



Imported Meat Passed for Entry in the U.S. by Country
 USDA Livestock, Poultry & Grain Market News
 Source: USDA, FSIS
 Friday, September 11, 2015

For Reporting Period: 08/30/15 to 09/05/15
 Metric Tons Week Number 36

Country Totals	2015		2014	Percent Change
	Current Week	Year-to-Date	Year-to-Date	
Argentina		302	183	65%
Australia	10,338	381,331	265,652	44%
Brazil	382	25,403	13,865	83%
Canada	15,552	516,527	475,566	9%
Chile	710	24,655	19,050	29%
Costa Rica	371	6,721	6,028	11%
Croatia		96	94	1%
Denmark	468	24,636	27,833	-11%
Finland		419	611	-31%
France	2	29	18	64%
Germany	35	752	944	-20%
Honduras		1,240	2,022	-39%
Hungary		195	168	16%
Iceland	9	19	30	-38%
Ireland	99	5,120	3,456	48%
Israel	10	855	726	18%
Italy	196	5,796	4,711	23%
Japan	2	113	92	23%
Mexico	2,571	118,167	90,416	31%
Netherlands	225	4,273	4,047	6%
New Zealand	3,421	211,345	177,739	19%
Nicaragua	456	28,095	25,826	9%
North Ireland	22	1,591	1,377	16%
Poland	739	20,418	16,485	24%
Spain	158	3,019	2,544	19%
United Kingdom	47	2,205	1,403	57%
Uruguay	1,006	34,713	22,389	55%
Total	36,819	1,418,032	1,163,275	22%

Fresh Beef

	AMR	2015		2014		Percent Change							
		Boneless Trimmings	Cheek Meat	Edible Offals	Head Meat		Other Intact	Primals & Subprimals	Weekly Total	Year-to-Date	Year-to-Date		
Australia		6,525		821		38		1,966	9,353	325,743	212,658	53%	
Canada		2,229	40	1		181	11	2,089	4,554	152,688	146,127	4%	
Costa Rica		255		5		18		94	371	6,714	6,028	11%	
Honduras										1,241	2,022	-39%	
Japan				2					2	114	92	24%	
Mexico		75		1,844		136			2,150	106,362	80,534	32%	
New Zealand		2,130		236				1	50	2,416	158,084	20%	
Nicaragua		262		160		31			456	28,096	25,826	9%	
Uruguay		584		292				88	964	31,515	19,478	62%	
Total		12,083	40	3,385		403	11	6	4,287	20,317	841,969	650,866	29%

Processed Beef					Weekly	2015	2014	Percent
	<u>Fully Cooked - Not Shelf Stable</u>	<u>Heat Treated - Not Shelf Stable</u>	<u>Heat Treated Shelf Stable</u>	<u>Thermally Processed</u>	<u>Total</u>	<u>Year-to-Date</u>	<u>Year-to-Date</u>	<u>Change</u>
Argentina						302	234	29%
Australia				13	13	925	934	-1%
Brazil	60		243	79	382	25,244	13,865	82%
Canada		88	637	46	772	16,123	19,964	-19%
Mexico	12	56			68	1,018	1,010	1%
New Zealand			22	32	54	2,132	2,031	5%
Uruguay			9	34	42	2,878	2,835	2%
Total	72	145	910	203	1,331	48,622	40,872	19%

Fresh Pork							Weekly	2015	2014	Percent
	<u>AMR</u>	<u>Boneless Trimnings</u>	<u>Cuts</u>	<u>Edible Offals</u>	<u>Other Intact</u>	<u>Primals & Subprimals</u>	<u>Total</u>	<u>Year-to-Date</u>	<u>Year-to-Date</u>	<u>Change</u>
Canada		463	3	917	109	6144	7,643	243,706	217,181	12%
Chile			24				24	768	1,091	-30%
Denmark			303	27		41	371	20,946	24,654	-15%
Finland								419	611	-31%
Ireland			24			25	49	4,735	3,456	37%
Mexico			18	85	1	82	185	5,681	4,738	20%
Netherlands			54			27	81	3,580	3,913	-9%
North Ireland			22				22	1,552	1,377	13%
Poland			89	43		237	369	13,226	10,552	25%
Spain			123			25	148	2,348	1,944	21%
United Kingdom			24			23	47	2,161	1,403	54%
Total		463	685	1071	110	6602	8,939	299,121	270,919	10%

