

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

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	9/13	114,000	2,000	471,000	9,000
TUESDAY (Est)	9/14	120,000	1,000	481,000	7,000
WEDNESDAY (Est)	9/15	121,000	1,000	467,000	6,000
THURSDAY (Est)	9/16	120,000	1,000	463,000	6,000
FRIDAY (Est)	9/17	118,000	1,000	470,000	4,000
SATURDAY (Est)	9/18	67,000		185,000	1,000
TOTAL FOR THE WEEK:		660,000	6,000	2,537,000	33,000
CHANGE FROM PREV WK:		83,000	2,000	296,000	9,000

(Includes all current revisions)

REPORT PROCEDURAL GUIDELINES

- > This report contains information current at the time of release.
- > BPN#'s represent Defense Personnel Support Center's base price number for purchases.
- > IMPS# represents Institutional Meat Purchasing Specs. items.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales

Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE	SELECT
		600-900	600-900
	Primal Rib	608.55	449.01
	Primal Chuck	258.84	247.43
	Primal Round	245.48	245.41
	Primal Loin	385.36	336.33
	Primal Brisket	313.16	256.61
	Primal Short Plate	235.46	235.46
	Primal Flank	156.48	154.13

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					320.22	285.34
	CHANGE FROM PRIOR WEEK					(12.24)	(12.14)

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	440.51	loads	17,620,310	pounds
Select Cuts	144.75	loads	5,790,013	pounds
Trimming	50.55	loads	2,022,095	pounds
Ground Beef	111.89	loads	4,475,665	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	72	604,161	1290.00	1348.51
U2	112A 3	53	245,253	1420.19	1478.21
U16	112A 3	122	274,771	1374.67	1449.36
	113C 1	26	94,614	281.00	313.18
U3	114 1	31	104,073	306.78	323.40
U81	114A 3	85	478,464	304.89	321.45
U18	114D 3	35	70,323	582.00	616.58
U19	114E 3	39	145,952	392.00	432.00
U20	114F 5	47	60,936	600.00	759.64
U80	116A 3	144	441,652	396.00	431.73
U36	116B 1	120	431,555	292.00	323.35
U5	3	29	212,736	467.00	504.62
	116G 4	59	178,758	694.25	796.55
U7	120 1	159	1,029,730	410.00	451.85
U82	120A 3	29	33,447	739.00	800.53
U9	123A 3	80	186,383	645.00	707.13
	130 4	106	219,919	651.50	697.05
	160 1	9	3,271	310.00	322.30
U11	161 1	8	22,202	328.50	334.56
U12	167A 4	220	1,440,417	283.60	298.77
U13	168 1	79	869,030	293.00	304.80
U84	168 3	152	1,721,434	286.00	304.97
U90	169 5	56	215,721	346.00	373.60
	169A 5	23	163,057	405.00	490.89
	3				
U14	170 1	19	32,401	300.00	323.16
U31	171B 3	123	818,070	313.94	336.16
U15	171C 3	169	636,639	360.00	392.84
U88	174 3	101	1,060,003	615.00	693.21
	175 3	18	228,081	540.00	584.33
U32	1	9	5,139	594.67	702.36
U87	180 3	166	689,519	630.00	745.43
U22	184 1	7	10,121	430.00	464.58
U89	184 3	141	1,044,238	399.25	444.46
	184B 3	30	460,958	499.23	543.09
U29	185A 4	104	936,479	598.00	626.69
U34	185B 1	66	230,587	390.00	411.68
U27	185C 1	56	306,549	335.00	349.25
	185D 4	43	80,498	517.00	547.37
U28	189A 4	168	768,433	1425.00	1467.68
U86	191A 4	13	28,726	1250.00	1456.43
U21	193 4	112	250,853	549.23	601.33

