

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS
 Livestock and Poultry Program
 Livestock, Poultry and Grain Market News
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WEEK ENDING: November 21, 2020

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	11/16	119,000	2,000	477,000	8,000
TUESDAY (Est)	11/17	121,000	2,000	493,000	8,000
WEDNESDAY (Est)	11/18	119,000	2,000	494,000	7,000
THURSDAY (Est)	11/19	119,000	1,000	485,000	7,000
FRIDAY (Est)	11/20	115,000	1,000	485,000	6,000
SATURDAY (Est)	11/21	72,000		277,000	
TOTAL FOR THE WEEK:		665,000	8,000	2,711,000	36,000
CHANGE FROM PREV WK:		12,000		28,000	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	463.38	359.13
	Primal Chuck	193.88	186.81
	Primal Round	192.03	191.21
	Primal Loin	287.94	257.53
	Primal Brisket	153.04	152.46
	Primal Short Plate	127.24	127.24
	Primal Flank	106.68	103.79

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					234.51	213.76
	CHANGE FROM PRIOR WEEK					11.52	6.35

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	366.50	loads	14,659,814	pounds
Select Cuts	103.40	loads	4,136,108	pounds
Trimmings	58.81	loads	2,352,236	pounds
Ground Beef	140.36	loads	5,614,470	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	12	33,569	1020.70	1200.81	1101.67
U16	112A	3	Rib, ribeye, bnls, heavy	94	117,906	972.00	1200.42	1117.28
	113C	1	Chuck, semi-bnls, neck/off	19	43,869	266.00	301.44	271.60
U3	114	1	Chuck, shoulder clod	32	208,926	227.69	261.00	240.72
U81	114A	3	Chuck, shoulder clod, trmd	102	1,233,243	236.00	277.00	251.61
U18	114D	3	Chuck, clod, top blade	39	81,314	305.00	390.00	326.34
U19	114E	3	Chuck, clod, arm roast	29	83,766	330.00	354.25	339.82
U20	114F	5	Chuck, clod tender (IM)	40	48,164	395.00	450.00	428.38
U80	116A	3	Chuck, roll, 1x1, neck/off	123	703,539	345.25	425.00	373.56
U36	116B	1	Chuck, chuck tender (IM)	97	379,937	239.34	283.09	259.48
U5		3	Chuck roll, retail ready	22	194,106	383.00	440.00	409.86
	116G	4	Chuck, flap (IM)	48	117,309	391.00	479.25	439.54
U7	120	1	Brisket, deckle-off, bnls	157	1,320,080	214.00	250.01	219.75
U82	120A	3	Brisket, point/off, bnls	27	114,532	399.00	460.00	436.93
U9	123A	3	Short Plate, short rib	72	224,568	360.67	505.00	419.86
	130	4	Chuck, short rib	81	231,308	370.00	455.00	422.66
	160	1	Round, bone-in	14	9,476	250.00	259.00	252.38
U11	161	1	Round, boneless	9	5,602	260.00	271.25	263.44
U12	167A	4	Round, knuckle, peeled	129	447,291	240.00	281.00	264.37
U13	168	1	Round, top inside round	61	416,900	226.00	265.00	238.99
U84	168	3	Round, top inside round	146	1,438,132	222.53	275.00	238.47
U90	169	5	Round, top inside, denuded	45	210,834	256.95	313.00	271.27
	169A	5	Round, top inside, cap off	31	148,901	320.00	390.00	359.41
		3	Round, top inside, side off	3	14,035	282.00	310.00	288.99
U14	170	1	Round, bottom gooseneck	12	13,721	195.00	261.00	252.31
U31	171B	3	Round, outside round	117	687,997	253.56	299.50	279.47
U15	171C	3	Round, eye of round (IM)	161	385,510	273.24	325.00	295.42
U88	174	3	Loin, short loin, 0x1	82	424,312	485.00	555.25	509.68
	175	3	Loin, strip loin, 1x1	15	194,268	454.40	550.00	513.84
U32		1	Loin, strip loin bnls, 1x1	7	3,546	510.00	516.00	513.45
U87	180	3	Loin, strip, bnls, 0x1	160	544,370	538.50	609.50	568.88
U22	184	1	Loin, top butt, bnls, heavy	11	32,820	245.00	317.09	279.01
U89	184	3	Loin, top butt, boneless	144	832,220	275.00	336.00	295.74
	184B	3	Loin, top butt, CC (IM)	8	50,587	390.00	516.73	431.48
U29	185A	4	Loin, bottom sirloin, flap	66	306,804	570.00	660.70	611.01
U34	185B	1	Loin, ball-tip, bnls, heavy	71	129,496	240.30	275.00	256.83
U27	185C	1	Loin, sirloin, tri-tip (IM)	40	235,053	291.57	357.00	307.22
	185D	4	Loin, tri-tip, pld (IM)	24	74,016	480.00	510.90	501.72
U28	189A	4	Loin, tndrloin, trmd, heavy	150	634,591	1047.00	1210.00	1090.06
U86	191A	4	Loin, butt tender, trimmed	25	35,718	1050.00	1153.00	1112.45
U21	193	4	Flank, flank steak (IM)	68	174,479	469.00	525.00	489.86

