WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS
Livestock and Poultry Program
Livestock, Poultry and Grain Market News
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WEEK ENDING: July 20, 2019 **VOLUME 21, No. 28**

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY	(Est)	7/15	117,000	2,000	410,000	9,000
TUESDAY	(Est)	7/16	121,000	2,000	475,000	9,000
WEDNESDAY	(Est)	7/17	122,000	2,000	463,000	8,000
THURSDAY	(Est)	7/18	121,000	2,000	472,000	7,000
FRIDAY	(Est)	7/19	118,000	2,000	465,000	5,000
SATURDAY	(Est)	7/20	52,000		18,000	
TOTAL FOR THE WEEK:			651,000	10,000	2,303,000	38,000
CHANGE FROM PREV WK:			-4,000		-107,000	-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 600-900	SELECT 600-900
	Primal Rib	350.46	276.92
	Primal Chuck	172.05	163.05
	Primal Round	165.29	165.06
	Primal Loin	285.28	228.04
	Primal Brisket	178.50	173.88
	Primal Short Plate	161.51	161.51
	Primal Flank	129.72	110.53

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
07/19	45	20		25		213.42	189.51
07/18	67	32	9	27		213.34	188.61
07/17	80	55	30	34		212.57	188.34
07/16	66	42	13	29		212.93	189.16
07/15	66	35	11	31		213.27	189.21
U78	**WEEKLY AVERAGE**					**213.11**	**188.97**
	CHANGE FROM PRIOR WEEK					**(1.53)**	**(2.59)**
	CHOICE/SELECT SPREAD:					**24.14**	

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): **718**

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	325.26	loads	13,010,345	pounds
Select Cuts	184.02	loads	7,360,736	pounds
Trimmings	63.66	loads	2,546,537	pounds
Ground Beef	145.26	loads	5,810,588	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	103	503,782	636.78	700.00	654.42
U2	112A	3	Rib, ribeye, bnls, light	38	103,999	736.00	785.12	749.21
U16	112A	3	Rib, ribeye, bnls, heavy	133	156,827	734.00	785.25	753.87
	113C	1	Chuck, semi-bnls, neck/off	27	232,484	213.00	231.75	216.07
U3	114	1	Chuck, shoulder clod	32	234,342	197.00	226.00	204.38
U81	114A	3	Chuck, shoulder clod, trmd	67	337,940	214.78	235.00	220.29
U18	114D	3	Chuck, clod, top blade	28	70,117	315.00	378.28	326.39
U19	114E	3	Chuck, clod, arm roast	49	114,399	269.00	296.69	278.47
U20	114F	5	Chuck, clod tender (IM)	44	51,107	325.36	391.25	362.10
U80	116A	3	Chuck, roll, lxl, neck/off	165	452,706	262.97	294.00	277.50
U36	116B	1	Chuck, chuck tender (IM)	122	431,834	211.00	242.00	218.64
U5		3	Chuck roll, retail ready	33	411,572	291.06	320.00	299.99
	116G	4	Chuck, flap (IM)	45	206,124	412.00	561.05	489.91
U7	120	1	Brisket, deckle-off, bnls	136	517,930	235.70	286.54	250.33
U82	120A	3	Brisket, point/off, bnls	28	37,433	420.00	463.50	427.57
U9	123A	3	Short Plate, short rib	68	148,169	486.17	597.25	542.16
	130	4	Chuck, short rib	109	378,394	306.00	423.96	334.98
	160	1	Round, bone-in	14	6,912	200.50	216.75	205.20
U11	161	1	Round, boneless	10	5,246	215.00	216.00	215.16
U12	167A	4	Round, knuckle, peeled	195	508,294	215.00	255.50	223.64
U13	168	1	Round, top inside round	78	492,748	205.61	221.18	211.88
U84	168	3	Round, top inside round	98	602,538	199.71	237.00	216.75
U90	169	5	Round, top inside, denuded	53	216,904	241.12	271.75	246.63
	169A	5	Round, top inside, cap off	32	219,682	263.00	313.00	283.98
		3	Round, top inside, side off	5	42,700	236.90	243.69	240.72
U14	170	1	Round, bottom gooseneck	28	38,503	180.59	211.00	195.16
U31	171B	3	Round, outside round	120	641,268	197.00	227.25	205.68
U15	171C	3	Round, eye of round (IM)	153	354,920	201.95	242.20	216.73
U88	174	3	Loin, short loin, 0x1	63	470,507	497.00	573.15	517.09
	175	3	Loin, strip loin, 1x1	13	114,070	476.39	505.75	484.58
U32		1	Loin, strip loin bnls. 1x1	11	11,831	528.00	539.86	528.17
U87	180	3	Loin, strip, bnls, 0x1	167	376,901	542.00	610.00	571.86
U22	184	1	Loin, top butt, bnls, heavy	13	14,236	299.82	321.00	304.21
U89	184	3	Loin, top butt, boneless	112	394,862	294.00	327.29	308.43
	184B	3	Loin, top butt, CC (IM)	25	446,734	370.00	455.00	381.73
U29	185A	4	Loin, bottom sirloin, flap	95	478,611	524.91	669.25	581.14
U34	185B	1	Loin, ball-tip, bnls, heavy	52	125,249	315.00	356.00	336.85
U27	185C	1	Loin, sirloin, tri-tip (IM)	28	190,452	281.00	370.50	314.30
	185D	4	Loin, tri-tip, pld (IM)	24	59,712	415.00	551.00	476.96
U28	189A	4	Loin, tndrloin, trmd, heavy	158	452,911	920.00	1100.50	940.32
U86	191A	4	Loin, butt tender, trimmed	22	77,504	790.68	910.00	836.39
U21	193	4	Flank, flank steak (IM)	62	142,246	535.00	593.89	553.90

