



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, August 23, 2019

Exchange Rate: 1.3293

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3548	\$ 2.2397	\$ 2.3082	\$ 2.2290	\$ 2.1386	\$ 2.1852
RIB	\$ 4.7572	\$ 4.7253	\$ 4.2083	\$ 3.7450	\$ 3.5342	\$ 4.1383
LOIN	\$ 3.8849	\$ 3.7755	\$ 3.4799	\$ 3.3407	\$ 3.1229	\$ 3.3307
ROUND	\$ 2.2547	\$ 2.1936	\$ 2.1052	\$ 2.3119	\$ 2.2306	\$ 2.0999
BRISKET	\$ 2.3956	\$ 2.3563	\$ 2.0373	\$ 2.3956	\$ 2.3563	\$ 2.0373
SHORT PLATE	\$ 2.2055	\$ 2.4333	\$ 2.0235	\$ 2.2055	\$ 2.4333	\$ 2.0235
FLANK	\$ 1.4538	\$ 1.4749	\$ 1.5298	\$ 1.4538	\$ 1.4749	\$ 1.5298















	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	\$ 3.1886	\$ 2.8929	\$ 2.8332	\$ 2.6689	\$ 2.8529	\$ 2.6373	\$ 2.5369	\$ 2.5916
Load Count Totals		225.98	226.65	232.16				

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	+++	+++	+++	\$ 2.3752	\$ 3.1574	\$ 0.4926	0.31
Short Cut shoulder clod	+++	+++	+++	\$ 2.2895	\$ 3.0434	\$ -0.2534	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.9054	\$ 3.8621		
Clod Tender	+++	+++	+++	\$ 3.9100	\$ 5.1976	\$ -0.6676	0.20
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9035	\$ 3.8596	\$ 0.0647	2.25
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	\$ 8.1869	\$ 10.8828		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.1869	\$ 10.8828	\$ -1.6428	1.75
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.0013	\$ 11.9654	\$ -0.8854	0.14
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 8.7892	\$ 11.6835		
Back Ribs	n/a	+++	+++	\$ 1.3773	\$ 1.8308		
Short Loin 1x0	\$ 7.9998	\$ 7.9897	\$ 7.1562	\$ 7.0481	\$ 9.3690	\$ -1.3692	0.59
Striploin 0x1 13up	\$ 8.3301	\$ 8.4023	\$ 6.8951	\$ 7.6946	\$ 10.2284	\$ -1.8983	10.56
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 7.6946	\$ 10.2284		

