

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS
 Livestock and Poultry Program
 Livestock, Poultry and Grain Market News
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WEEK ENDING: May 15, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	5/10	112,000	2,000	483,000	10,000
TUESDAY (Est)	5/11	118,000	2,000	485,000	8,000
WEDNESDAY (Est)	5/12	118,000	2,000	473,000	7,000
THURSDAY (Est)	5/13	115,000	1,000	479,000	7,000
FRIDAY (Est)	5/14	115,000	1,000	461,000	6,000
SATURDAY (Est)	5/15	62,000		14,000	
TOTAL FOR THE WEEK:		640,000	8,000	2,395,000	38,000
CHANGE FROM PREV WK:		2,000		-13,000	1,000

(Includes all current revisions)

REPORT PROCEDURAL GUIDELINES

- > This report contains information current at the time of release.
- > BPN#'s represent Defense Personnel Support Center's base price number for purchases.
- > IMPS# represents Institutional Meat Purchasing Specs. items.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales

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

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE		SELECT	
		600-900	600-900	600-900	600-900
	Primal Rib	526.17		448.70	
	Primal Chuck	230.69		224.67	
	Primal Round	222.81		223.86	
	Primal Loin	475.54		436.79	
	Primal Brisket	295.82		292.87	
	Primal Short Plate	211.85		211.85	
	Primal Flank	156.03		155.40	
WEEKLY CUTOUT VALUE SUMMARY		CHOICE		SELECT	
Date		600-900		600-900	
U78	WEEKLY AVERAGE	314.06		295.27	
	CHANGE FROM PRIOR WEEK	10.55		8.57	

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):

NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.

CURRENT VOLUME - (one load equals 40,000 pounds)

Choice Cuts, Fat Limitations 1-6	(IM) = Individual Muscle	# of	Total	Price	Weighted
IMPS/FL	Sub-Primal	Trades	Pounds	Range	Average
U1	109E 1 Rib, ribeye, lip-on, bn-in	119	773,044	1080.96	1164.50
U2	112A 3 Rib, ribeye, bnls, light	47	122,011	1152.00	1326.39
U16	112A 3 Rib, ribeye, bnls, heavy	140	300,758	1169.09	1373.62
	113C 1 Chuck, semi-bnls, neck/off	23	100,386	266.00	322.00
U3	114 1 Chuck, shoulder clod	32	154,564	272.75	333.00
U81	114A 3 Chuck, shoulder clod, trmd	87	653,135	295.00	335.42
U18	114D 3 Chuck, clod, top blade	25	22,944	460.37	520.00
U19	114E 3 Chuck, clod, arm roast	44	116,702	384.00	601.00
U20	114F 5 Chuck, clod tender (IM)	56	49,167	669.00	729.00
U80	116A 3 Chuck, roll, 1xl, neck/off	124	520,384	340.00	405.42
U36	116B 1 Chuck, chuck tender (IM)	101	378,092	280.00	324.00
U5	3 Chuck roll, retail ready	32	291,950	383.50	503.76
	116G 4 Chuck, flap (IM)	32	67,713	720.00	770.00
U7	120 1 Brisket, deckle-off, bnls	124	483,778	424.00	466.04
U82	120A 3 Brisket, point/off, bnls	23	18,537	725.00	788.00
U9	123A 3 Short Plate, short rib	71	170,852	500.00	583.00
	130 4 Chuck, short rib	98	211,083	435.00	510.00
	160 1 Round, bone-in	9	4,633	261.00	296.00
U11	161 1 Round, boneless	8	6,291	284.00	296.25
U12	167A 4 Round, knuckle, peeled	147	518,368	284.00	349.10
U13	168 1 Round, top inside round	68	784,167	272.12	339.10
U84	168 3 Round, top inside round	127	1,188,369	289.46	344.00
U90	169 5 Round, top inside, denuded	64	220,622	330.00	392.00
	169A 5 Round, top inside, cap off	23	278,412	422.42	459.88
	3 Round, top inside, side off	3	68,400	385.00	402.58
U14	170 1 Round, bottom gooseneck	22	114,211	229.00	261.00
U31	171B 3 Round, outside round	133	610,885	245.00	319.10
U15	171C 3 Round, eye of round (IM)	163	371,683	268.30	328.56
U88	174 3 Loin, short loin, 0xl	88	825,925	860.00	1003.72
	175 3 Loin, strip loin, 1xl	8	75,771	801.00	854.00
U32	1 Loin, strip loin bnls, 1xl	11	6,543	887.54	911.00
U87	180 3 Loin, strip, bnls, 0xl	147	374,032	954.00	1035.27
U22	184 1 Loin, top butt, bnls, heavy	8	12,609	470.00	512.00
U89	184 3 Loin, top butt, boneless	146	639,238	474.00	555.58
	184B 3 Loin, top butt, CC (IM)	17	42,194	651.73	763.50
U29	185A 4 Loin, bottom sirloin, flap	57	116,336	990.00	1109.10
U34	185B 1 Loin, ball-tip, bnls, heavy	40	48,628	496.00	589.55
U27	185C 1 Loin, sirloin, tri-tip (IM)	43	192,394	524.00	665.42
	185D 4 Loin, tri-tip, pld (IM)	23	41,154	765.00	939.51
U28	189A 4 Loin, tndrloin, trmd, heavy	147	381,874	1475.00	1753.50
U86	191A 4 Loin, butt tender, trimmed	23	22,891	1560.00	1655.00
U21	193 4 Flank, flank steak (IM)	66	76,774	700.00	755.58

