



## 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, September 30, 2016

Exchange Rate: 1.3149

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0756	\$ 2.0570	\$ 2.2583	\$ 2.0756	\$ 2.0570	\$ 2.2581
RIB	\$ 3.9251	\$ 4.0978	\$ 4.0851	\$ 3.7505	\$ 3.8065	\$ 3.7922
LOIN	\$ 3.2057	\$ 3.2480	\$ 3.7846	\$ 2.9566	\$ 3.0664	\$ 3.5128
ROUND	\$ 2.0287	\$ 2.0471	\$ 2.5581	\$ 2.0626	\$ 2.1231	\$ 2.4805
BRISKET	\$ 1.6691	\$ 1.6582	\$ 1.8838	\$ 1.6691	\$ 1.6582	\$ 1.8838
SHORT PLATE	\$ 1.4217	\$ 1.4622	\$ 1.8346	\$ 1.4217	\$ 1.4622	\$ 1.8346
FLANK	\$ 1.0740	\$ 1.0970	\$ 1.2159	\$ 1.0740	\$ 1.0970	\$ 1.2159

	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	\$ 2.4803	\$ 2.4172	\$ 2.4476	\$ 2.7758	\$ 2.3563	\$ 2.3519	\$ 2.3928	\$ 2.6671
Load Count Totals		338.49	346.51	292.06				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	\$ 2.2731	+++				0.07
Semi-Boneless	+++	+++	+++	\$ 1.9766	\$ 2.5990	\$ 0.6010	0.15
Short Cut shoulder clod	\$ 3.0007	\$ 2.7105	\$ 3.0809	\$ 2.1193	\$ 2.7867	\$ 0.2140	2.50
Clod Heart	+++	+++	+++	\$ 2.8021	\$ 3.6845	\$ 0.2282	0.49
Clod Tender	\$ 3.7046	\$ 3.5652	\$ 4.5751	\$ 3.3052	\$ 4.3460	\$ -0.6414	0.99
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 4.0575	\$ 3.9192	\$ 3.7992	\$ 3.0235	\$ 3.9756	\$ 0.0819	1.97
Chuck Roll 0x0	\$ 3.7941	\$ 3.6236	\$ 3.6578				0.01
Oven Ready Rib	+++	+++	+++				0.69
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0844	\$ 8.0004	\$ -0.3140	12.71
Bone-in Lipon Ribeye 17 dn	\$ 8.2790	\$ 8.2225	\$ 7.3829	\$ 6.0844	\$ 8.0004	\$ 0.2786	0.93
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.6413	\$ 6.8954	\$ 9.0668	\$ -0.0425	0.28
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9904	\$ 9.1917	\$ -0.1674	0.01
Back Ribs	+++	+++	+++	\$ 1.0650	\$ 1.4004	\$ 1.8141	0.01
Short Loin 1x0	\$ 6.4840	\$ 6.4350	\$ 7.2270	\$ 4.5656	\$ 6.0033	\$ 0.4807	0.23
Striploin 0x1 13up	\$ 6.2321	\$ 6.2597	\$ 7.0663	\$ 4.7788	\$ 6.2836	\$ -0.0515	11.76
Striploin 0x1 13dn	\$ 6.2321	\$ 6.2597	+++	\$ 4.7788	\$ 6.2836	\$ -0.0515	0.01

