



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, November 6, 2015

Exchange Rate: 1.3168

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3188	\$ 2.2182	\$ 2.4553	\$ 2.3188	\$ 2.2182	\$ 2.4553
RIB	\$ 4.3705	\$ 4.5713	\$ 4.2179	\$ 3.8477	\$ 3.6611	\$ 3.2306
LOIN	\$ 3.6667	\$ 3.6808	\$ 3.3534	\$ 3.4062	\$ 3.4728	\$ 3.0622
ROUND	\$ 2.3494	\$ 2.4200	\$ 2.5428	\$ 2.3458	\$ 2.4475	\$ 2.5994
BRISKET	\$ 1.8055	\$ 1.7849	\$ 2.3051	\$ 1.8055	\$ 1.7849	\$ 2.3051
SHORT PLATE	\$ 1.8036	\$ 1.8687	\$ 1.8856	\$ 1.8036	\$ 1.8687	\$ 1.8856
FLANK	\$ 1.2992	\$ 1.3540	\$ 1.2508	\$ 1.2992	\$ 1.3540	\$ 1.2508















	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	\$ 2.8776	\$ 2.7511	\$ 2.7685	\$ 2.7797	\$ 2.7612	\$ 2.6352	\$ 2.6265	\$ 2.6178
Load Count Totals		264.02	267.44	212.39				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6341	\$ 3.6480	\$ 3.5998				0.57
Semi-Boneless	\$ 3.7286	+++	+++	\$ 2.1231	\$ 2.7957	\$ 0.9329	0.74
Short Cut shoulder clod	\$ 2.9655	\$ 2.8231	\$ 3.3695	\$ 2.2058	\$ 2.9046	\$ 0.0609	1.81
Clod Heart	+++	+++	+++	\$ 2.9048	\$ 3.8250	\$ 0.3629	0.29
Clod Tender	\$ 4.3338	\$ 4.4311	\$ 4.2738	\$ 3.4575	\$ 4.5528	\$ -0.2190	0.19
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8155	\$ 3.7075		
Chuck Roll	\$ 4.0621	\$ 3.8298	\$ 3.8186	\$ 3.1951	\$ 4.2073	\$ -0.1452	5.01
Chuck Roll 0x0	\$ 3.8880	\$ 3.8221	\$ 3.7053				0.01
Oven Ready Rib	+++	+++	n/a				1.03
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.8741	\$ 7.2664	\$ 9.5684	\$ 0.4091	1.22
Bone-in Lipon Ribeye 17 dn	\$ 6.9435	\$ 7.0047	+++	\$ 7.2664	\$ 9.5684	\$ -2.6249	4.52
Boneless Lipon Ribeye 14 up	\$ 10.6518	\$ 8.0947	\$ 8.1100	\$ 8.1038	\$ 10.6711	\$ -0.0193	1.46
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.9495	\$ 11.7847	\$ 0.1620	0.01
Back Ribs	+++	+++	+++	\$ 1.4998	\$ 1.9749	\$ 1.2284	0.04
Short Loin 1x0	\$ 7.7614	\$ 7.1383	\$ 6.1636	\$ 5.5615	\$ 7.3234	\$ 0.4380	0.18
Striploin 0x1 13up	\$ 6.9973	\$ 6.8876	\$ 5.9228	\$ 5.9269	\$ 7.8045	\$ -0.8072	7.38
Striploin 0x1 13dn	+++	+++	+++	\$ 5.9269	\$ 7.8045	\$ 0.5976	0.06

