



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 6, 2017

Exchange Rate: 1.3242

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1580	\$ 2.1020	\$ 2.5333	\$ 2.1580	\$ 2.1020	\$ 2.5334
RIB	\$ 3.8798	\$ 4.0095	\$ 4.4139	\$ 3.7211	\$ 3.9196	\$ 4.0410
LOIN	\$ 3.2930	\$ 3.1088	\$ 3.9665	\$ 2.9986	\$ 2.8641	\$ 3.6015
ROUND	\$ 2.2080	\$ 2.1256	\$ 2.4745	\$ 2.3427	\$ 2.1717	\$ 2.8116
BRISKET	\$ 2.0297	\$ 1.7789	\$ 2.3018	\$ 2.0297	\$ 1.7789	\$ 2.3018
SHORT PLATE	\$ 1.5336	\$ 1.4723	\$ 1.8168	\$ 1.5336	\$ 1.4723	\$ 1.8168
FLANK	\$ 1.1547	\$ 1.0660	\$ 1.3749	\$ 1.1547	\$ 1.0660	\$ 1.3749















	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	\$ 2.6728	\$ 2.5235	\$ 2.4445	\$ 2.9391	\$ 2.5639	\$ 2.4730	\$ 2.3926	\$ 2.8947
Load Count Totals		206.30	173.82	233.91				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 4.2832				0.10	
Semi-Boneless	+++	+++	+++	\$ 2.0807		\$ 2.7553	\$ 0.3647	0.01
Short Cut shoulder clod	\$ 3.1656	\$ 3.0932	\$ 3.9158	\$ 2.1062		\$ 2.7890	\$ 0.3766	1.20
Clod Heart	+++	+++	+++	\$ 3.5054		\$ 4.6419	\$ -0.3626	0.18
Clod Tender	\$ 4.0641	\$ 3.6494	\$ 4.7530	\$ 3.3242		\$ 4.4019	\$ -0.3378	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8033	\$ 3.6513	+++	\$ 2.8971		\$ 3.8363	\$ -0.0330	1.20
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	+++	+++	\$ 5.5999					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6520		\$ 7.4844	\$ -0.1962	2.69
Bone-in Lipon Ribeye 17 dn	\$ 7.7940	\$ 8.3681	\$ 8.9393	\$ 5.6520		\$ 7.4844	\$ 0.3096	2.31
Boneless Lipon Ribeye 14 up	\$ 9.1865	\$ 8.1912	\$ 10.4906	\$ 6.3458		\$ 8.4031	\$ 0.7834	0.81
Boneless Lipon Ribeye 14 dn	\$ 9.1865	\$ 8.1912	+++	\$ 6.3883		\$ 8.4594	\$ 0.7271	0.01
Back Ribs	+++	+++	+++	\$ 0.9025		\$ 1.1951	\$ 2.0679	0.01
Short Loin 1x0	\$ 6.9753	\$ 6.5730	\$ 8.4939	\$ 5.0992		\$ 6.7524	\$ 0.2229	0.24
Striploin 0x1 13up	\$ 7.0170	\$ 6.7104	\$ 8.2352	\$ 5.5209		\$ 7.3108	\$ -0.2938	5.46
Striploin 0x1 13dn	\$ 7.0170	\$ 6.7104	+++	\$ 5.5209		\$ 7.3108	\$ -0.2938	0.01

