

# UK BEEF METHODOLOGY NOTICE

Revised September 29, 2022

**UrnerBarry**  
AN AGRIBRIEFING COMPANY

Urner Barry regularly solicits feedback from stakeholders to ensure that our coverage reflects current trading conditions and practices. To improve market transparency and to provide stakeholders meaningful information, Urner Barry is requesting feedback on the following proposed changes to its UK beef reporting methodologies:

1. We are looking to adjust our existing items as well as initiating coverage on new items. We want to be sure we're getting the most traded items in our coverage and that we have ample transactional data to release a robust quotation. Proposed changes are shown in the 2 tables below, new items are indicated in green & existing items to be removed from our quotes are shown in red. The rest of the items will continue to be quoted as normal.

UB UK BEEF COMPLEX			
Wholesale Beef Cut Values (£/Kg) Ex-Works			
CHUCK & BLADE	PGI	UTM	OTM
Chuck Roll			
Denver Muscle			
Chuck Eye			
Featherblade			
Underblade Muscle			
Underblade Fillet			
SHOULDER, SHIN & SHANK	PGI	UTM	OTM
Shoulder (boneless)			
Shoulder (bone-in)			
Chuck Tender			
Merlan			
Flat Iron (Butlers steak)			
LMC Single Muscle			
Baby LMC			
Fore shin			
Heel Muscle			
Hind shin			
Clod Shin Muscle			
RIB	PGI	UTM	OTM
Tomahawk			
Cuberoll			
Standing Rib			
Rib 5 Bone			
Fore rib bone in			
Fore Rib (rolled)			
Rib eye			
Whole Rib eye joints			
SIRLOIN	PGI	UTM	OTM
Whole Striploin			
Sirloin Steak			
Loin 8 Rib			
Loin 3 Rib			
T-Bone			
FILLET	PGI	UTM	OTM
Whole Fillet			
Fillet Steak			
Fillet Chain off			
Fillet Chain on			
Rump Fillet			
Middle Fillet			
Fillet Tail			
RUMP	PGI	UTM	OTM
Full Rump			
Rump Steak			
Rump Tail			

UB - UK BEEF COMPLEX			
Wholesale Beef Cut Values (£/Kg) Ex-Works / Delivered			
CHUCK & BLADE	PGI	UTM	OTM
Whole Chuck			
Chuck Roll			
Featherblade			
PAD Featherblade			
SHOULDER, SHIN & SHANK	PGI	UTM	OTM
Neck & Clod (95-98VL)			
Chuck Tender			
Flat Iron Steak (Butlers steak)			
LMC Single Muscle			
Fore Shin			
Heel Muscle			
Hind Shin			
RIB	PGI	UTM	OTM
Tomahawk Steaks			
Tomahawk Shell (Primal)			
Standing Rib			
Carvery Rib (Ex Chine Bone)			
Boneless Beef Rib (Cap On)			
Ribeye			
SIRLOIN	PGI	UTM	OTM
Whole Striploin			
Sirloin Steak			
Sirloin Shell (On the Bone)			
FILLET	PGI	UTM	OTM
Whole Fillet Chain off			
Whole Fillet Chain on			
Rump Fillet			
Middle Fillet/Chateaubriand			
Fillet Tail			
RUMP	PGI	UTM	OTM
D Rump			
Rump Cap			
Rump Heart			
PAD Rump Tail			
LOINS	PGI	UTM	OTM
Rump & Loin			
Loin of Beef (T-Bone)			
Full Set / Roaster (Rump/Loin/Rib/Fillet)			
HIND / ROUND CUTS	PGI	UTM	OTM
Whole Topside			
PAD Topside			
Knuckle			
Whole Silverside			
Silverside (without silver gristle)			
Silverside Flat			

Rump Cap			
Rump Heart			
D Rump			
Prime Rump			
<b>TOPSIDE</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Whole Topside			
Topside Bullet			
Topside Heart			
Topside Flap Muscle			
Salmon Cut			
PAD Topside			
<b>SILVERSIDE</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Whole Silverside			
Silverside (without silver gristle)			
Flatsilver Fat on/off			
<b>BRISKET</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Flat Brisket			
Brisket PAT			
Brisket Cap			
<b>THIN FLANK</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Thin Flank (Boneless)			
Flank Steak			
Bavette			
Goose Skirt			
Inside Skirt			
<b>THICK FLANK</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Knuckle			
Pavé Muscle			
Plate Muscle			
<b>TRIM</b>	<b>PGI</b>	<b>STANDARD</b>	
Trim 70% VL			
Trim 85% VL			
Trim 90% VL			
Trim 95% VL			

Eye Round (Salmon Cut)			
PAD Eye Round (PAD Salmon Cut)			
<b>BRISKET</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Whole Brisket			
Rolled Brisket			
<b>FLANK &amp; SKIRT</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
Bone-In Flank			
Boneless Flank			
Flank Steak / Goose Skirt			
Rump Skirt / Bavette			
Thin Skirt (Diaphragm) (Peeled)			
Thick Skirt (Onglet / Hanger) (Peeled)			
<b>FATS</b>	<b>PGI</b>	<b>STANDARD</b>	<b>OTM</b>
Cod Fat			
Pressed Cod Fat			
Suet Fat			
Brisket Fat			
<b>TRIM</b>	<b>PGI</b>	<b>STANDARD</b>	<b>OTM</b>
70% VL Trim			
85% VL Trim			
90% VL Trim			
95% VL Trim			

2. The launch of a brand-new weekly UK beef carcass cutout - An estimate of the value of a beef carcass based upon current, negotiated wholesale prices of beef items. Three cutouts will be calculated weekly, PGI (Protected Geographical Indication), UTM (Under Thirty Months) and OTM (Over Thirty Months). At the outset, this data will be published each week on Friday alongside the weekly market report. This latest addition further expands Urner Barry's initiative to provide market transparency in the UK beef market. The proposed carcass cutout will be presented in the format below.

<b>UK BEEF CARCASS CUTOUT</b>	<b>PGI</b>	<b>UTM</b>	<b>OTM</b>
<b>16-Sep-22</b>	£5.35	£4.83	£4.37
<b>23-Sep-22</b>	£5.46	£4.99	£4.63

Stakeholders can comment on the proposed changes during a comment period which will take place from October 03, 2022. Comments will be published on our market reporting methodology page at <https://www.urnerbarry.com/Markets/Methodologies>.

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