

# 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: January 16, 2021

VOLUME 23, No. 3

WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	1/11	116,000	2,000	498,000	9,000
TUESDAY (Est)	1/12	115,000	2,000	498,000	7,000
WEDNESDAY (Est)	1/13	118,000	2,000	498,000	7,000
THURSDAY (Est)	1/14	120,000	1,000	484,000	7,000
FRIDAY (Est)	1/15	115,000	1,000	386,000	6,000
SATURDAY (Est)	1/16	67,000		290,000	
<b>TOTAL FOR THE WEEK:</b>		651,000	8,000	2,654,000	36,000
<b>CHANGE FROM PREV WK:</b>				-195,000	1,000

*(Includes all current revisions)*

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

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

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

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE	SELECT
		600-900	600-900
	Primal Rib	338.32	300.16
	Primal Chuck	189.31	181.59
	Primal Round	182.46	182.83
	Primal Loin	263.21	241.61
	Primal Brisket	157.44	153.16
	Primal Short Plate	118.75	118.75
	Primal Flank	97.76	96.01

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					<b>210.82</b>	<b>199.41</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>4.09</b>	<b>2.93</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	423.72	loads	16,948,626	pounds
Select Cuts	109.13	loads	4,365,233	pounds
Trimmings	57.74	loads	2,309,418	pounds
Ground Beef	123.61	loads	4,944,213	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	115	681,216	631.81	730.40
U2	112A 3 Rib, ribeye, bnls, light	52	222,860	747.00	817.40
U16	112A 3 Rib, ribeye, bnls, heavy	155	307,341	742.00	820.00
	113C 1 Chuck, semi-bnls, neck/off	26	105,612	270.00	318.50
U3	114 1 Chuck, shoulder clod	39	157,953	213.28	235.00
U81	114A 3 Chuck, shoulder clod, trmd	144	979,871	216.00	251.00
U18	114D 3 Chuck, clod, top blade	39	81,939	317.00	350.00
U19	114E 3 Chuck, clod, arm roast	46	107,415	300.51	380.46
U20	114F 5 Chuck, clod tender (IM)	76	72,169	295.00	353.00
U80	116A 3 Chuck, roll, 1x1, neck/off	123	587,729	312.00	363.37
U36	116B 1 Chuck, chuck tender (IM)	116	446,745	239.93	282.07
U5	3 Chuck roll, retail ready	43	301,870	342.55	390.00
	116G 4 Chuck, flap (IM)	52	129,976	421.70	542.00
U7	120 1 Brisket, deckle-off, bnls	152	750,133	212.00	258.37
U82	120A 3 Brisket, point/off, bnls	45	85,345	393.00	499.25
U9	123A 3 Short Plate, short rib	86	265,382	360.00	540.00
	130 4 Chuck, short rib	135	422,427	308.00	436.00
	160 1 Round, bone-in	5	3,543	250.00	259.00
U11	161 1 Round, boneless	15	12,537	246.75	278.75
U12	167A 4 Round, knuckle, peeled	212	962,566	238.50	281.30
U13	168 1 Round, top inside round	54	158,924	207.00	259.10
U84	168 3 Round, top inside round	124	972,471	220.26	260.00
U90	169 5 Round, top inside, denuded	51	218,686	254.00	316.50
	169A 5 Round, top inside, cap off	29	120,234	280.00	381.00
	3 Round, top inside, side off	8	191,988	246.19	280.00
U14	170 1 Round, bottom gooseneck	16	58,208	207.00	251.00
U31	171B 3 Round, outside round	129	996,099	223.66	263.94
U15	171C 3 Round, eye of round (IM)	201	727,526	252.41	310.46
U88	174 3 Loin, short loin, 0x1	152	1,533,533	463.87	551.50
	175 3 Loin, strip loin, 1x1	10	144,149	431.98	526.75
U32	1 Loin, strip loin bnls, 1x1	9	4,961	527.54	550.70
U87	180 3 Loin, strip, bnls, 0x1	141	307,577	555.00	624.03
U22	184 1 Loin, top butt, bnls, heavy	9	20,448	255.00	282.64
U89	184 3 Loin, top butt, boneless	175	1,556,956	255.00	294.00
	184B 3 Loin, top butt, CC (IM)	30	158,258	367.00	437.40
U29	185A 4 Loin, bottom sirloin, flap	74	214,655	505.00	617.50
U34	185B 1 Loin, ball-tip, bnls, heavy	69	267,909	225.00	261.50
U27	185C 1 Loin, sirloin, tri-tip (IM)	38	123,754	292.00	332.00
	185D 4 Loin, tri-tip, pld (IM)	34	98,332	416.00	526.20
U28	189A 4 Loin, tndrloin, trmd, heavy	169	810,246	829.00	1031.40
U86	191A 4 Loin, butt tender, trimmed	37	91,364	849.00	925.00
U21	193 4 Flank, flank steak (IM)	80	220,263	415.00	470.00

