



## 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, June 9, 2017

Exchange Rate: 1.3503

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3040	\$ 2.3048	\$ 2.0979	\$ 2.3040	\$ 2.3038	\$ 2.0979
RIB	\$ 5.8095	\$ 5.5804	\$ 4.5955	\$ 4.1340	\$ 4.2031	\$ 4.2038
LOIN	\$ 4.5234	\$ 4.6188	\$ 4.3904	\$ 3.6227	\$ 3.7767	\$ 3.6656
ROUND	\$ 2.4320	\$ 2.4193	\$ 2.1950	\$ 2.4398	\$ 2.3729	\$ 2.1183
BRISKET	\$ 2.2062	\$ 2.1155	\$ 1.7816	\$ 2.2062	\$ 2.1155	\$ 1.7816
SHORT PLATE	\$ 2.1518	\$ 2.1260	\$ 1.8667	\$ 2.1518	\$ 2.1260	\$ 1.8667
FLANK	\$ 1.4415	\$ 1.4024	\$ 1.5403	\$ 1.4415	\$ 1.4024	\$ 1.5403

	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	\$ 3.3787	\$ 3.1599	\$ 3.1438	\$ 2.8366	\$ 2.9685	\$ 2.7792	\$ 2.7972	\$ 2.6216
Load Count Totals		284.65	248.55	328.95				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 2.7960				0.02
Semi-Boneless	+++	+++	\$ 2.8049	\$ 2.1155	\$ 2.8566	\$ 0.4234	0.12
Short Cut shoulder clod	\$ 3.2100	\$ 3.0700	+++	\$ 2.3272	\$ 3.1424	\$ 0.0676	1.20
Clod Heart	n/a	n/a	+++	\$ 2.4327	\$ 3.2849		
Clod Tender	\$ 5.1200	+++	\$ 5.8394	\$ 6.3777	\$ 8.6118	\$ -3.4918	0.38
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.6300	\$ 3.5851	\$ 3.2051	\$ 2.6925	\$ 3.6357	\$ -0.0057	1.34
Chuck Roll 0x0	+++	+++	\$ 3.0252				0.01
Oven Ready Rib	+++	+++	+++				0.13
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.9264	\$ 9.0267	\$ 12.1888	\$ -0.1388	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.9923	\$ 9.0267	\$ 12.1888	\$ -0.1388	0.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 10.2010	\$ 13.7744	\$ -0.2744	0.06
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 10.2243	\$ 13.8059	\$ -0.3059	0.01
Back Ribs	+++	+++	+++	\$ 1.2613	\$ 1.7031	\$ 1.4669	0.03
Short Loin 1x0	\$ 9.6900	\$ 9.7974	\$ 8.6876	\$ 7.0658	\$ 9.5409	\$ 0.1491	0.45
Striploin 0x1 13up	\$ 11.3800	\$ 11.2579	\$ 11.3501	\$ 8.1697	\$ 11.0315	\$ 0.3485	6.03
Striploin 0x1 13dn	\$ 11.3800	\$ 11.2579	+++	\$ 8.1697	\$ 11.0315	\$ 0.3485	0.01







