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

Agricultural Marketing Service
Livestock, Poultry, and Grain Market News

November 13, 2026
LM_XB459

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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
Weekly Composite Primal Values		
Primal Rib	676.17	621.70
Primal Chuck	315.36	315.60
Primal Round	284.54	284.36
Primal Loin	433.80	417.68
Primal Brisket	265.53	261.98
Primal Short Plate	218.01	218.01
Primal Flank	149.06	151.27

Weekly Cutout Value Summary

Date	Choice	Select	Trim	Grinds	Total	Choice 600-900	Select 600-900
11/13	72	8	6	7	92	355.64	349.15
11/12	131	8	6	16	160	357.59	348.71
11/11	63	11	10	11	95	360.26	347.47
11/10	83	11	6	11	111	362.98	351.62
11/09	45	8	8	9	69	362.74	353.73
Weekly Average						359.84	350.14
Change From Prior Week						-3.18	-5.03
Choice/Select Spread:						9.70	

Total Load Count (Cuts, Trimmings, Grinds): 527

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	392.39 loads	15,695,543 pounds
Select Cuts	46.08 loads	1,843,322 pounds
Trimmings	35.12 loads	1,404,675 pounds
Ground Beef	53.76 loads	2,150,286 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	110	900,867	1,335.00 - 1,505.70	1,389.48
112A	3	Rib, ribeye, bnls, light	19	35,136	1,601.65 - 1,735.00	1,678.01
112A	3	Rib, ribeye, bnls, heavy	99	332,363	1,551.00 - 1,685.10	1,583.89
113C	1	Chuck, semi-bnls, neck/off	9	12,418	500.00 - 526.85	509.99
114	1	Chuck, shoulder clod	15	35,349	406.04 - 440.30	413.74
114A	3	Chuck, shoulder clod, trmd	112	735,044	397.64 - 453.00	415.70
114D	3	Chuck, clod, top blade	50	59,345	530.00 - 683.00	586.92
114E	3	Chuck, clod, arm roast	36	158,257	480.37 - 550.00	501.51
114F	5	Chuck, clod tender	48	53,409	660.00 - 850.00	699.98
116A	3	Chuck, roll, lxl, neck/off	188	1,404,007	464.90 - 616.25	524.11
116B	1	Chuck, chuck tender	95	312,434	365.00 - 469.00	385.08
916A	3	Chuck, roll, retail ready	40	196,959	580.00 - 654.90	598.19
116G	4	Chuck, flap	66	153,630	760.00 - 956.00	821.24
120	1	Brisket, deckle-off, bnls	137	963,545	350.00 - 456.00	367.81
120A	3	Brisket, point/off, bnls	27	40,215	623.50 - 735.00	656.56
123A	3	Short Plate, short rib	85	134,503	625.00 - 781.00	718.20
130	4	Chuck, short rib	104	184,828	568.00 - 643.00	592.81
160	1	Round, bone-in			-	
161	1	Round, boneless			-	
167A	4	Round, knuckle, peeled	156	433,650	370.00 - 450.75	395.09
168	1	Round, top inside round	9	24,525	336.54 - 380.10	349.25
168	3	Round, top inside round	153	1,202,383	330.00 - 409.25	343.93
169	5	Round, top inside, denuded	51	160,269	388.00 - 459.00	407.04
169A	5	Round, top inside, cap off	21	205,776	465.00 - 571.05	486.92
	3	Round, top inside, side off			-	
170	1	Round, bottom gooseneck	27	142,124	328.00 - 402.00	337.92
171B	3	Round, outside round	121	816,754	338.00 - 413.00	355.73
171C	3	Round, eye of round	189	841,165	369.00 - 444.25	388.43
174	3	Loin, short loin, 0x1	82	372,992	720.00 - 900.00	744.76
175	3	Loin, strip loin, 1x1	15	122,159	665.00 - 825.00	694.60
	1	Loin, strip loin bnls. 1x1			-	
180	3	Loin, strip, bnls, 0x1	226	2,426,506	816.67 - 948.50	844.13

184	1	Loin, top butt, bnls, heavy	7	5,593	470.00 - 510.10	491.33
184	3	Loin, top butt, boneless	98	452,957	459.90 - 535.00	482.80
184B	3	Loin, top butt, CC	28	165,523	665.00 - 740.00	674.15
185A	4	Loin, bottom sirloin, flap	77	228,069	700.00 - 801.50	722.76
185B	1	Loin, ball-tip, bnls, heavy	55	232,116	455.00 - 581.25	480.57
185C	1	Loin, sirloin, tri-tip	44	209,819	445.00 - 515.00	472.36
185D	4	Loin, sirloin, tri-tip, pld	51	77,307	630.00 - 745.00	661.71
189A	4	Loin, tndrloin, trmd, heavy	132	447,870	1,560.00 - 1,852.70	1,628.14
191A	4	Loin, butt tender, trimmed	40	63,097	1,425.00 - 1,783.25	1,579.47
193	4	Flank, flank steak	116	331,443	545.00 - 662.50	567.47

