



## 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 31, 2015

Exchange Rate: 1.3011

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5876	\$ 2.5164	\$ 2.1981	\$ 2.5876	\$ 2.5164	\$ 2.1981
RIB	\$ 4.0204	\$ 4.1373	\$ 4.1209	\$ 4.0032	\$ 3.9505	\$ 4.0502
LOIN	\$ 4.0002	\$ 4.0771	\$ 3.6364	\$ 3.8746	\$ 3.8717	\$ 3.2796
ROUND	\$ 2.7510	\$ 2.7519	\$ 2.2129	\$ 2.7768	\$ 2.7671	\$ 2.2634
BRISKET	\$ 2.1163	\$ 2.0670	\$ 2.3753	\$ 2.1163	\$ 2.0670	\$ 2.3753
SHORT PLATE	\$ 2.2690	\$ 2.3001	\$ 2.0513	\$ 2.2690	\$ 2.3001	\$ 2.0513
FLANK	\$ 1.7162	\$ 1.7238	\$ 1.4690	\$ 1.7162	\$ 1.7238	\$ 1.4690

	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	\$ 3.0281	\$ 3.0136	\$ 3.0225	\$ 2.7009	\$ 2.9807	\$ 2.9908	\$ 2.9609	\$ 2.6284
Load Count Totals		232.40	502.64	327.18				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.8794	+++	+++				0.93
Semi-Boneless	+++	+++	\$ 3.4846	\$ 2.5528	\$ 3.3214	\$ 0.3086	0.25
Short Cut shoulder clod	\$ 3.6042	\$ 3.7043	\$ 2.8424	\$ 2.6688	\$ 3.4724	\$ 0.1318	2.03
Clod Heart	+++	+++	+++	\$ 2.9269	\$ 3.8082	\$ 1.1054	0.06
Clod Tender	+++	\$ 7.1530	\$ 5.5162	\$ 5.2142	\$ 6.7842	\$ 0.3653	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0200	\$ 3.9293		
Chuck Roll	\$ 4.1004	+++	\$ 3.6209	\$ 3.0761	\$ 4.0023	\$ 0.0981	4.99
Chuck Roll 0x0	\$ 3.9434	+++	\$ 3.4690				0.01
Oven Ready Rib	+++	+++	n/a				0.06
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.9952	\$ 6.3068	\$ 8.2058	\$ 0.1786	1.15
Bone-in Lipon Ribeye 17 dn	\$ 7.7449	\$ 8.2113	+++	\$ 6.3068	\$ 8.2058	\$ -0.4609	3.73
Boneless Lipon Ribeye 14 up	\$ 8.9291	\$ 9.3508	\$ 8.9090	\$ 7.0619	\$ 9.1882	\$ -0.2591	0.24
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1899	\$ 9.3548	\$ 0.0696	0.02
Back Ribs	+++	+++	+++	\$ 1.7312	\$ 2.2525	\$ 0.9193	0.03
Short Loin 1x0	\$ 7.6119	\$ 7.9341	\$ 7.1733	\$ 5.2999	\$ 6.8957	\$ 0.7162	1.45
Striploin 0x1 13up	\$ 7.8409	\$ 8.1179	\$ 7.8959	\$ 5.7923	\$ 7.5364	\$ 0.3045	7.44
Striploin 0x1 13dn	+++	+++	+++	\$ 5.7923	\$ 7.5364	\$ 0.7830	0.32

