



# National Weekly Boxed Beef Cutout And Boxed Beef Cuts - Negotiated Sales

Agricultural Marketing Service  
Livestock, Poultry, and Grain Market News

October 29, 2021

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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
<b>Weekly Composite Primal Values</b>		
Primal Rib	490.19	400.83
Primal Chuck	232.34	229.11
Primal Round	255.92	249.69
Primal Loin	340.50	300.41
Primal Brisket	253.09	241.21
Primal Short Plate	176.28	176.28
Primal Flank	153.75	151.51

## Weekly Cutout Value Summary

Date	Choice	Select	Trim	Grinds	Total	Choice 600-900	Select 600-900
10/29	69	23	12	9	113	285.72	263.37
10/28	77	22	14	18	130	284.89	262.64
10/27	88	45	8	21	162	283.63	261.69
10/26	49	31	25	31	136	284.76	262.54
10/25	70	22	34	11	136	283.04	263.19
Weekly Average						284.41	262.68
Change From Prior Week						3.71	0.69
Choice/Select Spread:							21.73

Total Load Count (Cuts, Trimmings, Grinds): 677

## 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	352.14 loads	14,085,468 pounds
Select Cuts	141.91 loads	5,676,276 pounds
Trimmings	93.05 loads	3,721,809 pounds
Ground Beef	90.41 loads	3,616,270 pounds



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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	119	1,054,042	963.00 - 1,146.00	1,032.45
112A	3 Rib, ribeye, bnls, light	36	59,628	1,098.00 - 1,255.00	1,192.94
112A	3 Rib, ribeye, bnls, heavy	126	440,068	1,050.00 - 1,296.00	1,096.11
113C	1 Chuck, semi-bnls, neck/off	18	82,740	284.00 - 355.35	301.21
114	1 Chuck, shoulder clod	25	108,099	280.00 - 320.00	290.31
114A	3 Chuck, shoulder clod, trmd	96	842,304	280.00 - 330.00	297.63
114D	3 Chuck, clod, top blade	38	83,488	580.00 - 665.92	615.64
114E	3 Chuck, clod, arm roast	42	84,759	435.00 - 491.00	465.05
114F	5 Chuck, clod tender	43	37,622	515.50 - 600.00	546.40
116A	3 Chuck, roll, lx, neck/off	166	1,094,778	341.00 - 408.44	372.50
116B	1 Chuck, chuck tender	119	321,708	297.98 - 350.00	321.76
916A	3 Chuck, roll, retail ready	29	134,266	400.00 - 421.80	405.34
116G	4 Chuck, flap	57	114,841	750.00 - 864.89	803.48
120	1 Brisket, deckle-off, bnls	203	1,027,210	350.25 - 409.10	366.81
120A	3 Brisket, point/off, bnls	25	20,359	650.00 - 741.00	682.31
123A	3 Short Plate, short rib	91	196,108	624.00 - 770.41	699.23
130	4 Chuck, short rib	94	183,770	568.00 - 655.65	604.55
160	1 Round, bone-in	4	2,640	304.00 - 315.00	314.45
161	1 Round, boneless	4	3,922	310.00 - 325.00	322.35
167A	4 Round, knuckle, peeled	143	288,223	326.00 - 389.10	363.10
168	1 Round, top inside round	53	184,212	288.53 - 328.00	298.86
168	3 Round, top inside round	126	909,227	288.57 - 332.75	302.47
169	5 Round, top inside, denuded	45	178,739	343.00 - 406.00	354.75
169A	5 Round, top inside, cap off	21	102,007	473.68 - 551.00	506.69
	3 Round, top inside, side off			-	
170	1 Round, bottom gooseneck	16	16,651	319.00 - 388.60	360.56
171B	3 Round, outside round	95	429,986	374.00 - 419.92	387.07
171C	3 Round, eye of round	152	411,303	370.00 - 429.92	392.69
174	3 Loin, short loin, 0x1	96	760,754	599.47 - 710.90	625.79
175	3 Loin, strip loin, 1x1	19	164,444	523.94 - 623.60	560.65
	1 Loin, strip loin bnls. 1x1	10	9,547	452.89 - 663.60	635.33
180	3 Loin, strip, bnls, 0x1	180	665,552	620.00 - 700.00	649.95



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184	1	Loin, top butt, bnls, heavy	14	21,274	325.00 - 355.00	331.53
184	3	Loin, top butt, boneless	167	1,870,975	322.00 - 377.75	329.71
184B	3	Loin, top butt, CC	15	58,322	469.00 - 550.00	480.71
185A	4	Loin, bottom sirloin, flap	80	367,473	615.00 - 811.25	635.15
185B	1	Loin, ball-tip, bnls, heavy	62	123,502	391.00 - 438.00	416.15
185C	1	Loin, sirloin, tri-tip	44	64,903	342.00 - 415.25	374.38
185D	4	Loin, sirloin, tri-tip, pld	34	30,742	564.00 - 619.00	591.23
189A	4	Loin, tndrloin, trmd, heavy	149	433,081	1,260.00 - 1,540.70	1,319.17
191A	4	Loin, butt tender, trimmed	22	48,737	1,027.00 - 1,447.50	1,152.57
193	4	Flank, flank steak	79	118,903	629.00 - 704.00	654.95

