



## 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 6, 2016

Exchange Rate: 1.2868

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 1.9979	\$ 2.0284	\$ 2.3512	\$ 1.9979	\$ 2.0284	\$ 2.3512
RIB	\$ 4.1349	\$ 4.1395	\$ 4.4074	\$ 4.1454	\$ 4.0177	\$ 4.2359
LOIN	\$ 4.0199	\$ 4.0874	\$ 4.5250	\$ 3.7719	\$ 3.7457	\$ 4.3585
ROUND	\$ 2.1368	\$ 2.1983	\$ 2.6690	\$ 2.0818	\$ 2.1228	\$ 2.6750
BRISKET	\$ 1.5829	\$ 1.6155	\$ 2.2104	\$ 1.5829	\$ 1.6155	\$ 2.2104
SHORT PLATE	\$ 1.7879	\$ 1.9679	\$ 2.4583	\$ 1.7879	\$ 1.9679	\$ 2.4583
FLANK	\$ 1.5189	\$ 1.5556	\$ 1.6553	\$ 1.5189	\$ 1.5556	\$ 1.6553

	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	\$ 2.6472	\$ 2.6517	\$ 2.7050	\$ 3.0970	\$ 2.5284	\$ 2.5879	\$ 2.6015	\$ 3.0434
Load Count Totals		256.58	276.54	246.95				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.8701	\$ 2.7547	\$ 3.3856				0.32
Semi-Boneless	+++	+++	+++	\$ 2.1369	\$ 2.7498	\$ 0.4202	0.08
Short Cut shoulder clod	\$ 2.8072	\$ 3.0041	\$ 3.1406	\$ 2.1624	\$ 2.7826	\$ 0.0246	2.31
Clod Heart	+++	+++	+++	\$ 2.4801	\$ 3.1914	\$ 0.7539	0.28
Clod Tender	\$ 7.2719	\$ 7.1744	\$ 8.5648	\$ 5.4463	\$ 7.0083	\$ 0.2636	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6647	\$ 3.4289		
Chuck Roll	\$ 3.2213	\$ 3.0352	\$ 3.6268	\$ 2.5245	\$ 3.2485	\$ -0.0272	4.11
Chuck Roll 0x0	\$ 3.0385	\$ 2.8615	\$ 3.4915				0.01
Oven Ready Rib	+++	+++	\$ 8.0356				0.05
Bone-in Lipon Ribeye 17 up	\$ 8.1793	\$ 8.2519	\$ 8.4947	\$ 6.4459	\$ 8.2946	\$ -0.1153	6.21
Bone-in Lipon Ribeye 17 dn	\$ 8.5017	\$ 8.6494	+++	\$ 6.4459	\$ 8.2946	\$ 0.2071	2.16
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3008	\$ 9.3947	\$ -0.1974	2.40
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4011	\$ 9.5237	\$ -0.3264	0.01
Back Ribs	+++	+++	+++	\$ 0.9907	\$ 1.2748	\$ 1.8206	0.01
Short Loin 1x0	\$ 8.3991	\$ 8.2625	\$ 8.9166	\$ 6.1387	\$ 7.8993	\$ 0.4998	1.12
Striploin 0x1 13up	\$ 9.2997	\$ 9.3563	\$ 9.4404	\$ 7.2012	\$ 9.2665	\$ 0.0332	12.34
Striploin 0x1 13dn	\$ 9.2997	+++	+++	\$ 7.2012	\$ 9.2665	\$ 0.0332	0.01






