



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, June 23, 2017

Exchange Rate: 1.3242

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1888	\$ 2.2809	\$ 2.0774	\$ 2.1888	\$ 2.2809	\$ 2.0774
RIB	\$ 5.2424	\$ 5.9909	\$ 4.3788	\$ 3.7926	\$ 4.1606	\$ 3.8591
LOIN	\$ 4.5297	\$ 4.4021	\$ 4.3911	\$ 3.6451	\$ 3.4697	\$ 3.5280
ROUND	\$ 2.4533	\$ 2.4360	\$ 2.0982	\$ 2.4374	\$ 2.4340	\$ 2.0409
BRISKET	\$ 2.3406	\$ 2.2028	\$ 1.9569	\$ 2.3406	\$ 2.2028	\$ 1.9569
SHORT PLATE	\$ 2.0043	\$ 1.8487	\$ 1.9011	\$ 2.0043	\$ 1.8487	\$ 1.9011
FLANK	\$ 1.4051	\$ 1.4405	\$ 1.3439	\$ 1.4051	\$ 1.4405	\$ 1.3439















	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	\$ 3.2430	\$ 3.0622	\$ 3.1272	\$ 2.7890	\$ 2.8968	\$ 2.7053	\$ 2.7198	\$ 2.5346
Load Count Totals		272.38	286.60	271.48				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 2.8139				0.04	
Semi-Boneless	+++	+++	+++	\$ 2.1174		\$ 2.8039	\$ 0.4961	0.14
Short Cut shoulder clod	\$ 2.9207	\$ 3.1500	\$ 2.8240	\$ 2.2665		\$ 3.0013	\$ -0.0806	1.51
Clod Heart	n/a	n/a	+++	\$ 2.5834		\$ 3.4209		
Clod Tender	\$ 4.5848	\$ 5.7300	\$ 5.5991	\$ 4.5709		\$ 6.0528	\$ -1.4680	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2406	\$ 3.5900	\$ 3.1868	\$ 2.6558		\$ 3.5168	\$ -0.2762	2.40
Chuck Roll 0x0	+++	+++	\$ 3.0118					0.01
Oven Ready Rib	+++	+++	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 9.1151	\$ 8.5057		\$ 11.2632	\$ -0.3232	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.1465	\$ 8.5057		\$ 11.2632	\$ -0.3232	3.54
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.7735		\$ 12.9421	\$ -0.0021	0.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.5795		\$ 12.6852	\$ 0.2548	0.01
Back Ribs	+++	n/a	+++	\$ 1.1850		\$ 1.5692	\$ 1.2871	0.01
Short Loin 1x0	\$ 10.1670	\$ 10.6100	\$ 9.9918	\$ 6.3000		\$ 8.3425	\$ 1.8245	0.68
Striploin 0x1 13up	\$ 10.8847	\$ 11.2200	\$ 11.3204	\$ 7.5248		\$ 9.9643	\$ 0.9204	6.08
Striploin 0x1 13dn	\$ 10.8847	\$ 11.2200	+++	\$ 7.5248		\$ 9.9643	\$ 0.9204	0.01