Processed Pork							Weekly	2015	2014	Percent
	<u>Fully Cooked - Not Shelf Stable</u>	<u>Heat Treated - Not Shelf Stable</u>	<u>Heat Treated Shelf Stable</u>	<u>Not Heat Treated - Shelf Stable</u>	<u>Product with Second Inhib Not Shelf Stable</u>	<u>Thermally Processed</u>	<u>Total</u>	<u>Year-to-Date</u>	<u>Year-to-Date</u>	<u>Change</u>
Canada	179	304	95	5	59	67	709	25,422	22,192	15%
Croatia								96	94	1%
Denmark						97	97	3,364	3,179	6%
Germany	13	21					35	752	944	-20%
Hungary								194	168	16%
Italy	33			163			196	5,796	4,711	23%
Mexico	27	17				24	68	1,064	493	116%
Netherlands								177	134	32%
Poland	331					39	370	6,714	5,933	13%
Spain				10			10	635	600	6%
Total	583	342	95	180	59	226	1,486	44,268	38,484	15%

Goat					Weekly	2015	2014	Percent
	<u>Carcasses</u>	<u>Cuts</u>	<u>Edible Offal</u>	<u>Primals & Subprimals</u>	<u>Total</u>	<u>Year-to-Date</u>	<u>Year-to-Date</u>	<u>Change</u>
Australia	60	115	3		178	12,161	12,807	-5%
Mexico						62	51	22%
New Zealand						147	76	94%
Total	60	115	3		178	12,370	12,934	-4%

Lamb	Boneless	Carcasses	Cuts	Edible	Primals &	Weekly	2015	2014	Percent
	Trimmings								
Australia		18	480	48	114	660	32,728	30,181	8%
Canada							54	74	-27%
Chile							486	177	175%
Iceland					8	9	19	30	-38%
New Zealand	24		293	6	76	399	15,192	13,370	14%
Total	24	18	773	54	198	1,068	48,478	43,892	10%

Mutton	Carcasses	Cuts	Edible	Primals &	Weekly	2015	2014	Percent
Australia		74		22	96	8,574	8,148	5%
New Zealand		185	1	47	233	3,356	2,722	23%
Total		259	1	69	329	12,078	11,151	8%

Veal	Boneless	Carcasses	Cuts	Edible	Other	Primals &	Weekly	2015	2014	Percent
Australia			34	4			38	1,198	870	38%
Canada		28		54		38	121	4,664	4,221	11%
New Zealand	151		92	53	23		320	1,564	1,456	7%
Total	151	28	126	111	23	38	479	7,426	6,547	13%

Poultry	NRTE	Otherwise	Raw Ground,	Raw Ground,	Raw Intact	Raw	RTE	Thermally	Weekly	2015	2014	Percent	
			Comminuted, or	Comminuted, or									Intact
		Poultry	Otherwise	Otherwise	Poultry - Other	Intact	Poultry						
			Non-Intact	Non-Intact	(Ducks, Geese,	Turkey							
			Chicken	Turkey	Squab)								
Canada	36		421	11	288	15	198	495	218	1,681	61,134	56,712	8%
Chile			594		20		72			686	22,475	17,484	29%
Israel								10		10	855	726	18%
Mexico	29							70	2	101	3,718	3,590	4%
Total	65		1,015	11	308	15	270	575	220	2,479	88,182	78,513	12%

Definitions

Raw Product - Intact

Raw intact beef

- Carcasses (including carcasses halves or quarters)
- Other primals and subprimals (1) (including bone in and boneless meat cuts)
- Beef manufacturing trimmings
- Beef components (including head meat, cheek meat, weasand meat)
- Edible offal (3)
- Bench trim (trimmings from animals not slaughtered at the est.)
- Other intact (4)

