



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 24, 2018

Exchange Rate: 1.3063

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3082	\$ 2.3207	\$ 2.0167	\$ 2.1852	\$ 2.2101	\$ 2.0167
RIB	\$ 4.2083	\$ 4.1858	\$ 3.8947	\$ 4.1383	\$ 3.9762	\$ 3.3174
LOIN	\$ 3.4799	\$ 3.4950	\$ 3.3185	\$ 3.3307	\$ 3.2994	\$ 3.1509
ROUND	\$ 2.1052	\$ 2.0985	\$ 2.1744	\$ 2.0999	\$ 2.0735	\$ 2.1733
BRISKET	\$ 2.0373	\$ 2.0166	\$ 1.6971	\$ 2.0373	\$ 2.0166	\$ 1.6971
SHORT PLATE	\$ 2.0235	\$ 2.0336	\$ 1.8180	\$ 2.0235	\$ 2.0336	\$ 1.8180
FLANK	\$ 1.5298	\$ 1.5332	\$ 1.2569	\$ 1.5298	\$ 1.5332	\$ 1.2569















	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	\$ 2.7909	\$ 2.6689	\$ 2.6716	\$ 2.4884	\$ 2.6600	\$ 2.5916	\$ 2.5678	\$ 2.3866
Load Count Totals		232.16	246.29	293.45				

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	+++	+++	+++	\$ 2.1962	\$ 2.8689	\$ 0.6611	0.24
Short Cut shoulder clod	+++	+++	\$ 2.5700	\$ 2.1324	\$ 2.7856	\$ 0.1766	0.16
Clod Heart	n/a	n/a	n/a	\$ 2.3142	\$ 3.0230		
Clod Tender	+++	+++	\$ 4.1061	\$ 3.7971	\$ 4.9602	\$ -1.0002	0.29
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2026	\$ 2.9398	\$ 3.8403	\$ 0.1397	3.00
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.6697	\$ 8.7126		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6697	\$ 8.7126	\$ -1.0226	5.23
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.6530	\$ 9.9971	\$ -0.7871	0.23
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6463	\$ 9.9884		
Back Ribs	+++	+++	+++	\$ 1.2837	\$ 1.6769	\$ 1.5894	0.01
Short Loin 1x0	\$ 7.1562	\$ 7.1363	\$ 6.6174	\$ 4.9592	\$ 6.4782	\$ 0.6780	0.48
Striploin 0x1 13up	\$ 6.8951	\$ 6.8658	\$ 6.5206	\$ 5.5588	\$ 7.2615	\$ -0.3664	9.78
Striploin 0x1 13dn	n/a	n/a	\$ 6.5206	\$ 5.5588	\$ 7.2615		

Top Butt 13up	\$ 4.3792	\$ 4.4193	\$ 4.5593	\$ 3.0802		\$ 4.0237	\$ 0.3555	3.11
Top Butt 13dn	n/a	n/a	\$ 4.5593	\$ 3.0802		\$ 4.0237		
PSMO Tenderloin	\$ 11.9834	\$ 11.9197	\$ 11.6328	\$ 9.4820		\$ 12.3863	\$ -0.4029	4.57
Butt Tenderloin	\$ 11.6328	\$ 11.4338	\$ 11.2230	\$ 8.0579		\$ 10.5260	\$ 1.1068	0.09
Boneless Round	n/a	n/a	n/a	\$ 2.0765		\$ 2.7125		
Inside Round 1"	n/a	n/a	+++	\$ 1.9975		\$ 2.6093		
Inside Round	\$ 2.8103	\$ 2.8038	\$ 2.8555	\$ 2.1107		\$ 2.7572	\$ 0.0531	3.10
Outside Flat	\$ 2.6555	\$ 2.6596	\$ 2.7527	\$ 2.0161		\$ 2.6336	\$ 0.0219	7.25
Eye of round	\$ 2.9610	\$ 2.8827	\$ 3.0004	\$ 2.1602		\$ 2.8219	\$ 0.1391	5.51
Peeled Knuckle	+++	+++	+++	\$ 2.2257		\$ 2.9074	\$ 0.2126	2.81
Gooseneck	n/a	n/a	+++	\$ 1.9157		\$ 2.5025		
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	+++	\$ 2.1633		\$ 2.8259		
Short Cut shoulder clod	+++	+++	\$ 2.5700	\$ 2.1832		\$ 2.8519	\$ -0.1718	0.43
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.1061	\$ 3.2233		\$ 4.2106	\$ 0.0794	0.09
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2026	\$ 2.8707		\$ 3.7500	\$ -0.0309	0.35
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	+++	+++					4.68
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7880		\$ 7.5609	\$ 0.0077	5.44
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7880		\$ 7.5609	\$ -0.1794	1.50
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6269		\$ 8.6567	\$ 0.3401	1.11
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.6639		\$ 8.7051		
Back Ribs	+++	+++	+++	\$ 1.2837		\$ 1.6769	\$ 1.5894	0.01
Short Loin 1x0	\$ 6.3337	\$ 6.1211	\$ 6.0345	\$ 4.5443		\$ 5.9362	\$ 0.3975	6.12
Striploin 0x1 13up	\$ 6.4060	\$ 6.3244	\$ 5.8444	\$ 4.7631		\$ 6.2220	\$ 0.1840	5.43
Striploin 0x1 13dn	n/a	n/a	\$ 5.8444	\$ 4.7631		\$ 6.2220		
Top Butt 13up	\$ 4.0544	\$ 4.1346	\$ 4.0746	\$ 3.0196		\$ 3.9445	\$ 0.1099	7.43
Top Butt 13dn	n/a	n/a	\$ 4.0746	\$ 3.0196		\$ 3.9445		
PSMO Tenderloin	\$ 11.4919	\$ 11.3610	\$ 11.4402	\$ 8.7933		\$ 11.4867	\$ 0.0052	1.37
Butt Tenderloin	\$ 11.1031	\$ 10.8460	\$ 11.0405	\$ 7.8398		\$ 10.2411	\$ 0.8620	0.82
Boneless Round	n/a	n/a	n/a	\$ 2.0975		\$ 2.7400		
Inside Round 1"	n/a	n/a	+++	\$ 2.0393		\$ 2.6639		
Inside Round	\$ 2.8114	\$ 2.7668	\$ 2.8103	\$ 2.1028		\$ 2.7469	\$ 0.0645	32.63
Outside Flat	\$ 2.6932	\$ 2.6518	\$ 2.7827	\$ 1.9870		\$ 2.5956	\$ 0.0976	11.94
Eye of round	\$ 3.0005	\$ 2.8948	\$ 3.0062	\$ 2.1602		\$ 2.8219	\$ 0.1786	4.55
Peeled Knuckle	+++	+++	+++	\$ 2.2477		\$ 2.9362	\$ 0.0538	2.26
Gooseneck	n/a	n/a	+++	\$ 1.8333		\$ 2.3948		







