



Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Agriculture and Agri-Food Canada (AAFC). It is based on negotiated prices and volume of boxed beef cuts and on average industry cutting yields. Values reflect CDN dollars per pound.

Week ending: Friday, December 25, 2015

Exchange Rate: 1.3845

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3981	\$ 2.0839	\$ 2.3820	\$ 2.3981	\$ 2.0839	\$ 2.3820
RIB	\$ 4.5331	\$ 4.2216	\$ 3.9342	\$ 4.0616	\$ 4.0784	\$ 3.2715
LOIN	\$ 3.6171	\$ 3.5400	\$ 3.4928	\$ 3.3531	\$ 3.3108	\$ 3.1382
ROUND	\$ 2.4166	\$ 2.2206	\$ 2.6598	\$ 2.3628	\$ 2.2185	\$ 2.7000
BRISKET	\$ 2.2937	\$ 1.8215	\$ 2.4363	\$ 2.2937	\$ 1.8215	\$ 2.4363
SHORT PLATE	\$ 1.6595	\$ 1.6085	\$ 2.0387	\$ 1.6595	\$ 1.6085	\$ 2.0387
FLANK	\$ 1.3056	\$ 1.3074	\$ 1.3293	\$ 1.3056	\$ 1.3074	\$ 1.3293















	USDA Choice	Canadian AAA			USDA Select	Canadian AA		
	This Week (CDN\$)	This Week	Last Week	Last Year	This Week (CDN\$)	This Week	Last Week	Last Year
Carcass Cutout	\$ 2.6837	\$ 2.8117	\$ 2.5960	\$ 2.8013	\$ 2.5771	\$ 2.6897	\$ 2.5304	\$ 2.6593
Load Count Totals		160.98	199.77	205.84				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.9510	\$ 3.1585	\$ 3.2250				0.37
Semi-Boneless	+++	+++	+++	\$ 1.9804	\$ 2.7419	\$ 0.5081	0.01
Short Cut shoulder clod	\$ 3.5700	\$ 3.1325	\$ 3.0543	\$ 1.9464	\$ 2.6948	\$ 0.8752	1.43
Clod Heart	+++	+++	+++	\$ 2.5582	\$ 3.5418	\$ 1.2132	0.17
Clod Tender	\$ 4.8738	\$ 4.6508	\$ 4.3961	\$ 3.7237	\$ 5.1555	\$ -0.2817	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7491	\$ 3.8061		
Chuck Roll	\$ 4.6592	\$ 3.5943	\$ 3.4961	\$ 2.6838	\$ 3.7157	\$ 0.9435	5.86
Chuck Roll 0x0	\$ 4.4847	\$ 3.4601	\$ 3.3870				0.01
Oven Ready Rib	+++	n/a	+++				0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7108	\$ 9.2911	\$ 0.4414	3.26
Bone-in Lipon Ribeye 17 dn	\$ 8.6924	\$ 8.0765	\$ 7.3416	\$ 6.7108	\$ 9.2911	\$ -0.5987	1.86
Boneless Lipon Ribeye 14 up	\$ 10.4449	\$ 10.7856	\$ 8.0381	\$ 7.4484	\$ 10.3123	\$ 0.1326	0.12
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7467	\$ 10.7253	\$ 0.4671	0.11
Back Ribs	+++	+++	+++	\$ 0.8279	\$ 1.1462	\$ 2.2463	0.01
Short Loin 1x0	\$ 8.0761	\$ 7.5191	\$ 6.6058	\$ 5.0677	\$ 7.0162	\$ 1.0599	0.37
Striploin 0x1 13up	\$ 7.9949	\$ 7.0006	\$ 7.0054	\$ 5.2916	\$ 7.3262	\$ 0.6687	3.94
Striploin 0x1 13dn	\$ 7.9949	n/a	+++	\$ 5.2916	\$ 7.3262	\$ 0.6687	0.01

