



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, June 12, 2015

Exchange Rate: 1.2274

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4385	\$ 2.4078	\$ 1.8416	\$ 2.4383	\$ 2.4078	\$ 1.8416
RIB	\$ 4.8183	\$ 4.6216	\$ 3.6721	\$ 4.3808	\$ 4.2480	\$ 3.5752
LOIN	\$ 4.5896	\$ 4.6083	\$ 3.5356	\$ 4.1779	\$ 4.2960	\$ 3.2948
ROUND	\$ 2.7255	\$ 2.6712	\$ 1.8930	\$ 2.6993	\$ 2.6816	\$ 1.9261
BRISKET	\$ 2.1976	\$ 2.1350	\$ 2.0450	\$ 2.1976	\$ 2.1350	\$ 2.0450
SHORT PLATE	\$ 2.4833	\$ 2.5008	\$ 1.9798	\$ 2.4833	\$ 2.5008	\$ 1.9798
FLANK	\$ 1.7061	\$ 1.7345	\$ 1.4247	\$ 1.7061	\$ 1.7345	\$ 1.4247













	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	\$ 3.0241	\$ 3.1990	\$ 3.1583	\$ 2.4282	\$ 2.9429	\$ 3.0556	\$ 3.0516	\$ 2.3734
Load Count Totals		253.01	216.73	331.08				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.3848	\$ 2.6883				0.03	
Semi-Boneless	+++	+++	+++	\$ 2.5992		\$ 3.1903	\$ 0.2297	0.15
Short Cut shoulder clod	\$ 3.5834	\$ 3.3701	\$ 2.6090	\$ 2.7713		\$ 3.4015	\$ 0.1819	1.53
Clod Heart	+++	+++	+++	\$ 2.9162		\$ 3.5793	\$ 1.2536	0.10
Clod Tender	+++	\$ 8.2477	\$ 5.4889	\$ 6.4553		\$ 7.9232	\$ 0.2138	0.53
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0150		\$ 3.7006		
Chuck Roll	\$ 3.8078	\$ 3.5692	\$ 2.9467	\$ 2.9191		\$ 3.5829	\$ 0.2249	5.63
Chuck Roll 0x0	\$ 3.6572	\$ 3.4287	\$ 2.8424					0.01
Oven Ready Rib	+++	+++	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.8237	\$ 6.9177		\$ 8.4908	\$ 0.7558	0.85
Bone-in Lipon Ribeye 17 dn	\$ 9.3744	\$ 9.2609	+++	\$ 6.9177		\$ 8.4908	\$ 0.8836	4.20
Boneless Lipon Ribeye 14 up	\$ 10.6780	\$ 10.4065	\$ 7.2000	\$ 7.7619		\$ 9.5270	\$ 1.1510	0.07
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7766		\$ 9.5450	\$ 1.1810	0.02
Back Ribs	+++	+++	+++	\$ 1.6356		\$ 2.0075	\$ 1.0007	0.01
Short Loin 1x0	\$ 9.8594	\$ 9.7845	\$ 7.2519	\$ 6.6277		\$ 8.1348	\$ 1.7246	0.37
Striploin 0x1 13up	\$ 10.8944	\$ 10.7818	\$ 7.5191	\$ 7.5877		\$ 9.3131	\$ 1.5813	6.02
Striploin 0x1 13dn	+++	+++	+++	\$ 7.5877		\$ 9.3131	\$ 1.7828	0.43