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	31	225,203	690.00	739.31
U2	112A	3 Rib, ribeye, bnls, light	24	65,371	792.00	811.87
U16	112A	3 Rib, ribeye, bnls, heavy	53	86,927	792.00	817.33
	113C	1 Chuck, semi-bnls, neck/off	8	13,330	271.22	272.94
U3	114	1 Chuck, shoulder clod	7	49,045	214.00	240.69
U81	114A	3 Chuck, shoulder clod, trmd	26	91,868	242.30	256.39
U18	114D	3 Chuck, clod, top blade				
U19	114E	3 Chuck, clod, arm roast				
U20	114F	5 Chuck, clod tender (IM)	12	97,833	249.00	274.01
U80	116A	3 Chuck, roll, 1xl, neck/off	59	522,452	327.30	341.07
U36	116B	1 Chuck, chuck tender (IM)	24	84,665	242.00	256.97
U5		3 Chuck roll, retail ready				
	116G	4 Chuck, flap (IM)	34	68,274	260.04	307.40
U7	120	1 Brisket, deckle-off, bnls	44	260,398	206.00	218.84
U82	120A	3 Brisket, point/off, bnls				
U9	123A	3 Short Plate, short rib	25	134,965	340.00	363.46
	130	4 Chuck, short rib	37	23,041	367.00	394.33
	160	1 Round, bone-in				
U11	161	1 Round, boneless	3	2,868	250.00	253.44
U12	167A	4 Round, knuckle, peeled	36	105,272	252.30	268.37
U13	168	1 Round, top inside round	6	8,216	226.00	236.32
U84	168	3 Round, top inside round	66	561,698	224.00	234.39
U90	169	5 Round, top inside, denuded	6	14,423	264.00	283.41
	169A	5 Round, top inside, cap off	4	6,751	335.00	336.92
		3 Round, top inside, side off				
U14	170	1 Round, bottom gooseneck	9	8,007	215.00	245.51
U31	171B	3 Round, outside round	35	272,472	255.00	278.09
U15	171C	3 Round, eye of round (IM)	46	96,247	269.94	293.04
U88	174	3 Loin, short loin, 0x1	23	152,835	407.00	420.74
	175	3 Loin, strip loin, 1xl	4	30,629	339.64	363.11
U32		1 Loin, strip loin bnls. 1xl				
U87	180	3 Loin, strip, bnls, 0x1	52	104,866	388.25	426.61
U22	184	1 Loin, top butt, bnls, heavy	7	6,279	270.00	273.46
U89	184	3 Loin, top butt, boneless	44	161,262	280.00	291.14
	184B	3 Loin, top butt, CC (IM)				
U29	185A	4 Loin, bottom sirloin, flap	18	21,856	580.00	609.03
U34	185B	1 Loin, ball-tip, bnls, heavy	10	16,169	239.00	250.76
U27	185C	1 Loin, sirloin, tri-tip (IM)	20	59,023	280.00	284.04
	185D	4 Loin, tri-tip, pld (IM)				
U28	189A	4 Loin, tndrlloin, trmd, heavy	35	80,214	945.00	993.93
U86	191A	4 Loin, butt tender, trimmed	19	24,002	946.15	986.74
U21	193	4 Flank, flank steak (IM)	26	26,529	448.57	471.09
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle						
U8	121D	4 Plate, Inside Skirt (IM)	72	337,431	370.00	443.67
	121C	4 Plate, Outside Skirt (IM)	55	233,659	402.01	477.00
	121E	6 Outside Skirt, pld (IM)	19	31,728	748.85	772.15
U35		Cap, Wedge Meat & (IM) Lean	121	758,577	245.00	264.87
		Pectoral Meat	81	418,383	273.80	303.93
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind						
U25		Ground Beef 73%	76	673,126	119.00	140.34
		Ground Beef 75%	8	30,750	148.00	150.66
U26		Ground Beef 81%	155	1,538,632	152.00	171.43
		Ground Beef 85%	3	1,981	220.00	221.31
		Ground Beef 90%	16	457,171	275.00	298.07
U23		Ground Beef 93%	29	142,476	270.09	294.02
U30		Ground Beef Chuck 80%	45	310,345	165.23	175.61
U33		Ground Beef Round 85%	24	122,449	220.01	244.39
U37		Ground Beef Sirloin 90%	9	14,324	299.00	305.28
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind						
		Blended Ground Beef 73%	36	504,866	128.92	137.00
		Blended Ground Beef 75%				
		Blended Ground Beef 81%	85	1,394,326	152.00	168.48
		Blended Ground Beef 85%	20	112,600	213.00	216.52
		Blended Ground Beef 90%	50	238,915	262.76	305.49
		Blended Ground Beef 93%	6	20,588	285.00	287.04
		Blended Ground Beef Chuck 80%	10	23,561	147.00	177.31
		Blended Ground Beef Round 85%	6	20,080	241.11	242.76
		Blended Ground Beef Sirloin 90%				
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed						
		Fresh 50% lean trimmings	83	2,352,236	35.00	41.29
		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

