



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, November 3, 2017

Exchange Rate: 1.2822

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1075	\$ 2.1214	\$ 2.0938	\$ 2.1076	\$ 2.1214	\$ 2.0938
RIB	\$ 3.9619	\$ 3.9388	\$ 4.3871	\$ 3.6847	\$ 3.4236	\$ 3.6944
LOIN	\$ 3.1397	\$ 3.0820	\$ 2.8975	\$ 2.8627	\$ 2.7973	\$ 2.7706
ROUND	\$ 2.1535	\$ 2.1441	\$ 2.0737	\$ 2.1332	\$ 2.1106	\$ 2.0359
BRISKET	\$ 1.7967	\$ 1.7956	\$ 1.6546	\$ 1.7967	\$ 1.7956	\$ 1.6546
SHORT PLATE	\$ 1.7869	\$ 1.7875	\$ 1.5114	\$ 1.7869	\$ 1.7875	\$ 1.5114
FLANK	\$ 1.2498	\$ 1.2322	\$ 1.1225	\$ 1.2498	\$ 1.2322	\$ 1.1225















	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	\$ 2.6520	\$ 2.4821	\$ 2.4686	\$ 2.4225	\$ 2.4811	\$ 2.3871	\$ 2.3419	\$ 2.3088
Load Count Totals		237.62	226.51	273.20				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.0986	\$ 2.6908	\$ 0.2592	0.23
Short Cut shoulder clod	\$ 2.5990	\$ 2.5705	\$ 2.9527	\$ 2.0474	\$ 2.6252	\$ -0.0262	0.47
Clod Heart	n/a	n/a	+++	\$ 2.6951	\$ 3.4557		
Clod Tender	\$ 4.4281	\$ 4.4281	\$ 3.5474	\$ 3.6287	\$ 4.6527	\$ -0.2246	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.8685	\$ 3.0880	\$ 3.9594	\$ -0.3634	2.00
Chuck Roll 0x0	+++	+++	\$ 3.5986				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.4939	\$ 9.6087	\$ -1.7487	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 9.0415	\$ 7.4939	\$ 9.6087	\$ -1.7487	2.07
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1698	\$ 10.4753	\$ -2.5153	0.63
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.5136	\$ 10.9161	\$ -2.9561	0.01
Back Ribs	+++	+++	+++	\$ 1.0703	\$ 1.3723	\$ 1.0036	0.01
Short Loin 1x0	\$ 6.2086	\$ 5.9184	\$ 5.4322	\$ 4.8573	\$ 6.2280	\$ -0.0194	0.60
Striploin 0x1 13up	\$ 6.7149	\$ 6.5381	\$ 5.9988	\$ 5.1048	\$ 6.5454	\$ 0.1695	9.73
Striploin 0x1 13dn	\$ 6.7149	\$ 6.5381	\$ 5.9988	\$ 5.1048	\$ 6.5454	\$ 0.1695	0.01

