

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: November 10, 2018

VOLUME 20, NO. 043

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CAITLE	CALVES	HOGS	SHEEP
MONDAY	11/5(Est)	119,000	2,000	476,000	8,000
TUESDAY	11/6(Est)	119,000	2,000	477,000	9,000
WEDNESDAY	11/7(Est)	119,000	2,000	472,000	7,000
THURSDAY	11/8(Est)	116,000	2,000	473,000	7,000
FRIDAY	11/9(Est)	114,000	2,000	473,000	7,000
SATURDAY	11/10(Est)	53,000		218,000	
TOTAL FOR THE WEEK :		640,000	10,000	2,589,000	38,000
CHANGE FROM PREV WK:		-3,000		3,000	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	405.94	329.04
	Primal Chuck	173.10	169.50
	Primal Round	175.77	175.33
	Primal Loin	273.16	246.11
	Primal Brisket	182.17	175.37
	Primal Short Plate	139.74	139.74
	Primal Flank	106.71	105.84
WEEKLY CUTOUT VALUE SUMMARY			
Date	Choice	Select	Trim Grinds Total
11/09	63	10	5 18
11/08	48	54	10 16
11/07	62	29	21 25
11/06	56	30	8 33
11/05	44	14	10 23
U78	WEEKLY AVERAGE		217.37 201.32
	CHANGE FROM PRIOR WEEK		0.70 (1.43)
CHOICE/SELECT SPREAD:		16.05	
TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):		580	

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	273.57	loads	10,942,978	pounds
Select Cuts	137.21	loads	5,488,531	pounds
Trimmings	54.97	loads	2,198,839	pounds
Ground Beef	114.14	loads	4,565,487	pounds

Choice Cuts, Fat Limitations 1-6	IMPS/FL	Sub-Primal	# of Trades	(IM) = Individual Muscle			
				Total Pounds	Price Range	Weighted Average	
U1	109E	1 Rib, ribeye, lip-on, bn-in	84	602,503	762.43	841.61	791.87
U2	112A	3 Rib, ribeye, bnls, light	24	138,931	874.08	939.25	885.02
U16	112A	3 Rib, ribeye, bnls, heavy	93	86,081	870.00	946.00	901.37
	113C	1 Chuck, semi-bnls, neck/off	38	247,253	205.00	246.00	216.58
U3	114	1 Chuck, shoulder clod	37	185,048	192.96	213.00	199.44
U81	114A	3 Chuck, shoulder clod, trmd	76	538,045	197.34	223.50	207.31
U18	114D	3 Chuck, clod, top blade	17	71,980	350.00	385.42	361.23
U19	114E	3 Chuck, clod, arm roast	49	238,469	250.00	297.25	266.73
U20	114F	5 Chuck, clod tender (IM)	42	78,018	388.93	446.10	413.67
U80	116A	3 Chuck, roll, lxl, neck/off	152	356,737	283.25	330.00	302.81
U36	116B	1 Chuck, chuck tender (IM)	101	401,840	201.00	231.00	212.82
U5		3 Chuck roll, retail ready	16	165,899	311.21	348.13	327.33
	116G	4 Chuck, flap (IM)	56	71,652	521.45	668.29	613.17
U7	120	1 Brisket, deckle-off, bnls	162	968,524	252.00	300.00	263.53
U82	120A	3 Brisket, point/off, bnls	29	120,319	415.00	480.25	442.00
U9	123A	3 Short Plate, short rib	51	113,844	500.03	666.25	558.06
	130	4 Chuck, short rib	97	167,652	360.00	430.00	394.92
	160	1 Round, bone-in	8	7,250	200.50	217.00	209.25
U11	161	1 Round, boneless	12	12,045	216.00	238.75	225.92
U12	167A	4 Round, knuckle, peeled	176	643,887	230.00	266.50	239.41
U13	168	1 Round, top inside round	95	592,110	193.96	228.00	211.10
U84	168	3 Round, top inside round	95	597,928	210.00	253.75	220.32
U90	169	5 Round, top inside, denuded	44	131,850	239.00	280.00	255.24
	169A	5 Round, top inside, cap off	40	142,701	270.75	315.23	302.42
		3 Round, top inside, side off	5	131,866	217.51	242.75	237.56
U14	170	1 Round, bottom gooseneck	14	27,475	200.26	240.00	210.92
U31	171B	3 Round, outside round	119	495,300	223.89	260.00	240.68
U15	171C	3 Round, eye of round (IM)	144	422,752	219.61	270.00	235.21
U88	174	3 Loin, short loin, 0xl	50	213,084	449.02	503.00	461.49
	175	3 Loin, strip loin, lxl	17	96,226	404.50	468.00	414.43
U32		1 Loin, strip loin bnls. lxl	15	15,908	430.00	489.25	462.32
U87	180	3 Loin, strip, bnls, 0xl	168	686,645	457.00	539.00	482.31
U22	184	1 Loin, top butt, bnls, heavy	17	53,712	263.00	311.04	282.52
U89	184	3 Loin, top butt, boneless	97	353,200	291.00	327.00	308.69
	184B	3 Loin, top butt, CC (IM)	19	106,348	396.00	457.00	408.17
U29	185A	4 Loin, bottom sirloin, flap	66	189,876	480.00	561.50	505.44
U34	185B	1 Loin, ball-tip, bnls, heavy	61	326,585	221.00	266.70	232.24
U27	185C	1 Loin, sirloin, tri-tip (IM)	32	136,737	272.00	370.00	298.81
	185D	4 Loin, tri-tip, pld (IM)	33	72,994	415.00	495.00	460.26
U28	189A	4 Loin, tndrloin, trmd, heavy	88	287,032	1130.00	1196.59	1151.60
U86	191A	4 Loin, butt tender, trimmed	7	8,346	1023.00	1169.43	1058.87
U21	193	4 Flank, flank steak (IM)	35	133,135	429.53	474.25	447.37

