



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, August 5, 2016

Exchange Rate: 1.3023

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0175	\$ 2.0279	\$ 2.6211	\$ 2.0175	\$ 2.0279	\$ 2.6211
RIB	\$ 3.9414	\$ 4.2193	\$ 4.1364	\$ 3.8867	\$ 4.0258	\$ 3.9499
LOIN	\$ 3.8097	\$ 3.8201	\$ 4.0441	\$ 3.3804	\$ 3.4046	\$ 3.9075
ROUND	\$ 2.0777	\$ 2.0851	\$ 2.7876	\$ 2.0821	\$ 2.1146	\$ 2.8072
BRISKET	\$ 1.8779	\$ 1.9321	\$ 2.1333	\$ 1.8779	\$ 1.9321	\$ 2.1333
SHORT PLATE	\$ 1.8590	\$ 1.9254	\$ 2.2304	\$ 1.8590	\$ 1.9254	\$ 2.2304
FLANK	\$ 1.2314	\$ 1.2772	\$ 1.7425	\$ 1.2314	\$ 1.2772	\$ 1.7425















	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	\$ 2.5878	\$ 2.5876	\$ 2.6351	\$ 3.0533	\$ 2.4858	\$ 2.4911	\$ 2.5313	\$ 3.0074
Load Count Totals		396.96	295.41	207.15				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.08
Semi-Boneless	+++	+++	+++	\$ 1.8559	\$ 2.4169	\$ 0.8531	0.21
Short Cut shoulder clod	\$ 2.7337	\$ 2.7539	\$ 3.9899	\$ 1.8699	\$ 2.4352	\$ 0.2985	3.48
Clod Heart	+++	+++	+++	\$ 2.2979	\$ 2.9926	\$ 0.5645	0.34
Clod Tender	\$ 4.1938	\$ 4.4872	+++	\$ 3.4724	\$ 4.5221	\$ -0.3283	0.70
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.4334	\$ 3.1690		
Chuck Roll	\$ 3.2505	\$ 3.2456	\$ 4.4055	\$ 2.4428	\$ 3.1813	\$ 0.0692	1.03
Chuck Roll 0x0	\$ 3.0838	\$ 3.0796	\$ 4.2387				0.01
Oven Ready Rib	+++	+++	n/a				1.57
Bone-in Lipon Ribeye 17 up	\$ 7.8510	\$ 7.8241	+++	\$ 6.1329	\$ 7.9869	\$ -0.1359	6.84
Bone-in Lipon Ribeye 17 dn	\$ 8.3848	\$ 8.4227	\$ 8.1699	\$ 6.1329	\$ 7.9869	\$ 0.3979	0.62
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1250	\$ 9.2789	\$ 0.1558	1.93
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9707	\$ 9.0779	\$ 0.3568	0.01
Back Ribs	+++	+++	+++	\$ 1.1697	\$ 1.5233	\$ 1.6740	0.01
Short Loin 1x0	\$ 8.2741	\$ 8.4595	\$ 7.8690	\$ 5.4225	\$ 7.0617	\$ 1.2124	0.35
Striploin 0x1 13up	\$ 8.2968	\$ 8.1233	\$ 7.8262	\$ 5.9396	\$ 7.7351	\$ 0.5617	10.19
Striploin 0x1 13dn	\$ 8.2968	+++	+++	\$ 5.9396	\$ 7.7351	\$ 0.5617	0.01

