



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 23, 2016

Exchange Rate: 1.3497

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1860	\$ 2.1038	\$ 2.3981	\$ 2.1860	\$ 2.1038	\$ 2.3981
RIB	\$ 5.0363	\$ 4.8069	\$ 4.5331	\$ 3.9834	\$ 3.9666	\$ 4.0616
LOIN	\$ 3.1220	\$ 3.0572	\$ 3.6171	\$ 2.9298	\$ 2.8780	\$ 3.3531
ROUND	\$ 2.0590	\$ 2.0717	\$ 2.4166	\$ 2.1603	\$ 2.1462	\$ 2.3628
BRISKET	\$ 1.7745	\$ 1.7773	\$ 2.2937	\$ 1.7745	\$ 1.7773	\$ 2.2937
SHORT PLATE	\$ 1.4854	\$ 1.4602	\$ 1.6595	\$ 1.4854	\$ 1.4602	\$ 1.6595
FLANK	\$ 1.1024	\$ 1.0840	\$ 1.3056	\$ 1.1024	\$ 1.0840	\$ 1.3056















	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	\$ 2.6620	\$ 2.5764	\$ 2.5127	\$ 2.8117	\$ 2.5003	\$ 2.4380	\$ 2.3953	\$ 2.6897
Load Count Totals		224.46	268.22	160.98				

AAA Product



	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.9510				0.23	
Semi-Boneless	+++	+++	+++	\$ 2.0018		\$ 2.7018	\$ 0.4982	0.10
Short Cut shoulder clod	\$ 3.2837	\$ 3.1523	\$ 3.5700	\$ 2.1037		\$ 2.8394	\$ 0.4443	2.87
Clod Heart	+++	+++	+++	\$ 3.3703		\$ 4.5489	\$ -0.1349	0.41
Clod Tender	\$ 3.7003	\$ 3.3522	\$ 4.8738	\$ 3.1641		\$ 4.2706	\$ -0.5703	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9998	\$ 3.8760	\$ 4.6592	\$ 2.7509		\$ 3.7129	\$ 0.2869	1.51
Chuck Roll 0x0	+++	+++	\$ 4.4847					0.01
Oven Ready Rib	+++	+++	+++					2.75
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.8078		\$ 9.1885	\$ 0.3371	1.74
Bone-in Lipon Ribeye 17 dn	\$ 8.8577	\$ 8.9681	\$ 8.6924	\$ 6.8078		\$ 9.1885	\$ -0.3308	2.17
Boneless Lipon Ribeye 14 up	\$ 10.7713	\$ 11.9730	\$ 10.4449	\$ 6.9515		\$ 9.3824	\$ 1.3889	0.26
Boneless Lipon Ribeye 14 dn	\$ 10.7713	\$ 11.9730	+++	\$ 7.7533		\$ 10.4646	\$ 0.3067	0.01
Back Ribs	+++	+++	+++	\$ 0.9103		\$ 1.2286	\$ 2.0450	0.01
Short Loin 1x0	\$ 5.6652	\$ 6.2420	\$ 8.0761	\$ 4.8932		\$ 6.6044	\$ -0.9392	0.34
Striploin 0x1 13up	\$ 6.6989	\$ 6.0815	\$ 7.9949	\$ 5.1643		\$ 6.9703	\$ -0.2714	6.08
Striploin 0x1 13dn	\$ 6.6989	\$ 6.0815	\$ 7.9949	\$ 5.1643		\$ 6.9703	\$ -0.2714	0.01

