



## 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, June 22, 2018

Exchange Rate: 1.3129

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1596	\$ 2.1290	\$ 2.1690	\$ 2.1596	\$ 2.1290	\$ 2.1690
RIB	\$ 4.2798	\$ 4.4129	\$ 5.2266	\$ 3.6616	\$ 3.8264	\$ 3.7818
LOIN	\$ 4.3559	\$ 4.1574	\$ 4.5237	\$ 3.5676	\$ 3.4826	\$ 3.6295
ROUND	\$ 2.1159	\$ 2.0309	\$ 2.4338	\$ 2.0850	\$ 1.8800	\$ 2.4111
BRISKET	\$ 2.2808	\$ 2.3032	\$ 2.2130	\$ 2.2808	\$ 2.3032	\$ 2.2130
SHORT PLATE	\$ 2.1674	\$ 2.1470	\$ 1.9829	\$ 2.1674	\$ 2.1470	\$ 1.9829
FLANK	\$ 1.4510	\$ 1.4670	\$ 1.4001	\$ 1.4510	\$ 1.4670	\$ 1.4001

	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	\$ 2.8707	\$ 2.8413	\$ 2.7864	\$ 3.0416	\$ 2.6552	\$ 2.5963	\$ 2.5424	\$ 2.6815
Load Count Totals		257.33	269.94	272.38				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.07
Semi-Boneless	+++	+++	+++	\$ 2.1083	\$ 2.7680	\$ 0.4620	0.14
Short Cut shoulder clod	\$ 2.9408	+++	\$ 2.9207	\$ 2.0719	\$ 2.7202	\$ 0.2206	0.60
Clod Heart	n/a	n/a	n/a	\$ 2.2647	\$ 2.9733		
Clod Tender	n/a	n/a	\$ 4.5848	\$ 4.1180	\$ 5.4065		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2406	\$ 2.8043	\$ 3.6818	\$ -0.1664	2.17
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.1884	\$ 9.4377	\$ -1.1077	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1884	\$ 9.4377	\$ -1.1077	0.01
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.0609	\$ 10.5832	\$ -1.4732	2.34
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.6268	\$ 10.0132	\$ -0.9032	0.01
Back Ribs	+++	+++	+++	\$ 1.2129	\$ 1.5924	\$ 1.4296	0.01
Short Loin 1x0	\$ 10.0997	+++	\$ 10.1670	\$ 6.9625	\$ 9.1411	\$ 0.9586	1.06
Striploin 0x1 13up	\$ 11.1110	+++	\$ 10.8847	\$ 8.0505	\$ 10.5695	\$ 0.5415	6.45
Striploin 0x1 13dn	\$ 11.1110	+++	\$ 10.8847	\$ 8.0505	\$ 10.5695	\$ 0.5415	0.01







Top Butt 13up	\$ 5.0892	\$ 5.0490	\$ 5.1054	\$ 3.6252		\$ 4.7595	\$ 0.3297	3.31
Top Butt 13dn	\$ 5.0892	\$ 5.0490	\$ 5.1054	\$ 3.6252		\$ 4.7595	\$ 0.3297	0.01
PSMO Tenderloin	\$ 12.4936	\$ 11.4491	\$ 13.4409	\$ 9.4130		\$ 12.3583	\$ 0.1353	4.47
Butt Tenderloin	\$ 12.3848	+++	+++	\$ 9.0858		\$ 11.9287	\$ 0.4561	0.17
Boneless Round	n/a	n/a	n/a	\$ 2.0733		\$ 2.7220		
Inside Round 1"	n/a	n/a	+++	\$ 1.9052		\$ 2.5013		
Inside Round	\$ 2.8035	\$ 2.7364	\$ 3.2904	\$ 2.0231		\$ 2.6561	\$ 0.1474	2.23
Outside Flat	\$ 2.6533	\$ 2.4919	\$ 3.1299	\$ 1.9970		\$ 2.6219	\$ 0.0314	4.59
Eye of round	\$ 3.0177	\$ 2.6875	\$ 3.2453	\$ 2.0562		\$ 2.6996	\$ 0.3181	5.49
Peeled Knuckle	+++	+++	+++	\$ 2.1824		\$ 2.8653	\$ 0.1547	3.41
Gooseneck	n/a	n/a	+++	\$ 1.9145		\$ 2.5135		
<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	+++	+++	+++					0.07
Semi-Boneless	+++	+++	+++	\$ 2.1118		\$ 2.7726	\$ 0.4574	0.14
Short Cut shoulder clod	\$ 2.9408	+++	\$ 2.9207	\$ 2.0372		\$ 2.6746	\$ 0.2662	0.60
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	n/a	\$ 4.5848	\$ 3.6652		\$ 4.8120		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2406	\$ 2.6383		\$ 3.4638	\$ 0.0516	2.17
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1487		\$ 8.0726	\$ -1.3735	3.75
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.1487		\$ 8.0726	\$ -1.2409	3.24
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9412		\$ 9.1131	\$ -2.1816	9.99
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.7929		\$ 8.9184	\$ -1.9869	0.01
Back Ribs	+++	+++	+++	\$ 1.2129		\$ 1.5924	\$ 1.4296	0.01
Short Loin 1x0	\$ 6.9773	+++	\$ 6.9421	\$ 5.2826		\$ 6.9355	\$ 0.0418	3.55
Striploin 0x1 13up	\$ 7.2760	+++	\$ 7.1902	\$ 5.3127		\$ 6.9750	\$ 0.3010	7.12
Striploin 0x1 13dn	\$ 7.2760	+++	\$ 7.1902	\$ 5.3127		\$ 6.9750	\$ 0.3010	0.01
Top Butt 13up	\$ 4.3181	\$ 4.1041	\$ 3.8149	\$ 3.4574		\$ 4.5392	\$ -0.2211	7.74
Top Butt 13dn	\$ 4.3181	\$ 4.1041	\$ 3.8149	\$ 3.4574		\$ 4.5392	\$ -0.2211	0.01
PSMO Tenderloin	\$ 11.3733	\$ 10.5386	\$ 12.4862	\$ 8.6141		\$ 11.3095	\$ 0.0638	4.27
Butt Tenderloin	\$ 10.9342	+++	+++	\$ 8.3712		\$ 10.9905	\$ -0.0563	0.56
Boneless Round	n/a	n/a	n/a	\$ 2.0370		\$ 2.6744		
Inside Round 1"	n/a	n/a	+++	\$ 1.9583		\$ 2.5711		
Inside Round	\$ 2.7630	\$ 2.3682	\$ 3.3792	\$ 2.0007		\$ 2.6267	\$ 0.1363	21.19
Outside Flat	\$ 2.6547	\$ 2.2887	\$ 3.0801	\$ 1.9764		\$ 2.5948	\$ 0.0599	12.91
Eye of round	\$ 2.9332	\$ 2.5614	\$ 3.1359	\$ 2.0897		\$ 2.7436	\$ 0.1896	4.62
Peeled Knuckle	+++	+++	+++	\$ 2.1912		\$ 2.8768	\$ 0.0032	2.83
Gooseneck	n/a	n/a	+++	\$ 1.8535		\$ 2.4335		

