



## 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, December 11, 2015








































Exchange Rate: 1.3631

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0478	\$ 2.0433	\$ 2.4292	\$ 2.0478	\$ 2.0433	\$ 2.4292
RIB	\$ 4.5414	\$ 4.5361	\$ 4.4759	\$ 4.1201	\$ 3.9076	\$ 3.8652
LOIN	\$ 3.5733	\$ 3.5438	\$ 3.4658	\$ 3.2017	\$ 3.3698	\$ 3.2830
ROUND	\$ 2.2275	\$ 2.2902	\$ 2.7079	\$ 2.1756	\$ 2.2424	\$ 2.7830
BRISKET	\$ 1.7676	\$ 1.7159	\$ 2.4060	\$ 1.7676	\$ 1.7159	\$ 2.4060
SHORT PLATE	\$ 1.6021	\$ 1.6780	\$ 2.1513	\$ 1.6021	\$ 1.6780	\$ 2.1513
FLANK	\$ 1.2931	\$ 1.3005	\$ 1.3168	\$ 1.2931	\$ 1.3005	\$ 1.3168















	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	\$ 2.7689	\$ 2.6269	\$ 2.6358	\$ 2.8883	\$ 2.5790	\$ 2.4882	\$ 2.5163	\$ 2.7965
Load Count Totals		241.85	246.26	255.73				

### AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.2298	\$ 3.0078	+++				0.28
Semi-Boneless	+++	+++	+++	\$ 1.8334	\$ 2.4991	\$ 0.4809	0.07
Short Cut shoulder clod	\$ 3.0010	\$ 3.0238	\$ 3.2986	\$ 1.9784	\$ 2.6968	\$ 0.3042	1.10
Clod Heart	+++	+++	+++	\$ 2.7656	\$ 3.7698	\$ -0.0191	1.01
Clod Tender	\$ 4.4713	\$ 3.9168	\$ 4.3827	\$ 3.5854	\$ 4.8873	\$ -0.4160	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7177	\$ 3.7045		
Chuck Roll	\$ 3.5906	\$ 3.5410	\$ 3.5881	\$ 2.7565	\$ 3.7574	\$ -0.1668	9.05
Chuck Roll 0x0	\$ 3.4577	\$ 3.4082	\$ 3.4845				0.01
Oven Ready Rib	+++	+++	+++				0.33
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 8.2996	\$ 11.3132	\$ 0.1286	1.85
Bone-in Lipon Ribeye 17 dn	\$ 7.6708	+++	\$ 7.9169	\$ 8.2996	\$ 11.3132	\$ -3.6424	4.04
Boneless Lipon Ribeye 14 up	\$ 12.0278	+++	\$ 10.0634	\$ 8.6905	\$ 11.8460	\$ 0.1818	1.55
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.2894	\$ 12.6624	\$ -0.3405	0.04
Back Ribs	+++	+++	+++	\$ 1.0110	\$ 1.3781	\$ 1.9258	0.03
Short Loin 1x0	\$ 7.4515	\$ 7.5164	\$ 6.5973	\$ 5.0464	\$ 6.8787	\$ 0.5728	0.23
Striploin 0x1 13up	\$ 7.2743	\$ 7.2187	\$ 6.3688	\$ 5.2528	\$ 7.1601	\$ 0.1142	8.95
Striploin 0x1 13dn	+++	+++	+++	\$ 5.2528	\$ 7.1601	\$ 1.1673	0.01

