

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: June 1, 2019

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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	5/27	3,000		2,000	
TUESDAY (Est)	5/28	121,000	2,000	479,000	9,000
WEDNESDAY (Est)	5/29	122,000	2,000	459,000	9,000
THURSDAY (Est)	5/30	122,000	2,000	468,000	8,000
FRIDAY (Est)	5/31	121,000	2,000	471,000	7,000
SATURDAY (Est)	6/1	93,000		249,000	1,000
TOTAL FOR THE WEEK:		582,000	8,000	2,128,000	34,000
CHANGE FROM PREV WK:		-59,000	-2,000	-197,000	-10,000

(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						359.03	330.47
	Primal Chuck						175.94	171.28
	Primal Round						168.53	169.33
	Primal Loin						307.57	269.83
	Primal Brisket						230.29	205.24
	Primal Short Plate						164.17	164.17
	Primal Flank						128.40	115.50
WEEKLY CUTOUT VALUE SUMMARY						CHOICE	SELECT	
						600-900	600-900	
Date	Choice	Select	Trim	Grinds	Total			
05/31	55	31	9	16		223.21	207.69	
05/30	77	25	16	35		223.58	208.87	
05/29	71	45	9	18		223.53	209.99	
05/28	49	22	22	14		223.29	210.45	
05/27	19							
U78	WEEKLY AVERAGE						223.40	209.25
	CHANGE FROM PRIOR WEEK						2.76	2.17
	CHOICE/SELECT SPREAD:						14.15	

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):

514

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	251.96	loads	10,078,365	pounds
Select Cuts	123.61	loads	4,944,292	pounds
Trimmings	55.56	loads	2,222,275	pounds
Ground Beef	83.15	loads	3,326,130	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	95	668,893	650.00	710.25
U2	112A	3 Rib, ribeye, bnls, light	69	561,624	740.00	825.00
U16	112A	3 Rib, ribeye, bnls, heavy	121	125,580	740.00	819.54
	113C	1 Chuck, semi-bnls, neck/off	17	136,865	209.84	235.00
U3	114	1 Chuck, shoulder clod	25	100,520	208.00	230.32
U81	114A	3 Chuck, shoulder clod, trmd	52	227,768	220.33	255.00
U18	114D	3 Chuck, clod, top blade	21	36,118	336.69	380.00
U19	114E	3 Chuck, clod, arm roast	40	58,896	250.00	266.50
U20	114F	5 Chuck, clod tender (IM)	34	38,152	337.02	388.00
U80	116A	3 Chuck, roll, 1x1, neck/off	145	273,614	260.00	285.00
U36	116B	1 Chuck, chuck tender (IM)	63	126,242	217.94	240.00
U5		3 Chuck roll, retail ready	16	154,719	286.34	307.71
	116G	4 Chuck, flap (IM)	45	77,175	509.84	611.75
U7	120	1 Brisket, deckle-off, bnls	130	338,356	273.00	370.74
U82	120A	3 Brisket, point/off, bnls	13	16,145	490.00	573.12
U9	123A	3 Short Plate, short rib	66	78,300	491.19	584.15
	130	4 Chuck, short rib	99	196,714	318.00	380.00
	160	1 Round, bone-in	9	5,460	200.00	205.00
U11	161	1 Round, boneless	11	15,266	203.00	219.25
U12	167A	4 Round, knuckle, peeled	151	278,596	224.36	253.70
U13	168	1 Round, top inside round	84	396,463	199.85	216.92
U84	168	3 Round, top inside round	99	738,429	201.00	237.00
U90	169	5 Round, top inside, denuded	49	216,012	235.00	265.00
	169A	5 Round, top inside, cap off	34	223,782	268.72	303.86
		3 Round, top inside, side off	7	99,811	234.91	254.44
U14	170	1 Round, bottom gooseneck	15	110,681	187.00	211.75
U31	171B	3 Round, outside round	116	426,516	199.36	232.00
U15	171C	3 Round, eye of round (IM)	162	455,081	207.94	242.70
U88	174	3 Loin, short loin, 0x1	55	608,074	582.94	641.96
	175	3 Loin, strip loin, 1x1	16	263,625	567.00	626.09
U32		1 Loin, strip loin bnls, 1x1	11	10,584	619.00	649.00
U87	180	3 Loin, strip, bnls, 0x1	143	420,458	640.00	770.00
U22	184	1 Loin, top butt, bnls, heavy	20	51,753	295.00	334.55
U89	184	3 Loin, top butt, boneless	131	752,393	300.00	347.00
	184B	3 Loin, top butt, CC (IM)	10	85,391	412.00	475.00
U29	185A	4 Loin, bottom sirloin, flap	89	487,230	490.43	560.00
U34	185B	1 Loin, ball-tip, bnls, heavy	40	57,358	275.00	326.41
U27	185C	1 Loin, sirloin, tri-tip (IM)	26	32,618	379.15	450.00
	185D	4 Loin, tri-tip, pld (IM)	28	69,818	580.49	640.00
U28	189A	4 Loin, tndrloin, trmd, heavy	137	325,915	947.26	1067.25
U86	191A	4 Loin, butt tender, trimmed	27	37,127	950.00	1000.09
U21	193	4 Flank, flank steak (IM)	41	53,954	536.25	575.25

