

## 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 2, 2015

Exchange Rate: 1.3256

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2583	\$ 2.3341	\$ 2.3055	\$ 2.2581	\$ 2.3341	\$ 2.3055
RIB	\$ 4.0851	\$ 3.9530	\$ 3.7443	\$ 3.7922	\$ 3.6981	\$ 3.2596
LOIN	\$ 3.7846	\$ 3.8875	\$ 3.2966	\$ 3.5128	\$ 3.6130	\$ 2.9437
ROUND	\$ 2.5581	\$ 2.6099	\$ 2.4200	\$ 2.4805	\$ 2.5196	\$ 2.4078
BRISKET	\$ 1.8838	\$ 1.9789	\$ 2.1605	\$ 1.8838	\$ 1.9789	\$ 2.1605
SHORT PLATE	\$ 1.8346	\$ 1.8528	\$ 1.7959	\$ 1.8346	\$ 1.8528	\$ 1.7959
FLANK	\$ 1.2159	\$ 1.5478	\$ 1.2092	\$ 1.2159	\$ 1.5478	\$ 1.2092

	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	\$ 2.7631	\$ 2.7758	\$ 2.8335	\$ 2.6268	\$ 2.7199	\$ 2.6671	\$ 2.7258	\$ 2.4937
Load Count Totals		292.06	267.36	310.30				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.1328				0.20
Semi-Boneless	+++	+++	+++	\$ 2.3461	\$ 3.1100	\$ 0.6200	0.12
Short Cut shoulder clod	\$ 3.0809	\$ 3.2290	\$ 3.0455	\$ 2.1477	\$ 2.8470	\$ 0.2339	3.70
Clod Heart	+++	+++	+++	\$ 2.7104	\$ 3.5929	\$ 0.3639	0.19
Clod Tender	\$ 4.5751	\$ 5.3475	\$ 4.2404	\$ 3.7345	\$ 4.9505	\$ -0.3754	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.9103	\$ 3.8579		
Chuck Roll	\$ 3.7992	\$ 3.9244	\$ 3.4230	\$ 2.9018	\$ 3.8466	\$ -0.0474	5.95
Chuck Roll 0x0	\$ 3.6578	\$ 3.7775	\$ 3.3236				0.01
Oven Ready Rib	+++	+++	+++				3.79
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5385	\$ 5.8387	\$ 7.7398	\$ -0.0127	4.52
Bone-in Lipon Ribeye 17 dn	\$ 7.3829	\$ 7.5551	+++	\$ 5.8387	\$ 7.7398	\$ -0.3569	5.47
Boneless Lipon Ribeye 14 up	\$ 8.6413	\$ 8.7217	\$ 7.5598	\$ 6.5734	\$ 8.7137	\$ -0.0724	0.49
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3306	\$ 9.7174	\$ -0.9245	0.01
Back Ribs	+++	+++	+++	\$ 1.2301	\$ 1.6306	\$ 1.6201	0.01
Short Loin 1x0	\$ 7.2270	\$ 7.4705	\$ 6.3611	\$ 5.0086	\$ 6.6394	\$ 0.5876	0.29
Striploin 0x1 13up	\$ 7.0663	\$ 7.3396	\$ 5.9457	\$ 5.3094	\$ 7.0381	\$ 0.0282	8.29
Striploin 0x1 13dn	+++	+++	+++	\$ 5.3094	\$ 7.0381	\$ 0.5558	0.17






