



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, October 13, 2017

Exchange Rate: 1.2472

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1106	\$ 2.1775	\$ 2.0887	\$ 2.1106	\$ 2.1775	\$ 2.0879
RIB	\$ 3.8375	\$ 3.8586	\$ 3.7990	\$ 3.3274	\$ 3.3271	\$ 3.4745
LOIN	\$ 3.0128	\$ 2.9492	\$ 2.9629	\$ 2.8075	\$ 2.8086	\$ 2.8339
ROUND	\$ 2.1486	\$ 2.1241	\$ 2.0949	\$ 2.1303	\$ 2.1495	\$ 2.0639
BRISKET	\$ 1.8190	\$ 1.7711	\$ 1.5946	\$ 1.8190	\$ 1.7711	\$ 1.5946
SHORT PLATE	\$ 1.7115	\$ 1.7084	\$ 1.4120	\$ 1.7115	\$ 1.7084	\$ 1.4120
FLANK	\$ 1.2210	\$ 1.2078	\$ 1.0610	\$ 1.2210	\$ 1.2078	\$ 1.0610















	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	\$ 2.4632	\$ 2.4355	\$ 2.4358	\$ 2.3609	\$ 2.3621	\$ 2.3297	\$ 2.3509	\$ 2.2897
Load Count Totals		240.68	247.71	296.98				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.02
Semi-Boneless	+++	+++	+++	\$ 2.1679	\$ 2.7038	\$ 0.3562	0.10
Short Cut shoulder clod	\$ 2.6463	\$ 2.7698	\$ 2.7660	\$ 1.9870	\$ 2.4782	\$ 0.1681	3.37
Clod Heart	n/a	n/a	+++	\$ 2.5856	\$ 3.2248		
Clod Tender	\$ 4.8117	\$ 4.0430	+++	\$ 3.4766	\$ 4.3360	\$ 0.4757	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 4.1237	\$ 3.1434	\$ 3.9204	\$ -0.1093	1.01
Chuck Roll 0x0	+++	+++	\$ 3.8759				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.9167	\$ 8.6265	\$ -0.8765	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.7091	\$ 6.9167	\$ 8.6265	\$ -0.8765	3.33
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4931	\$ 9.3454	\$ -0.3154	0.34
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6921	\$ 9.5936	\$ -0.5636	0.01
Back Ribs	+++	+++	+++	\$ 0.9850	\$ 1.2285	\$ 1.2956	0.00
Short Loin 1x0	\$ 5.8767	\$ 5.7347	\$ 5.8394	\$ 4.3341	\$ 5.4055	\$ 0.4712	0.39
Striploin 0x1 13up	\$ 6.2893	\$ 6.1986	\$ 6.0552	\$ 5.0686	\$ 6.3216	\$ -0.0323	8.79
Striploin 0x1 13dn	\$ 6.2893	\$ 6.1986	\$ 6.0552	\$ 5.0686	\$ 6.3216	\$ -0.0323	0.01

