

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, July 22, 2016

Exchange Rate: 1.3086

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9894	\$ 2.1185	\$ 2.5164	\$ 1.9890	\$ 2.1185	\$ 2.5164
RIB	\$ 3.9948	\$ 4.2638	\$ 4.1373	\$ 3.8557	\$ 3.9644	\$ 3.9505
LOIN	\$ 3.8269	\$ 4.1696	\$ 4.0771	\$ 3.3651	\$ 3.4941	\$ 3.8717
ROUND	\$ 2.0673	\$ 2.1365	\$ 2.7519	\$ 2.0581	\$ 2.1400	\$ 2.7671
BRISKET	\$ 1.9670	\$ 2.1161	\$ 2.0670	\$ 1.9670	\$ 2.1161	\$ 2.0670
SHORT PLATE	\$ 1.9354	\$ 1.9233	\$ 2.3001	\$ 1.9354	\$ 1.9233	\$ 2.3001
FLANK	\$ 1.2847	\$ 1.5408	\$ 1.7238	\$ 1.2847	\$ 1.5408	\$ 1.7238















	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	\$ 2.6354	\$ 2.5982	\$ 2.7704	\$ 3.0225	\$ 2.4964	\$ 2.4820	\$ 2.5935	\$ 2.9609
Load Count Totals		270.77	278.30	502.64				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.0570	+++				0.09	
Semi-Boneless	+++	+++	+++	\$ 1.8107		\$ 2.3695	\$ 0.8205	0.17
Short Cut shoulder clod	\$ 2.6461	\$ 2.9276	\$ 3.7043	\$ 1.9313		\$ 2.5273	\$ 0.1188	2.01
Clod Heart	+++	+++	+++	\$ 2.3267		\$ 3.0447	\$ 0.4751	0.55
Clod Tender	\$ 4.2036	\$ 5.8672	\$ 7.1530	\$ 4.1279		\$ 5.4018	\$ -1.1982	0.68
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.4281		\$ 3.1774		
Chuck Roll	\$ 3.2189	\$ 3.2997	+++	\$ 2.3740		\$ 3.1066	\$ 0.1123	4.79
Chuck Roll 0x0	\$ 3.0474	\$ 3.1566	+++					0.01
Oven Ready Rib	+++	+++	+++					0.05
Bone-in Lipon Ribeye 17 up	\$ 7.7364	\$ 8.3196	+++	\$ 5.8676		\$ 7.6783	\$ 0.0581	4.64
Bone-in Lipon Ribeye 17 dn	\$ 8.1403	\$ 8.7871	\$ 8.2113	\$ 5.8676		\$ 7.6783	\$ 0.4620	0.93
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.3508	\$ 6.6458		\$ 8.6967	\$ 0.1680	1.32
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0064		\$ 9.1686	\$ -0.3039	0.01
Back Ribs	+++	+++	+++	\$ 1.1278		\$ 1.4758	\$ 1.7051	0.01
Short Loin 1x0	\$ 7.5592	\$ 9.1148	\$ 7.9341	\$ 5.7912		\$ 7.5784	\$ -0.0192	1.57
Striploin 0x1 13up	\$ 8.6739	\$ 10.1564	\$ 8.1179	\$ 6.3209		\$ 8.2715	\$ 0.4024	5.43
Striploin 0x1 13dn	\$ 8.6739	+++	+++	\$ 6.3209		\$ 8.2715	\$ 0.4024	0.01

