



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, October 23, 2015

Exchange Rate: 1.3106

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2925	\$ 2.2339	\$ 2.4424	\$ 2.2925	\$ 2.2339	\$ 2.4424
RIB	\$ 3.8513	\$ 4.0735	\$ 3.7241	\$ 3.8961	\$ 3.8059	\$ 3.5102
LOIN	\$ 3.6814	\$ 3.6996	\$ 3.2298	\$ 3.4477	\$ 3.4577	\$ 3.0829
ROUND	\$ 2.4650	\$ 2.4811	\$ 2.5022	\$ 2.5338	\$ 2.5318	\$ 2.5490
BRISKET	\$ 1.7784	\$ 1.8061	\$ 2.2554	\$ 1.7784	\$ 1.8061	\$ 2.2554
SHORT PLATE	\$ 1.7906	\$ 1.7850	\$ 1.9773	\$ 1.7906	\$ 1.7850	\$ 1.9773
FLANK	\$ 1.2105	\$ 1.2032	\$ 1.2358	\$ 1.2105	\$ 1.2032	\$ 1.2358















	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	\$ 2.8313	\$ 2.7079	\$ 2.7241	\$ 2.6876	\$ 2.7492	\$ 2.6788	\$ 2.6536	\$ 2.6425
Load Count Totals		284.38	278.26	200.99				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.9685	\$ 3.8335	+++				0.21
Semi-Boneless	+++	+++	+++	\$ 2.4232	\$ 3.1758	\$ 0.0142	0.21
Short Cut shoulder clod	\$ 2.9374	\$ 2.9426	\$ 3.7356	\$ 2.2329	\$ 2.9264	\$ 0.0110	0.68
Clod Heart	+++	+++	+++	\$ 2.7501	\$ 3.6043	\$ 0.4798	0.28
Clod Tender	\$ 4.2999	\$ 4.1830	+++	\$ 3.3302	\$ 4.3646	\$ -0.0647	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8092	\$ 3.6817		
Chuck Roll	\$ 4.2209	\$ 4.0700	\$ 3.7486	\$ 3.1439	\$ 4.1204	\$ 0.1005	5.10
Chuck Roll 0x0	\$ 4.0585	\$ 3.9120	\$ 3.6032				0.01
Oven Ready Rib	+++	+++	n/a				0.33
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5217	\$ 6.6623	\$ 8.7316	\$ 0.0760	1.81
Bone-in Lipon Ribeye 17 dn	\$ 6.9663	\$ 7.1986	+++	\$ 6.6623	\$ 8.7316	\$ -1.7653	2.90
Boneless Lipon Ribeye 14 up	\$ 8.2912	\$ 8.4384	+++	\$ 7.2379	\$ 9.4860	\$ -1.1948	1.19
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9015	\$ 10.3557	\$ -0.1128	0.03
Back Ribs	+++	+++	+++	\$ 1.7711	\$ 2.3212	\$ 0.8626	0.01
Short Loin 1x0	\$ 7.1871	\$ 7.3099	+++	\$ 5.4793	\$ 7.1812	\$ 0.0059	0.37
Striploin 0x1 13up	\$ 7.0560	\$ 7.0080	\$ 5.8705	\$ 5.6198	\$ 7.3653	\$ -0.3093	8.21
Striploin 0x1 13dn	+++	+++	+++	\$ 5.6198	\$ 7.3653	\$ 0.6594	0.01

