

## 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 9, 2010

Exchange Rate: 1.0440

	Canadian AAA		Canadian AAA/A	
	This Week	Last Week	This Week	Last Week
CHUCK	\$ 1.1332	\$ 1.0944	\$ 1.1479	\$ 1.1442
RIB	\$ 2.3471	\$ 2.3880	\$ 2.3296	\$ 2.3401
LOIN	\$ 2.1849	\$ 2.5774	\$ 2.1010	\$ 2.2557
ROUND	\$ 1.2719	\$ 1.1649	\$ 1.3036	\$ 1.0508
BRISKET	\$ 0.9955	\$ 1.0976	\$ 0.9955	\$ 1.0976
SHORT PLATE	\$ 1.0264	\$ 1.0445	\$ 1.0264	\$ 1.0445
FLANK	\$ 0.8366	\$ 0.7590	\$ 0.8366	\$ 0.7590

	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	\$ 1.6197	\$ 1.4714	\$ 1.4877		\$ 1.5203	\$ 1.4663	\$ 1.4673
Load Count Totals		401.03	457.67	331.51			

### 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	n/a		\$ 1.5196	\$ 1.5865		
Short Cut shoulder clod	\$ 1.6418	\$ 1.6548	\$ 1.7312	\$ 1.6004	\$ 1.6708	\$ -0.0290	5.93
Clod Heart	n/a	n/a		\$ 1.9486	\$ 2.0343		
Clod Tender	\$ 2.5100	\$ 2.5100		\$ 2.7136	\$ 2.8330	\$ -0.3230	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a	\$ 1.7212	\$ 1.7969		
Chuck Roll	\$ 1.8533	\$ 1.8879	\$ 1.8678	\$ 1.7993	\$ 1.8785	\$ -0.0252	8.84
Chuck Roll 0x0	n/a	n/a					
Oven Ready Rib	\$ 3.9808	\$ 3.9808	\$ 4.0318	\$ 3.9189	\$ 4.0913	\$ -0.1105	0.01
Bone-in Lipon Ribeye 17 up	\$ 4.3954	\$ 4.3461	\$ 4.7131	\$ 4.9254	\$ 5.1421	\$ -0.7467	7.74
Bone-in Lipon Ribeye 17 dn	\$ 4.6534	\$ 4.5955	\$ 4.9613	\$ 4.9254	\$ 5.1421	\$ -0.4887	0.54
Boneless Lipon Ribeye 14 up	\$ 5.1827	\$ 5.1769	\$ 6.3066	\$ 5.7781	\$ 6.0323	\$ -0.8496	0.64
Boneless Lipon Ribeye 14 dn	\$ 5.1240	\$ 5.1119	\$ 5.6004	\$ 5.7501	\$ 6.0031	\$ -0.8791	0.20
Back Ribs	n/a	n/a	n/a	\$ 1.1008	\$ 1.1492		
Short Loin 1x0	\$ 4.4258	\$ 4.3741	\$ 5.5240	\$ 4.6884	\$ 4.8947	\$ -0.4689	0.42
Striploin 0x1 13up	\$ 4.7185	\$ 4.8694	\$ 6.3603	\$ 4.8752	\$ 5.0897	\$ -0.3712	6.79
Striploin 0x1 13dn	\$ 5.3331	\$ 5.2173	\$ 7.2619	\$ 4.8752	\$ 5.0897	\$ 0.2434	0.26















Top Butt 13up	\$ 2.3999	\$ 2.5189	\$ 3.1635	\$ 2.1703		\$ 2.2658	\$ 0.1341	9.09
Top Butt 13dn	\$ 2.3999	\$ 2.5189	\$ 3.1635	\$ 2.1703		\$ 2.2658	\$ 0.1341	0.01
PSMO Tenderloin	\$ 8.2814	\$ 8.4478	\$ 8.5926	\$ 7.6039		\$ 7.9385	\$ 0.3429	3.76
Butt Tenderloin	\$ 8.0519	\$ 8.1158	\$ 8.5312	\$ 7.7024		\$ 8.0413	\$ 0.0106	1.90
Boneless Round	n/a	n/a	n/a	\$ 1.5222		\$ 1.5892		
Inside Round 1"	n/a	n/a	n/a	\$ 1.5678		\$ 1.6368		
Inside Round	\$ 1.7784	\$ 1.9079	\$ 1.7251	\$ 1.6209		\$ 1.6922	\$ 0.0862	4.85
Outside Flat	\$ 1.6313	\$ 1.7073	\$ 1.6519	\$ 1.5301		\$ 1.5974	\$ 0.0339	6.00
Eye of round	\$ 1.9202	\$ 1.9521	\$ 1.9146	\$ 1.6653		\$ 1.7386	\$ 0.1816	2.86
Peeled Knuckle	\$ 1.7591	\$ 1.7575	\$ 1.8420	\$ 1.6555		\$ 1.7283	\$ 0.0308	5.55
Gooseneck	n/a	n/a		\$ 1.5655		\$ 1.6344		

