



## 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, July 3, 2015

Exchange Rate: 1.2545

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4530	\$ 2.5186	\$ 2.0159	\$ 2.4528	\$ 2.5186	\$ 2.0159
RIB	\$ 4.4355	\$ 4.4509	\$ 3.9998	\$ 4.1579	\$ 4.2094	\$ 3.6189
LOIN	\$ 4.2523	\$ 4.3237	\$ 3.5913	\$ 3.9926	\$ 4.0874	\$ 3.2352
ROUND	\$ 2.6776	\$ 2.6913	\$ 1.9503	\$ 2.6819	\$ 2.7444	\$ 2.0060
BRISKET	\$ 2.2226	\$ 2.1797	\$ 2.2076	\$ 2.2226	\$ 2.1797	\$ 2.2076
SHORT PLATE	\$ 2.3481	\$ 2.3639	\$ 2.0254	\$ 2.3481	\$ 2.3639	\$ 2.0254
FLANK	\$ 1.6738	\$ 1.6859	\$ 1.4691	\$ 1.6738	\$ 1.6859	\$ 1.4691

	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	\$ 3.1625	\$ 3.0677	\$ 3.1065	\$ 2.5546	\$ 3.1216	\$ 2.9817	\$ 3.0407	\$ 2.4479
Load Count Totals		405.40	246.38	348.38				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.4044	\$ 3.5888	\$ 2.9397				0.18
Semi-Boneless	+++	+++	+++	\$ 2.6159	\$ 3.2816	\$ 0.1484	0.44
Short Cut shoulder clod	\$ 3.4081	\$ 3.7282	\$ 3.0018	\$ 2.9517	\$ 3.7029	\$ -0.2948	3.22
Clod Heart	+++	+++	+++	\$ 3.1862	\$ 3.9971	\$ 1.0616	0.10
Clod Tender	\$ 7.8534	\$ 7.7897	\$ 5.5628	\$ 6.1416	\$ 7.7046	\$ 0.1487	0.72
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0561	\$ 3.8339		
Chuck Roll	\$ 3.8767	\$ 3.9880	\$ 3.2138	\$ 3.1164	\$ 3.9095	\$ -0.0328	3.97
Chuck Roll 0x0	\$ 3.7292	\$ 3.8362	\$ 3.0981				0.01
Oven Ready Rib	+++	+++	+++				0.16
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.7112	\$ 6.8352	\$ 8.5748	\$ 0.1685	2.28
Bone-in Lipon Ribeye 17 dn	\$ 8.8848	\$ 8.8201	+++	\$ 6.8352	\$ 8.5748	\$ 0.3100	5.13
Boneless Lipon Ribeye 14 up	\$ 9.8225	\$ 9.9199	\$ 9.5190	\$ 7.6272	\$ 9.5683	\$ 0.2542	0.13
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7097	\$ 9.6718	\$ 0.3206	0.17
Back Ribs	+++	+++	+++	\$ 1.7015	\$ 2.1345	\$ 0.9132	0.02
Short Loin 1x0	\$ 8.5809	\$ 8.6664	\$ 7.6184	\$ 6.0426	\$ 7.5804	\$ 1.0005	1.26
Striploin 0x1 13up	\$ 9.2753	\$ 9.7471	\$ 7.6891	\$ 6.3260	\$ 7.9360	\$ 1.3393	7.80
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3260	\$ 7.9360	\$ 0.5575	0.13

