



## 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, May 22, 2015

Exchange Rate: 1.2209

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4082	\$ 2.3855	\$ 1.8315	\$ 2.4082	\$ 2.3855	\$ 1.8315
RIB	\$ 4.7494	\$ 4.5336	\$ 3.6536	\$ 4.4397	\$ 4.4050	\$ 3.4706
LOIN	\$ 4.6738	\$ 4.6433	\$ 3.4553	\$ 4.4136	\$ 4.4137	\$ 3.3000
ROUND	\$ 2.6277	\$ 2.6847	\$ 1.9522	\$ 2.6506	\$ 2.6872	\$ 1.9907
BRISKET	\$ 2.1909	\$ 2.2008	\$ 2.0456	\$ 2.1909	\$ 2.2008	\$ 2.0456
SHORT PLATE	\$ 2.4910	\$ 2.4545	\$ 1.9494	\$ 2.4910	\$ 2.4545	\$ 1.9494
FLANK	\$ 1.7140	\$ 1.7071	\$ 1.3860	\$ 1.7140	\$ 1.7071	\$ 1.3860

	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	\$ 3.2133	\$ 3.1785	\$ 3.1512	\$ 2.4159	\$ 3.0509	\$ 3.0930	\$ 3.0883	\$ 2.3706
Load Count Totals		230.67	231.71	281.09				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.3386	+++	\$ 2.6640				0.25
Semi-Boneless	+++	+++	+++	\$ 2.5333	\$ 3.0929	\$ 0.3371	0.26
Short Cut shoulder clod	\$ 3.4026	\$ 3.5081	\$ 2.6103	\$ 2.7266	\$ 3.3289	\$ 0.0737	2.00
Clod Heart	+++	+++	+++	\$ 3.0232	\$ 3.6910	\$ 0.8282	0.64
Clod Tender	+++	\$ 8.5844	\$ 5.0509	\$ 7.0143	\$ 8.5638	\$ 0.2065	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6877	\$ 3.2814		
Chuck Roll	\$ 3.6010	\$ 3.4872	\$ 2.8330	\$ 2.9847	\$ 3.6440	\$ -0.0430	5.23
Chuck Roll 0x0	\$ 3.4614	\$ 3.3567	\$ 2.7319				0.01
Oven Ready Rib	+++	+++	+++				0.11
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.7132	\$ 7.7791	\$ 9.4975	\$ 0.0645	0.86
Bone-in Lipon Ribeye 17 dn	\$ 9.2803	\$ 8.8160	+++	\$ 7.7791	\$ 9.4975	\$ -0.2172	2.45
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.4554	\$ 8.7375	\$ 10.6676	\$ -1.6476	0.05
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.6627	\$ 10.5763	\$ 0.1429	0.14
Back Ribs	+++	+++	+++	\$ 1.2549	\$ 1.5321	\$ 1.4401	0.03
Short Loin 1x0	\$ 9.4492	\$ 9.1520	\$ 7.2310	\$ 7.4767	\$ 9.1283	\$ 0.3209	0.43
Striploin 0x1 13up	\$ 10.8915	\$ 10.6461	\$ 7.8011	\$ 9.4881	\$ 11.5840	\$ -0.6925	5.71
Striploin 0x1 13dn	+++	+++	+++	\$ 9.4881	\$ 11.5840	\$ 1.4496	0.26

