



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 25, 2016

Exchange Rate: 1.3492

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0658	\$ 2.0390	\$ 2.1360	\$ 2.0657	\$ 2.0390	\$ 2.1360
RIB	\$ 4.7973	\$ 4.4197	\$ 4.1585	\$ 3.7521	\$ 3.6170	\$ 3.7800
LOIN	\$ 2.9572	\$ 3.0267	\$ 3.6189	\$ 2.7557	\$ 2.7667	\$ 3.3584
ROUND	\$ 2.0624	\$ 2.0621	\$ 2.3024	\$ 2.0472	\$ 2.1128	\$ 2.2444
BRISKET	\$ 1.7475	\$ 1.7193	\$ 1.7065	\$ 1.7475	\$ 1.7193	\$ 1.7065
SHORT PLATE	\$ 1.5364	\$ 1.5559	\$ 1.6992	\$ 1.5364	\$ 1.5559	\$ 1.6992
FLANK	\$ 1.1740	\$ 1.1852	\$ 1.2997	\$ 1.1740	\$ 1.1852	\$ 1.2997















	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	\$ 2.5136	\$ 2.4839	\$ 2.4479	\$ 2.6398	\$ 2.2913	\$ 2.3183	\$ 2.3124	\$ 2.5282
Load Count Totals		234.85	265.10	230.81				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.2436				0.13	
Semi-Boneless	+++	+++	+++	\$ 1.9255		\$ 2.5979	\$ 0.9121	0.12
Short Cut shoulder clod	\$ 2.8332	\$ 2.8944	\$ 3.1608	\$ 1.8532		\$ 2.5003	\$ 0.3329	0.80
Clod Heart	+++	+++	+++	\$ 3.4079		\$ 4.5979	\$ -0.7378	0.01
Clod Tender	\$ 3.4013	\$ 3.3538	\$ 4.3062	\$ 2.7477		\$ 3.7072	\$ -0.3059	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 3.5590	\$ 3.6027	\$ 2.5854		\$ 3.4882	\$ 0.2793	3.01
Chuck Roll 0x0	+++	\$ 3.3040	\$ 3.4667					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.8249		\$ 10.5574	\$ -0.4894	9.64
Bone-in Lipon Ribeye 17 dn	+++	\$ 10.3082	\$ 7.3649	\$ 7.8249		\$ 10.5574	\$ 0.9941	0.47
Boneless Lipon Ribeye 14 up	+++	+++	\$ 11.8427	\$ 8.3139		\$ 11.2171	\$ 0.4217	1.04
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.7532		\$ 11.8098	\$ -0.1710	0.01
Back Ribs	+++	+++	+++	\$ 0.8785		\$ 1.1853	\$ 2.1079	0.01
Short Loin 1x0	+++	\$ 5.7099	\$ 7.5589	\$ 4.1979		\$ 5.6638	\$ 0.3415	0.38
Striploin 0x1 13up	+++	\$ 6.0472	\$ 7.3441	\$ 4.2471		\$ 5.7302	\$ 0.3457	8.04
Striploin 0x1 13dn	+++	\$ 6.0472	\$ 7.3441	\$ 4.2471		\$ 5.7302	\$ 0.3457	0.01