Top Butt 13up	\$ 4.6585	\$ 4.7809	\$ 5.3742	\$ 3.6656		\$ 4.7737	\$ -0.1152	12.37
Top Butt 13dn	\$ 4.6585	\$ 4.7809	\$ 5.3742	\$ 3.6656		\$ 4.7737	\$ -0.1152	0.01
PSMO Tenderloin	\$ 12.3343	\$ 12.3793	\$ 13.5600	\$ 9.9835		\$ 13.0015	\$ -0.6672	8.54
Butt Tenderloin	+++	+++	\$ 13.9781	\$ 8.6241		\$ 11.2312	\$ 1.7006	0.31
Boneless Round	n/a	n/a	+++	\$ 2.1883		\$ 2.8498		
Inside Round 1"	+++	+++	\$ 3.8973	\$ 2.0970		\$ 2.7309	\$ 0.0091	0.01
Inside Round	\$ 2.8374	\$ 2.8785	\$ 3.9266	\$ 2.1943		\$ 2.8576	\$ -0.0202	10.44
Outside Flat	\$ 2.6553	\$ 2.5930	\$ 3.5913	\$ 1.9660		\$ 2.5603	\$ 0.0950	6.14
Eye of round	\$ 2.9120	\$ 3.0385	\$ 3.9957	\$ 2.0222		\$ 2.6335	\$ 0.2785	6.16
Peeled Knuckle	+++	+++	+++	\$ 2.3125		\$ 3.0116	\$ 0.0284	16.82
Gooseneck	+++	+++	+++	\$ 1.8527		\$ 2.4128	\$ 0.0769	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	+++	+++	+++					0.08
Semi-Boneless	+++	+++	+++	\$ 1.8502		\$ 2.4095	\$ 0.8605	0.21
Short Cut shoulder clod	\$ 2.7337	\$ 2.7539	\$ 3.9899	\$ 1.9042		\$ 2.4798	\$ 0.2539	3.48
Clod Heart	+++	+++	+++					0.34
Clod Tender	\$ 4.1938	\$ 4.4872	+++	\$ 2.8699		\$ 3.7375	\$ 0.4563	0.70
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2505	\$ 3.2456	\$ 4.4055	\$ 2.4205		\$ 3.1522	\$ 0.0983	1.03
Chuck Roll 0x0	\$ 3.0838	\$ 3.0796	\$ 4.2387					0.01
Oven Ready Rib	+++	+++	\$ 7.4023					5.82
Bone-in Lipon Ribeye 17 up	\$ 7.4037	\$ 7.3728	+++	\$ 5.9594		\$ 7.7609	\$ -0.3572	5.43
Bone-in Lipon Ribeye 17 dn	\$ 8.2612	\$ 8.0382	\$ 7.4063	\$ 5.9594		\$ 7.7609	\$ 0.5003	1.61
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6009		\$ 8.5964	\$ 0.3797	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6647		\$ 8.6794	\$ 0.2967	0.01
Back Ribs	+++	+++	+++	\$ 1.1697		\$ 1.5233	\$ 1.6740	0.06
Short Loin 1x0	\$ 6.6623	\$ 6.8168	\$ 7.5360	\$ 4.9454		\$ 6.4404	\$ 0.2219	5.32
Striploin 0x1 13up	\$ 6.8984	\$ 7.0101	\$ 7.5520	\$ 4.9768		\$ 6.4813	\$ 0.4171	4.36
Striploin 0x1 13dn	\$ 6.8984	+++	+++	\$ 4.9768		\$ 6.4813	\$ 0.4171	0.01
Top Butt 13up	\$ 3.7189	\$ 3.7868	\$ 4.6634	\$ 2.8478		\$ 3.7087	\$ 0.0102	9.76
Top Butt 13dn	\$ 3.7189	\$ 3.7868	\$ 4.6634	\$ 2.8478		\$ 3.7087	\$ 0.0102	0.01
PSMO Tenderloin	\$ 11.7831	\$ 11.8057	\$ 13.7383	\$ 9.1725		\$ 11.9453	\$ -0.1622	1.09
Butt Tenderloin	+++	+++	\$ 13.4847	\$ 8.6286		\$ 11.2370	\$ 0.0530	0.22
Boneless Round	n/a	n/a	+++	\$ 2.1476		\$ 2.7968		
Inside Round 1"	+++	+++	\$ 3.8973	\$ 2.0789		\$ 2.7074	\$ 0.0326	0.20
Inside Round	\$ 2.8885	\$ 2.9694	\$ 3.9421	\$ 2.1842		\$ 2.8445	\$ 0.0440	31.07
Outside Flat	\$ 2.6423	\$ 2.6689	\$ 3.6420	\$ 1.9576		\$ 2.5494	\$ 0.0929	15.45
Eye of round	\$ 3.0441	\$ 3.0942	\$ 4.0431	\$ 2.0461		\$ 2.6646	\$ 0.3795	3.09
Peeled Knuckle	+++	+++	+++	\$ 2.2920		\$ 2.9849	\$ -0.0649	11.77
Gooseneck	+++	+++	+++	\$ 1.8308		\$ 2.3843	\$ 0.1054	0.48







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	\$ 2.7050	\$ 2.7000	\$ 4.0278	\$ 2.0393		\$ 2.6558	\$ 0.0492	3.61
Briskets 120	\$ 2.9086	\$ 2.9684	\$ 3.3470	\$ 2.1013		\$ 2.7365	\$ 0.1721	7.69
Bone-in Chuck Shortrib	\$ 4.0451	\$ 4.1120	\$ 3.7726	\$ 2.9053		\$ 3.7836	\$ 0.2615	5.16
Flat Iron	\$ 3.4254	\$ 3.6232	+++					1.20
Blademeat	\$ 2.7922	\$ 2.7977	\$ 4.1078	\$ 2.1026		\$ 2.7382	\$ 0.0540	11.90
Bone-in Shortrib	\$ 4.1290	\$ 7.0657	+++	\$ 3.5695		\$ 4.6486	\$ -0.5196	0.16
Outside Skirt	+++	+++	+++	\$ 6.1738		\$ 8.0401	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.2751		\$ 4.2652	\$ 0.4648	0.01
Flapmeat	+++	+++	\$ 5.9712	\$ 5.0712		\$ 6.6042	\$ 0.0450	0.78
Ball Tips	+++	+++	+++	\$ 2.2691		\$ 2.9550	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 5.8133	\$ 3.7800		\$ 4.9227	\$ -1.1027	0.02
Flank Steak	\$ 5.2754	\$ 5.2853	\$ 8.6019	\$ 3.8615		\$ 5.0288	\$ 0.2466	1.88
Pectoral Muscle	\$ 2.9007	\$ 2.9080	\$ 4.2724	\$ 2.1427		\$ 2.7904	\$ 0.1103	6.87
Lointails	+++	+++	\$ 3.2283					0.66

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	\$ 0.9656	\$ 1.1241	\$ 0.9287	\$ 0.7204		\$ 0.9382	\$ 0.0274	58.15
Fresh 65% Lean Trimmings	\$ 1.7150	\$ 1.7430	\$ 1.6359	\$ 1.2264		\$ 1.5971	\$ 0.1179	16.11
Fresh 75% Lean Trimmings	\$ 2.1477	\$ 2.1771	\$ 2.4182	\$ 1.5174		\$ 1.9761	\$ 0.1716	0.01
Fresh 85% Lean Trimmings	\$ 2.5804	\$ 2.6112	\$ 3.2004	\$ 1.8798		\$ 2.4481	\$ 0.1323	34.04
Shankmeat	\$ 2.5804	\$ 2.6112	\$ 3.2004					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	+++	+++	+++					11.74
Lean Ground Beef	+++	+++	+++					33.85
Medium Ground Beef	+++	+++	+++					6.49
Regular Ground Beef	+++	+++	+++					6.35
Ground Chuck	+++	+++	+++	\$ 1.7854		\$ 2.3251	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.4996		\$ 3.2552	\$ -0.0001	0.01

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

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