



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 26, 2018

Exchange Rate: 1.2323

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2410	\$ 2.2189	\$ 2.1469	\$ 2.2410	\$ 2.2189	\$ 2.1469
RIB	\$ 3.4485	\$ 3.7492	\$ 3.8402	\$ 3.4344	\$ 3.5127	\$ 3.6776
LOIN	\$ 3.2906	\$ 3.3329	\$ 3.4514	\$ 3.1396	\$ 3.1436	\$ 3.1155
ROUND	\$ 2.2345	\$ 2.2732	\$ 2.2758	\$ 2.2204	\$ 2.2613	\$ 2.3722
BRISKET	\$ 2.1850	\$ 2.3297	\$ 1.7927	\$ 2.1850	\$ 2.3297	\$ 1.7927
SHORT PLATE	\$ 1.7978	\$ 1.7919	\$ 1.6414	\$ 1.7978	\$ 1.7919	\$ 1.6414
FLANK	\$ 1.3427	\$ 1.3440	\$ 1.2338	\$ 1.3427	\$ 1.3440	\$ 1.2338















	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	\$ 2.5472	\$ 2.5360	\$ 2.5881	\$ 2.5631	\$ 2.4737	\$ 2.4992	\$ 2.5183	\$ 2.4948
Load Count Totals		208.46	208.85	234.19				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.10
Semi-Boneless	+++	+++	+++	\$ 2.1861	\$ 2.6939	\$ 0.4261	0.12
Short Cut shoulder clod	+++	\$ 2.9360	\$ 3.2034	\$ 2.1357	\$ 2.6318	\$ 0.3565	2.54
Clod Heart	n/a	n/a	+++	\$ 3.0846	\$ 3.8012		
Clod Tender	\$ 5.4325	\$ 5.3774	\$ 4.6509	\$ 4.8205	\$ 5.9403	\$ -0.5078	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.6795	\$ 3.0039	\$ 3.7017	\$ 0.0788	1.36
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9787	\$ 7.3676	\$ -0.8476	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.3729	\$ 5.9787	\$ 7.3676	\$ -0.8476	2.79
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.2940	\$ 6.6217	\$ 8.1599	\$ -0.5099	0.39
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.2940	\$ 6.9489	\$ 8.5631	\$ -0.9131	0.01
Back Ribs	+++	+++	+++	\$ 1.1222	\$ 1.3829	\$ 1.5300	0.00
Short Loin 1x0	\$ 6.2429	\$ 6.4225	\$ 7.5137	\$ 4.7497	\$ 5.8531	\$ 0.3898	0.32
Striploin 0x1 13up	\$ 6.4894	\$ 6.5617	\$ 7.9318	\$ 5.0920	\$ 6.2749	\$ 0.2145	7.29
Striploin 0x1 13dn	\$ 6.4894	\$ 6.5617	+++	\$ 5.0920	\$ 6.2749	\$ 0.2145	0.01

