

# 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 25, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	9/20	119,000	2,000	463,000	9,000
TUESDAY (Est)	9/21	122,000	1,000	460,000	5,000
WEDNESDAY (Est)	9/22	122,000	1,000	471,000	6,000
THURSDAY (Est)	9/23	114,000	1,000	475,000	6,000
FRIDAY (Est)	9/24	110,000	1,000	472,000	4,000
SATURDAY (Est)	9/25	54,000		237,000	1,000
<b>TOTAL FOR THE WEEK:</b>		641,000	6,000	2,578,000	31,000
<b>CHANGE FROM PREV WK:</b>		-16,000		41,000	-2,000

*(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	581.71	448.08
	Primal Chuck	250.27	235.28
	Primal Round	241.30	238.48
	Primal Loin	372.29	326.61
	Primal Brisket	282.76	244.59
	Primal Short Plate	225.70	225.70
	Primal Flank	157.60	154.84

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					308.75	276.76
	<b>CHANGE FROM PRIOR WEEK</b>					(11.47)	(8.58)

**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	358.30	loads	14,332,166	pounds
Select Cuts	163.19	loads	6,527,663	pounds
Trimming	61.73	loads	2,469,355	pounds
Ground Beef	120.35	loads	4,813,965	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	41	242,300	1349.00	1500.00	1371.42
U16	112A	3	Rib, ribeye, bnls, heavy	124	306,494	1365.00	1511.16	1417.96
	113C	1	Chuck, semi-bnls, neck/off	22	90,949	299.89	358.15	316.59
U3	114	1	Chuck, shoulder clod	19	96,555	270.00	328.23	299.69
U81	114A	3	Chuck, shoulder clod, trmd	93	422,077	299.00	375.10	320.55
U18	114D	3	Chuck, clod, top blade	40	49,761	599.00	700.00	625.11
U19	114E	3	Chuck, clod, arm roast	43	135,443	392.00	610.00	471.52
U20	114F	5	Chuck, clod tender (IM)	47	76,183	506.00	900.00	670.25
U80	116A	3	Chuck, roll, 1x1, neck/off	154	689,363	359.00	463.23	417.12
U36	116B	1	Chuck, chuck tender (IM)	102	342,298	266.00	357.06	305.59
U5		3	Chuck roll, retail ready	33	181,773	447.00	529.07	478.60
	116G	4	Chuck, flap (IM)	58	124,756	750.00	864.89	791.39
U7	120	1	Brisket, deckle-off, bnls	166	900,760	360.69	492.00	402.02
U82	120A	3	Brisket, point/off, bnls	23	19,519	715.02	825.00	770.89
U9	123A	3	Short Plate, short rib	86	185,678	632.00	775.25	715.63
	130	4	Chuck, short rib	87	124,756	652.50	735.00	693.31
	160	1	Round, bone-in	7	3,701	301.00	310.00	308.88
U11	161	1	Round, boneless	7	7,864	310.00	321.25	316.35
U12	167A	4	Round, knuckle, peeled	162	551,403	293.00	355.75	310.53
U13	168	1	Round, top inside round	54	124,283	291.02	329.24	302.05
U84	168	3	Round, top inside round	157	1,712,904	280.00	345.75	300.29
U90	169	5	Round, top inside, denuded	45	160,941	338.00	410.00	359.19
	169A	5	Round, top inside, cap off	31	467,441	422.42	551.00	469.44
		3	Round, top inside, side off	4	28,323	362.49	385.00	380.05
U14	170	1	Round, bottom gooseneck	17	100,848	271.00	359.24	288.69
U31	171B	3	Round, outside round	139	706,379	303.00	385.00	337.57
U15	171C	3	Round, eye of round (IM)	198	753,792	341.00	455.00	383.69
U88	174	3	Loin, short loin, 0x1	87	421,294	640.00	765.90	660.74
	175	3	Loin, strip loin, 1x1	12	30,404	570.00	672.50	622.34
U32		1	Loin, strip loin bnls, 1x1	9	5,972	560.00	673.00	655.56
U87	180	3	Loin, strip, bnls, 0x1	163	1,266,640	615.00	806.00	632.87
U22	184	1	Loin, top butt, bnls, heavy	11	13,342	426.12	480.00	435.11
U89	184	3	Loin, top butt, boneless	131	659,692	393.09	461.00	422.15
	184B	3	Loin, top butt, CC (IM)	23	332,652	460.00	681.00	481.90
U29	185A	4	Loin, bottom sirloin, flap	100	551,640	570.00	844.20	627.48
U34	185B	1	Loin, ball-tip, bnls, heavy	48	115,752	399.00	453.33	420.12
U27	185C	1	Loin, sirloin, tri-tip (IM)	42	97,949	341.00	415.42	365.11
	185D	4	Loin, tri-tip, pld (IM)	36	61,451	499.83	602.20	535.31
U28	189A	4	Loin, tndrloin, trmd, heavy	163	596,261	1343.00	1788.50	1404.32
U86	191A	4	Loin, butt tender, trimmed	20	33,401	1165.00	1750.70	1350.81
U21	193	4	Flank, flank steak (IM)	98	140,763	560.00	676.25	613.73

