



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 24, 2015

Exchange Rate: 1.3040

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5164	\$ 2.4595	\$ 2.2503	\$ 2.5164	\$ 2.4595	\$ 2.2503
RIB	\$ 4.1373	\$ 4.2879	\$ 4.1868	\$ 3.9505	\$ 4.0486	\$ 3.6811
LOIN	\$ 4.0771	\$ 3.9532	\$ 3.5766	\$ 3.8717	\$ 3.6788	\$ 3.3179
ROUND	\$ 2.7519	\$ 2.6729	\$ 2.1108	\$ 2.7671	\$ 2.6375	\$ 2.2977
BRISKET	\$ 2.0670	\$ 2.0461	\$ 2.3886	\$ 2.0670	\$ 2.0461	\$ 2.3886
SHORT PLATE	\$ 2.3001	\$ 2.3188	\$ 2.0694	\$ 2.3001	\$ 2.3188	\$ 2.0694
FLANK	\$ 1.7238	\$ 1.6062	\$ 1.4596	\$ 1.7238	\$ 1.6062	\$ 1.4596















	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	\$ 3.0340	\$ 3.0225	\$ 2.9752	\$ 2.6899	\$ 2.9855	\$ 2.9609	\$ 2.8816	\$ 2.6191
Load Count Totals		502.64	542.56	283.12				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.4485	+++				0.32	
Semi-Boneless	+++	+++	\$ 3.4947	\$ 2.5772		\$ 3.3607	\$ 0.1193	0.01
Short Cut shoulder clod	\$ 3.7043	\$ 3.3671	\$ 3.2165	\$ 2.6870		\$ 3.5038	\$ 0.2005	5.70
Clod Heart	+++	+++	+++	\$ 2.9838		\$ 3.8909	\$ 1.0226	0.14
Clod Tender	\$ 7.1530	\$ 6.8475	\$ 5.7605	\$ 5.2123		\$ 6.7968	\$ 0.3562	0.83
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7125		\$ 3.5371		
Chuck Roll	+++	\$ 3.9973	\$ 3.6454	\$ 3.0467		\$ 3.9729	\$ 0.0567	3.52
Chuck Roll 0x0	+++	\$ 3.8441	\$ 3.4976					0.01
Oven Ready Rib	+++	+++	n/a					0.14
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.0571	\$ 6.2166		\$ 8.1064	\$ 0.1479	1.41
Bone-in Lipon Ribeye 17 dn	\$ 8.2113	\$ 8.1030	+++	\$ 6.2166		\$ 8.1064	\$ 0.1049	8.99
Boneless Lipon Ribeye 14 up	\$ 9.3508	\$ 9.4198	\$ 9.2879	\$ 7.0327		\$ 9.1706	\$ 0.1802	0.35
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1473		\$ 9.3201	\$ -0.2209	0.09
Back Ribs	+++	+++	+++	\$ 1.4370		\$ 1.8738	\$ 1.2979	0.01
Short Loin 1x0	\$ 7.9341	\$ 7.2865	\$ 7.0010	\$ 5.2538		\$ 6.8510	\$ 1.0831	1.94
Striploin 0x1 13up	\$ 8.1179	\$ 8.0270	\$ 7.7220	\$ 5.7907		\$ 7.5511	\$ 0.5668	10.17
Striploin 0x1 13dn	+++	+++	+++	\$ 5.7907		\$ 7.5511	\$ 0.8851	0.27

