

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, June 19, 2015

Exchange Rate: 1.2226

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4820	\$ 2.4385	\$ 1.9084	\$ 2.4818	\$ 2.4383	\$ 1.9084
RIB	\$ 4.7833	\$ 4.8183	\$ 3.7144	\$ 4.3067	\$ 4.3808	\$ 3.5946
LOIN	\$ 4.4604	\$ 4.5896	\$ 3.5275	\$ 4.1537	\$ 4.1779	\$ 3.2945
ROUND	\$ 2.6952	\$ 2.7255	\$ 1.8618	\$ 2.6998	\$ 2.6993	\$ 1.9419
BRISKET	\$ 2.1881	\$ 2.1976	\$ 2.1117	\$ 2.1881	\$ 2.1976	\$ 2.1117
SHORT PLATE	\$ 2.4862	\$ 2.4833	\$ 2.0085	\$ 2.4862	\$ 2.4833	\$ 2.0085
FLANK	\$ 1.6929	\$ 1.7061	\$ 1.4762	\$ 1.6929	\$ 1.7061	\$ 1.4762















	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	\$ 3.0549	\$ 3.1729	\$ 3.1990	\$ 2.4511	\$ 2.9791	\$ 3.0543	\$ 3.0556	\$ 2.4059
Load Count Totals		268.07	253.01	272.72				

AAA Product



	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.43
Semi-Boneless	+++	+++	+++	\$ 2.6465	\$ 3.2356	\$ 0.1944	0.13
Short Cut shoulder clod	\$ 3.6450	\$ 3.5834	\$ 2.6886	\$ 2.8916	\$ 3.5353	\$ 0.1097	2.95
Clod Heart	+++	+++	+++	\$ 3.1115	\$ 3.8041	\$ 1.2345	0.06
Clod Tender	\$ 8.0353	+++	\$ 5.4802	\$ 6.5058	\$ 7.9540	\$ 0.0813	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.1591	\$ 3.8623		
Chuck Roll	\$ 3.7754	\$ 3.8078	\$ 3.0918	\$ 3.0988	\$ 3.7886	\$ -0.0132	6.85
Chuck Roll 0x0	\$ 3.6278	\$ 3.6572	\$ 2.9743				0.01
Oven Ready Rib	+++	+++	+++				0.85
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.0105	\$ 6.9025	\$ 8.4390	\$ 0.7332	1.20
Bone-in Lipon Ribeye 17 dn	\$ 9.0797	\$ 9.3744	+++	\$ 6.9025	\$ 8.4390	\$ 0.6407	4.12
Boneless Lipon Ribeye 14 up	\$ 10.4782	\$ 10.6780	\$ 7.2025	\$ 7.6677	\$ 9.3745	\$ 1.1037	0.10
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7685	\$ 9.4978	\$ 1.1419	0.09
Back Ribs	+++	+++	+++	\$ 1.3439	\$ 1.6431	\$ 1.3409	0.01
Short Loin 1x0	\$ 9.1832	\$ 9.8594	\$ 7.3311	\$ 6.6066	\$ 8.0772	\$ 1.1060	1.10
Striploin 0x1 13up	\$ 10.5365	\$ 10.8944	\$ 7.6329	\$ 7.0364	\$ 8.6027	\$ 1.9338	5.37
Striploin 0x1 13dn	+++	+++	+++	\$ 7.0364	\$ 8.6027	\$ 2.4039	0.14

