



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 22, 2019








































Exchange Rate: 1.3286

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4323	\$ 2.4265	\$ 2.1989	\$ 2.2980	\$ 2.3221	\$ 2.1330
RIB	\$ 5.0250	\$ 4.6900	\$ 4.9061	\$ 4.2945	\$ 4.2756	\$ 4.4263
LOIN	\$ 3.6577	\$ 3.6810	\$ 3.3257	\$ 3.2530	\$ 3.1806	\$ 3.0838
ROUND	\$ 2.4270	\$ 2.3875	\$ 2.1887	\$ 2.4605	\$ 2.3867	\$ 2.1610
BRISKET	\$ 2.4956	\$ 2.4430	\$ 2.4137	\$ 2.4956	\$ 2.4430	\$ 2.4137
SHORT PLATE	\$ 2.1312	\$ 2.0851	\$ 1.8889	\$ 2.1312	\$ 2.0851	\$ 1.8889
FLANK	\$ 1.4399	\$ 1.3670	\$ 1.3234	\$ 1.4399	\$ 1.3670	\$ 1.3234

	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	\$ 3.1455	\$ 2.9357	\$ 2.8836	\$ 2.7041	\$ 2.8459	\$ 2.7341	\$ 2.6989	\$ 2.5723
Load Count Totals		215.91	201.49	209.04				

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	+++	+++	+++	\$ 2.4131	\$ 3.2060	\$ 0.8640	0.22
Short Cut shoulder clod	+++	+++	+++	\$ 2.3399	\$ 3.1088	\$ -0.3188	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.8184	\$ 5.0731		
Clod Tender	+++	+++	+++	\$ 5.3171	\$ 7.0643	\$ -2.6743	0.32
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.5670	\$ 4.7391	\$ -0.3634	2.21
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	n/a				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.4374	\$ 11.2099		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.4374	\$ 11.2099	\$ -1.2999	5.92
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.4978	\$ 12.6188	\$ -1.4688	0.29
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 9.7721	\$ 12.9832		
Back Ribs	+++	n/a	+++	\$ 1.3751	\$ 1.8270	\$ 1.7398	0.00
Short Loin 1x0	\$ 6.9192	\$ 6.9290	\$ 6.4826	\$ 4.5597	\$ 6.0580	\$ 0.8612	0.23
Striploin 0x1 13up	\$ 6.4264	\$ 6.4368	\$ 6.4399	\$ 5.0274	\$ 6.6794	\$ -0.2530	6.89
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0274	\$ 6.6794		

Top Butt 13up	\$ 4.1987	\$ 4.3859	\$ 3.9357	\$ 3.2049		\$ 4.2580	\$ -0.0593	8.97
Top Butt 13dn	n/a	n/a	n/a	\$ 3.2049		\$ 4.2580		
PSMO Tenderloin	\$ 15.2533	\$ 15.0317	\$ 12.8288	\$ 13.9631		\$ 18.5514	\$ -3.2981	5.46
Butt Tenderloin	\$ 14.1975	\$ 13.9632	\$ 12.8100	\$ 12.6856		\$ 16.8541	\$ -2.6566	0.10
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4199		\$ 3.2151		
Inside Round	\$ 3.2365	\$ 3.1239	\$ 2.8730	\$ 2.5206		\$ 3.3489	\$ -0.1124	7.13
Outside Flat	\$ 3.4718	\$ 3.5057	\$ 2.9992	\$ 2.6417		\$ 3.5098	\$ -0.0380	2.51
Eye of round	\$ 3.5418	\$ 3.4793	\$ 3.2860	\$ 2.5253		\$ 3.3551	\$ 0.1867	4.11
Peeled Knuckle	+++	+++	+++	\$ 2.6870		\$ 3.5699	\$ -0.1099	5.73
Gooseneck	n/a	n/a	n/a	\$ 2.4458		\$ 3.2495		
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	\$ 2.3005		\$ 3.0564		
Short Cut shoulder clod	+++	+++	+++	\$ 2.4043		\$ 3.1944	\$ -0.4044	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.9440		\$ 6.5686	\$ -2.1786	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.3073		\$ 4.3941	\$ -0.4162	0.28
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2914		\$ 8.3588	\$ 0.1273	3.17
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2914		\$ 8.3588	\$ -0.2873	4.40
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9723		\$ 9.2634	\$ -1.8090	1.19
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.9076		\$ 9.1774		
Back Ribs	+++	n/a	+++	\$ 1.3751		\$ 1.8270	\$ 1.7398	0.01
Short Loin 1x0	\$ 5.3072	\$ 5.1991	\$ 5.3991	\$ 3.4975		\$ 4.6468	\$ 0.6604	2.43
Striploin 0x1 13up	\$ 5.2378	\$ 5.1901	\$ 5.3638	\$ 3.4720		\$ 4.6129	\$ 0.6249	4.84
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.4720		\$ 4.6129		
Top Butt 13up	\$ 4.1395	\$ 3.8536	\$ 3.7976	\$ 3.1022		\$ 4.1216	\$ 0.0179	6.11
Top Butt 13dn	n/a	n/a	n/a	\$ 3.1022		\$ 4.1216		
PSMO Tenderloin	\$ 12.8670	\$ 12.1833	\$ 12.4453	\$ 10.0534		\$ 13.3569	\$ -0.4899	3.55
Butt Tenderloin	\$ 12.6533	\$ 12.5010	\$ 12.3277	\$ 9.7753		\$ 12.9875	\$ -0.3342	0.32
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4464		\$ 3.2503		
Inside Round	\$ 3.2953	\$ 3.2550	\$ 2.8373	\$ 2.4963		\$ 3.3166	\$ -0.0213	21.85
Outside Flat	\$ 3.4764	\$ 3.2814	\$ 2.9321	\$ 2.6015		\$ 3.4564	\$ 0.0200	6.93
Eye of round	\$ 3.5336	\$ 3.4281	\$ 3.2484	\$ 2.5317		\$ 3.3636	\$ 0.1700	2.58
Peeled Knuckle	+++	+++	+++	\$ 2.6507		\$ 3.5217	\$ 0.1083	1.04
Gooseneck	n/a	n/a	n/a	\$ 2.1839		\$ 2.9015		

