



METROPOLITANTM
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Meat Market Update

September 14, 2020

Beef –

Ribs- Nominal changes were evident throughout the rib primal last week. Ribs have continued to see interest for spot buying. This is largely due to the procurement for the end of the year holidays and foodservice establishments opening after the pandemic.

Rounds- Much like the rest of the carcass there was a slight readjustment for round items. As demand has eased throughout, rounds realized a slightly softer undertone this week. Inside rounds, flats and eyes all saw minimal changes. Retailers and further processors have stepped in to gather items recently which had kept the items supported until now.

Striploins / Tenderloins: - The loin primal is realizing a slightly softer undertone this week due to the slip in demand for strips and short loins. However, interest for tenderloins have helped keep the primal together. As restaurants continue to open throughout the country the interest in tenderloins has remained solid, along with demand for the end of the year.

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

Briskets- With Labor Day interest complete, the market demand will drive pricing lower as availability increases in upcoming weeks. Next run should not be till end October / early November for processors.

Ground Beef - Ground beef is showing a slight slip during our weekly canvass. Interest for product has slowed as the last-minute holiday business has slowed and many are not looking for extra supplies.

Pork –

Bellies- Bellies seem to be a bit toppy as bacon demand is good, but slice capacity has hit a ceiling.

Loins- Loins have trended lower after the holiday. In a similar tendency as the butts, they have more of a downside potential than an upside potential in the next few weeks; however, it appears retail does have a fair amount of out front loin features placed. If those move well, we can anticipate pricing to strengthen because of that.

Dry Aged Room – 14 days old.

Butts- Butts are showing some downward trends as we come out of the Labor Day holiday. Retailers are trying to sort out how holiday movement was and if they will need to backfill in the short term. Long term, it would be expected for butts to trade sideways to lower.

Ribs -Rib packages are still in negotiation and that market is not seeing any reprieve in competition or pricing. back ribs will continue to be a very desirable item through what is expected to be the end of the year as production levels will not flatten out or find a new normal for many months.

Chicken/Poultry –

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

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

Jumbo Breast – slow with food service demand not materializing. Medium and Small steady.

Tenders – holding steady. Jumbo and small tender demand is steady with the possibility of seasonality in the market kicking in. Wings prices are holding

Dark Meat- The back half of the bird is getting interest from Chinese buyers looking for frozen leg quarters. Leg and thigh meat demand is starting to pick up

Wings- Wings prices are holding steady, but demand is still extremely high with large wing houses still buying up any supply.

Lamb/Veal –

Domestic- Markets to remain steady and increase with Easter demand.

Australian/New Zealand – Markets remain steady with extra supplies on frenched lamb racks.

Formula fed- Steady market. Increased demands and cost on veal shanks as well as osso buco.



Seafood – Quote of the day: “a river is honored for its fish, not its size.”

Seafood Special:

Seafood Special for next week (9-14-2020 Start).

Mahi mahi has a sweet, mildly pronounced flavor similar to swordfish. The lean meat is fairly firm in **texture**, though not steak-like, and it has large, moist flakes. Darker portions of meat can be trimmed away for milder flavor. The raw flesh is pinkish to grayish-white, though dark along the lateral line.

PF CO Mahi Portions B/S (16310)

PF CO Mahi Fillet Sk-on (16151)

FROZEN CO Mahi Fillet Sk-On (12817)

Venezuela Crab Meat - Venezuela crabbing is shut down until the middle of October. I will keep everyone posted as I learn more info. I do have access to fresh domestic, which is a 2-day lead time. Please let me know if I can help you with this

Live Lobsters: Will have chix (1#) quarters 1 ¼ halves (1.5#) and Deuces (2#).

Tuna: Plenty of tuna in house, #1 and #2. Take holiday weekend coming up, perfect for the grill and at a great price!

Sword: SELL, SELL, SELL!!!! Just like tuna, perfect for the grill.

Cod Fillet: No STP in our product.

Live Oysters: Plenty in house and all flavors. Let's keep this Friday oyster train going!

Farmed rockfish: Plenty in house and perfect for rockfish sandwiches!!!! Also great on the grill whole!!!

Chilean Trucker Strike: THE STRIKE IS OVER. Going to take a week for pricing to go back down as production is kicking back up. Thanks for your patience.

Halibut: Trending down a little with the halibut. Prices will stay the same for next week, fish has been a little scarce in the market place. That is the reason for it being a little more expensive.