



## 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, June 24, 2016

Exchange Rate: 1.2771

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0568	\$ 2.0049	\$ 2.5186	\$ 2.0568	\$ 2.0049	\$ 2.5186
RIB	\$ 4.3849	\$ 5.2192	\$ 4.4509	\$ 3.8620	\$ 3.9759	\$ 4.2094
LOIN	\$ 4.4628	\$ 4.5185	\$ 4.3237	\$ 3.5808	\$ 3.6944	\$ 4.0874
ROUND	\$ 2.1402	\$ 2.1463	\$ 2.6913	\$ 2.0827	\$ 2.1175	\$ 2.7444
BRISKET	\$ 2.0068	\$ 1.8559	\$ 2.1797	\$ 2.0068	\$ 1.8559	\$ 2.1797
SHORT PLATE	\$ 1.9002	\$ 1.9086	\$ 2.3639	\$ 1.9002	\$ 1.9086	\$ 2.3639
FLANK	\$ 1.3956	\$ 1.4894	\$ 1.6859	\$ 1.3956	\$ 1.4894	\$ 1.6859

	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	\$ 2.7690	\$ 2.8173	\$ 2.9067	\$ 3.1065	\$ 2.5340	\$ 2.5573	\$ 2.5831	\$ 3.0407
Load Count Totals		271.48	251.27	502.64				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.8139	\$ 2.7269	+++				0.25
Semi-Boneless	+++	+++	+++	\$ 1.9378	\$ 2.4748	\$ 0.7452	0.20
Short Cut shoulder clod	\$ 2.8240	\$ 2.7177	\$ 3.7282	\$ 1.8447	\$ 2.3559	\$ 0.4681	2.64
Clod Heart	+++	+++	+++	\$ 2.1497	\$ 2.7454	\$ 0.8089	0.28
Clod Tender	\$ 5.5991	\$ 5.5581	\$ 7.7897	\$ 5.0537	\$ 6.4541	\$ -0.8550	0.53
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.4912	\$ 3.1815		
Chuck Roll	\$ 3.1868	\$ 3.2257	+++	\$ 2.4710	\$ 3.1557	\$ 0.0311	1.28
Chuck Roll 0x0	\$ 3.0118	\$ 3.0471	+++				0.01
Oven Ready Rib	+++	+++	+++				0.06
Bone-in Lipon Ribeye 17 up	\$ 9.1151	\$ 9.5014	+++	\$ 6.9820	\$ 8.9167	\$ 0.1984	5.21
Bone-in Lipon Ribeye 17 dn	\$ 9.1465	\$ 10.0333	\$ 8.8201	\$ 6.9820	\$ 8.9167	\$ 0.2298	1.25
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.9199	\$ 8.3375	\$ 10.6478	\$ -0.1261	1.80
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.0937	\$ 10.3365	\$ 0.1852	0.01
Back Ribs	+++	+++	+++	\$ 1.1910	\$ 1.5210	\$ 1.6098	0.01
Short Loin 1x0	\$ 9.9918	\$ 9.6895	\$ 8.6664	\$ 7.4085	\$ 9.4614	\$ 0.5304	1.15
Striploin 0x1 13up	\$ 11.3204	\$ 11.8614	\$ 9.7471	\$ 8.6132	\$ 10.9999	\$ 0.3205	6.66
Striploin 0x1 13dn	+++	+++	+++	\$ 8.6132	\$ 10.9999	\$ 0.3205	0.01






