



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, August 14, 2015

Exchange Rate: 1.3063

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6378	\$ 2.6211	\$ 2.2930	\$ 2.6378	\$ 2.6211	\$ 2.2930
RIB	\$ 4.0309	\$ 4.1364	\$ 3.9790	\$ 3.8139	\$ 3.9499	\$ 3.6703
LOIN	\$ 4.0345	\$ 4.0441	\$ 3.5855	\$ 3.8425	\$ 3.9075	\$ 3.3070
ROUND	\$ 2.8069	\$ 2.7876	\$ 2.4586	\$ 2.8014	\$ 2.8072	\$ 2.5857
BRISKET	\$ 2.1614	\$ 2.1333	\$ 2.2082	\$ 2.1614	\$ 2.1333	\$ 2.2082
SHORT PLATE	\$ 2.2459	\$ 2.2304	\$ 2.0275	\$ 2.2459	\$ 2.2304	\$ 2.0275
FLANK	\$ 1.7642	\$ 1.7425	\$ 1.4705	\$ 1.7642	\$ 1.7425	\$ 1.4705















	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	\$ 3.1699	\$ 3.0517	\$ 3.0533	\$ 2.7473	\$ 3.0639	\$ 2.9848	\$ 3.0074	\$ 2.6814
Load Count Totals		578.66	207.15	249.67				

AAA Product


	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	\$ 3.9877	+++	\$ 3.3228				0.90	
Semi-Boneless	+++	+++	+++	\$ 2.6166		\$ 3.4181	\$ 0.3219	0.71
Short Cut shoulder clod	\$ 3.5200	\$ 3.9899	\$ 3.0610	\$ 2.7082		\$ 3.5377	\$ -0.0177	8.73
Clod Heart	+++	+++	+++	\$ 2.9432		\$ 3.8447	\$ 1.2896	0.05
Clod Tender	+++	+++	\$ 5.5832	\$ 4.8337		\$ 6.3143	\$ 0.1526	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.9901		\$ 3.9060		
Chuck Roll	\$ 4.4478	\$ 4.4055	\$ 3.5551	\$ 3.2413		\$ 4.2341	\$ 0.2137	4.51
Chuck Roll 0x0	\$ 4.2768	\$ 4.2387	\$ 3.3028					0.01
Oven Ready Rib	+++	n/a	+++					0.09
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.6621	\$ 6.6211		\$ 8.6491	\$ 0.3001	2.03
Bone-in Lipon Ribeye 17 dn	\$ 7.7472	\$ 8.1699	+++	\$ 6.6211		\$ 8.6491	\$ -0.9019	13.60
Boneless Lipon Ribeye 14 up	\$ 10.0477	+++	\$ 8.7940	\$ 7.5672		\$ 9.8850	\$ 0.1627	1.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5770		\$ 9.8978	\$ 0.2925	0.10
Back Ribs	+++	+++	+++	\$ 1.6968		\$ 2.2165	\$ 0.9712	0.01
Short Loin 1x0	\$ 7.8050	\$ 7.8690	\$ 7.1141	\$ 5.8410		\$ 7.6301	\$ 0.1749	2.29
Striploin 0x1 13up	\$ 7.8424	\$ 7.8262	\$ 7.3815	\$ 6.2288		\$ 8.1367	\$ -0.2943	16.42
Striploin 0x1 13dn	+++	+++	+++	\$ 6.2288		\$ 8.1367	\$ 0.8778	0.31

