

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



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WEEK ENDING: November 30, 2019 VOLUME 21, No. 48

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY	(Est)	11/25	118,000	2,000	491,000	8,000
TUESDAY	(Est)	11/26	110,000	2,000	495,000	8,000
WEDNESDAY	(Est)	11/27	116,000	3,000	486,000	5,000
THURSDAY	(Est)	11/28	2,000		2,000	
FRIDAY	(Est)	11/29	115,000	2,000	486,000	7,000
SATURDAY	(Est)	11/30	98,000		390,000	1,000

TOTAL FOR THE WEEK:			559,000	9,000	2,350,000	29,000
CHANGE FROM PREV WK:			-107,000	-2,000	-408,000	-9,000
(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.

						CHOICE 600-900	SELECT 600-900
BPN#	WEEKLY COMPOSITE PRIMAL VALUES						
	Primal Rib					415.34	334.19
	Primal Chuck					193.72	188.17
	Primal Round					187.84	187.40
	Primal Loin					285.27	240.17
	Primal Brisket					203.60	195.72
	Primal Short Plate					157.66	157.66
	Primal Flank					112.93	110.24
	WEEKLY CUTOUT VALUE SUMMARY						
	Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900
U78	11/29	32	14	8	10		232.12
	11/28/	2019					
	11/27	64	22	8	25		232.24
	11/26	91	18	12	22		231.84
	11/25	73	15	20	22		233.24
	WEEKLY AVERAGE					232.36	211.30
	CHANGE FROM PRIOR WEEK					(4.39)	(2.91)
	CHOICE/SELECT SPREAD:						21.06
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):						457
	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	260.02	loads	10,400,736	pounds
Select Cuts	69.20	loads	2,768,040	pounds
Trimmings	48.59	loads	1,943,582	pounds
Ground Beef	79.18	loads	3,167,073	pounds

Choice Cuts, Fat Limitations 1-6		(IM) = Individual Muscle		# of		Total		Price		Weighted	
IMPS/FL	Sub-Primal			Trades		Pounds		Range		Average	
U1	109E	1	Rib, ribeye, lip-on, bn-in	81	612,695	815.23		889.50		844.86	
U2	112A	3	Rib, ribeye, bnls, light	21	63,123	910.00		1025.00		934.92	
U16	112A	3	Rib, ribeye, bnls, heavy	85	123,271	895.00		1024.95		932.02	
	113C	1	Chuck, semi-bnls, neck/off	17	86,725	226.70		260.00		231.48	
U3	114	1	Chuck, shoulder clod	37	245,021	216.00		245.00		227.03	
U81	114A	3	Chuck, shoulder clod, trmd	55	250,685	224.68		262.00		232.56	
U18	114D	3	Chuck, clod, top blade	19	28,023	270.00		339.75		282.37	
U19	114E	3	Chuck, clod, arm roast	28	63,220	376.33		415.00		395.17	
U20	114F	5	Chuck, clod tender (IM)	30	42,381	520.00		561.00		535.53	
U80	116A	3	Chuck, roll, lxl, neck/off	86	252,964	349.44		379.00		359.58	
U36	116B	1	Chuck, chuck tender (IM)	69	194,631	254.25		276.44		260.21	
U5		3	Chuck roll, retail ready	25	364,159	384.00		416.00		389.07	
	116G	4	Chuck, flap (IM)	44	95,836	480.00		734.25		519.99	
U7	120	1	Brisket, deckle-off, bnls	117	356,888	272.00		329.55		289.66	
U82	120A	3	Brisket, point/off, bnls	31	145,010	483.33		510.00		485.72	
U9	123A	3	Short Plate, short rib	57	104,045	409.00		550.25		477.93	
	130	4	Chuck, short rib	61	99,880	290.00		370.00		341.85	
	160	1	Round, bone-in	10	5,686	226.00		230.60		229.76	
U11	161	1	Round, boneless								
U12	167A	4	Round, knuckle, peeled	115	435,532	245.70		290.00		260.30	
U13	168	1	Round, top inside round	66	1,273,519	225.00		270.00		227.05	
U84	168	3	Round, top inside round	74	244,898	227.38		268.90		244.03	
U90	169	5	Round, top inside, denuded	37	183,403	269.00		318.00		285.02	
	169A	5	Round, top inside, cap off	26	207,033	285.00		350.00		312.00	
		3	Round, top inside, side off								
U14	170	1	Round, bottom gooseneck	12	34,971	218.00		265.75		226.74	
U31	171B	3	Round, outside round	78	421,896	234.00		277.50		259.54	
U15	171C	3	Round, eye of round (IM)	146	473,228	242.00		274.00		252.90	
U88	174	3	Loin, short loin, 0x1	49	338,540	445.00		565.00		466.30	
	175	3	Loin, strip loin, 1x1	3	13,039	399.83		404.83		402.41	
U32		1	Loin, strip loin bnls. 1x1								
U87	180	3	Loin, strip, bnls, 0x1	146	448,324	460.00		556.75		508.95	
U22	184	1	Loin, top butt, bnls, heavy	9	5,944	290.00		334.55		316.46	
U89	184	3	Loin, top butt, boneless	100	625,239	284.33		359.00		291.86	
	184B	3	Loin, top butt, CC (IM)	23	332,744	415.00		487.00		425.73	
U29	185A	4	Loin, bottom sirloin, flap	68	247,313	460.00		542.50		476.53	
U34	185B	1	Loin, ball-tip, bnls, heavy	55	328,979	220.00		270.00		232.80	
U27	185C	1	Loin, sirloin, tri-tip (IM)	42	202,135	282.00		349.75		288.76	
	185D	4	Loin, tri-tip, pld (IM)	24	32,831	413.00		504.90		436.45	
U28	189A	4	Loin, tndrloin, trmd, heavy	115	500,446	1233.00		1476.75		1288.89	
U86	191A	4	Loin, butt tender, trimmed	10	11,598	1269.00		1430.00		1302.56	
U21	193	4	Flank, flank steak (IM)	56	80,144	430.00		510.00		467.17	

