

# WEEKLY NATIONAL CARLOT MEAT REPORT

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



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

WEEK ENDING: October 24, 2020

VOLUME 22, No. 42

WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	10/19		118,000	2,000	477,000	9,000
TUESDAY (Est)	10/20		121,000	2,000	488,000	9,000
WEDNESDAY (Est)	10/21		121,000	2,000	492,000	7,000
THURSDAY (Est)	10/22		120,000	1,000	492,000	8,000
FRIDAY (Est)	10/23		103,000	1,000	486,000	5,000
SATURDAY (Est)	10/24		60,000		244,000	
<b>TOTAL FOR THE WEEK:</b>			643,000	8,000	2,679,000	38,000
<b>CHANGE FROM PREV WK:</b>			-10,000		-9,000	3,000

*(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	385.67	320.02
	Primal Chuck	170.60	160.18
	Primal Round	166.47	166.31
	Primal Loin	271.26	238.65
	Primal Brisket	147.19	145.84
	Primal Short Plate	128.43	128.43
	Primal Flank	98.73	97.22

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					<b>209.03</b>	<b>191.38</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>(2.71)</b>	<b>(6.57)</b>

**CHOICE/SELECT SPREAD:**

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

**NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.**

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

Choice Cuts	455.60	loads	18,224,133	pounds
Select Cuts	144.16	loads	5,766,506	pounds
Trimmings	119.38	loads	4,775,030	pounds
Ground Beef	99.43	loads	3,977,313	pounds

**Choice Cuts, Fat Limitations 1-6**

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of	Total	Price	Weighted			
						Trades	Pounds	Range
U1	109E	1	Rib, ribeye, lip-on, bn-in	90	744,781	765.86	890.30	794.38
U2	112A	3	Rib, ribeye, bnls, light	44	140,462	880.40	1000.75	923.10
U16	112A	3	Rib, ribeye, bnls, heavy	123	611,780	785.00	973.28	889.86
	113C	1	Chuck, semi-bnls, neck/off	26	160,001	241.03	298.00	252.84
U3	114	1	Chuck, shoulder clod	31	231,760	185.94	210.00	192.25
U81	114A	3	Chuck, shoulder clod, trmd	104	851,852	190.00	235.00	200.68
U18	114D	3	Chuck, clod, top blade	26	40,376	284.00	330.81	295.19
U19	114E	3	Chuck, clod, arm roast	37	81,273	286.50	320.00	304.74
U20	114F	5	Chuck, clod tender (IM)	39	39,525	395.00	501.50	429.21
U80	116A	3	Chuck, roll, 1x1, neck/off	154	731,909	290.73	367.67	308.59
U36	116B	1	Chuck, chuck tender (IM)	92	369,330	212.53	262.50	220.26
U5		3	Chuck roll, retail ready	28	219,040	343.94	380.00	352.33
	116G	4	Chuck, flap (IM)	64	205,363	391.00	476.25	401.36
U7	120	1	Brisket, deckle-off, bnls	194	2,419,576	189.91	250.50	209.34
U82	120A	3	Brisket, point/off, bnls	30	48,359	388.00	500.00	439.53
U9	123A	3	Short Plate, short rib	78	235,328	346.30	484.15	417.57
	130	4	Chuck, short rib	100	260,082	352.65	475.00	404.52
	160	1	Round, bone-in	8	4,782	230.00	241.10	232.65
U11	161	1	Round, boneless	10	9,191	240.00	251.75	243.55
U12	167A	4	Round, knuckle, peeled	179	645,569	211.00	258.50	223.85
U13	168	1	Round, top inside round	77	1,138,825	198.80	237.50	201.15
U84	168	3	Round, top inside round	126	1,128,125	203.95	239.89	212.50
U90	169	5	Round, top inside, denuded	50	217,793	240.00	302.50	247.58
	169A	5	Round, top inside, cap off	35	213,079	277.00	366.00	299.42
		3	Round, top inside, side off	8	53,294	237.00	260.00	253.63
U14	170	1	Round, bottom gooseneck	16	16,587	188.56	234.40	207.71
U31	171B	3	Round, outside round	143	1,049,174	203.03	251.25	216.03
U15	171C	3	Round, eye of round (IM)	169	418,060	220.00	276.00	246.20
U88	174	3	Loin, short loin, 0x1	101	708,148	450.00	576.75	464.90
	175	3	Loin, strip loin, 1x1	16	545,912	410.00	510.00	416.98
U32		1	Loin, strip loin bnls, 1x1	5	2,297	510.00	551.00	527.57
U87	180	3	Loin, strip, bnls, 0x1	163	562,042	530.00	608.00	555.83
U22	184	1	Loin, top butt, bnls, heavy	16	56,808	231.00	309.10	251.73
U89	184	3	Loin, top butt, boneless	134	779,370	249.00	315.00	270.46
	184B	3	Loin, top butt, CC (IM)	22	304,209	365.00	466.25	378.36
U29	185A	4	Loin, bottom sirloin, flap	73	345,147	485.00	595.00	508.76
U34	185B	1	Loin, ball-tip, bnls, heavy	77	564,063	227.65	260.00	241.05
U27	185C	1	Loin, sirloin, tri-tip (IM)	34	154,369	296.50	400.75	317.43
	185D	4	Loin, tri-tip, pld (IM)	31	89,641	460.00	590.00	494.54
U28	189A	4	Loin, tndrloin, trmd, heavy	127	207,457	1019.19	1255.75	1087.48
U86	191A	4	Loin, butt tender, trimmed	13	12,661	1015.00	1150.00	1078.70
U21	193	4	Flank, flank steak (IM)	95	320,089	401.00	505.00	432.42

