



## 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, October 19, 2018

Exchange Rate: 1.3057

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1500	\$ 2.2216	\$ 2.0897	\$ 2.0573	\$ 2.0186	\$ 2.0897
RIB	\$ 4.4830	\$ 4.4954	\$ 3.9357	\$ 4.2525	\$ 4.0769	\$ 3.3544
LOIN	\$ 3.1039	\$ 3.2303	\$ 3.0502	\$ 2.8682	\$ 2.9661	\$ 2.7707
ROUND	\$ 2.1193	\$ 2.1007	\$ 2.1359	\$ 2.1402	\$ 2.1095	\$ 2.1022
BRISKET	\$ 2.1821	\$ 2.0746	\$ 1.6972	\$ 2.1821	\$ 2.0746	\$ 1.6972
SHORT PLATE	\$ 1.8993	\$ 1.8867	\$ 1.7080	\$ 1.8993	\$ 1.8867	\$ 1.7080
FLANK	\$ 1.3622	\$ 1.3764	\$ 1.2102	\$ 1.3622	\$ 1.3764	\$ 1.2102

	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	\$ 2.6863	\$ 2.5693	\$ 2.6089	\$ 2.4397	\$ 2.5127	\$ 2.4701	\$ 2.4469	\$ 2.3063
Load Count Totals		219.31	174.19	280.96				















### 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	+++	+++	+++	\$ 2.1322	\$ 2.7840	\$ 0.4660	0.47
Short Cut shoulder clod	+++	+++	\$ 2.6051	\$ 2.0822	\$ 2.7187	\$ 0.1449	1.50
Clod Heart	n/a	n/a	n/a	\$ 2.6459	\$ 3.4548		
Clod Tender	+++	+++	\$ 4.5700	\$ 3.8802	\$ 5.0664	\$ 0.1436	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9038	\$ 3.7915	\$ 0.0468	2.52
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.5827	\$ 9.9007		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.5827	\$ 9.9007	\$ -1.4407	2.55
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.6277	\$ 11.2652	\$ -1.6452	0.11
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.5509	\$ 11.1649		
Back Ribs	+++	+++	+++	\$ 1.2451	\$ 1.6257	\$ 1.6141	0.01
Short Loin 1x0	\$ 6.3989	\$ 6.3225	\$ 5.9944	\$ 4.5894	\$ 5.9924	\$ 0.4065	1.21
Striploin 0x1 13up	\$ 6.3599	\$ 6.6103	\$ 6.5104	\$ 4.9937	\$ 6.5203	\$ -0.1604	9.23
Striploin 0x1 13dn	n/a	n/a	\$ 6.5104	\$ 4.9937	\$ 6.5203		







