National Weekly Boxed Beef Cuts - Negotiated sales, 22-90 day delivery period

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

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FOB Plant basis negotiatd sales for delivery within 22-90 days including sales since last report, Values reflect U.S. dollars per 100 pounds.

Current Volume - (one load equals 40,000 pounds)

Choice Cuts	112.65	loads	4,505,924	pounds
Select Cuts	12.82	loads	512,865	pounds
Trimmings	3.08	loads	123,296	pounds
Ground Beef	14.58	loads	583,144	pounds

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

IMPS / FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in			-	
112A	3	Rib, ribeye, bnls, light	0	0	0.00 - 0.00	0.00
112A	3	Rib, ribeye, bnls, heavy	3	93,729	1,399.98 - 1,400.95	1,400.23
113C	1	Chuck, semi-bnls, neck/off			-	
114	1	Chuck, shoulder clod			-	
114A	3	Chuck, shoulder clod, trmd			-	
114D	3	Chuck, clod, top blade			-	
114E	3	Chuck, clod, arm roast			-	
114F	5	Chuck, clod tender	0	0	0.00 - 0.00	0.00
116A	3	Chuck, roll, lxl, neck/off	7	235,265	526.00 - 542.61	534.59
116B	1	Chuck, chuck tender	0	0	0.00 - 0.00	0.00
	3	Chuck, roll, retail ready			-	
116G	4	Chuck, flap	0	0	0.00 - 0.00	0.00
120	1	Brisket, deckle-off, bnls	19	713,846	443.39 - 496.50	446.59
120A	3	Brisket, point/off, bnls			-	
123A	3	Short Plate, short rib	0	0	0.00 - 0.00	0.00
130	4	Chuck, short rib			-	
160	1	Round, bone-in	0	0	0.00 - 0.00	0.00
161	1	Round, boneless	0	0	0.00 - 0.00	0.00
167A	4	Round, knuckle, peeled	0	0	0.00 - 0.00	0.00
168	1	Round, top inside round			-	
168	3	Round, top inside round	6	201,305	466.00 - 475.00	466.08
169	5	Round, top inside, denuded	0	0	0.00 - 0.00	0.00
169A	5	Round, top inside, cap off	0	0	0.00 - 0.00	0.00

	3	Round, top inside, side off			-	
170	1	Round, bottom gooseneck	0	0	0.00 - 0.00	0.00
171B	3	Round, outside round	13	205,408	434.00 - 450.48	437.45
171C	3	Round, eye of round	5	93,334	460.00 - 506.00	464.84
174	3	Loin, short loin, 0x1	7	279,513	739.92 - 802.61	757.86
175	3	Loin, strip loin, 1x1			-	
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1			-	
184	1	Loin, top butt, bnls, heavy	0	0	0.00 - 0.00	0.00
184	3	Loin, top butt, boneless			-	
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00	0.00
185A	4	Loin, bottom sirloin, flap	3	57,475	965.00 - 995.00	971.35
185B	1	Loin, ball-tip, bnls, heavy			-	
185C	1	Loin, sirloin, tri-tip			-	
185D	4	Loin, sirloin, tri-tip, pld	0	0	0.00 - 0.00	0.00
189A	4	Loin, tndrloin, trmd, heavy			-	
191A	4	Loin, butt tender, trimmed	0	0	0.00 - 0.00	0.00
193	4	Flank, flank steak			-	

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

IMPS / FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	0	0	0.00 - 0.00	0.00
112A	3	Rib, ribeye, bnls, light	0	0	0.00 - 0.00	0.00
112A	3	Rib, ribeye, bnls, heavy	0	0	0.00 - 0.00	0.00
113C	1	Chuck, semi-bnls, neck/off	0	0	0.00 - 0.00	0.00
114	1	Chuck, shoulder clod	0	0	0.00 - 0.00	0.00
114A	3	Chuck, shoulder clod, trmd	0	0	0.00 - 0.00	0.00
114D	3	Chuck, clod, top blade	0	0	0.00 - 0.00	0.00
114E	3	Chuck, clod, arm roast	0	0	0.00 - 0.00	0.00
114F	5	Chuck, clod tender	0	0	0.00 - 0.00	0.00
116A	3	Chuck, roll, lxl, neck/off			-	
116B	1	Chuck, chuck tender	0	0	0.00 - 0.00	0.00
	3	Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4	Chuck, flap	0	0	0.00 - 0.00	0.00
120	1	Brisket, deckle-off, bnls	0	0	0.00 - 0.00	0.00

