

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA-AMS  
 Livestock and Poultry Program  
 Livestock, Poultry and Grain Market News  
 210 Walnut, Room 767  
 Des Moines, IA 50309-2106



Des Moines, IA Ph# 515-284-4460  
 Fx# 515-284-4231  
 Washington, DC Ph# 202-720-6231  
 Fx# 202-690-3732

WEEK ENDING: October 17, 2020

VOLUME 22, No. 41

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	10/12		117,000	2,000	478,000	9,000
TUESDAY (Est)	10/13		120,000	2,000	488,000	8,000
WEDNESDAY (Est)	10/14		119,000	2,000	489,000	7,000
THURSDAY (Est)	10/15		120,000	1,000	482,000	8,000
FRIDAY (Est)	10/16		115,000	1,000	487,000	3,000
SATURDAY (Est)	10/17		62,000		264,000	
<b>TOTAL FOR THE WEEK:</b>			653,000	8,000	2,688,000	35,000
<b>CHANGE FROM PREV WK:</b>			16,000		-42,000	3,000

*(Includes all current revisions)*

**REPORT PROCEDURAL GUIDELINES**

- > This report contains information current at the time of release.
- > BPN#'s represent Defense Personnel Support Center's base price number for purchases.
- > IMPS# represents Institutional Meat Purchasing Specs. items.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales

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

BPN#	WEEKLY COMPOSITE PRIMAL VALUES	CHOICE	SELECT
		600-900	600-900
	Primal Rib	386.49	341.06
	Primal Chuck	172.92	165.62
	Primal Round	167.16	166.57
	Primal Loin	277.75	249.34
	Primal Brisket	153.31	149.34
	Primal Short Plate	128.89	128.89
	Primal Flank	100.45	97.74

**WEEKLY CUTOUT VALUE SUMMARY**

Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
						600-900	600-900
U78	<b>WEEKLY AVERAGE</b>					<b>211.74</b>	<b>197.94</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>(4.29)</b>	<b>(6.73)</b>

**CHOICE/SELECT SPREAD:**

**TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):**

**NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.**

**CURRENT VOLUME - (one load equals 40,000 pounds)**

Choice Cuts	469.63	loads	18,785,010	pounds
Select Cuts	210.49	loads	8,419,776	pounds
Trimmings	44.97	loads	1,798,854	pounds
Ground Beef	95.07	loads	3,802,922	pounds

**Choice Cuts, Fat Limitations 1-6**

(IM) = Individual Muscle

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average			
						U1	109E	1
U2	112A	3	Rib, ribeye, bnls, light	28	135,205	880.05	1000.75	931.41
U16	112A	3	Rib, ribeye, bnls, heavy	108	294,498	863.00	965.63	896.54
	113C	1	Chuck, semi-bnls, neck/off	17	67,665	246.00	304.00	256.64
U3	114	1	Chuck, shoulder clod	25	178,128	180.97	215.00	187.16
U81	114A	3	Chuck, shoulder clod, trmd	97	761,989	189.00	230.00	196.72
U18	114D	3	Chuck, clod, top blade	26	25,541	298.51	350.00	303.70
U19	114E	3	Chuck, clod, arm roast	44	92,711	290.00	320.00	305.86
U20	114F	5	Chuck, clod tender (IM)	49	37,672	420.00	502.50	426.17
U80	116A	3	Chuck, roll, 1x1, neck/off	137	639,560	295.00	373.75	327.37
U36	116B	1	Chuck, chuck tender (IM)	118	970,039	212.73	261.00	219.48
U5		3	Chuck roll, retail ready	41	449,144	351.00	410.25	368.92
	116G	4	Chuck, flap (IM)	39	60,899	340.00	459.25	404.25
U7	120	1	Brisket, deckle-off, bnls	138	879,005	209.00	270.00	219.24
U82	120A	3	Brisket, point/off, bnls	38	54,563	353.00	450.00	424.13
U9	123A	3	Short Plate, short rib	71	206,803	341.30	500.00	409.82
	130	4	Chuck, short rib	109	425,837	307.00	478.56	359.54
	160	1	Round, bone-in	14	14,944	230.00	244.50	233.10
U11	161	1	Round, boneless	9	7,724	240.00	270.00	245.35
U12	167A	4	Round, knuckle, peeled	179	1,030,163	215.00	266.50	223.49
U13	168	1	Round, top inside round	61	691,418	199.45	233.00	205.88
U84	168	3	Round, top inside round	133	1,105,515	194.00	255.00	215.41
U90	169	5	Round, top inside, denuded	55	200,221	239.52	311.00	252.37
	169A	5	Round, top inside, cap off	35	198,943	277.42	371.00	295.60
		3	Round, top inside, side off	4	28,135	239.04	270.00	259.39
U14	170	1	Round, bottom gooseneck	13	11,780	189.41	243.88	212.67
U31	171B	3	Round, outside round	128	830,158	205.92	248.96	218.84
U15	171C	3	Round, eye of round (IM)	179	719,077	232.84	297.76	241.56
U88	174	3	Loin, short loin, 0x1	110	1,175,511	450.00	579.15	471.23
	175	3	Loin, strip loin, 1x1	12	101,099	465.00	575.00	507.97
U32		1	Loin, strip loin bnls, 1x1	10	4,918	489.54	569.00	529.80
U87	180	3	Loin, strip, bnls, 0x1	187	700,258	510.00	641.03	570.21
U22	184	1	Loin, top butt, bnls, heavy	12	39,240	260.00	295.13	272.23
U89	184	3	Loin, top butt, boneless	125	607,829	265.00	350.00	280.78
	184B	3	Loin, top butt, CC (IM)	23	253,706	379.68	435.00	384.70
U29	185A	4	Loin, bottom sirloin, flap	111	863,745	460.00	635.00	490.93
U34	185B	1	Loin, ball-tip, bnls, heavy	66	304,380	230.00	273.50	238.89
U27	185C	1	Loin, sirloin, tri-tip (IM)	46	369,016	293.40	418.00	317.75
	185D	4	Loin, tri-tip, pld (IM)	13	22,730	481.41	615.00	519.71
U28	189A	4	Loin, tndrloin, trmd, heavy	171	1,150,611	999.60	1244.00	1028.63
U86	191A	4	Loin, butt tender, trimmed	23	60,640	1077.00	1160.00	1111.85
U21	193	4	Flank, flank steak (IM)	96	360,747	400.00	490.00	433.17

