

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**
Ph# 515-284-4231

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

WEEK ENDED: April 21, 2018

VOLUME 28, NO. 15

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	4/16 (Est)	116,000	2,000	464,000	7,000
TUESDAY	4/17 (Est)	120,000	2,000	468,000	9,000
WEDNESDAY	4/18 (Est)	119,000	2,000	462,000	7,000
THURSDAY	4/19 (Est)	115,000	2,000	464,000	8,000
FRIDAY	4/20 (Est)	114,000	2,000	454,000	6,000
SATURDAY	4/21 (Est)	40,000		124,000	
TOTAL FOR THE WEEK :		624,000	10,000	2,436,000	37,000
CHANGE FROM PREV WK:		19,000		64,000	-1,000

(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	346.17		303.69				
	Primal Chuck	170.94		165.95				
	Primal Round	165.82		165.71				
	Primal Loin	283.02		254.59				
	Primal Brisket	172.92		171.19				
	Primal Short Plate	167.52		167.52				
	Primal Flank	120.83		122.19				
WEEKLY CUTOUT VALUE SUMMARY								
	Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900
	04/20	63	48	9	22		211.98	200.13
	04/19	101	49	8	28		211.34	198.48
	04/18	101	35	10	23		211.64	198.57
	04/17	69	34	8	16		212.13	199.58
	04/16	51	30	15	19		211.79	199.98
U78	WEEKLY AVERAGE						211.78	199.35
	CHANGE FROM PRIOR WEEK						(1.56)	(1.78)

CHOICE/SELECT SPREAD: 12.43

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds): 740

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	384.62	loads	15,384,741	pounds
Select Cuts	196.95	loads	7,877,865	pounds
Trimmings	50.36	loads	2,014,564	pounds
Ground Beef	108.35	loads	4,333,989	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	420,073	635.00	716.50	659.62
U2	112A	3 Rib, ribeye, bnls, light	91	532,309	724.00	797.00	744.44
U16	112A	3 Rib, ribeye, bnls, heavy	158	537,687	715.00	798.80	748.12
	113C	1 Chuck, semi-bnls, neck/off	29	149,713	204.61	232.00	208.40
U3	114	1 Chuck, shoulder clod	42	240,276	194.00	214.50	202.33
U81	114A	3 Chuck, shoulder clod, trmd	114	571,843	209.69	236.00	214.91
U18	114D	3 Chuck, clod, top blade	19	42,749	366.31	450.69	399.37
U19	114E	3 Chuck, clod, arm roast	46	213,154	211.75	280.23	223.02
U20	114F	5 Chuck, clod tender (IM)	28	20,502	615.60	650.75	624.86
U80	116A	3 Chuck, roll, 1x1, neck/off	173	622,100	259.00	307.00	284.09
U36	116B	1 Chuck, chuck tender (IM)	120	416,946	198.00	227.25	203.46
U5		3 Chuck roll, retail ready	19	226,181	300.00	325.00	313.71
	116G	4 Chuck, flap (IM)	66	172,963	535.64	580.00	545.04
U7	120	1 Brisket, deckle-off, bnls	163	778,985	225.00	292.00	243.20
U82	120A	3 Brisket, point/off, bnls	44	47,380	382.00	481.00	443.74
U9	123A	3 Short Plate, short rib	72	89,105	490.87	586.00	552.54
	130	4 Chuck, short rib	117	148,841	317.87	400.00	347.04
	160	1 Round, bone-in	18	19,540	191.25	206.76	198.95
	161	1 Round, boneless	9	16,559	202.25	223.75	210.19
U11	167A	4 Round, knuckle, peeled	249	858,732	213.87	252.25	224.36
U13	168	1 Round, top inside round	79	420,669	203.44	228.00	211.97
U84	168	3 Round, top inside round	114	703,631	210.00	232.00	216.15
U90	169	5 Round, top inside, denuded	66	231,087	233.00	271.45	250.30
	169A	5 Round, top inside, cap off	32	169,985	284.81	311.00	291.94
		3 Round, top inside, side off	5	174,143	230.23	243.93	237.10
U14	170	1 Round, bottom gooseneck	30	124,228	181.00	201.75	185.42
U31	171B	3 Round, outside round	186	924,270	193.00	226.00	200.06
U15	171C	3 Round, eye of round (IM)	197	395,994	202.26	242.50	219.40
U88	174	3 Loin, short loin, 0x1	70	666,973	502.00	599.78	546.79
	175	3 Loin, strip loin, 1x1	29	375,326	505.00	627.14	561.41
U32		1 Loin, strip loin bnls. 1x1	10	6,950	590.25	602.00	596.11
U87	180	3 Loin, strip, bnls, 0x1	124	386,296	620.00	682.00	643.57
U22	184	1 Loin, top butt, bnls, heavy	26	134,529	306.70	338.55	311.93
U89	184	3 Loin, top butt, boneless	155	540,369	310.00	361.00	328.40
	184B	3 Loin, top butt, CC (IM)	26	249,031	407.00	521.00	436.36
U29	185A	4 Loin, bottom sirloin, flap	83	378,473	524.00	601.50	555.47
U34	185B	1 Loin, ball-tip, bnls, heavy	101	1,113,635	205.00	278.00	222.43
U27	185C	1 Loin, sirloin, tri-tip (IM)	47	514,571	248.08	296.00	254.82
	185D	4 Loin, tri-tip, pld (IM)	40	52,437	354.00	425.00	380.75
U28	189A	4 Loin, tndrloin, trmd, heavy	165	710,254	822.00	986.00	870.81
U86	191A	4 Loin, butt tender, trimmed	24	36,393	836.15	890.00	853.13
U21	193	4 Flank, flank steak (IM)	54	210,243	475.87	545.25	496.24

