



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, October 9, 2015

Exchange Rate: 1.3017

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2091	\$ 2.2583	\$ 2.3446	\$ 2.2089	\$ 2.2581	\$ 2.3446
RIB	\$ 3.9509	\$ 4.0851	\$ 3.9328	\$ 3.8371	\$ 3.7922	\$ 3.2720
LOIN	\$ 3.7271	\$ 3.7846	\$ 3.2895	\$ 3.4694	\$ 3.5128	\$ 2.9417
ROUND	\$ 2.4993	\$ 2.5581	\$ 2.3945	\$ 2.4863	\$ 2.4805	\$ 2.4143
BRISKET	\$ 1.8337	\$ 1.8838	\$ 2.2115	\$ 1.8337	\$ 1.8838	\$ 2.2115
SHORT PLATE	\$ 1.7796	\$ 1.8346	\$ 1.7442	\$ 1.7796	\$ 1.8346	\$ 1.7442
FLANK	\$ 1.1959	\$ 1.2159	\$ 1.1867	\$ 1.1959	\$ 1.2159	\$ 1.1867















	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	\$ 2.6512	\$ 2.7135	\$ 2.7758	\$ 2.6508	\$ 2.5798	\$ 2.6427	\$ 2.6671	\$ 2.5058
Load Count Totals		285.46	292.06	299.40				

AAA Product


	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6985	+++	\$ 3.3196				0.22
Semi-Boneless	+++	+++	+++	\$ 2.2252	\$ 2.8965	\$ 0.7835	0.24
Short Cut shoulder clod	\$ 2.9479	\$ 3.0809	\$ 3.4795	\$ 2.1469	\$ 2.7946	\$ 0.1533	5.37
Clod Heart	+++	+++	+++	\$ 2.4771	\$ 3.2244	\$ 0.7371	0.23
Clod Tender	\$ 4.0662	\$ 4.5751	\$ 4.2654	\$ 3.5731	\$ 4.6511	\$ -0.5849	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8313	\$ 3.6855		
Chuck Roll	\$ 3.9192	\$ 3.7992	\$ 3.5437	\$ 2.9302	\$ 3.8142	\$ 0.1050	5.57
Chuck Roll 0x0	\$ 3.7655	\$ 3.6578	\$ 3.3855				0.01
Oven Ready Rib	+++	+++	n/a				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.0417	\$ 6.0340	\$ 7.8545	\$ 0.4855	2.12
Bone-in Lipon Ribeye 17 dn	\$ 7.4310	\$ 7.3829	+++	\$ 6.0340	\$ 7.8545	\$ -0.4235	3.28
Boneless Lipon Ribeye 14 up	\$ 8.5857	\$ 8.6413	\$ 7.8314	\$ 6.7257	\$ 8.7548	\$ -0.1691	0.65
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3877	\$ 9.6166	\$ 0.1308	0.09
Back Ribs	+++	+++	+++	\$ 1.7232	\$ 2.2431	\$ 0.9365	0.01
Short Loin 1x0	\$ 7.4327	\$ 7.2270	\$ 6.6163	\$ 5.0064	\$ 6.5168	\$ 0.9159	0.51
Striploin 0x1 13up	\$ 6.9600	\$ 7.0663	\$ 5.9275	\$ 5.3397	\$ 6.9507	\$ 0.0093	8.51
Striploin 0x1 13dn	+++	+++	+++	\$ 5.3397	\$ 6.9507	\$ 1.0635	0.06

