National Weekly Boxed Beef Cutout And Boxed Beef Cuts - Negotiated Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

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Based on 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.

	Choice 600-900	Select 600-900
Weekly Composite Primal Values		
Primal Rib	672.39	577.77
Primal Chuck	334.87	326.84
Primal Round	295.67	297.37
Primal Loin	457.02	421.83
Primal Brisket	292.58	287.50
Primal Short Plate	224.30	224.30
Primal Flank	158.00	164.25

Weekly Cutout Value Summary

Date	Choice	Select	Trim	Grinds	Total	Choice 600-900	Select 600-900
10/16	103	5	15	11	135	372.31	353.05
10/15	72	13	7	9	101	373.98	352.62
10/14	60	13	8	25	107	376.50	358.47
10/13	90	12	6	10	117	375.15	353.67
10/12	46	11	7	16	80	375.56	354.13
Weekly Average						374.70	354.39
Change From Prior Week						-1.50	-0.64
Choice/Select Spread:						20.31	

Total Load Count (Cuts, Trimmings, Grinds): 541

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	372.32 loads	14,892,761 pounds
Select Cuts	54.31 loads	2,172,259 pounds
Trimmings	43.68 loads	1,747,114 pounds
Ground Beef	70.94 loads	2,837,713 pounds

Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

IMPS / FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	114	1,241,121	1,359.00 - 1,520.00	1,385.06
112A	3	Rib, ribeye, bnls, light	21	31,499	1,592.00 - 1,719.00	1,650.79
112A	3	Rib, ribeye, bnls, heavy	98	362,726	1,506.00 - 1,702.32	1,530.82
113C	1	Chuck, semi-bnls, neck/off	13	112,336	487.00 - 530.00	513.11
114	1	Chuck, shoulder clod	18	132,957	397.00 - 430.00	414.78
114A	3	Chuck, shoulder clod, trmd	114	861,721	410.68 - 464.00	425.68
114D	3	Chuck, clod, top blade	54	172,735	545.00 - 714.00	574.88
114E	3	Chuck, clod, arm roast	41	229,686	472.00 - 540.70	488.43
114F	5	Chuck, clod tender	57	59,053	740.00 - 900.00	808.06
116A	3	Chuck, roll, lxl, neck/off	168	992,539	464.88 - 709.00	581.57
116B	1	Chuck, chuck tender	94	405,051	376.00 - 497.00	402.81
916A	3	Chuck, roll, retail ready	46	467,164	611.00 - 665.00	640.33
116G	4	Chuck, flap	68	235,748	750.00 - 955.00	789.12
120	1	Brisket, deckle-off, bnls	156	1,057,849	400.00 - 502.70	413.05
120A	3	Brisket, point/off, bnls	25	28,267	718.94 - 791.00	741.41
123A	3	Short Plate, short rib	90	157,331	590.05 - 790.00	726.28
130	4	Chuck, short rib	95	213,309	542.00 - 640.00	596.32
160	1	Round, bone-in	7	6,416	442.25 - 515.00	497.05
161	1	Round, boneless	3	1,375	454.00 - 457.25	456.17
167A	4	Round, knuckle, peeled	166	787,372	344.00 - 480.70	382.55
168	1	Round, top inside round	10	37,692	371.12 - 405.00	378.46
168	3	Round, top inside round	150	873,403	345.00 - 424.25	371.42
169	5	Round, top inside, denuded	57	191,788	412.00 - 495.95	437.08
169A	5	Round, top inside, cap off	29	413,741	462.76 - 584.57	515.94
	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck	18	24,953	379.27 - 436.00	389.97
171B	3	Round, outside round	103	650,597	365.00 - 438.00	384.23
171C	3	Round, eye of round	167	424,708	378.50 - 455.00	400.76
174	3	Loin, short loin, 0x1	70	367,074	802.00 - 980.00	826.09
175	3	Loin, strip loin, 1x1	15	166,267	752.00 - 882.32	797.20
	1	Loin, strip loin bnls. 1x1			-	
180	3	Loin, strip, bnls, 0x1	177	824,799	865.00 - 1,050.00	956.81

184	1	Loin, top butt, bnls, heavy	7	4,682	485.00 - 530.00	515.95
184	3	Loin, top butt, boneless	78	494,826	458.00 - 551.00	487.64
184B	3	Loin, top butt, CC	39	181,614	547.00 - 720.50	667.47
185A	4	Loin, bottom sirloin, flap	79	419,170	694.62 - 855.00	720.89
185B	1	Loin, ball-tip, bnls, heavy	58	124,596	500.00 - 579.00	548.91
185C	1	Loin, sirloin, tri-tip	53	332,552	430.00 - 525.00	452.73
185D	4	Loin, sirloin, tri-tip, pld	45	84,462	650.00 - 781.00	685.37
189A	4	Loin, tndrloin, trmd, heavy	143	428,726	1,580.50 - 1,936.00	1,645.06
191A	4	Loin, butt tender, trimmed	33	46,803	1,477.00 - 1,774.00	1,618.50
193	4	Flank, flank steak	112	376,271	579.62 - 707.00	614.61

