



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, August 21, 2015

Exchange Rate: 1.3080

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6692	\$ 2.6378	\$ 2.2443	\$ 2.6692	\$ 2.6378	\$ 2.2443
RIB	\$ 4.0724	\$ 4.0309	\$ 3.9120	\$ 3.9349	\$ 3.8139	\$ 3.5385
LOIN	\$ 4.0888	\$ 4.0345	\$ 3.4241	\$ 3.9037	\$ 3.8425	\$ 3.1914
ROUND	\$ 2.8316	\$ 2.8069	\$ 2.3870	\$ 2.9174	\$ 2.8014	\$ 2.4795
BRISKET	\$ 2.1700	\$ 2.1614	\$ 2.1987	\$ 2.1700	\$ 2.1614	\$ 2.1987
SHORT PLATE	\$ 2.2586	\$ 2.2459	\$ 1.9800	\$ 2.2586	\$ 2.2459	\$ 1.9800
FLANK	\$ 1.7739	\$ 1.7642	\$ 1.4414	\$ 1.7739	\$ 1.7642	\$ 1.4414

	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	\$ 3.2144	\$ 3.0844	\$ 3.0517	\$ 2.6701	\$ 3.0857	\$ 3.0487	\$ 2.9848	\$ 2.5987
Load Count Totals		281.99	578.66	279.81				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	\$ 3.9877	\$ 3.1847				0.60
Semi-Boneless	+++	+++	+++	\$ 2.6002	\$ 3.4011	\$ 0.3089	0.18
Short Cut shoulder clod	\$ 3.8091	\$ 3.5200	\$ 3.0846	\$ 2.6000	\$ 3.4008	\$ 0.4083	4.07
Clod Heart	+++	+++	+++	\$ 2.9516	\$ 3.8607	\$ 1.2736	0.05
Clod Tender	\$ 6.4984	+++	\$ 5.4896	\$ 4.8570	\$ 6.3530	\$ 0.1454	0.30
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0158	\$ 3.9447		
Chuck Roll	\$ 4.4478	\$ 4.4478	\$ 3.4187	\$ 3.2291	\$ 4.2237	\$ 0.2241	4.51
Chuck Roll 0x0	\$ 4.2768	\$ 4.2768	\$ 3.3257				0.01
Oven Ready Rib	\$ 7.0274	+++	n/a				0.29
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.3678	\$ 6.9657	\$ 9.1111	\$ -0.1619	2.03
Bone-in Lipon Ribeye 17 dn	\$ 7.5194	\$ 7.7472	+++	\$ 6.9657	\$ 9.1111	\$ -1.5917	4.63
Boneless Lipon Ribeye 14 up	\$ 10.0176	\$ 10.0477	\$ 8.3860	\$ 7.9119	\$ 10.3488	\$ -0.3312	1.08
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.2608	\$ 10.8051	\$ -0.6148	0.10
Back Ribs	+++	+++	+++	\$ 1.4138	\$ 1.8493	\$ 1.3384	0.01
Short Loin 1x0	\$ 7.9789	\$ 7.8050	\$ 6.9123	\$ 6.1553	\$ 8.0511	\$ -0.0722	1.57
Striploin 0x1 13up	\$ 7.8687	\$ 7.8424	\$ 7.1094	\$ 6.6551	\$ 8.7049	\$ -0.8362	9.40
Striploin 0x1 13dn	+++	+++	+++	\$ 6.6551	\$ 8.7049	\$ 0.3096	0.31

