

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, February 23, 2018

Exchange Rate: 1.2710

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2183	\$ 2.2163	\$ 2.2031	\$ 2.2183	\$ 2.2163	\$ 2.2031
RIB	\$ 3.7725	\$ 3.6340	\$ 4.0012	\$ 3.6166	\$ 3.7534	\$ 3.7803
LOIN	\$ 3.4041	\$ 3.3616	\$ 3.5109	\$ 3.3101	\$ 3.2466	\$ 3.2404
ROUND	\$ 2.1476	\$ 2.2003	\$ 2.2602	\$ 2.1868	\$ 2.2065	\$ 2.2635
BRISKET	\$ 2.0422	\$ 2.1541	\$ 1.7874	\$ 2.0422	\$ 2.1541	\$ 1.7874
SHORT PLATE	\$ 1.9941	\$ 1.9471	\$ 1.8396	\$ 1.9941	\$ 1.9471	\$ 1.8396
FLANK	\$ 1.4249	\$ 1.4164	\$ 1.3649	\$ 1.4249	\$ 1.4164	\$ 1.3649















	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	\$ 2.7521	\$ 2.5806	\$ 2.5689	\$ 2.6254	\$ 2.6809	\$ 2.5516	\$ 2.5594	\$ 2.5434
Load Count Totals		207.00	161.05	226.40				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.2776	\$ 2.8948	\$ 0.1952	0.02
Short Cut shoulder clod	\$ 2.9207	\$ 2.9207	\$ 3.2721	\$ 2.2891	\$ 2.9094	\$ 0.0113	1.33
Clod Heart	n/a	n/a	+++	\$ 2.8704	\$ 3.6483		
Clod Tender	+++	+++	\$ 5.2291	\$ 5.3648	\$ 6.8187	\$ -1.0487	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.4084	\$ 3.1328	\$ 3.9818	\$ -0.2218	1.82
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7668	\$ 8.6006	\$ -1.7406	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.0362	\$ 6.7668	\$ 8.6006	\$ -1.7406	2.18
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.3356	\$ 7.3702	\$ 9.3675	\$ -1.0975	0.25
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.3356	\$ 7.4814	\$ 9.5089	\$ -1.2389	0.01
Back Ribs	+++	+++	+++	\$ 1.1033	\$ 1.4023	\$ 1.5688	0.01
Short Loin 1x0	\$ 6.3858	\$ 6.5031	\$ 7.0276	\$ 5.2325	\$ 6.6505	\$ -0.2647	0.45
Striploin 0x1 13up	\$ 6.6723	\$ 6.6573	\$ 7.4710	\$ 5.8303	\$ 7.4103	\$ -0.7380	3.96
Striploin 0x1 13dn	\$ 6.6723	\$ 6.6573	+++	\$ 5.8303	\$ 7.4103	\$ -0.7380	0.01

