

Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Canadian Meat Council (CMC). 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, July 2, 2010

Exchange Rate: 1.0646

	Canadian AAA		Canadian AAA/A	
	This Week	Last Week	This Week	Last Week
CHUCK	\$ 1.1400	\$ 1.0867	\$ 1.1395	\$ 1.1270
RIB	\$ 2.3349	\$ 2.4070	\$ 2.3922	\$ 2.2676
LOIN	\$ 2.2068	\$ 2.6006	\$ 2.0710	\$ 2.2770
ROUND	\$ 1.3183	\$ 1.1518	\$ 1.3068	\$ 1.1030
BRISKET	\$ 1.0045	\$ 1.0850	\$ 1.0045	\$ 1.0850
SHORT PLATE	\$ 1.0343	\$ 1.0395	\$ 1.0343	\$ 1.0395
FLANK	\$ 0.8287	\$ 0.7596	\$ 0.8287	\$ 0.7596

	USDA Choice	Canadian AAA			USDA Select	Canadian AA	
	This Week (CDN\$)	This Week	Last Week	Last Year	This Week (CDN\$)	This Week	Last Week
Carcass Cutout	\$ 1.6535	\$ 1.4877			\$ 1.5607	\$ 1.4673	
Load Count Totals		457.67	353.44	312.55			

AAA Product















	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	n/a			\$ 1.5936	\$ 1.6965		
Short Cut shoulder clod	\$ 1.6548	\$ 1.7193	\$ 1.7224	\$ 1.6136	\$ 1.7178	\$ -0.0630	0.42
Clod Heart	n/a			\$ 1.9111	\$ 2.0346		
Clod Tender	\$ 2.5100			\$ 2.8221	\$ 3.0044	\$ -0.4944	0.25
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 1.7282	\$ 1.8398		
Chuck Roll	\$ 1.8879	\$ 1.8706	\$ 1.8671	\$ 1.8311	\$ 1.9494	\$ -0.0615	7.24
Chuck Roll 0x0	n/a						
Oven Ready Rib	\$ 3.9808	\$ 3.9808	\$ 5.5087	\$ 3.8596	\$ 4.1089	\$ -0.1281	0.01
Bone-in Lipon Ribeye 17 up	\$ 4.3461	\$ 4.2676	\$ 5.0743	\$ 4.8610	\$ 5.1750	\$ -0.8289	1.39
Bone-in Lipon Ribeye 17 dn	\$ 4.5955	\$ 4.5086	\$ 4.7280	\$ 4.8610	\$ 5.1750	\$ -0.5795	0.48
Boneless Lipon Ribeye 14 up	\$ 5.1769	\$ 5.0304	\$ 5.3754	\$ 5.6414	\$ 6.0058	\$ -0.8289	1.21
Boneless Lipon Ribeye 14 dn	\$ 5.1119	\$ 5.0153	\$ 5.2251	\$ 5.6507	\$ 6.0157	\$ -0.9038	1.26
Back Ribs	n/a	n/a	n/a	\$ 1.1357	\$ 1.2091		
Short Loin 1x0	\$ 4.3741	\$ 4.2169	\$ 5.1368	\$ 4.6562	\$ 4.9570	\$ -0.5829	3.12
Striploin 0x1 13up	\$ 4.8694	\$ 4.9089	\$ 6.6197	\$ 4.7606	\$ 5.0681	\$ -0.1987	5.66
Striploin 0x1 13dn	\$ 5.2173	\$ 5.2015	\$ 7.2250	\$ 4.7606	\$ 5.0681	\$ 0.1492	0.44