Top Butt 13up	\$ 5.2309	\$ 5.1314	\$ 4.7899	\$ 4.0622		\$ 5.2971	\$ -0.0662	12.81
Top Butt 13dn	+++	+++	+++	\$ 4.0622		\$ 5.2971	\$ 0.2274	0.72
PSMO Tenderloin	\$ 13.4584	\$ 13.0975	\$ 11.4768	\$ 10.7775		\$ 14.0539	\$ -0.5955	7.41
Butt Tenderloin	+++	\$ 13.5404	\$ 11.5762	\$ 10.4580		\$ 13.6372	\$ 0.1416	0.11
Boneless Round	+++	+++	+++	\$ 2.9944		\$ 3.9047	\$ -0.2747	0.01
Inside Round 1"	\$ 3.7332	\$ 3.7047	\$ 3.0114	\$ 2.7543		\$ 3.5916	\$ 0.1416	0.01
Inside Round	\$ 3.7234	\$ 3.6698	\$ 2.9912	\$ 2.9269		\$ 3.8167	\$ -0.0933	12.33
Outside Flat	+++	\$ 3.4506	\$ 2.6929	\$ 2.7152		\$ 3.5406	\$ 0.1294	7.91
Eye of round	\$ 3.8426	\$ 3.6351	\$ 3.1263	\$ 2.9480		\$ 3.8442	\$ -0.0016	5.70
Peeled Knuckle	+++	+++	+++	\$ 2.9927		\$ 3.9025	\$ 0.0175	4.34
Gooseneck	+++	+++	+++	\$ 2.4622		\$ 3.2107	\$ 0.0390	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	+++	\$ 3.4485	+++					0.32
Semi-Boneless	+++	+++	\$ 3.4947	\$ 2.5073		\$ 3.2695	\$ 0.2105	0.01
Short Cut shoulder clod	\$ 3.7043	\$ 3.3671	\$ 3.2165	\$ 2.6983		\$ 3.5186	\$ 0.1857	5.70
Clod Heart	+++	+++	+++					0.14
Clod Tender	\$ 7.1530	\$ 6.8475	\$ 5.7605	\$ 5.3794		\$ 7.0147	\$ 0.1383	0.83
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 3.9973	\$ 3.6454	\$ 3.0023		\$ 3.9150	\$ 0.1146	3.52
Chuck Roll 0x0	+++	\$ 3.8441	\$ 3.4976					0.01
Oven Ready Rib	+++	+++	n/a					0.86
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.6063	\$ 6.0521		\$ 7.8919	\$ 0.2324	1.22
Bone-in Lipon Ribeye 17 dn	\$ 7.6724	\$ 7.3221	+++	\$ 6.0521		\$ 7.8919	\$ -0.2195	22.99
Boneless Lipon Ribeye 14 up	\$ 8.9602	\$ 8.0779	\$ 8.2229	\$ 6.8980		\$ 8.9950	\$ -0.0348	0.83
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8594		\$ 8.9447	\$ 0.0895	0.08
Back Ribs	+++	+++	+++	\$ 1.4370		\$ 1.8738	\$ 1.2979	0.43
Short Loin 1x0	\$ 7.3741	\$ 6.8962	\$ 6.5922	\$ 5.2393		\$ 6.8320	\$ 0.5421	9.89
Striploin 0x1 13up	\$ 7.3849	\$ 6.9303	\$ 6.6474	\$ 5.5992		\$ 7.3014	\$ 0.0835	15.52
Striploin 0x1 13dn	+++	+++	+++	\$ 5.5992		\$ 7.3014	\$ 0.0835	0.01
Top Butt 13up	\$ 4.5806	\$ 4.3273	\$ 4.1713	\$ 3.6096		\$ 4.7069	\$ -0.1263	17.84
Top Butt 13dn	+++	+++	+++	\$ 3.6096		\$ 4.7069	\$ -0.1263	0.01
PSMO Tenderloin	\$ 13.5213	\$ 13.1245	\$ 10.2320	\$ 10.5018		\$ 13.6943	\$ -0.1730	1.89
Butt Tenderloin	+++	\$ 11.4906	\$ 11.2009	\$ 10.5128		\$ 13.7087	\$ -0.4968	0.71
Boneless Round	+++	+++	+++	\$ 3.1118		\$ 4.0578	\$ -0.4278	0.40
Inside Round 1"	\$ 3.7332	\$ 3.7047	\$ 3.0114	\$ 2.7365		\$ 3.5684	\$ 0.1648	7.56
Inside Round	\$ 3.7350	\$ 3.6830	\$ 3.5421	\$ 2.8825		\$ 3.7588	\$ -0.0238	29.44
Outside Flat	+++	\$ 3.3913	\$ 2.9486	\$ 2.7107		\$ 3.5348	\$ 0.0711	16.91
Eye of round	\$ 3.9213	\$ 3.3975	\$ 3.1131	\$ 2.9349		\$ 3.8271	\$ 0.0942	7.38
Peeled Knuckle	+++	+++	+++	\$ 3.0040		\$ 3.9172	\$ 0.0128	3.89
Gooseneck	+++	+++	+++	\$ 2.4549		\$ 3.2012	\$ 0.0485	1.02







