

# WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS  
Livestock, Poultry & Seed Division  
Livestock, Poultry & Grain Market News  
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WEEK ENDED: February 9, 2019

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### WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CAATTLE	CALVES	HOGS	SHEEP
MONDAY	2/4(Est)	118,000	2,000	472,000	8,000
TUESDAY	2/5(Est)	118,000	2,000	478,000	8,000
WEDNESDAY	2/6(Est)	117,000	2,000	473,000	7,000
THURSDAY	2/7(Est)	117,000	2,000	434,000	7,000
FRIDAY	2/8(Est)	115,000	2,000	442,000	8,000
SATURDAY	2/9(Est)	29,000		217,000	1,000
TOTAL FOR THE WEEK :		614,000	10,000	2,516,000	39,000
CHANGE FROM PREV WK:		21,000		129,000	3,000

(Includes all current revisions)

### REPORT PROCEDURAL GUIDELINES

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

**NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS** - Negotiated Sales  
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

		CHOICE 600-900	SELECT 600-900
<b>WEEKLY COMPOSITE PRIMAL VALUES</b>			
BPN#	Primal Rib	352.63	332.73
	Primal Chuck	176.40	173.19
	Primal Round	176.08	176.76
	Primal Loin	286.28	279.63
	Primal Brisket	186.77	185.38
	Primal Short Plate	158.70	158.70
	Primal Flank	111.43	111.54
<b>WEEKLY CUTOUT VALUE SUMMARY</b>			
	Date	Choice	Select
		600-900	600-900
	02/08	45	13
	02/07	67	15
	02/06	59	18
	02/05	75	18
	02/04	39	24
U78	WEEKLY AVERAGE	216.86	212.32
	CHANGE FROM PRIOR WEEK	0.21	(0.32)
CHOICE/SELECT SPREAD:		4.54	
TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):		534	

**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	283.60	loads	11,343,930	pounds
Select Cuts	88.86	loads	3,554,440	pounds
Trimmings	51.60	loads	2,063,850	pounds
Ground Beef	109.76	loads	4,390,257	pounds

IMPS/FL	Choice Cuts, Fat Limitations 1-6	Sub-Primal	# of Trades	(IM) = Individual Muscle			Weighted Average
				Total Pounds	Price Range	Average	
U1	109E	1 Rib, ribeye, lip-on, bn-in	98	716,241	626.73	720.75	648.52
U2	112A	3 Rib, ribeye, bnls, light	45	346,123	750.00	825.00	757.36
U16	112A	3 Rib, ribeye, bnls, heavy	155	185,736	740.00	801.77	759.32
	113C	1 Chuck, semi-bnls, neck/off	28	68,942	228.79	259.25	236.50
U3	114	1 Chuck, shoulder clod	34	81,549	205.30	225.62	213.52
U81	114A	3 Chuck, shoulder clod, trmd	64	377,091	204.00	238.00	222.67
U18	114D	3 Chuck, clod, top blade	17	30,771	347.33	389.15	358.80
U19	114E	3 Chuck, clod, arm roast	46	145,646	265.00	296.98	270.83
U20	114F	5 Chuck, clod tender (IM)	32	30,313	434.15	456.25	441.08
U80	116A	3 Chuck, roll, lxl, neck/off	173	387,807	280.00	306.25	287.41
U36	116B	1 Chuck, chuck tender (IM)	96	186,366	225.79	252.00	239.28
U5		3 Chuck roll, retail ready	16	164,255	312.80	328.03	321.20
	116G	4 Chuck, flap (IM)	42	79,862	499.99	675.75	536.35
U7	120	1 Brisket, deckle-off, bnls	190	1,221,145	257.00	294.25	266.26
U82	120A	3 Brisket, point/off, bnls	36	38,483	440.00	535.47	463.01
U9	123A	3 Short Plate, short rib	70	92,835	499.71	626.75	564.53
	130	4 Chuck, short rib	109	144,604	298.83	429.70	360.47
	160	1 Round, bone-in	19	28,969	190.50	215.00	204.03
U11	161	1 Round, boneless	14	16,004	215.25	250.00	233.42
U12	167A	4 Round, knuckle, peeled	193	624,495	235.00	270.00	246.68
U13	168	1 Round, top inside round	99	358,469	210.00	245.00	218.64
U84	168	3 Round, top inside round	97	435,828	215.43	238.87	224.55
U90	169	5 Round, top inside, denuded	65	266,804	248.00	276.87	260.43
	169A	5 Round, top inside, cap off	30	120,763	278.41	325.48	300.82
		3 Round, top inside, side off	3	84,920	232.35	251.00	233.13
U14	170	1 Round, bottom gooseneck	22	109,502	190.54	218.00	195.83
U31	171B	3 Round, outside round	114	403,564	213.00	238.00	223.02
U15	171C	3 Round, eye of round (IM)	150	356,384	249.00	285.00	265.90
U88	174	3 Loin, short loin, 0xl	66	481,899	491.54	544.25	500.56
	175	3 Loin, strip loin, lxl	14	146,747	423.00	485.75	437.47
U32		1 Loin, strip loin bnls. lxl	18	21,596	487.00	501.55	494.97
U87	180	3 Loin, strip, bnls, 0xl	188	516,638	517.00	582.00	540.23
U22	184	1 Loin, top butt, bnls, heavy	16	33,130	339.37	370.62	345.21
U89	184	3 Loin, top butt, boneless	123	326,952	345.00	378.00	361.98
	184B	3 Loin, top butt, CC (IM)	13	44,203	468.00	535.00	494.82
U29	185A	4 Loin, bottom sirloin, flap	79	330,814	500.00	589.25	517.05
U34	185B	1 Loin, ball-tip, bnls, heavy	67	271,376	256.03	295.00	268.69
U27	185C	1 Loin, sirloin, tri-tip (IM)	39	110,933	304.00	340.00	321.24
	185D	4 Loin, tri-tip, pld (IM)	27	31,148	425.00	472.00	448.17
U28	189A	4 Loin, tenderloin, trmd, heavy	115	722,419	983.78	1172.25	1001.79
U86	191A	4 Loin, butt tender, trimmed	34	57,857	967.63	1030.00	978.97
U21	193	4 Flank, flank steak (IM)	54	133,806	479.27	519.15	489.78