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	29	56,168	515.00	608.25	535.95
U2	112A	3 Rib, ribeye, bnls, light	64	416,155	589.50	711.00	610.15
U16	112A	3 Rib, ribeye, bnls, heavy	68	175,916	605.00	706.25	658.93
	113C	1 Chuck, semi-bnls, neck/off	25	81,659	199.37	232.50	207.42
U3	114	1 Chuck, shoulder clod	30	274,381	190.00	220.00	199.66
U81	114A	3 Chuck, shoulder clod, trmd	37	509,375	196.34	225.00	214.09
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	23	24,091	500.81	600.00	545.68
U80	116A	3 Chuck, roll, lxl, neck/off	121	1,240,030	255.00	292.00	259.68
U36	116B	1 Chuck, chuck tender (IM)	30	158,847	193.40	215.50	201.36
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	33	46,719	521.00	558.25	541.16
U7	120	1 Brisket, deckle-off, bnls	49	420,010	231.00	294.55	241.65
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	22	37,420	440.00	500.48	469.80
	130	4 Chuck, short rib	34	69,555	304.09	366.00	331.36
	160	1 Round, bone-in					
U11	161	1 Round, boneless	4	1,816	204.00	207.00	206.48
U12	167A	4 Round, knuckle, peeled	72	285,135	215.00	251.50	222.28
U13	168	1 Round, top inside round	19	54,451	210.00	220.72	214.34
U84	168	3 Round, top inside round	61	360,059	210.00	229.50	216.72
U90	169	5 Round, top inside, denuded	22	61,747	234.00	270.00	249.24
	169A	5 Round, top inside, cap off	11	50,788	280.00	297.00	285.75
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	27	177,691	177.09	205.00	185.56
U31	171B	3 Round, outside round	67	386,140	192.00	213.61	200.34
U15	171C	3 Round, eye of round (IM)	58	125,574	213.30	231.88	219.69
U88	174	3 Loin, short loin, 0x1	46	82,856	402.00	530.55	466.21
	175	3 Loin, strip loin, lxl	5	27,585	393.00	452.00	409.30
U32		1 Loin, strip loin bnls, lxl	4	3,929	424.00	455.00	439.91
U87	180	3 Loin, strip, bnls, 0x1	75	432,039	451.60	555.00	475.93
U22	184	1 Loin, top butt, bnls, heavy	20	57,612	300.00	331.60	309.84
U89	184	3 Loin, top butt, boneless	58	302,397	307.00	360.48	319.65
	184B	3 Loin, top butt, CC (IM)	3	31,484	395.00	395.00	395.00
U29	185A	4 Loin, bottom sirloin, flap	38	252,736	483.58	596.88	508.13
U34	185B	1 Loin, ball-tip, bnls, heavy	29	100,887	200.00	266.88	217.65
U27	185C	1 Loin, sirloin, tri-tip (IM)	24	95,408	226.00	272.00	233.74
	185D	4 Loin, tri-tip, pld (IM)					
U28	189A	4 Loin, tndrloin, trmd, heavy	42	213,719	831.00	951.50	847.28
U86	191A	4 Loin, butt tender, trimmed	17	35,545	830.00	892.48	852.06
U21	193	4 Flank, flank steak (IM)	26	67,372	483.48	546.00	503.55

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

	124	4 Rib, Back Ribs, Frozen	23	78,099	104.00	175.00	126.14
U8	121D	4 Plate, Inside Skirt (IM)	109	729,108	390.00	465.45	416.93
	121C	4 Plate, Outside Skirt (IM)	80	109,724	580.00	822.25	717.91
	121E	6 Outside Skirt, pld (IM)	24	43,944	942.04	1095.00	962.85
U35		Cap, Wedge Meat & (IM) Lean	128	360,690	244.41	285.00	264.11
		Pectoral Meat	131	557,213	240.00	295.17	264.70

