



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 8, 2016

Exchange Rate: 1.3002

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0169	\$ 2.1147	\$ 2.4114	\$ 2.0169	\$ 2.1147	\$ 2.4114
RIB	\$ 4.3277	\$ 4.2257	\$ 3.8981	\$ 3.9932	\$ 3.9159	\$ 3.7123
LOIN	\$ 4.3657	\$ 4.2997	\$ 4.1338	\$ 3.3984	\$ 3.4943	\$ 3.7257
ROUND	\$ 2.0556	\$ 2.1647	\$ 2.4455	\$ 2.0524	\$ 2.1359	\$ 2.8397
BRISKET	\$ 2.1992	\$ 2.2093	\$ 2.1112	\$ 2.1992	\$ 2.2093	\$ 2.1112
SHORT PLATE	\$ 1.8975	\$ 1.9079	\$ 2.3309	\$ 1.8975	\$ 1.9079	\$ 2.3309
FLANK	\$ 1.2506	\$ 1.5399	\$ 1.5457	\$ 1.2506	\$ 1.5399	\$ 1.5457















	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	\$ 2.7217	\$ 2.7639	\$ 2.8024	\$ 2.9058	\$ 2.5516	\$ 2.5194	\$ 2.5894	\$ 2.8864
Load Count Totals		284.88	263.77	541.72				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	\$ 3.0489	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0023	\$ 2.6034	\$ 0.5266	0.12
Short Cut shoulder clod	\$ 2.6776	\$ 2.8138	\$ 3.3271	\$ 1.9982	\$ 2.5981	\$ 0.0795	0.67
Clod Heart	+++	+++	+++	\$ 2.2240	\$ 2.8916	\$ 0.6933	0.23
Clod Tender	\$ 5.0041	\$ 6.7242	+++	\$ 4.5346	\$ 5.8959	\$ -0.8918	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.4986	\$ 3.2487		
Chuck Roll	\$ 3.2495	\$ 3.2997	\$ 3.9485	\$ 2.4900	\$ 3.2375	\$ 0.0120	2.69
Chuck Roll 0x0	\$ 3.0563	\$ 3.1566	\$ 3.7956				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.6210	\$ 8.4958	+++	\$ 6.0015	\$ 7.8032	\$ 0.8178	5.93
Bone-in Lipon Ribeye 17 dn	\$ 9.0127	\$ 9.2155	\$ 7.2807	\$ 6.0015	\$ 7.8032	\$ 1.2095	1.22
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.6129	\$ 7.1955	\$ 9.3556	\$ 0.4801	1.50
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2129	\$ 9.3782	\$ 0.4575	0.01
Back Ribs	+++	+++	+++	\$ 1.1804	\$ 1.5348	\$ 1.6230	0.01
Short Loin 1x0	\$ 10.4951	\$ 9.4686	\$ 8.2951	\$ 6.1400	\$ 7.9832	\$ 2.5119	0.59
Striploin 0x1 13up	\$ 10.6404	\$ 10.5240	\$ 10.2439	\$ 6.8538	\$ 8.9113	\$ 1.7291	7.12
Striploin 0x1 13dn	+++	+++	+++	\$ 6.8538	\$ 8.9113	\$ 1.7291	0.01