Select Cuts, Fat Limitations 1-6				# of Trades	Total Pounds	Price Range	Weighted Average	
BPN#	IMPS/FL	Sub-Primal						
U1	109E	1	Rib, ribeye, lip-on, bn-in	24	47,741	622.00	675.35	646.40
U2	112A	3	Rib, ribeye, bnls, light	26	34,247	679.03	742.00	709.73
U16	112A	3	Rib, ribeye, bnls, heavy	54	75,494	649.59	745.00	707.11
	113C	1	Chuck, semi-bnls, neck/off	7	9,556	235.00	249.79	239.90
U3	114	1	Chuck, shoulder clod	18	103,556	212.66	246.00	223.43
U81	114A	3	Chuck, shoulder clod, trmd	21	70,520	224.00	255.00	237.34
U18	114D	3	Chuck, clod, top blade					
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	21	40,553	465.00	526.00	492.40
U80	116A	3	Chuck, roll, 1x1, neck/off	52	162,735	319.85	363.83	331.58
U36	116B	1	Chuck, chuck tender (IM)	23	74,975	238.00	276.00	259.85
U5		3	Chuck roll, retail ready					
	116G	4	Chuck, flap (IM)	43	78,313	365.00	456.29	386.35
U7	120	1	Brisket, deckle-off, bnls	30	55,934	254.15	305.50	277.88
U82	120A	3	Brisket, point/off, bnls					
U9	123A	3	Short Plate, short rib	13	21,986	384.34	505.50	427.75
	130	4	Chuck, short rib	20	12,143	282.00	365.00	299.83
	160	1	Round, bone-in					
U11	161	1	Round, boneless					
U12	167A	4	Round, knuckle, peeled	39	100,921	245.00	290.00	259.38
U13	168	1	Round, top inside round	16	58,815	231.12	250.00	236.45
U84	168	3	Round, top inside round	23	172,685	210.00	256.00	234.60
U90	169	5	Round, top inside, denuded	7	55,994	269.00	298.75	277.22
	169A	5	Round, top inside, cap off					
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	15	12,155	223.83	257.16	236.52
U31	171B	3	Round, outside round	29	90,212	240.76	276.00	260.44
U15	171C	3	Round, eye of round (IM)	43	149,563	239.31	273.00	246.08
U88	174	3	Loin, short loin, 0x1	22	92,203	337.70	410.00	344.13
	175	3	Loin, strip loin, 1x1	6	26,862	274.00	318.50	308.04
U32		1	Loin, strip loin bnls. 1x1	3	771	337.00	339.45	338.19
U87	180	3	Loin, strip, bnls, 0x1	65	413,303	323.00	391.98	340.22
U22	184	1	Loin, top butt, bnls, heavy	20	28,687	275.30	330.09	303.55
U89	184	3	Loin, top butt, boneless	30	53,680	288.00	343.00	311.51
	184B	3	Loin, top butt, CC (IM)					
U29	185A	4	Loin, bottom sirloin, flap	17	74,959	435.00	495.75	444.42
U34	185B	1	Loin, ball-tip, bnls, heavy	18	26,352	235.39	265.30	242.32
U27	185C	1	Loin, sirloin, tri-tip (IM)	23	42,532	222.00	305.00	241.74
	185D	4	Loin, tri-tip, pld (IM)	7	33,285	306.94	350.00	310.27
U28	189A	4	Loin, tndrloin, trmd, heavy	27	59,130	967.35	1132.50	995.32
U86	191A	4	Loin, butt tender, trimmed	18	22,910	899.07	1049.50	956.74
U21	193	4	Flank, flank steak (IM)	15	23,016	429.00	466.29	447.20
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle								
	124	4	Rib, Back Ribs, Frozen	9	16,184	124.00	145.00	135.24
U8	121D	4	Plate, Inside Skirt (IM)	47	130,749	437.00	489.45	458.83
	121C	4	Plate, Outside Skirt (IM)	50	70,513	555.00	675.50	612.70
	121E	6	Outside Skirt, pld (IM)	24	37,675	890.00	971.00	918.86
U35			Cap, Wedge Meat & (IM) Lean	96	545,325	246.00	298.76	259.59
			Pectoral Meat	70	340,654	245.00	297.75	261.50
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind								
U25	Ground Beef 73%			57	409,399	152.00	205.50	174.08
	Ground Beef 75%			4	14,291	187.31	198.00	195.95
U26	Ground Beef 81%			122	779,846	172.00	225.25	194.56
	Ground Beef 85%							
	Ground Beef 90%							
U23	Ground Beef 93%			31	179,877	286.26	328.50	311.59
U30	Ground Beef Chuck 80%			22	214,113	172.00	227.75	199.87
U33	Ground Beef Round 85%			14	41,396	241.26	275.96	254.61
U37	Ground Beef Sirloin 90%			8	11,144	307.86	326.00	325.07
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%			56	839,684	175.00	234.00	197.72
	Blended Ground Beef 85%							
	Blended Ground Beef 90%							
	Blended Ground Beef 93%			8	37,440	300.51	323.76	303.93
	Blended Ground Beef Chuck 80%			4	24,410	194.36	233.76	200.44
	Blended Ground Beef Round 85%			3	6,720	251.11	264.00	252.53
	Blended Ground Beef Sirloin 90%							
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed								
	Fresh 50% lean trimmings			66	1,943,582	63.00	88.50	76.42
	Frozen 50% lean trimmings							
FAT LIMITATIONS (FL) DESCRIPTION								
Maximum Average Fat Thickness				Maximum Fat at any point				
1. 3/4" (19mm)				1/0"				
2. 1/4" (6mm)				1/2"				
3. 1/8" (3mm)				1/4"				
4. Practically free (75% surface lean exposed)				1/8"				
5. Peeled/Denuded				1/8"				
6. Peeled/Denuded, surface membrane removed				1/8"				
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.								

