



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 30, 2018

Exchange Rate: 1.3275

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2161	\$ 2.1989	\$ 2.1377	\$ 2.1391	\$ 2.1330	\$ 2.1377
RIB	\$ 5.0368	\$ 4.9061	\$ 4.5173	\$ 4.5180	\$ 4.4263	\$ 3.7899
LOIN	\$ 3.3430	\$ 3.3257	\$ 3.3855	\$ 3.0367	\$ 3.0838	\$ 2.9756
ROUND	\$ 2.1605	\$ 2.1887	\$ 2.2103	\$ 2.1160	\$ 2.1610	\$ 2.1634
BRISKET	\$ 2.4209	\$ 2.4137	\$ 2.0182	\$ 2.4209	\$ 2.4137	\$ 2.0182
SHORT PLATE	\$ 1.9150	\$ 1.8889	\$ 1.7994	\$ 1.9150	\$ 1.8889	\$ 1.7994
FLANK	\$ 1.3375	\$ 1.3234	\$ 1.2746	\$ 1.3375	\$ 1.3234	\$ 1.2746















	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	\$ 2.8328	\$ 2.7242	\$ 2.7041	\$ 2.6316	\$ 2.6429	\$ 2.5672	\$ 2.5723	\$ 2.4511
Load Count Totals		201.17	209.04	214.83				

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	+++	+++	+++	\$ 2.0671	\$ 2.7441	\$ 0.6159	0.29
Short Cut shoulder clod	+++	+++	\$ 2.7427	\$ 2.0009	\$ 2.6562	\$ 0.3167	0.16
Clod Heart	n/a	n/a	n/a	\$ 2.6434	\$ 3.5091		
Clod Tender	+++	+++	\$ 4.9879	\$ 4.2635	\$ 5.6598	\$ -2.2298	0.33
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9245	\$ 3.8823	\$ -0.0335	1.84
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	n/a	n/a	+++				
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 8.1738	\$ 10.8507		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.1738	\$ 10.8507	\$ -0.8807	6.24
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.9127	\$ 11.8316	\$ -0.2416	0.12
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 9.1574	\$ 12.1564		
Back Ribs	+++	+++	+++	\$ 1.2426	\$ 1.6496	\$ 1.6551	0.00
Short Loin 1x0	\$ 6.5480	\$ 6.4826	\$ 6.6873	\$ 4.6025	\$ 6.1098	\$ 0.4382	0.83
Striploin 0x1 13up	\$ 6.3788	\$ 6.4399	\$ 6.7850	\$ 4.7407	\$ 6.2933	\$ 0.0855	7.50
Striploin 0x1 13dn	n/a	n/a	\$ 6.7850	\$ 4.7407	\$ 6.2933		