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	22	54,810	835.00	1000.00	927.69
U2	112A	3 Rib, ribeye, bnls, light	37	165,307	974.69	1100.00	997.80
U16	112A	3 Rib, ribeye, bnls, heavy	76	75,299	1000.00	1105.42	1055.17
	113C	1 Chuck, semi-bnls, neck/off	12	60,298	300.02	324.50	309.42
U3	114	1 Chuck, shoulder clod	21	180,739	289.78	345.00	300.90
U81	114A	3 Chuck, shoulder clod, trmd	29	387,718	295.00	365.00	314.15
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	11	20,652	550.00	825.00	645.89
U80	116A	3 Chuck, roll, lxl, neck/off	86	726,750	340.00	455.00	369.73
U36	116B	1 Chuck, chuck tender (IM)	21	54,341	321.00	354.00	337.42
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	35	56,692	600.00	738.00	678.53
U7	120	1 Brisket, deckle-off, bnls	54	417,690	345.00	434.55	362.18
U82	120A	3 Brisket, point/off, bnls	4	2,097	502.55	695.00	657.29
U9	123A	3 Short Plate, short rib	31	110,971	611.00	775.25	673.72
	130	4 Chuck, short rib	18	24,243	662.50	725.00	690.87
	160	1 Round, bone-in	3	4,169	320.00	353.00	343.64
U11	161	1 Round, boneless	4	3,786	345.00	360.00	354.71
U12	167A	4 Round, knuckle, peeled	48	240,088	283.60	348.00	299.04
U13	168	1 Round, top inside round	8	24,887	297.00	343.00	302.61
U84	168	3 Round, top inside round	42	245,789	293.10	357.25	318.92
U90	169	5 Round, top inside, denuded					
	169A	5 Round, top inside, cap off	4	15,249	440.45	550.00	450.12
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	11	13,119	292.75	351.00	298.82
U31	171B	3 Round, outside round	61	468,458	305.00	378.00	318.86
U15	171C	3 Round, eye of round (IM)	49	165,840	360.00	421.00	382.96
U88	174	3 Loin, short loin, 0x1	47	161,534	460.00	615.00	521.01
	175	3 Loin, strip loin, lxl	5	78,328	445.00	497.50	446.19
U32		1 Loin, strip loin bnls. lxl	5	3,686	475.00	641.28	534.96
U87	180	3 Loin, strip, bnls, 0x1	69	338,902	499.00	605.00	522.51
U22	184	1 Loin, top butt, bnls, heavy	10	43,983	395.11	436.30	415.97
U89	184	3 Loin, top butt, boneless	55	179,570	386.00	455.00	408.41
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	38	332,670	570.00	765.00	582.58
U34	185B	1 Loin, ball-tip, bnls, heavy	24	42,495	394.00	425.00	403.57
U27	185C	1 Loin, sirloin, tri-tip (IM)	37	283,545	254.25	384.89	282.74
	185D	4 Loin, tri-tip, pld (IM)	5	3,336	392.00	510.00	447.37
U28	189A	4 Loin, tndrloin, trmd, heavy	57	143,731	1325.00	1584.25	1383.34
U86	191A	4 Loin, butt tender, trimmed	15	18,865	1120.00	1509.50	1218.73
U21	193	4 Flank, flank steak (IM)	36	83,581	550.00	646.00	588.75
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	89	333,686	655.00	788.60	712.47
	121C	4 Plate, Outside Skirt (IM)	46	105,312	883.81	1200.75	972.92
	121E	6 Outside Skirt, pld (IM)	23	42,240	1400.00	1725.00	1514.91
U35		Cap, Wedge Meat & (IM) Lean	118	440,375	350.00	414.70	377.08
		Pectoral Meat	88	394,708	348.94	421.25	380.56
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	88	612,185	201.71	256.50	217.40
		Ground Beef 75%	12	109,558	211.00	246.50	230.41
U26		Ground Beef 81%	140	739,711	222.75	296.50	254.87
		Ground Beef 85%	18	66,454	274.00	314.00	285.84
		Ground Beef 90%	29	32,876	306.30	375.00	339.89
U23		Ground Beef 93%	47	167,416	325.37	392.00	353.98
U30		Ground Beef Chuck 80%	39	274,945	246.00	310.70	269.68
U33		Ground Beef Round 85%	22	69,969	279.00	352.00	316.14
U37		Ground Beef Sirloin 90%	11	21,223	363.00	386.16	367.03
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	21	290,772	209.80	238.00	217.42
		Blended Ground Beef 75%	7	76,530	207.75	245.81	228.68
		Blended Ground Beef 81%	80	1,606,245	217.75	274.76	248.56
		Blended Ground Beef 85%	26	218,009	260.00	326.00	292.43
		Blended Ground Beef 90%	51	35,760	336.23	383.00	350.47
		Blended Ground Beef 93%	5	8,880	357.00	395.00	361.60
		Blended Ground Beef Chuck 80%	11	124,391	229.75	300.00	266.86
		Blended Ground Beef Round 85%	6	15,880	314.00	345.00	325.88
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	69	2,022,095	123.00	150.00	138.38
		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 =>	244.55	214.41		
Change =>	-6.42	-6.66		
Index Reflects the Equivalent of 124,875 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	180.88		155.49	
DEMAND (box):	308.22		273.34	
Current Spread	-127.34		-117.85	
Grading % Brkdwn:	84.96%		15.04%	
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
	-27.14	-16.15	-3.04	-16.07
Prime 1-3	21.03	238.44	249.43	265.58
Certified	6.92	224.33	235.32	251.47
Choice 1	3.58	220.99	231.98	248.13
Select 1	-21.34	196.07	207.06	223.21
Stndrd 1-3	-34.01	183.40	194.39	210.54
Prime 4	8.45	225.86	236.85	253.00
Choice 4	-11.23	206.18	217.17	233.32

