



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, August 28, 2015

Exchange Rate: 1.3219

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6608	\$ 2.6692	\$ 2.1537	\$ 2.6608	\$ 2.6692	\$ 2.1537
RIB	\$ 4.2581	\$ 4.0724	\$ 3.8795	\$ 4.0946	\$ 3.9349	\$ 3.3701
LOIN	\$ 4.1286	\$ 4.0888	\$ 3.4106	\$ 3.9127	\$ 3.9037	\$ 3.1135
ROUND	\$ 2.8297	\$ 2.8316	\$ 2.4944	\$ 2.8347	\$ 2.9174	\$ 2.4346
BRISKET	\$ 2.1230	\$ 2.1700	\$ 2.1897	\$ 2.1230	\$ 2.1700	\$ 2.1897
SHORT PLATE	\$ 2.1868	\$ 2.2586	\$ 1.9580	\$ 2.1868	\$ 2.2586	\$ 1.9580
FLANK	\$ 1.7512	\$ 1.7739	\$ 1.4238	\$ 1.7512	\$ 1.7739	\$ 1.4238










	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	\$ 3.2250	\$ 3.1031	\$ 3.0844	\$ 2.6582	\$ 3.0865	\$ 3.0396	\$ 3.0487	\$ 2.5235
Load Count Totals		266.33	281.99	347.33				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 4.2450	+++	\$ 3.1415				1.01
Semi-Boneless	+++	+++	+++	\$ 2.6201	\$ 3.4635	\$ 0.2565	0.20
Short Cut shoulder clod	\$ 3.4692	\$ 3.8091	\$ 2.3643	\$ 2.5749	\$ 3.4038	\$ 0.0654	2.80
Clod Heart	+++	+++	+++	\$ 3.0079	\$ 3.9761	\$ 0.7631	0.15
Clod Tender	\$ 6.5462	\$ 6.4984	\$ 4.5099	\$ 4.7190	\$ 6.2380	\$ 0.3082	0.40
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.9991	\$ 3.9645		
Chuck Roll	\$ 4.4500	\$ 4.4478	\$ 3.3230	\$ 3.1981	\$ 4.2276	\$ 0.2224	6.16
Chuck Roll 0x0	\$ 4.2394	\$ 4.2768	\$ 3.2241				0.01
Oven Ready Rib	+++	\$ 7.0274	n/a				1.13
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.1156	\$ 7.0865	\$ 9.3676	\$ 0.0049	1.46
Bone-in Lipon Ribeye 17 dn	\$ 7.3925	\$ 7.5194	+++	\$ 7.0865	\$ 9.3676	\$ -1.9751	4.25
Boneless Lipon Ribeye 14 up	\$ 10.0734	\$ 10.0176	\$ 8.1499	\$ 8.0436	\$ 10.6328	\$ -0.5594	0.40
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.3297	\$ 11.0110	\$ 0.0427	0.15
Back Ribs	+++	+++	+++	\$ 1.3316	\$ 1.7602	\$ 1.4698	0.01
Short Loin 1x0	\$ 7.9273	\$ 7.9789	\$ 6.0173	\$ 6.1309	\$ 8.1044	\$ -0.1771	1.41
Striploin 0x1 13up	\$ 8.4269	\$ 7.8687	\$ 7.1719	\$ 6.7460	\$ 8.9175	\$ -0.4906	7.92
Striploin 0x1 13dn	+++	+++	+++	\$ 6.7460	\$ 8.9175	\$ 0.4814	0.30