Top Butt 13up	\$ 4.3841	\$ 4.3129	\$ 4.3792	\$ 3.0652		\$ 4.0746	\$ 0.3095	1.78
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0652		\$ 4.0746		
PSMO Tenderloin	\$ 12.9706	\$ 12.9689	\$ 11.9834	\$ 10.0772		\$ 13.3956	\$ -0.4250	6.34
Butt Tenderloin	\$ 12.4791	\$ 11.6338	\$ 11.6328	\$ 9.4199		\$ 12.5219	\$ -0.0428	0.07
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2669		\$ 3.0134		
Inside Round	\$ 3.0081	\$ 2.9454	\$ 2.8103	\$ 2.4751		\$ 3.2902	\$ -0.2821	9.24
Outside Flat	\$ 3.0885	\$ 2.9878	\$ 2.6555	\$ 2.4976		\$ 3.3201	\$ -0.2316	2.30
Eye of round	\$ 3.4090	\$ 3.4314	\$ 2.9610	\$ 2.5456		\$ 3.3839	\$ 0.0251	6.07
Peeled Knuckle	+++	+++	+++	\$ 2.5443		\$ 3.3821	\$ -0.2821	6.26
Gooseneck	n/a	n/a	n/a	\$ 2.3260		\$ 3.0920		
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	n/a	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.3363		\$ 3.1056		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2654		\$ 3.0114	\$ -0.2214	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.4504		\$ 4.5866	\$ -0.0866	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7549		\$ 3.6621	\$ -0.0703	0.36
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3756		\$ 7.1458	\$ -0.3614	6.48
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.3756		\$ 7.1458	\$ -0.6951	3.05
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2277		\$ 8.2785	\$ -1.1475	1.46
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.2686		\$ 8.3328		
Back Ribs	+++	+++	+++	\$ 1.3773		\$ 1.8308	\$ 1.7477	0.01
Short Loin 1x0	\$ 5.9544	\$ 5.4657	\$ 6.3337	\$ 4.8356		\$ 6.4280	\$ -0.4736	8.62
Striploin 0x1 13up	\$ 6.1813	\$ 6.1943	\$ 6.4060	\$ 5.0891		\$ 6.7649	\$ -0.5836	3.64
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0891		\$ 6.7649		
Top Butt 13up	\$ 3.7200	\$ 3.5346	\$ 4.0544	\$ 2.9106		\$ 3.8691	\$ -0.1491	8.16
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9106		\$ 3.8691		
PSMO Tenderloin	\$ 10.9241	\$ 10.6931	\$ 11.4919	\$ 8.6199		\$ 11.4584	\$ -0.5343	1.04
Butt Tenderloin	\$ 11.1801	\$ 10.9831	\$ 11.1031	\$ 7.8948		\$ 10.4946	\$ 0.6855	0.94
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.5062		\$ 3.3315		
Inside Round	\$ 3.2406	\$ 3.1090	\$ 2.8114	\$ 2.4510		\$ 3.2581	\$ -0.0175	20.44
Outside Flat	\$ 3.1719	\$ 3.0134	\$ 2.6932	\$ 2.4922		\$ 3.3129	\$ -0.1410	10.46
Eye of round	\$ 3.2252	\$ 3.3906	\$ 3.0005	\$ 2.5065		\$ 3.3319	\$ -0.1067	7.14
Peeled Knuckle	+++	+++	+++	\$ 2.6105		\$ 3.4701	\$ -0.3901	3.61
Gooseneck	+++	+++	n/a	\$ 2.1749		\$ 2.8911	\$ -0.4545	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	\$ 3.2194	\$ 3.1560	\$ 2.8610	\$ 2.3752		\$ 3.1574	\$ 0.0620	3.32
Briskets 120	\$ 3.4418	\$ 3.4095	\$ 2.9054	\$ 2.6116		\$ 3.4716	\$ -0.0298	2.40
Bone-in Chuck Shortrib	\$ 4.1745	\$ 4.2482	\$ 5.1134	\$ 3.1681		\$ 4.2114	\$ -0.0369	4.67
Flat Iron	\$ 3.8241	\$ 3.9651	\$ 4.5411					0.35
Blademeat	+++	+++	\$ 3.6754	\$ 2.5465		\$ 3.3851	\$ -0.2589	4.14
Bone-in Shortrib	+++	+++	+++	\$ 4.9888		\$ 6.6316	\$ 0.1084	0.38
Outside Skirt	+++	+++	+++	\$ 6.7862		\$ 9.0209	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.4054		\$ 5.8561	\$ 0.1169	0.01
Flapmeat	+++	+++	+++	\$ 5.7488		\$ 7.6419	\$ 0.7881	0.08
Ball Tips	+++	+++	+++	\$ 2.3317		\$ 3.0995	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.3467		\$ 4.4488	\$ -0.0002	0.02
Flank Steak	\$ 6.0999	\$ 6.3461	\$ 6.8408	\$ 4.8251		\$ 6.4140	\$ -0.3141	1.86
Pectoral Muscle	+++	\$ 3.4445	\$ 3.6866	\$ 2.6188		\$ 3.4812	\$ -0.1557	1.91
Lointails	+++	+++	+++					2.02

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	\$ 1.2043	\$ 1.2074	\$ 1.0840	\$ 0.9963		\$ 1.3244	\$ -0.1201	27.44
Fresh 65% Lean Trimmings	\$ 1.8651	\$ 1.7210	\$ 1.7479	\$ 1.3150		\$ 1.7480	\$ 0.1171	19.02
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++		+++	\$ 1.8300		\$ 2.4326	\$ 0.1481	1.59
Fresh 85% Lean Trimmings	\$ 2.7730	\$ 2.7152	\$ 2.4677	\$ 2.0091		\$ 2.6707	\$ 0.1023	16.51
Shankmeat	\$ 2.7730	\$ 2.7152	\$ 2.4677					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	+++	+++	+++					4.69
Lean Ground Beef	+++	+++	+++					6.61
Medium Ground Beef	+++	+++	+++					0.40
Regular Ground Beef	+++	+++	+++					4.98
Ground Chuck	+++	+++	+++	\$ 2.3322		\$ 3.1002	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.3374		\$ 4.4364	\$ -0.0001	0.01

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

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