Top Butt 13up	\$ 4.2096	\$ 4.1704	\$ 4.1445	\$ 2.9903		\$ 4.0761	\$ 0.1335	9.66
Top Butt 13dn	\$ 4.2096	+++	+++	\$ 2.9903		\$ 4.0761	\$ 0.1335	0.01
PSMO Tenderloin	\$ 13.6477	\$ 13.8218	\$ 13.4762	\$ 10.5298		\$ 14.3532	\$ -0.7055	3.47
Butt Tenderloin	\$ 14.1522	\$ 14.2289	\$ 13.6379	\$ 10.5467		\$ 14.3762	\$ -0.2240	0.04
Boneless Round	+++	+++	+++	\$ 2.5694		\$ 3.5023	\$ -0.5823	0.01
Inside Round 1"	\$ 2.6652	\$ 2.7808	+++	\$ 1.8659		\$ 2.5434	\$ 0.1218	0.01
Inside Round	\$ 2.8299	\$ 2.9284	+++	\$ 1.9768		\$ 2.6946	\$ 0.1353	3.03
Outside Flat	\$ 3.0584	\$ 3.0205	\$ 3.6252	\$ 2.2776		\$ 3.1046	\$ -0.0462	1.91
Eye of round	\$ 3.8993	\$ 4.1887	\$ 4.1844	\$ 2.5097		\$ 3.4210	\$ 0.4783	5.15
Peeled Knuckle	+++	+++	+++	\$ 2.0475		\$ 2.7909	\$ 0.5691	1.76
Gooseneck	+++	+++	+++	\$ 2.0776		\$ 2.8320	\$ -0.1646	0.01
<b>AA Product</b>								
	<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	\$ 3.2298	\$ 3.0078	+++					0.28
Semi-Boneless	+++	+++	+++	\$ 1.8389		\$ 2.5066	\$ 0.4734	0.07
Short Cut shoulder clod	\$ 3.0010	\$ 3.0238	\$ 3.2986	\$ 1.9798		\$ 2.6987	\$ 0.3023	1.10
Clod Heart	+++	+++	+++					1.01
Clod Tender	\$ 4.4713	\$ 3.9168	\$ 4.3827	\$ 3.0245		\$ 4.1227	\$ 0.3486	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5906	\$ 3.5410	\$ 3.5881	\$ 2.6431		\$ 3.6028	\$ -0.0122	9.05
Chuck Roll 0x0	\$ 3.4577	\$ 3.4082	\$ 3.4845					0.01
Oven Ready Rib	+++	+++	+++					1.05
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3357		\$ 8.6362	\$ 0.5714	1.98
Bone-in Lipon Ribeye 17 dn	\$ 7.1728	+++	\$ 6.3469	\$ 6.3357		\$ 8.6362	\$ -1.4634	3.94
Boneless Lipon Ribeye 14 up	\$ 9.6321	+++	\$ 7.6715	\$ 7.6185		\$ 10.3848	\$ -0.7527	0.32
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7251		\$ 10.5301	\$ 1.7918	0.06
Back Ribs	+++	+++	+++	\$ 1.0110		\$ 1.3781	\$ 1.9258	1.11
Short Loin 1x0	\$ 4.5162	\$ 6.3017	\$ 5.6421	\$ 4.2420		\$ 5.7823	\$ -1.2661	0.50
Striploin 0x1 13up	\$ 6.3206	\$ 6.3849	\$ 5.5232	\$ 4.5312		\$ 6.1765	\$ 0.1441	4.53
Striploin 0x1 13dn	+++	+++	+++	\$ 4.5312		\$ 6.1765	\$ 0.1441	0.01
Top Butt 13up	\$ 3.9538	\$ 4.0670	\$ 4.5244	\$ 2.4449		\$ 3.3326	\$ 0.6212	6.13
Top Butt 13dn	\$ 3.9538	+++	+++	\$ 2.4449		\$ 3.3326	\$ 0.6212	0.01
PSMO Tenderloin	\$ 13.4764	\$ 14.1390	\$ 12.0034	\$ 10.0000		\$ 13.6310	\$ -0.1546	3.80
Butt Tenderloin	\$ 14.2533	\$ 14.4124	\$ 12.9020	\$ 10.6935		\$ 14.5763	\$ -0.3230	0.04
Boneless Round	+++	+++	+++	\$ 2.5964		\$ 3.5392	\$ -0.6192	0.04
Inside Round 1"	\$ 2.6652	\$ 2.7808	+++	\$ 1.8642		\$ 2.5411	\$ 0.1241	5.52
Inside Round	\$ 2.7685	\$ 2.9515	+++	\$ 2.0309		\$ 2.7683	\$ 0.0002	12.62
Outside Flat	\$ 3.0495	\$ 2.9910	\$ 3.3793	\$ 2.2667		\$ 3.0897	\$ -0.0402	11.05
Eye of round	\$ 3.7860	\$ 3.9382	\$ 4.2609	\$ 2.5386		\$ 3.4604	\$ 0.3256	2.91
Peeled Knuckle	+++	+++	+++	\$ 2.0588		\$ 2.8064	\$ 0.2636	1.54
Gooseneck	+++	+++	+++	\$ 1.9952		\$ 2.7197	\$ -0.0523	2.89







