



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, September 9, 2016

Exchange Rate: 1.2928

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9203	\$ 1.9548	\$ 2.5412	\$ 1.9203	\$ 1.9548	\$ 2.5412
RIB	\$ 3.9858	\$ 3.7978	\$ 4.0201	\$ 3.7614	\$ 3.7411	\$ 3.7743
LOIN	\$ 3.3729	\$ 3.3647	\$ 4.0851	\$ 3.1563	\$ 3.1245	\$ 3.7775
ROUND	\$ 2.0728	\$ 2.1290	\$ 2.7395	\$ 2.0797	\$ 2.1332	\$ 2.8012
BRISKET	\$ 1.6688	\$ 1.6474	\$ 2.1161	\$ 1.6688	\$ 1.6474	\$ 2.1161
SHORT PLATE	\$ 1.4783	\$ 1.5515	\$ 1.9456	\$ 1.4783	\$ 1.5515	\$ 1.9456
FLANK	\$ 1.0275	\$ 1.0930	\$ 1.6089	\$ 1.0275	\$ 1.0930	\$ 1.6089













	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	\$ 2.4497	\$ 2.4260	\$ 2.4319	\$ 2.9889	\$ 2.3758	\$ 2.3559	\$ 2.3754	\$ 2.9093
Load Count Totals		309.76	329.62	220.03				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.22
Semi-Boneless	+++	+++	+++	\$ 1.8700	\$ 2.4175	\$ 0.8625	0.15
Short Cut shoulder clod	\$ 2.7004	\$ 2.7453	\$ 3.4738	\$ 1.9111	\$ 2.4707	\$ 0.2297	1.80
Clod Heart	+++	+++	+++	\$ 2.3778	\$ 3.0740	\$ 0.5991	0.60
Clod Tender	\$ 3.7322	\$ 3.7304	+++	\$ 3.4644	\$ 4.4788	\$ -0.7466	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.1243	\$ 3.1630	\$ 4.1719	\$ 2.4261	\$ 3.1365	\$ -0.0122	2.05
Chuck Roll 0x0	\$ 2.9612	\$ 2.9947	\$ 4.0158				0.01
Oven Ready Rib	+++	+++	n/a				0.32
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1677	\$ 7.9736	\$ 0.1479	8.90
Bone-in Lipon Ribeye 17 dn	\$ 8.5399	\$ 8.4175	\$ 7.4160	\$ 6.1677	\$ 7.9736	\$ 0.5663	0.56
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.3987	\$ 7.0005	\$ 9.0502	\$ 0.0032	1.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0170	\$ 9.0716	\$ -0.0182	0.01
Back Ribs	+++	+++	+++	\$ 1.1400	\$ 1.4738	\$ 1.6819	0.01
Short Loin 1x0	\$ 6.3443	\$ 6.4690	\$ 8.3144	\$ 4.8063	\$ 6.2136	\$ 0.1307	1.56
Striploin 0x1 13up	\$ 6.4829	\$ 6.7148	\$ 7.8003	\$ 4.7445	\$ 6.1337	\$ 0.3492	9.65
Striploin 0x1 13dn	\$ 6.4829	+++	+++	\$ 4.7445	\$ 6.1337	\$ 0.3492	0.01