Select Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

IMPS / FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	18	64,597	1,029.00 - 1,212.00	1,158.08
112A	3	Rib, ribeye, bnls, light	8	11,589	1,159.25 - 1,250.00	1,198.90
112A	3	Rib, ribeye, bnls, heavy	42	26,032	1,180.00 - 1,500.00	1,237.33
113C	1	Chuck, semi-bnls, neck/off			-	
114	1	Chuck, shoulder clod	12	53,292	400.00 - 436.00	403.95
114A	3	Chuck, shoulder clod, trmd	22	102,824	418.00 - 444.70	426.42
114D	3	Chuck, clod, top blade			-	
114E	3	Chuck, clod, arm roast	0	0	0.00 - 0.00	0.00
114F	5	Chuck, clod tender	6	13,054	715.00 - 759.70	725.10
116A	3	Chuck, roll, lxl, neck/off	46	124,629	464.88 - 670.60	553.28
116B	1	Chuck, chuck tender	11	45,877	365.00 - 476.50	381.94
916A	3	Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4	Chuck, flap	27	49,873	690.00 - 825.70	770.50
120	1	Brisket, deckle-off, bnls	22	131,649	390.00 - 450.25	413.19
120A	3	Brisket, point/off, bnls			-	
123A	3	Short Plate, short rib	20	70,451	619.00 - 755.25	684.86
130	4	Chuck, short rib	13	17,624	517.00 - 639.00	551.63
160	1	Round, bone-in	0	0	0.00 - 0.00	0.00
161	1	Round, boneless	0	0	0.00 - 0.00	0.00
167A	4	Round, knuckle, peeled	14	30,493	374.00 - 460.00	411.21
168	1	Round, top inside round	5	10,147	352.58 - 410.00	364.95
168	3	Round, top inside round	25	173,133	345.00 - 424.00	364.35

169	5	Round, top inside, denuded	3	1,456	475.10 - 501.00	482.82
169A	5	Round, top inside, cap off			-	
	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck	7	4,133	375.00 - 405.70	381.21
171B	3	Round, outside round	38	115,886	360.57 - 424.70	377.66
171C	3	Round, eye of round	24	64,620	383.00 - 440.00	397.88
174	3	Loin, short loin, 0x1	18	69,700	700.00 - 825.00	740.20
175	3	Loin, strip loin, 1x1	5	69,859	577.07 - 635.00	597.25
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1	41	176,990	750.00 - 855.70	766.95
184	1	Loin, top butt, bnls, heavy	8	4,084	479.00 - 500.01	482.43
184	3	Loin, top butt, boneless	22	63,444	478.53 - 521.50	492.80
184B	3	Loin, top butt, CC			-	
185A	4	Loin, bottom sirloin, flap	38	126,739	655.00 - 780.00	676.90
185B	1	Loin, ball-tip, bnls, heavy	12	12,078	502.00 - 574.00	526.56
185C	1	Loin, sirloin, tri-tip	11	18,565	470.00 - 515.00	480.07
185D	4	Loin, sirloin, tri-tip, pld			-	
189A	4	Loin, tndrloin, trmd, heavy	34	60,891	1,535.00 - 1,677.00	1,561.38
191A	4	Loin, butt tender, trimmed	20	15,792	1,475.00 - 1,629.25	1,513.35
193	4	Flank, flank steak	7	24,682	614.00 - 685.00	672.17

Choice, Select & Ungraded Cuts, Fat Limitations 1-6 (IM) = Individual Muscle				
121D 4 Plate, Inside Skirt	100	361,144	638.42 - 755.70	673.15
121C 4 Plate, Outside Skirt	89	296,511	701.00 - 1,100.00	818.46
121E 6 Plate, Outside Skirt, pld	20	19,718	1,294.85 - 1,500.00	1,365.14
4 Cap and Wedge Meat	85	307,197	424.00 - 515.00	466.21
4 Pectoral Meat	106	289,356	435.00 - 510.00	455.56

GB - Steer/Heifer Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Ground Beef 73%	41	259,768	235.00 - 334.25	259.67
Ground Beef 75%	13	60,920	297.00 - 363.00	313.77
Ground Beef 81%	136	1,193,715	315.00 - 390.00	341.54
Ground Beef 85%	49	643,542	397.00 - 461.00	405.32
Ground Beef 90%	6	70,846	434.00 - 511.75	481.55
Ground Beef 93%	19	105,019	504.00 - 534.50	517.88
Ground Beef Chuck	21	127,194	360.19 - 426.00	378.10
Ground Beef Round	4	2,115	433.00 - 450.00	442.08

Ground Beef Sirloin			-	
Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Blended Ground Beef 73%	14	137,080	247.00 - 271.50	252.31
Blended Ground Beef 75%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 81%	14	57,580	337.50 - 389.50	351.32
Blended Ground Beef 85%	11	39,660	414.00 - 441.00	428.28
Blended Ground Beef 90%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 93%	9	72,840	512.00 - 527.00	520.82
Blended Ground Beef Chuck	10	63,800	359.00 - 396.75	382.65
Blended Ground Beef Round	0	0	0.00 - 0.00	0.00
Blended Ground Beef Sirloin	0	0	0.00 - 0.00	0.00
Beef Trimmings - Steer/Heifer Source - Fresh Combos & Frozen Boxed				
Fresh 50% lean trimmings	69	1,747,114	65.96 - 114.75	89.06
Frozen 50% lean trimmings	0	0	0.00 - 0.00	0.00

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"