## 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	\$ 3.0541	\$ 3.0199	\$ 3.8705	\$ 1.9850		\$ 2.7058	\$ 0.3483	2.83
Briskets 120	\$ 2.8462	\$ 2.7301	\$ 3.7487	\$ 2.1080		\$ 2.8734	\$ -0.0272	12.68
Bone-in Chuck Shortrib	\$ 4.0971	\$ 3.1942	\$ 4.0563	\$ 2.5994		\$ 3.5432	\$ 0.5539	2.08
Flat Iron	+++	+++	+++					0.31
Blademeat	\$ 3.6375	\$ 3.6587	\$ 4.0782	\$ 2.5803		\$ 3.5172	\$ 0.1203	3.63
Bone-in Shortrib	+++	+++	\$ 7.1723	\$ 3.5638		\$ 4.8578	\$ -0.1638	0.05
Outside Skirt	+++	+++	+++	\$ 5.1180		\$ 6.9763	\$ 0.0552	0.01
Inside Skirt	+++	+++	\$ 5.0973	\$ 4.0357		\$ 5.5011	\$ -0.0849	2.96
Flapmeat	\$ 5.4304	\$ 5.3691	+++	\$ 3.8790		\$ 5.2875	\$ 0.1429	1.17
Ball Tips	+++	+++	+++	\$ 2.4249		\$ 3.3054	\$ 0.0509	0.01
Tri Tips	\$ 4.3737	\$ 3.3724	\$ 5.0072	\$ 3.5733		\$ 4.8708	\$ -0.4971	1.03
Flank Steak	\$ 6.5934	\$ 6.4961	\$ 5.1457	\$ 4.8826		\$ 6.6555	\$ -0.0621	1.80
Pectoral Muscle	\$ 3.5804	\$ 3.5268	\$ 4.2599	\$ 2.6165		\$ 3.5666	\$ 0.0138	4.92
Lointails	\$ 3.1602	\$ 3.1056	\$ 3.9314					3.36

## 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	\$ 0.5482	\$ 0.5940	\$ 1.2731	\$ 0.3888		\$ 0.5300	\$ 0.0182	26.43
Fresh 65% Lean Trimmings	\$ 0.9906	\$ 1.2643	\$ 1.7281	\$ 79.1200		\$ 107.8485	\$ -106.8579	14.51
Fresh 75% Lean Trimmings	\$ 1.6946	\$ 1.8337	+++	\$ 1.3250		\$ 1.8061	\$ -0.1115	0.01
Fresh 85% Lean Trimmings	\$ 2.3987	\$ 2.4030	\$ 3.1401	\$ 1.7397		\$ 2.3714	\$ 0.0273	23.93
Shankmeat	\$ 2.3987	\$ 2.4030	\$ 3.1401					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	+++	+++	+++					4.13
Lean Ground Beef	+++	+++	+++					5.66
Medium Ground Beef	+++	+++	+++					1.89
Regular Ground Beef	+++	+++	+++					2.86
Ground Chuck	+++	+++	+++	\$ 170.6700		\$ 232.6403	\$ -230.2966	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3230		\$ 4.5296	\$ -0.0354	0.01

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

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