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	152,864	532.10	716.25	562.15
U2	112A	3 Rib, ribeye, bnls, light	49	489,561	600.50	835.75	635.06
U16	112A	3 Rib, ribeye, bnls, heavy	60	132,154	670.00	817.00	707.63
	113C	1 Chuck, semi-bnls, neck/off	21	152,102	205.00	230.00	215.60
U3	114	1 Chuck, shoulder clod	19	87,069	195.40	205.40	199.04
U81	114A	3 Chuck, shoulder clod, trmd	27	107,696	199.01	225.00	206.94
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	28	39,925	378.75	410.00	392.80
U80	116A	3 Chuck, roll, lxl, neck/off	60	314,098	275.78	316.50	290.20
U36	116B	1 Chuck, chuck tender (IM)	25	126,510	192.00	224.43	210.07
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	61	80,027	515.00	606.50	536.23
U7	120	1 Brisket, deckle-off, bnls	51	1,023,067	250.20	276.52	253.88
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	27	49,407	490.28	616.75	514.94
	130	4 Chuck, short rib	24	45,931	330.00	401.50	360.68
	160	1 Round, bone-in					
U11	161	1 Round, boneless					
U12	167A	4 Round, knuckle, peeled	52	131,220	234.00	266.50	241.50
U13	168	1 Round, top inside round	11	68,779	212.00	224.63	214.57
U84	168	3 Round, top inside round	39	307,150	209.00	234.30	214.76
U90	169	5 Round, top inside, denuded	13	59,880	225.00	264.00	249.60
	169A	5 Round, top inside, cap off					
		3 Round, top inside, side off	0	0			
U14	170	1 Round, bottom gooseneck	13	117,111	197.71	215.00	199.93
U31	171B	3 Round, outside round	35	139,796	223.89	260.49	239.75
U15	171C	3 Round, eye of round (IM)	42	158,016	226.18	255.01	240.82
U88	174	3 Loin, short loin, 0x1	45	158,133	370.31	458.49	390.16
	175	3 Loin, strip loin, lxl	4	14,124	303.00	336.75	307.22
U32		1 Loin, strip loin bnls. lxl	0	0			
U87	180	3 Loin, strip, bnls, 0x1	61	275,021	365.00	416.75	386.80
U22	184	1 Loin, top butt, bnls, heavy	29	38,587	260.00	295.00	273.28
U89	184	3 Loin, top butt, boneless	47	133,681	267.00	296.88	280.60
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	21	100,192	444.28	536.50	463.76
U34	185B	1 Loin, ball-tip, bnls, heavy	14	25,589	219.00	256.50	223.67
U27	185C	1 Loin, sirloin, tri-tip (IM)	20	64,489	226.00	265.75	238.04
	185D	4 Loin, tri-tip, pld (IM)	7	9,798	319.61	330.48	325.06
U28	189A	4 Loin, tndrloin, trmd, heavy	30	94,804	1080.08	1189.25	1123.48
U86	191A	4 Loin, butt tender, trimmed	7	6,492	973.00	1091.25	1020.91
U21	193	4 Flank, flank steak (IM)	30	43,121	425.00	470.70	442.50
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle							
	124	4 Rib, Back Ribs, Frozen	23	102,782	120.00	175.00	126.06
U8	121D	4 Plate, Inside Skirt (IM)	67	279,319	417.00	456.36	425.08
	121C	4 Plate, Outside Skirt (IM)	62	138,074	549.00	656.00	580.05
	121E	6 Outside Skirt, pld (IM)	29	104,824	678.53	863.00	705.52
U35		Cap, Wedge Meat & (IM) Lean	83	236,976	288.00	325.00	302.66
		Pectoral Meat	75	219,656	300.00	345.00	322.46
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind							
U25		Ground Beef 73%	77	716,891	132.00	170.75	148.59
		Ground Beef 75%	9	162,629	158.00	188.00	164.38
U26		Ground Beef 81%	168	1,161,473	157.88	199.25	170.92
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	27	139,366	278.00	307.37	291.05
U30		Ground Beef Chuck 80%	57	498,369	167.00	200.63	177.70
U33		Ground Beef Round 85%	15	78,771	246.00	265.00	252.83
U37		Ground Beef Sirloin 90%	10	12,640	291.00	294.00	293.22
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%	70	780,522	163.17	208.80	173.99
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	9	45,500	271.46	297.76	277.61
		Blended Ground Beef Chuck 80%	6	129,040	170.23	192.76	186.19
		Blended Ground Beef Round 85%	4	51,320	243.00	257.00	244.22
		Blended Ground Beef Sirloin 90%					
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed							
		Fresh 50% lean trimmings	66	1,957,339	58.00	75.55	69.13
		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	83.48	loads	--	3,339,131	pounds
National	171.58	loads	--	6,863,129	pounds
East Coast	11.93	loads	--	477,112	pounds
West Coast	21.20	loads	--	848,047	pounds

FOB Plant - Central

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	59	2,054,164	\$182.00	\$200.00
Frozen 90%				\$189.83
Fresh 85%	29	785,575	\$152.00	\$166.00
Frozen 85%				\$153.31
Fresh 81%	8	270,432	\$149.00	\$159.26
Frozen 81%				\$149.70
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	9	228,960	\$79.00	\$88.12
Frozen 65%				\$82.23
Bull Product				
Fresh 94-96%				
Frozen 94-96%				

FOB Plant - National

	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	U6 88	2,806,843	\$181.00	\$200.00
Frozen 90%				\$189.45
Fresh 85%	U24 47	1,238,244	\$152.00	\$166.00
Frozen 85%				\$154.41
Fresh 81%	8	270,432	\$149.00	\$159.26
Frozen 81%				\$149.70
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	15	348,771	\$78.23	\$91.00
Frozen 65%				\$83.00
Fresh 50%	66	1,957,339	\$58.00	\$75.55
Frozen 50%				\$69.13
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%				
Frozen 92-94%				
Fresh 90%	13	384,611	\$181.00	\$199.00
Frozen 90%				\$186.28
Fresh 85%	5	92,501	\$153.33	\$166.00
Frozen 85%				\$156.59
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
Chemical Lean				
Fresh 92-94%				
Frozen 92-94%				
Fresh 90%	16	368,068	\$188.00	\$192.50
Frozen 90%				\$190.71
Fresh 85%	13	360,168	\$152.00	\$163.02
Frozen 85%				\$156.25
Fresh 81%				
Frozen 81%				
Fresh 75%				
Frozen 75%				
Fresh 73%				
Frozen 73%				
Fresh 65%	6	119,811	\$78.23	\$91.00
Frozen 65%				\$84.47
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	\$189.45	\$105.79	\$0.36
100% lean inside round	\$270.69	\$6.28	(\$0.01)
100% lean, flats and eyes	\$254.25	\$5.90	(\$0.13)
100% lean, S.P.B.	\$242.30	\$12.12	(\$0.46)
Chuck Tender	\$213.22	\$2.13	(\$0.04)
Knuckle	\$219.14	\$5.54	(\$0.01)
Tenderloin 4-7 lbs.	\$427.83	\$2.27	(\$0.22)
Tenderloin 2-3 lbs.	\$452.71	\$3.35	(\$0.02)
Ribeye Roll 4-6 lbs.	\$263.13	\$2.76	(\$0.05)
Ribeye Roll 6-8 lbs.	\$294.05	\$2.18	\$0.03
Ribeye Roll 8up lbs.	\$300.00	\$2.19	
Flank Steak	\$284.64	\$1.20	(\$0.10)
Kidney, Edible	\$19.00	\$0.09	
Fat, inedible	\$14.91	\$0.35	
Bone	\$4.67	\$1.12	

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES - Negotiated Sales
negotiated sales for delivery within 0-21 day period. FOB Plant basis

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

Boner/Breaker Cuts	19.96	loads	--	798,284	pounds
Cutter/Canner Cuts	3.40	loads	--	135,908	pounds
Boner/Breaker/Cutter/Canner	28.20	loads	--	1,127,832	pounds
100% Lean Items	24.91	loads	--	996,423	pounds
Frozen Cuts	2.22	loads	--	88,933	pounds

IMPS Sub-Primal

	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	3	12,782	\$312.06	\$25.32
112 Rib, ribeye roll, 8-10 lbs.	41	64,837	\$332.72	\$0.16
112 Rib, ribeye roll, 10-up lbs.	122	97,587	\$358.43	\$11.05
112A Rib, ribeye roll-lip-on, 8-dn lbs.	14	18,215	\$471.53	(\$6.63)
112A Rib, ribeye roll-lip-on, 8-up lbs.	9	14,823	\$336.14	(\$12.87)
120 Chuck, brisket 85%	19	34,961	\$217.93	\$2.69
168 Round, top inside, 10-dn lbs.	5	13,371	\$224.79	
168 Round, top inside, 10-up lbs.	11	28,336	\$234.20	\$3.47
169A Round, top inside c-off, 8-10 lbs.	24	208,804	\$273.28	(\$5.14)
169A Round, top inside c-off, 10-14 lbs.	4	1,293	\$280.00	\$25.08
169A Round, top inside c-off, 14-up lbs.	7	13,782	\$267.25	(\$0.01)
171B Round, outside round	47	61,693	\$256.35	\$0.12
171C Round, eye of round				
Loin, Semi-Brls Short Loin, 13-dn lbs.	4	7,817	\$191.04	
Loin, Semi-Brls Short Loin, 13-up lbs.	27	87,590	\$223.53	\$14.50
180 Loin, strip, bnls, 7-9 lbs.	24	63,242	\$205.17	(\$1.71)
182 Loin, strip, bnls, 9-up lbs.	28	59,537	\$288.12	\$15.46
184 Loin, top sirloin butt				
185A Loin, bottom sirloin butt flap, bnls.	4	6,242	\$205.17	
191A Loin, butt tender, peeled				

