

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS
 Livestock and Poultry Program
 Livestock, Poultry and Grain Market News
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WEEK ENDING: September 19, 2020

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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	9/14	120,000	2,000	486,000	9,000
TUESDAY (Est)	9/15	120,000	2,000	485,000	7,000
WEDNESDAY (Est)	9/16	120,000	2,000	485,000	6,000
THURSDAY (Est)	9/17	119,000	1,000	470,000	6,000
FRIDAY (Est)	9/18	111,000	1,000	468,000	5,000
SATURDAY (Est)	9/19	55,000		193,000	1,000
TOTAL FOR THE WEEK:		645,000	8,000	2,587,000	34,000
CHANGE FROM PREV WK:		71,000	2,000	264,000	7,000

(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	357.64	334.30
	Primal Chuck	173.30	168.98
	Primal Round	169.53	170.39
	Primal Loin	304.06	272.17
	Primal Brisket	160.26	156.08
	Primal Short Plate	138.02	138.02
	Primal Flank	106.24	107.26

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					215.87	205.18
	CHANGE FROM PRIOR WEEK					(6.25)	(2.42)

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	518.30	loads	20,732,131	pounds
Select Cuts	116.68	loads	4,667,316	pounds
Trimmings	71.14	loads	2,845,476	pounds
Ground Beef	132.03	loads	5,281,049	pounds

Choice Cuts, Fat Limitations 1-6

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average		
						U1	109E 1
U2	112A 3	Rib, ribeye, bnls, light	48	256,786	795.00	920.75	825.97
U16	112A 3	Rib, ribeye, bnls, heavy	191	1,214,506	780.00	915.84	804.67
	113C 1	Chuck, semi-bnls, neck/off	20	201,191	245.00	301.25	256.58
U3	114 1	Chuck, shoulder clod	36	166,367	178.00	208.47	192.64
U81	114A 3	Chuck, shoulder clod, trmd	113	1,308,024	185.55	221.96	190.75
U18	114D 3	Chuck, clod, top blade	35	90,821	279.00	340.00	294.46
U19	114E 3	Chuck, clod, arm roast	37	120,613	271.33	310.00	290.84
U20	114F 5	Chuck, clod tender (IM)	40	80,486	300.00	420.00	349.67
U80	116A 3	Chuck, roll, 1xl, neck/off	157	735,415	280.00	353.71	323.80
U36	116B 1	Chuck, chuck tender (IM)	102	537,443	223.00	276.50	237.33
U5	3	Chuck roll, retail ready	32	262,386	335.25	410.00	362.54
	116G 4	Chuck, flap (IM)	64	153,337	370.63	472.75	401.91
U7	120 1	Brisket, deckle-off, bnls	184	2,254,868	216.00	270.00	228.49
U82	120A 3	Brisket, point/off, bnls	64	98,201	438.00	509.00	475.63
U9	123A 3	Short Plate, short rib	75	211,284	353.80	500.00	414.11
	130 4	Chuck, short rib	103	274,762	385.00	475.00	412.01
	160 1	Round, bone-in	11	6,901	235.00	245.00	237.31
U11	161 1	Round, boneless	12	11,878	245.00	268.75	253.09
U12	167A 4	Round, knuckle, peeled	193	990,932	225.00	278.50	242.11
U13	168 1	Round, top inside round	48	125,972	216.00	255.00	221.47
U84	168 3	Round, top inside round	138	1,223,259	210.00	255.00	220.00
U90	169 5	Round, top inside, denuded	51	189,437	245.00	311.00	259.73
	169A 5	Round, top inside, cap off	24	119,983	280.42	360.00	324.35
	3	Round, top inside, side off	7	104,041	212.65	280.00	270.83
U14	170 1	Round, bottom gooseneck	14	13,210	198.51	245.58	208.49
U31	171B 3	Round, outside round	175	2,012,105	193.93	245.00	201.77
U15	171C 3	Round, eye of round (IM)	175	473,465	220.00	297.76	244.64
U88	174 3	Loin, short loin, 0xl	97	868,145	520.00	678.00	555.37
	175 3	Loin, strip loin, 1xl	22	412,744	479.50	654.50	556.39
U32	1	Loin, strip loin bnls, 1xl	7	4,858	582.00	628.00	590.53
U87	180 3	Loin, strip, bnls, 0xl	164	904,830	581.00	728.00	639.18
U22	184 1	Loin, top butt, bnls, heavy	7	7,135	306.00	354.10	319.36
U89	184 3	Loin, top butt, boneless	127	682,246	290.00	366.50	313.04
	184B 3	Loin, top butt, CC (IM)	22	282,189	400.00	562.00	411.01
U29	185A 4	Loin, bottom sirloin, flap	119	876,709	510.00	835.75	545.30
U34	185B 1	Loin, ball-tip, bnls, heavy	70	259,545	235.00	279.85	257.73
U27	185C 1	Loin, sirloin, tri-tip (IM)	39	77,814	397.00	444.00	415.17
	185D 4	Loin, tri-tip, pld (IM)	32	63,990	551.00	610.16	573.68
U28	189A 4	Loin, tndrloin, trmd, heavy	137	512,079	1041.00	1198.00	1086.49
U86	191A 4	Loin, butt tender, trimmed	16	24,573	1025.00	1115.00	1093.41
U21	193 4	Flank, flank steak (IM)	93	270,417	425.00	590.00	474.30