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	86,557	533.00	590.00	571.06
U2	112A	3 Rib, ribeye, bnls, light	26	231,745	635.00	782.00	652.69
U16	112A	3 Rib, ribeye, bnls, heavy	53	131,931	640.00	760.60	689.15
	113C	1 Chuck, semi-bnls, neck/off	3	3,579	269.10	275.00	273.80
U3	114	1 Chuck, shoulder clod	11	49,657	215.00	225.00	216.43
U81	114A	3 Chuck, shoulder clod, trmd	31	103,701	215.00	245.00	232.36
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	11	11,498	272.97	320.00	303.19
U80	116A	3 Chuck, roll, lxl, neck/off	47	322,407	307.50	359.00	325.27
U36	116B	1 Chuck, chuck tender (IM)	21	97,068	240.51	264.70	251.69
U5		3 Chuck roll, retail ready	3	26,538	355.00	397.38	357.32
	116G	4 Chuck, flap (IM)	34	60,623	311.15	389.54	342.51
U7	120	1 Brisket, deckle-off, bnls	36	382,585	212.30	244.70	216.22
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	23	54,774	340.00	503.00	391.44
	130	4 Chuck, short rib	18	16,901	315.00	413.50	381.90
	160	1 Round, bone-in	3	3,278	250.00	260.00	250.37
U11	161	1 Round, boneless	4	2,511	255.00	278.75	261.19
U12	167A	4 Round, knuckle, peeled	44	194,720	235.51	274.72	243.73
U13	168	1 Round, top inside round	9	54,395	223.85	248.00	225.19
U84	168	3 Round, top inside round	51	399,175	224.12	257.50	232.63
U90	169	5 Round, top inside, denuded	10	9,818	260.00	295.00	279.02
	169A	5 Round, top inside, cap off	6	22,629	280.00	354.70	314.49
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	6	45,392	214.00	271.00	216.74
U31	171B	3 Round, outside round	37	246,610	225.00	254.50	234.17
U15	171C	3 Round, eye of round (IM)	31	98,912	265.00	312.10	276.97
U88	174	3 Loin, short loin, 0x1	36	65,822	440.12	486.25	462.81
	175	3 Loin, strip loin, lxl	6	5,731	359.64	449.63	379.10
U32		1 Loin, strip loin bnls. lxl					
U87	180	3 Loin, strip, bnls, 0x1	69	162,506	442.00	510.60	469.22
U22	184	1 Loin, top butt, bnls, heavy	18	134,979	240.00	280.50	256.26
U89	184	3 Loin, top butt, boneless	62	110,045	248.30	294.00	271.42
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	23	63,218	480.00	570.70	513.95
U34	185B	1 Loin, ball-tip, bnls, heavy	30	158,624	225.00	259.73	229.97
U27	185C	1 Loin, sirloin, tri-tip (IM)	20	54,003	262.15	305.65	276.84
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	52	261,124	760.00	890.00	802.73
U86	191A	4 Loin, butt tender, trimmed	16	30,245	771.00	890.00	803.35
U21	193	4 Flank, flank steak (IM)	28	61,422	390.90	461.00	424.17
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	86	293,974	387.22	460.50	407.44
	121C	4 Plate, Outside Skirt (IM)	68	194,225	380.54	584.03	441.07
	121E	6 Outside Skirt, pld (IM)	41	70,728	634.24	752.74	682.78
U35		Cap, Wedge Meat & (IM) Lean	125	833,029	233.00	294.25	256.19
		Pectoral Meat	102	473,590	235.22	317.25	268.03
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	75	672,044	135.00	183.25	157.78
		Ground Beef 75%	9	51,448	148.00	176.00	167.53
U26		Ground Beef 81%	133	1,093,439	172.00	218.00	187.01
		Ground Beef 85%	4	42,879	208.00	248.67	211.74
		Ground Beef 90%	34	398,729	234.30	311.75	288.75
U23		Ground Beef 93%	40	154,723	300.00	325.00	313.01
U30		Ground Beef Chuck 80%	53	372,611	186.00	217.80	193.44
U33		Ground Beef Round 85%	16	47,698	248.26	266.00	259.50
U37		Ground Beef Sirloin 90%	6	8,378	325.00	326.00	325.99
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	41	687,836	148.80	180.00	155.59
		Blended Ground Beef 75%	5	34,400	160.00	188.85	166.28
		Blended Ground Beef 81%	93	1,090,955	177.51	217.00	185.64
		Blended Ground Beef 85%	24	152,334	220.00	252.12	235.70
		Blended Ground Beef 90%	56	86,080	261.23	323.00	289.47
		Blended Ground Beef 93%	3	6,020	289.00	321.12	297.04
		Blended Ground Beef Chuck 80%	11	32,639	187.23	209.76	194.66
		Blended Ground Beef Round 85%	5	12,000	256.11	256.23	256.13
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	74	2,309,418	35.00	55.00	44.85
		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"	
<b>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</b>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3	
	600-900#	600-900#	600-900#	600-900#
Values =>	181.82	169.91		
Change =>	1.49	1.14		
Index Reflects the Equivalent of 164,937 head of cattle.				
Carcass Equivalent Values:				
SUPPLY (live):	164.81		152.40	
DEMAND (box) :	198.82		187.41	
Current Spread	-34.01		-35.00	
Grading % Brkdwn:	86.70%		13.30%	
Weekly Equivalent Values for Outlying Beef Carcass Types				
	Carcass Weights			
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#
	-31.15	-15.97	-4.34	-16.00
Prime 1-3	15.82	166.49	181.67	197.64
Certified	5.77	156.44	171.62	187.59
Choice 1	3.71	154.38	169.56	185.53
Select 1	-8.14	142.53	157.71	173.68
Stndrd 1-3	-26.75	123.92	139.10	155.07
Prime 4	2.93	153.60	168.78	184.75
Choice 4	-11.50	139.17	154.35	170.32

