

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 23, 2021

VOLUME 23, No. 43

WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	10/18		120,000	2,000	472,000	10,000
TUESDAY (Est)	10/19		121,000	1,000	478,000	8,000
WEDNESDAY (Est)	10/20		121,000	1,000	478,000	6,000
THURSDAY (Est)	10/21		120,000	1,000	473,000	6,000
FRIDAY (Est)	10/22		112,000	1,000	476,000	4,000
SATURDAY (Est)	10/23		67,000		229,000	1,000
TOTAL FOR THE WEEK:			661,000	6,000	2,606,000	35,000
CHANGE FROM PREV WK:			15,000		-19,000	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	476.46	397.85
	Primal Chuck	228.91	226.91
	Primal Round	251.69	248.17
	Primal Loin	337.86	302.21
	Primal Brisket	251.20	237.70
	Primal Short Plate	182.18	182.18
	Primal Flank	155.30	151.78

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					280.70	261.99
	CHANGE FROM PRIOR WEEK					.14	1.00

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	370.58	loads	14,823,202	pounds
Select Cuts	119.97	loads	4,798,629	pounds
Trimmings	54.71	loads	2,188,357	pounds
Ground Beef	93.64	loads	3,745,541	pounds

Choice Cuts, Fat Limitations 1-6

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
U1	109E 1 Rib, ribeye, lip-on, bn-in	130	1,097,166	958.73	1135.00
U2	112A 3 Rib, ribeye, bnls, light	67	370,436	1037.81	1254.29
U16	112A 3 Rib, ribeye, bnls, heavy	144	349,425	1037.81	1274.00
	113C 1 Chuck, semi-bnls, neck/off	27	83,930	276.00	355.12
U3	114 1 Chuck, shoulder clod	32	141,118	265.11	320.00
U81	114A 3 Chuck, shoulder clod, trmd	132	1,490,175	278.97	335.10
U18	114D 3 Chuck, clod, top blade	33	83,870	570.60	660.00
U19	114E 3 Chuck, clod, arm roast	36	85,138	454.35	525.00
U20	114F 5 Chuck, clod tender (IM)	50	36,537	505.00	610.70
U80	116A 3 Chuck, roll, 1x1, neck/off	162	782,892	341.00	404.00
U36	116B 1 Chuck, chuck tender (IM)	114	419,931	285.00	336.25
U5	3 Chuck roll, retail ready	29	246,383	393.00	445.55
	116G 4 Chuck, flap (IM)	61	134,151	749.45	865.25
U7	120 1 Brisket, deckle-off, bnls	174	675,076	349.38	394.81
U82	120A 3 Brisket, point/off, bnls	27	20,465	605.00	741.00
U9	123A 3 Short Plate, short rib	88	231,192	630.00	766.25
	130 4 Chuck, short rib	94	220,609	551.73	684.87
	160 1 Round, bone-in	9	3,632	301.00	315.00
U11	161 1 Round, boneless	5	14,355	320.00	325.50
U12	167A 4 Round, knuckle, peeled	137	319,720	329.70	399.10
U13	168 1 Round, top inside round	72	462,013	289.35	340.00
U84	168 3 Round, top inside round	128	806,473	288.59	340.25
U90	169 5 Round, top inside, denuded	53	250,777	328.68	421.50
	169A 5 Round, top inside, cap off	15	34,162	476.05	541.00
	3 Round, top inside, side off	7	57,472	298.86	380.00
U14	170 1 Round, bottom gooseneck	12	25,795	311.00	369.50
U31	171B 3 Round, outside round	106	656,138	339.60	400.00
U15	171C 3 Round, eye of round (IM)	171	441,659	370.90	420.25
U88	174 3 Loin, short loin, 0x1	111	727,159	595.00	707.75
	175 3 Loin, strip loin, 1x1	13	201,395	517.00	597.50
U32	1 1 Loin, strip loin bnls, 1x1				
U87	180 3 Loin, strip, bnls, 0x1	175	735,330	601.00	660.00
U22	184 1 Loin, top butt, bnls, heavy	12	11,414	340.00	387.00
U89	184 3 Loin, top butt, boneless	138	810,728	326.00	400.00
	184B 3 Loin, top butt, CC (IM)	21	179,992	450.00	497.00
U29	185A 4 Loin, bottom sirloin, flap	65	179,583	606.00	812.25
U34	185B 1 Loin, ball-tip, bnls, heavy	86	247,153	380.00	453.50
U27	185C 1 Loin, sirloin, tri-tip (IM)	36	96,197	360.00	414.99
	185D 4 Loin, tri-tip, pld (IM)	31	33,623	508.00	617.50
U28	189A 4 Loin, tndrloin, trmd, heavy	183	611,603	1240.00	1470.70
U86	191A 4 Loin, butt tender, trimmed	31	101,088	1048.57	1412.25
U21	193 4 Flank, flank steak (IM)	91	125,016	600.00	680.25