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	42	429,266	590.00	724.92	603.14
U2	112A	3 Rib, ribeye, bnls, light	33	105,840	644.97	860.00	712.28
U16	112A	3 Rib, ribeye, bnls, heavy	51	91,661	644.97	834.89	723.93
	113C	1 Chuck, semi-bnls, neck/off	8	15,032	245.10	265.66	257.73
U3	114	1 Chuck, shoulder clod	22	75,734	182.48	210.25	188.49
U81	114A	3 Chuck, shoulder clod, trmd	38	415,296	185.50	221.00	195.24
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	9	7,360	375.00	420.00	409.67
U80	116A	3 Chuck, roll, 1xl, neck/off	85	611,989	266.77	360.00	279.68
U36	116B	1 Chuck, chuck tender (IM)	37	125,324	209.72	251.50	222.39
U5		3 Chuck roll, retail ready	4	49,812	330.00	335.00	334.95
	116G	4 Chuck, flap (IM)	34	68,729	281.00	346.30	296.83
U7	120	1 Brisket, deckle-off, bnls	42	326,978	195.00	232.50	207.59
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	25	128,354	334.84	475.25	368.28
	130	4 Chuck, short rib	19	14,943	323.00	431.50	368.81
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	1,573	235.00	240.00	235.39
U12	167A	4 Round, knuckle, peeled	37	140,186	215.18	250.00	224.96
U13	168	1 Round, top inside round	8	7,832	211.00	220.00	214.26
U84	168	3 Round, top inside round	37	401,066	205.60	230.00	211.32
U90	169	5 Round, top inside, denuded	8	10,315	242.52	298.75	257.80
	169A	5 Round, top inside, cap off	4	12,143	285.00	297.00	287.45
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	13	8,975	187.41	236.00	203.99
U31	171B	3 Round, outside round	35	265,286	199.72	241.00	211.27
U15	171C	3 Round, eye of round (IM)	42	116,137	229.64	271.00	245.31
U88	174	3 Loin, short loin, 0x1	52	504,755	373.30	475.40	397.59
	175	3 Loin, strip loin, 1xl					
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	79	260,698	369.25	506.47	399.34
U22	184	1 Loin, top butt, bnls, heavy	14	82,580	224.97	277.00	248.04
U89	184	3 Loin, top butt, boneless	61	234,155	237.00	293.40	252.60
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	32	135,350	438.72	535.00	481.24
U34	185B	1 Loin, ball-tip, bnls, heavy	30	176,226	223.00	255.25	229.65
U27	185C	1 Loin, sirloin, tri-tip (IM)	24	45,613	243.67	330.00	271.83
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	35	135,877	949.36	1214.25	1009.30
U86	191A	4 Loin, butt tender, trimmed	16	20,204	954.00	1186.00	1014.94
U21	193	4 Flank, flank steak (IM)	25	105,219	385.00	466.50	415.21
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	67	292,194	385.00	470.27	408.44
	121C	4 Plate, Outside Skirt (IM)	75	254,865	450.00	710.75	499.98
	121E	6 Outside Skirt, pld (IM)	37	83,378	704.00	825.31	747.52
U35		Cap, Wedge Meat & (IM) Lean	132	813,497	245.00	317.25	258.07
		Pectoral Meat	96	451,308	271.86	321.25	292.50
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	75	571,789	115.00	176.50	124.25
		Ground Beef 75%	8	113,521	136.00	168.00	139.64
U26		Ground Beef 81%	132	778,986	147.00	198.00	159.55
		Ground Beef 85%	4	4,303	210.00	229.00	212.71
		Ground Beef 90%	22	70,967	223.30	291.75	260.15
U23		Ground Beef 93%	38	180,268	275.00	310.50	298.82
U30		Ground Beef Chuck 80%	46	444,676	150.55	173.05	161.99
U33		Ground Beef Round 85%	24	78,266	229.00	247.00	240.72
U37		Ground Beef Sirloin 90%					
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	19	299,843	122.11	152.76	127.08
		Blended Ground Beef 75%	3	5,932	157.26	161.85	159.30
		Blended Ground Beef 81%	83	1,178,275	144.00	209.00	150.09
		Blended Ground Beef 85%	20	91,480	194.00	248.12	227.84
		Blended Ground Beef 90%	56	44,500	245.00	299.00	271.35
		Blended Ground Beef 93%	9	64,500	253.72	300.00	272.97
		Blended Ground Beef Chuck 80%	8	21,604	161.23	198.00	166.45
		Blended Ground Beef Round 85%	6	15,440	236.11	240.00	236.49
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	158	4,775,030	26.00	56.00	43.59
		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 =>	178.26	162.38		
Change =>	-2.58		-5.81	

