



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, September 6, 2019

Exchange Rate: 1.3228

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3385	\$ 2.3459	\$ 2.2792	\$ 2.2094	\$ 2.2499	\$ 2.1839
RIB	\$ 4.7463	\$ 4.5478	\$ 4.4062	\$ 3.6434	\$ 3.7063	\$ 3.9908
LOIN	\$ 3.9144	\$ 3.9248	\$ 3.3211	\$ 3.2011	\$ 3.2890	\$ 3.1582
ROUND	\$ 2.3644	\$ 2.3340	\$ 2.0749	\$ 2.3731	\$ 2.3124	\$ 2.0656
BRISKET	\$ 2.4258	\$ 2.3496	\$ 2.1551	\$ 2.4258	\$ 2.3496	\$ 2.1551
SHORT PLATE	\$ 2.1586	\$ 2.2154	\$ 1.9605	\$ 2.1586	\$ 2.2154	\$ 1.9605
FLANK	\$ 1.5514	\$ 1.5044	\$ 1.5432	\$ 1.5514	\$ 1.5044	\$ 1.5432

	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	\$ 3.0360	\$ 2.9190	\$ 2.8927	\$ 2.6442	\$ 2.7349	\$ 2.6053	\$ 2.6283	\$ 2.5319
Load Count Totals		198.61	212.42	211.82				

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	+++	+++	+++	\$ 2.3361	\$ 3.0902	\$ 0.8498	0.20
Short Cut shoulder clod	+++	+++	+++	\$ 2.1843	\$ 2.8894	\$ -0.0094	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.9051	\$ 3.8429		
Clod Tender	+++	+++	+++	\$ 3.8679	\$ 5.1165	\$ -0.6465	0.22
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8683	\$ 3.7942	\$ -0.0087	2.06
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	n/a	+++				0.04
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.7579	\$ 8.9394		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.7579	\$ 8.9394	\$ 0.8406	1.87
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1370	\$ 10.7636	\$ -1.2736	0.89
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.9144	\$ 10.4692		
Back Ribs	n/a	n/a	+++	\$ 1.3681	\$ 1.8097		
Short Loin 1x0	\$ 8.6327	\$ 7.9818	\$ 6.7175	\$ 5.8900	\$ 7.7913	\$ 0.8414	0.57
Striploin 0x1 13up	\$ 8.8798	\$ 8.7089	\$ 6.4853	\$ 7.3640	\$ 9.7411	\$ -0.8613	9.50
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 7.3640	\$ 9.7411		

Top Butt 13up	\$ 4.2823	\$ 4.0929	\$ 3.8360	\$ 3.0519		\$ 4.0371	\$ 0.2452	2.44
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0519		\$ 4.0371		
PSMO Tenderloin	\$ 13.2401	\$ 13.0758	\$ 11.9811	\$ 10.0957		\$ 13.3546	\$ -0.1145	4.62
Butt Tenderloin	\$ 12.5710	\$ 12.2413	\$ 11.5041	\$ 9.4353		\$ 12.4810	\$ 0.0900	0.10
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3368		\$ 3.0911		
Inside Round	\$ 3.0523	\$ 3.0645	\$ 2.8206	\$ 2.3736		\$ 3.1398	\$ -0.0875	7.23
Outside Flat	\$ 3.3680	\$ 3.2906	\$ 2.6569	\$ 2.5207		\$ 3.3344	\$ 0.0336	3.24
Eye of round	\$ 3.4334	\$ 3.5573	\$ 2.9652	\$ 2.5533		\$ 3.3775	\$ 0.0559	5.25
Peeled Knuckle	+++	+++	+++	\$ 2.6424		\$ 3.4954	\$ -0.0154	4.02
Gooseneck	n/a	n/a	n/a	\$ 2.1264		\$ 2.8128		
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	\$ 2.3588		\$ 3.1202		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2699		\$ 3.0026	\$ -0.1226	0.14
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.9277		\$ 5.1956	\$ -1.4056	0.47
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5735		\$ 3.4042	\$ 0.0493	0.14
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	+++	n/a	n/a					0.06
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.3500		\$ 5.7542	\$ 0.1566	3.95
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 4.3500		\$ 5.7542	\$ 0.7253	6.90
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 5.9029		\$ 7.8084	\$ -0.6094	1.63
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 5.4065		\$ 7.1517		
Back Ribs	+++	+++	+++	\$ 1.3681		\$ 1.8097	\$ 1.7633	0.01
Short Loin 1x0	\$ 5.7603	\$ 5.9315	\$ 5.9637	\$ 4.4485		\$ 5.8845	\$ -0.1242	1.88
Striploin 0x1 13up	\$ 5.8403	\$ 5.7699	\$ 5.6738	\$ 4.9536		\$ 6.5526	\$ -0.7123	3.46
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.9536		\$ 6.5526		
Top Butt 13up	\$ 3.7041	\$ 3.6652	\$ 3.8398	\$ 2.8824		\$ 3.8128	\$ -0.1087	9.01
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8824		\$ 3.8128		
PSMO Tenderloin	\$ 10.7046	\$ 10.5447	\$ 11.1781	\$ 8.8367		\$ 11.6892	\$ -0.9846	2.54
Butt Tenderloin	\$ 11.2587	\$ 11.2040	\$ 11.1561	\$ 7.9666		\$ 10.5382	\$ 0.7205	0.18
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2078		\$ 2.9205		
Inside Round	\$ 3.2020	\$ 3.1289	\$ 2.7729	\$ 2.3013		\$ 3.0442	\$ 0.1578	18.54
Outside Flat	\$ 3.3019	\$ 3.1373	\$ 2.6337	\$ 2.5314		\$ 3.3485	\$ -0.0466	10.40
Eye of round	\$ 3.2901	\$ 3.3099	\$ 3.0114	\$ 2.4789		\$ 3.2791	\$ 0.0110	4.69
Peeled Knuckle	+++	+++	+++	\$ 2.5705		\$ 3.4003	\$ -0.0003	2.14
Gooseneck	+++	+++	n/a	\$ 2.1119		\$ 2.7936	\$ -0.3570	0.01