Top Butt 13up	\$ 4.1007	\$ 3.9357	\$ 3.8596	\$ 3.3315		\$ 4.4226	\$ -0.3219	6.93
Top Butt 13dn	n/a	n/a	\$ 3.8596	\$ 3.3315		\$ 4.4226		
PSMO Tenderloin	\$ 13.6052	\$ 12.8288	\$ 12.8980	\$ 11.6999		\$ 15.5316	\$ -1.9264	6.43
Butt Tenderloin	\$ 12.7796	\$ 12.8100	\$ 11.6913	\$ 10.9506		\$ 14.5369	\$ -1.7573	0.18
Boneless Round	n/a	n/a	n/a	\$ 2.1588		\$ 2.8658		
Inside Round 1"	n/a	n/a	+++	\$ 1.9516		\$ 2.5907		
Inside Round	\$ 2.8185	\$ 2.8730	\$ 2.9904	\$ 2.0093		\$ 2.6673	\$ 0.1512	5.93
Outside Flat	\$ 2.9692	\$ 2.9992	\$ 3.0522	\$ 2.0506		\$ 2.7222	\$ 0.2470	2.40
Eye of round	\$ 3.2384	\$ 3.2860	\$ 3.3226	\$ 2.2344		\$ 2.9662	\$ 0.2722	5.92
Peeled Knuckle	+++	+++	+++	\$ 2.2485		\$ 2.9849	\$ 0.1851	8.29
Gooseneck	n/a	n/a	+++	\$ 2.0041		\$ 2.6604		
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	+++	\$ 2.0575		\$ 2.7313		
Short Cut shoulder clod	+++	+++	\$ 2.7427	\$ 2.0375		\$ 2.7048	\$ 0.2283	0.35
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.9879	\$ 3.4693		\$ 4.6055	\$ -0.7055	0.30
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8104		\$ 3.7308	\$ -0.0147	0.25
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	n/a	n/a					5.32
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0511		\$ 8.0328	\$ 0.0630	2.16
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0511		\$ 8.0328	\$ 0.3880	1.33
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9599		\$ 9.2393	\$ 0.2829	0.37
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.9540		\$ 9.2314		
Back Ribs	+++	+++	+++	\$ 1.2426		\$ 1.6496	\$ 1.6551	0.04
Short Loin 1x0	\$ 5.4215	\$ 5.3991	\$ 5.4094	\$ 3.7830		\$ 5.0219	\$ 0.3996	3.30
Striploin 0x1 13up	\$ 5.3538	\$ 5.3638	\$ 5.3578	\$ 4.0272		\$ 5.3461	\$ 0.0077	2.17
Striploin 0x1 13dn	n/a	n/a	\$ 5.3578	\$ 4.0272		\$ 5.3461		
Top Butt 13up	\$ 3.9893	\$ 3.7976	\$ 3.1762	\$ 3.0651		\$ 4.0689	\$ -0.0796	5.50
Top Butt 13dn	n/a	n/a	\$ 3.1762	\$ 3.0651		\$ 4.0689		
PSMO Tenderloin	\$ 11.8639	\$ 12.4453	\$ 11.6332	\$ 11.5887		\$ 15.3840	\$ -3.5201	5.26
Butt Tenderloin	\$ 12.0268	\$ 12.3277	\$ 11.6407	\$ 10.9885		\$ 14.5872	\$ -2.5604	0.44
Boneless Round	n/a	n/a	n/a	\$ 2.1654		\$ 2.8746		
Inside Round 1"	n/a	n/a	+++	\$ 2.0037		\$ 2.6599		
Inside Round	\$ 2.7547	\$ 2.8373	\$ 2.8903	\$ 2.0193		\$ 2.6806	\$ 0.0741	14.00
Outside Flat	\$ 2.8357	\$ 2.9321	\$ 2.8606	\$ 2.0590		\$ 2.7333	\$ 0.1024	8.53
Eye of round	\$ 3.2293	\$ 3.2484	\$ 3.3428	\$ 2.2117		\$ 2.9360	\$ 0.2933	2.02
Peeled Knuckle	+++	+++	+++	\$ 2.2614		\$ 3.0020	\$ 0.1080	1.97
Gooseneck	n/a	n/a	+++	\$ 2.0456		\$ 2.7155		







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	\$ 2.8766	\$ 2.8777	\$ 2.8767	\$ 2.0707		\$ 2.7489	\$ 0.1277	3.86
Briskets 120	\$ 3.5390	\$ 3.5389	\$ 2.8820	\$ 2.7270		\$ 3.6201	\$ -0.0811	1.82
Bone-in Chuck Shortrib	\$ 4.7617	\$ 4.9360	\$ 4.3355	\$ 3.6122		\$ 4.7952	\$ -0.0335	3.33
Flat Iron	\$ 4.4130	\$ 4.2607	\$ 4.0510					0.55
Blademeat	\$ 4.0161	\$ 3.9447	\$ 3.4977	\$ 3.0375		\$ 4.0323	\$ -0.0162	6.06
Bone-in Shortrib	+++	+++	+++	\$ 5.0899		\$ 6.7568	\$ -0.6068	0.01
Outside Skirt	+++	+++	+++	\$ 6.2588		\$ 8.3086	\$ -1.4696	0.01
Inside Skirt	+++	+++	+++	\$ 4.4281		\$ 5.8783	\$ -0.0883	0.01
Flapmeat	+++	+++	+++	\$ 4.4296		\$ 5.8803	\$ 0.3897	0.78
Ball Tips	+++	+++	+++	\$ 2.1129		\$ 2.8049	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.0180		\$ 4.0064	\$ -1.0164	0.02
Flank Steak	\$ 5.8522	\$ 5.8793	\$ 5.3273	\$ 4.4599		\$ 5.9205	\$ -0.0683	1.04
Pectoral Muscle	\$ 3.9728	\$ 4.0140	\$ 3.6352	\$ 3.1561		\$ 4.1897	\$ -0.2169	4.51
Lointails	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	\$ 0.9967	\$ 0.9358	\$ 1.0191	\$ 0.6714		\$ 0.8913	\$ 0.1054	29.58
Fresh 65% Lean Trimmings	\$ 1.4906	\$ 1.4508	\$ 1.7559	\$ 0.8483		\$ 1.1261	\$ 0.3645	11.72
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.5357		\$ 2.0386	\$ 0.1380	4.80
Fresh 85% Lean Trimmings	\$ 2.2679	\$ 2.2182	\$ 2.5250	\$ 1.5967		\$ 2.1196	\$ 0.1483	14.29
Shankmeat	\$ 2.2679	\$ 2.2182	\$ 2.5250					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	+++	+++	+++					3.93
Lean Ground Beef	+++	+++	+++					0.42
Medium Ground Beef	+++	+++	+++					4.84
Regular Ground Beef	+++	+++	+++					2.83
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9493		\$ 3.9152	\$ 0.0000	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.