



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, January 5, 2018

Exchange Rate: 1.2516

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1811	\$ 2.1844	\$ 2.1588	\$ 2.1811	\$ 2.1844	\$ 2.1588
RIB	\$ 3.8153	\$ 4.0484	\$ 3.8584	\$ 3.4752	\$ 3.5484	\$ 3.6840
LOIN	\$ 3.4037	\$ 3.4535	\$ 3.2635	\$ 3.1297	\$ 3.1376	\$ 2.9783
ROUND	\$ 2.2072	\$ 2.0482	\$ 2.2077	\$ 2.2414	\$ 2.0778	\$ 2.2921
BRISKET	\$ 2.2235	\$ 2.0686	\$ 1.9686	\$ 2.2235	\$ 2.0686	\$ 1.9686
SHORT PLATE	\$ 1.8158	\$ 1.7997	\$ 1.5340	\$ 1.8158	\$ 1.7997	\$ 1.5340
FLANK	\$ 1.2944	\$ 1.2925	\$ 1.1086	\$ 1.2944	\$ 1.2925	\$ 1.1086















	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	\$ 2.6032	\$ 2.5800	\$ 2.5738	\$ 2.5063	\$ 2.4998	\$ 2.4906	\$ 2.4562	\$ 2.4451
Load Count Totals		204.38	184.52	206.30				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.09
Semi-Boneless	+++	+++	+++	\$ 2.1696	\$ 2.7155	\$ 0.4545	0.12
Short Cut shoulder clod	\$ 2.8118	\$ 2.7744	\$ 3.1656	\$ 2.1861	\$ 2.7361	\$ 0.0757	2.23
Clod Heart	n/a	n/a	+++	\$ 2.9060	\$ 3.6371		
Clod Tender	\$ 4.8414	+++	\$ 4.0641	\$ 4.2873	\$ 5.3660	\$ -0.5246	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.8033	\$ 2.9629	\$ 3.7084	\$ -0.0149	0.46
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1126	\$ 7.6505	\$ -0.4405	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.7940	\$ 6.1126	\$ 7.6505	\$ -0.4405	4.20
Boneless Lipon Ribeye 14 up	+++	+++	\$ 9.1865	\$ 6.4387	\$ 8.0587	\$ -0.0087	0.14
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 9.1865	\$ 6.8852	\$ 8.6175	\$ -0.5675	0.01
Back Ribs	+++	+++	+++	\$ 1.0198	\$ 1.2764	\$ 1.6659	0.02
Short Loin 1x0	\$ 6.6085	\$ 6.7295	\$ 6.9753	\$ 4.9095	\$ 6.1447	\$ 0.4638	0.28
Striploin 0x1 13up	\$ 6.7275	\$ 6.6320	\$ 7.0170	\$ 5.2902	\$ 6.6212	\$ 0.1063	5.28
Striploin 0x1 13dn	\$ 6.7275	\$ 6.6320	\$ 7.0170	\$ 5.2902	\$ 6.6212	\$ 0.1063	0.01