Top Butt 13up	\$ 3.4743	\$ 3.2801	\$ 4.4203	\$ 2.3407		\$ 3.1592	\$ 0.3151	10.44
Top Butt 13dn	\$ 3.4743	\$ 3.2801	+++	\$ 2.3407		\$ 3.1592	\$ 0.3151	0.01
PSMO Tenderloin	\$ 13.3156	\$ 13.0807	\$ 13.4786	\$ 9.4318		\$ 12.7301	\$ 0.5855	5.09
Butt Tenderloin	+++	+++	+++	\$ 9.2944		\$ 12.5447	\$ 0.6628	0.17
Boneless Round	+++	+++	+++	\$ 2.1382		\$ 2.8859	\$ -0.3659	0.01
Inside Round 1"	+++	+++	+++	\$ 2.1039		\$ 2.8396	\$ -0.1996	0.01
Inside Round	\$ 2.7367	\$ 2.6504	\$ 3.1872	\$ 2.1957		\$ 2.9635	\$ -0.2268	2.66
Outside Flat	\$ 2.6132	\$ 2.8641	\$ 3.6778	\$ 2.2309		\$ 3.0110	\$ -0.3978	1.91
Eye of round	\$ 3.5417	\$ 3.4493	\$ 4.1267	\$ 2.6157		\$ 3.5304	\$ 0.0113	4.27
Peeled Knuckle	+++	+++	+++	\$ 2.3020		\$ 3.1070	\$ -0.0170	4.53
Gooseneck	+++	+++	+++	\$ 2.0034		\$ 2.7040	\$ 0.0463	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	+++	+++	\$ 3.9510					0.23
Semi-Boneless	+++	+++	+++	\$ 1.9978		\$ 2.6964	\$ 0.5036	0.10
Short Cut shoulder clod	\$ 3.2837	\$ 3.1523	\$ 3.5700	\$ 2.1049		\$ 2.8410	\$ 0.4427	2.87
Clod Heart	+++	+++	+++					0.41
Clod Tender	\$ 3.7003	\$ 3.3522	\$ 4.8738	\$ 3.1116		\$ 4.1997	\$ -0.4994	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9998	\$ 3.8760	\$ 4.6592	\$ 2.7499		\$ 3.7115	\$ 0.2883	1.51
Chuck Roll 0x0	+++	+++	\$ 4.4847					0.01
Oven Ready Rib	+++	n/a	+++					1.37
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5193		\$ 7.4494	\$ 0.7345	1.39
Bone-in Lipon Ribeye 17 dn	\$ 7.7634	\$ 7.6388	\$ 7.0220	\$ 5.5193		\$ 7.4494	\$ 0.3140	4.05
Boneless Lipon Ribeye 14 up	\$ 9.0672	\$ 8.8820	\$ 9.0745	\$ 6.3445		\$ 8.5632	\$ 0.5040	0.56
Boneless Lipon Ribeye 14 dn	\$ 9.0672	\$ 8.8820	+++	\$ 6.2456		\$ 8.4297	\$ 0.6375	0.01
Back Ribs	+++	+++	+++	\$ 0.9103		\$ 1.2286	\$ 2.0450	0.01
Short Loin 1x0	\$ 6.4809	\$ 5.9352	\$ 7.2702	\$ 4.0709		\$ 5.4945	\$ 0.9864	0.40
Striploin 0x1 13up	\$ 5.8879	\$ 5.6099	\$ 6.7452	\$ 4.1500		\$ 5.6013	\$ 0.2866	6.68
Striploin 0x1 13dn	\$ 5.8879	\$ 5.6099	\$ 6.7452	\$ 4.1500		\$ 5.6013	\$ 0.2866	0.01
Top Butt 13up	\$ 3.2648	\$ 3.0779	\$ 4.0380	\$ 2.2751		\$ 3.0707	\$ 0.1941	3.00
Top Butt 13dn	\$ 3.2648	\$ 3.0779	+++	\$ 2.2751		\$ 3.0707	\$ 0.1941	0.01
PSMO Tenderloin	\$ 11.4571	\$ 12.3207	\$ 13.1661	\$ 8.7522		\$ 11.8128	\$ -0.3557	2.84
Butt Tenderloin	+++	+++	+++	\$ 8.6694		\$ 11.7011	\$ -0.5611	0.01