Select Cuts, Fat Limitations 1-6

BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
U1	109E	1	Rib, ribeye, lip-on, bn-in	27	140,457	435.00	519.25	449.47
U2	112A	3	Rib, ribeye, bnls, light	41	440,000	519.00	593.03	528.55
U16	112A	3	Rib, ribeye, bnls, heavy	86	151,463	519.37	606.00	540.87
	113C	1	Chuck, semi-bnls, neck/off	8	24,419	211.00	220.00	214.82
U3	114	1	Chuck, shoulder clod	34	340,936	197.00	235.00	202.00
U81	114A	3	Chuck, shoulder clod, trmd	42	252,818	211.34	238.00	215.97
U18	114D	3	Chuck, clod, top blade					
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	20	46,884	310.00	360.00	331.86
U80	116A	3	Chuck, roll, lxl, neck/off	119	924,214	238.06	283.25	243.78
U36	116B	1	Chuck, chuck tender (IM)	29	150,147	215.00	235.30	218.16
U5		3	Chuck roll, retail ready					
	116G	4	Chuck, flap (IM)	38	85,667	428.48	479.25	448.74
U7	120	1	Brisket, deckle-off, bnls	60	423,038	237.00	269.55	242.71
U82	120A	3	Brisket, point/off, bnls					
U9	123A	3	Short Plate, short rib	21	40,630	462.00	516.75	492.80
	130	4	Chuck, short rib	30	58,773	318.67	362.25	327.85
	160	1	Round, bone-in					
U11	161	1	Round, boneless					
U12	167A	4	Round, knuckle, peeled	55	118,402	212.00	246.50	220.56
U13	168	1	Round, top inside round	17	68,112	204.16	221.18	215.11
U84	168	3	Round, top inside round	63	802,585	210.33	230.00	215.46
U90	169	5	Round, top inside, denuded	7	37,156	238.16	270.00	244.36
	169A	5	Round, top inside, cap off	5	22,581	269.20	297.00	274.44
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	11	95,063	182.59	210.00	188.59
U31	171B	3	Round, outside round	38	117,151	194.00	219.25	205.62
U15	171C	3	Round, eye of round (IM)	49	165,851	203.38	235.50	216.89
U88	174	3	Loin, short loin, 0x1	45	271,823	350.00	431.75	364.63
	175	3	Loin, strip loin, 1x1	5	4,254	313.00	341.00	318.27
U32		1	Loin, strip loin bnls. 1x1					
U87	180	3	Loin, strip, bnls, 0x1	68	540,120	357.00	400.00	373.74
U22	184	1	Loin, top butt, bnls, heavy	37	56,821	227.00	255.00	240.25
U89	184	3	Loin, top butt, boneless	59	252,524	232.70	281.32	256.63
	184B	3	Loin, top butt, CC (IM)					
U29	185A	4	Loin, bottom sirloin, flap	40	77,449	508.44	575.00	529.91
U34	185B	1	Loin, ball-tip, bnls, heavy	38	251,409	219.99	345.00	232.64
U27	185C	1	Loin, sirloin, tri-tip (IM)	25	71,683	210.00	268.55	223.78
	185D	4	Loin, tri-tip, pld (IM)	9	12,138	311.54	396.25	355.43
U28	189A	4	Loin, tndrloin, trmd, heavy	34	26,267	800.00	913.00	825.17
U86	191A	4	Loin, butt tender, trimmed	7	13,209	766.27	825.00	779.20
U21	193	4	Flank, flank steak (IM)	19	23,136	428.00	471.50	440.53
	CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
	124	4	Rib, Back Ribs, Frozen	16	72,996	126.83	175.00	140.27
U8	121D	4	Plate, Inside Skirt (IM)	83	886,145	430.00	472.50	442.76
	121C	4	Plate, Outside Skirt (IM)	63	112,672	630.07	861.00	670.33
	121E	6	Outside Skirt, pld (IM)	22	55,709	802.36	1028.00	851.80
U35			Cap, Wedge Meat & (IM) Lean	139	1,166,889	226.00	280.30	234.68
			Pectoral Meat	132	1,040,190	232.00	276.75	249.19
	GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25	Ground Beef 73%			84	926,782	149.95	196.50	159.04
	Ground Beef 75%			13	55,204	165.00	185.25	175.51
U26	Ground Beef 81%			242	2,260,930	157.40	216.75	175.13
	Ground Beef 85%							
	Ground Beef 90%							
U23	Ground Beef 93%			42	108,478	261.00	298.50	286.90
U30	Ground Beef Chuck 80%			65	321,601	167.00	223.00	190.34
U33	Ground Beef Round 85%			23	56,368	231.26	261.00	246.26
U37	Ground Beef Sirloin 90%			7	12,396	306.00	306.00	306.00
	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%			92	1,218,750	175.11	216.73	192.76
	Blended Ground Beef 85%							
	Blended Ground Beef 90%							
	Blended Ground Beef 93%			19	56,940	280.25	312.00	289.48
	Blended Ground Beef Chuck 80%			19	171,860	175.23	220.00	199.33
	Blended Ground Beef Round 85%			17	89,000	238.11	257.00	250.91
	Blended Ground Beef Sirloin 90%							
	BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
	Fresh 50% lean trimmings			86	2,546,537	80.00	94.25	85.24
	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 1-3 600-900#	SE 1-3 600-900#
Index Values =>	187.90	164.44
Change =>	-0.18	-0.37