### 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	\$ 1.3940	\$ 1.4018	\$ 1.3825					4.53
Semi-Boneless	\$ 1.4500	\$ 1.4300		\$ 1.5250		\$ 1.5921	\$ -0.1421	17.75
Short Cut shoulder clod	\$ 1.7006	\$ 1.6905	\$ 1.7612	\$ 1.5958		\$ 1.6660	\$ 0.0346	3.03
Clod Heart	n/a	n/a						
Clod Tender	\$ 2.3800	n/a		\$ 2.7142		\$ 2.8336	\$ -0.4536	0.25
2 Piece Boneless Chuck	\$ 1.6600	\$ 1.6900	\$ 1.6017	\$ 1.7355		\$ 1.8119	\$ -0.1519	1.50
Chuck Roll	\$ 1.8476	\$ 1.9148	\$ 1.8513	\$ 1.7773		\$ 1.8555	\$ -0.0079	14.72
Chuck Roll 0x0	n/a	n/a						
Oven Ready Rib	\$ 3.3600	\$ 3.7417	\$ 3.4301					5.50
Bone-in Lipon Ribeye 17 up	\$ 4.2731	\$ 4.4054	\$ 4.7297	\$ 4.0843		\$ 4.2640	\$ 0.0091	11.82
Bone-in Lipon Ribeye 17 dn	\$ 4.6011	\$ 4.5006	\$ 4.9265	\$ 4.0843		\$ 4.2640	\$ 0.3371	0.71
Boneless Lipon Ribeye 14 up	\$ 5.0553	\$ 5.0442	\$ 5.4567	\$ 4.7551		\$ 4.9643	\$ 0.0910	1.45
Boneless Lipon Ribeye 14 dn	\$ 5.0553	\$ 5.0442	\$ 5.4567	\$ 4.6742		\$ 4.8799	\$ 0.1754	0.01
Back Ribs	\$ 1.1712	\$ 1.1104	\$ 0.9453	\$ 1.1008		\$ 1.1492	\$ 0.0220	0.26
Short Loin 1x0	\$ 4.0649	\$ 4.0314	\$ 4.6542	\$ 3.8181		\$ 3.9861	\$ 0.0788	7.49
Striploin 0x1 13up	\$ 4.5025	\$ 4.2783	\$ 5.0547	\$ 3.8177		\$ 3.9857	\$ 0.5168	4.59
Striploin 0x1 13dn	\$ 4.6011	\$ 4.5006	\$ 5.6933	\$ 3.8177		\$ 3.9857	\$ 0.6154	0.14
Top Butt 13up	\$ 2.4841	\$ 2.5052	\$ 2.5783	\$ 2.0176		\$ 2.1064	\$ 0.3777	9.83
Top Butt 13dn	\$ 2.6247	\$ 2.4559	\$ 2.8234	\$ 2.0176		\$ 2.1064	\$ 0.5183	0.01
PSMO Tenderloin	\$ 7.3038	\$ 7.3561	\$ 7.3482	\$ 6.8102		\$ 7.1098	\$ 0.1940	1.39
Butt Tenderloin	\$ 7.3577	\$ 7.4185	\$ 7.2204	\$ 6.6674		\$ 6.9608	\$ 0.3969	1.23
Boneless Round	\$ 1.5916	\$ 1.5916	\$ 1.6964	\$ 1.5558		\$ 1.6243	\$ -0.0327	0.01
Inside Round 1"	\$ 1.6792	\$ 1.7284	\$ 1.6519	\$ 1.5413		\$ 1.6091	\$ 0.0701	9.71
Inside Round	\$ 1.8124	\$ 1.8375	\$ 1.6900	\$ 1.6077		\$ 1.6784	\$ 0.1340	13.42
Outside Flat	\$ 1.6479	\$ 1.6659	\$ 1.7362	\$ 1.5203		\$ 1.5872	\$ 0.0607	15.53
Eye of round	\$ 1.9637	\$ 1.8803	\$ 1.9735	\$ 1.6653		\$ 1.7386	\$ 0.2251	4.99
Peeled Knuckle	\$ 1.7587	\$ 1.7565	\$ 1.8939	\$ 1.6651		\$ 1.7384	\$ 0.0203	9.69
Gooseneck	\$ 1.6500	\$ 1.6200		\$ 1.5008		\$ 1.5668	\$ 0.0832	0.75

