



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 29, 2018

Exchange Rate: 1.3268

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2162	\$ 2.1596	\$ 2.1401	\$ 2.1923	\$ 2.1596	\$ 2.1401
RIB	\$ 4.0520	\$ 4.2798	\$ 4.9919	\$ 3.5991	\$ 3.6616	\$ 3.5274
LOIN	\$ 4.3438	\$ 4.3559	\$ 4.3441	\$ 3.5749	\$ 3.5676	\$ 3.5754
ROUND	\$ 2.0693	\$ 2.1159	\$ 2.4315	\$ 2.0770	\$ 2.0850	\$ 2.3535
BRISKET	\$ 2.2756	\$ 2.2808	\$ 1.9946	\$ 2.2756	\$ 2.2808	\$ 1.9946
SHORT PLATE	\$ 2.1031	\$ 2.1674	\$ 2.2614	\$ 2.1031	\$ 2.1674	\$ 2.2614
FLANK	\$ 1.4745	\$ 1.4510	\$ 1.2879	\$ 1.4745	\$ 1.4510	\$ 1.2879















	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	\$ 2.8526	\$ 2.8151	\$ 2.8413	\$ 2.9728	\$ 2.6630	\$ 2.5946	\$ 2.5963	\$ 2.6247
Load Count Totals		237.91	257.33	258.09				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	+++	+++				
Semi-Boneless	+++	+++	+++	\$ 2.0975	\$ 2.7830	\$ 0.4070	0.13
Short Cut shoulder clod	\$ 2.9042	\$ 2.9408	\$ 2.9207	\$ 2.0961	\$ 2.7811	\$ 0.1231	0.48
Clod Heart	n/a	n/a	n/a	\$ 2.3556	\$ 3.1254		
Clod Tender	+++	n/a	\$ 4.5848	\$ 4.0252	\$ 5.3406	\$ -0.4806	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2406	\$ 2.8119	\$ 3.7308	\$ -0.0470	2.78
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3163	\$ 8.3805	\$ -0.0505	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3163	\$ 8.3805	\$ -0.0505	0.01
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4548	\$ 9.8910	\$ -1.5010	4.91
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.2203	\$ 9.5799	\$ -1.1899	0.01
Back Ribs	+++	+++	+++	\$ 1.1488	\$ 1.5242	\$ 1.7848	0.01
Short Loin 1x0	\$ 9.8072	\$ 10.0997	\$ 8.6834	\$ 6.5336	\$ 8.6688	\$ 1.1384	0.77
Striploin 0x1 13up	\$ 10.9721	\$ 11.1110	\$ 10.5550	\$ 7.2019	\$ 9.5555	\$ 1.4166	7.03
Striploin 0x1 13dn	\$ 10.9721	\$ 11.1110	\$ 10.5550	\$ 7.2019	\$ 9.5555	\$ 1.4166	0.01