Top Butt 13up	\$ 4.4203	\$ 4.1881	\$ 4.3808	\$ 3.0432		\$ 4.2133	\$ 0.2070	4.84
Top Butt 13dn	+++	\$ 4.1881	+++	\$ 3.0432		\$ 4.2133	\$ 0.0968	0.01
PSMO Tenderloin	\$ 13.4786	\$ 13.5034	\$ 12.5520	\$ 9.6427		\$ 13.3503	\$ 0.1283	3.04
Butt Tenderloin	+++	+++	\$ 12.3078	\$ 10.1786		\$ 14.0923	\$ 0.6052	0.08
Boneless Round	+++	+++	+++	\$ 2.6302		\$ 3.6415	\$ -0.1415	0.01
Inside Round 1"	+++	\$ 2.7118	\$ 3.4242	\$ 1.8608		\$ 2.5763	\$ 0.1537	0.10
Inside Round	\$ 3.1872	\$ 2.8656	\$ 3.5420	\$ 1.9058		\$ 2.6386	\$ 0.5486	3.26
Outside Flat	\$ 3.6778	\$ 3.0356	\$ 3.4189	\$ 2.3855		\$ 3.3027	\$ 0.3751	2.49
Eye of round	\$ 4.1267	\$ 3.9555	\$ 4.2789	\$ 2.4560		\$ 3.4003	\$ 0.7264	2.77
Peeled Knuckle	+++	+++	+++	\$ 2.1526		\$ 2.9803	\$ 0.3497	2.63
Gooseneck	+++	+++	+++	\$ 2.0157		\$ 2.7907	\$ 0.1985	0.01
AA Product								
	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Quebec Spec	\$ 3.9510	\$ 3.1585	\$ 3.2250					0.37
Semi-Boneless	+++	+++	+++	\$ 1.9726		\$ 2.7311	\$ 0.5189	0.01
Short Cut shoulder clod	\$ 3.5700	\$ 3.1325	\$ 3.0543	\$ 2.0213		\$ 2.7985	\$ 0.7715	1.43
Clod Heart	+++	+++	+++					0.17
Clod Tender	\$ 4.8738	\$ 4.6508	\$ 4.3961	\$ 3.0617		\$ 4.2389	\$ 0.6349	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.6592	\$ 3.5943	\$ 3.4961	\$ 2.6810		\$ 3.7118	\$ 0.9474	5.86
Chuck Roll 0x0	\$ 4.4847	\$ 3.4601	\$ 3.3870					0.01
Oven Ready Rib	+++	n/a	+++					0.17
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2945		\$ 8.7147	\$ 0.4617	2.32
Bone-in Lipon Ribeye 17 dn	\$ 7.0220	\$ 7.6086	\$ 5.3624	\$ 6.2945		\$ 8.7147	\$ -1.6927	1.99
Boneless Lipon Ribeye 14 up	\$ 9.0745	\$ 9.2933	\$ 6.8179	\$ 7.0424		\$ 9.7502	\$ -0.6757	0.61
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7296		\$ 9.3171	\$ 1.8753	0.06
Back Ribs	+++	+++	+++	\$ 0.8279		\$ 1.1462	\$ 2.2463	0.65
Short Loin 1x0	\$ 7.2702	\$ 6.7177	\$ 5.4596	\$ 4.3920		\$ 6.0807	\$ 1.1895	0.35
Striploin 0x1 13up	\$ 6.7452	\$ 6.3391	\$ 5.4322	\$ 4.5093		\$ 6.2431	\$ 0.5021	2.97
Striploin 0x1 13dn	\$ 6.7452	\$ 6.3391	+++	\$ 4.5093		\$ 6.2431	\$ 0.5021	0.01
Top Butt 13up	\$ 4.0380	\$ 3.8361	\$ 3.8583	\$ 2.4936		\$ 3.4524	\$ 0.5856	4.34
Top Butt 13dn	+++	\$ 3.8361	+++	\$ 2.4936		\$ 3.4524	\$ 0.5856	0.01
PSMO Tenderloin	\$ 13.1661	\$ 12.3600	\$ 11.8432	\$ 9.2093		\$ 12.7503	\$ 0.4158	2.21
Butt Tenderloin	+++	+++	\$ 12.4224	\$ 10.2392		\$ 14.1762	\$ -0.0462	0.02
Boneless Round	+++	+++	+++	\$ 2.6061		\$ 3.6081	\$ -0.1081	0.02
Inside Round 1"	+++	\$ 2.7118	\$ 3.4242	\$ 1.8568		\$ 2.5707	\$ 0.1593	0.27
Inside Round	\$ 3.1918	\$ 2.8581	\$ 3.4671	\$ 1.9294		\$ 2.6713	\$ 0.5205	8.96
Outside Flat	\$ 3.5326	\$ 3.1450	\$ 3.4259	\$ 2.3954		\$ 3.3164	\$ 0.2162	3.92
Eye of round	\$ 3.9086	\$ 3.8581	\$ 4.2310	\$ 2.4998		\$ 3.4610	\$ 0.4476	2.07
Peeled Knuckle	+++	+++	+++	\$ 2.2318		\$ 3.0899	\$ 0.0701	2.12
Gooseneck	+++	+++	+++	\$ 1.9039		\$ 2.6359	\$ 0.3533	0.01







