



## 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 10, 2016

Exchange Rate: 1.2713

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0828	\$ 2.0767	\$ 2.4385	\$ 2.0828	\$ 2.0767	\$ 2.4383
RIB	\$ 4.6095	\$ 4.8525	\$ 4.8183	\$ 4.2152	\$ 4.1789	\$ 4.3808
LOIN	\$ 4.4571	\$ 4.3968	\$ 4.5896	\$ 3.7148	\$ 3.7547	\$ 4.1779
ROUND	\$ 2.2319	\$ 2.1801	\$ 2.7255	\$ 2.1577	\$ 2.2107	\$ 2.6993
BRISKET	\$ 1.8260	\$ 1.8789	\$ 2.1976	\$ 1.8260	\$ 1.8789	\$ 2.1976
SHORT PLATE	\$ 1.8800	\$ 1.8878	\$ 2.4833	\$ 1.8800	\$ 1.8878	\$ 2.4833
FLANK	\$ 1.6074	\$ 1.6486	\$ 1.7061	\$ 1.6074	\$ 1.6486	\$ 1.7061

	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	\$ 2.8681	\$ 2.8667	\$ 2.8727	\$ 3.1990	\$ 2.5654	\$ 2.6473	\$ 2.6662	\$ 3.0556
Load Count Totals		328.95	271.93	253.01				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.7960	\$ 2.8597	+++				0.23
Semi-Boneless	\$ 2.8049	+++	+++	\$ 2.0051	\$ 2.5491	\$ 0.2558	1.24
Short Cut shoulder clod	+++	\$ 2.9947	\$ 3.5834	\$ 1.9821	\$ 2.5198	\$ 0.3566	2.38
Clod Heart	+++	+++	+++	\$ 2.3409	\$ 2.9760	\$ 0.5652	0.70
Clod Tender	\$ 5.8394	\$ 6.0093	+++	\$ 5.2158	\$ 6.6308	\$ -0.7914	0.29
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6438	\$ 3.3611		
Chuck Roll	\$ 3.2051	\$ 3.2631	\$ 3.8078	\$ 2.4356	\$ 3.0964	\$ 0.1087	1.78
Chuck Roll 0x0	\$ 3.0252	\$ 3.0939	\$ 3.6572				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.9264	\$ 9.4682	+++	\$ 7.5671	\$ 9.6201	\$ -0.6937	3.94
Bone-in Lipon Ribeye 17 dn	\$ 9.9923	\$ 10.5742	\$ 9.3744	\$ 7.5671	\$ 9.6201	\$ 0.3722	1.00
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.6780	\$ 8.5577	\$ 10.8794	\$ 0.1148	2.25
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.2408	\$ 10.4765	\$ 0.5177	0.01
Back Ribs	+++	+++	+++	\$ 1.2115	\$ 1.5402	\$ 1.5791	0.01
Short Loin 1x0	\$ 8.6876	\$ 8.0203	\$ 9.8594	\$ 7.8955	\$ 10.0375	\$ -1.3499	2.12
Striploin 0x1 13up	\$ 11.3501	\$ 11.5137	\$ 10.8944	\$ 9.5954	\$ 12.1986	\$ -0.8485	8.07
Striploin 0x1 13dn	+++	+++	+++	\$ 9.5954	\$ 12.1986	\$ -0.8485	0.01