BPN#	Select Cuts, Fat Limitations 1-6		# of Trades	Total Pounds	Price Range	Weighted Average	
	IMPS/FL	Sub-Primal					
U1	109E	1 Rib, ribeye, lip-on, bn-in	36	318,284	602.85	749.70	650.11
U2	112A	3 Rib, ribeye, bnls, light	29	117,814	737.00	870.00	772.57
U16	112A	3 Rib, ribeye, bnls, heavy	56	87,452	740.00	846.50	790.54
	113C	1 Chuck, semi-bnls, neck/off	12	71,320	242.90	265.69	248.43
U3	114	1 Chuck, shoulder clod	18	43,020	182.00	198.00	190.03
U81	114A	3 Chuck, shoulder clod, trmd	25	104,982	189.00	212.90	197.60
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	16	25,872	385.00	420.00	399.03
U80	116A	3 Chuck, roll, 1xl, neck/off	79	729,804	265.00	363.00	284.72
U36	116B	1 Chuck, chuck tender (IM)	26	181,571	214.70	245.00	219.22
U5		3 Chuck roll, retail ready	7	188,779	330.00	335.00	332.12
	116G	4 Chuck, flap (IM)	25	47,151	280.00	313.51	299.16
U7	120	1 Brisket, deckle-off, bnls	37	135,133	198.00	239.55	212.28
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	22	67,505	277.00	465.50	364.91
	130	4 Chuck, short rib	38	222,466	307.00	433.00	323.39
	160	1 Round, bone-in					
U11	161	1 Round, boneless	5	3,258	235.00	240.00	237.86
U12	167A	4 Round, knuckle, peeled	39	232,879	215.00	260.00	227.07
U13	168	1 Round, top inside round	9	66,557	205.00	223.00	206.67
U84	168	3 Round, top inside round	66	946,367	194.00	240.66	214.61
U90	169	5 Round, top inside, denuded	7	24,200	239.52	276.00	246.31
	169A	5 Round, top inside, cap off	6	28,377	279.10	322.90	286.13
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	10	18,225	187.45	202.50	194.73
U31	171B	3 Round, outside round	48	310,777	207.28	241.00	217.10
U15	171C	3 Round, eye of round (IM)	47	211,033	229.00	271.00	237.34
U88	174	3 Loin, short loin, 0x1	49	86,709	410.00	512.00	446.17
	175	3 Loin, strip loin, 1xl	17	436,502	306.50	430.00	311.95
U32		1 Loin, strip loin bnls. 1xl	5	3,047	440.80	511.03	460.87
U87	180	3 Loin, strip, bnls, 0x1	69	421,459	347.00	530.00	386.09
U22	184	1 Loin, top butt, bnls, heavy	11	159,105	242.00	277.87	242.49
U89	184	3 Loin, top butt, boneless	82	882,339	240.00	296.00	248.55
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	35	179,726	446.31	575.75	481.39
U34	185B	1 Loin, ball-tip, bnls, heavy	28	142,676	225.00	266.00	230.94
U27	185C	1 Loin, sirloin, tri-tip (IM)	32	129,837	225.00	350.00	280.68
	185D	4 Loin, tri-tip, pld (IM)	3	3,844	406.00	409.00	408.02
U28	189A	4 Loin, tndrloin, trmd, heavy	45	221,632	900.00	1219.25	995.25
U86	191A	4 Loin, butt tender, trimmed	9	21,481	950.31	1176.00	1000.94
U21	193	4 Flank, flank steak (IM)	26	71,067	390.07	481.00	417.80
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
U8	121D	4 Plate, Inside Skirt (IM)	123	859,227	395.00	461.00	401.25
	121C	4 Plate, Outside Skirt (IM)	74	156,852	444.69	710.50	523.33
	121E	6 Outside Skirt, pld (IM)	34	65,619	675.23	856.13	771.50
U35		Cap, Wedge Meat & (IM) Lean	180	1,498,710	239.00	320.25	255.16
		Pectoral Meat	105	581,716	274.99	331.00	293.01
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
U25		Ground Beef 73%	74	673,462	115.00	153.25	126.24
		Ground Beef 75%	10	50,659	134.50	175.00	142.69
U26		Ground Beef 81%	138	1,253,483	145.00	200.00	156.75
		Ground Beef 85%	8	14,567	208.00	229.00	214.94
		Ground Beef 90%	22	55,776	255.30	291.75	265.25
U23		Ground Beef 93%	44	96,471	275.00	310.00	295.62
U30		Ground Beef Chuck 80%	49	350,818	145.00	200.00	161.07
U33		Ground Beef Round 85%	20	58,959	229.00	252.00	240.19
U37		Ground Beef Sirloin 90%	5	6,727	305.00	306.00	305.91
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%	25	437,963	122.11	152.76	126.56
		Blended Ground Beef 75%	3	42,400	131.00	163.85	132.83
		Blended Ground Beef 81%	59	612,124	145.00	210.00	163.06
		Blended Ground Beef 85%	14	32,659	194.00	235.00	217.14
		Blended Ground Beef 90%	57	38,380	242.09	299.00	271.32
		Blended Ground Beef 93%	4	6,724	265.14	286.12	269.18
		Blended Ground Beef Chuck 80%	8	56,870	161.23	208.00	167.02
		Blended Ground Beef Round 85%	5	13,440	236.11	240.00	236.54
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	65	1,798,854	34.00	61.00	50.00
		Frozen 50% lean trimmings					
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>							
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>				
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"				
<i>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</i>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	CH 1-3		SE 1-3			
	600-900#	600-900#	600-900#	600-900#		
Values =>	180.84	168.19				
Change =>	-1.24	-2.50				
Index Reflects the Equivalent of 215,795 head of cattle.						
Carcass Equivalent Values:						
SUPPLY (live):	161.93	150.43				
DEMAND (box):	199.74	185.94				
Current Spread	-37.81	-35.51				
Grading % Brkdwn:	85.14%	14.86%				
Weekly Equivalent Values for Outlying Beef Carcass Types						
Carcass Weights						
Qlty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	14.73	164.86	177.93	195.57	191.23	179.57
Certified	5.93	156.06	169.13	186.77	182.43	170.77
Choice 1	3.79	153.92	166.99	184.63	180.29	168.63
Select 1	-7.13	143.00	156.07	173.71	169.37	157.71
Stndrd 1-3	-25.10	125.03	138.10	155.74	151.40	139.74
Prime 4	1.66	151.79	164.86	182.50	178.16	166.50
Choice 4	-11.64	138.49	151.56	169.20	164.86	153.20

