

## 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, November 4, 2016

**Exchange Rate:** 1.3383

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0780	\$ 2.0184	\$ 2.3188	\$ 2.0780	\$ 2.0184	\$ 2.3188
RIB	\$ 4.3981	\$ 3.7804	\$ 4.3705	\$ 3.7576	\$ 3.4634	\$ 3.8477
LOIN	\$ 2.9284	\$ 2.8868	\$ 3.6667	\$ 2.8022	\$ 2.6846	\$ 3.4062
ROUND	\$ 2.0744	\$ 2.0375	\$ 2.3494	\$ 2.0563	\$ 2.0475	\$ 2.3458
BRISKET	\$ 1.7000	\$ 1.6214	\$ 1.8055	\$ 1.7000	\$ 1.6214	\$ 1.8055
SHORT PLATE	\$ 1.5139	\$ 1.4074	\$ 1.8036	\$ 1.5139	\$ 1.4074	\$ 1.8036
FLANK	\$ 1.1686	\$ 1.0647	\$ 1.2992	\$ 1.1686	\$ 1.0647	\$ 1.2992

	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
<b>Carcass Cutout</b>	\$ 2.5030	\$ 2.4344	\$ 2.3142	\$ 2.7511	\$ 2.3210	\$ 2.3303	\$ 2.2373	\$ 2.6352
<b>Load Count Totals</b>		273.20	264.91	264.02				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.6341				0.07
Semi-Boneless	+++	+++	\$ 3.7286	\$ 1.9190	\$ 2.5682	\$ 0.8318	0.09
Short Cut shoulder clod	\$ 2.9527	\$ 2.7882	\$ 2.9655	\$ 1.8735	\$ 2.5073	\$ 0.4454	6.03
Clod Heart	+++	+++	+++	\$ 3.0049	\$ 4.0215	\$ -0.0320	0.32
Clod Tender	\$ 3.5474	\$ 3.5090	\$ 4.3338	\$ 2.8675	\$ 3.8376	\$ -0.2902	0.50
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.8685	\$ 3.9209	\$ 4.0621	\$ 3.0909	\$ 4.1366	\$ -0.2681	2.94
Chuck Roll 0x0	\$ 3.5986	\$ 3.6545	\$ 3.8880				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.6996	\$ 8.9661	\$ -0.2097	4.87
Bone-in Lipon Ribeye 17 dn	\$ 9.0415	\$ 8.5804	\$ 6.9435	\$ 6.6996	\$ 8.9661	\$ 0.0754	0.89
Boneless Lipon Ribeye 14 up	+++	+++	\$ 10.6518	\$ 7.4509	\$ 9.9715	\$ 0.8055	1.38
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.7881	\$ 10.4228	\$ 0.3542	0.01
Back Ribs	+++	+++	+++	\$ 0.8544	\$ 1.1434	\$ 2.1232	0.01
Short Loin 1x0	\$ 5.4322	\$ 5.7560	\$ 7.7614	\$ 4.2308	\$ 5.6621	\$ -0.2299	1.22
Striploin 0x1 13up	\$ 5.9988	\$ 5.9881	\$ 6.9973	\$ 4.5779	\$ 6.1266	\$ -0.1278	9.62
Striploin 0x1 13dn	\$ 5.9988	\$ 5.9881	+++	\$ 4.5779	\$ 6.1266	\$ -0.1278	0.01






