



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 7, 2016

Exchange Rate: 1.3214

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0913	\$ 2.0756	\$ 2.2091	\$ 2.0913	\$ 2.0756	\$ 2.2089
RIB	\$ 4.3879	\$ 3.9251	\$ 3.9509	\$ 4.0642	\$ 3.7505	\$ 3.8371
LOIN	\$ 3.0642	\$ 3.2057	\$ 3.7271	\$ 2.9031	\$ 2.9566	\$ 3.4694
ROUND	\$ 2.0838	\$ 2.0287	\$ 2.4993	\$ 2.0642	\$ 2.0626	\$ 2.4863
BRISKET	\$ 1.7238	\$ 1.6691	\$ 1.8337	\$ 1.7238	\$ 1.6691	\$ 1.8337
SHORT PLATE	\$ 1.4281	\$ 1.4217	\$ 1.7796	\$ 1.4281	\$ 1.4217	\$ 1.7796
FLANK	\$ 1.1110	\$ 1.0740	\$ 1.1959	\$ 1.1110	\$ 1.0740	\$ 1.1959















	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	\$ 2.4409	\$ 2.4613	\$ 2.4172	\$ 2.7135	\$ 2.3265	\$ 2.3857	\$ 2.3519	\$ 2.6427
Load Count Totals		305.22	338.49	285.46				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.6985				0.07	
Semi-Boneless	+++	+++	+++	\$ 1.9152		\$ 2.5307	\$ 0.7993	0.12
Short Cut shoulder clod	\$ 2.9283	\$ 3.0007	\$ 2.9479	\$ 1.9804		\$ 2.6169	\$ 0.3114	2.48
Clod Heart	+++	+++	+++	\$ 2.8691		\$ 3.7912	\$ -0.1387	0.90
Clod Tender	\$ 4.3859	\$ 3.7046	\$ 4.0662	\$ 3.2208		\$ 4.2560	\$ 0.1299	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1346	\$ 4.0575	\$ 3.9192	\$ 3.1198		\$ 4.1225	\$ 0.0121	1.82
Chuck Roll 0x0	\$ 3.8609	\$ 3.7941	\$ 3.7655					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2351		\$ 8.2391	\$ -0.2155	8.68
Bone-in Lipon Ribeye 17 dn	\$ 8.4813	\$ 8.2790	\$ 7.4310	\$ 6.2351		\$ 8.2391	\$ 0.2422	1.01
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.5857	\$ 6.6809		\$ 8.8281	\$ 0.0988	1.46
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7196		\$ 8.8793	\$ 0.0476	0.01
Back Ribs	+++	+++	+++	\$ 0.8969		\$ 1.1852	\$ 2.0322	0.01
Short Loin 1x0	\$ 6.1833	\$ 6.4840	\$ 7.4327	\$ 4.4036		\$ 5.8189	\$ 0.3644	0.66
Striploin 0x1 13up	\$ 6.0767	\$ 6.2321	\$ 6.9600	\$ 4.5098		\$ 5.9592	\$ 0.1175	14.19
Striploin 0x1 13dn	\$ 6.0767	\$ 6.2321	+++	\$ 4.5098		\$ 5.9592	\$ 0.1175	0.01