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	24	49,268	570.00	639.62	592.45
U2	112A	3 Rib, ribeye, bnls, light	23	80,509	644.00	709.63	667.07
U16	112A	3 Rib, ribeye, bnls, heavy	63	119,139	655.00	741.01	686.68
	113C	1 Chuck, semi-bnls, neck/off	14	67,422	209.84	225.00	212.74
U3	114	1 Chuck, shoulder clod	25	193,491	206.00	224.50	210.29
U81	114A	3 Chuck, shoulder clod, trmd	39	237,422	220.33	240.25	225.76
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	32	53,769	299.56	366.00	309.04
U80	116A	3 Chuck, roll, lxl, neck/off	92	626,274	239.02	283.15	256.56
U36	116B	1 Chuck, chuck tender (IM)	18	21,706	219.45	240.00	226.66
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	34	43,476	465.71	532.70	508.67
U7	120	1 Brisket, deckle-off, bnls	44	579,810	278.68	315.00	286.35
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	16	61,533	481.19	504.02	493.84
	130	4 Chuck, short rib	32	39,278	300.00	351.75	329.98
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	4,829	210.00	215.00	213.66
U12	167A	4 Round, knuckle, peeled	41	92,049	219.45	246.00	233.85
U13	168	1 Round, top inside round	12	15,513	205.00	216.82	212.79
U84	168	3 Round, top inside round	49	407,755	208.00	222.00	212.29
U90	169	5 Round, top inside, denuded	6	26,178	235.00	261.75	238.34
	169A	5 Round, top inside, cap off	3	8,692	279.20	285.00	281.47
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	15	94,463	186.85	210.97	190.75
U31	171B	3 Round, outside round	36	105,970	208.34	229.25	219.49
U15	171C	3 Round, eye of round (IM)	58	167,672	209.17	235.00	219.58
U88	174	3 Loin, short loin, 0x1	24	59,848	482.04	549.63	489.49
	175	3 Loin, strip loin, lxl					
U32		1 Loin, strip loin bnls, lxl					
U87	180	3 Loin, strip, bnls, 0x1	48	77,678	550.00	616.75	567.96
U22	184	1 Loin, top butt, bnls, heavy	15	18,934	275.00	295.01	290.37
U89	184	3 Loin, top butt, boneless	53	174,393	272.70	326.00	289.24
	184B	3 Loin, top butt, CC (IM)	3	81,038	381.00	381.00	381.00
U29	185A	4 Loin, bottom sirloin, flap	28	196,014	465.00	550.00	485.99
U34	185B	1 Loin, ball-tip, bnls, heavy	26	74,924	220.00	300.00	241.68
U27	185C	1 Loin, sirloin, tri-tip (IM)	23	93,563	265.00	365.75	281.56
	185D	4 Loin, tri-tip, pld (IM)	7	10,654	380.00	541.25	431.29
U28	189A	4 Loin, tndrloin, trmd, heavy	44	137,309	850.00	970.00	870.73
U86	191A	4 Loin, butt tender, trimmed	14	39,843	845.00	905.58	863.42
U21	193	4 Flank, flank steak (IM)	23	42,787	448.00	536.29	470.11
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
U8	124	4 Rib, Back Ribs, Frozen	14	23,862	120.95	175.00	148.80
	121D	4 Plate, Inside Skirt (IM)	55	403,610	410.00	474.73	439.39
	121C	4 Plate, Outside Skirt (IM)	69	119,698	648.26	841.75	689.77
	121E	6 Outside Skirt, pld (IM)	32	94,239	802.49	1035.00	834.23
U35		Cap, Wedge Meat & (IM) Lean	102	377,747	274.00	310.30	280.35
		Pectoral Meat	87	419,683	270.49	316.00	281.85
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	64	354,072	160.00	195.75	177.50
		Ground Beef 75%	18	170,320	175.00	200.25	179.89
U26		Ground Beef 81%	177	682,557	187.00	235.00	203.41
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	28	184,230	281.26	315.60	300.15
U30		Ground Beef Chuck 80%	47	325,519	187.01	241.02	201.99
U33		Ground Beef Round 85%	16	53,056	236.26	265.00	248.61
U37		Ground Beef Sirloin 90%	6	8,662	311.00	311.00	311.00
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%	66	1,075,717	190.00	218.00	197.97
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	7	23,500	289.44	310.76	294.73
		Blended Ground Beef Chuck 80%	7	13,360	195.23	217.76	201.86
		Blended Ground Beef Round 85%	3	5,080	246.23	254.00	247.88
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	77	2,222,275	81.00	92.89	86.74
		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"	
<i>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</i>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	(C1)				
	CH 1-3 600-900#	SE 1-3 600-900#			
Values =>	194.63	180.34			
Change =>	0.75	0.53			
Index Reflects the Equivalent of 125,106 head of cattle.					
Carcass Equivalent Values:					
SUPPLY (live):	177.87	163.42			
DEMAND (box):	211.40	197.25			
Current Spread	-33.54	-33.83			
Grading % Brkdown:	82.79%	17.21%			
Weekly Equivalent Values for Outlying Beef Carcass Types					
	Carcass Weights				
	400-500#	500-600#	600-900#	900-1000#	1000#/up
Qty/Yld (1)	-30.71	-17.64		-4.50	-18.00
Prime 1-3	13.93	177.85	190.92	208.56	204.06
Certified	4.94	168.86	181.93	199.57	195.07
Choice 1	3.86	167.78	180.85	198.49	193.99
Select 1	-9.99	153.93	167.00	184.64	180.14
Stdnd 1-3	-28.83	135.09	148.16	165.80	161.30
Prime 4	1.22	165.14	178.21	195.85	191.35
Choice 4	-11.21	152.71	165.78	183.42	178.92

