



## 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 12, 2016

Exchange Rate: 1.2980

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9974	\$ 2.0175	\$ 2.6378	\$ 1.9968	\$ 2.0175	\$ 2.6378
RIB	\$ 3.9912	\$ 3.9414	\$ 4.0309	\$ 3.7473	\$ 3.8867	\$ 3.8139
LOIN	\$ 3.6504	\$ 3.8097	\$ 4.0345	\$ 3.3012	\$ 3.3804	\$ 3.8425
ROUND	\$ 2.0933	\$ 2.0777	\$ 2.8069	\$ 2.1120	\$ 2.0821	\$ 2.8014
BRISKET	\$ 1.8588	\$ 1.8779	\$ 2.1614	\$ 1.8588	\$ 1.8779	\$ 2.1614
SHORT PLATE	\$ 1.7732	\$ 1.8590	\$ 2.2459	\$ 1.7732	\$ 1.8590	\$ 2.2459
FLANK	\$ 1.2016	\$ 1.2314	\$ 1.7642	\$ 1.2016	\$ 1.2314	\$ 1.7642

	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	\$ 2.6030	\$ 2.5490	\$ 2.5876	\$ 3.0517	\$ 2.4984	\$ 2.4509	\$ 2.4911	\$ 2.9848
Load Count Totals		339.88	396.96	578.66				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.9877				0.09	
Semi-Boneless	+++	+++	+++	\$ 1.9099		\$ 2.4791	\$ 0.7809	0.13
Short Cut shoulder clod	\$ 2.6607	\$ 2.7337	\$ 3.5200	\$ 1.9246		\$ 2.4981	\$ 0.1626	1.00
Clod Heart	+++	+++	+++	\$ 2.3665		\$ 3.0717	\$ 0.5541	0.25
Clod Tender	\$ 3.6806	\$ 4.1938	+++	\$ 3.4967		\$ 4.5387	\$ -0.8581	0.91
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 3.2505	\$ 4.4478	\$ 2.4429		\$ 3.1709	\$ 0.0884	2.51
Chuck Roll 0x0	+++	\$ 3.0838	\$ 4.2768					0.01
Oven Ready Rib	+++	+++	+++					0.05
Bone-in Lipon Ribeye 17 up	\$ 7.9721	\$ 7.8510	+++	\$ 6.3378		\$ 8.2265	\$ -0.2544	8.62
Bone-in Lipon Ribeye 17 dn	\$ 8.6286	\$ 8.3848	\$ 7.7472	\$ 6.3378		\$ 8.2265	\$ 0.4021	0.43
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.0477	\$ 7.4305		\$ 9.6448	\$ 0.3033	3.01
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4600		\$ 9.6831	\$ 0.2650	0.01
Back Ribs	+++	+++	+++	\$ 1.1516		\$ 1.4948	\$ 1.6991	0.01
Short Loin 1x0	\$ 7.0542	\$ 8.2741	\$ 7.8050	\$ 5.2389		\$ 6.8001	\$ 0.2541	3.51
Striploin 0x1 13up	\$ 7.8979	\$ 8.2968	\$ 7.8424	\$ 5.9561		\$ 7.7310	\$ 0.1669	8.07
Striploin 0x1 13dn	\$ 7.8979	\$ 8.2968	+++	\$ 5.9561		\$ 7.7310	\$ 0.1669	0.01