Top Butt 13up	\$ 3.5201	\$ 3.2972	\$ 4.8245	\$ 2.5126		\$ 3.3272	\$ 0.1929	9.29
Top Butt 13dn	\$ 3.5201	\$ 3.2972	\$ 4.8245	\$ 2.5126		\$ 3.3272	\$ 0.1929	0.01
PSMO Tenderloin	\$ 12.4934	\$ 11.9357	\$ 13.8233	\$ 9.3062		\$ 12.3233	\$ 0.1701	2.66
Butt Tenderloin	+++	\$ 12.8083	\$ 14.7231	\$ 8.9228		\$ 11.8156	\$ 1.5327	0.11
Boneless Round	n/a	+++	+++	\$ 2.2979		\$ 3.0429		
Inside Round 1"	+++	+++	\$ 3.6224	\$ 2.2601		\$ 2.9928	\$ 0.2072	0.01
Inside Round	\$ 2.8368	\$ 2.7947	\$ 3.2747	\$ 2.3073		\$ 3.0553	\$ -0.2185	4.73
Outside Flat	\$ 3.0225	\$ 2.8399	\$ 3.5899	\$ 2.3879		\$ 3.1621	\$ -0.1396	1.31
Eye of round	\$ 3.7791	\$ 3.5859	\$ 4.1079	\$ 2.8246		\$ 3.7403	\$ 0.0388	3.19
Peeled Knuckle	+++	+++	+++	\$ 2.4511		\$ 3.2457	\$ -0.0557	3.57
Gooseneck	+++	+++	+++	\$ 2.1600		\$ 2.8603	\$ -0.1189	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	+++	+++	\$ 4.2832					0.10
Semi-Boneless	+++	+++	+++	\$ 2.0689		\$ 2.7396	\$ 0.3804	0.01
Short Cut shoulder clod	\$ 3.1656	\$ 3.0932	\$ 3.9158	\$ 2.1964		\$ 2.9085	\$ 0.2571	1.20
Clod Heart	+++	+++	+++					0.18
Clod Tender	\$ 4.0641	\$ 3.6494	\$ 4.7530	\$ 3.0524		\$ 4.0420	\$ 0.0221	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8033	\$ 3.6513	+++	\$ 2.8334		\$ 3.7520	\$ 0.0513	1.20
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	+++	+++	\$ 5.1108					0.72
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.9569		\$ 6.5639	\$ 0.5237	1.08
Bone-in Lipon Ribeye 17 dn	\$ 6.6568	\$ 6.9867	\$ 7.5143	\$ 4.9569		\$ 6.5639	\$ 0.0929	1.71
Boneless Lipon Ribeye 14 up	\$ 8.3292	\$ 7.9771	\$ 9.2455	\$ 6.1050		\$ 8.0842	\$ 0.2450	1.28
Boneless Lipon Ribeye 14 dn	\$ 8.3292	\$ 7.9771	+++	\$ 5.9568		\$ 7.8880	\$ 0.4412	0.01
Back Ribs	+++	+++	+++	\$ 0.9025		\$ 1.1951	\$ 2.0679	0.03
Short Loin 1x0	\$ 6.0163	\$ 5.9086	\$ 7.1453	\$ 4.5532		\$ 6.0293	\$ -0.0130	0.66
Striploin 0x1 13up	\$ 6.0568	\$ 5.4791	\$ 6.8991	\$ 4.5260		\$ 5.9933	\$ 0.0635	5.13
Striploin 0x1 13dn	\$ 6.0568	\$ 5.4791	+++	\$ 4.5260		\$ 5.9933	\$ 0.0635	0.01
Top Butt 13up	\$ 3.1795	\$ 3.0809	\$ 4.1540	\$ 2.2917		\$ 3.0347	\$ 0.1448	6.05
Top Butt 13dn	\$ 3.1795	\$ 3.0809	\$ 4.1540	\$ 2.2917		\$ 3.0347	\$ 0.1448	0.01
PSMO Tenderloin	\$ 11.7227	\$ 10.9540	\$ 13.5718	\$ 9.3431		\$ 12.3721	\$ -0.6494	2.68
Butt Tenderloin	+++	\$ 12.8083	\$ 13.9100	\$ 8.5604		\$ 11.3357	\$ 0.0043	0.06
Boneless Round	n/a	+++	+++	\$ 2.1679		\$ 2.8707		
Inside Round 1"	+++	+++	\$ 3.6224	\$ 2.2448		\$ 2.9726	\$ 0.2274	0.05
Inside Round	\$ 3.1851	\$ 2.9547	\$ 3.9318	\$ 2.2610		\$ 2.9940	\$ 0.1911	14.38
Outside Flat	\$ 3.2259	\$ 2.9303	\$ 4.1839	\$ 2.3784		\$ 3.1495	\$ 0.0764	5.71
Eye of round	\$ 3.8002	\$ 3.5381	\$ 4.3311	\$ 2.8336		\$ 3.7523	\$ 0.0479	2.10
Peeled Knuckle	+++	+++	+++	\$ 2.4073		\$ 3.1877	\$ 0.1823	1.77
Gooseneck	+++	+++	+++	\$ 1.9601		\$ 2.5956	\$ 0.1458	0.00







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	\$ 2.8416	\$ 2.6688	\$ 3.2231	\$ 2.2010		\$ 2.9146	\$ -0.0730	2.89
Briskets 120	\$ 3.2653	\$ 2.8482	\$ 3.7573	\$ 2.4869		\$ 3.2932	\$ -0.0279	0.98
Bone-in Chuck Shortrib	\$ 4.2741	\$ 3.7440	\$ 4.7845	\$ 2.8392		\$ 3.7597	\$ 0.5144	2.98
Flat Iron	\$ 3.4931	\$ 3.4118	+++					0.86
Blademeat	\$ 3.7275	\$ 3.4741	\$ 3.8168	\$ 2.7996		\$ 3.7072	\$ 0.0203	6.86
Bone-in Shortrib	+++	+++	+++	\$ 3.6461		\$ 4.8282	\$ -0.1482	0.30
Outside Skirt	+++	+++	+++	\$ 4.3910		\$ 5.8146	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.2763		\$ 4.3385	\$ 0.0866	0.01
Flapmeat	+++	+++	+++	\$ 4.1238		\$ 5.4607	\$ 0.4293	0.12
Ball Tips	+++	+++	+++	\$ 2.1484		\$ 2.8449	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.3611		\$ 4.4508	\$ -1.7308	0.14
Flank Steak	\$ 5.3512	\$ 5.0056	\$ 6.8414	\$ 3.9600		\$ 5.2438	\$ 0.1074	1.04
Pectoral Muscle	\$ 3.6813	\$ 3.4501	\$ 4.0080	\$ 2.8623		\$ 3.7903	\$ -0.1090	2.74
Lointails	+++	+++	\$ 3.2598					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	\$ 0.7035	\$ 0.5904	\$ 0.6423	\$ 0.4557		\$ 0.6034	\$ 0.1001	26.82
Fresh 65% Lean Trimmings	\$ 1.2997	\$ 1.1773	\$ 1.4854	\$ 0.8183		\$ 1.0836	\$ 0.2161	13.53
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9426	\$ 1.3708		\$ 1.8152	\$ 0.0452	4.12
Fresh 85% Lean Trimmings	\$ 2.4212	\$ 2.3986	\$ 2.3997	\$ 1.7546		\$ 2.3234	\$ 0.0978	18.93
Shankmeat	\$ 2.4212	\$ 2.3986	\$ 2.3997					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	+++	+++	+++					4.44
Lean Ground Beef	+++	+++	+++					19.89
Medium Ground Beef	+++	+++	+++					10.73
Regular Ground Beef	+++	+++	+++					3.01
Ground Chuck	+++	+++	+++	\$ 2.3093		\$ 3.0580	\$ -0.1811	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3807		\$ 4.4767	\$ -0.0001	0.01

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

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