



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, April 15, 2016

Exchange Rate: 1.2849

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2146	\$ 2.1234	\$ 2.5396	\$ 2.2146	\$ 2.1226	\$ 2.5396
RIB	\$ 4.3344	\$ 4.3304	\$ 4.6434	\$ 4.2401	\$ 4.2369	\$ 4.3120
LOIN	\$ 4.2015	\$ 4.1483	\$ 4.4898	\$ 3.9756	\$ 3.8683	\$ 4.3121
ROUND	\$ 2.2940	\$ 2.3134	\$ 2.7470	\$ 2.3131	\$ 2.2799	\$ 2.7910
BRISKET	\$ 1.6979	\$ 1.7332	\$ 2.4658	\$ 1.6979	\$ 1.7332	\$ 2.4658
SHORT PLATE	\$ 2.0634	\$ 2.1018	\$ 2.4746	\$ 2.0634	\$ 2.1018	\$ 2.4746
FLANK	\$ 1.6516	\$ 1.6864	\$ 1.7544	\$ 1.6516	\$ 1.6864	\$ 1.7544















	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	\$ 2.8462	\$ 2.8420	\$ 2.8132	\$ 3.2067	\$ 2.7235	\$ 2.7875	\$ 2.7353	\$ 3.1410
Load Count Totals		272.71	246.50	235.61				

AAA Product


	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.2656	+++	\$ 3.6900				0.41
Semi-Boneless	+++	+++	\$ 3.7783	\$ 2.1469	\$ 2.7586	\$ 0.7814	0.14
Short Cut shoulder clod	\$ 3.3209	\$ 2.9546	\$ 3.5677	\$ 2.0972	\$ 2.6947	\$ 0.6262	1.48
Clod Heart	+++	+++	+++	\$ 2.5911	\$ 3.3293	\$ 0.8403	0.18
Clod Tender	\$ 6.6829	+++	\$ 7.9832	\$ 5.5109	\$ 7.0810	\$ -0.3981	0.29
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6592	\$ 3.4168		
Chuck Roll	\$ 3.6544	\$ 3.2997	\$ 3.9631	\$ 2.6570	\$ 3.4140	\$ 0.2404	4.96
Chuck Roll 0x0	\$ 3.4531	\$ 3.1566	\$ 3.8109				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.5049	\$ 8.5724	\$ 8.9670	\$ 6.6295	\$ 8.5182	\$ -0.0133	3.48
Bone-in Lipon Ribeye 17 dn	\$ 9.1823	\$ 9.5718	+++	\$ 6.6295	\$ 8.5182	\$ 0.6641	1.80
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.6455	\$ 7.6552	\$ 9.8362	\$ 0.2018	2.15
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6897	\$ 9.8805	\$ 0.1575	0.01
Back Ribs	+++	+++	+++	\$ 1.1491	\$ 1.4765	\$ 1.6636	0.01
Short Loin 1x0	\$ 8.6626	\$ 7.4695	\$ 8.8162	\$ 6.4392	\$ 8.2737	\$ 0.3889	1.61
Striploin 0x1 13up	\$ 9.6251	\$ 9.7045	\$ 9.2557	\$ 7.3053	\$ 9.3866	\$ 0.2385	7.34
Striploin 0x1 13dn	+++	+++	+++	\$ 7.3053	\$ 9.3866	\$ 0.2385	0.01

