

# 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: April 10, 2021

VOLUME 23, No. 15

WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	4/5	105,000	2,000	331,000	9,000
TUESDAY (Est)	4/6	120,000	2,000	482,000	7,000
WEDNESDAY (Est)	4/7	120,000	2,000	494,000	6,000
THURSDAY (Est)	4/8	119,000	1,000	492,000	7,000
FRIDAY (Est)	4/9	111,000	1,000	485,000	6,000
SATURDAY (Est)	4/10	66,000		209,000	
<b>TOTAL FOR THE WEEK:</b>		641,000	8,000	2,493,000	35,000
<b>CHANGE FROM PREV WK:</b>		32,000		30,000	-1,000

*(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	452.66	410.42
	Primal Chuck	202.44	201.03
	Primal Round	196.52	197.02
	Primal Loin	386.67	368.04
	Primal Brisket	230.05	225.84
	Primal Short Plate	179.29	179.29
	Primal Flank	129.34	130.91

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					<b>266.09</b>	<b>256.85</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>19.23</b>	<b>17.20</b>

**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	337.51	loads	13,500,574	pounds
Select Cuts	63.97	loads	2,558,608	pounds
Trimming	70.46	loads	2,818,593	pounds
Ground Beef	71.35	loads	2,854,146	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	67	255,386	950.00	1129.00	1055.81
U16	112A	3	Rib, ribeye, bnls, heavy	170	284,509	921.00	1180.00	1042.79
	113C	1	Chuck, semi-bnls, neck/off	22	88,288	266.00	318.87	301.33
U3	114	1	Chuck, shoulder clod	53	443,966	212.09	295.00	240.00
U81	114A	3	Chuck, shoulder clod, trmd	91	673,046	251.00	318.00	281.83
U18	114D	3	Chuck, clod, top blade	41	65,859	405.00	450.00	423.77
U19	114E	3	Chuck, clod, arm roast	36	122,273	340.70	402.00	351.67
U20	114F	5	Chuck, clod tender (IM)	60	39,917	545.00	662.66	605.06
U80	116A	3	Chuck, roll, 1x1, neck/off	138	863,744	330.00	372.50	343.21
U36	116B	1	Chuck, chuck tender (IM)	98	501,267	248.00	295.25	267.69
U5		3	Chuck roll, retail ready	21	123,260	365.50	409.40	377.50
	116G	4	Chuck, flap (IM)	45	62,986	609.85	701.50	647.65
U7	120	1	Brisket, deckle-off, bnls	154	584,105	251.00	400.00	342.35
U82	120A	3	Brisket, point/off, bnls	32	36,216	535.00	621.00	573.58
U9	123A	3	Short Plate, short rib	83	235,610	440.87	580.00	492.62
	130	4	Chuck, short rib	101	213,153	425.00	500.57	459.32
	160	1	Round, bone-in	9	4,633	259.00	279.00	267.19
U11	161	1	Round, boneless	7	7,823	268.75	280.40	272.53
U12	167A	4	Round, knuckle, peeled	151	561,066	267.50	303.40	282.09
U13	168	1	Round, top inside round	48	358,432	255.00	275.00	267.81
U84	168	3	Round, top inside round	108	1,271,943	246.00	301.50	267.07
U90	169	5	Round, top inside, denuded	45	269,876	301.70	357.00	311.87
	169A	5	Round, top inside, cap off	26	302,050	340.00	432.00	380.71
		3	Round, top inside, side off	7	61,468	328.00	340.00	335.31
U14	170	1	Round, bottom gooseneck	21	35,766	224.53	251.00	237.86
U31	171B	3	Round, outside round	147	850,703	233.00	269.00	247.13
U15	171C	3	Round, eye of round (IM)	188	575,084	255.54	317.26	271.64
U88	174	3	Loin, short loin, 0x1	110	617,423	701.66	851.32	763.32
	175	3	Loin, strip loin, 1x1	12	119,619	692.00	770.00	733.17
U32		1	Loin, strip loin bnls, 1x1	8	5,853	594.60	819.00	728.68
U87	180	3	Loin, strip, bnls, 0x1	177	565,779	837.00	1009.21	875.59
U22	184	1	Loin, top butt, bnls, heavy	10	10,556	355.00	475.42	381.13
U89	184	3	Loin, top butt, boneless	149	759,723	358.99	485.70	428.12
	184B	3	Loin, top butt, CC (IM)	21	85,591	525.00	669.00	637.06
U29	185A	4	Loin, bottom sirloin, flap	66	162,536	725.00	914.11	827.15
U34	185B	1	Loin, ball-tip, bnls, heavy	56	176,081	290.00	402.00	357.02
U27	185C	1	Loin, sirloin, tri-tip (IM)	43	77,092	370.00	484.10	397.78
	185D	4	Loin, tri-tip, pld (IM)	20	21,939	522.00	627.50	580.05
U28	189A	4	Loin, tndrloin, trmd, heavy	143	269,875	1180.00	1403.50	1308.14
U86	191A	4	Loin, butt tender, trimmed	28	44,689	1138.00	1300.00	1221.69
U21	193	4	Flank, flank steak (IM)	85	105,396	530.00	615.25	574.44

