

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 9, 2018

Exchange Rate: 1.2927

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2701	\$ 2.2497	\$ 2.1490	\$ 2.2701	\$ 2.2497	\$ 2.1490
RIB	\$ 3.9204	\$ 4.0295	\$ 4.1798	\$ 3.8241	\$ 3.7257	\$ 4.2168
LOIN	\$ 3.6026	\$ 3.5040	\$ 3.5373	\$ 3.4507	\$ 3.3624	\$ 3.3690
ROUND	\$ 2.1972	\$ 2.1740	\$ 2.3343	\$ 2.2156	\$ 2.1784	\$ 2.4072
BRISKET	\$ 2.3035	\$ 2.1804	\$ 1.7826	\$ 2.3035	\$ 2.1804	\$ 1.7826
SHORT PLATE	\$ 2.0920	\$ 2.0526	\$ 2.0686	\$ 2.0920	\$ 2.0526	\$ 2.0686
FLANK	\$ 1.5004	\$ 1.4461	\$ 1.3613	\$ 1.5004	\$ 1.4461	\$ 1.3613















	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	\$ 2.8909	\$ 2.6885	\$ 2.6580	\$ 2.6678	\$ 2.7904	\$ 2.6493	\$ 2.5943	\$ 2.6527
Load Count Totals		228.98	219.56	208.48				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2877	\$ 2.9573	\$ 0.2027	0.16
Short Cut shoulder clod	\$ 2.9637	+++	\$ 3.2206	\$ 2.2473	\$ 2.9051	\$ 0.0586	2.79
Clod Heart	n/a	n/a	+++	\$ 2.4940	\$ 3.2240		
Clod Tender	+++	+++	\$ 5.1871	\$ 5.7507	\$ 7.4339	\$ -1.7339	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2137	\$ 3.1659	\$ 4.0926	\$ -0.1516	1.38
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.1465	\$ 9.2383	\$ -2.0283	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1465	\$ 9.2383	\$ -2.0283	4.99
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.9080	\$ 10.2227	\$ -0.4927	0.08
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.9835	\$ 10.3203	\$ -0.5903	0.01
Back Ribs	+++	+++	+++	\$ 1.1707	\$ 1.5134	\$ 1.5231	0.01
Short Loin 1x0	\$ 7.0944	\$ 6.7949	\$ 5.6729	\$ 5.7866	\$ 7.4803	\$ -0.3859	0.72
Striploin 0x1 13up	\$ 7.5303	\$ 7.0668	\$ 8.5382	\$ 6.4539	\$ 8.3430	\$ -0.8127	6.58
Striploin 0x1 13dn	\$ 7.5303	\$ 7.0668	\$ 8.5382	\$ 6.4539	\$ 8.3430	\$ -0.8127	0.01

