



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, February 22, 2019

Exchange Rate: 1.3196

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2883	\$ 2.2949	\$ 2.2183	\$ 2.1685	\$ 2.1808	\$ 2.2183
RIB	\$ 4.3018	\$ 4.3230	\$ 3.7725	\$ 4.0712	\$ 4.1366	\$ 3.6166
LOIN	\$ 3.4682	\$ 3.5474	\$ 3.4041	\$ 3.4365	\$ 3.5053	\$ 3.3101
ROUND	\$ 2.2658	\$ 2.2656	\$ 2.1476	\$ 2.2717	\$ 2.2848	\$ 2.1868
BRISKET	\$ 2.4274	\$ 2.3386	\$ 2.0422	\$ 2.4274	\$ 2.3386	\$ 2.0422
SHORT PLATE	\$ 2.1588	\$ 2.1996	\$ 1.9941	\$ 2.1588	\$ 2.1996	\$ 1.9941
FLANK	\$ 1.4258	\$ 1.4232	\$ 1.4249	\$ 1.4258	\$ 1.4232	\$ 1.4249

	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	\$ 2.8730	\$ 2.7325	\$ 2.7520	\$ 2.5806	\$ 2.8023	\$ 2.6653	\$ 2.6923	\$ 2.5516
Load Count Totals		190.25	186.94	207.00				

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	+++	+++	+++	\$ 2.3387	\$ 3.0861	\$ 0.9939	0.37
Short Cut shoulder clod	+++	+++	\$ 2.9207	\$ 2.1839	\$ 2.8819	\$ 0.1342	0.28
Clod Heart	n/a	n/a	n/a	\$ 2.8802	\$ 3.8007		
Clod Tender	+++	+++	+++	\$ 4.7134	\$ 6.2198	\$ -0.7598	0.19
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7387	\$ 3.6140	\$ 0.0212	2.54
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.8616	\$ 9.0546		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.8616	\$ 9.0546	\$ -1.1646	2.84
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.6851	\$ 10.1413	\$ -1.1613	0.71
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.7548	\$ 10.2332		
Back Ribs	+++	+++	+++	\$ 1.2951	\$ 1.7090	\$ 1.7279	0.01
Short Loin 1x0	\$ 6.5859	\$ 6.8265	\$ 6.3858	\$ 5.3199	\$ 7.0201	\$ -0.4342	1.40
Striploin 0x1 13up	\$ 6.7472	\$ 6.8446	\$ 6.6723	\$ 5.7969	\$ 7.6496	\$ -0.9024	9.73
Striploin 0x1 13dn	n/a	n/a	\$ 6.6723	\$ 5.7969	\$ 7.6496		

