

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, April 26, 2019

Exchange Rate: 1.3493

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2748	\$ 2.3317	\$ 2.1603	\$ 2.2956	\$ 2.2811	\$ 2.1603
RIB	\$ 5.0756	\$ 4.8846	\$ 4.3251	\$ 4.4592	\$ 4.3859	\$ 4.0681
LOIN	\$ 4.1341	\$ 4.0733	\$ 3.7209	\$ 3.9523	\$ 3.7870	\$ 3.4118
ROUND	\$ 2.2908	\$ 2.2813	\$ 2.0724	\$ 2.2623	\$ 2.2634	\$ 2.1224
BRISKET	\$ 2.4321	\$ 2.4489	\$ 2.1382	\$ 2.4321	\$ 2.4489	\$ 2.1382
SHORT PLATE	\$ 2.3250	\$ 2.3459	\$ 2.1259	\$ 2.3250	\$ 2.3459	\$ 2.1259
FLANK	\$ 1.5215	\$ 1.5439	\$ 1.4778	\$ 1.5215	\$ 1.5439	\$ 1.4778















	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	\$ 3.1505	\$ 2.9791	\$ 2.9622	\$ 2.6928	\$ 2.9775	\$ 2.8700	\$ 2.8254	\$ 2.6090
Load Count Totals		196.72	161.03	223.11				

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	n/a	+++	\$ 2.2695	\$ 3.0622		
Short Cut shoulder clod	+++	+++	\$ 2.7974	\$ 2.3566	\$ 3.1798	\$ -0.1998	0.04
Clod Heart	n/a	n/a	n/a	\$ 2.6829	\$ 3.6200		
Clod Tender	+++	+++	+++	\$ 5.0783	\$ 6.8522	\$ -2.5522	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.5634	\$ 3.4588	\$ 0.2356	6.36
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	\$ 10.0700				0.05
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.6169	\$ 10.2775		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.6169	\$ 10.2775	\$ -0.4875	1.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.5382	\$ 11.5206	\$ -0.7406	0.21
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.5443	\$ 11.5288		
Back Ribs	+++	+++	+++	\$ 1.1406	\$ 1.5390	\$ 2.0748	0.02
Short Loin 1x0	\$ 7.7083	\$ 8.1874	\$ 7.6704	\$ 6.6851	\$ 9.0202	\$ -1.3119	0.90
Striploin 0x1 13up	\$ 9.5029	\$ 9.9325	\$ 8.6927	\$ 8.0574	\$ 10.8718	\$ -1.3689	8.48
Striploin 0x1 13dn	n/a	n/a	\$ 8.6927	\$ 8.0574	\$ 10.8718		

Top Butt 13up	\$ 4.5066	\$ 4.2829	\$ 4.5776	\$ 3.6423		\$ 4.9146	\$ -0.4080	2.62
Top Butt 13dn	n/a	n/a	\$ 4.5776	\$ 3.6423		\$ 4.9146		
PSMO Tenderloin	\$ 12.8717	\$ 12.7171	\$ 11.6130	\$ 9.7263		\$ 13.1237	\$ -0.2520	4.43
Butt Tenderloin	\$ 13.1029	\$ 12.8327	\$ 10.9345	\$ 9.7441		\$ 13.1477	\$ -0.0448	0.11
Boneless Round	n/a	n/a	n/a	\$ 2.2436		\$ 3.0273		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1452		\$ 2.8945		
Inside Round	\$ 3.0267	\$ 3.0418	\$ 2.8228	\$ 2.2192		\$ 2.9944	\$ 0.0323	6.98
Outside Flat	\$ 2.9706	\$ 2.9361	\$ 2.5928	\$ 2.0526		\$ 2.7696	\$ 0.2010	3.59
Eye of round	\$ 3.4706	\$ 3.4656	\$ 3.0366	\$ 2.2791		\$ 3.0752	\$ 0.3954	4.87
Peeled Knuckle	+++	+++	+++	\$ 2.3677		\$ 3.1947	\$ 0.3153	4.41
Gooseneck	n/a	n/a	n/a	\$ 1.9470		\$ 2.6271		
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	+++	\$ 2.3325		\$ 3.1472		
Short Cut shoulder clod	+++	+++	\$ 2.7974	\$ 2.3299		\$ 3.1437	\$ 0.1745	1.60
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.3407		\$ 5.8569	\$ -0.6269	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5241		\$ 3.4058	\$ 0.0871	0.10
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.6896		\$ 9.0263	\$ -0.6300	3.52
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6896		\$ 9.0263	\$ -0.9482	3.15
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.9113		\$ 10.6747	\$ -1.2022	0.21
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.7446		\$ 10.4498		
Back Ribs	+++	+++	+++	\$ 1.1406		\$ 1.5390	\$ 2.0748	0.04
Short Loin 1x0	\$ 7.3708	\$ 7.1045	\$ 6.4000	\$ 5.2415		\$ 7.0724	\$ 0.2984	6.37
Striploin 0x1 13up	\$ 7.9052	\$ 7.7813	\$ 6.7725	\$ 5.6292		\$ 7.5955	\$ 0.3097	0.94
Striploin 0x1 13dn	n/a	n/a	\$ 6.7725	\$ 5.6292		\$ 7.5955		
Top Butt 13up	\$ 4.4308	\$ 4.3694	\$ 4.4207	\$ 3.4380		\$ 4.6389	\$ -0.2081	4.29
Top Butt 13dn	n/a	n/a	\$ 4.4207	\$ 3.4380		\$ 4.6389		
PSMO Tenderloin	\$ 12.8839	\$ 12.5583	\$ 11.7928	\$ 9.4522		\$ 12.7539	\$ 0.1300	2.37
Butt Tenderloin	\$ 12.6247	\$ 12.6686	\$ 10.6540	\$ 9.3042		\$ 12.5542	\$ 0.0705	0.36
Boneless Round	n/a	n/a	n/a	\$ 2.2438		\$ 3.0276		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1976		\$ 2.9652		
Inside Round	\$ 3.0464	\$ 3.0483	\$ 2.9395	\$ 2.2301		\$ 3.0091	\$ 0.0373	14.01
Outside Flat	\$ 2.8633	\$ 2.8764	\$ 2.6850	\$ 2.0343		\$ 2.7449	\$ 0.1184	6.50
Eye of round	\$ 3.3741	\$ 3.4315	\$ 3.0447	\$ 2.2708		\$ 3.0640	\$ 0.3101	2.70
Peeled Knuckle	+++	+++	+++	\$ 2.3332		\$ 3.1482	\$ 0.2718	2.11
Gooseneck	n/a	n/a	n/a	\$ 1.9610		\$ 2.6460		







