

WEEKLY NATIONAL CARLOT MEAT REPORT

**USDA-AMS
Livestock and Poultry Program
Livestock, Poultry and Grain Market News
210 Walnut, Room 767
Des Moines, IA 50309-2106**



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

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

WEEK ENDING: December 27, 2025

VOLUME 27, No. 52

WEEKLY LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

			CATTLE	CALVES	HOGS	SHEEP
MONDAY	(Est)	12/22	121,000	1,000	496,000	12,000
TUESDAY	(Est)	12/23	123,000	1,000	487,000	10,000
WEDNESDAY	(Est)	12/24	43,000	1,000	170,000	8,000
THURSDAY	(Est)	12/25				
FRIDAY	(Est)	12/26	110,000	1,000	484,000	6,000
SATURDAY	(Est)	12/27	32,000		341,000	

TOTAL FOR THE WEEK:			429,000	4,000	1,978,000	36,000
CHANGE FROM PREV WK:			-158,000	-1,000	-705,000	-4,000
<i>(Includes all current revisions)</i>						

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	SELECT	
						600-900	600-900	
BPN#	WEEKLY COMPOSITE PRIMAL VALUES							
	Primal Rib						558.77	534.37
	Primal Chuck						312.73	311.38
	Primal Round						302.44	298.53
	Primal Loin						445.64	423.63
	Primal Brisket						318.16	319.47
	Primal Short Plate						230.52	230.52
	Primal Flank						161.80	162.16
WEEKLY CUTOUT VALUE SUMMARY								
						CHOICE	SELECT	
Date						600-900	600-900	
Choice								
Select								
Trim								
Grinds								
Total								

TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):

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	284.37	loads	11,374,911	pounds		
			Select Cuts	42.29	loads	1,691,486	pounds		
			Trimnings	18.36	loads	734,431	pounds		
			Ground Beef	48.54	loads	1,941,734	pounds		
			Choice Cuts, Fat Limitations 1-6 (IM) = Individual Muscle						
			IMPS/FL	Sub-Primal	# of	Total	Price	Weighted	
					Trades	Pounds	Range	Average	
U1	109E	1	Rib, ribeye, lip-on, bn-in		99	865,440	936.37	1355.00	1103.40
U2	112A	3	Rib, ribeye, bnls, light		44	663,843	1115.00	1484.90	1191.31
U16	112A	3	Rib, ribeye, bnls, heavy		93	462,784	1140.00	1459.00	1195.77
	113C	1	Chuck, semi-bnls, neck/off		12	61,528	391.01	420.00	400.82
U3	114	1	Chuck, shoulder clod		27	95,260	339.00	392.00	358.08
U81	114A	3	Chuck, shoulder clod, trmd		91	668,456	348.89	409.00	373.91
U18	114D	3	Chuck, clod, top blade		40	117,703	400.00	600.86	445.65
U19	114E	3	Chuck, clod, arm roast		29	92,447	475.00	571.25	512.33
U20	114F	5	Chuck, clod tender (IM)		45	33,827	650.00	932.50	738.09
U80	116A	3	Chuck, roll, 1x1, neck/off		127	742,278	456.00	576.25	537.97
U36	116B	1	Chuck, chuck tender (IM)		59	121,064	373.91	440.00	403.26
U5		3	Chuck roll, retail ready		32	161,714	505.00	650.00	579.27
	116G	4	Chuck, flap (IM)		40	128,891	1012.00	1165.00	1042.04
U7	120	1	Brisket, deckle-off, bnls		124	934,047	441.00	500.00	454.59
U82	120A	3	Brisket, point/off, bnls		30	34,989	724.00	790.00	764.16
U9	123A	3	Short Plate, short rib		82	207,416	520.00	700.00	563.93
	130	4	Chuck, short rib		80	337,368	455.00	535.00	467.34
	160	1	Round, bone-in		6	4,186	415.25	534.00	451.66
U11	161	1	Round, boneless						
U12	167A	4	Round, knuckle, peeled		105	330,337	365.00	449.00	408.81
U13	168	1	Round, top inside round		6	10,447	390.00	405.00	392.83
U84	168	3	Round, top inside round		86	310,224	355.50	440.00	389.80
U90	169	5	Round, top inside, denuded		37	108,299	397.00	493.00	439.89
	169A	5	Round, top inside, cap off		14	22,486	488.50	560.00	504.07
		3	Round, top inside, side off						
U14	170	1	Round, bottom gooseneck		14	15,050	348.00	416.00	377.69
U31	171B	3	Round, outside round		79	336,903	365.30	420.00	388.06
U15	171C	3	Round, eye of round (IM)		124	383,857	360.00	451.47	406.32
U88	174	3	Loin, short loin, 0x1		61	478,007	746.16	915.50	758.15
	175	3	Loin, strip loin, 1x1		7	19,113	700.00	785.00	722.85
U32		1	Loin, strip loin bnls. 1x1						
U87	180	3	Loin, strip, bnls, 0x1		128	461,338	785.00	975.00	883.76
U22	184	1	Loin, top butt, bnls, heavy		6	5,631	515.00	535.00	520.53
U89	184	3	Loin, top butt, boneless		58	273,787	513.00	585.88	532.20
	184B	3	Loin, top butt, CC (IM)		15	19,124	672.00	739.34	704.73
U29	185A	4	Loin, bottom sirloin, flap		45	60,152	710.00	820.00	764.39
U34	185B	1	Loin, ball-tip, bnls, heavy		43	206,899	360.00	451.31	390.51
U27	185C	1	Loin, sirloin, tri-tip (IM)		33	51,447	465.00	496.00	476.29
	185D	4	Loin, tri-tip, pld (IM)		37	33,690	680.50	730.00	690.66
U28	189A	4	Loin, tndrloin, trmd, heavy		120	674,767	1425.00	2115.70	1538.86
U86	191A	4	Loin, butt tender, trimmed		31	24,564	1550.00	1949.00	1687.77
U21	193	4	Flank, flank steak (IM)		73	202,195	574.00	674.94	596.62

