



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, May 8, 2015

Exchange Rate: 1.2120

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3512	\$ 2.4209	\$ 1.8220	\$ 2.3512	\$ 2.4209	\$ 1.8220
RIB	\$ 4.4074	\$ 4.1169	\$ 3.5730	\$ 4.2359	\$ 4.0524	\$ 3.4394
LOIN	\$ 4.5250	\$ 4.6021	\$ 3.4864	\$ 4.3585	\$ 4.3793	\$ 3.3241
ROUND	\$ 2.6690	\$ 2.7114	\$ 1.9956	\$ 2.6750	\$ 2.8237	\$ 1.9957
BRISKET	\$ 2.2104	\$ 2.3043	\$ 2.2031	\$ 2.2104	\$ 2.3043	\$ 2.2031
SHORT PLATE	\$ 2.4583	\$ 2.4370	\$ 1.9619	\$ 2.4583	\$ 2.4370	\$ 1.9619
FLANK	\$ 1.6553	\$ 1.7027	\$ 1.4045	\$ 1.6553	\$ 1.7027	\$ 1.4045















	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	\$ 3.1101	\$ 3.0970	\$ 3.1150	\$ 2.4295	\$ 2.9681	\$ 3.0434	\$ 3.0855	\$ 2.3798
Load Count Totals		246.95	225.48	306.63				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.3856	+++	\$ 2.6163				0.13
Semi-Boneless	+++	+++	\$ 2.8786	\$ 2.5518	\$ 3.0928	\$ 0.4072	0.15
Short Cut shoulder clod	\$ 3.1406	\$ 3.4574	\$ 2.5495	\$ 2.5351	\$ 3.0725	\$ 0.0681	1.24
Clod Heart	+++	+++	+++	\$ 3.0426	\$ 3.6876	\$ 0.7227	0.09
Clod Tender	\$ 8.5648	\$ 8.6676	\$ 4.8579	\$ 6.7281	\$ 8.1545	\$ 0.4103	0.19
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7460	\$ 3.3282		
Chuck Roll	\$ 3.6268	\$ 3.6267	\$ 2.7974	\$ 3.0020	\$ 3.6384	\$ -0.0116	6.49
Chuck Roll 0x0	\$ 3.4915	\$ 3.4866	\$ 2.6692				0.01
Oven Ready Rib	\$ 8.0356	+++	+++				0.09
Bone-in Lipon Ribeye 17 up	\$ 8.4947	\$ 8.0691	\$ 6.4707	\$ 7.5653	\$ 9.1691	\$ -0.6744	6.35
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.5653	\$ 9.1691	\$ 0.3160	0.66
Boneless Lipon Ribeye 14 up	+++	\$ 10.3042	\$ 7.2814	\$ 8.4452	\$ 10.2356	\$ 0.0244	0.10
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.4250	\$ 10.2111	\$ 0.4219	0.15
Back Ribs	+++	+++	+++	\$ 1.5527	\$ 1.8819	\$ 1.0664	0.01
Short Loin 1x0	\$ 8.9166	\$ 9.2789	\$ 7.1214	\$ 7.3384	\$ 8.8941	\$ 0.0225	0.58
Striploin 0x1 13up	\$ 9.4404	\$ 9.7681	\$ 7.4790	\$ 8.5738	\$ 10.3914	\$ -0.9510	7.80
Striploin 0x1 13dn	+++	+++	+++	\$ 8.5738	\$ 10.3914	\$ 1.0874	0.26

