



## 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 3, 2017

Exchange Rate: 1.3021

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1725	\$ 2.1561	\$ 2.4647	\$ 2.1725	\$ 2.1561	\$ 2.4647
RIB	\$ 3.7711	\$ 3.8159	\$ 3.9627	\$ 3.7024	\$ 3.6315	\$ 4.3922
LOIN	\$ 3.4380	\$ 3.4159	\$ 3.8419	\$ 3.1987	\$ 3.1131	\$ 3.5349
ROUND	\$ 2.3161	\$ 2.2483	\$ 2.6926	\$ 2.3228	\$ 2.2541	\$ 2.6844
BRISKET	\$ 1.8927	\$ 1.7475	\$ 1.9639	\$ 1.8927	\$ 1.7475	\$ 1.9639
SHORT PLATE	\$ 1.8624	\$ 1.6395	\$ 1.7341	\$ 1.8624	\$ 1.6395	\$ 1.7341
FLANK	\$ 1.2687	\$ 1.1876	\$ 1.3301	\$ 1.2687	\$ 1.1876	\$ 1.3301

	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	\$ 2.5115	\$ 2.5901	\$ 2.5447	\$ 2.8614	\$ 2.4720	\$ 2.5329	\$ 2.4606	\$ 2.8431
Load Count Totals		230.29	234.19	185.03				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.8397				0.07
Semi-Boneless	+++	+++	+++	\$ 2.0859	\$ 2.7161	\$ 0.4039	0.01
Short Cut shoulder clod	\$ 3.1982	\$ 3.2034	\$ 3.6156	\$ 2.0076	\$ 2.6141	\$ 0.5841	2.27
Clod Heart	+++	+++	+++	\$ 3.3944	\$ 4.4198	\$ -0.0537	0.31
Clod Tender	\$ 4.7089	\$ 4.6509	\$ 5.6806	\$ 3.7344	\$ 4.8626	\$ -0.1537	0.25
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.6573	\$ 3.6795	\$ 4.2378	\$ 2.4849	\$ 3.2356	\$ 0.4217	2.07
Chuck Roll 0x0	+++	+++	\$ 4.0779				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5291	\$ 7.1994	\$ 0.3171	2.05
Bone-in Lipon Ribeye 17 dn	\$ 7.1038	\$ 7.3729	\$ 7.2343	\$ 5.5291	\$ 7.1994	\$ -0.0956	3.43
Boneless Lipon Ribeye 14 up	\$ 8.4057	\$ 8.2940	\$ 10.4596	\$ 6.1604	\$ 8.0215	\$ 0.3842	0.92
Boneless Lipon Ribeye 14 dn	\$ 8.4057	\$ 8.2940	+++	\$ 6.4002	\$ 8.3337	\$ 0.0720	0.01
Back Ribs	+++	+++	+++	\$ 1.0036	\$ 1.3068	\$ 1.8828	0.01
Short Loin 1x0	\$ 7.1444	\$ 7.5137	\$ 7.7598	\$ 4.7557	\$ 6.1924	\$ 0.9520	0.26
Striploin 0x1 13up	\$ 7.8529	\$ 7.9318	\$ 8.1327	\$ 5.3389	\$ 6.9518	\$ 0.9011	4.93
Striploin 0x1 13dn	\$ 7.8529	+++	+++	\$ 5.3389	\$ 6.9518	\$ 0.9011	0.01