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	27	79,103	854.00	1000.00	902.03
U2	112A	3 Rib, ribeye, bnls, light	29	113,652	970.00	1101.00	996.64
U16	112A	3 Rib, ribeye, bnls, heavy	58	92,889	967.00	1124.00	1017.91
	113C	1 Chuck, semi-bnls, neck/off	10	21,775	309.00	355.93	317.57
U3	114	1 Chuck, shoulder clod	13	73,323	282.00	346.00	291.47
U81	114A	3 Chuck, shoulder clod, trmd	36	228,758	298.00	356.51	315.98
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	15	36,044	520.00	774.50	568.64
U80	116A	3 Chuck, roll, 1xl, neck/off	108	1,093,994	320.00	407.85	346.65
U36	116B	1 Chuck, chuck tender (IM)	19	81,571	275.00	349.00	294.10
U5		3 Chuck roll, retail ready	3	19,050	425.00	429.00	425.06
	116G	4 Chuck, flap (IM)	36	41,054	600.00	804.00	684.16
U7	120	1 Brisket, deckle-off, bnls	78	1,245,650	332.59	434.00	343.09
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	31	49,778	641.00	775.25	713.70
	130	4 Chuck, short rib	21	28,853	640.00	725.00	662.33
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	2,552	315.00	330.00	322.02
U12	167A	4 Round, knuckle, peeled	51	91,803	293.00	333.20	311.14
U13	168	1 Round, top inside round	12	30,374	294.20	328.00	305.35
U84	168	3 Round, top inside round	61	490,981	279.00	344.00	296.73
U90	169	5 Round, top inside, denuded	12	51,607	339.11	403.75	355.45
	169A	5 Round, top inside, cap off	4	3,920	461.42	495.00	471.30
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	11	22,313	285.00	351.00	290.20
U31	171B	3 Round, outside round	63	373,083	304.81	354.00	319.55
U15	171C	3 Round, eye of round (IM)	57	211,392	360.00	413.00	380.51
U88	174	3 Loin, short loin, 0x1	46	192,122	470.68	606.00	502.81
	175	3 Loin, strip loin, 1xl	10	48,994	409.50	467.50	432.19
U32		1 Loin, strip loin bnls. 1xl	3	2,493	469.37	482.00	480.89
U87	180	3 Loin, strip, bnls, 0x1	65	227,581	470.00	554.77	490.07
U22	184	1 Loin, top butt, bnls, heavy	12	24,377	395.11	420.00	408.97
U89	184	3 Loin, top butt, boneless	57	266,883	370.50	444.00	411.30
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	49	363,996	536.75	745.00	572.68
U34	185B	1 Loin, ball-tip, bnls, heavy	23	121,656	345.97	424.70	370.21
U27	185C	1 Loin, sirloin, tri-tip (IM)	17	94,466	269.38	365.00	286.55
	185D	4 Loin, tri-tip, pld (IM)	3	13,854	395.68	479.83	463.50
U28	189A	4 Loin, tndrloin, trmd, heavy	61	113,929	1282.00	1584.25	1341.03
U86	191A	4 Loin, butt tender, trimmed	10	26,677	1145.00	1498.50	1281.18
U21	193	4 Flank, flank steak (IM)	27	58,110	550.00	646.00	596.34
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	74	284,365	600.00	776.00	670.53
	121C	4 Plate, Outside Skirt (IM)	67	214,242	715.00	1079.00	791.89
	121E	6 Outside Skirt, pld (IM)	22	24,494	1389.47	1601.02	1456.12
U35		Cap, Wedge Meat & (IM) Lean	124	453,150	300.00	407.25	364.08
		Pectoral Meat	96	388,180	348.91	417.00	378.86
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	68	492,499	197.75	251.50	210.87
		Ground Beef 75%	11	92,546	211.00	246.50	223.04
U26		Ground Beef 81%	162	1,575,832	210.00	277.25	237.03
		Ground Beef 85%	15	68,385	252.50	329.70	278.93
		Ground Beef 90%	26	24,715	306.30	365.00	332.20
U23		Ground Beef 93%	31	88,279	326.00	387.00	352.58
U30		Ground Beef Chuck 80%	54	751,566	224.59	306.00	251.04
U33		Ground Beef Round 85%	21	90,693	302.75	342.00	328.29
U37		Ground Beef Sirloin 90%	12	24,156	323.00	380.50	342.44
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	22	289,249	204.80	237.00	214.55
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	65	1,057,599	242.00	282.46	254.02
		Blended Ground Beef 85%	15	19,300	274.00	324.76	301.52
		Blended Ground Beef 90%	57	56,500	331.23	376.11	339.96
		Blended Ground Beef 93%	6	37,000	347.00	395.00	349.55
		Blended Ground Beef Chuck 80%	9	120,426	195.00	281.76	258.67
		Blended Ground Beef Round 85%	6	11,720	331.11	340.00	333.39
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	80	2,469,355	76.00	145.25	134.60
		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 =>	238.09	209.15				
Change =>	-6.46	-5.26				
Index Reflects the Equivalent of 120,760 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):	179.43	153.54				
DEMAND (box):	296.76	264.76				
Current Spread	-117.32	-111.22				
Grading % Brkdwn:	85.09%	14.91%				
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	21.24	232.19	243.29	259.33	256.29	243.26
Certified	6.35	217.30	228.40	244.44	241.40	228.37
Choice 1	3.58	214.53	225.63	241.67	238.63	225.60
Select 1	-21.84	189.11	200.21	216.25	213.21	200.18
Stndrd 1-3	-34.36	176.59	187.69	203.73	200.69	187.66
Prime 4	8.66	219.61	230.71	246.75	243.71	230.68
Choice 4	-11.23	199.72	210.82	226.86	223.82	210.79

