

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, August 25, 2017

Exchange Rate: 1.2530

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0379	\$ 2.0579	\$ 2.1375	\$ 2.0379	\$ 2.0579	\$ 2.1375
RIB	\$ 3.9057	\$ 3.8601	\$ 4.0665	\$ 3.3241	\$ 3.3581	\$ 3.7376
LOIN	\$ 3.3233	\$ 3.4520	\$ 3.7393	\$ 3.1616	\$ 3.1820	\$ 3.3328
ROUND	\$ 2.2141	\$ 2.2154	\$ 2.1460	\$ 2.1891	\$ 2.2375	\$ 2.1122
BRISKET	\$ 1.7827	\$ 1.8054	\$ 1.7712	\$ 1.7827	\$ 1.8054	\$ 1.7712
SHORT PLATE	\$ 1.8367	\$ 1.8395	\$ 1.7989	\$ 1.8367	\$ 1.8395	\$ 1.7989
FLANK	\$ 1.2622	\$ 1.2639	\$ 1.4195	\$ 1.2622	\$ 1.2639	\$ 1.4195















	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	\$ 2.4095	\$ 2.5109	\$ 2.5407	\$ 2.6301	\$ 2.3781	\$ 2.4046	\$ 2.4310	\$ 2.4992
Load Count Totals		293.45	275.72	317.42				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 2.9252				0.03	
Semi-Boneless	+++	+++	+++	\$ 1.9939		\$ 2.4984	\$ 0.6416	0.15
Short Cut shoulder clod	\$ 2.5700	\$ 2.5495	\$ 2.9426	\$ 1.9976		\$ 2.5030	\$ 0.0670	1.78
Clod Heart	n/a	n/a	+++	\$ 2.4677		\$ 3.0920		
Clod Tender	\$ 4.1061	\$ 4.5018	\$ 6.5418	\$ 3.2504		\$ 4.0728	\$ 0.0333	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2026	\$ 3.2338	\$ 3.2997	\$ 2.5686		\$ 3.2185	\$ -0.0159	1.64
Chuck Roll 0x0	+++	+++	\$ 3.1566					0.01
Oven Ready Rib	+++	+++	+++					0.05
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3097		\$ 6.6531	\$ 0.8269	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.7447	\$ 5.3097		\$ 6.6531	\$ 0.8269	3.44
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6445		\$ 8.3256	\$ 0.8644	0.10
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6319		\$ 8.3098	\$ 0.8802	0.01
Back Ribs	+++	+++	+++	\$ 1.1322		\$ 1.4186	\$ 1.1818	0.01
Short Loin 1x0	\$ 6.6174	\$ 6.9676	\$ 6.7462	\$ 4.4355		\$ 5.5577	\$ 1.0597	0.97
Striploin 0x1 13up	\$ 6.5206	\$ 6.7302	\$ 8.5089	\$ 4.7390		\$ 5.9380	\$ 0.5826	8.94
Striploin 0x1 13dn	\$ 6.5206	\$ 6.7302	+++	\$ 4.7390		\$ 5.9380	\$ 0.5826	0.01

