

## 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 28, 2020

Exchange Rate: 1.3362
















	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$2.1999	\$2.2217	\$2.2316	\$2.1248	\$2.1655	\$2.1934
RIB	\$4.2514	\$4.1326	\$4.2165	\$3.9746	\$3.9421	\$3.9660
LOIN	\$3.6141	\$3.6078	\$3.5846	\$3.4189	\$3.4395	\$3.4825
ROUND	\$2.4032	\$2.3802	\$2.2813	\$2.3908	\$2.3932	\$2.2553
BRISKET	\$2.3614	\$2.3806	\$2.3624	\$2.3614	\$2.3806	\$2.3624
SHORT PLATE	\$1.8869	\$1.9648	\$2.2100	\$1.8869	\$1.9648	\$2.2100
FLANK	\$1.4225	\$1.4588	\$1.4638	\$1.4225	\$1.4588	\$1.4638
















	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	\$ 2.7571	\$2.7395	\$2.7337	\$2.7358	\$ 2.6709	\$2.6415	\$2.6624	\$2.6684
Load Count Totals		118.55	171.98	203.47				

### 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	n/a	+++	+++	\$ 2.2512	\$ 3.0081		
Short Cut shoulder clod	+++	+++	+++	\$ 2.1422	\$ 2.8624	\$ 0.2676	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.1981	\$ 4.2733		
Clod Tender	+++	+++	+++	\$ 4.1010	\$ 5.4798	\$ -0.3098	0.08
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6212	\$ 3.5024	\$ 0.1627	3.55
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.1657	\$ 8.2386		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.1657	\$ 8.2386	\$ -0.0786	1.33
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2493	\$ 9.6865	\$ -0.6265	0.29
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.4007	\$ 9.8888		
Back Ribs	n/a	n/a	+++				
Short Loin 1x0	\$ 7.0088	\$ 6.9955	\$ 6.9861	\$ 5.1062	\$ 6.8229	\$ 0.1859	2.90
Striploin 0x1 13up	\$ 7.2722	\$ 7.2779	\$ 7.2707	\$ 5.5484	\$ 7.4138	\$ -0.1416	7.43
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.5484	\$ 7.4138		

