



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 6, 2017

Exchange Rate: 1.2549

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1775	\$ 2.1601	\$ 2.0977	\$ 2.1775	\$ 2.1601	\$ 2.0977
RIB	\$ 3.8586	\$ 3.8758	\$ 4.3824	\$ 3.3271	\$ 3.4934	\$ 3.9775
LOIN	\$ 2.9492	\$ 2.9494	\$ 3.0354	\$ 2.8086	\$ 2.7542	\$ 2.8687
ROUND	\$ 2.1241	\$ 2.1073	\$ 2.0938	\$ 2.1495	\$ 2.0912	\$ 2.0420
BRISKET	\$ 1.7711	\$ 1.7480	\$ 1.6735	\$ 1.7711	\$ 1.7480	\$ 1.6735
SHORT PLATE	\$ 1.7084	\$ 1.6741	\$ 1.4341	\$ 1.7084	\$ 1.6741	\$ 1.4341
FLANK	\$ 1.2078	\$ 1.1985	\$ 1.0644	\$ 1.2078	\$ 1.1985	\$ 1.0644

	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	\$ 2.4770	\$ 2.4358	\$ 2.4249	\$ 2.4503	\$ 2.3664	\$ 2.3509	\$ 2.3363	\$ 2.3576
Load Count Totals		247.71	264.49	305.22				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1558	\$ 2.7053	\$ 0.2447	0.05
Short Cut shoulder clod	\$ 2.7698	\$ 2.7341	\$ 2.9283	\$ 2.0791	\$ 2.6091	\$ 0.1607	0.99
Clod Heart	n/a	n/a	+++	\$ 2.6807	\$ 3.3640		
Clod Tender	\$ 4.0430	\$ 4.1518	\$ 4.3859	\$ 3.3969	\$ 4.2628	\$ -0.2198	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	\$ 4.0012	\$ 4.1346	\$ 3.2388	\$ 4.0644	\$ -0.0229	1.22
Chuck Roll 0x0	+++	+++	\$ 3.8609				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.8004	\$ 8.5338	\$ -1.0638	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.4813	\$ 6.8004	\$ 8.5338	\$ -1.0638	2.49
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2654	\$ 9.1174	\$ -0.9174	0.18
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6526	\$ 9.6032	\$ -1.4032	0.01
Back Ribs	+++	+++	+++	\$ 1.1506	\$ 1.4439	\$ 1.1461	0.02
Short Loin 1x0	\$ 5.7347	\$ 5.4725	\$ 6.1833	\$ 4.4590	\$ 5.5956	\$ 0.1391	0.35
Striploin 0x1 13up	\$ 6.1986	\$ 6.2016	\$ 6.0767	\$ 5.1659	\$ 6.4827	\$ -0.2841	8.15
Striploin 0x1 13dn	\$ 6.1986	+++	\$ 6.0767	\$ 5.1659	\$ 6.4827	\$ -0.2841	0.01

