



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 23, 2018

Exchange Rate: 1.3205

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1989	\$ 2.2061	\$ 2.0662	\$ 2.1330	\$ 2.1497	\$ 2.0662
RIB	\$ 4.9061	\$ 4.5970	\$ 4.1695	\$ 4.4263	\$ 4.2885	\$ 3.8630
LOIN	\$ 3.3257	\$ 3.3821	\$ 3.3452	\$ 3.0838	\$ 3.0668	\$ 2.9707
ROUND	\$ 2.1887	\$ 2.1726	\$ 2.2119	\$ 2.1610	\$ 2.1885	\$ 2.1587
BRISKET	\$ 2.4137	\$ 2.3089	\$ 1.8643	\$ 2.4137	\$ 2.3089	\$ 1.8643
SHORT PLATE	\$ 1.8889	\$ 1.9201	\$ 1.7535	\$ 1.8889	\$ 1.9201	\$ 1.7535
FLANK	\$ 1.3234	\$ 1.3548	\$ 1.2212	\$ 1.3234	\$ 1.3548	\$ 1.2212















	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	\$ 2.8227	\$ 2.7041	\$ 2.6775	\$ 2.5510	\$ 2.6204	\$ 2.5723	\$ 2.5621	\$ 2.4245
Load Count Totals		209.04	245.52	255.87				

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	+++	+++	+++	\$ 2.1011	\$ 2.7745	\$ 0.6455	0.32
Short Cut shoulder clod	+++	+++	\$ 2.6667	\$ 1.9738	\$ 2.6064	\$ 0.3534	2.31
Clod Heart	n/a	n/a	n/a	\$ 2.6722	\$ 3.5286		
Clod Tender	+++	+++	\$ 4.9416	\$ 4.2231	\$ 5.5766	\$ -2.1466	0.33
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.0026	\$ 3.9649	\$ -0.0273	3.86
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	n/a	+++	+++				
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.9976	\$ 10.5608		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.9976	\$ 10.5608	\$ -0.8808	7.82
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.9682	\$ 11.8425	\$ -1.0725	0.10
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 9.0357	\$ 11.9316		
Back Ribs	+++	+++	+++	\$ 1.2979	\$ 1.7139	\$ 1.5762	0.01
Short Loin 1x0	\$ 6.4826	\$ 5.9724	\$ 6.7829	\$ 4.5945	\$ 6.0670	\$ 0.4156	0.22
Striploin 0x1 13up	\$ 6.4399	\$ 6.4737	\$ 6.6848	\$ 4.8736	\$ 6.4356	\$ 0.0043	5.29
Striploin 0x1 13dn	n/a	n/a	\$ 6.6848	\$ 4.8736	\$ 6.4356		

Top Butt 13up	\$ 3.9357	\$ 4.1816	\$ 3.8126	\$ 3.2290		\$ 4.2639	\$ -0.3282	7.06
Top Butt 13dn	n/a	n/a	\$ 3.8126	\$ 3.2290		\$ 4.2639		
PSMO Tenderloin	\$ 12.8288	\$ 12.9111	\$ 12.9688	\$ 11.8693		\$ 15.6734	\$ -2.8446	3.38
Butt Tenderloin	\$ 12.8100	\$ 12.9828	\$ 11.1502	\$ 10.9100		\$ 14.4067	\$ -1.5967	0.14
Boneless Round	n/a	n/a	n/a	\$ 2.1201		\$ 2.7996		
Inside Round 1"	n/a	n/a	+++	\$ 1.9716		\$ 2.6035		
Inside Round	\$ 2.8730	\$ 2.8425	\$ 3.0172	\$ 1.9988		\$ 2.6394	\$ 0.2336	7.77
Outside Flat	\$ 2.9992	\$ 3.0530	\$ 3.0073	\$ 2.1452		\$ 2.8327	\$ 0.1665	3.63
Eye of round	\$ 3.2860	\$ 3.3408	\$ 3.3877	\$ 2.2028		\$ 2.9088	\$ 0.3772	4.68
Peeled Knuckle	+++	+++	+++	\$ 2.2927		\$ 3.0275	\$ 0.2025	5.01
Gooseneck	n/a	n/a	+++	\$ 2.0486		\$ 2.7052		
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	+++	\$ 2.0762		\$ 2.7416		
Short Cut shoulder clod	+++	+++	\$ 2.6667	\$ 2.0340		\$ 2.6859	\$ 0.1818	0.91
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.9416	\$ 3.7210		\$ 4.9136	\$ -0.5236	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8540		\$ 3.7687	\$ -0.0293	0.28
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9055		\$ 7.7982	\$ 0.2620	1.72
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9055		\$ 7.7982	\$ 0.8547	3.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9258		\$ 9.1455	\$ 0.2821	0.35
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.2799		\$ 8.2926		
Back Ribs	+++	+++	+++	\$ 1.2979		\$ 1.7139	\$ 1.5762	0.00
Short Loin 1x0	\$ 5.3991	\$ 5.1569	\$ 5.6262	\$ 3.8734		\$ 5.1148	\$ 0.2843	1.41
Striploin 0x1 13up	\$ 5.3638	\$ 5.3336	\$ 5.3471	\$ 3.9159		\$ 5.1709	\$ 0.1929	2.61
Striploin 0x1 13dn	n/a	n/a	\$ 5.3471	\$ 3.9159		\$ 5.1709		
Top Butt 13up	\$ 3.7976	\$ 3.5996	\$ 3.3067	\$ 2.9270		\$ 3.8651	\$ -0.0675	2.84
Top Butt 13dn	n/a	n/a	\$ 3.3067	\$ 2.9270		\$ 3.8651		
PSMO Tenderloin	\$ 12.4453	\$ 12.1702	\$ 11.5629	\$ 11.6198		\$ 15.3439	\$ -2.8986	4.27
Butt Tenderloin	\$ 12.3277	\$ 12.2965	\$ 11.6093	\$ 11.1674		\$ 14.7466	\$ -2.4189	0.11
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 1.9629		\$ 2.5920		
Inside Round	\$ 2.8373	\$ 2.8838	\$ 2.9467	\$ 1.9761		\$ 2.6094	\$ 0.2279	15.69
Outside Flat	\$ 2.9321	\$ 3.0394	\$ 2.7707	\$ 2.1697		\$ 2.8651	\$ 0.0670	6.24
Eye of round	\$ 3.2484	\$ 3.3582	\$ 3.2672	\$ 2.2275		\$ 2.9414	\$ 0.3070	2.16
Peeled Knuckle	+++	+++	+++	\$ 2.2508		\$ 2.9722	\$ 0.2078	0.29
Gooseneck	n/a	+++	+++	\$ 2.0349		\$ 2.6871		







