

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock, Poultry & Seed Division
Livestock, Poultry & Grain Market News
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WEEK ENDED: July 14, 2018

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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	7/9(Est)	119,000	2,000	444,000	7,000
TUESDAY	7/10(Est)	120,000	2,000	457,000	9,000
WEDNESDAY	7/11(Est)	120,000	2,000	456,000	7,000
THURSDAY	7/12(Est)	120,000	2,000	454,000	7,000
FRIDAY	7/13(Est)	118,000	2,000	438,000	6,000
SATURDAY	7/14(Est)	53,000		36,000	
TOTAL FOR THE WEEK :		650,000	10,000	2,285,000	36,000
CHANGE FROM PREV WK:		85,000	2,000	297,000	4,000

(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	322.63		302.19				
	Primal Chuck	165.39		161.93				
	Primal Round	162.97		163.22				
	Primal Loin	289.59		263.88				
	Primal Brisket	157.02		155.80				
	Primal Short Plate	155.25		155.25				
	Primal Flank	118.62		114.17				
WEEKLY CUTOUT VALUE SUMMARY								
	Date	Choice	Select	Trim	Grinds	Total	CHOICE	SELECT
							600-900	600-900
	07/13	43	21	0	16		204.14	196.37
	07/12	80	19	7	19		206.58	197.01
	07/11	59	29	19	37		207.44	197.14
	07/10	75	34	20	16		207.32	198.39
	07/09	70	26	18	24		206.92	198.62
U78	WEEKLY AVERAGE						206.48	197.51
	CHANGE FROM PRIOR WEEK						(3.17)	(1.46)
	CHOICE/SELECT SPREAD:							8.97
	TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):							633

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	327.56	loads	13,102,306	pounds
Select Cuts	128.71	loads	5,148,551	pounds
Trimmings	64.62	loads	2,584,651	pounds
Ground Beef	112.16	loads	4,486,364	pounds

U	IMPS/FL	Choice Cuts, Fat Limitations 1-6		# of Trades	(IM) = Individual Muscle			
		Sub-Primal			Total Pounds	Price Range	Weighted Average	
U1	109E	1	Rib, ribeye, lip-on, bn-in	117	932,647	552.48	648.50	580.02
U2	112A	3	Rib, ribeye, bnls, light	75	357,559	644.50	742.00	689.22
U16	112A	3	Rib, ribeye, bnls, heavy	151	275,337	641.00	745.00	675.71
	113C	1	Chuck, semi-bnls, neck/off	22	100,763	204.00	221.25	206.87
U3	114	1	Chuck, shoulder clod	30	103,645	193.00	213.00	199.36
U81	114A	3	Chuck, shoulder clod, trmd	87	570,351	204.43	225.00	209.85
U18	114D	3	Chuck, clod, top blade	16	14,114	388.93	407.00	398.37
U19	114E	3	Chuck, clod, arm roast	27	42,193	228.95	256.03	237.23
U20	114F	5	Chuck, clod tender (IM)	38	49,747	318.27	427.15	385.26
U80	116A	3	Chuck, roll, 1xl, neck/off	172	506,793	265.00	315.60	289.34
U36	116B	1	Chuck, chuck tender (IM)	86	259,867	213.60	240.50	220.62
U5		3	Chuck roll, retail ready	15	76,138	288.50	320.99	314.28
	116G	4	Chuck, flap (IM)	46	96,462	599.63	655.50	610.66
U7	120	1	Brisket, deckle-off, bnls	208	1,190,504	219.74	257.58	225.87
U82	120A	3	Brisket, point/off, bnls	44	57,496	390.00	455.60	419.54
U9	123A	3	Short Plate, short rib	46	70,099	525.85	662.25	595.13
	130	4	Chuck, short rib	125	251,672	342.00	405.48	368.00
	160	1	Round, bone-in	14	12,933	190.50	202.00	198.50
U11	161	1	Round, boneless	17	15,877	205.00	229.00	208.00
U12	167A	4	Round, knuckle, peeled	204	617,446	218.50	257.10	234.04
U13	168	1	Round, top inside round	97	399,232	190.32	230.00	199.24
U84	168	3	Round, top inside round	110	657,667	197.31	228.00	205.48
U90	169	5	Round, top inside, denuded	59	264,318	230.00	266.75	240.19
	169A	5	Round, top inside, cap off	38	216,926	255.09	293.68	264.40
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	19	50,199	182.74	223.00	193.95
U31	171B	3	Round, outside round	142	602,149	193.50	226.25	208.21
U15	171C	3	Round, eye of round (IM)	198	465,117	200.00	236.00	214.76
U88	174	3	Loin, short loin, 0xl	97	863,681	510.59	676.75	548.26
	175	3	Loin, strip loin, 1xl	9	59,973	498.61	650.75	522.98
U32		1	Loin, strip loin bnls, 1xl	13	9,510	590.25	637.00	615.60
U87	180	3	Loin, strip, bnls, 0xl	176	583,321	567.16	734.00	677.00
U22	184	1	Loin, top butt, bnls, heavy	33	45,371	325.00	355.00	338.79
U89	184	3	Loin, top butt, boneless	161	451,938	332.00	386.75	351.12
	184B	3	Loin, top butt, CC (IM)	23	271,461	429.00	529.25	446.02
U29	185A	4	Loin, bottom sirloin, flap	102	618,709	439.63	650.00	471.52
U34	185B	1	Loin, ball-tip, bnls, heavy	79	295,775	239.50	282.90	263.28
U27	185C	1	Loin, sirloin, tri-tip (IM)	38	195,517	311.57	406.75	337.96
	185D	4	Loin, tri-tip, pld (IM)	43	65,719	414.63	561.75	490.74
U28	189A	4	Loin, tndrloin, trmd, heavy	148	491,961	884.50	990.25	908.53
U86	191A	4	Loin, butt tender, trimmed	24	73,741	789.54	899.93	802.83
U21	193	4	Flank, flank steak (IM)	74	158,784	474.63	576.55	530.63

