



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, August 18, 2017

Exchange Rate: 1.2647

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0579	\$ 2.0728	\$ 2.0081	\$ 2.0579	\$ 2.0728	\$ 2.0081
RIB	\$ 3.8601	\$ 3.9792	\$ 3.9837	\$ 3.3581	\$ 3.5173	\$ 3.6160
LOIN	\$ 3.4520	\$ 3.6088	\$ 3.5804	\$ 3.1820	\$ 3.2413	\$ 3.2928
ROUND	\$ 2.2154	\$ 2.2150	\$ 2.0948	\$ 2.2375	\$ 2.1877	\$ 2.0838
BRISKET	\$ 1.8054	\$ 1.8335	\$ 1.7915	\$ 1.8054	\$ 1.8335	\$ 1.7915
SHORT PLATE	\$ 1.8395	\$ 1.9062	\$ 1.7102	\$ 1.8395	\$ 1.9062	\$ 1.7102
FLANK	\$ 1.2639	\$ 1.2750	\$ 1.1252	\$ 1.2639	\$ 1.2750	\$ 1.1252















	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	\$ 2.4922	\$ 2.5407	\$ 2.5984	\$ 2.5221	\$ 2.4638	\$ 2.4310	\$ 2.4615	\$ 2.4171
Load Count Totals		275.72	255.01	300.44				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 2.4190				0.01	
Semi-Boneless	+++	+++	+++	\$ 1.9168		\$ 2.4242	\$ 0.6758	0.15
Short Cut shoulder clod	\$ 2.5495	\$ 2.5658	\$ 2.6930	\$ 1.9298		\$ 2.4406	\$ 0.1089	0.42
Clod Heart	n/a	n/a	+++	\$ 2.3587		\$ 2.9830		
Clod Tender	\$ 4.5018	\$ 3.8007	\$ 3.6020	\$ 3.3810		\$ 4.2760	\$ 0.2258	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2338	\$ 3.2940	\$ 3.2310	\$ 2.4881		\$ 3.1467	\$ 0.0871	1.29
Chuck Roll 0x0	+++	+++	\$ 3.0687					0.01
Oven Ready Rib	+++	+++	+++					0.07
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6195		\$ 7.1070	\$ 0.3830	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.4232	\$ 5.6195		\$ 7.1070	\$ 0.3830	3.62
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7553		\$ 8.5434	\$ 1.0566	0.12
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9468		\$ 8.7856	\$ 0.8144	0.01
Back Ribs	+++	+++	+++	\$ 1.1615		\$ 1.4689	\$ 1.2582	0.01
Short Loin 1x0	\$ 6.9676	\$ 6.7995	\$ 7.0232	\$ 4.7463		\$ 6.0026	\$ 0.9650	0.46
Striploin 0x1 13up	\$ 6.7302	\$ 7.2628	\$ 7.5622	\$ 4.8258		\$ 6.1032	\$ 0.6270	6.23
Striploin 0x1 13dn	\$ 6.7302	\$ 7.2628	+++	\$ 4.8258		\$ 6.1032	\$ 0.6270	0.01

