



## 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, September 16, 2016

Exchange Rate: 1.3160

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9411	\$ 1.9203	\$ 2.4659	\$ 1.9411	\$ 1.9203	\$ 2.4656
RIB	\$ 3.9092	\$ 3.9858	\$ 3.9795	\$ 3.7032	\$ 3.7614	\$ 3.7102
LOIN	\$ 3.3109	\$ 3.3729	\$ 4.0069	\$ 3.1095	\$ 3.1563	\$ 3.8077
ROUND	\$ 2.0240	\$ 2.0728	\$ 2.6777	\$ 2.0691	\$ 2.0797	\$ 2.7007
BRISKET	\$ 1.6269	\$ 1.6688	\$ 2.0229	\$ 1.6269	\$ 1.6688	\$ 2.0229
SHORT PLATE	\$ 1.4923	\$ 1.4783	\$ 1.9045	\$ 1.4923	\$ 1.4783	\$ 1.9045
FLANK	\$ 1.0901	\$ 1.0275	\$ 1.5263	\$ 1.0901	\$ 1.0275	\$ 1.5263

	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	\$ 2.4541	\$ 2.4003	\$ 2.4260	\$ 2.9213	\$ 2.3689	\$ 2.3441	\$ 2.3559	\$ 2.8533
Load Count Totals		337.04	309.76	320.41				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.9164				0.23
Semi-Boneless	+++	+++	+++	\$ 1.9148	\$ 2.5199	\$ 0.6701	0.16
Short Cut shoulder clod	\$ 2.4308	\$ 2.7004	\$ 3.4463	\$ 1.9121	\$ 2.5163	\$ -0.0855	2.48
Clod Heart	+++	+++	+++	\$ 2.4877	\$ 3.2738	\$ 0.3680	0.32
Clod Tender	\$ 3.6594	\$ 3.7322	\$ 5.7939	\$ 3.2601	\$ 4.2903	\$ -0.6309	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.5222	\$ 3.1243	\$ 4.1473	\$ 2.5161	\$ 3.3112	\$ 0.2110	3.34
Chuck Roll 0x0	\$ 3.3636	\$ 2.9612	\$ 3.9913				0.01
Oven Ready Rib	+++	+++	\$ 6.5107				0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9373	\$ 7.8135	\$ 0.0252	11.34
Bone-in Lipon Ribeye 17 dn	\$ 8.4402	\$ 8.5399	\$ 7.9383	\$ 5.9373	\$ 7.8135	\$ 0.6267	1.09
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.1255	\$ 6.7259	\$ 8.8513	\$ 0.0889	0.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8315	\$ 8.9903	\$ -0.0501	0.01
Back Ribs	+++	+++	+++	\$ 1.1390	\$ 1.4989	\$ 1.7090	0.01
Short Loin 1x0	\$ 6.4500	\$ 6.3443	\$ 8.0141	\$ 4.6131	\$ 6.0708	\$ 0.3792	0.30
Striploin 0x1 13up	\$ 6.3052	\$ 6.4829	\$ 7.3146	\$ 4.7329	\$ 6.2285	\$ 0.0767	13.90
Striploin 0x1 13dn	+++	\$ 6.4829	+++	\$ 4.7329	\$ 6.2285	\$ 0.0767	0.01

