

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

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA

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WEEK ENDING: October 12, 2019

VOLUME 21, No. 40

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY	(Est)	10/7	116,000	2,000	484,000	9,000
TUESDAY	(Est)	10/8	117,000	2,000	489,000	8,000
WEDNESDAY	(Est)	10/9	117,000	2,000	490,000	7,000
THURSDAY	(Est)	10/10	117,000	2,000	489,000	7,000
FRIDAY	(Est)	10/11	117,000	2,000	488,000	7,000
SATURDAY	(Est)	10/12	61,000		285,000	1,000
TOTAL FOR THE WEEK:			645,000	10,000	2,725,000	39,000
CHANGE FROM PREV WK:			6,000		56,000	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#							CHOICE	SELECT						
							600-900	600-900						
	WEEKLY COMPOSITE PRIMAL VALUES													
	Primal Rib						382.32	270.11						
	Primal Chuck						168.95	161.78						
	Primal Round						176.05	174.80						
	Primal Loin						272.16	222.00						
	Primal Brisket						205.81	180.57						
	Primal Short Plate						136.67	136.67						
	Primal Flank						102.84	99.14						
	WEEKLY CUTOUT VALUE SUMMARY													
	Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900						
U78	10/11	36	25	21	29		215.66	188.68						
	10/10	61	25	6	12		215.63	186.66						
	10/09	65	59	25	22		214.60	186.12						
	10/08	45	32	22	26		213.60	187.06						
	10/07	54	34	19	12		211.09	185.91						
	WEEKLY AVERAGE						214.12	186.89						
	CHANGE FROM PRIOR WEEK						1.54	0.25						
	CHOICE/SELECT SPREAD:							27.23						
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):							630						
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	261.00	loads	10,440,053	pounds						
				Select Cuts	174.33	loads	6,973,069	pounds						
				Trimmings	93.14	loads	3,725,781	pounds						
				Ground Beef	101.81	loads	4,072,475	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	Rib, ribeye, lip-on, bn-in	60		318,129	719.65	772.13						
U2	112A	3	Rib, ribeye, bnls, light	32		151,083	840.00	881.42						
U16	112A	3	Rib, ribeye, bnls, heavy	83		140,541	824.15	871.93						
	113C	1	Chuck, semi-bnls, neck/off	22		100,219	220.00	224.24						
U3	114	1	Chuck, shoulder clod	28		122,300	205.00	217.28						
U81	114A	3	Chuck, shoulder clod, trmd	67		678,797	210.20	220.64						
U18	114D	3	Chuck, clod, top blade	33		285,542	250.00	302.78						
U19	114E	3	Chuck, clod, arm roast	46		112,946	291.00	316.04						
U20	114F	5	Chuck, clod tender (IM)	36		21,165	415.00	445.70						
U80	116A	3	Chuck, roll, 1x1, neck/off	121		551,935	248.54	277.86						
U36	116B	1	Chuck, chuck tender (IM)	85		239,767	208.00	232.85						
U5		3	Chuck roll, retail ready	26		512,830	300.00	316.01						
	116G	4	Chuck, flap (IM)	46		78,609	394.91	460.55						
U7	120	1	Brisket, deckle-off, bnls	111		222,123	275.25	299.85						
U82	120A	3	Brisket, point/off, bnls	30		31,678	471.00	497.07						
U9	123A	3	Short Plate, short rib	73		221,584	426.89	477.82						
	130	4	Chuck, short rib	81		214,016	265.00	305.85						
	160	1	Round, bone-in	11		8,429	219.50	221.23						
U11	161	1	Round, boneless											
U12	167A	4	Round, knuckle, peeled	128		473,395	233.00	243.57						
U13	168	1	Round, top inside round	44		194,697	213.00	217.91						
U84	168	3	Round, top inside round	108		378,166	211.92	223.72						
U90	169	5	Round, top inside, denuded	61		251,959	244.00	257.11						
	169A	5	Round, top inside, cap off	25		133,614	284.72	300.21						
		3	Round, top inside, side off											
U14	170	1	Round, bottom gooseneck	12		18,540	190.00	212.01						
U31	171B	3	Round, outside round	91		384,526	221.00	233.90						
U15	171C	3	Round, eye of round (IM)	153		428,324	224.40	249.36						
U88	174	3	Loin, short loin, 0x1	56		425,322	460.00	487.69						
	175	3	Loin, strip loin, 1x1	19		259,322	405.00	418.78						
U32		1	Loin, strip loin bnls. 1x1											
U87	180	3	Loin, strip, bnls, 0x1	144		387,314	501.75	543.83						
U22	184	1	Loin, top butt, bnls, heavy	12		13,075	280.00	286.05						
U89	184	3	Loin, top butt, boneless	89		432,058	278.00	295.23						
	184B	3	Loin, top butt, CC (IM)	18		31,842	385.00	418.51						
U29	185A	4	Loin, bottom sirloin, flap	73		584,127	444.92	459.40						
U34	185B	1	Loin, ball-tip, bnls, heavy	63		482,383	216.00	227.44						
U27	185C	1	Loin, sirloin, tri-tip (IM)	27		15,009	314.00	356.71						
	185D	4	Loin, tri-tip, pld (IM)	33		32,533	475.00	504.82						
U28	189A	4	Loin, tndrloin, trmd, heavy	78		177,046	987.00	1088.52						
U86	191A	4	Loin, butt tender, trimmed	24		39,952	995.00	1059.50						
U21	193	4	Flank, flank steak (IM)	63		123,100	436.07	463.84						

