



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, January 8, 2016

Exchange Rate: 1.4096

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5333	\$ 2.4899	\$ 2.5833	\$ 2.5334	\$ 2.4899	\$ 2.5833
RIB	\$ 4.4139	\$ 4.6731	\$ 3.6483	\$ 4.0410	\$ 4.3646	\$ 3.4960
LOIN	\$ 3.9665	\$ 3.7378	\$ 3.5435	\$ 3.6015	\$ 3.4148	\$ 3.2777
ROUND	\$ 2.4745	\$ 2.6509	\$ 2.6854	\$ 2.8116	\$ 2.6985	\$ 2.7673
BRISKET	\$ 2.3018	\$ 2.3322	\$ 2.6945	\$ 2.3018	\$ 2.3322	\$ 2.6945
SHORT PLATE	\$ 1.8168	\$ 1.6803	\$ 2.2262	\$ 1.8168	\$ 1.6803	\$ 2.2262
FLANK	\$ 1.3749	\$ 1.3182	\$ 1.4658	\$ 1.3749	\$ 1.3182	\$ 1.4658















	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	\$ 3.1891	\$ 2.9391	\$ 2.9369	\$ 2.8752	\$ 3.0987	\$ 2.8947	\$ 2.8437	\$ 2.8197
Load Count Totals		233.91	182.45	226.59				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 4.2832	+++	\$ 3.8340				0.26
Semi-Boneless	+++	+++	+++	\$ 2.4695	\$ 3.4810	\$ -0.4310	0.01
Short Cut shoulder clod	\$ 3.9158	\$ 4.0481	\$ 3.3734	\$ 2.6968	\$ 3.8014	\$ 0.1144	1.92
Clod Heart	+++	+++	+++	\$ 3.5346	\$ 4.9824	\$ 0.0484	0.34
Clod Tender	\$ 4.7530	+++	\$ 4.4431	\$ 4.2612	\$ 6.0066	\$ -1.2536	0.61
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.9228	\$ 4.1200		
Chuck Roll	+++	\$ 4.6534	\$ 4.1708	\$ 3.2179	\$ 4.5360	\$ 0.2419	8.87
Chuck Roll 0x0	+++	\$ 4.4753	\$ 4.0426				0.01
Oven Ready Rib	\$ 5.5999	+++	+++				1.42
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4664	\$ 9.1150	\$ 0.7217	2.01
Bone-in Lipon Ribeye 17 dn	\$ 8.9393	\$ 8.6040	\$ 5.8855	\$ 6.4664	\$ 9.1150	\$ -0.1757	1.37
Boneless Lipon Ribeye 14 up	\$ 10.4906	\$ 10.5171	\$ 7.1952	\$ 7.3649	\$ 10.3816	\$ 0.1090	0.12
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6864	\$ 10.8347	\$ 0.4775	0.07
Back Ribs	+++	+++	+++	\$ 0.9668	\$ 1.3628	\$ 2.0660	0.01
Short Loin 1x0	\$ 8.4939	\$ 7.6774	\$ 6.2989	\$ 5.6290	\$ 7.9346	\$ 0.5593	0.33
Striploin 0x1 13up	\$ 8.2352	\$ 7.9391	\$ 6.6557	\$ 5.8872	\$ 8.2986	\$ -0.0634	3.46
Striploin 0x1 13dn	+++	\$ 7.9391	+++	\$ 5.8872	\$ 8.2986	\$ 0.9760	0.01

