



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 13, 2018

Exchange Rate: 1.3167

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2531	\$ 2.2284	\$ 2.0525	\$ 2.2531	\$ 2.2284	\$ 2.0525
RIB	\$ 4.3544	\$ 4.6237	\$ 4.2748	\$ 3.8311	\$ 3.8505	\$ 3.8946
LOIN	\$ 4.0107	\$ 4.2329	\$ 4.0376	\$ 3.4901	\$ 3.5378	\$ 3.2831
ROUND	\$ 2.0620	\$ 2.1073	\$ 2.3792	\$ 2.0764	\$ 2.1069	\$ 2.3373
BRISKET	\$ 2.2149	\$ 2.3413	\$ 1.8253	\$ 2.2149	\$ 2.3413	\$ 1.8253
SHORT PLATE	\$ 1.7516	\$ 2.0142	\$ 1.8863	\$ 1.7516	\$ 2.0142	\$ 1.8863
FLANK	\$ 1.3931	\$ 1.4801	\$ 1.3387	\$ 1.3931	\$ 1.4801	\$ 1.3387















	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	\$ 2.7187	\$ 2.7573	\$ 2.8659	\$ 2.7550	\$ 2.6006	\$ 2.5902	\$ 2.6299	\$ 2.5418
Load Count Totals		187.25	226.32	281.36				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	+++	+++	+++				0.01
Semi-Boneless	+++	+++	+++	\$ 2.0687	\$ 2.7239	\$ 0.5761	0.13
Short Cut shoulder clod	\$ 2.8931	\$ 2.9651	\$ 2.7048	\$ 2.0985	\$ 2.7631	\$ 0.1300	0.37
Clod Heart	n/a	n/a	n/a	\$ 2.3723	\$ 3.1236		
Clod Tender	\$ 5.0426	\$ 4.4054	\$ 4.2386	\$ 3.8526	\$ 5.0727	\$ -0.0301	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	\$ 4.0863	\$ 3.7037	\$ 3.0070	\$ 2.8934	\$ 3.8097	\$ 0.2766	1.78
Chuck Roll 0x0	+++	+++	+++				0.01
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.8002	\$ 7.6371	\$ 0.3929	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.8002	\$ 7.6371	\$ 0.3929	3.93
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7571	\$ 8.8971	\$ -0.2371	0.30
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.8922	\$ 9.0750	\$ -0.4150	0.01
Back Ribs	+++	+++	+++	\$ 1.1850	\$ 1.5603	\$ 1.7123	0.01
Short Loin 1x0	\$ 8.6976	\$ 9.6084	\$ 8.3242	\$ 5.4826	\$ 7.2189	\$ 1.4787	0.93
Striploin 0x1 13up	\$ 9.4249	\$ 10.5050	\$ 9.4123	\$ 6.7700	\$ 8.9141	\$ 0.5108	4.61
Striploin 0x1 13dn	\$ 9.4249	\$ 10.5050	\$ 9.4123	\$ 6.7700	\$ 8.9141	\$ 0.5108	0.01