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	18	21,050	799.75	954.00	829.27
U2	112A	3 Rib, ribeye, bnls, light	37	208,999	890.00	1082.00	955.73
U16	112A	3 Rib, ribeye, bnls, heavy	47	109,406	891.00	1057.00	967.08
	113C	1 Chuck, semi-bnls, neck/off	9	26,895	293.47	315.71	304.23
U3	114	1 Chuck, shoulder clod	11	20,257	219.78	265.25	242.33
U81	114A	3 Chuck, shoulder clod, trmd	21	83,322	251.00	350.00	275.12
U18	114D	3 Chuck, clod, top blade	5	17,716	293.00	325.00	305.88
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	7	3,750	487.00	662.66	616.08
U80	116A	3 Chuck, roll, lxl, neck/off	45	390,374	315.00	384.00	336.65
U36	116B	1 Chuck, chuck tender (IM)	19	57,668	257.00	289.70	269.13
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	29	29,303	440.00	649.86	495.51
U7	120	1 Brisket, deckle-off, bnls	26	75,368	285.00	371.00	337.41
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	25	52,865	341.00	537.50	454.96
	130	4 Chuck, short rib	17	12,323	410.00	474.55	444.88
	160	1 Round, bone-in	3	1,654	260.00	270.00	266.43
U11	161	1 Round, boneless	5	6,939	266.00	280.00	275.62
U12	167A	4 Round, knuckle, peeled	25	72,970	269.00	300.00	281.34
U13	168	1 Round, top inside round	4	7,382	260.90	270.00	262.54
U84	168	3 Round, top inside round	25	139,036	257.13	305.00	271.51
U90	169	5 Round, top inside, denuded	7	9,305	308.61	333.00	311.00
	169A	5 Round, top inside, cap off	7	17,258	340.00	394.70	370.97
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	15	110,919	213.26	253.90	238.12
U31	171B	3 Round, outside round	44	233,763	230.00	264.70	244.43
U15	171C	3 Round, eye of round (IM)	26	43,104	267.00	311.94	276.60
U88	174	3 Loin, short loin, 0x1	23	23,152	665.00	776.30	732.40
	175	3 Loin, strip loin, lxl					
U32		1 Loin, strip loin bnls. lxl					
U87	180	3 Loin, strip, bnls, 0x1	51	88,339	752.00	900.00	835.18
U22	184	1 Loin, top butt, bnls, heavy	8	14,631	355.00	428.00	410.93
U89	184	3 Loin, top butt, boneless	28	79,299	335.00	452.00	428.82
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	16	15,762	736.27	876.00	810.79
U34	185B	1 Loin, ball-tip, bnls, heavy	14	26,951	278.30	359.70	324.17
U27	185C	1 Loin, sirloin, tri-tip (IM)	20	66,414	309.61	400.00	325.78
	185D	4 Loin, tri-tip, pld (IM)	5	3,995	464.80	517.90	487.08
U28	189A	4 Loin, tndrloin, trmd, heavy	31	41,747	1151.66	1369.00	1219.59
U86	191A	4 Loin, butt tender, trimmed	15	32,065	1040.00	1368.50	1157.32
U21	193	4 Flank, flank steak (IM)	20	39,744	537.30	614.89	577.69
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	87	228,269	525.00	603.85	560.10
	121C	4 Plate, Outside Skirt (IM)	71	73,221	790.00	1007.55	889.87
	121E	6 Outside Skirt, pld (IM)	22	28,706	999.78	1105.00	1058.93
U35		Cap, Wedge Meat & (IM) Lean	102	375,818	265.44	342.00	302.53
		Pectoral Meat	90	606,096	275.69	334.00	301.69
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	75	527,616	130.00	189.25	146.88
		Ground Beef 75%	6	51,222	150.50	203.00	171.62
U26		Ground Beef 81%	129	1,124,456	166.00	209.20	183.18
		Ground Beef 85%	4	15,429	232.00	254.00	245.80
		Ground Beef 90%	23	48,074	254.30	312.00	290.86
U23		Ground Beef 93%	28	72,123	291.17	332.00	309.84
U30		Ground Beef Chuck 80%	39	202,215	188.00	227.00	201.66
U33		Ground Beef Round 85%	23	71,763	236.17	272.00	254.89
U37		Ground Beef Sirloin 90%	5	8,037	316.00	325.00	316.82
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	17	169,360	131.98	161.23	142.89
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	41	419,784	170.00	215.00	186.64
		Blended Ground Beef 85%	16	56,381	208.70	273.12	229.97
		Blended Ground Beef 90%	54	59,620	271.23	312.00	287.98
		Blended Ground Beef 93%	5	14,380	282.00	319.76	284.18
		Blended Ground Beef Chuck 80%	4	6,606	178.23	200.00	189.48
		Blended Ground Beef Round 85%					
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	93	2,818,593	62.00	96.00	83.25
		Frozen 50% lean trimmings					
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>							
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>				
		1. 3/4" (19mm)				1.0"	
		2. 1/4" (6mm)				1/2"	
		3. 1/8" (3mm)				1/4"	
		4. Practically free (75% surface lean exposed)				1/8"	
		5. Peeled/Denuded				1/8"	
		6. Peeled/Denuded, surface membrane removed				1/8"	
<i>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</i>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	215.02	204.58		
Change =>	11.85	11.20		
Index Reflects the Equivalent of 158,959 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	175.95	164.30		
DEMAND (box):	254.08	244.85		
Current Spread	-78.13	-80.55		
Grading % Brkdwn:	87.85%	12.15%		
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
	-27.14	-16.04	-4.64	-16.07
Prime 1-3	15.41	203.29	214.39	230.43
Certified	5.94	193.82	204.92	220.96
Choice 1	3.69	191.57	202.67	218.71
Select 1	-7.40	180.48	191.58	207.62
Stndrd 1-3	-27.40	160.48	171.58	187.62
Prime 4	2.81	190.69	201.79	217.83
Choice 4	-11.23	176.65	187.75	203.79

