

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS  
 Livestock and Poultry Program  
 Livestock, Poultry and Grain Market News  
 210 Walnut, Room 767  
 Des Moines, IA 50309-2106



Des Moines, IA Ph# 515-284-4460  
 Fx# 515-284-4231  
 Washington, DC Ph# 202-720-6231  
 Fx# 202-690-3732

WEEK ENDING: August 3, 2019

VOLUME 21, No. 30

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	7/29		119,000	2,000	452,000	9,000
TUESDAY (Est)	7/30		117,000	2,000	470,000	7,000
WEDNESDAY (Est)	7/31		120,000	2,000	470,000	7,000
THURSDAY (Est)	8/1		121,000	2,000	472,000	7,000
FRIDAY (Est)	8/2		114,000	2,000	458,000	5,000
SATURDAY (Est)	8/3		35,000		34,000	1,000
<b>TOTAL FOR THE WEEK:</b>			626,000	10,000	2,356,000	36,000
<b>CHANGE FROM PREV WK:</b>			-28,000		-6,000	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.

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	600-900	600-900			
	Primal Rib	356.90		275.54				
	Primal Chuck	168.74		164.15				
	Primal Round	166.97		167.15				
	Primal Loin	288.23		232.30				
	Primal Brisket	190.08		174.77				
	Primal Short Plate	156.71		156.71				
	Primal Flank	125.69		107.65				
	<b>WEEKLY CUTOUT VALUE SUMMARY</b>							
	<b>Date</b>	<b>Choice</b>	<b>Select</b>	<b>Trim</b>	<b>Grinds</b>	<b>Total</b>	<b>CHOICE 600-900</b>	<b>SELECT 600-900</b>
	08/02	36	40	10	13		214.73	190.63
	08/01	61	25	6	12		214.24	189.34
	07/31	59	52	16	30		213.54	189.69
	07/30	53	32	6	35		214.03	191.13
	07/29	36	29	8	18		213.26	189.76
U78	<b>WEEKLY AVERAGE</b>						<b>213.96</b>	<b>190.11</b>
	<b>CHANGE FROM PRIOR WEEK</b>						<b>0.87</b>	<b>0.86</b>
	<b>CHOICE/SELECT SPREAD:</b>							<b>23.85</b>

**TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):** 576

**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			245.35	loads	9,813,872	pounds		
Select Cuts			177.34	loads	7,093,471	pounds		
Trimmings			46.16	loads	1,846,514	pounds		
Ground Beef			107.23	loads	4,289,179	pounds		
<b>Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle</b>								
IMPS/FL	Sub-Primal		# of Trades	Total Pounds	Price Range	Weighted Average		
U1	109E	1	Rib, ribeye, lip-on, bn-in	74	191,672	636.00	721.50	681.45
U2	112A	3	Rib, ribeye, bnls, light	28	88,959	750.00	806.00	770.22
U16	112A	3	Rib, ribeye, bnls, heavy	117	144,547	740.00	800.61	769.73
	113C	1	Chuck, semi-bnls, neck/off	15	143,504	214.00	241.00	215.19
U3	114	1	Chuck, shoulder clod	35	267,155	195.54	223.38	209.88
U81	114A	3	Chuck, shoulder clod, trmd	51	313,005	213.82	245.00	220.34
U18	114D	3	Chuck, clod, top blade	22	44,234	320.00	355.38	329.75
U19	114E	3	Chuck, clod, arm roast	56	163,704	260.90	298.15	280.94
U20	114F	5	Chuck, clod tender (IM)	39	35,436	337.49	405.25	366.45
U80	116A	3	Chuck, roll, 1x1, neck/off	139	578,869	239.00	285.00	255.69
U36	116B	1	Chuck, chuck tender (IM)	70	289,143	215.00	237.25	219.42
U5		3	Chuck roll, retail ready	17	223,114	276.07	307.75	284.33
	116G	4	Chuck, flap (IM)	32	57,180	426.00	595.00	508.71
U7	120	1	Brisket, deckle-off, bnls	123	399,633	253.69	295.75	270.19
U82	120A	3	Brisket, point/off, bnls	23	20,170	421.00	455.00	448.32
U9	123A	3	Short Plate, short rib	65	171,316	451.00	596.00	517.46
	130	4	Chuck, short rib	81	190,884	319.25	400.00	345.11
	160	1	Round, bone-in	14	8,875	200.50	216.75	207.65
U11	161	1	Round, boneless					
U12	167A	4	Round, knuckle, peeled	158	777,008	213.89	253.70	220.03
U13	168	1	Round, top inside round	61	370,240	214.00	225.10	217.53
U84	168	3	Round, top inside round	100	326,641	208.83	246.00	223.94
U90	169	5	Round, top inside, denuded	44	154,335	251.00	277.00	261.55
	169A	5	Round, top inside, cap off	30	111,415	267.00	325.15	290.66
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	28	42,640	186.61	216.75	202.22
U31	171B	3	Round, outside round	109	741,282	201.10	222.25	205.22
U15	171C	3	Round, eye of round (IM)	184	468,101	214.38	246.00	222.60
U88	174	3	Loin, short loin, 0x1	66	264,669	520.00	571.50	536.42
	175	3	Loin, strip loin, 1x1	20	111,566	482.32	539.71	521.28
U32		1	Loin, strip loin bnls, 1x1					
U87	180	3	Loin, strip, bnls, 0x1	146	545,804	565.00	613.49	587.40
U22	184	1	Loin, top butt, bnls, heavy	22	52,079	285.00	325.00	293.93
U89	184	3	Loin, top butt, boneless	99	453,256	300.00	331.00	307.57
	184B	3	Loin, top butt, CC (IM)	15	94,038	376.00	443.46	395.81
U29	185A	4	Loin, bottom sirloin, flap	64	223,202	575.83	669.25	593.89
U34	185B	1	Loin, ball-tip, bnls, heavy	51	129,253	295.00	352.00	321.43
U27	185C	1	Loin, sirloin, tri-tip (IM)	53	246,061	279.88	330.00	309.14
	185D	4	Loin, tri-tip, pld (IM)	27	56,757	419.00	467.00	439.00
U28	189A	4	Loin, tndrloin, trmd, heavy	113	389,129	916.00	1096.50	941.06
U86	191A	4	Loin, butt tender, trimmed	18	40,898	845.00	910.00	856.55
U21	193	4	Flank, flank steak (IM)	58	66,719	525.00	586.75	546.11