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	193.28		174.52	
Change =>	7.46		5.21	

Index Reflects the Equivalent of 183,488 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	164.06	147.27
DEMAND (box):	222.51	201.76
Current Spread	-58.45	-54.49
Grading % Brkdwn:	85.62%	14.38%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qty/Yld	Carcass Weights					
	400-500#	500-600#	600-900#	900-1000#	1000#/up	
(1)	-30.00	-16.30		-4.34	-16.00	
Prime 1-3	15.46	178.74	192.44	208.74	192.74	
Certified	6.06	169.34	183.04	199.34	183.34	
Choice 1	3.79	167.07	180.77	197.07	181.07	
Select 1	-12.44	150.84	164.54	180.84	164.84	
Stndrd 1-3	-26.86	136.42	150.12	166.42	150.42	
Prime 4	2.39	165.67	179.37	195.67	179.67	
Choice 4	-11.64	151.64	165.34	181.64	165.64	

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.60 per cwt up 0.13 from last week and down -0.35 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	109.01 loads	4,360,429 pounds
National	212.19 loads	8,487,610 pounds
East Coast	9.56 loads	382,404 pounds
West Coast	34.81 loads	1,392,541 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	9	179,636	210.00	214.47
	Frozen 92-94%				
U6	Fresh 90%	41	1,491,162	199.00	200.51
	Frozen 90%				
U24	Fresh 85%	74	2,097,623	157.12	167.60
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	23	512,008	76.00	80.00
	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%	9	179,636	210.00	214.47
Frozen 92-94%				
Fresh 90%	57	1,838,582	199.00	200.93
Frozen 90%				
Fresh 85%	120	3,194,047	157.12	167.64
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	35	763,369	76.00	82.34
Frozen 65%	6	159,740	83.00	89.35
Fresh 50%	83	2,352,236	35.00	41.29
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%	4	139,557	200.50	202.61
Frozen 90%				
Fresh 85%	6	153,297	163.91	169.41
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%	12	207,863	200.00	202.79
Frozen 90%				
Fresh 85%	40	943,127	162.00	167.43
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	11	210,411	80.00	89.26
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:		\$167.56	
Change from prior day:			
Item	Price	Value	Change
90% lean	200.93	112.2	0.72
100% lean inside round	330.32	7.66	0.13
100% lean, flats and eyes	317.86	7.37	0.01
100% lean, S.P.B.	319.84	15.99	0.31
Chuck Tender	233.81	2.34	0.14
Knuckle	239.76	6.07	0.28
Tenderloin 4-7 lbs.	340.43	1.8	(0.06)
Tenderloin 2-3 lbs.	333.50	2.47	(0.02)
Ribeye Roll 3-4 lbs.	341.00	3.58	0.62
Ribeye Roll 4-6 lbs.	291.87	2.16	0.08
Ribeye Roll 6-8 lbs.	353.00	2.58	0.02
Ribeye Roll 8up lbs.	298.17	1.25	0.02
Flank Steak	20.25	0.09	
Kidney, Edible	20.27	0.47	
Fat, inedible	6.36	1.53	0.07
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	24.04 loads	961,765 pounds
Cutter/Canner Cuts	4.10 loads	163,976 pounds
Boner/Breaker/Cutter/Canner	30.79 loads	1,231,784 pounds
100% Lean Items	15.12 loads	604,952 pounds
Frozen Cuts	3.03 loads	121,007 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs.	11	54,616	316.51 1.80
112	Rib, ribeye roll, 8-10 lbs.	53	57,026	347.57 5.44
112	Rib, ribeye roll, 10-up lbs.	61	141,027	319.76 (21.98)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	17	60,352	485.39 12.28
112A	Rib, ribeye roll-lip-on, 8-up lbs.	19	34,319	530.2 16.03
	Chuck, boneless 85%			
120	Chuck, brisket	17	48,426	212.72 (3.00)
168	Round, top inside, 10-dn lbs.	10	14,433	237.71 9.40
168	Round, top inside, 10-up lbs.	7	34,894	283.19
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	20	184,095	326.35 (0.32)
169A	Round, top inside c-off, 14-up lbs.	3	1,432	323.49
171B	Round, outside round	7	36,449	252.59 (40.78)
171C	Round, eye of round	53	57,888	298.56 (13.71)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.			
	Loin, Semi-Bnls Short Loin, 13-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.			
180	Loin, strip, bnls, 9-up lbs.	33	92,524	310.63 1.67
182	Loin, sirloin butt			
184	Loin, top sirloin butt	22	22,467	238.98 6.54
185A	Loin, bottom sirloin butt flap, bnls.	34	95,789	345.1 1.85
191A	Loin, butt tender, peeled			
CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	51	159,986	292.87 16.59
112	Rib, ribeye roll, 8-up lbs.			
100% LEAN				
	Inside round - Combo	5	30,657	328.11 4.28
	Inside round - Boxed	31	148,305	330.77 4.85
	Outside round			
	Eye of round	17	48,091	315.83 (7.55)
	Flats and eyes - Combo	5	33,179	322.83 7.87
	Flats and eyes - Boxed			
	Striploin	71	280,655	335.92 0.99
	S.P.B. - Combo	4	37,546	319.84 6.22
	S.P.B. - Boxed			
BONER/BREAKER & CANNER/CUTTER				
116B	Chuck, chuck tender	39	137,646	233.81 14.01
167A	Round, knuckle, peeled	35	333,074	239.76 10.88
190	Loin, tenderloin, 2-3 lbs.	12	88,713	340.43 (9.83)
190	Loin, tenderloin, 3-4 lbs.	53	164,180	333.5 (3.26)
190	Loin, tenderloin, 4-5 lbs.	163	320,160	426.82 (4.23)
190	Loin, tenderloin, 5-up lbs.	35	50,359	389.91 (68.39)
193	Flank, flank steak	65	67,736	301.52 6.52
	Flank, rough	49	69,916	253.84 1.27
FROZEN BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs.			
112	Rib, ribeye roll, 8-10 lbs.	6	11,445	336.88
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.	12	43,184	312.28 4.77
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.	8	28,464	382.85 (61.40)
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	10	15,404	283.45 (1.71)