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	19	69,833	650.00	712.00	679.08
U2	112A	3 Rib, ribeye, bnls, light	24	164,247	723.18	791.00	737.97
U16	112A	3 Rib, ribeye, bnls, heavy	52	50,215	740.00	785.00	755.61
	113C	1 Chuck, semi-bnls, neck/off	8	23,384	254.42	263.30	255.43
U3	114	1 Chuck, shoulder clod	21	88,648	179.00	200.00	187.69
U81	114A	3 Chuck, shoulder clod, trmd	49	258,724	185.55	211.40	194.16
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	7	13,821	275.00	410.00	352.55
U80	116A	3 Chuck, roll, 1xl, neck/off	63	398,411	286.00	348.75	301.66
U36	116B	1 Chuck, chuck tender (IM)	22	117,252	230.58	270.00	238.80
U5		3 Chuck roll, retail ready	6	101,880	344.64	363.50	349.69
	116G	4 Chuck, flap (IM)	26	34,779	280.00	312.00	301.31
U7	120	1 Brisket, deckle-off, bnls	37	162,244	200.55	255.00	222.15
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	18	39,435	364.50	422.00	380.31
	130	4 Chuck, short rib	32	36,759	379.00	431.50	406.06
	160	1 Round, bone-in					
U11	161	1 Round, boneless	4	1,894	240.00	250.00	242.49
U12	167A	4 Round, knuckle, peeled	44	177,151	232.14	268.75	240.54
U13	168	1 Round, top inside round	12	38,500	210.32	243.00	217.07
U84	168	3 Round, top inside round	44	352,649	215.00	260.75	223.33
U90	169	5 Round, top inside, denuded	9	41,729	247.00	308.00	259.17
	169A	5 Round, top inside, cap off	9	73,780	290.18	319.60	299.19
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	11	53,027	186.50	221.55	199.80
U31	171B	3 Round, outside round	38	293,965	195.74	236.40	205.71
U15	171C	3 Round, eye of round (IM)	53	127,585	235.00	261.50	243.35
U88	174	3 Loin, short loin, 0x1	46	174,693	464.76	566.00	484.68
	175	3 Loin, strip loin, 1xl	8	155,124	382.00	460.00	417.60
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	71	163,635	477.00	605.10	526.76
U22	184	1 Loin, top butt, bnls, heavy	20	34,201	278.00	310.00	293.03
U89	184	3 Loin, top butt, boneless	54	142,363	285.00	341.08	309.27
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	31	215,334	510.00	615.00	539.27
U34	185B	1 Loin, ball-tip, bnls, heavy	23	107,190	230.44	270.00	238.10
U27	185C	1 Loin, sirloin, tri-tip (IM)	24	51,182	285.00	360.00	306.42
	185D	4 Loin, tri-tip, pld (IM)	5	11,108	420.00	445.00	433.38
U28	189A	4 Loin, tndrloin, trmd, heavy	37	55,509	1000.00	1109.25	1028.72
U86	191A	4 Loin, butt tender, trimmed	32	109,778	871.00	1099.50	905.29
U21	193	4 Flank, flank steak (IM)	26	51,396	423.74	577.00	476.64
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	89	314,410	415.00	511.75	456.60
	121C	4 Plate, Outside Skirt (IM)	85	168,155	480.00	839.36	568.69
	121E	6 Outside Skirt, pld (IM)	32	51,176	750.00	840.00	778.55
U35		Cap, Wedge Meat & (IM) Lean	125	761,512	252.65	321.00	269.62
		Pectoral Meat	94	569,790	272.53	331.25	287.13
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	88	1,011,608	115.00	161.50	128.89
		Ground Beef 75%	6	59,159	136.50	162.00	141.38
U26		Ground Beef 81%	171	1,734,599	140.00	200.00	156.99
		Ground Beef 85%	5	7,018	220.90	241.00	223.67
		Ground Beef 90%	30	74,540	272.00	291.75	278.79
U23		Ground Beef 93%	47	130,695	275.90	323.50	297.88
U30		Ground Beef Chuck 80%	57	510,873	158.00	210.00	165.82
U33		Ground Beef Round 85%	15	55,265	228.26	260.00	244.84
U37		Ground Beef Sirloin 90%	7	9,692	306.00	325.00	306.59
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	25	583,415	124.00	154.76	133.44
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	78	953,405	146.00	238.00	166.61
		Blended Ground Beef 85%	15	32,460	226.23	246.00	233.40
		Blended Ground Beef 90%	56	48,960	265.00	305.00	274.82
		Blended Ground Beef 93%	8	31,600	275.22	314.76	277.95
		Blended Ground Beef Chuck 80%	6	27,160	171.23	197.76	176.36
		Blended Ground Beef Round 85%	4	7,720	236.11	250.00	237.45
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	89	2,845,476	32.00	51.00	43.13
		Frozen 50% lean trimmings					

