



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, June 17, 2016

Exchange Rate: 1.2962

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0049	\$ 2.0828	\$ 2.4820	\$ 2.0049	\$ 2.0828	\$ 2.4818
RIB	\$ 5.2192	\$ 4.6095	\$ 4.7833	\$ 3.9759	\$ 4.2152	\$ 4.3067
LOIN	\$ 4.5185	\$ 4.4571	\$ 4.4604	\$ 3.6944	\$ 3.7148	\$ 4.1537
ROUND	\$ 2.1463	\$ 2.2319	\$ 2.6952	\$ 2.1175	\$ 2.1577	\$ 2.6998
BRISKET	\$ 1.8559	\$ 1.8260	\$ 2.1881	\$ 1.8559	\$ 1.8260	\$ 2.1881
SHORT PLATE	\$ 1.9086	\$ 1.8800	\$ 2.4862	\$ 1.9086	\$ 1.8800	\$ 2.4862
FLANK	\$ 1.4894	\$ 1.6074	\$ 1.6929	\$ 1.4894	\$ 1.6074	\$ 1.6929















	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	\$ 2.9233	\$ 2.9067	\$ 2.8667	\$ 3.1729	\$ 2.6253	\$ 2.5831	\$ 2.6473	\$ 3.0543
Load Count Totals		251.27	328.95	268.07				

AAA Product


	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	\$ 2.7269	\$ 2.7960	+++				0.12
Semi-Boneless	+++	\$ 2.8049	+++	\$ 1.9979	\$ 2.5897	\$ 0.6303	0.06
Short Cut shoulder clod	\$ 2.7177	+++	\$ 3.6450	\$ 1.9621	\$ 2.5433	\$ 0.1744	2.56
Clod Heart	+++	+++	+++	\$ 2.1781	\$ 2.8233	\$ 0.7435	0.26
Clod Tender	\$ 5.5581	\$ 5.8394	\$ 8.0353	\$ 5.1110	\$ 6.6249	\$ -1.0668	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 2.6195	\$ 3.3954		
Chuck Roll	\$ 3.2257	\$ 3.2051	\$ 3.7754	\$ 2.4933	\$ 3.2318	\$ -0.0061	2.35
Chuck Roll 0x0	\$ 3.0471	\$ 3.0252	\$ 3.6278				0.01
Oven Ready Rib	+++	+++	+++				3.73
Bone-in Lipon Ribeye 17 up	\$ 9.5014	\$ 8.9264	+++	\$ 7.4935	\$ 9.7131	\$ -0.2117	3.27
Bone-in Lipon Ribeye 17 dn	\$ 10.0333	\$ 9.9923	\$ 9.0797	\$ 7.4935	\$ 9.7131	\$ 0.3202	0.48
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.4782	\$ 8.7031	\$ 11.2810	\$ -0.2071	2.17
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.3482	\$ 10.8209	\$ 0.2530	0.01
Back Ribs	+++	+++	+++	\$ 1.3416	\$ 1.7390	\$ 1.4029	0.01
Short Loin 1x0	\$ 9.6895	\$ 8.6876	\$ 9.1832	\$ 8.0031	\$ 10.3736	\$ -0.6841	0.68
Striploin 0x1 13up	\$ 11.8614	\$ 11.3501	\$ 10.5365	\$ 9.5402	\$ 12.3660	\$ -0.5046	8.13
Striploin 0x1 13dn	+++	+++	+++	\$ 9.5402	\$ 12.3660	\$ -0.5046	0.01

