

WEEKLY NATIONAL CARLOT MEAT REPORT

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



Des Moines, IA Ph# 515-284-4460
 Fx# 515-284-4231
 Washington, DC Ph# 202-720-6231
 Fx# 202-690-3732

WEEK ENDING: November 27, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	11/22	122,000	2,000	475,000	9,000	
TUESDAY (Est)	11/23	122,000	1,000	480,000	9,000	
WEDNESDAY (Est)	11/24	121,000	1,000	471,000	6,000	
THURSDAY (Est)	11/25	1,000		2,000		
FRIDAY (Est)	11/26	119,000	1,000	470,000	6,000	
SATURDAY (Est)	11/27	81,000		363,000	1,000	
TOTAL FOR THE WEEK:		566,000	5,000	2,261,000	31,000	
CHANGE FROM PREV WK:		-111,000	-1,000	-368,000	-11,000	

(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	474.99	417.18
	Primal Chuck	228.85	221.77
	Primal Round	235.72	232.88
	Primal Loin	340.09	308.27
	Primal Brisket	289.39	287.96
	Primal Short Plate	184.65	184.65
	Primal Flank	148.21	146.53

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					279.25	263.04
	CHANGE FROM PRIOR WEEK					-.42	(1.95)

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	278.48	loads	11,139,128	pounds
Select Cuts	108.01	loads	4,320,432	pounds
Trimmings	36.86	loads	1,474,569	pounds
Ground Beef	73.21	loads	2,928,309	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	109	1,000,956	930.00	1188.30
U2	112A 3 Rib, ribeye, bnls, light	35	101,340	969.00	1175.00
U16	112A 3 Rib, ribeye, bnls, heavy	83	66,229	936.30	1274.89
	113C 1 Chuck, semi-bnls, neck/off	19	45,912	272.00	359.76
U3	114 1 Chuck, shoulder clod	29	200,473	277.00	312.00
U81	114A 3 Chuck, shoulder clod, trmd	87	834,308	284.15	345.75
U18	114D 3 Chuck, clod, top blade	26	27,421	650.00	676.92
U19	114E 3 Chuck, clod, arm roast	30	82,122	423.00	545.00
U20	114F 5 Chuck, clod tender (IM)	40	59,282	420.00	551.93
U80	116A 3 Chuck, roll, 1x1, neck/off	113	397,713	330.00	385.42
U36	116B 1 Chuck, chuck tender (IM)	78	174,945	350.00	395.42
U5	3 Chuck roll, retail ready	33	215,242	355.00	428.59
	116G 4 Chuck, flap (IM)	42	85,924	798.29	870.00
U7	120 1 Brisket, deckle-off, bnls	117	434,238	390.90	460.10
U82	120A 3 Brisket, point/off, bnls	32	38,132	669.00	800.25
U9	123A 3 Short Plate, short rib	78	153,653	625.00	780.25
	130 4 Chuck, short rib	91	208,933	435.00	635.75
	160 1 Round, bone-in	6	3,768	301.00	310.25
U11	161 1 Round, boneless	8	6,617	305.00	319.75
U12	167A 4 Round, knuckle, peeled	153	423,312	323.04	411.25
U13	168 1 Round, top inside round	55	471,415	270.00	305.62
U84	168 3 Round, top inside round	120	868,443	273.00	326.76
U90	169 5 Round, top inside, denuded	43	160,465	316.00	386.50
	169A 5 Round, top inside, cap off	19	95,637	393.00	516.00
	3 Round, top inside, side off				
U14	170 1 Round, bottom gooseneck	14	70,276	291.82	370.00
U31	171B 3 Round, outside round	105	636,584	295.00	365.75
U15	171C 3 Round, eye of round (IM)	162	513,455	310.00	375.42
U88	174 3 Loin, short loin, 0x1	70	318,694	600.00	750.00
	175 3 Loin, strip loin, 1x1	12	97,633	516.17	647.75
U32	1 Loin, strip loin bnls, 1x1	7	3,386	489.44	616.00
U87	180 3 Loin, strip, bnls, 0x1	148	590,665	585.00	706.92
U22	184 1 Loin, top butt, bnls, heavy	10	19,020	299.50	328.10
U89	184 3 Loin, top butt, boneless	108	550,106	313.51	375.75
	184B 3 Loin, top butt, CC (IM)	40	336,827	450.00	555.00
U29	185A 4 Loin, bottom sirloin, flap	58	163,677	604.00	719.00
U34	185B 1 Loin, ball-tip, bnls, heavy	57	577,316	295.00	350.00
U27	185C 1 Loin, sirloin, tri-tip (IM)	29	60,962	357.00	431.42
	185D 4 Loin, tri-tip, pld (IM)	25	17,194	550.00	631.00
U28	189A 4 Loin, tndrloin, trmd, heavy	127	293,631	1340.00	1590.70
U86	191A 4 Loin, butt tender, trimmed	16	27,394	1152.09	1489.70
U21	193 4 Flank, flank steak (IM)	72	181,289	541.00	720.00

