



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, June 30, 2017

Exchange Rate: 1.3016

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1621	\$ 2.1888	\$ 2.1348	\$ 2.1621	\$ 2.1888	\$ 2.1348
RIB	\$ 5.0149	\$ 5.2424	\$ 4.2145	\$ 3.5322	\$ 3.7926	\$ 3.9038
LOIN	\$ 4.3573	\$ 4.5297	\$ 4.2368	\$ 3.5946	\$ 3.6451	\$ 3.4616
ROUND	\$ 2.4672	\$ 2.4533	\$ 2.1556	\$ 2.3703	\$ 2.4374	\$ 2.1091
BRISKET	\$ 2.1048	\$ 2.3406	\$ 2.1493	\$ 2.1048	\$ 2.3406	\$ 2.1493
SHORT PLATE	\$ 2.2876	\$ 2.0043	\$ 1.9139	\$ 2.2876	\$ 2.0043	\$ 1.9139
FLANK	\$ 1.2930	\$ 1.4051	\$ 1.4783	\$ 1.2930	\$ 1.4051	\$ 1.4783















	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	\$ 3.0020	\$ 2.9995	\$ 3.0622	\$ 2.7826	\$ 2.8873	\$ 2.6467	\$ 2.7053	\$ 2.5728
Load Count Totals		258.09	272.38	263.77				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.0489				0.04	
Semi-Boneless	+++	+++	+++	\$ 2.0743		\$ 2.6999	\$ 0.6001	0.14
Short Cut shoulder clod	\$ 2.9207	\$ 2.9207	\$ 2.8138	\$ 2.2628		\$ 2.9453	\$ -0.0246	1.51
Clod Heart	n/a	n/a	+++	\$ 2.5642		\$ 3.3376		
Clod Tender	\$ 4.5848	\$ 4.5848	\$ 6.7242	\$ 4.2232		\$ 5.4969	\$ -0.9121	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2406	\$ 3.2406	\$ 3.2997	\$ 2.5647		\$ 3.3382	\$ -0.0976	2.40
Chuck Roll 0x0	+++	+++	\$ 3.1566					0.01
Oven Ready Rib	+++	+++	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.4958	\$ 7.1282		\$ 9.2781	\$ 2.7719	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.2155	\$ 7.1282		\$ 9.2781	\$ 2.7719	0.08
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.3656		\$ 10.8887	\$ 1.1513	1.73
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6956		\$ 10.0166	\$ 2.0234	0.01
Back Ribs	+++	+++	+++	\$ 1.2125		\$ 1.5782	\$ 1.2450	0.01
Short Loin 1x0	\$ 8.6834	\$ 10.1670	\$ 9.4686	\$ 5.7192		\$ 7.4441	\$ 1.2393	1.09
Striploin 0x1 13up	\$ 10.5550	\$ 10.8847	\$ 10.5240	\$ 6.8019		\$ 8.8534	\$ 1.7016	4.56
Striploin 0x1 13dn	\$ 10.5550	\$ 10.8847	+++	\$ 6.8019		\$ 8.8534	\$ 1.7016	0.01

