

LM_XB452

Des Moines, IA

Mon, Jan 22, 2018

USDA Market News

NATIONAL WEEKLY BOXED BEEF CUTS FOR BRANDED PRODUCT - Negotiated Sales

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

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

Upper 2/3 Choice	206.88 Loads	8,275,263 Pounds
Lower 1/3 Choice	45.53 Loads	1,821,069 Pounds
Branded Select	13.25 Loads	530,182 Pounds

Upper 2/3 Choice Items Cuts, Fat Limitations (IM) = Individual Muscle							
IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price	Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	61	90,701	591.76	760.00	652.85
112A	3	Rib, ribeye, bnls, light	31	138,055	670.00	782.87	715.36
112A	3	Rib, ribeye, bnls, heavy	89	270,035	638.00	834.58	688.42
114	1	Chuck, shoulder clod	6	15,076	200.00	215.00	204.87
114A	3	Chuck, shoulder clod, trmd	68	518,146	207.00	232.00	217.52
114D	3	Chuck, clod, top blade	15	55,268	324.00	367.00	333.82
114E	3	Chuck, clod, arm roast					
114F	5	Chuck, clod tender (IM)	25	27,532	472.50	527.30	500.65
116A	3	Chuck, roll, 1x1, neck/off	84	460,521	272.30	331.75	295.47
116B	1	Chuck, chuck tender (IM)	38	100,274	225.64	262.00	240.82
120	1	Brisket, deckle-off, bnls	54	432,355	231.00	281.00	247.25
120A	3	Brisket, point/off, bnls	15	28,048	432.00	508.25	449.61
123A	3	Short Plate, short rib	35	62,191	456.00	609.50	546.19
130	4	Chuck, short rib	15	14,028	375.85	412.25	392.16
167A	4	Round, knuckle, peeled	78	365,490	229.00	281.75	245.14
168	1	Round, top inside round	26	121,646	197.00	225.00	202.02
168	3	Round, top inside round	110	1,452,511	200.00	234.25	204.16
169	5	Round, top inside, denuded	34	35,193	241.00	270.00	252.15
	3	Round, top inside, side off					
170	1	Round, bottom gooseneck					
171B	3	Round, outside round	81	569,169	215.77	270.87	234.57
171C	3	Round, eye of round (IM)	73	452,106	225.00	266.75	242.95
174	3	Loin, short loin, 0x1	65	206,293	510.17	605.25	527.53
175	3	Loin, strip loin, 1x1	15	345,963	435.41	517.75	440.85
	1	Loin, strip loin bnls. 1x1	6	3,504	510.55	560.00	543.69
180	3	Loin, strip, bnls, 0x1	90	326,827	523.31	677.58	552.07
184	1	Loin, top butt, bnls, heavy	12	15,865	342.00	365.00	350.23
184	3	Loin, top butt, boneless	59	219,771	317.42	404.45	354.74
185A	4	Loin, bottom sirloin, flap	49	306,469	439.53	558.50	466.52
185B	1	Loin, ball-tip, bnls, heavy	53	173,199	223.35	269.00	237.79
185C	1	Loin, sirloin, tri-tip (IM)	12	42,371	307.00	353.50	312.83
185D	4	Loin, tri-tip, pld (IM)	17	13,662	402.84	479.00	438.29
189A	4	Loin, tndrloin, trmd, heavy	75	309,298	941.00	1189.00	992.92
191A	4	Loin, butt tender, trimmed	11	13,946	924.00	1140.25	998.96
193	4	Flank, flank steak (IM)	53	181,140	439.00	506.50	463.08
121D	4	Plate, Inside Skirt (IM)	17	92,636	375.48	420.00	377.81
121C	4	Plate, Outside Skirt (IM)	18	86,851	461.00	624.75	533.42
121E	6	Outside Skirt, pld (IM)					
		Cap, Wedge Meat & (IM) Lean	30	147,476	236.00	264.00	242.91
		Pectoral Meat	25	107,711	250.00	287.50	260.20
		Ground Chuck 80%	26	138,152	203.00	264.85	220.56

Ground Round 85%		8	31,862	275.00	295.61	282.21
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E	1 Rib, ribeye, lip-on, bn-in	12	6,543	589.00	661.00	610.86
112A	3 Rib, ribeye, bnls, light					
112A	3 Rib, ribeye, bnls, heavy	41	137,330	629.00	781.80	646.82
114A	3 Chuck, shoulder clod, trmd	41	249,077	203.00	230.00	211.95
116A	3 Chuck, roll, lxl, neck/off	36	91,172	285.00	311.30	296.38
116B	1 Chuck, chuck tender (IM)	8	22,371	232.80	245.00	237.52
120	1 Brisket, deckle-off, bnls	24	151,786	230.00	285.00	257.66
120A	3 Brisket, point/off, bnls	5	3,513	454.00	499.43	481.32
167A	4 Round, knuckle, peeled	37	92,067	227.00	266.48	242.15
168	3 Round, top inside round	37	224,527	197.00	228.79	204.34
169	5 Round, top inside, denuded	7	11,040	241.00	267.53	246.75
171B	3 Round, outside round	36	182,599	215.77	269.00	238.53
171C	3 Round, eye of round (IM)	35	81,354	230.00	262.75	246.89
174	3 Loin, short loin, 0x1	28	185,109	461.00	520.00	469.55
180	3 Loin, strip, bnls, 0x1	39	204,297	502.00	614.80	524.52
184	3 Loin, top butt, boneless	14	10,063	360.00	376.00	364.17
185A	4 Loin, bottom sirloin, flap	7	41,698	458.84	478.00	470.63
185B	1 Loin, ball-tip, bnls, heavy	10	24,707	225.55	255.54	236.93
185C	1 Loin, sirloin, tri-tip (IM)	3	1,565	299.15	341.30	312.88
189A	4 Loin, tndrloin, trmd, heavy	25	73,680	924.00	1095.58	965.21
193	4 Flank, flank steak (IM)	19	18,423	461.55	480.00	467.65

Branded Select Items, Fat Limitations 1-6		8	31,862	275.00	295.61	282.21
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average	
109E	1 Rib, ribeye, lip-on, bn-in					
112A	3 Rib, ribeye, bnls, light					
112A	3 Rib, ribeye, bnls, heavy	17	40,571	605.00	625.00	615.35
114A	3 Chuck, shoulder clod, trmd	11	55,041	206.00	242.25	214.89
116A	3 Chuck, roll, lxl, neck/off	21	65,133	285.00	327.25	296.23
120	1 Brisket, deckle-off, bnls	7	11,278	229.25	296.00	264.79
167A	4 Round, knuckle, peeled	19	95,851	237.00	282.00	240.75
168	3 Round, top inside round	17	60,125	202.25	232.25	212.62
171B	3 Round, outside round	13	38,141	231.00	255.00	243.15
171C	3 Round, eye of round (IM)	16	39,096	230.00	276.25	242.45
174	3 Loin, short loin, 0x1	7	26,638	430.00	484.72	462.22
180	3 Loin, strip, bnls, 0x1	6	52,547	440.00	471.00	445.01
184	3 Loin, top butt, boneless	17	20,937	320.00	362.00	344.33

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.

Source: USDA Livestock, Poultry & Grain Market News Division, Des Moines, IA
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