Top Butt 13up	\$ 4.8358	\$ 4.9366	\$ 4.6095	\$ 3.5225		\$ 4.4549	\$ 0.3809	8.90
Top Butt 13dn	\$ 4.8358	\$ 4.9366	\$ 4.6095	\$ 3.5225		\$ 4.4549	\$ 0.3809	0.01
PSMO Tenderloin	\$ 11.9663	\$ 11.8469	\$ 12.5354	\$ 9.2158		\$ 11.6552	\$ 0.3111	3.12
Butt Tenderloin	\$ 11.3241	+++	+++	\$ 8.3584		\$ 10.5709	\$ 0.7532	0.55
Boneless Round	+++	n/a	+++	\$ 2.2747		\$ 2.8768	\$ 0.3932	0.01
Inside Round 1"	+++	+++	+++	\$ 2.0470		\$ 2.5888	\$ 0.6612	0.01
Inside Round	\$ 2.9347	\$ 2.9341	\$ 2.8877	\$ 2.0947		\$ 2.6492	\$ 0.2855	7.85
Outside Flat	\$ 2.8092	\$ 2.8303	\$ 2.6807	\$ 2.0398		\$ 2.5797	\$ 0.2295	3.10
Eye of round	\$ 3.0030	\$ 2.9699	\$ 3.0040	\$ 2.2720		\$ 2.8734	\$ 0.1296	3.90
Peeled Knuckle	+++	+++	+++	\$ 2.3338		\$ 2.9516	\$ 0.1584	7.81
Gooseneck	+++	+++	+++	\$ 2.0333		\$ 2.5715	\$ -0.1349	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	+++	+++	\$ 2.4190					0.01
Semi-Boneless	+++	+++	+++	\$ 1.9179		\$ 2.4256	\$ 0.6744	0.15
Short Cut shoulder clod	\$ 2.5495	\$ 2.5658	\$ 2.6930	\$ 2.0143		\$ 2.5475	\$ 0.0020	0.42
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.5018	\$ 3.8007	\$ 3.6020	\$ 3.0867		\$ 3.9037	\$ 0.5981	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2338	\$ 3.2940	\$ 3.2310	\$ 2.4452		\$ 3.0924	\$ 0.1414	1.29
Chuck Roll 0x0	+++	+++	\$ 3.0687					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3449		\$ 6.7597	\$ -0.2907	1.79
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.8481	\$ 5.3449		\$ 6.7597	\$ -0.6319	7.43
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2559		\$ 7.9118	\$ -0.3869	1.13
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.1389		\$ 7.7639	\$ -0.2390	0.01
Back Ribs	+++	+++	+++	\$ 1.1615		\$ 1.4689	\$ 1.2582	0.08
Short Loin 1x0	\$ 5.9897	\$ 5.8126	\$ 6.3235	\$ 4.6663		\$ 5.9015	\$ 0.0882	11.52
Striploin 0x1 13up	\$ 6.0476	\$ 6.0197	\$ 6.7023	\$ 4.7677		\$ 6.0297	\$ 0.0179	6.31
Striploin 0x1 13dn	\$ 6.0476	\$ 6.0197	+++	\$ 4.7677		\$ 6.0297	\$ 0.0179	0.01
Top Butt 13up	\$ 4.0747	\$ 4.0540	\$ 3.8642	\$ 3.5117		\$ 4.4412	\$ -0.3665	12.18
Top Butt 13dn	\$ 4.0747	\$ 4.0540	\$ 3.8642	\$ 3.5117		\$ 4.4412	\$ -0.3665	0.01
PSMO Tenderloin	\$ 11.4321	\$ 11.4048	\$ 11.8777	\$ 9.2388		\$ 11.6843	\$ -0.2522	2.47
Butt Tenderloin	\$ 10.9113	+++	+++	\$ 8.2011		\$ 10.3719	\$ 0.5394	1.36
Boneless Round	+++	n/a	+++	\$ 2.2430		\$ 2.8367	\$ 0.4333	0.02
Inside Round 1"	+++	+++	+++	\$ 2.1807		\$ 2.7579	\$ 0.4921	0.04
Inside Round	\$ 2.9625	\$ 2.9397	\$ 2.9321	\$ 2.1431		\$ 2.7104	\$ 0.2521	18.74
Outside Flat	\$ 2.8079	\$ 2.7702	\$ 2.6250	\$ 2.0515		\$ 2.5945	\$ 0.2134	15.54
Eye of round	\$ 3.0048	\$ 2.9567	\$ 3.0198	\$ 2.3029		\$ 2.9125	\$ 0.0923	1.78
Peeled Knuckle	+++	+++	+++	\$ 2.3233		\$ 2.9383	\$ 0.3417	3.06
Gooseneck	+++	+++	+++	\$ 1.9609		\$ 2.4800	\$ -0.0434	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	\$ 2.8959	\$ 2.8821	\$ 2.6543	\$ 2.3137		\$ 2.9261	\$ -0.0302	4.16
Briskets 120	\$ 2.6005	\$ 2.6482	+++	\$ 1.9528		\$ 2.4697	\$ 0.1308	6.85
Bone-in Chuck Shortrib	\$ 4.3545	\$ 4.4268	+++	\$ 3.4666		\$ 4.3842	\$ -0.0297	4.39
Flat Iron	\$ 3.8060	\$ 3.7778	+++					0.22
Blademeat	\$ 3.1455	\$ 3.1118	+++	\$ 2.5157		\$ 3.1816	\$ -0.0361	7.14
Bone-in Shortrib	+++	+++	+++	\$ 4.7302		\$ 5.9823	\$ -1.2723	0.15
Outside Skirt	+++	+++	+++	\$ 6.4040		\$ 8.0991	\$ -0.4591	0.02
Inside Skirt	+++	+++	+++	\$ 3.2700		\$ 4.1356	\$ 0.0827	0.01
Flapmeat	+++	+++	+++	\$ 4.2184		\$ 5.3350	\$ 0.1650	0.08
Ball Tips	+++	+++	+++	\$ 2.2778		\$ 2.8807	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.0534		\$ 3.8616	\$ -1.2449	0.30
Flank Steak	\$ 5.2848	\$ 5.3743	+++	\$ 4.0816		\$ 5.1620	\$ 0.1228	1.60
Pectoral Muscle	\$ 3.0886	\$ 3.1138	+++	\$ 2.4878		\$ 3.1463	\$ -0.0577	3.00
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	\$ 1.0585	\$ 1.0441	\$ 0.7437	\$ 0.7599		\$ 0.9610	\$ 0.0975	45.47
Fresh 65% Lean Trimmings	\$ 1.6935	\$ 1.7317	\$ 1.5834	\$ 1.1347		\$ 1.4351	\$ 0.2584	15.25
Fresh 75% Lean Trimmings	+++	+++	\$ 2.0636	\$ 1.9206		\$ 2.4290	\$ -0.2528	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8300		\$ 2.3144	\$ 0.1746	7.28
Fresh 85% Lean Trimmings	\$ 2.6589	\$ 2.6473	\$ 2.5439	\$ 1.9928		\$ 2.5203	\$ 0.1386	22.15
Shankmeat	\$ 2.6589	\$ 2.6473	\$ 2.5439					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	+++	+++	+++					4.15
Lean Ground Beef	+++	+++	+++					12.87
Medium Ground Beef	+++	+++	+++					4.74
Regular Ground Beef	+++	+++	+++					2.32
Ground Chuck	+++	+++	+++	\$ 1.8788		\$ 2.3761	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1740		\$ 4.0142	\$ 0.0000	0.01

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

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