



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, April 12, 2019








































Exchange Rate: 1.3378

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3047	\$ 2.2889	\$ 2.1615	\$ 2.2968	\$ 2.2624	\$ 2.1615
RIB	\$ 4.7669	\$ 4.1924	\$ 4.1547	\$ 4.5053	\$ 4.1882	\$ 3.9707
LOIN	\$ 3.8913	\$ 3.9154	\$ 3.6529	\$ 3.7634	\$ 3.7303	\$ 3.4078
ROUND	\$ 2.2984	\$ 2.2078	\$ 2.1024	\$ 2.2759	\$ 2.2101	\$ 2.0902
BRISKET	\$ 2.4327	\$ 2.2572	\$ 2.1834	\$ 2.4327	\$ 2.2572	\$ 2.1834
SHORT PLATE	\$ 2.2838	\$ 2.2841	\$ 2.1722	\$ 2.2838	\$ 2.2841	\$ 2.1722
FLANK	\$ 1.5482	\$ 1.5548	\$ 1.5096	\$ 1.5482	\$ 1.5548	\$ 1.5096

	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	\$ 3.0601	\$ 2.9008	\$ 2.8071	\$ 2.6726	\$ 2.9438	\$ 2.8364	\$ 2.7599	\$ 2.5968
Load Count Totals		185.28	188.04	232.73				

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	+++	+++	+++	\$ 2.3504	\$ 3.1444	\$ 0.8556	0.22
Short Cut shoulder clod	+++	+++	\$ 2.7684	\$ 2.2648	\$ 3.0298	\$ 0.1291	0.61
Clod Heart	n/a	n/a	n/a	\$ 2.4978	\$ 3.3416		
Clod Tender	+++	+++	+++	\$ 5.0070	\$ 6.6984	\$ -0.5384	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.5818	\$ 3.4539	\$ 0.0421	7.10
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.3262	\$ 9.8010		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.3262	\$ 9.8010	\$ -0.8210	4.20
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.2626	\$ 11.0537	\$ -0.3037	0.13
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.3459	\$ 11.1651		
Back Ribs	+++	+++	+++	\$ 1.2997	\$ 1.7387	\$ 1.8507	0.01
Short Loin 1x0	\$ 7.6669	\$ 7.9530	\$ 7.3229	\$ 6.2352	\$ 8.3415	\$ -0.6746	1.23
Striploin 0x1 13up	+++	\$ 8.2955	\$ 8.4017	\$ 7.4507	\$ 9.9675	\$ -1.6720	7.99
Striploin 0x1 13dn	n/a	n/a	\$ 8.4017	\$ 7.4507	\$ 9.9675		

