



## 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, February 26, 2016

Exchange Rate: 1.3541

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2781	\$ 2.3472	\$ 2.6462	\$ 2.2781	\$ 2.3466	\$ 2.6462
RIB	\$ 4.4301	\$ 4.4623	\$ 3.9580	\$ 3.8423	\$ 4.0404	\$ 3.9482
LOIN	\$ 3.9404	\$ 3.7873	\$ 3.9374	\$ 3.6492	\$ 3.5689	\$ 3.7410
ROUND	\$ 2.7153	\$ 2.6831	\$ 2.8045	\$ 2.6683	\$ 2.7931	\$ 2.8389
BRISKET	\$ 2.0031	\$ 2.0229	\$ 2.5705	\$ 2.0031	\$ 2.0229	\$ 2.5705
SHORT PLATE	\$ 1.8384	\$ 1.8154	\$ 2.1738	\$ 1.8384	\$ 1.8154	\$ 2.1738
FLANK	\$ 1.4622	\$ 1.4576	\$ 1.5359	\$ 1.4622	\$ 1.4576	\$ 1.5359

	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	\$ 2.9318	\$ 2.9037	\$ 2.8873	\$ 3.0322	\$ 2.8756	\$ 2.7641	\$ 2.8172	\$ 2.9970
Load Count Totals		213.35	205.48	259.67				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6140	\$ 3.6942	\$ 3.8445				0.45
Semi-Boneless	+++	+++	+++	\$ 2.1799	\$ 2.9518	\$ 0.7982	0.14
Short Cut shoulder clod	\$ 2.8679	\$ 3.2045	\$ 3.5012	\$ 2.1516	\$ 2.9135	\$ -0.0456	1.66
Clod Heart	+++	+++	+++	\$ 2.8942	\$ 3.9190	\$ 0.4171	0.14
Clod Tender	\$ 5.5910	\$ 5.6321	+++	\$ 4.6149	\$ 6.2490	\$ -0.6580	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8784	\$ 3.8976		
Chuck Roll	\$ 4.0844	\$ 4.1065	\$ 4.1356	\$ 2.9441	\$ 3.9866	\$ 0.0978	6.59
Chuck Roll 0x0	\$ 3.9263	\$ 3.9546	\$ 3.9730				0.01
Oven Ready Rib	+++	\$ 8.1439	+++				0.21
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.8019	\$ 9.2105	\$ 0.5696	1.64
Bone-in Lipon Ribeye 17 dn	\$ 7.8052	\$ 8.7989	\$ 6.8269	\$ 6.8019	\$ 9.2105	\$ -1.4053	1.29
Boneless Lipon Ribeye 14 up	\$ 10.1840	\$ 10.2352	\$ 8.6619	\$ 7.8555	\$ 10.6371	\$ -0.4531	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.0639	\$ 10.9193	\$ 0.4339	0.01
Back Ribs	+++	+++	+++	\$ 0.9966	\$ 1.3495	\$ 1.9880	0.01
Short Loin 1x0	\$ 8.0346	+++	\$ 7.1172	\$ 5.7697	\$ 7.8128	\$ 0.2218	0.23
Striploin 0x1 13up	\$ 8.3255	\$ 8.1883	\$ 7.8042	\$ 6.0706	\$ 8.2202	\$ 0.1053	4.44
Striploin 0x1 13dn	+++	+++	+++	\$ 6.0706	\$ 8.2202	\$ 1.0128	0.01


