



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, November 9, 2018

Exchange Rate: 1.3115

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1714	\$ 2.1719	\$ 2.0983	\$ 2.1212	\$ 2.1315	\$ 2.0983
RIB	\$ 4.9220	\$ 4.9324	\$ 3.8009	\$ 4.3034	\$ 4.2686	\$ 3.8012
LOIN	\$ 3.2960	\$ 3.2123	\$ 3.2153	\$ 3.0850	\$ 2.8304	\$ 2.9134
ROUND	\$ 2.2037	\$ 2.1718	\$ 2.1782	\$ 2.2095	\$ 2.1788	\$ 2.1534
BRISKET	\$ 2.3166	\$ 2.1666	\$ 1.7566	\$ 2.3166	\$ 2.1666	\$ 1.7566
SHORT PLATE	\$ 1.8985	\$ 1.9329	\$ 1.7723	\$ 1.8985	\$ 1.9329	\$ 1.7723
FLANK	\$ 1.3223	\$ 1.3725	\$ 1.2530	\$ 1.3223	\$ 1.3725	\$ 1.2530















	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	\$ 2.8508	\$ 2.6906	\$ 2.6637	\$ 2.4803	\$ 2.6403	\$ 2.5617	\$ 2.4965	\$ 2.4106
Load Count Totals		194.74	192.82	241.13				

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	+++	+++	+++	\$ 2.1658	\$ 2.8404	\$ 0.5196	0.49
Short Cut shoulder clod	+++	+++	\$ 2.6437	\$ 2.0731	\$ 2.7189	\$ 0.2871	6.30
Clod Heart	n/a	n/a	n/a	\$ 2.6673	\$ 3.4982		
Clod Tender	n/a	n/a	+++	\$ 4.1367	\$ 5.4253		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.0281	\$ 3.9714	\$ -0.0334	2.77
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.9187	\$ 10.3854		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.9187	\$ 10.3854	\$ -0.8554	1.74
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.0137	\$ 11.8215	\$ -0.9715	0.16
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.8502	\$ 11.6070		
Back Ribs	+++	+++	+++	\$ 1.2606	\$ 1.6533	\$ 1.6152	0.01
Short Loin 1x0	\$ 6.4994	\$ 6.4669	\$ 6.4421	\$ 4.6149	\$ 6.0524	\$ 0.4470	0.43
Striploin 0x1 13up	\$ 6.6328	\$ 6.5819	\$ 6.7085	\$ 4.8231	\$ 6.3255	\$ 0.3073	4.81
Striploin 0x1 13dn	n/a	n/a	\$ 6.7085	\$ 4.8231	\$ 6.3255		

