



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, April 24, 2015

Exchange Rate: 1.2146

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4637	\$ 2.5396	\$ 1.8037	\$ 2.4637	\$ 2.5396	\$ 1.8037
RIB	\$ 4.4046	\$ 4.6434	\$ 3.5138	\$ 4.2026	\$ 4.3120	\$ 3.4788
LOIN	\$ 4.5354	\$ 4.4898	\$ 3.4259	\$ 4.3418	\$ 4.3121	\$ 3.3416
ROUND	\$ 2.6814	\$ 2.7470	\$ 2.0945	\$ 2.8518	\$ 2.7910	\$ 2.0946
BRISKET	\$ 2.3193	\$ 2.4658	\$ 2.1068	\$ 2.3193	\$ 2.4658	\$ 2.1068
SHORT PLATE	\$ 2.4822	\$ 2.4746	\$ 1.8785	\$ 2.4822	\$ 2.4746	\$ 1.8785
FLANK	\$ 1.7480	\$ 1.7544	\$ 1.3117	\$ 1.7480	\$ 1.7544	\$ 1.3117















	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	\$ 3.1482	\$ 3.1451	\$ 3.2067	\$ 2.4130	\$ 3.0364	\$ 3.1191	\$ 3.1410	\$ 2.3911
Load Count Totals		232.41	235.61	279.07				

AAA Product


	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6290	\$ 3.6900	\$ 2.6831				0.13
Semi-Boneless	\$ 3.7464	\$ 3.7783	+++	\$ 2.5909	\$ 3.1469	\$ 0.5995	0.12
Short Cut shoulder clod	\$ 3.2495	\$ 3.5677	\$ 2.4301	\$ 2.5793	\$ 3.1328	\$ 0.1167	1.88
Clod Heart	+++	+++	+++	\$ 3.2951	\$ 4.0022	\$ 0.4540	0.12
Clod Tender	\$ 8.1157	\$ 7.9832	\$ 4.4808	\$ 6.2950	\$ 7.6459	\$ 0.4698	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6967	\$ 3.2754		
Chuck Roll	\$ 3.9102	\$ 3.9631	\$ 2.8177	\$ 3.1781	\$ 3.8601	\$ 0.0501	7.41
Chuck Roll 0x0	\$ 3.7622	\$ 3.8109	\$ 2.7274				0.01
Oven Ready Rib	\$ 6.2613	+++	+++				0.64
Bone-in Lipon Ribeye 17 up	\$ 8.4863	\$ 8.9670	\$ 6.4542	\$ 7.6843	\$ 9.3334	\$ -0.8471	4.92
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.6843	\$ 9.3334	\$ 0.2504	0.15
Boneless Lipon Ribeye 14 up	\$ 10.2297	\$ 10.6455	\$ 7.3822	\$ 8.5165	\$ 10.3441	\$ -0.1144	0.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.6220	\$ 10.4723	\$ 0.2713	0.17
Back Ribs	+++	+++	+++	\$ 1.5600	\$ 1.8948	\$ 0.6690	0.10
Short Loin 1x0	\$ 8.8274	\$ 8.8162	\$ 6.6112	\$ 6.8670	\$ 8.3407	\$ 0.4867	1.92
Striploin 0x1 13up	\$ 9.4230	\$ 9.2557	\$ 7.4415	\$ 7.6334	\$ 9.2715	\$ 0.1515	8.76
Striploin 0x1 13dn	+++	+++	+++	\$ 7.6334	\$ 9.2715	\$ 1.4111	0.27

