



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, December 1, 2017

Exchange Rate: 1.2888

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1211	\$ 2.0964	\$ 2.0249	\$ 2.1211	\$ 2.0964	\$ 2.0249
RIB	\$ 4.4969	\$ 4.1815	\$ 5.1423	\$ 3.7741	\$ 3.8744	\$ 3.7912
LOIN	\$ 3.3825	\$ 3.3551	\$ 3.0349	\$ 2.9760	\$ 2.9800	\$ 2.8112
ROUND	\$ 2.2261	\$ 2.2272	\$ 2.0955	\$ 2.1802	\$ 2.1755	\$ 2.0418
BRISKET	\$ 1.9720	\$ 1.9683	\$ 1.6744	\$ 1.9720	\$ 1.9683	\$ 1.6744
SHORT PLATE	\$ 1.7994	\$ 1.7734	\$ 1.4958	\$ 1.7994	\$ 1.7734	\$ 1.4958
FLANK	\$ 1.2603	\$ 1.2272	\$ 1.0903	\$ 1.2603	\$ 1.2272	\$ 1.0903

	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	\$ 2.6688	\$ 2.6249	\$ 2.5729	\$ 2.5203	\$ 2.3924	\$ 2.4458	\$ 2.4466	\$ 2.3081
Load Count Totals		214.83	255.87	212.11				

AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0832	\$ 2.6848	\$ 0.4252	0.11
Short Cut shoulder clod	\$ 2.7427	\$ 2.6667	\$ 2.4354	\$ 1.9996	\$ 2.5771	\$ 0.1656	0.65
Clod Heart	n/a	n/a	+++	\$ 2.5423	\$ 3.2765		
Clod Tender	\$ 4.9879	\$ 4.9416	+++	\$ 4.0280	\$ 5.1913	\$ -0.2034	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7776	\$ 3.5798	\$ -0.0498	1.27
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 8.0809	\$ 10.4147	\$ -2.5774	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 10.3030	\$ 8.0809	\$ 10.4147	\$ -1.4647	2.58
Boneless Lipon Ribeye 14 up	+++	+++	\$ 11.7474	\$ 8.6647	\$ 11.1671	\$ -1.9871	0.11
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 11.7474	\$ 8.6542	\$ 11.1535	\$ -1.9735	0.01
Back Ribs	+++	+++	+++	\$ 1.0390	\$ 1.3391	\$ 1.0185	0.01
Short Loin 1x0	\$ 6.6873	\$ 6.7829	\$ 5.8756	\$ 4.7761	\$ 6.1554	\$ 0.5319	0.35
Striploin 0x1 13up	\$ 6.7850	\$ 6.6848	\$ 6.0791	\$ 4.6708	\$ 6.0197	\$ 0.7653	8.21
Striploin 0x1 13dn	\$ 6.7850	\$ 6.6848	\$ 6.0791	\$ 4.6708	\$ 6.0197	\$ 0.7653	0.01