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	38	206,196	730.17	876.00	744.94
U2	112A	3 Rib, ribeye, bnls, light	38	86,672	855.00	1026.00	903.99
U16	112A	3 Rib, ribeye, bnls, heavy	61	86,155	849.25	1025.00	917.90
	113C	1 Chuck, semi-bnls, neck/off	17	129,447	283.00	321.25	289.77
U3	114	1 Chuck, shoulder clod	20	190,603	268.00	320.00	274.90
U81	114A	3 Chuck, shoulder clod, trmd	39	492,416	280.50	320.00	298.28
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	12	8,344	485.00	549.50	523.24
U80	116A	3 Chuck, roll, 1xl, neck/off	65	316,962	330.00	398.00	350.93
U36	116B	1 Chuck, chuck tender (IM)	41	108,355	288.55	325.00	305.55
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	38	84,890	638.41	779.00	705.50
U7	120	1 Brisket, deckle-off, bnls	48	381,936	325.00	380.00	343.27
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	26	47,409	659.69	765.25	705.00
	130	4 Chuck, short rib	22	37,374	550.00	625.00	600.44
	160	1 Round, bone-in					
U11	161	1 Round, boneless	4	2,941	310.00	320.00	315.64
U12	167A	4 Round, knuckle, peeled	34	106,692	334.50	373.10	353.61
U13	168	1 Round, top inside round	8	41,591	291.03	328.00	303.64
U84	168	3 Round, top inside round	31	303,829	289.00	337.50	298.84
U90	169	5 Round, top inside, denuded	10	41,195	328.68	369.10	347.84
	169A	5 Round, top inside, cap off	3	9,448	436.33	519.70	444.11
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	10	8,300	300.00	360.25	324.15
U31	171B	3 Round, outside round	37	142,642	340.00	422.00	358.14
U15	171C	3 Round, eye of round (IM)	41	167,379	324.76	416.00	365.52
U88	174	3 Loin, short loin, 0x1	46	195,890	449.69	585.00	468.70
	175	3 Loin, strip loin, 1xl	7	26,396	410.00	457.50	420.39
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	64	138,320	475.00	530.00	493.42
U22	184	1 Loin, top butt, bnls, heavy	11	14,763	310.25	349.85	324.67
U89	184	3 Loin, top butt, boneless	59	245,307	317.41	381.25	336.49
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	17	105,283	578.00	670.00	597.78
U34	185B	1 Loin, ball-tip, bnls, heavy	17	44,427	375.00	434.70	393.97
U27	185C	1 Loin, sirloin, tri-tip (IM)	19	31,659	320.00	360.00	342.10
	185D	4 Loin, tri-tip, pld (IM)	11	18,368	448.72	560.00	461.29
U28	189A	4 Loin, tndrloin, trmd, heavy	65	158,852	1135.00	1439.89	1203.00
U86	191A	4 Loin, butt tender, trimmed	14	53,814	834.11	1381.00	906.88
U21	193	4 Flank, flank steak (IM)	26	67,536	590.00	656.00	624.74
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	87	800,295	475.00	629.00	552.40
	121C	4 Plate, Outside Skirt (IM)	67	198,621	558.58	755.00	619.13
	121E	6 Outside Skirt, pld (IM)	38	35,675	975.00	1201.16	1018.59
U35		Cap, Wedge Meat & (IM) Lean	123	563,563	360.00	403.00	372.66
		Pectoral Meat	104	309,011	364.00	413.00	383.54
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	70	716,816	180.00	229.25	190.07
		Ground Beef 75%	5	35,687	215.00	235.50	216.81
U26		Ground Beef 81%	143	844,844	215.00	273.00	230.46
		Ground Beef 85%	21	77,495	263.00	308.00	279.51
		Ground Beef 90%	25	63,765	306.30	365.00	327.31
U23		Ground Beef 93%	45	147,219	325.16	382.00	360.18
U30		Ground Beef Chuck 80%	42	396,697	236.96	274.00	253.82
U33		Ground Beef Round 85%	18	92,916	272.00	352.00	320.68
U37		Ground Beef Sirloin 90%	10	23,299	365.00	380.50	365.83
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	27	323,006	186.11	231.00	194.07
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	64	787,421	219.25	261.00	238.59
		Blended Ground Beef 85%	27	84,334	285.00	322.65	301.20
		Blended Ground Beef 90%	54	67,190	326.23	373.42	344.69
		Blended Ground Beef 93%	6	18,600	337.00	395.00	344.72
		Blended Ground Beef Chuck 80%	9	56,172	226.23	265.76	237.38
		Blended Ground Beef Round 85%	5	7,080	321.23	335.00	326.12
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	73	2,188,357	82.00	120.00	100.58
		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"	
<i>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</i>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	222.78	203.26		
Change =>	0.46	1.93		
Index Reflects the Equivalent of 121,144 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	176.86	156.53		
DEMAND (box) :	268.70	249.99		
Current Spread	-91.83	-93.46		
Grading % Brkdwn:	85.11%	14.89%		
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
	-27.14	-16.04	-3.04	-16.07
Prime 1-3	23.67	219.31	230.41	246.45
Certified	5.64	201.28	212.38	228.42
Choice 1	3.58	199.22	210.32	226.36
Select 1	-16.25	179.39	190.49	206.53
Stndrd 1-3	-31.29	164.35	175.45	191.49
Prime 4	11.09	206.73	217.83	233.87
Choice 4	-11.23	184.41	195.51	211.55