Index Reflects the Equivalent of 157,583 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	159.49	145.38
DEMAND (box):	197.03	179.38
Current Spread	-37.54	-34.00
Grading % Brkdwn:	84.86%	15.14%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qty/Yld	Carcass Weights					
	400-500#	500-600#	600-900#	900-1000#	1000#/up	
	(1)	-30.71	-17.64		-4.34	-16.00
Prime 1-3	14.80	162.35	175.42	193.06	188.72	177.06
Certified	5.93	153.48	166.55	184.19	179.85	168.19
Choice 1	3.79	151.34	164.41	182.05	177.71	166.05
Select 1	-9.75	137.80	150.87	168.51	164.17	152.51
Stdndrd 1-3	-25.97	121.58	134.65	152.29	147.95	136.29
Prime 4	1.73	149.28	162.35	179.99	175.65	163.99
Choice 4	-11.64	135.91	148.98	166.62	162.28	150.62

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.27 per cwt down -0.09 from last week and down -0.63 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	116.31 loads	4,652,531 pounds
National	311.99 loads	12,479,551 pounds
East Coast	23.94 loads	957,419 pounds
West Coast	52.36 loads	2,094,571 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	6	136,572	211.50	215.50
	Frozen 92-94%				
U6	Fresh 90%	56	2,099,327	190.00	205.00
	Frozen 90%				
U24	Fresh 85%	71	2,050,039	155.00	181.00
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	17	366,593	75.00	87.00
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	7	149,172	211.50	215.50
Frozen 92-94%				
Fresh 90%	102	3,502,960	190.00	205.00
Frozen 90%				
Fresh 85%	124	3,393,524	155.00	181.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	30	658,865	73.00	87.00
Frozen 65%				
Fresh 50%	158	4,775,030	26.00	56.00
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	23	794,194	196.00	203.00
Frozen 90%				
Fresh 85%	5	163,225	167.00	171.14
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - West Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	23	609,439	196.00	202.00
Frozen 90%				
Fresh 85%	48	1,180,260	155.00	171.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	13	292,272	73.00	86.00
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:	\$163.01		
Change from prior day:	(\$2.29)		
Item	Price	Value	Change
90% lean	195.33	109.07	(1.78)
100% lean inside round	330.54	7.67	(0.05)
100% lean, flats and eyes	315.94	7.33	(0.10)
100% lean, S.P.B.	316.31	15.82	(0.09)
Chuck Tender	214.98	2.15	(0.05)
Knuckle	227.91	5.77	(0.08)
Tenderloin	2-3 lbs.	334.03	1.77
Tenderloin	3-4 lbs.	338.39	2.5
Ribeye Roll	4-6 lbs.	297.76	3.13
Ribeye Roll	6-8 lbs.	289.08	2.14
Ribeye Roll	8up lbs.	353.00	2.58
Flank Steak		292.90	1.23
Kidney, Edible		18.50	0.09
Fat, inedible		19.93	0.46
Bone		5.41	1.3

