



Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Canadian Meat Council (CMC). 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, February 27, 2015

Exchange Rate: 1.2527

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6462		\$ 1.8120	\$ 2.6462		\$ 1.8120
RIB	\$ 3.9580		\$ 3.1287	\$ 3.9482		\$ 3.2341
LOIN	\$ 3.9374		\$ 2.9896	\$ 3.7410		\$ 2.9129
ROUND	\$ 2.8045		\$ 2.1467	\$ 2.8389		\$ 2.1132
BRISKET	\$ 2.5705		\$ 1.5724	\$ 2.5705		\$ 1.5724
SHORT PLATE	\$ 2.1738		\$ 1.4654	\$ 2.1738		\$ 1.4654
FLANK	\$ 1.5359		\$ 1.0382	\$ 1.5359		\$ 1.0382















	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	\$ 3.0726	\$ 3.0322		\$ 2.2259	\$ 3.0502	\$ 2.9970		\$ 2.2141
Load Count Totals		259.67	0.00	208.73				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.8445		\$ 2.8187				0.67
Semi-Boneless	+++		\$ 3.3036	\$ 2.5937	\$ 3.2491	\$ 0.5709	0.15
Short Cut shoulder clod	\$ 3.5012		\$ 2.5965	\$ 2.8443	\$ 3.5631	\$ -0.0619	1.80
Clod Heart	+++		n/a	\$ 3.3915	\$ 4.2485	\$ 0.8153	0.11
Clod Tender	+++		\$ 3.5589	\$ 4.6467	\$ 5.8209	\$ -0.8196	0.55
2 Piece Boneless Chuck	n/a		n/a	\$ 3.0267	\$ 3.7915		
Chuck Roll	\$ 4.1356		\$ 3.0295	\$ 3.1329	\$ 3.9246	\$ 0.2110	5.83
Chuck Roll 0x0	\$ 3.9730		\$ 2.8734				0.01
Oven Ready Rib	+++		+++				0.05
Bone-in Lipon Ribeye 17 up	+++		\$ 5.6838	\$ 6.4047	\$ 8.0232	\$ -0.2462	1.73
Bone-in Lipon Ribeye 17 dn	\$ 6.8269		n/a	\$ 6.4047	\$ 8.0232	\$ -1.1963	3.32
Boneless Lipon Ribeye 14 up	\$ 8.6619		\$ 6.6683	\$ 7.1403	\$ 8.9447	\$ -0.2828	0.91
Boneless Lipon Ribeye 14 dn	+++		n/a	\$ 7.3853	\$ 9.2516	\$ 0.1883	0.37
Back Ribs	+++		+++	\$ 1.2756	\$ 1.5979	\$ 1.7655	0.03
Short Loin 1x0	\$ 7.1172		\$ 6.1659	\$ 5.6735	\$ 7.1072	\$ 0.0100	0.36
Striploin 0x1 13up	\$ 7.8042		\$ 5.9380	\$ 6.0763	\$ 7.6118	\$ 0.1924	7.05
Striploin 0x1 13dn	+++		n/a	\$ 6.0763	\$ 7.6118	\$ 1.0154	0.20