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 15.26 per cwt down -0.05 from last week and up 7.33 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	97.04 loads	3,881,760 pounds
National	185.33 loads	7,413,183 pounds
East Coast	11.83 loads	473,123 pounds
West Coast	25.91 loads	1,036,205 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	5	109,819	286.50	290.00 288.91
	Frozen 92-94%				
U6	Fresh 90%	42	1,562,544	276.00	283.00 277.17
	Frozen 90%				
U24	Fresh 85%	40	1,111,649	254.00	265.12 258.70
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	24	845,748	177.50	195.00 188.20
	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%	5	109,819	286.50	290.00 288.91
Frozen 92-94%				
Fresh 90%	64	2,101,660	274.00	283.00 277.73
Frozen 90%				
Fresh 85%	59	1,743,268	254.00	265.12 258.56
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	37	1,184,341	177.50	198.13 188.57
Frozen 65%				
Fresh 50%	69	2,022,095	123.00	150.00 138.38
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%	10	326,048	274.00	282.52 280.30
Frozen 90%				
Fresh 85%	5	147,075	260.64	262.00 261.02
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	213,068	276.00	281.26 277.97
Frozen 90%				
Fresh 85%	14	484,544	254.00	261.00 257.48
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	13	338,593	183.00	198.13 189.48
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

Regional Breakdown:

- Central - AR, CO, IA, IL, IN, KS, KY, LA, MI, MO, MN, MT, ND, NE, NM, OH, OK, SD, TN, TX, WI.
- National - all states
- East Coast - AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
- West Coast - AK, AZ, CA, HI, ID, NV, OR, UT, WA, WY.

NATIONAL WEEKLY CUTTER COW CUTOUT AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

Cutter 90%			
350#/up			
Current Cutout Value:	\$234.22		
Change from prior day:	(\$0.53)		
Item	Price	Value	Change
90% lean	277.73	155.08	(0.36)
100% lean inside round	561.75	13.03	0.11
100% lean, flats and eyes	428.35	9.94	0.06
100% lean, S.P.B.	425.90	21.3	0.01
Chuck Tender	322.93	3.23	0.24
Knuckle	324.97	8.22	(0.08)
Tenderloin	634.15	3.36	0.01
Tenderloin	664.04	4.91	(0.05)
Ribeye Roll	397.75	4.18	(0.35)
Ribeye Roll	417.69	3.09	0.16
Ribeye Roll	435.00	3.18	
Flank Steak	401.66	1.69	(0.25)
Kidney, Edible	41.00	0.19	0.01
Fat, inedible	44.72	1.04	
Bone	7.41	1.78	(0.04)

