National 5-Day Rolling Cutter Cow Cutout And Boxed Cow Beef Cuts - Negotiated Sales - Afternoon

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

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Based on negotiated prices and volume of cow cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Cutter 90%
350#/up

Current-Cutout Value:	325.74
Change from prior day:	0.07

Item		Price	Value	Change
90% lean		417.84	233.32	0.00
100% lean inside round		507.68	11.78	(0.10)
100% lean, flats and eyes		476.94	11.07	0.06
100% lean, S.P.B.		487.31	24.37	0.02
Chuck Tender		432.95	4.33	(0.04)
Knuckle	4-7 lbs.	446.06	11.29	(0.04)
Tenderloin	2-3 lbs.	879.90	4.66	0.00
Tenderloin	3-4 lbs.	1019.05	7.54	0.20
Ribeye Roll	4-6 lbs.	456.75	4.80	0.00
Ribeye Roll	6-8 lbs.	566.76	4.19	0.00
Ribeye Roll	8up lbs.	517.39	3.78	(0.06)
Flank Steak		576.62	2.42	0.03
Kidney		39.33	0.18	0.00
Fat, Inedible		35.68	0.83	0.00
Bone		4.90	1.18	0.00

USDA National Boxed Cow Beef Cuts - Negotiated Sales
FOB Plant basis negotiated sales for delivery within 0-21 day period.

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

Boner/Breaker Cuts	15.07 loads --	602,870 pounds
Cutter/Canner Cuts	6.44 loads --	257,531 pounds
Boner Breaker/Cutter/Canner	13.25 loads --	529,898 pounds
100% Lean Items	17.54 loads --	701,783 pounds
Frozen Cuts	0.84 loads --	33,739 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	12	43,255	497.91	19.85
112	Rib, ribeye roll, 8-10 lbs.	50	103,175	575.55	(0.04)
112	Rib, ribeye roll, 10-up lbs.	38	91,526	543.76	1.98
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	17,538	768.90	(15.55)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	10	17,666	584.94	(5.08)
	Chuck, boneless 85%				
	Loin, Semi-Bnls Short Loin, 13-dn lbs.	0	0	0.00	
	Loin, Semi-Bnls Short Loin, 13-up lbs.	0	0	0.00	
120	Chuck, brisket	19	90,802	400.32	(1.03)
168	Round, top inside, 10-dn lbs.	7	7,904	451.84	2.89
168	Round, top inside, 10-up lbs.	0	0	0.00	
169A	Round, top inside c-off, 8-10 lbs.	0	0	0.00	
169A	Round, top inside c-off, 10-14 lbs.	15	95,801	544.82	1.17
169A	Round, top inside c-off, 14-up lbs.	0	0	0.00	
171B	Round, outside round				
171C	Round, eye of round	29	48,948	447.06	(4.87)
180	Loin, strip, bnls, 7-9 lbs.	0	0	0.00	
180	Loin, strip, bnls, 9-up lbs.	20	19,580	476.81	(3.45)
182	Loin, sirloin butt	0	0	0.00	
184	Loin, top sirloin butt	12	31,095	434.73	(0.25)
185A	Loin, bottom sirloin butt flap, bnls.	9	14,400	626.89	7.07
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	68	73,646	566.65	(0.09)
112	Rib, ribeye roll, 8-up lbs.	28	174,926	517.39	(9.22)
100% LEAN					

	Inside round - Combo	17	66,435	499.06	(4.24)
	Inside round - Boxed	51	135,538	511.91	(7.63)
	Outside round				
	Eye of round	14	37,857	503.04	6.88
	Flats and eyes - Combo	13	120,852	471.02	0.15
	Flats and eyes - Boxed	0	0	0.00	
	Striploin	62	178,443	541.96	6.05
	S.P.B. - Combo	13	149,458	487.31	0.40
	S.P.B. - Boxed	0	0	0.00	
BONER/BREAKER AND CUTTER/CANNER					
116B	Chuck, chuck tender	24	55,030	432.95	(4.12)
167A	Round, knuckle, peeled	25	95,278	446.06	(1.70)
190	Loin, tenderloin, 2-3 lbs.	15	54,420	879.90	0.00
190	Loin, tenderloin, 3-4 lbs.	29	34,237	1019.05	27.28
190	Loin, tenderloin, 4-5 lbs.	81	64,029	991.80	1.70
190	Loin, tenderloin, 5-up lbs.	51	68,656	962.88	11.02
193	Flank, flank steak	76	80,785	587.53	(4.39)
	Flank, rough	51	77,463	474.58	(1.60)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	0	0	0.00	
112	Rib, ribeye roll, 8-10 lbs.				
112	Rib, ribeye roll, 10-up lbs.	0	0	0.00	
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	0	0	0.00	
112A	Rib, ribeye roll-lip-on, 8-up lbs.	0	0	0.00	
169A	Round, top inside c-off, 8-10 lbs.	0	0	0.00	
169A	Round, top inside c-off, 10-14 lbs.	0	0	0.00	
169A	Round, top inside c-off, 14-up lbs.	0	0	0.00	
180	Loin, strip, bnls, 7-9 lbs.	0	0	0.00	
180	Loin, strip, bnls, 9-up lbs.	14	15,105	580.88	18.02
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	0	0	0.00	
112	Rib, ribeye roll, 6-8 lbs.				

112	Rib, ribeye roll, 8-up lbs.	0	0	0.00	
FROZEN BONER/BREAKER AND CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.	0	0	0.00	
190	Loin, tenderloin, 3-4 lbs.	0	0	0.00	
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.	0	0	0.00	
193	Flank, flank steak	3	10,920	495.92	30.15