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	20.67 loads	826,832 pounds
Cutter/Canner Cuts	5.44 loads	217,648 pounds
Boner/Breaker/Cutter/Canner	22.03 loads	881,379 pounds
100% Lean Items	19.73 loads	789,005 pounds
Frozen Cuts	4.29 loads	171,607 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
<b>BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	10	32,850	312.54	(37.91)
112	Rib, ribeye roll, 8-10 lbs.	46	56,222	388.06	(1.58)
112	Rib, ribeye roll, 10-up lbs.	56	74,232	381.2	(6.28)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	14	27,948	497.75	7.42
112A	Rib, ribeye roll-lip-on, 8-up lbs.	16	84,775	509.92	(12.82)
	Chuck, boneless 85%				
120	Chuck, brisket	27	120,000	222.38	(3.74)
168	Round, top inside, 10-dn lbs.	16	26,723	213.06	(2.40)
168	Round, top inside, 10-up lbs.	8	26,137	297.49	(4.28)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	14	132,636	323.27	0.07
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	7	19,959	279.61	(11.30)
171C	Round, eye of round	58	74,437	288.6	11.65
	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.	20	60,727	293.11	(35.20)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	14	16,413	234.76	13.50
185A	Loin, bottom sirloin butt flap, bnls.	36	66,019	361.43	(1.51)
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	49	213,575	290.79	(5.70)
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	6	72,968	332.3	0.16
	Inside round - Boxed	23	123,747	329.5	(4.38)
	Outside round				
	Eye of round	10	19,254	324.86	(4.13)
	Flats and eyes - Combo	9	135,026	313.88	(4.25)
	Flats and eyes - Boxed				
	Striploin	85	326,177	334.75	0.56
	S.P.B. - Combo	7	67,088	316.31	(1.81)
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>					
116B	Chuck, chuck tender	42	115,879	214.98	(5.28)
167A	Round, knuckle, peeled	25	286,995	227.91	(3.21)
190	Loin, tenderloin, 2-3 lbs.	4	18,074	334.03	(7.57)
190	Loin, tenderloin, 3-4 lbs.	39	124,616	338.3	(3.60)
190	Loin, tenderloin, 4-5 lbs.	105	141,917	456.92	35.94
190	Loin, tenderloin, 5-up lbs.	30	45,950	439.77	(28.35)
193	Flank, flank steak	73	74,071	296.46	(22.90)
	Flank, rough	61	73,877	259.54	(0.97)
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	4	23,764	380.29	
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.	6	54,720	311.95	-18.76
<b>FROZEN CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	3	46,500	281.23	(11.51)
112	Rib, ribeye roll, 8-up lbs.				
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	8	17,184	377.53	(5.23)
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	9	15,314	275.69	(3.84)

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
10/24/2020	97.05	84.24	83.92	61.67	146.90	88.28	171.24
Change:	-4.3	-4.87	-9.13	-4.04	-4.25	8.92	1.81