Top Butt 13up	\$ 4.2692	\$ 4.4360	\$ 4.5427	\$ 2.9606		\$ 3.9560	\$ 0.3132	1.37
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9606		\$ 3.9560		
PSMO Tenderloin	\$ 12.6181	\$ 12.6877	\$ 12.7789	\$ 9.4823		\$ 12.6702	\$ -0.0521	3.41
Butt Tenderloin	\$ 12.3851	\$ 12.4673	\$ 12.4763	\$ 9.0555		\$ 12.1000	\$ 0.2851	0.47
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3582		\$ 3.1510		
Inside Round	\$ 3.1042	\$ 3.0988	\$ 2.9623	\$ 2.3755		\$ 3.1741	\$ -0.0699	6.48
Outside Flat	\$ 3.3339	\$ 3.1746	\$ 3.1391	\$ 2.2364		\$ 2.9883	\$ 0.3456	2.27
Eye of round	\$ 3.7105	\$ 3.7099	\$ 3.7447	\$ 2.5848		\$ 3.4538	\$ 0.2567	4.17
Peeled Knuckle	+++	+++	+++	\$ 2.4799		\$ 3.3136	\$ 0.2664	4.47
Gooseneck	n/a	n/a	n/a	\$ 2.1691		\$ 2.8984		
<b>AA Product</b>								
	<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	\$ 2.2304		\$ 2.9803		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2071		\$ 2.9491	\$ 0.1809	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	+++	+++	\$ 3.7818		\$ 5.0532		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5896		\$ 3.4602	\$ 0.0050	0.22
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6590		\$ 7.5616	\$ 0.1018	1.89
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.6590		\$ 7.5616	\$ -0.5088	3.35
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6667		\$ 8.9080	\$ -0.1601	0.52
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.2400		\$ 8.3379		
Back Ribs	+++	+++	+++					0.01
Short Loin 1x0	\$ 6.4010	\$ 6.4470	\$ 6.4726	\$ 4.6843		\$ 6.2592	\$ 0.1418	1.66
Striploin 0x1 13up	\$ 6.6403	\$ 6.6676	\$ 6.9053	\$ 4.3954		\$ 5.8731	\$ 0.7672	2.33
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.3954		\$ 5.8731		
Top Butt 13up	\$ 3.8762	\$ 4.0154	\$ 4.4005	\$ 2.8792		\$ 3.8472	\$ 0.0290	3.77
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8792		\$ 3.8472		
PSMO Tenderloin	\$ 11.8684	\$ 12.2430	\$ 12.5095	\$ 9.3034		\$ 12.4312	\$ -0.5628	2.00
Butt Tenderloin	\$ 12.2955	\$ 11.9430	\$ 12.4175	\$ 9.3434		\$ 12.4847	\$ -0.1892	0.46
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3609		\$ 3.1546		
Inside Round	\$ 3.2237	\$ 3.0883	\$ 2.8819	\$ 2.3802		\$ 3.1804	\$ 0.0433	12.12
Outside Flat	\$ 3.1483	\$ 3.2132	\$ 3.1291	\$ 2.2150		\$ 2.9597	\$ 0.1886	3.55
Eye of round	\$ 3.5695	\$ 3.7222	\$ 3.7319	\$ 2.5715		\$ 3.4360	\$ 0.1335	3.40
Peeled Knuckle	+++	+++	+++	\$ 2.4495		\$ 3.2730	\$ 0.2770	1.39
Gooseneck	+++	+++	n/a	\$ 2.0792		\$ 2.7782	\$ -0.3416	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	\$ 3.2958	\$ 3.3352	\$ 3.1391	\$ 2.5236		\$ 3.3720	\$ -0.0762	2.73
Briskets 120	\$ 3.4420	\$ 3.4604	\$ 3.4315	\$ 2.3451		\$ 3.1335	\$ 0.3085	2.26
Bone-in Chuck Shortrib	\$ 3.8666	\$ 4.2848	\$ 4.4915	\$ 3.0688		\$ 4.1005	\$ -0.2339	2.66
Flat Iron	\$ 3.6423	\$ 3.5839	\$ 4.5307					0.51
Blademeat	\$ 3.2130	\$ 3.1384	\$ 4.1043	\$ 2.4699		\$ 3.3003	\$ -0.0873	2.88
Bone-in Shortrib	+++	+++	+++	\$ 3.8970		\$ 5.2072	\$ 1.5428	0.11
Outside Skirt	+++	+++	+++	\$ 6.0271		\$ 8.0534	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 3.9441		\$ 5.2701	\$ 0.1053	0.01
Flapmeat	+++	+++	+++	\$ 4.9450		\$ 6.6075	\$ 0.0025	0.03
Ball Tips	+++	+++	+++	\$ 2.4368		\$ 3.2561	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.0940		\$ 5.4704	\$ -0.0001	0.01
Flank Steak	\$ 6.4771	\$ 6.5519	\$ 6.5621	\$ 4.9170		\$ 6.5701	\$ -0.0930	1.17
Pectoral Muscle	\$ 3.0707	\$ 3.0991	+++	\$ 2.3149		\$ 3.0932	\$ -0.0225	1.82
Lointails	+++	+++	+++					0.06

**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	\$ 1.0177	\$ 0.5733		\$ 0.7660	\$ 0.1640	7.44
Fresh 65% Lean Trimmings	+++	\$ 1.7478	\$ 1.5970	\$ 0.9743		\$ 1.3019	\$ 0.0581	0.34
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.4655		\$ 1.9582	\$ 0.0638	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6300		\$ 2.1780	\$ 0.3942	3.71
Fresh 85% Lean Trimmings	+++	\$ 2.7720	\$ 2.5440	\$ 1.9566		\$ 2.6144	\$ 0.0656	2.65
Shankmeat	+++	\$ 2.7720	\$ 2.5440					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	+++	+++	+++					11.29
Lean Ground Beef	+++	+++	+++					0.03
Medium Ground Beef	+++	+++	+++					1.23
Regular Ground Beef	+++	+++	+++					2.62
Ground Chuck	+++	+++	+++	\$ 1.7902		\$ 2.3921	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1504		\$ 4.2096	\$ -0.0001	0.01

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

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