



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, October 16, 2015

Exchange Rate: 1.2847

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2339	\$ 2.2091	\$ 2.5565	\$ 2.2339	\$ 2.2089	\$ 2.5565
RIB	\$ 4.0735	\$ 3.9509	\$ 3.6580	\$ 3.8059	\$ 3.8371	\$ 3.2239
LOIN	\$ 3.6996	\$ 3.7271	\$ 3.3380	\$ 3.4577	\$ 3.4694	\$ 2.9932
ROUND	\$ 2.4811	\$ 2.4993	\$ 2.4999	\$ 2.5318	\$ 2.4863	\$ 2.5747
BRISKET	\$ 1.8061	\$ 1.8337	\$ 2.2578	\$ 1.8061	\$ 1.8337	\$ 2.2578
SHORT PLATE	\$ 1.7850	\$ 1.7796	\$ 1.8706	\$ 1.7850	\$ 1.7796	\$ 1.8706
FLANK	\$ 1.2032	\$ 1.1959	\$ 1.2494	\$ 1.2032	\$ 1.1959	\$ 1.2494














	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	\$ 2.7135	\$ 2.7241	\$ 2.7135	\$ 2.7293	\$ 2.6623	\$ 2.6536	\$ 2.6427	\$ 2.6233
Load Count Totals		278.26	285.46	290.38				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.8335	\$ 3.6985	\$ 3.5640				0.20
Semi-Boneless	+++	+++	+++	\$ 2.2615	\$ 2.9053	\$ 0.5297	0.15
Short Cut shoulder clod	\$ 2.9426	\$ 2.9479	\$ 3.4979	\$ 2.2128	\$ 2.8428	\$ 0.0998	2.62
Clod Heart	+++	+++	+++	\$ 2.6077	\$ 3.3501	\$ 0.6727	0.23
Clod Tender	\$ 4.1830	\$ 4.0662	\$ 4.1367	\$ 3.3721	\$ 4.3321	\$ -0.1491	0.50
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6728	\$ 3.4337		
Chuck Roll	\$ 4.0700	\$ 3.9192	\$ 3.8628	\$ 3.0929	\$ 3.9734	\$ 0.0966	7.88
Chuck Roll 0x0	\$ 3.9120	\$ 3.7655	\$ 3.6679				0.01
Oven Ready Rib	+++	+++	n/a				1.00
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.1737	\$ 6.2887	\$ 8.0791	\$ 0.4947	2.14
Bone-in Lipon Ribeye 17 dn	\$ 7.1986	\$ 7.4310	+++	\$ 6.2887	\$ 8.0791	\$ -0.8805	2.11
Boneless Lipon Ribeye 14 up	\$ 8.4384	\$ 8.5857	\$ 7.7363	\$ 6.9999	\$ 8.9928	\$ -0.5544	1.18
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7932	\$ 10.0119	\$ -0.0167	0.02
Back Ribs	+++	+++	+++	\$ 1.3363	\$ 1.7167	\$ 1.4650	0.06
Short Loin 1x0	\$ 7.3099	\$ 7.4327	\$ 6.4153	\$ 5.3430	\$ 6.8642	\$ 0.4457	0.42
Striploin 0x1 13up	\$ 7.0080	\$ 6.9600	\$ 5.8756	\$ 5.4562	\$ 7.0096	\$ -0.0016	8.60
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4562	\$ 7.0096	\$ 1.0099	0.03

