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	152.52	loads	6,100,987	pounds
Select Cuts	19.48	loads	779,049	pounds
Trimmings	2.34	loads	93,540	pounds
Ground Beef	79.86	loads	3,194,435	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	18	696,915	1,247.41 - 1,253.12	1,251.07
112A	3	Rib, ribeye, bnls, light	0	0	0.00 - 0.00	0.00
112A	3	Rib, ribeye, bnls, heavy			-	
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			-	
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			-	
116B	1	Chuck, chuck tender			-	
	3	Chuck, roll, retail ready			-	
116G	4	Chuck, flap	0	0	0.00 - 0.00	0.00
120	1	Brisket, deckle-off, bnls	17	689,300	433.39 - 433.51	433.45
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	0	0	0.00 - 0.00	0.00
168	3	Round, top inside round	4	96,100	450.00 - 454.00	450.63
169	5	Round, top inside, denuded	0	0	0.00 - 0.00	0.00
169A	5	Round, top inside, cap off			-	

	3	Round, top inside, side off			-	
170	1	Round, bottom gooseneck	0	0	0.00 - 0.00	0.00
171B	3	Round, outside round			-	
171C	3	Round, eye of round	18	191,755	514.76 - 542.00	522.90
174	3	Loin, short loin, 0x1	9	100,194	715.40 - 739.33	725.41
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	22	632,148	799.76 - 820.00	812.46
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			-	
185A	4	Loin, bottom sirloin, flap	14	342,958	884.63 - 940.00	903.70
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	0	0	0.00 - 0.00	0.00
191A	4	Loin, butt tender, trimmed			-	
193	4	Flank, flank steak	0	0	0.00 - 0.00	0.00

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	0	0	0.00 - 0.00	0.00
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			-	

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	0	0	0.00 - 0.00	0.00
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	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	7	24,173	1,951.38 - 1,959.14	1,954.01
191A	4	Loin, butt tender, trimmed	0	0	0.00 - 0.00	0.00
193	4	Flank, flank steak			-	

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

121D 4 Plate, Inside Skirt	0	0	0.00 - 0.00	0.00
121C 4 Plate, Outside Skirt			-	
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%	0	0	0.00 - 0.00	0.00
Ground Beef 81%	0	0	0.00 - 0.00	0.00
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	27	1,377,820	334.00 - 400.00	344.91
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%			-	
Blended Ground Beef 75%			-	
Blended Ground Beef 81%			-	
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	0	0	0.00 - 0.00	0.00
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"