



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 22, 2019

Exchange Rate: 1.3365

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3443	\$ 2.3773	\$ 2.2613	\$ 2.2705	\$ 2.2984	\$ 2.2613
RIB	\$ 4.5616	\$ 4.3252	\$ 4.1586	\$ 4.3470	\$ 4.2728	\$ 4.1865
LOIN	\$ 3.7057	\$ 3.7482	\$ 3.8038	\$ 3.4748	\$ 3.6370	\$ 3.5109
ROUND	\$ 2.2997	\$ 2.3186	\$ 2.2028	\$ 2.2970	\$ 2.3271	\$ 2.2095
BRISKET	\$ 2.4025	\$ 2.4262	\$ 2.1520	\$ 2.4025	\$ 2.4262	\$ 2.1520
SHORT PLATE	\$ 2.1858	\$ 2.2519	\$ 2.1683	\$ 2.1858	\$ 2.2519	\$ 2.1683
FLANK	\$ 1.5014	\$ 1.5089	\$ 1.5474	\$ 1.5014	\$ 1.5089	\$ 1.5474















	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	\$ 3.0599	\$ 2.8399	\$ 2.8422	\$ 2.7565	\$ 2.9224	\$ 2.7439	\$ 2.7911	\$ 2.6990
Load Count Totals		192.51	183.66	236.41				

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	+++	+++	+++	\$ 2.4270	\$ 3.2437	\$ 0.8263	0.18
Short Cut shoulder clod	+++	+++	\$ 2.9680	\$ 2.2633	\$ 3.0249	\$ 0.2366	0.38
Clod Heart	n/a	n/a	n/a	\$ 2.9803	\$ 3.9832		
Clod Tender	+++	+++	+++	\$ 5.3018	\$ 7.0859	\$ -0.4559	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8041	\$ 3.7477	\$ -0.1213	2.20
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.1919	\$ 9.6120		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1919	\$ 9.6120	\$ -0.9420	0.97
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1345	\$ 10.8718	\$ -1.4818	0.84
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.0157	\$ 10.7130		
Back Ribs	+++	+++	+++	\$ 1.3369	\$ 1.7868	\$ 1.7996	0.01
Short Loin 1x0	\$ 7.5595	\$ 7.4297	\$ 7.7632	\$ 5.7414	\$ 7.6734	\$ -0.1139	0.55
Striploin 0x1 13up	\$ 8.1312	\$ 7.8575	\$ 8.4737	\$ 6.7565	\$ 9.0301	\$ -0.8989	9.37
Striploin 0x1 13dn	n/a	n/a	\$ 8.4737	\$ 6.7565	\$ 9.0301		