Boneless Round	+++	+++	+++	\$ 2.2196		\$ 2.9958	\$ -0.4758	0.01
Inside Round 1"	+++	+++	+++	\$ 2.0387		\$ 2.7516	\$ -0.1116	0.01
Inside Round	\$ 3.0288	\$ 2.9603	\$ 3.1918	\$ 2.1921		\$ 2.9587	\$ 0.0701	19.36
Outside Flat	\$ 2.9325	\$ 2.9927	\$ 3.5326	\$ 2.0866		\$ 2.8163	\$ 0.1162	10.06
Eye of round	\$ 3.5203	\$ 3.4669	\$ 3.9086	\$ 2.6100		\$ 3.5227	\$ -0.0024	2.14
Peeled Knuckle	+++	+++	+++	\$ 2.2524		\$ 3.0401	\$ 0.0199	1.82
Gooseneck	+++	+++	+++	\$ 1.9549		\$ 2.6385	\$ 0.1118	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	\$ 2.8651	\$ 2.8272	\$ 3.0590	\$ 2.0586		\$ 2.7785	\$ 0.0866	5.70
Briskets 120	\$ 2.8347	\$ 2.8468	\$ 3.7818	\$ 2.5101		\$ 3.3879	\$ -0.5532	2.11
Bone-in Chuck Shortrib	\$ 4.2604	\$ 4.2340	\$ 4.4358	\$ 2.9906		\$ 4.0364	\$ 0.2240	1.97
Flat Iron	\$ 3.7259	\$ 3.5747	+++					1.81
Blademeat	\$ 3.8047	\$ 3.7020	\$ 3.7012	\$ 2.7505		\$ 3.7123	\$ 0.0924	6.25
Bone-in Shortrib	+++	+++	+++	\$ 3.6155		\$ 4.8798	\$ -0.3298	0.14
Outside Skirt	+++	+++	+++	\$ 4.3223		\$ 5.8338	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.1625		\$ 4.2684	\$ 0.0854	0.01
Flapmeat	+++	+++	\$ 3.3902	\$ 3.9577		\$ 5.3417	\$ -0.2817	0.03
Ball Tips	+++	+++	+++	\$ 2.0178		\$ 2.7234	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 3.9491	\$ 2.6643		\$ 3.5960	\$ -1.0160	0.01
Flank Steak	\$ 5.1876	\$ 5.1078	\$ 6.6607	\$ 3.7926		\$ 5.1189	\$ 0.0687	1.11
Pectoral Muscle	\$ 3.6730	\$ 3.6394	\$ 3.8494	\$ 2.8678		\$ 3.8707	\$ -0.1977	4.51
Lointails	+++	+++	\$ 3.2288					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	\$ 0.6176	\$ 0.5984	\$ 0.5298	\$ 0.3429		\$ 0.4628	\$ 0.1548	24.43
Fresh 65% Lean Trimmings	\$ 1.2263	\$ 1.2284	\$ 1.1771	\$ 0.8014		\$ 1.0816	\$ 0.1447	15.91
Fresh 75% Lean Trimmings	+++	+++	\$ 1.7944	\$ 1.3588		\$ 1.8340	\$ -0.0499	2.75
Fresh 85% Lean Trimmings	\$ 2.3419	\$ 2.2833	\$ 2.4117	\$ 1.7328		\$ 2.3388	\$ 0.0031	22.96
Shankmeat	\$ 2.3419	\$ 2.2833	\$ 2.4117					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	+++	+++	+++					5.84
Lean Ground Beef	+++	+++	+++					17.33
Medium Ground Beef	+++	+++	+++					0.73
Regular Ground Beef	+++	+++	+++					4.01
Ground Chuck	+++	+++	+++	\$ 2.0948		\$ 2.8274	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0720		\$ 4.1463	\$ 0.0000	0.01

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

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