Top Butt 13up	\$ 4.2994	\$ 4.1477	\$ 4.1822	\$ 3.4611		\$ 4.3991	\$ -0.0997	3.69
Top Butt 13dn	\$ 4.2994	\$ 4.1477	\$ 4.1822	\$ 3.4611		\$ 4.3991	\$ -0.0997	0.01
PSMO Tenderloin	\$ 11.7970	\$ 11.8674	\$ 12.8218	\$ 9.6876		\$ 12.3129	\$ -0.5159	2.79
Butt Tenderloin	\$ 11.7980	\$ 11.5883	+++	\$ 9.1796		\$ 11.6673	\$ 0.1307	0.12
Boneless Round	n/a	n/a	+++	\$ 2.2837		\$ 2.9026		
Inside Round 1"	+++	+++	+++	\$ 2.2289		\$ 2.8329	\$ 0.2171	0.01
Inside Round	\$ 2.7722	\$ 2.8409	\$ 3.0172	\$ 2.2842		\$ 2.9032	\$ -0.1310	4.93
Outside Flat	\$ 2.8710	\$ 3.0200	\$ 2.9766	\$ 2.2270		\$ 2.8305	\$ 0.0405	2.78
Eye of round	\$ 3.2101	\$ 3.3360	\$ 3.7732	\$ 2.3715		\$ 3.0142	\$ 0.1959	4.08
Peeled Knuckle	+++	+++	+++	\$ 2.4720		\$ 3.1419	\$ 0.0081	3.55
Gooseneck	+++	+++	+++	\$ 2.1210		\$ 2.6958	\$ -0.2592	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	+++	+++	+++	\$ 2.2658		\$ 2.8798	\$ 0.2102	0.02
Short Cut shoulder clod	\$ 2.9207	\$ 2.9207	\$ 3.2721	\$ 2.2666		\$ 2.8808	\$ 0.0399	1.33
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.2291	\$ 5.2679		\$ 6.6955	\$ -0.9255	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.4084	\$ 3.0558		\$ 3.8839	\$ -0.1239	1.82
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9287		\$ 7.5354	\$ -0.2657	0.20
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.5123	\$ 5.9287		\$ 7.5354	\$ -1.3504	1.51
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.0185	\$ 6.7932		\$ 8.6342	\$ -0.7445	0.80
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.0185	\$ 6.8538		\$ 8.7112	\$ -0.8215	0.01
Back Ribs	+++	+++	+++	\$ 1.1033		\$ 1.4023	\$ 1.5688	0.03
Short Loin 1x0	\$ 6.3639	\$ 6.0657	\$ 5.8006	\$ 5.1657		\$ 6.5656	\$ -0.2017	1.87
Striploin 0x1 13up	\$ 5.8756	\$ 5.8487	\$ 6.9476	\$ 5.0314		\$ 6.3949	\$ -0.5193	2.86
Striploin 0x1 13dn	\$ 5.8756	\$ 5.8487	+++	\$ 5.0314		\$ 6.3949	\$ -0.5193	0.01
Top Butt 13up	\$ 4.0593	\$ 4.1018	\$ 3.8116	\$ 3.4439		\$ 4.3772	\$ -0.3179	5.99
Top Butt 13dn	\$ 4.0593	\$ 4.1018	\$ 3.8116	\$ 3.4439		\$ 4.3772	\$ -0.3179	0.01
PSMO Tenderloin	\$ 11.6049	\$ 11.9067	\$ 12.4305	\$ 9.7446		\$ 12.3854	\$ -0.7805	0.98
Butt Tenderloin	\$ 11.8270	\$ 11.6965	+++	\$ 9.1662		\$ 11.6502	\$ 0.1768	0.16
Boneless Round	n/a	n/a	+++	\$ 2.2956		\$ 2.9177		
Inside Round 1"	+++	+++	+++	\$ 2.2503		\$ 2.8601	\$ 0.1899	0.01
Inside Round	\$ 2.8623	\$ 2.8537	\$ 3.0664	\$ 2.2919		\$ 2.9130	\$ -0.0507	14.19
Outside Flat	\$ 2.9543	\$ 2.9327	\$ 2.9281	\$ 2.2154		\$ 2.8158	\$ 0.1385	5.20
Eye of round	\$ 3.1952	\$ 3.4156	\$ 3.6037	\$ 2.3723		\$ 3.0152	\$ 0.1800	2.95
Peeled Knuckle	+++	+++	+++	\$ 2.4794		\$ 3.1513	\$ 0.0787	1.62
Gooseneck	+++	+++	+++	\$ 2.0081		\$ 2.5523	\$ -0.1157	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	\$ 2.9682	\$ 3.1200	\$ 3.2512	\$ 2.2229		\$ 2.8253	\$ 0.1429	3.44
Briskets 120	+++	\$ 3.0910	\$ 2.7248	\$ 2.6675		\$ 3.3904	\$ -0.4725	5.17
Bone-in Chuck Shortrib	\$ 4.3450	\$ 4.2733	\$ 4.1730	\$ 3.4695		\$ 4.4097	\$ -0.0647	2.91
Flat Iron	\$ 4.1278	\$ 4.0518	\$ 3.4823					0.78
Blademeat	\$ 3.1650	\$ 3.0930	\$ 3.5908	\$ 2.5379		\$ 3.2257	\$ -0.0607	5.91
Bone-in Shortrib	+++	+++	+++	\$ 4.7867		\$ 6.0839	\$ 0.1061	0.01
Outside Skirt	+++	+++	+++	\$ 6.3349		\$ 8.0517	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.1568		\$ 5.2833	\$ 0.1055	0.01
Flapmeat	+++	+++	+++	\$ 5.3188		\$ 6.7602	\$ -0.3302	0.09
Ball Tips	+++	+++	+++	\$ 2.8458		\$ 3.6170	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.8590		\$ 4.9048	\$ -1.7948	0.01
Flank Steak	\$ 6.2606	\$ 6.1700	\$ 5.9218	\$ 5.1340		\$ 6.5253	\$ -0.2647	1.25
Pectoral Muscle	\$ 3.5484	+++	\$ 3.5886	\$ 2.8060		\$ 3.5664	\$ -0.0180	2.99
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	\$ 1.0268	\$ 1.0406	\$ 1.1113	\$ 0.8336		\$ 1.0595	\$ -0.0327	48.01
Fresh 65% Lean Trimmings	\$ 1.7625	\$ 1.8154	\$ 1.5936	\$ 1.3916		\$ 1.7687	\$ -0.0062	13.10
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6175		\$ 2.0558	\$ 0.1028	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7349		\$ 2.2051	\$ 0.2839	7.28
Fresh 85% Lean Trimmings	\$ 2.5547	\$ 2.5862	\$ 2.5040	\$ 1.9010		\$ 2.4162	\$ 0.1385	21.98
Shankmeat	\$ 2.5547	\$ 2.5862	\$ 2.5040					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	+++	+++	+++					6.33
Lean Ground Beef	+++	+++	+++					10.17
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					3.68
Ground Chuck	+++	+++	+++	\$ 1.9193		\$ 2.4394	\$ -0.0042	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1677		\$ 4.0261	\$ 0.0000	0.01

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

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