



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 4, 2015

Exchange Rate: 1.3194

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5383	\$ 2.6608	\$ 2.2604	\$ 2.5383	\$ 2.6608	\$ 2.2604
RIB	\$ 4.5049	\$ 4.2581	\$ 4.0344	\$ 3.8036	\$ 4.0946	\$ 3.4910
LOIN	\$ 4.2095	\$ 4.1286	\$ 3.4243	\$ 3.8536	\$ 3.9127	\$ 3.1798
ROUND	\$ 2.7718	\$ 2.8297	\$ 2.5163	\$ 2.7399	\$ 2.8347	\$ 2.5543
BRISKET	\$ 2.1427	\$ 2.1230	\$ 2.1662	\$ 2.1427	\$ 2.1230	\$ 2.1662
SHORT PLATE	\$ 2.1585	\$ 2.1868	\$ 1.9271	\$ 2.1585	\$ 2.1868	\$ 1.9271
FLANK	\$ 1.6137	\$ 1.7512	\$ 1.3997	\$ 1.6137	\$ 1.7512	\$ 1.3997















	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	\$ 3.1805	\$ 3.0936	\$ 3.1031	\$ 2.7112	\$ 3.0303	\$ 2.9307	\$ 3.0396	\$ 2.6057
Load Count Totals		306.75	266.33	373.84				

AAA Product




	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.9974	\$ 4.2450	\$ 3.0696				0.46
Semi-Boneless	+++	+++	\$ 3.1277	\$ 2.5671	\$ 3.3870	\$ 0.3230	0.16
Short Cut shoulder clod	\$ 3.6317	\$ 3.4692	\$ 3.0143	\$ 2.5484	\$ 3.3624	\$ 0.2693	5.70
Clod Heart	+++	+++	+++	\$ 2.9710	\$ 3.9199	\$ 0.7648	0.13
Clod Tender	\$ 5.8648	\$ 6.5462	\$ 4.5415	\$ 4.6413	\$ 6.1237	\$ -0.2589	0.57
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0214	\$ 3.9864		
Chuck Roll	\$ 4.2440	\$ 4.4500	\$ 3.4438	\$ 3.1797	\$ 4.1953	\$ 0.0487	6.50
Chuck Roll 0x0	\$ 4.0780	\$ 4.2394	\$ 3.3588				0.01
Oven Ready Rib	+++	+++	n/a				2.54
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.6590	\$ 6.9755	\$ 9.2035	\$ -0.0061	1.73
Bone-in Lipon Ribeye 17 dn	\$ 7.3976	\$ 7.3925	+++	\$ 6.9755	\$ 9.2035	\$ -1.8059	2.69
Boneless Lipon Ribeye 14 up	\$ 9.9935	\$ 10.0734	\$ 8.4207	\$ 7.7716	\$ 10.2538	\$ -0.2603	0.81
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.8626	\$ 10.3739	\$ 0.2792	0.03
Back Ribs	+++	+++	+++	\$ 1.7236	\$ 2.2741	\$ 0.9549	0.02
Short Loin 1x0	\$ 8.2403	\$ 7.9273	\$ 6.6578	\$ 6.0295	\$ 7.9553	\$ 0.2850	0.75
Striploin 0x1 13up	\$ 8.2873	\$ 8.4269	\$ 7.0189	\$ 6.6315	\$ 8.7496	\$ -0.4623	5.97
Striploin 0x1 13dn	+++	+++	+++	\$ 6.6315	\$ 8.7496	\$ 0.4742	0.21

