



## 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, January 20, 2017

Exchange Rate: 1.3314

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0902	\$ 2.1057	\$ 2.6635	\$ 2.0902	\$ 2.0828	\$ 2.6635
RIB	\$ 3.7921	\$ 3.7181	\$ 4.6501	\$ 3.5978	\$ 3.6152	\$ 4.2069
LOIN	\$ 3.3172	\$ 3.1956	\$ 3.9590	\$ 3.0428	\$ 2.9918	\$ 3.6616
ROUND	\$ 2.2304	\$ 2.2364	\$ 2.7196	\$ 2.3041	\$ 2.4354	\$ 2.8053
BRISKET	\$ 1.7136	\$ 1.9374	\$ 2.4145	\$ 1.7136	\$ 1.9374	\$ 2.4145
SHORT PLATE	\$ 1.6062	\$ 1.5650	\$ 1.9833	\$ 1.6062	\$ 1.5650	\$ 1.9833
FLANK	\$ 1.1993	\$ 1.1812	\$ 1.5210	\$ 1.1993	\$ 1.1812	\$ 1.5210

	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	\$ 2.5516	\$ 2.4946	\$ 2.4737	\$ 3.0802	\$ 2.4948	\$ 2.4307	\$ 2.4566	\$ 2.9857
Load Count Totals		221.32	232.35	195.02				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 4.2108				0.06	
Semi-Boneless	+++	+++	+++	\$ 2.0581		\$ 2.7402	\$ 0.3798	0.01
Short Cut shoulder clod	\$ 3.0985	\$ 3.0250	\$ 3.8110	\$ 2.0403		\$ 2.7165	\$ 0.3820	1.24
Clod Heart	+++	+++	+++	\$ 3.4432		\$ 4.5843	\$ -0.2756	0.49
Clod Tender	\$ 4.1781	\$ 4.0544	\$ 5.1932	\$ 3.5196		\$ 4.6860	\$ -0.5079	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6203	+++	\$ 4.7852	\$ 2.6262		\$ 3.4965	\$ 0.1238	0.86
Chuck Roll 0x0	+++	+++	\$ 4.5912					0.01
Oven Ready Rib	+++	+++	\$ 7.8784					0.40
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5706		\$ 7.4167	\$ 0.0938	1.43
Bone-in Lipon Ribeye 17 dn	\$ 7.1487	\$ 7.2152	\$ 8.0631	\$ 5.5706		\$ 7.4167	\$ -0.2680	2.20
Boneless Lipon Ribeye 14 up	\$ 7.7951	\$ 7.7445	\$ 9.9071	\$ 5.9826		\$ 7.9652	\$ -0.1701	1.03
Boneless Lipon Ribeye 14 dn	\$ 7.7951	\$ 7.7445	+++	\$ 6.4924		\$ 8.6440	\$ -0.8489	0.01
Back Ribs	+++	+++	+++	\$ 0.9142		\$ 1.2172	\$ 1.9978	0.01
Short Loin 1x0	\$ 6.2581	\$ 5.9118	\$ 7.9896	\$ 4.8454		\$ 6.4512	\$ -0.1931	1.95
Striploin 0x1 13up	\$ 8.0571	\$ 7.0706	\$ 8.0400	\$ 5.6133		\$ 7.4735	\$ 0.5836	6.96
Striploin 0x1 13dn	\$ 8.0571	\$ 7.0706	+++	\$ 5.6133		\$ 7.4735	\$ 0.5836	0.01






