



## 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, March 2, 2018

Exchange Rate: 1.2852

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2497	\$ 2.2183	\$ 2.1329	\$ 2.2497	\$ 2.2183	\$ 2.1329
RIB	\$ 4.0295	\$ 3.7725	\$ 4.5274	\$ 3.7257	\$ 3.6166	\$ 4.0416
LOIN	\$ 3.5040	\$ 3.4041	\$ 3.6190	\$ 3.3624	\$ 3.3101	\$ 3.4649
ROUND	\$ 2.1740	\$ 2.1476	\$ 2.2611	\$ 2.1784	\$ 2.1868	\$ 2.2878
BRISKET	\$ 2.1804	\$ 2.0422	\$ 1.7518	\$ 2.1804	\$ 2.0422	\$ 1.7518
SHORT PLATE	\$ 2.0526	\$ 1.9941	\$ 1.9063	\$ 2.0526	\$ 1.9941	\$ 1.9063
FLANK	\$ 1.4461	\$ 1.4249	\$ 1.3923	\$ 1.4461	\$ 1.4249	\$ 1.3923

	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	\$ 2.8426	\$ 2.6580	\$ 2.5806	\$ 2.6917	\$ 2.7628	\$ 2.5943	\$ 2.5516	\$ 2.6095
Load Count Totals		219.56	207.00	251.20				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.3162	\$ 2.9768	\$ 0.1232	0.09
Short Cut shoulder clod	+++	\$ 2.9207	\$ 3.0932	\$ 2.2507	\$ 2.8926	\$ 0.0139	1.50
Clod Heart	n/a	n/a	+++	\$ 2.7986	\$ 3.5968		
Clod Tender	+++	+++	\$ 5.3388	\$ 5.7676	\$ 7.4125	\$ -1.7125	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.4388	\$ 3.1319	\$ 4.0251	\$ -0.1346	2.82
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.9120	\$ 8.8833	\$ -1.3133	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2860	\$ 6.9120	\$ 8.8833	\$ -1.3133	1.68
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.9557	\$ 7.7243	\$ 9.9273	\$ -1.5973	0.17
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.9557	\$ 7.8645	\$ 10.1075	\$ -1.7775	0.01
Back Ribs	+++	+++	+++	\$ 1.3131	\$ 1.6876	\$ 1.3100	0.01
Short Loin 1x0	\$ 6.7949	\$ 6.3858	\$ 7.3365	\$ 5.4290	\$ 6.9774	\$ -0.1825	1.77
Striploin 0x1 13up	\$ 7.0668	\$ 6.6723	\$ 7.8447	\$ 6.2250	\$ 8.0004	\$ -0.9336	6.57
Striploin 0x1 13dn	\$ 7.0668	\$ 6.6723	+++	\$ 6.2250	\$ 8.0004	\$ -0.9336	0.01