Index Reflects the Equivalent of 192,212 head of cattle.

Carcass Equivalent Values:	
SUPPLY (live):	174.70
DEMAND (box) :	201.11
Current Spread	-26.41
Grading % Brkdwn:	82.72%

Weekly Equivalent Values for Outlying Beef Carcass Types

		Carcass Weights				
Qlty/Yld	***(1)***	400-500# -31.43	500-600# -17.97	600-900#	900-1000# -4.50	1000#/up -17.67
Prime 1-3	15.93	172.40	185.86	203.83	199.33	186.16
Certified	5.39	161.86	175.32	193.29	188.79	175.62
Choice 1	3.86	160.33	173.79	191.76	187.26	174.09
Select 1	-18.37	138.10	151.56	169.53	165.03	151.86
Stndrd 1-3	-30.57	125.90	139.36	157.33	152.83	139.66
Prime 4	3.22	159.69	173.15	191.12	186.62	173.45
Choice 4	-11.21	145.26	158.72	176.69	172.19	159.02

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.74 per cwt up 0.21 from last week and down -0.44 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	116.13 loads	4,645,196 pounds
National	211.46 loads	8,458,247 pounds
East Coast	14.92 loads	596,782 pounds
West Coast	16.74 loads	669,732 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range		Weighted Average
	Chemical Lean					
	Fresh 92-94%	5	130,852	232.50	233.00	232.82
	Frozen 92-94%					
U6	Fresh 90%	44	1,630,163	222.00	226.00	222.61
	Frozen 90%					
U24	Fresh 85%	54	1,698,593	197.00	206.00	198.47
	Frozen 85%					
	Fresh 81%	12	501,900	182.00	183.00	182.50
	Frozen 81%					
	Fresh 75%					
	Frozen 75%					
	Fresh 73%					
	Frozen 73%					
	Fresh 65%	24	683,688	115.00	124.08	118.56
	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%	10	269,654	232.47	237.20	233.96
Frozen 92-94%					
Fresh 90%	60	2,069,232	222.00	228.00	223.35
Frozen 90%					
Fresh 85%	73	2,158,546	195.45	206.50	199.09
Frozen 85%					
Fresh 81%	12	501,900	182.00	183.00	182.50
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	35	912,378	113.67	124.08	118.37
Frozen 65%					
Fresh 50%	86	2,546,537	80.00	94.25	85.24
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%					
Frozen 92-94%					
Fresh 90%					
Frozen 90%					
Fresh 85%					
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%					
Frozen 90%					
Fresh 85%					
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%					

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:	$174.92
Change from prior day:	$0.55

Item		Price	Value	Change
90% lean		223.35	124.72	(0.37)
100% lean inside round		306.88	7.12	0.09
100% lean, flats and eyes		272.12	6.31	0.13
100% lean, S.P.B.		261.85	13.09	0.20
Chuck Tender		229.60	2.30	(0.01)
Knuckle	4-7 lbs.	231.96	5.87	0.18
Tenderloin	2-3 lbs.	416.27	2.21	0.08
Tenderloin	3-4 lbs.	500.45	3.70	0.27
Ribeye Roll	4-6 lbs.	249.32	2.62	(0.01)
Ribeye Roll	6-8 lbs.	280.66	2.08	
Ribeye Roll	8up lbs.	289.13	2.11	(0.02)
Flank Steak		308.04	1.29	(0.02)
Kidney, Edible		19.61	0.09	
Fat, inedible		18.93	0.44	0.02
Bone		4.06	0.97	0.01

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis
negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)