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3		
	600-900#	600-900#	600-900#	600-900#	
Values =>	179.04	179.04	165.64	165.64	
Change =>	-3.29	-3.29	-1.38	-1.38	
Index Reflects the Equivalent of 164,523 head of cattle.					
Carcass Equivalent Values:					
SUPPLY (live):	154.20		138.10		
DEMAND (box) :	203.87		193.18		
Current Spread	-49.67		-55.07		
Grading % Brkdwn:	86.16%		13.84%		
Weekly Equivalent Values for Outlying Beef Carcass Types					
	Carcass Weights				
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	13.13	161.46	174.53	192.17	187.83
Certified	6.18	154.51	167.58	185.22	180.88
Choice 1	3.79	152.12	165.19	182.83	178.49
Select 1	-11.75	136.58	149.65	167.29	162.95
Stndrd 1-3	-26.04	122.29	135.36	153.00	148.66
Prime 4	-0.66	147.67	160.74	178.38	174.04
Choice 4	-12.36	135.97	149.04	166.68	162.34

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
 The estimated hide and offal value from a typical slaughter steer for the week averaged 7.93 per cwt up 0.04 from last week and down -1.12 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	168.97 loads	6,758,870 pounds
National	293.90 loads	11,756,168 pounds
East Coast	12.37 loads	494,891 pounds
West Coast	41.42 loads	1,656,931 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	7	140,053	236.50	240.00 239.01
	Frozen 92-94%				
U6	Fresh 90%	56	1,961,641	208.00	232.00 217.29
	Frozen 90%				
U24	Fresh 85%	75	2,309,860	182.72	206.70 187.81
	Frozen 85%				
	Fresh 81%	16	601,500	162.00	167.75 165.05
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	43	1,355,780	89.00	101.00 91.71
	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%	8	172,491	236.50	240.00 239.20
Frozen 92-94%				
Fresh 90%	87	2,619,953	208.00	232.00 218.97
Frozen 90%				
Fresh 85%	114	3,310,091	182.72	206.70 188.16
Frozen 85%				
Fresh 81%	16	601,500	162.00	167.75 165.05
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	66	1,816,621	85.00	107.00 92.29
Frozen 65%				
Fresh 50%	89	2,845,476	32.00	51.00 43.13
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%	13	389,511	221.00	229.00 225.93
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%				
Frozen 92-94%				
Fresh 90%	18	268801	215.00	227.41 221.09
Frozen 90%				
Fresh 85%	35	930,589	183.00	194.00 188.41
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	22	457,541	85.00	107.00 94.02
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:	\$179.26		
Change from prior day:	(\$1.96)		
Item	Price	Value	Change
90% lean	218.97	122.27	(2.73)
100% lean inside round	345.76	8.02	0.15
100% lean, flats and eyes	319.71	7.42	(0.02)
100% lean, S.P.B.	328.82	16.44	0.06
Chuck Tender	229.50	2.3	(0.20)
Knuckle	252.27	6.38	
Tenderloin 4-7 lbs.	398.92	2.11	
Tenderloin 2-3 lbs.	414.00	3.06	0.32
Tenderloin 3-4 lbs.	337.50	3.54	0.41
Ribeye Roll 4-6 lbs.	317.15	2.35	0.06
Ribeye Roll 6-8 lbs.	353.00	2.58	
Ribeye Roll 8up lbs.	308.52	1.3	0.01
Flank Steak	17.67	0.08	
Kidney, Edible	15.75	0.37	
Fat, inedible	4.34	1.04	(0.02)
Bone			

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

negotiated sales for delivery within 0-21 day period.

