



## 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, July 20, 2018

Exchange Rate: 1.3256

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2491	\$ 2.2531	\$ 2.0717	\$ 2.2491	\$ 2.2531	\$ 2.0708
RIB	\$ 4.1387	\$ 4.3544	\$ 3.9064	\$ 3.7802	\$ 3.8311	\$ 3.4854
LOIN	\$ 3.9520	\$ 4.0107	\$ 3.8045	\$ 3.4931	\$ 3.4901	\$ 3.1952
ROUND	\$ 2.0776	\$ 2.0620	\$ 2.3074	\$ 2.0634	\$ 2.0764	\$ 2.2745
BRISKET	\$ 2.1423	\$ 2.2149	\$ 1.7912	\$ 2.1423	\$ 2.2149	\$ 1.7912
SHORT PLATE	\$ 2.0551	\$ 1.7516	\$ 1.8284	\$ 2.0551	\$ 1.7516	\$ 1.8284
FLANK	\$ 1.4302	\$ 1.3931	\$ 1.3327	\$ 1.4302	\$ 1.3931	\$ 1.3327

	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	\$ 2.7085	\$ 2.7418	\$ 2.7573	\$ 2.6470	\$ 2.6076	\$ 2.6002	\$ 2.5902	\$ 2.4618
Load Count Totals		183.21	187.25	269.67				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.01
Semi-Boneless	+++	+++	+++	\$ 2.0257	\$ 2.6853	\$ 0.6247	0.14
Short Cut shoulder clod	\$ 2.8875	\$ 2.8931	\$ 2.7016	\$ 2.0907	\$ 2.7714	\$ 0.1161	1.03
Clod Heart	n/a	n/a	n/a	\$ 2.3821	\$ 3.1577		
Clod Tender	\$ 4.2180	\$ 5.0426	\$ 4.5422	\$ 4.0169	\$ 5.3248	\$ -1.1068	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 4.1208	\$ 4.0863	\$ 3.1448	\$ 2.9185	\$ 3.8688	\$ 0.2520	2.43
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8288	\$ 7.7267	\$ -0.1567	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.8288	\$ 7.7267	\$ -0.1567	6.98
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6456	\$ 8.8094	\$ 0.1406	0.42
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6687	\$ 8.8400	\$ 0.1100	0.01
Back Ribs	+++	+++	+++	\$ 1.2046	\$ 1.5968	\$ 1.6891	0.01
Short Loin 1x0	\$ 8.2720	\$ 8.6976	\$ 7.9970	\$ 5.4132	\$ 7.1757	\$ 1.0963	3.35
Striploin 0x1 13up	\$ 9.1324	\$ 9.4249	\$ 8.2381	\$ 6.1507	\$ 8.1534	\$ 0.9790	4.90
Striploin 0x1 13dn	\$ 9.1324	\$ 9.4249	\$ 8.2381	\$ 6.1507	\$ 8.1534	\$ 0.9790	0.01







