



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 8, 2017

Exchange Rate: 1.2148

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0751	\$ 2.0625	\$ 1.9362	\$ 2.0751	\$ 2.0625	\$ 1.9362
RIB	\$ 3.7532	\$ 3.9498	\$ 3.9780	\$ 3.4380	\$ 3.2653	\$ 3.7421
LOIN	\$ 3.0622	\$ 3.1329	\$ 3.3265	\$ 2.9819	\$ 3.0150	\$ 3.1089
ROUND	\$ 2.1380	\$ 2.1537	\$ 2.0742	\$ 2.1122	\$ 2.1165	\$ 2.0005
BRISKET	\$ 1.8129	\$ 1.7497	\$ 1.6198	\$ 1.8129	\$ 1.7497	\$ 1.6198
SHORT PLATE	\$ 1.7713	\$ 1.8176	\$ 1.4911	\$ 1.7713	\$ 1.8176	\$ 1.4911
FLANK	\$ 1.2145	\$ 1.2523	\$ 0.9816	\$ 1.2145	\$ 1.2523	\$ 0.9816















	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	\$ 2.3367	\$ 2.4273	\$ 2.4659	\$ 2.4127	\$ 2.3120	\$ 2.3685	\$ 2.3545	\$ 2.3234
Load Count Totals		279.54	251.01	309.76				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.12
Semi-Boneless	+++	+++	+++	\$ 2.0714	\$ 2.5163	\$ 0.5937	0.11
Short Cut shoulder clod	\$ 2.7088	\$ 2.7201	\$ 2.7004	\$ 2.0731	\$ 2.5184	\$ 0.1904	1.78
Clod Heart	n/a	n/a	+++	\$ 2.5123	\$ 3.0519		
Clod Tender	\$ 4.6991	\$ 4.4277	\$ 3.7322	\$ 3.3787	\$ 4.1044	\$ 0.5947	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	\$ 3.3359	\$ 3.1243	\$ 2.7908	\$ 3.3903	\$ -0.0027	5.57
Chuck Roll 0x0	+++	+++	\$ 2.9612				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3481	\$ 6.4969	\$ 0.6731	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.5399	\$ 5.3481	\$ 6.4969	\$ 0.6731	3.79
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.4651	\$ 7.8538	\$ 0.3862	0.18
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.5374	\$ 7.9416	\$ 0.2984	0.01
Back Ribs	+++	+++	+++	\$ 1.1837	\$ 1.4380	\$ 1.1120	0.02
Short Loin 1x0	\$ 6.0432	\$ 6.1126	\$ 6.3443	\$ 4.5718	\$ 5.5538	\$ 0.4894	0.37
Striploin 0x1 13up	\$ 6.0441	\$ 6.1987	\$ 6.4829	\$ 5.0030	\$ 6.0776	\$ -0.0335	11.31
Striploin 0x1 13dn	\$ 6.0441	\$ 6.1987	\$ 6.4829	\$ 5.0030	\$ 6.0776	\$ -0.0335	0.01