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

U25		Ground Beef 73%	76	756,536	135.00	187.98	147.63
		Ground Beef 75%	13	151,023	154.06	177.00	159.78
U26		Ground Beef 81%	211	1,669,724	154.00	207.50	172.25
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	40	215,625	286.20	320.99	304.74
U30		Ground Beef Chuck 80%	45	284,457	173.00	210.75	189.12
U33		Ground Beef Round 85%	21	81,863	240.25	273.67	265.14
U37		Ground Beef Sirloin 90%	5	7,697	311.00	311.00	311.00

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%	53	278,115	180.00	224.54	191.44
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	16	117,393	282.76	322.70	310.26
		Blended Ground Beef Chuck 80%	11	93,732	180.23	207.00	198.75
		Blended Ground Beef Round 85%	11	54,280	253.00	280.00	256.25
		Blended Ground Beef Sirloin 90%					

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

		Fresh 50% lean trimmings	76	1,848,964	87.57	109.83	93.41
		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 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 7 columns: Weekly Average Loads, Carcass, Loin, Butt, Pic, Rib, Ham, Belly. Rows for 4/20/2018 and Change.

Total Load Count (Cuts, Trimmings, Processed): 1,589.96

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

Table with 2 columns: Item, Quantity. Rows for Loin, Butt, Picnic, Rib, Ham, Belly, Trimmings, Variety, Added Ingrid.

Table header with columns: Item, Kilopounds, Price Range, Wtd Avg

Main table of negotiated sales for Loin, Butt, and Picnic cuts. Includes items like 1/4 Trimmed Loin VAC, Boneless Sirloin, etc.

Table header with columns: Item, Pounds, Price Range, Wtd Avg

Main table of negotiated sales for Spareribs and Ham cuts. Includes items like Tmrd Sparerib - LGT, 17/20# Tmrd Selected Ham.

Table header with columns: Item, Pounds, Price Range, Wtd Avg

Main table of negotiated sales for Ham cuts. Includes items like 17/20# Tmrd Selected Ham, 23-27# Tmrd Selected Ham.

Table header with columns: Item, Pounds, Price Range, Wtd Avg

Main table of negotiated sales for Belly cuts. Includes items like Derind Belly 7-9#, Skin-on Belly 8-10#.

