



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 2, 2016

Exchange Rate: 1.3086

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9548	\$ 2.1258	\$ 2.5383	\$ 1.9548	\$ 2.1258	\$ 2.5383
RIB	\$ 3.7978	\$ 4.0782	\$ 4.5049	\$ 3.7411	\$ 3.7553	\$ 3.8036
LOIN	\$ 3.3647	\$ 3.7878	\$ 4.2095	\$ 3.1245	\$ 3.3643	\$ 3.8536
ROUND	\$ 2.1290	\$ 2.1814	\$ 2.7718	\$ 2.1332	\$ 2.1971	\$ 2.7399
BRISKET	\$ 1.6474	\$ 1.8150	\$ 2.1427	\$ 1.6474	\$ 1.8150	\$ 2.1427
SHORT PLATE	\$ 1.5515	\$ 1.7851	\$ 2.1585	\$ 1.5515	\$ 1.7851	\$ 2.1585
FLANK	\$ 1.0930	\$ 1.4790	\$ 1.6137	\$ 1.0930	\$ 1.4790	\$ 1.6137















	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	\$ 2.5605	\$ 2.4319	\$ 2.6537	\$ 3.0936	\$ 2.4832	\$ 2.3754	\$ 2.5303	\$ 2.9307
Load Count Totals		329.62	317.42	306.75				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 2.9252	\$ 3.9974				0.07	
Semi-Boneless	+++	+++	+++	\$ 1.9360		\$ 2.5334	\$ 0.6766	0.15
Short Cut shoulder clod	\$ 2.7453	\$ 2.9426	\$ 3.6317	\$ 1.8959		\$ 2.4810	\$ 0.2643	1.86
Clod Heart	+++	+++	+++	\$ 2.3965		\$ 3.1361	\$ 0.5785	0.47
Clod Tender	\$ 3.7304	\$ 6.5418	\$ 5.8648	\$ 3.4828		\$ 4.5576	\$ -0.8272	0.31
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1630	\$ 3.2997	\$ 4.2440	\$ 2.4191		\$ 3.1656	\$ -0.0026	5.21
Chuck Roll 0x0	\$ 2.9947	\$ 3.1566	\$ 4.0780					0.01
Oven Ready Rib	+++	+++	+++					0.20
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4300		\$ 8.4143	\$ -0.6759	3.68
Bone-in Lipon Ribeye 17 dn	\$ 8.4175	\$ 8.7447	\$ 7.3976	\$ 6.4300		\$ 8.4143	\$ 0.0032	0.63
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.9935	\$ 6.9493		\$ 9.0939	\$ -0.3306	1.33
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4463		\$ 9.7442	\$ -0.9809	0.01
Back Ribs	+++	+++	+++	\$ 1.0907		\$ 1.4273	\$ 1.7641	0.01
Short Loin 1x0	\$ 6.4690	\$ 6.7462	\$ 8.2403	\$ 4.9483		\$ 6.4753	\$ -0.0063	2.37
Striploin 0x1 13up	\$ 6.7148	\$ 8.5089	\$ 8.2873	\$ 4.9084		\$ 6.4231	\$ 0.2917	9.05
Striploin 0x1 13dn	+++	+++	+++	\$ 4.9084		\$ 6.4231	\$ 0.2917	0.01

