



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, February 24, 2017

Exchange Rate: 1.3115

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2289	\$ 2.0711	\$ 2.2955	\$ 2.2289	\$ 2.0711	\$ 2.2955
RIB	\$ 4.0042	\$ 3.9805	\$ 4.4091	\$ 3.7862	\$ 3.7065	\$ 3.8140
LOIN	\$ 3.5171	\$ 3.4953	\$ 3.9090	\$ 3.2466	\$ 3.2634	\$ 3.5972
ROUND	\$ 2.2639	\$ 2.2623	\$ 2.6867	\$ 2.2567	\$ 2.2441	\$ 2.6074
BRISKET	\$ 1.8813	\$ 1.8808	\$ 1.9452	\$ 1.8813	\$ 1.8808	\$ 1.9452
SHORT PLATE	\$ 1.8627	\$ 1.9536	\$ 1.8362	\$ 1.8627	\$ 1.9536	\$ 1.8362
FLANK	\$ 1.3708	\$ 1.3536	\$ 1.3981	\$ 1.3708	\$ 1.3536	\$ 1.3981















	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	\$ 2.5506	\$ 2.6414	\$ 2.5928	\$ 2.8835	\$ 2.5164	\$ 2.5575	\$ 2.5082	\$ 2.7323
Load Count Totals		226.40	235.55	213.35				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	\$ 2.8322	\$ 3.6140				0.23	
Semi-Boneless	+++	+++	+++	\$ 1.9902		\$ 2.6101	\$ 0.6399	0.09
Short Cut shoulder clod	\$ 3.2721	\$ 2.8675	\$ 2.8679	\$ 2.0757		\$ 2.7223	\$ 0.5498	0.61
Clod Heart	+++	+++	+++	\$ 3.1868		\$ 4.1795	\$ 0.2055	0.24
Clod Tender	\$ 5.2291	\$ 5.3396	\$ 5.5910	\$ 4.1858		\$ 5.4897	\$ -0.2606	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4084	\$ 3.2602	\$ 4.0844	\$ 2.3370		\$ 3.0650	\$ 0.3434	0.49
Chuck Roll 0x0	+++	+++	\$ 3.9263					0.01
Oven Ready Rib	+++	+++	+++					1.07
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4972		\$ 7.2096	\$ 0.4050	1.91
Bone-in Lipon Ribeye 17 dn	\$ 7.0362	\$ 7.0930	\$ 7.8052	\$ 5.4972		\$ 7.2096	\$ -0.1734	3.72
Boneless Lipon Ribeye 14 up	\$ 8.3356	\$ 8.2974	\$ 10.1840	\$ 6.0654		\$ 7.9548	\$ 0.3808	2.16
Boneless Lipon Ribeye 14 dn	\$ 8.3356	\$ 8.2974	+++	\$ 6.3383		\$ 8.3127	\$ 0.0229	0.01
Back Ribs	+++	+++	+++	\$ 1.0018		\$ 1.3139	\$ 1.8895	0.01
Short Loin 1x0	\$ 7.0276	\$ 7.8057	\$ 8.0346	\$ 5.3211		\$ 6.9786	\$ 0.0490	0.19
Striploin 0x1 13up	\$ 7.4710	\$ 7.4671	\$ 8.3255	\$ 5.4562		\$ 7.1558	\$ 0.3152	6.05
Striploin 0x1 13dn	+++	+++	+++	\$ 5.4562		\$ 7.1558	\$ 0.3152	0.01