NATIONAL WEEKLY FORT REPORT FOB Omaha - Negotiated Sales

	Rounds	Price Range	Wtd Avg		Rounds	Price Range	Wtd Avg
Spareribs				Trim			
Tmtd Sparerib - LGT	1,236	127.18- 161.80	141.70	42% Trim Combo	928	30.14- 46.21	37.53
Tmtd Sparerib - LGT, FZN	128	115.00- 159.14	137.00	65% Trim Combo	-	-	-
Tmtd Sparerib - LGT, Poly	30	144.87- 166.24	152.81	72% Trim Combo	1,498	49.98- 80.19	55.57
Tmtd Sparerib - LGT, Poly, FZN	26	135.23- 146.85	141.98	85% Trim Combo	-	-	-
Tmtd Sparerib - LGT Combo	25	111.49- 114.53	112.31	42% Trim Boxed	62	37.86- 62.02	48.15
Tmtd Sparerib - LGT, 1 PC VAC	39	150.86- 168.15	154.20	42% Trim Boxed, FZN	270	28.49- 77.75	41.87
Tmtd Sparerib - LGT, 1 PC VAC, FZN	139	135.82- 154.73	140.53	65% Trim Boxed	-	-	-
Tmtd Sparerib - MED	2,923	121.18- 151.73	133.62	72% Trim Boxed	104	62.86- 84.13	70.05
Tmtd Sparerib - MED, FZN	250	117.18- 156.73	129.04	72% Trim Boxed, FZN	464	56.88- 103.57	65.48
Tmtd Sparerib - MED, Poly	72	132.08- 146.03	137.24	85% Trim Boxed	-	-	-
Tmtd Sparerib - MED, Poly, FZN	4	136.74- 140.66	138.05	Picnic Meat Combo Cushion Out	1,471	59.68- 86.42	66.09
Tmtd Sparerib - Med Combo	80	111.49- 132.53	126.51	Picnic Meat Boxed Cushion Out	614	67.36- 101.84	76.46
Tmtd Sparerib - MED, 1 PC VAC	11	131.76- 160.32	148.09	Picnic Meat Boxed Cushion Out, FZN	285	63.08- 93.47	72.69
Tmtd Sparerib - MED, 1 PC VAC, FZN	112	135.75- 181.78	149.68	Picnic Meat Combo Cushion In	53	72.14- 109.45	77.10
St Louis Spareribs, VAC	550	165.00- 254.29	202.10	Picnic Meat Boxed Cushion In	158	73.62- 98.00	90.26
St Louis Spareribs, VAC, FZN	245	153.21- 254.70	200.37	Picnic Meat Boxed Cushion In, FZN	-	-	-
St Louis Spareribs, POLY	9	177.87- 216.48	200.12	Trim w/Trace Combo	391	19.02- 34.39	23.87
St Louis Spareribs, POLY, FZN	1,001	46.02- 287.95	209.76	Trim w/Trace Boxed	-	-	-
St Louis Spareribs, Combo	32	207.15- 244.26	215.56	Trim w/Trace Boxed, FZN	-	-	-
BBQ Style Spareribs, VAC	519	155.55- 184.12	167.52	Blade Meat Combo	14	80.89- 95.73	83.56
BBQ Style Spareribs, VAC, FZN	-	-	-	Blade Meat Boxed	65	81.87- 114.08	92.74
BBQ Style Spareribs, Poly	-	-	-	Blade Meat Boxed, FZN	5	95.98- 104.95	103.16
BBQ Style Spareribs, Poly, FZN	-	-	-	72% Ham Trim Combo	113	51.98- 70.96	58.68
BBQ Style Spareribs, Combo	-	-	-	72% Ham Trim Boxed	4	73.02- 81.85	75.95
				90% Ham Trim Combo	184	76.18- 88.40	79.12
Ham				Variety			
17/dn Ham Combo	-	-	-	Untrimmed Neckbones Gas	4	60.24- 62.52	61.10
17-20# Tmtd Selected Ham	124	55.77- 57.77	56.79	Untrimmed Neckbones Gas, FZN	-	-	-
20-23# Tmtd Selected Ham	920	55.77- 69.87	57.11	Trimmed Neckbones Gas	374	23.18- 64.74	41.83
23-27# Tmtd Selected Ham	2,028	48.18- 66.08	54.57	Trimmed Neckbones Gas, FZN	-	-	-
17-20 Ham Boxed	46	58.35- 95.05	65.73	Trimmed Neckbones Poly	291	34.45- 64.95	44.45
17-20 Ham Boxed, FZN	-	-	-	Trimmed Neckbones Poly, FZN	423	18.63- 69.42	23.70
20-23 Ham Boxed	70	74.87- 98.78	87.67	Untrimmed Neckbones Poly	33	28.63- 88.24	61.28
20-23 Ham Boxed, FZN	-	-	-	Untrimmed Neckbones Poly, FZN	84	15.63- 39.23	24.26
23-27 Ham Boxed	43	60.74- 93.73	75.10	Trimmed Neckbones Combo	32	32.71- 45.90	35.83
23-27 Ham Boxed, FZN	-	-	-	Untrimmed Neckbones Combo	102	16.84- 37.36	28.64
