



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, May 27, 2016

Exchange Rate: 1.2970

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0208	\$ 2.1374	\$ 2.3807	\$ 2.0208	\$ 2.1373	\$ 2.3807
RIB	\$ 4.4306	\$ 4.3488	\$ 4.5509	\$ 4.1488	\$ 4.0329	\$ 4.3636
LOIN	\$ 4.2853	\$ 4.1764	\$ 4.6282	\$ 3.7964	\$ 3.7126	\$ 4.4045
ROUND	\$ 2.1959	\$ 2.1634	\$ 2.6354	\$ 2.2365	\$ 2.1553	\$ 2.6596
BRISKET	\$ 1.7425	\$ 1.5688	\$ 2.1310	\$ 1.7425	\$ 1.5688	\$ 2.1310
SHORT PLATE	\$ 1.8886	\$ 1.8107	\$ 2.4955	\$ 1.8886	\$ 1.8107	\$ 2.4955
FLANK	\$ 1.5967	\$ 1.5236	\$ 1.7320	\$ 1.5967	\$ 1.5236	\$ 1.7320















	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	\$ 2.8948	\$ 2.7795	\$ 2.7577	\$ 3.1377	\$ 2.6560	\$ 2.6525	\$ 2.6213	\$ 3.0742
Load Count Totals		229.55	210.60	251.35				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.6044	\$ 2.9485	\$ 3.4012				0.07
Semi-Boneless	+++	+++	+++	\$ 2.0096	\$ 2.6065	\$ 0.5135	0.13
Short Cut shoulder clod	\$ 2.8980	\$ 3.2202	\$ 3.2148	\$ 1.9847	\$ 2.5742	\$ 0.3238	1.28
Clod Heart	+++	+++	+++	\$ 2.5187	\$ 3.2668	\$ 0.5261	0.44
Clod Tender	\$ 7.1625	\$ 7.3950	\$ 8.1749	\$ 5.5240	\$ 7.1646	\$ -0.0021	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7242	\$ 3.5333		
Chuck Roll	\$ 3.1840	\$ 3.4767	\$ 3.5986	\$ 2.4803	\$ 3.2169	\$ -0.0329	3.51
Chuck Roll 0x0	\$ 3.0071	\$ 3.2829	\$ 3.4600				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.7144	\$ 8.4795	+++	\$ 7.1955	\$ 9.3326	\$ -0.6182	5.25
Bone-in Lipon Ribeye 17 dn	\$ 9.6578	\$ 9.2994	\$ 8.9906	\$ 7.1955	\$ 9.3326	\$ 0.3252	1.00
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1711	\$ 10.5979	\$ -0.0692	1.00
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.3875	\$ 10.8786	\$ -0.3499	0.01
Back Ribs	+++	+++	+++	\$ 1.2529	\$ 1.6250	\$ 1.5663	0.01
Short Loin 1x0	\$ 8.6905	\$ 8.2740	\$ 9.4374	\$ 6.9910	\$ 9.0673	\$ -0.3768	0.95
Striploin 0x1 13up	\$ 10.5800	\$ 9.8784	\$ 10.7599	\$ 8.7794	\$ 11.3869	\$ -0.8069	6.62
Striploin 0x1 13dn	+++	+++	+++	\$ 8.7794	\$ 11.3869	\$ -0.8069	0.01

