



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, March 25, 2016

Exchange Rate: 1.3214

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1738	\$ 2.2295	\$ 2.5338	\$ 2.1738	\$ 2.2295	\$ 2.5338
RIB	\$ 4.5845	\$ 4.7361	\$ 4.4914	\$ 4.5714	\$ 4.4840	\$ 3.9833
LOIN	\$ 4.1780	\$ 4.1869	\$ 4.1651	\$ 3.9205	\$ 3.8302	\$ 4.0705
ROUND	\$ 2.4532	\$ 2.4772	\$ 2.7791	\$ 2.3787	\$ 2.5019	\$ 2.7687
BRISKET	\$ 2.1251	\$ 2.1237	\$ 2.5432	\$ 2.1251	\$ 2.1237	\$ 2.5432
SHORT PLATE	\$ 2.1856	\$ 2.1950	\$ 2.1844	\$ 2.1856	\$ 2.1950	\$ 2.1844
FLANK	\$ 1.7453	\$ 1.6924	\$ 1.5401	\$ 1.7453	\$ 1.6924	\$ 1.5401















	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	\$ 2.9946	\$ 2.9220	\$ 2.9619	\$ 3.1020	\$ 2.8780	\$ 2.8491	\$ 2.8629	\$ 3.0216
Load Count Totals		219.88	245.80	258.17				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.1145	\$ 3.1748	+++				0.35
Semi-Boneless	+++	+++	\$ 3.8101	\$ 2.1881	\$ 2.8914	\$ 0.7186	0.06
Short Cut shoulder clod	\$ 2.7182	\$ 3.2006	\$ 3.4628	\$ 2.0256	\$ 2.6766	\$ 0.0416	1.09
Clod Heart	+++	+++	+++	\$ 2.2638	\$ 2.9914	\$ 0.9536	0.10
Clod Tender	\$ 6.6917	\$ 6.7325	\$ 6.7687	\$ 5.2735	\$ 6.9684	\$ -0.2767	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.1948	\$ 2.9002		
Chuck Roll	\$ 3.4811	\$ 3.6310	\$ 4.0066	\$ 2.6606	\$ 3.5157	\$ -0.0346	3.70
Chuck Roll 0x0	\$ 3.3454	\$ 3.4952	\$ 3.8558				0.01
Oven Ready Rib	+++	+++	\$ 8.2294				0.04
Bone-in Lipon Ribeye 17 up	\$ 8.9748	\$ 8.8035	+++	\$ 7.0849	\$ 9.3620	\$ -0.3872	7.23
Bone-in Lipon Ribeye 17 dn	\$ 9.7100	\$ 9.6109	\$ 7.9619	\$ 7.0849	\$ 9.3620	\$ 0.3480	0.84
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.4621	\$ 8.3234	\$ 10.9985	\$ 0.3107	0.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.1329	\$ 10.7468	\$ 0.8254	0.11
Back Ribs	+++	+++	+++	\$ 1.0265	\$ 1.3564	\$ 1.8522	0.04
Short Loin 1x0	\$ 7.3663	\$ 9.1687	\$ 7.5541	\$ 6.6626	\$ 8.8040	\$ -1.4377	0.99
Striploin 0x1 13up	\$ 9.2713	\$ 8.7011	\$ 8.3858	\$ 7.5035	\$ 9.9151	\$ -0.6438	6.81
Striploin 0x1 13dn	+++	+++	+++	\$ 7.5035	\$ 9.9151	\$ 0.2763	0.10

