



## 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, September 11, 2015

Exchange Rate: 1.3228

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.5412	\$ 2.5383	\$ 2.2708	\$ 2.5412	\$ 2.5383	\$ 2.2708
RIB	\$ 4.0201	\$ 4.5049	\$ 3.8167	\$ 3.7743	\$ 3.8036	\$ 3.4799
LOIN	\$ 4.0851	\$ 4.2095	\$ 3.3715	\$ 3.7775	\$ 3.8536	\$ 3.1576
ROUND	\$ 2.7395	\$ 2.7718	\$ 2.4673	\$ 2.8012	\$ 2.7399	\$ 2.5075
BRISKET	\$ 2.1161	\$ 2.1427	\$ 2.1450	\$ 2.1161	\$ 2.1427	\$ 2.1450
SHORT PLATE	\$ 1.9456	\$ 2.1585	\$ 1.8687	\$ 1.9456	\$ 2.1585	\$ 1.8687
FLANK	\$ 1.6089	\$ 1.6137	\$ 1.3476	\$ 1.6089	\$ 1.6137	\$ 1.3476

	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	\$ 3.1542	\$ 2.9889	\$ 3.0936	\$ 2.6603	\$ 3.0166	\$ 2.9093	\$ 2.9307	\$ 2.5854
Load Count Totals		220.03	306.75	248.91				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 3.9974	+++				0.30	
Semi-Boneless	+++	+++	+++	\$ 2.5404		\$ 3.3604	\$ 0.2996	0.21
Short Cut shoulder clod	\$ 3.4738	\$ 3.6317	\$ 2.9901	\$ 2.5320		\$ 3.3493	\$ 0.1245	2.14
Clod Heart	+++	+++	+++	\$ 2.9252		\$ 3.8695	\$ 0.8167	0.10
Clod Tender	+++	\$ 5.8648	+++	\$ 4.4881		\$ 5.9369	\$ -0.1122	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0076		\$ 3.9785		
Chuck Roll	\$ 4.1719	\$ 4.2440	\$ 3.6536	\$ 3.1785		\$ 4.2045	\$ -0.0326	2.67
Chuck Roll 0x0	\$ 4.0158	\$ 4.0780	\$ 3.5158					0.01
Oven Ready Rib	n/a	+++	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.9760	\$ 6.8632		\$ 9.0786	\$ -0.0768	3.80
Bone-in Lipon Ribeye 17 dn	\$ 7.4160	\$ 7.3976	+++	\$ 6.8632		\$ 9.0786	\$ -1.6626	5.19
Boneless Lipon Ribeye 14 up	\$ 9.3987	\$ 9.9935	\$ 7.8905	\$ 7.5651		\$ 10.0071	\$ -0.6084	0.34
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9267		\$ 10.4854	\$ 0.5683	0.21
Back Ribs	+++	+++	+++	\$ 1.4201		\$ 1.8785	\$ 1.3515	0.02
Short Loin 1x0	\$ 8.3144	\$ 8.2403	\$ 6.4270	\$ 5.9004		\$ 7.8050	\$ 0.5094	0.31
Striploin 0x1 13up	\$ 7.8003	\$ 8.2873	\$ 6.9071	\$ 6.2951		\$ 8.3272	\$ -0.5269	9.87
Striploin 0x1 13dn	+++	+++	+++	\$ 6.2951		\$ 8.3272	\$ 0.4098	0.25

