

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS  
 Livestock and Poultry Program  
 Livestock, Poultry and Grain Market News  
 210 Walnut, Room 767  
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WEEK ENDING: September 26, 2020

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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	9/21		120,000	2,000	478,000	8,000
TUESDAY (Est)	9/22		121,000	2,000	485,000	7,000
WEDNESDAY (Est)	9/23		120,000	2,000	487,000	5,000
THURSDAY (Est)	9/24		121,000	1,000	469,000	6,000
FRIDAY (Est)	9/25		112,000	1,000	478,000	5,000
SATURDAY (Est)	9/26		57,000		230,000	
<b>TOTAL FOR THE WEEK:</b>			651,000	8,000	2,627,000	31,000
<b>CHANGE FROM PREV WK:</b>			6,000		49,000	-3,000

*(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	366.64	342.53
	Primal Chuck	175.38	170.93
	Primal Round	171.06	170.45
	Primal Loin	299.66	272.86
	Primal Brisket	159.70	157.06
	Primal Short Plate	139.27	139.27
	Primal Flank	102.75	104.27

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					216.87	206.89
	<b>CHANGE FROM PRIOR WEEK</b>					.99	1.71

**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	425.13	loads	17,005,197	pounds
Select Cuts	125.60	loads	5,024,134	pounds
Trimmings	44.79	loads	1,791,684	pounds
Ground Beef	102.49	loads	4,099,693	pounds

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

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of	Total	Price	Weighted			
						Trades	Pounds	Range
U1	109E	1	Rib, ribeye, lip-on, bn-in	103	583,881	625.00	819.50	749.21
U2	112A	3	Rib, ribeye, bnls, light	68	285,942	777.25	930.75	849.89
U16	112A	3	Rib, ribeye, bnls, heavy	137	495,861	801.50	909.03	840.08
	113C	1	Chuck, semi-bnls, neck/off	21	71,794	245.00	290.75	259.00
U3	114	1	Chuck, shoulder clod	35	238,542	177.00	215.00	187.46
U81	114A	3	Chuck, shoulder clod, trmd	100	637,505	180.50	235.00	197.17
U18	114D	3	Chuck, clod, top blade	30	117,485	275.00	331.00	291.13
U19	114E	3	Chuck, clod, arm roast	35	97,278	275.00	315.46	296.94
U20	114F	5	Chuck, clod tender (IM)	38	31,463	395.00	502.50	415.52
U80	116A	3	Chuck, roll, 1x1, neck/off	165	738,795	302.00	379.40	326.05
U36	116B	1	Chuck, chuck tender (IM)	115	510,222	222.00	281.25	236.80
U5		3	Chuck roll, retail ready	38	418,394	350.00	414.50	388.77
	116G	4	Chuck, flap (IM)	54	102,843	339.86	459.25	399.33
U7	120	1	Brisket, deckle-off, bnls	161	947,786	214.31	270.00	229.23
U82	120A	3	Brisket, point/off, bnls	49	59,377	426.00	491.75	454.58
U9	123A	3	Short Plate, short rib	88	193,778	332.45	499.00	431.83
	130	4	Chuck, short rib	98	210,999	405.79	475.00	423.64
	160	1	Round, bone-in	13	10,610	230.00	246.10	234.67
U11	161	1	Round, boneless	12	21,956	238.00	256.10	240.77
U12	167A	4	Round, knuckle, peeled	195	893,229	226.75	278.50	237.69
U13	168	1	Round, top inside round	49	67,688	215.00	236.10	223.17
U84	168	3	Round, top inside round	126	795,654	214.00	255.00	220.84
U90	169	5	Round, top inside, denuded	55	235,568	249.00	323.50	260.12
	169A	5	Round, top inside, cap off	44	665,934	280.00	356.00	287.94
		3	Round, top inside, side off	7	128,626	207.65	265.00	253.86
U14	170	1	Round, bottom gooseneck	11	10,666	180.50	245.85	204.53
U31	171B	3	Round, outside round	143	1,207,800	202.00	241.25	215.26
U15	171C	3	Round, eye of round (IM)	217	871,296	233.11	297.76	242.62
U88	174	3	Loin, short loin, 0x1	97	458,167	519.00	664.00	546.87
	175	3	Loin, strip loin, 1x1	9	40,239	476.75	615.00	595.00
U32		1	Loin, strip loin bnls, 1x1	7	5,454	560.00	605.50	581.53
U87	180	3	Loin, strip, bnls, 0x1	197	1,496,031	575.00	685.85	586.37
U22	184	1	Loin, top butt, bnls, heavy	8	10,605	290.41	324.10	305.65
U89	184	3	Loin, top butt, boneless	139	809,208	285.00	347.25	300.21
	184B	3	Loin, top butt, CC (IM)	16	169,909	400.00	506.24	406.67
U29	185A	4	Loin, bottom sirloin, flap	85	434,429	525.00	691.25	545.70
U34	185B	1	Loin, ball-tip, bnls, heavy	64	382,974	227.72	270.00	238.76
U27	185C	1	Loin, sirloin, tri-tip (IM)	39	71,673	404.00	451.68	421.02
	185D	4	Loin, tri-tip, pld (IM)	24	15,636	570.00	654.20	604.49
U28	189A	4	Loin, tndrlain, trmd, heavy	146	451,622	1043.10	1219.10	1118.03
U86	191A	4	Loin, butt tender, trimmed	23	33,020	1067.00	1125.00	1093.29
U21	193	4	Flank, flank steak (IM)	95	479,765	400.00	615.00	440.31

