



## 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 1, 2019

Exchange Rate: 1.3160

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2952	\$ 2.2553	\$ 2.1719	\$ 2.1921	\$ 2.1381	\$ 2.1315
RIB	\$ 5.1969	\$ 4.8444	\$ 4.9324	\$ 3.9154	\$ 3.9264	\$ 4.2686
LOIN	\$ 3.4044	\$ 3.4405	\$ 3.2123	\$ 3.0431	\$ 2.9751	\$ 2.8304
ROUND	\$ 2.3166	\$ 2.2786	\$ 2.1718	\$ 2.3164	\$ 2.2593	\$ 2.1788
BRISKET	\$ 2.3226	\$ 2.4701	\$ 2.1666	\$ 2.3226	\$ 2.4701	\$ 2.1666
SHORT PLATE	\$ 1.9722	\$ 1.9220	\$ 1.9329	\$ 1.9722	\$ 1.9220	\$ 1.9329
FLANK	\$ 1.3328	\$ 1.3317	\$ 1.3725	\$ 1.3328	\$ 1.3317	\$ 1.3725

	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	\$ 3.0371	\$ 2.8128	\$ 2.7637	\$ 2.6637	\$ 2.6978	\$ 2.5593	\$ 2.5211	\$ 2.4965
Load Count Totals		206.46	196.58	192.82				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	+++	+++	+++	\$ 2.2914	\$ 3.0155	\$ 0.2945	0.31
Short Cut shoulder clod	+++	+++	+++	\$ 2.4327	\$ 3.2014	\$ -0.3314	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.3860	\$ 4.4560		
Clod Tender	+++	+++	n/a	\$ 5.2332	\$ 6.8869	\$ -1.9769	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.0379	\$ 3.9979	\$ 0.1954	3.38
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.5166	\$ 11.2078		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.5166	\$ 11.2078	\$ -0.8378	0.61
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.4289	\$ 12.4084	\$ -0.9684	0.01
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 10.0563	\$ 13.2341		
Back Ribs	+++	n/a	+++	\$ 1.3581	\$ 1.7873	\$ 1.7377	0.01
Short Loin 1x0	\$ 5.6869	\$ 6.2021	\$ 6.4669	\$ 5.1878	\$ 6.8271	\$ -1.1402	0.66
Striploin 0x1 13up	\$ 6.3296	\$ 6.5393	\$ 6.5819	\$ 5.1518	\$ 6.7798	\$ -0.4502	7.62
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.1518	\$ 6.7798		

Top Butt 13up	\$ 4.1064	\$ 4.1129	\$ 3.8031	\$ 3.3533		\$ 4.4129	\$ -0.3065	10.09
Top Butt 13dn	n/a	n/a	n/a	\$ 3.3533		\$ 4.4129		
PSMO Tenderloin	\$ 13.5969	\$ 13.4943	\$ 12.1826	\$ 13.4152		\$ 17.6544	\$ -4.0575	3.15
Butt Tenderloin	\$ 13.3879	\$ 12.4533	\$ 12.2256	\$ 12.1929		\$ 16.0459	\$ -2.6580	0.08
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3925		\$ 3.1485		
Inside Round	\$ 3.1131	\$ 3.0620	\$ 2.8923	\$ 2.3938		\$ 3.1502	\$ -0.0371	10.47
Outside Flat	\$ 3.2369	\$ 3.0928	\$ 3.1076	\$ 2.5094		\$ 3.3024	\$ -0.0655	4.95
Eye of round	\$ 3.3890	\$ 3.4248	\$ 3.3015	\$ 2.4752		\$ 3.2574	\$ 0.1316	6.38
Peeled Knuckle	+++	+++	+++	\$ 2.4557		\$ 3.2317	\$ 0.1183	5.39
Gooseneck	n/a	n/a	n/a	\$ 2.1046		\$ 2.7697		
<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	n/a	n/a	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.2375		\$ 2.9446		
Short Cut shoulder clod	+++	+++	+++	\$ 2.3858		\$ 3.1397	\$ -0.2697	0.10
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.8026		\$ 6.3202	\$ -2.1002	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8946		\$ 3.8093	\$ -0.0091	0.23
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7724		\$ 7.5965	\$ 0.5935	1.83
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7724		\$ 7.5965	\$ -0.9672	1.92
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6410		\$ 8.7396	\$ -1.5615	1.39
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.4111		\$ 8.4370		
Back Ribs	+++	+++	+++	\$ 1.3581		\$ 1.7873	\$ 1.7377	0.04
Short Loin 1x0	\$ 5.4484	\$ 5.0173	\$ 5.1932	\$ 3.5803		\$ 4.7117	\$ 0.7367	1.51
Striploin 0x1 13up	\$ 5.2495	\$ 5.2273	\$ 5.1450	\$ 3.6084		\$ 4.7487	\$ 0.5008	6.83
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.6084		\$ 4.7487		
Top Butt 13up	\$ 3.6161	\$ 3.5559	\$ 3.5508	\$ 3.3177		\$ 4.3661	\$ -0.7500	5.37
Top Butt 13dn	n/a	n/a	n/a	\$ 3.3177		\$ 4.3661		
PSMO Tenderloin	\$ 11.1503	\$ 10.7209	\$ 10.5295	\$ 9.9246		\$ 13.0608	\$ -1.9105	6.33
Butt Tenderloin	\$ 10.8645	\$ 11.4982	\$ 11.5303	\$ 9.2683		\$ 12.1971	\$ -1.3326	0.12
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3384		\$ 3.0773		
Inside Round	\$ 3.1682	\$ 3.0630	\$ 2.9331	\$ 2.3689		\$ 3.1175	\$ 0.0507	14.51
Outside Flat	\$ 3.2181	\$ 3.0684	\$ 3.0362	\$ 2.5287		\$ 3.3278	\$ -0.1097	8.38
Eye of round	\$ 3.3230	\$ 3.2895	\$ 3.3252	\$ 2.4512		\$ 3.2258	\$ 0.0972	5.00
Peeled Knuckle	+++	+++	+++	\$ 2.4584		\$ 3.2353	\$ 0.0547	1.73
Gooseneck	n/a	n/a	n/a	\$ 2.0887		\$ 2.7487		

## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.2116	\$ 3.0647	\$ 2.8209	\$ 2.4507		\$ 3.2251	\$ -0.0135	3.93
Briskets 120	\$ 3.3697	\$ 3.6107	\$ 3.1376	\$ 2.8669		\$ 3.7728	\$ -0.4031	7.52
Bone-in Chuck Shortrib	\$ 3.8060	\$ 3.8582	\$ 4.9860	\$ 2.8329		\$ 3.7281	\$ 0.0779	3.91
Flat Iron	\$ 3.3495	\$ 3.3216	\$ 4.4716					1.06
Blademeat	\$ 3.2313	\$ 3.2715	\$ 3.8632	\$ 2.4766		\$ 3.2592	\$ -0.0279	5.37
Bone-in Shortrib	+++	+++	+++	\$ 4.3973		\$ 5.7868	\$ 0.9532	0.12
Outside Skirt	+++	+++	+++	\$ 5.9582		\$ 7.8410	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.3315		\$ 5.7003	\$ 0.0097	0.01
Flapmeat	+++	+++	+++	\$ 4.4854		\$ 5.9028	\$ 0.3472	0.04
Ball Tips	+++	+++	+++	\$ 2.2823		\$ 3.0035	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2457		\$ 4.2713	\$ -0.0001	0.01
Flank Steak	\$ 5.7726	\$ 5.8259	\$ 6.0509	\$ 4.3598		\$ 5.7375	\$ 0.0351	1.37
Pectoral Muscle	\$ 3.1393	\$ 3.1347	\$ 3.8279	\$ 2.4645		\$ 3.2433	\$ -0.1040	2.43
Lointails	+++	+++	n/a					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	\$ 0.9887	\$ 0.9746	\$ 1.0315	\$ 0.7559		\$ 0.9948	\$ -0.0061	25.81
Fresh 65% Lean Trimmings	\$ 1.6004	\$ 1.4627	\$ 1.3613	\$ 1.1961		\$ 1.5741	\$ 0.0263	14.13
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6047		\$ 2.1118	\$ 0.0086	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7100		\$ 2.2504	\$ 0.1738	5.06
Fresh 85% Lean Trimmings	\$ 2.6404	\$ 2.5784	\$ 2.1887	\$ 1.9900		\$ 2.6188	\$ 0.0216	13.82
Shankmeat	+++	+++	\$ 2.1887					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					10.57
Lean Ground Beef	+++	+++	+++					1.00
Medium Ground Beef	+++	+++	+++					0.03
Regular Ground Beef	+++	+++	+++					1.71
Ground Chuck	+++	+++	+++	\$ 1.9890		\$ 2.6175	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0610		\$ 4.0283	\$ -0.0001	0.01

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

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