

# 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



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WEEK ENDING: April 13, 2019

VOLUME 21, No. 14

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY (Est)	4/8	120,000	2,000	475,000	9,000
TUESDAY (Est)	4/9	120,000	2,000	475,000	10,000
WEDNESDAY (Est)	4/10	120,000	2,000	476,000	8,000
THURSDAY (Est)	4/11	111,000	3,000	429,000	8,000
FRIDAY (Est)	4/12	118,000	2,000	435,000	8,000
SATURDAY (Est)	4/13	45,000		94,000	1,000
<b>TOTAL FOR THE WEEK:</b>		634,000	11,000	2,384,000	44,000
<b>CHANGE FROM PREV WK:</b>		13,000	-1,000	-74,000	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					384.54	360.27
	Primal Chuck					177.31	178.06
	Primal Round					174.07	175.49
	Primal Loin					319.10	288.86
	Primal Brisket					190.92	188.58
	Primal Short Plate					171.95	171.95
	Primal Flank					119.79	122.96
WEEKLY CUTOUT VALUE SUMMARY						CHOICE	SELECT
Date						600-900	600-900
	Choice	Select	Trim	Grinds	Total		
	04/12	73	17	9	21	228.75	221.02
	04/11	64	11		36	228.83	219.95
	04/10	77	36	6	20	229.05	219.62
	04/09	69	22	5	20	228.32	218.80
	04/08	61	25	8	22	228.67	220.88
U78	<b>WEEKLY AVERAGE</b>					<b>228.72</b>	<b>220.05</b>
	<b>CHANGE FROM PRIOR WEEK</b>					<b>2.24</b>	<b>0.96</b>
	<b>CHOICE/SELECT SPREAD:</b>					<b>8.67</b>	

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

**605**

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	344.58	loads	13,783,091	pounds
Select Cuts	111.73	loads	4,469,303	pounds
Trimmings	29.13	loads	1,165,122	pounds
Ground Beef	119.31	loads	4,772,378	pounds

Choice Cuts, Fat Limitations 1-6

(IM) = Individual Muscle

IMPS/FL	Sub-Primal		# of Trades	Total Pounds	Price Range	Weighted Average
U1	109E	1 Rib, ribeye, lip-on, bn-in	95	558,396	700.00	770.75 732.62
U2	112A	3 Rib, ribeye, bnls, light	32	145,401	800.44	869.25 834.59
U16	112A	3 Rib, ribeye, bnls, heavy	140	208,973	790.00	860.55 824.83*
	113C	1 Chuck, semi-bnls, neck/off	36	101,302	220.35	261.25 235.04
U3	114	1 Chuck, shoulder clod	44	284,457	204.95	235.00 218.34
U81	114A	3 Chuck, shoulder clod, trmd	91	613,390	219.46	244.45 226.48
U18	114D	3 Chuck, clod, top blade	19	22,796	373.64	399.00 383.26
U19	114E	3 Chuck, clod, arm roast	58	217,331	235.00	310.00 249.78
U20	114F	5 Chuck, clod tender (IM)	40	75,062	461.97	566.75 500.70
U80	116A	3 Chuck, roll, 1x1, neck/off	216	1,093,380	245.65	282.00 258.18
U36	116B	1 Chuck, chuck tender (IM)	84	249,036	228.00	272.00 245.22
U5		3 Chuck roll, retail ready	31	216,317	269.84	305.00 283.05
	116G	4 Chuck, flap (IM)	44	87,256	525.44	660.00 561.39
U7	120	1 Brisket, deckle-off, bnls	173	613,134	253.00	296.00 268.67
U82	120A	3 Brisket, point/off, bnls	32	32,235	435.00	480.37 466.03
U9	123A	3 Short Plate, short rib	73	115,032	521.00	582.25 560.82
	130	4 Chuck, short rib	114	235,942	321.00	380.00 342.67
	160	1 Round, bone-in	15	11,277	205.50	225.00 215.39
U11	161	1 Round, boneless	15	18,522	217.25	226.00 222.87
U12	167A	4 Round, knuckle, peeled	227	742,685	243.00	287.25 254.95
U13	168	1 Round, top inside round	99	300,047	210.95	232.00 218.65
U84	168	3 Round, top inside round	103	796,738	216.47	252.00 226.11
U90	169	5 Round, top inside, denuded	52	202,350	254.00	286.75 262.18
	169A	5 Round, top inside, cap off	28	164,474	283.91	330.00 297.04
		3 Round, top inside, side off	6	91,679	222.94	255.00 238.22
U14	170	1 Round, bottom gooseneck	34	80,411	191.25	220.00 197.79
U31	171B	3 Round, outside round	127	784,495	197.50	233.00 206.12
U15	171C	3 Round, eye of round (IM)	188	573,499	223.47	267.00 236.76
U88	174	3 Loin, short loin, 0x1	62	681,488	554.95	658.00 622.49*
	175	3 Loin, strip loin, 1x1	15	195,449	576.94	636.00 613.40
U32		1 Loin, strip loin bnls. 1x1	11	7,941	651.00	680.25 662.35
U87	180	3 Loin, strip, bnls, 0x1	161	656,903	705.14	784.20 745.07
U22	184	1 Loin, top butt, bnls, heavy	14	14,789	340.00	370.78 353.77
U89	184	3 Loin, top butt, boneless	146	578,892	350.00	387.25 361.56*
	184B	3 Loin, top butt, CC (IM)	25	347,362	460.00	536.00 466.49
U29	185A	4 Loin, bottom sirloin, flap	69	398,636	547.00	633.25 578.51
U34	185B	1 Loin, ball-tip, bnls, heavy	72	278,391	245.00	287.00 258.27
U27	185C	1 Loin, sirloin, tri-tip (IM)	30	84,024	330.00	377.02 353.58
	185D	4 Loin, tri-tip, pld (IM)	37	57,683	466.00	516.00 488.15
U28	189A	4 Loin, tndrloin, trmd, heavy	158	457,104	950.00	1145.50 967.38
U86	191A	4 Loin, butt tender, trimmed	16	34,958	930.00	963.20 951.04
U21	193	4 Flank, flank steak (IM)	60	264,842	482.67	549.25 497.76