Select Cuts, Fat Limitations 1-6								
BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
U1	109E	1	Rib, ribeye, lip-on, bn-in	9	22,448	1000.00	1241.30	1184.11
U2	112A	3	Rib, ribeye, bnls, light	19	277,077	990.00	1377.00	1069.72
U16	112A	3	Rib, ribeye, bnls, heavy	30	23,606	1135.00	1378.00	1289.58
	113C	1	Chuck, semi-bnls, neck/off	8	10,814	394.00	400.45	397.13
U3	114	1	Chuck, shoulder clod	10	28,003	339.00	383.25	350.55
U81	114A	3	Chuck, shoulder clod, trmd	18	42,702	369.30	403.50	386.82
U18	114D	3	Chuck, clod, top blade					
U19	114E	3	Chuck, clod, arm roast					
U20	114F	5	Chuck, clod tender (IM)	10	18,753	638.00	820.00	706.67
U80	116A	3	Chuck, roll, 1x1, neck/off	29	83,715	421.10	575.00	525.05
U36	116B	1	Chuck, chuck tender (IM)	7	29,363	371.00	440.00	394.02
U5		3	Chuck roll, retail ready					
	116G	4	Chuck, flap (IM)	27	38,199	965.00	1055.00	1022.31
U7	120	1	Brisket, deckle-off, bnls	18	33,504	447.75	480.00	458.24
U82	120A	3	Brisket, point/off, bnls					
U9	123A	3	Short Plate, short rib	19	33,938	420.00	683.00	535.02
	130	4	Chuck, short rib	11	9,174	462.00	529.70	480.42
	160	1	Round, bone-in					
U11	161	1	Round, boneless					
U12	167A	4	Round, knuckle, peeled	17	65,832	370.00	445.20	387.05
U13	168	1	Round, top inside round	3	8,669	375.00	403.04	390.02
U84	168	3	Round, top inside round	21	55,026	349.47	429.00	395.17
U90	169	5	Round, top inside, denuded					
	169A	5	Round, top inside, cap off					
		3	Round, top inside, side off					
U14	170	1	Round, bottom gooseneck	6	2,814	373.50	381.00	375.30
U31	171B	3	Round, outside round	22	53,343	350.90	405.00	377.98
U15	171C	3	Round, eye of round (IM)	19	42,694	389.00	451.47	411.71
U88	174	3	Loin, short loin, 0x1	13	9,330	658.86	784.70	768.26
	175	3	Loin, strip loin, 1x1					
U32		1	Loin, strip loin bnls. 1x1					
U87	180	3	Loin, strip, bnls, 0x1	29	65,305	750.00	812.00	762.06
U22	184	1	Loin, top butt, bnls, heavy	5	3,492	500.00	518.00	509.42
U89	184	3	Loin, top butt, boneless	20	67,912	481.00	550.00	501.73
	184B	3	Loin, top butt, CC (IM)					
U29	185A	4	Loin, bottom sirloin, flap	7	27,845	707.00	758.00	735.44
U34	185B	1	Loin, ball-tip, bnls, heavy	14	15,431	385.00	415.00	398.89
U27	185C	1	Loin, sirloin, tri-tip (IM)	12	18,189	418.09	470.00	452.33
	185D	4	Loin, tri-tip, pld (IM)	3	8,006	590.00	616.00	601.51
U28	189A	4	Loin, tndrloin, trmd, heavy	32	123,340	1427.00	1980.70	1512.07
U86	191A	4	Loin, butt tender, trimmed	10	3,399	1599.00	1734.25	1675.93
U21	193	4	Flank, flank steak (IM)	10	19,757	564.50	620.00	602.32
CHOICE, SELECT & UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle								
U8	121D	4	Plate, Inside Skirt (IM)	71	352,375	581.00	674.25	610.25
	121C	4	Plate, Outside Skirt (IM)	62	88,163	650.00	1024.94	806.86
	121E	6	Outside Skirt, pld (IM)	22	19,037	1095.00	1350.00	1232.16
U35			Cap, Wedge Meat & (IM) Lean	93	1,099,026	358.75	469.00	391.66
			Pectoral Meat	94	483,617	400.00	493.50	443.04
GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind								
U25	Ground Beef 73%			41	212,048	278.00	349.25	308.45
	Ground Beef 75%			10	39,987	304.00	368.50	338.14
U26	Ground Beef 81%			121	631,561	320.00	381.00	346.30
	Ground Beef 85%			31	216,466	386.00	436.00	402.34
	Ground Beef 90%							
U23	Ground Beef 93%			22	142,581	480.00	539.00	509.31
U30	Ground Beef Chuck 80%			23	105,219	355.00	390.75	368.31
U33	Ground Beef Round 85%			8	35,116	420.00	460.00	438.11
U37	Ground Beef Sirloin 90%			8	18,393	470.50	548.00	536.98
BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse & Fine Grind								
	Blended Ground Beef 73%			12	151,480	302.50	331.50	312.14
	Blended Ground Beef 75%							
	Blended Ground Beef 81%			15	204,640	337.50	370.50	354.90
	Blended Ground Beef 85%			7	40,840	415.45	444.00	426.66
	Blended Ground Beef 90%							
	Blended Ground Beef 93%			10	100,442	495.00	530.50	521.95
	Blended Ground Beef Chuck 80%			4	18,900	337.50	381.75	342.42
	Blended Ground Beef Round 85%							
	Blended Ground Beef Sirloin 90%							
BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos & Frozen Boxed								
	Fresh 50% lean trimmings			30	734,431	105.00	145.00	124.60
	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.								