Boner/Breaker Cuts	17.70 loads	707,952 pounds
Cutter/Canner Cuts	1.93 loads	77,392 pounds
Boner/Breaker/Cutter/Canner	20.35 loads	813,993 pounds
100% Lean Items	13.01 loads	520,212 pounds
Frozen Cuts	1.55 loads	61,899 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	11	25,066	277.42	(12.43)
112	Rib, ribeye roll, 8-10 lbs.	34	59,996	323.02	0.90
112	Rib, ribeye roll, 10-up lbs.	118	83,434	373.88	4.38
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	31,396	395.44	(11.11)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	15	35,776	384.91	(15.98)
	Chuck, boneless 85%				
120	Chuck, brisket	13	43,803	221.47	(2.75)
168	Round, top inside, 10-dn lbs.	5	2,896	218.61	8.24
168	Round, top inside, 10-up lbs.	10	17,433	221.92	(0.36)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	22	215,075	292.75	(1.98)
169A	Round, top inside c-off, 14-up lbs.	3	3,098	295.00	1.00
171B	Round, outside round	4	7,826	227.81	(41.01)
171C	Round, eye of round	42	36,257	240.82	(10.64)
	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.	22	23,639	246.16	(22.51)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	9	10,333	225.40	6.06
185A	Loin, bottom sirloin butt flap, bnls.	50	110,609	360.23	(24.88)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	28	63,532	280.66	(1.00)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	12	150,703	302.61	0.51
	Inside round - Boxed	35	65,159	316.76	6.35
	Outside round	4	41,143	264.24	2.03
	Eye of round	25	48,769	277.39	1.13
	Flats and eyes - Combo	4	26,517	274.66	13.29
	Flats and eyes - Boxed				
	Striploin	65	155,873	352.44	(2.49)
	S.P.B. - Combo	5	32,048	261.85	4.10
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	30	94,632	229.60	(1.31)
167A	Round, knuckle, peeled	41	176,489	231.96	7.20
190	Loin, tenderloin, 2-3 lbs.	9	16,857	416.27	14.68
190	Loin, tenderloin, 3-4 lbs.	48	102,217	500.45	28.83
190	Loin, tenderloin, 4-5 lbs.	160	227,688	540.13	(6.26)
190	Loin, tenderloin, 5-up lbs.	54	37,382	548.82	(53.68)
193	Flank, flank steak	82	102,063	316.07	(0.47)
	Flank, rough	48	56,665	263.59	19.04
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.				
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.	5	7,840	338.00	(0.88)
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
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	6,164	518.36	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	10	15,460	255.02	(1.76)

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**
7/19/2019	76.06	75.10	90.28	53.81	100.90	67.74	111.50
Change:	3.85	0.63	-0.35	1.37	-0.81	6.39	11.54

Total Load Count (Cuts, Trimmings, Processed): 1494.75

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant
Current Volume - (one load equals 40,000)

Loin	417.41 loads	16,696,290 pounds
Butt	252.53 loads	10,101,330 pounds
Picnic	135.58 loads	5,423,171 pounds
Rib	169.80 loads	6,791,913 pounds
Ham	158.59 loads	6,343,445 pounds
Belly	84.33 loads	3,373,097 pounds
Trimmings	125.29 loads	5,011,710 pounds
Variety	94.05 loads	3,761,897 pounds
Added Ingred	54.38 loads	2,175,080 pounds