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	33	123,130	619.13	694.25	651.60
U2	112A	3 Rib, ribeye, bnls, light	58	391,366	724.30	791.75	768.00
U16	112A	3 Rib, ribeye, bnls, heavy	49	68,150	732.00	790.48	763.93
	113C	1 Chuck, semi-bnls, neck/off	10	29,689	226.15	250.03	230.50
U3	114	1 Chuck, shoulder clod	16	68,494	209.52	234.72	222.49
U81	114A	3 Chuck, shoulder clod, trmd	30	191,917	220.19	245.34	231.22
U18	114D	3 Chuck, clod, top blade					
U19	114E	3 Chuck, clod, arm roast					
U20	114F	5 Chuck, clod tender (IM)	23	44,328	437.36	552.00	459.61
U80	116A	3 Chuck, roll, lxl, neck/off	72	442,503	250.19	280.01	261.88
U36	116B	1 Chuck, chuck tender (IM)	23	73,417	238.65	270.00	247.27
U5		3 Chuck roll, retail ready					
	116G	4 Chuck, flap (IM)	29	46,896	483.00	546.85	505.92
U7	120	1 Brisket, deckle-off, bnls	36	211,043	263.00	284.55	264.44
U82	120A	3 Brisket, point/off, bnls					
U9	123A	3 Short Plate, short rib	22	48,431	492.00	554.15	511.66
	130	4 Chuck, short rib	25	51,908	310.00	361.75	328.81
	160	1 Round, bone-in					
U11	161	1 Round, boneless	3	3,010	221.00	225.00	222.97
U12	167A	4 Round, knuckle, peeled	18	47,643	244.50	281.50	255.02
U13	168	1 Round, top inside round	13	38,756	209.40	229.45	221.39
U84	168	3 Round, top inside round	57	113,778	217.00	251.00	229.16
U90	169	5 Round, top inside, denuded	11	30,630	253.00	283.50	262.54
	169A	5 Round, top inside, cap off	4	2,418	304.54	310.00	306.59
		3 Round, top inside, side off					
U14	170	1 Round, bottom gooseneck	11	96,669	192.00	204.22	197.09
U31	171B	3 Round, outside round	41	145,425	197.50	243.43	206.86
U15	171C	3 Round, eye of round (IM)	36	108,712	227.41	271.00	239.79
U88	174	3 Loin, short loin, 0x1	59	243,483	487.70	565.67	500.91
	175	3 Loin, strip loin, lxl	4	34,135	423.00	476.68	469.00
U32		1 Loin, strip loin bnls. lxl					
U87	180	3 Loin, strip, bnls, 0x1	63	125,552	511.35	590.67	535.30
U22	184	1 Loin, top butt, bnls, heavy	15	14,688	338.00	370.00	347.21
U89	184	3 Loin, top butt, boneless	43	146,694	348.26	376.34	359.04
	184B	3 Loin, top butt, CC (IM)	5	59,561	448.00	482.31	457.34
U29	185A	4 Loin, bottom sirloin, flap	15	45,229	520.00	585.00	573.93
U34	185B	1 Loin, ball-tip, bnls, heavy	23	131,964	247.86	298.00	252.24
U27	185C	1 Loin, sirloin, tri-tip (IM)	24	195,362	310.00	361.45	345.30
	185D	4 Loin, tri-tip, pld (IM)	7	22,479	435.00	468.00	457.23
U28	189A	4 Loin, tndrloin, trmd, heavy	36	48,388	943.79	1081.75	970.56
U86	191A	4 Loin, butt tender, trimmed	18	22,318	899.09	979.56	918.94
U21	193	4 Flank, flank steak (IM)	26	28,318	505.00	540.00	514.04
<b>CHOICE, SELECT &amp; UNGRADED CUTS Fat Limitations 1-6 (IM) = Individual Muscle</b>							
	124	4 Rib, Back Ribs, Frozen	19	214,464	121.80	157.06	129.97
U8	121D	4 Plate, Inside Skirt (IM)	81	538,781	440.00	519.15	463.29
	121C	4 Plate, Outside Skirt (IM)	64	91,446	635.00	841.00	770.58
	121E	6 Outside Skirt, pld (IM)	24	63,820	982.39	1185.00	1009.55
U35		Cap, Wedge Meat & (IM) Lean	111	822,957	292.76	336.00	307.11
		Pectoral Meat	99	287,390	315.00	345.00	326.64
<b>GB - STEER/HEIFER SOURCE - 10 Pound Chub Basis - Coarse and Fine Grind</b>							
		Ground Beef 73%	75	644,900	163.00	203.24	178.23
		Ground Beef 75%	17	141,244	175.65	208.00	183.16
U26		Ground Beef 81%	214	1,114,487	181.25	230.00	199.62
		Ground Beef 85%					
		Ground Beef 90%					
U23		Ground Beef 93%	36	210,497	286.26	315.55	304.84
U30		Ground Beef Chuck 80%	50	450,780	190.04	227.00	205.38
U33		Ground Beef Round 85%	18	67,833	240.89	268.22	251.76
U37		Ground Beef Sirloin 90%	5	8,307	306.00	306.00	306.00
<b>BLENDED GB - STEER/HEIFER/COW SOURCE - 10 Pound Chub Basis - Coarse &amp; Fine Grind</b>							
		Blended Ground Beef 73%					
		Blended Ground Beef 75%					
		Blended Ground Beef 81%	72	1,129,791	192.11	216.18	198.21
		Blended Ground Beef 85%					
		Blended Ground Beef 90%					
		Blended Ground Beef 93%	6	16,060	289.30	311.76	296.11
		Blended Ground Beef Chuck 80%	8	94,280	192.23	212.76	204.46
		Blended Ground Beef Round 85%	4	10,680	246.23	258.00	248.35
		Blended Ground Beef Sirloin 90%					
<b>BEEF TRIMMINGS - STEER/HEIFER SOURCE - Fresh Combos &amp; Frozen Boxed</b>							
		Fresh 50% lean trimmings	50	1,165,122	84.25	94.54	87.90
		Frozen 50% lean trimmings					
<b>FAT LIMITATIONS (FL) DESCRIPTION</b>							
<b>Maximum Average Fat Thickness</b>			<b>Maximum Fat at any point</b>				
		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"
<b>Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.</b>							

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE

Index	(C1)				
	CH 1-3 600-900#	SE 1-3 600-900#			
Values =>	203.92	194.03			
Change =>	0.63	-0.15			
Index Reflects the Equivalent of 110,841 head of cattle.					
Carcass Equivalent Values:					
SUPPLY (live):	191.12	180.01			
DEMAND (box) :	216.72	208.05			
Current Spread	-25.61	-28.05			
Grading % Brkdown:	86.61%	13.39%			
Weekly Equivalent Values for Outlying Beef Carcass Types					
	Carcass Weights				
Qty/Yld (1)	400-500#	500-600#	600-900#	900-1000#	1000#/up
Prime 1-3	13.87	187.08	200.15	217.79	213.29
Certified	5.28	178.49	191.56	209.20	204.70
Choice 1	3.86	177.07	190.14	207.78	203.28
Select 1	-6.64	166.57	179.64	197.28	192.78
Stndrd 1-3	-29.03	144.18	157.25	174.89	170.39
Prime 4	1.16	174.37	187.44	205.08	200.58
Choice 4	-11.21	162.00	175.07	192.71	188.21

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

The estimated hide and offal value from a typical slaughter steer for the week averaged 9.14 per cwt down -0.04 from last week and down -0.62 from last year.