BPN#	Select Cuts, Fat Limitations 1-6		# of Trades	Total Pounds	Price Range	Weighted Average	
	IMPS/FL	Sub-Primal					
U1	109E	1 Rib, ribeye, lip-on, bn-in	20	62,505	899.00	999.89	934.82
U2	112A	3 Rib, ribeye, bnls, light	31	149,227	963.00	1300.00	999.46
U16	112A	3 Rib, ribeye, bnls, heavy	52	57,740	986.25	1275.00	1071.45
	113C	1 Chuck, semi-bnls, neck/off	5	19,851	304.00	317.10	309.36
U3	114	1 Chuck, shoulder clod	9	55,395	277.50	309.00	290.23
U81	114A	3 Chuck, shoulder clod, trmd	23	140,800	295.00	332.00	304.13
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	13	9,009	675.00	720.00	686.08
U80	116A	3 Chuck, roll, 1xl, neck/off	43	208,937	327.62	374.70	339.49
U36	116B	1 Chuck, chuck tender (IM)	24	57,338	279.66	306.12	292.02
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	22	31,757	645.00	749.07	685.97
U7	120	1 Brisket, deckle-off, bnls	15	41,433	371.00	459.55	434.11
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	26	51,194	500.28	583.00	525.78
	130	4 Chuck, short rib	10	11,689	427.00	493.50	456.44
	160	1 Round, bone-in					
U11	161	1 Round, boneless	6	5,499	279.00	315.00	299.27
U12	167A	4 Round, knuckle, peeled	30	108,720	277.40	333.20	310.26
U13	168	1 Round, top inside round					
U84	168	3 Round, top inside round	26	97,412	292.73	335.00	311.38
U90	169	5 Round, top inside, denuded	6	9,270	346.00	389.10	360.91
	169A	5 Round, top inside, cap off	6	47,125	420.00	455.70	440.11
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	6	7,809	240.00	248.00	244.87
U31	171B	3 Round, outside round	46	190,604	235.00	309.36	278.61
U15	171C	3 Round, eye of round (IM)	33	46,569	270.00	302.00	290.45
U88	174	3 Loin, short loin, 0x1	26	146,008	777.00	844.77	796.67
	175	3 Loin, strip loin, 1xl	7	82,831	659.25	796.00	670.18
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	38	228,548	800.00	980.00	828.82
U22	184	1 Loin, top butt, bnls, heavy	6	7,044	455.41	505.00	468.52
U89	184	3 Loin, top butt, boneless	27	53,628	430.00	504.89	480.32
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	17	18,108	982.00	1055.70	1022.51
U34	185B	1 Loin, ball-tip, bnls, heavy	16	28,846	499.86	599.07	529.36
U27	185C	1 Loin, sirloin, tri-tip (IM)	11	34,003	368.73	550.00	464.70
	185D	4 Loin, tri-tip, pld (IM)	6	30,623	500.70	854.70	659.44
U28	189A	4 Loin, tndrloin, trmd, heavy	43	101,445	1555.00	1725.70	1587.22
U86	191A	4 Loin, butt tender, trimmed	18	28,537	1450.00	1555.68	1506.96
U21	193	4 Flank, flank steak (IM)	23	31,044	699.00	744.89	719.87
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	99	150,544	644.00	755.00	690.87
	121C	4 Plate, Outside Skirt (IM)	87	107,161	960.00	1138.00	1051.25
	121E	6 Outside Skirt, pld (IM)	24	46,356	1404.13	1653.12	1488.92
U35		Cap, Wedge Meat & (IM) Lean	72	183,550	370.00	481.24	434.73
		Pectoral Meat	76	227,383	425.00	476.27	453.39
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	46	226,828	181.00	240.08	214.58
		Ground Beef 75%	6	41,672	211.50	240.00	226.73
U26		Ground Beef 81%	84	644,101	207.35	279.79	251.46
		Ground Beef 85%	5	3,729	200.00	269.78	265.32
		Ground Beef 90%	16	277,736	295.73	356.75	324.78
U23		Ground Beef 93%	27	79,617	306.00	367.00	341.15
U30		Ground Beef Chuck 80%	37	147,457	210.00	283.51	259.75
U33		Ground Beef Round 85%	24	181,780	274.88	341.00	300.96
U37		Ground Beef Sirloin 90%	11	14,263	341.00	360.00	341.16
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	14	320,766	183.00	220.23	206.73
		Blended Ground Beef 75%	3	27,680	226.00	244.66	231.16
		Blended Ground Beef 81%	36	413,023	215.00	279.00	246.66
		Blended Ground Beef 85%	6	28,220	255.00	350.00	302.49
		Blended Ground Beef 90%	3	40,460	295.00	376.00	375.68
		Blended Ground Beef 93%	3	15,300	312.00	337.00	319.91
		Blended Ground Beef Chuck 80%	4	7,881	250.00	268.23	260.28
		Blended Ground Beef Round 85%					
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	84	2,669,619	77.00	92.00	85.36
		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"	
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	238.65	221.49		
Change =>	5.55	3.62		
Index Reflects the Equivalent of 102,511 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	175.24		159.70	
DEMAND (box):	302.06		283.27	
Current Spread	-126.82		-123.57	
Grading % Brkdwn:	86.70%		13.30%	
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
	-27.14	-16.04	-4.64	-16.07
Prime 1-3	14.41	225.92	237.02	253.06
Certified	6.80	218.31	229.41	245.45
Choice 1	3.69	215.20	226.30	242.34
Select 1	-11.31	200.20	211.30	227.34
Stndrd 1-3	-28.17	183.34	194.44	210.48
Prime 4	1.81	213.32	224.42	240.46
Choice 4	-11.23	200.28	211.38	227.42