Top Butt 13up	\$ 4.7255	\$ 4.7655	\$ 3.7437	\$ 3.4180		\$ 4.4796	\$ 0.2459	10.94
Top Butt 13dn	\$ 4.7255	\$ 4.5454	+++	\$ 3.4180		\$ 4.4796	\$ 0.2459	0.01
PSMO Tenderloin	\$ 13.9848	\$ 14.1923	\$ 12.8194	\$ 10.9910		\$ 14.4048	\$ -0.4200	4.14
Butt Tenderloin	\$ 14.1693	\$ 14.3364	+++	\$ 10.9662		\$ 14.3723	\$ -0.2030	0.14
Boneless Round	+++	+++	+++	\$ 2.5661		\$ 3.3631	\$ 0.4769	0.01
Inside Round 1"	\$ 3.0231	\$ 2.9733	\$ 3.2385	\$ 2.2512		\$ 2.9504	\$ 0.0727	0.01
Inside Round	\$ 3.1999	\$ 3.1872	\$ 3.3148	\$ 2.3393		\$ 3.0659	\$ 0.1340	6.48
Outside Flat	\$ 3.3435	\$ 3.3007	\$ 3.4243	\$ 2.4178		\$ 3.1688	\$ 0.1747	6.57
Eye of round	\$ 4.2216	\$ 4.2836	\$ 3.7922	\$ 3.0183		\$ 3.9558	\$ 0.2658	6.69
Peeled Knuckle	+++	+++	+++	\$ 2.6730		\$ 3.5032	\$ 0.1168	5.75
Gooseneck	+++	+++	+++	\$ 2.2388		\$ 2.9342	\$ 0.0669	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	\$ 3.9685	\$ 3.8335	+++					0.21
Semi-Boneless	+++	+++	+++	\$ 2.3438		\$ 3.0718	\$ 0.1182	0.21
Short Cut shoulder clod	\$ 2.9374	\$ 2.9426	\$ 3.7356	\$ 2.2943		\$ 3.0069	\$ -0.0695	0.68
Clod Heart	+++	+++	+++					0.28
Clod Tender	\$ 4.2999	\$ 4.1830	+++	\$ 2.9368		\$ 3.8490	\$ 0.4509	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.2209	\$ 4.0700	\$ 3.7486	\$ 3.1246		\$ 4.0951	\$ 0.1258	5.10
Chuck Roll 0x0	\$ 4.0585	\$ 3.9120	\$ 3.6032					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.6202	\$ 6.3039		\$ 8.2619	\$ 0.0890	0.85
Bone-in Lipon Ribeye 17 dn	\$ 6.6476	\$ 6.7689	+++	\$ 6.3039		\$ 8.2619	\$ -1.6143	1.08
Boneless Lipon Ribeye 14 up	\$ 9.1172	\$ 8.9607	+++	\$ 7.0654		\$ 9.2599	\$ -0.1427	4.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2246		\$ 9.4686	\$ -0.0086	0.17
Back Ribs	+++	+++	+++	\$ 1.7711		\$ 2.3212	\$ 0.8626	3.18
Short Loin 1x0	\$ 6.1933	\$ 6.1757	+++	\$ 4.8549		\$ 6.3628	\$ -0.1695	1.75
Striploin 0x1 13up	\$ 6.0776	\$ 6.0533	\$ 4.9625	\$ 4.7264		\$ 6.1944	\$ -0.1168	5.42
Striploin 0x1 13dn	+++	+++	+++	\$ 4.7264		\$ 6.1944	\$ -0.1168	0.01
Top Butt 13up	\$ 4.3463	\$ 4.3399	\$ 3.8229	\$ 3.1467		\$ 4.1241	\$ 0.2222	6.36
Top Butt 13dn	\$ 4.3463	\$ 4.3399	+++	\$ 3.1467		\$ 4.1241	\$ 0.2222	0.01
PSMO Tenderloin	\$ 13.9973	\$ 14.1666	\$ 12.6703	\$ 10.5602		\$ 13.8402	\$ 0.1571	2.49
Butt Tenderloin	\$ 14.1088	\$ 14.4379	+++	\$ 10.8204		\$ 14.1812	\$ -0.0724	0.16
Boneless Round	+++	+++	+++	\$ 2.5520		\$ 3.3447	\$ 0.4953	0.87
Inside Round 1"	\$ 3.0231	\$ 2.9733	\$ 3.2385	\$ 2.2436		\$ 2.9405	\$ 0.0826	6.90
Inside Round	\$ 3.2357	\$ 3.2936	\$ 3.3225	\$ 2.3729		\$ 3.1099	\$ 0.1258	14.98
Outside Flat	\$ 3.1865	\$ 3.1724	\$ 3.5563	\$ 2.4121		\$ 3.1613	\$ 0.0252	5.93
Eye of round	\$ 4.2330	\$ 4.2584	\$ 4.0754	\$ 3.0331		\$ 3.9752	\$ 0.2578	3.51
Peeled Knuckle	+++	+++	+++	\$ 2.6608		\$ 3.4872	\$ 0.0728	0.96
Gooseneck	+++	+++	+++	\$ 2.2045		\$ 2.8892	\$ 0.1119	3.68