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 15.35 per cwt up 0.09 from last week and up 7.3 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	119.36 loads	4,774,212 pounds
National	236.53 loads	9,461,195 pounds
East Coast	21.43 loads	857,076 pounds
West Coast	34.01 loads	1,360,552 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	5	123,583	286.50	290.00 288.98
	Frozen 92-94%				
U6	Fresh 90%	62	2,228,853	276.00	282.00 276.93
	Frozen 90%				
U24	Fresh 85%	52	1,746,811	253.00	268.00 257.81
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	10	273,637	185.50	193.00 189.61
	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%	8	210,505	286.50	290.00 288.45
Frozen 92-94%				
Fresh 90%	104	3,072,330	274.00	283.75 277.61
Frozen 90%				
Fresh 85%	89	2,819,033	250.00	268.00 258.03
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	17	429,876	176.75	193.00 188.56
Frozen 65%				
Fresh 50%	80	2,469,355	76.00	145.25 134.60
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%	18	495,626	278.00	282.50 280.67
Frozen 90%				
Fresh 85%	8	218,160	259.00	264.10 260.89
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%	24	347,851	274.00	283.75 277.55
Frozen 90%				
Fresh 85%	29	854,062	250.00	265.00 257.76
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	116,639	189.00	192.00 190.10
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:	\$232.98		
Change from prior day:	(\$1.24)		
Item	Price	Value	Change
90% lean	277.61	155.02	(0.06)
100% lean inside round	563.93	13.08	0.05
100% lean, flats and eyes	429.52	9.96	0.02
100% lean, S.P.B.	431.54	21.58	0.28
Chuck Tender	311.27	3.11	(0.12)
Knuckle	4-7 lbs.	323.60	8.19
Tenderloin	2-3 lbs.	442.55	2.35
Tenderloin	3-4 lbs.	663.86	4.91
Ribeye Roll	4-6 lbs.	397.75	4.18
Ribeye Roll	6-8 lbs.	392.05	2.9
Ribeye Roll	8up lbs.	435.00	3.18
Flank Steak		367.34	1.54
Kidney, Edible		40.00	0.18
Fat, inedible		44.72	1.04
Bone		7.32	1.76

