

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS  
 Livestock and Poultry Program  
 Livestock, Poultry and Grain Market News  
 210 Walnut, Room 767  
 Des Moines, IA 50309-2106



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WEEK ENDING: April 17, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	4/12	112,000	2,000	488,000	9,000	
TUESDAY (Est)	4/13	116,000	2,000	484,000	7,000	
WEDNESDAY (Est)	4/14	115,000	2,000	480,000	6,000	
THURSDAY (Est)	4/15	114,000	1,000	474,000	7,000	
FRIDAY (Est)	4/16	113,000	1,000	468,000	6,000	
SATURDAY (Est)	4/17	70,000		75,000		
<b>TOTAL FOR THE WEEK:</b>			640,000	8,000	2,469,000	35,000
<b>CHANGE FROM PREV WK:</b>			-1,000		24,000	

*(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
	Primal Rib	468.43	427.93
	Primal Chuck	204.63	205.94
	Primal Round	197.06	197.80
	Primal Loin	401.50	393.28
	Primal Brisket	243.70	240.88
	Primal Short Plate	188.64	188.64
	Primal Flank	137.59	138.69

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					273.42	267.51
	<b>CHANGE FROM PRIOR WEEK</b>					7.34	10.66

**CHOICE/SELECT SPREAD:**

**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	320.15	loads	12,806,109	pounds
Select Cuts	60.37	loads	2,414,820	pounds
Trimmings	70.81	loads	2,832,407	pounds
Ground Beef	86.17	loads	3,446,954	pounds

**Choice Cuts, Fat Limitations 1-6**

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average			
						U1	109E	1
U2	112A	3	Rib, ribeye, bnls, light	46	261,519	1000.26	1191.00	1062.72
U16	112A	3	Rib, ribeye, bnls, heavy	137	175,126	1011.45	1250.00	1105.50
	113C	1	Chuck, semi-bnls, neck/off	22	81,783	266.00	356.70	295.52
U3	114	1	Chuck, shoulder clod	29	307,344	219.78	333.00	255.96
U81	114A	3	Chuck, shoulder clod, trmd	106	1,055,828	255.00	309.96	264.51
U18	114D	3	Chuck, clod, top blade	35	70,458	430.00	458.00	443.14
U19	114E	3	Chuck, clod, arm roast	40	135,294	334.00	394.81	354.76
U20	114F	5	Chuck, clod tender (IM)	76	42,746	581.00	645.00	610.48
U80	116A	3	Chuck, roll, 1x1, neck/off	134	615,558	335.27	395.10	346.04
U36	116B	1	Chuck, chuck tender (IM)	105	394,922	253.00	302.75	270.07
U5		3	Chuck roll, retail ready	20	135,700	368.00	407.00	381.19
	116G	4	Chuck, flap (IM)	55	82,919	618.00	791.00	689.27
U7	120	1	Brisket, deckle-off, bnls	132	560,619	330.00	410.00	353.91
U82	120A	3	Brisket, point/off, bnls	31	35,824	552.42	684.55	611.18
U9	123A	3	Short Plate, short rib	89	209,546	448.85	575.00	510.13
	130	4	Chuck, short rib	107	277,576	398.00	510.00	449.04
	160	1	Round, bone-in	9	4,225	261.00	281.00	270.13
U11	161	1	Round, boneless	6	7,227	280.00	298.75	286.20
U12	167A	4	Round, knuckle, peeled	177	733,681	259.00	309.75	283.56
U13	168	1	Round, top inside round	48	196,077	255.12	305.00	265.67
U84	168	3	Round, top inside round	113	937,690	240.44	320.10	272.95
U90	169	5	Round, top inside, denuded	48	258,814	287.32	357.00	307.76
	169A	5	Round, top inside, cap off	20	177,544	344.46	434.00	381.70
		3	Round, top inside, side off	3	51,992	278.43	351.00	287.35
U14	170	1	Round, bottom gooseneck	24	231,713	224.17	275.10	234.29
U31	171B	3	Round, outside round	139	868,203	225.33	259.00	240.16
U15	171C	3	Round, eye of round (IM)	171	689,601	230.00	337.26	263.12
U88	174	3	Loin, short loin, 0x1	103	556,505	729.39	849.11	772.39
	175	3	Loin, strip loin, 1x1	6	34,528	731.26	752.50	742.53
U32		1	Loin, strip loin bnls, 1x1	8	4,826	629.71	842.00	816.61
U87	180	3	Loin, strip, bnls, 0x1	179	550,441	850.70	950.00	900.00
U22	184	1	Loin, top butt, bnls, heavy	7	6,855	409.18	484.11	434.54
U89	184	3	Loin, top butt, boneless	124	716,198	410.00	485.70	431.88
	184B	3	Loin, top butt, CC (IM)	31	242,464	565.25	671.00	585.96
U29	185A	4	Loin, bottom sirloin, flap	61	106,650	780.00	933.38	871.98
U34	185B	1	Loin, ball-tip, bnls, heavy	69	269,208	305.00	426.71	399.73
U27	185C	1	Loin, sirloin, tri-tip (IM)	40	73,047	380.44	484.10	420.96
	185D	4	Loin, tri-tip, pld (IM)	32	28,273	565.00	714.20	626.26
U28	189A	4	Loin, tndrloin, trmd, heavy	154	303,828	1275.00	1435.70	1356.39
U86	191A	4	Loin, butt tender, trimmed	32	61,676	1222.00	1352.00	1288.06
U21	193	4	Flank, flank steak (IM)	99	109,568	565.00	659.11	602.94