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)

The estimated hide and offal value from a typical slaughter steer for the week averaged 8.36 per cwt down -0.01 from last week and down -0.48 from last year.

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS -

Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

**\*Items with no entries indicate non-reportable trades\***

**CURRENT VOLUME - (one load equals 40,000 pounds)**

Central	171.35 loads	6,853,880 pounds
National	266.01 loads	10,640,372 pounds
East Coast	14.30 loads	571,909 pounds
West Coast	35.39 loads	1,415,729 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	7	147,377	212.00	216.00
	Frozen 92-94%				
U6	Fresh 90%	74	2,646,757	195.00	209.00
	Frozen 90%				
U24	Fresh 85%	77	2,234,713	154.00	176.00
	Frozen 85%				
	Fresh 81%	16	572,000	147.50	152.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	43	1,253,033	75.00	97.00
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	12	252,377	212.00	216.00
Frozen 92-94%				
Fresh 90%	97	3,164,425	195.00	209.00
Frozen 90%				
Fresh 85%	125	3,375,239	154.00	176.00
Frozen 85%				
Fresh 81%	16	572,000	147.50	152.00
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	56	1,477,477	75.00	97.00
Frozen 65%				
Fresh 50%	65	1,798,854	34.00	61.00
Frozen 50%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - East Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	11	362,769	199.00	205.00
Frozen 90%				
Fresh 85%	7	209,140	163.08	173.50
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%				
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**FOB Plant - West Coast**

	# of Trades	Total Pounds	Price Range	Weighted Average
<b>Chemical Lean</b>				
Fresh 92-94%	5	105,000	212.00	214.00
Frozen 92-94%				
Fresh 90%	12	154,899	200.00	204.00
Frozen 90%				
Fresh 85%	41	931,386	160.00	172.00
Frozen 85%				
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	13	224,444	75.87	90.00
Frozen 65%				
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

**Regional Breakdown:**

- Central - AR, CO, IA, IL, IN, KS, KY, LA, MI, MO, MN, MT, ND, NE, NM, OH, OK, SD, TN, TX, WI.
- National - all states
- East Coast - AL, CT, DC, DE, FL, GA, MA, MD, ME, MS, NC, NH, NJ, NY, PA, RI, SC, VA, VT, WV.
- West Coast - AK, AZ, CA, HI, ID, NV, OR, UT, WA, WY.

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS

USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales

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

Cutter 90%			
350#/up			
Current Cutout Value:	\$165.30		
Change from prior day:	(\$0.84)		
Item	Price	Value	Change
90% lean	198.51	110.85	(0.74)
100% lean inside round	332.82	7.72	(0.04)
100% lean, flats and eyes	320.15	7.43	0.01
100% lean, S.P.B.	318.12	15.91	(0.20)
Chuck Tender	220.26	2.2	(0.08)
Knuckle	231.12	5.85	(0.15)
Tenderloin 4-7 lbs.	341.60	1.81	0.23
Tenderloin 2-3 lbs.	341.90	2.53	(0.07)
Ribeye Roll 3-4 lbs.	297.76	3.13	
Ribeye Roll 4-6 lbs.	296.25	2.19	0.02
Ribeye Roll 6-8 lbs.	353.00	2.58	
Ribeye Roll 8up lbs.	308.93	1.3	0.04
Flank Steak	20.37	0.09	
Kidney, Edible	19.93	0.46	
Fat, inedible	5.20	1.25	0.14
Bone			