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)

The estimated hide and offal value from a typical slaughter steer for the week averaged 12.01 per cwt up 0.02 from last week and up 5.22 from last year.

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS -

Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

Items with no entries indicate non-reportable trades

CURRENT VOLUME - (one load equals 40,000 pounds)

Central	107.68 loads	4,307,311 pounds
National	256.21 loads	10,248,353 pounds
East Coast	20.24 loads	809,789 pounds
West Coast	61.54 loads	2,461,634 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	6	137,068	255.50	259.00 258.11
	Frozen 92-94%				
U6	Fresh 90%	45	1,662,225	242.00	260.00 251.22
	Frozen 90%				
U24	Fresh 85%	57	1,544,332	215.00	248.00 223.22
	Frozen 85%				
	Fresh 81%	8	312,900	197.00	212.00 209.08
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	17	469,386	122.00	141.00 127.73
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	8	200,665	255.50	265.50 258.83
Frozen 92-94%				
Fresh 90%	76	2,343,145	242.00	260.00 250.40
Frozen 90%				
Fresh 85%	130	3,607,936	215.00	248.00 222.27
Frozen 85%				
Fresh 81%	8	312,900	197.00	212.00 209.08
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	33	932,688	122.00	141.00 129.20
Frozen 65%				
Fresh 50%	84	2,669,619	77.00	92.00 85.36
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	18	521,557	243.00	253.50 247.74
Frozen 90%				
Fresh 85%	12	224,635	216.00	235.00 225.94
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	13	159,363	246.62	256.50 250.56
Frozen 90%				
Fresh 85%	61	1,838,969	217.00	245.00 221.02
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	16	463,302	122.00	134.00 130.69
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

Regional Breakdown:

- Central - AR, CO, IA, IL, IN, KS, KY, LA, MI, MO, MN, MT, ND, NE, NM, OH, OK, SD, TN, TX, WI.
- National - all states
- East Coast - AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
- West Coast - AK, AZ, CA, HI, ID, NV, OR, UT, WA, WY.

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

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

Cutter 90%			
350#/up			
Current Cutout Value:		\$204.92	
Change from prior day:			
Item	Price	Value	Change
90% lean	250.40	139.82	2.54
100% lean inside round	388.42	9.01	0.10
100% lean, flats and eyes	350.84	8.14	0.03
100% lean, S.P.B.	357.85	17.89	0.28
Chuck Tender	285.72	2.86	0.15
Knuckle 4-7 lbs.	296.18	7.49	0.24
Tenderloin 2-3 lbs.	499.17	2.65	0.42
Tenderloin 3-4 lbs.	601.71	4.45	0.15
Ribeye Roll 4-6 lbs.	321.20	3.37	(0.17)
Ribeye Roll 6-8 lbs.	316.84	2.34	(0.07)
Ribeye Roll 8up lbs.	344.00	2.51	
Flank Steak	388.71	1.63	0.10
Kidney, Edible	39.00	0.18	(0.01)
Fat, inedible	34.17	0.79	
Bone	7.44	1.79	

