

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS  
 Livestock and Poultry Program  
 Livestock, Poultry and Grain Market News  
 210 Walnut, Room 767  
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WEEK ENDING: September 11, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	9/6	3,000		6,000	
TUESDAY (Est)	9/7	121,000	1,000	469,000	7,000
WEDNESDAY (Est)	9/8	121,000	1,000	474,000	6,000
THURSDAY (Est)	9/9	120,000	1,000	478,000	6,000
FRIDAY (Est)	9/10	121,000	1,000	477,000	4,000
SATURDAY (Est)	9/11	91,000		370,000	1,000
<b>TOTAL FOR THE WEEK:</b>		577,000	4,000	2,274,000	24,000
<b>CHANGE FROM PREV WK:</b>		-47,000	-2,000	-117,000	-6,000

*(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	609.10	448.61
	Primal Chuck	265.29	257.74
	Primal Round	258.41	260.50
	Primal Loin	416.01	356.92
	Primal Brisket	318.23	270.36
	Primal Short Plate	243.02	243.02
	Primal Flank	158.77	159.05

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					<b>332.46</b>	<b>297.47</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>(7.07)</b>	<b>(10.78)</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	277.21	loads	11,088,440	pounds
Select Cuts	99.35	loads	3,973,895	pounds
Trimmings	55.50	loads	2,220,131	pounds
Ground Beef	81.58	loads	3,263,248	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	78	253,983	1268.87	1448.00	1350.24
U2	112A	3	Rib, ribeye, bnls, light	36	133,808	1418.74	1545.00	1450.60
U16	112A	3	Rib, ribeye, bnls, heavy	115	192,248	1434.00	1654.40	1472.66
	113C	1	Chuck, semi-bnls, neck/off	19	55,283	308.98	364.03	318.27
U3	114	1	Chuck, shoulder clod	17	81,191	309.15	361.00	325.53
U81	114A	3	Chuck, shoulder clod, trmd	68	314,463	300.55	380.00	326.34
U18	114D	3	Chuck, clod, top blade	28	43,496	600.00	701.25	628.65
U19	114E	3	Chuck, clod, arm roast	38	127,609	423.00	601.00	454.04
U20	114F	5	Chuck, clod tender (IM)	41	30,669	695.00	900.59	834.85
U80	116A	3	Chuck, roll, 1x1, neck/off	158	697,526	422.09	502.96	454.08
U36	116B	1	Chuck, chuck tender (IM)	87	288,105	329.00	380.00	346.00
U5		3	Chuck roll, retail ready	30	224,912	491.00	584.79	525.01
	116G	4	Chuck, flap (IM)	52	108,148	734.00	864.41	791.12
U7	120	1	Brisket, deckle-off, bnls	128	491,247	434.25	510.00	462.88
U82	120A	3	Brisket, point/off, bnls	28	25,697	750.00	879.00	792.30
U9	123A	3	Short Plate, short rib	68	217,355	649.91	775.25	701.15
	130	4	Chuck, short rib	88	148,327	660.00	755.00	725.16
	160	1	Round, bone-in	8	4,801	331.00	350.00	345.82
U11	161	1	Round, boneless	6	5,067	355.25	360.00	359.15
U12	167A	4	Round, knuckle, peeled	133	535,397	300.00	378.00	321.47
U13	168	1	Round, top inside round	46	91,761	329.31	423.00	345.99
U84	168	3	Round, top inside round	99	661,427	312.00	425.00	339.76
U90	169	5	Round, top inside, denuded	52	218,004	379.51	454.00	395.96
	169A	5	Round, top inside, cap off	26	229,644	468.78	570.50	503.58
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	13	27,054	300.00	370.00	305.58
U31	171B	3	Round, outside round	100	442,751	327.00	410.46	349.50
U15	171C	3	Round, eye of round (IM)	161	387,055	383.50	439.00	402.06
U88	174	3	Loin, short loin, 0x1	74	528,318	723.81	846.96	753.24
	175	3	Loin, strip loin, 1x1	14	154,427	605.00	734.00	633.12
U32		1	Loin, strip loin bnls, 1x1	9	5,028	619.77	774.00	768.72
U87	180	3	Loin, strip, bnls, 0x1	194	1,414,285	713.00	902.00	766.90
U22	184	1	Loin, top butt, bnls, heavy	5	4,497	474.10	532.80	496.30
U89	184	3	Loin, top butt, boneless	121	663,261	445.00	535.91	476.81
	184B	3	Loin, top butt, CC (IM)	20	89,480	575.00	771.11	607.92
U29	185A	4	Loin, bottom sirloin, flap	70	593,807	598.00	864.89	660.28
U34	185B	1	Loin, ball-tip, bnls, heavy	54	123,921	400.00	459.55	422.39
U27	185C	1	Loin, sirloin, tri-tip (IM)	53	253,288	329.51	425.00	346.99
	185D	4	Loin, tri-tip, pld (IM)	39	91,383	484.90	852.33	529.08
U28	189A	4	Loin, tndrloin, trmd, heavy	135	390,331	1475.00	1825.70	1553.45
U86	191A	4	Loin, butt tender, trimmed	7	5,888	1542.09	1600.00	1569.47
U21	193	4	Flank, flank steak (IM)	88	117,545	550.81	670.91	612.52

