



## 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 24, 2017

Exchange Rate: 1.3335

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1653	\$ 2.1308	\$ 2.1982	\$ 2.1653	\$ 2.1308	\$ 2.1982
RIB	\$ 4.2982	\$ 3.9977	\$ 4.5754	\$ 4.0790	\$ 3.7877	\$ 4.5485
LOIN	\$ 3.9780	\$ 4.0411	\$ 4.1422	\$ 3.8952	\$ 3.7425	\$ 3.8715
ROUND	\$ 2.3314	\$ 2.4216	\$ 2.4081	\$ 2.3658	\$ 2.4182	\$ 2.2763
BRISKET	\$ 1.8464	\$ 1.8744	\$ 2.0734	\$ 1.8464	\$ 1.8744	\$ 2.0734
SHORT PLATE	\$ 2.1288	\$ 2.0355	\$ 2.1725	\$ 2.1288	\$ 2.0355	\$ 2.1725
FLANK	\$ 1.4298	\$ 1.3929	\$ 1.6755	\$ 1.4298	\$ 1.3929	\$ 1.6755

	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	\$ 2.9753	\$ 2.7883	\$ 2.7709	\$ 2.9002	\$ 2.8710	\$ 2.7534	\$ 2.6827	\$ 2.8103
Load Count Totals		227.36	231.19	219.88				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.1145				0.06	
Semi-Boneless	+++	+++	+++	\$ 1.9939		\$ 2.6589	\$ 0.4511	0.10
Short Cut shoulder clod	\$ 3.1928	\$ 2.9168	\$ 2.7182	\$ 2.0105		\$ 2.6810	\$ 0.5118	2.79
Clod Heart	+++	+++	+++	\$ 3.1121		\$ 4.1500	\$ 0.2849	0.01
Clod Tender	\$ 5.5653	\$ 5.3416	\$ 6.6917	\$ 5.7083		\$ 7.6120	\$ -2.0467	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2011	\$ 3.2162	\$ 3.4811	\$ 2.3158		\$ 3.0881	\$ 0.1130	1.19
Chuck Roll 0x0	+++	+++	\$ 3.3454					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.9748	\$ 6.8186		\$ 9.0926	\$ -1.3226	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.7100	\$ 6.8186		\$ 9.0926	\$ -1.3226	5.13
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3813		\$ 9.8430	\$ -0.0830	0.37
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.5223		\$ 10.0310	\$ -0.2710	0.01
Back Ribs	+++	+++	+++	\$ 1.0908		\$ 1.4546	\$ 1.8042	0.02
Short Loin 1x0	\$ 8.9337	\$ 8.9530	\$ 7.3663	\$ 6.9506		\$ 9.2686	\$ -0.3349	0.24
Striploin 0x1 13up	\$ 9.2573	\$ 9.1979	\$ 9.2713	\$ 7.7954		\$ 10.3952	\$ -1.1379	6.50
Striploin 0x1 13dn	\$ 9.2573	+++	+++	\$ 7.7954		\$ 10.3952	\$ -1.1379	0.01







