



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, June 8, 2018

Exchange Rate: 1.2972

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1687	\$ 2.1898	\$ 2.2800	\$ 2.1687	\$ 2.1898	\$ 2.2800
RIB	\$ 4.7476	\$ 4.5708	\$ 5.8006	\$ 4.0164	\$ 3.9732	\$ 4.1331
LOIN	\$ 4.3362	\$ 4.1293	\$ 4.5166	\$ 3.6110	\$ 3.5047	\$ 3.6124
ROUND	\$ 2.1361	\$ 2.1728	\$ 2.4185	\$ 2.1182	\$ 2.1236	\$ 2.4203
BRISKET	\$ 2.3146	\$ 2.0931	\$ 2.0903	\$ 2.3146	\$ 2.0931	\$ 2.0903
SHORT PLATE	\$ 2.0877	\$ 2.1236	\$ 2.1281	\$ 2.0877	\$ 2.1236	\$ 2.1281
FLANK	\$ 1.4848	\$ 1.4695	\$ 1.4362	\$ 1.4848	\$ 1.4695	\$ 1.4362















	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	\$ 2.9440	\$ 2.8948	\$ 2.8362	\$ 3.1405	\$ 2.6524	\$ 2.6533	\$ 2.6243	\$ 2.7583
Load Count Totals		239.03	228.31	284.65				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.01
Semi-Boneless	+++	+++	+++	\$ 2.1619	\$ 2.8044	\$ 0.3256	0.13
Short Cut shoulder clod	\$ 2.8744	\$ 2.8595	\$ 3.2100	\$ 2.1255	\$ 2.7572	\$ 0.1172	0.69
Clod Heart	n/a	n/a	n/a	\$ 2.3841	\$ 3.0927		
Clod Tender	+++	+++	\$ 5.1200	\$ 4.4302	\$ 5.7469	\$ 0.0231	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.6300	\$ 2.7725	\$ 3.5965	\$ -0.2298	0.77
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 7.4966	\$ 9.7246	\$ -0.5146	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.4966	\$ 9.7246	\$ -0.5146	5.01
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.6381	\$ 11.2053	\$ -0.6053	0.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 8.4955	\$ 11.0204	\$ -0.4204	0.01
Back Ribs	+++	+++	+++	\$ 1.1918	\$ 1.5460	\$ 1.4762	0.01
Short Loin 1x0	\$ 9.9188	\$ 9.0639	\$ 9.6900	\$ 7.3648	\$ 9.5536	\$ 0.3652	0.96
Striploin 0x1 13up	\$ 10.8189	\$ 10.6405	\$ 11.3800	\$ 8.7625	\$ 11.3667	\$ -0.5478	8.80
Striploin 0x1 13dn	\$ 10.8189	\$ 10.6405	\$ 11.3800	\$ 8.7625	\$ 11.3667	\$ -0.5478	0.01

Top Butt 13up	\$ 5.0437	\$ 4.8547	\$ 5.2000	\$ 3.7082		\$ 4.8103	\$ 0.2334	2.38
Top Butt 13dn	\$ 5.0437	\$ 4.8547	\$ 5.2000	\$ 3.7082		\$ 4.8103	\$ 0.2334	0.01
PSMO Tenderloin	\$ 12.6734	\$ 12.5095	\$ 13.9000	\$ 9.9828		\$ 12.9497	\$ -0.2763	3.51
Butt Tenderloin	\$ 12.3504	\$ 12.5881	+++	\$ 9.6029		\$ 12.4569	\$ -0.1065	0.16
Boneless Round	n/a	n/a	n/a	\$ 2.1063		\$ 2.7323		
Inside Round 1"	n/a	n/a	+++	\$ 2.0657		\$ 2.6796		
Inside Round	\$ 2.8874	\$ 2.9905	\$ 3.2300	\$ 2.0976		\$ 2.7210	\$ 0.1664	7.84
Outside Flat	\$ 2.6581	\$ 2.6227	\$ 3.1500	\$ 1.9107		\$ 2.4786	\$ 0.1795	1.87
Eye of round	\$ 3.0317	\$ 3.1101	\$ 3.1800	\$ 2.2403		\$ 2.9061	\$ 0.1256	3.87
Peeled Knuckle	+++	+++	+++	\$ 2.2203		\$ 2.8802	\$ 0.2098	4.08
Gooseneck	n/a	n/a	+++	\$ 1.9147		\$ 2.4837		
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	+++	+++	+++					0.01
Semi-Boneless	+++	+++	+++	\$ 2.1294		\$ 2.7623	\$ 0.3677	0.13
Short Cut shoulder clod	\$ 2.8744	\$ 2.8595	\$ 3.2100	\$ 2.1327		\$ 2.7665	\$ 0.1079	0.69
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 5.1200	\$ 3.9921		\$ 5.1786	\$ 0.5914	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.6300	\$ 2.5220		\$ 3.2715	\$ 0.0952	0.77
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.2488		\$ 8.1059	\$ -0.9840	3.66
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.2488		\$ 8.1059	\$ -0.6874	11.17
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1311		\$ 9.2505	\$ -0.5311	0.32
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 7.0576		\$ 9.1551	\$ -0.4357	0.01
Back Ribs	+++	+++	+++	\$ 1.1918		\$ 1.5460	\$ 1.4762	0.01
Short Loin 1x0	\$ 6.8613	\$ 6.8102	\$ 7.0900	\$ 5.3040		\$ 6.8803	\$ -0.0190	6.93
Striploin 0x1 13up	\$ 7.1311	\$ 6.9073	\$ 7.5300	\$ 5.2282		\$ 6.7820	\$ 0.3491	7.25
Striploin 0x1 13dn	\$ 7.1311	\$ 6.9073	\$ 7.5300	\$ 5.2282		\$ 6.7820	\$ 0.3491	0.01
Top Butt 13up	\$ 4.4631	\$ 4.4554	\$ 3.8900	\$ 3.4114		\$ 4.4253	\$ 0.0378	7.29
Top Butt 13dn	\$ 4.4631	\$ 4.4554	\$ 3.8900	\$ 3.4114		\$ 4.4253	\$ 0.0378	0.01
PSMO Tenderloin	\$ 11.2178	\$ 11.6935	\$ 12.2900	\$ 8.6606		\$ 11.2345	\$ -0.0167	1.86
Butt Tenderloin	\$ 10.9158	\$ 11.5112	+++	\$ 8.6451		\$ 11.2144	\$ -0.2986	0.80
Boneless Round	n/a	n/a	n/a	\$ 2.0883		\$ 2.7089		
Inside Round 1"	n/a	n/a	+++	\$ 2.0538		\$ 2.6642		
Inside Round	\$ 2.8532	\$ 2.8993	\$ 3.3300	\$ 2.0641		\$ 2.6776	\$ 0.1756	18.97
Outside Flat	\$ 2.5930	\$ 2.5247	\$ 3.2000	\$ 1.9022		\$ 2.4675	\$ 0.1255	10.47
Eye of round	\$ 3.0310	\$ 3.0664	\$ 3.1600	\$ 2.2067		\$ 2.8625	\$ 0.1685	4.81
Peeled Knuckle	+++	+++	+++	\$ 2.2146		\$ 2.8728	\$ 0.2272	2.29
Gooseneck	n/a	n/a	+++	\$ 1.8466		\$ 2.3954		