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	72,995	667.00	719.50	684.38
U2	112A	3 Rib, ribeye, bnls, light	27	63,536	752.00	825.50	776.91
U16	112A	3 Rib, ribeye, bnls, heavy	66	98,096	736.50	815.00	772.45
	113C	1 Chuck, semi-bnls, neck/off	6	9,810	195.00	264.93	236.59
U3	114	1 Chuck, shoulder clod	23	426,742	177.00	205.25	180.83
U81	114A	3 Chuck, shoulder clod, trmd	60	380,479	179.00	211.40	193.39
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	12	22,797	300.00	420.00	352.41
U80	116A	3 Chuck, roll, lxl, neck/off	55	194,486	285.00	350.00	324.16
U36	116B	1 Chuck, chuck tender (IM)	34	94,500	225.57	265.00	237.21
U5		3 Chuck roll, retail ready	3	4,610	353.00	357.00	355.59
	116G	4 Chuck, flap (IM)	36	36,960	260.00	313.00	304.21
U7	120	1 Brisket, deckle-off, bnls	38	171,768	215.00	249.55	222.03
U82	120A	3 Brisket, point/off, bnls	5	2,928	292.85	485.00	359.09
U9	123A	3 Short Plate, short rib	25	103,384	341.43	475.25	375.94
	130	4 Chuck, short rib	20	20,766	385.00	430.00	408.84
	160	1 Round, bone-in	5	7,260	230.00	235.00	233.15
U11	161	1 Round, boneless	3	1,824	240.00	245.00	240.83
U12	167A	4 Round, knuckle, peeled	45	215,481	231.09	270.00	238.36
U13	168	1 Round, top inside round	10	14,077	215.00	228.00	223.86
U84	168	3 Round, top inside round	47	516,661	215.00	235.00	219.70
U90	169	5 Round, top inside, denuded	8	37,662	249.00	303.75	263.18
	169A	5 Round, top inside, cap off					
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	12	11,696	180.50	236.00	201.60
U31	171B	3 Round, outside round	38	187,973	203.51	240.00	215.44
U15	171C	3 Round, eye of round (IM)	40	106,559	235.68	275.00	241.16
U88	174	3 Loin, short loin, 0x1	52	203,179	467.25	530.00	479.86
	175	3 Loin, strip loin, lxl	4	22,696	396.00	447.60	420.72
U32		1 Loin, strip loin bnls. lxl	3	1,245	473.53	487.00	481.77
U87	180	3 Loin, strip, bnls, 0x1	62	179,013	471.25	585.00	510.85
U22	184	1 Loin, top butt, bnls, heavy	22	34,217	274.74	316.00	282.65
U89	184	3 Loin, top butt, boneless	51	148,259	282.75	323.75	299.31
	184B	3 Loin, top butt, CC (IM)	3	45,333	390.00	435.00	391.16
U29	185A	4 Loin, bottom sirloin, flap	32	217,650	510.00	615.00	525.34
U34	185B	1 Loin, ball-tip, bnls, heavy	24	179,690	225.00	270.00	230.99
U27	185C	1 Loin, sirloin, tri-tip (IM)	26	72,640	251.72	370.00	290.14
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	50	82,735	1000.00	1152.75	1075.24
U86	191A	4 Loin, butt tender, trimmed	20	24,646	875.00	1134.50	980.97
U21	193	4 Flank, flank steak (IM)	27	130,712	400.15	581.00	436.10
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	100	916,736	409.88	518.25	433.72
	121C	4 Plate, Outside Skirt (IM)	73	139,844	480.00	674.00	585.77
	121E	6 Outside Skirt, pld (IM)	27	46,906	750.00	885.00	782.51
U35		Cap, Wedge Meat & (IM) Lean	121	827,280	257.72	329.25	271.63
		Pectoral Meat	101	441,320	283.16	343.25	296.99
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	82	1,042,534	125.00	186.50	133.80
		Ground Beef 75%	8	63,420	138.00	165.00	141.71
U26		Ground Beef 81%	131	944,748	149.00	193.50	157.18
		Ground Beef 85%	12	8,966	160.00	241.00	221.70
		Ground Beef 90%	24	21,739	271.56	302.18	289.47
U23		Ground Beef 93%	34	77,433	275.00	315.00	295.44
U30		Ground Beef Chuck 80%	42	230,603	158.00	202.00	167.10
U33		Ground Beef Round 85%	24	65,476	223.00	261.62	244.23
U37		Ground Beef Sirloin 90%	8	11,269	301.00	306.00	301.81
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	32	522,510	126.00	156.76	133.16
		Blended Ground Beef 75%	3	6,500	159.26	174.81	168.25
		Blended Ground Beef 81%	79	985,095	152.00	238.00	165.02
		Blended Ground Beef 85%	17	37,060	199.00	245.12	220.70
		Blended Ground Beef 90%	61	48,580	265.00	303.00	278.33
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck 80%	4	13,000	167.23	174.23	172.08
		Blended Ground Beef Round 85%	5	19,080	236.11	250.00	236.91
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	70	1,791,684	40.00	57.50	48.43
		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"	
<i>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</i>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3			
	600-900#	600-900#	600-900#	600-900#		
Values =>	180.58	180.58	169.76	169.76		
Change =>	1.55	1.55	4.12	4.12		
Index Reflects the Equivalent of 166,265 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):	156.30		144.64			
DEMAND (box) :	204.87		194.89			
Current Spread	-48.57		-50.25			
Grading % Brkdwn:	86.17%		13.83%			
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	14.00	163.87	176.94	194.58	190.24	178.58
Certified	5.68	155.55	168.62	186.26	181.92	170.26
Choice 1	3.79	153.66	166.73	184.37	180.03	168.37
Select 1	-7.29	142.58	155.65	173.29	168.95	157.29
Stndrd 1-3	-24.97	124.90	137.97	155.61	151.27	139.61
Prime 4	0.93	150.80	163.87	181.51	177.17	165.51
Choice 4	-11.64	138.23	151.30	168.94	164.60	152.94

