



## 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, November 11, 2016

Exchange Rate: 1.3378

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0169	\$ 2.0780	\$ 2.2119	\$ 2.0169	\$ 2.0780	\$ 2.2119
RIB	\$ 4.4882	\$ 4.3981	\$ 5.1254	\$ 3.7871	\$ 3.7576	\$ 4.5339
LOIN	\$ 2.8988	\$ 2.9284	\$ 3.6214	\$ 2.7006	\$ 2.8022	\$ 3.4136
ROUND	\$ 2.0800	\$ 2.0744	\$ 2.3444	\$ 2.0774	\$ 2.0563	\$ 2.3552
BRISKET	\$ 1.7008	\$ 1.7000	\$ 1.7382	\$ 1.7008	\$ 1.7000	\$ 1.7382
SHORT PLATE	\$ 1.5399	\$ 1.5139	\$ 1.7693	\$ 1.5399	\$ 1.5139	\$ 1.7693
FLANK	\$ 1.1777	\$ 1.1686	\$ 1.3344	\$ 1.1777	\$ 1.1686	\$ 1.3344















	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	\$ 2.4812	\$ 2.4237	\$ 2.4344	\$ 2.7903	\$ 2.2772	\$ 2.3010	\$ 2.3303	\$ 2.6811
Load Count Totals		291.38	273.20	232.55				

### AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.3608				0.20	
Semi-Boneless	+++	+++	+++	\$ 1.9404		\$ 2.5959	\$ 0.8841	0.15
Short Cut shoulder clod	\$ 2.8529	\$ 2.9527	\$ 3.2199	\$ 1.7854		\$ 2.3885	\$ 0.4644	4.72
Clod Heart	+++	+++	+++	\$ 3.2779		\$ 4.3852	\$ -0.5488	0.29
Clod Tender	\$ 3.3215	\$ 3.5474	\$ 4.2828	\$ 2.6601		\$ 3.5587	\$ -0.2372	0.70
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5120	\$ 3.8685	\$ 3.5918	\$ 2.9985		\$ 4.0114	\$ -0.4994	0.93
Chuck Roll 0x0	\$ 3.2837	\$ 3.5986	\$ 3.4556					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.0923		\$ 9.4881	\$ -0.3319	4.57
Bone-in Lipon Ribeye 17 dn	\$ 9.2800	\$ 9.0415	\$ 7.7971	\$ 7.0923		\$ 9.4881	\$ -0.2081	0.87
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7573		\$ 10.3777	\$ 0.4205	0.10
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.0659		\$ 10.7906	\$ 0.0076	0.01
Back Ribs	+++	+++	+++	\$ 0.8845		\$ 1.1833	\$ 2.0897	0.01
Short Loin 1x0	\$ 5.5194	\$ 5.4322	\$ 7.5839	\$ 4.2446		\$ 5.6784	\$ -0.1590	0.70
Striploin 0x1 13up	\$ 5.8187	\$ 5.9988	\$ 7.1176	\$ 4.2868		\$ 5.7349	\$ 0.0838	10.32
Striploin 0x1 13dn	\$ 5.4545	\$ 5.9988	\$ 7.1176	\$ 4.2868		\$ 5.7349	\$ -0.2804	0.01

