



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, August 26, 2016

Exchange Rate: 1.2927

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1258	\$ 1.9976	\$ 2.6608	\$ 2.1258	\$ 1.9976	\$ 2.6608
RIB	\$ 4.0782	\$ 3.9953	\$ 4.2581	\$ 3.7553	\$ 3.6315	\$ 4.0946
LOIN	\$ 3.7878	\$ 3.6285	\$ 4.1286	\$ 3.3643	\$ 3.3392	\$ 3.9127
ROUND	\$ 2.1814	\$ 2.1063	\$ 2.8297	\$ 2.1971	\$ 2.1616	\$ 2.8347
BRISKET	\$ 1.8150	\$ 1.8412	\$ 2.1230	\$ 1.8150	\$ 1.8412	\$ 2.1230
SHORT PLATE	\$ 1.7851	\$ 1.6978	\$ 2.1868	\$ 1.7851	\$ 1.6978	\$ 2.1868
FLANK	\$ 1.4790	\$ 1.1705	\$ 1.7512	\$ 1.4790	\$ 1.1705	\$ 1.7512



	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	\$ 2.5898	\$ 2.6537	\$ 2.5405	\$ 3.1031	\$ 2.5053	\$ 2.5303	\$ 2.4499	\$ 3.0396
Load Count Totals		317.42	300.44	266.33				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.9252	\$ 2.4190	\$ 4.2450				0.53
Semi-Boneless	+++	+++	+++	\$ 1.9453	\$ 2.5147	\$ 0.6853	0.16
Short Cut shoulder clod	\$ 2.9426	\$ 2.6930	\$ 3.4692	\$ 1.8970	\$ 2.4523	\$ 0.4903	1.63
Clod Heart	+++	+++	+++	\$ 2.3135	\$ 2.9907	\$ 0.6642	0.18
Clod Tender	\$ 6.5418	\$ 3.6020	\$ 6.5462	\$ 3.5094	\$ 4.5366	\$ 2.0052	0.43
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.2997	\$ 3.2310	\$ 4.4500	\$ 2.4363	\$ 3.1494	\$ 0.1503	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.0687	\$ 4.2394				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5467	\$ 8.4629	\$ -0.3627	6.50
Bone-in Lipon Ribeye 17 dn	\$ 8.7447	\$ 8.4232	\$ 7.3925	\$ 6.5467	\$ 8.4629	\$ 0.2818	0.83
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.0734	\$ 7.6140	\$ 9.8426	\$ 0.2444	2.24
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6174	\$ 9.8470	\$ 0.2400	0.01
Back Ribs	+++	+++	+++	\$ 1.1740	\$ 1.5176	\$ 1.6788	0.01
Short Loin 1x0	\$ 6.7462	\$ 7.0232	\$ 7.9273	\$ 5.0883	\$ 6.5776	\$ 0.1686	3.23
Striploin 0x1 13up	\$ 8.5089	\$ 7.5622	\$ 8.4269	\$ 5.3204	\$ 6.8777	\$ 1.6312	10.36
Striploin 0x1 13dn	+++	+++	+++	\$ 5.3204	\$ 6.8777	\$ 1.6312	0.01

