



## 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, April 7, 2017

Exchange Rate: 1.3417

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0707	\$ 2.1233	\$ 2.1386	\$ 2.0707	\$ 2.1233	\$ 2.1379
RIB	\$ 4.1175	\$ 4.1353	\$ 4.3194	\$ 4.0493	\$ 4.0125	\$ 4.2277
LOIN	\$ 4.1318	\$ 4.2130	\$ 4.0981	\$ 3.7130	\$ 3.9269	\$ 3.8204
ROUND	\$ 2.2762	\$ 2.3485	\$ 2.2391	\$ 2.2364	\$ 2.3066	\$ 2.1973
BRISKET	\$ 1.8450	\$ 1.8282	\$ 1.6947	\$ 1.8450	\$ 1.8282	\$ 1.6947
SHORT PLATE	\$ 2.1130	\$ 2.1191	\$ 2.0946	\$ 2.1130	\$ 2.1191	\$ 2.0946
FLANK	\$ 1.5046	\$ 1.5440	\$ 1.6157	\$ 1.5046	\$ 1.5440	\$ 1.6157

	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	\$ 2.8174	\$ 2.7614	\$ 2.8134	\$ 2.7799	\$ 2.6834	\$ 2.6557	\$ 2.7292	\$ 2.7011
Load Count Totals		243.39	226.98	246.50				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.10
Semi-Boneless	+++	+++	+++	\$ 1.9629	\$ 2.6336	\$ 0.4564	0.12
Short Cut shoulder clod	\$ 2.7704	\$ 2.9295	\$ 2.9546	\$ 1.9929	\$ 2.6739	\$ 0.0965	0.25
Clod Heart	+++	+++	+++	\$ 2.9753	\$ 3.9920	\$ 0.4429	0.01
Clod Tender	\$ 5.9580	+++	+++	\$ 6.1211	\$ 8.2127	\$ -2.2547	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.0141	\$ 3.1954	\$ 3.2997	\$ 2.3201	\$ 3.1129	\$ -0.0988	1.97
Chuck Roll 0x0	+++	+++	\$ 3.1566				0.01
Oven Ready Rib	+++	+++	+++				0.05
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.5724	\$ 6.7242	\$ 9.0219	\$ -0.9827	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.5718	\$ 6.7242	\$ 9.0219	\$ -1.1419	4.72
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4488	\$ 9.9941	\$ -0.9241	0.20
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.4865	\$ 10.0446	\$ -0.9746	0.01
Back Ribs	+++	+++	+++	\$ 1.0401	\$ 1.3955	\$ 1.8738	0.01
Short Loin 1x0	\$ 9.1841	\$ 9.5888	\$ 7.4695	\$ 5.8548	\$ 7.8554	\$ 1.3287	0.81
Striploin 0x1 13up	\$ 9.2093	\$ 9.3742	\$ 9.7045	\$ 6.4200	\$ 8.6137	\$ 0.5956	8.05
Striploin 0x1 13dn	+++	\$ 9.3742	+++	\$ 6.4200	\$ 8.6137	\$ 0.5956	0.01







