

## 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, January 27, 2017

Exchange Rate: 1.3098

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1469	\$ 2.0902	\$ 2.5015	\$ 2.1469	\$ 2.0902	\$ 2.5015
RIB	\$ 3.8402	\$ 3.7921	\$ 4.5068	\$ 3.6776	\$ 3.5978	\$ 4.0442
LOIN	\$ 3.4514	\$ 3.3172	\$ 3.9214	\$ 3.1155	\$ 3.0428	\$ 3.6103
ROUND	\$ 2.2758	\$ 2.2304	\$ 2.7309	\$ 2.3722	\$ 2.3041	\$ 2.7174
BRISKET	\$ 1.7927	\$ 1.7136	\$ 2.3491	\$ 1.7927	\$ 1.7136	\$ 2.3491
SHORT PLATE	\$ 1.6414	\$ 1.6062	\$ 1.8063	\$ 1.6414	\$ 1.6062	\$ 1.8063
FLANK	\$ 1.2338	\$ 1.1993	\$ 1.4425	\$ 1.2338	\$ 1.1993	\$ 1.4425

	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	\$ 2.5160	\$ 2.5631	\$ 2.4946	\$ 2.9922	\$ 2.4699	\$ 2.4948	\$ 2.4307	\$ 2.8702
Load Count Totals		234.20	221.32	253.89				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 4.1227				0.06	
Semi-Boneless	+++	+++	+++	\$ 2.0827		\$ 2.7279	\$ 0.3921	0.01
Short Cut shoulder clod	\$ 3.2034	\$ 3.0985	\$ 3.5909	\$ 1.9308		\$ 2.5290	\$ 0.6744	1.21
Clod Heart	+++	+++	+++	\$ 3.3426		\$ 4.3781	\$ 0.0248	0.37
Clod Tender	\$ 4.6509	\$ 4.1781	+++	\$ 3.6021		\$ 4.7180	\$ -0.0671	0.48
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6795	\$ 3.6203	\$ 4.4889	\$ 2.5580		\$ 3.3505	\$ 0.3290	0.72
Chuck Roll 0x0	+++	+++	\$ 4.3166					0.01
Oven Ready Rib	+++	+++	+++					0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4031		\$ 7.0770	\$ 0.5029	2.66
Bone-in Lipon Ribeye 17 dn	\$ 7.3729	\$ 7.1487	\$ 7.3122	\$ 5.4031		\$ 7.0770	\$ 0.2959	2.00
Boneless Lipon Ribeye 14 up	\$ 8.2940	\$ 7.7951	\$ 10.6849	\$ 6.1641		\$ 8.0737	\$ 0.2203	3.59
Boneless Lipon Ribeye 14 dn	\$ 8.2940	\$ 7.7951	+++	\$ 6.4219		\$ 8.4114	\$ -0.1174	0.01
Back Ribs	+++	+++	+++	\$ 0.8955		\$ 1.1729	\$ 2.0436	0.01
Short Loin 1x0	\$ 7.5137	\$ 6.2581	\$ 7.8863	\$ 4.8073		\$ 6.2966	\$ 1.2171	0.27
Striploin 0x1 13up	\$ 7.9318	\$ 8.0571	\$ 7.8177	\$ 5.5416		\$ 7.2584	\$ 0.6734	3.30
Striploin 0x1 13dn	+++	\$ 8.0571	\$ 7.8177	\$ 5.5416		\$ 7.2584	\$ 0.6734	0.01






