



National Weekly Boxed Beef Cuts For Branded Product - Formula Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

April 28, 2025
LM_XB451

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FOB Plant basis formula sales for delivery within 0-21 days including sales since last report, Values reflect U.S. dollars per 100 pounds.

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

Upper 2/3 Choice	402.45 loads	16,097,978 pounds
Lower 1/3 Choice	143.52 loads	5,740,811 pounds

Upper 2/3 Choice Items 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	253	306,325	1,074.46 - 1,310.00	1,175.52
112A	3	Rib, ribeye, bnls, light	195	324,136	1,320.00 - 1,599.00	1,442.58
112A	3	Rib, ribeye, bnls, heavy	346	892,078	1,300.00 - 1,563.07	1,382.20
114A	3	Chuck, shoulder clod, trmd	138	552,934	305.17 - 341.87	315.40
114D	3	Chuck, clod, top blade	45	49,582	447.99 - 622.00	485.80
114E	3	Chuck, clod, arm roast	58	149,522	418.00 - 499.00	440.55
114F	5	Chuck, clod tender	129	123,611	551.00 - 735.00	657.77
116A	3	Chuck, roll, lxl, neck/off	391	1,134,116	361.67 - 484.00	369.57
116B	1	Chuck, chuck tender	114	243,232	361.00 - 407.00	373.07
116G	4	Chuck, flap	77	107,233	662.76 - 792.00	728.04
120	1	Brisket, deckle-off, bnls	463	2,296,941	331.75 - 460.00	373.51
120A	3	Brisket, point/off, bnls	79	87,752	635.00 - 749.25	651.50
123A	3	Short Plate, short rib	108	194,742	608.90 - 692.00	640.63
130	4	Chuck, short rib	102	309,941	487.27 - 579.00	499.85
167A	4	Round, knuckle, peeled	262	596,501	363.17 - 520.00	371.62
168	1	Round, top inside round	71	152,692	345.00 - 365.00	354.63
168	3	Round, top inside round	217	441,959	346.00 - 520.00	362.20
169	5	Round, top inside, denuded	81	140,483	400.20 - 494.50	418.75
169A	5	Round, top inside, cap off	78	145,700	412.15 - 591.00	482.84
171B	3	Round, outside round	217	531,002	306.00 - 356.00	319.89
171C	3	Round, eye of round	282	561,596	336.50 - 506.00	353.68
174	3	Loin, short loin, 0x1	206	360,299	820.00 - 1,064.00	900.19
175	3	Loin, strip loin, 1x1	27	43,843	854.78 - 942.00	897.56
180	3	Loin, strip, bnls, 0x1	392	783,951	1,043.78 - 1,164.00	1,096.51
184	1	Loin, top butt, bnls, heavy	18	18,787	562.18 - 586.50	579.03
184	3	Loin, top butt, boneless	244	379,270	513.00 - 737.19	587.63



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184B	3	Loin, top butt, CC	91	296,586	731.68 - 905.00	815.66
185A	4	Loin, bottom sirloin, flap	261	566,023	808.00 - 922.00	866.98
185B	1	Loin, ball-tip, bnls, heavy	177	470,585	419.00 - 465.00	434.39
185C	1	Loin, sirloin, tri-tip	79	83,598	408.00 - 517.00	426.99
185D	4	Loin, sirloin, tri-tip, pld	109	136,376	600.00 - 713.50	669.40
189A	4	Loin, tndrloin, trmd, heavy	350	485,767	1,345.00 - 1,668.00	1,431.43
191A	4	Loin, butt tender, trimmed	52	78,905	1,182.50 - 1,363.00	1,249.98
193	4	Flank, flank steak	246	341,987	628.50 - 738.50	665.90
121D	4	Plate, Inside Skirt	102	325,317	632.24 - 706.00	659.90
121C	4	Plate, Outside Skirt	71	64,399	830.90 - 929.00	882.59
121E	6	Plate, Outside Skirt, pld	86	103,636	1,258.00 - 1,523.00	1,315.74
	4	Cap and Wedge Meat	95	443,568	408.00 - 432.00	415.70
	4	Pectoral Meat	53	124,675	411.13 - 457.00	420.63
		Ground 75%	69	597,069	273.45 - 305.00	293.59
		Ground 81%	50	196,156	284.50 - 336.47	307.75
		Ground Chuck	197	706,376	325.00 - 364.25	336.35
		Ground Round	36	66,904	386.65 - 414.25	404.41
		Ground Sirloin	19	81,823	394.47 - 528.00	466.46