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

Boner/Breaker Cuts	23.04 loads	921,758 pounds
Cutter/Canner Cuts	4.66 loads	186,295 pounds
Boner/Breaker/Cutter/Canner	20.91 loads	836,599 pounds
100% Lean Items	19.98 loads	799,392 pounds
Frozen Cuts	1.09 loads	43,569 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average	Prior Week
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BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	17	29,366	370.87	(13.69)
112	Rib, ribeye roll, 8-10 lbs.	41	65,574	399.47	(1.41)
112	Rib, ribeye roll, 10-up lbs.	55	98,940	393.28	(8.91)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	13	12,945	471.78	(10.89)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	14	84,894	458.12	(29.65)
	Chuck, boneless 85%				
120	Chuck, brisket	19	45,220	237.97	10.87
168	Round, top inside, 10-dn lbs.	20	27,987	226.33	(14.65)
168	Round, top inside, 10-up lbs.	5	16,225	283.39	(0.86)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	18	218,874	327.91	(0.22)
169A	Round, top inside c-off, 14-up lbs.	4	3,414	330.17	
171B	Round, outside round	7	15,683	304.7	21.08
171C	Round, eye of round	51	130,185	307.98	3.94
	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.	28	47,569	303.16	(28.28)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	18	24,441	254.48	(3.60)
185A	Loin, bottom sirloin butt flap, bnls.	26	90,592	319.97	(63.62)
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	62	182,699	317.96	9.07
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	9	106,937	340.43	1.06
	Inside round - Boxed	25	140,788	349.81	11.15
	Outside round	3	44787	315.15	
	Eye of round	18	43,430	325.15	4.54
	Flats and eyes - Combo	10	121,140	319.44	(1.21)
	Flats and eyes - Boxed				
	Striploin	71	280,530	327.4	(3.95)
	S.P.B. - Combo	7	61,780	328.82	1.28
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	33	128,981	229.5	(19.19)
167A	Round, knuckle, peeled	36	166,835	252.27	0.27
190	Loin, tenderloin, 2-3 lbs.	9	39,123	398.92	0.72
190	Loin, tenderloin, 3-4 lbs.	45	78,628	414	10.69
190	Loin, tenderloin, 4-5 lbs.	112	173,662	466	8.92
190	Loin, tenderloin, 5-up lbs.	28	15,768	484.61	(5.04)
193	Flank, flank steak	71	92,716	311.84	(4.76)
	Flank, rough	60	140,886	248.16	(2.51)
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.	3	10,800	303.50	(18.12)
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.	5	14,581	359.51	0.67
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	6	8,730	273.18	(2.06)

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
9/19/2020	84.33	73.49	79.67	59.17	126.39	77.05	139.39
Change:	3.54	2.82	1.27	5.54	3.12	1.67	8.58

Total Load Count (Cuts, Trimmings, Processed): 1741.98

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	474.46 loads	18,978,217 pounds
Butt	322.70 loads	12,908,165 pounds
Picnic	124.81 loads	4,992,346 pounds
Rib	156.60 loads	6,264,082 pounds
Ham	287.10 loads	11,483,853 pounds
Belly	92.26 loads	3,690,341 pounds
Trimmings	165.15 loads	6,606,189 pounds
Variety	78.26 loads	3,130,479 pounds
Added Ingrid	48.44 loads	1,937,477 pounds

