



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, March 31, 2017

Exchange Rate: 1.3303

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1233	\$ 2.1653	\$ 2.0742	\$ 2.1233	\$ 2.1653	\$ 2.0742
RIB	\$ 4.1353	\$ 4.2982	\$ 4.5528	\$ 4.0125	\$ 4.0790	\$ 4.4321
LOIN	\$ 4.2130	\$ 3.9780	\$ 4.0771	\$ 3.9269	\$ 3.8952	\$ 3.8035
ROUND	\$ 2.3485	\$ 2.3314	\$ 2.2832	\$ 2.3066	\$ 2.3658	\$ 2.1761
BRISKET	\$ 1.8282	\$ 1.8464	\$ 1.8084	\$ 1.8282	\$ 1.8464	\$ 1.8084
SHORT PLATE	\$ 2.1191	\$ 2.1288	\$ 2.1242	\$ 2.1191	\$ 2.1288	\$ 2.1242
FLANK	\$ 1.5440	\$ 1.4298	\$ 1.6717	\$ 1.5440	\$ 1.4298	\$ 1.6717















	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	\$ 2.8887	\$ 2.8134	\$ 2.7883	\$ 2.8024	\$ 2.7908	\$ 2.7292	\$ 2.7534	\$ 2.7068
Load Count Totals		226.98	227.36	209.33				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.02
Semi-Boneless	+++	+++	+++	\$ 1.9981	\$ 2.6581	\$ 0.4519	0.21
Short Cut shoulder clod	\$ 2.9295	\$ 3.1928	\$ 2.8921	\$ 2.0254	\$ 2.6944	\$ 0.2351	2.14
Clod Heart	+++	+++	+++	\$ 2.8647	\$ 3.8109	\$ 0.6240	0.01
Clod Tender	+++	\$ 5.5653	+++	\$ 6.0126	\$ 7.9986	\$ -2.5286	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.1954	\$ 3.2011	\$ 3.2329	\$ 2.3451	\$ 3.1197	\$ 0.0757	1.21
Chuck Roll 0x0	+++	+++	\$ 3.1106				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 9.0598	\$ 6.7360	\$ 8.9609	\$ -0.2154	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.5247	\$ 6.7360	\$ 8.9609	\$ -1.0809	5.95
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4967	\$ 9.9729	\$ -0.3329	0.21
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.3651	\$ 9.7978	\$ -0.1578	0.01
Back Ribs	+++	+++	+++	\$ 1.0345	\$ 1.3762	\$ 1.8817	0.01
Short Loin 1x0	\$ 9.5888	\$ 8.9337	\$ 7.1286	\$ 6.3334	\$ 8.4253	\$ 1.1635	0.29
Striploin 0x1 13up	\$ 9.3742	\$ 9.2573	\$ 9.3661	\$ 7.1126	\$ 9.4619	\$ -0.0877	7.50
Striploin 0x1 13dn	\$ 9.3742	\$ 9.2573	\$ 9.3661	\$ 7.1126	\$ 9.4619	\$ -0.0877	0.01

