



## 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, December 6, 2019

Exchange Rate: 1.3173

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3794	\$ 2.4553	\$ 2.1882	\$ 2.3104	\$ 2.3466	\$ 2.1640
RIB	\$ 5.3566	\$ 5.3318	\$ 5.0613	\$ 4.3533	\$ 4.2867	\$ 4.5531
LOIN	\$ 3.6050	\$ 3.6408	\$ 3.4631	\$ 3.2613	\$ 3.1831	\$ 3.1328
ROUND	\$ 2.4511	\$ 2.5174	\$ 2.1253	\$ 2.4432	\$ 2.4680	\$ 2.1635
BRISKET	\$ 2.5309	\$ 2.4413	\$ 2.4430	\$ 2.5309	\$ 2.4413	\$ 2.4430
SHORT PLATE	\$ 2.0828	\$ 2.1085	\$ 1.9109	\$ 2.0828	\$ 2.1085	\$ 1.9109
FLANK	\$ 1.4324	\$ 1.4484	\$ 1.3371	\$ 1.4324	\$ 1.4484	\$ 1.3371

	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	\$ 3.0030	\$ 2.9501	\$ 2.9901	\$ 2.7372	\$ 2.7690	\$ 2.7404	\$ 2.7304	\$ 2.6104
Load Count Totals		184.65	195.09	222.10				















### 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	+++	+++	n/a	\$ 2.2854	\$ 3.0106	\$ 0.9694	0.13
Short Cut shoulder clod	+++	+++	+++	\$ 2.3052	\$ 3.0366	\$ 0.2634	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.7781	\$ 4.9769		
Clod Tender	n/a	+++	+++	\$ 5.1971	\$ 6.8461		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.2776	\$ 4.3176	\$ -0.1459	2.91
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	n/a				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.4213	\$ 11.0934		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.4213	\$ 11.0934	\$ -0.2534	4.12
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.3168	\$ 12.2730	\$ -0.7530	0.19
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 9.3504	\$ 12.3173		
Back Ribs	+++	n/a	+++	\$ 1.4775	\$ 1.9463	\$ 1.6162	0.01
Short Loin 1x0	\$ 6.7954	\$ 6.8860	\$ 6.5559	\$ 4.6986	\$ 6.1895	\$ 0.6059	0.52
Striploin 0x1 13up	\$ 6.4577	\$ 6.4704	\$ 6.3338	\$ 4.9627	\$ 6.5374	\$ -0.0797	10.88
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.9627	\$ 6.5374		







Top Butt 13up	\$ 4.0228	\$ 4.0971	\$ 4.5363	\$ 2.8672		\$ 3.7770	\$ 0.2458	10.73
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8672		\$ 3.7770		
PSMO Tenderloin	\$ 15.3496	\$ 15.9330	\$ 13.4891	\$ 12.1256		\$ 15.9731	\$ -0.6235	5.66
Butt Tenderloin	\$ 14.1836	\$ 13.8189	\$ 12.7829	\$ 12.3308		\$ 16.2434	\$ -2.0598	0.09
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2284		\$ 2.9355		
Inside Round	\$ 3.1149	\$ 3.4197	\$ 2.8605	\$ 2.3541		\$ 3.1011	\$ 0.0138	6.60
Outside Flat	\$ 3.5005	\$ 3.5108	\$ 2.8339	\$ 2.4838		\$ 3.2719	\$ 0.2286	3.02
Eye of round	\$ 3.5630	\$ 3.5540	\$ 3.1968	\$ 2.4777		\$ 3.2639	\$ 0.2991	4.04
Peeled Knuckle	+++	+++	+++	\$ 2.5282		\$ 3.3304	\$ 0.3396	3.32
Gooseneck	n/a	n/a	n/a	\$ 2.4513		\$ 3.2291		
<b>AA Product</b>								
	<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	\$ 2.3477		\$ 3.0926		
Short Cut shoulder clod	+++	+++	+++	\$ 2.3301		\$ 3.0694	\$ 0.2306	0.04
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.7586		\$ 6.2685	\$ -1.7085	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.2411		\$ 4.2695	\$ -0.4951	0.16
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5666		\$ 8.6502	\$ -0.1743	0.44
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5666		\$ 8.6502	\$ -0.4196	7.66
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2522		\$ 9.5533	\$ -0.3724	0.26
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.2056		\$ 9.4919		
Back Ribs	+++	+++	+++	\$ 1.4775		\$ 1.9463	\$ 1.6162	0.01
Short Loin 1x0	\$ 5.3186	\$ 5.0867	\$ 5.3447	\$ 3.3951		\$ 4.4724	\$ 0.8462	0.45
Striploin 0x1 13up	\$ 5.3627	\$ 5.0821	\$ 5.4635	\$ 3.4442		\$ 4.5370	\$ 0.8257	4.13
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.4442		\$ 4.5370		
Top Butt 13up	\$ 4.1379	\$ 4.1125	\$ 3.9637	\$ 2.9424		\$ 3.8760	\$ 0.2619	5.44
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9424		\$ 3.8760		
PSMO Tenderloin	\$ 13.0701	\$ 13.0958	\$ 12.2755	\$ 10.3668		\$ 13.6562	\$ -0.5861	3.95
Butt Tenderloin	\$ 12.7920	\$ 11.7886	\$ 12.3593	\$ 9.3818		\$ 12.3586	\$ 0.4334	0.05
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3022		\$ 3.0327		
Inside Round	\$ 3.1704	\$ 3.3525	\$ 2.9252	\$ 2.3441		\$ 3.0879	\$ 0.0825	11.85
Outside Flat	\$ 3.4407	\$ 3.4437	\$ 2.9314	\$ 2.4629		\$ 3.2444	\$ 0.1963	5.98
Eye of round	\$ 3.5098	\$ 3.5050	\$ 3.3413	\$ 2.4299		\$ 3.2009	\$ 0.3089	2.28
Peeled Knuckle	+++	+++	+++	\$ 2.4793		\$ 3.2660	\$ 0.3240	0.90
Gooseneck	n/a	n/a	n/a	\$ 2.2621		\$ 2.9799		