Top Butt 13up	\$ 3.5446	\$ 3.5506	\$ 3.3683	\$ 2.6847		\$ 3.5054	\$ 0.0392	7.15
Top Butt 13dn	n/a	n/a	\$ 3.3683	\$ 2.6847		\$ 3.5054		
PSMO Tenderloin	\$ 11.6668	\$ 11.7174	\$ 11.0337	\$ 10.5182		\$ 13.7336	\$ -2.0668	7.03
Butt Tenderloin	\$ 11.4351	\$ 11.4508	\$ 10.6853	\$ 9.5147		\$ 12.4233	\$ -0.9882	0.15
Boneless Round	n/a	n/a	n/a	\$ 2.0995		\$ 2.7413		
Inside Round 1"	n/a	n/a	+++	\$ 2.0644		\$ 2.6955		
Inside Round	\$ 2.7789	\$ 2.7446	\$ 2.7813	\$ 2.1361		\$ 2.7891	\$ -0.0102	12.04
Outside Flat	\$ 2.9895	\$ 2.9130	\$ 2.8740	\$ 2.2000		\$ 2.8725	\$ 0.1170	3.05
Eye of round	\$ 3.2176	\$ 3.1037	\$ 3.4555	\$ 2.4354		\$ 3.1799	\$ 0.0377	5.11
Peeled Knuckle	+++	+++	+++	\$ 2.2554		\$ 2.9449	\$ 0.0851	8.42
Gooseneck	n/a	n/a	+++	\$ 2.1086		\$ 2.7532		
<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	+++	\$ 2.2014		\$ 2.8744		
Short Cut shoulder clod	+++	+++	\$ 2.6051	\$ 2.0796		\$ 2.7153	\$ 0.1602	4.91
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.5700	\$ 3.7924		\$ 4.9517	\$ -0.9917	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6698		\$ 3.4860	\$ 0.0921	0.31
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5561		\$ 8.5603	\$ -0.8836	0.44
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5561		\$ 8.5603	\$ -0.9921	0.20
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5359		\$ 9.8396	\$ -0.7062	2.06
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.5375		\$ 9.8417		
Back Ribs	+++	+++	+++	\$ 1.2451		\$ 1.6257	\$ 1.6141	0.02
Short Loin 1x0	\$ 5.2610	\$ 5.2717	\$ 5.4181	\$ 3.4284		\$ 4.4765	\$ 0.7845	1.35
Striploin 0x1 13up	\$ 5.1297	\$ 5.3598	\$ 5.1299	\$ 3.7239		\$ 4.8623	\$ 0.2674	4.60
Striploin 0x1 13dn	n/a	n/a	\$ 5.1299	\$ 3.7239		\$ 4.8623		
Top Butt 13up	\$ 3.3786	\$ 3.4430	\$ 2.8772	\$ 2.5501		\$ 3.3297	\$ 0.0489	6.51
Top Butt 13dn	n/a	n/a	\$ 2.8772	\$ 2.5501		\$ 3.3297		
PSMO Tenderloin	\$ 11.1866	\$ 11.0433	\$ 10.4646	\$ 9.7853		\$ 12.7767	\$ -1.5901	2.03
Butt Tenderloin	\$ 12.4399	\$ 11.2222	\$ 10.3590	\$ 9.0449		\$ 11.8099	\$ 0.6300	0.04
Boneless Round	n/a	n/a	n/a	\$ 2.3316		\$ 3.0444		
Inside Round 1"	n/a	n/a	+++	\$ 2.0470		\$ 2.6728		
Inside Round	\$ 2.8019	\$ 2.7785	\$ 2.7501	\$ 2.1333		\$ 2.7854	\$ 0.0165	14.26
Outside Flat	\$ 2.9995	\$ 2.8633	\$ 2.6932	\$ 2.1644		\$ 2.8261	\$ 0.1734	13.83
Eye of round	\$ 3.2230	\$ 3.1444	\$ 3.4486	\$ 2.4144		\$ 3.1525	\$ 0.0705	2.04
Peeled Knuckle	+++	+++	+++	\$ 2.2133		\$ 2.8899	\$ 0.2601	3.05
Gooseneck	+++	+++	+++	\$ 1.8209		\$ 2.3775	\$ 0.0591	0.01

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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	\$ 2.8944	\$ 2.8156	\$ 2.8892	\$ 2.1110		\$ 2.7563	\$ 0.1381	3.03
Briskets 120	\$ 3.1723	\$ 3.0051	\$ 2.5849	\$ 2.4325		\$ 3.1761	\$ -0.0038	2.15
Bone-in Chuck Shortrib	\$ 4.5312	\$ 4.7043	\$ 4.0850	\$ 3.3395		\$ 4.3604	\$ 0.1708	4.19
Flat Iron	\$ 4.8744	\$ 4.3520	\$ 3.6387					0.70
Blademeat	\$ 3.6648	\$ 3.6114	\$ 3.2607	\$ 2.8147		\$ 3.6752	\$ -0.0104	4.38
Bone-in Shortrib	+++	+++	+++	\$ 5.0205		\$ 6.5553	\$ 0.1747	0.01
Outside Skirt	+++	+++	+++	\$ 5.4770		\$ 7.1513	\$ 0.2387	0.01
Inside Skirt	+++	+++	+++	\$ 4.1234		\$ 5.3839	\$ 0.3961	0.01
Flapmeat	+++	+++	+++	\$ 4.2619		\$ 5.5648	\$ 0.2352	2.18
Ball Tips	+++	+++	+++	\$ 2.1923		\$ 2.8625	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2393		\$ 4.2296	\$ -1.0696	0.02
Flank Steak	\$ 6.0894	\$ 6.2092	\$ 5.1148	\$ 4.4630		\$ 5.8273	\$ 0.2621	1.06
Pectoral Muscle	\$ 3.6328	\$ 3.5151	\$ 3.3051	\$ 2.8327		\$ 3.6987	\$ -0.0659	4.94
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	\$ 0.9772	\$ 0.9639	\$ 0.9832	\$ 0.4854		\$ 0.6338	\$ 0.3434	30.30
Fresh 65% Lean Trimmings	\$ 1.3228	\$ 1.2913	\$ 1.7159	\$ 0.7089		\$ 0.9256	\$ 0.3972	14.16
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.4364		\$ 1.8755	\$ 0.1933	2.97
Fresh 85% Lean Trimmings	\$ 2.1535	\$ 2.1391	\$ 2.5095	\$ 1.5135		\$ 1.9762	\$ 0.1773	21.39
Shankmeat	\$ 2.1535	\$ 2.1391	\$ 2.5095					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	+++	+++	+++					3.64
Lean Ground Beef	+++	+++	+++					0.83
Medium Ground Beef	+++	+++	+++					4.21
Regular Ground Beef	+++	+++	+++					2.71
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9594		\$ 3.8641	\$ -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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