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	9	15,203	595.31	653.00	618.21
U2	112A	3 Rib, ribeye, bnls, light	41	211,126	674.11	735.75	690.43
U16	112A	3 Rib, ribeye, bnls, heavy	43	65,243	676.65	731.25	702.11
	113C	1 Chuck, semi-bnls, neck/off	10	11,551	229.50	240.00	232.41
U3	114	1 Chuck, shoulder clod	15	39,482	205.25	215.00	207.29
U81	114A	3 Chuck, shoulder clod, trmd	12	13,652	222.25	232.76	226.86
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast	0	0			
U20	114F	5 Chuck, clod tender (IM)	21	19,995	425.75	479.35	448.15
U80	116A	3 Chuck, roll, lxl, neck/off	54	415,944	269.00	305.20	280.22
U36	116B	1 Chuck, chuck tender (IM)	26	37,264	230.00	250.00	239.28
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	21	62,072	443.39	493.79	459.27
U7	120	1 Brisket, deckle-off, bnls	50	557,556	256.75	284.21	265.51
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	20	30,067	485.00	616.00	522.75
	130	4 Chuck, short rib	21	32,826	315.05	362.25	323.66
	160	1 Round, bone-in					
U11	161	1 Round, boneless	4	2,167	219.00	219.00	219.00
U12	167A	4 Round, knuckle, peeled	38	91,695	238.79	270.00	247.94
U13	168	1 Round, top inside round	10	11,663	217.85	228.81	222.48
U84	168	3 Round, top inside round	32	132,761	218.00	236.40	223.70
U90	169	5 Round, top inside, denuded	7	29,268	248.00	269.00	256.98
	169A	5 Round, top inside, cap off	4	2,647	298.00	325.76	301.90
		3 Round, top inside, side off	0	0			
U14	170	1 Round, bottom gooseneck	9	88,774	195.71	208.00	197.33
U31	171B	3 Round, outside round	31	104,810	205.00	229.50	223.81
U15	171C	3 Round, eye of round (IM)	31	35,310	256.25	278.00	266.78
U88	174	3 Loin, short loin, 0x1	24	34,049	490.00	521.24	513.31
	175	3 Loin, strip loin, lxl	3	43,681	421.50	428.98	422.15
U32		1 Loin, strip loin bnls. lxl					
U87	180	3 Loin, strip, bnls, 0x1	50	73,053	478.25	546.10	521.38
U22	184	1 Loin, top butt, bnls, heavy	8	11,762	339.86	367.00	347.50
U89	184	3 Loin, top butt, boneless	37	45,954	340.00	377.63	355.46
	184B	3 Loin, top butt, CC (IM)					
U29	185A	4 Loin, bottom sirloin, flap	28	229,053	500.00	545.00	502.42
U34	185B	1 Loin, ball-tip, bnls, heavy	34	132,865	236.35	285.00	248.54
U27	185C	1 Loin, sirloin, tri-tip (IM)	21	81,049	258.79	301.00	276.26
	185D	4 Loin, tri-tip, pld (IM)	10	44,369	351.00	391.25	371.64
U28	189A	4 Loin, tndrloin, trmd, heavy	33	192,866	976.00	1102.25	993.19
U86	191A	4 Loin, butt tender, trimmed	7	5,363	950.04	1081.87	968.03
U21	193	4 Flank, flank steak (IM)	20	15,407	476.75	503.40	493.51

