



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, March 3, 2017

Exchange Rate: 1.3387

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1646	\$ 2.2289	\$ 2.3692	\$ 2.1646	\$ 2.2289	\$ 2.3692
RIB	\$ 4.5183	\$ 4.0042	\$ 4.5320	\$ 4.0484	\$ 3.7862	\$ 3.7904
LOIN	\$ 3.6254	\$ 3.5171	\$ 3.8866	\$ 3.4835	\$ 3.2466	\$ 3.6023
ROUND	\$ 2.2693	\$ 2.2639	\$ 2.6287	\$ 2.3027	\$ 2.2567	\$ 2.5322
BRISKET	\$ 1.8397	\$ 1.8813	\$ 1.9694	\$ 1.8397	\$ 1.8813	\$ 1.9694
SHORT PLATE	\$ 1.9299	\$ 1.8627	\$ 1.8597	\$ 1.9299	\$ 1.8627	\$ 1.8597
FLANK	\$ 1.3982	\$ 1.3708	\$ 1.4830	\$ 1.3982	\$ 1.3708	\$ 1.4830











	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	\$ 2.7558	\$ 2.7089	\$ 2.6414	\$ 2.9071	\$ 2.7016	\$ 2.6326	\$ 2.5575	\$ 2.7414
Load Count Totals		251.20	226.40	209.82				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.4600				0.12	
Semi-Boneless	+++	+++	+++	\$ 2.0917		\$ 2.8002	\$ 0.3398	0.11
Short Cut shoulder clod	\$ 3.0932	\$ 3.2721	\$ 4.0811	\$ 2.1374		\$ 2.8613	\$ 0.2319	2.66
Clod Heart	+++	+++	+++	\$ 3.2811		\$ 4.3924	\$ 0.0425	0.19
Clod Tender	\$ 5.3388	\$ 5.2291	\$ 5.5973	\$ 4.5459		\$ 6.0856	\$ -0.7468	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4388	\$ 3.4084	\$ 3.9104	\$ 2.3911		\$ 3.2010	\$ 0.2378	1.51
Chuck Roll 0x0	+++	+++	\$ 3.7604					0.01
Oven Ready Rib	+++	+++	+++					2.84
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8902		\$ 7.8852	\$ 0.2808	1.31
Bone-in Lipon Ribeye 17 dn	\$ 7.2860	\$ 7.0362	\$ 7.1738	\$ 5.8902		\$ 7.8852	\$ -0.5992	1.84
Boneless Lipon Ribeye 14 up	\$ 8.9557	\$ 8.3356	\$ 11.0890	\$ 6.6512		\$ 8.9040	\$ 0.0517	3.98
Boneless Lipon Ribeye 14 dn	\$ 8.9557	\$ 8.3356	+++	\$ 6.7934		\$ 9.0943	\$ -0.1386	0.01
Back Ribs	+++	+++	+++	\$ 1.0590		\$ 1.4177	\$ 1.8222	0.01
Short Loin 1x0	\$ 7.3365	\$ 7.0276	\$ 7.1390	\$ 5.6582		\$ 7.5746	\$ -0.2381	0.25
Striploin 0x1 13up	\$ 7.8447	\$ 7.4710	\$ 8.3593	\$ 6.0993		\$ 8.1651	\$ -0.3204	7.63
Striploin 0x1 13dn	+++	+++	+++	\$ 6.0993		\$ 8.1651	\$ -0.3204	0.01

