



## 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, March 18, 2016

Exchange Rate: 1.2989

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2295	\$ 2.2809	\$ 2.6425	\$ 2.2295	\$ 2.2809	\$ 2.6425
RIB	\$ 4.7361	\$ 4.4680	\$ 4.1366	\$ 4.4840	\$ 4.0874	\$ 4.0977
LOIN	\$ 4.1869	\$ 4.0435	\$ 4.0467	\$ 3.8302	\$ 3.7785	\$ 4.0395
ROUND	\$ 2.4772	\$ 2.5945	\$ 2.7859	\$ 2.5019	\$ 2.5465	\$ 2.7770
BRISKET	\$ 2.1237	\$ 2.2115	\$ 2.5004	\$ 2.1237	\$ 2.2115	\$ 2.5004
SHORT PLATE	\$ 2.1950	\$ 2.0774	\$ 2.1378	\$ 2.1950	\$ 2.0774	\$ 2.1378
FLANK	\$ 1.6924	\$ 1.6145	\$ 1.5528	\$ 1.6924	\$ 1.6145	\$ 1.5528

	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	\$ 3.0105	\$ 2.9619	\$ 2.9358	\$ 3.0651	\$ 2.8785	\$ 2.8629	\$ 2.8253	\$ 3.0571
Load Count Totals		245.80	221.70	236.69				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	\$ 3.1748	+++	\$ 3.7645				0.39	
Semi-Boneless	+++	+++	+++	\$ 2.3147		\$ 3.0066	\$ 0.1934	0.04
Short Cut shoulder clod	\$ 3.2006	\$ 3.2334	\$ 3.6044	\$ 2.1268		\$ 2.7625	\$ 0.4381	1.61
Clod Heart	+++	+++	+++	\$ 2.3574		\$ 3.0620	\$ 0.9482	0.15
Clod Tender	\$ 6.7325	\$ 5.5049	\$ 5.1640	\$ 4.9195		\$ 6.3899	\$ 0.3426	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8748		\$ 3.7341		
Chuck Roll	\$ 3.6310	\$ 3.7982	\$ 4.0218	\$ 2.7753		\$ 3.6048	\$ 0.0262	11.12
Chuck Roll 0x0	\$ 3.4952	\$ 3.6549	\$ 3.8610					0.01
Oven Ready Rib	+++	\$ 9.4514	+++					0.97
Bone-in Lipon Ribeye 17 up	\$ 8.8035	+++	+++	\$ 6.9447		\$ 9.0205	\$ -0.2170	6.79
Bone-in Lipon Ribeye 17 dn	\$ 9.6109	\$ 7.5027	\$ 7.1450	\$ 6.9447		\$ 9.0205	\$ 0.5904	0.62
Boneless Lipon Ribeye 14 up	+++	\$ 11.1374	\$ 9.5055	\$ 8.5112		\$ 11.0552	\$ 0.2894	1.47
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.8105		\$ 11.4440	\$ 0.1645	0.08
Back Ribs	+++	+++	+++	\$ 1.0496		\$ 1.3633	\$ 1.8554	0.03
Short Loin 1x0	\$ 9.1687	\$ 7.7964	\$ 7.3125	\$ 6.8001		\$ 8.8326	\$ 0.3361	0.19
Striploin 0x1 13up	\$ 8.7011	\$ 8.5783	\$ 7.8079	\$ 7.3392		\$ 9.5329	\$ -0.8318	8.69
Striploin 0x1 13dn	+++	+++	+++	\$ 7.3392		\$ 9.5329	\$ 0.6905	0.01

