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	74.17	loads	2,966,884 pounds
Select Cuts	10.85	loads	434,081 pounds
Trimmings	0.59	loads	23,641 pounds
Ground Beef	115.05	loads	4,601,899 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	10	213,727	1,200.00 - 1,352.00	1,220.88
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			-	
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			-	
116A	3	Chuck, roll, lxl, neck/off	4	75,895	585.04 - 637.00	606.60
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			-	
120	1	Brisket, deckle-off, bnls			-	
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			-	
168	1	Round, top inside round	0	0	0.00 - 0.00	0.00
168	3	Round, top inside round			-	
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	0	0	0.00 - 0.00	0.00
171C	3	Round, eye of round			-	
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	19	756,055	775.00 - 870.00	796.21
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	9	333,807	950.65 - 998.00	951.92
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	5	111,842	1,751.40 - 1,819.69	1,807.42
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			-	
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			-	
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			-	
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			-	
174	3	Loin, short loin, 0x1	0	0	0.00 - 0.00	0.00
175	3	Loin, strip loin, 1x1	0	0	0.00 - 0.00	0.00
	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	5	128,110	493.50 - 493.59	493.57
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			-	
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	0	0	0.00 - 0.00	0.00
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			-	
121E	6	Plate, Outside Skirt, pld	0	0	0.00 - 0.00	0.00
	4	Cap and Wedge Meat	0	0	0.00 - 0.00	0.00
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%	16	506,761	340.00 - 410.00	342.82
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	30	2,150,348	340.00 - 355.00	346.63
Ground Beef Round			-	
Ground Beef Sirloin			-	
Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Blended Ground Beef 73%			-	
Blended Ground Beef 75%	0	0	0.00 - 0.00	0.00
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			-	
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"