



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 1, 2019

Exchange Rate: 1.3144

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3172	\$ 2.3369	\$ 2.2386	\$ 2.2305	\$ 2.2275	\$ 2.2386
RIB	\$ 4.3408	\$ 4.2976	\$ 3.7413	\$ 4.1185	\$ 4.0813	\$ 3.5344
LOIN	\$ 3.6719	\$ 3.5919	\$ 3.3021	\$ 3.5529	\$ 3.4733	\$ 3.1324
ROUND	\$ 2.2924	\$ 2.2618	\$ 2.1957	\$ 2.2769	\$ 2.2824	\$ 2.1953
BRISKET	\$ 2.5241	\$ 2.5352	\$ 2.2343	\$ 2.5241	\$ 2.5352	\$ 2.2343
SHORT PLATE	\$ 2.2358	\$ 2.1610	\$ 1.8353	\$ 2.2358	\$ 2.1610	\$ 1.8353
FLANK	\$ 1.4271	\$ 1.4398	\$ 1.3834	\$ 1.4271	\$ 1.4398	\$ 1.3834















	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	\$ 2.8476	\$ 2.8050	\$ 2.7778	\$ 2.5689	\$ 2.7949	\$ 2.7252	\$ 2.7001	\$ 2.5092
Load Count Totals		166.45	220.71	223.68				

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	+++	+++	+++	\$ 2.2957	\$ 3.0175	\$ 1.2025	0.20
Short Cut shoulder clod	+++	+++	\$ 2.9242	\$ 2.1832	\$ 2.8696	\$ 0.2859	0.12
Clod Heart	n/a	n/a	n/a	\$ 2.6483	\$ 3.4809		
Clod Tender	+++	+++	\$ 5.9933	\$ 4.3637	\$ 5.7356	\$ -0.1356	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.8610	\$ 3.7605	\$ 0.0684	2.65
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.2668	\$ 8.2371		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2668	\$ 8.2371	\$ -0.3671	1.97
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5739	\$ 9.9551	\$ -0.7951	0.20
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6391	\$ 10.0408		
Back Ribs	+++	+++	+++	\$ 1.3326	\$ 1.7516	\$ 1.6812	0.01
Short Loin 1x0	\$ 6.7465	\$ 6.9171	\$ 6.2556	\$ 4.9717	\$ 6.5348	\$ 0.2117	0.60
Striploin 0x1 13up	\$ 7.0604	\$ 7.1010	\$ 6.4461	\$ 5.4270	\$ 7.1332	\$ -0.0728	7.68
Striploin 0x1 13dn	n/a	n/a	\$ 6.4461	\$ 5.4270	\$ 7.1332		

Top Butt 13up	\$ 4.6994	\$ 4.7870	\$ 4.2868	\$ 3.5858		\$ 4.7132	\$ -0.0138	4.08
Top Butt 13dn	n/a	n/a	\$ 4.2868	\$ 3.5858		\$ 4.7132		
PSMO Tenderloin	\$ 12.8553	\$ 12.6221	\$ 11.3980	\$ 10.3519		\$ 13.6065	\$ -0.7512	2.03
Butt Tenderloin	\$ 12.5811	\$ 12.2901	\$ 11.6578	\$ 9.7663		\$ 12.8368	\$ -0.2557	0.24
Boneless Round	n/a	n/a	n/a	\$ 2.1976		\$ 2.8885		
Inside Round 1"	n/a	n/a	+++	\$ 2.2179		\$ 2.9152		
Inside Round	\$ 3.0149	\$ 2.9572	\$ 2.7684	\$ 2.2458		\$ 2.9519	\$ 0.0630	3.71
Outside Flat	\$ 3.0757	\$ 3.0039	\$ 3.0766	\$ 2.2004		\$ 2.8922	\$ 0.1835	3.03
Eye of round	\$ 3.5489	\$ 3.5219	\$ 3.3025	\$ 2.6222		\$ 3.4466	\$ 0.1023	4.08
Peeled Knuckle	+++	+++	+++	\$ 2.4223		\$ 3.1839	\$ 0.1761	4.15
Gooseneck	n/a	n/a	+++	\$ 1.9541		\$ 2.5685		
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	+++	\$ 2.3285		\$ 3.0606		
Short Cut shoulder clod	+++	+++	\$ 2.9242	\$ 2.2125		\$ 2.9081	\$ 0.2078	0.27
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.9933	\$ 4.3037		\$ 5.6568	\$ -0.2168	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8060		\$ 3.6882	\$ 0.0086	0.12
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3365		\$ 8.3287	\$ -1.0670	1.14
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3365		\$ 8.3287	\$ -1.0478	1.47
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9120		\$ 9.0851	\$ -0.4156	0.65
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.8316		\$ 8.9795		
Back Ribs	+++	+++	+++	\$ 1.3326		\$ 1.7516	\$ 1.6812	0.03
Short Loin 1x0	\$ 6.3615	\$ 6.4296	\$ 5.6958	\$ 4.9523		\$ 6.5093	\$ -0.1478	1.22
Striploin 0x1 13up	\$ 6.5907	\$ 6.7072	\$ 5.7176	\$ 5.1765		\$ 6.8040	\$ -0.2133	2.38
Striploin 0x1 13dn	n/a	n/a	\$ 5.7176	\$ 5.1765		\$ 6.8040		
Top Butt 13up	\$ 4.4805	\$ 4.5805	\$ 3.9681	\$ 3.4984		\$ 4.5983	\$ -0.1178	7.23
Top Butt 13dn	n/a	n/a	\$ 3.9681	\$ 3.4984		\$ 4.5983		
PSMO Tenderloin	\$ 12.4114	\$ 12.4186	\$ 11.3215	\$ 10.5233		\$ 13.8318	\$ -1.4204	2.63
Butt Tenderloin	\$ 12.4993	\$ 11.8614	\$ 11.5821	\$ 9.7163		\$ 12.7711	\$ -0.2718	0.18
Boneless Round	n/a	n/a	n/a	\$ 2.1842		\$ 2.8709		
Inside Round 1"	n/a	n/a	+++	\$ 2.1865		\$ 2.8739		
Inside Round	\$ 2.9829	\$ 2.9655	\$ 2.7669	\$ 2.2126		\$ 2.9082	\$ 0.0747	15.14
Outside Flat	\$ 2.9701	\$ 3.0339	\$ 3.0132	\$ 2.1718		\$ 2.8546	\$ 0.1155	3.59
Eye of round	\$ 3.5743	\$ 3.4980	\$ 3.3846	\$ 2.6200		\$ 3.4437	\$ 0.1306	1.36
Peeled Knuckle	+++	+++	+++	\$ 2.4346		\$ 3.2000	\$ 0.2300	1.08
Gooseneck	n/a	n/a	+++	\$ 2.0016		\$ 2.6309		