BPN#	LOIN	Kilopounds	Price Range	wtd Avg		
U40	1/4 Trimmed Loin VAC	1,724	70.00	168.00	77.45	
	1/4 Trimmed Loin VAC, FZN	153	70.00	80.00	76.20	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,686	56.20	83.50	64.76	
	1/8 Trimmed Loin VAC	2,795	69.71	106.00	82.41	
	1/8 Trimmed Loin VAC, FZN	46	65.00	76.00	73.81	
	1/8 Trimmed Loin Paper	46	86.50	116.25	96.33	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	263	69.00	77.40	73.40	
	Bone-in CC, Tender-in Loin VAC	427	117.35	179.00	123.53	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	448	109.00	161.75	124.00	
	B-In CC, Tender-in, FLON Loin, FZN					
	Bnls CC Strap-on	2,566	94.56	149.25	113.36	
	Bnls CC Strap-on, FZN	85	101.00	106.27	101.30	
	U55	Bnls CC Strap-off	2,415	114.00	160.21	136.04
Bnls CC Strap-off, FZN		24	98.00	131.50	102.52	
Bnls CC Strap-on, 1/2 cut		163	113.17	138.75	120.25	
Bnls CC Strap-on, 1/2 cut, FZN						
Bnls CC Strap-off, 1/2 cut		31	133.00	157.65	148.04	
Bnls CC Strap-off, 1/2 cut, FZN						
U60	Whole Bnls Strap-on					
	Boneless Sirloin	932	100.00	139.16	116.32	
	Boneless Sirloin, FZN	12	103.00	112.56	107.50	
	Boneless Sirloin, Combo	191	108.00	122.50	114.16	
	Bone-in Sirloin	1,601	50.50	84.70	55.76	
	Bone-in Sirloin, FZN	36	53.50	60.00	54.71	
	Blade Ends	113	53.58	85.11	76.81	
	Blade Ends, FZN					
U41	Tenderloin	621	170.25	221.75	187.56	
	Tenderloin, FZN	29	150.00	165.00	163.49	
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN	7	150.00	165.00	163.18	
U64	Butt Tender					
	Butt Tender, FZN	14	85.00	90.00	86.78	
	Backribs 2.0#/up	1,049	261.76	333.00	304.37	
	Backribs 2.0#/up, FZN	143	237.00	316.16	284.87	
	Backribs 2.0#/up 1 Pc Vac	598	306.00	353.50	321.65	
	Backribs 2.0#/up 1 Pc Vac, FZN	470	237.00	348.00	312.98	
	Riblets	3	80.00	91.50	86.17	
	Riblets, FZN	174	48.98	114.74	69.07	
U42	BUTT					
	1/4 Trim Butt VAC	6,624	63.00	99.00	83.66	
	1/4 Trim Butt VAC, FZN	188	61.00	104.75	80.70	
	1/4 Trim Butt Paper	74	97.50	110.50	100.74	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	453	70.75	92.50	83.30	
	1/4 Trim Butt 1 Pc VAC	240	80.25	100.00	90.84	
	1/4 Trim Butt 1 Pc VAC, FZN	3	54.42	65.00	62.42	
	1/8 Trim Butt Vac	196	84.22	116.25	99.40	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	14	97.50	113.00	102.50	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo					
	1/8 Trim Butt 1 Pc VAC	111	83.84	104.50	87.57	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	102	81.79	112.00	93.28	
	1/4 Trim Steak Ready Butt Vac, FZN	2	65.00	84.45	75.81	
	1/4 Trim Steak Ready Butt 1 Pc Vac	45	94.30	105.25	102.29	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	275	91.80	106.33	99.10	
	1/8 Trim Steak Ready Butt Vac, FZN	2	84.45	117.25	105.93	
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,089	86.25	128.81	101.87	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	7	65.00	84.45	73.96	
	1/4 Trim Bnls Butt VAC	2,942	95.19	153.53	123.12	
	1/4 Trim Bnls Butt VAC, FZN	254	95.00	169.56	125.54	
	1/4 Trim Bnls Butt Poly	17	117.75	152.25	134.86	
	1/4 Trim Bnls Butt Poly, FZN					
	1/4 Trim Bnls Butt Combo	150	90.00	138.00	99.42	
	1/4 Trim Bnls Butt 1 Pc VAC	75	120.72	203.00	131.43	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	27	185.00	220.50	206.75	
	Bnls CT Butt 1 Pc VAC, FZN					
	U50	PICNIC				
		RS Smoker Trim Picnic Combo	477	37.00	79.50	45.55
		SS Smoker Trim Picnic VAC	1,466	59.00	105.50	74.58
		SS Smoker Trim Picnic VAC, FZN				
		SS Smoker Trim Picnic Paper/Poly	60	70.25	105.50	86.05
		SS Smoker Trim Picnic Paper/Poly, FZN				
SS Smoker Trim Picnic Combo		274	52.00	72.00	60.88	
SS Smoker Trim Picnic 1 Pc Vac		414	52.50	109.50	72.42	
SS Smoker Trim Picnic 1 Pc Vac, FZN		26	60.00	65.00	62.58	
Picnic Cushion Meat Vac		1,719	101.56	142.47	115.21	
Picnic Cushion Meat Vac, FZN		160	102.25	119.70	108.75	
Picnic Cushion Meat Poly		28	110.00	134.23	119.03	
Picnic Cushion Meat Poly, FZN		83	102.00	119.83	110.64	
Picnic Cushion Meat Combo		260	90.00	128.00	109.51	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,375	115.00	167.47	139.53
	Trmd Sparerib - LGT, FZN	183	100.00	151.16	129.18
	Trmd Sparerib - LGT, Poly	5	142.25	173.50	150.71
	Trmd Sparerib - LGT, Poly, FZN	151	112.00	175.41	124.33
	Trmd Sparerib - LGT Combo	181	122.25	139.00	135.67
	Trmd Sparerib - LGT, 1 PC VAC	13	143.00	182.33	155.74
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,227	115.00	157.00	138.65
	Trmd Sparerib - MED, FZN	132	100.00	141.55	132.43
	Trmd Sparerib - MED, Poly	53	161.50	173.50	164.69
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	175	127.00	144.00	134.78
	Trmd Sparerib - MED, 1 PC VAC	28	142.34	176.77	154.58
	Trmd Sparerib - MED, 1 PC VAC, FZN	222	133.50	143.26	137.88
U67	St Louis Spareribs, VAC	561	184.22	275.00	227.27
	St Louis Spareribs, VAC, FZN	285	175.00	280.00	237.36
	St Louis Spareribs, POLY	43	190.50	191.50	191.01
	St Louis Spareribs, POLY, FZN	1,004	175.00	277.50	228.62
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	595	150.00	197.50	163.30
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
	17/dn Ham Combo	14	63.50	83.52	79.04
U46	17-20# Trmd Selected Ham	147	64.75	69.75	65.82
	20-23# Trmd Selected Ham	795	46.50	71.00	64.68
U62	23-27# Trmd Selected Ham	7,338	46.50	72.00	64.63
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	66	76.30	157.50	109.03
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	103	75.18	135.50	87.65
	23-27 Ham Boxed, FZN	14	50.00	97.50	63.22
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	6	74.57	125.50	89.05
	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	156	120.00	229.00	208.50
	4 Muscle Ham to Blue	138	164.00	238.50	205.61