Total Load Count (Cuts, Trimmings, Processed): 1654.64

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	451.86 loads	18,074,485 pounds
Butt	323.39 loads	12,935,532 pounds
Picnic	138.98 loads	5,559,206 pounds
Rib	128.16 loads	5,126,582 pounds
Ham	218.27 loads	8,730,616 pounds
Belly	73.36 loads	2,934,284 pounds
Trimmings	184.79 loads	7,391,408 pounds
Variety	71.69 loads	2,867,480 pounds
Added Ingrid	65.54 loads	2,621,758 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,153	81.92	168.00	94.99	
	1/4 Trimmed Loin VAC, FZN	108	88.50	114.95	93.39	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	2,094	59.00	120.50	82.98	
	1/8 Trimmed Loin VAC	2,589	93.00	138.50	109.42	
	1/8 Trimmed Loin VAC, FZN	17	76.20	114.95	107.81	
	1/8 Trimmed Loin Paper	41	107.50	139.25	123.30	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	107	83.00	104.73	101.79	
	Bone-in CC, Tender-in Loin VAC	421	134.91	179.00	142.21	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	574	118.00	210.25	140.81	
	B-In CC, Tender-in, FLON Loin, FZN	7	100.50	110.00	108.90	
	Bnls CC Strap-on	2,907	104.50	161.50	125.98	
	Bnls CC Strap-on, FZN	158	90.50	131.18	120.68	
	U55	Bnls CC Strap-off	2,000	113.74	179.00	147.97
		Bnls CC Strap-off, FZN	33	90.50	143.60	114.90
		Bnls CC Strap-on, 1/2 cut	95	129.00	154.80	136.02
Bnls CC Strap-on, 1/2 cut, FZN		15	100.00	115.00	105.36	
Bnls CC Strap-off, 1/2 cut		17	157.34	176.51	168.66	
Bnls CC Strap-off, 1/2 cut, FZN		12	80.50	110.00	98.27	
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,323	107.02	143.00	117.26	
	Boneless Sirloin, FZN	180	80.50	127.00	119.99	
	Boneless Sirloin, Combo	91	114.00	123.50	118.63	
	Bone-in Sirloin	753	55.00	89.00	70.18	
	Bone-in Sirloin, FZN					
U41	Blade Ends	56	65.50	95.50	80.05	
	Blade Ends, FZN					
U64	Tenderloin	741	168.74	239.00	203.21	
	Tenderloin, FZN	2	150.50	154.00	151.81	
	Tenderloin, 1 pc vac	6	217.33	283.00	273.78	
	Tenderloin, 1 pc vac, FZN					
U42	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	866	274.40	343.00	316.36	
	Backribs 2.0#/up, FZN	85	156.20	327.16	279.14	
	Backribs 2.0#/up 1 Pc Vac	186	308.00	355.50	330.95	
	Backribs 2.0#/up 1 Pc Vac, FZN	296	156.20	340.00	313.80	
	Riblets	3	90.75	108.50	98.30	
Riblets, FZN	64	56.50	96.65	91.86		
U50	1/4 Trim Butt VAC	6,584	76.00	126.17	89.41	
	1/4 Trim Butt VAC, FZN	87	60.50	104.75	88.54	
	1/4 Trim Butt Paper	62	101.50	121.50	109.85	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	470	73.47	107.50	85.65	
	1/4 Trim Butt 1 Pc VAC	226	85.50	112.50	92.83	
	1/4 Trim Butt 1 Pc VAC, FZN	3	75.00	199.00	106.62	
	1/8 Trim Butt Vac	182	93.81	132.12	112.02	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	8	110.25	125.25	117.15	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo					
	1/8 Trim Butt 1 Pc VAC	165	91.00	123.10	95.56	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	105	103.00	123.75	111.37	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	180	90.00	128.16	110.39	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	274	107.92	122.05	116.46	
	1/8 Trim Steak Ready Butt Vac, FZN					
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,364	93.84	142.77	111.59	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	9	60.50	74.00	69.52	
	1/4 Trim Bnls Butt VAC	2,602	99.00	162.69	129.71	
	1/4 Trim Bnls Butt VAC, FZN	69	87.50	140.49	121.13	
	1/4 Trim Bnls Butt Poly	13	127.75	160.50	147.63	
	1/4 Trim Bnls Butt Poly, FZN					
	1/4 Trim Bnls Butt Combo	353	99.00	138.00	111.82	
	1/4 Trim Bnls Butt 1 Pc VAC	86	131.90	151.04	142.64	
1/4 Trim Bnls Butt 1 Pc VAC, FZN						
Bnls CT Butt 1 Pc VAC	31	120.02	252.46	224.64		
Bnls CT Butt 1 Pc VAC, FZN	5	80.50	224.45	174.01		
U50	PICNIC					
	RS Smoker Trim Picnic Combo	428	55.00	91.13	65.29	
	SS Smoker Trim Picnic VAC	1,944	65.00	108.50	75.09	
	SS Smoker Trim Picnic VAC, FZN	402	50.50	72.00	71.93	
	SS Smoker Trim Picnic Paper/Poly	47	85.50	104.25	92.99	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	403	67.20	90.00	70.96	
	SS Smoker Trim Picnic 1 Pc Vac	243	80.00	113.00	92.53	
	SS Smoker Trim Picnic 1 Pc Vac, FZN	45	50.50	82.00	78.39	
	Picnic Cushion Meat Vac	1,572	102.77	156.16	117.37	
	Picnic Cushion Meat Vac, FZN	26	80.50	122.00	111.14	
	Picnic Cushion Meat Poly	27	112.00	142.50	125.16	
	Picnic Cushion Meat Poly, FZN	48	80.50	140.22	114.47	
