



## 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 18, 2015

Exchange Rate: 1.3951

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0839	\$ 2.0478	\$ 2.4274	\$ 2.0839	\$ 2.0478	\$ 2.4274
RIB	\$ 4.2216	\$ 4.5414	\$ 4.0756	\$ 4.0784	\$ 4.1201	\$ 3.7011
LOIN	\$ 3.5400	\$ 3.5733	\$ 3.3841	\$ 3.3108	\$ 3.2017	\$ 3.0942
ROUND	\$ 2.2206	\$ 2.2275	\$ 2.6247	\$ 2.2185	\$ 2.1756	\$ 2.6930
BRISKET	\$ 1.8215	\$ 1.7676	\$ 2.4454	\$ 1.8215	\$ 1.7676	\$ 2.4454
SHORT PLATE	\$ 1.6085	\$ 1.6021	\$ 2.0725	\$ 1.6085	\$ 1.6021	\$ 2.0725
FLANK	\$ 1.3074	\$ 1.2931	\$ 1.3293	\$ 1.3074	\$ 1.2931	\$ 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	\$ 2.7422	\$ 2.5960	\$ 2.6269	\$ 2.8028	\$ 2.5959	\$ 2.5304	\$ 2.4882	\$ 2.7137
Load Count Totals		199.77	241.85	248.27				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.1585	\$ 3.2298	\$ 3.2311				0.35
Semi-Boneless	+++	+++	+++	\$ 1.8758	\$ 2.6169	\$ 0.6331	0.07
Short Cut shoulder clod	\$ 3.1325	\$ 3.0010	\$ 3.2952	\$ 1.9360	\$ 2.7009	\$ 0.4316	2.26
Clod Heart	+++	+++	+++	\$ 2.6423	\$ 3.6863	\$ 0.3599	0.47
Clod Tender	\$ 4.6508	\$ 4.4713	\$ 4.4076	\$ 3.6242	\$ 5.0561	\$ -0.4053	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6970	\$ 3.7626		
Chuck Roll	\$ 3.5943	\$ 3.5906	\$ 3.4959	\$ 2.6580	\$ 3.7082	\$ -0.1139	6.67
Chuck Roll 0x0	\$ 3.4601	\$ 3.4577	\$ 3.3895				0.01
Oven Ready Rib	n/a	+++	+++				
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.2244	\$ 10.0788	\$ -0.0669	1.00
Bone-in Lipon Ribeye 17 dn	\$ 8.0765	\$ 7.6708	\$ 7.5371	\$ 7.2244	\$ 10.0788	\$ -2.0023	3.95
Boneless Lipon Ribeye 14 up	\$ 10.7856	\$ 12.0278	\$ 8.0470	\$ 8.3318	\$ 11.6237	\$ -0.8381	0.85
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.2444	\$ 11.5018	\$ -0.3851	0.06
Back Ribs	+++	+++	+++	\$ 0.8893	\$ 1.2407	\$ 2.1288	0.01
Short Loin 1x0	\$ 7.5191	\$ 7.4515	\$ 6.7534	\$ 5.0038	\$ 6.9808	\$ 0.5383	0.31
Striploin 0x1 13up	\$ 7.0006	\$ 7.2743	\$ 6.3983	\$ 5.1278	\$ 7.1538	\$ -0.1532	5.92
Striploin 0x1 13dn	n/a	+++	+++	\$ 5.1278	\$ 7.1538		

