



## 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, September 1, 2017

**Exchange Rate:** 1.2536

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0625	\$ 2.0379	\$ 1.9785	\$ 2.0625	\$ 2.0379	\$ 1.9785
RIB	\$ 3.9498	\$ 3.9057	\$ 3.7854	\$ 3.2653	\$ 3.3241	\$ 3.7071
LOIN	\$ 3.1329	\$ 3.3233	\$ 3.3261	\$ 3.0150	\$ 3.1616	\$ 3.0936
ROUND	\$ 2.1537	\$ 2.2141	\$ 2.1043	\$ 2.1165	\$ 2.1891	\$ 2.0446
BRISKET	\$ 1.7497	\$ 1.7827	\$ 1.6017	\$ 1.7497	\$ 1.7827	\$ 1.6017
SHORT PLATE	\$ 1.8176	\$ 1.8367	\$ 1.5656	\$ 1.8176	\$ 1.8367	\$ 1.5656
FLANK	\$ 1.2523	\$ 1.2622	\$ 1.0476	\$ 1.2523	\$ 1.2622	\$ 1.0476

	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
<b>Carcass Cutout</b>	\$ 2.4025	\$ 2.4659	\$ 2.5109	\$ 2.4167	\$ 2.3881	\$ 2.3545	\$ 2.4046	\$ 2.3453
<b>Load Count Totals</b>		251.01	293.45	329.62				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.11
Semi-Boneless	+++	+++	+++	\$ 2.0353	\$ 2.5515	\$ 0.5385	0.16
Short Cut shoulder clod	\$ 2.7201	\$ 2.5700	\$ 2.7453	\$ 2.0893	\$ 2.6191	\$ 0.1010	2.05
Clod Heart	n/a	n/a	+++	\$ 2.3349	\$ 2.9270		
Clod Tender	\$ 4.4277	\$ 4.1061	\$ 3.7304	\$ 3.3681	\$ 4.2223	\$ 0.2054	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.3359	\$ 3.2026	\$ 3.1630	\$ 2.6677	\$ 3.3442	\$ -0.0083	0.86
Chuck Roll 0x0	+++	+++	\$ 2.9947				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.4803	\$ 6.8701	\$ 0.8299	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.4175	\$ 5.4803	\$ 6.8701	\$ 0.8299	3.93
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.4532	\$ 8.0897	\$ 0.0803	0.60
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.4174	\$ 8.0449	\$ 0.1251	0.01
Back Ribs	+++	+++	+++	\$ 1.1000	\$ 1.3790	\$ 1.2116	0.01
Short Loin 1x0	\$ 6.1126	\$ 6.6174	\$ 6.4690	\$ 4.4577	\$ 5.5882	\$ 0.5244	0.36
Striploin 0x1 13up	\$ 6.1987	\$ 6.5206	\$ 6.7148	\$ 4.9075	\$ 6.1520	\$ 0.0467	5.63
Striploin 0x1 13dn	\$ 6.1987	\$ 6.5206	+++	\$ 4.9075	\$ 6.1520	\$ 0.0467	0.01