Top Butt 13up	\$ 5.4928	\$ 5.4239	\$ 4.1424	\$ 4.5773		\$ 5.9871	\$ -0.4943	10.95
Top Butt 13dn	\$ 5.4928	\$ 5.4239	+++	\$ 4.5773		\$ 5.9871	\$ -0.4943	0.01
PSMO Tenderloin	\$ 13.6999	\$ 13.7488	\$ 11.1767	\$ 11.9460		\$ 15.6254	\$ -1.9255	6.16
Butt Tenderloin	\$ 13.8360	\$ 13.8407	\$ 10.9381	\$ 10.7940		\$ 14.1186	\$ -0.2826	0.25
Boneless Round	+++	+++	+++	\$ 2.9808		\$ 3.8989	\$ -0.1089	0.01
Inside Round 1"	\$ 4.0102	\$ 3.8297	\$ 3.5384	\$ 2.9795		\$ 3.8972	\$ 0.1130	0.01
Inside Round	\$ 3.9860	\$ 3.9288	\$ 3.1264	\$ 3.0247		\$ 3.9563	\$ 0.0297	6.61
Outside Flat	\$ 3.6788	\$ 3.6121	\$ 3.3083	\$ 2.7491		\$ 3.5958	\$ 0.0830	2.62
Eye of round	\$ 4.1128	\$ 4.0115	\$ 3.3233	\$ 3.0647		\$ 4.0086	\$ 0.1042	3.86
Peeled Knuckle	+++	+++	+++	\$ 2.9488		\$ 3.8570	\$ 0.1130	2.00
Gooseneck	+++	+++	+++	\$ 2.4509		\$ 3.2058	\$ 0.0603	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	+++	\$ 3.9877	\$ 3.1847					0.60
Semi-Boneless	+++	+++	+++	\$ 2.5872		\$ 3.3841	\$ 0.3259	0.18
Short Cut shoulder clod	\$ 3.8091	\$ 3.5200	\$ 3.0846	\$ 2.6233		\$ 3.4313	\$ 0.3778	4.07
Clod Heart	+++	+++	+++					0.05
Clod Tender	\$ 6.4984	+++	\$ 5.4896	\$ 4.7339		\$ 6.1919	\$ 0.3065	0.30
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.4478	\$ 4.4478	\$ 3.4187	\$ 3.2105		\$ 4.1993	\$ 0.2485	4.51
Chuck Roll 0x0	\$ 4.2768	\$ 4.2768	\$ 3.3257					0.01
Oven Ready Rib	\$ 6.1425	+++	+++					2.55
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.2076	\$ 5.9994		\$ 7.8472	\$ 0.1222	3.31
Bone-in Lipon Ribeye 17 dn	\$ 7.2956	\$ 7.1819	+++	\$ 5.9994		\$ 7.8472	\$ -0.5516	4.69
Boneless Lipon Ribeye 14 up	\$ 8.7694	\$ 8.6901	\$ 7.5347	\$ 6.9988		\$ 9.1544	\$ -0.3850	0.46
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0014		\$ 9.1578	\$ -0.2739	0.14
Back Ribs	+++	+++	+++	\$ 1.4138		\$ 1.8493	\$ 1.3384	1.10
Short Loin 1x0	\$ 7.4485	\$ 7.0770	\$ 6.2405	\$ 5.6026		\$ 7.3282	\$ 0.1203	4.79
Striploin 0x1 13up	\$ 7.2877	\$ 7.2019	\$ 6.1250	\$ 5.6783		\$ 7.4272	\$ -0.1395	3.95
Striploin 0x1 13dn	+++	+++	+++	\$ 5.6783		\$ 7.4272	\$ 0.8688	0.01
Top Butt 13up	\$ 4.9246	\$ 4.7799	\$ 3.8313	\$ 3.9482		\$ 5.1642	\$ -0.2396	7.77
Top Butt 13dn	\$ 4.9246	\$ 4.7799	+++	\$ 3.9482		\$ 5.1642	\$ -0.2396	0.01
PSMO Tenderloin	\$ 13.3468	\$ 13.8870	\$ 9.7719	\$ 11.4420		\$ 14.9661	\$ -1.6193	3.85
Butt Tenderloin	\$ 13.3481	\$ 14.1934	\$ 11.0010	\$ 10.9392		\$ 14.3085	\$ -0.9604	0.26
Boneless Round	+++	+++	+++	\$ 3.2156		\$ 4.2060	\$ -0.4160	1.05
Inside Round 1"	\$ 4.0102	\$ 3.8297	\$ 3.5384	\$ 2.9012		\$ 3.7948	\$ 0.2154	3.80
Inside Round	\$ 4.0129	\$ 3.9146	\$ 3.5957	\$ 3.0047		\$ 3.9301	\$ 0.0828	20.35
Outside Flat	\$ 3.6600	\$ 3.6004	\$ 3.1371	\$ 2.7107		\$ 3.5456	\$ 0.1144	8.72
Eye of round	\$ 4.0919	\$ 3.9274	\$ 3.6783	\$ 3.1398		\$ 4.1069	\$ -0.0150	2.11
Peeled Knuckle	+++	+++	+++	\$ 2.9554		\$ 3.8657	\$ 0.1243	0.66
Gooseneck	+++	+++	+++	\$ 2.5034		\$ 3.2744	\$ -0.0083	3.15