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 16.33 per cwt up 0.01 from last week and up 8.06 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	125.04 loads	5,001,680 pounds
National	269.65 loads	10,785,988 pounds
East Coast	10.65 loads	425,915 pounds
West Coast	79.25 loads	3,170,036 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	6	137,716	285.00	287.00 286.51
	Frozen 92-94%				
U6	Fresh 90%	51	1,786,685	274.00	282.00 275.23
	Frozen 90%				
U24	Fresh 85%	38	1,183,290	247.11	270.00 253.57
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%	20	859944	190.00	193.00 192.00
	Frozen 73%				
	Fresh 65%	20	465,925	165.00	185.00 174.24
	Frozen 65%	10	204720	170.00	171.00 170.97
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	13	293,707	285.00	296.69 290.12
Frozen 92-94%				
Fresh 90%	92	2,996,205	271.00	288.00 277.16
Frozen 90%				
Fresh 85%	96	2,822,732	247.11	270.00 255.56
Frozen 85%	3	111840	242.93	247.00 245.05
Fresh 81%	10	344,500	225.00	235.77 226.32
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%	20	859944	190.00	193.00 192.00
Frozen 73%				
Fresh 65%	34	906,503	165.00	198.00 182.10
Frozen 65%	14	262200	170.00	171.00 170.89
Fresh 50%	73	2,188,357	82.00	120.00 100.58
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%	9	292,348	275.00	280.00 278.01
Frozen 90%				
Fresh 85%				
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - West Coast

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	5	117600	290.75	296.69 295.63
Frozen 92-94%				
Fresh 90%	32	917172	271.00	288.00 280.64
Frozen 90%				
Fresh 85%	54	1,544,266	253.00	261.41 257.14
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	14	440,578	168.00	198.00 190.41
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:		\$231.64	
Change from prior day:			
Item	Price	Value	Change
90% lean	277.16	154.77	0.65
100% lean inside round	467.71	10.85	(0.14)
100% lean, flats and eyes	430.62	9.99	(0.02)
100% lean, S.P.B.	433.78	21.69	0.04
Chuck Tender	312.21	3.12	0.13
Knuckle 4-7 lbs.	334.56	8.46	0.27
Tenderloin 2-3 lbs.	606.92	3.22	(0.14)
Tenderloin 3-4 lbs.	645.90	4.78	0.28
Ribeye Roll 4-6 lbs.	386.73	4.06	(0.37)
Ribeye Roll 6-8 lbs.	389.63	2.88	
Ribeye Roll 8up lbs.	458.00	3.34	
Flank Steak	400.69	1.68	(0.04)
Kidney, Edible	37.99	0.17	(0.01)
Fat, inedible	44.72	1.04	
Bone	6.64	1.59	(0.05)

