



## 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, December 4, 2015

Exchange Rate: 1.3339

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0433	\$ 2.1360	\$ 2.4628	\$ 2.0433	\$ 2.1360	\$ 2.4628
RIB	\$ 4.5361	\$ 4.1585	\$ 4.4399	\$ 3.9076	\$ 3.7800	\$ 3.7684
LOIN	\$ 3.5438	\$ 3.6189	\$ 3.4328	\$ 3.3698	\$ 3.3584	\$ 3.1340
ROUND	\$ 2.2902	\$ 2.3024	\$ 2.6383	\$ 2.2424	\$ 2.2444	\$ 2.9156
BRISKET	\$ 1.7159	\$ 1.7065	\$ 2.3727	\$ 1.7159	\$ 1.7065	\$ 2.3727
SHORT PLATE	\$ 1.6780	\$ 1.6992	\$ 2.1170	\$ 1.6780	\$ 1.6992	\$ 2.1170
FLANK	\$ 1.3005	\$ 1.2997	\$ 1.2933	\$ 1.3005	\$ 1.2997	\$ 1.2933

	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	\$ 2.7229	\$ 2.6358	\$ 2.6398	\$ 2.8666	\$ 2.5726	\$ 2.5163	\$ 2.5282	\$ 2.7887
Load Count Totals		246.26	230.81	241.37				



### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.0078	\$ 3.2436	\$ 3.4493				0.29
Semi-Boneless	+++	+++	+++	\$ 2.0063	\$ 2.6762	\$ 0.3638	0.24
Short Cut shoulder clod	\$ 3.0238	\$ 3.1608	\$ 3.3785	\$ 2.0023	\$ 2.6709	\$ 0.3529	0.72
Clod Heart	+++	+++	+++	\$ 2.6484	\$ 3.5327	\$ 0.5247	1.04
Clod Tender	\$ 3.9168	\$ 4.3062	\$ 4.3479	\$ 3.5694	\$ 4.7612	\$ -0.8444	0.67
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.5907	\$ 3.4557		
Chuck Roll	\$ 3.5410	\$ 3.6027	\$ 3.7026	\$ 2.8620	\$ 3.8176	\$ -0.2766	7.70
Chuck Roll 0x0	\$ 3.4082	\$ 3.4667	\$ 3.5932				0.01
Oven Ready Rib	+++	+++	+++				0.62
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 8.1341	\$ 10.8501	\$ -0.0392	1.65
Bone-in Lipon Ribeye 17 dn	+++	\$ 7.3649	\$ 7.6280	\$ 8.1341	\$ 10.8501	\$ -3.2522	3.82
Boneless Lipon Ribeye 14 up	+++	\$ 11.8427	\$ 10.1334	\$ 8.3654	\$ 11.1586	\$ 0.7043	1.92
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.3127	\$ 12.4222	\$ -0.2767	0.17
Back Ribs	+++	+++	+++	\$ 1.0552	\$ 1.4075	\$ 1.8491	0.01
Short Loin 1x0	\$ 7.5164	\$ 7.5589	\$ 6.4494	\$ 5.0653	\$ 6.7566	\$ 0.7598	0.51
Striploin 0x1 13up	\$ 7.2187	\$ 7.3441	\$ 6.1730	\$ 5.1400	\$ 6.8562	\$ 0.3625	4.98
Striploin 0x1 13dn	+++	\$ 7.3441	+++	\$ 5.1400	\$ 6.8562	\$ 1.3520	0.00






