



National Weekly Boxed Beef Cuts For Branded Product - Formula Sales

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

May 04, 2026
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	364.96 loads	14,598,453 pounds
Lower 1/3 Choice	144.39 loads	5,775,791 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	245	212,648	968.83 - 1,426.00	1,023.98
112A	3 Rib, ribeye, bnls, light	166	215,657	1,132.00 - 1,550.00	1,212.00
112A	3 Rib, ribeye, bnls, heavy	316	555,407	1,105.00 - 1,572.00	1,182.73
114A	3 Chuck, shoulder clod, trmd	164	757,106	387.87 - 427.08	411.90
114D	3 Chuck, clod, top blade	56	61,274	520.00 - 685.00	567.71
114E	3 Chuck, clod, arm roast	46	71,669	507.83 - 548.00	518.06
114F	5 Chuck, clod tender	117	106,630	779.78 - 858.00	818.70
116A	3 Chuck, roll, lxl, neck/off	422	1,179,398	425.00 - 620.00	481.51
116B	1 Chuck, chuck tender	124	227,989	413.05 - 447.00	426.36
116G	4 Chuck, flap	103	157,668	930.00 - 1,035.00	964.39
120	1 Brisket, deackle-off, bnls	418	1,990,837	456.45 - 590.00	508.16
120A	3 Brisket, point/off, bnls	51	47,972	812.00 - 897.00	846.48
123A	3 Short Plate, short rib	118	200,530	619.00 - 695.30	639.49
130	4 Chuck, short rib	114	186,846	529.00 - 663.23	558.00
167A	4 Round, knuckle, peeled	293	614,804	477.00 - 527.00	492.17
168	1 Round, top inside round	104	311,081	407.00 - 456.00	413.03
168	3 Round, top inside round	213	514,771	407.00 - 447.49	423.66
169	5 Round, top inside, denuded	99	160,851	472.00 - 503.20	482.61
169A	5 Round, top inside, cap off	88	239,949	522.76 - 682.00	570.51
171B	3 Round, outside round	228	455,338	387.00 - 446.00	409.24
171C	3 Round, eye of round	303	625,506	407.00 - 499.20	429.19
174	3 Loin, short loin, 0x1	207	211,106	851.00 - 1,055.00	964.94
175	3 Loin, strip loin, 1x1	30	56,992	864.00 - 970.00	933.90
180	3 Loin, strip, bnls, 0x1	428	686,161	1,012.13 - 1,148.42	1,102.81
184	1 Loin, top butt, bnls, heavy	25	31,410	619.20 - 679.00	650.60
184	3 Loin, top butt, boneless	255	335,597	612.00 - 790.16	641.27



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184B	3	Loin, top butt, CC	93	182,367	800.80 - 965.50	855.47
185A	4	Loin, bottom sirloin, flap	251	486,345	1,028.00 - 1,134.00	1,062.80
185B	1	Loin, ball-tip, bnls, heavy	182	410,393	616.00 - 666.00	639.11
185C	1	Loin, sirloin, tri-tip	88	109,443	562.00 - 653.00	601.50
185D	4	Loin, sirloin, tri-tip, pld	91	93,677	795.22 - 924.22	822.20
189A	4	Loin, tndrloin, trmd, heavy	331	421,887	1,510.80 - 1,698.50	1,578.79
191A	4	Loin, butt tender, trimmed	47	52,845	1,458.00 - 1,604.00	1,504.59
193	4	Flank, flank steak	249	354,179	884.00 - 980.00	920.38
121D	4	Plate, Inside Skirt	91	328,745	838.00 - 920.00	869.05
121C	4	Plate, Outside Skirt	68	91,215	1,210.11 - 1,358.24	1,307.51
121E	6	Plate, Outside Skirt, pld	77	94,332	1,497.23 - 1,992.00	1,752.88
	4	Cap and Wedge Meat	102	449,513	460.00 - 501.89	484.84
	4	Pectoral Meat	42	118,927	492.37 - 517.00	498.79
		Ground 75%	45	108,406	340.16 - 374.00	351.58
		Ground 81%	68	251,319	377.00 - 414.50	398.87
		Ground Chuck	215	693,050	399.70 - 439.00	421.04
		Ground Round	38	72,328	427.58 - 507.70	450.95
		Ground Sirloin	16	64,285	521.39 - 583.00	567.63

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	91,800	959.59 - 1,263.00	986.17	
112A	3 Rib, ribeye, bnls, light	6	4,111	1,201.14 - 1,445.00	1,277.25	
112A	3 Rib, ribeye, bnls, heavy	268	660,205	1,106.30 - 1,363.00	1,150.98	
114A	3 Chuck, shoulder clod, trmd	136	427,162	403.75 - 436.00	411.62	
114D	3 Chuck, clod, top blade	25	31,391	520.00 - 637.00	554.33	
116A	3 Chuck, roll, lxl, neck/off	194	379,778	468.09 - 604.00	484.95	
116B	1 Chuck, chuck tender	84	115,878	414.51 - 455.00	422.85	
120	1 Brisket, deckle-off, bnls	205	380,421	494.00 - 600.00	506.52	
120A	3 Brisket, point/off, bnls	39	54,629	790.00 - 854.00	825.79	
123A	3 Short Plate, short rib	77	114,478	621.21 - 676.00	643.00	
130	4 Chuck, short rib	74	90,276	536.00 - 607.00	548.72	
167A	4 Round, knuckle, peeled	175	319,076	484.38 - 586.27	493.16	
168	3 Round, top inside round	145	273,271	415.00 - 453.00	424.32	
169	5 Round, top inside, denuded	39	123,070	444.00 - 530.00	480.70	



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171B	3	Round, outside round	115	288,472	400.00 - 464.00	416.68
171C	3	Round, eye of round	174	308,905	416.10 - 459.00	430.34
174	3	Loin, short loin, 0x1	107	140,426	918.74 - 1,047.00	944.82
180	3	Loin, strip, bnls, 0x1	248	510,903	1,047.79 - 1,145.00	1,074.22
184	3	Loin, top butt, boneless	141	175,904	613.60 - 669.00	625.38
185A	4	Loin, bottom sirloin, flap	111	213,146	1,033.73 - 1,255.00	1,047.27
185B	1	Loin, ball-tip, bnls, heavy	79	120,174	597.00 - 663.00	639.07
185C	1	Loin, sirloin, tri-tip	21	41,125	582.95 - 628.00	594.71
185D	4	Loin, sirloin, tri-tip, pld	69	99,476	793.97 - 861.00	822.56
189A	4	Loin, tndrloin, trmd, heavy	133	144,271	1,536.00 - 1,743.00	1,575.78
191A	4	Loin, butt tender, trimmed	61	82,977	1,467.60 - 1,589.00	1,504.02
193	4	Flank, flank steak	158	152,972	885.56 - 990.00	906.70
121D	4	Plate, Inside Skirt	47	73,755	848.71 - 895.00	868.04
121C	4	Plate, Outside Skirt	54	61,293	1,192.00 - 1,302.00	1,268.80
	4	Cap and Wedge Meat	56	258,966	475.82 - 482.82	479.39
	4	Pectoral Meat	22	37,480	490.65 - 511.37	499.33

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"