

## 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, July 6, 2018

Exchange Rate: 1.3129

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2284	\$ 2.2162	\$ 1.9201	\$ 2.2284	\$ 2.1923	\$ 1.9179
RIB	\$ 4.6237	\$ 4.0520	\$ 5.1216	\$ 3.8505	\$ 3.5991	\$ 3.5237
LOIN	\$ 4.2329	\$ 4.3438	\$ 4.2180	\$ 3.5378	\$ 3.5749	\$ 3.2658
ROUND	\$ 2.1073	\$ 2.0693	\$ 2.3594	\$ 2.1069	\$ 2.0770	\$ 2.2110
BRISKET	\$ 2.3413	\$ 2.2756	\$ 1.6653	\$ 2.3413	\$ 2.2756	\$ 1.6653
SHORT PLATE	\$ 2.0142	\$ 2.1031	\$ 1.9407	\$ 2.0142	\$ 2.1031	\$ 1.9407
FLANK	\$ 1.4801	\$ 1.4745	\$ 1.2782	\$ 1.4801	\$ 1.4745	\$ 1.2782

	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	\$ 2.7525	\$ 2.8659	\$ 2.8151	\$ 2.8404	\$ 2.6123	\$ 2.6299	\$ 2.5946	\$ 2.4216
Load Count Totals		226.32	237.91	251.65				















### AAA Product

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	n/a	+++				0.14
Semi-Boneless	+++	+++	+++	\$ 2.0202	\$ 2.6523	\$ 0.6477	0.11
Short Cut shoulder clod	\$ 2.9651	\$ 2.9042	\$ 2.3444	\$ 2.1025	\$ 2.7604	\$ 0.2047	2.08
Clod Heart	n/a	n/a	n/a	\$ 2.3560	\$ 3.0932		
Clod Tender	\$ 4.4054	+++	\$ 5.1677	\$ 4.0216	\$ 5.2800	\$ -0.8746	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 3.7037	+++	\$ 2.4638	\$ 2.8626	\$ 3.7583	\$ -0.0546	1.25
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9573	\$ 7.8213	\$ 0.7987	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9573	\$ 7.8213	\$ 0.7987	3.05
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.2462	\$ 9.5135	\$ 0.5265	0.12
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.9946	\$ 9.1832	\$ 0.8568	0.01
Back Ribs	+++	+++	+++	\$ 1.2436	\$ 1.6327	\$ 1.6426	0.01
Short Loin 1x0	\$ 9.6084	\$ 9.8072	\$ 9.0150	\$ 6.1769	\$ 8.1097	\$ 1.4987	0.77
Striploin 0x1 13up	\$ 10.5050	\$ 10.9721	\$ 9.7713	\$ 6.9318	\$ 9.1008	\$ 1.4042	7.60
Striploin 0x1 13dn	\$ 10.5050	\$ 10.9721	\$ 9.7713	\$ 6.9318	\$ 9.1008	\$ 1.4042	0.01







