



## 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, November 2, 2018

Exchange Rate: 1.3087

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1719	\$ 2.1368	\$ 2.0837	\$ 2.1315	\$ 2.0396	\$ 2.0837
RIB	\$ 4.9324	\$ 4.6313	\$ 3.9507	\$ 4.2686	\$ 4.2733	\$ 3.6741
LOIN	\$ 3.2123	\$ 3.2678	\$ 3.1294	\$ 2.8304	\$ 2.9411	\$ 2.8479
ROUND	\$ 2.1718	\$ 2.1280	\$ 2.1300	\$ 2.1788	\$ 2.1610	\$ 2.1201
BRISKET	\$ 2.1666	\$ 2.2459	\$ 1.7079	\$ 2.1666	\$ 2.2459	\$ 1.7079
SHORT PLATE	\$ 1.9329	\$ 1.9105	\$ 1.7678	\$ 1.9329	\$ 1.9105	\$ 1.7678
FLANK	\$ 1.3725	\$ 1.3622	\$ 1.2441	\$ 1.3725	\$ 1.3622	\$ 1.2441

	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	\$ 2.8356	\$ 2.6637	\$ 2.6230	\$ 2.4610	\$ 2.6534	\$ 2.4965	\$ 2.4914	\$ 2.3674
Load Count Totals		192.82	240.95	237.62				















### 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	+++	+++	+++	\$ 2.1891	\$ 2.8649	\$ 0.3951	0.48
Short Cut shoulder clod	+++	+++	\$ 2.5990	\$ 2.0878	\$ 2.7323	\$ 0.3070	7.17
Clod Heart	n/a	n/a	n/a	\$ 2.7093	\$ 3.5457		
Clod Tender	n/a	+++	\$ 4.4281	\$ 4.1799	\$ 5.4702		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.0630	\$ 4.0085	\$ -0.0783	2.40
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 8.0134	\$ 10.4871		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.0134	\$ 10.4871	\$ -0.9071	1.56
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.9162	\$ 11.6686	\$ -1.0686	0.17
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.9242	\$ 11.6791		
Back Ribs	+++	+++	+++	\$ 1.2407	\$ 1.6237	\$ 1.6383	0.01
Short Loin 1x0	\$ 6.4669	\$ 6.3510	\$ 6.2086	\$ 4.6669	\$ 6.1076	\$ 0.3593	0.37
Striploin 0x1 13up	\$ 6.5819	\$ 6.6536	\$ 6.7149	\$ 4.8962	\$ 6.4077	\$ 0.1742	4.58
Striploin 0x1 13dn	n/a	n/a	\$ 6.7149	\$ 4.8962	\$ 6.4077		







Top Butt 13up	\$ 3.8031	\$ 3.7947	\$ 3.4283	\$ 3.0491		\$ 3.9904	\$ -0.1873	6.64
Top Butt 13dn	n/a	n/a	\$ 3.4283	\$ 3.0491		\$ 3.9904		
PSMO Tenderloin	\$ 12.1826	\$ 12.4036	\$ 11.3964	\$ 11.5276		\$ 15.0862	\$ -2.9036	4.26
Butt Tenderloin	\$ 12.2256	\$ 12.3113	\$ 11.0821	\$ 10.0719		\$ 13.1811	\$ -0.9555	0.13
Boneless Round	n/a	n/a	n/a	\$ 2.2359		\$ 2.9261		
Inside Round 1"	n/a	n/a	+++	\$ 2.1223		\$ 2.7775		
Inside Round	\$ 2.8923	\$ 2.8511	\$ 2.8264	\$ 2.2611		\$ 2.9591	\$ -0.0668	5.32
Outside Flat	\$ 3.1076	\$ 3.0450	\$ 2.8104	\$ 2.4455		\$ 3.2004	\$ -0.0928	3.91
Eye of round	\$ 3.3015	\$ 3.2533	\$ 3.5221	\$ 2.4717		\$ 3.2347	\$ 0.0668	5.05
Peeled Knuckle	+++	+++	+++	\$ 2.4236		\$ 3.1718	\$ -0.0718	5.51
Gooseneck	n/a	n/a	+++	\$ 2.0479		\$ 2.6801		
<b>AA Product</b>								
	<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	+++	\$ 2.1751		\$ 2.8466		
Short Cut shoulder clod	+++	+++	\$ 2.5990	\$ 2.1556		\$ 2.8210	\$ 0.1584	1.84
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.4281	\$ 3.9575		\$ 5.1792	\$ -0.1792	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.9003		\$ 3.7956	\$ -0.1274	0.20
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.7484		\$ 8.8316	\$ -0.7747	3.69
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.7484		\$ 8.8316	\$ -1.5855	1.38
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7854		\$ 10.1888	\$ -0.7359	0.48
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.9818		\$ 9.1371		
Back Ribs	+++	+++	+++	\$ 1.2407		\$ 1.6237	\$ 1.6383	0.03
Short Loin 1x0	\$ 5.1932	\$ 5.2013	\$ 5.5286	\$ 3.8514		\$ 5.0403	\$ 0.1529	1.44
Striploin 0x1 13up	\$ 5.1450	\$ 5.1285	\$ 5.4313	\$ 3.7682		\$ 4.9314	\$ 0.2136	6.33
Striploin 0x1 13dn	n/a	n/a	\$ 5.4313	\$ 3.7682		\$ 4.9314		
Top Butt 13up	\$ 3.5508	\$ 3.5817	\$ 2.9946	\$ 2.7413		\$ 3.5875	\$ -0.0367	5.60
Top Butt 13dn	n/a	n/a	\$ 2.9946	\$ 2.7413		\$ 3.5875		
PSMO Tenderloin	\$ 10.5295	\$ 11.4328	\$ 10.2946	\$ 10.8591		\$ 14.2113	\$ -3.6818	4.84
Butt Tenderloin	\$ 11.5303	\$ 11.6987	\$ 10.5774	\$ 9.8664		\$ 12.9122	\$ -1.3819	0.28
Boneless Round	n/a	n/a	n/a	\$ 2.2485		\$ 2.9426		
Inside Round 1"	n/a	n/a	+++	\$ 2.2307		\$ 2.9193		
Inside Round	\$ 2.9331	\$ 2.9007	\$ 2.8525	\$ 2.2390		\$ 2.9302	\$ 0.0029	17.05
Outside Flat	\$ 3.0362	\$ 3.0874	\$ 2.7456	\$ 2.4613		\$ 3.2211	\$ -0.1849	5.87
Eye of round	\$ 3.3252	\$ 3.2639	\$ 3.4194	\$ 2.4264		\$ 3.1754	\$ 0.1498	2.12
Peeled Knuckle	+++	+++	+++	\$ 2.4110		\$ 3.1553	\$ 0.0047	1.40
Gooseneck	n/a	n/a	+++	\$ 2.0542		\$ 2.6883		

