



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, April 21, 2017








































Exchange Rate: 1.3483

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1796	\$ 2.1357	\$ 2.1322	\$ 2.1796	\$ 2.1357	\$ 2.1322
RIB	\$ 4.3387	\$ 4.4006	\$ 4.2659	\$ 4.0216	\$ 4.0408	\$ 4.0940
LOIN	\$ 4.0818	\$ 4.2367	\$ 4.1852	\$ 3.7589	\$ 3.9641	\$ 3.9118
ROUND	\$ 2.2334	\$ 2.2904	\$ 2.2156	\$ 2.2067	\$ 2.2154	\$ 2.1950
BRISKET	\$ 1.8812	\$ 1.8536	\$ 1.6814	\$ 1.8812	\$ 1.8536	\$ 1.6814
SHORT PLATE	\$ 2.0273	\$ 1.9545	\$ 2.0470	\$ 2.0273	\$ 1.9545	\$ 2.0470
FLANK	\$ 1.4585	\$ 1.4779	\$ 1.5604	\$ 1.4585	\$ 1.4779	\$ 1.5604















	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	\$ 2.9073	\$ 2.7929	\$ 2.8267	\$ 2.7792	\$ 2.7302	\$ 2.6821	\$ 2.7110	\$ 2.6973
Load Count Totals		220.08	211.67	257.49				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.1028				0.01	
Semi-Boneless	+++	+++	+++	\$ 1.9827		\$ 2.6733	\$ 0.3967	0.11
Short Cut shoulder clod	\$ 2.9180	\$ 2.8199	\$ 3.0659	\$ 2.1508		\$ 2.8999	\$ 0.0181	0.21
Clod Heart	n/a	+++	+++	\$ 2.6889		\$ 3.6254		
Clod Tender	\$ 5.9145	\$ 5.5017	\$ 7.3133	\$ 6.3658		\$ 8.5830	\$ -2.6685	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5333	\$ 3.1220	\$ 3.3647	\$ 2.4922		\$ 3.3602	\$ 0.1731	1.96
Chuck Roll 0x0	+++	+++	\$ 3.1785					0.01
Oven Ready Rib	+++	+++	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.3813	\$ 6.7269		\$ 9.0699	\$ -0.6999	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.3553	\$ 6.7269		\$ 9.0699	\$ -0.6999	3.25
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5907		\$ 10.2345	\$ -0.4745	0.46
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5330		\$ 10.1567	\$ -0.3967	0.01
Back Ribs	+++	+++	+++	\$ 1.0551		\$ 1.4226	\$ 1.8471	0.01
Short Loin 1x0	\$ 8.2888	\$ 8.9729	\$ 8.6229	\$ 6.0885		\$ 8.2091	\$ 0.0797	0.37
Striploin 0x1 13up	\$ 9.7061	\$ 9.7966	\$ 9.7754	\$ 6.9452		\$ 9.3642	\$ 0.3419	5.64
Striploin 0x1 13dn	\$ 9.7061	\$ 9.7966	\$ 9.7754	\$ 6.9452		\$ 9.3642	\$ 0.3419	0.01

