



National Daily Boxed Beef Cutout And Boxed Beef Cuts - Negotiated Sales - Morning

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

November 27, 2020
LM_XB402

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USDA Estimated Boxed Beef Cut-out Values - as of 9:30am

Based on 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
Current Cutout Values:	243.85	220.94
Change from prior day:	(1.21)	0.04
Choice/Select spread:	22.91	
Total Load Count (Cuts, Trimmings, Grinds):	27	

Composite Primal Values

Primal Rib	483.22	376.89
Primal Chuck	206.12	197.85
Primal Round	197.01	196.41
Primal Loin	297.25	258.13
Primal Brisket	158.68	162.37
Primal Short Plate	127.62	127.62
Primal Flank	108.37	106.11

Load Count And Cutout Value Summary For Prior 5 Days

Date	Choice	Select	Trim	Grinds	Total	Choice 600-900	Select 600-900
11/25	76	19	8	14	116	245.06	220.90
11/24	97	21	12	32	161	244.30	219.71
11/23	71	25	10	16	122	241.60	217.48
11/20	50	18	12	25	105	238.35	214.98
11/19	91	30	11	21	152	237.70	213.89
Current 5 Day Simple Average:						241.40	217.39



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FOB Plant basis negotiated sales for delivery within 0-21 day period. Prior days sales after 1:30pm are included.

Current Volume - (one load equals 40,000 pounds)

Choice Cuts	11.58 loads	463,164 pounds
Select Cuts	2.97 loads	118,909 pounds
Trimming	4.80 loads	192,142 pounds
Ground Beef	7.16 loads	286,494 pounds

Choice Cuts, 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	4	1,414	1,049.65 - 1,259.00	1,148.87
112A	3	Rib, ribeye, bnls, light	0	0	0.00 - 0.00	0.00
112A	3	Rib, ribeye, bnls, heavy	5	3,175	1,185.90 - 1,200.00	1,191.02
113C	1	Chuck, semi-bnls, neck/off	0	0	0.00 - 0.00	0.00
114	1	Chuck, shoulder clod			-	
114A	3	Chuck, shoulder clod, trmd	5	54,440	251.00 - 266.00	257.21
114D	3	Chuck, clod, top blade	3	3,216	325.00 - 360.00	336.78
114E	3	Chuck, clod, arm roast			-	
114F	5	Chuck, clod tender	0	0	0.00 - 0.00	0.00
116A	3	Chuck, roll, lxl, neck/off	5	17,676	405.00 - 424.06	421.91
116B	1	Chuck, chuck tender	5	15,711	267.62 - 280.00	271.94
916A	3	Chuck, roll, retail ready			-	
116G	4	Chuck, flap			-	
120	1	Brisket, deckle-off, bnls	12	57,428	215.00 - 242.62	224.82
120A	3	Brisket, point/off, bnls			-	
123A	3	Short Plate, short rib	9	66,902	360.75 - 495.90	373.34
130	4	Chuck, short rib			-	
160	1	Round, bone-in	3	1,057	265.00 - 267.40	265.30
161	1	Round, boneless			-	
167A	4	Round, knuckle, peeled	5	4,325	270.90 - 299.10	290.81
168	1	Round, top inside round	3	21,074	241.70 - 251.62	244.31
168	3	Round, top inside round	5	42,751	236.00 - 240.90	236.91
169	5	Round, top inside, denuded	0	0	0.00 - 0.00	0.00
169A	5	Round, top inside, cap off	5	32,680	335.00 - 376.00	367.81



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	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck			-	
171B	3	Round, outside round	8	24,478	263.96 - 302.70	280.28
171C	3	Round, eye of round	3	3,631	305.00 - 320.00	313.80
174	3	Loin, short loin, 0x1	5	7,441	527.00 - 550.00	541.01
175	3	Loin, strip loin, 1x1	0	0	0.00 - 0.00	0.00
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00	0.00
180	3	Loin, strip, bnls, 0x1	9	17,940	610.00 - 636.04	612.31
184	1	Loin, top butt, bnls, heavy			-	
184	3	Loin, top butt, boneless			-	
184B	3	Loin, top butt, CC			-	
185A	4	Loin, bottom sirloin, flap			-	
185B	1	Loin, ball-tip, bnls, heavy	0	0	0.00 - 0.00	0.00
185C	1	Loin, sirloin, tri-tip			-	
185D	4	Loin, sirloin, tri-tip, pld			-	
189A	4	Loin, tndrloin, trmd, heavy	5	12,197	1,100.00 - 1,148.47	1,104.55
191A	4	Loin, butt tender, trimmed			-	
193	4	Flank, flank steak			-	

