



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 17, 2015

Exchange Rate: 1.2180

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5396	\$ 2.5710	\$ 1.8209	\$ 2.5396	\$ 2.5710	\$ 1.8209
RIB	\$ 4.6434	\$ 4.7714	\$ 3.5748	\$ 4.3120	\$ 4.2749	\$ 3.3931
LOIN	\$ 4.4898	\$ 4.4433	\$ 3.3725	\$ 4.3121	\$ 4.2607	\$ 3.2779
ROUND	\$ 2.7470	\$ 2.7214	\$ 2.1050	\$ 2.7910	\$ 2.7964	\$ 2.1187
BRISKET	\$ 2.4658	\$ 2.5173	\$ 1.9690	\$ 2.4658	\$ 2.5173	\$ 1.9690
SHORT PLATE	\$ 2.4746	\$ 2.2930	\$ 1.8785	\$ 2.4746	\$ 2.2930	\$ 1.8785
FLANK	\$ 1.7544	\$ 1.6662	\$ 1.3074	\$ 1.7544	\$ 1.6662	\$ 1.3074















	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	\$ 3.1549	\$ 3.2067	\$ 3.2018	\$ 2.4091	\$ 3.0493	\$ 3.1410	\$ 3.1231	\$ 2.3713
Load Count Totals		235.61	213.35	310.45				

AAA Product



	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6900	\$ 3.6871	+++				0.01
Semi-Boneless	\$ 3.7783	\$ 3.8227	+++	\$ 2.5965	\$ 3.1625	\$ 0.6158	0.62
Short Cut shoulder clod	\$ 3.5677	\$ 3.4581	\$ 2.5436	\$ 2.5992	\$ 3.1658	\$ 0.4019	1.21
Clod Heart	+++	+++	+++	\$ 3.2846	\$ 4.0006	\$ 0.5132	0.11
Clod Tender	\$ 7.9832	\$ 7.1507	\$ 4.2787	\$ 6.1771	\$ 7.5237	\$ 0.4595	0.63
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.1834	\$ 3.8774		
Chuck Roll	\$ 3.9631	\$ 4.0247	\$ 2.7788	\$ 3.1835	\$ 3.8775	\$ 0.0856	4.73
Chuck Roll 0x0	\$ 3.8109	\$ 3.8680	\$ 2.6728				0.01
Oven Ready Rib	+++	+++	+++				0.10
Bone-in Lipon Ribeye 17 up	\$ 8.9670	+++	\$ 6.3702	\$ 7.6889	\$ 9.3651	\$ -0.3981	7.57
Bone-in Lipon Ribeye 17 dn	+++	\$ 8.5698	+++	\$ 7.6889	\$ 9.3651	\$ 0.3426	0.79
Boneless Lipon Ribeye 14 up	\$ 10.6455	\$ 10.6676	+++	\$ 8.4664	\$ 10.3121	\$ 0.3334	0.39
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.6687	\$ 10.5585	\$ 0.3240	0.06
Back Ribs	+++	+++	+++	\$ 1.3110	\$ 1.5968	\$ 1.0002	0.03
Short Loin 1x0	\$ 8.8162	\$ 7.9686	\$ 7.3007	\$ 6.5560	\$ 7.9852	\$ 0.8310	1.23
Striploin 0x1 13up	\$ 9.2557	\$ 8.6671	\$ 7.1470	\$ 7.4879	\$ 9.1203	\$ 0.1354	8.70
Striploin 0x1 13dn	+++	+++	+++	\$ 7.4879	\$ 9.1203	\$ 1.1439	0.27

