



## 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 11, 2018

Exchange Rate: 1.2779

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3036	\$ 2.1424	\$ 2.2995	\$ 2.3037	\$ 2.1424	\$ 2.2995
RIB	\$ 4.2751	\$ 4.3555	\$ 4.5063	\$ 3.9346	\$ 3.8983	\$ 4.2002
LOIN	\$ 3.9223	\$ 3.8136	\$ 4.4237	\$ 3.6057	\$ 3.5648	\$ 4.0518
ROUND	\$ 2.1234	\$ 2.0966	\$ 2.3200	\$ 2.1579	\$ 2.1197	\$ 2.3739
BRISKET	\$ 2.1185	\$ 2.1007	\$ 1.9179	\$ 2.1185	\$ 2.1007	\$ 1.9179
SHORT PLATE	\$ 2.0961	\$ 2.1313	\$ 2.1304	\$ 2.0961	\$ 2.1313	\$ 2.1304
FLANK	\$ 1.4966	\$ 1.4733	\$ 1.4814	\$ 1.4966	\$ 1.4733	\$ 1.4814

	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	\$ 2.9470	\$ 2.7814	\$ 2.7145	\$ 2.9498	\$ 2.6782	\$ 2.6829	\$ 2.6146	\$ 2.8479
Load Count Totals		209.67	249.44	232.78				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.14
Semi-Boneless	+++	+++	+++	\$ 2.2126	\$ 2.8275	\$ 0.8225	0.16
Short Cut shoulder clod	\$ 3.1572	\$ 2.7539	\$ 3.0500	\$ 2.3113	\$ 2.9536	\$ 0.2036	0.33
Clod Heart	n/a	n/a	n/a	\$ 2.3081	\$ 2.9495		
Clod Tender	+++	+++	+++	\$ 5.3014	\$ 6.7747	\$ -1.0047	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.9400	\$ 2.9430	\$ 3.7609	\$ -0.1600	0.89
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.3594	\$ 9.4046	\$ -0.7046	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.3594	\$ 9.4046	\$ -0.7046	2.81
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.5317	\$ 10.9027	\$ -2.7327	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.5660	\$ 10.9465	\$ -2.7765	0.01
Back Ribs	+++	+++	+++	\$ 1.1925	\$ 1.5239	\$ 1.4983	0.01
Short Loin 1x0	\$ 8.6743	\$ 7.8320	\$ 9.5300	\$ 6.6613	\$ 8.5125	\$ 0.1618	0.49
Striploin 0x1 13up	\$ 9.4094	\$ 9.0156	\$ 10.6700	\$ 8.2476	\$ 10.5396	\$ -1.1302	10.00
Striploin 0x1 13dn	\$ 9.4094	\$ 9.0156	\$ 10.6700	\$ 8.2476	\$ 10.5396	\$ -1.1302	0.01







Top Butt 13up	\$ 4.5538	\$ 4.6326	\$ 5.3800	\$ 3.6599		\$ 4.6770	\$ -0.1232	1.75
Top Butt 13dn	\$ 4.5538	\$ 4.6326	\$ 5.3800	\$ 3.6599		\$ 4.6770	\$ -0.1232	0.01
PSMO Tenderloin	\$ 12.1209	\$ 11.7873	\$ 13.8700	\$ 9.9815		\$ 12.7554	\$ -0.6345	4.03
Butt Tenderloin	\$ 11.9773	\$ 11.6762	\$ 12.8400	\$ 9.5996		\$ 12.2673	\$ -0.2900	0.08
Boneless Round	n/a	n/a	n/a	\$ 2.2536		\$ 2.8799		
Inside Round 1"	n/a	n/a	+++	\$ 2.3627		\$ 3.0193		
Inside Round	\$ 2.9240	\$ 2.8985	\$ 3.2000	\$ 2.3921		\$ 3.0569	\$ -0.1329	3.67
Outside Flat	\$ 2.7088	\$ 2.6590	\$ 2.9800	\$ 2.1028		\$ 2.6872	\$ 0.0216	3.37
Eye of round	\$ 3.1013	\$ 3.0532	\$ 3.1800	\$ 2.3637		\$ 3.0206	\$ 0.0807	4.34
Peeled Knuckle	+++	+++	+++	\$ 2.3691		\$ 3.0275	\$ 0.0225	2.50
Gooseneck	n/a	n/a	+++	\$ 1.9978		\$ 2.5530		
<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	+++	+++	+++					0.14
Semi-Boneless	+++	+++	+++	\$ 2.2007		\$ 2.8123	\$ 0.8377	0.16
Short Cut shoulder clod	\$ 3.1572	\$ 2.7539	\$ 3.0500	\$ 2.3111		\$ 2.9534	\$ 0.2038	0.33
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.6820		\$ 5.9831	\$ -0.2131	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.9400	\$ 2.7069		\$ 3.4591	\$ 0.1418	0.89
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0588		\$ 7.7425	\$ 0.2310	1.38
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0588		\$ 7.7425	\$ -0.1747	4.54
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2233		\$ 9.2307	\$ -0.3548	0.62
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9516		\$ 8.8834	\$ -0.0075	0.01
Back Ribs	+++	+++	+++	\$ 1.1925		\$ 1.5239	\$ 1.4983	0.03
Short Loin 1x0	\$ 7.2670	\$ 7.1087	\$ 8.8400	\$ 4.4284		\$ 5.6591	\$ 1.6079	1.65
Striploin 0x1 13up	\$ 7.1293	\$ 7.0738	\$ 8.4200	\$ 4.9884		\$ 6.3747	\$ 0.7546	3.89
Striploin 0x1 13dn	\$ 7.1293	\$ 7.0738	\$ 8.4200	\$ 4.9884		\$ 6.3747	\$ 0.7546	0.01
Top Butt 13up	\$ 4.3277	\$ 4.3833	\$ 4.6100	\$ 3.3577		\$ 4.2908	\$ 0.0369	4.13
Top Butt 13dn	\$ 4.3277	\$ 4.3833	\$ 4.6100	\$ 3.3577		\$ 4.2908	\$ 0.0369	0.01
PSMO Tenderloin	\$ 11.8413	\$ 11.9369	\$ 13.5900	\$ 9.1972		\$ 11.7531	\$ 0.0882	0.44
Butt Tenderloin	\$ 11.8106	\$ 12.0176	\$ 13.0700	\$ 8.9991		\$ 11.4999	\$ 0.3107	0.26
Boneless Round	n/a	n/a	n/a	\$ 2.4463		\$ 3.1261		
Inside Round 1"	n/a	n/a	+++	\$ 2.3159		\$ 2.9595		
Inside Round	\$ 3.0587	\$ 3.0298	\$ 3.3000	\$ 2.3349		\$ 2.9838	\$ 0.0749	17.99
Outside Flat	\$ 2.6883	\$ 2.6744	\$ 3.0100	\$ 2.0983		\$ 2.6814	\$ 0.0069	11.14
Eye of round	\$ 3.1264	\$ 3.0802	\$ 3.3000	\$ 2.3382		\$ 2.9880	\$ 0.1384	2.36
Peeled Knuckle	+++	+++	+++	\$ 2.3260		\$ 2.9724	\$ 0.0976	2.31
Gooseneck	n/a	n/a	+++	\$ 1.9256		\$ 2.4607		