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	17.31 loads	692,580 pounds
Cutter/Canner Cuts	4.11 loads	164,565 pounds
Boner/Breaker/Cutter/Canner	19.47 loads	778,700 pounds
100% Lean Items	19.09 loads	763,409 pounds
Frozen Cuts	4.61 loads	184,527 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	67,507	496.91	7.75
112	Rib, ribeye roll, 8-10 lbs.	32	45,014	563.1	(29.03)
112	Rib, ribeye roll, 10-up lbs.	52	110,549	523.1	(0.24)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	9	14,619	745.28	17.82
112A	Rib, ribeye roll-lip-on, 8-up lbs.	18	23,518	590.82	(41.61)
	Chuck, boneless 85%				
120	Chuck, brisket	13	21,366	320.6	(7.67)
168	Round, top inside, 10-dn lbs.	13	43,841	288.11	(19.08)
168	Round, top inside, 10-up lbs.	5	4,188	378.2	(4.59)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	14	160,462	426.16	1.49
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	6	22,900	432.18	12.13
171C	Round, eye of round	37	69,061	418.83	11.77
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	5	3232	337.92	
180	Loin, strip, bnls, 9-up lbs.	28	36,542	364.57	(28.00)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	17	29,315	316.51	(4.74)
185A	Loin, bottom sirloin butt flap, bnls.	13	36,343	376.82	(64.62)
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	42	164,565	389.13	(30.10)
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	16	101,110	561.59	0.73
	Inside round - Boxed	27	40,350	569.8	0.90
	Outside round	4	33558	429.74	(3.81)
	Eye of round	19	30,408	435.41	0.09
	Flats and eyes - Combo	14	206,885	428.61	3.90
	Flats and eyes - Boxed				
	Striploin	81	243,034	466.56	3.43
	S.P.B. - Combo	12	108,064	431.54	5.64
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>					
116B	Chuck, chuck tender	30	73,521	311.27	(11.66)
167A	Round, knuckle, peeled	39	199,293	323.6	(1.37)
190	Loin, tenderloin, 2-3 lbs.	6	8,983	447.16	(186.99)
190	Loin, tenderloin, 3-4 lbs.	43	69,979	663.86	(3.71)
190	Loin, tenderloin, 4-5 lbs.	169	212,729	773.68	(22.74)
190	Loin, tenderloin, 5-up lbs.	37	43,056	617.55	(11.71)
193	Flank, flank steak	82	116,533	390.93	(19.38)
	Flank, rough	44	54,606	322.56	2.29
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	6	16,005	473.41	
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.	5	85,800	397.65	(10.64)
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.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	10	77,922	332.06	(1.54)

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
9/25/2021	105.53	109.33	110.29	77.46	130.66	78.96	173.81
Change:	.85	-3.03	-3.15	-3.80	4.05	2.52	9.69

