



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, September 14, 2018

Exchange Rate: 1.2997

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2168	\$ 2.2792	\$ 2.0843	\$ 2.1397	\$ 2.1839	\$ 2.0843
RIB	\$ 4.4308	\$ 4.4062	\$ 4.2931	\$ 4.0762	\$ 3.9908	\$ 3.4036
LOIN	\$ 3.3991	\$ 3.3211	\$ 2.9949	\$ 3.2145	\$ 3.1582	\$ 2.8552
ROUND	\$ 2.0661	\$ 2.0749	\$ 2.0364	\$ 2.0630	\$ 2.0656	\$ 2.0396
BRISKET	\$ 2.1386	\$ 2.1551	\$ 1.6735	\$ 2.1386	\$ 2.1551	\$ 1.6735
SHORT PLATE	\$ 1.9515	\$ 1.9605	\$ 1.6723	\$ 1.9515	\$ 1.9605	\$ 1.6723
FLANK	\$ 1.4979	\$ 1.5432	\$ 1.1898	\$ 1.4979	\$ 1.5432	\$ 1.1898















	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	\$ 2.6656	\$ 2.6401	\$ 2.6442	\$ 2.4404	\$ 2.5687	\$ 2.5369	\$ 2.5319	\$ 2.3099
Load Count Totals		261.82	211.82	288.41				

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	+++	+++	+++	\$ 2.2303	\$ 2.8987	\$ 0.4813	0.45
Short Cut shoulder clod	+++	+++	\$ 2.7103	\$ 2.0994	\$ 2.7286	\$ 0.1998	0.39
Clod Heart	n/a	n/a	n/a	\$ 2.5046	\$ 3.2552		
Clod Tender	+++	+++	\$ 4.4841	\$ 3.6546	\$ 4.7499	\$ 0.2501	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.7011	\$ 2.8897	\$ 3.7557	\$ 0.0355	6.86
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.4935	\$ 8.4396		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.4935	\$ 8.4396	\$ -0.1096	8.02
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5004	\$ 9.7483	\$ 0.1317	0.24
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.4168	\$ 9.6396		
Back Ribs	+++	+++	+++	\$ 1.2623	\$ 1.6406	\$ 1.6146	0.01
Short Loin 1x0	\$ 6.7680	\$ 6.7175	\$ 5.9330	\$ 4.7898	\$ 6.2253	\$ 0.5427	0.52
Striploin 0x1 13up	\$ 6.7589	\$ 6.4853	\$ 6.1269	\$ 5.6897	\$ 7.3949	\$ -0.6360	12.09
Striploin 0x1 13dn	n/a	n/a	\$ 6.1269	\$ 5.6897	\$ 7.3949		

Top Butt 13up	\$ 3.8966	\$ 3.8360	\$ 3.5792	\$ 2.8639		\$ 3.7222	\$ 0.1744	8.33
Top Butt 13dn	n/a	n/a	\$ 3.5792	\$ 2.8639		\$ 3.7222		
PSMO Tenderloin	\$ 12.1475	\$ 11.9811	\$ 11.0617	\$ 9.2406		\$ 12.0100	\$ 0.1375	6.53
Butt Tenderloin	\$ 11.4731	\$ 11.5041	\$ 10.2638	\$ 8.4188		\$ 10.9419	\$ 0.5312	0.13
Boneless Round	n/a	n/a	n/a	\$ 2.2691		\$ 2.9491		
Inside Round 1"	n/a	n/a	+++	\$ 1.9141		\$ 2.4878		
Inside Round	\$ 2.8240	\$ 2.8206	\$ 2.5778	\$ 1.9976		\$ 2.5963	\$ 0.2277	6.44
Outside Flat	\$ 2.6978	\$ 2.6569	\$ 2.7445	\$ 2.0468		\$ 2.6602	\$ 0.0376	5.24
Eye of round	\$ 3.0038	\$ 2.9652	\$ 2.9412	\$ 2.2470		\$ 2.9204	\$ 0.0834	5.56
Peeled Knuckle	+++	+++	+++	\$ 2.2394		\$ 2.9105	\$ 0.0695	7.16
Gooseneck	n/a	n/a	+++	\$ 1.8701		\$ 2.4306		
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	+++	\$ 2.2206		\$ 2.8861		
Short Cut shoulder clod	+++	+++	\$ 2.7103	\$ 2.1110		\$ 2.7437	\$ 0.1455	3.07
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.4841	\$ 3.1253		\$ 4.0620	\$ -0.4620	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.7011	\$ 2.7920		\$ 3.6288	\$ -0.0337	0.39
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	n/a	+++					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3348		\$ 8.2333	\$ -0.5202	5.53
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3348		\$ 8.2333	\$ -0.9922	8.32
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1393		\$ 9.2789	\$ -0.0987	0.41
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.0303		\$ 9.1373		
Back Ribs	+++	+++	+++	\$ 1.2623		\$ 1.6406	\$ 1.6146	0.04
Short Loin 1x0	\$ 5.7786	\$ 5.9637	\$ 5.1742	\$ 4.2129		\$ 5.4755	\$ 0.3031	4.03
Striploin 0x1 13up	\$ 5.9568	\$ 5.6738	\$ 5.2158	\$ 4.2147		\$ 5.4778	\$ 0.4790	5.97
Striploin 0x1 13dn	n/a	n/a	\$ 5.2158	\$ 4.2147		\$ 5.4778		
Top Butt 13up	\$ 3.8471	\$ 3.8398	\$ 3.5397	\$ 2.8194		\$ 3.6644	\$ 0.1827	6.01
Top Butt 13dn	n/a	n/a	\$ 3.5397	\$ 2.8194		\$ 3.6644		
PSMO Tenderloin	\$ 11.5639	\$ 11.1781	\$ 11.1825	\$ 9.1582		\$ 11.9029	\$ -0.3390	4.01
Butt Tenderloin	\$ 11.3679	\$ 11.1561	\$ 10.7581	\$ 8.2632		\$ 10.7397	\$ 0.6282	0.15
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 1.9774		\$ 2.5700		
Inside Round	\$ 2.7944	\$ 2.7729	\$ 2.6002	\$ 2.0150		\$ 2.6189	\$ 0.1755	25.39
Outside Flat	\$ 2.6472	\$ 2.6337	\$ 2.7453	\$ 2.0410		\$ 2.6527	\$ -0.0055	10.35
Eye of round	\$ 3.0593	\$ 3.0114	\$ 2.9802	\$ 2.2138		\$ 2.8773	\$ 0.1820	3.12
Peeled Knuckle	+++	+++	+++	\$ 2.2394		\$ 2.9105	\$ 0.1495	2.16
Gooseneck	n/a	n/a	+++	\$ 1.8234		\$ 2.3699		