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.0909	\$ 3.1870	\$ 2.8049	\$ 2.3564		\$ 3.1170	\$ -0.0261	8.12
Briskets 120	\$ 3.4779	\$ 3.3635	+++	\$ 2.5004		\$ 3.3075	\$ 0.1704	6.11
Bone-in Chuck Shortrib	\$ 4.0599	\$ 4.1537	\$ 5.1162	\$ 3.1497		\$ 4.1664	\$ -0.1065	5.20
Flat Iron	\$ 3.7094	\$ 3.9009	\$ 4.7831					0.47
Blademeat	\$ 3.2998	+++	\$ 3.6723	\$ 2.5329		\$ 3.3505	\$ -0.0507	4.98
Bone-in Shortrib	+++	+++	+++	\$ 4.5147		\$ 5.9720	\$ 0.7880	0.01
Outside Skirt	+++	+++	+++	\$ 6.5072		\$ 8.6077	\$ -0.5743	0.29
Inside Skirt	+++	+++	+++	\$ 4.2136		\$ 5.5738	\$ 0.2462	0.08
Flapmeat	+++	+++	+++	\$ 5.1745		\$ 6.8448	\$ -0.1981	0.03
Ball Tips	+++	+++	+++	\$ 2.3362		\$ 3.0903	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2994		\$ 4.3644	\$ -0.0001	0.04
Flank Steak	\$ 6.5889	\$ 6.3667	\$ 7.0165	\$ 4.8288		\$ 6.3875	\$ 0.2014	0.76
Pectoral Muscle	\$ 3.3213	+++	\$ 3.6062	\$ 2.5045		\$ 3.3130	\$ 0.0083	1.29
Lointails	+++	+++	n/a					0.97

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.2735	\$ 1.2315	\$ 1.0634	\$ 0.8720		\$ 1.1535	\$ 0.1200	27.74
Fresh 65% Lean Trimmings	\$ 1.9100	\$ 1.8804	\$ 1.4896	\$ 1.3602		\$ 1.7993	\$ 0.1107	11.13
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++					4.64
Fresh 85% Lean Trimmings	\$ 2.7844	\$ 2.8129	\$ 2.4183	\$ 2.0197		\$ 2.6717	\$ 0.1127	10.08
Shankmeat	\$ 2.7844	\$ 2.8129	\$ 2.4183					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					5.07
Lean Ground Beef	+++	+++	+++					0.95
Medium Ground Beef	+++	+++	+++					0.08
Regular Ground Beef	+++	+++	+++					2.11
Ground Chuck	+++	+++	+++	\$ 2.3075		\$ 3.0524	\$ -0.0002	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1671		\$ 4.1894	\$ -0.0001	0.01

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

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