



## 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, May 12, 2017

Exchange Rate: 1.3706

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3267		\$ 2.0886	\$ 2.3267		\$ 2.0886
RIB	\$ 4.5167		\$ 4.2267	\$ 4.2120		\$ 4.1100
LOIN	\$ 4.4299		\$ 4.1941	\$ 4.0599		\$ 3.8469
ROUND	\$ 2.3340		\$ 2.1201	\$ 2.3928		\$ 2.1656
BRISKET	\$ 2.0195		\$ 1.5636	\$ 2.0195		\$ 1.5636
SHORT PLATE	\$ 2.1552		\$ 1.8515	\$ 2.1552		\$ 1.8515
FLANK	\$ 1.4871		\$ 1.4805	\$ 1.4871		\$ 1.4805

	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	\$ 3.3518	\$ 2.9701		\$ 2.7198	\$ 3.0775	\$ 2.8698		\$ 2.6433
Load Count Totals		232.78	0.00	271.45				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++		\$ 2.7272				0.02	
Semi-Boneless	+++		+++	\$ 2.1223		\$ 2.9088	\$ 0.3412	0.12
Short Cut shoulder clod	\$ 3.0500		\$ 2.8911	\$ 2.4002		\$ 3.2897	\$ -0.2397	0.41
Clod Heart	n/a		+++	\$ 2.7333		\$ 3.7463		
Clod Tender	+++		\$ 7.3644	\$ 6.9393		\$ 9.5110	\$ -4.0110	0.10
2 Piece Boneless Chuck	n/a		n/a					
Chuck Roll	\$ 3.9400		\$ 3.5531	\$ 2.8821		\$ 3.9502	\$ -0.0102	1.71
Chuck Roll 0x0	+++		\$ 3.3648					0.01
Oven Ready Rib	+++		+++					0.10
Bone-in Lipon Ribeye 17 up	+++		\$ 8.2766	\$ 7.8594		\$ 10.7721	\$ -2.2221	0.01
Bone-in Lipon Ribeye 17 dn	+++		\$ 8.7667	\$ 7.8594		\$ 10.7721	\$ -2.2221	2.22
Boneless Lipon Ribeye 14 up	+++		+++	\$ 8.9590		\$ 12.2792	\$ -3.2792	0.11
Boneless Lipon Ribeye 14 dn	+++		+++	\$ 9.0273		\$ 12.3728	\$ -3.3728	0.01
Back Ribs	+++		+++	\$ 1.1673		\$ 1.5999	\$ 1.7401	0.01
Short Loin 1x0	\$ 9.5300		\$ 8.8916	\$ 6.7672		\$ 9.2751	\$ 0.2549	0.44
Striploin 0x1 13up	\$ 10.6700		\$ 10.0275	\$ 8.2551		\$ 11.3144	\$ -0.6444	3.99
Striploin 0x1 13dn	\$ 10.6700		\$ 10.0275	\$ 8.2551		\$ 11.3144	\$ -0.6444	0.01







