



## 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 8, 2016

Exchange Rate: 1.3144

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1234	\$ 2.0589	\$ 2.5710	\$ 2.1226	\$ 2.0589	\$ 2.5710
RIB	\$ 4.3304	\$ 4.5593	\$ 4.7714	\$ 4.2369	\$ 4.4766	\$ 4.2749
LOIN	\$ 4.1483	\$ 4.1380	\$ 4.4433	\$ 3.8683	\$ 3.8660	\$ 4.2607
ROUND	\$ 2.3134	\$ 2.3513	\$ 2.7214	\$ 2.2799	\$ 2.2443	\$ 2.7964
BRISKET	\$ 1.7332	\$ 1.8479	\$ 2.5173	\$ 1.7332	\$ 1.8479	\$ 2.5173
SHORT PLATE	\$ 2.1018	\$ 2.1499	\$ 2.2930	\$ 2.1018	\$ 2.1499	\$ 2.2930
FLANK	\$ 1.6864	\$ 1.7413	\$ 1.6662	\$ 1.6864	\$ 1.7413	\$ 1.6662

	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	\$ 2.8419	\$ 2.8132	\$ 2.8375	\$ 3.2018	\$ 2.7179	\$ 2.7353	\$ 2.7462	\$ 3.1231
Load Count Totals		246.50	209.33	213.35				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.6871				0.41
Semi-Boneless	+++	+++	\$ 3.8227	\$ 2.0871	\$ 2.7433	\$ 0.7967	0.14
Short Cut shoulder clod	\$ 2.9546	\$ 2.8921	\$ 3.4581	\$ 1.9571	\$ 2.5724	\$ 0.3822	1.66
Clod Heart	+++	+++	+++	\$ 2.3121	\$ 3.0390	\$ 0.6159	0.18
Clod Tender	+++	+++	\$ 7.1507	\$ 5.4733	\$ 7.1941	\$ -0.4476	0.40
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.7255	\$ 3.5824		
Chuck Roll	\$ 3.2997	\$ 3.2329	\$ 4.0247	\$ 2.5411	\$ 3.3400	\$ -0.0403	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.1106	\$ 3.8680				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	\$ 8.5724	\$ 9.0598	+++	\$ 6.5358	\$ 8.5907	\$ -0.0183	7.82
Bone-in Lipon Ribeye 17 dn	\$ 9.5718	\$ 9.5247	\$ 8.5698	\$ 6.5358	\$ 8.5907	\$ 0.9811	1.04
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.6676	\$ 7.5640	\$ 9.9421	\$ 0.1449	2.24
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7081	\$ 10.1315	\$ -0.0445	0.01
Back Ribs	+++	+++	+++	\$ 1.1356	\$ 1.4926	\$ 1.7038	0.01
Short Loin 1x0	\$ 7.4695	\$ 7.1286	\$ 7.9686	\$ 6.5984	\$ 8.6729	\$ -1.2034	1.77
Striploin 0x1 13up	\$ 9.7045	\$ 9.3661	\$ 8.6671	\$ 7.2731	\$ 9.5598	\$ 0.1447	7.88
Striploin 0x1 13dn	+++	\$ 9.3661	+++	\$ 7.2731	\$ 9.5598	\$ 0.1447	0.01