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

	124	4 Rib, Back Ribs, Frozen	17	70,365	125.00	159.24	136.77
U8	121D	4 Plate, Inside Skirt (IM)	75	334,577	478.57	539.15	508.89
	121C	4 Plate, Outside Skirt (IM)	65	104,822	600.00	711.00	678.34
	121E	6 Outside Skirt, pld (IM)	30	57,568	897.33	1043.00	946.44
U35		Cap, Wedge Meat & (IM) Lean	98	460,418	274.50	328.87	303.37
		Pectoral Meat	100	588,951	290.00	351.00	304.51

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

U25		Ground Beef 73%	100	1,223,896	145.00	185.30	156.97
		Ground Beef 75%	12	133,238	162.10	193.00	174.52
U26		Ground Beef 81%	176	1,006,961	168.35	207.50	179.33
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	36	176,933	269.90	312.43	298.19
U30		Ground Beef Chuck 80%	45	353,230	175.00	212.81	186.31
U33		Ground Beef Round 85%	25	160,574	225.66	265.17	247.43
U37		Ground Beef Sirloin 90%	6	10,096	306.00	306.00	306.00

**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%	62	767,851	178.23	217.46	189.68
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	12	55,160	288.48	312.76	293.82
		Blended Ground Beef Chuck 80%	3	9,240	188.23	209.76	191.39
		Blended Ground Beef Round 85%	3	9,900	251.11	273.43	253.72
		Blended Ground Beef Sirloin 90%					

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

		Fresh 50% lean trimmings	76	2,063,850	55.00	82.47	61.42
		Frozen 50% lean trimmings	0	0			

**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

Table with columns: Jowl, Pounds, Price Range, Wtd Avg. Rows include Skimmed Combo, Trimmed Neckbones, and various cuts like Brisket and Hocks.

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.

Table with columns: Weekly Average Loads, Carcass, Loin, Butt, Pic, Rib, Ham, Belly. Rows show 2/8/2019 data and change percentages.

Total Load Count (Cuts, Trimmings, Processed): 1,646.83

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

Table with columns: Loin, Butt, Picnic, Rib, Ham, Belly, Trimmings, Variety, Added Ingrid. Rows show load counts in loads and pounds.

Table with columns: Kilopounds, Price Range, Wtd Avg.

Table with columns: Loin, Butt, Picnic, Rib, Ham, Belly, Trimmings, Variety, Added Ingrid. Rows show prices for various cuts like 1/4 Trimmed Loin VAC, Boneless Sirloin, etc.

Butt

Table with columns: Butt, Picnic. Rows show prices for various butt and picnic cuts like 1/4 Trim Butt VAC, RS Smoker Trim Picnic Combo, etc.

NATIONAL WEEKLY FORT REPORT FOB Omaha - Negotiated Sales

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

Table with columns: Founds, Price Range, Wtd Avg. Rows include Ham (27 & up, Collared, Muscle, Roll Out) and Belly (Derind, Skin-on).

Table with columns: Founds, Price Range, Wtd Avg. Rows include Jowl (Skimmed, Skin On) and Variety (Untrimmed, Trimmed, Brisket, Hocks).

Table with columns: Founds, Price Range, Wtd Avg. Rows include Jowl (Skimmed, Skin On).

