		3 Chuck roll, retail ready	0	0		
U7	120	1 Brisket, deckle-off, bnls	135	1,150,685	137.00	160.00
U82	120A	3 Brisket, point/off, bnls	16	8,899	248.50	255.50
U9	123A	3 Short Plate, short rib	80	276,396	149.79	215.00
	130	4 Chuck, short rib	47	108,889	132.00	166.25
	160	1 Round, bone-in	21	21,322	143.20	169.00
U11	161	1 Round, boneless	34	54,564	151.50	187.00
U93		3 Round, bnls/peeled heel-out	14	46,849	169.50	203.00
	167	1 Round, knuckle	10	13,265	165.00	175.00
U12	167A	4 Round, knuckle, peeled	157	491,350	168.26	192.25
U13	168	1 Round, top inside round	158	771,518	157.00	176.00
U84	168	3 Round, top inside round	94	294,526	165.75	183.00
U90	169	5 Round, top inside, denuded	32	35,955	195.75	221.50
		3 Round, Top Inside, side off				
U14	170	1 Round, bottom gooseneck	35	40,965	148.19	171.00
U31	171B	3 Round, outside round	109	632,240	158.25	186.50
U15	171C	3 Round, eye of round	140	310,505	182.25	230.00
U92		3 Round, flat/eye, heel-out	0	0		
U17	174	1 Loin, short loin, 2x3	12	3,580	279.00	319.97
U88	174	3 Loin, short loin, 0x1	108	400,125	330.00	371.75
	175	3 Loin, strip loin, lxl	7	85,563	316.00	354.00
	180	1 Loin, strip, bnls, heavy				
U32		1 Loin, Strip Loin Bnls. lxl	47	33,086	340.05	380.00
U87	180	3 Loin, strip, bnls, 0x1	147	300,332	365.00	425.00
	184	1 Loin, top butt, bnls, heavy	116	803,911	185.00	242.00
U89	184	3 Loin, top butt, boneless	102	403,908	197.20	252.00
U29	185A	4 Loin, bottom sirloin, flap	41	85,214	249.43	282.10
	185B	1 Loin, ball-tip, bnls, light	12	17,320	157.00	191.50
U34	185B	1 Loin, ball-tip, bnls,heavy	72	288,426	182.75	203.00
U27	185C	1 Loin, sirloin, tri-tip	54	204,793	200.00	240.42
	185D	4 Loin, sirloin, tri-tip, pld	16	17,569	306.00	333.50
U20	189A	4 Loin, tndrloin, trmd, light				
	189A	4 Loin, tndrloin, trmd,heavy	157	279,312	522.00	639.00
U86	191A	4 Loin, butt tender, trimmed	56	106,396	548.50	624.00
U21	193	4 Flank, flank steak	71	104,684	289.50	360.50

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

U10	124	4 Rib, Back Ribs, Fresh	20	25,148	59.50	100.00	86.09
	124	4 Rib, Back Ribs, Frozen	130	243,769	60.00	101.00	75.07
U8	121D	4 Plate, Inside Skirt	193	1,327,859	226.20	275.00	248.18
	121C	4 Plate, Outside Skirt	111	374,644	199.25	259.00	215.04
	121E	6 Plate, Outside Skirt, pld	77	192,249	305.50	377.00	328.48
U35		Cap and Wedge Meat	316	2,045,410	156.47	195.25	168.69
		Pectoral Meat	208	471,368	210.39	263.00	239.49

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

U25		Ground Beef 73%	238	1,661,922	101.00	131.50	115.90
		Ground Beef 75%	17	236,798	122.45	135.70	128.23
U26		Ground Beef 81%	336	1,666,274	112.25	144.00	126.65
		Ground Beef 85%	56	72,060	150.00	181.50	156.95
		Ground Beef 90%	6	20,813	158.00	185.45	172.13
U23		Ground Beef 93%	160	287,563	171.38	202.40	188.98
		Ground Beef Chuck	150	1,899,459	118.55	149.00	133.56
		Ground Beef Round	108	583,437	146.53	169.00	153.74
		Ground Beef Sirloin	29	86,878	200.00	247.60	218.60

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

		Blended Ground Beef 73%	80	387,616	104.10	145.00	120.83
		Blended Ground Beef 75%					
C22		Blended Ground Beef 81%	175	1,374,724	120.00	158.00	137.78
C30		Blended Ground Beef 85%	27	75,550	149.00	178.70	162.41
		Blended Ground Beef 90%	62	115,347	170.40	198.00	187.29
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck	32	301,860	130.00	169.00	142.13
		Blended Ground Beef Round	65	402,635	154.75	191.90	165.79
		Blended Ground Beef Sirloin	47	135,975	178.00	222.00	210.69

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23		Fresh 50% lean trimmings	129	4,103,591	70.77	85.00	77.58
		Frozen 50% lean trimmings	13	291,350	75.42	89.40	83.26

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.

Table with 4 columns: Region, Loads, Total Pounds, and Weighted Average Price.

Table with 6 columns: FOB Plant, # of Trades, Total Pounds, Price Range, and Weighted Average Price.

Table with 6 columns: FOB Plant, # of Trades, Total Pounds, Price Range, and Weighted Average Price.

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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.

Table with 4 columns: Lds, Weekly Range Avg, and Change.

NATIONAL WEEKLY CUTTER COW CUTOOT 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.

Table with 4 columns: Item, Price, Value, and Change. Includes sub-total for Cutter 90% 350#/up.

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

Table with 4 columns: Boner/Breaker Cuts, Cutter/Canner Cuts, Boner/Breaker/Cutter/Canner 100% Lean Items, Frozen Cuts.

Table with 6 columns: IMPS, Sub-Primal, # of Trades, Total Pounds, Weighted Average, and Change from Prior Week. Includes sub-sections for BONE/BREAKER, CUTTER/CANNER, and 100% LEAN.

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)

Table with 3 columns: Index, Values, and Change.

Index Reflects the Equivalent of 425,719 head of cattle.

Table with 3 columns: Carcass Equivalent Values, SUPPLY (live), DEMAND (box).

Table with 3 columns: Current Spread, Grading % Brkdn.

Weekly Equivalent Values for Outlying Beef Carcass Types

Table with 6 columns: Carcass Weight, and 4 columns of equivalent values for 400-500#, 500-600#, 600-900#, 900-1000#.

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 6.64 per cwt. down -0.25 from last week and down -4.16 from last year.