Top Butt 13up	\$ 4.1881	\$ 4.2096	\$ 4.3501	\$ 2.9666		\$ 4.1387	\$ 0.0494	5.74
Top Butt 13dn	\$ 4.1881	\$ 4.2096	+++	\$ 2.9666		\$ 4.1387	\$ 0.0494	0.01
PSMO Tenderloin	\$ 13.5034	\$ 13.6477	\$ 12.2219	\$ 10.3992		\$ 14.5079	\$ -1.0045	4.48
Butt Tenderloin	+++	\$ 14.1522	\$ 12.0524	\$ 10.4017		\$ 14.5114	\$ 0.1149	0.06
Boneless Round	+++	+++	+++	\$ 2.4150		\$ 3.3692	\$ -0.1392	0.01
Inside Round 1"	\$ 2.7118	\$ 2.6652	\$ 3.3592	\$ 1.8200		\$ 2.5391	\$ 0.1727	0.01
Inside Round	\$ 2.8656	\$ 2.8299	\$ 3.4674	\$ 1.8738		\$ 2.6141	\$ 0.2515	4.51
Outside Flat	\$ 3.0356	\$ 3.0584	\$ 3.3625	\$ 2.3220		\$ 3.2394	\$ -0.2038	2.58
Eye of round	\$ 3.9555	\$ 3.8993	\$ 4.2944	\$ 2.4631		\$ 3.4363	\$ 0.5192	3.53
Peeled Knuckle	+++	+++	+++	\$ 2.0689		\$ 2.8863	\$ 0.3337	4.77
Gooseneck	+++	+++	+++	\$ 2.0761		\$ 2.8964	\$ -0.1760	0.01
<b>AA Product</b>								
	<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	\$ 3.1585	\$ 3.2298	\$ 3.2311					0.35
Semi-Boneless	+++	+++	+++	\$ 1.9596		\$ 2.7338	\$ 0.5162	0.07
Short Cut shoulder clod	\$ 3.1325	\$ 3.0010	\$ 3.2952	\$ 1.9899		\$ 2.7761	\$ 0.3564	2.26
Clod Heart	+++	+++	+++					0.47
Clod Tender	\$ 4.6508	\$ 4.4713	\$ 4.4076	\$ 3.1324		\$ 4.3700	\$ 0.2808	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5943	\$ 3.5906	\$ 3.4959	\$ 2.5804		\$ 3.5999	\$ -0.0056	6.67
Chuck Roll 0x0	\$ 3.4601	\$ 3.4577	\$ 3.3895					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4399		\$ 8.9843	\$ 0.1300	1.12
Bone-in Lipon Ribeye 17 dn	\$ 7.6086	\$ 7.1728	\$ 6.1103	\$ 6.4399		\$ 8.9843	\$ -1.3757	1.67
Boneless Lipon Ribeye 14 up	\$ 9.2933	\$ 9.6321	\$ 6.9933	\$ 7.3514		\$ 10.2559	\$ -0.9626	0.54
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9252		\$ 9.6613	\$ 1.4554	0.07
Back Ribs	+++	+++	+++	\$ 0.8893		\$ 1.2407	\$ 2.1288	0.57
Short Loin 1x0	\$ 6.7177	\$ 4.5162	\$ 5.4041	\$ 4.4539		\$ 6.2136	\$ 0.5041	0.22
Striploin 0x1 13up	\$ 6.3391	\$ 6.3206	\$ 5.3937	\$ 4.5428		\$ 6.3377	\$ 0.0014	3.14
Striploin 0x1 13dn	\$ 6.3391	+++	+++	\$ 4.5428		\$ 6.3377	\$ 0.0014	0.01
Top Butt 13up	\$ 3.8361	\$ 3.9538	\$ 3.7728	\$ 2.5055		\$ 3.4954	\$ 0.3407	4.09
Top Butt 13dn	\$ 3.8361	\$ 3.9538	+++	\$ 2.5055		\$ 3.4954	\$ 0.3407	0.01
PSMO Tenderloin	\$ 12.3600	\$ 13.4764	\$ 12.0861	\$ 9.6953		\$ 13.5259	\$ -1.1659	1.91
Butt Tenderloin	+++	\$ 14.2533	\$ 12.5960	\$ 10.2678		\$ 14.3246	\$ 0.2354	0.01
Boneless Round	+++	+++	+++	\$ 2.5676		\$ 3.5821	\$ -0.3521	0.06
Inside Round 1"	\$ 2.7118	\$ 2.6652	\$ 3.3592	\$ 1.8461		\$ 2.5755	\$ 0.1363	4.41
Inside Round	\$ 2.8581	\$ 2.7685	\$ 3.4445	\$ 1.9196		\$ 2.6780	\$ 0.1801	10.74
Outside Flat	\$ 3.1450	\$ 3.0495	\$ 3.3399	\$ 2.2828		\$ 3.1847	\$ -0.0397	9.17
Eye of round	\$ 3.8581	\$ 3.7860	\$ 4.2633	\$ 2.4550		\$ 3.4250	\$ 0.4331	1.94
Peeled Knuckle	+++	+++	+++	\$ 2.0565		\$ 2.8690	\$ 0.2110	1.03
Gooseneck	+++	+++	+++	\$ 1.9813		\$ 2.7641	\$ -0.0437	0.49

