



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 17, 2017

Exchange Rate: 1.3319

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1308	\$ 2.1763	\$ 2.2410	\$ 2.1308	\$ 2.1763	\$ 2.2410
RIB	\$ 3.9977	\$ 4.1890	\$ 4.7216	\$ 3.7877	\$ 4.2288	\$ 4.4726
LOIN	\$ 4.0411	\$ 3.5390	\$ 4.1461	\$ 3.7425	\$ 3.3543	\$ 3.7779
ROUND	\$ 2.4216	\$ 2.3415	\$ 2.4450	\$ 2.4182	\$ 2.3612	\$ 2.4051
BRISKET	\$ 1.8744	\$ 1.8748	\$ 2.0722	\$ 1.8744	\$ 1.8748	\$ 2.0722
SHORT PLATE	\$ 2.0355	\$ 2.0950	\$ 2.1760	\$ 2.0355	\$ 2.0950	\$ 2.1760
FLANK	\$ 1.3929	\$ 1.3670	\$ 1.6239	\$ 1.3929	\$ 1.3670	\$ 1.6239















	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	\$ 2.9510	\$ 2.7709	\$ 2.6850	\$ 2.9369	\$ 2.8441	\$ 2.6827	\$ 2.6546	\$ 2.8218
Load Count Totals		231.19	208.48	245.80				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	\$ 3.1748				0.05
Semi-Boneless	+++	+++	+++	\$ 2.0474	\$ 2.7269	\$ 0.3831	0.16
Short Cut shoulder clod	\$ 2.9168	\$ 3.2206	\$ 3.2006	\$ 2.1057	\$ 2.8046	\$ 0.1122	0.83
Clod Heart	+++	+++	+++	\$ 3.0951	\$ 4.1224	\$ 0.3125	0.01
Clod Tender	\$ 5.3416	\$ 5.1871	\$ 6.7325	\$ 5.0213	\$ 6.6879	\$ -1.3463	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.2162	\$ 3.2137	\$ 3.6310	\$ 2.2969	\$ 3.0592	\$ 0.1570	2.76
Chuck Roll 0x0	+++	+++	\$ 3.4952				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.8035	\$ 6.7208	\$ 8.9514	\$ -1.1714	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.6109	\$ 6.7208	\$ 8.9514	\$ -1.1714	2.80
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2271	\$ 9.6258	\$ 0.0942	0.19
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5147	\$ 10.0088	\$ -0.2888	0.01
Back Ribs	+++	+++	+++	\$ 1.0714	\$ 1.4270	\$ 1.8435	0.00
Short Loin 1x0	\$ 8.9530	\$ 5.6729	\$ 9.1687	\$ 6.9785	\$ 9.2947	\$ -0.3417	0.26
Striploin 0x1 13up	\$ 9.1979	\$ 8.5382	\$ 8.7011	\$ 7.3698	\$ 9.8158	\$ -0.6179	4.77
Striploin 0x1 13dn	+++	\$ 8.5382	+++	\$ 7.3698	\$ 9.8158	\$ -0.6179	0.01