Top Butt 13up	\$ 5.0185	\$ 5.1054	\$ 5.6618	\$ 3.7459		\$ 4.8757	\$ 0.1428	8.19
Top Butt 13dn	\$ 5.0185	\$ 5.1054	\$ 5.6618	\$ 3.7459		\$ 4.8757	\$ 0.1428	0.01
PSMO Tenderloin	\$ 13.6741	\$ 13.4409	\$ 12.9586	\$ 9.9673		\$ 12.9734	\$ 0.7007	2.09
Butt Tenderloin	+++	+++	+++	\$ 8.7781		\$ 11.4256	\$ 1.1436	0.25
Boneless Round	n/a	n/a	+++	\$ 2.4073		\$ 3.1333		
Inside Round 1"	+++	+++	\$ 2.9807	\$ 2.4251		\$ 3.1565	\$ 0.5235	0.01
Inside Round	\$ 3.3736	\$ 3.2904	\$ 2.9114	\$ 2.4576		\$ 3.1988	\$ 0.1748	4.17
Outside Flat	\$ 3.1616	\$ 3.1299	\$ 2.4970	\$ 2.2224		\$ 2.8927	\$ 0.2689	1.55
Eye of round	\$ 3.2373	\$ 3.2453	\$ 3.9842	\$ 2.3076		\$ 3.0036	\$ 0.2337	3.86
Peeled Knuckle	+++	+++	+++	\$ 2.4317		\$ 3.1651	\$ 0.4149	4.77
Gooseneck	+++	+++	+++	\$ 2.0024		\$ 2.6063	\$ -0.1663	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	+++	+++	\$ 3.0489					0.04
Semi-Boneless	+++	+++	+++	\$ 2.0728		\$ 2.6980	\$ 0.6020	0.14
Short Cut shoulder clod	\$ 2.9207	\$ 2.9207	\$ 2.8138	\$ 2.2329		\$ 2.9063	\$ 0.0144	1.51
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.5848	\$ 4.5848	\$ 6.7242	\$ 3.2947		\$ 4.2884	\$ 0.2964	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2406	\$ 3.2406	\$ 3.2997	\$ 2.5093		\$ 3.2661	\$ -0.0255	2.40
Chuck Roll 0x0	+++	+++	\$ 3.1566					0.01
Oven Ready Rib	+++	n/a	+++					0.61
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.6994	\$ 5.8160		\$ 7.5701	\$ -0.6107	3.32
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.3837	\$ 5.8160		\$ 7.5701	\$ 0.4586	1.47
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8419		\$ 8.9054	\$ -1.9878	5.71
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6834		\$ 8.6991	\$ -1.7815	0.01
Back Ribs	+++	+++	+++	\$ 1.2125		\$ 1.5782	\$ 1.2450	0.03
Short Loin 1x0	\$ 6.6916	\$ 6.9421	\$ 7.1726	\$ 4.8002		\$ 6.2479	\$ 0.4437	9.10
Striploin 0x1 13up	\$ 7.0171	\$ 7.1902	\$ 7.2555	\$ 4.8226		\$ 6.2771	\$ 0.7400	3.64
Striploin 0x1 13dn	\$ 7.0171	\$ 7.1902	+++	\$ 4.8226		\$ 6.2771	\$ 0.7400	0.01
Top Butt 13up	\$ 3.7695	\$ 3.8149	\$ 4.0544	\$ 2.8478		\$ 3.7067	\$ 0.0628	10.78
Top Butt 13dn	\$ 3.7695	\$ 3.8149	\$ 4.0544	\$ 2.8478		\$ 3.7067	\$ 0.0628	0.01
PSMO Tenderloin	\$ 11.7724	\$ 12.4862	\$ 11.9137	\$ 8.9399		\$ 11.6362	\$ 0.1362	3.60
Butt Tenderloin	+++	+++	+++	\$ 8.6773		\$ 11.2944	\$ 1.0956	0.49
Boneless Round	n/a	n/a	+++	\$ 2.4166		\$ 3.1454		
Inside Round 1"	+++	+++	\$ 2.9807	\$ 2.4659		\$ 3.2096	\$ 0.4704	0.02
Inside Round	\$ 3.3001	\$ 3.3792	\$ 2.9946	\$ 2.4791		\$ 3.2268	\$ 0.0733	20.58
Outside Flat	\$ 2.9596	\$ 3.0801	\$ 2.6117	\$ 2.1883		\$ 2.8483	\$ 0.1113	9.47
Eye of round	\$ 3.1903	\$ 3.1359	\$ 3.5125	\$ 2.3310		\$ 3.0340	\$ 0.1563	2.42
Peeled Knuckle	+++	+++	+++	\$ 2.4537		\$ 3.1937	\$ -0.0034	0.01
Gooseneck	+++	+++	+++	\$ 2.0156		\$ 2.6235	\$ -0.1835	0.01







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	\$ 2.7084	\$ 3.2450	\$ 2.7444	\$ 2.2841		\$ 2.9730	\$ -0.2646	3.50
Briskets 120	\$ 3.0852	\$ 3.4642	\$ 3.4807	\$ 2.6693		\$ 3.4744	\$ -0.3892	5.33
Bone-in Chuck Shortrib	\$ 5.3788	\$ 4.6910	\$ 3.7866	\$ 3.5461		\$ 4.6156	\$ 0.7632	4.43
Flat Iron	+++	\$ 4.1862	\$ 3.6295					1.21
Blademeat	\$ 3.1861	\$ 3.3210	\$ 3.1295	\$ 2.3968		\$ 3.1197	\$ 0.0664	6.15
Bone-in Shortrib	+++	+++	+++	\$ 4.3560		\$ 5.6698	\$ -1.3198	0.43
Outside Skirt	+++	+++	+++	\$ 7.1619		\$ 9.3219	\$ 3.1081	0.01
Inside Skirt	+++	+++	+++	\$ 3.7439		\$ 4.8731	\$ 0.0973	0.01
Flapmeat	+++	+++	+++	\$ 5.7663		\$ 7.5054	\$ 1.2446	0.11
Ball Tips	+++	+++	+++	\$ 2.6559		\$ 3.4569	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.9346		\$ 6.4229	\$ -1.6229	0.01
Flank Steak	\$ 5.4131	\$ 6.0805	\$ 7.1214	\$ 4.1101		\$ 5.3497	\$ 0.0634	1.65
Pectoral Muscle	\$ 3.1841	\$ 3.3471	\$ 3.2033	\$ 2.4742		\$ 3.2204	\$ -0.0363	0.88
Lointails	+++	+++	+++					0.16

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	\$ 1.0791	\$ 1.1025	\$ 1.0403	\$ 1.1149		\$ 1.4512	\$ -0.3721	42.29
Fresh 65% Lean Trimmings	\$ 1.8152	\$ 1.8445	\$ 1.7937	\$ 1.6046		\$ 2.0885	\$ -0.2733	14.30
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1948	\$ 1.8328		\$ 2.3856	\$ -0.1596	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8900		\$ 2.4600	\$ 0.0290	7.28
Fresh 85% Lean Trimmings	\$ 2.6368	\$ 2.7430	\$ 2.5959	\$ 2.0308		\$ 2.6433	\$ -0.0065	21.44
Shankmeat	\$ 2.6368	\$ 2.7430	\$ 2.5959					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	+++	+++	+++					11.70
Lean Ground Beef	+++	+++	+++					17.62
Medium Ground Beef	+++	+++	+++					3.76
Regular Ground Beef	+++	+++	+++					3.09
Ground Chuck	+++	+++	+++	\$ 2.2563		\$ 2.9368	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3199		\$ 4.3212	\$ -0.0001	0.01

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

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