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

(C1)						
		CH 1-3			SE 1-3	
Index		600-900#			600-900#	
Values	=>	345.91			333.87	
Change	=>	-1.35			0.91	

Index Reflects the Equivalent of 81,020 head of cattle.						

Carcass Equivalent Values:						
SUPPLY (live):		347.69			332.27	
DEMAND (box) :		344.12			335.46	
Current Spread		3.58			-3.18	
Grading % Brkdwn:		87.03%			12.97%	

Weekly Equivalent Values for Outlying Beef Carcass Types						
Carcass Weights						
		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qty/Yld	(1)	-29.29	-17.11		-2.68	-15.45

Prime 1-3	16.55	333.17	345.35	362.46	359.78	347.01
Certified	5.74	322.36	334.54	351.65	348.97	336.20
Choice 1	3.35	319.97	332.15	349.26	346.58	333.81
Select 1	-11.57	305.05	317.23	334.34	331.66	318.89
Stndrd 1-3	-34.27	282.35	294.53	311.64	308.96	296.19
Prime 4	2.43	319.05	331.23	348.34	345.66	332.89
Choice 4	-12.82	303.80	315.98	333.09	330.41	317.64

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

This information is now available in PDF format at the following link
[BY PRODUCT STEER DROP - 2829](#)

NATIONAL WEEKLY CUTTER COW CUTOUT 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.

