

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS
 Livestock and Poultry Program
 Livestock, Poultry and Grain Market News
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WEEK ENDING: July 31, 2021

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WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	7/26	119,000	2,000	463,000	10,000
TUESDAY (Est)	7/27	119,000	1,000	474,000	7,000
WEDNESDAY (Est)	7/28	120,000	1,000	465,000	7,000
THURSDAY (Est)	7/29	119,000	1,000	474,000	5,000
FRIDAY (Est)	7/30	114,000	1,000	439,000	2,000
SATURDAY (Est)	7/31	58,000		12,000	
TOTAL FOR THE WEEK:		649,000	6,000	2,327,000	31,000
CHANGE FROM PREV WK:		1,000		-5,000	-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	430.03	360.08
	Primal Chuck	224.30	221.55
	Primal Round	224.77	224.46
	Primal Loin	349.91	315.50
	Primal Brisket	225.23	199.12
	Primal Short Plate	240.37	240.37
	Primal Flank	139.15	138.16

WEEKLY CUTOUT VALUE SUMMARY

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	WEEKLY AVERAGE					272.90	255.40
	CHANGE FROM PRIOR WEEK					7.02	6.09

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	332.14	loads	13,285,589	pounds
Select Cuts	147.92	loads	5,916,610	pounds
Trimmings	81.17	loads	3,246,736	pounds
Ground Beef	66.54	loads	2,661,481	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	72	244,607	774.00	943.60
U2	112A 3 Rib, ribeye, bnls, light	59	118,014	826.88	1069.00
U16	112A 3 Rib, ribeye, bnls, heavy	149	245,531	845.00	1055.42
	113C 1 Chuck, semi-bnls, neck/off	18	240,686	235.00	271.00
U3	114 1 Chuck, shoulder clod	28	95,637	256.00	304.00
U81	114A 3 Chuck, shoulder clod, trmd	96	793,327	265.00	331.00
U18	114D 3 Chuck, clod, top blade	33	60,226	590.00	630.90
U19	114E 3 Chuck, clod, arm roast	32	72,681	371.33	432.00
U20	114F 5 Chuck, clod tender (IM)	62	45,354	773.00	819.75
U80	116A 3 Chuck, roll, 1x1, neck/off	165	975,752	337.00	434.00
U36	116B 1 Chuck, chuck tender (IM)	107	330,225	321.00	374.40
U5	3 Chuck roll, retail ready	19	105,405	398.00	440.00
	116G 4 Chuck, flap (IM)	34	76,168	650.00	825.00
U7	120 1 Brisket, deckle-off, bnls	167	903,925	301.46	356.04
U82	120A 3 Brisket, point/off, bnls	31	30,192	517.00	650.00
U9	123A 3 Short Plate, short rib	66	173,123	574.73	690.25
	130 4 Chuck, short rib	81	198,015	490.00	625.18
	160 1 Round, bone-in	8	3,375	286.00	299.00
U11	161 1 Round, boneless	3	3,438	300.00	306.25
U12	167A 4 Round, knuckle, peeled	153	870,730	298.00	383.38
U13	168 1 Round, top inside round	59	157,650	274.41	309.10
U84	168 3 Round, top inside round	150	1,070,840	258.00	319.73
U90	169 5 Round, top inside, denuded	45	234,390	314.08	373.50
	169A 5 Round, top inside, cap off	28	309,980	381.42	450.19
	3 Round, top inside, side off				
U14	170 1 Round, bottom gooseneck	14	15,299	270.30	318.00
U31	171B 3 Round, outside round	132	773,090	268.00	313.30
U15	171C 3 Round, eye of round (IM)	166	538,503	301.00	372.11
U88	174 3 Loin, short loin, 0x1	89	434,199	629.00	738.60
	175 3 Loin, strip loin, 1x1	9	38,354	530.00	653.60
U32	1 1 Loin, strip loin bnls, 1x1	6	5,344	619.00	659.10
U87	180 3 Loin, strip, bnls, 0x1	170	564,039	627.00	725.00
U22	184 1 Loin, top butt, bnls, heavy	14	25,179	350.00	418.00
U89	184 3 Loin, top butt, boneless	94	375,729	345.00	407.00
	184B 3 Loin, top butt, CC (IM)	22	67,657	450.00	595.75
U29	185A 4 Loin, bottom sirloin, flap	64	355,849	575.00	759.89
U34	185B 1 Loin, ball-tip, bnls, heavy	70	314,230	280.00	328.84
U27	185C 1 Loin, sirloin, tri-tip (IM)	43	155,221	322.00	399.83
	185D 4 Loin, tri-tip, pld (IM)	35	23,984	505.00	571.75
U28	189A 4 Loin, tndrlain, trmd, heavy	177	503,254	1299.20	1675.70
U86	191A 4 Loin, butt tender, trimmed	31	92,851	1186.79	1450.00
U21	193 4 Flank, flank steak (IM)	100	372,506	451.00	614.75

