



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, November 20, 2015

Exchange Rate: 1.3298

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1566	\$ 2.2119	\$ 2.4663	\$ 2.1566	\$ 2.2119	\$ 2.4663
RIB	\$ 4.4790	\$ 5.1254	\$ 4.0134	\$ 4.1972	\$ 4.5339	\$ 3.7596
LOIN	\$ 3.6427	\$ 3.6214	\$ 3.3594	\$ 3.3517	\$ 3.4136	\$ 3.0756
ROUND	\$ 2.2812	\$ 2.3444	\$ 2.5554	\$ 2.2800	\$ 2.3552	\$ 2.6228
BRISKET	\$ 1.7280	\$ 1.7382	\$ 2.3253	\$ 1.7280	\$ 1.7382	\$ 2.3253
SHORT PLATE	\$ 1.7231	\$ 1.7693	\$ 2.0111	\$ 1.7231	\$ 1.7693	\$ 2.0111
FLANK	\$ 1.3334	\$ 1.3344	\$ 1.3007	\$ 1.3334	\$ 1.3344	\$ 1.3007















	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	\$ 2.7448	\$ 2.6867	\$ 2.7903	\$ 2.7752	\$ 2.5955	\$ 2.5924	\$ 2.6811	\$ 2.7010
Load Count Totals		269.53	232.55	271.44				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.3130	\$ 3.3608	\$ 3.5009				0.50
Semi-Boneless	\$ 3.2312	+++	+++	\$ 2.0623	\$ 2.7424	\$ 0.4888	0.21
Short Cut shoulder clod	\$ 3.2148	\$ 3.2199	\$ 3.2808	\$ 1.9644	\$ 2.6123	\$ 0.6025	4.64
Clod Heart	+++	+++	+++	\$ 2.6707	\$ 3.5515	\$ 0.4927	0.27
Clod Tender	\$ 4.3971	\$ 4.2828	\$ 4.3700	\$ 3.5109	\$ 4.6688	\$ -0.2717	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7637	\$ 3.6752		
Chuck Roll	\$ 3.5946	\$ 3.5918	\$ 3.6376	\$ 2.8516	\$ 3.7921	\$ -0.1975	7.81
Chuck Roll 0x0	\$ 3.4610	\$ 3.4556	\$ 3.4938				0.01
Oven Ready Rib	+++	+++	\$ 6.0657				1.04
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.6852	\$ 7.7001	\$ 10.2396	\$ 0.0705	2.03
Bone-in Lipon Ribeye 17 dn	\$ 7.4096	\$ 7.7971	+++	\$ 7.7001	\$ 10.2396	\$ -2.8300	2.45
Boneless Lipon Ribeye 14 up	\$ 11.8288	+++	\$ 9.0109	\$ 8.1245	\$ 10.8040	\$ 1.0248	1.73
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.2406	\$ 12.2881	\$ -0.1821	0.03
Back Ribs	+++	+++	+++	\$ 0.9907	\$ 1.3174	\$ 1.9286	0.01
Short Loin 1x0	\$ 7.7241	\$ 7.5839	\$ 6.5031	\$ 5.2796	\$ 7.0208	\$ 0.7033	0.37
Striploin 0x1 13up	\$ 7.3421	\$ 7.1176	\$ 5.9014	\$ 5.6106	\$ 7.4610	\$ -0.1189	5.87
Striploin 0x1 13dn	+++	\$ 7.1176	+++	\$ 5.6106	\$ 7.4610	\$ 0.7205	0.01