Top Butt l3up	\$ 2.5189	\$ 2.3613	\$ 3.4478	\$ 2.1679		\$ 2.3079	\$ 0.2110	5.89
Top Butt l3dn	\$ 2.5189	\$ 2.3613	\$ 3.4478	\$ 2.1679		\$ 2.3079	\$ 0.2110	0.01
PSMO Tenderloin	\$ 8.4478	\$ 8.3349	\$ 8.4055	\$ 7.8753		\$ 8.3840	\$ 0.0638	3.71
Butt Tenderloin	\$ 8.1158	\$ 7.3421	\$ 8.6700	\$ 7.8775		\$ 8.3864	\$ -0.2706	0.21
Boneless Round	n/a	n/a	n/a	\$ 1.5877		\$ 1.6903		
Inside Round l"	n/a	n/a	n/a	\$ 1.6329		\$ 1.7384		
Inside Round	\$ 1.9079	\$ 1.9325	\$ 1.7027	\$ 1.6777		\$ 1.7861	\$ 0.1218	4.65
Outside Flat	\$ 1.7073	\$ 1.6458	\$ 1.6329	\$ 1.5527		\$ 1.6530	\$ 0.0543	4.75
Eye of round	\$ 1.9521	\$ 1.9090	\$ 1.9240	\$ 1.6885		\$ 1.7976	\$ 0.1545	3.66
Peeled Knuckle	\$ 1.7575	\$ 1.8850	\$ 1.8093	\$ 1.6009		\$ 1.7043	\$ 0.0532	5.80
Gooseneck	n/a			\$ 1.5876		\$ 1.6902		






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>Loads</u>
Quebec Spec	\$ 1.4018	\$ 1.3763	\$ 1.3856					1.05
Semi-Boneless	\$ 1.4300			\$ 1.5612		\$ 1.6621	\$ -0.2321	13.25
Short Cut shoulder clod	\$ 1.6905	\$ 1.7475	\$ 1.7456	\$ 1.6124		\$ 1.7166	\$ -0.0261	4.91
Clod Heart	n/a							
Clod Tender	n/a			\$ 2.7016		\$ 2.8761		
2 Piece Boneless Chuck	\$ 1.6900	\$ 1.6900	\$ 1.6287	\$ 1.7289		\$ 1.8406	\$ -0.1506	0.75
Chuck Roll	\$ 1.9148	\$ 1.9216	\$ 1.8626	\$ 1.8149		\$ 1.9321	\$ -0.0173	17.66
Chuck Roll 0x0	n/a							
Oven Ready Rib	\$ 3.7417	\$ 3.6710	\$ 3.4600					0.43
Bone-in Lipon Ribeye l7 up	\$ 4.4054	\$ 4.3188	\$ 4.5839	\$ 4.1228		\$ 4.3891	\$ 0.0163	7.13
Bone-in Lipon Ribeye l7 dn	\$ 4.5006	\$ 4.4156	\$ 4.6240	\$ 4.1228		\$ 4.3891	\$ 0.1115	0.54
Boneless Lipon Ribeye l4 up	\$ 5.0442	\$ 5.0084	\$ 5.3246	\$ 4.8914		\$ 5.2074	\$ -0.1632	2.25
Boneless Lipon Ribeye l4 dn	\$ 5.0442	\$ 5.0084	\$ 5.2251	\$ 4.8062		\$ 5.1167	\$ -0.0725	0.01
Back Ribs	\$ 1.1104	\$ 1.0520	\$ 1.0140	\$ 1.1357		\$ 1.2091	\$ -0.0987	1.15
Short Loin l x0	\$ 4.0314	\$ 3.9312	\$ 4.7922	\$ 3.7527		\$ 3.9951	\$ 0.0363	9.03
Striploin 0x1 l3up	\$ 4.2783	\$ 4.0656	\$ 5.0638	\$ 3.7612		\$ 4.0042	\$ 0.2741	6.43
Striploin 0x1 l3dn	\$ 4.5006	\$ 4.4879	\$ 5.6644	\$ 3.7612		\$ 4.0042	\$ 0.4964	0.14
Top Butt l3up	\$ 2.5052	\$ 2.3315	\$ 2.5506	\$ 1.9629		\$ 2.0897	\$ 0.4155	12.11
Top Butt l3dn	\$ 2.4559	\$ 2.4094	\$ 2.8091	\$ 1.9629		\$ 2.0897	\$ 0.3662	0.01
PSMO Tenderloin	\$ 7.3561	\$ 7.3075	\$ 7.2800	\$ 6.9123		\$ 7.3588	\$ -0.0027	2.63
Butt Tenderloin	\$ 7.4185	\$ 7.3192	\$ 7.0996	\$ 6.7866		\$ 7.2250	\$ 0.1935	1.54
Boneless Round	\$ 1.5916	\$ 1.6235	\$ 1.6878	\$ 1.5738		\$ 1.6755	\$ -0.0839	0.02
Inside Round l"	\$ 1.7284	\$ 1.7420	\$ 1.5932	\$ 1.6062		\$ 1.7100	\$ 0.0184	8.42
Inside Round	\$ 1.8375	\$ 1.8810	\$ 1.7527	\$ 1.6657		\$ 1.7733	\$ 0.0642	12.03
Outside Flat	\$ 1.6659	\$ 1.6524	\$ 1.6480	\$ 1.5557		\$ 1.6562	\$ 0.0097	13.78
Eye of round	\$ 1.8803	\$ 1.8340	\$ 1.9739	\$ 1.6800		\$ 1.7885	\$ 0.0918	5.30
Peeled Knuckle	\$ 1.7565	\$ 1.7692	\$ 1.8337	\$ 1.6101		\$ 1.7141	\$ 0.0424	7.53
Gooseneck	\$ 1.6200			\$ 1.5366		\$ 1.6359	\$ -0.0159	0.25