Top Butt 13up	\$ 5.4239	\$ 5.3742	\$ 4.6855	\$ 4.4414		\$ 5.8018	\$ -0.3779	22.13
Top Butt 13dn	\$ 5.4239	\$ 5.3742	\$ 4.6855	\$ 4.4414		\$ 5.8018	\$ -0.3779	0.01
PSMO Tenderloin	\$ 13.7488	\$ 13.5600	\$ 11.4481	\$ 11.5524		\$ 15.0909	\$ -1.3421	9.19
Butt Tenderloin	\$ 13.8407	\$ 13.9781	\$ 11.2329	\$ 10.8324		\$ 14.1504	\$ -0.3097	0.29
Boneless Round	+++	+++	+++	\$ 2.9645		\$ 3.8725	\$ 0.1075	0.01
Inside Round 1"	\$ 3.8297	\$ 3.8973	\$ 3.7046	\$ 2.9797		\$ 3.8924	\$ -0.0627	0.01
Inside Round	\$ 3.9288	\$ 3.9266	\$ 3.3437	\$ 3.0858		\$ 4.0310	\$ -0.1022	13.91
Outside Flat	\$ 3.6121	\$ 3.5913	\$ 3.3038	\$ 2.7513		\$ 3.5940	\$ 0.0181	17.00
Eye of round	\$ 4.0115	\$ 3.9957	\$ 3.3940	\$ 3.0874		\$ 4.0331	\$ -0.0216	8.76
Peeled Knuckle	+++	+++	+++	\$ 3.0530		\$ 3.9881	\$ 0.0319	6.41
Gooseneck	+++	+++	+++	\$ 2.4842		\$ 3.2451	\$ 0.0210	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	\$ 3.9877	+++	\$ 3.3228					0.90
Semi-Boneless	+++	+++	+++	\$ 2.5914		\$ 3.3851	\$ 0.3549	0.71
Short Cut shoulder clod	\$ 3.5200	\$ 3.9899	\$ 3.0610	\$ 2.7133		\$ 3.5444	\$ -0.0244	8.73
Clod Heart	+++	+++	+++					0.05
Clod Tender	+++	+++	\$ 5.5832	\$ 4.7581		\$ 6.2155	\$ 0.2514	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.4478	\$ 4.4055	\$ 3.5551	\$ 3.2228		\$ 4.2099	\$ 0.2379	4.51
Chuck Roll 0x0	\$ 4.2768	\$ 4.2387	\$ 3.3028					0.01
Oven Ready Rib	+++	\$ 7.4023	+++					3.52
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.4847	\$ 5.9571		\$ 7.7818	\$ 0.1876	3.31
Bone-in Lipon Ribeye 17 dn	\$ 7.1819	\$ 7.4063	+++	\$ 5.9571		\$ 7.7818	\$ -0.5999	23.93
Boneless Lipon Ribeye 14 up	\$ 8.6901	+++	\$ 7.8962	\$ 6.8044		\$ 8.8886	\$ -0.1985	1.06
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7521		\$ 8.8203	\$ 0.0636	0.14
Back Ribs	+++	+++	+++	\$ 1.6968		\$ 2.2165	\$ 0.9712	1.10
Short Loin 1x0	\$ 7.0770	\$ 7.5360	\$ 6.5121	\$ 5.4437		\$ 7.1111	\$ -0.0341	13.87
Striploin 0x1 13up	\$ 7.2019	\$ 7.5520	\$ 6.3347	\$ 5.5287		\$ 7.2221	\$ -0.0202	12.52
Striploin 0x1 13dn	+++	+++	+++	\$ 5.5287		\$ 7.2221	\$ 1.0739	0.01
Top Butt 13up	\$ 4.7799	\$ 4.6634	\$ 4.0337	\$ 3.8837		\$ 5.0733	\$ -0.2934	18.13
Top Butt 13dn	\$ 4.7799	\$ 4.6634	\$ 4.0337	\$ 3.8837		\$ 5.0733	\$ -0.2934	0.01
PSMO Tenderloin	\$ 13.8870	\$ 13.7383	\$ 9.8757	\$ 11.2998		\$ 14.7609	\$ -0.8739	1.63
Butt Tenderloin	\$ 14.1934	\$ 13.4847	\$ 11.2145	\$ 10.3537		\$ 13.5250	\$ 0.6684	0.48
Boneless Round	+++	+++	+++	\$ 3.1154		\$ 4.0696	\$ -0.0896	0.08
Inside Round 1"	\$ 3.8297	\$ 3.8973	\$ 3.7046	\$ 3.0003		\$ 3.9193	\$ -0.0896	7.87
Inside Round	\$ 3.9146	\$ 3.9421	\$ 3.7798	\$ 3.0359		\$ 3.9658	\$ -0.0512	31.44
Outside Flat	\$ 3.6004	\$ 3.6420	\$ 3.3263	\$ 2.7761		\$ 3.6264	\$ -0.0260	26.99
Eye of round	\$ 3.9274	\$ 4.0431	\$ 3.7454	\$ 3.1003		\$ 4.0499	\$ -0.1225	9.95
Peeled Knuckle	+++	+++	+++	\$ 3.0600		\$ 3.9973	\$ 0.0427	1.68
Gooseneck	+++	+++	+++	\$ 2.4826		\$ 3.2430	\$ 0.0231	3.15