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	40,842	623.58	675.00	648.13
U2	112A	3 Rib, ribeye, bnls, light	40	125,923	694.82	810.41	772.76
U16	112A	3 Rib, ribeye, bnls, heavy	72	146,790	684.00	839.00	765.45
	113C	1 Chuck, semi-bnls, neck/off	5	47,111	235.00	271.00	237.16
U3	114	1 Chuck, shoulder clod	17	66,262	255.33	285.00	270.36
U81	114A	3 Chuck, shoulder clod, trmd	46	224,066	265.00	303.20	285.03
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	8	5,596	775.00	800.00	783.85
U80	116A	3 Chuck, roll, 1xl, neck/off	65	371,339	337.00	402.13	379.04
U36	116B	1 Chuck, chuck tender (IM)	36	129,113	325.00	357.00	335.59
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	27	90,132	535.82	709.00	573.59
U7	120	1 Brisket, deckle-off, bnls	79	1,210,338	260.00	330.49	277.96
U82	120A	3 Brisket, point/off, bnls	4	1,582	550.00	562.00	555.84
U9	123A	3 Short Plate, short rib	31	79,321	491.00	690.25	595.68
	130	4 Chuck, short rib	20	25,989	482.00	592.30	562.66
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	2,681	296.00	305.00	300.49
U12	167A	4 Round, knuckle, peeled	33	185,577	300.00	380.00	313.30
U13	168	1 Round, top inside round	6	43,939	273.00	295.48	287.78
U84	168	3 Round, top inside round	45	175,958	275.00	340.00	293.84
U90	169	5 Round, top inside, denuded	9	19,444	322.00	359.10	334.46
	169A	5 Round, top inside, cap off	6	32,343	389.48	496.40	410.17
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	3	3,552	254.04	280.10	264.05
U31	171B	3 Round, outside round	50	264,815	265.00	299.75	286.15
U15	171C	3 Round, eye of round (IM)	59	178,913	305.78	346.00	319.85
U88	174	3 Loin, short loin, 0x1	42	78,161	580.00	626.55	600.24
	175	3 Loin, strip loin, 1xl	6	19,449	480.00	505.00	493.86
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	58	116,588	535.00	625.93	583.64
U22	184	1 Loin, top butt, bnls, heavy	9	66,157	305.00	358.19	325.81
U89	184	3 Loin, top butt, boneless	56	290,298	302.00	380.00	339.79
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	38	492,661	540.00	666.00	553.60
U34	185B	1 Loin, ball-tip, bnls, heavy	23	194,932	275.00	317.38	285.59
U27	185C	1 Loin, sirloin, tri-tip (IM)	21	200,995	259.80	384.68	278.59
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	73	317,592	1148.58	1350.70	1204.16
U86	191A	4 Loin, butt tender, trimmed	12	5,200	1094.15	1175.00	1130.02
U21	193	4 Flank, flank steak (IM)	21	51,414	475.00	600.00	513.08
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	121D	4 Plate, Inside Skirt (IM)	76	699,325	675.00	802.30	694.68
	121C	4 Plate, Outside Skirt (IM)	75	122,718	975.00	1338.60	1201.92
	121E	6 Outside Skirt, pld (IM)	15	27,608	1195.26	1786.07	1548.10
U35		Cap, Wedge Meat & (IM) Lean	93	414,484	320.00	402.25	357.54
		Pectoral Meat	107	598,158	290.00	406.00	313.18
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	58	515,698	142.00	214.25	158.84
		Ground Beef 75%	10	66,481	160.00	200.00	171.89
U26		Ground Beef 81%	131	821,967	180.00	270.00	200.82
		Ground Beef 85%	10	26,604	251.25	345.00	289.94
		Ground Beef 90%					
U23		Ground Beef 93%	35	121,974	333.50	387.05	360.52
U30		Ground Beef Chuck 80%	33	248,792	232.00	267.00	242.78
U33		Ground Beef Round 85%	20	46,305	299.25	335.10	319.09
U37		Ground Beef Sirloin 90%	6	9,461	376.00	380.50	376.19
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind							
		Blended Ground Beef 73%	15	99,635	148.00	194.76	154.53
		Blended Ground Beef 75%	5	11,106	170.00	237.81	181.54
		Blended Ground Beef 81%	46	517,163	177.00	261.00	208.14
		Blended Ground Beef 85%	16	96,648	265.00	329.76	278.48
		Blended Ground Beef 90%	8	5,960	343.26	370.76	349.25
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck 80%	6	48,501	203.23	288.76	252.99
		Blended Ground Beef Round 85%	4	7,000	316.11	316.23	316.13
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	110	3,246,736	121.00	157.00	140.41
		Frozen 50% lean trimmings					