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.05 per cwt up 0.12 from last week and down -0.91 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	135.70 loads	5,427,970 pounds
National	237.43 loads	9,497,136 pounds
East Coast	11.42 loads	456,712 pounds
West Coast	45.52 loads	1,820,770 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	6	155,725	231.50	234.09
	Frozen 92-94%				
U6	Fresh 90%	39	1,394,485	210.00	212.96
	Frozen 90%				
U24	Fresh 85%	77	2,187,399	171.00	183.63
	Frozen 85%				
	Fresh 81%	7	292,000	155.00	156.73
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	49	1,398,361	86.00	92.39
	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%	6	155,725	231.50	234.09
Frozen 92-94%				
Fresh 90%	54	1,691,592	210.00	214.45
Frozen 90%				
Fresh 85%	131	3,648,545	170.00	183.24
Frozen 85%				
Fresh 81%	7	292,000	155.00	156.73
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	72	1,917,590	86.00	92.90
Frozen 65%				
Fresh 50%	70	1,791,684	40.00	48.43
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%				
Frozen 92-94%				
Fresh 90%	9	263,913	217.00	221.84
Frozen 90%				
Fresh 85%	5	151,849	185.21	189.30
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%				
Frozen 90%				
Fresh 85%	49	1,309,297	170.00	181.89
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	21	478,279	88.75	94.98
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:	\$175.99		
Change from prior day:	(\$3.27)		
Item	Price	Value	Change
90% lean	214.45	119.75	(2.52)
100% lean inside round	343.38	7.97	(0.05)
100% lean, flats and eyes	317.74	7.37	(0.05)
100% lean, S.P.B.	328.98	16.45	0.01
Chuck Tender	231.31	2.31	0.01
Knuckle	4-7 lbs.	252.30	6.38
Tenderloin	2-3 lbs.	369.71	1.96 (0.15)
Tenderloin	3-4 lbs.	343.09	2.54 (0.52)
Ribeye Roll	4-6 lbs.	337.50	3.54
Ribeye Roll	6-8 lbs.	312.05	2.31 (0.04)
Ribeye Roll	8up lbs.	360.33	2.63 0.05
Flank Steak		306.98	1.29 (0.01)
Kidney, Edible		17.67	0.08
Fat, inedible		15.75	0.37
Bone		4.34	1.04