Top Butt 13up	\$ 3.8596	\$ 3.8126	\$ 3.3362	\$ 3.0251		\$ 3.8987	\$ -0.0391	9.32
Top Butt 13dn	\$ 3.8596	\$ 3.8126	\$ 3.3362	\$ 3.0251		\$ 3.8987	\$ -0.0391	0.01
PSMO Tenderloin	\$ 12.8980	\$ 12.9688	\$ 13.0490	\$ 11.5769		\$ 14.9203	\$ -2.0223	6.85
Butt Tenderloin	\$ 11.6913	\$ 11.1502	\$ 13.9800	\$ 9.7036		\$ 12.5060	\$ -0.8147	0.09
Boneless Round	n/a	n/a	+++	\$ 2.2557		\$ 2.9071		
Inside Round 1"	+++	+++	+++	\$ 1.9816		\$ 2.5539	\$ 0.4961	0.01
Inside Round	\$ 2.9904	\$ 3.0172	\$ 2.8432	\$ 2.0599		\$ 2.6548	\$ 0.3356	3.89
Outside Flat	\$ 3.0522	\$ 3.0073	\$ 2.8175	\$ 2.2339		\$ 2.8791	\$ 0.1731	3.27
Eye of round	\$ 3.3226	\$ 3.3877	\$ 3.3545	\$ 2.3212		\$ 2.9916	\$ 0.3310	4.44
Peeled Knuckle	+++	+++	+++	\$ 2.2849		\$ 2.9448	\$ 0.1252	6.01
Gooseneck	+++	+++	+++	\$ 2.0010		\$ 2.5789	\$ -0.1423	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	+++	+++	+++	\$ 2.0331		\$ 2.6203	\$ 0.4897	0.11
Short Cut shoulder clod	\$ 2.7427	\$ 2.6667	\$ 2.4354	\$ 2.0568		\$ 2.6508	\$ 0.0919	0.65
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.9879	\$ 4.9416	+++	\$ 3.7265		\$ 4.8027	\$ 0.1852	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5690		\$ 3.3109	\$ 0.2191	1.27
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6012		\$ 7.2188	\$ -0.0824	2.48
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.4600	\$ 5.6012		\$ 7.2188	\$ -0.2072	4.10
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.3000	\$ 6.7032		\$ 8.6391	\$ -0.9360	0.25
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.3000	\$ 6.0874		\$ 7.8454	\$ -0.1423	0.01
Back Ribs	+++	+++	+++	\$ 1.0390		\$ 1.3391	\$ 1.0185	0.05
Short Loin 1x0	\$ 5.4094	\$ 5.6262	\$ 5.2400	\$ 3.8005		\$ 4.8981	\$ 0.5113	1.37
Striploin 0x1 13up	\$ 5.3578	\$ 5.3471	\$ 4.9800	\$ 3.8508		\$ 4.9629	\$ 0.3949	4.84
Striploin 0x1 13dn	\$ 5.3578	\$ 5.3471	\$ 4.9800	\$ 3.8508		\$ 4.9629	\$ 0.3949	0.01
Top Butt 13up	\$ 3.1762	\$ 3.3067	\$ 3.3100	\$ 2.4088		\$ 3.1045	\$ 0.0717	5.17
Top Butt 13dn	\$ 3.1762	\$ 3.3067	\$ 3.3100	\$ 2.4088		\$ 3.1045	\$ 0.0717	0.01
PSMO Tenderloin	\$ 11.6332	\$ 11.5629	\$ 12.4700	\$ 9.5126		\$ 12.2598	\$ -0.6266	2.05
Butt Tenderloin	\$ 11.6407	\$ 11.6093	\$ 11.0300	\$ 9.0894		\$ 11.7144	\$ -0.0737	0.13
Boneless Round	n/a	n/a	+++	\$ 2.1705		\$ 2.7973		
Inside Round 1"	+++	+++	+++	\$ 1.9915		\$ 2.5666	\$ 0.4834	0.01
Inside Round	\$ 2.8903	\$ 2.9467	\$ 2.6500	\$ 2.0543		\$ 2.6476	\$ 0.2427	14.16
Outside Flat	\$ 2.8606	\$ 2.7707	\$ 2.8200	\$ 2.2214		\$ 2.8629	\$ -0.0023	7.91
Eye of round	\$ 3.3428	\$ 3.2672	\$ 3.3200	\$ 2.3344		\$ 3.0086	\$ 0.3342	1.99
Peeled Knuckle	+++	+++	+++	\$ 2.2711		\$ 2.9270	\$ 0.1330	1.61
Gooseneck	+++	+++	+++	\$ 1.9691		\$ 2.5378	\$ -0.1012	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	\$ 2.8767	\$ 2.8602	\$ 2.7115	\$ 2.1013		\$ 2.7082	\$ 0.1685	2.08
Briskets 120	\$ 2.8820	\$ 2.8800	\$ 2.7122	\$ 2.1324		\$ 2.7482	\$ 0.1338	2.03
Bone-in Chuck Shortrib	\$ 4.3355	\$ 4.1930	\$ 4.3240	\$ 3.2663		\$ 4.2096	\$ 0.1259	2.55
Flat Iron	\$ 4.0510	\$ 3.9550	\$ 3.7302					0.66
Blademeat	\$ 3.4977	\$ 3.6496	\$ 3.2722	\$ 2.6672		\$ 3.4375	\$ 0.0602	5.58
Bone-in Shortrib	+++	+++	+++	\$ 4.7270		\$ 6.0922	\$ -0.5622	0.01
Outside Skirt	+++	+++	+++	\$ 4.8077		\$ 6.1962	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.5801		\$ 4.6140	\$ 0.0924	0.10
Flapmeat	+++	+++	+++	\$ 4.6490		\$ 5.9916	\$ 0.3184	0.18
Ball Tips	+++	+++	+++	\$ 2.1057		\$ 2.7138	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 2.8420		\$ 3.6628	\$ -0.5528	0.01
Flank Steak	\$ 5.3273	\$ 5.1514	\$ 5.2008	\$ 4.0077		\$ 5.1651	\$ 0.1622	1.34
Pectoral Muscle	\$ 3.6352	\$ 3.6024	\$ 3.3202	\$ 2.9138		\$ 3.7553	\$ -0.1201	4.99
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	\$ 1.0191	\$ 1.0064	\$ 0.7170	\$ 0.6533		\$ 0.8420	\$ 0.1771	42.83
Fresh 65% Lean Trimmings	\$ 1.7559	\$ 1.6901	\$ 1.3233	\$ 0.8742		\$ 1.1267	\$ 0.6292	13.13
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5560		\$ 2.0054	\$ 0.1350	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6639		\$ 2.1444	\$ 0.3446	7.28
Fresh 85% Lean Trimmings	\$ 2.5250	\$ 2.5120	\$ 2.3601	\$ 1.7988		\$ 2.3183	\$ 0.2067	22.12
Shankmeat	\$ 2.5250	\$ 2.5120	\$ 2.3601					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	+++	+++	+++					5.68
Lean Ground Beef	+++	+++	+++					0.13
Medium Ground Beef	+++	+++	+++					6.07
Regular Ground Beef	+++	+++	+++					2.06
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.8793	\$ 0.0001	0.01

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

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