



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, November 13, 2015

Exchange Rate: 1.3282

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2119	\$ 2.3188	\$ 2.4071	\$ 2.2119	\$ 2.3188	\$ 2.4071
RIB	\$ 5.1254	\$ 4.3705	\$ 4.3787	\$ 4.5339	\$ 3.8477	\$ 3.5830
LOIN	\$ 3.6214	\$ 3.6667	\$ 3.3846	\$ 3.4136	\$ 3.4062	\$ 3.1215
ROUND	\$ 2.3444	\$ 2.3494	\$ 2.5346	\$ 2.3552	\$ 2.3458	\$ 2.6538
BRISKET	\$ 1.7382	\$ 1.8055	\$ 2.3426	\$ 1.7382	\$ 1.8055	\$ 2.3426
SHORT PLATE	\$ 1.7693	\$ 1.8036	\$ 1.9090	\$ 1.7693	\$ 1.8036	\$ 1.9090
FLANK	\$ 1.3344	\$ 1.2992	\$ 1.2991	\$ 1.3344	\$ 1.2992	\$ 1.2991















	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	\$ 2.8396	\$ 2.7903	\$ 2.7511	\$ 2.7937	\$ 2.7025	\$ 2.6811	\$ 2.6352	\$ 2.6736
Load Count Totals		232.55	264.02	320.61				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.3608	\$ 3.6341	\$ 3.3432				0.60
Semi-Boneless	+++	\$ 3.7286	+++	\$ 2.1671	\$ 2.8783	\$ 0.5117	0.27
Short Cut shoulder clod	\$ 3.2199	\$ 2.9655	\$ 3.2107	\$ 2.0625	\$ 2.7394	\$ 0.4805	2.64
Clod Heart	+++	+++	+++	\$ 2.8426	\$ 3.7755	\$ 0.2624	0.30
Clod Tender	\$ 4.2828	\$ 4.3338	\$ 4.3836	\$ 3.5083	\$ 4.6597	\$ -0.3770	0.72
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8182	\$ 3.7431		
Chuck Roll	\$ 3.5918	\$ 4.0621	\$ 3.6114	\$ 3.0063	\$ 3.9930	\$ -0.4012	5.24
Chuck Roll 0x0	\$ 3.4556	\$ 3.8880	\$ 3.4952				0.01
Oven Ready Rib	+++	+++	n/a				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.0622	\$ 7.3054	\$ 9.7030	\$ 0.5911	1.13
Bone-in Lipon Ribeye 17 dn	\$ 7.7971	\$ 6.9435	+++	\$ 7.3054	\$ 9.7030	\$ -1.9059	0.94
Boneless Lipon Ribeye 14 up	+++	\$ 10.6518	\$ 9.2975	\$ 8.1369	\$ 10.8074	\$ 1.0142	1.79
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.0559	\$ 12.0280	\$ 0.0593	0.09
Back Ribs	+++	+++	+++	\$ 1.0448	\$ 1.3877	\$ 1.8533	0.01
Short Loin 1x0	\$ 7.5839	\$ 7.7614	\$ 6.2651	\$ 5.3383	\$ 7.0903	\$ 0.4936	0.24
Striploin 0x1 13up	\$ 7.1176	\$ 6.9973	\$ 5.9152	\$ 5.8892	\$ 7.8220	\$ -0.7044	7.10
Striploin 0x1 13dn	\$ 7.1176	+++	+++	\$ 5.8892	\$ 7.8220	\$ -0.7044	0.01

