



## 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 23, 2016

Exchange Rate: 1.3062

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0570	\$ 1.9411	\$ 2.3341	\$ 2.0570	\$ 1.9411	\$ 2.3341
RIB	\$ 4.0978	\$ 3.9092	\$ 3.9530	\$ 3.8065	\$ 3.7032	\$ 3.6981
LOIN	\$ 3.2480	\$ 3.3109	\$ 3.8875	\$ 3.0664	\$ 3.1095	\$ 3.6130
ROUND	\$ 2.0471	\$ 2.0240	\$ 2.6099	\$ 2.1231	\$ 2.0691	\$ 2.5196
BRISKET	\$ 1.6582	\$ 1.6269	\$ 1.9789	\$ 1.6582	\$ 1.6269	\$ 1.9789
SHORT PLATE	\$ 1.4622	\$ 1.4923	\$ 1.8528	\$ 1.4622	\$ 1.4923	\$ 1.8528
FLANK	\$ 1.0970	\$ 1.0901	\$ 1.5478	\$ 1.0970	\$ 1.0901	\$ 1.5478

	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	\$ 2.4358	\$ 2.4476	\$ 2.4003	\$ 2.8335	\$ 2.3442	\$ 2.3928	\$ 2.3441	\$ 2.7258
Load Count Totals		346.51	337.04	267.36				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.2731	+++	+++				0.07
Semi-Boneless	+++	+++	+++	\$ 1.9543	\$ 2.5527	\$ 0.6973	0.16
Short Cut shoulder clod	\$ 2.7105	\$ 2.4308	\$ 3.2290	\$ 2.0372	\$ 2.6610	\$ 0.0495	1.03
Clod Heart	+++	+++	+++	\$ 2.6797	\$ 3.5002	\$ 0.2284	0.37
Clod Tender	\$ 3.5652	\$ 3.6594	\$ 5.3475	\$ 3.2972	\$ 4.3068	\$ -0.7416	0.45
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.9192	\$ 3.5222	\$ 3.9244	\$ 2.6878	\$ 3.5108	\$ 0.4084	1.12
Chuck Roll 0x0	\$ 3.6236	\$ 3.3636	\$ 3.7775				0.01
Oven Ready Rib	+++	+++	+++				0.18
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0727	\$ 7.9322	\$ -0.0321	14.86
Bone-in Lipon Ribeye 17 dn	\$ 8.2225	\$ 8.4402	\$ 7.5551	\$ 6.0727	\$ 7.9322	\$ 0.2903	0.81
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.7217	\$ 6.7562	\$ 8.8249	\$ 0.1028	0.65
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9242	\$ 9.0444	\$ -0.1167	0.01
Back Ribs	+++	+++	+++	\$ 1.0646	\$ 1.3906	\$ 1.8129	0.01
Short Loin 1x0	\$ 6.4350	\$ 6.4500	\$ 7.4705	\$ 4.6188	\$ 6.0331	\$ 0.4019	0.40
Striploin 0x1 13up	\$ 6.2597	\$ 6.3052	\$ 7.3396	\$ 4.7302	\$ 6.1786	\$ 0.0811	16.51
Striploin 0x1 13dn	\$ 6.2597	+++	+++	\$ 4.7302	\$ 6.1786	\$ 0.0811	0.01

