



# National Weekly Boxed Beef Cuts For Branded Product - Formula Sales

Agricultural Marketing Service  
Livestock, Poultry, and Grain Market News

July 28, 2025  
LM\_XB451

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FOB Plant basis formula sales for delivery within 0-21 days including sales since last report, Values reflect U.S. dollars per 100 pounds.

## Current Volume - (one load equals 40,000 pounds)

Upper 2/3 Choice	368.02 loads	14,720,915 pounds
Lower 1/3 Choice	131.11 loads	5,244,487 pounds

## Upper 2/3 Choice Items Cuts, Fat Limitations 1-6

(IM) = Individual Muscle

IMPS / FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	250	232,391	890.00 - 1,158.00	953.42
112A	3	Rib, ribeye, bnls, light	206	361,762	1,043.00 - 1,260.00	1,113.88
112A	3	Rib, ribeye, bnls, heavy	310	484,077	1,028.63 - 1,253.00	1,120.78
114A	3	Chuck, shoulder clod, trmd	156	582,009	394.10 - 475.00	410.33
114D	3	Chuck, clod, top blade	46	57,731	438.00 - 523.72	477.30
114E	3	Chuck, clod, arm roast	61	110,480	484.93 - 676.00	539.68
114F	5	Chuck, clod tender	110	103,224	919.35 - 1,003.00	951.74
116A	3	Chuck, roll, lxl, neck/off	435	1,386,159	401.00 - 554.00	415.01
116B	1	Chuck, chuck tender	120	253,140	399.00 - 432.00	411.17
116G	4	Chuck, flap	85	104,417	710.00 - 827.55	744.54
120	1	Brisket, deckle-off, bnls	426	2,008,944	412.99 - 565.00	464.26
120A	3	Brisket, point/off, bnls	81	108,283	774.35 - 817.00	791.23
123A	3	Short Plate, short rib	100	216,299	585.89 - 699.00	623.62
130	4	Chuck, short rib	97	194,335	556.00 - 629.00	581.46
167A	4	Round, knuckle, peeled	319	711,182	418.00 - 504.00	473.55
168	1	Round, top inside round	110	237,758	414.00 - 442.00	430.52
168	3	Round, top inside round	209	454,676	375.00 - 457.00	428.27
169	5	Round, top inside, denuded	95	158,009	441.40 - 588.50	497.53
169A	5	Round, top inside, cap off	60	166,659	545.26 - 671.95	572.97
171B	3	Round, outside round	226	431,669	379.00 - 472.00	398.14
171C	3	Round, eye of round	286	507,628	410.10 - 473.00	427.47
174	3	Loin, short loin, 0x1	229	351,840	823.00 - 1,045.00	898.01
175	3	Loin, strip loin, 1x1	35	123,299	763.90 - 971.00	787.80
180	3	Loin, strip, bnls, 0x1	399	790,966	853.00 - 1,189.00	1,018.70
184	1	Loin, top butt, bnls, heavy	28	38,297	681.00 - 777.00	725.51
184	3	Loin, top butt, boneless	236	316,025	674.12 - 897.63	707.26



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184B	3	Loin, top butt, CC	95	293,210	841.62 - 1,138.28	956.29
185A	4	Loin, bottom sirloin, flap	243	482,275	985.74 - 1,075.00	1,020.30
185B	1	Loin, ball-tip, bnls, heavy	156	319,114	554.00 - 614.25	582.80
185C	1	Loin, sirloin, tri-tip	79	90,911	573.66 - 652.00	602.06
185D	4	Loin, sirloin, tri-tip, pld	100	112,393	802.10 - 925.97	857.21
189A	4	Loin, tndrloin, trmd, heavy	339	425,938	1,428.00 - 1,714.00	1,519.91
191A	4	Loin, butt tender, trimmed	55	75,485	1,325.37 - 1,482.00	1,372.08
193	4	Flank, flank steak	247	312,196	867.00 - 943.00	894.67
121D	4	Plate, Inside Skirt	99	362,041	780.86 - 860.00	807.16
121C	4	Plate, Outside Skirt	66	62,981	796.90 - 942.63	851.84
121E	6	Plate, Outside Skirt, pld	68	72,469	1,226.00 - 1,538.00	1,336.79
	4	Cap and Wedge Meat	104	372,812	426.49 - 448.00	436.37
	4	Pectoral Meat	50	125,816	402.50 - 436.36	416.31
		Ground 75%	57	138,086	347.78 - 377.00	358.22
		Ground 81%	52	181,449	370.00 - 402.40	385.43
		Ground Chuck	210	687,269	360.90 - 416.00	387.09
		Ground Round	39	66,529	404.06 - 452.25	438.98
		Ground Sirloin	15	48,682	509.47 - 547.00	531.69