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	13	17,716	799.87	1003.00	857.48
U2	112A	3 Rib, ribeye, bnls, light	29	114,032	973.75	1114.00	991.42
U16	112A	3 Rib, ribeye, bnls, heavy	41	30,936	982.30	1100.00	1019.92
	113C	1 Chuck, semi-bnls, neck/off	5	15,686	288.04	305.00	294.92
U3	114	1 Chuck, shoulder clod	5	46,541	239.00	333.00	273.10
U81	114A	3 Chuck, shoulder clod, trmd	24	98,591	258.29	350.00	281.56
U18	114D	3 Chuck, clod, top blade	3	17,146	294.00	340.00	317.22
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	6	4,173	550.00	638.50	606.17
U80	116A	3 Chuck, roll, 1xl, neck/off	42	268,220	330.40	372.00	343.86
U36	116B	1 Chuck, chuck tender (IM)	15	56,433	256.72	281.00	268.30
U5		3 Chuck roll, retail ready	4	50,035	385.00	394.55	386.23
	116G	4 Chuck, flap (IM)	38	41,475	440.00	704.00	510.37
U7	120	1 Brisket, deckle-off, bnls	30	113,815	337.00	386.00	351.64
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	33	124,432	448.85	540.25	473.75
	130	4 Chuck, short rib	19	42,639	425.00	535.70	439.29
	160	1 Round, bone-in	4	5,613	266.00	280.00	268.38
U11	161	1 Round, boneless					
U12	167A	4 Round, knuckle, peeled	25	55,476	270.29	301.00	288.53
U13	168	1 Round, top inside round	9	29,013	247.45	271.00	260.31
U84	168	3 Round, top inside round	30	109,047	259.62	309.00	277.68
U90	169	5 Round, top inside, denuded	7	13,428	303.72	350.90	319.97
	169A	5 Round, top inside, cap off	6	18,276	374.45	394.70	377.69
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	17	59,329	222.94	254.55	238.64
U31	171B	3 Round, outside round	39	235,768	228.60	259.70	238.94
U15	171C	3 Round, eye of round (IM)	28	92,154	244.10	306.00	257.17
U88	174	3 Loin, short loin, 0x1	25	40,198	719.87	840.00	789.53
	175	3 Loin, strip loin, 1xl	5	1,331	700.00	750.00	738.15
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	44	67,424	840.00	900.00	867.29
U22	184	1 Loin, top butt, bnls, heavy	7	5,899	400.54	458.36	430.05
U89	184	3 Loin, top butt, boneless	32	51,230	420.72	460.00	433.16
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	14	33,173	820.27	916.00	896.31
U34	185B	1 Loin, ball-tip, bnls, heavy	10	7,715	324.60	404.70	371.27
U27	185C	1 Loin, sirloin, tri-tip (IM)	19	83,780	323.62	425.00	344.30
	185D	4 Loin, tri-tip, pld (IM)	4	1,715	480.85	599.70	565.68
U28	189A	4 Loin, tndrloin, trmd, heavy	40	51,404	1220.30	1424.89	1307.49
U86	191A	4 Loin, butt tender, trimmed	19	65,432	1182.00	1302.00	1216.04
U21	193	4 Flank, flank steak (IM)	19	17,719	565.00	634.89	609.67
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	89	334,790	560.00	624.80	589.32
	121C	4 Plate, Outside Skirt (IM)	59	46,218	835.00	1044.11	900.55
	121E	6 Outside Skirt, pld (IM)	24	24,130	1043.00	1205.50	1142.86
U35		Cap, Wedge Meat & (IM) Lean	95	328,634	279.00	351.00	319.53
		Pectoral Meat	73	342,284	291.00	343.00	310.20
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	54	357,634	144.00	189.25	161.20
		Ground Beef 75%	5	51,032	160.00	203.00	178.83
U26		Ground Beef 81%	136	1,361,406	177.00	224.25	183.93
		Ground Beef 85%	6	14,727	220.00	239.70	234.14
		Ground Beef 90%	27	57,231	254.30	316.00	291.61
U23		Ground Beef 93%	45	122,775	290.00	332.00	311.83
U30		Ground Beef Chuck 80%	43	191,503	184.00	234.00	201.47
U33		Ground Beef Round 85%	17	47,255	250.00	272.00	260.45
U37		Ground Beef Sirloin 90%	8	11,537	316.00	325.00	317.89
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	23	261,733	107.00	182.09	148.52
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	57	842,213	170.33	219.00	177.47
		Blended Ground Beef 85%	12	54,325	132.00	278.12	224.96
		Blended Ground Beef 90%	56	49,683	137.00	326.00	308.57
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck 80%	6	11,420	189.23	219.76	197.51
		Blended Ground Beef Round 85%	5	9,720	256.11	270.00	258.18
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	96	2,832,407	81.00	103.50	96.77
		Frozen 50% lean trimmings					
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>							
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>				
		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"
<b>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</b>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3		
	600-900#	600-900#	600-900#	600-900#	
Values =>	220.91	212.04			
Change =>	5.89	7.46			
Index Reflects the Equivalent of 122,368 head of cattle.					
Carcass Equivalent Values:					
SUPPLY (live):	180.40			168.57	
DEMAND (box) :	261.42			255.51	
Current Spread	-81.02			-86.94	
Grading % Brkdwn:	88.05%			11.95%	
Weekly Equivalent Values for Outlying Beef Carcass Types					
	Carcass Weights				
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	15.41	209.18	220.28	236.32	231.68
Certified	6.37	200.14	211.24	227.28	222.64
Choice 1	3.69	197.46	208.56	224.60	219.96
Select 1	-7.58	186.19	197.29	213.33	208.69
Stndrd 1-3	-27.40	166.37	177.47	193.51	188.87
Prime 4	2.81	196.58	207.68	223.72	219.08
Choice 4	-11.23	182.54	193.64	209.68	205.04