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 10.70 per cwt up 0.24 from last week and up 2.69 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	98.42 loads	3,936,671 pounds
National	230.16 loads	9,206,327 pounds
East Coast	21.18 loads	847,018 pounds
West Coast	40.10 loads	1,604,045 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	8	235,773	242.50	246.00 245.49
	Frozen 92-94%				
U6	Fresh 90%	31	1,120,531	231.00	242.00 233.54
	Frozen 90%				
U24	Fresh 85%	56	1,970,442	200.00	224.00 206.38
	Frozen 85%				
	Fresh 81%	6	252,000	177.00	178.00 177.33
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	10	247,585	90.00	117.76 111.27
	Frozen 65%	4	110340	115.00	128.29 122.79
	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%	13	360,220	242.00	246.00 244.32
	Frozen 92-94%				
	Fresh 90%	66	1,919,020	231.00	242.00 233.86
	Frozen 90%				
	Fresh 85%	102	3,111,667	199.00	224.00 206.99
	Frozen 85%				
	Fresh 81%	6	252,000	177.00	178.00 177.33
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	21	577,847	90.00	118.00 113.94
	Frozen 65%	6	166980	115.00	128.29 120.15
	Fresh 50%	93	2,818,593	62.00	96.00 83.25
	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%	5	124447	242.00	243.50 242.09
	Frozen 92-94%				
	Fresh 90%	18	571,955	232.00	236.61 233.97
	Frozen 90%				
	Fresh 85%	7	139,576	200.22	211.00 206.69
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%				
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - West Coast**

		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%				
	Frozen 92-94%				
	Fresh 90%	17	226534	233.00	239.00 235.17
	Frozen 90%				
	Fresh 85%	39	1,001,649	199.00	213.00 208.25
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	11	330,262	107.25	118.00 115.94
	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:		\$190.71	
Change from prior day:			
Item	Price	Value	Change
90% lean	233.86	130.59	1.30
100% lean inside round	357.13	8.29	0.06
100% lean, flats and eyes	335.78	7.79	0.02
100% lean, S.P.B.	337.09	16.85	(0.22)
Chuck Tender	270.87	2.71	0.08
Knuckle	272.58	6.9	0.43
Tenderloin 4-7 lbs.	425.47	2.26	0.28
Tenderloin 2-3 lbs.	458.04	3.39	0.28
Ribeye Roll 3-4 lbs.	292.00	3.07	0.01
Ribeye Roll 4-6 lbs.	288.27	2.13	0.05
Ribeye Roll 6-8 lbs.	344.00	2.51	
Ribeye Roll 8up lbs.	339.18	1.42	0.10
Flank Steak	35.78	0.16	0.02
Kidney, Edible	35.01	0.81	
Fat, inedible	7.64	1.83	(0.17)
Bone			