Cutter 90%						
350#/up						
Current Cutout Value:		\$308.86				
Change from prior day:		(\$0.38)				
Item		Price	Value	Change		
90% lean		393.14	219.53	0.10		
100% lean inside round		481.26	11.17	(0.10)		
100% lean, flats and eyes		455.71	10.57	(0.08)		
100% lean, S.P.B.		490.99	24.55	0.02		
Chuck Tender		380.07	3.8			
Knuckle	4-7 lbs.	385.65	9.76	(0.38)		
Tenderloin	2-3 lbs.	785.76	4.16	(0.88)		
Tenderloin	3-4 lbs.	1,070.83	7.92	1.00		
Ribeye Roll	4-6 lbs.	474.61	4.98	(0.01)		
Ribeye Roll	6-8 lbs.	542.71	4.02			
Ribeye Roll	8up lbs.	539.12	3.94	0.04		
Flank Steak		493.22	2.07	(0.08)		
Kidney, Edible		40.33	0.19			
Fat, inedible		35.68	0.83			
Bone		5.75	1.38			
USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis						
negotiated sales for delivery within 0-21 day period.						
CURRENT VOLUME - (one load equals 40,000 pounds)						
Boner/Breaker Cuts	19.34 loads		773,446 pounds			
Cutter/Canner Cuts	4.34 loads		173,764 pounds			
Boner/Breaker/Cutter/Canner	14.29 loads		571,424 pounds			
100% Lean Items	12.34 loads		493,667 pounds			
Frozen Cuts	1.86 loads		74,201 pounds			
IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average Change from Prior Week		
BONER/BREAKER						
112	Rib, ribeye roll, 6-8 lbs.		11	26,709	543.7	(11.27)
112	Rib, ribeye roll, 8-10 lbs.		53	117,389	556.18	5.42
112	Rib, ribeye roll, 10-up lbs.		23	64,822	516.81	(9.98)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.		25	90,855	785.87	21.06
112A	Rib, ribeye roll-lip-on, 8-up lbs.		4	5,685	928.89	34.10
	Chuck, boneless 85%					
120	Chuck, brisket		13	21,934	389.53	(25.16)
168	Round, top inside, 10-dn lbs.		5	5,706	381.12	8.65
168	Round, top inside, 10-up lbs.					
169A	Round, top inside c-off, 8-10 lbs.					
169A	Round, top inside c-off, 10-14 lbs.		8	73,966	550.02	13.48
169A	Round, top inside c-off, 14-up lbs.					
171B	Round, outside round					
171C	Round, eye of round		28	44,384	453.78	16.97
	Loin, Semi-Bnls Short Loin, 13-dn lbs.					
	Loin, Semi-Bnls Short Loin, 13-up lbs.					
180	Loin, strip, bnls, 7-9 lbs.					
180	Loin, strip, bnls, 9-up lbs.		34	73,458	617.87	1.56
182	Loin, sirloin butt					
184	Loin, top sirloin butt		8	13,913	407.34	(5.63)
185A	Loin, bottom sirloin butt flap, bnls.		21	170,992	433.95	(14.95)
191A	Loin, butt tender, peeled					
CUTTER/CANNER						
112	Rib, ribeye roll, 4-6 lbs.					
112	Rib, ribeye roll, 6-8 lbs.		52	84,438	542.29	(3.31)
112	Rib, ribeye roll, 8-up lbs.		25	76393	539.12	4.96
100% LEAN						
	Inside round - Combo		21	115,022	494.38	(15.48)
	Inside round - Boxed		50	124,681	469.16	3.82
	Outside round					
	Eye of round		12	19,455	444.76	8.77
	Flats and eyes - Combo		7	72,599	485.83	1.06
	Flats and eyes - Boxed					
	Striploin		52	104,054	582.64	(2.14)
	S.P.B. - Combo		6	37,233	490.99	0.42
	S.P.B. - Boxed					
BONER/BREAKER & CANNER/CUTTER						
116B	Chuck, chuck tender		15	45,347	380.07	0.54
167A	Round, knuckle, peeled		22	189,640	385.65	(15.13)
190	Loin, tenderloin, 2-3 lbs.		7	4,821	785.76	(165.91)
190	Loin, tenderloin, 3-4 lbs.		22	34,754	1070.83	135.75
190	Loin, tenderloin, 4-5 lbs.		81	69,955	1039.34	(35.45)
190	Loin, tenderloin, 5-up lbs.		38	48,684	1186.6	32.42
193	Flank, flank steak		52	69,583	465.3	(23.88)
	Flank, rough		67	108,640	448.98	(4.84)
FROZEN BONER/BREAKER						
112	Rib, ribeye roll, 6-8 lbs.					
112	Rib, ribeye roll, 8-10 lbs.					
112	Rib, ribeye roll, 10-up lbs.					
112A	Rib, ribeye roll-lip-on, 8-dn lbs.					
112A	Rib, ribeye roll-lip-on, 8-up lbs.					
169A	Round, top inside c-off, 8-10 lbs.					
169A	Round, top inside c-off, 10-14 lbs.					
169A	Round, top inside c-off, 14-up lbs.					
180	Loin, strip, bnls, 7-9 lbs.					
180	Loin, strip, bnls, 9-up lbs.		14	40,315	594.53	26.75
FROZEN CUTTER/CANNER						
112	Rib, ribeye roll, 4-6 lbs.					
112	Rib, ribeye roll, 6-8 lbs.		5	5,100	549.59	12.48
112	Rib, ribeye roll, 8-up lbs.					
FROZEN BONER/BREAKER & CUTTER/CANNER						
190	Loin, tenderloin, 2-3 lbs.					
190	Loin, tenderloin, 3-4 lbs.					
190	Loin, tenderloin, 4-5 lbs.		12	5,579	931.99	(12.02)
190	Loin, tenderloin, 5-up lbs.					
193	Flank, flank steak		8	8,357	725.67	3.92