Total Load Count (Cuts, Trimmings, Processed): 1777.92

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	455.98 loads	18,239,060 pounds
Butt	327.52 loads	13,100,709 pounds
Picnic	180.36 loads	7,214,362 pounds
Rib	132.25 loads	5,289,920 pounds
Ham	309.94 loads	12,397,411 pounds
Belly	46.12 loads	1,844,702 pounds
Trimmings	185.34 loads	7,413,700 pounds
Variety	86.08 loads	3,443,081 pounds
Added Ingred	44.55 loads	1,782,127 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,070	94.64	130.00	107.72	
	1/4 Trimmed Loin VAC, FZN	114	98.27	118.00	113.48	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,078	79.50	117.50	96.88	
	1/8 Trimmed Loin VAC	2,868	94.00	143.00	111.13	
	1/8 Trimmed Loin VAC, FZN	13	98.27	105.00	100.20	
	1/8 Trimmed Loin Paper	31	115.50	137.75	125.30	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	125	109.73	113.78	110.14	
	Bone-in CC, Tender-in Loin VAC	500	166.00	224.00	184.50	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	623	134.00	237.25	164.98	
	B-In CC, Tender-in, FLON Loin, FZN	18	123.50	140.90	133.39	
	Bnls CC Strap-on	2,711	130.00	199.35	154.31	
	Bnls CC Strap-on, FZN	14	150.00	154.09	153.13	
	Bnls CC Strap-off	2,952	119.00	213.00	182.99	
	Bnls CC Strap-off, FZN	212	150.00	195.00	169.69	
	Bnls CC Strap-on, 1/2 cut	73	131.19	176.37	168.93	
Bnls CC Strap-on, 1/2 cut, FZN	8	98.50	150.00	132.85		
Bnls CC Strap-off, 1/2 cut	100	119.00	208.83	183.10		
Bnls CC Strap-off, 1/2 cut, FZN						
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,234	132.72	210.22	155.86	
	Boneless Sirloin, FZN	31	138.00	155.50	148.70	
	Boneless Sirloin, Combo	143	139.00	179.50	151.17	
	Bone-in Sirloin	973	60.00	165.68	73.46	
	Bone-in Sirloin, FZN	7	68.25	75.50	70.69	
	Blade Ends	103	79.00	106.50	87.52	
	Blade Ends, FZN					
	Tenderloin	471	221.83	288.00	248.89	
U41	Tenderloin, FZN					
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	547	448.25	490.05	459.08	
	Backribs 2.0#/up, FZN	89	333.00	490.00	450.18	
	Backribs 2.0#/up 1 Pc Vac	198	442.00	572.50	472.50	
	Backribs 2.0#/up 1 Pc Vac, FZN	850	286.81	480.43	424.66	
	Riblets	3	145.00	150.00	148.14	
Riblets, FZN	47	121.11	172.29	125.67		
U42	<b>BUTT</b>					
	1/4 Trim Butt VAC	6,597	87.00	145.17	105.94	
	1/4 Trim Butt VAC, FZN	173	91.20	199.00	130.95	
	1/4 Trim Butt Paper	75	124.50	146.80	128.34	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	646	98.75	120.50	105.13	
	1/4 Trim Butt 1 Pc VAC	283	94.17	143.38	123.15	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	110	102.28	155.10	123.84	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	4	141.25	152.00	146.91	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	34	101.25	116.00	106.68	
	1/8 Trim Butt 1 Pc VAC	55	94.17	145.95	123.31	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	34	99.17	144.00	127.38	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	51	114.63	138.10	128.24	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	277	122.00	156.34	129.75	
	1/8 Trim Steak Ready Butt Vac, FZN	7	94.00	165.00	113.74	
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,461	100.00	153.00	132.72	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,722	139.89	225.00	184.20	
	1/4 Trim Bnls Butt VAC, FZN	28	153.50	237.13	190.49	
	1/4 Trim Bnls Butt Poly	8	186.09	202.50	192.45	
	1/4 Trim Bnls Butt Poly, FZN	303	171.37	208.95	178.17	
	1/4 Trim Bnls Butt Combo	62	151.75	215.00	188.57	
	1/4 Trim Bnls Butt 1 Pc VAC	16	182.70	251.00	196.23	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	28	239.00	336.95	283.27	
	Bnls CT Butt 1 Pc VAC, FZN	117	207.00	267.64	216.88	
	U50	<b>PICNIC</b>				
		RS Smoker Trim Picnic Combo	645	54.00	103.11	59.34
		SS Smoker Trim Picnic VAC	3,137	72.00	160.00	91.42
SS Smoker Trim Picnic VAC, FZN						
SS Smoker Trim Picnic Paper/Poly		54	97.50	111.22	103.49	
SS Smoker Trim Picnic Paper/Poly, FZN						
SS Smoker Trim Picnic Combo		307	53.00	95.00	59.67	
SS Smoker Trim Picnic 1 Pc Vac		470	88.00	177.50	104.88	
SS Smoker Trim Picnic 1 Pc Vac, FZN		26	63.50	84.27	83.64	
Picnic Cushion Meat Vac		1,746	128.00	200.24	161.62	
Picnic Cushion Meat Vac, FZN		171	148.00	186.91	157.41	
Picnic Cushion Meat Poly		12	160.50	184.13	173.08	
Picnic Cushion Meat Poly, FZN		194	130.00	175.20	160.08	
Picnic Cushion Meat Combo		433	116.68	184.23	163.52	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,262	133.34	198.75	144.44
	Trmd Sparerib - LGT, FZN	42	106.20	155.00	138.39
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	55	120.00	256.19	139.09
	Trmd Sparerib - LGT Combo	177	113.50	149.25	125.03
	Trmd Sparerib - LGT, 1 PC VAC	8	155.00	192.62	168.54
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,506	126.00	170.00	141.28
	Trmd Sparerib - MED, FZN	31	140.00	156.38	143.34
	Trmd Sparerib - MED, Poly	26	171.50	187.50	180.74
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	94	133.00	139.00	138.24
	Trmd Sparerib - MED, 1 PC VAC	121	136.83	209.50	155.46
	Trmd Sparerib - MED, 1 PC VAC, FZN	153	140.00	156.27	150.81
U67	St Louis Spareribs, VAC	625	288.17	485.00	367.76
	St Louis Spareribs, VAC, FZN	181	235.00	505.00	356.14
	St Louis Spareribs, POLY	17	363.50	377.50	372.85
	St Louis Spareribs, POLY, FZN	480	300.72	475.50	404.11
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	493	162.10	257.50	187.54
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly	2	234.50	238.50	236.42
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
<b>HAM</b>					
	17/dn Ham Combo	2	59.50	60.50	60.18
U46	17-20# Trmd Selected Ham	144	60.50	65.75	62.77
	20-23# Trmd Selected Ham	861	56.50	75.72	61.30
U62	23-27# Trmd Selected Ham	7,675	54.00	79.00	61.16
	17-20 Ham Boxed	3	100.00	105.00	102.64
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	42	78.12	145.70	119.39
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	96	70.11	137.28	97.14
	23-27 Ham Boxed, FZN	161	50.00	111.00	54.63
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	36	56.50	146.00	102.58
	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	181	192.00	252.00	219.01
	4 Muscle Ham to Blue	54	208.50	246.00	233.15
	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	100	177.49	220.00	196.52
	Rollout Ham Bnls Boxed	65	176.25	226.00	216.59