Top Butt 13up	\$ 5.9547	\$ 5.8770	\$ 4.1225	\$ 4.6723		\$ 5.6628	\$ 0.2919	8.32
Top Butt 13dn	\$ 5.9547	\$ 5.8770	+++	\$ 4.6723		\$ 5.6628	\$ 0.2919	0.01
PSMO Tenderloin	\$ 13.6862	\$ 13.7119	\$ 11.6068	\$ 10.8230		\$ 13.1175	\$ 0.5687	4.24
Butt Tenderloin	\$ 13.8008	\$ 13.7730	\$ 11.4750	\$ 10.6655		\$ 12.9266	\$ 0.8742	0.31
Boneless Round	+++	+++	+++	\$ 2.8759		\$ 3.4856	\$ 0.1144	0.01
Inside Round 1"	\$ 3.5504	\$ 3.5277	\$ 2.7055	\$ 2.8247		\$ 3.4235	\$ 0.1269	0.01
Inside Round	\$ 3.5983	\$ 3.6176	\$ 2.8690	\$ 2.9257		\$ 3.5459	\$ 0.0524	6.95
Outside Flat	\$ 3.2110	\$ 3.2792	\$ 2.5701	\$ 2.5515		\$ 3.0924	\$ 0.1186	2.97
Eye of round	\$ 3.6920	\$ 3.9298	\$ 2.9142	\$ 2.7038		\$ 3.2770	\$ 0.4150	3.60
Peeled Knuckle	+++	+++	+++	\$ 3.1447		\$ 3.8114	\$ 0.3886	1.86
Gooseneck	+++	+++	+++	\$ 2.3399		\$ 2.8360	\$ 0.2935	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	\$ 3.3856	+++	\$ 2.6163					0.13
Semi-Boneless	+++	+++	\$ 2.8786	\$ 2.5120		\$ 3.0445	\$ 0.4555	0.15
Short Cut shoulder clod	\$ 3.1406	\$ 3.4574	\$ 2.5495	\$ 2.5436		\$ 3.0828	\$ 0.0578	1.24
Clod Heart	+++	+++	+++					0.09
Clod Tender	\$ 8.5648	\$ 8.6676	\$ 4.8579	\$ 6.1088		\$ 7.4039	\$ 1.1609	0.19
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6268	\$ 3.6267	\$ 2.7974	\$ 2.9291		\$ 3.5501	\$ 0.0767	6.49
Chuck Roll 0x0	\$ 3.4915	\$ 3.4866	\$ 2.6692					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	\$ 8.0397	\$ 7.8420	\$ 6.0732	\$ 6.4810		\$ 7.8550	\$ 0.1847	5.96
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.4810		\$ 7.8550	\$ 1.0864	0.93
Boneless Lipon Ribeye 14 up	+++	\$ 10.1586	\$ 7.0441	\$ 7.5772		\$ 9.1836	\$ 0.6864	0.29
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4020		\$ 8.9712	\$ 0.6952	0.26
Back Ribs	+++	+++	+++	\$ 1.5527		\$ 1.8819	\$ 1.0664	0.60
Short Loin 1x0	\$ 8.5404	\$ 8.4493	\$ 6.4872	\$ 6.8246		\$ 8.2714	\$ 0.2690	4.13
Striploin 0x1 13up	\$ 8.6465	\$ 8.8786	\$ 6.8705	\$ 7.0080		\$ 8.4937	\$ 0.1528	3.81
Striploin 0x1 13dn	+++	+++	+++	\$ 7.0080		\$ 8.4937	\$ 1.2935	0.03
Top Butt 13up	\$ 5.3714	\$ 5.4301	\$ 3.9117	\$ 4.1467		\$ 5.0258	\$ 0.3456	6.65
Top Butt 13dn	\$ 5.3714	\$ 5.4301	+++	\$ 4.1467		\$ 5.0258	\$ 0.3456	0.01
PSMO Tenderloin	\$ 13.3731	\$ 13.5169	\$ 11.2770	\$ 10.7553		\$ 13.0354	\$ 0.3377	2.19
Butt Tenderloin	\$ 13.8684	\$ 13.8716	\$ 11.1910	\$ 10.5911		\$ 12.8364	\$ 1.0320	0.50
Boneless Round	+++	+++	+++	\$ 2.9500		\$ 3.5754	\$ 0.0246	0.06
Inside Round 1"	\$ 3.5504	\$ 3.5277	\$ 2.7055	\$ 2.7772		\$ 3.3660	\$ 0.1844	3.05
Inside Round	\$ 3.6507	\$ 3.6279	\$ 2.8271	\$ 2.8868		\$ 3.4988	\$ 0.1519	13.53
Outside Flat	\$ 3.1945	\$ 3.2734	\$ 2.6082	\$ 2.5410		\$ 3.0797	\$ 0.1148	10.30
Eye of round	\$ 3.9019	\$ 3.9247	\$ 2.8784	\$ 2.6947		\$ 3.2660	\$ 0.6359	3.01
Peeled Knuckle	+++	+++	+++	\$ 3.1005		\$ 3.7578	\$ 0.2522	1.82
Gooseneck	+++	+++	+++	\$ 2.3616		\$ 2.8623	\$ 0.2672	2.54







