

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 27, 2015

Exchange Rate: 1.3294

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1360	\$ 2.1566	\$ 2.4479	\$ 2.1360	\$ 2.1566	\$ 2.4479
RIB	\$ 4.1585	\$ 4.4790	\$ 3.9084	\$ 3.7800	\$ 4.1972	\$ 3.6377
LOIN	\$ 3.6189	\$ 3.6427	\$ 3.4535	\$ 3.3584	\$ 3.3517	\$ 3.1070
ROUND	\$ 2.3024	\$ 2.2812	\$ 2.6091	\$ 2.2444	\$ 2.2800	\$ 2.7539
BRISKET	\$ 1.7065	\$ 1.7280	\$ 2.3453	\$ 1.7065	\$ 1.7280	\$ 2.3453
SHORT PLATE	\$ 1.6992	\$ 1.7231	\$ 2.1342	\$ 1.6992	\$ 1.7231	\$ 2.1342
FLANK	\$ 1.2997	\$ 1.3334	\$ 1.3044	\$ 1.2997	\$ 1.3334	\$ 1.3044















	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	\$ 2.7089	\$ 2.6398	\$ 2.6867	\$ 2.7996	\$ 2.5676	\$ 2.5282	\$ 2.5924	\$ 2.7276
Load Count Totals		230.81	269.53	267.55				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.2436	\$ 3.3130	\$ 3.5369				0.44
Semi-Boneless	+++	\$ 3.2312	+++	\$ 2.1323	\$ 2.8347	\$ 0.2653	0.25
Short Cut shoulder clod	\$ 3.1608	\$ 3.2148	\$ 3.3910	\$ 1.9837	\$ 2.6371	\$ 0.5237	1.83
Clod Heart	+++	+++	+++	\$ 2.6582	\$ 3.5338	\$ 0.5171	0.28
Clod Tender	\$ 4.3062	\$ 4.3971	\$ 4.3621	\$ 3.5130	\$ 4.6702	\$ -0.3640	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8103	\$ 3.7360		
Chuck Roll	\$ 3.6027	\$ 3.5946	\$ 3.7391	\$ 2.8582	\$ 3.7997	\$ -0.1970	5.74
Chuck Roll 0x0	\$ 3.4667	\$ 3.4610	\$ 3.6298				0.01
Oven Ready Rib	+++	+++	+++				1.88
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.8665	\$ 10.4577	\$ 0.3359	2.05
Bone-in Lipon Ribeye 17 dn	\$ 7.3649	\$ 7.4096	\$ 6.2730	\$ 7.8665	\$ 10.4577	\$ -3.0928	7.12
Boneless Lipon Ribeye 14 up	\$ 11.8427	\$ 11.8288	+++	\$ 8.0441	\$ 10.6938	\$ 1.1489	1.76
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.1146	\$ 12.1169	\$ 0.0093	0.01
Back Ribs	+++	+++	+++	\$ 1.4412	\$ 1.9159	\$ 1.3301	0.01
Short Loin 1x0	\$ 7.5589	\$ 7.7241	\$ 6.5806	\$ 5.1300	\$ 6.8198	\$ 0.7391	0.78
Striploin 0x1 13up	\$ 7.3441	\$ 7.3421	\$ 6.1822	\$ 5.2571	\$ 6.9888	\$ 0.3553	5.38
Striploin 0x1 13dn	\$ 7.3441	+++	+++	\$ 5.2571	\$ 6.9888	\$ 0.3553	0.01