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
11/21/2020	78.96	72.24	80.32	73.60	133.20	77.51	93.02
Change:	-4.05	-1.86	-.47	4.30	1.02	-9.33	-10.46
Total Load Count (Cuts, Trimmings, Processed):			1924.03				

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	474.16 loads	18,966,515 pounds
Butt	313.44 loads	12,537,684 pounds
Picnic	118.00 loads	4,719,920 pounds
Rib	145.32 loads	5,812,825 pounds
Ham	333.11 loads	13,324,553 pounds
Belly	137.15 loads	5,486,117 pounds
Trimmings	244.85 loads	9,794,061 pounds
Variety	93.29 loads	3,731,799 pounds
Added Ingred	61.68 loads	2,467,161 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,619	70.00	168.00	79.05	
	1/4 Trimmed Loin VAC, FZN	34	78.00	80.00	78.11	
	1/4 Trimmed Loin Paper	120	82.50	87.50	85.83	
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,850	58.00	89.50	64.36	
	1/8 Trimmed Loin VAC	2,231	78.21	106.50	87.04	
	1/8 Trimmed Loin VAC, FZN	15	78.00	80.00	78.39	
	1/8 Trimmed Loin Paper	50	84.50	123.25	98.10	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	138	64.00	78.76	74.78	
	Bone-in CC, Tender-in Loin VAC	311	90.00	143.77	125.95	
	Bone-in CC, Tender-in Loin VAC, FZN	7	110.00	119.00	114.50	
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	816	104.85	140.00	115.07	
	U55	B-In CC, Tender-in, FLON Loin, FZN				
Bnls CC Strap-on		3,127	99.87	142.43	112.09	
Bnls CC Strap-on, FZN		49	104.00	124.00	120.49	
Bnls CC Strap-off		1,948	115.80	164.50	138.17	
Bnls CC Strap-off, FZN		153	104.25	128.00	106.32	
Bnls CC Strap-on, 1/2 cut		85	116.00	134.00	129.95	
Bnls CC Strap-on, 1/2 cut, FZN		19	95.00	110.00	108.75	
Bnls CC Strap-off, 1/2 cut		34	100.00	165.09	149.84	
Bnls CC Strap-off, 1/2 cut, FZN						
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,252	107.61	141.51	115.05	
	Boneless Sirloin, FZN	6	82.62	115.00	95.85	
	Boneless Sirloin, Combo	154	111.00	123.50	113.26	
	Bone-in Sirloin	944	58.00	89.70	62.11	
	Bone-in Sirloin, FZN	14	50.00	57.00	56.31	
	Blade Ends	54	45.00	94.33	54.23	
	Blade Ends, FZN					
U41	Tenderloin	911	146.98	241.50	175.03	
	Tenderloin, FZN					
	Tenderloin, 1 pc vac	13	200.00	283.75	259.89	
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	1,125	261.55	340.17	298.21	
	Backribs 2.0#/up, FZN	51	277.00	327.16	284.53	
	Backribs 2.0#/up 1 Pc Vac	266	304.48	360.50	323.48	
	Backribs 2.0#/up 1 Pc Vac, FZN	413	235.50	362.50	306.69	
	Riblets	2	95.00	108.50	101.71	
Riblets, FZN	59	75.36	85.33	78.28		
U42	BUTT					
	1/4 Trim Butt VAC	5,705	65.97	121.17	86.20	
	1/4 Trim Butt VAC, FZN	218	70.00	112.25	93.78	
	1/4 Trim Butt Paper	80	102.50	117.50	105.63	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	146	72.75	102.50	80.05	
	1/4 Trim Butt 1 Pc VAC	175	70.00	103.00	89.95	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	349	69.62	119.50	86.02	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	8	109.50	130.25	121.09	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo					
	1/8 Trim Butt 1 Pc VAC	80	77.79	114.33	101.22	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	64	77.79	109.77	96.56	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	194	89.00	117.16	106.89	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F	6	70.00	75.00	70.54	
	1/8 Trim Steak Ready Butt Vac	396	77.79	111.92	103.07	
	1/8 Trim Steak Ready Butt Vac, FZN	6	75.00	117.25	107.45	
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,372	100.75	141.99	107.78	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	5	70.00	75.00	73.37	
	1/4 Trim Bnls Butt VAC	3,240	86.94	148.81	115.99	
	1/4 Trim Bnls Butt VAC, FZN	170	100.00	183.65	117.62	
	1/4 Trim Bnls Butt Poly	20	102.50	157.25	136.02	
	1/4 Trim Bnls Butt Poly, FZN	119	115.00	125.00	116.44	
	1/4 Trim Bnls Butt Combo	83	95.00	138.00	113.28	
	1/4 Trim Bnls Butt 1 Pc VAC	52	85.09	203.00	124.95	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	43	200.00	220.50	210.57	
	Bnls CT Butt 1 Pc VAC, FZN					
	U50	PICNIC				
		RS Smoker Trim Picnic Combo	171	73.50	114.12	87.11
		SS Smoker Trim Picnic VAC	1,440	79.00	131.50	103.25
SS Smoker Trim Picnic VAC, FZN		243	82.70	88.00	82.74	
SS Smoker Trim Picnic Paper/Poly		60	110.50	130.57	117.52	
SS Smoker Trim Picnic Paper/Poly, FZN						
SS Smoker Trim Picnic Combo		426	75.00	90.00	85.80	
SS Smoker Trim Picnic 1 Pc Vac		421	75.75	133.50	102.52	