Table with columns: Founds, Price Range, Wtd Avg. Rows include Jowl (Skimmed, Skin On).

Table with columns: Founds, Price Range, Wtd Avg. Rows include Trim (42%, 65%, 72%, 85% Trim, Blade Meat, Ham Trim).

Table with columns: Founds, Price Range, Wtd Avg. Rows include Variety (Untrimmed Neckbones, Brisket, Hocks, Picnic).

Table with columns: Founds, Price Range, Wtd Avg. Rows include AI (Added Ingreds) (AI 1/4 Trimmed Loin, AI 1/8 Trimmed Loin, AI 1/8 Sirloin).

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 3.33 per cwt live, down -0.04 when compared to the previous week's value. Dressed equivalent basis (74% dress): 4.50 (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				70.00
		CHITTERLINGS, 10 lb. pail				
U52		EARS, Pet Treat, 3-4/lb				
		EARS, edible, export				
		HEARTS, slashed, domestic	1.0	29.00		29.00
		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				
		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)	18.0	21.92	-0.09	21.95	
Yellow grease (truck)	6.0	20.50		20.50	
Yellow grease ECB					
EDBLE LARD, FOB PLANT (truck)					
Loose lard, PS and/or CP					
INEDBL, TALW/GRSE CAF CHICAGO					
Packer bleachable <.15%					
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	10.0	235.00		235.00
Ruminant Panhandle, Domestic	3.0	195.00		195.00
PORK Meat/Bmeal, 50% pro/ton				
Central	4.0	207.00	-49.46	212.20
ECB	3.0	265.00		265.00
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	1.0	600.00	10.00	600.00
ECB	1.0	650.00		650.00

**NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR Thu, Feb. 7, 2019**  
 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
02/07/19	87,182	213.56		49-50%	51-52%	53-54%
02/06/19	96,305	214.30		52.41	54.23	55.95
02/05/19	93,304	212.72		52.87	54.68	56.41
02/04/19	89,882	214.93		52.81	54.63	56.36
02/01/19	173,792	215.99		53.14	54.94	56.63
01/31/19	75,136	213.03		53.35	55.17	56.89
				53.73	55.48	57.14

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

02/01/19	446,987	213.99	53.60	55.42	57.14
01/11/19	511,615	214.37	52.14	53.98	55.73
02/09/18	438,144	215.74	70.43	72.36	74.25

**MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST**  
 For: January 2019

2,130,904	214.22	52.90	54.73	56.47
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The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM\_HG201.txt.

**MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S.**

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

Items	Lds	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	6.0	18.50	
Dairy Cow, Southwest	6.0	16.50	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer heavy weights	9.0	28.00	-1.00
Heavy Texas Steer and Heifer Branded Steer heavy weights			

**USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT For Week Ending: 2/1/2019**

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	8.76%	16.97%	3.64%	9.14%	9.00%
Choice	73.59%	71.10%	68.04%	75.47%	72.84%
Select	14.60%	8.36%	26.37%	12.28%	13.37%
Other	3.05%	3.56%	1.95%	3.11%	4.79%

	Nebraska	Kansas	Texas
Prime	11.21%	6.08%	3.64%
Choice	73.21%	79.54%	68.04%
Select	10.85%	13.27%	26.37%
Other	4.73%	1.11%	1.95%

**National USDA Certified Beef Program Information**

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 32.46%  
 Percentage of cattle offered under Schedule GLA identified: 67.62%

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)**

BULL MEAT:	EAST COAST		WEST COAST	
	Wtdly Avg	Change	Wtdly Avg	Change
95%	224.50	4.00	223.00	
90%	208.75	4.25	208.00	
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	193.50	1.00		
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				
Beef Trim 65%				
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
95%	226.00	5.00	223.25	6.75
90%	209.75	4.75	208.50	5.50
CFM Fores 85%				
Shank Meat 85-90%				
Chuck Meat 85%				
Beef Trim 85%	193.50	1.00		
Beef Trim 80%				
Beef Trim 75%				
Beef Trim 70%				

BULL MEAT:	0-15 Days		16-45 Days	
	Wtdly Avg	Change	Wtdly Avg	Change
95%	226.00	5.00	223.25	6.75
90%	209.75	4.75	208.50	5.50
CFM Fores 85%				
Beef Trim 85%	193.50	1.00		
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**