Top Butt 13up	\$ 4.8055	\$ 5.0300	\$ 3.6913	\$ 3.3709		\$ 4.3879	\$ 0.4176	10.32
Top Butt 13dn	+++	+++	+++	\$ 3.3709		\$ 4.3879	\$ -0.0225	0.01
PSMO Tenderloin	\$ 14.3998	\$ 14.6390	\$ 13.1576	\$ 10.8862		\$ 14.1706	\$ 0.2292	5.53
Butt Tenderloin	\$ 14.5036	+++	\$ 13.3745	\$ 11.0194		\$ 14.3440	\$ 0.1596	0.11
Boneless Round	n/a	+++	+++	\$ 2.6041		\$ 3.3898		
Inside Round 1"	\$ 2.9235	\$ 2.8262	\$ 3.0595	\$ 2.0778		\$ 2.7047	\$ 0.2188	0.01
Inside Round	\$ 3.1746	\$ 3.3303	\$ 3.2114	\$ 2.1730		\$ 2.8286	\$ 0.3460	6.06
Outside Flat	\$ 3.2579	\$ 3.3283	\$ 3.1308	\$ 2.3092		\$ 3.0059	\$ 0.2520	3.96
Eye of round	\$ 4.3456	\$ 4.3540	\$ 3.5434	\$ 2.9043		\$ 3.7805	\$ 0.5651	4.51
Peeled Knuckle	+++	+++	+++	\$ 2.5302		\$ 3.2936	\$ 0.5964	5.90
Gooseneck	+++	+++	+++	\$ 2.1289		\$ 2.7712	\$ 0.2259	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	\$ 3.6985	+++	\$ 3.3196					0.22
Semi-Boneless	+++	+++	+++	\$ 2.2009		\$ 2.8649	\$ 0.8151	0.24
Short Cut shoulder clod	\$ 2.9479	\$ 3.0809	\$ 3.4795	\$ 2.1178		\$ 2.7567	\$ 0.1912	5.37
Clod Heart	+++	+++	+++					0.23
Clod Tender	\$ 4.0662	\$ 4.5751	\$ 4.2654	\$ 2.6740		\$ 3.4807	\$ 0.5855	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9192	\$ 3.7992	\$ 3.5437	\$ 2.8334		\$ 3.6882	\$ 0.2310	5.57
Chuck Roll 0x0	\$ 3.7655	\$ 3.6578	\$ 3.3855					0.01
Oven Ready Rib	n/a	+++	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.2925	\$ 5.4960		\$ 7.1541	\$ 0.4692	0.87
Bone-in Lipon Ribeye 17 dn	\$ 6.8903	\$ 7.0909	+++	\$ 5.4960		\$ 7.1541	\$ -0.2638	1.80
Boneless Lipon Ribeye 14 up	\$ 8.8042	\$ 8.5877	\$ 6.1938	\$ 6.4439		\$ 8.3880	\$ 0.4162	2.56
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7359		\$ 8.7681	\$ 0.0931	0.19
Back Ribs	+++	+++	+++	\$ 1.7232		\$ 2.2431	\$ 0.9365	1.89
Short Loin 1x0	\$ 6.1582	\$ 6.3511	\$ 4.8676	\$ 4.6524		\$ 6.0560	\$ 0.1022	2.79
Striploin 0x1 13up	\$ 6.0290	\$ 6.1765	\$ 4.7965	\$ 4.3814		\$ 5.7033	\$ 0.3257	3.94
Striploin 0x1 13dn	+++	+++	+++	\$ 4.3814		\$ 5.7033	\$ 0.8123	0.01
Top Butt 13up	\$ 4.3335	\$ 4.3413	\$ 3.5061	\$ 3.1717		\$ 4.1286	\$ 0.2049	6.08
Top Butt 13dn	+++	+++	+++	\$ 3.1717		\$ 4.1286	\$ 0.2049	0.01
PSMO Tenderloin	\$ 14.3359	\$ 14.4786	\$ 11.9127	\$ 10.8084		\$ 14.0693	\$ 0.2666	1.56
Butt Tenderloin	\$ 14.7669	+++	\$ 12.1878	\$ 10.8173		\$ 14.0809	\$ 0.6860	0.28
Boneless Round	n/a	+++	+++	\$ 2.7075		\$ 3.5244		
Inside Round 1"	\$ 2.9235	\$ 2.8262	\$ 3.0595	\$ 2.0795		\$ 2.7069	\$ 0.2166	4.04
Inside Round	\$ 3.3516	\$ 3.1793	\$ 3.2174	\$ 2.1732		\$ 2.8289	\$ 0.5227	17.97
Outside Flat	\$ 3.1583	\$ 3.1928	\$ 3.2255	\$ 2.2682		\$ 2.9525	\$ 0.2058	10.58
Eye of round	\$ 4.2837	\$ 4.2239	\$ 3.5138	\$ 2.8676		\$ 3.7328	\$ 0.5509	3.27
Peeled Knuckle	+++	+++	+++	\$ 2.4946		\$ 3.2472	\$ 0.4228	1.55
Gooseneck	+++	+++	+++	\$ 2.1589		\$ 2.8102	\$ 0.1869	4.28