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.27 per cwt down -0.04 from last week and down -1.3 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	72.64 loads	2,905,595 pounds
National	165.64 loads	6,625,416 pounds
East Coast	12.54 loads	501,581 pounds
West Coast	24.90 loads	995,965 pounds

FOB Plant - Central

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	Chemical Lean				
	Fresh 92-94%	6	165,715	230.50	231.50
	Frozen 92-94%				
U6	Fresh 90%	36	1,526,104	222.00	228.00
	Frozen 90%				
U24	Fresh 85%	29	985,083	199.00	206.00
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%	3	128,418	166.71	175.00
	Frozen 73%				
	Fresh 65%	5	100,275	118.00	131.99
	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%	7	207,722	230.50	233.50
	Frozen 92-94%				
	Fresh 90%	61	1,995,286	222.00	228.00
	Frozen 90%				
	Fresh 85%	61	1,761,215	197.50	206.00
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%	3	128,418	166.71	175.00
	Frozen 73%				
	Fresh 65%	17	310,500	116.00	131.99
	Frozen 65%				
	Fresh 50%	77	2,222,275	81.00	92.89
	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%	14	329,473	223.00	228.00
	Frozen 90%				
	Fresh 85%	7	130,101	198.53	205.00
	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
	Chemical Lean				
	Fresh 92-94%				
	Frozen 92-94%				
	Fresh 90%	11	139,709	224.00	226.00
	Frozen 90%				
	Fresh 85%	25	646,031	197.50	202.44
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	12	210,225	116.00	122.00
	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 CUTOUT 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:	\$173.56		
Change from prior day:	\$1.50		
Item	Price	Value	Change
90% lean	223.81	124.98	0.34
100% lean inside round	284.49	6.60	0.04
100% lean, flats and eyes	252.44	5.86	0.11
100% lean, S.P.B.	247.56	12.38	0.16
Chuck Tender	230.72	2.31	0.02
Knuckle	234.86	5.94	0.15
Tenderloin 4-7 lbs.	462.11	2.45	(0.02)
Tenderloin 2-3 lbs.	466.03	3.45	0.61
Ribeye Roll 3-4 lbs.	249.49	2.62	0.07
Ribeye Roll 4-6 lbs.	280.98	2.08	
Ribeye Roll 6-8 lbs.	288.00	2.10	
Flank Steak 8up lbs.	318.14	1.34	0.03
Kidney, Edible	18.57	0.09	
Fat, inedible	18.26	0.42	0.01
Bone	3.90	0.94	(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	23.38 loads	935,312 pounds
Cutter/Canner Cuts	1.48 loads	59,100 pounds
Boner/Breaker/Cutter/Canner	16.67 loads	666,822 pounds
100% Lean Items	29.74 loads	1,189,478 pounds
Frozen Cuts	2.54 loads	101,681 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	13	80,814	300.13	2.76
112	Rib, ribeye roll, 8-10 lbs.	39	59,776	310.71	5.96
112	Rib, ribeye roll, 10-up lbs.	166	216,125	321.77	(13.17)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	18	47,546	417.21	3.85
112A	Rib, ribeye roll-lip-on, 8-up lbs.	9	37,819	401.15	33.49
	Chuck, boneless 85%				
120	Chuck, brisket	21	24,699	248.02	19.53
168	Round, top inside, 10-dn lbs.	9	15,941	217.21	5.63
168	Round, top inside, 10-up lbs.	11	40,980	248.03	32.61
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	23	238,470	293.34	2.57
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	3	5,005	235.54	
171C	Round, eye of round	42	41,472	250.17	(6.69)
	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.	27	39,960	288.43	(29.02)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	14	12,151	249.20	(0.80)
185A	Loin, bottom sirloin butt flap, bnls.	27	74,039	299.49	0.03
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	25	56,265	280.98	(3.27)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round - Combo	16	238,310	282.97	1.25
	Inside round - Boxed	33	64,668	290.12	2.51
	Outside round				
	Eye of round	22	48,668	273.48	6.73
	Flats and eyes - Combo	15	217,673	249.28	3.74
	Flats and eyes - Boxed				
	Striploin	71	280,645	337.05	(14.49)
	S.P.B. - Combo	17	307,480	247.56	3.14
	S.P.B. - Boxed				
BONER/BREAKER & CANNER/CUTTER					
116B	Chuck, chuck tender	27	57,728	230.72	1.44
167A	Round, knuckle, peeled	28	130,524	234.86	5.84
190	Loin, tenderloin, 2-3 lbs.	11	54,639	462.11	(4.45)
190	Loin, tenderloin, 3-4 lbs.	44	98,984	466.44	(28.44)
190	Loin, tenderloin, 4-5 lbs.	113	133,774	537.76	(1.90)
190	Loin, tenderloin, 5-up lbs.	58	45,822	560.15	12.99
193	Flank, flank steak	78	81,052	330.39	7.65
	Flank, rough	45	64,299	261.45	(1.88)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	8	18,798	289.68	(0.04)
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.	3	5,057	328.00	(5.00)
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.	6	32,442	479.81	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	12	15,692	254.89	(6.93)