FAT LIMITATIONS (FL) DESCRIPTION

Maximum Average Fat Thickness	Maximum Fat at any point
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"

Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3			
	600-900#	600-900#	600-900#	600-900#		
Values =>	219.28		201.55			
Change =>	2.54		2.82			
Index Reflects the Equivalent of 112,980 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):	177.65		159.71			
DEMAND (box) :	260.90		243.40			
Current Spread	-83.25		-83.69			
Grading % Brkdwn:	84.48%		15.52%			
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	17.33	209.47	220.57	236.61	231.97	220.54
Certified	5.08	197.22	208.32	224.36	219.72	208.29
Choice 1	3.69	195.83	206.93	222.97	218.33	206.90
Select 1	-13.73	178.41	189.51	205.55	200.91	189.48
Stndrd 1-3	-30.13	162.01	173.11	189.15	184.51	173.08
Prime 4	4.73	196.87	207.97	224.01	219.37	207.94
Choice 4	-11.23	180.91	192.01	208.05	203.41	191.98

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 14.14 per cwt up 0.31 from last week and up 7.06 from last year.

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS -

Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

Items with no entries indicate non-reportable trades

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

Central	129.36 loads	5,174,234 pounds
National	258.34 loads	10,333,758 pounds
East Coast	20.80 loads	832,048 pounds
West Coast	27.02 loads	1,080,740 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	8	139,116	288.00	292.00
	Frozen 92-94%				
U6	Fresh 90%	44	1,549,507	273.00	284.23
	Frozen 90%				
U24	Fresh 85%	73	1,963,904	244.00	273.00
	Frozen 85%				
	Fresh 81%	13	525,000	223.00	228.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	64	996,707	162.00	192.00
	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	139,116	288.00	292.00
Frozen 92-94%				
Fresh 90%	66	2,251,067	273.00	284.58
Frozen 90%				
Fresh 85%	107	2,994,712	244.00	273.00
Frozen 85%				
Fresh 81%	13	525,000	223.00	228.00
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	71	1,177,127	162.00	192.00
Frozen 65%				
Fresh 50%	110	3,246,736	121.00	157.00
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%	18	625,756	276.00	284.58
Frozen 90%				
Fresh 85%	8	206,292	260.56	265.05
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%				
Frozen 90%				
Fresh 85%	26	824,516	246.00	267.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	7	180,420	167.00	183.00
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:	\$229.11		
Change from prior day:	(\$1.17)		
Item	Price	Value	Change
90% lean	276.05	154.15	(1.47)
100% lean inside round	502.72	11.66	0.15
100% lean, flats and eyes	412.04	9.56	0.03
100% lean, S.P.B.	405.93	20.3	0.26
Chuck Tender	309.24	3.09	(0.05)
Knuckle	345.04	8.73	(0.22)
Tenderloin	541.40	2.87	0.02
Tenderloin	3-4 lbs.	601.00	4.45
Ribeye Roll	4-6 lbs.	372.76	3.91
Ribeye Roll	6-8 lbs.	372.53	2.76
Ribeye Roll	8up lbs.	410.00	2.99
Flank Steak	429.22	1.8	0.17
Kidney, Edible	39.25	0.18	
Fat, inedible	40.20	0.93	
Bone	7.20	1.73	0.02