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

(C1)					
		CH 1-3		SE 1-3	
Index		600-900#		600-900#	
Values	=>	199.06		176.58	
Change	=>	-1.73		-0.49	
Index Reflects the Equivalent of 157,312 head of cattle.					
Carcass Equivalent Values:					
SUPPLY (live):		177.76		153.86	
DEMAND (box) :		220.36		199.30	
Current Spread		-42.60		-45.43	
Grading % Brkdwn:		83.74%		16.26%	
Weekly Equivalent Values for Outlying Beef Carcass Types					
Carcass Weights					
Qty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#
					1000#/up
Prime 1-3	15.93	-30.71	-17.64	-4.34	-17.33
Certified	5.43	184.28	197.35	214.99	210.65
Choice 1	3.79	173.78	186.85	204.49	200.15
Select 1	-19.59	172.14	185.21	202.85	198.51
Stndrd 1-3	-33.04	148.76	161.83	179.47	175.13
Prime 4	-33.04	135.31	148.38	166.02	161.68
Choice 4	3.29	171.64	184.71	202.35	198.01
	-11.21	157.14	170.21	187.85	183.51

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 9.13 per cwt up 0.18 from last week and down -0.18 from last year.

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:		\$185.83		
Change from prior day:		(\$0.07)		
Item		Price	Value	Change
90% lean		242.13	135.21	(0.36)
100% lean inside round		299.21	6.94	0.10
100% lean, flats and eyes		269.43	6.25	0.11
100% lean, S.P.B.		265.93	13.30	0.21
Chuck Tender		253.98	2.54	(0.02)
Knuckle	4-7 lbs.	253.98	6.43	(0.02)
Tenderloin	2-3 lbs.	386.03	2.05	(0.07)
Tenderloin	3-4 lbs.	478.08	3.54	0.13
Ribeye Roll	4-6 lbs.	257.90	2.71	0.04
Ribeye Roll	6-8 lbs.	275.98	2.04	0.01
Ribeye Roll	8up lbs.	287.00	2.10	(0.16)
Flank Steak		290.98	1.22	(0.03)
Kidney, Edible		18.13	0.08	
Fat, inedible		14.24	0.33	
Bone		4.56	1.09	(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	18.56 loads	742,455 pounds
Cutter/Canner Cuts	3.10 loads	123,892 pounds
Boner/Breaker/Cutter/Canner	20.23 loads	809,280 pounds
100% Lean Items	25.93 loads	1,037,057 pounds
Frozen Cuts	3.39 loads	135,648 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.		10	12,764	285.45 (10.84)
112	Rib, ribeye roll, 8-10 lbs.		38	40,418	307.95 1.27
112	Rib, ribeye roll, 10-up lbs.		103	86,506	317.28 (18.07)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.		14	43,795	377.75 0.53
112A	Rib, ribeye roll-lip-on, 8-up lbs.		19	48,015	397.17 37.36
	Chuck, boneless 85%				
120	Chuck, brisket		33	89,647	250.28 11.22
168	Round, top inside, 10-dn lbs.		5	13,464	246.84 (2.18)
168	Round, top inside, 10-up lbs.		11	47,206	248.61 (6.11)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.		16	155,559	291.28 0.80
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round		4	10,020	270.98 3.14
171C	Round, eye of round		39	55,051	270.27 (0.13)
	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.		14	10,237	284.72 39.91
182	Loin, sirloin butt				
184	Loin, top sirloin butt		15	40,645	224.40 (1.70)
185A	Loin, bottom sirloin butt flap, bnls.		31	81,987	345.91 6.99
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.		3	16,251	257.90
112	Rib, ribeye roll, 6-8 lbs.		36	107,641	278.09 3.11
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo		10	96,625	298.69 6.37
	Inside round - Boxed		30	108,536	299.69 (2.80)
	Outside round				
	Eye of round		25	61,586	279.11 8.00
	Flats and eyes - Combo		10	133,796	265.33 1.03
	Flats and eyes - Boxed				
	Striploin		70	222,693	339.75 6.70
	S.P.B. - Combo		14	404,088	265.93 4.11
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender		25	66,501	253.98 (2.13)
167A	Round, knuckle, peeled		37	205,217	253.98 (0.95)
190	Loin, tenderloin, 2-3 lbs.		7	15,997	386.03 (13.31)
190	Loin, tenderloin, 3-4 lbs.		39	68,496	478.08 6.69
190	Loin, tenderloin, 4-5 lbs.		119	204,702	555.47 (21.70)
190	Loin, tenderloin, 5-up lbs.		42	30,669	531.66 (0.49)
193	Flank, flank steak		75	80,764	300.50 (15.33)
	Flank, rough		76	136,934	253.32 (2.10)
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.		4	5,122	367.00
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.		5	76,683	462.44 (52.82)
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak		18	25,687	261.03 32.18