Top Butt 13up	\$ 4.3988	\$ 4.4057	\$ 3.6973	\$ 3.0241		\$ 4.0214	\$ 0.3774	7.98
Top Butt 13dn	+++	\$ 4.4057	\$ 3.6973	\$ 3.0241		\$ 4.0214	\$ 0.1026	0.01
PSMO Tenderloin	\$ 13.5109	\$ 13.4074	\$ 14.1174	\$ 10.3897		\$ 13.8162	\$ -0.3053	5.01
Butt Tenderloin	\$ 14.4649	\$ 14.5175	\$ 13.9471	\$ 10.6339		\$ 14.1410	\$ 0.3239	0.12
Boneless Round	n/a	+++	+++	\$ 2.5772		\$ 3.4272		
Inside Round 1"	\$ 2.7786	\$ 2.9161	\$ 3.3365	\$ 2.0115		\$ 2.6749	\$ 0.1037	0.01
Inside Round	\$ 3.0036	\$ 3.0668	\$ 3.4051	\$ 2.0168		\$ 2.6819	\$ 0.3217	6.14
Outside Flat	\$ 3.0680	\$ 2.9753	\$ 3.3510	\$ 2.1957		\$ 2.9198	\$ 0.1482	2.38
Eye of round	\$ 3.3609	\$ 4.1968	\$ 4.0615	\$ 2.5916		\$ 3.4463	\$ -0.0854	3.50
Peeled Knuckle	+++	+++	+++	\$ 2.2527		\$ 2.9956	\$ 0.6244	3.21
Gooseneck	+++	+++	+++	\$ 1.9929		\$ 2.6502	\$ -0.0295	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	\$ 3.3130	\$ 3.3608	\$ 3.5009					0.50
Semi-Boneless	\$ 3.2312	+++	+++	\$ 2.0336		\$ 2.7043	\$ 0.5269	0.21
Short Cut shoulder clod	\$ 3.2148	\$ 3.2199	\$ 3.2808	\$ 1.9593		\$ 2.6055	\$ 0.6093	4.64
Clod Heart	+++	+++	+++					0.27
Clod Tender	\$ 4.3971	\$ 4.2828	\$ 4.3700	\$ 3.0033		\$ 3.9938	\$ 0.4033	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5946	\$ 3.5918	\$ 3.6376	\$ 2.7229		\$ 3.6209	\$ -0.0263	7.81
Chuck Roll 0x0	\$ 3.4610	\$ 3.4556	\$ 3.4938					0.01
Oven Ready Rib	+++	+++	n/a					0.22
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5493	\$ 6.6428		\$ 8.8336	\$ 0.2127	4.99
Bone-in Lipon Ribeye 17 dn	\$ 6.9766	\$ 6.5842	+++	\$ 6.6428		\$ 8.8336	\$ -1.8570	3.08
Boneless Lipon Ribeye 14 up	\$ 9.8640	+++	\$ 7.2098	\$ 7.3079		\$ 9.7180	\$ 0.1460	0.35
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0119		\$ 9.3244	\$ 2.7816	0.07
Back Ribs	+++	+++	+++	\$ 0.9907		\$ 1.3174	\$ 1.9286	1.70
Short Loin 1x0	\$ 6.2491	\$ 6.3897	\$ 5.6644	\$ 4.6241		\$ 6.1491	\$ 0.1000	1.54
Striploin 0x1 13up	\$ 6.2732	\$ 6.7196	\$ 4.9881	\$ 4.3970		\$ 5.8471	\$ 0.4261	4.03
Striploin 0x1 13dn	n/a	\$ 6.7196	+++	\$ 4.3970		\$ 5.8471		
Top Butt 13up	\$ 3.9508	\$ 3.9900	\$ 3.3848	\$ 2.8701		\$ 3.8167	\$ 0.1341	8.29
Top Butt 13dn	+++	\$ 3.9900	\$ 3.3848	\$ 2.8701		\$ 3.8167	\$ 0.1341	0.01
PSMO Tenderloin	\$ 13.3646	\$ 13.3244	\$ 12.0468	\$ 10.1563		\$ 13.5058	\$ -0.1412	2.38
Butt Tenderloin	\$ 14.3101	\$ 14.0343	\$ 13.6052	\$ 11.0576		\$ 14.7044	\$ -0.3943	0.11
Boneless Round	n/a	+++	+++	\$ 2.6343		\$ 3.5031		
Inside Round 1"	\$ 2.7786	\$ 2.9161	\$ 3.3365	\$ 2.0346		\$ 2.7056	\$ 0.0730	6.69
Inside Round	\$ 2.9121	\$ 3.0038	\$ 3.1892	\$ 1.9955		\$ 2.6536	\$ 0.2585	13.63
Outside Flat	\$ 2.9667	\$ 3.0433	\$ 3.2978	\$ 2.1577		\$ 2.8693	\$ 0.0974	8.88
Eye of round	\$ 4.2229	\$ 4.1833	\$ 4.0861	\$ 2.5967		\$ 3.4531	\$ 0.7698	3.73
Peeled Knuckle	+++	+++	+++	\$ 2.2826		\$ 3.0354	\$ 0.3646	2.61
Gooseneck	+++	+++	+++	\$ 1.9817		\$ 2.6353	\$ -0.0146	1.01