	Picnic Cushion Meat Combo	373	80.00	143.00	113.10	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,212	134.00	190.50	161.80
	Trmd Sparerib - LGT, FZN	75	127.91	172.16	145.59
	Trmd Sparerib - LGT, Poly	3	170.25	178.25	173.64
	Trmd Sparerib - LGT, Poly, FZN	89	109.16	176.50	123.65
	Trmd Sparerib - LGT Combo	197	123.50	165.00	152.74
	Trmd Sparerib - LGT, 1 PC VAC	6	173.94	186.80	183.04
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,125	123.00	189.00	159.70
	Trmd Sparerib - MED, FZN	52	46.90	160.00	151.90
	Trmd Sparerib - MED, Poly	43	186.50	200.50	192.31
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	83	147.00	170.00	167.24
	Trmd Sparerib - MED, 1 PC VAC	10	162.00	204.50	187.56
	Trmd Sparerib - MED, 1 PC VAC, FZN	112	137.12	138.71	138.11
U67	St Louis Spareribs, VAC	623	209.59	293.00	250.21
	St Louis Spareribs, VAC, FZN	286	161.20	290.00	239.44
	St Louis Spareribs, POLY	33	220.50	224.50	222.92
	St Louis Spareribs, POLY, FZN	816	156.20	311.00	239.95
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	347	185.00	224.50	187.76
	BBQ Style Spareribs, VAC, FZN	4	46.90	120.50	102.97
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
	<b>HAM</b>				
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	187	61.50	79.00	71.91
	20-23# Trmd Selected Ham	636	61.50	82.00	71.29
U62	23-27# Trmd Selected Ham	4,243	61.50	78.75	70.20
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	59	79.02	160.50	115.91
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	117	80.47	117.75	94.20
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	20	72.50	135.00	106.42
	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	144	200.00	239.00	218.49
	4 Muscle Ham to Blue	163	199.61	250.00	231.00
	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	37	148.00	224.00	201.50
	Rollout Ham Bnls Boxed	39	148.39	236.54	169.78
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	7	150.50	237.50	192.87
	2pc	33	152.80	247.50	180.81
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	599	180.00	234.00	213.42
	Outsides	557	180.00	234.00	213.82
	Knuckles	1,024	177.70	237.50	191.28
	Lite Butt	36	195.00	217.07	208.87
	Insides (RED) Combo	325	190.97	256.78	198.60
	Outsides (RED) Combo	163	192.24	259.78	201.44
	Knuckles (RED) Combo	103	189.00	232.00	193.53
	Lite Butt (RED) Combo				
	Inner Shank	29	100.10	210.00	142.86
	Outer Shank	103	95.25	110.00	104.35
	Insides Boxed	9	205.00	298.10	232.06
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	9	83.00	175.25	150.92
	Shanks Bone In	49	74.75	123.00	111.02
	Shanks Bone In Boxed	17	85.00	182.50	132.99
	Shanks Bone In Boxed, FZN	7	90.00	142.00	101.56
	<b>BELLY</b>				
	Derind Belly 7-9#				
	Derind Belly 9-13#	332	155.00	247.23	199.65
	Derind Belly 13-17#	901	155.00	262.50	204.24
	Derind Belly 17-19#	284	180.93	257.78	195.22
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	67	241.00	323.25	297.13
	Derind Belly 9-13# Boxed, FZN	111	155.00	175.00	167.48
	Derind Belly 13-17# Boxed	14	241.50	292.70	245.43
	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#	25	168.64	190.50	179.28
U49	Skin-on Belly 14-16#	26	185.00	225.11	212.52
	Skin-on Belly 16-18#	34	173.99	192.00	188.67
	Skin-on Belly 18-20#				
	Skin-on Belly 20-25#	85	163.50	179.00	167.97
	Skin-on Belly 8-10# Boxed				
	Skin-on Belly 8-10# Boxed, FZN				
	Skin-on Belly 10-12# Boxed	778	189.00	322.70	226.03
	Skin-on Belly 10-12# Boxed, FZN	174	143.00	259.00	191.58
	Skin-on Belly 12-14# Boxed	35	143.66	318.50	229.51
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN	8	143.00	197.00	162.05
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	<b>JOWL</b>				
	Skinned Combo	30	70.00	93.78	81.43
	Skinned Boxed	16	73.00	127.50	97.47
	Skinned Boxed, FZN	203	50.00	94.50	63.99
	Skin On Combo	26	36.50	95.50	52.91
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,247	37.31	68.50	43.07
	65% Trim Combo	9	74.60	84.50	77.08
U57	72% Trim Combo	2,623	81.00	116.75	86.01
	85% Trim Combo				
	42% Trim Boxed	97	46.80	118.00	63.57
	42% Trim Boxed, FZN	374	55.00	83.00	61.71
	65% Trim Boxed				
	72% Trim Boxed	126	85.00	141.25	105.90
	72% Trim Boxed, FZN	255	80.00	113.00	94.40
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,281	85.27	127.00	97.98
	Picnic Meat Boxed Cushion Out	287	104.80	147.50	113.92
	Picnic Meat Boxed Cushion Out, FZN	285	85.00	109.00	101.75