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
11/29/2019	82.03	72.09	90.93	70.30	131.94	85.22	102.92
Change:	-2.96	2.34	1.44	-2.27	-3.10	-4.21	-15.43
Total Load Count (Cuts, Trimmings, Processed):			1275.46				
Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant							
Current Volume - (one load equals 40,000)							

Loin	280.53 loads	11,221,114 pounds
Butt	213.95 loads	8,557,926 pounds
Picnic	82.42 loads	3,296,938 pounds
Rib	95.36 loads	3,814,393 pounds
Ham	204.19 loads	8,167,610 pounds
Belly	80.88 loads	3,235,266 pounds
Trimmings	170.62 loads	6,824,787 pounds
Variety	59.08 loads	2,363,280 pounds
Added Ingrid	80.57 loads	3,222,925 pounds

BPN#		Kilopounds	Price Range	Wtd Avg	
U40	LOIN				
	1/4 Trimmed Loin VAC	1,410	79.00	113.27	84.76
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	1,404	63.00	104.00	67.18
	1/8 Trimmed Loin VAC	1,171	78.50	127.55	93.20
	1/8 Trimmed Loin VAC, FZN				
	1/8 Trimmed Loin Paper	72	89.50	118.25	97.73
	1/8 Trimmed Loin Paper, FZN				
	1/8 Trimmed Loin Combo	79	67.11	89.31	82.26
	Bone-in CC, Tender-in Loin VAC	184	113.75	179.00	129.00
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	381	113.00	138.16	126.88
	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	1,363	96.22	151.23	125.23
	Bnls CC Strap-on, FZN				
	Bnls CC Strap-off	1,242	113.97	182.00	142.51
U55	Bnls CC Strap-off, FZN	11	150.72	189.66	173.49
	Bnls CC Strap-on, 1/2 cut	99	103.55	157.00	140.08
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	157	132.63	171.88	153.33
	Bnls CC Strap-off, 1/2 cut, FZN				
U60	Whole Bnls Strap-on	32	115.11	140.00	115.99
	Boneless Sirloin	958	109.07	139.11	123.02
	Boneless Sirloin, FZN	44	124.00	127.00	126.53
	Boneless Sirloin, Combo	160	114.00	123.74	118.94
	Bone-in Sirloin	414	54.22	88.46	69.73
U41	Bone-in Sirloin, FZN				
	Blade Ends	137	51.28	83.99	68.70
	Blade Ends, FZN				
	Tenderloin	539	138.33	207.50	172.45
	Tenderloin, FZN	8	153.00	225.72	199.66
U64	Tenderloin, 1 pc vac				
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
	Backribs 2.0#/up	820	205.00	250.17	223.90
	Backribs 2.0#/up, FZN	60	195.00	233.32	200.67
	Backribs 2.0#/up 1 Pc Vac	193	190.79	268.23	240.28
	Backribs 2.0#/up 1 Pc Vac, FZN	209	195.00	252.33	224.60
	Riblets				
	Riblets, FZN	19	79.00	92.00	87.77
U42	BUTT				
	1/4 Trim Butt VAC	3,206	87.69	114.63	99.48
	1/4 Trim Butt VAC, FZN	137	94.60	109.12	101.76
	1/4 Trim Butt Paper	120	106.50	126.50	112.23
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	230	86.75	109.50	95.14
	1/4 Trim Butt 1 Pc VAC	158	90.97	109.25	105.20
	1/4 Trim Butt 1 Pc VAC, FZN				
	1/8 Trim Butt Vac	338	93.50	129.00	103.96
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	7	113.50	122.25	117.63
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo				
	1/8 Trim Butt 1 Pc VAC	353	88.79	116.50	104.32
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	21	109.64	122.71	118.28
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	47	109.00	120.50	116.83
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	208	112.10	125.05	118.92
	1/8 Trim Steak Ready Butt Vac, FZN	5	50.15	114.25	92.02
	1/8 Trim Steak Ready Butt 1 Pc Vac	874	114.00	133.86	118.61
	1/8 Trim Steak Ready Butt 1 Pc Vac, F				
	1/4 Trim Bnls Butt VAC	2,512	111.65	144.00	124.85
	1/4 Trim Bnls Butt VAC, FZN	30	117.50	143.72	130.42
	1/4 Trim Bnls Butt Poly	28	113.50	149.25	125.23
	1/4 Trim Bnls Butt Poly, FZN	18	123.20	133.36	130.23
	1/4 Trim Bnls Butt Combo	189	99.81	127.00	118.29
	1/4 Trim Bnls Butt 1 Pc VAC	33	125.00	203.00	133.68
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	14	167.00	209.46	199.14
	Bnls CT Butt 1 Pc VAC, FZN	6	198.00	210.25	205.90
U50	PICNIC				
	RS Smoker Trim Picnic Combo	59	84.11	96.16	91.69
	SS Smoker Trim Picnic VAC	1,078	90.00	119.50	99.86
	SS Smoker Trim Picnic VAC, FZN				
	SS Smoker Trim Picnic Paper/Poly	85	98.50	129.50	113.60
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	421	78.20	107.00	82.94
	SS Smoker Trim Picnic 1 Pc Vac	287	92.50	125.50	111.17
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,132	115.00	164.35	136.34
	Picnic Cushion Meat Vac, FZN	2	128.66	134.00	129.87
	Picnic Cushion Meat Poly	35	127.00	156.13	137.53
	Picnic Cushion Meat Poly, FZN	18	112.00	148.63	122.56
	Picnic Cushion Meat Combo	177	110.00	137.00	119.08