Top Butt 13up	\$ 4.3937	\$ 4.6313	\$ 3.8552	\$ 3.1323		\$ 4.1246	\$ 0.2691	9.02
Top Butt 13dn	\$ 4.3937	+++	\$ 3.8552	\$ 3.1323		\$ 4.1246	\$ 0.2691	0.01
PSMO Tenderloin	\$ 14.0489	\$ 14.3100	+++	\$ 11.1260		\$ 14.6507	\$ -0.6018	2.67
Butt Tenderloin	\$ 14.3415	+++	+++	\$ 10.7127		\$ 14.1065	\$ 0.2350	0.11
Boneless Round	n/a	+++	+++	\$ 2.6705		\$ 3.5165		
Inside Round 1"	\$ 2.9764	\$ 3.0838	\$ 3.2629	\$ 2.2891		\$ 3.0143	\$ -0.0379	0.01
Inside Round	\$ 3.0531	\$ 3.1456	\$ 3.2731	\$ 2.2966		\$ 3.0242	\$ 0.0289	5.04
Outside Flat	\$ 3.0113	\$ 3.1213	\$ 3.5333	\$ 2.3903		\$ 3.1475	\$ -0.1362	7.28
Eye of round	\$ 4.1787	\$ 4.2409	\$ 3.9605	\$ 2.9054		\$ 3.8258	\$ 0.3529	3.50
Peeled Knuckle	+++	+++	+++	\$ 2.5843		\$ 3.4030	\$ 0.1970	5.30
Gooseneck	+++	+++	+++	\$ 2.1518		\$ 2.8335	\$ 0.1860	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	\$ 3.6341	\$ 3.6480	\$ 3.5998					0.57
Semi-Boneless	\$ 3.7286	+++	+++	\$ 2.1485		\$ 2.8291	\$ 0.8995	0.74
Short Cut shoulder clod	\$ 2.9655	\$ 2.8231	\$ 3.3695	\$ 2.1913		\$ 2.8855	\$ 0.0800	1.81
Clod Heart	+++	+++	+++					0.29
Clod Tender	\$ 4.3338	\$ 4.4311	\$ 4.2738	\$ 3.0169		\$ 3.9727	\$ 0.3611	0.19
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0621	\$ 3.8298	\$ 3.8186	\$ 3.0861		\$ 4.0638	\$ -0.0017	5.01
Chuck Roll 0x0	\$ 3.8880	\$ 3.8221	\$ 3.7053					0.01
Oven Ready Rib	+++	+++	+++					1.57
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.1694	\$ 6.5787		\$ 8.6628	\$ -0.1295	2.57
Bone-in Lipon Ribeye 17 dn	\$ 6.1669	\$ 6.2933	+++	\$ 6.5787		\$ 8.6628	\$ -2.4959	3.68
Boneless Lipon Ribeye 14 up	\$ 8.4755	\$ 5.5641	\$ 6.6301	\$ 7.3952		\$ 9.7380	\$ -1.2625	1.30
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6536		\$ 10.0783	\$ 1.8684	0.10
Back Ribs	+++	+++	+++	\$ 1.4998		\$ 1.9749	\$ 1.2284	1.91
Short Loin 1x0	\$ 6.3104	\$ 6.1917	\$ 5.4210	\$ 4.8905		\$ 6.4398	\$ -0.1294	2.15
Striploin 0x1 13up	\$ 6.3636	\$ 6.1622	\$ 4.9109	\$ 4.6637		\$ 6.1412	\$ 0.2224	5.52
Striploin 0x1 13dn	+++	+++	+++	\$ 4.6637		\$ 6.1412	\$ 0.2224	0.01
Top Butt 13up	\$ 4.2352	\$ 4.2700	\$ 3.4167	\$ 2.9026		\$ 3.8221	\$ 0.4131	7.29
Top Butt 13dn	\$ 4.2352	+++	\$ 3.4167	\$ 2.9026		\$ 3.8221	\$ 0.4131	0.01
PSMO Tenderloin	\$ 12.8567	\$ 13.9682	+++	\$ 10.6765		\$ 14.0588	\$ -1.2021	2.60
Butt Tenderloin	\$ 14.2170	+++	+++	\$ 11.1193		\$ 14.6419	\$ -0.4249	0.06
Boneless Round	n/a	+++	+++	\$ 2.9464		\$ 3.8798		
Inside Round 1"	\$ 2.9764	\$ 3.0838	\$ 3.2629	\$ 2.2577		\$ 2.9729	\$ 0.0035	5.92
Inside Round	\$ 3.0731	\$ 3.1875	\$ 3.3723	\$ 2.2496		\$ 2.9623	\$ 0.1108	18.80
Outside Flat	\$ 3.0380	\$ 3.2577	\$ 3.5420	\$ 2.3448		\$ 3.0876	\$ -0.0496	2.83
Eye of round	\$ 4.0955	\$ 4.3174	\$ 4.0928	\$ 2.9488		\$ 3.8830	\$ 0.2125	3.59
Peeled Knuckle	+++	+++	+++	\$ 2.5605		\$ 3.3717	\$ 0.2083	0.91
Gooseneck	+++	+++	+++	\$ 2.2085		\$ 2.9082	\$ 0.1113	0.37