Top Butt 13up	\$ 5.6543	\$ 5.4611	\$ 4.1075	\$ 4.6060		\$ 6.0772	\$ -0.4229	9.51
Top Butt 13dn	\$ 5.6543	\$ 5.4611	+++	\$ 4.6060		\$ 6.0772	\$ -0.4229	0.01
PSMO Tenderloin	\$ 15.2324	\$ 14.0645	\$ 11.6965	\$ 12.3018		\$ 16.2310	\$ -0.9986	4.89
Butt Tenderloin	\$ 13.8287	\$ 13.8064	\$ 11.1902	\$ 11.2872		\$ 14.8923	\$ -1.0636	0.34
Boneless Round	+++	+++	+++	\$ 2.9230		\$ 3.8566	\$ 0.2234	0.01
Inside Round 1"	\$ 3.6552	\$ 3.8107	\$ 3.2963	\$ 2.7248		\$ 3.5951	\$ 0.0601	0.01
Inside Round	\$ 3.7702	\$ 3.9639	\$ 3.4498	\$ 2.8216		\$ 3.7228	\$ 0.0474	8.46
Outside Flat	\$ 3.5945	\$ 3.6678	\$ 3.2252	\$ 2.6087		\$ 3.4419	\$ 0.1526	9.20
Eye of round	\$ 4.2526	\$ 4.2170	\$ 3.7015	\$ 3.0352		\$ 4.0046	\$ 0.2480	2.62
Peeled Knuckle	+++	+++	+++	\$ 2.8752		\$ 3.7935	\$ 0.3065	1.86
Gooseneck	+++	+++	+++	\$ 2.4013		\$ 3.1683	\$ 0.0077	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	\$ 3.9974	\$ 4.2450	\$ 3.0696					0.46
Semi-Boneless	+++	+++	\$ 3.1277	\$ 2.5673		\$ 3.3873	\$ 0.3227	0.16
Short Cut shoulder clod	\$ 3.6317	\$ 3.4692	\$ 3.0143	\$ 2.5101		\$ 3.3118	\$ 0.3199	5.70
Clod Heart	+++	+++	+++					0.13
Clod Tender	\$ 5.8648	\$ 6.5462	\$ 4.5415	\$ 4.0803		\$ 5.3835	\$ 0.4813	0.57
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.2440	\$ 4.4500	\$ 3.4438	\$ 3.1250		\$ 4.1231	\$ 0.1209	6.50
Chuck Roll 0x0	\$ 4.0780	\$ 4.2394	\$ 3.3588					0.01
Oven Ready Rib	+++	+++	n/a					0.49
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.2000	\$ 5.9401		\$ 7.8374	\$ -0.1354	1.02
Bone-in Lipon Ribeye 17 dn	\$ 7.0948	\$ 7.0888	+++	\$ 5.9401		\$ 7.8374	\$ -0.7426	3.93
Boneless Lipon Ribeye 14 up	\$ 8.7971	\$ 8.6981	\$ 7.0851	\$ 7.0599		\$ 9.3148	\$ -0.5177	0.68
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1809		\$ 9.4745	\$ 0.1199	0.35
Back Ribs	+++	+++	+++	\$ 1.7236		\$ 2.2741	\$ 0.9549	0.33
Short Loin 1x0	\$ 7.0575	\$ 7.5423	\$ 5.9224	\$ 5.4003		\$ 7.1252	\$ -0.0677	5.17
Striploin 0x1 13up	\$ 7.3165	\$ 7.4413	\$ 6.2181	\$ 5.6595		\$ 7.4671	\$ -0.1506	3.76
Striploin 0x1 13dn	+++	+++	+++	\$ 5.6595		\$ 7.4671	\$ 0.4731	0.02
Top Butt 13up	\$ 4.8288	\$ 4.7825	\$ 3.6731	\$ 3.7679		\$ 4.9714	\$ -0.1426	8.75
Top Butt 13dn	\$ 4.8288	\$ 4.7825	+++	\$ 3.7679		\$ 4.9714	\$ -0.1426	0.01
PSMO Tenderloin	\$ 14.6116	\$ 14.4148	\$ 10.5192	\$ 11.7303		\$ 15.4770	\$ -0.8654	1.63
Butt Tenderloin	\$ 13.4206	\$ 12.7291	\$ 10.8726	\$ 10.8615		\$ 14.3307	\$ -0.9101	0.33
Boneless Round	+++	+++	+++	\$ 2.9788		\$ 3.9302	\$ 0.1498	0.03
Inside Round 1"	\$ 3.6552	\$ 3.8107	\$ 3.2963	\$ 2.6881		\$ 3.5467	\$ 0.1085	7.35
Inside Round	\$ 3.7545	\$ 3.8958	\$ 3.3455	\$ 2.7736		\$ 3.6595	\$ 0.0950	15.27
Outside Flat	\$ 3.4907	\$ 3.5114	\$ 3.1685	\$ 2.6179		\$ 3.4541	\$ 0.0366	16.95
Eye of round	\$ 4.2945	\$ 4.2125	\$ 4.3540	\$ 3.0403		\$ 4.0114	\$ 0.2831	3.56
Peeled Knuckle	+++	+++	+++	\$ 2.8331		\$ 3.7380	\$ 0.2120	1.13
Gooseneck	+++	+++	+++	\$ 2.4250		\$ 3.1995	\$ -0.0235	4.41







