



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, April 22, 2016

Exchange Rate: 1.2728

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1352	\$ 2.2146	\$ 2.4637	\$ 2.1352	\$ 2.2146	\$ 2.4637
RIB	\$ 4.2782	\$ 4.3344	\$ 4.4046	\$ 4.1043	\$ 4.2401	\$ 4.2026
LOIN	\$ 4.2421	\$ 4.2015	\$ 4.5354	\$ 3.9658	\$ 3.9756	\$ 4.3418
ROUND	\$ 2.2695	\$ 2.2940	\$ 2.6814	\$ 2.2507	\$ 2.3131	\$ 2.8518
BRISKET	\$ 1.7209	\$ 1.6979	\$ 2.3193	\$ 1.7209	\$ 1.6979	\$ 2.3193
SHORT PLATE	\$ 2.0553	\$ 2.0634	\$ 2.4822	\$ 2.0553	\$ 2.0634	\$ 2.4822
FLANK	\$ 1.6292	\$ 1.6516	\$ 1.7480	\$ 1.6292	\$ 1.6516	\$ 1.7480















	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	\$ 2.8291	\$ 2.8151	\$ 2.8420	\$ 3.1451	\$ 2.7145	\$ 2.7323	\$ 2.7875	\$ 3.1191
Load Count Totals		257.49	272.71	232.41				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.1028	\$ 3.2656	\$ 3.6290				0.37
Semi-Boneless	+++	+++	\$ 3.7464	\$ 2.1350	\$ 2.7174	\$ 0.7126	0.10
Short Cut shoulder clod	\$ 3.0659	\$ 3.3209	\$ 3.2495	\$ 2.1511	\$ 2.7379	\$ 0.3280	1.46
Clod Heart	+++	+++	+++	\$ 2.5242	\$ 3.2128	\$ 0.6659	0.51
Clod Tender	\$ 7.3133	\$ 6.6829	\$ 8.1157	\$ 5.6179	\$ 7.1505	\$ 0.1628	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6481	\$ 3.3705		
Chuck Roll	\$ 3.3647	\$ 3.6544	\$ 3.9102	\$ 2.6772	\$ 3.4075	\$ -0.0428	2.85
Chuck Roll 0x0	\$ 3.1785	\$ 3.4531	\$ 3.7622				0.01
Oven Ready Rib	+++	+++	\$ 6.2613				0.47
Bone-in Lipon Ribeye 17 up	\$ 8.3813	\$ 8.5049	\$ 8.4863	\$ 6.5331	\$ 8.3153	\$ 0.0660	9.21
Bone-in Lipon Ribeye 17 dn	\$ 9.3553	\$ 9.1823	+++	\$ 6.5331	\$ 8.3153	\$ 1.0400	1.07
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.2297	\$ 7.4473	\$ 9.4789	\$ -0.0372	2.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5738	\$ 9.6399	\$ -0.1982	0.01
Back Ribs	+++	+++	+++	\$ 1.0098	\$ 1.2853	\$ 1.8279	0.01
Short Loin 1x0	\$ 8.6229	\$ 8.6626	\$ 8.8274	\$ 5.9888	\$ 7.6225	\$ 1.0004	1.61
Striploin 0x1 13up	\$ 9.7754	\$ 9.6251	\$ 9.4230	\$ 7.2082	\$ 9.1746	\$ 0.6008	5.42
Striploin 0x1 13dn	\$ 9.7754	+++	+++	\$ 7.2082	\$ 9.1746	\$ 0.6008	0.01

