

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, October 21, 2016

Exchange Rate: 1.3222

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0066	\$ 2.0738	\$ 2.2925	\$ 2.0066	\$ 2.0729	\$ 2.2925
RIB	\$ 3.7968	\$ 3.8139	\$ 3.8513	\$ 3.6518	\$ 3.5127	\$ 3.8961
LOIN	\$ 2.9003	\$ 2.9956	\$ 3.6814	\$ 2.8262	\$ 2.8656	\$ 3.4477
ROUND	\$ 2.0484	\$ 2.0824	\$ 2.4650	\$ 2.1160	\$ 2.1339	\$ 2.5338
BRISKET	\$ 1.6012	\$ 1.6411	\$ 1.7784	\$ 1.6012	\$ 1.6411	\$ 1.7784
SHORT PLATE	\$ 1.4032	\$ 1.4076	\$ 1.7906	\$ 1.4032	\$ 1.4076	\$ 1.7906
FLANK	\$ 1.0971	\$ 1.1072	\$ 1.2105	\$ 1.0971	\$ 1.1072	\$ 1.2105















	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	\$ 2.3798	\$ 2.3177	\$ 2.3700	\$ 2.7079	\$ 2.2415	\$ 2.3006	\$ 2.3193	\$ 2.6788
Load Count Totals		289.74	296.98	284.38				

AAA Product






	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 3.9685				0.09	
Semi-Boneless	+++	+++	+++	\$ 1.8743		\$ 2.4782	\$ 0.9418	0.13
Short Cut shoulder clod	\$ 2.7061	\$ 2.7660	\$ 2.9374	\$ 1.7713		\$ 2.3420	\$ 0.3641	2.38
Clod Heart	+++	+++	+++	\$ 2.8921		\$ 3.8239	\$ 0.0149	0.01
Clod Tender	\$ 3.5685	+++	\$ 4.2999	\$ 2.9914		\$ 3.9552	\$ -0.3867	0.17
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	\$ 4.1237	\$ 4.2209	\$ 3.1084		\$ 4.1099	\$ -0.2294	2.28
Chuck Roll 0x0	+++	\$ 3.8759	\$ 4.0585					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1175		\$ 8.0886	\$ -0.3273	5.86
Bone-in Lipon Ribeye 17 dn	+++	\$ 8.7091	\$ 6.9663	\$ 6.1175		\$ 8.0886	\$ 0.3573	1.02
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.2912	\$ 6.4690		\$ 8.5533	\$ 0.3917	1.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.5325		\$ 8.6373	\$ 0.3077	0.01
Back Ribs	+++	+++	+++	\$ 0.9123		\$ 1.2062	\$ 2.0237	0.01
Short Loin 1x0	+++	\$ 5.8394	\$ 7.1871	\$ 4.3213		\$ 5.7136	\$ -0.0113	2.01
Striploin 0x1 13up	+++	\$ 6.0552	\$ 7.0560	\$ 4.3888		\$ 5.8029	\$ 0.1495	6.75
Striploin 0x1 13dn	+++	\$ 6.0552	+++	\$ 4.3888		\$ 5.8029	\$ 0.1495	0.01