Top Butt 13up	\$ 3.3426	\$ 3.3255	\$ 3.6153	\$ 2.5575		\$ 3.1897	\$ 0.1529	8.91
Top Butt 13dn	\$ 3.3426	\$ 3.3255	\$ 3.6153	\$ 2.5575		\$ 3.1897	\$ 0.1529	0.01
PSMO Tenderloin	\$ 11.1363	\$ 11.0388	\$ 11.0780	\$ 9.1291		\$ 11.3858	\$ -0.2495	6.50
Butt Tenderloin	+++	\$ 10.7641	+++	\$ 8.5643		\$ 10.6814	\$ 0.0730	0.12
Boneless Round	+++	+++	+++	\$ 2.2503		\$ 2.8066	\$ 0.2334	0.01
Inside Round 1"	+++	+++	+++	\$ 2.0751		\$ 2.5881	\$ 0.5519	0.01
Inside Round	\$ 2.7753	\$ 2.7373	\$ 2.7269	\$ 2.1401		\$ 2.6691	\$ 0.1062	7.52
Outside Flat	\$ 2.8825	\$ 2.8973	\$ 2.8619	\$ 2.0696		\$ 2.5812	\$ 0.3013	3.57
Eye of round	\$ 3.3325	\$ 3.2905	\$ 3.1069	\$ 2.7786		\$ 3.4655	\$ -0.1330	4.71
Peeled Knuckle	+++	+++	+++	\$ 2.3025		\$ 2.8717	\$ 0.0983	5.39
Gooseneck	+++	+++	+++	\$ 2.0421		\$ 2.5469	\$ -0.1103	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	+++	+++	+++					0.02
Semi-Boneless	+++	+++	+++	\$ 2.1945		\$ 2.7370	\$ 0.3230	0.10
Short Cut shoulder clod	\$ 2.6463	\$ 2.7698	\$ 2.7660	\$ 1.9725		\$ 2.4601	\$ 0.1862	3.37
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.8117	\$ 4.0430	+++	\$ 3.4016		\$ 4.2425	\$ 0.5692	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 4.1237	\$ 3.2174		\$ 4.0127	\$ -0.2016	1.01
Chuck Roll 0x0	+++	+++	\$ 3.8759					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7248		\$ 7.1400	\$ -0.3925	0.57
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.4176	\$ 5.7248		\$ 7.1400	\$ -1.1566	1.74
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.5564		\$ 8.1771	\$ -0.5296	2.17
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.5611		\$ 8.1830	\$ -0.5355	0.01
Back Ribs	+++	+++	+++	\$ 0.9850		\$ 1.2285	\$ 1.2956	0.06
Short Loin 1x0	\$ 5.3090	\$ 5.6073	\$ 5.4912	\$ 4.2002		\$ 5.2385	\$ 0.0705	3.07
Striploin 0x1 13up	\$ 5.3776	\$ 5.4017	\$ 5.2803	\$ 4.0843		\$ 5.0939	\$ 0.2837	6.39
Striploin 0x1 13dn	\$ 5.3776	\$ 5.4017	\$ 5.2803	\$ 4.0843		\$ 5.0939	\$ 0.2837	0.01
Top Butt 13up	\$ 2.9728	\$ 3.0729	\$ 3.4322	\$ 2.3777		\$ 2.9655	\$ 0.0073	7.34
Top Butt 13dn	\$ 2.9728	\$ 3.0729	\$ 3.4322	\$ 2.3777		\$ 2.9655	\$ 0.0073	0.01
PSMO Tenderloin	\$ 10.5240	\$ 10.6998	\$ 11.2981	\$ 9.1319		\$ 11.3893	\$ -0.8653	1.09
Butt Tenderloin	+++	\$ 10.3530	+++	\$ 7.8256		\$ 9.7601	\$ 1.1299	0.39
Boneless Round	+++	+++	+++	\$ 2.2772		\$ 2.8401	\$ 0.1999	0.40
Inside Round 1"	+++	+++	+++	\$ 2.0904		\$ 2.6071	\$ 0.5329	0.03
Inside Round	\$ 2.7334	\$ 2.8492	\$ 2.6726	\$ 2.1497		\$ 2.6811	\$ 0.0523	21.10
Outside Flat	\$ 2.7496	\$ 2.7993	\$ 2.9575	\$ 2.0429		\$ 2.5479	\$ 0.2017	7.71
Eye of round	\$ 3.4390	\$ 3.3099	\$ 3.1381	\$ 2.7950		\$ 3.4859	\$ -0.0469	3.08
Peeled Knuckle	+++	+++	+++	\$ 2.3295		\$ 2.9054	\$ 0.1346	1.59
Gooseneck	+++	+++	+++	\$ 2.0398		\$ 2.5440	\$ -0.1074	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	\$ 2.8643	\$ 2.8762	\$ 2.6757	\$ 2.2341		\$ 2.7864	\$ 0.0779	3.73
Briskets 120	+++	\$ 2.5629	\$ 2.6075	\$ 2.2682		\$ 2.8289	\$ -0.1885	3.60
Bone-in Chuck Shortrib	\$ 4.0691	\$ 4.1194	\$ 4.0530	\$ 3.0807		\$ 3.8422	\$ 0.2269	2.34
Flat Iron	\$ 3.6620	\$ 3.8692	\$ 3.7376					1.76
Blademeat	\$ 3.2716	\$ 3.2492	\$ 2.7166	\$ 2.5557		\$ 3.1875	\$ 0.0841	6.45
Bone-in Shortrib	+++	+++	+++	\$ 4.5227		\$ 5.6407	\$ -2.1107	0.06
Outside Skirt	+++	+++	+++	\$ 4.8173		\$ 6.0081	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.4564		\$ 4.3108	\$ 0.0862	0.01
Flapmeat	+++	+++	+++	\$ 3.9788		\$ 4.9624	\$ -0.1536	0.32
Ball Tips	+++	+++	+++	\$ 2.1398		\$ 2.6688	\$ -0.0088	0.04
Tri Tips	+++	+++	+++	\$ 3.2988		\$ 4.1143	\$ -1.0043	0.02
Flank Steak	\$ 5.1537	\$ 5.0888	\$ 5.3042	\$ 3.9496		\$ 4.9259	\$ 0.2278	1.50
Pectoral Muscle	\$ 3.2790	\$ 3.2186	\$ 2.7610	\$ 2.6984		\$ 3.3654	\$ -0.0864	3.17
Lointails	+++	+++	+++					0.05

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	\$ 0.9899	\$ 0.9766	\$ 0.5725	\$ 0.4887		\$ 0.6095	\$ 0.3804	44.27
Fresh 65% Lean Trimmings	\$ 1.6337	\$ 1.6299	\$ 1.2020	\$ 0.9137		\$ 1.1396	\$ 0.4941	15.60
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7067		\$ 2.1286	\$ 0.3604	7.28
Fresh 85% Lean Trimmings	\$ 2.4804	\$ 2.5281	\$ 2.3332	\$ 1.8308		\$ 2.2834	\$ 0.1970	22.79
Shankmeat	\$ 2.4804	\$ 2.5281	\$ 2.3332					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	+++	+++	+++					7.07
Lean Ground Beef	+++	+++	+++					0.09
Medium Ground Beef	+++	+++	+++					2.43
Regular Ground Beef	+++	+++	+++					2.22
Ground Chuck	+++	+++	+++	\$ 1.7231		\$ 2.1491	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.7541	\$ 0.0000	0.01

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

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