

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock, Poultry & Seed Division
Livestock, Poultry & Grain Market News
210 Walnut Street, Room 767
Des Moines, Iowa 50309-2106



Des Moines, IA **Ph# 515-284-4460**
Fx# 515-284-4231

Washington, DC **Ph# 202-720-6231**
Fx# 202-690-3732

WEEK ENDED: August 12, 2017

VOLUME 26, NO. 32

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	8/7 (Est)	118,000	2,000	374,000	7,000
TUESDAY	8/8 (Est)	119,000	2,000	446,000	8,000
WEDNESDAY	8/9 (Est)	116,000	2,000	446,000	7,000
THURSDAY	8/10 (Est)	116,000	1,000	447,000	7,000
FRIDAY	8/11 (Est)	114,000	2,000	426,000	7,000
SATURDAY	8/12 (Est)	58,000		133,000	
TOTAL FOR THE WEEK :		641,000	9,000	2,272,000	36,000
CHANGE FROM PREV WK:		7,000		22,000	-2,000

(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	319.65		295.16				
	Primal Chuck	162.93		162.96				
	Primal Round	172.84		173.33				
	Primal Loin	265.88		257.00				
	Primal Brisket	140.67		140.53				
	Primal Short Plate	152.86		152.86				
	Primal Flank	112.13		104.57				
WEEKLY CUTOUT VALUE SUMMARY								
	Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
	08/11	48	17	2	22		199.60	196.12
	08/10	81	27	6	30		200.63	196.19
	08/09	76	30	11	31		201.66	196.61
	08/08	87	29	10	23		202.25	196.86
	08/07	49	22	17	25		202.72	197.00
U78	WEEKLY AVERAGE						201.37	196.56
	CHANGE FROM PRIOR WEEK						(3.63)	(1.17)

CHOICE/SELECT SPREAD: 4.81

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): 643

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	341.49	loads	13,659,409	pounds
Select Cuts	124.19	loads	4,967,794	pounds
Trimmings	46.08	loads	1,843,194	pounds
Ground Beef	130.83	loads	5,233,389	pounds

IMPS/FL	Choice Cuts, Fat Limitations 1-6	Sub-Primal	# of Trades	(IM) = Individual Muscle			Weighted Average
				Total Pounds	Price Range		
U1	109E	1 Rib, ribeye, lip-on, bn-in	108	523,324	540.07	655.75	597.42
U2	112A	3 Rib, ribeye, bnls, light	74	279,073	670.00	745.78	696.39
U16	112A	3 Rib, ribeye, bnls, heavy	197	506,714	667.00	750.65	686.95
	113C	1 Chuck, semi-bnls, neck/off	18	59,063	201.25	224.91	207.78
U3	114	1 Chuck, shoulder clod	53	419,291	175.00	210.20	190.54
U81	114A	3 Chuck, shoulder clod, trmd	121	679,435	180.00	221.50	196.93
U18	114D	3 Chuck, clod, top blade	32	85,581	280.00	336.13	295.23
U19	114E	3 Chuck, clod, arm roast	48	271,835	223.00	270.46	229.03
U20	114F	5 Chuck, clod tender (IM)	49	42,890	320.49	375.75	335.04
U80	116A	3 Chuck, roll, 1xl, neck/off	195	663,608	235.00	277.60	245.73
U36	116B	1 Chuck, chuck tender (IM)	108	210,721	226.00	253.91	235.33
U5		3 Chuck roll, retail ready	17	114,048	245.75	276.25	272.14
	116G	4 Chuck, flap (IM)	39	58,436	463.03	572.00	518.93
U7	120	1 Brisket, deckle-off, bnls	210	1,201,416	179.06	230.00	199.63
U82	120A	3 Brisket, point/off, bnls	35	77,982	325.00	379.00	345.80
U9	123A	3 Short Plate, short rib	70	65,847	493.00	586.00	537.39
	130	4 Chuck, short rib	116	195,198	340.00	404.10	362.36
	160	1 Round, bone-in	19	10,465	205.00	225.00	215.52
	161	1 Round, boneless	11	13,924	220.75	245.00	228.07
U11	167A	4 Round, knuckle, peeled	240	951,757	220.00	270.00	230.64
U13	168	1 Round, top inside round	98	147,893	214.36	244.75	224.39
U84	168	3 Round, top inside round	119	681,070	210.79	250.00	222.31
U90	169	5 Round, top inside, denuded	50	185,312	241.00	284.05	260.64
	169A	5 Round, top inside, cap off	34	264,202	277.19	330.50	285.95
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	19	23,028	193.45	235.00	206.10
U31	171B	3 Round, outside round	155	828,853	200.00	233.00	213.64
U15	171C	3 Round, eye of round (IM)	202	393,270	215.69	255.00	229.22
U88	174	3 Loin, short loin, 0xl	96	433,426	463.03	561.48	492.95
	175	3 Loin, strip loin, 1xl	19	185,389	380.11	491.48	412.35
U32		1 Loin, strip loin bnls. 1xl	21	29,786	441.00	507.25	471.98
U87	180	3 Loin, strip, bnls, 0xl	178	508,495	484.00	574.00	515.34
U22	184	1 Loin, top butt, bnls, heavy	29	30,339	325.00	381.00	347.92
U89	184	3 Loin, top butt, boneless	148	526,576	340.00	398.00	367.20
	184B	3 Loin, top butt, CC (IM)	25	110,368	449.00	550.20	458.48
U29	185A	4 Loin, bottom sirloin, flap	117	559,787	384.33	517.25	413.91
U34	185B	1 Loin, ball-tip, bnls, heavy	76	261,657	220.00	299.48	238.72
U27	185C	1 Loin, sirloin, tri-tip (IM)	60	385,738	220.00	269.00	227.54
	185D	4 Loin, tri-tip, pld (IM)	49	144,410	295.55	375.00	324.43
U28	189A	4 Loin, tndrloin, trmd, heavy	178	542,412	909.31	1035.25	925.89
U86	191A	4 Loin, butt tender, trimmed	6	7,618	837.73	950.00	845.23
U21	193	4 Flank, flank steak (IM)	71	203,637	410.17	497.84	440.83