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	74,215	900.00	931.94
U2	112A	3 Rib, ribeye, bnls, light	39	236,335	985.00	998.65
U16	112A	3 Rib, ribeye, bnls, heavy	68	114,815	970.00	1010.20
	113C	1 Chuck, semi-bnls, neck/off	18	46,534	312.25	318.54
U3	114	1 Chuck, shoulder clod	8	16,774	295.63	324.64
U81	114A	3 Chuck, shoulder clod, trmd	32	224,473	280.00	319.84
U18	114D	3 Chuck, clod, top blade				
U19	114E	3 Chuck, clod, arm roast				
U20	114F	5 Chuck, clod tender (IM)	4	11,108	615.00	658.57
U80	116A	3 Chuck, roll, 1xl, neck/off	73	415,636	376.26	418.43
U36	116B	1 Chuck, chuck tender (IM)	19	79,048	329.70	339.37
U5		3 Chuck roll, retail ready				
	116G	4 Chuck, flap (IM)	27	42,994	647.00	701.98
U7	120	1 Brisket, deckle-off, bnls	38	206,051	366.00	382.72
U82	120A	3 Brisket, point/off, bnls				
U9	123A	3 Short Plate, short rib	21	53,180	616.13	686.54
	130	4 Chuck, short rib	28	180,904	600.00	676.36
	160	1 Round, bone-in	5	8,176	340.00	353.45
U11	161	1 Round, boneless	4	2,958	356.00	362.84
U12	167A	4 Round, knuckle, peeled	43	72,987	313.55	337.44
U13	168	1 Round, top inside round	8	15,569	335.00	349.55
U84	168	3 Round, top inside round	33	325,307	316.86	332.16
U90	169	5 Round, top inside, denuded	8	49,888	380.00	383.98
	169A	5 Round, top inside, cap off	3	11,249	466.41	473.95
		3 Round, top inside, side off				
U14	170	1 Round, bottom gooseneck	11	8,404	269.00	289.21
U31	171B	3 Round, outside round	38	218,987	308.00	346.12
U15	171C	3 Round, eye of round (IM)	38	113,938	385.00	402.08
U88	174	3 Loin, short loin, 0x1	47	152,107	544.42	579.17
	175	3 Loin, strip loin, 1xl	7	105,373	445.00	453.41
U32		1 Loin, strip loin bnls. 1xl				
U87	180	3 Loin, strip, bnls, 0x1	52	254,588	525.00	550.95
U22	184	1 Loin, top butt, bnls, heavy	8	10,503	415.00	433.56
U89	184	3 Loin, top butt, boneless	35	193,415	402.00	428.89
	184B	3 Loin, top butt, CC (IM)				
U29	185A	4 Loin, bottom sirloin, flap	25	73,925	615.00	661.69
U34	185B	1 Loin, ball-tip, bnls, heavy	22	73,180	377.00	393.46
U27	185C	1 Loin, sirloin, tri-tip (IM)	12	58,412	284.00	300.82
	185D	4 Loin, tri-tip, pld (IM)				
U28	189A	4 Loin, tndrloin, trmd, heavy	59	108,401	1327.54	1410.92
U86	191A	4 Loin, butt tender, trimmed	9	4,526	1345.81	1391.82
U21	193	4 Flank, flank steak (IM)	32	55,695	559.46	612.25
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>						
U8	121D	4 Plate, Inside Skirt (IM)	65	166,853	690.00	726.98
	121C	4 Plate, Outside Skirt (IM)	62	105,324	938.55	1042.81
	121E	6 Outside Skirt, pld (IM)	21	29,113	1575.00	1627.74
U35		Cap, Wedge Meat & (IM) Lean	66	281,133	348.80	377.37
		Pectoral Meat	74	375,451	350.00	375.73
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>						
U25		Ground Beef 73%	37	217,286	213.50	223.86
		Ground Beef 75%	6	103,796	220.00	233.31
U26		Ground Beef 81%	124	786,809	227.75	255.11
		Ground Beef 85%	5	10,230	311.00	319.29
		Ground Beef 90%	28	28,823	306.30	349.47
U23		Ground Beef 93%	36	93,019	331.00	368.07
U30		Ground Beef Chuck 80%	42	501,732	256.00	273.59
U33		Ground Beef Round 85%	19	41,885	316.26	335.32
U37		Ground Beef Sirloin 90%	9	21,533	366.00	371.28
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>						
		Blended Ground Beef 73%	12	47,520	216.23	235.94
		Blended Ground Beef 75%	5	16,800	234.26	248.82
		Blended Ground Beef 81%	63	1,182,342	224.00	247.22
		Blended Ground Beef 85%	23	128,070	274.00	301.58
		Blended Ground Beef 90%	41	20,280	359.76	362.86
		Blended Ground Beef 93%	5	17,440	352.00	353.86