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>Loads</u>
Chuck Tender	\$ 1.6870	\$ 1.6913	\$ 1.6474	\$ 1.6433		\$ 1.7495	\$ -0.0625	2.39
Briskets 120	\$ 1.5331	\$ 1.5203	\$ 1.6896	\$ 1.5348		\$ 1.6339	\$ -0.1008	19.93
Bone-in Chuck Shortrib	\$ 2.9793	\$ 2.9844	\$ 1.6071	\$ 2.8057		\$ 2.9869	\$ -0.0076	8.14
Flat Iron	\$ 2.0553	\$ 2.0164	\$ 2.2542					0.94
Blademeat	\$ 1.8434	\$ 1.8533	\$ 1.8958	\$ 1.7799		\$ 1.8949	\$ -0.0515	6.69
Bone-in Shortrib	\$ 4.2780	\$ 3.8370	\$ 2.2875	\$ 3.5636		\$ 3.7938	\$ 0.4842	2.50
Outside Skirt	\$ 3.4196	\$ 2.9912	\$ 2.7821	\$ 3.4044		\$ 3.6243	\$ -0.2047	1.54
Inside Skirt	\$ 2.3746	\$ 2.4702	\$ 3.0014	\$ 2.2869		\$ 2.4346	\$ -0.0600	4.33
Flapmeat	\$ 3.2252	\$ 2.1378	\$ 4.1472	\$ 3.1134		\$ 3.3145	\$ -0.0893	2.64
Ball Tips	\$ 2.0106	\$ 2.0202	\$ 2.0873	\$ 2.3446		\$ 2.4961	\$ -0.4855	3.27
Tri Tips	\$ 2.4733	\$ 2.4347	\$ 2.9767	\$ 3.4079		\$ 3.6281	\$ -1.1548	2.72
Flank Steak	\$ 3.8605	\$ 3.7589	\$ 3.3724	\$ 3.7276		\$ 3.9684	\$ -0.1079	3.44
Pectoral Muscle	\$ 1.8235	\$ 1.8096	\$ 1.9421	\$ 1.7680		\$ 1.8822	\$ -0.0587	2.83
Lointails	\$ 1.8445	\$ 1.8096	\$ 1.9652					2.78

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>Loads</u>
Fresh 50% Lean Trimmings	\$ 0.7316	\$ 0.7272	\$ 0.7556	\$ 0.7585		\$ 0.8075	\$ -0.0759	42.50
Fresh 65% Lean Trimmings	\$ 1.0623	\$ 1.0868	\$ 0.9857	\$ 0.9995		\$ 1.0641	\$ -0.0018	18.11
Fresh 75% Lean Trimmings	\$ 1.4377	\$ 1.4242	\$ 1.3378	\$ 1.2794		\$ 1.3620	\$ 0.0757	21.11
Fresh 85% Lean Trimmings	\$ 1.5002	\$ 1.4880	\$ 1.3914	\$ 1.5157		\$ 1.6136	\$ -0.1134	6.28
Shankmeat	\$ 1.5002	\$ 1.4880	\$ 1.3914					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>Loads</u>
Extra Lean Ground Beef	\$ 1.8000							0.50
Lean Ground Beef	\$ 1.7600							18.00
Medium Ground Beef	\$ 1.4500							0.50
Regular Ground Beef	\$ 1.4500							0.25
Ground Chuck	n/a			\$ 1.5216		\$ 1.6199		
Ground Sirloin	\$ 2.4900			\$ 2.1519		\$ 2.2909	\$ 0.1991	0.25

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