Top Butt 13up	\$ 4.1822	\$ 3.9847	\$ 5.1573	\$ 3.0146		\$ 3.9536	\$ 0.2286	9.62
Top Butt 13dn	\$ 4.1822	\$ 3.9847	\$ 5.1573	\$ 3.0146		\$ 3.9536	\$ 0.2286	0.01
PSMO Tenderloin	\$ 12.8218	\$ 11.9816	\$ 13.3734	\$ 9.5368		\$ 12.5075	\$ 0.3143	4.61
Butt Tenderloin	+++	+++	+++	\$ 8.6730		\$ 11.3746	\$ 1.7857	0.15
Boneless Round	+++	+++	+++	\$ 2.3257		\$ 3.0502	\$ -0.4202	0.01
Inside Round 1"	+++	+++	\$ 3.5533	\$ 2.2036		\$ 2.8900	\$ -0.0500	0.01
Inside Round	\$ 3.0172	\$ 2.9334	\$ 3.5658	\$ 2.3654		\$ 3.1022	\$ -0.0850	4.85
Outside Flat	\$ 2.9766	\$ 2.9479	\$ 3.8595	\$ 2.0905		\$ 2.7417	\$ 0.2349	4.63
Eye of round	\$ 3.7732	\$ 3.7992	\$ 4.2038	\$ 2.2520		\$ 2.9535	\$ 0.8197	3.35
Peeled Knuckle	+++	+++	+++	\$ 2.3706		\$ 3.1090	\$ 0.1610	4.21
Gooseneck	+++	+++	+++	\$ 1.9894		\$ 2.6091	\$ 0.0823	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	+++	\$ 2.8322	\$ 3.6140					0.23
Semi-Boneless	+++	+++	+++	\$ 2.0715		\$ 2.7168	\$ 0.5332	0.09
Short Cut shoulder clod	\$ 3.2721	\$ 2.8675	\$ 2.8679	\$ 2.0465		\$ 2.6840	\$ 0.5881	0.61
Clod Heart	+++	+++	+++					0.24
Clod Tender	\$ 5.2291	\$ 5.3396	\$ 5.5910	\$ 4.0105		\$ 5.2598	\$ -0.0307	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.4084	\$ 3.2602	\$ 4.0844	\$ 2.2587		\$ 2.9623	\$ 0.4461	0.49
Chuck Roll 0x0	+++	+++	\$ 3.9263					0.01
Oven Ready Rib	+++	+++	+++					0.27
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3603		\$ 7.0300	\$ 0.0594	1.53
Bone-in Lipon Ribeye 17 dn	\$ 6.5123	\$ 6.4060	\$ 6.9086	\$ 5.3603		\$ 7.0300	\$ -0.5177	1.70
Boneless Lipon Ribeye 14 up	\$ 8.0185	\$ 7.8191	\$ 10.5572	\$ 5.9328		\$ 7.7809	\$ 0.2376	0.88
Boneless Lipon Ribeye 14 dn	\$ 8.0185	\$ 7.8191	+++	\$ 5.7513		\$ 7.5428	\$ 0.4757	0.01
Back Ribs	+++	+++	+++	\$ 1.0018		\$ 1.3139	\$ 1.8895	0.01
Short Loin 1x0	\$ 5.8006	\$ 6.5268	\$ 7.0323	\$ 4.8626		\$ 6.3773	\$ -0.5767	3.50
Striploin 0x1 13up	\$ 6.9476	\$ 6.6939	\$ 7.4630	\$ 5.3024		\$ 6.9541	\$ -0.0065	3.26
Striploin 0x1 13dn	+++	+++	+++	\$ 5.3024		\$ 6.9541	\$ 0.7261	0.01
Top Butt 13up	\$ 3.8116	\$ 3.7369	\$ 4.3185	\$ 2.8748		\$ 3.7703	\$ 0.0413	7.66
Top Butt 13dn	\$ 3.8116	\$ 3.7369	\$ 4.3185	\$ 2.8748		\$ 3.7703	\$ 0.0413	0.01
PSMO Tenderloin	\$ 12.4305	\$ 11.4774	\$ 13.4251	\$ 9.2152		\$ 12.0857	\$ 0.3448	0.86
Butt Tenderloin	+++	+++	+++	\$ 8.5634		\$ 11.2309	\$ 0.2491	0.21
Boneless Round	+++	+++	+++					0.33
Inside Round 1"	+++	+++	\$ 3.5533	\$ 2.2897		\$ 3.0029	\$ -0.1629	0.01
Inside Round	\$ 3.0664	\$ 2.9697	\$ 3.6841	\$ 2.3100		\$ 3.0296	\$ 0.0368	15.91
Outside Flat	\$ 2.9281	\$ 2.9552	\$ 3.7799	\$ 2.0776		\$ 2.7248	\$ 0.2033	8.89
Eye of round	\$ 3.6037	\$ 3.7304	\$ 4.1656	\$ 2.3481		\$ 3.0795	\$ 0.5242	1.95
Peeled Knuckle	+++	+++	+++	\$ 2.3523		\$ 3.0850	\$ 0.1350	1.50
Gooseneck	+++	+++	+++	\$ 1.9940		\$ 2.6151	\$ 0.0763	0.37







