



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, January 1, 2016

Exchange Rate: 1.3841

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4899	\$ 2.3981	\$ 2.4270	\$ 2.4899	\$ 2.3981	\$ 2.4270
RIB	\$ 4.6731	\$ 4.5331	\$ 3.7739	\$ 4.3646	\$ 4.0616	\$ 3.4692
LOIN	\$ 3.7378	\$ 3.6171	\$ 3.4551	\$ 3.4148	\$ 3.3531	\$ 3.2323
ROUND	\$ 2.6509	\$ 2.4166	\$ 2.6643	\$ 2.6985	\$ 2.3628	\$ 2.6340
BRISKET	\$ 2.3322	\$ 2.2937	\$ 2.5393	\$ 2.3322	\$ 2.2937	\$ 2.5393
SHORT PLATE	\$ 1.6803	\$ 1.6595	\$ 2.1040	\$ 1.6803	\$ 1.6595	\$ 2.1040
FLANK	\$ 1.3182	\$ 1.3056	\$ 1.3762	\$ 1.3182	\$ 1.3056	\$ 1.3762















	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	\$ 2.8673	\$ 2.9369	\$ 2.8117	\$ 2.8006	\$ 2.7599	\$ 2.8437	\$ 2.6897	\$ 2.7116
Load Count Totals		182.45	160.98	99.90				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.9510	\$ 3.2250				0.20	
Semi-Boneless	+++	+++	+++	\$ 2.3415		\$ 3.2409	\$ 0.0091	0.01
Short Cut shoulder clod	\$ 4.0481	\$ 3.5700	\$ 3.6054	\$ 2.3250		\$ 3.2180	\$ 0.8301	1.15
Clod Heart	+++	+++	+++	\$ 3.0432		\$ 4.2121	\$ 0.9769	0.11
Clod Tender	+++	\$ 4.8738	\$ 4.7995	\$ 3.8452		\$ 5.3221	\$ -0.6742	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7157		\$ 3.7588		
Chuck Roll	\$ 4.6534	\$ 4.6592	\$ 3.6315	\$ 2.8998		\$ 4.0136	\$ 0.6398	5.44
Chuck Roll 0x0	\$ 4.4753	\$ 4.4847	\$ 3.5041					0.01
Oven Ready Rib	+++	+++	+++					0.58
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.8224		\$ 9.4429	\$ 0.2691	1.20
Bone-in Lipon Ribeye 17 dn	\$ 8.6040	\$ 8.6924	\$ 6.8041	\$ 6.8224		\$ 9.4429	\$ -0.8389	1.13
Boneless Lipon Ribeye 14 up	\$ 10.5171	\$ 10.4449	+++	\$ 7.4116		\$ 10.2584	\$ 0.2587	0.50
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6310		\$ 10.5621	\$ 0.6067	0.01
Back Ribs	+++	+++	+++	\$ 1.0604		\$ 1.4677	\$ 1.9176	0.02
Short Loin 1x0	\$ 7.6774	\$ 8.0761	\$ 6.1441	\$ 5.4962		\$ 7.6073	\$ 0.0701	0.36
Striploin 0x1 13up	\$ 7.9391	\$ 7.9949	\$ 6.5162	\$ 5.6519		\$ 7.8228	\$ 0.1163	3.28
Striploin 0x1 13dn	\$ 7.9391	\$ 7.9949	+++	\$ 5.6519		\$ 7.8228	\$ 0.1163	0.01