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	41	209,831	441.00	516.00	452.32
U2	112A	3 Rib, ribeye, bnls, light	45	352,733	515.00	580.00	531.81
U16	112A	3 Rib, ribeye, bnls, heavy	83	285,358	495.00	582.01	535.49
	113C	1 Chuck, semi-bnls, neck/off	14	119,958	211.00	222.32	213.94
U3	114	1 Chuck, shoulder clod	30	204,468	194.50	216.75	200.99
U81	114A	3 Chuck, shoulder clod, trmd	26	108,114	213.07	230.50	218.59
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	36	74,090	300.43	381.25	329.08
U80	116A	3 Chuck, roll, 1xl, neck/off	125	1,264,225	235.00	270.50	242.10
U36	116B	1 Chuck, chuck tender (IM)	19	84,865	214.70	232.00	219.68
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	35	72,355	391.28	475.00	427.60
U7	120	1 Brisket, deckle-off, bnls	58	557,291	239.92	278.12	246.83
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	29	59,073	446.00	514.75	496.10
	130	4 Chuck, short rib	22	44,186	318.57	361.75	327.32
	160	1 Round, bone-in					
U11	161	1 Round, boneless					
U12	167A	4 Round, knuckle, peeled	44	146,607	215.00	251.50	221.49
U13	168	1 Round, top inside round	10	38,929	214.97	227.00	220.21
U84	168	3 Round, top inside round	67	432,678	210.30	240.50	221.94
U90	169	5 Round, top inside, denuded	7	37,195	244.59	269.00	256.78
	169A	5 Round, top inside, cap off					
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	16	86,778	182.70	203.51	193.68
U31	171B	3 Round, outside round	47	212,192	200.78	220.50	206.93
U15	171C	3 Round, eye of round (IM)	46	181,495	208.02	233.00	223.05
U88	174	3 Loin, short loin, 0x1	29	70,155	366.00	424.97	385.75
	175	3 Loin, strip loin, 1xl	9	24,083	301.00	384.63	336.96
U32		1 Loin, strip loin bnls. 1xl					
U87	180	3 Loin, strip, bnls, 0x1	58	161,484	370.00	428.00	402.84
U22	184	1 Loin, top butt, bnls, heavy	33	40,684	230.30	250.00	245.99
U89	184	3 Loin, top butt, boneless	51	241,249	244.50	295.00	267.42
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	37	232,127	490.00	567.25	503.46
U34	185B	1 Loin, ball-tip, bnls, heavy	29	71,885	220.39	275.75	234.63
U27	185C	1 Loin, sirloin, tri-tip (IM)	30	199,365	203.77	252.00	210.34
	185D	4 Loin, tri-tip, pld (IM)	4	13,234	290.00	334.00	327.30
U28	189A	4 Loin, tndrloin, trmd, heavy	38	251,556	790.34	906.50	821.44
U86	191A	4 Loin, butt tender, trimmed	9	3,686	764.88	824.79	798.41
U21	193	4 Flank, flank steak (IM)	24	34,175	419.75	446.30	433.00
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
	124	4 Rib, Back Ribs, Frozen	14	113,450	122.00	179.50	135.55
U8	121D	4 Plate, Inside Skirt (IM)	65	304,017	420.00	469.15	439.92
	121C	4 Plate, Outside Skirt (IM)	50	101,016	610.00	713.86	661.45
	121E	6 Outside Skirt, pld (IM)	36	125,790	795.65	1028.00	845.44
U35		Cap, Wedge Meat & (IM) Lean	97	553,359	235.00	275.00	245.31
		Pectoral Meat	134	708,090	232.00	267.25	240.93
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	82	682,249	150.00	181.56	156.80
		Ground Beef 75%	14	74,466	158.00	188.00	169.05
U26		Ground Beef 81%	155	829,738	173.95	212.00	185.18
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	41	169,112	274.00	305.56	286.41
U30		Ground Beef Chuck 80%	77	549,010	178.79	226.25	197.83
U33		Ground Beef Round 85%	27	52,184	231.26	257.99	244.75
U37		Ground Beef Sirloin 90%	6	6,986	301.00	301.00	301.00
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%					
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	87	1,283,128	167.00	204.26	177.30
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	10	30,000	271.10	302.76	280.49
		Blended Ground Beef Chuck 80%	11	78,240	179.23	205.76	195.28
		Blended Ground Beef Round 85%	7	25,440	241.11	252.00	246.75
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	73	1,846,514	52.00	86.39	76.91
		Frozen 50% lean trimmings					
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>							
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>				
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	CH 1-3		SE 1-3			
	600-900#	600-900#	600-900#	600-900#		
Values =>	188.71	164.97				
Change =>	2.91	2.49				
Index Reflects the Equivalent of 162,292 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):	175.45		151.83			
DEMAND (box) :	201.96		178.11			
Current Spread	-26.51		-26.28			
Grading % Brkdwn:	82.18%		17.82%			
Weekly Equivalent Values for Outlying Beef Carcass Types						
Carcass Weights						
Qlty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	17.07	174.35	187.81	205.78	201.28	188.11
Certified	5.17	162.45	175.91	193.88	189.38	176.21
Choice 1	3.86	161.14	174.60	192.57	188.07	174.90
Select 1	-19.22	138.06	151.52	169.49	164.99	151.82
Stndrd 1-3	-31.43	125.85	139.31	157.28	152.78	139.61
Prime 4	4.36	161.64	175.10	193.07	188.57	175.40
Choice 4	-11.21	146.07	159.53	177.50	173.00	159.83