Top Butt 13up	\$ 4.2516	\$ 4.3988	\$ 4.0491	\$ 2.9844		\$ 3.9675	\$ 0.2841	8.96
Top Butt 13dn	\$ 4.2516	+++	+++	\$ 2.9844		\$ 3.9675	\$ 0.2841	0.01
PSMO Tenderloin	\$ 13.7593	\$ 13.5109	\$ 14.1957	\$ 10.2511		\$ 13.6278	\$ 0.1315	3.78
Butt Tenderloin	\$ 14.3838	\$ 14.4649	\$ 14.2458	\$ 10.5869		\$ 14.0742	\$ 0.3096	0.12
Boneless Round	+++	n/a	+++	\$ 2.5744		\$ 3.4224	\$ -0.1424	0.01
Inside Round 1"	\$ 2.7840	\$ 2.7786	+++	\$ 1.9567		\$ 2.6012	\$ 0.1828	0.01
Inside Round	\$ 2.9254	\$ 3.0036	\$ 3.4228	\$ 2.0271		\$ 2.6948	\$ 0.2306	5.07
Outside Flat	\$ 3.0516	\$ 3.0680	\$ 3.4463	\$ 2.2263		\$ 2.9596	\$ 0.0920	2.43
Eye of round	\$ 4.1516	\$ 3.3609	\$ 4.2202	\$ 2.5820		\$ 3.4325	\$ 0.7191	3.53
Peeled Knuckle	+++	+++	+++	\$ 2.1188		\$ 2.8167	\$ 0.7233	4.53
Gooseneck	+++	+++	+++	\$ 2.0481		\$ 2.7227	\$ -0.0976	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	\$ 3.2436	\$ 3.3130	\$ 3.5369					0.44
Semi-Boneless	+++	\$ 3.2312	+++	\$ 1.9615		\$ 2.6076	\$ 0.4924	0.25
Short Cut shoulder clod	\$ 3.1608	\$ 3.2148	\$ 3.3910	\$ 1.9986		\$ 2.6569	\$ 0.5039	1.83
Clod Heart	+++	+++	+++					0.28
Clod Tender	\$ 4.3062	\$ 4.3971	\$ 4.3621	\$ 3.0156		\$ 4.0089	\$ 0.2973	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6027	\$ 3.5946	\$ 3.7391	\$ 2.6986		\$ 3.5875	\$ 0.0152	5.74
Chuck Roll 0x0	\$ 3.4667	\$ 3.4610	\$ 3.6298					0.01
Oven Ready Rib	+++	+++	+++					0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7270		\$ 8.9429	\$ 0.1184	0.88
Bone-in Lipon Ribeye 17 dn	\$ 7.0743	\$ 6.9766	\$ 5.8833	\$ 6.7270		\$ 8.9429	\$ -1.8686	5.20
Boneless Lipon Ribeye 14 up	\$ 9.6089	\$ 9.8640	+++	\$ 7.0357		\$ 9.3533	\$ 0.2556	0.52
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3656		\$ 9.7918	\$ 2.3344	0.07
Back Ribs	+++	+++	+++	\$ 1.4412		\$ 1.9159	\$ 1.3355	1.19
Short Loin 1x0	\$ 6.3670	\$ 6.2491	\$ 5.5243	\$ 4.4296		\$ 5.8887	\$ 0.4783	0.75
Striploin 0x1 13up	\$ 6.1913	\$ 6.2732	\$ 5.2230	\$ 4.4922		\$ 5.9719	\$ 0.2194	3.65
Striploin 0x1 13dn	\$ 6.1913	n/a	+++	\$ 4.4922		\$ 5.9719	\$ 0.2194	0.01
Top Butt 13up	\$ 4.0596	\$ 3.9508	\$ 3.6572	\$ 2.6554		\$ 3.5301	\$ 0.5295	4.10
Top Butt 13dn	\$ 4.0596	+++	+++	\$ 2.6554		\$ 3.5301	\$ 0.5295	0.01
PSMO Tenderloin	\$ 13.5798	\$ 13.3646	\$ 12.0083	\$ 10.3800		\$ 13.7992	\$ -0.2194	2.94
Butt Tenderloin	\$ 14.0923	\$ 14.3101	\$ 13.6163	\$ 11.0230		\$ 14.6540	\$ -0.5617	0.06
Boneless Round	+++	n/a	+++	\$ 2.5754		\$ 3.4237	\$ -0.1437	0.03
Inside Round 1"	\$ 2.7840	\$ 2.7786	+++	\$ 1.9187		\$ 2.5507	\$ 0.2333	1.50
Inside Round	\$ 2.9035	\$ 2.9121	\$ 3.4774	\$ 2.0291		\$ 2.6975	\$ 0.2060	18.03
Outside Flat	\$ 2.8945	\$ 2.9667	\$ 3.4914	\$ 2.2053		\$ 2.9317	\$ -0.0372	8.59
Eye of round	\$ 4.0610	\$ 4.2229	\$ 4.2024	\$ 2.5675		\$ 3.4132	\$ 0.6478	2.25
Peeled Knuckle	+++	+++	+++	\$ 2.0736		\$ 2.7566	\$ 0.5734	1.80
Gooseneck	+++	+++	+++	\$ 2.0054		\$ 2.6660	\$ -0.0409	1.20







