



National Weekly Boxed Beef Cuts - Negotiated sales, 22-90 day delivery period

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

November 22, 2021

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FOB Plant basis negotiated sales for delivery within 22-90 days including sales since last report, Values reflect U.S. dollars per 100 pounds.

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

Choice Cuts	217.09 loads	8,683,457 pounds
Select Cuts	38.91 loads	1,556,247 pounds
Trimming	19.61 loads	784,541 pounds
Ground Beef	45.23 loads	1,809,128 pounds

Choice 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			-	
112A	3 Rib, ribeye, bnls, light			-	
112A	3 Rib, ribeye, bnls, heavy	25	942,109	835.00 - 1,000.00	840.58
113C	1 Chuck, semi-bnls, neck/off			-	
114	1 Chuck, shoulder clod	0	0	0.00 - 0.00	0.00
114A	3 Chuck, shoulder clod, trmd			-	
114D	3 Chuck, clod, top blade			-	
114E	3 Chuck, clod, arm roast			-	
114F	5 Chuck, clod tender			-	
116A	3 Chuck, roll, lxl, neck/off	6	237,167	360.00 - 363.50	361.14
116B	1 Chuck, chuck tender			-	
	3 Chuck, roll, retail ready			-	
116G	4 Chuck, flap			-	
120	1 Brisket, deckle-off, bnls	31	1,023,468	409.09 - 428.00	412.55
120A	3 Brisket, point/off, bnls			-	
123A	3 Short Plate, short rib	0	0	0.00 - 0.00	0.00
130	4 Chuck, short rib			-	
160	1 Round, bone-in	0	0	0.00 - 0.00	0.00
161	1 Round, boneless	0	0	0.00 - 0.00	0.00
167A	4 Round, knuckle, peeled			-	
168	1 Round, top inside round			-	
168	3 Round, top inside round	28	797,914	284.00 - 297.00	285.01
169	5 Round, top inside, denuded			-	
169A	5 Round, top inside, cap off	0	0	0.00 - 0.00	0.00



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	3	Round, top inside, side off			-	
170	1	Round, bottom gooseneck			-	
171B	3	Round, outside round	7	100,056	331.00 - 362.52	352.52
171C	3	Round, eye of round	11	293,938	345.00 - 439.55	356.14
174	3	Loin, short loin, 0x1	13	490,109	610.47 - 624.75	611.56
175	3	Loin, strip loin, 1x1			-	
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1	3	50,237	620.00 - 690.25	623.55
184	1	Loin, top butt, bnls, heavy	0	0	0.00 - 0.00	0.00
184	3	Loin, top butt, boneless			-	
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00	0.00
185A	4	Loin, bottom sirloin, flap	54	2,042,303	590.00 - 640.00	604.34
185B	1	Loin, ball-tip, bnls, heavy	0	0	0.00 - 0.00	0.00
185C	1	Loin, sirloin, tri-tip			-	
185D	4	Loin, sirloin, tri-tip, pld	0	0	0.00 - 0.00	0.00
189A	4	Loin, tndrloin, trmd, heavy	6	52,730	1,362.00 - 1,385.00	1,373.59
191A	4	Loin, butt tender, trimmed			-	
193	4	Flank, flank steak			-	

Select 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			-	
112A	3 Rib, ribeye, bnls, light	0	0	0.00 - 0.00	0.00
112A	3 Rib, ribeye, bnls, heavy	0	0	0.00 - 0.00	0.00
113C	1 Chuck, semi-bnls, neck/off	0	0	0.00 - 0.00	0.00
114	1 Chuck, shoulder clod	0	0	0.00 - 0.00	0.00
114A	3 Chuck, shoulder clod, trmd			-	
114D	3 Chuck, clod, top blade	0	0	0.00 - 0.00	0.00
114E	3 Chuck, clod, arm roast	0	0	0.00 - 0.00	0.00
114F	5 Chuck, clod tender			-	
116A	3 Chuck, roll, 1x1, neck/off			-	
116B	1 Chuck, chuck tender	0	0	0.00 - 0.00	0.00
	3 Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4 Chuck, flap			-	
120	1 Brisket, deckle-off, bnls			-	



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120A	3	Brisket, point/off, bnls	0	0	0.00 - 0.00	0.00
123A	3	Short Plate, short rib	0	0	0.00 - 0.00	0.00
130	4	Chuck, short rib	0	0	0.00 - 0.00	0.00
160	1	Round, bone-in	0	0	0.00 - 0.00	0.00
161	1	Round, boneless	0	0	0.00 - 0.00	0.00
167A	4	Round, knuckle, peeled	0	0	0.00 - 0.00	0.00
168	1	Round, top inside round			-	
168	3	Round, top inside round			-	
169	5	Round, top inside, denuded	0	0	0.00 - 0.00	0.00
169A	5	Round, top inside, cap off			-	
	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck			-	
171B	3	Round, outside round			-	
171C	3	Round, eye of round	0	0	0.00 - 0.00	0.00
174	3	Loin, short loin, 0x1	3	57,471	504.75 - 506.40	506.10
175	3	Loin, strip loin, 1x1			-	
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1	0	0	0.00 - 0.00	0.00
184	1	Loin, top butt, bnls, heavy			-	
184	3	Loin, top butt, boneless			-	
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00	0.00
185A	4	Loin, bottom sirloin, flap			-	
185B	1	Loin, ball-tip, bnls, heavy			-	
185C	1	Loin, sirloin, tri-tip	0	0	0.00 - 0.00	0.00
185D	4	Loin, sirloin, tri-tip, pld	0	0	0.00 - 0.00	0.00
189A	4	Loin, tndrloin, trmd, heavy	0	0	0.00 - 0.00	0.00
191A	4	Loin, butt tender, trimmed	0	0	0.00 - 0.00	0.00
193	4	Flank, flank steak	0	0	0.00 - 0.00	0.00

Choice, Select & Ungraded Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

121D 4	Plate, Inside Skirt				-	
121C 4	Plate, Outside Skirt				-	
121E 6	Plate, Outside Skirt, pld				-	
4	Cap and Wedge Meat				-	
4	Pectoral Meat				-	



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GB - Steer/Heifer Source - 10 Pound Chub Basis- Coarse & Fine Grind

Ground Beef 73%			-	
Ground Beef 75%	0	0	0.00 - 0.00	0.00
Ground Beef 81%	4	83,593	237.75 - 260.00	246.51
Ground Beef 85%	0	0	0.00 - 0.00	0.00
Ground Beef 90%	0	0	0.00 - 0.00	0.00
Ground Beef 93%			-	
Ground Beef Chuck	4	68,236	247.75 - 250.00	249.47
Ground Beef Round			-	
Ground Beef Sirloin	0	0	0.00 - 0.00	0.00

Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind

Blended Ground Beef 73%			-	
Blended Ground Beef 75%			-	
Blended Ground Beef 81%			-	
Blended Ground Beef 85%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 90%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 93%			-	
Blended Ground Beef Chuck	0	0	0.00 - 0.00	0.00
Blended Ground Beef Round	0	0	0.00 - 0.00	0.00
Blended Ground Beef Sirloin	0	0	0.00 - 0.00	0.00

Beef Trimmings - Steer/Heifer Source - Fresh Combos & Frozen Boxed

Fresh 50% lean trimmings			-	
Frozen 50% lean trimmings			-	

Fat Limitations (FL) Description

Maximum Average Fat Thickness	Maximum Fat at any point
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"