



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 10, 2015

Exchange Rate: 1.2706

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4114	\$ 2.4530	\$ 2.0673	\$ 2.4114	\$ 2.4528	\$ 2.0673
RIB	\$ 3.8981	\$ 4.4355	\$ 4.1603	\$ 3.7123	\$ 4.1579	\$ 3.9172
LOIN	\$ 4.1338	\$ 4.2523	\$ 3.6492	\$ 3.7257	\$ 3.9926	\$ 3.3057
ROUND	\$ 2.4455	\$ 2.6776	\$ 2.0532	\$ 2.8397	\$ 2.6819	\$ 2.1178
BRISKET	\$ 2.1112	\$ 2.2226	\$ 2.2154	\$ 2.1112	\$ 2.2226	\$ 2.2154
SHORT PLATE	\$ 2.3309	\$ 2.3481	\$ 2.0176	\$ 2.3309	\$ 2.3481	\$ 2.0176
FLANK	\$ 1.5457	\$ 1.6738	\$ 1.4327	\$ 1.5457	\$ 1.6738	\$ 1.4327















	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	\$ 3.0775	\$ 2.9058	\$ 3.0677	\$ 2.6221	\$ 3.0362	\$ 2.8864	\$ 2.9817	\$ 2.5359
Load Count Totals		541.72	405.40	203.66				

AAA Product




	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.4044	\$ 3.1273				0.20	
Semi-Boneless	+++	+++	+++	\$ 2.5522		\$ 3.2428	\$ -0.5928	0.66
Short Cut shoulder clod	\$ 3.3271	\$ 3.4081	\$ 3.1969	\$ 2.8133		\$ 3.5746	\$ -0.2475	2.69
Clod Heart	+++	+++	+++	\$ 3.0301		\$ 3.8500	\$ 1.2988	0.67
Clod Tender	+++	\$ 7.8534	+++	\$ 5.9217		\$ 7.5241	\$ 0.4851	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0642		\$ 3.8934		
Chuck Roll	\$ 3.9485	\$ 3.8767	\$ 3.2169	\$ 2.9925		\$ 3.8023	\$ 0.1462	6.85
Chuck Roll 0x0	\$ 3.7956	\$ 3.7292	\$ 3.1112					0.01
Oven Ready Rib	+++	+++	n/a					0.47
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.1824	\$ 6.4769		\$ 8.2295	\$ 0.6696	2.48
Bone-in Lipon Ribeye 17 dn	\$ 7.2807	\$ 8.8848	+++	\$ 6.4769		\$ 8.2295	\$ -0.9488	19.24
Boneless Lipon Ribeye 14 up	\$ 7.6129	\$ 9.8225	\$ 9.4220	\$ 7.2611		\$ 9.2260	\$ -1.6131	0.50
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5349		\$ 9.5738	\$ 0.5966	0.06
Back Ribs	+++	+++	+++	\$ 1.4917		\$ 1.8954	\$ 1.2065	0.01
Short Loin 1x0	\$ 8.2951	\$ 8.5809	\$ 7.6479	\$ 5.5747		\$ 7.0832	\$ 1.2119	1.14
Striploin 0x1 13up	\$ 10.2439	\$ 9.2753	\$ 8.0680	\$ 5.9036		\$ 7.5011	\$ 2.7428	12.89
Striploin 0x1 13dn	+++	+++	+++	\$ 5.9036		\$ 7.5011	\$ 1.1438	0.25