Top Butt 13up	\$ 3.4283	\$ 3.3631	\$ 3.4397	\$ 2.7371		\$ 3.5095	\$ -0.0812	10.80
Top Butt 13dn	\$ 3.4283	\$ 3.3631	\$ 3.4397	\$ 2.7371		\$ 3.5095	\$ -0.0812	0.01
PSMO Tenderloin	\$ 11.3964	\$ 11.2886	\$ 11.6874	\$ 10.4002		\$ 13.3351	\$ -1.9387	3.88
Butt Tenderloin	\$ 11.0821	+++	+++	\$ 8.8339		\$ 11.3268	\$ -0.2447	0.06
Boneless Round	n/a	n/a	+++	\$ 2.2218		\$ 2.8488		
Inside Round 1"	+++	+++	+++	\$ 2.1858		\$ 2.8026	\$ 0.2474	0.01
Inside Round	\$ 2.8264	\$ 2.7774	\$ 2.6684	\$ 2.2285		\$ 2.8574	\$ -0.0310	4.62
Outside Flat	\$ 2.8104	\$ 2.8060	\$ 2.9752	\$ 2.1177		\$ 2.7153	\$ 0.0951	2.86
Eye of round	\$ 3.5221	\$ 3.5055	\$ 3.2610	\$ 2.6298		\$ 3.3719	\$ 0.1502	4.09
Peeled Knuckle	+++	+++	+++	\$ 2.2607		\$ 2.8987	\$ 0.0913	4.82
Gooseneck	+++	+++	+++	\$ 2.1263		\$ 2.7263	\$ -0.2897	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	+++	+++	+++					0.09
Semi-Boneless	+++	+++	+++	\$ 2.1616		\$ 2.7716	\$ 0.1784	0.23
Short Cut shoulder clod	\$ 2.5990	\$ 2.5705	\$ 2.9527	\$ 2.0024		\$ 2.5675	\$ 0.0315	0.46
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.4281	\$ 4.4281	\$ 3.5474	\$ 3.6478		\$ 4.6772	\$ -0.2491	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.8685	\$ 2.7997		\$ 3.5898	\$ 0.0062	2.00
Chuck Roll 0x0	+++	+++	\$ 3.5986					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4658		\$ 8.2904	\$ -0.5848	2.70
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.7788	\$ 6.4658		\$ 8.2904	\$ -2.1509	2.42
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0844		\$ 9.0836	\$ -0.9760	0.65
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8767		\$ 8.8173	\$ -0.7097	0.01
Back Ribs	+++	+++	+++	\$ 1.0703		\$ 1.3723	\$ 1.0036	0.01
Short Loin 1x0	\$ 5.5286	\$ 5.2296	\$ 5.4195	\$ 4.1102		\$ 5.2701	\$ 0.2585	5.15
Striploin 0x1 13up	\$ 5.4313	\$ 5.5210	\$ 5.2782	\$ 3.9753		\$ 5.0971	\$ 0.3342	3.49
Striploin 0x1 13dn	\$ 5.4313	\$ 5.5210	\$ 5.2782	\$ 3.9753		\$ 5.0971	\$ 0.3342	0.01
Top Butt 13up	\$ 2.9946	\$ 2.8506	\$ 3.2904	\$ 2.3545		\$ 3.0189	\$ -0.0243	7.35
Top Butt 13dn	\$ 2.9946	\$ 2.8506	\$ 3.2904	\$ 2.3545		\$ 3.0189	\$ -0.0243	0.01
PSMO Tenderloin	\$ 10.2946	\$ 10.1091	\$ 11.1237	\$ 9.5023		\$ 12.1838	\$ -1.8892	2.46
Butt Tenderloin	\$ 10.5774	+++	+++	\$ 8.3890		\$ 10.7564	\$ -0.1790	0.95
Boneless Round	n/a	n/a	+++	\$ 2.2677		\$ 2.9076		
Inside Round 1"	+++	+++	+++	\$ 2.1219		\$ 2.7207	\$ 0.3293	0.05
Inside Round	\$ 2.8525	\$ 2.7644	\$ 2.6728	\$ 2.1727		\$ 2.7858	\$ 0.0667	15.45
Outside Flat	\$ 2.7456	\$ 2.7162	\$ 2.9043	\$ 2.0934		\$ 2.6842	\$ 0.0614	11.26
Eye of round	\$ 3.4194	\$ 3.3694	\$ 3.2499	\$ 2.6247		\$ 3.3654	\$ 0.0540	3.14
Peeled Knuckle	+++	+++	+++	\$ 2.2938		\$ 2.9411	\$ -0.0111	2.13
Gooseneck	+++	+++	+++	\$ 2.0019		\$ 2.5668	\$ -0.1302	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	\$ 2.8922	\$ 2.8969	\$ 2.6872	\$ 2.1985		\$ 2.8189	\$ 0.0733	3.03
Briskets 120	\$ 2.5985	\$ 2.5968	\$ 2.6678	\$ 2.1990		\$ 2.8196	\$ -0.2211	2.37
Bone-in Chuck Shortrib	\$ 4.1573	\$ 4.1799	\$ 4.0771	\$ 3.1542		\$ 4.0443	\$ 0.1130	3.81
Flat Iron	\$ 3.9388	\$ 3.9063	\$ 3.7625					0.57
Blademeat	\$ 3.5405	\$ 3.4199	\$ 3.1053	\$ 2.7579		\$ 3.5362	\$ 0.0043	5.82
Bone-in Shortrib	+++	+++	+++	\$ 4.4623		\$ 5.7216	\$ -0.8516	0.26
Outside Skirt	+++	+++	+++	\$ 4.8332		\$ 6.1971	\$ 0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.4790		\$ 4.4608	\$ 0.0892	0.01
Flapmeat	+++	+++	+++	\$ 4.3351		\$ 5.5585	\$ -0.3185	0.15
Ball Tips	+++	+++	+++	\$ 2.1183		\$ 2.7161	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.4589		\$ 4.4350	\$ -1.3250	0.01
Flank Steak	\$ 5.2965	\$ 5.1826	\$ 5.3498	\$ 4.1347		\$ 5.3015	\$ -0.0050	1.01
Pectoral Muscle	\$ 3.4149	\$ 3.2467	\$ 3.3167	\$ 2.8406		\$ 3.6422	\$ -0.2273	5.32
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	\$ 0.9927	\$ 0.9927	\$ 0.7670	\$ 0.7364		\$ 0.9442	\$ 0.0485	44.83
Fresh 65% Lean Trimmings	\$ 1.8186	\$ 1.8186	\$ 1.2505	\$ 0.9675		\$ 1.2405	\$ 0.5781	11.70
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6294		\$ 2.0892	\$ 0.0597	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6645		\$ 2.1342	\$ 0.3548	7.28
Fresh 85% Lean Trimmings	\$ 2.4792	\$ 2.4792	\$ 2.3448	\$ 1.8171		\$ 2.3299	\$ 0.1493	22.40
Shankmeat	\$ 2.4792	\$ 2.4792	\$ 2.3448					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	+++	+++	+++					5.91
Lean Ground Beef	+++	+++	+++					0.39
Medium Ground Beef	+++	+++	+++					12.34
Regular Ground Beef	+++	+++	+++					2.93
Ground Chuck	+++	+++	+++	\$ 1.8643		\$ 2.3904	\$ 0.0000	0.01
Ground Sirloin	+++	n/a	+++	\$ 2.9906		\$ 3.8345	\$ 0.0001	0.01

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

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