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	22	99,160	529.50	585.00	560.98
U2	112A	3 Rib, ribeye, bnls, light	55	480,563	579.50	730.00	599.25
U16	112A	3 Rib, ribeye, bnls, heavy	59	110,714	620.00	730.00	637.78
	113C	1 Chuck, semi-bnls, neck/off	17	47,999	195.40	215.22	206.61
U3	114	1 Chuck, shoulder clod	32	390,073	181.43	212.25	188.69
U81	114A	3 Chuck, shoulder clod, trmd	27	73,907	205.83	222.00	212.69
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast	0	0			
U20	114F	5 Chuck, clod tender (IM)	26	52,188	272.09	395.00	296.15
U80	116A	3 Chuck, roll, lxl, neck/off	88	629,421	250.00	301.50	265.64
U36	116B	1 Chuck, chuck tender (IM)	38	92,600	217.50	246.50	223.81
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	29	51,123	472.85	621.50	541.14
U7	120	1 Brisket, deckle-off, bnls	39	211,809	217.42	252.58	222.65
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	24	49,989	460.00	517.00	489.02
	130	4 Chuck, short rib	37	31,233	330.00	400.00	354.67
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	1,371	205.00	207.00	206.81
U12	167A	4 Round, knuckle, peeled	37	94,524	227.00	249.00	234.40
U13	168	1 Round, top inside round	19	65,962	195.00	209.68	200.33
U84	168	3 Round, top inside round	68	464,310	196.25	226.00	204.53
U90	169	5 Round, top inside, denuded	10	14,892	231.38	259.50	237.92
	169A	5 Round, top inside, cap off	4	4,739	277.00	291.50	282.19
		3 Round, top inside, side off	0	0			
U14	170	1 Round, bottom gooseneck	14	107,356	181.52	205.00	189.03
U31	171B	3 Round, outside round	53	206,819	200.00	226.25	210.43
U15	171C	3 Round, eye of round (IM)	31	56,598	210.50	230.00	216.56
U88	174	3 Loin, short loin, 0x1	39	214,236	496.00	550.00	505.51
	175	3 Loin, strip loin, lxl	8	58,369	399.50	486.75	442.50
U32		1 Loin, strip loin bnls. lxl	6	4,472	461.00	510.00	492.25
U87	180	3 Loin, strip, bnls, 0x1	58	71,078	487.25	573.84	537.18
U22	184	1 Loin, top butt, bnls, heavy	9	14,244	321.00	335.00	324.46
U89	184	3 Loin, top butt, boneless	55	251,608	326.00	360.00	338.17
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	22	173,507	460.00	532.15	462.24
U34	185B	1 Loin, ball-tip, bnls, heavy	33	109,107	212.20	260.00	220.29
U27	185C	1 Loin, sirloin, tri-tip (IM)	9	18,878	275.00	340.00	300.69
	185D	4 Loin, tri-tip, pld (IM)	6	6,220	404.92	476.25	444.95
U28	189A	4 Loin, tndrloin, trmd, heavy	52	156,277	845.00	920.00	853.86
U86	191A	4 Loin, butt tender, trimmed	20	34,894	772.50	879.15	793.16
U21	193	4 Flank, flank steak (IM)	22	90,386	498.61	535.00	505.11

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

	124	4 Rib, Back Ribs, Frozen	25	98,385	109.00	169.00	118.50
U8	121D	4 Plate, Inside Skirt (IM)	85	202,496	443.21	506.00	468.35
	121C	4 Plate, Outside Skirt (IM)	69	102,703	586.00	731.75	650.74
	121E	6 Outside Skirt, pld (IM)	32	92,280	784.63	975.00	820.34
U35		Cap, Wedge Meat & (IM) Lean	90	207,592	270.00	306.50	283.81
		Pectoral Meat	110	488,291	263.74	310.00	274.35

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

U25		Ground Beef 73%	107	1,087,377	120.00	169.00	133.24
		Ground Beef 75%	15	201,546	140.25	177.00	151.56
U26		Ground Beef 81%	214	2,033,878	141.00	190.00	153.28
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	38	183,293	273.00	303.29	290.72
U30		Ground Beef Chuck 80%	50	346,558	154.95	200.75	166.97
U33		Ground Beef Round 85%	18	52,451	237.00	259.77	248.89
U37		Ground Beef Sirloin 90%	9	17,097	301.00	301.00	301.00

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%	32	111,295	166.11	202.76	182.35
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	10	20,048	286.46	312.76	297.49
		Blended Ground Beef Chuck 80%	6	22,000	166.23	176.23	170.78
		Blended Ground Beef Round 85%	6	17,060	246.95	267.00	249.38
		Blended Ground Beef Sirloin 90%					

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

		Fresh 50% lean trimmings	79	2,355,071	60.00	73.80	66.61
		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 WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT
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

Table with 8 columns: Weekly Average Loads, Carcass, Loin, Butt, Pic, Rib, Ham, Belly. Rows for 7/13/2018 and Change.

