



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 29, 2015

Exchange Rate: 1.2435

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3807	\$ 2.4082	\$ 1.8530	\$ 2.3807	\$ 2.4082	\$ 1.8530
RIB	\$ 4.5509	\$ 4.7494	\$ 3.6520	\$ 4.3636	\$ 4.4397	\$ 3.4001
LOIN	\$ 4.6282	\$ 4.6738	\$ 3.5304	\$ 4.4045	\$ 4.4136	\$ 3.2398
ROUND	\$ 2.6354	\$ 2.6277	\$ 1.9824	\$ 2.6596	\$ 2.6506	\$ 1.9741
BRISKET	\$ 2.1310	\$ 2.1909	\$ 2.0468	\$ 2.1310	\$ 2.1909	\$ 2.0468
SHORT PLATE	\$ 2.4955	\$ 2.4910	\$ 1.9540	\$ 2.4955	\$ 2.4910	\$ 1.9540
FLANK	\$ 1.7320	\$ 1.7140	\$ 1.4112	\$ 1.7320	\$ 1.7140	\$ 1.4112















	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	\$ 3.2220	\$ 3.1377	\$ 3.1785	\$ 2.4461	\$ 3.0765	\$ 3.0742	\$ 3.0930	\$ 2.3537
Load Count Totals		251.35	230.67	266.86				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.4012	\$ 3.3386	\$ 2.5994				0.26
Semi-Boneless	+++	+++	+++	\$ 2.5420	\$ 3.1610	\$ 0.2790	0.21
Short Cut shoulder clod	\$ 3.2148	\$ 3.4026	\$ 2.5811	\$ 2.6865	\$ 3.3407	\$ -0.1259	1.90
Clod Heart	+++	+++	+++	\$ 2.9921	\$ 3.7207	\$ 0.8000	0.03
Clod Tender	\$ 8.1749	+++	\$ 4.9913	\$ 7.0213	\$ 8.7310	\$ -0.5561	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.5773	\$ 3.2049		
Chuck Roll	\$ 3.5986	\$ 3.6010	\$ 2.8601	\$ 2.9708	\$ 3.6942	\$ -0.0956	9.20
Chuck Roll 0x0	\$ 3.4600	\$ 3.4614	\$ 2.7558				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.9360	\$ 7.6603	\$ 9.5256	\$ 0.0113	0.83
Bone-in Lipon Ribeye 17 dn	\$ 8.9906	\$ 9.2803	+++	\$ 7.6603	\$ 9.5256	\$ -0.5350	2.44
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.7161	\$ 8.5790	\$ 10.6680	\$ 0.1075	0.01
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.5893	\$ 10.6808	\$ 0.0947	0.11
Back Ribs	+++	+++	+++	\$ 1.3736	\$ 1.7081	\$ 1.3140	0.01
Short Loin 1x0	\$ 9.4374	\$ 9.4492	\$ 7.5833	\$ 7.2775	\$ 9.0496	\$ 0.3878	0.73
Striploin 0x1 13up	\$ 10.7599	\$ 10.8915	\$ 7.6750	\$ 9.1403	\$ 11.3660	\$ -0.6061	5.63
Striploin 0x1 13dn	+++	+++	+++	\$ 9.1403	\$ 11.3660	\$ 0.5862	0.19

