

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, July 21, 2017

Exchange Rate: 1.2585

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0924	\$ 2.0710	\$ 2.0179	\$ 2.0916	\$ 2.0711	\$ 2.0177
RIB	\$ 3.9172	\$ 4.2871	\$ 3.9868	\$ 3.4952	\$ 3.8846	\$ 3.8458
LOIN	\$ 3.8091	\$ 4.0461	\$ 3.7726	\$ 3.2053	\$ 3.2933	\$ 3.3200
ROUND	\$ 2.3422	\$ 2.4037	\$ 2.0513	\$ 2.2893	\$ 2.3528	\$ 2.0211
BRISKET	\$ 1.8829	\$ 1.9194	\$ 1.9200	\$ 1.8829	\$ 1.9194	\$ 1.9200
SHORT PLATE	\$ 1.8474	\$ 1.9060	\$ 1.9390	\$ 1.8474	\$ 1.9060	\$ 1.9390
FLANK	\$ 1.3379	\$ 1.3438	\$ 1.2411	\$ 1.3379	\$ 1.3438	\$ 1.2411















	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	\$ 2.6162	\$ 2.6685	\$ 2.7746	\$ 2.5830	\$ 2.4590	\$ 2.4800	\$ 2.5574	\$ 2.4643
Load Count Totals		269.67	281.36	270.77				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.10
Semi-Boneless	+++	+++	+++	\$ 2.1027	\$ 2.6462	\$ 0.5538	0.15
Short Cut shoulder clod	\$ 2.7016	\$ 2.7048	\$ 2.6461	\$ 2.0713	\$ 2.6067	\$ 0.0949	0.71
Clod Heart	n/a	n/a	+++	\$ 2.4944	\$ 3.1392		
Clod Tender	\$ 4.5422	\$ 4.2386	\$ 4.2036	\$ 3.3395	\$ 4.2028	\$ 0.3394	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.1448	\$ 3.0070	\$ 3.2189	\$ 2.4599	\$ 3.0958	\$ 0.0490	1.57
Chuck Roll 0x0	+++	+++	\$ 3.0474				0.01
Oven Ready Rib	+++	+++	+++				0.07
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.7364	\$ 6.0229	\$ 7.5798	\$ 0.2202	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.1403	\$ 6.0229	\$ 7.5798	\$ 0.2202	4.36
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9001	\$ 8.6838	\$ 0.6762	0.17
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9529	\$ 8.7502	\$ 0.6098	0.01
Back Ribs	+++	+++	+++	\$ 1.1295	\$ 1.4215	\$ 1.2950	0.01
Short Loin 1x0	\$ 7.9970	\$ 8.3242	\$ 7.5592	\$ 5.1147	\$ 6.4368	\$ 1.5602	0.73
Striploin 0x1 13up	\$ 8.2381	\$ 9.4123	\$ 8.6739	\$ 5.8147	\$ 7.3178	\$ 0.9203	6.59
Striploin 0x1 13dn	\$ 8.2381	\$ 9.4123	\$ 8.6739	\$ 5.8147	\$ 7.3178	\$ 0.9203	0.01

