



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, January 25, 2019

Exchange Rate: 1.3351

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3369	\$ 2.2616	\$ 2.2410	\$ 2.2275	\$ 2.1983	\$ 2.2410
RIB	\$ 4.2976	\$ 4.1409	\$ 3.4485	\$ 4.0813	\$ 4.0716	\$ 3.4344
LOIN	\$ 3.5919	\$ 3.4377	\$ 3.2906	\$ 3.4733	\$ 3.3029	\$ 3.1396
ROUND	\$ 2.2618	\$ 2.2801	\$ 2.2345	\$ 2.2824	\$ 2.2564	\$ 2.2204
BRISKET	\$ 2.5352	\$ 2.5180	\$ 2.1850	\$ 2.5352	\$ 2.5180	\$ 2.1850
SHORT PLATE	\$ 2.1610	\$ 2.2985	\$ 1.7978	\$ 2.1610	\$ 2.2985	\$ 1.7978
FLANK	\$ 1.4398	\$ 1.4163	\$ 1.3427	\$ 1.4398	\$ 1.4163	\$ 1.3427















	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	\$ 2.8933	\$ 2.7778	\$ 2.7170	\$ 2.5360	\$ 2.8272	\$ 2.7001	\$ 2.6564	\$ 2.4992
Load Count Totals		220.71	194.53	208.46				

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	+++	+++	+++	\$ 2.3332	\$ 3.1151	\$ 0.6949	0.30
Short Cut shoulder clod	+++	+++	+++	\$ 2.1146	\$ 2.8232	\$ 0.2945	0.60
Clod Heart	n/a	n/a	n/a	\$ 2.6524	\$ 3.5412		
Clod Tender	+++	+++	\$ 5.4325	\$ 4.2196	\$ 5.6336	\$ -0.6336	0.79
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9060	\$ 3.8798	\$ -0.0160	1.48
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.5233	\$ 8.7093		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5233	\$ 8.7093	\$ -0.9693	1.89
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3839	\$ 9.8582	\$ -0.3682	0.13
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6280	\$ 10.1841		
Back Ribs	+++	+++	+++	\$ 1.2967	\$ 1.7312	\$ 1.7329	0.01
Short Loin 1x0	\$ 6.9171	\$ 6.7997	\$ 6.2429	\$ 4.9654	\$ 6.6293	\$ 0.2878	0.58
Striploin 0x1 13up	\$ 7.1010	\$ 6.8219	\$ 6.4894	\$ 5.3674	\$ 7.1660	\$ -0.0650	4.19
Striploin 0x1 13dn	n/a	n/a	\$ 6.4894	\$ 5.3674	\$ 7.1660		

Top Butt 13up	\$ 4.7870	\$ 4.6908	\$ 4.1965	\$ 3.5864		\$ 4.7882	\$ -0.0012	2.48
Top Butt 13dn	n/a	n/a	\$ 4.1965	\$ 3.5864		\$ 4.7882		
PSMO Tenderloin	\$ 12.6221	\$ 12.2662	\$ 11.5817	\$ 10.6562		\$ 14.2271	\$ -1.6050	3.62
Butt Tenderloin	\$ 12.2901	\$ 12.4908	\$ 11.7131	\$ 9.4814		\$ 12.6586	\$ -0.3685	0.08
Boneless Round	n/a	n/a	n/a	\$ 2.1837		\$ 2.9155		
Inside Round 1"	n/a	n/a	+++	\$ 2.1520		\$ 2.8731		
Inside Round	\$ 2.9572	\$ 3.0117	\$ 2.8684	\$ 2.1925		\$ 2.9272	\$ 0.0300	6.72
Outside Flat	\$ 3.0039	\$ 2.9254	\$ 3.1398	\$ 2.1633		\$ 2.8882	\$ 0.1157	3.92
Eye of round	\$ 3.5219	\$ 3.5542	\$ 3.4273	\$ 2.5370		\$ 3.3871	\$ 0.1348	5.22
Peeled Knuckle	+++	+++	+++	\$ 2.4016		\$ 3.2064	\$ 0.1936	4.08
Gooseneck	n/a	n/a	+++	\$ 1.9455		\$ 2.5974		
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	+++	\$ 2.3098		\$ 3.0838		
Short Cut shoulder clod	+++	+++	+++	\$ 2.1709		\$ 2.8984	\$ 0.1576	0.40
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.4325	\$ 4.1744		\$ 5.5732	\$ -0.6832	0.32
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.9258		\$ 3.9062	\$ -0.1756	0.21
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9823		\$ 7.9870	\$ -0.6591	5.29
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9823		\$ 7.9870	\$ -0.8609	4.47
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8473		\$ 9.1418	\$ -0.4282	0.53
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.8357		\$ 9.1263		
Back Ribs	+++	+++	+++	\$ 1.2967		\$ 1.7312	\$ 1.7329	0.03
Short Loin 1x0	\$ 6.4296	\$ 5.9212	\$ 5.7444	\$ 4.7660		\$ 6.3631	\$ 0.0665	0.43
Striploin 0x1 13up	\$ 6.7072	\$ 6.3360	\$ 5.7291	\$ 5.0291		\$ 6.7144	\$ -0.0072	8.88
Striploin 0x1 13dn	n/a	n/a	\$ 5.7291	\$ 5.0291		\$ 6.7144		
Top Butt 13up	\$ 4.5805	\$ 4.5099	\$ 3.9454	\$ 3.4638		\$ 4.6245	\$ -0.0440	6.34
Top Butt 13dn	n/a	n/a	\$ 3.9454	\$ 3.4638		\$ 4.6245		
PSMO Tenderloin	\$ 12.4186	\$ 12.2662	\$ 11.6611	\$ 10.2985		\$ 13.7495	\$ -1.3309	4.86
Butt Tenderloin	\$ 11.8614	\$ 12.1756	\$ 11.5953	\$ 9.3709		\$ 12.5111	\$ -0.6497	0.17
Boneless Round	n/a	n/a	n/a	\$ 2.1850		\$ 2.9172		
Inside Round 1"	n/a	n/a	+++	\$ 2.2451		\$ 2.9974		
Inside Round	\$ 2.9655	\$ 2.8987	\$ 2.8054	\$ 2.1849		\$ 2.9171	\$ 0.0484	15.00
Outside Flat	\$ 3.0339	\$ 2.9136	\$ 3.1072	\$ 2.1557		\$ 2.8781	\$ 0.1558	9.15
Eye of round	\$ 3.4980	\$ 3.5543	\$ 3.4143	\$ 2.5628		\$ 3.4216	\$ 0.0764	1.85
Peeled Knuckle	+++	+++	+++	\$ 2.4248		\$ 3.2374	\$ 0.3026	2.04
Gooseneck	n/a	n/a	+++	\$ 1.9531		\$ 2.6076		