27 & up Bone In Hams Combo	-	-	-	Breast Bones Poly	-	-	-
17-20 Boxed Vac Pack	24	72.43- 110.76	94.00	Breast Bones Poly, FZN	55	50.70- 79.64	69.06
17-20 Boxed Vac Pack, FZN	-	-	-	Brisquet Bones, Full Cut, 10#	-	-	-
20-23 Hams Sknd/Defatted Boxed	-	-	-	Brisquet Bones, Full Cut, 10#, FZN	-	-	-
20-23 Hams Sknd/Defatted Boxed, FZN	-	-	-	Brisquet Bones, Full Cut, 30#	23	91.63- 104.63	102.73
Collared Ham Combo	-	-	-	Brisquet Bones, Full Cut, 30#, FZN	309	24.24- 97.44	65.95
Collared Ham Boxed	-	-	-	Brisquet Bones, Full Cut, Combo	18	86.53- 93.62	87.32
Collared Ham Boxed, FZN	-	-	-	Tails, Poly	-	-	-
3 Muscle Ham to Blue	175	96.83- 117.19	106.65	Tails, Poly, FZN	221	49.88- 91.07	74.31
4 Muscle Ham to Blue	68	100.63- 117.94	107.35	Tails, Gas	5	75.43- 82.29	80.56
5 Muscle Ham to Blue	-	-	-	Tails, Gas, FZN	-	-	-
3 Muscle Ham to Blue Boxed	-	-	-	Tails, Combo	35	48.63- 81.71	65.08
4 Muscle Ham to Blue Boxed	-	-	-	Front Feet, Poly	31	68.63- 133.03	96.78
5 Muscle Ham to Blue Boxed	-	-	-	Front Feet, Poly, FZN	385	54.49- 117.87	76.82
Roll Out Ham	342	85.51- 100.91	86.34	Front Feet, Combo	-	-	-
Rollout Ham Enls Boxed	104	102.40- 142.01	114.80	Front Feet, Gas	-	-	-
Roll Out Hams Rolled & Tied	-	-	-	Front Feet, Gas, FZN	-	-	-
Roll Out Ham Rolled Tied Boxed	25	140.26- 175.26	161.10	Hind Feet, Poly	4	89.70- 90.24	89.94
2pc	28	104.87- 119.40	116.68	Hind Feet, Poly, FZN	235	48.09- 89.78	64.30
2PC Boxed	-	-	-	Hind Feet, Combo	66	58.63- 75.95	66.44
2PC Boxed, FZN	-	-	-	Hocks, Picnic, Poly	5	67.61- 83.40	75.68
Insides	641	95.76- 131.52	108.59	Hocks, Picnic, Poly, FZN	37	56.94- 82.73	64.46
Outsides	479	95.76- 127.72	106.59	Hocks, Picnic, Gas	-	-	-
Knuckles	532	91.50- 108.14	96.88	Hocks, Picnic, Gas, FZN	-	-	-
Lite Butt	14	92.33- 105.92	96.54	Hocks, Picnic, Combo	44	45.92- 69.86	61.50
Insides (RED) Combo	53	106.66- 129.19	120.54	Front Feet, Split, Gas	4	112.85- 122.29	115.28
Outsides (RED) Combo	51	106.66- 129.19	115.84	Front Feet, Split, Gas, FZN	-	-	-
Knuckles (RED) Combo	15	106.66- 125.30	115.57	Front Feet, Split, Poly	-	-	-
Lite Butt (RED) Combo	-	-	-	Front Feet, Split, Poly, FZN	75	87.36- 140.42	105.33
Inner Shank	72	78.91- 109.73	86.51				
Outer Shank	99	63.91- 125.62	71.92	AI (Added Ingreds)			
Insides Boxed	14	98.67- 141.37	111.73	AI 1/4 Trimmed Loin VAC	13	91.88- 97.29	93.09
Outsides Boxed	10	98.67- 170.77	108.06	AI 1/4 Trimmed Loin VAC, FZN	-	-	-
Knuckles Boxed	-	-	-	AI 1/8 Trimmed Loin VAC	83	79.69- 97.28	87.17
Lite Butt Boxed	-	-	-	AI 1/8 Trimmed Loin VAC, FZN	12	80.21- 85.16	84.29
Inner Shank Boxed	4	100.70- 112.57	110.42	AI Bone-in CC, Tender-in Loin, VAC	26	132.95- 142.42	139.28
Outer Shank Boxed	4	78.51- 110.99	99.44	AI Bone-in CC, Tender-in Loin, VAC, F	4	80.28- 84.05	81.64
Shanks Bone In	4	60.55- 62.86	61.71	AI Enls CC Strap On	156	101.36- 147.88	114.82
Shanks Bone In Boxed	8	86.19- 95.52	91.20	AI Enls CC Strap On, FZN	-	-	-
Shanks Bone In Boxed, FZN	4	79.66- 99.59	88.77	AI Enls CC Strap Off	118	114.81- 145.82	124.37
				AI Enls CC Strap Off, FZN	38	108.83- 145.83	132.91
Belly				AI Enls CC Strap-on, 1/2 cut	5	135.42- 138.42	136.56
