



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, September 15, 2017

Exchange Rate: 1.2198

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1128	\$ 2.0751	\$ 1.9640	\$ 2.1128	\$ 2.0751	\$ 1.9640
RIB	\$ 4.3060	\$ 3.7532	\$ 3.9050	\$ 3.4131	\$ 3.4380	\$ 3.6794
LOIN	\$ 3.0025	\$ 3.0622	\$ 3.2658	\$ 2.8646	\$ 2.9819	\$ 3.0720
ROUND	\$ 2.0681	\$ 2.1380	\$ 2.0275	\$ 2.0576	\$ 2.1122	\$ 2.0174
BRISKET	\$ 1.7614	\$ 1.8129	\$ 1.5814	\$ 1.7614	\$ 1.8129	\$ 1.5814
SHORT PLATE	\$ 1.6908	\$ 1.7713	\$ 1.5036	\$ 1.6908	\$ 1.7713	\$ 1.5036
FLANK	\$ 1.1960	\$ 1.2145	\$ 1.0446	\$ 1.1960	\$ 1.2145	\$ 1.0446















	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	\$ 2.3302	\$ 2.4643	\$ 2.4273	\$ 2.3905	\$ 2.2938	\$ 2.3308	\$ 2.3685	\$ 2.3216
Load Count Totals		288.41	279.54	337.04				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.13
Semi-Boneless	+++	+++	+++	\$ 2.0978	\$ 2.5589	\$ 0.4611	0.15
Short Cut shoulder clod	\$ 2.7103	\$ 2.7088	\$ 2.4308	\$ 2.0628	\$ 2.5162	\$ 0.1941	0.20
Clod Heart	n/a	n/a	+++	\$ 2.7457	\$ 3.3492		
Clod Tender	\$ 4.4841	\$ 4.6991	\$ 3.6594	\$ 3.4186	\$ 4.1700	\$ 0.3141	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.7011	+++	\$ 3.5222	\$ 2.9281	\$ 3.5717	\$ 0.1294	2.55
Chuck Roll 0x0	+++	+++	\$ 3.3636				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4641	\$ 6.6651	\$ 2.1849	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.4402	\$ 5.4641	\$ 6.6651	\$ 2.1849	6.11
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2959	\$ 7.6797	\$ 0.8003	0.14
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.3757	\$ 7.7771	\$ 0.7029	0.01
Back Ribs	+++	+++	+++	\$ 1.1339	\$ 1.3831	\$ 1.1311	0.01
Short Loin 1x0	\$ 5.9330	\$ 6.0432	\$ 6.4500	\$ 4.4641	\$ 5.4453	\$ 0.4877	0.34
Striploin 0x1 13up	\$ 6.1269	\$ 6.0441	\$ 6.3052	\$ 5.0438	\$ 6.1524	\$ -0.0255	7.74
Striploin 0x1 13dn	\$ 6.1269	\$ 6.0441	+++	\$ 5.0438	\$ 6.1524	\$ -0.0255	0.01

