



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, June 15, 2018

Exchange Rate: 1.3051

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1290	\$ 2.1687	\$ 2.2516	\$ 2.1290	\$ 2.1687	\$ 2.2516
RIB	\$ 4.4129	\$ 4.7476	\$ 5.9721	\$ 3.8264	\$ 4.0164	\$ 4.1505
LOIN	\$ 4.1574	\$ 4.3362	\$ 4.3925	\$ 3.4826	\$ 3.6110	\$ 3.4552
ROUND	\$ 2.0309	\$ 2.1361	\$ 2.4195	\$ 1.8800	\$ 2.1182	\$ 2.4171
BRISKET	\$ 2.3032	\$ 2.3146	\$ 2.0861	\$ 2.3032	\$ 2.3146	\$ 2.0861
SHORT PLATE	\$ 2.1470	\$ 2.0877	\$ 1.8293	\$ 2.1470	\$ 2.0877	\$ 1.8293
FLANK	\$ 1.4670	\$ 1.4848	\$ 1.4351	\$ 1.4670	\$ 1.4848	\$ 1.4351















	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	\$ 2.9172	\$ 2.7864	\$ 2.8948	\$ 3.1042	\$ 2.6447	\$ 2.5424	\$ 2.6533	\$ 2.6965
Load Count Totals		269.94	239.03	286.60				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.06
Semi-Boneless	+++	+++	+++	\$ 2.1324	\$ 2.7830	\$ 0.6470	0.13
Short Cut shoulder clod	+++	\$ 2.8744	\$ 3.1500	\$ 2.0589	\$ 2.6871	\$ 0.2205	0.78
Clod Heart	n/a	n/a	n/a	\$ 2.3116	\$ 3.0169		
Clod Tender	n/a	+++	\$ 5.7300	\$ 4.0167	\$ 5.2422		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.5900	\$ 2.7814	\$ 3.6300	\$ -0.1889	0.95
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.4166	\$ 9.6794	\$ -1.3494	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.4166	\$ 9.6794	\$ -1.3494	8.13
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.5092	\$ 11.1054	\$ -1.2554	0.18
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.2760	\$ 10.8010	\$ -0.9510	0.01
Back Ribs	+++	+++	n/a	\$ 1.1990	\$ 1.5648	\$ 1.4574	0.01
Short Loin 1x0	+++	\$ 9.9188	\$ 10.6100	\$ 7.2247	\$ 9.4290	\$ 0.5802	0.72
Striploin 0x1 13up	+++	\$ 10.8189	\$ 11.2200	\$ 8.3717	\$ 10.9259	\$ -0.8712	6.41
Striploin 0x1 13dn	+++	\$ 10.8189	\$ 11.2200	\$ 8.3717	\$ 10.9259	\$ -0.8712	0.01