Top Butt 13up	\$ 4.1704	\$ 4.2516	\$ 4.0778	\$ 2.9639		\$ 3.9535	\$ 0.2169	8.90
Top Butt 13dn	+++	\$ 4.2516	\$ 4.0778	\$ 2.9639		\$ 3.9535	\$ 0.1840	0.01
PSMO Tenderloin	\$ 13.8218	\$ 13.7593	\$ 13.6012	\$ 10.2802		\$ 13.7128	\$ 0.1090	8.00
Butt Tenderloin	\$ 14.2289	\$ 14.3838	\$ 14.2792	\$ 10.5625		\$ 14.0893	\$ 0.1396	0.17
Boneless Round	+++	+++	+++	\$ 2.3608		\$ 3.1491	\$ 0.0409	0.01
Inside Round 1"	\$ 2.7808	\$ 2.7840	+++	\$ 1.9471		\$ 2.5972	\$ 0.1836	0.01
Inside Round	\$ 2.9284	\$ 2.9254	+++	\$ 2.0336		\$ 2.7126	\$ 0.2158	5.49
Outside Flat	\$ 3.0205	\$ 3.0516	\$ 3.4018	\$ 2.2565		\$ 3.0099	\$ 0.0106	3.48
Eye of round	\$ 4.1887	\$ 4.1516	\$ 4.2021	\$ 2.5298		\$ 3.3745	\$ 0.8142	3.97
Peeled Knuckle	+++	+++	+++	\$ 2.0870		\$ 2.7838	\$ 0.7462	5.47
Gooseneck	+++	+++	+++	\$ 2.0713		\$ 2.7629	\$ -0.1336	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	\$ 3.0078	\$ 3.2436	\$ 3.4493					0.29
Semi-Boneless	+++	+++	+++	\$ 2.0103		\$ 2.6815	\$ 0.3585	0.24
Short Cut shoulder clod	\$ 3.0238	\$ 3.1608	\$ 3.3785	\$ 2.0008		\$ 2.6689	\$ 0.3549	0.72
Clod Heart	+++	+++	+++					1.04
Clod Tender	\$ 3.9168	\$ 4.3062	\$ 4.3479	\$ 3.0671		\$ 4.0912	\$ -0.1744	0.67
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5410	\$ 3.6027	\$ 3.7026	\$ 2.7355		\$ 3.6489	\$ -0.1079	7.70
Chuck Roll 0x0	\$ 3.4082	\$ 3.4667	\$ 3.5932					0.01
Oven Ready Rib	+++	+++	+++					0.26
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7614		\$ 9.0190	\$ 0.0568	0.92
Bone-in Lipon Ribeye 17 dn	+++	\$ 7.0743	\$ 6.5506	\$ 6.7614		\$ 9.0190	\$ -1.8390	4.26
Boneless Lipon Ribeye 14 up	+++	\$ 9.6089	\$ 7.7417	\$ 7.4794		\$ 9.9768	\$ -0.0335	0.51
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7205		\$ 10.2984	\$ 1.8471	0.07
Back Ribs	+++	+++	+++	\$ 1.0552		\$ 1.4075	\$ 1.8491	1.25
Short Loin 1x0	\$ 6.3017	\$ 6.3670	\$ 5.6732	\$ 4.2723		\$ 5.6988	\$ 0.6029	0.58
Striploin 0x1 13up	\$ 6.3849	\$ 6.1913	\$ 5.2250	\$ 4.5042		\$ 6.0082	\$ 0.3767	4.81
Striploin 0x1 13dn	+++	\$ 6.1913	+++	\$ 4.5042		\$ 6.0082	\$ 0.3767	0.01
Top Butt 13up	\$ 4.0670	\$ 4.0596	\$ 3.4903	\$ 2.5395		\$ 3.3874	\$ 0.6796	5.73
Top Butt 13dn	+++	\$ 4.0596	\$ 3.4903	\$ 2.5395		\$ 3.3874	\$ 0.6796	0.01
PSMO Tenderloin	\$ 14.1390	\$ 13.5798	\$ 12.6092	\$ 9.7234		\$ 12.9700	\$ 1.1690	3.40
Butt Tenderloin	\$ 14.4124	\$ 14.0923	\$ 13.6964	\$ 10.1997		\$ 13.6054	\$ 0.8070	0.04
Boneless Round	+++	+++	+++	\$ 2.6629		\$ 3.5520	\$ -0.3620	0.02
Inside Round 1"	\$ 2.7808	\$ 2.7840	+++	\$ 1.9174		\$ 2.5576	\$ 0.2232	5.29
Inside Round	\$ 2.9515	\$ 2.9035	+++	\$ 2.0907		\$ 2.7888	\$ 0.1627	12.70
Outside Flat	\$ 2.9910	\$ 2.8945	\$ 3.4604	\$ 2.2375		\$ 2.9846	\$ 0.0064	9.57
Eye of round	\$ 3.9382	\$ 4.0610	\$ 4.2214	\$ 2.5579		\$ 3.4120	\$ 0.5262	1.77
Peeled Knuckle	+++	+++	+++	\$ 2.0902		\$ 2.7881	\$ 0.4619	1.66
Gooseneck	+++	+++	+++	\$ 1.8566		\$ 2.4765	\$ 0.1528	0.90