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	19.67 loads	786,916 pounds
Cutter/Canner Cuts	4.88 loads	195,029 pounds
Boner/Breaker/Cutter/Canner	20.02 loads	800,638 pounds
100% Lean Items	20.21 loads	808,360 pounds
Frozen Cuts	1.23 loads	49,268 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.	14	25,363	342.51	5.29
112	Rib, ribeye roll, 8-10 lbs.	58	67,463	384.63	23.88
112	Rib, ribeye roll, 10-up lbs.	51	88,738	393.7	7.11
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	16,641	685.7	128.54
112A	Rib, ribeye roll-lip-on, 8-up lbs.	27	58,842	770.42	188.23
	Chuck, boneless 85%				
120	Chuck, brisket	12	31,341	266.44	12.13
168	Round, top inside, 10-dn lbs.	10	35,694	263.70	4.25
168	Round, top inside, 10-up lbs.	4	18,079	309.53	41.21
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	19	174,396	348.76	1.02
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	3	8,941	314.56	1.00
171C	Round, eye of round	74	85,842	307.91	21.35
	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.	47	98,663	448.08	6.57
182	Loin, sirloin butt				
184	Loin, top sirloin butt	12	18,413	323.86	36.36
185A	Loin, bottom sirloin butt flap, bnls.	31	56,051	522.95	39.91
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	57	193,829	288.76	9.82
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	19	245,797	354.36	2.94
	Inside round - Boxed	28	27,167	382.19	10.73
	Outside round	4	28085	336.9	
	Eye of round	14	22,585	352.47	7.76
	Flats and eyes - Combo	14	216,716	333.9	(0.70)
	Flats and eyes - Boxed				
	Striploin	9	211,267	390.45	19.84
	S.P.B. - Combo	9	56,743	337.09	(4.22)
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>					
116B	Chuck, chuck tender	44	109,609	270.87	7.57
167A	Round, knuckle, peeled	25	164,403	272.58	16.98
190	Loin, tenderloin, 2-3 lbs.	12	40,153	425.47	51.29
190	Loin, tenderloin, 3-4 lbs.	52	91,380	458.04	37.43
190	Loin, tenderloin, 4-5 lbs.	124	150,424	564.83	78.08
190	Loin, tenderloin, 5-up lbs.	25	32,367	467.26	10.87
193	Flank, flank steak	66	79,298	345.7	21.69
	Flank, rough	62	133,004	243.05	(5.45)
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	7	27,950	333.31	-0.59
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	8,432	277.02	(10.62)
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	6	9,856	286.7	25.04

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUP

Based on negotiated prices and volume of pork cuts delivered within 0-14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Calculations for a 215 lb Pork Carcass. 55-56% lean, 0.55"-0.70" BF last rib

Weekly Average Loads	Weekly Estimated Primal Cutout						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
4/10/2021	110.71	93.27	108.37	73.83	199.43	86.80	200.71
Change:	2.30	-1.39	4.10	-1.10	14.16	.11	6.72
<b>Total Load Count (Cuts, Trimmings, Processed):</b>			1696.97				

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	451.66 loads	18,066,364 pounds
Butt	282.37 loads	11,294,966 pounds
Picnic	153.84 loads	6,153,599 pounds
Rib	173.85 loads	6,954,099 pounds
Ham	281.56 loads	11,262,518 pounds
Belly	58.58 loads	2,343,303 pounds
Trimmings	178.33 loads	7,133,322 pounds
Variety	70.33 loads	2,813,259 pounds
Added Ingrid	43.95 loads	1,758,178 pounds