Top Butt 13up	\$ 4.5874	\$ 5.1442	\$ 4.8626	\$ 4.0718		\$ 5.1736	\$ -0.5862	17.94
Top Butt 13dn	+++	+++	+++	\$ 4.0718		\$ 5.1736	\$ 0.2295	1.32
PSMO Tenderloin	\$ 12.7399	\$ 13.2848	\$ 11.4759	\$ 10.6940		\$ 13.5878	\$ -0.8479	11.82
Butt Tenderloin	\$ 13.8286	\$ 13.6985	\$ 11.5059	\$ 10.5822		\$ 13.4457	\$ 0.3829	0.23
Boneless Round	+++	+++	+++	\$ 2.9675		\$ 3.7705	\$ -0.1505	0.01
Inside Round 1"	\$ 3.5949	\$ 3.5098	\$ 2.7452	\$ 2.7273		\$ 3.4653	\$ 0.1296	0.01
Inside Round	\$ 3.4424	\$ 3.6784	\$ 2.8427	\$ 2.8331		\$ 3.5997	\$ -0.1573	14.89
Outside Flat	\$ 3.0109	\$ 3.6194	\$ 2.6087	\$ 2.7356		\$ 3.4759	\$ -0.4650	15.22
Eye of round	\$ 3.5264	\$ 3.6811	\$ 2.8996	\$ 2.8956		\$ 3.6791	\$ -0.1527	5.78
Peeled Knuckle	+++	+++	+++	\$ 2.8881		\$ 3.6696	\$ -0.6896	5.03
Gooseneck	+++	+++	+++	\$ 2.4695		\$ 3.1377	\$ 0.0405	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	+++	\$ 3.4044	\$ 3.1273					0.20
Semi-Boneless	+++	+++	+++	\$ 2.5507		\$ 3.2409	\$ -0.5909	0.66
Short Cut shoulder clod	\$ 3.3271	\$ 3.4081	\$ 3.1969	\$ 2.8016		\$ 3.5597	\$ -0.2326	2.69
Clod Heart	+++	+++	+++					0.67
Clod Tender	+++	\$ 7.8534	+++	\$ 5.8613		\$ 7.4474	\$ 0.5618	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9485	\$ 3.8767	\$ 3.2169	\$ 2.9309		\$ 3.7240	\$ 0.2245	6.85
Chuck Roll 0x0	\$ 3.7956	\$ 3.7292	\$ 3.1112					0.01
Oven Ready Rib	+++	+++	+++					1.68
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.2224	\$ 6.5164		\$ 8.2797	\$ 0.4287	1.49
Bone-in Lipon Ribeye 17 dn	\$ 6.5817	\$ 8.0035	+++	\$ 6.5164		\$ 8.2797	\$ -1.6980	22.37
Boneless Lipon Ribeye 14 up	\$ 9.1756	\$ 9.2578	\$ 8.7906	\$ 7.3558		\$ 9.3463	\$ -0.1707	1.01
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1673		\$ 9.1068	\$ 0.6822	0.04
Back Ribs	+++	+++	+++	\$ 1.4917		\$ 1.8954	\$ 1.2065	0.13
Short Loin 1x0	\$ 7.1353	\$ 7.7955	\$ 6.5237	\$ 6.0339		\$ 7.6667	\$ -0.5314	8.65
Striploin 0x1 13up	\$ 6.7457	\$ 7.9202	\$ 6.7196	\$ 6.0017		\$ 7.6258	\$ -0.8801	14.07
Striploin 0x1 13dn	+++	+++	+++	\$ 6.0017		\$ 7.6258	\$ 1.0191	0.00
Top Butt 13up	\$ 4.6313	\$ 4.6407	\$ 4.0404	\$ 3.5820		\$ 4.5513	\$ 0.0800	16.65
Top Butt 13dn	+++	+++	+++	\$ 3.5820		\$ 4.5513	\$ 0.0800	0.01
PSMO Tenderloin	\$ 13.3256	\$ 13.2627	\$ 10.4931	\$ 10.5773		\$ 13.4395	\$ -0.1139	6.33
Butt Tenderloin	\$ 11.8978	\$ 13.3682	\$ 11.1546	\$ 10.6049		\$ 13.4746	\$ -1.5768	1.00
Boneless Round	+++	+++	+++	\$ 2.9523		\$ 3.7512	\$ -0.1312	0.55
Inside Round 1"	\$ 3.5949	\$ 3.5098	\$ 2.7452	\$ 2.7323		\$ 3.4717	\$ 0.1232	22.65
Inside Round	\$ 4.7926	\$ 3.6686	\$ 2.7881	\$ 2.8404		\$ 3.6090	\$ 1.1836	24.13
Outside Flat	\$ 3.5396	\$ 3.5664	\$ 2.8039	\$ 2.8206		\$ 3.5839	\$ -0.0443	26.57
Eye of round	\$ 3.6414	\$ 3.5623	\$ 3.0264	\$ 2.9247		\$ 3.7161	\$ -0.0747	8.40
Peeled Knuckle	+++	+++	+++	\$ 2.9041		\$ 3.6899	\$ -0.2399	7.06
Gooseneck	+++	+++	+++	\$ 2.4740		\$ 3.1435	\$ 0.0347	0.03