Top Butt 13up	\$ 5.9776	\$ 5.9147	\$ 5.5905	\$ 4.1987		\$ 5.3378	\$ 0.6398	10.45
Top Butt 13dn	\$ 5.9776	\$ 5.9147	\$ 5.5905	\$ 4.1987		\$ 5.3378	\$ 0.6398	0.01
PSMO Tenderloin	\$ 13.3214	\$ 13.3047	\$ 13.8008	\$ 10.5368		\$ 13.3954	\$ -0.0740	4.12
Butt Tenderloin	+++	+++	\$ 14.0236	\$ 9.9797		\$ 12.6872	\$ 0.7296	0.34
Boneless Round	+++	n/a	+++	\$ 2.4732		\$ 3.1442	\$ -0.5642	0.01
Inside Round 1"	+++	+++	\$ 3.6425	\$ 1.9945		\$ 2.5356	\$ 0.2544	0.01
Inside Round	\$ 2.9766	\$ 2.9243	\$ 3.7759	\$ 2.0709		\$ 2.6327	\$ 0.3439	6.27
Outside Flat	\$ 2.8116	\$ 2.8359	\$ 3.4148	\$ 1.8255		\$ 2.3208	\$ 0.4908	6.56
Eye of round	\$ 3.7718	\$ 3.5894	\$ 3.8143	\$ 2.2765		\$ 2.8941	\$ 0.8777	4.69
Peeled Knuckle	+++	+++	+++	\$ 2.2656		\$ 2.8803	\$ 0.4197	4.63
Gooseneck	+++	+++	+++	\$ 1.9208		\$ 2.4419	\$ 0.0893	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	\$ 2.7960	\$ 2.8597	+++					0.23
Semi-Boneless	\$ 2.8049	+++	+++	\$ 1.9923		\$ 2.5328	\$ 0.2721	1.24
Short Cut shoulder clod	+++	\$ 2.9947	\$ 3.5834	\$ 1.9361		\$ 2.4614	\$ 0.4150	2.38
Clod Heart	+++	+++	+++					0.70
Clod Tender	\$ 5.8394	\$ 6.0093	+++	\$ 4.4652		\$ 5.6766	\$ 0.1628	0.29
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2051	\$ 3.2631	\$ 3.8078	\$ 2.3533		\$ 2.9918	\$ 0.2133	1.78
Chuck Roll 0x0	\$ 3.0252	\$ 3.0939	\$ 3.6572					0.01
Oven Ready Rib	+++	+++	n/a					1.00
Bone-in Lipon Ribeye 17 up	\$ 8.0512	\$ 8.0804	+++	\$ 6.4942		\$ 8.2561	\$ -0.2049	10.53
Bone-in Lipon Ribeye 17 dn	\$ 8.7825	\$ 8.6317	\$ 8.2115	\$ 6.4942		\$ 8.2561	\$ 0.5264	2.56
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.5054	\$ 7.3450		\$ 9.3377	\$ -0.0054	0.46
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2686		\$ 9.2406	\$ 0.0917	0.01
Back Ribs	+++	+++	+++	\$ 1.2115		\$ 1.5402	\$ 1.5791	0.03
Short Loin 1x0	\$ 7.3728	\$ 7.4383	\$ 8.4069	\$ 5.4550		\$ 6.9349	\$ 0.4379	3.36
Striploin 0x1 13up	\$ 7.8587	\$ 8.0567	\$ 8.6711	\$ 6.2367		\$ 7.9287	\$ -0.0700	9.87
Striploin 0x1 13dn	+++	+++	+++	\$ 6.2367		\$ 7.9287	\$ 0.5727	0.01
Top Butt 13up	\$ 4.5126	\$ 4.5852	\$ 5.0747	\$ 2.9260		\$ 3.7198	\$ 0.7928	12.93
Top Butt 13dn	\$ 4.5126	\$ 4.5852	\$ 5.0747	\$ 2.9260		\$ 3.7198	\$ 0.7928	0.01
PSMO Tenderloin	\$ 11.9550	\$ 12.3129	\$ 13.5089	\$ 9.5458		\$ 12.1356	\$ -0.1806	4.02
Butt Tenderloin	+++	+++	\$ 13.6736	\$ 9.0608		\$ 11.5190	\$ 0.6910	1.36
Boneless Round	+++	n/a	+++	\$ 2.5231		\$ 3.2076	\$ -0.6276	0.01
Inside Round 1"	+++	+++	\$ 3.6425	\$ 1.9303		\$ 2.4540	\$ 0.3360	0.44
Inside Round	\$ 2.8843	\$ 3.0780	\$ 3.6987	\$ 2.0748		\$ 2.6377	\$ 0.2466	22.20
Outside Flat	\$ 2.7383	\$ 2.7530	\$ 3.4943	\$ 1.8314		\$ 2.3283	\$ 0.4100	16.44
Eye of round	\$ 3.3598	\$ 3.5653	\$ 3.7869	\$ 2.2757		\$ 2.8931	\$ 0.4667	6.73
Peeled Knuckle	+++	+++	+++	\$ 2.2575		\$ 2.8700	\$ 0.2700	5.46
Gooseneck	+++	+++	+++	\$ 1.8476		\$ 2.3489	\$ 0.1823	0.09

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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	\$ 2.9229	\$ 2.9264	+++	\$ 1.9953		\$ 2.5366	\$ 0.3863	4.12
Briskets 120	\$ 2.8149	\$ 2.9088	\$ 3.4268	\$ 2.6079		\$ 3.3154	\$ -0.5005	6.77
Bone-in Chuck Shortrib	\$ 3.8911	\$ 3.8217	\$ 3.7995	\$ 2.5637		\$ 3.2592	\$ 0.6319	4.06
Flat Iron	\$ 3.6468	\$ 3.6645	+++					0.68
Blademeat	\$ 3.0893	\$ 3.1373	\$ 3.9790	\$ 2.0913		\$ 2.6587	\$ 0.4306	8.84
Bone-in Shortrib	\$ 5.6127	+++	\$ 6.6199	\$ 2.8313		\$ 3.5994	\$ 2.0133	0.98
Outside Skirt	+++	+++	+++	\$ 6.1988		\$ 7.8805	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.5721		\$ 4.5412	\$ 0.7088	0.01
Flapmeat	+++	+++	+++	\$ 5.1241		\$ 6.5143	\$ 0.9257	0.06
Ball Tips	+++	+++	+++	\$ 2.4156		\$ 3.0710	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 5.8183	\$ 3.8302		\$ 4.8693	\$ -0.8893	0.11
Flank Steak	\$ 7.6641	\$ 7.9240	\$ 8.1404	\$ 4.8202		\$ 6.1279	\$ 1.5362	2.38
Pectoral Muscle	\$ 3.1837	\$ 3.1904	\$ 3.9147	\$ 2.0597		\$ 2.6185	\$ 0.5652	7.03
Lointails	+++	+++	\$ 3.4875					0.58

**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	\$ 1.0271	\$ 1.0283	\$ 1.0178	\$ 0.8055		\$ 1.0240	\$ 0.0031	35.97
Fresh 65% Lean Trimmings	\$ 1.4436	\$ 1.4689	\$ 1.9091	\$ 1.0906		\$ 1.3865	\$ 0.0571	22.74
Fresh 75% Lean Trimmings	\$ 2.0199	\$ 2.0258	\$ 2.5801	\$ 1.4286		\$ 1.8162	\$ 0.2037	0.01
Fresh 85% Lean Trimmings	\$ 2.5962	\$ 2.5828	\$ 3.2511	\$ 1.9202		\$ 2.4412	\$ 0.1550	34.22
Shankmeat	\$ 2.5962	\$ 2.5828	\$ 3.2511					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	+++	+++	+++					4.85
Lean Ground Beef	+++	+++	+++					20.82
Medium Ground Beef	+++	+++	+++					2.42
Regular Ground Beef	+++	+++	+++					6.93
Ground Chuck	+++	+++	+++	\$ 1.9564		\$ 2.4872	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8674		\$ 3.6453	\$ 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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