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 9.28 per cwt up 0.15 from last week and up 0.09 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	114.50 loads	4,580,013 pounds
National	225.20 loads	9,007,844 pounds
East Coast	15.69 loads	627,762 pounds
West Coast	37.27 loads	1,490,651 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	8	211,734	226.50	236.00
	Frozen 92-94%				
U6	Fresh 90%	39	1,324,178	211.00	220.00
	Frozen 90%				
U24	Fresh 85%	65	2,071,265	176.13	207.00
	Frozen 85%				
	Fresh 81%	9	336,000	170.00	175.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	22	636,836	83.00	103.00
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	10	269,364	222.00	236.00
Frozen 92-94%				
Fresh 90%	58	1,697,797	211.00	220.00
Frozen 90%				
Fresh 85%	119	3,349,713	176.13	208.00
Frozen 85%				
Fresh 81%	10	340,176	170.00	175.00
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	44	1,041,376	80.54	103.00
Frozen 65%				
Fresh 50%	74	2,309,418	35.00	55.00
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	13	320,673	213.50	217.50
Frozen 90%				
Fresh 85%	13	207,798	179.36	203.00
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%				
Frozen 90%				
Fresh 85%	41	1,070,650	179.00	208.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	17	367,055	80.54	96.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**Regional Breakdown:**

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

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

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

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

Cutter 90%			
350#/up			
Current Cutout Value:		\$173.90	
Change from prior day:			
Item	Price	Value	Change
90% lean	216.00	120.61	1.58
100% lean inside round	338.70	7.86	0.02
100% lean, flats and eyes	318.04	7.38	0.06
100% lean, S.P.B.	328.04	16.4	0.09
Chuck Tender	242.80	2.43	0.11
Knuckle	4-7 lbs. 241.39	6.11	
Tenderloin	2-3 lbs. 384.01	2.04	0.23
Tenderloin	3-4 lbs. 358.66	2.65	(0.16)
Ribeye Roll	4-6 lbs. 277.76	2.92	0.01
Ribeye Roll	6-8 lbs. 268.07	1.98	(0.05)
Ribeye Roll	8up lbs. .00		
Flank Steak	278.46	1.17	(0.02)
Kidney, Edible	20.14	0.09	(0.01)
Fat, inedible	24.96	0.58	0.02
Bone	7.01	1.68	0.07

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	34.91 loads	1,396,400 pounds
Cutter/Canner Cuts	3.56 loads	142,219 pounds
Boner/Breaker/Cutter/Canner	24.38 loads	975,157 pounds
100% Lean Items	18.99 loads	759,626 pounds
Frozen Cuts	4.25 loads	169,937 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.	10	29,811	306.5
112	Rib, ribeye roll, 8-10 lbs.	41	122,879	320.51 (21.83)
112	Rib, ribeye roll, 10-up lbs.	57	127,291	328.53 (22.52)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	16	32,961	397.47 8.48
112A	Rib, ribeye roll-lip-on, 8-up lbs.	34	143,070	457.31 (6.84)
	Chuck, boneless 85%			
120	Chuck, brisket	26	138,553	224.26 8.36
168	Round, top inside, 10-dn lbs.	11	45,275	224.98 (1.06)
168	Round, top inside, 10-up lbs.	3	4,269	254.99
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	14	158,626	313.38 1.83
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	9	32,551	231.32 (50.20)
171C	Round, eye of round	59	143,559	306.7 32.26
	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.	41	218,132	288.09 11.36
182	Loin, sirloin butt			
184	Loin, top sirloin butt	17	39,960	222.63 (4.58)
185A	Loin, bottom sirloin butt flap, bnls.	35	143,964	351.74 (72.24)
191A	Loin, butt tender, peeled			
<b>CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	47	141,199	268.6 (10.36)
112	Rib, ribeye roll, 8-up lbs.			
<b>100% LEAN</b>				
	Inside round - Combo	10	174,292	336.41 0.68
	Inside round - Boxed	29	70,135	344.41 (1.50)
	Outside round	4	44817	321.75
	Eye of round	17	39,028	322.9 19.50
	Flats and eyes - Combo	10	109,224	314.78 (2.84)
	Flats and eyes - Boxed			
	Striploin	75	294,951	336.14 9.75
	S.P.B. - Combo	4	27,179	328.04 1.91
	S.P.B. - Boxed			
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>				
116B	Chuck, chuck tender	53	138,202	242.8 10.31
167A	Round, knuckle, peeled	38	285,535	241.39
190	Loin, tenderloin, 2-3 lbs.	12	44,594	384.01 43.03
190	Loin, tenderloin, 3-4 lbs.	44	115,193	358.66 (21.32)
190	Loin, tenderloin, 4-5 lbs.	120	150,907	483.36 (21.79)
190	Loin, tenderloin, 5-up lbs.	47	26,825	483.92 10.63
193	Flank, flank steak	78	94,587	289.04 4.89
	Flank, rough	56	119,314	233.97 (27.81)
<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.	13	24,246	319.42 15.38
<b>FROZEN CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	5	24,300	264.94
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	14	63,157	262.62 (9.87)