Top Butt 13up	\$ 5.0579	\$ 5.0892	\$ 5.0185	\$ 3.5910		\$ 4.7645	\$ 0.2934	3.14
Top Butt 13dn	\$ 5.0579	\$ 5.0892	\$ 5.0185	\$ 3.5910		\$ 4.7645	\$ 0.2934	0.01
PSMO Tenderloin	\$ 12.6109	\$ 12.4936	\$ 13.6741	\$ 9.2440		\$ 12.2649	\$ 0.3460	3.29
Butt Tenderloin	\$ 12.5253	\$ 12.3848	+++	\$ 8.4165		\$ 11.1670	\$ 1.3583	0.14
Boneless Round	n/a	n/a	n/a	\$ 2.0210		\$ 2.6815		
Inside Round 1"	n/a	n/a	+++	\$ 1.9640		\$ 2.6058		
Inside Round	\$ 2.7534	\$ 2.8035	\$ 3.3736	\$ 2.0193		\$ 2.6792	\$ 0.0742	6.48
Outside Flat	\$ 2.6759	\$ 2.6533	\$ 3.1616	\$ 2.0619		\$ 2.7357	\$ -0.0598	2.73
Eye of round	\$ 2.9249	\$ 3.0177	\$ 3.2373	\$ 2.1011		\$ 2.7877	\$ 0.1372	4.84
Peeled Knuckle	+++	+++	+++	\$ 2.2458		\$ 2.9797	\$ 0.0803	3.51
Gooseneck	n/a	n/a	+++	\$ 1.9550		\$ 2.5939		
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	n/a	+++	+++					
Semi-Boneless	+++	+++	+++	\$ 2.0895		\$ 2.7723	\$ 0.4177	0.13
Short Cut shoulder clod	\$ 2.9042	\$ 2.9408	\$ 2.9207	\$ 2.0975		\$ 2.7830	\$ 0.1212	0.48
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	n/a	\$ 4.5848	\$ 3.6223		\$ 4.8061		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2406	\$ 2.6374		\$ 3.4993	\$ 0.2216	2.26
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7437		\$ 7.6207	\$ -0.9098	3.10
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7437		\$ 7.6207	\$ -0.7769	1.02
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6283		\$ 8.7944	\$ -1.7631	3.45
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.6177		\$ 8.7804	\$ -1.7491	0.01
Back Ribs	n/a	+++	+++	\$ 1.1488		\$ 1.5242		
Short Loin 1x0	\$ 6.9297	\$ 6.9773	\$ 6.6916	\$ 5.1009		\$ 6.7679	\$ 0.1618	3.33
Striploin 0x1 13up	\$ 7.2340	\$ 7.2760	\$ 7.0171	\$ 5.3720		\$ 7.1276	\$ 0.1064	4.49
Striploin 0x1 13dn	\$ 7.2340	\$ 7.2760	\$ 7.0171	\$ 5.3720		\$ 7.1276	\$ 0.1064	0.01
Top Butt 13up	\$ 4.2233	\$ 4.3181	\$ 3.7695	\$ 3.4745		\$ 4.6100	\$ -0.3867	7.68
Top Butt 13dn	\$ 4.2233	\$ 4.3181	\$ 3.7695	\$ 3.4745		\$ 4.6100	\$ -0.3867	0.01
PSMO Tenderloin	\$ 11.4287	\$ 11.3733	\$ 11.7724	\$ 8.5127		\$ 11.2947	\$ 0.1340	5.03
Butt Tenderloin	\$ 11.2599	\$ 10.9342	+++	\$ 8.1174		\$ 10.7702	\$ 0.4897	0.27
Boneless Round	n/a	n/a	n/a	\$ 2.4101		\$ 3.1977		
Inside Round 1"	n/a	n/a	+++	\$ 1.9690		\$ 2.6125		
Inside Round	\$ 2.7767	\$ 2.7630	\$ 3.3001	\$ 2.0163		\$ 2.6752	\$ 0.1015	24.06
Outside Flat	\$ 2.6956	\$ 2.6547	\$ 2.9596	\$ 2.0360		\$ 2.7014	\$ -0.0058	14.81
Eye of round	\$ 2.9385	\$ 2.9332	\$ 3.1903	\$ 2.1289		\$ 2.8246	\$ 0.1139	4.57
Peeled Knuckle	+++	+++	+++	\$ 2.2428		\$ 2.9757	\$ 0.0643	4.99
Gooseneck	n/a	n/a	+++	\$ 1.8414		\$ 2.4432		







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	\$ 2.7787	\$ 2.8400	\$ 2.7084	\$ 2.2254		\$ 2.9527	\$ -0.1740	6.35
Briskets 120	\$ 3.2840	\$ 3.2916	\$ 3.0852	\$ 2.3177		\$ 3.0751	\$ 0.2089	1.98
Bone-in Chuck Shortrib	\$ 4.8020	\$ 4.6752	\$ 5.3788	\$ 3.5121		\$ 4.6599	\$ 0.1421	1.96
Flat Iron	\$ 3.8923	\$ 4.2205	+++					1.26
Blademeat	\$ 3.9637	\$ 4.0386	\$ 3.1861	\$ 2.8179		\$ 3.7388	\$ 0.2249	5.68
Bone-in Shortrib	+++	+++	+++	\$ 5.2506		\$ 6.9665	\$ -0.7765	0.01
Outside Skirt	+++	+++	+++	\$ 6.7663		\$ 8.9775	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.5381		\$ 6.0212	\$ -0.5912	0.01
Flapmeat	+++	+++	+++	\$ 4.9606		\$ 6.5817	\$ 0.4383	0.12
Ball Tips	+++	+++	+++	\$ 2.2601		\$ 2.9987	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.9620		\$ 5.2568	\$ -0.0001	0.01
Flank Steak	\$ 6.5599	\$ 6.3994	\$ 5.4131	\$ 5.0172		\$ 6.6568	\$ -0.0969	1.58
Pectoral Muscle	\$ 3.6785	\$ 3.7100	\$ 3.1841	\$ 2.8582		\$ 3.7923	\$ -0.1138	4.91
Lointails	+++	n/a	+++					0.79

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	\$ 1.0246	\$ 1.0326	\$ 1.0791	\$ 0.6266		\$ 0.8314	\$ 0.1932	43.24
Fresh 65% Lean Trimmings	\$ 1.8152	\$ 1.8173	\$ 1.8152	\$ 1.0542		\$ 1.3987	\$ 0.4165	11.90
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6586		\$ 2.2006	\$ 0.0328	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6676		\$ 2.2126	\$ 0.2764	7.28
Fresh 85% Lean Trimmings	\$ 2.6515	\$ 2.6211	\$ 2.6368	\$ 1.9169		\$ 2.5433	\$ 0.1082	21.00
Shankmeat	\$ 2.6515	\$ 2.6211	\$ 2.6368					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	+++	+++	+++					3.87
Lean Ground Beef	+++	+++	+++					2.65
Medium Ground Beef	+++	+++	+++					0.28
Regular Ground Beef	+++	+++	+++					2.83
Ground Chuck	+++	+++	+++	\$ 1.7056		\$ 2.2630	\$ 0.0236	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.9937	\$ -0.0001	0.01

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

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