



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, January 15, 2016

Exchange Rate: 1.4362

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.6694	\$ 2.5333	\$ 2.6542	\$ 2.6694	\$ 2.5334	\$ 2.6542
RIB	\$ 4.3054	\$ 4.4139	\$ 3.8922	\$ 3.9398	\$ 4.0410	\$ 3.4570
LOIN	\$ 3.9445	\$ 3.9665	\$ 3.6993	\$ 3.5038	\$ 3.6015	\$ 3.4132
ROUND	\$ 2.6730	\$ 2.4745	\$ 2.7448	\$ 2.9099	\$ 2.8116	\$ 2.8604
BRISKET	\$ 2.4758	\$ 2.3018	\$ 2.7671	\$ 2.4758	\$ 2.3018	\$ 2.7671
SHORT PLATE	\$ 1.9361	\$ 1.8168	\$ 2.3762	\$ 1.9361	\$ 1.8168	\$ 2.3762
FLANK	\$ 1.4983	\$ 1.3749	\$ 1.5916	\$ 1.4983	\$ 1.3749	\$ 1.5916















	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	\$ 3.3703	\$ 3.0280	\$ 2.9391	\$ 2.9889	\$ 3.2811	\$ 2.9458	\$ 2.8947	\$ 2.9043
Load Count Totals		204.24	233.91	246.21				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 3.9939	\$ 4.2832	\$ 3.6817				0.32
Semi-Boneless	+++	+++	+++	\$ 2.4842	\$ 3.5678	\$ -0.5178	0.01
Short Cut shoulder clod	\$ 3.8674	\$ 3.9158	\$ 3.9008	\$ 2.7740	\$ 3.9840	\$ -0.1166	1.91
Clod Heart	+++	+++	+++	\$ 3.9022	\$ 5.6043	\$ -0.5722	0.17
Clod Tender	\$ 4.6784	\$ 4.7530	\$ 4.5138	\$ 4.4870	\$ 6.4442	\$ -1.7658	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 3.0265	\$ 4.3467		
Chuck Roll	\$ 4.7373	+++	\$ 3.8895	\$ 3.3108	\$ 4.7550	\$ -0.0177	2.65
Chuck Roll 0x0	\$ 4.5555	+++	\$ 3.7425				0.01
Oven Ready Rib	+++	\$ 5.5999	+++				0.82
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4356	\$ 9.2428	\$ -0.2109	1.11
Bone-in Lipon Ribeye 17 dn	\$ 8.1518	\$ 8.9393	\$ 6.1517	\$ 6.4356	\$ 9.2428	\$ -1.0910	6.05
Boneless Lipon Ribeye 14 up	\$ 10.3193	\$ 10.4906	\$ 7.4074	\$ 7.2520	\$ 10.4153	\$ -0.0960	3.15
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5550	\$ 10.8505	\$ -0.2415	0.03
Back Ribs	+++	+++	+++	\$ 0.7917	\$ 1.1370	\$ 2.3611	0.01
Short Loin 1x0	\$ 8.1394	\$ 8.4939	\$ 6.8138	\$ 5.4965	\$ 7.8941	\$ 0.2453	0.48
Striploin 0x1 13up	\$ 8.0841	\$ 8.2352	\$ 6.7758	\$ 5.9623	\$ 8.5631	\$ -0.4790	8.96
Striploin 0x1 13dn	+++	+++	+++	\$ 5.9623	\$ 8.5631	\$ 0.7556	0.03