Top Butt 13up	\$ 5.8026	\$ 5.8245	\$ 5.6404	\$ 4.4032		\$ 5.7110	\$ 0.0916	8.56
Top Butt 13dn	\$ 5.8026	\$ 5.8245	\$ 5.6404	\$ 4.4032		\$ 5.7110	\$ 0.0916	0.01
PSMO Tenderloin	\$ 12.5124	\$ 13.2109	\$ 13.7000	\$ 10.4662		\$ 13.5747	\$ -1.0623	2.72
Butt Tenderloin	+++	+++	\$ 13.7261	\$ 9.8186		\$ 12.7347	\$ 0.8754	0.13
Boneless Round	+++	n/a	+++	\$ 2.4286		\$ 3.1499	\$ -0.2999	0.01
Inside Round 1"	+++	+++	\$ 3.5108	\$ 2.0398		\$ 2.6456	\$ 0.3844	0.01
Inside Round	\$ 2.9175	\$ 2.9226	\$ 3.5785	\$ 2.1247		\$ 2.7557	\$ 0.1618	3.06
Outside Flat	\$ 2.8235	\$ 2.8349	\$ 3.2502	\$ 2.0154		\$ 2.6140	\$ 0.2095	2.31
Eye of round	\$ 3.4897	\$ 3.4500	\$ 3.6393	\$ 2.4476		\$ 3.1745	\$ 0.3152	2.87
Peeled Knuckle	+++	+++	+++	\$ 2.2988		\$ 2.9815	\$ 0.1385	3.47
Gooseneck	+++	+++	+++	\$ 2.0405		\$ 2.6465	\$ -0.0568	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	\$ 2.6044	\$ 2.9485	\$ 3.4012					0.07
Semi-Boneless	+++	+++	+++	\$ 1.9558		\$ 2.5367	\$ 0.5833	0.13
Short Cut shoulder clod	\$ 2.8980	\$ 3.2202	\$ 3.2148	\$ 1.9918		\$ 2.5834	\$ 0.3146	1.28
Clod Heart	+++	+++	+++					0.44
Clod Tender	\$ 7.1625	\$ 7.3950	\$ 8.1749	\$ 4.5524		\$ 5.9045	\$ 1.2580	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1840	\$ 3.4767	\$ 3.5986	\$ 2.3434		\$ 3.0394	\$ 0.1446	3.51
Chuck Roll 0x0	\$ 3.0071	\$ 3.2829	\$ 3.4600					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	\$ 8.0709	\$ 7.8833	+++	\$ 6.3894		\$ 8.2871	\$ -0.2162	4.45
Bone-in Lipon Ribeye 17 dn	\$ 8.5252	\$ 8.7152	\$ 8.1116	\$ 6.3894		\$ 8.2871	\$ 0.2381	1.08
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2680		\$ 9.4266	\$ 0.2519	0.83
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0110		\$ 9.0933	\$ 0.5852	0.01
Back Ribs	+++	+++	+++	\$ 1.2529		\$ 1.6250	\$ 1.5663	0.04
Short Loin 1x0	\$ 7.6543	\$ 7.6303	\$ 9.1006	\$ 5.8223		\$ 7.5515	\$ 0.1028	5.46
Striploin 0x1 13up	\$ 8.1528	\$ 8.0626	\$ 9.1176	\$ 6.1620		\$ 7.9921	\$ 0.1607	3.30
Striploin 0x1 13dn	+++	+++	+++	\$ 6.1620		\$ 7.9921	\$ 0.7055	0.00
Top Butt 13up	\$ 4.6902	\$ 4.5369	\$ 5.1742	\$ 3.2369		\$ 4.1983	\$ 0.4919	8.43
Top Butt 13dn	\$ 4.6902	\$ 4.5369	\$ 5.1742	\$ 3.2369		\$ 4.1983	\$ 0.4919	0.01
PSMO Tenderloin	\$ 12.1084	\$ 12.1933	\$ 13.3290	\$ 9.5529		\$ 12.3901	\$ -0.2817	1.74
Butt Tenderloin	+++	+++	\$ 13.6746	\$ 9.0653		\$ 11.7577	\$ 0.9523	0.20
Boneless Round	+++	n/a	+++	\$ 2.4781		\$ 3.2141	\$ -0.3641	0.44
Inside Round 1"	+++	+++	\$ 3.5108	\$ 2.0639		\$ 2.6769	\$ 0.3531	0.06
Inside Round	\$ 2.9661	\$ 2.9397	\$ 3.6063	\$ 2.0751		\$ 2.6914	\$ 0.2747	20.74
Outside Flat	\$ 2.7660	\$ 2.8451	\$ 3.2931	\$ 2.0142		\$ 2.6124	\$ 0.1536	7.56
Eye of round	\$ 3.4933	\$ 3.2802	\$ 3.6578	\$ 2.4386		\$ 3.1629	\$ 0.3304	2.57
Peeled Knuckle	+++	+++	+++	\$ 2.2727		\$ 2.9477	\$ 0.3123	1.59
Gooseneck	+++	+++	+++	\$ 1.8634		\$ 2.4168	\$ 0.1729	3.10







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	\$ 2.9369	\$ 2.8630	\$ 3.6558	\$ 2.0987		\$ 2.7220	\$ 0.2149	6.35
Briskets 120	\$ 2.7081	\$ 2.4378	\$ 3.2721	\$ 2.2939		\$ 2.9752	\$ -0.2671	2.52
Bone-in Chuck Shortrib	\$ 3.7790	\$ 3.6819	\$ 3.7387	\$ 2.4556		\$ 3.1849	\$ 0.5941	3.84
Flat Iron	\$ 3.3949	\$ 3.5934	+++					1.78
Blademeat	\$ 3.1238	\$ 3.1258	\$ 3.7495	\$ 2.1219		\$ 2.7521	\$ 0.3717	7.88
Bone-in Shortrib	+++	+++	+++	\$ 3.9095		\$ 5.0706	\$ 0.4494	0.18
Outside Skirt	+++	+++	\$ 10.7378	\$ 6.2664		\$ 8.1275	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.8907		\$ 5.0462	\$ 0.7038	0.02
Flapmeat	+++	+++	\$ 7.5106	\$ 5.0774		\$ 6.5854	\$ 0.8546	0.05
Ball Tips	+++	+++	+++	\$ 2.4705		\$ 3.2042	\$ 0.1158	0.01
Tri Tips	+++	+++	\$ 6.0984	\$ 3.4715		\$ 4.5025	\$ -0.9625	0.06
Flank Steak	\$ 7.9230	\$ 7.7616	\$ 8.0350	\$ 5.4561		\$ 7.0766	\$ 0.8464	1.08
Pectoral Muscle	\$ 3.1813	\$ 3.1293	\$ 3.8911	\$ 2.2016		\$ 2.8555	\$ 0.3258	0.92
Lointails	+++	+++	+++					0.56

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	\$ 0.8401	+++	\$ 1.1759	\$ 0.5353		\$ 0.6943	\$ 0.1458	28.32
Fresh 65% Lean Trimmings	\$ 1.4636	\$ 1.4079	\$ 1.8688	\$ 0.9822		\$ 1.2739	\$ 0.1897	16.90
Fresh 75% Lean Trimmings	\$ 2.0000	\$ 1.9631	\$ 2.5940	\$ 1.3937		\$ 1.8076	\$ 0.1924	0.01
Fresh 85% Lean Trimmings	\$ 2.5364	\$ 2.5184	\$ 3.3192	\$ 1.9160		\$ 2.4851	\$ 0.0513	17.20
Shankmeat	\$ 2.5364	\$ 2.5184	\$ 3.3192					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	+++	+++	+++					8.77
Lean Ground Beef	+++	+++	+++					11.39
Medium Ground Beef	+++	+++	+++					8.29
Regular Ground Beef	+++	+++	+++					2.58
Ground Chuck	+++	+++	+++	\$ 2.1201		\$ 2.7498	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.6246		\$ 3.4041	\$ 0.0001	0.01

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

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