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	104.04 loads	4,161,557 pounds
National	180.25 loads	7,209,915 pounds
East Coast	17.31 loads	692,550 pounds
West Coast	29.77 loads	1,190,686 pounds

**FOB Plant - Central**

BPN#		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	8	224,877	218.09	228.50
	Frozen 92-94%				
U6	Fresh 90%	46	1,675,182	217.00	220.00
	Frozen 90%	5	338,160	220.00	226.00
U24	Fresh 85%	45	1,542,909	194.00	205.00
	Frozen 85%				
	Fresh 81%	6	252,000	185.00	185.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	4	128,429	107.83	113.00
	Frozen 65%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - National**

		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	12	387,759	218.09	229.00
	Frozen 92-94%				
	Fresh 90%	70	2,229,334	217.00	222.00
	Frozen 90%	5	338,160	220.00	226.00
	Fresh 85%	77	2,478,020	194.00	205.00
	Frozen 85%				
	Fresh 81%	6	252,000	185.00	185.00
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	14	359,520	106.00	120.00
	Frozen 65%				
	Fresh 50%	50	1,165,122	84.25	94.54
	Frozen 50%				
	Bull Product				
	Fresh 94-96%				
	Frozen 94-96%				

**FOB Plant - East Coast**

		# of Trades	Total Pounds	Price Range	Weighted Average
	<b>Chemical Lean</b>				
	Fresh 92-94%	4	162,882	227.50	229.00
	Frozen 92-94%				
	Fresh 90%	13	357,661	217.00	222.00
	Frozen 90%				
	Fresh 85%	6	159,092	194.00	202.00
	Frozen 85%				
	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
	<b>Chemical Lean</b>				
	Fresh 92-94%				
	Frozen 92-94%				
	Fresh 90%	11	196,491	218.00	221.00
	Frozen 90%				
	Fresh 85%	26	776,019	194.00	199.14
	Frozen 85%				
	Fresh 81%				
	Frozen 81%				
	Fresh 75%				
	Frozen 75%				
	Fresh 73%				
	Frozen 73%				
	Fresh 65%	9	218,176	110.96	120.00
	Frozen 65%				
	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 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:	\$169.33		
Change from prior day:	\$0.47		
Item	Price	Value	Change
90% lean	218.32	121.91	0.26
100% lean inside round	271.23	6.29	0.06
100% lean, flats and eyes	239.48	5.56	(0.06)
100% lean, S.P.B.	230.76	11.54	0.01
Chuck Tender	237.98	2.38	(0.01)
Knuckle	233.20	5.90	0.05
Tenderloin 4-7 lbs.	454.21	2.41	(0.02)
Tenderloin 2-3 lbs.	494.61	3.66	0.08
Ribeye Roll 3-4 lbs.	248.16	2.61	0.09
Ribeye Roll 4-6 lbs.	277.83	2.06	
Ribeye Roll 6-8 lbs.	288.80	2.11	0.03
Ribeye Roll 8up lbs.	314.10	1.32	
Flank Steak	18.60	0.09	
Kidney, Edible	16.92	0.39	0.01
Fat, inedible	4.59	1.10	(0.03)
Bone			

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	20.77 loads	830,665 pounds
Cutter/Canner Cuts	2.75 loads	110,077 pounds
Boner/Breaker/Cutter/Canner	24.31 loads	972,483 pounds
100% Lean Items	23.73 loads	949,349 pounds
Frozen Cuts	5.31 loads	212,483 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
<b>BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.	9	17,658	278.51	(7.20)
112	Rib, ribeye roll, 8-10 lbs.	32	69,482	301.08	(1.66)
112	Rib, ribeye roll, 10-up lbs.	93	100,115	315.23	(7.21)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	20	25,219	360.16	16.53
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
	Chuck, boneless 85%				
120	Chuck, brisket	18	60,695	222.23	(7.72)
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	14	49,734	231.03	(8.36)
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.	26	226,993	292.71	(2.02)
169A	Round, top inside c-off, 14-up lbs.				
171B	Round, outside round	5	6,637	247.55	23.34
171C	Round, eye of round	36	53,169	249.22	0.34
	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.	13	44,468	278.88	(12.25)
182	Loin, sirloin butt				
184	Loin, top sirloin butt	14	21,367	236.68	(7.75)
185A	Loin, bottom sirloin butt flap, bnls.	39	123,183	300.34	7.86
191A	Loin, butt tender, peeled				
<b>CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.	57	104,507	277.83	(0.86)
112	Rib, ribeye roll, 8-up lbs.				
<b>100% LEAN</b>					
	Inside round - Combo	14	207,152	270.31	4.82
	Inside round - Boxed	32	50,577	275.02	0.22
	Outside round				
	Eye of round	21	63,867	253.86	(5.89)
	Flats and eyes - Combo	11	159,937	234.11	(2.82)
	Flats and eyes - Boxed				
	Striploin	69	282,004	337.95	13.02
	S.P.B. - Combo	11	158,844	230.76	0.10
	S.P.B. - Boxed				
<b>BONER/BREAKER &amp; CANNER/CUTTER</b>					
116B	Chuck, chuck tender	26	85,883	237.98	(0.75)
167A	Round, knuckle, peeled	39	210,261	233.20	2.03
190	Loin, tenderloin, 2-3 lbs.	12	51,000	454.21	(4.29)
190	Loin, tenderloin, 3-4 lbs.	54	186,839	494.61	11.42
190	Loin, tenderloin, 4-5 lbs.	125	174,053	523.59	(14.39)
190	Loin, tenderloin, 5-up lbs.	53	81,914	532.26	0.11
193	Flank, flank steak	87	93,262	331.06	6.05
	Flank, rough	61	89,271	255.27	20.79
<b>FROZEN BONER/BREAKER</b>					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	7	13,933	278.31	1.61
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.	3	10,080	318.00	9.62
<b>FROZEN CUTTER/CANNER</b>					
112	Rib, ribeye roll, 4-6 lbs.				
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-up lbs.				
<b>FROZEN BONER/BREAKER &amp; CUTTER/CANNER</b>					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.				
190	Loin, tenderloin, 4-5 lbs.	11	100,598	504.08	43.59
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	6	65,007	289.76	34.59