Top Butt 13up	\$ 3.6514	\$ 3.5483	\$ 4.6887	\$ 2.4900		\$ 3.3152	\$ 0.3362	10.88
Top Butt 13dn	\$ 3.6514	\$ 3.5483	\$ 4.6887	\$ 2.4900		\$ 3.3152	\$ 0.3362	0.01
PSMO Tenderloin	\$ 12.0226	\$ 12.3136	\$ 13.5782	\$ 9.0144		\$ 12.0018	\$ 0.0208	1.74
Butt Tenderloin	+++	+++	+++	\$ 8.5235		\$ 11.3482	\$ 1.8559	0.33
Boneless Round	+++	+++	+++	\$ 2.2591		\$ 3.0078	\$ -0.4778	0.01
Inside Round 1"	+++	+++	\$ 3.7740	\$ 1.9858		\$ 2.6439	\$ 0.0861	0.01
Inside Round	\$ 3.0013	\$ 3.0483	\$ 3.4833	\$ 2.0261		\$ 2.6975	\$ 0.3038	5.09
Outside Flat	\$ 2.8995	\$ 2.7998	\$ 4.2165	\$ 2.2326		\$ 2.9725	\$ -0.0730	4.46
Eye of round	\$ 3.8978	\$ 3.8182	\$ 4.3035	\$ 2.6917		\$ 3.5837	\$ 0.3141	3.55
Peeled Knuckle	+++	+++	+++	\$ 2.3328		\$ 3.1059	\$ 0.2641	3.43
Gooseneck	+++	+++	+++	\$ 2.0966		\$ 2.7914	\$ -0.0903	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	+++	+++	\$ 4.2108					0.06
Semi-Boneless	+++	+++	+++	\$ 2.0576		\$ 2.7395	\$ 0.3805	0.01
Short Cut shoulder clod	\$ 3.0985	\$ 3.0236	\$ 3.8110	\$ 2.0757		\$ 2.7636	\$ 0.3349	1.24
Clod Heart	+++	+++	+++					0.49
Clod Tender	\$ 4.1781	\$ 4.0544	\$ 5.1932	\$ 3.4253		\$ 4.5604	\$ -0.3823	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6203	+++	\$ 4.7852	\$ 2.5383		\$ 3.3795	\$ 0.2408	0.86
Chuck Roll 0x0	+++	+++	\$ 4.5912					0.01
Oven Ready Rib	+++	+++	\$ 6.6384					3.00
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3333		\$ 7.1008	\$ -0.1174	0.68
Bone-in Lipon Ribeye 17 dn	\$ 6.3677	\$ 6.5091	\$ 6.8252	\$ 5.3333		\$ 7.1008	\$ -0.7331	3.96
Boneless Lipon Ribeye 14 up	\$ 7.8222	\$ 7.9951	\$ 8.5616	\$ 6.0049		\$ 7.9949	\$ -0.1727	0.67
Boneless Lipon Ribeye 14 dn	\$ 7.8222	\$ 7.9951	+++	\$ 5.8124		\$ 7.7386	\$ 0.0836	0.01
Back Ribs	+++	+++	+++	\$ 0.9142		\$ 1.2172	\$ 1.9978	0.02
Short Loin 1x0	\$ 6.5616	\$ 6.1623	\$ 7.4384	\$ 4.6895		\$ 6.2436	\$ 0.3180	1.12
Striploin 0x1 13up	\$ 5.4243	\$ 5.8417	\$ 6.5895	\$ 4.4064		\$ 5.8667	\$ -0.4424	2.63
Striploin 0x1 13dn	\$ 5.4243	\$ 5.8417	+++	\$ 4.4064		\$ 5.8667	\$ -0.4424	0.01
Top Butt 13up	\$ 3.3508	\$ 3.2172	\$ 4.0797	\$ 2.3949		\$ 3.1886	\$ 0.1622	9.97
Top Butt 13dn	\$ 3.3508	\$ 3.2172	\$ 4.0797	\$ 2.3949		\$ 3.1886	\$ 0.1622	0.01
PSMO Tenderloin	\$ 11.6342	\$ 11.5737	\$ 13.1815	\$ 9.1605		\$ 12.1963	\$ -0.5621	0.84
Butt Tenderloin	+++	+++	+++	\$ 8.4929		\$ 11.3074	\$ 0.0126	0.01
Boneless Round	+++	+++	+++	\$ 2.3000		\$ 3.0622	\$ -0.5322	1.02
Inside Round 1"	+++	+++	\$ 3.7740	\$ 2.0022		\$ 2.6657	\$ 0.0643	0.03
Inside Round	\$ 3.0598	\$ 3.1738	\$ 3.8568	\$ 2.0463		\$ 2.7244	\$ 0.3354	15.28
Outside Flat	\$ 3.1872	\$ 3.1615	\$ 4.0287	\$ 2.2031		\$ 2.9332	\$ 0.2540	16.07
Eye of round	\$ 3.7873	\$ 3.8360	\$ 4.2242	\$ 2.7090		\$ 3.6068	\$ 0.1805	2.96
Peeled Knuckle	+++	+++	+++	\$ 2.3256		\$ 3.0963	\$ 0.1537	3.60
Gooseneck	+++	+++	+++	\$ 2.0656		\$ 2.7501	\$ -0.0490	0.00

