

Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Canadian Meat Council (CMC). 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, February 6, 2015

Exchange Rate: 1.2424

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6160	\$ 2.6600	\$ 2.0209	\$ 2.6160	\$ 2.6600	\$ 2.0209
RIB	\$ 3.7641	\$ 3.9068	\$ 3.1820	\$ 3.6259	\$ 3.5020	\$ 3.1795
LOIN	\$ 3.8820	\$ 3.7276	\$ 2.8943	\$ 3.6138	\$ 3.4979	\$ 2.8293
ROUND	\$ 2.8846	\$ 2.7948	\$ 2.1353	\$ 2.9964	\$ 2.9108	\$ 2.1939
BRISKET	\$ 2.6172	\$ 2.7615	\$ 1.5759	\$ 2.6172	\$ 2.7615	\$ 1.5759
SHORT PLATE	\$ 2.4260	\$ 2.3759	\$ 1.4274	\$ 2.4260	\$ 2.3759	\$ 1.4274
FLANK	\$ 1.6378	\$ 1.6241	\$ 1.0997	\$ 1.6378	\$ 1.6241	\$ 1.0997















	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	\$ 3.0035	\$ 3.0308	\$ 3.0102	\$ 2.2705	\$ 2.9209	\$ 2.9831	\$ 2.9412	\$ 2.2696
Load Count Totals		194.74	244.38	268.03				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.5612	+++	+++				0.31
Semi-Boneless	+++	+++	\$ 2.9300	\$ 2.5833	\$ 3.2095	\$ 0.3205	0.15
Short Cut shoulder clod	\$ 3.4279	\$ 3.5674	+++	\$ 2.7547	\$ 3.4224	\$ 0.0055	1.80
Clod Heart	+++	+++	+++	\$ 3.7567	\$ 4.6673	\$ 0.3153	0.12
Clod Tender	\$ 5.0109	\$ 4.8366	+++	\$ 4.1070	\$ 5.1025	\$ -0.0916	0.55
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0713	\$ 3.8158		
Chuck Roll	\$ 3.7594	\$ 3.7626	\$ 3.5142	\$ 2.9740	\$ 3.6949	\$ 0.0645	4.66
Chuck Roll 0x0	\$ 3.6175	\$ 3.6228	\$ 3.4441				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8570	\$ 7.2767	\$ -0.2661	0.74
Bone-in Lipon Ribeye 17 dn	\$ 6.4093	\$ 6.1501	+++	\$ 5.8570	\$ 7.2767	\$ -0.8674	1.95
Boneless Lipon Ribeye 14 up	\$ 7.8090	\$ 7.9468	+++	\$ 6.3971	\$ 7.9478	\$ -0.1388	0.04
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.5820	\$ 8.1775	\$ -0.1654	0.12
Back Ribs	+++	+++	+++	\$ 1.3220	\$ 1.6425	\$ 1.7251	0.03
Short Loin 1x0	\$ 7.4159	\$ 6.6923	+++	\$ 5.3015	\$ 6.5866	\$ 0.8293	0.25
Striploin 0x1 13up	\$ 7.0841	\$ 6.8239	\$ 5.7084	\$ 5.7567	\$ 7.1521	\$ -0.0680	4.89
Striploin 0x1 13dn	+++	+++	+++	\$ 5.7567	\$ 7.1521	\$ 0.6097	0.10

