

Gordon Food Service Market Updates

Meat | Pork

This week the harvest is anticipated to be lower, due to the storms in the center of the country and the Carolinas. At least 2 plants were closed on Wednesday.

Prior to the storms the industry was considering cutting back the kill as hog prices have increased rapidly, partially based on futures prices which are trading at a premium as traders expect brighter times when the country recovers from the pandemic.

Prices for butts are 4-5 cents higher than last week. Loin and sparerib prices are steady.

Belly prices continue to increase, based on the use of fresh and higher demand. Manufacturers are relying on fresh product for current production. The cold storage report indicated fewer bellies in the freezer, forcing the use of fresh.

Meat | Beef

Production numbers continue to be large, plenty of cattle available, and demand for boxed beef seems to be great at retail and better than expected with foodservice. Retail features continue to lead the pack as people are willing to spend up on proteins when shopping due to extra money in the food budget each month. Most items are moving higher this week. Middles such as ribeyes, tenders, and loin cuts are all taking a step higher in response to interest levels and bookings. This could be attributed to more inside dining opening or prepping for opening over the next week or so. End cuts are stable to higher. Thin meats such as skirts along with foodservice cuts such as clod tenders are starting to move higher. Briskets have shown strength over the past two weeks. Both from the foodservice and retail level the brisket price points have been a good value. Grinds continue to move

higher, however, they have slowed to just small increases each week.