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
1/16/2021	80.26	73.17	68.29	48.08	148.92	76.64	123.17
Change:	1.49	-0.16	-3.08	.70	1.91	9.02	-3.46

Total Load Count (Cuts, Trimmings, Processed): 1845.81

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	532.98 loads	21,319,277 pounds
Butt	365.43 loads	14,617,144 pounds
Picnic	148.41 loads	5,936,386 pounds
Rib	148.36 loads	5,934,416 pounds
Ham	274.19 loads	10,967,792 pounds
Belly	65.99 loads	2,639,660 pounds
Trimmings	148.58 loads	5,943,185 pounds
Variety	88.72 loads	3,548,721 pounds
Added Ingred	65.81 loads	2,632,556 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	2,860	66.98	168.00	82.54	
	1/4 Trimmed Loin VAC, FZN	53	64.00	87.00	75.22	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	1,615	54.70	89.50	60.70	
	1/8 Trimmed Loin VAC	3,193	75.23	115.25	86.41	
	1/8 Trimmed Loin VAC, FZN	28	70.00	85.00	81.31	
	1/8 Trimmed Loin Paper	44	87.50	123.25	98.04	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	103	78.22	80.75	78.35	
	Bone-in CC, Tender-in Loin VAC	346	124.75	142.98	128.98	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo					
	B-In CC, Tender-in, FLON Loin	1,074	96.60	155.25	117.88	
	B-In CC, Tender-in, FLON Loin, FZN	28	100.00	105.00	100.57	
	Bnls CC Strap-on	2,881	96.87	141.50	112.84	
	Bnls CC Strap-on, FZN	20	99.00	119.00	102.54	
	U55	Bnls CC Strap-off	2,630	119.41	160.00	139.55
		Bnls CC Strap-off, FZN	76	99.00	125.00	118.09
		Bnls CC Strap-on, 1/2 cut	86	119.00	133.80	126.69
Bnls CC Strap-on, 1/2 cut, FZN		4	90.00	90.75	90.51	
Bnls CC Strap-off, 1/2 cut		28	117.00	151.80	126.14	
Bnls CC Strap-off, 1/2 cut, FZN		7	90.55	110.00	99.26	
Whole Bnls Strap-on						
U60	Boneless Sirloin	1,128	104.55	143.00	116.01	
	Boneless Sirloin, FZN	9	115.00	118.00	116.40	
	Boneless Sirloin, Combo	284	104.70	121.09	111.77	
	Bone-in Sirloin	1,046	55.00	89.70	69.07	
	Bone-in Sirloin, FZN	96	50.00	75.00	59.93	
	Blade Ends	98	53.50	91.50	64.65	
	Blade Ends, FZN					
U41	Tenderloin	783	166.00	208.50	178.50	
	Tenderloin, FZN	58	149.94	182.00	175.69	
	Tenderloin, 1 pc vac	14	191.33	263.75	258.98	
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	1,485	265.00	328.00	287.40	
	Backribs 2.0#/up, FZN	190	243.00	311.56	270.55	
	Backribs 2.0#/up 1 Pc Vac	288	302.62	349.00	322.51	
	Backribs 2.0#/up 1 Pc Vac, FZN	604	248.75	359.33	301.22	
	Riblets					
Riblets, FZN	27	73.50	97.50	87.17		
U42	<b>BUTT</b>					
	1/4 Trim Butt VAC	7,678	62.87	110.98	71.77	
	1/4 Trim Butt VAC, FZN	212	55.00	109.00	80.11	
	1/4 Trim Butt Paper	66	87.50	102.50	90.69	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	303	59.98	85.50	68.87	
	1/4 Trim Butt 1 Pc VAC	169	73.00	85.50	76.22	
	1/4 Trim Butt 1 Pc VAC, FZN	12	60.00	71.20	62.72	
	1/8 Trim Butt Vac	396	66.50	108.83	77.14	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	7	89.50	114.25	104.99	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo					
	1/8 Trim Butt 1 Pc VAC	15	92.33	104.03	95.63	
	1/8 Trim Butt 1 Pc VAC, FZN					
	1/4 Trim Steak Ready Butt Vac	79	78.34	97.00	88.90	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	48	92.00	97.25	94.42	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F	10	60.00	71.20	63.84	
	1/8 Trim Steak Ready Butt Vac	188	80.54	97.44	90.80	
	1/8 Trim Steak Ready Butt Vac, FZN	9	60.00	117.25	92.78	
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,756	74.00	122.76	92.23	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	19	60.00	71.20	63.60	
	1/4 Trim Bnls Butt VAC	3,042	83.00	128.00	106.93	
	1/4 Trim Bnls Butt VAC, FZN	205	86.00	127.00	106.85	
	1/4 Trim Bnls Butt Poly	13	112.00	133.50	124.78	
	1/4 Trim Bnls Butt Poly, FZN	7	115.69	127.44	119.88	
	1/4 Trim Bnls Butt Combo	257	80.00	138.00	96.20	
	1/4 Trim Bnls Butt 1 Pc VAC	89	110.43	203.00	118.83	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	25	172.50	251.77	200.03	
	Bnls CT Butt 1 Pc VAC, FZN					
	U50	<b>PICNIC</b>				
RS Smoker Trim Picnic Combo		239	42.00	59.13	45.29	
SS Smoker Trim Picnic VAC		1,794	40.00	85.00	51.32	
SS Smoker Trim Picnic VAC, FZN						
SS Smoker Trim Picnic Paper/Poly		49	59.50	85.50	66.18	
SS Smoker Trim Picnic Paper/Poly, FZN						
SS Smoker Trim Picnic Combo		633	40.20	63.22	45.60	