Top Butt 13up	\$ 4.8280	\$ 4.7594	\$ 3.5221	\$ 3.9189		\$ 4.8688	\$ -0.0408	6.94
Top Butt 13dn	\$ 4.8280	\$ 4.7594	+++	\$ 3.9189		\$ 4.8688	\$ -0.0408	0.01
PSMO Tenderloin	\$ 12.1758	\$ 11.5773	\$ 10.3874	\$ 9.7946		\$ 12.1688	\$ 0.0070	1.96
Butt Tenderloin	\$ 13.0796	\$ 12.7925	+++	\$ 10.1890		\$ 12.6588	\$ 0.4208	0.11
Boneless Round	+++	+++	n/a	\$ 2.9373		\$ 3.6493	\$ -0.1493	0.01
Inside Round 1"	\$ 3.4338	\$ 3.4294	\$ 2.9285	\$ 2.7319		\$ 3.3941	\$ 0.0397	0.01
Inside Round	\$ 3.6442	\$ 3.5705	+++	\$ 2.8479		\$ 3.5382	\$ 0.1060	3.49
Outside Flat	\$ 3.8863	\$ 3.8896	+++	\$ 2.8768		\$ 3.5741	\$ 0.3122	2.00
Eye of round	\$ 4.5045	\$ 4.4528	\$ 3.3686	\$ 3.3752		\$ 4.1933	\$ 0.3112	2.53
Peeled Knuckle	+++	+++	+++	\$ 2.9857		\$ 3.7094	\$ 0.4806	3.97
Gooseneck	+++	+++	+++	\$ 2.7468		\$ 3.4126	\$ 0.0301	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	\$ 3.5612	+++	+++					0.31
Semi-Boneless	+++	+++	\$ 2.9300	\$ 2.5482		\$ 3.1659	\$ 0.3641	0.15
Short Cut shoulder clod	\$ 3.4279	\$ 3.5674	+++	\$ 2.7834		\$ 3.4581	\$ -0.0302	1.80
Clod Heart	+++	+++	+++					0.12
Clod Tender	\$ 5.0109	\$ 4.8366	+++	\$ 3.9246		\$ 4.8759	\$ 0.1350	0.55
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.7594	\$ 3.7626	\$ 3.5142	\$ 2.9012		\$ 3.6045	\$ 0.1549	4.66
Chuck Roll 0x0	\$ 3.6175	\$ 3.6228	\$ 3.4441					0.01
Oven Ready Rib	+++	+++	+++					1.47
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5307		\$ 6.8713	\$ -0.2362	0.62
Bone-in Lipon Ribeye 17 dn	\$ 5.9556	\$ 5.3111	+++	\$ 5.5307		\$ 6.8713	\$ -0.9157	1.82
Boneless Lipon Ribeye 14 up	\$ 6.9339	\$ 7.1834	+++	\$ 6.1651		\$ 7.6595	\$ -0.7256	0.17
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.9982		\$ 7.4522	\$ 0.2845	0.02
Back Ribs	+++	+++	+++	\$ 1.3220		\$ 1.6425	\$ 1.7251	1.10
Short Loin 1x0	\$ 5.9714	\$ 5.4030	+++	\$ 4.6526		\$ 5.7804	\$ 0.1910	2.82
Striploin 0x1 13up	\$ 6.4532	\$ 6.4095	\$ 5.4150	\$ 4.8253		\$ 5.9950	\$ 0.4582	3.67
Striploin 0x1 13dn	+++	+++	+++	\$ 4.8253		\$ 5.9950	\$ 1.0156	0.03
Top Butt 13up	\$ 4.4309	\$ 4.3142	\$ 3.4922	\$ 3.5913		\$ 4.4618	\$ -0.0309	5.54
Top Butt 13dn	\$ 4.4309	\$ 4.3142	+++	\$ 3.5913		\$ 4.4618	\$ -0.0309	0.01
PSMO Tenderloin	\$ 11.6778	\$ 11.2830	\$ 10.5920	\$ 9.6484		\$ 11.9872	\$ -0.3094	2.01
Butt Tenderloin	\$ 12.7594	\$ 12.1238	+++	\$ 9.8600		\$ 12.2501	\$ 0.5093	0.20
Boneless Round	+++	+++	n/a	\$ 2.9228		\$ 3.6313	\$ -0.1313	1.31
Inside Round 1"	\$ 3.4338	\$ 3.4294	\$ 2.9285	\$ 2.7474		\$ 3.4134	\$ 0.0204	7.60
Inside Round	\$ 3.5735	\$ 3.5272	+++	\$ 2.8560		\$ 3.5483	\$ 0.0252	7.13
Outside Flat	\$ 3.6228	\$ 3.6992	+++	\$ 2.8493		\$ 3.5400	\$ 0.0828	4.96
Eye of round	\$ 4.4658	\$ 4.3577	\$ 3.5087	\$ 3.3741		\$ 4.1920	\$ 0.2738	2.45
Peeled Knuckle	+++	+++	+++	\$ 2.9685		\$ 3.6881	\$ 0.3119	2.35
Gooseneck	+++	+++	+++	\$ 2.6841		\$ 3.3347	\$ 0.1080	3.43