Top Butt 13up	\$ 4.1889	\$ 4.2437	\$ 4.3316	\$ 3.6443		\$ 4.8706	\$ -0.6817	6.01
Top Butt 13dn	n/a	n/a	\$ 4.3316	\$ 3.6443		\$ 4.8706		
PSMO Tenderloin	\$ 12.8127	\$ 12.7385	\$ 12.4316	\$ 9.8221		\$ 13.1272	\$ -0.3145	3.02
Butt Tenderloin	\$ 12.4964	\$ 12.7233	\$ 11.7521	\$ 9.1181		\$ 12.1863	\$ 0.3101	0.12
Boneless Round	n/a	n/a	n/a	\$ 2.2616		\$ 3.0226		
Inside Round 1"	n/a	n/a	+++	\$ 2.2044		\$ 2.9462		
Inside Round	\$ 2.8991	\$ 2.9750	\$ 2.9988	\$ 2.3022		\$ 3.0769	\$ -0.1778	10.79
Outside Flat	\$ 3.1787	\$ 3.2340	\$ 2.8050	\$ 2.4214		\$ 3.2362	\$ -0.0575	4.07
Eye of round	\$ 3.7468	\$ 3.7682	\$ 3.2095	\$ 2.6896		\$ 3.5947	\$ 0.1521	4.90
Peeled Knuckle	+++	+++	+++	\$ 2.6627		\$ 3.5587	\$ -0.0287	4.53
Gooseneck	n/a	n/a	+++	\$ 2.0513		\$ 2.7416		
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	+++	\$ 2.4357		\$ 3.2553		
Short Cut shoulder clod	+++	+++	\$ 2.9680	\$ 2.2884		\$ 3.0584	\$ 0.1680	1.70
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.8404		\$ 6.4692	\$ -0.3292	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7340		\$ 3.6540	\$ -0.1210	0.06
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2730		\$ 8.3839	\$ -0.5179	0.28
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2730		\$ 8.3839	\$ -0.5372	1.89
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2600		\$ 9.7030	\$ -0.2885	0.87
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.8214		\$ 9.1168		
Back Ribs	+++	+++	+++	\$ 1.3369		\$ 1.7868	\$ 1.7996	0.01
Short Loin 1x0	\$ 7.1189	\$ 7.0794	\$ 6.4552	\$ 5.1262		\$ 6.8512	\$ 0.2677	1.17
Striploin 0x1 13up	\$ 6.8353	\$ 7.4344	\$ 6.9726	\$ 5.1457		\$ 6.8772	\$ -0.0419	2.52
Striploin 0x1 13dn	n/a	n/a	\$ 6.9726	\$ 5.1457		\$ 6.8772		
Top Butt 13up	\$ 3.9592	\$ 4.1409	\$ 4.1835	\$ 3.5588		\$ 4.7563	\$ -0.7971	3.34
Top Butt 13dn	n/a	n/a	\$ 4.1835	\$ 3.5588		\$ 4.7563		
PSMO Tenderloin	\$ 12.0116	\$ 11.9497	\$ 11.9913	\$ 9.7709		\$ 13.0588	\$ -1.0472	0.60
Butt Tenderloin	\$ 11.5321	\$ 12.8987	\$ 11.7325	\$ 9.1399		\$ 12.2155	\$ -0.6834	0.33
Boneless Round	n/a	n/a	n/a	\$ 2.2736		\$ 3.0387		
Inside Round 1"	n/a	n/a	+++	\$ 2.2415		\$ 2.9958		
Inside Round	\$ 3.0047	\$ 3.0103	\$ 3.0264	\$ 2.2801		\$ 3.0474	\$ -0.0427	18.88
Outside Flat	\$ 3.0474	\$ 3.1136	\$ 2.7861	\$ 2.4767		\$ 3.3101	\$ -0.2627	5.49
Eye of round	\$ 3.7378	\$ 3.7718	\$ 3.2712	\$ 2.7646		\$ 3.6949	\$ 0.0429	1.31
Peeled Knuckle	+++	+++	+++	\$ 2.7562		\$ 3.6837	\$ -0.2237	1.57
Gooseneck	+++	+++	+++	\$ 1.9864		\$ 2.6548	\$ -0.2182	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	\$ 3.2436	\$ 3.1633	\$ 2.7912	\$ 2.5149		\$ 3.3612	\$ -0.1176	4.84
Briskets 120	\$ 3.4853	\$ 3.5183	+++	\$ 2.7562		\$ 3.6837	\$ -0.1984	3.68
Bone-in Chuck Shortrib	\$ 4.5695	\$ 4.5699	\$ 4.4714	\$ 3.4142		\$ 4.5631	\$ 0.0064	4.11
Flat Iron	\$ 4.4040	\$ 4.5369	\$ 4.1783					0.16
Blademeat	\$ 4.2716	\$ 4.2579	\$ 3.1952	\$ 3.1512		\$ 4.2116	\$ 0.0600	6.14
Bone-in Shortrib	+++	+++	+++	\$ 5.0366		\$ 6.7314	\$ 0.0186	0.08
Outside Skirt	+++	+++	+++	\$ 7.5949		\$ 10.1506	\$ -0.8706	0.01
Inside Skirt	+++	+++	+++	\$ 4.6396		\$ 6.2008	\$ -0.1908	0.01
Flapmeat	+++	+++	+++	\$ 4.9582		\$ 6.6266	\$ -0.3066	0.15
Ball Tips	+++	+++	+++	\$ 2.6553		\$ 3.5488	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.0989		\$ 5.4782	\$ -0.1304	0.01
Flank Steak	\$ 6.7288	\$ 6.7304	\$ 7.0026	\$ 5.1480		\$ 6.8803	\$ -0.1515	0.86
Pectoral Muscle	\$ 4.3626	\$ 4.3750	\$ 3.3796	\$ 3.2567		\$ 4.3526	\$ 0.0100	2.76
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	\$ 1.0353	\$ 1.0720	\$ 1.0431	\$ 0.8276		\$ 1.1061	\$ -0.0708	28.34
Fresh 65% Lean Trimmings	\$ 1.7384	\$ 1.6369	\$ 1.7545	\$ 1.1196		\$ 1.4963	\$ 0.2421	11.89
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.5715		\$ 2.1003	\$ 0.0927	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8268		\$ 2.4415	\$ 0.0250	2.16
Fresh 85% Lean Trimmings	\$ 2.6476	\$ 2.7196	\$ 2.6344	\$ 1.9290		\$ 2.5781	\$ 0.0695	14.84
Shankmeat	\$ 2.6476	\$ 2.7196	\$ 2.6344					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	+++	+++	+++					13.25
Lean Ground Beef	+++	+++	+++					1.20
Medium Ground Beef	+++	+++	n/a					0.35
Regular Ground Beef	+++	+++	+++					2.34
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 4.0897	\$ 0.0001	0.01

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

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