Top Butt l3up	\$ 5.3800	\$ 5.8926	\$ 3.6726		\$ 5.0337	\$ 0.3463	7.51
Top Butt l3dn	\$ 5.3800	\$ 5.8926	\$ 3.6726		\$ 5.0337	\$ 0.3463	0.01
PSMO Tenderloin	\$ 13.8700	\$ 12.7786	\$ 10.7630		\$ 14.7518	\$ -0.8818	1.74
Butt Tenderloin	\$ 12.8400	+++	\$ 9.4709		\$ 12.9808	\$ -0.1408	0.08
Boneless Round	n/a	n/a	\$ 2.3424		\$ 3.2105		
Inside Round l"	+++	+++	\$ 2.3833		\$ 3.2666	\$ -0.0366	0.01
Inside Round	\$ 3.2000	\$ 2.9863	\$ 2.3963		\$ 3.2844	\$ -0.0844	2.97
Outside Flat	\$ 2.9800	\$ 2.7149	\$ 2.0899		\$ 2.8644	\$ 0.1156	2.03
Eye of round	\$ 3.1800	\$ 3.4114	\$ 2.2355		\$ 3.0640	\$ 0.1160	2.14
Peeled Knuckle	+++	+++	\$ 2.6166		\$ 3.5863	\$ -0.2563	3.07
Gooseneck	+++	+++	\$ 2.0911		\$ 2.8661	\$ -0.4261	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	+++		\$ 2.7272				0.02
Semi-Boneless	+++	+++	\$ 2.0776		\$ 2.8476	\$ 0.4024	0.12
Short Cut shoulder clod	\$ 3.0500		\$ 2.8911		\$ 3.2527	\$ -0.2027	0.41
Clod Heart	n/a	+++					
Clod Tender	+++		\$ 7.3644		\$ 9.0513	\$ -3.5513	0.10
2 Piece Boneless Chuck	n/a	n/a					
Chuck Roll	\$ 3.9400		\$ 3.5531		\$ 3.6812	\$ 0.2588	1.71
Chuck Roll 0x0	+++		\$ 3.3648				0.01
Oven Ready Rib	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++		\$ 8.0889		\$ 7.8385	\$ 0.3115	3.11
Bone-in Lipon Ribeye 17 dn	+++		\$ 8.5938		\$ 7.8385	\$ 0.1315	5.90
Boneless Lipon Ribeye 14 up	+++	+++	\$ 6.5851		\$ 9.0255	\$ -0.2055	1.09
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 6.4111		\$ 8.7871	\$ 0.0329	0.01
Back Ribs	+++	+++	\$ 1.1673		\$ 1.5999	\$ 1.7401	0.04
Short Loin 1x0	\$ 8.8400		\$ 8.0736		\$ 8.3504	\$ 0.4896	1.95
Striploin 0x1 l3up	\$ 8.4200		\$ 8.7304		\$ 8.6914	\$ -0.2714	2.26
Striploin 0x1 l3dn	\$ 8.4200		\$ 8.7304		\$ 8.6914	\$ -0.2714	0.01
Top Butt l3up	\$ 4.6100		\$ 4.8056		\$ 4.2330	\$ 0.3770	8.94
Top Butt l3dn	\$ 4.6100		\$ 4.8056		\$ 4.2330	\$ 0.3770	0.01
PSMO Tenderloin	\$ 13.5900		\$ 12.8156		\$ 13.8710	\$ -0.2810	2.65
Butt Tenderloin	\$ 13.0700	+++	\$ 9.0377		\$ 12.3871	\$ 0.6829	0.24
Boneless Round	n/a	n/a					
Inside Round l"	+++	+++	\$ 2.3639		\$ 3.2400	\$ -0.0100	0.02
Inside Round	\$ 3.3000		\$ 3.0810		\$ 3.2434	\$ 0.0566	12.49
Outside Flat	\$ 3.0100		\$ 3.0049		\$ 2.9128	\$ 0.0972	4.76
Eye of round	\$ 3.3000		\$ 3.3639		\$ 3.1692	\$ 0.1308	1.85
Peeled Knuckle	+++	+++	\$ 2.5665		\$ 3.5176	\$ 0.0024	1.17
Gooseneck	+++	+++	\$ 1.9882		\$ 2.7250	\$ -0.2850	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	+++		\$ 3.0021	\$ 2.4324		\$ 3.3338	\$ -0.1838	2.26
Briskets 120	\$ 2.9400		\$ 2.4719	\$ 2.2478		\$ 3.0808	\$ -0.1408	4.33
Bone-in Chuck Shortrib	\$ 4.5100		\$ 3.7230	\$ 3.3883		\$ 4.6440	\$ -0.1340	2.53
Flat Iron	\$ 3.7600		\$ 3.6850					0.55
Blademeat	\$ 3.6100		\$ 3.0924	\$ 2.7926		\$ 3.8275	\$ -0.2175	8.68
Bone-in Shortrib	+++		+++	\$ 4.2708		\$ 5.8536	\$ 0.0864	0.01
Outside Skirt	+++		+++	\$ 6.6645		\$ 9.1344	\$ -0.0044	0.10
Inside Skirt	+++		+++	\$ 4.0545		\$ 5.5571	\$ 0.1129	0.01
Flapmeat	+++		+++	\$ 6.9344		\$ 9.5043	\$ -1.1143	0.04
Ball Tips	+++		+++	\$ 3.0289		\$ 4.1514	\$ -0.0014	0.01
Tri Tips	+++		+++	\$ 4.0790		\$ 5.5907	\$ -2.9007	0.01
Flank Steak	\$ 6.6200		\$ 7.7161	\$ 5.0165		\$ 6.8756	\$ -0.2556	1.09
Pectoral Muscle	\$ 3.6500		\$ 3.1506	\$ 2.7797		\$ 3.8099	\$ -0.1599	2.23
Lointails	+++		+++					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	\$ 1.1000		\$ 0.7857	\$ 1.8429		\$ 2.5259	\$ -1.4259	42.22
Fresh 65% Lean Trimmings	\$ 1.8300		\$ 1.4379	\$ 1.3932		\$ 1.9095	\$ -0.0795	12.04
Fresh 75% Lean Trimmings	+++		\$ 1.9732	\$ 1.5987		\$ 2.1912	\$ 0.0688	0.01
Fresh 81% Lean Trimmings	+++			\$ 1.7940		\$ 2.4589	\$ 0.0311	7.28
Fresh 85% Lean Trimmings	\$ 2.7000		+++	\$ 1.9809		\$ 2.7150	\$ -0.0150	19.97
Shankmeat	\$ 2.7000		+++					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	+++		+++					8.20
Lean Ground Beef	+++		+++					19.13
Medium Ground Beef	+++		+++					21.97
Regular Ground Beef	+++		+++					2.35
Ground Chuck	+++		+++	\$ 2.8939		\$ 3.9664	\$ -1.0164	0.01
Ground Sirloin	+++		+++	\$ 3.3218		\$ 4.5529	\$ -0.0029	0.01

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

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