Appendix 8

LM_XB402
Des Moines, IA Thu, Jun 21, 2001 USDA Market News

NATIONAL DAILY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales - Morning

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		SELECT	
	600-750#	750-900#	600-750#	750-900#
Current Cutout Values:	$124.13	$125.07	$113.46	$113.60
Change from prior day:	($0.43)	($1.27)	$0.20	$0.16
COMPOSITE PRIMAL VALUES				
Primal Rib	$194.26	$192.61	$179.71	$179.33
Primal Chuck	$84.36	$84.49	$82.65	$83.61
Primal Round	$94.86	$95.18	$93.28	$93.46
Primal Loin	$209.07	$213.86	$170.51	$169.84
Primal Brisket	$71.31	$71.31	$72.05	$72.05
Primal Short Plate	$87.14	$87.14	$88.24	$88.24
Primal Flank	$65.97	$65.97	$61.17	$61.17

CUTOUT VALUE SUMMARY FOR PRIOR 5 DAYS

	CHOICE		SELECT	
	600-750#	750-900#	600-750#	750-900#
Wed, Jun 20, 2001	$124.56	$126.34	$113.26	$113.44
Tue, Jun 19, 2001	$126.02	$127.26	$112.83	$113.34
Mon, Jun 18, 2001	$126.31	$127.57	$112.46	$112.28
Fri, Jun 15, 2001	$126.34	$127.88	$112.06	$111.71
Thu, Jun 14, 2001	$127.17	$128.66	$111.74	$112.23
Current 5 Day Simple Average:	$126.08	$127.54	$112.47	$112.60

NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES 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	126.76	loads	5,070,299.00	pounds
Select Cuts	102.36	loads	4,094,392.00	pounds
Trimmings	52.05	loads	2,082,077.00	pounds
Coarse Grinds	22.04	loads	881,501.00	pounds

Choice Cuts, Fat Limitations 1-6

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
107 1	Rib, Oven prepared	0	0	0.00	0.00	0.00
109A 1	Rib, roast-ready, light	0	0	0.00	0.00	0.00
109A 1	Rib, roast-ready, heavy	15	16,327	299.79	341.30	314.28
109E 1	Rib, ribeye, lip-on, bn-in	40	150,424	359.00	425.00	382.97
112A 3	Rib, ribeye, bnls, light	0	0	0.00	0.00	0.00

112A	3	Rib, ribeye, bnls,heavy	0	0	0.00	0.00	0.00
113A	1	Chuck, square-cut, 2 piece	0	0	0.00	0.00	0.00
113C	1	Chuck, semi-bnls, neck/off	0	0	0.00	0.00	0.00
113C	3	Chuck, semi-bnls, neck/off	0	0	0.00	0.00	0.00
	3	Chuck, semi-bnls n/o sh-cut	0	0	0.00	0.00	0.00
114	1	Chuck, shoulder clod	28	496,379	99.95	110.75	101.12
114A	3	Chuck, shoulder clod, trmd	16	141,348	112.05	120.18	113.84
114C	3	Chuck, Shoulder Clod, 2pc.	0	0	0.00	0.00	0.00
114E	3	Chuck, Clod, Arm Roast	0	0	0.00	0.00	0.00
115	1	Chuck, 2-piece, boneless	16	220,864	102.00	110.00	103.43
116A	3	Chuck, roll, lxl, neck/off	32	182,724	117.00	135.75	123.35
116B	1	Chuck, chuck tender	25	106,580	114.00	130.00	121.89
116C	1	Chuck, chuck roll	7	20,003	110.05	120.51	114.80
120	1	Brisket, deckle-off, bnls	23	75,065	94.00	106.82	100.21
120A	3	Brisket, point/off, bnls	0	0	0.00	0.00	0.00
123A	3	Short Plate, short rib	0	0	0.00	0.00	0.00
130	4	Chuck, short rib	0	0	0.00	0.00	0.00
160	1	Round, bone-in	8	17,873	103.79	128.00	114.05
161	1	Round, boneless	0	0	0.00	0.00	0.00
	3	Round, bnls/peeled knuckle	0	0	0.00	0.00	0.00
	3	Round, bnls/peeled heel-out	0	0	0.00	0.00	0.00
167	1	Round, knuckle	9	92,098	121.70	139.25	126.09
167A	4	Round, knuckle, peeled	39	182,013	135.05	149.00	139.56
168	1	Round, top inside round	0	0	0.00	0.00	0.00
168	3	Round, top inside round	0	0	0.00	0.00	0.00
169	5	Round, top inside, denuded	0	0	0.00	0.00	0.00
169A	5	Round, Top Inside, cap off	0	0	0.00	0.00	0.00
170	1	Round, bottom gooseneck	0	0	0.00	0.00	0.00
171B	3	Round, outside round	44	620,550	106.03	120.25	108.53
171C	3	Round, eye of round	0	0	0.00	0.00	0.00
	3	Round, flat/eye, heel-out	0	0	0.00	0.00	0.00
174	1	Loin, short loin, 2x3	0	0	0.00	0.00	0.00
174	3	Loin, short loin, 0x1	29	152,515	433.70	485.00	459.65
175	1	Loin, strip loin, 4x6	0	0	0.00	0.00	0.00
175	3	Loin, strip loin, 1x1	8	75,783	410.75	444.00	433.59
180	1	Loin, strip, bnls, light	0	0	0.00	0.00	0.00
180	1	Loin, strip, bnls, heavy	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	0	0	0.00	0.00	0.00
184	1	Loin, top butt, bnls, light	0	0	0.00	0.00	0.00
184	1	Loin, top butt, bnls, heavy	0	0	0.00	0.00	0.00
184	3	Loin, top butt, boneless	17	108,844	283.70	350.18	308.78
184E	3	Loin, Top Butt, 2 pc. bnls	0	0	0.00	0.00	0.00
185A	4	Loin, bottom sirloin, flap	30	111,725	253.70	300.00	277.06
185B	1	Loin, ball-tip, bnls, light	0	0	0.00	0.00	0.00
185B	1	Loin, ball-tip, bnls,heavy	27	97,281	175.00	199.00	181.65
185C	1	Loin, sirloin, tri-tip	0	0	0.00	0.00	0.00
189A	4	Loin, tndrloin, trmd, light	0	0	0.00	0.00	0.00
189A	4	Loin, tndrloin, trmd,heavy	0	0	0.00	0.00	0.00
191A	4	Loin, butt tender, trimmed	0	0	0.00	0.00	0.00
193	4	Flank, flank steak	0	0	0.00	0.00	0.00

