



## 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, May 31, 2019

Exchange Rate: 1.3501

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3502	\$ 2.2449	\$ 2.1898	\$ 2.2231	\$ 2.1216	\$ 2.1898
RIB	\$ 4.4204	\$ 4.4790	\$ 4.5708	\$ 4.3402	\$ 4.3705	\$ 3.9732
LOIN	\$ 4.1177	\$ 4.0779	\$ 4.1293	\$ 3.7653	\$ 3.6814	\$ 3.5047
ROUND	\$ 2.1958	\$ 2.2194	\$ 2.1728	\$ 2.1543	\$ 2.1502	\$ 2.1236
BRISKET	\$ 2.5223	\$ 2.4856	\$ 2.0931	\$ 2.5223	\$ 2.4856	\$ 2.0931
SHORT PLATE	\$ 2.2495	\$ 2.2352	\$ 2.1236	\$ 2.2495	\$ 2.2352	\$ 2.1236
FLANK	\$ 1.5022	\$ 1.5492	\$ 1.4695	\$ 1.5022	\$ 1.5492	\$ 1.4695

	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	\$ 3.0161	\$ 2.9005	\$ 2.8715	\$ 2.8362	\$ 2.8251	\$ 2.7695	\$ 2.7229	\$ 2.6243
Load Count Totals		195.02	176.88	228.31				















### 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	+++	+++	+++	\$ 2.1638	\$ 2.9213	\$ 1.1787	0.29
Short Cut shoulder clod	+++	+++	\$ 2.8595	\$ 2.2733	\$ 3.0692	\$ 0.0861	0.19
Clod Heart	n/a	n/a	n/a	\$ 2.5435	\$ 3.4340		
Clod Tender	+++	n/a	+++	\$ 3.4861	\$ 4.7066	\$ -0.5266	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7057	\$ 3.6530	\$ -0.0123	2.38
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.7413	\$ 9.1014		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.7413	\$ 9.1014	\$ -0.9714	2.89
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7297	\$ 10.4359	\$ 0.3141	0.24
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.4854	\$ 10.1060		
Back Ribs	n/a	n/a	+++	\$ 1.4880	\$ 2.0089		
Short Loin 1x0	\$ 8.0622	\$ 8.5441	\$ 9.0639	\$ 6.0550	\$ 8.1749	\$ -0.1127	1.03
Striploin 0x1 13up	\$ 9.7888	\$ 9.8728	\$ 10.6405	\$ 6.7778	\$ 9.1507	\$ 0.6381	4.72
Striploin 0x1 13dn	n/a	n/a	\$ 10.6405	\$ 6.7778	\$ 9.1507		







Top Butt 13up	\$ 4.7437	\$ 4.6159	\$ 4.8547	\$ 3.1596		\$ 4.2658	\$ 0.4779	3.37
Top Butt 13dn	n/a	n/a	\$ 4.8547	\$ 3.1596		\$ 4.2658		
PSMO Tenderloin	\$ 12.8667	\$ 12.8684	\$ 12.5095	\$ 9.6750		\$ 13.0622	\$ -0.1955	2.83
Butt Tenderloin	\$ 12.8366	\$ 12.9756	\$ 12.5881	\$ 9.7154		\$ 13.1168	\$ -0.2802	0.31
Boneless Round	n/a	n/a	n/a	\$ 2.0875		\$ 2.8183		
Inside Round 1"	n/a	n/a	n/a	\$ 2.0275		\$ 2.7373		
Inside Round	\$ 2.8588	\$ 2.9662	\$ 2.9905	\$ 2.1120		\$ 2.8514	\$ 0.0074	7.77
Outside Flat	\$ 2.9109	\$ 2.8463	\$ 2.6227	\$ 2.1773		\$ 2.9396	\$ -0.0287	7.24
Eye of round	\$ 3.3495	\$ 3.2290	\$ 3.1101	\$ 2.1834		\$ 2.9478	\$ 0.4017	3.70
Peeled Knuckle	+++	+++	+++	\$ 2.3483		\$ 3.1704	\$ -0.0504	2.87
Gooseneck	n/a	n/a	n/a	\$ 1.9669		\$ 2.6555		
<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	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.1274		\$ 2.8722		
Short Cut shoulder clod	+++	+++	\$ 2.8595	\$ 2.2576		\$ 3.0480	\$ 0.0585	0.75
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	n/a	+++	\$ 3.0904		\$ 4.1723	\$ -0.4223	0.23
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5656		\$ 3.4638	\$ -0.0254	0.29
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9245		\$ 7.9987	\$ 0.0917	4.20
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9245		\$ 7.9987	\$ -0.1967	2.44
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.8668		\$ 9.2709	\$ 0.1751	0.38
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.6707		\$ 9.0061		
Back Ribs	+++	+++	+++	\$ 1.4880		\$ 2.0089	\$ 1.6183	0.03
Short Loin 1x0	\$ 7.2804	\$ 7.1235	\$ 6.8102	\$ 4.8949		\$ 6.6086	\$ 0.6718	4.86
Striploin 0x1 13up	\$ 7.8129	\$ 7.8932	\$ 6.9073	\$ 5.6796		\$ 7.6680	\$ 0.1449	1.90
Striploin 0x1 13dn	n/a	n/a	\$ 6.9073	\$ 5.6796		\$ 7.6680		
Top Butt 13up	\$ 4.3069	\$ 4.1404	\$ 4.4554	\$ 2.8924		\$ 3.9050	\$ 0.4019	3.27
Top Butt 13dn	n/a	n/a	\$ 4.4554	\$ 2.8924		\$ 3.9050		
PSMO Tenderloin	\$ 12.1190	\$ 12.4472	\$ 11.6935	\$ 8.7073		\$ 11.7557	\$ 0.3633	3.07
Butt Tenderloin	\$ 12.1049	\$ 12.6924	\$ 11.5112	\$ 8.6342		\$ 11.6570	\$ 0.4479	0.66
Boneless Round	n/a	n/a	n/a	\$ 2.1366		\$ 2.8846		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1279		\$ 2.8729		
Inside Round	\$ 2.8564	\$ 2.8435	\$ 2.8993	\$ 2.1229		\$ 2.8661	\$ -0.0097	21.64
Outside Flat	\$ 2.8148	\$ 2.7626	\$ 2.5247	\$ 2.1949		\$ 2.9633	\$ -0.1485	6.61
Eye of round	\$ 3.0173	\$ 2.9861	\$ 3.0664	\$ 2.1958		\$ 2.9645	\$ 0.0528	2.90
Peeled Knuckle	+++	+++	+++	\$ 2.3385		\$ 3.1572	\$ -0.0672	0.75
Gooseneck	+++	+++	n/a	\$ 1.9075		\$ 2.5753	\$ -0.1387	0.01