Top Butt 13up	\$ 3.9084	\$ 3.8031	\$ 3.5055	\$ 3.0869		\$ 4.0485	\$ -0.1401	3.01
Top Butt 13dn	n/a	n/a	\$ 3.5055	\$ 3.0869		\$ 4.0485		
PSMO Tenderloin	\$ 12.6868	\$ 12.1826	\$ 11.7931	\$ 11.5160		\$ 15.1032	\$ -2.4164	4.19
Butt Tenderloin	\$ 12.3036	\$ 12.2256	\$ 10.9413	\$ 10.5887		\$ 13.8871	\$ -1.5835	0.29
Boneless Round	n/a	n/a	n/a	\$ 2.2592		\$ 2.9629		
Inside Round 1"	n/a	n/a	+++	\$ 2.1110		\$ 2.7686		
Inside Round	\$ 2.8390	\$ 2.8923	\$ 2.8919	\$ 2.2032		\$ 2.8895	\$ -0.0505	8.44
Outside Flat	\$ 3.2434	\$ 3.1076	\$ 2.8459	\$ 2.4068		\$ 3.1565	\$ 0.0869	4.11
Eye of round	\$ 3.3737	\$ 3.3015	\$ 3.5130	\$ 2.3521		\$ 3.0848	\$ 0.2889	4.92
Peeled Knuckle	+++	+++	+++	\$ 2.3941		\$ 3.1399	\$ 0.0501	3.64
Gooseneck	n/a	n/a	+++	\$ 2.1092		\$ 2.7662		
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	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.1560		\$ 2.8276		
Short Cut shoulder clod	+++	+++	\$ 2.6437	\$ 2.0694		\$ 2.7140	\$ 0.2432	2.90
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.9280		\$ 5.1516	\$ -1.1716	0.14
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.9020		\$ 3.8060	\$ -0.1306	0.18
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6215		\$ 7.3726	\$ 0.5033	2.44
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.6215		\$ 7.3726	\$ 0.6260	0.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0763		\$ 9.2806	\$ 0.1525	0.52
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.3506		\$ 8.3288		
Back Ribs	+++	+++	+++	\$ 1.2606		\$ 1.6533	\$ 1.6152	0.01
Short Loin 1x0	\$ 5.3150	\$ 5.1932	\$ 5.5181	\$ 3.9016		\$ 5.1169	\$ 0.1981	0.72
Striploin 0x1 13up	\$ 5.1752	\$ 5.1450	\$ 5.3464	\$ 3.8680		\$ 5.0729	\$ 0.1023	6.54
Striploin 0x1 13dn	n/a	n/a	\$ 5.3464	\$ 3.8680		\$ 5.0729		
Top Butt 13up	\$ 4.4450	\$ 3.5508	\$ 3.1223	\$ 2.8060		\$ 3.6801	\$ 0.7649	4.82
Top Butt 13dn	n/a	n/a	\$ 3.1223	\$ 2.8060		\$ 3.6801		
PSMO Tenderloin	\$ 11.5729	\$ 10.5295	\$ 11.1917	\$ 11.2348		\$ 14.7344	\$ -3.1615	1.21
Butt Tenderloin	\$ 11.7355	\$ 11.5303	\$ 10.2044	\$ 10.2091		\$ 13.3892	\$ -1.6537	0.11
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.1457		\$ 2.8141		
Inside Round	\$ 2.9404	\$ 2.9331	\$ 2.8651	\$ 2.1476		\$ 2.8166	\$ 0.1238	20.23
Outside Flat	\$ 3.0942	\$ 3.0362	\$ 2.7599	\$ 2.3975		\$ 3.1443	\$ -0.0501	5.50
Eye of round	\$ 3.3859	\$ 3.3252	\$ 3.5454	\$ 2.4082		\$ 3.1584	\$ 0.2275	2.81
Peeled Knuckle	+++	+++	+++	\$ 2.4150		\$ 3.1673	\$ 0.0527	1.29
Gooseneck	+++	n/a	+++	\$ 1.9993		\$ 2.6221	\$ -0.1855	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	\$ 2.8666	\$ 2.8209	\$ 2.9022	\$ 2.1007		\$ 2.7551	\$ 0.1115	2.54
Briskets 120	\$ 3.3783	\$ 3.1376	\$ 2.6784	\$ 2.5388		\$ 3.3296	\$ 0.0487	0.63
Bone-in Chuck Shortrib	\$ 4.8509	\$ 4.9860	\$ 4.1253	\$ 3.6068		\$ 4.7303	\$ 0.1206	4.25
Flat Iron	\$ 4.6653	\$ 4.4716	\$ 3.8952					0.83
Blademeat	\$ 3.8679	\$ 3.8632	\$ 3.5836	\$ 3.0266		\$ 3.9694	\$ -0.1015	3.16
Bone-in Shortrib	+++	+++	+++	\$ 5.1494		\$ 6.7534	\$ 0.0866	0.01
Outside Skirt	+++	+++	+++	\$ 5.8005		\$ 7.6074	\$ -0.7684	0.29
Inside Skirt	+++	+++	+++	\$ 4.2508		\$ 5.5749	\$ 0.2051	0.01
Flapmeat	+++	+++	+++	\$ 4.6376		\$ 6.0822	\$ -0.2822	1.57
Ball Tips	+++	+++	+++	\$ 2.2367		\$ 2.9334	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.2506		\$ 4.2632	\$ -1.5232	0.01
Flank Steak	\$ 5.7693	\$ 6.0509	\$ 5.3123	\$ 4.4250		\$ 5.8034	\$ -0.0341	1.09
Pectoral Muscle	\$ 4.1576	\$ 3.8279	\$ 3.7219	\$ 3.2246		\$ 4.2291	\$ -0.0715	2.87
Lointails	+++	n/a	+++					0.89

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	\$ 1.0029	\$ 1.0315	\$ 1.0143	\$ 0.6913		\$ 0.9066	\$ 0.0963	23.81
Fresh 65% Lean Trimmings	\$ 1.4368	\$ 1.3613	\$ 1.8077	\$ 0.8300		\$ 1.0885	\$ 0.3483	17.84
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.4970		\$ 1.9633	\$ 0.1501	1.92
Fresh 85% Lean Trimmings	\$ 2.1381	\$ 2.1887	\$ 2.5402	\$ 1.5441		\$ 2.0251	\$ 0.1130	17.71
Shankmeat	\$ 2.1381	\$ 2.1887	\$ 2.5402					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	+++	+++	+++					5.04
Lean Ground Beef	+++	+++	+++					0.26
Medium Ground Beef	+++	+++	+++					0.70
Regular Ground Beef	+++	+++	+++					14.01
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9322		\$ 3.8456	\$ -0.0001	0.01

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

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