



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, January 19, 2018

Exchange Rate: 1.2446

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2189	\$ 2.2495	\$ 2.0902	\$ 2.2189	\$ 2.2495	\$ 2.0902
RIB	\$ 3.7492	\$ 3.7299	\$ 3.7921	\$ 3.5127	\$ 3.4557	\$ 3.5978
LOIN	\$ 3.3329	\$ 3.3913	\$ 3.3172	\$ 3.1436	\$ 3.1835	\$ 3.0428
ROUND	\$ 2.2732	\$ 2.2370	\$ 2.2304	\$ 2.2613	\$ 2.2386	\$ 2.3041
BRISKET	\$ 2.3297	\$ 2.1110	\$ 1.7136	\$ 2.3297	\$ 2.1110	\$ 1.7136
SHORT PLATE	\$ 1.7919	\$ 1.8222	\$ 1.6062	\$ 1.7919	\$ 1.8222	\$ 1.6062
FLANK	\$ 1.3440	\$ 1.3325	\$ 1.1993	\$ 1.3440	\$ 1.3325	\$ 1.1993















	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	\$ 2.5625	\$ 2.5881	\$ 2.5903	\$ 2.4946	\$ 2.4955	\$ 2.5183	\$ 2.5152	\$ 2.4307
Load Count Totals		208.85	205.15	221.32				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1477	\$ 2.6730	\$ 0.4570	0.13
Short Cut shoulder clod	\$ 2.9360	\$ 3.0029	\$ 3.0985	\$ 2.0821	\$ 2.5914	\$ 0.3446	1.12
Clod Heart	n/a	n/a	+++	\$ 3.0614	\$ 3.8102		
Clod Tender	\$ 5.3774	\$ 5.0918	\$ 4.1781	\$ 4.6390	\$ 5.7737	\$ -0.3963	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.6203	\$ 2.9484	\$ 3.6696	\$ -0.0267	1.33
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9351	\$ 7.3868	\$ -0.4468	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1487	\$ 5.9351	\$ 7.3868	\$ -0.4468	1.95
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.7951	\$ 6.3399	\$ 7.8906	\$ -0.3206	0.70
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.7951	\$ 6.8544	\$ 8.5310	\$ -0.9610	0.01
Back Ribs	+++	+++	+++	\$ 1.0264	\$ 1.2775	\$ 1.6443	0.01
Short Loin 1x0	\$ 6.4225	\$ 6.4517	\$ 6.2581	\$ 4.7386	\$ 5.8977	\$ 0.5248	0.39
Striploin 0x1 13up	\$ 6.5617	\$ 6.6082	\$ 8.0571	\$ 5.0839	\$ 6.3274	\$ 0.2343	6.21
Striploin 0x1 13dn	\$ 6.5617	\$ 6.6082	\$ 8.0571	\$ 5.0839	\$ 6.3274	\$ 0.2343	0.01