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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	\$ 2.9703	\$ 2.9842	\$ 2.8523	\$ 2.2666		\$ 3.0601	\$ -0.0898	2.63
Briskets 120	\$ 3.6430	\$ 3.6132	+++	\$ 2.8635		\$ 3.8660	\$ -0.2230	2.97
Bone-in Chuck Shortrib	\$ 4.4149	\$ 4.3901	\$ 4.4141	\$ 3.2998		\$ 4.4551	\$ -0.0402	4.31
Flat Iron	\$ 4.5030	\$ 4.5426	\$ 4.7659					0.63
Blademeat	\$ 3.8049	\$ 3.9064	\$ 3.8196	\$ 2.8035		\$ 3.7850	\$ 0.0199	4.23
Bone-in Shortrib	+++	+++	+++	\$ 4.9384		\$ 6.6673	\$ 0.0727	0.32
Outside Skirt	+++	+++	+++	\$ 6.8977		\$ 9.3126	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.3939		\$ 5.9322	\$ 0.1185	0.01
Flapmeat	+++	+++	+++	\$ 4.8599		\$ 6.5614	\$ 0.4786	0.06
Ball Tips	+++	+++	+++	\$ 2.4168		\$ 3.2629	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 4.3129		\$ 5.8228	\$ -0.0001	0.04
Flank Steak	\$ 6.4044	\$ 6.7913	\$ 6.5004	\$ 4.7011		\$ 6.3470	\$ 0.0574	1.16
Pectoral Muscle	\$ 3.6686	\$ 3.7384	+++	\$ 2.8185		\$ 3.8053	\$ -0.1367	3.78
Lointails	+++	+++	+++					2.07

**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	\$ 1.2149	\$ 1.2174	\$ 1.0419	\$ 0.8674		\$ 1.1711	\$ 0.0438	25.11
Fresh 65% Lean Trimmings	\$ 1.7973	\$ 1.7944	\$ 1.8184	\$ 1.2190		\$ 1.6458	\$ 0.1515	16.76
Fresh 75% Lean Trimmings	+++	+++	+++					0.10
Fresh 81% Lean Trimmings	+++		+++					1.93
Fresh 85% Lean Trimmings	\$ 2.7334	\$ 2.7694	\$ 2.6174	\$ 2.0014		\$ 2.7021	\$ 0.0313	15.32
Shankmeat	\$ 2.7334	\$ 2.7694	\$ 2.6174					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	+++	+++	+++					12.93
Lean Ground Beef	+++	+++	+++					2.70
Medium Ground Beef	+++	+++	+++					0.37
Regular Ground Beef	+++	+++	+++					3.45
Ground Chuck	+++	+++	+++	\$ 2.0199		\$ 2.7271	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1100		\$ 4.1988	\$ -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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