Top Butt 13up	\$ 5.8068	\$ 5.6468	\$ 5.7925	\$ 4.5497		\$ 5.8459	\$ -0.0391	11.24
Top Butt 13dn	\$ 5.8068	\$ 5.6468	\$ 5.7925	\$ 4.5497		\$ 5.8459	\$ -0.0391	0.01
PSMO Tenderloin	\$ 13.0859	\$ 13.2599	\$ 13.6973	\$ 9.8413		\$ 12.6451	\$ 0.4408	5.64
Butt Tenderloin	+++	+++	\$ 13.9794	\$ 9.7110		\$ 12.4777	\$ 0.8156	0.49
Boneless Round	n/a	n/a	+++	\$ 2.3276		\$ 2.9907		
Inside Round 1"	\$ 2.9421	\$ 3.0184	\$ 3.5610	\$ 2.1671		\$ 2.7845	\$ 0.1576	0.01
Inside Round	\$ 3.0632	\$ 3.1410	\$ 3.6855	\$ 2.3027		\$ 2.9587	\$ 0.1045	5.61
Outside Flat	\$ 2.8086	\$ 2.8073	\$ 3.3963	\$ 2.0947		\$ 2.6915	\$ 0.1171	2.49
Eye of round	\$ 3.4484	\$ 4.0182	\$ 4.0258	\$ 2.5173		\$ 3.2345	\$ 0.2139	4.31
Peeled Knuckle	+++	+++	+++	\$ 2.3455		\$ 3.0137	\$ 0.6063	8.54
Gooseneck	+++	+++	+++	\$ 2.0387		\$ 2.6195	\$ -0.0714	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	\$ 3.2656	+++	\$ 3.6871					0.41
Semi-Boneless	+++	+++	\$ 3.7783	\$ 2.1457		\$ 2.7570	\$ 0.7830	0.14
Short Cut shoulder clod	\$ 3.3209	\$ 2.9546	\$ 3.5677	\$ 2.1020		\$ 2.7009	\$ 0.6200	1.48
Clod Heart	+++	+++	+++					0.18
Clod Tender	\$ 6.6829	+++	\$ 7.9832	\$ 5.2358		\$ 6.7275	\$ -0.0446	0.29
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6544	\$ 3.2997	\$ 3.9631	\$ 2.6002		\$ 3.3410	\$ 0.3134	4.96
Chuck Roll 0x0	\$ 3.4531	\$ 3.1566	\$ 3.8109					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	\$ 8.3660	\$ 8.3321	\$ 7.9043	\$ 6.3409		\$ 8.1474	\$ 0.2186	2.56
Bone-in Lipon Ribeye 17 dn	\$ 9.0258	\$ 9.1897	+++	\$ 6.3409		\$ 8.1474	\$ 0.8784	1.20
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.9816	\$ 7.2708		\$ 9.3423	\$ 0.0522	0.66
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9981		\$ 8.9919	\$ 0.4026	0.01
Back Ribs	+++	+++	+++	\$ 1.1491		\$ 1.4765	\$ 1.6636	0.04
Short Loin 1x0	\$ 8.2521	\$ 7.2650	\$ 7.8083	\$ 5.9435		\$ 7.6368	\$ 0.6153	5.41
Striploin 0x1 13up	\$ 8.0613	\$ 7.9768	\$ 8.4145	\$ 6.3264		\$ 8.1288	\$ -0.0675	1.93
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3264		\$ 8.1288	\$ 0.8796	0.00
Top Butt 13up	\$ 5.1745	\$ 5.0811	\$ 5.5538	\$ 4.0186		\$ 5.1635	\$ 0.0110	3.65
Top Butt 13dn	\$ 5.1745	\$ 5.0811	\$ 5.5538	\$ 4.0186		\$ 5.1635	\$ 0.0110	0.01
PSMO Tenderloin	\$ 12.8416	\$ 12.7169	\$ 13.7382	\$ 9.7640		\$ 12.5458	\$ 0.2958	0.61
Butt Tenderloin	+++	+++	\$ 13.8301	\$ 9.7386		\$ 12.5131	\$ 0.0669	0.13
Boneless Round	n/a	n/a	+++	\$ 2.3518		\$ 3.0218		
Inside Round 1"	\$ 2.9421	\$ 3.0184	\$ 3.5610	\$ 2.2475		\$ 2.8878	\$ 0.0543	1.50
Inside Round	\$ 3.1173	\$ 3.1228	\$ 3.6732	\$ 2.2936		\$ 2.9470	\$ 0.1703	20.60
Outside Flat	\$ 2.7715	\$ 2.6654	\$ 3.3229	\$ 2.1162		\$ 2.7191	\$ 0.0524	5.34
Eye of round	\$ 3.4666	\$ 4.1368	\$ 4.0813	\$ 2.5350		\$ 3.2572	\$ 0.2094	1.08
Peeled Knuckle	+++	+++	+++	\$ 2.3388		\$ 3.0051	\$ 0.7249	1.88
Gooseneck	+++	+++	+++	\$ 1.9684		\$ 2.5292	\$ 0.0189	3.30







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	\$ 2.6972	\$ 2.7175	+++	\$ 2.0664		\$ 2.6551	\$ 0.0421	2.74
Briskets 120	\$ 2.5815	\$ 2.6323	\$ 3.7940	\$ 2.0724		\$ 2.6628	\$ -0.0813	4.02
Bone-in Chuck Shortrib	\$ 3.7629	\$ 3.7901	\$ 3.5229	\$ 2.4484		\$ 3.1459	\$ 0.6170	3.69
Flat Iron	\$ 3.2171	\$ 3.5913	+++					0.66
Blademeat	\$ 3.1949	\$ 3.2269	\$ 3.7131	\$ 2.4348		\$ 3.1285	\$ 0.0664	7.56
Bone-in Shortrib	+++	+++	\$ 5.5715	\$ 3.5203		\$ 4.5232	\$ 0.3068	0.01
Outside Skirt	+++	+++	+++	\$ 6.5772		\$ 8.4510	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.7642		\$ 6.1215	\$ 0.2153	0.01
Flapmeat	+++	+++	\$ 9.1651	\$ 5.5308		\$ 7.1065	\$ -1.4165	0.03
Ball Tips	+++	+++	+++	\$ 3.6649		\$ 4.7090	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.5395		\$ 4.5479	\$ -1.1679	0.01
Flank Steak	\$ 7.9508	\$ 8.0742	\$ 7.6063	\$ 6.2303		\$ 8.0053	\$ -0.0545	0.92
Pectoral Muscle	\$ 3.2255	\$ 3.2230	\$ 3.8515	\$ 2.2998		\$ 2.9550	\$ 0.2705	3.59
Lointails	+++	+++	+++					0.32

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	\$ 0.9997	\$ 1.0491	\$ 1.4739	\$ 0.8002		\$ 1.0282	\$ -0.0285	49.20
Fresh 65% Lean Trimmings	\$ 1.6367	\$ 1.7280	\$ 2.0757	\$ 1.2524		\$ 1.6092	\$ 0.0275	17.73
Fresh 75% Lean Trimmings	\$ 2.1230	\$ 2.1408	\$ 2.7210	\$ 1.3540		\$ 1.7398	\$ 0.3832	6.66
Fresh 85% Lean Trimmings	\$ 2.6094	\$ 2.5536	\$ 3.3664	\$ 1.9618		\$ 2.5207	\$ 0.0887	26.97
Shankmeat	\$ 2.6094	\$ 2.5536	\$ 3.3664					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	+++	+++	+++					5.39
Lean Ground Beef	+++	+++	+++					9.71
Medium Ground Beef	+++	+++	+++					10.81
Regular Ground Beef	+++	+++	+++					2.94
Ground Chuck	+++	+++	+++	\$ 1.8664		\$ 2.3981	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3412		\$ 4.2931	\$ -0.0002	0.01

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

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