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	24	48,923	795.00	901.05	827.04
U2	112A	3 Rib, ribeye, bnls, light	16	38,657	935.00	1000.00	950.91
U16	112A	3 Rib, ribeye, bnls, heavy	39	105,332	850.00	1016.42	894.65
	113C	1 Chuck, semi-bnls, neck/off	12	48,361	267.61	318.37	275.99
U3	114	1 Chuck, shoulder clod	12	32,120	277.00	310.25	284.35
U81	114A	3 Chuck, shoulder clod, trmd	27	205,998	277.41	315.00	290.95
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	11	21,998	400.00	500.00	441.47
U80	116A	3 Chuck, roll, 1xl, neck/off	72	635,853	323.61	370.00	329.91
U36	116B	1 Chuck, chuck tender (IM)	13	40,301	358.00	379.00	365.89
U5		3 Chuck roll, retail ready	5	139,078	350.00	375.00	357.29
	116G	4 Chuck, flap (IM)	42	62,555	690.45	789.00	745.44
U7	120	1 Brisket, deckle-off, bnls	19	84,665	388.00	451.05	422.97
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	23	60,300	603.00	780.25	668.02
	130	4 Chuck, short rib	32	112,140	420.00	615.90	442.33
	160	1 Round, bone-in	5	7,051	305.00	315.00	311.73
U11	161	1 Round, boneless					
U12	167A	4 Round, knuckle, peeled	37	99,393	324.00	400.00	340.69
U13	168	1 Round, top inside round	11	145,865	263.49	295.55	277.08
U84	168	3 Round, top inside round	40	291,606	273.00	305.00	284.79
U90	169	5 Round, top inside, denuded	13	102,712	316.00	388.75	327.11
	169A	5 Round, top inside, cap off					
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	10	48,333	286.00	371.00	289.88
U31	171B	3 Round, outside round	52	660,087	290.00	350.00	311.91
U15	171C	3 Round, eye of round (IM)	42	176,685	310.00	390.55	330.65
U88	174	3 Loin, short loin, 0x1	25	34,601	485.00	595.00	510.86
	175	3 Loin, strip loin, 1xl	3	3,015	424.40	444.00	431.62
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	41	119,230	465.00	537.50	491.57
U22	184	1 Loin, top butt, bnls, heavy	9	12,284	304.25	320.00	311.11
U89	184	3 Loin, top butt, boneless	32	128,797	311.00	347.00	317.21
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	24	95,797	580.00	653.00	605.17
U34	185B	1 Loin, ball-tip, bnls, heavy	13	45,704	290.00	350.00	293.82
U27	185C	1 Loin, sirloin, tri-tip (IM)	24	66,001	317.00	375.00	343.44
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	44	76,480	1250.00	1470.75	1299.00
U86	191A	4 Loin, butt tender, trimmed	8	27,114	1021.00	1225.94	1114.66
U21	193	4 Flank, flank steak (IM)	23	47,417	541.00	686.00	589.61
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	61	254,635	537.82	626.25	562.80
	121C	4 Plate, Outside Skirt (IM)	51	80,141	564.14	720.00	637.51
	121E	6 Outside Skirt, pld (IM)	28	28,435	975.00	1101.02	1039.31
U35		Cap, Wedge Meat & (IM) Lean	70	263,106	380.00	450.25	410.47
		Pectoral Meat	70	311,442	380.00	446.25	418.00
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	60	516,271	200.00	256.50	211.75
		Ground Beef 75%	6	44,068	219.48	240.50	231.21
U26		Ground Beef 81%	109	439,171	216.00	278.00	246.92
		Ground Beef 85%	16	46,870	297.50	329.70	306.54
		Ground Beef 90%	26	24,230	306.30	390.00	343.76
U23		Ground Beef 93%	31	157,445	371.00	407.00	381.28
U30		Ground Beef Chuck 80%	29	226,645	252.75	297.00	259.27
U33		Ground Beef Round 85%	16	85,559	272.00	357.00	313.72
U37		Ground Beef Sirloin 90%	10	21,055	377.00	396.00	384.74
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	16	188,932	210.11	244.76	212.53
		Blended Ground Beef 75%	3	3,300	232.81	233.81	233.72
		Blended Ground Beef 81%	48	1,004,263	231.00	272.76	252.17
		Blended Ground Beef 85%	11	106,780	299.00	324.00	304.08
		Blended Ground Beef 90%	64	46,560	336.23	393.00	368.43
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck 80%	6	15,231	250.23	279.23	266.65
		Blended Ground Beef Round 85%					
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	62	1,474,569	78.00	107.00	96.43
		Frozen 50% lean trimmings					