	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	8	151.00	173.00	156.40
	Rollout Ham Bnls Boxed	58	127.75	205.00	161.57
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	8	133.50	182.22	157.93
	2pc	102	147.80	228.50	162.93
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	457	170.00	234.00	201.87
	Outsides	528	167.00	234.00	201.10
	Knuckles	747	160.00	242.00	182.14
	Lite Butt	33	180.00	226.50	201.29
	Insides (RED) Combo	471	177.00	242.00	204.61
	Outsides (RED) Combo	113	188.58	242.00	213.82
	Knuckles (RED) Combo	4	227.00	232.00	229.50
	Lite Butt (RED) Combo				
	Inner Shank	19	105.00	210.00	162.50
	Outer Shank	76	95.25	109.00	102.23
	Insides Boxed	8	171.81	218.82	194.09
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	14	74.75	123.00	110.89
	Shanks Bone In Boxed	10	87.00	178.01	105.43
	Shanks Bone In Boxed, FZN	17	41.90	142.00	92.43
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	885	160.95	203.00	171.62
	Derind Belly 13-17#	981	160.95	198.00	169.08
	Derind Belly 17-19#	424	152.49	189.52	163.09
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN	145	80.00	117.00	91.96
	Derind Belly 9-13# Boxed	99	166.00	275.60	234.16
	Derind Belly 9-13# Boxed, FZN	53	110.00	231.00	128.85
	Derind Belly 13-17# Boxed	17	196.00	249.50	208.52
	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#	34	136.00	146.00	140.07
U49	Skin-on Belly 14-16#	36	139.62	186.11	169.73
	Skin-on Belly 16-18#	38	143.19	151.00	149.27
	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	490	172.00	280.64	220.21
	Skin-on Belly 10-12# Boxed, FZN	407	110.00	226.20	191.74
	Skin-on Belly 12-14# Boxed	59	143.66	280.66	200.64
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN	2	149.11	165.00	159.87
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	53	38.50	109.50	67.50
	Skinned Boxed	22	70.00	140.98	85.52
	Skinned Boxed, FZN	243	51.00	96.50	57.35
	Skin On Combo	87	36.00	72.45	42.58
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,353	46.41	74.50	59.95
	65% Trim Combo	15	78.55	86.25	79.65
U57	72% Trim Combo	1,725	76.50	115.75	87.54
	85% Trim Combo				
	42% Trim Boxed	54	57.00	95.25	70.15
	42% Trim Boxed, FZN	331	48.00	78.00	55.09
	65% Trim Boxed				
	72% Trim Boxed	100	92.00	138.25	100.20
	72% Trim Boxed, FZN	618	52.00	128.09	92.38
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,256	75.00	125.00	86.97
	Picnic Meat Boxed Cushion Out	168	90.00	137.00	107.89
	Picnic Meat Boxed Cushion Out, FZN	273	68.00	102.00	95.74
	Picnic Meat Combo Cushion In	68	95.00	147.75	105.34
	Picnic Meat Boxed Cushion In	6	82.54	155.50	121.82
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	348	30.43	46.96	36.33
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	51	109.00	135.00	112.63
	Blade Meat Boxed	24	115.60	156.66	124.42
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	80	82.00	96.00	87.46
	72% Ham Trim Boxed				
	90% Ham Trim Combo	92	104.00	150.00	123.71
	VARIETY				
	Untrimmed Neckbones Gas	118	54.25	96.07	63.44
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	260	13.84	84.79	61.12
	Trimmed Neckbones Gas, FZN	4	55.00	158.00	86.60
	Trimmed Neckbones Poly	318	39.00	82.50	48.32
	Trimmed Neckbones Poly, FZN	117	40.00	76.70	56.47
U51	Untrimmed Neckbones Poly	112	35.00	113.26	63.99
	Untrimmed Neckbones Poly, FZN	116	42.00	70.50	50.88
	Trimmed Neckbones Combo	95	28.00	45.00	37.40
	Untrimmed Neckbones Combo	214	19.75	40.00	31.64
	Breast Bones Poly				
	Breast Bones Poly, FZN	136	41.00	78.34	54.01
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	31	85.00	86.00	85.29
	Brisket Bones, Full Cut, 30#, FZN	84	27.00	122.96	102.92
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	241	54.00	92.44	75.53
	Tails, Gas	7	74.00	81.75	78.70
	Tails, Gas, FZN				
	Tails, Combo	124	34.00	94.11	63.53
U54	Front Feet, Poly	25	55.00	159.00	114.30
	Front Feet, Poly, FZN	234	69.00	271.53	92.96
	Front Feet, Combo	82	40.00	90.00	45.56
	Front Feet, Gas	9	85.75	114.25	101.37
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	325	27.00	112.93	77.46
	Hind Feet, Combo	34	23.50	55.72	43.15
U53	Hocks, Picnic, Poly	17	72.50	126.25	94.42
	Hocks, Picnic, Poly, FZN	90	65.60	95.00	75.34
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	227	46.00	79.80	74.45
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	45	80.25	135.00	109.28
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	122	60.00	94.00	80.88
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	11	125.67	126.50	126.29
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	148	114.00	136.00	117.46
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	115	127.75	147.50	130.79
	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	370	110.00	148.00	120.69
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	121	49.50	53.00	52.91
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	11	226.00	231.00	229.94
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	8	193.50	236.00	228.36
	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				
	AI Backribs 2.0#/up 1 Pc Vac, FZN				
	AI SS Smoker Trim Picnic VAC	514	51.25	87.00	63.20
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	41	68.75	70.00	69.33
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	84	119.75	193.00	130.13
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	50	73.00	92.00	76.54
	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	4	54.42	65.00	61.60
	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	5	141.50	151.00	143.74
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	90	132.75	137.50	135.13
	AI Trmd Sparerib - MED, FZN	114	100.00	128.62	123.40
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN				