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 10.92 per cwt up 0.22 from last week and up 3.93 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	145.48 loads	5,819,054 pounds
National	285.14 loads	11,405,589 pounds
East Coast	21.17 loads	846,719 pounds
West Coast	47.69 loads	1,907,409 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	8	221,463	244.50	249.00 247.21
	Frozen 92-94%				
U6	Fresh 90%	41	1,528,982	230.00	242.00 235.24
	Frozen 90%	3	630000	244.00	255.00 250.87
U24	Fresh 85%	79	2,158,891	195.00	237.00 209.05
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	40	1,027,718	106.93	133.00 120.47
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	14	370,397	243.00	249.00 245.71
Frozen 92-94%				
Fresh 90%	75	2,279,005	230.00	242.00 235.65
Frozen 90%	3	630000	244.00	255.00 250.87
Fresh 85%	133	3,571,617	195.00	237.00 209.44
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	55	1,430,563	106.93	133.00 120.29
Frozen 65%				
Fresh 50%	96	2,832,407	81.00	103.50 96.77
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	6	148934	243.00	244.00 243.48
Frozen 92-94%				
Fresh 90%	17	491,293	233.00	240.62 235.91
Frozen 90%				
Fresh 85%	8	133,892	206.49	220.00 209.01
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
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	17	258730	234.00	240.40 237.52
Frozen 90%				
Fresh 85%	46	1,278,834	202.50	215.00 210.15
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	14	369,845	113.00	124.00 120.54
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:		\$192.17	
Change from prior day:			
Item	Price	Value	Change
90% lean	235.65	131.59	1.00
100% lean inside round	368.11	8.54	0.25
100% lean, flats and eyes	337.05	7.82	0.03
100% lean, S.P.B.	339.50	16.98	0.13
Chuck Tender	275.14	2.75	0.04
Knuckle	279.81	7.08	0.18
Tenderloin	2-3 lbs.	359.88	1.91 (0.35)
Tenderloin	3-4 lbs.	471.34	3.49 0.10
Ribeye Roll	4-6 lbs.	291.23	3.06 (0.01)
Ribeye Roll	6-8 lbs.	296.14	2.19 0.06
Ribeye Roll	8up lbs.	344.00	2.51
Flank Steak	340.43	1.43	0.01
Kidney, Edible	34.50	0.16	
Fat, inedible	33.67	0.78	(0.03)
Bone	7.83	1.88	0.05