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.89 per cwt up 0.01 from last week and down -0.22 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	106.58 loads	4,263,059 pounds
National	196.37 loads	7,854,674 pounds
East Coast	15.72 loads	628,960 pounds
West Coast	27.90 loads	1,116,141 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	11	220,545	230.00	232.50
	Frozen 92-94%				
U6	Fresh 90%	44	1,760,101	219.00	223.10
	Frozen 90%				
U24	Fresh 85%	38	1,167,812	193.00	202.00
	Frozen 85%				
	Fresh 81%	6	252,000	180.00	180.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%	13	538,117	148.02	150.00
	Frozen 73%				
	Fresh 65%	7	203,384	111.00	120.00
	Frozen 65%	3	121,100	114.46	115.00
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	12	261,782	230.00	233.61
Frozen 92-94%				
Fresh 90%	59	2,138,182	219.00	226.00
Frozen 90%				
Fresh 85%	74	2,247,009	193.00	211.25
Frozen 85%				
Fresh 81%	6	252,000	180.00	180.00
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%	13	538,117	148.02	150.00
Frozen 73%				
Fresh 65%	17	368,310	111.00	120.00
Frozen 65%	6	202,760	107.00	115.00
Fresh 50%	73	1,846,514	52.00	86.39
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%				
Frozen 90%				
Fresh 85%				
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
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%				
Frozen 90%				
Fresh 85%				
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%				

**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:	\$173.23		
Change from prior day:	(\$0.96)		
Item	Price	Value	Change
90% lean	221.53	123.70	(0.68)
100% lean inside round	307.68	7.14	0.05
100% lean, flats and eyes	268.64	6.23	(0.13)
100% lean, S.P.B.	260.85	13.04	(0.13)
Chuck Tender	224.31	2.24	(0.01)
Knuckle	224.52	5.68	(0.09)
Tenderloin 4-7 lbs.	404.28	2.14	(0.08)
Tenderloin 2-3 lbs.	474.22	3.51	0.13
Tenderloin 3-4 lbs.	249.95	2.62	
Ribeye Roll 4-6 lbs.	282.18	2.09	
Ribeye Roll 6-8 lbs.	293.00	2.14	0.01
Ribeye Roll 8up lbs.	301.88	1.27	0.01
Flank Steak	19.50	0.09	0.01
Kidney, Edible	19.43	0.45	
Fat, inedible	3.71	0.89	(0.05)
Bone			