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	23.32 loads	932,654 pounds
Cutter/Canner Cuts	5.15 loads	206,028 pounds
Boner/Breaker/Cutter/Canner	24.71 loads	988,220 pounds
100% Lean Items	22.91 loads	916,335 pounds
Frozen Cuts	1.66 loads	66,473 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
BONER/BREAKER				
112	Rib, ribeye roll, 6-8 lbs.	14	87,080	483.53 19.48
112	Rib, ribeye roll, 8-10 lbs.	31	83,163	492.37 (70.64)
112	Rib, ribeye roll, 10-up lbs.	57	174,735	453.06 (37.84)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	10	14,600	698.52 34.80
112A	Rib, ribeye roll-lip-on, 8-up lbs.	12	15,695	589.08 34.76
	Chuck, boneless 85%			
120	Chuck, brisket	11	7,736	336.43 10.21
168	Round, top inside, 10-dn lbs.	24	52,774	303.03 (1.19)
168	Round, top inside, 10-up lbs.	6	30,328	377.42
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	16	172,903	420.32 (6.95)
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	8	20,758	435.61 0.98
171C	Round, eye of round	60	107,106	414.41 19.49
	Loin, Semi-Bnls Short Loin, 13-dn lbs.			
	Loin, Semi-Bnls Short Loin, 13-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.	5	3732	254.42
180	Loin, strip, bnls, 9-up lbs.	23	49,437	331.93 (24.44)
182	Loin, sirloin butt			
184	Loin, top sirloin butt	13	46,883	307.06 (7.93)
185A	Loin, bottom sirloin butt flap, bnls.	22	54,409	366.36 (10.40)
191A	Loin, butt tender, peeled			
CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	56	200,071	389.25 (1.01)
112	Rib, ribeye roll, 8-up lbs.			
100% LEAN				
	Inside round - Combo	27	219,077	473.73 (3.76)
	Inside round - Boxed	34	151,445	458.99 (11.82)
	Outside round			
	Eye of round	14	20,579	436.15 (1.62)
	Flats and eyes - Combo	11	146,461	429.7 (1.21)
	Flats and eyes - Boxed			
	Striploin	89	254,920	476.3 11.98
	S.P.B. - Combo	10	94,795	433.78 0.74
	S.P.B. - Boxed			
BONER/BREAKER & CANNER/CUTTER				
116B	Chuck, chuck tender	27	86,724	312.21 13.41
167A	Round, knuckle, peeled	36	227,223	334.56 10.97
190	Loin, tenderloin, 2-3 lbs.	19	45,450	606.92 (27.83)
190	Loin, tenderloin, 3-4 lbs.	51	161,752	645.9 37.66
190	Loin, tenderloin, 4-5 lbs.	146	258,309	749.34 11.23
190	Loin, tenderloin, 5-up lbs.	33	31,849	620.42 (10.30)
193	Flank, flank steak	83	79,883	419.12 (32.16)
	Flank, rough	59	97,030	339.71 (2.46)
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.	16	18,498	456.92 61.71
FROZEN CUTTER/CANNER				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	5	19,680	393.50 9.93
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.			
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	16	24,830	341.42 (44.55)

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
10/23/2021	98.69	99.13	100.07	72.48	125.67	66.71	177.65
Change:	-5.83	-5.29	-3.17	-.51	-3.48	1.09	-25.82
Total Load Count (Cuts, Trimmings, Processed):			1841.63				