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT

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 205 lb Pork Carcass, 53-54% lean, 0.65"-0.80" BF last rib

Weekly Estimated Primal Cutout							
Weekly Average Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
5/31/2019	83.74	81.08	100.34	62.29	129.46	77.30	113.65
Change:	-1.12	1.60	-3.28	2.31	-12.54	3.08	-11.36
Total Load Count (Cuts, Trimmings, Processed):			1261.41				

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant
Current Volume - (one load equals 40,000)

Loin	325.22 loads	13,008,876 pounds
Butt	222.55 loads	8,902,013 pounds
Picnic	87.75 loads	3,510,017 pounds
Rib	149.22 loads	5,968,847 pounds
Ham	164.91 loads	6,596,410 pounds
Belly	100.86 loads	4,034,579 pounds
Trimmings	107.66 loads	4,306,232 pounds
Variety	67.34 loads	2,693,785 pounds
Added Ingrid	32.85 loads	1,313,997 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg	
U40	1/4 Trimmed Loin VAC	1,094	94.00	130.00	105.81
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	785	72.20	102.00	77.12
	1/8 Trimmed Loin VAC	1,529	99.50	145.75	110.26
	1/8 Trimmed Loin VAC, FZN	10	69.20	89.00	71.00
	1/8 Trimmed Loin Paper	74	84.50	139.25	115.56
	1/8 Trimmed Loin Paper, FZN	5	95.50	97.50	96.62
	1/8 Trimmed Loin Combo	46	98.90	109.50	100.63
	Bone-in CC, Tender-in Loin VAC	198	135.00	167.00	144.20
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	494	126.00	193.75	141.63
	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	1,505	100.50	150.00	119.44
	Bnls CC Strap-on, FZN	256	87.12	130.40	107.13
U55	Bnls CC Strap-off	1,733	127.00	158.00	140.74
	Bnls CC Strap-off, FZN	30	119.00	191.16	177.29
	Bnls CC Strap-on, 1/2 cut	223	119.00	166.40	130.49
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	259	131.77	167.90	145.17
	Bnls CC Strap-off, 1/2 cut, FZN				
U60	Whole Bnls Strap-on				
	Boneless Sirloin	909	100.90	141.00	115.79
	Boneless Sirloin, FZN	5	79.94	114.00	92.97
	Boneless Sirloin, Combo	149	108.50	122.70	112.40
	Bone-in Sirloin	1,034	60.00	94.26	67.14
	Bone-in Sirloin, FZN	115	45.34	67.15	60.90
	Blade Ends	111	66.28	107.50	82.42
	Blade Ends, FZN				
U41	Tenderloin	292	174.00	235.26	194.43
	Tenderloin, FZN	71	146.46	225.72	163.36
	Tenderloin, 1 pc vac	7	193.99	227.10	207.59
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
U64	Backribs 2.0#/up	1,013	236.07	277.50	257.17
	Backribs 2.0#/up, FZN	32	220.00	240.00	234.51
	Backribs 2.0#/up 1 Pc Vac	184	251.50	306.26	268.84
	Backribs 2.0#/up 1 Pc Vac, FZN	772	67.65	307.33	226.99
	Riblets				
	Riblets, FZN	45	74.55	110.40	98.92
	BUTT				
U42	1/4 Trim Butt VAC	3,681	101.79	134.17	112.27
	1/4 Trim Butt VAC, FZN	92	96.25	131.28	123.22
	1/4 Trim Butt Paper	99	120.50	142.50	128.89
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	282	80.00	122.50	108.13
	1/4 Trim Butt 1 Pc VAC	260	114.50	141.26	127.54
	1/4 Trim Butt 1 Pc VAC, FZN				
	1/8 Trim Butt Vac	141	111.44	146.50	128.60
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	26	131.25	147.00	141.19
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo	10	104.25	106.25	105.25
	1/8 Trim Butt 1 Pc VAC	197	106.79	129.62	110.27
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	62	115.75	135.16	121.20
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	93	120.00	132.00	129.59
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	159	125.91	147.03	135.73
	1/8 Trim Steak Ready Butt Vac, FZN				
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,211	121.00	154.10	131.48
	1/8 Trim Steak Ready Butt 1 Pc Vac, F				
	1/4 Trim Bnls Butt VAC	2,121	118.09	168.00	136.10
	1/4 Trim Bnls Butt VAC, FZN	177	67.65	192.50	120.62
	1/4 Trim Bnls Butt Poly	16	130.50	161.25	144.75
	1/4 Trim Bnls Butt Poly, FZN	72	131.03	149.44	137.70
	1/4 Trim Bnls Butt Combo	133	100.00	140.00	124.37
	1/4 Trim Bnls Butt 1 Pc VAC	19	139.00	175.41	154.58
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	25	205.00	241.50	216.91
	Bnls CT Butt 1 Pc VAC, FZN	6	105.53	220.00	197.07
	PICNIC				
U50	RS Smoker Trim Picnic Combo	27	67.50	85.12	71.92
	SS Smoker Trim Picnic VAC	1,250	68.00	101.00	73.99
	SS Smoker Trim Picnic VAC, FZN				
	SS Smoker Trim Picnic Paper/Poly	83	74.50	104.50	90.38
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	283	62.00	75.00	69.00
	SS Smoker Trim Picnic 1 Pc Vac	344	70.30	105.50	81.05
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,249	121.09	154.50	134.37
	Picnic Cushion Meat Vac, FZN	12	55.34	139.00	120.07
	Picnic Cushion Meat Poly	32	127.25	148.50	136.70
	Picnic Cushion Meat Poly, FZN	55	80.00	137.00	106.04
	Picnic Cushion Meat Combo	171	91.50	131.82	123.76