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	20.40 loads	815,887 pounds
Cutter/Canner Cuts	4.17 loads	166,784 pounds
Boner/Breaker/Cutter/Canner	24.98 loads	999,054 pounds
100% Lean Items	18.21 loads	728,384 pounds
Frozen Cuts	2.50 loads	99,823 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
<b>BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	9	16,981	286.16	(1.89)
112	Rib, ribeye roll, 8-10 lbs.	27	46,033	315.70	(5.61)
112	Rib, ribeye roll, 10-up lbs.	150	100,715	367.03	(6.03)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	17	54,892	334.57	(12.08)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	17	54,448	385.51	59.99
	Chuck, boneless 85%				
120	Chuck, brisket	22	49,845	224.80	9.35
168	Round, top inside, 10-dn lbs.	4	7,418	219.00	
168	Round, top inside, 10-up lbs.	10	29,432	238.48	(4.68)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	21	203,874	292.31	(0.02)
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	3	2,489	274.06	
171C	Round, eye of round	50	44,459	257.77	(16.84)
	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	33,591	253.11	(8.61)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	30	35,754	209.03	(6.90)
185A	Loin, bottom sirloin butt flap, bnls.	46	129,561	329.02	(58.43)
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	40	135,751	282.18	(0.11)
112	Rib, ribeye roll, 8-up lbs.	5	30,000	293.00	1.91
<b>100% LEAN</b>					
	Inside round - Combo	13	154,588	303.07	(0.25)
	Inside round - Boxed	34	79,434	316.64	3.12
	Outside round				
	Eye of round	22	40,660	279.06	(3.45)
	Flats and eyes - Combo	8	117,917	265.17	(2.66)
	Flats and eyes - Boxed				
	Striploin	63	239,286	347.30	2.84
	S.P.B. - Combo	8	65,131	260.85	(2.56)
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>					
116B	Chuck, chuck tender	25	67,908	224.31	(1.02)
167A	Round, knuckle, peeled	38	327,537	224.52	(3.70)
190	Loin, tenderloin, 2-3 lbs.	7	11,353	404.28	(14.81)
190	Loin, tenderloin, 3-4 lbs.	58	110,954	474.22	7.65
190	Loin, tenderloin, 4-5 lbs.	153	237,245	511.33	(23.25)
190	Loin, tenderloin, 5-up lbs.	49	42,021	546.47	2.88
193	Flank, flank steak	80	111,286	308.63	(4.37)
	Flank, rough	49	90,750	256.81	7.26
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	8	28,623	290.83	(11.34)
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.				
<b>FROZEN CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.				
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>					
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	41,708	283.89	(1.01)

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

Weekly Average Loads	Weekly Estimated Primal Cutout						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
8/2/2019	86.62	75.63	93.93	54.27	108.15	82.05	149.11
Change:	4.44	-0.98	3.23	-0.97	3.68	6.36	17.40