BP#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,091	90.95	124.26	105.77	
	1/4 Trimmed Loin VAC, FZN	164	95.00	115.00	100.08	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,473	77.00	111.50	86.62	
	1/8 Trimmed Loin VAC	2,384	90.95	136.76	111.12	
	1/8 Trimmed Loin VAC, FZN	5	94.00	100.00	97.48	
	1/8 Trimmed Loin Paper	36	112.50	144.25	124.66	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	752	80.00	110.05	89.37	
	Bone-in CC, Tender-in Loin VAC	358	139.00	180.00	153.53	
	Bone-in CC, Tender-in Loin VAC, FZN	10	100.00	118.00	116.52	
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	316	129.00	183.25	155.64	
	B-In CC, Tender-in, FLON Loin, FZN					
	Bnls CC Strap-on	2,758	91.25	165.38	121.73	
	Bnls CC Strap-on, FZN	89	100.00	119.00	117.05	
	U55	Bnls CC Strap-off	1,587	91.25	186.00	156.57
		Bnls CC Strap-off, FZN	30	105.00	160.00	119.29
		Bnls CC Strap-on, 1/2 cut	30	126.62	143.00	139.15
Bnls CC Strap-on, 1/2 cut, FZN		3	112.00	115.00	112.47	
Bnls CC Strap-off, 1/2 cut		24	167.00	175.73	172.61	
Bnls CC Strap-off, 1/2 cut, FZN						
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,193	99.00	192.50	129.19	
	Boneless Sirloin, FZN					
	Boneless Sirloin, Combo	367	111.00	150.50	125.14	
	Bone-in Sirloin	1,054	70.95	100.70	80.79	
	Bone-in Sirloin, FZN	21	71.50	73.25	71.77	
	Blade Ends	78	76.00	106.50	86.02	
U41	Blade Ends, FZN					
	Tenderloin	536	193.95	243.00	220.69	
U64	Tenderloin, FZN	5	175.00	200.00	182.38	
	Tenderloin, 1 pc vac	11	270.00	270.75	270.39	
	Tenderloin, 1 pc vac, FZN					
	Butt Tender					
	Butt Tender, FZN					
U42	Backribs 2.0#/up	1,221	320.37	380.00	339.07	
	Backribs 2.0#/up, FZN	61	241.20	340.70	299.66	
	Backribs 2.0#/up 1 Pc Vac	300	317.04	400.00	362.74	
	Backribs 2.0#/up 1 Pc Vac, FZN	978	251.05	379.63	314.94	
	Riblets					
	Riblets, FZN	38	81.50	125.00	94.02	
U50	1/4 Trim Butt VAC	4,899	92.25	143.42	111.06	
	1/4 Trim Butt VAC, FZN	486	85.73	122.50	104.95	
	1/4 Trim Butt Paper	54	128.50	143.50	132.08	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	614	96.75	123.50	104.81	
	1/4 Trim Butt 1 Pc VAC	162	91.36	131.91	116.21	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	172	100.00	153.50	119.43	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	5	126.50	152.00	143.90	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	12	103.25	108.75	105.42	
	1/8 Trim Butt 1 Pc VAC	277	100.22	144.33	112.55	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	52	121.50	129.00	123.88	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	54	102.79	138.16	135.03	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	248	121.89	141.91	129.56	
	1/8 Trim Steak Ready Butt Vac, FZN	6	95.00	117.25	112.94	
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,037	118.00	147.05	130.25	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,898	120.00	182.44	163.09	
	1/4 Trim Bnls Butt VAC, FZN	72	100.00	177.00	141.15	
	1/4 Trim Bnls Butt Poly	9	162.09	175.50	169.39	
	1/4 Trim Bnls Butt Poly, FZN					
	1/4 Trim Bnls Butt Combo	52	137.75	175.00	155.10	
	1/4 Trim Bnls Butt 1 Pc VAC	95	120.00	217.00	158.98	
1/4 Trim Bnls Butt 1 Pc VAC, FZN						
Bnls CT Butt 1 Pc VAC	26	193.50	302.55	240.18		
Bnls CT Butt 1 Pc VAC, FZN	48	199.00	229.01	203.96		
U50	<b>PICNIC</b>					
	RS Smoker Trim Picnic Combo	1,103	66.50	95.13	71.48	
	SS Smoker Trim Picnic VAC	1,675	70.85	116.26	80.40	
	SS Smoker Trim Picnic VAC, FZN	224	83.10	88.00	87.86	
	SS Smoker Trim Picnic Paper/Poly	44	90.50	107.25	95.94	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	559	58.20	93.00	73.88	
	SS Smoker Trim Picnic 1 Pc Vac	353	73.75	116.50	94.42	
	SS Smoker Trim Picnic 1 Pc Vac, FZN					
	Picnic Cushion Meat Vac	1,631	101.25	194.98	140.82	
	Picnic Cushion Meat Vac, FZN					
	Picnic Cushion Meat Poly	32	139.50	168.13	151.30	
	Picnic Cushion Meat Poly, FZN	68	112.00	149.70	145.03	
Picnic Cushion Meat Combo	459	130.00	155.00	139.03		

