



## 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 23, 2018

Exchange Rate: 1.2908

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2613	\$ 2.2715	\$ 2.1332	\$ 2.2613	\$ 2.2715	\$ 2.1332
RIB	\$ 4.1586	\$ 3.9380	\$ 4.2859	\$ 4.1865	\$ 3.9808	\$ 4.0672
LOIN	\$ 3.8038	\$ 3.6754	\$ 3.9767	\$ 3.5109	\$ 3.4985	\$ 3.8747
ROUND	\$ 2.2028	\$ 2.1982	\$ 2.3140	\$ 2.2095	\$ 2.1993	\$ 2.3451
BRISKET	\$ 2.1520	\$ 2.1285	\$ 1.7568	\$ 2.1520	\$ 2.1285	\$ 1.7568
SHORT PLATE	\$ 2.1683	\$ 2.1332	\$ 2.1014	\$ 2.1683	\$ 2.1332	\$ 2.1014
FLANK	\$ 1.5474	\$ 1.5304	\$ 1.4239	\$ 1.5474	\$ 1.5304	\$ 1.4239

	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	\$ 2.8937	\$ 2.7565	\$ 2.7019	\$ 2.7672	\$ 2.8006	\$ 2.6990	\$ 2.6694	\$ 2.7275
Load Count Totals		236.41	226.27	227.36				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2517	\$ 2.9065	\$ 0.3135	0.11
Short Cut shoulder clod	\$ 2.9680	\$ 2.9693	\$ 3.1928	\$ 2.2160	\$ 2.8604	\$ 0.1076	0.92
Clod Heart	n/a	n/a	+++	\$ 2.5646	\$ 3.3104		
Clod Tender	+++	+++	\$ 5.5653	\$ 5.9142	\$ 7.6340	\$ -1.8640	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2011	\$ 3.1395	\$ 4.0525	\$ -0.2179	1.18
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.2690	\$ 9.3828	\$ -1.5128	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.2690	\$ 9.3828	\$ -1.5128	7.79
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1970	\$ 10.5807	\$ -1.6007	0.20
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.0752	\$ 10.4235	\$ -1.4435	0.01
Back Ribs	+++	+++	+++	\$ 1.2265	\$ 1.5832	\$ 1.4714	0.01
Short Loin 1x0	\$ 7.7632	\$ 7.2681	\$ 8.9337	\$ 5.5495	\$ 7.1633	\$ 0.5999	0.52
Striploin 0x1 13up	\$ 8.4737	\$ 7.8439	\$ 9.2573	\$ 6.6671	\$ 8.6059	\$ -0.1322	8.85
Striploin 0x1 13dn	\$ 8.4737	\$ 7.8439	\$ 9.2573	\$ 6.6671	\$ 8.6059	\$ -0.1322	0.01