Top Butt 13up	\$ 5.4305	\$ 5.6618	\$ 4.5874	\$ 3.7277		\$ 4.8468	\$ 0.5837	9.67
Top Butt 13dn	\$ 5.4305	\$ 5.6618	+++	\$ 3.7277		\$ 4.8468	\$ 0.5837	0.01
PSMO Tenderloin	\$ 12.6738	\$ 12.9586	\$ 12.7399	\$ 9.6137		\$ 12.4997	\$ 0.1741	3.87
Butt Tenderloin	+++	+++	\$ 13.8286	\$ 8.9694		\$ 11.6620	\$ 2.0562	0.16
Boneless Round	n/a	+++	+++	\$ 2.1806		\$ 2.8352		
Inside Round 1"	+++	\$ 2.9807	\$ 3.5949	\$ 2.0054		\$ 2.6074	\$ 0.0026	0.01
Inside Round	\$ 2.7047	\$ 2.9114	\$ 3.4424	\$ 2.1429		\$ 2.7862	\$ -0.0815	6.41
Outside Flat	\$ 2.6017	\$ 2.4970	\$ 3.0109	\$ 2.0621		\$ 2.6811	\$ -0.0794	2.22
Eye of round	\$ 3.1406	\$ 3.9842	\$ 3.5264	\$ 2.0223		\$ 2.6294	\$ 0.5112	3.82
Peeled Knuckle	+++	+++	+++	\$ 2.1983		\$ 2.8582	\$ 0.1918	3.52
Gooseneck	+++	+++	+++	\$ 1.8904		\$ 2.4579	\$ -0.1284	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	+++	\$ 3.0489	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 1.9894		\$ 2.5866	\$ 0.5434	0.12
Short Cut shoulder clod	\$ 2.6776	\$ 2.8138	\$ 3.3271	\$ 2.0134		\$ 2.6178	\$ 0.0598	0.67
Clod Heart	+++	+++	+++					0.23
Clod Tender	\$ 5.0041	\$ 6.7242	+++	\$ 3.1985		\$ 4.1587	\$ 0.8454	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2495	\$ 3.2997	\$ 3.9485	\$ 2.3663		\$ 3.0767	\$ 0.1728	2.69
Chuck Roll 0x0	\$ 3.0563	\$ 3.1566	\$ 3.7956					0.01
Oven Ready Rib	+++	+++	+++					0.39
Bone-in Lipon Ribeye 17 up	\$ 7.6772	\$ 7.6994	+++	\$ 5.8027		\$ 7.5447	\$ 0.1325	8.38
Bone-in Lipon Ribeye 17 dn	\$ 8.4461	\$ 8.3837	\$ 6.5817	\$ 5.8027		\$ 7.5447	\$ 0.9014	1.55
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.1756	\$ 6.8318		\$ 8.8827	\$ 0.4353	0.50
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8959		\$ 8.9660	\$ 0.3520	0.01
Back Ribs	+++	+++	+++	\$ 1.1804		\$ 1.5348	\$ 1.6230	0.07
Short Loin 1x0	\$ 6.9970	\$ 7.1726	\$ 7.1353	\$ 5.3523		\$ 6.9591	\$ 0.0379	4.04
Striploin 0x1 13up	\$ 7.2899	\$ 7.2555	\$ 6.7457	\$ 5.5230		\$ 7.1810	\$ 0.1089	7.08
Striploin 0x1 13dn	+++	+++	+++	\$ 5.5230		\$ 7.1810	\$ 0.8429	0.01
Top Butt 13up	\$ 3.6592	\$ 4.0544	\$ 4.6313	\$ 2.7312		\$ 3.5511	\$ 0.1081	10.38
Top Butt 13dn	\$ 3.6592	\$ 4.0544	+++	\$ 2.7312		\$ 3.5511	\$ 0.1081	0.01
PSMO Tenderloin	\$ 11.4855	\$ 11.9137	\$ 13.3256	\$ 8.4330		\$ 10.9646	\$ 0.5209	2.98
Butt Tenderloin	+++	+++	\$ 11.8978	\$ 8.5229		\$ 11.0815	\$ -0.1115	0.94
Boneless Round	n/a	+++	+++	\$ 2.0131		\$ 2.6174		
Inside Round 1"	+++	\$ 2.9807	\$ 3.5949	\$ 2.0529		\$ 2.6692	\$ -0.0592	0.22
Inside Round	\$ 2.7896	\$ 2.9946	\$ 4.7926	\$ 2.1378		\$ 2.7796	\$ 0.0100	27.44
Outside Flat	\$ 2.6129	\$ 2.6117	\$ 3.5396	\$ 2.0549		\$ 2.6718	\$ -0.0589	16.09
Eye of round	\$ 3.1382	\$ 3.5125	\$ 3.6414	\$ 1.9943		\$ 2.5930	\$ 0.5452	4.89
Peeled Knuckle	+++	+++	+++	\$ 2.1704		\$ 2.8220	\$ 0.0280	2.34
Gooseneck	+++	+++	+++	\$ 1.8316		\$ 2.3814	\$ -0.0519	2.20







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.8583	\$ 2.7444	\$ 3.9141	\$ 2.0548		\$ 2.6717	\$ 0.1866	6.77
Briskets 120	\$ 3.4565	\$ 3.4807	\$ 3.3214	\$ 3.0023		\$ 3.9036	\$ -0.4471	2.93
Bone-in Chuck Shortrib	\$ 3.9901	\$ 3.7866	\$ 3.5680	\$ 2.9755		\$ 3.8687	\$ 0.1214	4.47
Flat Iron	\$ 3.6286	\$ 3.6295	\$ 4.3533					0.75
Blademeat	\$ 2.7741	\$ 3.1295	\$ 4.3467	\$ 2.1241		\$ 2.7618	\$ 0.0123	7.74
Bone-in Shortrib	+++	+++	+++	\$ 3.4686		\$ 4.5099	\$ 0.8701	0.28
Outside Skirt	+++	+++	+++	\$ 6.3125		\$ 8.2075	\$ 0.0001	0.01
Inside Skirt	+++	+++	\$ 7.5016	\$ 3.5619		\$ 4.6312	\$ -0.1366	0.01
Flapmeat	+++	+++	+++	\$ 5.0294		\$ 6.5392	\$ 0.0408	0.22
Ball Tips	+++	+++	+++	\$ 2.1025		\$ 2.7337	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 5.7004	\$ 3.7098		\$ 4.8235	\$ -1.4135	0.01
Flank Steak	\$ 5.1773	\$ 7.1214	\$ 7.4246	\$ 4.0609		\$ 5.2800	\$ -0.1027	2.49
Pectoral Muscle	\$ 2.9019	\$ 3.2033	\$ 4.5268	\$ 2.1641		\$ 2.8138	\$ 0.0881	3.28
Lointails	+++	+++	\$ 3.8395					0.31

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.0889	\$ 1.0403	\$ 0.8791	\$ 0.9155		\$ 1.1903	\$ -0.1014	45.45
Fresh 65% Lean Trimmings	\$ 1.7667	\$ 1.7937	\$ 1.6086	\$ 1.2273		\$ 1.5957	\$ 0.1710	16.59
Fresh 75% Lean Trimmings	\$ 2.1503	\$ 2.1948	\$ 2.3865	\$ 1.4680		\$ 1.9087	\$ 0.2416	0.01
Fresh 85% Lean Trimmings	\$ 2.5339	\$ 2.5959	\$ 3.1644	\$ 1.9268		\$ 2.5052	\$ 0.0287	22.40
Shankmeat	\$ 2.5339	\$ 2.5959	\$ 3.1644					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.89
Lean Ground Beef	+++	+++	+++					9.31
Medium Ground Beef	+++	+++	+++					9.03
Regular Ground Beef	+++	+++	+++					2.93
Ground Chuck	+++	+++	+++	\$ 1.8428		\$ 2.3960	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9551		\$ 3.8422	\$ 0.0001	0.01

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

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