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	15.55 loads	622,152 pounds
Cutter/Canner Cuts	4.80 loads	191,960 pounds
Boner/Breaker/Cutter/Canner	21.32 loads	852,751 pounds
100% Lean Items	15.17 loads	606,904 pounds
Frozen Cuts	3.42 loads	136,726 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	12	40,506	489.16	35.72
112	Rib, ribeye roll, 8-10 lbs.	24	34,420	592.13	19.16
112	Rib, ribeye roll, 10-up lbs.	48	90,126	523.34	(38.29)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	10	15,423	727.46	6.00
112A	Rib, ribeye roll-lip-on, 8-up lbs.	19	33,961	632.43	(34.65)
	Chuck, boneless 85%				
120	Chuck, brisket	8	9,930	328.27	19.67
168	Round, top inside, 10-dn lbs.	9	33,272	307.19	(29.60)
168	Round, top inside, 10-up lbs.	5	16,095	382.79	2.43
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	16	189,031	424.67	(0.59)
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	5	6,000	420.05	
171C	Round, eye of round	55	79,594	407.06	12.47
	Loin, Semi-Bnls Short Loin, 13-dn lbs.				
	Loin, Semi-Bnls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.	22	17,298	392.57	3.37
182	Loin, sirloin butt				
184	Loin, top sirloin butt	21	25,073	321.25	19.59
185A	Loin, bottom sirloin butt flap, bnls.	17	25,402	441.44	(116.71)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	3	5332	397.75	
112	Rib, ribeye roll, 6-8 lbs.	52	186,628	419.23	21.02
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	11	103,737	560.86	7.79
	Inside round - Boxed	23	12,958	568.9	0.99
	Outside round	4	41413	433.55	
	Eye of round	14	20,067	435.32	4.61
	Flats and eyes - Combo	9	97,643	424.71	(0.89)
	Flats and eyes - Boxed				
	Striploin	76	263,362	463.13	(1.28)
	S.P.B. - Combo	9	67,724	425.9	0.15
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	16	45,889	322.93	23.86
167A	Round, knuckle, peeled	31	223,208	324.97	(3.09)
190	Loin, tenderloin, 2-3 lbs.	13	43,829	634.15	2.51
190	Loin, tenderloin, 3-4 lbs.	35	83,276	667.57	(2.74)
190	Loin, tenderloin, 4-5 lbs.	153	206,187	796.42	30.33
190	Loin, tenderloin, 5-up lbs.	24	33,204	629.26	19.72
193	Flank, flank steak	92	150,354	410.31	(59.56)
	Flank, rough	46	66,804	320.27	1.64
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.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	5	30,600	408.29	19.35
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	12	19,111	333.6	(9.78)

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
9/18/2021	104.68	112.36	113.44	81.26	126.61	76.44	164.12
Change:	-2.79	0.84	-4.96	-3.37	-10.88	-6.31	.86