Top Butt 13up	\$ 4.3111	\$ 5.0495	\$ 5.6543	\$ 3.4937		\$ 4.5719	\$ -0.2608	14.35
Top Butt 13dn	\$ 4.3111	\$ 5.0495	\$ 5.6543	\$ 3.4937		\$ 4.5719	\$ -0.2608	0.01
PSMO Tenderloin	\$ 12.4085	\$ 12.6850	\$ 15.2324	\$ 9.6492		\$ 12.6269	\$ -0.2184	4.42
Butt Tenderloin	+++	+++	\$ 13.8287	\$ 8.7885		\$ 11.5006	\$ 1.5295	0.45
Boneless Round	+++	+++	+++	\$ 2.1854		\$ 2.8598	\$ -0.3098	0.01
Inside Round 1"	+++	\$ 3.0077	\$ 3.6552	\$ 2.0002		\$ 2.6175	\$ 0.3902	0.01
Inside Round	\$ 2.9220	\$ 2.9415	\$ 3.7702	\$ 2.0981		\$ 2.7456	\$ 0.1764	5.95
Outside Flat	\$ 2.7171	\$ 2.7297	\$ 3.5945	\$ 1.9350		\$ 2.5321	\$ 0.1850	4.17
Eye of round	\$ 3.0329	\$ 3.5999	\$ 4.2526	\$ 2.0846		\$ 2.7279	\$ 0.3050	6.15
Peeled Knuckle	+++	+++	+++	\$ 2.2466		\$ 2.9399	\$ 0.1801	3.74
Gooseneck	+++	+++	+++	\$ 1.8293		\$ 2.3938	\$ -0.0395	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	+++	\$ 2.9252	\$ 3.9974					0.07
Semi-Boneless	+++	+++	+++	\$ 1.8776		\$ 2.4570	\$ 0.7530	0.15
Short Cut shoulder clod	\$ 2.7453	\$ 2.9426	\$ 3.6317	\$ 1.9412		\$ 2.5403	\$ 0.2050	1.86
Clod Heart	+++	+++	+++					0.47
Clod Tender	\$ 3.7304	\$ 6.5418	\$ 5.8648	\$ 2.9099		\$ 3.8079	\$ -0.0775	0.31
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1630	\$ 3.2997	\$ 4.2440	\$ 2.3529		\$ 3.0790	\$ 0.0840	5.21
Chuck Roll 0x0	\$ 2.9947	\$ 3.1566	\$ 4.0780					0.01
Oven Ready Rib	+++	+++	+++					2.97
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8602		\$ 7.6687	\$ 0.0482	0.89
Bone-in Lipon Ribeye 17 dn	\$ 7.2819	\$ 6.7911	\$ 7.0948	\$ 5.8602		\$ 7.6687	\$ -0.3868	1.31
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.7971	\$ 6.6976		\$ 8.7645	\$ -0.1631	1.14
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7006		\$ 8.7684	\$ -0.1670	0.01
Back Ribs	+++	+++	+++	\$ 1.0907		\$ 1.4273	\$ 1.7641	0.07
Short Loin 1x0	\$ 6.0149	\$ 6.3430	\$ 7.0575	\$ 4.8022		\$ 6.2842	\$ -0.2693	2.22
Striploin 0x1 13up	\$ 6.1997	\$ 6.8417	\$ 7.3165	\$ 4.6801		\$ 6.1244	\$ 0.0753	9.80
Striploin 0x1 13dn	+++	+++	+++	\$ 4.6801		\$ 6.1244	\$ 0.4154	0.01
Top Butt 13up	\$ 3.5844	\$ 3.9617	\$ 4.8288	\$ 3.0570		\$ 4.0004	\$ -0.4160	10.33
Top Butt 13dn	\$ 3.5844	\$ 3.9617	\$ 4.8288	\$ 3.0570		\$ 4.0004	\$ -0.4160	0.01
PSMO Tenderloin	\$ 12.0724	\$ 11.4014	\$ 14.6116	\$ 9.4536		\$ 12.3710	\$ -0.2986	3.34
Butt Tenderloin	+++	+++	\$ 13.4206	\$ 8.6639		\$ 11.3376	\$ 0.2324	0.09
Boneless Round	+++	+++	+++	\$ 2.1712		\$ 2.8412	\$ -0.2912	1.07
Inside Round 1"	+++	\$ 3.0077	\$ 3.6552	\$ 2.0331		\$ 2.6605	\$ 0.3472	0.01
Inside Round	\$ 2.7575	\$ 2.9939	\$ 3.7545	\$ 2.1195		\$ 2.7736	\$ -0.0161	24.40
Outside Flat	\$ 2.7477	\$ 2.6483	\$ 3.4907	\$ 1.9287		\$ 2.5239	\$ 0.2238	11.95
Eye of round	\$ 3.0070	\$ 3.3899	\$ 4.2945	\$ 2.1045		\$ 2.7539	\$ 0.2531	4.92
Peeled Knuckle	+++	+++	+++	\$ 2.2459		\$ 2.9390	\$ 0.0810	1.97
Gooseneck	+++	+++	+++	\$ 1.8614		\$ 2.4358	\$ -0.0815	2.05







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	\$ 2.7972	\$ 2.7467	\$ 3.8110	\$ 2.1000		\$ 2.7481	\$ 0.0491	6.41
Briskets 120	\$ 2.6106	\$ 2.7965	\$ 3.3921	\$ 1.9521		\$ 2.5545	\$ 0.0561	9.05
Bone-in Chuck Shortrib	\$ 4.0980	\$ 3.7860	\$ 4.1974	\$ 2.9130		\$ 3.8120	\$ 0.2860	4.95
Flat Iron	\$ 3.5587	\$ 3.4907	\$ 4.6447					0.60
Blademeat	\$ 2.8825	\$ 3.1334	\$ 4.0252	\$ 2.1154		\$ 2.7682	\$ 0.1143	8.95
Bone-in Shortrib	+++	+++	+++	\$ 3.4757		\$ 4.5483	\$ -0.6183	0.01
Outside Skirt	+++	+++	+++	\$ 5.8739		\$ 7.6866	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.1752		\$ 4.1551	\$ -0.1251	0.01
Flapmeat	+++	+++	\$ 6.5497	\$ 4.8516		\$ 6.3488	\$ -0.5988	0.16
Ball Tips	+++	+++	+++	\$ 2.4127		\$ 3.1573	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 5.1350	\$ 3.3744		\$ 4.4157	\$ -1.2057	0.02
Flank Steak	\$ 5.2290	\$ 6.8768	\$ 7.9683	\$ 4.1987		\$ 5.4944	\$ -0.2654	1.28
Pectoral Muscle	\$ 2.9460	\$ 3.1693	\$ 4.1732	\$ 2.1655		\$ 2.8338	\$ 0.1122	4.62
Lointails	+++	+++	\$ 3.3529					0.32

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	\$ 0.5260	\$ 0.9610	\$ 0.8169	\$ 0.4252		\$ 0.5564	\$ -0.0304	58.35
Fresh 65% Lean Trimmings	\$ 1.3942	\$ 1.7749	\$ 1.6595	\$ 1.0167		\$ 1.3305	\$ 0.0637	18.83
Fresh 75% Lean Trimmings	\$ 1.9538	\$ 2.1526	\$ 2.3770					0.01
Fresh 85% Lean Trimmings	\$ 2.5133	\$ 2.5303	\$ 3.0946	\$ 1.8070		\$ 2.3646	\$ 0.1487	24.00
Shankmeat	\$ 2.5133	\$ 2.5303	\$ 3.0946					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	+++	+++	+++					6.84
Lean Ground Beef	+++	+++	+++					21.95
Medium Ground Beef	+++	+++	+++					6.22
Regular Ground Beef	+++	+++	+++					5.71
Ground Chuck	+++	+++	+++	\$ 1.9620		\$ 2.5675	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9242		\$ 3.8266	\$ -0.0001	0.01

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

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