Select Cuts, Fat Limitations 1-6				# of Trades	Total Pounds	Price Range	Weighted Average	
BPN#	IMPS/FL	Sub-Primal						
U1	109E	1	Rib, ribeye, lip-on, bn-in	40	507,086	432.40	513.00	451.80
U2	112A	3	Rib, ribeye, bnls, light	41	150,832	515.69	610.25	556.14
U16	112A	3	Rib, ribeye, bnls, heavy	64	125,680	519.25	585.00	547.01
	113C	1	Chuck, semi-bnls, neck/off	10	37,081	220.00	228.30	223.63
U3	114	1	Chuck, shoulder clod	19	60,083	201.00	222.00	209.13
U81	114A	3	Chuck, shoulder clod, trmd	37	265,216	217.00	241.00	220.15
U18	114D	3	Chuck, clod, top blade					
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	30	25,797	380.00	420.00	402.39
U80	116A	3	Chuck, roll, 1x1, neck/off	144	1,493,681	245.75	291.00	255.43
U36	116B	1	Chuck, chuck tender (IM)	30	85,445	208.00	256.00	230.89
U5		3	Chuck roll, retail ready					
	116G	4	Chuck, flap (IM)	41	47,117	335.00	456.29	370.26
U7	120	1	Brisket, deckle-off, bnls	64	192,011	248.00	283.12	261.33
U82	120A	3	Brisket, point/off, bnls					
U9	123A	3	Short Plate, short rib	19	36,367	362.00	505.50	439.77
	130	4	Chuck, short rib	32	51,704	269.00	319.87	280.19
	160	1	Round, bone-in					
U11	161	1	Round, boneless					
U12	167A	4	Round, knuckle, peeled	49	209,952	233.00	268.50	241.00
U13	168	1	Round, top inside round	14	39,872	211.00	233.00	221.45
U84	168	3	Round, top inside round	57	406,813	213.28	246.00	220.94
U90	169	5	Round, top inside, denuded	7	19,032	228.00	278.00	251.96
	169A	5	Round, top inside, cap off					
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	12	86,086	193.00	241.00	193.49
U31	171B	3	Round, outside round	66	210,107	215.15	256.00	230.37
U15	171C	3	Round, eye of round (IM)	67	270,531	229.23	266.00	242.04
U88	174	3	Loin, short loin, 0x1	42	238,232	335.00	403.75	346.68
	175	3	Loin, strip loin, 1x1	6	57,182	290.51	365.75	296.68
U32		1	Loin, strip loin bnls. 1x1	3	1,360	346.00	360.00	355.16
U87	180	3	Loin, strip, bnls, 0x1	73	588,608	348.20	405.00	361.88
U22	184	1	Loin, top butt, bnls, heavy	15	12,264	230.00	252.47	239.20
U89	184	3	Loin, top butt, boneless	58	199,909	227.00	283.00	255.66
	184B	3	Loin, top butt, CC (IM)					
U29	185A	4	Loin, bottom sirloin, flap	35	171,209	415.00	484.00	427.43
U34	185B	1	Loin, ball-tip, bnls, heavy	34	105,810	212.10	236.00	217.46
U27	185C	1	Loin, sirloin, tri-tip (IM)	23	61,892	225.00	266.00	242.99
	185D	4	Loin, tri-tip, pld (IM)	7	17,086	324.00	395.75	346.59
U28	189A	4	Loin, tndrloin, trmd, heavy	43	173,526	880.42	986.00	912.19
U86	191A	4	Loin, butt tender, trimmed	19	36,745	799.08	909.76	877.26
U21	193	4	Flank, flank steak (IM)	35	99,484	416.84	477.00	439.68
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle								
	124	4	Rib, Back Ribs, Frozen	20	263,512	127.00	150.00	134.36
U8	121D	4	Plate, Inside Skirt (IM)	102	472,836	397.00	451.00	413.67
	121C	4	Plate, Outside Skirt (IM)	70	142,953	530.00	680.75	568.04
	121E	6	Outside Skirt, pld (IM)	29	154,109	785.00	835.00	797.16
U35			Cap, Wedge Meat & (IM) Lean	102	547,903	219.00	273.86	246.73
			Pectoral Meat	81	382,517	234.00	276.83	247.07
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind								
U25	Ground Beef 73%			75	532,482	136.00	187.00	153.00
	Ground Beef 75%			12	82,840	154.86	181.50	158.89
U26	Ground Beef 81%			160	1,022,167	158.00	196.75	173.11
	Ground Beef 85%							
	Ground Beef 90%							
U23	Ground Beef 93%			31	129,730	276.26	308.99	294.64
U30	Ground Beef Chuck 80%			49	245,193	177.00	213.75	185.94
U33	Ground Beef Round 85%			15	48,259	230.21	263.00	245.60
U37	Ground Beef Sirloin 90%			8	10,087	306.00	311.00	306.52
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind								
	Blended Ground Beef 73%							
	Blended Ground Beef 75%							
	Blended Ground Beef 81%			86	1,008,620	164.00	224.00	177.02
	Blended Ground Beef 85%							
	Blended Ground Beef 90%							
	Blended Ground Beef 93%			12	144,320	282.53	304.76	300.13
	Blended Ground Beef Chuck 80%			7	16,720	173.23	204.76	180.20
	Blended Ground Beef Round 85%			4	12,160	248.23	253.00	250.97
	Blended Ground Beef Sirloin 90%							
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed								
	Fresh 50% lean trimmings			110	3,725,781	32.00	50.12	43.14
	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

