



## 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 5, 2015

Exchange Rate: 1.2505

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4078	\$ 2.3807	\$ 1.8570	\$ 2.4078	\$ 2.3807	\$ 1.8570
RIB	\$ 4.6216	\$ 4.5509	\$ 3.5561	\$ 4.2480	\$ 4.3636	\$ 3.4763
LOIN	\$ 4.6083	\$ 4.6282	\$ 3.4587	\$ 4.2960	\$ 4.4045	\$ 3.2417
ROUND	\$ 2.6712	\$ 2.6354	\$ 1.9128	\$ 2.6816	\$ 2.6596	\$ 1.9839
BRISKET	\$ 2.1350	\$ 2.1310	\$ 2.0438	\$ 2.1350	\$ 2.1310	\$ 2.0438
SHORT PLATE	\$ 2.5008	\$ 2.4955	\$ 1.9600	\$ 2.5008	\$ 2.4955	\$ 1.9600
FLANK	\$ 1.7345	\$ 1.7320	\$ 1.4259	\$ 1.7345	\$ 1.7320	\$ 1.4259

	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	\$ 3.1220	\$ 3.1583	\$ 3.1377	\$ 2.4062	\$ 3.0108	\$ 3.0516	\$ 3.0742	\$ 2.3669
Load Count Totals		216.73	251.35	337.55				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.3848	\$ 3.4012	\$ 2.2288				0.26
Semi-Boneless	+++	+++	+++	\$ 2.5576	\$ 3.1983	\$ 0.2417	0.19
Short Cut shoulder clod	\$ 3.3701	\$ 3.2148	\$ 2.5736	\$ 2.6711	\$ 3.3402	\$ 0.0299	1.45
Clod Heart	+++	+++	+++	\$ 2.8349	\$ 3.5450	\$ 1.0880	0.06
Clod Tender	\$ 8.2477	\$ 8.1749	\$ 4.8521	\$ 6.8855	\$ 8.6103	\$ -0.3626	0.41
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0618	\$ 3.8288		
Chuck Roll	\$ 3.5692	\$ 3.5986	\$ 2.8449	\$ 2.8046	\$ 3.5072	\$ 0.0620	4.56
Chuck Roll 0x0	\$ 3.4287	\$ 3.4600	\$ 2.7448				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.6355	\$ 7.2586	\$ 9.0769	\$ 0.2890	0.20
Bone-in Lipon Ribeye 17 dn	\$ 9.2609	\$ 8.9906	+++	\$ 7.2586	\$ 9.0769	\$ 0.1840	3.87
Boneless Lipon Ribeye 14 up	\$ 10.4065	+++	\$ 7.2988	\$ 8.0159	\$ 10.0239	\$ 0.3826	0.04
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9819	\$ 9.9814	\$ 0.8830	0.10
Back Ribs	+++	+++	+++	\$ 1.4576	\$ 1.8227	\$ 1.2244	0.03
Short Loin 1x0	\$ 9.7845	\$ 9.4374	\$ 7.0865	\$ 6.8658	\$ 8.5857	\$ 1.1988	0.64
Striploin 0x1 13up	\$ 10.7818	\$ 10.7599	\$ 7.4578	\$ 8.0778	\$ 10.1013	\$ 0.6805	5.41
Striploin 0x1 13dn	+++	+++	+++	\$ 8.0778	\$ 10.1013	\$ 1.1378	0.27