NATIONAL WEEKLY PORK REPORT FOB Plant - Negotiated Sales

USDA ESTIMATED PORK CARCASS CUTOUT

Based on negotiated prices and volume of pork cuts delivered within 0-14 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

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

Weekly Average Loads	Weekly Estimated Primal Cutout						
	Carcass	Loin	Butt	Pic	Rib	Ham	Belly
4/12/2019	84.10	74.92	91.48	53.72	136.90	63.61	155.28
Change:	2.46	1.42	4.58	2.68	6.60	-1.20	7.72

Total Load Count (Cuts, Trimmings, Processed): 1382.44

Negotiated Weekly Pork Cuts - Negotiated Sales FOB Plant

Current Volume - (one load equals 40,000)

Loin	416.03 loads	16,641,356 pounds
Butt	244.13 loads	9,765,207 pounds
Picnic	107.66 loads	4,306,576 pounds
Rib	139.48 loads	5,579,343 pounds
Ham	192.40 loads	7,695,986 pounds
Belly	61.00 loads	2,439,815 pounds
Trimmings	105.01 loads	4,200,365 pounds
Variety	62.32 loads	2,492,750 pounds
Added Ingrid	56.49 loads	2,259,540 pounds

BPN#	LOIN	Kilopounds	Price Range	Wtd Avg	
U40	1/4 Trimmed Loin VAC	2,181	75.95	139.00	84.48
	1/4 Trimmed Loin VAC, FZN				
	1/4 Trimmed Loin Paper				
	1/4 Trimmed Loin Paper, FZN				
	1/4 Trimmed Loin Combo	1,096	66.50	102.00	73.82
	1/8 Trimmed Loin VAC	1,793	79.05	112.50	92.16
	1/8 Trimmed Loin VAC, FZN	6	61.00	78.00	64.04
	1/8 Trimmed Loin Paper	94	84.50	122.25	100.03
	1/8 Trimmed Loin Paper, FZN	5	91.00	103.50	97.95
	1/8 Trimmed Loin Combo	252	80.50	92.00	82.27
	Bone-in CC, Tender-in Loin VAC	585	120.21	167.00	127.76
	Bone-in CC, Tender-in Loin VAC, FZN	142	71.00	115.00	107.96
	Bone-in CC, Tender-in Loin Combo				
	B-In CC, Tender-in, FLON Loin	779	110.00	157.25	122.01
	B-In CC, Tender-in, FLON Loin, FZN	25	97.95	108.00	106.50
	Bnls CC Strap-on	2,156	106.01	151.00	122.63
	Bnls CC Strap-on, FZN	14	96.92	125.00	112.37
U55	Bnls CC Strap-off	1,832	120.00	167.00	138.31
	Bnls CC Strap-off, FZN	57	114.00	175.61	163.37
	Bnls CC Strap-on, 1/2 cut	92	120.00	140.00	130.86
	Bnls CC Strap-on, 1/2 cut, FZN				
	Bnls CC Strap-off, 1/2 cut	276	143.00	150.00	144.60
	Bnls CC Strap-off, 1/2 cut, FZN				
U60	Whole Bnls Strap-on				
	Boneless Sirloin	893	92.00	137.00	116.24
	Boneless Sirloin, FZN	40	109.70	115.00	111.83
	Boneless Sirloin, Combo	52	109.00	117.70	113.32
	Bone-in Sirloin	1,449	58.03	90.26	65.56
	Bone-in Sirloin, FZN	20	58.00	80.00	61.90
	Blade Ends	168	47.50	95.96	69.63
	Blade Ends, FZN				
U41	Tenderloin	724	164.19	226.50	177.58
	Tenderloin, FZN	21	124.50	185.00	159.45
	Tenderloin, 1 pc vac	55	179.75	227.42	180.65
	Tenderloin, 1 pc vac, FZN				
	Butt Tender				
	Butt Tender, FZN				
U64	Backribs 2.0#/up	1,045	214.00	259.50	241.09
	Backribs 2.0#/up, FZN	94	204.40	250.00	221.47
	Backribs 2.0#/up 1 Pc Vac	371	220.00	292.99	247.17
	Backribs 2.0#/up 1 Pc Vac, FZN	209	191.00	272.51	228.40
	Riblets				
	Riblets, FZN	65	60.00	124.04	77.12
	<b>BUTT</b>				
U42	1/4 Trim Butt VAC	3,374	85.00	121.26	103.54
	1/4 Trim Butt VAC, FZN	237	71.00	116.78	103.83
	1/4 Trim Butt Paper	146	106.50	130.50	116.53
	1/4 Trim Butt Paper, FZN				
	1/4 Trim Butt Combo	291	75.00	112.50	100.28
	1/4 Trim Butt 1 Pc VAC	103	93.00	122.26	107.98
	1/4 Trim Butt 1 Pc VAC, FZN	6	71.00	109.00	78.76
	1/8 Trim Butt Vac	183	92.34	132.25	110.37
	1/8 Trim Butt Vac, FZN				
	1/8 Trim Butt Paper	36	101.50	135.25	119.61
	1/8 Trim Butt Paper, FZN				
	1/8 Trim Butt Combo				
	1/8 Trim Butt 1 Pc VAC	404	96.00	115.60	103.30
	1/8 Trim Butt 1 Pc VAC, FZN				
	1/4 Trim Steak Ready Butt Vac	87	97.00	123.77	111.83
	1/4 Trim Steak Ready Butt Vac, FZN				
	1/4 Trim Steak Ready Butt 1 Pc Vac	274	113.00	122.00	116.69
	1/4 Trim Steak Ready Butt 1 Pc Vac, F				
	1/8 Trim Steak Ready Butt Vac	149	105.21	127.91	112.39
	1/8 Trim Steak Ready Butt Vac, FZN	6	103.00	114.25	111.69
	1/8 Trim Steak Ready Butt 1 Pc Vac	963	103.00	136.05	119.79
	1/8 Trim Steak Ready Butt 1 Pc Vac, F	4	71.00	84.95	75.29
	1/4 Trim Bnls Butt VAC	3,017	97.16	140.00	119.39
	1/4 Trim Bnls Butt VAC, FZN	93	117.00	152.03	130.97
	1/4 Trim Bnls Butt Poly	29	116.50	154.25	132.33
	1/4 Trim Bnls Butt Poly, FZN	40	116.03	138.44	123.60
	1/4 Trim Bnls Butt Combo	190	102.00	125.00	120.67
	1/4 Trim Bnls Butt 1 Pc VAC	71	121.54	179.00	129.85
	1/4 Trim Bnls Butt 1 Pc VAC, FZN				
	Bnls CT Butt 1 Pc VAC	28	177.00	210.00	195.10
	Bnls CT Butt 1 Pc VAC, FZN	2	160.00	186.50	175.04
	<b>PICNIC</b>				
U50	RS Smoker Trim Picnic Combo	19	56.50	76.09	64.75
	SS Smoker Trim Picnic VAC	1,392	55.00	92.26	62.18
	SS Smoker Trim Picnic VAC, FZN				
	SS Smoker Trim Picnic Paper/Poly	106	64.50	92.50	79.01
	SS Smoker Trim Picnic Paper/Poly, FZN				
	SS Smoker Trim Picnic Combo	93	48.00	68.50	57.90
	SS Smoker Trim Picnic 1 Pc Vac	273	49.92	96.00	75.00
	SS Smoker Trim Picnic 1 Pc Vac, FZN				
	Picnic Cushion Meat Vac	1,956	92.00	132.34	107.93
	Picnic Cushion Meat Vac, FZN	113	71.00	123.16	98.20
	Picnic Cushion Meat Poly	58	97.48	121.13	108.74
	Picnic Cushion Meat Poly, FZN	49	88.44	173.99	115.38
	Picnic Cushion Meat Combo	241	88.50	122.15	106.60

