



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 2, 2018

Exchange Rate: 1.2288

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2386	\$ 2.2410	\$ 2.1452	\$ 2.2386	\$ 2.2410	\$ 2.1452
RIB	\$ 3.7413	\$ 3.4485	\$ 3.7616	\$ 3.5344	\$ 3.4344	\$ 3.7019
LOIN	\$ 3.3021	\$ 3.2906	\$ 3.4350	\$ 3.1324	\$ 3.1396	\$ 3.1972
ROUND	\$ 2.1957	\$ 2.2345	\$ 2.2994	\$ 2.1953	\$ 2.2204	\$ 2.3889
BRISKET	\$ 2.2343	\$ 2.1850	\$ 1.7970	\$ 2.2343	\$ 2.1850	\$ 1.7970
SHORT PLATE	\$ 1.8353	\$ 1.7978	\$ 1.8400	\$ 1.8353	\$ 1.7978	\$ 1.8400
FLANK	\$ 1.3834	\$ 1.3427	\$ 1.2635	\$ 1.3834	\$ 1.3427	\$ 1.2635















	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	\$ 2.5745	\$ 2.5689	\$ 2.5360	\$ 2.5707	\$ 2.5087	\$ 2.5092	\$ 2.4992	\$ 2.5334
Load Count Totals		223.68	208.46	230.29				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2051	\$ 2.7096	\$ 0.4004	0.14
Short Cut shoulder clod	\$ 2.9242	+++	\$ 3.1982	\$ 2.2136	\$ 2.7201	\$ 0.2041	2.67
Clod Heart	n/a	n/a	+++	\$ 3.1770	\$ 3.9039		
Clod Tender	\$ 5.9933	\$ 5.4325	\$ 4.7089	\$ 5.0056	\$ 6.1509	\$ -0.1576	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.6573	\$ 3.0713	\$ 3.7740	\$ 0.0451	1.95
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9615	\$ 7.3255	\$ -0.4555	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1038	\$ 5.9615	\$ 7.3255	\$ -0.4555	1.68
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.4057	\$ 6.6794	\$ 8.2076	\$ -0.1376	0.11
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.4057	\$ 7.0477	\$ 8.6602	\$ -0.5902	0.01
Back Ribs	+++	+++	+++	\$ 1.1030	\$ 1.3554	\$ 1.5397	0.01
Short Loin 1x0	\$ 6.2556	\$ 6.2429	\$ 7.1444	\$ 4.7007	\$ 5.7762	\$ 0.4794	0.39
Striploin 0x1 13up	\$ 6.4461	\$ 6.4894	\$ 7.8529	\$ 5.1128	\$ 6.2826	\$ 0.1635	4.47
Striploin 0x1 13dn	\$ 6.4461	\$ 6.4894	\$ 7.8529	\$ 5.1128	\$ 6.2826	\$ 0.1635	0.01

