



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, March 16, 2018

Exchange Rate: 1.3033

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2715	\$ 2.2701	\$ 2.1015	\$ 2.2715	\$ 2.2701	\$ 2.1015
RIB	\$ 3.9380	\$ 3.9204	\$ 3.9872	\$ 3.9808	\$ 3.8241	\$ 3.7776
LOIN	\$ 3.6754	\$ 3.6026	\$ 4.0392	\$ 3.4985	\$ 3.4507	\$ 3.7265
ROUND	\$ 2.1982	\$ 2.1972	\$ 2.3940	\$ 2.1993	\$ 2.2156	\$ 2.3946
BRISKET	\$ 2.1285	\$ 2.3035	\$ 1.7826	\$ 2.1285	\$ 2.3035	\$ 1.7826
SHORT PLATE	\$ 2.1332	\$ 2.0920	\$ 2.0109	\$ 2.1332	\$ 2.0920	\$ 2.0109
FLANK	\$ 1.5304	\$ 1.5004	\$ 1.3872	\$ 1.5304	\$ 1.5004	\$ 1.3872















	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	\$ 2.9254	\$ 2.7019	\$ 2.6885	\$ 2.7486	\$ 2.8266	\$ 2.6694	\$ 2.6493	\$ 2.6583
Load Count Totals		226.27	228.98	231.19				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2858	\$ 2.9791	\$ 0.1709	0.16
Short Cut shoulder clod	\$ 2.9693	\$ 2.9637	\$ 2.9168	\$ 2.2053	\$ 2.8742	\$ 0.0951	0.19
Clod Heart	n/a	n/a	+++	\$ 2.5422	\$ 3.3132		
Clod Tender	+++	+++	\$ 5.3416	\$ 5.8277	\$ 7.5952	\$ -1.8252	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2162	\$ 3.1359	\$ 4.0870	\$ -0.2482	1.29
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.2289	\$ 9.4214	\$ -2.1414	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.2289	\$ 9.4214	\$ -2.1414	9.41
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1303	\$ 10.5962	\$ -0.3662	0.07
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.1599	\$ 10.6348	\$ -0.4048	0.01
Back Ribs	+++	+++	+++	\$ 1.2875	\$ 1.6780	\$ 1.3595	0.01
Short Loin 1x0	\$ 7.2681	\$ 7.0944	\$ 8.9530	\$ 5.6618	\$ 7.3790	\$ -0.1109	0.66
Striploin 0x1 13up	\$ 7.8439	\$ 7.5303	\$ 9.1979	\$ 6.6775	\$ 8.7028	\$ -0.8589	8.33
Striploin 0x1 13dn	\$ 7.8439	\$ 7.5303	+++	\$ 6.6775	\$ 8.7028	\$ -0.8589	0.01