Top Butt 13up	\$ 4.3221	\$ 4.1822	\$ 5.0473	\$ 3.2196		\$ 4.3101	\$ 0.0120	11.03
Top Butt 13dn	\$ 4.3221	\$ 4.1822	\$ 5.0473	\$ 3.2196		\$ 4.3101	\$ 0.0120	0.01
PSMO Tenderloin	\$ 13.0033	\$ 12.8218	\$ 13.6308	\$ 10.1574		\$ 13.5977	\$ -0.5944	4.85
Butt Tenderloin	+++	+++	\$ 13.9310	\$ 8.6256		\$ 11.5471	\$ 1.5338	0.11
Boneless Round	n/a	+++	n/a	\$ 2.3013		\$ 3.0808		
Inside Round 1"	+++	+++	\$ 3.5103	\$ 2.4022		\$ 3.2158	\$ -0.1358	0.01
Inside Round	\$ 2.9927	\$ 3.0172	\$ 3.5991	\$ 2.4961		\$ 3.3415	\$ -0.3488	4.56
Outside Flat	\$ 2.9821	\$ 2.9766	\$ 3.4998	\$ 2.2394		\$ 2.9979	\$ -0.0158	7.52
Eye of round	\$ 3.6404	\$ 3.7732	\$ 4.1673	\$ 2.2360		\$ 2.9933	\$ 0.6471	4.37
Peeled Knuckle	+++	+++	+++	\$ 2.3844		\$ 3.1920	\$ 0.0180	4.50
Gooseneck	+++	+++	+++	\$ 2.0867		\$ 2.7935	\$ -0.0715	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	+++	+++	\$ 3.4600					0.12
Semi-Boneless	+++	+++	+++	\$ 2.0876		\$ 2.7947	\$ 0.3453	0.11
Short Cut shoulder clod	\$ 3.0932	\$ 3.2721	\$ 4.0811	\$ 2.1695		\$ 2.9043	\$ 0.1889	2.66
Clod Heart	+++	+++	+++					0.19
Clod Tender	\$ 5.3388	\$ 5.2291	\$ 5.5973	\$ 4.3168		\$ 5.7789	\$ -0.4401	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4388	\$ 3.4084	\$ 3.9104	\$ 2.2748		\$ 3.0453	\$ 0.3935	1.51
Chuck Roll 0x0	+++	+++	\$ 3.7604					0.01
Oven Ready Rib	+++	+++	n/a					0.44
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5654		\$ 7.4504	\$ 0.1845	3.12
Bone-in Lipon Ribeye 17 dn	\$ 6.5002	\$ 6.5123	\$ 6.4980	\$ 5.5654		\$ 7.4504	\$ -0.9502	2.74
Boneless Lipon Ribeye 14 up	\$ 8.1683	\$ 8.0185	\$ 10.0186	\$ 6.3288		\$ 8.4724	\$ -0.3041	1.55
Boneless Lipon Ribeye 14 dn	\$ 8.1683	\$ 8.0185	+++	\$ 6.4113		\$ 8.5828	\$ -0.4145	0.01
Back Ribs	+++	+++	+++	\$ 1.0590		\$ 1.4177	\$ 1.8222	0.02
Short Loin 1x0	\$ 6.2999	\$ 5.8006	\$ 7.1155	\$ 5.1039		\$ 6.8326	\$ -0.5327	6.56
Striploin 0x1 13up	\$ 7.4409	\$ 6.9476	\$ 7.4094	\$ 5.8875		\$ 7.8816	\$ -0.4407	1.51
Striploin 0x1 13dn	+++	+++	+++	\$ 5.8875		\$ 7.8816	\$ 1.2139	0.01
Top Butt 13up	\$ 4.3906	\$ 3.8116	\$ 4.1326	\$ 3.2404		\$ 4.3379	\$ 0.0527	6.24
Top Butt 13dn	\$ 4.3906	\$ 3.8116	\$ 4.1326	\$ 3.2404		\$ 4.3379	\$ 0.0527	0.01
PSMO Tenderloin	\$ 13.4380	\$ 12.4305	\$ 13.5084	\$ 10.4482		\$ 13.9870	\$ -0.5490	2.52
Butt Tenderloin	+++	+++	\$ 12.8755	\$ 9.1653		\$ 12.2696	\$ -1.1896	0.19
Boneless Round	n/a	+++	n/a	\$ 2.2316		\$ 2.9874		
Inside Round 1"	+++	+++	\$ 3.5103	\$ 2.4997		\$ 3.3463	\$ -0.2663	0.03
Inside Round	\$ 3.2242	\$ 3.0664	\$ 3.5806	\$ 2.5223		\$ 3.3766	\$ -0.1524	15.86
Outside Flat	\$ 2.9295	\$ 2.9281	\$ 3.4963	\$ 2.2323		\$ 2.9884	\$ -0.0589	9.12
Eye of round	\$ 3.6640	\$ 3.6037	\$ 3.9607	\$ 2.3211		\$ 3.1073	\$ 0.5567	3.72
Peeled Knuckle	+++	+++	+++	\$ 2.4269		\$ 3.2489	\$ -0.0889	1.63
Gooseneck	+++	+++	+++	\$ 1.9769		\$ 2.6465	\$ 0.0755	1.55