Top Butt 13up	\$ 5.0712	\$ 5.0053	\$ 4.7067	\$ 3.8199		\$ 4.8073	\$ 0.2639	6.21
Top Butt 13dn	\$ 5.0712	\$ 5.0053	\$ 4.7067	\$ 3.8199		\$ 4.8073	\$ 0.2639	0.01
PSMO Tenderloin	\$ 13.0523	\$ 13.5077	\$ 12.2952	\$ 9.4119		\$ 11.8449	\$ 1.2074	2.97
Butt Tenderloin	+++	+++	+++	\$ 8.8071		\$ 11.0837	\$ 0.7074	0.26
Boneless Round	+++	n/a	+++	\$ 2.3485		\$ 2.9556	\$ 0.4744	0.01
Inside Round 1"	+++	+++	+++	\$ 2.2621		\$ 2.8469	\$ 0.7031	0.01
Inside Round	\$ 3.1022	\$ 3.2699	\$ 2.7599	\$ 2.2869		\$ 2.8781	\$ 0.2241	6.98
Outside Flat	\$ 2.9687	\$ 3.0066	\$ 2.6833	\$ 2.1302		\$ 2.6809	\$ 0.2878	2.40
Eye of round	\$ 3.0793	\$ 3.1387	\$ 3.0189	\$ 2.2595		\$ 2.8436	\$ 0.2357	4.08
Peeled Knuckle	+++	+++	+++	\$ 2.3345		\$ 2.9380	\$ 0.4020	4.42
Gooseneck	+++	+++	+++	\$ 2.0057		\$ 2.5242	\$ -0.0876	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	+++	+++	+++					0.10
Semi-Boneless	+++	+++	+++	\$ 2.0607		\$ 2.5934	\$ 0.6066	0.15
Short Cut shoulder clod	\$ 2.7016	\$ 2.7048	\$ 2.6461	\$ 2.0672		\$ 2.6016	\$ 0.1000	0.71
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.5422	\$ 4.2386	\$ 4.2036	\$ 2.9826		\$ 3.7536	\$ 0.7886	0.27
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.1448	\$ 3.0070	\$ 3.2189	\$ 2.4084		\$ 3.0310	\$ 0.1138	1.57
Chuck Roll 0x0	+++	+++	\$ 3.0474					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.2928	\$ 5.2176		\$ 6.5663	\$ -0.2489	2.99
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.0689	\$ 5.2176		\$ 6.5663	\$ 0.2810	9.57
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1996		\$ 7.8022	\$ 0.2985	0.90
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.8876		\$ 7.4095	\$ 0.6912	0.01
Back Ribs	+++	+++	+++	\$ 1.1295		\$ 1.4215	\$ 1.2950	0.07
Short Loin 1x0	\$ 6.0889	\$ 6.2982	\$ 6.6551	\$ 4.3396		\$ 5.4614	\$ 0.6275	7.96
Striploin 0x1 13up	\$ 6.1289	\$ 6.5171	\$ 7.0256	\$ 4.3261		\$ 5.4444	\$ 0.6845	3.69
Striploin 0x1 13dn	\$ 6.1289	\$ 6.5171	\$ 7.0256	\$ 4.3261		\$ 5.4444	\$ 0.6845	0.01
Top Butt 13up	\$ 3.9503	\$ 3.8181	\$ 3.6961	\$ 3.0210		\$ 3.8019	\$ 0.1484	12.12
Top Butt 13dn	\$ 3.9503	\$ 3.8181	\$ 3.6961	\$ 3.0210		\$ 3.8019	\$ 0.1484	0.01
PSMO Tenderloin	\$ 11.3552	\$ 11.5232	\$ 11.6303	\$ 9.1073		\$ 11.4615	\$ -0.1063	5.08
Butt Tenderloin	+++	+++	+++	\$ 8.7169		\$ 10.9702	\$ 0.0503	0.45
Boneless Round	+++	n/a	+++	\$ 2.2847		\$ 2.8753	\$ 0.5547	0.02
Inside Round 1"	+++	+++	+++	\$ 2.2187		\$ 2.7922	\$ 0.7578	0.04
Inside Round	\$ 3.0015	\$ 3.1332	\$ 2.8212	\$ 2.3036		\$ 2.8991	\$ 0.1024	20.00
Outside Flat	\$ 2.8403	\$ 2.8912	\$ 2.6397	\$ 2.1237		\$ 2.6727	\$ 0.1676	13.19
Eye of round	\$ 2.9882	\$ 3.0462	\$ 3.0343	\$ 2.2694		\$ 2.8560	\$ 0.1322	6.27
Peeled Knuckle	+++	+++	+++	\$ 2.3232		\$ 2.9237	\$ 0.3563	3.13
Gooseneck	+++	+++	+++	\$ 1.9525		\$ 2.4572	\$ -0.0206	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	\$ 2.8960	\$ 2.9543	\$ 2.6681	\$ 2.2587		\$ 2.8426	\$ 0.0534	3.83
Briskets 120	\$ 2.7249	\$ 2.7822	\$ 3.0237	\$ 2.0299		\$ 2.5546	\$ 0.1703	4.67
Bone-in Chuck Shortrib	\$ 4.4785	\$ 4.5106	\$ 4.0244	\$ 3.5760		\$ 4.5004	\$ -0.0219	3.98
Flat Iron	\$ 3.6895	\$ 3.9387	\$ 3.6172					1.83
Blademeat	\$ 3.0353	\$ 3.1236	\$ 2.7607	\$ 2.3126		\$ 2.9104	\$ 0.1249	8.39
Bone-in Shortrib	+++	+++	+++	\$ 4.4804		\$ 5.6386	\$ -1.3887	2.82
Outside Skirt	+++	+++	+++	\$ 7.0329		\$ 8.8509	\$ -2.1009	0.01
Inside Skirt	+++	+++	+++	\$ 3.6710		\$ 4.6200	\$ 0.0923	0.01
Flapmeat	+++	+++	+++	\$ 4.0463		\$ 5.0923	\$ 0.3899	0.54
Ball Tips	+++	+++	+++	\$ 2.4201		\$ 3.0457	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 5.0296		\$ 6.3298	\$ -3.0598	0.01
Flank Steak	\$ 5.7452	\$ 5.7620	\$ 5.2617	\$ 3.9414		\$ 4.9603	\$ 0.7849	0.98
Pectoral Muscle	+++	\$ 2.9878	\$ 2.8877	\$ 2.3706		\$ 2.9834	\$ -0.0142	1.86
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	\$ 1.0518	\$ 1.0618	\$ 1.1617	\$ 0.8896		\$ 1.1196	\$ -0.0678	43.08
Fresh 65% Lean Trimmings	\$ 1.8222	\$ 1.8347	\$ 1.8113					11.85
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1657	\$ 1.8897		\$ 2.3782	\$ -0.1300	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8400		\$ 2.3156	\$ 0.1734	7.28
Fresh 85% Lean Trimmings	\$ 2.6743	\$ 2.6935	+++	\$ 2.0378		\$ 2.5646	\$ 0.1097	20.57
Shankmeat	\$ 2.6743	\$ 2.6935	+++					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	+++	+++	+++					7.41
Lean Ground Beef	+++	+++	+++					12.73
Medium Ground Beef	+++	+++	+++					5.13
Regular Ground Beef	+++	+++	+++					2.18
Ground Chuck	+++	+++	+++	\$ 1.9875		\$ 2.5013	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2100		\$ 4.0398	\$ 0.0000	0.01

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

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