BPN#	SPARERIB				
U44	Trmd Sparerib - LGT	883	126.00	180.00	151.82
	Trmd Sparerib - LGT, FZN	177	124.87	163.25	144.46
	Trmd Sparerib - LGT, Poly	30	151.25	161.50	156.65
	Trmd Sparerib - LGT, Poly, FZN	57	128.17	162.50	134.25
	Trmd Sparerib - LGT Combo	136	116.50	151.25	138.17
	Trmd Sparerib - LGT, 1 PC VAC	57	154.00	162.64	157.15
	Trmd Sparerib - LGT, 1 PC VAC, FZN	115	139.65	184.26	158.34
U45	Trmd Sparerib - MED	1,337	130.00	170.00	146.20
	Trmd Sparerib - MED, FZN	42	131.05	150.00	137.99
	Trmd Sparerib - MED, Poly	70	148.50	174.50	161.44
	Trmd Sparerib - MED, Poly, FZN				
	Trmd Sparerib - Med Combo	26	139.00	141.00	139.46
	Trmd Sparerib - MED, 1 PC VAC	29	147.00	177.50	157.19
	Trmd Sparerib - MED, 1 PC VAC, FZN	452	126.25	164.36	138.19
U67	St Louis Spareribs, VAC	627	179.50	281.75	207.85
	St Louis Spareribs, VAC, FZN	339	142.65	250.00	195.52
	St Louis Spareribs, POLY	3	205.50	210.50	207.01
	St Louis Spareribs, POLY, FZN	713	130.00	278.67	213.92
	St Louis Spareribs, Combo				
	BBQ Style Spareribs, VAC	468	156.00	196.50	171.70
	BBQ Style Spareribs, VAC, FZN				
	BBQ Style Spareribs, Poly				
	BBQ Style Spareribs, Poly, FZN				
	BBQ Style Spareribs, Combo				
<b>HAM</b>					
	17/dn Ham Combo	7	86.34	91.00	88.29
U46	17-20# Trmd Selected Ham	37	62.75	69.50	63.89
	20-23# Trmd Selected Ham	916	62.75	80.50	65.52
U62	23-27# Trmd Selected Ham	3,420	58.56	78.50	62.03
	17-20 Ham Boxed	12	84.44	149.50	106.28
	17-20 Ham Boxed, FZN				
	20-23 Ham Boxed	89	79.00	106.50	97.05
	20-23 Ham Boxed, FZN				
	23-27 Ham Boxed	164	65.35	107.21	90.40
	23-27 Ham Boxed, FZN	14	62.00	70.00	64.36
	27 & up Bone In Hams Combo				
	17-20 Boxed Vac Pack	31	88.25	115.00	99.54
	17-20 Boxed Vac Pack, FZN				
	20-23 Hams Sknd/Defatted Boxed	7	88.50	112.50	99.18
	20-23 Hams Sknd/Defatted Boxed, FZN				
	Collared Ham Combo	6	88.36	112.00	96.24
	Collared Ham Boxed	4	100.28	112.74	107.03
	Collared Ham Boxed, FZN				
	3 Muscle Ham to Blue	94	116.17	159.50	127.08
	4 Muscle Ham to Blue	37	106.09	153.50	120.09
	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	86	103.70	115.98	111.42
	Rollout Ham Bnls Boxed	89	115.00	149.00	121.88
	Roll Out Hams Rolled & Tied				
	Roll Out Ham Rolled Tied Boxed	8	147.50	202.47	174.25
	2pc	8	130.00	156.00	136.38
	2PC Boxed				
	2PC Boxed, FZN				
	Insides	587	103.43	145.70	118.06
	Outsides	590	103.43	136.00	116.57
	Knuckles	900	103.43	130.00	112.41
	Lite Butt	43	103.43	125.40	116.14
	Insides (RED) Combo	162	117.00	133.07	121.84
	Outsides (RED) Combo	68	121.00	125.82	122.42
	Knuckles (RED) Combo	13	121.00	124.18	122.75
	Lite Butt (RED) Combo				
	Inner Shank	56	91.65	124.00	103.04
	Outer Shank	134	90.00	118.27	104.15
	Insides Boxed	8	133.50	160.00	147.21
	Outsides Boxed				
	Knuckles Boxed				
	Lite Butt Boxed				
	Inner Shank Boxed				
	Outer Shank Boxed	4	150.40	174.83	159.52
	Shanks Bone In				
	Shanks Bone In Boxed	9	90.00	171.50	132.54
	Shanks Bone In Boxed, FZN	3	90.00	103.50	99.99
<b>BELLY</b>					
	Derind Belly 7-9#				
	Derind Belly 9-13#	379	178.69	235.00	196.71
	Derind Belly 13-17#	959	178.69	203.00	186.68
	Derind Belly 17-19#	220	173.02	182.12	179.46
	Derind Belly 7-9# Boxed				
	Derind Belly 7-9# Boxed, FZN				
	Derind Belly 9-13# Boxed	135	191.37	305.15	245.84
	Derind Belly 9-13# Boxed, FZN	12	109.95	180.00	170.55
	Derind Belly 13-17# Boxed	3	222.25	231.25	228.61
	Derind Belly 13-17# Boxed, FZN				
	Derind Belly 17-19# Boxed				
	Derind Belly 17-19# Boxed, FZN				
	Skin-on Belly 8-10#				
	Skin-on Belly 10-12#				
U48	Skin-on Belly 12-14#	17	156.00	162.00	159.43
U49	Skin-on Belly 14-16#	16	156.30	170.00	164.87
	Skin-on Belly 16-18#	24	160.69	185.50	167.33
	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	433	192.50	272.50	222.18
	Skin-on Belly 10-12# Boxed, FZN	104	194.50	225.00	212.09
	Skin-on Belly 12-14# Boxed	61	181.03	258.48	202.92
	Skin-on Belly 12-14# Boxed, FZN				
	Skin On Belly 14-16# Boxed	36	179.66	224.71	189.11
	Skin On Belly 14-16# Boxed, FZN	24	156.44	184.11	175.09
	Skin On Belly 16-18# Boxed				
	Skin On Belly 16-18# Boxed, FZN				
<b>JOWL</b>					
	Skinned Combo	36	45.00	69.78	58.50
	Skinned Boxed	28	56.00	93.32	72.47
	Skinned Boxed, FZN	220	41.00	84.00	62.19
	Skin On Combo	63	35.75	55.00	48.69
	Skin-On Boxed				
	Skin-On Boxed, FZN				