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	23.90 loads	955,888 pounds
Cutter/Canner Cuts	4.30 loads	172,071 pounds
Boner/Breaker/Cutter/Canner	19.30 loads	771,970 pounds
100% Lean Items	15.62 loads	624,661 pounds
Frozen Cuts	0.62 loads	24,908 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average	Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	14	38,348	450.16	(19.06)
112	Rib, ribeye roll, 8-10 lbs.	38	58,960	493.7	4.41
112	Rib, ribeye roll, 10-up lbs.	53	87,366	522.35	29.12
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	21	40,407	574.45	18.57
112A	Rib, ribeye roll-lip-on, 8-up lbs.	91	247,942	574.81	2.87
	Chuck, boneless 85%				
120	Chuck, brisket	13	20,489	305.99	2.06
168	Round, top inside, 10-dn lbs.	12	25,567	287.67	11.52
168	Round, top inside, 10-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	17	202,379	394.49	(6.06)
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	5	20,508	359.57	9.06
171C	Round, eye of round	51	41,805	335.84	(67.03)
	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	62,931	446.19	(30.70)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	14	17,291	299.12	3.64
185A	Loin, bottom sirloin butt flap, bnls.	73	80,870	474.16	48.67
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	37	172,071	372.6	(14.27)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	9	105,325	500.36	9.80
	Inside round - Boxed	24	11,650	524.05	10.75
	Outside round	4	36535	410.39	
	Eye of round	18	29,959	416.92	(15.17)
	Flats and eyes - Combo	10	144,801	411.44	2.95
	Flats and eyes - Boxed				
	Striploin	56	203,064	419.77	1.72
	S.P.B. - Combo	8	93,327	405.93	5.11
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	49	141,887	309.24	(5.03)
167A	Round, knuckle, peeled	23	127,139	345.04	(8.58)
190	Loin, tenderloin, 2-3 lbs.	8	38,940	541.40	2.96
190	Loin, tenderloin, 3-4 lbs.	39	67,282	602.37	1.16
190	Loin, tenderloin, 4-5 lbs.	150	256,591	688.63	6.78
190	Loin, tenderloin, 5-up lbs.	30	34,399	562.71	(24.15)
193	Flank, flank steak	60	58,906	440.79	44.22
	Flank, rough	31	46,826	284.52	(23.53)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	3	6,628	441.83	
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.	6	2,472	423.53	-1.44
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	8	8,826	352.02	32.29

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
7/31/2021	123.83	112.74	110.87	93.81	134.60	107.37	224.22
Change:	2.04	2.54	1.69	5.79	-1.77	1.72	2.91

