

Swan Hill Regional Livestock Exchange

Prime Cattle Sale 18th of May 2023



Total Yarding of **695** head

The bulk of this week's market offered were out of NSW regions, starting to signs of the dry off. Our usual attending buying were again selective with breed & quality with only the best holding there per head value across all categories. The season thus far is producing plainer types in the yards seeing category quotations easing by up to 38c/kg.

Cattle Class	Price Range c/kg lw	Top Producers
Steer Vealer up to 350kg	148 - 426	399.6c/kg – Laureville – Corack 390.6c/kg – IR, JR & NR Dodschun – Speewa 390c/kg – Manfred Family Trust - Ivanhoe
Heifer Vealer up to 350kg	120 - 345	345c/kg - Manfred Family Trust - Ivanhoe
Trade Steers 351-500kg	180 - 416	416c/kg - Manfred Family Trust - Ivanhoe 393.6c/kg – JD & LE Matheson – Kerang
Trade Heifers 351-500kg	268.6 - 414	414c/kg - Manfred Family Trust - Ivanhoe
Export Steers 500kg+	200 - 352.6	352.6c/kg – J & D Burmeister – Lake Bael Bael 344c/kg – D & D Kaylock - Moulamein
Export Heifers 500kg+	235 - 350.6	351c/kg - J & D Burmeister – Lake Bael Bael 343c/kg - J & D Burmeister – Lake Bael Bael 312c/kg - D & D Kaylock - Moulamein
Cows	100 - 296.6	260c/kg – L & L Schulta - Benjeroop 215c/kg – Julbre Park - Jeffcott
Bulls – up to 700kg	125.6 - 352.6	240c/kg – BD Schiller - Hay

**Our next Prime Cattle Market will be on Thursday 1st of June, 2023 commencing at 07.30am.
Our next Sheep & Lamb Sale will be on Thursday 25th of May, 2023.**

Did you know?

DARK CUTTING

In a healthy, well-fed and well-rested animal, glycogen levels in the cells are high. If animals are fatigued, or stressed, the cells use up the glycogen. The blood stream can still remove the lactic acid so the live animal pH remains around pH 7.2-7.4, but it can't replace the glycogen quickly enough, and the cells run out of fuel.

In animals that've had prolonged stress the glycogen is used up, and the blood stream has mopped up the lactic acid. So, when they are slaughtered, there is no fuel to make more lactic acid, so the pH can't fall so far. If the pH doesn't drop below pH 5.8, the meat is dark in colour, tough and dry