Total Load Count (Cuts, Trimmings, Processed): 1330.07

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	356.89 loads	14,275,697 pounds
Butt	254.96 loads	10,198,426 pounds
Picnic	127.91 loads	5,116,236 pounds
Rib	125.14 loads	5,005,776 pounds
Ham	134.83 loads	5,393,237 pounds
Belly	59.44 loads	2,377,478 pounds
Trimmings	123.64 loads	4,945,626 pounds
Variety	79.14 loads	3,165,774 pounds
Added Ingred	63.76 loads	2,550,598 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg	
U40	1/4 Trimmed Loin VAC	1,379	85.79	122.26	95.48
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	803	72.50	114.00	75.82
	1/8 Trimmed Loin VAC	1,803	82.22	131.75	98.30
	1/8 Trimmed Loin VAC, FZN				
	1/8 Trimmed Loin Paper	91	84.50	130.25	109.54
	1/8 Trimmed Loin Paper, FZN	136	87.00	107.50	91.84
	1/8 Trimmed Loin Combo	362	84.50	100.50	86.72
	Bone-in CC, Tender-in Loin VAC	495	110.79	179.00	131.15
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	489	108.00	179.75	125.89
	B-In CC, Tender-in, FLON Loin, FZN	95	93.00	120.00	93.24
	Bnls CC Strap-on	1,602	95.01	132.75	111.51
	Bnls CC Strap-on, FZN	34	60.96	103.40	90.09
U55	Bnls CC Strap-off	1,725	110.00	161.00	127.45
	Bnls CC Strap-off, FZN	131	60.00	191.50	135.24
	Bnls CC Strap-on, 1/2 cut	180	105.80	138.00	123.65
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	300	116.00	148.77	131.68
	Bnls CC Strap-off, 1/2 cut, FZN				
	Whole Bnls Strap-on				
U60	Boneless Sirloin	1,105	95.00	136.26	107.49
	Boneless Sirloin, FZN	276	103.00	124.00	123.37
	Boneless Sirloin, Combo	141	103.00	106.75	105.84
	Bone-in Sirloin	847	51.00	92.26	68.41
	Bone-in Sirloin, FZN	4	55.00	60.00	58.35
	Blade Ends	159	47.26	95.23	66.63
	Blade Ends, FZN	82	46.65	61.50	56.46
U41	Tenderloin	524	150.00	211.34	184.30
	Tenderloin, FZN	23	93.90	180.00	142.99
	Tenderloin, 1 pc vac				
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
U64	Backribs 2.0#/up	807	182.00	275.00	228.97
	Backribs 2.0#/up, FZN	45	206.00	236.02	223.30
	Backribs 2.0#/up 1 Pc Vac	272	182.00	277.26	235.47
	Backribs 2.0#/up 1 Pc Vac, FZN	252	50.00	266.51	221.85
	Riblets	3	80.00	105.00	92.62
	Riblets, FZN	21	85.96	132.56	109.50
	<b>BUTT</b>				
U42	1/4 Trim Butt VAC	3,573	93.88	122.55	106.13
	1/4 Trim Butt VAC, FZN	199	72.65	119.16	107.37
	1/4 Trim Butt Paper	114	108.50	132.50	119.20
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	234	88.75	115.50	102.22
	1/4 Trim Butt 1 Pc VAC	281	101.55	125.26	119.37
	1/4 Trim Butt 1 Pc VAC, FZN				
	1/8 Trim Butt Vac	250	96.25	134.75	106.40
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	37	115.50	139.25	125.53
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo	13	95.25	101.25	98.16
	1/8 Trim Butt 1 Pc VAC	297	97.36	115.75	109.12
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	135	101.85	121.00	116.42
	1/4 Trim Steak Ready Butt Vac, FZN	21	80.00	102.00	99.08
	1/4 Trim Steak Ready Butt 1 Pc Vac	41	116.77	122.80	119.72
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	337	108.77	135.22	117.03
	1/8 Trim Steak Ready Butt Vac, FZN	15	88.00	114.25	101.43
	1/8 Trim Steak Ready Butt 1 Pc Vac	997	99.29	135.80	120.14
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	10	80.00	100.00	88.24
	1/4 Trim Bnls Butt VAC	2,938	106.85	158.53	123.29
	1/4 Trim Bnls Butt VAC, FZN	282	113.98	182.26	125.83
	1/4 Trim Bnls Butt Poly	28	116.50	152.25	130.53
	1/4 Trim Bnls Butt Poly, FZN	80	119.00	129.94	123.26
	1/4 Trim Bnls Butt Combo	245	107.33	130.75	113.39
	1/4 Trim Bnls Butt 1 Pc VAC	28	127.00	203.00	134.15
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	15	183.50	217.46	201.72
	Bnls CT Butt 1 Pc VAC, FZN	17	175.54	212.00	188.09
	<b>PICNIC</b>				
U50	RS Smoker Trim Picnic Combo	89	57.50	67.12	60.64
	SS Smoker Trim Picnic VAC	1,647	57.26	97.27	64.17
	SS Smoker Trim Picnic VAC, FZN				
	SS Smoker Trim Picnic Paper/Poly	97	66.50	88.50	77.46
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	270	57.20	64.50	59.35
	SS Smoker Trim Picnic 1 Pc Vac	346	62.25	100.00	77.92
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,725	95.00	127.00	104.58
	Picnic Cushion Meat Vac, FZN	120	60.00	126.00	95.14
	Picnic Cushion Meat Poly	61	101.00	118.13	106.97
	Picnic Cushion Meat Poly, FZN	266	60.14	111.44	103.18
	Picnic Cushion Meat Combo	485	91.50	115.00	102.17