	Picnic Meat Combo Cushion In	115	109.00	146.75	114.62
	Picnic Meat Boxed Cushion In	5	90.43	156.00	125.99
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	356	25.00	51.00	36.51
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo				
	Blade Meat Boxed	33	105.60	127.00	113.77
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	82	84.00	95.00	88.96
	72% Ham Trim Boxed	3	107.00	142.73	115.25
	90% Ham Trim Combo	183	107.00	150.00	121.87
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	123	59.25	106.33	71.37
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	255	51.00	94.16	64.09
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	352	38.00	92.00	49.92
	Trimmed Neckbones Poly, FZN	61	26.20	92.70	81.85
U51	Untrimmed Neckbones Poly	159	36.00	91.00	74.13
	Untrimmed Neckbones Poly, FZN	178	43.00	80.00	53.68
	Trimmed Neckbones Combo	104	35.00	56.90	49.26
	Untrimmed Neckbones Combo	229	27.50	40.00	34.65
	Breast Bones Poly				
	Breast Bones Poly, FZN	43	55.60	78.34	61.21
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	26	85.00	108.70	85.83
	Brisket Bones, Full Cut, 30#, FZN	128	27.00	136.45	110.64
	Brisket Bones, Full Cut, Combo				
	Tails, Poly	41	54.00	71.00	70.75
	Tails, Poly, FZN	217	68.00	97.00	79.65
	Tails, Gas	9	74.00	87.75	80.04
	Tails, Gas, FZN				
	Tails, Combo	129	34.00	97.00	70.88
U54	Front Feet, Poly	49	65.00	161.00	132.14
	Front Feet, Poly, FZN	205	79.90	133.43	109.40
	Front Feet, Combo	53	41.50	42.00	41.93
	Front Feet, Gas	18	99.00	124.25	105.58
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	204	79.20	133.75	94.05
	Hind Feet, Combo	17	23.50	57.93	39.64
U53	Hocks, Picnic, Poly	7	72.50	128.25	87.74
	Hocks, Picnic, Poly, FZN	43	69.00	109.10	93.66
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	145	53.50	90.25	79.12
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	33	106.00	140.20	118.30
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	93	100.25	127.00	111.51
	AI 1/8 Trimmed Loin VAC, FZN	112	60.50	77.50	76.28
	AI Bone-in CC, Tender-in Loin, VAC	7	143.50	146.00	144.62
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	152	125.50	178.00	137.52
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	464	131.75	178.00	137.47
	AI Bnls CC Strap Off, FZN				
	AI Bnls CC Strap-on, 1/2 cut				
	AI Bnls CC Strap-on, 1/2 cut, FZN				
	AI Bnls CC Strap-off, 1/2 cut				
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	163	95.00	148.00	122.94
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	123	69.00	73.50	69.06
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	14	220.00	224.00	220.49
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	9	201.25	225.00	220.35
	AI Tenderloin, 1 pc vac, FZN	5	292.71	314.86	299.76
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	4	320.00	338.00	332.26
	AI Backribs 2.0#/up 1 Pc Vac, FZN	13	302.00	355.50	322.16
	AI SS Smoker Trim Picnic VAC	1,054	69.50	83.50	77.90
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	102	87.75	92.00	89.27
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	58	119.75	192.00	131.69
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	17	109.00	117.50	112.35
	AI 1/4 Trim Butt VAC, FZN				
	AI 1/4 Trim Butt 1 Pc VAC				
	AI 1/4 Trim Butt 1 Pc VAC, FZN				
	AI 1/8 Trim Steak Ready Butt Vac				
	AI 1/8 Trim Steak Ready Butt Vac, FZN				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT				
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	83	160.50	181.00	161.02
	AI Trmd Sparerib - MED, FZN	80	118.51	128.79	125.14
	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 4.33 per cwt live, down -0.03 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 5.85  
 (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				98.00
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	3.0	65.00		65.00
	single slashed, export				
	multi slashed, export				
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean				135.00
	partial lean w/mask				
	STOMACHS, scalded, small box				115.00
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: August 10, 2020					
	Skins - Domestic			Avg Price	
	Loin Skins, combo			26.98	
	Butt Skins, thick, combo			32.56	
	Butt Skins, thin, combo			22.25	
	Picnic Skins, combo			11.72	
	Ham Skins, combo			19.03	
	Belly Skins, combo			26.85	
	Jowl Skins, combo			11.47	
	Mixed Skins, combo			14.00	