Top Butt 13up	\$ 3.8255	\$ 3.8308	\$ 4.8055	\$ 2.8475		\$ 3.7627	\$ 0.0628	9.81
Top Butt 13dn	\$ 3.8255	\$ 3.8308	+++	\$ 2.8475		\$ 3.7627	\$ 0.0628	0.01
PSMO Tenderloin	\$ 11.7190	\$ 11.8066	\$ 14.3998	\$ 9.0882		\$ 12.0091	\$ -0.2901	6.28
Butt Tenderloin	+++	+++	\$ 14.5036	\$ 8.4578		\$ 11.1761	\$ 1.6657	0.24
Boneless Round	+++	+++	n/a	\$ 2.1219		\$ 2.8039	\$ -0.2039	0.01
Inside Round 1"	+++	+++	\$ 2.9235	\$ 1.8813		\$ 2.4859	\$ 0.2541	0.01
Inside Round	\$ 2.7530	\$ 2.7083	\$ 3.1746	\$ 1.9287		\$ 2.5486	\$ 0.2044	5.63
Outside Flat	\$ 3.0205	\$ 2.7798	\$ 3.2579	\$ 2.3579		\$ 3.1157	\$ -0.0952	2.18
Eye of round	\$ 3.0488	\$ 3.0059	\$ 4.3456	\$ 2.2919		\$ 3.0285	\$ 0.0203	4.82
Peeled Knuckle	+++	+++	+++	\$ 2.1493		\$ 2.8401	\$ 0.0999	5.50
Gooseneck	+++	+++	+++	\$ 1.9575		\$ 2.5866	\$ 0.0506	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					0.07
Semi-Boneless	+++	+++	+++	\$ 1.9133		\$ 2.5282	\$ 0.8018	0.12
Short Cut shoulder clod	\$ 2.9283	\$ 3.0007	\$ 2.9479	\$ 1.9071		\$ 2.5200	\$ 0.4083	2.48
Clod Heart	+++	+++	+++					0.90
Clod Tender	\$ 4.3859	\$ 3.7046	\$ 4.0662	\$ 2.7626		\$ 3.6505	\$ 0.7354	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1346	\$ 4.0575	\$ 3.9192	\$ 3.0270		\$ 3.9999	\$ 0.1347	1.82
Chuck Roll 0x0	\$ 3.8609	\$ 3.7941	\$ 3.7655					0.01
Oven Ready Rib	+++	+++	n/a					2.95
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.9432		\$ 6.5319	\$ 0.1930	2.23
Bone-in Lipon Ribeye 17 dn	\$ 6.9130	\$ 7.1115	\$ 6.8903	\$ 4.9432		\$ 6.5319	\$ 0.3811	1.33
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.8042	\$ 5.7347		\$ 7.5778	\$ 0.0020	1.91
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0755		\$ 8.0282	\$ -0.4484	0.01
Back Ribs	+++	+++	+++	\$ 0.8969		\$ 1.1852	\$ 2.0322	0.04
Short Loin 1x0	\$ 5.4085	\$ 5.7808	\$ 6.1582	\$ 4.0083		\$ 5.2966	\$ 0.1119	4.49
Striploin 0x1 13up	\$ 5.5262	\$ 5.8180	\$ 6.0290	\$ 3.8007		\$ 5.0222	\$ 0.5040	2.86
Striploin 0x1 13dn	\$ 5.5262	\$ 5.8180	+++	\$ 3.8007		\$ 5.0222	\$ 0.5040	0.01
Top Butt 13up	\$ 3.5432	\$ 3.3949	\$ 4.3335	\$ 2.5913		\$ 3.4241	\$ 0.1191	7.63
Top Butt 13dn	\$ 3.5432	\$ 3.3949	+++	\$ 2.5913		\$ 3.4241	\$ 0.1191	0.01
PSMO Tenderloin	\$ 11.7928	\$ 10.7205	\$ 14.3359	\$ 8.8512		\$ 11.6960	\$ 0.0968	1.82
Butt Tenderloin	+++	+++	\$ 14.7669	\$ 8.1997		\$ 10.8351	\$ 0.4249	0.34
Boneless Round	+++	+++	n/a					0.01
Inside Round 1"	+++	+++	\$ 2.9235	\$ 1.9595		\$ 2.5893	\$ 0.1507	0.01
Inside Round	\$ 2.6539	\$ 2.7315	\$ 3.3516	\$ 1.9224		\$ 2.5403	\$ 0.1136	17.94
Outside Flat	\$ 2.9261	\$ 2.8857	\$ 3.1583	\$ 2.3350		\$ 3.0855	\$ -0.1594	11.61
Eye of round	\$ 3.1241	\$ 3.0130	\$ 4.2837	\$ 2.2585		\$ 2.9844	\$ 0.1397	2.76
Peeled Knuckle	+++	+++	+++	\$ 2.1220		\$ 2.8040	\$ 0.1760	1.27
Gooseneck	+++	+++	+++	\$ 1.9881		\$ 2.6271	\$ 0.0101	2.07







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	\$ 2.6540	\$ 2.7652	\$ 3.2556	\$ 2.0331		\$ 2.6865	\$ -0.0325	7.70
Briskets 120	\$ 2.7563	\$ 2.6820	\$ 2.9158	\$ 1.9689		\$ 2.6017	\$ 0.1546	1.47
Bone-in Chuck Shortrib	\$ 4.0558	\$ 4.1064	\$ 4.1162	\$ 2.7746		\$ 3.6664	\$ 0.3894	2.30
Flat Iron	\$ 3.5916	\$ 3.5818	+++					1.49
Blademeat	\$ 2.6944	\$ 2.6735	\$ 3.4684	\$ 2.0424		\$ 2.6988	\$ -0.0044	10.71
Bone-in Shortrib	\$ 9.4246	\$ 5.9648	+++	\$ 3.3868		\$ 4.4753	\$ 4.9493	0.64
Outside Skirt	+++	+++	+++	\$ 4.8707		\$ 6.4361	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 2.9505		\$ 3.8988	\$ 0.0778	0.01
Flapmeat	+++	+++	\$ 5.7932	\$ 3.5894		\$ 4.7430	\$ 0.2470	0.31
Ball Tips	+++	+++	+++	\$ 2.0082		\$ 2.6536	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 4.1177	\$ 2.4763		\$ 3.2722	\$ -0.3722	0.01
Flank Steak	\$ 5.3489	\$ 5.2744	\$ 5.7414	\$ 4.1313		\$ 5.4591	\$ -0.1102	1.61
Pectoral Muscle	\$ 2.7197	\$ 2.8374	\$ 3.4848	\$ 2.0806		\$ 2.7493	\$ -0.0296	6.72
Lointails	+++	+++	\$ 3.1113					0.38

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	\$ 0.5557	\$ 0.4674	\$ 0.6019	\$ 0.3334		\$ 0.4406	\$ 0.1151	59.48
Fresh 65% Lean Trimmings	\$ 1.2283	\$ 1.2137	\$ 1.3718	\$ 0.6950		\$ 0.9184	\$ 0.3099	22.55
Fresh 75% Lean Trimmings	\$ 1.7963	\$ 1.7517	\$ 2.0717	\$ 1.4972		\$ 1.9784	\$ -0.1821	0.01
Fresh 85% Lean Trimmings	\$ 2.3644	\$ 2.2896	\$ 2.7717	\$ 1.6844		\$ 2.2258	\$ 0.1386	26.05
Shankmeat	\$ 2.3644	\$ 2.2896	\$ 2.7717					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	+++	+++	+++					5.57
Lean Ground Beef	+++	+++	+++					21.07
Medium Ground Beef	+++	+++	+++					0.58
Regular Ground Beef	+++	+++	+++					3.61
Ground Chuck	+++	+++	+++	\$ 1.5435		\$ 2.0396	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7751		\$ 3.6670	\$ -0.0001	0.01

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

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