		Blended Ground Beef Chuck 80%	5	23,243	251.23	259.56
		Blended Ground Beef Round 85%	4	16,440	314.00	328.83
		Blended Ground Beef Sirloin 90%				
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>						
		Fresh 50% lean trimmings	66	2,220,131	101.00	138.56
		Frozen 50% lean trimmings				
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>						
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>			
		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>						
<b>WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE</b>						
(C1)						
<b>Index</b>		<b>CH 1-3</b>			<b>SE 1-3</b>	
		<b>600-900#</b>			<b>600-900#</b>	
<b>Values =&gt;</b>		250.97			221.07	
<b>Change =&gt;</b>		-4.30			-6.23	
Index Reflects the Equivalent of 123,176 head of cattle.						
Carcass Equivalent Values:						
	SUPPLY (live):	181.48			156.68	
	DEMAND (box):	320.46			285.47	
	Current Spread	-138.98			-128.80	
	Grading % Brkdwn:	85.04%			14.96%	
Weekly Equivalent Values for Outlying Beef Carcass Types						
Carcass Weights						
		400-500#	500-600#	600-900#	900-1000#	1000#/up
<b>Qty/Yld</b>	<b>(1)</b>	-27.14	-16.04		-3.04	-16.07
Prime 1-3	20.96	244.79	255.89	271.93	268.89	255.86
Certified	7.35	231.18	242.28	258.32	255.28	242.25
Choice 1	3.58	227.41	238.51	254.55	251.51	238.48
Select 1	-20.75	203.08	214.18	230.22	227.18	214.15
Stndrd 1-3	-33.51	190.32	201.42	217.46	214.42	201.39
Prime 4	8.38	232.21	243.31	259.35	256.31	243.28
Choice 4	-11.23	212.60	223.70	239.74	236.70	223.67
<b>FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)</b>						
The estimated hide and offal value from a typical slaughter steer for the week averaged						
15.31 per cwt down -0.11 from last week and up 7.42 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	81.67 loads	3,266,903 pounds
National	186.84 loads	7,473,434 pounds
East Coast	16.75 loads	670,021 pounds
West Coast	32.91 loads	1,316,379 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	6	147,414	286.50	290.00 289.07
	Frozen 92-94%				
U6	Fresh 90%	42	1,579,668	277.00	284.00 277.36
	Frozen 90%				
U24	Fresh 85%	47	1,422,321	256.00	268.12 260.89
	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 - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	7	181,210	286.50	290.00 288.87
Frozen 92-94%				
Fresh 90%	70	2,175,140	277.00	288.00 278.37
Frozen 90%				
Fresh 85%	81	2,421,140	256.00	268.12 260.65
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	15	475,813	180.00	191.00 188.76
Frozen 65%				
Fresh 50%	66	2,220,131	101.00	150.00 138.56
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%	15	411,293	278.50	283.93 280.52
Frozen 90%				
Fresh 85%	10	224,932	260.00	265.00 261.98
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%	13	184,179	277.50	288.00 282.21
Frozen 90%				
Fresh 85%	24	773,887	258.00	265.00 259.83
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	12	358,313	180.00	190.00 188.02
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:		\$234.75	
Change from prior day:			
Item	Price	Value	Change
90% lean	278.37	155.44	0.06
100% lean inside round	557.03	12.92	0.14
100% lean, flats and eyes	425.84	9.88	0.06
100% lean, S.P.B.	425.75	21.29	(0.05)
Chuck Tender	299.07	2.99	(0.21)
Knuckle 4-7 lbs.	328.06	8.3	(0.16)
Tenderloin 2-3 lbs.	631.64	3.35	0.49
Tenderloin 3-4 lbs.	670.31	4.96	(0.03)
Ribeye Roll 4-6 lbs.	431.08	4.53	
Ribeye Roll 6-8 lbs.	395.62	2.93	(0.09)
Ribeye Roll 8up lbs.	435.00	3.18	0.19
Flank Steak	461.24	1.94	0.20
Kidney, Edible	40.00	0.18	
Fat, inedible	44.72	1.04	0.03
Bone	7.58	1.82	