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,081	100.00	140.00	118.64
	Trmd Sparerib - LGT, FZN	81	90.00	133.00	108.83
	Trmd Sparerib - LGT, Poly	45	117.50	155.50	131.26
	Trmd Sparerib - LGT, Poly, FZN	26	110.55	157.50	127.22
	Trmd Sparerib - LGT Combo	97	98.00	110.00	101.44
	Trmd Sparerib - LGT, 1 PC VAC	20	124.00	138.72	132.08
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,082	104.00	150.00	119.48
	Trmd Sparerib - MED, FZN	5	82.65	120.00	114.41
	Trmd Sparerib - MED, Poly	57	121.50	147.50	137.63
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	56	112.00	113.00	112.29
	Trmd Sparerib - MED, 1 PC VAC	67	117.36	145.50	129.53
	Trmd Sparerib - MED, 1 PC VAC, FZN	112	134.36	150.61	139.86
U67	St Louis Spareribs, VAC	617	153.35	257.00	190.97
	St Louis Spareribs, VAC, FZN	279	132.65	240.00	188.43
	St Louis Spareribs, POLY	4	164.50	173.50	170.19
	St Louis Spareribs, POLY, FZN	974	27.39	278.94	207.32
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	342	135.00	263.00	145.21
	BBQ Style Spareribs, VAC, FZN	9	79.00	116.00	111.01
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
<b>HAM</b>					
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	40	86.50	91.50	88.29
	20-23# Trmd Selected Ham	629	86.75	100.46	87.73
U62	23-27# Trmd Selected Ham	659	84.00	102.50	89.93
	17-20 Ham Boxed	42	94.00	117.00	95.83
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	66	100.81	137.50	121.93
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	202	76.66	135.50	107.79
	23-27 Ham Boxed, FZN	63	62.00	109.00	77.97
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	9	101.36	129.00	112.63
	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	4	115.74	118.26	116.68
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	236	124.59	172.00	150.57
	4 Muscle Ham to Blue	170	120.00	179.00	151.44
	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	12	120.00	127.00	122.33
	Rollout Ham Bnls Boxed	92	100.00	176.00	137.50
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	13	95.75	225.00	127.16
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	683	123.00	176.50	153.39
	Outsides	718	121.71	201.00	150.80
	Knuckles	807	125.50	164.00	143.83
	Lite Butt	30	135.21	159.75	153.37
	Insides (RED) Combo	325	123.00	211.00	144.04
	Outsides (RED) Combo	195	133.00	195.18	144.69
	Knuckles (RED) Combo	13	187.00	195.18	191.50
	Lite Butt (RED) Combo				
	Inner Shank	130	110.00	125.00	114.07
	Outer Shank	139	90.00	112.00	99.83
	Insides Boxed	9	156.50	184.50	169.54
	Outsides Boxed	3	143.00	199.75	159.30
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed	6	113.00	164.00	134.42
	Outer Shank Boxed	48	95.00	142.25	101.33
	Shanks Bone In				
	Shanks Bone In Boxed	12	88.00	171.50	116.39
	Shanks Bone In Boxed, FZN	5	70.00	107.50	85.60
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	466	174.50	216.00	182.94
	Derind Belly 13-17#	889	158.47	195.00	180.06
	Derind Belly 17-19#	69	145.38	157.44	148.62
	Derind Belly 7-9# Boxed	6	169.00	287.16	224.78
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	113	185.00	295.00	248.59
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	2	201.40	203.40	202.90
	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#	22	124.00	163.50	142.61
U49	Skin-on Belly 14-16#	41	139.71	163.50	158.63
	Skin-on Belly 16-18#	18	155.00	160.00	156.33
	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	537	174.65	280.50	230.05
	Skin-on Belly 10-12# Boxed, FZN	21	191.17	233.00	224.10
	Skin-on Belly 12-14# Boxed	90	156.85	276.66	205.21
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	19	136.66	233.71	195.75
	Skin On Belly 14-16# Boxed, FZN	38	160.00	190.66	176.06
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
<b>JOWL</b>					
	Skinned Combo	44	60.00	119.50	87.11
	Skinned Boxed	20	70.00	133.50	103.27
	Skinned Boxed, FZN	214	58.00	115.00	65.79
	Skin On Combo	11	40.00	90.00	64.30
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	413	69.05	94.50	77.92
	65% Trim Combo	84	75.05	91.50	86.55
U57	72% Trim Combo	1,358	75.81	120.75	82.58
	85% Trim Combo				
	42% Trim Boxed	40	75.00	108.25	90.64
	42% Trim Boxed, FZN	33	40.55	114.25	76.30
	65% Trim Boxed				
	72% Trim Boxed	115	90.00	144.50	101.62
	72% Trim Boxed, FZN	308	69.00	158.15	86.37
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,118	82.00	118.00	94.05
	Picnic Meat Boxed Cushion Out	376	102.00	136.21	109.92
	Picnic Meat Boxed Cushion Out, FZN	258	46.60	122.12	99.83
	Picnic Meat Combo Cushion In	24	107.00	145.50	121.99
	Picnic Meat Boxed Cushion In	19	107.50	151.75	116.11
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	236	33.01	65.94	55.63
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	64	89.00	130.00	113.76
	Blade Meat Boxed	54	105.00	136.00	124.71
	Blade Meat Boxed, FZN	56	95.11	131.55	98.12
	72% Ham Trim Combo	270	76.00	108.63	84.58
	72% Ham Trim Boxed	3	106.73	111.54	110.34
	90% Ham Trim Combo	83	104.75	129.00	120.49
<b>VARIETY</b>					
	Untrimmed Neckbones Gas	34	46.25	68.00	50.40
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	352	36.00	77.00	43.40
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	303	34.00	72.50	46.00
	Trimmed Neckbones Poly, FZN	319	21.00	60.26	28.54
U51	Untrimmed Neckbones Poly	92	36.00	96.26	54.12
	Untrimmed Neckbones Poly, FZN	73	25.75	60.00	27.11
	Trimmed Neckbones Combo	66	26.00	45.00	36.78
	Untrimmed Neckbones Combo	103	27.00	40.00	28.83
	Breast Bones Poly				
	Breast Bones Poly, FZN	150	46.95	64.70	58.40
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	24	85.00	93.00	92.64
	Brisket Bones, Full Cut, 30#, FZN	422	27.00	115.40	87.20
	Brisket Bones, Full Cut, Combo				
	Tails, Poly	3	45.50	52.00	49.83
	Tails, Poly, FZN	244	38.23	85.77	50.07
	Tails, Gas	7	77.00	79.24	77.54
	Tails, Gas, FZN				
	Tails, Combo	50	45.00	78.00	56.76
U54	Front Feet, Poly	38	53.00	139.50	87.72
	Front Feet, Poly, FZN	317	25.00	127.50	43.23
	Front Feet, Combo	6	55.85	89.98	68.34
	Front Feet, Gas	2	68.00	84.33	80.25
	Front Feet, Gas, FZN				
	Hind Feet, Poly	8	67.50	79.00	69.13
	Hind Feet, Poly, FZN	249	24.00	77.50	37.52
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	12	40.00	84.00	64.88
	Hocks, Picnic, Poly, FZN	160	24.75	69.00	33.80
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	60	39.00	50.00	44.11
	Front Feet, Split, Gas	5	70.75	114.00	79.30
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	14	44.25	95.00	70.62
<b>AI (Added Ingreds)</b>					
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	318	87.25	113.00	99.85
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	10	136.50	171.00	140.60
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	152	107.75	169.00	116.14
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	401	101.00	169.00	125.66
	AI Bnls CC Strap Off, FZN				
	AI Bnls CC Strap-on, 1/2 cut				
	AI Bnls CC Strap-on, 1/2 cut, FZN	4	90.00	95.55	91.69
	AI Bnls CC Strap-off, 1/2 cut	9	128.00	170.00	132.67
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	273	101.00	150.00	112.72
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	354	66.87	82.00	67.86
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	20	182.40	218.00	202.64
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	23	180.50	223.00	210.12
	AI Tenderloin, 1 pc vac, FZN	4	288.22	305.22	296.59
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	2	245.90	279.00	269.22
	AI Backribs 2.0#/up 1 Pc Vac, FZN				
	AI SS Smoker Trim Picnic VAC	481	56.50	81.00	58.96
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	74	74.75	79.00	76.17
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	98	108.75	168.00	122.27
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	63	92.00	120.00	98.15
	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	89	116.00	123.50	123.28
	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	9	123.00	138.00	127.83
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	50	115.50	125.00	117.07
	AI Trmd Sparerib - MED, FZN				
	AI Trmd Sparerib - MED, 1 PC VAC	11	129.50	131.00	129.60
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	92	128.50	138.50	134.23