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	25.94 loads	1,037,607 pounds
Cutter/Canner Cuts	5.66 loads	226,509 pounds
Boner/Breaker/Cutter/Canner	28.00 loads	1,120,112 pounds
100% Lean Items	15.93 loads	637,327 pounds
Frozen Cuts	3.48 loads	139,246 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs.	12	42,450	389.37 7.00
112	Rib, ribeye roll, 8-10 lbs.	65	87,935	507.29 25.36
112	Rib, ribeye roll, 10-up lbs.	54	87,428	536.13 37.54
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	10	28,265	796.05 7.08
112A	Rib, ribeye roll-lip-on, 8-up lbs.	24	112,282	813.75 (32.00)
	Chuck, boneless 85%			
120	Chuck, brisket	14	71,885	358.91 (23.83)
168	Round, top inside, 10-dn lbs.	9	35,649	298.06 16.71
168	Round, top inside, 10-up lbs.	8	36,236	326.19 25.10
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	24	188,426	368.37 4.19
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	10	27,505	310.97
171C	Round, eye of round	52	91,343	326.83 7.29
	Loin, Semi-Bnls Short Loin, 13-dn lbs.			
	Loin, Semi-Bnls Short Loin, 13-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.			
180	Loin, strip, bnls, 9-up lbs.	51	71,732	480.83 (78.92)
182	Loin, sirloin butt			
184	Loin, top sirloin butt	18	40,800	333.04 (9.38)
185A	Loin, bottom sirloin butt flap, bnls.	57	102,629	738.84 153.82
191A	Loin, butt tender, peeled			
CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	55	223,497	317.95 (15.05)
112	Rib, ribeye roll, 8-up lbs.			
100% LEAN				
	Inside round - Combo	14	178,714	384.43 6.10
	Inside round - Boxed	22	30,093	412.13 (3.53)
	Outside round	3	29355	355.27 9.37
	Eye of round	12	16,597	363.71 8.56
	Flats and eyes - Combo	12	160,521	348.7 (0.85)
	Flats and eyes - Boxed			
	Striploin	70	182,345	445.76 0.40
	S.P.B. - Combo	7	39,702	357.85 5.57
	S.P.B. - Boxed			
BONER/BREAKER & CANNER/CUTTER				
116B	Chuck, chuck tender	37	118,921	285.72 14.40
167A	Round, knuckle, peeled	36	386,394	296.18 9.51
190	Loin, tenderloin, 2-3 lbs.	20	89,635	499.17 78.52
190	Loin, tenderloin, 3-4 lbs.	43	78,133	601.71 18.47
190	Loin, tenderloin, 4-5 lbs.	193	244,478	643.47 23.30
190	Loin, tenderloin, 5-up lbs.	35	38,978	495.86 23.50
193	Flank, flank steak	80	77,548	400.1 24.27
	Flank, rough	53	86,025	278.28 (9.21)
FROZEN BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs.			
112	Rib, ribeye roll, 8-10 lbs.	7	22,419	405.25
112	Rib, ribeye roll, 10-up lbs.			
112A	Rib, ribeye roll-lip-on, 8-dn lbs.			
112A	Rib, ribeye roll-lip-on, 8-up lbs.			
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.			
169A	Round, top inside c-off, 14-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.			
180	Loin, strip, bnls, 9-up lbs.	24	62,574	417.19 -8.15
FROZEN CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	11	20,100	304.42 23.23
112	Rib, ribeye roll, 8-up lbs.			
FROZEN BONER/BREAKER & CUTTER/CANNER				
190	Loin, tenderloin, 2-3 lbs.			
190	Loin, tenderloin, 3-4 lbs.			
190	Loin, tenderloin, 4-5 lbs.			
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	9	12,053	315.41 (35.03)

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUP

Based on negotiated prices and volume of pork cuts delivered within 0-14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Calculations for a 215 lb Pork Carcass. 55-56% lean, 0.55"-0.70" BF last rib

Weekly Average Loads	Weekly Estimated Primal Cutout						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
5/15/2021	114.47	107.70	131.80	78.85	265.34	85.99	165.80
Change:	1.99	5.43	12.61	3.80	15.34	-8.77	3.54

