



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 5, 2016

Exchange Rate: 1.3746

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4671	\$ 2.5015	\$ 2.6160	\$ 2.4670	\$ 2.5015	\$ 2.6160
RIB	\$ 3.9931	\$ 4.5068	\$ 3.7641	\$ 4.4306	\$ 4.0442	\$ 3.6259
LOIN	\$ 3.8834	\$ 3.9214	\$ 3.8820	\$ 3.5762	\$ 3.6103	\$ 3.6138
ROUND	\$ 2.7115	\$ 2.7309	\$ 2.8846	\$ 2.7430	\$ 2.7174	\$ 2.9964
BRISKET	\$ 2.0238	\$ 2.3491	\$ 2.6172	\$ 2.0238	\$ 2.3491	\$ 2.6172
SHORT PLATE	\$ 1.7426	\$ 1.8063	\$ 2.4260	\$ 1.7426	\$ 1.8063	\$ 2.4260
FLANK	\$ 1.3904	\$ 1.4425	\$ 1.6378	\$ 1.3904	\$ 1.4425	\$ 1.6378



	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	\$ 3.0494	\$ 2.8886	\$ 2.9922	\$ 3.0308	\$ 2.9865	\$ 2.8804	\$ 2.8702	\$ 2.9831
Load Count Totals		185.03	253.89	194.74				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.8397	\$ 4.1227	\$ 3.5612				0.37
Semi-Boneless	+++	+++	+++	\$ 2.3572	\$ 3.2402	\$ -0.1702	0.01
Short Cut shoulder clod	\$ 3.6156	\$ 3.5909	\$ 3.4279	\$ 2.3978	\$ 3.2960	\$ 0.3196	1.49
Clod Heart	+++	+++	+++	\$ 3.6637	\$ 5.0361	\$ -0.4412	0.19
Clod Tender	\$ 5.6806	+++	\$ 5.0109	\$ 4.4462	\$ 6.1117	\$ -0.4311	0.49
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8296	\$ 3.8896		
Chuck Roll	\$ 4.2378	\$ 4.4889	\$ 3.7594	\$ 3.1868	\$ 4.3806	\$ -0.1428	1.97
Chuck Roll 0x0	\$ 4.0779	\$ 4.3166	\$ 3.6175				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5810	\$ 9.0462	\$ 0.0464	0.11
Bone-in Lipon Ribeye 17 dn	\$ 7.2343	\$ 7.3122	\$ 6.4093	\$ 6.5810	\$ 9.0462	\$ -1.8119	3.81
Boneless Lipon Ribeye 14 up	\$ 10.4596	\$ 10.6849	\$ 7.8090	\$ 7.2210	\$ 9.9260	\$ 0.5336	0.88
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5574	\$ 10.3884	\$ 0.4394	0.09
Back Ribs	+++	+++	+++	\$ 0.7810	\$ 1.0736	\$ 2.3135	0.03
Short Loin 1x0	\$ 7.7598	\$ 7.8863	\$ 7.4159	\$ 5.2488	\$ 7.2150	\$ 0.5448	0.71
Striploin 0x1 13up	\$ 8.1327	\$ 7.8177	\$ 7.0841	\$ 5.5393	\$ 7.6143	\$ 0.5184	4.22
Striploin 0x1 13dn	+++	\$ 7.8177	+++	\$ 5.5393	\$ 7.6143	\$ 0.9924	0.03