Select Cuts, Fat Limitations 1-6

IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
107	1	Rib, Oven prepared	0	0	0.00	0.00	0.00
109A	1	Rib, roast-ready, light	0	0	0.00	0.00	0.00
109A	1	Rib, roast-ready, heavy	3	1,222	280.98	283.30	282.48
109E	1	Rib, ribeye, lip-on, bn-in	18	99,716	339.69	373.00	349.33
112A	3	Rib, ribeye, bnls, light	0	0	0.00	0.00	0.00
112A	3	Rib, ribeye, bnls,heavy	0	0	0.00	0.00	0.00
113A	1	Chuck, square-cut, 2 piece	0	0	0.00	0.00	0.00
113C	1	Chuck, semi-bnls, neck/off	23	325,623	92.00	104.00	94.18

113C	3	Chuck, semi-bnls, neck/off	0	0	0.00	0.00	0.00
	3	Chuck, semi-bnls n/o sh-cut	0	0	0.00	0.00	0.00
114	1	Chuck, shoulder clod	17	178,074	101.00	114.27	102.50
114A	3	Chuck, shoulder clod, trmd	11	137,397	113.00	120.27	114.38
114C	3	Chuck, Shoulder Clod, 2pc.	0	0	0.00	0.00	0.00
114E	3	Chuck, Clod, Arm Roast	0	0	0.00	0.00	0.00
115	1	Chuck, 2-piece, boneless	0	0	0.00	0.00	0.00
116A	3	Chuck, roll, 1x1, neck/off	34	379,072	118.73	135.27	122.28
116B	1	Chuck, chuck tender	0	0	0.00	0.00	0.00
116C	1	Chuck, chuck roll	0	0	0.00	0.00	0.00
120	1	Brisket, deckle-off, bnls	0	0	0.00	0.00	0.00
120A	3	Brisket, point/off, bnls	0	0	0.00	0.00	0.00
123A	3	Short Plate, short rib	0	0	0.00	0.00	0.00
130	4	Chuck, short rib	0	0	0.00	0.00	0.00
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
	3	Round, bnls/peeled knuckle	0	0	0.00	0.00	0.00
	3	Round, bnls/peeled heel-out	0	0	0.00	0.00	0.00
167	1	Round, knuckle	10	27,027	127.00	137.25	129.06
167A	4	Round, knuckle, peeled	31	108,610	136.00	153.00	139.63
168	1	Round, top inside round	0	0	0.00	0.00	0.00
168	3	Round, top inside round	0	0	0.00	0.00	0.00
169	5	Round, top inside, denuded	7	7,990	140.00	152.25	145.96
169A	5	Round, Top Inside, cap off	0	0	0.00	0.00	0.00
170	1	Round, bottom gooseneck	0	0	0.00	0.00	0.00
171B	3	Round, outside round	27	253,080	106.00	123.00	108.84
171C	3	Round, eye of round	27	88,935	160.79	180.27	167.54
	3	Round, flat/eye, heel-out	0	0	0.00	0.00	0.00
174	1	Loin, short loin, 2x3	10	12,333	291.05	315.00	301.12
174	3	Loin, short loin, 0x1	0	0	0.00	0.00	0.00
175	1	Loin, strip loin, 4x6	0	0	0.00	0.00	0.00
175	3	Loin, strip loin, 1x1	0	0	0.00	0.00	0.00
180	1	Loin, strip, bnls, light	0	0	0.00	0.00	0.00
180	1	Loin, strip, bnls, heavy	0	0	0.00	0.00	0.00
	1	Loin, Strip Loin Bnls. 1x1	6	5,023	330.00	367.00	343.45
180	3	Loin, strip, bnls, 0x1	15	63,239	397.90	440.00	415.93
184	1	Loin, top butt, bnls, light	0	0	0.00	0.00	0.00
184	1	Loin, top butt, bnls, heavy	0	0	0.00	0.00	0.00
184	3	Loin, top butt, boneless	22	264,342	184.05	206.18	187.38