Top Butt 13up	+++	\$ 4.2597	\$ 4.8341	\$ 3.4393		\$ 4.4824	\$ -0.1884	5.89
Top Butt 13dn	+++	\$ 4.2597	\$ 4.8341	\$ 3.4393		\$ 4.4824	\$ -0.1884	0.01
PSMO Tenderloin	\$ 12.3850	\$ 12.0424	\$ 13.8640	\$ 10.0586		\$ 13.1094	\$ -0.7244	5.45
Butt Tenderloin	\$ 11.9881	+++	+++	\$ 9.1559		\$ 11.9329	\$ 0.0552	0.26
Boneless Round	n/a	n/a	+++	\$ 2.4076		\$ 3.1378		
Inside Round 1"	+++	+++	+++	\$ 2.1868		\$ 2.8501	\$ 0.1999	0.01
Inside Round	\$ 3.0116	\$ 2.9740	\$ 3.3738	\$ 2.2256		\$ 2.9006	\$ 0.1110	5.24
Outside Flat	\$ 2.8122	\$ 2.8363	\$ 3.0515	\$ 2.1064		\$ 2.7453	\$ 0.0669	1.32
Eye of round	\$ 3.1709	\$ 3.2741	\$ 3.5916	\$ 2.3498		\$ 3.0625	\$ 0.1084	3.84
Peeled Knuckle	+++	+++	+++	\$ 2.3915		\$ 3.1168	\$ 0.1032	4.63
Gooseneck	+++	+++	+++	\$ 1.9196		\$ 2.5018	\$ -0.0652	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	+++	+++	+++	\$ 2.3450		\$ 3.0562	\$ 0.0938	0.16
Short Cut shoulder clod	\$ 2.9693	\$ 2.9637	\$ 2.9168	\$ 2.2393		\$ 2.9185	\$ 0.0508	0.19
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.3416	\$ 5.6537		\$ 7.3685	\$ -1.5985	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2162	\$ 2.9648		\$ 3.8640	\$ -0.0252	1.29
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5752		\$ 8.5695	\$ -0.1034	1.65
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5752		\$ 8.5695	\$ -1.6163	4.02
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4867		\$ 9.7574	\$ -0.4196	0.29
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4668		\$ 9.7315	\$ -0.3937	0.01
Back Ribs	+++	+++	+++	\$ 1.2875		\$ 1.6780	\$ 1.3595	0.04
Short Loin 1x0	\$ 6.5469	\$ 6.7024	\$ 7.2694	\$ 5.5251		\$ 7.2009	\$ -0.6540	0.64
Striploin 0x1 13up	\$ 6.7820	\$ 6.5184	\$ 7.8664	\$ 5.4820		\$ 7.1447	\$ -0.3627	5.70
Striploin 0x1 13dn	\$ 6.7820	\$ 6.5184	+++	\$ 5.4820		\$ 7.1447	\$ -0.3627	0.01
Top Butt 13up	+++	\$ 4.4441	\$ 4.7102	\$ 3.4773		\$ 4.5320	\$ -0.2020	8.43
Top Butt 13dn	+++	\$ 4.4441	\$ 4.7102	\$ 3.4773		\$ 4.5320	\$ -0.2020	0.01
PSMO Tenderloin	\$ 12.0303	\$ 11.5895	\$ 13.8826	\$ 9.8170		\$ 12.7945	\$ -0.7642	4.95
Butt Tenderloin	\$ 11.4020	+++	+++	\$ 8.5928		\$ 11.1990	\$ 0.2030	0.03
Boneless Round	n/a	n/a	+++	\$ 2.3361		\$ 3.0446		
Inside Round 1"	+++	+++	+++	\$ 2.1872		\$ 2.8506	\$ 0.1994	0.01
Inside Round	\$ 3.0221	\$ 3.0280	\$ 3.4734	\$ 2.2446		\$ 2.9254	\$ 0.0967	14.70
Outside Flat	\$ 2.8011	\$ 2.7919	\$ 2.9758	\$ 2.0977		\$ 2.7339	\$ 0.0672	10.34
Eye of round	\$ 3.1642	\$ 3.2801	\$ 3.4646	\$ 2.3443		\$ 3.0553	\$ 0.1089	2.22
Peeled Knuckle	+++	+++	+++	\$ 2.3964		\$ 3.1232	\$ 0.0468	0.85
Gooseneck	+++	+++	+++	\$ 1.9557		\$ 2.5489	\$ -0.1123	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	\$ 2.8730	\$ 2.9660	\$ 3.2481	\$ 2.1201		\$ 2.7631	\$ 0.1099	2.98
Briskets 120	\$ 3.0547	\$ 3.3296	\$ 2.7127	\$ 2.7341		\$ 3.5634	\$ -0.5087	3.10
Bone-in Chuck Shortrib	\$ 4.4634	\$ 4.5219	\$ 4.2619	\$ 3.4981		\$ 4.5591	\$ -0.0957	3.44
Flat Iron	\$ 4.2610	\$ 4.1894	\$ 3.7470					0.31
Blademeat	\$ 3.2433	\$ 3.2565	\$ 3.5844	\$ 2.6157		\$ 3.4090	\$ -0.1657	7.04
Bone-in Shortrib	+++	+++	+++	\$ 4.9072		\$ 6.3956	\$ -0.2056	0.01
Outside Skirt	+++	+++	+++	\$ 6.9874		\$ 9.1067	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.5292		\$ 5.9029	\$ 0.1179	0.01
Flapmeat	+++	+++	+++	\$ 5.7745		\$ 7.5259	\$ -0.2842	0.12
Ball Tips	+++	+++	+++	\$ 3.2292		\$ 4.2086	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.1693		\$ 5.4338	\$ -2.3238	0.01
Flank Steak	\$ 6.9400	\$ 6.7210	\$ 6.1100	\$ 5.4562		\$ 7.1111	\$ -0.1711	1.09
Pectoral Muscle	\$ 3.3757	\$ 3.3974	\$ 3.1988	\$ 2.8893		\$ 3.7656	\$ -0.3899	0.92
Lointails	+++	+++	+++					0.83

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	\$ 1.0186	\$ 1.0443	\$ 1.0500	\$ 0.8372		\$ 1.0911	\$ -0.0725	48.71
Fresh 65% Lean Trimmings	\$ 1.7495	\$ 1.6841	\$ 1.8000	\$ 1.3058		\$ 1.7018	\$ 0.0477	14.11
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6090		\$ 2.0970	\$ 0.0823	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7411		\$ 2.2692	\$ 0.2198	7.28
Fresh 85% Lean Trimmings	\$ 2.6090	\$ 2.5926	\$ 2.6400	\$ 1.9154		\$ 2.4963	\$ 0.1127	22.72
Shankmeat	\$ 2.6090	\$ 2.5926	\$ 2.6400					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	+++	+++	+++					3.70
Lean Ground Beef	+++	+++	+++					4.54
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					2.69
Ground Chuck	+++	+++	+++	\$ 1.9345		\$ 2.5212	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2175		\$ 4.1934	\$ -0.0001	0.01

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

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