



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, March 15, 2019

Exchange Rate: 1.3326

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3773	\$ 2.3505	\$ 2.2715	\$ 2.2984	\$ 2.2238	\$ 2.2715
RIB	\$ 4.3252	\$ 4.3513	\$ 3.9380	\$ 4.2728	\$ 4.1177	\$ 3.9808
LOIN	\$ 3.7482	\$ 3.4671	\$ 3.6754	\$ 3.6370	\$ 3.3475	\$ 3.4985
ROUND	\$ 2.3186	\$ 2.2356	\$ 2.1982	\$ 2.3271	\$ 2.2529	\$ 2.1993
BRISKET	\$ 2.4262	\$ 2.3477	\$ 2.1285	\$ 2.4262	\$ 2.3477	\$ 2.1285
SHORT PLATE	\$ 2.2519	\$ 2.2278	\$ 2.1332	\$ 2.2519	\$ 2.2278	\$ 2.1332
FLANK	\$ 1.5089	\$ 1.4814	\$ 1.5304	\$ 1.5089	\$ 1.4814	\$ 1.5304















	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	\$ 3.0343	\$ 2.8422	\$ 2.7524	\$ 2.7019	\$ 2.9193	\$ 2.7911	\$ 2.6666	\$ 2.6694
Load Count Totals		183.66	186.86	226.27				

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	+++	+++	+++	\$ 2.4280	\$ 3.2356	\$ 1.0644	0.30
Short Cut shoulder clod	+++	+++	\$ 2.9693	\$ 2.2460	\$ 2.9930	\$ 0.2218	0.30
Clod Heart	n/a	n/a	n/a	\$ 3.0284	\$ 4.0356		
Clod Tender	+++	+++	+++	\$ 5.2057	\$ 6.9371	\$ -0.3071	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8301	\$ 3.7714	\$ -0.0317	3.52
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.0515	\$ 9.3968		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.0515	\$ 9.3968	\$ -1.6168	2.18
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.9891	\$ 10.6463	\$ -1.3963	0.55
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.9877	\$ 10.6444		
Back Ribs	+++	+++	+++	\$ 1.3642	\$ 1.8179	\$ 1.6546	0.01
Short Loin 1x0	\$ 7.4297	\$ 6.9183	\$ 7.2681	\$ 5.7162	\$ 7.6174	\$ -0.1877	0.51
Striploin 0x1 13up	\$ 7.8575	\$ 7.3357	\$ 7.8439	\$ 6.5748	\$ 8.7616	\$ -0.9041	5.82
Striploin 0x1 13dn	n/a	n/a	\$ 7.8439	\$ 6.5748	\$ 8.7616		

Top Butt 13up	\$ 4.2437	\$ 4.4396	+++	\$ 3.5610		\$ 4.7454	\$ -0.5017	6.19
Top Butt 13dn	n/a	n/a	+++	\$ 3.5610		\$ 4.7454		
PSMO Tenderloin	\$ 12.7385	\$ 12.6122	\$ 12.3850	\$ 10.1098		\$ 13.4723	\$ -0.7338	4.32
Butt Tenderloin	\$ 12.7233	\$ 12.6242	\$ 11.9881	\$ 9.1267		\$ 12.1622	\$ 0.5611	0.10
Boneless Round	n/a	n/a	n/a	\$ 2.2975		\$ 3.0616		
Inside Round 1"	n/a	n/a	+++	\$ 2.1766		\$ 2.9005		
Inside Round	\$ 2.9750	\$ 2.8932	\$ 3.0116	\$ 2.2318		\$ 2.9741	\$ 0.0009	4.97
Outside Flat	\$ 3.2340	\$ 3.0692	\$ 2.8122	\$ 2.3209		\$ 3.0928	\$ 0.1412	3.95
Eye of round	\$ 3.7682	\$ 3.7601	\$ 3.1709	\$ 2.6959		\$ 3.5926	\$ 0.1756	4.26
Peeled Knuckle	+++	+++	+++	\$ 2.5938		\$ 3.4565	\$ 0.0135	6.22
Gooseneck	n/a	n/a	+++	\$ 2.0938		\$ 2.7902		
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	+++	\$ 2.4287		\$ 3.2365		
Short Cut shoulder clod	+++	+++	\$ 2.9693	\$ 2.2860		\$ 3.0463	\$ 0.1858	0.37
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.8105		\$ 6.4105	\$ 0.9295	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7537		\$ 3.6696	\$ -0.0635	0.33
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1089		\$ 8.1407	\$ -0.2607	1.73
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.1089		\$ 8.1407	\$ -0.5425	3.48
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1553		\$ 9.5352	\$ -0.2352	0.73
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.8204		\$ 9.0889		
Back Ribs	+++	+++	+++	\$ 1.3642		\$ 1.8179	\$ 1.6546	0.03
Short Loin 1x0	\$ 7.0794	\$ 6.3717	\$ 6.5469	\$ 5.1225		\$ 6.8262	\$ 0.2532	0.31
Striploin 0x1 13up	\$ 7.4344	\$ 6.9978	\$ 6.7820	\$ 5.3783		\$ 7.1671	\$ 0.2673	1.41
Striploin 0x1 13dn	n/a	n/a	\$ 6.7820	\$ 5.3783		\$ 7.1671		
Top Butt 13up	\$ 4.1409	\$ 4.2735	+++	\$ 3.5490		\$ 4.7294	\$ -0.5885	3.24
Top Butt 13dn	n/a	n/a	+++	\$ 3.5490		\$ 4.7294		
PSMO Tenderloin	\$ 11.9497	\$ 12.4709	\$ 12.0303	\$ 9.9670		\$ 13.2820	\$ -1.3323	1.34
Butt Tenderloin	\$ 12.8987	\$ 12.3802	\$ 11.4020	\$ 9.8037		\$ 13.0644	\$ -0.1657	0.06
Boneless Round	n/a	n/a	n/a	\$ 2.2797		\$ 3.0379		
Inside Round 1"	n/a	n/a	+++	\$ 2.2408		\$ 2.9861		
Inside Round	\$ 3.0103	\$ 2.8932	\$ 3.0221	\$ 2.2730		\$ 3.0290	\$ -0.0187	19.21
Outside Flat	\$ 3.1136	\$ 3.1687	\$ 2.8011	\$ 2.4990		\$ 3.3302	\$ -0.2166	7.69
Eye of round	\$ 3.7718	\$ 3.7160	\$ 3.1642	\$ 2.6751		\$ 3.5648	\$ 0.2070	2.84
Peeled Knuckle	+++	+++	+++	\$ 2.5597		\$ 3.4111	\$ 0.2289	0.88
Gooseneck	+++	+++	+++	\$ 2.0107		\$ 2.6795	\$ -0.2429	0.01







