

LM_XB452

Des Moines, IA

Mon, Dec 18, 2017

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	131.66 Loads	5,266,207 Pounds
Lower 1/3 Choice	42.67 Loads	1,706,744 Pounds
Branded Select	13.89 Loads	555,592 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	85	321,558	597.21	949.00	824.86
112A	3 Rib, ribeye, bnls, light	24	53,505	826.16	1001.75	901.88
112A	3 Rib, ribeye, bnls, heavy	57	56,888	834.84	1045.00	928.94
114	1 Chuck, shoulder clod	5	16,362	197.00	200.75	198.97
114A	3 Chuck, shoulder clod, trmd	58	384,577	197.00	221.00	208.79
114D	3 Chuck, clod, top blade	12	14,187	345.05	434.00	374.24
114E	3 Chuck, clod, arm roast					
114F	5 Chuck, clod tender (IM)	29	26,475	435.00	493.00	452.26
116A	3 Chuck, roll, 1x1, neck/off	62	209,123	266.00	307.75	281.81
116B	1 Chuck, chuck tender (IM)	41	113,341	196.89	224.75	208.53
120	1 Brisket, deckle-off, bnls	57	322,217	218.00	268.00	231.49
120A	3 Brisket, point/off, bnls	18	19,384	389.00	445.00	399.84
123A	3 Short Plate, short rib	31	78,656	460.00	569.50	521.21
130	4 Chuck, short rib	15	25,532	351.00	397.17	361.76
167A	4 Round, knuckle, peeled	63	241,294	213.00	250.50	228.76
168	1 Round, top inside round	17	82,191	201.31	222.62	207.77
168	3 Round, top inside round	64	683,653	200.00	232.79	206.73
169	5 Round, top inside, denuded	31	72,692	234.00	274.25	252.83
	3 Round, top inside, side off					
170	1 Round, bottom gooseneck					
171B	3 Round, outside round	80	544,583	204.01	247.75	221.02
171C	3 Round, eye of round (IM)	74	281,758	218.76	255.50	232.16
174	3 Loin, short loin, 0x1	53	99,227	488.71	616.75	507.57
175	3 Loin, strip loin, 1x1	7	10,523	473.14	522.00	485.03
	1 Loin, strip loin bnls. 1x1					
180	3 Loin, strip, bnls, 0x1	85	187,122	508.26	647.67	553.99
184	1 Loin, top butt, bnls, heavy	7	5,682	307.00	317.00	309.30
184	3 Loin, top butt, boneless	65	148,209	311.00	386.55	333.87
185A	4 Loin, bottom sirloin, flap	41	73,390	490.00	602.25	523.23
185B	1 Loin, ball-tip, bnls, heavy	57	130,822	195.00	240.00	221.29
185C	1 Loin, sirloin, tri-tip (IM)	21	47,572	295.00	388.80	320.08
185D	4 Loin, tri-tip, pld (IM)	35	43,819	387.30	513.50	420.44
189A	4 Loin, tndrloin, trmd, heavy	80	202,742	1025.00	1383.00	1122.05
191A	4 Loin, butt tender, trimmed	14	6,111	983.55	1180.00	1110.41
193	4 Flank, flank steak (IM)	33	73,112	411.30	468.50	425.41
121D	4 Plate, Inside Skirt (IM)	24	76,548	356.81	399.00	374.13
121C	4 Plate, Outside Skirt (IM)	14	26,429	494.00	620.75	545.89
121E	6 Outside Skirt, pld (IM)					
	Cap, Wedge Meat & (IM) Lean	34	171,142	248.00	277.75	254.00
	Pectoral Meat	15	97,231	264.00	295.50	269.09
	Ground Chuck 80%	22	82,631	159.00	207.83	177.97

Ground Round 85%			5	20,615	228.00	261.16	256.00
Lower 1/3 Choice Items, Fat Limitations 1-6			(IM) = Individual Muscle				
IMPS/FL	Sub-Primal		# of Trades	Total Pounds	Price Range		Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	29	123,811	655.00	867.99	766.48
112A	3	Rib, ribeye, bnls, light					
112A	3	Rib, ribeye, bnls, heavy	37	79,646	730.00	960.55	788.19
114A	3	Chuck, shoulder clod, trmd	38	173,953	186.55	220.00	201.36
116A	3	Chuck, roll, lxl, neck/off	50	168,555	256.00	360.00	280.25
116B	1	Chuck, chuck tender (IM)	20	36,397	193.20	230.89	205.76
120	1	Brisket, deckle-off, bnls	31	164,519	225.00	260.58	230.13
120A	3	Brisket, point/off, bnls	5	3,638	394.00	438.20	415.67
167A	4	Round, knuckle, peeled	36	83,000	208.57	244.70	224.51
168	3	Round, top inside round	33	188,027	203.00	227.75	206.04
169	5	Round, top inside, denuded	4	5,252	248.00	273.95	256.38
171B	3	Round, outside round	43	163,302	196.97	240.00	213.98
171C	3	Round, eye of round (IM)	37	100,764	210.23	261.30	229.15
174	3	Loin, short loin, 0x1	24	80,268	462.00	520.00	495.66
180	3	Loin, strip, bnls, 0x1	28	49,067	475.00	563.00	496.43
184	3	Loin, top butt, boneless	19	117,069	300.00	354.04	305.34
185A	4	Loin, bottom sirloin, flap	8	15,099	479.06	529.15	498.09
185B	1	Loin, ball-tip, bnls, heavy	21	23,505	205.00	251.30	217.40
185C	1	Loin, sirloin, tri-tip (IM)	6	39,720	278.65	302.15	281.03
189A	4	Loin, tndrloin, trmd, heavy	24	65,852	1021.00	1257.50	1071.85
193	4	Flank, flank steak (IM)	22	13,671	410.00	475.79	432.47

Branded Select Items, Fat Limitations 1-6			(IM) = Individual Muscle				
IMPS/FL	Sub-Primal		# of Trades	Total Pounds	Price Range		Weighted Average
109E	1	Rib, ribeye, lip-on, bn-in	8	11,696	500.00	550.00	538.55
112A	3	Rib, ribeye, bnls, light					
112A	3	Rib, ribeye, bnls, heavy	6	5,995	570.00	640.00	631.03
114A	3	Chuck, shoulder clod, trmd	14	24,886	198.00	225.00	206.61
116A	3	Chuck, roll, lxl, neck/off	33	57,778	255.06	297.25	267.33
120	1	Brisket, deckle-off, bnls	14	31,630	224.00	245.00	231.52
167A	4	Round, knuckle, peeled	24	79,956	220.00	268.75	224.74
168	3	Round, top inside round	25	55,584	195.00	231.25	220.49
171B	3	Round, outside round	22	73,389	218.00	241.25	232.44
171C	3	Round, eye of round (IM)	25	43,493	224.00	256.00	232.41
174	3	Loin, short loin, 0x1	9	47,003	353.65	392.00	359.35
180	3	Loin, strip, bnls, 0x1	3	7,536	390.00	417.85	410.14
184	3	Loin, top butt, boneless	30	79,110	251.00	296.00	276.11

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
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