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed				
	2pc	43	191.00	220.00	195.14
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	567	187.75	250.00	204.28
	Outsides	503	187.75	250.00	209.55
	Knuckles	495	187.75	250.00	210.67
	Lite Butt	8	209.75	214.09	210.79
	Insides (RED) Combo	627	191.00	270.00	229.25
	Outsides (RED) Combo	226	204.75	270.00	226.29
	Knuckles (RED) Combo	192	214.00	240.00	226.22
	Lite Butt (RED) Combo				
	Inner Shank	73	132.36	214.09	143.01
	Outer Shank	124	120.75	146.50	136.78
	Insides Boxed	7	200.50	260.00	220.04
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	18	80.75	189.00	165.60
	Shanks Bone In Boxed	22	90.00	234.50	148.04
	Shanks Bone In Boxed, FZN	5	90.00	170.00	126.46
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	286	207.10	288.07	219.69
	Derind Belly 13-17#	723	198.23	253.07	209.11
	Derind Belly 17-19#				
	Derind Belly 7-9# Boxed	2	304.79	383.50	345.19
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	67	247.00	400.00	335.28
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	9	239.50	270.00	262.59
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	10	201.50	206.50	205.01
	Skin-on Belly 10-12#	10	206.50	247.15	239.14
U48	Skin-on Belly 12-14#	28	175.00	230.15	196.59
U49	Skin-on Belly 14-16#	20	169.00	230.15	202.35
	Skin-on Belly 16-18#	25	184.00	203.22	187.21
	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	543	208.00	393.99	268.66
	Skin-on Belly 10-12# Boxed, FZN	58	240.50	257.00	247.24
	Skin-on Belly 12-14# Boxed	43	214.72	389.37	254.03
	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	92	73.50	144.78	107.73
	Skinned Boxed	48	87.65	162.00	140.63
	Skinned Boxed, FZN	171	110.00	157.27	133.27
	Skin On Combo	182	42.94	151.50	54.88
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,176	63.00	99.50	70.89
	65% Trim Combo				
U57	72% Trim Combo	3,230	98.50	145.75	109.10
	85% Trim Combo				
	42% Trim Boxed	50	78.65	148.00	104.30
	42% Trim Boxed, FZN	151	73.00	148.00	85.28
	65% Trim Boxed				
	72% Trim Boxed	83	95.00	162.00	141.36
	72% Trim Boxed, FZN	549	109.68	178.00	118.75
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	666	49.00	164.23	109.12
	Picnic Meat Boxed Cushion Out	259	102.72	179.50	128.43
	Picnic Meat Boxed Cushion Out, FZN	37	76.81	146.68	105.89
	Picnic Meat Combo Cushion In	127	124.00	177.32	132.56
	Picnic Meat Boxed Cushion In				
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	407	45.00	102.64	67.24
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	52	143.00	168.90	147.07
	Blade Meat Boxed	24	168.70	188.50	176.19
	Blade Meat Boxed, FZN	126	146.26	185.89	172.34
	72% Ham Trim Combo	182	104.50	133.42	122.84
	72% Ham Trim Boxed				
	90% Ham Trim Combo	232	140.00	200.00	154.40
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	102	76.25	95.25	86.27
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	171	39.17	110.76	82.47
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	392	62.00	106.50	86.30
	Trimmed Neckbones Poly, FZN	381	47.74	106.50	60.75
U51	Untrimmed Neckbones Poly	139	60.00	119.25	87.94
	Untrimmed Neckbones Poly, FZN	47	45.00	77.91	51.28
	Trimmed Neckbones Combo	176	38.50	76.50	57.04
	Untrimmed Neckbones Combo	209	35.00	68.00	48.37
	Breast Bones Poly				
	Breast Bones Poly, FZN	56	69.50	110.25	98.63
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	6	129.00	130.00	129.14
	Brisket Bones, Full Cut, 30#, FZN	125	103.00	147.00	126.49
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	241	129.50	162.68	143.77
	Tails, Gas	7	140.00	144.00	143.04
	Tails, Gas, FZN				
	Tails, Combo	53	58.50	145.63	121.16
U54	Front Feet, Poly	43	83.00	167.00	151.51
	Front Feet, Poly, FZN	342	50.00	141.10	86.17
	Front Feet, Combo	15	88.50	117.78	104.26
	Front Feet, Gas	9	106.25	138.25	112.79
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	531	42.00	128.50	61.10
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	86	84.50	127.68	88.22
	Hocks, Picnic, Poly, FZN	96	100.00	160.55	104.73
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	134	73.50	135.71	103.61
	Front Feet, Split, Gas	3	119.00	144.25	137.04
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	52	78.00	135.75	103.43
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	69	89.00	130.00	117.18
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC				
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	105	152.00	221.00	178.12
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	355	171.00	219.00	183.87
	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	126	147.50	198.00	158.54
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	13	262.00	274.00	263.10
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	11	243.00	266.00	258.40
	AI Tenderloin, 1 pc vac, FZN	3	338.21	341.22	339.33
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	7	435.00	481.00	468.63
	AI Backribs 2.0#/up 1 Pc Vac, FZN	24	223.27	535.00	447.12
	AI SS Smoker Trim Picnic VAC	536	77.00	106.00	84.32
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	71	99.50	108.50	103.47
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	37	171.50	251.00	198.66
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	32	106.00	135.50	117.98
	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	7	123.00	152.00	145.25
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC	3	159.50	160.75	159.74
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	41	138.00	139.00	138.53
	AI Trmd Sparerib - MED, FZN	297	121.24	133.45	128.95
	AI Trmd Sparerib - MED, 1 PC VAC	6	152.00	153.00	152.89
	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 5.33 per cwt live, down -0.01 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 7.20  
 (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	1.0	140.00		140.00
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				75.00
	single slashed, export				
	multi slashed, export				75.00
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: August 9, 2021					
Skins - Domestic Avg Price					
	Loin Skins, combo				31.95
	Butt Skins, thick, combo				25.55
	Butt Skins, thin, combo				26.25
	Picnic Skins, combo				17.07
	Ham Skins, combo				21.70
	Belly Skins, combo				32.26
	Jowl Skins, combo				17.68
	Mixed Skins, combo				18.87

