

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, June 1, 2018

Exchange Rate: 1.2948

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1898	\$ 2.2352	\$ 2.2759	\$ 2.1898	\$ 2.2352	\$ 2.2749
RIB	\$ 4.5708	\$ 4.2841	\$ 5.5656	\$ 3.9732	\$ 3.9627	\$ 4.2067
LOIN	\$ 4.1293	\$ 4.1763	\$ 4.6077	\$ 3.5047	\$ 3.5124	\$ 3.7645
ROUND	\$ 2.1728	\$ 2.2021	\$ 2.4032	\$ 2.1236	\$ 2.1837	\$ 2.3534
BRISKET	\$ 2.0931	\$ 2.1509	\$ 2.0076	\$ 2.0931	\$ 2.1509	\$ 2.0076
SHORT PLATE	\$ 2.1236	\$ 2.1277	\$ 2.1030	\$ 2.1236	\$ 2.1277	\$ 2.1030
FLANK	\$ 1.4695	\$ 1.5399	\$ 1.3973	\$ 1.4695	\$ 1.5399	\$ 1.3973















	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	\$ 2.9520	\$ 2.8362	\$ 2.8390	\$ 3.1213	\$ 2.6457	\$ 2.6243	\$ 2.6571	\$ 2.7754
Load Count Totals		228.31	223.46	248.55				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.04
Semi-Boneless	+++	+++	+++	\$ 2.2019	\$ 2.8510	\$ 0.4190	0.17
Short Cut shoulder clod	\$ 2.8595	\$ 2.9531	\$ 3.0700	\$ 2.1622	\$ 2.7996	\$ 0.0599	0.40
Clod Heart	n/a	n/a	n/a	\$ 2.4010	\$ 3.1088		
Clod Tender	+++	+++	+++	\$ 4.7923	\$ 6.2051	\$ -0.4351	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.5851	\$ 2.7623	\$ 3.5766	\$ -0.1424	0.94
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.3558	\$ 9.5243	\$ -0.2943	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.3558	\$ 9.5243	\$ -0.2943	3.60
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.5568	\$ 11.0793	\$ -0.3093	0.09
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.4424	\$ 10.9312	\$ -0.1612	0.01
Back Ribs	+++	+++	+++	\$ 1.2529	\$ 1.6223	\$ 1.3999	0.01
Short Loin 1x0	\$ 9.0639	\$ 9.1191	\$ 9.7974	\$ 7.1205	\$ 9.2196	\$ -0.1557	0.26
Striploin 0x1 13up	\$ 10.6405	\$ 10.4945	\$ 11.2579	\$ 8.5546	\$ 11.0765	\$ -0.4360	6.02
Striploin 0x1 13dn	\$ 10.6405	\$ 10.4945	\$ 11.2579	\$ 8.5546	\$ 11.0765	\$ -0.4360	0.01

Top Butt 13up	\$ 4.8547	\$ 5.2197	\$ 5.2701	\$ 3.6900		\$ 4.7778	\$ 0.0769	1.88
Top Butt 13dn	\$ 4.8547	\$ 5.2197	\$ 5.2701	\$ 3.6900		\$ 4.7778	\$ 0.0769	0.01
PSMO Tenderloin	\$ 12.5095	\$ 12.4257	\$ 14.3357	\$ 9.9779		\$ 12.9194	\$ -0.4099	3.86
Butt Tenderloin	\$ 12.5881	\$ 12.2189	\$ 13.2288	\$ 9.6254		\$ 12.4630	\$ 0.1251	0.11
Boneless Round	n/a	n/a	n/a	\$ 2.1084		\$ 2.7300		
Inside Round 1"	n/a	n/a	+++	\$ 2.2443		\$ 2.9059		
Inside Round	\$ 2.9905	\$ 3.0643	\$ 3.2394	\$ 2.2115		\$ 2.8635	\$ 0.1270	4.88
Outside Flat	\$ 2.6227	\$ 2.7250	\$ 3.0748	\$ 1.9303		\$ 2.4994	\$ 0.1233	1.31
Eye of round	\$ 3.1101	\$ 3.1297	\$ 3.2105	\$ 2.2773		\$ 2.9486	\$ 0.1615	4.35
Peeled Knuckle	+++	+++	+++	\$ 2.2855		\$ 2.9593	\$ 0.1907	3.20
Gooseneck	n/a	n/a	+++	\$ 1.8741		\$ 2.4266		
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	+++	+++	+++					0.04
Semi-Boneless	+++	+++	+++	\$ 2.2095		\$ 2.8609	\$ 0.4091	0.17
Short Cut shoulder clod	\$ 2.8595	\$ 2.9531	\$ 3.0700	\$ 2.1780		\$ 2.8201	\$ 0.0394	0.40
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.1599		\$ 5.3862	\$ 0.3838	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.5851	\$ 2.5138		\$ 3.2549	\$ 0.1793	0.94
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0702		\$ 7.8597	\$ 0.0454	6.82
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0702		\$ 7.8597	\$ -0.2361	12.32
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0914		\$ 9.1819	\$ -0.1417	0.43
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9417		\$ 8.9881	\$ 0.0521	0.01
Back Ribs	+++	+++	+++	\$ 1.2529		\$ 1.6223	\$ 1.3999	0.01
Short Loin 1x0	\$ 6.8102	\$ 6.7897	\$ 7.1276	\$ 4.7079		\$ 6.0958	\$ 0.7144	3.89
Striploin 0x1 13up	\$ 6.9073	\$ 6.8819	\$ 8.2048	\$ 4.8704		\$ 6.3062	\$ 0.6011	3.35
Striploin 0x1 13dn	\$ 6.9073	\$ 6.8819	\$ 8.2048	\$ 4.8704		\$ 6.3062	\$ 0.6011	0.01
Top Butt 13up	\$ 4.4554	\$ 4.5188	\$ 3.9172	\$ 3.3638		\$ 4.3554	\$ 0.1000	7.77
Top Butt 13dn	\$ 4.4554	\$ 4.5188	\$ 3.9172	\$ 3.3638		\$ 4.3554	\$ 0.1000	0.01
PSMO Tenderloin	\$ 11.6935	\$ 11.8054	\$ 12.2237	\$ 8.7555		\$ 11.3366	\$ 0.3569	5.80
Butt Tenderloin	\$ 11.5112	\$ 11.3212	\$ 12.0865	\$ 8.7558		\$ 11.3370	\$ 0.1742	0.66
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.2259		\$ 2.8821		
Inside Round	\$ 2.8993	\$ 3.1125	\$ 3.1435	\$ 2.1986		\$ 2.8467	\$ 0.0526	23.71
Outside Flat	\$ 2.5247	\$ 2.6219	\$ 3.0788	\$ 1.9341		\$ 2.5043	\$ 0.0204	8.27
Eye of round	\$ 3.0664	\$ 3.0022	\$ 3.1374	\$ 2.2345		\$ 2.8932	\$ 0.1732	3.37
Peeled Knuckle	+++	+++	+++	\$ 2.2788		\$ 2.9506	\$ 0.1294	0.98
Gooseneck	n/a	n/a	+++	\$ 1.8492		\$ 2.3943		