Top Butt 13up	\$ 5.1442	\$ 5.2272	\$ 4.6866	\$ 4.0757		\$ 5.1130	\$ 0.0312	15.75
Top Butt 13dn	+++	+++	+++	\$ 4.0757		\$ 5.1130	\$ 0.1955	0.70
PSMO Tenderloin	\$ 13.2848	\$ 13.5080	\$ 11.4337	\$ 10.7660		\$ 13.5059	\$ -0.2211	5.61
Butt Tenderloin	\$ 13.6985	\$ 13.8154	\$ 12.1211	\$ 10.6011		\$ 13.2991	\$ 0.3994	0.10
Boneless Round	+++	+++	+++	\$ 2.9987		\$ 3.7619	\$ -0.1319	0.01
Inside Round 1"	\$ 3.5098	\$ 3.7029	\$ 2.5328	\$ 2.9071		\$ 3.6470	\$ -0.1372	0.01
Inside Round	\$ 3.6784	\$ 3.7245	\$ 2.6424	\$ 2.9865		\$ 3.7466	\$ -0.0682	8.39
Outside Flat	\$ 3.6194	\$ 3.5104	\$ 2.5643	\$ 2.9306		\$ 3.6764	\$ -0.0570	6.78
Eye of round	\$ 3.6811	\$ 3.7531	\$ 2.8787	\$ 2.9251		\$ 3.6695	\$ 0.0116	7.51
Peeled Knuckle	+++	+++	+++	\$ 2.9809		\$ 3.7395	\$ -0.0295	4.68
Gooseneck	+++	+++	+++	\$ 2.5415		\$ 3.1883	\$ -0.0657	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	\$ 3.4044	\$ 3.5888	\$ 2.9397					0.18
Semi-Boneless	+++	+++	+++	\$ 2.6196		\$ 3.2863	\$ 0.1437	0.44
Short Cut shoulder clod	\$ 3.4081	\$ 3.7282	\$ 3.0018	\$ 2.9597		\$ 3.7129	\$ -0.3048	3.22
Clod Heart	+++	+++	+++					0.10
Clod Tender	\$ 7.8534	\$ 7.7897	\$ 5.5628	\$ 6.2240		\$ 7.8080	\$ 0.0454	0.72
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8767	\$ 3.9880	\$ 3.2138	\$ 3.1120		\$ 3.9040	\$ -0.0273	3.97
Chuck Roll 0x0	\$ 3.7292	\$ 3.8362	\$ 3.0981					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.5988	\$ 6.8108		\$ 8.5441	\$ 0.0119	1.91
Bone-in Lipon Ribeye 17 dn	\$ 8.0035	\$ 8.0956	+++	\$ 6.8108		\$ 8.5441	\$ -0.5406	5.37
Boneless Lipon Ribeye 14 up	\$ 9.2578	\$ 9.3324	\$ 8.2913	\$ 7.5946		\$ 9.5274	\$ -0.2696	0.91
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4958		\$ 9.4035	\$ 0.2141	0.22
Back Ribs	+++	+++	+++	\$ 1.7015		\$ 2.1345	\$ 0.9132	0.33
Short Loin 1x0	\$ 7.7955	\$ 8.1997	\$ 6.5138	\$ 6.3129		\$ 7.9195	\$ -0.1240	6.50
Striploin 0x1 13up	\$ 7.9202	\$ 8.2164	\$ 6.5351	\$ 6.3457		\$ 7.9607	\$ -0.0405	6.91
Striploin 0x1 13dn	+++	+++	+++	\$ 6.3457		\$ 7.9607	\$ 0.5328	0.03
Top Butt 13up	\$ 4.6407	\$ 4.8587	\$ 3.8297	\$ 3.6380		\$ 4.5639	\$ 0.0768	23.45
Top Butt 13dn	+++	+++	+++	\$ 3.6380		\$ 4.5639	\$ 0.0768	0.01
PSMO Tenderloin	\$ 13.2627	\$ 13.0429	\$ 10.4644	\$ 10.5983		\$ 13.2956	\$ -0.0329	7.02
Butt Tenderloin	\$ 13.3682	\$ 13.6155	\$ 11.1089	\$ 10.5459		\$ 13.2298	\$ 0.1384	1.17
Boneless Round	+++	+++	+++	\$ 2.8999		\$ 3.6379	\$ -0.0079	0.09
Inside Round 1"	\$ 3.5098	\$ 3.7029	\$ 2.5328	\$ 2.8088		\$ 3.5236	\$ -0.0138	10.55
Inside Round	\$ 3.6686	\$ 3.7274	\$ 2.6556	\$ 2.9835		\$ 3.7428	\$ -0.0742	11.73
Outside Flat	\$ 3.5664	\$ 3.6495	\$ 2.6927	\$ 2.9820		\$ 3.7409	\$ -0.1745	15.98
Eye of round	\$ 3.5623	\$ 4.0443	\$ 2.9009	\$ 2.9384		\$ 3.6862	\$ -0.1239	9.55
Peeled Knuckle	+++	+++	+++	\$ 2.9777		\$ 3.7355	\$ 0.1245	1.14
Gooseneck	+++	+++	+++	\$ 2.5621		\$ 3.2142	\$ -0.0916	0.36