Lower 1/3 Choice Items, 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	62	147,702	1,074.00 - 1,270.00	1,149.36
112A	3	Rib, ribeye, bnls, light	15	21,714	1,321.20 - 1,553.00	1,402.71
112A	3	Rib, ribeye, bnls, heavy	208	419,789	1,259.00 - 1,463.00	1,357.22
114A	3	Chuck, shoulder clod, trmd	114	400,350	307.47 - 350.00	314.81
114D	3	Chuck, clod, top blade	14	19,567	450.50 - 520.00	478.23
116A	3	Chuck, roll, lxl, neck/off	216	467,685	360.60 - 478.00	367.37
116B	1	Chuck, chuck tender	68	83,957	362.00 - 399.00	369.58
120	1	Brisket, deckle-off, bnls	208	421,064	357.86 - 442.00	372.89
120A	3	Brisket, point/off, bnls	42	53,601	636.19 - 705.00	648.35
123A	3	Short Plate, short rib	54	56,601	627.79 - 690.00	641.40
130	4	Chuck, short rib	86	108,645	486.00 - 614.20	501.84
167A	4	Round, knuckle, peeled	188	322,407	363.53 - 511.00	370.74
168	3	Round, top inside round	150	271,165	354.00 - 383.00	360.49
169	5	Round, top inside, denuded	43	93,709	384.00 - 434.08	403.37



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171B	3	Round, outside round	98	288,014	311.55 - 359.00	319.57
171C	3	Round, eye of round	182	300,368	344.40 - 494.00	356.99
174	3	Loin, short loin, 0x1	107	238,022	836.25 - 961.00	861.12
180	3	Loin, strip, bnls, 0x1	215	605,123	1,037.35 - 1,155.00	1,062.95
184	3	Loin, top butt, boneless	141	140,220	528.00 - 615.00	579.45
185A	4	Loin, bottom sirloin, flap	78	186,782	818.00 - 930.00	848.81
185B	1	Loin, ball-tip, bnls, heavy	62	101,940	424.00 - 480.00	437.68
185C	1	Loin, sirloin, tri-tip	22	32,857	412.00 - 465.00	440.35
185D	4	Loin, sirloin, tri-tip, pld	51	64,582	560.24 - 700.00	655.84
189A	4	Loin, tndrloin, trmd, heavy	148	188,450	1,375.00 - 1,609.00	1,408.28
191A	4	Loin, butt tender, trimmed	52	86,546	1,223.83 - 1,345.00	1,259.82
193	4	Flank, flank steak	156	128,920	595.00 - 704.00	660.84
121D	4	Plate, Inside Skirt	69	142,430	638.23 - 683.00	651.66
121C	4	Plate, Outside Skirt	47	53,063	833.25 - 894.00	845.94
	4	Cap and Wedge Meat	56	233,446	399.30 - 433.00	415.11
	4	Pectoral Meat	34	62,092	404.53 - 450.24	415.56

Fat Limitations (FL) Description

Maximum Average Fat Thickness

1. 3/4" (19mm)
2. 1/4" (6mm)
3. 1/8" (3mm)
4. Practically free (75% surface lean exposed)
5. Peeled/Denuded
6. Peeled/Denuded, surface membrane removed

Maximum Fat at any point

- 1.0"
- 1/2"
- 1/4"
- 1/8"
- 1/8"
- 1/8"