Top Butt 13up	\$ 4.2713	\$ 4.4120	\$ 3.6514	\$ 3.5258		\$ 4.3882	\$ -0.1169	4.41
Top Butt 13dn	\$ 4.2713	\$ 4.4120	\$ 3.6514	\$ 3.5258		\$ 4.3882	\$ -0.1169	0.01
PSMO Tenderloin	\$ 11.6621	\$ 11.9341	\$ 12.0226	\$ 9.3422		\$ 11.6273	\$ 0.0348	2.24
Butt Tenderloin	\$ 11.6979	+++	+++	\$ 9.2688		\$ 11.5359	\$ 0.1620	0.28
Boneless Round	n/a	n/a	+++	\$ 2.4285		\$ 3.0225		
Inside Round 1"	+++	+++	+++	\$ 1.9405		\$ 2.4151	\$ 0.6349	0.01
Inside Round	\$ 2.9255	\$ 2.9165	\$ 3.0013	\$ 2.0405		\$ 2.5396	\$ 0.3859	5.81
Outside Flat	\$ 3.2304	\$ 3.2532	\$ 2.8995	\$ 2.3067		\$ 2.8709	\$ 0.3595	4.83
Eye of round	\$ 3.3937	\$ 3.3084	\$ 3.8978	\$ 2.4037		\$ 2.9916	\$ 0.4021	4.84
Peeled Knuckle	+++	+++	+++	\$ 2.3933		\$ 2.9787	\$ 0.3613	4.52
Gooseneck	+++	+++	+++	\$ 2.1697		\$ 2.7004	\$ -0.2638	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	+++	+++	+++	\$ 2.1522		\$ 2.6786	\$ 0.4514	0.13
Short Cut shoulder clod	\$ 2.9360	\$ 3.0029	\$ 3.0985	\$ 2.1806		\$ 2.7140	\$ 0.2220	1.12
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.3774	\$ 5.0918	\$ 4.1781	\$ 4.5212		\$ 5.6271	\$ -0.2497	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.6203	\$ 2.9329		\$ 3.6503	\$ -0.0074	1.33
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3180		\$ 6.6188	\$ 0.2195	0.77
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.3677	\$ 5.3180		\$ 6.6188	\$ -0.6166	2.44
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.8222	\$ 5.9507		\$ 7.4062	\$ -0.1317	1.85
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 7.8222	\$ 5.7274		\$ 7.1283	\$ 0.1462	0.01
Back Ribs	+++	+++	+++	\$ 1.0264		\$ 1.2775	\$ 1.6443	0.04
Short Loin 1x0	\$ 5.8054	\$ 5.6034	\$ 6.5616	\$ 4.4223		\$ 5.5040	\$ 0.3014	0.95
Striploin 0x1 13up	\$ 5.5483	\$ 5.6898	\$ 5.4243	\$ 4.3529		\$ 5.4176	\$ 0.1307	3.21
Striploin 0x1 13dn	\$ 5.5483	\$ 5.6898	\$ 5.4243	\$ 4.3529		\$ 5.4176	\$ 0.1307	0.01
Top Butt 13up	\$ 4.0075	\$ 4.3349	\$ 3.3508	\$ 3.4348		\$ 4.2750	\$ -0.2675	5.41
Top Butt 13dn	\$ 4.0075	\$ 4.3349	\$ 3.3508	\$ 3.4348		\$ 4.2750	\$ -0.2675	0.01
PSMO Tenderloin	\$ 11.4121	\$ 11.5906	\$ 11.6342	\$ 9.2134		\$ 11.4670	\$ -0.0549	2.05
Butt Tenderloin	\$ 11.8320	+++	+++	\$ 9.2558		\$ 11.5198	\$ 0.3122	0.07
Boneless Round	n/a	n/a	+++	\$ 2.2979		\$ 2.8600		
Inside Round 1"	+++	+++	+++	\$ 2.0487		\$ 2.5498	\$ 0.5002	0.01
Inside Round	\$ 2.8597	\$ 2.8996	\$ 3.0598	\$ 2.1029		\$ 2.6173	\$ 0.2424	13.67
Outside Flat	\$ 3.1590	\$ 3.1693	\$ 3.1872	\$ 2.3337		\$ 2.9045	\$ 0.2545	7.68
Eye of round	\$ 3.5042	\$ 3.4445	\$ 3.7873	\$ 2.4244		\$ 3.0174	\$ 0.4868	2.13
Peeled Knuckle	+++	+++	+++	\$ 2.4158		\$ 3.0067	\$ 0.3733	2.31
Gooseneck	+++	+++	+++	\$ 2.0280		\$ 2.5240	\$ -0.0874	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	\$ 3.0573	\$ 3.0795	\$ 2.9352	\$ 2.4143		\$ 3.0048	\$ 0.0525	2.85
Briskets 120	+++	\$ 3.0303	\$ 2.6615	\$ 2.3747		\$ 2.9556	\$ 0.4197	0.51
Bone-in Chuck Shortrib	\$ 4.4330	\$ 4.5549	\$ 4.0399	\$ 3.6817		\$ 4.5822	\$ -0.1492	3.08
Flat Iron	\$ 4.2387	\$ 4.2239	\$ 3.4960					1.12
Blademeat	\$ 3.1589	\$ 3.1857	\$ 3.7277	\$ 2.3999		\$ 2.9869	\$ 0.1720	5.45
Bone-in Shortrib	+++	+++	+++	\$ 4.8138		\$ 5.9913	\$ 0.0487	0.07
Outside Skirt	+++	+++	+++	\$ 5.0135		\$ 6.2398	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.7733		\$ 4.6962	\$ 0.0938	0.01
Flapmeat	+++	+++	+++	\$ 4.5932		\$ 5.7167	\$ 0.2226	0.15
Ball Tips	+++	+++	+++	\$ 2.2477		\$ 2.7975	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.3411		\$ 4.1583	\$ -1.0483	0.01
Flank Steak	\$ 5.7663	\$ 5.7074	\$ 5.3340	\$ 4.5546		\$ 5.6687	\$ 0.0976	0.87
Pectoral Muscle	\$ 3.5185	\$ 3.2608	\$ 3.5943	\$ 2.5834		\$ 3.2153	\$ 0.3032	3.69
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	\$ 1.0251	\$ 1.0068	\$ 0.8729	\$ 0.8037		\$ 1.0003	\$ 0.0248	47.92
Fresh 65% Lean Trimmings	\$ 1.7095	\$ 1.8022	\$ 1.3531	\$ 1.0529		\$ 1.3104	\$ 0.3991	13.90
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++						7.28
Fresh 85% Lean Trimmings	\$ 2.5052	\$ 2.4861	\$ 2.3984	\$ 1.8136		\$ 2.2572	\$ 0.2480	23.42
Shankmeat	\$ 2.5052	\$ 2.4861	\$ 2.3984					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	+++	+++	+++					4.98
Lean Ground Beef	+++	+++	+++					5.04
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					3.84
Ground Chuck	+++	+++	+++	\$ 2.1820		\$ 2.7157	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0578		\$ 3.8057	\$ -0.0001	0.01

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

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