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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	\$ 3.9127	\$ 3.8781	\$ 3.0504	\$ 3.1420		\$ 3.9416	\$ -0.0289	1.70
Briskets 120	\$ 3.5012	\$ 3.4155	\$ 3.4823	\$ 2.6348		\$ 3.3054	\$ 0.1958	14.05
Bone-in Chuck Shortrib	\$ 3.6233	\$ 3.7336	\$ 3.6689	\$ 2.3342		\$ 2.9283	\$ 0.6950	3.63
Flat Iron	\$ 4.0895	+++	\$ 4.6253					0.06
Blademeat	\$ 4.1843	\$ 4.4990	+++	\$ 3.5145		\$ 4.4089	\$ -0.2246	8.26
Bone-in Shortrib	+++	\$ 4.3643	+++	\$ 2.9319		\$ 3.6781	\$ 0.8919	0.14
Outside Skirt	+++	+++	+++	\$ 6.3527		\$ 7.9695	\$ 2.3976	0.62
Inside Skirt	+++	+++	+++	\$ 6.0436		\$ 7.5817	\$ 0.1624	2.89
Flapmeat	+++	\$ 6.4446	\$ 5.3818	\$ 5.6912		\$ 7.1396	\$ -0.3947	1.00
Ball Tips	+++	+++	+++	\$ 4.8353		\$ 6.0659	\$ 0.0002	0.01
Tri Tips	\$ 5.1438	\$ 5.7986	\$ 4.4273	\$ 5.6349		\$ 7.0690	\$ -1.9252	2.47
Flank Steak	\$ 8.1196	\$ 8.1293	\$ 6.3198	\$ 6.9060		\$ 8.6636	\$ -0.5440	3.00
Pectoral Muscle	\$ 4.2095	\$ 4.5935	+++	\$ 3.3842		\$ 4.2455	\$ -0.0360	4.30
Lointails	\$ 3.7030	\$ 3.7638	+++					1.50

**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	\$ 0.9613	\$ 0.9932	\$ 1.2770	\$ 0.7226		\$ 0.9065	\$ 0.0548	34.49
Fresh 65% Lean Trimmings	\$ 1.5115	\$ 1.5770	\$ 1.6480	\$ 1.4054		\$ 1.7631	\$ -0.2516	0.01
Fresh 75% Lean Trimmings	\$ 2.4032	\$ 2.4244	\$ 1.9562	\$ 2.0384		\$ 2.5572	\$ -0.1540	1.89
Fresh 85% Lean Trimmings	\$ 3.2950	\$ 3.2719	\$ 2.2644	\$ 2.6188		\$ 3.2853	\$ 0.0097	41.89
Shankmeat	\$ 3.2950	\$ 3.2719	\$ 2.2644					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	+++	+++	+++					33.44
Lean Ground Beef	+++	+++	+++					46.75
Medium Ground Beef	+++	+++	+++					6.83
Regular Ground Beef	+++	+++	+++					9.31
Ground Chuck	+++	+++	+++	\$ 2.6488		\$ 3.3229	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.8647		\$ 4.8483	\$ 0.0002	0.01

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

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