



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, December 30, 2016

Exchange Rate: 1.3508

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1020	\$ 2.1860	\$ 2.4899	\$ 2.1020	\$ 2.1860	\$ 2.4899
RIB	\$ 4.0095	\$ 5.0363	\$ 4.6731	\$ 3.9196	\$ 3.9834	\$ 4.3646
LOIN	\$ 3.1088	\$ 3.1220	\$ 3.7378	\$ 2.8641	\$ 2.9298	\$ 3.4148
ROUND	\$ 2.1256	\$ 2.0590	\$ 2.6509	\$ 2.1717	\$ 2.1603	\$ 2.6985
BRISKET	\$ 1.7789	\$ 1.7745	\$ 2.3322	\$ 1.7789	\$ 1.7745	\$ 2.3322
SHORT PLATE	\$ 1.4723	\$ 1.4854	\$ 1.6803	\$ 1.4723	\$ 1.4854	\$ 1.6803
FLANK	\$ 1.0660	\$ 1.1024	\$ 1.3182	\$ 1.0660	\$ 1.1024	\$ 1.3182















	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	\$ 2.7259	\$ 2.4445	\$ 2.5764	\$ 2.9369	\$ 2.6042	\$ 2.3926	\$ 2.4380	\$ 2.8437
Load Count Totals		173.82	224.46	182.45				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0774	\$ 2.8062	\$ 0.3138	0.10
Short Cut shoulder clod	\$ 3.0932	\$ 3.2837	\$ 4.0481	\$ 2.2663	\$ 3.0613	\$ 0.0319	1.41
Clod Heart	+++	+++	+++	\$ 3.5445	\$ 4.7879	\$ -0.6401	0.36
Clod Tender	\$ 3.6494	\$ 3.7003	+++	\$ 3.2718	\$ 4.4195	\$ -0.7701	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.6513	\$ 3.9998	\$ 4.6534	\$ 2.9274	\$ 3.9543	\$ -0.3030	0.68
Chuck Roll 0x0	+++	+++	\$ 4.4753				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1872	\$ 8.3577	\$ -0.7331	0.74
Bone-in Lipon Ribeye 17 dn	\$ 8.3681	\$ 8.8577	\$ 8.6040	\$ 6.1872	\$ 8.3577	\$ 0.0104	1.54
Boneless Lipon Ribeye 14 up	\$ 8.1912	\$ 10.7713	\$ 10.5171	\$ 6.5449	\$ 8.8409	\$ -0.6497	0.53
Boneless Lipon Ribeye 14 dn	\$ 8.1912	\$ 10.7713	+++	\$ 6.9800	\$ 9.4286	\$ -1.2374	0.01
Back Ribs	+++	+++	+++	\$ 0.9006	\$ 1.2165	\$ 1.7601	0.01
Short Loin 1x0	\$ 6.5730	\$ 5.6652	\$ 7.6774	\$ 5.0249	\$ 6.7876	\$ -0.2146	0.18
Striploin 0x1 13up	\$ 6.7104	\$ 6.6989	\$ 7.9391	\$ 5.5947	\$ 7.5573	\$ -0.8469	4.95
Striploin 0x1 13dn	\$ 6.7104	\$ 6.6989	\$ 7.9391	\$ 5.5947	\$ 7.5573	\$ -0.8469	0.01