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	22.48 loads	899,019 pounds
Cutter/Canner Cuts	4.53 loads	181,203 pounds
Boner/Breaker/Cutter/Canner	22.00 loads	879,833 pounds
100% Lean Items	16.46 loads	658,545 pounds
Frozen Cuts	3.34 loads	133,632 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.	11	18,840	305.1 (65.77)
112	Rib, ribeye roll, 8-10 lbs.	33	65,530	386.42 (13.05)
112	Rib, ribeye roll, 10-up lbs.	63	99,502	397.54 4.26
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	23,506	481.7 9.92
112A	Rib, ribeye roll-lip-on, 8-up lbs.	15	67,243	490.4 32.28
	Chuck, boneless 85%			
120	Chuck, brisket	33	90,970	199.08 (38.89)
168	Round, top inside, 10-dn lbs.	11	15,796	226.17 (0.16)
168	Round, top inside, 10-up lbs.	6	16,271	284 0.61
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	14	154,118	329.4 1.49
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	8	19,517	299.52 (5.18)
171C	Round, eye of round	53	89,688	265.84 (42.14)
	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.	23	44,999	342.24 39.08
182	Loin, sirloin butt			
184	Loin, top sirloin butt	16	39,922	234.82 (19.66)
185A	Loin, bottom sirloin butt flap, bnls.	32	125,542	374.39 54.42
191A	Loin, butt tender, peeled			
<b>CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	48	173,453	312.63 (5.33)
112	Rib, ribeye roll, 8-up lbs.			
<b>100% LEAN</b>				
	Inside round - Combo	6	39,550	335.84 (4.59)
	Inside round - Boxed	22	102,246	346.3 (3.51)
	Outside round	3	44393	316.7 1.55
	Eye of round	11	22,670	323.86 (1.29)
	Flats and eyes - Combo	7	104,791	316.86 (2.58)
	Flats and eyes - Boxed			
	Striploin	70	292,667	333.15 5.75
	S.P.B. - Combo	5	52,228	328.98 0.16
	S.P.B. - Boxed			
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>				
116B	Chuck, chuck tender	32	97,414	231.31 1.81
167A	Round, knuckle, peeled	31	172,749	252.3 0.03
190	Loin, tenderloin, 2-3 lbs.	8	41,209	369.71 (29.21)
190	Loin, tenderloin, 3-4 lbs.	45	118,810	345.55 (68.45)
190	Loin, tenderloin, 4-5 lbs.	131	284,447	388.6 (77.40)
190	Loin, tenderloin, 5-up lbs.	30	20,784	465.04 (19.57)
193	Flank, flank steak	79	81,115	316.71 4.87
	Flank, rough	44	63,305	264 15.84
<b>FROZEN BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.			
112	Rib, ribeye roll, 8-10 lbs.	3	5,720	382.04
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.			
<b>FROZEN CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	3	20,400	307.06 3.56
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.	11	57,229	325.48 (34.03)
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	6	33,010	283.09 9.91

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
9/26/2020	90.21	76.36	82.88	62.42	132.07	86.35	150.22
Change:	5.88	2.87	3.21	3.25	5.68	9.30	10.83

