



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, August 2, 2019

Exchange Rate: 1.3217

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1802	\$ 2.1990	\$ 2.2749	\$ 2.0679	\$ 2.0721	\$ 2.1942
RIB	\$ 4.5263	\$ 4.4923	\$ 4.2592	\$ 3.3942	\$ 3.4472	\$ 3.8865
LOIN	\$ 3.7034	\$ 3.5447	\$ 3.6144	\$ 3.1913	\$ 3.0959	\$ 3.3471
ROUND	\$ 2.1541	\$ 2.1470	\$ 2.1150	\$ 2.1416	\$ 2.0927	\$ 2.0933
BRISKET	\$ 2.3174	\$ 2.2100	\$ 2.1203	\$ 2.3174	\$ 2.2100	\$ 2.1203
SHORT PLATE	\$ 2.1618	\$ 2.1638	\$ 2.2371	\$ 2.1618	\$ 2.1638	\$ 2.2371
FLANK	\$ 1.4240	\$ 1.4673	\$ 1.4946	\$ 1.4240	\$ 1.4673	\$ 1.4946















	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	\$ 2.8279	\$ 2.7458	\$ 2.7085	\$ 2.7137	\$ 2.5127	\$ 2.4718	\$ 2.4442	\$ 2.5857
Load Count Totals		224.03	226.83	241.09				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	+++	+++	+++	\$ 2.1519	\$ 2.8442	\$ 0.5958	0.06
Short Cut shoulder clod	+++	+++	\$ 2.7952	\$ 2.2034	\$ 2.9122	\$ -0.1322	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.8094	\$ 3.7132		
Clod Tender	+++	+++	+++	\$ 3.6645	\$ 4.8434	\$ 0.3166	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.5569	\$ 3.3795	\$ 0.1807	2.61
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.8145	\$ 9.0067		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.8145	\$ 9.0067	\$ -0.3967	1.58
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.6973	\$ 10.1735	\$ -0.6335	0.07
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.7022	\$ 10.1800		
Back Ribs	+++	n/a	+++	\$ 1.3555	\$ 1.7916	\$ 1.7555	0.01
Short Loin 1x0	\$ 7.2598	\$ 7.0825	\$ 7.7153	\$ 5.3642	\$ 7.0899	\$ 0.1699	1.42
Striploin 0x1 13up	\$ 7.7652	\$ 7.5037	\$ 8.0393	\$ 5.8740	\$ 7.7637	\$ 0.0015	8.46
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.8740	\$ 7.7637		