Top Butt 13up	\$ 4.1250	\$ 4.5132	\$ 5.5926	\$ 3.4341		\$ 4.5193	\$ -0.3943	16.49
Top Butt 13dn	\$ 4.1250	\$ 4.5132	\$ 5.5926	\$ 3.4341		\$ 4.5193	\$ -0.3943	0.01
PSMO Tenderloin	\$ 12.0475	\$ 12.2707	\$ 15.3517	\$ 9.2508		\$ 12.1741	\$ -0.1266	6.81
Butt Tenderloin	+++	+++	\$ 14.2850	\$ 8.9172		\$ 11.7350	\$ 1.4475	0.28
Boneless Round	+++	+++	+++	\$ 2.1706		\$ 2.8565	\$ -0.2865	0.01
Inside Round 1"	+++	+++	\$ 3.3189	\$ 1.8556		\$ 2.4420	\$ 0.1480	0.01
Inside Round	\$ 2.7524	\$ 2.7569	\$ 3.5609	\$ 1.9475		\$ 2.5629	\$ 0.1895	5.39
Outside Flat	\$ 2.5384	\$ 2.6219	\$ 3.4427	\$ 2.0601		\$ 2.7111	\$ -0.1727	4.43
Eye of round	\$ 2.9518	\$ 3.0332	\$ 4.2589	\$ 2.0782		\$ 2.7349	\$ 0.2169	5.35
Peeled Knuckle	+++	+++	+++	\$ 2.1581		\$ 2.8401	\$ 0.2299	6.44
Gooseneck	+++	+++	+++	\$ 1.9047		\$ 2.5066	\$ -0.0481	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	+++	+++	\$ 3.9164					0.23
Semi-Boneless	+++	+++	+++	\$ 1.8757		\$ 2.4684	\$ 0.7216	0.16
Short Cut shoulder clod	\$ 2.4308	\$ 2.7004	\$ 3.4463	\$ 1.9279		\$ 2.5371	\$ -0.1063	2.48
Clod Heart	+++	+++	+++					0.32
Clod Tender	\$ 3.6594	\$ 3.7322	\$ 5.7939	\$ 2.8050		\$ 3.6914	\$ -0.0320	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5222	\$ 3.1243	\$ 4.1473	\$ 2.3695		\$ 3.1183	\$ 0.4039	3.34
Chuck Roll 0x0	\$ 3.3636	\$ 2.9612	\$ 3.9913					0.01
Oven Ready Rib	+++	+++	n/a					1.21
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4160		\$ 7.1275	\$ 0.0378	2.89
Bone-in Lipon Ribeye 17 dn	\$ 7.1100	\$ 7.2840	\$ 7.0947	\$ 5.4160		\$ 7.1275	\$ -0.0175	2.78
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.7747	\$ 6.1508		\$ 8.0945	\$ 0.1909	1.44
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.1593		\$ 8.1056	\$ 0.1798	0.01
Back Ribs	+++	+++	+++	\$ 1.1390		\$ 1.4989	\$ 1.7090	0.08
Short Loin 1x0	\$ 6.0291	\$ 5.9499	\$ 7.0405	\$ 4.4799		\$ 5.8955	\$ 0.1336	2.37
Striploin 0x1 13up	\$ 5.9154	\$ 5.9755	\$ 7.1333	\$ 4.3062		\$ 5.6670	\$ 0.2484	5.75
Striploin 0x1 13dn	+++	\$ 5.9755	+++	\$ 4.3062		\$ 5.6670	\$ 0.7094	0.01
Top Butt 13up	\$ 3.5227	\$ 3.7405	\$ 4.8328	\$ 2.7214		\$ 3.5814	\$ -0.0587	7.86
Top Butt 13dn	\$ 3.5227	\$ 3.7405	\$ 4.8328	\$ 2.7214		\$ 3.5814	\$ -0.0587	0.01
PSMO Tenderloin	\$ 11.6035	\$ 12.2168	\$ 15.1745	\$ 9.2997		\$ 12.2384	\$ -0.6349	1.19
Butt Tenderloin	+++	+++	\$ 15.7639	\$ 8.4010		\$ 11.0557	\$ -0.0057	0.16
Boneless Round	+++	+++	+++	\$ 2.0768		\$ 2.7331	\$ -0.1631	0.84
Inside Round 1"	+++	+++	\$ 3.3189	\$ 1.8583		\$ 2.4455	\$ 0.1445	0.03
Inside Round	\$ 2.6848	\$ 2.6382	\$ 3.4406	\$ 1.9235		\$ 2.5313	\$ 0.1535	28.86
Outside Flat	\$ 2.7453	\$ 2.5395	\$ 3.4508	\$ 2.0411		\$ 2.6861	\$ 0.0592	15.73
Eye of round	\$ 3.1028	\$ 3.0518	\$ 4.1451	\$ 2.0754		\$ 2.7312	\$ 0.3716	2.03
Peeled Knuckle	+++	+++	+++	\$ 2.1669		\$ 2.8516	\$ 0.0984	0.72
Gooseneck	+++	+++	+++	\$ 1.8367		\$ 2.4171	\$ 0.0414	5.93

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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	\$ 2.7129	\$ 2.7129	\$ 4.0942	\$ 2.0683		\$ 2.7219	\$ -0.0090	6.32
Briskets 120	\$ 2.5805	\$ 2.6902	\$ 3.2257	\$ 1.9726		\$ 2.5959	\$ -0.0154	4.64
Bone-in Chuck Shortrib	\$ 4.1181	\$ 4.0223	\$ 3.9453	\$ 2.9076		\$ 3.8264	\$ 0.2917	5.77
Flat Iron	\$ 3.4702	\$ 3.3415	+++					0.71
Blademeat	\$ 2.6771	\$ 2.6613	\$ 3.9861	\$ 2.0304		\$ 2.6720	\$ 0.0051	8.79
Bone-in Shortrib	+++	+++	+++	\$ 3.4492		\$ 4.5391	\$ 0.6809	0.01
Outside Skirt	+++	+++	+++	\$ 5.4985		\$ 7.2360	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 2.9663		\$ 3.9037	\$ 0.0779	0.01
Flapmeat	+++	+++	\$ 5.9332	\$ 4.6450		\$ 6.1128	\$ 0.6172	0.01
Ball Tips	+++	+++	+++	\$ 2.4318		\$ 3.2002	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 4.5556	\$ 2.7936		\$ 3.6764	\$ -0.4564	0.02
Flank Steak	\$ 5.2359	\$ 5.2147	\$ 7.8962	\$ 4.1659		\$ 5.4823	\$ -0.2464	1.22
Pectoral Muscle	\$ 2.8210	\$ 2.8227	\$ 4.1456	\$ 2.1197		\$ 2.7895	\$ 0.0315	7.01
Lointails	+++	+++	\$ 3.1473					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	\$ 0.5244	\$ 0.4915	\$ 0.7275	\$ 0.4095		\$ 0.5389	\$ -0.0145	56.15
Fresh 65% Lean Trimmings	\$ 1.3212	\$ 1.3309	\$ 1.6040	\$ 0.8611		\$ 1.1332	\$ 0.1880	22.18
Fresh 75% Lean Trimmings	\$ 1.8902	\$ 1.9248	\$ 2.4024	\$ 1.5936		\$ 2.0972	\$ -0.2070	0.01
Fresh 85% Lean Trimmings	\$ 2.4592	\$ 2.5187	\$ 3.2008	\$ 1.7917		\$ 2.3579	\$ 0.1013	28.11
Shankmeat	\$ 2.4592	\$ 2.5187	\$ 3.2008					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	+++	+++	+++					9.58
Lean Ground Beef	+++	+++	+++					16.52
Medium Ground Beef	+++	+++	+++					0.75
Regular Ground Beef	+++	+++	+++					2.76
Ground Chuck	+++	+++	+++	\$ 1.6564		\$ 2.1798	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9328		\$ 3.8596	\$ -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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