Top Butt 13up	\$ 5.2366	\$ 5.2309	\$ 4.9390	\$ 4.0606		\$ 5.2832	\$ -0.0466	7.81
Top Butt 13dn	\$ 5.2366	+++	+++	\$ 4.0606		\$ 5.2832	\$ -0.0466	0.01
PSMO Tenderloin	\$ 13.2878	\$ 13.4584	\$ 11.6039	\$ 10.6826		\$ 13.8991	\$ -0.6113	2.75
Butt Tenderloin	+++	+++	\$ 11.5150	\$ 10.3963		\$ 13.5266	\$ -0.1145	0.12
Boneless Round	+++	+++	+++	\$ 2.9439		\$ 3.8303	\$ -0.0003	0.01
Inside Round 1"	\$ 3.7253	\$ 3.7332	\$ 3.1443	\$ 2.8430		\$ 3.6990	\$ 0.0263	0.01
Inside Round	\$ 3.7768	\$ 3.7234	\$ 3.1058	\$ 2.9686		\$ 3.8624	\$ -0.0856	6.62
Outside Flat	\$ 3.6701	+++	\$ 2.8418	\$ 2.7329		\$ 3.5558	\$ 0.1143	4.11
Eye of round	\$ 3.9407	\$ 3.8426	\$ 3.3022	\$ 2.9208		\$ 3.8003	\$ 0.1404	2.86
Peeled Knuckle	+++	+++	+++	\$ 2.9890		\$ 3.8890	\$ -0.0590	1.89
Gooseneck	+++	+++	+++	\$ 2.4573		\$ 3.1972	\$ 0.0526	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	\$ 3.8794	+++	+++					0.93
Semi-Boneless	+++	+++	\$ 3.4846	\$ 2.5475		\$ 3.3146	\$ 0.3154	0.25
Short Cut shoulder clod	\$ 3.6042	\$ 3.7043	\$ 2.8424	\$ 2.6957		\$ 3.5074	\$ 0.0968	2.03
Clod Heart	+++	+++	+++					0.06
Clod Tender	+++	\$ 7.1530	\$ 5.5162	\$ 5.1717		\$ 6.7289	\$ 0.4206	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1004	+++	\$ 3.6209	\$ 3.0557		\$ 3.9758	\$ 0.1246	4.99
Chuck Roll 0x0	\$ 3.9434	+++	\$ 3.4690					0.01
Oven Ready Rib	+++	+++	+++					0.51
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.6804	\$ 6.0233		\$ 7.8369	\$ 0.0796	3.83
Bone-in Lipon Ribeye 17 dn	\$ 7.4998	\$ 7.6724	+++	\$ 6.0233		\$ 7.8369	\$ -0.3371	3.20
Boneless Lipon Ribeye 14 up	\$ 9.1223	\$ 8.9602	\$ 8.1300	\$ 6.7121		\$ 8.7331	\$ 0.3892	0.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7080		\$ 8.7278	\$ 0.3066	0.20
Back Ribs	+++	+++	+++	\$ 1.7312		\$ 2.2525	\$ 0.9193	1.14
Short Loin 1x0	\$ 7.4315	\$ 7.3741	\$ 6.4556	\$ 5.4336		\$ 7.0697	\$ 0.3618	2.57
Striploin 0x1 13up	\$ 7.4170	\$ 7.3849	\$ 6.5821	\$ 5.4950		\$ 7.1495	\$ 0.2675	5.65
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4950		\$ 7.1495	\$ 1.0399	0.02
Top Butt 13up	\$ 4.6228	\$ 4.5806	\$ 3.9019	\$ 3.6679		\$ 4.7723	\$ -0.1495	5.05
Top Butt 13dn	\$ 4.6228	+++	+++	\$ 3.6679		\$ 4.7723	\$ -0.1495	0.01
PSMO Tenderloin	\$ 13.6052	\$ 13.5213	\$ 10.5484	\$ 10.6482		\$ 13.8544	\$ -0.2492	1.08
Butt Tenderloin	+++	+++	\$ 11.0680	\$ 10.1908		\$ 13.2592	\$ 0.0408	0.30
Boneless Round	+++	+++	+++	\$ 2.7381		\$ 3.5625	\$ 0.2675	0.07
Inside Round 1"	\$ 3.7253	\$ 3.7332	\$ 3.1443	\$ 2.8069		\$ 3.6521	\$ 0.0732	5.82
Inside Round	\$ 3.7691	\$ 3.7350	\$ 3.3546	\$ 2.9246		\$ 3.8052	\$ -0.0361	10.11
Outside Flat	\$ 3.6196	+++	\$ 2.8689	\$ 2.7141		\$ 3.5313	\$ 0.0883	13.43
Eye of round	\$ 3.9796	\$ 3.9213	\$ 3.1743	\$ 2.9267		\$ 3.8079	\$ 0.1717	3.59
Peeled Knuckle	+++	+++	+++	\$ 2.9703		\$ 3.8647	\$ 0.1853	1.37
Gooseneck	+++	+++	+++	\$ 2.4679		\$ 3.2110	\$ 0.0388	3.11