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	448.43 loads	17,937,006 pounds
Butt	297.24 loads	11,889,570 pounds
Picnic	158.02 loads	6,320,729 pounds
Rib	165.27 loads	6,610,643 pounds
Ham	407.44 loads	16,297,556 pounds
Belly	50.44 loads	2,017,464 pounds
Trimmings	191.84 loads	7,673,507 pounds
Variety	75.13 loads	3,005,288 pounds
Added Ingrid	42.75 loads	1,709,972 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,389	85.38	192.00	99.11	
	1/4 Trimmed Loin VAC, FZN	165	87.00	105.00	87.19	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	660	70.00	113.50	75.33	
	1/8 Trimmed Loin VAC	2,565	90.96	141.00	108.07	
	1/8 Trimmed Loin VAC, FZN					
	1/8 Trimmed Loin Paper	53	113.50	145.25	121.08	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	154	97.02	109.75	101.04	
	Bone-in CC, Tender-in Loin VAC	722	142.35	223.00	165.08	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo	24	109.50	170.57	123.41	
	B-In CC, Tender-in, FLON Loin	775	134.90	228.25	158.61	
	B-In CC, Tender-in, FLON Loin, FZN					
U55	Bnls CC Strap-on	3,366	112.00	191.53	129.83	
	Bnls CC Strap-on, FZN	72	125.00	146.50	135.94	
	Bnls CC Strap-off	2,222	115.81	202.00	171.85	
	Bnls CC Strap-off, FZN	48	141.50	186.00	154.19	
	Bnls CC Strap-on, 1/2 cut	137	139.00	161.50	149.92	
	Bnls CC Strap-on, 1/2 cut, FZN					
	Bnls CC Strap-off, 1/2 cut	101	180.00	208.83	186.07	
	Bnls CC Strap-off, 1/2 cut, FZN					
	Whole Bnls Strap-on					
	Boneless Sirloin	813	120.88	207.50	153.50	
U60	Boneless Sirloin, FZN	32	135.00	155.50	151.83	
	Boneless Sirloin, Combo	146	134.40	160.42	148.70	
	Bone-in Sirloin	1,040	64.00	105.10	73.35	
	Bone-in Sirloin, FZN					
	Blade Ends	106	64.73	106.50	83.25	
	Blade Ends, FZN					
	Tenderloin	621	221.83	293.00	249.64	
	Tenderloin, FZN	10	150.00	235.72	212.11	
	Tenderloin, 1 pc vac	5	278.00	278.23	278.04	
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	753	336.25	475.60	425.70	
	Backribs 2.0#/up, FZN	6	400.00	484.78	431.57	
	Backribs 2.0#/up 1 Pc Vac	178	435.00	559.50	470.32	
	Backribs 2.0#/up 1 Pc Vac, FZN	542	381.90	477.95	403.23	
	Riblets	3	116.75	150.00	133.89	
	Riblets, FZN	64	83.68	146.37	122.47	
U42	BUTT					
	1/4 Trim Butt VAC	5,979	71.00	142.00	99.11	
	1/4 Trim Butt VAC, FZN	99	102.10	137.14	125.28	
	1/4 Trim Butt Paper	62	118.50	136.50	126.23	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	259	90.18	119.50	96.96	
	1/4 Trim Butt 1 Pc VAC	455	100.00	119.50	104.27	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	103	99.17	163.50	122.44	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	5	128.50	147.25	139.59	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	18	104.00	109.00	107.06	
	1/8 Trim Butt 1 Pc VAC	84	99.17	144.95	114.16	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	41	111.43	127.00	123.14	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	36	110.31	131.10	125.42	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	297	103.00	172.53	124.75	
	1/8 Trim Steak Ready Butt Vac, FZN					
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,678	92.95	148.00	121.63	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,431	120.44	196.00	158.29	
	1/4 Trim Bnls Butt VAC, FZN	81	153.00	252.00	184.32	
	1/4 Trim Bnls Butt Poly	7	186.09	197.50	190.88	
	1/4 Trim Bnls Butt Poly, FZN	88	158.00	176.19	158.50	
	1/4 Trim Bnls Butt Combo	107	140.00	220.00	164.99	
	1/4 Trim Bnls Butt 1 Pc VAC	27	171.85	251.00	189.15	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	17	249.00	369.46	272.01	
	Bnls CT Butt 1 Pc VAC, FZN	9	216.90	240.00	238.32	
	U50	PICNIC				
		RS Smoker Trim Picnic Combo	292	43.00	107.50	52.35
SS Smoker Trim Picnic VAC		1,910	84.93	130.08	100.48	
SS Smoker Trim Picnic VAC, FZN						
SS Smoker Trim Picnic Paper/Poly		56	109.50	126.25	113.42	
SS Smoker Trim Picnic Paper/Poly, FZN						
SS Smoker Trim Picnic Combo		767	75.00	107.00	76.72	
SS Smoker Trim Picnic 1 Pc Vac		433	89.00	157.58	113.33	
SS Smoker Trim Picnic 1 Pc Vac, FZN						
Picnic Cushion Meat Vac		2,227	100.88	197.00	118.30	
Picnic Cushion Meat Vac, FZN						
Picnic Cushion Meat Poly		19	114.50	138.13	127.59	
Picnic Cushion Meat Poly, FZN		82	119.00	149.00	125.20	
Picnic Cushion Meat Combo		532	111.15	138.29	119.51	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	2,046	124.96	201.50	136.60
	Trmd Sparerib - LGT, FZN				
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	29	144.10	160.27	149.30
	Trmd Sparerib - LGT Combo	186	111.50	135.50	125.61
	Trmd Sparerib - LGT, 1 PC VAC	8	144.00	173.08	157.96
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	2,220	121.50	171.51	138.65
	Trmd Sparerib - MED, FZN	10	140.00	163.95	151.19
	Trmd Sparerib - MED, Poly	34	158.50	189.50	178.72
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	116	131.00	136.00	134.78
	Trmd Sparerib - MED, 1 PC VAC	135	112.00	207.50	141.98
	Trmd Sparerib - MED, 1 PC VAC, FZN	75	150.00	160.94	157.98
U67	St Louis Spareribs, VAC	576	288.60	482.84	351.24
	St Louis Spareribs, VAC, FZN	213	258.27	485.00	322.19
	St Louis Spareribs, POLY	18	363.50	377.50	372.24
	St Louis Spareribs, POLY, FZN	397	300.72	437.85	385.84
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	537	125.00	260.50	179.28
	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	114	51.75	75.00	52.69
	20-23# Trmd Selected Ham	1,198	44.00	83.75	48.53
U62	23-27# Trmd Selected Ham	10,298	43.82	84.00	49.44
	17-20 Ham Boxed	6	103.00	113.00	108.11
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	51	66.68	150.70	104.12
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	129	67.98	149.02	98.18
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	46	61.50	156.00	107.23
	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	279	191.00	261.53	216.44
	4 Muscle Ham to Blue	92	204.95	238.00	230.53
	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	63	164.75	247.81	199.25
	Rollout Ham Bnls Boxed	64	155.00	226.00	212.50
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	3	175.75	186.75	181.27
	2pc	88	191.00	210.00	192.35