CUTTER/CANNER

	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
112 Rib, ribeye roll, 4-6 lbs.	46	115,194	\$294.05	\$3.56
112 Rib, ribeye roll, 6-8 lbs.				
112 Rib, ribeye roll, 8-up lbs.				
100% LEAN				
Inside round - Combo	13	130,683	\$269.48	(\$1.17)
Inside round - Boxed	28	85,775	\$272.53	\$0.91
Outside round				
Eye of round	27	37,989	\$260.22	(\$6.29)
Flats and eyes - Combo	20	208,507	\$250.18	(\$6.99)
Flats and eyes - Boxed				
Striploin	95	342,760	\$294.49	(\$2.67)
S.P.B. - Combo	10	134,638	\$242.30	(\$9.35)
S.P.B. - Boxed				

BONER/BREAKER & CUTTER/CANNER

	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
116B Chuck, chuck tender	35	93,321	\$213.22	\$4.66
167A Round, knuckle, peeled	40	307,971	\$219.14	(\$0.11)
190 Loin, tenderloin, 2-3 lbs.	15	78,949	\$427.83	\$41.13
190 Loin, tenderloin, 3-4 lbs.	57	152,741	\$452.71	\$2.85
190 Loin, tenderloin, 4-5 lbs.	121	174,193	\$517.42	\$8.35
190 Loin, tenderloin, 5-up lbs.	65	43,418	\$570.00	\$47.97
193 Flank, flank steak	65	90,101	\$300.63	(\$28.65)
193 Flank, rough	78	187,138	\$250.55	(\$3.40)
FROZEN BONER/BREAKER				
112 Rib, ribeye roll, 6-8 lbs.	3	29,190	\$323.19	
112 Rib, ribeye roll, 8-10 lbs.	4	13,475	\$283.00	(\$4.24)
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.	4	7,840	\$290.36	\$17.78
180 Loin, strip, bnls, 9-up lbs.				
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

	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
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	9	24,385	\$225.53	(\$4.32)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$189.33	\$173.97
Change =>	0.78	-0.98

Index Reflects the Equivalent of 148,036 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	173.30	158.63
DEMAND (box):	205.37	189.32
Current Spread	-32.07	-30.70
Grading % Brkdwn:	82.95%	17.05%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qlty/Yld	(1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	12.87	\$171.49	\$186.23	\$202.20	\$197.53	\$178.53
Certified	5.50	\$164.12	\$178.86	\$194.83	\$190.16	\$171.16
Choice 1	3.86	\$162.48	\$177.22	\$193.19	\$188.52	\$169.52
Select 1	-10.22	\$148.40	\$163.14	\$179.11	\$174.44	\$155.44
Stndrd 1-3	-30.21	\$128.41	\$143.15	\$159.12	\$154.45	\$135.45
Prime 4	-0.56	\$158.06	\$172.80	\$188.77	\$184.10	\$165.10
Choice 4	-11.93	\$146.69	\$161.43	\$177.40	\$172.73	\$153.73

Note: Index reflects simple average of live and box equivalents.

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
The estimated hide and offal value from a typical slaughter steer for the week averaged 9.12 per cwt up 0.07 from last week and down -1.01 from last year.

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 205 lb Pork Carcass. 53-54% lean, 0.65"-0.80" BF last rib

Table with 8 columns: Weekly Average Loads, Carcass, Loin, Butt, Outcut, Rib, Ham, Belly. Rows for 11/9/2018 and Change.

Total Load Count (Cuts, Trimmings, Processed): 1,897.31

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Table with 4 columns: Item, Quantity, Unit, Pounds. Lists various pork cuts and their volumes.

Loin

Main table for Loin cuts. Columns: Item, Kilopounds, Price Range, Wtd Avg. Includes items like U40, U55, U60, U41, U64.

Butt

Main table for Butt cuts. Columns: Item, Kilopounds, Price Range, Wtd Avg. Includes items like U42, U48, U49.

Picnic

Main table for Picnic cuts. Columns: Item, Kilopounds, Price Range, Wtd Avg. Includes items like U50.

Sparerib

Main table for Sparerib cuts. Columns: Item, Quantity, Price Range, Wtd Avg. Includes items like U44, U45, U67.

Ham

Main table for Ham cuts. Columns: Item, Quantity, Price Range, Wtd Avg. Includes items like U46, U62.

Belly

Main table for Belly cuts. Columns: Item, Quantity, Price Range, Wtd Avg. Includes items like U48, U49.