Top Butt 13up	\$ 5.0300	\$ 5.1546	\$ 3.7618	\$ 3.9021		\$ 5.1726	\$ -0.1426	10.41
Top Butt 13dn	+++	\$ 5.1546	+++	\$ 3.9021		\$ 5.1726	\$ -0.3765	0.01
PSMO Tenderloin	\$ 14.6390	\$ 15.0411	\$ 12.9428	\$ 11.0108		\$ 14.5959	\$ 0.0431	3.61
Butt Tenderloin	+++	+++	\$ 12.6901	\$ 11.1174		\$ 14.7372	\$ -0.5181	0.14
Boneless Round	+++	+++	+++	\$ 2.4910		\$ 3.3021	\$ 0.3679	0.01
Inside Round 1"	\$ 2.8262	\$ 3.0662	\$ 2.9810	\$ 2.1755		\$ 2.8838	\$ -0.0576	0.01
Inside Round	\$ 3.3303	\$ 3.4815	\$ 3.1663	\$ 2.2023		\$ 2.9194	\$ 0.4109	3.92
Outside Flat	\$ 3.3283	\$ 3.3400	\$ 3.2287	\$ 2.3743		\$ 3.1474	\$ 0.1809	3.30
Eye of round	\$ 4.3540	\$ 4.2653	\$ 3.4905	\$ 2.9323		\$ 3.8871	\$ 0.4669	3.34
Peeled Knuckle	+++	+++	+++	\$ 2.5977		\$ 3.4435	\$ 0.5065	3.46
Gooseneck	+++	+++	+++	\$ 2.2781		\$ 3.0198	\$ -0.0089	0.01
<b>AA Product</b>								
	<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	+++	+++	\$ 3.1328					0.20
Semi-Boneless	+++	+++	+++	\$ 2.2540		\$ 2.9879	\$ 0.7421	0.12
Short Cut shoulder clod	\$ 3.0809	\$ 3.2290	\$ 3.0455	\$ 2.1830		\$ 2.8938	\$ 0.1871	3.70
Clod Heart	+++	+++	+++					0.19
Clod Tender	\$ 4.5751	\$ 5.3475	\$ 4.2404	\$ 2.9589		\$ 3.9223	\$ 0.6528	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.7992	\$ 3.9244	\$ 3.4230	\$ 2.8655		\$ 3.7985	\$ 0.0007	5.95
Chuck Roll 0x0	\$ 3.6578	\$ 3.7775	\$ 3.3236					0.01
Oven Ready Rib	+++	n/a	+++					0.19
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.2724	\$ 5.7612		\$ 7.6370	\$ -0.1763	2.41
Bone-in Lipon Ribeye 17 dn	\$ 7.0909	\$ 7.1454	+++	\$ 5.7612		\$ 7.6370	\$ -0.5461	3.36
Boneless Lipon Ribeye 14 up	\$ 8.5877	\$ 8.7918	\$ 6.3793	\$ 6.5166		\$ 8.6384	\$ -0.0507	1.53
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7839		\$ 8.9927	\$ 0.0667	0.08
Back Ribs	+++	+++	+++	\$ 1.2301		\$ 1.6306	\$ 1.6201	1.03
Short Loin 1x0	\$ 6.3511	\$ 6.7833	\$ 4.7861	\$ 4.8047		\$ 6.3691	\$ -0.0180	1.15
Striploin 0x1 13up	\$ 6.1765	\$ 6.5162	\$ 4.9125	\$ 4.5098		\$ 5.9782	\$ 0.1983	9.32
Striploin 0x1 13dn	+++	+++	+++	\$ 4.5098		\$ 5.9782	\$ 0.4300	0.01
Top Butt 13up	\$ 4.3413	\$ 4.5028	\$ 3.4958	\$ 3.2040		\$ 4.2472	\$ 0.0941	10.02
Top Butt 13dn	+++	\$ 4.5028	+++	\$ 3.2040		\$ 4.2472	\$ 0.0941	0.01
PSMO Tenderloin	\$ 14.4786	\$ 14.3845	\$ 11.4511	\$ 10.8534		\$ 14.3873	\$ 0.0913	4.74
Butt Tenderloin	+++	+++	\$ 11.7092	\$ 11.0018		\$ 14.5840	\$ -0.2040	0.15
Boneless Round	+++	+++	+++	\$ 2.7307		\$ 3.6198	\$ 0.0502	0.04
Inside Round 1"	\$ 2.8262	\$ 3.0662	\$ 2.9810	\$ 2.1545		\$ 2.8560	\$ -0.0298	6.47
Inside Round	\$ 3.1793	\$ 3.2105	\$ 3.0867	\$ 2.1876		\$ 2.8999	\$ 0.2794	13.64
Outside Flat	\$ 3.1928	\$ 3.3093	\$ 3.1410	\$ 2.4063		\$ 3.1898	\$ 0.0030	7.32
Eye of round	\$ 4.2239	\$ 4.1561	\$ 3.4288	\$ 2.9532		\$ 3.9148	\$ 0.3091	3.05
Peeled Knuckle	+++	+++	+++	\$ 2.6184		\$ 3.4710	\$ 0.2990	1.83
Gooseneck	+++	+++	+++	\$ 2.1730		\$ 2.8805	\$ 0.1304	9.35