Top Butt 13up	\$ 4.1965	\$ 4.2713	\$ 3.8104	\$ 3.4483		\$ 4.2493	\$ -0.0528	8.02
Top Butt 13dn	\$ 4.1965	\$ 4.2713	\$ 3.8104	\$ 3.4483		\$ 4.2493	\$ -0.0528	0.01
PSMO Tenderloin	\$ 11.5817	\$ 11.6621	\$ 12.1413	\$ 9.2977		\$ 11.4576	\$ 0.1241	8.20
Butt Tenderloin	\$ 11.7131	\$ 11.6979	+++	\$ 9.1854		\$ 11.3192	\$ 0.3939	0.12
Boneless Round	n/a	n/a	+++	\$ 2.4464		\$ 3.0147		
Inside Round 1"	+++	+++	+++	\$ 2.0435		\$ 2.5182	\$ 0.5318	0.01
Inside Round	\$ 2.8684	\$ 2.9255	\$ 2.9414	\$ 2.0949		\$ 2.5815	\$ 0.2869	4.15
Outside Flat	\$ 3.1398	\$ 3.2304	\$ 3.0713	\$ 2.3127		\$ 2.8499	\$ 0.2899	1.39
Eye of round	\$ 3.4273	\$ 3.3937	\$ 3.9333	\$ 2.4075		\$ 2.9668	\$ 0.4605	2.64
Peeled Knuckle	+++	+++	+++	\$ 2.4384		\$ 3.0048	\$ 0.2952	4.09
Gooseneck	+++	+++	+++	\$ 2.2525		\$ 2.7758	\$ -0.3392	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	+++	+++	+++					0.10
Semi-Boneless	+++	+++	+++	\$ 2.1792		\$ 2.6854	\$ 0.4346	0.12
Short Cut shoulder clod	+++	\$ 2.9360	\$ 3.2034	\$ 2.1503		\$ 2.6498	\$ 0.3385	2.54
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.4325	\$ 5.3774	\$ 4.6509	\$ 4.7093		\$ 5.8033	\$ -0.3708	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.6795	\$ 2.9475		\$ 3.6322	\$ 0.1483	1.36
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3834		\$ 6.6340	\$ 0.1834	0.97
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.3403	\$ 5.3834		\$ 6.6340	\$ -0.3009	2.22
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.8862	\$ 6.0078		\$ 7.4034	\$ 0.2079	0.60
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.8862	\$ 5.9279		\$ 7.3050	\$ 0.3063	0.01
Back Ribs	+++	+++	+++	\$ 1.1222		\$ 1.3829	\$ 1.5300	0.07
Short Loin 1x0	\$ 5.7444	\$ 5.8054	\$ 6.5802	\$ 4.6360		\$ 5.7129	\$ 0.0315	0.42
Striploin 0x1 13up	\$ 5.7291	\$ 5.5483	\$ 6.3548	\$ 4.2574		\$ 5.2464	\$ 0.4827	5.13
Striploin 0x1 13dn	\$ 5.7291	\$ 5.5483	+++	\$ 4.2574		\$ 5.2464	\$ 0.4827	0.01
Top Butt 13up	\$ 3.9454	\$ 4.0075	\$ 3.4314	\$ 3.4409		\$ 4.2402	\$ -0.2948	3.96
Top Butt 13dn	\$ 3.9454	\$ 4.0075	\$ 3.4314	\$ 3.4409		\$ 4.2402	\$ -0.2948	0.01
PSMO Tenderloin	\$ 11.6611	\$ 11.4121	\$ 11.7267	\$ 9.2706		\$ 11.4242	\$ 0.2369	4.05
Butt Tenderloin	\$ 11.5953	\$ 11.8320	+++	\$ 9.1063		\$ 11.2217	\$ 0.3736	0.04
Boneless Round	n/a	n/a	+++	\$ 2.3126		\$ 2.8498		
Inside Round 1"	+++	+++	+++	\$ 2.0619		\$ 2.5409	\$ 0.5091	0.01
Inside Round	\$ 2.8054	\$ 2.8597	\$ 3.0788	\$ 2.1033		\$ 2.5919	\$ 0.2135	11.76
Outside Flat	\$ 3.1072	\$ 3.1590	\$ 3.1924	\$ 2.2907		\$ 2.8228	\$ 0.2844	6.80
Eye of round	\$ 3.4143	\$ 3.5042	\$ 3.8208	\$ 2.4259		\$ 2.9894	\$ 0.4249	2.17
Peeled Knuckle	+++	+++	+++	\$ 2.4462		\$ 3.0145	\$ 0.2255	0.58
Gooseneck	+++	+++	+++	\$ 2.0898		\$ 2.5753	\$ -0.1387	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	\$ 3.0659	\$ 3.0573	\$ 3.0041	\$ 2.3307		\$ 2.8721	\$ 0.1938	2.99
Briskets 120	\$ 3.1437	+++	\$ 2.7824	\$ 2.3196		\$ 2.8584	\$ 0.2853	2.72
Bone-in Chuck Shortrib	\$ 4.4299	\$ 4.4330	\$ 4.2317	\$ 3.5491		\$ 4.3736	\$ 0.0563	3.48
Flat Iron	\$ 4.1681	\$ 4.2387	\$ 3.6874					1.08
Blademeat	\$ 3.0327	\$ 3.1589	\$ 3.6343	\$ 2.3431		\$ 2.8874	\$ 0.1453	8.13
Bone-in Shortrib	+++	+++	+++	\$ 4.7463		\$ 5.8489	\$ -1.4159	0.01
Outside Skirt	+++	+++	+++	\$ 5.2481		\$ 6.4672	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.7007		\$ 4.5604	\$ 0.0911	0.01
Flapmeat	+++	+++	+++	\$ 4.5023		\$ 5.5482	\$ 0.3118	0.06
Ball Tips	+++	+++	+++	\$ 2.2340		\$ 2.7530	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.5347		\$ 4.3558	\$ -1.2458	0.01
Flank Steak	\$ 5.7329	\$ 5.7663	\$ 5.4270	\$ 4.5669		\$ 5.6278	\$ 0.1051	1.06
Pectoral Muscle	\$ 3.5867	\$ 3.5185	\$ 3.6312	\$ 2.6204		\$ 3.2291	\$ 0.3576	3.44
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	\$ 1.0359	\$ 1.0251	\$ 0.9295	\$ 0.8499		\$ 1.0473	\$ -0.0114	49.04
Fresh 65% Lean Trimmings	\$ 1.7376	\$ 1.7095	\$ 1.4570	\$ 1.1017		\$ 1.3576	\$ 0.3800	13.93
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5640		\$ 1.9273	\$ 0.2022	0.01
Fresh 81% Lean Trimmings	+++	+++	n/a	\$ 1.6943		\$ 2.0879	\$ 0.4011	7.28
Fresh 85% Lean Trimmings	\$ 2.5213	\$ 2.5052	\$ 2.4628	\$ 1.8357		\$ 2.2621	\$ 0.2592	21.45
Shankmeat	\$ 2.5213	\$ 2.5052	\$ 2.4628					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	+++	+++	+++					3.80
Lean Ground Beef	+++	+++	+++					0.61
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					2.53
Ground Chuck	+++	+++	+++	\$ 2.0657		\$ 2.5456	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2400		\$ 3.9927	\$ -0.0001	0.01

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

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