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	37	143,651	539.00	589.00	548.85
U2	112A	3 Rib, ribeye, bnls, light	49	336,723	578.81	675.00	608.69
U16	112A	3 Rib, ribeye, bnls, heavy	72	152,380	580.60	666.50	612.72
	113C	1 Chuck, semi-bnls, neck/off	14	30,107	199.98	227.50	205.61
U3	114	1 Chuck, shoulder clod	33	165,847	180.00	217.19	195.14
U81	114A	3 Chuck, shoulder clod, trmd	23	88,544	188.64	217.00	209.54
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast	0	0			
U20	114F	5 Chuck, clod tender (IM)	23	37,747	286.00	330.00	300.83
U80	116A	3 Chuck, roll, lxl, neck/off	87	230,609	233.15	271.00	247.26
U36	116B	1 Chuck, chuck tender (IM)	18	24,834	228.86	251.75	235.44
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	37	41,844	454.00	501.50	468.53
U7	120	1 Brisket, deckle-off, bnls	46	252,757	186.00	218.64	198.64
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	25	43,925	420.00	521.75	463.10
	130	4 Chuck, short rib	30	45,743	340.00	386.00	357.80
	160	1 Round, bone-in					
U11	161	1 Round, boneless	6	3,083	220.00	233.75	225.27
U12	167A	4 Round, knuckle, peeled	52	127,554	214.72	269.30	234.61
U13	168	1 Round, top inside round	20	57,944	211.25	231.75	227.37
U84	168	3 Round, top inside round	67	328,755	213.25	240.32	223.31
U90	169	5 Round, top inside, denuded	13	8,069	250.00	288.00	277.29
	169A	5 Round, top inside, cap off	21	56,823	298.22	326.50	302.25
		3 Round, top inside, side off	0	0			
U14	170	1 Round, bottom gooseneck	20	65,838	190.52	226.75	198.15
U31	171B	3 Round, outside round	75	367,791	197.00	233.63	212.72
U15	171C	3 Round, eye of round (IM)	65	220,015	215.89	247.91	229.55
U88	174	3 Loin, short loin, 0x1	47	158,710	429.00	510.00	462.83
	175	3 Loin, strip loin, lxl	10	50,165	395.75	406.93	399.21
U32		1 Loin, strip loin bnls, lxl	4	6,842	399.45	469.00	462.38
U87	180	3 Loin, strip, bnls, 0x1	49	102,601	440.00	505.00	474.60
U22	184	1 Loin, top butt, bnls, heavy	11	16,102	319.45	360.00	332.10
U89	184	3 Loin, top butt, boneless	63	179,465	315.59	376.50	342.56
	184B	3 Loin, top butt, CC (IM)	0	0			
U29	185A	4 Loin, bottom sirloin, flap	23	43,459	387.00	460.00	408.24
U34	185B	1 Loin, ball-tip, bnls, heavy	24	96,420	230.00	267.65	237.65
U27	185C	1 Loin, sirloin, tri-tip (IM)	20	56,156	210.00	261.75	235.01
	185D	4 Loin, tri-tip, pld (IM)	6	6,964	311.00	341.25	320.50
U28	189A	4 Loin, tndrloin, trmd, heavy	43	37,466	885.54	985.51	935.42
U86	191A	4 Loin, butt tender, trimmed	11	44,007	790.75	875.00	810.70
U21	193	4 Flank, flank steak (IM)	33	84,350	382.00	435.00	397.24

CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle

	124	4 Rib, Back Ribs, Frozen	22	189,332	100.00	150.00	112.55
U8	121D	4 Plate, Inside Skirt (IM)	100	968,614	307.00	377.00	320.61
	121C	4 Plate, Outside Skirt (IM)	81	107,105	640.00	740.00	685.00
	121E	6 Outside Skirt, pld (IM)	22	26,946	920.00	1123.37	962.94
U35		Cap, Wedge Meat & (IM) Lean	121	335,154	235.00	275.00	252.27
		Pectoral Meat	114	367,995	230.00	281.50	250.91

GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind

U25		Ground Beef 73%	91	926,633	145.00	180.75	152.79
		Ground Beef 75%	11	140,254	154.00	183.39	161.36
U26		Ground Beef 81%	210	1,883,148	160.58	204.75	173.53
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	31	121,653	292.30	324.34	314.86
U30		Ground Beef Chuck 80%	70	828,523	168.00	212.84	185.90
U33		Ground Beef Round 85%	24	65,341	256.50	270.00	262.82
U37		Ground Beef Sirloin 90%	6	10,048	317.00	317.00	317.00

BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind

		Blended Ground Beef 73%					
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	81	487,938	173.23	223.33	193.25
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	22	50,160	308.00	328.00	320.53
		Blended Ground Beef Chuck 80%	11	91,357	174.23	215.00	205.66
		Blended Ground Beef Round 85%	24	88,349	257.95	290.75	274.49
		Blended Ground Beef Sirloin 90%					

BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed

		Fresh 50% lean trimmings	70	1,679,894	78.60	90.55	85.07
		Frozen 50% lean trimmings					

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"

Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.

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	141.16	loads	--	5,646,210	pounds
National	229.35	loads	--	9,174,070	pounds
East Coast	30.76	loads	--	1,230,236	pounds
West Coast	11.36	loads	--	454,430	pounds

FOB Plant – Central

BPA#	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%	8	109,237	\$240.96	\$245.14
Frozen 92-94%				
Fresh 90%	53	1,708,883	\$232.00	\$235.86
Frozen 90%				
Fresh 85%	59	2,080,724	\$193.00	\$214.29
Frozen 85%				
Fresh 81%	7	272,500	\$183.00	\$199.71
Frozen 81%				
Fresh 75%	5	85,431	\$184.55	\$198.00
Frozen 75%				
Fresh 73%	12	522,089	\$158.41	\$160.00
Frozen 73%				
Fresh 65%	26	867,346	\$116.00	\$137.00
Frozen 65%				

Bull Product

Fresh 94-96%	
Frozen 94-96%	

FOB Plant – National

# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean			
Fresh 92-94%	21	334,237	\$238.00
Frozen 92-94%			
Fresh 90%	U6 73	2,302,927	\$232.00
Frozen 90%			
Fresh 85%	U24 79	2,466,125	\$193.00
Frozen 85%			
Fresh 81%	7	272,500	\$183.00
Frozen 81%			
Fresh 75%	8	144,936	\$184.55
Frozen 75%			
Fresh 73%	12	522,089	\$158.41
Frozen 73%			
Fresh 65%	56	1,288,062	\$116.00
Frozen 65%			
Fresh 50%	70	1,679,894	\$78.60
Frozen 50%			

Bull Product

Fresh 94-96%	
Frozen 94-96%	

FOB Plant – East Coast

# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean			
Fresh 92-94%	13	225,000	\$238.00
Frozen 92-94%			
Fresh 90%	15	482,044	\$233.86
Frozen 90%			
Fresh 85%	14	301,305	\$197.00
Frozen 85%			
Fresh 81%			
Frozen 81%			
Fresh 75%			
Frozen 75%			
Fresh 73%			
Frozen 73%			
Fresh 65%	15	221,887	\$116.00
Frozen 65%			

Bull Product

Fresh 94-96%	
Frozen 94-96%	

FOB Plant – West Coast

# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean			
Fresh 92-94%			
Frozen 92-94%			
Fresh 90%	5	112,000	\$235.00
Frozen 90%			
Fresh 85%	6	84,096	\$203.00
Frozen 85%			
Fresh 81%			
Frozen 81%			
Fresh 75%	3	59,505	\$187.49
Frozen 75%			
Fresh 73%			
Frozen 73%			
Fresh 65%	15	198,829	\$123.03
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.