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	23.66 loads	946,353 pounds
Cutter/Canner Cuts	6.25 loads	250,061 pounds
Boner/Breaker/Cutter/Canner	23.94 loads	957,702 pounds
100% Lean Items	16.78 loads	671,004 pounds
Frozen Cuts	1.52 loads	60,605 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
<b>BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.	15	34,274	349.51 7.00
112	Rib, ribeye roll, 8-10 lbs.	72	86,031	407.07 22.44
112	Rib, ribeye roll, 10-up lbs.	55	128,668	387.03 (6.67)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	15,870	710.65 24.95
112A	Rib, ribeye roll-lip-on, 8-up lbs.	19	81,757	802.62 32.20
	Chuck, boneless 85%			
120	Chuck, brisket	12	19,199	335.48 69.04
168	Round, top inside, 10-dn lbs.	12	48,624	261.22 (2.48)
168	Round, top inside, 10-up lbs.	6	22,762	303.99 (5.54)
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	21	178,525	355.28 6.52
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	6	5,484	315.9 1.34
171C	Round, eye of round	51	114,342	327.78 19.87
	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.	39	101,165	481.77 33.69
182	Loin, sirloin butt			
184	Loin, top sirloin butt	12	15,658	306.96 (16.90)
185A	Loin, bottom sirloin butt flap, bnls.	41	85,081	622.21 99.26
191A	Loin, butt tender, peeled			
<b>CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	67	248,243	296.73 7.97
112	Rib, ribeye roll, 8-up lbs.			
<b>100% LEAN</b>				
	Inside round - Combo	13	201,097	363.41 9.05
	Inside round - Boxed	26	37,860	393.07 10.88
	Outside round	3	30213	335.58 (1.32)
	Eye of round	14	17,525	352.66 0.19
	Flats and eyes - Combo	9	95,384	334.65 0.75
	Flats and eyes - Boxed			
	Striploin	73	267,006	422.68 32.23
	S.P.B. - Combo	4	21,919	339.5 2.41
	S.P.B. - Boxed			
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>				
116B	Chuck, chuck tender	24	78,510	275.14 4.27
167A	Round, knuckle, peeled	32	251,179	279.81 7.23
190	Loin, tenderloin, 2-3 lbs.	5	3,135	359.88 (65.59)
190	Loin, tenderloin, 3-4 lbs.	42	59,230	486.17 28.13
190	Loin, tenderloin, 4-5 lbs.	156	288,651	560.55 (4.28)
190	Loin, tenderloin, 5-up lbs.	26	57,443	457.26 (10.00)
193	Flank, flank steak	82	97,878	341.27 (4.43)
	Flank, rough	60	121,676	248.43 5.38
<b>FROZEN BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.			
112	Rib, ribeye roll, 8-10 lbs.	5	12,326	315.13 -18.18
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.	15	19,940	367.34
<b>FROZEN CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	6	12,300	284.24 7.22
112	Rib, ribeye roll, 8-up lbs.			
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>				
190	Loin, tenderloin, 2-3 lbs.			
190	Loin, tenderloin, 3-4 lbs.			
190	Loin, tenderloin, 4-5 lbs.	3	5,896	200.76
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak			

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
4/17/2021	111.63	96.34	107.79	74.28	215.58	92.04	189.74
Change:	.92	3.07	-.58	.45	16.15	5.24	-10.97