Total Load Count (Cuts, Trimmings, Processed): 1399.24

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	372.10 loads	14,883,913 pounds
Butt	236.76 loads	9,470,379 pounds
Picnic	137.68 loads	5,507,192 pounds
Rib	121.65 loads	4,866,110 pounds
Ham	221.92 loads	8,876,681 pounds
Belly	53.52 loads	2,140,902 pounds
Trimmings	134.15 loads	5,365,847 pounds
Variety	73.16 loads	2,926,386 pounds
Added Ingrid	43.10 loads	1,724,140 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	1,556	111.94	146.63	125.91	
	1/4 Trimmed Loin VAC, FZN	60	114.00	120.00	114.91	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,215	77.00	132.50	97.42	
	1/8 Trimmed Loin VAC	2,114	115.52	151.50	126.76	
	1/8 Trimmed Loin VAC, FZN	5	115.00	125.00	116.84	
	1/8 Trimmed Loin Paper	39	131.50	159.25	141.84	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	245	104.86	114.74	108.78	
	Bone-in CC, Tender-in Loin VAC	546	150.61	190.00	167.53	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	489	152.41	210.75	170.60	
	B-In CC, Tender-in, FLON Loin, FZN	20	150.00	160.10	151.48	
	Bnls CC Strap-on	1,827	116.11	184.50	149.89	
	Bnls CC Strap-on, FZN	87	110.00	150.10	130.24	
	U55	Bnls CC Strap-off	2,233	140.00	202.15	167.44
		Bnls CC Strap-off, FZN	41	115.00	182.00	164.02
		Bnls CC Strap-on, 1/2 cut	117	130.22	166.00	161.90
Bnls CC Strap-on, 1/2 cut, FZN						
Bnls CC Strap-off, 1/2 cut		19	137.97	166.00	154.46	
Bnls CC Strap-off, 1/2 cut, FZN		44	127.00	135.00	127.77	
U60	Whole Bnls Strap-on					
	Boneless Sirloin	880	126.45	202.50	143.59	
	Boneless Sirloin, FZN	105	110.00	141.50	130.10	
	Boneless Sirloin, Combo	107	132.00	161.50	140.57	
	Bone-in Sirloin	913	71.25	102.70	83.08	
	Bone-in Sirloin, FZN	83	75.25	85.00	82.85	
	Blade Ends	100	81.00	106.83	91.46	
U41	Blade Ends, FZN					
	Tenderloin	513	206.75	272.00	236.41	
U64	Tenderloin, FZN	2	194.00	210.00	198.30	
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	879	387.21	461.00	419.70	
	Backribs 2.0#/up, FZN	101	288.30	434.40	317.41	
	Backribs 2.0#/up 1 Pc Vac	387	369.50	472.00	441.38	
	Backribs 2.0#/up 1 Pc Vac, FZN	77	400.00	464.51	444.68	
	Riblets					
U42	Riblets, FZN	50	80.00	128.90	85.33	
	BUTT					
U42	1/4 Trim Butt VAC	3,231	98.00	176.04	140.15	
	1/4 Trim Butt VAC, FZN	133	104.75	166.66	134.46	
	1/4 Trim Butt Paper	69	141.50	177.50	158.82	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	96	120.50	161.50	133.75	
	1/4 Trim Butt 1 Pc VAC	59	122.01	159.00	141.46	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	136	119.28	179.50	146.33	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	4	166.25	186.25	176.11	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	12	124.25	137.25	129.42	
	1/8 Trim Butt 1 Pc VAC	79	119.52	181.50	144.44	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	157	128.50	167.00	151.26	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	33	132.01	168.16	160.51	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F	2	120.00	125.00	123.89	
	1/8 Trim Steak Ready Butt Vac	311	129.33	173.27	149.04	
	1/8 Trim Steak Ready Butt Vac, FZN					
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,430	139.00	178.27	158.01	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	47	109.02	120.00	116.68	
	1/4 Trim Bnls Butt VAC	3,154	140.11	213.50	179.41	
	1/4 Trim Bnls Butt VAC, FZN	217	126.57	212.00	165.24	
	1/4 Trim Bnls Butt Poly	14	172.75	218.25	198.13	
	1/4 Trim Bnls Butt Poly, FZN	8	182.43	197.44	189.39	
	1/4 Trim Bnls Butt Combo	201	150.06	185.50	161.48	
	1/4 Trim Bnls Butt 1 Pc VAC	28	175.18	225.00	186.04	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	23	250.00	319.02	271.79	
Bnls CT Butt 1 Pc VAC, FZN	15	225.00	240.00	226.15		
U50	PICNIC					
	RS Smoker Trim Picnic Combo	248	69.50	93.11	77.44	
	SS Smoker Trim Picnic VAC	2,023	73.70	125.00	84.00	
	SS Smoker Trim Picnic VAC, FZN					
	SS Smoker Trim Picnic Paper/Poly	57	88.50	116.50	96.10	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	482	70.90	82.00	78.15	
	SS Smoker Trim Picnic 1 Pc Vac	350	83.15	125.00	94.28	
	SS Smoker Trim Picnic 1 Pc Vac, FZN					
	Picnic Cushion Meat Vac	1,725	118.15	201.05	144.84	
	Picnic Cushion Meat Vac, FZN	39	135.00	150.00	144.00	
	Picnic Cushion Meat Poly	19	141.00	170.13	156.52	
	Picnic Cushion Meat Poly, FZN	188	112.00	154.00	142.69	
	Picnic Cushion Meat Combo	364	131.00	152.50	140.20	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	836	260.31	343.50	283.32
	Trmd Sparerib - LGT, FZN	26	240.00	290.69	268.19
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	36	190.36	281.91	247.62
	Trmd Sparerib - LGT Combo	67	201.50	273.25	250.00
	Trmd Sparerib - LGT, 1 PC VAC	12	274.21	303.80	293.05
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,548	248.75	311.00	282.15
	Trmd Sparerib - MED, FZN	61	235.16	295.50	254.55
	Trmd Sparerib - MED, Poly	26	305.50	324.50	317.09
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	108	247.00	283.00	277.97
	Trmd Sparerib - MED, 1 PC VAC	31	264.24	338.52	288.35
	Trmd Sparerib - MED, 1 PC VAC, FZN				
U67	St Louis Spareribs, VAC	983	320.75	440.90	396.55
	St Louis Spareribs, VAC, FZN	121	360.00	425.00	401.25
	St Louis Spareribs, POLY	22	393.50	425.50	410.98
	St Louis Spareribs, POLY, FZN	543	210.50	500.40	416.16
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	361	279.97	381.44	334.67
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	89	77.75	95.50	84.53
	20-23# Trmd Selected Ham	783	76.00	98.75	82.83
U62	23-27# Trmd Selected Ham	6,133	73.00	101.00	79.43
	17-20 Ham Boxed	3	140.00	143.00	141.78
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	32	99.52	175.50	139.89
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	93	97.11	174.68	120.30
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	28	88.50	144.00	133.21
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed				
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	90	171.00	223.00	197.32
	4 Muscle Ham to Blue	46	173.25	195.50	184.32
	5 Muscle Ham to Blue				
	3 Muscle Ham to Blue Boxed				
	4 Muscle Ham to Blue Boxed				
	5 Muscle Ham to Blue Boxed				
