



## 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, March 8, 2019

Exchange Rate: 1.3437

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3505	\$ 2.2316	\$ 2.2701	\$ 2.2238	\$ 2.1934	\$ 2.2701
RIB	\$ 4.3513	\$ 4.2165	\$ 3.9204	\$ 4.1177	\$ 3.9660	\$ 3.8241
LOIN	\$ 3.4671	\$ 3.5846	\$ 3.6026	\$ 3.3475	\$ 3.4825	\$ 3.4507
ROUND	\$ 2.2356	\$ 2.2813	\$ 2.1972	\$ 2.2529	\$ 2.2553	\$ 2.2156
BRISKET	\$ 2.3477	\$ 2.3624	\$ 2.3035	\$ 2.3477	\$ 2.3624	\$ 2.3035
SHORT PLATE	\$ 2.2278	\$ 2.2100	\$ 2.0920	\$ 2.2278	\$ 2.2100	\$ 2.0920
FLANK	\$ 1.4814	\$ 1.4638	\$ 1.5004	\$ 1.4814	\$ 1.4638	\$ 1.5004

	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	\$ 3.0225	\$ 2.7524	\$ 2.7358	\$ 2.6885	\$ 2.9311	\$ 2.6666	\$ 2.6684	\$ 2.6493
Load Count Totals		186.86	203.47	228.98				















### 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	+++	+++	+++	\$ 2.3940	\$ 3.2168	\$ 0.9032	0.42
Short Cut shoulder clod	+++	+++	\$ 2.9637	\$ 2.2158	\$ 2.9774	\$ 0.3006	0.22
Clod Heart	n/a	n/a	n/a	\$ 3.0090	\$ 4.0432		
Clod Tender	+++	+++	+++	\$ 5.0576	\$ 6.7959	\$ -1.1359	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7387	\$ 3.6800	\$ -0.0006	3.56
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.9745	\$ 9.3716		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.9745	\$ 9.3716	\$ -1.4616	1.44
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.9439	\$ 10.6742	\$ -0.7342	0.14
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.9513	\$ 10.6842		
Back Ribs	+++	+++	+++	\$ 1.3481	\$ 1.8114	\$ 1.6673	0.01
Short Loin 1x0	\$ 6.9183	\$ 6.9861	\$ 7.0944	\$ 5.7247	\$ 7.6923	\$ -0.7740	1.18
Striploin 0x1 13up	\$ 7.3357	\$ 7.2707	\$ 7.5303	\$ 6.4297	\$ 8.6396	\$ -1.3039	6.66
Striploin 0x1 13dn	n/a	n/a	\$ 7.5303	\$ 6.4297	\$ 8.6396		







Top Butt 13up	\$ 4.4396	\$ 4.5427	\$ 4.2597	\$ 3.5869		\$ 4.8197	\$ -0.3801	7.71
Top Butt 13dn	n/a	n/a	\$ 4.2597	\$ 3.5869		\$ 4.8197		
PSMO Tenderloin	\$ 12.6122	\$ 12.7789	\$ 12.0424	\$ 10.3312		\$ 13.8820	\$ -1.2698	3.47
Butt Tenderloin	\$ 12.6242	\$ 12.4763	+++	\$ 8.8946		\$ 11.9517	\$ 0.6725	0.22
Boneless Round	n/a	n/a	n/a	\$ 2.2335		\$ 3.0012		
Inside Round 1"	n/a	n/a	+++	\$ 2.1525		\$ 2.8923		
Inside Round	\$ 2.8932	\$ 2.9623	\$ 2.9740	\$ 2.2030		\$ 2.9602	\$ -0.0670	6.21
Outside Flat	\$ 3.0692	\$ 3.1391	\$ 2.8363	\$ 2.4190		\$ 3.2504	\$ -0.1812	5.44
Eye of round	\$ 3.7601	\$ 3.7447	\$ 3.2741	\$ 2.7220		\$ 3.6576	\$ 0.1025	4.39
Peeled Knuckle	+++	+++	+++	\$ 2.6476		\$ 3.5576	\$ -0.2076	4.99
Gooseneck	n/a	n/a	+++	\$ 2.0611		\$ 2.7695		
<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	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.4059		\$ 3.2328		
Short Cut shoulder clod	+++	+++	\$ 2.9637	\$ 2.2538		\$ 3.0284	\$ 0.2094	0.19
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.7643		\$ 6.4018	\$ -0.1218	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7435		\$ 3.6864	\$ -0.2639	0.01
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2943		\$ 8.4577	\$ -0.9652	3.36
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2943		\$ 8.4577	\$ -1.1517	3.01
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2475		\$ 9.7385	\$ -0.9684	0.59
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.0960		\$ 9.5349		
Back Ribs	+++	+++	+++	\$ 1.3481		\$ 1.8114	\$ 1.6673	0.02
Short Loin 1x0	\$ 6.3717	\$ 6.4726	\$ 6.7024	\$ 5.3125		\$ 7.1384	\$ -0.7667	1.98
Striploin 0x1 13up	\$ 6.9978	\$ 6.9053	\$ 6.5184	\$ 5.4968		\$ 7.3861	\$ -0.3883	4.03
Striploin 0x1 13dn	n/a	n/a	\$ 6.5184	\$ 5.4968		\$ 7.3861		
Top Butt 13up	\$ 4.2735	\$ 4.4005	\$ 4.4441	\$ 3.6466		\$ 4.8999	\$ -0.6264	4.11
Top Butt 13dn	n/a	n/a	\$ 4.4441	\$ 3.6466		\$ 4.8999		
PSMO Tenderloin	\$ 12.4709	\$ 12.5095	\$ 11.5895	\$ 10.2823		\$ 13.8163	\$ -1.3454	3.39
Butt Tenderloin	\$ 12.3802	\$ 12.4175	+++	\$ 9.1566		\$ 12.3037	\$ 0.0765	0.30
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.2079		\$ 2.9668		
Inside Round	\$ 2.8932	\$ 2.8819	\$ 3.0280	\$ 2.2286		\$ 2.9946	\$ -0.1014	21.67
Outside Flat	\$ 3.1687	\$ 3.1291	\$ 2.7919	\$ 2.4638		\$ 3.3106	\$ -0.1419	5.18
Eye of round	\$ 3.7160	\$ 3.7319	\$ 3.2801	\$ 2.7544		\$ 3.7011	\$ 0.0149	1.85
Peeled Knuckle	+++	+++	+++	\$ 2.6163		\$ 3.5155	\$ -0.1255	2.63
Gooseneck	+++	n/a	+++	\$ 1.9974		\$ 2.6839	\$ -0.2473	0.01