Top Butt 13up	\$ 5.8444	\$ 5.8068	\$ 5.8193	\$ 4.6668		\$ 5.9399	\$ -0.0955	13.99
Top Butt 13dn	\$ 5.8444	\$ 5.8068	\$ 5.8193	\$ 4.6668		\$ 5.9399	\$ -0.0955	0.01
PSMO Tenderloin	\$ 12.5764	\$ 13.0859	\$ 13.7395	\$ 9.7420		\$ 12.3996	\$ 0.1768	6.19
Butt Tenderloin	+++	+++	\$ 13.9022	\$ 9.4883		\$ 12.0767	\$ 1.1607	0.60
Boneless Round	n/a	n/a	+++	\$ 2.4982		\$ 3.1797		
Inside Round 1"	+++	\$ 2.9421	\$ 3.5006	\$ 2.1280		\$ 2.7085	\$ 0.2915	0.01
Inside Round	\$ 3.0933	\$ 3.0632	\$ 3.6202	\$ 2.2597		\$ 2.8761	\$ 0.2172	5.53
Outside Flat	\$ 2.7574	\$ 2.8086	\$ 3.2209	\$ 2.0312		\$ 2.5853	\$ 0.1721	3.15
Eye of round	\$ 3.3399	\$ 3.4484	\$ 3.7990	\$ 2.5605		\$ 3.2590	\$ 0.0809	5.12
Peeled Knuckle	+++	+++	+++	\$ 2.2545		\$ 2.8695	\$ 0.6005	2.89
Gooseneck	+++	+++	+++	\$ 2.0591		\$ 2.6208	\$ -0.0945	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	\$ 3.1028	\$ 3.2656	\$ 3.6290					0.37
Semi-Boneless	+++	+++	\$ 3.7464	\$ 2.1392		\$ 2.7228	\$ 0.7072	0.10
Short Cut shoulder clod	\$ 3.0659	\$ 3.3209	\$ 3.2495	\$ 2.1673		\$ 2.7585	\$ 0.3074	1.46
Clod Heart	+++	+++	+++					0.51
Clod Tender	\$ 7.3133	\$ 6.6829	\$ 8.1157	\$ 5.1274		\$ 6.5262	\$ 0.7871	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.3647	\$ 3.6544	\$ 3.9102	\$ 2.5168		\$ 3.2034	\$ 0.1613	2.85
Chuck Roll 0x0	\$ 3.1785	\$ 3.4531	\$ 3.7622					0.01
Oven Ready Rib	+++	+++	\$ 5.9972					0.05
Bone-in Lipon Ribeye 17 up	\$ 7.8752	\$ 8.3660	\$ 7.8233	\$ 6.0457		\$ 7.6950	\$ 0.1802	3.75
Bone-in Lipon Ribeye 17 dn	\$ 8.5136	\$ 9.0258	+++	\$ 6.0457		\$ 7.6950	\$ 0.8186	1.12
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.5970	\$ 7.2536		\$ 9.2324	\$ 0.0817	0.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9926		\$ 8.9002	\$ 0.4139	0.01
Back Ribs	+++	+++	+++	\$ 1.0098		\$ 1.2853	\$ 1.8279	0.08
Short Loin 1x0	\$ 8.1558	\$ 8.2521	\$ 8.0282	\$ 5.8667		\$ 7.4671	\$ 0.6887	1.36
Striploin 0x1 13up	\$ 8.3148	\$ 8.0613	\$ 8.5249	\$ 6.2364		\$ 7.9377	\$ 0.3771	1.99
Striploin 0x1 13dn	\$ 8.3148	+++	+++	\$ 6.2364		\$ 7.9377	\$ 0.3771	0.01
Top Butt 13up	\$ 5.1829	\$ 5.1745	\$ 5.5484	\$ 3.7341		\$ 4.7528	\$ 0.4301	5.35
Top Butt 13dn	\$ 5.1829	\$ 5.1745	\$ 5.5484	\$ 3.7341		\$ 4.7528	\$ 0.4301	0.01
PSMO Tenderloin	\$ 12.8539	\$ 12.8416	\$ 13.4857	\$ 9.6471		\$ 12.2788	\$ 0.5751	3.87
Butt Tenderloin	+++	+++	\$ 13.6237	\$ 9.6708		\$ 12.3090	\$ 0.3310	0.14
Boneless Round	n/a	n/a	+++	\$ 2.5438		\$ 3.2377		
Inside Round 1"	+++	\$ 2.9421	\$ 3.5006	\$ 2.1957		\$ 2.7947	\$ 0.2053	0.10
Inside Round	\$ 2.9927	\$ 3.1173	\$ 3.6171	\$ 2.3132		\$ 2.9442	\$ 0.0485	20.37
Outside Flat	\$ 2.6829	\$ 2.7715	\$ 3.2549	\$ 2.0233		\$ 2.5753	\$ 0.1076	10.08
Eye of round	\$ 3.2846	\$ 3.4666	\$ 3.6962	\$ 2.5882		\$ 3.2943	\$ -0.0097	1.16
Peeled Knuckle	+++	+++	+++	\$ 2.2666		\$ 2.8849	\$ 0.7251	1.95
Gooseneck	+++	+++	+++	\$ 1.9023		\$ 2.4212	\$ 0.1051	4.60