Top Butt 13up	\$ 4.4135	\$ 4.4203	\$ 4.4763	\$ 3.3048		\$ 4.5742	\$ -0.1607	5.94
Top Butt 13dn	\$ 4.4135	+++	+++	\$ 3.3048		\$ 4.5742	\$ -0.1607	0.01
PSMO Tenderloin	\$ 13.2350	\$ 13.4786	\$ 11.8679	\$ 9.8609		\$ 13.6485	\$ -0.4135	2.01
Butt Tenderloin	\$ 14.6446	+++	\$ 12.1294	\$ 10.0620		\$ 13.9268	\$ 0.7178	0.13
Boneless Round	+++	+++	+++	\$ 2.5050		\$ 3.4672	\$ -0.2772	0.01
Inside Round 1"	\$ 3.7839	+++	+++	\$ 2.3084		\$ 3.1951	\$ 0.5888	0.01
Inside Round	\$ 3.5621	\$ 3.1872	\$ 3.5297	\$ 2.3077		\$ 3.1941	\$ 0.3680	3.01
Outside Flat	\$ 4.2113	\$ 3.6778	\$ 3.5132	\$ 2.6442		\$ 3.6598	\$ 0.5515	2.31
Eye of round	\$ 4.1241	\$ 4.1267	\$ 4.2525	\$ 2.6122		\$ 3.6155	\$ 0.5086	2.29
Peeled Knuckle	+++	+++	+++	\$ 2.5649		\$ 3.5501	\$ -0.1001	1.88
Gooseneck	+++	+++	+++	\$ 2.2419		\$ 3.1030	\$ -0.1201	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	+++	\$ 3.9510	\$ 3.2250					0.20
Semi-Boneless	+++	+++	+++	\$ 2.2017		\$ 3.0474	\$ 0.2026	0.01
Short Cut shoulder clod	\$ 4.0481	\$ 3.5700	\$ 3.6054	\$ 2.3022		\$ 3.1865	\$ 0.8616	1.15
Clod Heart	+++	+++	+++					0.11
Clod Tender	+++	\$ 4.8738	\$ 4.7995	\$ 3.3556		\$ 4.6445	\$ 0.0034	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.6534	\$ 4.6592	\$ 3.6315	\$ 2.9825		\$ 4.1281	\$ 0.5253	5.44
Chuck Roll 0x0	\$ 4.4753	\$ 4.4847	\$ 3.5041					0.01
Oven Ready Rib	+++	+++	+++					2.68
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3936		\$ 8.8494	\$ 0.3077	0.57
Bone-in Lipon Ribeye 17 dn	\$ 6.6787	\$ 7.0220	\$ 5.6760	\$ 6.3936		\$ 8.8494	\$ -2.1707	1.95
Boneless Lipon Ribeye 14 up	\$ 9.0457	\$ 9.0745	+++	\$ 7.0025		\$ 9.6922	\$ -0.6465	0.96
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7941		\$ 9.4037	\$ 1.7651	0.08
Back Ribs	+++	+++	+++	\$ 1.0604		\$ 1.4677	\$ 1.9176	0.81
Short Loin 1x0	\$ 7.2381	\$ 7.2702	\$ 5.4470	\$ 4.8054		\$ 6.6512	\$ 0.5869	1.42
Striploin 0x1 13up	\$ 6.1565	\$ 6.7452	\$ 5.5658	\$ 4.8556		\$ 6.7206	\$ -0.5641	4.07
Striploin 0x1 13dn	\$ 6.1565	\$ 6.7452	+++	\$ 4.8556		\$ 6.7206	\$ -0.5641	0.01
Top Butt 13up	\$ 4.0034	\$ 4.0380	\$ 3.9613	\$ 2.7318		\$ 3.7811	\$ 0.2223	4.42
Top Butt 13dn	\$ 4.0034	+++	+++	\$ 2.7318		\$ 3.7811	\$ 0.2223	0.01
PSMO Tenderloin	\$ 12.1528	\$ 13.1661	\$ 11.8360	\$ 9.4968		\$ 13.1445	\$ -0.9917	1.24
Butt Tenderloin	\$ 14.1367	+++	\$ 12.4399	\$ 10.1179		\$ 14.0042	\$ 0.1325	0.03
Boneless Round	+++	+++	+++	\$ 2.8179		\$ 3.9003	\$ -0.7103	0.78
Inside Round 1"	\$ 3.7839	+++	+++	\$ 2.3631		\$ 3.2708	\$ 0.5131	5.11
Inside Round	\$ 3.5794	\$ 3.1918	\$ 3.4903	\$ 2.2246		\$ 3.0791	\$ 0.5003	6.73
Outside Flat	\$ 3.7619	\$ 3.5326	\$ 3.5708	\$ 2.6300		\$ 3.6402	\$ 0.1217	3.70
Eye of round	\$ 4.0580	\$ 3.9086	\$ 4.1114	\$ 2.5443		\$ 3.5216	\$ 0.5364	1.78
Peeled Knuckle	+++	+++	+++	\$ 2.5414		\$ 3.5176	\$ -0.1976	0.27
Gooseneck	+++	+++	+++	\$ 2.0324		\$ 2.8130	\$ 0.1699	0.05







