



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 17, 2017

Exchange Rate: 1.2745

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1028	\$ 2.1286	\$ 2.0620	\$ 2.1028	\$ 2.1286	\$ 2.0620
RIB	\$ 3.8959	\$ 3.8116	\$ 4.4103	\$ 3.7882	\$ 3.8131	\$ 3.5982
LOIN	\$ 3.1260	\$ 3.2238	\$ 3.0038	\$ 2.7920	\$ 2.9246	\$ 2.7445
ROUND	\$ 2.2078	\$ 2.1865	\$ 2.0616	\$ 2.1939	\$ 2.1740	\$ 2.0438
BRISKET	\$ 2.0276	\$ 1.8484	\$ 1.6750	\$ 2.0276	\$ 1.8484	\$ 1.6750
SHORT PLATE	\$ 1.7804	\$ 1.7912	\$ 1.5583	\$ 1.7804	\$ 1.7912	\$ 1.5583
FLANK	\$ 1.2329	\$ 1.2585	\$ 1.1396	\$ 1.2329	\$ 1.2585	\$ 1.1396















	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	\$ 2.6793	\$ 2.4928	\$ 2.4996	\$ 2.4405	\$ 2.4307	\$ 2.4064	\$ 2.4334	\$ 2.2897
Load Count Totals		242.22	241.13	265.10				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0969	\$ 2.6725	\$ 0.4975	0.11
Short Cut shoulder clod	\$ 2.6461	\$ 2.6437	\$ 2.8944	\$ 1.9787	\$ 2.5219	\$ 0.1242	2.92
Clod Heart	n/a	n/a	+++	\$ 2.6795	\$ 3.4150		
Clod Tender	\$ 4.6163	+++	\$ 3.3538	\$ 3.9160	\$ 4.9909	\$ -0.3746	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.5590	\$ 2.8426	\$ 3.6229	\$ -0.1190	1.15
Chuck Roll 0x0	+++	+++	\$ 3.3040				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.7272	\$ 9.8483	\$ -2.3383	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 10.3082	\$ 7.7272	\$ 9.8483	\$ -2.3383	2.75
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7317	\$ 9.8541	\$ -1.7541	0.57
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.8807	\$ 11.3185	\$ -3.2185	0.01
Back Ribs	+++	+++	+++	\$ 0.9550	\$ 1.2171	\$ 1.1400	0.01
Short Loin 1x0	\$ 6.3981	\$ 6.4421	\$ 5.7099	\$ 5.0172	\$ 6.3944	\$ 0.0037	1.11
Striploin 0x1 13up	\$ 6.8624	\$ 6.7085	\$ 6.0472	\$ 5.3610	\$ 6.8326	\$ 0.0298	8.94
Striploin 0x1 13dn	\$ 6.8624	\$ 6.7085	\$ 6.0472	\$ 5.3610	\$ 6.8326	\$ 0.0298	0.01