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	\$ 3.1633	\$ 3.2279	\$ 2.8730	\$ 2.5157		\$ 3.3524	\$ -0.1891	4.49
Briskets 120	\$ 3.5183	\$ 3.4044	\$ 3.0547	\$ 2.7983		\$ 3.7290	\$ -0.2107	5.09
Bone-in Chuck Shortrib	\$ 4.5699	\$ 4.5163	\$ 4.4634	\$ 3.2600		\$ 4.3443	\$ 0.2256	3.86
Flat Iron	\$ 4.5369	\$ 4.4409	\$ 4.2610					0.49
Blademeat	\$ 4.2579	\$ 4.1440	\$ 3.2433	\$ 3.1160		\$ 4.1524	\$ 0.1055	4.35
Bone-in Shortrib	+++	+++	+++	\$ 5.0917		\$ 6.7852	\$ 0.0448	0.09
Outside Skirt	+++	+++	+++	\$ 7.5170		\$ 10.0172	\$ -0.7372	0.01
Inside Skirt	+++	+++	+++	\$ 4.5978		\$ 6.1270	\$ 0.5730	0.02
Flapmeat	+++	+++	+++	\$ 4.9743		\$ 6.6288	\$ -0.3188	0.45
Ball Tips	+++	+++	+++	\$ 2.7048		\$ 3.6044	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.2042		\$ 5.6025	\$ 0.0001	0.01
Flank Steak	\$ 6.7304	\$ 6.6281	\$ 6.9400	\$ 5.0844		\$ 6.7755	\$ -0.0451	1.25
Pectoral Muscle	\$ 4.3750	\$ 4.1980	\$ 3.3757	\$ 3.2447		\$ 4.3239	\$ 0.0511	2.66
Lointails	+++	n/a	+++					0.90

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	\$ 1.0720	\$ 1.0449	\$ 1.0186	\$ 0.7912		\$ 1.0544	\$ 0.0176	30.99
Fresh 65% Lean Trimmings	\$ 1.6369	\$ 1.5930	\$ 1.7495	\$ 1.1109		\$ 1.4804	\$ 0.1565	10.42
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6444		\$ 2.1913	\$ -0.0130	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8093		\$ 2.4111	\$ 0.0330	0.99
Fresh 85% Lean Trimmings	\$ 2.7196	\$ 2.5180	\$ 2.6090	\$ 1.9271		\$ 2.5681	\$ 0.1515	18.69
Shankmeat	\$ 2.7196	\$ 2.5180	\$ 2.6090					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	+++	+++	+++					6.32
Lean Ground Beef	+++	+++	+++					2.29
Medium Ground Beef	+++	+++	n/a					0.71
Regular Ground Beef	+++	+++	+++					2.63
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.0778	\$ 0.0000	0.01

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

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