



National Comprehensive Boxed Beef Cutout - All Fed Steer/Heifer Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

May 04, 2026
LM_XB463

[Email us with accessibility issues regarding this report.](#)

For Week Ending: 05/01/2026

	Compre- hensive	Prime	Branded	Choice	Select	Ungraded
Weekly Cutout Value	390.40	401.87	392.83	387.84	384.97	364.53
Primal Rib	542.03	582.65	548.51	530.07	530.96	476.97
Primal Chuck	328.01	329.55	327.17	329.15	326.96	315.94
Primal Round	324.35	324.28	325.48	324.02	324.44	316.42
Primal Loin	523.19	553.69	530.46	517.44	506.69	467.36
Primal Brisket	360.20	358.89	362.73	356.01	353.37	335.73
Primal Short Plate	312.79	312.79	312.79	312.79	312.79	312.79
Primal Flank	232.37	231.83	233.05	231.68	231.69	231.61

Total Loads	6,360
Prime Loads	309
Branded Loads	1,105
Choice Loads	1,945
Select Loads	574
Ungraded Loads (cuts, trims, grinds)	2,428

Type Of Sales

Negotiated Sales 0-21 Days	1,678
Negotiated Sales 22 and up	817
Formula Sales	3,818
Forward Contract Sales	46
Domestic Sales	5,665
NAFTA Exports	87
Overseas Exports	607

Delivery Periods

0-21	5,482
22-60	624
61-90	141
91/Up	113



National Comprehensive Boxed Beef Cutout - All Fed Steer/Heifer Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

May 04, 2026
LM_XB463

Email us with accessibility issues regarding this report.

Cuts, Fat Limitations 1-6

IMPS / FL	Sub-Primal	Loads	Choice & Up	Delivery 22 & Out	Weighted Average	Change from Prior week
109E	Rib, Ribeye Roll Lip-On Bone In	81	95%	12%	996.08	-5.80
112A	Rib, ribeye, bnls, light	29	80%	4%	1,163.50	14.58
112A	Rib, ribeye, bnls, heavy	107	88%	7%	1,170.25	13.62
113C	Chuck, semi-bnls, neck/off	15	81%	0%	443.47	4.15
114	Chuck, shoulder clod	42	35%	40%	400.56	2.67
114A	Chuck, shoulder clod, trmd	125	86%	0%	413.11	2.62
114D	Chuck, clod, top blade	49	92%	44%	538.21	6.90
114E	Chuck, clod, arm roast	15	100%	16%	504.91	0.83
114F	Chuck, clod tender	16	81%	3%	798.53	5.41
116A	Chuck, roll, lxl, neck/off	210	81%	4%	479.93	11.84
116B	Chuck, chuck tender	52	86%	5%	419.03	0.71
916A	Chuck, roll, retail ready	53	97%	24%	515.59	-2.91
116G	Chuck, flap	35	89%	17%	938.48	24.55
120	Brisket, deckle-off, bnls	200	89%	2%	505.23	3.30
120A	Brisket, point/off, bnls	6	100%	1%	820.86	1.90
123A	Short Plate, short rib	54	82%	20%	620.52	36.85
130	Chuck, short rib	72	91%	19%	563.64	24.52
167A	Round, knuckle, peeled	104	87%	1%	486.22	-2.62
168	1 Round, top inside round	41	77%	0%	409.80	-1.12
168	3 Round, top inside round	109	77%	11%	423.26	8.55
169	Round, top inside, denuded	25	90%	6%	478.47	1.40
169A	Round, top inside, cap off	31	95%	1%	567.27	7.66
170	Round, bottom gooseneck	10	11%	19%	381.56	-7.01
171B	Round, outside round	96	84%	5%	408.89	8.14
171C	Round, eye of round	102	88%	2%	428.64	5.82
174	3 Loin, short loin, 0x1	64	88%	17%	942.98	0.30
175	Loin, strip loin, 1x1	53	98%	86%	903.14	14.54
180	3 Loin, strip, bnls, 0x1	145	85%	6%	1,098.41	2.38
184	1 Loin, top butt, bnls, heavy	10	21%	0%	605.52	-5.93
184	3 Loin, top butt, boneless	72	84%	15%	623.11	1.34
184B	Loin, top butt, CC	50	95%	8%	824.29	6.93
185A	Loin, bottom sirloin, flap	76	86%	10%	1,052.73	0.25



National Comprehensive Boxed Beef Cutout - All Fed Steer/Heifer Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

May 04, 2026
LM_XB463

[Email us with accessibility issues regarding this report.](#)

185B	Loin, ball-tip, bnls, heavy	59	86%	12%	633.20	2.51
185C	Loin, sirloin, tri-tip	44	82%	20%	581.96	3.74
185D	Loin, sirloin, tri-tip, pld	24	97%	1%	816.71	7.58
189A	Loin, tndrloin, trmd, heavy	82	87%	6%	1,537.66	-0.93
191A	Loin, butt tender, trimmed	11	90%	20%	1,485.53	7.79
193	Flank, flank steak	42	88%	8%	916.12	21.23
124	Rib, Back Ribs	10	65%	14%	386.50	17.35
121D	Plate, Inside Skirt	51	83%	2%	874.90	6.43
121C	Plate, Outside Skirt	24	72%	6%	1,261.69	32.35
121E	Plate, Outside Skirt, pld	8	90%	6%	1,676.09	9.84
	Cap and Wedge Meat	147	81%	48%	475.39	1.59
	Pectoral Meat	36	89%	3%	497.62	6.16

Ground Beef - Steer and Heifer Source -- 10 Pound Chub Basis

Ground Beef 73%	76	0%	342.28	5.24
Ground Beef 75%	15	1%	371.61	11.77
Ground Beef 81%	173	12%	388.44	11.80
Ground Beef 85%	17	0%	436.33	-0.42
Ground Beef 90%	26	0%	474.70	-0.62
Ground Beef 93%	28	2%	529.87	1.62
Ground Beef Chuck	88	14%	418.59	7.18
Ground Beef Round	23	0%	434.76	-4.11
Ground Beef Sirloin	9	0%	537.33	0.05

Beef Trimmings - Steer and Heifer Source

50% Lean Trimmings	535	1%	191.55	2.73
--------------------	-----	----	--------	------

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"