SS Smoker Trim Picnic 1 Pc Vac, FZN						
Picnic Cushion Meat Vac		1,475	111.79	162.50	134.31	
Picnic Cushion Meat Vac, FZN		41	118.00	129.35	118.20	
Picnic Cushion Meat Poly		29	124.00	161.50	133.35	
Picnic Cushion Meat Poly, FZN		13	112.00	140.00	127.89	
Picnic Cushion Meat Combo		395	98.50	141.44	125.42	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,048	121.00	176.00	148.80
	Trmd Sparerib - LGT, FZN	66	124.75	157.16	129.91
	Trmd Sparerib - LGT, Poly	4	155.25	172.67	166.41
	Trmd Sparerib - LGT, Poly, FZN	16	147.00	175.41	159.14
	Trmd Sparerib - LGT Combo	296	107.00	149.55	134.78
	Trmd Sparerib - LGT, 1 PC VAC	11	156.00	183.33	169.43
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,656	120.00	174.98	144.58
	Trmd Sparerib - MED, FZN	150	121.50	164.53	138.98
	Trmd Sparerib - MED, Poly	62	169.50	180.50	172.78
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	125	107.00	149.00	134.43
	Trmd Sparerib - MED, 1 PC VAC	34	150.00	187.50	161.01
	Trmd Sparerib - MED, 1 PC VAC, FZN	387	134.44	147.24	145.23
U67	St Louis Spareribs, VAC	550	188.76	293.00	249.78
	St Louis Spareribs, VAC, FZN	318	185.00	300.00	248.82
	St Louis Spareribs, POLY	55	194.50	211.50	199.89
	St Louis Spareribs, POLY, FZN	523	180.00	298.56	246.97
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	485	169.00	210.50	172.81
	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	135	67.75	82.50	70.60
	20-23# Trmd Selected Ham	696	63.00	86.00	69.67
U62	23-27# Trmd Selected Ham	9,228	57.25	92.36	67.59
	17-20 Ham Boxed	13	126.00	131.75	129.48
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	68	93.50	163.50	124.85
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	146	93.57	148.34	104.11
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	38	79.75	135.50	113.36
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed				
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo	6	142.00	162.00	148.67
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	180	185.02	230.18	203.67
	4 Muscle Ham to Blue	206	188.36	240.50	230.70
	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	21	140.36	205.00	189.61
	Rollout Ham Bnls Boxed	33	150.00	220.00	167.96
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	3	175.50	228.50	202.20
	2pc	45	263.50	274.50	266.34
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	534	172.00	209.75	198.41
	Outsides	517	172.00	223.00	199.84
	Knuckles	691	172.00	223.00	186.79
	Lite Butt	34	190.00	209.75	194.81
	Insides (RED) Combo	244	185.00	245.00	193.30
	Outsides (RED) Combo	127	192.36	222.00	199.70
	Knuckles (RED) Combo	93	190.00	222.00	193.80
	Lite Butt (RED) Combo				
	Inner Shank	49	85.10	190.00	123.56
	Outer Shank	99	87.75	113.00	95.35
	Insides Boxed	15	205.00	243.50	228.09
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	3	287.40	288.56	288.30
	Shanks Bone In	18	112.58	123.00	118.98
	Shanks Bone In Boxed	21	84.00	182.50	126.60
	Shanks Bone In Boxed, FZN	7	90.00	142.00	105.75
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	467	112.00	167.00	121.01
	Derind Belly 13-17#	3,376	102.64	210.00	112.78
	Derind Belly 17-19#	597	100.00	177.78	103.65
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	68	152.00	313.26	205.28
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	9	150.00	188.50	157.80
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	13	120.50	129.50	123.17
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	15	100.00	120.50	112.18
U49	Skin-on Belly 14-16#	18	113.00	127.00	121.91
	Skin-on Belly 16-18#	42	110.25	143.10	116.99
	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	585	148.00	244.25	179.81
	Skin-on Belly 10-12# Boxed, FZN	226	150.00	205.00	155.17
	Skin-on Belly 12-14# Boxed	38	139.94	239.50	180.04
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN	7	141.69	165.00	148.32
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	35	38.50	81.28	70.78
	Skinned Boxed	17	60.00	95.50	73.19
	Skinned Boxed, FZN	163	60.00	111.75	67.88
	Skin On Combo	65	30.00	74.50	42.27
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	3,761	17.00	59.50	23.20
	65% Trim Combo	11	68.05	80.12	72.00
U57	72% Trim Combo	2,186	69.15	106.75	76.88
	85% Trim Combo				
	42% Trim Boxed	203	30.00	73.00	47.35
	42% Trim Boxed, FZN	219	30.00	75.00	40.29
	65% Trim Boxed				
