



## 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, September 29, 2017

**Exchange Rate:** 1.2450

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1601	\$ 2.1434	\$ 2.0805	\$ 2.1601	\$ 2.1434	\$ 2.0805
RIB	\$ 3.8758	\$ 3.6395	\$ 3.9179	\$ 3.4934	\$ 3.3713	\$ 3.7244
LOIN	\$ 2.9494	\$ 2.9520	\$ 3.1633	\$ 2.7542	\$ 2.8062	\$ 2.9196
ROUND	\$ 2.1073	\$ 2.0960	\$ 2.0467	\$ 2.0912	\$ 2.0566	\$ 2.0420
BRISKET	\$ 1.7480	\$ 1.7603	\$ 1.6193	\$ 1.7480	\$ 1.7603	\$ 1.6193
SHORT PLATE	\$ 1.6741	\$ 1.6854	\$ 1.4301	\$ 1.6741	\$ 1.6854	\$ 1.4301
FLANK	\$ 1.1985	\$ 1.1838	\$ 1.0278	\$ 1.1985	\$ 1.1838	\$ 1.0278

	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
<b>Carcass Cutout</b>	\$ 2.4378	\$ 2.4249	\$ 2.3920	\$ 2.4050	\$ 2.3692	\$ 2.3363	\$ 2.3216	\$ 2.3304
<b>Load Count Totals</b>		264.49	285.30	338.49				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1686	\$ 2.6999	\$ 0.2501	0.16
Short Cut shoulder clod	\$ 2.7341	\$ 2.6477	\$ 3.0007	\$ 2.1755	\$ 2.7085	\$ 0.0256	2.77
Clod Heart	n/a	n/a	+++	\$ 2.6280	\$ 3.2719		
Clod Tender	\$ 4.1518	\$ 4.1615	\$ 3.7046	\$ 3.5126	\$ 4.3732	\$ -0.2214	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 4.0012	\$ 3.9647	\$ 4.0575	\$ 3.2063	\$ 3.9918	\$ 0.0094	1.57
Chuck Roll 0x0	+++	+++	\$ 3.7941				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0971	\$ 7.5909	\$ -0.2309	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.2790	\$ 6.0971	\$ 7.5909	\$ -0.2309	5.96
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7504	\$ 8.4042	\$ -0.3342	0.18
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0537	\$ 8.7819	\$ -0.7119	0.01
Back Ribs	+++	+++	+++	\$ 1.2198	\$ 1.5187	\$ 1.0494	0.00
Short Loin 1x0	\$ 5.4725	\$ 5.7843	\$ 6.4840	\$ 4.3562	\$ 5.4235	\$ 0.0490	0.35
Striploin 0x1 13up	\$ 6.2016	\$ 6.0374	\$ 6.2321	\$ 5.0578	\$ 6.2970	\$ -0.0954	5.83
Striploin 0x1 13dn	+++	\$ 6.0374	\$ 6.2321	\$ 5.0578	\$ 6.2970	\$ -0.0954	0.01