Top Butt 13up	\$ 5.6404	\$ 5.7806	\$ 4.2995	\$ 4.2813		\$ 5.3238	\$ 0.3166	6.26
Top Butt 13dn	\$ 5.6404	\$ 5.7806	+++	\$ 4.2813		\$ 5.3238	\$ 0.3166	0.01
PSMO Tenderloin	\$ 13.7000	\$ 13.4866	\$ 11.6188	\$ 11.0576		\$ 13.7501	\$ -0.0501	4.81
Butt Tenderloin	\$ 13.7261	\$ 13.7243	\$ 11.8614	\$ 10.5297		\$ 13.0937	\$ 0.6324	0.13
Boneless Round	+++	+++	+++	\$ 2.9911		\$ 3.7194	\$ -0.1694	0.01
Inside Round 1"	\$ 3.5108	\$ 3.5544	\$ 2.5524	\$ 2.8459		\$ 3.5389	\$ -0.0281	0.01
Inside Round	\$ 3.5785	\$ 3.5564	\$ 2.7364	\$ 2.9208		\$ 3.6320	\$ -0.0535	6.84
Outside Flat	\$ 3.2502	\$ 3.2001	\$ 2.7397	\$ 2.6719		\$ 3.3225	\$ -0.0723	2.21
Eye of round	\$ 3.6393	\$ 3.6326	\$ 2.8490	\$ 2.7308		\$ 3.3957	\$ 0.2436	2.54
Peeled Knuckle	+++	+++	+++	\$ 2.8822		\$ 3.5840	\$ 0.3660	1.82
Gooseneck	+++	+++	+++	\$ 2.4256		\$ 3.0162	\$ 0.0802	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	\$ 3.4012	\$ 3.3386	\$ 2.5994					0.26
Semi-Boneless	+++	+++	+++	\$ 2.5718		\$ 3.1980	\$ 0.2420	0.21
Short Cut shoulder clod	\$ 3.2148	\$ 3.4026	\$ 2.5811	\$ 2.6686		\$ 3.3184	\$ -0.1036	1.90
Clod Heart	+++	+++	+++					0.03
Clod Tender	\$ 8.1749	+++	\$ 4.9913	\$ 6.6220		\$ 8.2345	\$ -0.0596	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5986	\$ 3.6010	\$ 2.8601	\$ 2.8680		\$ 3.5664	\$ 0.0322	9.20
Chuck Roll 0x0	\$ 3.4600	\$ 3.4614	\$ 2.7558					0.01
Oven Ready Rib	+++	+++	+++					2.75
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.1596	\$ 6.5050		\$ 8.0890	\$ 0.5809	1.85
Bone-in Lipon Ribeye 17 dn	\$ 8.1116	\$ 8.1633	+++	\$ 6.5050		\$ 8.0890	\$ 0.0226	4.98
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.1251	\$ 7.6545		\$ 9.5184	\$ -0.0384	0.25
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5166		\$ 9.3469	\$ 0.0662	0.15
Back Ribs	+++	+++	+++	\$ 1.3736		\$ 1.7081	\$ 1.3140	0.20
Short Loin 1x0	\$ 9.1006	\$ 8.8149	\$ 6.4890	\$ 7.1145		\$ 8.8469	\$ 0.2537	3.76
Striploin 0x1 13up	\$ 9.1176	\$ 9.1740	\$ 6.2907	\$ 7.0851		\$ 8.8103	\$ 0.3073	3.84
Striploin 0x1 13dn	+++	+++	+++	\$ 7.0851		\$ 8.8103	\$ 0.9744	0.03
Top Butt 13up	\$ 5.1742	\$ 5.3968	\$ 4.0244	\$ 3.9765		\$ 4.9448	\$ 0.2294	5.00
Top Butt 13dn	\$ 5.1742	\$ 5.3968	+++	\$ 3.9765		\$ 4.9448	\$ 0.2294	0.01
PSMO Tenderloin	\$ 13.3290	\$ 13.2246	\$ 11.0684	\$ 10.9377		\$ 13.6010	\$ -0.2720	2.02
Butt Tenderloin	\$ 13.6746	\$ 13.5606	\$ 11.3904	\$ 10.5544		\$ 13.1244	\$ 0.5502	0.46
Boneless Round	+++	+++	+++	\$ 3.0452		\$ 3.7867	\$ -0.2367	0.14
Inside Round 1"	\$ 3.5108	\$ 3.5544	\$ 2.5524	\$ 2.8257		\$ 3.5138	\$ -0.0030	3.20
Inside Round	\$ 3.6063	\$ 3.6240	\$ 2.6407	\$ 2.8809		\$ 3.5824	\$ 0.0239	14.07
Outside Flat	\$ 3.2931	\$ 3.2078	\$ 2.6584	\$ 2.7143		\$ 3.3752	\$ -0.0821	9.43
Eye of round	\$ 3.6578	\$ 3.6933	\$ 2.8617	\$ 2.7332		\$ 3.3987	\$ 0.2591	3.42
Peeled Knuckle	+++	+++	+++	\$ 2.8175		\$ 3.5036	\$ 0.4264	1.35
Gooseneck	+++	+++	+++	\$ 2.4098		\$ 2.9966	\$ 0.0998	9.52







