



**METROPOLITAN**<sup>TM</sup>  
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a Sysco company



# Meat Market Update

October 12, 2020

## Beef –

**Ribs-** Have found a solid boost of support over the last couple weeks and the last 5-days have been no different. Ribs seem to be taking the forefront most recently with demand strong and values stronger. This comes as buyers have begun to look for end of the year holiday product a bit earlier.

**Rounds-** The round primal continues to carry a mixed tone. Inside rounds continue to see slight pressure whereas flats and eyes have remained on the more supported side. Interest recently has remained average for this time of year as retailers have stepped in to gather items for potential future ads.

**Striploins / Tenderloins:** - Except for the tenderloins which have continued to find early seasonal support, the loin primal has crumbled. Short loins and strips continue to see pressure downward as interest in these items has mostly fallen off. There were a few features for strips over the last few weeks but those seem to have thinned out as well.

**Dry Aged Room** – Short loins 1x1 strips –Exports – BI Strips 28 days.

**Briskets-** Briskets continue to show a steady to slightly firmer feel. Next run by cookers / processors should be getting near. (End October / early November)

**Chucks** - Steady to slightly firmer was the feel throughout the chuck primal. Items like clods, were mostly unchanged and held steady as demand has been mixed. Chuck rolls and chuck tenders have however continued to see decent interest and values have climbed upward.

**Ground Beef** – The pushback from buyers on grinds the past week pushed the ground beef quotations slightly lower. Demand has steadied. On the retail side of things; Featured grinds have been far and few between. Try Local Harvest ground beef.

## Pork –

**Hogs** - Despite the close of grilling season, demand for pork continues to be strong. This is causing the US hog futures to rise to their highest in more than a year, rallying to keep pace with the gains in the cash market.

**Bellies-** Belly demand has increased further since last week and that price is working higher. It's anticipated that there is still room for this to peak going through October.

**Loins-** Loin meat seems to be following the same trend as butts. Many retailers are featuring loin meat through the month of October, driving that price higher. Tenderloins, specifically, are a popular item and many packers are ultimately "sold out" for several weeks.

**Dry Aged Room** – Looking for something new and exciting? Ask about our 14-day aged pork. Best Stuff!

**Butts**- This complex continues to see strength as the price seems to adjust up each day. The price on bone-in butts closed \$10 higher than it did this time last week. It's been seen that export demand and continued retail sales are driving this price higher. We anticipate this to continue through October.

**Ribs** - Back ribs continue to close higher than last year per pound. Packers have exceeded their limits on what they are able to get produced through the end of the year, thus resulting in a steady/high price and restricted supply. St Louis ribs, while slightly more abundant than back ribs, are beginning to tighten up as retailers and foodservice outlets are utilizing that availability to supplement a shortage of back ribs.

### *Chicken/Poultry –*

**Summary** - Jumbo breasts continue to be easy to come by. Wing demand remains extremely high as football season is underway.

**Turkey** - Whole bird demand is expected to remain high as UB is anticipating a strong holiday season. **Start Asking about Turkey's.**

**Whole Birds** – WOG market was slightly up this week with demand and supply mostly in line.

**Jumbo Breast** – Jumbo breast demand continues to be down, but value buying is now starting to take place. Medium breasts are starting to be harder to come by as bird weights are staying higher.

**Tenders** - Jumbo tenders are down as there is ample supply and demand has slowed greatly.

**Dark Meat**- The back half of the bird is steady this week as export volume to China has been slow to materialize.

**Wings**- Wing demand is extremely high with all sizes being sold at a premium.

### *Lamb/Veal –*

**Domestic**- The Colorado Lamb market has increases on Whole Lambs, Lamb legs, BRT's, loins, racks, chucks and breast for next week. Colorado Lamb products are in tight supply due to very strong retail business during the pandemic plus this is the end of a seasonal run of Colorado Lambs. We will see more harvesting numbers soon but do not expect any decrease on Colorado Lamb products as the cost for whole Lambs has increased as well as demand throughout the United States.

**Australian/New Zealand** – The Australian and New Zealand Lamb markets remain steady for next week. Imported Lamb loins and chucks are showing increased pricing for October, I believe lamb leg BRNs may also increase in price as well due to the colder weather approaching. **Imported New Zealand Frenched Lamb racks, 10-12, 12-14 & 14-16 oz. sizes are tightening up, availability maybe very tight as we approach the December holiday season and pricing may increase, plan ahead with your inventory.**

**Formula fed**- The Dairy, Formula fed and Grain fed Veal markets remain steady for next week. Formula fed Veal features for the fall season are Fully cooked Veal short Ribs, Veal tenderloins, veal cutlets, Veal rib chops, Veal stew meats and Grinds.



Quote of the day: "Fishermen own the fish they catch, not the ocean."

**Ask about our Black Cod Fillet Special:**

SK-ON Fillets: 16303

SK-ON Portions: 16305

**Live Shellfish:** PLENTY of Variety and always trying to find more. Ask.

**Monk:** Fresh from the shore of NJ with more coming in Monday. Supporting that Local State.

**Ven Crab Meat:** First day of crabbing in Venezuela will be October 15<sup>th</sup>. We should start to see shipment leave around October 21<sup>st</sup>-23<sup>rd</sup>.

**Rockfish:** You will see the price remain steady for next week. Lots of fish on the market and from all territories. Have a mix of large fish and small fish.

**Tuna:** Plenty in house to ship Beautiful #1 and #2 Tuna.

**MAHI:** Fresh mahi will be in house from Ecuador.

**Sword:** Beautiful sword in house from Ecuador.

**Farm Rock:** Currently Farm rock and wild rock are right in line on the market. Know farm rock fillets are much smaller than wild rock fillets.

Whole Wild Rockfish are averaging 5-20# right now and farmed rockfish are averaging 1.5-2#.

**Halibut:** Halibut market is WAAAAYYY up right now. Canada has reduced the amount of fishing boats and product is scarce.

**BLUE CAT:** SAVE THE BAY!

**Cod Fillet:** Perfect weather for Baked Cod in the oven!!!!

**Haddock Fillet:** 12+oz fillets. Product of Norway.

**Salmon :** Plenty of Faroe, Canadian and Chilean Salmon in house.