Top Butt 13up	\$ 5.7806	\$ 6.0331	\$ 4.1607	\$ 4.5394		\$ 5.5422	\$ 0.2384	6.86
Top Butt 13dn	\$ 5.7806	\$ 6.0331	+++	\$ 4.5394		\$ 5.5422	\$ 0.2384	0.01
PSMO Tenderloin	\$ 13.4866	\$ 13.6089	\$ 11.5425	\$ 11.0786		\$ 13.5259	\$ -0.0393	3.25
Butt Tenderloin	\$ 13.7243	\$ 13.6789	\$ 11.4624	\$ 10.7593		\$ 13.1360	\$ 0.5883	0.19
Boneless Round	+++	+++	+++	\$ 2.9424		\$ 3.5924	\$ -0.0424	0.01
Inside Round 1"	\$ 3.5544	\$ 3.4962	\$ 2.8916	\$ 2.8605		\$ 3.4924	\$ 0.0620	0.01
Inside Round	\$ 3.5564	\$ 3.6037	\$ 2.6705	\$ 2.9535		\$ 3.6059	\$ -0.0495	5.98
Outside Flat	\$ 3.2001	\$ 3.2694	\$ 2.5370	\$ 2.6897		\$ 3.2839	\$ -0.0838	1.96
Eye of round	\$ 3.6326	\$ 3.7453	\$ 2.8559	\$ 2.7082		\$ 3.3064	\$ 0.3262	3.59
Peeled Knuckle	+++	+++	+++	\$ 3.0220		\$ 3.6896	\$ 0.3104	1.34
Gooseneck	+++	+++	+++	\$ 2.4180		\$ 2.9521	\$ 0.2028	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	\$ 3.3386	+++	\$ 2.6640					0.25
Semi-Boneless	+++	+++	+++	\$ 2.5528		\$ 3.1167	\$ 0.3133	0.26
Short Cut shoulder clod	\$ 3.4026	\$ 3.5081	\$ 2.6103	\$ 2.7179		\$ 3.3183	\$ 0.0843	2.00
Clod Heart	+++	+++	+++					0.64
Clod Tender	+++	\$ 8.5844	\$ 5.0509	\$ 6.5248		\$ 7.9661	\$ 0.8042	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6010	\$ 3.4872	\$ 2.8330	\$ 2.9248		\$ 3.5709	\$ 0.0301	5.23
Chuck Roll 0x0	\$ 3.4614	\$ 3.3567	\$ 2.7319					0.01
Oven Ready Rib	+++	+++	+++					1.97
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.3113	\$ 6.8712		\$ 8.3890	\$ 0.1377	1.67
Bone-in Lipon Ribeye 17 dn	\$ 8.1633	\$ 8.0172	+++	\$ 6.8712		\$ 8.3890	\$ -0.2257	2.25
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.0714	\$ 7.7504		\$ 9.4625	\$ -0.1725	0.19
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5488		\$ 9.2163	\$ 0.5285	9.74
Back Ribs	+++	+++	+++	\$ 1.2549		\$ 1.5321	\$ 1.4401	0.53
Short Loin 1x0	\$ 8.8149	\$ 8.7897	\$ 6.7032	\$ 7.1559		\$ 8.7366	\$ 0.0783	2.82
Striploin 0x1 13up	\$ 9.1740	\$ 9.2895	\$ 7.1478	\$ 7.4345		\$ 9.0768	\$ 0.0972	3.37
Striploin 0x1 13dn	+++	+++	+++	\$ 7.4345		\$ 9.0768	\$ 1.0334	0.03
Top Butt 13up	\$ 5.3968	\$ 5.4299	\$ 3.9266	\$ 4.0346		\$ 4.9258	\$ 0.4710	5.38
Top Butt 13dn	\$ 5.3968	\$ 5.4299	+++	\$ 4.0346		\$ 4.9258	\$ 0.4710	0.01
PSMO Tenderloin	\$ 13.2246	\$ 13.3040	\$ 11.3088	\$ 10.8307		\$ 13.2232	\$ 0.0014	1.79
Butt Tenderloin	\$ 13.5606	\$ 13.4858	\$ 11.2582	\$ 10.5345		\$ 12.8616	\$ 0.6990	0.29
Boneless Round	+++	+++	+++	\$ 2.9252		\$ 3.5714	\$ -0.0214	0.10
Inside Round 1"	\$ 3.5544	\$ 3.4962	\$ 2.8916	\$ 2.7983		\$ 3.4164	\$ 0.1380	8.65
Inside Round	\$ 3.6240	\$ 3.6569	\$ 2.6636	\$ 2.9689		\$ 3.6247	\$ -0.0007	10.38
Outside Flat	\$ 3.2078	\$ 3.1944	\$ 2.5401	\$ 2.6547		\$ 3.2411	\$ -0.0333	7.14
Eye of round	\$ 3.6933	\$ 4.0171	\$ 2.8932	\$ 2.7288		\$ 3.3316	\$ 0.3617	2.00
Peeled Knuckle	+++	+++	+++	\$ 2.9798		\$ 3.6380	\$ 0.2920	2.03
Gooseneck	+++	+++	+++	\$ 2.4155		\$ 2.9491	\$ 0.2058	1.23