Top Butt 13up	+++	\$ 3.3399	\$ 4.2516	\$ 2.2505		\$ 3.0364	\$ 0.2389	15.53	
Top Butt 13dn	+++	\$ 3.3399	\$ 4.2516	\$ 2.2505		\$ 3.0364	\$ 0.2389	0.01	
PSMO Tenderloin	+++	\$ 12.9714	\$ 13.7593	\$ 10.3811		\$ 14.0062	\$ -2.2594	6.13	
Butt Tenderloin	+++	+++	\$ 14.3838	\$ 9.7694		\$ 13.1809	\$ -0.3938	0.21	
Boneless Round	+++	+++	+++					0.01	
Inside Round 1"	+++	+++	\$ 2.7840	\$ 1.7829		\$ 2.4055	\$ 0.2645	0.01	
Inside Round	+++	\$ 2.6886	\$ 2.9254	\$ 1.9033		\$ 2.5679	\$ 0.1263	7.52	
Outside Flat	+++	\$ 2.7502	\$ 3.0516	\$ 1.9016		\$ 2.5656	\$ 0.2406	2.90	
Eye of round	+++	\$ 3.3211	\$ 4.1516	\$ 2.4071		\$ 3.2477	\$ 0.0318	4.27	
Peeled Knuckle	+++	+++	+++	\$ 2.1151		\$ 2.8537	\$ 0.1763	5.31	
Gooseneck	+++	+++	+++	\$ 1.8323		\$ 2.4721	\$ 0.2273	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	+++	+++	\$ 3.2436					0.13	
Semi-Boneless	+++	+++	+++	\$ 1.8988		\$ 2.5619	\$ 0.9481	0.12	
Short Cut shoulder clod		\$ 2.8332	\$ 2.8944	\$ 3.1608	\$ 1.8153		\$ 2.4492	\$ 0.3840	0.80
Clod Heart	+++	+++	+++					0.01	
Clod Tender		\$ 3.4013	\$ 3.3538	\$ 4.3062	\$ 2.5664		\$ 3.4626	\$ -0.0613	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a						
Chuck Roll	+++	\$ 3.5590	\$ 3.6027	\$ 2.4588		\$ 3.3174	\$ 0.4501	3.01	
Chuck Roll 0x0	+++	\$ 3.3040	\$ 3.4667					0.01	
Oven Ready Rib	+++	n/a	+++					0.60	
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.5247		\$ 7.4539	\$ -0.2239	0.01	
Bone-in Lipon Ribeye 17 dn	+++	\$ 7.1495	\$ 7.0743	\$ 5.5247		\$ 7.4539	\$ -0.2239	2.52	
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.6089	\$ 6.2191		\$ 8.3908	\$ 0.2192	0.13	
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.2920		\$ 8.4892	\$ 0.1208	0.01	
Back Ribs	+++	+++	+++	\$ 0.8785		\$ 1.1853	\$ 2.1079	0.01	
Short Loin 1x0	+++	\$ 5.3842	\$ 6.3670	\$ 3.6394		\$ 4.9103	\$ 0.1797	0.20	
Striploin 0x1 13up	+++	\$ 5.3063	\$ 6.1913	\$ 3.7747		\$ 5.0928	\$ 0.1172	2.36	
Striploin 0x1 13dn	+++	\$ 5.3063	\$ 6.1913	\$ 3.7747		\$ 5.0928	\$ 0.1172	0.01	
Top Butt 13up	+++	\$ 2.9739	\$ 4.0596	\$ 2.1697		\$ 2.9274	\$ 0.2026	4.83	
Top Butt 13dn	+++	\$ 2.9739	\$ 4.0596	\$ 2.1697		\$ 2.9274	\$ 0.2026	0.01	
PSMO Tenderloin	+++	\$ 11.6619	\$ 13.5798	\$ 8.0018		\$ 10.7960	\$ 1.0740	1.29	
Butt Tenderloin	+++	+++	\$ 14.0923	\$ 8.1912		\$ 11.0516	\$ -0.0116	0.07	
Boneless Round	+++	+++	+++	\$ 2.0824		\$ 2.8096	\$ -0.1896	0.14	
Inside Round 1"	+++	+++	\$ 2.7840	\$ 1.8069		\$ 2.4379	\$ 0.2321	0.02	
Inside Round	+++	\$ 2.7703	\$ 2.9035	\$ 1.8682		\$ 2.5206	\$ 0.1094	4.79	
Outside Flat	+++	\$ 2.7217	\$ 2.8945	\$ 1.8585		\$ 2.5075	\$ 0.2825	4.34	
Eye of round	+++	\$ 3.2044	\$ 4.0610	\$ 2.3843		\$ 3.2169	\$ -0.0769	2.30	
Peeled Knuckle	+++	+++	+++	\$ 2.1039		\$ 2.8386	\$ 0.0614	1.82	
Gooseneck	+++	+++	+++	\$ 1.9034		\$ 2.5681	\$ 0.1313	0.01	







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.7260	\$ 2.7054	\$ 3.0049	\$ 1.9167		\$ 2.5860	\$ 0.1400	1.99
Briskets 120	\$ 2.7410	\$ 2.6809	\$ 2.7036	\$ 2.1197		\$ 2.8599	\$ -0.1189	2.29
Bone-in Chuck Shortrib	\$ 4.2520	\$ 4.2308	\$ 4.0997	\$ 2.8989		\$ 3.9112	\$ 0.3408	3.29
Flat Iron	\$ 3.7034	\$ 3.8031	+++					0.83
Blademeat	\$ 3.2816	\$ 3.2522	\$ 3.6099	\$ 2.6578		\$ 3.5859	\$ -0.3043	7.61
Bone-in Shortrib	+++	+++	+++	\$ 3.5357		\$ 4.7704	\$ -0.3456	0.15
Outside Skirt	+++	+++	+++	\$ 4.4639		\$ 6.0227	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 2.9660		\$ 4.0017	\$ 0.0800	0.01
Flapmeat	+++	+++	+++	\$ 3.5788		\$ 4.8285	\$ -0.2185	0.32
Ball Tips	+++	+++	+++	\$ 1.8777		\$ 2.5334	\$ -0.0001	0.01
Tri Tips	+++	+++	\$ 4.3149	\$ 2.7002		\$ 3.6431	\$ -1.4331	0.03
Flank Steak	\$ 5.3184	\$ 5.3334	\$ 6.4343	\$ 3.6236		\$ 4.8890	\$ 0.4294	0.81
Pectoral Muscle	\$ 3.3170	\$ 3.3363	\$ 3.5144	\$ 2.7382		\$ 3.6944	\$ -0.3774	3.44
Lointails	+++	+++	\$ 3.1427					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	\$ 0.7881	\$ 0.8137	\$ 0.6170	\$ 0.4655		\$ 0.6281	\$ 0.1600	33.63
Fresh 65% Lean Trimmings	\$ 1.3566	\$ 1.3901	\$ 1.3099	\$ 0.7783		\$ 1.0501	\$ 0.3065	20.73
Fresh 75% Lean Trimmings	+++	+++	\$ 1.8827	\$ 1.3242		\$ 1.7866	\$ 0.0844	7.63
Fresh 85% Lean Trimmings	\$ 2.3853	\$ 2.4343	\$ 2.4555	\$ 1.7086		\$ 2.3052	\$ 0.0801	24.98
Shankmeat	\$ 2.3853	\$ 2.4343	\$ 2.4555					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.40
Lean Ground Beef	+++	+++	+++					18.59
Medium Ground Beef	+++	+++	+++					3.86
Regular Ground Beef	+++	+++	+++					3.73
Ground Chuck	+++	+++	+++	\$ 1.5947		\$ 2.1516	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7147		\$ 3.6627	\$ -0.0001	0.01

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

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