Item	Price	Value	Change
90% lean	\$233.65	\$130.47	\$0.16
100% lean inside round	\$329.32	\$7.64	\$0.06
100% lean, flats and eyes	\$259.33	\$9.02	(\$0.05)
100% lean, S.P.B.	\$256.73	\$12.84	\$0.06
Chuck Tender	\$236.12	\$2.36	(\$0.02)
Knuckle	\$263.51	\$6.67	\$0.14
Tenderloin 4-7 lbs.	\$376.79	\$2.00	(\$0.05)
Tenderloin 3-4 lbs.	\$429.38	\$3.18	\$0.06
Ribeye Roll 4-6 lbs.	\$281.81	\$2.96	\$0.22
Ribeye Roll 6-8 lbs.	\$310.82	\$2.30	\$0.02
Ribeye Roll 8up lbs.	\$333.76	\$2.44	
Flank Steak	\$259.75	\$1.09	(\$0.03)
Kidney, Edible	\$18.91	\$0.09	\$0.01
Fat, inedible	\$22.28	\$0.52	
Bone	\$5.86	\$1.41	(\$0.07)

USDA NATIONAL BOXED COW BEEF CUTS – NEGOTIATED SALES – Negotiated Sales

CURRENT VOLUME – (one load equals 40,000 pounds)

Boner/Breaker Cuts	35.17	loads	--	1,406,771	pounds
Cutter/Canner Cuts	1.46	loads	--	58,497	pounds
Boner/Breaker/Cutter/Canner	17.69	loads	--	707,599	pounds
100% Lean Items	25.78	loads	--	1,031,287	pounds
Frozen Cuts	1.94	loads	--	77,744	pounds

IMPS Sub-Primal # of Trades Total Pounds Weighted Average Change from Prior Week

BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	8	8,498	\$303.76	\$20.19
112	Rib, ribeye roll, 8-10 lbs.	27	61,898	\$318.82	\$4.60
112	Rib, ribeye roll, 10-up lbs.	77	158,606	\$325.68	\$3.61
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	20	54,328	\$411.66	\$23.13
112A	Rib, ribeye roll-lip-on, 8-up lbs.	12	29,228	\$380.13	\$31.70
120	Chuck, boneless 85%	27	363,423	\$220.44	\$5.54
168	Round, brisket	32	61,407	\$190.34	(\$4.41)
168	Round, top inside, 10-dn lbs.	6	27,844	\$225.28	(\$6.04)
168	Round, top inside, 10-up lbs.	14	46,457	\$240.28	\$1.30
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	21	266,997	\$305.82	\$2.80
169A	Round, top inside c-off, 14-up lbs.	4	6,972	\$303.66	
171B	Round, outside round	4	8,100	\$254.15	(\$1.34)
171C	Round, eye of round	35	38,875	\$251.23	\$2.22
	Loin, Semi-Brls Short Loin, 13-dn lbs.				
	Loin, Semi-Brls Short Loin, 13-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.	31	108,333	\$223.54	(\$36.50)
180	Loin, strip, bnls, 9-up lbs.				
182	Loin, sirloin butt				
184	Loin, top sirloin butt	36	80,963	\$253.73	\$11.29
185A	Loin, bottom sirloin butt flap, bnls.	37	74,747	\$300.36	\$4.03
191A	Loin, butt tender, peeled				
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	28	38,097	\$310.82	\$2.80
112	Rib, ribeye roll, 6-8 lbs.	3	11,250	\$333.76	(\$0.04)
112	Rib, ribeye roll, 8-up lbs.				
100% LEAN					
	Inside round – Combo	12	136,264	\$321.75	\$1.33
	Inside round – Boxed	26	60,905	\$346.24	\$0.98
	Outside round	5	39,412	\$258.16	(\$1.85)
	Eye of round	21	55,021	\$261.71	(\$7.19)
	Flats and eyes – Combo	17	150,716	\$258.77	\$1.30
	Flats and eyes – Boxed				
	Striploin	82	346,969	\$295.83	\$2.01
	S.P.B. – Combo	17	242,000	\$256.73	\$1.22
	S.P.B. – Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	33	120,038	\$236.12	(\$1.80)
167A	Round, knuckle, peeled	13	36,344	\$263.51	\$5.59
190	Loin, tenderloin, 2-3 lbs.	12	10,593	\$377.32	(\$9.09)
190	Loin, tenderloin, 3-4 lbs.	55	106,980	\$429.45	\$7.28
190	Loin, tenderloin, 4-5 lbs.	143	157,609	\$482.99	(\$5.03)
190	Loin, tenderloin, 5-up lbs.	20	60,111	\$484.01	\$10.34
193	Flank, flank steak	100	100,318	\$275.79	\$6.39
	Flank, rough	73	115,606	\$225.58	\$6.05
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
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.	9	28,548	\$273.53	\$11.31
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	12	42,135	\$221.56	(\$16.83)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$181.69	\$174.33
Change =>	-2.39	-0.36

Index Reflects the Equivalent of 174,648 head of cattle.

Carcass Equivalent Values:		
SUPPLY (live):	174.00	164.11
DEMAND (box):	189.37	184.56
Current Spread	-15.37	-20.45
Grading % Brkdown:	83.51%	16.49%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qty/Yld	Carcass Weights				
	(1)	400-500#	500-600#	600-900#	900-1000#
Prime 1-3	15.07	\$168.30	\$182.51	\$196.76	\$192.38
Certified	4.46	\$157.69	\$171.90	\$186.15	\$181.77
Choice 1	3.69	\$156.92	\$171.13	\$185.38	\$181.00
Select 1	-5.61	\$147.62	\$161.83	\$176.08	\$171.70
Stdnd 1-3	-25.23	\$128.00	\$142.21	\$156.46	\$152.08
Prime 4	2.07	\$155.30	\$169.51	\$183.76	\$179.38
Choice 4	-11.54	\$141.69	\$155.90	\$170.15	\$165.77

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 11.00 per cwt down -0.37 from last week and down -0.24 from last year.