Derind Belly 7-9#	-	-	-	AI Enls CC Strap-on, 1/2 cut, FZN	-	-	-
Derind Belly 9-13#	229	104.02- 134.02	114.28	AI Enls CC Strap-off, 1/2 cut	194	113.77- 133.45	118.36
Derind Belly 13-17#	1,619	96.28- 130.19	109.63	AI Enls CC Strap-off, 1/2 cut, FZN	-	-	-
Derind Belly 17-19#	117	101.02- 106.02	102.69	AI Boneless Sirloin	417	86.36- 113.88	98.45
Derind Belly 7-9# Boxed	-	-	-	AI Boneless Sirloin, FZN	-	-	-
Derind Belly 7-9# Boxed, FZN	-	-	-	AI Bone-in Sirloin	155	58.21- 66.20	64.79
Derind Belly 9-13# Boxed	96	117.45- 230.49	172.35	AI Bone-in Sirloin, FZN	-	-	-
Derind Belly 9-13# Boxed, FZN	14	121.51- 132.25	124.29	AI Blade Ends	-	-	-
Derind Belly 13-17# Boxed	-	-	-	AI Blade Ends, FZN	-	-	-
Derind Belly 13-17# Boxed, FZN	-	-	-	AI Tenderloin	25	184.20- 250.51	209.68
Derind Belly 17-19# Boxed	-	-	-	AI Tenderloin, FZN	-	-	-
Derind Belly 17-19# Boxed, FZN	-	-	-	AI Tenderloin, 1 pc vac	16	201.64- 249.43	233.77
Skin-on Belly 8-10#	8	108.74- 125.78	112.29	AI Tenderloin, 1 pc vac, FZN	6	257.97- 283.97	269.70
Skin-on Belly 10-12#	-	-	-	AI Backribs 2.0#/up	5	217.53- 235.01	219.14
Skin-on Belly 12-14#	27	86.18- 130.61	109.50	AI Backribs 2.0#/up, FZN	-	-	-
Skin-on Belly 14-16#	21	85.58- 102.34	98.89	AI Backribs 2.0#/up 1 Pc Vac	10	224.69- 238.53	228.27
Skin-on Belly 16-18#	25	106.19- 109.65	107.38	AI Backribs 2.0#/up 1 Pc Vac, FZN	158	195.12- 302.26	232.15
Skin-on Belly 18-20#	-	-	-	AI SS Smoker Trim Picnic VAC	300	56.69- 64.86	58.60
Skin-on Belly 20-25#	-	-	-	AI SS Smoker Trim Picnic VAC, FZN	-	-	-
Skin-on Belly 8-10# Boxed	-	-	-	AI SS Smoker Trim Picnic 1 Pc Vac	25	69.23- 77.45	72.53
Skin-on Belly 8-10# Boxed, FZN	-	-	-	AI SS Smoker Trim Picnic 1 Pc Vac, FZ	-	-	-
Skin-on Belly 10-12# Boxed	382	122.03- 221.91	170.37	AI Picnic Cushion Meat Vac	66	92.20- 112.45	101.55
Skin-on Belly 10-12# Boxed, FZN	231	156.62- 175.36	158.15	AI Picnic Cushion Meat Vac, FZN	-	-	-
Skin-on Belly 12-14# Boxed	90	129.42- 199.90	176.51	AI 1/4 Trim Butt VAC	70	90.89- 108.25	96.25
Skin-on Belly 12-14# Boxed, FZN	-	-	-	AI 1/4 Trim Butt VAC, FZN	10	92.21- 95.57	94.02
Skin On Belly 14-16# Boxed	26	162.39- 217.90	178.92	AI 1/4 Trim Butt 1 Pc VAC	-	-	-
Skin On Belly 14-16# Boxed, FZN	-	-	-	AI 1/4 Trim Butt 1 Pc VAC, FZN	-	-	-
Skin On Belly 16-18# Boxed	-	-	-	AI 1/8 Trim Steak Ready Butt Vac	3	110.81- 121.82	115.36
Skin On Belly 16-18# Boxed, FZN	-	-	-	AI 1/8 Trim Steak Ready Butt Vac, FZN	-	-	-
				AI 1/8 Trim Steak Ready Butt 1 Pc Vac	-	-	-
Jowl				AI 1/8 Trim Steak Ready Butt 1 Pc Vac	18	92.21- 95.57	95.03
Skinned Combo	46	46.35- 57.14	50.28	AI 1/4 Trim Enls Butt VAC	-	-	-
Skinned Boxed	38	46.86- 99.82	61.98	AI 1/4 Trim Enls Butt VAC, FZN	-	-	-
Skinned Boxed, FZN	261	47.41- 81.52	51.33	AI Tmtd Sparerib - LGT	23	141.69- 169.43	145.99
Skin On Combo	22	31.92- 89.57	48.72	AI Tmtd Sparerib - LGT, FZN	-	-	-
Skin-On Boxed	-	-	-	AI Tmtd Sparerib - LGT, 1 PC VAC	-	-	-
Skin-On Boxed, FZN	-	-	-	AI Tmtd Sparerib - LGT, 1 PC VAC, FZN	-	-	-
				AI Tmtd Sparerib - MED	57	132.23- 141.29	135.26
				AI Tmtd Sparerib - MED, FZN	-	-	-
				AI Tmtd Sparerib - MED, 1 PC VAC	-	-	-
				AI Tmtd Sparerib - MED, 1 PC VAC, FZN	136	130.88- 139.57	138.47