Top Butt 13up	\$ 5.8193	\$ 5.7925	\$ 4.0202	\$ 4.7465		\$ 5.7651	\$ 0.0542	11.83
Top Butt 13dn	\$ 5.8193	\$ 5.7925	+++	\$ 4.7465		\$ 5.7651	\$ 0.0542	0.01
PSMO Tenderloin	\$ 13.7395	\$ 13.6973	\$ 11.6296	\$ 10.8231		\$ 13.1457	\$ 0.5938	5.26
Butt Tenderloin	\$ 13.9022	\$ 13.9794	\$ 11.3120	\$ 10.7779		\$ 13.0908	\$ 0.8114	0.36
Boneless Round	+++	+++	+++	\$ 2.9034		\$ 3.5265	\$ -0.0065	0.01
Inside Round 1"	\$ 3.5006	\$ 3.5610	\$ 2.8687	\$ 2.7959		\$ 3.3959	\$ 0.1047	0.01
Inside Round	\$ 3.6202	\$ 3.6855	\$ 3.0985	\$ 2.8628		\$ 3.4772	\$ 0.1430	5.57
Outside Flat	\$ 3.2209	\$ 3.3963	\$ 2.6104	\$ 2.5108		\$ 3.0496	\$ 0.1713	4.62
Eye of round	\$ 3.7990	\$ 4.0258	\$ 3.1088	\$ 2.7510		\$ 3.3414	\$ 0.4576	5.07
Peeled Knuckle	+++	+++	+++	\$ 3.2609		\$ 3.9607	\$ 0.1293	3.05
Gooseneck	+++	+++	+++	\$ 2.3506		\$ 2.8550	\$ 0.3071	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	\$ 3.6290	\$ 3.6871	\$ 2.6831					0.13
Semi-Boneless	\$ 3.7464	\$ 3.7783	+++	\$ 2.5868		\$ 3.1419	\$ 0.6045	0.12
Short Cut shoulder clod	\$ 3.2495	\$ 3.5677	\$ 2.4301	\$ 2.5866		\$ 3.1417	\$ 0.1078	1.88
Clod Heart	+++	+++	+++					0.12
Clod Tender	\$ 8.1157	\$ 7.9832	\$ 4.4808	\$ 6.3355		\$ 7.6951	\$ 0.4206	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9102	\$ 3.9631	\$ 2.8177	\$ 3.1416		\$ 3.8158	\$ 0.0944	7.41
Chuck Roll 0x0	\$ 3.7622	\$ 3.8109	\$ 2.7274					0.01
Oven Ready Rib	\$ 5.9972	+++	+++					1.92
Bone-in Lipon Ribeye 17 up	\$ 7.8233	\$ 7.9043	\$ 6.3606	\$ 6.8206		\$ 8.2843	\$ -0.4610	3.79
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.8206		\$ 8.2843	\$ 0.7501	0.35
Boneless Lipon Ribeye 14 up	\$ 9.5970	\$ 9.9816	\$ 7.1424	\$ 7.9331		\$ 9.6355	\$ -0.0385	0.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5702		\$ 9.1948	\$ 1.1215	0.16
Back Ribs	+++	+++	+++	\$ 1.5600		\$ 1.8948	\$ 0.6690	0.63
Short Loin 1x0	\$ 8.0282	\$ 7.8083	\$ 6.4146	\$ 6.1588		\$ 7.4805	\$ 0.5477	2.28
Striploin 0x1 13up	\$ 8.5249	\$ 8.4145	\$ 7.0155	\$ 6.5232		\$ 7.9231	\$ 0.6018	2.15
Striploin 0x1 13dn	+++	+++	+++	\$ 6.5232		\$ 7.9231	\$ 1.7217	0.04
Top Butt 13up	\$ 5.5484	\$ 5.5538	\$ 3.9514	\$ 4.1252		\$ 5.0105	\$ 0.5379	2.78
Top Butt 13dn	\$ 5.5484	\$ 5.5538	+++	\$ 4.1252		\$ 5.0105	\$ 0.5379	0.01
PSMO Tenderloin	\$ 13.4857	\$ 13.7382	\$ 11.1799	\$ 10.7584		\$ 13.0672	\$ 0.4185	1.76
Butt Tenderloin	\$ 13.6237	\$ 13.8301	\$ 11.4118	\$ 10.5715		\$ 12.8401	\$ 0.7836	0.41
Boneless Round	+++	+++	+++	\$ 2.9465		\$ 3.5788	\$ -0.0588	1.16
Inside Round 1"	\$ 3.5006	\$ 3.5610	\$ 2.8687	\$ 2.7870		\$ 3.3851	\$ 0.1155	7.63
Inside Round	\$ 3.6171	\$ 3.6732	\$ 2.9603	\$ 2.8297		\$ 3.4370	\$ 0.1801	6.81
Outside Flat	\$ 3.2549	\$ 3.3229	\$ 2.6328	\$ 2.4905		\$ 3.0250	\$ 0.2299	7.76
Eye of round	\$ 3.6962	\$ 4.0813	\$ 3.0099	\$ 2.7673		\$ 3.3612	\$ 0.3350	3.06
Peeled Knuckle	+++	+++	+++	\$ 3.2222		\$ 3.9137	\$ 0.4563	1.03
Gooseneck	+++	+++	+++	\$ 2.3671		\$ 2.8751	\$ 0.2870	4.67