Top Butt 13up	\$ 4.6709	\$ 4.8245	\$ 4.6352	\$ 3.4143		\$ 4.9036	\$ -0.2327	9.68
Top Butt 13dn	\$ 4.6709	\$ 4.8245	+++	\$ 3.4143		\$ 4.9036	\$ -0.2327	0.01
PSMO Tenderloin	\$ 14.0205	\$ 13.8233	\$ 11.8901	\$ 10.2966		\$ 14.7880	\$ -0.7675	4.60
Butt Tenderloin	+++	\$ 14.7231	\$ 12.3705	\$ 10.1613		\$ 14.5937	\$ -0.2737	0.04
Boneless Round	+++	+++	+++	\$ 2.7932		\$ 4.0116	\$ -0.7516	0.01
Inside Round 1"	+++	\$ 3.6224	\$ 3.5834	\$ 2.6589		\$ 3.8187	\$ -0.2087	0.01
Inside Round	\$ 3.4120	\$ 3.2747	\$ 3.6955	\$ 2.7115		\$ 3.8943	\$ -0.4823	6.69
Outside Flat	\$ 4.0174	\$ 3.5899	\$ 3.5767	\$ 3.2307		\$ 4.6399	\$ -0.6225	3.12
Eye of round	\$ 4.2582	\$ 4.1079	\$ 4.2808	\$ 2.9288		\$ 4.2063	\$ 0.0519	3.57
Peeled Knuckle	+++	+++	+++	\$ 3.0705		\$ 4.4099	\$ -1.0799	3.67
Gooseneck	+++	+++	+++	\$ 2.6683		\$ 3.8322	\$ -0.2481	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	\$ 3.9939	\$ 4.2832	\$ 3.6817					0.32
Semi-Boneless	+++	+++	+++	\$ 2.4922		\$ 3.5793	\$ -0.5293	0.01
Short Cut shoulder clod	\$ 3.8674	\$ 3.9158	\$ 3.9008	\$ 2.7890		\$ 4.0056	\$ -0.1382	1.91
Clod Heart	+++	+++	+++					0.17
Clod Tender	\$ 4.6784	\$ 4.7530	\$ 4.5138	\$ 3.8819		\$ 5.5752	\$ -0.8968	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.7373	+++	\$ 3.8895	\$ 3.2856		\$ 4.7188	\$ 0.0185	2.65
Chuck Roll 0x0	\$ 4.5555	+++	\$ 3.7425					0.01
Oven Ready Rib	+++	\$ 5.1108	+++					2.57
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5474		\$ 9.4034	\$ -0.1564	0.27
Bone-in Lipon Ribeye 17 dn	\$ 7.3377	\$ 7.5143	\$ 5.1945	\$ 6.5474		\$ 9.4034	\$ -2.0657	0.59
Boneless Lipon Ribeye 14 up	\$ 8.4935	\$ 9.2455	\$ 6.8161	\$ 7.1444		\$ 10.2608	\$ -1.7673	2.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1385		\$ 10.2523	\$ 0.3567	0.22
Back Ribs	+++	+++	+++	\$ 0.7917		\$ 1.1370	\$ 2.3611	1.34
Short Loin 1x0	\$ 6.9458	\$ 7.1453	\$ 5.5842	\$ 5.0576		\$ 7.2637	\$ -0.3179	0.62
Striploin 0x1 13up	\$ 6.4886	\$ 6.8991	\$ 5.7108	\$ 5.4425		\$ 7.8165	\$ -1.3279	5.67
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4425		\$ 7.8165	\$ -1.3279	0.01
Top Butt 13up	\$ 3.8909	\$ 4.1540	\$ 4.0808	\$ 2.9325		\$ 4.2117	\$ -0.3208	4.15
Top Butt 13dn	\$ 3.8909	\$ 4.1540	+++	\$ 2.9325		\$ 4.2117	\$ -0.3208	0.01
PSMO Tenderloin	\$ 12.9212	\$ 13.5718	\$ 11.6899	\$ 9.8649		\$ 14.1680	\$ -1.2468	1.63
Butt Tenderloin	+++	\$ 13.9100	\$ 12.1545	\$ 9.9940		\$ 14.3534	\$ -0.7734	0.08
Boneless Round	+++	+++	+++	\$ 2.8765		\$ 4.1312	\$ -0.8712	0.24
Inside Round 1"	+++	\$ 3.6224	\$ 3.5834	\$ 2.6578		\$ 3.8171	\$ -0.2071	0.31
Inside Round	\$ 3.7841	\$ 3.9318	\$ 3.6393	\$ 2.7242		\$ 3.9125	\$ -0.1284	7.99
Outside Flat	\$ 4.2512	\$ 4.1839	\$ 3.6320	\$ 3.1587		\$ 4.5365	\$ -0.2853	5.89
Eye of round	\$ 4.4067	\$ 4.3311	\$ 4.2552	\$ 2.9157		\$ 4.1875	\$ 0.2192	2.18
Peeled Knuckle	+++	+++	+++	\$ 2.9916		\$ 4.2965	\$ -0.2165	0.29
Gooseneck	+++	+++	+++	\$ 2.5473		\$ 3.6584	\$ -0.0743	1.05







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	\$ 3.4695	\$ 3.2231	\$ 3.9074	\$ 2.6905		\$ 3.8641	\$ -0.3946	3.58
Briskets 120	\$ 3.9886	\$ 3.7573	\$ 4.3069	\$ 2.9533		\$ 4.2415	\$ -0.2529	6.19
Bone-in Chuck Shortrib	\$ 4.7649	\$ 4.7845	\$ 3.8728	\$ 2.7968		\$ 4.0168	\$ 0.7481	4.95
Flat Iron	+++	+++	\$ 4.0958					2.04
Blademeat	\$ 3.8917	\$ 3.8168	\$ 4.2783	\$ 2.4940		\$ 3.5819	\$ 0.3098	3.84
Bone-in Shortrib	+++	+++	+++	\$ 3.8441		\$ 5.5209	\$ -0.3009	0.04
Outside Skirt	+++	+++	\$ 8.7867	\$ 5.4451		\$ 7.8203	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.9477		\$ 5.6697	\$ -0.0785	0.97
Flapmeat	+++	+++	\$ 6.0716	\$ 5.1672		\$ 7.4211	\$ -0.1095	0.99
Ball Tips	+++	+++	+++	\$ 2.6383		\$ 3.7891	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2276		\$ 4.6355	\$ -0.5640	1.77
Flank Steak	\$ 7.0150	\$ 6.8414	\$ 6.3569	\$ 5.2109		\$ 7.4839	\$ -0.4689	1.68
Pectoral Muscle	\$ 3.9273	\$ 4.0080	\$ 4.3000	\$ 2.6938		\$ 3.8688	\$ 0.0585	1.65
Lointails	\$ 3.3260	\$ 3.2598	\$ 3.9793					2.47

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	\$ 0.9966	\$ 0.6423	\$ 1.5652	\$ 0.7835		\$ 1.1253	\$ -0.1287	20.82
Fresh 65% Lean Trimmings	\$ 1.4891	\$ 1.4854	\$ 2.2488	\$ 0.8448		\$ 1.2133	\$ 0.2758	9.96
Fresh 75% Lean Trimmings	\$ 1.9749	\$ 1.9426	\$ 2.7857	\$ 1.3579		\$ 1.9502	\$ 0.0247	0.01
Fresh 85% Lean Trimmings	\$ 2.4607	\$ 2.3997	\$ 3.3226	\$ 1.7888		\$ 2.5691	\$ -0.1084	24.70
Shankmeat	\$ 3.8118	\$ 2.3997	\$ 3.3226					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	+++	+++	+++					5.20
Lean Ground Beef	+++	+++	+++					8.17
Medium Ground Beef	+++	+++	+++					2.65
Regular Ground Beef	+++	+++	+++					2.75
Ground Chuck	+++	+++	+++	\$ 2.4966		\$ 3.5856	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.5496		\$ 5.0979	\$ -0.0001	0.01

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

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