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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	\$ 3.0199	\$ 3.0049	\$ 3.7164	\$ 2.0003		\$ 2.6682	\$ 0.3517	2.57
Briskets 120	\$ 2.7301	\$ 2.7036	\$ 3.7199	\$ 2.1438		\$ 2.8596	\$ -0.1295	11.01
Bone-in Chuck Shortrib	\$ 3.1942	\$ 4.0997	\$ 4.0247	\$ 2.7125		\$ 3.6182	\$ -0.4240	1.87
Flat Iron	+++	+++	\$ 4.1646					0.14
Blademeat	\$ 3.6587	\$ 3.6099	\$ 4.0330	\$ 2.6244		\$ 3.5007	\$ 0.1580	5.45
Bone-in Shortrib	+++	+++	\$ 6.2482	\$ 3.4102		\$ 4.5489	\$ -0.1189	0.10
Outside Skirt	+++	+++	+++	\$ 5.2715		\$ 7.0317	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.0310		\$ 5.3770	\$ 0.0951	2.04
Flapmeat	\$ 5.3691	+++	\$ 4.8080	\$ 3.9843		\$ 5.3147	\$ 0.0544	1.16
Ball Tips	+++	+++	+++	\$ 2.5162		\$ 3.3564	\$ -0.0001	0.01
Tri Tips	\$ 3.3724	\$ 4.3149	\$ 5.2294	\$ 3.4820		\$ 4.6446	\$ -1.2722	2.09
Flank Steak	\$ 6.4961	\$ 6.4343	\$ 5.0627	\$ 4.8764		\$ 6.5046	\$ -0.0085	2.71
Pectoral Muscle	\$ 3.5268	\$ 3.5144	\$ 4.2218	\$ 2.5928		\$ 3.4585	\$ 0.0683	1.49
Lointails	\$ 3.1056	\$ 3.1427	\$ 3.8843					4.60

**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	\$ 0.5940	\$ 0.6170	\$ 1.2685	\$ 0.4031		\$ 0.5377	\$ 0.0563	29.07
Fresh 65% Lean Trimmings	\$ 1.2643	\$ 1.3099	\$ 1.7101	\$ 0.8067		\$ 1.0761	\$ 0.1882	11.98
Fresh 75% Lean Trimmings	\$ 1.8337	\$ 1.8827	+++	\$ 1.3475		\$ 1.7974	\$ 0.0363	0.01
Fresh 85% Lean Trimmings	\$ 2.4030	\$ 2.4555	\$ 3.1243	\$ 1.7480		\$ 2.3317	\$ 0.0713	18.35
Shankmeat	\$ 2.4030	\$ 2.4555	\$ 3.1243					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	+++	+++	+++					3.24
Lean Ground Beef	+++	+++	+++					8.64
Medium Ground Beef	+++	+++	+++					12.89
Regular Ground Beef	+++	+++	+++					2.49
Ground Chuck	+++	+++	+++	\$ 1.7571		\$ 2.3438	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3693		\$ 4.4943	\$ -0.0001	0.01

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

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