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis

negotiated sales for delivery within 0-21 day period.

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

Boner/Breaker Cuts	18.47 loads	738,602 pounds
Cutter/Canner Cuts	3.97 loads	158,800 pounds
Boner/Breaker/Cutter/Canner	20.05 loads	801,804 pounds
100% Lean Items	16.40 loads	656,092 pounds
Frozen Cuts	1.73 loads	69,107 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
<b>BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.	9	36,152	453.44 2.26
112	Rib, ribeye roll, 8-10 lbs.	31	38,913	572.97 7.53
112	Rib, ribeye roll, 10-up lbs.	41	82,191	561.63 16.90
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	12	25,678	721.46 (31.76)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	22	34,094	667.08 110.45
	Chuck, boneless 85%			
120	Chuck, brisket	10	44,497	308.6 (72.92)
168	Round, top inside, 10-dn lbs.	12	45,385	336.79 (27.22)
168	Round, top inside, 10-up lbs.	6	34,202	380.36 (1.77)
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	16	138,741	425.26 2.82
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round			
171C	Round, eye of round	54	102,245	394.59 1.82
	Loin, Semi-Bnls Short Loin, 13-dn lbs.			
	Loin, Semi-Bnls Short Loin, 13-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.	7	4614	347.88
180	Loin, strip, bnls, 9-up lbs.	19	51,233	389.2 (68.18)
182	Loin, sirloin butt			
184	Loin, top sirloin butt	25	59,351	301.66 (42.83)
185A	Loin, bottom sirloin butt flap, bnls.	24	26,020	558.15 152.11
191A	Loin, butt tender, peeled			
<b>CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	61	154,225	398.21 (13.77)
112	Rib, ribeye roll, 8-up lbs.			
<b>100% LEAN</b>				
	Inside round - Combo	7	83,710	553.07 9.76
	Inside round - Boxed	13	30,467	567.91 (28.44)
	Outside round			
	Eye of round	12	23,641	430.71 4.17
	Flats and eyes - Combo	14	194,002	425.6 2.12
	Flats and eyes - Boxed			
	Striploin	66	214,162	464.41 (0.82)
	S.P.B. - Combo	10	83,370	425.75 (1.00)
	S.P.B. - Boxed			
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>				
116B	Chuck, chuck tender	31	99,736	299.07 (20.97)
167A	Round, knuckle, peeled	29	179,326	328.06 (6.42)
190	Loin, tenderloin, 2-3 lbs.	12	43,189	631.64 91.42
190	Loin, tenderloin, 3-4 lbs.	45	104,110	670.31 (3.96)
190	Loin, tenderloin, 4-5 lbs.	151	222,050	766.09 (38.41)
190	Loin, tenderloin, 5-up lbs.	25	28,084	609.54 (3.45)
193	Flank, flank steak	80	69,579	469.87 25.09
	Flank, rough	40	55,730	318.63 (0.81)
<b>FROZEN BONER/BREAKER</b>				
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.			
<b>FROZEN CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	7	59,700	388.94 (1.49)
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.			
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	6	5,093	343.38 7.70

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT

Based on negotiated prices and volume of pork cuts delivered within 0-14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Calculations for a 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
9/11/2021	107.47	111.52	118.40	84.63	137.49	82.75	163.26
Change:	-1.07	-1.96	-9.49	1.23	-7.85	2.01	.35