Top Butt 13up	\$ 4.8245	\$ 4.4135	\$ 4.4250	\$ 3.3995		\$ 4.7919	\$ 0.0326	7.87
Top Butt 13dn	\$ 4.8245	\$ 4.4135	+++	\$ 3.3995		\$ 4.7919	\$ 0.0326	0.01
PSMO Tenderloin	\$ 13.8233	\$ 13.2350	\$ 11.9547	\$ 10.1224		\$ 14.2685	\$ -0.4452	3.28
Butt Tenderloin	\$ 14.7231	\$ 14.6446	\$ 12.1646	\$ 10.2822		\$ 14.4938	\$ 0.2293	0.05
Boneless Round	+++	+++	+++	\$ 2.7285		\$ 3.8461	\$ -0.6361	0.01
Inside Round 1"	\$ 3.6224	\$ 3.7839	\$ 3.4898	\$ 2.5898		\$ 3.6506	\$ -0.0282	0.01
Inside Round	\$ 3.2747	\$ 3.5621	\$ 3.6483	\$ 2.6832		\$ 3.7822	\$ -0.5075	5.11
Outside Flat	\$ 3.5899	\$ 4.2113	\$ 3.4283	\$ 3.1331		\$ 4.4164	\$ -0.8265	1.94
Eye of round	\$ 4.1079	\$ 4.1241	\$ 4.3203	\$ 2.8038		\$ 3.9522	\$ 0.1557	2.48
Peeled Knuckle	+++	+++	+++	\$ 2.9022		\$ 4.0909	\$ -0.6509	4.65
Gooseneck	+++	+++	+++	\$ 2.4786		\$ 3.4938	\$ 0.0193	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	\$ 4.2832	+++	\$ 3.8340					0.26
Semi-Boneless	+++	+++	+++	\$ 2.4689		\$ 3.4802	\$ -0.4302	0.01
Short Cut shoulder clod	\$ 3.9158	\$ 4.0481	\$ 3.3734	\$ 2.7381		\$ 3.8596	\$ 0.0562	1.92
Clod Heart	+++	+++	+++					0.34
Clod Tender	\$ 4.7530	+++	\$ 4.4431	\$ 3.6429		\$ 5.1350	\$ -0.3820	0.61
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 4.6534	\$ 4.1708	\$ 3.2073		\$ 4.5210	\$ 0.2569	8.87
Chuck Roll 0x0	+++	\$ 4.4753	\$ 4.0426					0.01
Oven Ready Rib	\$ 5.1108	+++	+++					1.83
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1875		\$ 8.7219	\$ 0.6230	1.43
Bone-in Lipon Ribeye 17 dn	\$ 7.5143	\$ 6.6787	\$ 5.3111	\$ 6.1875		\$ 8.7219	\$ -1.2076	1.11
Boneless Lipon Ribeye 14 up	\$ 9.2455	\$ 9.0457	\$ 6.6443	\$ 7.0591		\$ 9.9505	\$ -0.7050	0.95
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8423		\$ 9.6449	\$ 1.6673	0.09
Back Ribs	+++	+++	+++	\$ 0.9668		\$ 1.3628	\$ 2.0660	1.32
Short Loin 1x0	\$ 7.1453	\$ 7.2381	\$ 5.5145	\$ 5.0956		\$ 7.1828	\$ -0.0375	0.97
Striploin 0x1 13up	\$ 6.8991	\$ 6.1565	\$ 5.5771	\$ 5.2919		\$ 7.4595	\$ -0.5604	3.17
Striploin 0x1 13dn	+++	\$ 6.1565	+++	\$ 5.2919		\$ 7.4595	\$ 0.5504	0.00
Top Butt 13up	\$ 4.1540	\$ 4.0034	\$ 3.8954	\$ 3.0727		\$ 4.3313	\$ -0.1773	7.04
Top Butt 13dn	\$ 4.1540	\$ 4.0034	+++	\$ 3.0727		\$ 4.3313	\$ -0.1773	0.01
PSMO Tenderloin	\$ 13.5718	\$ 12.1528	\$ 11.5707	\$ 9.8099		\$ 13.8280	\$ -0.2562	2.02
Butt Tenderloin	\$ 13.9100	\$ 14.1367	\$ 11.8919	\$ 9.9890		\$ 14.0805	\$ -0.1705	0.04
Boneless Round	+++	+++	+++	\$ 2.7594		\$ 3.8897	\$ -0.6797	0.80
Inside Round 1"	\$ 3.6224	\$ 3.7839	\$ 3.4898	\$ 2.5482		\$ 3.5919	\$ 0.0305	0.39
Inside Round	\$ 3.9318	\$ 3.5794	\$ 3.5146	\$ 2.7276		\$ 3.8448	\$ 0.0870	14.31
Outside Flat	\$ 4.1839	\$ 3.7619	\$ 3.4474	\$ 3.1275		\$ 4.4085	\$ -0.2246	6.12
Eye of round	\$ 4.3311	\$ 4.0580	\$ 4.1664	\$ 2.7078		\$ 3.8169	\$ 0.5142	1.16
Peeled Knuckle	+++	+++	+++	\$ 2.9768		\$ 4.1961	\$ -0.5961	1.53
Gooseneck	+++	+++	+++	\$ 2.3793		\$ 3.3539	\$ 0.1592	1.60