		(C1)				
		CH 1-3		SE 1-3		
Index		600-900#		600-900#		
Values	=>	183.26		157.26		
Change	=>	2.83		2.06		
Index Reflects the Equivalent of 139,192 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):		164.40		139.64		
DEMAND (box) :		202.12		174.89		
Current Spread		-37.71		-35.25		
Grading % Brkdwn:		81.39%		18.61%		
Weekly Equivalent Values for Outlying Beef Carcass Types						
Carcass Weights						
Qty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
		-30.71	-17.64		-4.34	-17.33
Prime 1-3		19.33	171.88	184.95	198.25	185.26
Certified		5.06	157.61	170.68	188.32	170.99
Choice 1		3.86	156.41	169.48	187.12	169.79
Select 1		-20.37	132.18	145.25	162.89	145.56
Stdnd 1-3		-32.23	120.32	133.39	151.03	133.70
Prime 4		6.62	159.17	172.24	189.88	172.55
Choice 4		-11.21	141.34	154.41	172.05	154.72

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.92 per cwt down -0.03 from last week and down -0.17 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	152.11 loads	6,084,335 pounds
National	304.55 loads	12,182,123 pounds
East Coast	21.86 loads	874,329 pounds
West Coast	37.44 loads	1,497,678 pounds

FOB Plant - Central							
BPN#		# of Trades	Total Pounds	Price Range	Weighted Average		
U6 U24	Chemical Lean						
	Fresh 92-94%	18	424,317	212.00	235.50	227.07	
	Frozen 92-94%						
	Fresh 90%	52	1,813,852	216.00	224.50	217.45	
	Frozen 90%	4	267,540	208.11	224.00	219.11	
	Fresh 85%	72	2,197,881	189.00	200.00	192.29	
	Frozen 85%						
	Fresh 81%						
	Frozen 81%						
	Fresh 75%						
	Frozen 75%						
	Fresh 73%	21	883,878	135.00	142.55	137.79	
	Frozen 73%						
	Fresh 65%	23	496,867	91.00	105.00	100.07	
	Frozen 65%						
	Bull Product						
	Fresh 94-96%						
	Frozen 94-96%						
	FOB Plant - National						
			# of Trades	Total Pounds	Price Range	Weighted Average	
	Chemical Lean						
	Fresh 92-94%	21	536,416	212.00	235.50	227.53	
	Frozen 92-94%						
	Fresh 90%	78	2,404,688	216.00	224.50	218.61	
	Frozen 90%	4	267,540	208.11	224.00	219.11	
	Fresh 85%	128	3,484,019	180.00	200.00	192.48	
	Frozen 85%						
	Fresh 81%						
	Frozen 81%						
	Fresh 75%						
	Frozen 75%						
	Fresh 73%	21	883,878	135.00	142.55	137.79	
	Frozen 73%						
	Fresh 65%	45	879,801	83.71	108.61	99.59	
	Frozen 65%						
	Fresh 50%	110	3,725,781	32.00	50.12	43.14	
	Frozen 50%						
	Bull Product						
	Fresh 94-96%						
	Frozen 94-96%						
FOB Plant - East Coast							
		# of Trades	Total Pounds	Price Range	Weighted Average		
	Chemical Lean						
	Fresh 92-94%	3	112,099	227.96	230.00	229.26	
	Frozen 92-94%						
	Fresh 90%	15	445,075	220.00	224.00	222.15	
	Frozen 90%						
	Fresh 85%	12	240,276	186.00	199.00	193.30	
	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	
	Chemical Lean						
	Fresh 92-94%						
	Frozen 92-94%						
	Fresh 90%	11	145,761	221.02	224.00	222.21	
	Frozen 90%						
	Fresh 85%	44	1,045,862	180.00	198.00	192.71	
	Frozen 85%						
	Fresh 81%						
	Frozen 81%						
	Fresh 75%						
	Frozen 75%						
	Fresh 73%						
	Frozen 73%						
	Fresh 65%	18	306,055	93.00	108.61	100.20	
	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 CUTOUT 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:		\$170.71		
Change from prior day:		(\$0.94)		
Item		Price	Value	Change
90% lean		218.61	122.07	(0.79)
100% lean inside round		305.26	7.08	(0.01)
100% lean, flats and eyes		262.52	6.09	0.06
100% lean, S.P.B.		249.35	12.47	0.04
Chuck Tender		224.27	2.24	(0.02)
Knuckle	4-7 lbs.	227.83	5.76	(0.01)
Tenderloin	2-3 lbs.	387.35	2.05	0.03
Tenderloin	3-4 lbs.	454.09	3.36	(0.15)
Ribeye Roll	4-6 lbs.	249.36	2.62	0.06
Ribeye Roll	6-8 lbs.	277.98	2.06	(0.02)
Ribeye Roll	8up lbs.	293.00	2.14	(0.01)
Flank Steak		309.06	1.30	(0.02)
Kidney, Edible		18.33	0.08	(0.01)
Fat, inedible		17.25	0.40	
Bone		4.12	0.99	(0.09)
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	22.13 loads	885,273 pounds			
Cutter/Canner Cuts	3.88 loads	155,069 pounds			
Boner/Breaker/Cutter/Canner	26.64 loads	1,065,660 pounds			
100% Lean Items	17.66 loads	706,215 pounds			
Frozen Cuts	3.26 loads	130,348 pounds			
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	13	19,312	297.58	0.24
112	Rib, ribeye roll, 8-10 lbs.	41	76,728	322.11	(15.00)
112	Rib, ribeye roll, 10-up lbs.	132	134,053	344.24	(18.47)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	13	18,087	373.05	(11.61)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	11	20,759	402.97	8.25
	Chuck, boneless 85%				
120	Chuck, brisket	26	69,273	223.17	2.14
168	Round, top inside, 10-dn lbs.	4	14,492	209.80	(23.63)
168	Round, top inside, 10-up lbs.	15	43,104	228.91	(3.79)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	19	169,544	287.64	0.44
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	7	52,621	241.74	(33.52)
171C	Round, eye of round	54	52,819	261.47	3.44
	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.	33	86,526	241.60	(53.04)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	16	21,586	216.19	(1.62)
185A	Loin, bottom sirloin butt flap, bnls.	40	101,416	318.77	39.71
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	47	136,158	280.89	(1.11)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	17	152,076	305.63	1.38
	Inside round - Boxed	35	87,799	304.61	(3.89)
	Outside round	3	32,562	258.17	(7.40)
	Eye of round	16	34,319	274.27	(3.17)
	Flats and eyes - Combo	13	105,281	260.03	2.19
	Flats and eyes - Boxed				
	Striploin	76	204,695	340.26	0.82
	S.P.B. - Combo	9	89,483	249.35	0.86
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	41	127,089	224.27	(1.26)
167A	Round, knuckle, peeled	48	404,689	227.83	(0.27)
190	Loin, tenderloin, 2-3 lbs.	10	27,506	387.35	6.08
190	Loin, tenderloin, 3-4 lbs.	42	100,816	459.87	(14.85)
190	Loin, tenderloin, 4-5 lbs.	128	186,614	534.76	(9.87)
190	Loin, tenderloin, 5-up lbs.	58	27,583	514.07	3.70
193	Flank, flank steak	89	102,409	314.70	(7.99)
	Flank, rough	61	88,954	244.20	(8.44)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	4	26,084	285.79	(6.41)
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.	7	16,950	348.00	
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	4	26,137	262.83	(3.51)
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	4	16,906	505.70	16.51
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	9	12,294	262.03	1.05