Top Butt 13up	+++	\$ 3.6153	\$ 4.7255	\$ 2.5631		\$ 3.3889	\$ 0.0623	19.66	
Top Butt 13dn	+++	\$ 3.6153	\$ 4.7255	\$ 2.5631		\$ 3.3889	\$ 0.0623	0.01	
PSMO Tenderloin	+++	\$ 11.0780	\$ 13.9848	\$ 8.2736		\$ 10.9394	\$ -0.4530	8.62	
Butt Tenderloin	+++	+++	\$ 14.1693	\$ 8.6287		\$ 11.4089	\$ 2.2170	0.08	
Boneless Round	+++	+++	+++	\$ 2.0818		\$ 2.7526	\$ -0.0326	0.01	
Inside Round 1"	+++	+++	\$ 3.0231	\$ 1.7213		\$ 2.2759	\$ 0.3441	0.01	
Inside Round	+++	\$ 2.7269	\$ 3.1999	\$ 1.8463		\$ 2.4412	\$ 0.2568	4.48	
Outside Flat	+++	\$ 2.8619	\$ 3.3435	\$ 2.3116		\$ 3.0564	\$ -0.2062	5.35	
Eye of round	+++	\$ 3.1069	\$ 4.2216	\$ 2.3239		\$ 3.0727	\$ 0.0240	5.03	
Peeled Knuckle	+++	+++	+++	\$ 2.1105		\$ 2.7905	\$ 0.2195	6.34	
Gooseneck	+++	+++	+++	\$ 2.0102		\$ 2.6579	\$ -0.0104	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	+++	+++	\$ 3.9685					0.09	
Semi-Boneless	+++	+++	+++	\$ 1.8467		\$ 2.4417	\$ 0.9783	0.13	
Short Cut shoulder clod		\$ 2.7061	\$ 2.7660	\$ 2.9374	\$ 1.7600		\$ 2.3271	\$ 0.3790	2.38
Clod Heart	+++	+++	+++					0.01	
Clod Tender		\$ 3.5685	+++	\$ 4.2999	\$ 2.6889		\$ 3.5553	\$ 0.0132	0.17
2 Piece Boneless Chuck		n/a	n/a	n/a					
Chuck Roll	+++	\$ 4.1237	\$ 4.2209	\$ 2.8973		\$ 3.8308	\$ 0.0497	2.28	
Chuck Roll 0x0	+++	\$ 3.8759	\$ 4.0585					0.01	
Oven Ready Rib	+++	+++	n/a					2.07	
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.8559		\$ 6.4205	\$ 0.1395	0.01	
Bone-in Lipon Ribeye 17 dn	+++	\$ 6.4176	\$ 6.6476	\$ 4.8559		\$ 6.4205	\$ 0.1395	0.90	
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.1172	\$ 5.5961		\$ 7.3992	\$ 0.4008	0.54	
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.6855		\$ 7.5174	\$ 0.2826	0.01	
Back Ribs	+++	+++	+++	\$ 0.9123		\$ 1.2062	\$ 2.0237	0.01	
Short Loin 1x0	+++	\$ 5.4912	\$ 6.1933	\$ 3.5726		\$ 4.7237	\$ 0.6763	0.34	
Striploin 0x1 13up	+++	\$ 5.2803	\$ 6.0776	\$ 3.7721		\$ 4.9875	\$ 0.4925	1.91	
Striploin 0x1 13dn	+++	\$ 5.2803	+++	\$ 3.7721		\$ 4.9875	\$ 0.4925	0.01	
Top Butt 13up	+++	\$ 3.4322	\$ 4.3463	\$ 2.2623		\$ 2.9912	\$ 0.4788	4.55	
Top Butt 13dn	+++	\$ 3.4322	\$ 4.3463	\$ 2.2623		\$ 2.9912	\$ 0.4788	0.01	
PSMO Tenderloin	+++	\$ 11.2981	\$ 13.9973	\$ 8.1212		\$ 10.7379	\$ 0.2421	0.87	
Butt Tenderloin	+++	+++	\$ 14.1088	\$ 8.1731		\$ 10.8065	\$ 0.6135	0.03	
Boneless Round	+++	+++	+++	\$ 2.0806		\$ 2.7510	\$ -0.0310	0.66	
Inside Round 1"	+++	+++	\$ 3.0231	\$ 1.7868		\$ 2.3625	\$ 0.2575	0.04	
Inside Round	+++	\$ 2.6726	\$ 3.2357	\$ 1.8405		\$ 2.4335	\$ 0.2065	9.42	
Outside Flat	+++	\$ 2.9575	\$ 3.1865	\$ 2.2956		\$ 3.0352	\$ -0.1552	4.98	
Eye of round	+++	\$ 3.1381	\$ 4.2330	\$ 2.2877		\$ 3.0248	\$ 0.1452	2.82	
Peeled Knuckle	+++	+++	+++	\$ 2.0700		\$ 2.7370	\$ 0.3430	3.37	
Gooseneck	+++	+++	+++	\$ 1.9286		\$ 2.5500	\$ 0.0975	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	\$ 2.6581	\$ 2.6757	\$ 3.5084	\$ 1.9611		\$ 2.5930	\$ 0.0651	7.11
Briskets 120	\$ 2.5430	\$ 2.6075	\$ 2.8027	\$ 1.9374		\$ 2.5616	\$ -0.0186	6.27
Bone-in Chuck Shortrib	\$ 4.0825	\$ 4.0530	+++	\$ 2.7888		\$ 3.6874	\$ 0.3951	4.72
Flat Iron	\$ 3.7136	\$ 3.7376	\$ 3.6413					1.39
Blademeat	\$ 2.6537	\$ 2.7166	\$ 3.4369	\$ 2.0726		\$ 2.7404	\$ -0.0867	12.98
Bone-in Shortrib	+++	+++	\$ 4.0108	\$ 3.5751		\$ 4.7270	\$ -0.6170	0.01
Outside Skirt	+++	+++	+++	\$ 4.8213		\$ 6.3747	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 2.8728		\$ 3.7984	\$ 0.0761	0.01
Flapmeat	+++	+++	+++	\$ 3.5611		\$ 4.7085	\$ 0.1715	0.33
Ball Tips	+++	+++	+++	\$ 1.9283		\$ 2.5496	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 2.4903		\$ 3.2927	\$ -0.7427	0.06
Flank Steak	\$ 5.2888	\$ 5.3042	\$ 5.6783	\$ 3.9912		\$ 5.2772	\$ 0.0116	1.25
Pectoral Muscle	\$ 2.7212	\$ 2.7610	\$ 3.4823	\$ 2.1761		\$ 2.8772	\$ -0.1560	4.93
Lointails	+++	+++	\$ 3.1484					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	\$ 0.5444	\$ 0.5725	\$ 0.6954	\$ 0.3230		\$ 0.4271	\$ 0.1173	60.36
Fresh 65% Lean Trimmings	\$ 1.2070	\$ 1.2020	\$ 1.4251	\$ 0.6781		\$ 0.8966	\$ 0.3104	25.51
Fresh 75% Lean Trimmings	+++	+++	\$ 2.0108	\$ 1.3782		\$ 1.8223	\$ -0.0624	0.01
Fresh 85% Lean Trimmings	\$ 2.3129	\$ 2.3332	\$ 2.5964	\$ 1.6980		\$ 2.2451	\$ 0.0678	22.41
Shankmeat	\$ 2.3129	\$ 2.3332	\$ 2.5964					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	+++	+++	+++					14.28
Lean Ground Beef	+++	+++	+++					14.58
Medium Ground Beef	+++	+++	+++					0.68
Regular Ground Beef	+++	+++	+++					3.58
Ground Chuck	+++	+++	+++	\$ 1.5765		\$ 2.0844	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.8194		\$ 3.7278	\$ 0.0001	0.01

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

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