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT

Based on negotiated prices and volume of pork cuts delivered within 0-14 days
and on average industry cutting yields. Values reflect U.S. dollars per 100
pounds.
Calculations for a 215 lb Pork Carcass. 55-56% lean, 0.55"-0.70" BF last rib

Weekly Estimated Primal Cutout							
Weekly Average Loads	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
12/27/2025	96.62	85.74	118.70	83.96	168.10	93.91	119.28
Change:	-2.02	0.06	3.34	- .99	7.73	-7.25	-5.21
Total Load Count (Cuts, Trimmings, Processed):			990.23				
Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant							
Current Volume - (one load equals 40,000)							

Loin	223.00 loads	8,919,991 pounds
Butt	153.46 loads	6,138,357 pounds
Picnic	90.87 loads	3,634,942 pounds
Rib	97.16 loads	3,886,449 pounds
Ham	169.99 loads	6,799,616 pounds
Belly	47.31 loads	1,892,215 pounds
Trimmings	114.69 loads	4,587,478 pounds
Variety	53.75 loads	2,150,039 pounds
Added Ingrid	30.43 loads	1,217,053 pounds

BPN#		Kilopounds	Price Range	Wtd Avg	
U40	LOIN				
	1/4 Trimmed Loin VAC	968	90.00	113.00	98.94
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	842	78.00	97.50	86.08
	1/8 Trimmed Loin VAC	746	98.50	131.20	108.17
	1/8 Trimmed Loin VAC, FZN	10	61.00	117.50	83.52
	1/8 Trimmed Loin Paper	13	106.50	120.50	111.41
	1/8 Trimmed Loin Paper, FZN				
	1/8 Trimmed Loin Combo				
	Bone-in CC, Tender-in Loin VAC	247	133.00	188.25	145.35
	Bone-in CC, Tender-in Loin VAC, FZN				
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	246	123.00	199.60	140.37
	B-In CC, Tender-in, FLON Loin, FZN				
	Bnls CC Strap-on	985	128.00	175.40	140.90
	Bnls CC Strap-on, FZN	11	122.00	146.50	125.38
	Bnls CC Strap-off	1,112	137.32	188.00	157.11
U55	Bnls CC Strap-off, FZN				
	Bnls CC Strap-on, 1/2 cut	62	132.35	163.00	143.74
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	11	172.42	186.25	182.07
	Bnls CC Strap-off, 1/2 cut, FZN	5	125.00	181.97	170.42
	Whole Bnls Strap-on				
	Boneless Sirloin	1,363	120.00	172.25	131.96
	Boneless Sirloin, FZN				
	Boneless Sirloin, Combo	20	131.00	149.50	133.55
	Bone-in Sirloin	750	76.55	132.42	93.82
U60	Bone-in Sirloin, FZN	11	70.00	95.00	83.02
	Blade Ends	34	95.00	120.50	107.55
	Blade Ends, FZN				
	Tenderloin	324	162.50	224.06	178.71
	Tenderloin, FZN	42	170.00	175.50	170.08
	Tenderloin, 1 pc vac	9	181.25	201.50	195.49
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
	Backribs 2.0#/up	698	226.20	303.60	259.72
U64	Backribs 2.0#/up, FZN	17	232.85	277.12	263.24
	Backribs 2.0#/up 1 Pc Vac	154	255.00	313.30	277.06
	Backribs 2.0#/up 1 Pc Vac, FZN	207	203.00	356.50	296.71
	Riblets				
	Riblets, FZN	8	106.00	118.00	109.63
	BUTT				
	1/4 Trim Butt VAC	2,581	121.50	157.50	135.82
	1/4 Trim Butt VAC, FZN	45	129.00	202.13	180.22
	1/4 Trim Butt Paper	48	141.90	153.50	145.91
	1/4 Trim Butt Paper, FZN				
U42	1/4 Trim Butt Combo	92	98.64	140.00	124.35
	1/4 Trim Butt 1 Pc VAC	94	132.62	159.00	143.71
	1/4 Trim Butt 1 Pc VAC, FZN	8	113.00	120.95	114.62
	1/8 Trim Butt Vac	5	148.00	175.20	166.78
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	5	152.20	182.60	168.77
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo				
	1/8 Trim Butt 1 Pc VAC	124	146.59	150.00	149.81
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	14	152.00	154.00	152.92
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	51	131.26	166.25	142.55
	1/4 Trim Steak Ready Butt 1 Pc Vac, F	7	106.00	113.00	111.39
	1/8 Trim Steak Ready Butt Vac	17	132.25	162.97	152.94
	1/8 Trim Steak Ready Butt Vac, FZN				
	1/8 Trim Steak Ready Butt 1 Pc Vac	1,003	147.11	176.00	153.52
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	12	71.50	120.95	102.36
	1/4 Trim Bnls Butt VAC	1,814	129.16	190.60	148.48
	1/4 Trim Bnls Butt VAC, FZN	77	130.00	187.20	151.14
	1/4 Trim Bnls Butt Poly				
	1/4 Trim Bnls Butt Poly, FZN	3	179.44	181.20	180.08
	1/4 Trim Bnls Butt Combo	51	141.00	170.00	148.88
	1/4 Trim Bnls Butt 1 Pc VAC	27	153.00	172.25	160.87
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	22	203.66	255.97	235.66
	Bnls CT Butt 1 Pc VAC, FZN	19	243.00	254.96	251.83
	PICNIC				
U50	RS Smoker Trim Picnic Combo	251	101.08	125.50	104.80
	SS Smoker Trim Picnic VAC	1,287	112.00	145.00	121.39
	SS Smoker Trim Picnic VAC, FZN	138	105.00	109.00	106.57
	SS Smoker Trim Picnic Paper/Poly	39	124.54	150.60	130.48
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	94	112.00	115.00	113.19
	SS Smoker Trim Picnic 1 Pc Vac	163	115.00	151.50	127.75
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,198	130.68	177.50	144.87
	Picnic Cushion Meat Vac, FZN				
	Picnic Cushion Meat Poly	7	148.03	167.50	162.03
	Picnic Cushion Meat Poly, FZN	92	128.00	143.00	134.41
	Picnic Cushion Meat Combo	286	123.50	164.36	137.34

