



## 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 10, 2018

Exchange Rate: 1.3040

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3333	\$ 2.2749	\$ 2.0553	\$ 2.1992	\$ 2.1942	\$ 2.0553
RIB	\$ 4.1892	\$ 4.2592	\$ 3.9678	\$ 3.8734	\$ 3.8865	\$ 3.5072
LOIN	\$ 3.5488	\$ 3.6144	\$ 3.6037	\$ 3.3814	\$ 3.3471	\$ 3.2324
ROUND	\$ 2.1148	\$ 2.1150	\$ 2.1860	\$ 2.0849	\$ 2.0933	\$ 2.1708
BRISKET	\$ 2.0828	\$ 2.1203	\$ 1.7442	\$ 2.0828	\$ 2.1203	\$ 1.7442
SHORT PLATE	\$ 2.0094	\$ 2.2371	\$ 1.8848	\$ 2.0094	\$ 2.2371	\$ 1.8848
FLANK	\$ 1.5033	\$ 1.4946	\$ 1.2695	\$ 1.5033	\$ 1.4946	\$ 1.2695

	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	\$ 2.6851	\$ 2.6913	\$ 2.7137	\$ 2.5788	\$ 2.5860	\$ 2.5733	\$ 2.5857	\$ 2.4439
Load Count Totals		230.06	241.09	255.01				















### 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	+++	+++	+++	\$ 2.0965	\$ 2.7338	\$ 0.5862	0.27
Short Cut shoulder clod	+++	\$ 2.7952	\$ 2.5658	\$ 2.1313	\$ 2.7792	\$ 0.1794	0.12
Clod Heart	n/a	n/a	n/a	\$ 2.4847	\$ 3.2400		
Clod Tender	+++	+++	\$ 3.8007	\$ 3.7994	\$ 4.9544	\$ -0.6344	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.2940	\$ 2.9376	\$ 3.8306	\$ 0.2097	0.75
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.2089	\$ 8.0964		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2089	\$ 8.0964	\$ -0.4764	2.69
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2561	\$ 9.4620	\$ -0.2020	0.12
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.2939	\$ 9.5112		
Back Ribs	+++	+++	+++	\$ 1.2693	\$ 1.6552	\$ 1.5901	0.04
Short Loin 1x0	\$ 7.3246	\$ 7.7153	\$ 6.7995	\$ 4.9822	\$ 6.4968	\$ 0.8278	0.71
Striploin 0x1 13up	\$ 7.6185	\$ 8.0393	\$ 7.2628	\$ 5.2586	\$ 6.8572	\$ 0.7613	7.87
Striploin 0x1 13dn	n/a	n/a	\$ 7.2628	\$ 5.2586	\$ 6.8572		







Top Butt 13up	\$ 4.4239	\$ 4.5886	\$ 4.9366	\$ 3.1828		\$ 4.1504	\$ 0.2735	4.37
Top Butt 13dn	n/a	n/a	\$ 4.9366	\$ 3.1828		\$ 4.1504		
PSMO Tenderloin	\$ 11.8578	\$ 11.9413	\$ 11.8469	\$ 9.1106		\$ 11.8802	\$ -0.0224	3.95
Butt Tenderloin	\$ 11.5751	\$ 11.2507	+++	\$ 8.1046		\$ 10.5684	\$ 1.0067	0.22
Boneless Round	n/a	n/a	n/a	\$ 2.0937		\$ 2.7302		
Inside Round 1"	n/a	n/a	+++	\$ 2.0176		\$ 2.6310		
Inside Round	\$ 2.8003	\$ 2.8071	\$ 2.9341	\$ 2.0924		\$ 2.7285	\$ 0.0718	6.21
Outside Flat	\$ 2.6891	\$ 2.8035	\$ 2.8303	\$ 1.9752		\$ 2.5757	\$ 0.1134	5.46
Eye of round	\$ 2.8807	\$ 2.8816	\$ 2.9699	\$ 2.1005		\$ 2.7391	\$ 0.1416	5.10
Peeled Knuckle	+++	+++	+++	\$ 2.3003		\$ 2.9996	\$ 0.1704	5.32
Gooseneck	n/a	n/a	+++	\$ 1.8510		\$ 2.4137		
<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	+++	\$ 2.1043		\$ 2.7440		
Short Cut shoulder clod	+++	\$ 2.7952	\$ 2.5658	\$ 2.1264		\$ 2.7728	\$ 0.1127	0.64
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 3.8007	\$ 3.1255		\$ 4.0757	\$ -0.0857	0.35
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.2940	\$ 2.8805		\$ 3.7562	\$ 0.0235	0.04
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	n/a	+++					1.18
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.2721		\$ 6.8748	\$ -0.1627	2.71
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.2721		\$ 6.8748	\$ -0.1441	2.97
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.0877		\$ 7.9384	\$ -0.0662	1.28
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.0223		\$ 7.8531		
Back Ribs	+++	+++	+++	\$ 1.2693		\$ 1.6552	\$ 1.5901	0.01
Short Loin 1x0	\$ 6.7454	\$ 6.7235	\$ 5.8126	\$ 4.7228		\$ 6.1585	\$ 0.5869	4.14
Striploin 0x1 13up	\$ 6.8561	\$ 6.7383	\$ 6.0197	\$ 5.0891		\$ 6.6362	\$ 0.2199	3.18
Striploin 0x1 13dn	n/a	n/a	\$ 6.0197	\$ 5.0891		\$ 6.6362		
Top Butt 13up	\$ 4.1379	\$ 4.1364	\$ 4.0540	\$ 3.1543		\$ 4.1132	\$ 0.0247	9.82
Top Butt 13dn	n/a	n/a	\$ 4.0540	\$ 3.1543		\$ 4.1132		
PSMO Tenderloin	\$ 11.1956	\$ 11.2633	\$ 11.4048	\$ 8.6333		\$ 11.2578	\$ -0.0622	2.49
Butt Tenderloin	\$ 10.9449	\$ 11.2397	+++	\$ 7.6332		\$ 9.9537	\$ 0.9912	0.47
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.0512		\$ 2.6748		
Inside Round	\$ 2.7535	\$ 2.8271	\$ 2.9397	\$ 2.1002		\$ 2.7387	\$ 0.0148	23.38
Outside Flat	\$ 2.6156	\$ 2.6845	\$ 2.7702	\$ 2.0447		\$ 2.6663	\$ -0.0507	8.37
Eye of round	\$ 2.9150	\$ 2.8807	\$ 2.9567	\$ 2.1329		\$ 2.7813	\$ 0.1337	5.14
Peeled Knuckle	+++	+++	+++	\$ 2.3129		\$ 3.0160	\$ 0.0740	1.86
Gooseneck	n/a	n/a	+++	\$ 1.8029		\$ 2.3510		