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	16	28,531	1,205.00 - 1,375.00	1,252.81
112A	3	Rib, ribeye, bnls, light	12	57,348	1,235.00 - 1,589.00	1,416.85
112A	3	Rib, ribeye, bnls, heavy	44	39,696	1,225.00 - 1,560.00	1,364.20
113C	1	Chuck, semi-bnls, neck/off	5	4,512	425.00 - 533.00	516.17
114	1	Chuck, shoulder clod	9	21,738	387.00 - 420.00	407.51
114A	3	Chuck, shoulder clod, trmd	18	58,623	400.00 - 450.00	425.53
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	8	30,434	675.00 - 717.25	694.71
116A	3	Chuck, roll, lxl, neck/off	50	237,778	464.90 - 626.10	528.48
116B	1	Chuck, chuck tender	14	59,768	365.00 - 454.70	380.40
916A	3	Chuck, roll, retail ready	0	0	0.00 - 0.00	0.00
116G	4	Chuck, flap	29	42,381	715.00 - 801.55	773.86
120	1	Brisket, deckle-off, bnls	18	78,983	355.00 - 412.00	364.02
120A	3	Brisket, point/off, bnls	0	0	0.00 - 0.00	0.00
123A	3	Short Plate, short rib	13	38,683	645.00 - 747.50	685.61
130	4	Chuck, short rib	20	22,042	539.00 - 634.00	592.21
160	1	Round, bone-in	0	0	0.00 - 0.00	0.00
161	1	Round, boneless	0	0	0.00 - 0.00	0.00
167A	4	Round, knuckle, peeled	20	48,137	359.00 - 434.90	384.90
168	1	Round, top inside round			-	
168	3	Round, top inside round	33	193,392	330.00 - 394.00	346.21

169	5	Round, top inside, denuded	5	1,500	443.00 - 485.00	460.70
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	6	4,233	370.70 - 399.00	381.54
171B	3	Round, outside round	27	44,370	353.00 - 389.70	370.55
171C	3	Round, eye of round	25	43,476	384.44 - 430.00	404.72
174	3	Loin, short loin, 0x1	14	24,929	710.00 - 800.00	728.55
175	3	Loin, strip loin, 1x1			-	
	1	Loin, strip loin bnls. 1x1			-	
180	3	Loin, strip, bnls, 0x1	31	56,115	745.00 - 835.00	777.44
184	1	Loin, top butt, bnls, heavy			-	
184	3	Loin, top butt, boneless	16	20,633	478.00 - 515.00	490.50
184B	3	Loin, top butt, CC	6	44,553	615.00 - 616.00	615.61
185A	4	Loin, bottom sirloin, flap	22	35,694	659.00 - 755.00	691.30
185B	1	Loin, ball-tip, bnls, heavy	20	28,723	460.00 - 545.00	494.07
185C	1	Loin, sirloin, tri-tip	12	14,856	410.00 - 500.00	443.63
185D	4	Loin, sirloin, tri-tip, pld	3	10,829	560.00 - 744.70	572.28
189A	4	Loin, tndrloin, trmd, heavy	38	85,971	1,435.00 - 1,647.00	1,483.11
191A	4	Loin, butt tender, trimmed	15	10,707	1,425.00 - 1,645.00	1,476.12
193	4	Flank, flank steak	14	19,748	545.00 - 619.25	570.70

Choice, Select & Ungraded Cuts, Fat Limitations 1-6 (IM) = Individual Muscle				
121D 4 Plate, Inside Skirt	94	253,875	610.00 - 730.00	648.51
121C 4 Plate, Outside Skirt	83	171,673	738.39 - 951.86	852.88
121E 6 Plate, Outside Skirt, pld	23	41,682	1,150.95 - 1,550.00	1,290.24
4 Cap and Wedge Meat	88	719,566	430.00 - 515.00	454.41
4 Pectoral Meat	109	252,134	425.50 - 515.00	458.54

GB - Steer/Heifer Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Ground Beef 73%	42	261,949	225.49 - 316.90	249.16
Ground Beef 75%	15	42,449	300.00 - 363.00	315.14
Ground Beef 81%	136	1,259,171	281.00 - 360.00	313.67
Ground Beef 85%	27	117,612	384.61 - 430.00	394.14
Ground Beef 90%	4	10,723	491.75 - 506.25	492.68
Ground Beef 93%	18	58,434	487.00 - 529.50	498.37
Ground Beef Chuck	17	105,332	331.00 - 390.00	352.39
Ground Beef Round	6	4,727	422.00 - 447.30	436.03

Ground Beef Sirloin	4	15,609	504.25 - 518.00	509.06
Blended GB - Steer/Heifer/Cow Source - 10 Pound Chub Basis- Coarse & Fine Grind				
Blended Ground Beef 73%	14	69,040	244.00 - 287.50	268.28
Blended Ground Beef 75%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 81%	14	68,260	307.50 - 377.50	329.06
Blended Ground Beef 85%	9	39,020	400.45 - 444.00	437.67
Blended Ground Beef 90%	0	0	0.00 - 0.00	0.00
Blended Ground Beef 93%	12	94,680	492.00 - 545.00	529.22
Blended Ground Beef Chuck	4	2,920	341.00 - 381.75	359.42
Blended Ground Beef Round	0	0	0.00 - 0.00	0.00
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	61	1,404,675	71.00 - 120.00	88.86
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"