	72% Trim Boxed	170	84.00	109.00	97.57
	72% Trim Boxed, FZN	678	85.00	113.00	92.51
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	977	84.09	132.23	94.48
	Picnic Meat Boxed Cushion Out	376	97.83	142.50	110.08
	Picnic Meat Boxed Cushion Out, FZN	334	80.00	110.00	99.74
	Picnic Meat Combo Cushion In	100	94.00	143.75	112.71
	Picnic Meat Boxed Cushion In	5	136.00	163.50	144.79
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	481	17.00	45.00	28.78
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	55	106.00	125.00	109.70
	Blade Meat Boxed	24	120.60	158.50	127.18
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	61	75.00	88.00	79.89
	72% Ham Trim Boxed				
	90% Ham Trim Combo	94	104.29	140.50	119.57
	VARIETY				
	Untrimmed Neckbones Gas	284	59.25	108.97	80.35
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	328	45.00	108.33	66.13
	Trimmed Neckbones Gas, FZN	5	60.00	70.00	62.52
	Trimmed Neckbones Poly	413	37.60	82.50	51.35
	Trimmed Neckbones Poly, FZN	80	40.00	91.57	81.26
U51	Untrimmed Neckbones Poly	170	36.00	91.00	73.62
	Untrimmed Neckbones Poly, FZN	218	47.00	80.36	56.25
	Trimmed Neckbones Combo	258	30.00	76.28	46.87
	Untrimmed Neckbones Combo	177	27.50	45.00	38.70
	Breast Bones Poly				
	Breast Bones Poly, FZN	42	55.53	78.34	58.69
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	28	85.00	108.70	85.83
	Brisket Bones, Full Cut, 30#, FZN	134	27.00	153.50	110.36
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	273	66.24	104.00	82.31
	Tails, Gas	10	74.00	87.75	77.26
	Tails, Gas, FZN				
	Tails, Combo	127	32.00	102.62	76.71
U54	Front Feet, Poly	100	85.00	161.00	127.56
	Front Feet, Poly, FZN	340	68.50	137.50	104.96
	Front Feet, Combo	27	41.50	61.75	57.69
	Front Feet, Gas	33	95.75	126.25	101.81
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	338	60.00	124.00	94.56
	Hind Feet, Combo	61	23.50	86.70	49.88
U53	Hocks, Picnic, Poly	16	72.00	144.26	87.42
	Hocks, Picnic, Poly, FZN	47	71.55	104.00	77.70
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	169	53.50	91.25	76.54
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	19	112.00	143.20	120.71
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	109	78.75	101.00	83.60
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	13	122.50	136.00	129.05
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	88	106.00	144.00	113.36
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	447	119.75	147.00	126.05
	AI Bnls CC Strap Off, FZN	42	110.00	129.75	127.60
	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	576	92.75	148.00	109.04
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	126	68.00	73.50	68.07
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	15	220.00	232.00	220.65
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	42	166.00	227.00	176.44
	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	314.75	358.00	339.88
	AI Backribs 2.0#/up 1 Pc Vac, FZN	21	287.00	349.00	319.60
	AI SS Smoker Trim Picnic VAC	369	94.50	117.00	99.33
	AI SS Smoker Trim Picnic VAC, FZN	158	72.25	84.14	72.52
	AI SS Smoker Trim Picnic 1 Pc Vac	48	94.75	99.50	95.89
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	113	119.75	192.00	126.81
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	9	87.50	97.00	93.56
	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	12	158.00	174.00	160.07
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	166	136.50	146.75	141.20
	AI Trmd Sparerib - MED, FZN	62	118.51	128.79	125.18
	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 4.40 per cwt live, up 0.04 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 5.95
 (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				95.00
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				
	single slashed, export				
	multi slashed, export	2.0	45.00	-1.00	45.80
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				48.00
	SNOUTS, partial lean				
	partial lean w/mask				
	STOMACHS, scalded, small box				
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: November 2, 2020					
Skins - Domestic		Avg Price			
	Loin Skins, combo				29.25
	Butt Skins, thick, combo				32.06
	Butt Skins, thin, combo				23.25
	Picnic Skins, combo				12.10
	Ham Skins, combo				19.50
	Belly Skins, combo				31.13
	Jowl Skins, combo				12.86
	Mixed Skins, combo				15.00