Top Butt 13up	\$ 5.0490	\$ 5.0437	\$ 5.1000	\$ 3.6910		\$ 4.8171	\$ 0.2319	3.87
Top Butt 13dn	\$ 5.0490	\$ 5.0437	\$ 5.1000	\$ 3.6910		\$ 4.8171	\$ 0.2319	0.01
PSMO Tenderloin	\$ 11.4491	\$ 12.6734	\$ 13.9300	\$ 9.6182		\$ 12.5527	\$ -1.1036	2.54
Butt Tenderloin	+++	\$ 12.3504	+++	\$ 9.5390		\$ 12.4493	\$ -1.6967	0.14
Boneless Round	n/a	n/a	n/a	\$ 2.1172		\$ 2.7632		
Inside Round 1"	n/a	n/a	+++	\$ 1.9957		\$ 2.6046		
Inside Round	\$ 2.7364	\$ 2.8874	\$ 3.3000	\$ 2.0699		\$ 2.7014	\$ 0.0350	5.30
Outside Flat	\$ 2.4919	\$ 2.6581	\$ 3.1600	\$ 1.9198		\$ 2.5055	\$ -0.0136	4.08
Eye of round	\$ 2.6875	\$ 3.0317	\$ 3.1800	\$ 2.1297		\$ 2.7795	\$ -0.0920	4.04
Peeled Knuckle	+++	+++	+++	\$ 2.1988		\$ 2.8697	\$ 0.1603	6.61
Gooseneck	n/a	n/a	+++	\$ 1.8363		\$ 2.3966		
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	+++	+++	+++					0.06
Semi-Boneless	+++	+++	+++	\$ 2.1081		\$ 2.7513	\$ 0.6787	0.13
Short Cut shoulder clod	+++	\$ 2.8744	\$ 3.1500	\$ 2.0944		\$ 2.7334	\$ 0.1742	0.77
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	+++	\$ 5.7300	\$ 3.5825		\$ 4.6755		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5900	\$ 2.5276		\$ 3.2988	\$ 0.1423	0.95
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2707		\$ 8.1839	\$ -1.2734	4.99
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2707		\$ 8.1839	\$ -1.3506	11.74
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1136		\$ 9.2840	\$ -1.9555	0.37
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.1947		\$ 9.3898	\$ -2.0613	0.01
Back Ribs	+++	+++	+++	\$ 1.1990		\$ 1.5648	\$ 1.4574	0.01
Short Loin 1x0	+++	\$ 6.8613	\$ 7.0600	\$ 5.2319		\$ 6.8282	\$ 0.0911	5.69
Striploin 0x1 13up	+++	\$ 7.1311	\$ 7.6300	\$ 5.2109		\$ 6.8007	\$ 0.4028	8.41
Striploin 0x1 13dn	+++	\$ 7.1311	\$ 7.6300	\$ 5.2109		\$ 6.8007	\$ 0.4028	0.01
Top Butt 13up	\$ 4.1041	\$ 4.4631	\$ 3.7900	\$ 3.4374		\$ 4.4862	\$ -0.3821	14.26
Top Butt 13dn	\$ 4.1041	\$ 4.4631	\$ 3.7900	\$ 3.4374		\$ 4.4862	\$ -0.3821	0.01
PSMO Tenderloin	\$ 10.5386	\$ 11.2178	\$ 12.1900	\$ 8.6041		\$ 11.2292	\$ -0.6906	6.69
Butt Tenderloin	+++	\$ 10.9158	+++	\$ 8.5210		\$ 11.1208	\$ -0.1958	0.81
Boneless Round	n/a	n/a	n/a	\$ 2.4835		\$ 3.2412		
Inside Round 1"	n/a	n/a	+++	\$ 2.0351		\$ 2.6560		
Inside Round	\$ 2.3682	\$ 2.8532	\$ 3.3500	\$ 2.0694		\$ 2.7008	\$ -0.3326	23.47
Outside Flat	\$ 2.2887	\$ 2.5930	\$ 3.1300	\$ 1.9321		\$ 2.5216	\$ -0.2329	18.03
Eye of round	\$ 2.5614	\$ 3.0310	\$ 3.1800	\$ 2.1456		\$ 2.8002	\$ -0.2388	4.69
Peeled Knuckle	+++	+++	+++	\$ 2.2114		\$ 2.8861	\$ -0.0161	2.17
Gooseneck	n/a	n/a	+++	\$ 1.7977		\$ 2.3462		







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	\$ 2.4422	\$ 2.8243	\$ 3.1400	\$ 2.2161		\$ 2.8922	\$ -0.4500	4.31
Briskets 120	\$ 3.3284	\$ 3.3451	\$ 3.2400	\$ 2.6747		\$ 3.4908	\$ -0.1624	2.32
Bone-in Chuck Shortrib	+++	\$ 4.4870	\$ 4.6600	\$ 3.3213		\$ 4.3346	\$ 0.2465	2.57
Flat Iron	+++	\$ 4.1679	\$ 4.1800					0.83
Blademeat	+++	\$ 3.9027	+++	\$ 2.9345		\$ 3.8298	\$ 0.1409	8.51
Bone-in Shortrib	+++	+++	+++	\$ 5.3914		\$ 7.0363	\$ -0.8463	0.01
Outside Skirt	+++	+++	+++	\$ 6.8541		\$ 8.9453	\$ 0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.3958		\$ 5.7370	\$ 0.1149	0.01
Flapmeat	+++	+++	+++	\$ 5.2345		\$ 6.8315	\$ 0.0552	0.21
Ball Tips	+++	+++	+++	\$ 2.2319		\$ 2.9129	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 4.6974		\$ 6.1306	\$ 0.0004	0.01
Flank Steak	+++	\$ 6.6016	\$ 6.3200	\$ 5.1272		\$ 6.6915	\$ -0.1910	1.24
Pectoral Muscle	\$ 3.2828	\$ 3.9623	\$ 3.3100	\$ 2.9463		\$ 3.8452	\$ -0.5624	4.77
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	\$ 1.0378	\$ 1.0419	\$ 1.1000	\$ 0.6865		\$ 0.8960	\$ 0.1418	42.91
Fresh 65% Lean Trimmings	\$ 1.8047	\$ 1.8176	\$ 1.8200	\$ 1.1394		\$ 1.4870	\$ 0.3177	12.43
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6382		\$ 2.1380	\$ 0.0354	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7145		\$ 2.2376	\$ 0.2514	7.28
Fresh 85% Lean Trimmings	\$ 2.5420	\$ 2.5627	\$ 2.7300	\$ 1.9168		\$ 2.5016	\$ 0.0404	25.11
Shankmeat	\$ 2.5420	\$ 2.5627	\$ 2.7300					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	+++	+++	+++					4.98
Lean Ground Beef	+++	+++	+++					0.13
Medium Ground Beef	+++	+++	+++					1.93
Regular Ground Beef	+++	+++	+++					3.00
Ground Chuck	+++	+++	+++	\$ 1.7049		\$ 2.2251	\$ 0.0053	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 3.9936	\$ 0.0001	0.01

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

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