Top Butt 13up	\$ 5.4611	\$ 5.4928	\$ 4.1726	\$ 4.6030		\$ 6.0847	\$ -0.6236	13.11
Top Butt 13dn	\$ 5.4611	\$ 5.4928	+++	\$ 4.6030		\$ 6.0847	\$ -0.6236	0.01
PSMO Tenderloin	\$ 14.0645	\$ 13.6999	\$ 11.6339	\$ 12.3225		\$ 16.2891	\$ -2.2246	3.55
Butt Tenderloin	\$ 13.8064	\$ 13.8360	\$ 11.6780	\$ 11.2742		\$ 14.9034	\$ -1.0970	0.12
Boneless Round	+++	+++	+++	\$ 2.8977		\$ 3.8305	\$ -0.0805	0.01
Inside Round 1"	\$ 3.8107	\$ 4.0102	\$ 2.9457	\$ 2.7985		\$ 3.6993	\$ 0.1114	0.01
Inside Round	\$ 3.9639	\$ 3.9860	\$ 3.5023	\$ 2.8867		\$ 3.8159	\$ 0.1480	3.55
Outside Flat	\$ 3.6678	\$ 3.6788	\$ 3.3875	\$ 2.6045		\$ 3.4429	\$ 0.2249	6.21
Eye of round	\$ 4.2170	\$ 4.1128	\$ 3.4880	\$ 3.0429		\$ 4.0224	\$ 0.1946	4.28
Peeled Knuckle	+++	+++	+++	\$ 2.9661		\$ 3.9209	\$ 0.0691	2.18
Gooseneck	+++	+++	+++	\$ 2.3889		\$ 3.1579	\$ 0.1516	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	\$ 4.2450	+++	\$ 3.1415					1.01
Semi-Boneless	+++	+++	+++	\$ 2.5743		\$ 3.4030	\$ 0.3170	0.20
Short Cut shoulder clod	\$ 3.4692	\$ 3.8091	\$ 2.3643	\$ 2.5750		\$ 3.4039	\$ 0.0653	2.80
Clod Heart	+++	+++	+++					0.15
Clod Tender	\$ 6.5462	\$ 6.4984	\$ 4.5099	\$ 4.3949		\$ 5.8096	\$ 0.7366	0.40
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.4500	\$ 4.4478	\$ 3.3230	\$ 3.1840		\$ 4.2089	\$ 0.2411	6.16
Chuck Roll 0x0	\$ 4.2394	\$ 4.2768	\$ 3.2241					0.01
Oven Ready Rib	+++	\$ 6.1425	+++					0.88
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.9296	\$ 6.2596		\$ 8.2746	\$ 0.1977	3.59
Bone-in Lipon Ribeye 17 dn	\$ 7.0888	\$ 7.2956	+++	\$ 6.2596		\$ 8.2746	\$ -1.1858	4.11
Boneless Lipon Ribeye 14 up	\$ 8.6981	\$ 8.7694	\$ 6.9693	\$ 7.0681		\$ 9.3433	\$ -0.6452	0.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1102		\$ 9.3990	\$ 0.1985	0.09
Back Ribs	+++	+++	+++	\$ 1.3316		\$ 1.7602	\$ 1.4698	0.34
Short Loin 1x0	\$ 7.5423	\$ 7.4485	\$ 5.7804	\$ 5.6751		\$ 7.5019	\$ 0.0404	5.27
Striploin 0x1 13up	\$ 7.4413	\$ 7.2877	\$ 5.8183	\$ 5.7869		\$ 7.6497	\$ -0.2084	4.08
Striploin 0x1 13dn	+++	+++	+++	\$ 5.7869		\$ 7.6497	\$ 0.4916	0.01
Top Butt 13up	\$ 4.7825	\$ 4.9246	\$ 3.5848	\$ 3.9046		\$ 5.1615	\$ -0.3790	6.61
Top Butt 13dn	\$ 4.7825	\$ 4.9246	+++	\$ 3.9046		\$ 5.1615	\$ -0.3790	0.01
PSMO Tenderloin	\$ 14.4148	\$ 13.3468	\$ 10.0961	\$ 11.5066		\$ 15.2106	\$ -0.7958	2.08
Butt Tenderloin	\$ 12.7291	\$ 13.3481	\$ 11.0974	\$ 11.1308		\$ 14.7138	\$ -1.9847	0.39
Boneless Round	+++	+++	+++	\$ 2.9943		\$ 3.9582	\$ -0.2082	0.71
Inside Round 1"	\$ 3.8107	\$ 4.0102	\$ 2.9457	\$ 2.8260		\$ 3.7357	\$ 0.0750	9.57
Inside Round	\$ 3.8958	\$ 4.0129	\$ 3.3354	\$ 2.8701		\$ 3.7940	\$ 0.1018	16.38
Outside Flat	\$ 3.5114	\$ 3.6600	\$ 3.1836	\$ 2.6089		\$ 3.4487	\$ 0.0627	8.48
Eye of round	\$ 4.2125	\$ 4.0919	\$ 3.2296	\$ 3.1169		\$ 4.1202	\$ 0.0923	3.59
Peeled Knuckle	+++	+++	+++	\$ 2.9681		\$ 3.9235	\$ -0.0635	1.52
Gooseneck	+++	+++	+++	\$ 2.4436		\$ 3.2302	\$ 0.0793	7.67