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	230.55	230.55	213.53	213.53
Change =>	2.08	2.08	1.78	1.78
Index Reflects the Equivalent of 165,167 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	193.86		176.01	
DEMAND (box):	267.25		251.04	
Current Spread	-73.40		-75.02	
Grading % Brkdwn:	84.94%		15.06%	
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
Prime 1-3	25.46	228.87	239.97	256.01
Certified	6.35	209.76	220.86	236.90
Choice 1	3.58	206.99	218.09	234.13
Select 1	-13.75	189.66	200.76	216.80
Stndrd 1-3	-30.86	172.55	183.65	199.69
Prime 4	12.88	216.29	227.39	243.43
Choice 4	-11.23	192.18	203.28	219.32

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
 The estimated hide and offal value from a typical slaughter steer for the week averaged 15.01 per cwt down -1.29 from last week and up 6.56 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	82.67 loads	3,306,919 pounds
National	189.08 loads	7,563,007 pounds
East Coast	19.31 loads	772,586 pounds
West Coast	50.22 loads	2,008,933 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%				
	Frozen 92-94%				
U6	Fresh 90%	49	1,719,792	275.00	283.00
	Frozen 90%				275.70
U24	Fresh 85%	28	786,419	249.41	268.00
	Frozen 85%				254.80
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	7	198,833	162.00	175.00
	Frozen 65%				168.70
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	9	204,787	285.50	293.00
Frozen 92-94%				286.70
Fresh 90%	81	2,638,517	274.00	283.00
Frozen 90%				276.48
Fresh 85%	73	2,152,782	249.41	268.00
Frozen 85%				255.81
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	22	579,952	158.00	183.00
Frozen 65%				169.90
Fresh 50%	62	1,474,569	78.00	107.00
Frozen 50%				96.43
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - East Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	14	476,093	275.00	280.00
Frozen 90%				277.37
Fresh 85%	6	191,681	251.01	261.00
Frozen 85%				256.74
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%	18	442,632	274.00	280.00
Frozen 90%				278.53
Fresh 85%	39	1,174,682	250.99	266.00
Frozen 85%				256.33
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	15	381,119	158.00	183.00
Frozen 65%				170.52
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:	\$229.90		
Change from prior day:	(\$0.38)		
Item	Price	Value	Change
90% lean	276.48	154.39	(0.14)
100% lean inside round	417.43	9.68	0.02
100% lean, flats and eyes	418.62	9.71	(0.17)
100% lean, S.P.B.	432.37	21.62	0.10
Chuck Tender	335.84	3.36	(0.08)
Knuckle	337.11	8.53	(0.13)
Tenderloin	667.42	3.54	0.08
Tenderloin	650.25	4.81	0.06
Ribeye Roll	352.76	3.7	(0.01)
Ribeye Roll	391.63	2.9	0.02
Ribeye Roll	461.00	3.37	
Flank Steak	466.24	1.96	0.23
Kidney, Edible	32.18	0.15	(0.01)
Fat, inedible	45.39	1.05	
Bone	4.70	1.13	(0.35)