Total Load Count (Cuts, Trimmings, Processed): 1681.69

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	499.34 loads	19,973,717 pounds
Butt	281.45 loads	11,258,199 pounds
Picnic	110.98 loads	4,439,336 pounds
Rib	142.65 loads	5,706,004 pounds
Ham	258.80 loads	10,352,082 pounds
Belly	74.17 loads	2,966,849 pounds
Trimmings	161.17 loads	6,446,785 pounds
Variety	95.60 loads	3,824,018 pounds
Added Ingrid	54.31 loads	2,172,240 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,160	76.00	168.00	86.35	
	1/4 Trimmed Loin VAC, FZN	67	70.50	85.00	77.59	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,873	57.00	95.50	67.02	
	1/8 Trimmed Loin VAC	2,665	73.58	107.63	88.63	
	1/8 Trimmed Loin VAC, FZN	55	75.00	90.00	77.89	
	1/8 Trimmed Loin Paper	48	90.50	121.25	101.91	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	135	74.01	90.40	78.87	
	Bone-in CC, Tender-in Loin VAC	478	101.00	179.00	123.82	
	Bone-in CC, Tender-in Loin VAC, FZN	14	99.00	121.25	100.31	
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	553	114.70	142.00	126.22	
	B-In CC, Tender-in, FLON Loin, FZN	9	110.00	114.95	114.64	
	Bnls CC Strap-on	2,451	100.00	150.05	120.19	
	Bnls CC Strap-on, FZN	49	98.38	126.00	121.26	
	U55	Bnls CC Strap-off	2,600	80.00	160.00	138.39
		Bnls CC Strap-off, FZN	59	100.00	115.40	113.07
		Bnls CC Strap-on, 1/2 cut	109	100.00	135.00	123.90
Bnls CC Strap-on, 1/2 cut, FZN						
Bnls CC Strap-off, 1/2 cut		215	100.79	162.82	137.98	
Bnls CC Strap-off, 1/2 cut, FZN						
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,434	94.37	141.25	117.73	
	Boneless Sirloin, FZN	43	120.00	121.00	120.93	
	Boneless Sirloin, Combo	64	115.50	122.50	119.02	
	Bone-in Sirloin	1,648	52.50	87.50	59.93	
	Bone-in Sirloin, FZN	84	57.25	58.00	57.97	
	Blade Ends	71	60.00	89.16	78.41	
	Blade Ends, FZN					
U41	Tenderloin	787	170.55	226.00	192.89	
	Tenderloin, FZN	7	157.00	200.00	191.69	
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	1,329	289.75	329.00	308.35	
	Backribs 2.0#/up, FZN	152	200.00	320.16	268.95	
	Backribs 2.0#/up 1 Pc Vac	203	303.00	355.50	323.93	
	Backribs 2.0#/up 1 Pc Vac, FZN	496	229.95	357.50	321.10	
U42	Riblets					
	Riblets, FZN	43	50.50	118.65	72.58	
U42	1/4 Trim Butt VAC	5,195	66.00	120.17	87.93	
	1/4 Trim Butt VAC, FZN	116	65.00	104.75	83.69	
	1/4 Trim Butt Paper	75	100.50	117.50	104.78	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	510	72.75	96.50	84.40	
	1/4 Trim Butt 1 Pc VAC	208	83.79	99.00	93.07	
	1/4 Trim Butt 1 Pc VAC, FZN	3	65.00	88.00	69.88	
	1/8 Trim Butt Vac	202	84.78	124.25	101.56	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	10	101.25	124.50	109.51	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo					
	1/8 Trim Butt 1 Pc VAC	129	77.79	111.50	97.72	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	53	86.00	102.00	97.07	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	256	83.79	116.16	103.34	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	378	90.00	108.00	103.37	
	1/8 Trim Steak Ready Butt Vac, FZN					
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,378	83.79	138.71	105.12	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,418	99.94	158.50	125.40	
	1/4 Trim Bnls Butt VAC, FZN	66	100.00	166.66	124.03	
	1/4 Trim Bnls Butt Poly	18	121.75	147.50	138.72	
	1/4 Trim Bnls Butt Poly, FZN	8	132.63	144.44	136.27	
	1/4 Trim Bnls Butt Combo	120	92.00	138.00	114.47	
	1/4 Trim Bnls Butt 1 Pc VAC	73	109.38	203.00	131.54	
1/4 Trim Bnls Butt 1 Pc VAC, FZN						
Bnls CT Butt 1 Pc VAC	30	190.00	230.50	217.75		
Bnls CT Butt 1 Pc VAC, FZN						
U50	PICNIC					
	RS Smoker Trim Picnic Combo	107	42.00	81.21	53.75	
	SS Smoker Trim Picnic VAC	1,216	66.27	112.50	82.05	
	SS Smoker Trim Picnic VAC, FZN	115	47.00	75.00	53.75	
	SS Smoker Trim Picnic Paper/Poly	43	93.25	112.25	98.06	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	327	51.00	78.00	69.92	
	SS Smoker Trim Picnic 1 Pc Vac	485	56.75	118.50	83.60	
	SS Smoker Trim Picnic 1 Pc Vac, FZN	53	65.00	74.50	65.69	
	Picnic Cushion Meat Vac	1,701	100.00	149.12	118.88	
	Picnic Cushion Meat Vac, FZN	154	75.14	121.26	111.59	
	Picnic Cushion Meat Poly	19	116.00	138.13	129.33	
	Picnic Cushion Meat Poly, FZN	9	112.00	140.00	117.26	
	Picnic Cushion Meat Combo	209	84.76	121.00	109.48	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,166	115.00	170.50	145.04
	Trmd Sparerib - LGT, FZN	267	100.00	150.16	142.69
	Trmd Sparerib - LGT, Poly	5	148.25	173.50	154.54
	Trmd Sparerib - LGT, Poly, FZN	89	98.70	175.41	104.08
	Trmd Sparerib - LGT Combo	106	113.00	155.00	132.72
	Trmd Sparerib - LGT, 1 PC VAC	25	137.00	157.38	146.79
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,048	115.00	162.00	144.88
	Trmd Sparerib - MED, FZN	76	100.00	145.00	136.74
	Trmd Sparerib - MED, Poly	51	165.50	177.50	170.14
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	241	113.00	150.00	137.03
	Trmd Sparerib - MED, 1 PC VAC	17	150.00	181.14	163.40
	Trmd Sparerib - MED, 1 PC VAC, FZN	146	136.79	151.10	138.01
U67	St Louis Spareribs, VAC	741	189.50	277.00	232.75
	St Louis Spareribs, VAC, FZN	260	174.00	280.00	231.56
	St Louis Spareribs, POLY	38	198.50	212.50	200.02
	St Louis Spareribs, POLY, FZN	809	110.14	271.62	229.17
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	604	160.60	205.50	168.81
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
<b>HAM</b>					
	17/dn Ham Combo	8	68.50	92.49	86.24
U46	17-20# Trmd Selected Ham	248	67.75	74.75	72.25
	20-23# Trmd Selected Ham	558	57.50	80.00	72.29
U62	23-27# Trmd Selected Ham	6,376	57.50	84.00	70.27
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	59	90.39	161.50	118.53
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	118	82.37	141.50	94.47
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	10	67.25	136.00	97.38
	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	114	130.82	237.00	212.88
	4 Muscle Ham to Blue	84	211.00	246.00	232.13
	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	12	146.00	187.00	180.17
	Rollout Ham Bnls Boxed	45	135.75	219.75	163.81
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	6	147.50	186.00	160.20
	2pc	96	152.80	248.50	169.40
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	546	170.00	234.00	206.53