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	738	120.00	176.00	147.23
	Trmd Sparerib - LGT, FZN	85	124.00	160.17	137.63
	Trmd Sparerib - LGT, Poly	20	152.50	159.50	154.87
	Trmd Sparerib - LGT, Poly, FZN	10	150.00	163.50	154.20
	Trmd Sparerib - LGT Combo	272	98.50	145.74	131.29
	Trmd Sparerib - LGT, 1 PC VAC	13	130.79	173.00	161.90
	Trmd Sparerib - LGT, 1 PC VAC, FZN	10	168.03	168.76	168.13
	Trmd Sparerib - MED	885	110.00	161.26	142.45
	Trmd Sparerib - MED, FZN	21	94.83	150.00	126.67
	Trmd Sparerib - MED, Poly	68	147.50	172.50	160.59
U45	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	50	136.00	151.00	136.59
	Trmd Sparerib - MED, 1 PC VAC	60	140.00	177.50	161.22
	Trmd Sparerib - MED, 1 PC VAC, FZN	45	94.83	160.76	148.64
	St Louis Spareribs, VAC	557	181.36	256.03	206.60
	St Louis Spareribs, VAC, FZN	94	184.00	265.00	201.98
	St Louis Spareribs, POLY	10	201.50	212.41	207.81
	St Louis Spareribs, POLY, FZN	505	160.00	285.00	221.40
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	361	160.00	190.50	168.85
U67	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
	HAM				
	17/dn Ham Combo	22	134.40	142.40	136.69
	17-20# Trmd Selected Ham	191	85.75	104.00	87.38
	20-23# Trmd Selected Ham	539	85.75	109.07	89.08
	23-27# Trmd Selected Ham	3,552	78.00	109.32	83.48
	17-20 Ham Boxed	83	88.00	130.00	103.25
U46	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	88	108.53	157.83	131.18
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	161	82.19	132.50	111.87
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	24	96.50	135.00	118.65
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed	3	156.50	161.00	159.13
	20-23 Hams Sknd/Defatted Boxed, FZN				
U62	Collared Ham Combo	8	114.20	132.00	125.80
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	192	160.40	204.00	172.98
	4 Muscle Ham to Blue	131	175.00	195.00	176.13
	5 Muscle Ham to Blue				
	3 Muscle Ham to Blue Boxed	2	190.00	219.00	205.14
	4 Muscle Ham to Blue Boxed				
	5 Muscle Ham to Blue Boxed				
	Roll Out Ham	64	147.75	177.00	155.85
	Rollout Ham Bnls Boxed	88	157.81	190.77	174.16
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	4	186.50	223.00	206.73
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	653	167.00	219.00	179.84
	Outsides	596	164.46	219.00	180.88
	Knuckles	1,070	141.50	194.00	156.07
	Lite Butt	27	171.10	192.10	174.41
	Insides (RED) Combo	171	170.00	229.00	182.70
	Outsides (RED) Combo	181	167.00	201.18	174.19
	Knuckles (RED) Combo	68	167.00	201.18	185.90
	Lite Butt (RED) Combo				
	Inner Shank	18	95.46	122.10	111.47
	Outer Shank	158	70.75	96.00	83.02
	Insides Boxed	18	184.00	225.00	201.06
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	8	119.97	135.15	125.27
	Shanks Bone In				
	Shanks Bone In Boxed	17	76.76	171.50	124.70
	Shanks Bone In Boxed, FZN	4	95.00	142.00	118.20
	BELLY				
	Derind Belly 7-9#				
	Derind Belly 9-13#	376	102.00	163.00	128.11
	Derind Belly 13-17#	1,418	102.00	157.00	125.06
	Derind Belly 17-19#	723	98.02	117.99	111.97
	Derind Belly 7-9# Boxed	5	212.67	268.16	254.96
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	94	136.00	262.50	227.92
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed				
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	20	121.00	145.00	127.89
U49	Skin-on Belly 14-16#	21	106.00	156.50	121.88
	Skin-on Belly 16-18#	21	120.00	124.90	121.47
	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	353	163.00	251.00	208.00
	Skin-on Belly 10-12# Boxed, FZN	70	175.00	212.00	188.02
	Skin-on Belly 12-14# Boxed	51	107.09	255.13	188.99
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	10	147.48	268.71	208.30
	Skin On Belly 14-16# Boxed, FZN	18	132.00	180.44	136.34
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	JOWL				
	Skinned Combo	44	48.50	97.00	66.27
	Skinned Boxed	34	65.16	84.00	70.78
	Skinned Boxed, FZN	277	50.00	82.63	65.89
	Skin On Combo	65	35.00	70.36	41.57
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
U57	42% Trim Combo	1,594	20.17	54.00	25.17
	65% Trim Combo	15	67.15	80.90	69.50
	72% Trim Combo	1,601	67.00	96.25	77.48
	85% Trim Combo				
	42% Trim Boxed	127	30.00	63.25	43.14
	42% Trim Boxed, FZN	189	35.00	66.00	42.19
	65% Trim Boxed				
	72% Trim Boxed	157	75.89	118.50	85.91
	72% Trim Boxed, FZN	236	56.00	118.00	63.73
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,057	79.23	109.00	90.43