Top Butt 13up	\$ 5.1157	\$ 5.1852	\$ 5.8444	\$ 3.4304		\$ 4.6252	\$ 0.4905	9.18
Top Butt 13dn	\$ 5.1157	\$ 5.1852	\$ 5.8444	\$ 3.4304		\$ 4.6252	\$ 0.4905	0.01
PSMO Tenderloin	\$ 13.6478	\$ 14.2131	\$ 12.5764	\$ 10.2219		\$ 13.7822	\$ -0.1344	2.77
Butt Tenderloin	\$ 12.9241	\$ 12.7418	+++	\$ 9.2058		\$ 12.4122	\$ 0.5119	0.20
Boneless Round	n/a	n/a	n/a	\$ 2.2627		\$ 3.0508		
Inside Round 1"	+++	+++	+++	\$ 2.1274		\$ 2.8684	\$ 0.2316	0.01
Inside Round	\$ 3.0377	\$ 3.0513	\$ 3.0933	\$ 2.2116		\$ 2.9819	\$ 0.0558	4.78
Outside Flat	\$ 2.7988	\$ 2.7922	\$ 2.7574	\$ 2.0643		\$ 2.7833	\$ 0.0155	1.25
Eye of round	\$ 2.9392	\$ 3.0286	\$ 3.3399	\$ 2.1277		\$ 2.8688	\$ 0.0704	3.39
Peeled Knuckle	+++	+++	+++	\$ 2.3819		\$ 3.2115	\$ 0.0285	5.16
Gooseneck	+++	+++	+++	\$ 1.9424		\$ 2.6189	\$ -0.1823	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	+++	+++	\$ 3.1028					0.01
Semi-Boneless	+++	+++	+++	\$ 2.0261		\$ 2.7318	\$ 0.3382	0.11
Short Cut shoulder clod	\$ 2.9180	\$ 2.8199	\$ 3.0659	\$ 2.1043		\$ 2.8372	\$ 0.0808	0.21
Clod Heart	n/a	+++	+++					
Clod Tender	\$ 5.9145	\$ 5.5017	\$ 7.3133	\$ 6.0070		\$ 8.0992	\$ -2.1847	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5333	\$ 3.1220	\$ 3.3647	\$ 2.4070		\$ 3.2454	\$ 0.2879	1.96
Chuck Roll 0x0	+++	+++	\$ 3.1785					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.8752	\$ 5.4870		\$ 7.3981	\$ 0.6423	2.02
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.5136	\$ 5.4870		\$ 7.3981	\$ 0.0513	4.66
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2005		\$ 8.3601	\$ 0.3652	0.61
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.7225		\$ 7.7156	\$ 1.0097	0.01
Back Ribs	+++	+++	+++	\$ 1.0551		\$ 1.4226	\$ 1.8471	0.02
Short Loin 1x0	\$ 8.4069	\$ 8.7458	\$ 8.1558	\$ 5.7143		\$ 7.7046	\$ 0.7023	1.51
Striploin 0x1 13up	\$ 8.0749	\$ 8.3248	\$ 8.3148	\$ 5.5898		\$ 7.5367	\$ 0.5382	2.91
Striploin 0x1 13dn	\$ 8.0749	\$ 8.3248	\$ 8.3148	\$ 5.5898		\$ 7.5367	\$ 0.5382	0.01
Top Butt 13up	\$ 4.4722	\$ 4.6010	\$ 5.1829	\$ 3.2465		\$ 4.3773	\$ 0.0949	4.65
Top Butt 13dn	\$ 4.4722	\$ 4.6010	\$ 5.1829	\$ 3.2465		\$ 4.3773	\$ 0.0949	0.01
PSMO Tenderloin	\$ 12.2065	\$ 12.7919	\$ 12.8539	\$ 9.8908		\$ 13.3358	\$ -1.1293	2.49
Butt Tenderloin	\$ 11.1454	\$ 12.2173	+++	\$ 8.5088		\$ 11.4724	\$ -0.3270	0.21
Boneless Round	n/a	n/a	n/a	\$ 2.0941		\$ 2.8235		
Inside Round 1"	+++	+++	+++	\$ 2.0744		\$ 2.7969	\$ 0.3031	0.03
Inside Round	\$ 2.9754	\$ 2.8646	\$ 2.9927	\$ 2.1838		\$ 2.9444	\$ 0.0310	18.43
Outside Flat	\$ 2.7764	\$ 2.7226	\$ 2.6829	\$ 2.0869		\$ 2.8138	\$ -0.0374	6.32
Eye of round	\$ 2.8938	\$ 2.8932	\$ 3.2846	\$ 2.1358		\$ 2.8797	\$ 0.0141	1.84
Peeled Knuckle	+++	+++	+++	\$ 2.3687		\$ 3.1937	\$ -0.0537	1.94
Gooseneck	+++	+++	+++	\$ 1.9178		\$ 2.5858	\$ -0.1492	0.01







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	\$ 2.9130	\$ 2.9889	\$ 2.6875	\$ 2.2459		\$ 3.0281	\$ -0.1151	3.50
Briskets 120	\$ 2.7227	\$ 2.6722	\$ 2.6282	\$ 2.0895		\$ 2.8173	\$ -0.0946	5.56
Bone-in Chuck Shortrib	\$ 4.2259	\$ 4.3122	\$ 3.6910	\$ 2.9368		\$ 3.9597	\$ 0.2662	2.81
Flat Iron	\$ 3.4726	\$ 3.3360	\$ 3.1535					0.44
Blademeat	\$ 3.1904	\$ 3.2130	\$ 3.1572	\$ 2.4990		\$ 3.3694	\$ -0.1790	6.28
Bone-in Shortrib	+++	+++	+++	\$ 3.7279		\$ 5.0263	\$ 0.9137	0.03
Outside Skirt	+++	+++	+++	\$ 5.8346		\$ 7.8668	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.1037		\$ 5.5330	\$ 0.1105	0.01
Flapmeat	+++	+++	+++	\$ 5.2190		\$ 7.0368	\$ -0.1568	0.04
Ball Tips	+++	+++	+++	\$ 2.5793		\$ 3.4777	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2247		\$ 4.3479	\$ -1.6557	0.09
Flank Steak	\$ 6.5219	\$ 6.6478	\$ 7.8421	\$ 4.5422		\$ 6.1242	\$ 0.3977	0.67
Pectoral Muscle	\$ 3.2235	\$ 3.2607	\$ 3.1411	\$ 2.4635		\$ 3.3215	\$ -0.0980	2.30
Lointails	+++	+++	+++					0.01

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	\$ 1.0559	\$ 1.0440	\$ 0.9798	\$ 1.0432		\$ 1.4065	\$ -0.3506	43.03
Fresh 65% Lean Trimmings	\$ 1.8022	\$ 1.7893	\$ 1.6440	\$ 1.1202		\$ 1.5104	\$ 0.2918	12.64
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1107	\$ 1.4984		\$ 2.0203	\$ 0.2030	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7000		\$ 2.2921	\$ 0.1969	7.28
Fresh 85% Lean Trimmings	\$ 2.6443	\$ 2.9352	\$ 2.5773	\$ 1.9219		\$ 2.5913	\$ 0.0530	22.28
Shankmeat	\$ 2.6443	\$ 2.9352	\$ 2.5773					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	+++	+++	+++					2.89
Lean Ground Beef	+++	+++	+++					17.83
Medium Ground Beef	+++	+++	+++					0.17
Regular Ground Beef	+++	+++	+++					2.99
Ground Chuck	+++	+++	+++	\$ 1.9672		\$ 2.6524	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9133		\$ 3.9280	\$ -0.0001	0.01

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

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