

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, October 30, 2015

Exchange Rate: 1.3167

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2182	\$ 2.2925	\$ 2.4863	\$ 2.2182	\$ 2.2925	\$ 2.4863
RIB	\$ 4.5713	\$ 3.8513	\$ 3.9224	\$ 3.6611	\$ 3.8961	\$ 3.2135
LOIN	\$ 3.6808	\$ 3.6814	\$ 3.2801	\$ 3.4728	\$ 3.4477	\$ 3.0217
ROUND	\$ 2.4200	\$ 2.4650	\$ 2.4841	\$ 2.4475	\$ 2.5338	\$ 2.5187
BRISKET	\$ 1.7849	\$ 1.7784	\$ 2.2734	\$ 1.7849	\$ 1.7784	\$ 2.2734
SHORT PLATE	\$ 1.8687	\$ 1.7906	\$ 1.9182	\$ 1.8687	\$ 1.7906	\$ 1.9182
FLANK	\$ 1.3540	\$ 1.2105	\$ 1.2497	\$ 1.3540	\$ 1.2105	\$ 1.2497













	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	\$ 2.8865	\$ 2.7685	\$ 2.7079	\$ 2.7271	\$ 2.7825	\$ 2.6265	\$ 2.6788	\$ 2.5989
Load Count Totals		267.44	284.38	352.43				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.6480	\$ 3.9685	\$ 3.5619				0.39
Semi-Boneless	+++	+++	+++	\$ 2.3014	\$ 3.0303	\$ 0.2797	0.20
Short Cut shoulder clod	\$ 2.8231	\$ 2.9374	\$ 3.6453	\$ 2.2949	\$ 3.0217	\$ -0.1986	1.22
Clod Heart	+++	+++	+++	\$ 2.8505	\$ 3.7533	\$ 0.4529	0.18
Clod Tender	\$ 4.4311	\$ 4.2999	\$ 4.2304	\$ 3.4366	\$ 4.5250	\$ -0.0939	1.00
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.8470	\$ 3.7486		
Chuck Roll	\$ 3.8298	\$ 4.2209	\$ 3.7988	\$ 3.2056	\$ 4.2208	\$ -0.3910	5.94
Chuck Roll 0x0	\$ 3.8221	\$ 4.0585	\$ 3.6670				0.01
Oven Ready Rib	+++	+++	n/a				3.61
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.2733	\$ 6.9357	\$ 9.1322	\$ 0.4274	1.66
Bone-in Lipon Ribeye 17 dn	\$ 7.0047	\$ 6.9663	+++	\$ 6.9357	\$ 9.1322	\$ -2.1275	2.79
Boneless Lipon Ribeye 14 up	\$ 8.0947	\$ 8.2912	\$ 7.1629	\$ 7.6722	\$ 10.1020	\$ -2.0073	1.29
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.7641	\$ 11.5397	\$ -3.4450	0.01
Back Ribs	+++	+++	+++	\$ 1.7470	\$ 2.3003	\$ 0.9170	0.01
Short Loin 1x0	\$ 7.1383	\$ 7.1871	\$ 6.2260	\$ 5.5506	\$ 7.3085	\$ -0.1702	0.20
Striploin 0x1 13up	\$ 6.8876	\$ 7.0560	\$ 5.9393	\$ 5.8641	\$ 7.7213	\$ -0.8337	10.00
Striploin 0x1 13dn	+++	+++	+++	\$ 5.8641	\$ 7.7213	\$ 0.3879	0.04