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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	\$ 2.9352	\$ 2.8464	\$ 3.2531	\$ 2.2763		\$ 3.0307	\$ -0.0955	4.92
Briskets 120	\$ 2.6615	\$ 3.0735	\$ 3.8552	\$ 2.0593		\$ 2.7418	\$ -0.0803	2.75
Bone-in Chuck Shortrib	\$ 4.0399	\$ 4.1895	\$ 4.9009	\$ 3.0098		\$ 4.0072	\$ 0.0327	1.78
Flat Iron	\$ 3.4960	\$ 3.4319	+++					1.73
Blademeat	\$ 3.7277	\$ 3.7752	+++	\$ 2.6880		\$ 3.5788	\$ 0.1489	5.63
Bone-in Shortrib	+++	+++	+++	\$ 3.6215		\$ 4.8217	\$ -0.2415	1.00
Outside Skirt	+++	+++	+++	\$ 4.3653		\$ 5.8120	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.2920		\$ 4.3830	\$ 0.0876	0.01
Flapmeat	+++	+++	+++	\$ 4.2720		\$ 5.6877	\$ -0.1677	0.14
Ball Tips	+++	+++	+++	\$ 2.1170		\$ 2.8186	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.6096		\$ 4.8058	\$ -2.0858	0.01
Flank Steak	\$ 5.3340	\$ 5.2989	\$ 7.0247	\$ 4.0722		\$ 5.4217	\$ -0.0877	0.75
Pectoral Muscle	\$ 3.5943	\$ 3.6455	\$ 3.7695	\$ 2.7793		\$ 3.7004	\$ -0.1061	1.78
Lointails	+++	+++	\$ 3.3380					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	\$ 0.8729	\$ 0.8273	\$ 1.0628	\$ 0.5819		\$ 0.7747	\$ 0.0982	25.32
Fresh 65% Lean Trimmings	\$ 1.3531	\$ 1.3606	\$ 1.5011	\$ 0.8714		\$ 1.1602	\$ 0.1929	14.18
Fresh 75% Lean Trimmings	+++	+++	\$ 2.0709	\$ 1.3798		\$ 1.8371	\$ 0.0386	0.01
Fresh 85% Lean Trimmings	\$ 2.3984	\$ 2.3540	\$ 2.6406	\$ 1.7960		\$ 2.3912	\$ 0.0072	19.74
Shankmeat	\$ 2.3984	\$ 2.3540	\$ 2.6406					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	+++	+++	+++					3.68
Lean Ground Beef	+++	+++	+++					20.87
Medium Ground Beef	+++	+++	+++					3.29
Regular Ground Beef	+++	+++	+++					2.39
Ground Chuck	+++	+++	+++	\$ 1.8393		\$ 2.4488	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1600		\$ 4.2072	\$ 0.0000	0.01

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

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