Top Butt 13up	\$ 5.2970	\$ 5.1579	\$ 5.6287	\$ 4.1771		\$ 5.4256	\$ -0.1286	7.73
Top Butt 13dn	\$ 5.2970	\$ 5.1579	\$ 5.6287	\$ 4.1771		\$ 5.4256	\$ -0.1286	0.01
PSMO Tenderloin	\$ 13.4186	\$ 13.5757	\$ 12.8558	\$ 11.0334		\$ 14.3313	\$ -0.9127	3.57
Butt Tenderloin	+++	\$ 13.7569	+++	\$ 10.2867		\$ 13.3614	\$ 0.4580	0.16
Boneless Round	+++	+++	+++	\$ 2.6660		\$ 3.4629	\$ -0.2729	0.01
Inside Round 1"	\$ 3.1942	\$ 3.2959	\$ 3.4953	\$ 2.3606		\$ 3.0662	\$ 0.1280	0.01
Inside Round	\$ 3.3952	\$ 3.5164	\$ 3.6919	\$ 2.4189		\$ 3.1419	\$ 0.2533	2.98
Outside Flat	\$ 3.1729	\$ 3.5074	\$ 3.6416	\$ 2.1645		\$ 2.8115	\$ 0.3614	2.50
Eye of round	\$ 3.8845	\$ 4.0092	\$ 4.4397	\$ 2.4106		\$ 3.1311	\$ 0.7534	3.61
Peeled Knuckle	+++	+++	+++	\$ 2.4406		\$ 3.1701	\$ 0.7299	5.04
Gooseneck	+++	+++	+++	\$ 2.1670		\$ 2.8147	\$ 0.0214	0.01
<b>AA Product</b>								
	<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	\$ 3.1748	+++	\$ 3.7645					0.39
Semi-Boneless	+++	+++	+++	\$ 2.3113		\$ 3.0021	\$ 0.1979	0.04
Short Cut shoulder clod	\$ 3.2006	\$ 3.2334	\$ 3.6044	\$ 2.1138		\$ 2.7456	\$ 0.4550	1.61
Clod Heart	+++	+++	+++					0.15
Clod Tender	\$ 6.7325	\$ 5.5049	\$ 5.1640	\$ 4.6044		\$ 5.9807	\$ 0.7518	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6310	\$ 3.7982	\$ 4.0218	\$ 2.7862		\$ 3.6190	\$ 0.0120	11.12
Chuck Roll 0x0	\$ 3.4952	\$ 3.6549	\$ 3.8610					0.01
Oven Ready Rib	+++	\$ 8.4413	+++					0.01
Bone-in Lipon Ribeye 17 up	\$ 8.7674	+++	+++	\$ 7.0054		\$ 9.0993	\$ -0.3319	4.39
Bone-in Lipon Ribeye 17 dn	\$ 9.0954	\$ 6.7958	\$ 7.4633	\$ 7.0054		\$ 9.0993	\$ -0.0039	0.36
Boneless Lipon Ribeye 14 up	+++	\$ 10.0207	\$ 9.2362	\$ 7.6662		\$ 9.9576	\$ 0.1998	0.49
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5332		\$ 9.7849	\$ 0.6363	0.13
Back Ribs	+++	+++	+++	\$ 1.0496		\$ 1.3633	\$ 1.8554	1.20
Short Loin 1x0	\$ 6.9890	\$ 7.7357	\$ 7.3514	\$ 5.6959		\$ 7.3984	\$ -0.4094	2.54
Striploin 0x1 13up	\$ 7.3497	\$ 7.5399	\$ 7.6204	\$ 5.8683		\$ 7.6223	\$ -0.2726	3.66
Striploin 0x1 13dn	+++	+++	+++	\$ 5.8683		\$ 7.6223	\$ -0.2726	0.01
Top Butt 13up	\$ 4.8499	\$ 4.3499	\$ 5.5903	\$ 3.7913		\$ 4.9245	\$ -0.0746	5.88
Top Butt 13dn	\$ 4.8499	\$ 4.3499	\$ 5.5903	\$ 3.7913		\$ 4.9245	\$ -0.0746	0.01
PSMO Tenderloin	\$ 13.4529	\$ 12.3791	\$ 12.9860	\$ 10.7728		\$ 13.9928	\$ -0.5399	0.54
Butt Tenderloin	+++	\$ 13.0070	+++	\$ 9.9235		\$ 12.8896	\$ 0.2004	0.24
Boneless Round	+++	+++	+++	\$ 2.6556		\$ 3.4494	\$ -0.2594	0.76
Inside Round 1"	\$ 3.1942	\$ 3.2959	\$ 3.4953	\$ 2.4336		\$ 3.1610	\$ 0.0332	4.87
Inside Round	\$ 3.3307	\$ 3.3909	\$ 3.5772	\$ 2.4529		\$ 3.1861	\$ 0.1446	14.14
Outside Flat	\$ 3.1615	\$ 3.3370	\$ 3.4962	\$ 2.1361		\$ 2.7746	\$ 0.3869	5.26
Eye of round	\$ 3.6741	\$ 3.6576	\$ 4.4911	\$ 2.4259		\$ 3.1510	\$ 0.5231	1.92
Peeled Knuckle	+++	+++	+++	\$ 2.4446		\$ 3.1753	\$ 0.6147	3.84
Gooseneck	+++	+++	+++	\$ 2.0370		\$ 2.6459	\$ 0.1902	4.22