Top Butt 13up	\$ 4.7067	\$ 5.4818	\$ 5.2309	\$ 3.6357		\$ 4.7577	\$ -0.0510	12.04
Top Butt 13dn	\$ 4.7067	\$ 5.4818	+++	\$ 3.6357		\$ 4.7577	\$ -0.0510	0.01
PSMO Tenderloin	\$ 12.2952	\$ 12.7974	\$ 13.4584	\$ 9.8846		\$ 12.9350	\$ -0.6398	2.88
Butt Tenderloin	+++	+++	+++	\$ 8.5045		\$ 11.1290	\$ 2.4801	0.56
Boneless Round	+++	n/a	+++	\$ 2.2266		\$ 2.9137	\$ 0.1963	0.01
Inside Round 1"	+++	\$ 2.9918	\$ 3.7332	\$ 1.9326		\$ 2.5290	\$ 0.2810	0.01
Inside Round	\$ 2.7599	\$ 2.8549	\$ 3.7234	\$ 2.0738		\$ 2.7138	\$ 0.0461	6.81
Outside Flat	\$ 2.6833	\$ 2.6163	+++	\$ 1.9563		\$ 2.5600	\$ 0.1233	4.87
Eye of round	\$ 3.0189	\$ 3.8058	\$ 3.8426	\$ 2.0076		\$ 2.6271	\$ 0.3918	4.50
Peeled Knuckle	+++	+++	+++	\$ 2.1604		\$ 2.8271	\$ 0.1329	3.68
Gooseneck	+++	+++	+++	\$ 1.8935		\$ 2.4778	\$ -0.0009	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	+++	\$ 3.0570	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 1.9840		\$ 2.5963	\$ 0.5937	0.17
Short Cut shoulder clod	\$ 2.6461	\$ 2.9276	\$ 3.7043	\$ 1.9286		\$ 2.5238	\$ 0.1223	2.01
Clod Heart	+++	+++	+++					0.55
Clod Tender	\$ 4.2036	\$ 5.8672	\$ 7.1530	\$ 3.1926		\$ 4.1778	\$ 0.0258	0.68
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2189	\$ 3.2997	+++	\$ 2.3300		\$ 3.0490	\$ 0.1699	4.79
Chuck Roll 0x0	\$ 3.0474	\$ 3.1566	+++					0.01
Oven Ready Rib	+++	+++	+++					1.05
Bone-in Lipon Ribeye 17 up	\$ 7.2928	\$ 7.5735	+++	\$ 5.7108		\$ 7.4732	\$ -0.1804	9.74
Bone-in Lipon Ribeye 17 dn	\$ 8.0689	\$ 8.5491	\$ 7.6724	\$ 5.7108		\$ 7.4732	\$ 0.5957	1.80
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.9602	\$ 6.4925		\$ 8.4961	\$ 0.1079	0.61
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.4108		\$ 8.3892	\$ 0.2148	0.01
Back Ribs	+++	+++	+++	\$ 1.1278		\$ 1.4758	\$ 1.7051	0.06
Short Loin 1x0	\$ 6.6551	\$ 7.4150	\$ 7.3741	\$ 4.9324		\$ 6.4545	\$ 0.2006	4.62
Striploin 0x1 13up	\$ 7.0256	\$ 7.2016	\$ 7.3849	\$ 5.0211		\$ 6.5706	\$ 0.4550	7.95
Striploin 0x1 13dn	\$ 7.0256	+++	+++	\$ 5.0211		\$ 6.5706	\$ 0.4550	0.01
Top Butt 13up	\$ 3.6961	\$ 4.2791	\$ 4.5806	\$ 2.6603		\$ 3.4813	\$ 0.2148	10.23
Top Butt 13dn	\$ 3.6961	\$ 4.2791	+++	\$ 2.6603		\$ 3.4813	\$ 0.2148	0.01
PSMO Tenderloin	\$ 11.6303	\$ 11.5824	\$ 13.5213	\$ 9.2852		\$ 12.1506	\$ -0.5203	3.50
Butt Tenderloin	+++	+++	+++	\$ 8.4126		\$ 11.0087	\$ -0.1087	0.11
Boneless Round	+++	n/a	+++	\$ 2.2487		\$ 2.9426	\$ 0.1674	0.01
Inside Round 1"	+++	\$ 2.9918	\$ 3.7332	\$ 1.9428		\$ 2.5423	\$ 0.2677	0.16
Inside Round	\$ 2.8212	\$ 2.9973	\$ 3.7350	\$ 2.0453		\$ 2.6765	\$ 0.1447	21.64
Outside Flat	\$ 2.6397	\$ 2.6452	+++	\$ 1.9424		\$ 2.5418	\$ 0.0979	14.63
Eye of round	\$ 3.0343	\$ 3.4567	\$ 3.9213	\$ 2.0202		\$ 2.6436	\$ 0.3907	3.09
Peeled Knuckle	+++	+++	+++	\$ 2.1553		\$ 2.8204	\$ -0.0004	1.80
Gooseneck	+++	+++	+++	\$ 1.8010		\$ 2.3568	\$ 0.1201	0.05







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.6681	\$ 2.7255	\$ 4.0073	\$ 1.9596		\$ 2.5643	\$ 0.1038	6.07
Briskets 120	\$ 3.0237	\$ 3.3105	\$ 3.2363	\$ 2.1934		\$ 2.8703	\$ 0.1534	5.18
Bone-in Chuck Shortrib	\$ 4.0244	\$ 3.7564	\$ 3.5988	\$ 2.7727		\$ 3.6284	\$ 0.3960	3.09
Flat Iron	\$ 3.6172	\$ 3.5967	+++					1.02
Blademeat	\$ 2.7607	\$ 3.1040	\$ 4.1213	\$ 2.0450		\$ 2.6761	\$ 0.0846	8.21
Bone-in Shortrib	+++	+++	+++	\$ 3.6406		\$ 4.7641	\$ 0.5218	0.01
Outside Skirt	+++	+++	+++	\$ 6.3419		\$ 8.2990	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.3219		\$ 4.3470	\$ 0.1330	0.09
Flapmeat	+++	+++	\$ 6.1341	\$ 5.1118		\$ 6.6893	\$ 0.2307	0.06
Ball Tips	+++	+++	+++	\$ 2.0857		\$ 2.7293	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 5.7291	\$ 3.6110		\$ 4.7254	\$ -1.3654	0.06
Flank Steak	\$ 5.2617	\$ 7.1022	\$ 8.5748	\$ 3.9183		\$ 5.1275	\$ 0.1342	1.65
Pectoral Muscle	\$ 2.8877	\$ 3.1667	\$ 4.2510	\$ 2.1475		\$ 2.8102	\$ 0.0775	3.74
Lointails	+++	+++	\$ 3.4134					0.36

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.1617	\$ 1.0516	\$ 0.8803	\$ 0.9039		\$ 1.1828	\$ -0.0211	44.27
Fresh 65% Lean Trimmings	\$ 1.8113	\$ 1.8183	\$ 1.5179	\$ 1.2546		\$ 1.6418	\$ 0.1695	14.23
Fresh 75% Lean Trimmings	\$ 2.1657	\$ 2.2055	\$ 2.4454	\$ 1.4637		\$ 1.9154	\$ 0.2503	1.97
Fresh 85% Lean Trimmings	+++	\$ 2.5926	\$ 3.3730	\$ 1.8874		\$ 2.4699	\$ 0.0501	11.95
Shankmeat	+++	\$ 2.5926	\$ 3.3730					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					4.61
Lean Ground Beef	+++	+++	+++					12.54
Medium Ground Beef	+++	+++	+++					0.39
Regular Ground Beef	+++	+++	+++					4.19
Ground Chuck	+++	+++	+++	\$ 1.7111		\$ 2.2391	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.6744		\$ 3.4997	\$ -0.0001	0.01

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

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