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**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	\$ 3.2279	\$ 3.1391	\$ 2.9660	\$ 2.4670		\$ 3.3149	\$ -0.0870	3.52
Briskets 120	\$ 3.4044	\$ 3.4315	\$ 3.3296	\$ 2.6947		\$ 3.6209	\$ -0.2165	3.47
Bone-in Chuck Shortrib	\$ 4.5163	\$ 4.4915	\$ 4.5219	\$ 3.0926		\$ 4.1555	\$ 0.3608	4.21
Flat Iron	\$ 4.4409	\$ 4.5307	\$ 4.1894					0.42
Blademeat	\$ 4.1440	\$ 4.1043	\$ 3.2565	\$ 3.1359		\$ 4.2137	\$ -0.0697	4.20
Bone-in Shortrib	+++	+++	+++	\$ 5.0854		\$ 6.8333	\$ -0.1733	0.08
Outside Skirt	+++	+++	+++	\$ 7.2139		\$ 9.6933	\$ -0.4133	0.26
Inside Skirt	+++	+++	+++	\$ 4.5283		\$ 6.0847	\$ 0.6153	0.06
Flapmeat	+++	+++	+++	\$ 4.8683		\$ 6.5415	\$ -0.6128	0.23
Ball Tips	+++	+++	+++	\$ 2.5521		\$ 3.4293	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 4.0546		\$ 5.4482	\$ -2.9632	0.01
Flank Steak	\$ 6.6281	\$ 6.5621	\$ 6.7210	\$ 4.9852		\$ 6.6986	\$ -0.0705	0.83
Pectoral Muscle	\$ 4.1980	+++	\$ 3.3974	\$ 3.1909		\$ 4.2876	\$ -0.0896	1.62
Lointails	n/a	+++	+++					

**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	\$ 1.0449	\$ 1.0177	\$ 1.0443	\$ 0.7505		\$ 1.0084	\$ 0.0365	26.72
Fresh 65% Lean Trimmings	\$ 1.5930	\$ 1.5970	\$ 1.6841	\$ 1.0621		\$ 1.4271	\$ 0.1659	11.50
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5713		\$ 2.1114	\$ -0.0559	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7500		\$ 2.3515	\$ 0.0568	1.60
Fresh 85% Lean Trimmings	\$ 2.5180	\$ 2.5440	\$ 2.5926	\$ 1.8872		\$ 2.5358	\$ -0.0178	17.71
Shankmeat	\$ 2.5180	\$ 2.5440	\$ 2.5926					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	+++	+++	+++					7.56
Lean Ground Beef	+++	+++	+++					1.11
Medium Ground Beef	+++	+++	n/a					0.10
Regular Ground Beef	+++	+++	+++					3.10
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 4.0445	\$ 0.0001	0.01

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

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