



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, September 18, 2015

Exchange Rate: 1.3173

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4659	\$ 2.5412	\$ 2.3577	\$ 2.4656	\$ 2.5412	\$ 2.3577
RIB	\$ 3.9795	\$ 4.0201	\$ 3.7208	\$ 3.7102	\$ 3.7743	\$ 3.3771
LOIN	\$ 4.0069	\$ 4.0851	\$ 3.4113	\$ 3.8077	\$ 3.7775	\$ 3.1407
ROUND	\$ 2.6777	\$ 2.7395	\$ 2.4468	\$ 2.7007	\$ 2.8012	\$ 2.4768
BRISKET	\$ 2.0229	\$ 2.1161	\$ 2.1703	\$ 2.0229	\$ 2.1161	\$ 2.1703
SHORT PLATE	\$ 1.9045	\$ 1.9456	\$ 1.9025	\$ 1.9045	\$ 1.9456	\$ 1.9025
FLANK	\$ 1.5263	\$ 1.6089	\$ 1.2895	\$ 1.5263	\$ 1.6089	\$ 1.2895















	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	\$ 3.0531	\$ 2.9213	\$ 2.9889	\$ 2.6806	\$ 2.9421	\$ 2.8533	\$ 2.9093	\$ 2.5906
Load Count Totals		320.41	220.03	339.14				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	\$ 3.9164	+++	\$ 3.2261				0.31	
Semi-Boneless	+++	+++	+++	\$ 2.4992		\$ 3.2922	\$ 0.3978	0.12
Short Cut shoulder clod	\$ 3.4463	\$ 3.4738	\$ 3.2688	\$ 2.4652		\$ 3.2474	\$ 0.1989	3.10
Clod Heart	+++	+++	+++	\$ 2.9286		\$ 3.8578	\$ 0.6683	0.10
Clod Tender	\$ 5.7939	+++	\$ 4.3270	\$ 4.3122		\$ 5.6805	\$ 0.1134	0.56
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0063		\$ 3.9602		
Chuck Roll	\$ 4.1473	\$ 4.1719	\$ 3.4346	\$ 3.1744		\$ 4.1816	\$ -0.0343	5.70
Chuck Roll 0x0	\$ 3.9913	\$ 4.0158	\$ 3.3034					0.01
Oven Ready Rib	\$ 6.5107	n/a	+++					0.32
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.4762	\$ 6.4481		\$ 8.4941	\$ -0.4814	2.93
Bone-in Lipon Ribeye 17 dn	\$ 7.9383	\$ 7.4160	+++	\$ 6.4481		\$ 8.4941	\$ -0.5558	3.71
Boneless Lipon Ribeye 14 up	\$ 9.1255	\$ 9.3987	\$ 8.2458	\$ 7.0882		\$ 9.3373	\$ -0.2118	0.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6109		\$ 10.0258	\$ -0.1579	0.10
Back Ribs	+++	+++	+++	\$ 1.2561		\$ 1.6547	\$ 1.5556	0.04
Short Loin 1x0	\$ 8.0141	\$ 8.3144	\$ 6.7103	\$ 5.5969		\$ 7.3728	\$ 0.6413	0.32
Striploin 0x1 13up	\$ 7.3146	\$ 7.8003	\$ 6.4839	\$ 5.7072		\$ 7.5181	\$ -0.2035	7.93
Striploin 0x1 13dn	+++	+++	+++	\$ 5.7072		\$ 7.5181	\$ 0.2447	0.19