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	\$ 2.7870	\$ 2.8049	\$ 2.8709	\$ 2.1748		\$ 2.8266	\$ -0.0396	5.20
Briskets 120	\$ 3.0815	+++	\$ 2.5446	\$ 2.4255		\$ 3.1524	\$ -0.0709	3.73
Bone-in Chuck Shortrib	\$ 4.9254	\$ 5.1162	\$ 4.0001	\$ 3.5439		\$ 4.6060	\$ 0.3194	4.96
Flat Iron	\$ 3.8976	\$ 4.7831	\$ 3.6665					2.88
Blademeat	\$ 3.6490	\$ 3.6723	\$ 3.0953	\$ 2.8035		\$ 3.6437	\$ 0.0053	5.51
Bone-in Shortrib	+++	+++	+++	\$ 5.0695		\$ 6.5888	\$ 0.1412	0.01
Outside Skirt	+++	+++	+++	\$ 6.1924		\$ 8.0483	\$ -1.3483	0.01
Inside Skirt	+++	+++	+++	\$ 4.4798		\$ 5.8224	\$ 0.3676	0.01
Flapmeat	+++	+++	+++	\$ 5.4544		\$ 7.0891	\$ 0.6130	0.19
Ball Tips	+++	+++	+++	\$ 2.2394		\$ 2.9105	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.1059		\$ 4.0367	\$ -1.1367	0.01
Flank Steak	\$ 6.7899	\$ 7.0165	\$ 4.9804	\$ 5.3747		\$ 6.9855	\$ -0.1956	1.30
Pectoral Muscle	\$ 3.6242	\$ 3.6062	\$ 3.0827	\$ 2.7821		\$ 3.6159	\$ 0.0083	4.65
Lointails	+++	n/a	+++					1.00

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	\$ 1.0273	\$ 1.0634	\$ 0.9961	\$ 0.5274		\$ 0.6855	\$ 0.3418	33.17
Fresh 65% Lean Trimmings	\$ 1.5135	\$ 1.4896	\$ 1.6402	\$ 0.9529		\$ 1.2385	\$ 0.2750	17.30
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6149		\$ 2.0989	\$ 0.3022	0.01
Fresh 85% Lean Trimmings	\$ 2.3763	\$ 2.4183	\$ 2.4864	\$ 1.6794		\$ 2.1827	\$ 0.1936	17.31
Shankmeat	\$ 2.3763	\$ 2.4183	\$ 2.4864					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	+++	+++	+++					6.59
Lean Ground Beef	+++	+++	+++					0.27
Medium Ground Beef	+++	+++	+++					0.60
Regular Ground Beef	+++	+++	+++					3.21
Ground Chuck	+++	+++	+++	\$ 1.9557		\$ 2.5418	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9535		\$ 3.8387	\$ 0.0000	0.01

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

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