Top Butt 13up	\$ 4.8370	\$ 4.9362	\$ 5.0053	\$ 3.5112		\$ 4.6232	\$ 0.2138	2.10
Top Butt 13dn	\$ 4.8370	\$ 4.9362	\$ 5.0053	\$ 3.5112		\$ 4.6232	\$ 0.2138	0.01
PSMO Tenderloin	\$ 12.1806	\$ 12.3608	\$ 13.5077	\$ 9.0853		\$ 11.9626	\$ 0.2180	3.66
Butt Tenderloin	\$ 11.9148	\$ 12.0797	+++	\$ 8.0283		\$ 10.5709	\$ 1.3439	0.08
Boneless Round	n/a	n/a	n/a	\$ 2.0800		\$ 2.7387		
Inside Round 1"	n/a	n/a	+++	\$ 1.9924		\$ 2.6234		
Inside Round	\$ 2.6960	\$ 2.7284	\$ 3.2699	\$ 2.0548		\$ 2.7056	\$ -0.0096	4.95
Outside Flat	\$ 2.7057	\$ 2.7149	\$ 3.0066	\$ 2.0821		\$ 2.7415	\$ -0.0358	2.69
Eye of round	\$ 2.8476	\$ 2.8665	\$ 3.1387	\$ 2.1476		\$ 2.8277	\$ 0.0199	4.10
Peeled Knuckle	+++	+++	+++	\$ 2.3404		\$ 3.0816	\$ -0.0216	7.80
Gooseneck	n/a	n/a	+++	\$ 1.8903		\$ 2.4890		
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	+++	+++	+++	\$ 2.0661		\$ 2.7204	\$ 0.5796	0.13
Short Cut shoulder clod	\$ 2.8931	\$ 2.9651	\$ 2.7048	\$ 2.1269		\$ 2.8005	\$ 0.0926	0.37
Clod Heart	n/a	n/a	n/a					
Clod Tender	\$ 5.0426	\$ 4.4054	\$ 4.2386	\$ 2.9615		\$ 3.8994	\$ 1.1432	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 4.0863	\$ 3.7037	\$ 3.0070	\$ 2.6564		\$ 3.4977	\$ 0.5886	1.77
Chuck Roll 0x0	+++	+++	+++					0.01
Oven Ready Rib	n/a	n/a	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6098		\$ 7.3864	\$ -0.6177	4.57
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.6098		\$ 7.3864	\$ -0.7720	9.22
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.3778		\$ 8.3976	\$ -0.4397	0.58
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 5.9925		\$ 7.8903	\$ 0.0676	0.01
Back Ribs	+++	+++	+++	\$ 1.1850		\$ 1.5603	\$ 1.7123	0.03
Short Loin 1x0	\$ 6.8219	\$ 6.8063	\$ 6.2982	\$ 5.0551		\$ 6.6561	\$ 0.1658	8.57
Striploin 0x1 13up	\$ 7.1304	\$ 7.2160	\$ 6.5171	\$ 5.3718		\$ 7.0730	\$ 0.0574	8.74
Striploin 0x1 13dn	\$ 7.1304	\$ 7.2160	\$ 6.5171	\$ 5.3718		\$ 7.0730	\$ 0.0574	0.01
Top Butt 13up	\$ 3.9527	\$ 4.0591	\$ 3.8181	\$ 3.3817		\$ 4.4527	\$ -0.5000	8.81
Top Butt 13dn	\$ 3.9527	\$ 4.0591	\$ 3.8181	\$ 3.3817		\$ 4.4527	\$ -0.5000	0.01
PSMO Tenderloin	\$ 11.4948	\$ 11.3374	\$ 11.5232	\$ 8.5386		\$ 11.2428	\$ 0.2520	5.01
Butt Tenderloin	\$ 10.8737	\$ 11.3716	+++	\$ 7.9316		\$ 10.4435	\$ 0.4302	0.96
Boneless Round	n/a	n/a	n/a	\$ 2.0681		\$ 2.7231		
Inside Round 1"	n/a	n/a	+++	\$ 2.0033		\$ 2.6377		
Inside Round	\$ 2.7219	\$ 2.7413	\$ 3.1332	\$ 2.0453		\$ 2.6930	\$ 0.0289	29.27
Outside Flat	\$ 2.7354	\$ 2.6739	\$ 2.8912	\$ 2.1043		\$ 2.7707	\$ -0.0353	10.67
Eye of round	\$ 2.8625	\$ 2.9423	\$ 3.0462	\$ 2.1656		\$ 2.8514	\$ 0.0111	5.94
Peeled Knuckle	+++	+++	+++	\$ 2.3440		\$ 3.0863	\$ -0.0063	1.53
Gooseneck	n/a	n/a	+++	\$ 1.8903		\$ 2.4890		







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	\$ 2.9093	\$ 2.8628	\$ 2.9543	\$ 2.2381		\$ 2.9469	\$ -0.0376	2.86
Briskets 120	\$ 3.2212	+++	\$ 2.7822	\$ 2.2265		\$ 2.9316	\$ 0.2896	1.60
Bone-in Chuck Shortrib	\$ 4.7791	\$ 4.7082	\$ 4.5106	\$ 3.5467		\$ 4.6699	\$ 0.1092	2.39
Flat Iron	\$ 5.1169	\$ 3.8979	\$ 3.9387					0.87
Blademeat	\$ 3.8420	\$ 3.9001	\$ 3.1236	\$ 2.8381		\$ 3.7369	\$ 0.1051	4.63
Bone-in Shortrib	+++	+++	+++	\$ 4.8902		\$ 6.4389	\$ 0.8111	0.01
Outside Skirt	+++	+++	+++	\$ 6.5074		\$ 8.5683	\$ -3.0983	0.02
Inside Skirt	+++	+++	+++	\$ 4.6835		\$ 6.1668	\$ -0.2468	0.01
Flapmeat	+++	+++	+++	\$ 4.6224		\$ 6.0863	\$ 0.3637	0.21
Ball Tips	+++	+++	+++	\$ 2.2029		\$ 2.9006	\$ -0.0567	0.01
Tri Tips	+++	+++	+++	\$ 4.4495		\$ 5.8587	\$ -0.0002	0.01
Flank Steak	\$ 6.3884	\$ 6.6501	\$ 5.7620	\$ 5.0511		\$ 6.6508	\$ -0.2624	1.51
Pectoral Muscle	\$ 3.5666	\$ 3.6557	\$ 2.9878	\$ 2.7435		\$ 3.6124	\$ -0.0458	3.45
Lointails	+++	+++	+++					0.85

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	\$ 1.0618	\$ 0.6661		\$ 0.8771	\$ 0.0129	3.23
Fresh 65% Lean Trimmings	+++	\$ 1.8121	\$ 1.8347	\$ 1.0732		\$ 1.4131	\$ -0.1531	2.63
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6594		\$ 2.1849	\$ -0.2699	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6323		\$ 2.1492	\$ 0.4208	0.01
Fresh 85% Lean Trimmings	+++	\$ 2.6514	\$ 2.6935	\$ 1.8915		\$ 2.4905	\$ 0.0795	8.82
Shankmeat	+++	\$ 2.6514	\$ 2.6935					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	+++	+++	+++					7.83
Lean Ground Beef	+++	+++	+++					1.24
Medium Ground Beef	+++	+++	+++					7.65
Regular Ground Beef	+++	+++	+++					3.45
Ground Chuck	+++	+++	+++	\$ 1.7078		\$ 2.2487	\$ -0.0503	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0100		\$ 3.9633	\$ -0.0002	0.01

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

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