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 3.60 per cwt live, down -0.04 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 4.86  
 (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	1.0	87.00	-9.75	89.40
U52	CHITTERLINGS, 10 lb. pail				
	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				
	single slashed, export				
	multi slashed, export				51.00
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	3.0	85.00	-5.00	85.00
	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		
		Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	36.0	28.38	0.47	28.35
Yellow grease (truck)	6.0	26.25	1.25	25.25
Yellow grease ECB	19.0	26.00		26.00
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%				
Renderer bleachable <.15%				
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	12.0	240.00		240.00
Ruminant Panhandle, Domestic	4.0	180.00	-5.33	182.00
PORK MEAT/Bmeal, 50% pro/ton				
Central	83.0	202.77		206.88
ECB	2.0	240.00	10.00	238.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	2.0	650.00	-30.00	670.00
Panhandle				700.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central				715.00
ECB	1.0	740.00		740.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

Fri, Aug 2, 2019

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

Date	Head Count	Avg. Carc Weight	Backfat (In:1.00-1.09 0.80-0.99 0.65-0.79)		
			Percent Le:49-50%	51-52%	53-54%
8/2/2019	74,126	208.91	79.43	81.36	83.22
8/1/2019	69,184	208.45	80.08	81.93	83.69
7/31/2019	67,318	208.33	79.47	81.32	83.09
7/30/2019	71,641	207.96	78.86	80.68	82.40
7/29/2019	61,079	207.65	78.19	79.97	81.64
7/26/2019	62,921	210.81	76.19	78.08	79.89

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

7/26/2019	354,465	209.30	72.95	74.78	76.50
7/5/2019	319,920	211.14	67.91	69.77	71.53
8/3/2018	430,519	209.57	63.44	65.35	67.21