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,878	116.68	195.50	134.83
	Trmd Sparerib - LGT, FZN	92	125.75	186.30	142.71
	Trmd Sparerib - LGT, Poly	27	143.50	182.50	165.51
	Trmd Sparerib - LGT, Poly, FZN	44	124.00	165.00	138.66
	Trmd Sparerib - LGT Combo	28	117.25	149.00	140.38
	Trmd Sparerib - LGT, 1 PC VAC	26	158.79	182.67	165.06
	Trmd Sparerib - LGT, 1 PC VAC, FZN	112	135.77	135.94	135.83
U45	Trmd Sparerib - MED	1,244	121.68	190.00	145.28
	Trmd Sparerib - MED, FZN	5	150.00	179.58	169.15
	Trmd Sparerib - MED, Poly	50	147.50	198.50	184.94
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo				
	Trmd Sparerib - MED, 1 PC VAC	79	150.00	200.50	158.68
	Trmd Sparerib - MED, 1 PC VAC, FZN	326	159.78	166.16	163.36
U67	St Louis Spareribs, VAC	504	187.48	310.63	242.58
	St Louis Spareribs, VAC, FZN	289	86.00	295.00	207.66
	St Louis Spareribs, POLY	3	244.50	260.50	250.75
	St Louis Spareribs, POLY, FZN	866	86.00	314.05	232.03
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	362	137.48	306.00	179.85
	BBQ Style Spareribs, VAC, FZN	4	140.00	164.35	145.42
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	64	82.50	86.75	85.77
	20-23# Trmd Selected Ham	688	83.75	92.00	86.00
U62	23-27# Trmd Selected Ham	2,477	80.00	96.50	82.13
	17-20 Ham Boxed	81	88.00	110.00	89.03
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	52	80.00	128.50	114.96
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	180	78.75	119.50	104.67
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	18	86.00	115.00	106.95
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed	2	107.50	136.50	128.01
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed	5	110.26	124.00	116.56
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	75	144.00	164.00	148.56
	4 Muscle Ham to Blue	87	127.00	161.00	136.20
	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	61	109.00	140.00	115.09
	Rollout Ham Bnls Boxed	71	120.50	164.25	138.50
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	9	164.50	192.50	183.70
	2pc	8	145.00	180.13	156.92
	2PC Boxed				
	2PC Boxed, FZN				
	Insidess	501	126.71	165.00	144.13
	Outsidess	559	126.71	194.00	143.60
	Knuckles	670	118.00	155.00	132.17
	Lite Butt	23	138.10	155.00	142.38
	Insidess (RED) Combo	336	125.80	204.00	155.81
	Outsidess (RED) Combo	148	125.80	184.18	142.27
	Knuckles (RED) Combo	59	179.00	184.18	180.70
	Lite Butt (RED) Combo				
	Inner Shank	248	104.60	155.00	107.75
	Outer Shank	123	80.10	107.00	96.55
	Insidess Boxed	10	158.00	194.65	165.44
	Outsidess Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	3	123.56	132.14	128.37
	Shanks Bone In	6	86.00	91.00	89.33
	Shanks Bone In Boxed	13	90.00	171.50	124.54
	Shanks Bone In Boxed, FZN	9	87.00	147.00	99.37
BELLY					
	Derind Belly 7-9#				
	Derind Belly 9-13#	374	133.32	183.00	144.51
	Derind Belly 13-17#	2,403	111.22	220.00	127.69
	Derind Belly 17-19#	568	114.75	120.42	117.82
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN	14	139.00	140.00	139.27
	Derind Belly 9-13# Boxed	75	147.00	267.23	237.01
	Derind Belly 9-13# Boxed, FZN	43	105.53	160.00	156.43
	Derind Belly 13-17# Boxed				
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	19	125.50	149.50	134.88
U49	Skin-on Belly 14-16#	21	127.00	145.00	139.38
	Skin-on Belly 16-18#	23	135.00	138.00	135.45
	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	335	171.00	263.05	212.41
	Skin-on Belly 10-12# Boxed, FZN	83	175.50	207.00	198.66
	Skin-on Belly 12-14# Boxed	31	157.35	248.93	193.68
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	25	191.00	223.16	193.66
	Skin On Belly 14-16# Boxed, FZN	10	156.00	196.71	160.40
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	81	50.00	71.78	64.32
	Skinned Boxed	26	74.00	111.50	88.21
	Skinned Boxed, FZN	148	65.00	87.50	67.08
	Skin On Combo	40	35.75	68.36	59.56