Top Butt 13up	\$ 4.6313	\$ 4.7255	\$ 3.7575	\$ 3.3209		\$ 4.3726	\$ 0.2587	9.37
Top Butt 13dn	+++	\$ 4.7255	+++	\$ 3.3209		\$ 4.3726	\$ 0.0446	0.01
PSMO Tenderloin	\$ 14.3100	\$ 13.9848	\$ 13.4513	\$ 11.1470		\$ 14.6773	\$ -0.3673	4.38
Butt Tenderloin	+++	\$ 14.1693	\$ 12.1827	\$ 10.5827		\$ 13.9342	\$ 0.0426	0.04
Boneless Round	+++	+++	+++	\$ 2.6021		\$ 3.4262	\$ -0.0162	0.01
Inside Round 1"	\$ 3.0838	\$ 3.0231	\$ 3.2713	\$ 2.2393		\$ 2.9485	\$ 0.1353	0.01
Inside Round	\$ 3.1456	\$ 3.1999	\$ 3.2838	\$ 2.3670		\$ 3.1166	\$ 0.0290	7.22
Outside Flat	\$ 3.1213	\$ 3.3435	\$ 3.3537	\$ 2.3808		\$ 3.1348	\$ -0.0135	6.42
Eye of round	\$ 4.2409	\$ 4.2216	\$ 3.8032	\$ 2.9398		\$ 3.8708	\$ 0.3701	4.51
Peeled Knuckle	+++	+++	+++	\$ 2.6787		\$ 3.5270	\$ 0.0730	5.10
Gooseneck	+++	+++	+++	\$ 2.1590		\$ 2.8428	\$ 0.1899	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	\$ 3.6480	\$ 3.9685	\$ 3.5619					0.39
Semi-Boneless	+++	+++	+++	\$ 2.3000		\$ 3.0284	\$ 0.2816	0.20
Short Cut shoulder clod	\$ 2.8231	\$ 2.9374	\$ 3.6453	\$ 2.2997		\$ 3.0280	\$ -0.2049	1.22
Clod Heart	+++	+++	+++					0.18
Clod Tender	\$ 4.4311	\$ 4.2999	\$ 4.2304	\$ 3.0570		\$ 4.0252	\$ 0.4059	1.00
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8298	\$ 4.2209	\$ 3.7988	\$ 3.1606		\$ 4.1616	\$ -0.3318	5.94
Chuck Roll 0x0	\$ 3.8221	\$ 4.0585	\$ 3.6670					0.01
Oven Ready Rib	+++	n/a	+++					0.07
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 5.0295	\$ 6.3241		\$ 8.3269	\$ 0.6393	1.73
Bone-in Lipon Ribeye 17 dn	\$ 6.2933	\$ 6.6476	+++	\$ 6.3241		\$ 8.3269	\$ -2.0336	4.02
Boneless Lipon Ribeye 14 up	\$ 5.5641	\$ 9.1172	\$ 6.0560	\$ 7.1928		\$ 9.4708	\$ -3.9067	0.73
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4706		\$ 9.8365	\$ 2.7690	0.52
Back Ribs	+++	+++	+++	\$ 1.7470		\$ 2.3003	\$ 0.9170	1.91
Short Loin 1x0	\$ 6.1917	\$ 6.1933	\$ 5.2451	\$ 4.8249		\$ 6.3529	\$ -0.1612	1.06
Striploin 0x1 13up	\$ 6.1622	\$ 6.0776	\$ 4.9730	\$ 4.7869		\$ 6.3029	\$ -0.1407	3.21
Striploin 0x1 13dn	+++	+++	+++	\$ 4.7869		\$ 6.3029	\$ 0.5536	0.01
Top Butt 13up	\$ 4.2700	\$ 4.3463	\$ 3.5194	\$ 3.0305		\$ 3.9903	\$ 0.2797	5.70
Top Butt 13dn	+++	\$ 4.3463	+++	\$ 3.0305		\$ 3.9903	\$ 0.2797	0.01
PSMO Tenderloin	\$ 13.9682	\$ 13.9973	\$ 12.2299	\$ 11.1267		\$ 14.6505	\$ -0.6823	2.19
Butt Tenderloin	+++	\$ 14.1088	\$ 12.6259	\$ 11.2781		\$ 14.8499	\$ -0.5300	0.10
Boneless Round	+++	+++	+++	\$ 2.6620		\$ 3.5051	\$ -0.0951	0.03
Inside Round 1"	\$ 3.0838	\$ 3.0231	\$ 3.2713	\$ 2.2565		\$ 2.9711	\$ 0.1127	3.95
Inside Round	\$ 3.1875	\$ 3.2357	\$ 3.3573	\$ 2.3245		\$ 3.0607	\$ 0.1268	13.59
Outside Flat	\$ 3.2577	\$ 3.1865	\$ 3.4418	\$ 2.3726		\$ 3.1240	\$ 0.1337	8.00
Eye of round	\$ 4.3174	\$ 4.2330	\$ 3.9128	\$ 2.8992		\$ 3.8174	\$ 0.5000	2.62
Peeled Knuckle	+++	+++	+++	\$ 2.6533		\$ 3.4936	\$ 0.0264	1.94
Gooseneck	+++	+++	+++	\$ 2.2162		\$ 2.9181	\$ 0.1146	0.02