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**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	\$ 3.4319	\$ 3.5406	\$ 3.9350	\$ 2.6180		\$ 3.4005	\$ 0.0314	0.90
Briskets 120	\$ 3.2871	\$ 3.4809	\$ 3.9389	\$ 2.4725		\$ 3.2115	\$ 0.0756	10.76
Bone-in Chuck Shortrib	\$ 4.5118	\$ 4.5313	\$ 4.0412	\$ 2.6355		\$ 3.4233	\$ 1.0885	4.92
Flat Iron	+++	\$ 3.7478	\$ 3.9352					4.54
Blademeat	\$ 3.7363	\$ 3.5972	\$ 4.2053	\$ 2.5406		\$ 3.3000	\$ 0.4363	4.81
Bone-in Shortrib	+++	+++	+++	\$ 3.2862		\$ 4.2684	\$ 1.0616	0.01
Outside Skirt	+++	+++	\$ 7.9150	\$ 6.1428		\$ 7.9789	\$ -0.0002	0.01
Inside Skirt	+++	\$ 6.4562	+++	\$ 4.6217		\$ 6.0031	\$ 0.3947	2.57
Flapmeat	+++	\$ 7.6767	\$ 6.4855	\$ 5.7052		\$ 7.4105	\$ 0.0426	1.03
Ball Tips	+++	+++	+++	\$ 3.3388		\$ 4.3368	\$ -0.0001	0.01
Tri Tips	+++	\$ 3.8081	\$ 6.0941	\$ 3.1786		\$ 4.1287	\$ 0.1585	2.02
Flank Steak	\$ 7.8830	\$ 7.5590	\$ 6.9553	\$ 6.1183		\$ 7.9471	\$ -0.0641	0.85
Pectoral Muscle	\$ 3.4931	\$ 3.4957	\$ 4.3988	\$ 2.5504		\$ 3.3127	\$ 0.1804	3.08
Lointails	\$ 3.1345	\$ 3.0962	+++					0.91

**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	\$ 1.3608	\$ 1.0900	\$ 1.1112	\$ 1.1459		\$ 1.4884	\$ -0.1276	25.81
Fresh 65% Lean Trimmings	\$ 1.7724	\$ 1.5923	\$ 1.9889	\$ 1.2218		\$ 1.5870	\$ 0.1854	8.67
Fresh 75% Lean Trimmings	\$ 2.2160	\$ 2.1239	\$ 2.6758	\$ 1.4003		\$ 1.8188	\$ 0.3972	0.01
Fresh 85% Lean Trimmings	\$ 2.6596	\$ 2.6555	\$ 3.3627	\$ 1.9736		\$ 2.5635	\$ 0.0961	26.29
Shankmeat	\$ 2.6596	\$ 2.6555	\$ 3.3627					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	+++	+++	+++					2.07
Lean Ground Beef	+++	+++	+++					13.10
Medium Ground Beef	+++	+++	+++					5.54
Regular Ground Beef	+++	+++	+++					2.06
Ground Chuck	+++	+++	+++	\$ 1.8910		\$ 2.4562	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3815		\$ 4.3922	\$ -0.0001	0.01

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

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