Top Butt 13up	\$ 4.9805	\$ 5.1639	\$ 5.6468	\$ 3.7045		\$ 4.9703	\$ 0.0102	8.95
Top Butt 13dn	\$ 4.9805	\$ 5.1639	\$ 5.6468	\$ 3.7045		\$ 4.9703	\$ 0.0102	0.01
PSMO Tenderloin	\$ 14.2192	\$ 14.0548	\$ 13.2599	\$ 10.2012		\$ 13.6870	\$ 0.5322	3.56
Butt Tenderloin	\$ 12.7677	\$ 13.6415	+++	\$ 8.8748		\$ 11.9073	\$ 0.8604	0.21
Boneless Round	n/a	n/a	n/a	\$ 2.1625		\$ 2.9014		
Inside Round 1"	+++	+++	\$ 3.0184	\$ 2.0381		\$ 2.7345	\$ 0.4755	0.01
Inside Round	\$ 3.0746	\$ 3.1953	\$ 3.1410	\$ 2.1022		\$ 2.8205	\$ 0.2541	6.08
Outside Flat	\$ 2.8899	\$ 2.9986	\$ 2.8073	\$ 1.9540		\$ 2.6217	\$ 0.2682	2.85
Eye of round	\$ 3.0081	\$ 3.1103	\$ 4.0182	\$ 2.0641		\$ 2.7694	\$ 0.2387	3.50
Peeled Knuckle	+++	+++	+++	\$ 2.2205		\$ 2.9792	\$ 0.3308	3.38
Gooseneck	+++	+++	+++	\$ 1.8962		\$ 2.5441	\$ -0.1075	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	+++	+++	+++					0.10
Semi-Boneless	+++	+++	+++	\$ 1.9161		\$ 2.5708	\$ 0.5192	0.12
Short Cut shoulder clod	\$ 2.7704	\$ 2.9295	\$ 2.9546	\$ 1.9756		\$ 2.6507	\$ 0.1197	0.25
Clod Heart	+++	+++	+++					0.01
Clod Tender	\$ 5.9580	+++	+++	\$ 5.8304		\$ 7.8226	\$ -1.8646	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.0141	\$ 3.1954	\$ 3.2997	\$ 2.2429		\$ 3.0093	\$ 0.0048	1.97
Chuck Roll 0x0	+++	+++	\$ 3.1566					0.01
Oven Ready Rib	+++	n/a	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.3321	\$ 5.5029		\$ 7.3832	\$ 0.6560	3.46
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.1897	\$ 5.5029		\$ 7.3832	\$ 0.0581	4.06
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1756		\$ 8.2858	\$ 0.5916	1.01
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.9957		\$ 8.0444	\$ 0.8330	0.01
Back Ribs	+++	+++	+++	\$ 1.0401		\$ 1.3955	\$ 1.8738	0.02
Short Loin 1x0	\$ 8.0856	\$ 8.4146	\$ 7.2650	\$ 5.3881		\$ 7.2292	\$ 0.8564	1.61
Striploin 0x1 13up	\$ 7.7601	\$ 8.7992	\$ 7.9768	\$ 5.6799		\$ 7.6207	\$ 0.1394	6.13
Striploin 0x1 13dn	+++	\$ 8.7992	+++	\$ 5.6799		\$ 7.6207	\$ 0.2845	0.01
Top Butt 13up	\$ 4.5200	\$ 4.4505	\$ 5.0811	\$ 3.5000		\$ 4.6960	\$ -0.1760	6.47
Top Butt 13dn	\$ 4.5200	\$ 4.4505	\$ 5.0811	\$ 3.5000		\$ 4.6960	\$ -0.1760	0.01
PSMO Tenderloin	\$ 12.2857	\$ 13.6749	\$ 12.7169	\$ 9.9793		\$ 13.3892	\$ -1.1035	4.31
Butt Tenderloin	\$ 10.7832	\$ 12.6751	+++	\$ 8.7340		\$ 11.7184	\$ -0.9352	0.36
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	+++	+++	\$ 3.0184	\$ 2.0934		\$ 2.8087	\$ 0.4013	0.13
Inside Round	\$ 2.9998	\$ 3.0983	\$ 3.1228	\$ 2.0903		\$ 2.8046	\$ 0.1952	13.06
Outside Flat	\$ 2.7987	\$ 2.8629	\$ 2.6654	\$ 1.9577		\$ 2.6266	\$ 0.1721	4.83
Eye of round	\$ 2.9867	\$ 3.0809	\$ 4.1368	\$ 2.0939		\$ 2.8094	\$ 0.1773	1.65
Peeled Knuckle	+++	+++	+++	\$ 2.2836		\$ 3.0639	\$ 0.1561	2.04
Gooseneck	+++	+++	+++	\$ 1.9254		\$ 2.5833	\$ -0.1467	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	\$ 2.9641	\$ 3.2948	\$ 2.7175	\$ 2.2759		\$ 3.0536	\$ -0.0895	4.15
Briskets 120	\$ 2.6631	\$ 2.6348	\$ 2.6323	\$ 2.0972		\$ 2.8138	\$ -0.1507	6.23
Bone-in Chuck Shortrib	\$ 4.2360	\$ 4.2363	\$ 3.7901	\$ 2.9345		\$ 3.9372	\$ 0.2988	4.07
Flat Iron	\$ 3.2417	\$ 3.6147	\$ 3.5913					0.73
Blademeat	\$ 3.1620	\$ 3.2182	\$ 3.2269	\$ 2.4080		\$ 3.2308	\$ -0.0688	6.42
Bone-in Shortrib	+++	+++	+++	\$ 3.8311		\$ 5.1402	\$ 0.7198	0.01
Outside Skirt	+++	+++	+++	\$ 5.4070		\$ 7.2546	\$ -0.2246	0.01
Inside Skirt	+++	+++	+++	\$ 4.0453		\$ 5.4276	\$ 1.6024	0.01
Flapmeat	+++	+++	+++	\$ 5.0606		\$ 6.7898	\$ -0.1008	0.10
Ball Tips	+++	+++	+++	\$ 2.7760		\$ 3.7246	\$ -0.8546	0.01
Tri Tips	+++	+++	+++	\$ 3.5733		\$ 4.7943	\$ -0.8643	0.01
Flank Steak	\$ 6.8140	\$ 7.0619	\$ 8.0742	\$ 4.9170		\$ 6.5971	\$ 0.2169	1.09
Pectoral Muscle	\$ 3.3054	\$ 3.2308	\$ 3.2230	\$ 2.4849		\$ 3.3340	\$ -0.0286	1.96
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	\$ 1.0604	\$ 1.0615	\$ 1.0491	\$ 1.0149		\$ 1.3617	\$ -0.3013	45.63
Fresh 65% Lean Trimmings	\$ 1.7907	\$ 1.8095	\$ 1.7280	\$ 1.1193		\$ 1.5018	\$ 0.2889	12.83
Fresh 75% Lean Trimmings	\$ 2.2125	+++	\$ 2.1408	\$ 1.4489		\$ 1.9440	\$ 0.2685	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7757		\$ 2.3825	\$ 0.1065	7.28
Fresh 85% Lean Trimmings	\$ 2.6342	\$ 2.6385	\$ 2.5536	\$ 1.9135		\$ 2.5673	\$ 0.0669	24.92
Shankmeat	\$ 2.6342	\$ 2.6385	\$ 2.5536					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	+++	+++	+++					6.93
Lean Ground Beef	+++	+++	+++					20.83
Medium Ground Beef	+++	+++	+++					0.05
Regular Ground Beef	+++	+++	+++					3.39
Ground Chuck	+++	+++	+++	\$ 1.7911		\$ 2.4031	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1700		\$ 4.2532	\$ 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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