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**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	\$ 2.8209	\$ 2.8439	\$ 2.8922	\$ 2.1627		\$ 2.8303	\$ -0.0094	5.27
Briskets 120	\$ 3.1376	\$ 3.2846	\$ 2.5985	\$ 2.5052		\$ 3.2786	\$ -0.1410	1.45
Bone-in Chuck Shortrib	\$ 4.9860	\$ 4.7199	\$ 4.1573	\$ 3.4170		\$ 4.4718	\$ 0.5142	3.54
Flat Iron	\$ 4.4716	\$ 4.7049	\$ 3.9388					0.65
Blademeat	\$ 3.8632	\$ 3.7921	\$ 3.5405	\$ 2.9051		\$ 3.8019	\$ 0.0613	3.42
Bone-in Shortrib	+++	+++	+++	\$ 5.1192		\$ 6.6995	\$ 0.0505	0.01
Outside Skirt	+++	+++	+++	\$ 5.7271		\$ 7.4951	\$ -0.1051	0.01
Inside Skirt	+++	+++	+++	\$ 4.2419		\$ 5.5514	\$ 0.2286	0.01
Flapmeat	+++	+++	+++	\$ 4.8992		\$ 6.4116	\$ -0.5116	0.71
Ball Tips	+++	+++	+++	\$ 2.2913		\$ 2.9986	\$ 0.0001	0.01
Tri Tips	+++	+++	+++					0.02
Flank Steak	\$ 6.0509	\$ 6.0781	\$ 5.2965	\$ 4.4766		\$ 5.8585	\$ 0.1924	0.99
Pectoral Muscle	\$ 3.8279	\$ 3.7199	\$ 3.4149	\$ 3.0145		\$ 3.9451	\$ -0.1172	4.44
Lointails	n/a	+++	+++					

**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	\$ 1.0315	\$ 1.0170	\$ 0.9927	\$ 0.6466		\$ 0.8462	\$ 0.1853	26.35
Fresh 65% Lean Trimmings	\$ 1.3613	\$ 1.3269	\$ 1.8186	\$ 0.7794		\$ 1.0200	\$ 0.3413	12.47
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++		+++	\$ 1.4900		\$ 1.9500	\$ 0.1461	3.79
Fresh 85% Lean Trimmings	\$ 2.1887	\$ 2.0573	\$ 2.4792	\$ 1.5407		\$ 2.0163	\$ 0.1724	16.62
Shankmeat	\$ 2.1887	\$ 2.0573	\$ 2.4792					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	+++	+++	+++					5.18
Lean Ground Beef	+++	+++	+++					0.30
Medium Ground Beef	+++	+++	+++					2.45
Regular Ground Beef	+++	+++	+++					4.87
Ground Chuck	+++	+++	+++	\$ 1.7914		\$ 2.3444	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9100		\$ 3.8083	\$ 0.0001	0.01

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

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