



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 30, 2018

Exchange Rate: 1.2894

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2212	\$ 2.2613	\$ 2.0933	\$ 2.2212	\$ 2.2613	\$ 2.0933
RIB	\$ 4.4740	\$ 4.1586	\$ 4.1233	\$ 4.0667	\$ 4.1865	\$ 4.0007
LOIN	\$ 3.7974	\$ 3.8038	\$ 4.2098	\$ 3.5190	\$ 3.5109	\$ 3.9129
ROUND	\$ 2.2060	\$ 2.2028	\$ 2.3129	\$ 2.1870	\$ 2.2095	\$ 2.2899
BRISKET	\$ 2.2913	\$ 2.1520	\$ 1.7407	\$ 2.2913	\$ 2.1520	\$ 1.7407
SHORT PLATE	\$ 2.1873	\$ 2.1683	\$ 2.0923	\$ 2.1873	\$ 2.1683	\$ 2.0923
FLANK	\$ 1.5693	\$ 1.5474	\$ 1.5377	\$ 1.5693	\$ 1.5474	\$ 1.5377















	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	\$ 2.8589	\$ 2.7890	\$ 2.7565	\$ 2.7884	\$ 2.7328	\$ 2.6791	\$ 2.6990	\$ 2.7062
Load Count Totals		195.11	236.41	226.98				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.07
Semi-Boneless	+++	+++	+++	\$ 2.2466	\$ 2.8968	\$ 0.3332	0.15
Short Cut shoulder clod	\$ 2.9434	\$ 2.9680	\$ 2.9295	\$ 2.1642	\$ 2.7905	\$ 0.1529	1.06
Clod Heart	n/a	n/a	+++	\$ 2.4771	\$ 3.1940		
Clod Tender	+++	+++	+++	\$ 5.9368	\$ 7.6549	\$ -1.8849	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.1954	\$ 3.1289	\$ 4.0344	\$ -0.4271	0.97
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.1393	\$ 9.2054	\$ -0.5654	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1393	\$ 9.2054	\$ -0.5654	2.59
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1670	\$ 10.5305	\$ 0.2395	0.04
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9238	\$ 10.2169	\$ 0.5531	0.01
Back Ribs	n/a	+++	+++	\$ 1.2127	\$ 1.5637		
Short Loin 1x0	\$ 7.4809	\$ 7.7632	\$ 9.5888	\$ 5.4416	\$ 7.0164	\$ 0.4645	1.65
Striploin 0x1 13up	\$ 8.7734	\$ 8.4737	\$ 9.3742	\$ 6.7320	\$ 8.6802	\$ 0.0932	7.44
Striploin 0x1 13dn	\$ 8.7734	\$ 8.4737	\$ 9.3742	\$ 6.7320	\$ 8.6802	\$ 0.0932	0.01

Top Butt 13up	\$ 4.1730	\$ 4.3316	\$ 5.1639	\$ 3.3029		\$ 4.2588	\$ -0.0858	7.02
Top Butt 13dn	\$ 4.1730	\$ 4.3316	\$ 5.1639	\$ 3.3029		\$ 4.2588	\$ -0.0858	0.01
PSMO Tenderloin	\$ 12.9485	\$ 12.4316	\$ 14.0548	\$ 9.7151		\$ 12.5266	\$ 0.4219	1.64
Butt Tenderloin	\$ 11.9149	\$ 11.7521	\$ 13.6415	\$ 9.0110		\$ 11.6188	\$ 0.2961	0.24
Boneless Round	n/a	n/a	n/a	\$ 2.2312		\$ 2.8769		
Inside Round 1"	n/a	+++	+++	\$ 2.1443		\$ 2.7649		
Inside Round	\$ 2.9891	\$ 2.9988	\$ 3.1953	\$ 2.1983		\$ 2.8345	\$ 0.1546	6.20
Outside Flat	\$ 2.8653	\$ 2.8050	\$ 2.9986	\$ 2.0414		\$ 2.6322	\$ 0.2331	1.26
Eye of round	\$ 3.1475	\$ 3.2095	\$ 3.1103	\$ 2.2939		\$ 2.9578	\$ 0.1897	3.40
Peeled Knuckle	+++	+++	+++	\$ 2.3157		\$ 2.9859	\$ 0.2741	5.73
Gooseneck	n/a	+++	+++	\$ 1.9095		\$ 2.4621		
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	+++	+++	+++					0.07
Semi-Boneless	+++	+++	+++	\$ 2.2664		\$ 2.9223	\$ 0.3077	0.15
Short Cut shoulder clod	\$ 2.9434	\$ 2.9680	\$ 2.9295	\$ 2.1297		\$ 2.7460	\$ 0.1974	1.06
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	+++	\$ 5.6469		\$ 7.2811	\$ -1.5111	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.1954	\$ 2.7281		\$ 3.5176	\$ 0.0897	0.97
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2882		\$ 8.1080	\$ -0.5070	2.07
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2882		\$ 8.1080	\$ -0.4923	3.37
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3721		\$ 9.5056	\$ -0.5568	0.26
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9418		\$ 8.9508	\$ -0.0020	0.01
Back Ribs	+++	+++	+++	\$ 1.2127		\$ 1.5637	\$ 1.4638	0.06
Short Loin 1x0	\$ 6.7474	\$ 6.4552	\$ 8.4146	\$ 5.2387		\$ 6.7548	\$ -0.0074	2.60
Striploin 0x1 13up	\$ 6.7787	\$ 6.9726	\$ 8.7992	\$ 5.3856		\$ 6.9442	\$ -0.1655	3.28
Striploin 0x1 13dn	\$ 6.7787	\$ 6.9726	\$ 8.7992	\$ 5.3856		\$ 6.9442	\$ -0.1655	0.01
Top Butt 13up	\$ 4.1517	\$ 4.1835	\$ 4.4505	\$ 3.3833		\$ 4.3624	\$ -0.2107	1.65
Top Butt 13dn	\$ 4.1517	\$ 4.1835	\$ 4.4505	\$ 3.3833		\$ 4.3624	\$ -0.2107	0.01
PSMO Tenderloin	\$ 12.1523	\$ 11.9913	\$ 13.6749	\$ 9.5641		\$ 12.3320	\$ -0.1797	0.12
Butt Tenderloin	\$ 11.7456	\$ 11.7325	\$ 12.6751	\$ 9.2008		\$ 11.8635	\$ -0.1179	0.34
Boneless Round	n/a	n/a	n/a	\$ 2.0630		\$ 2.6600		
Inside Round 1"	n/a	+++	+++	\$ 2.1861		\$ 2.8188		
Inside Round	\$ 3.0095	\$ 3.0264	\$ 3.0983	\$ 2.1982		\$ 2.8344	\$ 0.1751	14.81
Outside Flat	\$ 2.7167	\$ 2.7861	\$ 2.8629	\$ 2.0368		\$ 2.6262	\$ 0.0905	5.09
Eye of round	\$ 3.1419	\$ 3.2712	\$ 3.0809	\$ 2.2747		\$ 2.9330	\$ 0.2089	1.80
Peeled Knuckle	+++	+++	+++	\$ 2.3220		\$ 2.9940	\$ 0.2660	0.82
Gooseneck	n/a	+++	+++	\$ 1.9145		\$ 2.4686		







