



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, October 14, 2016

Exchange Rate: 1.3205

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0738	\$ 2.0913	\$ 2.2339	\$ 2.0729	\$ 2.0913	\$ 2.2339
RIB	\$ 3.8139	\$ 4.3879	\$ 4.0735	\$ 3.5127	\$ 4.0642	\$ 3.8059
LOIN	\$ 2.9956	\$ 3.0642	\$ 3.6996	\$ 2.8656	\$ 2.9031	\$ 3.4577
ROUND	\$ 2.0824	\$ 2.0838	\$ 2.4811	\$ 2.1339	\$ 2.0642	\$ 2.5318
BRISKET	\$ 1.6411	\$ 1.7238	\$ 1.8061	\$ 1.6411	\$ 1.7238	\$ 1.8061
SHORT PLATE	\$ 1.4076	\$ 1.4281	\$ 1.7850	\$ 1.4076	\$ 1.4281	\$ 1.7850
FLANK	\$ 1.1072	\$ 1.1110	\$ 1.2032	\$ 1.1072	\$ 1.1110	\$ 1.2032















	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	\$ 2.4090	\$ 2.3700	\$ 2.4613	\$ 2.7241	\$ 2.2830	\$ 2.3193	\$ 2.3857	\$ 2.6536
Load Count Totals		296.98	305.22	278.26				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.8335				0.11	
Semi-Boneless	+++	+++	+++	\$ 1.9304		\$ 2.5491	\$ 0.9109	0.11
Short Cut shoulder clod	\$ 2.7660	\$ 2.9283	\$ 2.9426	\$ 1.8838		\$ 2.4876	\$ 0.2784	1.64
Clod Heart	+++	+++	+++	\$ 2.9418		\$ 3.8846	\$ -0.0458	0.50
Clod Tender	+++	\$ 4.3859	\$ 4.1830	\$ 3.1808		\$ 4.2002	\$ -0.4937	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1237	\$ 4.1346	\$ 4.0700	\$ 3.0929		\$ 4.0842	\$ 0.0395	0.69
Chuck Roll 0x0	\$ 3.8759	\$ 3.8609	\$ 3.9120					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0773		\$ 8.0251	\$ -0.3572	3.85
Bone-in Lipon Ribeye 17 dn	\$ 8.7091	\$ 8.4813	\$ 7.1986	\$ 6.0773		\$ 8.0251	\$ 0.6840	0.62
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.4384	\$ 6.6884		\$ 8.8320	\$ 0.1297	3.77
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7263		\$ 8.8821	\$ 0.0796	0.01
Back Ribs	+++	+++	+++	\$ 1.1006		\$ 1.4533	\$ 1.7766	0.01
Short Loin 1x0	\$ 5.8394	\$ 6.1833	\$ 7.3099	\$ 4.4050		\$ 5.8168	\$ 0.0226	1.27
Striploin 0x1 13up	\$ 6.0552	\$ 6.0767	\$ 7.0080	\$ 4.4718		\$ 5.9050	\$ 0.1502	9.26
Striploin 0x1 13dn	\$ 6.0552	\$ 6.0767	+++	\$ 4.4718		\$ 5.9050	\$ 0.1502	0.01