Top Butt 13up	\$ 5.6554	\$ 5.6404	\$ 4.2715	\$ 4.0055		\$ 5.0089	\$ 0.6465	5.66
Top Butt 13dn	\$ 5.6554	\$ 5.6404	+++	\$ 4.0055		\$ 5.0089	\$ 0.6465	0.01
PSMO Tenderloin	\$ 13.3265	\$ 13.7000	\$ 11.7580	\$ 10.5689		\$ 13.2164	\$ 0.1101	2.00
Butt Tenderloin	\$ 14.0250	\$ 13.7261	\$ 11.5841	\$ 10.7145		\$ 13.3985	\$ 0.6265	0.20
Boneless Round	+++	+++	+++	\$ 2.8108		\$ 3.5149	\$ 0.0651	0.01
Inside Round 1"	\$ 3.5177	\$ 3.5108	\$ 2.5242	\$ 2.7826		\$ 3.4796	\$ 0.0381	0.01
Inside Round	\$ 3.6550	\$ 3.5785	\$ 2.5532	\$ 2.8428		\$ 3.5549	\$ 0.1001	4.27
Outside Flat	\$ 3.2859	\$ 3.2502	\$ 2.5165	\$ 2.6326		\$ 3.2921	\$ -0.0062	2.42
Eye of round	\$ 3.7925	\$ 3.6393	\$ 2.7900	\$ 2.6739		\$ 3.3437	\$ 0.4488	3.17
Peeled Knuckle	+++	+++	+++	\$ 2.7449		\$ 3.4325	\$ 0.5275	1.07
Gooseneck	+++	+++	+++	\$ 2.3889		\$ 2.9873	\$ 0.1347	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	\$ 3.3848	\$ 3.4012	\$ 2.2288					0.26
Semi-Boneless	+++	+++	+++	\$ 2.4853		\$ 3.1079	\$ 0.3321	0.19
Short Cut shoulder clod	\$ 3.3701	\$ 3.2148	\$ 2.5736	\$ 2.6371		\$ 3.2977	\$ 0.0724	1.45
Clod Heart	+++	+++	+++					0.06
Clod Tender	\$ 8.2477	\$ 8.1749	\$ 4.8521	\$ 6.5871		\$ 8.2372	\$ 0.0105	0.41
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5692	\$ 3.5986	\$ 2.8449	\$ 2.7811		\$ 3.4778	\$ 0.0914	4.56
Chuck Roll 0x0	\$ 3.4287	\$ 3.4600	\$ 2.7448					0.01
Oven Ready Rib	+++	+++	+++					0.53
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.4304	\$ 6.5297		\$ 8.1654	\$ 0.2639	2.66
Bone-in Lipon Ribeye 17 dn	\$ 8.1929	\$ 8.1116	+++	\$ 6.5297		\$ 8.1654	\$ 0.0275	9.41
Boneless Lipon Ribeye 14 up	\$ 9.6362	+++	\$ 7.2767	\$ 7.4742		\$ 9.3465	\$ 0.2897	0.64
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2632		\$ 9.0826	\$ 0.5330	0.02
Back Ribs	+++	+++	+++	\$ 1.4576		\$ 1.8227	\$ 1.2244	0.56
Short Loin 1x0	\$ 8.9013	\$ 9.1006	\$ 6.5165	\$ 6.5150		\$ 8.1470	\$ 0.7543	1.56
Striploin 0x1 13up	\$ 8.8468	\$ 9.1176	\$ 6.6855	\$ 6.7845		\$ 8.4840	\$ 0.3628	3.64
Striploin 0x1 13dn	+++	+++	+++	\$ 6.7845		\$ 8.4840	\$ 1.1316	0.03
Top Butt 13up	\$ 5.1921	\$ 5.1742	\$ 3.8624	\$ 3.7232		\$ 4.6559	\$ 0.5362	8.05
Top Butt 13dn	\$ 5.1921	\$ 5.1742	+++	\$ 3.7232		\$ 4.6559	\$ 0.5362	0.01
PSMO Tenderloin	\$ 13.5217	\$ 13.3290	\$ 11.0830	\$ 10.4187		\$ 13.0286	\$ 0.4931	5.87
Butt Tenderloin	\$ 13.8582	\$ 13.6746	\$ 11.1709	\$ 10.6366		\$ 13.3011	\$ 0.5571	0.44
Boneless Round	+++	+++	+++	\$ 2.9845		\$ 3.7321	\$ -0.1521	0.16
Inside Round 1"	\$ 3.5177	\$ 3.5108	\$ 2.5242	\$ 2.7670		\$ 3.4601	\$ 0.0576	3.36
Inside Round	\$ 3.6182	\$ 3.6063	\$ 2.4987	\$ 2.8470		\$ 3.5602	\$ 0.0580	11.53
Outside Flat	\$ 3.3192	\$ 3.2931	\$ 2.5166	\$ 2.6397		\$ 3.3009	\$ 0.0183	10.99
Eye of round	\$ 3.7593	\$ 3.6578	\$ 2.8225	\$ 2.7149		\$ 3.3950	\$ 0.3643	3.24
Peeled Knuckle	+++	+++	+++	\$ 2.7241		\$ 3.4065	\$ 0.5635	0.37
Gooseneck	+++	+++	+++	\$ 2.3980		\$ 2.9987	\$ 0.1233	0.69