	Roll Out Ham	54	135.60	211.25	145.35
	Rollout Ham Bnls Boxed	92	159.00	198.25	170.02
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed				
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	244	152.56	197.50	167.42
	Outsides	220	147.40	222.00	164.60
	Knuckles	509	147.40	197.50	167.63
	Lite Butt				
	Insides (RED) Combo	166	169.00	261.50	186.94
	Outsides (RED) Combo	81	169.00	219.00	185.40
	Knuckles (RED) Combo	36	169.00	185.40	181.75
	Lite Butt (RED) Combo				
	Inner Shank	31	115.10	175.00	164.35
	Outer Shank	77	134.75	157.00	140.52
	Insides Boxed	9	185.00	239.50	207.00
	Outsides Boxed	3	180.00	278.87	219.00
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	24	74.75	145.00	131.67
	Shanks Bone In Boxed	15	85.00	187.50	134.66
	Shanks Bone In Boxed, FZN	3	103.00	105.00	103.59
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	547	195.81	257.00	210.62
	Derind Belly 13-17#	802	190.82	262.00	196.54
	Derind Belly 17-19#	104	210.00	246.78	213.00
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN	2	146.00	189.00	156.75
	Derind Belly 9-13# Boxed	79	245.00	372.50	301.96
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	21	261.00	294.00	274.00
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	12	180.00	198.50	186.09
U49	Skin-on Belly 14-16#	17	181.00	213.50	193.70
	Skin-on Belly 16-18#	39	179.00	182.00	180.74
	Skin-on Belly 18-20#				
	Skin-on Belly 20-25#				
	Skin-on Belly 8-10# Boxed				
	Skin-on Belly 8-10# Boxed, FZN				
	Skin-on Belly 10-12# Boxed	460	231.00	343.70	262.81
	Skin-on Belly 10-12# Boxed, FZN	17	244.00	247.30	245.63
	Skin-on Belly 12-14# Boxed	33	210.94	337.37	246.50
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	204	48.50	141.00	104.69
	Skinned Boxed	16	112.44	151.00	122.59
	Skinned Boxed, FZN	57	60.00	168.23	81.75
	Skin On Combo	174	31.97	143.50	49.58
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BFN#	TRIM				
	42% Trim Combo	761	75.51	103.50	87.80
	65% Trim Combo				
U57	72% Trim Combo	1,794	120.59	162.50	129.23
	85% Trim Combo				
	42% Trim Boxed	54	92.00	146.90	110.69
	42% Trim Boxed, FZN	114	89.00	123.00	99.87
	65% Trim Boxed				
	72% Trim Boxed	95	134.00	174.00	145.02
	72% Trim Boxed, FZN	248	130.00	172.00	135.68
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,197	100.00	170.12	127.90
	Picnic Meat Boxed Cushion Out	149	130.83	194.50	152.17
	Picnic Meat Boxed Cushion Out, FZN	154	128.00	187.49	135.80
	Picnic Meat Combo Cushion In	26	143.00	173.50	150.22
	Picnic Meat Boxed Cushion In	14	120.70	197.50	146.42
	Picnic Meat Boxed Cushion In, FZN	49	128.00	135.00	133.82
	Trim w/Trace Combo	321	33.01	84.50	69.13
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	6	128.90	145.00	141.00
	Blade Meat Boxed	40	131.60	203.50	138.63
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	215	126.87	139.59	132.56
	72% Ham Trim Boxed				
	90% Ham Trim Combo	118	142.75	174.00	165.47
	VARIETY				
	Untrimmed Neckbones Gas	122	67.25	113.25	75.78
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	338	43.36	97.80	73.90
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	262	53.50	98.18	77.35
	Trimmed Neckbones Poly, FZN	92	56.64	94.80	81.55
U51	Untrimmed Neckbones Poly	125	46.00	107.26	95.57
	Untrimmed Neckbones Poly, FZN	142	62.00	95.00	69.53
	Trimmed Neckbones Combo	72	31.00	68.50	52.24
	Untrimmed Neckbones Combo	75	33.50	50.00	43.43
	Breast Bones Poly				
	Breast Bones Poly, FZN	26	69.50	95.00	90.80
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	27	105.00	110.00	105.51
	Brisket Bones, Full Cut, 30#, FZN	55	27.00	149.70	122.87
	Brisket Bones, Full Cut, Combo	68	106.00	116.64	112.26
	Tails, Poly				
	Tails, Poly, FZN	211	90.00	144.00	128.69
	Tails, Gas	9	105.00	121.00	119.19
	Tails, Gas, FZN				
	Tails, Combo	80	65.00	127.50	99.80
U54	Front Feet, Poly	34	83.00	164.00	123.63
	Front Feet, Poly, FZN	483	76.00	145.00	94.54
	Front Feet, Combo				
	Front Feet, Gas	16	111.75	130.25	116.94
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	386	48.00	122.69	70.71
	Hind Feet, Combo	23	28.50	55.00	47.15
U53	Hocks, Picnic, Poly	35	74.00	147.00	91.11
	Hocks, Picnic, Poly, FZN	11	98.80	145.00	124.27
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	137	65.00	134.10	98.48
	Front Feet, Split, Gas	5	119.00	159.75	151.60
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	35	93.00	154.71	114.28
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	93	115.00	145.00	125.94
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	21	154.00	175.00	164.59
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	193	129.00	196.00	140.75
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	142	143.75	195.00	149.23
	AI Bnls CC Strap Off, FZN				
	AI Bnls CC Strap-on, 1/2 cut				
	AI Bnls CC Strap-on, 1/2 cut, FZN				
	AI Bnls CC Strap-off, 1/2 cut				
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	415	121.75	169.00	133.55
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	51	79.50	85.53	84.40
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	11	247.00	251.00	248.09
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	13	227.75	257.00	245.72
	AI Tenderloin, 1 pc vac, FZN	2	175.00	318.28	281.72
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	9	414.00	454.00	438.64
	AI Backribs 2.0#/up 1 Pc Vac, FZN	3	386.00	445.00	433.39
	AI SS Smoker Trim Picnic VAC	422	79.50	91.00	84.65
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	21	91.75	99.00	94.81
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	53	137.75	198.00	155.23
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	77	126.75	149.00	138.14
	AI 1/4 Trim Butt VAC, FZN				
	AI 1/4 Trim Butt 1 Pc VAC				
	AI 1/4 Trim Butt 1 Pc VAC, FZN				
	AI 1/8 Trim Steak Ready Butt Vac				
	AI 1/8 Trim Steak Ready Butt Vac, FZN				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT				
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC	2	268.50	282.00	276.66
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	170	267.50	311.25	277.21
	AI Trmd Sparerib - MED, FZN				
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN				

