

# WEEKLY NATIONAL CARLOT MEAT REPORT

**USDA, AMS**  
**Livestock, Poultry & Seed Division**  
**Livestock, Poultry & Grain Market News**  
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WEEK ENDED: March 2, 2019

VOLUME 21, NO. 008

**WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION**

		CAITTE	CALVES	HOGS	SHEEP
MONDAY	2/25(Est)	114,000	2,000	361,000	8,000
TUESDAY	2/26(Est)	118,000	2,000	473,000	8,000
WEDNESDAY	2/27(Est)	119,000	3,000	476,000	7,000
THURSDAY	2/28(Est)	118,000	3,000	476,000	7,000
FRIDAY	3/1(Est)	115,000	2,000	471,000	7,000
SATURDAY	3/2(Est)	19,000		192,000	1,000
TOTAL FOR THE WEEK :		603,000	12,000	2,449,000	38,000
CHANGE FROM PREV WK:		26,000		-45,000	-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.

\*\*\*This report will have a new format starting 03-18-19\*\*\*

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.

		CHOICE 600-900	SELECT 600-900
<b>WEEKLY COMPOSITE PRIMAL VALUES</b>			
BP#	Primal Rib	366.22	337.96
	Primal Chuck	173.27	173.79
	Primal Round	178.69	179.62
	Primal Loin	294.30	283.17
	Primal Brisket	187.71	186.36
	Primal Short Plate	158.81	158.81
	Primal Flank	116.26	114.41
<b>WEEKLY CUTOUT VALUE SUMMARY</b>			
	<b>Date</b>	<b>Choice</b>	<b>Select</b>
		<b>600-900</b>	<b>600-900</b>
	03/01	221.29	216.79
	02/28	219.95	215.27
	02/27	219.46	212.79
	02/26	219.67	213.73
	02/25	219.55	214.57
U78	WEEKLY AVERAGE	219.98	214.63
	CHANGE FROM PRIOR WEEK	2.26	2.27

CHOICE/SELECT SPREAD: 5.35

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): 556

**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	307.36	loads	12,294,313	pounds
Select Cuts	98.70	loads	3,947,972	pounds
Trimmings	39.08	loads	1,563,129	pounds
Ground Beef	111.11	loads	4,444,449	pounds

	Choice Cuts, Fat Limitations 1-6 IMPS/FL	Sub-Primal	# of Trades	(IM) = Individual Muscle		
				Total Pounds	Price Range	Weighted Average
U1	109E	1 Rib, ribeye, lip-on, bn-in	75	240,565	680.00	695.12
U2	112A	3 Rib, ribeye, bnls, light	55	269,255	765.00	784.13
U16	112A	3 Rib, ribeye, bnls, heavy	154	213,127	756.50	786.52
	113C	1 Chuck, semi-bnls, neck/off	35	173,156	230.14	233.80
U3	114	1 Chuck, shoulder clod	42	151,494	200.00	207.07
U81	114A	3 Chuck, shoulder clod, trmd	88	576,240	211.00	218.20
U18	114D	3 Chuck, clod, top blade	23	53,473	349.17	361.44
U19	114E	3 Chuck, clod, arm roast	38	50,833	281.72	290.88
U20	114F	5 Chuck, clod tender (IM)	35	36,674	473.75	489.75
U80	116A	3 Chuck, roll, lxl, neck/off	180	834,884	265.56	272.59
U36	116B	1 Chuck, chuck tender (IM)	99	233,535	231.93	242.06
U5		3 Chuck roll, retail ready	14	100,895	281.62	289.37
	116G	4 Chuck, flap (IM)	50	65,583	510.84	543.10
U7	120	1 Brisket, deckle-off, bnls	210	1,214,630	255.00	266.66
U82	120A	3 Brisket, point/off, bnls	36	22,014	444.30	463.08
U9	123A	3 Short Plate, short rib	82	123,655	499.49	559.25
	130	4 Chuck, short rib	113	177,999	300.71	342.30
	160	1 Round, bone-in	14	7,889	205.50	211.65
U11	161	1 Round, boneless	10	5,320	219.00	219.59
U12	167A	4 Round, knuckle, peeled	208	670,530	242.00	255.78
U13	168	1 Round, top inside round	95	633,757	204.42	211.37
U84	168	3 Round, top inside round	113	980,289	212.00	217.84
U90	169	5 Round, top inside, denuded	54	228,571	243.25	251.32
	169A	5 Round, top inside, cap off	29	113,386	281.30	306.27
		3 Round, top inside, side off	6	55,345	212.36	232.05
U14	170	1 Round, bottom gooseneck	17	11,079	199.65	216.59
U31	171B	3 Round, outside round	145	571,763	220.00	235.50
U15	171C	3 Round, eye of round (IM)	174	501,914	234.00	270.16
U88	174	3 Loin, short loin, 0xl	64	620,781	529.76	539.15
	175	3 Loin, strip loin, lxl	15	101,607	472.14	523.43
U32		1 Loin, strip loin bnls. lxl	10	8,111	505.00	532.11
U87	180	3 Loin, strip, bnls, 0xl	178	457,186	555.00	605.57
U22	184	1 Loin, top butt, bnls, heavy	15	22,963	317.04	338.91
U89	184	3 Loin, top butt, boneless	143	556,760	340.00	347.46
	184B	3 Loin, top butt, CC (IM)	30	302,481	469.16	477.92
U29	185A	4 Loin, bottom sirloin, flap	87	295,510	493.95	515.23
U34	185B	1 Loin, ball-tip, bnls, heavy	53	167,068	244.31	273.47
U27	185C	1 Loin, sirloin, tri-tip (IM)	36	92,588	302.73	322.86
	185D	4 Loin, tri-tip, pld (IM)	46	48,895	432.00	473.65
U28	189A	4 Loin, tndrloin, trmd, heavy	140	447,115	984.54	1003.39
U86	191A	4 Loin, butt tender, trimmed	23	59,050	876.57	903.30
U21	193	4 Flank, flank steak (IM)	72	109,663	485.53	506.78