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

1,626,686	209.98	69.86	71.69	73.42
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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	Weekly Weighted Averages		Change
	Lds	Per Piece	
Heavy Native Steer heavy weights			
Native Steer Colorado Branded Steer heavy weights			
Butt Branded Steer heavy weights	18.0	34.17	1.47
Native Heifer Heavy Native Heifer Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	4.50	
Branded Cow, River	6.0	5.00	
Native Cow			
Dairy Cow	6.0	14.50	
Dairy Cow, Southwest	6.0	13.50	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	15.0	22.80	1.59
Heavy Texas Steer and Heifer Branded Steer heavy weights	3.0	26.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT For Week Ending: 7/26/2019

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	7.19%	16.57%	3.43%	6.30%	12.05%
Choice	70.67%	71.05%	62.39%	72.64%	72.75%
Select	18.78%	8.90%	30.13%	17.93%	11.66%
Other	3.36%	3.48%	4.05%	3.13%	3.54%
	Nebraska	Kansas	Texas		
Prime	6.08%	5.29%	3.43%		
Choice	72.18%	73.69%	62.39%		
Select	17.64%	18.12%	30.13%		
Other	4.10%	2.90%	4.05%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 30.93%

Percentage of cattle offered under Schedule GLA identified: 68.64%

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		Change	WEST COAST	
	Wkly Avg	0-15 Days		Wkly Avg	0-15 Days
<b>BULL MEAT:</b>					
95%	246.75		-0.75		
<b>COW MEAT:</b>					
95%	245.50		-1.50		
90%	223.50		-1.50		
CFM Fores 85 %	208.75		-0.75		
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	208.00		-0.50		
Beef Trim 80%	200.50				
Beef Trim 75%	192.50				
Beef Trim 70%					
Beef Trim 65%					
100% Top Inside Rounds					
100% Flats & Eyes					
100% S.P.B.					
	<b>EAST COAST</b>			<b>WEST COAST</b>	
	Wkly Avg	Change		Wkly Avg	Change
	16-45 Days			16-45 Days	
<b>BULL MEAT:</b>					
95%	247.00	-1.00		247.00	-1.50
<b>COW MEAT:</b>					
95%	245.50	-1.75		245.00	-1.67
90%	225.00	-1.75		224.75	-2.75
CFM Fores 85 %	208.75	-0.50			
Shank Meat 85-90%					
Chuck Meat 85%					
Beef Trim 85%	208.00	-0.75			
Beef Trim 80%	200.50				
Beef Trim 75%	192.50				

URUGUAY - FOB AND TIS

	0-15 Days	16-45 Days
<b>BULL MEAT:</b>		
95%		
<b>COW MEAT:</b>		
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: 8/5/2019

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	10.00	32.00	15.37 (0.20)
Choice			
Select	(26.00)	(14.00)	(23.46) (0.38)
Standard	(40.00)	(10.00)	(33.00) (0.07)
CAB	2.00	6.00	3.67
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)	(35.36) (0.09)
Dark Cutter	(55.00)	(20.00)	(36.00) (0.07)
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)	(11.21)
5.0/up > 1.2"	(25.00)	(17.79)

Weight:

400-500 lbs	(40.00)	(31.43)
500-550 lbs	(40.00)	(24.13)
550-600 lbs	(35.00)	(11.80)
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) (17.67)

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	422.50	
	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	1400.00	
	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	
	Strip Loins, bnls, 0x0	5-up lbs	1310.00	
	Loin, Short Tenderloin	1-up lbs	1180.00	
U77	Legs, double	68-117 lbs	535.00	
	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	
	Hindshank	43593.00 lbs	600.00	
	Osso Bucu, Hindshank	43504.00 lbs	887.50	
	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	Simple
CHEEK MEAT, trmd, 70-75% lean				175.00
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
regular, bone-out exp	4.0	66.00		66.00
KIDNEYS, export				
LIPS, unscalded				
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				
TRIPE, scalded, edible	1.0	150.00		150.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				230.00
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 7.85 per cwt. up 0.16 when compared to last week.

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

For Week Ended 8/2/2019

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT, Trimmed		1.9	148.00	150.00	148.95
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		4.1	55.00	64.00	58.78
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.4	136.00	144.00	140.67
KIDNEYS Export		3.0	18.00	19.00	18.67
LIPS, unscalded		5.3	85.00	101.00	94.81
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box					
LIVERS, Regular, 2/box, export		11.2	18.50	26.00	20.91
MELTS,					
OXTAILS, Regular, small box					
SALIVARY GLANDS					
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.5	396.00	455.00	419.60
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		1.4	385.00	438.00	417.29
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		0.5	415.00	430.00	424.00
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		2.0	23.00	24.00	23.50
TRIPAS					
TRIPE, bleached, scalded, edible		6.1	110.00	135.00	114.67
TRIPE, blchd, scld/w honeycomb		0.5		190.00	190.00
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible					
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached					
WEASAND MEAT					