Top Butt 13up	\$ 4.0514	\$ 4.5593	\$ 4.3111	\$ 2.8322		\$ 3.5504	\$ 0.5010	8.76
Top Butt 13dn	\$ 4.0514	\$ 4.5593	\$ 4.3111	\$ 2.8322		\$ 3.5504	\$ 0.5010	0.01
PSMO Tenderloin	\$ 11.2646	\$ 11.6328	\$ 12.4085	\$ 8.7678		\$ 10.9913	\$ 0.2733	4.28
Butt Tenderloin	\$ 10.6490	\$ 11.2230	+++	\$ 8.0235		\$ 10.0583	\$ 0.5907	0.04
Boneless Round	n/a	n/a	+++	\$ 2.3141		\$ 2.9010		
Inside Round 1"	+++	+++	+++	\$ 1.9748		\$ 2.4756	\$ 0.7744	0.01
Inside Round	\$ 2.7016	\$ 2.8555	\$ 2.9220	\$ 1.9981		\$ 2.5048	\$ 0.1968	2.36
Outside Flat	\$ 2.7292	\$ 2.7527	\$ 2.7171	\$ 2.1609		\$ 2.7089	\$ 0.0203	2.41
Eye of round	\$ 3.0052	\$ 3.0004	\$ 3.0329	\$ 2.2523		\$ 2.8235	\$ 0.1817	3.30
Peeled Knuckle	+++	+++	+++	\$ 2.3225		\$ 2.9115	\$ 0.1685	4.08
Gooseneck	+++	+++	+++	\$ 2.1204		\$ 2.6581	\$ -0.2215	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	+++	+++	+++					0.11
Semi-Boneless	+++	+++	+++	\$ 2.0187		\$ 2.5306	\$ 0.5594	0.16
Short Cut shoulder clod	\$ 2.7201	\$ 2.5700	\$ 2.7453	\$ 2.0966		\$ 2.6283	\$ 0.0918	2.05
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.4277	\$ 4.1061	\$ 3.7304	\$ 3.0801		\$ 3.8612	\$ 0.5665	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.3359	\$ 3.2026	\$ 3.1630	\$ 2.6169		\$ 3.2805	\$ 0.0554	0.86
Chuck Roll 0x0	+++	+++	\$ 2.9947					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3417		\$ 6.6964	\$ -0.1885	1.54
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.2819	\$ 5.3417		\$ 6.6964	\$ -1.3712	3.34
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1074		\$ 7.6562	\$ -0.2082	1.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0313		\$ 7.5608	\$ -0.1128	0.01
Back Ribs	+++	+++	+++	\$ 1.1000		\$ 1.3790	\$ 1.2116	0.01
Short Loin 1x0	\$ 5.3894	\$ 6.0345	\$ 6.0149	\$ 4.4378		\$ 5.5632	\$ -0.1738	4.84
Striploin 0x1 13up	\$ 5.8290	\$ 5.8444	\$ 6.1997	\$ 4.5933		\$ 5.7582	\$ 0.0708	3.42
Striploin 0x1 13dn	\$ 5.8290	\$ 5.8444	+++	\$ 4.5933		\$ 5.7582	\$ 0.0708	0.01
Top Butt 13up	\$ 3.8450	\$ 4.0746	\$ 3.5844	\$ 3.1732		\$ 3.9779	\$ -0.1329	4.97
Top Butt 13dn	\$ 3.8450	\$ 4.0746	\$ 3.5844	\$ 3.1732		\$ 3.9779	\$ -0.1329	0.01
PSMO Tenderloin	\$ 11.3318	\$ 11.4402	\$ 12.0724	\$ 8.8442		\$ 11.0871	\$ 0.2447	1.09
Butt Tenderloin	\$ 11.0705	\$ 11.0405	+++	\$ 7.7948		\$ 9.7716	\$ 1.2989	0.56
Boneless Round	n/a	n/a	+++	\$ 2.2335		\$ 2.7999		
Inside Round 1"	+++	+++	+++	\$ 2.0201		\$ 2.5324	\$ 0.7176	0.05
Inside Round	\$ 2.6337	\$ 2.8103	\$ 2.7575	\$ 2.0002		\$ 2.5075	\$ 0.1262	20.94
Outside Flat	\$ 2.7187	\$ 2.7827	\$ 2.7477	\$ 2.1338		\$ 2.6749	\$ 0.0438	15.94
Eye of round	\$ 2.9658	\$ 3.0062	\$ 3.0070	\$ 2.3252		\$ 2.9149	\$ 0.0509	5.33
Peeled Knuckle	+++	+++	+++	\$ 2.3274		\$ 2.9176	\$ 0.0724	1.54
Gooseneck	+++	+++	+++	\$ 2.1284		\$ 2.6682	\$ -0.2316	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	\$ 2.8721	\$ 2.9438	\$ 2.7972	\$ 2.3138		\$ 2.9006	\$ -0.0285	5.21
Briskets 120	\$ 2.5213	\$ 2.5700	\$ 2.6106	\$ 2.0283		\$ 2.5427	\$ -0.0214	4.67
Bone-in Chuck Shortrib	\$ 3.9411	\$ 4.2520	\$ 4.0980	\$ 3.3599		\$ 4.2120	\$ -0.2709	4.31
Flat Iron	\$ 3.7428	\$ 3.7151	\$ 3.5587					1.86
Blademeat	\$ 3.1672	\$ 3.1926	\$ 2.8825	\$ 2.5429		\$ 3.1878	\$ -0.0206	6.58
Bone-in Shortrib	+++	+++	+++	\$ 4.5621		\$ 5.7190	\$ -0.3690	0.02
Outside Skirt	+++	+++	+++	\$ 5.9623		\$ 7.4743	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.2343		\$ 4.0545	\$ 0.0811	0.01
Flapmeat	+++	+++	+++	\$ 4.0762		\$ 5.1099	\$ 0.1592	0.11
Ball Tips	+++	+++	+++	\$ 2.1096		\$ 2.6446	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.0588		\$ 3.8345	\$ -1.2178	0.30
Flank Steak	\$ 5.3139	\$ 5.3416	\$ 5.2290	\$ 4.0249		\$ 5.0456	\$ 0.2683	0.47
Pectoral Muscle	\$ 3.0851	\$ 3.1105	\$ 2.9460	\$ 2.4980		\$ 3.1315	\$ -0.0464	4.52
Lointails	+++	+++	+++					0.33

**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	\$ 0.9921	\$ 1.0087	\$ 0.5260	\$ 0.5402		\$ 0.6772	\$ 0.3149	46.03
Fresh 65% Lean Trimmings	\$ 1.8087	\$ 1.8029	\$ 1.3942	\$ 1.0049		\$ 1.2597	\$ 0.5490	11.94
Fresh 75% Lean Trimmings	+++	+++	\$ 1.9538	\$ 1.9425		\$ 2.4351	\$ -0.2797	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7800		\$ 2.2314	\$ 0.2576	7.28
Fresh 85% Lean Trimmings	\$ 2.5021	\$ 2.6097	\$ 2.5133	\$ 1.9432		\$ 2.4360	\$ 0.0661	24.60
Shankmeat	\$ 2.5021	\$ 2.6097	\$ 2.5133					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	+++	+++	+++					6.37
Lean Ground Beef	+++	+++	+++					7.42
Medium Ground Beef	+++	+++	+++					8.01
Regular Ground Beef	+++	+++	+++					3.54
Ground Chuck	+++	+++	+++	\$ 1.9030		\$ 2.3856	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1700		\$ 3.9739	\$ 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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