BPN#		Kilopounds	Price Range		Wtd Avg
	LOIN				
U40	1/4 Trimmed Loin VAC	1,244	90.04	157.00	99.49
	1/4 Trimmed Loin VAC, FZN	180	85.00	95.00	87.41
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	604	72.50	113.00	76.49
	1/8 Trimmed Loin VAC	1,640	89.33	127.00	101.35
	1/8 Trimmed Loin VAC, FZN	6	79.00	101.55	93.05
	1/8 Trimmed Loin Paper	86	84.50	136.25	111.87
	1/8 Trimmed Loin Paper, FZN	5	95.50	109.50	99.76
	1/8 Trimmed Loin Combo	206	87.50	100.50	89.85
	Bone-in CC, Tender-in Loin VAC	371	102.00	179.00	131.48
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	668	99.00	153.00	121.51
	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	2,365	91.00	139.00	106.63
	Bnls CC Strap-on, FZN	32	100.00	124.65	113.97
U55	Bnls CC Strap-off	2,229	103.00	148.00	129.97
	Bnls CC Strap-off, FZN	125	100.00	192.21	142.56
	Bnls CC Strap-on, 1/2 cut	352	118.00	139.00	124.09
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	214	99.00	151.77	138.17
	Bnls CC Strap-off, 1/2 cut, FZN				
	Whole Bnls Strap-on				
U60	Boneless Sirloin	1,302	90.00	132.00	105.94
	Boneless Sirloin, FZN				
	Boneless Sirloin, Combo	56	100.50	106.00	105.47
	Bone-in Sirloin	1,457	58.00	86.26	64.17
	Bone-in Sirloin, FZN	67	50.00	74.00	58.63
	Blade Ends	122	56.75	91.99	75.54
	Blade Ends, FZN				
U41	Tenderloin	386	155.00	215.50	189.93
	Tenderloin, FZN	36	120.00	225.72	135.93
	Tenderloin, 1 pc vac				
	Tenderloin, 1 pc vac, FZN				
	Butt Tender	4	173.79	208.66	177.94
	Butt Tender, FZN	2	106.45	115.50	109.46
U64	Backribs 2.0#/up	1,272	204.52	279.85	232.14
	Backribs 2.0#/up, FZN	50	195.00	237.50	217.00
	Backribs 2.0#/up 1 Pc Vac	446	194.41	282.50	222.03
	Backribs 2.0#/up 1 Pc Vac, FZN	945	187.00	269.00	200.68
	Riblets				
	Riblets, FZN	189	66.94	125.66	110.17
	BUTT				
U42	1/4 Trim Butt VAC	4,002	88.00	126.00	100.54
	1/4 Trim Butt VAC, FZN	192	85.00	114.16	104.24
	1/4 Trim Butt Paper	118	107.50	127.50	115.91
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	197	88.75	108.50	97.69
	1/4 Trim Butt 1 Pc VAC	155	100.00	125.26	111.35
	1/4 Trim Butt 1 Pc VAC, FZN				
	1/8 Trim Butt Vac	342	94.50	131.00	104.23
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	34	115.25	134.25	120.09
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo	10	93.25	94.25	93.65
	1/8 Trim Butt 1 Pc VAC	12	105.31	119.04	109.13
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	69	101.00	122.71	112.01
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	97	104.00	120.00	111.90
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	291	105.26	124.94	115.27
	1/8 Trim Steak Ready Butt Vac, FZN				
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,099	111.52	136.00	119.31
	1/8 Trim Steak Ready Butt 1 Pc Vac, F				
	1/4 Trim Bnls Butt VAC	3,050	100.19	158.00	121.25
	1/4 Trim Bnls Butt VAC, FZN	68	103.00	189.21	154.41
	1/4 Trim Bnls Butt Poly	24	116.50	151.25	127.13
	1/4 Trim Bnls Butt Poly, FZN	50	119.94	135.19	128.29
	1/4 Trim Bnls Butt Combo	217	105.78	125.00	115.65
	1/4 Trim Bnls Butt 1 Pc VAC	19	125.00	203.00	134.30
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	30	190.00	209.10	200.46
	Bnls CT Butt 1 Pc VAC, FZN	7	209.10	210.00	209.71
	PICNIC				
U50	RS Smoker Trim Picnic Combo	144	55.93	64.12	56.89
	SS Smoker Trim Picnic VAC	1,603	52.32	100.00	61.56
	SS Smoker Trim Picnic VAC, FZN	39	51.00	59.00	52.51
	SS Smoker Trim Picnic Paper/Poly	95	62.50	92.50	75.83
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	472	57.00	71.00	59.31
	SS Smoker Trim Picnic 1 Pc Vac	391	61.00	103.00	78.63
	SS Smoker Trim Picnic 1 Pc Vac, FZN	60	52.00	62.00	55.85
	Picnic Cushion Meat Vac	1,701	93.16	141.50	105.59
	Picnic Cushion Meat Vac, FZN	5	110.84	113.00	111.56
	Picnic Cushion Meat Poly	72	99.00	119.23	106.33
	Picnic Cushion Meat Poly, FZN	407	74.44	124.00	104.27
	Picnic Cushion Meat Combo	433	91.50	125.79	104.79

