



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, April 6, 2018

Exchange Rate: 1.2776

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2005	\$ 2.2212	\$ 2.0382	\$ 2.2005	\$ 2.2212	\$ 2.0382
RIB	\$ 4.1161	\$ 4.4740	\$ 4.1058	\$ 4.0342	\$ 4.0667	\$ 4.0377
LOIN	\$ 3.7773	\$ 3.7974	\$ 4.1253	\$ 3.5481	\$ 3.5190	\$ 3.7032
ROUND	\$ 2.1879	\$ 2.2060	\$ 2.2563	\$ 2.1545	\$ 2.1870	\$ 2.2158
BRISKET	\$ 2.2297	\$ 2.2913	\$ 1.7557	\$ 2.2297	\$ 2.2913	\$ 1.7557
SHORT PLATE	\$ 2.1509	\$ 2.1873	\$ 2.0861	\$ 2.1509	\$ 2.1873	\$ 2.0861
FLANK	\$ 1.5495	\$ 1.5693	\$ 1.4983	\$ 1.5495	\$ 1.5693	\$ 1.4983















	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	\$ 2.7776	\$ 2.7274	\$ 2.7890	\$ 2.7384	\$ 2.6520	\$ 2.6619	\$ 2.6791	\$ 2.6319
Load Count Totals		218.18	195.11	243.39				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1543	\$ 2.7523	\$ 0.5877	0.16
Short Cut shoulder clod	\$ 2.8665	\$ 2.9434	\$ 2.7704	\$ 2.1169	\$ 2.7046	\$ 0.1619	0.51
Clod Heart	n/a	n/a	+++	\$ 2.3185	\$ 2.9621		
Clod Tender	+++	+++	\$ 5.9580	\$ 6.1254	\$ 7.8258	\$ -2.0558	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.0141	\$ 2.9175	\$ 3.7274	\$ -0.2006	1.45
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.8687	\$ 8.7755	\$ -1.5295	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.8687	\$ 8.7755	\$ -1.0955	5.75
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.6029	\$ 9.7135	\$ 0.4365	0.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6215	\$ 9.7372	\$ 0.4128	0.01
Back Ribs	+++	n/a	+++	\$ 1.4170	\$ 1.8104	\$ 1.2034	0.01
Short Loin 1x0	\$ 7.9710	\$ 7.4809	\$ 9.1841	\$ 5.4362	\$ 6.9453	\$ 1.0257	1.54
Striploin 0x1 13up	\$ 8.2843	\$ 8.7734	\$ 9.2093	\$ 6.2565	\$ 7.9933	\$ 0.2910	7.11
Striploin 0x1 13dn	\$ 8.2843	\$ 8.7734	+++	\$ 6.2565	\$ 7.9933	\$ 0.2910	0.01

Top Butt 13up	\$ 4.2621	\$ 4.1730	\$ 4.9805	\$ 3.2735		\$ 4.1822	\$ 0.0799	8.65
Top Butt 13dn	\$ 4.2621	\$ 4.1730	\$ 4.9805	\$ 3.2735		\$ 4.1822	\$ 0.0799	0.01
PSMO Tenderloin	\$ 12.2088	\$ 12.9485	\$ 14.2192	\$ 9.1595		\$ 11.7022	\$ 0.5066	2.79
Butt Tenderloin	\$ 12.0089	\$ 11.9149	\$ 12.7677	\$ 9.0493		\$ 11.5614	\$ 0.4475	0.07
Boneless Round	n/a	n/a	n/a	\$ 2.1060		\$ 2.6906		
Inside Round 1"	n/a	n/a	+++	\$ 2.0242		\$ 2.5861		
Inside Round	\$ 2.9585	\$ 2.9891	\$ 3.0746	\$ 2.1502		\$ 2.7471	\$ 0.2114	6.37
Outside Flat	\$ 2.8094	\$ 2.8653	\$ 2.8899	\$ 1.9967		\$ 2.5510	\$ 0.2584	3.07
Eye of round	\$ 3.1538	\$ 3.1475	\$ 3.0081	\$ 2.2460		\$ 2.8695	\$ 0.2843	4.15
Peeled Knuckle	+++	+++	+++	\$ 2.2142		\$ 2.8289	\$ 0.4211	4.97
Gooseneck	n/a	n/a	+++	\$ 1.8285		\$ 2.3361		
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	+++	+++	+++	\$ 2.1052		\$ 2.6896	\$ 0.6504	0.16
Short Cut shoulder clod	\$ 2.8665	\$ 2.9434	\$ 2.7704	\$ 2.1123		\$ 2.6987	\$ 0.1678	0.51
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.9580	\$ 5.4626		\$ 6.9790	\$ -1.2090	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.0141	\$ 2.7965		\$ 3.5728	\$ -0.0460	1.45
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0030		\$ 7.6694	\$ -0.3593	2.03
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0030		\$ 7.6694	\$ -0.1236	3.86
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1301		\$ 9.1094	\$ 0.1102	0.80
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.4201		\$ 8.2023	\$ 1.0173	0.01
Back Ribs	+++	+++	+++	\$ 1.4170		\$ 1.8104	\$ 1.2034	0.02
Short Loin 1x0	\$ 6.7303	\$ 6.7474	\$ 8.0856	\$ 4.9080		\$ 6.2705	\$ 0.4598	1.51
Striploin 0x1 13up	\$ 7.3414	\$ 6.7787	\$ 7.7601	\$ 5.0541		\$ 6.4571	\$ 0.8843	4.15
Striploin 0x1 13dn	\$ 7.3414	\$ 6.7787	+++	\$ 5.0541		\$ 6.4571	\$ 0.8843	0.01
Top Butt 13up	\$ 4.1587	\$ 4.1517	\$ 4.5200	\$ 3.3096		\$ 4.2283	\$ -0.0696	2.32
Top Butt 13dn	\$ 4.1587	\$ 4.1517	\$ 4.5200	\$ 3.3096		\$ 4.2283	\$ -0.0696	0.01
PSMO Tenderloin	\$ 11.9905	\$ 12.1523	\$ 12.2857	\$ 8.9366		\$ 11.4174	\$ 0.5731	1.20
Butt Tenderloin	\$ 11.6684	\$ 11.7456	\$ 10.7832	\$ 8.8238		\$ 11.2733	\$ 0.3951	0.36
Boneless Round	n/a	n/a	n/a	\$ 2.3612		\$ 3.0167		
Inside Round 1"	n/a	n/a	+++	\$ 2.0619		\$ 2.6343		
Inside Round	\$ 2.9388	\$ 3.0095	\$ 2.9998	\$ 2.1520		\$ 2.7494	\$ 0.1894	17.98
Outside Flat	\$ 2.6743	\$ 2.7167	\$ 2.7987	\$ 2.0112		\$ 2.5695	\$ 0.1048	7.20
Eye of round	\$ 3.1494	\$ 3.1419	\$ 2.9867	\$ 2.2434		\$ 2.8662	\$ 0.2832	1.82
Peeled Knuckle	+++	+++	+++	\$ 2.2605		\$ 2.8880	\$ 0.3020	1.89
Gooseneck	n/a	n/a	+++	\$ 1.8590		\$ 2.3751		







