



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, July 15, 2016

Exchange Rate: 1.2898

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1185	\$ 2.0169	\$ 2.4595	\$ 2.1185	\$ 2.0169	\$ 2.4595
RIB	\$ 4.2638	\$ 4.3277	\$ 4.2879	\$ 3.9644	\$ 3.9932	\$ 4.0486
LOIN	\$ 4.1696	\$ 4.3657	\$ 3.9532	\$ 3.4941	\$ 3.3984	\$ 3.6788
ROUND	\$ 2.1365	\$ 2.0556	\$ 2.6729	\$ 2.1400	\$ 2.0524	\$ 2.6375
BRISKET	\$ 2.1161	\$ 2.1992	\$ 2.0461	\$ 2.1161	\$ 2.1992	\$ 2.0461
SHORT PLATE	\$ 1.9233	\$ 1.8975	\$ 2.3188	\$ 1.9233	\$ 1.8975	\$ 2.3188
FLANK	\$ 1.5408	\$ 1.2506	\$ 1.6062	\$ 1.5408	\$ 1.2506	\$ 1.6062















	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	\$ 2.6570	\$ 2.7704	\$ 2.7639	\$ 2.9752	\$ 2.5084	\$ 2.5935	\$ 2.5194	\$ 2.8816
Load Count Totals		278.30	284.88	542.56				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.0570	+++	\$ 3.4485				0.47
Semi-Boneless	+++	+++	+++	\$ 1.9498	\$ 2.5149	\$ 0.7051	0.11
Short Cut shoulder clod	\$ 2.9276	\$ 2.6776	\$ 3.3671	\$ 1.9657	\$ 2.5354	\$ 0.3922	1.69
Clod Heart	+++	+++	+++	\$ 2.2977	\$ 2.9636	\$ 0.6913	0.18
Clod Tender	\$ 5.8672	\$ 5.0041	\$ 6.8475	\$ 4.3769	\$ 5.6453	\$ 0.2219	0.62
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.5640	\$ 3.3070		
Chuck Roll	\$ 3.2997	\$ 3.2495	\$ 3.9973	\$ 2.4429	\$ 3.1509	\$ 0.1488	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.0563	\$ 3.8441				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	\$ 8.3196	\$ 8.6210	+++	\$ 6.0262	\$ 7.7726	\$ 0.5470	6.87
Bone-in Lipon Ribeye 17 dn	\$ 8.7871	\$ 9.0127	\$ 8.1030	\$ 6.0262	\$ 7.7726	\$ 1.0145	0.43
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.4198	\$ 7.2471	\$ 9.3473	\$ 0.7397	2.24
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0501	\$ 9.0932	\$ 0.9938	0.01
Back Ribs	+++	+++	+++	\$ 1.1606	\$ 1.4969	\$ 1.6995	0.01
Short Loin 1x0	\$ 9.1148	\$ 10.4951	\$ 7.2865	\$ 5.9677	\$ 7.6971	\$ 1.4177	0.69
Striploin 0x1 13up	\$ 10.1564	\$ 10.6404	\$ 8.0270	\$ 6.7909	\$ 8.7589	\$ 1.3975	7.95
Striploin 0x1 13dn	+++	+++	+++	\$ 6.7909	\$ 8.7589	\$ 1.3975	0.01