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT

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 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF last rib

Weekly Estimated Primal Cutout							
Weekly Average Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
10/11/2019	77.13	69.81	85.68	53.43	112.35	58.78	140.41
Change:	2.40	1.36	1.10	1.88	1.27	-3.19	15.39
Total Load Count (Cuts, Trimmings, Processed):			1659.59				
Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant							
Current Volume - (one load equals 40,000)							

Loin	417.26 loads	16,690,292 pounds
Butt	277.62 loads	11,104,910 pounds
Picnic	131.31 loads	5,252,312 pounds
Rib	129.24 loads	5,169,698 pounds
Ham	255.97 loads	10,238,699 pounds
Belly	70.24 loads	2,809,561 pounds
Trimmings	202.32 loads	8,092,619 pounds
Variety	83.77 loads	3,350,786 pounds
Added Ingred	86.20 loads	3,448,038 pounds

BPN#		Kilopounds	Price Range	Wtd Avg	
U40	LOIN				
	1/4 Trimmed Loin VAC	1,457	77.60	157.00	88.66
	1/4 Trimmed Loin VAC, FZN	75	79.00	86.00	81.78
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	1,307	59.80	104.00	65.09
	1/8 Trimmed Loin VAC	2,065	83.01	110.05	91.64
	1/8 Trimmed Loin VAC, FZN	30	58.14	90.70	86.30
	1/8 Trimmed Loin Paper	80	92.50	111.50	101.28
	1/8 Trimmed Loin Paper, FZN				
	1/8 Trimmed Loin Combo	303	65.11	91.50	69.00
	Bone-in CC, Tender-in Loin VAC	415	112.36	179.00	124.68
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	705	94.60	143.00	118.37
	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	2,136	100.36	146.76	119.50
	Bnls CC Strap-on, FZN	132	86.04	124.00	113.59
U55	Bnls CC Strap-off	1,968	115.00	158.53	140.15
	Bnls CC Strap-off, FZN	110	68.91	186.61	135.42
	Bnls CC Strap-on, 1/2 cut	175	121.00	153.00	137.96
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	187	96.79	163.00	148.84
	Bnls CC Strap-off, 1/2 cut, FZN				
	Whole Bnls Strap-on				
U60	Boneless Sirloin	1,469	87.43	125.34	104.69
	Boneless Sirloin, FZN	137	68.98	107.00	99.32
	Boneless Sirloin, Combo	295	99.81	107.15	101.98
	Bone-in Sirloin	818	55.00	87.26	65.76
	Bone-in Sirloin, FZN	53	36.04	58.05	56.37
	Blade Ends	111	60.98	87.99	74.52
	Blade Ends, FZN	61	47.28	70.00	63.06
U41	Tenderloin	816	150.00	206.34	180.87
	Tenderloin, FZN	35	105.00	225.72	157.43
	Tenderloin, 1 pc vac				
	Tenderloin, 1 pc vac, FZN				
U64	Butt Tender				
	Butt Tender, FZN				
	Backribs 2.0#/up	785	209.50	260.81	217.36
	Backribs 2.0#/up, FZN	8	211.56	221.40	218.76
	Backribs 2.0#/up 1 Pc Vac	285	215.16	254.50	232.94
	Backribs 2.0#/up 1 Pc Vac, FZN	597	191.00	234.36	208.14
	Riblets				
	Riblets, FZN	17	89.00	132.56	111.92
U42	BUTT				
	1/4 Trim Butt VAC	5,124	81.20	118.87	92.63
	1/4 Trim Butt VAC, FZN	275	75.00	112.66	100.00
	1/4 Trim Butt Paper	111	98.50	120.50	106.85
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	241	58.50	120.00	91.57
	1/4 Trim Butt 1 Pc VAC	74	89.00	120.26	98.45
	1/4 Trim Butt 1 Pc VAC, FZN	3	80.00	109.00	86.76
	1/8 Trim Butt Vac	192	93.50	119.25	105.08
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	12	107.25	126.25	113.72
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo	10	85.25	87.25	86.45
	1/8 Trim Butt 1 Pc VAC	50	89.00	123.98	102.72
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	40	95.50	110.00	102.65
	1/4 Trim Steak Ready Butt Vac, FZN	2	80.00	85.00	83.64
	1/4 Trim Steak Ready Butt 1 Pc Vac	81	106.00	112.00	111.27
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	326	101.58	123.98	110.77
	1/8 Trim Steak Ready Butt Vac, FZN	14	80.00	114.25	105.86
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,170	105.86	132.65	114.61
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	4	80.00	90.00	87.84
	1/4 Trim Bnls Butt VAC	3,022	103.00	149.00	121.51
	1/4 Trim Bnls Butt VAC, FZN	16	105.02	156.66	133.61
	1/4 Trim Bnls Butt Poly	30	108.50	143.00	119.99
	1/4 Trim Bnls Butt Poly, FZN	34	126.83	139.44	135.35
	1/4 Trim Bnls Butt Combo	141	100.94	125.00	110.84
	1/4 Trim Bnls Butt 1 Pc VAC	36	117.00	203.00	124.97
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	51	182.00	235.46	196.34
	Bnls CT Butt 1 Pc VAC, FZN	9	110.00	209.79	177.97
U50	PICNIC				
	RS Smoker Trim Picnic Combo	84	66.50	79.50	68.62
	SS Smoker Trim Picnic VAC	1,897	68.70	94.50	74.78
	SS Smoker Trim Picnic VAC, FZN				
	SS Smoker Trim Picnic Paper/Poly	121	70.50	101.50	87.57
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	316	60.20	75.00	65.64
	SS Smoker Trim Picnic 1 Pc Vac	314	71.16	101.50	82.84
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	2,182	93.16	133.50	105.61
	Picnic Cushion Meat Vac, FZN	8	66.04	109.80	89.07
	Picnic Cushion Meat Poly	53	100.89	124.00	109.28
	Picnic Cushion Meat Poly, FZN	124	97.00	111.86	105.53
	Picnic Cushion Meat Combo	147	91.00	111.00	98.84