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,013	168.00	269.50	214.21
	Trmd Sparerib - LGT, FZN	78	179.00	219.00	201.33
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	43	173.50	221.91	196.62
	Trmd Sparerib - LGT Combo	232	162.00	212.25	190.67
	Trmd Sparerib - LGT, 1 PC VAC	7	205.00	232.36	222.38
	Trmd Sparerib - LGT, 1 PC VAC, FZN	165	204.00	240.00	204.18
U45	Trmd Sparerib - MED	1,379	168.00	234.00	213.31
	Trmd Sparerib - MED, FZN	371	167.91	233.03	180.35
	Trmd Sparerib - MED, Poly	32	236.50	253.50	246.82
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	126	197.00	210.00	205.26
	Trmd Sparerib - MED, 1 PC VAC	105	203.35	277.50	216.64
	Trmd Sparerib - MED, 1 PC VAC, FZN	98	218.36	224.79	224.69
U67	St Louis Spareribs, VAC	1,004	231.67	350.00	292.36
	St Louis Spareribs, VAC, FZN	377	196.00	330.50	284.52
	St Louis Spareribs, POLY	47	301.50	326.50	315.24
	St Louis Spareribs, POLY, FZN	1,426	180.60	385.00	270.24
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	446	218.97	304.50	235.67
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
<b>HAM</b>					
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	158	77.75	88.00	79.50
	20-23# Trmd Selected Ham	581	74.50	93.07	79.41
U62	23-27# Trmd Selected Ham	7,739	70.08	92.36	79.73
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	43	99.07	171.50	131.35
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	89	91.11	152.50	107.47
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	26	78.50	135.00	122.10
	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	108	167.00	223.00	202.44
	4 Muscle Ham to Blue	208	168.50	215.00	202.64
	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	104	112.95	195.00	138.98
	Rollout Ham Bnls Boxed	55	149.00	277.13	155.80
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	4	177.75	239.50	213.83
	2pc	25	170.00	175.00	170.83
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	376	152.00	182.00	165.39
	Outsides	353	152.00	182.00	164.81
	Knuckles	448	150.70	180.39	157.22
	Lite Butt	22	152.00	169.09	162.11
	Insides (RED) Combo	459	163.00	245.00	171.04
	Outsides (RED) Combo	240	163.00	174.00	168.23
	Knuckles (RED) Combo	35	163.00	183.90	175.98
	Lite Butt (RED) Combo	20	166.75	169.02	168.19
	Inner Shank	12	115.00	169.09	140.96
	Outer Shank	88	128.00	163.00	150.57
	Insides Boxed	11	180.00	224.50	196.86
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	2	314.40	315.55	314.98
	Shanks Bone In	18	74.75	140.00	129.01
	Shanks Bone In Boxed	14	86.00	184.50	136.40
	Shanks Bone In Boxed, FZN	9	90.00	142.00	114.01
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	94	240.36	280.00	255.47
	Derind Belly 13-17#	1,353	231.04	278.00	242.54
	Derind Belly 17-19#	252	223.29	279.78	232.09
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	78	247.71	368.55	334.22
	Derind Belly 9-13# Boxed, FZN	5	150.00	300.00	177.16
	Derind Belly 13-17# Boxed	20	269.50	346.87	286.51
	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#	10	200.00	222.50	212.81
U49	Skin-on Belly 14-16#				
	Skin-on Belly 16-18#	33	207.00	212.00	207.97
	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	427	267.00	358.70	290.15
	Skin-on Belly 10-12# Boxed, FZN	8	195.00	281.00	243.65
	Skin-on Belly 12-14# Boxed	42	249.94	357.89	288.46
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
<b>JOWL</b>					
	Skinned Combo	51	104.00	118.00	115.59
	Skinned Boxed	4	112.00	118.00	113.62
	Skinned Boxed, FZN	84	81.00	144.46	93.20
	Skin On Combo	8	49.50	102.00	68.71
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,102	83.94	121.50	102.73
	65% Trim Combo				
U57	72% Trim Combo	2,144	117.09	165.00	133.93
	85% Trim Combo				
	42% Trim Boxed	37	108.00	140.00	122.47
	42% Trim Boxed, FZN	217	87.23	133.00	107.65
	65% Trim Boxed				
	72% Trim Boxed	91	140.00	165.00	152.34
	72% Trim Boxed, FZN	169	135.00	160.00	136.01
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	2,046	87.00	151.23	114.68
	Picnic Meat Boxed Cushion Out	270	115.00	155.13	129.63
	Picnic Meat Boxed Cushion Out, FZN	225	96.20	153.00	126.08
	Picnic Meat Combo Cushion In	71	108.70	162.50	141.60
	Picnic Meat Boxed Cushion In	4	108.70	133.00	116.80
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	262	27.00	90.11	42.17
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo				
	Blade Meat Boxed	24	151.70	166.00	159.69
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	268	129.00	146.42	136.12
	72% Ham Trim Boxed				
	90% Ham Trim Combo	112	149.10	176.60	171.39
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	69	67.25	115.25	75.35
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	207	41.22	131.33	75.54
	Trimmed Neckbones Gas, FZN	6	76.00	85.00	80.55
	Trimmed Neckbones Poly	270	41.00	102.00	68.99
	Trimmed Neckbones Poly, FZN	120	60.00	100.70	73.07
U51	Untrimmed Neckbones Poly	96	46.00	141.00	88.75
	Untrimmed Neckbones Poly, FZN	69	60.00	103.36	64.30
	Trimmed Neckbones Combo	129	34.50	88.98	56.55
	Untrimmed Neckbones Combo	354	26.75	60.00	38.19
	Breast Bones Poly				
	Breast Bones Poly, FZN	52	65.02	110.00	88.26
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	29	134.18	152.00	138.98
	Brisket Bones, Full Cut, 30#	16	101.00	105.00	103.69
	Brisket Bones, Full Cut, 30#, FZN	209	27.00	149.70	111.89
	Brisket Bones, Full Cut, Combo	18	91.00	101.00	95.44
	Tails, Poly				
	Tails, Poly, FZN	210	97.25	132.71	118.38
	Tails, Gas	10	109.00	134.00	122.52
	Tails, Gas, FZN				
	Tails, Combo	76	58.50	112.50	93.55
U54	Front Feet, Poly	25	83.00	167.26	129.58
	Front Feet, Poly, FZN	235	84.90	138.50	102.03
	Front Feet, Combo	11	68.50	120.98	92.51
	Front Feet, Gas	7	99.00	134.00	116.15
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	355	64.00	113.94	77.73
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	33	69.00	159.26	88.83
	Hocks, Picnic, Poly, FZN	14	80.00	116.00	111.93
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	139	67.50	111.98	77.43
	Front Feet, Split, Gas	6	119.00	157.75	153.60
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	15	115.00	157.71	128.35
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	76	98.75	123.00	108.41
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	21	135.25	159.00	142.55
	AI Bone-in CC, Tender-in Loin, VAC, F	5	100.00	108.00	103.09
	AI Bnls CC Strap On	101	118.79	186.00	131.83
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	318	135.75	185.00	140.88
	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	151	104.75	158.00	123.97
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	12	229.00	243.00	232.53
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	10	216.00	241.00	229.70
	AI Tenderloin, 1 pc vac, FZN	7	176.00	328.73	232.84
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	5	336.50	369.00	357.35
	AI Backribs 2.0#/up 1 Pc Vac, FZN	7	329.00	355.00	340.38
	AI SS Smoker Trim Picnic VAC	359	70.75	92.00	76.96
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	63	83.75	89.50	87.09
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	63	127.75	177.00	141.65
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	114	107.25	118.00	110.10
	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	195.00	227.00	201.87
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	132	198.00	222.50	202.47
	AI Trmd Sparerib - MED, FZN	247	123.46	133.74	130.24
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN				