Thin Meats (AAA/AA)

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Chuck Tender	\$ 3.0590	\$ 3.0274	\$ 3.7161	\$ 1.9224		\$ 2.6616	\$ 0.3974	2.55
Briskets 120	\$ 3.7818	\$ 2.9392	\$ 3.8518	\$ 2.2402		\$ 3.1016	\$ 0.6802	7.21
Bone-in Chuck Shortrib	\$ 4.4358	\$ 4.2336	\$ 4.1386	\$ 2.5442		\$ 3.5224	\$ 0.9134	1.99
Flat Iron	+++	+++	+++					0.92
Blademeat	\$ 3.7012	\$ 3.6844	\$ 4.1136	\$ 2.3706		\$ 3.2821	\$ 0.4191	5.58
Bone-in Shortrib	+++	+++	+++	\$ 3.4708		\$ 4.8053	\$ -0.1153	0.04
Outside Skirt	+++	+++	+++	\$ 4.9572		\$ 6.8632	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.9489		\$ 5.4673	\$ 0.3027	1.05
Flapmeat	\$ 3.3902	\$ 5.5389	\$ 4.7474	\$ 3.9049		\$ 5.4063	\$ -2.0161	2.14
Ball Tips	+++	+++	+++	\$ 2.3649		\$ 3.2742	\$ -0.0001	0.01
Tri Tips	\$ 3.9491	+++	+++	\$ 3.5223		\$ 4.8766	\$ -0.9275	2.28
Flank Steak	\$ 6.6607	\$ 6.6754	\$ 5.6312	\$ 4.6194		\$ 6.3956	\$ 0.2651	0.60
Pectoral Muscle	\$ 3.8494	\$ 3.6331	\$ 4.3031	\$ 2.5732		\$ 3.5626	\$ 0.2868	1.47
Lointails	\$ 3.2288	\$ 3.2126	+++					3.12

Trim (AAA & AA) (Fed)

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Fresh 50% Lean Trimmings	\$ 0.5298	\$ 0.5403	\$ 1.0619	\$ 0.3450		\$ 0.4777	\$ 0.0521	21.07
Fresh 65% Lean Trimmings	\$ 1.1771	\$ 1.0903	\$ 1.4325	\$ 0.6166		\$ 0.8537	\$ 0.3234	5.31
Fresh 75% Lean Trimmings	\$ 1.7944	\$ 1.7478	+++	\$ 1.3518		\$ 1.8716	\$ -0.0772	0.01
Fresh 85% Lean Trimmings	\$ 2.4117	\$ 2.4053	\$ 3.1826	\$ 1.6868		\$ 2.3354	\$ 0.0763	15.34
Shankmeat	\$ 2.4117	\$ 2.4053	\$ 3.1826					0.01

Ground Beef

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Extra Lean Ground Beef	+++	+++	+++					2.89
Lean Ground Beef	+++	+++	+++					4.28
Medium Ground Beef	+++	+++	+++					2.32
Regular Ground Beef	+++	+++	+++					2.88
Ground Chuck	+++	+++	+++	\$ 1.8037		\$ 2.4972	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.4676		\$ 3.4164	\$ -0.0001	0.01

+++ This is suppressed data that is used in the primal and cutout calculation

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