Total Load Count (Cuts, Trimmings, Processed): 1586.91

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	438.94 loads	17,557,794 pounds
Butt	266.87 loads	10,674,808 pounds
Picnic	125.53 loads	5,021,233 pounds
Rib	129.00 loads	5,160,161 pounds
Ham	310.97 loads	12,438,977 pounds
Belly	57.52 loads	2,300,869 pounds
Trimmings	127.00 loads	5,080,092 pounds
Variety	76.20 loads	3,047,927 pounds
Added Ingred	47.27 loads	1,890,899 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,422	89.17	192.00	108.68	
	1/4 Trimmed Loin VAC, FZN	49	112.00	119.00	113.09	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	824	62.76	119.50	97.11	
	1/8 Trimmed Loin VAC	2,554	98.81	143.00	119.88	
	1/8 Trimmed Loin VAC, FZN	15	110.00	117.00	112.03	
	1/8 Trimmed Loin Paper	33	125.50	147.25	132.82	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	125	84.72	113.11	102.94	
	Bone-in CC, Tender-in Loin VAC	122	157.81	218.23	192.35	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo	6	187.44	190.00	187.73	
	B-In CC, Tender-in, FLON Loin	596	150.10	217.00	181.13	
	B-In CC, Tender-in, FLON Loin, FZN					
	Bnls CC Strap-on	3,300	116.82	219.65	154.81	
	Bnls CC Strap-on, FZN	6	119.02	150.00	130.48	
	U55	Bnls CC Strap-off	2,907	156.19	234.65	191.68
		Bnls CC Strap-off, FZN	27	119.02	236.07	176.02
		Bnls CC Strap-on, 1/2 cut	239	175.90	190.50	182.69
Bnls CC Strap-on, 1/2 cut, FZN		3	125.00	130.00	127.65	
Bnls CC Strap-off, 1/2 cut		56	189.18	215.71	209.60	
Bnls CC Strap-off, 1/2 cut, FZN						
Whole Bnls Strap-on						
U60	Boneless Sirloin	925	114.81	206.22	152.29	
	Boneless Sirloin, FZN					
	Boneless Sirloin, Combo	125	150.60	178.50	155.55	
	Bone-in Sirloin	1,184	65.31	86.00	71.14	
	Bone-in Sirloin, FZN	11	59.02	69.25	65.45	
	Blade Ends	59	66.30	106.50	86.33	
	Blade Ends, FZN					
U41	Tenderloin	549	214.00	305.25	240.51	
	Tenderloin, FZN	5	119.02	239.60	201.37	
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	765	437.00	503.00	463.93	
	Backribs 2.0#/up, FZN	124	452.00	498.73	483.94	
	Backribs 2.0#/up 1 Pc Vac	128	445.00	574.70	487.77	
	Backribs 2.0#/up 1 Pc Vac, FZN	293	252.02	509.95	433.94	
	Riblets					
Riblets, FZN	22	91.00	150.00	124.70		
U42	<b>BUTT</b>					
	1/4 Trim Butt VAC	4,969	91.75	153.17	117.65	
	1/4 Trim Butt VAC, FZN	77	104.75	199.00	133.70	
	1/4 Trim Butt Paper	64	134.50	156.80	141.16	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	717	109.27	133.50	115.98	
	1/4 Trim Butt 1 Pc VAC	272	117.00	146.00	125.61	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	98	119.28	164.25	134.88	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper					
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	20	115.25	125.75	121.00	
	1/8 Trim Butt 1 Pc VAC	74	105.17	152.50	131.37	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	54	134.50	140.00	137.06	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	88	125.00	154.10	141.47	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	127	132.57	158.61	148.31	
	1/8 Trim Steak Ready Butt Vac, FZN					
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,724	125.00	161.68	145.24	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F					
	1/4 Trim Bnls Butt VAC	2,174	143.66	236.55	194.33	
	1/4 Trim Bnls Butt VAC, FZN	59	135.00	236.00	217.80	
	1/4 Trim Bnls Butt Poly	9	204.09	220.00	208.78	
	1/4 Trim Bnls Butt Poly, FZN	12	212.68	217.19	216.07	
	1/4 Trim Bnls Butt Combo	70	164.75	216.74	196.58	
	1/4 Trim Bnls Butt 1 Pc VAC	21	168.84	251.00	199.92	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	13	296.00	346.87	305.38	
	Bnls CT Butt 1 Pc VAC, FZN	23	165.60	294.57	234.87	
	U50	<b>PICNIC</b>				
RS Smoker Trim Picnic Combo		639	45.00	112.50	57.50	
SS Smoker Trim Picnic VAC		1,669	72.02	130.50	98.92	
SS Smoker Trim Picnic VAC, FZN						
SS Smoker Trim Picnic Paper/Poly		23	113.18	115.50	114.19	