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

	Pounds	Price Range	Wtd Avg
Jowl			
Skimmed Combo	36	37.78- 70.00	50.91
Skimmed Boxed	56	46.32- 92.00	65.17
Skimmed Boxed, FZN	190	57.00- 80.50	67.46
Skin On Combo	57	35.50- 86.45	47.22
Skin-On Boxed	-	-	-
Skin-On Boxed, FZN	-	-	-
Trim			
42% Trim Combo	1,868	20.00- 37.68	23.52
65% Trim Combo	-	-	-
72% Trim Combo	4,128	40.00- 63.50	45.83
85% Trim Combo	-	-	-
42% Trim Boxed	135	30.00- 75.00	40.83
42% Trim Boxed, FZN	130	28.69- 79.50	40.37
65% Trim Boxed	-	-	-
72% Trim Boxed	189	37.65- 94.00	61.23
72% Trim Boxed, FZN	307	48.69- 88.00	60.22
85% Trim Boxed	-	-	-
Picnic Meat Combo Cushion Out	1,589	58.00- 99.23	65.46
Picnic Meat Boxed Cushion Out	436	66.57- 111.00	81.72
Picnic Meat Boxed Cushion Out, FZN	1,567	52.29- 99.12	63.05
Picnic Meat Combo Cushion In	20	71.00- 119.50	86.01
Picnic Meat Boxed Cushion In	143	92.00- 139.00	101.98
Picnic Meat Boxed Cushion In, FZN	92	89.00- 102.00	96.13
Trim w/Trace Combo	385	24.00- 42.82	31.87
Trim w/Trace Boxed	-	-	-
Trim w/Trace Boxed, FZN	-	-	-
Blade Meat Combo	13	73.03- 89.00	77.35
Blade Meat Boxed	80	76.50- 157.50	98.51
Blade Meat Boxed, FZN	77	73.50- 100.00	92.85
72% Ham Trim Combo	137	47.00- 85.00	65.42
72% Ham Trim Boxed	6	58.13- 71.69	66.25
90% Ham Trim Combo	208	60.27- 95.14	67.52
Variety			
Untrimmed Neckbones Gas	49	55.00- 110.00	73.80
Untrimmed Neckbones Gas, FZN	-	-	-
Trimmed Neckbones Gas	440	34.91- 79.00	44.79
Trimmed Neckbones Gas, FZN	-	-	-
Trimmed Neckbones Poly	310	31.00- 72.50	48.37
Trimmed Neckbones Poly, FZN	113	29.53- 48.15	35.47
Untrimmed Neckbones Poly	142	39.00- 110.00	88.16
Untrimmed Neckbones Poly, FZN	81	30.00- 38.25	31.65
Trimmed Neckbones Combo	163	23.00- 44.50	38.51
Untrimmed Neckbones Combo	100	18.50- 40.00	26.14
Breast Bones Poly	-	-	-
Breast Bones Poly, FZN	17	51.99- 67.50	55.13
Brisket Bones, Full Out, 10#	-	-	-
Brisket Bones, Full Out, 10#, FZN	-	-	-
Brisket Bones, Full Out, 30#	19	47.00- 94.00	90.81
Brisket Bones, Full Out, 30#, FZN	188	27.00- 103.00	79.97
Brisket Bones, Full Out, Combo	-	-	-
Tails, Poly	-	-	-
Tails, Poly, FZN	174	57.00- 89.00	69.05
Tails, Gas	10	77.13- 80.00	78.76
Tails, Gas, FZN	-	-	-
Tails, Combo	45	60.00- 75.00	65.38
Front Feet, Poly	55	60.00- 149.00	101.50
Front Feet, Poly, FZN	340	31.50- 127.50	61.76
Front Feet, Combo	-	-	-
Front Feet, Gas	5	69.00- 88.26	81.17
Front Feet, Gas, FZN	-	-	-
Hind Feet, Poly	22	46.00- 95.50	72.54
Hind Feet, Poly, FZN	577	30.33- 77.50	40.26
Hind Feet, Combo	100	29.00- 69.23	36.60
Hocks, Picnic, Poly	9	60.00- 92.00	79.26
Hocks, Picnic, Poly, FZN	51	45.00- 79.57	68.09
Hocks, Picnic, Gas	-	-	-
Hocks, Picnic, Gas, FZN	-	-	-
Hocks, Picnic, Combo	94	46.50- 99.00	59.15
Front Feet, Split, Gas	8	100.00- 119.00	102.94
Front Feet, Split, Gas, FZN	-	-	-
Front Feet, Split, Poly	-	-	-
Front Feet, Split, Poly, FZN	91	70.48- 132.00	82.71
AI (Added Ingreds)			
AI 1/4 Trimmed Loin VAC	-	-	-
AI 1/4 Trimmed Loin VAC, FZN	-	-	-
AI 1/8 Trimmed Loin VAC	190	78.25- 100.25	92.95
AI 1/8 Trimmed Loin VAC, FZN	39	80.00- 86.75	86.58
AI Bone-in CC, Tender-in Loin, VAC	9	132.50- 144.41	140.95
AI Bone-in CC, Tender-in Loin, VAC, F	-	-	-
AI Bnls CC Strap On	157	125.75- 172.00	135.95
AI Bnls CC Strap On, FZN	-	-	-
AI Bnls CC Strap Off	330	121.50- 172.00	140.11
AI Bnls CC Strap Off, FZN	-	-	-
AI Bnls CC Strap-on, 1/2 cut	81	139.00- 152.50	139.39
AI Bnls CC Strap-on, 1/2 cut, FZN	-	-	-
AI Bnls CC Strap-off, 1/2 cut	69	128.75- 152.00	137.00
AI Bnls CC Strap-off, 1/2 cut, FZN	-	-	-
AI Boneless Sirloin	341	93.75- 133.00	104.15
AI Boneless Sirloin, FZN	-	-	-
AI Bone-in Sirloin	121	56.00- 107.00	56.42
AI Bone-in Sirloin, FZN	-	-	-
AI Blade Ends	-	-	-
AI Blade Ends, FZN	-	-	-
AI Tenderloin	28	148.75- 248.57	196.49
AI Tenderloin, FZN	-	-	-
AI Tenderloin, 1 pc vac	21	177.50- 217.00	199.48
AI Tenderloin, 1 pc vac, FZN	6	242.18- 265.91	255.40
AI Backribs 2.0#/#	-	-	-
AI Backribs 2.0#/# up, FZN	-	-	-
AI Backribs 2.0#/# up 1 Pc Vac	3	216.50- 269.00	229.35
AI Backribs 2.0#/# up 1 Pc Vac, FZN	-	-	-
AI SS Smoker Trim Picnic VAC	83	69.50- 84.00	71.20
AI SS Smoker Trim Picnic VAC, FZN	-	-	-
AI SS Smoker Trim Picnic 1 Pc Vac	36	70.75- 78.75	76.18
AI SS Smoker Trim Picnic 1 Pc Vac, FZ	-	-	-
AI Picnic Cushion Meat Vac	39	102.75- 146.00	113.99
AI Picnic Cushion Meat Vac, FZN	-	-	-
AI 1/4 Trim Butt VAC	81	95.75- 121.75	99.02
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	127	116.50- 124.63	117.04
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 Tmd Sparerib - LGT	6	132.00- 156.00	142.40
AI Tmd Sparerib - LGT, FZN	-	-	-
AI Tmd Sparerib - LGT, 1 PC VAC	-	-	-
AI Tmd Sparerib - LGT, 1 PC VAC, FZN	-	-	-
AI Tmd Sparerib - MED	155	111.75- 126.50	119.69
AI Tmd Sparerib - MED, FZN	31	129.55- 142.56	136.30
AI Tmd Sparerib - MED, 1 PC VAC	-	-	-
AI Tmd Sparerib - MED, 1 PC VAC, FZN	40	126.00- 144.00	127.09

NATIONAL WEEKLY PORK REPORT FOB Omaha - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOFF
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	Weekly Estimated Primal Cutoff						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
11/9/2018	71.09	68.04	88.56	46.23	115.77	49.23	121.67
Change:	-3.73	-3.76	-1.31	-1.61	-1.57	-1.33	-11.96