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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	\$ 2.8400	\$ 2.4422	\$ 3.2450	\$ 2.2274		\$ 2.9244	\$ -0.0844	3.06
Briskets 120	\$ 3.2916	\$ 3.3284	\$ 3.4642	\$ 2.6629		\$ 3.4961	\$ -0.2045	1.80
Bone-in Chuck Shortrib	\$ 4.6752	+++	\$ 4.6910	\$ 3.2932		\$ 4.3236	\$ 0.3516	4.51
Flat Iron	\$ 4.2205	+++	\$ 4.1862					1.07
Blademeat	\$ 4.0386	+++	\$ 3.3210	\$ 2.8471		\$ 3.7380	\$ 0.3006	7.60
Bone-in Shortrib	+++	+++	+++	\$ 5.2817		\$ 6.9343	\$ -0.7443	0.01
Outside Skirt	+++	+++	+++	\$ 6.7507		\$ 8.8630	\$ 0.1224	0.01
Inside Skirt	+++	+++	+++	\$ 4.4053		\$ 5.7837	\$ 0.1971	0.01
Flapmeat	+++	+++	+++	\$ 5.1876		\$ 6.8108	\$ 0.0359	0.12
Ball Tips	+++	+++	+++	\$ 2.1872		\$ 2.8716	\$ 0.0396	0.01
Tri Tips	+++	+++	+++	\$ 4.7694		\$ 6.2617	\$ 0.0853	0.01
Flank Steak	\$ 6.3994	+++	\$ 6.0805	\$ 5.0532		\$ 6.6343	\$ -0.2349	2.25
Pectoral Muscle	\$ 3.7100	\$ 3.2828	\$ 3.3471	\$ 2.9583		\$ 3.8840	\$ -0.1740	4.53
Lointails	n/a	n/a	+++					

**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	\$ 1.0326	\$ 1.0378	\$ 1.1025	\$ 0.6451		\$ 0.8470	\$ 0.1856	43.36
Fresh 65% Lean Trimmings	\$ 1.8173	\$ 1.8047	\$ 1.8445	\$ 1.1108		\$ 1.4584	\$ 0.3589	11.80
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6647		\$ 2.1856	\$ 0.0336	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7069		\$ 2.2410	\$ 0.2480	7.28
Fresh 85% Lean Trimmings	\$ 2.6211	\$ 2.5420	\$ 2.7430	\$ 1.9219		\$ 2.5233	\$ 0.0978	23.70
Shankmeat	\$ 2.6211	\$ 2.5420	\$ 2.7430					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	+++	+++	+++					5.15
Lean Ground Beef	+++	+++	+++					1.02
Medium Ground Beef	+++	+++	+++					14.69
Regular Ground Beef	+++	+++	+++					3.92
Ground Chuck	+++	+++	+++	\$ 1.6827		\$ 2.2092	\$ 0.0305	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0124		\$ 3.9550	\$ 0.0546	0.01

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

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