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**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	+++	\$ 3.6558	\$ 2.6032	\$ 2.7810		\$ 3.4776	\$ 0.2063	1.44
Briskets 120	\$ 3.2920	\$ 3.2721	\$ 3.1937	\$ 2.6242		\$ 3.2816	\$ 0.0104	15.23
Bone-in Chuck Shortrib	\$ 3.7352	\$ 3.7387	\$ 3.5736	\$ 2.6701		\$ 3.3390	\$ 0.3962	2.84
Flat Iron	+++	+++	\$ 4.2390					0.30
Blademeat	\$ 3.9259	\$ 3.7495	+++	\$ 2.9953		\$ 3.7456	\$ 0.1803	5.62
Bone-in Shortrib	+++	+++	\$ 4.8870	\$ 3.9499		\$ 4.9393	\$ -0.1630	0.40
Outside Skirt	+++	\$ 10.7378	+++	\$ 6.5309		\$ 8.1669	\$ 3.0097	1.44
Inside Skirt	+++	+++	+++	\$ 5.9839		\$ 7.4829	\$ 0.2596	1.35
Flapmeat	\$ 6.6249	\$ 7.5106	\$ 5.2513	\$ 5.1133		\$ 6.3942	\$ 0.2307	1.59
Ball Tips	+++	+++	+++	\$ 4.0197		\$ 5.0266	\$ -0.0001	0.01
Tri Tips	+++	\$ 6.0984	\$ 4.2205	\$ 5.4818		\$ 6.8550	\$ -0.6985	2.07
Flank Steak	\$ 8.1389	\$ 8.0350	\$ 6.0858	\$ 6.7037		\$ 8.3830	\$ -0.2441	2.95
Pectoral Muscle	\$ 3.9377	\$ 3.8911	+++	\$ 2.9003		\$ 3.6268	\$ 0.3109	1.55
Lointails	+++	+++	+++					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	\$ 1.1425	\$ 1.1759	\$ 1.2656	\$ 0.8848		\$ 1.1064	\$ 0.0361	24.04
Fresh 65% Lean Trimmings	\$ 1.7319	\$ 1.8688	\$ 1.5560	\$ 1.3974		\$ 1.7474	\$ -0.0155	2.89
Fresh 75% Lean Trimmings	\$ 2.5381	\$ 2.5940	\$ 1.8895	\$ 1.9800		\$ 2.4760	\$ 0.0621	0.01
Fresh 85% Lean Trimmings	\$ 3.3444	\$ 3.3192	\$ 2.2229	\$ 2.6632		\$ 3.3303	\$ 0.0141	20.85
Shankmeat	\$ 3.3444	\$ 3.3192	\$ 2.2229					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	+++	+++	+++					3.87
Lean Ground Beef	+++	+++	+++					16.62
Medium Ground Beef	+++	+++	+++					1.22
Regular Ground Beef	+++	+++	+++					3.01
Ground Chuck	+++	+++	+++	\$ 2.5086		\$ 3.1370	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6882		\$ 4.6121	\$ -0.0001	0.01

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

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