



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, January 22, 2016

Exchange Rate: 1.4280

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6635	\$ 2.6694	\$ 2.6901	\$ 2.6635	\$ 2.6694	\$ 2.6901
RIB	\$ 4.6501	\$ 4.3054	\$ 3.8790	\$ 4.2069	\$ 3.9398	\$ 3.4071
LOIN	\$ 3.9590	\$ 3.9445	\$ 3.8496	\$ 3.6616	\$ 3.5038	\$ 3.5194
ROUND	\$ 2.7196	\$ 2.6730	\$ 2.7238	\$ 2.8053	\$ 2.9099	\$ 2.7343
BRISKET	\$ 2.4145	\$ 2.4758	\$ 2.9301	\$ 2.4145	\$ 2.4758	\$ 2.9301
SHORT PLATE	\$ 1.9833	\$ 1.9361	\$ 2.4860	\$ 1.9833	\$ 1.9361	\$ 2.4860
FLANK	\$ 1.5210	\$ 1.4983	\$ 1.6832	\$ 1.5210	\$ 1.4983	\$ 1.6832















	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	\$ 3.2663	\$ 3.0802	\$ 3.0280	\$ 3.0440	\$ 3.1889	\$ 2.9857	\$ 2.9458	\$ 2.9223
Load Count Totals		195.02	204.24	197.15				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 4.2108	\$ 3.9939	\$ 3.6199				0.88
Semi-Boneless	+++	+++	+++	\$ 2.3973	\$ 3.4233	\$ -0.3733	0.01
Short Cut shoulder clod	\$ 3.8110	\$ 3.8674	\$ 3.8101	\$ 2.5641	\$ 3.6615	\$ 0.1495	2.58
Clod Heart	+++	+++	+++	\$ 3.7362	\$ 5.3353	\$ -0.2638	0.41
Clod Tender	\$ 5.1932	\$ 4.6784	\$ 4.8817	\$ 4.5077	\$ 6.4370	\$ -1.2438	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8897	\$ 4.1265		
Chuck Roll	\$ 4.7852	\$ 4.7373	\$ 3.8569	\$ 3.2998	\$ 4.7121	\$ 0.0731	6.45
Chuck Roll 0x0	\$ 4.5912	\$ 4.5555	\$ 3.7102				0.01
Oven Ready Rib	\$ 7.8784	+++	+++				1.31
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1061	\$ 8.7195	\$ 0.0942	0.40
Bone-in Lipon Ribeye 17 dn	\$ 8.0631	\$ 8.1518	\$ 6.0553	\$ 6.1061	\$ 8.7195	\$ -0.6564	1.33
Boneless Lipon Ribeye 14 up	\$ 9.9071	\$ 10.3193	\$ 7.7537	\$ 7.0289	\$ 10.0373	\$ -0.1302	0.80
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3464	\$ 10.4907	\$ 0.2014	0.22
Back Ribs	+++	+++	+++	\$ 0.9624	\$ 1.3743	\$ 2.1512	0.01
Short Loin 1x0	\$ 7.9896	\$ 8.1394	\$ 7.0856	\$ 5.4002	\$ 7.7115	\$ 0.2781	0.89
Striploin 0x1 13up	\$ 8.0400	\$ 8.0841	\$ 7.0916	\$ 5.6119	\$ 8.0138	\$ 0.0262	5.36
Striploin 0x1 13dn	+++	+++	+++	\$ 5.6119	\$ 8.0138	\$ 0.9444	0.08