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) – FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week was estimated at 4.04 per cwt live, down -0.01 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 5.46
 (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				
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				
	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 10, 2020					
	Skins - Domestic		Avg Price		
	Loin Skins, combo		26.98		
	Butt Skins, thick, combo		32.56		
	Butt Skins, thin, combo		22.25		
	Picnic Skins, combo		11.72		
	Ham Skins, combo		19.03		
	Belly Skins, combo		26.85		
	Jowl Skins, combo		11.47		
	Mixed Skins, combo		14.00		

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	49.0	27.13	0.22	27.18
Yellow grease (truck)				
Yellow grease ECB				22.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				
Renderer bleachable <.15%				
Choice white grease				28.50
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	3.0	37.00		37.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	34.0	228.53	8.53	224.50
Ruminant Panhandle, Domestic	8.0	167.50	-17.50	177.00
PORK Meat/Bmeal, 50% pro/ton				
Central	7.0	199.29	-10.71	207.00
ECB				250.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	525.00		525.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	4.0	548.75	-21.25	545.50
ECB				650.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

Fri., Sep 18, 2020

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

Date	Head Count	Avg. Carc Weight	Backfat (In: 1.00-1.09 0.80-0.99 0.65-0.79)		
			Percent Le: 49-50%	51-52%	53-54%
9/18/2020	131,681	209.52	67.64	69.45	71.14
9/17/2020	84,726	207.73	65.33	67.18	68.93
9/16/2020	82,935	207.58	64.13	65.95	67.69
9/15/2020	85,046	206.73	62.09	63.94	65.70
9/14/2020	85,198	205.75	60.99	62.78	64.47
9/11/2020	172,854	209.32	60.20	62.01	63.73

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

9/11/2020	430,733	208.38	58.85	60.67	62.40
8/21/2020	504,732	207.48	51.33	53.15	54.89
9/20/2019	418,063	211.68	51.96	53.75	55.43

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: August 2020

1,983,175	207.37	50.71	52.53	54.25
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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	6.0	31.50	1.50
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	12.0	23.88	5.71
Branded Cow, River			
Native Cow	9.0	29.33	1.83
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	3.0	4.50	0.50
Heavy Texas Steer and Heifer	3.0	5.00	0.50
Branded Steer heavy weights	3.0	11.00	1.00

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
 For Week Ending: 9/12/2020

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

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	9.56%	17.65%	5.07%	9.55%	10.91%
Choice	73.34%	68.91%	67.97%	75.16%	75.04%
Select	14.26%	8.45%	24.19%	12.93%	9.32%
Other	2.84%	4.99%	2.77%	2.36%	4.73%
	Nebraska	Kansas	Texas		
Prime	10.75%	7.10%	5.09%		
Choice	75.39%	75.76%	68.05%		
Select	11.92%	14.27%	24.21%		
Other	1.94%	2.87%	2.65%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 31.66%
 Percentage of cattle offered under Schedule GLA identified: 69.88%