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week was estimated at 4.96 per cwt live, unchnng when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 6.70
 (1) Typical slaughter hog weighs 270 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BPN# C#	PORK VARIETY MEATS - Frozen	Weekly Averages			Simple
		Lds	Wtd	Chng	
U59	CHEEK MEAT trimmed				
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				95.00
	single slashed, export				
	multi slashed, export				82.00
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean				
	partial lean w/mask				
	STOMACHS, scalded, small box				
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: May 17, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				27.63
	Butt Skins, thick, combo				25.81
	Butt Skins, thin, combo				22.75
	Picnic Skins, combo				11.15
	Ham Skins, combo				17.62
	Belly Skins, combo				26.42
	Jowl Skins, combo				14.70
	Mixed Skins, combo				16.00

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	2.0	50.50		49.90
Yellow grease (truck)				
Yellow grease ECB	4.0	43.00		42.80
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				
Renderer bleachable <.15%	3.0	55.00		55.00
Choice white grease				
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	2.0	67.45		66.09
Loose lard, PS and/or CP	1.0	58.00		58.00
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	12.0	400.00		398.00
Ruminant Panhandle, Domestic	7.0	330.00		329.00
PORK Meat/Bmeal, 50% pro/ton				
Central	13.0	390.77		384.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	975.00		970.00
Panhandle	4.0	900.00		900.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central				900.00
ECB	1.0	1050.00		1050.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR May 17, 2021

This report includes Volume, Weighted Average Carcass Weight, & Base Cost
 Base Cost (Packer Buying Programs)

Date	Volume Head Count	Avg. Carc Weight	Backfat (I:1.00-1.09 0.80-0.99 0.65-0.79 Percent Le: 49-50% 51-52% 53-54%)		
			108.07	109.98	111.81
5/14/2021	82,480	212.75	108.07	109.98	111.81
5/13/2021	82,118	212.24	107.50	109.41	111.26
5/12/2021	77,740	212.72	107.63	109.54	111.38
5/11/2021	80,366	212.20	107.49	109.41	111.26
5/10/2021	74,446	212.49	107.51	109.42	111.26
5/7/2021	76,285	212.93	106.76	108.70	110.56

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

5/7/2021	386,273	212.51	105.24	107.18	109.03
4/16/2021	430,710	214.52	99.57	101.48	103.32
5/15/2020	359,189	220.17	64.14	65.88	67.54

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: April 2021

1,819,507	213.87	100.23	102.15	104.00
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The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.

MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

(Note: Weekly averages reflect average of all weight breaks for each hide type)

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights			
Native Steer			
Colorado Branded Steer heavy weights	15.0	46.20	
Butt Branded Steer heavy weights	3.0	48.50	
Native Heifer			
Heavy Native Heifer	1.0	42.00	
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	20.00	-2.00
Branded Cow, River	6.0	21.00	-2.00
Native Cow			
Dairy Cow	6.0	33.00	-1.00
Dairy Cow, Southwest	6.0	32.00	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 5/8/2021

National, Regional, and State Breakdown of Official USDA Quality Grades. Percentages derived from each category numerical total, divided by the total number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	12.33%	16.22%	4.65%	13.37%	15.73%
Choice	71.68%	71.03%	65.52%	73.54%	71.23%
Select	13.31%	9.27%	27.41%	10.87%	7.43%
Other	2.68%	3.49%	2.42%	2.23%	5.61%
Nebraska					
Prime	16.72%	8.45%	4.65%		
Choice	72.21%	76.41%	65.52%		
Select	7.42%	13.79%	27.41%		
Other	3.65%	1.36%	2.42%		
Kansas					
Prime			4.65%		
Choice			65.52%		
Select			27.41%		
Other			2.42%		
Texas					
Prime			4.65%		
Choice			65.52%		
Select			27.41%		
Other			2.42%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 33.38%

Percentage of cattle offered under Schedule GLA identified: 67.46%

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)

	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
0-15 Days				
BULL MEAT:				
95%	285.50	11.00		
COW MEAT:				
95%	285.00	9.50		
90%	268.50	9.50		
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
16-45 Days				
BULL MEAT:				
95%	287.00	9.50	287.00	10.00
COW MEAT:				
95%	286.50	11.00		
90%	269.50	9.50	269.00	11.00
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				

