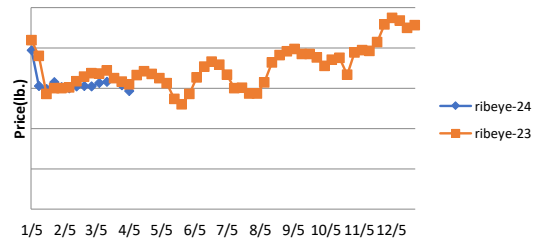


Beef, Veal- The live cattle market and beef cutout experienced declines, a trend that was somewhat anticipated as the market gears up for the spring grilling season, which will heavily feature beef items. But several other factors also added to the subdued atmosphere in the market: negative developments related to the HPAI situation infecting cow herds in two states and late-winter/early-spring storms across the nation. As a result, the CME April live cattle futures and all futures contracts were lower by about 2% last week. The choice and select cutout were both down last week with the choice dropping almost 4% and the select lower by almost 2%. In the round complex, inside rounds were down 9% to \$3.17/lb, and the bottom round flat was down 1% to \$3.02/lb. The ribs were much lower with the bone-in export rib down 7.9% at \$8.22/lb and the boneless ribeye's also traded lower by 6.6% w/w. However, out-front sales data suggests a big move higher in exports coming next month as packers sold product at the \$9.65/lb. Looking ahead, the beef market may be a bit sloppy for the next few weeks as weather is still mixed across the country. But both retail and foodservice business will increase for beef items as we head through April. Look for ribs, loins, and grinds to trade higher, along with flap and skirt meat for Cinco de Mayo. The Average, USDA, FOB per pound.

Description	Market Trend	Supplies	Price vs. Last Year
Live Cattle (Steer)	Decreasing	Available	Higher
Feeder Cattle Index (CME)	Increasing	Steady-Short	Higher
Ground Beef 81/19	Increasing	Available	Higher
Ground Chuck	Increasing	Steady	Higher
109 Export Rib (ch)	Decreasing	Short	Lower
109 Export Rib (pr)	Increasing	Steady	Lower
112a Ribeye (ch)	Decreasing	Short	Lower
112a Ribeye (pr)	Decreasing	Available	Lower
114a Chuck, Shlder Cld(ch)	Increasing	Steady	Higher
116 Chuck (sel)	Decreasing	Steady-Available	Higher
116 Chuck (ch)	Decreasing	Available	Higher
116b Chuck Tender (ch)	Decreasing	Available	Higher
120 Brisket (ch)	Increasing	Steady-Short	Higher
120a Brisket (ch)	Decreasing	Steady	Higher
121c Outside Skirt (ch/sel)	Increasing	Steady	Lower
121d Inside Skirt (ch/sel)	Increasing	Steady	Higher
121e Cap & Wedge	Increasing	Available	Higher
167a Knuckle, Trimmed (ch)	Decreasing	Available	Higher
168 Inside Round (ch)	Decreasing	Available	Higher
169 Top Round (ch)	Decreasing	Available	Higher
171b Outside Round (ch)	Decreasing	Available	Higher
174 Short Loin (ch 0x1)	Decreasing	Short	Higher
174 Short Loin (pr 2x3)	Decreasing	Short	Lower
180 0x1 Strip (ch)	Increasing	Short	Higher
180 0x1 Strip (pr)	Increasing	Steady	Lower
184 Top Butt, boneless (ch)	Decreasing	Steady	Higher
184 Top Butt, boneless (pr)	Steady	Available	Higher
184-3 Top Butt, bnls (ch)	Decreasing	Steady	Higher
185a Sirloin Flap (ch)	Decreasing	Steady-Available	Higher
185c Loin, Tri-Tip (ch)	Decreasing	Steady	Higher
189a Tender (sel, 5 lb & up)	Decreasing	Steady	Lower
189a Tender (ch, 5 lb & up)	Decreasing	Short	Lower
189a Tender (pr, heavy)	Decreasing	Steady-Short	Higher
193 Flank Steak (ch)	Increasing	Steady	Lower
50% Trimmings	Decreasing	Available	Lower
65% Trimmings	Increasing	Available	Lower
75% Trimmings	Decreasing	Steady	Higher
85% Trimmings	Increasing	Available	Higher
90% Trimmings	Increasing	Available	Higher
90% Imported Beef (frz)	Increasing	Available	Higher
95% Imported Beef (frz)	Increasing	Available	Higher

### 112a Choice Beef Ribeye (heavy)



### 81/19 Ground Beef