	Picnic Meat Boxed Cushion Out	311	95.00	137.50	108.79
	Picnic Meat Boxed Cushion Out, FZN	61	107.00	134.80	110.83
	Picnic Meat Combo Cushion In	86	98.86	134.50	106.85
	Picnic Meat Boxed Cushion In	4	105.00	170.00	148.07
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	838	17.00	41.00	33.83
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	53	89.00	110.70	103.89
U51	Blade Meat Boxed	50	93.94	122.00	109.21
	Blade Meat Boxed, FZN	159	105.24	132.44	107.11
	72% Ham Trim Combo	86	77.00	85.18	81.14
	72% Ham Trim Boxed	5	59.02	91.45	79.58
	90% Ham Trim Combo	192	80.75	131.00	115.52
	VARIETY				
	Untrimmed Neckbones Gas	54	50.25	90.74	67.39
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	364	37.00	78.39	47.24
	Trimmed Neckbones Gas, FZN	4	35.00	37.00	36.57
	Trimmed Neckbones Poly	310	35.00	78.50	46.34
	Trimmed Neckbones Poly, FZN	37	35.00	75.00	49.86
	Untrimmed Neckbones Poly	172	36.00	76.25	53.39
	Untrimmed Neckbones Poly, FZN	90	39.75	59.00	45.35
	Trimmed Neckbones Combo	28	35.00	60.07	43.22
	Untrimmed Neckbones Combo	192	27.50	40.00	34.66
	Breast Bones Poly				
	Breast Bones Poly, FZN	14	53.00	71.30	54.80
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	7	90.75	93.50	91.44
	Brisket Bones, Full Cut, 30#	17	84.00	93.00	91.95
U54	Brisket Bones, Full Cut, 30#, FZN	30	27.00	113.00	88.87
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	321	46.70	71.00	52.86
	Tails, Gas	4	78.00	82.24	79.07
	Tails, Gas, FZN				
	Tails, Combo	43	46.00	70.11	55.27
	Front Feet, Poly	29	32.00	149.50	101.43
	Front Feet, Poly, FZN	238	29.09	131.48	53.44
	Front Feet, Combo	4	33.50	117.98	81.72
	Front Feet, Gas				
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	213	24.00	97.50	40.46
	Hind Feet, Combo				
	Hocks, Picnic, Poly	7	63.00	90.26	81.57
	Hocks, Picnic, Poly, FZN	43	55.00	77.03	65.89
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
U53	Hocks, Picnic, Combo	89	39.60	96.00	46.49
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	25	68.00	115.00	86.13
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	313	85.50	107.50	86.21
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	12	123.00	139.00	130.41
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	81	118.75	153.00	125.34
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	278	121.25	186.25	137.58
	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	6	136.03	154.00	138.26
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	398	103.00	147.00	117.99
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	49	58.00	68.00	58.87
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	22	172.40	218.00	197.08
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	19	180.50	219.00	211.14
	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	20	231.75	289.00	248.18
	AI SS Smoker Trim Picnic VAC	1,176	77.75	112.00	90.80
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	30	81.75	101.50	86.83
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	78	107.75	156.00	115.97
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	30	95.50	117.00	104.23
	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	2	118.00	121.00	120.23
	AI 1/8 Trim Steak Ready Butt Vac, FZN				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac	60	107.50	119.50	114.26
	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	32	139.75	149.00	140.68
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	26	145.50	157.00	145.97
	AI Trmd Sparerib - MED, FZN	99	134.35	144.74	141.06
	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 3.68 per cwt live, up 0.04 when compared to the previous week's value.
Dressed equivalent basis (74% dress): 4.97
(1) Typical slaughter hog weighs 270 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt		Weekly Averages			
BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Wtd	Chng
		Items	Simple		
U59		CHEEK MEAT trimmed	1.0	100.00	
		CHITTERLINGS, 10 lb. pail			
U52		EARS, Pet Treat, 3-4/lb			
		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 - MPR FOB PLANT POINT -----			
		QUARTERLY CONTRACTS: November 1, 2019			
		Skins - Domestic	Avg Price		
		Loin Skins, combo		25.68	
		Butt Skins, thick, combo		30.39	
		Butt Skins, thin, combo		21.88	
		Picnic Skins, combo		12.97	
		Ham Skins, combo		19.43	
		Belly Skins, combo		25.59	
		Jowl Skins, combo		10.78	
		Mixed Skins, combo		16.75	