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**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	\$ 3.0274	\$ 3.0541	\$ 3.7221	\$ 1.8439		\$ 2.5724	\$ 0.4550	1.27
Briskets 120	\$ 2.9392	\$ 2.8462	\$ 3.8522	\$ 2.0844		\$ 2.9079	\$ 0.0313	9.80
Bone-in Chuck Shortrib	\$ 4.2336	\$ 4.0971	\$ 4.1645	\$ 2.4870		\$ 3.4696	\$ 0.7640	1.86
Flat Iron	+++	+++	+++					2.01
Blademeat	\$ 3.6844	\$ 3.6375	\$ 4.1387	\$ 2.4479		\$ 3.4151	\$ 0.2693	6.15
Bone-in Shortrib	+++	+++	+++	\$ 3.4698		\$ 4.8407	\$ -0.3207	0.05
Outside Skirt	+++	+++	+++	\$ 4.8732		\$ 6.7986	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.9298		\$ 5.4825	\$ -0.0278	2.47
Flapmeat	\$ 5.5389	\$ 5.4304	\$ 4.7474	\$ 3.9129		\$ 5.4589	\$ 0.0800	0.74
Ball Tips	+++	+++	+++	\$ 2.3631		\$ 3.2968	\$ -0.0001	0.01
Tri Tips	+++	\$ 4.3737	\$ 3.9834	\$ 3.2986		\$ 4.6019	\$ -0.2282	0.01
Flank Steak	\$ 6.6754	\$ 6.5934	\$ 5.4992	\$ 4.4467		\$ 6.2036	\$ 0.4718	1.66
Pectoral Muscle	\$ 3.6331	\$ 3.5804	\$ 4.3373	\$ 2.6191		\$ 3.6539	\$ -0.0208	2.29
Loinetails	\$ 3.2126	\$ 3.1602	\$ 4.3094					2.24

**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	\$ 0.5403	\$ 0.5482	\$ 1.1338	\$ 0.3698		\$ 0.5159	\$ 0.0244	22.21
Fresh 65% Lean Trimmings	\$ 1.0903	\$ 0.9906	\$ 1.4896	\$ 0.7184		\$ 1.0022	\$ 0.0881	9.35
Fresh 75% Lean Trimmings	\$ 1.7478	\$ 1.6946	+++	\$ 1.3373		\$ 1.8657	\$ -0.1179	0.01
Fresh 85% Lean Trimmings	\$ 2.4053	\$ 2.3987	\$ 3.1713	\$ 1.7013		\$ 2.3735	\$ 0.0318	20.80
Shankmeat	\$ 2.4053	\$ 2.3987	\$ 3.1713					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	+++	+++	+++					3.03
Lean Ground Beef	+++	+++	+++					8.19
Medium Ground Beef	+++	+++	+++					3.51
Regular Ground Beef	+++	+++	+++					3.34
Ground Chuck	+++	+++	+++	\$ 1.6490		\$ 2.3005	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1844		\$ 4.4426	\$ -0.0001	0.01

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

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