BPN#					
	SPARERIB				
U44	Trmd Sparerib - LGT	1,423	95.00	147.61	111.93
	Trmd Sparerib - LGT, FZN	155	94.00	142.66	107.17
	Trmd Sparerib - LGT, Poly	30	119.25	155.50	133.18
	Trmd Sparerib - LGT, Poly, FZN	912	79.00	161.50	88.15
	Trmd Sparerib - LGT Combo	115	95.25	108.50	105.33
	Trmd Sparerib - LGT, 1 PC VAC	277	95.00	141.22	122.10
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,073	94.00	140.35	111.97
	Trmd Sparerib - MED, FZN	35	116.00	147.66	119.77
	Trmd Sparerib - MED, Poly	63	111.50	145.18	133.73
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	76	108.00	109.00	108.95
	Trmd Sparerib - MED, 1 PC VAC	44	110.53	148.50	121.39
	Trmd Sparerib - MED, 1 PC VAC, FZN	190	129.36	134.36	133.27
U67	St Louis Spareribs, VAC	755	147.52	248.14	181.95
	St Louis Spareribs, VAC, FZN	185	151.85	250.00	192.79
	St Louis Spareribs, POLY	2	154.50	157.50	156.12
	St Louis Spareribs, POLY, FZN	883	77.40	278.94	214.53
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	556	133.67	182.50	143.51
	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	8	67.75	75.00	71.04
	20-23# Trmd Selected Ham	446	66.00	76.00	69.34
U62	23-27# Trmd Selected Ham	2,554	63.00	82.50	70.00
	17-20 Ham Boxed	42	76.00	95.00	77.49
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	66	85.00	108.46	99.64
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	211	76.66	105.50	92.63
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	26	84.00	115.00	104.70
	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	120	116.59	135.00	126.95
	4 Muscle Ham to Blue	139	118.26	143.00	123.72
	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	49	115.00	135.00	119.66
	Rollout Ham Bnls Boxed	229	100.70	148.00	118.76
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	4	159.50	189.00	175.53
	2pc	10	120.00	165.00	143.01
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	448	110.00	156.00	128.39
	Outsides	490	117.00	140.00	125.36
	Knuckles	604	111.32	140.00	118.64
	Lite Butt	13	119.10	129.00	127.00
	Insides (RED) Combo	308	116.00	153.18	123.68
	Outsides (RED) Combo	130	116.00	153.18	128.43
	Knuckles (RED) Combo	65	140.00	153.18	146.94
	Lite Butt (RED) Combo				
	Inner Shank	157	90.13	107.00	102.93
	Outer Shank	163	82.00	103.00	93.31
	Insides Boxed	8	128.00	147.50	139.92
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed	3	110.25	135.00	127.47
	Outer Shank Boxed	5	122.55	146.01	132.19
	Shanks Bone In	10	72.00	116.33	100.34
	Shanks Bone In Boxed	11	90.00	167.28	135.56
	Shanks Bone In Boxed, FZN	7	107.50	117.00	113.06
	BELLY				
	Derind Belly 7-9#				
	Derind Belly 9-13#	427	123.00	175.05	146.26
	Derind Belly 13-17#	1,636	102.44	162.49	129.86
	Derind Belly 17-19#	231	103.02	151.02	107.99
	Derind Belly 7-9# Boxed	3	242.16	245.16	244.13
	Derind Belly 7-9# Boxed, FZN	15	139.00	167.75	159.71
	Derind Belly 9-13# Boxed	107	155.00	245.50	204.18
	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#	59	106.84	127.00	117.78
U49	Skin-on Belly 14-16#	14	106.84	112.00	108.55
	Skin-on Belly 16-18#	23	112.00	146.76	119.59
	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	685	110.85	238.50	184.14
	Skin-on Belly 10-12# Boxed, FZN	3	205.00	208.00	206.07
	Skin-on Belly 12-14# Boxed	98	134.85	230.74	180.91
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	26	136.66	225.71	178.57
	Skin On Belly 14-16# Boxed, FZN	25	160.00	187.44	164.65
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	JOWL				
	Skinned Combo	119	48.50	90.21	73.22
	Skinned Boxed	22	73.00	112.50	87.72
	Skinned Boxed, FZN	155	60.00	90.55	69.21
	Skin On Combo	10	66.00	71.36	67.23
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#					
	TRIM				
	42% Trim Combo	557	46.00	74.00	62.18
	65% Trim Combo	123	74.75	86.50	83.31
U57	72% Trim Combo	803	58.00	106.75	81.51
	85% Trim Combo				
	42% Trim Boxed	41	64.00	96.25	71.61
	42% Trim Boxed, FZN	128	37.50	90.39	61.16
	65% Trim Boxed				
	72% Trim Boxed	124	77.00	114.25	87.66
	72% Trim Boxed, FZN	102	28.50	155.00	96.33
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,350	86.95	126.23	95.22
	Picnic Meat Boxed Cushion Out	297	102.53	133.00	111.57
	Picnic Meat Boxed Cushion Out, FZN	416	93.00	125.12	100.03
	Picnic Meat Combo Cushion In	36	110.00	147.50	124.98
	Picnic Meat Boxed Cushion In	26	106.00	168.75	117.93
	Picnic Meat Boxed Cushion In, FZN	93	87.00	116.00	100.45
	Trim w/Trace Combo	289	32.07	50.61	43.81
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	46	115.00	130.00	117.65
	Blade Meat Boxed	48	105.00	139.00	130.92
	Blade Meat Boxed, FZN	99	80.00	134.74	106.41
	72% Ham Trim Combo	188	68.00	109.49	82.14
	72% Ham Trim Boxed	5	87.10	94.55	89.92
	90% Ham Trim Combo	234	92.00	125.00	105.31
	VARIETY				
	Untrimmed Neckbones Gas	32	46.50	67.99	51.37
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	420	33.96	68.33	41.98
	Trimmed Neckbones Gas, FZN	25	32.00	37.00	32.46
	Trimmed Neckbones Poly	242	34.00	72.50	46.76
	Trimmed Neckbones Poly, FZN	258	23.00	52.00	28.78
U51	Untrimmed Neckbones Poly	78	39.00	96.26	78.79
	Untrimmed Neckbones Poly, FZN	170	21.00	59.00	28.91
	Trimmed Neckbones Combo	91	23.50	44.50	29.92
	Untrimmed Neckbones Combo	64	27.00	40.00	29.38
	Breast Bones Poly				
	Breast Bones Poly, FZN	170	47.05	63.00	56.46
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	3	107.00	110.00	107.48
	Brisket Bones, Full Cut, 30#	29	85.00	102.00	93.58
	Brisket Bones, Full Cut, 30#, FZN	504	27.00	115.40	89.67
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	221	44.00	83.44	51.12
	Tails, Gas	6	75.03	82.20	77.09
	Tails, Gas, FZN				
	Tails, Combo	42	45.00	85.11	58.54
U54	Front Feet, Poly	31	70.00	139.50	95.45
	Front Feet, Poly, FZN	402	29.78	127.50	47.35
	Front Feet, Combo				
	Front Feet, Gas	3	70.00	81.69	76.88
	Front Feet, Gas, FZN				
	Hind Feet, Poly	8	69.50	79.00	71.97
	Hind Feet, Poly, FZN	753	17.00	77.46	26.82
	Hind Feet, Combo	18	40.00	50.23	46.82
U53	Hocks, Picnic, Poly	9	66.00	90.00	77.05
	Hocks, Picnic, Poly, FZN	57	33.00	58.75	38.32
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	20	33.98	72.00	47.20
	Front Feet, Split, Gas	4	72.75	114.00	78.40
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	43	49.00	97.00	63.78
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	161	93.75	112.00	103.79
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	18	131.25	153.36	141.68
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	126	105.75	171.00	117.00
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	457	119.25	179.00	127.05
	AI Bnls CC Strap Off, FZN	23	100.00	125.00	121.36
	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	20	99.00	152.56	133.94
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	231	109.00	146.00	116.45
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	142	63.00	80.50	64.37
	AI Bone-in Sirloin, FZN	15	51.00	63.00	52.49
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	24	185.00	221.00	199.58
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	19	198.00	219.00	213.80
	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	3	230.90	263.35	246.17
	AI Backribs 2.0#/up 1 Pc Vac, FZN	45	193.35	245.25	242.58
	AI SS Smoker Trim Picnic VAC	427	52.00	67.50	55.84
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	30	66.50	82.00	76.77
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ	39	52.00	67.50	67.08
	AI Picnic Cushion Meat Vac	206	111.75	173.00	119.53
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	8	97.58	112.00	106.72
	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	89	108.50	116.00	108.57
	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	5	118.00	134.00	128.54
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED				
	AI Trmd Sparerib - MED, FZN				
	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
3.59 per cwt live, down -0.01 when compared to the previous week's value.
Dressed equivalent basis (74% dress): 4.85
(1) Typical slaughter hog weighs 270 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen Items	Lds	Wtd	Chng	Simple
U59		CHEEK MEAT trimmed	1.0	94.00	-3.00	96.25
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic	2.5	58.60	3.10	59.20
		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 - MPR FOB PLANT POINT -----

