



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, March 4, 2016

Exchange Rate: 1.3396

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3830	\$ 2.2781	\$ 2.6254	\$ 2.3830	\$ 2.2781	\$ 2.6254
RIB	\$ 4.5560	\$ 4.4301	\$ 4.0407	\$ 3.8129	\$ 3.8423	\$ 3.8279
LOIN	\$ 3.8925	\$ 3.9404	\$ 3.9433	\$ 3.6570	\$ 3.6492	\$ 3.8199
ROUND	\$ 2.6410	\$ 2.7153	\$ 2.8820	\$ 2.5941	\$ 2.6683	\$ 3.0169
BRISKET	\$ 2.0265	\$ 2.0031	\$ 2.6078	\$ 2.0265	\$ 2.0031	\$ 2.6078
SHORT PLATE	\$ 1.8676	\$ 1.8384	\$ 2.1832	\$ 1.8676	\$ 1.8384	\$ 2.1832
FLANK	\$ 1.5505	\$ 1.4622	\$ 1.5411	\$ 1.5505	\$ 1.4622	\$ 1.5411















	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	\$ 2.9367	\$ 2.9284	\$ 2.9037	\$ 3.0568	\$ 2.8436	\$ 2.7830	\$ 2.7641	\$ 3.0366
Load Count Totals		209.82	213.35	219.64				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.4600	\$ 3.6140	+++				0.16
Semi-Boneless	+++	+++	+++	\$ 2.1983	\$ 2.9448	\$ 0.8452	0.09
Short Cut shoulder clod	\$ 4.0811	\$ 2.8679	\$ 3.7653	\$ 2.1492	\$ 2.8791	\$ 1.2020	1.80
Clod Heart	+++	+++	+++	\$ 2.9253	\$ 3.9187	\$ 0.1733	0.24
Clod Tender	\$ 5.5973	\$ 5.5910	+++	\$ 4.3822	\$ 5.8704	\$ -0.2731	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8459	\$ 3.8124		
Chuck Roll	\$ 3.9104	\$ 4.0844	\$ 3.8419	\$ 2.8641	\$ 3.8367	\$ 0.0737	7.05
Chuck Roll 0x0	\$ 3.7604	\$ 3.9263	\$ 2.8971				0.01
Oven Ready Rib	+++	+++	\$ 6.8021				2.00
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.1943	\$ 9.6375	\$ 0.4581	1.32
Bone-in Lipon Ribeye 17 dn	\$ 7.1738	\$ 7.8052	\$ 7.0237	\$ 7.1943	\$ 9.6375	\$ -2.4637	4.47
Boneless Lipon Ribeye 14 up	\$ 11.0890	\$ 10.1840	\$ 9.4055	\$ 8.1349	\$ 10.8975	\$ 0.1915	1.98
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.2431	\$ 11.0425	\$ 0.4664	0.09
Back Ribs	+++	+++	+++	\$ 0.9890	\$ 1.3249	\$ 1.9595	0.01
Short Loin 1x0	\$ 7.1390	\$ 8.0346	\$ 6.7515	\$ 6.1730	\$ 8.2694	\$ -1.1304	0.53
Striploin 0x1 13up	\$ 8.3593	\$ 8.3255	\$ 7.7211	\$ 6.5393	\$ 8.7600	\$ -0.4007	3.14
Striploin 0x1 13dn	+++	+++	+++	\$ 6.5393	\$ 8.7600	\$ 1.2009	0.04