BEN #	Items	Weight	Wtdly Avg	Change
U75	Carcass, hide off	200-275 lbs	395.00	
U70	Foresaddles	86-147 lbs	345.00	
	Forequarters	43-74 lbs	367.50	
	Necks, bone-in	24-28 lbs	292.50	
	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	375.00	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	5-10 lbs	642.50	
	Chuck, Shoulder Clod	4-9 lbs	675.00	
	Hotel Racks, 8 rib	15-26 lbs	850.00	
U72	Hotel Racks, 7 rib	14-25 lbs	887.50	
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1350.00	
	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	612.50	
	Strip Loins, bnls, 0x0	5-up lbs	1422.50	
	Loin, Short Tenderloin	1-up lbs	1180.00	
U77	Legs, double	68-117 lbs	542.50	
	Legs, single	34-59 lbs	562.50	
	Legs, slices, retail			
	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	1412.50	2.50
	Hindshank	5-8 lbs	600.00	
	Osso Buco, Hindshank	2-8 lbs	850.00	
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimnings 75-80% Lean		212.50	
	Bnls Veal Trimnings 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: 2/11/2019**

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 26.00	11.17	(0.26)
Choice	0.00 - 0.00	0.00	0.00
Select	(18.00) - 4.00	(7.36)	0.28
Standard	(71.00) - (10.00)	(28.71)	(0.21)
C&B	2.00 - 6.00	3.78	(0.11)
All Natural	25.00 - 50.00	31.60	0.00
NHIC	16.00 - 23.00	20.13	0.00
Dairy - Type	(14.00) - 0.00	(2.67)	0.00
Bullock/Stag	(55.00) - (15.00)	(34.50)	0.00
Hardbone	(71.00) - (18.00)	(35.31)	(0.39)
Dark Cutter	(55.00) - (20.00)	(34.62)	0.00
Over 30 Months of Age	(40.00) - 0.00	(15.92)	0.00
*Cutability Yield Grade, Fat/Inches			
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:			
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	(35.00) - 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)	0.00
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 7.86 per cwt up 0.15 when compared to last week.

**WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT For Week Ended 2/8/2019**

Frozen CARLOT/L.C.I.L. Basis	Lds	Price Range	Dollars/hundredweight	Wtdavg
CHEEK MEAT, Trimmed	2.1	149.00 - 153.00	153.00	151.10
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out	2.3	52.00 - 56.00	56.00	52.96
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEAD MEAT,	1.8		123.00	123.00
KIDNEYS, Export	3.0	17.00 - 18.00	18.00	17.33
LIPS, unscalded	1.3	102.00 - 106.00	106.00	102.92
LIVERS, Regular, bulk-pack				
LIVERS, Regular, bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export	12.1	17.00 - 31.00	31.00	20.83
MELTS,				
OXTAILS, Regular, small box	0.2	322.00 - 322.00	322.00	322.00
SALIVARY GLANDS, export				
SWEETBREADS,				
TONGUES, #1 white Swiss cut, IW	0.7	325.00 - 341.00	341.00	329.57
TONGUES, exp.#1 white Swiss cut, IW				
TONGUES, #1 black Swiss cut, IW	1.3	309.00 - 380.00	380.00	340.54
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	2.3	24.00 - 38.00	38.00	25.83
TRIPAS, Trimmed				
TRIPAS, bleached, scalded, edible	3.0	113.00 - 113.00	113.00	113.00
TRIPAS, blchd, scld/w honeycomb				
TRIPAS, bleached, scalded, edible exp				
TRIPAS, unbleached, scalded, edible	3.3	113.00 - 128.00	128.00	122.09
TRIPAS, honeycomb bleached	1.0	185.00 - 185.00	185.00	185.00
TRIPAS, honeycomb unbleached				
TRIPAS, onasum unbleached				
WEASAND MEAT				

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

BEEF VARIETY MEATS - FROZEN	Lds	Wtd	Weekly Averages	
			Chng	Simple
CHEEK MEAT, trmd, 70-75% lean				
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				99.00
export				108.00
HEARTS, regular, bone out	4.0	62.00	62.00	62.00
regular, bone-out exp	6.0	62.33	62.00	62.60
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	0.6	74.00	74.00	74.00
TRIPAS, domestic				
export				
TRIPES, scalded, edible				
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	
BOXED FROZEN				