Top Butt 13up	\$ 5.6038	\$ 5.5911	\$ 5.9547	\$ 4.3885		\$ 5.6471	\$ -0.0433	11.56
Top Butt 13dn	\$ 5.6038	\$ 5.5911	\$ 5.9547	\$ 4.3885		\$ 5.6471	\$ -0.0433	0.01
PSMO Tenderloin	\$ 12.2550	\$ 12.2829	\$ 13.6862	\$ 9.2785		\$ 11.9396	\$ 0.3154	4.16
Butt Tenderloin	+++	+++	\$ 13.8008	\$ 9.1275		\$ 11.7453	\$ 1.2517	0.63
Boneless Round	n/a	n/a	+++	\$ 2.2881		\$ 2.9443		
Inside Round 1"	+++	+++	\$ 3.5504	\$ 1.9897		\$ 2.5603	\$ 0.1397	0.01
Inside Round	\$ 2.9817	\$ 2.9530	\$ 3.5983	\$ 2.1454		\$ 2.7607	\$ 0.2210	2.76
Outside Flat	\$ 2.6402	\$ 2.7603	\$ 3.2110	\$ 2.1248		\$ 2.7342	\$ -0.0940	3.78
Eye of round	\$ 3.3585	\$ 3.3245	\$ 3.6920	\$ 2.5129		\$ 3.2336	\$ 0.1249	4.19
Peeled Knuckle	+++	+++	+++	\$ 2.2771		\$ 2.9302	\$ 0.1098	2.95
Gooseneck	+++	+++	+++	\$ 1.8400		\$ 2.3677	\$ 0.1441	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	\$ 2.8701	\$ 2.7547	\$ 3.3856					0.32
Semi-Boneless	+++	+++	+++	\$ 2.1147		\$ 2.7212	\$ 0.4488	0.08
Short Cut shoulder clod	\$ 2.8072	\$ 3.0041	\$ 3.1406	\$ 2.2083		\$ 2.8416	\$ -0.0344	2.31
Clod Heart	+++	+++	+++					0.28
Clod Tender	\$ 7.2719	\$ 7.1744	\$ 8.5648	\$ 4.9585		\$ 6.3806	\$ 0.8913	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2213	\$ 3.0352	\$ 3.6268	\$ 2.4772		\$ 3.1877	\$ 0.0336	4.11
Chuck Roll 0x0	\$ 3.0385	\$ 2.8615	\$ 3.4915					0.01
Oven Ready Rib	+++	+++	n/a					1.01
Bone-in Lipon Ribeye 17 up	\$ 7.9343	\$ 7.8390	\$ 8.0397	\$ 5.7723		\$ 7.4278	\$ 0.5065	3.69
Bone-in Lipon Ribeye 17 dn	\$ 8.6303	\$ 8.3025	+++	\$ 5.7723		\$ 7.4278	\$ 1.2025	1.03
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9704		\$ 8.9695	\$ 0.4181	0.51
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8272		\$ 8.7852	\$ 0.6024	0.01
Back Ribs	+++	+++	+++	\$ 0.9907		\$ 1.2748	\$ 1.8206	0.04
Short Loin 1x0	\$ 7.6407	\$ 7.4589	\$ 8.5404	\$ 5.6293		\$ 7.2438	\$ 0.3969	8.05
Striploin 0x1 13up	\$ 8.2603	\$ 8.0406	\$ 8.6465	\$ 6.2766		\$ 8.0767	\$ 0.1836	2.76
Striploin 0x1 13dn	\$ 8.2603	+++	+++	\$ 6.2766		\$ 8.0767	\$ 0.1836	0.01
Top Butt 13up	\$ 4.7865	\$ 4.7901	\$ 5.3714	\$ 3.2183		\$ 4.1413	\$ 0.6452	5.85
Top Butt 13dn	\$ 4.7865	\$ 4.7901	\$ 5.3714	\$ 3.2183		\$ 4.1413	\$ 0.6452	0.01
PSMO Tenderloin	\$ 12.1349	\$ 11.5016	\$ 13.3731	\$ 8.7701		\$ 11.2854	\$ 0.8495	0.79
Butt Tenderloin	+++	+++	\$ 13.8684	\$ 8.9539		\$ 11.5219	\$ 1.0681	0.61
Boneless Round	n/a	n/a	+++	\$ 2.2006		\$ 2.8317		
Inside Round 1"	+++	+++	\$ 3.5504	\$ 1.9861		\$ 2.5557	\$ 0.1443	0.25
Inside Round	\$ 2.7281	\$ 2.7490	\$ 3.6507	\$ 2.1613		\$ 2.7812	\$ -0.0531	20.00
Outside Flat	\$ 2.5653	\$ 2.5676	\$ 3.1945	\$ 2.1311		\$ 2.7423	\$ -0.1770	14.27
Eye of round	\$ 3.3051	\$ 3.2385	\$ 3.9019	\$ 2.4631		\$ 3.1695	\$ 0.1356	2.54
Peeled Knuckle	+++	+++	+++	\$ 2.2683		\$ 2.9188	\$ 0.1712	0.67
Gooseneck	+++	+++	+++	\$ 1.9943		\$ 2.5663	\$ -0.0545	4.05