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,087	108.00	151.00	124.80
	Trmd Sparerib - LGT, FZN	80	85.00	138.25	118.58
	Trmd Sparerib - LGT, Poly	22	128.00	133.50	131.81
	Trmd Sparerib - LGT, Poly, FZN	27	105.36	134.44	115.70
	Trmd Sparerib - LGT Combo	85	94.00	115.25	99.78
	Trmd Sparerib - LGT, 1 PC VAC	6	142.55	147.64	144.01
	Trmd Sparerib - LGT, 1 PC VAC, FZN	31	139.35	151.76	140.17
	Trmd Sparerib - MED	1,279	105.00	140.39	122.40
	Trmd Sparerib - MED, FZN	61	101.50	123.76	118.17
	Trmd Sparerib - MED, Poly	69	125.50	149.50	139.54
U45	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	100	110.00	114.00	113.36
	Trmd Sparerib - MED, 1 PC VAC	55	133.00	156.50	137.13
	Trmd Sparerib - MED, 1 PC VAC, FZN				
	St Louis Spareribs, VAC	803	156.98	258.07	189.20
	St Louis Spareribs, VAC, FZN	137	85.00	235.00	180.78
	St Louis Spareribs, POLY	13	172.50	183.50	176.64
	St Louis Spareribs, POLY, FZN	698	93.91	279.00	209.41
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	562	134.00	184.00	145.12
U67	BBQ Style Spareribs, VAC, FZN	9	85.00	86.04	85.71
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
	HAM				
	17/dn Ham Combo				
	17-20# Trmd Selected Ham	107	56.50	65.75	61.83
	20-23# Trmd Selected Ham	554	58.50	84.50	62.67
	23-27# Trmd Selected Ham	5,851	49.99	70.80	57.51
	17-20 Ham Boxed	49	61.00	105.00	68.67
U62	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	78	70.60	117.21	99.98
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	179	71.61	191.50	89.32
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	66	83.75	135.00	93.25
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed	3	100.00	128.50	115.22
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	97	123.64	149.00	132.31
	4 Muscle Ham to Blue	79	120.23	141.50	124.92
	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	92	103.66	138.50	105.72
	Rollout Ham Bnls Boxed	69	116.00	163.25	125.39
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	7	143.50	182.50	164.82
	2pc	12	130.00	169.00	155.79
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	574	120.00	164.00	128.78
	Outsides	551	116.98	149.00	125.22
	Knuckles	1,057	114.50	137.00	119.72
	Lite Butt	21	121.00	127.94	123.23
	Insides (RED) Combo	176	127.50	147.18	133.24
	Outsides (RED) Combo	191	131.00	147.18	134.17
	Knuckles (RED) Combo				
	Lite Butt (RED) Combo				
	Inner Shank	67	69.83	127.94	75.81
	Outer Shank	227	57.75	90.00	65.69
	Insides Boxed	22	133.00	175.00	148.03
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	7	93.97	107.85	97.61
	Shanks Bone In	16	58.40	104.64	98.86
	Shanks Bone In Boxed	20	90.00	171.50	121.02
	Shanks Bone In Boxed, FZN	10	85.00	142.00	96.49
	BELLY				
	Derind Belly 7-9#				
	Derind Belly 9-13#	588	168.76	208.98	173.85
	Derind Belly 13-17#	776	165.65	189.00	171.56
	Derind Belly 17-19#	367	152.05	202.78	157.93
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	115	180.00	295.56	241.95
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed				
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	20	133.00	149.50	138.37
	Skin-on Belly 14-16#	19	125.00	142.00	136.35
U49	Skin-on Belly 16-18#	28	102.27	153.00	139.28
	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	409	172.00	267.80	208.00
	Skin-on Belly 10-12# Boxed, FZN	340	137.00	195.00	171.11
	Skin-on Belly 12-14# Boxed	91	148.83	261.89	170.35
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	26	172.48	250.16	194.95
	Skin On Belly 14-16# Boxed, FZN	12	176.69	184.11	179.70
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	JOWL				
	Skinned Combo	66	48.50	76.78	60.44
	Skinned Boxed	23	60.00	95.50	76.20
	Skinned Boxed, FZN	344	60.00	85.00	62.88
	Skin On Combo	37	36.75	70.36	54.13
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
U57	42% Trim Combo	1,086	34.00	53.19	39.31
	65% Trim Combo	9	44.40	49.37	45.64
	72% Trim Combo	3,271	44.68	78.25	49.80
	85% Trim Combo				
	42% Trim Boxed	79	44.00	66.24	56.36
	42% Trim Boxed, FZN	476	45.00	104.50	51.22