Top Butt 13up	\$ 5.3453	\$ 5.5905	\$ 4.4194	\$ 3.9672		\$ 4.8503	\$ 0.4950	7.25
Top Butt 13dn	+++	\$ 5.5905	+++	\$ 3.9672		\$ 4.8503	\$ 0.3473	0.71
PSMO Tenderloin	\$ 13.6572	\$ 13.8008	\$ 11.7211	\$ 10.6228		\$ 12.9874	\$ 0.6698	3.85
Butt Tenderloin	\$ 13.7965	\$ 14.0236	\$ 12.0865	\$ 10.4817		\$ 12.8149	\$ 0.9816	0.06
Boneless Round	+++	+++	+++	\$ 2.9907		\$ 3.6564	\$ -0.0564	0.01
Inside Round 1"	\$ 3.6336	\$ 3.6425	\$ 2.4258	\$ 2.9107		\$ 3.5586	\$ 0.0750	0.01
Inside Round	\$ 3.7305	\$ 3.7759	\$ 2.4976	\$ 3.0104		\$ 3.6805	\$ 0.0500	3.59
Outside Flat	\$ 3.4073	\$ 3.4148	\$ 2.4342	\$ 2.9062		\$ 3.5531	\$ -0.1458	2.06
Eye of round	\$ 3.7242	\$ 3.8143	\$ 2.7100	\$ 2.8431		\$ 3.4760	\$ 0.2482	2.99
Peeled Knuckle	+++	+++	+++	\$ 2.8799		\$ 3.5210	\$ 0.3690	1.63
Gooseneck	+++	+++	+++	\$ 2.6014		\$ 3.1805	\$ -0.1231	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	+++	+++	+++					0.43
Semi-Boneless	+++	+++	+++	\$ 2.6067		\$ 3.1870	\$ 0.2430	0.13
Short Cut shoulder clod	\$ 3.6450	\$ 3.5834	\$ 2.6886	\$ 2.8933		\$ 3.5373	\$ 0.1077	2.95
Clod Heart	+++	+++	+++					0.06
Clod Tender	\$ 8.0353	+++	\$ 5.4802	\$ 6.1010		\$ 7.4591	\$ 0.5762	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.7754	\$ 3.8078	\$ 3.0918	\$ 3.0558		\$ 3.7360	\$ 0.0394	6.85
Chuck Roll 0x0	\$ 3.6278	\$ 3.6572	\$ 2.9743					0.01
Oven Ready Rib	+++	n/a	+++					0.77
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5768	\$ 6.6854		\$ 8.1736	\$ 0.2036	2.69
Bone-in Lipon Ribeye 17 dn	\$ 8.1161	\$ 8.2115	+++	\$ 6.6854		\$ 8.1736	\$ -0.0575	8.73
Boneless Lipon Ribeye 14 up	\$ 9.4903	\$ 9.5054	\$ 7.9909	\$ 7.4420		\$ 9.0986	\$ 0.3917	0.47
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4513		\$ 9.1100	\$ 0.3068	0.45
Back Ribs	+++	+++	+++	\$ 1.3439		\$ 1.6431	\$ 1.3409	0.25
Short Loin 1x0	\$ 8.4063	\$ 8.4069	\$ 6.5640	\$ 6.4057		\$ 7.8316	\$ 0.5747	6.63
Striploin 0x1 13up	\$ 8.4702	\$ 8.6711	\$ 6.4728	\$ 6.3653		\$ 7.7822	\$ 0.6880	4.90
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3653		\$ 7.7822	\$ 1.6346	0.03
Top Butt 13up	\$ 4.8822	\$ 5.0747	\$ 3.9517	\$ 3.6971		\$ 4.5201	\$ 0.3621	8.66
Top Butt 13dn	+++	\$ 5.0747	+++	\$ 3.6971		\$ 4.5201	\$ 0.3621	0.01
PSMO Tenderloin	\$ 13.3097	\$ 13.5089	\$ 11.1258	\$ 10.3273		\$ 12.6262	\$ 0.6835	2.84
Butt Tenderloin	\$ 13.6450	\$ 13.6736	\$ 11.3668	\$ 10.2120		\$ 12.4852	\$ 1.1598	1.05
Boneless Round	+++	+++	+++	\$ 2.9938		\$ 3.6602	\$ -0.0602	0.04
Inside Round 1"	\$ 3.6336	\$ 3.6425	\$ 2.4258	\$ 2.9029		\$ 3.5491	\$ 0.0845	5.73
Inside Round	\$ 3.6954	\$ 3.6987	\$ 2.5745	\$ 2.9625		\$ 3.6220	\$ 0.0734	12.55
Outside Flat	\$ 3.5503	\$ 3.4943	\$ 2.5954	\$ 2.9125		\$ 3.5608	\$ -0.0105	10.33
Eye of round	\$ 3.8265	\$ 3.7869	\$ 2.8839	\$ 2.8523		\$ 3.4872	\$ 0.3393	4.63
Peeled Knuckle	+++	+++	+++	\$ 2.8817		\$ 3.5232	\$ 0.1768	3.09
Gooseneck	+++	+++	+++	\$ 2.5372		\$ 3.1020	\$ -0.0446	1.46