BPN#	TRIM				
	42% Trim Combo	684	40.00	68.14	46.19
	65% Trim Combo				
U57	72% Trim Combo	975	79.00	119.14	91.01
	85% Trim Combo				
	42% Trim Boxed	32	50.00	90.25	58.74
	42% Trim Boxed, FZN	210	29.00	73.50	53.67
	65% Trim Boxed				
	72% Trim Boxed	110	50.00	145.50	103.59
	72% Trim Boxed, FZN	37	85.00	113.25	93.35
	85% Trim Boxed				
	Picnic Meat Combo Cushion Out	985	77.00	112.00	91.59
	Picnic Meat Boxed Cushion Out	272	88.75	126.32	102.53
	Picnic Meat Boxed Cushion Out, FZN	49	61.00	119.12	102.32
	Picnic Meat Combo Cushion In	34	105.00	139.50	109.78
	Picnic Meat Boxed Cushion In	18	89.50	145.75	106.21
	Picnic Meat Boxed Cushion In, FZN	7	71.00	93.50	80.88
	Trim w/Trace Combo	411	28.00	37.53	33.39
	Trim w/Trace Boxed				
	Trim w/Trace Boxed, FZN				
	Blade Meat Combo	27	84.00	110.00	97.68
	Blade Meat Boxed	68	92.00	142.94	114.04
	Blade Meat Boxed, FZN	15	71.00	127.36	111.29
	72% Ham Trim Combo	83	79.00	101.27	93.78
	72% Ham Trim Boxed				
	90% Ham Trim Combo	172	99.00	136.00	118.87
	<b>VARIETY</b>				
	Untrimmed Neckbones Gas	41	53.25	82.91	64.49
	Untrimmed Neckbones Gas, FZN				
	Trimmed Neckbones Gas	375	35.00	63.33	43.45
	Trimmed Neckbones Gas, FZN				
	Trimmed Neckbones Poly	308	30.00	72.50	45.98
	Trimmed Neckbones Poly, FZN	98	21.00	55.15	38.57
U51	Untrimmed Neckbones Poly	87	37.00	91.26	66.60
	Untrimmed Neckbones Poly, FZN	194	17.50	130.00	34.07
	Trimmed Neckbones Combo	26	35.07	44.50	39.45
	Untrimmed Neckbones Combo	81	23.50	40.00	29.43
	Breast Bones Poly				
	Breast Bones Poly, FZN	126	49.53	88.00	62.08
	Brisket Bones, Full Cut, 10#				
	Brisket Bones, Full Cut, 10#, FZN	18	81.25	84.25	82.71
	Brisket Bones, Full Cut, 30#	24	86.00	93.00	92.46
	Brisket Bones, Full Cut, 30#, FZN	258	27.00	106.46	85.69
	Brisket Bones, Full Cut, Combo	20	81.00	91.00	83.00
	Tails, Poly				
	Tails, Poly, FZN	146	49.00	86.00	63.38
	Tails, Gas	6	75.24	77.03	76.80
	Tails, Gas, FZN				
	Tails, Combo	25	58.00	73.07	65.48
U54	Front Feet, Poly	52	69.26	139.50	84.78
	Front Feet, Poly, FZN	97	33.00	97.52	62.10
	Front Feet, Combo				
	Front Feet, Gas	3	62.00	83.69	76.18
	Front Feet, Gas, FZN				
	Hind Feet, Poly	11	65.00	81.50	78.17
	Hind Feet, Poly, FZN	350	16.33	85.46	36.48
	Hind Feet, Combo				
U53	Hocks, Picnic, Poly	6	80.00	86.00	81.86
	Hocks, Picnic, Poly, FZN	36	41.00	80.00	59.36
	Hocks, Picnic, Gas				
	Hocks, Picnic, Gas, FZN				
	Hocks, Picnic, Combo	21	46.75	78.00	55.39
	Front Feet, Split, Gas	6	64.75	114.00	79.49
	Front Feet, Split, Gas, FZN				
	Front Feet, Split, Poly				
	Front Feet, Split, Poly, FZN	49	61.86	108.94	81.18
	<b>AI (Added Ingreds)</b>				
	AI 1/4 Trimmed Loin VAC				
	AI 1/4 Trimmed Loin VAC, FZN				
	AI 1/8 Trimmed Loin VAC	220	76.22	101.50	93.59
	AI 1/8 Trimmed Loin VAC, FZN				
	AI Bone-in CC, Tender-in Loin, VAC	30	131.00	134.36	133.25
	AI Bone-in CC, Tender-in Loin, VAC, F				
	AI Bnls CC Strap On	164	114.75	163.00	128.37
	AI Bnls CC Strap On, FZN				
	AI Bnls CC Strap Off	541	122.50	163.00	131.61
	AI Bnls CC Strap Off, FZN				
	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	23	124.50	141.56	134.27
	AI Bnls CC Strap-off, 1/2 cut, FZN				
	AI Boneless Sirloin	234	99.75	135.00	108.98
	AI Boneless Sirloin, FZN				
	AI Bone-in Sirloin	176	61.00	69.44	62.02
	AI Bone-in Sirloin, FZN				
	AI Blade Ends				
	AI Blade Ends, FZN				
	AI Tenderloin	22	168.40	218.00	194.32
	AI Tenderloin, FZN				
	AI Tenderloin, 1 pc vac	24	177.50	219.00	201.68
	AI Tenderloin, 1 pc vac, FZN	6	243.18	267.63	251.75
	AI Backribs 2.0#/up				
	AI Backribs 2.0#/up, FZN				
	AI Backribs 2.0#/up 1 Pc Vac	5	225.75	269.00	255.78
	AI Backribs 2.0#/up 1 Pc Vac, FZN	14	245.00	280.00	274.08
	AI SS Smoker Trim Picnic VAC	430	58.75	74.00	60.16
	AI SS Smoker Trim Picnic VAC, FZN				
	AI SS Smoker Trim Picnic 1 Pc Vac	68	63.75	75.36	66.47
	AI SS Smoker Trim Picnic 1 Pc Vac, FZ				
	AI Picnic Cushion Meat Vac	66	98.75	158.00	109.02
	AI Picnic Cushion Meat Vac, FZN				
	AI 1/4 Trim Butt VAC	35	100.25	115.00	101.44
	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	62	102.50	127.36	106.98
	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 Trmd Sparerib - LGT	13	140.75	166.00	146.19
	AI Trmd Sparerib - LGT, FZN				
	AI Trmd Sparerib - LGT, 1 PC VAC				
	AI Trmd Sparerib - LGT, 1 PC VAC, FZN				
	AI Trmd Sparerib - MED	68	138.75	155.00	145.41
	AI Trmd Sparerib - MED, FZN				
	AI Trmd Sparerib - MED, 1 PC VAC				
	AI Trmd Sparerib - MED, 1 PC VAC, FZN	42	149.00	152.50	152.29

