



## 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, February 9, 2018

Exchange Rate: 1.2585

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1941	\$ 2.2386	\$ 2.0446	\$ 2.1941	\$ 2.2386	\$ 2.0446
RIB	\$ 3.6305	\$ 3.7413	\$ 3.7952	\$ 3.5578	\$ 3.5344	\$ 3.7204
LOIN	\$ 3.2676	\$ 3.3021	\$ 3.4550	\$ 3.1568	\$ 3.1324	\$ 3.2387
ROUND	\$ 2.1676	\$ 2.1957	\$ 2.2496	\$ 2.1903	\$ 2.1953	\$ 2.2684
BRISKET	\$ 2.0271	\$ 2.2343	\$ 1.8001	\$ 2.0271	\$ 2.2343	\$ 1.8001
SHORT PLATE	\$ 1.9089	\$ 1.8353	\$ 1.9099	\$ 1.9089	\$ 1.8353	\$ 1.9099
FLANK	\$ 1.3577	\$ 1.3834	\$ 1.3725	\$ 1.3577	\$ 1.3834	\$ 1.3725

	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	\$ 2.6235	\$ 2.5236	\$ 2.5689	\$ 2.5465	\$ 2.5587	\$ 2.4969	\$ 2.5092	\$ 2.4962
Load Count Totals		200.24	223.68	225.04				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2460	\$ 2.8266	\$ 0.1934	0.16
Short Cut shoulder clod	\$ 2.8178	\$ 2.9242	\$ 2.9812	\$ 2.1960	\$ 2.7637	\$ 0.0541	2.73
Clod Heart	n/a	n/a	+++	\$ 3.0742	\$ 3.8689		
Clod Tender	\$ 5.7700	\$ 5.9933	\$ 4.8690	\$ 5.1244	\$ 6.4491	\$ -0.6791	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2810	\$ 3.0436	\$ 3.8304	\$ -0.0728	0.64
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.00
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1259	\$ 7.7094	\$ -1.1894	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2796	\$ 6.1259	\$ 7.7094	\$ -1.1894	3.45
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.0685	\$ 6.7960	\$ 8.5528	\$ -0.9128	0.56
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.0685	\$ 7.1288	\$ 8.9716	\$ -1.3316	0.01
Back Ribs	+++	+++	+++	\$ 1.1396	\$ 1.4342	\$ 1.5092	0.01
Short Loin 1x0	\$ 6.0885	\$ 6.2556	\$ 7.2764	\$ 4.6837	\$ 5.8944	\$ 0.1941	0.26
Striploin 0x1 13up	\$ 6.3705	\$ 6.4461	\$ 7.6920	\$ 5.0995	\$ 6.4177	\$ -0.0472	6.64
Striploin 0x1 13dn	\$ 6.3705	\$ 6.4461	\$ 7.6920	\$ 5.0995	\$ 6.4177	\$ -0.0472	0.01







