

## 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, April 13, 2018








































Exchange Rate: 1.2596

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1615	\$ 2.2005	\$ 2.1119	\$ 2.1615	\$ 2.2005	\$ 2.1119
RIB	\$ 4.1547	\$ 4.1161	\$ 4.3893	\$ 3.9707	\$ 4.0342	\$ 4.0290
LOIN	\$ 3.6529	\$ 3.7773	\$ 4.2305	\$ 3.4078	\$ 3.5481	\$ 3.9344
ROUND	\$ 2.1024	\$ 2.1879	\$ 2.2665	\$ 2.0902	\$ 2.1545	\$ 2.1964
BRISKET	\$ 2.1834	\$ 2.2297	\$ 1.7670	\$ 2.1834	\$ 2.2297	\$ 1.7670
SHORT PLATE	\$ 2.1722	\$ 2.1509	\$ 1.9335	\$ 2.1722	\$ 2.1509	\$ 1.9335
FLANK	\$ 1.5096	\$ 1.5495	\$ 1.4730	\$ 1.5096	\$ 1.5495	\$ 1.4730

	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	\$ 2.6872	\$ 2.6726	\$ 2.7274	\$ 2.8062	\$ 2.5334	\$ 2.5968	\$ 2.6619	\$ 2.6864
Load Count Totals		232.73	218.18	211.67				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0572	\$ 2.5912	\$ 0.7388	0.14
Short Cut shoulder clod	\$ 2.7684	\$ 2.8665	\$ 2.8199	\$ 2.1580	\$ 2.7182	\$ 0.0502	0.31
Clod Heart	n/a	n/a	+++	\$ 2.1829	\$ 2.7496		
Clod Tender	+++	+++	\$ 5.5017	\$ 5.9644	\$ 7.5128	\$ -1.7428	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.1220	\$ 2.8525	\$ 3.5930	\$ -0.1139	1.24
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.6274	\$ 8.3479	\$ -0.5379	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6274	\$ 8.3479	\$ -0.5379	5.96
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5160	\$ 9.4672	\$ -0.3372	0.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5541	\$ 9.5151	\$ -0.3851	0.01
Back Ribs	+++	+++	+++	\$ 1.2456	\$ 1.5690	\$ 1.4041	0.01
Short Loin 1x0	\$ 7.3229	\$ 7.9710	\$ 8.9729	\$ 5.2933	\$ 6.6674	\$ 0.6555	1.19
Striploin 0x1 13up	\$ 8.4017	\$ 8.2843	\$ 9.7966	\$ 6.3822	\$ 8.0390	\$ 0.3627	5.61
Striploin 0x1 13dn	\$ 8.4017	\$ 8.2843	\$ 9.7966	\$ 6.3822	\$ 8.0390	\$ 0.3627	0.01