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**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	\$ 3.4696	\$ 3.5664	\$ 2.8865	\$ 2.5610		\$ 3.3736	\$ 0.0960	5.11
Briskets 120	\$ 3.6847	\$ 3.5382	\$ 3.5749	\$ 2.7574		\$ 3.6323	\$ 0.0524	2.16
Bone-in Chuck Shortrib	\$ 3.7818	\$ 3.9068	\$ 4.7674	\$ 3.0119		\$ 3.9676	\$ -0.1858	3.34
Flat Iron	\$ 3.9057	\$ 3.8798	\$ 4.3703					0.14
Blademeat	\$ 3.3534	\$ 3.5735	\$ 4.0818	\$ 2.4723		\$ 3.2568	\$ 0.0966	5.85
Bone-in Shortrib	+++	+++	+++	\$ 4.3260		\$ 5.6986	\$ 1.0114	0.15
Outside Skirt	+++	+++	+++	\$ 6.1229		\$ 8.0657	\$ 0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.5806		\$ 6.0340	\$ 0.0460	0.01
Flapmeat	+++	+++	+++	\$ 4.4576		\$ 5.8720	\$ 0.2080	1.22
Ball Tips	+++	+++	+++	\$ 2.3283		\$ 3.0671	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.3158		\$ 4.3679	\$ 0.0002	0.03
Flank Steak	\$ 6.3197	\$ 6.3958	\$ 5.8509	\$ 4.4741		\$ 5.8937	\$ 0.4260	0.74
Pectoral Muscle	\$ 3.2548	\$ 3.3861	\$ 4.1258	\$ 2.5659		\$ 3.3801	\$ -0.1253	3.66
Lointails	+++	+++	+++					0.94

**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	\$ 0.9918	\$ 0.9931	\$ 1.0028	\$ 0.7066		\$ 0.9308	\$ 0.0610	28.91
Fresh 65% Lean Trimmings	\$ 1.8436	\$ 1.8983	\$ 1.4482	\$ 1.3697		\$ 1.8043	\$ 0.0393	10.29
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.9300		\$ 2.5424	\$ 0.1725	1.81
Fresh 85% Lean Trimmings	\$ 2.8126	\$ 2.9371	\$ 2.2166	\$ 2.1383		\$ 2.8168	\$ -0.0042	9.35
Shankmeat	+++	+++	\$ 2.2166					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	+++	+++	+++					5.22
Lean Ground Beef	+++	+++	+++					2.13
Medium Ground Beef	+++	+++	+++					0.16
Regular Ground Beef	+++	+++	+++					7.48
Ground Chuck	+++	+++	+++	\$ 1.9858		\$ 2.6159	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2523		\$ 4.2843	\$ 0.0001	0.01

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

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