Top Butt 13up	\$ 3.6590	\$ 3.5055	\$ 3.3399	\$ 2.9851		\$ 3.8045	\$ -0.1455	11.79
Top Butt 13dn	\$ 3.6590	\$ 3.5055	\$ 3.3399	\$ 2.9851		\$ 3.8045	\$ -0.1455	0.01
PSMO Tenderloin	\$ 12.0821	\$ 11.7931	\$ 12.9714	\$ 11.4092		\$ 14.5410	\$ -2.4589	7.65
Butt Tenderloin	\$ 11.2891	\$ 10.9413	+++	\$ 9.5089		\$ 12.1191	\$ -0.8300	0.19
Boneless Round	n/a	n/a	+++	\$ 2.3988		\$ 3.0573		
Inside Round 1"	+++	+++	+++	\$ 2.0482		\$ 2.6104	\$ 0.4396	0.01
Inside Round	\$ 2.9361	\$ 2.8919	\$ 2.6886	\$ 2.2972		\$ 2.9278	\$ 0.0083	4.91
Outside Flat	\$ 2.8833	\$ 2.8459	\$ 2.7502	\$ 2.2715		\$ 2.8950	\$ -0.0117	5.92
Eye of round	\$ 3.5636	\$ 3.5130	\$ 3.3211	\$ 2.4786		\$ 3.1590	\$ 0.4046	3.57
Peeled Knuckle	+++	+++	+++	\$ 2.2728		\$ 2.8967	\$ 0.1533	4.47
Gooseneck	+++	+++	+++	\$ 2.1573		\$ 2.7495	\$ -0.3129	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.0913		\$ 2.6654	\$ 0.5046	0.11
Short Cut shoulder clod	\$ 2.6461	\$ 2.6437	\$ 2.8944	\$ 2.0137		\$ 2.5665	\$ 0.0796	2.92
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.6163	+++	\$ 3.3538	\$ 3.7864		\$ 4.8258	\$ -0.2095	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5590	\$ 2.5430		\$ 3.2411	\$ 0.2628	1.15
Chuck Roll 0x0	+++	+++	\$ 3.3040					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4612		\$ 6.9603	\$ 0.6845	2.06
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1495	\$ 5.4612		\$ 6.9603	\$ -0.1104	3.58
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9973		\$ 8.9181	\$ -0.2909	0.70
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.5053		\$ 8.2910	\$ 0.3362	0.01
Back Ribs	+++	+++	+++	\$ 0.9550		\$ 1.2171	\$ 1.1400	0.03
Short Loin 1x0	\$ 5.5166	\$ 5.5181	\$ 5.3842	\$ 4.2054		\$ 5.3598	\$ 0.1568	0.75
Striploin 0x1 13up	\$ 5.4690	\$ 5.3464	\$ 5.3063	\$ 3.8312		\$ 4.8829	\$ 0.5861	4.25
Striploin 0x1 13dn	\$ 5.4690	\$ 5.3464	\$ 5.3063	\$ 3.8312		\$ 4.8829	\$ 0.5861	0.01
Top Butt 13up	\$ 3.2055	\$ 3.1223	\$ 2.9739	\$ 2.3810		\$ 3.0346	\$ 0.1709	8.28
Top Butt 13dn	\$ 3.2055	\$ 3.1223	\$ 2.9739	\$ 2.3810		\$ 3.0346	\$ 0.1709	0.01
PSMO Tenderloin	\$ 10.9539	\$ 11.1917	\$ 11.6619	\$ 9.8395		\$ 12.5404	\$ -1.5865	1.55
Butt Tenderloin	\$ 10.8352	\$ 10.2044	+++	\$ 8.7126		\$ 11.1042	\$ -0.2690	0.25
Boneless Round	n/a	n/a	+++	\$ 2.2572		\$ 2.8768		
Inside Round 1"	+++	+++	+++	\$ 2.2426		\$ 2.8582	\$ 0.1918	0.01
Inside Round	\$ 2.9245	\$ 2.8651	\$ 2.7703	\$ 2.1619		\$ 2.7553	\$ 0.1692	21.21
Outside Flat	\$ 2.7895	\$ 2.7599	\$ 2.7217	\$ 2.1613		\$ 2.7546	\$ 0.0349	10.07
Eye of round	\$ 3.5081	\$ 3.5454	\$ 3.2044	\$ 2.3563		\$ 3.0031	\$ 0.5050	2.84
Peeled Knuckle	+++	+++	+++	\$ 2.3285		\$ 2.9677	\$ 0.1323	2.48
Gooseneck	+++	+++	+++	\$ 1.9940		\$ 2.5414	\$ -0.1048	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	\$ 2.9080	\$ 2.9022	\$ 2.7054	\$ 2.2245		\$ 2.8351	\$ 0.0729	4.90
Briskets 120	\$ 2.9751	\$ 2.6784	\$ 2.6809	\$ 2.1376		\$ 2.7244	\$ 0.2507	1.67
Bone-in Chuck Shortrib	\$ 4.2226	\$ 4.1253	\$ 4.2308	\$ 3.3201		\$ 4.2315	\$ -0.0089	2.21
Flat Iron	\$ 3.9360	\$ 3.8952	\$ 3.8031					1.10
Blademeat	\$ 3.6118	\$ 3.5836	\$ 3.2522	\$ 2.8106		\$ 3.5821	\$ 0.0297	7.56
Bone-in Shortrib	+++	+++	+++	\$ 4.5076		\$ 5.7449	\$ -0.7049	0.24
Outside Skirt	+++	+++	+++	\$ 4.8402		\$ 6.1688	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.4979		\$ 4.4581	\$ 0.0893	0.01
Flapmeat	+++	+++	+++	\$ 4.7189		\$ 6.0142	\$ -0.6242	0.16
Ball Tips	+++	+++	+++	\$ 2.1971		\$ 2.8002	\$ 0.0001	0.01
Tri Tips	n/a	+++	+++	\$ 2.9549		\$ 3.7660		
Flank Steak	\$ 5.1772	\$ 5.3123	\$ 5.3334	\$ 3.9350		\$ 5.0152	\$ 0.1620	1.32
Pectoral Muscle	\$ 3.7095	\$ 3.7219	\$ 3.3363	\$ 2.9945		\$ 3.8165	\$ -0.1070	3.26
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	\$ 1.0023	\$ 1.0143	\$ 0.8137	\$ 0.6993		\$ 0.8913	\$ 0.1110	44.88
Fresh 65% Lean Trimmings	\$ 1.7615	\$ 1.8077	\$ 1.3901	\$ 0.9016		\$ 1.1491	\$ 0.6124	13.04
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6560		\$ 2.1106	\$ 0.3784	7.28
Fresh 85% Lean Trimmings	\$ 2.5492	\$ 2.5402	\$ 2.4343	\$ 1.8023		\$ 2.2970	\$ 0.2522	22.09
Shankmeat	\$ 2.5492	\$ 2.5402	\$ 2.4343					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	+++	+++	+++					7.16
Lean Ground Beef	+++	+++	+++					0.18
Medium Ground Beef	+++	+++	+++					2.32
Regular Ground Beef	+++	+++	+++					3.76
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9987		\$ 3.8218	\$ 0.0001	0.01

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

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