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	458	42.70	60.25	49.79
	65% Trim Combo				
U57	72% Trim Combo	637	73.00	112.75	86.08
	85% Trim Combo				
	42% Trim Boxed	28	50.00	85.00	60.83
	42% Trim Boxed, FZN	178	57.00	85.50	60.60
	65% Trim Boxed				
	72% Trim Boxed	80	83.00	118.50	92.73
	72% Trim Boxed, FZN	150	83.00	100.94	94.95
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,190	89.75	116.00	95.24
	Picnic Meat Boxed Cushion Out	246	95.69	137.50	108.32
	Picnic Meat Boxed Cushion Out, FZN	274	95.79	110.00	107.08
	Picnic Meat Combo Cushion In	59	105.41	143.50	112.33
	Picnic Meat Boxed Cushion In	15	108.50	156.75	121.47
	Picnic Meat Boxed Cushion In, FZN	31	105.00	106.00	105.98
	Trim w/Trace Combo	379	28.00	45.00	37.93
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	45	84.00	120.00	108.80
	Blade Meat Boxed	50	98.50	131.33	111.68
	Blade Meat Boxed, FZN	109	108.00	135.94	109.92
	72% Ham Trim Combo	173	74.00	91.18	86.96
	72% Ham Trim Boxed	3	81.65	96.17	88.93
	90% Ham Trim Combo	198	89.00	115.00	109.86
VARIETY					
	Untrimmed Neckbones Gas	28	53.88	68.00	65.41
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	347	37.00	68.33	43.58
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	161	34.00	72.50	50.50
	Trimmed Neckbones Poly, FZN	173	24.00	51.55	32.74
U51	Untrimmed Neckbones Poly	121	39.00	96.26	79.96
	Untrimmed Neckbones Poly, FZN	108	24.00	59.00	28.48
	Trimmed Neckbones Combo	26	25.00	44.50	31.61
	Untrimmed Neckbones Combo	86	8.00	47.00	31.89
	Breast Bones Poly				
	Breast Bones Poly, FZN	167	49.00	71.00	63.17
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	20	85.00	97.50	93.37
	Brisket Bones, Full Cut, 30#, FZN	248	27.00	102.71	88.02
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	268	38.00	91.00	53.37
	Tails, Gas	4	71.20	77.00	76.07
	Tails, Gas, FZN				
	Tails, Combo	36	57.25	70.00	59.67
U54	Front Feet, Poly	46	50.00	261.16	92.41
	Front Feet, Poly, FZN	372	28.00	98.00	46.41
	Front Feet, Combo				
	Front Feet, Gas				
	Front Feet, Gas, FZN				
	Hind Feet, Poly	13	65.00	81.00	72.71
	Hind Feet, Poly, FZN	210	30.00	77.50	41.07
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	9	74.00	89.00	83.18
	Hocks, Picnic, Poly, FZN	98	40.00	71.26	49.38
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	53	39.00	82.00	45.70
	Front Feet, Split, Gas	6	80.75	114.00	86.56
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	25	53.00	96.50	68.31
AI (Added Ingreds)					
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	116	103.50	121.00	107.79
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	13	133.00	150.50	144.24
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	119	117.00	177.00	122.45
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	107	128.00	177.00	140.11
	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	16	139.93	155.90	153.24
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	394	111.25	147.00	117.68
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	20	176.81	215.00	200.03
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	11	191.50	222.00	214.98
	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	2	257.75	305.00	294.44
	AI Backribs 2.0#/up 1 Pc Vac, FZN	2	232.75	317.00	276.49
	AI SS Smoker Trim Picnic VAC	263	62.75	87.00	65.30
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	14	76.50	86.50	84.47
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	25	124.50	165.00	152.02
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	52	102.00	132.00	108.02
	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	16	116.22	130.53	129.17
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT	3	164.00	192.00	179.62
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	62	149.00	168.77	157.70
	AI Trmd Sparerib - MED, FZN				
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN				

