



Imported Meat Passed for Entry in the U.S. by Country

USDA Livestock, Poultry & Grain Market News

Source: USDA, FSIS

Friday, September 18, 2015

For Reporting Period: 09/06/15 to 09/12/15

Metric Tons Week Number 37

Country Totals	2015		2014	Percent Change
	Current Week	Year-to-Date	Year-to-Date	
Argentina		302	194	56%
Australia	9,250	390,580	275,740	42%
Brazil	677	26,080	14,230	83%
Canada	14,636	531,162	491,361	8%
Chile	897	25,553	20,289	26%
Costa Rica	183	6,904	6,255	10%
Croatia		96	94	1%
Denmark	437	25,073	28,425	-12%
Finland		419	611	-31%
France	2	31	18	72%
Germany	0	752	1,033	-27%
Honduras		1,240	2,080	-40%
Hungary		195	174	12%
Iceland	13	32	39	-19%
Ireland	95	5,214	3,601	45%
Israel	18	872	747	17%
Italy	124	5,920	4,882	21%
Japan	8	121	94	29%
Mexico	2,920	121,087	93,472	30%
Netherlands	88	4,361	4,134	5%
New Zealand	2,684	214,029	180,469	19%
Nicaragua	346	28,441	26,893	6%
North Ireland	24	1,614	1,399	15%
Poland	356	20,774	17,400	19%
Spain	56	3,075	2,568	20%
United Kingdom	86	2,290	1,426	61%
Uruguay	868	35,581	23,173	54%
Total	33,776	1,451,799	1,200,803	21%

Fresh Beef

	AMR	2015		2014		Percent Change					
		Year-to-Date	Year-to-Date	Year-to-Date	Year-to-Date						
		Boneless	Cheek	Edible	Head	Other	Primals &	Weekly	2015	2014	Percent
		<u>Trimmings</u>	<u>Meat</u>	<u>Cuts</u>	<u>Offals</u>	<u>Meat</u>	<u>Intact</u>	<u>Total</u>	<u>Year-to-Date</u>	<u>Year-to-Date</u>	<u>Change</u>
Australia		5,365		912	52		1,881	8,217	333,960	221,811	51%
Canada		1,988	112	1	372	77	2,345	4,913	157,601	150,493	5%
Costa Rica		78		65	22		17	183	6,897	6,255	10%
Honduras									1,241	2,080	-40%
Japan				8				8	122	94	30%
Mexico		188		1,840	252			2,579	108,941	83,211	31%
New Zealand		1,440		106			102	1,647	190,609	160,075	19%
Nicaragua		131		189	16			346	28,442	26,893	6%
Uruguay		508		210	26		58	802	32,317	20,141	60%
Total		9,698	112	3,386	740	77	4,403	18,743	860,664	671,070	28%

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	245	23%
Australia				43	43	968	934	4%
Brazil	41		203	434	677	25,921	14,230	82%
Canada	4	10	636	26	694	16,817	20,706	-19%
Mexico		66			66	1,084	1,037	4%
New Zealand			44	29	74	2,206	2,070	7%
Uruguay			2	64	66	2,945	2,955	0%
Total	44	76	885	597	1,620	50,242	42,178	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	2	665	3	599	207	5234	6,716	250,421	225,249	11%
Chile			85	12	2		99	866	1,137	-24%
Denmark			312			46	358	21,304	25,193	-15%
Finland								419	611	-31%
Ireland			24			23	47	4,782	3,601	33%
Mexico			36	33		93	162	5,843	4,936	18%
Netherlands			52				52	3,632	3,992	-9%
North Ireland			24				24	1,575	1,399	13%
Poland			112			204	316	13,542	11,218	21%
Spain			1			50	51	2,398	1,944	23%
United Kingdom			86				86	2,247	1,427	57%
Total	2	665	734	644	209	5650	7,910	307,031	280,708	9%

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	176	204	37	5	36	16	474	25,897	22,719	14%
Croatia								96	94	1%
Denmark						79	79	3,443	3,232	7%
Germany								752	1,033	-27%
Hungary								194	174	12%
Italy	27			95		2	124	5,920	4,882	21%
Mexico		16	1			18	34	1,098	504	118%
Netherlands								177	142	24%
Poland	40						40	6,754	6,181	9%
Spain				5			5	640	624	2%
Total	246	220	38	104	36	116	761	45,029	39,620	14%

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		105	11	4	120	12,282	13,071	-6%
Mexico						62	51	22%
New Zealand						147	76	94%
Total		105	11	4	120	12,491	13,197	-5%

Lamb	Boneless	Carcasses	Cuts	Edible	Primals &	Weekly	2015	2014	Percent
	Trimmings		Offals	Subprimals	Total		Year-to-Date	Year-to-Date	
Australia		29	574	17	83	703	33,431	30,835	8%
Canada							54	74	-27%
Chile		17				17	502	177	184%
Iceland	1		1		12	13	32	39	-19%
New Zealand	6		181	19	199	405	15,597	13,674	14%
Total	7	46	756	36	294	1,138	49,616	44,859	11%

Mutton	Carcasses	Cuts	Edible	Primals &	Weekly	2015	2014	Percent
			Offal	Subprimals		Total	Year-to-Date	
Australia		108	16		125	8,699	8,165	7%
New Zealand		46		46	141	3,497	2,741	28%
Total		154	16	46	266	12,344	11,187	10%

Veal	Boneless	Carcasses	Cuts	Edible	Other	Primals &	Weekly	2015	2014	Percent
	Trimmings		Offal	Intact	Subprimals	Total		Year-to-Date	Year-to-Date	
Australia			25		17		42	1,240	870	43%
Canada		21	2	51		25	99	4,763	4,351	9%
New Zealand	152		127	68	70		417	1,980	1,835	8%
Total	152	21	154	119	87	25	558	7,984	7,056	13%

Poultry	NRTE	Raw Ground,	Raw Ground,	Raw Intact	Raw	RTE	Thermally	Weekly	2015	2014	Percent		
		Otherwise	Otherwise						Raw	Fully Cooked		Year-to-Date	Year-to-Date
		Comminuted, or	Comminuted, or	Poultry - Other	Intact	Poultry	Processed	Total	Year-to-Date	Year-to-Date	Change		
		Processed	Non-Intact	(Ducks, Geese, Squab)	Chicken	Turkey							
		Poultry	Chicken										
Canada	150		579	30	222	4	241	448	8	1,682	62,816	58,353	8%
Chile			380		111		292			782	23,257	18,676	25%
Israel								18		18	873	747	17%
Mexico	48							31		79	3,797	3,733	2%
Total	198		958	30	333	4	533	496	15	2,567	90,743	81,509	11%

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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