Top Butt 13up	\$ 4.3316	+++	\$ 4.9366	\$ 3.4454		\$ 4.4473	\$ -0.1157	8.85
Top Butt 13dn	\$ 4.3316	+++	\$ 4.9366	\$ 3.4454		\$ 4.4473	\$ -0.1157	0.01
PSMO Tenderloin	\$ 12.4316	\$ 12.3850	\$ 13.6536	\$ 9.8447		\$ 12.7075	\$ -0.2759	4.51
Butt Tenderloin	\$ 11.7521	\$ 11.9881	\$ 13.1370	\$ 9.0332		\$ 11.6601	\$ 0.0920	0.17
Boneless Round	n/a	n/a	+++	\$ 2.3186		\$ 2.9928		
Inside Round 1"	+++	+++	+++	\$ 2.2121		\$ 2.8554	\$ 0.1946	0.01
Inside Round	\$ 2.9988	\$ 3.0116	\$ 3.1440	\$ 2.2197		\$ 2.8652	\$ 0.1336	4.31
Outside Flat	\$ 2.8050	\$ 2.8122	\$ 3.0110	\$ 2.1091		\$ 2.7224	\$ 0.0826	1.32
Eye of round	\$ 3.2095	\$ 3.1709	\$ 3.4429	\$ 2.3525		\$ 3.0366	\$ 0.1729	4.13
Peeled Knuckle	+++	+++	+++	\$ 2.3589		\$ 3.0449	\$ 0.2251	5.58
Gooseneck	+++	+++	+++	\$ 1.9771		\$ 2.5520	\$ -0.1154	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.2863		\$ 2.9512	\$ 0.2688	0.11
Short Cut shoulder clod	\$ 2.9680	\$ 2.9693	\$ 3.1928	\$ 2.2475		\$ 2.9011	\$ 0.0669	0.92
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.5653	\$ 5.5795		\$ 7.2020	\$ -1.4320	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2011	\$ 2.9048		\$ 3.7495	\$ 0.0851	1.18
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5215		\$ 8.4180	\$ 0.0960	1.97
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5215		\$ 8.4180	\$ -0.9365	1.51
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5993		\$ 9.8092	\$ -1.0987	1.04
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4140		\$ 9.5700	\$ -0.8595	0.01
Back Ribs	+++	+++	+++	\$ 1.2265		\$ 1.5832	\$ 1.4714	0.02
Short Loin 1x0	\$ 6.4552	\$ 6.5469	\$ 8.5281	\$ 5.4497		\$ 7.0345	\$ -0.5793	1.82
Striploin 0x1 13up	\$ 6.9726	\$ 6.7820	\$ 8.3620	\$ 5.5516		\$ 7.1660	\$ -0.1934	3.68
Striploin 0x1 13dn	\$ 6.9726	\$ 6.7820	\$ 8.3620	\$ 5.5516		\$ 7.1660	\$ -0.1934	0.01
Top Butt 13up	\$ 4.1835	+++	\$ 4.6704	\$ 3.5345		\$ 4.5623	\$ -0.3788	5.44
Top Butt 13dn	\$ 4.1835	+++	\$ 4.6704	\$ 3.5345		\$ 4.5623	\$ -0.3788	0.01
PSMO Tenderloin	\$ 11.9913	\$ 12.0303	\$ 13.3740	\$ 9.7603		\$ 12.5986	\$ -0.6073	1.90
Butt Tenderloin	\$ 11.7325	\$ 11.4020	\$ 12.4789	\$ 9.0716		\$ 11.7096	\$ 0.0229	0.12
Boneless Round	n/a	n/a	+++					
Inside Round 1"	+++	+++	+++	\$ 2.1658		\$ 2.7956	\$ 0.2544	0.01
Inside Round	\$ 3.0264	\$ 3.0221	\$ 3.3932	\$ 2.2213		\$ 2.8673	\$ 0.1591	20.26
Outside Flat	\$ 2.7861	\$ 2.8011	\$ 2.9575	\$ 2.0868		\$ 2.6936	\$ 0.0925	4.75
Eye of round	\$ 3.2712	\$ 3.1642	\$ 3.4028	\$ 2.3199		\$ 2.9945	\$ 0.2767	3.27
Peeled Knuckle	+++	+++	+++	\$ 2.3652		\$ 3.0530	\$ 0.1970	1.57
Gooseneck	+++	+++	+++	\$ 1.8849		\$ 2.4330	\$ 0.0036	0.01

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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	\$ 2.7912	\$ 2.8730	\$ 3.3050	\$ 2.1221		\$ 2.7392	\$ 0.0520	2.14
Briskets 120	+++	\$ 3.0547	\$ 2.6661	\$ 2.7219		\$ 3.5134	\$ -0.4258	5.37
Bone-in Chuck Shortrib	\$ 4.4714	\$ 4.4634	\$ 4.2494	\$ 3.5675		\$ 4.6049	\$ -0.1335	4.22
Flat Iron	\$ 4.1783	\$ 4.2610	\$ 3.6817					1.39
Blademeat	\$ 3.1952	\$ 3.2433	\$ 3.6986	\$ 2.6325		\$ 3.3980	\$ -0.2028	5.32
Bone-in Shortrib	+++	+++	\$ 7.4457	\$ 4.8438		\$ 6.2524	\$ -0.0624	0.01
Outside Skirt	+++	+++	+++	\$ 7.2918		\$ 9.4123	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.6138		\$ 5.9555	\$ 0.1192	0.01
Flapmeat	+++	+++	+++	\$ 5.9752		\$ 7.7128	\$ 0.0572	0.12
Ball Tips	+++	+++	+++	\$ 2.9955		\$ 3.8666	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.0676		\$ 5.2505	\$ -2.1405	0.01
Flank Steak	\$ 7.0026	\$ 6.9400	\$ 6.3398	\$ 5.5037		\$ 7.1042	\$ -0.1016	0.94
Pectoral Muscle	\$ 3.3796	\$ 3.3757	\$ 3.2114	\$ 2.8189		\$ 3.6386	\$ -0.2590	4.85
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	\$ 1.0431	\$ 1.0186	\$ 1.0579	\$ 0.8347		\$ 1.0774	\$ -0.0343	48.09
Fresh 65% Lean Trimmings	\$ 1.7545	\$ 1.7495	\$ 1.7745	\$ 1.2865		\$ 1.6606	\$ 0.0939	14.29
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6211		\$ 2.0925	\$ 0.1019	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7423		\$ 2.2490	\$ 0.2400	7.28
Fresh 85% Lean Trimmings	\$ 2.6344	\$ 2.6090	\$ 2.6387	\$ 1.9164		\$ 2.4737	\$ 0.1607	22.39
Shankmeat	\$ 2.6344	\$ 2.6090	\$ 2.6387					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	+++	+++	+++					4.41
Lean Ground Beef	+++	+++	+++					4.62
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					12.52
Ground Chuck	+++	+++	+++	\$ 1.9064		\$ 2.4608	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1600		\$ 4.0789	\$ 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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