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

	Pounds	Price Range	Wtd Avg
Jowl			
Skinned Combo	12	52.50- 63.13	58.94
Skinned Boxed	31	46.50- 117.25	83.99
Skinned Boxed, FZN	357	45.00- 107.82	55.42
Skin On Combo	25	33.75- 68.36	47.88
Skin-On Boxed	-	-	-
Skin-On Boxed, FZN	-	-	-
Trim			
42% Trim Combo	987	61.06- 78.25	65.34
65% Trim Combo	-	-	-
72% Trim Combo	1,955	62.22- 110.75	73.98
85% Trim Combo	-	-	-
42% Trim Boxed	63	71.41- 113.50	81.88
42% Trim Boxed, FZN	111	62.00- 103.25	75.57
65% Trim Boxed	-	-	-
72% Trim Boxed	132	80.00- 139.50	96.49
72% Trim Boxed, FZN	49	72.00- 164.20	94.53
85% Trim Boxed	-	-	-
Picnic Meat Combo Cushion Out	2,066	73.00- 110.49	82.29
Picnic Meat Boxed Cushion Out	299	86.05- 125.62	100.04
Picnic Meat Boxed Cushion Out, FZN	383	93.00- 110.68	95.63
Picnic Meat Combo Cushion In	51	95.00- 135.50	103.64
Picnic Meat Boxed Cushion In	142	93.96- 118.50	102.39
Picnic Meat Boxed Cushion In, FZN	-	-	-
Trim w/Traze Combo	193	30.00- 54.00	45.57
Trim w/Traze Boxed	-	-	-
Trim w/Traze Boxed, FZN	-	-	-
Blade Meat Combo	-	-	-
Blade Meat Boxed	67	102.40- 131.86	115.32
Blade Meat Boxed, FZN	66	107.00- 118.62	111.35
72% Ham Trim Combo	30	78.00- 92.00	80.57
72% Ham Trim Boxed	3	101.00- 103.00	101.62
90% Ham Trim Combo	158	88.00- 120.00	106.31
Variety			
Untrimmed Neckbones Gas	52	42.00- 80.00	59.69
Untrimmed Neckbones Gas, FZN	-	-	-
Trimmed Neckbones Gas	368	37.61- 81.39	46.47
Trimmed Neckbones Gas, FZN	16	35.00- 45.00	36.83
Trimmed Neckbones Poly	322	31.45- 68.62	45.73
Trimmed Neckbones Poly, FZN	225	28.00- 60.04	38.25
Untrimmed Neckbones Poly	281	32.00- 104.50	64.18
Untrimmed Neckbones Poly, FZN	70	28.75- 38.50	35.23
Trimmed Neckbones Combo	49	30.27- 36.00	34.45
Untrimmed Neckbones Combo	77	18.75- 40.00	29.39
Breast Bones Poly	-	-	-
Breast Bones Poly, FZN	52	48.00- 70.00	56.97
Brisket Bones, Full Out, 10#	-	-	-
Brisket Bones, Full Out, 10#, FZN	-	-	-
Brisket Bones, Full Out, 30#	23	90.00- 104.87	92.20
Brisket Bones, Full Out, 30#, FZN	74	76.12- 107.00	87.20
Brisket Bones, Full Out, Combo	-	-	-
Tails, Poly	-	-	-
Tails, Poly, FZN	194	45.62- 67.62	50.92
Tails, Gas	-	-	-
Tails, Gas, FZN	-	-	-
Tails, Combo	31	41.00- 72.12	45.57
Front Feet, Poly	145	78.00- 129.00	113.09
Front Feet, Poly, FZN	313	70.00- 116.00	91.34
Front Feet, Combo	-	-	-
Front Feet, Gas	-	-	-
Front Feet, Gas, FZN	-	-	-
Hind Feet, Poly	7	65.50- 107.50	102.68
Hind Feet, Poly, FZN	374	74.00- 97.62	80.33
Hind Feet, Combo	-	-	-
Hocks, Picnic, Poly	32	56.94- 110.00	66.06
Hocks, Picnic, Poly, FZN	89	56.50- 80.00	61.91
Hocks, Picnic, Gas	-	-	-
Hocks, Picnic, Gas, FZN	-	-	-
Hocks, Picnic, Combo	58	37.75- 54.00	45.20
Front Feet, Split, Gas	11	94.25- 105.00	96.45
Front Feet, Split, Gas, FZN	-	-	-
Front Feet, Split, Poly	-	-	-
Front Feet, Split, Poly, FZN	24	102.00- 115.04	108.82
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC	-	-	-
AI 1/4 Trimmed Loin VAC, FZN	-	-	-
AI 1/8 Trimmed Loin VAC	139	88.00- 117.05	99.27
AI 1/8 Trimmed Loin VAC, FZN	-	-	-
AI Bone-in CC, Tender-in Loin, VAC	14	144.00- 162.36	151.40
AI Bone-in CC, Tender-in Loin, VAC, F	-	-	-
AI Bnls CC Strap On	52	123.75- 165.00	129.21
AI Bnls CC Strap On, FZN	-	-	-
AI Bnls CC Strap Off	270	130.00- 172.00	134.96
AI Bnls CC Strap Off, FZN	-	-	-
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	214	129.00- 164.50	139.32
AI Bnls CC Strap-off, 1/2 cut, FZN	-	-	-
AI Boneless Sirloin	265	102.65- 146.00	108.65
AI Boneless Sirloin, FZN	-	-	-
AI Bone-in Sirloin	6	89.50- 95.50	92.28
AI Bone-in Sirloin, FZN	-	-	-
AI Blade Ends	-	-	-
AI Blade Ends, FZN	-	-	-
AI Tenderloin	52	213.65- 272.00	246.34
AI Tenderloin, FZN	-	-	-
AI Tenderloin, 1 pc vac	68	241.50- 272.00	247.52
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	3	236.50- 267.43	252.27
AI Backribs 2.0#/up 1 Pc Vac, FZN	169	212.00- 243.00	224.25
AI SS Smoker Trim Picnic VAC	492	67.25- 93.00	73.23
AI SS Smoker Trim Picnic VAC, FZN	-	-	-
AI SS Smoker Trim Picnic 1 Pc Vac	52	76.36- 88.50	85.61
AI SS Smoker Trim Picnic 1 Pc Vac, FZ	-	-	-
AI Picnic Cushion Meat Vac	124	112.00- 158.00	114.12
AI Picnic Cushion Meat Vac, FZN	-	-	-
AI 1/4 Trim Butt VAC	83	90.25- 106.00	96.56
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	-	-	-
AI 1/8 Trim Steak Ready Butt Vac, FZN	-	-	-
AI 1/8 Trim Steak Ready Butt 1 Pc Vac	117	97.00- 127.65	117.89
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 Tmnd Sparerib - LGT	50	111.75- 152.00	124.46
AI Tmnd Sparerib - LGT, FZN	-	-	-
AI Tmnd Sparerib - LGT, 1 PC VAC	-	-	-
AI Tmnd Sparerib - LGT, 1 PC VAC, FZN	-	-	-
AI Tmnd Sparerib - MED	44	122.50- 130.00	123.19
AI Tmnd Sparerib - MED, FZN	-	-	-
AI Tmnd Sparerib - MED, 1 PC VAC	-	-	-
AI Tmnd Sparerib - MED, 1 PC VAC, FZN	-	-	-

NATIONAL WEEKLY PORK REPORT FOB Omaha - 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 205 lb Pork Carcass. 53-54% Lean, 0.65"-0.80" BF last rib

Weekly Average Loads	Carcase	Loin	Butt	Pic	Rib	Ham	Belly
8/11/2017	94.87	83.85	89.93	59.53	121.84	67.95	199.95
Change:	-2.18	-1.66	1.71	-2.95	8.32	-3.05	-7.02

Total Load Count (Cuts, Trimmings, Processed): 1,489.02

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Omaha
Current Volume - (one load equals 40,000)

Loin	411.16 loads	16,446,369 pounds
Butt	279.60 loads	11,183,824 pounds
Picnic	138.95 loads	5,557,934 pounds
Rib	128.05 loads	5,122,189 pounds
Ham	163.81 loads	6,552,417 pounds
Belly	64.61 loads	2,584,359 pounds
Trimmings	169.12 loads	6,764,774 pounds
Variety	72.83 loads	2,913,257 pounds
Added Ingred	56.54 loads	2,261,791 pounds

