



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 15, 2019

Exchange Rate: 1.3298

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2949	\$ 2.2991	\$ 2.2163	\$ 2.1808	\$ 2.2203	\$ 2.2163
RIB	\$ 4.3230	\$ 4.2228	\$ 3.6340	\$ 4.1366	\$ 4.0786	\$ 3.7534
LOIN	\$ 3.5474	\$ 3.6367	\$ 3.3616	\$ 3.5053	\$ 3.5313	\$ 3.2466
ROUND	\$ 2.2656	\$ 2.3034	\$ 2.2003	\$ 2.2848	\$ 2.2742	\$ 2.2065
BRISKET	\$ 2.3386	\$ 2.4915	\$ 2.1541	\$ 2.3386	\$ 2.4915	\$ 2.1541
SHORT PLATE	\$ 2.1996	\$ 2.2451	\$ 1.9471	\$ 2.1996	\$ 2.2451	\$ 1.9471
FLANK	\$ 1.4232	\$ 1.4331	\$ 1.4164	\$ 1.4232	\$ 1.4331	\$ 1.4164















	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	\$ 2.8814	\$ 2.7520	\$ 2.7804	\$ 2.5689	\$ 2.8597	\$ 2.6923	\$ 2.7117	\$ 2.5594
Load Count Totals		186.94	172.03	161.05				

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	+++	+++	+++	\$ 2.3524	\$ 3.1282	\$ 1.0418	0.31
Short Cut shoulder clod	+++	+++	\$ 2.9207	\$ 2.1935	\$ 2.9169	\$ 0.1749	0.76
Clod Heart	n/a	n/a	n/a	\$ 2.7677	\$ 3.6805		
Clod Tender	+++	+++	+++	\$ 4.4886	\$ 5.9689	\$ -1.3689	0.30
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8524	\$ 3.7931	\$ -0.1032	1.86
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.6275	\$ 8.8132		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6275	\$ 8.8132	\$ -0.9832	1.52
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5644	\$ 10.0591	\$ -0.9791	0.09
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6581	\$ 10.1837		
Back Ribs	+++	+++	+++	\$ 1.3250	\$ 1.7620	\$ 1.6675	0.01
Short Loin 1x0	\$ 6.8265	\$ 6.8425	\$ 6.5031	\$ 5.0348	\$ 6.6953	\$ 0.1312	0.41
Striploin 0x1 13up	\$ 6.8446	\$ 7.0485	\$ 6.6573	\$ 5.4103	\$ 7.1946	\$ -0.3500	10.38
Striploin 0x1 13dn	n/a	n/a	\$ 6.6573	\$ 5.4103	\$ 7.1946		