Top Butt 13up	\$ 3.8487	\$ 3.8104	\$ 4.8359	\$ 2.7709		\$ 3.6080	\$ 0.2407	8.34
Top Butt 13dn	\$ 3.8487	\$ 3.8104	\$ 4.8359	\$ 2.7709		\$ 3.6080	\$ 0.2407	0.01
PSMO Tenderloin	\$ 11.6746	\$ 12.1413	\$ 13.2974	\$ 8.9889		\$ 11.7044	\$ -0.0298	4.88
Butt Tenderloin	+++	+++	+++	\$ 8.3089		\$ 10.8190	\$ 2.3147	0.12
Boneless Round	+++	+++	+++	\$ 2.3029		\$ 2.9986	\$ -0.4986	0.01
Inside Round 1"	+++	+++	\$ 3.6008	\$ 1.9996		\$ 2.6037	\$ 0.5063	0.01
Inside Round	\$ 2.9019	\$ 2.9414	\$ 3.5702	\$ 2.0515		\$ 2.6713	\$ 0.2306	6.10
Outside Flat	\$ 3.2152	\$ 3.0713	\$ 3.8192	\$ 2.1331		\$ 2.7775	\$ 0.4377	3.91
Eye of round	\$ 3.8572	\$ 3.9333	\$ 4.3372	\$ 2.6273		\$ 3.4210	\$ 0.4362	3.60
Peeled Knuckle	+++	+++	+++	\$ 2.3826		\$ 3.1024	\$ 0.2076	3.45
Gooseneck	+++	+++	+++	\$ 2.0679		\$ 2.6926	\$ 0.0098	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	+++	+++	\$ 3.8397					0.07
Semi-Boneless	+++	+++	+++	\$ 2.0583		\$ 2.6801	\$ 0.4399	0.01
Short Cut shoulder clod	\$ 3.1982	\$ 3.2034	\$ 3.6156	\$ 2.0394		\$ 2.6555	\$ 0.5427	2.27
Clod Heart	+++	+++	+++					0.31
Clod Tender	\$ 4.7089	\$ 4.6509	\$ 5.6806	\$ 3.6311		\$ 4.7281	\$ -0.0192	0.25
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6573	\$ 3.6795	\$ 4.2378	\$ 2.5309		\$ 3.2955	\$ 0.3618	2.07
Chuck Roll 0x0	+++	+++	\$ 4.0779					0.01
Oven Ready Rib	+++	+++	+++					1.76
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.0353		\$ 6.5565	\$ 0.5025	4.55
Bone-in Lipon Ribeye 17 dn	\$ 6.7005	\$ 6.3403	\$ 6.9697	\$ 5.0353		\$ 6.5565	\$ 0.1440	1.75
Boneless Lipon Ribeye 14 up	\$ 8.1564	\$ 7.8862	\$ 10.1410	\$ 5.9317		\$ 7.7237	\$ 0.4327	0.64
Boneless Lipon Ribeye 14 dn	\$ 8.1564	\$ 7.8862	+++	\$ 5.7462		\$ 7.4821	\$ 0.6743	0.01
Back Ribs	+++	+++	+++	\$ 1.0036		\$ 1.3068	\$ 1.8828	0.09
Short Loin 1x0	\$ 6.4417	\$ 6.5802	\$ 6.9777	\$ 4.6515		\$ 6.0567	\$ 0.3850	0.70
Striploin 0x1 13up	\$ 6.5394	\$ 6.3548	\$ 7.3584	\$ 4.7276		\$ 6.1558	\$ 0.3836	2.30
Striploin 0x1 13dn	\$ 6.5394	+++	+++	\$ 4.7276		\$ 6.1558	\$ 0.3836	0.01
Top Butt 13up	\$ 3.6956	\$ 3.4314	\$ 3.8971	\$ 2.5800		\$ 3.3594	\$ 0.3362	5.21
Top Butt 13dn	\$ 3.6956	\$ 3.4314	\$ 3.8971	\$ 2.5800		\$ 3.3594	\$ 0.3362	0.01
PSMO Tenderloin	\$ 11.4213	\$ 11.7267	\$ 12.8924	\$ 9.3320		\$ 12.1512	\$ -0.7299	5.54
Butt Tenderloin	+++	+++	+++	\$ 8.4252		\$ 10.9705	\$ 1.1195	0.03
Boneless Round	+++	+++	+++	\$ 2.3199		\$ 3.0207	\$ -0.5207	1.02
Inside Round 1"	+++	+++	\$ 3.6008	\$ 2.0879		\$ 2.7187	\$ 0.3913	0.05
Inside Round	\$ 3.0451	\$ 3.0788	\$ 3.6388	\$ 2.1193		\$ 2.7595	\$ 0.2856	12.61
Outside Flat	\$ 3.1657	\$ 3.1924	\$ 4.0838	\$ 2.1615		\$ 2.8145	\$ 0.3512	7.42
Eye of round	\$ 3.8345	\$ 3.8208	\$ 4.1564	\$ 2.6511		\$ 3.4520	\$ 0.3825	2.13
Peeled Knuckle	+++	+++	+++	\$ 2.3803		\$ 3.0994	\$ 0.2106	1.82
Gooseneck	+++	+++	+++	\$ 1.9747		\$ 2.5713	\$ 0.1311	0.02

## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.9557	\$ 3.0041	\$ 3.9139	\$ 2.3724		\$ 3.0891	\$ -0.1334	4.05
Briskets 120	\$ 2.7509	\$ 2.7824	\$ 3.2451	\$ 2.0604		\$ 2.6828	\$ 0.0681	3.85
Bone-in Chuck Shortrib	\$ 4.0341	\$ 4.2317	\$ 4.7051	\$ 2.9685		\$ 3.8653	\$ 0.1688	2.89
Flat Iron	\$ 3.5039	\$ 3.6874	\$ 3.8717					1.47
Blademeat	\$ 3.5861	\$ 3.6343	\$ 3.8116	\$ 2.5671		\$ 3.3426	\$ 0.2435	6.50
Bone-in Shortrib	+++	+++	+++	\$ 3.9533		\$ 5.1476	\$ -0.8487	0.10
Outside Skirt	+++	+++	+++	\$ 4.4371		\$ 5.7775	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.3233		\$ 5.6294	\$ 0.1125	0.01
Flapmeat	+++	+++	+++	\$ 4.2623		\$ 5.5499	\$ -0.0999	0.13
Ball Tips	+++	+++	+++	\$ 2.2478		\$ 2.9269	\$ -0.1869	0.01
Tri Tips	+++	+++	+++	\$ 3.5110		\$ 4.5717	\$ -1.1917	0.01
Flank Steak	\$ 5.3185	\$ 5.4270	\$ 6.8441	\$ 4.4089		\$ 5.7408	\$ -0.4223	0.77
Pectoral Muscle	\$ 3.6006	\$ 3.6312	\$ 3.6190	\$ 2.7799		\$ 3.6197	\$ -0.0191	2.86
Lointails	+++	+++	\$ 3.2170					0.01

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.0913	\$ 0.9295	\$ 0.7151	\$ 0.7637		\$ 0.9944	\$ 0.0969	30.69
Fresh 65% Lean Trimmings	\$ 1.5322	\$ 1.4570	\$ 1.2772	\$ 0.9416		\$ 1.2261	\$ 0.3061	18.76
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9320	\$ 1.4258		\$ 1.8565	\$ 0.1448	0.01
Fresh 81% Lean Trimmings	+++	n/a		\$ 1.6200		\$ 2.1094	\$ 0.1652	4.64
Fresh 85% Lean Trimmings	\$ 2.4705	\$ 2.4628	\$ 2.5867	\$ 1.8357		\$ 2.3903	\$ 0.0802	21.07
Shankmeat	\$ 2.4705	\$ 2.4628	\$ 2.5867					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					8.31
Lean Ground Beef	+++	+++	+++					18.43
Medium Ground Beef	+++	+++	+++					0.45
Regular Ground Beef	+++	+++	+++					5.49
Ground Chuck	+++	+++	+++	\$ 1.8300		\$ 2.3828	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2550		\$ 4.2383	\$ 0.0000	0.01

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

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