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	\$ 3.2386	\$ 3.2512	\$ 3.8150	\$ 2.4924		\$ 3.3366	\$ -0.0980	4.07
Briskets 120	\$ 2.6445	\$ 2.7248	\$ 3.2168	\$ 2.0906		\$ 2.7987	\$ -0.1542	3.98
Bone-in Chuck Shortrib	\$ 4.2110	\$ 4.1730	\$ 4.5950	\$ 2.8989		\$ 3.8808	\$ 0.3302	2.64
Flat Iron	+++	\$ 3.4823	+++					0.83
Blademeat	\$ 3.5919	\$ 3.5908	\$ 3.6249	\$ 2.3707		\$ 3.1737	\$ 0.4182	7.51
Bone-in Shortrib	\$ 7.4457	+++	+++	\$ 3.8323		\$ 5.1303	\$ 2.3154	0.04
Outside Skirt	+++	+++	+++	\$ 4.9582		\$ 6.6375	\$ -2.1275	0.01
Inside Skirt	+++	+++	+++	\$ 4.9115		\$ 6.5750	\$ 0.1315	0.01
Flapmeat	+++	+++	+++	\$ 4.8350		\$ 6.4726	\$ -0.8176	0.10
Ball Tips	+++	+++	+++	\$ 2.8004		\$ 3.7489	\$ -0.9589	0.01
Tri Tips	+++	+++	\$ 3.8081	\$ 3.7250		\$ 4.9867	\$ -1.4567	0.01
Flank Steak	\$ 5.9863	\$ 5.9218	\$ 7.6485	\$ 5.0625		\$ 6.7772	\$ -0.7909	1.52
Pectoral Muscle	\$ 3.1418	\$ 3.5886	\$ 3.5296	\$ 2.4507		\$ 3.2808	\$ -0.1390	3.66
Lointails	+++	+++	\$ 3.1113					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	\$ 1.1628	\$ 1.1113	\$ 0.8240	\$ 0.8329		\$ 1.1150	\$ 0.0478	42.76
Fresh 65% Lean Trimmings	\$ 1.6838	\$ 1.5936	\$ 1.4382	\$ 0.9825		\$ 1.3153	\$ 0.3685	17.36
Fresh 75% Lean Trimmings	\$ 2.1033	+++	\$ 2.0302	\$ 1.4133		\$ 1.8920	\$ 0.2113	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6500		\$ 2.2089	\$ 0.1944	3.39
Fresh 85% Lean Trimmings	\$ 2.5229	\$ 2.5040	\$ 2.6222	\$ 1.8738		\$ 2.5085	\$ 0.0144	18.62
Shankmeat	\$ 2.5229	\$ 2.5040	\$ 2.6222					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	+++	+++	+++					3.57
Lean Ground Beef	+++	+++	+++					14.48
Medium Ground Beef	+++	+++	+++					0.70
Regular Ground Beef	+++	+++	+++					4.51
Ground Chuck	+++	+++	+++	\$ 1.8629		\$ 2.4939	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2117		\$ 4.2995	\$ 0.0000	0.01

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

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