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	24.67	-0.48	25.25
Yellow grease (truck)				
Yellow grease ECB				24.50
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	8.0	31.50		31.50
Renderer bleachable <.15%				32.50
Choice white grease	4.0	28.50		28.50
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	2.0	36.00		36.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	26.0	301.92	16.92	300.00
Ruminant Panhandle, Domestic	9.0	236.11	31.11	225.25
PORK Meat/Bmeal, 50% pro/ton				
Central	16.0	243.44	-5.42	251.00
ECB	12.0	300.00	-20.00	308.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	650.00	75.00	620.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	4.0	856.25	43.75	810.00
ECB				900.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

October 26, 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
10/23/2020	139,979	213.70	74.49	76.34	78.10
10/22/2020	88,783	212.46	74.54	76.40	78.17
10/21/2020	85,014	210.52	75.01	76.84	78.58
10/20/2020	95,291	210.41	75.04	76.90	78.66
10/19/2020	74,685	211.08	75.35	77.20	78.95
10/16/2020	148,106	214.32	74.99	76.82	78.57

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

10/16/2020	502,417	211.95	74.58	76.41	78.15
9/25/2020	457,017	208.23	70.07	71.89	73.62
10/25/2019	422,376	213.20	61.01	62.81	64.50

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: September 2020

2,011,279	207.99	63.61	65.42	67.15
-----------	--------	-------	-------	-------

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



MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

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

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights	3.0	35.50	
Native Steer Colorado Branded Steer heavy weights	12.0	27.75	0.92
Butt Branded Steer heavy weights			
Native Heifer Heavy Native Heifer Branded Heifer, River	3.0	15.00	-3.50
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 heavy weights	9.0	22.67	
Heavy Texas Steer and Heifer Branded Steer heavy weights	6.0	28.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT For Week Ending: 10/17/2020

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 1-5	Region 6	Region 7-8	Region 9-10
Prime	10.23%	21.04%	4.26%	10.16%	12.40%
Choice	71.89%	66.70%	65.40%	74.18%	73.05%
Select	14.61%	7.72%	27.57%	12.78%	8.51%
Other	3.26%	4.54%	2.76%	2.88%	6.04%
	Nebraska	Kansas	Texas		
Prime	12.24%	7.10%	4.20%		
Choice	74.13%	75.17%	65.42%		
Select	10.42%	14.57%	27.67%		
Other	3.21%	3.16%	2.71%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.46%

Percentage of cattle offered under Schedule GLA identified: 70.78%

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	0-15 Days		Wkly Avg	0-15 Days
BULL MEAT:					
95%	236.00			233.00	
COW MEAT:					
95%	233.50				
90%					
CFM Fores 85 %					
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	199.00				
Beef Trim 80%	189.00				
Beef Trim 75%	178.00				
Beef Trim 70%					
Beef Trim 65%					
100% Top Inside Rounds					
100% Flats & Eyes					
100% S.P.B.					
	EAST COAST		Change	WEST COAST	
	Wkly Avg	16-45 Days		Wkly Avg	16-45 Days
BULL MEAT:					
95%					
COW MEAT:					
95%					
90%					
CFM Fores 85 %					
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%					
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 10/26/2020

Value Adjustments	Price Range	Simple Avg	Change
Quality:			
Prime		28.00	13.43
Choice			0.06
Select	(20.00)	(6.00)	(16.38)
Standard	(41.00)	(10.00)	(28.87)
CAB	2.00	10.00	4.50
All Natural	24.00	50.00	31.20
NHTC	18.50	26.00	21.63
Dairy - Type	(15.00)		(3.93)
Bullock/Stag	(55.00)	(15.00)	(30.64)
Hardbone	(55.00)	(20.00)	(33.27)
Dark Cutter	(55.00)	(20.00)	(31.93)
Over 30 Months	(40.00)		(17.08)
*Cutability Yie: 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	1.50
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)		(30.71)
500-550 lbs	(40.00)		(23.47)
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	1450.00	
	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	1285.00	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1372.50	
	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 9.41 per cwt. up 0.05 when compared to last week.

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

For Week Ended 10/23/2020

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range		Wtd Avg
CHEEK MEAT, Trimmed	3.2	180.00	198.00	186.31
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	4.3	92.00	101.00	96.34
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	3.5	154.00	165.00	161.86
KIDNEYS, Export	3.0	18.00	19.00	18.67
LIPS, unscalded	2.5	102.00	113.00	108.80
LIVERS, Regular, bulk-pack	1.0		31.00	31.00
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	6.4	22.50	34.26	25.93
LIVERS, Regular, 2/box, export	12.0	23.00	32.00	25.46
MELTS,				
OXTAILS, Regular, small box	0.8	500.00	634.00	543.25
SALIVARY GLANDS	1.0		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	0.8	446.00	490.99	479.74
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	2.0	25.00	27.00	26.00
TRIPAS				
TRIPE, bleached, scalded, edible	14.9	110.00	130.00	120.84
TRIPE, blchd, scld/w honeycomb				
TRIPE, bleached, scalded, edible exp				
TRIPE, unbleached, scalded, edible	3.0	132.00	154.00	139.33
TRIPE, honeycomb bleached	1.0		158.00	158.00
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached				
WEASAND MEAT				