



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

USDA Livestock, Poultry & Grain Market News

Source: USDA, FSIS

Friday, December 18, 2015

For Reporting Period: 12/06/15 to 12/12/15
 Metric Tons Week Number 50

Country Totals	2015		2014	Percent Change
	Current Week	Year-to-Date	Year-to-Date	
Argentina		327	396	-17%
Australia	7,919	512,068	420,965	22%
Brazil	608	33,067	19,343	71%
Canada	16,864	737,884	705,001	5%
Chile	1,019	35,748	27,272	31%
Costa Rica	83	9,122	9,392	-3%
Croatia		145	130	11%
Denmark	516	33,941	37,726	-10%
Finland		559	836	-33%
France	11	46	28	61%
Germany		971	1,201	-19%
Honduras		1,240	3,040	-59%
Hungary		250	256	-2%
Iceland		203	149	36%
Ireland	142	7,404	5,085	46%
Israel	15	1,189	990	20%
Italy	261	8,378	7,060	19%
Japan	5	186	139	34%
Mexico	3,113	160,158	128,297	25%
Netherlands	197	7,197	5,230	38%
New Zealand	2,476	248,715	211,407	18%
Nicaragua	675	36,992	42,969	-14%
North Ireland	26	2,005	1,698	18%
Poland	1,017	29,645	23,593	26%
Spain	133	4,199	3,646	15%
United Kingdom	139	4,224	1,894	123%
Uruguay	1,077	45,941	30,690	50%
Total	36,295	1,921,800	1,688,439	14%

Fresh Beef

	AMR	Boneless	Cheek	Edible	Head	Other	Primals &	Weekly	2015	2014	Percent Change
		Trimmings	Meat						Cuts	Offals	
Australia		3,817		570	117		1,523	6,026	432,936	344,766	26%
Canada		1,961	54		203		2,057	4,296	216,411	209,833	3%
Costa Rica		79		4		21		83	9,115	9,392	-3%
Honduras									1,241	3,040	-59%
Japan				4				5	186	139	34%
Mexico		209	1	2,115	149			2,705	141,809	114,440	24%
New Zealand		1,338		173	17		23	1,551	210,902	178,708	18%
Nicaragua		327		298	47			675	36,993	42,969	-14%
Uruguay		458		321			246	1,026	41,900	26,812	56%
Total		8,190	55	3,533	533	21	3,896	16,461	1,092,145	930,235	17%

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						327	447	-27%
Australia			8		8	1,378	1,306	5%
Brazil	24		207	376	608	32,833	19,343	70%
Canada	94	43	375	82	596	25,368	29,391	-14%
Mexico		12		3	15	1,417	1,209	17%
New Zealand			22		22	2,885	2,745	5%
Uruguay			3	48	51	3,721	3,789	-2%
Total	119	55	617	509	1,300	67,928	58,229	17%

Fresh Pork							Weekly	2015	2014	Percent
	<u>AMR</u>	<u>Boneless Trimblings</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		751	71	489	73	6921	8,330	350,477	336,883	4%
Chile			38				38	1,245	1,366	-9%
Denmark			319	27		120	466	28,823	33,052	-13%
Finland								559	836	-33%
Ireland			48				48	6,185	5,085	22%
Mexico			89	25	1	78	193	8,288	6,967	19%
Netherlands			102				102	5,229	5,041	4%
North Ireland			26				26	1,940	1,698	14%
Poland			188			648	836	20,524	15,548	32%
Spain			50			47	98	3,164	2,702	17%
United Kingdom			116			23	139	4,181	1,895	121%
Total		751	1047	540	74	7837	10,276	430,615	411,072	5%

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	409	435	200	11	95	81	1,231	37,669	31,979	18%
Croatia								145	130	11%
Denmark				16		34	50	4,782	4,674	2%
Germany								971	1,201	-19%
Hungary								250	256	-2%
Italy	36			225			261	8,377	7,060	19%
Mexico	18	23	49			13	103	1,988	828	140%
Netherlands								202	463	-57%
Poland	180						180	8,644	7,770	11%
Spain				36			36	998	944	6%
Total	643	457	250	289	95	138	1,871	64,101	55,357	16%

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	16	244	1	74	335	16,960	18,544	-9%
Mexico	9				9	88	66	34%
New Zealand	5				5	223	138	62%
Total	31	244	1	74	349	17,271	18,748	-8%

Lamb	Boneless Trimming	Carcasses	Cuts	Edible Offals	Primals & Subprimals	Weekly	2015	2014	Percent Change
						Total	Year-to-Date	Year-to-Date	
Australia		18	995		181	1,194	46,606	43,587	7%
Canada							72	154	-53%
Chile							532	259	105%
Iceland							203	149	36%
New Zealand	1		266	18	220	507	20,297	17,773	14%
Total	1	18	1,261	18	401	1,701	67,710	61,995	9%

Mutton	Carcasses	Cuts	Edible Offal	Primals & Subprimals	Weekly	2015	2014	Percent Change
					Total	Year-to-Date	Year-to-Date	
Australia		329		27	356	12,474	11,274	11%
New Zealand			1	79	80	4,698	3,408	38%
Total		329	1	106	436	17,320	14,977	16%

Veal	Boneless Trimming	Carcasses	Cuts	Edible Offal	Other Intact	Primals & Subprimals	Weekly	2015	2014	Percent Change
							Total	Year-to-Date	Year-to-Date	
Australia		10	1	54		51	116	1,830	1,433	28%
Canada								6,018	6,088	-1%
New Zealand	108		157	23	22		310	9,715	8,636	13%
Total	109	10	158	77	22	51	427	17,563	16,157	9%

Poultry	NRTE	Otherwise Processed Poultry	Raw Ground, Comminuted, or Otherwise Non-Intact Chicken	Raw Ground, Comminuted, or Otherwise Non-Intact Turkey	Raw Intact Poultry - Other (Ducks, Geese, Squab)	Raw Intact Turkey	RTE Fully Cooked Poultry	Thermally Processed	Weekly	2015	2014	Percent Change	
									Total	Year-to-Date	Year-to-Date		
Canada		292	689	84	202	41	171	482	70	2,079	87,063	79,493	10%
Chile			532	24	18		408			982	32,925	25,216	31%
Israel								15		15	1,189	990	20%
Mexico		36						32	3	88	5,306	5,059	5%
Total		327	1,221	108	220	41	578	529	73	3,164	126,483	110,758	14%

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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