Top Butt 13up	\$ 3.4397	\$ 3.5398	\$ 4.3937	\$ 2.6561		\$ 3.5547	\$ -0.1150	15.71
Top Butt 13dn	\$ 3.4397	\$ 3.5398	\$ 4.3937	\$ 2.6561		\$ 3.5547	\$ -0.1150	0.01
PSMO Tenderloin	\$ 11.6874	\$ 10.8435	\$ 14.0489	\$ 9.3293		\$ 12.4854	\$ -0.7980	2.86
Butt Tenderloin	+++	+++	\$ 14.3415	\$ 8.9702		\$ 12.0048	\$ 0.4253	0.28
Boneless Round	+++	+++	n/a	\$ 2.1472		\$ 2.8736	\$ -0.1536	0.01
Inside Round 1"	+++	+++	\$ 2.9764	\$ 1.8293		\$ 2.4482	\$ 0.2018	0.01
Inside Round	\$ 2.6684	\$ 2.6870	\$ 3.0531	\$ 1.9066		\$ 2.5516	\$ 0.1168	6.71
Outside Flat	\$ 2.9752	\$ 2.8746	\$ 3.0113	\$ 2.2093		\$ 2.9567	\$ 0.0185	5.81
Eye of round	\$ 3.2610	\$ 3.1524	\$ 4.1787	\$ 2.3401		\$ 3.1318	\$ 0.1292	4.16
Peeled Knuckle	+++	+++	+++	\$ 2.1549		\$ 2.8839	\$ 0.1261	6.98
Gooseneck	+++	+++	+++	\$ 2.0324		\$ 2.7200	\$ -0.0425	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	+++	+++	\$ 3.6341					0.07
Semi-Boneless	+++	+++	\$ 3.7286	\$ 1.9064		\$ 2.5513	\$ 0.8487	0.09
Short Cut shoulder clod	\$ 2.9527	\$ 2.7882	\$ 2.9655	\$ 1.9214		\$ 2.5714	\$ 0.3813	6.03
Clod Heart	+++	+++	+++					0.32
Clod Tender	\$ 3.5474	\$ 3.5090	\$ 4.3338	\$ 2.6432		\$ 3.5374	\$ 0.0100	0.50
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.8685	\$ 3.9209	\$ 4.0621	\$ 2.7635		\$ 3.6984	\$ 0.1701	2.94
Chuck Roll 0x0	\$ 3.5986	\$ 3.6545	\$ 3.8880					0.01
Oven Ready Rib	+++	+++	+++					4.98
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3615		\$ 7.1753	\$ 0.2548	2.45
Bone-in Lipon Ribeye 17 dn	\$ 6.7788	\$ 6.7299	\$ 6.1669	\$ 5.3615		\$ 7.1753	\$ -0.3965	1.25
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.4755	\$ 6.1305		\$ 8.2044	\$ 0.0207	1.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.1339		\$ 8.2090	\$ 0.0161	0.01
Back Ribs	+++	+++	+++	\$ 0.8544		\$ 1.1434	\$ 2.1232	0.04
Short Loin 1x0	\$ 5.4195	\$ 5.2482	\$ 6.3104	\$ 3.5936		\$ 4.8093	\$ 0.6102	0.67
Striploin 0x1 13up	\$ 5.2782	\$ 5.2714	\$ 6.3636	\$ 3.7533		\$ 5.0230	\$ 0.2552	2.41
Striploin 0x1 13dn	\$ 5.2782	\$ 5.2714	+++	\$ 3.7533		\$ 5.0230	\$ 0.2552	0.01
Top Butt 13up	\$ 3.2904	\$ 3.3320	\$ 4.2352	\$ 2.2098		\$ 2.9574	\$ 0.3330	9.78
Top Butt 13dn	\$ 3.2904	\$ 3.3320	\$ 4.2352	\$ 2.2098		\$ 2.9574	\$ 0.3330	0.01
PSMO Tenderloin	\$ 11.1237	\$ 10.3836	\$ 12.8567	\$ 7.8808		\$ 10.5469	\$ 0.5768	3.19
Butt Tenderloin	+++	+++	\$ 14.2170	\$ 8.1963		\$ 10.9691	\$ 0.5209	0.01
Boneless Round	+++	+++	n/a	\$ 2.1596		\$ 2.8902	\$ -0.1702	0.01
Inside Round 1"	+++	+++	\$ 2.9764	\$ 1.8405		\$ 2.4631	\$ 0.1869	0.02
Inside Round	\$ 2.6728	\$ 2.6628	\$ 3.0731	\$ 1.8259		\$ 2.4436	\$ 0.2292	20.70
Outside Flat	\$ 2.9043	\$ 2.9267	\$ 3.0380	\$ 2.1592		\$ 2.8897	\$ 0.0146	13.62
Eye of round	\$ 3.2499	\$ 3.1755	\$ 4.0955	\$ 2.3089		\$ 3.0900	\$ 0.1599	2.48
Peeled Knuckle	+++	+++	+++	\$ 2.1156		\$ 2.8313	\$ 0.1087	2.39
Gooseneck	+++	+++	+++	\$ 1.9360		\$ 2.5909	\$ 0.0866	2.91

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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	\$ 2.6872	\$ 2.6886	\$ 3.3602	\$ 1.9857		\$ 2.6575	\$ 0.0297	4.47
Briskets 120	\$ 2.6678	\$ 2.5995	\$ 2.8570	\$ 1.9561		\$ 2.6178	\$ 0.0500	5.64
Bone-in Chuck Shortrib	\$ 4.0771	\$ 4.1550	+++	\$ 2.8298		\$ 3.7871	\$ 0.2900	3.84
Flat Iron	\$ 3.7625	\$ 3.7826	\$ 3.7675					2.04
Blademeat	\$ 3.1053	\$ 2.7133	\$ 3.4609	\$ 2.2942		\$ 3.0703	\$ 0.0350	8.27
Bone-in Shortrib	+++	\$ 4.3366	+++	\$ 3.4676		\$ 4.6407	\$ 0.6593	0.09
Outside Skirt	+++	+++	+++	\$ 4.7131		\$ 6.3075	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 2.9376		\$ 3.9314	\$ 0.0787	0.01
Flapmeat	+++	+++	\$ 5.4121	\$ 3.5704		\$ 4.7783	\$ -0.0683	0.01
Ball Tips	+++	+++	+++	\$ 1.8496		\$ 2.4753	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 2.3671		\$ 3.1679	\$ -0.6179	0.01
Flank Steak	\$ 5.3498	\$ 5.3212	\$ 6.2841	\$ 3.6506		\$ 4.8856	\$ 0.4642	1.35
Pectoral Muscle	\$ 3.3167	\$ 2.7663	\$ 3.4792	\$ 2.3059		\$ 3.0860	\$ 0.2307	2.44
Lointails	+++	+++	\$ 3.2706					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	\$ 0.7670	\$ 0.6024	\$ 0.6742	\$ 0.4781		\$ 0.6398	\$ 0.1272	34.26
Fresh 65% Lean Trimmings	\$ 1.2505	\$ 1.1766	\$ 1.4862	\$ 0.7714		\$ 1.0324	\$ 0.2181	18.78
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9983	\$ 1.4151		\$ 1.8938	\$ -0.0962	0.01
Fresh 85% Lean Trimmings	\$ 2.3448	\$ 2.3043	\$ 2.5105	\$ 1.7334		\$ 2.3198	\$ 0.0250	16.19
Shankmeat	\$ 2.3448	\$ 2.3043	\$ 2.5105					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	+++	+++	+++					3.80
Lean Ground Beef	+++	+++	+++					19.89
Medium Ground Beef	+++	+++	+++					0.35
Regular Ground Beef	+++	+++	+++					2.63
Ground Chuck	+++	+++	+++	\$ 1.7241		\$ 2.3074	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.4320		\$ 3.2547	\$ 0.0001	0.01

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

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