SS Smoker Trim Picnic 1 Pc Vac		303	54.10	107.75	78.61	
SS Smoker Trim Picnic 1 Pc Vac, FZN						
Picnic Cushion Meat Vac		1,579	96.79	144.08	114.05	
Picnic Cushion Meat Vac, FZN		28	70.00	127.00	93.72	
Picnic Cushion Meat Poly		19	110.00	132.13	121.11	
Picnic Cushion Meat Poly, FZN		458	100.00	140.00	104.56	
Picnic Cushion Meat Combo		759	108.00	133.00	115.19	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	669	131.00	190.00	167.79
	Trmd Sparerib - LGT, FZN	306	130.00	187.66	156.06
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	15	156.41	173.00	159.12
	Trmd Sparerib - LGT Combo	301	111.50	182.70	146.79
	Trmd Sparerib - LGT, 1 PC VAC	9	167.00	186.32	180.15
	Trmd Sparerib - LGT, 1 PC VAC, FZN	11	160.00	181.03	173.53
U45	Trmd Sparerib - MED	1,933	131.00	186.00	161.40
	Trmd Sparerib - MED, FZN	126	123.00	166.83	151.16
	Trmd Sparerib - MED, Poly	47	186.50	198.50	189.74
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	170	143.00	168.00	161.28
	Trmd Sparerib - MED, 1 PC VAC	12	176.00	202.85	187.42
	Trmd Sparerib - MED, 1 PC VAC, FZN	162	85.00	169.10	147.53
U67	St Louis Spareribs, VAC	690	208.00	287.27	251.82
	St Louis Spareribs, VAC, FZN	195	75.00	300.00	236.25
	St Louis Spareribs, POLY	59	220.50	225.50	222.29
	St Louis Spareribs, POLY, FZN	755	192.75	297.00	241.78
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	453	176.00	226.50	183.76
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly	2	210.50	211.50	210.95
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo	8	189.00	190.09	189.54
	<b>HAM</b>				
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	124	65.00	70.75	67.67
	20-23# Trmd Selected Ham	805	50.50	75.00	63.65
U62	23-27# Trmd Selected Ham	6,419	50.50	82.72	67.10
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	38	82.71	149.50	117.26
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	110	76.83	131.50	90.74
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	9	67.50	137.50	103.79
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed	3	165.50	200.50	190.36
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	104	179.64	221.81	199.29
	4 Muscle Ham to Blue	92	187.00	241.00	232.44
	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				
	Rollout Ham Bnls Boxed	64	140.00	266.66	165.78
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	6	144.75	214.00	184.82
	2pc	76	148.18	298.50	185.84
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	434	147.27	210.00	181.41
	Outsides	508	147.27	208.00	181.03
	Knuckles	867	147.27	208.00	174.92
	Lite Butt	19	170.00	190.00	179.70
	Insides (RED) Combo	595	152.16	207.74	175.87
	Outsides (RED) Combo	329	165.00	207.74	174.97
	Knuckles (RED) Combo	115	159.00	207.74	165.32
	Lite Butt (RED) Combo	8	178.56	180.68	179.62
	Inner Shank	112	99.30	178.09	107.44
	Outer Shank	74	80.75	113.00	95.08
	Insides Boxed	6	205.00	240.00	222.88
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	15	74.75	120.00	103.07
	Shanks Bone In Boxed	13	85.00	178.16	115.13
	Shanks Bone In Boxed, FZN	4	90.00	104.00	95.64
	<b>BELLY</b>				
	Derind Belly 7-9#				
	Derind Belly 9-13#	276	152.62	189.26	164.77
	Derind Belly 13-17#	746	114.16	189.26	148.94
	Derind Belly 17-19#	768	114.75	189.26	129.19
	Derind Belly 7-9# Boxed	7	240.67	289.48	255.15
	Derind Belly 7-9# Boxed, FZN	30	105.00	114.00	111.25
	Derind Belly 9-13# Boxed	81	177.00	296.97	250.48
	Derind Belly 9-13# Boxed, FZN	109	155.00	220.00	155.54
	Derind Belly 13-17# Boxed	14	185.50	191.00	188.93
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	10	128.50	148.50	144.55
	Skin-on Belly 10-12#	9	128.50	148.50	144.47
U48	Skin-on Belly 12-14#	42	128.50	170.00	158.83
U49	Skin-on Belly 14-16#	34	119.00	183.11	168.27
	Skin-on Belly 16-18#	25	144.00	148.00	146.33
	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	411	154.00	301.25	214.67
	Skin-on Belly 10-12# Boxed, FZN	4	190.00	210.00	205.54
	Skin-on Belly 12-14# Boxed	45	141.83	296.50	221.94
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN	7	161.00	168.61	162.23
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	<b>JOWL</b>				
	Skinned Combo	46	38.50	114.30	65.10
	Skinned Boxed	64	66.00	90.32	70.51
	Skinned Boxed, FZN	159	50.00	78.94	59.58
	Skin On Combo	33	36.50	54.00	45.47