Top Butt 13up	\$ 4.4838	\$ 4.6585	\$ 5.4239	\$ 3.6418		\$ 4.7271	\$ -0.2433	13.96
Top Butt 13dn	\$ 4.4838	\$ 4.6585	\$ 5.4239	\$ 3.6418		\$ 4.7271	\$ -0.2433	0.01
PSMO Tenderloin	\$ 12.5380	\$ 12.3343	\$ 13.7488	\$ 9.9802		\$ 12.9543	\$ -0.4163	4.49
Butt Tenderloin	+++	+++	\$ 13.8407	\$ 9.1609		\$ 11.8908	\$ 1.5930	0.71
Boneless Round	n/a	n/a	+++	\$ 2.1400		\$ 2.7777		
Inside Round 1"	+++	+++	\$ 3.8297	\$ 2.0874		\$ 2.7094	\$ 0.1606	0.01
Inside Round	\$ 2.8648	\$ 2.8374	\$ 3.9288	\$ 2.2030		\$ 2.8595	\$ 0.0053	7.74
Outside Flat	\$ 2.7109	\$ 2.6553	\$ 3.6121	\$ 1.9198		\$ 2.4919	\$ 0.2190	2.71
Eye of round	\$ 2.9711	\$ 2.9120	\$ 4.0115	\$ 2.0164		\$ 2.6173	\$ 0.3538	5.53
Peeled Knuckle	+++	+++	+++	\$ 2.3033		\$ 2.9897	\$ 0.0103	4.63
Gooseneck	+++	+++	+++	\$ 1.8360		\$ 2.3831	\$ 0.1039	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	+++	+++	\$ 3.9877					0.09
Semi-Boneless	+++	+++	+++	\$ 1.8988		\$ 2.4646	\$ 0.7954	0.13
Short Cut shoulder clod	\$ 2.6607	\$ 2.7337	\$ 3.5200	\$ 1.9397		\$ 2.5177	\$ 0.1430	1.00
Clod Heart	+++	+++	+++					0.25
Clod Tender	\$ 3.6806	\$ 4.1938	+++	\$ 2.7716		\$ 3.5975	\$ 0.0831	0.91
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 3.2505	\$ 4.4478	\$ 2.4140		\$ 3.1334	\$ 0.1259	2.51
Chuck Roll 0x0	+++	\$ 3.0838	\$ 4.2768					0.01
Oven Ready Rib	+++	+++	+++					1.54
Bone-in Lipon Ribeye 17 up	\$ 7.2919	\$ 7.4037	+++	\$ 5.9788		\$ 7.7605	\$ -0.4686	5.39
Bone-in Lipon Ribeye 17 dn	\$ 8.2993	\$ 8.2612	\$ 7.1819	\$ 5.9788		\$ 7.7605	\$ 0.5388	0.57
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.6901	\$ 6.7411		\$ 8.7499	\$ 0.2165	0.57
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7497		\$ 8.7611	\$ 0.2053	0.01
Back Ribs	+++	+++	+++	\$ 1.1516		\$ 1.4948	\$ 1.6991	0.12
Short Loin 1x0	\$ 6.3377	\$ 6.6623	\$ 7.0770	\$ 4.9107		\$ 6.3741	\$ -0.0364	7.69
Striploin 0x1 13up	\$ 6.6355	\$ 6.8984	\$ 7.2019	\$ 5.0416		\$ 6.5440	\$ 0.0915	8.20
Striploin 0x1 13dn	\$ 6.6355	\$ 6.8984	+++	\$ 5.0416		\$ 6.5440	\$ 0.0915	0.01
Top Butt 13up	\$ 3.7314	\$ 3.7189	\$ 4.7799	\$ 2.9626		\$ 3.8455	\$ -0.1141	8.53
Top Butt 13dn	\$ 3.7314	\$ 3.7189	\$ 4.7799	\$ 2.9626		\$ 3.8455	\$ -0.1141	0.01
PSMO Tenderloin	\$ 12.0368	\$ 11.7831	\$ 13.8870	\$ 9.2231		\$ 11.9716	\$ 0.0652	2.79
Butt Tenderloin	+++	+++	\$ 14.1934	\$ 8.6081		\$ 11.1733	\$ 0.1267	0.73
Boneless Round	n/a	n/a	+++	\$ 2.1502		\$ 2.7910		
Inside Round 1"	+++	+++	\$ 3.8297	\$ 2.1229		\$ 2.7555	\$ 0.1145	0.11
Inside Round	\$ 2.9286	\$ 2.8885	\$ 3.9146	\$ 2.1929		\$ 2.8464	\$ 0.0822	28.66
Outside Flat	\$ 2.6329	\$ 2.6423	\$ 3.6004	\$ 1.9240		\$ 2.4974	\$ 0.1355	16.27
Eye of round	\$ 3.0776	\$ 3.0441	\$ 3.9274	\$ 2.0457		\$ 2.6553	\$ 0.4223	2.08
Peeled Knuckle	+++	+++	+++	\$ 2.2946		\$ 2.9784	\$ 0.0916	1.81
Gooseneck	+++	+++	+++	\$ 1.8414		\$ 2.3901	\$ 0.0969	2.95

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**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	\$ 2.6898	\$ 2.7050	\$ 4.1624	\$ 2.0242		\$ 2.6274	\$ 0.0624	3.56
Briskets 120	\$ 2.8919	\$ 2.9086	\$ 3.3804	\$ 2.1601		\$ 2.8038	\$ 0.0881	6.70
Bone-in Chuck Shortrib	\$ 3.9866	\$ 4.0451	\$ 4.0380	\$ 2.9311		\$ 3.8046	\$ 0.1820	4.36
Flat Iron	\$ 3.3859	\$ 3.4254	+++					1.11
Blademeat	\$ 2.7893	\$ 2.7922	\$ 4.0821	\$ 2.1396		\$ 2.7772	\$ 0.0121	7.65
Bone-in Shortrib	+++	\$ 4.1290	+++	\$ 3.5555		\$ 4.6150	\$ -0.4860	0.01
Outside Skirt	+++	+++	+++	\$ 6.1139		\$ 7.9358	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.2537		\$ 4.2233	\$ 0.0846	0.01
Flapmeat	+++	+++	+++	\$ 5.1578		\$ 6.6948	\$ -0.1834	0.50
Ball Tips	+++	+++	+++	\$ 2.4028		\$ 3.1188	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 4.8669	\$ 3.7005		\$ 4.8032	\$ -1.4832	0.05
Flank Steak	\$ 5.2070	\$ 5.2754	\$ 8.6268	\$ 3.9050		\$ 5.0687	\$ 0.1383	1.44
Pectoral Muscle	\$ 2.8850	\$ 2.9007	\$ 4.2394	\$ 2.1624		\$ 2.8068	\$ 0.0782	3.81
Lointails	+++	+++	\$ 3.4559					0.33

**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	\$ 0.9051	\$ 0.9656	\$ 0.9823	\$ 0.6642		\$ 0.8621	\$ 0.0430	59.15
Fresh 65% Lean Trimmings	\$ 1.6419	\$ 1.7150	\$ 1.7129	\$ 1.2389		\$ 1.6081	\$ 0.0338	17.05
Fresh 75% Lean Trimmings	\$ 2.1038	\$ 2.1477	\$ 2.4725	\$ 1.5538		\$ 2.0168	\$ 0.0870	0.01
Fresh 85% Lean Trimmings	\$ 2.5656	\$ 2.5804	\$ 3.2321	\$ 1.8802		\$ 2.4405	\$ 0.1251	29.13
Shankmeat	\$ 2.5656	\$ 2.5804	\$ 3.2321					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	+++	+++	+++					16.63
Lean Ground Beef	+++	+++	+++					18.42
Medium Ground Beef	+++	+++	+++					4.82
Regular Ground Beef	+++	+++	+++					3.75
Ground Chuck	+++	+++	+++	\$ 1.8559		\$ 2.4090	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9238		\$ 3.7951	\$ 0.0001	0.01

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

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