Top Butt 13up	\$ 4.2597	\$ 4.2499	\$ 4.5587	\$ 3.4629		\$ 4.4765	\$ -0.2168	8.40
Top Butt 13dn	\$ 4.2597	\$ 4.2499	\$ 4.5587	\$ 3.4629		\$ 4.4765	\$ -0.2168	0.01
PSMO Tenderloin	\$ 12.0424	\$ 11.8126	\$ 13.2180	\$ 9.9604		\$ 12.8758	\$ -0.8334	4.60
Butt Tenderloin	+++	\$ 12.0326	+++	\$ 9.0907		\$ 11.7515	\$ 0.3282	0.16
Boneless Round	n/a	n/a	+++	\$ 2.2987		\$ 2.9715		
Inside Round 1"	+++	+++	+++	\$ 2.1891		\$ 2.8298	\$ 0.2202	0.01
Inside Round	\$ 2.9740	\$ 2.8835	\$ 3.2445	\$ 2.2676		\$ 2.9313	\$ 0.0427	2.40
Outside Flat	\$ 2.8363	\$ 2.9262	\$ 3.0187	\$ 2.0408		\$ 2.6381	\$ 0.1982	2.89
Eye of round	\$ 3.2741	\$ 3.1486	\$ 3.7090	\$ 2.3355		\$ 3.0191	\$ 0.2550	4.64
Peeled Knuckle	+++	+++	+++	\$ 2.4319		\$ 3.1437	\$ 0.0163	3.73
Gooseneck	+++	+++	+++	\$ 1.8944		\$ 2.4489	\$ -0.0123	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	+++	+++	+++	\$ 2.3353		\$ 3.0188	\$ 0.1412	0.16
Short Cut shoulder clod	\$ 2.9637	+++	\$ 3.2206	\$ 2.2940		\$ 2.9655	\$ -0.0018	2.79
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.1871	\$ 5.4264		\$ 7.0147	\$ -1.3147	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2137	\$ 2.9857		\$ 3.8596	\$ 0.0814	1.38
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3665		\$ 8.2300	\$ -0.1541	1.58
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3665		\$ 8.2300	\$ -1.4588	8.02
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2932		\$ 9.4279	\$ -0.3779	0.31
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1228		\$ 9.2076	\$ -0.1576	0.01
Back Ribs	+++	+++	+++	\$ 1.1707		\$ 1.5134	\$ 1.5231	0.02
Short Loin 1x0	\$ 6.7024	\$ 6.2177	\$ 5.7392	\$ 5.4455		\$ 7.0394	\$ -0.3370	1.06
Striploin 0x1 13up	\$ 6.5184	\$ 5.9947	\$ 7.7866	\$ 5.4616		\$ 7.0602	\$ -0.5418	5.06
Striploin 0x1 13dn	\$ 6.5184	\$ 5.9947	\$ 7.7866	\$ 5.4616		\$ 7.0602	\$ -0.5418	0.01
Top Butt 13up	\$ 4.4441	\$ 4.2809	\$ 4.1181	\$ 3.5182		\$ 4.5480	\$ -0.1039	4.52
Top Butt 13dn	\$ 4.4441	\$ 4.2809	\$ 4.1181	\$ 3.5182		\$ 4.5480	\$ -0.1039	0.01
PSMO Tenderloin	\$ 11.5895	\$ 11.9628	\$ 13.4282	\$ 9.5815		\$ 12.3860	\$ -0.7965	6.18
Butt Tenderloin	+++	\$ 11.1654	+++	\$ 9.0118		\$ 11.6496	\$ -0.6196	0.04
Boneless Round	n/a	n/a	+++	\$ 2.2667		\$ 2.9302		
Inside Round 1"	+++	+++	+++	\$ 2.2035		\$ 2.8485	\$ 0.2015	0.01
Inside Round	\$ 3.0280	\$ 2.9544	\$ 3.4112	\$ 2.2739		\$ 2.9395	\$ 0.0885	18.97
Outside Flat	\$ 2.7919	\$ 2.7908	\$ 2.9202	\$ 2.0810		\$ 2.6901	\$ 0.1018	11.27
Eye of round	\$ 3.2801	\$ 3.1861	\$ 3.5305	\$ 2.3557		\$ 3.0452	\$ 0.2349	3.26
Peeled Knuckle	+++	+++	+++	\$ 2.4483		\$ 3.1649	\$ 0.1251	1.41
Gooseneck	+++	+++	+++	\$ 1.9500		\$ 2.5208	\$ -0.0842	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	\$ 2.9660	\$ 2.9757	\$ 3.2284	\$ 2.1948		\$ 2.8372	\$ 0.1288	2.74
Briskets 120	\$ 3.3296	\$ 3.1344	\$ 2.7146	\$ 2.9227		\$ 3.7782	\$ -0.4486	3.41
Bone-in Chuck Shortrib	\$ 4.5219	\$ 4.4177	\$ 4.2557	\$ 3.4761		\$ 4.4936	\$ 0.0283	2.51
Flat Iron	\$ 4.1894	\$ 4.0981	\$ 3.6062					0.82
Blademeat	\$ 3.2565	\$ 3.1698	\$ 3.6475	\$ 2.5620		\$ 3.3119	\$ -0.0554	5.97
Bone-in Shortrib	+++	+++	\$ 7.4457	\$ 4.7639		\$ 6.1583	\$ 0.0317	0.01
Outside Skirt	+++	+++	+++	\$ 6.8462		\$ 8.8501	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.4245		\$ 5.7196	\$ 0.1142	0.01
Flapmeat	+++	+++	+++	\$ 5.4565		\$ 7.0536	\$ -0.0336	0.22
Ball Tips	+++	+++	+++	\$ 3.1741		\$ 4.1032	\$ -0.0002	0.01
Tri Tips	+++	+++	+++	\$ 4.0260		\$ 5.2044	\$ -2.0944	0.01
Flank Steak	\$ 6.7210	\$ 6.3715	\$ 5.9530	\$ 5.3898		\$ 6.9674	\$ -0.2464	1.07
Pectoral Muscle	\$ 3.3974	+++	\$ 3.2191	\$ 2.8395		\$ 3.6706	\$ -0.2732	2.87
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	\$ 1.0443	\$ 1.0429	\$ 1.0450	\$ 0.8423		\$ 1.0888	\$ -0.0445	44.96
Fresh 65% Lean Trimmings	\$ 1.6841	\$ 1.7379	\$ 1.8017	\$ 1.2988		\$ 1.6790	\$ 0.0051	15.51
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7485		\$ 2.2603	\$ 0.2287	7.28
Fresh 85% Lean Trimmings	\$ 2.5926	\$ 2.5652	\$ 2.6211	\$ 1.9170		\$ 2.4781	\$ 0.1145	23.13
Shankmeat	\$ 2.5926	\$ 2.5652	\$ 2.6211					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	+++	+++	+++					4.20
Lean Ground Beef	+++	+++	+++					1.45
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					2.83
Ground Chuck	+++	+++	+++	\$ 1.9217		\$ 2.4842	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1600		\$ 4.0849	\$ -0.0001	0.01

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

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