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	14.70 loads	588,109 pounds
Cutter/Canner Cuts	3.89 loads	155,693 pounds
Boner/Breaker/Cutter/Canner	18.10 loads	724,053 pounds
100% Lean Items	16.47 loads	658,982 pounds
Frozen Cuts	2.01 loads	80,276 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	8	36,624	467.25	(36.18)
112	Rib, ribeye roll, 8-10 lbs.	24	27,598	494.23	(30.32)
112	Rib, ribeye roll, 10-up lbs.	47	80,005	497.65	41.51
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	8	13,171	706.99	(25.45)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	24	76,966	658.55	53.17
	Chuck, boneless 85%				
120	Chuck, brisket	9	18,304	349.72	4.71
168	Round, top inside, 10-dn lbs.	10	26,559	279.31	0.19
168	Round, top inside, 10-up lbs.	5	18,342	368.41	
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	14	93,743	417.57	(1.52)
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	3	4,386	385.02	18.00
171C	Round, eye of round	45	51,282	388.74	(0.80)
	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.	25	74,952	414.47	62.67
182	Loin, sirloin butt				
184	Loin, top sirloin butt	12	45,278	254.39	(12.06)
185A	Loin, bottom sirloin butt flap, bnls.	19	19,742	490.28	148.47
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	49	152,715	389.49	0.45
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	29	124,771	420.84	(15.43)
	Inside round - Boxed	39	116,187	413.77	3.15
	Outside round				
	Eye of round	10	19,840	414.34	(0.81)
	Flats and eyes - Combo	6	98,166	416.66	(12.84)
	Flats and eyes - Boxed				
	Striploin	77	189,656	502.27	0.99
	S.P.B. - Combo	8	86,630	432.37	2.05
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	25	113,597	335.84	(7.76)
167A	Round, knuckle, peeled	26	180,788	337.11	(5.26)
190	Loin, tenderloin, 2-3 lbs.	17	44,092	667.42	13.87
190	Loin, tenderloin, 3-4 lbs.	46	84,797	650.25	8.49
190	Loin, tenderloin, 4-5 lbs.	111	150,894	760.36	(31.51)
190	Loin, tenderloin, 5-up lbs.	20	35,412	675.08	(71.75)
193	Flank, flank steak	59	54,478	480.37	51.67
	Flank, rough	53	59,995	340.65	19.49
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	3	19,980	466.25	
112	Rib, ribeye roll, 8-10 lbs.	8	11,577	473.24	-17.5
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.	8	4,213	505.38	9.72
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	8	25,500	404.47	20.10
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	14	7,910	368.93	7.69

