



## 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, January 11, 2019








































Exchange Rate: 1.3235

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2898	\$ 2.0511	\$ 2.2495	\$ 2.2073	\$ 1.9205	\$ 2.2495
RIB	\$ 4.4455	\$ 4.2254	\$ 3.7299	\$ 3.9876	\$ 3.5739	\$ 3.4557
LOIN	\$ 3.4944	\$ 3.3359	\$ 3.3913	\$ 3.3627	\$ 3.1145	\$ 3.1835
ROUND	\$ 2.2709	\$ 2.2057	\$ 2.2370	\$ 2.2565	\$ 2.1324	\$ 2.2386
BRISKET	\$ 2.5119	\$ 2.2560	\$ 2.1110	\$ 2.5119	\$ 2.2560	\$ 2.1110
SHORT PLATE	\$ 2.2815	\$ 2.0777	\$ 1.8222	\$ 2.2815	\$ 2.0777	\$ 1.8222
FLANK	\$ 1.4338	\$ 1.2526	\$ 1.3325	\$ 1.4338	\$ 1.2526	\$ 1.3325

	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	\$ 2.8283	\$ 2.7692	\$ 2.5919	\$ 2.5903	\$ 2.7423	\$ 2.6613	\$ 2.4155	\$ 2.5152
Load Count Totals		185.46	155.29	205.15				

### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	+++				
Semi-Boneless	+++	n/a	+++	\$ 2.2302	\$ 2.9517	\$ 0.7183	0.24
Short Cut shoulder clod	+++	+++	\$ 3.0029	\$ 2.0558	\$ 2.7209	\$ 0.3158	0.31
Clod Heart	n/a	n/a	n/a	\$ 2.4758	\$ 3.2767		
Clod Tender	+++	n/a	\$ 5.0918	\$ 4.1427	\$ 5.4829	\$ -0.4529	0.37
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9616	\$ 3.9197	\$ -0.0742	2.17
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.5296	\$ 8.6419		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5296	\$ 8.6419	\$ -0.2219	2.47
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4122	\$ 9.8100	\$ -0.7400	0.16
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.3950	\$ 9.7873		
Back Ribs	+++	+++	+++	\$ 1.2336	\$ 1.6327	\$ 1.8150	0.01
Short Loin 1x0	\$ 6.3258	\$ 6.4140	\$ 6.4517	\$ 4.9194	\$ 6.5108	\$ -0.1850	0.90
Striploin 0x1 13up	\$ 6.7378	\$ 6.2560	\$ 6.6082	\$ 5.2958	\$ 7.0090	\$ -0.2712	8.39
Striploin 0x1 13dn	n/a	n/a	\$ 6.6082	\$ 5.2958	\$ 7.0090		