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	23.47 loads	938,617 pounds
Cutter/Canner Cuts	5.96 loads	238,540 pounds
Boner/Breaker/Cutter/Canner	21.97 loads	878,648 pounds
100% Lean Items	17.20 loads	687,993 pounds
Frozen Cuts	1.85 loads	73,831 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Change from Average Prior Week
<b>BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.	13	21,929	350.45 15.09
112	Rib, ribeye roll, 8-10 lbs.	41	38,716	389.64 13.95
112	Rib, ribeye roll, 10-up lbs.	60	98,507	387.48 2.65
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	13	23,683	490.33 27.39
112A	Rib, ribeye roll-lip-on, 8-up lbs.	21	111,301	522.74 (12.59)
	Chuck, boneless 85%			
120	Chuck, brisket	30	91,400	226.12 4.16
168	Round, top inside, 10-dn lbs.	27	52,168	215.46 (4.09)
168	Round, top inside, 10-up lbs.	7	28,050	301.77 (2.77)
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.	20	157,050	323.2 (4.55)
169A	Round, top inside c-off, 14-up lbs.			
171B	Round, outside round	7	17,232	290.91 (31.67)
171C	Round, eye of round	61	55,701	276.95 (17.67)
	Loin, Semi-Bnls Short Loin, 13-dn lbs.			
	Loin, Semi-Bnls Short Loin, 13-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.			
180	Loin, strip, bnls, 9-up lbs.	29	63,070	328.31 36.70
182	Loin, sirloin butt			
184	Loin, top sirloin butt	13	52,050	221.26 4.59
185A	Loin, bottom sirloin butt flap, bnls.	41	110,900	362.94 (7.93)
191A	Loin, butt tender, peeled			
<b>CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	76	213,952	296.49 0.34
112	Rib, ribeye roll, 8-up lbs.			
<b>100% LEAN</b>				
	Inside round - Combo	7	82,898	332.14 (3.02)
	Inside round - Boxed	20	53,801	333.88 (0.28)
	Outside round			
	Eye of round	13	39,527	328.99 3.23
	Flats and eyes - Combo	15	155,981	318.13 (0.99)
	Flats and eyes - Boxed			
	Striploin	67	210,736	334.19 2.67
	S.P.B. - Combo	12	101,075	318.12 (4.09)
	S.P.B. - Boxed			
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>				
116B	Chuck, chuck tender	33	120,093	220.26 (7.63)
167A	Round, knuckle, peeled	35	297,410	231.12 (5.93)
190	Loin, tenderloin, 2-3 lbs.	7	46,824	341.60 43.66
190	Loin, tenderloin, 3-4 lbs.	43	91,777	341.9 (9.13)
190	Loin, tenderloin, 4-5 lbs.	115	156,009	420.98 2.41
190	Loin, tenderloin, 5-up lbs.	34	28,135	468.12 6.21
193	Flank, flank steak	65	48,804	319.36 16.00
	Flank, rough	62	89,596	260.51 3.99
<b>FROZEN BONER/BREAKER</b>				
112	Rib, ribeye roll, 6-8 lbs.	4	26,320	376.00
112	Rib, ribeye roll, 8-10 lbs.			
112	Rib, ribeye roll, 10-up lbs.			
112A	Rib, ribeye roll-lip-on, 8-dn lbs.			
112A	Rib, ribeye roll-lip-on, 8-up lbs.			
169A	Round, top inside c-off, 8-10 lbs.			
169A	Round, top inside c-off, 10-14 lbs.			
169A	Round, top inside c-off, 14-up lbs.			
180	Loin, strip, bnls, 7-9 lbs.			
180	Loin, strip, bnls, 9-up lbs.	7	11,080	330.71
<b>FROZEN CUTTER/CANNER</b>				
112	Rib, ribeye roll, 4-6 lbs.			
112	Rib, ribeye roll, 6-8 lbs.	3	14,100	292.74
112	Rib, ribeye roll, 8-up lbs.			
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>				
190	Loin, tenderloin, 2-3 lbs.			
190	Loin, tenderloin, 3-4 lbs.			
190	Loin, tenderloin, 4-5 lbs.	7	3,926	382.76 11.19
190	Loin, tenderloin, 5-up lbs.			
193	Flank, flank steak	10	17,305	279.53 5.76

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUP

Based on negotiated prices and volume of pork cuts delivered within 0-14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Calculations for a 215 lb Pork Carcass. 55-56% lean, 0.55"-0.70" BF last rib

Weekly Average Loads	Weekly Estimated Primal Cutout						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
10/17/2020	97.48	89.11	93.05	65.71	151.15	79.36	169.43
Change:	2.90	2.19	-4.23	-2.07	3.65	4.21	10.31

Total Load Count (Cuts, Trimmings, Processed): 1594.36

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	379.01 loads	15,160,293 pounds
Butt	250.75 loads	10,030,040 pounds
Picnic	192.57 loads	7,702,699 pounds
Rib	115.65 loads	4,626,172 pounds
Ham	282.64 loads	11,305,491 pounds