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	\$ 3.2813	\$ 3.3587	\$ 2.8777	\$ 2.5909		\$ 3.4423	\$ -0.1610	3.28
Briskets 120	\$ 3.6158	\$ 3.5441	\$ 3.5389	\$ 2.8089		\$ 3.7319	\$ -0.1161	2.78
Bone-in Chuck Shortrib	\$ 3.8025	\$ 3.8193	\$ 4.9360	\$ 2.9827		\$ 3.9628	\$ -0.1603	4.44
Flat Iron	\$ 3.6912	\$ 3.5695	\$ 4.2607					0.38
Blademeat	\$ 3.4629	\$ 3.3283	\$ 3.9447	\$ 2.6875		\$ 3.5706	\$ -0.1077	6.20
Bone-in Shortrib	+++	+++	+++	\$ 4.2907		\$ 5.7006	\$ 1.0394	0.12
Outside Skirt	+++	+++	+++	\$ 5.9662		\$ 7.9267	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.5852		\$ 6.0919	\$ 0.1216	0.01
Flapmeat	+++	+++	+++	\$ 4.4103		\$ 5.8595	\$ 0.6005	0.07
Ball Tips	+++	+++	+++	\$ 2.5724		\$ 3.4177	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.1734		\$ 4.2162	\$ -0.0002	0.01
Flank Steak	\$ 6.2486	\$ 5.8871	\$ 5.8793	\$ 4.4861		\$ 5.9602	\$ 0.2884	1.16
Pectoral Muscle	\$ 3.2975	+++	\$ 4.0140	\$ 2.6461		\$ 3.5156	\$ -0.2181	6.71
Lointails	+++	+++	+++					1.01

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	\$ 1.0424	\$ 1.0024	\$ 0.9358	\$ 0.8247		\$ 1.0957	\$ -0.0533	27.17
Fresh 65% Lean Trimmings	\$ 1.9566	\$ 1.8492	\$ 1.4508	\$ 1.3565		\$ 1.8022	\$ 0.1544	11.15
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.9300		\$ 2.5642	\$ 0.1805	2.96
Fresh 85% Lean Trimmings	\$ 2.9209	\$ 2.8622	\$ 2.2182	\$ 2.1644		\$ 2.8756	\$ 0.0453	11.25
Shankmeat	\$ 2.9209	\$ 2.8622	\$ 2.2182					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	+++	+++	+++					4.21
Lean Ground Beef	+++	+++	+++					22.04
Medium Ground Beef	+++	+++	+++					0.06
Regular Ground Beef	+++	+++	+++					1.95
Ground Chuck	+++	+++	+++	\$ 2.1027		\$ 2.7936	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2503		\$ 4.3183	\$ -0.0001	0.01

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

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