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	808	126.00	206.50	149.81
	Trmd Sparerib - LGT, FZN	100	120.00	141.30	131.11
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	8	146.38	209.00	169.96
	Trmd Sparerib - LGT Combo	154	111.50	145.00	133.99
	Trmd Sparerib - LGT, 1 PC VAC	3	155.00	172.98	162.92
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,415	104.56	176.00	146.91
	Trmd Sparerib - MED, FZN	51	145.99	167.04	148.77
	Trmd Sparerib - MED, Poly	26	172.50	196.18	187.78
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	104	112.00	148.00	143.28
	Trmd Sparerib - MED, 1 PC VAC	34	140.00	215.50	166.03
	Trmd Sparerib - MED, 1 PC VAC, FZN				
U67	St Louis Spareribs, VAC	351	287.00	400.00	326.65
	St Louis Spareribs, VAC, FZN	88	260.00	430.00	326.74
	St Louis Spareribs, POLY	17	379.50	383.50	381.48
	St Louis Spareribs, POLY, FZN	280	300.72	435.70	372.58
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	209	167.10	270.50	192.05
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	81	60.75	71.00	63.78
	20-23# Trmd Selected Ham	726	46.50	83.80	57.73
U62	23-27# Trmd Selected Ham	7,491	46.50	79.00	58.79
	17-20 Ham Boxed	26	105.00	149.59	133.05
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	45	76.77	170.98	126.80
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	136	78.15	164.89	99.43
	23-27 Ham Boxed, FZN	29	78.70	80.00	79.52
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	66	62.50	155.00	114.28
	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	79	199.00	279.38	209.76
	4 Muscle Ham to Blue	18	220.00	235.00	229.62
	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	32	187.67	210.00	202.01
	Rollout Ham Bnls Boxed	90	195.25	263.50	202.25
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	7	171.75	258.50	221.77
	2pc	180	191.00	226.50	197.80
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	635	186.70	229.00	200.05
	Outsides	597	186.70	242.00	201.76
	Knuckles	390	186.00	232.50	194.42
	Lite Butt	23	186.70	216.50	195.79
	Insides (RED) Combo	580	183.91	275.50	215.61
	Outsides (RED) Combo	250	183.91	232.00	209.58
	Knuckles (RED) Combo	315	180.91	232.00	205.58
	Lite Butt (RED) Combo				
	Inner Shank	27	87.91	188.50	101.76
	Outer Shank	94	76.65	133.00	84.72
	Insides Boxed	9	227.50	240.00	233.80
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	2	321.80	322.59	322.39
	Shanks Bone In	11	71.00	106.25	83.79
	Shanks Bone In Boxed	13	97.00	204.50	143.96
	Shanks Bone In Boxed, FZN	6	90.00	144.00	119.98
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	726	133.50	223.00	145.64
	Derind Belly 13-17#	1,426	133.50	238.00	148.68
	Derind Belly 17-19#	717	129.75	176.02	132.39
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	57	202.00	310.00	248.65
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	14	154.50	251.20	212.27
	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#	6	137.50	144.50	141.14
U48	Skin-on Belly 12-14#	14	130.00	141.50	132.90
U49	Skin-on Belly 14-16#	19	130.00	157.00	149.05
	Skin-on Belly 16-18#	17	130.00	161.76	147.77
	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	382	166.84	313.93	231.29
	Skin-on Belly 10-12# Boxed, FZN	11	174.37	238.00	215.40
	Skin-on Belly 12-14# Boxed	36	164.72	330.68	218.13
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	124	57.70	107.00	68.58
	Skinned Boxed	29	56.92	127.00	77.23
	Skinned Boxed, FZN	121	58.82	156.28	96.31
	Skin On Combo	119	32.00	108.00	46.06
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BN#	TRIM				
	42% Trim Combo	697	28.15	50.50	33.84
	65% Trim Combo				
U57	72% Trim Combo	2,584	56.49	100.75	64.07
	85% Trim Combo				
	42% Trim Boxed	143	41.00	79.00	61.98
	42% Trim Boxed, FZN	265	30.00	123.00	50.47
	65% Trim Boxed				
	72% Trim Boxed	121	75.60	117.25	101.34
	72% Trim Boxed, FZN	101	85.00	148.00	88.65
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,135	42.47	102.00	71.08
	Picnic Meat Boxed Cushion Out	181	74.00	170.33	98.77