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	\$ 2.7611	\$ 2.6858	\$ 2.9641	\$ 2.0510		\$ 2.6204	\$ 0.1407	1.66
Briskets 120	\$ 3.2111	\$ 3.3086	\$ 2.6631	\$ 2.6601		\$ 3.3985	\$ -0.1874	1.67
Bone-in Chuck Shortrib	\$ 4.4611	\$ 4.5342	\$ 4.2360	\$ 3.3886		\$ 4.3293	\$ 0.1318	4.19
Flat Iron	\$ 4.1137	\$ 4.2306	\$ 3.2417					0.64
Blademeat	\$ 3.3573	\$ 3.3545	\$ 3.1620	\$ 2.6313		\$ 3.3617	\$ -0.0044	5.88
Bone-in Shortrib	+++	+++	+++	\$ 4.7714		\$ 6.0959	\$ 0.0941	0.01
Outside Skirt	+++	+++	+++	\$ 7.1502		\$ 9.1351	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.6081		\$ 5.8873	\$ 0.1179	0.01
Flapmeat	+++	+++	+++	\$ 5.8730		\$ 7.5033	\$ 0.5967	0.08
Ball Tips	+++	+++	+++	\$ 2.2536		\$ 2.8792	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.9867		\$ 5.0934	\$ -1.9834	0.02
Flank Steak	\$ 7.0192	\$ 7.1513	\$ 6.8140	\$ 5.3918		\$ 6.8886	\$ 0.1306	0.46
Pectoral Muscle	\$ 3.4134	\$ 3.3306	\$ 3.3054	\$ 2.6665		\$ 3.4067	\$ 0.0067	2.17
Lointails	+++	+++	+++					0.81

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	\$ 1.0398	\$ 1.0297	\$ 1.0604	\$ 0.9246		\$ 1.1813	\$ -0.1415	48.96
Fresh 65% Lean Trimmings	\$ 1.7809	\$ 1.8201	\$ 1.7907	\$ 1.2754		\$ 1.6295	\$ 0.1514	12.99
Fresh 75% Lean Trimmings	+++	+++	\$ 2.2125	\$ 1.6056		\$ 2.0513	\$ 0.1379	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7370		\$ 2.2192	\$ 0.2698	7.28
Fresh 85% Lean Trimmings	\$ 2.5975	\$ 2.6205	\$ 2.6342	\$ 1.9067		\$ 2.4360	\$ 0.1615	21.96
Shankmeat	\$ 2.5975	\$ 2.6205	\$ 2.6342					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	+++	+++	+++					11.50
Lean Ground Beef	+++	+++	+++					0.46
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					2.96
Ground Chuck	+++	+++	+++	\$ 1.9734		\$ 2.5212	\$ -0.1044	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1061		\$ 3.9684	\$ 0.0000	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.