



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, January 12, 2018

Exchange Rate: 1.2534

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2495	\$ 2.1982	\$ 2.1057	\$ 2.2495	\$ 2.1982	\$ 2.0828
RIB	\$ 3.7299	\$ 3.8319	\$ 3.7181	\$ 3.4557	\$ 3.4842	\$ 3.6152
LOIN	\$ 3.3913	\$ 3.4100	\$ 3.1956	\$ 3.1835	\$ 3.1293	\$ 2.9918
ROUND	\$ 2.2370	\$ 2.1781	\$ 2.2364	\$ 2.2386	\$ 2.2241	\$ 2.4354
BRISKET	\$ 2.1110	\$ 2.2791	\$ 1.9374	\$ 2.1110	\$ 2.2791	\$ 1.9374
SHORT PLATE	\$ 1.8222	\$ 1.8158	\$ 1.5650	\$ 1.8222	\$ 1.8158	\$ 1.5650
FLANK	\$ 1.3325	\$ 1.3095	\$ 1.1812	\$ 1.3325	\$ 1.3095	\$ 1.1812















	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	\$ 2.6273	\$ 2.5903	\$ 2.5847	\$ 2.4737	\$ 2.5442	\$ 2.5152	\$ 2.4956	\$ 2.4566
Load Count Totals		205.15	204.38	232.35				

AAA Product





	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2262	\$ 2.7903	\$ 0.3497	0.14
Short Cut shoulder clod	\$ 3.0029	\$ 2.8118	\$ 3.0250	\$ 2.1589	\$ 2.7060	\$ 0.2969	0.59
Clod Heart	n/a	n/a	+++	\$ 2.9943	\$ 3.7531		
Clod Tender	\$ 5.0918	\$ 4.8414	\$ 4.0544	\$ 4.5722	\$ 5.7308	\$ -0.6390	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9439	\$ 3.6899	\$ 0.0543	0.89
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9772	\$ 7.4918	\$ -0.5918	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2152	\$ 5.9772	\$ 7.4918	\$ -0.5918	2.20
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.7445	\$ 6.3501	\$ 7.9592	\$ -0.4392	0.49
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.7445	\$ 6.8668	\$ 8.6068	\$ -1.0868	0.01
Back Ribs	+++	+++	+++	\$ 1.0443	\$ 1.3089	\$ 1.6240	0.00
Short Loin 1x0	\$ 6.4517	\$ 6.6085	\$ 5.9118	\$ 4.8583	\$ 6.0894	\$ 0.3623	1.21
Striploin 0x1 13up	\$ 6.6082	\$ 6.7275	\$ 7.0706	\$ 5.1492	\$ 6.4540	\$ 0.1542	5.90
Striploin 0x1 13dn	\$ 6.6082	\$ 6.7275	\$ 7.0706	\$ 5.1492	\$ 6.4540	\$ 0.1542	0.01