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	\$ 3.0643	\$ 3.4496	\$ 3.7942	\$ 2.0007		\$ 2.6605	\$ 0.4038	5.68
Briskets 120	\$ 2.7172	\$ 2.7124	\$ 3.6129	\$ 1.9819		\$ 2.6355	\$ 0.0817	14.89
Bone-in Chuck Shortrib	\$ 4.1813	\$ 4.1532	\$ 4.0463	\$ 2.7057		\$ 3.5980	\$ 0.5833	1.86
Flat Iron	+++	+++	\$ 4.0699					1.84
Blademeat	\$ 3.6108	\$ 3.8877	\$ 4.1550	\$ 2.6663		\$ 3.5456	\$ 0.0652	5.78
Bone-in Shortrib	+++	\$ 8.7288	\$ 6.2482	\$ 3.3960		\$ 4.5160	\$ 0.6340	0.02
Outside Skirt	+++	+++	\$ 7.5426	\$ 4.9742		\$ 6.6147	\$ -0.0001	0.01
Inside Skirt	+++	+++	\$ 4.5383	\$ 3.9781		\$ 5.2901	\$ 0.1642	1.65
Flapmeat	\$ 5.3424	+++	\$ 4.6189	\$ 3.9613		\$ 5.2677	\$ 0.0747	2.55
Ball Tips	+++	+++	+++	\$ 2.4106		\$ 3.2056	\$ 0.0000	0.01
Tri Tips	+++	\$ 4.2996	\$ 4.7091	\$ 3.6232		\$ 4.8181	\$ -0.5078	3.28
Flank Steak	\$ 6.4873	\$ 6.3273	\$ 4.9646	\$ 4.8892		\$ 6.5017	\$ -0.0144	3.58
Pectoral Muscle	\$ 3.5287	\$ 3.5004	\$ 4.2294	\$ 2.5680		\$ 3.4149	\$ 0.1138	4.32
Lointails	\$ 3.1335	\$ 3.1094	\$ 3.7859					2.05

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	\$ 0.6859	\$ 0.7733	\$ 1.3398	\$ 0.4448		\$ 0.5915	\$ 0.0944	26.13
Fresh 65% Lean Trimmings	\$ 1.4939	\$ 1.5294	\$ 1.8165	\$ 0.9701		\$ 1.2900	\$ 0.2039	16.37
Fresh 75% Lean Trimmings	\$ 1.9826	\$ 2.0260	+++	\$ 1.6465		\$ 2.1895	\$ -0.2069	0.01
Fresh 85% Lean Trimmings	\$ 2.4712	\$ 2.5226	\$ 3.0986	\$ 1.7893		\$ 2.3794	\$ 0.0918	30.33
Shankmeat	\$ 2.4712	\$ 2.5226	\$ 3.0986					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	+++	+++	+++					5.47
Lean Ground Beef	+++	+++	+++					8.49
Medium Ground Beef	+++	+++	+++					0.74
Regular Ground Beef	+++	+++	+++					1.81
Ground Chuck	+++	+++	+++	\$ 1.8913		\$ 2.5151	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3432		\$ 4.4458	\$ -0.0001	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.