Top Butt 13up	\$ 4.3538	\$ 4.3810	\$ 4.4288	\$ 3.6203		\$ 4.8432	\$ -0.4894	3.41
Top Butt 13dn	n/a	n/a	\$ 4.4288	\$ 3.6203		\$ 4.8432		
PSMO Tenderloin	\$ 12.4827	\$ 12.1978	\$ 11.8884	\$ 9.6738		\$ 12.9416	\$ -0.4589	6.41
Butt Tenderloin	\$ 12.6321	\$ 12.3771	\$ 11.2901	\$ 9.5104		\$ 12.7230	\$ -0.0909	0.17
Boneless Round	n/a	n/a	n/a	\$ 2.2287		\$ 2.9816		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1865		\$ 2.9251		
Inside Round	\$ 2.9652	\$ 2.9725	\$ 2.8585	\$ 2.2611		\$ 3.0249	\$ -0.0597	5.12
Outside Flat	\$ 3.0126	\$ 2.8354	\$ 2.6100	\$ 2.0612		\$ 2.7575	\$ 0.2551	3.35
Eye of round	\$ 3.5761	\$ 3.4191	\$ 3.0924	\$ 2.3676		\$ 3.1674	\$ 0.4087	4.31
Peeled Knuckle	+++	+++	+++	\$ 2.5495		\$ 3.4107	\$ 0.2893	2.22
Gooseneck	n/a	n/a	n/a	\$ 1.9779		\$ 2.6460		
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	+++	\$ 2.3050		\$ 3.0836		
Short Cut shoulder clod	+++	+++	\$ 2.7684	\$ 2.3122		\$ 3.0933	\$ 0.2693	0.83
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.5961		\$ 6.1487	\$ -0.2787	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6188		\$ 3.5034	\$ -0.1008	0.09
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5160		\$ 8.7171	\$ -0.5108	1.47
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5160		\$ 8.7171	\$ -0.3028	0.85
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.6393		\$ 10.2199	\$ -0.4021	0.46
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6800		\$ 10.2743		
Back Ribs	+++	+++	+++	\$ 1.2997		\$ 1.7387	\$ 1.8507	0.03
Short Loin 1x0	\$ 6.9985	\$ 6.9206	\$ 6.5897	\$ 5.0091		\$ 6.7012	\$ 0.2973	4.63
Striploin 0x1 13up	+++	\$ 7.7106	\$ 6.8317	\$ 5.3530		\$ 7.1612	\$ 0.3003	1.28
Striploin 0x1 13dn	n/a	n/a	\$ 6.8317	\$ 5.3530		\$ 7.1612		
Top Butt 13up	\$ 4.1748	\$ 4.2105	\$ 4.4374	\$ 3.5904		\$ 4.8032	\$ -0.6284	6.17
Top Butt 13dn	n/a	n/a	\$ 4.4374	\$ 3.5904		\$ 4.8032		
PSMO Tenderloin	\$ 12.4345	\$ 12.0176	\$ 11.0447	\$ 9.7056		\$ 12.9842	\$ -0.5497	1.67
Butt Tenderloin	\$ 12.4836	\$ 11.6869	\$ 11.4142	\$ 9.1894		\$ 12.2936	\$ 0.1900	0.31
Boneless Round	n/a	n/a	n/a	\$ 2.2297		\$ 2.9829		
Inside Round 1"	n/a	n/a	n/a	\$ 2.2139		\$ 2.9618		
Inside Round	\$ 3.0377	\$ 2.9848	\$ 2.8417	\$ 2.2916		\$ 3.0657	\$ -0.0280	16.52
Outside Flat	\$ 2.9487	\$ 2.9508	\$ 2.5915	\$ 2.0686		\$ 2.7674	\$ 0.1813	8.61
Eye of round	\$ 3.5284	\$ 3.2479	\$ 3.0162	\$ 2.3979		\$ 3.2079	\$ 0.3205	3.38
Peeled Knuckle	+++	+++	+++	\$ 2.5502		\$ 3.4117	\$ 0.0383	0.54
Gooseneck	n/a	+++	n/a	\$ 1.9709		\$ 2.6367		

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.3050	\$ 3.1976	\$ 2.6132	\$ 2.4727		\$ 3.3080	\$ -0.0030	2.08
Briskets 120	\$ 3.4953	\$ 3.2335	+++	\$ 2.6444		\$ 3.5377	\$ -0.0424	5.96
Bone-in Chuck Shortrib	\$ 4.5854	\$ 4.6187	\$ 4.4220	\$ 3.2881		\$ 4.3988	\$ 0.1866	4.07
Flat Iron	\$ 4.8228	\$ 4.2370	\$ 4.3561					0.21
Blademeat	\$ 4.0697	\$ 3.8133	\$ 3.3212	\$ 3.0711		\$ 4.1085	\$ -0.0388	3.66
Bone-in Shortrib	+++	+++	+++	\$ 5.1166		\$ 6.8450	\$ -0.0850	0.18
Outside Skirt	+++	+++	+++	\$ 7.7058		\$ 10.3088	\$ -0.7688	0.23
Inside Skirt	+++	+++	+++	\$ 4.6329		\$ 6.1979	\$ -0.1879	0.01
Flapmeat	+++	+++	+++	\$ 5.7393		\$ 7.6780	\$ -0.1080	0.04
Ball Tips	+++	+++	+++	\$ 2.5224		\$ 3.3745	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.5723		\$ 6.1168	\$ 0.0010	0.02
Flank Steak	\$ 6.6158	\$ 6.8010	\$ 6.7515	\$ 5.1404		\$ 6.8768	\$ -0.2610	0.67
Pectoral Muscle	\$ 4.2006	\$ 4.2681	\$ 3.3737	\$ 3.2664		\$ 4.3698	\$ -0.1692	4.21
Lointails	+++	+++	+++					0.92

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.2663	\$ 1.1954	\$ 1.0561	\$ 0.8790		\$ 1.1759	\$ 0.0904	29.19
Fresh 65% Lean Trimmings	\$ 1.7759	\$ 1.7350	\$ 1.7570	\$ 1.1459		\$ 1.5330	\$ 0.2429	11.59
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8500		\$ 2.4749	\$ 0.0337	1.70
Fresh 85% Lean Trimmings	\$ 2.7385	\$ 2.5576	\$ 2.4974	\$ 1.9603		\$ 2.6225	\$ 0.1160	18.61
Shankmeat	\$ 2.7385	\$ 2.5576	\$ 2.4974					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					4.48
Lean Ground Beef	+++	+++	+++					0.57
Medium Ground Beef	+++	+++	n/a					0.42
Regular Ground Beef	+++	+++	+++					2.93
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.0937	\$ -0.0001	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.