Top Butt 13up	\$ 5.0495	\$ 4.6095	\$ 5.4611	\$ 3.5700		\$ 4.6149	\$ 0.4346	13.31
Top Butt 13dn	\$ 5.0495	\$ 4.6095	\$ 5.4611	\$ 3.5700		\$ 4.6149	\$ 0.4346	0.01
PSMO Tenderloin	\$ 12.6850	\$ 12.5354	\$ 14.0645	\$ 9.9517		\$ 12.8646	\$ -0.1796	6.33
Butt Tenderloin	+++	+++	\$ 13.8064	\$ 8.8433		\$ 11.4317	\$ 0.9017	0.44
Boneless Round	+++	+++	+++	\$ 2.1579		\$ 2.7895	\$ -0.2295	0.01
Inside Round 1"	\$ 3.0077	+++	\$ 3.8107	\$ 2.0982		\$ 2.7123	\$ 0.2954	0.01
Inside Round	\$ 2.9415	\$ 2.8877	\$ 3.9639	\$ 2.1570		\$ 2.7884	\$ 0.1531	4.00
Outside Flat	\$ 2.7297	\$ 2.6807	\$ 3.6678	\$ 1.9054		\$ 2.4631	\$ 0.2666	5.80
Eye of round	\$ 3.5999	\$ 3.0040	\$ 4.2170	\$ 2.0842		\$ 2.6942	\$ 0.9057	5.42
Peeled Knuckle	+++	+++	+++	\$ 2.3102		\$ 2.9864	\$ 0.1136	2.99
Gooseneck	+++	+++	+++	\$ 1.9175		\$ 2.4788	\$ -0.0422	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	\$ 2.9252	\$ 2.4190	\$ 4.2450					0.53
Semi-Boneless	+++	+++	+++	\$ 1.9268		\$ 2.4908	\$ 0.7092	0.16
Short Cut shoulder clod	\$ 2.9426	\$ 2.6930	\$ 3.4692	\$ 1.9414		\$ 2.5096	\$ 0.4330	1.63
Clod Heart	+++	+++	+++					0.18
Clod Tender	\$ 6.5418	\$ 3.6020	\$ 6.5462	\$ 2.8321		\$ 3.6611	\$ 2.8807	0.43
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2997	\$ 3.2310	\$ 4.4500	\$ 2.4052		\$ 3.1092	\$ 0.1905	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.0687	\$ 4.2394					0.01
Oven Ready Rib	+++	+++	+++					0.83
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0718		\$ 7.8490	\$ 0.5350	3.53
Bone-in Lipon Ribeye 17 dn	\$ 6.7911	\$ 6.8481	\$ 7.0888	\$ 6.0718		\$ 7.8490	\$ -1.0579	4.96
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.6981	\$ 6.8904		\$ 8.9072	\$ 0.0904	0.57
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9264		\$ 8.9538	\$ 0.0438	0.01
Back Ribs	+++	+++	+++	\$ 1.1740		\$ 1.5176	\$ 1.6788	0.04
Short Loin 1x0	\$ 6.3430	\$ 6.3235	\$ 7.5423	\$ 4.9095		\$ 6.3465	\$ -0.0035	6.31
Striploin 0x1 13up	\$ 6.8417	\$ 6.7023	\$ 7.4413	\$ 5.0179		\$ 6.4866	\$ 0.3551	3.30
Striploin 0x1 13dn	+++	+++	+++	\$ 5.0179		\$ 6.4866	\$ 2.2904	0.00
Top Butt 13up	\$ 3.9617	\$ 3.8642	\$ 4.7825	\$ 3.1245		\$ 4.0390	\$ -0.0773	9.47
Top Butt 13dn	\$ 3.9617	\$ 3.8642	\$ 4.7825	\$ 3.1245		\$ 4.0390	\$ -0.0773	0.01
PSMO Tenderloin	\$ 11.4014	\$ 11.8777	\$ 14.4148	\$ 9.4018		\$ 12.1537	\$ -0.7523	2.43
Butt Tenderloin	+++	+++	\$ 12.7291	\$ 8.6263		\$ 11.1512	\$ -0.0412	1.02
Boneless Round	+++	+++	+++	\$ 2.1059		\$ 2.7223	\$ -0.1623	1.06
Inside Round 1"	\$ 3.0077	+++	\$ 3.8107	\$ 2.1520		\$ 2.7819	\$ 0.2258	1.42
Inside Round	\$ 2.9939	\$ 2.9321	\$ 3.8958	\$ 2.1630		\$ 2.7961	\$ 0.1978	25.25
Outside Flat	\$ 2.6483	\$ 2.6250	\$ 3.5114	\$ 1.9088		\$ 2.4675	\$ 0.1808	14.93
Eye of round	\$ 3.3899	\$ 3.0198	\$ 4.2125	\$ 2.0841		\$ 2.6941	\$ 0.6958	2.65
Peeled Knuckle	+++	+++	+++	\$ 2.3063		\$ 2.9814	\$ 0.0986	0.95
Gooseneck	+++	+++	+++	\$ 1.8780		\$ 2.4277	\$ 0.0089	0.01







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	\$ 2.7467	\$ 2.6543	\$ 3.9453	\$ 2.0779		\$ 2.6861	\$ 0.0606	4.51
Briskets 120	\$ 2.7965	+++	\$ 3.3352	\$ 2.0203		\$ 2.6116	\$ 0.1849	5.94
Bone-in Chuck Shortrib	\$ 3.7860	+++	\$ 3.8381	\$ 2.8595		\$ 3.6965	\$ 0.0895	3.36
Flat Iron	\$ 3.4907	+++	\$ 4.5697					1.43
Blademeat	\$ 3.1334	+++	\$ 4.2049	\$ 2.1658		\$ 2.7997	\$ 0.3337	9.51
Bone-in Shortrib	+++	+++	\$ 5.3030	\$ 3.4761		\$ 4.4936	\$ -0.4736	0.02
Outside Skirt	+++	+++	+++	\$ 5.9534		\$ 7.6960	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.2684		\$ 4.2251	\$ -0.1951	0.01
Flapmeat	+++	+++	\$ 6.7897	\$ 5.1993		\$ 6.7211	\$ 0.1889	0.05
Ball Tips	+++	+++	+++	\$ 2.4699		\$ 3.1928	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 4.9212	\$ 3.5126		\$ 4.5407	\$ -1.0407	0.01
Flank Steak	\$ 6.8768	+++	\$ 8.7285	\$ 4.1448		\$ 5.3580	\$ 1.5188	1.06
Pectoral Muscle	\$ 3.1693	+++	\$ 4.2689	\$ 2.2262		\$ 2.8778	\$ 0.2915	4.68
Lointails	+++	+++	\$ 3.7491					0.32

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	\$ 0.9610	\$ 0.7437	\$ 0.8847	\$ 0.4797		\$ 0.6201	\$ 0.3409	48.13
Fresh 65% Lean Trimmings	\$ 1.7749	\$ 1.5834	\$ 1.6383	\$ 1.0574		\$ 1.3669	\$ 0.4080	13.48
Fresh 75% Lean Trimmings	\$ 2.1526	\$ 2.0636	\$ 2.4475	\$ 1.5759		\$ 2.0372	\$ 0.1154	7.28
Fresh 85% Lean Trimmings	\$ 2.5303	\$ 2.5439	\$ 3.2566	\$ 1.8765		\$ 2.4258	\$ 0.1045	22.72
Shankmeat	\$ 2.5303	\$ 2.5439	\$ 3.2566					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	+++	+++	+++					3.60
Lean Ground Beef	+++	+++	+++					19.93
Medium Ground Beef	+++	+++	+++					12.83
Regular Ground Beef	+++	+++	+++					8.25
Ground Chuck	+++	+++	+++	\$ 1.9855		\$ 2.5667	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9886		\$ 3.8634	\$ -0.0002	0.01

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

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