Top Butt 13up	\$ 4.7200	\$ 4.4827	\$ 4.4120	\$ 3.4989		\$ 4.6308	\$ 0.0892	7.00
Top Butt 13dn	n/a	n/a	\$ 4.4120	\$ 3.4989		\$ 4.6308		
PSMO Tenderloin	\$ 12.4521	\$ 11.6615	\$ 11.9341	\$ 10.3183		\$ 13.6563	\$ -1.2042	4.31
Butt Tenderloin	\$ 12.8108	\$ 10.9984	+++	\$ 9.5386		\$ 12.6243	\$ 0.1865	0.23
Boneless Round	n/a	n/a	n/a	\$ 2.3250		\$ 3.0771		
Inside Round 1"	n/a	n/a	+++	\$ 2.2327		\$ 2.9550		
Inside Round	\$ 3.0399	\$ 3.0277	\$ 2.9165	\$ 2.1183		\$ 2.8036	\$ 0.2363	6.78
Outside Flat	\$ 3.0104	\$ 2.9487	\$ 3.2532	\$ 2.0440		\$ 2.7052	\$ 0.3052	5.45
Eye of round	\$ 3.5800	\$ 3.2299	\$ 3.3084	\$ 2.4871		\$ 3.2917	\$ 0.2883	4.56
Peeled Knuckle	+++	+++	+++	\$ 2.3710		\$ 3.1380	\$ 0.3720	3.14
Gooseneck	n/a	n/a	+++	\$ 1.8996		\$ 2.5141		
<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	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.1478		\$ 2.8426		
Short Cut shoulder clod	+++	+++	\$ 3.0029	\$ 2.0671		\$ 2.7358	\$ 0.2574	0.62
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.0918	\$ 3.9408		\$ 5.2156	\$ -0.8456	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8749		\$ 3.8049	\$ -0.0920	0.14
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	n/a	n/a					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7802		\$ 7.6501	\$ -0.4231	3.91
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7802		\$ 7.6501	\$ -0.4179	5.93
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.5388		\$ 8.6541	\$ 0.0427	0.20
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.4704		\$ 8.5636		
Back Ribs	+++	+++	+++	\$ 1.2336		\$ 1.6327	\$ 1.4536	0.01
Short Loin 1x0	\$ 5.8753	\$ 5.3499	\$ 5.6034	\$ 4.5323		\$ 5.9985	\$ -0.1232	2.55
Striploin 0x1 13up	\$ 6.3407	\$ 5.3973	\$ 5.6898	\$ 4.5823		\$ 6.0647	\$ 0.2760	4.45
Striploin 0x1 13dn	n/a	n/a	\$ 5.6898	\$ 4.5823		\$ 6.0647		
Top Butt 13up	\$ 4.6392	\$ 4.0886	\$ 4.3349	\$ 3.4013		\$ 4.5016	\$ 0.1376	5.38
Top Butt 13dn	n/a	n/a	\$ 4.3349	\$ 3.4013		\$ 4.5016		
PSMO Tenderloin	\$ 11.7519	\$ 11.9094	\$ 11.5906	\$ 10.2422		\$ 13.5556	\$ -1.8037	0.61
Butt Tenderloin	\$ 12.0377	\$ 11.5238	+++	\$ 9.5057		\$ 12.5808	\$ -0.5431	0.28
Boneless Round	n/a	n/a	n/a	\$ 2.2840		\$ 3.0229		
Inside Round 1"	n/a	n/a	+++	\$ 2.1762		\$ 2.8802		
Inside Round	\$ 2.9787	\$ 2.7719	\$ 2.8996	\$ 2.2293		\$ 2.9505	\$ 0.0282	12.51
Outside Flat	\$ 2.9271	\$ 2.7825	\$ 3.1693	\$ 2.0443		\$ 2.7056	\$ 0.2215	4.81
Eye of round	\$ 3.5322	\$ 3.3274	\$ 3.4445	\$ 2.5056		\$ 3.3162	\$ 0.2160	2.56
Peeled Knuckle	+++	+++	+++	\$ 2.3784		\$ 3.1478	\$ 0.5222	1.05
Gooseneck	n/a	+++	+++	\$ 1.9625		\$ 2.5974		

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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	\$ 3.1433	\$ 2.8467	\$ 3.0795	\$ 2.2807		\$ 3.0185	\$ 0.1248	4.75
Briskets 120	\$ 3.6674	\$ 3.3144	\$ 3.0303	\$ 2.6767		\$ 3.5426	\$ 0.1248	3.13
Bone-in Chuck Shortrib	\$ 4.4573	\$ 4.1462	\$ 4.5549	\$ 3.0360		\$ 4.0181	\$ 0.4392	5.72
Flat Iron	\$ 4.2522	\$ 3.6570	\$ 4.2239					0.75
Blademeat	\$ 3.9339	\$ 3.8324	\$ 3.1857	\$ 3.0273		\$ 4.0066	\$ -0.0727	3.97
Bone-in Shortrib	+++	+++	+++	\$ 5.2982		\$ 7.0122	\$ -0.6505	0.12
Outside Skirt	+++	+++	+++	\$ 6.6264		\$ 8.7700	\$ -0.4700	0.05
Inside Skirt	+++	+++	+++	\$ 5.0579		\$ 6.6941	\$ 0.8359	0.02
Flapmeat	+++	+++	+++	\$ 4.9174		\$ 6.5082	\$ 0.3518	0.24
Ball Tips	+++	+++	+++	\$ 2.1459		\$ 2.8401	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.1798		\$ 4.2085	\$ -1.1485	0.03
Flank Steak	\$ 6.3428	\$ 5.6478	\$ 5.7074	\$ 4.6348		\$ 6.1342	\$ 0.2086	1.11
Pectoral Muscle	\$ 3.8003	\$ 3.1206	\$ 3.2608	\$ 3.0573		\$ 4.0463	\$ -0.2460	3.33
Lointails	+++	+++	+++					0.86

**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	\$ 1.0099	\$ 0.8498	\$ 1.0068	\$ 0.5716		\$ 0.7565	\$ 0.2534	18.05
Fresh 65% Lean Trimmings	\$ 1.8922	\$ 1.2125	\$ 1.8022	\$ 0.9893		\$ 1.3093	\$ 0.5829	12.07
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6000		\$ 2.1176	\$ 0.1102	5.30
Fresh 85% Lean Trimmings	\$ 2.4185	\$ 2.1651	\$ 2.4861	\$ 1.6765		\$ 2.2188	\$ 0.1997	19.00
Shankmeat	\$ 2.4185	+++	\$ 2.4861					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	+++	+++	+++					5.60
Lean Ground Beef	+++	+++	+++					6.03
Medium Ground Beef	+++	+++	n/a					0.51
Regular Ground Beef	+++	+++	+++					3.13
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.9837	\$ -0.0001	0.01

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

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