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	663	183.80	252.00	207.32
	Outsides	845	183.80	234.00	209.50
	Knuckles	511	187.75	237.50	209.66
	Lite Butt	15	206.50	209.76	207.98
	Insides (RED) Combo	897	191.00	250.00	219.66
	Outsides (RED) Combo	317	208.00	247.81	221.42
	Knuckles (RED) Combo	361	214.00	234.00	220.03
	Lite Butt (RED) Combo				
	Inner Shank	35	104.00	135.00	108.30
	Outer Shank	123	88.75	239.53	97.67
	Insides Boxed	12	165.00	260.00	215.50
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed	5	228.00	236.00	229.09
	Outer Shank Boxed	5	291.25	308.74	303.79
	Shanks Bone In	27	77.92	189.00	137.53
	Shanks Bone In Boxed	17	97.00	208.50	158.68
	Shanks Bone In Boxed, FZN	6	90.00	149.00	125.48
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	245	209.76	282.00	235.90
	Derind Belly 13-17#	1,020	175.40	285.00	206.67
	Derind Belly 17-19#				
	Derind Belly 7-9# Boxed	5	352.88	357.86	353.59
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	78	270.00	436.20	379.83
	Derind Belly 9-13# Boxed, FZN	71	251.00	427.22	253.46
	Derind Belly 13-17# Boxed	4	270.00	305.00	286.69
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	8	191.50	240.50	229.06
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	19	198.00	246.50	221.44
U49	Skin-on Belly 14-16#	8	198.00	232.25	212.99
	Skin-on Belly 16-18#	32	218.00	222.04	219.95
	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	426	247.00	458.22	292.39
	Skin-on Belly 10-12# Boxed, FZN	5	269.30	274.00	272.08
	Skin-on Belly 12-14# Boxed	76	214.72	418.89	272.54
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	96	60.00	156.00	66.65
	Skinned Boxed	8	124.00	165.00	143.11
	Skinned Boxed, FZN	94	78.00	157.30	115.21
	Skin On Combo	121	37.00	157.00	58.24
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	902	52.06	87.50	69.50
	65% Trim Combo	9	68.90	72.70	69.85
U57	72% Trim Combo	2,616	71.03	111.75	78.56
	85% Trim Combo				
	42% Trim Boxed	75	75.00	148.00	99.24
	42% Trim Boxed, FZN	441	73.00	148.00	80.12
	65% Trim Boxed				
	72% Trim Boxed	105	85.00	130.25	107.33
	72% Trim Boxed, FZN	420	89.00	178.00	92.09
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,287	74.11	122.00	90.25
	Picnic Meat Boxed Cushion Out	198	100.81	190.50	116.60
	Picnic Meat Boxed Cushion Out, FZN	379	94.00	128.47	102.84
	Picnic Meat Combo Cushion In	135	92.50	130.32	101.84
	Picnic Meat Boxed Cushion In	8	113.91	121.15	118.92
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	508	44.00	94.53	59.47
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	87	122.00	162.90	124.83
	Blade Meat Boxed	31	137.50	170.80	164.37
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	290	77.50	99.44	87.89
	72% Ham Trim Boxed				
	90% Ham Trim Combo	171	97.83	210.00	113.16
	VARIETY				
	Untrimmed Neckbones Gas	83	81.50	95.00	88.39
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	185	71.38	114.09	82.49
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	403	62.00	102.00	84.32
	Trimmed Neckbones Poly, FZN	228	50.60	85.00	59.45
U51	Untrimmed Neckbones Poly	136	60.00	194.68	91.70
	Untrimmed Neckbones Poly, FZN	87	45.00	86.75	59.75
	Trimmed Neckbones Combo	135	38.50	67.00	57.91
	Untrimmed Neckbones Combo	193	38.50	73.00	52.94
	Breast Bones Poly				
	Breast Bones Poly, FZN	51	80.00	111.10	84.16
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	14	124.00	130.00	127.88
	Brisket Bones, Full Cut, 30#, FZN	124	103.00	147.00	129.34
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	299	110.00	168.64	143.25
	Tails, Gas				
	Tails, Gas, FZN				
	Tails, Combo	51	58.50	146.50	126.99
U54	Front Feet, Poly	25	46.68	165.68	138.77
	Front Feet, Poly, FZN	446	50.00	146.07	83.19
	Front Feet, Combo	24	88.50	125.70	116.04
	Front Feet, Gas	8	106.25	125.00	109.86
	Front Feet, Gas, FZN	6	52.00	125.00	88.32
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	258	50.00	123.60	68.40
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	25	85.00	168.00	105.86
	Hocks, Picnic, Poly, FZN	48	68.00	155.55	113.89
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	95	73.50	114.66	100.59
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	26	99.00	148.07	117.94
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	47	105.00	129.00	111.80
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	6	158.50	191.75	177.40
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	136	142.00	201.00	152.63
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	368	163.50	199.00	169.28
	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	165	147.50	192.00	155.11
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	18	262.00	274.00	263.59
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	13	250.75	266.00	259.37
	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	6	449.00	469.00	455.38
	AI Backribs 2.0#/up 1 Pc Vac, FZN	3	435.00	514.00	451.58
	AI SS Smoker Trim Picnic VAC	461	93.00	100.00	97.00
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	29	99.50	106.00	103.66
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	60	148.50	256.00	180.68
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	51	95.75	135.50	105.40
	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	55	135.00	141.00	139.34
	AI Trmd Sparerib - MED, FZN	263	121.24	133.45	128.65
	AI Trmd Sparerib - MED, 1 PC VAC	6	151.00	155.00	151.80
	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 5.16 per cwt live, down -0.03 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 6.97
 (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	6.0	140.30		139.15
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	0.5	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				
	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: August 9, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				31.95
	Butt Skins, thick, combo				25.55
	Butt Skins, thin, combo				26.25
	Picnic Skins, combo				17.07
	Ham Skins, combo				21.70
	Belly Skins, combo				32.26
	Jowl Skins, combo				17.68
	Mixed Skins, combo				18.87