QUARTERLY CONTRACTS: May 13, 2019

Skins - Domestic	Avg Price
Loin Skins, combo	25.26
Butt Skins, thick, combo	20.51
Butt Skins, thin, combo	21.13
Picnic Skins, combo	12.33
Ham Skins, combo	19.80
Belly Skins, combo	24.30
Jowl Skins, combo	11.34
Mixed Skins, combo	17.75

TALLOW & PROTEIN
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	8.0	27.84	0.34	27.95
Yellow grease (truck)	5.0	25.00		25.00
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	5.0	31.00	0.68	30.70
Renderer bleachable <.15%	10.0	31.75	0.75	31.15
Choice white grease	4.0	29.00		29.00
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				35.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	12.0	215.00	6.88	209.00
Ruminant Panhandle,Domestic	9.0	172.22	-6.35	173.50
PORK Meat/Bnmeal,50% pro/ton				
Central				
ECB	5.0	220.00		220.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	700.00	5.00	700.00
Panhandle	4.0	601.25		596.50
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	3.0	726.67	-3.33	728.00
ECB				

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Fri, Jul 19, 2019

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

Date	Head Count	Avg. Carc Weight	Backfat (In Percent Lea	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
7/19/2019	75,343	209.45		69.00	70.83	72.55
7/18/2019	72,828	208.94		68.24	70.06	71.79
7/17/2019	70,328	209.99		67.58	69.37	71.05
7/16/2019	75,477	208.34		66.45	68.26	69.98
7/15/2019	64,761	210.28		66.10	67.91	69.62
7/12/2019	86,339	210.94		66.02	67.90	69.68

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST
For Week Ended:

7/12/2019	393,526	211.20	66.23	68.06	69.79
6/21/2019	403,815	213.96	74.83	76.66	78.40
7/20/2018	402,597	208.89	73.31	75.27	77.18

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST
For: June 2019

	1,615,275	214.38	74.60	76.43	78.18

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			
Native Steer			
Colorado Branded Steer	6.0	21.50	
heavy weights			
Butt Branded Steer	6.0	34.50	
heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	9.0	21.67	1.67
heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer			
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 7/12/2019