Total Load Count (Cuts, Trimmings, Processed): 1,896.18

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

	Kilopounds	Price Range	Wtd Avg
Loin			
1/4 Trimmed Loin VAC	3,593	61.45- 101.33	78.93
1/4 Trimmed Loin VAC, FZN	34	83.27- 87.79	86.74
1/4 Trimmed Loin Paper	-	-	-
1/4 Trimmed Loin Paper, FZN	-	-	-
1/4 Trimmed Loin Combo	1,047	70.51- 91.94	76.66
1/8 Trimmed Loin VAC	2,398	70.60- 113.53	86.05
1/8 Trimmed Loin VAC, FZN	-	-	-
1/8 Trimmed Loin Paper	100	79.43- 114.79	93.87
1/8 Trimmed Loin Paper, FZN	-	-	-
1/8 Trimmed Loin Combo	497	67.56- 81.33	74.21
Bone-in CC, Tender-in Loin VAC	487	122.30- 177.69	140.59
Bone-in CC, Tender-in Loin VAC, FZN	-	-	-
Bone-in CC, Tender-in Loin Combo	-	-	-
B-In CC, Tender-in, FLON Loin	558	104.58- 149.20	131.52
B-In CC, Tender-in, FLON Loin, FZN	-	-	-
Bnls CC Strap-on	2,760	108.51- 153.41	121.92
Bnls CC Strap-on, FZN	808	110.83- 128.06	124.91
Bnls CC Strap-off	1,558	120.98- 171.48	139.69
Bnls CC Strap-off, FZN	41	110.80- 122.77	119.09
Bnls CC Strap-on, 1/2 cut	153	125.36- 155.55	134.36
Bnls CC Strap-on, 1/2 cut, FZN	-	-	-
Bnls CC Strap-off, 1/2 cut	305	143.45- 158.28	149.32
Bnls CC Strap-off, 1/2 cut, FZN	-	-	-
Whole Bnls Strap-on	-	-	-
Boneless Sirloin	1,188	83.51- 124.20	105.28
Boneless Sirloin, FZN	98	95.44- 105.45	100.00
Boneless Sirloin, Combo	66	87.53- 106.95	101.36
Bone-in Sirloin	1,357	46.53- 84.08	57.20
Bone-in Sirloin, FZN	117	52.46- 59.45	55.46
Blade Ends	109	67.85- 92.62	73.88
Blade Ends, FZN	-	-	-
Tenderloin	1,072	112.96- 217.98	144.25
Tenderloin, FZN	-	-	-
Tenderloin, 1 pc vac	-	-	-
Tenderloin, 1 pc vac, FZN	-	-	-
Butt Tender	5	162.92- 174.92	173.13
Butt Tender, FZN	-	-	-
Backribs 2.0#/#	883	185.02- 243.17	212.62
Backribs 2.0#/# up, FZN	100	185.43- 240.84	208.89
Backribs 2.0#/# up 1 Pc Vac	257	201.90- 260.52	228.35
Backribs 2.0#/# up 1 Pc Vac, FZN	457	170.16- 244.99	212.65
Riblets	-	-	-
Riblets, FZN	274	62.26- 106.46	83.38
Butt			
1/4 Trim Butt VAC	5,319	81.49- 123.54	98.44
1/4 Trim Butt VAC, FZN	177	91.55- 115.83	102.68
1/4 Trim Butt Paper	130	100.43- 121.20	108.22
1/4 Trim Butt Paper, FZN	-	-	-
1/4 Trim Butt Combo	160	86.65- 101.56	91.48
1/4 Trim Butt 1 Pc VAC	485	95.97- 122.91	106.51
1/4 Trim Butt 1 Pc VAC, FZN	11	91.97- 113.15	100.38
1/8 Trim Butt Vac	264	83.51- 126.66	112.20
1/8 Trim Butt Vac, FZN	-	-	-
1/8 Trim Butt Paper	28	110.44- 125.27	118.79
1/8 Trim Butt Paper, FZN	-	-	-
1/8 Trim Butt Combo	-	-	-
1/8 Trim Butt 1 Pc VAC	16	100.85- 114.18	104.73
1/8 Trim Butt 1 Pc VAC, FZN	-	-	-
1/4 Trim Steak Ready Butt Vac	113	106.09- 118.48	111.74
1/4 Trim Steak Ready Butt Vac, FZN	-	-	-
1/4 Trim Steak Ready Butt 1 Pc Vac	62	105.80- 116.66	109.96
1/4 Trim Steak Ready Butt 1 Pc Vac, F	-	-	-
1/8 Trim Steak Ready Butt Vac	197	111.81- 124.62	117.31
1/8 Trim Steak Ready Butt Vac, FZN	5	99.89- 114.82	113.04
1/8 Trim Steak Ready Butt 1 Pc Vac	1,034	95.92- 132.43	117.73
1/8 Trim Steak Ready Butt 1 Pc Vac, F	18	80.96- 99.89	95.31
1/4 Trim Bnls Butt VAC	3,208	102.33- 137.25	120.49
1/4 Trim Bnls Butt VAC, FZN	44	100.96- 127.14	122.29
1/4 Trim Bnls Butt Poly	33	110.43- 161.47	123.57
1/4 Trim Bnls Butt Poly, FZN	22	122.97- 137.24	127.70
1/4 Trim Bnls Butt Combo	177	99.60- 127.98	115.40
1/4 Trim Bnls Butt 1 Pc VAC	9	122.36- 133.40	129.48
1/4 Trim Bnls Butt 1 Pc VAC, FZN	-	-	-
Bnls CT Butt 1 Pc VAC	40	197.03- 209.64	200.70
Bnls CT Butt 1 Pc VAC, FZN	-	-	-
Picnic			
RS Smoker Trim Picnic Combo	52	45.30- 76.93	56.44
SS Smoker Trim Picnic VAC	2,724	55.87- 96.63	64.42
SS Smoker Trim Picnic VAC, FZN	14	58.21- 65.02	60.46
SS Smoker Trim Picnic Paper/Poly	117	65.66- 87.69	76.42
SS Smoker Trim Picnic Paper/Poly, FZN	-	-	-
SS Smoker Trim Picnic Combo	519	48.14- 72.75	59.18
SS Smoker Trim Picnic 1 Pc Vac	545	59.60- 96.64	77.39
SS Smoker Trim Picnic 1 Pc Vac, FZN	-	-	-
Picnic Cushion Meat Vac	2,148	83.72- 119.38	102.43
Picnic Cushion Meat Vac, FZN	45	96.62- 113.31	97.38
Picnic Cushion Meat Poly	351	84.85- 110.17	87.14
Picnic Cushion Meat Poly, FZN	296	80.96- 128.62	94.20
Picnic Cushion Meat Combo	359	76.49- 110.15	98.03

