

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 7, 2020








































Exchange Rate: 1.3291

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.4169	\$ 2.3755	\$ 2.2991	\$ 2.2192	\$ 2.2474	\$ 2.2203
RIB	\$ 4.0967	\$ 4.0674	\$ 4.2228	\$ 3.8122	\$ 3.9488	\$ 4.0786
LOIN	\$ 3.5843	\$ 3.5472	\$ 3.6367	\$ 3.4276	\$ 3.4694	\$ 3.5313
ROUND	\$ 2.4128	\$ 2.4073	\$ 2.3034	\$ 2.3956	\$ 2.4184	\$ 2.2742
BRISKET	\$ 2.3855	\$ 2.3456	\$ 2.4915	\$ 2.3855	\$ 2.3456	\$ 2.4915
SHORT PLATE	\$ 1.9772	\$ 2.0244	\$ 2.2451	\$ 1.9772	\$ 2.0244	\$ 2.2451
FLANK	\$ 1.4540	\$ 1.4695	\$ 1.4331	\$ 1.4540	\$ 1.4695	\$ 1.4331

	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	\$ 2.8024	\$ 2.7906	\$ 2.7678	\$ 2.7804	\$ 2.7451	\$ 2.6625	\$ 2.7023	\$ 2.7117
Load Count Totals		173.71	173.30	172.03				

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	+++	+++	+++	\$ 2.2824	\$ 3.0335	\$ 0.9165	0.50
Short Cut shoulder clod	+++	+++	+++	\$ 2.2102	\$ 2.9376	\$ 0.1924	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.3338	\$ 4.4310		
Clod Tender	+++	+++	+++	\$ 3.9563	\$ 5.2583	\$ -0.7783	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6136	\$ 3.4737	\$ 0.1771	1.76
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	\$ 6.4605	\$ 8.5867		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.4605	\$ 8.5867	\$ -0.6667	1.87
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4141	\$ 9.8541	\$ -1.1641	1.15
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.4721	\$ 9.9312		
Back Ribs	n/a	+++	+++	\$ 1.3184	\$ 1.7523		
Short Loin 1x0	\$ 7.2420	\$ 6.8334	\$ 6.8425	\$ 4.9813	\$ 6.6206	\$ 0.6214	0.36
Striploin 0x1 13up	\$ 7.0238	\$ 6.8494	\$ 7.0485	\$ 5.5710	\$ 7.4044	\$ -0.3806	7.97
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.5710	\$ 7.4044		

Top Butt 13up	\$ 4.3086	\$ 4.2081	\$ 4.6478	\$ 3.0135		\$ 4.0052	\$ 0.3034	3.59
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0135		\$ 4.0052		
PSMO Tenderloin	\$ 13.0051	\$ 12.8424	\$ 13.0368	\$ 9.8179		\$ 13.0490	\$ -0.0439	3.78
Butt Tenderloin	\$ 13.8629	\$ 12.7089	\$ 12.2606	\$ 9.7255		\$ 12.9262	\$ 0.9367	0.07
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2359		\$ 2.9717		
Inside Round	\$ 3.0711	\$ 3.0640	\$ 3.0025	\$ 2.3126		\$ 3.0737	\$ -0.0026	5.13
Outside Flat	\$ 3.3301	\$ 3.3150	\$ 3.2060	\$ 2.2440		\$ 2.9825	\$ 0.3476	3.94
Eye of round	\$ 3.7563	\$ 3.6724	\$ 3.5953	\$ 2.6645		\$ 3.5414	\$ 0.2149	4.22
Peeled Knuckle	+++	+++	+++	\$ 2.5811		\$ 3.4305	\$ 0.1395	4.93
Gooseneck	n/a	n/a	n/a	\$ 2.2029		\$ 2.9279		
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	\$ 2.2456		\$ 2.9846		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2292		\$ 2.9628	\$ 0.1672	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.8288		\$ 5.0889	\$ -0.6089	0.12
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6022		\$ 3.4586	\$ -0.0733	0.29
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3999		\$ 7.1770	\$ -0.3400	1.08
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.3999		\$ 7.1770	\$ -0.8288	1.29
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0859		\$ 9.4179	\$ -0.9946	1.17
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.4379		\$ 8.5566		
Back Ribs	+++	+++	+++	\$ 1.3184		\$ 1.7523	\$ 1.8189	0.01
Short Loin 1x0	\$ 6.0997	\$ 5.6800	\$ 6.5330	\$ 4.9871		\$ 6.6284	\$ -0.5287	0.99
Striploin 0x1 13up	\$ 6.7761	\$ 7.0165	\$ 6.7359	\$ 5.3271		\$ 7.0802	\$ -0.3041	3.70
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.3271		\$ 7.0802		
Top Butt 13up	\$ 4.2126	\$ 4.1595	\$ 4.5195	\$ 3.0578		\$ 4.0641	\$ 0.1485	6.23
Top Butt 13dn	n/a	n/a	n/a	\$ 3.0578		\$ 4.0641		
PSMO Tenderloin	\$ 12.5701	\$ 12.5196	\$ 12.3320	\$ 10.0307		\$ 13.3318	\$ -0.7617	2.58
Butt Tenderloin	\$ 11.7136	\$ 11.7351	\$ 12.3155	\$ 9.1921		\$ 12.2172	\$ -0.5036	0.16
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2627		\$ 3.0074		
Inside Round	\$ 3.0476	\$ 3.0670	\$ 2.9725	\$ 2.3062		\$ 3.0652	\$ -0.0176	13.89
Outside Flat	\$ 3.2041	\$ 3.3993	\$ 2.9760	\$ 2.2642		\$ 3.0093	\$ 0.1948	10.08
Eye of round	\$ 3.7572	\$ 3.6912	\$ 3.6229	\$ 2.6749		\$ 3.5552	\$ 0.2020	2.39
Peeled Knuckle	+++	+++	+++	\$ 2.5940		\$ 3.4477	\$ 0.2023	3.00
Gooseneck	+++	+++	n/a	\$ 2.1122		\$ 2.8073	\$ -0.3707	0.01