Total Load Count (Cuts, Trimmings, Processed): 1467.41

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	383.81 loads	15,352,525 pounds
Butt	312.38 loads	12,495,156 pounds
Picnic	141.42 loads	5,656,763 pounds
Rib	156.74 loads	6,269,703 pounds
Ham	190.53 loads	7,621,357 pounds
Belly	40.15 loads	1,605,881 pounds
Trimmings	105.26 loads	4,210,411 pounds
Variety	83.64 loads	3,345,756 pounds
Added Ingred	44.00 loads	1,760,199 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg		
U40	1/4 Trimmed Loin VAC	1,897	99.46	192.00	119.94	
	1/4 Trimmed Loin VAC, FZN	45	115.00	122.00	115.14	
	1/4 Trimmed Loin Paper					
	1/4 Trimmed Loin Paper, FZN					
	1/4 Trimmed Loin Combo	956	84.00	127.50	103.91	
	1/8 Trimmed Loin VAC	1,957	106.17	145.50	123.51	
	1/8 Trimmed Loin VAC, FZN	38	112.00	117.00	115.07	
	1/8 Trimmed Loin Paper	39	107.50	160.00	134.02	
	1/8 Trimmed Loin Paper, FZN					
	1/8 Trimmed Loin Combo	272	78.00	125.00	108.15	
	Bone-in CC, Tender-in Loin VAC	411	159.60	231.00	180.36	
	Bone-in CC, Tender-in Loin VAC, FZN					
	Bone-in CC, Tender-in Loin Combo	17	177.00	189.42	183.35	
	B-In CC, Tender-in, FLON Loin	502	155.35	229.00	182.02	
	B-In CC, Tender-in, FLON Loin, FZN	96	135.00	192.00	136.80	
	Bnls CC Strap-on	1,368	120.91	180.70	144.37	
	Bnls CC Strap-on, FZN	62	118.28	128.00	122.93	
	U55	Bnls CC Strap-off	1,799	132.17	191.00	166.65
		Bnls CC Strap-off, FZN	32	135.20	164.72	139.28
		Bnls CC Strap-on, 1/2 cut	54	139.16	150.00	140.80
Bnls CC Strap-on, 1/2 cut, FZN		23	88.50	115.00	112.84	
Bnls CC Strap-off, 1/2 cut		22	181.00	189.83	187.36	
Bnls CC Strap-off, 1/2 cut, FZN						
U60	Whole Bnls Strap-on					
	Boneless Sirloin	1,015	118.55	207.50	146.04	
	Boneless Sirloin, FZN	97	135.00	148.72	141.21	
	Boneless Sirloin, Combo	230	139.00	164.50	144.10	
	Bone-in Sirloin	1,400	56.72	105.00	65.00	
	Bone-in Sirloin, FZN	69	61.25	69.00	68.29	
	Blade Ends	92	75.00	113.95	91.03	
	Blade Ends, FZN					
U41	Tenderloin	479	147.23	248.04	214.44	
	Tenderloin, FZN					
	Tenderloin, 1 pc vac					
	Tenderloin, 1 pc vac, FZN					
U64	Butt Tender					
	Butt Tender, FZN					
	Backribs 2.0#/up	1,191	360.00	527.99	472.60	
	Backribs 2.0#/up, FZN	144	280.28	538.27	375.69	
	Backribs 2.0#/up 1 Pc Vac	444	445.00	579.00	491.60	
	Backribs 2.0#/up 1 Pc Vac, FZN	552	336.00	576.50	443.54	
	Riblets	3	108.75	150.00	136.52	
Riblets, FZN	10	140.00	147.01	144.73		
U42	BUTT					
	1/4 Trim Butt VAC	6,837	87.81	155.00	111.36	
	1/4 Trim Butt VAC, FZN	257	96.00	202.81	134.14	
	1/4 Trim Butt Paper	85	93.50	178.80	128.62	
	1/4 Trim Butt Paper, FZN					
	1/4 Trim Butt Combo	261	86.00	124.50	101.21	
	1/4 Trim Butt 1 Pc VAC	135	90.00	132.00	110.82	
	1/4 Trim Butt 1 Pc VAC, FZN					
	1/8 Trim Butt Vac	169	93.50	236.50	116.43	
	1/8 Trim Butt Vac, FZN					
	1/8 Trim Butt Paper	8	131.25	161.25	148.67	
	1/8 Trim Butt Paper, FZN					
	1/8 Trim Butt Combo	18	107.25	125.00	116.19	
	1/8 Trim Butt 1 Pc VAC	53	95.17	174.95	128.90	
	1/8 Trim Butt 1 Pc VAC, FZN	7	99.00	107.00	99.65	
	1/4 Trim Steak Ready Butt Vac	48	109.04	168.00	122.54	
	1/4 Trim Steak Ready Butt Vac, FZN					
	1/4 Trim Steak Ready Butt 1 Pc Vac	59	118.00	142.10	133.12	
	1/4 Trim Steak Ready Butt 1 Pc Vac, F					
	1/8 Trim Steak Ready Butt Vac	180	95.17	174.95	124.41	
	1/8 Trim Steak Ready Butt Vac, FZN	21	92.00	117.25	105.43	
	1/8 Trim Steak Ready Butt 1 Pc Vac	789	113.00	151.95	135.36	
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	63	92.00	108.85	103.45	
	1/4 Trim Bnls Butt VAC	2,981	121.52	229.00	170.34	
	1/4 Trim Bnls Butt VAC, FZN	133	135.00	275.21	197.89	
	1/4 Trim Bnls Butt Poly	9	148.09	168.50	160.92	
	1/4 Trim Bnls Butt Poly, FZN	95	174.00	193.95	174.86	
	1/4 Trim Bnls Butt Combo	190	124.30	206.73	142.39	
	1/4 Trim Bnls Butt 1 Pc VAC	22	159.70	251.00	204.55	
	1/4 Trim Bnls Butt 1 Pc VAC, FZN					
	Bnls CT Butt 1 Pc VAC	25	189.50	323.69	268.73	
	Bnls CT Butt 1 Pc VAC, FZN	20	255.30	265.00	257.91	
U50	PICNIC					
	RS Smoker Trim Picnic Combo	240	70.00	102.11	74.98	
	SS Smoker Trim Picnic VAC	1,860	81.62	127.00	99.17	
	SS Smoker Trim Picnic VAC, FZN	37	77.00	105.00	95.64	
	SS Smoker Trim Picnic Paper/Poly	69	106.18	123.25	108.16	
	SS Smoker Trim Picnic Paper/Poly, FZN					
	SS Smoker Trim Picnic Combo	349	87.00	100.00	92.08	
	SS Smoker Trim Picnic 1 Pc Vac	392	88.50	141.65	105.14	
	SS Smoker Trim Picnic 1 Pc Vac, FZN	47	43.50	80.00	74.96	
	Picnic Cushion Meat Vac	1,671	129.00	197.67	151.32	
	Picnic Cushion Meat Vac, FZN	120	150.00	156.00	152.32	
	Picnic Cushion Meat Poly	20	144.00	170.50	159.21	
	Picnic Cushion Meat Poly, FZN	183	112.00	168.47	148.52	
	Picnic Cushion Meat Combo	666	133.50	155.00	148.97	