Top Butt 13up	\$ 4.5211	\$ 4.5481	\$ 4.2994	\$ 3.5233		\$ 4.6493	\$ -0.1282	5.16
Top Butt 13dn	n/a	n/a	\$ 4.2994	\$ 3.5233		\$ 4.6493		
PSMO Tenderloin	\$ 12.8275	\$ 12.8345	\$ 11.7970	\$ 10.0335		\$ 13.2402	\$ -0.4127	1.94
Butt Tenderloin	\$ 12.5669	\$ 12.7016	\$ 11.7980	\$ 9.0872		\$ 11.9915	\$ 0.5754	0.04
Boneless Round	n/a	n/a	n/a	\$ 2.3672		\$ 3.1238		
Inside Round 1"	n/a	n/a	+++	\$ 2.1098		\$ 2.7841		
Inside Round	\$ 2.9966	\$ 2.9902	\$ 2.7722	\$ 2.1727		\$ 2.8671	\$ 0.1295	5.86
Outside Flat	\$ 3.1164	\$ 3.1454	\$ 2.8710	\$ 2.3260		\$ 3.0694	\$ 0.0470	4.18
Eye of round	\$ 3.6775	\$ 3.6598	\$ 3.2101	\$ 2.7768		\$ 3.6643	\$ 0.0132	3.33
Peeled Knuckle	+++	+++	+++	\$ 2.4933		\$ 3.2902	\$ 0.1098	5.96
Gooseneck	n/a	n/a	+++	\$ 2.0561		\$ 2.7132		
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	+++	\$ 2.3211		\$ 3.0629		
Short Cut shoulder clod	+++	+++	\$ 2.9207	\$ 2.2017		\$ 2.9054	\$ 0.0820	1.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.6766		\$ 6.1712	\$ -0.5412	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7044		\$ 3.5687	\$ -0.0657	0.25
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3528		\$ 8.3832	\$ -1.1129	2.54
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3528		\$ 8.3832	\$ -1.1239	3.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2008		\$ 9.5022	\$ -0.7313	0.79
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.9547		\$ 9.1774		
Back Ribs	+++	+++	+++	\$ 1.2951		\$ 1.7090	\$ 1.7279	0.01
Short Loin 1x0	\$ 6.4381	\$ 6.6540	\$ 6.3639	\$ 5.0463		\$ 6.6591	\$ -0.2210	7.92
Striploin 0x1 13up	\$ 6.8416	\$ 6.9337	\$ 5.8756	\$ 5.2867		\$ 6.9763	\$ -0.1347	2.23
Striploin 0x1 13dn	n/a	n/a	\$ 5.8756	\$ 5.2867		\$ 6.9763		
Top Butt 13up	\$ 4.4829	\$ 4.4338	\$ 4.0593	\$ 3.5962		\$ 4.7455	\$ -0.2626	10.37
Top Butt 13dn	n/a	n/a	\$ 4.0593	\$ 3.5962		\$ 4.7455		
PSMO Tenderloin	\$ 12.6088	\$ 12.5651	\$ 11.6049	\$ 9.9885		\$ 13.1808	\$ -0.5720	0.35
Butt Tenderloin	\$ 11.7884	\$ 12.2595	\$ 11.8270	\$ 9.6496		\$ 12.7336	\$ -0.9452	0.80
Boneless Round	n/a	n/a	n/a	\$ 2.1660		\$ 2.8583		
Inside Round 1"	n/a	n/a	+++	\$ 2.1771		\$ 2.8729		
Inside Round	\$ 2.9369	\$ 3.0374	\$ 2.8623	\$ 2.1779		\$ 2.8740	\$ 0.0629	21.39
Outside Flat	\$ 3.1324	\$ 3.0913	\$ 2.9543	\$ 2.3485		\$ 3.0991	\$ 0.0333	3.82
Eye of round	\$ 3.6735	\$ 3.6852	\$ 3.1952	\$ 2.7304		\$ 3.6030	\$ 0.0705	1.75
Peeled Knuckle	+++	+++	+++	\$ 2.5436		\$ 3.3565	\$ 0.2135	0.50
Gooseneck	+++	+++	+++	\$ 1.9874		\$ 2.6226	\$ -0.1860	0.01

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.1538	\$ 3.1927	\$ 2.9682	\$ 2.4227		\$ 3.1970	\$ -0.0432	2.97
Briskets 120	\$ 3.5422	\$ 3.4032	+++	\$ 2.6316		\$ 3.4727	\$ 0.0695	1.78
Bone-in Chuck Shortrib	\$ 4.6984	\$ 4.4871	\$ 4.3450	\$ 3.1524		\$ 4.1599	\$ 0.5385	3.32
Flat Iron	\$ 4.4190	\$ 4.6416	\$ 4.1278					0.41
Blademeat	\$ 4.0914	\$ 4.0696	\$ 3.1650	\$ 3.0291		\$ 3.9972	\$ 0.0942	4.21
Bone-in Shortrib	+++	+++	+++	\$ 5.2581		\$ 6.9386	\$ -0.1586	0.10
Outside Skirt	+++	+++	+++	\$ 6.9520		\$ 9.1739	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.7756		\$ 6.3019	\$ 0.1261	0.01
Flapmeat	+++	+++	+++	\$ 4.8823		\$ 6.4427	\$ 0.0073	1.25
Ball Tips	+++	+++	+++	\$ 2.7414		\$ 3.6176	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.6773		\$ 4.8526	\$ -2.6751	0.04
Flank Steak	\$ 6.3923	\$ 6.3929	\$ 6.2606	\$ 4.9990		\$ 6.5967	\$ -0.2044	0.93
Pectoral Muscle	\$ 4.0597	+++	\$ 3.5484	\$ 3.1149		\$ 4.1104	\$ -0.0507	2.05
Lointails	+++	+++	+++					0.93

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.9872	\$ 0.9740	\$ 1.0268	\$ 0.6929		\$ 0.9144	\$ 0.0728	20.77
Fresh 65% Lean Trimmings	\$ 1.5391	\$ 1.5686	\$ 1.7625	\$ 1.0201		\$ 1.3461	\$ 0.1930	11.79
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.3968		\$ 1.8432	\$ 0.1610	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7144		\$ 2.2623	\$ 0.0906	2.74
Fresh 85% Lean Trimmings	\$ 2.4693	\$ 2.4687	\$ 2.5547	\$ 1.8112		\$ 2.3901	\$ 0.0792	13.66
Shankmeat	\$ 2.4693	\$ 2.4687	\$ 2.5547					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					4.13
Lean Ground Beef	+++	+++	+++					14.21
Medium Ground Beef	+++	+++	n/a					0.47
Regular Ground Beef	+++	+++	+++					2.58
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.0380	\$ 0.0000	0.01

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

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