Belly	59.65 loads	2,386,019 pounds
Trimmings	174.58 loads	6,983,284 pounds
Variety	84.54 loads	3,381,704 pounds
Added Ingred	47.09 loads	1,883,648 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg	
U40	1/4 Trimmed Loin VAC	1,193	89.94	168.00	112.67
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper	50	79.50	108.90	85.19
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	1,615	45.00	118.50	83.88
	1/8 Trimmed Loin VAC	2,342	91.82	139.50	114.71
	1/8 Trimmed Loin VAC, FZN	3	100.00	101.00	100.78
	1/8 Trimmed Loin Paper	51	118.00	150.25	129.07
	1/8 Trimmed Loin Paper, FZN				
	1/8 Trimmed Loin Combo				
	Bone-in CC, Tender-in Loin VAC	317	127.91	179.00	144.86
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	498	121.60	195.75	141.43
U55	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	2,065	117.50	163.50	133.63
	Bnls CC Strap-on, FZN	26	96.92	139.00	125.35
	Bnls CC Strap-off	2,150	137.00	192.75	152.59
	Bnls CC Strap-off, FZN	6	113.95	176.53	137.30
	Bnls CC Strap-on, 1/2 cut	313	130.50	160.00	142.71
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	272	144.26	184.39	148.60
	Bnls CC Strap-off, 1/2 cut, FZN				
	Whole Bnls Strap-on				
U60	Boneless Sirloin	1,050	110.00	145.32	120.50
	Boneless Sirloin, FZN				
	Boneless Sirloin, Combo	170	117.10	125.50	121.07
	Bone-in Sirloin	552	55.00	89.70	73.86
	Bone-in Sirloin, FZN				
	Blade Ends	51	75.00	97.50	82.12
U41	Blade Ends, FZN				
	Tenderloin	608	180.00	235.00	205.90
	Tenderloin, FZN	23	186.50	230.33	189.39
	Tenderloin, 1 pc vac	6	229.33	283.00	277.77
U64	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
	Backribs 2.0#/up	797	294.75	346.05	316.75
	Backribs 2.0#/up, FZN	73	256.00	320.00	287.98
	Backribs 2.0#/up 1 Pc Vac	175	232.00	356.34	330.86
U42	Backribs 2.0#/up 1 Pc Vac, FZN	546	207.28	352.50	296.05
	Riblets				
	Riblets, FZN	30	87.83	95.00	93.34
U42	<b>BUTT</b>				
	1/4 Trim Butt VAC	4,598	86.50	135.17	100.75
	1/4 Trim Butt VAC, FZN	88	75.00	112.50	92.43
	1/4 Trim Butt Paper	62	115.50	131.50	119.99
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	379	83.75	111.50	96.28
	1/4 Trim Butt 1 Pc VAC	156	88.50	116.54	106.19
	1/4 Trim Butt 1 Pc VAC, FZN	3	85.00	96.60	90.82
	1/8 Trim Butt Vac	216	99.90	137.89	111.33
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	14	114.25	149.25	125.97
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo				
	1/8 Trim Butt 1 Pc VAC	112	97.50	124.50	107.96
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	40	114.00	126.75	120.70
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	79	111.80	133.16	124.66
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	113	101.50	125.33	118.53
	1/8 Trim Steak Ready Butt Vac, FZN				
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,067	105.50	158.12	119.89
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	14	81.92	99.00	95.02
	1/4 Trim Bnls Butt VAC	2,636	109.00	171.89	134.44
	1/4 Trim Bnls Butt VAC, FZN	181	110.00	146.26	127.02
	1/4 Trim Bnls Butt Poly	18	119.50	172.25	154.60
	1/4 Trim Bnls Butt Poly, FZN	42	138.00	146.36	138.59
	1/4 Trim Bnls Butt Combo	69	110.00	138.00	128.92
	1/4 Trim Bnls Butt 1 Pc VAC	97	121.85	203.00	141.35
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	25	121.85	268.46	221.39
	Bnls CT Butt 1 Pc VAC, FZN				
	U50	<b>PICNIC</b>			
RS Smoker Trim Picnic Combo		248	53.00	100.13	59.94
SS Smoker Trim Picnic VAC		2,265	71.60	119.50	81.32
SS Smoker Trim Picnic VAC, FZN		640	72.00	80.70	75.26
SS Smoker Trim Picnic Paper/Poly		59	92.50	113.93	101.02
SS Smoker Trim Picnic Paper/Poly, FZN					
SS Smoker Trim Picnic Combo		427	68.20	91.00	75.46
SS Smoker Trim Picnic 1 Pc Vac		187	83.55	115.00	96.21
SS Smoker Trim Picnic 1 Pc Vac, FZN					
Picnic Cushion Meat Vac		2,219	103.65	163.12	120.04
Picnic Cushion Meat Vac, FZN		44	118.00	145.26	119.59
Picnic Cushion Meat Poly		15	118.00	149.50	129.44
Picnic Cushion Meat Poly, FZN		1,112	109.00	145.00	117.44
Picnic Cushion Meat Combo		484	98.50	135.46	125.96