## 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	32	146,321	730.17 - 878.29	747.23
112A	3	Rib, ribeye, bnls, light	41	142,004	870.33 - 993.50	905.85
112A	3	Rib, ribeye, bnls, heavy	61	58,040	910.00 - 1,038.08	954.65
113C	1	Chuck, semi-bnls, neck/off	19	63,970	280.00 - 324.79	294.87
114	1	Chuck, shoulder clod	9	58,813	280.00 - 320.00	283.77
114A	3	Chuck, shoulder clod, trmd	46	357,186	268.61 - 325.00	297.66
114D	3	Chuck, clod, top blade			-	
114E	3	Chuck, clod, arm roast	0	0	0.00 - 0.00	0.00
114F	5	Chuck, clod tender	18	32,375	485.00 - 559.70	496.86
116A	3	Chuck, roll, lxl, neck/off	81	436,656	334.10 - 374.70	359.33
116B	1	Chuck, chuck tender	34	103,875	295.00 - 350.00	320.01
916A	3	Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4	Chuck, flap	45	72,272	639.23 - 779.00	704.42
120	1	Brisket, deckle-off, bnls	67	787,480	326.13 - 379.00	349.09
120A	3	Brisket, point/off, bnls			-	
123A	3	Short Plate, short rib	21	46,292	613.00 - 765.25	677.54
130	4	Chuck, short rib	27	41,508	534.00 - 625.00	566.94
160	1	Round, bone-in	5	5,104	310.00 - 315.00	311.13
161	1	Round, boneless			-	
167A	4	Round, knuckle, peeled	31	63,340	346.90 - 385.00	363.28
168	1	Round, top inside round	14	48,619	273.90 - 328.00	293.31
168	3	Round, top inside round	82	510,087	278.90 - 339.00	301.39



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169	5	Round, top inside, denuded	8	11,179	348.00 - 384.10	355.32
169A	5	Round, top inside, cap off	3	7,831	440.18 - 524.70	446.79
	3	Round, top inside, side off	0	0	0.00 - 0.00	0.00
170	1	Round, bottom gooseneck	9	7,623	312.00 - 361.00	325.60
171B	3	Round, outside round	43	334,631	337.78 - 420.00	356.46
171C	3	Round, eye of round	54	309,685	352.40 - 416.00	367.78
174	3	Loin, short loin, 0x1	33	107,812	459.96 - 585.00	472.98
175	3	Loin, strip loin, 1x1	5	20,765	399.96 - 440.00	420.51
	1	Loin, strip loin bnls. 1x1			-	
180	3	Loin, strip, bnls, 0x1	52	215,009	475.00 - 531.25	488.84
184	1	Loin, top butt, bnls, heavy	9	52,753	310.25 - 329.00	320.99
184	3	Loin, top butt, boneless	49	241,657	300.10 - 368.00	321.09
184B	3	Loin, top butt, CC	0	0	0.00 - 0.00	0.00
185A	4	Loin, bottom sirloin, flap	28	196,446	580.00 - 690.00	600.03
185B	1	Loin, ball-tip, bnls, heavy	20	68,213	355.45 - 429.88	382.81
185C	1	Loin, sirloin, tri-tip	16	87,399	302.00 - 375.00	325.01
185D	4	Loin, sirloin, tri-tip, pld	7	19,168	450.00 - 565.00	475.52
189A	4	Loin, tndrloin, trmd, heavy	42	157,899	1,135.00 - 1,464.00	1,237.43
191A	4	Loin, butt tender, trimmed	14	46,294	899.89 - 1,110.21	1,050.18
193	4	Flank, flank steak	28	55,956	587.00 - 670.00	639.93

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

121D 4	Plate, Inside Skirt	74	278,324	501.00 - 600.00	541.63
121C 4	Plate, Outside Skirt	79	368,379	539.52 - 732.50	614.69
121E 6	Plate, Outside Skirt, pld	37	60,163	925.00 - 1,093.50	992.45
4	Cap and Wedge Meat	105	495,252	360.58 - 420.00	381.77
4	Pectoral Meat	116	408,101	360.00 - 427.00	396.99

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

Ground Beef 73%	59	392,266	185.00 - 239.25	200.06
Ground Beef 75%	6	23,174	213.43 - 239.50	223.71
Ground Beef 81%	161	967,306	215.00 - 274.25	239.23
Ground Beef 85%	21	98,623	266.50 - 306.00	275.62
Ground Beef 90%	26	25,386	306.30 - 365.00	330.97
Ground Beef 93%	29	147,122	346.26 - 397.00	375.32
Ground Beef Chuck	40	295,000	251.00 - 286.26	259.35
Ground Beef Round	19	84,080	273.00 - 362.00	317.62

Source: USDA Livestock, Poultry and Grain Market News  
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Ground Beef Sirloin	11	47,153	367.00 - 388.00	380.60
<b>Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse &amp; Fine Grind</b>				
Blended Ground Beef 73%	25	329,647	187.00 - 216.98	195.81
Blended Ground Beef 75%	5	29,638	198.00 - 227.81	204.90
Blended Ground Beef 81%	69	1,011,649	225.13 - 261.00	233.19
Blended Ground Beef 85%	17	42,099	275.00 - 321.00	305.72
Blended Ground Beef 90%	52	60,840	312.00 - 373.00	332.90
Blended Ground Beef 93%			-	
Blended Ground Beef Chuck	7	21,427	228.23 - 265.76	247.56
Blended Ground Beef Round	7	36,040	326.11 - 340.00	335.62
Blended Ground Beef Sirloin	0	0	0.00 - 0.00	0.00
<b>Beef Trimmings - Steer/Heifer Source - Fresh Combos &amp; Frozen Boxed</b>				
Fresh 50% lean trimmings	111	3,721,809	59.00 - 109.00	87.77
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"