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	\$ 3.4197	+++	\$ 2.6626	\$ 2.7228		\$ 3.3071	\$ 0.1126	2.85
Briskets 120	\$ 3.5168	\$ 3.7940	\$ 3.3495	\$ 2.7777		\$ 3.3738	\$ 0.1430	13.56
Bone-in Chuck Shortrib	\$ 3.4462	\$ 3.5229	\$ 3.3403	\$ 2.8702		\$ 3.4861	\$ -0.0399	2.28
Flat Iron	+++	+++	\$ 5.0189					1.03
Blademeat	\$ 3.7561	\$ 3.7131	+++	\$ 2.9749		\$ 3.6133	\$ 0.1428	3.78
Bone-in Shortrib	\$ 5.0828	\$ 5.5715	+++	\$ 4.3944		\$ 5.3374	\$ -0.2546	0.10
Outside Skirt	+++	+++	+++	\$ 6.3731		\$ 7.7408	\$ 2.4534	0.29
Inside Skirt	+++	+++	+++	\$ 5.1624		\$ 6.2703	\$ 0.2003	1.92
Flapmeat	\$ 9.1863	\$ 9.1651	\$ 5.6025	\$ 7.2352		\$ 8.7879	\$ 0.3984	1.00
Ball Tips	+++	+++	+++	\$ 3.8976		\$ 4.7340	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 5.2883	\$ 5.4800		\$ 6.6560	\$ -1.9520	0.35
Flank Steak	\$ 7.5027	\$ 7.6063	\$ 5.6196	\$ 6.2881		\$ 7.6375	\$ -0.1348	1.98
Pectoral Muscle	\$ 3.7960	\$ 3.8515	+++	\$ 2.8784		\$ 3.4961	\$ 0.2999	1.38
Lointails	+++	+++	+++					0.31

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	\$ 1.5019	\$ 1.4739	\$ 1.1224	\$ 1.1908		\$ 1.4463	\$ 0.0556	22.02
Fresh 65% Lean Trimmings	\$ 2.0344	\$ 2.0757	\$ 1.4919	\$ 1.3868		\$ 1.6844	\$ 0.3500	13.56
Fresh 75% Lean Trimmings	+++	\$ 2.7210	\$ 1.8189	\$ 2.1874		\$ 2.6568	\$ 0.1552	3.38
Fresh 85% Lean Trimmings	\$ 3.3526	\$ 3.3664	\$ 2.1458	\$ 2.6986		\$ 3.2777	\$ 0.0749	15.76
Shankmeat	\$ 3.3526	\$ 3.3664	\$ 2.1458					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	+++	+++	+++					4.62
Lean Ground Beef	+++	+++	+++					17.61
Medium Ground Beef	+++	+++	+++					0.61
Regular Ground Beef	+++	+++	+++					2.77
Ground Chuck	+++	+++	+++	\$ 2.4957		\$ 3.0313	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.7304		\$ 4.5309	\$ 0.0001	0.01

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

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