Top Butt 13up	\$ 5.1639	\$ 4.9366	\$ 5.5426	\$ 3.9857		\$ 5.3022	\$ -0.1383	8.50
Top Butt 13dn	\$ 5.1639	\$ 4.9366	\$ 5.5426	\$ 3.9857		\$ 5.3022	\$ -0.1383	0.01
PSMO Tenderloin	\$ 14.0548	\$ 13.6536	\$ 13.3050	\$ 10.4906		\$ 13.9556	\$ 0.0992	2.47
Butt Tenderloin	\$ 13.6415	\$ 13.1370	+++	\$ 8.7428		\$ 11.6305	\$ 2.0110	0.04
Boneless Round	n/a	+++	n/a	\$ 2.3375		\$ 3.1096		
Inside Round 1"	+++	+++	\$ 2.9649	\$ 2.3024		\$ 3.0629	\$ 0.5471	0.01
Inside Round	\$ 3.1953	\$ 3.1440	\$ 3.1331	\$ 2.2527		\$ 2.9968	\$ 0.1985	7.34
Outside Flat	\$ 2.9986	\$ 3.0110	\$ 2.7967	\$ 2.1151		\$ 2.8137	\$ 0.1849	2.20
Eye of round	\$ 3.1103	\$ 3.4429	\$ 4.0177	\$ 2.1409		\$ 2.8480	\$ 0.2623	3.57
Peeled Knuckle	+++	+++	+++	\$ 2.3650		\$ 3.1462	\$ 0.1738	3.83
Gooseneck	+++	+++	+++	\$ 2.0175		\$ 2.6839	\$ -0.2473	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	+++	+++	+++					0.02
Semi-Boneless	+++	+++	+++	\$ 1.9741		\$ 2.6261	\$ 0.4839	0.21
Short Cut shoulder clod	\$ 2.9295	\$ 3.1928	\$ 2.8921	\$ 2.0724		\$ 2.7569	\$ 0.1726	2.14
Clod Heart	+++	+++	+++					0.01
Clod Tender	+++	\$ 5.5653	+++	\$ 5.6886		\$ 7.5675	\$ -2.0975	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1954	\$ 3.2011	\$ 3.2329	\$ 2.2519		\$ 2.9957	\$ 0.1997	1.21
Chuck Roll 0x0	+++	+++	\$ 3.1106					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.2775	\$ 5.9348		\$ 7.8951	\$ 0.8504	1.21
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.0703	\$ 5.9348		\$ 7.8951	\$ -0.5775	5.66
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8831		\$ 9.1566	\$ 0.1164	0.47
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.3704		\$ 8.4745	\$ 0.7985	0.01
Back Ribs	+++	+++	+++	\$ 1.0345		\$ 1.3762	\$ 1.8817	0.06
Short Loin 1x0	\$ 8.4146	\$ 8.5281	\$ 6.8792	\$ 5.6083		\$ 7.4607	\$ 0.9539	1.30
Striploin 0x1 13up	\$ 8.7992	\$ 8.3620	\$ 7.9098	\$ 6.8480		\$ 9.1099	\$ -0.3107	5.82
Striploin 0x1 13dn	\$ 8.7992	\$ 8.3620	\$ 7.9098	\$ 6.8480		\$ 9.1099	\$ -0.3107	0.01
Top Butt 13up	\$ 4.4505	\$ 4.6704	\$ 4.9364	\$ 3.8933		\$ 5.1793	\$ -0.7288	3.44
Top Butt 13dn	\$ 4.4505	\$ 4.6704	\$ 4.9364	\$ 3.8933		\$ 5.1793	\$ -0.7288	0.01
PSMO Tenderloin	\$ 13.6749	\$ 13.3740	\$ 12.8328	\$ 10.6023		\$ 14.1042	\$ -0.4293	2.50
Butt Tenderloin	\$ 12.6751	\$ 12.4789	+++	\$ 9.2828		\$ 12.3489	\$ 0.3262	0.16
Boneless Round	n/a	+++	n/a					
Inside Round 1"	+++	+++	\$ 2.9649	\$ 2.2247		\$ 2.9595	\$ 0.6505	0.03
Inside Round	\$ 3.0983	\$ 3.3932	\$ 3.0423	\$ 2.2322		\$ 2.9695	\$ 0.1288	13.33
Outside Flat	\$ 2.8629	\$ 2.9575	\$ 2.6663	\$ 2.1030		\$ 2.7976	\$ 0.0653	7.13
Eye of round	\$ 3.0809	\$ 3.4028	\$ 3.7382	\$ 2.1874		\$ 2.9099	\$ 0.1710	2.60
Peeled Knuckle	+++	+++	+++	\$ 2.3309		\$ 3.1008	\$ 0.2392	1.14
Gooseneck	+++	+++	+++	\$ 2.0217		\$ 2.6895	\$ -0.2529	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	\$ 3.2948	\$ 3.3050	\$ 2.8501	\$ 2.3691		\$ 3.1516	\$ 0.1432	1.30
Briskets 120	\$ 2.6348	\$ 2.6661	\$ 2.7851	\$ 2.0625		\$ 2.7437	\$ -0.1089	5.23
Bone-in Chuck Shortrib	\$ 4.2363	\$ 4.2494	\$ 3.7891	\$ 3.0529		\$ 4.0613	\$ 0.1750	3.08
Flat Iron	\$ 3.6147	\$ 3.6817	\$ 3.4583					0.53
Blademeat	\$ 3.2182	\$ 3.6986	\$ 3.2236	\$ 2.3704		\$ 3.1533	\$ 0.0649	5.96
Bone-in Shortrib	+++	\$ 7.4457	+++	\$ 3.7864		\$ 5.0370	\$ 0.9030	0.01
Outside Skirt	+++	+++	+++	\$ 5.2184		\$ 6.9420	\$ 0.0880	0.01
Inside Skirt	+++	+++	+++	\$ 4.3890		\$ 5.8387	\$ 1.1913	0.01
Flapmeat	+++	+++	+++	\$ 4.9976		\$ 6.6483	\$ 0.1917	0.01
Ball Tips	+++	+++	+++	\$ 2.8805		\$ 3.8319	\$ -0.9619	0.01
Tri Tips	+++	+++	\$ 4.4341	\$ 3.8002		\$ 5.0554	\$ -1.1254	0.01
Flank Steak	\$ 7.0619	\$ 6.3398	\$ 8.0102	\$ 4.8471		\$ 6.4481	\$ 0.6138	0.51
Pectoral Muscle	\$ 3.2308	\$ 3.2114	\$ 3.2534	\$ 2.3880		\$ 3.1768	\$ 0.0540	1.24
Lointails	+++	+++	\$ 3.0672					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	\$ 1.0615	\$ 1.0579	\$ 1.3041	\$ 1.0343		\$ 1.3759	\$ -0.3144	43.11
Fresh 65% Lean Trimmings	\$ 1.8095	\$ 1.7745	\$ 1.5809	\$ 1.0923		\$ 1.4531	\$ 0.3564	12.05
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1112	\$ 1.4514		\$ 1.9308	\$ 0.2932	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7200		\$ 2.2881	\$ 0.2009	7.28
Fresh 85% Lean Trimmings	\$ 2.6385	\$ 2.6387	\$ 2.6415	\$ 1.9435		\$ 2.5854	\$ 0.0531	25.65
Shankmeat	\$ 2.6385	\$ 2.6387	\$ 2.6415					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	+++	+++	+++					6.88
Lean Ground Beef	+++	+++	+++					16.46
Medium Ground Beef	+++	+++	+++					0.06
Regular Ground Beef	+++	+++	+++					3.35
Ground Chuck	+++	+++	+++	\$ 1.8581		\$ 2.4718	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1866		\$ 4.2391	\$ 0.0001	0.01

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

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