



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, December 7, 2018

Exchange Rate: 1.3405

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1882	\$ 2.2161		\$ 2.1640	\$ 2.1391	
RIB	\$ 5.0613	\$ 5.0368		\$ 4.5531	\$ 4.5180	
LOIN	\$ 3.4631	\$ 3.3430		\$ 3.1328	\$ 3.0367	
ROUND	\$ 2.1253	\$ 2.1605		\$ 2.1635	\$ 2.1160	
BRISKET	\$ 2.4430	\$ 2.4209		\$ 2.4430	\$ 2.4209	
SHORT PLATE	\$ 1.9109	\$ 1.9150		\$ 1.9109	\$ 1.9150	
FLANK	\$ 1.3371	\$ 1.3375		\$ 1.3371	\$ 1.3375	















	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	\$ 2.8610	\$ 2.7372	\$ 2.7242		\$ 2.8610	\$ 2.6104	\$ 2.5672	
Load Count Totals		222.10	201.17	0.00				

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	n/a	+++		\$ 2.0996	\$ 2.8145		
Short Cut shoulder clod	+++	+++		\$ 2.0323	\$ 2.7243	\$ 0.3767	1.86
Clod Heart	n/a	n/a		\$ 2.4021	\$ 3.2200		
Clod Tender	+++	+++		\$ 4.2429	\$ 5.6876	\$ -2.2576	0.33
2 Piece Boneless Chuck	n/a	n/a					
Chuck Roll	+++	+++		\$ 2.8141	\$ 3.7723	\$ 0.0806	2.17
Chuck Roll 0x0	n/a	n/a					
Oven Ready Rib	n/a	n/a					
Bone-in Lipon Ribeye 17 up	n/a	n/a		\$ 8.1693	\$ 10.9509		
Bone-in Lipon Ribeye 17 dn	+++	+++		\$ 8.1693	\$ 10.9509	\$ -0.9209	3.97
Boneless Lipon Ribeye 14 up	+++	+++		\$ 8.8988	\$ 11.9288	\$ -0.8788	0.13
Boneless Lipon Ribeye 14 dn	n/a	n/a		\$ 9.1395	\$ 12.2515		
Back Ribs	+++	+++		\$ 1.2648	\$ 1.6955	\$ 1.6126	0.01
Short Loin 1x0	\$ 6.5559	\$ 6.5480		\$ 4.7107	\$ 6.3147	\$ 0.2412	0.57
Striploin 0x1 13up	\$ 6.3338	\$ 6.3788		\$ 4.9122	\$ 6.5848	\$ -0.2510	9.73
Striploin 0x1 13dn	n/a	n/a		\$ 4.9122	\$ 6.5848		

