

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 14, 2020

Exchange Rate: 1.3256

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3091	\$ 2.4169	\$ 2.2949	\$ 2.2152	\$ 2.2192	\$ 2.1808
RIB	\$ 4.1869	\$ 4.0967	\$ 4.3230	\$ 3.8908	\$ 3.8122	\$ 4.1366
LOIN	\$ 3.6143	\$ 3.5843	\$ 3.5474	\$ 3.4921	\$ 3.4276	\$ 3.5053
ROUND	\$ 2.4047	\$ 2.4128	\$ 2.2656	\$ 2.3939	\$ 2.3956	\$ 2.2848
BRISKET	\$ 2.4161	\$ 2.3855	\$ 2.3386	\$ 2.4161	\$ 2.3855	\$ 2.3386
SHORT PLATE	\$ 1.9083	\$ 1.9772	\$ 2.1996	\$ 1.9083	\$ 1.9772	\$ 2.1996
FLANK	\$ 1.4241	\$ 1.4540	\$ 1.4232	\$ 1.4241	\$ 1.4540	\$ 1.4232















	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	\$ 2.7509	\$ 2.7692	\$ 2.7906	\$ 2.7520	\$ 2.7123	\$ 2.6792	\$ 2.6625	\$ 2.6923
Load Count Totals		173.08	173.71	186.94				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	+++	+++	+++	\$ 2.2550	\$ 2.9892	\$ 0.9808	0.17
Short Cut shoulder clod	+++	+++	+++	\$ 2.1769	\$ 2.8857	\$ 0.2443	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.2576	\$ 4.3183		
Clod Tender	+++	+++	+++	\$ 4.0722	\$ 5.3981	\$ -0.2681	0.05
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6030	\$ 3.4505	\$ 0.1994	2.50
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.3626	\$ 8.4343		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3626	\$ 8.4343	\$ -0.6043	2.39
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1385	\$ 9.4628	\$ 0.3472	0.06
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.2816	\$ 9.6525		
Back Ribs	+++	n/a	+++	\$ 1.4343	\$ 1.9013	\$ 1.6687	0.01
Short Loin 1x0	\$ 7.1378	\$ 7.2420	\$ 6.8265	\$ 4.8333	\$ 6.4070	\$ 0.7308	0.40
Striploin 0x1 13up	\$ 7.1003	\$ 7.0238	\$ 6.8446	\$ 5.5382	\$ 7.3414	\$ -0.2411	7.38
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.5382	\$ 7.3414		