Top Butt 13up	\$ 3.3185	\$ 3.4397	\$ 4.4057	\$ 2.2322		\$ 2.9862	\$ 0.3323	12.93
Top Butt 13dn	\$ 3.3185	\$ 3.4397	\$ 4.4057	\$ 2.2322		\$ 2.9862	\$ 0.3323	0.01
PSMO Tenderloin	\$ 11.5198	\$ 11.6874	\$ 13.4074	\$ 9.7683		\$ 13.0680	\$ -1.5482	3.64
Butt Tenderloin	+++	+++	\$ 14.5175	\$ 9.4576		\$ 12.6524	\$ -0.2636	0.31
Boneless Round	+++	+++	+++	\$ 2.0151		\$ 2.6958	\$ -0.0858	0.01
Inside Round 1"	+++	+++	\$ 2.9161	\$ 1.7836		\$ 2.3861	\$ 0.3739	0.01
Inside Round	\$ 2.6185	\$ 2.6684	\$ 3.0668	\$ 1.7889		\$ 2.3932	\$ 0.2253	6.86
Outside Flat	\$ 2.9711	\$ 2.9752	\$ 2.9753	\$ 1.8757		\$ 2.5093	\$ 0.4618	2.98
Eye of round	\$ 3.3404	\$ 3.2610	\$ 4.1968	\$ 2.3480		\$ 3.1412	\$ 0.1992	3.20
Peeled Knuckle	+++	+++	+++	\$ 2.1082		\$ 2.8203	\$ 0.2297	6.17
Gooseneck	+++	+++	+++	\$ 1.9238		\$ 2.5737	\$ 0.1091	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	+++	+++	\$ 3.3608					0.20
Semi-Boneless	+++	+++	+++	\$ 1.9312		\$ 2.5836	\$ 0.8964	0.15
Short Cut shoulder clod	\$ 2.8529	\$ 2.9527	\$ 3.2199	\$ 1.8168		\$ 2.4305	\$ 0.4224	4.72
Clod Heart	+++	+++	+++					0.29
Clod Tender	\$ 3.3215	\$ 3.5474	\$ 4.2828	\$ 2.5475		\$ 3.4080	\$ -0.0865	0.70
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.5120	\$ 3.8685	\$ 3.5918	\$ 2.4966		\$ 3.3400	\$ 0.1720	0.93
Chuck Roll 0x0	\$ 3.2837	\$ 3.5986	\$ 3.4556					0.01
Oven Ready Rib	+++	+++	+++					0.37
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3290		\$ 7.1291	\$ 0.3156	4.12
Bone-in Lipon Ribeye 17 dn	\$ 7.2316	\$ 6.7788	\$ 6.5842	\$ 5.3290		\$ 7.1291	\$ 0.1025	4.04
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1507		\$ 8.2284	\$ 0.0516	1.42
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.2137		\$ 8.3127	\$ -0.0327	0.01
Back Ribs	+++	+++	+++	\$ 0.8845		\$ 1.1833	\$ 2.0897	0.01
Short Loin 1x0	\$ 5.2619	\$ 5.4195	\$ 6.3897	\$ 3.5607		\$ 4.7635	\$ 0.4984	0.79
Striploin 0x1 13up	\$ 5.4545	\$ 5.2782	\$ 6.7196	\$ 3.7179		\$ 4.9738	\$ 0.4807	3.51
Striploin 0x1 13dn	\$ 5.4545	\$ 5.2782	\$ 6.7196	\$ 3.7179		\$ 4.9738	\$ 0.4807	0.01
Top Butt 13up	\$ 3.0144	\$ 3.2904	\$ 3.9900	\$ 2.1932		\$ 2.9341	\$ 0.0803	9.03
Top Butt 13dn	\$ 3.0144	\$ 3.2904	\$ 3.9900	\$ 2.1932		\$ 2.9341	\$ 0.0803	0.01
PSMO Tenderloin	\$ 9.6848	\$ 11.1237	\$ 13.3244	\$ 7.6859		\$ 10.2822	\$ -0.5974	2.60
Butt Tenderloin	+++	+++	\$ 14.0343	\$ 8.3300		\$ 11.1439	\$ 0.3861	0.02
Boneless Round	+++	+++	+++	\$ 2.0723		\$ 2.7723	\$ -0.1623	1.28
Inside Round 1"	+++	+++	\$ 2.9161	\$ 1.7605		\$ 2.3552	\$ 0.4048	0.01
Inside Round	\$ 2.6871	\$ 2.6728	\$ 3.0038	\$ 1.8113		\$ 2.4232	\$ 0.2639	26.95
Outside Flat	\$ 2.7318	\$ 2.9043	\$ 3.0433	\$ 1.8375		\$ 2.4582	\$ 0.2736	16.05
Eye of round	\$ 3.1144	\$ 3.2499	\$ 4.1833	\$ 2.3598		\$ 3.1569	\$ -0.0425	4.77
Peeled Knuckle	+++	+++	+++	\$ 2.0517		\$ 2.7448	\$ 0.1952	2.43
Gooseneck	+++	+++	+++	\$ 1.8433		\$ 2.4660	\$ 0.2168	0.11







## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.6941	\$ 2.6872	\$ 3.4496	\$ 1.9236		\$ 2.5734	\$ 0.1207	6.93
Briskets 120	\$ 2.6546	\$ 2.6678	\$ 2.7124	\$ 2.0003		\$ 2.6760	\$ -0.0214	1.57
Bone-in Chuck Shortrib	\$ 4.1487	\$ 4.0771	\$ 4.1532	\$ 2.7904		\$ 3.7330	\$ 0.4157	4.10
Flat Iron	\$ 3.7773	\$ 3.7625	+++					0.76
Blademeat	\$ 3.1692	\$ 3.1053	\$ 3.8877	\$ 2.4570		\$ 3.2870	\$ -0.1178	8.16
Bone-in Shortrib	+++	+++	\$ 8.7288	\$ 3.5830		\$ 4.7933	\$ 0.3067	0.01
Outside Skirt	+++	+++	+++	\$ 4.6015		\$ 6.1559	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 2.9398		\$ 3.9329	\$ 0.0786	0.01
Flapmeat	+++	+++	+++	\$ 3.5631		\$ 4.7667	\$ -0.0567	0.12
Ball Tips	+++	+++	+++	\$ 1.8885		\$ 2.5264	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 4.2996	\$ 2.6251		\$ 3.5119	\$ -0.9719	0.02
Flank Steak	\$ 5.3191	\$ 5.3498	\$ 6.3273	\$ 3.6285		\$ 4.8542	\$ 0.4649	1.24
Pectoral Muscle	\$ 3.2959	\$ 3.3167	\$ 3.5004	\$ 2.4644		\$ 3.2969	\$ -0.0010	5.03
Lointails	+++	+++	\$ 3.1094					0.01

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.8012	\$ 0.7670	\$ 0.7733	\$ 0.5225		\$ 0.6990	\$ 0.1022	35.19
Fresh 65% Lean Trimmings	\$ 1.3621	\$ 1.2505	\$ 1.5294	\$ 0.7924		\$ 1.0601	\$ 0.3020	16.96
Fresh 75% Lean Trimmings	+++	+++	\$ 2.0260	\$ 1.4216		\$ 1.9018	\$ -0.0307	0.01
Fresh 85% Lean Trimmings	\$ 2.3800	\$ 2.3448	\$ 2.5226	\$ 1.7772		\$ 2.3775	\$ 0.0025	25.24
Shankmeat	\$ 2.3800	\$ 2.3448	\$ 2.5226					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					6.82
Lean Ground Beef	+++	+++	+++					20.07
Medium Ground Beef	+++	+++	+++					1.29
Regular Ground Beef	+++	+++	+++					13.51
Ground Chuck	+++	+++	+++	\$ 1.6634		\$ 2.2253	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7711		\$ 3.7072	\$ 0.0000	0.01

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

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