120A	3	Brisket, point/off, bnls	0	0	0.00 - 0.00	0.00
123A	3	Short Plate, short rib	0	0	0.00 - 0.00	0.00
130	4	Chuck, short rib	0	0	0.00 - 0.00	0.00
160	1	Round, bone-in	0	0	0.00 - 0.00	0.00
161	1	Round, boneless	0	0	0.00 - 0.00	0.00
167A	4	Round, knuckle, peeled	0	0	0.00 - 0.00	0.00
168	1	Round, top inside round	0	0	0.00 - 0.00	0.00
168	3	Round, top inside round	0	0	0.00 - 0.00	0.00
169	5	Round, top inside, denuded	0	0	0.00 - 0.00	0.00
169A	5	Round, top inside, cap off	0	0	0.00 - 0.00	0.00
	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck	0	0	0.00 - 0.00	0.00
171B	3	Round, outside round	0	0	0.00 - 0.00	0.00
171C	3	Round, eye of round	0	0	0.00 - 0.00	0.00
174	3	Loin, short loin, 0x1			-	
175	3	Loin, strip loin, 1x1			-	
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1			-	
184	1	Loin, top butt, bnls, heavy	0	0	0.00 - 0.00	0.00
184	3	Loin, top butt, boneless	4	106,405	493.39 - 548.00	495.12
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00	0.00
185A	4	Loin, bottom sirloin, flap	0	0	0.00 - 0.00	0.00
185B	1	Loin, ball-tip, bnls, heavy	0	0	0.00 - 0.00	0.00
185C	1	Loin, sirloin, tri-tip	0	0	0.00 - 0.00	0.00
185D	4	Loin, sirloin, tri-tip, pld	0	0	0.00 - 0.00	0.00
189A	4	Loin, tndrloin, trmd, heavy			-	
191A	4	Loin, butt tender, trimmed	0	0	0.00 - 0.00	0.00
193	4	Flank, flank steak	0	0	0.00 - 0.00	0.00

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

121D	4	Plate, Inside Skirt			-	
121C	4	Plate, Outside Skirt	0	0	0.00 - 0.00	0.00
121E	6	Plate, Outside Skirt, pld	0	0	0.00 - 0.00	0.00
	4	Cap and Wedge Meat			-	
	4	Pectoral Meat			-	

GB - Steer/Heifer Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Ground Beef 73%			-	
Ground Beef 75%			-	
Ground Beef 81%	18	415,086	340.00 - 385.00	366.68
Ground Beef 85%	0	0	0.00 - 0.00	0.00
Ground Beef 90%	0	0	0.00 - 0.00	0.00
Ground Beef 93%			-	
Ground Beef Chuck			-	
Ground Beef Round			-	
Ground Beef Sirloin	0	0	0.00 - 0.00	0.00
Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Blended Ground Beef 73%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 75%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 81%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 85%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 90%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 93%	0	0	0.00 - 0.00	0.00
Blended Ground Beef Chuck	0	0	0.00 - 0.00	0.00
Blended Ground Beef Round	0	0	0.00 - 0.00	0.00
Blended Ground Beef Sirloin	0	0	0.00 - 0.00	0.00
Beef Trimmings - Steer/Heifer Source - Fresh Combos & Frozen Boxed				
Fresh 50% lean trimmings			-	
Frozen 50% lean trimmings	0	0	0.00 - 0.00	0.00

Fat Limitations (FL) Description

Maximum Average Fat Thickness	Maximum Fat at any point
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"