Top Butt 13up	\$ 5.0473	\$ 5.1573	\$ 5.4616	\$ 3.8752		\$ 5.1912	\$ -0.1439	5.64
Top Butt 13dn	\$ 5.0473	\$ 5.1573	\$ 5.4616	\$ 3.8752		\$ 5.1912	\$ -0.1439	0.01
PSMO Tenderloin	\$ 13.6308	\$ 13.3734	\$ 12.6710	\$ 10.8108		\$ 14.4821	\$ -0.8513	4.70
Butt Tenderloin	\$ 13.9310	+++	+++	\$ 9.9162		\$ 13.2837	\$ 0.6473	0.08
Boneless Round	n/a	+++	+++	\$ 2.6344		\$ 3.5290		
Inside Round 1"	\$ 3.5103	\$ 3.5533	\$ 3.5407	\$ 2.3465		\$ 3.1434	\$ 0.3669	0.01
Inside Round	\$ 3.5991	\$ 3.5658	\$ 3.7160	\$ 2.4217		\$ 3.2441	\$ 0.3550	3.95
Outside Flat	\$ 3.4998	\$ 3.8595	+++	\$ 2.1881		\$ 2.9312	\$ 0.5686	4.70
Eye of round	\$ 4.1673	\$ 4.2038	\$ 4.4773	\$ 2.4675		\$ 3.3055	\$ 0.8618	3.20
Peeled Knuckle	+++	+++	+++	\$ 2.5893		\$ 3.4686	\$ 0.6914	4.41
Gooseneck	+++	+++	+++	\$ 2.2513		\$ 3.0158	\$ 0.3494	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	\$ 3.4600	\$ 3.6140	+++					0.16
Semi-Boneless	+++	+++	+++	\$ 2.2223		\$ 2.9770	\$ 0.8130	0.09
Short Cut shoulder clod	\$ 4.0811	\$ 2.8679	\$ 3.7653	\$ 2.1551		\$ 2.8870	\$ 1.1941	1.80
Clod Heart	+++	+++	+++					0.24
Clod Tender	\$ 5.5973	\$ 5.5910	+++	\$ 4.5909		\$ 6.1500	\$ -0.5527	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9104	\$ 4.0844	\$ 3.8419	\$ 2.8577		\$ 3.8282	\$ 0.0822	7.05
Chuck Roll 0x0	\$ 3.7604	\$ 3.9263	\$ 2.8971					0.01
Oven Ready Rib	n/a	+++	\$ 5.5353					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.6565		\$ 8.9170	\$ 0.1017	1.60
Bone-in Lipon Ribeye 17 dn	\$ 6.4980	\$ 6.9086	\$ 6.3565	\$ 6.6565		\$ 8.9170	\$ -2.4190	4.01
Boneless Lipon Ribeye 14 up	\$ 10.0186	\$ 10.5572	\$ 8.3571	\$ 7.4097		\$ 9.9260	\$ 0.0926	0.51
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3996		\$ 9.9125	\$ 0.4523	0.15
Back Ribs	+++	+++	+++	\$ 0.9890		\$ 1.3249	\$ 1.9595	0.75
Short Loin 1x0	\$ 7.1155	\$ 7.0323	\$ 6.9206	\$ 5.5337		\$ 7.4129	\$ -0.2974	3.05
Striploin 0x1 13up	\$ 7.4094	\$ 7.4630	\$ 7.0670	\$ 5.5716		\$ 7.4637	\$ -0.0543	1.24
Striploin 0x1 13dn	+++	+++	+++	\$ 5.5716		\$ 7.4637	\$ -0.0543	0.01
Top Butt 13up	\$ 4.1326	\$ 4.3185	\$ 5.0212	\$ 3.6538		\$ 4.8946	\$ -0.7620	3.49
Top Butt 13dn	\$ 4.1326	\$ 4.3185	\$ 5.0212	\$ 3.6538		\$ 4.8946	\$ -0.7620	0.01
PSMO Tenderloin	\$ 13.5084	\$ 13.4251	\$ 12.4235	\$ 10.5565		\$ 14.1415	\$ -0.6331	0.86
Butt Tenderloin	\$ 12.8755	+++	+++	\$ 9.6707		\$ 12.9549	\$ -0.0794	0.27
Boneless Round	n/a	+++	+++	\$ 2.6626		\$ 3.5668		
Inside Round 1"	\$ 3.5103	\$ 3.5533	\$ 3.5407	\$ 2.3771		\$ 3.1844	\$ 0.3259	4.40
Inside Round	\$ 3.5806	\$ 3.6841	\$ 3.7596	\$ 2.4487		\$ 3.2803	\$ 0.3003	11.54
Outside Flat	\$ 3.4963	\$ 3.7799	+++	\$ 2.2205		\$ 2.9746	\$ 0.5217	6.26
Eye of round	\$ 3.9607	\$ 4.1656	\$ 4.4200	\$ 2.4571		\$ 3.2915	\$ 0.6692	2.32
Peeled Knuckle	+++	+++	+++	\$ 2.4870		\$ 3.3316	\$ 0.5684	0.66
Gooseneck	+++	+++	+++	\$ 2.0706		\$ 2.7738	\$ 0.5914	0.25