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 3.60 per cwt live, up 0.03 when compared to the previous week's value.

Dressed equivalent basis (74% dress): 4.86

(1) Typical slaughter hog weighs 270 pounds.

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

BPN# C#	PORK VARIETY MEATS - Frozen	Weekly Averages			Simple
		Lds	Wtd	Chng	
U59	CHEEK MEAT trimmed	1.0	115.00	20.00	110.00
U52	CHITTERLINGS, 10 lb. pail				
	EARS, Pet Treat, 3-4/lb				
	EARS, edible, export				
	HEARTS, slashed, domestic	1.0	54.00	2.00	52.80
	single slashed, export				
	multi slashed, export				
U53 C29	whole, export				
C28	KIDNEYS, small box, export				
	LIVERS, large box, domestic				
	SALIVARY GLANDS,				
	SNOUTS, partial lean	1.0	39.00		39.00
	partial lean w/mask				
	STOMACHS, scalded, small box				100.00
	scalded, small box, export				
	TONGUES,				
	green, bnls, small box				
	green, bnls, tip-on exp				
	scalded & scraped				55.00
	UTERI				
----- PORK SKINS FRESH IN COMBO - MPR FOB PLANT POINT -----					
QUARTERLY CONTRACTS: January 28, 2019					
	Skins - Domestic		Avg Price		
	Loin Skins, combo		27.51		
	Butt Skins, thick, combo		18.50		
	Butt Skins, thin, combo		23.00		
	Picnic Skins, combo		12.22		
	Ham Skins, combo		19.30		
	Belly Skins, combo		25.53		
	Jowl Skins, combo		11.52		
	Mixed Skins, combo		36.10		

TALLOW & PROTEIN  
FOB CENTRAL US UNLESS OTHERWISE STATED

Items	Lds	Weekly Averages		Simple
		Wtd	Chng	
INEDBL, TALW/GRSE FOB CENTRAL				
Choice white grse (truck)	23.0	20.95	0.22	21.00
Yellow grease (truck)	5.0	19.75		19.75
Yellow grease ECB				
EDBLE LARD, FOB PLANT (truck)				
Loose lard, PS and/or CP				
INEDBL, TALW/GRSE CAF CHICAGO				
Packer bleachable <.15%	16.0	27.63		27.60
Renderer bleachable <.15%	5.0	28.50	0.50	28.40
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	4.0	32.00	1.00	32.00
Loose lard, PS and/or CP				
EDBLE TALLOW, CAF GULF				
Edible tallow				

PROTEIN FEED SUPPLEMENTS

MEAT & BONEMEAL, 50% pro/ton				
Ruminant Central, Domestic	9.0	240.00	-5.00	242.00
Ruminant Panhandle, Domestic	7.0	193.57	-5.00	193.50
PORK Meat/Bnmeal, 50% pro/ton				
Central	3.0	180.00		180.00
ECB				
DRT (lo)/unit pro				
DRT (lo)/unit pro, pnhdl				
DRT (hi)/unit pro				
BLOOD MEAL, 85% pro/ton				
Central				
Panhandle	2.0	800.00		800.00
CAF California				
PORK BLOOD MEAL, 85% pro/ton				
Central				
ECB				

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR

Fri, Apr 12, 2019

This report includes Volume, Weighted Average Carcass Weight, & Base Cost  
Base Cost (Packer Buying Programs)

Date	Head Count	Avg. Carc Weight	Backfat (1:1.00-1.09 Percent Le:49-50%	0.80-0.99	0.65-0.79
				51-52%	53-54%
4/12/2019	110,577	216.19	75.05	76.95	78.78
4/11/2019	72,341	213.92	74.95	76.86	78.73
4/10/2019	73,769	213.99	74.88	76.80	78.66
4/9/2019	92,146	211.44	74.81	76.65	78.42
4/8/2019	79,914	211.26	74.73	76.56	78.31
4/5/2019	110,593	214.89	74.09	75.97	77.76

WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For Week Ended:

4/5/2019	444,799	213.23	73.61	75.47	77.25
3/15/2019	463,367	213.11	50.39	52.23	53.97
4/13/2018	439,560	215.09	48.52	50.38	52.18

MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST

For: March 2019

2,046,629	213.54	55.55	57.38	59.12
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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	Weekly Weighted Averages Per Piece	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	2.0	23.00	
Branded Heifer, Southwest			
Branded Cow, Southwest	6.0	8.00	
Branded Cow, River	6.0	9.00	
Native Cow			
Dairy Cow	6.0	17.00	
Dairy Cow, Southwest	6.0	15.50	
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Heavy Texas Steer	12.0	25.00	-1.00
heavy weights			
Heavy Texas Steer and Heifer			
Branded Steer			
heavy weights			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT

For Week Ending: 4/5/2019

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	9.75%	17.87%	4.64%	10.00%	9.53%
Choice	72.25%	69.45%	68.92%	73.52%	71.49%
Select	14.52%	8.76%	24.00%	12.79%	15.63%
Other	3.48%	3.92%	2.44%	3.70%	3.35%
-----					
	Nebraska	Kansas	Texas		
Prime	12.02%	6.32%	4.64%		
Choice	72.13%	75.41%	68.92%		
Select	10.19%	15.75%	24.00%		
Other	5.65%	2.52%	2.44%		