URUGUAY - FOB AND TIS

BULL MEAT:				
95%				
COW MEAT:				
95%				
90%				
CFM Fores 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For the Week of 5/17/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	25.00	12.75	(0.29)
Choice			
Select	(24.00)	(5.00)	(17.00)
Standard	(50.00)	(10.00)	(30.54)
CAB	2.00	15.00	5.57
All Natural	24.00	50.00	31.20
NHTC	19.00	26.00	22.00
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(33.10)
Hardbone	(55.00)	(20.00)	(35.78)
Dark Cutter	(55.00)	(20.00)	(34.25)
Over 30 Months	(100.00)		(20.00)
*Cutability Yield inches			
1.0-2.0 < .10"		8.00	3.69
2.0-2.5 < .20"		4.00	1.77
2.5-3.0 < .40"		4.00	1.38
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.23)
5.0/up > 1.2"	(25.00)	(10.00)	(16.85)
Weight:			
400-500 lbs	(40.00)		(27.14)
500-550 lbs	(40.00)		(20.50)
550-600 lbs	(35.00)		(11.57)
600-900 lbs			
900-1000 lbs	(15.00)		(1.07)
1000-1050 lbs	(20.00)		(8.21)
over 1050 lbs	(25.00)	(5.00)	(16.07)

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

MONTHLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
 Northeast and North Central Basis - FOB Major Production Points

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	405.00	
U70	Foresaddles	86-147 lbs	365.00	10.00
	Forequarters	43-74 lbs	420.00	37.50
	Necks, bone-in	24-28 lbs	297.50	
	Breast	10-18 lbs	182.50	
	Foreshank	3-5 lbs	550.00	(22.50)
	Osso Bucco, foreshank	2-8 lbs	760.00	(85.00)
	Shoulder, full	49-85 lbs	410.00	12.50
	Chuck, square cut	39-68 lbs	317.50	22.50
	Chuck rolls, skinned	5-10 lbs	587.50	(12.50)
	Chuck, Shoulder Clod	4-9 lbs	610.00	10.00
	Hotel Racks, 8 rib	15-26 lbs	910.00	12.50
U72	Hotel Racks, 7 rib	14-25 lbs	937.50	15.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1337.50	(37.50)
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1412.50	(12.50)
	Rack, Ribeye	3-9 lbs		
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	422.50	2.50
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	1-up lbs	1337.50	(50.00)
	Loin, Short Tenderloin	.5-up lbs	1210.00	(65.00)
U77	Legs, double	68-117 lbs	525.00	
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	
	Legs, TBS 4-piece	27-47 lbs	850.00	(87.50)
	Legs, TBS 3-piece	24-39 lbs	932.50	(5.00)
U73	Legs, BHS heel-out	27-42 lbs	587.50	(40.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1175.00	(85.00)
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1312.50	(47.50)
	Hindshank	5-8 lbs	750.00	
	Osso Bucco, Hindshank	2-8 lbs	975.00	(12.50)
	Stew Meat, regular		500.00	(10.00)
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		325.00	2.50
	Hvy Nature Green Hides(per piece)			(39.00)

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
HEARTS, regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
LIVERS, selected, 2/box, export				
LIVERS, regular, 2/box				
LIVERS, regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic export				
TRIBE, scalded, edible				
TRIBE, scalded, edible, export				
TRIBE, scalded, unbleached, export				
TRIBE, honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT

BOXED FROZEN	
GULLETS-TRACHEA	18.00
KIDNEYS, inedible	12.75
LIVERS, "	13.25
LUNGS, "	6.75
MELTS, "	7.13
SALIVARY GLANDS	17.50

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)

The estimated hide and offal value from a typical slaughter cow for the week was 13.75 per cwt. unchnng when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT

For Week Ended 5/14/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT, Trimmed		2.0	225.00	250.00	237.50
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.5	101.00	126.00	108.13
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		3.6	175.00	201.00	182.22
KIDNEYS, Export		2.0	37.00	38.00	37.50
LIPS, unscalded		1.8	185.00	216.00	202.71
LIVERS, Regular, bulk-pack		8.1		41.00	41.00
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box		3.8		46.00	46.00
LIVERS, Regular, 2/box, export		12.0	38.00	43.00	41.42
MELTS,					
OXTAILS, Regular, small box		0.7	662.00	675.00	669.43
SALIVARY GLANDS					
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW					
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW					
TONGUES, exp.#1 black Swiss cut, IW					
TONGUES, #1 mixed, Swiss cut, IW					
TONGUES, exp.#1 mixed, Swiss cut, IW					
TONGUES, #2 mixed Swiss cut, IW		0.4		680.00	680.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		3.0	31.00	49.00	37.00
TRIPAS					
TRIBE, bleached, scalded, edible		6.1	110.00	136.00	115.48
TRIBE, blchd, scld/w honeycomb					
TRIBE, bleached, scalded, edible exp					
TRIBE, unbleached, scalded, edible					
TRIBE, honeycomb bleached					
TRIBE, honeycomb unbleached					
TRIBE, omasum unbleached					
WEASAND MEAT					