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	1,060	120.00	197.05	165.24
	Trmd Sparerib - LGT, FZN	54	127.91	174.25	137.03
	Trmd Sparerib - LGT, Poly	2	176.25	180.25	178.27
	Trmd Sparerib - LGT, Poly, FZN	102	136.08	176.50	140.59
	Trmd Sparerib - LGT Combo	138	115.00	159.00	144.18
	Trmd Sparerib - LGT, 1 PC VAC	12	159.00	191.00	177.43
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,018	120.00	182.00	165.18
	Trmd Sparerib - MED, FZN	121	126.00	129.00	126.06
	Trmd Sparerib - MED, Poly	44	189.50	198.18	193.26
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	108	124.00	169.00	159.99
	Trmd Sparerib - MED, 1 PC VAC	13	157.00	208.50	183.58
	Trmd Sparerib - MED, 1 PC VAC, FZN	129	137.01	145.11	141.27
U67	St Louis Spareribs, VAC	598	208.50	300.00	247.20
	St Louis Spareribs, VAC, FZN	239	199.95	285.00	236.68
	St Louis Spareribs, POLY	48	224.50	233.50	225.81
	St Louis Spareribs, POLY, FZN	657	159.50	279.00	245.04
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	263	183.60	214.50	188.22
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
	<b>HAM</b>				
	17/dn Ham Combo				
U46	17-20# Trmd Selected Ham	204	65.75	68.75	67.15
	20-23# Trmd Selected Ham	490	58.50	77.00	65.42
U62	23-27# Trmd Selected Ham	7,291	56.14	78.00	62.73
	17-20 Ham Boxed	5	95.00	97.00	96.37
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	73	80.55	157.50	109.93
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	123	76.11	134.50	86.41
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	21	74.50	135.00	103.16
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed				
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	176	205.72	242.00	223.99
	4 Muscle Ham to Blue	164	189.00	242.00	232.57
	5 Muscle Ham to Blue				
	3 Muscle Ham to Blue Boxed				
	4 Muscle Ham to Blue Boxed				
	5 Muscle Ham to Blue Boxed				
	Roll Out Ham	58	146.00	224.00	160.86
	Rollout Ham Bnls Boxed	50	145.00	229.65	167.00
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	2	162.50	185.00	170.44
	2pc	69	152.80	297.50	184.81
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	439	180.00	240.00	215.42
	Outsides	488	180.00	240.00	215.38
	Knuckles	761	177.70	242.00	191.83
	Lite Butt	31	202.70	240.00	211.75
	Insides (RED) Combo	327	195.00	242.00	198.90
	Outsides (RED) Combo	178	196.00	242.00	204.17
	Knuckles (RED) Combo	104	190.00	232.00	191.91
	Lite Butt (RED) Combo				
	Inner Shank	63	97.60	240.00	123.16
	Outer Shank	89	95.00	112.00	103.55
	Insides Boxed	9	180.00	235.00	215.23
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	8	158.00	169.60	166.76
	Shanks Bone In	27	55.00	141.00	108.66
	Shanks Bone In Boxed	15	85.00	182.50	148.97
	Shanks Bone In Boxed, FZN	12	90.00	142.00	108.51
	<b>BELLY</b>				
	Derind Belly 7-9#				
	Derind Belly 9-13#	358	199.77	235.00	209.95
	Derind Belly 13-17#	775	197.00	232.40	206.44
	Derind Belly 17-19#	536	188.79	232.40	202.80
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	77	213.00	324.23	282.06
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed	19	150.00	283.10	198.32
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#	18	170.50	177.50	175.95
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	9	170.50	197.70	179.54
U49	Skin-on Belly 14-16#	12	170.00	180.00	174.16
	Skin-on Belly 16-18#	34	177.84	182.00	178.87
	Skin-on Belly 18-20#				
	Skin-on Belly 20-25#				
	Skin-on Belly 8-10# Boxed				
	Skin-on Belly 8-10# Boxed, FZN				
	Skin-on Belly 10-12# Boxed	458	204.00	312.25	250.55
	Skin-on Belly 10-12# Boxed, FZN	22	245.00	259.00	247.05
	Skin-on Belly 12-14# Boxed	43	143.66	307.50	204.75
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN	9	148.61	165.00	150.05
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
	<b>JOWL</b>				
	Skinned Combo	27	64.50	101.78	84.44
	Skinned Boxed	60	67.19	124.89	79.85
	Skinned Boxed, FZN	181	50.00	118.50	67.71
	Skin On Combo	267	26.97	83.50	45.53
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BFN#	TRIM				
	42% Trim Combo	1,251	37.73	70.50	45.06
	65% Trim Combo	15	78.55	85.37	79.52
U57	72% Trim Combo	2,217	81.00	119.75	88.90
	85% Trim Combo				
	42% Trim Boxed	159	54.00	110.77	62.63
	42% Trim Boxed, FZN	410	55.00	110.77	62.64
	65% Trim Boxed				
	72% Trim Boxed	139	92.00	132.00	104.05
	72% Trim Boxed, FZN	410	70.00	129.00	93.67
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,002	84.00	137.23	99.82
	Picnic Meat Boxed Cushion Out	141	104.50	149.11	120.81
	Picnic Meat Boxed Cushion Out, FZN	185	90.00	117.94	105.01
	Picnic Meat Combo Cushion In	84	113.00	146.75	123.19
	Picnic Meat Boxed Cushion In	9	90.00	170.50	144.00
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	400	25.00	45.30	35.46
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	72	104.70	125.00	110.69
	Blade Meat Boxed	35	105.60	127.00	112.98
	Blade Meat Boxed, FZN	42	105.80	137.94	107.62
	72% Ham Trim Combo	145	84.00	94.00	90.24
	72% Ham Trim Boxed				
	90% Ham Trim Combo	259	107.00	150.00	126.83
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	84	59.25	111.25	68.98
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	286	51.00	97.05	62.27
	Trimmed Neckbones Gas, FZN	14	36.92	66.00	64.11
	Trimmed Neckbones Poly	377	38.00	82.50	49.45
	Trimmed Neckbones Poly, FZN	71	40.00	92.70	76.12
U51	Untrimmed Neckbones Poly	130	36.00	89.26	71.01
	Untrimmed Neckbones Poly, FZN	208	35.00	74.94	49.11
	Trimmed Neckbones Combo	183	34.50	56.90	48.22
	Untrimmed Neckbones Combo	196	27.50	40.00	35.32
	Breast Bones Poly				
	Breast Bones Poly, FZN	32	63.60	84.90	74.47
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	22	85.00	86.00	85.16
	Brisket Bones, Full Cut, 30#, FZN	154	27.00	132.96	113.53
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	257	67.00	93.25	79.29
	Tails, Gas	7	65.00	77.00	75.05
	Tails, Gas, FZN				
	Tails, Combo	143	34.00	103.25	69.54
U54	Front Feet, Poly	57	65.00	161.00	125.76
	Front Feet, Poly, FZN	282	68.50	133.41	103.92
	Front Feet, Combo	97	39.50	105.00	43.35
	Front Feet, Gas	5	99.00	120.25	112.12
	Front Feet, Gas, FZN				
	Hind Feet, Poly				
	Hind Feet, Poly, FZN	305	30.00	123.98	83.72
	Hind Feet, Combo	67	23.50	57.93	42.68
U53	Hocks, Picnic, Poly	18	59.50	144.26	91.38
	Hocks, Picnic, Poly, FZN	157	73.00	107.00	77.34
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	159	53.50	95.98	80.22
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	38	110.25	147.00	121.24
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	170	103.75	132.00	108.60
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	7	139.00	148.50	143.53
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	86	131.25	167.00	141.77
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	104	133.25	166.00	143.81
	AI Bnls CC Strap Off, FZN	61	111.50	115.25	112.48
	AI Bnls CC Strap-on, 1/2 cut				
	AI Bnls CC Strap-on, 1/2 cut, FZN				
	AI Bnls CC Strap-off, 1/2 cut				
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	414	95.00	148.00	119.97
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	118	67.50	77.00	76.75
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	13	220.00	227.00	223.71
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	7	215.50	229.00	226.09
	AI Tenderloin, 1 pc vac, FZN				
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac				
	AI Backribs 2.0#/up 1 Pc Vac, FZN	9	193.75	341.25	302.27
	AI SS Smoker Trim Picnic VAC	512	75.25	83.75	80.69
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	32	85.75	95.50	88.49
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	43	120.00	189.00	141.64
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	80	96.75	118.00	101.62
	AI 1/4 Trim Butt VAC, FZN				
	AI 1/4 Trim Butt 1 Pc VAC				
	AI 1/4 Trim Butt 1 Pc VAC, FZN				
	AI 1/8 Trim Steak Ready Butt Vac	3	111.99	129.00	120.29
	AI 1/8 Trim Steak Ready Butt Vac, FZN				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/4 Trim Bnls Butt VAC				
	AI 1/4 Trim Bnls Butt VAC, FZN				
	AI Trmd Sparerib - LGT	6	168.00	188.00	180.28
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	45	158.75	161.50	160.58
	AI Trmd Sparerib - MED, FZN	59	118.51	128.62	124.91
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	37	159.00	166.50	165.37