Raw intact pork

- Other primals and subprimals (1) (including bone in and boneless meat cuts)
- Edible offal (3)
- Other intact (4)

Raw intact sheep, goat

- Other primals and subprimals (1) (including bone in and boneless meat cuts)
- Edible offal (3)

Other intact (4)

Raw Product - Non-Intact

Raw ground, comminuted, or otherwise non-intact beef

Ground beef product (beef only and beef with other species)

Hamburger/beef patty product (beef only and beef with other species)

Fabricated steaks and other non-intact subprimals (1) (including bone in and boneless meats that are fabricated, restructured, mechanically tenderized or injected)

Advanced Meat Recovery (AMR)

Ammoniated beef

Mechanically separated product

Beef trim (derived from non-intact beef)

Bench trim (derived from non-intact beef)

Low temperature rendered product (includes Finely Textured Beef (FTB), Partially Defatted Chopped Beef (PDCB), or Partially Defatted Beef Fatty Tissue (PDBFT))

Raw ground, comminuted, or otherwise non-intact pork

Ground product

Advanced Meat Recovery (AMR)

Mechanically separated product

Other non-intact

Raw ground, comminuted, or otherwise non-intact meat (sheep, goat, combination species)

Ground product

Advanced Meat Recovery (AMR)

Mechanically separated product

Other non-intact

Non Heat Treated - Self Stable, Heat Treated - Shelf Stable

Raw (NRTE) otherwise processed meat

NRTE processed meat (stuff and unstuffed)

RTE (2) acidified/fermented meat (without cooking)-PLE

RTE fermented meat (sliced and not-sliced) according to Lm Alternative (5)

RTE fermented meat (sliced and not-sliced) not post-lethality exposed

RTE (2) dried meat (PLE)

RTE dried meat (sliced and not-sliced according to Lm Alternative (5))

RTE dried meat (sliced and not-sliced) not post-lethality exposed

RTE (2) salt-cured meat (PLE)

RTE salt cured meat (sliced and not-sliced according to Lm Alternative (5))

RTE salt cured meat (sliced and not-sliced) not post-lethality exposed

Heat Treated but Not Fully Cooked - Not Shelf Stable

Raw (NRTE) Otherwise processed meat

NRTE meat products (stuffed and unstuffed)

Product with Secondary Inhibitors - Not Shelf Stable

RTE (2) salt-cured meat (PLE)

RTE salt cured meat (sliced and not-sliced according to Lm Alternative (5))

RTE salt cured meat (sliced and not-sliced) not post-lethality exposed

Raw (NRTE) otherwise processed meat

NRTE meat products (stuffed and unstuffed)

Fully Cooked - Not Shelf Stable

RTE (2) fully-cooked meat (PLE)

Hot dog products according to Lm Alternative (5)

Salad/spread/pate according to Lm Alternative (5)

Meat + nonmeat multicomponent according to Lm Alternative (5)

Sausage products

Diced/shredded according to Lm Alternative (5)

Patties/nuggets according to Lm Alternative (5)

Other fully cooked sliced product according to Lm Alternative (5)

Other fully cooked not sliced product according to Lm Alternative (5)

RTE (2) fully-cooked meat without subsequent exposure to the environment

Hot dog products not post-lethality exposed

Salad/spread/pate not post-lethality exposed

Meat + nonmeant multicomponent not post-lethality exposed

Sausage products not post-lethality exposed

Diced/shredded not post-lethality exposed

Patties/nuggets not post-lethality exposed

Other fully cooked sliced product not post-lethality exposed

Other fully cooked not sliced product not post-lethality exposed

Thermally Processed - Commercially Sterile

Thermally processed, commercially sterile

Thermally processed products (includes product in cans/pails, flexible pouches, trays, jars and bag-n-box)

(1) Subprimals includes retail cuts of beef commonly used in the beef industry

(2) RTE is defined in 9 CFR 430

(3) Edible offal includes tails, feet, etc.

(4) Other intact includes fat

(5) Listeria monocytogenes (Lm) alternatives are Alt 1; Alt 2, Choice 1; Alt 2, Choice 2; Lm Alt 3

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