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	\$ 2.6858	\$ 2.7912	\$ 3.2948	\$ 2.0939		\$ 2.6999	\$ -0.0141	4.73
Briskets 120	\$ 3.3086	+++	\$ 2.6348	\$ 2.7942		\$ 3.6028	\$ -0.2942	0.60
Bone-in Chuck Shortrib	\$ 4.5342	\$ 4.4714	\$ 4.2363	\$ 3.2999		\$ 4.2549	\$ 0.2793	2.31
Flat Iron	\$ 4.2306	\$ 4.1783	\$ 3.6147					1.17
Blademeat	\$ 3.3545	\$ 3.1952	\$ 3.2182	\$ 2.6531		\$ 3.4209	\$ -0.0664	7.25
Bone-in Shortrib	+++	+++	+++	\$ 4.6328		\$ 5.9735	\$ 0.2165	0.01
Outside Skirt	+++	+++	+++	\$ 7.3367		\$ 9.4599	\$ -0.0005	0.01
Inside Skirt	+++	+++	+++	\$ 4.6343		\$ 5.9755	\$ 0.1191	0.01
Flapmeat	+++	+++	+++	\$ 6.0073		\$ 7.7458	\$ 0.0242	0.04
Ball Tips	+++	+++	+++	\$ 2.5001		\$ 3.2236	\$ -0.0002	0.01
Tri Tips	+++	+++	+++	\$ 3.8248		\$ 4.9317	\$ -1.8217	0.01
Flank Steak	\$ 7.1513	\$ 7.0026	\$ 7.0619	\$ 5.5283		\$ 7.1282	\$ 0.0231	0.48
Pectoral Muscle	\$ 3.3306	\$ 3.3796	\$ 3.2308	\$ 2.7946		\$ 3.6034	\$ -0.2728	3.93
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	\$ 1.0297	\$ 1.0431	\$ 1.0615	\$ 0.8547		\$ 1.1021	\$ -0.0724	43.45
Fresh 65% Lean Trimmings	\$ 1.8201	\$ 1.7545	\$ 1.8095	\$ 1.2536		\$ 1.6164	\$ 0.2037	11.75
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6332		\$ 2.1058	\$ 0.1145	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7410		\$ 2.2448	\$ 0.2442	7.28
Fresh 85% Lean Trimmings	\$ 2.6205	\$ 2.6344	\$ 2.6385	\$ 1.8992		\$ 2.4488	\$ 0.1717	19.82
Shankmeat	\$ 2.6205	\$ 2.6344	\$ 2.6385					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	+++	+++	+++					10.86
Lean Ground Beef	+++	+++	+++					0.72
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					2.48
Ground Chuck	+++	+++	+++	\$ 1.9472		\$ 2.5107	\$ -0.0255	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1100		\$ 4.0100	\$ -0.0002	0.01

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

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