NATIONAL WEEKLY PORK REPORT FOB Omaha - Negotiated Sales

	Founds	Price Range	Wtd Avg		Founds	Price Range	Wtd Avg
Spareribs				Trim			
Tmd Sparerib - LGT	1,427	110.27- 166.28	127.21	42% Trim Combo	1,868	14.63- 35.21	22.37
Tmd Sparerib - LGT, FZN	147	105.80- 139.62	127.82	65% Trim Combo	-	-	-
Tmd Sparerib - LGT, Poly	35	125.43- 144.20	134.17	72% Trim Combo	4,128	38.10- 61.21	45.26
Tmd Sparerib - LGT, Poly, FZN	87	117.43- 156.63	130.38	85% Trim Combo	-	-	-
Tmd Sparerib - LGT Combo	36	100.51- 129.42	114.46	42% Trim Boxed	135	24.46- 69.27	36.14
Tmd Sparerib - LGT, 1 PC VAC	36	135.85- 147.42	138.78	42% Trim Boxed, FZN	130	26.25- 70.20	38.09
Tmd Sparerib - LGT, 1 PC VAC, FZN	41	128.32- 150.53	149.69	65% Trim Boxed	-	-	-
Tmd Sparerib - MED	1,487	115.59- 146.92	127.10	72% Trim Boxed	189	30.88- 87.55	56.61
Tmd Sparerib - MED, FZN	45	100.96- 131.02	128.18	72% Trim Boxed, FZN	307	46.25- 88.99	57.91
Tmd Sparerib - MED, Poly	70	124.66- 145.69	134.53	85% Trim Boxed	-	-	-
Tmd Sparerib - MED, Poly, FZN	5	129.43- 129.85	129.68	Picnic Meat Combo Cushion Out	1,589	55.00- 93.17	63.72
Tmd Sparerib - Med Combo	70	100.51- 122.52	114.67	Picnic Meat Boxed Cushion Out	436	63.90- 107.83	81.92
Tmd Sparerib - MED, 1 PC VAC	57	134.25- 151.62	142.51	Picnic Meat Boxed Cushion Out, FZN	1,567	51.82- 103.76	62.98
Tmd Sparerib - MED, 1 PC VAC, FZN	141	129.80- 156.99	148.61	Picnic Meat Combo Cushion In	20	71.67- 111.79	85.08
St Louis Spareribs, VAC	583	160.25- 253.64	196.29	Picnic Meat Boxed Cushion In	143	82.96- 132.75	96.02
St Louis Spareribs, VAC, FZN	904	151.02- 236.95	155.92	Picnic Meat Boxed Cushion In, FZN	93	90.24- 100.43	95.41
St Louis Spareribs, POLY	-	-	-	Trim w/Trace Combo	385	21.77- 43.74	28.33
St Louis Spareribs, POLY, FZN	953	146.69- 278.00	201.06	Trim w/Trace Boxed	-	-	-
St Louis Spareribs, Combo	-	-	-	Trim w/Trace Boxed, FZN	-	-	-
BBQ Style Spareribs, VAC	373	140.16- 246.33	150.28	Blade Meat Combo	13	72.10- 78.63	73.30
BBQ Style Spareribs, VAC, FZN	42	112.97- 165.18	128.33	Blade Meat Boxed	80	69.16- 151.30	98.82
BBQ Style Spareribs, Poly	-	-	-	Blade Meat Boxed, FZN	77	65.56- 94.62	86.63
BBQ Style Spareribs, Poly, FZN	-	-	-	72% Ham Trim Combo	136	46.95- 75.92	62.06
BBQ Style Spareribs, Combo	-	-	-	72% Ham Trim Boxed	6	58.69- 70.83	66.53
-	-	-	-	90% Ham Trim Combo	208	60.32- 92.89	66.19
Ham				Variety			
17/dn Ham Combo	6	68.46- 77.96	73.21	Untrimmed Neckbones Gas	49	58.48- 100.75	73.50
17-20# Tmd Selected Ham	120	51.75- 52.95	52.59	Untrimmed Neckbones Gas, FZN	-	-	-
20-23# Tmd Selected Ham	730	48.85- 69.48	54.16	Trimmed Neckbones Gas	440	25.71- 71.18	45.25
23-27# Tmd Selected Ham	5,851	40.80- 70.03	49.10	Trimmed Neckbones Gas, FZN	-	-	-
17-20 Ham Boxed	30	60.53- 95.58	90.17	Trimmed Neckbones Poly	309	21.46- 64.52	41.92
17-20 Ham Boxed, FZN	-	-	-	Trimmed Neckbones Poly, FZN	113	28.98- 52.43	36.18
20-23 Ham Boxed	117	60.45- 93.38	77.51	Untrimmed Neckbones Poly	142	38.63- 100.99	80.80
20-23 Ham Boxed, FZN	-	-	-	Untrimmed Neckbones Poly, FZN	81	29.63- 40.80	33.04
23-27 Ham Boxed	197	54.69- 94.80	73.48	Trimmed Neckbones Combo	163	21.35- 38.37	36.98
23-27 Ham Boxed, FZN	-	-	-	Untrimmed Neckbones Combo	100	16.57- 37.32	24.21
27 & up Bone In Hams Combo	-	-	-	Breast Bones Poly	-	-	-
17-20 Boxed Vac Pack	120	76.02- 130.89	95.09	Breast Bones Poly, FZN	17	55.93- 69.76	58.54
17-20 Boxed Vac Pack, FZN	-	-	-	Brisquet Bones, Full Cut, 10#	-	-	-
20-23 Hms Skrd/Defatted Boxed	4	69.43- 86.49	78.08	Brisquet Bones, Full Cut, 10#, FZN	-	-	-
20-23 Hms Skrd/Defatted Boxed, FZN	-	-	-	Brisquet Bones, Full Cut, 30#	19	44.77- 97.63	93.59
Collared Ham Combo	-	-	-	Brisquet Bones, Full Cut, 30#, FZN	188	24.19- 93.96	78.59
Collared Ham Boxed	6	75.55- 88.90	78.93	Brisquet Bones, Full Cut, Combo	-	-	-
Collared Ham Boxed, FZN	-	-	-	Tails, Poly	-	-	-
3 Muscle Ham to Blue	219	98.84- 123.63	106.48	Tails, Poly, FZN	173	50.86- 85.95	67.24
4 Muscle Ham to Blue	51	101.72- 127.53	111.62	Tails, Gas	10	78.39- 84.60	81.10
5 Muscle Ham to Blue	-	-	-	Tails, Gas, FZN	-	-	-
3 Muscle Ham to Blue Boxed	-	-	-	Tails, Combo	45	57.80- 67.63	64.24
4 Muscle Ham to Blue Boxed	-	-	-	Front Feet, Poly	56	58.63- 141.77	94.20
5 Muscle Ham to Blue Boxed	-	-	-	Front Feet, Poly, FZN	340	29.49- 120.56	59.14
Roll Out Ham	62	83.47- 125.72	110.13	Front Feet, Combo	-	-	-
Rollout Ham Bnls Boxed	146	101.52- 135.76	111.52	Front Feet, Gas	5	59.77- 85.05	74.85
Roll Out Hams Rolled & Tied	-	-	-	Front Feet, Gas, FZN	-	-	-
Roll Out Ham Rolled/Tied Boxed	9	76.14- 149.97	130.28	Hind Feet, Poly	20	47.26- 90.20	68.10
2pc	27	109.85- 157.50	120.97	Hind Feet, Poly, FZN	577	22.32- 74.01	37.37
2PC Boxed	-	-	-	Hind Feet, Combo	100	27.60- 70.91	35.76
2PC Boxed, FZN	-	-	-	Hocks, Picnic, Poly	9	63.25- 82.91	73.16
Insides	827	94.75- 133.48	109.47	Hocks, Picnic, Poly, FZN	51	48.36- 81.92	67.01
Outsides	550	94.75- 142.53	105.08	Hocks, Picnic, Gas	-	-	-
Knuckles	833	92.52- 108.00	98.13	Hocks, Picnic, Gas, FZN	-	-	-
Lite Butt	20	103.59- 105.90	104.51	Hocks, Picnic, Combo	94	44.54- 90.80	55.40
Insides (RED) Combo	36	109.26- 132.76	119.09	Front Feet, Split, Gas	8	101.14- 122.07	105.64
Outsides (RED) Combo	50	109.26- 119.91	113.70	Front Feet, Split, Gas, FZN	-	-	-
Knuckles (RED) Combo	66	109.26- 120.76	115.17	Front Feet, Split, Poly	-	-	-
Lite Butt (RED) Combo	-	-	-	Front Feet, Split, Poly, FZN	91	70.52- 123.54	81.97
Inner Shank	40	50.72- 91.74	70.89	-	-	-	-
Outer Shank	153	52.75- 81.74	58.00	-	-	-	-
Insides Boxed	11	114.27- 139.85	124.27	-	-	-	-
Outsides Boxed	-	-	-	-	-	-	-
Knuckles Boxed	-	-	-	-	-	-	-
Lite Butt Boxed	-	-	-	-	-	-	-
Inner Shank Boxed	3	92.27- 120.85	106.31	-	-	-	-
Outer Shank Boxed	9	95.42- 103.72	99.94	-	-	-	-
Shanks Bone In	15	49.27- 68.59	56.85	-	-	-	-
Shanks Bone In Boxed	20	63.66- 150.64	92.19	-	-	-	-
Shanks Bone In Boxed, FZN	5	105.54- 139.73	114.08	-	-	-	-
Belly				AI (Added Ingreds)			
Derind Belly 7-9#	-	-	-	AI 1/4 Trimmed Loin VAC	-	-	-
Derind Belly 9-13#	451	142.80- 196.75	154.69	AI 1/4 Trimmed Loin VAC, FZN	-	-	-
Derind Belly 13-17#	1,419	139.01- 178.85	147.92	AI 1/8 Trimmed Loin VAC	189	79.96- 103.17	97.05
Derind Belly 17-19#	74	128.92- 140.30	133.09	AI 1/8 Trimmed Loin VAC, FZN	39	83.27- 88.22	88.09
Derind Belly 7-9# Boxed	4	185.91- 257.00	244.44	AI Bone-in CC, Tender-in Loin, VAC	9	140.21- 151.21	146.70
Derind Belly 7-9# Boxed, FZN	-	-	-	AI Bone-in CC, Tender-in Loin, VAC, F	-	-	-
Derind Belly 9-13# Boxed	103	162.47- 324.28	220.05	AI Bnls CC Strap On	157	125.82- 174.30	139.10
Derind Belly 9-13# Boxed, FZN	-	-	-	AI Bnls CC Strap On, FZN	-	-	-
Derind Belly 13-17# Boxed	4	185.43- 222.09	209.45	AI Bnls CC Strap Off	330	123.81- 173.97	142.78
Derind Belly 13-17# Boxed, FZN	-	-	-	AI Bnls CC Strap Off, FZN	-	-	-
Derind Belly 17-19# Boxed	-	-	-	AI Bnls CC Strap-on, 1/2 cut	80	137.23- 161.21	137.94
Derind Belly 17-19# Boxed, FZN	-	-	-	AI Bnls CC Strap-on, 1/2 cut, FZN	-	-	-
Derind Belly 17-19# Boxed, FZN	-	-	-	AI Bnls CC Strap-off, 1/2 cut	69	126.55- 154.52	136.74
Skin-on Belly 8-10#	-	-	-	AI Bnls CC Strap-off, 1/2 cut, FZN	-	-	-
Skin-on Belly 10-12#	-	-	-	AI Boneless Sirloin	340	95.53- 131.63	106.18
Skin-on Belly 12-14#	12	131.28- 161.15	148.84	AI Boneless Sirloin, FZN	-	-	-
Skin-on Belly 14-16#	16	131.54- 163.62	156.56	AI Bone-in Sirloin	121	57.16- 111.93	57.61
Skin-on Belly 16-18#	31	144.40- 145.87	145.18	AI Bone-in Sirloin, FZN	-	-	-
Skin-on Belly 18-20#	-	-	-	AI Blade Ends	-	-	-
Skin-on Belly 20-25#	-	-	-	AI Blade Ends, FZN	-	-	-
Skin-on Belly 8-10# Boxed	-	-	-	AI Tenderloin	28	150.53- 250.30	197.71
Skin-on Belly 8-10# Boxed, FZN	-	-	-	AI Tenderloin, FZN	-	-	-
Skin-on Belly 10-12# Boxed	554	122.59- 241.29	182.29	AI Tenderloin, 1 pc vac	20	184.05- 210.62	199.89
Skin-on Belly 10-12# Boxed, FZN	62	119.53- 214.03	141.99	AI Tenderloin, 1 pc vac, FZN	6	236.13- 266.61	251.50
Skin-on Belly 12-14# Boxed	61	178.89- 231.20	194.30	AI Backribs 2.0#/up	-	-	-
Skin-on Belly 12-14# Boxed, FZN	-	-	-	AI Backribs 2.0#/up, FZN	-	-	-
Skin On Belly 14-16# Boxed	33	169.45- 210.36	190.25	AI Backribs 2.0#/up 1 Pc Vac	3	215.12- 267.63	227.02
Skin On Belly 14-16# Boxed, FZN	-	-	-	AI Backribs 2.0#/up 1 Pc Vac, FZN	-	-	-
Skin On Belly 16-18# Boxed	-	-	-	AI SS Smoker Trim Picnic VAC	83	70.82- 78.81	72.76
Skin On Belly 16-18# Boxed, FZN	-	-	-	AI SS Smoker Trim Picnic VAC, FZN	-	-	-
-	-	-	-	AI SS Smoker Trim Picnic 1 Pc Vac	36	74.32- 80.33	78.30
-	-	-	-	AI SS Smoker Trim Picnic 1 Pc Vac, FZ	-	-	-
-	-	-	-	AI Picnic Cushion Meat Vac	39	106.02- 145.17	116.01
-	-	-	-	AI Picnic Cushion Meat Vac, FZN	-	-	-
-	-	-	-	AI 1/4 Trim Butt VAC	81	96.42- 120.38	101.31
-	-	-	-	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	127	122.51- 126.17	123.16
-	-	-	-	AI 1/8 Trim Steak Ready Butt 1 Pc Vac, FZN	-	-	-
-	-	-	-	AI 1/4 Trim Bnls Butt VAC	-	-	-
-	-	-	-	AI 1/4 Trim Bnls Butt VAC, FZN	-	-	-
-	-	-	-	AI Tmd Sparerib - LGT	6	128.31- 158.50	140.64
-	-	-	-	AI Tmd Sparerib - LGT, FZN	-	-	-
-	-	-	-	AI Tmd Sparerib - LGT, 1 PC VAC	-	-	-
-	-	-	-	AI Tmd Sparerib - LGT, 1 PC VAC, FZN	-	-	-
-	-	-	-	AI Tmd Sparerib - MED	155	113.22- 130.05	121.46
-	-	-	-	AI Tmd Sparerib - MED, FZN	31	131.40- 138.59	134.54
-	-	-	-	AI Tmd Sparerib - MED, 1 PC VAC	-	-	-
-	-	-	-	AI Tmd Sparerib - MED, 1 PC VAC, FZN	40	133.61- 148.93	134.54

