



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, July 12, 2019

Exchange Rate: 1.3070

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1750	\$ 2.2343	\$ 2.2531	\$ 2.0903	\$ 2.1832	\$ 2.2531
RIB	\$ 4.4142	\$ 4.4998	\$ 4.3544	\$ 3.5961	\$ 3.8706	\$ 3.8311
LOIN	\$ 3.6922	\$ 3.7348	\$ 4.0107	\$ 3.1847	\$ 3.3160	\$ 3.4901
ROUND	\$ 2.1654	\$ 2.1654	\$ 2.0620	\$ 2.1384	\$ 2.1474	\$ 2.0764
BRISKET	\$ 2.2909	\$ 2.4880	\$ 2.2149	\$ 2.2909	\$ 2.4880	\$ 2.2149
SHORT PLATE	\$ 2.2052	\$ 2.2182	\$ 1.7516	\$ 2.2052	\$ 2.2182	\$ 1.7516
FLANK	\$ 1.4442	\$ 1.5453	\$ 1.3931	\$ 1.4442	\$ 1.5453	\$ 1.3931















	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	\$ 2.8053	\$ 2.7341	\$ 2.7845	\$ 2.7573	\$ 2.5037	\$ 2.5018	\$ 2.6046	\$ 2.5902
Load Count Totals		208.38	193.40	187.25				

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	+++	+++	+++	\$ 2.1721	\$ 2.8389	\$ 0.2911	0.32
Short Cut shoulder clod	+++	+++	\$ 2.8931	\$ 2.2144	\$ 2.8942	\$ -0.1142	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.7802	\$ 3.6337		
Clod Tender	n/a	+++	\$ 5.0426	\$ 3.5812	\$ 4.6806		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 4.0863	\$ 2.7866	\$ 3.6421	\$ -0.1105	2.77
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.5437	\$ 8.5526		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5437	\$ 8.5526	\$ -0.2326	2.04
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4121	\$ 9.6876	\$ -0.5176	0.20
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.2216	\$ 9.4386		
Back Ribs	+++	+++	+++	\$ 1.3616	\$ 1.7796	\$ 1.7389	0.01
Short Loin 1x0	\$ 7.2229	\$ 7.4458	\$ 8.6976	\$ 5.2027	\$ 6.7999	\$ 0.4230	0.65
Striploin 0x1 13up	\$ 7.9042	\$ 8.0316	\$ 9.4249	\$ 5.6509	\$ 7.3857	\$ 0.5185	7.80
Striploin 0x1 13dn	n/a	n/a	\$ 9.4249	\$ 5.6509	\$ 7.3857		