	Picnic Meat Boxed Cushion Out, FZN	62	74.00	116.47	87.30
	Picnic Meat Combo Cushion In	31	89.00	123.32	101.17
	Picnic Meat Boxed Cushion In	11	102.85	119.50	109.99
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	336	30.64	94.53	40.35
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	55	105.00	160.00	114.27
	Blade Meat Boxed	20	105.95	149.80	145.17
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	205	59.50	90.24	76.00
	72% Ham Trim Boxed				
	90% Ham Trim Combo	68	81.16	201.00	119.81
	VARIETY				
	Untrimmed Neckbones Gas	89	77.63	95.00	86.26
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	170	39.87	112.95	81.91
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	309	62.00	95.00	80.70
	Trimmed Neckbones Poly, FZN	119	50.40	86.00	58.84
U51	Untrimmed Neckbones Poly	136	60.00	114.25	91.84
	Untrimmed Neckbones Poly, FZN	40	65.00	86.75	71.48
	Trimmed Neckbones Combo	231	37.00	63.00	48.16
	Untrimmed Neckbones Combo	235	38.50	73.50	51.46
	Breast Bones Poly				
	Breast Bones Poly, FZN	52	86.85	112.00	103.67
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	11	105.00	120.00	116.54
	Brisket Bones, Full Cut, 30#, FZN	76	103.00	150.00	131.08
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	109	129.50	187.28	146.71
	Tails, Gas				
	Tails, Gas, FZN				
	Tails, Combo	54	58.50	151.00	117.98
U54	Front Feet, Poly	38	83.00	164.50	145.71
	Front Feet, Poly, FZN	160	52.00	136.43	83.45
	Front Feet, Combo	91	67.00	131.02	100.54
	Front Feet, Gas	9	106.25	124.00	109.97
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	174	51.00	151.75	65.50
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	15	85.00	120.00	99.45
	Hocks, Picnic, Poly, FZN	13	80.00	145.00	108.21
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	53	73.50	115.80	91.66
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	10	90.00	135.75	108.67
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	29	72.75	100.00	81.75
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	17	150.50	152.75	152.10
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	76	110.75	201.00	135.18
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	81	143.00	199.00	158.76
	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	299	123.75	192.00	141.63
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	10	259.00	266.00	259.81
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	11	223.50	262.00	246.55
	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				
	AI Backribs 2.0#/up 1 Pc Vac, FZN				
	AI SS Smoker Trim Picnic VAC	492	81.00	99.00	92.79
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	26	104.50	109.50	107.62
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	25	131.50	281.00	169.87
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	46	98.75	107.00	99.62
	AI 1/4 Trim Butt VAC, FZN				
	AI 1/4 Trim Butt 1 Pc VAC				
	AI 1/4 Trim Butt 1 Pc VAC, FZN				
	AI 1/8 Trim Steak Ready Butt Vac				
	AI 1/8 Trim Steak Ready Butt Vac, FZN				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT				
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	53	145.00	148.00	147.26
	AI Trmd Sparerib - MED, FZN	205	121.24	133.45	128.65
	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 5.04 per cwt live, down -0.04 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 6.81
 (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	1.0	62.00		62.00
	single slashed, export				
	multi slashed, export				
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean				
	partial lean w/mask				
	STOMACHS, scalded, small box				
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: August 9, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				31.44
	Butt Skins, thick, combo				28.11
	Butt Skins, thin, combo				28.25
	Picnic Skins, combo				19.74
	Ham Skins, combo				23.45
	Belly Skins, combo				33.45
	Jowl Skins, combo				17.30
	Mixed Skins, combo				20.69