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	\$ 3.1598	\$ 3.1117	\$ 3.1187	\$ 2.3398		\$ 3.0754	\$ 0.0844	1.47
Briskets 120	\$ 3.6910	\$ 3.7025	+++	\$ 2.6346		\$ 3.4629	\$ 0.2281	1.95
Bone-in Chuck Shortrib	\$ 4.6666	\$ 4.5286	\$ 4.4154	\$ 3.3013		\$ 4.3392	\$ 0.3274	2.38
Flat Iron	\$ 4.4309	\$ 4.4142	\$ 4.1706					0.52
Blademeat	\$ 4.0541	\$ 3.9667	\$ 3.0190	\$ 3.0673		\$ 4.0317	\$ 0.0224	6.79
Bone-in Shortrib	+++	+++	+++	\$ 5.2725		\$ 6.9302	\$ 0.2298	0.18
Outside Skirt	+++	+++	+++	\$ 6.7811		\$ 8.9131	\$ -0.2731	0.51
Inside Skirt	+++	+++	+++	\$ 5.1516		\$ 6.7713	\$ 0.2987	0.01
Flapmeat	+++	+++	+++	\$ 5.1165		\$ 6.7251	\$ 0.4549	0.08
Ball Tips	+++	+++	+++	\$ 2.4624		\$ 3.2366	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.3952		\$ 4.4627	\$ 0.5273	0.01
Flank Steak	\$ 6.3380	\$ 6.3605	\$ 5.9818	\$ 4.7718		\$ 6.2721	\$ 0.0659	1.00
Pectoral Muscle	+++	\$ 3.9410	\$ 3.5481	\$ 3.1230		\$ 4.1049	\$ -0.1044	2.36
Lointails	+++	+++	+++					0.88

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	\$ 1.0029	\$ 1.0389	\$ 1.0324	\$ 0.5797		\$ 0.7620	\$ 0.2409	18.70
Fresh 65% Lean Trimmings	\$ 1.7723	\$ 1.7302	\$ 1.8092	\$ 1.0375		\$ 1.3637	\$ 0.4086	13.89
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6700		\$ 2.1950	\$ 0.0363	2.12
Fresh 85% Lean Trimmings	\$ 2.3969	\$ 2.4437	\$ 2.5191	\$ 1.7263		\$ 2.2690	\$ 0.1279	24.56
Shankmeat	\$ 2.3969	\$ 2.4437	\$ 2.5191					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	+++	+++	+++					8.68
Lean Ground Beef	+++	+++	+++					0.59
Medium Ground Beef	+++	+++	n/a					1.43
Regular Ground Beef	+++	+++	+++					4.87
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0765		\$ 4.0438	\$ 0.0000	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.