Top Butt 13up	\$ 4.4288	\$ 4.2621	\$ 5.1852	\$ 3.3019		\$ 4.1591	\$ 0.2697	9.45
Top Butt 13dn	\$ 4.4288	\$ 4.2621	\$ 5.1852	\$ 3.3019		\$ 4.1591	\$ 0.2697	0.01
PSMO Tenderloin	\$ 11.8884	\$ 12.2088	\$ 14.2131	\$ 8.7022		\$ 10.9613	\$ 0.9271	3.50
Butt Tenderloin	\$ 11.2901	\$ 12.0089	\$ 12.7418	\$ 8.3026		\$ 10.4580	\$ 0.8321	0.54
Boneless Round	n/a	n/a	n/a	\$ 2.1374		\$ 2.6923		
Inside Round 1"	n/a	n/a	+++	\$ 2.1192		\$ 2.6693		
Inside Round	\$ 2.8585	\$ 2.9585	\$ 3.0513	\$ 2.1685		\$ 2.7314	\$ 0.1271	5.21
Outside Flat	\$ 2.6100	\$ 2.8094	\$ 2.7922	\$ 1.9761		\$ 2.4891	\$ 0.1209	4.71
Eye of round	\$ 3.0924	\$ 3.1538	\$ 3.0286	\$ 2.1856		\$ 2.7530	\$ 0.3394	5.01
Peeled Knuckle	+++	+++	+++	\$ 2.2249		\$ 2.8025	\$ 0.3875	5.97
Gooseneck	n/a	n/a	+++	\$ 1.8774		\$ 2.3648		
<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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.0601		\$ 2.5949	\$ 0.7351	0.14
Short Cut shoulder clod	\$ 2.7684	\$ 2.8665	\$ 2.8199	\$ 2.1390		\$ 2.6943	\$ 0.0741	0.31
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.5017	\$ 5.4959		\$ 6.9226	\$ -1.1526	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.1220	\$ 2.6177		\$ 3.2973	\$ 0.1818	1.24
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3937		\$ 6.7939	\$ 0.2276	2.05
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.3937		\$ 6.7939	\$ 0.8494	2.82
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.4369		\$ 8.1079	\$ 0.1905	0.47
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0670		\$ 7.6420	\$ 0.6564	0.01
Back Ribs	+++	+++	+++	\$ 1.2456		\$ 1.5690	\$ 1.4041	0.08
Short Loin 1x0	\$ 6.5897	\$ 6.7303	\$ 8.7458	\$ 4.6656		\$ 5.8768	\$ 0.7129	1.83
Striploin 0x1 13up	\$ 6.8317	\$ 7.3414	\$ 8.3248	\$ 4.9645		\$ 6.2533	\$ 0.5784	4.17
Striploin 0x1 13dn	\$ 6.8317	\$ 7.3414	\$ 8.3248	\$ 4.9645		\$ 6.2533	\$ 0.5784	0.01
Top Butt 13up	\$ 4.4374	\$ 4.1587	\$ 4.6010	\$ 3.2281		\$ 4.0661	\$ 0.3713	6.15
Top Butt 13dn	\$ 4.4374	\$ 4.1587	\$ 4.6010	\$ 3.2281		\$ 4.0661	\$ 0.3713	0.01
PSMO Tenderloin	\$ 11.0447	\$ 11.9905	\$ 12.7919	\$ 8.6673		\$ 10.9173	\$ 0.1274	1.80
Butt Tenderloin	\$ 11.4142	\$ 11.6684	\$ 12.2173	\$ 8.7388		\$ 11.0074	\$ 0.4068	0.20
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.0439		\$ 2.5745		
Inside Round	\$ 2.8417	\$ 2.9388	\$ 2.8646	\$ 2.1317		\$ 2.6851	\$ 0.1566	18.68
Outside Flat	\$ 2.5915	\$ 2.6743	\$ 2.7226	\$ 1.9878		\$ 2.5038	\$ 0.0877	8.74
Eye of round	\$ 3.0162	\$ 3.1494	\$ 2.8932	\$ 2.1794		\$ 2.7452	\$ 0.2710	2.20
Peeled Knuckle	+++	+++	+++	\$ 2.2299		\$ 2.8088	\$ 0.3812	2.31
Gooseneck	n/a	n/a	+++	\$ 1.8645		\$ 2.3485		

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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	\$ 2.6132	\$ 2.7611	\$ 2.9889	\$ 2.0445		\$ 2.5753	\$ 0.0379	2.77
Briskets 120	+++	\$ 3.2111	\$ 2.6722	\$ 2.3653		\$ 2.9793	\$ 0.1590	7.53
Bone-in Chuck Shortrib	\$ 4.4220	\$ 4.4611	\$ 4.3122	\$ 3.3206		\$ 4.1826	\$ 0.2394	2.96
Flat Iron	\$ 4.3561	\$ 4.1137	\$ 3.3360					0.14
Blademeat	\$ 3.3212	\$ 3.3573	\$ 3.2130	\$ 2.6497		\$ 3.3376	\$ -0.0164	6.18
Bone-in Shortrib	+++	+++	+++	\$ 4.7474		\$ 5.9798	\$ 0.2102	0.01
Outside Skirt	+++	+++	+++	\$ 7.5080		\$ 9.4571	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.3726		\$ 5.5077	\$ 0.4975	0.01
Flapmeat	+++	+++	+++	\$ 5.4362		\$ 6.8474	\$ -0.5374	0.62
Ball Tips	+++	+++	+++	\$ 2.3585		\$ 2.9708	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.0098		\$ 3.7911	\$ -0.6811	0.03
Flank Steak	\$ 6.7515	\$ 7.0192	\$ 6.6478	\$ 5.2398		\$ 6.6001	\$ 0.1514	1.00
Pectoral Muscle	\$ 3.3737	\$ 3.4134	\$ 3.2607	\$ 2.6221		\$ 3.3028	\$ 0.0709	1.72
Lointails	+++	+++	+++					0.80

**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	\$ 1.0561	\$ 1.0398	\$ 1.0440	\$ 0.9183		\$ 1.1567	\$ -0.1006	50.64
Fresh 65% Lean Trimmings	\$ 1.7570	\$ 1.7809	\$ 1.7893	\$ 1.2422		\$ 1.5647	\$ 0.1923	12.95
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6194		\$ 2.0398	\$ 0.0874	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7391		\$ 2.1906	\$ 0.2984	7.28
Fresh 85% Lean Trimmings	\$ 2.4974	\$ 2.5975	\$ 2.9352	\$ 1.9035		\$ 2.3976	\$ 0.0998	27.34
Shankmeat	\$ 2.4974	\$ 2.5975	\$ 2.9352					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	+++	+++	+++					2.61
Lean Ground Beef	+++	+++	+++					0.89
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					4.18
Ground Chuck	+++	+++	+++	\$ 1.9126		\$ 2.4091	\$ -0.0306	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0849		\$ 3.8857	\$ 0.0001	0.01

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

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