Top Butt 13up	\$ 5.5474	\$ 5.2970	\$ 5.7170	\$ 4.2673		\$ 5.6388	\$ -0.0914	6.44
Top Butt 13dn	\$ 5.5474	\$ 5.2970	\$ 5.7170	\$ 4.2673		\$ 5.6388	\$ -0.0914	0.01
PSMO Tenderloin	\$ 13.4448	\$ 13.4186	\$ 12.9058	\$ 10.1104		\$ 13.3599	\$ 0.0849	3.83
Butt Tenderloin	+++	+++	\$ 13.0414	\$ 10.2238		\$ 13.5097	\$ 0.3616	0.07
Boneless Round	+++	+++	+++	\$ 2.8400		\$ 3.7528	\$ -0.4728	0.01
Inside Round 1"	\$ 3.2191	\$ 3.1942	\$ 3.4944	\$ 2.3003		\$ 3.0396	\$ 0.1795	0.01
Inside Round	\$ 3.3539	\$ 3.3952	\$ 3.6885	\$ 2.3173		\$ 3.0621	\$ 0.2918	4.28
Outside Flat	\$ 3.0483	\$ 3.1729	\$ 3.6229	\$ 1.9774		\$ 2.6129	\$ 0.4354	4.86
Eye of round	\$ 3.8102	\$ 3.8845	\$ 4.2946	\$ 2.3936		\$ 3.1629	\$ 0.6473	3.66
Peeled Knuckle	+++	+++	+++	\$ 2.3304		\$ 3.0794	\$ 0.6906	2.61
Gooseneck	+++	+++	+++	\$ 2.0885		\$ 2.7597	\$ 0.0676	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	\$ 3.1145	\$ 3.1748	+++					0.35
Semi-Boneless	+++	+++	\$ 3.8101	\$ 2.2025		\$ 2.9104	\$ 0.6996	0.06
Short Cut shoulder clod	\$ 2.7182	\$ 3.2006	\$ 3.4628	\$ 2.0227		\$ 2.6728	\$ 0.0454	1.09
Clod Heart	+++	+++	+++					0.10
Clod Tender	\$ 6.6917	\$ 6.7325	\$ 6.7687	\$ 4.9316		\$ 6.5166	\$ 0.1751	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4811	\$ 3.6310	\$ 4.0066	\$ 2.6400		\$ 3.4885	\$ -0.0074	3.70
Chuck Roll 0x0	\$ 3.3454	\$ 3.4952	\$ 3.8558					0.01
Oven Ready Rib	+++	+++	n/a					0.90
Bone-in Lipon Ribeye 17 up	\$ 8.9537	\$ 8.7674	+++	\$ 6.8935		\$ 9.1091	\$ -0.1554	3.02
Bone-in Lipon Ribeye 17 dn	\$ 9.6317	\$ 9.0954	\$ 7.1381	\$ 6.8935		\$ 9.1091	\$ 0.5226	0.46
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.9213	\$ 7.5544		\$ 9.9824	\$ 0.1433	0.37
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3565		\$ 9.7209	\$ 0.6678	0.12
Back Ribs	+++	+++	+++	\$ 1.0265		\$ 1.3564	\$ 1.8522	1.27
Short Loin 1x0	\$ 6.8400	\$ 6.9890	\$ 7.4151	\$ 5.8266		\$ 7.6993	\$ -0.8593	4.22
Striploin 0x1 13up	\$ 7.6163	\$ 7.3497	\$ 7.6334	\$ 5.8535		\$ 7.7348	\$ -0.1185	2.72
Striploin 0x1 13dn	+++	+++	+++	\$ 5.8535		\$ 7.7348	\$ 0.8786	0.01
Top Butt 13up	\$ 5.2616	\$ 4.8499	\$ 5.5803	\$ 3.6535		\$ 4.8277	\$ 0.4339	2.21
Top Butt 13dn	\$ 5.2616	\$ 4.8499	\$ 5.5803	\$ 3.6535		\$ 4.8277	\$ 0.4339	0.01
PSMO Tenderloin	\$ 13.4672	\$ 13.4529	\$ 13.2785	\$ 10.3873		\$ 13.7258	\$ -0.2586	1.48
Butt Tenderloin	+++	+++	\$ 13.2273	\$ 9.3205		\$ 12.3161	\$ 0.8039	0.37
Boneless Round	+++	+++	+++	\$ 2.6531		\$ 3.5058	\$ -0.2258	0.82
Inside Round 1"	\$ 3.2191	\$ 3.1942	\$ 3.4944	\$ 2.3109		\$ 3.0536	\$ 0.1655	2.65
Inside Round	\$ 3.3656	\$ 3.3307	\$ 3.6564	\$ 2.3491		\$ 3.1041	\$ 0.2615	10.16
Outside Flat	\$ 2.4020	\$ 3.1615	\$ 3.4978	\$ 1.9678		\$ 2.6003	\$ -0.1983	11.34
Eye of round	\$ 3.7091	\$ 3.6741	\$ 4.3334	\$ 2.3727		\$ 3.1353	\$ 0.5738	1.72
Peeled Knuckle	+++	+++	+++	\$ 2.3551		\$ 3.1120	\$ 0.4080	1.27
Gooseneck	+++	+++	+++	\$ 1.9802		\$ 2.6166	\$ 0.2107	0.05