Top Butt 13up	\$ 5.5926	\$ 5.4699	\$ 3.9990	\$ 4.5087		\$ 5.9393	\$ -0.3467	11.52
Top Butt 13dn	\$ 5.5926	\$ 5.4699	+++	\$ 4.5087		\$ 5.9393	\$ -0.3467	0.01
PSMO Tenderloin	\$ 15.3517	\$ 15.3140	\$ 12.4244	\$ 12.1677		\$ 16.0285	\$ -0.6768	5.94
Butt Tenderloin	\$ 14.2850	\$ 13.9656	\$ 12.7758	\$ 11.4590		\$ 15.0949	\$ -0.8099	0.19
Boneless Round	+++	+++	+++	\$ 2.7368		\$ 3.6052	\$ 0.3348	0.01
Inside Round 1"	\$ 3.3189	\$ 3.4400	\$ 3.1269	\$ 2.5054		\$ 3.3004	\$ 0.0185	0.01
Inside Round	\$ 3.5609	\$ 3.7443	\$ 3.2467	\$ 2.6014		\$ 3.4268	\$ 0.1341	9.16
Outside Flat	\$ 3.4427	\$ 3.5552	\$ 3.1310	\$ 2.6679		\$ 3.5144	\$ -0.0717	4.38
Eye of round	\$ 4.2589	\$ 4.1728	\$ 3.4751	\$ 3.0902		\$ 4.0707	\$ 0.1882	4.54
Peeled Knuckle	+++	+++	+++	\$ 2.8132		\$ 3.7058	\$ 0.3642	5.44
Gooseneck	+++	+++	+++	\$ 2.3984		\$ 3.1594	\$ -0.0017	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	\$ 3.9164	+++	\$ 3.2261					0.31
Semi-Boneless	+++	+++	+++	\$ 2.5254		\$ 3.3267	\$ 0.3633	0.12
Short Cut shoulder clod	\$ 3.4463	\$ 3.4738	\$ 3.2688	\$ 2.4409		\$ 3.2154	\$ 0.2309	3.10
Clod Heart	+++	+++	+++					0.10
Clod Tender	\$ 5.7939	+++	\$ 4.3270	\$ 3.9833		\$ 5.2472	\$ 0.5467	0.56
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1473	\$ 4.1719	\$ 3.4346	\$ 3.0927		\$ 4.0740	\$ 0.0733	5.70
Chuck Roll 0x0	\$ 3.9913	\$ 4.0158	\$ 3.3034					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.5938	\$ 5.7782		\$ 7.6116	\$ 0.0459	1.98
Bone-in Lipon Ribeye 17 dn	\$ 7.0947	\$ 7.1106	+++	\$ 5.7782		\$ 7.6116	\$ -0.5169	3.90
Boneless Lipon Ribeye 14 up	\$ 8.7747	\$ 8.4320	\$ 6.4909	\$ 6.9502		\$ 9.1555	\$ -0.3808	0.35
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0467		\$ 9.2826	\$ 0.2564	0.10
Back Ribs	+++	+++	+++	\$ 1.2561		\$ 1.6547	\$ 1.5556	1.32
Short Loin 1x0	\$ 7.0405	\$ 7.0386	\$ 5.4648	\$ 5.1967		\$ 6.8456	\$ 0.1949	2.36
Striploin 0x1 13up	\$ 7.1333	\$ 7.0942	\$ 5.7597	\$ 5.4675		\$ 7.2023	\$ -0.0690	3.38
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4675		\$ 7.2023	\$ 0.4947	0.01
Top Butt 13up	\$ 4.8328	\$ 4.7877	\$ 3.6539	\$ 3.6932		\$ 4.8651	\$ -0.0323	8.15
Top Butt 13dn	\$ 4.8328	\$ 4.7877	+++	\$ 3.6932		\$ 4.8651	\$ -0.0323	0.01
PSMO Tenderloin	\$ 15.1745	\$ 14.6911	\$ 11.7475	\$ 11.5115		\$ 15.1641	\$ 0.0104	4.43
Butt Tenderloin	\$ 15.7639	\$ 13.7079	\$ 11.6676	\$ 10.9117		\$ 14.3740	\$ 1.3899	0.08
Boneless Round	+++	+++	+++	\$ 2.9655		\$ 3.9065	\$ 0.0335	0.75
Inside Round 1"	\$ 3.3189	\$ 3.4400	\$ 3.1269	\$ 2.5161		\$ 3.3145	\$ 0.0044	11.83
Inside Round	\$ 3.4406	\$ 3.5756	\$ 3.2781	\$ 2.6138		\$ 3.4432	\$ -0.0026	14.48
Outside Flat	\$ 3.4508	\$ 3.5077	\$ 3.1644	\$ 2.6108		\$ 3.4392	\$ 0.0116	7.62
Eye of round	\$ 4.1451	\$ 4.1125	\$ 3.4144	\$ 3.1058		\$ 4.0913	\$ 0.0538	2.68
Peeled Knuckle	+++	+++	+++	\$ 2.8188		\$ 3.7132	\$ 0.1468	0.76
Gooseneck	+++	+++	+++	\$ 2.3792		\$ 3.1341	\$ 0.0236	9.47