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	23	27,198	614.55	666.00	626.36
U2	112A	3 Rib, ribeye, bnls, light	34	230,857	680.00	740.00	691.61
U16	112A	3 Rib, ribeye, bnls, heavy	63	80,636	697.00	745.00	717.62
	113C	1 Chuck, semi-bnls, neck/off	6	6,147	230.00	239.50	232.21
U3	114	1 Chuck, shoulder clod	5	10,993	201.75	218.02	206.41
U81	114A	3 Chuck, shoulder clod, trmd	13	27,918	212.01	234.25	229.27
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	18	13,855	460.00	490.49	474.02
U80	116A	3 Chuck, roll, lxl, neck/off	60	309,083	265.00	293.00	272.50
U36	116B	1 Chuck, chuck tender (IM)	24	56,080	234.70	253.00	243.35
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	34	53,656	475.84	548.65	483.90
U7	120	1 Brisket, deckle-off, bnls	42	229,087	251.54	286.50	264.02
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	23	64,134	480.00	566.00	501.17
	130	4 Chuck, short rib	25	285,435	300.71	373.00	306.26
	160	1 Round, bone-in					
U11	161	1 Round, boneless					
U12	167A	4 Round, knuckle, peeled	29	29,820	249.00	281.50	258.52
U13	168	1 Round, top inside round	27	96,314	210.04	226.22	214.98
U84	168	3 Round, top inside round	53	302,663	209.91	237.00	215.32
U90	169	5 Round, top inside, denuded	4	20,855	246.00	280.72	271.38
	169A	5 Round, top inside, cap off	3	12,250	281.30	304.00	283.58
		3 Round, top inside, side off	0	0			
U14	170	1 Round, bottom gooseneck	15	80,381	190.00	209.25	197.89
U31	171B	3 Round, outside round	22	56,269	222.00	250.25	238.09
U15	171C	3 Round, eye of round (IM)	43	69,282	268.85	293.00	279.09
U88	174	3 Loin, short loin, 0x1	59	172,693	489.49	550.00	520.92
	175	3 Loin, strip loin, lxl	0	0			
U32		1 Loin, strip loin bnls. lxl					
U87	180	3 Loin, strip, bnls, 0x1	63	177,519	505.00	576.66	533.43
U22	184	1 Loin, top butt, bnls, heavy	37	22,832	335.00	359.82	340.74
U89	184	3 Loin, top butt, boneless	28	54,077	349.00	375.00	360.09
	184B	3 Loin, top butt, CC (IM)	0	0			
U29	185A	4 Loin, bottom sirloin, flap	25	176,566	477.00	545.00	484.38
U34	185B	1 Loin, ball-tip, bnls, heavy	19	47,427	257.05	291.00	266.75
U27	185C	1 Loin, sirloin, tri-tip (IM)	16	72,256	280.00	310.77	294.84
	185D	4 Loin, tri-tip, pld (IM)	9	14,634	365.00	419.08	409.57
U28	189A	4 Loin, tndrloin, trmd, heavy	48	341,379	979.54	1096.00	983.74
U86	191A	4 Loin, butt tender, trimmed	10	23,154	925.00	1013.88	951.36
U21	193	4 Flank, flank steak (IM)	20	29,607	490.00	515.00	494.06

**CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle**

U8	124	4 Rib, Back Ribs, Frozen	29	130,825	125.00	179.50	135.84
	121D	4 Plate, Inside Skirt (IM)	79	535,195	439.48	539.15	452.74
	121C	4 Plate, Outside Skirt (IM)	83	85,975	628.00	766.00	705.37
	121E	6 Outside Skirt, pld (IM)	27	37,292	916.02	1065.00	945.35
U35		Cap, Wedge Meat & (IM) Lean	120	423,031	293.00	334.58	305.69
		Pectoral Meat	86	216,567	300.00	343.00	319.50

**GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind**

U25		Ground Beef 73%	89	579,847	152.00	180.75	159.81
		Ground Beef 75%	9	116,660	161.00	180.95	167.88
U26		Ground Beef 81%	190	1,071,965	169.00	197.60	177.87
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	34	146,624	290.00	307.50	301.01
U30		Ground Beef Chuck 80%	47	301,497	159.31	205.00	188.89
U33		Ground Beef Round 85%	21	49,938	245.00	260.20	252.55
U37		Ground Beef Sirloin 90%	6	9,231	300.00	301.00	300.05

**BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind**

		Blended Ground Beef 73%					
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	72	1,349,564	169.23	195.67	176.12
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	6	20,680	292.95	307.76	294.00
		Blended Ground Beef Chuck 80%	8	99,240	178.23	200.00	191.89
		Blended Ground Beef Round 85%	5	13,200	246.11	255.00	247.56
		Blended Ground Beef Sirloin 90%					

**BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed**

		Fresh 50% lean trimmings	61	1,563,129	67.00	76.75	70.52
		Frozen 50% lean trimmings	0	0			

**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 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 3.26 per cwt live, down -0.03 when compared to the previous week's value. Dressed equivalent basis (74% dress): 4.41 (1) Typical slaughter hog weighs 270 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis -		Dollars/Cwt				
BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Wtd	Chng	Simple
U59		CHEEK MEAT trimmed				65.00
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic	1.0	31.00		31.00
		single slashed, export				
		multi slashed, export				
U53	C29	whole, export				
	C28	KIDNEYS, small box, export				
		LIVERS, large box, domestic				
		SALIVARY GLANDS,				
		SNOUTS, partial lean				
		partial lean w/mask				
		STOMACHS, scalded, small box	4.0	70.75		75.33
		scalded, small box, export				
		TONGUES,				
		green, bnls, small box				
		green, bnls, tip-on exp				
		scalded & scraped				
UTERI						
---- PORK SKINS FRESH IN COMBO - MPR FOB PLANT POINT ----						
QUARTERLY CONTRACTS: January 28, 2019						
		Skins - Domestic			Avg Price	
		Loin Skins, combo			27.51	
		Butt Skins, thick, combo			18.50	
		Butt Skins, thin, combo			23.00	
		Picnic Skins, combo			12.22	
		Ham Skins, combo			19.30	
		Belly Skins, combo			25.53	
		Jowl Skins, combo			11.52	
		Mixed Skins, combo			36.10	

TALLOW & PROTEIN  
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	59.0	21.27	-0.43	21.45
Yellow grease (truck)	6.0	20.00		20.00
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				26.00
Renderer bleachable <.15%	4.0	27.00		27.00
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	6.0	33.00		33.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic				250.00
Ruminant Panhandle, Domestic				225.00
PORK Meat/Bnmeal, 50% pro/ton				
Central				
ECB				255.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton	1.0	600.00		600.00
Central				650.00
ECB				

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Thu, Feb 28, 2019  
This report includes Volume, Weighted Average Carcass Weight, & Base Cost  
Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
02/28/19	93,496	213.91		47.98	49.80	51.51
02/27/19	100,889	213.46		48.49	50.31	52.03
02/26/19	92,562	211.13		48.81	50.60	52.29
02/25/19	67,800	212.58		49.29	51.04	52.67
02/22/19	117,874	214.51		49.17	51.03	52.79
02/21/19	90,718	213.34		49.57	51.40	53.13

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST  
For Week Ended:

02/22/19	473,313	213.25		49.85	51.67	53.39
02/01/19	446,987	213.99		53.60	55.42	57.14
03/02/18	434,700	216.64		63.50	65.42	67.29

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST  
For: January 2019

2,130,904	214.22		52.90	54.73	56.47
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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.