Top Butt 13up	\$ 5.5905	\$ 5.6554	\$ 4.5584	\$ 3.9436		\$ 4.8404	\$ 0.7501	7.15
Top Butt 13dn	\$ 5.5905	\$ 5.6554	+++	\$ 3.9436		\$ 4.8404	\$ 0.7501	0.01
PSMO Tenderloin	\$ 13.8008	\$ 13.3265	\$ 11.6037	\$ 10.6598		\$ 13.0838	\$ 0.7170	2.84
Butt Tenderloin	\$ 14.0236	\$ 14.0250	\$ 12.0204	\$ 10.2393		\$ 12.5677	\$ 1.4559	0.21
Boneless Round	+++	+++	+++	\$ 2.9185		\$ 3.5822	\$ 0.0478	0.01
Inside Round 1"	\$ 3.6425	\$ 3.5177	\$ 2.4864	\$ 2.8355		\$ 3.4803	\$ 0.1622	0.01
Inside Round	\$ 3.7759	\$ 3.6550	\$ 2.5993	\$ 2.9224		\$ 3.5870	\$ 0.1889	4.23
Outside Flat	\$ 3.4148	\$ 3.2859	\$ 2.4816	\$ 2.7428		\$ 3.3665	\$ 0.0483	3.52
Eye of round	\$ 3.8143	\$ 3.7925	\$ 2.8213	\$ 2.7358		\$ 3.3579	\$ 0.4564	2.91
Peeled Knuckle	+++	+++	+++	\$ 2.7295		\$ 3.3502	\$ 0.6398	1.55
Gooseneck	+++	+++	+++	\$ 2.4270		\$ 2.9789	\$ 0.1033	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	+++	\$ 3.3848	\$ 2.6883					0.03
Semi-Boneless	+++	+++	+++	\$ 2.5986		\$ 3.1895	\$ 0.2305	0.14
Short Cut shoulder clod	\$ 3.5834	\$ 3.3701	\$ 2.6090	\$ 2.7422		\$ 3.3658	\$ 0.2176	1.53
Clod Heart	+++	+++	+++					0.10
Clod Tender	+++	\$ 8.2477	\$ 5.4889	\$ 6.5475		\$ 8.0364	\$ 0.1006	0.53
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8078	\$ 3.5692	\$ 2.9467	\$ 2.9076		\$ 3.5688	\$ 0.2390	5.63
Chuck Roll 0x0	\$ 3.6572	\$ 3.4287	\$ 2.8424					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5670	\$ 6.4312		\$ 7.8937	\$ 0.4282	4.21
Bone-in Lipon Ribeye 17 dn	\$ 8.2115	\$ 8.1929	+++	\$ 6.4312		\$ 7.8937	\$ 0.3178	8.17
Boneless Lipon Ribeye 14 up	\$ 9.5054	\$ 9.6362	\$ 7.6728	\$ 7.4095		\$ 9.0944	\$ 0.4110	0.35
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2608		\$ 8.9119	\$ 0.5812	0.19
Back Ribs	+++	+++	+++	\$ 1.6356		\$ 2.0075	\$ 1.0007	0.19
Short Loin 1x0	\$ 8.4069	\$ 8.9013	\$ 6.4650	\$ 6.3671		\$ 7.8150	\$ 0.5919	4.38
Striploin 0x1 13up	\$ 8.6711	\$ 8.8468	\$ 6.5560	\$ 6.3461		\$ 7.7892	\$ 0.8819	7.99
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3461		\$ 7.7892	\$ 1.7039	0.03
Top Butt 13up	\$ 5.0747	\$ 5.1921	\$ 4.0911	\$ 3.7782		\$ 4.6374	\$ 0.4373	12.32
Top Butt 13dn	\$ 5.0747	\$ 5.1921	+++	\$ 3.7782		\$ 4.6374	\$ 0.4373	0.01
PSMO Tenderloin	\$ 13.5089	\$ 13.5217	\$ 11.0474	\$ 10.4919		\$ 12.8778	\$ 0.6311	3.22
Butt Tenderloin	\$ 13.6736	\$ 13.8582	\$ 11.3303	\$ 10.4957		\$ 12.8824	\$ 0.7912	0.26
Boneless Round	+++	+++	+++	\$ 3.0328		\$ 3.7225	\$ -0.0925	0.05
Inside Round 1"	\$ 3.6425	\$ 3.5177	\$ 2.4864	\$ 2.7664		\$ 3.3955	\$ 0.2470	8.38
Inside Round	\$ 3.6987	\$ 3.6182	\$ 2.5369	\$ 2.8538		\$ 3.5028	\$ 0.1959	15.33
Outside Flat	\$ 3.4943	\$ 3.3192	\$ 2.5774	\$ 2.7805		\$ 3.4128	\$ 0.0815	11.06
Eye of round	\$ 3.7869	\$ 3.7593	\$ 2.8624	\$ 2.7284		\$ 3.3488	\$ 0.4381	4.54
Peeled Knuckle	+++	+++	+++	\$ 2.7359		\$ 3.3580	\$ 0.4020	0.85
Gooseneck	+++	+++	+++	\$ 2.4945		\$ 3.0617	\$ 0.0205	1.83