Total Load Count (Cuts, Trimmings, Processed): 1,528.32

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

Table with 4 columns: Item, Loads, Pounds, Pounds. Lists various pork cuts and their quantities.

Main table with 4 columns: Item, Kilopounds, Price Range, Wtd Avg. Lists various pork cuts like Loin, Butt, Picnic, and their prices.

Table with 4 columns: Item, Pounds, Price Range, Wtd Avg. Lists Spareribs and Ham products.

Table with 4 columns: Item, Pounds, Price Range, Wtd Avg. Continues listing Ham products.

Table with 4 columns: Item, Pounds, Price Range, Wtd Avg. Lists Belly products.

NATIONAL WEEKLY FORT REPORT FOB Omaha - Negotiated Sales

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Spareribs (Tmd, St Louis, BBQ) and Ham (17/dn, 20-23#, 23-27#, 27 & up).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Ham (20-23#, 23-27#, 27 & up) and Belly (Derind, Skin-on).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Belly (Derind, Skin-on) and Jowl (Skimmed, Skin On).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Jowl (Skimmed, Skin On) and Spareribs (Tmd).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Trim (42%, 65%, 72%, 85%, Blade, Picnic) and Variety (Untrimmed, Trimmed Neckbones).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include Variety (Breast Bones, Brisket, Hocks, Front Feet, Hind Feet).

Table with columns: Pounds, Price Range, Wtd Avg. Rows include AI (Added Ingredis) (AI 1/4, AI 1/8, AI Bone-in, AI Brnls, AI Tenderloin, AI Backribs, AI SS Smoker).

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 3.83 per cwt live, down -0.08 when compared to the previous week's value.
 Dressed equivalent basis (74% dress): 5.18
 (1) Typical slaughter hog weighs 270 pounds.

BY-PRODUCT PRICE REPORT - Carlot Basis		Dollars/Cwt			
BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Weekly Wtd	Averages Chng Simple
U59		CHEEK MEAT, trimmed	3.0	91.00	89.50
U52		CHITTERLINGS, 10 lb. pail			
		EARS, Pet Treat, 3-4/lb			
		EARS, edible, export			
		HEARTS, slashed, domestic			34.00
		single slashed, export			
		multi slashed, export			
U53	C29	whole, export			
	C28	KIDNEYS, small box, export			
		LIVERS, large box, domestic			
		SALIVARY GLANDS,			
		SNOUTS, partial lean			
		partial lean w/mask			
		STOMACHS, scalded, small box	1.0	95.00	-4.00 97.40
		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: April 30, 2018					
		Skins - Domestic			Avg Price
		Loin Skins, combo			26.05
		Butt Skins, thick, combo			22.35
		Butt Skins, thin, combo			24.91
		Picnic Skins, combo			15.27
		Ham Skins, combo			22.47
		Belly Skins, combo			25.05
		Jowl Skins, combo			13.54
		Mixed Skins, combo			19.71

TALLOW & PROTEIN
 FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Wtd	Averages Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	49.0	25.34	-0.66	25.45
Yellow grease (truck)				
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	15.0	28.00		28.00
Renderer bleachable <.15%	4.0	29.00		29.00
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	18.0	33.17		32.10
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	13.0	275.00	-7.05	278.00
Ruminant Panhandle, Domestic	6.0	240.00	3.33	239.50
PORK Meat/Brmeal, 50% pro/ton				
Central	18.0	288.33	6.19	304.00
ECB	12.0	290.00		290.00
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central	2.0	775.00	-75.00	805.00
Panhandle	9.0	838.89		853.13
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	4.0	766.25	-46.25	791.00
ECB				700.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Thu, July 12, 2018
 This report includes Volume, 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%
07/12/18	82,865	209.88		75.81	77.76	79.67
07/11/18	79,950	208.71		76.08	78.04	79.95
07/10/18	78,312	208.77		76.27	78.20	80.10
07/09/18	73,597	207.29		76.58	78.50	80.37
07/06/18	97,881	210.58		76.36	78.33	80.26
07/05/18	74,846	208.85		76.94	78.87	80.77

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

07/06/18	325,344	208.95		76.82	78.78	80.70
06/15/18	400,758	209.47		75.26	77.19	79.08
07/14/17	459,619	208.80		87.43	89.40	91.35

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST
 For: June 2018

1,703,641	209.53		75.07	77.01	78.90
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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.