Top Butt 13up	\$ 4.2868	\$ 4.1965	\$ 3.8487	\$ 3.4996		\$ 4.3003	\$ -0.0135	7.60
Top Butt 13dn	\$ 4.2868	\$ 4.1965	\$ 3.8487	\$ 3.4996		\$ 4.3003	\$ -0.0135	0.01
PSMO Tenderloin	\$ 11.3980	\$ 11.5817	\$ 11.6746	\$ 9.4123		\$ 11.5658	\$ -0.1678	3.74
Butt Tenderloin	\$ 11.6578	\$ 11.7131	+++	\$ 9.2167		\$ 11.3255	\$ 0.3323	0.05
Boneless Round	n/a	n/a	+++	\$ 2.3652		\$ 2.9064		
Inside Round 1"	+++	+++	+++	\$ 2.0834		\$ 2.5601	\$ 0.4899	0.01
Inside Round	\$ 2.7684	\$ 2.8684	\$ 2.9019	\$ 2.1675		\$ 2.6634	\$ 0.1050	2.09
Outside Flat	\$ 3.0766	\$ 3.1398	\$ 3.2152	\$ 2.3651		\$ 2.9062	\$ 0.1704	2.73
Eye of round	\$ 3.3025	\$ 3.4273	\$ 3.8572	\$ 2.4294		\$ 2.9852	\$ 0.3173	2.60
Peeled Knuckle	+++	+++	+++	\$ 2.4660		\$ 3.0302	\$ 0.1598	3.42
Gooseneck	+++	+++	+++	\$ 2.2726		\$ 2.7926	\$ -0.3560	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	+++	+++	+++	\$ 2.1775		\$ 2.6757	\$ 0.4343	0.14
Short Cut shoulder clod	\$ 2.9242	+++	\$ 3.1982	\$ 2.1876		\$ 2.6881	\$ 0.2361	2.67
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 5.9933	\$ 5.4325	\$ 4.7089	\$ 4.6598		\$ 5.7260	\$ 0.2673	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.6573	\$ 3.0712		\$ 3.7739	\$ 0.0452	1.95
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5542		\$ 6.8250	\$ -0.0492	1.83
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.7005	\$ 5.5542		\$ 6.8250	\$ -0.7071	2.95
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.1564	\$ 6.2877		\$ 7.7263	\$ -0.2985	0.58
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.1564	\$ 6.0988		\$ 7.4942	\$ -0.0664	0.01
Back Ribs	+++	+++	+++	\$ 1.1030		\$ 1.3554	\$ 1.5397	0.02
Short Loin 1x0	\$ 5.6958	\$ 5.7444	\$ 6.4417	\$ 4.5039		\$ 5.5344	\$ 0.1614	1.73
Striploin 0x1 13up	\$ 5.7176	\$ 5.7291	\$ 6.5394	\$ 4.3670		\$ 5.3662	\$ 0.3514	4.78
Striploin 0x1 13dn	\$ 5.7176	\$ 5.7291	\$ 6.5394	\$ 4.3670		\$ 5.3662	\$ 0.3514	0.01
Top Butt 13up	\$ 3.9681	\$ 3.9454	\$ 3.6956	\$ 3.4569		\$ 4.2478	\$ -0.2797	5.60
Top Butt 13dn	\$ 3.9681	\$ 3.9454	\$ 3.6956	\$ 3.4569		\$ 4.2478	\$ -0.2797	0.01
PSMO Tenderloin	\$ 11.3215	\$ 11.6611	\$ 11.4213	\$ 9.2700		\$ 11.3910	\$ -0.0695	3.93
Butt Tenderloin	\$ 11.5821	\$ 11.5953	+++	\$ 9.4698		\$ 11.6365	\$ -0.0544	0.23
Boneless Round	n/a	n/a	+++	\$ 2.3235		\$ 2.8551		
Inside Round 1"	+++	+++	+++	\$ 2.1047		\$ 2.5863	\$ 0.4637	0.01
Inside Round	\$ 2.7669	\$ 2.8054	\$ 3.0451	\$ 2.2119		\$ 2.7180	\$ 0.0489	14.37
Outside Flat	\$ 3.0132	\$ 3.1072	\$ 3.1657	\$ 2.3717		\$ 2.9143	\$ 0.0989	5.56
Eye of round	\$ 3.3846	\$ 3.4143	\$ 3.8345	\$ 2.4462		\$ 3.0059	\$ 0.3787	1.82
Peeled Knuckle	+++	+++	+++	\$ 2.4523		\$ 3.0134	\$ 0.2566	1.55
Gooseneck	+++	+++	+++	\$ 2.0420		\$ 2.5092	\$ -0.0726	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	\$ 3.1187	\$ 3.0659	\$ 2.9557	\$ 2.3929		\$ 2.9404	\$ 0.1783	4.58
Briskets 120	+++	\$ 3.1437	\$ 2.7509	\$ 2.4522		\$ 3.0133	\$ 0.2073	2.78
Bone-in Chuck Shortrib	\$ 4.4154	\$ 4.4299	\$ 4.0341	\$ 3.5640		\$ 4.3794	\$ 0.0360	4.17
Flat Iron	\$ 4.1706	\$ 4.1681	\$ 3.5039					0.81
Blademeat	\$ 3.0190	\$ 3.0327	\$ 3.5861	\$ 2.4355		\$ 2.9927	\$ 0.0263	6.25
Bone-in Shortrib	+++	+++	+++	\$ 4.6259		\$ 5.6843	\$ 0.2857	0.04
Outside Skirt	+++	+++	+++	\$ 5.3091		\$ 6.5238	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.8740		\$ 4.7604	\$ 0.0952	0.01
Flapmeat	+++	+++	+++	\$ 4.5484		\$ 5.5891	\$ 0.2609	0.19
Ball Tips	+++	+++	+++	\$ 2.3130		\$ 2.8422	\$ 0.0000	0.01
Tri Tips	+++	+++	+++					0.01
Flank Steak	\$ 5.9818	\$ 5.7329	\$ 5.3185	\$ 4.7675		\$ 5.8583	\$ 0.1235	0.91
Pectoral Muscle	\$ 3.5481	\$ 3.5867	\$ 3.6006	\$ 2.6889		\$ 3.3041	\$ 0.2440	3.66
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	\$ 1.0324	\$ 1.0359	\$ 1.0913	\$ 0.9147		\$ 1.1240	\$ -0.0916	47.44
Fresh 65% Lean Trimmings	\$ 1.8092	\$ 1.7376	\$ 1.5322	\$ 1.2214		\$ 1.5009	\$ 0.3083	11.97
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7115		\$ 2.1031	\$ 0.3859	7.28
Fresh 85% Lean Trimmings	\$ 2.5191	\$ 2.5213	\$ 2.4705	\$ 1.8517		\$ 2.2754	\$ 0.2437	22.26
Shankmeat	\$ 2.5191	\$ 2.5213	\$ 2.4705					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	+++	+++	+++					5.39
Lean Ground Beef	+++	+++	+++					18.72
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					3.41
Ground Chuck	+++	+++	+++	\$ 1.9906		\$ 2.4460	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2600		\$ 4.0059	\$ 0.0000	0.01

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

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