Total Load Count (Cuts, Trimmings, Processed): 1594.05

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	427.06 loads	17,082,260 pounds
Butt	271.86 loads	10,874,312 pounds
Picnic	141.24 loads	5,649,545 pounds
Rib	149.03 loads	5,961,185 pounds
Ham	204.26 loads	8,170,548 pounds
Belly	82.32 loads	3,292,807 pounds
Trimmings	184.60 loads	7,383,921 pounds
Variety	82.67 loads	3,306,979 pounds
Added Ingred	48.01 loads	1,920,417 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	1,393	90.97	175.00	111.14	
	1/4 Trimmed Loin VAC, FZN	134	105.00	113.00	105.47	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	905	77.00	115.50	92.49	
	1/8 Trimmed Loin VAC	2,056	98.13	164.00	113.90	
	1/8 Trimmed Loin VAC, FZN	6	92.50	113.00	104.70	
	1/8 Trimmed Loin Paper	46	118.50	150.25	128.18	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	465	82.38	104.65	95.77	
	Bone-in CC, Tender-in Loin VAC	507	128.39	179.00	155.84	
	Bone-in CC, Tender-in Loin VAC, FZN	10	123.50	150.00	136.63	
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	527	139.00	225.25	152.79	
	B-In CC, Tender-in, FLON Loin, FZN					
	Bnls CC Strap-on	3,448	100.00	177.00	121.69	
	Bnls CC Strap-on, FZN	197	90.00	115.00	95.42	
	U55	Bnls CC Strap-off	2,175	108.39	186.00	153.83
		Bnls CC Strap-off, FZN	16	120.00	162.00	135.84
		Bnls CC Strap-on, 1/2 cut	76	100.97	148.80	133.49
Bnls CC Strap-on, 1/2 cut, FZN						
Bnls CC Strap-off, 1/2 cut		56	100.97	177.03	153.45	
Bnls CC Strap-off, 1/2 cut, FZN		12	107.00	123.50	120.86	
U60	Whole Bnls Strap-on					
	Boneless Sirloin	802	103.60	196.22	134.86	
	Boneless Sirloin, FZN	39	120.00	137.00	125.39	
	Boneless Sirloin, Combo	143	128.00	156.50	132.09	
	Bone-in Sirloin	1,017	65.00	102.70	81.62	
	Bone-in Sirloin, FZN	256	73.25	86.00	74.82	
	Blade Ends	125	60.55	106.50	78.08	
U41	Blade Ends, FZN	131	73.40	75.00	73.42	
	Tenderloin	417	190.97	262.00	220.24	
U64	Tenderloin, FZN	24	167.50	225.00	170.30	
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
	Butt Tender					
	Butt Tender, FZN					
U42	Backribs 2.0#/up	1,268	321.85	415.00	351.87	
	Backribs 2.0#/up, FZN	64	300.00	380.00	354.52	
	Backribs 2.0#/up 1 Pc Vac	273	332.36	438.00	384.72	
	Backribs 2.0#/up 1 Pc Vac, FZN	302	252.50	400.00	340.76	
	Riblets					
	Riblets, FZN	127	72.94	125.00	102.29	
U42	<b>BUTT</b>					
	1/4 Trim Butt VAC	5,276	98.00	146.39	112.19	
	1/4 Trim Butt VAC, FZN	244	97.82	121.00	104.82	
	1/4 Trim Butt Paper	68	130.50	143.50	132.75	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	197	96.75	126.50	108.83	
	1/4 Trim Butt 1 Pc VAC	195	92.17	131.91	120.43	
	1/4 Trim Butt 1 Pc VAC, FZN	4	100.00	115.60	110.62	
	1/8 Trim Butt Vac	162	112.17	148.50	122.61	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	6	130.50	155.50	147.47	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	8	103.25	105.25	104.25	
	1/8 Trim Butt 1 Pc VAC	25	105.25	145.33	116.74	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	135	108.36	137.00	124.23	
	1/4 Trim Steak Ready Butt Vac, FZN	5	105.00	115.60	112.36	
	1/4 Trim Steak Ready Butt 1 Pc Vac	129	106.97	140.16	129.12	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	293	113.39	141.91	127.67	
	1/8 Trim Steak Ready Butt Vac, FZN	12	100.00	117.25	111.40	
	1/8 Trim Steak Ready Butt 1 Pc Vac	899	105.79	143.36	134.58	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,761	120.00	205.00	163.11	
	1/4 Trim Bnls Butt VAC, FZN	55	131.00	178.12	153.79	
	1/4 Trim Bnls Butt Poly	13	148.75	182.25	167.59	
	1/4 Trim Bnls Butt Poly, FZN					
	1/4 Trim Bnls Butt Combo	181	131.18	178.00	140.91	
1/4 Trim Bnls Butt 1 Pc VAC	89	154.88	217.00	170.00		
1/4 Trim Bnls Butt 1 Pc VAC, FZN						
Bnls CT Butt 1 Pc VAC	65	195.00	308.44	212.78		
Bnls CT Butt 1 Pc VAC, FZN	38	200.00	225.65	207.39		
U50	<b>PICNIC</b>					
	RS Smoker Trim Picnic Combo	870	66.50	92.11	76.42	
	SS Smoker Trim Picnic VAC	1,522	59.26	115.63	82.36	
	SS Smoker Trim Picnic VAC, FZN	18	72.50	77.50	75.66	
	SS Smoker Trim Picnic Paper/Poly	40	90.50	112.25	98.76	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	476	72.50	94.00	75.99	
	SS Smoker Trim Picnic 1 Pc Vac	357	68.36	118.50	95.02	
	SS Smoker Trim Picnic 1 Pc Vac, FZN	47	62.50	66.00	65.83	
	Picnic Cushion Meat Vac	1,522	114.33	194.12	138.89	