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	\$ 3.1117	\$ 3.0280	\$ 3.0659	\$ 2.3027		\$ 3.0743	\$ 0.0374	4.18
Briskets 120	\$ 3.7025	\$ 3.6750	\$ 3.1437	\$ 2.6467		\$ 3.5336	\$ 0.1689	0.67
Bone-in Chuck Shortrib	\$ 4.5286	\$ 4.5611	\$ 4.4299	\$ 3.2164		\$ 4.2942	\$ 0.2344	4.87
Flat Iron	\$ 4.4142	\$ 4.5905	\$ 4.1681					0.21
Blademeat	\$ 3.9667	\$ 4.0084	\$ 3.0327	\$ 3.0450		\$ 4.0654	\$ -0.0987	4.11
Bone-in Shortrib	+++	+++	+++	\$ 4.9980		\$ 6.6728	\$ 0.4872	0.18
Outside Skirt	+++	+++	+++	\$ 6.7197		\$ 8.9715	\$ -1.4415	0.01
Inside Skirt	+++	+++	+++	\$ 5.1895		\$ 6.9285	\$ 0.1565	0.02
Flapmeat	+++	+++	+++	\$ 5.1399		\$ 6.8623	\$ -0.0523	0.12
Ball Tips	+++	+++	+++	\$ 2.3921		\$ 3.1937	\$ 0.0000	0.01
Tri Tips	+++	+++	+++					0.01
Flank Steak	\$ 6.3605	\$ 6.1780	\$ 5.7329	\$ 4.6982		\$ 6.2726	\$ 0.0879	0.90
Pectoral Muscle	\$ 3.9410	\$ 3.9208	\$ 3.5867	\$ 3.0901		\$ 4.1256	\$ -0.1846	2.38
Lointails	+++	n/a	+++					0.85

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	\$ 1.0389	\$ 1.0672	\$ 1.0359	\$ 0.5574		\$ 0.7442	\$ 0.2947	36.49
Fresh 65% Lean Trimmings	\$ 1.7302	\$ 1.7188	\$ 1.7376	\$ 1.0036		\$ 1.3399	\$ 0.3903	16.57
Fresh 75% Lean Trimmings	+++	+++	+++					4.63
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6400		\$ 2.1896	\$ 0.0754	4.63
Fresh 85% Lean Trimmings	\$ 2.4437	\$ 2.3151	\$ 2.5213	\$ 1.7024		\$ 2.2729	\$ 0.1708	22.10
Shankmeat	\$ 2.4437	\$ 2.3151	\$ 2.5213					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	+++	+++	+++					2.61
Lean Ground Beef	+++	+++	+++					0.82
Medium Ground Beef	+++	+++	n/a					15.58
Regular Ground Beef	+++	+++	+++					2.66
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0513		\$ 4.0738	\$ 0.0000	0.01

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

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