	65% Trim Boxed				
	72% Trim Boxed	147	55.00	109.50	67.33
	72% Trim Boxed, FZN	451	58.00	122.26	63.36
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,122	65.50	101.00	79.23
	Picnic Meat Boxed Cushion Out	361	70.00	116.50	88.67
	Picnic Meat Boxed Cushion Out, FZN	265	60.00	101.12	82.87
	Picnic Meat Combo Cushion In	30	87.00	125.50	92.05
	Picnic Meat Boxed Cushion In	8	76.00	135.75	104.13
	Picnic Meat Boxed Cushion In, FZN	15	53.91	96.56	90.91
	Trim w/Trace Combo	320	26.00	61.53	36.69
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	41	89.00	110.00	105.06
	Blade Meat Boxed	44	98.50	118.00	109.60
	Blade Meat Boxed, FZN	89	93.24	125.00	98.14
	72% Ham Trim Combo	84	51.00	85.98	58.14
	72% Ham Trim Boxed	7	63.80	79.85	69.74
	90% Ham Trim Combo	184	62.00	114.00	75.59
U51	VARIETY				
	Untrimmed Neckbones Gas	86	45.25	73.15	53.44
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	465	36.00	69.34	43.12
	Trimmed Neckbones Gas, FZN	4	37.00	42.00	40.86
	Trimmed Neckbones Poly	343	34.00	75.00	47.00
	Trimmed Neckbones Poly, FZN	363	25.00	58.15	38.69
	Untrimmed Neckbones Poly	208	35.00	87.26	47.73
	Untrimmed Neckbones Poly, FZN	213	21.00	60.00	34.24
	Trimmed Neckbones Combo	69	26.00	44.50	32.36
	Untrimmed Neckbones Combo	79	27.50	40.00	32.58
	Breast Bones Poly				
	Breast Bones Poly, FZN	126	46.00	65.00	57.54
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	13	89.75	110.00	101.29
	Brisket Bones, Full Cut, 30#	22	85.00	98.70	93.32
	Brisket Bones, Full Cut, 30#, FZN	79	33.91	107.40	89.69
	Brisket Bones, Full Cut, Combo	26	81.00	91.00	81.77
	Tails, Poly				
	Tails, Poly, FZN	241	39.62	89.65	52.11
	Tails, Gas	10	77.00	84.24	78.56
	Tails, Gas, FZN				
	Tails, Combo	33	45.00	72.00	56.93
U54	Front Feet, Poly	63	30.00	139.50	92.56
	Front Feet, Poly, FZN	501	27.00	130.54	42.15
	Front Feet, Combo				
	Front Feet, Gas				
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	172	22.00	96.60	46.57
U53	Hind Feet, Combo	14	15.00	49.23	24.78
	Hocks, Picnic, Poly	7	72.00	87.00	79.17
	Hocks, Picnic, Poly, FZN	51	33.00	85.00	54.01
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	88	39.00	70.00	41.44
	Front Feet, Split, Gas	4	60.75	114.00	74.60
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	52	48.00	106.00	73.83
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	298	81.25	107.50	85.80
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	17	124.00	139.00	129.70
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	176	114.75	156.00	123.83
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	639	121.75	162.00	129.96
	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	19	128.00	157.00	135.89
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	231	101.00	143.00	112.98
	AI Boneless Sirloin, FZN	12	70.00	109.00	72.66
	AI Bone-in Sirloin	353	61.00	83.50	63.49
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	19	185.00	211.00	197.10
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	26	180.25	208.00	197.32
	AI Tenderloin, 1 pc vac, FZN	5	254.99	275.22	263.27
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac				
	AI Backribs 2.0#/up 1 Pc Vac, FZN	8	175.00	271.50	210.52
	AI SS Smoker Trim Picnic VAC	794	57.50	87.00	66.12
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	107	71.00	81.00	75.56
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	249	103.75	156.00	106.48
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	74	85.00	113.50	90.15
	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	159	97.97	114.50	112.11
	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	27	120.50	147.00	124.17
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	80	115.00	130.00	117.03
	AI Trmd Sparerib - MED, FZN	72	85.00	144.74	140.15
	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
3.53 per cwt live, up 0.03 when compared to the previous week's value.
Dressed equivalent basis (74% dress): 4.77
(1) Typical slaughter hog weighs 270 pounds.