Top Butt 13up	\$ 4.4057	\$ 4.3937	\$ 4.0790	\$ 3.1172		\$ 4.1403	\$ 0.2654	8.59
Top Butt 13dn	\$ 4.4057	\$ 4.3937	\$ 4.0790	\$ 3.1172		\$ 4.1403	\$ 0.2654	0.01
PSMO Tenderloin	\$ 13.4074	\$ 14.0489	\$ 13.9828	\$ 10.6802		\$ 14.1854	\$ -0.7780	3.52
Butt Tenderloin	\$ 14.5175	\$ 14.3415	\$ 13.9207	\$ 10.8638		\$ 14.4293	\$ 0.0882	0.07
Boneless Round	+++	n/a	+++	\$ 2.6596		\$ 3.5325	\$ -0.1025	0.01
Inside Round 1"	\$ 2.9161	\$ 2.9764	\$ 3.2737	\$ 2.1903		\$ 2.9092	\$ 0.0069	0.01
Inside Round	\$ 3.0668	\$ 3.0531	\$ 3.2995	\$ 2.2471		\$ 2.9846	\$ 0.0822	5.08
Outside Flat	\$ 2.9753	\$ 3.0113	\$ 3.3085	\$ 2.2979		\$ 3.0521	\$ -0.0768	4.54
Eye of round	\$ 4.1968	\$ 4.1787	\$ 4.1562	\$ 2.7313		\$ 3.6277	\$ 0.5691	3.44
Peeled Knuckle	+++	+++	+++	\$ 2.4596		\$ 3.2668	\$ 0.3332	5.20
Gooseneck	+++	+++	+++	\$ 2.0209		\$ 2.6842	\$ -0.0675	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	\$ 3.3608	\$ 3.6341	\$ 3.3432					0.60
Semi-Boneless	+++	\$ 3.7286	+++	\$ 2.1149		\$ 2.8090	\$ 0.5810	0.27
Short Cut shoulder clod	\$ 3.2199	\$ 2.9655	\$ 3.2107	\$ 2.1469		\$ 2.8515	\$ 0.3684	2.64
Clod Heart	+++	+++	+++					0.30
Clod Tender	\$ 4.2828	\$ 4.3338	\$ 4.3836	\$ 3.0466		\$ 4.0465	\$ 0.2363	0.72
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5918	\$ 4.0621	\$ 3.6114	\$ 2.7754		\$ 3.6863	\$ -0.0945	5.24
Chuck Roll 0x0	\$ 3.4556	\$ 3.8880	\$ 3.4952					0.01
Oven Ready Rib	+++	+++	+++					1.23
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.9421	\$ 6.6718		\$ 8.8615	\$ 0.1708	4.96
Bone-in Lipon Ribeye 17 dn	\$ 6.5842	\$ 6.1669	+++	\$ 6.6718		\$ 8.8615	\$ -2.2773	1.85
Boneless Lipon Ribeye 14 up	+++	\$ 8.4755	\$ 7.3710	\$ 7.4571		\$ 9.9045	\$ -1.1937	0.67
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7180		\$ 10.2510	\$ -1.5402	0.01
Back Ribs	+++	+++	+++	\$ 1.0448		\$ 1.3877	\$ 1.8533	1.44
Short Loin 1x0	\$ 6.3897	\$ 6.3104	\$ 5.4896	\$ 4.6710		\$ 6.2040	\$ 0.1857	0.85
Striploin 0x1 13up	\$ 6.7196	\$ 6.3636	\$ 4.7759	\$ 4.4747		\$ 5.9433	\$ 0.7763	5.57
Striploin 0x1 13dn	\$ 6.7196	+++	+++	\$ 4.4747		\$ 5.9433	\$ 0.7763	0.01
Top Butt 13up	\$ 3.9900	\$ 4.2352	\$ 3.6755	\$ 2.8355		\$ 3.7661	\$ 0.2239	5.61
Top Butt 13dn	\$ 3.9900	\$ 4.2352	\$ 3.6755	\$ 2.8355		\$ 3.7661	\$ 0.2239	0.01
PSMO Tenderloin	\$ 13.3244	\$ 12.8567	\$ 13.2781	\$ 11.1020		\$ 14.7457	\$ -1.4213	3.19
Butt Tenderloin	\$ 14.0343	\$ 14.2170	\$ 13.0775	\$ 11.0291		\$ 14.6489	\$ -0.6146	0.17
Boneless Round	+++	n/a	+++	\$ 2.6651		\$ 3.5398	\$ -0.1098	0.05
Inside Round 1"	\$ 2.9161	\$ 2.9764	\$ 3.2737	\$ 2.1227		\$ 2.8194	\$ 0.0967	3.06
Inside Round	\$ 3.0038	\$ 3.0731	\$ 3.3605	\$ 2.2235		\$ 2.9533	\$ 0.0505	11.15
Outside Flat	\$ 3.0433	\$ 3.0380	\$ 3.3022	\$ 2.2920		\$ 3.0442	\$ -0.0009	9.49
Eye of round	\$ 4.1833	\$ 4.0955	\$ 4.1854	\$ 2.7286		\$ 3.6241	\$ 0.5592	1.82
Peeled Knuckle	+++	+++	+++	\$ 2.4487		\$ 3.2524	\$ 0.4276	2.57
Gooseneck	+++	+++	+++	\$ 1.9219		\$ 2.5527	\$ 0.0640	0.24