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	\$ 3.8110	\$ 3.9453	\$ 3.5914	\$ 2.9203		\$ 3.8530	\$ -0.0420	3.03
Briskets 120	\$ 3.3921	\$ 3.3352	\$ 3.3374	\$ 2.5771		\$ 3.4002	\$ -0.0081	21.68
Bone-in Chuck Shortrib	\$ 4.1974	\$ 3.8381	\$ 4.0524	\$ 2.2521		\$ 2.9714	\$ 1.2260	2.18
Flat Iron	\$ 4.6447	\$ 4.5697	\$ 4.2478					0.23
Blademeat	\$ 4.0252	\$ 4.2049	\$ 3.7522	\$ 2.9726		\$ 3.9220	\$ 0.1032	5.36
Bone-in Shortrib	+++	\$ 5.3030	+++	\$ 2.9262		\$ 3.8608	\$ 0.0566	0.19
Outside Skirt	+++	+++	\$ 6.5130	\$ 6.4327		\$ 8.4873	\$ 2.8936	0.05
Inside Skirt	+++	+++	\$ 4.3312	\$ 4.0727		\$ 5.3735	\$ 0.1184	5.11
Flapmeat	\$ 6.5497	\$ 6.7897	\$ 4.8809	\$ 4.8212		\$ 6.3611	\$ 0.1886	2.56
Ball Tips	+++	+++	+++	\$ 2.8649		\$ 3.7799	\$ 0.2601	0.41
Tri Tips	\$ 5.1350	\$ 4.9212	\$ 5.1606	\$ 4.4871		\$ 5.9203	\$ -0.7853	3.54
Flank Steak	\$ 7.9683	\$ 8.7285	\$ 5.5743	\$ 6.1497		\$ 8.1139	\$ -0.1456	3.18
Pectoral Muscle	\$ 4.1732	\$ 4.2689	\$ 3.9748	\$ 3.1693		\$ 4.1816	\$ -0.0084	4.59
Lointails	\$ 3.3529	\$ 3.7491	\$ 3.3046					3.98

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	\$ 0.8169	\$ 0.8847	\$ 1.3756	\$ 0.5998		\$ 0.7914	\$ 0.0255	33.58
Fresh 65% Lean Trimmings	\$ 1.6595	\$ 1.6383	\$ 1.9084	\$ 1.2385		\$ 1.6341	\$ 0.0254	23.95
Fresh 75% Lean Trimmings	\$ 2.3770	\$ 2.4475	\$ 2.3842	\$ 2.0244		\$ 2.6710	\$ -0.2940	0.01
Fresh 85% Lean Trimmings	\$ 3.0946	\$ 3.2566	+++	\$ 2.4586		\$ 3.2439	\$ -0.1493	23.68
Shankmeat	\$ 3.0946	\$ 3.2566	+++					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	+++	+++	+++					3.34
Lean Ground Beef	+++	+++	+++					7.19
Medium Ground Beef	+++	+++	+++					1.67
Regular Ground Beef	+++	+++	+++					3.31
Ground Chuck	+++	+++	+++	\$ 2.4214		\$ 3.1948	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6115		\$ 4.7650	\$ 0.0001	0.01

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

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