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	10.0	53.60	1.60	53.80
Yellow grease (truck)				
Yellow grease ECB	4.0	47.00		47.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	5.0	70.00		69.25
Renderer bleachable <.15%	5.0	71.00		71.00
Choice white grease	6.0	61.00		61.00
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	340.00		340.00
Ruminant Panhandle, Domestic	8.0	290.00	-15.00	297.00
PORK Meat/Bmeal, 50% pro/ton				
Central	10.0	193.50	-51.50	219.50
ECB				145.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	875.00	-75.00	890.00
Panhandle	2.0	750.00		750.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	2.0	850.00	-59.44	858.00
ECB	2.0	900.00		900.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

October 25, 2021

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

Date	Volume	Avg. Carc Weight	Backfat (I:1.00-1.09 0.80-0.99 0.65-0.79)		
			Percent Le: 49-50%	51-52%	53-54%
10/22/2021	129,360	215.24	78.99	80.85	82.64
10/21/2021	85,713	214.26	79.58	81.47	83.29
10/20/2021	76,936	213.40	80.44	82.28	84.05
10/19/2021	74,300	214.65	82.05	83.92	85.72
10/18/2021	77,632	212.88	82.52	84.38	86.17
10/15/2021	137,963	215.58	82.86	84.75	86.56

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

10/15/2021	473,231	214.16	84.36	86.23	88.03
9/24/2021	428,077	211.62	88.10	89.96	91.75
10/23/2020	483,752	211.86	74.83	76.68	78.44

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: September 2021

1,802,935	210.84	91.15	93.03	94.84
-----------	--------	-------	-------	-------

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

MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

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

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights			
Native Steer Colorado Branded Steer heavy weights	6.0	33.00	1.00
Butt Branded Steer heavy weights			
Native Heifer Heavy Native Heifer Branded Heifer, River	3.0	25.00	
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	12.0	34.50	-1.93
Heavy Texas Steer and Heifer Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 10/16/2021

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	8.91%	15.22%	3.75%	8.95%	12.88%
Choice	72.26%	71.32%	64.31%	74.60%	70.57%
Select	15.79%	10.49%	29.13%	13.70%	9.65%
Other	3.04%	2.97%	2.81%	2.75%	6.91%
	Nebraska	Kansas	Texas		
Prime	10.72%	5.62%	3.75%		
Choice	74.87%	75.45%	64.31%		
Select	11.32%	16.01%	29.13%		
Other	3.09%	2.92%	2.81%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 28.93%

Percentage of cattle offered under Schedule GLA identified: 69.19%

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

USDA IMPORT MEAT TRADE (East and West Coasts)

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

	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	0-15 Days		0-15 Days	
95%	306.50	4.50	306.50	3.50
COW MEAT:				
95%	305.50	3.50	305.50	2.50
90%	286.50	4.50	286.50	3.00
CFM Fores 85 %	258.50	1.00		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%	258.00	9.00		
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	Change		Change	
BULL MEAT:	16-45 Days		16-45 Days	
95%	307.50	3.50	307.00	3.50
COW MEAT:				
95%	306.50	3.00	306.50	3.00
90%	287.50	3.50	272.50	-12.00
CFM Fores 85 %	259.50	1.00		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%	259.00	10.00		
Beef Trim 75%				

URUGUAY - FOB AND TIS

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 10/25/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	70.00	22.68	0.36
Choice			
Select	(24.00)	(13.00)	(19.08)
Standard	(58.00)	(10.00)	(32.36)
CAB	2.00	6.00	4.29
All Natural	24.00	50.00	31.20
NHTC	19.00	26.00	22.67
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(35.00)
Hardbone	(58.00)	(20.00)	(36.44)
Dark Cutter	(55.00)	(20.00)	(35.83)
Over 30 Months	(100.00)		(20.00)
*Cutability Yield:			
1.0-2.0 < .10"	8.00	3.58	
2.0-2.5 < .20"	4.00	1.77	
2.5-3.0 < .40"	4.00	1.38	
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.23)
5.0/up > 1.2"	(25.00)	(10.00)	(16.85)
Weight:			
400-500 lbs	(40.00)	(27.14)	
500-550 lbs	(40.00)	(20.50)	
550-600 lbs	(35.00)	(11.57)	
600-900 lbs			
900-1000 lbs	(15.00)	(1.07)	
1000-1050 lbs	(20.00)	(5.00)	
over 1050 lbs	(25.00)	(5.00)	(16.07)