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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	\$ 3.5965	\$ 3.6580	\$ 2.6262	\$ 2.8410		\$ 3.4686	\$ 0.1279	2.30
Briskets 120	\$ 3.3783	\$ 3.3932	\$ 3.2097	\$ 2.7513		\$ 3.3591	\$ 0.0192	12.71
Bone-in Chuck Shortrib	\$ 3.6971	\$ 3.6690	\$ 3.3282	\$ 2.7461		\$ 3.3527	\$ 0.3444	1.95
Flat Iron	\$ 4.1866	+++	\$ 4.8309					0.64
Blademeat	\$ 3.7295	\$ 3.7341	\$ 3.8099	\$ 2.9303		\$ 3.5776	\$ 0.1519	5.85
Bone-in Shortrib	\$ 5.7344	\$ 5.3216	+++	\$ 4.0125		\$ 4.8989	\$ 0.8355	0.01
Outside Skirt	+++	\$ 10.5624	\$ 8.4147	\$ 6.6462		\$ 8.1143	\$ 2.7876	1.00
Inside Skirt	+++	+++	+++	\$ 6.0138		\$ 7.3422	\$ 0.0882	2.56
Flapmeat	\$ 8.1122	+++	\$ 5.2437	\$ 6.3225		\$ 7.7191	\$ 0.3931	0.52
Ball Tips	+++	+++	+++	\$ 4.0301		\$ 4.9203	\$ -0.0001	0.01
Tri Tips	\$ 6.1830	+++	\$ 4.0780	\$ 5.5162		\$ 6.7347	\$ -0.5517	1.84
Flank Steak	\$ 7.9053	\$ 7.8391	\$ 5.8669	\$ 6.6723		\$ 8.1462	\$ -0.2409	2.46
Pectoral Muscle	\$ 3.8378	\$ 3.8118	+++	\$ 2.9652		\$ 3.6202	\$ 0.2176	2.50
Lointails	\$ 3.2574	+++	+++					1.73

**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	\$ 1.1795	\$ 1.1923	\$ 1.2559	\$ 0.9597		\$ 1.1717	\$ 0.0078	25.80
Fresh 65% Lean Trimmings	\$ 1.9188	\$ 1.9132	\$ 1.5400	\$ 1.3867		\$ 1.6930	\$ 0.2258	13.05
Fresh 75% Lean Trimmings	\$ 2.5950	\$ 2.5954	\$ 1.7925	\$ 1.9894		\$ 2.4289	\$ 0.1661	0.01
Fresh 85% Lean Trimmings	\$ 3.2711	\$ 3.2777	\$ 2.0451	\$ 2.6988		\$ 3.2950	\$ -0.0239	20.04
Shankmeat	\$ 3.2711	\$ 3.2777	\$ 2.0451					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	+++	+++	+++					2.99
Lean Ground Beef	+++	+++	+++					16.94
Medium Ground Beef	+++	+++	+++					1.24
Regular Ground Beef	+++	+++	+++					2.73
Ground Chuck	+++	+++	+++	\$ 2.5466		\$ 3.1091	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.7350		\$ 4.5601	\$ -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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