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	\$ 3.3325	\$ 3.4319	\$ 3.9924	\$ 2.4482		\$ 3.2351	\$ 0.0974	4.73
Briskets 120	\$ 3.2773	\$ 3.2871	\$ 4.0138	\$ 2.3927		\$ 3.1617	\$ 0.1156	9.25
Bone-in Chuck Shortrib	\$ 4.4733	\$ 4.5118	+++	\$ 2.7627		\$ 3.6506	\$ 0.8227	3.92
Flat Iron	+++	+++	+++					2.52
Blademeat	\$ 3.5761	\$ 3.7363	\$ 3.9149	\$ 2.5476		\$ 3.3664	\$ 0.2097	7.49
Bone-in Shortrib	+++	+++	+++	\$ 3.5102		\$ 4.6384	\$ 0.5716	0.01
Outside Skirt	+++	+++	+++	\$ 6.1835		\$ 8.1709	\$ -0.0003	0.01
Inside Skirt	+++	+++	\$ 5.9425	\$ 4.7577		\$ 6.2868	\$ 0.0910	2.48
Flapmeat	+++	+++	\$ 6.5833	\$ 5.6145		\$ 7.4190	\$ 0.0109	0.97
Ball Tips	+++	+++	+++	\$ 3.4779		\$ 4.5957	\$ -0.0002	0.01
Tri Tips	\$ 4.2565	+++	\$ 6.5853	\$ 3.5230		\$ 4.6553	\$ -0.3988	3.37
Flank Steak	\$ 8.0510	\$ 7.8830	\$ 6.8983	\$ 6.2798		\$ 8.2981	\$ -0.2471	2.09
Pectoral Muscle	\$ 3.4713	\$ 3.4931	\$ 3.9908	\$ 2.4821		\$ 3.2798	\$ 0.1915	2.46
Lointails	\$ 3.0529	\$ 3.1345	+++					3.52

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	\$ 1.2635	\$ 1.3608	\$ 1.0961	\$ 0.9711		\$ 1.2832	\$ -0.0197	27.01
Fresh 65% Lean Trimmings	\$ 1.8023	\$ 1.7724	\$ 1.9165	\$ 1.2436		\$ 1.6433	\$ 0.1590	11.82
Fresh 75% Lean Trimmings	\$ 2.2393	\$ 2.2160	+++	\$ 1.3905		\$ 1.8374	\$ 0.4019	0.01
Fresh 85% Lean Trimmings	\$ 2.6763	\$ 2.6596	\$ 3.3454	\$ 1.9735		\$ 2.6078	\$ 0.0685	25.18
Shankmeat	\$ 2.6763	\$ 2.6596	\$ 3.3454					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	+++	+++	+++					2.56
Lean Ground Beef	+++	+++	+++					9.31
Medium Ground Beef	+++	+++	+++					0.09
Regular Ground Beef	+++	+++	+++					2.31
Ground Chuck	+++	+++	+++	\$ 1.9241		\$ 2.5425	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3716		\$ 4.4552	\$ -0.0001	0.01

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

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