	Kilopounds	Price Range	Wtd Avg
Loin			
1/4 Trimmed Loin VAC	2,539	87.01- 118.72	99.12
1/4 Trimmed Loin VAC, FZN	24	100.65- 101.95	101.44
1/4 Trimmed Loin Paper	-	-	-
1/4 Trimmed Loin Paper, FZN	-	-	-
1/4 Trimmed Loin Combo	967	80.10- 104.45	86.62
1/8 Trimmed Loin VAC	1,374	96.81- 127.57	107.62
1/8 Trimmed Loin VAC, FZN	3	91.06- 101.95	95.35
1/8 Trimmed Loin Paper	123	100.18- 126.52	110.25
1/8 Trimmed Loin Paper, FZN	57	89.62- 97.72	92.03
1/8 Trimmed Loin Combo	20	97.29- 100.46	99.78
Bone-in CC, Tender-in Loin VAC	598	134.54- 177.81	150.62
Bone-in CC, Tender-in Loin VAC, FZN	13	113.65- 117.53	114.85
Bone-in CC, Tender-in Loin Combo	9	145.62- 149.62	147.62
B-In CC, Tender-in, FLON Loin	272	131.48- 162.22	144.65
B-In CC, Tender-in, FLON Loin, FZN	5	113.65- 117.53	116.73
Bnls CC Strap-on	2,476	102.46- 150.49	125.23
Bnls CC Strap-on, FZN	66	100.86- 130.20	119.50
Bnls CC Strap-off	2,229	127.62- 167.78	142.35
Bnls CC Strap-off, FZN	83	119.23- 179.94	142.00
Bnls CC Strap-on, 1/2 cut	127	127.73- 144.65	136.06
Bnls CC Strap-on, 1/2 cut, FZN	-	-	-
Bnls CC Strap-off, 1/2 cut	277	143.83- 157.43	150.06
Bnls CC Strap-off, 1/2 cut, FZN	6	109.23- 109.65	109.53
Whole Bnls Strap-on	-	-	-
Boneless Sirloin	1,547	95.01- 128.14	105.62
Boneless Sirloin, FZN	19	101.57- 117.87	104.60
Boneless Sirloin, Combo	101	88.36- 113.47	93.60
Bone-in Sirloin	1,043	63.63- 94.23	82.68
Bone-in Sirloin, FZN	32	59.98- 80.81	67.88
Blade Ends	358	62.40- 108.40	91.32
Blade Ends, FZN	-	-	-
Tenderloin	556	224.77- 274.36	247.47
Tenderloin, FZN	80	197.73- 227.11	219.72
Tenderloin, 1 pc vac	-	-	-
Tenderloin, 1 pc vac, FZN	-	-	-
Butt Tender	3	176.39- 199.91	182.81
Butt Tender, FZN	-	-	-
Backribs 2.0#/up	767	217.22- 243.14	230.37
Backribs 2.0#/up, FZN	131	187.12- 236.79	209.90
Backribs 2.0#/up 1 Pc Vac	194	230.11- 289.19	241.16
Backribs 2.0#/up 1 Pc Vac, FZN	278	214.47- 254.69	231.90
Riblets	3	94.73- 107.77	97.41
Riblets, FZN	34	73.71- 111.93	94.14

Butt			
1/4 Trim Butt VAC	4,559	90.52- 127.40	100.43
1/4 Trim Butt VAC, FZN	15	86.65- 111.03	97.09
1/4 Trim Butt Paper	191	100.18- 119.81	110.40
1/4 Trim Butt Paper, FZN	-	-	-
1/4 Trim Butt Combo	563	87.21- 103.82	97.88
1/4 Trim Butt 1 Pc VAC	154	103.23- 115.41	106.04
1/4 Trim Butt 1 Pc VAC, FZN	-	-	-
1/8 Trim Butt Vac	87	92.51- 121.19	112.97
1/8 Trim Butt Vac, FZN	-	-	-
1/8 Trim Butt Paper	31	109.28- 133.05	123.89
1/8 Trim Butt Paper, FZN	-	-	-
1/8 Trim Butt Combo	8	85.30- 85.39	85.37
1/8 Trim Butt 1 Pc VAC	216	102.46- 116.86	106.22
1/8 Trim Butt 1 Pc VAC, FZN	-	-	-
1/4 Trim Steak Ready Butt Vac	168	105.35- 119.14	113.53
1/4 Trim Steak Ready Butt Vac, FZN	-	-	-
1/4 Trim Steak Ready Butt 1 Pc Vac	139	104.32- 125.65	114.34
1/4 Trim Steak Ready Butt 1 Pc Vac, F	-	-	-
1/8 Trim Steak Ready Butt Vac	265	110.07- 121.81	116.48
1/8 Trim Steak Ready Butt Vac, FZN	-	-	-
1/8 Trim Steak Ready Butt 1 Pc Vac	875	100.96- 130.63	119.99
1/8 Trim Steak Ready Butt 1 Pc Vac, F	-	-	-
1/4 Trim Bnls Butt VAC	3,186	102.28- 137.01	118.16
1/4 Trim Bnls Butt VAC, FZN	221	112.57- 142.29	119.47
1/4 Trim Bnls Butt Poly	24	110.18- 143.68	120.87
1/4 Trim Bnls Butt Poly, FZN	50	119.19- 135.44	126.41
1/4 Trim Bnls Butt Combo	364	97.33- 120.96	110.51
1/4 Trim Bnls Butt 1 Pc VAC	15	115.98- 143.23	122.52
1/4 Trim Bnls Butt 1 Pc VAC, FZN	-	-	-
Bnls CT Butt 1 Pc VAC	35	152.52- 216.06	182.10
Bnls CT Butt 1 Pc VAC, FZN	3	182.13- 193.48	184.30

Picnic			
RS Smoker Trim Picnic Combo	255	57.64- 71.11	63.71
SS Smoker Trim Picnic VAC	1,830	67.01- 94.34	75.38
SS Smoker Trim Picnic VAC, FZN	-	-	-
SS Smoker Trim Picnic Paper/Poly	127	75.18- 95.24	82.97
SS Smoker Trim Picnic Paper/Poly, FZN	-	-	-
SS Smoker Trim Picnic Combo	280	60.67- 83.31	70.32
SS Smoker Trim Picnic 1 Pc Vac	518	70.85- 98.19	85.32
SS Smoker Trim Picnic 1 Pc Vac, FZN	-	-	-

NATIONAL WEEKLY FORT REPORT FOB Omaha - Negotiated Sales

	Rounds	Price Range	Wtd Avg
Spareribs			
Tmrd Sparerib - LGT	1,324	108.13- 152.31	131.68
Tmrd Sparerib - LGT, FZN	333	106.63- 140.36	119.16
Tmrd Sparerib - LGT, Poly	36	127.35- 159.91	138.55
Tmrd Sparerib - LGT, Poly, FZN	33	112.27- 155.71	121.38
Tmrd Sparerib - LGT Combo	62	107.11- 122.62	113.06
Tmrd Sparerib - LGT, 1 PC VAC	11	131.41- 155.74	141.94
Tmrd Sparerib - LGT, 1 PC VAC, FZN	49	107.36- 164.03	137.53
Tmrd Sparerib - MED	1,236	113.63- 154.24	135.25
Tmrd Sparerib - MED, FZN	17	118.62- 140.51	132.92
Tmrd Sparerib - MED, Poly	79	133.03- 142.99	137.86
Tmrd Sparerib - MED, Poly, FZN			
Tmrd Sparerib - Med Combo	37	112.10- 127.13	125.44
Tmrd Sparerib - MED, 1 PC VAC	111	108.13- 154.19	137.26
Tmrd Sparerib - MED, 1 PC VAC, FZN			
St Louis Spareribs, VAC	685	161.48- 255.38	193.71
St Louis Spareribs, VAC, FZN	129	159.47- 242.28	199.24
St Louis Spareribs, POLY	7	241.53- 247.40	245.32
St Louis Spareribs, POLY, FZN	505	166.09- 275.18	217.45
St Louis Spareribs, Combo			
BBQ Style Spareribs, VAC	345	134.36- 174.67	152.08
BBQ Style Spareribs, VAC, FZN	102	144.94- 146.48	145.51
BBQ Style Spareribs, Poly			
BBQ Style Spareribs, Poly, FZN			
BBQ Style Spareribs, Combo			