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	\$ 2.8777	\$ 2.8799	\$ 2.8602	\$ 2.0863		\$ 2.7550	\$ 0.1227	3.45
Briskets 120	\$ 3.5389	\$ 3.3586	\$ 2.8800	\$ 2.6381		\$ 3.4836	\$ 0.0553	0.25
Bone-in Chuck Shortrib	\$ 4.9360	\$ 4.9119	\$ 4.1930	\$ 3.3592		\$ 4.4358	\$ 0.5002	4.89
Flat Iron	\$ 4.2607	\$ 4.6217	\$ 3.9550					0.68
Blademeat	\$ 3.9447	\$ 3.9762	\$ 3.6496	\$ 2.9806		\$ 3.9359	\$ 0.0088	3.75
Bone-in Shortrib	+++	+++	+++	\$ 5.1748		\$ 6.8333	\$ -0.6833	0.01
Outside Skirt	+++	+++	+++	\$ 6.1241		\$ 8.0869	\$ -1.2479	0.01
Inside Skirt	+++	+++	+++	\$ 4.3381		\$ 5.7285	\$ 0.1144	0.01
Flapmeat	+++	+++	+++	\$ 4.4858		\$ 5.9235	\$ 0.0165	1.73
Ball Tips	+++	+++	+++	\$ 2.1936		\$ 2.8966	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.1888		\$ 4.2108	\$ -1.0508	0.02
Flank Steak	\$ 5.8793	\$ 5.9108	\$ 5.1514	\$ 4.5226		\$ 5.9721	\$ -0.0928	0.92
Pectoral Muscle	\$ 4.0140	\$ 4.1319	\$ 3.6024	\$ 3.2087		\$ 4.2371	\$ -0.2231	3.28
Lointails	+++	+++	+++					0.90

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	\$ 0.9358	\$ 1.0305	\$ 1.0064	\$ 0.6820		\$ 0.9006	\$ 0.0352	26.23
Fresh 65% Lean Trimmings	\$ 1.4508	\$ 1.4874	\$ 1.6901	\$ 0.8601		\$ 1.1358	\$ 0.3150	14.24
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.5205		\$ 2.0078	\$ 0.1460	3.60
Fresh 85% Lean Trimmings	\$ 2.2182	\$ 2.2166	\$ 2.5120	\$ 1.5803		\$ 2.0868	\$ 0.1314	18.54
Shankmeat	\$ 2.2182	\$ 2.2166	\$ 2.5120					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	+++	+++	+++					4.31
Lean Ground Beef	+++	+++	+++					0.84
Medium Ground Beef	+++	+++	+++					13.47
Regular Ground Beef	+++	+++	+++					13.47
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9596		\$ 3.9082	\$ -0.0064	0.01

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

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