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) – FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week was estimated at 4.84 per cwt live, down -0.01 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 6.54  
 (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				124.00
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb	1.0	160.00		160.00
	EARS, edible, export				
	HEARTS, slashed, domestic				
	single slashed, export				
	multi slashed, export				
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean				
	partial lean w/mask				
	STOMACHS, scalded, small box				
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: February 8, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				26.92
	Butt Skins, thick, combo				27.67
	Butt Skins, thin, combo				22.00
	Picnic Skins, combo				11.55
	Ham Skins, combo				17.53
	Belly Skins, combo				31.50
	Jowl Skins, combo				12.57
	Mixed Skins, combo				15.93

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)				48.00
Yellow grease (truck)				
Yellow grease ECB	4.0	41.00		41.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	5.0	54.00	-2.00	54.50
Renderer bleachable <.15%	3.0	53.00		53.00
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	4.0	58.30	1.30	60.82
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				
-----				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	20.0	405.00	-10.00	409.00
Ruminant Panhandle, Domestic	4.0	325.00	-48.38	335.00
PORK Meat/Bmeal, 50% pro/ton				
Central	12.0	381.67	-6.70	384.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	4.0	1075.00	-25.00	1080.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	2.0	990.00	-18.33	999.00
ECB	1.0	1200.00	-25.00	1210.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR April 12, 2021

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

Date	Volume Head Count	Avg. Carc Weight	Backfat (In: 1.00-1.09 0.80-0.99 0.65-0.79)		
			Percent	Le: 49-50%	51-52% 53-54%
4/9/2021	78,229	215.54	97.93	99.91	101.82
4/8/2021	85,969	214.29	97.60	99.53	101.38
4/7/2021	82,113	213.30	97.49	99.39	101.21
4/6/2021	79,441	213.32	96.90	98.86	100.75
4/5/2021	62,917	213.85	96.15	98.12	100.05
4/2/2021	97,498	215.46	96.02	97.92	99.73

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

4/2/2021	417,897	214.57	95.31	97.20	99.02
3/12/2021	447,423	214.32	84.04	85.92	87.71
4/10/2020	419,640	212.54	46.64	48.43	50.12

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: March 2021

1,977,102	214.17	86.97	88.85	90.65
-----------	--------	-------	-------	-------

The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM\_HG201.txt.



MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

(Note: Weekly averages reflect average of all weight breaks for each hide type)

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights			
Native Steer			
Colorado Branded Steer heavy weights	3.0	45.00	1.00
Butt Branded Steer heavy weights	3.0	50.00	
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	23.00	-1.00
Branded Cow, River	6.0	24.00	-1.00
Native Cow			
Dairy Cow	6.0	36.00	
Dairy Cow, Southwest	6.0	35.00	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 4/03/2021

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	12.48%	16.18%	4.71%	13.84%	15.38%
Choice	72.22%	66.45%	68.06%	74.31%	72.31%
Select	11.91%	8.83%	25.31%	9.10%	6.52%
Other	3.39%	8.54%	1.92%	2.75%	5.79%
	Nebraska	Kansas	Texas		
Prime	17.51%	8.33%	4.71%		
Choice	72.38%	77.11%	68.06%		
Select	6.33%	11.97%	25.31%		
Other	3.77%	2.58%	1.92%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 35.19%

Percentage of cattle offered under Schedule GLA identified: 67.64%

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

USDA IMPORT MEAT TRADE (East and West Coasts)