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.9405	\$ 4.1063	\$ 3.1928	\$ 3.1149		\$ 3.8700	\$ 0.0705	2.89
Briskets 120	\$ 4.0334	\$ 4.3021	\$ 2.4399	\$ 3.2377		\$ 4.0225	\$ 0.0109	11.43
Bone-in Chuck Shortrib	\$ 4.1003	\$ 4.1073	\$ 4.0049	\$ 2.6998		\$ 3.3542	\$ 0.7461	4.30
Flat Iron	\$ 4.3036	\$ 4.1048	+++					1.52
Blademeat	\$ 4.0742	\$ 4.3196	\$ 3.1241	\$ 3.3078		\$ 4.1096	\$ -0.0354	1.77
Bone-in Shortrib	+++	\$ 6.3945	+++	\$ 5.1193		\$ 6.3602	\$ -0.4302	0.19
Outside Skirt	+++	+++	\$ 4.2400	\$ 5.4172		\$ 6.7303	\$ 2.5337	0.02
Inside Skirt	+++	\$ 5.7686	\$ 4.0232	\$ 4.4749		\$ 5.5596	\$ 0.1991	1.81
Flapmeat	\$ 6.3912	\$ 6.3927	\$ 4.7372	\$ 4.9492		\$ 6.1489	\$ 0.2423	1.27
Ball Tips	+++	+++	+++	\$ 3.5510		\$ 4.4118	\$ -0.0001	0.01
Tri Tips	+++	\$ 6.2431	\$ 4.2212	\$ 5.0897		\$ 6.3234	\$ -0.0639	0.88
Flank Steak	\$ 6.7683	\$ 6.6028	\$ 4.5860	\$ 5.2530		\$ 6.5263	\$ 0.2420	2.18
Pectoral Muscle	\$ 4.3814	\$ 4.3681	+++	\$ 3.3383		\$ 4.1475	\$ 0.2339	1.42
Lointails	+++	+++	+++					0.35

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.4453	\$ 1.5757	\$ 0.9774	\$ 0.9747		\$ 1.2110	\$ 0.2343	15.15
Fresh 65% Lean Trimmings	\$ 2.4788	\$ 1.9608	\$ 1.1992	\$ 1.6034		\$ 1.9921	\$ 0.4867	10.72
Fresh 75% Lean Trimmings	\$ 3.1041	\$ 2.7102	\$ 1.5960	\$ 2.2854		\$ 2.8394	\$ 0.2647	0.01
Fresh 85% Lean Trimmings	\$ 3.7294	\$ 3.4596	\$ 1.9929	\$ 2.7284		\$ 3.3898	\$ 0.3396	23.83
Shankmeat	\$ 3.7294	\$ 3.4596	\$ 1.9929					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					3.37
Lean Ground Beef	+++	+++	+++					15.50
Medium Ground Beef	+++	+++	+++					0.68
Regular Ground Beef	+++	+++	+++					2.30
Ground Chuck	+++	+++	+++	\$ 2.6946		\$ 3.3478	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6875		\$ 4.5814	\$ 0.0000	0.01

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

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