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	788	155.00	210.25	178.13
	Trmd Sparerib - LGT, FZN	81	154.40	195.05	166.91
	Trmd Sparerib - LGT, Poly				
	Trmd Sparerib - LGT, Poly, FZN	16	168.00	190.50	170.00
	Trmd Sparerib - LGT Combo	91	150.00	182.50	163.94
	Trmd Sparerib - LGT, 1 PC VAC	4	178.25	208.89	189.75
	Trmd Sparerib - LGT, 1 PC VAC, FZN				
U45	Trmd Sparerib - MED	1,369	167.00	213.00	182.72
	Trmd Sparerib - MED, FZN	88	160.00	193.30	170.98
	Trmd Sparerib - MED, Poly	21	201.50	215.50	208.02
	Trmd Sparerib - MED, Poly, FZN	7	98.00	252.37	183.92
	Trmd Sparerib - Med Combo	20	164.00	177.00	170.28
	Trmd Sparerib - MED, 1 PC VAC	70	183.94	229.50	187.78
	Trmd Sparerib - MED, 1 PC VAC, FZN				
U67	St Louis Spareribs, VAC	263	210.00	326.00	237.72
	St Louis Spareribs, VAC, FZN	209	148.00	276.58	194.18
	St Louis Spareribs, POLY	29	221.50	240.50	227.26
	St Louis Spareribs, POLY, FZN	348	219.60	313.97	257.05
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	446	189.11	227.50	204.82
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
HAM					
U46	17/dn Ham Combo	6	104.64	115.64	108.31
	17-20# Trmd Selected Ham	27	104.64	116.20	112.28
	20-23# Trmd Selected Ham	80	92.00	112.20	104.37
U62	23-27# Trmd Selected Ham	4,403	85.00	116.00	93.44
	17-20 Ham Boxed				
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	16	128.00	212.05	167.74
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	39	120.75	187.72	147.21
	23-27 Ham Boxed, FZN				
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	30	134.75	167.00	156.83
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed				
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo				
	Collared Ham Boxed				
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	174	173.50	226.50	197.92
	4 Muscle Ham to Blue				
	5 Muscle Ham to Blue				
	3 Muscle Ham to Blue Boxed				
	4 Muscle Ham to Blue Boxed				
	5 Muscle Ham to Blue Boxed				
	Roll Out Ham	326	125.00	182.55	157.26
	Rollout Ham Bnls Boxed	37	175.00	238.60	190.61
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	2	257.49	286.30	264.72
	2pc				
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	176	165.60	198.57	180.29
	Outsides	286	168.00	200.50	186.34
	Knuckles	314	135.33	223.00	175.24
	Lite Butt	4	173.10	192.62	182.86
	Insides (RED) Combo	242	175.00	225.50	207.08
	Outsides (RED) Combo	274	170.00	225.50	208.08
	Knuckles (RED) Combo	137	172.91	225.50	201.10
	Lite Butt (RED) Combo				
	Inner Shank	73	122.00	145.00	123.96
	Outer Shank	48	106.00	142.45	126.06
	Insides Boxed				
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed	4	221.50	226.50	224.83
	Inner Shank Boxed	7	221.50	226.50	224.83
	Outer Shank Boxed				
	Shanks Bone In				
	Shanks Bone In Boxed	22	110.00	227.50	146.02
	Shanks Bone In Boxed, FZN				
BELLY					
U48 U49	Derind Belly 7-9#				
	Derind Belly 9-13#	157	139.00	186.50	151.53
	Derind Belly 13-17#	1,424	125.00	255.00	147.03
	Derind Belly 17-19#	24	139.50	145.50	141.14
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	40	200.00	285.31	252.41
	Derind Belly 9-13# Boxed, FZN				
	Derind Belly 13-17# Boxed				
	Derind Belly 13-17# Boxed, FZN	81	147.00	155.30	151.14
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#	16	140.00	169.64	153.08
	Skin-on Belly 12-14#	25	140.00	169.64	150.54
	Skin-on Belly 14-16#	18	137.57	178.50	147.94
	Skin-on Belly 16-18#	13	155.00	175.54	158.53
	Skin-on Belly 18-20#				
	Skin-on Belly 20-25#				
	Skin-on Belly 8-10# Boxed				
	Skin-on Belly 8-10# Boxed, FZN				
	Skin-on Belly 10-12# Boxed	55	172.88	277.61	254.28
	Skin-on Belly 10-12# Boxed, FZN				
	Skin-on Belly 12-14# Boxed	23	189.00	271.61	253.02
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed				
	Skin On Belly 14-16# Boxed, FZN				
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
JOWL					
	Skinned Combo	147	77.00	88.00	79.43
	Skinned Boxed	5	106.51	128.00	115.59
	Skinned Boxed, FZN	264	100.00	145.08	118.74
	Skin On Combo	33	53.00	120.00	73.56
	Skin-On Boxed				
Skin-On Boxed, FZN					