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 3.63 per cwt live, down -0.03 when compared to the previous week's value. Dressed equivalent basis (74% dress): 4.91 (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	69.00	-2.25	69.60
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic	3.0	26.00		26.00
		single slashed, export				
		multi slashed, export				
U53	C29	whole, export				
	C28	KIDNEYS, small box, export				
		LIVERS, large box, domestic				
		SALIVARY GLANDS,				
		SNOUTS, partial lean				25.00
		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 6, 2018						
		Skins - Domestic	Avg Price			
		Loin Skins, combo	29.62			
		Butt Skins, thick, combo	22.45			
		Butt Skins, thin, combo	28.13			
		Picnic Skins, combo	15.47			
		Ham Skins, combo	21.47			
		Belly Skins, combo	28.55			
		Jowl Skins, combo	14.62			
		Mixed Skins, combo	19.38			

TALLOW & PROTEIN
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Chng	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	26.0	18.72	0.43	18.65
Yellow grease (truck)	9.0	18.00		18.00
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	10.0	25.00	1.00	24.67
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	23.0	250.00		250.00
Ruminant Panhandle, Domestic	24.0	196.04	-1.23	196.50
PORK Meat/Brmeal, 50% pro/ton				
Central	20.0	220.00	-23.78	236.00
ECB	6.0	259.17		257.50
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				
Panhandle				625.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	10.0	565.50	5.50	568.50
ECB	2.0	600.00		600.00

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Fri, Nov. 9, 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	0.80-0.99	0.65-0.79
				49-50%	51-52%	53-54%
11/09/18	137,544	212.92		57.11	59.00	60.81
11/08/18	87,181	212.44		57.79	59.69	61.54
11/07/18	85,149	212.15		58.47	60.36	62.18
11/06/18	83,435	212.54		58.75	60.64	62.48
11/05/18	78,492	210.31		59.39	61.25	63.06
11/02/18	127,217	213.03		59.05	60.94	62.75

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

11/02/18	464,028	211.39		59.16	61.04	62.86
10/12/18	442,454	210.29		64.47	66.37	68.22
11/10/17	487,930	214.37		62.85	64.77	66.63

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

2,040,240 210.35 62.34 64.24 66.08

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			
heavy weights			
Native Steer			
Colorado Branded Steer			
heavy weights			
Butt Branded Steer			
heavy weights			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	10.00	
Branded Cow, River	6.0	11.00	
Native Cow			
Dairy Cow	6.0	21.00	
Dairy Cow, Southwest	6.0	19.50	
Native Bulls, conventional			
Branded Bulls, Southwest, convn	3.0	22.00	
Heavy Texas Steer	6.0	32.50	
heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer			
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT For Week Ending: 11/2/2018