Top Butt 13up	\$ 4.9362	\$ 5.0579	\$ 4.7563	\$ 3.5077		\$ 4.6053	\$ 0.3309	1.50
Top Butt 13dn	\$ 4.9362	\$ 5.0579	\$ 4.7563	\$ 3.5077		\$ 4.6053	\$ 0.3309	0.01
PSMO Tenderloin	\$ 12.3608	\$ 12.6109	\$ 12.9499	\$ 9.1207		\$ 11.9746	\$ 0.3862	3.12
Butt Tenderloin	\$ 12.0797	\$ 12.5253	+++	\$ 8.5721		\$ 11.2543	\$ 0.8254	0.12
Boneless Round	n/a	n/a	n/a	\$ 2.0636		\$ 2.7093		
Inside Round 1"	n/a	n/a	+++	\$ 1.9658		\$ 2.5809		
Inside Round	\$ 2.7284	\$ 2.7534	\$ 3.2847	\$ 2.0306		\$ 2.6660	\$ 0.0624	5.91
Outside Flat	\$ 2.7149	\$ 2.6759	\$ 2.8815	\$ 2.0722		\$ 2.7206	\$ -0.0057	2.32
Eye of round	\$ 2.8665	\$ 2.9249	\$ 2.9794	\$ 2.1332		\$ 2.8007	\$ 0.0658	4.14
Peeled Knuckle	+++	+++	+++	\$ 2.2856		\$ 3.0008	\$ 0.0792	4.82
Gooseneck	n/a	n/a	+++	\$ 1.8901		\$ 2.4815		
<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	+++					0.14
Semi-Boneless	+++	+++	+++	\$ 2.0303		\$ 2.6656	\$ 0.6344	0.11
Short Cut shoulder clod	\$ 2.9651	\$ 2.9042	\$ 2.3444	\$ 2.1124		\$ 2.7734	\$ 0.1917	2.08
Clod Heart	n/a	n/a	n/a					
Clod Tender	\$ 4.4054	n/a	\$ 5.1677	\$ 3.3193		\$ 4.3579	\$ 0.0475	0.26
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.7037	+++	\$ 2.4638	\$ 2.7014		\$ 3.5467	\$ 0.1570	1.25
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7364		\$ 7.5313	\$ -0.8886	0.79
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7364		\$ 7.5313	\$ -0.9184	5.45
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.6774		\$ 8.7668	\$ -0.7017	0.83
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.4419		\$ 8.4576	\$ -0.3925	0.01
Back Ribs	+++	n/a	+++	\$ 1.2436		\$ 1.6327	\$ 1.6426	0.05
Short Loin 1x0	\$ 6.8063	\$ 6.9297	\$ 6.1027	\$ 5.3408		\$ 7.0119	\$ -0.2056	1.82
Striploin 0x1 13up	\$ 7.2160	\$ 7.2340	\$ 6.0247	\$ 5.4331		\$ 7.1331	\$ 0.0829	7.47
Striploin 0x1 13dn	\$ 7.2160	\$ 7.2340	\$ 6.0247	\$ 5.4331		\$ 7.1331	\$ 0.0829	0.01
Top Butt 13up	\$ 4.0591	\$ 4.2233	\$ 3.4449	\$ 3.4660		\$ 4.5505	\$ -0.4914	9.39
Top Butt 13dn	\$ 4.0591	\$ 4.2233	\$ 3.4449	\$ 3.4660		\$ 4.5505	\$ -0.4914	0.01
PSMO Tenderloin	\$ 11.3374	\$ 11.4287	\$ 10.0632	\$ 8.5409		\$ 11.2133	\$ 0.1241	4.49
Butt Tenderloin	\$ 11.3716	\$ 11.2599	+++	\$ 7.9144		\$ 10.3908	\$ 0.9808	0.38
Boneless Round	n/a	n/a	n/a	\$ 2.0000		\$ 2.6258		
Inside Round 1"	n/a	n/a	+++	\$ 1.9785		\$ 2.5976		
Inside Round	\$ 2.7413	\$ 2.7767	\$ 2.8602	\$ 2.0264		\$ 2.6605	\$ 0.0808	21.81
Outside Flat	\$ 2.6739	\$ 2.6956	\$ 2.6175	\$ 2.0830		\$ 2.7348	\$ -0.0609	10.41
Eye of round	\$ 2.9423	\$ 2.9385	\$ 2.8825	\$ 2.1307		\$ 2.7974	\$ 0.1449	2.67
Peeled Knuckle	+++	+++	+++	\$ 2.2483		\$ 2.9518	\$ 0.1082	0.99
Gooseneck	n/a	n/a	+++	\$ 1.8534		\$ 2.4333		

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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	\$ 2.8628	\$ 2.7787	+++	\$ 2.2180		\$ 2.9120	\$ -0.0492	3.27
Briskets 120	+++	\$ 3.2840	\$ 2.4965	\$ 2.2489		\$ 2.9526	\$ 0.4400	0.73
Bone-in Chuck Shortrib	\$ 4.7082	\$ 4.8020	\$ 4.3743	\$ 3.4855		\$ 4.5761	\$ 0.1321	2.65
Flat Iron	\$ 3.8979	\$ 3.8923	\$ 2.9315					2.18
Blademeat	\$ 3.9001	\$ 3.9637	\$ 2.6492	\$ 2.8483		\$ 3.7395	\$ 0.1606	6.58
Bone-in Shortrib	+++	+++	+++	\$ 5.1055		\$ 6.7030	\$ 0.5470	0.06
Outside Skirt	+++	+++	+++	\$ 6.6000		\$ 8.6651	\$ -1.9351	0.02
Inside Skirt	+++	+++	+++	\$ 4.6426		\$ 6.0953	\$ 0.1217	0.01
Flapmeat	+++	+++	+++	\$ 4.8364		\$ 6.3497	\$ 0.4803	0.12
Ball Tips	+++	+++	+++	\$ 2.1662		\$ 2.8440	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.5015		\$ 5.9100	\$ -0.0002	0.03
Flank Steak	\$ 6.6501	\$ 6.5599	\$ 5.3661	\$ 5.0668		\$ 6.6522	\$ -0.0021	1.26
Pectoral Muscle	\$ 3.6557	\$ 3.6785	\$ 2.6343	\$ 2.7535		\$ 3.6151	\$ 0.0406	3.82
Lointails	+++	+++	+++					0.84

**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	\$ 0.9925	\$ 1.0246	\$ 1.0667	\$ 0.6325		\$ 0.8304	\$ 0.1621	46.53
Fresh 65% Lean Trimmings	\$ 1.8121	\$ 1.8152	\$ 1.8294	\$ 1.0520		\$ 1.3812	\$ 0.4309	11.97
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6594		\$ 2.1786	\$ 0.0531	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6567		\$ 2.1751	\$ 0.3139	7.28
Fresh 85% Lean Trimmings	\$ 2.6514	\$ 2.6515	\$ 2.6647	\$ 1.9113		\$ 2.5093	\$ 0.1421	21.06
Shankmeat	\$ 2.6514	\$ 2.6515	\$ 2.6647					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	+++	+++	+++					5.98
Lean Ground Beef	+++	+++	+++					0.15
Medium Ground Beef	+++	+++	+++					0.69
Regular Ground Beef	+++	+++	+++					3.25
Ground Chuck	+++	+++	+++	\$ 1.8018		\$ 2.3656	\$ -0.1695	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.9518	\$ -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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