



USDA TURKEY MARKET NEWS REPORT

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Agricultural Marketing Service

Poultry Programs

Market News Branch

DOMESTIC MARKET HIGHLIGHTS

The market tone on 8-16 lb. hens and 16-24 lb. toms was steady to barely steady. Demand was slow to materialize. No trading was reported. Offerings were moderate to heavy for the lackluster interest. Bulk parts and meats trading was light. Demand light to moderate.



EXPORT MARKET HIGHLIGHTS

Demand was light. Trading centered on a small volume of thigh meat, tom drums and mechanically separated turkey, balance of reported items inactive. Supplies were adequate.

WHOLE YOUNG TURKEYS, FROZEN 1/, CONSUMER SIZES, COMMODITY PACK OR EQUIVALENT, US GRADE A, CENTS PER LB, DELIVERED (MINIMUM 10,000 LB LOTS) **JANUARY 11, 2005**

	CURRENT SHIPMENTS 2/				FORWARD SHIPMENTS 6/			OPEN COMMITMENTS 7/	
	OFFERS	SALES	WTD AVG	VOLUME (000)	WTD AVG	VOLUME (000)	DEL. PER	VOLUME (000)	DEL. PER
8-16 LB HENS									
EASTERN REGION 3/	66-68	-	-	-	-	-	-	-	-
CENTRAL REGION 4/	66	-	-	-	-	-	-	-	-
WESTERN REGION 5/	68	-	-	-	-	-	-	-	-
16-24 LB TOMS									
EASTERN REGION 3/	63-64	-	-	-	-	-	-	-	-
CENTRAL REGION 4/	62-63	-	-	-	-	-	-	-	-
WESTERN REGION 5/	63-65	-	-	-	-	-	-	-	-

WHOLE YOUNG TURKEYS, FROZEN 1/, CONSUMER SIZES, COMMODITY PACK OR EQUIVALENT, US GRADE A, CENTS PER LB, DELIVERED (MINIMUM 10,000 LB LOTS) **JANUARY 12, 2005**

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	OFFERS	SALES	WTD AVG	VOLUME (000)	WTD AVG	VOLUME (000)	DEL. PER	VOLUME (000)	DEL. PER
8-16 LB HENS									
EASTERN REGION 3/	66-68	-	-	-	-	-	-	-	-
CENTRAL REGION 4/	66	-	-	-	-	-	-	-	-
WESTERN REGION 5/	68	-	-	-	-	-	-	-	-
16-24 LB TOMS									
EASTERN REGION 3/	63-64	-	-	-	-	-	-	-	-
CENTRAL REGION 4/	62-63	-	-	-	-	-	-	-	-
WESTERN REGION 5/	63-65	-	-	-	-	-	-	-	-

1/ May include product stored at temperatures in range of 1 to 25 degrees F. 2/ Includes product priced for shipment within 14 days. 3/ Includes product with 3 percent broth basting. 4/ Includes product with 3-6 percent broth basting. 5/ Includes products with 6 percent broth basting. 6/ Includes product committed for pricing during the previous 24 hours but shipment in more than 14 days from date of commitment. 7/ Includes product committed during previous 24 hours at prices to be determined at later date.

NATIONAL YOUNG TURKEY PARTS INCLUDING BULK MEAT and FROZEN (UNLESS SPECIFIED), CENTS PER LB., DELIVERED FIRST RECEIVERS, PART AND FULL TRUCKLOTS AS OF 11 JANUARY 2005.

The market tone on tom breast meat and destrapped tenderloins was steady to instances weak, mostly steady to barely steady. Demand very light to instances moderate. Offerings adequate to instances burdensome with fresh in the longest position. Domestic trading seasonally slow for the time of year. Export trading centered on a heavy volume of frozen thigh meat for January-February shipments and on moderate volumes of tom drums and mechanically separated turkey.

DOMESTIC TRADING	PRICE RANGE	L.S.T. CODE 1/	WTD AVG PRICE	VOLUME (000)
BREASTS, 4-8 LBS GRADE A 2/		W	94.00	200
BREASTS, 4-8 LBS GRADE A--FRESH 2/		W	136.92	12
BREASTS, 4-8 LBS PLANT GRADE 2/		R	89.00	11
DRUMSTICKS, TOM	38.00-39.00		38.32	31
DRUMSTICKS, TOM--FRESH		F	39.00	40
DRUMSTICKS, HEN		F	38.00	40
WINGS, FULL-CUT, TOM		F	48.00	30
WINGS, FULL-CUT, HEN				
WINGS, V-TYPE, TOM	57.00		57.00	49
WINGS, V-TYPE, HEN	97.00		97.00	6
NECKS, TOM	24.00-25.00		24.18	49
NECKS, HEN				
BREASTS, B/S, TOM 3/		F	181.00	40
BREASTS, B/S, TOM--FRESH 3/		R	195.00	250
THIGH MEAT				
THIGH MEAT--FRESH		W	90.67	120
BREAST TRIM MEAT		F	138.73	44
SCAPULA MEAT				
TENDERLOINS		W	167.00	80
DESTRAPPED TENDERS		F	167.90	400
DESTRAPPED TENDERS--FRESH		F	186.77	31
WING MEAT WITH SKIN				
MECHANICALLY SEPARATED 4/		F	18.17	60
MECHANICALLY SEPARATED--FRESH 4/		F	17.89	230

EXPORT TRADING

DRUMSTICKS, TOMS	36.00-38.00		37.44	305
WINGS FULL-CUT - TOMS				
WINGS, V-TYPE, TOM				
TAILS		F	21.00	120
MECHANICALLY SEPARATED 4/	17.50-20.50		17.98	248
THIGH MEAT - FROZEN	80.00-86.00		80.59	808

1/ CODES FOR LAST SIGNIFICANT TRADE (L.S.T.): M=MONDAY T=TUESDAY W=WEDNESDAY R=THURSDAY F=FRIDAY

2/ Breasts are bagged; rib, back, and wing meat included; and basted. 3/ Boneless and skinless without tenderloins.