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	1,047	18.15	37.50	23.15
	65% Trim Combo				
U57	72% Trim Combo	1,668	74.51	113.75	82.62
	85% Trim Combo				
	42% Trim Boxed	101	29.00	78.67	43.12
	42% Trim Boxed, FZN	200	30.00	73.00	39.46
	65% Trim Boxed				
	72% Trim Boxed	130	86.00	127.25	99.03
	72% Trim Boxed, FZN	96	70.00	137.67	80.75
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,058	79.15	123.23	86.75
	Picnic Meat Boxed Cushion Out	175	86.46	150.50	107.13
	Picnic Meat Boxed Cushion Out, FZN	413	65.70	133.12	91.55
	Picnic Meat Combo Cushion In	193	95.00	135.50	103.65
	Picnic Meat Boxed Cushion In	11	96.10	141.00	114.18
	Picnic Meat Boxed Cushion In, FZN	28	65.70	128.00	108.92
	Trim w/Trace Combo	339	16.00	45.00	28.52
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	10	102.70	110.00	106.41
	Blade Meat Boxed	37	102.70	130.00	110.15
	Blade Meat Boxed, FZN	45	118.24	118.33	118.26
	72% Ham Trim Combo	185	83.00	93.18	85.50
	72% Ham Trim Boxed				
	90% Ham Trim Combo	190	90.75	150.50	119.69
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	74	59.25	105.75	73.03
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	343	40.22	101.44	67.48
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	400	37.60	88.50	51.68
	Trimmed Neckbones Poly, FZN	96	55.00	95.06	74.68
U51	Untrimmed Neckbones Poly	53	46.00	96.26	84.18
	Untrimmed Neckbones Poly, FZN	130	48.00	82.00	59.81
	Trimmed Neckbones Combo	150	35.00	82.98	54.26
	Untrimmed Neckbones Combo	174	24.75	42.00	33.86
	Breast Bones Poly				
	Breast Bones Poly, FZN	73	61.00	76.66	63.32
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	32	85.00	86.00	85.16
	Brisket Bones, Full Cut, 30#, FZN	163	27.00	132.96	112.46
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	292	50.00	105.25	91.88
	Tails, Gas	8	84.00	85.00	84.59
	Tails, Gas, FZN				
	Tails, Combo	111	46.00	94.00	70.53
U54	Front Feet, Poly	20	100.00	161.00	143.77
	Front Feet, Poly, FZN	442	68.50	152.99	100.10
	Front Feet, Combo	53	41.50	105.00	63.08
	Front Feet, Gas	28	82.00	110.25	103.14
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	257	57.00	124.00	96.54
	Hind Feet, Combo	27	23.50	46.00	33.12
U53	Hocks, Picnic, Poly	29	34.50	126.25	54.30
	Hocks, Picnic, Poly, FZN	287	54.00	91.00	67.33
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	198	57.30	78.00	68.06
	Front Feet, Split, Gas	6	117.00	145.75	141.78
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	66	102.50	142.25	110.42
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	127	73.75	96.00	84.23
	AI 1/8 Trimmed Loin VAC, FZN	215	60.00	79.00	60.22
	AI Bone-in CC, Tender-in Loin, VAC	4	126.50	136.00	128.99
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	139	114.75	164.00	123.22
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	501	127.75	148.25	129.70
	AI Bnls CC Strap Off, FZN				
	AI Bnls CC Strap-on, 1/2 cut	43	115.50	129.00	128.63
	AI Bnls CC Strap-on, 1/2 cut, FZN				
	AI Bnls CC Strap-off, 1/2 cut	14	128.25	165.50	133.05
	AI Bnls CC Strap-off, 1/2 cut, FZN	10	82.60	90.55	85.80
	AI Boneless Sirloin	185	114.00	147.00	118.54
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	79	72.00	79.00	72.05
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	12	201.00	203.00	201.97
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	10	201.00	208.00	205.33
	AI Tenderloin, 1 pc vac, FZN	4	278.78	309.39	293.09
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	5	243.75	344.00	316.26
	AI Backribs 2.0#/up 1 Pc Vac, FZN	252	275.75	328.00	280.69
	AI SS Smoker Trim Picnic VAC	210	46.50	65.00	47.76
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	2	77.50	80.00	78.77
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	91	118.50	195.00	130.02
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	26	79.25	86.00	80.48
	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	6	97.50	108.00	102.20
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac	6	97.50	108.00	102.20
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT	5	167.00	188.00	173.77
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	87	155.75	159.50	157.29
	AI Trmd Sparerib - MED, FZN	84	118.51	128.79	125.28
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	203	153.75	159.25	155.74