	Picnic Cushion Meat Vac, FZN	37	117.02	151.00	130.08	
	Picnic Cushion Meat Poly	20	138.00	166.13	153.88	
	Picnic Cushion Meat Poly, FZN	152	112.00	152.00	132.04	
	Picnic Cushion Meat Combo	587	123.50	152.04	137.46	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	862	175.00	285.46	229.97
	Trmd Sparerib - LGT, FZN	80	168.50	258.60	188.94
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	45	173.50	241.91	204.93
	Trmd Sparerib - LGT Combo	161	175.50	224.25	208.59
	Trmd Sparerib - LGT, 1 PC VAC	14	228.21	259.00	250.67
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,426	176.00	271.00	230.99
	Trmd Sparerib - MED, FZN	129	177.66	247.66	212.89
	Trmd Sparerib - MED, Poly	31	249.50	273.50	260.90
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	114	197.00	231.00	221.38
	Trmd Sparerib - MED, 1 PC VAC	28	209.94	286.67	242.03
	Trmd Sparerib - MED, 1 PC VAC, FZN	7	208.50	235.65	216.52
U67	St Louis Spareribs, VAC	1,127	221.62	390.00	306.70
	St Louis Spareribs, VAC, FZN	614	221.00	357.70	281.15
	St Louis Spareribs, POLY	29	308.50	353.50	333.19
	St Louis Spareribs, POLY, FZN	779	182.29	424.00	275.34
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	489	230.11	312.50	259.75
	BBQ Style Spareribs, VAC, FZN	7	221.90	222.00	221.98
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
	<b>HAM</b>				
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	145	83.50	88.50	85.65
	20-23# Trmd Selected Ham	789	76.50	95.00	84.77
U62	23-27# Trmd Selected Ham	3,902	76.50	96.36	85.86
	17-20 Ham Boxed	5	128.00	129.00	128.52
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	35	99.16	168.50	135.99
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	76	91.11	165.68	113.77
	23-27 Ham Boxed, FZN	137	70.00	95.00	86.37
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	28	84.50	144.00	122.45
	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	150	173.00	236.26	202.15
	4 Muscle Ham to Blue	113	148.43	203.00	185.63
	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	71	131.00	195.00	135.74
	Rollout Ham Bnls Boxed	70	147.00	280.23	155.37
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	5	177.75	223.22	195.58
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	287	159.00	182.00	168.35
	Outsides	239	159.00	222.00	166.98
	Knuckles	880	150.70	187.00	159.24
	Lite Butt	6	159.92	164.50	163.00
	Insides (RED) Combo	611	165.00	192.00	169.86
	Outsides (RED) Combo	293	160.50	192.00	170.36
	Knuckles (RED) Combo	109	159.00	192.00	166.74
	Lite Butt (RED) Combo	10	167.02	169.02	168.22
	Inner Shank	33	124.30	152.12	146.04
	Outer Shank	101	128.00	162.50	145.90
	Insides Boxed	13	185.00	237.50	201.51
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	23	135.00	156.92	145.08
	Shanks Bone In Boxed	14	85.50	184.50	114.76
	Shanks Bone In Boxed, FZN	7	95.00	142.00	111.08
	<b>BELLY</b>				
	Derind Belly 7-9#				
	Derind Belly 9-13#	555	220.10	295.00	243.72
	Derind Belly 13-17#	1,918	207.34	295.00	227.85
	Derind Belly 17-19#	91	226.05	255.94	238.88
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	91	231.00	390.25	336.65
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	21	282.00	332.00	315.93
	Derind Belly 13-17# Boxed, FZN	5	152.15	240.65	170.90
	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#	15	216.00	222.50	219.81
U49	Skin-on Belly 14-16#	6	205.00	235.25	220.67
	Skin-on Belly 16-18#	18	201.00	223.00	214.51
	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	488	229.00	386.55	293.37
	Skin-on Belly 10-12# Boxed, FZN	8	281.15	286.10	284.06
	Skin-on Belly 12-14# Boxed	32	249.94	379.19	285.46
	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				
	<b>JOWL</b>				
	Skinned Combo	99	38.50	146.00	82.61
	Skinned Boxed	17	107.42	132.75	125.71
	Skinned Boxed, FZN	41	105.00	137.25	119.09
	Skin On Combo	90	36.50	57.00	51.27
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,652	54.63	112.50	83.25
	65% Trim Combo				
U57	72% Trim Combo	2,837	115.00	167.00	127.84
	85% Trim Combo				
	42% Trim Boxed	48	90.00	133.00	112.53
	42% Trim Boxed, FZN	343	92.00	167.50	106.78
	65% Trim Boxed				
	72% Trim Boxed	97	130.00	165.00	153.56
	72% Trim Boxed, FZN	247	136.00	158.36	139.49