Top Butt 13up	\$ 4.7655	\$ 4.8055	\$ 3.7315	\$ 3.3069		\$ 4.2484	\$ 0.5171	9.93
Top Butt 13dn	\$ 4.5454	+++	+++	\$ 3.3069		\$ 4.2484	\$ 0.2970	0.01
PSMO Tenderloin	\$ 14.1923	\$ 14.3998	\$ 13.8840	\$ 11.1149		\$ 14.2793	\$ -0.0870	6.46
Butt Tenderloin	\$ 14.3364	\$ 14.5036	\$ 12.9658	\$ 10.8418		\$ 13.9285	\$ 0.4079	0.09
Boneless Round	+++	n/a	+++	\$ 2.4840		\$ 3.1912	\$ -1.2712	0.01
Inside Round 1"	\$ 2.9733	\$ 2.9235	\$ 3.2439	\$ 2.1707		\$ 2.7887	\$ 0.1846	0.01
Inside Round	\$ 3.1872	\$ 3.1746	\$ 3.2870	\$ 2.2704		\$ 2.9168	\$ 0.2704	5.38
Outside Flat	\$ 3.3007	\$ 3.2579	\$ 3.2763	\$ 2.3871		\$ 3.0667	\$ 0.2340	7.57
Eye of round	\$ 4.2836	\$ 4.3456	\$ 3.7601	\$ 2.9881		\$ 3.8388	\$ 0.4448	2.53
Peeled Knuckle	+++	+++	+++	\$ 2.6257		\$ 3.3732	\$ 0.3818	3.81
Gooseneck	+++	+++	+++	\$ 2.2411		\$ 2.8791	\$ 0.1200	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	\$ 3.8335	\$ 3.6985	\$ 3.5640					0.20
Semi-Boneless	+++	+++	+++	\$ 2.2121		\$ 2.8419	\$ 0.5931	0.15
Short Cut shoulder clod	\$ 2.9426	\$ 2.9479	\$ 3.4979	\$ 2.1871		\$ 2.8098	\$ 0.1328	2.62
Clod Heart	+++	+++	+++					0.23
Clod Tender	\$ 4.1830	\$ 4.0662	\$ 4.1367	\$ 2.8860		\$ 3.7076	\$ 0.4754	0.50
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0700	\$ 3.9192	\$ 3.8628	\$ 3.0106		\$ 3.8677	\$ 0.2023	7.88
Chuck Roll 0x0	\$ 3.9120	\$ 3.7655	\$ 3.6679					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 4.9957	\$ 5.9796		\$ 7.6820	\$ 0.3051	1.01
Bone-in Lipon Ribeye 17 dn	\$ 6.7689	\$ 6.8903	+++	\$ 5.9796		\$ 7.6820	\$ -0.9131	2.18
Boneless Lipon Ribeye 14 up	\$ 8.9607	\$ 8.8042	\$ 6.4582	\$ 6.9024		\$ 8.8675	\$ 0.0932	2.30
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0304		\$ 9.0320	\$ 0.1286	0.43
Back Ribs	+++	+++	+++	\$ 1.3363		\$ 1.7167	\$ 1.4650	1.07
Short Loin 1x0	\$ 6.1757	\$ 6.1582	\$ 5.0818	\$ 4.5765		\$ 5.8794	\$ 0.2963	1.22
Striploin 0x1 13up	\$ 6.0533	\$ 6.0290	\$ 4.7993	\$ 4.4762		\$ 5.7506	\$ 0.3027	4.85
Striploin 0x1 13dn	+++	+++	+++	\$ 4.4762		\$ 5.7506	\$ 0.5460	0.01
Top Butt 13up	\$ 4.3399	\$ 4.3335	\$ 3.4379	\$ 3.1973		\$ 4.1076	\$ 0.2323	8.40
Top Butt 13dn	\$ 4.3399	+++	+++	\$ 3.1973		\$ 4.1076	\$ 0.2323	0.01
PSMO Tenderloin	\$ 14.1666	\$ 14.3359	\$ 12.1157	\$ 10.6605		\$ 13.6955	\$ 0.4711	1.77
Butt Tenderloin	\$ 14.4379	\$ 14.7669	\$ 12.0355	\$ 10.8925		\$ 13.9936	\$ 0.4443	0.06
Boneless Round	+++	n/a	+++	\$ 2.7536		\$ 3.5375	\$ 0.3025	0.74
Inside Round 1"	\$ 2.9733	\$ 2.9235	\$ 3.2439	\$ 2.1828		\$ 2.8042	\$ 0.1691	6.28
Inside Round	\$ 3.2936	\$ 3.3516	\$ 3.3336	\$ 2.2801		\$ 2.9292	\$ 0.3644	15.12
Outside Flat	\$ 3.1724	\$ 3.1583	\$ 3.5893	\$ 2.4015		\$ 3.0852	\$ 0.0872	8.15
Eye of round	\$ 4.2584	\$ 4.2837	\$ 3.7204	\$ 3.0182		\$ 3.8775	\$ 0.3809	3.58
Peeled Knuckle	+++	+++	+++	\$ 2.6106		\$ 3.3538	\$ 0.2612	1.05
Gooseneck	+++	+++	+++	\$ 2.2541		\$ 2.8958	\$ 0.1033	4.69