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.9141	\$ 3.9127	\$ 3.0794	\$ 3.0023		\$ 3.8147	\$ 0.0994	1.00
Briskets 120	\$ 3.3214	\$ 3.5012	\$ 3.5055	\$ 2.5211		\$ 3.2033	\$ 0.1181	21.38
Bone-in Chuck Shortrib	\$ 3.5680	\$ 3.6233	\$ 3.6962	\$ 2.3661		\$ 3.0064	\$ 0.5616	4.78
Flat Iron	\$ 4.3533	\$ 4.0895	\$ 4.4962					0.26
Blademeat	\$ 4.3467	\$ 4.1843	+++	\$ 3.3482		\$ 4.2542	\$ 0.0925	7.16
Bone-in Shortrib	+++	+++	+++	\$ 3.1635		\$ 4.0195	\$ 0.3305	1.08
Outside Skirt	+++	+++	+++	\$ 5.7695		\$ 7.3307	\$ 3.2211	0.24
Inside Skirt	\$ 7.5016	+++	+++	\$ 5.7938		\$ 7.3616	\$ 0.1400	2.36
Flapmeat	+++	+++	\$ 5.3758	\$ 4.8603		\$ 6.1755	\$ -1.3404	1.80
Ball Tips	+++	+++	+++	\$ 4.8108		\$ 6.1126	\$ 0.0002	0.01
Tri Tips	\$ 5.7004	\$ 5.1438	\$ 4.8130	\$ 5.3189		\$ 6.7582	\$ -1.0578	2.51
Flank Steak	\$ 7.4246	\$ 8.1196	\$ 6.1538	\$ 6.8630		\$ 8.7201	\$ -1.2955	3.72
Pectoral Muscle	\$ 4.5268	\$ 4.2095	+++	\$ 3.2342		\$ 4.1094	\$ 0.4174	2.09
Lointails	\$ 3.8395	\$ 3.7030	+++					1.18

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.8791	\$ 0.9613	\$ 1.2311	\$ 0.6594		\$ 0.8378	\$ 0.0413	37.69
Fresh 65% Lean Trimmings	\$ 1.6086	\$ 1.5115	\$ 1.6995	\$ 1.3653		\$ 1.7348	\$ -0.1262	13.79
Fresh 75% Lean Trimmings	\$ 2.3865	\$ 2.4032	\$ 1.9716	\$ 2.0297		\$ 2.5789	\$ -0.1924	0.01
Fresh 85% Lean Trimmings	\$ 3.1644	\$ 3.2950	\$ 2.2438	\$ 2.6139		\$ 3.3212	\$ -0.1568	56.52
Shankmeat	\$ 3.1644	\$ 3.2950	\$ 2.2438					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					14.28
Lean Ground Beef	+++	+++	+++					47.02
Medium Ground Beef	+++	+++	+++					19.00
Regular Ground Beef	+++	+++	+++					9.26
Ground Chuck	+++	+++	+++	\$ 2.5224		\$ 3.2050	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6756		\$ 4.6702	\$ 0.0002	0.01

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

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