



## 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, May 19, 2017

Exchange Rate: 1.3611

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3429	\$ 2.3267	\$ 2.1432	\$ 2.3429	\$ 2.3267	\$ 2.1431
RIB	\$ 5.4952	\$ 4.5167	\$ 4.3334	\$ 4.1762	\$ 4.2120	\$ 4.0253
LOIN	\$ 4.5599	\$ 4.4299	\$ 4.1298	\$ 3.9150	\$ 4.0599	\$ 3.6845
ROUND	\$ 2.3898	\$ 2.3340	\$ 2.1252	\$ 2.4122	\$ 2.3928	\$ 2.1125
BRISKET	\$ 2.0759	\$ 2.0195	\$ 1.5293	\$ 2.0759	\$ 2.0195	\$ 1.5293
SHORT PLATE	\$ 2.1613	\$ 2.1552	\$ 1.8088	\$ 2.1613	\$ 2.1552	\$ 1.8088
FLANK	\$ 1.4782	\$ 1.4871	\$ 1.4546	\$ 1.4782	\$ 1.4871	\$ 1.4546











	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	\$ 3.3804	\$ 3.1294	\$ 2.9701	\$ 2.7299	\$ 3.0350	\$ 2.8470	\$ 2.8698	\$ 2.5979
Load Count Totals		229.75	232.78	210.60				

### AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 2.9485				0.03	
Semi-Boneless	+++	+++	+++	\$ 2.0295		\$ 2.7624	\$ 0.5176	0.08
Short Cut shoulder clod	\$ 3.2731	\$ 3.0500	\$ 3.2202	\$ 2.2813		\$ 3.1051	\$ 0.1680	0.50
Clod Heart	n/a	n/a	+++	\$ 2.7256		\$ 3.7098		
Clod Tender	\$ 8.7080	+++	\$ 7.3950	\$ 6.9792		\$ 9.4994	\$ -0.7914	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6516	\$ 3.9400	\$ 3.4767	\$ 2.7403		\$ 3.7298	\$ -0.0782	1.07
Chuck Roll 0x0	+++	+++	\$ 3.2829					0.01
Oven Ready Rib	+++	+++	+++					0.09
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 8.4795	\$ 8.2731		\$ 11.2605	\$ -0.0605	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.2994	\$ 8.2731		\$ 11.2605	\$ -0.0605	0.36
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.3325		\$ 12.7025	\$ -1.3425	0.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 9.5917		\$ 13.0553	\$ -1.6953	0.01
Back Ribs	+++	+++	+++	\$ 1.1876		\$ 1.6164	\$ 1.7079	0.01
Short Loin 1x0	\$ 10.1592	\$ 9.5300	\$ 8.2740	\$ 6.7035		\$ 9.1241	\$ 1.0351	0.36
Striploin 0x1 13up	\$ 10.9814	\$ 10.6700	\$ 9.8784	\$ 8.3972		\$ 11.4294	\$ -0.4480	4.51
Striploin 0x1 13dn	\$ 10.9814	\$ 10.6700	+++	\$ 8.3972		\$ 11.4294	\$ -0.4480	0.01