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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	\$ 3.9004	\$ 4.0073	\$ 3.5409	\$ 2.9600		\$ 3.8513	\$ 0.0491	0.81
Briskets 120	\$ 3.3220	\$ 3.2363	\$ 3.7657	\$ 2.5326		\$ 3.2952	\$ 0.0268	14.63
Bone-in Chuck Shortrib	\$ 3.7807	\$ 3.5988	\$ 3.9286	\$ 2.0621		\$ 2.6830	\$ 1.0977	2.19
Flat Iron	+++	+++	\$ 4.1853					0.02
Blademeat	\$ 4.1501	\$ 4.1213	\$ 3.5438	\$ 3.1230		\$ 4.0633	\$ 0.0868	1.32
Bone-in Shortrib	+++	+++	+++	\$ 3.0426		\$ 3.9587	\$ 0.2913	0.20
Outside Skirt	+++	+++	\$ 8.8075	\$ 5.6972		\$ 7.4126	\$ 3.6367	0.16
Inside Skirt	\$ 6.4381	+++	\$ 4.8980	\$ 4.9427		\$ 6.4309	\$ 0.0072	3.01
Flapmeat	\$ 6.1003	\$ 6.1341	\$ 5.0974	\$ 4.7067		\$ 6.1239	\$ -0.0236	1.23
Ball Tips	+++	+++	+++	\$ 4.2492		\$ 5.5286	\$ -0.0001	0.01
Tri Tips	\$ 5.5809	\$ 5.7291	\$ 5.2580	\$ 5.0154		\$ 6.5255	\$ -0.9446	2.52
Flank Steak	\$ 8.4911	\$ 8.5748	\$ 6.2006	\$ 6.5434		\$ 8.5136	\$ -0.0225	1.22
Pectoral Muscle	\$ 4.1366	\$ 4.2510	\$ 3.5752	\$ 3.0837		\$ 4.0122	\$ 0.1244	1.96
Lointails	\$ 3.4265	\$ 3.4134	+++					3.31

**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	\$ 0.8851	\$ 0.8803	\$ 1.3442	\$ 0.6771		\$ 0.8810	\$ 0.0041	19.18
Fresh 65% Lean Trimmings	\$ 1.6941	\$ 1.5179	\$ 1.5586	\$ 1.2813		\$ 1.6671	\$ 0.0270	10.22
Fresh 75% Lean Trimmings	\$ 2.4593	\$ 2.4454	\$ 2.0165	\$ 2.0281		\$ 2.6388	\$ -0.1795	0.01
Fresh 85% Lean Trimmings	\$ 3.2245	\$ 3.3730	\$ 2.4744	\$ 2.4622		\$ 3.2036	\$ 0.0209	26.15
Shankmeat	\$ 3.2245	\$ 3.3730	\$ 2.4744					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	+++	+++	+++					3.68
Lean Ground Beef	+++	+++	+++					16.15
Medium Ground Beef	+++	+++	+++					2.43
Regular Ground Beef	+++	+++	+++					2.79
Ground Chuck	+++	+++	+++	\$ 2.2733		\$ 2.9578	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.7062		\$ 4.8221	\$ -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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