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

	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
<b>BULL MEAT:</b>	<b>0-15 Days</b>		<b>0-15 Days</b>	
95%	269.00	2.00	268.50	5.00
<b>COW MEAT:</b>				
95%	268.50	3.50	267.50	5.00
90%	247.00	2.50	246.50	1.50
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	229.50	6.00		
Beef Trim 80%	201.00	6.50		
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	<b>Change</b>		<b>Change</b>	
<b>BULL MEAT:</b>	<b>16-45 Days</b>		<b>16-45 Days</b>	
95%	269.00	2.00	268.50	4.00
<b>COW MEAT:</b>				
95%	268.00	2.50	267.00	3.00
90%	247.00	-0.50	246.50	1.00
CFM Fores 85 %	228.00	4.00		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	229.00	5.50		
Beef Trim 80%	201.00	6.00		
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 4/12/2021

Value Adjustments

	Price Range	Simple Avg	Change
<b>Quality:</b>			
Prime	25.00	14.04	
Choice			
Select	(15.00)	(8.00)	(11.27)
Standard	(46.00)	(10.00)	(28.77)
CAB	2.00	11.00	5.00
All Natural	24.00	50.00	31.20
NHTC	19.00	26.00	22.00
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(32.70)
Hardbone	(55.00)	(18.00)	(33.78)
Dark Cutter	(55.00)	(20.00)	(33.92)
Over 30 Months	(100.00)		(20.00)
<b>*Cutability Yield:</b>			
1.0-2.0 < .10"		8.00	3.69
2.0-2.5 < .20"		4.00	1.77
2.5-3.0 < .40"		4.00	1.38
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.23)
5.0/up > 1.2"	(25.00)	(10.00)	(16.85)
<b>Weight:</b>			
400-500 lbs	(40.00)		(27.14)
500-550 lbs	(40.00)		(20.50)
550-600 lbs	(35.00)		(11.57)
600-900 lbs			
900-1000 lbs	(15.00)		(1.07)
1000-1050 lbs	(20.00)		(8.21)
over 1050 lbs	(25.00)	(5.00)	(16.07)

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

\* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

MONTHLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE  
 Northeast and North Central Basis - FOB Major Production Points

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	405.00	
U70	Foresaddles	86-147 lbs	365.00	10.00
	Forequarters	43-74 lbs	420.00	37.50
	Necks, bone-in	24-28 lbs	297.50	
	Breast	10-18 lbs	182.50	
	Foreshank	3-5 lbs	550.00	(22.50)
	Osso Bucco, foreshank	2-8 lbs	760.00	(85.00)
	Shoulder, full	49-85 lbs	410.00	12.50
	Chuck, square cut	39-68 lbs	317.50	22.50
	Chuck rolls, skinned	5-10 lbs	587.50	(12.50)
	Chuck, Shoulder Clod	4-9 lbs	610.00	10.00
	Hotel Racks, 8 rib	15-26 lbs	910.00	12.50
U72	Hotel Racks, 7 rib	14-25 lbs	937.50	15.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1337.50	(37.50)
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1412.50	(12.50)
	Rack, Ribeye	3-9 lbs		#####
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	422.50	2.50
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	1-up lbs	1337.50	(50.00)
	Loin, Short Tenderloin	.5-up lbs	1210.00	(65.00)
U77	Legs, double	68-117 lbs	525.00	
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	
	Legs, TBS 4-piece	27-47 lbs	850.00	(87.50)
	Legs, TBS 3-piece	24-39 lbs	932.50	(5.00)
U73	Legs, BHS heel-out	27-42 lbs	587.50	(40.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1175.00	(85.00)
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1312.50	(47.50)
	Hindshank	5-8 lbs	750.00	
	Osso Bucco, 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				
regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT  
 BOXED FROZEN

GULLETS-TRACHEA	18.00
KIDNEYS, inedible	12.75
LIVERS, "	13.25
LUNGS, "	6.75
MELTS, "	7.13
SALIVARY GLANDS	17.50

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

The estimated hide and offal value from a typical slaughter cow for the week was 12.68 per cwt. down -0.09 when compared to last week.

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

For Week Ended 4/9/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		Wtd Avg
			Price Range		
CHEEK MEAT,	Trimmed	3.1	175.00	212.00	190.71
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		3.7	100.00	105.00	101.59
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		3.8		171.00	171.00
KIDNEYS	Export	2.0	34.00	35.00	34.50
LIPS, unscalded		3.1	160.00	170.00	164.19
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		11.6	38.00	53.00	41.71
MELTS,					
OXTAILS, Regular, small box		0.9	561.00	575.00	567.22
SALIVARY GLANDS		1.1		28.00	28.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.2		565.00	565.00
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		0.6	500.00	525.00	512.50
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		1.0		31.50	31.50
TRIPAS					
TRIPE, bleached, scalded, edible					
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp		3.0		86.00	86.00
TRIPE, unbleached, scalded, edible		1.3		175.00	175.00
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached		0.5		299.00	299.00
TRIPE, omasum unbleached		1.4	-404.00	510.00	479.71
WEASAND MEAT					