



National Weekly Pork Report FOB Omaha - Comprehensive

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

Email us with accessibility issues regarding this report.

February 01, 2021

[LM PK681](#)

USDA Estimated Pork Carcass Cutout

Based on prices and volume of pork cuts delivered and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

Calculations for 215 lb Pork Carcass. 55-56% lean, 0.55"-0.70" BF Last Rib

Weekly Estimated Primal Cutout - Comprehensive - Barrow/Gilt Only

	Carcass	Loin	Butt	Picnic	Rib	Ham	Belly
1/29/2021	82.23	79.31	73.07	56.35	151.69	67.12	131.06
Change:	2.75	2.91	2.71	2.60	2.29	1.69	4.61

Total Load Count (Cuts, Trimmings, Processed) 6,986.00

Weekly Pork Cuts FOB Omaha - Comprehensive - Barrow/Gilt Only

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

Loin	1,151.59 loads	46,063,530 pounds
Butt	679.58 loads	27,183,217 pounds
Picnic	277.67 loads	11,106,883 pounds
Rib	332.67 loads	13,306,776 pounds
Ham	1,875.60 loads	75,024,172 pounds
Belly	608.67 loads	24,346,766 pounds
Trimmings	1,413.70 loads	56,548,151 pounds
Variety	482.74 loads	19,309,514 pounds
Added Ingredients	123.64 loads	4,945,594 pounds
Carcass	4.60 loads	184,000 pounds

Weekly Sow and Boar Only

Sow Total	14.65 loads
Boar Total	0.00 loads
Mixed Bar/Gilt/Sow/Boar Total	69.44 loads

This report covers weekly market activity from Monday to Friday and includes an estimated value of a standard pork carcass and primals based on the various individual cuts and prices of those cuts. The values and volumes reflect marketplace activity for all destinations including export, sales types, delivery periods, refrigeration types, and packaging styles with the exception of specialty pork products.

The pork carcass cutout value of an individual pork carcass is based on the amounts of the various cuts produced by that carcass and the prices of those cuts. Its value is expressed in cents per pound or dollars per hundred pounds. If there are pork carcass trades for the week, the value will be included in the comprehensive pork carcass cutout value on a 1:1 weighted average ratio. To learn more, visit [A User's Guide to USDA's Pork Carcass Cutout \(PDF\)](#).