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.5147	\$ 3.5084	\$ 3.5374	\$ 2.6651		\$ 3.5091	\$ 0.0056	3.75
Briskets 120	\$ 2.7863	\$ 2.8027	\$ 3.5276	\$ 2.1453		\$ 2.8247	\$ -0.0384	19.16
Bone-in Chuck Shortrib	\$ 4.1394	+++	\$ 3.9979	\$ 2.7762		\$ 3.6554	\$ 0.4840	1.97
Flat Iron	\$ 3.7343	\$ 3.6413	\$ 4.1016					0.32
Blademeat	\$ 3.5778	\$ 3.4369	\$ 3.9274	\$ 2.6066		\$ 3.4321	\$ 0.1457	3.78
Bone-in Shortrib	+++	\$ 4.0108	\$ 6.0898	\$ 3.4653		\$ 4.5628	\$ -0.5520	0.01
Outside Skirt	+++	+++	\$ 7.0974	\$ 6.0481		\$ 7.9635	\$ -0.0002	0.01
Inside Skirt	+++	+++	\$ 4.2059	\$ 4.0822		\$ 5.3750	\$ 0.2289	5.14
Flapmeat	\$ 5.8704	+++	\$ 4.6218	\$ 4.2564		\$ 5.6044	\$ 0.2660	1.26
Ball Tips	+++	+++	+++	\$ 2.6092		\$ 3.4355	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 4.5403	\$ 3.7494		\$ 4.9368	\$ -0.3087	1.40
Flank Steak	\$ 6.3870	\$ 5.6783	\$ 4.7011	\$ 4.5657		\$ 6.0117	\$ 0.3753	2.53
Pectoral Muscle	\$ 3.5376	\$ 3.4823	\$ 4.1161	\$ 2.5630		\$ 3.3747	\$ 0.1629	3.37
Lointails	\$ 3.2609	\$ 3.1484	\$ 3.6647					2.42

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.8180	\$ 0.6954	\$ 1.3070	\$ 0.6416		\$ 0.8448	\$ -0.0268	27.59
Fresh 65% Lean Trimmings	\$ 1.4474	\$ 1.4251	\$ 1.7710	\$ 1.0681		\$ 1.4064	\$ 0.0410	17.47
Fresh 75% Lean Trimmings	\$ 2.0253	\$ 2.0108	+++	\$ 1.6049		\$ 2.1132	\$ -0.0879	0.01
Fresh 85% Lean Trimmings	\$ 2.6033	\$ 2.5964	\$ 3.0401	\$ 1.8548		\$ 2.4422	\$ 0.1611	26.01
Shankmeat	\$ 2.6033	\$ 2.5964	\$ 3.0401					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					9.91
Lean Ground Beef	+++	+++	+++					7.30
Medium Ground Beef	+++	+++	+++					5.71
Regular Ground Beef	+++	+++	+++					2.30
Ground Chuck	+++	+++	+++	\$ 2.1247		\$ 2.7976	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0890		\$ 4.0673	\$ -0.0002	0.01

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

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