Top Butt 13up	\$ 4.3065	\$ 4.3086	\$ 4.5481	\$ 2.9370		\$ 3.8933	\$ 0.4132	3.19
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9370		\$ 3.8933		
PSMO Tenderloin	\$ 12.8230	\$ 13.0051	\$ 12.8345	\$ 9.6154		\$ 12.7462	\$ 0.0768	5.13
Butt Tenderloin	\$ 12.7910	\$ 13.8629	\$ 12.7016	\$ 9.3389		\$ 12.3796	\$ 0.4114	0.04
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2932		\$ 3.0399		
Inside Round	\$ 3.1051	\$ 3.0711	\$ 2.9902	\$ 2.3360		\$ 3.0966	\$ 0.0085	6.76
Outside Flat	\$ 3.1891	\$ 3.3301	\$ 3.1454	\$ 2.2456		\$ 2.9768	\$ 0.2123	2.17
Eye of round	\$ 3.7761	\$ 3.7563	\$ 3.6598	\$ 2.6387		\$ 3.4979	\$ 0.2782	4.19
Peeled Knuckle	+++	+++	+++	\$ 2.5594		\$ 3.3927	\$ 0.1873	3.41
Gooseneck	n/a	n/a	n/a	\$ 2.2026		\$ 2.9198		
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	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.2486		\$ 2.9807		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2372		\$ 2.9656	\$ 0.1644	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.8372		\$ 5.0866	\$ 0.0434	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5791		\$ 3.4189	\$ -0.0344	0.09
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0196		\$ 7.9796	\$ -0.9452	2.35
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0196		\$ 7.9796	\$ -0.8475	1.66
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0130		\$ 9.2964	\$ -1.2448	1.36
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.4035		\$ 8.4885		
Back Ribs	+++	+++	+++	\$ 1.4343		\$ 1.9013	\$ 1.6690	0.02
Short Loin 1x0	\$ 6.3404	\$ 6.0997	\$ 6.6540	\$ 4.9259		\$ 6.5298	\$ -0.1894	4.25
Striploin 0x1 13up	\$ 6.7626	\$ 6.7761	\$ 6.9337	\$ 5.0331		\$ 6.6719	\$ 0.0907	4.79
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0331		\$ 6.6719		
Top Butt 13up	\$ 4.1516	\$ 4.2126	\$ 4.4338	\$ 3.0148		\$ 3.9964	\$ 0.1552	10.64
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0148		\$ 3.9964		
PSMO Tenderloin	\$ 12.4133	\$ 12.5701	\$ 12.5651	\$ 9.3661		\$ 12.4157	\$ -0.0024	2.04
Butt Tenderloin	\$ 12.3536	\$ 11.7136	\$ 12.2595	\$ 9.0751		\$ 12.0300	\$ 0.3236	0.37
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2981		\$ 3.0464		
Inside Round	\$ 3.0977	\$ 3.0476	\$ 3.0374	\$ 2.3095		\$ 3.0615	\$ 0.0362	11.70
Outside Flat	\$ 3.1505	\$ 3.2041	\$ 3.0913	\$ 2.2638		\$ 3.0009	\$ 0.1496	7.13
Eye of round	\$ 3.7186	\$ 3.7572	\$ 3.6852	\$ 2.6127		\$ 3.4634	\$ 0.2552	3.11
Peeled Knuckle	+++	+++	+++	\$ 2.5822		\$ 3.4230	\$ 0.1670	2.75
Gooseneck	+++	+++	+++	\$ 2.1054		\$ 2.7909	\$ -0.3543	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	\$ 3.4713	\$ 3.5511	\$ 3.1927	\$ 2.4732		\$ 3.2785	\$ 0.1928	3.89
Briskets 120	\$ 3.5208	\$ 3.4617	\$ 3.4032	\$ 2.5321		\$ 3.3566	\$ 0.1642	2.35
Bone-in Chuck Shortrib	\$ 4.3985	\$ 4.3958	\$ 4.4871	\$ 3.3171		\$ 4.3971	\$ 0.0014	3.03
Flat Iron	+++	\$ 3.6652	\$ 4.6416					0.75
Blademeat	\$ 3.2651	\$ 3.3088	\$ 4.0696	\$ 2.4942		\$ 3.3063	\$ -0.0412	6.85
Bone-in Shortrib	+++	+++	+++	\$ 4.3823		\$ 5.8092	\$ 0.9408	0.10
Outside Skirt	+++	+++	+++	\$ 5.8577		\$ 7.7650	\$ -0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 3.9147		\$ 5.1893	\$ 0.1036	0.02
Flapmeat	+++	+++	+++	\$ 4.8815		\$ 6.4709	\$ 0.3591	0.01
Ball Tips	+++	+++	+++	\$ 2.3599		\$ 3.1283	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.6915		\$ 4.8935	\$ -0.0002	0.05
Flank Steak	\$ 6.4605	\$ 6.5099	\$ 6.3929	\$ 4.8868		\$ 6.4779	\$ -0.0174	1.00
Pectoral Muscle	\$ 3.2591	\$ 3.1980	+++	\$ 2.4371		\$ 3.2306	\$ 0.0285	3.28
Lointails	+++	+++	+++					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	\$ 0.9000	\$ 0.9757	\$ 0.9740	\$ 0.5798		\$ 0.7686	\$ 0.1314	22.52
Fresh 65% Lean Trimmings	\$ 1.6558	\$ 1.7543	\$ 1.5686	\$ 1.0906		\$ 1.4457	\$ 0.2101	8.67
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.2573		\$ 1.6667	\$ 0.5917	0.01
Fresh 81% Lean Trimmings	+++	+++	+++					3.97
Fresh 85% Lean Trimmings	\$ 2.8611	\$ 2.8857	\$ 2.4687	\$ 2.0456		\$ 2.7116	\$ 0.1495	7.50
Shankmeat	\$ 2.8611	\$ 2.8857	\$ 2.4687					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	+++	+++	+++					7.92
Lean Ground Beef	+++	+++	+++					0.07
Medium Ground Beef	+++	+++	+++					1.27
Regular Ground Beef	+++	+++	+++					7.29
Ground Chuck	+++	+++	+++					1.07
Ground Sirloin	+++	+++	+++	\$ 3.2008		\$ 4.2430	\$ -0.0002	0.38

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

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