Top Butt 13up	\$ 5.1054	\$ 5.1000	\$ 5.1493	\$ 3.6365		\$ 4.8155	\$ 0.2899	8.06
Top Butt 13dn	\$ 5.1054	\$ 5.1000	\$ 5.1493	\$ 3.6365		\$ 4.8155	\$ 0.2899	0.01
PSMO Tenderloin	\$ 13.4409	\$ 13.9300	\$ 12.9878	\$ 10.0316		\$ 13.2838	\$ 0.1571	3.20
Butt Tenderloin	+++	+++	+++	\$ 8.8208		\$ 11.6805	\$ 1.2551	0.15
Boneless Round	n/a	n/a	n/a	\$ 2.4264		\$ 3.2130		
Inside Round 1"	+++	+++	+++	\$ 2.5428		\$ 3.3672	\$ 0.1928	0.01
Inside Round	\$ 3.2904	\$ 3.3000	\$ 2.8205	\$ 2.5898		\$ 3.4294	\$ -0.1390	3.80
Outside Flat	\$ 3.1299	\$ 3.1600	\$ 2.6600	\$ 2.2364		\$ 2.9614	\$ 0.1685	2.97
Eye of round	\$ 3.2453	\$ 3.1800	\$ 3.5205	\$ 2.3368		\$ 3.0944	\$ 0.1509	3.65
Peeled Knuckle	+++	+++	+++	\$ 2.5141		\$ 3.3292	\$ 0.3108	2.83
Gooseneck	+++	+++	+++	\$ 2.1266		\$ 2.8160	\$ -0.3794	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	+++	+++	\$ 2.8139					0.04
Semi-Boneless	+++	+++	+++	\$ 2.1133		\$ 2.7984	\$ 0.5016	0.14
Short Cut shoulder clod	\$ 2.9207	\$ 3.1500	\$ 2.8240	\$ 2.2802		\$ 3.0194	\$ -0.0987	1.51
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.5848	\$ 5.7300	\$ 5.5991	\$ 3.2588		\$ 4.3153	\$ 0.2695	0.36
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.2406	\$ 3.5900	\$ 3.1868	\$ 2.5546		\$ 3.3828	\$ -0.1422	2.40
Chuck Roll 0x0	+++	+++	\$ 3.0118					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.7285	\$ 5.8667		\$ 7.7687	\$ -0.3290	1.86
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.4339	\$ 5.8667		\$ 7.7687	\$ -0.6299	7.02
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1002		\$ 9.4021	\$ -0.7005	1.19
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8437		\$ 9.0624	\$ -0.3608	0.01
Back Ribs	+++	+++	+++	\$ 1.1850		\$ 1.5692	\$ 1.2871	0.05
Short Loin 1x0	\$ 6.9421	\$ 7.0600	\$ 7.0254	\$ 4.8769		\$ 6.4580	\$ 0.4841	7.42
Striploin 0x1 13up	\$ 7.1902	\$ 7.6300	\$ 7.8666	\$ 5.0095		\$ 6.6336	\$ 0.5566	7.25
Striploin 0x1 13dn	\$ 7.1902	\$ 7.6300	+++	\$ 5.0095		\$ 6.6336	\$ 0.5566	0.01
Top Butt 13up	\$ 3.8149	\$ 3.7900	\$ 3.8905	\$ 2.8787		\$ 3.8120	\$ 0.0029	10.10
Top Butt 13dn	\$ 3.8149	\$ 3.7900	\$ 3.8905	\$ 2.8787		\$ 3.8120	\$ 0.0029	0.01
PSMO Tenderloin	\$ 12.4862	\$ 12.1900	\$ 11.3595	\$ 9.1066		\$ 12.0590	\$ 0.4272	4.00
Butt Tenderloin	+++	+++	+++	\$ 8.8005		\$ 11.6536	\$ -0.9741	0.63
Boneless Round	n/a	n/a	n/a	\$ 2.4106		\$ 3.1921		
Inside Round 1"	+++	+++	+++	\$ 2.5402		\$ 3.3637	\$ 0.1963	0.03
Inside Round	\$ 3.3792	\$ 3.3500	\$ 2.8007	\$ 2.5517		\$ 3.3790	\$ 0.0002	23.19
Outside Flat	\$ 3.0801	\$ 3.1300	\$ 2.5677	\$ 2.2536		\$ 2.9842	\$ 0.0959	5.59
Eye of round	\$ 3.1359	\$ 3.1800	\$ 3.2722	\$ 2.3982		\$ 3.1757	\$ -0.0398	3.57
Peeled Knuckle	+++	+++	+++	\$ 2.5056		\$ 3.3179	\$ 0.1821	3.78
Gooseneck	+++	+++	+++	\$ 2.1538		\$ 2.8521	\$ -0.4155	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	\$ 3.2450	\$ 3.1400	\$ 2.8834	\$ 2.2978		\$ 3.0427	\$ 0.2023	0.93
Briskets 120	\$ 3.4642	\$ 3.2400	\$ 3.1076	\$ 3.0969		\$ 4.1009	\$ -0.6367	5.96
Bone-in Chuck Shortrib	\$ 4.6910	\$ 4.6600	\$ 3.8185	\$ 3.5382		\$ 4.6853	\$ 0.0057	3.63
Flat Iron	\$ 4.1862	\$ 4.1800	\$ 3.5814					1.40
Blademeat	\$ 3.3210	+++	\$ 2.6356	\$ 2.4737		\$ 3.2757	\$ 0.0453	10.01
Bone-in Shortrib	+++	+++	+++	\$ 4.3665		\$ 5.7821	\$ -0.8621	0.76
Outside Skirt	+++	+++	+++	\$ 7.2096		\$ 9.5470	\$ -1.8370	0.01
Inside Skirt	+++	+++	+++	\$ 3.8859		\$ 5.1457	\$ 0.1027	0.01
Flapmeat	+++	+++	+++	\$ 6.3966		\$ 8.4704	\$ 0.4796	0.08
Ball Tips	+++	+++	+++	\$ 2.6358		\$ 3.4903	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 5.2791		\$ 6.9906	\$ -2.1906	0.01
Flank Steak	\$ 6.0805	\$ 6.3200	\$ 6.0904	\$ 4.3153		\$ 5.7143	\$ 0.3662	1.61
Pectoral Muscle	\$ 3.3471	\$ 3.3100	\$ 2.7536	\$ 2.4898		\$ 3.2970	\$ 0.0501	1.45
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	\$ 1.1025	\$ 1.1000	\$ 1.1032	\$ 1.2414		\$ 1.6439	\$ -0.5414	43.06
Fresh 65% Lean Trimmings	\$ 1.8445	\$ 1.8200	\$ 1.7439	\$ 1.6130		\$ 2.1359	\$ -0.2914	12.48
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1656	\$ 1.8282		\$ 2.4209	\$ -0.1272	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.9000		\$ 2.5160	\$ -0.0270	7.28
Fresh 85% Lean Trimmings	\$ 2.7430	\$ 2.7300	\$ 2.5873	\$ 2.0539		\$ 2.7198	\$ 0.0232	23.18
Shankmeat	\$ 2.7430	\$ 2.7300	\$ 2.5873					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	+++	+++	+++					3.77
Lean Ground Beef	+++	+++	+++					16.56
Medium Ground Beef	+++	+++	+++					16.42
Regular Ground Beef	+++	+++	+++					3.91
Ground Chuck	+++	+++	+++	\$ 2.3512		\$ 3.1135	\$ -0.0002	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2002		\$ 4.2377	\$ -0.0001	0.01

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

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