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 4.1049	\$ 4.1624	\$ 3.4843	\$ 3.0529		\$ 3.9932	\$ 0.1117	3.50
Briskets 120	\$ 3.3956	\$ 3.3804	\$ 3.3839	\$ 2.6035		\$ 3.4054	\$ -0.0098	21.91
Bone-in Chuck Shortrib	\$ 3.9653	\$ 4.0380	\$ 4.0358	\$ 2.2090		\$ 2.8894	\$ 1.0759	1.60
Flat Iron	+++	+++	\$ 4.2760					0.07
Blademeat	\$ 4.1060	\$ 4.0821	\$ 3.6611	\$ 3.1632		\$ 4.1375	\$ -0.0315	1.81
Bone-in Shortrib	+++	+++	\$ 5.0610	\$ 2.8921		\$ 3.7829	\$ -0.0129	1.21
Outside Skirt	+++	+++	\$ 6.6607	\$ 6.0978		\$ 7.9759	\$ 3.2596	0.12
Inside Skirt	\$ 5.7476	+++	\$ 4.6570	\$ 4.1647		\$ 5.4474	\$ 0.3002	2.06
Flapmeat	+++	+++	\$ 5.0242	\$ 5.0400		\$ 6.5923	\$ -0.0600	0.31
Ball Tips	+++	+++	+++	\$ 3.0499		\$ 3.9893	\$ 0.0001	0.01
Tri Tips	\$ 5.8708	\$ 4.8669	\$ 4.6737	\$ 4.6187		\$ 6.0413	\$ -0.1705	2.32
Flank Steak	\$ 8.6594	\$ 8.6268	\$ 5.6991	\$ 6.3477		\$ 8.3028	\$ 0.3566	2.80
Pectoral Muscle	\$ 4.2496	\$ 4.2394	\$ 3.6697	\$ 3.1980		\$ 4.1830	\$ 0.0666	2.78
Lointails	\$ 3.4001	\$ 3.4559	\$ 3.3765					2.35

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.0023	\$ 0.9823	\$ 1.4798	\$ 0.7470		\$ 0.9771	\$ 0.0252	25.07
Fresh 65% Lean Trimmings	\$ 1.7479	\$ 1.7129	\$ 1.7987	\$ 1.2397		\$ 1.6215	\$ 0.1264	17.81
Fresh 75% Lean Trimmings	\$ 2.4300	\$ 2.4725	\$ 2.2793	\$ 2.0326		\$ 2.6586	\$ -0.2286	0.01
Fresh 85% Lean Trimmings	\$ 3.1121	\$ 3.2321	+++	\$ 2.4684		\$ 3.2287	\$ -0.1166	22.19
Shankmeat	\$ 3.2004	\$ 3.2321	+++					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.54
Lean Ground Beef	+++	+++	+++					19.80
Medium Ground Beef	+++	+++	+++					0.73
Regular Ground Beef	+++	+++	+++					3.88
Ground Chuck	+++	+++	+++	\$ 2.5204		\$ 3.2967	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6079		\$ 4.7191	\$ 0.0002	0.01

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

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