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 3.62 per cwt live, up 0.01 when compared to the previous week's value. Dressed equivalent basis (74% dress): 4.89
 (1) Typical slaughter hog weighs 270 pounds.

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

BPN#	C#	PORK VARIETY MEATS - Frozen	Lds	Wtd	Averages	Simple
					Chng	
U59		CHEEK MEAT trimmed	5.0	78.60		76.33
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic	1.0	33.00		33.00
		single slashed, export				
		multi slashed, export				
U53	C29	whole, export				
	C28	KIDNEYS, small box, export				
		LIVERS, large box, domestic				
		SALIVARY GLANDS,				
		SNOUTS, partial lean				40.00
		partial lean w/mask				85.00
		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: November 6, 2017

Items	Avg Price
Skins - Domestic	
Loin Skins, combo	36.75
Butt Skins, thick, combo	32.75
Butt Skins, thin, combo	30.06
Picnic Skins, combo	23.75
Ham Skins, combo	30.97
Belly Skins, combo	35.25
Jowl Skins, combo	20.46
Mixed Skins, combo	31.22

TALLOW & PROTEIN
 FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Wtd	Averages	Simple
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	25.0	20.84	1.57	20.55
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%	2.0	24.00	-0.50	24.10
Renderer bleachable <.15%				25.50
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	8.0	29.50		29.50
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	18.0	305.56	-4.44	306.00
Ruminant Panhandle, Domestic	17.0	285.59	5.59	272.50
PORK Meat/Bmeal, 50% pro/ton				
Central	31.0	267.26	-2.49	273.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				
Panhandle				
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central	8.0	791.25	29.82	802.00
ECB				

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Thu, Apr 19, 2018
 This report includes Volume, Weighted Average Carcass Weight, & Base Cost
 Base Cost (Packer Buying Programs)

Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	Avg.		
				1.00-1.09	0.80-0.99	0.65-0.79
				49-50%	51-52%	53-54%
04/19/18	87,143	215.77		52.36	54.27	56.13
04/18/18	84,982	216.23		51.41	53.30	55.14
04/17/18	86,225	214.40		50.67	52.57	54.41
04/16/18	79,249	213.82		49.85	51.74	53.56
04/13/18	96,002	216.80		48.83	50.73	52.57
04/12/18	87,192	215.72		48.26	50.13	51.95

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

04/13/18	439,560	215.09	48.52	50.38	52.18
03/23/18	428,504	216.02	58.38	60.28	62.12
04/21/17	460,210	214.47	56.23	58.14	59.99

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: March 2018

1,934,251	216.19	59.53	61.44	63.28
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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, IM_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	6.0	47.00	-2.00
Butt Branded Steer heavy weights			
Native Heifer			
Heavy Native Heifer Branded Heifer, River	8.0	37.00	-2.00
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Dairy Cow, Southwest			
Native Bulls, conventional			
Branded Texas, Southwest, convnt.			
Heavy Texas Steer heavy weights	30.0	47.50	-1.21
Heavy Texas Steer and Heifer Branded Steer heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 04/13/2018

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	7.91%	16.22%	3.07%	7.71%	11.61%
Choice	70.66%	70.42%	66.70%	71.59%	72.13%
Select	17.62%	9.23%	28.30%	16.38%	13.01%
Other	3.81%	4.12%	1.92%	4.33%	3.25%

	Nebraska	Kansas	Texas
Prime	9.91%	4.64%	3.07%
Choice	71.65%	73.25%	66.70%
Select	13.37%	20.70%	28.30%
Other	5.07%	1.41%	1.92%

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 34.71%
Percentage of cattle offered under Schedule GLA identified: 67.45%

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:	221.50	-3.75	224.50	
95%				
COW MEAT:				
95%	219.00	-6.25	220.50	
90%	207.50	-3.75	207.50	
CFM Fores 85 %	197.50			
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	197.00			
Beef Trim 80%	187.00			
Beef Trim 75%	177.00			
Beef Trim 70%				
Beef Trim 65%	140.00			
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				

