



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, October 5, 2018

Exchange Rate: 1.3038

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.0989	\$ 2.1995	\$ 2.1510	\$ 2.0488	\$ 2.1256	\$ 2.1510
RIB	\$ 4.6873	\$ 4.4209	\$ 3.8479	\$ 4.2098	\$ 4.5058	\$ 3.3180
LOIN	\$ 3.2252	\$ 3.2610	\$ 2.9396	\$ 2.9314	\$ 3.0232	\$ 2.7963
ROUND	\$ 2.1429	\$ 2.0836	\$ 2.1001	\$ 2.1258	\$ 2.0756	\$ 2.2352
BRISKET	\$ 2.2208	\$ 2.2050	\$ 1.6822	\$ 2.2208	\$ 2.2050	\$ 1.6822
SHORT PLATE	\$ 1.8789	\$ 1.8625	\$ 1.6892	\$ 1.8789	\$ 1.8625	\$ 1.6892
FLANK	\$ 1.4023	\$ 1.4483	\$ 1.2016	\$ 1.4023	\$ 1.4483	\$ 1.2016















	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	\$ 2.6637	\$ 2.6103	\$ 2.6037	\$ 2.4139	\$ 2.5154	\$ 2.4748	\$ 2.5392	\$ 2.3533
Load Count Totals		217.05	207.74	247.71				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	+++				
Semi-Boneless	+++	+++	+++	\$ 2.2623	\$ 2.9496	\$ 0.3504	0.28
Short Cut shoulder clod	+++	+++	\$ 2.7698	\$ 2.1112	\$ 2.7526	\$ 0.1910	0.11
Clod Heart	n/a	n/a	n/a	\$ 2.4840	\$ 3.2386		
Clod Tender	n/a	n/a	\$ 4.0430	\$ 3.7635	\$ 4.9069		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8247	\$ 3.6828	\$ 0.0449	5.16
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.3607	\$ 9.5969		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.3607	\$ 9.5969	\$ -0.5169	1.06
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.3094	\$ 10.8338	\$ -1.1938	0.10
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.3462	\$ 10.8818		
Back Ribs	+++	+++	+++	\$ 1.2641	\$ 1.6481	\$ 1.5526	0.01
Short Loin 1x0	\$ 6.5012	\$ 6.6012	\$ 5.7347	\$ 4.5391	\$ 5.9181	\$ 0.5831	0.44
Striploin 0x1 13up	\$ 6.8086	\$ 6.6229	\$ 6.1986	\$ 5.3089	\$ 6.9217	\$ -0.1131	8.90
Striploin 0x1 13dn	n/a	n/a	\$ 6.1986	\$ 5.3089	\$ 6.9217		

Top Butt 13up	\$ 3.6652	\$ 3.7204	\$ 3.3255	\$ 2.6923		\$ 3.5102	\$ 0.1550	5.56
Top Butt 13dn	n/a	n/a	\$ 3.3255	\$ 2.6923		\$ 3.5102		
PSMO Tenderloin	\$ 11.5921	\$ 11.8189	\$ 11.0388	\$ 10.0445		\$ 13.0960	\$ -1.5039	3.85
Butt Tenderloin	\$ 11.5489	+++	\$ 10.7641	\$ 9.3612		\$ 12.2051	\$ -0.6562	0.22
Boneless Round	n/a	n/a	+++	\$ 2.0844		\$ 2.7176		
Inside Round 1"	n/a	n/a	+++	\$ 2.0193		\$ 2.6328		
Inside Round	\$ 2.8576	\$ 2.7693	\$ 2.7373	\$ 2.0788		\$ 2.7103	\$ 0.1473	9.84
Outside Flat	\$ 2.9214	\$ 2.8089	\$ 2.8973	\$ 2.2027		\$ 2.8719	\$ 0.0495	3.64
Eye of round	\$ 3.1308	\$ 3.0872	\$ 3.2905	\$ 2.3909		\$ 3.1173	\$ 0.0135	5.96
Peeled Knuckle	+++	+++	+++	\$ 2.2262		\$ 2.9025	\$ 0.2175	5.15
Gooseneck	n/a	n/a	+++	\$ 2.0960		\$ 2.7328		
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	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.2421		\$ 2.9232		
Short Cut shoulder clod	+++	+++	\$ 2.7698	\$ 2.1279		\$ 2.7744	\$ 0.1305	5.09
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.0430	\$ 3.5325		\$ 4.6057	\$ -0.9257	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6779		\$ 3.4914	\$ -0.0207	0.24
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5301		\$ 8.5139	\$ -0.9299	0.51
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5301		\$ 8.5139	\$ -0.8836	2.25
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4093		\$ 9.6602	\$ -0.5129	3.47
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.3136		\$ 9.5355		
Back Ribs	+++	+++	+++	\$ 1.2641		\$ 1.6481	\$ 1.5526	0.01
Short Loin 1x0	\$ 5.1538	\$ 5.6024	\$ 5.6073	\$ 3.6385		\$ 4.7439	\$ 0.4099	0.18
Striploin 0x1 13up	\$ 5.4119	\$ 5.2928	\$ 5.4017	\$ 3.7234		\$ 4.8546	\$ 0.5573	4.30
Striploin 0x1 13dn	n/a	n/a	\$ 5.4017	\$ 3.7234		\$ 4.8546		
Top Butt 13up	\$ 3.4454	\$ 3.5903	\$ 3.0729	\$ 2.6423		\$ 3.4450	\$ 0.0004	6.36
Top Butt 13dn	n/a	n/a	\$ 3.0729	\$ 2.6423		\$ 3.4450		
PSMO Tenderloin	\$ 11.1802	\$ 11.5070	\$ 10.6998	\$ 9.4582		\$ 12.3316	\$ -1.1514	1.88
Butt Tenderloin	\$ 11.3020	+++	\$ 10.3530	\$ 8.8733		\$ 11.5690	\$ -0.2670	0.07
Boneless Round	n/a	n/a	+++	\$ 2.0307		\$ 2.6476		
Inside Round 1"	n/a	n/a	+++	\$ 2.0316		\$ 2.6488		
Inside Round	\$ 2.7695	\$ 2.7521	\$ 2.8492	\$ 2.1128		\$ 2.7547	\$ 0.0148	17.04
Outside Flat	\$ 2.8948	\$ 2.8135	\$ 2.7993	\$ 2.1534		\$ 2.8076	\$ 0.0872	4.37
Eye of round	\$ 3.1887	\$ 3.0379	\$ 3.3099	\$ 2.3624		\$ 3.0801	\$ 0.1086	2.59
Peeled Knuckle	+++	+++	+++	\$ 2.1822		\$ 2.8452	\$ 0.3248	2.29
Gooseneck	n/a	n/a	+++	\$ 1.8537		\$ 2.4169		







Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.8528	\$ 2.8734	\$ 2.8762	\$ 2.1158		\$ 2.7586	\$ 0.0942	7.60
Briskets 120	\$ 3.2366	\$ 3.1977	\$ 2.5629	\$ 2.2932		\$ 2.9899	\$ 0.2467	1.30
Bone-in Chuck Shortrib	\$ 4.6660	\$ 4.9059	\$ 4.1194	\$ 3.5569		\$ 4.6375	\$ 0.0285	5.08
Flat Iron	\$ 4.6250	\$ 4.8083	\$ 3.8692					1.27
Blademeat	\$ 3.5942	\$ 3.6261	\$ 3.2492	\$ 2.7489		\$ 3.5840	\$ 0.0102	6.68
Bone-in Shortrib	+++	+++	+++	\$ 5.2189		\$ 6.8044	\$ -0.0744	0.01
Outside Skirt	+++	+++	+++	\$ 5.8911		\$ 7.6808	\$ -0.0813	0.01
Inside Skirt	+++	+++	+++	\$ 4.1933		\$ 5.4672	\$ 0.1628	0.01
Flapmeat	+++	+++	+++	\$ 4.9713		\$ 6.4816	\$ -0.5216	1.20
Ball Tips	+++	+++	+++	\$ 2.1811		\$ 2.8437	\$ -0.0301	0.01
Tri Tips	+++	+++	+++	\$ 3.2081		\$ 4.1827	\$ -1.1667	0.01
Flank Steak	\$ 6.4019	\$ 6.5339	\$ 5.0888	\$ 4.9274		\$ 6.4243	\$ -0.0224	0.49
Pectoral Muscle	\$ 3.5508	\$ 3.5750	\$ 3.2186	\$ 2.8174		\$ 3.6733	\$ -0.1225	5.26
Lointails	+++	n/a	+++					0.88

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.9402	\$ 1.0239	\$ 0.9766	\$ 0.4244		\$ 0.5533	\$ 0.3869	33.61
Fresh 65% Lean Trimmings	\$ 1.2943	\$ 1.3860	\$ 1.6299	\$ 0.7201		\$ 0.9389	\$ 0.3554	14.04
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.5104		\$ 1.9693	\$ 0.1260	2.87
Fresh 85% Lean Trimmings	\$ 2.2643	\$ 2.1871	\$ 2.5281	\$ 1.5792		\$ 2.0590	\$ 0.2053	21.71
Shankmeat	\$ 2.2643	\$ 2.1871	\$ 2.5281					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					7.14
Lean Ground Beef	+++	+++	+++					0.40
Medium Ground Beef	+++	+++	+++					3.26
Regular Ground Beef	+++	+++	+++					3.09
Ground Chuck	+++	+++	+++	\$ 1.6462		\$ 2.1463	\$ -0.0227	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9437		\$ 3.8380	\$ -0.0407	0.01

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

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