Top Butt 13up	\$ 4.5363	\$ 4.1007	\$ 3.3374		\$ 4.4738	\$ 0.0625	7.72	
Top Butt 13dn	n/a	n/a	\$ 3.3374		\$ 4.4738			
PSMO Tenderloin	\$ 13.4891	\$ 13.6052	\$ 11.6071		\$ 15.5593	\$ -2.0702	6.96	
Butt Tenderloin	\$ 12.7829	\$ 12.7796	\$ 11.2517		\$ 15.0829	\$ -2.3000	0.14	
Boneless Round	n/a	n/a	\$ 2.0526		\$ 2.7515			
Inside Round 1"	n/a	n/a	\$ 1.9496		\$ 2.6134			
Inside Round	\$ 2.8605	\$ 2.8185	\$ 1.9947		\$ 2.6739	\$ 0.1866	6.57	
Outside Flat	\$ 2.8339	\$ 2.9692	\$ 2.0117		\$ 2.6967	\$ 0.1372	4.11	
Eye of round	\$ 3.1968	\$ 3.2384	\$ 2.2335		\$ 2.9940	\$ 0.2028	5.47	
Peeled Knuckle	+++	+++	\$ 2.2162		\$ 2.9708	\$ 0.2092	5.86	
Gooseneck	n/a	n/a	\$ 1.8291		\$ 2.4519			
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	\$ 2.0747		\$ 2.7811			
Short Cut shoulder clod	+++	+++	\$ 2.0430		\$ 2.7386	\$ 0.3304	0.68	
Clod Heart	n/a	n/a						
Clod Tender	+++	+++	\$ 3.0864		\$ 4.1373	\$ 0.1827	0.09	
2 Piece Boneless Chuck	n/a	n/a						
Chuck Roll	+++	+++	\$ 2.7833		\$ 3.7310	\$ -0.0110	0.17	
Chuck Roll 0x0	n/a	n/a						
Oven Ready Rib	+++	+++					5.24	
Bone-in Lipon Ribeye 17 up	+++	+++	\$ 6.1206		\$ 8.2047	\$ -0.1004	1.93	
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 6.1206		\$ 8.2047	\$ 0.3884	1.22	
Boneless Lipon Ribeye 14 up	+++	+++	\$ 7.0082		\$ 9.3945	\$ 0.1590	0.62	
Boneless Lipon Ribeye 14 dn	n/a	n/a	\$ 6.5409		\$ 8.7681			
Back Ribs	+++	+++	\$ 1.2648		\$ 1.6955	\$ 1.6126	0.04	
Short Loin 1x0	\$ 5.3447	\$ 5.4215	\$ 3.9237		\$ 5.2597	\$ 0.0850	0.16	
Striploin 0x1 13up	\$ 5.4635	\$ 5.3538	\$ 4.0519		\$ 5.4316	\$ 0.0319	6.78	
Striploin 0x1 13dn	n/a	n/a	\$ 4.0519		\$ 5.4316			
Top Butt 13up	\$ 3.9637	\$ 3.9893	\$ 3.0899		\$ 4.1420	\$ -0.1783	7.55	
Top Butt 13dn	n/a	n/a	\$ 3.0899		\$ 4.1420			
PSMO Tenderloin	\$ 12.2755	\$ 11.8639	\$ 11.4126		\$ 15.2986	\$ -3.0231	2.70	
Butt Tenderloin	\$ 12.3593	\$ 12.0268	\$ 11.4895		\$ 15.4017	\$ -3.0424	0.04	
Boneless Round	n/a	n/a						
Inside Round 1"	n/a	n/a	\$ 1.9714		\$ 2.6427			
Inside Round	\$ 2.9252	\$ 2.7547	\$ 1.9871		\$ 2.6637	\$ 0.2615	24.39	
Outside Flat	\$ 2.9314	\$ 2.8357	\$ 2.0275		\$ 2.7179	\$ 0.2135	6.31	
Eye of round	\$ 3.3413	\$ 3.2293	\$ 2.2863		\$ 3.0648	\$ 0.2765	1.53	
Peeled Knuckle	+++	+++	\$ 2.2402		\$ 3.0030	\$ 0.1470	2.79	
Gooseneck	n/a	n/a	\$ 1.9198		\$ 2.5735			







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	\$ 2.8865	\$ 2.8766		\$ 2.0833		\$ 2.7927	\$ 0.0938	2.48
Briskets 120	\$ 3.5749	\$ 3.5390		\$ 2.6929		\$ 3.6098	\$ -0.0349	0.29
Bone-in Chuck Shortrib	\$ 4.7674	\$ 4.7617		\$ 3.7705		\$ 5.0544	\$ -0.2870	3.03
Flat Iron	\$ 4.3703	\$ 4.4130						0.42
Blademeat	\$ 4.0818	\$ 4.0161		\$ 3.0411		\$ 4.0766	\$ 0.0052	3.39
Bone-in Shortrib	+++	+++		\$ 5.1518		\$ 6.9060	\$ -0.7560	0.01
Outside Skirt	+++	+++		\$ 6.1567		\$ 8.2531	\$ -1.4141	0.01
Inside Skirt	+++	+++		\$ 4.5063		\$ 6.0407	\$ -0.2507	0.01
Flapmeat	+++	+++		\$ 4.3917		\$ 5.8871	\$ 0.4329	1.01
Ball Tips	+++	+++		\$ 2.0660		\$ 2.7695	\$ -0.0001	0.01
Tri Tips	+++	+++		\$ 3.2222		\$ 4.3194	\$ -1.0794	0.01
Flank Steak	\$ 5.8509	\$ 5.8522		\$ 4.4835		\$ 6.0101	\$ -0.1592	0.74
Pectoral Muscle	\$ 4.1258	\$ 3.9728		\$ 3.1705		\$ 4.2501	\$ -0.1243	2.52
Lointails	+++	n/a						0.87

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	\$ 1.0028	\$ 0.9967		\$ 0.6884		\$ 0.9228	\$ 0.0800	31.49
Fresh 65% Lean Trimmings	\$ 1.4482	\$ 1.4906		\$ 0.8960		\$ 1.2011	\$ 0.2471	12.00
Fresh 75% Lean Trimmings	+++	+++						0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.5500		\$ 2.0778	\$ 0.1143	3.42
Fresh 85% Lean Trimmings	\$ 2.2166	\$ 2.2679		\$ 1.6033		\$ 2.1492	\$ 0.0674	15.39
Shankmeat	\$ 2.2166	\$ 2.2679						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	+++	+++						6.91
Lean Ground Beef	+++	+++						0.25
Medium Ground Beef	+++	+++						17.13
Regular Ground Beef	+++	+++						2.85
Ground Chuck	+++	+++						0.01
Ground Sirloin	+++	+++		\$ 2.9522		\$ 3.9574	\$ 0.0000	0.01

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

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