



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 21, 2018

Exchange Rate: 1.3495

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2697	\$ 2.2403	\$ 2.1624	\$ 2.2484	\$ 2.2035	\$ 2.1624
RIB	\$ 4.5582	\$ 5.0114	\$ 3.8664	\$ 4.3404	\$ 4.4586	\$ 3.7585
LOIN	\$ 3.4497	\$ 3.4876	\$ 3.3656	\$ 3.2673	\$ 3.2108	\$ 3.0883
ROUND	\$ 2.1747	\$ 2.1677	\$ 2.1743	\$ 2.2224	\$ 2.2010	\$ 2.1781
BRISKET	\$ 2.3409	\$ 2.4314	\$ 1.8611	\$ 2.3409	\$ 2.4314	\$ 1.8611
SHORT PLATE	\$ 2.0433	\$ 2.1173	\$ 1.7902	\$ 2.0433	\$ 2.1173	\$ 1.7902
FLANK	\$ 1.3788	\$ 1.4042	\$ 1.2742	\$ 1.3788	\$ 1.4042	\$ 1.2742















	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	\$ 2.8705	\$ 2.7178	\$ 2.7779	\$ 2.5449	\$ 2.7694	\$ 2.6586	\$ 2.6526	\$ 2.4745
Load Count Totals		171.22	205.89	202.78				

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	+++	+++	\$ 2.1665	\$ 2.9237		
Short Cut shoulder clod	+++	+++	\$ 2.8359	\$ 2.0358	\$ 2.7473	\$ 0.4145	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.6420	\$ 3.5654		
Clod Tender	+++	+++	\$ 5.1542	\$ 3.7522	\$ 5.0636	\$ -1.6336	0.33
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9644	\$ 4.0005	\$ 0.0351	2.91
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	n/a	n/a	+++				
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.8695	\$ 9.2704		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.8695	\$ 9.2704	\$ -0.7104	2.85
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.8380	\$ 10.5774	\$ 0.9226	0.04
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.4589	\$ 10.0658		
Back Ribs	+++	+++	+++	\$ 1.2358	\$ 1.6677	\$ 1.6819	0.00
Short Loin 1x0	\$ 6.4977	\$ 6.6084	\$ 6.9284	\$ 4.8408	\$ 6.5327	\$ -0.0350	0.59
Striploin 0x1 13up	\$ 6.3822	\$ 6.3700	\$ 6.4878	\$ 5.0650	\$ 6.8352	\$ -0.4530	12.44
Striploin 0x1 13dn	n/a	n/a	\$ 6.4878	\$ 5.0650	\$ 6.8352		