	Rounds	Price Range	Wtd Avg
Ham			
17/dn Ham Combo			
17-20# Tmrd Selected Ham			
20-23# Tmrd Selected Ham			
23-27# Tmrd Selected Ham	3,097	56.13- 79.68	64.13
17-20 Ham Boxed	7	94.61- 96.81	95.78
17-20 Ham Boxed, FZN	7	67.15- 94.03	70.90
20-23 Ham Boxed	66	86.18- 111.08	95.94
20-23 Ham Boxed, FZN			
23-27 Ham Boxed	88	72.89- 99.79	85.87
23-27 Ham Boxed, FZN	48	67.15- 70.23	69.65
27 & up Bone In Hams Combo			
17-20 Boxed Vac Pack	46	79.36- 112.51	95.25
17-20 Boxed Vac Pack, FZN			
20-23 Hms Sknd/Defatted Boxed			
20-23 Hms Sknd/Defatted Boxed, FZN			
Collared Ham Combo			
Collared Ham Boxed	58	92.73- 112.83	98.49
Collared Ham Boxed, FZN			
3 Muscle Ham to Blue	180	107.68- 140.54	123.68
4 Muscle Ham to Blue	24	130.62- 167.98	150.11
5 Muscle Ham to Blue			
3 Muscle Ham to Blue Boxed			
4 Muscle Ham to Blue Boxed	8	169.83- 183.93	176.42
5 Muscle Ham to Blue Boxed			
Roll Out Ham			
Rollout Ham Enls Boxed	62	117.31- 151.00	125.08
Roll Out Hms Rolled & Tied			
Roll Out Ham Rolled Tied Boxed	23	144.89- 189.44	172.31
2pc	23	123.78- 169.08	142.05
2PC Boxed			
2PC Boxed, FZN			
Insides	628	123.17- 157.76	134.21
Outsides	482	120.39- 153.62	130.14
Knuckles	464	113.59- 148.78	128.93
Lite Butt	15	128.67- 135.24	131.18
Insides (RED) Combo	87	130.59- 164.29	149.84
Outsides (RED) Combo	61	128.59- 142.31	134.41
Knuckles (RED) Combo			
Lite Butt (RED) Combo			
Inner Shank	47	106.15- 135.24	113.20
Outer Shank	68	82.86- 114.62	100.26
Insides Boxed	2	134.18- 155.81	147.49
Outsides Boxed			
Knuckles Boxed	2	129.54- 144.54	140.06
Lite Butt Boxed			
Inner Shank Boxed	5	108.66- 143.50	119.42
Outer Shank Boxed	4	136.89- 139.90	137.59
Shanks Bone In	12	77.19- 104.19	88.80
Shanks Bone In Boxed	5	82.73- 120.62	96.79
Shanks Bone In Boxed, FZN	8	102.27- 166.30	113.98

	Rounds	Price Range	Wtd Avg
Belly			
Derind Belly 7-9#			
Derind Belly 9-13#	569	238.06- 288.31	244.76
Derind Belly 13-17#	1,066	227.21- 288.36	243.40
Derind Belly 17-19#			
Derind Belly 7-9# Boxed	9	258.80- 357.01	317.07
Derind Belly 7-9# Boxed, FZN			
Derind Belly 9-13# Boxed	97	248.63- 329.82	303.54
Derind Belly 9-13# Boxed, FZN			
Derind Belly 13-17# Boxed			
Derind Belly 13-17# Boxed, FZN			
Derind Belly 17-19# Boxed			
Derind Belly 17-19# Boxed, FZN			
Skin-on Belly 8-10#			
Skin-on Belly 10-12#			
Skin-on Belly 12-14#			
Skin-on Belly 14-16#			
Skin-on Belly 16-18#			
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	425	239.49- 321.01	267.15
Skin-on Belly 10-12# Boxed, FZN	111	52.10- 268.05	248.88
Skin-on Belly 12-14# Boxed	59	222.63- 295.49	250.21
Skin-on Belly 12-14# Boxed, FZN			
Skin On Belly 14-16# Boxed	30	206.19- 290.64	250.76
Skin On Belly 14-16# Boxed, FZN	13	187.87- 260.62	218.98
Skin On Belly 16-18# Boxed			
Skin On Belly 16-18# Boxed, FZN			

	Rounds	Price Range	Wtd Avg
Jowl			
Skinned Combo	12	52.41- 61.73	57.11
Skinned Boxed	29	46.41- 108.08	79.17
Skinned Boxed, FZN	357	45.40- 103.82	54.12
Skin On Combo	25	30.85- 69.51	46.07
Skin-On Boxed			
Skin-On Boxed, FZN			

	Rounds	Price Range	Wtd Avg
Trim			
42% Trim Combo	987	59.73- 74.40	63.30
65% Trim Combo			
72% Trim Combo	1,955	62.24- 105.34	73.55
85% Trim Combo			
42% Trim Boxed	63	63.74- 109.02	80.57
42% Trim Boxed, FZN	111	59.01- 98.66	75.44
65% Trim Boxed			
72% Trim Boxed	132	72.36- 133.62	93.95
72% Trim Boxed, FZN	49	69.01- 159.73	94.84
85% Trim Boxed			
Picnic Meat Combo Cushion Out	2,066	73.62- 116.96	82.55
Picnic Meat Boxed Cushion Out	300	83.58- 124.87	100.58
Picnic Meat Boxed Cushion Out, FZN	383	91.62- 114.69	96.02
Picnic Meat Combo Cushion In	51	87.36- 129.56	98.66
Picnic Meat Boxed Cushion In	144	96.68- 133.90	104.57
Picnic Meat Boxed Cushion In, FZN			
Trim w/Trace Combo	193	27.35- 50.34	42.69
Trim w/Trace Boxed			
Trim w/Trace Boxed, FZN			
Blade Meat Combo			
Blade Meat Boxed	67	102.11- 131.10	115.28
Blade Meat Boxed, FZN	66	105.62- 112.30	107.77
72% Ham Trim Combo	30	76.62- 92.40	81.16
72% Ham Trim Boxed	3	97.82- 99.82	98.39
90% Ham Trim Combo	158	87.86- 121.56	106.68

	Rounds	Price Range	Wtd Avg
Variety			
Untrimmed Neckbones Gas	52	43.91- 72.83	57.55
Untrimmed Neckbones Gas, FZN			
Trimmed Neckbones Gas	368	38.33- 84.20	47.32
Trimmed Neckbones Gas, FZN	16	37.15- 49.23	38.55
Trimmed Neckbones Poly	322	32.29- 63.10	43.90
Trimmed Neckbones Poly, FZN	225	27.01- 63.86	40.48
Untrimmed Neckbones Poly	280	33.63- 97.91	57.62
Untrimmed Neckbones Poly, FZN	70	35.63- 40.31	36.33
Trimmed Neckbones Combo	49	28.46- 33.41	30.09
Untrimmed Neckbones Combo	77	17.43- 39.30	28.00
Breast Bones Poly			
Breast Bones Poly, FZN	52	46.11- 68.88	57.78
Brisquet Bones, Full Cut, 10#			
Brisquet Bones, Full Cut, 10#, FZN			
Brisquet Bones, Full Cut, 30#	23	88.63- 104.13	93.46
Brisquet Bones, Full Cut, 30#, FZN	74	76.45- 110.41	87.32
Brisquet Bones, Full Cut, Combo			
Tails, Poly			
Tails, Poly, FZN	195	39.18- 68.86	50.91
Tails, Gas	6	66.05- 68.23	67.52
Tails, Gas, FZN			
Tails, Combo	31	44.18- 66.35	46.93
Front Feet, Poly	145	76.63- 123.73	106.58
Front Feet, Poly, FZN	314	68.34- 113.06	91.19
Front Feet, Combo			
Front Feet, Gas			
Front Feet, Gas, FZN			
Hind Feet, Poly	7	61.60- 103.91	98.51
Hind Feet, Poly, FZN	374	72.51- 101.66	78.73
Hind Feet, Combo			
Hocks, Picnic, Poly	32	57.17- 108.63	63.19
Hocks, Picnic, Poly, FZN	89	51.43- 85.35	58.51
Hocks, Picnic, Gas			
Hocks, Picnic, Gas, FZN			
Hocks, Picnic, Combo	58	34.85- 55.54	44.13
Front Feet, Split, Gas	11	92.31- 108.23	95.32
Front Feet, Split, Gas, FZN			
Front Feet, Split, Poly			
Front Feet, Split, Poly, FZN	24	104.21- 118.86	110.37