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	\$ 2.8243	\$ 2.8523	\$ 3.1600	\$ 2.1871		\$ 2.8371	\$ -0.0128	2.55
Briskets 120	\$ 3.3451	+++	\$ 3.2400	\$ 2.7533		\$ 3.5716	\$ -0.2265	0.66
Bone-in Chuck Shortrib	\$ 4.4870	\$ 4.4141	\$ 4.6400	\$ 3.2103		\$ 4.1644	\$ 0.3226	3.06
Flat Iron	\$ 4.1679	\$ 4.7659	\$ 4.0400					0.61
Blademeat	\$ 3.9027	\$ 3.8196	\$ 3.5800	\$ 2.9452		\$ 3.8205	\$ 0.0822	6.05
Bone-in Shortrib	+++	+++	+++	\$ 5.2221		\$ 6.7741	\$ -0.5841	0.01
Outside Skirt	+++	+++	+++	\$ 6.9128		\$ 8.9673	\$ 0.0104	0.01
Inside Skirt	+++	+++	+++	\$ 4.2492		\$ 5.5121	\$ -0.2590	0.01
Flapmeat	+++	+++	+++	\$ 5.3018		\$ 6.8775	\$ -0.2543	0.62
Ball Tips	+++	+++	+++	\$ 2.1279		\$ 2.7603	\$ 0.2199	0.01
Tri Tips	+++	+++	+++	\$ 4.5814		\$ 5.9430	\$ 0.0000	0.01
Flank Steak	\$ 6.6016	\$ 6.5004	\$ 6.2700	\$ 5.2049		\$ 6.7518	\$ -0.1502	1.24
Pectoral Muscle	\$ 3.9623	+++	\$ 3.5800	\$ 2.9357		\$ 3.8082	\$ 0.1541	3.05
Lointails	+++	+++	+++					0.81

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	\$ 1.0419	\$ 1.0419	\$ 1.1300	\$ 0.7426		\$ 0.9633	\$ 0.0786	42.47
Fresh 65% Lean Trimmings	\$ 1.8176	\$ 1.8184	\$ 1.8400	\$ 1.1420		\$ 1.4814	\$ 0.3362	11.80
Fresh 75% Lean Trimmings	+++	+++	\$ 2.2800	\$ 1.6228		\$ 2.1051	\$ 0.0851	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7100		\$ 2.2182	\$ 0.2708	7.28
Fresh 85% Lean Trimmings	\$ 2.5627	\$ 2.6174	\$ 2.7200	\$ 1.9253		\$ 2.4975	\$ 0.0652	25.33
Shankmeat	\$ 2.5627	\$ 2.6174	\$ 2.7200					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	+++	+++	+++					6.84
Lean Ground Beef	+++	+++	+++					0.11
Medium Ground Beef	+++	+++	+++					4.70
Regular Ground Beef	+++	+++	+++					3.87
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 3.9694	\$ 0.0575	0.01

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

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