



## Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Canadian Meat Council (CMC). 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 20, 2015

Exchange Rate: 1.2726

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6425	\$ 2.6625	\$ 2.0440	\$ 2.6425	\$ 2.6625	\$ 2.0440
RIB	\$ 4.1366	\$ 4.3561	\$ 3.4797	\$ 4.0977	\$ 3.8841	\$ 3.4772
LOIN	\$ 4.0467	\$ 3.9357	\$ 3.1658	\$ 4.0395	\$ 3.9015	\$ 3.1149
ROUND	\$ 2.7859	\$ 2.7683	\$ 2.2293	\$ 2.7770	\$ 2.8745	\$ 2.3230
BRISKET	\$ 2.5004	\$ 2.4996	\$ 1.9036	\$ 2.5004	\$ 2.4996	\$ 1.9036
SHORT PLATE	\$ 2.1378	\$ 2.1929	\$ 1.8935	\$ 2.1378	\$ 2.1929	\$ 1.8935
FLANK	\$ 1.5528	\$ 1.5415	\$ 1.2698	\$ 1.5528	\$ 1.5415	\$ 1.2698




	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	\$ 3.1311	\$ 3.0651	\$ 3.0720	\$ 2.4449	\$ 3.1113	\$ 3.0571	\$ 3.0347	\$ 2.4548
Load Count Totals		236.69	227.56	282.65				

### AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.7645	\$ 3.5281	\$ 2.6255				1.21
Semi-Boneless	+++	+++	+++	\$ 2.6244	\$ 3.3398	\$ 0.4502	0.18
Short Cut shoulder clod	\$ 3.6044	\$ 3.3111	\$ 2.8797	\$ 2.6605	\$ 3.3858	\$ 0.2186	0.92
Clod Heart	+++	+++	n/a	\$ 3.2017	\$ 4.0745	\$ 0.4819	0.12
Clod Tender	\$ 5.1640	\$ 5.3350	\$ 4.2655	\$ 5.4207	\$ 6.8984	\$ -1.7344	0.65
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0908	\$ 3.9334		
Chuck Roll	\$ 4.0218	\$ 4.0090	\$ 3.0542	\$ 3.1035	\$ 3.9495	\$ 0.0723	7.25
Chuck Roll 0x0	\$ 3.8610	\$ 3.8470	\$ 2.9423				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.1703	\$ 7.0903	\$ 9.0231	\$ -0.2158	2.49
Bone-in Lipon Ribeye 17 dn	\$ 7.1450	\$ 7.5128	n/a	\$ 7.0903	\$ 9.0231	\$ -1.8781	6.80
Boneless Lipon Ribeye 14 up	\$ 9.5055	\$ 9.5613	\$ 6.9480	\$ 7.8963	\$ 10.0488	\$ -0.5433	1.59
Boneless Lipon Ribeye 14 dn	+++	+++	n/a	\$ 8.1343	\$ 10.3517	\$ -0.5899	0.63
Back Ribs	+++	+++	+++	\$ 1.2813	\$ 1.6306	\$ 1.7931	0.03
Short Loin 1x0	\$ 7.3125	\$ 7.2119	\$ 6.2887	\$ 5.7625	\$ 7.3334	\$ -0.0209	0.29
Striploin 0x1 13up	\$ 7.8079	\$ 7.5753	\$ 6.4693	\$ 6.1504	\$ 7.8270	\$ -0.0191	5.90
Striploin 0x1 13dn	+++	+++	n/a	\$ 6.1504	\$ 7.8270	\$ 0.5730	0.10