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	\$ 3.4496	\$ 3.3602	\$ 3.7963	\$ 2.4338		\$ 3.2326	\$ 0.2170	3.06
Briskets 120	\$ 2.7124	\$ 2.8570	\$ 3.6447	\$ 1.9832		\$ 2.6341	\$ 0.0783	17.89
Bone-in Chuck Shortrib	\$ 4.1532	+++	\$ 4.0594	\$ 2.9108		\$ 3.8661	\$ 0.2871	2.60
Flat Iron	+++	\$ 3.7675	\$ 4.1642					0.26
Blademeat	\$ 3.8877	\$ 3.4609	\$ 4.1007	\$ 2.6381		\$ 3.5039	\$ 0.3838	6.00
Bone-in Shortrib	\$ 8.7288	+++	\$ 6.6871	\$ 3.8006		\$ 5.0480	\$ 3.6808	0.12
Outside Skirt	+++	+++	+++	\$ 5.6893		\$ 7.5565	\$ -0.9498	0.01
Inside Skirt	+++	+++	\$ 4.4128	\$ 4.0192		\$ 5.3383	\$ 0.1076	3.37
Flapmeat	+++	\$ 5.4121	\$ 4.5870	\$ 4.0192		\$ 5.3383	\$ 0.1076	3.19
Ball Tips	+++	+++	+++	\$ 2.6036		\$ 3.4581	\$ -0.2563	0.01
Tri Tips	\$ 4.2996	+++	\$ 4.7403	\$ 3.5990		\$ 4.7802	\$ -0.4806	2.33
Flank Steak	\$ 6.3273	\$ 6.2841	\$ 4.9662	\$ 4.9507		\$ 6.5755	\$ -0.2482	1.63
Pectoral Muscle	\$ 3.5004	\$ 3.4792	\$ 4.3332	\$ 2.5566		\$ 3.3957	\$ 0.1047	1.82
Lointails	\$ 3.1094	\$ 3.2706	\$ 4.0807					2.20

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	\$ 0.7733	\$ 0.6742	\$ 1.3339	\$ 0.5621		\$ 0.7466	\$ 0.0267	27.29
Fresh 65% Lean Trimmings	\$ 1.5294	\$ 1.4862	\$ 1.7890	\$ 1.0432		\$ 1.3856	\$ 0.1438	5.49
Fresh 75% Lean Trimmings	\$ 2.0260	\$ 1.9983	+++	\$ 1.6606		\$ 2.2056	\$ -0.1796	0.01
Fresh 85% Lean Trimmings	\$ 2.5226	\$ 2.5105	\$ 3.0884	\$ 1.8175		\$ 2.4140	\$ 0.1086	25.02
Shankmeat	\$ 2.5226	\$ 2.5105	\$ 3.0884					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	+++	+++	+++					3.84
Lean Ground Beef	+++	+++	+++					6.31
Medium Ground Beef	+++	+++	+++					1.87
Regular Ground Beef	+++	+++	+++					2.87
Ground Chuck	+++	+++	+++	\$ 1.9828		\$ 2.6336	\$ -0.1216	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8893		\$ 3.8376	\$ 0.6028	0.01

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

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