Top Butt 13up	\$ 5.1493	\$ 5.5194	\$ 5.2272	\$ 3.6172		\$ 4.6195	\$ 0.5298	13.11
Top Butt 13dn	\$ 5.1493	\$ 5.5194	+++	\$ 3.6172		\$ 4.6195	\$ 0.5298	0.01
PSMO Tenderloin	\$ 12.9878	\$ 13.0844	\$ 13.5080	\$ 9.5336		\$ 12.1754	\$ 0.8124	2.25
Butt Tenderloin	+++	+++	+++	\$ 9.3601		\$ 11.9538	\$ 1.4690	0.28
Boneless Round	n/a	n/a	+++	\$ 2.3657		\$ 3.0212		
Inside Round 1"	+++	+++	\$ 3.7029	\$ 1.8206		\$ 2.3251	\$ 0.3149	0.01
Inside Round	\$ 2.8205	\$ 2.8545	\$ 3.7245	\$ 1.9053		\$ 2.4333	\$ 0.3872	4.63
Outside Flat	\$ 2.6600	\$ 2.7247	+++	\$ 1.8199		\$ 2.3242	\$ 0.3358	2.92
Eye of round	\$ 3.5205	\$ 3.5403	\$ 3.7531	\$ 2.0395		\$ 2.6046	\$ 0.9159	3.64
Peeled Knuckle	+++	+++	+++	\$ 2.0548		\$ 2.6242	\$ 0.5558	2.88
Gooseneck	+++	+++	+++	\$ 1.7630		\$ 2.2515	\$ 0.0581	0.10
<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	\$ 2.8139	\$ 2.7269	+++					0.25
Semi-Boneless	+++	+++	+++	\$ 1.9804		\$ 2.5292	\$ 0.6908	0.20
Short Cut shoulder clod	\$ 2.8240	\$ 2.7177	\$ 3.7282	\$ 1.8745		\$ 2.3939	\$ 0.4301	2.64
Clod Heart	+++	+++	+++					0.28
Clod Tender	\$ 5.5991	\$ 5.5581	\$ 7.7897	\$ 3.4026		\$ 4.3455	\$ 1.2536	0.53
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1868	\$ 3.2257	+++	\$ 2.3939		\$ 3.0572	\$ 0.1296	1.28
Chuck Roll 0x0	\$ 3.0118	\$ 3.0471	+++					0.01
Oven Ready Rib	+++	n/a	+++					0.36
Bone-in Lipon Ribeye 17 up	\$ 7.7285	\$ 7.6217	+++	\$ 6.4245		\$ 8.2047	\$ -0.4762	14.67
Bone-in Lipon Ribeye 17 dn	\$ 8.4339	\$ 8.6759	\$ 8.0956	\$ 6.4245		\$ 8.2047	\$ 0.2292	1.04
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.3324	\$ 7.2334		\$ 9.2378	\$ 0.0007	0.66
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1614		\$ 9.1458	\$ 0.0927	0.01
Back Ribs	+++	+++	+++	\$ 1.1910		\$ 1.5210	\$ 1.6098	0.58
Short Loin 1x0	\$ 7.0254	\$ 7.3571	\$ 8.1997	\$ 5.6523		\$ 7.2186	\$ -0.1932	6.48
Striploin 0x1 13up	\$ 7.8666	\$ 7.9272	\$ 8.2164	\$ 5.6882		\$ 7.2644	\$ 0.6022	3.39
Striploin 0x1 13dn	+++	+++	+++	\$ 5.6882		\$ 7.2644	\$ 1.1401	0.01
Top Butt 13up	\$ 3.8905	\$ 4.1487	\$ 4.8587	\$ 2.7010		\$ 3.4494	\$ 0.4411	11.85
Top Butt 13dn	\$ 3.8905	\$ 4.1487	+++	\$ 2.7010		\$ 3.4494	\$ 0.4411	0.01
PSMO Tenderloin	\$ 11.3595	\$ 12.0434	\$ 13.0429	\$ 8.7113		\$ 11.1252	\$ 0.2343	3.54
Butt Tenderloin	+++	+++	+++	\$ 8.9144		\$ 11.3846	\$ 0.0054	1.05
Boneless Round	n/a	n/a	+++	\$ 2.4259		\$ 3.0981		
Inside Round 1"	+++	+++	\$ 3.7029	\$ 1.8436		\$ 2.3545	\$ 0.2855	0.19
Inside Round	\$ 2.8007	\$ 2.8548	\$ 3.7274	\$ 1.8813		\$ 2.4026	\$ 0.3981	21.22
Outside Flat	\$ 2.5677	\$ 2.6927	+++	\$ 1.8045		\$ 2.3045	\$ 0.2632	15.65
Eye of round	\$ 3.2722	\$ 3.4102	\$ 4.0443	\$ 2.0888		\$ 2.6676	\$ 0.6046	5.67
Peeled Knuckle	+++	+++	+++	\$ 2.0577		\$ 2.6279	\$ 0.3521	2.20
Gooseneck	+++	+++	+++	\$ 1.7910		\$ 2.2873	\$ 0.0223	1.12

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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	\$ 2.8834	\$ 2.7643	\$ 3.8781	\$ 1.9327		\$ 2.4683	\$ 0.4151	3.19
Briskets 120	\$ 3.1076	\$ 2.8484	\$ 3.4155	\$ 2.9526		\$ 3.7708	\$ -0.6632	4.92
Bone-in Chuck Shortrib	\$ 3.8185	\$ 3.7990	\$ 3.7336	\$ 2.6543		\$ 3.3898	\$ 0.4287	4.81
Flat Iron	\$ 3.5814	\$ 3.4231	+++					1.65
Blademeat	\$ 2.6356	\$ 3.0982	\$ 4.4990	\$ 1.9984		\$ 2.5522	\$ 0.0834	9.01
Bone-in Shortrib	+++	+++	+++	\$ 3.0569		\$ 3.9040	\$ 0.3260	0.09
Outside Skirt	+++	+++	+++	\$ 6.0417		\$ 7.7159	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.5790		\$ 4.5707	\$ 0.3193	0.01
Flapmeat	+++	+++	\$ 6.4446	\$ 5.2487		\$ 6.7031	\$ 0.8069	0.21
Ball Tips	+++	+++	+++	\$ 1.9253		\$ 2.4588	\$ 0.0001	0.01
Tri Tips	+++	+++	\$ 5.7986	\$ 3.7647		\$ 4.8079	\$ -0.1679	0.01
Flank Steak	\$ 6.0904	\$ 6.7458	\$ 8.1293	\$ 4.0723		\$ 5.2007	\$ 0.8897	1.39
Pectoral Muscle	\$ 2.7536	\$ 3.1702	\$ 4.5935	\$ 2.0360		\$ 2.6002	\$ 0.1534	5.44
Lointails	+++	+++	\$ 3.7638					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	\$ 1.1032	\$ 1.0911	\$ 0.9932	\$ 0.8884		\$ 1.1346	\$ -0.0314	36.02
Fresh 65% Lean Trimmings	\$ 1.7439	\$ 1.6716	\$ 1.5770	\$ 1.1362		\$ 1.4510	\$ 0.2929	13.50
Fresh 75% Lean Trimmings	\$ 2.1656	\$ 2.0833	+++	\$ 1.4308		\$ 1.8273	\$ 0.3383	0.01
Fresh 85% Lean Trimmings	\$ 2.5873	\$ 2.4950	\$ 3.2719	\$ 1.9210		\$ 2.4533	\$ 0.1340	25.74
Shankmeat	\$ 2.5873	\$ 2.4950	\$ 3.2719					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	+++	+++	+++					3.39
Lean Ground Beef	+++	+++	+++					12.04
Medium Ground Beef	+++	+++	+++					0.17
Regular Ground Beef	+++	+++	+++					3.43
Ground Chuck	+++	+++	+++	\$ 1.8909		\$ 2.4149	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7483		\$ 3.5099	\$ 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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