**TALLOW & PROTEIN**

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	50.0	47.75	-1.25	48.00
Yellow grease (truck)				44.50
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				
Renderer bleachable <.15%	5.0	69.50		69.50
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				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				
-----				
<b>PROTEIN FEED SUPPLEMENTS</b>				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	21.0	370.00	-10.00	374.00
Ruminant Panhandle, Domestic	9.0	330.00	-3.33	333.00
PORK Meat/Bmeal, 50% pro/ton				
Central	7.0	321.43	37.68	317.50
ECB	4.0	305.00	89.00	269.40
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	975.00		975.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central				1025.00
ECB	2.0	1140.00		1140.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

September 27, 2021

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

Date	Volume	Avg. Carc Weight	Backfat (In)		
			1.00-1.09	0.80-0.99	0.65-0.79
	Count	Percent Le:	49-50%	51-52%	53-54%
9/24/2021	113,591	213.61	87.39	89.22	90.97
9/23/2021	83,568	211.31	87.47	89.35	91.16
9/22/2021	76,294	210.95	87.99	89.86	91.64
9/21/2021	80,697	210.38	88.64	90.53	92.34
9/20/2021	73,927	210.96	89.44	91.29	93.06
9/17/2021	105,836	212.44	90.02	91.86	93.61

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

For Week Ended:

9/17/2021	423,157	210.72	91.00	92.87	94.67
8/27/2021	401,576	208.83	100.97	102.89	104.73
9/25/2020	457,017	208.23	70.07	71.89	73.62

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

For: August 2021

1,698,796	209.13	104.29	106.20	108.05
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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		Change
			Per Piece	
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		18.00	
Branded Cow, River	6.0		19.00	
Native Cow				
Dairy Cow	6.0		29.00	0.25
Dairy Cow, Southwest	6.0		28.00	-3.00
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: 9/18/2021