Top Butt 13up	\$ 5.7925	\$ 5.8568	\$ 3.7602	\$ 4.7636		\$ 5.8021	\$ -0.0096	7.17
Top Butt 13dn	\$ 5.7925	\$ 5.8568	+++	\$ 4.7636		\$ 5.8021	\$ -0.0096	0.01
PSMO Tenderloin	\$ 13.6973	\$ 13.8485	\$ 11.3550	\$ 11.0315		\$ 13.4364	\$ 0.2609	3.77
Butt Tenderloin	\$ 13.9794	\$ 13.9364	\$ 11.1075	\$ 10.7827		\$ 13.1333	\$ 0.8461	0.24
Boneless Round	+++	+++	+++	\$ 2.9015		\$ 3.5340	\$ 0.1260	0.01
Inside Round 1"	\$ 3.5610	\$ 3.5915	\$ 2.8970	\$ 2.7149		\$ 3.3067	\$ 0.2543	0.01
Inside Round	\$ 3.6855	\$ 3.6414	\$ 3.0001	\$ 2.8721		\$ 3.4982	\$ 0.1873	7.42
Outside Flat	\$ 3.3963	\$ 3.3853	\$ 2.7181	\$ 2.5970		\$ 3.1631	\$ 0.2332	7.19
Eye of round	\$ 4.0258	\$ 4.1196	\$ 3.0984	\$ 2.7530		\$ 3.3532	\$ 0.6726	4.21
Peeled Knuckle	+++	+++	+++	\$ 3.3005		\$ 4.0200	\$ 0.1100	4.39
Gooseneck	+++	+++	+++	\$ 2.3786		\$ 2.8971	\$ 0.3058	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	\$ 3.6871	\$ 3.6871	+++					0.01
Semi-Boneless	\$ 3.7783	\$ 3.8227	+++	\$ 2.6326		\$ 3.2065	\$ 0.5718	0.62
Short Cut shoulder clod	\$ 3.5677	\$ 3.4581	\$ 2.5436	\$ 2.6179		\$ 3.1886	\$ 0.3791	1.21
Clod Heart	+++	+++	+++					0.11
Clod Tender	\$ 7.9832	\$ 7.1507	\$ 4.2787	\$ 6.1372		\$ 7.4751	\$ 0.5081	0.63
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9631	\$ 4.0247	\$ 2.7788	\$ 3.1704		\$ 3.8615	\$ 0.1016	4.73
Chuck Roll 0x0	\$ 3.8109	\$ 3.8680	\$ 2.6728					0.01
Oven Ready Rib	+++	+++	n/a					0.31
Bone-in Lipon Ribeye 17 up	\$ 7.9043	+++	\$ 6.1734	\$ 6.9628		\$ 8.4807	\$ -0.5764	3.37
Bone-in Lipon Ribeye 17 dn	+++	\$ 7.5500	+++	\$ 6.9628		\$ 8.4807	\$ 0.6705	0.35
Boneless Lipon Ribeye 14 up	\$ 9.9816	\$ 10.4741	+++	\$ 8.1303		\$ 9.9027	\$ 0.0789	0.47
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.8743		\$ 9.5909	\$ 0.8587	0.42
Back Ribs	+++	+++	+++	\$ 1.3110		\$ 1.5968	\$ 1.0002	1.15
Short Loin 1x0	\$ 7.8083	\$ 7.3580	\$ 6.2240	\$ 6.0047		\$ 7.3137	\$ 0.4946	2.76
Striploin 0x1 13up	\$ 8.4145	\$ 8.2799	\$ 7.0231	\$ 6.3016		\$ 7.6753	\$ 0.7392	2.10
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3016		\$ 7.6753	\$ 0.7392	0.01
Top Butt 13up	\$ 5.5538	\$ 5.3795	\$ 3.8292	\$ 4.1718		\$ 5.0813	\$ 0.4725	3.95
Top Butt 13dn	\$ 5.5538	\$ 5.3795	+++	\$ 4.1718		\$ 5.0813	\$ 0.4725	0.01
PSMO Tenderloin	\$ 13.7382	\$ 13.8147	\$ 11.1399	\$ 10.8383		\$ 13.2010	\$ 0.5372	2.25
Butt Tenderloin	\$ 13.8301	\$ 13.4620	\$ 11.3906	\$ 10.6143		\$ 12.9282	\$ 0.9019	0.42
Boneless Round	+++	+++	+++	\$ 3.0099		\$ 3.6661	\$ -0.0061	0.17
Inside Round 1"	\$ 3.5610	\$ 3.5915	\$ 2.8970	\$ 2.7835		\$ 3.3903	\$ 0.1707	8.13
Inside Round	\$ 3.6732	\$ 3.6981	\$ 2.9477	\$ 2.8935		\$ 3.5243	\$ 0.1489	11.40
Outside Flat	\$ 3.3229	\$ 3.4064	\$ 2.6507	\$ 2.6298		\$ 3.2031	\$ 0.1198	5.77
Eye of round	\$ 4.0813	\$ 4.0086	\$ 3.0758	\$ 2.7390		\$ 3.3361	\$ 0.7452	2.77
Peeled Knuckle	+++	+++	+++	\$ 3.3009		\$ 4.0205	\$ 0.4295	0.96
Gooseneck	+++	+++	+++	\$ 2.4015		\$ 2.9250	\$ 0.2779	1.82