Select Cuts, 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			-	
112A	3	Rib, ribeye, bnls, light			-	
112A	3	Rib, ribeye, bnls, heavy	0	0	0.00 - 0.00	0.00
113C	1	Chuck, semi-bnls, neck/off	0	0	0.00 - 0.00	0.00
114	1	Chuck, shoulder clod	0	0	0.00 - 0.00	0.00
114A	3	Chuck, shoulder clod, trmd			-	
114D	3	Chuck, clod, top blade	0	0	0.00 - 0.00	0.00
114E	3	Chuck, clod, arm roast	0	0	0.00 - 0.00	0.00
114F	5	Chuck, clod tender	0	0	0.00 - 0.00	0.00
116A	3	Chuck, roll, lxl, neck/off			-	
116B	1	Chuck, chuck tender			-	
916A	3	Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4	Chuck, flap			-	
120	1	Brisket, deckle-off, bnls			-	



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120A	3	Brisket, point/off, bnls				-	
123A	3	Short Plate, short rib				-	
130	4	Chuck, short rib				-	
160	1	Round, bone-in				-	
161	1	Round, boneless				-	
167A	4	Round, knuckle, peeled				-	
168	1	Round, top inside round	0	0	0.00 - 0.00		0.00
168	3	Round, top inside round				-	
169	5	Round, top inside, denuded				-	
169A	5	Round, top inside, cap off	0	0	0.00 - 0.00		0.00
	3	Round, top inside, side off	0	0	0.00 - 0.00		0.00
170	1	Round, bottom gooseneck				-	
171B	3	Round, outside round				-	
171C	3	Round, eye of round	3	8,434	295.20 - 318.50		300.73
174	3	Loin, short loin, 0x1	0	0	0.00 - 0.00		0.00
175	3	Loin, strip loin, 1x1	0	0	0.00 - 0.00		0.00
	1	Loin, strip loin bnls. 1x1	0	0	0.00 - 0.00		0.00
180	3	Loin, strip, bnls, 0x1				-	
184	1	Loin, top butt, bnls, heavy	0	0	0.00 - 0.00		0.00
184	3	Loin, top butt, boneless				-	
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00		0.00
185A	4	Loin, bottom sirloin, flap				-	
185B	1	Loin, ball-tip, bnls, heavy				-	
185C	1	Loin, sirloin, tri-tip	0	0	0.00 - 0.00		0.00
185D	4	Loin, sirloin, tri-tip, pld	0	0	0.00 - 0.00		0.00
189A	4	Loin, tndrloin, trmd, heavy				-	
191A	4	Loin, butt tender, trimmed				-	
193	4	Flank, flank steak				-	

Choice, Select & Ungraded Cuts, Fat Limitations 1-6 (IM) = Individual Muscle

121D 4	Plate, Inside Skirt					-	
121C 4	Plate, Outside Skirt					-	
121E 6	Plate, Outside Skirt, pld	0	0	0.00 - 0.00			0.00
4	Cap and Wedge Meat	5	13,547	275.28 - 290.00			276.49
4	Pectoral Meat	6	8,717	292.00 - 326.27			314.29

GB - Steer/Heifer Source - 10 Pound Chub Basis- Coarse & Fine Grind



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Ground Beef 73%				-
Ground Beef 75%				-
Ground Beef 81%	8	84,891	175.00 - 181.00	175.30
Ground Beef 85%	0	0	0.00 - 0.00	0.00
Ground Beef 90%	0	0	0.00 - 0.00	0.00
Ground Beef 93%	6	12,835	300.00 - 301.00	301.00
Ground Beef Chuck	11	45,830	185.50 - 192.50	189.47
Ground Beef Round	0	0	0.00 - 0.00	0.00
Ground Beef Sirloin				-

Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind

Blended Ground Beef 73%				-
Blended Ground Beef 75%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 81%				-
Blended Ground Beef 85%				-
Blended Ground Beef 90%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 93%	0	0	0.00 - 0.00	0.00
Blended Ground Beef Chuck				-
Blended Ground Beef Round				-
Blended Ground Beef Sirloin	0	0	0.00 - 0.00	0.00

Beef Trimmings - Steer/Heifer Source - Fresh Combos & Frozen Boxed

Fresh 50% lean trimmings	8	192,142	35.50 - 44.25	40.71
Frozen 50% lean trimmings	0	0	0.00 - 0.00	0.00

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"