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	6.0	26.42	0.42	26.35
Yellow grease (truck)				26.75
Yellow grease ECB	9.0	25.00		25.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				32.00
Renderer bleachable <.15%				
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				335.00
Ruminant Panhandle, Domestic	10.0	280.00	25.00	270.00
PORK Meat/Bmeal, 50% pro/ton				
Central	8.0	296.88	3.75	282.00
ECB	9.0	308.22	-31.78	284.20
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	5.0	810.00	10.00	805.00
Panhandle	1.0	825.00		825.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	3.0	925.00	22.50	920.00
ECB	1.0	1000.00	25.00	995.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

November 23, 2020

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%
11/20/2020	145,843	216.24	64.37	66.22	67.96
11/19/2020	78,386	214.99	64.81	66.62	68.33
11/18/2020	80,057	214.53	65.51	67.33	69.05
11/17/2020	81,539	213.83	65.74	67.62	69.43
11/16/2020	80,617	212.07	66.47	68.30	70.03
11/13/2020	144,366	215.48	66.62	68.49	70.27

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

11/13/2020	467,406	214.63	67.44	69.29	71.05
10/23/2020	483,752	211.86	74.83	76.68	78.44
11/22/2019	447,683	213.08	55.47	57.22	58.86

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: October 2020

2,166,848	211.52	73.73	75.57	77.32
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The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loineye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.

MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

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

Items	Lds	Weekly Weighted Averages		Change
		Per Piece		
Heavy Native Steer	12.0	39.00		5.00
heavy weights	8.0	44.00		
Native Steer				
Colorado Branded Steer				
heavy weights				
Butt Branded Steer	16.0	34.00		-3.00
heavy weights				
Native Heifer				
Heavy Native Heifer				
Branded Heifer, River				
Branded Heifer, Southwest				
Branded Cow, Southwest	3.0	8.50		0.50
Branded Cow, River	3.0	9.50		0.50
Native Cow				
Dairy Cow	3.0	21.00		
Dairy Cow, Southwest	3.0	20.00		
Native Bulls, conventional				
Branded Bulls, Southwest, convnt.				
Heavy Texas Steer				
heavy weights	12.0	32.00		
Heavy Texas Steer and Heifer				
Branded Steer				
heavy weights				

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 11/14/2020

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		Region	
		1-5	6	7-8	9-10
Prime	10.41%	18.93%	3.45%	10.94%	11.52%
Choice	71.59%	68.81%	65.99%	73.31%	72.52%
Select	14.46%	8.50%	28.33%	12.21%	9.81%
Other	3.55%	3.77%	2.22%	3.54%	6.14%
	Nebraska	Kansas	Texas		
Prime	13.57%	7.02%	3.45%		
Choice	74.01%	73.22%	65.99%		
Select	9.99%	14.38%	28.33%		
Other	2.43%	5.37%	2.22%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.11%