Top Butt 13up	\$ 5.6287	\$ 5.3069	\$ 3.8576	\$ 4.3775		\$ 5.5708	\$ 0.0579	6.06
Top Butt 13dn	\$ 5.6287	\$ 5.3069	n/a	\$ 4.3775		\$ 5.5708	\$ 0.0579	0.01
PSMO Tenderloin	\$ 12.8558	\$ 12.4625	\$ 10.8752	\$ 10.5573		\$ 13.4352	\$ -0.5794	3.77
Butt Tenderloin	+++	\$ 12.9543	\$ 10.9930	\$ 10.1992		\$ 12.9795	\$ 0.3105	0.05
Boneless Round	+++	+++	+++	\$ 2.9242		\$ 3.7213	\$ -0.0313	0.01
Inside Round 1"	\$ 3.4953	\$ 3.4761	\$ 3.2694	\$ 2.7690		\$ 3.5238	\$ -0.0285	0.01
Inside Round	\$ 3.6919	\$ 3.6588	\$ 3.0997	\$ 2.8384		\$ 3.6121	\$ 0.0798	4.82
Outside Flat	\$ 3.6416	\$ 3.6382	\$ 3.0707	\$ 2.8141		\$ 3.5812	\$ 0.0604	3.24
Eye of round	\$ 4.4397	\$ 4.4069	\$ 3.5031	\$ 3.0934		\$ 3.9367	\$ 0.5030	2.31
Peeled Knuckle	+++	+++	+++	\$ 3.2654		\$ 4.1555	\$ -0.1555	2.30
Gooseneck	+++	+++	n/a	\$ 2.5569		\$ 3.2539	\$ 0.3098	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	\$ 3.7645	\$ 3.5281	\$ 2.6255					1.21
Semi-Boneless	+++	+++	+++	\$ 2.6164		\$ 3.3296	\$ 0.4604	0.18
Short Cut shoulder clod	\$ 3.6044	\$ 3.3111	\$ 2.8797	\$ 2.6336		\$ 3.3515	\$ 0.2529	0.92
Clod Heart	+++	+++	n/a					0.12
Clod Tender	\$ 5.1640	\$ 5.3350	\$ 4.2655	\$ 5.2264		\$ 6.6511	\$ -1.4871	0.65
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0218	\$ 4.0090	\$ 3.0542	\$ 3.0679		\$ 3.9042	\$ 0.1176	7.25
Chuck Roll 0x0	\$ 3.8610	\$ 3.8470	\$ 2.9423					0.01
Oven Ready Rib	+++	+++	+++					0.48
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.9790	\$ 7.0737		\$ 9.0020	\$ -0.2966	0.29
Bone-in Lipon Ribeye 17 dn	\$ 7.4633	\$ 6.5659	n/a	\$ 7.0737		\$ 9.0020	\$ -1.5387	3.75
Boneless Lipon Ribeye 14 up	\$ 9.2362	\$ 9.0158	\$ 6.8603	\$ 7.8732		\$ 10.0194	\$ -0.7832	0.19
Boneless Lipon Ribeye 14 dn	+++	+++	n/a	\$ 7.9078		\$ 10.0635	\$ -0.6453	0.37
Back Ribs	+++	+++	+++	\$ 1.2813		\$ 1.6306	\$ 1.7931	1.73
Short Loin 1x0	\$ 7.3514	\$ 6.9270	\$ 5.7351	\$ 5.7712		\$ 7.3444	\$ 0.0070	1.54
Striploin 0x1 13up	\$ 7.6204	\$ 7.1409	\$ 6.4892	\$ 5.9970		\$ 7.6318	\$ -0.0114	5.23
Striploin 0x1 13dn	+++	+++	n/a	\$ 5.9970		\$ 7.6318	\$ 0.7682	0.02
Top Butt 13up	\$ 5.5903	\$ 5.2868	\$ 3.7529	\$ 4.3507		\$ 5.5367	\$ 0.0536	4.21
Top Butt 13dn	\$ 5.5903	\$ 5.2868	n/a	\$ 4.3507		\$ 5.5367	\$ 0.0536	0.01
PSMO Tenderloin	\$ 12.9860	\$ 13.0043	\$ 10.9366	\$ 10.4486		\$ 13.2969	\$ -0.3109	2.11
Butt Tenderloin	+++	\$ 13.0639	\$ 10.7707	\$ 10.2733		\$ 13.0738	\$ 0.0594	0.28
Boneless Round	+++	+++	+++	\$ 2.9954		\$ 3.8119	\$ -0.1219	0.29
Inside Round 1"	\$ 3.4953	\$ 3.4761	\$ 3.2694	\$ 2.7496		\$ 3.4991	\$ -0.0038	9.22
Inside Round	\$ 3.5772	\$ 3.5929	\$ 3.3652	\$ 2.8185		\$ 3.5868	\$ -0.0096	8.85
Outside Flat	\$ 3.4962	\$ 3.5828	\$ 2.9070	\$ 2.8143		\$ 3.5815	\$ -0.0853	7.00
Eye of round	\$ 4.4911	\$ 4.5610	\$ 3.4307	\$ 3.1552		\$ 4.0153	\$ 0.4758	2.33
Peeled Knuckle	+++	+++	+++	\$ 3.2374		\$ 4.1199	\$ -0.1599	0.21
Gooseneck	+++	+++	n/a	\$ 2.5805		\$ 3.2839	\$ 0.2798	1.23







## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.9350	\$ 3.9305	\$ 3.3220	\$ 2.9741		\$ 3.7848	\$ 0.1502	2.15
Briskets 120	\$ 3.9389	\$ 3.9314	\$ 2.9378	\$ 3.0348		\$ 3.8621	\$ 0.0768	14.50
Bone-in Chuck Shortrib	\$ 4.0412	\$ 4.0354	\$ 3.6095	\$ 2.7894		\$ 3.5498	\$ 0.4914	4.71
Flat Iron	\$ 3.9352	\$ 4.2135	\$ 3.6499					0.16
Blademeat	\$ 4.2053	\$ 4.1017	\$ 3.7197	\$ 3.1341		\$ 3.9885	\$ 0.2168	3.65
Bone-in Shortrib	+++	+++	\$ 5.4672	\$ 4.4164		\$ 5.6203	\$ -0.0303	0.01
Outside Skirt	\$ 7.9150	+++	+++	\$ 5.2081		\$ 6.6278	\$ 1.2872	0.04
Inside Skirt	+++	+++	+++	\$ 4.5421		\$ 5.7803	\$ 0.1379	2.90
Flapmeat	\$ 6.4855	\$ 6.2114	\$ 4.7277	\$ 4.9884		\$ 6.3482	\$ 0.1373	2.13
Ball Tips	+++	+++	+++	\$ 3.6864		\$ 4.6913	\$ 0.0000	0.01
Tri Tips	\$ 6.0941	\$ 6.1858	\$ 4.7680	\$ 4.8905		\$ 6.2237	\$ -0.1296	2.10
Flank Steak	\$ 6.9553	\$ 6.8692	\$ 5.0190	\$ 5.4825		\$ 6.9770	\$ -0.0217	1.94
Pectoral Muscle	\$ 4.3988	\$ 4.3698	+++	\$ 3.1294		\$ 3.9825	\$ 0.4163	0.30
Lointails	+++	+++	+++					0.55

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.1112	\$ 1.1160	\$ 1.3218	\$ 0.8661		\$ 1.1022	\$ 0.0090	22.26
Fresh 65% Lean Trimmings	\$ 1.9889	\$ 1.9408	\$ 1.4255	\$ 1.4249		\$ 1.8133	\$ 0.1756	20.47
Fresh 75% Lean Trimmings	\$ 2.6758	\$ 2.7273	\$ 1.7739	\$ 2.2431		\$ 2.8546	\$ -0.1788	0.01
Fresh 85% Lean Trimmings	\$ 3.3627	\$ 3.5137	\$ 2.1222	\$ 2.7117		\$ 3.4509	\$ -0.0882	20.06
Shankmeat	\$ 3.3627	\$ 3.5137	\$ 2.1222					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					10.59
Lean Ground Beef	+++	+++	+++					12.38
Medium Ground Beef	+++	+++	+++					1.30
Regular Ground Beef	+++	+++	+++					3.95
Ground Chuck	+++	+++	+++	\$ 2.4340		\$ 3.0975	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6532		\$ 4.6491	\$ -0.0001	0.01

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

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