URUGUAY - FOB AND TIS 0-15 Days :16-45 Days

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

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

Item #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	420.00	
U70	Foresaddles	86-147 lbs	355.00	
	Forequarters	43-74 lbs	397.50	
	Necks, bone-in	24-28 lbs	295.00	
	Breast	10-18 lbs	152.50	
	Foreshank	3-5 lbs	447.50	
	Osso Bucco, foreshank	2-8 lbs	795.00	
	Shoulder, full	65-85 lbs	372.50	
	Chuck, square cut	39-68 lbs	260.00	-12.50
	Chuck rolls, skinned	5-10 lbs	642.50	
	Chuck, Shoulder Clod	4-9 lbs	675.00	
	Hotel Racks, 8 rib	15-26 lbs	787.50	
U72	Hotel Racks, 7 rib	14-25 lbs	770.00	
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1262.50	
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1275.00	-12.50
	Rack, Ribeye	3-9 lbs	1725.00	
U76	Hindsaddles	89-153 lbs	550.00	
	Hindquarters	45-76 lbs	542.50	
	Loins, regular	18-36 lbs	410.00	
U71	Loins, 4x4, trimmed	18-30 lbs	612.50	-12.50
	Strip Loins, bnl, 0x0	5-up lbs	1437.50	
	Loin, Short Tenderloin	1-up lbs	1210.00	
U77	Legs, double	68-117 lbs	547.50	
	Legs, single	34-59 lbs	550.00	
	Legs, slices, retail		872.50	-37.50
	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	-10.00
	Legs, Sknd, butt tenderloin	5-up lbs	1172.50	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1337.50	-25.00
	Hindshank	5-8 lbs	625.00	
	Osso Buco, Hindshank	2-8 lbs	850.00	
	Stew Meat, regular		500.00	
U78	Bnls Veal Trimmings 75-80% Lean		217.50	
	Bnls Veal Trimmings 80-90% Lean		260.00	
	Hvy Nature Green hides (per piece)		47.50	

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
For the Week of: 04/23/2018

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 30.00	12.10	(0.13)
Choice	0.00 - 0.00	0.00	0.00
Select	(14.00) - (10.00)	(12.36)	(0.81)
Standard	(55.00) - (10.00)	(29.79)	(0.22)
C&B	2.00 - 6.00	3.56	0.00
All Natural	22.00 - 50.00	29.80	0.00
NHTC	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	(55.00) - (20.00)	(35.31)	1.77
Dark Cutter	(55.00) - (20.00)	(35.25)	0.00
Over 30 Months of Age	(40.00) - 0.00	(16.92)	0.00

*Cutability Yield Grade, Fat/Inches	Range	Simple Avg.	Change
1.0-2.0 < .10"	0.00 - 8.00	3.71	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) - (5.00)	(10.71)	0.00
5.0/up > 1.2"	(20.00) - (10.00)	(17.07)	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 RPH. Superior or inferior muscling may adjust lean yield.

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

The estimated hide and offal value from a typical slaughter cow for the week was 8.68 per cwt up 0.07 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT

For Week Ended 4/20/2018	Frozen	Carlot/L.C.L. Basis	Lds	Dollars/hundredweight Price Range	Wtavg
U91	CHEEK MEAT, Trimmed		2.1	154.00 - 161.00	157.67
	FEET, unbleached, skin-on, exp				
	FEET, bleached, skin-on, exp				
U94	HEARTS, Regular, bone-out		2.0	74.00 - 74.50	74.25
	HEARTS, Regular, bone-out, exp				
	HEARTS, Canadian-style, exp				
U95	HEAD MEAT, Export		1.4	135.00 - 140.00	136.43
	KIDNEYS, unscalded		5.1	18.00 - 23.00	19.08
	LIPS, Regular, bulk-pack		3.0	100.00 - 108.50	103.50
	LIVERS, Regular, bulk-pack export				
	LIVERS, Regular, 2/box				
	LIVERS, Regular, 2/box, export		11.1	21.50 - 30.00	24.46
U96	OXTAILS, Regular, small box		0.7	290.00 - 292.00	290.57
	SALIVARY GLANDS		1.0	24.00 - 24.00	24.00
	SWEETBREADS, export				
U97	TONGUES, #1 white Swiss cut, IW		0.5	295.00 - 295.00	295.00
	TONGUES, exp.#1 white Swiss cut, IW				
	TONGUES, #1 black Swiss cut, IW		0.4	289.00 - 289.00	289.00
	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		2.2	26.00 - 31.00	26.45
U98	TRIPAS				
	TRIPLE, bleached, scalded, edible		13.0	72.00 - 73.00	72.85
	TRIPLE, blchd, scld/w honeycomb				
	TRIPLE, bleached, scalded, edible exp				
	TRIPLE, unbleached, scalded, edible		3.1	128.00 - 134.00	130.45
	TRIPLE, honeycomb bleached		1.0	197.00 - 197.00	197.00
U99	TRIPLE, honeycomb unbleached				
	TRIPLE, onasum 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	7.0	130.14	-19.86	135.25
export	20.0	127.75		129.00
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				
regular, bone-out exp				
KIDNEYS, export				
LIPS, unscalded				
LIVERS, selected, 2/box				
selected, 2/box, export				
regular, 2/box				
regular, export, 2/box				
OXTAILS, selected, small box				
SWEETBREADS, domestic				
export				
TONGUES, Individually Wrapped				
Swiss-Cut#1, Wht, 0-3% trm, Exp				
Swiss-Cut#1, Blk, 0-3% trm, Exp				
Swiss-Cut #2				
TRIPAS, domestic				
export				
TRIPLE, scalded, edible	1.0	94.00		94.00
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				

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

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