Percentage of cattle offered under Schedule GLA identified: 70.10%

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

USDA IMPORT MEAT TRADE (East and West Coasts)

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

	EAST COAST		Change	WEST COAST	
	Wkly Avg			Wkly Avg	Change
BULL MEAT:	0-15 Days			0-15 Days	
95%	244.00				
COW MEAT:					
95%	243.00				
90%	225.00				
CFM Fores 85 %					
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	200.50				
Beef Trim 80%	188.50				
Beef Trim 75%	175.50				
Beef Trim 70%					
Beef Trim 65%					
100% Top Inside Rounds					
100% Flats & Eyes					
100% S.P.B.					
	EAST COAST			WEST COAST	
BULL MEAT:	16-45 Days			16-45 Days	
95%	244.00				
COW MEAT:					
95%	243.00				
90%	225.00				
CFM Fores 85 %					
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	199.50				
Beef Trim 80%	188.50				
Beef Trim 75%	175.50				

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 11/23/2020

Value Adjustments	Price Range	Simple Avg	Change
Quality:			
Prime	28.00	14.37	0.34
Choice			
Select	(22.00)	(6.00)	(17.08)
Standard	(40.00)	(10.00)	(28.29)
CAB	2.00	10.00	4.63
All Natural	24.00	50.00	31.20
NHTC	18.50	26.00	21.63
Dairy - Type	(15.00)		(3.40)
Bullock/Stag	(55.00)	(15.00)	(31.09)
Hardbone	(55.00)	(20.00)	(32.60)
Dark Cutter	(55.00)	(20.00)	(32.29)
Over 30 Months	(100.00)		(22.46)
*Cutability Yiel			
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	1.50	
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.64)
5.0/up > 1.2"	(25.00)	(10.00)	(17.21)
Weight:			
400-500 lbs	(40.00)	(30.00)	
500-550 lbs	(40.00)	(20.80)	
550-600 lbs	(35.00)	(11.80)	
600-900 lbs	(15.00)		
900-1000 lbs	(15.00)	(1.00)	
1000-1050 lbs	(20.00)	(7.67)	
over 1050 lbs	(25.00)	(5.00)	(16.00)

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	355.00	
	Forequarters	43-74 lbs	382.50	
	Necks, bone-in	24-28 lbs	297.50	
	Breast	43756.00 lbs	182.50	
	Foreshank	43529.00 lbs	572.50	
	Osso Bucco, foreshank	43504.00 lbs	845.00	
	Shoulder, full	65-85 lbs	397.50	
	Chuck, square cut	39-68 lbs	295.00	
	Chuck rolls, skinned	43595.00 lbs	600.00	
	Chuck, Shoulder Clod	43564.00 lbs	600.00	
	Hotel Racks, 8 rib	15-26 lbs	897.50	
U72	Hotel Racks, 7 rib	14-25 lbs	922.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1375.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1425.00	(25.00)
	Rack, Ribeye	43533.00 lbs	1950.00	
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	420.00	
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	5-up lbs	1387.50	
	Loin, Short Tenderloin	1-up lbs	1275.00	
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	937.50	
	Legs, TBS 3-piece	24-39 lbs	937.50	
U73	Legs, BHS heel-out	27-42 lbs	627.50	
	Legs, Sknd, butt tenderloin	.5-up lbs	1260.00	(25.00)
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1360.00	(12.50)
	Hindshank	43593.00 lbs	750.00	
	Osso Bucco, Hindshank	43504.00 lbs	987.50	
	Stew Meat, regular		510.00	
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		322.50	
	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

	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 9.71 per cwt. up 0.16 when compared to last week.

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

For Week Ended 11/20/2020

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range		Wtd Avg
CHEEK MEAT, Trimmed	3.0	172.00	202.00	183.00
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	7.5	90.00	100.00	94.72
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	7.3	146.00	153.00	151.08
KIDNEYS Export	5.0	18.00	22.00	20.20
LIPS, unscalded	1.9	110.00	176.00	119.79
LIVERS, Regular, bulk-pack	2.0		34.00	34.00
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	6.1	38.50	41.00	38.91
LIVERS, Regular, 2/box, export	13.0	25.00	32.00	27.23
MELTS,				
OXTAILS, Regular, small box	1.9	576.00	620.00	594.05
SALIVARY GLANDS	1.1		28.00	28.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW				
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.6		493.00	493.00
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				
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	1.0		26.00	26.00
TRIPAS	0.3		113.00	113.00
TRIPE, bleached, scalded, edible	5.0	93.00	104.00	98.78
TRIPE, blchd, scld/w honeycomb				
TRIPE, bleached, scalded, edible exp	3.0		94.00	94.00
TRIPE, unbleached, scalded, edible	2.0		132.00	132.00
TRIPE, honeycomb bleached				
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached	2.7		315.00	315.00
WEASAND MEAT				