Top Butt 13up	\$ 4.8359	\$ 4.8340	\$ 4.8280	\$ 3.1725		\$ 4.3609	\$ 0.4750	6.21
Top Butt 13dn	\$ 4.8359	\$ 4.8340	\$ 4.8280	\$ 3.1725		\$ 4.3609	\$ 0.4750	0.01
PSMO Tenderloin	\$ 13.2974	\$ 13.6519	\$ 12.1758	\$ 10.0262		\$ 13.7820	\$ -0.4846	4.22
Butt Tenderloin	+++	+++	\$ 13.0796	\$ 10.3339		\$ 14.2050	\$ -0.1396	0.05
Boneless Round	+++	+++	+++	\$ 2.7373		\$ 3.7627	\$ 0.0473	0.01
Inside Round 1"	\$ 3.6008	\$ 3.5867	\$ 3.4338	\$ 2.3816		\$ 3.2737	\$ 0.3271	0.01
Inside Round	\$ 3.5702	\$ 3.5521	\$ 3.6442	\$ 2.5977		\$ 3.5708	\$ -0.0006	4.40
Outside Flat	\$ 3.8192	\$ 4.0617	\$ 3.8863	\$ 2.9756		\$ 4.0903	\$ -0.2711	1.85
Eye of round	\$ 4.3372	\$ 4.4650	\$ 4.5045	\$ 2.7573		\$ 3.7902	\$ 0.5470	2.03
Peeled Knuckle	+++	+++	+++	\$ 3.0503		\$ 4.1929	\$ 0.1071	2.80
Gooseneck	+++	+++	+++	\$ 2.4247		\$ 3.3330	\$ 0.1374	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	\$ 3.8397	\$ 4.1227	\$ 3.5612					0.37
Semi-Boneless	+++	+++	+++	\$ 2.3499		\$ 3.2302	\$ -0.1602	0.01
Short Cut shoulder clod	\$ 3.6156	\$ 3.5909	\$ 3.4279	\$ 2.4166		\$ 3.3219	\$ 0.2937	1.49
Clod Heart	+++	+++	+++					0.19
Clod Tender	\$ 5.6806	+++	\$ 5.0109	\$ 3.9191		\$ 5.3872	\$ 0.2934	0.49
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.2378	\$ 4.4889	\$ 3.7594	\$ 3.0687		\$ 4.2182	\$ 0.0196	1.97
Chuck Roll 0x0	\$ 4.0779	\$ 4.3166	\$ 3.6175					0.01
Oven Ready Rib	+++	+++	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4629		\$ 8.8839	\$ 0.2087	0.11
Bone-in Lipon Ribeye 17 dn	\$ 6.9697	\$ 6.7895	\$ 5.9556	\$ 6.4629		\$ 8.8839	\$ -1.9142	0.30
Boneless Lipon Ribeye 14 up	\$ 10.1410	\$ 10.2614	\$ 6.9339	\$ 7.1921		\$ 9.8863	\$ 0.2547	1.57
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3178		\$ 10.0590	\$ 0.7688	0.22
Back Ribs	+++	+++	+++	\$ 0.7810		\$ 1.0736	\$ 2.3135	1.35
Short Loin 1x0	\$ 6.9777	\$ 6.7106	\$ 5.9714	\$ 5.2152		\$ 7.1688	\$ -0.1911	1.31
Striploin 0x1 13up	\$ 7.3584	\$ 6.5525	\$ 6.4532	\$ 5.3430		\$ 7.3445	\$ 0.0139	2.91
Striploin 0x1 13dn	+++	\$ 6.5525	+++	\$ 5.3430		\$ 7.3445	\$ 0.8458	0.01
Top Butt 13up	\$ 3.8971	\$ 4.2790	\$ 4.4309	\$ 3.0359		\$ 4.1731	\$ -0.2760	2.80
Top Butt 13dn	\$ 3.8971	\$ 4.2790	\$ 4.4309	\$ 3.0359		\$ 4.1731	\$ -0.2760	0.01
PSMO Tenderloin	\$ 12.8924	\$ 13.7890	\$ 11.6778	\$ 9.9667		\$ 13.7002	\$ -0.8078	0.47
Butt Tenderloin	+++	+++	\$ 12.7594	\$ 10.0603		\$ 13.8289	\$ -0.7789	0.09
Boneless Round	+++	+++	+++	\$ 2.8159		\$ 3.8707	\$ -0.0607	0.01
Inside Round 1"	\$ 3.6008	\$ 3.5867	\$ 3.4338	\$ 2.4238		\$ 3.3318	\$ 0.2690	2.22
Inside Round	\$ 3.6388	\$ 3.6631	\$ 3.5735	\$ 2.5320		\$ 3.4805	\$ 0.1583	10.42
Outside Flat	\$ 4.0838	\$ 4.1185	\$ 3.6228	\$ 2.9122		\$ 4.0031	\$ 0.0807	5.13
Eye of round	\$ 4.1564	\$ 4.4694	\$ 4.4658	\$ 2.7782		\$ 3.8189	\$ 0.3375	2.10
Peeled Knuckle	+++	+++	+++	\$ 3.0790		\$ 4.2324	\$ -0.0624	1.71
Gooseneck	+++	+++	+++	\$ 2.2835		\$ 3.1389	\$ 0.3315	0.03