Top Butt 13up	\$ 4.5481	\$ 4.6478	\$ 4.1477	\$ 3.5803		\$ 4.7611	\$ -0.2130	7.77
Top Butt 13dn	n/a	n/a	\$ 4.1477	\$ 3.5803		\$ 4.7611		
PSMO Tenderloin	\$ 12.8345	\$ 13.0368	\$ 11.8674	\$ 9.9345		\$ 13.2109	\$ -0.3764	4.15
Butt Tenderloin	\$ 12.7016	\$ 12.2606	\$ 11.5883	\$ 9.5552		\$ 12.7065	\$ -0.0049	0.13
Boneless Round	n/a	n/a	n/a	\$ 2.1975		\$ 2.9222		
Inside Round 1"	n/a	n/a	+++	\$ 2.1812		\$ 2.9006		
Inside Round	\$ 2.9902	\$ 3.0025	\$ 2.8409	\$ 2.2222		\$ 2.9551	\$ 0.0351	6.42
Outside Flat	\$ 3.1454	\$ 3.2060	\$ 3.0200	\$ 2.2875		\$ 3.0419	\$ 0.1035	4.20
Eye of round	\$ 3.6598	\$ 3.5953	\$ 3.3360	\$ 2.7423		\$ 3.6467	\$ 0.0131	5.77
Peeled Knuckle	+++	+++	+++	\$ 2.5026		\$ 3.3280	\$ 0.0120	4.46
Gooseneck	n/a	n/a	+++	\$ 2.0386		\$ 2.7109		
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	+++	\$ 2.3272		\$ 3.0947		
Short Cut shoulder clod	+++	+++	\$ 2.9207	\$ 2.1694		\$ 2.8849	\$ 0.1812	0.49
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.5608		\$ 6.0650	\$ -1.1250	0.28
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8035		\$ 3.7281	\$ -0.1709	0.06
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2561		\$ 8.3194	\$ -0.8865	3.37
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2561		\$ 8.3194	\$ -1.2875	0.72
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9957		\$ 9.3029	\$ -0.5171	0.46
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.8701		\$ 9.1359		
Back Ribs	+++	+++	+++	\$ 1.3250		\$ 1.7620	\$ 1.6675	0.01
Short Loin 1x0	\$ 6.6540	\$ 6.5330	\$ 6.0657	\$ 4.9252		\$ 6.5495	\$ 0.1045	2.99
Striploin 0x1 13up	\$ 6.9337	\$ 6.7359	\$ 5.8487	\$ 4.9642		\$ 6.6014	\$ 0.3323	4.71
Striploin 0x1 13dn	n/a	n/a	\$ 5.8487	\$ 4.9642		\$ 6.6014		
Top Butt 13up	\$ 4.4338	\$ 4.5195	\$ 4.1018	\$ 3.5612		\$ 4.7357	\$ -0.3019	3.18
Top Butt 13dn	n/a	n/a	\$ 4.1018	\$ 3.5612		\$ 4.7357		
PSMO Tenderloin	\$ 12.5651	\$ 12.3320	\$ 11.9067	\$ 9.9168		\$ 13.1874	\$ -0.6223	1.38
Butt Tenderloin	\$ 12.2595	\$ 12.3155	\$ 11.6965	\$ 9.5102		\$ 12.6467	\$ -0.3872	0.51
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	+++	\$ 2.2694		\$ 3.0178		
Inside Round	\$ 3.0374	\$ 2.9725	\$ 2.8537	\$ 2.2559		\$ 2.9999	\$ 0.0375	15.92
Outside Flat	\$ 3.0913	\$ 2.9760	\$ 2.9327	\$ 2.2636		\$ 3.0101	\$ 0.0812	7.60
Eye of round	\$ 3.6852	\$ 3.6229	\$ 3.4156	\$ 2.7215		\$ 3.6191	\$ 0.0661	1.89
Peeled Knuckle	+++	+++	+++	\$ 2.5004		\$ 3.3250	\$ 0.1450	1.27
Gooseneck	+++	n/a	+++	\$ 1.9671		\$ 2.6158	\$ -0.1792	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	\$ 3.1927	\$ 3.1760	\$ 3.1200	\$ 2.3422		\$ 3.1147	\$ 0.0780	3.49
Briskets 120	\$ 3.4032	\$ 3.6336	\$ 3.0910	\$ 2.6830		\$ 3.5679	\$ -0.1647	2.75
Bone-in Chuck Shortrib	\$ 4.4871	\$ 4.4526	\$ 4.2733	\$ 3.2317		\$ 4.2975	\$ 0.1896	4.95
Flat Iron	\$ 4.6416	\$ 4.2632	\$ 4.0518					0.24
Blademeat	\$ 4.0696	\$ 4.0024	\$ 3.0930	\$ 3.0456		\$ 4.0500	\$ 0.0196	4.35
Bone-in Shortrib	+++	+++	+++	\$ 5.0882		\$ 6.7663	\$ 0.3937	0.01
Outside Skirt	+++	+++	+++	\$ 6.9504		\$ 9.2426	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.9885		\$ 6.6337	\$ 0.1326	0.01
Flapmeat	+++	+++	+++	\$ 5.0204		\$ 6.6761	\$ 0.3439	0.08
Ball Tips	+++	+++	+++	\$ 2.5125		\$ 3.3411	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.4523		\$ 4.5909	\$ -1.6123	0.03
Flank Steak	\$ 6.3929	\$ 6.3321	\$ 6.1700	\$ 4.9800		\$ 6.6224	\$ -0.2295	1.20
Pectoral Muscle	+++	+++	+++	\$ 3.0977		\$ 4.1193	\$ -0.1772	2.39
Lointails	+++	n/a	+++					0.89

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	\$ 0.9740	\$ 1.0211	\$ 1.0406	\$ 0.6529		\$ 0.8682	\$ 0.1058	29.67
Fresh 65% Lean Trimmings	\$ 1.5686	\$ 1.7921	\$ 1.8154	\$ 1.0419		\$ 1.3855	\$ 0.1831	14.94
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++					2.10
Fresh 85% Lean Trimmings	\$ 2.4687	\$ 2.4796	\$ 2.5862	\$ 1.7815		\$ 2.3690	\$ 0.0997	14.63
Shankmeat	\$ 2.4687	\$ 2.4796	\$ 2.5862					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	+++	+++	+++					4.34
Lean Ground Beef	+++	+++	+++					2.94
Medium Ground Beef	+++	+++	n/a					0.82
Regular Ground Beef	+++	+++	+++					3.67
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.0692	\$ -0.0001	0.01

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

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