Lower 1/3 Choice Items, Fat Limitations 1-6			(IM) = Individual Muscle		
IMPS / FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1 Rib, ribeye, lip-on, bn-in	63	59,683	879.59 - 1,098.00	925.04
112A	3 Rib, ribeye, bnls, light	25	32,795	1,056.00 - 1,283.00	1,104.18
112A	3 Rib, ribeye, bnls, heavy	222	501,844	1,061.19 - 1,260.00	1,099.13
114A	3 Chuck, shoulder clod, trmd	117	393,547	395.10 - 447.00	411.04
114D	3 Chuck, clod, top blade	18	25,121	444.00 - 520.00	474.93
116A	3 Chuck, roll, lxl, neck/off	206	432,923	399.00 - 548.00	410.05
116B	1 Chuck, chuck tender	81	100,887	400.51 - 426.00	411.46
120	1 Brisket, deckle-off, bnls	211	385,805	441.60 - 527.00	458.38
120A	3 Brisket, point/off, bnls	36	52,648	778.51 - 803.00	787.53
123A	3 Short Plate, short rib	50	60,094	599.50 - 686.93	627.70
130	4 Chuck, short rib	92	105,121	555.57 - 614.20	573.35
167A	4 Round, knuckle, peeled	178	339,642	449.00 - 566.15	475.43
168	3 Round, top inside round	138	259,172	420.00 - 459.00	427.68
169	5 Round, top inside, denuded	47	122,962	450.00 - 517.32	479.66



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171B	3	Round, outside round	117	255,603	384.00 - 416.00	396.01
171C	3	Round, eye of round	163	271,644	414.00 - 459.00	425.01
174	3	Loin, short loin, 0x1	104	161,490	838.11 - 975.00	870.55
180	3	Loin, strip, bnls, 0x1	199	453,633	871.55 - 1,104.19	933.17
184	3	Loin, top butt, boneless	121	138,204	665.00 - 771.09	698.06
185A	4	Loin, bottom sirloin, flap	91	179,959	991.00 - 1,083.00	1,001.75
185B	1	Loin, ball-tip, bnls, heavy	57	76,027	550.00 - 637.00	574.83
185C	1	Loin, sirloin, tri-tip	16	32,518	567.15 - 645.00	593.74
185D	4	Loin, sirloin, tri-tip, pld	52	89,358	796.18 - 885.00	852.01
189A	4	Loin, tndrloin, trmd, heavy	139	112,508	1,453.00 - 1,641.00	1,505.35
191A	4	Loin, butt tender, trimmed	48	48,978	1,345.68 - 1,463.00	1,382.48
193	4	Flank, flank steak	154	127,034	853.14 - 958.00	886.79
121D	4	Plate, Inside Skirt	56	94,036	781.61 - 925.18	812.48
121C	4	Plate, Outside Skirt	50	64,840	795.00 - 984.00	822.96
	4	Cap and Wedge Meat	57	202,559	428.73 - 463.00	433.03
	4	Pectoral Meat	32	63,852	404.98 - 440.00	419.14

### Fat Limitations (FL) Description

#### Maximum Average Fat Thickness

1. 3/4" (19mm)
2. 1/4" (6mm)
3. 1/8" (3mm)
4. Practically free (75% surface lean exposed)
5. Peeled/Denuded
6. Peeled/Denuded, surface membrane removed

#### Maximum Fat at any point

- 1.0"
- 1/2"
- 1/4"
- 1/8"
- 1/8"
- 1/8"