Total Load Count (Cuts, Trimmings, Processed): 1760.74

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	419.74 loads	16,789,468 pounds
Butt	328.14 loads	13,125,540 pounds
Picnic	150.86 loads	6,034,458 pounds
Rib	199.65 loads	7,985,982 pounds
Ham	324.01 loads	12,960,279 pounds
Belly	62.19 loads	2,487,520 pounds
Trimmings	146.98 loads	5,879,234 pounds
Variety	79.24 loads	3,169,457 pounds
Added Ingred	43.17 loads	1,726,751 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg	
U40	1/4 Trimmed Loin VAC	1,750	89.72	192.00	108.73
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	858	79.15	120.50	100.97
	1/8 Trimmed Loin VAC	2,313	88.25	141.00	115.03
	1/8 Trimmed Loin VAC, FZN	38	99.13	128.37	115.90
	1/8 Trimmed Loin Paper	47	112.50	138.75	125.65
	1/8 Trimmed Loin Paper, FZN				
	1/8 Trimmed Loin Combo	116	110.75	113.65	113.39
	Bone-in CC, Tender-in Loin VAC	507	152.90	224.00	180.71
	Bone-in CC, Tender-in Loin VAC, FZN	7	128.13	158.00	145.50
	Bone-in CC, Tender-in Loin Combo	9	192.00	195.29	193.97
	B-In CC, Tender-in, FLON Loin	488	110.00	222.00	174.01
	B-In CC, Tender-in, FLON Loin, FZN	27	140.00	144.00	141.81
	Bnls CC Strap-on	2,745	132.19	196.00	151.48
	Bnls CC Strap-on, FZN	12	89.00	157.00	131.94
U55	Bnls CC Strap-off	2,747	149.81	229.65	186.35
	Bnls CC Strap-off, FZN	22	150.00	195.00	157.53
	Bnls CC Strap-on, 1/2 cut	124	153.50	198.80	168.00
	Bnls CC Strap-on, 1/2 cut, FZN	13	130.00	152.00	149.70
	Bnls CC Strap-off, 1/2 cut	95	189.18	208.83	198.11
	Bnls CC Strap-off, 1/2 cut, FZN				
	Whole Bnls Strap-on				
U60	Boneless Sirloin	1,142	138.53	210.20	156.51
	Boneless Sirloin, FZN	56	122.98	155.50	138.46
	Boneless Sirloin, Combo	128	149.00	179.50	155.49
	Bone-in Sirloin	1,287	64.64	104.70	70.35
	Bone-in Sirloin, FZN	29	48.03	72.50	69.51
	Blade Ends	114	58.87	106.50	85.04
	Blade Ends, FZN	125	62.61	75.40	67.98
U41	Tenderloin	581	221.83	283.00	245.46
	Tenderloin, FZN	58	137.00	267.50	187.88
	Tenderloin, 1 pc vac				
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
U64	Backribs 2.0#/up	796	409.88	498.41	458.83
	Backribs 2.0#/up, FZN	19	440.00	495.27	468.99
	Backribs 2.0#/up 1 Pc Vac	201	424.68	572.71	482.60
	Backribs 2.0#/up 1 Pc Vac, FZN	307	304.09	501.95	452.31
	Riblets				
	Riblets, FZN	7	93.50	172.29	138.26
	BUTT				
U42	1/4 Trim Butt VAC	6,961	97.25	150.00	109.49
	1/4 Trim Butt VAC, FZN	154	91.20	199.00	113.09
	1/4 Trim Butt Paper	69	124.50	156.80	131.88
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	610	99.87	127.50	106.91
	1/4 Trim Butt 1 Pc VAC	144	107.17	137.50	122.06
	1/4 Trim Butt 1 Pc VAC, FZN				
	1/8 Trim Butt Vac	195	112.28	155.10	131.10
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	6	138.25	158.25	149.66
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo	36	99.25	121.00	111.24
	1/8 Trim Butt 1 Pc VAC	62	99.81	144.95	128.59
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	61	122.50	144.00	135.02
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	58	125.00	140.36	130.65
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	120	128.00	155.50	135.71
	1/8 Trim Steak Ready Butt Vac, FZN	6	95.50	117.25	113.43
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,314	119.04	158.68	139.22
	1/8 Trim Steak Ready Butt 1 Pc Vac, F				
	1/4 Trim Bnls Butt VAC	2,993	141.23	235.18	191.70
	1/4 Trim Bnls Butt VAC, FZN	62	135.00	236.00	212.61
	1/4 Trim Bnls Butt Poly	7	194.09	206.50	198.15
	1/4 Trim Bnls Butt Poly, FZN	54	192.00	217.80	197.03
	1/4 Trim Bnls Butt Combo	110	157.75	219.00	191.88
	1/4 Trim Bnls Butt 1 Pc VAC	20	181.00	251.00	203.76
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	21	282.00	338.72	296.27
	Bnls CT Butt 1 Pc VAC, FZN	46	138.13	267.64	237.80
	PICNIC				
U50	RS Smoker Trim Picnic Combo	147	52.00	106.11	63.82
	SS Smoker Trim Picnic VAC	2,110	77.00	125.70	92.14
	SS Smoker Trim Picnic VAC, FZN	335	83.00	99.00	85.78
	SS Smoker Trim Picnic Paper/Poly	65	101.50	120.25	106.58
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	480	43.50	97.00	53.86
	SS Smoker Trim Picnic 1 Pc Vac	453	88.00	149.65	106.91
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,920	136.75	212.22	173.57
	Picnic Cushion Meat Vac, FZN	31	114.13	160.50	159.49
	Picnic Cushion Meat Poly	23	168.10	197.13	180.95
	Picnic Cushion Meat Poly, FZN	67	112.00	194.68	170.24
	Picnic Cushion Meat Combo	401	164.00	187.26	181.44