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,673	135.00	207.88	150.45
	Trmd Sparerib - LGT, FZN	96	125.25	154.02	139.87
	Trmd Sparerib - LGT, Poly	2	161.25	171.00	167.55
	Trmd Sparerib - LGT, Poly, FZN	23	141.38	164.50	157.69
	Trmd Sparerib - LGT Combo	37	133.50	150.00	145.49
	Trmd Sparerib - LGT, 1 PC VAC	61	152.00	192.91	177.62
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	2,111	75.00	185.00	144.31
	Trmd Sparerib - MED, FZN	58	138.00	221.38	149.79
	Trmd Sparerib - MED, Poly	27	173.50	198.50	180.94
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	104	141.00	142.00	141.60
	Trmd Sparerib - MED, 1 PC VAC	54	130.00	211.48	171.47
	Trmd Sparerib - MED, 1 PC VAC, FZN				
U67	St Louis Spareribs, VAC	690	225.50	508.00	389.29
	St Louis Spareribs, VAC, FZN	268	234.70	520.00	407.62
	St Louis Spareribs, POLY	23	335.50	361.50	346.49
	St Louis Spareribs, POLY, FZN	675	231.00	517.85	393.06
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	354	141.57	208.00	187.71
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly	5	190.50	205.50	195.41
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
	17/dn Ham Combo	3	103.50	105.50	104.64
U46	17-20# Trmd Selected Ham	168	90.00	105.50	97.18
	20-23# Trmd Selected Ham	739	71.00	110.00	94.90
U62	23-27# Trmd Selected Ham	3,693	88.93	116.00	96.84
	17-20 Ham Boxed	5	132.00	235.67	146.48
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	51	95.80	184.46	145.53
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	85	110.11	189.12	128.67
	23-27 Ham Boxed, FZN	3	85.30	90.00	87.01
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	32	93.50	152.00	133.33
	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	120	187.00	248.88	215.85
	4 Muscle Ham to Blue	108	190.50	244.00	230.27
	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	24	128.00	230.00	180.02
	Rollout Ham Bnls Boxed	107	149.00	301.53	172.46
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	7	203.75	270.99	228.33
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	328	167.55	225.00	189.25
	Outsides	339	167.30	230.00	188.79
	Knuckles	509	167.30	225.00	183.49
	Lite Butt	14	171.76	192.84	182.42
	Insides (RED) Combo	614	173.00	250.00	189.01
	Outsides (RED) Combo	287	174.75	222.00	190.01
	Knuckles (RED) Combo	190	181.91	222.00	185.45
	Lite Butt (RED) Combo				
	Inner Shank	60	137.00	189.09	168.86
	Outer Shank	73	150.00	192.00	174.66
	Insides Boxed	8	185.00	253.50	227.14
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed				
	Shanks Bone In	8	80.75	169.00	135.44
	Shanks Bone In Boxed	15	83.00	228.16	158.86
	Shanks Bone In Boxed, FZN	13	90.00	146.00	108.04
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	370	267.32	298.00	276.51
	Derind Belly 13-17#	511	263.33	315.00	265.21
	Derind Belly 17-19#				
	Derind Belly 7-9# Boxed	6	331.92	358.41	336.88
	Derind Belly 7-9# Boxed, FZN	40	165.00	220.00	182.89
	Derind Belly 9-13# Boxed	60	295.00	445.44	353.93
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	3	307.50	325.00	321.82
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	13	263.50	264.50	264.35
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	12	232.00	291.00	242.48
U49	Skin-on Belly 14-16#				
	Skin-on Belly 16-18#	33	242.00	255.76	243.92
	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	435	224.00	428.99	304.21
	Skin-on Belly 10-12# Boxed, FZN	79	195.80	300.20	266.95
	Skin-on Belly 12-14# Boxed	20	250.68	435.37	292.74
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	38	91.87	187.90	115.92
	Skinned Boxed	10	138.00	197.00	161.56
	Skinned Boxed, FZN	363	108.00	179.17	113.67
	Skin On Combo	120	39.56	186.50	54.50
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BP#	TRIM				
	42% Trim Combo	358	118.00	155.20	129.79
	65% Trim Combo				
U57	72% Trim Combo	1,274	139.50	196.50	162.45
	85% Trim Combo				
	42% Trim Boxed	36	126.00	178.25	148.58
	42% Trim Boxed, FZN	10	55.98	176.00	137.49
	65% Trim Boxed				
	72% Trim Boxed	113	140.00	191.25	166.21
	72% Trim Boxed, FZN	117	119.00	211.00	157.85
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,102	130.30	181.82	156.95
	Picnic Meat Boxed Cushion Out	221	138.87	197.00	170.47
	Picnic Meat Boxed Cushion Out, FZN	128	97.74	169.00	145.09
	Picnic Meat Combo Cushion In	37	157.66	179.50	162.69
	Picnic Meat Boxed Cushion In	15	144.70	183.85	165.24
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	438	28.76	159.53	84.68
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	48	155.00	184.70	158.25
	Blade Meat Boxed	27	143.50	197.10	186.51
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	185	96.50	170.18	160.73
	72% Ham Trim Boxed				
	90% Ham Trim Combo	92	167.00	259.00	210.41
	VARIETY				
	Untrimmed Neckbones Gas	83	79.00	144.75	90.14
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	280	52.17	95.10	76.47
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	227	62.00	108.90	83.70
	Trimmed Neckbones Poly, FZN	145	46.50	102.16	63.00
U51	Untrimmed Neckbones Poly	76	60.00	159.00	90.83
	Untrimmed Neckbones Poly, FZN	54	52.00	81.07	57.66
	Trimmed Neckbones Combo	186	34.50	72.50	54.61
	Untrimmed Neckbones Combo	236	34.75	63.00	48.41
	Breast Bones Poly				
	Breast Bones Poly, FZN	73	86.85	110.00	99.19
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	10	105.00	110.00	105.83
	Brisket Bones, Full Cut, 30#, FZN	282	103.00	162.50	121.92
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	308	115.62	161.50	140.81
	Tails, Gas	15	134.00	146.00	135.10
	Tails, Gas, FZN				
	Tails, Combo	67	58.50	149.73	116.25
U54	Front Feet, Poly	19	83.00	157.00	135.74
	Front Feet, Poly, FZN	377	61.00	133.07	85.59
	Front Feet, Combo				
	Front Feet, Gas	12	99.00	126.25	111.09
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	552	48.00	121.50	58.49
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	32	74.50	140.25	89.80
	Hocks, Picnic, Poly, FZN	145	77.00	151.00	97.48
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	112	73.50	134.98	85.32
	Front Feet, Split, Gas	3	119.00	144.75	138.81
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	15	92.00	137.25	104.65
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	86	118.75	137.00	125.02
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	6	181.25	189.00	186.61
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	83	137.75	211.00	149.12
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	336	145.00	205.00	162.58
	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	210	138.00	214.00	150.55
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	15	262.00	266.00	262.33
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	9	239.00	259.00	255.89
	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	13	501.25	547.00	533.77
	AI Backribs 2.0#/up 1 Pc Vac, FZN	3	449.00	471.75	465.88
	AI SS Smoker Trim Picnic VAC	377	90.75	112.00	95.57
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	10	95.75	98.50	97.00
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	42	145.00	229.00	172.33
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	99	106.50	136.00	117.53
	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	4	156.75	160.00	157.29
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	108	144.75	166.25	147.43
	AI Trmd Sparerib - MED, FZN	219	121.24	133.45	129.06
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	50	158.00	167.50	165.33