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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	\$ 2.8986	\$ 2.7814	+++	\$ 2.1979		\$ 2.8087	\$ 0.0899	2.26
Briskets 120	\$ 3.0298	\$ 3.0051	\$ 2.9400	\$ 2.5050		\$ 3.2011	\$ -0.1713	5.60
Bone-in Chuck Shortrib	\$ 4.3979	\$ 4.0597	\$ 4.5100	\$ 3.1545		\$ 4.0311	\$ 0.3668	1.05
Flat Iron	\$ 4.5270	\$ 4.5517	\$ 3.7600					0.34
Blademeat	\$ 3.6005	\$ 3.5053	\$ 3.6100	\$ 2.7947		\$ 3.5713	\$ 0.0292	5.53
Bone-in Shortrib	\$ 4.3392	\$ 4.3392	+++	\$ 4.7707		\$ 6.0965	\$ -1.7573	0.01
Outside Skirt	+++	+++	+++	\$ 6.9335		\$ 8.8603	\$ -0.0030	0.01
Inside Skirt	+++	+++	+++	\$ 4.1853		\$ 5.3484	\$ 0.1051	0.01
Flapmeat	+++	+++	+++	\$ 5.7211		\$ 7.3110	\$ 0.6290	0.07
Ball Tips	+++	+++	+++	\$ 2.1820		\$ 2.7884	\$ -0.0010	0.01
Tri Tips	+++	+++	+++	\$ 3.7864		\$ 4.8386	\$ -1.7286	0.01
Flank Steak	\$ 6.6244	\$ 6.5057	\$ 6.6200	\$ 5.0536		\$ 6.4580	\$ 0.1664	0.84
Pectoral Muscle	\$ 3.5883	\$ 3.4192	\$ 3.6500	\$ 2.8045		\$ 3.5839	\$ 0.0044	2.74
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	\$ 1.0729	\$ 1.0572	\$ 1.1000	\$ 0.8949		\$ 1.1436	\$ -0.0707	49.52
Fresh 65% Lean Trimmings	\$ 1.7951	\$ 1.8086	\$ 1.8300	\$ 1.2400		\$ 1.5846	\$ 0.2105	13.06
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6204		\$ 2.0707	\$ 0.1321	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7628		\$ 2.2527	\$ 0.2363	7.28
Fresh 85% Lean Trimmings	\$ 2.6106	\$ 2.5495	\$ 2.7000	\$ 1.9151		\$ 2.4473	\$ 0.1633	21.09
Shankmeat	\$ 2.6106	\$ 2.5495	\$ 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	+++	+++	+++					5.85
Lean Ground Beef	+++	+++	+++					2.35
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					4.59
Ground Chuck	+++	+++	+++	\$ 1.9186		\$ 2.4518	\$ 0.0506	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1100		\$ 3.9743	\$ -0.0014	0.01

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

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