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	\$ 3.2512	\$ 2.9792	\$ 3.7927	\$ 2.4125		\$ 3.1640	\$ 0.0872	3.59
Briskets 120	\$ 2.7248	\$ 2.7304	\$ 3.1981	\$ 2.1375		\$ 2.8033	\$ -0.0785	5.08
Bone-in Chuck Shortrib	\$ 4.1730	\$ 4.1724	\$ 4.7155	\$ 2.8581		\$ 3.7484	\$ 0.4246	1.64
Flat Iron	\$ 3.4823	\$ 3.3209	+++					1.01
Blademeat	\$ 3.5908	\$ 3.6139	\$ 3.6467	\$ 2.3631		\$ 3.0992	\$ 0.4916	6.44
Bone-in Shortrib	+++	+++	+++	\$ 3.7045		\$ 4.8585	\$ 0.9815	0.01
Outside Skirt	+++	+++	+++	\$ 4.7767		\$ 6.2646	\$ -1.7546	0.03
Inside Skirt	+++	+++	+++	\$ 4.7870		\$ 6.2782	\$ 0.1254	0.01
Flapmeat	+++	+++	\$ 6.7678	\$ 4.3243		\$ 5.6713	\$ -0.2513	0.03
Ball Tips	+++	+++	+++	\$ 2.4858		\$ 3.2601	\$ -0.4701	0.02
Tri Tips	+++	+++	\$ 3.9998	\$ 3.6471		\$ 4.7832	\$ -1.2199	0.06
Flank Steak	\$ 5.9218	\$ 5.8445	\$ 7.2651	\$ 4.7563		\$ 6.2379	\$ -0.3161	1.34
Pectoral Muscle	\$ 3.5886	\$ 3.5602	\$ 3.5924	\$ 2.4474		\$ 3.2098	\$ 0.3788	3.39
Lointails	+++	+++	\$ 3.1882					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	\$ 1.1113	\$ 1.0935	\$ 0.7134	\$ 0.7955		\$ 1.0433	\$ 0.0680	33.72
Fresh 65% Lean Trimmings	\$ 1.5936	\$ 1.6485	\$ 1.4634	\$ 0.9485		\$ 1.2440	\$ 0.3496	15.86
Fresh 75% Lean Trimmings	+++	\$ 1.9933	\$ 2.0384	\$ 1.4191		\$ 1.8611	\$ 0.1877	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6500		\$ 2.1640	\$ 0.1991	3.14
Fresh 85% Lean Trimmings	\$ 2.5040	\$ 2.5081	\$ 2.6135	\$ 1.8693		\$ 2.4516	\$ 0.0524	16.47
Shankmeat	\$ 2.5040	\$ 2.5081	\$ 2.6135					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	+++	+++	+++					5.32
Lean Ground Beef	+++	+++	+++					16.63
Medium Ground Beef	+++	+++	+++					9.88
Regular Ground Beef	+++	+++	+++					3.44
Ground Chuck	+++	+++	+++	\$ 1.7895		\$ 2.3469	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1008		\$ 4.0667	\$ -0.0001	0.01

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

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