	Rounds	Price Range	Wtd Avg
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC			
AI 1/4 Trimmed Loin VAC, FZN			
AI 1/8 Trimmed Loin VAC	139	90.61- 119.71	100.67
AI 1/8 Trimmed Loin VAC, FZN			
AI Bone-in CC, Tender-in Loin, VAC	14	153.81- 165.36	156.88
AI Bone-in CC, Tender-in Loin, VAC, F			
AI Enls CC Strap On	52	124.21- 163.61	129.94
AI Enls CC Strap On, FZN			
AI Enls CC Strap Off	269	132.45- 162.08	137.36
AI Enls CC Strap Off, FZN			
AI Enls CC Strap-on, 1/2 cut			
AI Enls CC Strap-on, 1/2 cut, FZN	214	130.76- 171.31	141.48
AI Enls CC Strap-off, 1/2 cut			
AI Enls CC Strap-off, 1/2 cut, FZN	265	103.45- 140.31	110.22
AI Boneless Sirloin			
AI Boneless Sirloin, FZN	5	92.36- 98.36	95.35
AI Bone-in Sirloin			
AI Bone-in Sirloin, FZN			
AI Blade Ends			
AI Blade Ends, FZN			
AI Tenderloin	52	216.15- 274.51	246.56
AI Tenderloin, FZN			
AI Tenderloin, 1 pc vac	68	248.21- 274.31	252.28
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	4	235.12- 259.79	246.96
AI Backribs 2.0#/up 1 Pc Vac, FZN	169	221.81- 244.03	228.58
AI SS Smoker Trim Picnic VAC	492	71.81- 95.41	75.46
AI SS Smoker Trim Picnic VAC, FZN			
AI SS Smoker Trim Picnic 1 Pc Vac	52	79.17- 90.91	88.87
AI SS Smoker Trim Picnic 1 Pc Vac, FZ			
AI Picnic Cushion Meat Vac	124	113.61- 156.61	117.56
AI Picnic Cushion Meat Vac, FZN			
AI 1/4 Trim Butt VAC	83	94.81- 111.31	98.95
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			
AI 1/8 Trim Steak Ready Butt Vac, FZN	117	106.81- 128.45	120.98
AI 1/8 Trim Steak Ready Butt 1 Pc Vac			
AI 1/8 Trim Steak Ready Butt 1 Pc Vac			
AI 1/4 Trim Enls Butt VAC			
AI 1/4 Trim Enls Butt VAC, FZN	50	113.91- 151.61	126.58
AI Tmrd Sparerib - LGT			
AI Tmrd Sparerib - LGT, FZN			
AI Tmrd Sparerib - LGT, 1 PC VAC			
AI Tmrd Sparerib - LGT, 1 PC VAC, FZN			
AI Tmrd Sparerib - MED	44	122.61- 131.97	123.48
AI Tmrd Sparerib - MED, FZN			
AI Tmrd Sparerib - MED, 1 PC VAC			
AI Tmrd Sparerib - MED, 1 PC VAC, FZN			

Source: USDA Market News Service, Des Moines, IA

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 4.09 per cwt live, down -0.02 when compared to the previous week's value. Dressed equivalent basis (74% dress): 5.53
 (1) Typical slaughter hog weighs 270 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Wtd	Chng	Simple
U59		CHEEK MEAT trimmed	2.0	105.00		105.00
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic				46.00
		single slashed, export				
		multi slashed, export	1.0	57.00		57.00
U53	C29	whole, export				
	C28	KIDNEYS, small box, export				
		LIVERS, large box, domestic				
		SALIVARY GLANDS,				
		SNOUTS, partial lean				
		partial lean w/mask				
		STOMACHS, scalded, small box				
		scalded, small box, export				
		TONGUES,				
		green, bnls, small box				
		green, bnls, tip-on exp				
		scalded & scraped				
		UTERI				

----- PORK SKINS FRESH IN COMBO - MPR FOB PLANT POINT -----
QUARTERLY CONTRACTS: August 7, 2017

Skins - Domestic	Avg Price
Loin Skins, combo	37.75
Butt Skins, thick, combo	33.50
Butt Skins, thin, combo	33.75
Picnic Skins, combo	25.14
Ham Skins, combo	28.16
Belly Skins, combo	36.00
Jowl Skins, combo	23.21
Mixed Skins, combo	27.45

TALLOW & PROTEIN
 FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	21.0	28.15	0.65	28.43
Yellow grease (truck)				
Yellow grease ECB	4.0	27.50		27.50
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	4.0	35.00		35.00
Renderer bleachable <.15%				
Choice white grease				
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				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	32.0	316.41	10.56	306.60
Ruminant Panhandle, Domestic	25.0	280.16	0.76	281.00
PORK Meat/Bnmeal, 50% pro/ton				
Central	26.0	347.50		341.25
ECB	7.0	360.00		360.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				875.00
Panhandle				875.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	1.0	870.00	-15.00	873.00
ECB	3.0	880.00		880.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Thu, Aug 10, 2017
 This report includes Volumes, Weighted Average Carcass Weight, & Base Cost
Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
08/10/17	93,369	207.87		79.89	81.82	83.68
08/09/17	89,494	208.30		80.12	82.05	83.92
08/08/17	96,950	207.95		80.37	82.30	84.16
08/07/17	71,128	207.05		80.74	82.68	84.58
08/04/17	99,743	207.64		80.90	82.84	84.71
08/03/17	97,245	208.30		81.32	83.26	85.14

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST
 For Week Ended:

08/04/17	466,697	207.31		81.67	83.61	85.50
07/14/17	459,619	208.80		87.43	89.40	91.35
08/12/16	478,546	208.15		63.36	65.27	67.12

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST
 For: July 2017

1,812,575 208.16 86.06 88.04 89.99

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	Wtd Avg	Change
Heavy Native Steer	4.0	62.00	
heavy weights			
Native Steer			
Colorado Branded Steer			
heavy weights			
Butt Branded Steer	6.0	57.00	
heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
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	18.0	49.67	-1.83
heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer	6.0	51.50	
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 08/04/2017

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	5.45%	13.03%	2.54%	5.04%	7.37%
Choice	74.16%	74.02%	65.06%	76.43%	75.43%
Select	16.92%	9.94%	27.90%	15.24%	13.89%
Other	3.48%	3.00%	4.49%	3.29%	3.31%