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	\$ 3.3239	\$ 3.0590	\$ 3.7995	\$ 2.1892		\$ 3.0301	\$ 0.2938	3.19
Briskets 120	\$ 3.8529	\$ 3.7818	\$ 4.0184	\$ 2.5429		\$ 3.5196	\$ 0.3333	7.65
Bone-in Chuck Shortrib	\$ 4.6767	\$ 4.4358	\$ 3.9530	\$ 2.7916		\$ 3.8639	\$ 0.8128	3.98
Flat Iron	+++	+++	\$ 3.8227					1.35
Blademeat	\$ 3.6342	\$ 3.7012	\$ 4.2636	\$ 2.4838		\$ 3.4378	\$ 0.1964	3.13
Bone-in Shortrib	+++	+++	+++	\$ 3.4261		\$ 4.7421	\$ -0.0521	0.04
Outside Skirt	+++	+++	+++	\$ 5.2046		\$ 7.2037	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.0339		\$ 5.5833	\$ 0.1745	4.06
Flapmeat	\$ 6.7892	\$ 3.3902	+++	\$ 4.4860		\$ 6.2091	\$ 0.5801	2.09
Ball Tips	+++	+++	+++	\$ 2.5028		\$ 3.4641	\$ 0.0000	0.01
Tri Tips	+++	\$ 3.9491	+++	\$ 3.0219		\$ 4.1826	\$ -0.2423	0.06
Flank Steak	\$ 6.7574	\$ 6.6607	\$ 5.7972	\$ 4.7963		\$ 6.6386	\$ 0.1188	1.73
Pectoral Muscle	\$ 3.8787	\$ 3.8494	\$ 4.3295	\$ 2.6288		\$ 3.6385	\$ 0.2402	1.96
Lointails	\$ 3.2266	\$ 3.2288	+++					2.57

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	\$ 0.5188	\$ 0.5298	\$ 1.1714	\$ 0.3875		\$ 0.5363	\$ -0.0175	21.15
Fresh 65% Lean Trimmings	\$ 1.2025	\$ 1.1771	\$ 1.6747	\$ 0.6197		\$ 0.8577	\$ 0.3448	11.78
Fresh 75% Lean Trimmings	\$ 1.7966	\$ 1.7944	\$ 2.4431	\$ 1.3676		\$ 1.8929	\$ -0.0963	0.01
Fresh 85% Lean Trimmings	\$ 2.3907	\$ 2.4117	\$ 3.2116	\$ 1.6910		\$ 2.3405	\$ 0.0502	20.60
Shankmeat	\$ 2.3907	\$ 2.4117	\$ 3.2116					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	+++	+++	+++					4.81
Lean Ground Beef	+++	+++	+++					5.88
Medium Ground Beef	+++	+++	+++					7.73
Regular Ground Beef	+++	+++	+++					2.88
Ground Chuck	+++	+++	+++	\$ 2.0462		\$ 2.8321	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2980		\$ 4.5648	\$ -0.0001	0.01

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

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