Top Butt 13up	\$ 5.1573	\$ 4.7868	\$ 5.3042	\$ 3.6438		\$ 4.9341	\$ 0.2232	5.95
Top Butt 13dn	\$ 5.1573	\$ 4.7868	\$ 5.3042	\$ 3.6438		\$ 4.9341	\$ 0.2232	0.01
PSMO Tenderloin	\$ 13.3734	\$ 13.4063	\$ 12.4414	\$ 10.3727		\$ 14.0457	\$ -0.6723	4.76
Butt Tenderloin	+++	+++	\$ 13.0743	\$ 9.8434		\$ 13.3289	\$ 1.0958	0.17
Boneless Round	+++	+++	+++	\$ 2.7213		\$ 3.6849	\$ 0.5651	0.01
Inside Round 1"	\$ 3.5533	\$ 3.5623	\$ 3.6373	\$ 2.4183		\$ 3.2746	\$ 0.2787	0.01
Inside Round	\$ 3.5658	\$ 3.5942	\$ 3.7009	\$ 2.5185		\$ 3.4103	\$ 0.1555	3.27
Outside Flat	\$ 3.8595	\$ 3.8516	\$ 3.6122	\$ 2.5209		\$ 3.4136	\$ 0.4459	4.15
Eye of round	\$ 4.2038	\$ 4.2609	\$ 4.4543	\$ 2.5247		\$ 3.4187	\$ 0.7851	3.05
Peeled Knuckle	+++	+++	+++	\$ 2.7237		\$ 3.6882	\$ 0.6018	3.70
Gooseneck	+++	+++	+++	\$ 2.3878		\$ 3.2333	\$ 0.1863	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	\$ 3.6140	\$ 3.6942	\$ 3.8445					0.45
Semi-Boneless	+++	+++	+++	\$ 2.2581		\$ 3.0577	\$ 0.6923	0.14
Short Cut shoulder clod	\$ 2.8679	\$ 3.2045	\$ 3.5012	\$ 2.1878		\$ 2.9625	\$ -0.0946	1.66
Clod Heart	+++	+++	+++					0.14
Clod Tender	\$ 5.5910	\$ 5.6321	+++	\$ 4.4100		\$ 5.9716	\$ -0.3806	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0844	\$ 4.1065	\$ 4.1356	\$ 2.9358		\$ 3.9754	\$ 0.1090	6.59
Chuck Roll 0x0	\$ 3.9263	\$ 3.9546	\$ 3.9730					0.01
Oven Ready Rib	+++	\$ 8.0184	+++					0.13
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7058		\$ 9.0803	\$ 0.4263	0.31
Bone-in Lipon Ribeye 17 dn	\$ 6.9086	\$ 6.7286	\$ 6.6077	\$ 6.7058		\$ 9.0803	\$ -2.1717	4.71
Boneless Lipon Ribeye 14 up	\$ 10.5572	\$ 8.9567	\$ 9.2393	\$ 7.3402		\$ 9.9394	\$ 0.6178	0.58
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3110		\$ 9.8998	\$ 1.4534	0.26
Back Ribs	+++	+++	+++	\$ 0.9966		\$ 1.3495	\$ 1.9880	1.54
Short Loin 1x0	\$ 7.0323	+++	\$ 6.5309	\$ 5.3717		\$ 7.2738	\$ -0.2415	2.89
Striploin 0x1 13up	\$ 7.4630	\$ 7.2256	\$ 7.4606	\$ 5.5702		\$ 7.5426	\$ -0.0796	0.84
Striploin 0x1 13dn	+++	+++	+++	\$ 5.5702		\$ 7.5426	\$ -0.0796	0.01
Top Butt 13up	\$ 4.3185	\$ 4.3419	\$ 4.5337	\$ 3.5087		\$ 4.7511	\$ -0.4326	5.41
Top Butt 13dn	\$ 4.3185	\$ 4.3419	\$ 4.5337	\$ 3.5087		\$ 4.7511	\$ -0.4326	0.01
PSMO Tenderloin	\$ 13.4251	\$ 13.1139	\$ 12.5980	\$ 10.2131		\$ 13.8296	\$ -0.4045	1.54
Butt Tenderloin	+++	+++	\$ 12.6602	\$ 9.6982		\$ 13.1323	\$ -0.2523	0.37
Boneless Round	+++	+++	+++	\$ 2.7029		\$ 3.6600	\$ 0.5900	0.04
Inside Round 1"	\$ 3.5533	\$ 3.5623	\$ 3.6373	\$ 2.4558		\$ 3.3254	\$ 0.2279	6.19
Inside Round	\$ 3.6841	\$ 3.6158	\$ 3.6933	\$ 2.5176		\$ 3.4091	\$ 0.2750	7.29
Outside Flat	\$ 3.7799	\$ 4.0041	\$ 3.6201	\$ 2.5364		\$ 3.4345	\$ 0.3454	7.30
Eye of round	\$ 4.1656	\$ 4.0982	\$ 4.4358	\$ 2.5977		\$ 3.5175	\$ 0.6481	2.41
Peeled Knuckle	+++	+++	+++	\$ 2.7491		\$ 3.7226	\$ 0.0474	1.39
Gooseneck	+++	+++	+++	\$ 2.2128		\$ 2.9964	\$ 0.4232	0.37