Top Butt 13up	\$ 3.6760	\$ 4.0514	\$ 4.5132	\$ 2.7762		\$ 3.3725	\$ 0.3035	15.31
Top Butt 13dn	\$ 3.6760	\$ 4.0514	\$ 4.5132	\$ 2.7762		\$ 3.3725	\$ 0.3035	0.01
PSMO Tenderloin	\$ 11.4395	\$ 11.2646	\$ 12.2707	\$ 8.6777		\$ 10.5417	\$ 0.8978	2.22
Butt Tenderloin	\$ 10.5908	\$ 10.6490	+++	\$ 8.5376		\$ 10.3715	\$ 0.2193	0.15
Boneless Round	n/a	n/a	+++	\$ 2.2314		\$ 2.7107		
Inside Round 1"	+++	+++	+++	\$ 1.9844		\$ 2.4106	\$ 0.6294	0.01
Inside Round	\$ 2.6967	\$ 2.7016	\$ 2.7569	\$ 2.0359		\$ 2.4732	\$ 0.2235	5.29
Outside Flat	\$ 2.7500	\$ 2.7292	\$ 2.6219	\$ 2.2658		\$ 2.7525	\$ -0.0025	2.77
Eye of round	\$ 2.9764	\$ 3.0052	\$ 3.0332	\$ 2.3097		\$ 2.8058	\$ 0.1706	4.45
Peeled Knuckle	+++	+++	+++	\$ 2.3306		\$ 2.8312	\$ 0.3188	5.12
Gooseneck	+++	+++	+++	\$ 2.1376		\$ 2.5968	\$ -0.1602	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	+++	+++	+++					0.12
Semi-Boneless	+++	+++	+++	\$ 2.0435		\$ 2.4824	\$ 0.6276	0.11
Short Cut shoulder clod	\$ 2.7088	\$ 2.7201	\$ 2.7004	\$ 2.1540		\$ 2.6167	\$ 0.0921	1.78
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.6991	\$ 4.4277	\$ 3.7322	\$ 3.2553		\$ 3.9545	\$ 0.7446	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 3.3359	\$ 3.1243	\$ 2.7009		\$ 3.2811	\$ 0.1065	5.57
Chuck Roll 0x0	+++	+++	\$ 2.9612					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3871		\$ 6.5442	\$ -0.1385	0.99
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2840	\$ 5.3871		\$ 6.5442	\$ -0.2143	8.22
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2460		\$ 7.5876	\$ -0.1857	1.41
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0865		\$ 7.3939	\$ 0.0080	0.01
Back Ribs	+++	+++	+++	\$ 1.1837		\$ 1.4380	\$ 1.1120	0.07
Short Loin 1x0	\$ 5.3118	\$ 5.3894	\$ 5.9499	\$ 4.6778		\$ 5.6826	\$ -0.3708	3.29
Striploin 0x1 13up	\$ 5.6066	\$ 5.8290	\$ 5.9755	\$ 4.6822		\$ 5.6879	\$ -0.0813	7.47
Striploin 0x1 13dn	\$ 5.6066	\$ 5.8290	\$ 5.9755	\$ 4.6822		\$ 5.6879	\$ -0.0813	0.01
Top Butt 13up	\$ 3.8230	\$ 3.8450	\$ 3.7405	\$ 2.8649		\$ 3.4803	\$ 0.3427	9.19
Top Butt 13dn	\$ 3.8230	\$ 3.8450	\$ 3.7405	\$ 2.8649		\$ 3.4803	\$ 0.3427	0.01
PSMO Tenderloin	\$ 11.5146	\$ 11.3318	\$ 12.2168	\$ 8.6412		\$ 10.4973	\$ 1.0173	2.95
Butt Tenderloin	\$ 10.6462	\$ 11.0705	+++	\$ 8.1448		\$ 9.8943	\$ 0.7519	0.43
Boneless Round	n/a	n/a	+++	\$ 2.1252		\$ 2.5817		
Inside Round 1"	+++	+++	+++	\$ 1.9922		\$ 2.4201	\$ 0.6199	0.04
Inside Round	\$ 2.6006	\$ 2.6337	\$ 2.6382	\$ 2.0348		\$ 2.4719	\$ 0.1287	23.03
Outside Flat	\$ 2.7476	\$ 2.7187	\$ 2.5395	\$ 2.2294		\$ 2.7083	\$ 0.0393	16.07
Eye of round	\$ 3.0188	\$ 2.9658	\$ 3.0518	\$ 2.3472		\$ 2.8514	\$ 0.1674	5.34
Peeled Knuckle	+++	+++	+++	\$ 2.3301		\$ 2.8306	\$ 0.2494	2.57
Gooseneck	+++	+++	+++	\$ 2.1109		\$ 2.5643	\$ -0.1277	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	\$ 2.8530	\$ 2.8721	\$ 2.7129	\$ 2.2848		\$ 2.7756	\$ 0.0774	4.72
Briskets 120	+++	\$ 2.5213	\$ 2.6902	\$ 2.0675		\$ 2.5116	\$ 0.1102	6.39
Bone-in Chuck Shortrib	\$ 4.0699	\$ 3.9411	\$ 4.0223	\$ 3.2038		\$ 3.8920	\$ 0.1779	3.29
Flat Iron	\$ 3.7224	\$ 3.7428	\$ 3.3415					0.39
Blademeat	\$ 3.2015	\$ 3.1672	\$ 2.6613	\$ 2.5981		\$ 3.1562	\$ 0.0453	9.93
Bone-in Shortrib	+++	+++	+++	\$ 4.5094		\$ 5.4780	\$ -0.3859	0.19
Outside Skirt	+++	+++	+++	\$ 5.6606		\$ 6.8765	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.2914		\$ 3.9984	\$ 0.0799	0.01
Flapmeat	+++	+++	+++	\$ 3.8238		\$ 4.6452	\$ 0.4481	0.15
Ball Tips	+++	+++	+++	\$ 2.1693		\$ 2.6353	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 2.9712		\$ 3.6094	\$ -0.9927	0.01
Flank Steak	\$ 5.0547	\$ 5.3139	\$ 5.2147	\$ 3.9326		\$ 4.7773	\$ 0.2774	1.53
Pectoral Muscle	\$ 3.1387	\$ 3.0851	\$ 2.8227	\$ 2.5706		\$ 3.1228	\$ 0.0159	4.61
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	\$ 0.9985	\$ 0.9921	\$ 0.4915	\$ 0.4789		\$ 0.5818	\$ 0.4167	45.62
Fresh 65% Lean Trimmings	\$ 1.7956	\$ 1.8087	\$ 1.3309	\$ 0.9794		\$ 1.1898	\$ 0.6058	12.22
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9248	\$ 1.9329		\$ 2.3481	\$ -0.1549	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7800		\$ 2.1623	\$ 0.3267	7.28
Fresh 85% Lean Trimmings	\$ 2.5907	\$ 2.5021	\$ 2.5187	\$ 1.9387		\$ 2.3551	\$ 0.2356	25.11
Shankmeat	\$ 2.5907	\$ 2.5021	\$ 2.5187					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	+++	+++	+++					4.88
Lean Ground Beef	+++	+++	+++					0.81
Medium Ground Beef	+++	+++	+++					4.74
Regular Ground Beef	+++	+++	+++					0.01
Ground Chuck	+++	+++	+++	\$ 1.9647		\$ 2.3867	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.6365		\$ 3.2028	\$ -0.0001	0.01

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

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