Top Butt 13up	\$ 4.2222	\$ 4.2868	\$ 3.9992	\$ 3.4755		\$ 4.3739	\$ -0.1517	6.16
Top Butt 13dn	\$ 4.2222	\$ 4.2868	\$ 3.9992	\$ 3.4755		\$ 4.3739	\$ -0.1517	0.01
PSMO Tenderloin	\$ 11.3039	\$ 11.3980	\$ 12.0053	\$ 9.2985		\$ 11.7022	\$ -0.3983	3.55
Butt Tenderloin	\$ 11.5829	\$ 11.6578	+++	\$ 9.2152		\$ 11.5973	\$ -0.0144	0.05
Boneless Round	n/a	n/a	+++	\$ 2.3206		\$ 2.9205		
Inside Round 1"	+++	+++	+++	\$ 2.1125		\$ 2.6586	\$ 0.3914	0.01
Inside Round	\$ 2.7627	\$ 2.7684	\$ 2.8895	\$ 2.1780		\$ 2.7410	\$ 0.0217	7.03
Outside Flat	\$ 3.0299	\$ 3.0766	\$ 3.0424	\$ 2.3073		\$ 2.9037	\$ 0.1262	3.00
Eye of round	\$ 3.2923	\$ 3.3025	\$ 3.8441	\$ 2.3509		\$ 2.9586	\$ 0.3337	3.89
Peeled Knuckle	+++	+++	+++	\$ 2.4271		\$ 3.0545	\$ 0.0555	4.56
Gooseneck	+++	+++	+++	\$ 2.0545		\$ 2.5856	\$ -0.1490	0.01
<b>AA Product</b>								
	<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	+++	+++	+++	\$ 2.2206		\$ 2.7946	\$ 0.2254	0.16
Short Cut shoulder clod	\$ 2.8178	\$ 2.9242	\$ 2.9812	\$ 2.2179		\$ 2.7912	\$ 0.0266	2.73
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.7700	\$ 5.9933	\$ 4.8690	\$ 4.9198		\$ 6.1916	\$ -0.4216	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2810	\$ 3.0686		\$ 3.8618	\$ -0.1042	0.64
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6780		\$ 7.1458	\$ -0.8832	2.48
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.5081	\$ 5.6780		\$ 7.1458	\$ -0.7176	2.31
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.8483	\$ 6.3597		\$ 8.0037	\$ -0.5697	0.54
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.8483	\$ 6.2081		\$ 7.8129	\$ -0.3789	0.01
Back Ribs	+++	+++	+++	\$ 1.1396		\$ 1.4342	\$ 1.5092	0.02
Short Loin 1x0	\$ 5.7468	\$ 5.6958	\$ 6.6737	\$ 4.4838		\$ 5.6429	\$ 0.1039	1.21
Striploin 0x1 13up	\$ 5.6259	\$ 5.7176	\$ 6.5411	\$ 4.4133		\$ 5.5541	\$ 0.0718	2.87
Striploin 0x1 13dn	\$ 5.6259	\$ 5.7176	\$ 6.5411	\$ 4.4133		\$ 5.5541	\$ 0.0718	0.01
Top Butt 13up	\$ 4.0694	\$ 3.9681	\$ 3.7871	\$ 3.4440		\$ 4.3343	\$ -0.2649	3.36
Top Butt 13dn	\$ 4.0694	\$ 3.9681	\$ 3.7871	\$ 3.4440		\$ 4.3343	\$ -0.2649	0.01
PSMO Tenderloin	\$ 11.4979	\$ 11.3215	\$ 11.9043	\$ 9.2398		\$ 11.6283	\$ -0.1304	2.05
Butt Tenderloin	\$ 11.1756	\$ 11.5821	+++	\$ 9.1740		\$ 11.5455	\$ -0.3699	0.15
Boneless Round	n/a	n/a	+++	\$ 2.4036		\$ 3.0249		
Inside Round 1"	+++	+++	+++	\$ 2.1522		\$ 2.7085	\$ 0.3415	0.01
Inside Round	\$ 2.8253	\$ 2.7669	\$ 2.9589	\$ 2.1771		\$ 2.7399	\$ 0.0854	13.47
Outside Flat	\$ 2.9566	\$ 3.0132	\$ 2.9800	\$ 2.3188		\$ 2.9182	\$ 0.0384	7.09
Eye of round	\$ 3.3868	\$ 3.3846	\$ 3.7602	\$ 2.3891		\$ 3.0067	\$ 0.3801	2.08
Peeled Knuckle	+++	+++	+++	\$ 2.4382		\$ 3.0685	\$ 0.1215	1.39
Gooseneck	+++	+++	+++	\$ 2.0182		\$ 2.5399	\$ -0.1033	0.01

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**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	\$ 2.9847	\$ 3.1187	\$ 3.0117	\$ 2.3105		\$ 2.9078	\$ 0.0769	2.50
Briskets 120	\$ 2.8907	+++	\$ 2.7445	\$ 2.5429		\$ 3.2002	\$ -0.3095	2.04
Bone-in Chuck Shortrib	\$ 4.3383	\$ 4.4154	\$ 4.1861	\$ 3.2432		\$ 4.0816	\$ 0.2567	3.02
Flat Iron	\$ 4.2291	\$ 4.1706	\$ 3.0805					1.14
Blademeat	\$ 3.1190	\$ 3.0190	\$ 3.6379	\$ 2.4367		\$ 3.0666	\$ 0.0524	5.47
Bone-in Shortrib	+++	+++	+++	\$ 4.6824		\$ 5.8928	\$ 0.2972	0.03
Outside Skirt	+++	+++	+++	\$ 5.7043		\$ 7.1789	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.9152		\$ 4.9273	\$ 0.0985	0.01
Flapmeat	+++	+++	+++	\$ 4.6778		\$ 5.8870	\$ -0.0570	0.05
Ball Tips	+++	+++	+++	\$ 2.4509		\$ 3.0845	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.7816		\$ 4.7591	\$ -1.6491	0.01
Flank Steak	\$ 5.7954	\$ 5.9818	\$ 5.9311	\$ 4.8793		\$ 6.1406	\$ -0.3452	0.71
Pectoral Muscle	\$ 3.5651	\$ 3.5481	\$ 3.5991	\$ 2.7592		\$ 3.4725	\$ 0.0926	3.29
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	\$ 1.0457	\$ 1.0324	\$ 1.1348	\$ 0.8388		\$ 1.0556	\$ -0.0099	43.42
Fresh 65% Lean Trimmings	\$ 1.8159	\$ 1.8092	\$ 1.6211	\$ 1.2584		\$ 1.5837	\$ 0.2322	11.83
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5647		\$ 1.9692	\$ 0.2003	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7240		\$ 2.1697	\$ 0.3193	7.28
Fresh 85% Lean Trimmings	\$ 2.5232	\$ 2.5191	\$ 2.4326	\$ 1.8590		\$ 2.3396	\$ 0.1836	21.24
Shankmeat	\$ 2.5232	\$ 2.5191	\$ 2.4326					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	+++	+++	+++					3.49
Lean Ground Beef	+++	+++	+++					3.94
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					4.92
Ground Chuck	+++	+++	+++	\$ 1.7435		\$ 2.1942	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1100		\$ 3.9139	\$ 0.0000	0.01

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

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