



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, February 21, 2020

Exchange Rate: 1.3254

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2217	\$ 2.3091	\$ 2.2883	\$ 2.1655	\$ 2.2152	\$ 2.1685
RIB	\$ 4.1326	\$ 4.1869	\$ 4.3018	\$ 3.9421	\$ 3.8908	\$ 4.0712
LOIN	\$ 3.6078	\$ 3.6143	\$ 3.4682	\$ 3.4395	\$ 3.4921	\$ 3.4365
ROUND	\$ 2.3802	\$ 2.4047	\$ 2.2658	\$ 2.3932	\$ 2.3939	\$ 2.2717
BRISKET	\$ 2.3806	\$ 2.4161	\$ 2.4274	\$ 2.3806	\$ 2.4161	\$ 2.4274
SHORT PLATE	\$ 1.9648	\$ 1.9083	\$ 2.1588	\$ 1.9648	\$ 1.9083	\$ 2.1588
FLANK	\$ 1.4588	\$ 1.4241	\$ 1.4258	\$ 1.4588	\$ 1.4241	\$ 1.4258

	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	\$ 2.7265	\$ 2.7337	\$ 2.7692	\$ 2.7325	\$ 2.6904	\$ 2.6624	\$ 2.6792	\$ 2.6653
Load Count Totals		171.98	173.08	190.25				

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	+++	+++	+++	\$ 2.2562	\$ 2.9904	\$ 0.9796	0.01
Short Cut shoulder clod	+++	+++	+++	\$ 2.1957	\$ 2.9102	\$ 0.2198	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.1509	\$ 4.1762		
Clod Tender	+++	+++	+++	\$ 4.1212	\$ 5.4622	\$ -0.8522	0.25
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6008	\$ 3.4471	\$ 0.1299	1.33
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	\$ 6.2702	\$ 8.3105		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2702	\$ 8.3105	\$ -0.6105	2.77
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7196	\$ 8.9062	\$ 0.5838	0.09
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.1800	\$ 9.5164		
Back Ribs	n/a	+++	+++	\$ 1.2256	\$ 1.6244		
Short Loin 1x0	\$ 6.9955	\$ 7.1378	\$ 6.5859	\$ 4.8719	\$ 6.4572	\$ 0.5383	0.42
Striploin 0x1 13up	\$ 7.2779	\$ 7.1003	\$ 6.7472	\$ 5.4339	\$ 7.2021	\$ 0.0758	7.72
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.4339	\$ 7.2021		

Top Butt 13up	\$ 4.4360	\$ 4.3065	\$ 4.5211	\$ 2.8982		\$ 3.8413	\$ 0.5947	2.73
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8982		\$ 3.8413		
PSMO Tenderloin	\$ 12.6877	\$ 12.8230	\$ 12.8275	\$ 9.3871		\$ 12.4417	\$ 0.2460	4.65
Butt Tenderloin	\$ 12.4673	\$ 12.7910	\$ 12.5669	\$ 9.0520		\$ 11.9975	\$ 0.4698	0.02
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2257		\$ 2.9499		
Inside Round	\$ 3.0988	\$ 3.1051	\$ 2.9966	\$ 2.3379		\$ 3.0987	\$ 0.0001	7.90
Outside Flat	\$ 3.1746	\$ 3.1891	\$ 3.1164	\$ 2.1944		\$ 2.9085	\$ 0.2661	1.26
Eye of round	\$ 3.7099	\$ 3.7761	\$ 3.6775	\$ 2.5646		\$ 3.3991	\$ 0.3108	3.09
Peeled Knuckle	+++	+++	+++	\$ 2.4916		\$ 3.3024	\$ 0.2276	3.82
Gooseneck	n/a	n/a	n/a	\$ 2.1688		\$ 2.8745		
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	\$ 2.2344		\$ 2.9615		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2633		\$ 2.9998	\$ 0.1302	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.7748		\$ 5.0031	\$ -0.3931	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5813		\$ 3.4213	\$ -0.1092	0.20
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6540		\$ 7.4938	\$ -0.2072	3.91
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.6540		\$ 7.4938	\$ -0.3778	4.42
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6421		\$ 8.8034	\$ -0.0273	0.52
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.3410		\$ 8.4044		
Back Ribs	+++	+++	+++	\$ 1.2256		\$ 1.6244	\$ 1.9394	0.04
Short Loin 1x0	\$ 6.4470	\$ 6.3404	\$ 6.4381	\$ 4.6487		\$ 6.1614	\$ 0.2856	2.62
Striploin 0x1 13up	\$ 6.6676	\$ 6.7626	\$ 6.8416	\$ 4.8954		\$ 6.4884	\$ 0.1792	1.53
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.8954		\$ 6.4884		
Top Butt 13up	\$ 4.0154	\$ 4.1516	\$ 4.4829	\$ 2.9386		\$ 3.8948	\$ 0.1206	6.21
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9386		\$ 3.8948		
PSMO Tenderloin	\$ 12.2430	\$ 12.4133	\$ 12.6088	\$ 9.1337		\$ 12.1058	\$ 0.1372	0.45
Butt Tenderloin	\$ 11.9430	\$ 12.3536	\$ 11.7884	\$ 9.1920		\$ 12.1831	\$ -0.2401	0.23
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3408		\$ 3.1025		
Inside Round	\$ 3.0883	\$ 3.0977	\$ 2.9369	\$ 2.3219		\$ 3.0774	\$ 0.0109	16.09
Outside Flat	\$ 3.2132	\$ 3.1505	\$ 3.1324	\$ 2.2586		\$ 2.9935	\$ 0.2197	5.20
Eye of round	\$ 3.7222	\$ 3.7186	\$ 3.6735	\$ 2.5836		\$ 3.4243	\$ 0.2979	2.78
Peeled Knuckle	+++	+++	+++	\$ 2.5585		\$ 3.3910	\$ 0.2190	3.42
Gooseneck	+++	+++	+++	\$ 2.1080		\$ 2.7939	\$ -0.3573	0.01