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	\$ 3.0049	\$ 3.0643	\$ 3.7801	\$ 1.8542		\$ 2.4650	\$ 0.5399	4.75
Briskets 120	\$ 2.7036	\$ 2.7172	\$ 3.6629	\$ 2.0869		\$ 2.7743	\$ -0.0707	18.09
Bone-in Chuck Shortrib	\$ 4.0997	\$ 4.1813	\$ 4.0331	\$ 2.5681		\$ 3.4140	\$ 0.6857	2.07
Flat Iron	+++	+++	\$ 4.1796					0.43
Blademeat	\$ 3.6099	\$ 3.6108	\$ 4.0731	\$ 2.6691		\$ 3.5483	\$ 0.0616	4.43
Bone-in Shortrib	+++	+++	\$ 6.2482	\$ 3.6211		\$ 4.8139	\$ -0.3639	0.09
Outside Skirt	+++	+++	+++	\$ 5.3571		\$ 7.1217	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.9735		\$ 5.2824	\$ 0.1810	3.29
Flapmeat	+++	\$ 5.3424	+++	\$ 3.9132		\$ 5.2022	\$ 0.1280	1.01
Ball Tips	+++	+++	+++	\$ 2.4250		\$ 3.2238	\$ 0.0001	0.01
Tri Tips	\$ 4.3149	+++	\$ 4.7716	\$ 3.5027		\$ 4.6565	\$ -0.3416	2.55
Flank Steak	\$ 6.4343	\$ 6.4873	\$ 5.0832	\$ 4.8657		\$ 6.4685	\$ -0.0342	2.07
Pectoral Muscle	\$ 3.5144	\$ 3.5287	\$ 4.2282	\$ 2.6039		\$ 3.4616	\$ 0.0528	4.43
Lointails	\$ 3.1427	\$ 3.1335	\$ 3.9074					2.50

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	\$ 0.6170	\$ 0.6859	\$ 1.2892	\$ 0.4232		\$ 0.5626	\$ 0.0544	17.86
Fresh 65% Lean Trimmings	\$ 1.3099	\$ 1.4939	\$ 1.7936	\$ 0.8258		\$ 1.0978	\$ 0.2121	14.25
Fresh 75% Lean Trimmings	\$ 1.8827	\$ 1.9826	+++	\$ 1.3740		\$ 1.8266	\$ 0.0561	0.01
Fresh 85% Lean Trimmings	\$ 2.4555	\$ 2.4712	\$ 3.0698	\$ 1.7542		\$ 2.3320	\$ 0.1235	21.19
Shankmeat	\$ 2.4555	\$ 2.4712	\$ 3.0698					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	+++	+++	+++					3.52
Lean Ground Beef	+++	+++	+++					5.55
Medium Ground Beef	+++	+++	+++					1.95
Regular Ground Beef	+++	+++	+++					3.20
Ground Chuck	+++	+++	+++	\$ 1.8323		\$ 2.4359	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++					0.01

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

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