



National Comprehensive Boxed Beef Cutout - All Fed Steer/Heifer Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

July 21, 2025
LM_XB463

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For Week Ending: 07/18/2025

	Compre- hensive	Prime	Branded	Choice	Select	Ungraded
Weekly Cutout Value	376.86	408.27	383.95	375.42	360.94	349.71
Primal Rib	506.52	614.74	518.54	500.89	461.19	448.90
Primal Chuck	311.99	311.61	313.18	311.41	312.71	300.21
Primal Round	319.07	321.19	321.68	321.15	316.16	309.86
Primal Loin	508.15	596.51	530.12	505.57	463.07	441.05
Primal Brisket	343.27	342.55	344.43	333.03	329.29	329.39
Primal Short Plate	312.00	312.00	312.00	312.00	312.00	312.00
Primal Flank	248.03	247.05	249.89	246.96	246.88	245.61

Total Loads	6,673
Prime Loads	241
Branded Loads	1,264
Choice Loads	1,896
Select Loads	751
Ungraded Loads (cuts, trims, grinds)	2,522

Type Of Sales

Negotiated Sales 0-21 Days	2,104
Negotiated Sales 22 and up	881
Formula Sales	3,600
Forward Contract Sales	89
Domestic Sales	5,887
NAFTA Exports	83
Overseas Exports	704

Delivery Periods

0-21	5,705
22-60	754
61-90	127
91/Up	88

Source: USDA Livestock, Poultry and Grain Market News
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Cuts, Fat Limitations 1-6

IMPS / FL	Sub-Primal	Loads	Choice & Up	Delivery 22 & Out	Weighted Average	Change from Prior week
109E	Rib, Ribeye Roll Lip-On Bone In	96	80%	30%	901.35	-52.79
112A	Rib, ribeye, bnls, light	45	63%	12%	1,037.85	-43.85
112A	Rib, ribeye, bnls, heavy	147	86%	13%	1,073.06	-11.94
113C	Chuck, semi-bnls, neck/off	35	84%	33%	386.89	-14.52
114	Chuck, shoulder clod	23	31%	1%	403.30	-22.11
114A	Chuck, shoulder clod, trmd	142	80%	1%	418.22	-22.16
114D	Chuck, clod, top blade	56	71%	65%	408.36	10.89
114E	Chuck, clod, arm roast	14	100%	5%	528.62	-30.47
114F	Chuck, clod tender	14	70%	2%	899.66	13.09
116A	Chuck, roll, lxl, neck/off	363	80%	9%	419.04	-21.68
116B	Chuck, chuck tender	44	76%	2%	404.87	-4.72
916A	Chuck, roll, retail ready	37	69%	5%	470.38	-18.88
116G	Chuck, flap	29	86%	20%	711.79	6.98
120	Brisket, deckle-off, bnls	224	86%	11%	474.50	-24.49
120A	Brisket, point/off, bnls	7	98%	0%	783.52	-13.09
123A	Short Plate, short rib	48	78%	9%	585.93	7.52
130	Chuck, short rib	64	83%	4%	571.70	-14.08
167A	Round, knuckle, peeled	119	80%	4%	466.50	-2.82
168	1 Round, top inside round	54	57%	0%	420.66	-13.72
168	3 Round, top inside round	174	68%	25%	420.96	-1.38
169	Round, top inside, denuded	28	87%	3%	484.43	-3.64
169A	Round, top inside, cap off	26	83%	4%	570.57	-22.06
170	Round, bottom gooseneck	14	18%	7%	366.95	-10.07
171B	Round, outside round	131	78%	2%	399.34	-22.37
171C	Round, eye of round	115	81%	12%	429.80	-14.75
174	3 Loin, short loin, 0x1	62	84%	8%	866.11	-34.53
175	Loin, strip loin, 1x1	22	78%	49%	733.06	-49.64
180	3 Loin, strip, bnls, 0x1	163	83%	12%	1,013.99	-91.73
184	1 Loin, top butt, bnls, heavy	16	23%	3%	607.60	-46.52
184	3 Loin, top butt, boneless	79	73%	9%	678.36	-39.69
184B	Loin, top butt, CC	37	87%	5%	955.13	-2.47
185A	Loin, bottom sirloin, flap	73	84%	5%	1,027.47	14.78

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185B	Loin, ball-tip, bnls, heavy	60	81%	3%	589.88	6.52
185C	Loin, sirloin, tri-tip	33	73%	22%	588.45	-30.78
185D	Loin, sirloin, tri-tip, pld	21	93%	0%	864.18	-74.56
189A	Loin, tndrlain, trmd, heavy	98	79%	13%	1,463.66	-8.10
191A	Loin, butt tender, trimmed	12	85%	0%	1,342.75	6.10
193	Flank, flank steak	41	81%	6%	901.45	-7.05
124	Rib, Back Ribs	8	80%	3%	343.55	13.39
121D	Plate, Inside Skirt	48	78%	1%	808.28	4.18
121C	Plate, Outside Skirt	28	73%	8%	891.07	-3.12
121E	Plate, Outside Skirt, pld	9	85%	6%	1,406.04	13.60
	Cap and Wedge Meat	64	78%	0%	433.74	-2.84
	Pectoral Meat	33	76%	0%	412.89	-3.69

Ground Beef - Steer and Heifer Source -- 10 Pound Chub Basis

Ground Beef 73%	81	1%	348.72	-11.50
Ground Beef 75%	11	3%	374.25	-22.80
Ground Beef 81%	142	4%	370.12	-13.19
Ground Beef 85%	15	0%	415.29	2.21
Ground Beef 90%	10	0%	444.29	12.09
Ground Beef 93%	20	0%	489.72	-3.53
Ground Beef Chuck	82	16%	395.80	-5.23
Ground Beef Round	14	0%	400.93	-17.95
Ground Beef Sirloin	16	0%	502.78	-4.45

Beef Trimmings - Steer and Heifer Source

50% Lean Trimmings	491	1%	253.45	1.00
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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"