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 5.06 per cwt live, up 0.02 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 6.84
 (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	1.0	40.00		40.00
	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: May 17, 2021					
Skins - Domestic		Avg Price			
	Loin Skins, combo				27.63
	Butt Skins, thick, combo				25.81
	Butt Skins, thin, combo				22.75
	Picnic Skins, combo				11.15
	Ham Skins, combo				17.62
	Belly Skins, combo				26.42
	Jowl Skins, combo				14.70
	Mixed Skins, combo				16.00

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)				
Yellow grease (truck)	1.0	56.50		56.50
Yellow grease ECB				45.50
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	3.0	65.00		65.00
Renderer bleachable <.15%	7.0	64.29		63.75
Choice white grease				
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow	10.0	67.50		67.50
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic				425.00
Ruminant Panhandle, Domestic	20.0	343.33	-16.67	346.00
PORK Meat/Bmeal, 50% pro/ton				
Central	6.0	455.00	15.00	452.00
ECB	13.0	440.15	-20.25	443.20
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	975.00	25.00	970.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	7.0	1096.43	37.68	1075.00
ECB	4.0	1145.00	12.50	1143.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

August 02, 2021

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

Date	Volume	Avg. Carc Weight	Backfat (In)		
			1.00-1.09	0.80-0.99	0.65-0.79
7/30/2021	72,970	210.60	108.21	110.09	111.88
7/29/2021	78,829	209.50	108.20	110.16	112.07
7/28/2021	76,099	209.18	108.20	110.14	112.02
7/27/2021	76,974	208.31	107.89	109.84	111.71
7/26/2021	70,143	208.69	108.15	110.08	111.94
7/23/2021	79,802	212.32	108.19	110.13	112.00

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

7/23/2021	375,722	210.15	108.38	110.31	112.18
7/2/2021	340,573	208.91	108.21	110.12	111.97
7/31/2020	458,815	208.24	49.08	50.87	52.56

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: June 2021

1,649,314	211.24	114.50	116.42	118.28
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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	9.0	58.33	
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River	8.0	40.94	
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	22.00	
Branded Cow, River	6.0	23.00	-0.50
Native Cow			
Dairy Cow	12.0	35.50	1.00
Dairy Cow, Southwest	6.0	33.50	
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: 7/24/2021

