



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, May 20, 2016

Exchange Rate: 1.3104

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1374	\$ 2.0707	\$ 2.4082	\$ 2.1373	\$ 2.0707	\$ 2.4082
RIB	\$ 4.3488	\$ 4.2392	\$ 4.7494	\$ 4.0329	\$ 4.1168	\$ 4.4397
LOIN	\$ 4.1764	\$ 4.2496	\$ 4.6738	\$ 3.7126	\$ 3.8906	\$ 4.4136
ROUND	\$ 2.1634	\$ 2.1614	\$ 2.6277	\$ 2.1553	\$ 2.2133	\$ 2.6506
BRISKET	\$ 1.5688	\$ 1.6024	\$ 2.1909	\$ 1.5688	\$ 1.6024	\$ 2.1909
SHORT PLATE	\$ 1.8107	\$ 1.8573	\$ 2.4910	\$ 1.8107	\$ 1.8573	\$ 2.4910
FLANK	\$ 1.5236	\$ 1.5487	\$ 1.7140	\$ 1.5236	\$ 1.5487	\$ 1.7140















	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	\$ 2.9578	\$ 2.7577	\$ 2.7464	\$ 3.1785	\$ 2.7568	\$ 2.6213	\$ 2.6678	\$ 3.0930
Load Count Totals		210.60	271.45	230.67				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.9485	\$ 2.7272	\$ 3.3386				0.16
Semi-Boneless	+++	+++	+++	\$ 2.2382	\$ 2.9329	\$ 0.1571	0.10
Short Cut shoulder clod	\$ 3.2202	\$ 2.8911	\$ 3.4026	\$ 2.3088	\$ 3.0255	\$ 0.1947	0.56
Clod Heart	+++	+++	+++	\$ 2.5306	\$ 3.3161	\$ 0.7200	0.33
Clod Tender	\$ 7.3950	\$ 7.3644	+++	\$ 5.6359	\$ 7.3853	\$ 0.0097	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7018	\$ 3.5404		
Chuck Roll	\$ 3.4767	\$ 3.5531	\$ 3.6010	\$ 2.5754	\$ 3.3748	\$ 0.1019	1.43
Chuck Roll 0x0	\$ 3.2829	\$ 3.3648	\$ 3.4614				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.4795	\$ 8.2766	+++	\$ 7.0856	\$ 9.2850	\$ -0.8055	2.43
Bone-in Lipon Ribeye 17 dn	\$ 9.2994	\$ 8.7667	\$ 9.2803	\$ 7.0856	\$ 9.2850	\$ 0.0144	0.34
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.9566	\$ 10.4263	\$ 0.0209	1.27
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9809	\$ 10.4582	\$ -0.0110	0.01
Back Ribs	+++	+++	+++	\$ 1.1962	\$ 1.5675	\$ 1.5991	0.01
Short Loin 1x0	\$ 8.2740	\$ 8.8916	\$ 9.4492	\$ 6.9612	\$ 9.1220	\$ -0.8480	1.29
Striploin 0x1 13up	\$ 9.8784	\$ 10.0275	\$ 10.8915	\$ 8.3139	\$ 10.8945	\$ -1.0161	7.13
Striploin 0x1 13dn	+++	\$ 10.0275	+++	\$ 8.3139	\$ 10.8945	\$ -1.0161	0.01