BPN#	TRIM				
U57	42% Trim Combo	1,082	30.50	66.00	37.71
	65% Trim Combo				
	72% Trim Combo	833	79.50	108.00	90.27
	85% Trim Combo				
	42% Trim Boxed	41	52.00	100.00	77.90
	42% Trim Boxed, FZN	246	58.00	121.76	65.88
	65% Trim Boxed				
	72% Trim Boxed	60	103.00	148.00	125.47
	72% Trim Boxed, FZN	123	100.00	138.50	114.31
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	1,078	100.12	150.90	115.20
	Picnic Meat Boxed Cushion Out	269	120.00	158.00	128.84
	Picnic Meat Boxed Cushion Out, FZN	52	130.00	145.40	131.63
	Picnic Meat Combo Cushion In	40	132.24	167.00	142.65
	Picnic Meat Boxed Cushion In	7	138.00	164.00	146.36
	Picnic Meat Boxed Cushion In, FZN				
	Trim w/Trace Combo	377	40.00	115.00	64.28
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	26	130.00	145.00	131.34
	Blade Meat Boxed	8	148.50	155.50	152.15
	Blade Meat Boxed, FZN				
	72% Ham Trim Combo	187	93.64	146.37	101.60
	72% Ham Trim Boxed	22	103.00	115.00	107.33
	90% Ham Trim Combo	37	112.61	142.62	122.91
U51	VARIETY				
	Untrimmed Neckbones Gas	59	84.42	129.82	92.68
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	47	68.00	117.27	89.39
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	203	58.50	100.00	67.89
	Trimmed Neckbones Poly, FZN	250	34.00	77.50	45.25
	Untrimmed Neckbones Poly	22	40.00	101.60	61.59
	Untrimmed Neckbones Poly, FZN	27	33.00	86.00	41.75
	Trimmed Neckbones Combo	82	28.00	42.00	35.42
	Untrimmed Neckbones Combo	118	35.00	50.00	38.56
	Breast Bones Poly				
	Breast Bones Poly, FZN	26	119.90	132.00	120.86
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN				
	Brisket Bones, Full Cut, 30#	9	105.00	110.00	107.00
	Brisket Bones, Full Cut, 30#, FZN	202	100.00	172.00	143.55
	Brisket Bones, Full Cut, Combo				
	Tails, Poly				
	Tails, Poly, FZN	127	45.00	102.19	65.95
	Tails, Gas				
	Tails, Gas, FZN				
	Tails, Combo	69	59.00	64.28	60.31
U54	Front Feet, Poly	18	45.00	134.51	95.32
	Front Feet, Poly, FZN	330	37.10	148.15	51.64
	Front Feet, Combo				
	Front Feet, Gas				
	Front Feet, Gas, FZN				
	Hind Feet, Poly	18	57.50	65.00	59.72
	Hind Feet, Poly, FZN	363	32.00	93.50	52.73
U53	Hind Feet, Combo				
	Hocks, Picnic, Poly				
	Hocks, Picnic, Poly, FZN	59	44.50	90.88	49.24
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	97	41.00	49.00	45.08
	Front Feet, Split, Gas				
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	4	73.76	90.75	78.01
	AI (Added Ingreds)				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	68	98.00	126.25	108.65
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	21	140.00	178.25	174.88
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	52	129.00	220.00	143.79
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	197	151.00	202.00	154.80
	AI Bnls CC Strap Off, FZN	43	120.75	203.00	126.55
	AI Bnls CC Strap-on, 1/2 cut				
	AI Bnls CC Strap-on, 1/2 cut, FZN				
	AI Bnls CC Strap-off, 1/2 cut	12	179.25	222.00	202.87
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	259	135.00	169.25	141.28
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin				
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin				
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	6	186.25	238.00	232.06
	AI Tenderloin, 1 pc vac, FZN				
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	3	283.75	296.00	291.76
	AI Backribs 2.0#/up 1 Pc Vac, FZN	6	275.75	279.25	278.55
	AI SS Smoker Trim Picnic VAC	372	115.00	144.00	119.34
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac				
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	83	139.50	209.00	141.52
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	6	131.00	155.25	135.99
	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				
	AI 1/8 Trim Steak Ready Butt 1 Pc Vac				
	AI 1/4 Trim Bnls Butt VAC	20	149.75	183.00	165.01
	AI 1/4 Trim Bnls Butt VAC, FZN	10	179.00	180.00	179.12
	AI Trmd Sparerib - LGT				
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	49	171.00	176.00	174.29
	AI Trmd Sparerib - MED, FZN				
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN				

