



## 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, November 10, 2017

**Exchange Rate:** 1.2692

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1286	\$ 2.1075	\$ 2.0400	\$ 2.1286	\$ 2.1076	\$ 2.0400
RIB	\$ 3.8116	\$ 3.9619	\$ 4.4820	\$ 3.8131	\$ 3.6847	\$ 3.7678
LOIN	\$ 3.2238	\$ 3.1397	\$ 2.8722	\$ 2.9246	\$ 2.8627	\$ 2.6777
ROUND	\$ 2.1865	\$ 2.1535	\$ 2.0870	\$ 2.1740	\$ 2.1332	\$ 2.0018
BRISKET	\$ 1.8484	\$ 1.7967	\$ 1.6567	\$ 1.8484	\$ 1.7967	\$ 1.6567
SHORT PLATE	\$ 1.7912	\$ 1.7869	\$ 1.5416	\$ 1.7912	\$ 1.7869	\$ 1.5416
FLANK	\$ 1.2585	\$ 1.2498	\$ 1.1321	\$ 1.2585	\$ 1.2498	\$ 1.1321

	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
<b>Carcass Cutout</b>	\$ 2.6982	\$ 2.4996	\$ 2.4821	\$ 2.4176	\$ 2.4984	\$ 2.4334	\$ 2.3871	\$ 2.2765
<b>Load Count Totals</b>		241.13	237.62	291.38				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1907	\$ 2.7804	\$ 0.3096	0.18
Short Cut shoulder clod	\$ 2.6437	\$ 2.5990	\$ 2.8529	\$ 2.0459	\$ 2.5967	\$ 0.0470	1.58
Clod Heart	n/a	n/a	+++	\$ 2.8285	\$ 3.5899		
Clod Tender	+++	\$ 4.4281	\$ 3.3215	\$ 3.8392	\$ 4.8727	\$ 0.5273	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.5120	\$ 3.0467	\$ 3.8669	\$ -0.3021	1.79
Chuck Roll 0x0	+++	+++	\$ 3.2837				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.6726	\$ 9.7381	\$ -2.7881	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.2800	\$ 7.6726	\$ 9.7381	\$ -2.7881	5.60
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.3242	\$ 10.5651	\$ -1.6151	0.19
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.8423	\$ 11.2226	\$ -2.2726	0.01
Back Ribs	+++	+++	+++	\$ 0.9771	\$ 1.2401	\$ 1.1152	0.01
Short Loin 1x0	\$ 6.4421	\$ 6.2086	\$ 5.5194	\$ 5.1527	\$ 6.5398	\$ -0.0977	0.21
Striploin 0x1 13up	\$ 6.7085	\$ 6.7149	\$ 5.8187	\$ 5.4132	\$ 6.8704	\$ -0.1619	6.84
Striploin 0x1 13dn	\$ 6.7085	\$ 6.7149	\$ 5.4545	\$ 5.4132	\$ 6.8704	\$ -0.1619	0.01