National USDA Certified Beef Program Information

Percentage of the Choice Grade USDA Certified in the Upper 2/3rd: 35.32%

Percentage of cattle offered under Schedule GLA identified: 64.45%

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		Change	WEST COAST		Change
	Wkly Avg	0-15 Days		Wkly Avg	0-15 Days	
<b>BULL MEAT:</b>						
95%		249.50	7.00	250.00		8.50
<b>COW MEAT:</b>						
95%		248.00	5.50	245.50		4.00
90%		230.75	3.75	230.00		3.00
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		Change	WEST COAST		Change
	Wkly Avg	16-45 Days		Wkly Avg	16-45 Days	
<b>BULL MEAT:</b>						
95%		250.00	6.50	249.50		6.50
<b>COW MEAT:</b>						
95%		248.25	4.75	246.50		3.50
90%		231.25	3.75	230.00		3.00
CFM Fores 85%						
Shank Meat 85-90%						
Chuck Meat 85%						
Beef Trim 85%						
Beef Trim 80%						
Beef Trim 75%						

URUGUAY - FOB AND TIS

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

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For the Week of: 4/15/2019

Value Adjustments

Quality:	Price Range	Simple Avg	Change
Prime	9.00	26.00	12.37
Choice			
Select	(12.00)	(8.00)	(10.67)
Standard	(65.00)	(10.00)	(30.53)
CAB	2.00	6.00	3.78
All Natural	25.00	50.00	31.60
NHTC	16.00	23.00	20.13
Dairy - Type	(14.00)		(2.67)
Bullock/Stag	(55.00)	(15.00)	(34.55)
Hardbone	(65.00)	(20.00)	(35.64)
Dark Cutter	(55.00)	(20.00)	(35.00)
Over 30 Months	(40.00)		(17.08)

\*Cutability Yield Grade, Fat/Inches

1.0-2.0 < .10"	8.00	3.86
2.0-2.5 < .20"	5.00	2.00
2.5-3.0 < .40"	5.00	1.64
3.0-3.5 < .60"		
3.5-4.0 < .80"		
4.0-5.0 < 1.2"	(15.00)	(5.00)
5.0/up > 1.2"	(25.00)	(10.00)

Weight:

400-500 lbs	(40.00)	(30.71)
500-550 lbs	(40.00)	(23.80)
550-600 lbs	(35.00)	(11.47)
600-900 lbs	(35.00)	
900-1000 lbs	(15.00)	(1.00)
1000-1050 lbs	(20.00)	(8.00)
over 1050 lbs	(35.00)	(5.00)

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.

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

BPN#	Item	Weight	Wkly 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	43756.00 lbs	147.50	
	Foreshank	43529.00 lbs	437.50	
	Osso Bucco, foreshank	43504.00 lbs	785.00	
	Shoulder, full	65-85 lbs	375.00	
	Chuck, square cut	39-68 lbs	247.50	
	Chuck rolls, skinned	43595.00 lbs	642.50	
	Chuck, Shoulder Clod	43564.00 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	43594.00 lbs	1350.00	
	Hotel Racks, Chop Ready, 6 rib	43563.00 lbs	1425.00	
	Rack, Ribeye	43533.00 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	602.50	
	Strip Loins, bnls, 0x0	5-up lbs	1280.00	
	Loin, Short Tenderloin	1-up lbs	1180.00	
U77	Legs, double	68-117 lbs	542.50	
	Legs, single	34-59 lbs	542.50	
	Legs, slices, retail		862.50	
	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	43753.00 lbs	1412.50	
	Hindshank	43593.00 lbs	600.00	
	Osso Buco, Hindshank	43504.00 lbs	850.00	
	Stew Meat, regular		512.50	
U78	Bnls Veal Trimmings 75-80% Lean		212.50	
	Bnls Veal Trimmings 80-90% Lean		260.00	
	Hvy Nature Green Hides(per piece)		46.50	

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

BEEF VARIETY MEATS - FROZEN	Weekly Averages			
	Lds	Wtd	Chng	Simple
CHEEK MEAT, trmd, 70-75% lean				
export				
FEET, nails off, skin on				
HEAD MEAT, 60-70% lean				
export				
HEARTS, regular, bone out				77.00
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				
TRIPE, scalded, edible	3.0	117.50	-2.50	118.30
scalded, edible, export				
scalded, unbleached, export				
honeycomb, bleached				

WEASAND MEAT,

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	

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

The estimated hide and offal value from a typical slaughter cow for the week was  
7.79 per cwt. down -0.29 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT - FOB PLANT

For Week Ended 4/12/2019

Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight		
			Price Range	Wtd Avg	
CHEEK MEAT, Trimmed		3.3	145.00	160.00	151.45
FEET, unbleached, skin-on, exp					
FEET, bleached, skin-on, exp					
HEARTS, Regular, bone-out		6.1	55.00	77.00	63.87
HEARTS, Regular, bone-out, exp					
HEARTS, Canadian-style, exp					
HEAD MEAT,		2.6		135.00	135.00
KIDNEYS, Export		6.1	17.00	27.00	19.79
LIPS, unscalded		3.2	98.00	105.00	99.69
LIVERS, Regular, bulk-pack					
LIVERS, Regular, bulk-pack export					
LIVERS, Regular, 2/box		6.0		18.00	18.00
LIVERS, Regular, 2/box, export		20.1	17.00	31.00	20.95
MELTS,					
OXTAILS, Regular, small box		1.2	340.00	355.00	347.08
SALIVARY GLANDS					
SWEETBREADS, export					
TONGUES, #1 white Swiss cut, IW		0.8	320.00	327.50	324.69
TONGUES, exp.#1 white Swiss cut, IW					
TONGUES, #1 black Swiss cut, IW		1.7	315.00	327.50	325.29
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		6.0		327.50	327.50
TONGUES, exp.#2 mixed, Swiss cut, IW					
TONGUE Trimmings		1.0		24.00	24.00
TRIPAS					
TRIPE, bleached, scalded, edible		10.0	97.00	117.00	101.00
TRIPE, blchd, scld/w honeycomb					
TRIPE, bleached, scalded, edible exp					
TRIPE, unbleached, scalded, edible		7.3	120.00	132.00	127.95
TRIPE, honeycomb bleached					
TRIPE, honeycomb unbleached					
TRIPE, omasum unbleached		1.6	-285.00	290.00	287.50
WEASAND MEAT					