Top Butt 13up	\$ 4.6887	\$ 4.6709	\$ 4.7193	\$ 3.2793		\$ 4.6828	\$ 0.0059	5.88
Top Butt 13dn	\$ 4.6887	\$ 4.6709	\$ 4.7193	\$ 3.2793		\$ 4.6828	\$ 0.0059	0.01
PSMO Tenderloin	\$ 13.5782	\$ 14.0205	\$ 12.4905	\$ 9.9175		\$ 14.1622	\$ -0.5840	1.90
Butt Tenderloin	+++	+++	\$ 12.3755	\$ 9.9022		\$ 14.1403	\$ 1.0678	0.08
Boneless Round	+++	+++	+++	\$ 2.7539		\$ 3.9326	\$ -0.1226	0.01
Inside Round 1"	\$ 3.7740	+++	\$ 3.3911	\$ 2.5351		\$ 3.6201	\$ 0.1539	0.01
Inside Round	\$ 3.4833	\$ 3.4120	\$ 3.5990	\$ 2.4973		\$ 3.5661	\$ -0.0828	3.19
Outside Flat	\$ 4.2165	\$ 4.0174	\$ 3.6125	\$ 2.9386		\$ 4.1963	\$ 0.0202	4.51
Eye of round	\$ 4.3035	\$ 4.2582	\$ 4.2523	\$ 2.8149		\$ 4.0197	\$ 0.2838	2.25
Peeled Knuckle	+++	+++	+++	\$ 2.9870		\$ 4.2654	\$ -0.4454	3.52
Gooseneck	+++	+++	+++	\$ 2.5260		\$ 3.6071	\$ 0.0051	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	\$ 4.2108	\$ 3.9939	\$ 3.6199					0.88
Semi-Boneless	+++	+++	+++	\$ 2.3106		\$ 3.2995	\$ -0.2495	0.01
Short Cut shoulder clod	\$ 3.8110	\$ 3.8674	\$ 3.8101	\$ 2.6054		\$ 3.7205	\$ 0.0905	2.58
Clod Heart	+++	+++	+++					0.41
Clod Tender	\$ 5.1932	\$ 4.6784	\$ 4.8817	\$ 3.8875		\$ 5.5514	\$ -0.3581	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.7852	\$ 4.7373	\$ 3.8569	\$ 3.0177		\$ 4.3093	\$ 0.4759	6.45
Chuck Roll 0x0	\$ 4.5912	\$ 4.5555	\$ 3.7102					0.01
Oven Ready Rib	\$ 6.6384	+++	n/a					4.22
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4165		\$ 9.1628	\$ 0.0121	0.26
Bone-in Lipon Ribeye 17 dn	\$ 6.8252	\$ 7.3377	\$ 5.1620	\$ 6.4165		\$ 9.1628	\$ -2.3376	3.37
Boneless Lipon Ribeye 14 up	\$ 8.5616	\$ 8.4935	\$ 6.7889	\$ 7.0595		\$ 10.0810	\$ -1.5194	0.70
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1482		\$ 10.2076	\$ 0.4845	0.08
Back Ribs	+++	+++	+++	\$ 0.9624		\$ 1.3743	\$ 2.1512	1.09
Short Loin 1x0	\$ 7.4384	\$ 6.9458	\$ 5.6733	\$ 5.1141		\$ 7.3029	\$ 0.1355	1.45
Striploin 0x1 13up	\$ 6.5895	\$ 6.4886	\$ 5.8716	\$ 5.1251		\$ 7.3186	\$ -0.7291	2.38
Striploin 0x1 13dn	+++	+++	+++	\$ 5.1251		\$ 7.3186	\$ -0.7291	0.01
Top Butt 13up	\$ 4.0797	\$ 3.8909	\$ 4.4021	\$ 3.0156		\$ 4.3063	\$ -0.2266	4.63
Top Butt 13dn	\$ 4.0797	\$ 3.8909	\$ 4.4021	\$ 3.0156		\$ 4.3063	\$ -0.2266	0.01
PSMO Tenderloin	\$ 13.1815	\$ 12.9212	\$ 11.6309	\$ 10.0061		\$ 14.2887	\$ -1.1072	1.49
Butt Tenderloin	+++	+++	\$ 12.2591	\$ 9.7073		\$ 13.8620	\$ -0.5520	0.10