Top Butt 13up	\$ 5.4818	\$ 5.4305	\$ 5.1314	\$ 3.7022		\$ 4.7751	\$ 0.7067	10.69
Top Butt 13dn	\$ 5.4818	\$ 5.4305	+++	\$ 3.7022		\$ 4.7751	\$ 0.7067	0.01
PSMO Tenderloin	\$ 12.7974	\$ 12.6738	\$ 13.0975	\$ 9.9200		\$ 12.7948	\$ 0.0026	6.20
Butt Tenderloin	+++	+++	\$ 13.5404	\$ 9.0750		\$ 11.7049	\$ 1.1429	0.21
Boneless Round	n/a	n/a	+++	\$ 2.1632		\$ 2.7901		
Inside Round 1"	\$ 2.9918	+++	\$ 3.7047	\$ 2.0366		\$ 2.6268	\$ 0.3650	0.01
Inside Round	\$ 2.8549	\$ 2.7047	\$ 3.6698	\$ 2.1289		\$ 2.7459	\$ 0.1090	7.20
Outside Flat	\$ 2.6163	\$ 2.6017	\$ 3.4506	\$ 2.0125		\$ 2.5957	\$ 0.0206	1.35
Eye of round	\$ 3.8058	\$ 3.1406	\$ 3.6351	\$ 1.9531		\$ 2.5191	\$ 1.2867	4.68
Peeled Knuckle	+++	+++	+++	\$ 2.1180		\$ 2.7318	\$ 0.2482	3.91
Gooseneck	+++	+++	+++	\$ 1.8322		\$ 2.3632	\$ 0.0734	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	\$ 3.0570	+++	\$ 3.4485					0.47
Semi-Boneless	+++	+++	+++	\$ 2.0117		\$ 2.5947	\$ 0.6253	0.11
Short Cut shoulder clod	\$ 2.9276	\$ 2.6776	\$ 3.3671	\$ 1.9845		\$ 2.5596	\$ 0.3680	1.69
Clod Heart	+++	+++	+++					0.18
Clod Tender	\$ 5.8672	\$ 5.0041	\$ 6.8475	\$ 3.0577		\$ 3.9438	\$ 1.9234	0.62
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2997	\$ 3.2495	\$ 3.9973	\$ 2.3781		\$ 3.0673	\$ 0.2324	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.0563	\$ 3.8441					0.01
Oven Ready Rib	+++	+++	+++					0.54
Bone-in Lipon Ribeye 17 up	\$ 7.5735	\$ 7.6772	+++	\$ 5.9639		\$ 7.6922	\$ -0.1187	10.45
Bone-in Lipon Ribeye 17 dn	\$ 8.5491	\$ 8.4461	\$ 7.3221	\$ 5.9639		\$ 7.6922	\$ 0.8569	1.24
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.0779	\$ 6.7347		\$ 8.6864	\$ 0.4836	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6158		\$ 8.5331	\$ 0.6369	0.01
Back Ribs	+++	+++	+++	\$ 1.1606		\$ 1.4969	\$ 1.6995	0.04
Short Loin 1x0	\$ 7.4150	\$ 6.9970	\$ 6.8962	\$ 5.2071		\$ 6.7161	\$ 0.6989	1.88
Striploin 0x1 13up	\$ 7.2016	\$ 7.2899	\$ 6.9303	\$ 5.2468		\$ 6.7673	\$ 0.4343	6.11
Striploin 0x1 13dn	+++	+++	+++	\$ 5.2468		\$ 6.7673	\$ 2.0097	0.00
Top Butt 13up	\$ 4.2791	\$ 3.6592	\$ 4.3273	\$ 2.6573		\$ 3.4274	\$ 0.8517	7.37
Top Butt 13dn	\$ 4.2791	\$ 3.6592	+++	\$ 2.6573		\$ 3.4274	\$ 0.8517	0.01
PSMO Tenderloin	\$ 11.5824	\$ 11.4855	\$ 13.1245	\$ 8.7091		\$ 11.2330	\$ 0.3494	1.04
Butt Tenderloin	+++	+++	\$ 11.4906	\$ 8.3468		\$ 10.7657	\$ 0.2843	0.30
Boneless Round	n/a	n/a	+++	\$ 2.2363		\$ 2.8844		
Inside Round 1"	\$ 2.9918	+++	\$ 3.7047	\$ 2.0140		\$ 2.5977	\$ 0.3941	1.43
Inside Round	\$ 2.9973	\$ 2.7896	\$ 3.6830	\$ 2.1379		\$ 2.7575	\$ 0.2398	22.69
Outside Flat	\$ 2.6452	\$ 2.6129	\$ 3.3913	\$ 2.0132		\$ 2.5966	\$ 0.0486	16.51
Eye of round	\$ 3.4567	\$ 3.1382	\$ 3.3975	\$ 2.0884		\$ 2.6936	\$ 0.7631	3.30
Peeled Knuckle	+++	+++	+++	\$ 2.1327		\$ 2.7508	\$ 0.0692	2.98
Gooseneck	+++	+++	+++	\$ 1.8824		\$ 2.4279	\$ 0.0087	0.01







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	\$ 2.7255	\$ 2.8583	\$ 3.9406	\$ 2.0201		\$ 2.6055	\$ 0.1200	4.56
Briskets 120	\$ 3.3105	\$ 3.4565	\$ 3.2095	\$ 2.8459		\$ 3.6706	\$ -0.3601	4.16
Bone-in Chuck Shortrib	\$ 3.7564	\$ 3.9901	\$ 3.4960	\$ 2.9393		\$ 3.7911	\$ -0.0347	3.34
Flat Iron	\$ 3.5967	\$ 3.6286	+++					1.12
Blademeat	\$ 3.1040	\$ 2.7741	\$ 4.0986	\$ 2.0459		\$ 2.6388	\$ 0.4652	10.04
Bone-in Shortrib	+++	+++	\$ 6.1514	\$ 3.0706		\$ 3.9605	\$ 1.3254	0.79
Outside Skirt	+++	+++	+++	\$ 6.2125		\$ 8.0129	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.4163		\$ 4.4063	\$ 0.3737	0.01
Flapmeat	+++	+++	+++	\$ 5.1603		\$ 6.6558	\$ -0.2458	0.06
Ball Tips	+++	+++	+++	\$ 1.9746		\$ 2.5468	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 5.4712	\$ 3.6871		\$ 4.7556	\$ -1.4156	0.01
Flank Steak	\$ 7.1022	\$ 5.1773	\$ 7.9233	\$ 3.8217		\$ 4.9292	\$ 2.1730	1.10
Pectoral Muscle	\$ 3.1667	\$ 2.9019	\$ 4.1979	\$ 2.0967		\$ 2.7043	\$ 0.4624	5.13
Lointails	+++	+++	\$ 3.9056					2.18

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	\$ 1.0516	\$ 1.0889	\$ 0.7793	\$ 0.9176		\$ 1.1835	\$ -0.1319	44.11
Fresh 65% Lean Trimmings	\$ 1.8183	\$ 1.7667	\$ 1.8436	\$ 1.2488		\$ 1.6107	\$ 0.2076	12.18
Fresh 75% Lean Trimmings	\$ 2.2055	\$ 2.1503	\$ 2.5597	\$ 1.4268		\$ 1.8403	\$ 0.3652	0.01
Fresh 85% Lean Trimmings	\$ 2.5926	\$ 2.5339	\$ 3.2757	\$ 1.9274		\$ 2.4860	\$ 0.1066	28.66
Shankmeat	\$ 2.5926	\$ 2.5339	\$ 3.2757					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	+++	+++	+++					5.19
Lean Ground Beef	+++	+++	+++					11.62
Medium Ground Beef	+++	+++	+++					1.19
Regular Ground Beef	+++	+++	+++					3.68
Ground Chuck	+++	+++	+++	\$ 1.9918		\$ 2.5690	\$ -0.3971	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8159		\$ 3.6319	\$ 0.0001	0.01

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

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