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,498	134.31	209.75	145.61
	Trmd Sparerib - LGT, FZN	12	140.00	162.37	160.38
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	29	120.00	256.19	136.68
	Trmd Sparerib - LGT Combo	159	113.50	169.00	130.90
	Trmd Sparerib - LGT, 1 PC VAC	4	167.89	206.00	185.67
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	4,001	122.35	177.00	134.67
	Trmd Sparerib - MED, FZN	301	131.11	161.04	136.37
	Trmd Sparerib - MED, Poly	38	168.50	188.50	177.75
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	109	133.00	141.00	139.54
	Trmd Sparerib - MED, 1 PC VAC	82	151.00	204.50	162.34
	Trmd Sparerib - MED, 1 PC VAC, FZN	84	145.75	156.38	151.64
U67	St Louis Spareribs, VAC	662	298.00	498.86	381.63
	St Louis Spareribs, VAC, FZN	123	272.50	510.00	335.02
	St Louis Spareribs, POLY	21	358.50	376.50	366.21
	St Louis Spareribs, POLY, FZN	480	208.83	482.50	393.69
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	375	186.00	257.50	192.80
	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	175	57.75	70.00	59.85
	20-23# Trmd Selected Ham	1,034	52.00	75.72	58.32
U62	23-27# Trmd Selected Ham	7,451	48.00	79.00	57.08
	17-20 Ham Boxed	6	100.00	105.00	103.65
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	46	77.30	150.19	117.78
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	123	65.00	141.15	102.37
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	28	59.50	136.00	103.32
	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	251	192.00	248.38	219.02
	4 Muscle Ham to Blue	114	215.00	254.00	233.16
	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	28	177.49	219.26	185.87
	Rollout Ham Bnls Boxed	93	175.50	257.00	217.44
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	6	174.75	219.93	203.00
	2pc	82	191.00	215.00	192.86
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	585	187.75	275.00	204.25
	Outsides	698	187.75	242.00	208.96
	Knuckles	448	187.75	232.50	208.85
	Lite Butt	12	206.50	214.09	208.68
	Insides (RED) Combo	800	191.00	270.00	222.30
	Outsides (RED) Combo	298	204.75	270.00	222.90
	Knuckles (RED) Combo	385	214.00	240.00	221.04
	Lite Butt (RED) Combo				
	Inner Shank	72	135.00	214.09	154.14
	Outer Shank	107	117.75	159.00	137.19
	Insides Boxed	7	191.50	260.00	210.48
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	3	315.83	340.56	326.94
	Shanks Bone In	26	80.75	189.00	158.46
	Shanks Bone In Boxed	22	97.00	232.50	172.01
	Shanks Bone In Boxed, FZN	13	90.00	170.00	111.84
	BELLY				
	Derind Belly 7-9#				
	Derind Belly 9-13#	598	189.76	248.00	202.90
	Derind Belly 13-17#	1,087	189.84	240.00	194.56
	Derind Belly 17-19#				
	Derind Belly 7-9# Boxed	4	320.01	320.24	320.10
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	53	240.00	424.50	333.47
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	8	219.00	364.60	286.83
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	10	193.50	195.00	194.04
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	21	169.00	204.57	188.26
U49	Skin-on Belly 14-16#	20	169.00	204.57	187.58
	Skin-on Belly 16-18#	51	169.00	196.76	178.58
	Skin-on Belly 18-20#	50	169.00	214.00	178.00
	Skin-on Belly 20-25#				
	Skin-on Belly 8-10# Boxed				
	Skin-on Belly 8-10# Boxed, FZN				
	Skin-on Belly 10-12# Boxed	479	206.00	384.70	265.65
	Skin-on Belly 10-12# Boxed, FZN	36	218.00	253.10	232.49
	Skin-on Belly 12-14# Boxed	45	204.72	376.37	245.83
	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	86	73.50	156.00	117.77
	Skinned Boxed	28	104.28	167.00	139.94
	Skinned Boxed, FZN	20	130.25	157.27	155.45
	Skin On Combo	268	39.94	88.41	43.55
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	730	61.74	114.00	76.93
	65% Trim Combo				
U57	72% Trim Combo	2,132	99.96	134.25	117.92
	85% Trim Combo				
	42% Trim Boxed	42	82.00	120.25	103.48
	42% Trim Boxed, FZN	293	78.87	138.00	84.39
	65% Trim Boxed				
	72% Trim Boxed	105	123.00	178.00	145.32
	72% Trim Boxed, FZN	630	115.87	183.17	123.29
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	630	112.00	160.03	119.95
	Picnic Meat Boxed Cushion Out	258	117.00	178.32	132.50
	Picnic Meat Boxed Cushion Out, FZN	208	118.00	145.00	127.80
	Picnic Meat Combo Cushion In	121	116.10	173.32	133.86
	Picnic Meat Boxed Cushion In	8	144.94	153.00	148.90
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	324	45.00	107.01	71.94
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	49	143.00	179.70	153.31
	Blade Meat Boxed	22	184.70	190.10	186.49
	Blade Meat Boxed, FZN	52	146.28	168.80	163.59
	72% Ham Trim Combo	211	112.17	134.77	122.00
	72% Ham Trim Boxed				
	90% Ham Trim Combo	44	140.00	212.00	174.60
	VARIETY				
	Untrimmed Neckbones Gas	77	78.00	94.00	88.61
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	208	41.00	109.95	79.23
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	359	62.00	103.50	86.45
	Trimmed Neckbones Poly, FZN	335	45.21	82.00	56.77
U51	Untrimmed Neckbones Poly	107	60.00	121.25	88.09
	Untrimmed Neckbones Poly, FZN	56	60.00	79.20	69.49
	Trimmed Neckbones Combo	140	38.50	73.50	57.88
	Untrimmed Neckbones Combo	226	35.00	63.00	48.20
	Breast Bones Poly				
	Breast Bones Poly, FZN	67	89.75	110.00	94.06
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	5	105.00	121.00	110.33
	Brisket Bones, Full Cut, 30#	7	129.00	130.00	129.25
	Brisket Bones, Full Cut, 30#, FZN	106	103.00	217.50	134.22
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	331	115.00	172.19	138.12
	Tails, Gas				
	Tails, Gas, FZN				
	Tails, Combo	99	58.50	147.50	118.37
U54	Front Feet, Poly	33	83.00	165.68	142.35
	Front Feet, Poly, FZN	308	50.00	143.00	81.48
	Front Feet, Combo	14	85.00	88.50	86.04
	Front Feet, Gas	7	106.25	138.25	112.69
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	360	50.00	124.50	58.89
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	72	83.00	173.25	91.40
	Hocks, Picnic, Poly, FZN	117	90.00	166.90	102.61
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	49	73.50	136.21	114.52
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	28	98.00	148.07	111.83
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	125	111.00	130.00	118.92
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	12	178.50	189.00	183.08
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	140	152.00	226.00	179.08
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	70	183.50	241.00	193.55
	AI Bnls CC Strap Off, FZN	8	150.00	168.75	166.00
	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	342	147.50	198.00	155.44
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	19	262.00	269.00	262.44
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	11	235.00	264.00	255.64
	AI Tenderloin, 1 pc vac, FZN	4	340.67	361.43	353.55
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	5	469.00	477.25	471.81
	AI Backribs 2.0#/up 1 Pc Vac, FZN	3	465.00	535.00	483.78
	AI SS Smoker Trim Picnic VAC	323	83.50	113.00	93.28
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	23	99.50	108.50	103.71
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	48	174.50	241.00	196.80
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	65	105.75	135.50	112.99
	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	10	127.45	158.75	156.26
	AI Trmd Sparerib - LGT, 1 PC VAC	2	167.50	173.75	169.19
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	109	138.00	160.25	141.69
	AI Trmd Sparerib - MED, FZN	296	104.00	133.45	128.29
	AI Trmd Sparerib - MED, 1 PC VAC	4	157.00	159.00	157.67
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	66	104.00	155.00	150.28