Top Butt 13up	\$ 4.0206	\$ 4.1250	\$ 5.1546	\$ 3.1836		\$ 4.1584	\$ -0.1378	12.31
Top Butt 13dn	\$ 4.0206	\$ 4.1250	\$ 5.1546	\$ 3.1836		\$ 4.1584	\$ -0.1378	0.01
PSMO Tenderloin	\$ 12.0580	\$ 12.0475	\$ 15.0411	\$ 9.2130		\$ 12.0340	\$ 0.0240	5.99
Butt Tenderloin	+++	+++	+++	\$ 8.5395		\$ 11.1543	\$ 2.1008	0.28
Boneless Round	+++	+++	+++	\$ 2.0594		\$ 2.6900	\$ -0.0800	0.01
Inside Round 1"	+++	+++	\$ 3.0662	\$ 1.9238		\$ 2.5129	\$ 0.2071	0.01
Inside Round	\$ 2.7135	\$ 2.7524	\$ 3.4815	\$ 2.0385		\$ 2.6627	\$ 0.0508	7.44
Outside Flat	\$ 2.6863	\$ 2.5384	\$ 3.3400	\$ 2.2327		\$ 2.9164	\$ -0.2301	7.86
Eye of round	\$ 2.9998	\$ 2.9518	\$ 4.2653	\$ 2.1572		\$ 2.8177	\$ 0.1821	5.69
Peeled Knuckle	+++	+++	+++	\$ 2.1980		\$ 2.8710	\$ 0.1590	7.43
Gooseneck	+++	+++	+++	\$ 1.9936		\$ 2.6040	\$ -0.0964	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	\$ 2.2731	+++	+++					0.07
Semi-Boneless	+++	+++	+++	\$ 1.9700		\$ 2.5732	\$ 0.6768	0.16
Short Cut shoulder clod	\$ 2.7105	\$ 2.4308	\$ 3.2290	\$ 2.0110		\$ 2.6268	\$ 0.0837	1.03
Clod Heart	+++	+++	+++					0.37
Clod Tender	\$ 3.5652	\$ 3.6594	\$ 5.3475	\$ 2.8060		\$ 3.6652	\$ -0.1000	0.45
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9192	\$ 3.5222	\$ 3.9244	\$ 2.6463		\$ 3.4566	\$ 0.4626	1.12
Chuck Roll 0x0	\$ 3.6236	\$ 3.3636	\$ 3.7775					0.01
Oven Ready Rib	+++	+++	n/a					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4033		\$ 7.0578	\$ 0.0975	1.76
Bone-in Lipon Ribeye 17 dn	\$ 7.1564	\$ 7.1100	\$ 7.1454	\$ 5.4033		\$ 7.0578	\$ 0.0986	4.75
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.7918	\$ 5.9628		\$ 7.7886	\$ 0.4343	0.41
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.8715		\$ 7.6694	\$ 0.5535	0.01
Back Ribs	+++	+++	+++	\$ 1.0646		\$ 1.3906	\$ 1.8129	0.03
Short Loin 1x0	\$ 6.1075	\$ 6.0291	\$ 6.7833	\$ 4.2468		\$ 5.5472	\$ 0.5603	0.67
Striploin 0x1 13up	\$ 5.8943	\$ 5.9154	\$ 6.5162	\$ 4.2073		\$ 5.4956	\$ 0.3987	8.69
Striploin 0x1 13dn	\$ 5.8943	+++	+++	\$ 4.2073		\$ 5.4956	\$ 0.3987	0.01
Top Butt 13up	\$ 3.6789	\$ 3.5227	\$ 4.5028	\$ 2.7381		\$ 3.5765	\$ 0.1024	10.82
Top Butt 13dn	\$ 3.6789	\$ 3.5227	\$ 4.5028	\$ 2.7381		\$ 3.5765	\$ 0.1024	0.01
PSMO Tenderloin	\$ 10.9670	\$ 11.6035	\$ 14.3845	\$ 9.0256		\$ 11.7892	\$ -0.8222	4.04
Butt Tenderloin	+++	+++	+++	\$ 8.4502		\$ 11.0377	\$ 0.3423	0.10
Boneless Round	+++	+++	+++	\$ 1.8648		\$ 2.4358	\$ 0.1742	1.01
Inside Round 1"	+++	+++	\$ 3.0662	\$ 1.8760		\$ 2.4504	\$ 0.2696	0.01
Inside Round	\$ 2.7348	\$ 2.6848	\$ 3.2105	\$ 2.0089		\$ 2.6240	\$ 0.1108	29.47
Outside Flat	\$ 2.8993	\$ 2.7453	\$ 3.3093	\$ 2.2515		\$ 2.9409	\$ -0.0416	14.05
Eye of round	\$ 3.0270	\$ 3.1028	\$ 4.1561	\$ 2.1447		\$ 2.8014	\$ 0.2256	5.10
Peeled Knuckle	+++	+++	+++	\$ 2.1893		\$ 2.8597	\$ 0.2003	4.19
Gooseneck	+++	+++	+++	\$ 1.7974		\$ 2.3478	\$ 0.1598	2.01

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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	\$ 2.7433	\$ 2.7129	\$ 4.0021	\$ 2.0866		\$ 2.7255	\$ 0.0178	2.41
Briskets 120	\$ 2.6394	\$ 2.5805	\$ 3.1561	\$ 2.0338		\$ 2.6565	\$ -0.0171	5.86
Bone-in Chuck Shortrib	\$ 4.1108	\$ 4.1181	\$ 3.9899	\$ 2.8913		\$ 3.7766	\$ 0.3342	3.85
Flat Iron	\$ 3.4551	\$ 3.4702	+++					1.03
Blademeat	\$ 2.7125	\$ 2.6771	\$ 4.0078	\$ 2.0854		\$ 2.7239	\$ -0.0114	7.38
Bone-in Shortrib	\$ 7.0202	+++	+++	\$ 3.4919		\$ 4.5611	\$ 2.4591	0.07
Outside Skirt	+++	+++	+++	\$ 5.2030		\$ 6.7962	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.0097		\$ 3.9313	\$ 0.0785	0.01
Flapmeat	+++	+++	+++	\$ 4.4696		\$ 5.8382	\$ 0.3018	0.05
Ball Tips	+++	+++	+++	\$ 2.3158		\$ 3.0249	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.0060		\$ 3.9264	\$ -0.7064	0.01
Flank Steak	\$ 5.2914	\$ 5.2359	\$ 7.9480	\$ 4.2035		\$ 5.4906	\$ -0.1992	1.25
Pectoral Muscle	\$ 2.8399	\$ 2.8210	\$ 4.1824	\$ 2.1301		\$ 2.7823	\$ 0.0576	4.62
Lointails	+++	+++	\$ 3.2497					0.01

**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	\$ 0.5224	\$ 0.5244	\$ 0.6121	\$ 0.3910		\$ 0.5107	\$ 0.0117	61.33
Fresh 65% Lean Trimmings	\$ 1.3079	\$ 1.3212	\$ 1.4922	\$ 0.7384		\$ 0.9645	\$ 0.3434	25.50
Fresh 75% Lean Trimmings	\$ 1.8658	\$ 1.8902	\$ 2.2488	\$ 1.5873		\$ 2.0733	\$ -0.2075	0.01
Fresh 85% Lean Trimmings	\$ 2.4238	\$ 2.4592	\$ 3.0055	\$ 1.7481		\$ 2.2834	\$ 0.1404	28.73
Shankmeat	\$ 2.4238	\$ 2.4592	\$ 3.0055					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	+++	+++	+++					4.83
Lean Ground Beef	+++	+++	+++					17.84
Medium Ground Beef	+++	+++	+++					3.24
Regular Ground Beef	+++	+++	+++					4.40
Ground Chuck	+++	+++	+++	\$ 1.5777		\$ 2.0608	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8422		\$ 3.7125	\$ -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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