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	\$ 3.1169	\$ 3.2411	\$ 2.7037	\$ 2.2443		\$ 3.0282	\$ 0.0887	2.04
Briskets 120	\$ 3.5013	\$ 3.5203	\$ 3.0668	\$ 2.6514		\$ 3.5775	\$ -0.0762	5.64
Bone-in Chuck Shortrib	\$ 4.5682	\$ 4.6534	\$ 4.3392	\$ 3.4371		\$ 4.6377	\$ -0.0695	5.84
Flat Iron	\$ 4.7863	\$ 4.8236	\$ 4.5474					0.31
Blademeat	\$ 4.0980	\$ 4.0782	\$ 3.4412	\$ 2.9896		\$ 4.0339	\$ 0.0641	3.95
Bone-in Shortrib	+++	+++	+++	\$ 5.0754		\$ 6.8482	\$ -0.1582	0.29
Outside Skirt	+++	+++	+++	\$ 7.6526		\$ 10.3257	\$ -0.6757	0.01
Inside Skirt	+++	+++	+++	\$ 4.6224		\$ 6.2370	\$ 0.2130	0.01
Flapmeat	+++	+++	+++	\$ 5.9202		\$ 7.9881	\$ 0.1519	0.12
Ball Tips	+++	+++	+++	\$ 2.3668		\$ 3.1935	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 5.1478		\$ 6.9459	\$ 0.0003	0.06
Flank Steak	\$ 6.5305	\$ 6.5814	\$ 6.5644	\$ 5.1111		\$ 6.8964	\$ -0.3659	0.75
Pectoral Muscle	+++	\$ 4.1390	\$ 3.3998	\$ 3.1661		\$ 4.2720	\$ -0.2418	2.27
Lointails	+++	n/a	+++					0.97

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	\$ 1.2143	\$ 1.2664	\$ 1.0381	\$ 0.9031		\$ 1.2186	\$ -0.0043	30.70
Fresh 65% Lean Trimmings	\$ 1.7941	\$ 1.8164	\$ 1.8189	\$ 1.1630		\$ 1.5692	\$ 0.2249	16.75
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8700		\$ 2.5232	\$ 0.0293	3.37
Fresh 85% Lean Trimmings	\$ 2.7265	\$ 2.7134	\$ 2.5540	\$ 1.9732		\$ 2.6624	\$ 0.0641	12.04
Shankmeat	\$ 2.7265	\$ 2.7134	\$ 2.5540					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	+++	+++	+++					11.78
Lean Ground Beef	+++	+++	+++					0.70
Medium Ground Beef	+++	+++	n/a					0.63
Regular Ground Beef	+++	+++	+++					5.10
Ground Chuck	+++	+++	+++	\$ 2.0894		\$ 2.8192	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.1289	\$ 0.0001	0.01

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

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