Top Butt 13up	\$ 3.3255	\$ 3.3804	\$ 3.8255	\$ 2.5149		\$ 3.1559	\$ 0.1696	11.47
Top Butt 13dn	\$ 3.3255	\$ 3.3804	\$ 3.8255	\$ 2.5149		\$ 3.1559	\$ 0.1696	0.01
PSMO Tenderloin	\$ 11.0388	\$ 11.0695	\$ 11.7190	\$ 9.1494		\$ 11.4816	\$ -0.4428	3.65
Butt Tenderloin	\$ 10.7641	\$ 10.5535	+++	\$ 8.4702		\$ 10.6293	\$ 0.1348	0.11
Boneless Round	+++	+++	+++	\$ 2.2383		\$ 2.8088	\$ 0.1912	0.01
Inside Round 1"	+++	+++	+++	\$ 2.0999		\$ 2.6352	\$ 0.3048	0.01
Inside Round	\$ 2.7373	\$ 2.6841	\$ 2.7530	\$ 2.1587		\$ 2.7090	\$ 0.0283	11.96
Outside Flat	\$ 2.8973	\$ 2.8805	\$ 3.0205	\$ 2.2499		\$ 2.8234	\$ 0.0739	3.11
Eye of round	\$ 3.2905	\$ 3.0541	\$ 3.0488	\$ 2.7329		\$ 3.4295	\$ -0.1390	3.95
Peeled Knuckle	+++	+++	+++	\$ 2.2904		\$ 2.8742	\$ 0.0358	3.07
Gooseneck	+++	+++	+++	\$ 2.2227		\$ 2.7893	\$ -0.3527	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	+++	+++	+++	\$ 2.1543		\$ 2.7034	\$ 0.2466	0.05
Short Cut shoulder clod	\$ 2.7698	\$ 2.7341	\$ 2.9283	\$ 2.0940		\$ 2.6278	\$ 0.1420	0.99
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.0430	\$ 4.1518	\$ 4.3859	\$ 3.2489		\$ 4.0770	\$ -0.0340	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 4.0012	\$ 4.1346	\$ 3.2749		\$ 4.1097	\$ -0.0682	1.22
Chuck Roll 0x0	+++	+++	\$ 3.8609					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6882		\$ 7.1381	\$ -0.3815	0.98
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.9130	\$ 5.6882		\$ 7.1381	\$ -1.2553	4.77
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.5181		\$ 8.1796	\$ -0.8220	0.97
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.3470		\$ 7.9649	\$ -0.6073	0.01
Back Ribs	+++	+++	+++	\$ 1.1506		\$ 1.4439	\$ 1.1461	0.02
Short Loin 1x0	\$ 5.6073	\$ 5.1439	\$ 5.4085	\$ 4.3715		\$ 5.4858	\$ 0.1215	1.32
Striploin 0x1 13up	\$ 5.4017	\$ 5.3883	\$ 5.5262	\$ 4.1590		\$ 5.2191	\$ 0.1826	6.17
Striploin 0x1 13dn	\$ 5.4017	+++	\$ 5.5262	\$ 4.1590		\$ 5.2191	\$ 0.1826	0.01
Top Butt 13up	\$ 3.0729	\$ 2.7970	\$ 3.5432	\$ 2.4028		\$ 3.0153	\$ 0.0576	7.50
Top Butt 13dn	\$ 3.0729	\$ 2.7970	\$ 3.5432	\$ 2.4028		\$ 3.0153	\$ 0.0576	0.01
PSMO Tenderloin	\$ 10.6998	\$ 11.0364	\$ 11.7928	\$ 8.5560		\$ 10.7369	\$ -0.0371	1.13
Butt Tenderloin	\$ 10.3530	\$ 9.9816	+++	\$ 7.9239		\$ 9.9437	\$ 0.4093	0.15
Boneless Round	+++	+++	+++	\$ 2.2600		\$ 2.8361	\$ 0.1639	1.71
Inside Round 1"	+++	+++	+++	\$ 2.1509		\$ 2.6992	\$ 0.2408	0.07
Inside Round	\$ 2.8492	\$ 2.6803	\$ 2.6539	\$ 2.1517		\$ 2.7002	\$ 0.1490	16.29
Outside Flat	\$ 2.7993	\$ 2.8059	\$ 2.9261	\$ 2.1629		\$ 2.7142	\$ 0.0851	8.83
Eye of round	\$ 3.3099	\$ 3.1502	\$ 3.1241	\$ 2.7678		\$ 3.4733	\$ -0.1634	3.41
Peeled Knuckle	+++	+++	+++	\$ 2.2952		\$ 2.8802	\$ 0.0998	2.38
Gooseneck	+++	+++	+++	\$ 2.1511		\$ 2.6994	\$ -0.2628	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	\$ 2.8762	\$ 2.8087	\$ 2.6540	\$ 2.2522		\$ 2.8263	\$ 0.0499	4.55
Briskets 120	\$ 2.5629	\$ 2.5256	\$ 2.7563	\$ 2.2889		\$ 2.8723	\$ -0.3094	4.92
Bone-in Chuck Shortrib	\$ 4.1194	\$ 4.0270	\$ 4.0558	\$ 3.0554		\$ 3.8342	\$ 0.2852	1.79
Flat Iron	\$ 3.8692	\$ 3.8206	\$ 3.5916					1.22
Blademeat	\$ 3.2492	\$ 3.2053	\$ 2.6944	\$ 2.5415		\$ 3.1893	\$ 0.0599	8.20
Bone-in Shortrib	+++	+++	\$ 9.4246	\$ 4.5732		\$ 5.7389	\$ -0.7489	0.01
Outside Skirt	+++	+++	+++	\$ 4.7799		\$ 5.9983	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.4591		\$ 4.3408	\$ 0.0867	0.01
Flapmeat	+++	+++	+++	\$ 3.7736		\$ 4.7355	\$ 0.1445	0.77
Ball Tips	+++	+++	+++	\$ 2.1125		\$ 2.6510	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.1255		\$ 3.9222	\$ -1.6422	0.04
Flank Steak	\$ 5.0888	\$ 5.0298	\$ 5.3489	\$ 3.8733		\$ 4.8606	\$ 0.2282	0.99
Pectoral Muscle	\$ 3.2186	\$ 3.1721	\$ 2.7197	\$ 2.6756		\$ 3.3576	\$ -0.1390	5.26
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	\$ 0.9766	\$ 0.9880	\$ 0.5557	\$ 0.4493		\$ 0.5638	\$ 0.4128	45.78
Fresh 65% Lean Trimmings	\$ 1.6299	\$ 1.5301	\$ 1.2283	\$ 0.9108		\$ 1.1430	\$ 0.4869	16.30
Fresh 75% Lean Trimmings	+++	+++	\$ 1.7963					0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7200		\$ 2.1584	\$ 0.3306	7.28
Fresh 85% Lean Trimmings	\$ 2.5281	\$ 2.5328	\$ 2.3644	\$ 1.8504		\$ 2.3221	\$ 0.2060	24.69
Shankmeat	\$ 2.5281	\$ 2.5328	\$ 2.3644					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	+++	+++	+++					6.03
Lean Ground Beef	+++	+++	+++					6.56
Medium Ground Beef	+++	+++	+++					3.97
Regular Ground Beef	+++	+++	+++					0.01
Ground Chuck	+++	+++	+++	\$ 1.7297		\$ 2.1706	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9700		\$ 3.7271	\$ -0.0002	0.01

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

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