National 5-Day Rolling Cutter Cow Cutout And Boxed Cow Beef Cuts - Negotiated Sales - Afternoon

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

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Based on negotiated prices and volume of cow cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Cutter 90%
350#/up

Current-Cutout Value:	295.09
Change from prior day:	(0.41)

Item		Price	Value	Change
90% lean		378.41	211.30	(0.23)
100% lean inside round		446.77	10.37	(0.36)
100% lean, flats and eyes		424.14	9.84	0.04
100% lean, S.P.B.		427.31	21.37	(0.06)
Chuck Tender		375.83	3.76	(0.02)
Knuckle	4-7 lbs.	388.99	9.84	0.02
Tenderloin	2-3 lbs.	873.76	4.63	(0.01)
Tenderloin	3-4 lbs.	920.40	6.81	0.09
Ribeye Roll	4-6 lbs.	455.60	4.78	0.00
Ribeye Roll	6-8 lbs.	539.74	3.99	0.05
Ribeye Roll	8up lbs.	533.31	3.89	0.03
Flank Steak		515.14	2.16	0.04
Kidney		37.33	0.17	0.00
Fat, Inedible		35.07	0.81	0.00
Bone		5.72	1.37	0.00

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	23.39 loads --	935,721 pounds
Cutter/Canner Cuts	3.48 loads --	139,186 pounds
Boner Breaker/Cutter/Canner	15.62 loads --	624,845 pounds
100% Lean Items	18.24 loads --	729,437 pounds
Frozen Cuts	1.11 loads --	44,592 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Day
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	15	67,624	497.20	2.85
112	Rib, ribeye roll, 8-10 lbs.	50	78,080	535.98	(12.01)
112	Rib, ribeye roll, 10-up lbs.	29	81,569	536.76	(12.75)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	23	35,549	785.27	26.79
112A	Rib, ribeye roll-lip-on, 8-up lbs.	4	52,286	531.96	0.00
	Chuck, boneless 85%	3	40,212	380.21	0.00
	Loin, Semi-Bnls Short Loin, 13-dn lbs.	0	0	0.00	
	Loin, Semi-Bnls Short Loin, 13-up lbs.	0	0	0.00	
120	Chuck, brisket	33	264,757	332.95	0.02
168	Round, top inside, 10-dn lbs.	9	13,670	355.53	3.56
168	Round, top inside, 10-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.	0	0	0.00	
169A	Round, top inside c-off, 10-14 lbs.	15	114,258	455.51	8.23
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round				
171C	Round, eye of round	22	32,953	424.60	11.54
180	Loin, strip, bnls, 7-9 lbs.	0	0	0.00	
180	Loin, strip, bnls, 9-up lbs.	18	18,890	462.79	(1.75)
182	Loin, sirloin butt	0	0	0.00	
184	Loin, top sirloin butt	17	30,497	439.27	(10.81)
185A	Loin, bottom sirloin butt flap, bnls.	20	87,668	525.38	0.37
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	70	53,721	540.16	7.92
112	Rib, ribeye roll, 8-up lbs.	25	73,519	533.31	4.96
100% LEAN					

	Inside round - Combo	28	222,690	446.94	(15.44)
	Inside round - Boxed	50	134,719	446.49	(15.71)
	Outside round				
	Eye of round	9	27,325	441.49	7.39
	Flats and eyes - Combo	5	52,618	418.19	0.00
	Flats and eyes - Boxed	0	0	0.00	
	Striploin	75	191,030	556.43	(0.24)
	S.P.B. - Combo	6	68,055	427.31	(1.33)
	S.P.B. - Boxed	0	0	0.00	
BONER/BREAKER AND CUTTER/CANNER					
116B	Chuck, chuck tender	19	47,614	375.83	(2.64)
167A	Round, knuckle, peeled	25	85,213	388.99	1.00
190	Loin, tenderloin, 2-3 lbs.	11	52,528	873.76	(2.12)
190	Loin, tenderloin, 3-4 lbs.	46	72,906	920.40	12.14
190	Loin, tenderloin, 4-5 lbs.	121	135,187	963.65	5.18
190	Loin, tenderloin, 5-up lbs.	58	67,323	971.06	10.61
193	Flank, flank steak	74	86,843	511.75	10.93
	Flank, rough	49	77,231	439.18	4.29
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	4	21,112	529.10	0.00
112	Rib, ribeye roll, 10-up lbs.	0	0	0.00	
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	0	0	0.00	
112A	Rib, ribeye roll-lip-on, 8-up lbs.	0	0	0.00	
169A	Round, top inside c-off, 8-10 lbs.	0	0	0.00	
169A	Round, top inside c-off, 10-14 lbs.	0	0	0.00	
169A	Round, top inside c-off, 14-up lbs.	0	0	0.00	
180	Loin, strip, bnls, 7-9 lbs.	0	0	0.00	
180	Loin, strip, bnls, 9-up lbs.	16	13,742	574.19	0.49
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	0	0	0.00	
112	Rib, ribeye roll, 6-8 lbs.				

112	Rib, ribeye roll, 8-up lbs.	0	0	0.00
FROZEN BONER/BREAKER AND CUTTER/CANNER				
190	Loin, tenderloin, 2-3 lbs.	0	0	0.00
190	Loin, tenderloin, 3-4 lbs.	0	0	0.00
190	Loin, tenderloin, 4-5 lbs.	0	0	0.00
190	Loin, tenderloin, 5-up lbs.	0	0	0.00
193	Flank, flank steak			