Top Butt 13up	\$ 5.6468	\$ 5.5426	\$ 5.8568	\$ 4.3585		\$ 5.7288	\$ -0.0820	11.76
Top Butt 13dn	\$ 5.6468	\$ 5.5426	\$ 5.8568	\$ 4.3585		\$ 5.7288	\$ -0.0820	0.01
PSMO Tenderloin	\$ 13.2599	\$ 13.3050	\$ 13.8485	\$ 9.4448		\$ 12.4142	\$ 0.8457	5.18
Butt Tenderloin	+++	+++	\$ 13.9364	\$ 9.7869		\$ 12.8639	\$ 0.7438	0.34
Boneless Round	n/a	n/a	+++	\$ 2.4230		\$ 3.1848		
Inside Round 1"	\$ 3.0184	\$ 2.9649	\$ 3.5915	\$ 2.0611		\$ 2.7091	\$ 0.3093	0.01
Inside Round	\$ 3.1410	\$ 3.1331	\$ 3.6414	\$ 2.1905		\$ 2.8792	\$ 0.2618	4.77
Outside Flat	\$ 2.8073	\$ 2.7967	\$ 3.3853	\$ 1.9152		\$ 2.5173	\$ 0.2900	2.99
Eye of round	\$ 4.0182	\$ 4.0177	\$ 4.1196	\$ 2.4082		\$ 3.1653	\$ 0.8529	4.29
Peeled Knuckle	+++	+++	+++	\$ 2.2053		\$ 2.8986	\$ 0.3814	3.16
Gooseneck	+++	+++	+++	\$ 1.9296		\$ 2.5363	\$ -0.0997	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	+++	+++	\$ 3.6871					0.41
Semi-Boneless	+++	+++	\$ 3.8227	\$ 2.1311		\$ 2.8011	\$ 0.7389	0.14
Short Cut shoulder clod	\$ 2.9546	\$ 2.8921	\$ 3.4581	\$ 1.9771		\$ 2.5987	\$ 0.3559	1.66
Clod Heart	+++	+++	+++					0.18
Clod Tender	+++	+++	\$ 7.1507	\$ 5.3678		\$ 7.0554	\$ -0.3089	0.40
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2997	\$ 3.2329	\$ 4.0247	\$ 2.5085		\$ 3.2972	\$ 0.0025	2.04
Chuck Roll 0x0	\$ 3.1566	\$ 3.1106	\$ 3.8680					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	\$ 8.3321	\$ 8.2775	+++	\$ 6.1880		\$ 8.1335	\$ 0.1986	4.18
Bone-in Lipon Ribeye 17 dn	\$ 9.1897	\$ 9.0703	\$ 7.5500	\$ 6.1880		\$ 8.1335	\$ 1.0562	1.22
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.4741	\$ 7.1714		\$ 9.4261	\$ -0.2561	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8559		\$ 9.0114	\$ 0.1586	0.01
Back Ribs	+++	+++	+++	\$ 1.1356		\$ 1.4926	\$ 1.7038	0.04
Short Loin 1x0	\$ 7.2650	\$ 6.8792	\$ 7.3580	\$ 5.7934		\$ 7.6148	\$ -0.3498	2.52
Striploin 0x1 13up	\$ 7.9768	\$ 7.9098	\$ 8.2799	\$ 6.0423		\$ 7.9420	\$ 0.0348	1.76
Striploin 0x1 13dn	+++	\$ 7.9098	+++	\$ 6.0423		\$ 7.9420	\$ 0.8350	0.00
Top Butt 13up	\$ 5.0811	\$ 4.9364	\$ 5.3795	\$ 3.8120		\$ 5.0105	\$ 0.0706	8.84
Top Butt 13dn	\$ 5.0811	\$ 4.9364	\$ 5.3795	\$ 3.8120		\$ 5.0105	\$ 0.0706	0.01
PSMO Tenderloin	\$ 12.7169	\$ 12.8328	\$ 13.8147	\$ 9.4984		\$ 12.4847	\$ 0.2322	0.52
Butt Tenderloin	+++	+++	\$ 13.4620	\$ 9.3130		\$ 12.2410	\$ 0.9690	0.26
Boneless Round	n/a	n/a	+++	\$ 2.4847		\$ 3.2659		
Inside Round 1"	\$ 3.0184	\$ 2.9649	\$ 3.5915	\$ 2.0780		\$ 2.7313	\$ 0.2871	1.52
Inside Round	\$ 3.1228	\$ 3.0423	\$ 3.6981	\$ 2.1780		\$ 2.8628	\$ 0.2600	19.85
Outside Flat	\$ 2.6654	\$ 2.6663	\$ 3.4064	\$ 1.9289		\$ 2.5353	\$ 0.1301	14.29
Eye of round	\$ 4.1368	\$ 3.7382	\$ 4.0086	\$ 2.4082		\$ 3.1653	\$ 0.9715	1.21
Peeled Knuckle	+++	+++	+++	\$ 2.2103		\$ 2.9052	\$ 0.2248	0.40
Gooseneck	+++	+++	+++	\$ 1.8688		\$ 2.4564	\$ -0.0198	0.01

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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	\$ 2.7175	\$ 2.8501	\$ 3.7234	\$ 1.9805		\$ 2.6032	\$ 0.1143	4.91
Briskets 120	\$ 2.6323	\$ 2.7851	\$ 3.9137	\$ 1.9515		\$ 2.5651	\$ 0.0672	5.48
Bone-in Chuck Shortrib	\$ 3.7901	\$ 3.7891	\$ 3.4824	\$ 2.5204		\$ 3.3128	\$ 0.4773	3.27
Flat Iron	\$ 3.5913	\$ 3.4583	\$ 4.3204					1.21
Blademeat	\$ 3.2269	\$ 3.2236	\$ 3.6707	\$ 2.4256		\$ 3.1882	\$ 0.0387	8.09
Bone-in Shortrib	+++	+++	+++	\$ 3.6195		\$ 4.7575	\$ 0.1025	0.01
Outside Skirt	+++	+++	+++	\$ 6.4655		\$ 8.4983	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.8025		\$ 6.3124	\$ 0.0244	0.01
Flapmeat	+++	+++	\$ 8.3704	\$ 5.7993		\$ 7.6226	\$ -0.2826	0.10
Ball Tips	+++	+++	+++	\$ 3.4755		\$ 4.5682	\$ 0.0000	0.01
Tri Tips	+++	\$ 4.4341	\$ 6.2741	\$ 3.3946		\$ 4.4619	\$ -1.6005	1.13
Flank Steak	\$ 8.0742	\$ 8.0102	\$ 7.2506	\$ 5.8054		\$ 7.6306	\$ 0.4436	0.88
Pectoral Muscle	\$ 3.2230	\$ 3.2534	\$ 3.7893	\$ 2.3766		\$ 3.1238	\$ 0.0992	4.46
Lointails	+++	\$ 3.0672	+++					0.18

**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	\$ 1.0491	\$ 1.3041	\$ 1.3650	\$ 0.8174		\$ 1.0744	\$ -0.0253	43.98
Fresh 65% Lean Trimmings	\$ 1.7280	\$ 1.5809	\$ 1.9474	\$ 1.2521		\$ 1.6458	\$ 0.0822	13.88
Fresh 75% Lean Trimmings	\$ 2.1408	\$ 2.1112	\$ 2.6799	\$ 1.3846		\$ 1.8199	\$ 0.3209	0.01
Fresh 85% Lean Trimmings	\$ 2.5536	\$ 2.6415	\$ 3.4124	\$ 1.9584		\$ 2.5741	\$ -0.0205	24.95
Shankmeat	\$ 2.5536	\$ 2.6415	\$ 3.4124					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	+++	+++	+++					3.63
Lean Ground Beef	+++	+++	+++					7.50
Medium Ground Beef	+++	+++	+++					0.34
Regular Ground Beef	+++	+++	+++					2.32
Ground Chuck	+++	+++	+++	\$ 1.7350		\$ 2.2805	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2647		\$ 4.2911	\$ 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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