

# Wholesale Pricing Chart: Choice Grade Sub-Primals

## RIB

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
109 E	Ribeye Roll, Lip On, Bone In	4.75	4.74	4.61
112 A	Ribeye Lip On Boneless	5.46	5.48	5.16
123 A	Short Plate, Short Ribs, Trimmer	3.03	2.94	1.82
124	Back Rib (Frozen)	0.99	1.01	0.84

## LOIN

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
174	Short Loin, Short Cut	5.44	5.34	4.86
175	Strip Loin, Bone In	4.99	4.69	4.77
180	Strip Loin, Boneless	5.70	5.47	5.32
184	Top Sirloin Butt, Boneless	3.08	3.02	3.07
185 A	Bottom Sirloin Butt, Flap, Boneless	3.61	3.61	3.57
185 B	Bottom Sirloin Butt, Ball Tip, Boneless	2.13	2.07	2.23
185 C	Bottom Sirloin Butt, Tri-Tip, Boneless	2.65	2.81	2.69
189 A	Tenderloin, Full, Muscle On, Defatted	8.41	8.13	6.65
191 A	Tenderloin, Butt, Defatted	7.31	7.04	6.52

## ROUND

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
161	Round Shank Off, Boneless	1.75	1.72	1.49
167 A	Knuckle Peeled	2.07	2.05	1.65
168	Top Round, Inside, Untrimmed	1.98	1.99	1.60
171 B	Outside Round Flat	1.66	1.63	1.47
171 C	Eye of Round	1.84	1.92	1.67

### Guide

Total weight for each primal includes bone, fat and trim.  
This is a change from the previous which just tracked the values of retail cuts listed.

Up vs Prev YR

Down vs Prev YR

**New**

## CHUCK

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
114 A	Chuck Shoulder Clod Trimmed	1.69	1.70	1.43
114 E	Chuck Clod Arm Roast	2.01	2.10	1.86
116 A	Chuck Roll	1.85	1.83	1.57
116B	Chuck Tender	1.61	1.62	1.52

## TRIM/GROUND BEEF (23% Wt)

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
136	50% Trimmings	0.86	0.87	0.80
136	73% Ground Beef	1.33	1.33	1.32
136	81% Ground Beef	1.48	1.47	1.39
136	90% Ground Beef	1.86	1.80	1.76
136	93% Ground Beef	1.83	1.84	1.87
137	Coarse Ground Chuck	1.51	1.49	1.41
137	Coarse Ground Round	1.70	1.68	1.58
137	Coarse Ground Sirloin	2.17	2.16	2.23

IMPS/ NAMP #	Description	Curr Year Price	Prev Week Price	Prev Year Price
120	Brisket, Deckle Off, Boneless	1.84	1.81	1.51
121 C	Outside Skirt	3.17	3.04	2.04
121 D	Inside Skirt	2.85	2.94	2.75
193	Flank Steak	3.61	3.46	3.10

### Choice/Select Spread

Description	Curr Year	Prev Week	Prev Year
SE Cut	162.54	160.86	144.17
CH Cut	164.8	163.47	145.37
Spread	2.26	2.61	1.2

Avg. week ending:  
**April 9, 2010**

Prepared on behalf of the Cattlemen's Beef Board by the National Cattlemen's Beef Association.