



## 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, December 9, 2016

Exchange Rate: 1.3191

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0052	\$ 1.9976	\$ 2.0478	\$ 2.0052	\$ 1.9976	\$ 2.0478
RIB	\$ 4.8098	\$ 5.1555	\$ 4.5414	\$ 3.7432	\$ 3.8185	\$ 4.1201
LOIN	\$ 3.0663	\$ 3.0777	\$ 3.5733	\$ 2.7455	\$ 2.8467	\$ 3.2017
ROUND	\$ 2.0924	\$ 2.1020	\$ 2.2275	\$ 2.1006	\$ 2.0546	\$ 2.1756
BRISKET	\$ 1.7248	\$ 1.7212	\$ 1.7676	\$ 1.7248	\$ 1.7212	\$ 1.7676
SHORT PLATE	\$ 1.4767	\$ 1.4925	\$ 1.6021	\$ 1.4767	\$ 1.4925	\$ 1.6021
FLANK	\$ 1.1189	\$ 1.1350	\$ 1.2931	\$ 1.1189	\$ 1.1350	\$ 1.2931

	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	\$ 2.5043	\$ 2.4901	\$ 2.5334	\$ 2.6269	\$ 2.2723	\$ 2.3020	\$ 2.3210	\$ 2.4882
Load Count Totals		221.89	212.11	241.85				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.2298				0.19	
Semi-Boneless	+++	+++	+++	\$ 1.9117		\$ 2.5217	\$ 0.7083	0.10
Short Cut shoulder clod	\$ 2.5419	\$ 2.4354	\$ 3.0010	\$ 1.8670		\$ 2.4628	\$ 0.0791	0.23
Clod Heart	+++	+++	+++	\$ 3.5505		\$ 4.6835	\$ -0.8234	0.01
Clod Tender	+++	+++	\$ 4.4713	\$ 2.7271		\$ 3.5973	\$ -0.5373	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5906	\$ 2.4439		\$ 3.2237	\$ 0.4658	1.28
Chuck Roll 0x0	+++	+++	\$ 3.4577					0.01
Oven Ready Rib	+++	+++	+++					0.31
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 8.2635		\$ 10.9004	\$ 0.7049	3.76
Bone-in Lipon Ribeye 17 dn	\$ 8.5089	\$ 10.3030	\$ 7.6708	\$ 8.2635		\$ 10.9004	\$ -2.3915	4.57
Boneless Lipon Ribeye 14 up	\$ 12.0052	\$ 11.7474	\$ 12.0278	\$ 8.8981		\$ 11.7375	\$ 0.2677	1.74
Boneless Lipon Ribeye 14 dn	\$ 12.0052	\$ 11.7474	+++	\$ 9.3376		\$ 12.3172	\$ -0.3120	0.01
Back Ribs	+++	+++	+++	\$ 0.9225		\$ 1.2169	\$ 2.0763	0.01
Short Loin 1x0	\$ 6.1271	\$ 5.8756	\$ 7.4515	\$ 4.4168		\$ 5.8262	\$ 0.3009	0.14
Striploin 0x1 13up	\$ 6.0184	\$ 6.0791	\$ 7.2743	\$ 4.6168		\$ 6.0900	\$ -0.0716	6.77
Striploin 0x1 13dn	\$ 6.0184	\$ 6.0791	+++	\$ 4.6168		\$ 6.0900	\$ -0.0716	0.01




