

LM_XB452

Des Moines, IA

Mon, Aug 12, 2019

USDA Market News

NATIONAL WEEKLY BOXED BEEF CUTS FOR BRANDED PRODUCT - Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 days including sales since last report, Values reflect U.S. dollars per 100 pounds.

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

Upper 2/3 Choice	205.09 Loads	8,203,699 Pounds
Lower 1/3 Choice	48.57 Loads	1,942,857 Pounds
Branded Select	16.46 Loads	658,597 Pounds

Upper 2/3 Choice Items Cuts, Fat Limitations (IM) = Individual Muscle							
IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price	Range	Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	81	138,104	672.81	846.00	727.40
112A	3	Rib, ribeye, bnls, light	69	166,427	770.04	885.50	841.72
112A	3	Rib, ribeye, bnls, heavy	108	158,895	767.82	944.00	837.31
114	1	Chuck, shoulder clod	12	72,050	205.00	215.00	207.26
114A	3	Chuck, shoulder clod, trmd	54	323,315	210.72	244.95	223.54
114D	3	Chuck, clod, top blade	7	3,565	346.30	406.50	378.76
114E	3	Chuck, clod, arm roast					
114F	5	Chuck, clod tender (IM)	39	24,435	372.20	435.00	396.97
116A	3	Chuck, roll, 1x1, neck/off	128	1,261,932	240.00	292.00	263.17
116B	1	Chuck, chuck tender (IM)	53	257,641	214.00	240.50	220.65
120	1	Brisket, deckle-off, bnls	81	445,162	250.30	306.82	272.13
120A	3	Brisket, point/off, bnls	26	29,031	427.00	498.29	461.27
123A	3	Short Plate, short rib	31	81,987	513.83	598.48	553.22
130	4	Chuck, short rib	26	37,827	326.70	390.00	365.21
167A	4	Round, knuckle, peeled	108	769,650	214.50	243.00	224.93
168	1	Round, top inside round	19	69,712	216.73	232.54	223.40
168	3	Round, top inside round	87	854,647	210.00	241.00	219.05
169	5	Round, top inside, denuded	30	60,037	248.00	284.00	263.60
	3	Round, top inside, side off	0	0			
170	1	Round, bottom gooseneck					
171B	3	Round, outside round	120	668,796	195.00	234.25	207.05
171C	3	Round, eye of round (IM)	86	341,155	213.00	237.00	225.20
174	3	Loin, short loin, 0x1	73	265,499	525.41	651.78	579.19
175	3	Loin, strip loin, 1x1	18	94,683	514.00	601.06	543.03
	1	Loin, strip loin bnls. 1x1	5	4,417	576.00	603.00	587.48
180	3	Loin, strip, bnls, 0x1	98	220,319	600.00	745.00	640.33
184	1	Loin, top butt, bnls, heavy	11	20,853	302.00	312.00	305.86
184	3	Loin, top butt, boneless	65	180,459	298.00	397.00	318.73
185A	4	Loin, bottom sirloin, flap	45	141,103	589.65	675.00	621.68
185B	1	Loin, ball-tip, bnls, heavy	35	126,577	280.50	339.00	308.70
185C	1	Loin, sirloin, tri-tip (IM)	26	95,217	303.50	328.85	312.00
185D	4	Loin, tri-tip, pld (IM)	31	70,069	420.50	469.00	435.48
189A	4	Loin, tndrloin, trmd, heavy	96	234,621	940.60	1129.62	989.53
191A	4	Loin, butt tender, trimmed	20	19,997	853.50	980.00	945.00
193	4	Flank, flank steak (IM)	49	100,821	519.00	621.00	538.95
121D	4	Plate, Inside Skirt (IM)	50	375,096	427.00	475.00	440.79
121C	4	Plate, Outside Skirt (IM)	22	44,283	629.00	838.75	689.38
121E	6	Outside Skirt, pld (IM)					
		Cap, Wedge Meat & (IM) Lean	31	183,150	238.00	264.00	245.76
		Pectoral Meat	27	87,194	234.00	287.00	252.94
		Ground Chuck 80%	21	60,161	181.00	223.00	197.21

Ground Round 85%		5	11,918	252.00	260.47	258.25
IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	(IM) = Individual Muscle Weighted Average	
109E	1 Rib, ribeye, lip-on, bn-in	12	12,512	662.00	769.00	681.85
112A	3 Rib, ribeye, bnls, light					
112A	3 Rib, ribeye, bnls, heavy	41	287,842	776.00	877.00	785.89
114A	3 Chuck, shoulder clod, trmd	30	247,494	211.50	230.15	219.86
116A	3 Chuck, roll, lxl, neck/off	22	77,900	231.00	277.00	249.93
116B	1 Chuck, chuck tender (IM)	17	36,899	210.00	244.00	218.36
120	1 Brisket, deckle-off, bnls	16	88,288	260.00	307.00	270.33
120A	3 Brisket, point/off, bnls	5	4,943	452.50	464.00	455.40
167A	4 Round, knuckle, peeled	33	242,383	214.00	233.80	222.62
168	3 Round, top inside round	19	99,470	213.50	234.15	221.95
169	5 Round, top inside, denuded	6	3,931	246.99	274.00	258.54
171B	3 Round, outside round	37	258,051	200.00	227.00	207.37
171C	3 Round, eye of round (IM)	27	91,600	220.50	240.00	228.21
174	3 Loin, short loin, 0x1	21	74,934	531.00	605.29	557.21
180	3 Loin, strip, bnls, 0x1	39	89,569	586.99	674.55	620.78
184	3 Loin, top butt, boneless	24	141,424	292.00	334.84	301.01
185A	4 Loin, bottom sirloin, flap	6	57,057	594.72	635.00	603.29
185B	1 Loin, ball-tip, bnls, heavy	10	52,462	285.00	331.15	297.64
185C	1 Loin, sirloin, tri-tip (IM)	3	2,125	297.50	358.00	332.69
189A	4 Loin, tndrloin, trmd, heavy	25	44,104	930.00	1029.00	965.48
193	4 Flank, flank steak (IM)	13	8,739	533.00	599.84	555.28

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	(IM) = Individual Muscle Weighted Average	
109E	1 Rib, ribeye, lip-on, bn-in	7	23,219	478.00	510.00	486.26
112A	3 Rib, ribeye, bnls, light	0	0			
112A	3 Rib, ribeye, bnls, heavy	11	19,264	530.00	604.00	545.16
114A	3 Chuck, shoulder clod, trmd	9	21,672	215.00	237.50	220.74
116A	3 Chuck, roll, lxl, neck/off	32	77,043	232.00	280.00	252.83
120	1 Brisket, deckle-off, bnls	18	90,754	237.00	280.50	254.59
167A	4 Round, knuckle, peeled	36	68,447	214.00	251.50	227.09
168	3 Round, top inside round	47	137,578	210.30	243.75	225.62
171B	3 Round, outside round	23	88,309	203.36	229.00	212.62
171C	3 Round, eye of round (IM)	24	29,926	220.00	237.50	228.47
174	3 Loin, short loin, 0x1	12	40,190	392.00	428.36	414.73
180	3 Loin, strip, bnls, 0x1	5	13,124	420.00	465.00	434.52
184	3 Loin, top butt, boneless	18	49,071	255.00	306.00	286.83

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.

Source: USDA Livestock, Poultry & Grain Market News Division, Des Moines, IA
515-284-4460 email: desm.lpgmn@ams.usda.gov
24 Hour recorded market information 515-284-4830

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