Nebraska Kansas Texas

Prime	4.83%	4.69%	2.54%
Choice	77.07%	77.67%	65.06%
Select	14.11%	14.91%	27.90%
Other	3.99%	2.73%	4.49%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 32.80%
Percentage of cattle offered under Schedule GLA identified: 68.47%

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 0-15 Days	Change	Wkly Avg :0-15 Days	Change
BULL MEAT:				
95%	234.00	-7.00:		
COW MEAT:				
95%				
90%	223.00	-1.50:		
CFM Fores	85 %	:		
Shank Meat	85-90%	:		
Chuck Meat	85%	:		
Beef Trim	85%	-0.50:		
Beef Trim	80%	:		
Beef Trim	75%	:		
Beef Trim	70%	:		
Beef Trim	65%	:		
100% Top Inside Rounds		:		
100% Flats & Eyes		:		
100% S.P.B.		:		

URUGUAY - FOB AND TIS

	0-15 Days		:16-45 Days	
	Wkly Avg	Change	Wkly Avg	Change
BULL MEAT:				
95%	234.00	-7.00:		
COW MEAT:				
95%				
90%	223.00	-1.50:		
CFM Fores	85 %	:		
Shank Meat	85-90%	:		
Chuck Meat	85%	:		
Beef Trim	85%	-0.50:		
Beef Trim	80%	:		
Beef Trim	75%	:		
Beef Trim	70%	:		

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE

Northeast and North Central Basis - FOB Major Production Points

BEN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	410.00	7.50
U70	Foresaddles	86-147 lbs	347.50	
	Forequarters	43-74 lbs	392.50	
	Necks, bone-in	24-28 lbs	280.00	
	Breast	10-18 lbs	135.00	
	Foreshank	3-5 lbs	447.00	
	Osso Bucco, foreshank	2-8 lbs	780.00	
	Shoulder, full	65-85 lbs	367.50	
	Chuck, square cut	39-68 lbs	290.00	
	Chuck rolls, skinned	5-10 lbs	617.50	
	Chuck, Shoulder Clod	4-9 lbs	675.00	
	Hotel Racks, 8 rib	15-26 lbs	742.50	5.00
U72	Hotel Racks, 7 rib	14-25 lbs	717.50	
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1180.00	
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1215.00	7.50
	Rack, Ribeye	3-9 lbs	1725.00	
U76	Hindsaddles	89-153 lbs	535.00	
	Hindquarters	45-76 lbs	512.50	
	Loins, regular	18-36 lbs	387.50	2.50
U71	Loins, 4x4, trimmed	18-30 lbs	632.50	12.50
	Strip Loins, bnls, 0x0	5-up lbs	1475.00	
	Loin, Short Tenderloin	1-up lbs	1117.50	
U77	Legs, double	68-117 lbs	517.50	
	Legs, single	34-59 lbs	895.00	
	Legs, slices, retail			
	Legs, TBS 4-piece	27-47 lbs	902.50	
	Legs, TBS 3-piece	24-39 lbs	965.00	
U73	Legs, BHS heel-out	27-42 lbs	625.00	
	Legs, Sknd, butt tenderloin	5-up lbs	1150.00	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1325.00	
	Hindshank	5-8 lbs	607.50	
	Osso Bucco, Hindshank	2-8 lbs	865.00	
	Stew Meat, regular		442.50	
U78	Bnls Veal Trimmings 75-80% Lean		190.00	
	Bnls Veal Trimmings 80-90% Lean		222.50	
	Hvy Nature Green hides (per piece)		48.50	

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS

For the Week of: 08/14/2017

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 35.00	14.11	0.50
Choice	0.00 - 0.00	0.00	0.00
Select	(13.00) - 6.00	(7.10)	2.20
Standard	(40.00) - (10.00)	(25.69)	1.00
C&B	2.00 - 4.00	3.13	0.13
All Natural	24.00 - 50.00	30.00	0.00
NHTC	16.00 - 20.00	18.63	0.00
Dairy - Type	(14.00) - 0.00	(2.86)	0.00
Bullock/Stag	(55.00) - (15.00)	(34.44)	0.00
Hardbone	(55.00) - (20.00)	(33.25)	0.08
Dark Cutter	(55.00) - (20.00)	(34.09)	0.00
Over 30 Months of Age	(40.00) - 0.00	(16.42)	0.00
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	3.69	0.00
2.0-2.5 < .20"	0.00 - 5.00	2.00	0.00
2.5-3.0 < .40"	0.00 - 5.00	1.62	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00) - (8.00)	(11.54)	0.00
5.0/up > 1.2"	(20.00) - (10.00)	(16.85)	0.00
Weight:			
400-500 lbs	(40.00) - 0.00	(28.46)	0.00
500-550 lbs	(40.00) - 0.00	(20.50)	0.00
550-600 lbs	(20.00) - 0.00	(8.00)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-1000 lbs	(15.00) - 0.00	(1.25)	0.00
1000-1050 lbs	(25.00) - 0.00	(7.50)	0.00
over 1050 lbs	(50.00) - (5.00)	(22.86)	1.07

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 RPH. Superior or inferior muscling may adjust lean yield.

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

The estimated hide and offal value from a typical slaughter cow for the week was 10.46 per cwt unchanged when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For Week Ended 8/11/2017

Frozen CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight Price Range	Wtavg
U91 CHEEK MEAT, Trimmed	3.2	142.00 - 185.00	162.03
FEET, unbleached, skin-on, exp			
FEET, bleached, skin-on, exp			
U94 HEARTS, Regular, bone-out	6.1	68.00 - 80.00	71.26
HEARTS, Regular, bone-out, exp			
HEARTS, Canadian-style, exp			
HEAD MEAT,	2.8	133.00 - 150.00	143.00
U95 KIDNEYS, Export	5.3	17.00 - 23.00	18.57
LIPS, unscalded	2.4	140.00 - 166.00	150.17
LIVERS, Regular,bulk-pack			
LIVERS, Regular,bulk-pack export			
LIVERS, Regular, 2/box	0.5	26.00 - 26.00	26.00
LIVERS, Regular, 2/box, export	8.0	22.50 - 30.00	23.69
MELTS,			
U96 OXTAILS, Regular, small box	1.0	333.00 - 333.00	333.00
SALIVARY GLANDS,			
SWEETBREADS, export			
U97 TONGUES, #1 white Swiss cut, IW	0.5	380.00 - 380.00	380.00
TONGUES, exp.#1 white Swiss cut, IW			
TONGUES, #1 black Swiss cut, IW	1.3	370.00 - 405.00	389.00
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			
U98 TRIPAS	0.5	68.00 - 68.00	68.00
TRIPPE, bleached, scalded, edible			
TRIPPE, blchd, scld/w honeycomb			
TRIPPE, bleached,scalded,edible exp	5.0	78.00 - 87.00	80.80
TRIPPE, unbleached, scalded, edible	4.8	123.00 - 135.00	125.88
TRIPPE, honeycomb bleached			
U99 TRIPPE, honeycomb unbleached			
TRIPPE, omasum unbleached			
WEASAND MEAT			

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

BEEF VARIETY MEATS - FROZEN	Lds	Wtd	Weekly Averages 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	4.0	408.00		408.00
Swiss-Cut#1,Blk,0-3% trm,Exp	4.0	408.00		408.00
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPPE, scalded, edible				
scalded, edible, export	8.0	87.00		87.00
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				