Top Butt 13up	\$ 4.2499	\$ 4.2994	\$ 4.3221	\$ 3.4762		\$ 4.4676	\$ -0.2177	10.23
Top Butt 13dn	\$ 4.2499	\$ 4.2994	\$ 4.3221	\$ 3.4762		\$ 4.4676	\$ -0.2177	0.01
PSMO Tenderloin	\$ 11.8126	\$ 11.7970	\$ 13.0033	\$ 9.9316		\$ 12.7641	\$ -0.9515	3.54
Butt Tenderloin	\$ 12.0326	\$ 11.7980	+++	\$ 9.1591		\$ 11.7713	\$ 0.2613	0.20
Boneless Round	n/a	n/a	n/a	\$ 2.2951		\$ 2.9497		
Inside Round 1"	+++	+++	+++	\$ 2.2627		\$ 2.9080	\$ 0.1420	0.01
Inside Round	\$ 2.8835	\$ 2.7722	\$ 2.9927	\$ 2.2802		\$ 2.9305	\$ -0.0470	4.06
Outside Flat	\$ 2.9262	\$ 2.8710	\$ 2.9821	\$ 2.1439		\$ 2.7553	\$ 0.1709	1.86
Eye of round	\$ 3.1486	\$ 3.2101	\$ 3.6404	\$ 2.3543		\$ 3.0257	\$ 0.1229	3.28
Peeled Knuckle	+++	+++	+++	\$ 2.4722		\$ 3.1773	\$ -0.0273	5.30
Gooseneck	+++	+++	+++	\$ 1.9570		\$ 2.5151	\$ -0.0785	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.3137		\$ 2.9736	\$ 0.1264	0.09
Short Cut shoulder clod	+++	\$ 2.9207	\$ 3.0932	\$ 2.2701		\$ 2.9175	\$ -0.0110	1.50
Clod Heart	n/a	n/a	+++					
Clod Tender	+++	+++	\$ 5.3388	\$ 5.3287		\$ 6.8484	\$ -1.1484	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.4388	\$ 2.9821		\$ 3.8326	\$ 0.0579	2.82
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2828		\$ 8.0747	\$ -0.7402	0.91
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.5002	\$ 6.2828		\$ 8.0747	\$ -1.6407	2.69
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.1683	\$ 7.0926		\$ 9.1154	\$ -0.6852	0.74
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.1683	\$ 7.0879		\$ 9.1094	\$ -0.6792	0.01
Back Ribs	+++	+++	+++	\$ 1.3131		\$ 1.6876	\$ 1.3100	0.03
Short Loin 1x0	\$ 6.2177	\$ 6.3639	\$ 6.2999	\$ 5.2512		\$ 6.7488	\$ -0.5311	2.77
Striploin 0x1 13up	\$ 5.9947	\$ 5.8756	\$ 7.4409	\$ 5.2972		\$ 6.8080	\$ -0.8133	3.27
Striploin 0x1 13dn	\$ 5.9947	\$ 5.8756	+++	\$ 5.2972		\$ 6.8080	\$ -0.8133	0.01
Top Butt 13up	\$ 4.2809	\$ 4.0593	\$ 4.3906	\$ 3.5242		\$ 4.5293	\$ -0.2484	7.84
Top Butt 13dn	\$ 4.2809	\$ 4.0593	\$ 4.3906	\$ 3.5242		\$ 4.5293	\$ -0.2484	0.01
PSMO Tenderloin	\$ 11.9628	\$ 11.6049	\$ 13.4380	\$ 9.4318		\$ 12.1217	\$ -0.1589	1.85
Butt Tenderloin	\$ 11.1654	\$ 11.8270	+++	\$ 8.5504		\$ 10.9890	\$ 0.1764	0.29
Boneless Round	n/a	n/a	n/a	\$ 2.2663		\$ 2.9126		
Inside Round 1"	+++	+++	+++	\$ 2.2282		\$ 2.8637	\$ 0.1863	0.01
Inside Round	\$ 2.9544	\$ 2.8623	\$ 3.2242	\$ 2.2971		\$ 2.9522	\$ 0.0022	12.13
Outside Flat	\$ 2.7908	\$ 2.9543	\$ 2.9295	\$ 2.1315		\$ 2.7394	\$ 0.0514	8.62
Eye of round	\$ 3.1861	\$ 3.1952	\$ 3.6640	\$ 2.3504		\$ 3.0207	\$ 0.1654	2.70
Peeled Knuckle	+++	+++	+++	\$ 2.4608		\$ 3.1626	\$ -0.0026	1.73
Gooseneck	+++	+++	+++	\$ 2.0059		\$ 2.5780	\$ -0.1414	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	\$ 2.9757	\$ 2.9682	\$ 3.2386	\$ 2.2839		\$ 2.9353	\$ 0.0404	2.44
Briskets 120	\$ 3.1344	+++	\$ 2.6445	\$ 2.8583		\$ 3.6735	\$ -0.5391	0.94
Bone-in Chuck Shortrib	\$ 4.4177	\$ 4.3450	\$ 4.2110	\$ 3.4915		\$ 4.4873	\$ -0.0696	2.54
Flat Iron	\$ 4.0981	\$ 4.1278	+++					0.98
Blademeat	\$ 3.1698	\$ 3.1650	\$ 3.5919	\$ 2.5206		\$ 3.2395	\$ -0.0697	5.92
Bone-in Shortrib	+++	+++	\$ 7.4457	\$ 5.0394		\$ 6.4766	\$ -0.2866	0.01
Outside Skirt	+++	+++	+++	\$ 6.6224		\$ 8.5111	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.2921		\$ 5.5162	\$ 0.1103	0.01
Flapmeat	+++	+++	+++	\$ 5.4328		\$ 6.9822	\$ -0.2322	0.14
Ball Tips	+++	+++	+++	\$ 2.9232		\$ 3.7569	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.9531		\$ 5.0805	\$ -1.9705	0.01
Flank Steak	\$ 6.3715	\$ 6.2606	\$ 5.9863	\$ 5.2348		\$ 6.7278	\$ -0.3563	0.98
Pectoral Muscle	+++	\$ 3.5484	\$ 3.1418	\$ 2.8421		\$ 3.6527	\$ -0.0811	2.56
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	\$ 1.0429	\$ 1.0268	\$ 1.1628	\$ 0.8309		\$ 1.0679	\$ -0.0250	46.03
Fresh 65% Lean Trimmings	\$ 1.7379	\$ 1.7625	\$ 1.6838	\$ 1.3277		\$ 1.7064	\$ 0.0315	14.29
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1033					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7464		\$ 2.2445	\$ 0.2445	7.28
Fresh 85% Lean Trimmings	\$ 2.5652	\$ 2.5547	\$ 2.5229	\$ 1.8839		\$ 2.4212	\$ 0.1440	23.59
Shankmeat	\$ 2.5652	\$ 2.5547	\$ 2.5229					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	+++	+++	+++					8.81
Lean Ground Beef	+++	+++	+++					0.52
Medium Ground Beef	n/a	n/a	+++					
Regular Ground Beef	+++	+++	+++					9.03
Ground Chuck	+++	+++	+++	\$ 1.9700		\$ 2.5318	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2191		\$ 4.1372	\$ -0.0001	0.01

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

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