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

BPN# C#	PORK VARIETY MEATS - Frozen Items	Weekly Averages		Chng	Simple
		Lds	Wtd		
U59	CHEEK MEAT trimmed	1.0	86.00		86.00
U52	CHITTERLINGS, 10 lb. pail				
	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	9.0	49.28		47.40
U53 C29	single slashed, export				
	multi slashed, export	2.0	45.00		45.00
	whole, export				
	C28 KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,	3.0	33.00		33.00
	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 - MPR FOB PLANT POINT -----				
QUARTERLY CONTRACTS: August 2, 2019					
Skins - Domestic			Avg Price		
Loin Skins, combo			29.93		
Butt Skins, thick, combo			22.41		
Butt Skins, thin, combo			22.63		
Picnic Skins, combo			13.97		
Ham Skins, combo			20.93		
Belly Skins, combo			27.48		
Jowl Skins, combo			12.53		
Mixed Skins, combo			18.80		

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

	Items	Lds	Weekly Averages		Simple
			Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL					
	Choice white grse (truck)	61.0	21.02	-1.59	21.83
	Yellow grease (truck)	9.0	21.50	-0.50	21.88
	Yellow grease ECB	10.0	21.50		21.50
EDBLE LARD, FOB PLANT (truck)					
	Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO					
	Packer bleachable <.15%	4.0	26.50	-1.00	26.50
	Renderer bleachable <.15%	4.0	27.50		27.50
	Choice white grease				24.50
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				

PROTEIN FEED SUPPLEMENTS					
MEAT & BONEMEAL, 50% pro/ton					
	Ruminant Central, Domestic	32.0	222.97	15.31	227.00
	Ruminant Panhandle, Domestic	7.0	192.14	1.14	193.00
PORK Meat/Bnmeal, 50% pro/ton					
	Central	26.0	171.15		180.00
	ECB				190.00
DRT	(lo)/unit pro				
DRT	(lo)/unit pro, pnhd1				
DRT	(hi)/unit pro				
BLOOD MEAL, 85% pro/ton					
	Central	3.0	625.00		625.00
	Panhandle				
	CAF California				
PORK BLOOD MEAL, 85% pro/ton					
	Central				
	ECB				

[NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR](#)

Mon, Oct 14, 2019

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

Date	Head Count	Avg. Carc Weight	Backfat (I=1.00-1.09 Percent Le=49-50%	0.80-0.99	0.65-0.79
				51-52%	53-54%
10/14/2019	73,057	211.65		59.36	61.14
10/11/2019	117,673	213.02		59.06	60.80
10/10/2019	77,604	210.60		57.08	58.86
10/9/2019	75,276	210.51		56.90	58.66
10/8/2019	75,733	210.18		56.09	57.86
10/7/2019	73,975	210.08		55.73	57.48

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

10/11/2019	420,261	211.09	57.19	58.94	60.60
9/20/2019	418,063	211.68	51.96	53.75	55.43
10/19/2018	446,749	210.46	62.69	64.59	66.43

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: September 2019

1,644,192	211.01	54.63	56.41	58.08
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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 loineye 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	1.0	39.00	
Native Steer Colorado Branded Steer heavy weights	3.0	27.00	-3.00
Butt Branded Steer heavy weights	6.0	36.50	
Native Heifer Heavy Native Heifer			
Branded Heifer, River	12.0	20.25	-4.25
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	3.50	
Branded Cow, River	6.0	4.00	
Native Cow			
Dairy Cow	6.0	14.00	-0.50
Dairy Cow, Southwest	6.0	13.00	-0.50
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	12.0	23.50	-0.70
	3.0	29.00	-1.00
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 10/4/2019

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	8.42%	17.00%	3.12%	8.70%	7.46%
Choice	69.02%	68.63%	59.60%	71.23%	72.55%
Select	18.77%	9.65%	33.71%	16.38%	16.07%
Other	3.78%	4.64%	3.57%	3.69%	3.91%
	Nebraska	Kansas	Texas		
Prime	9.59%	5.51%	3.12%		
Choice	73.65%	69.13%	59.66%		
Select	15.16%	18.84%	33.74%		
Other	1.59%	6.52%	3.47%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.60%

Percentage of cattle offered under Schedule GLA identified: 67.95%

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 T1s (%'s INDICATE CHEMICAL LEAN)