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 3.73 per cwt live, up 0.02 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 5.04
 (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	6.0	111.50		111.50
U52	CHITTERLINGS, 10 lb. pail				
	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	1.0	63.00	3.00	61.50
	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				
	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: May 13, 2019					
	Skins - Domestic		Avg Price		
	Loin Skins, combo		25.26		
	Butt Skins, thick, combo		20.51		
	Butt Skins, thin, combo		21.13		
	Picnic Skins, combo		12.33		
	Ham Skins, combo		19.80		
	Belly Skins, combo		24.30		
	Jowl Skins, combo		11.34		
	Mixed Skins, combo		17.75		

TALLOW & PROTEIN
 FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	21.0	25.81	0.42	25.91
Yellow grease (truck)				23.75
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				29.25
Renderer bleachable <.15%				30.00
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				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	13.0	208.85	-1.15	208.75
Ruminant Panhandle, Domestic	8.0	168.13	-11.52	176.88
PORK Meat/Bnmeal, 50% pro/ton				
Central	86.0	189.36	7.36	198.63
ECB				230.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	825.00	25.00	818.75
Panhandle	1.0	800.00		800.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central				
ECB				830.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

Fri, May 31, 2019

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

Date	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%
5/31/2019	130,424	216.90	76.83	78.65	80.40
5/30/2019	75,449	214.58	77.65	79.50	81.27
5/29/2019	74,972	214.60	77.94	79.79	81.56
5/28/2019	67,685	215.04	78.12	79.94	81.68
5/27/2019	9				
5/24/2019	76,054	215.14	78.58	80.42	82.18

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

5/24/2019	382,687	214.19	79.60	81.46	83.23
5/3/2019	400,826	213.72	78.50	80.39	82.22
6/1/2018	346,486	211.91	65.26	67.20	69.10

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: April 2019

1,856,081	213.60	76.07	77.95	79.75
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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	9.0	30.33	-0.67
heavy weights			
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	9.0	20.00	-1.00
heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer			
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 5/24/2019

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	7.80%	15.77%	4.08%	7.36%	10.09%
Choice	69.59%	70.96%	61.85%	71.49%	69.53%
Select	18.89%	8.47%	30.61%	17.72%	14.99%
Other	3.72%	4.81%	3.45%	3.44%	5.39%
	Nebraska	Kansas	Texas		
Prime	8.20%	5.59%	4.08%		
Choice	69.17%	74.29%	61.85%		
Select	17.61%	17.61%	30.61%		
Other	5.02%	2.50%	3.45%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.62%

Percentage of cattle offered under Schedule GLA identified: 66.24%

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 0-15 Days	Change	WEST COAST Wkly Avg 0-15 Days	Change
BULL MEAT:				
95%	240.50	-1.00	239.50	
COW MEAT:				
95%	236.50	-0.50	237.50	
90%	219.00		219.50	
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	207.00			
Beef Trim 80%	198.50			
Beef Trim 75%	188.50			
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
	EAST COAST Wkly Avg 16-45 Days	Change	WEST COAST Wkly Avg 16-45 Days	Change
BULL MEAT:				
95%	240.50	-0.75	240.00	1.50
COW MEAT:				
95%	236.50	-1.00	237.00	2.00
90%	219.50	-0.25	218.50	3.50
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	207.00			
Beef Trim 80%	198.50			
Beef Trim 75%	188.50			

URUGUAY - FOB AND TIS

	0-15 Days	16-45 Days
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: 6/3/2019

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	10.00	26.00	12.50
Choice			0.07
Select	(17.00)	(6.00)	(14.38)
Standard	(41.00)	(10.00)	(30.40)
CAB	2.00	6.00	3.56
All Natural	25.00	50.00	31.60
NHTC	16.00	23.00	20.13
Dairy - Type	(14.00)		(2.67)
Bullock/Stag	(55.00)	(15.00)	(34.55)
Hardbone	(55.00)	(20.00)	(34.27)
Dark Cutter	(55.00)	(20.00)	(35.21)
Over 30 Months	(50.00)		(19.38)