Top Butt 13up	\$ 4.4429	\$ 4.5027	\$ 3.9812	\$ 3.4383		\$ 4.6400	\$ -0.1971	6.53
Top Butt 13dn	n/a	n/a	\$ 3.9812	\$ 3.4383		\$ 4.6400		
PSMO Tenderloin	\$ 13.2697	\$ 13.7537	\$ 13.1373	\$ 10.6680		\$ 14.3965	\$ -1.1268	4.03
Butt Tenderloin	+++	\$ 13.7164	+++	\$ 10.4923		\$ 14.1594	\$ -0.7714	0.11
Boneless Round	n/a	n/a	n/a	\$ 2.1341		\$ 2.8800		
Inside Round 1"	n/a	n/a	+++	\$ 2.1372		\$ 2.8842		
Inside Round	\$ 2.9310	\$ 2.8669	\$ 2.8415	\$ 2.2300		\$ 3.0094	\$ -0.0784	3.45
Outside Flat	\$ 2.9633	\$ 2.9292	\$ 3.0090	\$ 2.1679		\$ 2.9256	\$ 0.0377	3.58
Eye of round	\$ 3.2231	\$ 3.2545	\$ 3.2219	\$ 2.4953		\$ 3.3674	\$ -0.1443	5.04
Peeled Knuckle	+++	+++	+++	\$ 2.3165		\$ 3.1261	\$ 0.0439	6.69
Gooseneck	n/a	n/a	+++	\$ 2.0297		\$ 2.7391		
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	+++	\$ 2.1673		\$ 2.9248		
Short Cut shoulder clod	+++	+++	\$ 2.8359	\$ 2.1714		\$ 2.9303	\$ 0.2315	4.59
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.1542	\$ 3.5743		\$ 4.8235	\$ -0.7435	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.9497		\$ 3.9806	\$ -0.0795	0.21
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	+++	+++	n/a					0.55
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.1641		\$ 8.3185	\$ -0.7853	1.46
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.1641		\$ 8.3185	\$ -0.0392	0.73
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7191		\$ 9.0674	\$ 0.1188	0.24
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.5510		\$ 8.8406		
Back Ribs	+++	+++	+++	\$ 1.2358		\$ 1.6677	\$ 1.6819	0.03
Short Loin 1x0	\$ 5.8489	\$ 5.6377	\$ 5.4026	\$ 4.3544		\$ 5.8763	\$ -0.0274	0.68
Striploin 0x1 13up	\$ 5.7216	\$ 5.5025	\$ 5.5321	\$ 4.2970		\$ 5.7988	\$ -0.0772	2.92
Striploin 0x1 13dn	n/a	n/a	\$ 5.5321	\$ 4.2970		\$ 5.7988		
Top Butt 13up	\$ 4.2264	\$ 4.1223	\$ 3.7221	\$ 3.3122		\$ 4.4698	\$ -0.2434	2.27
Top Butt 13dn	n/a	n/a	\$ 3.7221	\$ 3.3122		\$ 4.4698		
PSMO Tenderloin	\$ 12.4801	\$ 12.3885	\$ 12.1098	\$ 10.6643		\$ 14.3915	\$ -1.9114	1.89
Butt Tenderloin	+++	\$ 13.9649	+++	\$ 10.4691		\$ 14.1281	\$ -0.2881	0.10
Boneless Round	n/a	n/a	n/a	\$ 2.4431		\$ 3.2970		
Inside Round 1"	n/a	n/a	+++	\$ 2.1673		\$ 2.9248		
Inside Round	\$ 3.0203	\$ 2.9521	\$ 2.8492	\$ 2.1875		\$ 2.9520	\$ 0.0683	12.66
Outside Flat	\$ 2.9567	\$ 2.9533	\$ 2.8873	\$ 2.1712		\$ 2.9300	\$ 0.0267	3.10
Eye of round	\$ 3.3382	\$ 3.2122	\$ 3.3721	\$ 2.4543		\$ 3.3121	\$ 0.0261	2.31
Peeled Knuckle	+++	+++	+++	\$ 2.2857		\$ 3.0846	\$ 0.2554	1.65
Gooseneck	+++	n/a	+++	\$ 1.9745		\$ 2.6646	\$ -0.2280	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	\$ 2.9563	\$ 2.9139	\$ 2.9527	\$ 2.1672		\$ 2.9246	\$ 0.0317	4.29
Briskets 120	+++	\$ 3.5453	\$ 2.8678	\$ 2.6905		\$ 3.6308	\$ -0.2220	1.46
Bone-in Chuck Shortrib	\$ 4.9266	\$ 4.8342	\$ 4.4650	\$ 3.6954		\$ 4.9869	\$ -0.0603	2.57
Flat Iron	\$ 4.2887	\$ 4.4355	\$ 4.2854					0.67
Blademeat	\$ 4.0766	\$ 4.0676	\$ 3.3415	\$ 2.9879		\$ 4.0322	\$ 0.0444	4.53
Bone-in Shortrib	+++	+++	+++	\$ 5.3854		\$ 7.2676	\$ -0.5776	0.04
Outside Skirt	+++	+++	+++	\$ 6.4156		\$ 8.6579	\$ -1.0179	0.17
Inside Skirt	+++	+++	+++	\$ 4.7715		\$ 6.4391	\$ 0.0134	0.01
Flapmeat	+++	+++	+++	\$ 4.6210		\$ 6.2360	\$ 0.0240	0.81
Ball Tips	+++	+++	+++	\$ 2.2384		\$ 3.0207	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2534		\$ 4.3905	\$ -1.1505	0.01
Flank Steak	\$ 6.0723	\$ 6.1736	\$ 5.4629	\$ 4.4908		\$ 6.0603	\$ 0.0120	0.65
Pectoral Muscle	\$ 3.9879	\$ 4.0273	\$ 3.4364	\$ 3.1008		\$ 4.1845	\$ -0.1966	3.59
Lointails	+++	+++	+++					0.92

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	\$ 1.0270	\$ 1.0524	\$ 1.0086	\$ 0.5410		\$ 0.7301	\$ 0.2969	24.51
Fresh 65% Lean Trimmings	\$ 1.4342	\$ 1.4843	\$ 1.8024	\$ 0.8764		\$ 1.1827	\$ 0.2515	15.65
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.5700		\$ 2.1187	\$ 0.1009	2.69
Fresh 85% Lean Trimmings	\$ 2.2562	\$ 2.3236	\$ 2.5222	\$ 1.6259		\$ 2.1942	\$ 0.0620	10.44
Shankmeat	\$ 2.2562	\$ 2.3236	\$ 2.5222					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	+++	+++	+++					9.46
Lean Ground Beef	+++	+++	+++					0.38
Medium Ground Beef	+++	+++	+++					0.98
Regular Ground Beef	+++	+++	+++					3.26
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9600		\$ 3.9945	\$ -0.0409	0.01

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

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