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 4.41 per cwt live, up 0.04 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 5.96  
 (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	1.0	105.25	4.58	105.25
	CHITTERLINGS, 10 lb. pail				
U52	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				55.00
	single slashed, export				
	multi slashed, export				43.00
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				46.00
	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: November 2, 2020					
Skins - Domestic		Avg Price			
	Loin Skins, combo				29.25
	Butt Skins, thick, combo				32.06
	Butt Skins, thin, combo				23.25
	Picnic Skins, combo				12.10
	Ham Skins, combo				19.50
	Belly Skins, combo				31.13
	Jowl Skins, combo				12.86
	Mixed Skins, combo				15.00

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	2.0	31.13	0.27	31.07
Yellow grease (truck)				30.50
Yellow grease ECB	10.0	29.00		29.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				40.00
Renderer bleachable <.15%	11.0	41.91	1.91	41.60
Choice white grease				36.00
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	20.0	380.00	15.00	374.00
Ruminant Panhandle, Domestic	7.0	297.86	2.86	299.00
PORK Meat/Bmeal, 50% pro/ton				
Central	17.0	335.59	20.59	335.00
ECB	2.0	400.00		400.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	875.00	-52.92	890.00
Panhandle	2.0	1000.00	50.00	980.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	3.0	1050.00	50.00	1030.00
ECB	2.0	1100.00	50.00	1080.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

January 18, 2021

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

Date	Volume Head Count	Avg. Carc Weight	Backfat (I:1.00-1.09 0.80-0.99 0.65-0.79 Percent Le: 49-50% 51-52% 53-54%)		
1/15/2021	132,936	218.94	62.17	64.06	65.86
1/14/2021	81,874	217.27	62.26	64.10	65.84
1/13/2021	82,628	217.67	62.61	64.45	66.19
1/12/2021	82,887	217.65	62.21	64.06	65.82
1/11/2021	83,139	216.82	61.80	63.64	65.39
1/8/2021	164,494	221.03	61.10	62.95	64.70

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

1/8/2021	491,664	219.34	60.14	61.97	63.71
12/18/2020	489,754	215.08	60.46	62.27	63.98
1/17/2020	363,999	212.83	56.40	58.16	59.82

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: December 2020

2,032,996	216.08	60.34	62.16	63.88
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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	30.40	
Butt Branded Steer heavy weights	3.0	37.75	
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 1/9/2021

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	9.58%	16.13%	4.06%	10.03%	11.32%
Choice	73.67%	67.35%	66.68%	76.23%	75.52%
Select	14.02%	10.73%	27.00%	11.47%	8.94%
Other	2.74%	5.79%	2.26%	2.27%	4.21%
<b>Nebraska</b>					
Prime	14.41%	5.69%	4.06%		
Choice	74.95%	78.09%	66.68%		
Select	8.16%	13.73%	27.00%		
Other	2.49%	2.49%	2.26%		
<b>Kansas</b>					
Prime			4.06%		
Choice			66.68%		
Select			27.00%		
Other			2.26%		
<b>Texas</b>					
Prime			4.06%		
Choice			66.68%		
Select			27.00%		
Other			2.26%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.24%