Top Butt 13up	\$ 4.5132	\$ 4.3111	\$ 5.4699	\$ 3.4138		\$ 4.4134	\$ 0.0998	15.42
Top Butt 13dn	\$ 4.5132	\$ 4.3111	\$ 5.4699	\$ 3.4138		\$ 4.4134	\$ 0.0998	0.01
PSMO Tenderloin	\$ 12.2707	\$ 12.4085	\$ 15.3140	\$ 9.3219		\$ 12.0514	\$ 0.2193	3.70
Butt Tenderloin	+++	+++	\$ 13.9656	\$ 8.7248		\$ 11.2794	\$ 1.6168	0.42
Boneless Round	+++	+++	+++	\$ 2.0884		\$ 2.6999	\$ -0.0399	0.01
Inside Round 1"	+++	+++	\$ 3.4400	\$ 1.8863		\$ 2.4386	\$ 0.5514	0.01
Inside Round	\$ 2.7569	\$ 2.9220	\$ 3.7443	\$ 1.9158		\$ 2.4767	\$ 0.2802	6.06
Outside Flat	\$ 2.6219	\$ 2.7171	\$ 3.5552	\$ 1.9566		\$ 2.5295	\$ 0.0924	4.06
Eye of round	\$ 3.0332	\$ 3.0329	\$ 4.1728	\$ 2.0606		\$ 2.6639	\$ 0.3693	5.62
Peeled Knuckle	+++	+++	+++	\$ 2.1683		\$ 2.8032	\$ 0.3768	6.33
Gooseneck	+++	+++	+++	\$ 1.8700		\$ 2.4175	\$ 0.0010	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	+++	+++	+++					0.22
Semi-Boneless	+++	+++	+++	\$ 1.8454		\$ 2.3857	\$ 0.8943	0.15
Short Cut shoulder clod	\$ 2.7004	\$ 2.7453	\$ 3.4738	\$ 1.9022		\$ 2.4592	\$ 0.2412	1.80
Clod Heart	+++	+++	+++					0.60
Clod Tender	\$ 3.7322	\$ 3.7304	+++	\$ 2.8640		\$ 3.7026	\$ 0.0296	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1243	\$ 3.1630	\$ 4.1719	\$ 2.3180		\$ 2.9967	\$ 0.1276	2.05
Chuck Roll 0x0	\$ 2.9612	\$ 2.9947	\$ 4.0158					0.01
Oven Ready Rib	+++	+++	+++					1.08
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8420		\$ 7.5525	\$ 0.0782	4.27
Bone-in Lipon Ribeye 17 dn	\$ 7.2840	\$ 7.2819	\$ 7.1106	\$ 5.8420		\$ 7.5525	\$ -0.2685	4.10
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.4320	\$ 6.4157		\$ 8.2942	\$ 0.0741	1.15
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.2672		\$ 8.1022	\$ 0.2661	0.01
Back Ribs	+++	+++	+++	\$ 1.1400		\$ 1.4738	\$ 1.6819	0.11
Short Loin 1x0	\$ 5.9499	\$ 6.0149	\$ 7.0386	\$ 4.5728		\$ 5.9117	\$ 0.0382	2.52
Striploin 0x1 13up	\$ 5.9755	\$ 6.1997	\$ 7.0942	\$ 4.5222		\$ 5.8463	\$ 0.1292	2.92
Striploin 0x1 13dn	\$ 5.9755	+++	+++	\$ 4.5222		\$ 5.8463	\$ 0.1292	0.01
Top Butt 13up	\$ 3.7405	\$ 3.5844	\$ 4.7877	\$ 2.8452		\$ 3.6783	\$ 0.0622	8.56
Top Butt 13dn	\$ 3.7405	\$ 3.5844	\$ 4.7877	\$ 2.8452		\$ 3.6783	\$ 0.0622	0.01
PSMO Tenderloin	\$ 12.2168	\$ 12.0724	\$ 14.6911	\$ 9.3857		\$ 12.1338	\$ 0.0830	0.83
Butt Tenderloin	+++	+++	\$ 13.7079	\$ 8.4021		\$ 10.8622	\$ 0.7778	0.14
Boneless Round	+++	+++	+++	\$ 2.0292		\$ 2.6233	\$ 0.0367	1.01
Inside Round 1"	+++	+++	\$ 3.4400	\$ 1.8737		\$ 2.4223	\$ 0.5677	0.06
Inside Round	\$ 2.6382	\$ 2.7575	\$ 3.5756	\$ 1.9150		\$ 2.4757	\$ 0.1625	23.40
Outside Flat	\$ 2.5395	\$ 2.7477	\$ 3.5077	\$ 1.9081		\$ 2.4668	\$ 0.0727	15.50
Eye of round	\$ 3.0518	\$ 3.0070	\$ 4.1125	\$ 2.0650		\$ 2.6696	\$ 0.3822	2.87
Peeled Knuckle	+++	+++	+++	\$ 2.1683		\$ 2.8032	\$ 0.3168	0.69
Gooseneck	+++	+++	+++	\$ 1.9320		\$ 2.4977	\$ -0.0792	4.22







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.7129	\$ 2.7972	\$ 4.1186	\$ 2.1112		\$ 2.7294	\$ -0.0165	3.61
Briskets 120	\$ 2.6902	\$ 2.6106	\$ 3.3417	\$ 1.9664		\$ 2.5422	\$ 0.1480	8.43
Bone-in Chuck Shortrib	\$ 4.0223	\$ 4.0980	\$ 3.8507	\$ 2.9163		\$ 3.7702	\$ 0.2521	4.66
Flat Iron	\$ 3.3415	\$ 3.5587	\$ 4.3730					0.86
Blademeat	\$ 2.6613	\$ 2.8825	\$ 4.0033	\$ 2.0221		\$ 2.6142	\$ 0.0471	10.27
Bone-in Shortrib	+++	+++	+++	\$ 3.3058		\$ 4.2737	\$ 0.9463	0.01
Outside Skirt	+++	+++	+++	\$ 5.6243		\$ 7.2711	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.1482		\$ 4.0700	\$ -0.0400	0.01
Flapmeat	+++	+++	\$ 6.1774	\$ 4.7997		\$ 6.2051	\$ 0.5249	0.13
Ball Tips	+++	+++	+++	\$ 2.5126		\$ 3.2483	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2563		\$ 4.2097	\$ -0.9997	0.01
Flank Steak	\$ 5.2147	\$ 5.2290	\$ 7.9314	\$ 4.2255		\$ 5.4627	\$ -0.2480	1.46
Pectoral Muscle	\$ 2.8227	\$ 2.9460	\$ 4.1660	\$ 2.1660		\$ 2.8002	\$ 0.0225	3.44
Lointails	+++	+++	\$ 3.2483					0.34

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.4915	\$ 0.5260	\$ 0.8278	\$ 0.4217		\$ 0.5452	\$ -0.0537	60.53
Fresh 65% Lean Trimmings	\$ 1.3309	\$ 1.3942	\$ 1.5540	\$ 0.9815		\$ 1.2689	\$ 0.0620	14.06
Fresh 75% Lean Trimmings	\$ 1.9248	\$ 1.9538	\$ 2.3823	\$ 1.6020		\$ 2.0711	\$ -0.1463	4.29
Fresh 85% Lean Trimmings	\$ 2.5187	\$ 2.5133	\$ 3.2107	\$ 1.8173		\$ 2.3494	\$ 0.1693	22.61
Shankmeat	\$ 2.5187	\$ 2.5133	\$ 3.2107					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					3.46
Lean Ground Beef	+++	+++	+++					20.84
Medium Ground Beef	+++	+++	+++					0.82
Regular Ground Beef	+++	+++	+++					2.60
Ground Chuck	+++	+++	+++	\$ 1.7757		\$ 2.2956	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8761		\$ 3.7182	\$ 0.0001	0.01

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

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