Top Butt 13up	\$ 4.8341	\$ 4.5587	\$ 5.2970	\$ 3.9506		\$ 5.2618	\$ -0.4277	8.12
Top Butt 13dn	\$ 4.8341	\$ 4.5587	\$ 5.2970	\$ 3.9506		\$ 5.2618	\$ -0.4277	0.01
PSMO Tenderloin	\$ 13.8640	\$ 13.2180	\$ 13.4186	\$ 11.0035		\$ 14.6556	\$ -0.7916	3.32
Butt Tenderloin	+++	+++	+++	\$ 9.1547		\$ 12.1931	\$ 0.3661	0.38
Boneless Round	+++	+++	+++	\$ 2.3151		\$ 3.0835	\$ -0.4335	0.01
Inside Round 1"	+++	+++	\$ 3.1942	\$ 2.2139		\$ 2.9487	\$ 0.6813	0.01
Inside Round	\$ 3.3738	\$ 3.2445	\$ 3.3952	\$ 2.5214		\$ 3.3583	\$ 0.0155	5.03
Outside Flat	\$ 3.0515	\$ 3.0187	\$ 3.1729	\$ 2.2502		\$ 2.9970	\$ 0.0545	1.89
Eye of round	\$ 3.5916	\$ 3.7090	\$ 3.8845	\$ 2.2448		\$ 2.9898	\$ 0.6018	3.36
Peeled Knuckle	+++	+++	+++	\$ 2.4532		\$ 3.2674	\$ 0.0726	3.41
Gooseneck	+++	+++	+++	\$ 2.0420		\$ 2.7197	\$ -0.2831	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	+++	+++	\$ 3.1748					0.05
Semi-Boneless	+++	+++	+++	\$ 2.0672		\$ 2.7533	\$ 0.3567	0.16
Short Cut shoulder clod	\$ 2.9168	\$ 3.2206	\$ 3.2006	\$ 2.0911		\$ 2.7851	\$ 0.1317	0.83
Clod Heart	+++	+++	+++					0.01
Clod Tender	\$ 5.3416	\$ 5.1871	\$ 6.7325	\$ 4.8201		\$ 6.4199	\$ -1.0783	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2162	\$ 3.2137	\$ 3.6310	\$ 2.1707		\$ 2.8912	\$ 0.3250	2.76
Chuck Roll 0x0	+++	+++	\$ 3.4952					0.01
Oven Ready Rib	+++	+++	+++					0.00
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.7674	\$ 5.6199		\$ 7.4851	\$ -0.4749	2.42
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.0954	\$ 5.6199		\$ 7.4851	\$ -0.0764	4.12
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6646		\$ 8.8766	\$ 0.1585	0.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7185		\$ 8.9484	\$ 0.0867	0.01
Back Ribs	+++	+++	+++	\$ 1.0714		\$ 1.4270	\$ 1.8435	0.03
Short Loin 1x0	\$ 7.2694	\$ 5.7392	\$ 6.9890	\$ 6.1937		\$ 8.2494	\$ -0.9800	0.83
Striploin 0x1 13up	\$ 7.8664	\$ 7.7866	\$ 7.3497	\$ 6.8872		\$ 9.1731	\$ -1.3067	4.27
Striploin 0x1 13dn	+++	\$ 7.7866	+++	\$ 6.8872		\$ 9.1731	\$ 0.6115	0.01
Top Butt 13up	\$ 4.7102	\$ 4.1181	\$ 4.8499	\$ 3.9534		\$ 5.2655	\$ -0.5553	5.44
Top Butt 13dn	\$ 4.7102	\$ 4.1181	\$ 4.8499	\$ 3.9534		\$ 5.2655	\$ -0.5553	0.01
PSMO Tenderloin	\$ 13.8826	\$ 13.4282	\$ 13.4529	\$ 10.9702		\$ 14.6112	\$ -0.7286	0.50
Butt Tenderloin	+++	+++	+++	\$ 9.1498		\$ 12.1866	\$ -1.0766	0.31
Boneless Round	+++	+++	+++	\$ 2.2745		\$ 3.0294	\$ -0.3794	0.01
Inside Round 1"	+++	+++	\$ 3.1942	\$ 2.4865		\$ 3.3118	\$ 0.3182	0.03
Inside Round	\$ 3.4734	\$ 3.4112	\$ 3.3307	\$ 2.5014		\$ 3.3316	\$ 0.1418	14.15
Outside Flat	\$ 2.9758	\$ 2.9202	\$ 3.1615	\$ 2.2609		\$ 3.0113	\$ -0.0355	4.32
Eye of round	\$ 3.4646	\$ 3.5305	\$ 3.6741	\$ 2.2650		\$ 3.0168	\$ 0.4478	2.05
Peeled Knuckle	+++	+++	+++	\$ 2.3976		\$ 3.1934	\$ 0.1366	1.46
Gooseneck	+++	+++	+++	\$ 1.9357		\$ 2.5782	\$ -0.1416	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	\$ 3.2481	\$ 3.2284	\$ 3.4319	\$ 2.4079		\$ 3.2071	\$ 0.0410	2.24
Briskets 120	\$ 2.7127	\$ 2.7146	\$ 3.2871	\$ 2.1322		\$ 2.8399	\$ -0.1272	3.87
Bone-in Chuck Shortrib	\$ 4.2619	\$ 4.2557	\$ 4.5118	\$ 2.8013		\$ 3.7311	\$ 0.5308	4.65
Flat Iron	\$ 3.7470	\$ 3.6062	+++					0.27
Blademeat	\$ 3.5844	\$ 3.6475	\$ 3.7363	\$ 2.3176		\$ 3.0868	\$ 0.4976	7.06
Bone-in Shortrib	+++	\$ 7.4457	+++	\$ 3.7617		\$ 5.0102	\$ -0.6002	0.94
Outside Skirt	+++	+++	+++	\$ 5.2345		\$ 6.9718	\$ -0.0661	0.01
Inside Skirt	+++	+++	+++	\$ 4.6434		\$ 6.1845	\$ 0.0639	0.01
Flapmeat	+++	+++	+++	\$ 4.9667		\$ 6.6151	\$ -0.9601	0.01
Ball Tips	+++	+++	+++	\$ 2.9549		\$ 3.9356	\$ -0.0373	0.01
Tri Tips	+++	+++	+++	\$ 3.7164		\$ 4.9499	\$ -1.3799	0.01
Flank Steak	\$ 6.1100	\$ 5.9530	\$ 7.8830	\$ 5.2631		\$ 7.0099	\$ -0.8999	1.25
Pectoral Muscle	\$ 3.1988	\$ 3.2191	\$ 3.4931	\$ 2.3898		\$ 3.1830	\$ 0.0158	3.38
Lointails	+++	+++	\$ 3.1345					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	\$ 1.0500	\$ 1.0450	\$ 1.3608	\$ 1.0366		\$ 1.3806	\$ -0.3306	41.76
Fresh 65% Lean Trimmings	\$ 1.8000	\$ 1.8017	\$ 1.7724	\$ 1.0608		\$ 1.4129	\$ 0.3871	12.70
Fresh 75% Lean Trimmings	+++	+++	\$ 2.2160	\$ 1.4209		\$ 1.8925	\$ 0.3275	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7182		\$ 2.2885	\$ 0.2015	7.28
Fresh 85% Lean Trimmings	\$ 2.6400	\$ 2.6211	\$ 2.6596	\$ 1.9172		\$ 2.5535	\$ 0.0865	22.12
Shankmeat	\$ 2.6400	\$ 2.6211	\$ 2.6596					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	+++	+++	+++					19.34
Lean Ground Beef	+++	+++	+++					19.89
Medium Ground Beef	+++	+++	+++					0.25
Regular Ground Beef	+++	+++	+++					2.04
Ground Chuck	+++	+++	+++	\$ 2.0317		\$ 2.7060	\$ -0.0257	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3110		\$ 4.4099	\$ -0.0418	0.01

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

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