



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, November 15, 2019

Exchange Rate: 1.3257

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4265	\$ 2.3738	\$ 2.2061	\$ 2.3221	\$ 2.2666	\$ 2.1497
RIB	\$ 4.6900	\$ 4.8638	\$ 4.5970	\$ 4.2756	\$ 3.8892	\$ 4.2885
LOIN	\$ 3.6810	\$ 3.5486	\$ 3.3821	\$ 3.1806	\$ 3.0985	\$ 3.0668
ROUND	\$ 2.3875	\$ 2.3594	\$ 2.1726	\$ 2.3867	\$ 2.3353	\$ 2.1885
BRISKET	\$ 2.4430	\$ 2.4115	\$ 2.3089	\$ 2.4430	\$ 2.4115	\$ 2.3089
SHORT PLATE	\$ 2.0851	\$ 2.0247	\$ 1.9201	\$ 2.0851	\$ 2.0247	\$ 1.9201
FLANK	\$ 1.3670	\$ 1.3829	\$ 1.3548	\$ 1.3670	\$ 1.3829	\$ 1.3548















	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	\$ 3.1904	\$ 2.8836	\$ 2.8481	\$ 2.6775	\$ 2.8571	\$ 2.6989	\$ 2.6042	\$ 2.5621
Load Count Totals		201.49	199.39	245.52				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	+++	+++	+++	\$ 2.3321	\$ 3.0917	\$ 0.5883	0.18
Short Cut shoulder clod	+++	+++	+++	\$ 2.4222	\$ 3.2111	\$ -0.4211	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.6304	\$ 4.8128		
Clod Tender	+++	+++	+++	\$ 5.4250	\$ 7.1919	\$ -1.2119	0.04
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.5903	\$ 4.7597	\$ -0.1889	3.89
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.6285	\$ 11.4388		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.6285	\$ 11.4388	\$ -2.3588	4.88
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.4183	\$ 12.4858	\$ -0.9058	0.25
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 9.6484	\$ 12.7909		
Back Ribs	n/a	+++	+++	\$ 1.3107	\$ 1.7376		
Short Loin 1x0	\$ 6.9290	\$ 6.8872	\$ 5.9724	\$ 4.6772	\$ 6.2006	\$ 0.7284	0.24
Striploin 0x1 13up	\$ 6.4368	\$ 6.3198	\$ 6.4737	\$ 5.0532	\$ 6.6990	\$ -0.2622	9.47
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0532	\$ 6.6990		

Top Butt 13up	\$ 4.3859	\$ 4.2161	\$ 4.1816	\$ 3.3273		\$ 4.4110	\$ -0.0251	5.74
Top Butt 13dn	n/a	n/a	n/a	\$ 3.3273		\$ 4.4110		
PSMO Tenderloin	\$ 15.0317	\$ 14.1322	\$ 12.9111	\$ 14.2898		\$ 18.9440	\$ -3.9123	3.23
Butt Tenderloin	\$ 13.9632	\$ 14.8486	\$ 12.9828	\$ 13.4219		\$ 17.7934	\$ -3.8302	0.10
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4375		\$ 3.2314		
Inside Round	\$ 3.1239	\$ 3.1153	\$ 2.8425	\$ 2.5644		\$ 3.3996	\$ -0.2757	8.47
Outside Flat	\$ 3.5057	\$ 3.3942	\$ 3.0530	\$ 2.6297		\$ 3.4862	\$ 0.0195	2.90
Eye of round	\$ 3.4793	\$ 3.4179	\$ 3.3408	\$ 2.5608		\$ 3.3949	\$ 0.0844	5.16
Peeled Knuckle	+++	+++	+++	\$ 2.6793		\$ 3.5519	\$ -0.1219	4.40
Gooseneck	n/a	n/a	n/a	\$ 2.5084		\$ 3.3254		
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	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.2689		\$ 3.0079		
Short Cut shoulder clod	+++	+++	+++	\$ 2.4125		\$ 3.1983	\$ -0.4083	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.9791		\$ 6.6008	\$ -2.1508	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.2743		\$ 4.3407	\$ -0.1674	0.34
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2190		\$ 8.2445	\$ 0.2347	3.52
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2190		\$ 8.2445	\$ -0.4202	3.56
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8523		\$ 9.0841	\$ -0.9748	0.51
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.3348		\$ 8.3980		
Back Ribs	n/a	+++	+++	\$ 1.3107		\$ 1.7376		
Short Loin 1x0	\$ 5.1991	\$ 5.1656	\$ 5.1569	\$ 3.3651		\$ 4.4611	\$ 0.7380	0.78
Striploin 0x1 13up	\$ 5.1901	\$ 5.2517	\$ 5.3336	\$ 3.4451		\$ 4.5672	\$ 0.6229	2.48
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.4451		\$ 4.5672		
Top Butt 13up	\$ 3.8536	\$ 3.8306	\$ 3.5996	\$ 3.4403		\$ 4.5608	\$ -0.7072	5.64
Top Butt 13dn	n/a	n/a	n/a	\$ 3.4403		\$ 4.5608		
PSMO Tenderloin	\$ 12.1833	\$ 11.6330	\$ 12.1702	\$ 10.3314		\$ 13.6963	\$ -1.5130	4.34
Butt Tenderloin	\$ 12.5010	\$ 11.9376	\$ 12.2965	\$ 9.9392		\$ 13.1764	\$ -0.6754	0.04
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.5770		\$ 3.4163		
Inside Round	\$ 3.2550	\$ 3.1477	\$ 2.8838	\$ 2.5338		\$ 3.3591	\$ -0.1041	24.65
Outside Flat	\$ 3.2814	\$ 3.2188	\$ 3.0394	\$ 2.6387		\$ 3.4981	\$ -0.2167	9.24
Eye of round	\$ 3.4281	\$ 3.3876	\$ 3.3582	\$ 2.5557		\$ 3.3881	\$ 0.0400	3.59
Peeled Knuckle	+++	+++	+++	\$ 2.7268		\$ 3.6149	\$ -0.1349	0.96
Gooseneck	n/a	n/a	+++	\$ 2.1980		\$ 2.9139		