SS Smoker Trim Picnic Paper/Poly, FZN						
SS Smoker Trim Picnic Combo		713	55.00	101.00	66.33	
SS Smoker Trim Picnic 1 Pc Vac		430	72.81	135.65	110.58	
SS Smoker Trim Picnic 1 Pc Vac, FZN						
Picnic Cushion Meat Vac		1,067	160.00	220.50	183.45	
Picnic Cushion Meat Vac, FZN		42	44.00	182.50	170.67	
Picnic Cushion Meat Poly		11	182.33	200.13	189.26	
Picnic Cushion Meat Poly, FZN		65	112.00	203.47	165.16	
Picnic Cushion Meat Combo		303	170.00	195.00	182.52	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	773	145.00	212.00	158.50
	Trmd Sparerib - LGT, FZN	6	150.00	165.00	162.57
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	23	142.22	229.00	164.73
	Trmd Sparerib - LGT Combo	48	113.50	165.00	141.50
	Trmd Sparerib - LGT, 1 PC VAC	22	155.33	205.00	176.34
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,869	125.17	183.00	146.28
	Trmd Sparerib - MED, FZN	98	148.00	174.65	163.87
	Trmd Sparerib - MED, Poly	30	180.50	202.50	189.32
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	95	147.00	151.00	147.67
	Trmd Sparerib - MED, 1 PC VAC	20	169.23	219.50	183.92
	Trmd Sparerib - MED, 1 PC VAC, FZN	200	170.70	171.70	171.20
U67	St Louis Spareribs, VAC	667	244.37	503.00	372.91
	St Louis Spareribs, VAC, FZN	132	292.50	515.00	360.95
	St Louis Spareribs, POLY	16	376.50	392.50	379.77
	St Louis Spareribs, POLY, FZN	472	207.75	477.50	401.96
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	682	191.00	265.50	200.92
	BBQ Style Spareribs, VAC, FZN				
	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	160	62.75	70.00	64.29
	20-23# Trmd Selected Ham	587	57.00	76.44	62.28
U62	23-27# Trmd Selected Ham	6,151	51.00	79.19	61.16
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	33	82.49	145.33	106.18
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	60	78.11	142.15	104.08
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	38	58.50	136.00	109.41
	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	148	192.00	252.00	208.11
	4 Muscle Ham to Blue	93	165.00	232.50	225.48
	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	122	182.60	254.00	224.01
	Rollout Ham Bnls Boxed	96	182.25	264.63	238.70
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed				
	2pc	120	184.19	210.00	191.81
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	806	187.75	279.00	201.83
	Outsides	938	184.19	279.00	207.39
	Knuckles	766	187.75	250.00	210.07
	Lite Butt	10	202.75	209.76	205.56
	Insides (RED) Combo	997	184.19	252.00	218.03
	Outsides (RED) Combo	552	204.75	229.00	220.27
	Knuckles (RED) Combo	531	215.50	240.00	219.76
	Lite Butt (RED) Combo				
	Inner Shank	48	140.00	159.00	147.47
	Outer Shank	118	117.75	146.00	126.85
	Insides Boxed	13	200.50	285.00	244.13
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	5	80.75	118.00	103.10
	Shanks Bone In Boxed	14	98.00	227.50	128.28
	Shanks Bone In Boxed, FZN	10	90.00	180.00	118.07
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	532	192.00	263.00	202.73
	Derind Belly 13-17#	1,135	157.18	252.78	195.40
	Derind Belly 17-19#				
	Derind Belly 7-9# Boxed	4	320.24	369.99	360.40
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	43	236.00	424.50	331.11
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	8	219.50	266.00	259.40
	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#	18	165.00	188.50	172.12
U49	Skin-on Belly 14-16#	8	165.00	184.25	171.19
	Skin-on Belly 16-18#	23	165.00	197.76	174.73
	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	455	212.00	391.70	257.97
	Skin-on Belly 10-12# Boxed, FZN	10	226.00	250.10	243.49
	Skin-on Belly 12-14# Boxed	25	209.72	373.37	234.29
	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				
<b>JOWL</b>					
	Skinned Combo	129	73.50	152.00	109.62
	Skinned Boxed	44	102.34	171.50	126.06
	Skinned Boxed, FZN	110	105.00	157.27	135.74
	Skin On Combo	106	48.00	145.00	62.59