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 5.34 per cwt live, down -0.03 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 7.22
 (1) Typical slaughter hog weighs 270 pounds.

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

BPN# C#	PORK VARIETY MEATS - Frozen	Weekly Averages			Simple
		Items	Lds	Wtd	
U59	CHEEK MEAT	trimmed			
	CHITTERLINGS,	10 lb. pail			
U52	EARS, Pet Treat,	3-4/lb			
	EARS, edible,	export			
	HEARTS,	slashed, domestic	1.0	75.00	75.00
		single slashed, export			
		multi slashed, export	6.0	75.00	75.00
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			142.00
		scalded, small box, export			142.00
	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	49.00		49.00
Yellow grease (truck)	1.0	44.50		44.00
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				63.00
Renderer bleachable <.15%				
Choice white grease				54.00
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				70.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	21.0	380.00		380.00
Ruminant Panhandle, Domestic	9.0	333.33	-6.67	338.50
PORK Meat/Bmeal, 50% pro/ton				
Central	20.0	283.75	-32.92	304.50
ECB	3.0	216.00	-115.82	263.60
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	975.00	-25.00	980.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	6.0	1108.33	-10.42	1045.00
ECB				

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

September 20, 2021

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

Date	Volume 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%)		
9/17/2021	105,836	212.44	90.02	91.86	93.61
9/16/2021	80,106	210.89	90.69	92.58	94.39
9/15/2021	75,266	209.83	90.80	92.67	94.46
9/14/2021	85,297	210.00	91.15	93.06	94.90
9/13/2021	76,652	209.83	92.68	94.57	96.39
9/10/2021	148,487	210.93	93.34	95.24	97.06

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

9/10/2021	384,194	210.49	93.84	95.74	97.56
8/20/2021	395,561	209.36	104.48	106.41	108.26
9/18/2020	469,586	207.67	64.39	66.21	67.94

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: August 2021

1,698,796	209.13	104.29	106.20	108.05
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The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.

MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

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

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights			
Native Steer			
Colorado Branded Steer heavy weights	15.0	41.00	
Butt Branded Steer heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	18.00	
Branded Cow, River	6.0	19.00	
Native Cow			
Dairy Cow	12.0	28.75	-3.25
Dairy Cow, Southwest	6.0	31.00	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	12.0	41.00	
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 9/11/2021

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	8.78%	15.43%	4.07%	8.62%	12.58%
Choice	72.37%	68.05%	65.04%	75.02%	70.62%
Select	15.40%	10.76%	27.77%	13.47%	10.81%
Other	3.44%	5.76%	3.12%	2.89%	5.98%
	Nebraska	Kansas	Texas		
Prime	9.60%	5.76%	4.07%		
Choice	75.87%	75.62%	65.04%		
Select	11.49%	15.33%	27.77%		
Other	3.05%	3.29%	3.12%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 29.25%

Percentage of cattle offered under Schedule GLA identified: 70.85%

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%	296.50	0.50	299.50	
COW MEAT:				
95%	295.50	0.50		
90%	279.00			
CFM Fores 85 %	258.50	1.00		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	257.00	0.50		
Beef Trim 80%				
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%	299.00	1.50	300.00	1.50
COW MEAT:				
95%	299.00	2.50		
90%	281.50	1.50		
CFM Fores 85 %	259.50	0.50		
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	258.50	0.50		
Beef Trim 80%				
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 9/20/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	41.00	19.89	0.21
Choice			
Select	(34.00)	(13.00)	(25.42)
Standard	(58.00)	(10.00)	(35.71)
CAB	2.00	11.00	5.00
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)	(38.00)
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			0.22
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				300.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
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				
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				188.00
TRIPE, scalded, edible				
TRIPE, scalded, edible, export	2.0	143.00	3.00	141.80
TRIPE, scalded, unbleached, export				
TRIPE, 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 15.99 per cwt. up 0.17 when compared to last week.

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

For Week Ended 9/17/2021

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		Wtd Avg
			Price Range		
CHEEK MEAT,	Trimmed	3.8	250.00	361.00	280.13
FEET,	unbleached, skin-on, exp				
FEET,	bleached, skin-on, exp				
HEARTS,	Regular, bone-out	7.3	98.00	124.00	104.05
HEARTS,	Regular, bone-out, exp				
HEARTS,	Canadian-style, exp				
HEAD MEAT,		2.4	203.00	222.50	211.13
KIDNEYS	Export	5.5	37.00	45.00	40.00
LIPS,	unscalded	3.2	180.00	261.00	195.88
LIVERS,	Regular, bulk-pack				
LIVERS,	Regular, bulk-pack export				
LIVERS,	Regular, 2/box	7.8	50.00	67.00	57.88
LIVERS,	Regular, 2/box, export	15.1	47.00	58.00	50.98
MELTS,					
OXTAILS,	Regular, small box	1.0	676.00	730.00	704.80
SALIVARY GLANDS					
SWEETBREADS,	export				
TONGUES,	#1 white Swiss cut, IW				
TONGUES,	exp.#1 white Swiss cut, IW				
TONGUES,	#1 black Swiss cut, IW	1.3	851.00	1060.00	899.23
TONGUES,	exp.#1 black Swiss cut, IW				
TONGUES,	#1 mixed, Swiss cut, IW	0.3		900.00	900.00
TONGUES,	exp.#1 mixed, Swiss cut, IW				
TONGUES,	#2 mixed Swiss cut, IW				
TONGUES,	exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings		1.5	33.00	34.00	33.67
TRIPAS		0.7	217.00	222.00	219.14
TRIPE,	bleached, scalded, edible	1.4	158.00	161.00	158.57
TRIPE,	blchd, scld/w honeycomb				
TRIPE,	bleached, scalded, edible exp	4.0	120.00	121.50	120.75
TRIPE,	unbleached, scalded, edible				
TRIPE,	honeycomb bleached	0.3		557.00	557.00
TRIPE,	honeycomb unbleached				
TRIPE,	omasum unbleached	1.2		393.00	393.00
WEASAND MEAT					