



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 29, 2019

Exchange Rate: 1.3286

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4553	\$ 2.4323	\$ 2.2161	\$ 2.3466	\$ 2.2980	\$ 2.1391
RIB	\$ 5.3318	\$ 5.0250	\$ 5.0368	\$ 4.2867	\$ 4.2945	\$ 4.5180
LOIN	\$ 3.6408	\$ 3.6577	\$ 3.3430	\$ 3.1831	\$ 3.2530	\$ 3.0367
ROUND	\$ 2.5174	\$ 2.4270	\$ 2.1605	\$ 2.4680	\$ 2.4605	\$ 2.1160
BRISKET	\$ 2.4413	\$ 2.4956	\$ 2.4209	\$ 2.4413	\$ 2.4956	\$ 2.4209
SHORT PLATE	\$ 2.1085	\$ 2.1312	\$ 1.9150	\$ 2.1085	\$ 2.1312	\$ 1.9150
FLANK	\$ 1.4484	\$ 1.4399	\$ 1.3375	\$ 1.4484	\$ 1.4399	\$ 1.3375















	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	\$ 3.0871	\$ 2.9901	\$ 2.9357	\$ 2.7242	\$ 2.8073	\$ 2.7304	\$ 2.7341	\$ 2.5672
Load Count Totals		195.09	215.91	201.17				

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	+++	+++	+++	\$ 2.3148	\$ 3.0754	\$ 0.8946	0.16
Short Cut shoulder clod	+++	+++	+++	\$ 2.3256	\$ 3.0898	\$ 0.0402	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.9517	\$ 5.2502		
Clod Tender	+++	+++	+++	\$ 5.3553	\$ 7.1151	\$ -2.5451	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.5958	\$ 4.7774	\$ -0.4583	2.28
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	n/a				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.4486	\$ 11.2248		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.4486	\$ 11.2248	\$ -0.5148	6.71
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.3202	\$ 12.3828	\$ -0.6528	0.20
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 9.3492	\$ 12.4213		
Back Ribs	n/a	+++	+++	\$ 1.3524	\$ 1.7968		
Short Loin 1x0	\$ 6.8860	\$ 6.9192	\$ 6.5480	\$ 4.6630	\$ 6.1953	\$ 0.6907	0.27
Striploin 0x1 13up	\$ 6.4704	\$ 6.4264	\$ 6.3788	\$ 5.0895	\$ 6.7619	\$ -0.2915	8.51
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0895	\$ 6.7619		

Top Butt 13up	\$ 4.0971	\$ 4.1987	\$ 4.1007	\$ 2.9186		\$ 3.8777	\$ 0.2194	8.35
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9186		\$ 3.8777		
PSMO Tenderloin	\$ 15.9330	\$ 15.2533	\$ 13.6052	\$ 12.8889		\$ 17.1242	\$ -1.1912	5.01
Butt Tenderloin	\$ 13.8189	\$ 14.1975	\$ 12.7796	\$ 13.0256		\$ 17.3058	\$ -3.4869	0.09
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2705		\$ 3.0166		
Inside Round	\$ 3.4197	\$ 3.2365	\$ 2.8185	\$ 2.4403		\$ 3.2422	\$ 0.1775	12.42
Outside Flat	\$ 3.5108	\$ 3.4718	\$ 2.9692	\$ 2.5954		\$ 3.4482	\$ 0.0626	3.07
Eye of round	\$ 3.5540	\$ 3.5418	\$ 3.2384	\$ 2.5290		\$ 3.3600	\$ 0.1940	4.86
Peeled Knuckle	+++	+++	+++	\$ 2.6030		\$ 3.4583	\$ 0.1217	5.83
Gooseneck	n/a	n/a	n/a	\$ 2.2674		\$ 3.0125		
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	\$ 2.3990		\$ 3.1873		
Short Cut shoulder clod	+++	+++	+++	\$ 2.3734		\$ 3.1533	\$ -0.0233	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.9240		\$ 6.5420	\$ -1.5820	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.3158		\$ 4.4054	\$ -0.4850	0.11
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.4640		\$ 8.5881	\$ -0.0829	1.90
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.4640		\$ 8.5881	\$ -1.0207	1.92
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0711		\$ 9.3947	\$ -0.4806	0.84
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.0973		\$ 9.4295		
Back Ribs	+++	+++	+++	\$ 1.3524		\$ 1.7968	\$ 1.7780	0.04
Short Loin 1x0	\$ 5.0867	\$ 5.3072	\$ 5.4215	\$ 3.4413		\$ 4.5721	\$ 0.5146	0.32
Striploin 0x1 13up	\$ 5.0821	\$ 5.2378	\$ 5.3538	\$ 3.4022		\$ 4.5202	\$ 0.5619	2.73
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.4022		\$ 4.5202		
Top Butt 13up	\$ 4.1125	\$ 4.1395	\$ 3.9893	\$ 3.1151		\$ 4.1387	\$ -0.0262	7.72
Top Butt 13dn	n/a	n/a	n/a	\$ 3.1151		\$ 4.1387		
PSMO Tenderloin	\$ 13.0958	\$ 12.8670	\$ 11.8639	\$ 9.9532		\$ 13.2238	\$ -0.1280	2.27
Butt Tenderloin	\$ 11.7886	\$ 12.6533	\$ 12.0268	\$ 9.5674		\$ 12.7112	\$ -0.9226	0.05
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3645		\$ 3.1415		
Inside Round	\$ 3.3525	\$ 3.2953	\$ 2.7547	\$ 2.3460		\$ 3.1169	\$ 0.2356	19.01
Outside Flat	\$ 3.4437	\$ 3.4764	\$ 2.8357	\$ 2.6044		\$ 3.4602	\$ -0.0165	7.51
Eye of round	\$ 3.5050	\$ 3.5336	\$ 3.2293	\$ 2.4608		\$ 3.2694	\$ 0.2356	2.21
Peeled Knuckle	+++	+++	+++	\$ 2.5938		\$ 3.4461	\$ -0.0361	2.31
Gooseneck	n/a	n/a	n/a	\$ 2.3652		\$ 3.1424		