Top Butt 13up	\$ 4.2125	\$ 4.2145	\$ 4.5886	\$ 3.0757		\$ 4.0652	\$ 0.1473	2.98
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0757		\$ 4.0652		
PSMO Tenderloin	\$ 12.5120	\$ 12.0605	\$ 11.9413	\$ 9.4106		\$ 12.4380	\$ 0.0740	3.45
Butt Tenderloin	\$ 11.5379	\$ 11.9181	\$ 11.2507	\$ 8.5655		\$ 11.3210	\$ 0.2169	0.17
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.1753		\$ 2.8751		
Inside Round	\$ 2.9020	\$ 2.8936	\$ 2.8071	\$ 2.2394		\$ 2.9598	\$ -0.0578	6.92
Outside Flat	\$ 2.7823	\$ 2.7807	\$ 2.8035	\$ 2.0522		\$ 2.7124	\$ 0.0699	2.96
Eye of round	\$ 3.2984	\$ 3.2293	\$ 2.8816	\$ 2.2260		\$ 2.9421	\$ 0.3563	4.75
Peeled Knuckle	+++	+++	+++	\$ 2.2003		\$ 2.9081	\$ 0.1119	3.03
Gooseneck	n/a	n/a	n/a	\$ 2.0222		\$ 2.6727		
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	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.1394		\$ 2.8276		
Short Cut shoulder clod	+++	+++	\$ 2.7952	\$ 2.1859		\$ 2.8891	\$ -0.0391	0.03
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	+++	+++	\$ 3.2908		\$ 4.3495		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.4210		\$ 3.1998	\$ -0.0351	0.08
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.5232		\$ 5.9783	\$ 0.0873	2.53
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 4.5232		\$ 5.9783	\$ -0.4389	9.22
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 5.3549		\$ 7.0776	\$ -0.0148	1.33
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 5.3181		\$ 7.0289		
Back Ribs	+++	+++	+++	\$ 1.3555		\$ 1.7916	\$ 1.7555	0.02
Short Loin 1x0	\$ 5.7846	\$ 5.6415	\$ 6.7235	\$ 3.8575		\$ 5.0985	\$ 0.6861	8.14
Striploin 0x1 13up	\$ 5.3298	\$ 5.5773	\$ 6.7383	\$ 4.0284		\$ 5.3243	\$ 0.0055	4.30
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.0284		\$ 5.3243		
Top Butt 13up	\$ 3.6119	\$ 3.6142	\$ 4.1364	\$ 2.6742		\$ 3.5345	\$ 0.0774	13.67
Top Butt 13dn	n/a	n/a	n/a	\$ 2.6742		\$ 3.5345		
PSMO Tenderloin	\$ 10.5661	\$ 11.1036	\$ 11.2633	\$ 8.2144		\$ 10.8570	\$ -0.2909	2.68
Butt Tenderloin	\$ 11.1116	\$ 10.8829	\$ 11.2397	\$ 7.9841		\$ 10.5526	\$ 0.5590	1.39
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2021		\$ 2.9105		
Inside Round	\$ 2.9434	\$ 2.8609	\$ 2.8271	\$ 2.2194		\$ 2.9334	\$ 0.0100	19.89
Outside Flat	\$ 2.7236	\$ 2.7260	\$ 2.6845	\$ 2.0693		\$ 2.7350	\$ -0.0114	9.46
Eye of round	\$ 3.0652	\$ 3.0320	\$ 2.8807	\$ 2.2305		\$ 2.9481	\$ 0.1171	3.73
Peeled Knuckle	+++	+++	+++	\$ 2.2149		\$ 2.9274	\$ 0.1126	4.71
Gooseneck	+++	+++	n/a	\$ 1.9368		\$ 2.5599	\$ -0.1233	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	\$ 2.8087	\$ 2.7903	\$ 2.7885	\$ 2.1968		\$ 2.9035	\$ -0.0948	3.72
Briskets 120	\$ 3.3248	\$ 3.1511	\$ 3.0424	\$ 2.4683		\$ 3.2624	\$ 0.0624	5.88
Bone-in Chuck Shortrib	\$ 4.2729	\$ 4.1981	\$ 4.7310	\$ 3.2732		\$ 4.3262	\$ -0.0533	3.86
Flat Iron	\$ 3.5042	\$ 3.6977	\$ 4.6655					0.95
Blademeat	\$ 3.2542	\$ 3.2586	\$ 3.7602	\$ 2.4531		\$ 3.2423	\$ 0.0119	6.33
Bone-in Shortrib	+++	+++	+++	\$ 4.9610		\$ 6.5570	\$ 0.1486	0.01
Outside Skirt	+++	+++	+++	\$ 6.6145		\$ 8.7424	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.3992		\$ 5.8144	\$ 0.1163	0.01
Flapmeat	+++	+++	+++	\$ 5.0346		\$ 6.6542	\$ 1.1758	0.14
Ball Tips	+++	+++	+++	\$ 2.3463		\$ 3.1011	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.2730		\$ 4.3259	\$ 0.0000	0.01
Flank Steak	\$ 5.9596	\$ 6.1857	\$ 6.6986	\$ 4.3300		\$ 5.7230	\$ 0.2366	1.07
Pectoral Muscle	\$ 3.1147	\$ 3.2818	\$ 3.6817	\$ 2.4093		\$ 3.1844	\$ -0.0697	5.60
Lointails	+++	+++	+++					0.98

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	\$ 1.1934	\$ 1.2237	\$ 1.0332	\$ 0.7691		\$ 1.0165	\$ 0.1769	27.92
Fresh 65% Lean Trimmings	\$ 1.7632	\$ 1.7548	\$ 1.7446	\$ 1.1402		\$ 1.5070	\$ 0.2562	10.78
Fresh 75% Lean Trimmings	+++	+++	\$ 2.1168					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8000		\$ 2.3791	\$ 0.1394	2.36
Fresh 85% Lean Trimmings	\$ 2.6965	\$ 2.6764	\$ 2.5517	\$ 1.9618		\$ 2.5929	\$ 0.1036	18.57
Shankmeat	\$ 2.6965	\$ 2.6764	\$ 2.5517					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	+++	+++	+++					9.68
Lean Ground Beef	+++	+++	+++					3.85
Medium Ground Beef	+++	+++	+++					0.18
Regular Ground Beef	+++	+++	+++					2.36
Ground Chuck	+++	+++	+++	\$ 1.9783		\$ 2.6147	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.9783	\$ 0.0000	0.01

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

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