Top Butt 13up	\$ 5.4699	\$ 5.6543	\$ 4.0646	\$ 4.6142		\$ 6.1037	\$ -0.6338	11.29
Top Butt 13dn	\$ 5.4699	\$ 5.6543	+++	\$ 4.6142		\$ 6.1037	\$ -0.6338	0.01
PSMO Tenderloin	\$ 15.3140	\$ 15.2324	\$ 11.5175	\$ 12.7321		\$ 16.8420	\$ -1.5280	3.28
Butt Tenderloin	\$ 13.9656	\$ 13.8287	\$ 11.4288	\$ 11.5405		\$ 15.2658	\$ -1.3002	0.07
Boneless Round	+++	+++	+++	\$ 2.8694		\$ 3.7956	\$ 0.1244	0.01
Inside Round 1"	\$ 3.4400	\$ 3.6552	\$ 3.2424	\$ 2.5432		\$ 3.3641	\$ 0.0759	0.01
Inside Round	\$ 3.7443	\$ 3.7702	\$ 3.3600	\$ 2.6763		\$ 3.5402	\$ 0.2041	5.91
Outside Flat	\$ 3.5552	\$ 3.5945	\$ 3.1801	\$ 2.6811		\$ 3.5466	\$ 0.0086	4.18
Eye of round	\$ 4.1728	\$ 4.2526	\$ 3.4553	\$ 3.0598		\$ 4.0475	\$ 0.1253	4.63
Peeled Knuckle	+++	+++	+++	\$ 2.8274		\$ 3.7401	\$ 0.2799	3.14
Gooseneck	+++	+++	+++	\$ 2.4285		\$ 3.2124	\$ -0.0353	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	+++	\$ 3.9974	+++					0.30
Semi-Boneless	+++	+++	+++	\$ 2.5681		\$ 3.3971	\$ 0.2629	0.21
Short Cut shoulder clod	\$ 3.4738	\$ 3.6317	\$ 2.9901	\$ 2.5328		\$ 3.3504	\$ 0.1234	2.14
Clod Heart	+++	+++	+++					0.10
Clod Tender	+++	\$ 5.8648	+++	\$ 3.9063		\$ 5.1673	\$ 0.6574	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1719	\$ 4.2440	\$ 3.6536	\$ 3.1506		\$ 4.1676	\$ 0.0043	2.67
Chuck Roll 0x0	\$ 4.0158	\$ 4.0780	\$ 3.5158					0.01
Oven Ready Rib	+++	+++	+++					0.18
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.1059	\$ 5.9004		\$ 7.8050	\$ -0.1005	2.74
Bone-in Lipon Ribeye 17 dn	\$ 7.1106	\$ 7.0948	+++	\$ 5.9004		\$ 7.8050	\$ -0.6944	2.42
Boneless Lipon Ribeye 14 up	\$ 8.4320	\$ 8.7971	\$ 7.0011	\$ 7.0681		\$ 9.3497	\$ -0.9177	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1915		\$ 9.5129	\$ 0.0846	0.19
Back Ribs	+++	+++	+++	\$ 1.4201		\$ 1.8785	\$ 1.3515	0.76
Short Loin 1x0	\$ 7.0386	\$ 7.0575	\$ 5.4022	\$ 5.4493		\$ 7.2083	\$ -0.1697	2.22
Striploin 0x1 13up	\$ 7.0942	\$ 7.3165	\$ 6.4254	\$ 5.4924		\$ 7.2653	\$ -0.1711	2.55
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4924		\$ 7.2653	\$ -0.1711	0.01
Top Butt 13up	\$ 4.7877	\$ 4.8288	\$ 3.6520	\$ 3.7869		\$ 5.0093	\$ -0.2216	7.11
Top Butt 13dn	\$ 4.7877	\$ 4.8288	+++	\$ 3.7869		\$ 5.0093	\$ -0.2216	0.01
PSMO Tenderloin	\$ 14.6911	\$ 14.6116	\$ 11.1791	\$ 11.6525		\$ 15.4139	\$ -0.7228	2.72
Butt Tenderloin	\$ 13.7079	\$ 13.4206	\$ 11.2793	\$ 10.9113		\$ 14.4335	\$ -0.7256	0.12
Boneless Round	+++	+++	+++	\$ 2.8449		\$ 3.7632	\$ 0.1568	1.10
Inside Round 1"	\$ 3.4400	\$ 3.6552	\$ 3.2424	\$ 2.5691		\$ 3.3984	\$ 0.0416	3.64
Inside Round	\$ 3.5756	\$ 3.7545	\$ 3.3231	\$ 2.6877		\$ 3.5553	\$ 0.0203	12.57
Outside Flat	\$ 3.5077	\$ 3.4907	\$ 3.1298	\$ 2.6639		\$ 3.5238	\$ -0.0161	6.65
Eye of round	\$ 4.1125	\$ 4.2945	\$ 3.3939	\$ 3.1181		\$ 4.1246	\$ -0.0121	3.29
Peeled Knuckle	+++	+++	+++	\$ 2.8592		\$ 3.7821	\$ 0.0879	1.86
Gooseneck	+++	+++	+++	\$ 2.4416		\$ 3.2297	\$ -0.0526	4.82

## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 4.1186	\$ 3.8110	\$ 3.5775	\$ 2.8387		\$ 3.7550	\$ 0.3636	2.95
Briskets 120	\$ 3.3417	\$ 3.3921	\$ 3.3217	\$ 2.5599		\$ 3.3862	\$ -0.0445	11.00
Bone-in Chuck Shortrib	\$ 3.8507	\$ 4.1974	\$ 4.0359	\$ 2.2847		\$ 3.0222	\$ 0.8285	1.69
Flat Iron	\$ 4.3730	\$ 4.6447	\$ 4.3949					0.04
Blademeat	\$ 4.0033	\$ 4.0252	\$ 3.9043	\$ 2.8980		\$ 3.8335	\$ 0.1698	2.79
Bone-in Shortrib	+++	+++	+++	\$ 2.7754		\$ 3.6713	\$ 0.0087	1.45
Outside Skirt	+++	+++	\$ 6.1164	\$ 6.5004		\$ 8.5987	\$ -0.0602	0.09
Inside Skirt	+++	+++	\$ 4.3054	\$ 4.0956		\$ 5.4177	\$ 0.0760	2.07
Flapmeat	\$ 6.1774	\$ 6.5497	\$ 4.6769	\$ 4.6615		\$ 6.1662	\$ 0.0112	0.41
Ball Tips	+++	+++	+++	\$ 2.8893		\$ 3.8220	\$ 0.2080	0.35
Tri Tips	+++	\$ 5.1350	\$ 5.2132	\$ 4.3533		\$ 5.7585	\$ -1.5885	0.43
Flank Steak	\$ 7.9314	\$ 7.9683	\$ 5.3692	\$ 5.9725		\$ 7.9004	\$ 0.0310	1.14
Pectoral Muscle	\$ 4.1660	\$ 4.1732	\$ 3.8817	\$ 3.1646		\$ 4.1861	\$ -0.0201	2.93
Lointails	\$ 3.2483	\$ 3.3529	\$ 3.6441					3.30

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.8278	\$ 0.8169	\$ 1.3136	\$ 0.6010		\$ 0.7950	\$ 0.0328	24.63
Fresh 65% Lean Trimmings	\$ 1.5540	\$ 1.6595	\$ 1.8522	\$ 1.2475		\$ 1.6502	\$ -0.0962	9.53
Fresh 75% Lean Trimmings	\$ 2.3823	\$ 2.3770	\$ 2.3061	\$ 2.0361		\$ 2.6934	\$ -0.3111	0.01
Fresh 85% Lean Trimmings	\$ 3.2107	\$ 3.0946	+++	\$ 2.4169		\$ 3.1971	\$ 0.0136	15.07
Shankmeat	\$ 3.2107	\$ 3.0946	+++					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					4.79
Lean Ground Beef	+++	+++	+++					6.26
Medium Ground Beef	+++	+++	+++					8.01
Regular Ground Beef	+++	+++	+++					2.26
Ground Chuck	+++	+++	+++	\$ 2.3902		\$ 3.1618	\$ -0.0002	0.01
Ground Sirloin	+++	+++	n/a	\$ 3.4676		\$ 4.5869	\$ -0.0001	0.01

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

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