Top Butt 13up	\$ 5.1913	\$ 5.3800	\$ 5.8245	\$ 3.7049		\$ 5.0427	\$ 0.1486	4.84
Top Butt 13dn	\$ 5.1913	\$ 5.3800	\$ 5.8245	\$ 3.7049		\$ 5.0427	\$ 0.1486	0.01
PSMO Tenderloin	\$ 14.3049	\$ 13.8700	\$ 13.2109	\$ 10.2318		\$ 13.9265	\$ 0.3784	1.97
Butt Tenderloin	+++	\$ 12.8400	+++	\$ 9.5711		\$ 13.0272	\$ -0.2683	0.30
Boneless Round	n/a	n/a	n/a	\$ 2.3626		\$ 3.2157		
Inside Round 1"	+++	+++	+++	\$ 2.3269		\$ 3.1671	\$ 0.3429	0.01
Inside Round	\$ 3.1850	\$ 3.2000	\$ 2.9226	\$ 2.3102		\$ 3.1444	\$ 0.0406	8.28
Outside Flat	\$ 3.0155	\$ 2.9800	\$ 2.8349	\$ 2.1400		\$ 2.9128	\$ 0.1027	2.07
Eye of round	\$ 3.2558	\$ 3.1800	\$ 3.4500	\$ 2.2054		\$ 3.0018	\$ 0.2540	2.52
Peeled Knuckle	+++	+++	+++	\$ 2.6017		\$ 3.5412	\$ -0.0012	3.07
Gooseneck	+++	+++	+++	\$ 2.0981		\$ 2.8557	\$ -0.4191	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	+++	+++	\$ 2.9485					0.03
Semi-Boneless	+++	+++	+++	\$ 2.0049		\$ 2.7289	\$ 0.5511	0.08
Short Cut shoulder clod	\$ 3.2731	\$ 3.0500	\$ 3.2202	\$ 2.2451		\$ 3.0558	\$ 0.2173	0.50
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 8.7080	+++	\$ 7.3950	\$ 6.0744		\$ 8.2679	\$ 0.4401	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.6516	\$ 3.9400	\$ 3.4767	\$ 2.5722		\$ 3.5010	\$ 0.1506	1.07
Chuck Roll 0x0	+++	+++	\$ 3.2829					0.01
Oven Ready Rib	+++	n/a	+++					2.82
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 7.8833	\$ 5.7488		\$ 7.8247	\$ -0.0590	2.21
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.7152	\$ 5.7488		\$ 7.8247	\$ 0.0113	6.03
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6297		\$ 9.0237	\$ -0.0841	0.83
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.3657		\$ 8.6644	\$ 0.2752	0.01
Back Ribs	+++	+++	+++	\$ 1.1876		\$ 1.6164	\$ 1.7079	0.02
Short Loin 1x0	\$ 8.1055	\$ 8.8400	\$ 7.6303	\$ 5.5637		\$ 7.5728	\$ 0.5327	3.83
Striploin 0x1 13up	\$ 8.1432	\$ 8.4200	\$ 8.0626	\$ 5.3182		\$ 7.2386	\$ 0.9046	6.77
Striploin 0x1 13dn	\$ 8.1432	\$ 8.4200	+++	\$ 5.3182		\$ 7.2386	\$ 0.9046	0.01
Top Butt 13up	\$ 4.3945	\$ 4.6100	\$ 4.5369	\$ 2.9151		\$ 3.9677	\$ 0.4268	9.43
Top Butt 13dn	\$ 4.3945	\$ 4.6100	\$ 4.5369	\$ 2.9151		\$ 3.9677	\$ 0.4268	0.01
PSMO Tenderloin	\$ 12.7535	\$ 13.5900	\$ 12.1933	\$ 9.9801		\$ 13.5839	\$ -0.8304	1.59
Butt Tenderloin	+++	\$ 13.0700	+++	\$ 8.9193		\$ 12.1401	\$ -1.8002	0.64
Boneless Round	n/a	n/a	n/a	\$ 2.3949		\$ 3.2597		
Inside Round 1"	+++	+++	+++	\$ 2.2276		\$ 3.0320	\$ 0.4780	0.03
Inside Round	\$ 3.2314	\$ 3.3000	\$ 2.9397	\$ 2.3209		\$ 3.1590	\$ 0.0724	18.16
Outside Flat	\$ 2.9720	\$ 3.0100	\$ 2.8451	\$ 2.0879		\$ 2.8418	\$ 0.1302	5.32
Eye of round	\$ 3.3143	\$ 3.3000	\$ 3.2802	\$ 2.2420		\$ 3.0516	\$ 0.2627	1.38
Peeled Knuckle	+++	+++	+++	\$ 2.5512		\$ 3.4724	\$ 0.2376	0.54
Gooseneck	+++	+++	+++	\$ 1.9809		\$ 2.6962	\$ -0.2596	0.01







## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.1701	+++	\$ 2.8630	\$ 2.2503		\$ 3.0629	\$ 0.1072	2.41
Briskets 120	\$ 3.0265	\$ 2.9400	\$ 2.4378	\$ 2.2141		\$ 3.0136	\$ 0.0129	4.79
Bone-in Chuck Shortrib	\$ 4.3848	\$ 4.5100	\$ 3.6819	\$ 3.0955		\$ 4.2133	\$ 0.1715	4.07
Flat Iron	\$ 4.0057	\$ 3.7600	\$ 3.5934					0.39
Blademeat	\$ 3.5935	\$ 3.6100	\$ 3.1258	\$ 2.6513		\$ 3.6087	\$ -0.0152	6.18
Bone-in Shortrib	+++	+++	+++	\$ 3.9476		\$ 5.3731	\$ -0.5328	0.34
Outside Skirt	+++	+++	+++	\$ 6.7619		\$ 9.2036	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.0347		\$ 5.4916	\$ 0.1099	0.01
Flapmeat	+++	+++	+++	\$ 6.9404		\$ 9.4466	\$ 0.4434	0.09
Ball Tips	+++	+++	+++	\$ 2.8566		\$ 3.8881	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.9458		\$ 5.3706	\$ -2.6784	0.01
Flank Steak	\$ 6.5045	\$ 6.6200	\$ 7.7616	\$ 4.6026		\$ 6.2646	\$ 0.2399	1.90
Pectoral Muscle	\$ 3.7231	\$ 3.6500	\$ 3.1293	\$ 2.7846		\$ 3.7901	\$ -0.0670	2.89
Lointails	+++	+++	+++					0.01

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.1346	\$ 1.1000	+++	\$ 2.0080		\$ 2.7331	\$ -1.5985	42.14
Fresh 65% Lean Trimmings	\$ 1.8129	\$ 1.8300	\$ 1.4079	\$ 1.5267		\$ 2.0780	\$ -0.2651	13.14
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9631	\$ 1.6814		\$ 2.2886	\$ -0.0250	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.8500		\$ 2.5180	\$ -0.0290	7.28
Fresh 85% Lean Trimmings	\$ 2.7143	\$ 2.7000	\$ 2.5184	\$ 1.9931		\$ 2.7128	\$ 0.0015	20.84
Shankmeat	\$ 2.7143	\$ 2.7000	\$ 2.5184					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.53
Lean Ground Beef	+++	+++	+++					21.31
Medium Ground Beef	+++	+++	+++					0.82
Regular Ground Beef	+++	+++	+++					3.89
Ground Chuck	+++	+++	+++	\$ 2.3033		\$ 3.1350	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3197		\$ 4.5184	\$ 0.0000	0.01

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

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