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	\$ 3.5664	\$ 3.2813	\$ 2.8766	\$ 2.5985		\$ 3.4524	\$ 0.1140	1.35
Briskets 120	\$ 3.5382	\$ 3.6158	\$ 3.5390	\$ 2.7788		\$ 3.6919	\$ -0.1537	4.95
Bone-in Chuck Shortrib	\$ 3.9068	\$ 3.8025	\$ 4.7617	\$ 2.9983		\$ 3.9835	\$ -0.0767	2.18
Flat Iron	\$ 3.8798	\$ 3.6912	\$ 4.4130					0.39
Blademeat	\$ 3.5735	\$ 3.4629	\$ 4.0161	\$ 2.5959		\$ 3.4489	\$ 0.1246	5.27
Bone-in Shortrib	+++	+++	+++	\$ 4.2775		\$ 5.6831	\$ 1.0669	0.11
Outside Skirt	+++	+++	+++	\$ 6.1270		\$ 8.1403	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.5883		\$ 6.0960	\$ -0.0160	0.01
Flapmeat	+++	+++	+++	\$ 4.4442		\$ 5.9046	\$ 0.1054	1.28
Ball Tips	+++	+++	+++	\$ 2.4232		\$ 3.2195	\$ -0.0002	0.01
Tri Tips	+++	+++	+++	\$ 3.1027		\$ 4.1222	\$ -0.0001	0.02
Flank Steak	\$ 6.3958	\$ 6.2486	\$ 5.8522	\$ 4.4720		\$ 5.9415	\$ 0.4543	0.85
Pectoral Muscle	\$ 3.3861	\$ 3.2975	\$ 3.9728	\$ 2.6150		\$ 3.4743	\$ -0.0882	3.59
Lointails	+++	+++	n/a					0.12

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	\$ 0.9931	\$ 1.0424	\$ 0.9967	\$ 0.7642		\$ 1.0153	\$ -0.0222	27.95
Fresh 65% Lean Trimmings	\$ 1.8983	\$ 1.9566	\$ 1.4906	\$ 1.3559		\$ 1.8014	\$ 0.0969	15.45
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++					4.20
Fresh 85% Lean Trimmings	\$ 2.9371	\$ 2.9209	\$ 2.2679	\$ 2.1538		\$ 2.8615	\$ 0.0756	9.48
Shankmeat	+++	\$ 2.9209	\$ 2.2679					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	+++	+++	+++					8.23
Lean Ground Beef	+++	+++	+++					0.61
Medium Ground Beef	+++	+++	+++					0.13
Regular Ground Beef	+++	+++	+++					1.98
Ground Chuck	+++	+++	+++	\$ 1.9987		\$ 2.6555	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2507		\$ 4.3189	\$ -0.0002	0.01

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

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