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	8.96%	16.95%	3.24%	9.59%	8.33%
Choice	70.84%	69.33%	63.84%	72.77%	72.22%
Select	17.14%	9.47%	30.22%	14.72%	15.58%
Other	3.06%	4.25%	2.70%	2.92%	3.87%

	Nebraska	Kansas	Texas
Prime	11.47%	7.15%	3.24%
Choice	72.76%	74.79%	63.84%
Select	12.14%	16.27%	30.22%
Other	3.64%	1.79%	2.70%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 31.31%
Percentage of cattle offered under Schedule GLA identified: 68.70%

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 Wtdly Avg 0-15 Days	Change	WEST COAST Wtdly Avg 0-15 Days	Change
BULL MEAT:				
95%	200.75	0.25	199.50	1.00
COW MEAT:				
95%	200.50		199.50	
90%	186.00	1.75	184.50	
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 Wtdly Avg 16-45 Days	Change	WEST COAST Wtdly Avg 16-45 Days	Change
BULL MEAT:				
95%	202.00	1.00	200.50	0.50
COW MEAT:				
95%	202.00	1.00	200.50	0.50
90%	187.00	1.75	186.75	1.25
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%				
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				

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

BFN #	Items	Weight	Wtdly Avg	Change
U75	Carcass, hide off	200-275 lbs	395.00	
U70	Foresaddles	86-147 lbs	350.00	
	Forequarters	43-74 lbs	372.50	
	Necks, bone-in	24-28 lbs	287.50	
	Breast	10-18 lbs	147.50	
	Foreshank	3-5 lbs	447.50	
	Osso Bucco, foreshank	2-8 lbs	785.00	
	Shoulder, full	65-85 lbs	372.50	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	5-10 lbs	642.50	
	Chuck, Shoulder Clod	4-9 lbs	675.00	12.50
U72	Hotel Racks, 8 rib	15-26 lbs	842.50	7.50
	Hotel Racks, 7 rib	14-25 lbs	880.00	12.50
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1350.00	12.50
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1425.00	12.50
	Rack, Ribeye	3-9 lbs	1825.00	
U76	Hindsaddles	89-153 lbs	547.50	
	Hindquarters	45-76 lbs	547.50	
	Loins, regular	18-36 lbs	405.00	
U71	Loins, 4x4, trimmed	18-30 lbs	635.00	
	Strip Loins, bnls, 0x0	5-up lbs	1450.00	12.50
	Loin, Short Tenderloin	1-up lbs	1210.00	
U77	Legs, double	68-117 lbs	542.50	
	Legs, single	34-59 lbs	550.00	
	Legs, slices, retail		872.50	
	Legs, TBS 4-piece	27-47 lbs	987.50	
	Legs, TBS 3-piece	24-39 lbs	987.50	
U73	Legs, BHS heel-out	27-42 lbs	647.50	
	Legs, Sknd, butt tenderloin	5-up lbs	1172.50	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1400.00	
	Hindshank	5-8 lbs	600.00	
	Osso Buco, Hindshank	2-8 lbs	850.00	
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimings 75-80% Lean		212.50	
	Bnls Veal Trimings 80-90% Lean		260.00	
	Hvy Nature Green Hides(per piece)		46.50	

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS For the Week of: 11/12/2018

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 26.00	11.17	(0.20)
Choice	0.00 - 0.00	0.00	0.00
Select	(20.00)- (8.00)	(15.50)	(1.42)
Standard	(68.00)- (10.00)	(33.07)	(1.36)
CBP	2.00 - 7.00	4.00	0.00
All Natural	25.00 - 50.00	31.40	0.00
NHIC	16.00 - 23.00	19.88	0.00
Dairy - Type	(14.00)- 0.00	(2.67)	0.00
Bullock/Stag	(55.00)- (15.00)	(34.50)	0.00
Hardbone	(68.00)- (20.00)	(36.69)	(0.54)
Dark Cutter	(55.00)- (20.00)	(35.31)	0.00
Over 30 Months of Age	(40.00)- 0.00	(16.62)	0.00

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	3.86	0.00
2.0-2.5 < .20"	0.00 - 5.00	2.00	0.00
2.5-3.0 < .40"	0.00 - 5.00	1.64	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)	(11.93)	0.00
5.0/up > 1.2"	(25.00)- (10.00)	(17.79)	0.00

Weight:	Range	Simple Avg.	Change
400-500 lbs	(40.00)- 0.00	(30.71)	0.00
500-550 lbs	(40.00)- 0.00	(22.47)	0.00
550-600 lbs	(35.00)- 0.00	(9.47)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-1000 lbs	(15.00)- 0.00	(2.00)	0.00
1000-1050 lbs	(20.00)- 0.00	(7.00)	0.33
over 1050 lbs	(50.00)- (5.00)	(23.67)	0.00

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.

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

The estimated hide and offal value from a typical slaughter cow for the week was 7.76 per cwt down -0.15 hen compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For Week Ended 11/9/2018	Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight	Wtavg
CHEEK MEAT, Trimmed	2.0	150.00	-	151.00	150.50	
FEEET, unbleached, skin-on, exp						
FEEET, bleached, skin-on, exp						
HEARTS, Regular, bone-out	5.1	43.00	-	48.00	44.27	
HEARTS, Regular, bone-out, exp						
HEARTS, Canadian-style, exp						
HEAD MEAT, Export	1.3		-	138.00	138.00	
KIDNEYS, unscalded	7.1	17.00	-	25.00	18.66	
LIPS, Regular, bulk-pack	1.4	109.00	-	110.00	109.29	
LIVERS, Regular, bulk-pack export						
LIVERS, Regular, 2/box	1.0		-	22.00	22.00	
LIVERS, Regular, 2/box, export	16.1	17.00	-	35.00	20.90	
MELTS, Regular, small box	1.8	281.00	-	290.00	286.00	
OXTAILS, export	1.1		-	28.00	28.00	
SALIVARY GLANDS, export						
SWEETBREADS, #1 white Swiss cut, IW	0.3		-	310.00	310.00	
TONGUES, exp, #1 white Swiss cut, IW						
TONGUES, #1 black Swiss cut, IW	1.9	300.00	-	320.00	307.89	
TONGUES, exp, #1 black Swiss cut, IW						
TONGUES, #1 mixed, Swiss cut, IW						
TONGUES, exp, #1 mixed, Swiss cut, IW	0.2		-	307.00	307.00	
TONGUES, #2 mixed, Swiss cut, IW						
TONGUES, exp, #2 mixed, Swiss cut, IW	2.0		-	26.00	26.00	
TONGUE Trimmings						
TRIPAS, bleached, scalded, edible	8.0	110.00	-	125.00	117.25	
TRIPAS, bleached, scalded, edible, exp						
TRIPAS, bleached, scalded, edible, exp	12.0		-	110.00	110.00	
TRIPAS, unbleached, scalded, edible	4.4	124.00	-	125.00	124.55	
TRIPAS, honeycomb, bleached						
TRIPAS, honeycomb unbleached						
TRIPAS, omasum unbleached						
WEASAND MEAT						

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

BEEF VARIETY MEATS - FROZEN	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean	2.0	176.00		176.00
export				
FEEET, nails off, skin on				
HEAD MEAT, 60-70% lean				68.00
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	2.0	75.00		75.00
export				
TRIPAS, scalded, edible	2.0	122.00	4.00	121.20
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				
WEASAND MEAT				
BEEF PET FOODS - SEMI ANNUAL CONTRACT PRICES - FOB SUPPLY POINT				
FRESH				
GULLETS-TRACHEA				18.00
KIDNEYS, inedible				12.75
LIVERS, "				13.25
LUNGS, "				6.75
MELTS, "				7.13
SALIVARY GLANDS				17.50