	Outsides	597	170.00	234.00	207.04
	Knuckles	943	167.00	242.00	187.87
	Lite Butt	39	180.00	210.00	204.15
	Insides (RED) Combo	243	180.00	250.00	200.72
	Outsides (RED) Combo	48	206.77	242.00	234.46
	Knuckles (RED) Combo				
	Lite Butt (RED) Combo				
	Inner Shank	24	105.10	210.00	169.17
	Outer Shank	73	91.75	110.00	99.71
	Insides Boxed	16	177.00	281.04	221.44
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	32	51.00	123.00	101.46
	Shanks Bone In Boxed	17	86.00	182.50	126.04
	Shanks Bone In Boxed, FZN	15	90.00	142.00	98.99
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	559	171.17	203.10	182.19
	Derind Belly 13-17#	718	169.91	210.04	183.63
	Derind Belly 17-19#	453	166.94	217.78	182.17
	Derind Belly 7-9# Boxed	2	236.67	305.34	285.34
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	65	198.00	290.01	252.57
	Derind Belly 9-13# Boxed, FZN	75	102.00	132.00	114.76
	Derind Belly 13-17# Boxed	20	202.00	257.90	207.19
	Derind Belly 13-17# Boxed, FZN	42	92.00	120.00	98.20
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	17	148.50	157.50	155.55
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	18	148.50	159.00	151.88
U49	Skin-on Belly 14-16#	21	142.00	169.11	153.65
	Skin-on Belly 16-18#	25	152.00	162.00	159.80
	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	654	180.00	289.64	214.99
	Skin-on Belly 10-12# Boxed, FZN	244	180.00	250.00	186.63
	Skin-on Belly 12-14# Boxed	43	143.66	292.66	208.60
	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	19	38.50	105.78	80.14
	Skinned Boxed	28	67.00	152.98	80.95
	Skinned Boxed, FZN	214	50.00	104.50	58.18
	Skin On Combo	86	36.50	69.50	46.41
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BN#	TRIM				
	42% Trim Combo	809	52.61	87.50	62.44
	65% Trim Combo				
U57	72% Trim Combo	2,251	78.00	112.75	83.19
	85% Trim Combo				
	42% Trim Boxed	50	72.00	87.00	79.72
	42% Trim Boxed, FZN	252	48.00	86.00	65.24
	65% Trim Boxed				
	72% Trim Boxed	140	89.00	106.00	98.72
	72% Trim Boxed, FZN	228	87.00	108.00	92.61
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,012	60.22	129.50	90.93
	Picnic Meat Boxed Cushion Out	147	88.94	142.50	106.57
	Picnic Meat Boxed Cushion Out, FZN	576	85.00	114.12	97.84
	Picnic Meat Combo Cushion In	83	100.58	139.50	107.78
	Picnic Meat Boxed Cushion In	22	134.00	169.75	136.51
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	268	25.00	53.89	37.19
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	48	104.70	125.00	111.69
	Blade Meat Boxed	26	109.70	135.00	114.36
	Blade Meat Boxed, FZN	116	110.00	123.24	114.39
	72% Ham Trim Combo	99	82.00	92.00	86.95
	72% Ham Trim Boxed				
	90% Ham Trim Combo	281	106.00	159.00	133.02
<b>VARIETY</b>					
	Untrimmed Neckbones Gas	80	58.25	92.25	65.08
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	284	35.00	97.33	61.12
	Trimmed Neckbones Gas, FZN	17	21.20	47.00	44.90
	Trimmed Neckbones Poly	371	38.00	82.50	47.98
	Trimmed Neckbones Poly, FZN	391	41.00	86.00	63.05
U51	Untrimmed Neckbones Poly	119	36.00	79.25	63.70
	Untrimmed Neckbones Poly, FZN	206	35.00	70.50	41.99
	Trimmed Neckbones Combo	112	30.00	56.50	44.70
	Untrimmed Neckbones Combo	125	19.75	45.00	33.35
	Breast Bones Poly				
	Breast Bones Poly, FZN	84	36.50	80.00	53.58
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	26	85.00	86.00	85.13
	Brisket Bones, Full Cut, 30#, FZN	74	27.00	117.25	100.45
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	198	65.00	100.00	81.11
	Tails, Gas	10	55.00	82.75	77.62
	Tails, Gas, FZN				
	Tails, Combo	118	34.00	96.62	67.17
U54	Front Feet, Poly	38	55.00	159.00	133.46
	Front Feet, Poly, FZN	563	60.00	124.53	99.82
	Front Feet, Combo	176	39.50	95.00	42.83
	Front Feet, Gas	16	86.75	120.25	103.71
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	362	55.00	114.00	90.81
	Hind Feet, Combo	83	23.50	75.00	59.10
U53	Hocks, Picnic, Poly	10	74.90	88.00	84.97
	Hocks, Picnic, Poly, FZN	45	72.00	109.00	87.86
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	237	46.50	84.25	73.26
	Front Feet, Split, Gas	3	76.75	103.00	82.81
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	50	80.25	150.00	117.17
<b>AI (Added Ingreds)</b>					
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	112	77.25	91.00	82.90
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	12	126.00	127.50	127.08
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	67	118.75	133.00	121.69
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	382	127.75	142.75	132.04
	AI Bnls CC Strap Off, FZN	120	98.50	102.00	99.67
	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	211	114.00	148.00	121.93
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	11	226.00	230.00	226.47
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	9	194.50	231.00	224.34
	AI Tenderloin, 1 pc vac, FZN				
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	6	310.00	335.00	331.24
	AI Backribs 2.0#/up 1 Pc Vac, FZN	41	240.00	329.00	310.86
	AI SS Smoker Trim Picnic VAC	448	78.75	95.00	80.01
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	76	68.75	74.50	72.39
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	89	119.75	193.00	129.35
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	39	79.25	96.00	81.96
	AI 1/4 Trim Butt VAC, FZN	85	75.00	87.50	86.62
	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	14	96.00	108.00	99.03
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac	14	96.00	108.00	99.03
	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				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	25	139.50	149.00	139.81
	AI Trmd Sparerib - MED, FZN	178	102.78	128.62	113.51
	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 4.06 per cwt live, up 0.02 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 5.49  
 (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				
	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 -----					
<b>QUARTERLY CONTRACTS: August 10, 2020</b>					
<b>Skins - Domestic</b>		<b>Avg Price</b>			
	Loin Skins, combo				26.98
	Butt Skins, thick, combo				32.56
	Butt Skins, thin, combo				22.25
	Picnic Skins, combo				11.72
	Ham Skins, combo				19.03
	Belly Skins, combo				26.85
	Jowl Skins, combo				11.47
	Mixed Skins, combo				14.00