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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	\$ 2.7909	\$ 2.7885	\$ 2.8821	\$ 2.0902		\$ 2.7256	\$ 0.0653	3.16
Briskets 120	+++	\$ 3.0424	\$ 2.6482	\$ 2.2243		\$ 2.9005	\$ 0.0847	5.67
Bone-in Chuck Shortrib	\$ 4.8803	\$ 4.7310	\$ 4.4268	\$ 3.3420		\$ 4.3580	\$ 0.5223	2.62
Flat Iron	\$ 4.6024	\$ 4.6655	\$ 3.7778					0.48
Blademeat	\$ 3.8072	\$ 3.7602	\$ 3.1118	\$ 2.8001		\$ 3.6513	\$ 0.1559	4.77
Bone-in Shortrib	+++	+++	+++	\$ 5.1610		\$ 6.7299	\$ 0.1201	0.01
Outside Skirt	+++	+++	+++	\$ 6.3745		\$ 8.3123	\$ -1.6123	0.01
Inside Skirt	+++	+++	+++	\$ 4.7813		\$ 6.2348	\$ 0.0052	0.01
Flapmeat	+++	+++	+++	\$ 4.8325		\$ 6.3016	\$ 0.0879	0.20
Ball Tips	+++	+++	+++	\$ 2.3274		\$ 3.0349	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.0258		\$ 3.9456	\$ -0.8256	0.04
Flank Steak	\$ 6.7795	\$ 6.6986	\$ 5.3743	\$ 5.4046		\$ 7.0476	\$ -0.2681	0.84
Pectoral Muscle	\$ 3.6631	\$ 3.6817	\$ 3.1138	\$ 2.8033		\$ 3.6555	\$ 0.0076	3.42
Lointails	+++	+++	+++					0.78

**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	\$ 1.0149	\$ 1.0332	\$ 1.0441	\$ 0.8031		\$ 1.0472	\$ -0.0323	45.20
Fresh 65% Lean Trimmings	\$ 1.7721	\$ 1.7446	\$ 1.7317	\$ 1.1244		\$ 1.4662	\$ 0.3059	13.23
Fresh 75% Lean Trimmings	\$ 2.1306	\$ 2.1168	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6229		\$ 2.1163	\$ 0.3727	7.28
Fresh 85% Lean Trimmings	\$ 2.5202	\$ 2.5517	\$ 2.6473	\$ 1.7213		\$ 2.2446	\$ 0.2756	20.62
Shankmeat	\$ 2.5202	\$ 2.5517	\$ 2.6473					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	+++	+++	+++					6.21
Lean Ground Beef	+++	+++	+++					0.94
Medium Ground Beef	+++	+++	+++					0.62
Regular Ground Beef	+++	+++	+++					2.56
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9600		\$ 3.8598	\$ -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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