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,098	100.00	153.23	116.61
	Picnic Meat Boxed Cushion Out	163	98.25	158.11	134.79
	Picnic Meat Boxed Cushion Out, FZN	189	110.00	140.00	119.21
	Picnic Meat Combo Cushion In	28	128.00	160.50	133.34
	Picnic Meat Boxed Cushion In	10	111.70	189.50	139.95
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	288	27.00	100.93	44.35
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	9	145.00	149.70	147.31
	Blade Meat Boxed	27	151.70	166.00	158.23
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	163	115.00	145.00	134.20
	72% Ham Trim Boxed				
	90% Ham Trim Combo	153	148.42	177.50	165.05
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	91	67.25	116.25	76.16
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	329	45.00	131.33	73.14
	Trimmed Neckbones Gas, FZN	11	75.00	101.19	77.95
	Trimmed Neckbones Poly	290	41.00	105.00	70.31
	Trimmed Neckbones Poly, FZN	136	59.50	97.57	74.15
U51	Untrimmed Neckbones Poly	85	46.00	112.26	94.40
	Untrimmed Neckbones Poly, FZN	53	53.75	103.36	66.51
	Trimmed Neckbones Combo	106	34.50	72.00	52.10
	Untrimmed Neckbones Combo	213	17.64	55.00	38.61
	Breast Bones Poly				
	Breast Bones Poly, FZN	41	68.13	90.00	82.63
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	14	115.50	150.50	145.42
	Brisket Bones, Full Cut, 30#	20	101.00	105.00	104.33
	Brisket Bones, Full Cut, 30#, FZN	339	37.00	140.00	126.12
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	195	75.00	133.70	117.23
	Tails, Gas	14	113.00	115.00	114.21
	Tails, Gas, FZN				
	Tails, Combo	96	46.50	122.50	91.59
U54	Front Feet, Poly	25	83.00	165.26	139.03
	Front Feet, Poly, FZN	387	54.00	143.33	96.64
	Front Feet, Combo				
	Front Feet, Gas	10	111.75	134.00	115.66
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	550	55.00	113.50	62.35
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	36	74.00	157.26	92.67
	Hocks, Picnic, Poly, FZN	32	70.00	136.00	106.93
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	112	64.00	109.45	85.85
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	43	103.75	154.66	112.18
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	58	106.25	122.00	110.49
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	21	138.25	154.25	144.93
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	189	121.75	191.00	133.15
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	183	139.25	185.00	143.29
	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	380	104.75	161.00	121.57
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN	3	69.00	73.50	70.20
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	13	236.00	246.00	239.32
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	9	229.50	247.00	241.05
	AI Tenderloin, 1 pc vac, FZN	2	298.28	308.21	301.31
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	6	350.50	389.00	378.37
	AI Backribs 2.0#/up 1 Pc Vac, FZN	17	289.00	379.00	339.39
	AI SS Smoker Trim Picnic VAC	533	78.50	82.50	81.57
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	6	86.75	89.50	88.83
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	54	137.75	187.00	151.70
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	139	108.00	136.00	110.37
	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	2	127.00	142.00	137.66
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac	2	127.00	142.00	137.66
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT	3	238.00	249.00	243.47
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	159	218.50	235.50	223.68
	AI Trmd Sparerib - MED, FZN	104	123.46	133.74	130.16
	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 4.82 per cwt live, down -0.02 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 6.51  
 (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				160.00
	EARS, edible, export				
	HEARTS, slashed, domestic				
	single slashed, export				
	multi slashed, export				
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: February 8, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				26.92
	Butt Skins, thick, combo				27.67
	Butt Skins, thin, combo				22.00
	Picnic Skins, combo				11.55
	Ham Skins, combo				17.53
	Belly Skins, combo				31.50
	Jowl Skins, combo				12.57
	Mixed Skins, combo				15.93