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	\$ 3.6558	\$ 3.5965	\$ 2.6127	\$ 2.8246		\$ 3.5124	\$ 0.1434	2.42
Briskets 120	\$ 3.2721	\$ 3.3783	\$ 3.2050	\$ 2.7603		\$ 3.4324	\$ -0.1603	17.00
Bone-in Chuck Shortrib	\$ 3.7387	\$ 3.6971	\$ 3.3007	\$ 2.6698		\$ 3.3199	\$ 0.4188	3.12
Flat Iron	+++	\$ 4.1866	\$ 4.3529					0.19
Blademeat	\$ 3.7495	\$ 3.7295	+++	\$ 2.9856		\$ 3.7126	\$ 0.0369	5.01
Bone-in Shortrib	+++	\$ 5.7344	+++	\$ 4.1752		\$ 5.1919	\$ -0.5419	0.10
Outside Skirt	\$ 10.7378	+++	+++	\$ 6.6639		\$ 8.2866	\$ 2.4512	0.24
Inside Skirt	+++	+++	+++	\$ 6.0587		\$ 7.5340	\$ 0.1451	2.56
Flapmeat	\$ 7.5106	\$ 8.1122	\$ 5.0451	\$ 5.9497		\$ 7.3985	\$ 0.1121	1.40
Ball Tips	+++	+++	+++	\$ 4.0474		\$ 5.0329	\$ -0.0001	0.01
Tri Tips	\$ 6.0984	\$ 6.1830	\$ 4.8219	\$ 5.3432		\$ 6.6443	\$ -0.5459	2.44
Flank Steak	\$ 8.0350	\$ 7.9053	\$ 5.9983	\$ 6.6736		\$ 8.2986	\$ -0.2636	2.48
Pectoral Muscle	\$ 3.8911	\$ 3.8378	+++	\$ 2.9427		\$ 3.6592	\$ 0.2319	2.87
Lointails	+++	\$ 3.2574	+++					0.38

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	\$ 1.1759	\$ 1.1795	\$ 1.2697	\$ 0.9381		\$ 1.1665	\$ 0.0094	24.25
Fresh 65% Lean Trimmings	\$ 1.8688	\$ 1.9188	\$ 1.5460	\$ 1.3892		\$ 1.7275	\$ 0.1413	12.50
Fresh 75% Lean Trimmings	\$ 2.5940	\$ 2.5950	\$ 1.8264	\$ 2.0683		\$ 2.5719	\$ 0.0221	0.01
Fresh 85% Lean Trimmings	\$ 3.3192	\$ 3.2711	\$ 2.1068	\$ 2.6725		\$ 3.3233	\$ -0.0041	22.36
Shankmeat	\$ 3.3192	\$ 3.2711	\$ 2.1068					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	+++	+++	+++					3.54
Lean Ground Beef	+++	+++	+++					17.56
Medium Ground Beef	+++	+++	+++					3.98
Regular Ground Beef	+++	+++	+++					2.24
Ground Chuck	+++	+++	+++	\$ 2.5482		\$ 3.1687	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6276		\$ 4.5109	\$ -0.0001	0.01

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

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