Top Butt 13up	\$ 5.2000	\$ 5.2701	\$ 5.9776	\$ 3.6353		\$ 4.9087	\$ 0.2913	7.61
Top Butt 13dn	\$ 5.2000	\$ 5.2701	\$ 5.9776	\$ 3.6353		\$ 4.9087	\$ 0.2913	0.01
PSMO Tenderloin	\$ 13.9000	\$ 14.3357	\$ 13.3214	\$ 10.3179		\$ 13.9323	\$ -0.0323	3.06
Butt Tenderloin	+++	\$ 13.2288	+++	\$ 9.3477		\$ 12.6222	\$ 1.4278	0.07
Boneless Round	n/a	n/a	+++	\$ 2.4132		\$ 3.2585		
Inside Round 1"	+++	+++	+++	\$ 2.4205		\$ 3.2684	\$ 0.0316	0.01
Inside Round	\$ 3.2300	\$ 3.2394	\$ 2.9766	\$ 2.5185		\$ 3.4007	\$ -0.1707	4.47
Outside Flat	\$ 3.1500	\$ 3.0748	\$ 2.8116	\$ 2.3206		\$ 3.1335	\$ 0.0165	3.38
Eye of round	\$ 3.1800	\$ 3.2105	\$ 3.7718	\$ 2.3362		\$ 3.1546	\$ 0.0254	3.84
Peeled Knuckle	+++	+++	+++	\$ 2.6716		\$ 3.6075	\$ 0.1725	3.40
Gooseneck	+++	+++	+++	\$ 2.1601		\$ 2.9168	\$ -0.4768	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	+++	+++	\$ 2.7960					0.02
Semi-Boneless	+++	+++	\$ 2.8049	\$ 2.1093		\$ 2.8482	\$ 0.4318	0.12
Short Cut shoulder clod	\$ 3.2100	\$ 3.0700	+++	\$ 2.2898		\$ 3.0919	\$ 0.1181	1.20
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.1200	+++	\$ 5.8394	\$ 2.9391		\$ 3.9687	\$ 1.1513	0.38
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6300	\$ 3.5851	\$ 3.2051	\$ 2.5582		\$ 3.4543	\$ 0.1757	1.34
Chuck Roll 0x0	+++	+++	\$ 3.0252					0.01
Oven Ready Rib	+++	+++	+++					2.77
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.0512	\$ 6.1576		\$ 8.3146	\$ -0.2246	3.31
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.7825	\$ 6.1576		\$ 8.3146	\$ -0.3646	5.52
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0833		\$ 9.5646	\$ -0.4346	0.57
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0073		\$ 9.4620	\$ -0.3320	0.01
Back Ribs	+++	+++	+++	\$ 1.2613		\$ 1.7031	\$ 1.4669	0.01
Short Loin 1x0	\$ 7.0900	\$ 7.1276	\$ 7.3728	\$ 5.0633		\$ 6.8370	\$ 0.2530	1.75
Striploin 0x1 13up	\$ 7.5300	\$ 8.2048	\$ 7.8587	\$ 5.0849		\$ 6.8661	\$ 0.6639	8.70
Striploin 0x1 13dn	\$ 7.5300	\$ 8.2048	+++	\$ 5.0849		\$ 6.8661	\$ 0.6639	0.01
Top Butt 13up	\$ 3.8900	\$ 3.9172	\$ 4.5126	\$ 2.7057		\$ 3.6535	\$ 0.2365	11.98
Top Butt 13dn	\$ 3.8900	\$ 3.9172	\$ 4.5126	\$ 2.7057		\$ 3.6535	\$ 0.2365	0.01
PSMO Tenderloin	\$ 12.2900	\$ 12.2237	\$ 11.9550	\$ 9.2473		\$ 12.4866	\$ -0.1966	3.21
Butt Tenderloin	+++	\$ 12.0865	+++	\$ 8.9022		\$ 12.0206	\$ -0.8206	0.20
Boneless Round	n/a	n/a	+++	\$ 2.4307		\$ 3.2822		
Inside Round 1"	+++	+++	+++	\$ 2.4254		\$ 3.2750	\$ 0.0250	0.08
Inside Round	\$ 3.3300	\$ 3.1435	\$ 2.8843	\$ 2.4664		\$ 3.3304	\$ -0.0004	24.38
Outside Flat	\$ 3.2000	\$ 3.0788	\$ 2.7383	\$ 2.2974		\$ 3.1022	\$ 0.0978	9.34
Eye of round	\$ 3.1600	\$ 3.1374	\$ 3.3598	\$ 2.3573		\$ 3.1831	\$ -0.0231	3.32
Peeled Knuckle	+++	+++	+++	\$ 2.6354		\$ 3.5586	\$ 0.0114	1.11
Gooseneck	+++	+++	+++	\$ 2.1041		\$ 2.8412	\$ -0.4012	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	\$ 3.1600	\$ 3.1568	\$ 2.9229	\$ 2.3200		\$ 3.1327	\$ 0.0273	2.62
Briskets 120	\$ 3.2400	\$ 3.0894	\$ 2.8149	\$ 2.9287		\$ 3.9546	\$ -0.7146	4.10
Bone-in Chuck Shortrib	\$ 4.6400	\$ 4.4057	\$ 3.8911	\$ 3.3549		\$ 4.5301	\$ 0.1099	3.39
Flat Iron	\$ 4.0400	\$ 3.8532	\$ 3.6468					0.74
Blademeat	\$ 3.5800	\$ 3.5668	\$ 3.0893	\$ 2.5624		\$ 3.4600	\$ 0.1200	6.99
Bone-in Shortrib	+++	+++	\$ 5.6127	\$ 4.2188		\$ 5.6966	\$ -1.4666	0.07
Outside Skirt	+++	+++	+++	\$ 7.1163		\$ 9.6091	\$ 0.0009	0.01
Inside Skirt	+++	+++	+++	\$ 3.7845		\$ 5.1102	\$ 0.0998	0.01
Flapmeat	+++	+++	+++	\$ 6.7624		\$ 9.1313	\$ 0.1387	0.06
Ball Tips	+++	+++	+++	\$ 2.8693		\$ 3.8744	\$ -0.0044	0.01
Tri Tips	+++	+++	+++	\$ 4.8746		\$ 6.5822	\$ -3.9822	0.01
Flank Steak	\$ 6.2700	\$ 5.9991	\$ 7.6641	\$ 4.2380		\$ 5.7226	\$ 0.5474	1.63
Pectoral Muscle	\$ 3.5800	\$ 3.5070	\$ 3.1837	\$ 2.5199		\$ 3.4026	\$ 0.1774	2.82
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	\$ 1.1300	\$ 1.1399	\$ 1.0271	\$ 1.4648		\$ 1.9779	\$ -0.8479	42.51
Fresh 65% Lean Trimmings	\$ 1.8400	\$ 1.8466	\$ 1.4436	\$ 1.6305		\$ 2.2017	\$ -0.3617	13.32
Fresh 75% Lean Trimmings	\$ 2.2800	+++	\$ 2.0199	\$ 1.8100		\$ 2.4440	\$ -0.1640	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8925		\$ 2.5554	\$ -0.0654	7.28
Fresh 85% Lean Trimmings	\$ 2.7200	\$ 2.7233	\$ 2.5962	\$ 2.0188		\$ 2.7260	\$ -0.0060	21.86
Shankmeat	\$ 2.7200	\$ 2.7233	\$ 2.5962					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	+++	+++	+++					21.41
Lean Ground Beef	+++	+++	+++					19.45
Medium Ground Beef	+++	+++	+++					18.86
Regular Ground Beef	+++	+++	+++					1.93
Ground Chuck	+++	+++	+++	\$ 2.2756		\$ 3.0727	\$ -0.0027	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0087		\$ 4.0626	\$ -0.0026	0.01

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

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