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		Region	
		1-5	6	7-8	9-10
Prime	8.83%	16.22%	4.14%	8.54%	12.90%
Choice	72.50%	69.17%	65.17%	74.84%	72.10%
Select	15.47%	10.75%	27.24%	13.87%	9.21%
Other	3.20%	3.86%	3.46%	2.76%	5.79%
<b>Nebraska</b>					
Prime	10.24%	5.74%	4.14%		
Choice	75.73%	75.43%	65.17%		
Select	11.61%	15.36%	27.24%		
Other	2.41%	3.47%	3.46%		
<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: 30.41%

Percentage of cattle offered under Schedule GLA identified: 70.82%

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		Change	WEST COAST		Change
	Wkly Avg	0-15 Days		Wkly Avg	0-15 Days	
<b>BULL MEAT:</b>						
95%	299.00		2.50			
<b>COW MEAT:</b>						
95%	298.50		3.00			
90%	280.00		1.00			
CFM Fores 85 %	258.50					
Shank Meat 85-90%						
Chuck Meat 85%						
Beef Trim 85%	257.00					
Beef Trim 80%	236.50					
Beef Trim 75%						
Beef Trim 70%						
Beef Trim 65%						
100% Top Inside Rounds						
100% Flats & Eyes						
100% S.P.B.						
<b>Change</b>						
<b>BULL MEAT:</b>		<b>16-45 Days</b>			<b>16-45 Days</b>	
95%		300.00	1.00		299.00	-1.00
<b>COW MEAT:</b>						
95%		299.00			298.00	
90%		281.50				
CFM Fores 85 %		259.50				
Shank Meat 85-90%						
Chuck Meat 85%						
Beef Trim 85%		257.00	-1.50			
Beef Trim 80%		236.50				
Beef Trim 75%						

URUGUAY - FOB AND TIS

<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 9/27/2021

Value Adjustments

	Price Range	Simple Avg	Change
<b>Quality:</b>			
Prime	43.00	20.18	0.29
Choice			
Select	(35.00)	(13.00)	(26.33)
Standard	(58.00)	(10.00)	(36.14)
CAB	2.00	9.00	4.71
All Natural	24.00	50.00	31.20
NHTC	19.00	26.00	22.67
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(35.00)
Hardbone	(58.00)	(20.00)	(37.56)
Dark Cutter	(55.00)	(20.00)	(35.83)
Over 30 Months	(100.00)		(20.00)
<b>*Cutability Yield:</b>			
1.0-2.0 < .10"		8.00	3.58
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)		(5.00)
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	0.5	300.00		300.00
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				
TRIPAS, scalded, edible				
TRIPAS, scalded, edible, export				143.00
TRIPAS, scalded, unbleached, export				
TRIPAS, honeycomb, bleached				
WEASAND MEAT,				

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

The estimated hide and offal value from a typical slaughter cow for the week was 15.67 per cwt. down -0.32 when compared to last week.

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

For Week Ended 9/24/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Price Range		Dollars/hundredweight	Wtd Avg
CHEEK MEAT,	Trimmed	1.6	293.00	365.00		308.25
FEET,	unbleached, skin-on, exp	3.8	149.00	161.00		159.50
FEET,	bleached, skin-on, exp	0.3		137.00		137.00
HEARTS,	Regular, bone-out	4.3	108.00	113.00		109.28
HEARTS,	Regular, bone-out, exp					
HEARTS,	Canadian-style, exp					
HEAD MEAT,		6.5	212.00	214.00		213.26
KIDNEYS	Export	4.6	39.00	42.00		40.00
LIPS,	unscalded	1.0		182.00		182.00
LIVERS,	Regular, bulk-pack					
LIVERS,	Regular, bulk-pack export					
LIVERS,	Regular, 2/box	1.4	53.00	86.00		63.71
LIVERS,	Regular, 2/box, export	13.1	21.00	58.00		46.93
MELTS,						
OXTAILS,	Regular, small box	0.2		727.00		727.00
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					
TONGUES,	exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		2.3	33.00	51.00		35.78
TRIPAS		1.2	215.00	218.00		216.50
TRIPAS,	bleached, scalded, edible	1.0		120.00		120.00
TRIPAS,	blchd, scld/w honeycomb					
TRIPAS,	bleached, scalded, edible exp	6.4	120.00	160.00		123.72
TRIPAS,	unbleached, scalded, edible					
TRIPAS,	honeycomb bleached					
TRIPAS,	honeycomb unbleached					
TRIPAS,	omasum unbleached					
WEASAND MEAT						