Top Butt 13up	\$ 3.5792	\$ 3.6760	\$ 4.1250	\$ 2.7369		\$ 3.3385	\$ 0.2407	9.84
Top Butt 13dn	\$ 3.5792	\$ 3.6760	\$ 4.1250	\$ 2.7369		\$ 3.3385	\$ 0.2407	0.01
PSMO Tenderloin	\$ 11.0617	\$ 11.4395	\$ 12.0475	\$ 8.7855		\$ 10.7166	\$ 0.3451	6.21
Butt Tenderloin	\$ 10.2638	\$ 10.5908	+++	\$ 8.4473		\$ 10.3040	\$ -0.0402	0.19
Boneless Round	n/a	n/a	+++	\$ 2.1729		\$ 2.6505		
Inside Round 1"	+++	+++	+++	\$ 1.9343		\$ 2.3595	\$ 0.6305	0.01
Inside Round	\$ 2.5778	\$ 2.6967	\$ 2.7524	\$ 2.0313		\$ 2.4778	\$ 0.1000	7.86
Outside Flat	\$ 2.7445	\$ 2.7500	\$ 2.5384	\$ 2.3074		\$ 2.8146	\$ -0.0701	3.26
Eye of round	\$ 2.9412	\$ 2.9764	\$ 2.9518	\$ 2.3427		\$ 2.8576	\$ 0.0836	5.24
Peeled Knuckle	+++	+++	+++	\$ 2.2974		\$ 2.8024	\$ 0.2576	5.05
Gooseneck	+++	+++	+++	\$ 2.2190		\$ 2.7067	\$ -0.2701	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	+++	+++	+++					0.13
Semi-Boneless	+++	+++	+++	\$ 2.0663		\$ 2.5205	\$ 0.4995	0.15
Short Cut shoulder clod	\$ 2.7103	\$ 2.7088	\$ 2.4308	\$ 2.1258		\$ 2.5931	\$ 0.1172	0.20
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.4841	\$ 4.6991	\$ 3.6594	\$ 3.2457		\$ 3.9591	\$ 0.5250	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.7011	+++	\$ 3.5222	\$ 2.8104		\$ 3.4281	\$ 0.2730	2.55
Chuck Roll 0x0	+++	+++	\$ 3.3636					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3688		\$ 6.5489	\$ -0.1116	3.58
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1100	\$ 5.3688		\$ 6.5489	\$ -0.0082	8.00
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2528		\$ 7.6272	\$ -0.3400	0.72
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0715		\$ 7.4060	\$ -0.1188	0.01
Back Ribs	+++	+++	+++	\$ 1.1339		\$ 1.3831	\$ 1.1311	0.06
Short Loin 1x0	\$ 5.1742	\$ 5.3118	\$ 6.0291	\$ 4.2076		\$ 5.1324	\$ 0.0418	4.95
Striploin 0x1 13up	\$ 5.2158	\$ 5.6066	\$ 5.9154	\$ 4.5519		\$ 5.5524	\$ -0.3366	5.95
Striploin 0x1 13dn	\$ 5.2158	\$ 5.6066	+++	\$ 4.5519		\$ 5.5524	\$ -0.3366	0.01
Top Butt 13up	\$ 3.5397	\$ 3.8230	\$ 3.5227	\$ 2.7438		\$ 3.3469	\$ 0.1928	10.80
Top Butt 13dn	\$ 3.5397	\$ 3.8230	\$ 3.5227	\$ 2.7438		\$ 3.3469	\$ 0.1928	0.01
PSMO Tenderloin	\$ 11.1825	\$ 11.5146	\$ 11.6035	\$ 8.7436		\$ 10.6654	\$ 0.5171	4.69
Butt Tenderloin	\$ 10.7581	\$ 10.6462	+++	\$ 7.4528		\$ 9.0909	\$ 1.6672	0.51
Boneless Round	n/a	n/a	+++	\$ 2.1563		\$ 2.6303		
Inside Round 1"	+++	+++	+++	\$ 2.0370		\$ 2.4847	\$ 0.5053	0.11
Inside Round	\$ 2.6002	\$ 2.6006	\$ 2.6848	\$ 2.0215		\$ 2.4658	\$ 0.1344	21.39
Outside Flat	\$ 2.7453	\$ 2.7476	\$ 2.7453	\$ 2.2742		\$ 2.7741	\$ -0.0288	10.41
Eye of round	\$ 2.9802	\$ 3.0188	\$ 3.1028	\$ 2.4043		\$ 2.9328	\$ 0.0474	4.95
Peeled Knuckle	+++	+++	+++	\$ 2.3002		\$ 2.8058	\$ 0.1342	2.65
Gooseneck	+++	+++	+++	\$ 2.1557		\$ 2.6295	\$ -0.1929	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	\$ 2.8709	\$ 2.8530	\$ 2.7129	\$ 2.2948		\$ 2.7992	\$ 0.0717	6.57
Briskets 120	\$ 2.5446	+++	\$ 2.5805	\$ 2.1159		\$ 2.5810	\$ -0.0364	4.99
Bone-in Chuck Shortrib	\$ 4.0001	\$ 4.0699	\$ 4.1181	\$ 3.2878		\$ 4.0105	\$ -0.0104	3.40
Flat Iron	\$ 3.6665	\$ 3.7224	\$ 3.4702					0.43
Blademeat	\$ 3.0953	\$ 3.2015	\$ 2.6771	\$ 2.4524		\$ 2.9914	\$ 0.1039	7.87
Bone-in Shortrib	+++	+++	+++	\$ 4.3878		\$ 5.3522	\$ -0.9422	0.20
Outside Skirt	+++	+++	+++	\$ 5.0275		\$ 6.1325	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.3328		\$ 4.0653	\$ 0.0814	0.01
Flapmeat	+++	+++	+++	\$ 3.8315		\$ 4.6737	\$ 0.2503	0.58
Ball Tips	+++	+++	+++	\$ 2.1080		\$ 2.5713	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2221		\$ 3.9303	\$ -1.3136	0.01
Flank Steak	\$ 4.9804	\$ 5.0547	\$ 5.2359	\$ 4.1021		\$ 5.0037	\$ -0.0233	1.77
Pectoral Muscle	\$ 3.0827	\$ 3.1387	\$ 2.8210	\$ 2.5608		\$ 3.1237	\$ -0.0410	3.88
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	\$ 0.9961	\$ 0.9985	\$ 0.5244	\$ 0.4334		\$ 0.5287	\$ 0.4674	47.13
Fresh 65% Lean Trimmings	\$ 1.6402	\$ 1.7956	\$ 1.3212	\$ 0.9451		\$ 1.1528	\$ 0.4874	14.90
Fresh 75% Lean Trimmings	+++	+++	\$ 1.8902	\$ 1.8303		\$ 2.2326	\$ -0.1693	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7600		\$ 2.1468	\$ 0.3422	7.28
Fresh 85% Lean Trimmings	\$ 2.4864	\$ 2.5907	\$ 2.4592	\$ 1.9078		\$ 2.3271	\$ 0.1593	25.35
Shankmeat	\$ 2.4864	\$ 2.5907	\$ 2.4592					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	+++	+++	+++					11.94
Lean Ground Beef	+++	+++	+++					5.44
Medium Ground Beef	+++	+++	+++					9.35
Regular Ground Beef	+++	+++	+++					0.01
Ground Chuck	+++	+++	+++	\$ 1.8660		\$ 2.2761	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9700		\$ 3.6228	\$ 0.0000	0.01

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

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