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

		Weekly Averages			
		Lds	Wtd	Chng	Simple
		Items			
INEDBL, TALW/GRSE	FOB CENTRAL				
	Choice white grse (truck)	32.0	21.99	0.93	22.47
	Yellow grease (truck)				20.00
	Yellow grease ECB				20.00
EDBLE LARD, FOB PLANT	(truck)				
	Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF	CHICAGO				
	Packer bleachable <.15%	5.0	23.50		23.50
	Renderer bleachable <.15%	1.0	24.00		24.00
	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				
	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	202.00	-29.94	170.00
	Ruminant Panhandle, Domestic	24.0	181.88	-8.13	186.25
PORK Meat/Bnmeal, 50% pro/ton					
	Central	31.0	198.06	-5.27	220.00
	ECB	3.0	220.00		220.00
DRT	(lo)/unit pro				
DRT	(lo)/unit pro, pnhd1				
DRT	(hi)/unit pro				
BLOOD MEAL, 85% pro/ton					
	Central	3.0	600.00	50.00	587.50
	Panhandle				
	CAF California				
PORK BLOOD MEAL, 85% pro/ton					
	Central				700.00
	ECB	1.0	700.00		700.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

Fri, Nov 29, 2019

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

Date	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%
11/29/2019	156,123	215.27		52.98	54.77 56.44
11/27/2019	74,950	213.14		54.03	55.78 57.41
11/26/2019	73,396	212.65		55.09	56.84 58.48
11/25/2019	69,923	212.20		55.06	56.81 58.46
11/22/2019	149,549	215.08		54.27	56.02 57.66
11/21/2019	75,724	212.89		55.47	57.22 58.86

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

11/22/2019	447,683	213.08	55.47	57.22	58.86
11/1/2019	436,810	213.76	58.20	60.00	61.69
11/30/2018	439,670	212.46	52.08	53.95	55.76

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: October 2019

1,922,372	212.08	58.67	60.45	62.12
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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	6.0	37.00	-2.00
heavy weights			
Native Steer			
Colorado Branded Steer	6.0	28.00	
heavy weights			
Butt Branded Steer	15.0	35.30	-0.70
heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	3.50	
Branded Cow, River	6.0	4.00	
Native Cow			
Dairy Cow	6.0	13.00	
Dairy Cow, Southwest	6.0	12.00	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	6.0	28.00	4.00
heavy weights	6.0	35.00	6.00
Heavy Texas Steer and Heifer			
Branded Steer			
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 11/22/2019

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	9.63%	17.98%	3.24%	10.60%	7.30%
Choice	71.11%	67.00%	64.77%	72.94%	75.65%
Select	16.06%	8.88%	29.92%	13.44%	13.19%
Other	3.20%	6.14%	2.06%	3.02%	3.86%
	Nebraska	Kansas	Texas		
Prime	11.84%	7.04%	3.24%		
Choice	72.03%	74.98%	64.77%		
Select	12.29%	15.23%	29.92%		
Other	3.83%	2.75%	2.06%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 29.87%