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	\$ 3.3820	\$ 3.2556	\$ 3.5015	\$ 2.5933		\$ 3.3316	\$ 0.0504	4.34
Briskets 120	\$ 2.8593	\$ 2.9158	\$ 3.4603	\$ 2.1711		\$ 2.7892	\$ 0.0701	14.95
Bone-in Chuck Shortrib	\$ 4.2763	\$ 4.1162	\$ 3.9378	\$ 2.7002		\$ 3.4689	\$ 0.8074	2.61
Flat Iron	\$ 3.6450	+++	\$ 3.6300					0.17
Blademeat	\$ 3.4527	\$ 3.4684	\$ 4.1348	\$ 2.5550		\$ 3.2824	\$ 0.1703	4.81
Bone-in Shortrib	\$ 4.5893	+++	\$ 6.5200	\$ 3.3357		\$ 4.2854	\$ 0.3039	0.01
Outside Skirt	+++	+++	\$ 6.6530	\$ 6.1258		\$ 7.8698	\$ 0.1940	0.01
Inside Skirt	+++	+++	\$ 4.0963	\$ 4.0163		\$ 5.1597	\$ 0.2519	4.01
Flapmeat	\$ 5.7998	\$ 5.7932	\$ 4.4550	\$ 4.3310		\$ 5.5640	\$ 0.2358	0.74
Ball Tips	+++	+++	+++	\$ 2.5467		\$ 3.2717	\$ 0.4640	0.01
Tri Tips	\$ 4.2640	\$ 4.1177	\$ 4.7510	\$ 3.1399		\$ 4.0338	\$ 0.2302	2.55
Flank Steak	\$ 5.7098	\$ 5.7414	\$ 4.7168	\$ 4.2257		\$ 5.4288	\$ 0.2810	2.04
Pectoral Muscle	\$ 3.4835	\$ 3.4848	\$ 4.3141	\$ 2.6914		\$ 3.4576	\$ 0.0259	3.52
Lointails	\$ 3.1299	\$ 3.1113	\$ 3.8136					3.15

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	\$ 0.6486	\$ 0.6019	\$ 1.2377	\$ 0.4936		\$ 0.6341	\$ 0.0145	29.36
Fresh 65% Lean Trimmings	\$ 1.3984	\$ 1.3718	\$ 1.7494	\$ 1.0289		\$ 1.3218	\$ 0.0766	18.04
Fresh 75% Lean Trimmings	\$ 2.0412	\$ 2.0717	+++					0.01
Fresh 85% Lean Trimmings	\$ 2.6840	\$ 2.7717	\$ 3.2041	\$ 1.9044		\$ 2.4466	\$ 0.2374	33.04
Shankmeat	\$ 2.6840	\$ 2.7717	\$ 3.2041					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	+++	+++	+++					7.23
Lean Ground Beef	+++	+++	+++					6.68
Medium Ground Beef	+++	+++	+++					0.69
Regular Ground Beef	+++	+++	+++					2.77
Ground Chuck	+++	+++	+++	\$ 1.9807		\$ 2.5446	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3305		\$ 4.2787	\$ -0.0001	0.01

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

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