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	\$ 3.3587	\$ 3.2487	\$ 2.8799	\$ 2.5894		\$ 3.4328	\$ -0.0741	2.45
Briskets 120	\$ 3.5441	\$ 3.4910	\$ 3.3586	\$ 2.8848		\$ 3.8244	\$ -0.2803	4.37
Bone-in Chuck Shortrib	\$ 3.8193	\$ 3.8167	\$ 4.9119	\$ 2.9802		\$ 3.9509	\$ -0.1316	4.62
Flat Iron	\$ 3.5695	\$ 3.5146	\$ 4.6217					1.38
Blademeat	\$ 3.3283	\$ 3.2451	\$ 3.9762	\$ 2.6332		\$ 3.4908	\$ -0.1625	6.34
Bone-in Shortrib	+++	+++	+++	\$ 4.3273		\$ 5.7367	\$ 0.9633	0.13
Outside Skirt	+++	+++	+++	\$ 6.0394		\$ 8.0064	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.5158		\$ 5.9866	\$ 0.1199	0.01
Flapmeat	+++	+++	+++	\$ 4.5239		\$ 5.9973	\$ 0.6227	0.08
Ball Tips	+++	+++	+++	\$ 2.5482		\$ 3.3781	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.3732		\$ 4.4719	\$ 0.0001	0.05
Flank Steak	\$ 5.8871	\$ 5.9194	\$ 5.9108	\$ 4.4662		\$ 5.9208	\$ -0.0337	1.77
Pectoral Muscle	+++	\$ 3.1092	\$ 4.1319	\$ 2.6685		\$ 3.5376	\$ -0.2918	2.00
Lointails	+++	+++	+++					1.13

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	\$ 1.0024	\$ 1.0636	\$ 1.0305	\$ 0.9337		\$ 1.2378	\$ -0.2354	26.53
Fresh 65% Lean Trimmings	\$ 1.8492	\$ 1.7209	\$ 1.4874	\$ 1.3916		\$ 1.8448	\$ 0.0044	11.23
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.9100		\$ 2.5321	\$ 0.1044	2.58
Fresh 85% Lean Trimmings	\$ 2.8622	\$ 2.7386	\$ 2.2166	\$ 2.1521		\$ 2.8530	\$ 0.0092	8.47
Shankmeat	\$ 2.8622	+++	\$ 2.2166					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	+++	+++	+++					10.49
Lean Ground Beef	+++	+++	+++					5.17
Medium Ground Beef	+++	+++	+++					0.14
Regular Ground Beef	+++	+++	+++					3.80
Ground Chuck	+++	+++	+++	\$ 2.1537		\$ 2.8552	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2568		\$ 4.3175	\$ 0.0001	0.01

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

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