Top Butt 13up	\$ 3.6153	\$ 3.8255	\$ 4.7655	\$ 2.6967		\$ 3.5610	\$ 0.0543	12.65
Top Butt 13dn	\$ 3.6153	\$ 3.8255	\$ 4.5454	\$ 2.6967		\$ 3.5610	\$ 0.0543	0.01
PSMO Tenderloin	\$ 11.0780	\$ 11.7190	\$ 14.1923	\$ 8.8625		\$ 11.7029	\$ -0.6249	4.71
Butt Tenderloin	+++	+++	\$ 14.3364	\$ 8.6361		\$ 11.4040	\$ 1.2791	0.32
Boneless Round	+++	+++	+++	\$ 2.0937		\$ 2.7647	\$ -0.0747	0.01
Inside Round 1"	+++	+++	\$ 2.9733	\$ 1.7746		\$ 2.3434	\$ 0.5566	0.01
Inside Round	\$ 2.7269	\$ 2.7530	\$ 3.1872	\$ 1.8599		\$ 2.4560	\$ 0.2709	6.81
Outside Flat	\$ 2.8619	\$ 3.0205	\$ 3.3007	\$ 2.3625		\$ 3.1197	\$ -0.2578	5.50
Eye of round	\$ 3.1069	\$ 3.0488	\$ 4.2836	\$ 2.2806		\$ 3.0115	\$ 0.0954	5.31
Peeled Knuckle	+++	+++	+++	\$ 2.1210		\$ 2.8008	\$ 0.2792	6.87
Gooseneck	+++	+++	+++	\$ 2.0243		\$ 2.6731	\$ -0.0256	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	+++	+++	\$ 3.8335					0.11
Semi-Boneless	+++	+++	+++	\$ 1.9038		\$ 2.5140	\$ 0.9460	0.11
Short Cut shoulder clod	\$ 2.7660	\$ 2.9283	\$ 2.9426	\$ 1.8685		\$ 2.4674	\$ 0.2986	1.64
Clod Heart	+++	+++	+++					0.50
Clod Tender	+++	\$ 4.3859	\$ 4.1830	\$ 2.6766		\$ 3.5345	\$ 0.1720	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1237	\$ 4.1346	\$ 4.0700	\$ 3.0017		\$ 3.9637	\$ 0.1600	0.69
Chuck Roll 0x0	\$ 3.8759	\$ 3.8609	\$ 3.9120					0.01
Oven Ready Rib	+++	+++	n/a					3.89
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.1081		\$ 6.7452	\$ 0.0059	0.30
Bone-in Lipon Ribeye 17 dn	\$ 6.4176	\$ 6.9130	\$ 6.7689	\$ 5.1081		\$ 6.7452	\$ -0.3276	2.60
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.9607	\$ 5.6482		\$ 7.4584	\$ 0.3454	2.00
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.6330		\$ 7.4384	\$ 0.3654	0.01
Back Ribs	+++	+++	+++	\$ 1.1006		\$ 1.4533	\$ 1.7766	0.04
Short Loin 1x0	\$ 5.4912	\$ 5.4085	\$ 6.1757	\$ 3.4307		\$ 4.5302	\$ 0.9610	0.71
Striploin 0x1 13up	\$ 5.2803	\$ 5.5262	\$ 6.0533	\$ 3.7705		\$ 4.9789	\$ 0.3014	3.64
Striploin 0x1 13dn	\$ 5.2803	\$ 5.5262	+++	\$ 3.7705		\$ 4.9789	\$ 0.3014	0.01
Top Butt 13up	\$ 3.4322	\$ 3.5432	\$ 4.3399	\$ 2.5228		\$ 3.3314	\$ 0.1008	9.63
Top Butt 13dn	\$ 3.4322	\$ 3.5432	\$ 4.3399	\$ 2.5228		\$ 3.3314	\$ 0.1008	0.01
PSMO Tenderloin	\$ 11.2981	\$ 11.7928	\$ 14.1666	\$ 8.8237		\$ 11.6517	\$ -0.3536	1.77
Butt Tenderloin	+++	+++	\$ 14.4379	\$ 8.2764		\$ 10.9290	\$ 0.5510	0.06
Boneless Round	+++	+++	+++	\$ 2.0902		\$ 2.7601	\$ -0.0701	1.08
Inside Round 1"	+++	+++	\$ 2.9733	\$ 1.7850		\$ 2.3571	\$ 0.5429	0.06
Inside Round	\$ 2.6726	\$ 2.6539	\$ 3.2936	\$ 1.8479		\$ 2.4402	\$ 0.2324	25.76
Outside Flat	\$ 2.9575	\$ 2.9261	\$ 3.1724	\$ 2.3056		\$ 3.0445	\$ -0.0870	10.28
Eye of round	\$ 3.1381	\$ 3.1241	\$ 4.2584	\$ 2.2974		\$ 3.0337	\$ 0.1044	2.72
Peeled Knuckle	+++	+++	+++	\$ 2.0985		\$ 2.7711	\$ 0.2989	2.37
Gooseneck	+++	+++	+++	\$ 1.9434		\$ 2.5663	\$ 0.0812	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	\$ 2.6757	\$ 2.6540	\$ 3.3820	\$ 1.9749		\$ 2.6079	\$ 0.0678	4.19
Briskets 120	\$ 2.6075	\$ 2.7563	\$ 2.8593	\$ 1.9384		\$ 2.5597	\$ 0.0478	5.03
Bone-in Chuck Shortrib	\$ 4.0530	\$ 4.0558	\$ 4.2763	\$ 2.7896		\$ 3.6837	\$ 0.3693	3.08
Flat Iron	\$ 3.7376	\$ 3.5916	\$ 3.6450					1.73
Blademeat	\$ 2.7166	\$ 2.6944	\$ 3.4527	\$ 2.0571		\$ 2.7164	\$ 0.0002	10.82
Bone-in Shortrib	+++	\$ 9.4246	\$ 4.5893	\$ 3.5080		\$ 4.6323	\$ -0.5223	0.07
Outside Skirt	+++	+++	+++	\$ 4.8278		\$ 6.3751	\$ -0.1851	0.02
Inside Skirt	+++	+++	+++	\$ 2.9203		\$ 3.8563	\$ 0.0770	0.01
Flapmeat	+++	+++	\$ 5.7998	\$ 3.5420		\$ 4.6772	\$ 0.6128	0.07
Ball Tips	+++	+++	+++	\$ 1.9424		\$ 2.5649	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 4.2640	\$ 2.7093		\$ 3.5776	\$ -0.6356	0.05
Flank Steak	\$ 5.3042	\$ 5.3489	\$ 5.7098	\$ 4.1384		\$ 5.4648	\$ -0.1606	1.33
Pectoral Muscle	\$ 2.7610	\$ 2.7197	\$ 3.4835	\$ 2.1258		\$ 2.8071	\$ -0.0461	3.37
Lointails	+++	+++	\$ 3.1299					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	\$ 0.5725	\$ 0.5557	\$ 0.6486	\$ 0.3220		\$ 0.4252	\$ 0.1473	55.02
Fresh 65% Lean Trimmings	\$ 1.2020	\$ 1.2283	\$ 1.3984	\$ 0.6785		\$ 0.8960	\$ 0.3060	21.98
Fresh 75% Lean Trimmings	+++	\$ 1.7963	\$ 2.0412	\$ 1.3619		\$ 1.7984	\$ -0.0308	0.01
Fresh 85% Lean Trimmings	\$ 2.3332	\$ 2.3644	\$ 2.6840	\$ 1.6917		\$ 2.2339	\$ 0.0993	26.46
Shankmeat	\$ 2.3332	\$ 2.3644	\$ 2.6840					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	+++	+++	+++					4.92
Lean Ground Beef	+++	+++	+++					17.33
Medium Ground Beef	+++	+++	+++					1.91
Regular Ground Beef	+++	+++	+++					2.94
Ground Chuck	+++	+++	+++	\$ 1.5562		\$ 2.0550	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7260		\$ 3.5997	\$ -0.0001	0.01

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

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