Top Butt 13up	\$ 4.9366	\$ 4.8341	\$ 5.5474	\$ 4.0593		\$ 5.4131	\$ -0.4765	7.20
Top Butt 13dn	\$ 4.9366	\$ 4.8341	\$ 5.5474	\$ 4.0593		\$ 5.4131	\$ -0.4765	0.01
PSMO Tenderloin	\$ 13.6536	\$ 13.8640	\$ 13.4448	\$ 11.3121		\$ 15.0847	\$ -1.4311	2.79
Butt Tenderloin	\$ 13.1370	+++	+++	\$ 8.5608		\$ 11.4158	\$ 1.7212	0.32
Boneless Round	+++	+++	+++	\$ 2.3186		\$ 3.0919	\$ 0.4981	0.01
Inside Round 1"	+++	+++	\$ 3.2191	\$ 2.3477		\$ 3.1307	\$ 0.1393	0.01
Inside Round	\$ 3.1440	\$ 3.3738	\$ 3.3539	\$ 2.4470		\$ 3.2631	\$ -0.1191	5.69
Outside Flat	\$ 3.0110	\$ 3.0515	\$ 3.0483	\$ 2.1704		\$ 2.8942	\$ 0.1168	3.47
Eye of round	\$ 3.4429	\$ 3.5916	\$ 3.8102	\$ 2.1937		\$ 2.9253	\$ 0.5176	3.43
Peeled Knuckle	+++	+++	+++	\$ 2.4256		\$ 3.2345	\$ 0.0955	4.93
Gooseneck	+++	+++	+++	\$ 2.0574		\$ 2.7435	\$ -0.3069	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	+++	+++	\$ 3.1145					0.06
Semi-Boneless	+++	+++	+++	\$ 1.9663		\$ 2.6221	\$ 0.4879	0.10
Short Cut shoulder clod	\$ 3.1928	\$ 2.9168	\$ 2.7182	\$ 2.0687		\$ 2.7586	\$ 0.4342	2.79
Clod Heart	+++	+++	+++					0.01
Clod Tender	\$ 5.5653	\$ 5.3416	\$ 6.6917	\$ 5.5083		\$ 7.3453	\$ -1.7800	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2011	\$ 3.2162	\$ 3.4811	\$ 2.2636		\$ 3.0185	\$ 0.1826	1.19
Chuck Roll 0x0	+++	+++	\$ 3.3454					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.9537	\$ 6.1604		\$ 8.2149	\$ -1.1253	3.78
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.6317	\$ 6.1604		\$ 8.2149	\$ -0.8527	3.67
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8620		\$ 9.1505	\$ -0.3271	0.76
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8407		\$ 9.1221	\$ -0.2987	0.01
Back Ribs	+++	+++	+++	\$ 1.0908		\$ 1.4546	\$ 1.8042	0.03
Short Loin 1x0	\$ 8.5281	\$ 7.2694	\$ 6.8400	\$ 6.3226		\$ 8.4312	\$ 0.0969	4.51
Striploin 0x1 13up	\$ 8.3620	\$ 7.8664	\$ 7.6163	\$ 6.9544		\$ 9.2737	\$ -0.9117	1.04
Striploin 0x1 13dn	\$ 8.3620	+++	+++	\$ 6.9544		\$ 9.2737	\$ -0.9117	0.01
Top Butt 13up	\$ 4.6704	\$ 4.7102	\$ 5.2616	\$ 3.9546		\$ 5.2735	\$ -0.6031	4.58
Top Butt 13dn	\$ 4.6704	\$ 4.7102	\$ 5.2616	\$ 3.9546		\$ 5.2735	\$ -0.6031	0.01
PSMO Tenderloin	\$ 13.3740	\$ 13.8826	\$ 13.4672	\$ 10.6425		\$ 14.1918	\$ -0.8178	1.15
Butt Tenderloin	\$ 12.4789	+++	+++	\$ 8.7579		\$ 11.6787	\$ 0.8002	0.65
Boneless Round	+++	+++	+++	\$ 2.3200		\$ 3.0937	\$ 0.4963	0.02
Inside Round 1"	+++	+++	\$ 3.2191	\$ 2.3531		\$ 3.1379	\$ 0.1321	0.04
Inside Round	\$ 3.3932	\$ 3.4734	\$ 3.3656	\$ 2.4132		\$ 3.2180	\$ 0.1752	14.54
Outside Flat	\$ 2.9575	\$ 2.9758	\$ 2.4020	\$ 2.1872		\$ 2.9166	\$ 0.0409	4.31
Eye of round	\$ 3.4028	\$ 3.4646	\$ 3.7091	\$ 2.2394		\$ 2.9862	\$ 0.4166	1.86
Peeled Knuckle	+++	+++	+++	\$ 2.4315		\$ 3.2424	\$ 0.0176	1.14
Gooseneck	+++	+++	+++	\$ 2.0325		\$ 2.7103	\$ -0.2737	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	\$ 3.3050	\$ 3.2481	\$ 3.3325	\$ 2.4288		\$ 3.2388	\$ 0.0662	2.68
Briskets 120	\$ 2.6661	\$ 2.7127	\$ 3.2773	\$ 2.0789		\$ 2.7722	\$ -0.1061	4.63
Bone-in Chuck Shortrib	\$ 4.2494	\$ 4.2619	\$ 4.4733	\$ 2.8886		\$ 3.8519	\$ 0.3975	3.70
Flat Iron	\$ 3.6817	\$ 3.7470	+++					0.93
Blademeat	\$ 3.6986	\$ 3.5844	\$ 3.5761	\$ 2.3685		\$ 3.1584	\$ 0.5402	5.86
Bone-in Shortrib	\$ 7.4457	+++	+++	\$ 4.0020		\$ 5.3367	\$ 2.1090	0.01
Outside Skirt	+++	+++	+++	\$ 5.1284		\$ 6.8387	\$ 0.1913	0.04
Inside Skirt	+++	+++	+++	\$ 4.4447		\$ 5.9270	\$ 1.1030	0.16
Flapmeat	+++	+++	+++	\$ 4.9179		\$ 6.5580	\$ -0.5080	0.05
Ball Tips	+++	+++	+++	\$ 3.0309		\$ 4.0417	\$ -1.1717	0.03
Tri Tips	+++	+++	\$ 4.2565	\$ 3.8205		\$ 5.0946	\$ -2.9746	0.05
Flank Steak	\$ 6.3398	\$ 6.1100	\$ 8.0510	\$ 5.0778		\$ 6.7712	\$ -0.4314	1.27
Pectoral Muscle	\$ 3.2114	\$ 3.1988	\$ 3.4713	\$ 2.4174		\$ 3.2236	\$ -0.0122	2.14
Lointails	+++	+++	\$ 3.0529					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	\$ 1.0579	\$ 1.0500	\$ 1.2635	\$ 1.0686		\$ 1.4250	\$ -0.3671	41.92
Fresh 65% Lean Trimmings	\$ 1.7745	\$ 1.8000	\$ 1.8023	\$ 1.0635		\$ 1.4182	\$ 0.3563	13.38
Fresh 75% Lean Trimmings	+++	+++	\$ 2.2393	\$ 1.4224		\$ 1.8968	\$ 0.3098	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7407		\$ 2.3212	\$ 0.1678	7.28
Fresh 85% Lean Trimmings	\$ 2.6387	\$ 2.6400	\$ 2.6763	\$ 1.9334		\$ 2.5782	\$ 0.0605	20.73
Shankmeat	\$ 2.6387	\$ 2.6400	\$ 2.6763					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	+++	+++	+++					8.64
Lean Ground Beef	+++	+++	+++					18.65
Medium Ground Beef	+++	+++	+++					0.22
Regular Ground Beef	+++	+++	+++					4.13
Ground Chuck	+++	+++	+++	\$ 2.0099		\$ 2.6802	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2738		\$ 4.3656	\$ 0.0000	0.01

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

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