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.5084	\$ 3.3820	\$ 3.4688	\$ 2.6817		\$ 3.5146	\$ -0.0062	2.34
Briskets 120	\$ 2.8027	\$ 2.8593	\$ 3.5120	\$ 2.1255		\$ 2.7857	\$ 0.0170	18.79
Bone-in Chuck Shortrib	+++	\$ 4.2763	\$ 4.0087	\$ 2.7094		\$ 3.5509	\$ 0.8855	1.06
Flat Iron	\$ 3.6413	\$ 3.6450	+++					1.24
Blademeat	\$ 3.4369	\$ 3.4527	\$ 3.8393	\$ 2.5573		\$ 3.3516	\$ 0.0853	3.96
Bone-in Shortrib	\$ 4.0108	\$ 4.5893	\$ 6.4726	\$ 3.4691		\$ 4.5466	\$ -0.5358	1.03
Outside Skirt	+++	+++	\$ 8.5309	\$ 5.9221		\$ 7.7615	\$ 0.0001	0.01
Inside Skirt	+++	+++	\$ 4.1747	\$ 4.0257		\$ 5.2761	\$ 0.2042	3.01
Flapmeat	+++	\$ 5.7998	\$ 4.7870	\$ 4.3710		\$ 5.7286	\$ 0.0779	2.00
Ball Tips	+++	+++	+++	\$ 2.5952		\$ 3.4013	\$ 0.0000	0.01
Tri Tips	+++	\$ 4.2640	\$ 4.6400	\$ 3.7877		\$ 4.9642	\$ -0.5539	1.58
Flank Steak	\$ 5.6783	\$ 5.7098	\$ 4.7318	\$ 4.3480		\$ 5.6985	\$ -0.0202	2.75
Pectoral Muscle	\$ 3.4823	\$ 3.4835	\$ 4.0937	\$ 2.6119		\$ 3.4232	\$ 0.0591	4.01
Lointails	\$ 3.1484	\$ 3.1299	\$ 3.6904					4.73

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.6954	\$ 0.6486	\$ 1.2464	\$ 0.6137		\$ 0.8043	\$ -0.1089	33.26
Fresh 65% Lean Trimmings	\$ 1.4251	\$ 1.3984	\$ 1.7032	\$ 1.0480		\$ 1.3735	\$ 0.0516	19.18
Fresh 75% Lean Trimmings	\$ 2.0108	\$ 2.0412	+++	\$ 1.8376		\$ 2.4084	\$ -0.3976	0.01
Fresh 85% Lean Trimmings	\$ 2.5964	\$ 2.6840	+++	\$ 1.8851		\$ 2.4706	\$ 0.1258	35.63
Shankmeat	\$ 2.5964	\$ 2.6840	+++					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.86
Lean Ground Beef	+++	+++	+++					5.85
Medium Ground Beef	+++	+++	+++					3.52
Regular Ground Beef	+++	+++	n/a					2.29
Ground Chuck	+++	+++	+++	\$ 2.1088		\$ 2.7638	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3781		\$ 4.4273	\$ 0.0001	0.01

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

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