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) – FOB CENTRAL U.S.

The offal value from a typical slaughter hog (1) for the week was estimated at 4.36 per cwt live, up 0.29 when compared to the previous week's value.  
 Dressed equivalent basis (74% dress): 5.89  
 (1) Typical slaughter hog weighs 270 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BPN# C#	PORK VARIETY MEATS - Frozen	Weekly Averages			Simple
		Lds	Wtd	Chng	
U59	CHEEK MEAT trimmed	5.0	99.60		99.33
U52	CHITTERLINGS, 10 lb. pail				
	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic				70.00
	single slashed, export				
	multi slashed, export				
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean	1.0	135.00		135.00
	partial lean w/mask				
	STOMACHS, scalded, small box	0.5	115.00		115.00
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				
	UTERI				
----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: August 10, 2020					
Skins - Domestic		Avg Price			
	Loin Skins, combo				26.98
	Butt Skins, thick, combo				32.56
	Butt Skins, thin, combo				22.25
	Picnic Skins, combo				11.72
	Ham Skins, combo				19.03
	Belly Skins, combo				26.85
	Jowl Skins, combo				11.47
	Mixed Skins, combo				14.00

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	65.0	25.14	-1.61	26.69
Yellow grease (truck)				
Yellow grease ECB	8.0	24.50		24.50
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	1.0	31.50		31.50
Renderer bleachable <.15%	3.0	32.50		32.50
Choice white grease				29.50
INEDBL TALLOW/GRSE, CAF GULF				
Packer bleachable tallow				
Renderer bleachable tallow				
Choice white grease				
Yellow Grease				
EDBLE TALW & LARD-CAF CHICAGO				
Edible tallow				
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				
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PROTEIN FEED SUPPLEMENTS				
MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	23.0	285.00	10.00	285.00
Ruminant Panhandle, Domestic	5.0	205.00	5.00	205.00
PORK Meat/Bmeal, 50% pro/ton				
Central	57.0	248.86	8.69	251.25
ECB	2.0	320.00		320.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	3.0	575.00	40.00	565.00
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	4.0	812.50	112.50	796.88
ECB	2.0	900.00		900.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

October 19, 2020

This report includes Volume, Weighted Average Carcass Weight, & Base Cost  
 Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (In)		
			1.00-1.09	0.80-0.99	0.65-0.79
10/16/2020	148,106	214.32	74.99	76.82	78.57
10/15/2020	94,530	212.01	74.39	76.21	77.95
10/14/2020	88,379	211.38	74.51	76.32	78.04
10/13/2020	89,070	210.33	74.69	76.53	78.28
10/12/2020	82,332	209.97	74.04	75.87	77.61
10/9/2020	136,548	212.97	74.93	76.72	78.42

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

10/9/2020	477,703	210.58	74.09	75.92	77.65
9/18/2020	469,586	207.67	64.39	66.21	67.94
10/18/2019	425,993	212.18	61.07	62.84	64.50

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: September 2020

2,011,279	207.99	63.61	65.42	67.15
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The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM\_HG201.txt.



MAJOR PACKER HIDES, CURED & FLESHED,

FOB Central U.S.

(Note: Weekly averages reflect average of all weight breaks for each hide type)

Items	Lds	Weekly Weighted Averages Per Piece	Change
Heavy Native Steer heavy weights			
Native Steer Colorado Branded Steer heavy weights	9.0	26.83	0.83
Butt Branded Steer heavy weights	6.0	32.50	-1.50
Native Heifer Heavy Native Heifer Branded Heifer, River	6.0	18.50	
Branded Heifer, Southwest Branded Cow, Southwest Branded Cow, River			
Native Cow Dairy Cow Dairy Cow, Southwest			
Native Bulls, conventional Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	6.0	28.00	
Heavy Texas Steer and Heifer Branded Steer heavy weights	6.0	27.00	

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT  
For Week Ending: 10/10/2020

National, Regional, and State Breakdown of Official USDA Quality Grades. Percentages derived from each category numerical total, divided by the total number offered for USDA quality grading in each corresponding area.

	National	Region 1-5	Region 6	Region 7-8	Region 9-10
Prime	9.39%	20.30%	3.77%	9.46%	10.54%
Choice	71.77%	65.90%	63.88%	74.33%	73.69%
Select	15.56%	9.58%	29.21%	13.37%	9.39%
Other	3.28%	4.23%	3.14%	2.84%	6.38%
	Nebraska	Kansas	Texas		
Prime	11.50%	6.74%	3.77%		
Choice	74.02%	75.01%	63.89%		
Select	11.73%	14.91%	29.20%		
Other	2.75%	3.35%	3.14%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 31.16%

Percentage of cattle offered under Schedule GLA identified: 68.85%

States included in regions are as follows: 1- CT, ME, NH, VT, MA, & RI; 2- NY & NJ; 3- DE, MD, PA, WV, & VA; 4- AL, FL, GA, KY, MS, NC, SC, & TN; 5- IL, IN, MI, MN, OH, & WI; 6- AR, LA, NM, OK, & TX; 7- IA, KS, MO, & NE; 8- CO, MT, ND, SD, UT, & WY; 9- AZ, CA, HI & NV; 10- AK, ID, OR, & WA.

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)

	EAST COAST		:	WEST COAST	
	Wkly Avg	Change		Wkly Avg	Change
<b>BULL MEAT:</b>	0-15 Days		:	0-15 Days	
95%	:	:	:	:	:
<b>COW MEAT:</b>			:		
95%	:	:	:	:	:
90%	:	:	:	:	:
CFM Fores 85 %	:	:	:	:	:
Shank Meat 85-90%	:	:	:	:	:
Chuck Meat 85%	:	:	:	:	:
Beef Trim 85%	:	:	:	:	:
Beef Trim 80%	:	:	:	:	:
Beef Trim 75%	:	:	:	:	:
Beef Trim 70%	:	:	:	:	:
Beef Trim 65%	:	:	:	:	:
100% Top Inside Rounds	:	:	:	:	:
100% Flats & Eyes	:	:	:	:	:
100% S.P.B.	:	:	:	:	:
	EAST COAST		:	WEST COAST	
	Wkly Avg	Change	:	Wkly Avg	Change
<b>BULL MEAT:</b>	16-45 Days		:	16-45 Days	
95%	:	:	:	:	:
<b>COW MEAT:</b>			:		
95%	:	:	:	:	:
90%	:	:	:	:	:
CFM Fores 85 %	:	:	:	:	:
Shank Meat 85-90%	:	:	:	:	:
Chuck Meat 85%	:	:	:	:	:
Beef Trim 85%	:	:	:	:	:
Beef Trim 80%	:	:	:	:	:
Beef Trim 75%	:	:	:	:	:

URUGUAY - FOB AND TIS

	0-15 Days	:	16-45 Days
<b>BULL MEAT:</b>	:	:	:
95%	:	:	:
<b>COW MEAT:</b>	:	:	:
95%	:	:	:
90%	:	:	:
CFM Fores 85%	:	:	:
Beef Trim 85%	:	:	:
Beef Trim 80%	:	:	:
Beef Trim 75%	:	:	:

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For the Week of 10/19/2020

Value Adjustments	Price Range	Simple Avg	Change
<b>Quality:</b>			
Prime		28.00	13.37
Choice			0.07
Select	(18.00)	(2.00)	(13.54)
Standard	(42.00)	(10.00)	(27.40)
CAB	2.00	10.00	4.50
All Natural	24.00	50.00	31.20
NHTC	18.50	26.00	21.63
Dairy - Type	(15.00)		(3.93)
Bullock/Stag	(55.00)	(15.00)	(30.64)
Hardbone	(55.00)	(20.00)	(33.00)
Dark Cutter	(55.00)	(20.00)	(31.93)
Over 30 Months	(40.00)		(17.08)
<b>*Cutability Yiel:</b>			
1.0-2.0 < .10"		8.00	3.79
2.0-2.5 < .20"		4.00	1.86
2.5-3.0 < .40"		4.00	1.50
3.0-3.5 < .60"			
3.5-4.0 < .80"			
4.0-5.0 < 1.2"	(15.00)	(5.00)	(11.64)
5.0/up > 1.2"	(25.00)	(10.00)	(17.21)
<b>Weight:</b>			
400-500 lbs	(40.00)		(30.71)
500-550 lbs	(40.00)		(23.47)
550-600 lbs	(35.00)		(11.80)
600-900 lbs	(15.00)		
900-1000 lbs	(15.00)		(1.00)
1000-1050 lbs	(20.00)		(7.67)
over 1050 lbs	(25.00)	(5.00)	(16.00)

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

\* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

MONTHLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE  
 Northeast and North Central Basis - FOB Major Production Points

BPN#	Item	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	405.00	
U70	Foresaddles	86-147 lbs	355.00	
	Forequarters	43-74 lbs	382.50	
	Necks, bone-in	24-28 lbs	297.50	
	Breast	43756.00 lbs	182.50	
	Foreshank	43529.00 lbs	572.50	
	Osso Bucco, foreshank	43504.00 lbs	845.00	
	Shoulder, full	65-85 lbs	397.50	
	Chuck, square cut	39-68 lbs	295.00	
	Chuck rolls, skinned	43595.00 lbs	600.00	
	Chuck, Shoulder Clod	43564.00 lbs	600.00	
	Hotel Racks, 8 rib	15-26 lbs	897.50	
U72	Hotel Racks, 7 rib	14-25 lbs	922.50	
	Hotel Racks, Chop Ready, 7 rib	43594.00 lbs	1375.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1450.00	
	Rack, Ribeye	43533.00 lbs	1950.00	
U76	Hindsaddles	89-153 lbs	570.00	
	Hindquarters	45-76 lbs	575.00	
	Loins, regular	18-36 lbs	420.00	
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	
	Strip Loins, bnls, 0x0	5-up lbs	1387.50	
	Loin, Short Tenderloin	1-up lbs	1275.00	
U77	Legs, double	68-117 lbs	525.00	
	Legs, single	34-59 lbs	557.50	
	Legs, slices, retail		875.00	
	Legs, TBS 4-piece	27-47 lbs	937.50	
	Legs, TBS 3-piece	24-39 lbs	937.50	
U73	Legs, BHS heel-out	27-42 lbs	627.50	
	Legs, Sknd, butt tenderloin	.5-up lbs	1285.00	
U74	Top Rnd, Sknd, cap-off	43753.00 lbs	1372.50	
	Hindshank	43593.00 lbs	750.00	
	Osso Bucco, Hindshank	43504.00 lbs	987.50	
	Stew Meat, regular		510.00	
U78	Bnls Veal Trimmings 75-80% Lean		287.50	
	Bnls Veal Trimmings 80-90% Lean		322.50	
	Hvy Nature Green Hides(per piece)		39.00	

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean				
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPE, scalded, edible				
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT,				

BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT

	FRESH	BOXED FROZEN
GULLETS-TRACHEA	18.00	
KIDNEYS, inedible	12.75	
LIVERS, "	13.25	
LUNGS, "	6.75	
MELTS, "	7.13	
SALIVARY GLANDS	17.50	

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)

The estimated hide and offal value from a typical slaughter cow for the week was 9.36 per cwt. down -0.05 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT

For Week Ended 10/16/2020

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
		Price Range		Wtd Avg
CHEEK MEAT, Trimmed	2.0	180.00	182.00	181.00
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	2.8	95.00	100.00	97.07
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.0		153.00	153.00
KIDNEYS, Export	2.0	18.00	19.00	18.50
LIPS, unscalded	2.0	88.00	104.00	96.00
LIVERS, Regular, bulk-pack	1.0		30.00	30.00
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box	0.8	20.26	30.00	27.57
LIVERS, Regular, 2/box, export	11.0	22.50	32.00	24.41
MELTS,				
OXTAILS, Regular, small box	0.2		614.00	614.00
SALIVARY GLANDS	1.9	28.00	32.00	29.68
SWEETBREADS, export				
TONGUES, #1 white Swiss cut, IW				
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	0.6		490.99	490.99
TONGUES, exp.#1 black Swiss cut, IW				
TONGUES, #1 mixed, Swiss cut, IW				
TONGUES, exp.#1 mixed, Swiss cut, IW				
TONGUES, #2 mixed Swiss cut, IW				
TONGUES, exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings	2.4	28.00	38.00	29.67
TRIPAS	0.6		110.23	110.23
TRIPE, bleached, scalded, edible	8.1	105.00	138.00	113.38
TRIPE, blchd, scld/w honeycomb				
TRIPE, bleached, scalded, edible exp				
TRIPE, unbleached, scalded, edible	2.0		126.00	126.00
TRIPE, honeycomb bleached	0.3		171.00	171.00
TRIPE, honeycomb unbleached				
TRIPE, omasum unbleached	2.7		162.00	162.00
WEASAND MEAT				