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	\$ 2.6875	\$ 2.6972	\$ 3.4197	\$ 2.1078		\$ 2.6828	\$ 0.0047	2.94
Briskets 120	\$ 2.6282	\$ 2.5815	\$ 3.5168	\$ 1.9843		\$ 2.5256	\$ 0.1026	6.50
Bone-in Chuck Shortrib	\$ 3.6910	\$ 3.7629	\$ 3.4462	\$ 2.4384		\$ 3.1036	\$ 0.5874	3.70
Flat Iron	\$ 3.1535	\$ 3.2171	+++					0.86
Blademeat	\$ 3.1572	\$ 3.1949	\$ 3.7561	\$ 2.3384		\$ 2.9763	\$ 0.1809	6.26
Bone-in Shortrib	+++	+++	\$ 5.0828	\$ 3.3462		\$ 4.2590	\$ 1.1693	0.69
Outside Skirt	+++	+++	+++	\$ 6.6302		\$ 8.4389	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.7119		\$ 5.9973	\$ 0.3395	0.01
Flapmeat	+++	+++	\$ 9.1863	\$ 5.4916		\$ 6.9897	\$ -0.0897	0.06
Ball Tips	+++	+++	+++	\$ 3.3731		\$ 4.2933	\$ -0.0002	0.01
Tri Tips	+++	+++	+++	\$ 3.6208		\$ 4.6086	\$ -1.2286	0.01
Flank Steak	\$ 7.8421	\$ 7.9508	\$ 7.5027	\$ 5.7330		\$ 7.2970	\$ 0.5451	0.99
Pectoral Muscle	\$ 3.1411	\$ 3.2255	\$ 3.7960	\$ 2.3350		\$ 2.9720	\$ 0.1691	3.08
Lointails	+++	+++	+++					0.21

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	\$ 0.9798	\$ 0.9997	\$ 1.5019	\$ 0.7338		\$ 0.9340	\$ 0.0458	40.47
Fresh 65% Lean Trimmings	\$ 1.6440	\$ 1.6367	\$ 2.0344	\$ 1.2417		\$ 1.5804	\$ 0.0636	13.68
Fresh 75% Lean Trimmings	\$ 2.1107	\$ 2.1230	+++	\$ 1.3527		\$ 1.7217	\$ 0.3890	4.77
Fresh 85% Lean Trimmings	\$ 2.5773	\$ 2.6094	\$ 3.3526	\$ 1.9594		\$ 2.4939	\$ 0.0834	22.05
Shankmeat	\$ 2.5773	\$ 2.6094	\$ 3.3526					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	+++	+++	+++					2.47
Lean Ground Beef	+++	+++	+++					6.50
Medium Ground Beef	+++	+++	+++					14.24
Regular Ground Beef	+++	+++	+++					2.99
Ground Chuck	+++	+++	+++	\$ 2.0687		\$ 2.6330	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3697		\$ 4.2890	\$ -0.0002	0.01

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

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