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.

This information is now available in PDF format at the following link

[BY-PRODUCT DROP VALUE \(HOG\) - 2835](#)

----- PORK SKINS FRESH IN COMBO - LMR FOB PLANT POINT -----		
QUARTERLY CONTRACTS:	November 3, 2025	
Skins - Domestic	Avg Price	
Loin Skins, combo	27.61	
Butt Skins, thick, combo	32.90	
Butt Skins, thin, combo	29.75	
Picnic Skins, combo	22.08	
Ham Skins, combo	23.63	
Belly Skins, combo	29.42	
Jowl Skins, combo	22.75	
Mixed Skins, combo	20.50	

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

This information is now available in PDF format at the following link

[WEEKLY PORK AND BEEF VARIETY MEATS - 2838](#)

TALLOW & PROTEIN

FOB CENTRAL US UNLESS OTHERWISE STATED

This information is now available in PDF format at the following link

[WEEKLY TALLOW AND PROTEIN - 2839](#)

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

This information is now available in PDF format at the following link

[NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST - 2523](#)

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

This information is now available in PDF format at the following link

[WEEKLY MAJOR PACKER HIDE REPORT - 3641](#)

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

This information is now available at the following link

[L&P Meat Grading Dashboard](#)

USDA IMPORT MEAT TRADE (East and West Coasts)

Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)

This information is now available in PDF format at the following link

[USDA IMPORT MEAT TRADE - 2823](#)

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

This information is now available at the following link

[NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS - LM C155](#)

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

BEEF VARIETY MEATS - FROZEN

This information is now available in PDF format at the following link

[WEEKLY PORK AND BEEF VARIETY MEATS - 2838](#)

USDA BY-PRODUCT DROP VALUE (COW)

This information is now available in PDF format at the following link

[USDA BY-PRODUCT DROP VALUE \(COW\) - 2834](#)