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	\$ 3.9453	\$ 4.1049	\$ 3.6087	\$ 3.0060		\$ 3.9736	\$ -0.0283	2.46
Briskets 120	\$ 3.3352	\$ 3.3956	\$ 3.3585	\$ 2.6122		\$ 3.4531	\$ -0.1179	20.07
Bone-in Chuck Shortrib	\$ 3.8381	\$ 3.9653	\$ 4.0699	\$ 2.2007		\$ 2.9091	\$ 0.9290	2.08
Flat Iron	\$ 4.5697	+++	\$ 3.9623					0.05
Blademeat	\$ 4.2049	\$ 4.1060	\$ 3.7818	\$ 3.0649		\$ 4.0515	\$ 0.1534	2.75
Bone-in Shortrib	\$ 5.3030	+++	\$ 5.4808	\$ 3.0416		\$ 4.0207	\$ 1.2823	0.12
Outside Skirt	+++	+++	\$ 6.1879	\$ 6.3390		\$ 8.3795	\$ 3.0051	0.18
Inside Skirt	+++	\$ 5.7476	\$ 4.5660	\$ 4.0584		\$ 5.3648	\$ 0.1289	3.25
Flapmeat	\$ 6.7897	+++	\$ 4.8965	\$ 5.1114		\$ 6.7568	\$ 0.0329	1.10
Ball Tips	+++	+++	+++	\$ 3.0089		\$ 3.9775	\$ -0.0001	0.01
Tri Tips	\$ 4.9212	\$ 5.8708	\$ 5.1555	\$ 4.7385		\$ 6.2638	\$ -1.3426	1.70
Flank Steak	\$ 8.7285	\$ 8.6594	\$ 5.5626	\$ 6.3935		\$ 8.4516	\$ 0.2769	2.51
Pectoral Muscle	\$ 4.2689	\$ 4.2496	\$ 3.9774	\$ 3.2283		\$ 4.2675	\$ 0.0014	2.42
Lointails	\$ 3.7491	\$ 3.4001	\$ 3.5498					0.84

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	\$ 0.8847	\$ 1.0023	\$ 1.4758	\$ 0.6492		\$ 0.8582	\$ 0.0265	13.92
Fresh 65% Lean Trimmings	\$ 1.6383	\$ 1.7479	\$ 1.8779	\$ 1.2410		\$ 1.6405	\$ -0.0022	14.59
Fresh 75% Lean Trimmings	\$ 2.4475	\$ 2.4300	\$ 2.3690	\$ 2.0239		\$ 2.6754	\$ -0.2279	0.01
Fresh 85% Lean Trimmings	\$ 3.2566	\$ 3.1121	\$ 2.8600	\$ 2.4642		\$ 3.2574	\$ -0.0008	30.28
Shankmeat	\$ 3.2566	\$ 3.2004	\$ 2.8600					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	+++	+++	+++					3.13
Lean Ground Beef	+++	+++	+++					9.57
Medium Ground Beef	+++	+++	+++					5.33
Regular Ground Beef	+++	+++	+++					2.57
Ground Chuck	+++	+++	+++	\$ 2.4757		\$ 3.2726	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.7513		\$ 4.9588	\$ 0.0000	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.