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

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

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

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	405.00	
U70	Foresaddles	86-147 lbs	365.00	10.00
	Forequarters	43-74 lbs	420.00	37.50
	Necks, bone-in	24-28 lbs	297.50	
	Breast	10-18 lbs	182.50	
	Foreshank	3-5 lbs	550.00	(22.50)
	Osso Bucco, foreshank	2-8 lbs	760.00	(85.00)
	Shoulder, full	49-85 lbs	410.00	12.50
	Chuck, square cut	39-68 lbs	317.50	22.50
	Chuck rolls, skinned	5-10 lbs	587.50	(12.50)
	Chuck, Shoulder Clod	4-9 lbs	610.00	10.00
	Hotel Racks, 8 rib	15-26 lbs	910.00	12.50
U72	Hotel Racks, 7 rib	14-25 lbs	937.50	15.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1337.50	(37.50)
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1412.50	(12.50)
	Rack, Ribeye	3-9 lbs		
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	422.50	2.50
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	1-up lbs	1337.50	(50.00)
	Loin, Short Tenderloin	.5-up lbs	1210.00	(65.00)
U77	Legs, double	68-117 lbs	525.00	
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	
	Legs, TBS 4-piece	27-47 lbs	850.00	(87.50)
	Legs, TBS 3-piece	24-39 lbs	932.50	(5.00)
U73	Legs, BHS heel-out	27-42 lbs	587.50	(40.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1175.00	(85.00)
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1312.50	(47.50)
	Hindshank	5-8 lbs	750.00	
	Osso Buco, Hindshank	2-8 lbs	975.00	(12.50)
	Stew Meat, regular		500.00	(10.00)
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		325.00	2.50
	Hvy Nature Green Hides(per piece)			(39.00)

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				102.00
HEARTS, regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
LIVERS, selected, 2/box, export				
LIVERS, regular, 2/box				
LIVERS, regular, export, 2/box				
OXTAILS, selected, small box	1.0	741.00		741.00
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				
TRIBE, scalded, edible				
TRIBE, scalded, edible, export				
TRIBE, scalded, unbleached, export				
TRIBE, honeycomb, bleached				
WEASAND MEAT,				

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

The estimated hide and offal value from a typical slaughter cow for the week was 15.22 per cwt. down -0.03 when compared to last week.

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

For Week Ended 10/22/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Price Range		Dollars/hundredweight	Wtd Avg
CHEEK MEAT,	Trimmed	3.6	250.00	315.00		280.64
FEET,	unbleached, skin-on, exp	5.9	159.00	174.00		162.20
FEET,	bleached, skin-on, exp					
HEARTS,	Regular, bone-out	4.3	104.00	120.00		106.74
HEARTS,	Regular, bone-out, exp					
HEARTS,	Canadian-style, exp					
HEAD MEAT,		1.6		219.00		219.00
KIDNEYS	Export	3.0	42.00	48.00		44.33
LIPS,	unscalded	1.2	193.00	251.00		202.67
LIVERS,	Regular, bulk-pack					
LIVERS,	Regular, bulk-pack export					
LIVERS,	Regular, 2/box	1.6	53.00	54.00		53.13
LIVERS,	Regular, 2/box, export	17.6	47.00	58.00		51.01
MELTS,						
OXTAILS,	Regular, small box					
SALIVARY GLANDS		1.1		43.00		43.00
SWEETBREADS,	export					
TONGUES,	#1 white Swiss cut, IW					
TONGUES,	exp.#1 white Swiss cut, IW					
TONGUES,	#1 black Swiss cut, IW					
TONGUES,	exp.#1 black Swiss cut, IW					
TONGUES,	#1 mixed, Swiss cut, IW					
TONGUES,	exp.#1 mixed, Swiss cut, IW					
TONGUES,	#2 mixed Swiss cut, IW					
TONGUES,	exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		1.0		36.50		36.50
TRIPAS		0.4	232.00	237.00		234.50
TRIBE,	bleached, scalded, edible	2.9	146.00	163.00		148.86
TRIBE,	blchd, scld/w honeycomb					
TRIBE,	bleached, scalded, edible exp	3.0	122.00	124.00		123.33
TRIBE,	unbleached, scalded, edible	2.0		337.00		337.00
TRIBE,	honeycomb bleached	0.5	500.00	566.00		526.40
TRIBE,	honeycomb unbleached					
TRIBE,	omasum unbleached					
WEASAND MEAT						