Top Butt 13up	\$ 4.5593	\$ 4.8358	\$ 5.0495	\$ 3.1359		\$ 3.9293	\$ 0.6300	5.41
Top Butt 13dn	\$ 4.5593	\$ 4.8358	\$ 5.0495	\$ 3.1359		\$ 3.9293	\$ 0.6300	0.01
PSMO Tenderloin	\$ 11.6328	\$ 11.9663	\$ 12.6850	\$ 8.7300		\$ 10.9387	\$ 0.6941	3.65
Butt Tenderloin	\$ 11.2230	\$ 11.3241	+++	\$ 8.2446		\$ 10.3305	\$ 0.8925	0.37
Boneless Round	n/a	+++	+++	\$ 2.3042		\$ 2.8872		
Inside Round 1"	+++	+++	\$ 3.0077	\$ 1.9645		\$ 2.4615	\$ 0.9385	0.01
Inside Round	\$ 2.8555	\$ 2.9347	\$ 2.9415	\$ 2.0290		\$ 2.5423	\$ 0.3132	4.01
Outside Flat	\$ 2.7527	\$ 2.8092	\$ 2.7297	\$ 2.0353		\$ 2.5502	\$ 0.2025	2.82
Eye of round	\$ 3.0004	\$ 3.0030	\$ 3.5999	\$ 2.2614		\$ 2.8335	\$ 0.1669	4.51
Peeled Knuckle	+++	+++	+++	\$ 2.2950		\$ 2.8756	\$ 0.2844	5.59
Gooseneck	+++	+++	+++	\$ 2.0216		\$ 2.5331	\$ -0.0965	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	+++	+++	\$ 2.9252					0.03
Semi-Boneless	+++	+++	+++	\$ 1.9200		\$ 2.4058	\$ 0.7342	0.15
Short Cut shoulder clod	\$ 2.5700	\$ 2.5495	\$ 2.9426	\$ 2.0063		\$ 2.5139	\$ 0.0561	1.78
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.1061	\$ 4.5018	\$ 6.5418	\$ 3.0295		\$ 3.7960	\$ 0.3101	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2026	\$ 3.2338	\$ 3.2997	\$ 2.5094		\$ 3.1443	\$ 0.0583	1.64
Chuck Roll 0x0	+++	+++	\$ 3.1566					0.01
Oven Ready Rib	+++	+++	+++					0.41
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4528		\$ 6.8324	\$ -0.8026	1.45
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.7911	\$ 5.4528		\$ 6.8324	\$ -0.9121	6.18
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1325		\$ 7.6840	\$ -0.4878	0.65
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.9520		\$ 7.4579	\$ -0.2617	0.01
Back Ribs	+++	+++	+++	\$ 1.1322		\$ 1.4186	\$ 1.1818	0.07
Short Loin 1x0	\$ 6.0345	\$ 5.9897	\$ 6.3430	\$ 4.4455		\$ 5.5702	\$ 0.4643	7.19
Striploin 0x1 13up	\$ 5.8444	\$ 6.0476	\$ 6.8417	\$ 4.5323		\$ 5.6790	\$ 0.1654	4.93
Striploin 0x1 13dn	\$ 5.8444	\$ 6.0476	+++	\$ 4.5323		\$ 5.6790	\$ 0.1654	0.01
Top Butt 13up	\$ 4.0746	\$ 4.0747	\$ 3.9617	\$ 3.0666		\$ 3.8424	\$ 0.2322	7.82
Top Butt 13dn	\$ 4.0746	\$ 4.0747	\$ 3.9617	\$ 3.0666		\$ 3.8424	\$ 0.2322	0.01
PSMO Tenderloin	\$ 11.4402	\$ 11.4321	\$ 11.4014	\$ 8.6535		\$ 10.8428	\$ 0.5974	4.12
Butt Tenderloin	\$ 11.0405	\$ 10.9113	+++	\$ 8.0137		\$ 10.0412	\$ 0.9993	1.02
Boneless Round	n/a	+++	+++	\$ 2.2500		\$ 2.8193		
Inside Round 1"	+++	+++	\$ 3.0077	\$ 2.0176		\$ 2.5281	\$ 0.8719	0.03
Inside Round	\$ 2.8103	\$ 2.9625	\$ 2.9939	\$ 2.0593		\$ 2.5803	\$ 0.2300	25.86
Outside Flat	\$ 2.7827	\$ 2.8079	\$ 2.6483	\$ 2.0194		\$ 2.5303	\$ 0.2524	12.50
Eye of round	\$ 3.0062	\$ 3.0048	\$ 3.3899	\$ 2.3335		\$ 2.9239	\$ 0.0823	1.92
Peeled Knuckle	+++	+++	+++	\$ 2.3329		\$ 2.9231	\$ 0.1669	1.49
Gooseneck	+++	+++	+++	\$ 1.9625		\$ 2.4590	\$ -0.0224	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	\$ 2.9438	\$ 2.8959	\$ 2.7467	\$ 2.3117		\$ 2.8966	\$ 0.0472	6.61
Briskets 120	\$ 2.5700	\$ 2.6005	\$ 2.7965	\$ 1.9990		\$ 2.5047	\$ 0.0653	10.81
Bone-in Chuck Shortrib	\$ 4.2520	\$ 4.3545	\$ 3.7860	\$ 3.3111		\$ 4.1488	\$ 0.1032	3.26
Flat Iron	\$ 3.7151	\$ 3.8060	\$ 3.4907					0.77
Blademeat	\$ 3.1926	\$ 3.1455	\$ 3.1334	\$ 2.4865		\$ 3.1156	\$ 0.0770	8.26
Bone-in Shortrib	+++	+++	+++	\$ 4.4267		\$ 5.5467	\$ -0.1967	0.02
Outside Skirt	+++	+++	+++	\$ 6.0075		\$ 7.5274	\$ 0.1126	0.01
Inside Skirt	+++	+++	+++	\$ 3.2420		\$ 4.0622	\$ 0.0812	0.01
Flapmeat	+++	+++	+++	\$ 4.1697		\$ 5.2246	\$ 0.2654	0.13
Ball Tips	+++	+++	+++	\$ 2.2156		\$ 2.7761	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 2.7796		\$ 3.4828	\$ -0.8661	0.30
Flank Steak	\$ 5.3416	\$ 5.2848	\$ 6.8768	\$ 4.0285		\$ 5.0477	\$ 0.2939	1.52
Pectoral Muscle	\$ 3.1105	\$ 3.0886	\$ 3.1693	\$ 2.5218		\$ 3.1598	\$ -0.0493	4.28
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	\$ 1.0087	\$ 1.0585	\$ 0.9610	\$ 0.6045		\$ 0.7574	\$ 0.2513	47.37
Fresh 65% Lean Trimmings	\$ 1.8029	\$ 1.6935	\$ 1.7749	\$ 1.0191		\$ 1.2769	\$ 0.5260	12.33
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1526	\$ 1.9419		\$ 2.4332	\$ -0.2269	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8000		\$ 2.2554	\$ 0.2336	7.28
Fresh 85% Lean Trimmings	\$ 2.6097	\$ 2.6589	\$ 2.5303	\$ 1.9952		\$ 2.5000	\$ 0.1097	26.21
Shankmeat	\$ 2.6097	\$ 2.6589	\$ 2.5303					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	+++	+++	+++					4.04
Lean Ground Beef	+++	+++	+++					11.06
Medium Ground Beef	+++	+++	+++					22.32
Regular Ground Beef	+++	+++	+++					3.51
Ground Chuck	+++	+++	+++	\$ 1.9256		\$ 2.4128	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1199		\$ 3.9092	\$ 0.0000	0.01

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

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