---







**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	\$ 2.7764	\$ 2.6780	+++	\$ 2.1598		\$ 2.7792	\$ -0.0028	2.13
Briskets 120	\$ 2.4532	\$ 2.4877	\$ 3.4109	\$ 2.0778		\$ 2.6737	\$ -0.2205	3.97
Bone-in Chuck Shortrib	\$ 3.6420	\$ 3.6591	\$ 3.6672	\$ 2.4712		\$ 3.1799	\$ 0.4621	2.56
Flat Iron	\$ 3.6573	\$ 3.3282	\$ 4.1503					0.66
Blademeat	\$ 3.1123	\$ 3.0971	\$ 3.7557	\$ 2.2310		\$ 2.8709	\$ 0.2414	6.53
Bone-in Shortrib	+++	+++	\$ 5.3216	\$ 3.4957		\$ 4.4983	\$ 0.9817	0.69
Outside Skirt	+++	+++	+++	\$ 6.3349		\$ 8.1517	\$ -0.8417	0.01
Inside Skirt	+++	+++	+++	\$ 4.3457		\$ 5.5920	\$ 0.1103	0.01
Flapmeat	+++	+++	\$ 9.0280	\$ 5.1478		\$ 6.6242	\$ -0.2042	0.17
Ball Tips	+++	+++	+++	\$ 2.9333		\$ 3.7746	\$ -0.1372	0.01
Tri Tips	+++	+++	+++	\$ 3.3657		\$ 4.3310	\$ -1.0910	0.01
Flank Steak	\$ 7.6692	\$ 7.7283	\$ 7.5053	\$ 5.6808		\$ 7.3101	\$ 0.3591	0.73
Pectoral Muscle	\$ 3.1226	\$ 3.1071	\$ 3.8577	\$ 2.2360		\$ 2.8773	\$ 0.2453	1.83
Lointails	+++	+++	\$ 4.8070					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	\$ 0.6891	\$ 0.7849	\$ 1.1960	\$ 0.5034		\$ 0.6478	\$ 0.0413	39.32
Fresh 65% Lean Trimmings	\$ 1.5320	\$ 1.5680	\$ 1.8744	\$ 0.9537		\$ 1.2272	\$ 0.3048	15.18
Fresh 75% Lean Trimmings	\$ 2.0202	\$ 2.0526	+++	\$ 1.3634		\$ 1.7544	\$ 0.2658	0.01
Fresh 85% Lean Trimmings	\$ 2.5085	\$ 2.5372	\$ 3.2889	\$ 1.8999		\$ 2.4448	\$ 0.0637	21.66
Shankmeat	\$ 2.5085	\$ 2.5372	\$ 3.2889					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	+++	+++	+++					3.40
Lean Ground Beef	+++	+++	+++					13.30
Medium Ground Beef	+++	+++	+++					5.05
Regular Ground Beef	+++	+++	+++					3.88
Ground Chuck	+++	+++	+++	\$ 1.9128		\$ 2.4614	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3197		\$ 4.2718	\$ -0.0539	0.01

---

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.