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	\$ 2.8610	\$ 2.8537	\$ 2.9438	\$ 2.1193		\$ 2.7684	\$ 0.0926	2.42
Briskets 120	\$ 2.9054	\$ 2.8762	\$ 2.5700	\$ 2.5486		\$ 3.3292	\$ -0.4238	3.84
Bone-in Chuck Shortrib	\$ 5.1134	\$ 4.9714	\$ 4.2520	\$ 3.7999		\$ 4.9638	\$ 0.1496	3.78
Flat Iron	\$ 4.5411	\$ 4.9621	\$ 3.7151					0.29
Blademeat	\$ 3.6754	\$ 3.6808	\$ 3.1926	\$ 2.7905		\$ 3.6452	\$ 0.0302	6.09
Bone-in Shortrib	+++	+++	+++	\$ 5.1724		\$ 6.7567	\$ 0.0933	0.01
Outside Skirt	+++	+++	+++	\$ 6.2312		\$ 8.1398	\$ -1.4398	0.01
Inside Skirt	+++	+++	+++	\$ 4.6892		\$ 6.1255	\$ 0.1227	0.01
Flapmeat	+++	+++	+++	\$ 5.4916		\$ 7.1737	\$ -0.5237	0.17
Ball Tips	+++	+++	+++	\$ 2.7729		\$ 3.6222	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2336		\$ 4.2241	\$ -1.1041	0.01
Flank Steak	\$ 6.8408	\$ 6.9215	\$ 5.3416	\$ 5.3680		\$ 7.0122	\$ -0.1714	1.46
Pectoral Muscle	\$ 3.6866	\$ 3.6839	\$ 3.1105	\$ 2.7810		\$ 3.6328	\$ 0.0538	4.26
Lointails	+++	+++	+++					0.81

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	\$ 1.0840	\$ 1.0373	\$ 1.0087	\$ 0.8697		\$ 1.1361	\$ -0.0521	23.97
Fresh 65% Lean Trimmings	\$ 1.7479	\$ 1.8156	\$ 1.8029	\$ 1.1747		\$ 1.5345	\$ 0.2134	10.69
Fresh 75% Lean Trimmings	+++	\$ 2.1523	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6617		\$ 2.1707	\$ 0.2304	2.25
Fresh 85% Lean Trimmings	\$ 2.4677	\$ 2.4845	\$ 2.6097	\$ 1.7168		\$ 2.2427	\$ 0.2250	18.10
Shankmeat	\$ 2.4677	\$ 2.4845	\$ 2.6097					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	+++	+++	+++					1.52
Lean Ground Beef	+++	+++	+++					0.88
Medium Ground Beef	+++	+++	+++					15.74
Regular Ground Beef	+++	+++	+++					3.79
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9600		\$ 3.8666	\$ 0.0002	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.