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,019	62.00	122.25	82.11
	65% Trim Combo				
U57	72% Trim Combo	1,865	85.74	130.00	109.17
	85% Trim Combo				
	42% Trim Boxed	25	89.00	133.75	111.90
	42% Trim Boxed, FZN	139	88.38	180.00	98.74
	65% Trim Boxed				
	72% Trim Boxed	88	114.00	159.25	136.83
	72% Trim Boxed, FZN	84	99.11	178.00	118.60
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	520	97.38	161.50	117.15
	Picnic Meat Boxed Cushion Out	144	100.00	175.32	133.59
	Picnic Meat Boxed Cushion Out, FZN	173	125.00	148.47	134.49
	Picnic Meat Combo Cushion In	92	119.00	171.32	127.49
	Picnic Meat Boxed Cushion In				
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	453	30.00	107.01	59.04
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	52	143.00	184.70	148.38
	Blade Meat Boxed	33	186.90	212.62	198.69
	Blade Meat Boxed, FZN	39	132.55	146.33	136.18
	72% Ham Trim Combo	277	108.59	150.79	122.88
	72% Ham Trim Boxed				
	90% Ham Trim Combo	62	127.75	218.00	157.81
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	62	84.25	94.00	88.33
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	186	72.00	111.95	80.31
	Trimmed Neckbones Gas, FZN	4	46.70	80.00	54.96
	Trimmed Neckbones Poly	369	62.00	105.50	86.29
	Trimmed Neckbones Poly, FZN	376	46.70	103.16	58.36
U51	Untrimmed Neckbones Poly	80	60.00	118.00	88.38
	Untrimmed Neckbones Poly, FZN	35	32.00	82.19	67.38
	Trimmed Neckbones Combo	156	40.50	73.50	61.98
	Untrimmed Neckbones Combo	105	35.00	63.00	40.28
	Breast Bones Poly				
	Breast Bones Poly, FZN	84	86.85	164.44	99.14
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	103	105.00	122.00	109.38
	Brisket Bones, Full Cut, 30#	10	129.00	130.00	129.17
	Brisket Bones, Full Cut, 30#, FZN	111	103.00	150.00	137.46
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	239	127.50	162.22	144.69
	Tails, Gas	7	144.00	146.00	145.30
	Tails, Gas, FZN				
	Tails, Combo	67	58.50	141.28	120.77
U54	Front Feet, Poly	20	83.00	165.68	130.89
	Front Feet, Poly, FZN	362	49.30	139.62	80.30
	Front Feet, Combo				
	Front Feet, Gas	8	108.25	116.00	110.83
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	400	40.00	121.50	63.22
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	26	89.00	173.25	99.12
	Hocks, Picnic, Poly, FZN	93	92.13	165.37	100.08
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	94	59.36	136.61	109.91
	Front Feet, Split, Gas	7	119.00	144.25	141.28
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	29	94.00	135.75	100.13
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	51	118.00	137.00	122.83
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	7	189.00	201.75	199.61
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	59	184.00	231.00	191.27
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	356	179.50	229.00	185.08
	AI Bnls CC Strap Off, FZN				
	AI Bnls CC Strap-on, 1/2 cut	6	159.57	173.50	161.88
	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	292	147.50	198.00	156.82
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	12	262.00	266.00	262.34
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	9	235.00	259.00	256.36
	AI Tenderloin, 1 pc vac, FZN	3	338.21	340.67	339.39
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	16	460.00	503.00	481.81
	AI Backribs 2.0#/up 1 Pc Vac, FZN	13	274.50	450.00	292.71
	AI SS Smoker Trim Picnic VAC	491	93.50	99.00	96.24
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	22	99.50	106.00	103.22
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	143	170.50	223.00	181.72
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	28	118.75	133.00	120.96
	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	104	151.00	181.25	155.27
	AI Trmd Sparerib - MED, FZN	194	121.24	133.45	128.83
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	69	152.50	155.00	153.07