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	+++	\$ 3.4147	\$ 2.6371	\$ 2.7123		\$ 3.2873	\$ 0.2772	0.77
Briskets 120	\$ 3.4109	\$ 3.5234	\$ 3.4788	\$ 2.7101		\$ 3.2846	\$ 0.1263	15.96
Bone-in Chuck Shortrib	\$ 3.6672	\$ 3.7387	\$ 3.3207	\$ 2.6732		\$ 3.2399	\$ 0.4273	2.93
Flat Iron	\$ 4.1503	\$ 4.1579	\$ 3.3889					0.33
Blademeat	\$ 3.7557	\$ 3.6829	+++	\$ 2.8784		\$ 3.4886	\$ 0.2671	4.86
Bone-in Shortrib	\$ 5.3216	+++	+++	\$ 4.0860		\$ 4.9522	\$ 0.3694	0.23
Outside Skirt	+++	+++	+++	\$ 6.3328		\$ 7.6754	\$ 3.1388	1.19
Inside Skirt	+++	+++	+++	\$ 5.6907		\$ 6.8971	\$ 0.2923	2.78
Flapmeat	\$ 9.0280	+++	\$ 5.5927	\$ 6.6656		\$ 8.0787	\$ 0.9493	0.20
Ball Tips	+++	+++	+++	\$ 3.8583		\$ 4.6763	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 5.0241	\$ 5.1821		\$ 6.2807	\$ -1.6360	0.34
Flank Steak	\$ 7.5053	\$ 7.4417	\$ 5.8475	\$ 6.4240		\$ 7.7859	\$ -0.2806	1.72
Pectoral Muscle	\$ 3.8577	\$ 3.8078	+++	\$ 2.9300		\$ 3.5512	\$ 0.3065	2.48
Lointails	\$ 4.8070	+++	+++					1.18

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	\$ 1.1960	\$ 1.3931	\$ 1.3344	\$ 0.9617		\$ 1.1656	\$ 0.0304	23.39
Fresh 65% Lean Trimmings	\$ 1.8744	\$ 1.8699	\$ 1.5605	\$ 1.3760		\$ 1.6677	\$ 0.2067	14.52
Fresh 75% Lean Trimmings	+++	+++	\$ 1.7907	\$ 2.0194		\$ 2.4475	\$ 0.1342	0.01
Fresh 85% Lean Trimmings	\$ 3.2889	\$ 3.2722	\$ 2.0208	\$ 2.6664		\$ 3.2317	\$ 0.0572	20.35
Shankmeat	\$ 3.2889	\$ 3.2722	\$ 2.0208					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	+++	+++	+++					6.66
Lean Ground Beef	+++	+++	+++					20.38
Medium Ground Beef	+++	+++	+++					1.47
Regular Ground Beef	+++	+++	+++					4.60
Ground Chuck	+++	+++	+++	\$ 2.4449		\$ 2.9632	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.9706		\$ 4.8124	\$ -0.0001	0.01

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

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