Top Butt 13up	\$ 4.3254	\$ 4.2694	\$ 3.5201	\$ 3.5115		\$ 4.3950	\$ -0.0696	7.67
Top Butt 13dn	\$ 4.3254	\$ 4.2694	\$ 3.5201	\$ 3.5115		\$ 4.3950	\$ -0.0696	0.01
PSMO Tenderloin	\$ 12.0502	\$ 13.0177	\$ 12.4934	\$ 9.6076		\$ 12.0249	\$ 0.0253	4.56
Butt Tenderloin	\$ 12.5073	\$ 12.0460	+++	\$ 9.3047		\$ 11.6458	\$ 0.8615	0.04
Boneless Round	n/a	n/a	n/a	\$ 2.3467		\$ 2.9371		
Inside Round 1"	+++	+++	+++	\$ 2.1599		\$ 2.7033	\$ 0.3467	0.01
Inside Round	\$ 2.8483	\$ 2.7692	\$ 2.8368	\$ 2.2166		\$ 2.7743	\$ 0.0740	4.54
Outside Flat	\$ 3.0526	\$ 3.0329	\$ 3.0225	\$ 2.4519		\$ 3.0688	\$ -0.0162	1.32
Eye of round	\$ 3.2147	\$ 3.1677	\$ 3.7791	\$ 2.4916		\$ 3.1185	\$ 0.0962	3.61
Peeled Knuckle	+++	+++	+++	\$ 2.5066		\$ 3.1373	\$ 0.0327	4.59
Gooseneck	+++	+++	+++	\$ 2.2479		\$ 2.8135	\$ -0.3769	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	+++	+++	+++	\$ 2.1942		\$ 2.7463	\$ 0.4237	0.12
Short Cut shoulder clod	\$ 2.8118	\$ 2.7744	\$ 3.1656	\$ 2.1943		\$ 2.7464	\$ 0.0654	2.23
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.8414	+++	\$ 4.0641	\$ 4.2207		\$ 5.2826	\$ -0.4412	0.11
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.8033	\$ 2.9668		\$ 3.7132	\$ -0.0197	0.46
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3812		\$ 6.7351	\$ -0.2245	0.90
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.6568	\$ 5.3812		\$ 6.7351	\$ -0.5843	1.47
Boneless Lipon Ribeye 14 up	+++	+++	\$ 8.3292	\$ 5.8415		\$ 7.3112	\$ 0.0857	0.38
Boneless Lipon Ribeye 14 dn	+++	+++	\$ 8.3292	\$ 5.9920		\$ 7.4996	\$ -0.1027	0.01
Back Ribs	+++	+++	+++	\$ 1.0198		\$ 1.2764	\$ 1.6659	0.01
Short Loin 1x0	\$ 5.5074	\$ 5.6155	\$ 6.0163	\$ 4.1493		\$ 5.1933	\$ 0.3141	1.48
Striploin 0x1 13up	\$ 5.5496	\$ 5.5496	\$ 6.0568	\$ 4.3403		\$ 5.4323	\$ 0.1173	3.11
Striploin 0x1 13dn	\$ 5.5496	\$ 5.5496	\$ 6.0568	\$ 4.3403		\$ 5.4323	\$ 0.1173	0.01
Top Butt 13up	\$ 4.0555	\$ 3.9588	\$ 3.1795	\$ 3.3002		\$ 4.1305	\$ -0.0750	3.75
Top Butt 13dn	\$ 4.0555	\$ 3.9588	\$ 3.1795	\$ 3.3002		\$ 4.1305	\$ -0.0750	0.01
PSMO Tenderloin	\$ 11.3440	\$ 11.4646	\$ 11.7227	\$ 9.4311		\$ 11.8040	\$ -0.4600	2.21
Butt Tenderloin	\$ 12.1587	\$ 12.2617	+++	\$ 9.4036		\$ 11.7695	\$ 0.3892	0.15
Boneless Round	n/a	n/a	n/a	\$ 2.2939		\$ 2.8710		
Inside Round 1"	+++	+++	+++	\$ 2.1781		\$ 2.7261	\$ 0.3239	0.01
Inside Round	\$ 2.8895	\$ 2.8704	\$ 3.1851	\$ 2.2189		\$ 2.7772	\$ 0.1123	11.67
Outside Flat	\$ 3.1307	\$ 3.0291	\$ 3.2259	\$ 2.4072		\$ 3.0129	\$ 0.1178	7.05
Eye of round	\$ 3.3692	\$ 3.2516	\$ 3.8002	\$ 2.3649		\$ 2.9599	\$ 0.4093	2.01
Peeled Knuckle	+++	+++	+++	\$ 2.5208		\$ 3.1550	\$ 0.0550	2.42
Gooseneck	+++	+++	+++	\$ 2.0142		\$ 2.5210	\$ -0.0844	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	\$ 3.1020	\$ 3.0311	\$ 2.8416	\$ 2.3870		\$ 2.9876	\$ 0.1144	2.38
Briskets 120	\$ 3.2969	\$ 3.0398	\$ 3.2653	\$ 2.7050		\$ 3.3856	\$ -0.0887	0.69
Bone-in Chuck Shortrib	\$ 4.4093	\$ 4.4347	\$ 4.2741	\$ 3.6067		\$ 4.5141	\$ -0.1048	2.51
Flat Iron	\$ 4.1387	\$ 4.2714	\$ 3.4931					0.98
Blademeat	\$ 3.2572	\$ 3.2823	\$ 3.7275	\$ 2.5074		\$ 3.1383	\$ 0.1189	5.18
Bone-in Shortrib	+++	+++	+++	\$ 4.8030		\$ 6.0114	\$ -0.4564	0.08
Outside Skirt	+++	+++	+++	\$ 4.9979		\$ 6.2554	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.8449		\$ 4.8123	\$ 0.0961	0.01
Flapmeat	+++	+++	+++	\$ 4.5515		\$ 5.6967	\$ 0.3793	0.20
Ball Tips	+++	+++	+++	\$ 2.2265		\$ 2.7867	\$ -0.0001	0.01
Tri Tips	+++	+++	+++					0.01
Flank Steak	\$ 5.5806	\$ 5.5333	\$ 5.3512	\$ 4.4572		\$ 5.5786	\$ 0.0020	0.53
Pectoral Muscle	\$ 3.4049	\$ 3.4061	\$ 3.6813	\$ 2.6701		\$ 3.3419	\$ 0.0630	3.49
Lointails	\$ 3.4061	+++	+++					1.97

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	\$ 0.9939	\$ 1.0166	\$ 0.7035	\$ 0.6834		\$ 0.8553	\$ 0.1386	47.68
Fresh 65% Lean Trimmings	\$ 1.7992	\$ 1.7830	\$ 1.2997	\$ 0.9588		\$ 1.2000	\$ 0.5992	12.09
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.6566		\$ 2.0734	\$ 0.4156	7.28
Fresh 85% Lean Trimmings	\$ 2.5386	\$ 2.5334	\$ 2.4212	\$ 1.8010		\$ 2.2541	\$ 0.2845	19.30
Shankmeat	\$ 2.5386	\$ 2.5334	\$ 2.4212					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	+++	+++	+++					4.61
Lean Ground Beef	+++	n/a	+++					14.69
Medium Ground Beef	n/a	+++	+++					
Regular Ground Beef	+++	+++	+++					1.63
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	n/a	+++	\$ 3.1291		\$ 3.9164	\$ -0.0001	0.01

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

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