184E	3	Loin, Top Butt, 2 pc. bnls	0	0	0.00	0.00	0.00
185A	4	Loin, bottom sirloin, flap	13	31,112	262.33	291.00	278.42
185B	1	Loin, ball-tip, bnls, light	0	0	0.00	0.00	0.00
185B	1	Loin, ball-tip, bnls,heavy	0	0	0.00	0.00	0.00
185C	1	Loin, sirloin, tri-tip	0	0	0.00	0.00	0.00
189A	4	Loin, tndrloin, trmd, light	0	0	0.00	0.00	0.00
189A	4	Loin, tndrloin, trmd,heavy	0	0	0.00	0.00	0.00
191A	4	Loin, butt tender, trimmed	14	41,889	613.70	624.47	616.91
193	4	Flank, flank steak	7	11,293	214.33	246.00	227.36

CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6

124	4	Rib, Back Ribs, Fresh	32	91,139	78.00	102.00	98.04
124	4	Rib, Back Ribs, Frozen	0	0	0.00	0.00	0.00
121D	4	Plate, Inside Skirt	22	27,776	244.11	259.00	251.71
	4	Cap and Wedge Meat	49	350,585	131.60	163.00	139.84
	4	Pectoral Meat	37	127,675	131.84	152.00	140.17

COARSE GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis

Coarse ground 73%		0	0	0.00	0.00	0.00
Coarse ground 75%		5	39,451	85.00	103.08	95.41
Coarse ground 81%		27	161,106	91.25	113.00	102.46
Coarse ground 85%		0	0	0.00	0.00	0.00
Coarse ground 90%		0	0	0.00	0.00	0.00

Coarse ground 93%	9	17,371	118.00	159.25	127.29
Coarse ground Chuck	11	172,041	106.00	115.51	108.33
Coarse ground Round	13	76,216	105.00	117.70	112.37
Coarse ground Sirloin	0	0	0.00	0.00	0.00

BLENDED COARSE GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis

Coarse ground blend 73%	5	53,050	96.25	99.00	97.76
Coarse ground blend 75%	0	0	0.00	0.00	0.00
Coarse ground blend 81%	6	45,060	99.00	112.00	109.45
Coarse ground blend 85%	0	0	0.00	0.00	0.00
Coarse ground blend 90%	0	0	0.00	0.00	0.00
Coarse ground blend 93%	0	0	0.00	0.00	0.00
Coarse ground blend Chuck	0	0	0.00	0.00	0.00
Coarse ground blend Round	0	0	0.00	0.00	0.00
Coarse ground blend Sirloin	0	0	0.00	0.00	0.00

BEEF TRIMMINGS - STEER and HEIFER SOURCE

Fresh 50% lean trimmings	50	1,830,219	73.00	75.50	73.84
Frozen 50% lean trimmings	0	0	0.00	0.00	0.00
Fresh 65% lean trimmings	0	0	0.00	0.00	0.00
Frozen 65% lean trimmings	0	0	0.00	0.00	0.00
Fresh 75% lean trimmings	0	0	0.00	0.00	0.00
Frozen 75% lean trimmings	0	0	0.00	0.00	0.00
Fresh 85% lean trimmings	0	0	0.00	0.00	0.00
Frozen 85% lean trimmings	0	0	0.00	0.00	0.00
Fresh 90% lean trimmings	0	0	0.00	0.00	0.00
Frozen 90% 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"

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515-284-4460 email: desm.lgmn@usda.gov
www.ams.usda.gov/mnreports/lm_xb402.txt

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