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	\$ 3.8405	+++	\$ 2.9156	\$ 2.9956		\$ 3.6624	\$ 0.1781	2.70
Briskets 120	\$ 3.4104	\$ 3.4268	\$ 3.3161	\$ 2.7213		\$ 3.3271	\$ 0.0833	12.49
Bone-in Chuck Shortrib	\$ 3.7071	\$ 3.7995	\$ 3.7094	\$ 2.6044		\$ 3.1841	\$ 0.5230	3.60
Flat Iron	\$ 4.1971	+++	+++					0.08
Blademeat	\$ 4.4218	\$ 3.9790	\$ 3.2106	\$ 3.2440		\$ 3.9661	\$ 0.4557	4.85
Bone-in Shortrib	\$ 5.1511	\$ 6.6199	+++	\$ 3.9590		\$ 4.8403	\$ 0.3108	0.52
Outside Skirt	+++	+++	+++	\$ 6.1700		\$ 7.5434	\$ 3.6332	0.01
Inside Skirt	+++	+++	\$ 4.9512	\$ 6.0731		\$ 7.4250	\$ 0.1573	3.89
Flapmeat	\$ 6.3396	+++	\$ 5.4769	\$ 5.7078		\$ 6.9784	\$ -0.6388	0.36
Ball Tips	+++	+++	+++	\$ 4.4710		\$ 5.4662	\$ -0.4562	0.01
Tri Tips	\$ 5.8873	\$ 5.8183	\$ 4.5326	\$ 5.1772		\$ 6.3296	\$ -0.4423	2.51
Flank Steak	\$ 8.0581	\$ 8.1404	\$ 6.3818	\$ 6.9022		\$ 8.4386	\$ -0.3805	2.25
Pectoral Muscle	\$ 4.2159	\$ 3.9147	+++	\$ 3.1216		\$ 3.8165	\$ 0.3994	3.24
Lointails	\$ 3.5336	\$ 3.4875	+++					0.66

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	\$ 1.0206	\$ 1.0178	\$ 1.2870	\$ 0.8023		\$ 0.9809	\$ 0.0397	24.94
Fresh 65% Lean Trimmings	\$ 1.8687	\$ 1.9091	\$ 1.5522	\$ 1.4260		\$ 1.7434	\$ 0.1253	11.92
Fresh 75% Lean Trimmings	\$ 2.5690	\$ 2.5801	\$ 1.8556	\$ 1.8924		\$ 2.3136	\$ 0.2554	0.01
Fresh 85% Lean Trimmings	\$ 3.2694	\$ 3.2511	\$ 2.1589	\$ 2.6343		\$ 3.2207	\$ 0.0487	24.39
Shankmeat	\$ 3.2694	\$ 3.2511	\$ 2.1589					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	+++	+++	+++					5.50
Lean Ground Beef	+++	+++	+++					17.15
Medium Ground Beef	+++	+++	+++					12.18
Regular Ground Beef	+++	+++	+++					3.29
Ground Chuck	+++	+++	+++	\$ 2.5211		\$ 3.0823	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.5683		\$ 4.3626	\$ 0.0002	0.01

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

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