Top Butt 13up	\$ 3.2972	\$ 3.4743	\$ 4.4135	\$ 2.4247		\$ 3.2753	\$ 0.0219	5.49
Top Butt 13dn	\$ 3.2972	\$ 3.4743	\$ 4.4135	\$ 2.4247		\$ 3.2753	\$ 0.0219	0.01
PSMO Tenderloin	\$ 11.9357	\$ 13.3156	\$ 13.2350	\$ 9.4096		\$ 12.7105	\$ -0.7748	1.85
Butt Tenderloin	\$ 12.8083	+++	\$ 14.6446	\$ 9.0671		\$ 12.2478	\$ 0.5605	0.05
Boneless Round	+++	+++	+++	\$ 2.3081		\$ 3.1178	\$ -0.5978	0.01
Inside Round 1"	+++	+++	\$ 3.7839	\$ 2.2118		\$ 2.9877	\$ -0.2977	0.01
Inside Round	\$ 2.7947	\$ 2.7367	\$ 3.5621	\$ 2.3438		\$ 3.1660	\$ -0.3713	5.42
Outside Flat	\$ 2.8399	\$ 2.6132	\$ 4.2113	\$ 2.4096		\$ 3.2549	\$ -0.4150	0.95
Eye of round	\$ 3.5859	\$ 3.5417	\$ 4.1241	\$ 2.7974		\$ 3.7787	\$ -0.1928	2.20
Peeled Knuckle	+++	+++	+++	\$ 2.3841		\$ 3.2204	\$ -0.0804	2.73
Gooseneck	+++	+++	+++	\$ 2.0710		\$ 2.7975	\$ -0.0472	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.0479		\$ 2.7663	\$ 0.3537	0.10
Short Cut shoulder clod	\$ 3.0932	\$ 3.2837	\$ 4.0481	\$ 2.2892		\$ 3.0923	\$ 0.0009	1.41
Clod Heart	+++	+++	+++					0.36
Clod Tender	\$ 3.6494	\$ 3.7003	+++	\$ 3.0012		\$ 4.0540	\$ -0.4046	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6513	\$ 3.9998	\$ 4.6534	\$ 2.8612		\$ 3.8649	\$ -0.2136	0.68
Chuck Roll 0x0	+++	+++	\$ 4.4753					0.01
Oven Ready Rib	+++	+++	+++					3.23
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5882		\$ 7.5485	\$ -0.4729	1.10
Bone-in Lipon Ribeye 17 dn	\$ 6.9867	\$ 7.7634	\$ 6.6787	\$ 5.5882		\$ 7.5485	\$ -0.5618	0.91
Boneless Lipon Ribeye 14 up	\$ 7.9771	\$ 9.0672	\$ 9.0457	\$ 6.0296		\$ 8.1448	\$ -0.1677	0.67
Boneless Lipon Ribeye 14 dn	\$ 7.9771	\$ 9.0672	+++	\$ 6.0861		\$ 8.2211	\$ -0.2440	0.01
Back Ribs	+++	+++	+++	\$ 0.9006		\$ 1.2165	\$ 1.7601	0.04
Short Loin 1x0	\$ 5.9086	\$ 6.4809	\$ 7.2381	\$ 4.1143		\$ 5.5576	\$ 0.3510	1.50
Striploin 0x1 13up	\$ 5.4791	\$ 5.8879	\$ 6.1565	\$ 4.3410		\$ 5.8638	\$ -0.3847	2.77
Striploin 0x1 13dn	\$ 5.4791	\$ 5.8879	\$ 6.1565	\$ 4.3410		\$ 5.8638	\$ -0.3847	0.01
Top Butt 13up	\$ 3.0809	\$ 3.2648	\$ 4.0034	\$ 2.2630		\$ 3.0569	\$ 0.0240	3.97
Top Butt 13dn	\$ 3.0809	\$ 3.2648	\$ 4.0034	\$ 2.2630		\$ 3.0569	\$ 0.0240	0.01
PSMO Tenderloin	\$ 10.9540	\$ 11.4571	\$ 12.1528	\$ 9.1503		\$ 12.3602	\$ -1.4062	2.41
Butt Tenderloin	\$ 12.8083	+++	\$ 14.1367	\$ 8.5596		\$ 11.5623	\$ 1.2460	0.01
Boneless Round	+++	+++	+++	\$ 2.1727		\$ 2.9349	\$ -0.4149	0.01
Inside Round 1"	+++	+++	\$ 3.7839	\$ 2.2426		\$ 3.0293	\$ -0.3393	0.02
Inside Round	\$ 2.9547	\$ 3.0288	\$ 3.5794	\$ 2.3081		\$ 3.1178	\$ -0.1631	16.18
Outside Flat	\$ 2.9303	\$ 2.9325	\$ 3.7619	\$ 2.3795		\$ 3.2142	\$ -0.2839	5.02
Eye of round	\$ 3.5381	\$ 3.5203	\$ 4.0580	\$ 2.7533		\$ 3.7192	\$ -0.1811	2.59
Peeled Knuckle	+++	+++	+++	\$ 2.4002		\$ 3.2422	\$ -0.0822	1.96
Gooseneck	+++	+++	+++	\$ 2.1164		\$ 2.8588	\$ -0.1085	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	\$ 2.6688	\$ 2.8651	\$ 3.3239	\$ 2.1802		\$ 2.9450	\$ -0.2762	6.22
Briskets 120	\$ 2.8482	\$ 2.8347	\$ 3.8529	\$ 2.4527		\$ 3.3131	\$ -0.4649	1.02
Bone-in Chuck Shortrib	\$ 3.7440	\$ 4.2604	\$ 4.6767	\$ 2.9352		\$ 3.9649	\$ -0.2209	3.03
Flat Iron	\$ 3.4118	\$ 3.7259	+++					1.57
Blademeat	\$ 3.4741	\$ 3.8047	\$ 3.6342	\$ 2.8001		\$ 3.7824	\$ -0.3083	6.02
Bone-in Shortrib	+++	+++	+++	\$ 3.9423		\$ 5.3253	\$ -0.2736	0.06
Outside Skirt	+++	+++	+++	\$ 4.4282		\$ 5.9816	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.2066		\$ 4.3315	\$ 0.0866	0.01
Flapmeat	+++	+++	\$ 6.7892	\$ 4.0704		\$ 5.4983	\$ -0.4383	0.01
Ball Tips	+++	+++	+++	\$ 2.1384		\$ 2.8886	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.3076		\$ 4.4679	\$ -1.5879	0.01
Flank Steak	\$ 5.0056	\$ 5.1876	\$ 6.7574	\$ 3.9437		\$ 5.3271	\$ -0.3215	1.01
Pectoral Muscle	\$ 3.4501	\$ 3.6730	\$ 3.8787	\$ 2.8791		\$ 3.8891	\$ -0.4390	1.98
Lointails	+++	+++	\$ 3.2266					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	\$ 0.5904	\$ 0.6176	\$ 0.5188	\$ 0.3907		\$ 0.5278	\$ 0.0626	23.66
Fresh 65% Lean Trimmings	\$ 1.1773	\$ 1.2263	\$ 1.2025	\$ 0.7992		\$ 1.0796	\$ 0.0977	13.94
Fresh 75% Lean Trimmings	+++	+++	\$ 1.7966	\$ 1.3614		\$ 1.8390	\$ -0.0511	0.01
Fresh 85% Lean Trimmings	\$ 2.3986	\$ 2.3419	\$ 2.3907	\$ 1.7264		\$ 2.3320	\$ 0.0666	15.16
Shankmeat	\$ 2.3986	\$ 2.3419	\$ 2.3907					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	+++	+++	+++					6.37
Lean Ground Beef	+++	+++	+++					15.34
Medium Ground Beef	+++	+++	+++					0.06
Regular Ground Beef	+++	+++	+++					3.54
Ground Chuck	+++	+++	+++	\$ 2.3093		\$ 3.1194	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1694		\$ 4.2812	\$ 0.0000	0.01

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

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