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	+++	\$ 3.7234	\$ 2.6274	\$ 2.7481		\$ 3.3472	\$ 0.1154	1.11
Briskets 120	\$ 3.7940	\$ 3.9137	\$ 3.0859	\$ 2.8593		\$ 3.4826	\$ 0.3114	16.88
Bone-in Chuck Shortrib	\$ 3.5229	\$ 3.4824	\$ 3.3887	\$ 2.8226		\$ 3.4379	\$ 0.0850	2.78
Flat Iron	+++	\$ 4.3204	\$ 5.0232					0.34
Blademeat	\$ 3.7131	\$ 3.6707	+++	\$ 2.9780		\$ 3.6272	\$ 0.0859	6.01
Bone-in Shortrib	\$ 5.5715	+++	\$ 4.6745	\$ 4.4478		\$ 5.4174	\$ 0.1541	0.18
Outside Skirt	+++	+++	+++	\$ 6.1643		\$ 7.5081	\$ 2.8179	1.32
Inside Skirt	+++	+++	+++	\$ 4.9750		\$ 6.0596	\$ 0.3092	2.91
Flapmeat	\$ 9.1651	\$ 8.3704	\$ 5.3687	\$ 6.3743		\$ 7.7639	\$ 1.4012	1.91
Ball Tips	+++	+++	+++	\$ 3.8627		\$ 4.7048	\$ 0.0001	0.01
Tri Tips	+++	\$ 6.2741	\$ 4.8050	\$ 5.2649		\$ 6.4126	\$ -1.8157	0.58
Flank Steak	\$ 7.6063	\$ 7.2506	\$ 5.5238	\$ 6.0724		\$ 7.3962	\$ 0.2101	2.38
Pectoral Muscle	\$ 3.8515	\$ 3.7893	+++	\$ 2.9773		\$ 3.6264	\$ 0.2251	3.40
Lointails	+++	+++	+++					0.16

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	\$ 1.4739	\$ 1.3650	\$ 1.1560	\$ 1.2273		\$ 1.4949	\$ -0.0210	18.18
Fresh 65% Lean Trimmings	\$ 2.0757	\$ 1.9474	\$ 1.4990	\$ 1.3704		\$ 1.6691	\$ 0.4066	14.07
Fresh 75% Lean Trimmings	\$ 2.7210	\$ 2.6799	\$ 1.8611	\$ 2.1538		\$ 2.6233	\$ 0.0977	0.01
Fresh 85% Lean Trimmings	\$ 3.3664	\$ 3.4124	\$ 2.2231	\$ 2.7015		\$ 3.2904	\$ 0.0760	20.71
Shankmeat	\$ 3.3664	\$ 3.4124	\$ 2.2231					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	+++	+++	+++					5.22
Lean Ground Beef	+++	+++	+++					15.54
Medium Ground Beef	+++	+++	+++					1.77
Regular Ground Beef	+++	+++	+++					3.31
Ground Chuck	+++	+++	+++	\$ 2.4943		\$ 3.0381	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++					0.01

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

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