4/ 15-20% fat with skin added.

SOUTHERN CALIFORNIA (L.A. AREA) PROCESSED TURKEY DELIVERED TO RETAILERS

	RANGE
FRESH TURKEYS Y HENS 8-16#	88-96
FRESH TURKEYS Y TOMS 14-24#	88-96
FROZEN TURKEYS Y HENS 8-16#	74-79
FROZEN TURKEYS Y TOMS 14-24#	66-71
FROZEN TURKEYS Y TOMS 24-28#	67-74

SAN FRANCISCO PROCESSED TURKEY DELIVERED TO RESTAURANTS AND INSTITUTIONS

	RANGE
TURKEYS Y HENS	105-123
TURKEYS Y TOMS UNDER 22#	99-123
TURKEYS Y TOMS 22-24#	99-116
TURKEYS Y TOMS 24-26#	98-120
TURKEYS Y TOMS 26 LBS & OVER	98-122

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NATIONAL YOUNG TURKEY PARTS INCLUDING BULK MEAT and FROZEN (UNLESS SPECIFIED), CENTS PER LB., DELIVERED FIRST RECEIVERS, PART AND FULL TRUCKLOTS AS OF 12 JANUARY 2005.

The market tone was about steady on tom drums, barely steady on tom necks and tom full cut wings. Trading was about fair and centered on spot loads and less than truck lot volumes. Supplies of tom parts were adequate for the light demand. Breast trim was tight and some inquiry went unfilled. Fresh tom full cut wings sold at 46.5-46.75, fresh scapula 123, fresh breast trim 140, fresh wing meat 122 delivered. Grade A private label 4-8 lb breasts were tight, plant grade breasts were available. Export trading was fair. Fresh tom drums moved to the border at 36-38 cents and frozen thigh meat at open prices.

DOMESTIC TRADING	PRICE RANGE	L.S.T. CODE 1/	WTD AVG PRICE	VOLUME (000)
BREASTS, 4-8 LBS GRADE A 2/		W	94.00	200
BREASTS, 4-8 LBS GRADE A--FRESH 2/		W	136.92	12
BREASTS, 4-8 LBS PLANT GRADE 2/		R	89.00	11
DRUMSTICKS, TOM	36.00-39.00		37.50	80
DRUMSTICKS, TOM--FRESH		F	39.00	40
DRUMSTICKS, HEN	38.00		38.00	40
WINGS, FULL-CUT, TOM		F	48.00	30
WINGS, FULL-CUT, HEN				
WINGS, V-TYPE, TOM		T	57.00	49
WINGS, V-TYPE, HEN		T	97.00	6
NECKS, TOM	24.00		24.00	40
NECKS, HEN				
BREASTS, B/S, TOM 3/	173.00		173.00	20
BREASTS, B/S, TOM--FRESH 3/	182.00		182.00	20
THIGH MEAT	84.00		84.00	20
THIGH MEAT--FRESH		W	90.67	120
BREAST TRIM MEAT	140.00		140.00	40
SCAPULA MEAT				
TENDERLOINS		W	167.00	80
DESTRAPPED TENDERS	163.00-167.00		164.33	120
DESTRAPPED TENDERS--FRESH		F	186.77	31
WING MEAT WITH SKIN				
MECHANICALLY SEPARATED 4/		F	18.17	60
MECHANICALLY SEPARATED--FRESH 4/		F	17.89	230
EXPORT TRADING				
DRUMSTICKS, TOMS	38.00		38.00	80
WINGS FULL-CUT - TOMS				
WINGS, V-TYPE, TOM				
TAILS		F	21.00	120
MECHANICALLY SEPARATED 4/	20.00		20.00	80
THIGH MEAT - FROZEN	86.00-87.50		86.38	160

1/ CODES FOR LAST SIGNIFICANT TRADE (L.S.T.): M=MONDAY T=TUESDAY W=WEDNESDAY R=THURSDAY F=FRIDAY

2/ Breasts are bagged; rib, back, and wing meat included; and basted. 3/ Boneless and skinless without tenderloins.

4/ 15-20% fat with skin added.

BREEDER TURKEYS CERTIFIED IN CALIFORNIA W/E 01/12/05

<u>POULTRY HEALTH BOARD</u>		CUMULATIVE	
SEASON	HEAVY	HEAVY	ALL BREEDS
JULY 1 TO JUNE 30	WHITE	WHITE	BREEDS
2003-2004	9,800	156,991	156,991
2002-2003		No Report Issued	

BREEDER TURKEYS CERTIFIED IN CALIFORNIA W/E 12/29/04

<u>POULTRY HEALTH BOARD</u>		CUMULATIVE	
SEASON	HEAVY	HEAVY	ALL BREEDS
JULY 1 TO JUNE 30	WHITE	WHITE	BREEDS
2003-2004	2,993	147,191	147,191
2002-2003		No Report Issued	

BREEDER TURKEYS CERTIFIED IN CALIFORNIA W/E 01/05/05

<u>POULTRY HEALTH BOARD</u>		CUMULATIVE	
SEASON	HEAVY	HEAVY	ALL BREEDS
JULY 1 TO JUNE 30	WHITE	WHITE	BREEDS
2003-2004		No Report Issued	
2002-2003	16,600	141,637	141,637