Top Butt 13up	\$ 3.3804	\$ 3.5300	\$ 3.8308	\$ 2.6190		\$ 3.2607	\$ 0.1197	8.66
Top Butt 13dn	\$ 3.3804	\$ 3.5300	\$ 3.8308	\$ 2.6190		\$ 3.2607	\$ 0.1197	0.01
PSMO Tenderloin	\$ 11.0695	\$ 10.9268	\$ 11.8066	\$ 9.2294		\$ 11.4906	\$ -0.4211	5.23
Butt Tenderloin	\$ 10.5535	\$ 10.5721	+++	\$ 8.5441		\$ 10.6374	\$ -0.0839	0.04
Boneless Round	+++	n/a	+++	\$ 2.2805		\$ 2.8392	\$ 0.1408	0.01
Inside Round 1"	+++	+++	+++	\$ 2.0671		\$ 2.5735	\$ 0.3765	0.01
Inside Round	\$ 2.6841	\$ 2.5902	\$ 2.7083	\$ 2.1401		\$ 2.6644	\$ 0.0197	13.45
Outside Flat	\$ 2.8805	\$ 2.8992	\$ 2.7798	\$ 2.3646		\$ 2.9439	\$ -0.0634	1.98
Eye of round	\$ 3.0541	\$ 3.0455	\$ 3.0059	\$ 2.6309		\$ 3.2755	\$ -0.2214	4.70
Peeled Knuckle	+++	+++	+++	\$ 2.3322		\$ 2.9036	\$ 0.1064	4.78
Gooseneck	+++	+++	+++	\$ 2.1964		\$ 2.7345	\$ -0.2979	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.1349		\$ 2.6580	\$ 0.2920	0.16
Short Cut shoulder clod	\$ 2.7341	\$ 2.6477	\$ 3.0007	\$ 2.1589		\$ 2.6878	\$ 0.0463	2.77
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.1518	\$ 4.1615	\$ 3.7046	\$ 3.2827		\$ 4.0870	\$ 0.0648	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0012	\$ 3.9647	\$ 4.0575	\$ 3.1689		\$ 3.9453	\$ 0.0559	1.57
Chuck Roll 0x0	+++	+++	\$ 3.7941					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4031		\$ 6.7269	\$ -0.0276	0.68
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1115	\$ 5.4031		\$ 6.7269	\$ -0.4439	6.66
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2479		\$ 7.7786	\$ -0.1795	0.96
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.3586		\$ 7.9165	\$ -0.3174	0.01
Back Ribs	+++	+++	+++	\$ 1.2198		\$ 1.5187	\$ 1.0494	0.01
Short Loin 1x0	\$ 5.1439	\$ 5.1590	\$ 5.7808	\$ 4.1482		\$ 5.1645	\$ -0.0206	0.90
Striploin 0x1 13up	\$ 5.3883	\$ 5.3030	\$ 5.8180	\$ 4.3688		\$ 5.4392	\$ -0.0509	9.32
Striploin 0x1 13dn	+++	\$ 5.3030	\$ 5.8180	\$ 4.3688		\$ 5.4392	\$ 0.5158	0.01
Top Butt 13up	\$ 2.7970	\$ 3.2827	\$ 3.3949	\$ 2.4645		\$ 3.0683	\$ -0.2713	11.03
Top Butt 13dn	\$ 2.7970	\$ 3.2827	\$ 3.3949	\$ 2.4645		\$ 3.0683	\$ -0.2713	0.01
PSMO Tenderloin	\$ 11.0364	\$ 11.1461	\$ 10.7205	\$ 9.0231		\$ 11.2338	\$ -0.1974	5.50
Butt Tenderloin	\$ 9.9816	\$ 10.6237	+++	\$ 7.9121		\$ 9.8506	\$ 0.1310	0.15
Boneless Round	+++	n/a	+++	\$ 2.2000		\$ 2.7390	\$ 0.2410	0.51
Inside Round 1"	+++	+++	+++	\$ 2.1327		\$ 2.6552	\$ 0.2948	0.10
Inside Round	\$ 2.6803	\$ 2.5794	\$ 2.7315	\$ 2.1463		\$ 2.6721	\$ 0.0082	15.19
Outside Flat	\$ 2.8059	\$ 2.7670	\$ 2.8857	\$ 2.3261		\$ 2.8960	\$ -0.0901	12.47
Eye of round	\$ 3.1502	\$ 3.0824	\$ 3.0130	\$ 2.6582		\$ 3.3095	\$ -0.1593	3.42
Peeled Knuckle	+++	+++	+++	\$ 2.3147		\$ 2.8818	\$ -0.0118	2.31
Gooseneck	+++	+++	+++	\$ 2.1515		\$ 2.6786	\$ -0.2420	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	\$ 2.8087	\$ 2.7907	\$ 2.7652	\$ 2.2925		\$ 2.8542	\$ -0.0455	4.51
Briskets 120	\$ 2.5256	+++	\$ 2.6820	\$ 2.2024		\$ 2.7420	\$ -0.2164	5.71
Bone-in Chuck Shortrib	\$ 4.0270	\$ 4.0051	\$ 4.1064	\$ 3.1517		\$ 3.9239	\$ 0.1031	3.79
Flat Iron	\$ 3.8206	\$ 3.5860	\$ 3.5818					1.16
Blademeat	\$ 3.2053	\$ 3.1587	\$ 2.6735	\$ 2.5462		\$ 3.1700	\$ 0.0353	8.68
Bone-in Shortrib	+++	+++	\$ 5.9648	\$ 4.5520		\$ 5.6672	\$ 0.0028	0.02
Outside Skirt	+++	+++	+++	\$ 4.7243		\$ 5.8818	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 3.4161		\$ 4.2530	\$ 0.0852	0.01
Flapmeat	+++	+++	+++	\$ 3.8531		\$ 4.7971	\$ -0.0271	0.14
Ball Tips	+++	+++	+++	\$ 2.0417		\$ 2.5419	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2366		\$ 4.0296	\$ -1.2546	0.04
Flank Steak	\$ 5.0298	\$ 5.0027	\$ 5.2744	\$ 3.9323		\$ 4.8957	\$ 0.1341	1.44
Pectoral Muscle	\$ 3.1721	\$ 3.1300	\$ 2.8374	\$ 2.6534		\$ 3.3035	\$ -0.1314	4.13
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	\$ 0.9880	\$ 0.9370	\$ 0.4674	\$ 0.4561		\$ 0.5678	\$ 0.4202	44.65
Fresh 65% Lean Trimmings	\$ 1.5301	\$ 1.6269	\$ 1.2137	\$ 0.9345		\$ 1.1635	\$ 0.3666	19.54
Fresh 75% Lean Trimmings	+++	+++	\$ 1.7517	\$ 1.8410		\$ 2.2920	\$ -0.2605	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7300		\$ 2.1539	\$ 0.3351	7.28
Fresh 85% Lean Trimmings	\$ 2.5328	\$ 2.5381	\$ 2.2896	\$ 1.8762		\$ 2.3359	\$ 0.1969	22.36
Shankmeat	\$ 2.5328	\$ 2.5381	\$ 2.2896					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	+++	+++	+++					4.40
Lean Ground Beef	+++	+++	+++					3.34
Medium Ground Beef	+++	+++	+++					2.79
Regular Ground Beef	+++	+++	+++					0.01
Ground Chuck	+++	+++	+++	\$ 1.8188		\$ 2.2644	\$ -0.0165	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9122		\$ 3.6257	\$ 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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