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**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	\$ 3.3797	\$ 4.0021	\$ 3.4754	\$ 2.5069		\$ 3.3231	\$ 0.0566	4.79
Briskets 120	\$ 2.9928	\$ 3.1561	\$ 3.3217	\$ 2.2787		\$ 3.0206	\$ -0.0278	21.21
Bone-in Chuck Shortrib	\$ 3.9112	\$ 3.9899	\$ 3.9438	\$ 2.4147		\$ 3.2009	\$ 0.7103	1.39
Flat Iron	\$ 3.7925	+++	\$ 4.0468					0.27
Blademeat	\$ 3.5383	\$ 4.0078	\$ 4.0008	\$ 2.5951		\$ 3.4401	\$ 0.0982	4.67
Bone-in Shortrib	\$ 5.1678	+++	+++	\$ 2.9945		\$ 3.9695	\$ 1.1983	0.10
Outside Skirt	+++	+++	\$ 6.2983	\$ 6.5450		\$ 8.6761	\$ -0.1376	0.01
Inside Skirt	+++	+++	\$ 3.9451	\$ 3.9069		\$ 5.1790	\$ 0.2833	2.94
Flapmeat	\$ 5.7580	+++	\$ 4.5995	\$ 4.2906		\$ 5.6876	\$ 0.0704	2.37
Ball Tips	+++	+++	+++	\$ 2.6010		\$ 3.4479	\$ 0.6221	0.01
Tri Tips	\$ 4.3457	+++	\$ 4.7704	\$ 3.6655		\$ 4.8590	\$ -0.5133	2.23
Flank Steak	\$ 5.8439	\$ 7.9480	\$ 4.5717	\$ 4.1860		\$ 5.5490	\$ 0.2949	2.19
Pectoral Muscle	\$ 3.6003	\$ 4.1824	\$ 4.2343	\$ 2.7399		\$ 3.6320	\$ -0.0317	3.05
Lointails	\$ 3.2346	\$ 3.2497	\$ 3.6099					3.17

**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	\$ 0.5852	\$ 0.6121	\$ 1.2137	\$ 0.3756		\$ 0.4979	\$ 0.0873	30.02
Fresh 65% Lean Trimmings	\$ 1.5326	\$ 1.4922	\$ 1.6786	\$ 1.0040		\$ 1.3309	\$ 0.2017	15.72
Fresh 75% Lean Trimmings	\$ 2.2375	\$ 2.2488	+++					0.01
Fresh 85% Lean Trimmings	\$ 2.9424	\$ 3.0055	\$ 3.0957	\$ 1.9735		\$ 2.6161	\$ 0.3263	31.24
Shankmeat	\$ 2.9424	\$ 3.0055	\$ 3.0957					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	+++	+++	+++					3.43
Lean Ground Beef	+++	+++	+++					6.74
Medium Ground Beef	+++	+++	+++					5.65
Regular Ground Beef	+++	+++	+++					2.98
Ground Chuck	+++	+++	+++	\$ 2.1118		\$ 2.7994	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.4554		\$ 4.5805	\$ -0.0002	0.01

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

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