Top Butt 13up	\$ 4.7429	\$ 4.8370	\$ 5.0712	\$ 3.4442		\$ 4.5656	\$ 0.1773	2.04
Top Butt 13dn	\$ 4.7429	\$ 4.8370	\$ 5.0712	\$ 3.4442		\$ 4.5656	\$ 0.1773	0.01
PSMO Tenderloin	\$ 12.1303	\$ 12.1806	\$ 13.0523	\$ 8.9940		\$ 11.9224	\$ 0.2079	2.85
Butt Tenderloin	\$ 11.3511	\$ 11.9148	+++	\$ 8.1136		\$ 10.7554	\$ 0.5957	0.28
Boneless Round	n/a	n/a	+++	\$ 2.0837		\$ 2.7622		
Inside Round 1"	n/a	n/a	+++	\$ 1.9840		\$ 2.6300		
Inside Round	\$ 2.7175	\$ 2.6960	\$ 3.1022	\$ 2.0574		\$ 2.7273	\$ -0.0098	9.00
Outside Flat	\$ 2.7110	\$ 2.7057	\$ 2.9687	\$ 2.0531		\$ 2.7216	\$ -0.0106	4.45
Eye of round	\$ 2.9073	\$ 2.8476	\$ 3.0793	\$ 2.0886		\$ 2.7686	\$ 0.1387	3.08
Peeled Knuckle	+++	+++	+++	\$ 2.3422		\$ 3.1048	\$ -0.0148	4.73
Gooseneck	n/a	n/a	+++	\$ 1.9187		\$ 2.5434		
<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	+++	+++	+++					0.01
Semi-Boneless	+++	+++	+++	\$ 1.9934		\$ 2.6425	\$ 0.6675	0.14
Short Cut shoulder clod	\$ 2.8875	\$ 2.8931	\$ 2.7016	\$ 2.0775		\$ 2.7539	\$ 0.1336	1.03
Clod Heart	n/a	n/a	n/a					
Clod Tender	\$ 4.2180	\$ 5.0426	\$ 4.5422	\$ 2.9281		\$ 3.8815	\$ 0.3365	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.1208	\$ 4.0863	\$ 3.1448	\$ 2.8417		\$ 3.7670	\$ 0.3538	2.43
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.1826		\$ 6.8701	\$ -0.0740	5.20
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.1826		\$ 6.8701	\$ -0.2771	8.89
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2063		\$ 8.2271	\$ -0.1933	0.74
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.8331		\$ 7.7324	\$ 0.3014	0.01
Back Ribs	+++	+++	+++	\$ 1.2046		\$ 1.5968	\$ 1.6891	0.05
Short Loin 1x0	\$ 7.0167	\$ 6.8219	\$ 6.0889	\$ 5.1652		\$ 6.8470	\$ 0.1697	7.57
Striploin 0x1 13up	\$ 6.7844	\$ 7.1304	\$ 6.1289	\$ 5.3471		\$ 7.0881	\$ -0.3037	6.29
Striploin 0x1 13dn	\$ 6.7844	\$ 7.1304	\$ 6.1289	\$ 5.3471		\$ 7.0881	\$ -0.3037	0.01
Top Butt 13up	\$ 3.9866	\$ 3.9527	\$ 3.9503	\$ 3.3455		\$ 4.4348	\$ -0.4482	6.24
Top Butt 13dn	\$ 3.9866	\$ 3.9527	\$ 3.9503	\$ 3.3455		\$ 4.4348	\$ -0.4482	0.01
PSMO Tenderloin	\$ 11.4387	\$ 11.4948	\$ 11.3552	\$ 8.5667		\$ 11.3560	\$ 0.0827	3.29
Butt Tenderloin	\$ 10.7974	\$ 10.8737	+++	\$ 8.1537		\$ 10.8085	\$ -0.0111	1.09
Boneless Round	n/a	n/a	+++					
Inside Round 1"	n/a	n/a	+++	\$ 2.0001		\$ 2.6513		
Inside Round	\$ 2.7403	\$ 2.7219	\$ 3.0015	\$ 2.0772		\$ 2.7535	\$ -0.0132	21.97
Outside Flat	\$ 2.6434	\$ 2.7354	\$ 2.8403	\$ 2.0504		\$ 2.7180	\$ -0.0746	9.63
Eye of round	\$ 2.9016	\$ 2.8625	\$ 2.9882	\$ 2.1296		\$ 2.8230	\$ 0.0786	4.51
Peeled Knuckle	+++	+++	+++	\$ 2.3482		\$ 3.1128	\$ -0.1028	1.69
Gooseneck	n/a	n/a	+++	\$ 1.8163		\$ 2.4077		

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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	\$ 2.8022	\$ 2.9093	\$ 2.8960	\$ 2.1498		\$ 2.8498	\$ -0.0476	5.15
Briskets 120	+++	\$ 3.2212	\$ 2.7249	\$ 2.2434		\$ 2.9739	\$ 0.1304	3.35
Bone-in Chuck Shortrib	\$ 4.6998	\$ 4.7791	\$ 4.4785	\$ 3.6263		\$ 4.8070	\$ -0.1072	4.62
Flat Iron	\$ 4.5755	\$ 5.1169	\$ 3.6895					0.91
Blademeat	\$ 3.8730	\$ 3.8420	\$ 3.0353	\$ 2.8464		\$ 3.7732	\$ 0.0998	7.46
Bone-in Shortrib	+++	+++	+++	\$ 4.9066		\$ 6.5042	\$ 0.1758	0.01
Outside Skirt	+++	+++	+++	\$ 6.5638		\$ 8.7010	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.7016		\$ 6.2324	\$ 0.1245	0.01
Flapmeat	+++	+++	+++	\$ 4.7400		\$ 6.2833	\$ 0.0654	0.31
Ball Tips	+++	+++	+++	\$ 2.1491		\$ 2.8488	\$ 0.0000	0.01
Tri Tips	+++	+++	+++					0.21
Flank Steak	\$ 6.6066	\$ 6.3884	\$ 5.7452	\$ 5.2234		\$ 6.9241	\$ -0.3175	1.13
Pectoral Muscle	\$ 3.5752	\$ 3.5666	+++	\$ 2.7974		\$ 3.7082	\$ -0.1330	4.51
Lointails	+++	+++	+++					0.87

**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	+++	+++	\$ 1.0518	\$ 0.7110		\$ 0.9425	\$ -0.0625	6.35
Fresh 65% Lean Trimmings	+++	+++	\$ 1.8222	\$ 1.0943		\$ 1.4506	\$ -0.0206	0.17
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6672		\$ 2.2100	\$ -0.2150	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6661		\$ 2.2086	\$ 0.3514	0.01
Fresh 85% Lean Trimmings	+++	+++	\$ 2.6743	\$ 1.8566		\$ 2.4611	\$ 0.0989	11.38
Shankmeat	+++	+++	\$ 2.6743					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	+++	+++	+++					3.90
Lean Ground Beef	+++	+++	+++					0.35
Medium Ground Beef	+++	+++	+++					2.62
Regular Ground Beef	+++	+++	+++					3.08
Ground Chuck	+++	+++	+++	\$ 1.7163		\$ 2.2751	\$ -0.0744	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9600		\$ 3.9238	\$ -0.0002	0.01

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

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