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**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	\$ 1.6972	\$ 1.6870	\$ 1.6220	\$ 1.6206		\$ 1.6919	\$ 0.0053	4.15
Briskets 120	\$ 1.5063	\$ 1.5331	\$ 1.7137	\$ 1.5628		\$ 1.6316	\$ -0.1253	17.94
Bone-in Chuck Shortrib	\$ 2.9516	\$ 2.9793	\$ 1.7014	\$ 2.6703		\$ 2.7878	\$ 0.1638	5.97
Flat Iron	\$ 2.0392	\$ 2.0553	\$ 2.2657					0.76
Blademeat	\$ 1.8207	\$ 1.8434	\$ 1.8932	\$ 1.7808		\$ 1.8592	\$ -0.0385	8.42
Bone-in Shortrib	\$ 3.8916	\$ 4.2780	\$ 2.4879	\$ 3.7276		\$ 3.8916	\$ 0.0000	5.58
Outside Skirt	\$ 3.3016	\$ 3.4196	\$ 2.8303	\$ 3.3521		\$ 3.4996	\$ -0.1980	1.53
Inside Skirt	\$ 2.3480	\$ 2.3746	\$ 2.9944	\$ 2.3118		\$ 2.4135	\$ -0.0655	5.84
Flapmeat	\$ 3.2746	\$ 3.2252	\$ 4.3059	\$ 3.1060		\$ 3.2427	\$ 0.0319	3.51
Ball Tips	\$ 2.0213	\$ 2.0106	\$ 2.0217	\$ 2.3652		\$ 2.4693	\$ -0.4480	2.42
Tri Tips	\$ 2.6789	\$ 2.4733	\$ 2.6872	\$ 3.3724		\$ 3.5208	\$ -0.8419	1.87
Flank Steak	\$ 3.8574	\$ 3.8605	\$ 3.3882	\$ 3.6293		\$ 3.7890	\$ 0.0684	2.04
Pectoral Muscle	\$ 1.8091	\$ 1.8235	\$ 1.9520	\$ 1.7743		\$ 1.8524	\$ -0.0433	1.44
Lointails	\$ 1.8300	\$ 1.8445	\$ 1.9752					3.20

**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	\$ 0.7618	\$ 0.7316	\$ 0.7392	\$ 0.7718		\$ 0.8058	\$ -0.0440	40.45
Fresh 65% Lean Trimmings	\$ 1.0361	\$ 1.0623	\$ 1.0133	\$ 0.9992		\$ 1.0432	\$ -0.0071	26.40
Fresh 75% Lean Trimmings	\$ 1.4566	\$ 1.4377	\$ 1.3695	\$ 1.2847		\$ 1.3412	\$ 0.1154	29.75
Fresh 85% Lean Trimmings	\$ 1.4783	\$ 1.5002	\$ 1.3949	\$ 1.5286		\$ 1.5959	\$ -0.1176	10.54
Shankmeat	\$ 1.4783	\$ 1.5002	\$ 1.3949					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	\$ 1.8000						1.00
Lean Ground Beef	\$ 1.7600	\$ 1.7600						17.25
Medium Ground Beef	\$ 1.5400	\$ 1.4500						3.50
Regular Ground Beef	\$ 1.3900	\$ 1.4500						1.50
Ground Chuck	n/a	n/a		\$ 1.5395		\$ 1.6072		
Ground Sirloin	\$ 2.4600	\$ 2.4900		\$ 2.1995		\$ 2.2963	\$ 0.1637	0.25

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