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	33.0	45.28		47.47
Yellow grease (truck)				
Yellow grease ECB	4.0	41.00		41.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	3.0	53.00	-1.00	53.00
Renderer bleachable <.15%	2.0	53.00		53.00
Choice white grease	14.0	50.32		50.20
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				56.50
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				
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PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	18.0	400.00	-5.00	402.00
Ruminant Panhandle, Domestic	7.0	325.00		325.00
PORK Meat/Bmeal, 50% pro/ton				
Central	31.0	375.16	-6.51	380.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	2.0	1050.00	-25.00	1055.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	9.0	1000.00	10.00	966.00
ECB				1200.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR April 19, 2021

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

Date	Volume Head Count	Avg. Carc Weight	Backfat (In: 1.00-1.09 0.80-0.99 0.65-0.79 Percent Le: 49-50% 51-52% 53-54%)		
4/16/2021	102,045	214.75	100.38	102.26	104.06
4/15/2021	88,733	214.94	99.45	101.41	103.30
4/14/2021	81,138	213.77	99.70	101.57	103.37
4/13/2021	82,561	214.31	99.16	101.08	102.94
4/12/2021	76,233	214.76	98.95	100.86	102.69
4/9/2021	78,229	215.54	97.93	99.91	101.82

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

4/9/2021	388,669	214.06	97.27	99.21	101.09
3/19/2021	437,562	214.60	87.67	89.55	91.34
4/17/2020	389,636	213.20	41.81	43.55	45.18

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: March 2021

1,977,102	214.17	86.97	88.85	90.65
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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			
Butt Branded Steer heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	23.00	
Branded Cow, River	6.0	24.00	
Native Cow			
Dairy Cow	6.0	36.00	
Dairy Cow, Southwest	6.0	35.00	
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: 4/10/2021

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	12.28%	17.42%	5.67%	12.88%	15.57%
Choice	72.16%	69.23%	66.40%	74.21%	71.82%
Select	12.11%	9.33%	25.61%	9.56%	6.69%
Other	3.45%	4.02%	2.33%	3.34%	5.93%
<b>Nebraska</b>					
Prime	16.57%	8.34%	5.66%		
Choice	71.63%	76.82%	66.40%		
Select	6.63%	12.27%	25.61%		
Other	5.18%	2.57%	2.33%		
<b>Kansas</b>					
Prime					
Choice					
Select					
Other					
<b>Texas</b>					
Prime					
Choice					
Select					
Other					

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 34.69%

Percentage of cattle offered under Schedule GLA identified: 70.12%

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
<b>0-15 Days</b>				
BULL MEAT:				
95%	274.00	5.00	273.00	4.50
COW MEAT:				
95%	273.50	5.00	272.00	4.50
90%	257.00	10.00	256.00	9.50
CFM Fores 85 %	236.50		235.00	
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	236.00	6.50	235.00	
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
<b>16-45 Days</b>				
BULL MEAT:				
95%	274.50	5.50	272.67	4.17
COW MEAT:				
95%	274.50	6.50	273.00	6.00
90%	257.50	10.50	252.25	5.75
CFM Fores 85 %	237.50	9.50	237.00	
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	237.00	8.00	236.00	
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 4/19/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	25.00	13.82	(0.22)
Choice			
Select	(15.00)	(8.00)	(10.27)
Standard	(46.00)	(10.00)	(28.62)
CAB	2.00	13.00	5.29
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)	(32.50)
Hardbone	(55.00)	(18.00)	(33.78)
Dark Cutter	(55.00)	(20.00)	(33.75)
Over 30 Months	(100.00)		(20.00)
<b>*Cutability Yield inches</b>			
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)
<b>Weight:</b>			
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 Buco, 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				
selected, 2/box, export				
regular, 2/box				
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				
TRIPE, scalded, edible				
scalded, edible, export				
scalded, unbleached, export				
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 13.17 per cwt. up 0.49 when compared to last week.

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

For Week Ended 4/16/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT, Trimmed		4.3	185.00	230.00	200.50
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		5.0	96.00	126.00	107.40
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		4.8	172.00	175.00	173.67
KIDNEYS, Export		7.5	36.00	47.00	42.07
LIPS, unscalded		4.4	170.00	205.00	188.18
LIVERS, Regular, bulk-pack		0.5		54.00	54.00
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box		4.0	40.00	47.00	43.00
LIVERS, Regular, 2/box, export		13.0	38.00	49.50	41.15
MELTS,					
OXTAILS, Regular, small box		1.2	559.00	644.00	607.25
SALIVARY GLANDS		4.0		32.00	32.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW					
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		0.3		596.00	596.00
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					
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		3.2	32.00	48.00	33.00
TRIPAS					
TRIPE, bleached, scalded, edible		15.0	91.00	115.00	103.60
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp		7.0	110.00	115.00	113.43
TRIPE, unbleached, scalded, edible		2.0		137.00	137.00
TRIPE, honeycomb bleached		1.6	183.00	221.00	197.56
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		3.0		207.00	207.00
WEASAND MEAT					