*Cutability Yield Grade, Fat/Inches

1.0-2.0 < .10"	8.00	3.86
2.0-2.5 < .20"	5.00	2.00
2.5-3.0 < .40"	5.00	1.64
3.0-3.5 < .60"		
3.5-4.0 < .80"		
4.0-5.0 < 1.2"	(15.00)	(5.00)
5.0/up > 1.2"	(25.00)	(10.00)

Weight:

400-500 lbs	(40.00)	(30.71)
500-550 lbs	(40.00)	(23.80)
550-600 lbs	(35.00)	(11.47)
600-900 lbs	(35.00)	
900-1000 lbs	(15.00)	(1.00)
1000-1050 lbs	(20.00)	(8.00)
over 1050 lbs	(35.00)	(5.00)

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	395.00	
U70	Foresaddles	86-147 lbs	345.00	
	Forequarters	43-74 lbs	367.50	
	Necks, bone-in	24-28 lbs	292.50	
	Breast	43756.00 lbs	147.50	
	Foreshank	43529.00 lbs	427.50	(10.00)
	Osso Bucco, foreshank	43504.00 lbs	785.00	
	Shoulder, full	65-85 lbs	375.00	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	43595.00 lbs	642.50	
	Chuck, Shoulder Clod	43564.00 lbs	675.00	
	Hotel Racks, 8 rib	15-26 lbs	850.00	
U72	Hotel Racks, 7 rib	14-25 lbs	887.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1350.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1412.50	(12.50)
	Rack, Ribeye	43533.00 lbs	1825.00	
U76	Hindsaddles	89-153 lbs	547.50	
	Hindquarters	45-76 lbs	547.50	
	Loins, regular	18-36 lbs	405.00	
U71	Loins, 4x4, trimmed	18-30 lbs	592.50	(10.00)
	Strip Loins, bnls, 0x0	5-up lbs	1310.00	30.00
	Loin, Short Tenderloin	1-up lbs	1180.00	
U77	Legs, double	68-117 lbs	535.00	(7.50)
	Legs, single	34-59 lbs	542.50	
	Legs, slices, retail		862.50	
	Legs, TBS 4-piece	27-47 lbs	987.50	
	Legs, TBS 3-piece	24-39 lbs	987.50	
U73	Legs, BHS heel-out	27-42 lbs	647.50	
	Legs, Sknd, butt tenderloin	.5-up lbs	1172.50	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1387.50	(25.00)
	Hindshank	43593.00 lbs	600.00	
	Osso Bucco, Hindshank	43504.00 lbs	887.50	37.50
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimmings 75-80% Lean		212.50	
	Bnls Veal Trimmings 80-90% Lean		260.00	
	Hvy Nature Green Hides(per piece)		46.50	

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages		
	Lds	Wtd	Chng
CHEEK MEAT, trmd, 70-75% lean			
export			
FEET, nails off, skin on			
HEAD MEAT, 60-70% lean			
export			
HEARTS, regular, bone out			
regular, bone-out exp			
KIDNEYS, export			
LIPS, unscalded			190.00
LIVERS, selected, 2/box			
selected, 2/box, export			
regular, 2/box			
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			
TRIPLE, scalded, edible			110.00
scalded, edible, export			
scalded, unbleached, export			
honeycomb, bleached			

WEASAND MEAT, BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT

	FRESH	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 7.44 per cwt. up 0.13 when compared to last week.

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

For Week Ended 5/31/2019	Dollars/hundredweight			
Frozen CARLOT/L.C.L. Basis	Lds	Price Range	Wtd Avg	
CHEEK MEAT, Trimmed	2.9	145.00	160.00	152.97
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	5.7	58.00	68.00	61.16
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.3	137.00	142.00	140.08
KIDNEYS, Export	5.1	18.00	22.00	19.45
LIPS, unscalded	1.2	88.00	93.00	88.83
LIVERS, Regular, bulk-pack	1.0		18.00	18.00
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	0.2		19.00	19.00
LIVERS, Regular, 2/box, export	17.9	19.00	31.00	20.89
MELTS,				
OXTAILS, Regular, small box	1.6		326.00	326.00
SALIVARY GLANDS	1.1		28.00	28.00
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW	1.9	315.00	395.00	358.16
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	1.0	317.00	385.00	335.60
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	0.7	327.00	375.00	342.14
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	2.0		24.00	24.00
TRIPAS				
TRIPLE, bleached, scalded, edible	2.0		106.00	106.00
TRIPLE, blchd, scld/w honeycomb				
TRIPLE, bleached, scalded, edible exp				
TRIPLE, unbleached, scalded, edible	3.0	125.00	137.00	129.00
TRIPLE, honeycomb bleached	1.0		155.00	155.00
TRIPLE, honeycomb unbleached				
TRIPLE, omasum unbleached				
WEASAND MEAT				