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	7.09%	14.92%	3.42%	6.51%	10.86%
Choice	70.63%	72.01%	60.94%	72.75%	73.47%
Select	19.04%	9.93%	31.40%	17.80%	12.13%
Other	3.24%	3.14%	4.23%	2.94%	3.54%

	Nebraska	Kansas	Texas
Prime	6.76%	5.14%	3.42%
Choice	71.95%	73.46%	60.94%
Select	17.41%	18.67%	31.40%
Other	3.88%	2.73%	4.23%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd:	31.51%
Percentage of cattle offered under Schedule GLA identified:	68.80%

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%	248.00	-1.50		
COW MEAT:				
95%	247.50	-1.00		
90%	226.50	-3.00		
CFM Fores 85 %	210.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	209.00			
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	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	**16-45 Days**		**16-45 Days**	
95%	248.00	-2.50	251.50	2.00
COW MEAT:				
95%	247.50	-2.00	247.00	-1.50
90%	228.00	-2.50	229.00	-0.50
CFM Fores 85 %	210.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	209.00			
Beef Trim 80%				
Beef Trim 75%				

URUGUAY - FOB AND TIS	**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: 7/22/2019
Value Adjustments

	Price Range		Simple Avg	Change
Quality:				
Prime	10.00	26.00	14.30	(0.13)
Choice				
Select	(25.00)	(14.00)	(22.23)	
Standard	(40.00)	(10.00)	(32.07)	
CAB	2.00	6.00	3.89	
All Natural	25.00	50.00	31.60	
NHTC	18.00	23.00	20.63	0.50
Dairy - Type	(14.00)		(2.67)	
Bullock/Stag	(55.00)	(15.00)	(34.55)	
Hardbone	(55.00)	(20.00)	(35.00)	
Dark Cutter	(55.00)	(20.00)	(35.71)	
Over 30 Months (	(50.00)		(19.38)	
***Cutability Yield Grade, Fat/Inches**				
1.0-2.0 < .10"		8.00	3.86	
2.0-2.5 < .20"		5.00	2.00	
2.5-3.0 < .40"		5.00	1.64	
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)	(17.79)	
Weight:				
400-500 lbs	(40.00)		(31.43)	
500-550 lbs	(40.00)		(24.13)	
550-600 lbs	(35.00)		(11.80)	
600-900 lbs	(35.00)			
900-1000 lbs	(15.00)		(1.00)	
1000-1050 lbs	(20.00)		(8.00)	
over 1050 lbs	(35.00)	(5.00)	(17.67)	

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	345.00	
	Forequarters	43-74 lbs	367.50	
	Necks, bone-in	24-28 lbs	292.50	
	Breast	43756.00 lbs	147.50	
	Foreshank	43529.00 lbs	422.50	
	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	887.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1350.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1400.00	
	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	592.50	
	Strip Loins, bnls, 0x0	5-up lbs	1310.00	
	Loin, Short Tenderloin	1-up lbs	1180.00	
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	
	Hindshank	43593.00 lbs	600.00	
	Osso Buco, Hindshank	43504.00 lbs	887.50	
	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)		46.50	

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

		Weekly Averages		
BEEF VARIETY MEATS - FROZEN	**Lds**	**Wtd**	**Chng**	**Simple**
CHEEK MEAT,trmd, 70-75% lean export	10.0	166.50		170.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
regular,bone-out exp	2.0	65.00		65.00
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	1.0	130.00	6.00	128.80
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached	1.0	240.00		240.00
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 7.4 per cwt. down -0.22 when compared to last week.

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

For Week Ended 7/19/2019 **Dollars/hundredweight**

Frozen CARLOT/L.C.L. Basis	**Lds**	**Price Range**		**Wtd Avg**
CHEEK MEAT, Trimmed	1.8	144.00	150.00	146.67
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	4.1	57.00	63.00	60.20
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.6		144.00	144.00
KIDNEYS Export	4.0	18.00	18.50	18.25
LIPS, unscalded	1.0		87.00	87.00
LIVERS, Regular,bulk-pack				
LIVERS, Regular,bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export	9.0	18.00	19.00	18.44
MELTS,				
OXTAILS, Regular, small box	1.2	320.00	347.00	324.50
SALIVARY GLANDS	1.1		26.00	26.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut,IW	0.2		374.00	374.00
TONGUES, exp.#1 white Swiss cut,IW				
TONGUES, #1 black Swiss cut,IW	0.3		357.00	357.00
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	0.2		351.00	351.00
TONGUES, exp.#2 mixed,Swiss cut,IW				
TONGUE Trimmings	3.0	22.00	24.00	22.67
TRIPAS				
TRIPE, bleached, scalded, edible	4.0	108.00	110.00	109.00
TRIPE, blchd, scld/w honeycomb				
TRIPE, bleached,scalded,edible exp				
TRIPE, unbleached, scalded, edible	3.2	122.00	124.00	123.06
TRIPE, honeycomb bleached				
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached				
WEASAND MEAT				