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	19.0	44.34	-3.99	46.00
Yellow grease (truck)				
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				62.00
Renderer bleachable <.15%				
Choice white grease	4.0	53.00		53.00
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	2.0	78.00		78.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	14.0	330.00		330.00
Ruminant Panhandle, Domestic	8.0	230.00	-5.00	231.25
PORK Meat/Bmeal, 50% pro/ton				
Central	5.0	155.00	-10.00	160.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	4.0	750.00		750.00
Panhandle				600.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	5.0	765.00	-10.00	781.25
ECB				800.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

November 29, 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)		
			Percent Le: 49-50%	51-52%	53-54%
11/26/2021	148,372	217.62	67.24	69.11	70.90
11/24/2021	75,156	214.46	67.87	69.71	71.47
11/23/2021	82,895	213.96	68.83	70.68	72.45
11/22/2021	73,438	213.43	70.16	71.96	73.68
11/19/2021	126,273	216.78	69.98	71.82	73.57
11/18/2021	84,351	216.10	69.65	71.49	73.27

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

11/19/2021	452,627	215.53	71.15	73.00	74.78
10/29/2021	439,480	215.09	76.79	78.66	80.45
11/27/2020	409,786	215.94	63.92	65.74	67.47

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: October 2021

1,935,802	214.14	82.99	84.87	86.67
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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	6.0	43.00	
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	14.00	
Branded Cow, River	6.0	15.00	
Native Cow			
Dairy Cow	6.0	25.00	
Dairy Cow, Southwest	6.0	24.00	
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: 11/20/2021

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	9.71%	15.51%	3.73%	9.92%	14.31%
Choice	71.16%	69.28%	64.59%	73.08%	71.49%
Select	16.12%	11.68%	29.42%	14.20%	8.36%
Other	3.02%	3.53%	2.27%	2.81%	5.84%
	Nebraska	Kansas	Texas		
Prime	12.57%	5.79%	3.73%		
Choice	73.30%	72.65%	64.59%		
Select	10.59%	18.88%	29.42%		
Other	3.54%	2.68%	2.27%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 29.52%

Percentage of cattle offered under Schedule GLA identified: 71.10%

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

USDA IMPORT MEAT TRADE (East and West Coasts)

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

	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	0-15 Days		0-15 Days	
95%	316.00	-0.75		
COW MEAT:				
95%	315.00	-1.00		
90%	294.00	2.50		
CFM Fores 85 %	270.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	270.00	1.00		
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	Change		Change	
BULL MEAT:	16-45 Days		16-45 Days	
95%	320.00	1.75	328.50	8.50
COW MEAT:				
95%	319.50	1.75		
90%	297.50	4.50		
CFM Fores 85 %	271.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	270.50	1.25		
Beef Trim 80%				
Beef Trim 75%				

URUGUAY - FOB AND TIS

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

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For the Week of 11/29/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	75.00	23.96	(0.15)
Choice			
Select	(24.00)	(8.00)	(16.25)
Standard	(53.00)	(10.00)	(31.36)
CAB	2.00	8.00	4.57
All Natural	24.00	50.00	31.45
NHTC	19.00	26.00	22.67
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(35.00)
Hardbone	(55.00)	(20.00)	(35.44)
Dark Cutter	(55.00)	(20.00)	(35.83)
Over 30 Months	(100.00)		(20.00)
*Cutability Yield:			
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)
Weight:			
400-500 lbs	(40.00)		(27.14)
500-550 lbs	(40.00)		(20.50)
550-600 lbs	(35.00)		(11.57)
600-900 lbs			
900-1000 lbs	(15.00)		(1.07)
1000-1050 lbs	(20.00)		(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				142.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
HEARTS, regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded	8.0	250.00		250.00
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				
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 15.08 per cwt. up 0.36 when compared to last week.

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

For Week Ended 11/26/2021

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range	Wtd Avg	
CHEEK MEAT, Trimmed	2.8	279.00	389.00	302.75
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	3.4	96.00	115.00	98.82
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.5		215.00	215.00
KIDNEYS, Export	3.5	30.00	44.00	33.14
LIPS, unscalded	1.8	187.00	236.00	206.11
LIVERS, Regular, bulk-pack	0.5		71.00	71.00
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	0.4	52.00	59.00	55.50
LIVERS, Regular, 2/box, export	5.0	48.00	50.00	49.00
MELTS,				
OXTAILS, Regular, small box	0.3		703.00	703.00
SALIVARY GLANDS				
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW	0.6		852.00	852.00
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.2		886.00	886.00
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	0.4		856.00	856.00
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	1.0		32.00	32.00
TRIPAS	0.4	162.00	166.00	164.00
TRIPAS, bleached, scalded, edible	1.2	151.00	159.00	154.50
TRIPAS, blchd, scld/w honeycomb				
TRIPAS, bleached, scalded, edible exp	3.0	123.00	124.00	123.67
TRIPAS, unbleached, scalded, edible				
TRIPAS, honeycomb bleached				
TRIPAS, honeycomb unbleached				
TRIPAS, omasum unbleached				
WEASAND MEAT				