Boneless Round	+++	+++	+++	\$ 2.7382		\$ 3.9101	\$ -0.1001	0.01
Inside Round 1"	\$ 3.7740	+++	\$ 3.3911	\$ 2.4211		\$ 3.4573	\$ 0.3167	1.05
Inside Round	\$ 3.8568	\$ 3.7841	\$ 3.5487	\$ 2.4972		\$ 3.5660	\$ 0.2908	7.24
Outside Flat	\$ 4.0287	\$ 4.2512	\$ 3.6633	\$ 2.8801		\$ 4.1128	\$ -0.0841	6.11
Eye of round	\$ 4.2242	\$ 4.4067	\$ 4.2758	\$ 2.8485		\$ 4.0677	\$ 0.1565	1.97
Peeled Knuckle	+++	+++	+++	\$ 2.9484		\$ 4.2103	\$ 0.1097	1.45
Gooseneck	+++	+++	+++	\$ 2.5123		\$ 3.5876	\$ 0.0246	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	\$ 3.2531	\$ 3.4695	\$ 4.0322	\$ 2.6705		\$ 3.8135	\$ -0.5604	5.03
Briskets 120	\$ 3.8552	\$ 3.9886	\$ 4.5544	\$ 2.7038		\$ 3.8610	\$ -0.0058	11.91
Bone-in Chuck Shortrib	\$ 4.9009	\$ 4.7649	\$ 4.0011	\$ 2.9618		\$ 4.2295	\$ 0.6714	3.62
Flat Iron	+++	+++	\$ 4.2125					0.69
Blademeat	+++	\$ 3.8917	\$ 4.3818	\$ 2.4429		\$ 3.4885	\$ 0.4849	3.06
Bone-in Shortrib	+++	+++	+++	\$ 3.9067		\$ 5.5788	\$ -0.3588	0.01
Outside Skirt	+++	+++	+++	\$ 5.6444		\$ 8.0602	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.7846		\$ 5.4044	\$ 0.1868	0.01
Flapmeat	+++	+++	+++	\$ 5.2350		\$ 7.4756	\$ 0.3267	3.04
Ball Tips	+++	+++	+++	\$ 2.5604		\$ 3.6563	\$ -0.0002	0.01
Tri Tips	+++	+++	\$ 6.1710	\$ 2.9886		\$ 4.2677	\$ -0.1962	0.01
Flank Steak	\$ 7.0247	\$ 7.0150	\$ 6.6269	\$ 5.2480		\$ 7.4941	\$ -0.4694	2.39
Pectoral Muscle	\$ 3.7695	\$ 3.9273	\$ 4.3476	\$ 2.5992		\$ 3.7117	\$ 0.0578	0.93
Lointails	\$ 3.3380	\$ 3.3260	\$ 3.7606					3.37

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	\$ 1.0628	\$ 0.9966	\$ 1.7352	\$ 0.6891		\$ 0.9840	\$ 0.0788	18.78
Fresh 65% Lean Trimmings	\$ 1.5011	\$ 1.4891	\$ 2.3281	\$ 0.8644		\$ 1.2344	\$ 0.2667	9.09
Fresh 75% Lean Trimmings	\$ 2.0709	\$ 1.9749	\$ 2.8602	\$ 1.3760		\$ 1.9649	\$ 0.1060	0.01
Fresh 85% Lean Trimmings	\$ 2.6406	\$ 2.4607	\$ 3.3923	\$ 1.7950		\$ 2.5633	\$ 0.0773	22.66
Shankmeat	\$ 2.6406	\$ 3.8118	\$ 3.3923					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	+++	+++	+++					7.30
Lean Ground Beef	+++	+++	+++					6.13
Medium Ground Beef	+++	+++	+++					1.76
Regular Ground Beef	+++	+++	+++					4.73
Ground Chuck	+++	+++	+++	\$ 2.5477		\$ 3.6381	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.4401		\$ 4.9125	\$ -0.0002	0.01

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

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