Top Butt 13up	\$ 4.4120	\$ 4.3254	\$ 3.5483	\$ 3.5012		\$ 4.3884	\$ 0.0236	9.21
Top Butt 13dn	\$ 4.4120	\$ 4.3254	\$ 3.5483	\$ 3.5012		\$ 4.3884	\$ 0.0236	0.01
PSMO Tenderloin	\$ 11.9341	\$ 12.0502	\$ 12.3136	\$ 9.6971		\$ 12.1543	\$ -0.2202	2.00
Butt Tenderloin	+++	\$ 12.5073	+++	\$ 9.4055		\$ 11.7889	\$ 0.5422	0.09
Boneless Round	n/a	n/a	+++	\$ 2.3519		\$ 2.9479		
Inside Round 1"	+++	+++	+++	\$ 2.0919		\$ 2.6220	\$ 0.4280	0.01
Inside Round	\$ 2.9165	\$ 2.8483	\$ 3.0483	\$ 2.1509		\$ 2.6959	\$ 0.2206	2.79
Outside Flat	\$ 3.2532	\$ 3.0526	\$ 2.7998	\$ 2.4070		\$ 3.0169	\$ 0.2363	3.30
Eye of round	\$ 3.3084	\$ 3.2147	\$ 3.8182	\$ 2.5060		\$ 3.1410	\$ 0.1674	2.25
Peeled Knuckle	+++	+++	+++	\$ 2.5141		\$ 3.1512	\$ -0.0212	4.30
Gooseneck	+++	+++	+++	\$ 2.0791		\$ 2.6059	\$ -0.1693	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	+++	+++	+++	\$ 2.1652		\$ 2.7139	\$ 0.4261	0.14
Short Cut shoulder clod	\$ 3.0029	\$ 2.8118	\$ 3.0236	\$ 2.2052		\$ 2.7640	\$ 0.2389	0.59
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.0918	\$ 4.8414	\$ 4.0544	\$ 4.4155		\$ 5.5344	\$ -0.4426	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.9001		\$ 3.6350	\$ 0.1092	0.89
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5270		\$ 6.9275	\$ 0.0616	0.33
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.5091	\$ 5.5270		\$ 6.9275	\$ -0.9715	2.24
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.9951	\$ 5.9600		\$ 7.4703	\$ -0.1290	0.81
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.9951	\$ 6.0003		\$ 7.5208	\$ -0.1795	0.01
Back Ribs	+++	+++	+++	\$ 1.0443		\$ 1.3089	\$ 1.6240	0.03
Short Loin 1x0	\$ 5.6034	\$ 5.5074	\$ 6.1623	\$ 4.3303		\$ 5.4276	\$ 0.1758	0.22
Striploin 0x1 13up	\$ 5.6898	\$ 5.5496	\$ 5.8417	\$ 4.4192		\$ 5.5390	\$ 0.1508	8.08
Striploin 0x1 13dn	\$ 5.6898	\$ 5.5496	\$ 5.8417	\$ 4.4192		\$ 5.5390	\$ 0.1508	0.01
Top Butt 13up	\$ 4.3349	\$ 4.0555	\$ 3.2172	\$ 3.4011		\$ 4.2629	\$ 0.0720	4.05
Top Butt 13dn	\$ 4.3349	\$ 4.0555	\$ 3.2172	\$ 3.4011		\$ 4.2629	\$ 0.0720	0.01
PSMO Tenderloin	\$ 11.5906	\$ 11.3440	\$ 11.5737	\$ 9.2728		\$ 11.6225	\$ -0.0319	1.55
Butt Tenderloin	+++	\$ 12.1587	+++	\$ 9.5245		\$ 11.9380	\$ 0.0320	0.03
Boneless Round	n/a	n/a	+++					
Inside Round 1"	+++	+++	+++	\$ 2.1169		\$ 2.6533	\$ 0.3967	0.01
Inside Round	\$ 2.8996	\$ 2.8895	\$ 3.1738	\$ 2.1780		\$ 2.7299	\$ 0.1697	16.15
Outside Flat	\$ 3.1693	\$ 3.1307	\$ 3.1615	\$ 2.3244		\$ 2.9134	\$ 0.2559	4.07
Eye of round	\$ 3.4445	\$ 3.3692	\$ 3.8360	\$ 2.4506		\$ 3.0716	\$ 0.3729	1.48
Peeled Knuckle	+++	+++	+++	\$ 2.5000		\$ 3.1335	\$ 0.1265	0.57
Gooseneck	+++	+++	+++	\$ 2.1102		\$ 2.6449	\$ -0.2083	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	\$ 3.0795	\$ 3.1020	\$ 2.8464	\$ 2.3890		\$ 2.9944	\$ 0.0851	4.80
Briskets 120	\$ 3.0303	\$ 3.2969	\$ 3.0735	\$ 2.7405		\$ 3.4349	\$ -0.4046	1.49
Bone-in Chuck Shortrib	\$ 4.5549	\$ 4.4093	\$ 4.1895	\$ 3.6477		\$ 4.5720	\$ -0.0171	2.27
Flat Iron	\$ 4.2239	\$ 4.1387	\$ 3.4319					0.74
Blademeat	\$ 3.1857	\$ 3.2572	\$ 3.7752	\$ 2.4514		\$ 3.0726	\$ 0.1131	4.66
Bone-in Shortrib	+++	+++	+++	\$ 4.8648		\$ 6.0975	\$ -0.2375	0.01
Outside Skirt	+++	+++	+++	\$ 5.0084		\$ 6.2775	\$ 0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.8614		\$ 4.8399	\$ 0.0970	0.01
Flapmeat	+++	+++	+++	\$ 4.5425		\$ 5.6936	\$ 0.1764	0.61
Ball Tips	+++	+++	+++	\$ 2.2304		\$ 2.7956	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.0682		\$ 3.8457	\$ -0.7357	0.01
Flank Steak	\$ 5.7074	\$ 5.5806	\$ 5.2989	\$ 4.5771		\$ 5.7369	\$ -0.0295	0.97
Pectoral Muscle	\$ 3.2608	\$ 3.4049	\$ 3.6455	\$ 2.5991		\$ 3.2577	\$ 0.0031	3.20
Lointails	+++	\$ 3.4061	+++					0.88

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	\$ 1.0068	\$ 0.9939	\$ 0.8273	\$ 0.7649		\$ 0.9587	\$ 0.0481	46.88
Fresh 65% Lean Trimmings	\$ 1.8022	\$ 1.7992	\$ 1.3606	\$ 1.0134		\$ 1.2702	\$ 0.5320	12.04
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5698		\$ 1.9676	\$ 0.1766	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6761		\$ 2.1008	\$ 0.3882	7.28
Fresh 85% Lean Trimmings	\$ 2.4861	\$ 2.5386	\$ 2.3540	\$ 1.8098		\$ 2.2684	\$ 0.2177	25.39
Shankmeat	\$ 2.4861	\$ 2.5386	\$ 2.3540					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	+++	+++	+++					8.08
Lean Ground Beef	+++	+++	+++					4.80
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					3.91
Ground Chuck	+++	+++	+++	\$ 2.0960		\$ 2.6271	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1300		\$ 3.9231	\$ 0.0002	0.01

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

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