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	+++	+++	+++	\$ 2.8517		\$ 3.5002	\$ 0.2601	1.30
Briskets 120	\$ 3.4268	\$ 3.2920	\$ 3.2106	\$ 2.6675		\$ 3.2741	\$ 0.1527	10.66
Bone-in Chuck Shortrib	\$ 3.7995	\$ 3.7352	\$ 3.5581	\$ 2.6295		\$ 3.2274	\$ 0.5721	2.06
Flat Iron	+++	+++	\$ 4.1449					0.18
Blademeat	\$ 3.9790	\$ 3.9259	+++	\$ 3.0611		\$ 3.7572	\$ 0.2218	7.45
Bone-in Shortrib	\$ 6.6199	+++	\$ 4.7920	\$ 3.9220		\$ 4.8139	\$ 1.8060	0.43
Outside Skirt	+++	+++	+++	\$ 6.2687		\$ 7.6942	\$ 3.4824	0.01
Inside Skirt	+++	+++	+++	\$ 6.0460		\$ 7.4209	\$ 0.2229	1.99
Flapmeat	+++	\$ 6.6249	\$ 5.4508	\$ 5.5422		\$ 6.8025	\$ -0.5148	1.23
Ball Tips	+++	+++	+++	\$ 4.0973		\$ 5.0290	\$ 0.0002	0.01
Tri Tips	\$ 5.8183	+++	\$ 4.7573	\$ 5.1521		\$ 6.3237	\$ -0.5054	0.73
Flank Steak	\$ 8.1404	\$ 8.1389	\$ 6.1072	\$ 6.7661		\$ 8.3047	\$ -0.1643	2.24
Pectoral Muscle	\$ 3.9147	\$ 3.9377	+++	\$ 3.0398		\$ 3.7311	\$ 0.1836	3.32
Lointails	\$ 3.4875	+++	+++					0.72

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	\$ 1.0178	\$ 1.1425	\$ 1.2599	\$ 0.7831		\$ 0.9612	\$ 0.0566	25.44
Fresh 65% Lean Trimmings	\$ 1.9091	\$ 1.7319	\$ 1.6042	\$ 1.4126		\$ 1.7338	\$ 0.1753	11.97
Fresh 75% Lean Trimmings	\$ 2.5801	\$ 2.5381	\$ 1.7669	\$ 2.0587		\$ 2.5268	\$ 0.0533	0.01
Fresh 85% Lean Trimmings	\$ 3.2511	\$ 3.3444	\$ 1.9296	\$ 2.6614		\$ 3.2666	\$ -0.0155	24.54
Shankmeat	\$ 3.2511	\$ 3.3444	\$ 1.9296					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	+++	+++	+++					4.87
Lean Ground Beef	+++	+++	+++					14.02
Medium Ground Beef	+++	+++	+++					2.28
Regular Ground Beef	+++	+++	+++					3.73
Ground Chuck	+++	+++	+++	\$ 2.6802		\$ 3.2897	\$ -0.3246	0.01
Ground Sirloin	+++	+++	+++	\$ 3.8328		\$ 4.7044	\$ 0.0002	0.01

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

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