	EAST COAST Wkly Avg 0-15 Days	Change	WEST COAST Wkly Avg 0-15 Days	Change
BULL MEAT:				
95%	257.50	2.00	257.50	1.50
COW MEAT:				
95%	257.50	2.00	257.50	1.50
90%	236.75	2.75	237.25	1.75
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.				
	EAST COAST Wkly Avg 16-45 Days	Change	WEST COAST Wkly Avg 16-45 Days	Change
BULL MEAT:				
95%	258.00	2.00	259.00	2.00
COW MEAT:				
95%	258.00	2.00	259.00	2.00
90%	237.50	3.00	238.00	2.00
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
URUGUAY - FOB AND T1S	0-15 Days		16-45 Days	
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: 10/14/2019

Value Adjustments

	Price Range	Simple Avg	Change
Quality:			
Prime	10.00	48.00	17.83
Choice			
Select	(28.00)	(14.00)	(24.54)
Standard	(40.00)	(10.00)	(33.73)
CAB	2.00	6.00	3.78
All Natural	24.00	50.00	31.20
NHTC	16.00	26.00	20.88
Dairy - Type	(14.00)		(3.60)
Bullock/Stag	(55.00)	(15.00)	(33.64)
Hardbone	(55.00)	(20.00)	(34.82)
Dark Cutter	(55.00)	(20.00)	(35.00)
Over 30 Months (	(40.00)		(16.69)

*Cutability Yield Grade, Fat/Inches

1.0-2.0 < .10"	8.00	3.79	(0.07)
2.0-2.5 < .20"	4.00	1.86	(0.14)
2.5-3.0 < .40"	4.00	1.50	(0.14)
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.21)
5.0/up > 1.2"	(25.00)	(10.00)	(17.21)

Weight:

400-500 lbs	(40.00)	(30.71)
500-550 lbs	(40.00)	(23.47)
550-600 lbs	(35.00)	(11.80)
600-900 lbs	(35.00)	
900-1000 lbs	(15.00)	(1.00)
1000-1050 lbs	(20.00)	(7.67)
over 1050 lbs	(35.00)	(5.00)
		(17.33)

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	395.00	
U70	Foresaddles	86-147 lbs	352.50	7.50
	Forequarters	43-74 lbs	375.00	7.50
	Necks, bone-in	24-28 lbs	292.50	
	Breast	43756.00 lbs	150.00	2.50
	Foreshank	43529.00 lbs	410.00	
	Osso Bucco, foreshank	43504.00 lbs	785.00	
	Shoulder, full	65-85 lbs	375.00	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	43595.00 lbs	642.50	
	Chuck, Shoulder Clod	43564.00 lbs	675.00	
	Hotel Racks, 8 rib	15-26 lbs	850.00	
U72	Hotel Racks, 7 rib	14-25 lbs	875.00	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1275.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1362.50	37.50
	Rack, Ribeye	43533.00 lbs	1825.00	
U76	Hindsaddles	89-153 lbs	547.50	
	Hindquarters	45-76 lbs	547.50	
	Loins, regular	18-36 lbs	405.00	
U71	Loins, 4x4, trimmed	18-30 lbs	600.00	
	Strip Loins, bnls, 0x0	5-up lbs	1245.00	
	Loin, Short Tenderloin	1-up lbs	1210.00	
U77	Legs, double	68-117 lbs	535.00	
	Legs, single	34-59 lbs	542.50	
	Legs, slices, retail		862.50	
	Legs, TBS 4-piece	27-47 lbs	987.50	
	Legs, TBS 3-piece	24-39 lbs	987.50	
U73	Legs, BHS heel-out	27-42 lbs	647.50	
	Legs, Sknd, butt tenderloin	.5-up lbs	1172.50	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1387.50	7.50
	Hindshank	43593.00 lbs	625.00	25.00
	Osso Buco, Hindshank	43504.00 lbs	892.50	5.00
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimmings 75-80% Lean		212.50	
	Bnls Veal Trimmings 80-90% Lean		260.00	
	Hvy Nature Green Hides(per piece)		44.00	(2.50)

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

BEEF VARIETY MEATS - FROZEN	Lds	Weekly Averages		Simple
		Wtd	Chng	
CHEEK MEAT, trmd, 70-75% lean	3.0	172.67		174.75
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
regular, bone-out exp				68.00
KIDNEYS, export				
LIPS, unscaled				
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				143.00
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
7.87 per cwt. down -0.11 when compared to last week.

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

For Week Ended 10/11/2019		Dollars/hundredweight			
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range		Wtd Avg
CHEEK MEAT,	Trimmed	2.4	160.00	179.00	167.13
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		5.9	64.00	77.00	66.58
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		1.8		130.00	130.00
KIDNEYS	Export	5.7	17.00	20.00	18.51
LIPS, unscaled		2.2	100.00	102.00	100.18
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		17.0	17.00	31.00	21.27
MELTS,					
OXTAILS, Regular, small box		1.2	326.00	341.00	328.50
SALIVARY GLANDS		1.1		26.00	26.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.3		421.00	421.00
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		0.3		411.00	411.00
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		0.8	402.00	450.00	432.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		3.4	23.00	38.00	24.76
TRIPAS		2.0		75.00	75.00
TRIPE, bleached, scalded, edible		4.0		128.00	128.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		5.1	132.00	137.00	135.14
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		0.5		390.00	390.00
WEASAND MEAT					