Top Butt 13up	\$ 5.8245	\$ 5.8926	\$ 5.7806	\$ 4.4993		\$ 5.8959	\$ -0.0714	9.82
Top Butt 13dn	\$ 5.8245	\$ 5.8926	\$ 5.7806	\$ 4.4993		\$ 5.8959	\$ -0.0714	0.01
PSMO Tenderloin	\$ 13.2109	\$ 12.7786	\$ 13.4866	\$ 10.4019		\$ 13.6306	\$ -0.4197	4.64
Butt Tenderloin	+++	+++	\$ 13.7243	\$ 9.7035		\$ 12.7155	\$ 0.7361	0.08
Boneless Round	n/a	n/a	+++	\$ 2.2850		\$ 2.9943		
Inside Round 1"	+++	+++	\$ 3.5544	\$ 2.1966		\$ 2.8784	\$ -0.2184	0.01
Inside Round	\$ 2.9226	\$ 2.9863	\$ 3.5564	\$ 2.2849		\$ 2.9941	\$ -0.0715	4.08
Outside Flat	\$ 2.8349	\$ 2.7149	\$ 3.2001	\$ 2.2294		\$ 2.9214	\$ -0.0865	2.72
Eye of round	\$ 3.4500	\$ 3.4114	\$ 3.6326	\$ 2.6370		\$ 3.4555	\$ -0.0055	4.83
Peeled Knuckle	+++	+++	+++	\$ 2.4966		\$ 3.2715	\$ -0.2215	3.48
Gooseneck	+++	+++	+++	\$ 2.1101		\$ 2.7651	\$ -0.1955	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	\$ 2.9485	\$ 2.7272	\$ 3.3386					0.16
Semi-Boneless	+++	+++	+++	\$ 2.1878		\$ 2.8669	\$ 0.2231	0.10
Short Cut shoulder clod	\$ 3.2202	\$ 2.8911	\$ 3.4026	\$ 2.2587		\$ 2.9598	\$ 0.2604	0.56
Clod Heart	+++	+++	+++					0.33
Clod Tender	\$ 7.3950	\$ 7.3644	+++	\$ 5.1315		\$ 6.7243	\$ 0.6707	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4767	\$ 3.5531	\$ 3.6010	\$ 2.5946		\$ 3.4000	\$ 0.0767	1.43
Chuck Roll 0x0	\$ 3.2829	\$ 3.3648	\$ 3.4614					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	\$ 7.8833	\$ 8.0889	+++	\$ 6.3438		\$ 8.3129	\$ -0.4296	8.34
Bone-in Lipon Ribeye 17 dn	\$ 8.7152	\$ 8.5938	\$ 8.1633	\$ 6.3438		\$ 8.3129	\$ 0.4023	1.01
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3278		\$ 9.6023	\$ 0.0013	0.42
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3232		\$ 9.5963	\$ 0.0073	0.01
Back Ribs	+++	+++	+++	\$ 1.1962		\$ 1.5675	\$ 1.5991	0.04
Short Loin 1x0	\$ 7.6303	\$ 8.0736	\$ 8.8149	\$ 5.6573		\$ 7.4133	\$ 0.2170	4.65
Striploin 0x1 13up	\$ 8.0626	\$ 8.7304	\$ 9.1740	\$ 6.3577		\$ 8.3311	\$ -0.2685	4.57
Striploin 0x1 13dn	+++	\$ 8.7304	+++	\$ 6.3577		\$ 8.3311	\$ 0.6885	0.00
Top Butt 13up	\$ 4.5369	\$ 4.8056	\$ 5.3968	\$ 3.3411		\$ 4.3782	\$ 0.1587	5.09
Top Butt 13dn	\$ 4.5369	\$ 4.8056	\$ 5.3968	\$ 3.3411		\$ 4.3782	\$ 0.1587	0.01
PSMO Tenderloin	\$ 12.1933	\$ 12.8156	\$ 13.2246	\$ 9.3351		\$ 12.2327	\$ -0.0394	1.74
Butt Tenderloin	+++	+++	\$ 13.5606	\$ 9.2036		\$ 12.0604	\$ 0.5196	0.15
Boneless Round	n/a	n/a	+++	\$ 2.4178		\$ 3.1683		
Inside Round 1"	+++	+++	\$ 3.5544	\$ 2.2104		\$ 2.8965	\$ -0.2365	0.21
Inside Round	\$ 2.9397	\$ 3.0810	\$ 3.6240	\$ 2.2183		\$ 2.9069	\$ 0.0328	21.05
Outside Flat	\$ 2.8451	\$ 3.0049	\$ 3.2078	\$ 2.1864		\$ 2.8651	\$ -0.0200	10.67
Eye of round	\$ 3.2802	\$ 3.3639	\$ 3.6933	\$ 2.6065		\$ 3.4156	\$ -0.1354	4.74
Peeled Knuckle	+++	+++	+++	\$ 2.5193		\$ 3.3013	\$ -0.2613	3.64
Gooseneck	+++	+++	+++	\$ 1.9629		\$ 2.5722	\$ -0.0026	2.05







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	\$ 2.8630	\$ 3.0021	\$ 3.5965	\$ 2.2151		\$ 2.9027	\$ -0.0397	3.04
Briskets 120	\$ 2.4378	\$ 2.4719	\$ 3.3783	\$ 2.2975		\$ 3.0106	\$ -0.5728	5.09
Bone-in Chuck Shortrib	\$ 3.6819	\$ 3.7230	\$ 3.6971	\$ 2.5150		\$ 3.2957	\$ 0.3862	4.42
Flat Iron	\$ 3.5934	\$ 3.6850	\$ 4.1866					1.48
Blademeat	\$ 3.1258	\$ 3.0924	\$ 3.7295	\$ 2.2258		\$ 2.9167	\$ 0.2091	5.68
Bone-in Shortrib	+++	+++	\$ 5.7344	\$ 3.8911		\$ 5.0989	\$ 0.3463	0.85
Outside Skirt	+++	+++	+++	\$ 6.2294		\$ 8.1630	\$ 0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.2216		\$ 5.5320	\$ 0.1108	0.01
Flapmeat	+++	+++	\$ 8.1122	\$ 5.9664		\$ 7.8184	\$ -1.3384	0.01
Ball Tips	+++	+++	+++	\$ 2.9442		\$ 3.8581	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 6.1830	\$ 3.8360		\$ 5.0267	\$ -1.5167	0.01
Flank Steak	\$ 7.7616	\$ 7.7161	\$ 7.9053	\$ 5.7981		\$ 7.5978	\$ 0.1638	1.15
Pectoral Muscle	\$ 3.1293	\$ 3.1506	\$ 3.8378	\$ 2.2520		\$ 2.9510	\$ 0.1783	5.00
Lointails	+++	+++	\$ 3.2574					0.20

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	+++	\$ 0.7857	\$ 1.1795	\$ 0.5155		\$ 0.6755	\$ -0.0055	3.56
Fresh 65% Lean Trimmings	\$ 1.4079	\$ 1.4379	\$ 1.9188	\$ 0.9711		\$ 1.2725	\$ 0.1354	20.31
Fresh 75% Lean Trimmings	\$ 1.9631	\$ 1.9732	\$ 2.5950	\$ 1.3679		\$ 1.7925	\$ 0.1706	0.01
Fresh 85% Lean Trimmings	\$ 2.5184	+++	\$ 3.2711	\$ 1.9097		\$ 2.5025	\$ 0.0159	24.11
Shankmeat	\$ 2.5184	+++	\$ 3.2711					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	+++	+++	+++					6.23
Lean Ground Beef	+++	+++	+++					9.05
Medium Ground Beef	+++	+++	+++					0.45
Regular Ground Beef	+++	+++	+++					3.73
Ground Chuck	+++	+++	+++	\$ 2.0760		\$ 2.7204	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3490		\$ 4.3885	\$ 0.0002	0.01

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

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