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	\$ 3.3602	\$ 3.5147	\$ 3.6791	\$ 2.4339		\$ 3.2050	\$ 0.1552	6.33
Briskets 120	\$ 2.8570	\$ 2.7863	\$ 3.5831	\$ 2.0933		\$ 2.7565	\$ 0.1005	12.74
Bone-in Chuck Shortrib	+++	\$ 4.1394	\$ 3.9815	\$ 2.8165		\$ 3.7088	\$ 0.7548	0.66
Flat Iron	\$ 3.7675	\$ 3.7343	\$ 4.1470					0.23
Blademeat	\$ 3.4609	\$ 3.5778	\$ 3.8077	\$ 2.6461		\$ 3.4844	\$ -0.0235	6.66
Bone-in Shortrib	+++	+++	+++	\$ 3.3559		\$ 4.4190	\$ 1.3910	0.05
Outside Skirt	+++	+++	+++	\$ 5.8779		\$ 7.7400	\$ 0.0002	0.01
Inside Skirt	+++	+++	\$ 4.4093	\$ 4.0688		\$ 5.3578	\$ 0.2217	2.65
Flapmeat	\$ 5.4121	\$ 5.8704	\$ 4.7061	\$ 4.2496		\$ 5.5959	\$ -0.1838	2.09
Ball Tips	+++	+++	+++	\$ 2.5967		\$ 3.4193	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 5.0667	\$ 3.8730		\$ 5.1000	\$ -0.4920	1.81
Flank Steak	\$ 6.2841	\$ 6.3870	\$ 4.6872	\$ 4.9839		\$ 6.5628	\$ -0.2787	1.63
Pectoral Muscle	\$ 3.4792	\$ 3.5376	\$ 4.1586	\$ 2.5702		\$ 3.3844	\$ 0.0948	4.48
Lointails	\$ 3.2706	\$ 3.2609	\$ 3.7190					1.16

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	\$ 0.6742	\$ 0.8180	\$ 1.3193	\$ 0.5853		\$ 0.7707	\$ -0.0965	28.68
Fresh 65% Lean Trimmings	\$ 1.4862	\$ 1.4474	\$ 1.7753	\$ 1.0526		\$ 1.3861	\$ 0.1001	12.77
Fresh 75% Lean Trimmings	\$ 1.9983	\$ 2.0253	+++	\$ 1.6530		\$ 2.1767	\$ -0.1784	0.01
Fresh 85% Lean Trimmings	\$ 2.5105	\$ 2.6033	\$ 3.0599	\$ 1.8320		\$ 2.4124	\$ 0.0981	29.23
Shankmeat	\$ 2.5105	\$ 2.6033	\$ 3.0599					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	+++	+++	+++					3.75
Lean Ground Beef	+++	+++	+++					9.22
Medium Ground Beef	+++	+++	+++					10.29
Regular Ground Beef	+++	+++	+++					2.25
Ground Chuck	+++	+++	+++	\$ 2.0597		\$ 2.7122	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.4182		\$ 4.5011	\$ 0.0001	0.01

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

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