Top Butt 13up	\$ 3.8308	\$ 4.0206	\$ 5.0300	\$ 3.1406		\$ 4.1296	\$ -0.2988	17.97
Top Butt 13dn	\$ 3.8308	\$ 4.0206	+++	\$ 3.1406		\$ 4.1296	\$ -0.2988	0.01
PSMO Tenderloin	\$ 11.8066	\$ 12.0580	\$ 14.6390	\$ 9.1184		\$ 11.9898	\$ -0.1832	3.87
Butt Tenderloin	+++	+++	+++	\$ 8.6653		\$ 11.3940	\$ 2.1848	0.16
Boneless Round	+++	+++	+++	\$ 2.1171		\$ 2.7838	\$ -0.1838	0.01
Inside Round 1"	+++	+++	\$ 2.8262	\$ 1.9664		\$ 2.5856	\$ 0.1544	0.01
Inside Round	\$ 2.7083	\$ 2.7135	\$ 3.3303	\$ 2.0749		\$ 2.7283	\$ -0.0200	8.27
Outside Flat	\$ 2.7798	\$ 2.6863	\$ 3.3283	\$ 2.3545		\$ 3.0959	\$ -0.3161	3.21
Eye of round	\$ 3.0059	\$ 2.9998	\$ 4.3540	\$ 2.2482		\$ 2.9562	\$ 0.0497	7.83
Peeled Knuckle	+++	+++	+++	\$ 2.2112		\$ 2.9075	\$ 0.0225	7.78
Gooseneck	+++	+++	+++	\$ 2.0508		\$ 2.6966	\$ -0.0618	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	+++	\$ 2.2731	+++					0.07
Semi-Boneless	+++	+++	+++	\$ 2.0221		\$ 2.6589	\$ 0.5411	0.15
Short Cut shoulder clod	\$ 3.0007	\$ 2.7105	\$ 3.0809	\$ 2.0861		\$ 2.7430	\$ 0.2577	2.50
Clod Heart	+++	+++	+++					0.49
Clod Tender	\$ 3.7046	\$ 3.5652	\$ 4.5751	\$ 2.8082		\$ 3.6925	\$ 0.0121	0.99
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0575	\$ 3.9192	\$ 3.7992	\$ 2.9657		\$ 3.8996	\$ 0.1579	1.97
Chuck Roll 0x0	\$ 3.7941	\$ 3.6236	\$ 3.6578					0.01
Oven Ready Rib	+++	+++	+++					0.98
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.1968		\$ 6.8333	\$ 0.3466	2.56
Bone-in Lipon Ribeye 17 dn	\$ 7.1115	\$ 7.1564	\$ 7.0909	\$ 5.1968		\$ 6.8333	\$ 0.2782	3.20
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.5877	\$ 5.8109		\$ 7.6408	\$ 0.4768	0.98
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.8031		\$ 7.6305	\$ 0.4871	0.01
Back Ribs	+++	+++	+++	\$ 1.0650		\$ 1.4004	\$ 1.8141	0.06
Short Loin 1x0	\$ 5.7808	\$ 6.1075	\$ 6.3511	\$ 3.8901		\$ 5.1151	\$ 0.6657	2.17
Striploin 0x1 13up	\$ 5.8180	\$ 5.8943	\$ 6.1765	\$ 3.9954		\$ 5.2536	\$ 0.5644	3.90
Striploin 0x1 13dn	\$ 5.8180	\$ 5.8943	+++	\$ 3.9954		\$ 5.2536	\$ 0.5644	0.01
Top Butt 13up	\$ 3.3949	\$ 3.6789	\$ 4.3413	\$ 2.7321		\$ 3.5924	\$ -0.1975	7.12
Top Butt 13dn	\$ 3.3949	\$ 3.6789	+++	\$ 2.7321		\$ 3.5924	\$ -0.1975	0.01
PSMO Tenderloin	\$ 10.7205	\$ 10.9670	\$ 14.4786	\$ 8.6584		\$ 11.3849	\$ -0.6644	4.77
Butt Tenderloin	+++	+++	+++	\$ 8.4132		\$ 11.0625	\$ 0.1375	0.13
Boneless Round	+++	+++	+++	\$ 2.1322		\$ 2.8036	\$ -0.2036	0.09
Inside Round 1"	+++	+++	\$ 2.8262	\$ 1.9661		\$ 2.5852	\$ 0.1548	0.01
Inside Round	\$ 2.7315	\$ 2.7348	\$ 3.1793	\$ 2.0547		\$ 2.7017	\$ 0.0298	27.14
Outside Flat	\$ 2.8857	\$ 2.8993	\$ 3.1928	\$ 2.3438		\$ 3.0819	\$ -0.1962	11.23
Eye of round	\$ 3.0130	\$ 3.0270	\$ 4.2239	\$ 2.2296		\$ 2.9317	\$ 0.0813	3.19
Peeled Knuckle	+++	+++	+++	\$ 2.1397		\$ 2.8135	\$ 0.1665	1.98
Gooseneck	+++	+++	+++	\$ 1.9409		\$ 2.5521	\$ 0.0827	3.66

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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	\$ 2.7652	\$ 2.7433	\$ 3.3797	\$ 2.0907		\$ 2.7491	\$ 0.0161	7.61
Briskets 120	\$ 2.6820	\$ 2.6394	\$ 2.9928	\$ 2.0468		\$ 2.6913	\$ -0.0093	7.56
Bone-in Chuck Shortrib	\$ 4.1064	\$ 4.1108	\$ 3.9112	\$ 2.8658		\$ 3.7682	\$ 0.3382	5.98
Flat Iron	\$ 3.5818	\$ 3.4551	\$ 3.7925					1.38
Blademeat	\$ 2.6735	\$ 2.7125	\$ 3.5383	\$ 2.0331		\$ 2.6733	\$ 0.0002	9.79
Bone-in Shortrib	\$ 5.9648	\$ 7.0202	\$ 5.1678	\$ 3.5590		\$ 4.6797	\$ 1.2851	0.06
Outside Skirt	+++	+++	+++	\$ 5.1152		\$ 6.7260	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.0263		\$ 3.9793	\$ 0.0796	0.01
Flapmeat	+++	+++	\$ 5.7580	\$ 4.3596		\$ 5.7324	\$ 0.1276	0.21
Ball Tips	+++	+++	+++	\$ 2.3056		\$ 3.0316	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 4.3457	\$ 2.6865		\$ 3.5325	\$ -0.3125	0.01
Flank Steak	\$ 5.2744	\$ 5.2914	\$ 5.8439	\$ 4.2073		\$ 5.5322	\$ -0.2578	1.19
Pectoral Muscle	\$ 2.8374	\$ 2.8399	\$ 3.6003	\$ 2.1315		\$ 2.8027	\$ 0.0347	4.76
Lointails	+++	+++	\$ 3.2346					0.01

**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	\$ 0.4674	\$ 0.5224	\$ 0.5852	\$ 0.3360		\$ 0.4418	\$ 0.0256	62.77
Fresh 65% Lean Trimmings	\$ 1.2137	\$ 1.3079	\$ 1.5326	\$ 0.7162		\$ 0.9417	\$ 0.2720	23.46
Fresh 75% Lean Trimmings	\$ 1.7517	\$ 1.8658	\$ 2.2375	\$ 1.5999		\$ 2.1037	\$ -0.3520	0.01
Fresh 85% Lean Trimmings	\$ 2.2896	\$ 2.4238	\$ 2.9424	\$ 1.7231		\$ 2.2657	\$ 0.0239	20.45
Shankmeat	\$ 2.2896	\$ 2.4238	\$ 2.9424					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	+++	+++	+++					5.94
Lean Ground Beef	+++	+++	+++					18.89
Medium Ground Beef	+++	+++	+++					4.32
Regular Ground Beef	+++	+++	+++					2.75
Ground Chuck	+++	+++	+++	\$ 1.5383		\$ 2.0227	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8215		\$ 3.7100	\$ 0.0001	0.01

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

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