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	\$ 3.2556	\$ 3.3797	\$ 3.5649	\$ 2.3955		\$ 3.1182	\$ 0.1374	4.43
Briskets 120	\$ 2.9158	\$ 2.9928	\$ 3.4538	\$ 2.0351		\$ 2.6491	\$ 0.2667	14.89
Bone-in Chuck Shortrib	\$ 4.1162	\$ 3.9112	\$ 4.0589	\$ 2.5056		\$ 3.2615	\$ 0.8547	1.29
Flat Iron	+++	\$ 3.7925	\$ 4.1141					0.28
Blademeat	\$ 3.4684	\$ 3.5383	\$ 4.1271	\$ 2.5220		\$ 3.2829	\$ 0.1855	3.63
Bone-in Shortrib	+++	\$ 5.1678	+++	\$ 3.3248		\$ 4.3279	\$ 0.8399	0.01
Outside Skirt	+++	+++	+++	\$ 6.4268		\$ 8.3658	\$ 0.0003	0.01
Inside Skirt	+++	+++	\$ 3.9431	\$ 3.9352		\$ 5.1224	\$ 0.2204	2.06
Flapmeat	\$ 5.7932	\$ 5.7580	\$ 4.5165	\$ 4.1108		\$ 5.3510	\$ 0.4422	1.53
Ball Tips	+++	+++	+++	\$ 2.4396		\$ 3.1756	\$ 0.8944	0.01
Tri Tips	\$ 4.1177	\$ 4.3457	\$ 4.8422	\$ 3.4426		\$ 4.4812	\$ -0.3635	3.98
Flank Steak	\$ 5.7414	\$ 5.8439	\$ 4.5770	\$ 3.9241		\$ 5.1080	\$ 0.6334	4.07
Pectoral Muscle	\$ 3.4848	\$ 3.6003	\$ 3.7926	\$ 2.6394		\$ 3.4357	\$ 0.0491	2.87
Lointails	\$ 3.1113	\$ 3.2346	+++					3.44

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	\$ 0.6019	\$ 0.5852	\$ 1.1604	\$ 0.3712		\$ 0.4832	\$ 0.1187	34.88
Fresh 65% Lean Trimmings	\$ 1.3718	\$ 1.5326	\$ 1.6275	\$ 0.9958		\$ 1.2962	\$ 0.0756	17.33
Fresh 75% Lean Trimmings	\$ 2.0717	\$ 2.2375	+++	\$ 2.0291		\$ 2.6413	\$ -0.5696	0.01
Fresh 85% Lean Trimmings	\$ 2.7717	\$ 2.9424	\$ 2.9405	\$ 1.9048		\$ 2.4795	\$ 0.2922	33.97
Shankmeat	\$ 2.7717	\$ 2.9424	\$ 2.9405					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	+++	+++	+++					4.67
Lean Ground Beef	+++	+++	+++					7.25
Medium Ground Beef	+++	+++	+++					2.22
Regular Ground Beef	+++	+++	+++					3.43
Ground Chuck	+++	+++	+++	\$ 1.8810		\$ 2.4485	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2803		\$ 4.2700	\$ 0.0001	0.01

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

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