



## 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, January 17, 2020

Exchange Rate: 1.3045

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3358	\$ 2.2212	\$ 2.2616	\$ 2.2174	\$ 2.1946	\$ 2.1983
RIB	\$ 4.0532	\$ 4.2991	\$ 4.1409	\$ 3.8651	\$ 3.9373	\$ 4.0716
LOIN	\$ 3.3872	\$ 3.3770	\$ 3.4377	\$ 3.2256	\$ 3.2439	\$ 3.3029
ROUND	\$ 2.4081	\$ 2.3840	\$ 2.2801	\$ 2.4033	\$ 2.3514	\$ 2.2564
BRISKET	\$ 2.5204	\$ 2.4846	\$ 2.5180	\$ 2.5204	\$ 2.4846	\$ 2.5180
SHORT PLATE	\$ 2.0137	\$ 2.0091	\$ 2.2985	\$ 2.0137	\$ 2.0091	\$ 2.2985
FLANK	\$ 1.4248	\$ 1.4176	\$ 1.4163	\$ 1.4248	\$ 1.4176	\$ 1.4163

	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	\$ 2.7731	\$ 2.7270	\$ 2.7112	\$ 2.7170	\$ 2.7457	\$ 2.6350	\$ 2.6265	\$ 2.6564
Load Count Totals		156.87	105.26	194.53				















### 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	+++	+++	+++	\$ 2.2762	\$ 2.9693	\$ 1.1107	0.20
Short Cut shoulder clod	+++	+++	+++	\$ 2.2385	\$ 2.9201	\$ 0.2099	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.6424	\$ 4.7515		
Clod Tender	+++	n/a	+++	\$ 4.0658	\$ 5.3038	\$ -0.6938	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7429	\$ 3.5781	\$ 0.1301	1.96
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	\$ 6.3223	\$ 8.2474		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3223	\$ 8.2474	\$ -0.7474	1.43
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2042	\$ 9.3979	\$ -0.5479	0.23
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.4629	\$ 9.7354		
Back Ribs	n/a	n/a	+++	\$ 1.4105	\$ 1.8400		
Short Loin 1x0	\$ 6.5804	\$ 6.4635	\$ 6.7997	\$ 4.8345	\$ 6.3066	\$ 0.2738	0.36
Striploin 0x1 13up	\$ 6.4120	\$ 6.3616	\$ 6.8219	\$ 5.2487	\$ 6.8469	\$ -0.4349	7.83
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.2487	\$ 6.8469		







Top Butt 13up	\$ 4.0452	\$ 4.0270	\$ 4.6908	\$ 2.9112		\$ 3.7977	\$ 0.2475	4.34
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9112		\$ 3.7977		
PSMO Tenderloin	\$ 12.2183	\$ 12.1299	\$ 12.2662	\$ 10.0671		\$ 13.1325	\$ -0.9142	3.66
Butt Tenderloin	\$ 13.0062	+++	\$ 12.4908	\$ 10.1979		\$ 13.3032	\$ -0.2970	0.05
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2027		\$ 2.8734		
Inside Round	\$ 3.0981	\$ 3.0624	\$ 3.0117	\$ 2.2288		\$ 2.9075	\$ 0.1906	6.49
Outside Flat	\$ 3.4683	\$ 3.3866	\$ 2.9254	\$ 2.3201		\$ 3.0266	\$ 0.4417	2.67
Eye of round	\$ 3.5607	\$ 3.5649	\$ 3.5542	\$ 2.6853		\$ 3.5030	\$ 0.0577	3.88
Peeled Knuckle	+++	+++	+++	\$ 2.6070		\$ 3.4008	\$ 0.0492	3.32
Gooseneck	n/a	n/a	n/a	\$ 2.2129		\$ 2.8867		
<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	\$ 2.2708		\$ 2.9623		
Short Cut shoulder clod	+++	+++	+++	\$ 2.2986		\$ 2.9985	\$ 0.1315	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.6321		\$ 4.7381	\$ -0.1281	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7535		\$ 3.5919	\$ -0.1439	0.16
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9751		\$ 7.7945	\$ -0.6383	2.22
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9751		\$ 7.7945	\$ -1.0262	2.96
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2454		\$ 9.4516	\$ -0.8699	0.41
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.0973		\$ 9.2584		
Back Ribs	+++	+++	+++	\$ 1.4105		\$ 1.8400	\$ 1.6600	0.13
Short Loin 1x0	\$ 5.3658	\$ 5.5401	\$ 5.9212	\$ 4.9724		\$ 6.4865	\$ -1.1207	2.16
Striploin 0x1 13up	\$ 5.9800	\$ 5.9946	\$ 6.3360	\$ 5.0264		\$ 6.5569	\$ -0.5769	3.52
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0264		\$ 6.5569		
Top Butt 13up	\$ 3.9894	\$ 3.9860	\$ 4.5099	\$ 2.8973		\$ 3.7795	\$ 0.2099	8.82
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8973		\$ 3.7795		
PSMO Tenderloin	\$ 12.0170	\$ 11.8917	\$ 12.2662	\$ 10.0792		\$ 13.1483	\$ -1.1313	2.47
Butt Tenderloin	\$ 11.8889	+++	\$ 12.1756	\$ 9.4718		\$ 12.3560	\$ -0.4671	0.09
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2605		\$ 2.9488		
Inside Round	\$ 3.0553	\$ 3.0500	\$ 2.8987	\$ 2.2469		\$ 2.9311	\$ 0.1242	16.79
Outside Flat	\$ 3.4258	\$ 3.3577	\$ 2.9136	\$ 2.3630		\$ 3.0825	\$ 0.3433	6.19
Eye of round	\$ 3.5714	\$ 3.5528	\$ 3.5543	\$ 2.7390		\$ 3.5730	\$ -0.0016	2.19
Peeled Knuckle	+++	+++	+++	\$ 2.6332		\$ 3.4350	\$ 0.1250	2.49
Gooseneck	n/a	n/a	n/a	\$ 2.2056		\$ 2.8772		