Top Butt l3up	\$ 5.3042	\$ 3.5797	\$ 4.2297		\$ 5.2985	\$ 0.0057	8.65
Top Butt l3dn	\$ 5.3042	n/a	\$ 4.2297		\$ 5.2985	\$ 0.0057	0.01
PSMO Tenderloin	\$ 12.4414	+++	\$ 10.3702		\$ 12.9907	\$ -0.5493	4.39
Butt Tenderloin	\$ 13.0743	\$ 10.9889	\$ 10.1377		\$ 12.6995	\$ 0.3748	0.09
Boneless Round	+++	+++	\$ 2.9259		\$ 3.6653	\$ -0.0253	0.01
Inside Round l"	\$ 3.6373	\$ 2.7393	\$ 2.8930		\$ 3.6241	\$ 0.0132	0.01
Inside Round	\$ 3.7009	\$ 2.9977	\$ 2.9907		\$ 3.7464	\$ -0.0455	4.19
Outside Flat	\$ 3.6122	\$ 3.0725	\$ 2.9091		\$ 3.6442	\$ -0.0320	3.07
Eye of round	\$ 4.4543	\$ 3.5014	\$ 3.2508		\$ 4.0723	\$ 0.3820	2.66
Peeled Knuckle	+++	+++	\$ 3.0068		\$ 3.7666	\$ 0.1834	3.05
Gooseneck	+++	n/a	\$ 2.7296		\$ 3.4194	\$ 0.0815	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	\$ 3.8445		\$ 2.8187				0.67
Semi-Boneless	+++		\$ 3.3036		\$ 3.2263	\$ 0.5937	0.15
Short Cut shoulder clod	\$ 3.5012		\$ 2.5965		\$ 3.6570	\$ -0.1558	1.80
Clod Heart	+++		n/a				0.11
Clod Tender	+++		\$ 3.5589		\$ 5.7703	\$ -0.7690	0.55
2 Piece Boneless Chuck	n/a		n/a				
Chuck Roll	\$ 4.1356		\$ 3.0295		\$ 3.9332	\$ 0.2024	5.83
Chuck Roll 0x0	\$ 3.9730		\$ 2.8734				0.01
Oven Ready Rib	+++		+++				1.10
Bone-in Lipon Ribeye l7 up	+++		\$ 5.4197		\$ 8.0894	\$ -0.4625	3.31
Bone-in Lipon Ribeye l7 dn	\$ 6.6077		n/a		\$ 8.0894	\$ -1.4817	1.14
Boneless Lipon Ribeye l4 up	\$ 9.2393		\$ 6.5270		\$ 8.9111	\$ 0.3282	0.99
Boneless Lipon Ribeye l4 dn	+++		n/a		\$ 9.0341	\$ 0.4058	0.09
Back Ribs	+++		+++		\$ 1.5979	\$ 1.7655	1.10
Short Loin l x0	\$ 6.5309		\$ 5.6617		\$ 6.9455	\$ -0.4146	1.80
Striploin 0xl l3up	\$ 7.4606		\$ 5.8255		\$ 7.0557	\$ 0.4049	3.81
Striploin 0xl l3dn	+++		n/a		\$ 7.0557	\$ 1.2589	0.11
Top Butt l3up	\$ 4.5337		\$ 3.5343		\$ 5.3190	\$ -0.7853	7.53
Top Butt l3dn	\$ 4.5337		n/a		\$ 5.3190	\$ -0.7853	0.01
PSMO Tenderloin	\$ 12.5980		+++		\$ 12.6721	\$ -0.0741	3.95
Butt Tenderloin	\$ 12.6602		\$ 10.7377		\$ 12.5677	\$ 0.0925	0.22
Boneless Round	+++		+++		\$ 3.7140	\$ -0.0740	0.36
Inside Round l"	\$ 3.6373		\$ 2.7393		\$ 3.6514	\$ -0.0141	9.80
Inside Round	\$ 3.6933		\$ 2.8684		\$ 3.6910	\$ 0.0023	14.09
Outside Flat	\$ 3.6201		\$ 2.9825		\$ 3.6530	\$ -0.0329	7.48
Eye of round	\$ 4.4358		\$ 3.6368		\$ 4.1601	\$ 0.2757	2.40
Peeled Knuckle	+++		+++		\$ 3.8048	\$ 0.1652	1.17
Gooseneck	+++		n/a		\$ 3.2890	\$ 0.2119	6.68







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	\$ 3.8766		\$ 3.3032	\$ 3.1568		\$ 3.9545	\$ -0.0779	1.98
Briskets 120	\$ 4.0540		\$ 2.4972	\$ 3.0871		\$ 3.8672	\$ 0.1868	15.01
Bone-in Chuck Shortrib	+++		+++	\$ 2.5869		\$ 3.2406	\$ 0.7604	3.88
Flat Iron	+++		+++					0.07
Blademeat	\$ 4.1226		\$ 3.0978	\$ 3.3198		\$ 4.1587	\$ -0.0361	5.11
Bone-in Shortrib	+++		+++	\$ 4.9013		\$ 6.1399	\$ -0.5499	0.01
Outside Skirt	+++		+++	\$ 5.1071		\$ 6.3977	\$ 2.3545	1.00
Inside Skirt	+++		+++	\$ 4.4090		\$ 5.5232	\$ 0.1282	2.35
Flapmeat	\$ 6.1000		\$ 4.6660	\$ 4.8127		\$ 6.0289	\$ 0.0711	2.06
Ball Tips	+++		+++	\$ 3.6421		\$ 4.5625	\$ -0.0002	0.01
Tri Tips	\$ 5.8194		\$ 4.8437	\$ 5.0934		\$ 6.3805	\$ -0.5611	0.95
Flank Steak	\$ 6.8145		\$ 4.5479	\$ 5.3962		\$ 6.7598	\$ 0.0547	2.42
Pectoral Muscle	\$ 4.3575		\$ 3.0833	\$ 3.4244		\$ 4.2897	\$ 0.0678	0.65
Lointails	+++		\$ 2.6928					1.12

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	\$ 1.1160		\$ 0.8083	\$ 0.8894		\$ 1.1142	\$ 0.0018	25.52
Fresh 65% Lean Trimmings	\$ 2.0104		\$ 1.0572	\$ 1.5307		\$ 1.9175	\$ 0.0929	19.20
Fresh 75% Lean Trimmings	\$ 2.7718		\$ 1.3722	\$ 2.2522		\$ 2.8213	\$ -0.0495	0.01
Fresh 85% Lean Trimmings	\$ 3.5331		\$ 1.6873	\$ 2.6831		\$ 3.3611	\$ 0.1720	23.27
Shankmeat	\$ 3.5331		\$ 1.6873					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	+++		+++					8.05
Lean Ground Beef	+++		+++					17.10
Medium Ground Beef	+++		+++					0.79
Regular Ground Beef	+++		+++					3.54
Ground Chuck	+++		+++	\$ 2.5832		\$ 3.2360	\$ -0.0001	0.01
Ground Sirloin	+++		+++	\$ 3.6400		\$ 4.5598	\$ -0.0001	0.01

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

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