Top Butt 13up	\$ 3.8104	\$ 3.6514	\$ 4.8340	\$ 2.5165		\$ 3.2961	\$ 0.5143	8.14
Top Butt 13dn	\$ 3.8104	\$ 3.6514	\$ 4.8340	\$ 2.5165		\$ 3.2961	\$ 0.5143	0.01
PSMO Tenderloin	\$ 12.1413	\$ 12.0226	\$ 13.6519	\$ 9.0436		\$ 11.8453	\$ 0.2960	3.74
Butt Tenderloin	+++	+++	+++	\$ 8.2695		\$ 10.8314	\$ 2.1530	0.17
Boneless Round	+++	+++	+++	\$ 2.2852		\$ 2.9932	\$ -0.4632	0.01
Inside Round 1"	+++	+++	\$ 3.5867	\$ 1.9667		\$ 2.5760	\$ 0.4040	0.01
Inside Round	\$ 2.9414	\$ 3.0013	\$ 3.5521	\$ 2.0972		\$ 2.7469	\$ 0.1945	6.36
Outside Flat	\$ 3.0713	\$ 2.8995	\$ 4.0617	\$ 2.2072		\$ 2.8910	\$ 0.1803	1.92
Eye of round	\$ 3.9333	\$ 3.8978	\$ 4.4650	\$ 2.6996		\$ 3.5359	\$ 0.3974	2.45
Peeled Knuckle	+++	+++	+++	\$ 2.4114		\$ 3.1585	\$ 0.2115	4.81
Gooseneck	+++	+++	+++	\$ 2.0139		\$ 2.6378	\$ 0.0646	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	+++	+++	\$ 4.1227					0.06
Semi-Boneless	+++	+++	+++	\$ 2.0557		\$ 2.6926	\$ 0.4274	0.01
Short Cut shoulder clod	\$ 3.2034	\$ 3.0985	\$ 3.5909	\$ 2.0143		\$ 2.6383	\$ 0.5651	1.21
Clod Heart	+++	+++	+++					0.37
Clod Tender	\$ 4.6509	\$ 4.1781	+++	\$ 3.5941		\$ 4.7076	\$ -0.0567	0.48
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6795	\$ 3.6203	\$ 4.4889	\$ 2.5960		\$ 3.4002	\$ 0.2793	0.72
Chuck Roll 0x0	+++	+++	\$ 4.3166					0.01
Oven Ready Rib	+++	+++	+++					5.16
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.0621		\$ 6.6303	\$ 0.4882	6.22
Bone-in Lipon Ribeye 17 dn	\$ 6.3403	\$ 6.3677	\$ 6.7895	\$ 5.0621		\$ 6.6303	\$ -0.2900	3.14
Boneless Lipon Ribeye 14 up	\$ 7.8862	\$ 7.8222	\$ 10.2614	\$ 5.8749		\$ 7.6949	\$ 0.1913	0.85
Boneless Lipon Ribeye 14 dn	\$ 7.8862	\$ 7.8222	+++	\$ 5.6067		\$ 7.3437	\$ 0.5425	0.01
Back Ribs	+++	+++	+++	\$ 0.8955		\$ 1.1729	\$ 2.0436	0.03
Short Loin 1x0	\$ 6.5802	\$ 6.5616	\$ 6.7106	\$ 4.6988		\$ 6.1545	\$ 0.4257	0.90
Striploin 0x1 13up	\$ 6.3548	\$ 5.4243	\$ 6.5525	\$ 4.6735		\$ 6.1214	\$ 0.2334	2.10
Striploin 0x1 13dn	+++	\$ 5.4243	\$ 6.5525	\$ 4.6735		\$ 6.1214	\$ 1.1289	0.01
Top Butt 13up	\$ 3.4314	\$ 3.3508	\$ 4.2790	\$ 2.4587		\$ 3.2204	\$ 0.2110	5.18
Top Butt 13dn	\$ 3.4314	\$ 3.3508	\$ 4.2790	\$ 2.4587		\$ 3.2204	\$ 0.2110	0.01
PSMO Tenderloin	\$ 11.7267	\$ 11.6342	\$ 13.7890	\$ 9.2664		\$ 12.1371	\$ -0.4104	4.72
Butt Tenderloin	+++	+++	+++	\$ 8.5367		\$ 11.1814	\$ 0.1686	0.05
Boneless Round	+++	+++	+++	\$ 2.3000		\$ 3.0125	\$ -0.4825	1.02
Inside Round 1"	+++	+++	\$ 3.5867	\$ 2.0291		\$ 2.6577	\$ 0.3223	0.04
Inside Round	\$ 3.0788	\$ 3.0598	\$ 3.6631	\$ 2.1285		\$ 2.7879	\$ 0.2909	12.11
Outside Flat	\$ 3.1924	\$ 3.1872	\$ 4.1185	\$ 2.1762		\$ 2.8504	\$ 0.3420	11.48
Eye of round	\$ 3.8208	\$ 3.7873	\$ 4.4694	\$ 2.6682		\$ 3.4948	\$ 0.3260	2.58
Peeled Knuckle	+++	+++	+++	\$ 2.4201		\$ 3.1698	\$ 0.1602	1.78
Gooseneck	+++	+++	+++	\$ 2.0275		\$ 2.6556	\$ 0.0468	0.02

