



Movement is moderate following the holiday weekend. In the parts complex, offerings of breast cuts are moderate to instances heavy for current needs with bone-in breast in the longest position. Wings are light to moderate and most other items are generally sufficient. Weights are mixed but noted as mostly desirable.

**YOUNG CHICKENS SLAUGHTERED UNDER FEDERAL INSPECTION**  
**Classified by Weight - Week Ending Nov 17, 2012**

	<b>4.25 lbs. &amp; down</b>	<b>4.26 - 6.25 lbs</b>	<b>6.26 - 7.75 lbs</b>	<b>7.76 lbs &amp; up</b>	<b>Total</b>
Head (1,000's)	37,417	57,085	30,975	25,629	151,106
Avg. Live Weight	3.83	5.35	6.88	8.55	5.83
% of Total	25%	38%	20%	17%	100%

**FAST FOOD AND FOOD SERVICE SIZES**

<b>live weight</b>	<b>RTC wog weight</b>	<b>head (000)</b>	<b>% of Total Slaughter</b>
3.60 lbs & lighter	Under 2.5 lbs.	3,227	2.14%
3.61 - 3.80 lbs.	2.5 - 2.63 lbs.	11,258	7.45%
3.81 - 4.00 lbs.	2.63 - 2.75 lbs.	10,667	7.06%
4.01 - 4.25 lbs.	2.75 - 2.9 lbs.	12,265	8.12%
		37,417	24.77%

**Broiler Egg Set Chicks Placed In 19 States Compared With U.S. Broiler Slaughter**

<b>Slaughter Week</b>	<b>Egg Sets (000)</b>	<b>Chicks Placed (000)</b>	<b>Eggs Set 10 Weeks Previous</b>		<b>Chicks Placed 7 Weeks Previous</b>		<b>Preliminary Federal Inspection</b>		
			<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>(000)</b>	<b>%<sup>2</sup></b>	
Oct 06	<b>188,114</b>	<b>101 153,383</b>	103	196,294	101	162,378	101	154,442	99
Oct 13	<b>182,361</b>	<b>100 155,887</b>	101	195,058	100	162,464	100	154,969	100
Oct 20	<b>177,099</b>	<b>96 154,258</b>	102	192,862	99	160,037	99	155,464	100
Oct 27	<b>186,371</b>	<b>101 156,892</b>	102	191,718	99	159,594	100	153,401	99
Nov 03	<b>180,840</b>	<b>97 151,059</b>	101	192,248	100	160,553	100	148,347	97
Nov 10	<b>191,287</b>	<b>98 147,267</b>	97	190,242	101	159,276	101	154,621	104
Nov 17	<b>195,714</b>	<b>100 156,027</b>	102	185,586	100	154,686	100	151,106	98

NOTE: Data in bold subject to revision; 1/ Percent of previous year; 2/ Percent change from previous week

**Whole Broiler/Fryers (cents/lb) Week of Nov 26,2012**

	<b>Majority</b>	<b>Current Week</b>	<b>Previous Week</b>	<b>Previous Year</b>
<b>Grade A, ice-packed:</b>				
New York:	96-99	98.27	95.06	76.30
Los Angeles:	106	108.92	107.33	97.22
<b>Whole Body: /3</b>				
Chicago:	92-99	96.32	92.95	72.27
<b>Weekly Composite:</b>		98.50	95.66	81.01
<b>Southern States Index:</b>		64.17	64.57	53.88
<b>Georgia Dock (FOB, wtd avg)(Wed Dock 97.00)</b>		96.98	95.84	88.45

Note: 3/ Chicago contains whole body, with or without giblets, all grades, brands, and packaging.

**Broiler/Fryer Parts (cents/lb.)**

<b>Weekly Weighted Average Price</b>	<b>Northeast (delivered) 11/23/2012</b>	<b>Sthrn States (FOB) 11/23/2012</b>	<b>Georgia (FOB) 11/26/2012</b>	
Bnls/Sknls Breast	130.15	136.04	157.50	
Tenderloins	142.80	132.76	189.00	(line-run)
Breast - Line Run	96.33	80.50	100.50	(whole)
Leg Quarters	51.24	47.64	54.00	
Wings	188.53	TFEWR	183.50	