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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	\$ 3.4047	\$ 3.3048	\$ 3.0280	\$ 2.6111		\$ 3.4062	\$ -0.0015	2.12
Briskets 120	\$ 3.6743	\$ 3.6131	\$ 3.6750	\$ 2.7519		\$ 3.5899	\$ 0.0844	0.91
Bone-in Chuck Shortrib	\$ 3.9217	\$ 3.8109	\$ 4.5611	\$ 3.1727		\$ 4.1388	\$ -0.2171	3.43
Flat Iron	\$ 3.9478	\$ 3.8957	\$ 4.5905					0.08
Blademeat	\$ 3.2890	+++	\$ 4.0084	\$ 2.4987		\$ 3.2596	\$ 0.0294	5.49
Bone-in Shortrib	+++	+++	+++	\$ 3.7931		\$ 4.9481	\$ 1.7919	0.08
Outside Skirt	+++	+++	+++	\$ 6.0883		\$ 7.9422	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.3436		\$ 5.6662	\$ 0.1132	0.01
Flapmeat	+++	+++	+++	\$ 4.9704		\$ 6.4839	\$ -0.4339	1.01
Ball Tips	+++	+++	+++	\$ 2.3604		\$ 3.0791	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.4751		\$ 4.5333	\$ -0.0002	0.01
Flank Steak	\$ 6.2776	\$ 6.1790	\$ 6.1780	\$ 4.9018		\$ 6.3944	\$ -0.1168	0.78
Pectoral Muscle	\$ 3.2854	\$ 3.2110	\$ 3.9208	\$ 2.3901		\$ 3.1179	\$ 0.1675	4.32
Lointails	+++	+++	n/a					0.16

**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	\$ 1.0221	\$ 1.0548	\$ 1.0672	\$ 0.7150		\$ 0.9327	\$ 0.0894	15.66
Fresh 65% Lean Trimmings	\$ 1.6671	\$ 1.6574	\$ 1.7188	\$ 1.3359		\$ 1.7427	\$ -0.0756	14.83
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7569		\$ 2.2919	\$ 0.3103	2.65
Fresh 85% Lean Trimmings	\$ 2.9377	\$ 2.8571	\$ 2.3151	\$ 2.1456		\$ 2.7989	\$ 0.1388	9.15
Shankmeat	+++	+++	\$ 2.3151					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	+++	+++	+++					4.98
Lean Ground Beef	+++	+++	+++					1.35
Medium Ground Beef	+++	+++	+++					0.01
Regular Ground Beef	+++	+++	+++					2.40
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.2006		\$ 4.1752	\$ -0.0001	0.21

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

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