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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	\$ 3.0041	\$ 2.9352	\$ 3.3410	\$ 2.2888		\$ 2.9979	\$ 0.0062	4.28
Briskets 120	\$ 2.7824	\$ 2.6615	\$ 3.7973	\$ 2.0664		\$ 2.7066	\$ 0.0758	4.29
Bone-in Chuck Shortrib	\$ 4.2317	\$ 4.0399	\$ 4.8211	\$ 3.0472		\$ 3.9912	\$ 0.2405	1.93
Flat Iron	\$ 3.6874	\$ 3.4960	\$ 3.9438					1.72
Blademeat	\$ 3.6343	\$ 3.7277	\$ 3.8026	\$ 2.6572		\$ 3.4804	\$ 0.1539	7.02
Bone-in Shortrib	+++	+++	+++	\$ 3.8687		\$ 5.0672	\$ -0.4472	0.25
Outside Skirt	+++	+++	+++	\$ 4.4145		\$ 5.7821	\$ -0.0021	0.01
Inside Skirt	+++	+++	+++	\$ 3.5249		\$ 4.6169	\$ -0.1463	0.01
Flapmeat	+++	+++	\$ 7.7476	\$ 4.2373		\$ 5.5500	\$ -0.1582	0.17
Ball Tips	+++	+++	+++	\$ 2.1364		\$ 2.7983	\$ -0.0583	0.17
Tri Tips	+++	+++	+++	\$ 3.6088		\$ 4.7268	\$ -2.0068	0.01
Flank Steak	\$ 5.4270	\$ 5.3340	\$ 6.9556	\$ 4.2741		\$ 5.5982	\$ -0.1712	0.90
Pectoral Muscle	\$ 3.6312	\$ 3.5943	\$ 3.7612	\$ 2.7993		\$ 3.6665	\$ -0.0353	3.33
Lointails	+++	+++	\$ 3.2019					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	\$ 0.9295	\$ 0.8729	\$ 0.8357	\$ 0.6475		\$ 0.8481	\$ 0.0814	28.13
Fresh 65% Lean Trimmings	\$ 1.4570	\$ 1.3531	\$ 1.3333	\$ 0.9209		\$ 1.2062	\$ 0.2508	17.01
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9699	\$ 1.3855		\$ 1.8147	\$ 0.1452	0.01
Fresh 85% Lean Trimmings	\$ 2.4628	\$ 2.3984	\$ 2.6065	\$ 1.8166		\$ 2.3794	\$ 0.0834	21.47
Shankmeat	\$ 2.4628	\$ 2.3984	\$ 2.6065					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	+++	+++	+++					15.88
Lean Ground Beef	+++	+++	+++					14.25
Medium Ground Beef	+++	+++	+++					8.70
Regular Ground Beef	+++	+++	+++					2.00
Ground Chuck	+++	+++	+++	\$ 1.8352		\$ 2.4037	\$ 0.0451	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2291		\$ 4.2295	\$ -0.0223	0.01

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

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