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	\$ 3.3352	\$ 3.4713	\$ 3.1538	\$ 2.4688		\$ 3.2721	\$ 0.0631	4.21
Briskets 120	\$ 3.4604	\$ 3.5208	\$ 3.5422	\$ 2.3810		\$ 3.1558	\$ 0.3046	4.17
Bone-in Chuck Shortrib	\$ 4.2848	\$ 4.3985	\$ 4.6984	\$ 3.0516		\$ 4.0446	\$ 0.2402	2.60
Flat Iron	\$ 3.5839	+++	\$ 4.4190					0.68
Blademeat	\$ 3.1384	\$ 3.2651	\$ 4.0914	\$ 2.4434		\$ 3.2385	\$ -0.1001	5.94
Bone-in Shortrib	+++	+++	+++	\$ 4.1661		\$ 5.5217	\$ 1.2283	0.11
Outside Skirt	+++	+++	+++	\$ 6.0271		\$ 7.9883	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.9419		\$ 5.2246	\$ 0.1044	0.01
Flapmeat	+++	+++	+++	\$ 4.9323		\$ 6.5373	\$ -0.6943	0.10
Ball Tips	+++	+++	+++	\$ 2.5086		\$ 3.3249	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.9657		\$ 5.2561	\$ 0.0000	0.01
Flank Steak	\$ 6.5519	\$ 6.4605	\$ 6.3923	\$ 4.8396		\$ 6.4144	\$ 0.1375	1.30
Pectoral Muscle	\$ 3.0991	\$ 3.2591	\$ 4.0597	\$ 2.2951		\$ 3.0419	\$ 0.0572	3.44
Lointails	+++	+++	+++					0.76

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	\$ 0.9847	\$ 0.9000	\$ 0.9872	\$ 0.5985		\$ 0.7933	\$ 0.1914	34.68
Fresh 65% Lean Trimmings	\$ 1.7478	\$ 1.6558	\$ 1.5391	\$ 1.0222		\$ 1.3548	\$ 0.3930	7.62
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.2592		\$ 1.6689	\$ 0.4591	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6461		\$ 2.1817	\$ 0.3265	2.07
Fresh 85% Lean Trimmings	\$ 2.7720	\$ 2.8611	\$ 2.4693	\$ 1.9883		\$ 2.6353	\$ 0.1367	8.23
Shankmeat	\$ 2.7720	\$ 2.8611	\$ 2.4693					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	+++	+++	+++					7.01
Lean Ground Beef	+++	+++	+++					0.13
Medium Ground Beef	+++	+++	+++					1.56
Regular Ground Beef	+++	+++	+++					2.91
Ground Chuck	+++	+++	+++					0.04
Ground Sirloin	+++	+++	+++	\$ 3.1669		\$ 4.1974	\$ -0.0001	0.63

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

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