Top Butt 13up	\$ 3.5055	\$ 3.4283	\$ 3.3185	\$ 2.8520		\$ 3.6198	\$ -0.1143	9.31
Top Butt 13dn	\$ 3.5055	\$ 3.4283	\$ 3.3185	\$ 2.8520		\$ 3.6198	\$ -0.1143	0.01
PSMO Tenderloin	\$ 11.7931	\$ 11.3964	\$ 11.5198	\$ 11.0086		\$ 13.9721	\$ -2.1790	4.64
Butt Tenderloin	\$ 10.9413	\$ 11.0821	+++	\$ 8.7211		\$ 11.0688	\$ -0.1275	0.18
Boneless Round	n/a	n/a	+++	\$ 2.3464		\$ 2.9781		
Inside Round 1"	+++	+++	+++	\$ 2.2691		\$ 2.8799	\$ 0.1701	0.01
Inside Round	\$ 2.8919	\$ 2.8264	\$ 2.6185	\$ 2.3717		\$ 3.0102	\$ -0.1183	3.19
Outside Flat	\$ 2.8459	\$ 2.8104	\$ 2.9711	\$ 2.2327		\$ 2.8337	\$ 0.0122	8.59
Eye of round	\$ 3.5130	\$ 3.5221	\$ 3.3404	\$ 2.4592		\$ 3.1212	\$ 0.3918	4.12
Peeled Knuckle	+++	+++	+++	\$ 2.3778		\$ 3.0179	\$ 0.0121	5.50
Gooseneck	+++	+++	+++	\$ 2.1365		\$ 2.7116	\$ -0.2750	0.01
<b>AA Product</b>								
	<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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.1151		\$ 2.6845	\$ 0.4055	0.18
Short Cut shoulder clod	\$ 2.6437	\$ 2.5990	\$ 2.8529	\$ 2.0480		\$ 2.5993	\$ 0.0444	1.58
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	\$ 4.4281	\$ 3.3215	\$ 3.7768		\$ 4.7935	\$ 0.6065	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5120	\$ 2.7773		\$ 3.5249	\$ 0.0399	1.79
Chuck Roll 0x0	+++	+++	\$ 3.2837					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4261		\$ 8.1560	\$ -0.5172	1.76
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2316	\$ 6.4261		\$ 8.1560	\$ -1.7824	2.82
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2445		\$ 9.1947	\$ -0.5544	1.17
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8015		\$ 8.6325	\$ 0.0078	0.01
Back Ribs	+++	+++	+++	\$ 0.9771		\$ 1.2401	\$ 1.1152	0.02
Short Loin 1x0	\$ 5.5181	\$ 5.5286	\$ 5.2619	\$ 4.0422		\$ 5.1304	\$ 0.3877	1.99
Striploin 0x1 13up	\$ 5.3464	\$ 5.4313	\$ 5.4545	\$ 4.0234		\$ 5.1065	\$ 0.2399	3.58
Striploin 0x1 13dn	\$ 5.3464	\$ 5.4313	\$ 5.4545	\$ 4.0234		\$ 5.1065	\$ 0.2399	0.01
Top Butt 13up	\$ 3.1223	\$ 2.9946	\$ 3.0144	\$ 2.3836		\$ 3.0253	\$ 0.0970	5.23
Top Butt 13dn	\$ 3.1223	\$ 2.9946	\$ 3.0144	\$ 2.3836		\$ 3.0253	\$ 0.0970	0.01
PSMO Tenderloin	\$ 11.1917	\$ 10.2946	\$ 9.6848	\$ 9.9458		\$ 12.6232	\$ -1.4315	2.73
Butt Tenderloin	\$ 10.2044	\$ 10.5774	+++	\$ 8.7312		\$ 11.0816	\$ -0.8772	0.15
Boneless Round	n/a	n/a	+++	\$ 2.3000		\$ 2.9192		
Inside Round 1"	+++	+++	+++	\$ 2.2698		\$ 2.8808	\$ 0.1692	0.01
Inside Round	\$ 2.8651	\$ 2.8525	\$ 2.6871	\$ 2.2885		\$ 2.9046	\$ -0.0395	20.54
Outside Flat	\$ 2.7599	\$ 2.7456	\$ 2.7318	\$ 2.1480		\$ 2.7262	\$ 0.0337	6.57
Eye of round	\$ 3.5454	\$ 3.4194	\$ 3.1144	\$ 2.4776		\$ 3.1446	\$ 0.4008	2.35
Peeled Knuckle	+++	+++	+++	\$ 2.3647		\$ 3.0013	\$ 0.0687	1.33
Gooseneck	+++	+++	+++	\$ 2.1347		\$ 2.7094	\$ -0.2728	0.01

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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>Cdn Loads</u>
Chuck Tender	\$ 2.9022	\$ 2.8922	\$ 2.6941	\$ 2.2669		\$ 2.8771	\$ 0.0251	5.18
Briskets 120	\$ 2.6784	\$ 2.5985	\$ 2.6546	\$ 2.2484		\$ 2.8537	\$ -0.1753	2.26
Bone-in Chuck Shortrib	\$ 4.1253	\$ 4.1573	\$ 4.1487	\$ 3.2050		\$ 4.0678	\$ 0.0575	4.41
Flat Iron	\$ 3.8952	\$ 3.9388	\$ 3.7773					1.33
Blademeat	\$ 3.5836	\$ 3.5405	\$ 3.1692	\$ 2.8382		\$ 3.6022	\$ -0.0186	9.76
Bone-in Shortrib	+++	+++	+++	\$ 4.4855		\$ 5.6930	\$ 0.3270	0.04
Outside Skirt	+++	+++	+++	\$ 4.8214		\$ 6.1193	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.5312		\$ 4.4818	\$ 0.0896	0.01
Flapmeat	+++	+++	+++	\$ 4.6047		\$ 5.8443	\$ 0.0457	0.04
Ball Tips	+++	+++	+++	\$ 2.2534		\$ 2.8600	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.5421		\$ 4.4956	\$ -1.3856	0.01
Flank Steak	\$ 5.3123	\$ 5.2965	\$ 5.3191	\$ 4.2715		\$ 5.4214	\$ -0.1091	1.12
Pectoral Muscle	\$ 3.7219	\$ 3.4149	\$ 3.2959	\$ 2.9457		\$ 3.7387	\$ -0.0168	4.56
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	\$ 1.0143	\$ 0.9927	\$ 0.8012	\$ 0.7005		\$ 0.8891	\$ 0.1252	44.01
Fresh 65% Lean Trimmings	\$ 1.8077	\$ 1.8186	\$ 1.3621	\$ 0.9408		\$ 1.1941	\$ 0.6136	11.94
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6500		\$ 2.0942	\$ 0.3948	7.28
Fresh 85% Lean Trimmings	\$ 2.5402	\$ 2.4792	\$ 2.3800	\$ 1.8240		\$ 2.3150	\$ 0.2252	22.01
Shankmeat	\$ 2.5402	\$ 2.4792	\$ 2.3800					0.10

**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	+++	+++	+++					7.55
Lean Ground Beef	+++	+++	+++					0.43
Medium Ground Beef	+++	+++	+++					10.47
Regular Ground Beef	+++	+++	+++					2.41
Ground Chuck	+++	+++	+++	\$ 1.9258		\$ 2.4442	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0708		\$ 3.8975	\$ -0.0001	0.01

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

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