Percentage of cattle offered under Schedule GLA identified: 69.28%

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%	242.00			
COW MEAT:				
95%	242.00			
90%	228.50			
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	200.00	1.00		
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%	242.00	2.50	240.25	2.75
COW MEAT:				
95%	242.00		241.00	
90%	228.50	1.50		
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	200.00	1.00		
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 1/4/2020

Value Adjustments

Quality:	Price Range	Simple Avg	Change	
Prime	28.00	14.57	0.14	
Choice				
Select	(17.00)	(10.00)	(11.50)	0.35
Standard	(45.00)	(10.00)	(27.86)	0.28
CAB	2.00	9.00	4.63	0.25
All Natural	24.00	50.00	31.20	
NHTC	18.50	26.00	21.63	
Dairy - Type	(15.00)		(3.40)	
Bullock/Stag	(55.00)	(15.00)	(31.82)	0.45
Hardbone	(55.00)	(20.00)	(32.70)	0.20
Dark Cutter	(55.00)	(20.00)	(33.57)	0.36
Over 30 Months	(100.00)		(22.31)	0.19

\*Cutability Yield Grade, Fat/Inches

1.0-2.0 < .10"	8.00	3.71	
2.0-2.5 < .20"	4.00	1.79	
2.5-3.0 < .40"	4.00	1.43	
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.50)
5.0/up > 1.2"	(25.00)	(10.00)	(16.86)

Weight:

400-500 lbs	(40.00)	(31.15)	
500-550 lbs	(40.00)	(20.13)	
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	365.00	10.00
	Forequarters	43-74 lbs	420.00	37.50
	Necks, bone-in	24-28 lbs	297.50	
	Breast	10-18 lbs	182.50	
	Foreshank	3-5 lbs	550.00	(22.50)
	Osso Bucco, foreshank	2-8 lbs	760.00	(85.00)
	Shoulder, full	49-85 lbs	410.00	12.50
	Chuck, square cut	39-68 lbs	317.50	22.50
	Chuck rolls, skinned	5-10 lbs	587.50	(12.50)
	Chuck, Shoulder Clod	4-9 lbs	610.00	10.00
	Hotel Racks, 8 rib	15-26 lbs	910.00	12.50
U72	Hotel Racks, 7 rib	14-25 lbs	937.50	15.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1337.50	(37.50)
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1412.50	(12.50)
	Rack, Ribeye	3-9 lbs		#####
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	422.50	2.50
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	1-up lbs	1337.50	(50.00)
	Loin, Short Tenderloin	.5-up lbs	1210.00	(65.00)
U77	Legs, double	68-117 lbs	525.00	
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	
	Legs, TBS 4-piece	27-47 lbs	850.00	(87.50)
	Legs, TBS 3-piece	24-39 lbs	932.50	(5.00)
U73	Legs, BHS heel-out	27-42 lbs	587.50	(40.00)
	Legs, Sknd, butt tenderloin	.5-up lbs	1175.00	(85.00)
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1312.50	(47.50)
	Hindshank	5-8 lbs	750.00	
	Osso Buco, Hindshank	2-8 lbs	975.00	(12.50)
	Stew Meat, regular		500.00	(10.00)
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		325.00	2.50
	Hvy Nature Green Hides(per piece)			(39.00)

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
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				
TRIBE, scalded, edible				
TRIBE, scalded, edible, export				
TRIBE, scalded, unbleached, export				
TRIBE, honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT  
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 10.7 per cwt. up 0.07 when compared to last week.

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

For Week Ended 1/15/2021

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range	Wtd Avg	
CHEEK MEAT, Trimmed	3.3	162.00	216.00	177.52
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	4.0	95.00	113.00	100.00
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.6	151.00	153.00	151.69
KIDNEYS, Export	3.0	21.00	22.00	21.67
LIPS, unscalded	5.0	113.00	166.00	142.20
LIVERS, Regular, bulk-pack	5.3	23.26	35.00	29.24
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	2.2	26.00	33.26	29.74
LIVERS, Regular, 2/box, export	20.5	27.26	34.00	28.68
MELTS,				
OXTAILS, Regular, small box	0.6	546.00	587.00	569.99
SALIVARY GLANDS	0.7		34.00	34.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW				
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.7		510.99	510.99
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	0.2		490.00	490.00
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	1.0		27.00	27.00
TRIPAS				
TRIBE, bleached, scalded, edible	20.1	74.00	112.00	87.29
TRIBE, blchd, scld/w honeycomb				
TRIBE, bleached, scalded, edible exp	8.0	70.00	72.50	71.19
TRIBE, unbleached, scalded, edible				
TRIBE, honeycomb bleached				
TRIBE, honeycomb unbleached				
TRIBE, omasum unbleached	2.0		170.00	170.00
WEASAND MEAT				