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	\$ 4.0073	\$ 3.9406	\$ 3.5379	\$ 3.0061		\$ 3.9200	\$ 0.0873	2.85
Briskets 120	\$ 3.2363	\$ 3.2095	\$ 3.8042	\$ 2.5499		\$ 3.3251	\$ -0.0888	35.87
Bone-in Chuck Shortrib	\$ 3.5988	\$ 3.4960	\$ 3.9468	\$ 2.1223		\$ 2.7675	\$ 0.8313	7.75
Flat Iron	+++	+++	\$ 4.1929					0.04
Blademeat	\$ 4.1213	\$ 4.0986	+++	\$ 3.1396		\$ 4.0940	\$ 0.0273	4.51
Bone-in Shortrib	+++	\$ 6.1514	+++	\$ 3.2237		\$ 4.2037	\$ 0.0363	0.88
Outside Skirt	+++	+++	+++	\$ 5.8390		\$ 7.6141	\$ 3.4349	0.35
Inside Skirt	+++	+++	+++	\$ 5.3192		\$ 6.9362	\$ 0.1482	3.23
Flapmeat	\$ 6.1341	+++	\$ 5.2167	\$ 4.7141		\$ 6.1472	\$ -0.0131	2.55
Ball Tips	+++	+++	+++	\$ 4.7042		\$ 6.1343	\$ -0.4543	1.57
Tri Tips	\$ 5.7291	\$ 5.4712	\$ 4.9176	\$ 5.0287		\$ 6.5574	\$ -0.8283	3.78
Flank Steak	\$ 8.5748	\$ 7.9233	\$ 6.2472	\$ 6.5998		\$ 8.6061	\$ -0.0313	4.61
Pectoral Muscle	\$ 4.2510	\$ 4.1979	+++	\$ 3.1523		\$ 4.1106	\$ 0.1404	3.55
Loinetails	\$ 3.4134	\$ 3.9056	+++					7.98

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	\$ 0.8803	\$ 0.7793	\$ 1.2650	\$ 0.6544		\$ 0.8533	\$ 0.0270	40.63
Fresh 65% Lean Trimmings	\$ 1.5179	\$ 1.8436	\$ 1.7291	\$ 1.3492		\$ 1.7594	\$ -0.2415	15.29
Fresh 75% Lean Trimmings	\$ 2.4454	\$ 2.5597	\$ 2.0558	\$ 2.0337		\$ 2.6519	\$ -0.2065	0.01
Fresh 85% Lean Trimmings	\$ 3.3730	\$ 3.2757	\$ 2.3824	\$ 2.4674		\$ 3.2175	\$ 0.1555	57.42
Shankmeat	\$ 3.3730	\$ 3.2757	\$ 2.3824					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	+++	+++	+++					15.28
Lean Ground Beef	+++	+++	+++					41.74
Medium Ground Beef	+++	+++	+++					8.33
Regular Ground Beef	+++	+++	+++					9.72
Ground Chuck	+++	+++	+++	\$ 2.2798		\$ 2.9729	\$ -0.0002	0.01
Ground Sirloin	+++	+++	+++	\$ 3.5966		\$ 4.6900	\$ -0.0002	0.01

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

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