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	\$ 4.0942	\$ 4.1186	\$ 3.6298	\$ 2.8281		\$ 3.7255	\$ 0.3687	6.47
Briskets 120	\$ 3.2257	\$ 3.3417	\$ 3.3537	\$ 2.4916		\$ 3.2822	\$ -0.0565	22.77
Bone-in Chuck Shortrib	\$ 3.9453	\$ 3.8507	\$ 4.0710	\$ 2.3761		\$ 3.1300	\$ 0.8153	1.77
Flat Iron	+++	\$ 4.3730	\$ 4.0399					0.54
Blademeat	\$ 3.9861	\$ 4.0033	\$ 4.0213	\$ 2.9365		\$ 3.8683	\$ 0.1178	6.44
Bone-in Shortrib	+++	+++	+++	\$ 3.2222		\$ 4.2446	\$ -0.2346	0.01
Outside Skirt	+++	+++	\$ 6.4606	\$ 6.4551		\$ 8.5033	\$ 0.0352	0.01
Inside Skirt	+++	+++	+++	\$ 4.0682		\$ 5.3590	\$ 0.1012	4.04
Flapmeat	\$ 5.9332	\$ 6.1774	\$ 4.6842	\$ 4.5208		\$ 5.9552	\$ -0.0220	3.60
Ball Tips	+++	+++	+++	\$ 2.7681		\$ 3.6464	\$ 0.4236	0.37
Tri Tips	\$ 4.5556	+++	\$ 5.2188	\$ 4.0971		\$ 5.3971	\$ -0.8415	4.55
Flank Steak	\$ 7.8962	\$ 7.9314	\$ 4.9760	\$ 5.7586		\$ 7.5858	\$ 0.3104	2.34
Pectoral Muscle	\$ 4.1456	\$ 4.1660	\$ 4.2887	\$ 3.0055		\$ 3.9591	\$ 0.1865	2.78
Lointails	\$ 3.1473	\$ 3.2483	\$ 3.5545					5.45

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	\$ 0.7275	\$ 0.8278	\$ 1.3020	\$ 0.5055		\$ 0.6659	\$ 0.0616	33.76
Fresh 65% Lean Trimmings	\$ 1.6040	\$ 1.5540	\$ 1.8893	\$ 1.1726		\$ 1.5447	\$ 0.0593	23.22
Fresh 75% Lean Trimmings	\$ 2.4024	\$ 2.3823	\$ 2.4610	\$ 2.0323		\$ 2.6771	\$ -0.2747	0.01
Fresh 85% Lean Trimmings	\$ 3.2008	\$ 3.2107	\$ 3.0326	\$ 2.2581		\$ 2.9746	\$ 0.2262	31.56
Shankmeat	\$ 3.2008	\$ 3.2107	\$ 3.0326					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	+++	+++	+++					9.24
Lean Ground Beef	+++	+++	+++					7.57
Medium Ground Beef	+++	+++	+++					0.96
Regular Ground Beef	+++	+++	+++					2.63
Ground Chuck	+++	+++	+++	\$ 2.1572		\$ 2.8417	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.5444		\$ 4.6690	\$ 0.0002	0.01

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

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