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	8.98%	16.49%	4.25%	8.16%	15.88%
Choice	72.59%	70.60%	65.01%	74.97%	69.02%
Select	15.51%	9.13%	27.77%	14.41%	9.36%
Other	2.93%	3.78%	2.97%	2.46%	5.73%
	Nebraska	Kansas	Texas		
Prime	8.15%	6.40%	4.25%		
Choice	76.28%	75.01%	65.01%		
Select	12.73%	15.83%	27.77%		
Other	2.83%	2.76%	2.97%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 32.45%

Percentage of cattle offered under Schedule GLA identified: 71.29%

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%	291.00	-3.00		
COW MEAT:				
95%	291.00	-3.00		
90%	271.00	-3.00		
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	251.00	-0.50		
Beef Trim 80%	236.50	1.50		
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	Change		Change	
BULL MEAT:	16-45 Days		16-45 Days	
95%	291.50	-3.50	294.00	-4.00
COW MEAT:				
95%	291.00	-3.50		
90%	271.00	-4.00		
CFM Fores 85 %				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	251.00	-0.50		
Beef Trim 80%	236.50	1.50		
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 8/2/2021

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	35.00	16.68	0.72
Choice			
Select	(27.00)	(13.00)	(17.08)
Standard	(58.00)	(10.00)	(31.36)
CAB	2.00	6.00	4.00
All Natural	24.00	50.00	31.20
NHTC	19.00	26.00	22.67
Dairy - Type	(15.00)		(2.64)
Bullock/Stag	(55.00)	(15.00)	(35.00)
Hardbone	(58.00)	(20.00)	(36.00)
Dark Cutter	(55.00)	(20.00)	(35.83)
Over 30 Months	(100.00)		(20.00)
*Cutability Yield:			
1.0-2.0 < .10"		8.00	3.69
2.0-2.5 < .20"		4.00	1.77
2.5-3.0 < .40"		4.00	1.38
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.23)
5.0/up > 1.2"	(25.00)	(10.00)	(16.85)
Weight:			
400-500 lbs	(40.00)		(27.14)
500-550 lbs	(40.00)		(20.50)
550-600 lbs	(35.00)		(11.57)
600-900 lbs			
900-1000 lbs	(15.00)		(1.07)
1000-1050 lbs	(20.00)		(8.21)
over 1050 lbs	(25.00)	(5.00)	(16.07)

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

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

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

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

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean export				
HEARTS, regular, bone out				
HEARTS, regular, bone-out exp				105.00
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				670.00
SWEETBREADS, domestic export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				706.00
Swiss-Cut #2				
TRIPAS, domestic export				
TRIBE, scalded, edible				
TRIBE, scalded, edible, export	2.0	121.00		121.00
TRIBE, scalded, unbleached, export				
TRIBE, honeycomb, bleached				
WEASAND MEAT,				

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

The estimated hide and offal value from a typical slaughter cow for the week was 14.71 per cwt. up 0.19 when compared to last week.

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

For Week Ended 7/30/2021

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range	Wtd Avg	
CHEEK MEAT, Trimmed	2.6	234.00	266.00	248.50
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	5.1	97.00	124.00	105.39
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.0		200.00	200.00
KIDNEYS Export	7.0	38.00	45.12	41.43
LIPS, unscalded	1.8	170.00	186.00	177.11
LIVERS, Regular, bulk-pack				
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	1.4	53.00	64.00	60.86
LIVERS, Regular, 2/box, export	12.5	47.50	68.00	51.84
MELTS,				
OXTAILS, Regular, small box	0.7	673.00	700.00	692.29
SALIVARY GLANDS	1.0		28.00	28.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW				
TONGUES, exp. #1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	1.1	841.00	890.00	867.73
TONGUES, exp. #1 black Swiss cut, IW				
TONGUES, #1 mixed, Swiss cut, IW	0.2		725.00	725.00
TONGUES, exp. #1 mixed, Swiss cut, IW				
TONGUES, #2 mixed Swiss cut, IW				
TONGUES, exp. #2 mixed, Swiss cut, IW				
TONGUE Trimmings	1.5	34.00	35.00	34.67
TRIPAS	0.2		162.73	162.73
TRIBE, bleached, scalded, edible	20.7	96.00	120.00	110.52
TRIBE, blchd, scld/w honeycomb				
TRIBE, bleached, scalded, edible exp	2.0		118.00	118.00
TRIBE, unbleached, scalded, edible	2.0		262.00	262.00
TRIBE, honeycomb bleached				
TRIBE, honeycomb unbleached				
TRIBE, omasum unbleached	0.4		350.00	350.00
WEASAND MEAT				