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	\$ 3.8150	\$ 3.7927	\$ 3.9039	\$ 2.8029		\$ 3.7548	\$ 0.0602	4.12
Briskets 120	\$ 3.2168	\$ 3.1981	\$ 4.1211	\$ 2.3364		\$ 3.1298	\$ 0.0870	8.23
Bone-in Chuck Shortrib	\$ 4.5950	\$ 4.7155	\$ 3.9609	\$ 3.0101		\$ 4.0323	\$ 0.5627	2.89
Flat Iron	+++	+++	\$ 4.1445					4.71
Blademeat	\$ 3.6249	\$ 3.6467	\$ 4.1027	\$ 2.5137		\$ 3.3674	\$ 0.2575	5.31
Bone-in Shortrib	+++	+++	+++	\$ 3.6305		\$ 4.8634	\$ -0.0334	0.03
Outside Skirt	+++	+++	+++	\$ 5.7046		\$ 7.6419	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.1450		\$ 5.5526	\$ 0.2355	0.16
Flapmeat	+++	\$ 6.7678	+++	\$ 5.5424		\$ 7.4246	\$ -0.3577	1.40
Ball Tips	+++	+++	+++	\$ 2.8445		\$ 3.8105	\$ -0.0001	0.01
Tri Tips	\$ 3.8081	\$ 3.9998	\$ 6.0800	\$ 3.2748		\$ 4.3869	\$ -0.5788	1.76
Flank Steak	\$ 7.6485	\$ 7.2651	\$ 6.8092	\$ 5.6907		\$ 7.6233	\$ 0.0252	1.80
Pectoral Muscle	\$ 3.5296	\$ 3.5924	\$ 4.3534	\$ 2.5333		\$ 3.3936	\$ 0.1360	4.20
Lointails	\$ 3.1113	\$ 3.1882	+++					2.77

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	\$ 0.8240	\$ 0.7134	\$ 1.1448	\$ 0.6672		\$ 0.8938	\$ -0.0698	25.26
Fresh 65% Lean Trimmings	\$ 1.4382	\$ 1.4634	\$ 2.0299	\$ 0.9214		\$ 1.2343	\$ 0.2039	9.61
Fresh 75% Lean Trimmings	\$ 2.0302	\$ 2.0384	\$ 2.7041	\$ 1.3657		\$ 1.8295	\$ 0.2007	0.01
Fresh 85% Lean Trimmings	\$ 2.6222	\$ 2.6135	\$ 3.3784	\$ 1.9544		\$ 2.6181	\$ 0.0041	20.58
Shankmeat	\$ 2.6222	\$ 2.6135	\$ 4.7247					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	+++	+++	+++					2.50
Lean Ground Beef	+++	+++	+++					10.53
Medium Ground Beef	+++	+++	+++					1.23
Regular Ground Beef	+++	+++	+++					2.30
Ground Chuck	+++	+++	+++	\$ 1.8047		\$ 2.4176	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0872		\$ 4.1356	\$ 0.0000	0.01

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

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