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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	\$ 3.7927	\$ 3.7797	\$ 3.8766	\$ 2.7817		\$ 3.7667	\$ 0.0260	3.73
Briskets 120	\$ 3.1981	\$ 3.2433	\$ 4.0540	\$ 2.2465		\$ 3.0420	\$ 0.1561	12.80
Bone-in Chuck Shortrib	\$ 4.7155	\$ 4.6773	+++	\$ 2.6987		\$ 3.6543	\$ 1.0612	3.96
Flat Iron	+++	\$ 3.8411	+++					0.33
Blademeat	\$ 3.6467	\$ 3.7739	\$ 4.1226	\$ 2.5486		\$ 3.4511	\$ 0.1956	5.41
Bone-in Shortrib	+++	+++	+++	\$ 3.3608		\$ 4.5509	\$ 0.4591	0.02
Outside Skirt	+++	+++	+++	\$ 5.5740		\$ 7.5478	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.0063		\$ 5.4249	\$ 0.4568	5.05
Flapmeat	\$ 6.7678	\$ 6.4416	\$ 6.1000	\$ 5.1813		\$ 7.0160	\$ -0.2482	0.14
Ball Tips	+++	+++	+++	\$ 2.5875		\$ 3.5037	\$ 0.0000	0.01
Tri Tips	\$ 3.9998	\$ 3.4153	\$ 5.8194					1.25
Flank Steak	\$ 7.2651	\$ 7.3043	\$ 6.8145	\$ 5.5597		\$ 7.5284	\$ -0.2633	0.91
Pectoral Muscle	\$ 3.5924	\$ 3.6139	\$ 4.3575	\$ 2.5774		\$ 3.4901	\$ 0.1023	1.35
Lointails	\$ 3.1882	\$ 3.2070	+++					1.61

**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	\$ 0.7134	\$ 0.6756	\$ 1.1160	\$ 0.5459		\$ 0.7392	\$ -0.0258	25.30
Fresh 65% Lean Trimmings	\$ 1.4634	\$ 1.4646	\$ 2.0104	\$ 0.9009		\$ 1.2199	\$ 0.2435	8.97
Fresh 75% Lean Trimmings	\$ 2.0384	\$ 2.0222	\$ 2.7718	\$ 1.3393		\$ 1.8135	\$ 0.2249	0.01
Fresh 85% Lean Trimmings	\$ 2.6135	\$ 2.5798	\$ 3.5331	\$ 1.9085		\$ 2.5843	\$ 0.0292	20.44
Shankmeat	\$ 2.6135	\$ 2.5798	\$ 3.5331					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	+++	+++	+++					4.04
Lean Ground Beef	+++	+++	+++					9.18
Medium Ground Beef	+++	+++	+++					10.58
Regular Ground Beef	+++	+++	+++					2.89
Ground Chuck	+++	+++	+++	\$ 1.9173		\$ 2.5962	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1790		\$ 4.3047	\$ 0.0000	0.01

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

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