**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	26.50	-0.63	26.65
Yellow grease (truck)	1.0	25.25		25.25
Yellow grease ECB	4.0	23.50		23.50
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				
Renderer bleachable <.15%				
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				37.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

**PROTEIN FEED SUPPLEMENTS**

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic				227.50
Ruminant Panhandle, Domestic	60.0	210.00	42.50	203.00
PORK Meat/Bmeal, 50% pro/ton				
Central	29.0	230.00	30.71	218.00
ECB	3.0	246.00		252.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	500.00	-25.00	510.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	15.0	578.67	29.92	585.00
ECB	1.0	700.00		700.00

**NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR**

Fri., Sep 26, 2020

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

Date	Head Count	Avg. Carc Weight	Backfat (In)		
			1.00-1.09 Percent Le: 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
9/25/2020	121,062	210.30	72.00	73.77	75.45
9/24/2020	85,896	207.89	70.62	72.47	74.22
9/23/2020	87,938	208.29	69.77	71.58	73.31
9/22/2020	84,461	206.57	68.92	70.76	72.52
9/21/2020	77,660	207.11	68.06	69.88	71.63
9/18/2020	131,681	209.52	67.64	69.45	71.14

**WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**

For Week Ended:

9/18/2020	469,586	207.67	64.39	66.21	67.94
8/28/2020	480,485	205.96	52.59	54.41	56.15
9/27/2019	411,159	211.13	51.44	53.22	54.89

**MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**

For: August 2020

1,983,175	207.37	50.71	52.53	54.25
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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	3.0	30.50	1.17
Native Heifer Heavy Native Heifer Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	3.0	5.50	1.00
Branded Cow, River	3.0	6.00	1.00
Native Cow			
Dairy Cow	3.0	12.00	1.00
Dairy Cow, Southwest	3.0	11.00	1.00
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	9.0	28.00	
Heavy Texas Steer and Heifer Branded Steer heavy weights			

**USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT**  
 For Week Ending: 9/19/2020

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	9.83%	17.93%	5.04%	9.76%	11.42%
Choice	72.75%	69.92%	65.51%	74.81%	75.73%
Select	14.43%	8.54%	26.12%	12.82%	8.18%
Other	2.99%	3.61%	3.33%	2.61%	4.68%
	<b>Nebraska</b>	<b>Kansas</b>	<b>Texas</b>		
Prime	11.11%	7.13%	5.03%		
Choice	75.11%	75.34%	65.49%		
Select	11.35%	14.61%	26.16%		
Other	2.43%	2.92%	3.32%		