Top Butt 13up	\$ 5.5194	\$ 5.9776	\$ 5.3453	\$ 3.8533		\$ 4.9946	\$ 0.5248	7.80
Top Butt 13dn	\$ 5.5194	\$ 5.9776	+++	\$ 3.8533		\$ 4.9946	\$ 0.5248	0.01
PSMO Tenderloin	\$ 13.0844	\$ 13.3214	\$ 13.6572	\$ 10.2304		\$ 13.2606	\$ -0.1762	3.49
Butt Tenderloin	+++	+++	\$ 13.7965	\$ 10.0445		\$ 13.0197	\$ 0.5942	0.48
Boneless Round	n/a	+++	+++	\$ 2.3755		\$ 3.0791		
Inside Round 1"	+++	+++	\$ 3.6336	\$ 1.9093		\$ 2.4748	\$ 0.1252	0.01
Inside Round	\$ 2.8545	\$ 2.9766	\$ 3.7305	\$ 1.9756		\$ 2.5608	\$ 0.2937	3.27
Outside Flat	\$ 2.7247	\$ 2.8116	\$ 3.4073	\$ 1.8174		\$ 2.3557	\$ 0.3690	2.49
Eye of round	\$ 3.5403	\$ 3.7718	\$ 3.7242	\$ 2.1579		\$ 2.7971	\$ 0.7432	2.57
Peeled Knuckle	+++	+++	+++	\$ 2.1594		\$ 2.7990	\$ 0.4010	3.36
Gooseneck	+++	+++	+++	\$ 1.8491		\$ 2.3968	\$ 0.1528	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	\$ 2.7269	\$ 2.7960	+++					0.12
Semi-Boneless	+++	\$ 2.8049	+++	\$ 1.9737		\$ 2.5583	\$ 0.6617	0.06
Short Cut shoulder clod	\$ 2.7177	+++	\$ 3.6450	\$ 1.9644		\$ 2.5463	\$ 0.1714	2.56
Clod Heart	+++	+++	+++					0.26
Clod Tender	\$ 5.5581	\$ 5.8394	\$ 8.0353	\$ 4.2248		\$ 5.4762	\$ 0.0819	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2257	\$ 3.2051	\$ 3.7754	\$ 2.4015		\$ 3.1128	\$ 0.1129	2.35
Chuck Roll 0x0	\$ 3.0471	\$ 3.0252	\$ 3.6278					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	\$ 7.6217	\$ 8.0512	+++	\$ 6.5256		\$ 8.4585	\$ -0.8368	13.92
Bone-in Lipon Ribeye 17 dn	\$ 8.6759	\$ 8.7825	\$ 8.1161	\$ 6.5256		\$ 8.4585	\$ 0.2174	0.97
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.4903	\$ 7.3739		\$ 9.5580	\$ -0.1581	0.39
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3576		\$ 9.5369	\$ -0.1370	0.01
Back Ribs	+++	+++	+++	\$ 1.3416		\$ 1.7390	\$ 1.4029	0.06
Short Loin 1x0	\$ 7.3571	\$ 7.3728	\$ 8.4063	\$ 5.8391		\$ 7.5686	\$ -0.2115	11.97
Striploin 0x1 13up	\$ 7.9272	\$ 7.8587	\$ 8.4702	\$ 6.0383		\$ 7.8268	\$ 0.1004	2.42
Striploin 0x1 13dn	+++	+++	+++	\$ 6.0383		\$ 7.8268	\$ 0.7361	0.01
Top Butt 13up	\$ 4.1487	\$ 4.5126	\$ 4.8822	\$ 2.8532		\$ 3.6983	\$ 0.4504	7.49
Top Butt 13dn	\$ 4.1487	\$ 4.5126	+++	\$ 2.8532		\$ 3.6983	\$ 0.4504	0.01
PSMO Tenderloin	\$ 12.0434	\$ 11.9550	\$ 13.3097	\$ 9.1481		\$ 11.8578	\$ 0.1856	1.98
Butt Tenderloin	+++	+++	\$ 13.6450	\$ 8.8850		\$ 11.5167	\$ -0.0067	0.21
Boneless Round	n/a	+++	+++	\$ 2.3549		\$ 3.0524		
Inside Round 1"	+++	+++	\$ 3.6336	\$ 1.9187		\$ 2.4870	\$ 0.1130	0.13
Inside Round	\$ 2.8548	\$ 2.8843	\$ 3.6954	\$ 2.0152		\$ 2.6121	\$ 0.2427	17.95
Outside Flat	\$ 2.6927	\$ 2.7383	\$ 3.5503	\$ 1.8322		\$ 2.3749	\$ 0.3178	12.51
Eye of round	\$ 3.4102	\$ 3.3598	\$ 3.8265	\$ 2.1990		\$ 2.8503	\$ 0.5599	3.37
Peeled Knuckle	+++	+++	+++	\$ 2.1754		\$ 2.8198	\$ 0.2602	1.00
Gooseneck	+++	+++	+++	\$ 1.7925		\$ 2.3234	\$ 0.2262	0.20







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	\$ 2.7643	\$ 2.9229	\$ 3.8405	\$ 2.0330		\$ 2.6352	\$ 0.1291	4.34
Briskets 120	\$ 2.8484	\$ 2.8149	\$ 3.4104	\$ 2.7768		\$ 3.5993	\$ -0.7509	3.13
Bone-in Chuck Shortrib	\$ 3.7990	\$ 3.8911	\$ 3.7071	\$ 2.5032		\$ 3.2446	\$ 0.5544	4.36
Flat Iron	\$ 3.4231	\$ 3.6468	\$ 4.1971					1.43
Blademeat	\$ 3.0982	\$ 3.0893	\$ 4.4218	\$ 2.0102		\$ 2.6056	\$ 0.4926	6.80
Bone-in Shortrib	+++	\$ 5.6127	\$ 5.1511	\$ 3.1660		\$ 4.1038	\$ 1.2863	0.67
Outside Skirt	+++	+++	+++	\$ 6.0803		\$ 7.8813	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.5821		\$ 4.6431	\$ 0.2469	0.01
Flapmeat	+++	+++	\$ 6.3396	\$ 5.4506		\$ 7.0651	\$ 0.2649	0.02
Ball Tips	+++	+++	+++	\$ 2.1038		\$ 2.7269	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 5.8873	\$ 3.7435		\$ 4.8523	\$ -0.2123	0.01
Flank Steak	\$ 6.7458	\$ 7.6641	\$ 8.0581	\$ 4.1969		\$ 5.4400	\$ 1.3058	1.68
Pectoral Muscle	\$ 3.1702	\$ 3.1837	\$ 4.2159	\$ 2.0271		\$ 2.6275	\$ 0.5427	3.72
Lointails	+++	+++	\$ 3.5336					0.70

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	\$ 1.0911	\$ 1.0271	\$ 1.0206	\$ 0.9015		\$ 1.1685	\$ -0.0774	34.23
Fresh 65% Lean Trimmings	\$ 1.6716	\$ 1.4436	\$ 1.8687	\$ 1.1319		\$ 1.4672	\$ 0.2044	13.68
Fresh 75% Lean Trimmings	\$ 2.0833	\$ 2.0199	\$ 2.5690	\$ 1.4242		\$ 1.8460	\$ 0.2373	0.01
Fresh 85% Lean Trimmings	\$ 2.4950	\$ 2.5962	\$ 3.2694	\$ 1.9226		\$ 2.4921	\$ 0.0029	26.64
Shankmeat	\$ 2.4950	\$ 2.5962	\$ 3.2694					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	+++	+++	+++					3.93
Lean Ground Beef	+++	+++	+++					12.08
Medium Ground Beef	+++	+++	+++					3.34
Regular Ground Beef	+++	+++	+++					2.85
Ground Chuck	+++	+++	+++	\$ 1.9469		\$ 2.5236	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.2562		\$ 2.9245	\$ -0.0001	0.01

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

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