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 5.37 per cwt live, down -0.13 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 7.26  
 (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				151.00
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	2.0	75.00		75.00
	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	2.0	142.00		142.00
	scalded, small box, export	3.0	143.00		142.75
	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)	5.0	49.00	-3.68	49.19
Yellow grease (truck)				43.50
Yellow grease ECB				48.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	3.0	63.00	-6.50	65.17
Renderer bleachable <.15%				69.50
Choice white grease	4.0	54.00	-14.00	58.67
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	12.0	72.33		70.88
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				
-----				
PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	22.0	380.00	-10.00	385.00
Ruminant Panhandle, Domestic	7.0	340.00	-5.00	340.00
PORK Meat/Bmeal, 50% pro/ton				
Central	6.0	316.67	-11.03	330.00
ECB	11.0	331.82	1.82	336.88
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	1000.00		1000.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	8.0	1118.75	-136.25	1056.25
ECB				1175.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

September 13, 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%)		
9/10/2021	148,487	210.93	93.34	95.24	97.06
9/9/2021	80,124	210.44	94.05	95.94	97.76
9/8/2021	75,717	210.59	93.97	95.83	97.60
9/7/2021	79,866	209.61	94.45	96.37	98.23
9/3/2021	81,017	210.46	95.36	97.26	99.07
9/2/2021	80,485	209.64	96.04	97.92	99.72

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

9/3/2021	399,266	209.21	97.33	99.22	101.05
8/13/2021	386,081	209.24	106.21	108.13	109.97
9/11/2020	430,733	208.38	58.85	60.67	62.40

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			
Butt Branded Steer heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	18.00	-1.00
Branded Cow, River	6.0	19.00	-1.00
Native Cow			
Dairy Cow	6.0	32.00	-1.00
Dairy Cow, Southwest	6.0	31.00	-1.00
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT  
 For Week Ending: 9/4/2021

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	8.54%	16.42%	4.10%	8.19%	12.89%
Choice	72.51%	68.18%	64.78%	75.21%	71.27%
Select	15.58%	11.40%	27.57%	13.62%	10.13%
Other	3.37%	4.00%	3.54%	2.98%	5.71%
<b>Nebraska</b>					
Prime	9.02%	5.91%	4.10%		
Choice	75.82%	75.71%	64.78%		
Select	12.26%	14.82%	27.57%		
Other	2.89%	3.56%	3.54%		
<b>Kansas</b>					
Prime			4.10%		
Choice			64.78%		
Select			27.57%		
Other			3.54%		
<b>Texas</b>					
Prime			4.10%		
Choice			64.78%		
Select			27.57%		
Other			3.54%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.79%

Percentage of cattle offered under Schedule GLA identified: 70.61%

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
<b>0-15 Days</b>				
BULL MEAT:				
95%	296.00	-1.00		
COW MEAT:				
95%	295.00			
90%	279.00	0.50		
CFM Fores 85 %	257.50			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	256.50			
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
<b>16-45 Days</b>				
BULL MEAT:				
95%	297.50		298.50	-0.50
COW MEAT:				
95%	296.50			
90%	280.00			
CFM Fores 85 %	259.00			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	258.00	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 9/13/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	38.00	19.68	0.07
Choice			
Select	(32.00)	(13.00)	(24.92)
Standard	(58.00)	(10.00)	(35.36)
CAB	2.00	15.00	5.57
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)	(37.78)
Dark Cutter	(55.00)	(20.00)	(35.83)
Over 30 Months	(100.00)		(20.00)
<b>*Cutability Yield inches</b>			
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)
<b>Weight:</b>			
400-500 lbs	(40.00)		(27.14)
500-550 lbs	(40.00)		(20.50)
550-600 lbs	(35.00)		(11.79)
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	2.0	300.00		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				750.00
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	0.5	188.00		188.00
TRIPLE, scalded, edible				
TRIPLE, scalded, edible, export	2.0	140.00	2.00	140.00
TRIPLE, scalded, unbleached, export				
TRIPLE, 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 15.82 per cwt. down -0.35 when compared to last week.

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

For Week Ended 9/10/2021

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range	Wtd Avg	
CHEEK MEAT, Trimmed	3.0	250.00	340.00	289.60
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	3.4	99.00	116.00	106.12
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	6.4	155.00	227.00	214.19
KIDNEYS, Export	2.0	40.00	42.00	41.00
LIPS, unscalded	1.0		181.00	181.00
LIVERS, Regular, bulk-pack				
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	0.7	53.00	55.00	54.43
LIVERS, Regular, 2/box, export	15.6	48.00	58.00	50.88
MELTS,				
OXTAILS, Regular, small box	2.9	605.00	695.00	628.10
SALIVARY GLANDS				
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW				
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.4		1052.00	1052.00
TONGUES, exp.#1 black Swiss cut, IW				
TONGUES, #1 mixed, Swiss cut, IW	0.5		875.00	875.00
TONGUES, exp.#1 mixed, Swiss cut, IW				
TONGUES, #2 mixed Swiss cut, IW				
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	2.0	33.00	34.00	33.50
TRIPAS	0.3		218.00	218.00
TRIPLE, bleached, scalded, edible				
TRIPLE, blchd, scld/w honeycomb				
TRIPLE, bleached, scalded, edible exp	5.4	118.00	161.00	121.89
TRIPLE, unbleached, scalded, edible	2.0		300.00	300.00
TRIPLE, honeycomb bleached				
TRIPLE, honeycomb unbleached				
TRIPLE, omasum unbleached				
WEASAND MEAT				