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.5511	\$ 3.4738	\$ 3.1760	\$ 2.5319		\$ 3.3651	\$ 0.1860	4.82
Briskets 120	\$ 3.4617	\$ 3.3842	\$ 3.6336	\$ 2.6266		\$ 3.4910	\$ -0.0293	4.20
Bone-in Chuck Shortrib	\$ 4.3958	\$ 4.1809	\$ 4.4526	\$ 3.3607		\$ 4.4667	\$ -0.0709	2.55
Flat Iron	\$ 3.6652	\$ 3.7527	\$ 4.2632					1.15
Blademeat	\$ 3.3088	\$ 3.2947	\$ 4.0024	\$ 2.4780		\$ 3.2935	\$ 0.0153	5.94
Bone-in Shortrib	+++	+++	+++	\$ 4.0025		\$ 5.3197	\$ 1.3903	0.09
Outside Skirt	+++	+++	+++	\$ 5.9932		\$ 7.9656	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.9732		\$ 5.2808	\$ 0.1055	0.01
Flapmeat	+++	+++	+++	\$ 4.8805		\$ 6.4867	\$ -0.4367	0.27
Ball Tips	+++	+++	+++	\$ 2.3902		\$ 3.1768	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.4014		\$ 4.5208	\$ -0.0001	0.02
Flank Steak	\$ 6.5099	\$ 6.4485	\$ 6.3321	\$ 4.9654		\$ 6.5995	\$ -0.0896	1.72
Pectoral Muscle	\$ 3.1980	\$ 3.2479	+++	\$ 2.4413		\$ 3.2447	\$ -0.0467	3.50
Lointails	+++	+++	n/a					0.38

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 0.9757	\$ 1.0628	\$ 1.0211	\$ 0.5458		\$ 0.7254	\$ 0.2503	26.36
Fresh 65% Lean Trimmings	\$ 1.7543	\$ 1.8061	\$ 1.7921	\$ 1.1879		\$ 1.5788	\$ 0.1755	11.16
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7227		\$ 2.2896	\$ 0.4187	1.78
Fresh 85% Lean Trimmings	\$ 2.8857	\$ 2.8956	\$ 2.4796	\$ 2.0905		\$ 2.7785	\$ 0.1072	8.70
Shankmeat	\$ 2.8857	\$ 2.8956	\$ 2.4796					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					10.04
Lean Ground Beef	+++	+++	+++					0.07
Medium Ground Beef	+++	+++	+++					0.98
Regular Ground Beef	+++	+++	+++					3.29
Ground Chuck	+++	+++	+++					0.09
Ground Sirloin	+++	+++	+++	\$ 3.2520		\$ 4.3222	\$ 0.0000	0.27

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

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