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	\$ 3.2231	\$ 3.3239	\$ 3.7155	\$ 2.4849		\$ 3.5027	\$ -0.2796	3.68
Briskets 120	\$ 3.7573	\$ 3.8529	\$ 4.2467	\$ 2.9186		\$ 4.1141	\$ -0.3568	5.13
Bone-in Chuck Shortrib	\$ 4.7845	\$ 4.6767	\$ 4.0436	\$ 2.9815		\$ 4.2027	\$ 0.5818	4.76
Flat Iron	+++	+++	\$ 3.8221					4.92
Blademeat	\$ 3.8168	\$ 3.6342	\$ 4.3611	\$ 2.5808		\$ 3.6379	\$ 0.1789	5.65
Bone-in Shortrib	+++	+++	+++	\$ 3.9490		\$ 5.5665	\$ -0.7665	0.04
Outside Skirt	+++	+++	+++	\$ 5.3600		\$ 7.5555	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.0559		\$ 5.7172	\$ 0.1146	3.84
Flapmeat	+++	\$ 6.7892	+++	\$ 5.0132		\$ 7.0666	\$ -0.1809	1.04
Ball Tips	+++	+++	+++	\$ 2.6941		\$ 3.7976	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 5.7253	\$ 3.4928		\$ 4.9235	\$ -0.9326	3.88
Flank Steak	\$ 6.8414	\$ 6.7574	\$ 6.0259	\$ 5.2067		\$ 7.3394	\$ -0.4980	1.96
Pectoral Muscle	\$ 4.0080	\$ 3.8787	\$ 4.4155	\$ 2.7417		\$ 3.8647	\$ 0.1433	3.08
Lointails	\$ 3.2598	\$ 3.2266	+++					2.93

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	\$ 0.6423	\$ 0.5188	\$ 1.3397	\$ 0.6289		\$ 0.8865	\$ -0.2442	29.20
Fresh 65% Lean Trimmings	\$ 1.4854	\$ 1.2025	\$ 1.9043	\$ 0.7509		\$ 1.0585	\$ 0.4269	13.30
Fresh 75% Lean Trimmings	\$ 1.9426	\$ 1.7966	\$ 2.5734	\$ 1.3599		\$ 1.9169	\$ 0.0257	0.01
Fresh 85% Lean Trimmings	\$ 2.3997	\$ 2.3907	\$ 3.2426	\$ 1.7296		\$ 2.4380	\$ -0.0383	21.94
Shankmeat	\$ 2.3997	\$ 2.3907	\$ 3.2426					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	+++	+++	+++					12.76
Lean Ground Beef	+++	+++	+++					6.78
Medium Ground Beef	+++	+++	+++					2.19
Regular Ground Beef	+++	+++	+++					2.62
Ground Chuck	+++	+++	+++	\$ 2.2713		\$ 3.2016	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3619		\$ 4.7389	\$ 0.0002	0.01

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

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