Percentage of cattle offered under Schedule GLA identified: 67.95%

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

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)					
	EAST COAST			WEST COAST	
	Wkly Avg	Change		Wkly Avg	Change
	0-15 Days			0-15 Days	
BULL MEAT:					
95%	329.00	-4.00			
COW MEAT:					
95%					
90%	309.00	-3.50			
CFM Fores 85 %					
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	282.50	-5.00			
Beef Trim 80%	256.50	-18.50			
Beef Trim 75%					
Beef Trim 70%					
Beef Trim 65%					
100% Top Inside Rounds					
100% Flats & Eyes					
100% S.P.B.					
	EAST COAST			WEST COAST	
	Wkly Avg	Change		Wkly Avg	Change
	16-45 Days			16-45 Days	
BULL MEAT:					
95%	329.00	-4.00		318.00	-17.00
COW MEAT:					
95%					
90%	309.00	-4.00		317.50	-17.50
CFM Fores 85 %				305.00	-8.00
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	282.50	-5.00			
Beef Trim 80%	256.50	-18.50			
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: 12/2/2019

Value Adjustments

	Price Range	Simple Avg	Change
Quality:			
Prime	10.00 26.00	13.97	(0.53)
Choice			
Select	(27.00) (14.00)	(21.46)	1.92
Standard	(54.00) (10.00)	(33.33)	1.14
CAB	2.00 7.00	3.89	(0.11)
All Natural	24.00 50.00	31.20	
NHTC	16.00 26.00	20.88	
Dairy - Type	(14.00)	(3.60)	
Bullock/Stag	(55.00)	(33.64)	
Hardbone	(55.00)	(20.00)	(35.91)
Dark Cutter	(55.00)	(20.00)	(35.00)
Over 30 Months (	(40.00)	(16.69)	
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"		8.00 3.79	
2.0-2.5 < .20"		4.00 1.86	
2.5-3.0 < .40"		4.00 1.43	(0.07)
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00) (11.21)	
5.0/up > 1.2"	(25.00)	(10.00) (17.21)	
Weight:			
400-500 lbs	(40.00)	(30.71)	
500-550 lbs	(40.00)	(23.47)	
550-600 lbs	(35.00)	(11.80)	
600-900 lbs	(35.00)		
900-1000 lbs	(15.00)	(1.00)	
1000-1050 lbs	(20.00)	(7.67)	
over 1050 lbs	(35.00)	(5.00) (17.33)	

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

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

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

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	395.00	
U70	Foresaddles	86-147 lbs	352.50	7.50
	Forequarters	43-74 lbs	375.00	7.50
	Necks, bone-in	24-28 lbs	292.50	
	Breast	43756.00 lbs	150.00	2.50
	Foreshank	43529.00 lbs	410.00	
	Osso Bucco, foreshank	43504.00 lbs	785.00	
	Shoulder, full	65-85 lbs	375.00	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	43595.00 lbs	642.50	
	Chuck, Shoulder Clod	43564.00 lbs	562.50	#####
	Hotel Racks, 8 rib	15-26 lbs	850.00	
U72	Hotel Racks, 7 rib	14-25 lbs	875.00	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1275.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1387.50	62.50
	Rack, Ribeye	43533.00 lbs	1825.00	
U76	Hindsaddles	89-153 lbs	547.50	
	Hindquarters	45-76 lbs	547.50	
	Loins, regular	18-36 lbs	405.00	
U71	Loins, 4x4, trimmed	18-30 lbs	602.50	2.50
	Strip Loins, bnls, 0x0	5-up lbs	1245.00	
	Loin, Short Tenderloin	1-up lbs	1262.50	52.50
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	1222.50	50.00
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1397.50	17.50
	Hindshank	43593.00 lbs	625.00	25.00
	Osso Buco, Hindshank	43504.00 lbs	912.50	25.00
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimmings 75-80% Lean		212.50	
	Bnls Veal Trimmings 80-90% Lean		260.00	
	Hvy Nature Green Hides(per piece)		44.00	(2.50)

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

	Weekly Averages			
	Lds	Wtd	Chng	Simple
BEEF VARIETY MEATS - FROZEN				
CHEEK MEAT, trmd, 70-75% lean				206.00
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	1.0	395.00		395.00
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

	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
7.82 per cwt. down -0.18 when compared to last week.

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

For Week Ended 11/29/2019

Frozen CARLOT/L.C.L. Basis		Dollars/hundredweight			
		Lds	Price Range		Wtd Avg
CHEEK MEAT, Trimmed		3.9	190.00	195.00	191.15
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.6	68.00	78.00	70.00
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		1.8	137.00	141.00	138.78
KIDNEYS Export					
LIPS, unscalded		2.2	97.00	103.00	98.91
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		11.1	17.50	31.00	20.23
MELTS,					
OXTAILS, Regular, small box		1.3	340.00	356.00	343.69
SALIVARY GLANDS		1.1		28.00	28.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.2		428.00	428.00
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		0.6		435.00	435.00
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		414.00	414.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		2.0		22.00	22.00
TRIPAS					
TRIPE, bleached, scalded, edible		3.0		137.00	137.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		3.3	138.00	141.00	139.18
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					