Top Butt 13up	\$ 3.2971	\$ 3.3362	\$ 4.2096	\$ 2.2191		\$ 2.9272	\$ 0.3699	10.85
Top Butt 13dn	\$ 3.2971	\$ 3.3362	\$ 4.2096	\$ 2.2191		\$ 2.9272	\$ 0.3699	0.01
PSMO Tenderloin	\$ 12.7746	\$ 13.0490	\$ 13.6477	\$ 10.5503		\$ 13.9169	\$ -1.1423	5.19
Butt Tenderloin	+++	\$ 13.9800	\$ 14.1522	\$ 9.7842		\$ 12.9063	\$ 1.3152	0.19
Boneless Round	+++	+++	+++	\$ 2.0317		\$ 2.6800	\$ -0.0600	0.01
Inside Round 1"	+++	+++	\$ 2.6652	\$ 1.7863		\$ 2.3563	\$ 0.3837	0.01
Inside Round	\$ 2.7861	\$ 2.8432	\$ 2.8299	\$ 1.9225		\$ 2.5360	\$ 0.2501	8.69
Outside Flat	\$ 2.8383	\$ 2.8175	\$ 3.0584	\$ 1.9040		\$ 2.5116	\$ 0.3267	3.27
Eye of round	\$ 3.3665	\$ 3.3545	\$ 3.8993	\$ 2.4975		\$ 3.2945	\$ 0.0720	5.83
Peeled Knuckle	+++	+++	+++	\$ 2.1487		\$ 2.8344	\$ 0.1756	5.00
Gooseneck	+++	+++	+++	\$ 1.9216		\$ 2.5348	\$ 0.4752	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	+++	+++	\$ 3.2298					0.19
Semi-Boneless	+++	+++	+++	\$ 1.9088		\$ 2.5179	\$ 0.7121	0.10
Short Cut shoulder clod	\$ 2.5419	\$ 2.4354	\$ 3.0010	\$ 1.9058		\$ 2.5139	\$ 0.0280	0.23
Clod Heart	+++	+++	+++					0.01
Clod Tender	+++	+++	\$ 4.4713	\$ 2.6483		\$ 3.4934	\$ -0.4334	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5906	\$ 2.3730		\$ 3.1302	\$ 0.5593	1.28
Chuck Roll 0x0	+++	+++	\$ 3.4577					0.01
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8260		\$ 7.6851	\$ -0.3251	0.01
Bone-in Lipon Ribeye 17 dn	\$ 7.3600	\$ 7.4600	\$ 7.1728	\$ 5.8260		\$ 7.6851	\$ -0.3251	3.24
Boneless Lipon Ribeye 14 up	\$ 8.6800	\$ 8.3000	\$ 9.6321	\$ 6.6027		\$ 8.7096	\$ -0.0296	0.12
Boneless Lipon Ribeye 14 dn	\$ 8.6800	\$ 8.3000	+++	\$ 6.6148		\$ 8.7256	\$ -0.0456	0.01
Back Ribs	+++	+++	+++	\$ 0.9225		\$ 1.2169	\$ 2.0763	0.01
Short Loin 1x0	\$ 4.5500	\$ 5.2400	\$ 4.5162	\$ 3.6611		\$ 4.8294	\$ -0.2794	0.13
Striploin 0x1 13up	\$ 4.9600	\$ 4.9800	\$ 6.3206	\$ 3.8521		\$ 5.0813	\$ -0.1213	1.57
Striploin 0x1 13dn	\$ 4.9600	\$ 4.9800	+++	\$ 3.8521		\$ 5.0813	\$ -0.1213	0.01
Top Butt 13up	\$ 3.0700	\$ 3.3100	\$ 3.9538	\$ 2.1358		\$ 2.8173	\$ 0.2527	0.70
Top Butt 13dn	\$ 3.0700	\$ 3.3100	\$ 3.9538	\$ 2.1358		\$ 2.8173	\$ 0.2527	0.01
PSMO Tenderloin	\$ 12.0100	\$ 12.4700	\$ 13.4764	\$ 8.6633		\$ 11.4278	\$ 0.5822	2.49
Butt Tenderloin	+++	\$ 11.0300	\$ 14.2533	\$ 7.9665		\$ 10.5086	\$ 0.5814	0.02
Boneless Round	+++	+++	+++	\$ 2.0519		\$ 2.7067	\$ -0.0867	0.38
Inside Round 1"	+++	+++	\$ 2.6652	\$ 1.7820		\$ 2.3506	\$ 0.3894	0.01
Inside Round	\$ 2.6500	\$ 2.6500	\$ 2.7685	\$ 1.8563		\$ 2.4486	\$ 0.2014	7.00
Outside Flat	\$ 2.7200	\$ 2.8200	\$ 3.0495	\$ 1.8280		\$ 2.4113	\$ 0.3087	3.59
Eye of round	\$ 3.2400	\$ 3.3200	\$ 3.7860	\$ 2.4911		\$ 3.2860	\$ -0.0460	1.61
Peeled Knuckle	+++	+++	+++	\$ 2.1526		\$ 2.8395	\$ 0.2605	1.51
Gooseneck	+++	+++	+++	\$ 1.9183		\$ 2.5304	\$ 0.5696	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	\$ 2.7145	\$ 2.7115	\$ 3.0541	\$ 1.9745		\$ 2.6046	\$ 0.1099	5.43
Briskets 120	\$ 2.7214	\$ 2.7122	\$ 2.8462	\$ 2.2669		\$ 2.9903	\$ -0.2689	3.17
Bone-in Chuck Shortrib	\$ 4.2589	\$ 4.3240	\$ 4.0971	\$ 2.8835		\$ 3.8036	\$ 0.4553	1.23
Flat Iron	\$ 3.7524	\$ 3.7302	+++					1.33
Blademeat	\$ 3.3438	\$ 3.2722	\$ 3.6375	\$ 2.7513		\$ 3.6292	\$ -0.2854	7.50
Bone-in Shortrib	+++	+++	+++	\$ 3.8047		\$ 5.0188	\$ -0.3588	0.24
Outside Skirt	+++	+++	+++	\$ 4.1663		\$ 5.4958	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.1014		\$ 4.0911	\$ 0.0817	0.01
Flapmeat	+++	+++	\$ 5.4304	\$ 3.7290		\$ 4.9189	\$ 0.3611	0.12
Ball Tips	+++	+++	+++	\$ 1.9095		\$ 2.5188	\$ 0.0000	0.01
Tri Tips	+++	+++	\$ 4.3737	\$ 2.7657		\$ 3.6482	\$ -1.0682	0.24
Flank Steak	\$ 5.1136	\$ 5.2008	\$ 6.5934	\$ 3.6306		\$ 4.7891	\$ 0.3245	1.70
Pectoral Muscle	\$ 3.3571	\$ 3.3202	\$ 3.5804	\$ 2.7778		\$ 3.6642	\$ -0.3071	4.06
Lointails	+++	+++	\$ 3.1602					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	\$ 0.7084	\$ 0.7170	\$ 0.5482	\$ 0.4012		\$ 0.5292	\$ 0.1792	36.01
Fresh 65% Lean Trimmings	\$ 1.3215	\$ 1.3233	\$ 0.9906	\$ 0.7806		\$ 1.0297	\$ 0.2918	19.69
Fresh 75% Lean Trimmings	+++	+++	\$ 1.6946	\$ 1.3407		\$ 1.7685	\$ 0.0640	5.66
Fresh 85% Lean Trimmings	\$ 2.3435	\$ 2.3601	\$ 2.3987	\$ 1.6946		\$ 2.2353	\$ 0.1082	16.72
Shankmeat	\$ 2.3435	\$ 2.3601	\$ 2.3987					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	+++	+++	+++					12.98
Lean Ground Beef	+++	+++	+++					19.00
Medium Ground Beef	+++	+++	+++					0.88
Regular Ground Beef	+++	+++	+++					3.23
Ground Chuck	+++	+++	+++	\$ 1.5300		\$ 2.0182	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.7158		\$ 3.5824	\$ 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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