Top Butt 13up	\$ 4.2603	\$ 4.2802	\$ 4.8370	\$ 3.1156		\$ 4.0721	\$ 0.1882	3.67
Top Butt 13dn	n/a	n/a	\$ 4.8370	\$ 3.1156		\$ 4.0721		
PSMO Tenderloin	\$ 12.5622	\$ 12.5250	\$ 12.1806	\$ 9.4804		\$ 12.3909	\$ 0.1713	2.21
Butt Tenderloin	\$ 11.8838	\$ 12.0737	\$ 11.9148	\$ 8.5347		\$ 11.1549	\$ 0.7289	0.15
Boneless Round	n/a	n/a	n/a	\$ 2.2126		\$ 2.8919		
Inside Round 1"	n/a	n/a	n/a	\$ 2.0554		\$ 2.6864		
Inside Round	\$ 2.8837	\$ 2.8583	\$ 2.6960	\$ 2.1498		\$ 2.8098	\$ 0.0739	5.94
Outside Flat	\$ 2.7981	\$ 2.7795	\$ 2.7057	\$ 2.0564		\$ 2.6877	\$ 0.1104	3.68
Eye of round	\$ 3.2331	\$ 3.2187	\$ 2.8476	\$ 2.1692		\$ 2.8351	\$ 0.3980	3.58
Peeled Knuckle	+++	+++	+++	\$ 2.2264		\$ 2.9099	\$ 0.1601	5.07
Gooseneck	n/a	n/a	n/a	\$ 1.9637		\$ 2.5666		
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	+++	\$ 2.1287		\$ 2.7822		
Short Cut shoulder clod	+++	+++	\$ 2.8931	\$ 2.1639		\$ 2.8282	\$ -0.0382	0.12
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.0426	\$ 3.2576		\$ 4.2577	\$ -0.9177	0.16
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 4.0863	\$ 2.4399		\$ 3.1889	\$ -0.0497	0.68
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.7831		\$ 6.2515	\$ -0.0385	4.08
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 4.7831		\$ 6.2515	\$ -0.1439	4.16
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 5.6536		\$ 7.3893	\$ -0.0330	1.25
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 5.4035		\$ 7.0624		
Back Ribs	+++	+++	+++	\$ 1.3616		\$ 1.7796	\$ 1.7389	0.08
Short Loin 1x0	\$ 5.4426	\$ 6.1484	\$ 6.8219	\$ 3.7235		\$ 4.8666	\$ 0.5760	3.97
Striploin 0x1 13up	\$ 5.7177	\$ 5.9195	\$ 7.1304	\$ 3.6448		\$ 4.7638	\$ 0.9539	4.73
Striploin 0x1 13dn	n/a	n/a	\$ 7.1304	\$ 3.6448		\$ 4.7638		
Top Butt 13up	\$ 3.6144	\$ 3.9851	\$ 3.9527	\$ 2.5008		\$ 3.2685	\$ 0.3459	7.04
Top Butt 13dn	n/a	n/a	\$ 3.9527	\$ 2.5008		\$ 3.2685		
PSMO Tenderloin	\$ 11.7069	\$ 10.7125	\$ 11.4948	\$ 8.1966		\$ 10.7130	\$ 0.9939	4.24
Butt Tenderloin	\$ 11.3158	\$ 11.7942	\$ 10.8737	\$ 8.2899		\$ 10.8349	\$ 0.4809	0.44
Boneless Round	n/a	n/a	n/a	\$ 2.1236		\$ 2.7755		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1653		\$ 2.8300		
Inside Round	\$ 2.8592	\$ 2.8794	\$ 2.7219	\$ 2.1170		\$ 2.7669	\$ 0.0923	17.72
Outside Flat	\$ 2.7585	\$ 2.7734	\$ 2.7354	\$ 2.0759		\$ 2.7132	\$ 0.0453	8.04
Eye of round	\$ 3.0818	\$ 3.0813	\$ 2.8625	\$ 2.1450		\$ 2.8035	\$ 0.2783	4.72
Peeled Knuckle	+++	+++	+++	\$ 2.2433		\$ 2.9320	\$ 0.0980	3.12
Gooseneck	+++	+++	n/a	\$ 1.9215		\$ 2.5114	\$ -0.0748	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	\$ 2.8521	\$ 2.9071	\$ 2.9093	\$ 2.1987		\$ 2.8737	\$ -0.0216	5.01
Briskets 120	\$ 3.2758	\$ 3.5835	\$ 3.2212	\$ 2.4290		\$ 3.1747	\$ 0.1011	3.02
Bone-in Chuck Shortrib	\$ 4.3198	\$ 4.4691	\$ 4.7791	\$ 3.3315		\$ 4.3543	\$ -0.0345	6.10
Flat Iron	\$ 3.7117	\$ 4.1199	\$ 5.1169					0.92
Blademeat	\$ 3.3124	\$ 3.3869	\$ 3.8420	\$ 2.5322		\$ 3.3096	\$ 0.0028	9.53
Bone-in Shortrib	+++	+++	+++	\$ 4.9815		\$ 6.5108	\$ 0.1948	0.41
Outside Skirt	+++	+++	+++	\$ 6.8623		\$ 8.9690	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.4411		\$ 5.8045	\$ 0.1162	0.01
Flapmeat	+++	+++	+++	\$ 5.1549		\$ 6.7375	\$ 0.3225	0.21
Ball Tips	+++	+++	+++	\$ 2.2196		\$ 2.9010	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.2724		\$ 4.2770	\$ 0.0001	0.19
Flank Steak	\$ 6.0168	\$ 6.6145	\$ 6.3884	\$ 4.4079		\$ 5.7611	\$ 0.2557	2.13
Pectoral Muscle	\$ 3.3150	\$ 3.3488	\$ 3.5666	\$ 2.5787		\$ 3.3704	\$ -0.0554	2.88
Lointails	+++	+++	+++					0.92

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	\$ 1.2241	\$ 1.2452	+++	\$ 0.8787		\$ 1.1485	\$ 0.0756	25.27
Fresh 65% Lean Trimmings	\$ 1.8452	\$ 1.8620	+++	\$ 1.1644		\$ 1.5219	\$ 0.3233	13.88
Fresh 75% Lean Trimmings	\$ 2.2747	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8300		\$ 2.3918	\$ 0.1588	2.28
Fresh 85% Lean Trimmings	\$ 2.7042	\$ 2.7259	+++	\$ 1.9976		\$ 2.6109	\$ 0.0933	18.75
Shankmeat	\$ 2.7042	\$ 2.7259	+++					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	+++	+++	+++					8.89
Lean Ground Beef	+++	+++	+++					0.23
Medium Ground Beef	+++	+++	+++					0.10
Regular Ground Beef	+++	+++	+++					4.92
Ground Chuck	+++	+++	+++	\$ 1.9828		\$ 2.5915	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 3.9994	\$ 0.0001	0.01

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

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