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	\$ 3.9139	\$ 3.3410	\$ 3.9405	\$ 2.7940		\$ 3.8406	\$ 0.0733	3.32
Briskets 120	\$ 3.2451	\$ 3.7973	\$ 4.0334	\$ 2.4043		\$ 3.3050	\$ -0.0599	10.97
Bone-in Chuck Shortrib	\$ 4.7051	\$ 4.8211	\$ 4.1003	\$ 2.9144		\$ 4.0061	\$ 0.6990	2.60
Flat Iron	\$ 3.8717	\$ 3.9438	\$ 4.3036					1.66
Blademeat	\$ 3.8116	\$ 3.8026	\$ 4.0742	\$ 2.4669		\$ 3.3910	\$ 0.4206	3.29
Bone-in Shortrib	+++	+++	+++	\$ 3.7169		\$ 5.1093	\$ 0.3207	0.02
Outside Skirt	+++	+++	+++	\$ 5.3085		\$ 7.2971	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.7616		\$ 5.1707	\$ 0.2432	3.71
Flapmeat	+++	\$ 7.7476	\$ 6.3912	\$ 5.3171		\$ 7.3089	\$ 0.1131	0.05
Ball Tips	+++	+++	+++	\$ 2.5223		\$ 3.4672	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.1791		\$ 4.3700	\$ -0.0528	1.92
Flank Steak	\$ 6.8441	\$ 6.9556	\$ 6.7683	\$ 5.1405		\$ 7.0661	\$ -0.2220	2.40
Pectoral Muscle	\$ 3.6190	\$ 3.7612	\$ 4.3814	\$ 2.6011		\$ 3.5755	\$ 0.0435	3.67
Loinetails	\$ 3.2170	\$ 3.2019	+++					1.64

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	\$ 0.7151	\$ 0.8357	\$ 1.4453	\$ 0.5044		\$ 0.6933	\$ 0.0218	21.85
Fresh 65% Lean Trimmings	\$ 1.2772	\$ 1.3333	\$ 2.4788	\$ 0.9101		\$ 1.2510	\$ 0.0262	8.50
Fresh 75% Lean Trimmings	\$ 1.9320	\$ 1.9699	\$ 3.1041	\$ 1.3616		\$ 1.8717	\$ 0.0603	0.01
Fresh 85% Lean Trimmings	\$ 2.5867	\$ 2.6065	\$ 3.7294	\$ 1.8386		\$ 2.5273	\$ 0.0594	24.07
Shankmeat	\$ 2.5867	\$ 2.6065	\$ 3.7294					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	+++	+++	+++					5.66
Lean Ground Beef	+++	+++	+++					7.87
Medium Ground Beef	+++	+++	+++					3.97
Regular Ground Beef	+++	+++	+++					4.40
Ground Chuck	+++	+++	+++	\$ 2.2541		\$ 3.0985	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2845		\$ 4.5149	\$ -0.0001	0.01

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

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