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	\$ 4.1624	\$ 4.0278	\$ 3.6857	\$ 3.0381		\$ 3.9687	\$ 0.1937	4.45
Briskets 120	\$ 3.3804	\$ 3.3470	\$ 3.3929	\$ 2.5688		\$ 3.3556	\$ 0.0248	31.41
Bone-in Chuck Shortrib	\$ 4.0380	\$ 3.7726	\$ 4.0169	\$ 2.1924		\$ 2.8639	\$ 1.1741	2.49
Flat Iron	+++	+++	\$ 3.9404					0.07
Blademeat	\$ 4.0821	\$ 4.1078	\$ 3.6705	\$ 3.2211		\$ 4.2077	\$ -0.1256	6.62
Bone-in Shortrib	+++	+++	\$ 5.4809	\$ 2.8755		\$ 3.7563	\$ 0.2661	0.76
Outside Skirt	+++	+++	\$ 6.8489	\$ 5.9118		\$ 7.7226	\$ 3.5129	0.12
Inside Skirt	+++	+++	\$ 4.9120	\$ 4.3856		\$ 5.7289	\$ 0.0195	2.05
Flapmeat	+++	\$ 5.9712	\$ 5.1916	\$ 4.8782		\$ 6.3724	\$ 0.1599	0.31
Ball Tips	+++	+++	+++	\$ 3.4735		\$ 4.5374	\$ -0.3474	0.01
Tri Tips	\$ 4.8669	\$ 5.8133	\$ 5.1449	\$ 4.8511		\$ 6.3370	\$ -1.4701	5.49
Flank Steak	\$ 8.6268	\$ 8.6019	\$ 5.8526	\$ 6.3853		\$ 8.3411	\$ 0.2857	4.36
Pectoral Muscle	\$ 4.2394	\$ 4.2724	\$ 3.7748	\$ 3.2183		\$ 4.2041	\$ 0.0353	4.43
Lointails	\$ 3.4559	\$ 3.2283	\$ 3.3812					2.60

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	\$ 0.9823	\$ 0.9287	\$ 1.4934	\$ 0.7537		\$ 0.9846	\$ -0.0023	43.24
Fresh 65% Lean Trimmings	\$ 1.7129	\$ 1.6359	\$ 1.8105	\$ 1.2266		\$ 1.6023	\$ 0.1106	18.44
Fresh 75% Lean Trimmings	\$ 2.4725	\$ 2.4182	\$ 2.3252	\$ 2.0327		\$ 2.6553	\$ -0.1828	0.01
Fresh 85% Lean Trimmings	\$ 3.2321	\$ 3.2004	+++	\$ 2.4695		\$ 3.2259	\$ 0.0062	63.33
Shankmeat	\$ 3.2321	\$ 3.2004	+++					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	+++	+++	+++					18.68
Lean Ground Beef	+++	+++	+++					51.01
Medium Ground Beef	+++	+++	+++					8.59
Regular Ground Beef	+++	+++	+++					5.24
Ground Chuck	+++	+++	+++	\$ 2.5052		\$ 3.2725	\$ 0.0001	0.01
Ground Sirloin	+++	+++	n/a	\$ 3.6460		\$ 4.7628	\$ 0.0001	0.01

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

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