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	\$ 2.8523	\$ 2.8937	\$ 3.1568	\$ 2.1757		\$ 2.8171	\$ 0.0352	3.64
Briskets 120	+++	\$ 3.0836	\$ 3.0894	\$ 2.5465		\$ 3.2972	\$ -0.3038	2.51
Bone-in Chuck Shortrib	\$ 4.4141	\$ 4.2086	\$ 4.4057	\$ 3.2577		\$ 4.2181	\$ 0.1960	2.39
Flat Iron	\$ 4.7659	\$ 4.6906	\$ 3.8532					0.83
Blademeat	\$ 3.8196	\$ 3.6456	\$ 3.5668	\$ 2.9026		\$ 3.7583	\$ 0.0613	7.17
Bone-in Shortrib	+++	+++	+++	\$ 5.1052		\$ 6.6102	\$ -2.2710	0.01
Outside Skirt	+++	+++	+++	\$ 6.9335		\$ 8.9775	\$ -0.0103	0.01
Inside Skirt	+++	+++	+++	\$ 3.9774		\$ 5.1499	\$ 0.4721	0.04
Flapmeat	+++	+++	+++	\$ 5.2692		\$ 6.8226	\$ 0.2409	0.17
Ball Tips	+++	+++	+++	\$ 2.3016		\$ 2.9801	\$ -0.2198	0.01
Tri Tips	+++	+++	+++	\$ 4.3841		\$ 5.6765	\$ -2.5665	0.05
Flank Steak	\$ 6.5004	\$ 6.9279	\$ 5.9991	\$ 5.1087		\$ 6.6147	\$ -0.1143	2.05
Pectoral Muscle	+++	\$ 3.5842	\$ 3.5070	\$ 2.8945		\$ 3.7478	\$ -0.1193	2.79
Lointails	+++	+++	+++					0.87

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	\$ 1.0419	\$ 1.0549	\$ 1.1399	\$ 0.7989		\$ 1.0344	\$ 0.0075	42.89
Fresh 65% Lean Trimmings	\$ 1.8184	\$ 1.7987	\$ 1.8466	\$ 1.1800		\$ 1.5279	\$ 0.2905	11.80
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6247		\$ 2.1037	\$ 0.1142	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7732		\$ 2.2959	\$ 0.1931	7.28
Fresh 85% Lean Trimmings	\$ 2.6174	\$ 2.6104	\$ 2.7233	\$ 1.9291		\$ 2.4978	\$ 0.1196	21.70
Shankmeat	\$ 2.6174	\$ 2.6104	\$ 2.7233					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	+++	+++	+++					5.82
Lean Ground Beef	+++	+++	+++					0.09
Medium Ground Beef	+++	+++	+++					2.33
Regular Ground Beef	+++	+++	+++					3.64
Ground Chuck	+++	+++	+++	\$ 2.0762		\$ 2.6883	\$ -0.4162	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1100		\$ 4.0268	\$ -0.0574	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.