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%	254.00			
COW MEAT:				
95%	252.50			
90%	228.50			
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	208.50			
Beef Trim 80%	205.00			
Beef Trim 75%	184.00			
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	EAST COAST Wkly Avg	Change	WEST COAST Wkly Avg	Change
BULL MEAT:	16-45 Days		16-45 Days	
95%	254.00		252.00	
COW MEAT:				
95%	252.50			
90%	228.50		229.00	
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	208.50			
Beef Trim 80%	205.00			
Beef Trim 75%	184.00			
	0-15 Days		16-45 Days	
BULL MEAT:				
95%				
COW MEAT:				
95%				
90%				
CFM Fores 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For the Week of: 9/21/2020

Value Adjustments

	Price Range	Simple Avg	Change
Quality:			
Prime		28.00	12.57
Choice			1.00
Select	(15.00)	(2.00)	(11.08)
Standard	(40.00)	(10.00)	(26.40)
CAB	2.00	8.00	4.25
All Natural	24.00	50.00	31.20
NHTC	18.50	26.00	21.63
Dairy - Type	(15.00)		(3.93)
Bullock/Stag	(55.00)	(15.00)	(31.36)
Hardbone	(55.00)	(20.00)	(32.09)
Dark Cutter	(55.00)	(20.00)	(32.50)
Over 30 Months	(40.00)		(17.08)
*Cutability Yiel:			
1.0-2.0 < .10"		8.00	3.79
2.0-2.5 < .20"		4.00	1.86
2.5-3.0 < .40"		4.00	1.50
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.64)
5.0/up > 1.2"	(25.00)	(10.00)	(17.21)
Weight:			
400-500 lbs	(40.00)		(30.71)
500-550 lbs	(40.00)		(23.47)
550-600 lbs	(35.00)		(11.80)
600-900 lbs	(15.00)		
900-1000 lbs	(15.00)		(1.00)
1000-1050 lbs	(20.00)		(7.67)
over 1050 lbs	(25.00)	(5.00)	(16.00)

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

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

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

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	405.00	
U70	Foresaddles	86-147 lbs	355.00	
	Forequarters	43-74 lbs	382.50	
	Necks, bone-in	24-28 lbs	297.50	
	Breast	43756.00 lbs	182.50	(15.00)
	Foreshank	43529.00 lbs	572.50	
	Osso Bucco, foreshank	43504.00 lbs	845.00	
	Shoulder, full	65-85 lbs	397.50	
	Chuck, square cut	39-68 lbs	295.00	7.50
	Chuck rolls, skinned	43595.00 lbs	600.00	
	Chuck, Shoulder Clod	43564.00 lbs	600.00	
	Hotel Racks, 8 rib	15-26 lbs	897.50	
U72	Hotel Racks, 7 rib	14-25 lbs	922.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1375.00	(50.00)
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1450.00	(50.00)
	Rack, Ribeye	43533.00 lbs	1950.00	
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	420.00	
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	5-up lbs	1387.50	(25.00)
	Loin, Short Tenderloin	1-up lbs	1275.00	
U77	Legs, double	68-117 lbs	525.00	(10.00)
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	(25.00)
	Legs, TBS 4-piece	27-47 lbs	937.50	(50.00)
	Legs, TBS 3-piece	24-39 lbs	937.50	(50.00)
U73	Legs, BHS heel-out	27-42 lbs	627.50	(20.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1285.00	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1372.50	(50.00)
	Hindshank	43593.00 lbs	750.00	
	Osso Bucco, Hindshank	43504.00 lbs	987.50	
	Stew Meat, regular		510.00	(2.50)
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		322.50	
	Hvy Nature Green Hides(per piece)		39.00	

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

	Weekly Averages			
	Lds	Wtd	Chng	Simple
BEEF VARIETY MEATS - FROZEN				
CHEEK MEAT, trmd, 70-75% lean				
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	18.00	
KIDNEYS, inedible	12.75	
LIVERS, "	13.25	
LUNGS, "	6.75	
MELTS, "	7.13	
SALIVARY GLANDS	17.50	

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

The estimated hide and offal value from a typical slaughter cow for the week was 8.55 per cwt. up 0.23 when compared to last week.

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

For Week Ended 9/18/2020

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT,	Trimmed	4.0	180.00	190.00	184.25
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.2	95.00	111.00	98.48
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		1.5	175.00	184.00	178.00
KIDNEYS	Export				
LIPS, unscalded		2.5	94.00	110.00	100.80
LIVERS, Regular, bulk-pack		5.0	28.12	32.50	30.75
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		8.0	19.00	31.00	22.56
MELTS,					
OXTAILS, Regular, small box		2.0	507.00	521.00	512.50
SALIVARY GLANDS		1.0		28.00	28.00
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		2.2	429.00	482.26	474.72
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		1.0	441.00	482.26	460.28
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		25.00	25.00
TRIPAS		0.3		117.11	117.11
TRIPE, bleached, scalded, edible		1.0		118.00	118.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		1.0		126.00	126.00
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					