**National USDA Certified Beef Program Information**

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 31.71%

Percentage of cattle offered under Schedule GLA identified: 70.55%

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		:	WEST COAST	
	Wkly Avg	Change		Wkly Avg	Change
<b>BULL MEAT:</b>	0-15 Days		:	0-15 Days	
95%			:		
<b>COW MEAT:</b>			:		
95%			:		
90%			:		
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.			:		
	<b>EAST COAST</b>		:	<b>WEST COAST</b>	
<b>BULL MEAT:</b>	16-45 Days		:	16-45 Days	
95%			:		
<b>COW MEAT:</b>			:		
95%			:		
90%			:		
CFM Fores 85 %			:		
Shank Meat 85-90%			:		
Chuck Meat 85%			:		
Beef Trim 85%			:		
Beef Trim 80%			:		
Beef Trim 75%			:		

**URUGUAY - FOB AND TIS**

	0-15 Days	:	16-45 Days
<b>BULL MEAT:</b>		:	
95%		:	
<b>COW MEAT:</b>		:	
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: 9/28/2020

Value Adjustments

	Price Range	Simple Avg	Change
<b>Quality:</b>			
Prime		28.00	12.83
Choice			0.26
Select	(15.00)	(2.00)	(10.23)
Standard	(40.00)	(10.00)	(25.73)
CAB	2.00	7.00	4.13
All Natural	24.00	50.00	31.20
NHTC	18.50	26.00	21.63
Dairy - Type	(15.00)		(3.93)
Bullock/Stag	(55.00)	(15.00)	(30.64)
Hardbone	(55.00)	(20.00)	(32.09)
Dark Cutter	(55.00)	(20.00)	(31.93)
Over 30 Months c	(40.00)		(17.08)
<b>*Cutability Yie:</b>			
1.0-2.0 < .10"		8.00	3.79
2.0-2.5 < .20"		4.00	1.86
2.5-3.0 < .40"		4.00	1.50
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.64)
5.0/up > 1.2"	(25.00)	(10.00)	(17.21)
<b>Weight:</b>			
400-500 lbs	(40.00)		(30.71)
500-550 lbs	(40.00)		(23.47)
550-600 lbs	(35.00)		(11.80)
600-900 lbs	(15.00)		
900-1000 lbs	(15.00)		(1.00)
1000-1050 lbs	(20.00)		(7.67)
over 1050 lbs	(25.00)	(5.00)	(16.00)

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	355.00	
	Forequarters	43-74 lbs	382.50	
	Necks, bone-in	24-28 lbs	297.50	
	Breast	43756.00 lbs	182.50	(15.00)
	Foreshank	43529.00 lbs	572.50	
	Osso Bucco, foreshank	43504.00 lbs	845.00	
	Shoulder, full	65-85 lbs	397.50	
	Chuck, square cut	39-68 lbs	295.00	7.50
	Chuck rolls, skinned	43595.00 lbs	600.00	
	Chuck, Shoulder Clod	43564.00 lbs	600.00	
	Hotel Racks, 8 rib	15-26 lbs	897.50	
U72	Hotel Racks, 7 rib	14-25 lbs	922.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1375.00	(50.00)
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1450.00	(50.00)
	Rack, Ribeye	43533.00 lbs	1950.00	
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	420.00	
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	5-up lbs	1387.50	(25.00)
	Loin, Short Tenderloin	1-up lbs	1275.00	
U77	Legs, double	68-117 lbs	525.00	(10.00)
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	(25.00)
	Legs, TBS 4-piece	27-47 lbs	937.50	(50.00)
	Legs, TBS 3-piece	24-39 lbs	937.50	(50.00)
U73	Legs, BHS heel-out	27-42 lbs	627.50	(20.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1285.00	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1372.50	(50.00)
	Hindshank	43593.00 lbs	750.00	
	Osso Bucco, Hindshank	43504.00 lbs	987.50	
	Stew Meat, regular		510.00	(2.50)
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		322.50	
	Hvy Nature Green Hides(per piece)		39.00	

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

	Weekly Averages			
	Lds	Wtd	Chng	Simple
<b>BEEF VARIETY MEATS - FROZEN</b>				
CHEEK MEAT, trmd, 70-75% lean				
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
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

	FRESH	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 8.71 per cwt. up 0.16 when compared to last week.

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

For Week Ended 9/25/2020

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT,	Trimmed	2.4	180.00	187.00	183.92
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		5.5	93.00	109.00	103.55
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		3.8	165.00	167.00	166.47
KIDNEYS	Export	4.4	17.00	24.00	19.68
LIPS, unscalded		2.3	106.00	121.00	113.17
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box		2.7	25.00	30.00	27.77
LIVERS, Regular, 2/box, export		10.4	21.00	42.00	24.88
MELTS,					
OXTAILS, Regular, small box		0.2		547.99	547.99
SALIVARY GLANDS		1.8	28.00	32.00	29.78
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.3		444.00	444.00
TONGUES, exp. #1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		0.6		465.99	465.99
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		3.0		24.00	24.00
TRIPAS		0.5	101.33	102.26	101.89
TRIPE, bleached, scalded, edible		17.7	100.00	147.00	122.71
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		2.0	127.00	137.00	132.00
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		6.4	-165.00	290.00	270.47
WEASAND MEAT					