



## 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, September 21, 2018

Exchange Rate: 1.2905

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1569	\$ 2.2168	\$ 2.1173	\$ 2.1009	\$ 2.1397	\$ 2.1173
RIB	\$ 4.4070	\$ 4.4308	\$ 3.6292	\$ 3.9959	\$ 4.0762	\$ 3.3620
LOIN	\$ 3.3394	\$ 3.3991	\$ 2.9432	\$ 3.1325	\$ 3.2145	\$ 2.7957
ROUND	\$ 2.0915	\$ 2.0661	\$ 2.0744	\$ 2.0512	\$ 2.0630	\$ 2.0396
BRISKET	\$ 2.1595	\$ 2.1386	\$ 1.6714	\$ 2.1595	\$ 2.1386	\$ 1.6714
SHORT PLATE	\$ 1.9158	\$ 1.9515	\$ 1.6666	\$ 1.9158	\$ 1.9515	\$ 1.6666
FLANK	\$ 1.5741	\$ 1.4979	\$ 1.1777	\$ 1.5741	\$ 1.4979	\$ 1.1777

	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	\$ 2.6453	\$ 2.6137	\$ 2.6401	\$ 2.3710	\$ 2.5207	\$ 2.4973	\$ 2.5369	\$ 2.3013
Load Count Totals		240.56	261.82	285.30				















### 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	+++	+++	+++	\$ 2.2201	\$ 2.8650	\$ 0.5150	0.40
Short Cut shoulder clod	+++	+++	\$ 2.6477	\$ 2.1143	\$ 2.7285	\$ 0.3055	0.16
Clod Heart	n/a	n/a	n/a	\$ 2.5834	\$ 3.3339		
Clod Tender	n/a	+++	\$ 4.1615	\$ 3.7590	\$ 4.8510		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 3.9647	\$ 2.8572	\$ 3.6872	\$ 0.2025	5.45
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.6689	\$ 8.6062		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6689	\$ 8.6062	\$ -0.3062	5.73
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7719	\$ 10.0296	\$ -0.8396	0.32
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.8245	\$ 10.0975		
Back Ribs	+++	+++	+++	\$ 1.2496	\$ 1.6126	\$ 1.6159	0.00
Short Loin 1x0	\$ 6.7673	\$ 6.7680	\$ 5.7843	\$ 4.6963	\$ 6.0606	\$ 0.7067	0.40
Striploin 0x1 13up	\$ 6.6640	\$ 6.7589	\$ 6.0374	\$ 5.7209	\$ 7.3828	\$ -0.7188	12.52
Striploin 0x1 13dn	n/a	n/a	\$ 6.0374	\$ 5.7209	\$ 7.3828		





Top Butt 13up	\$ 3.8241	\$ 3.8966	\$ 3.5300	\$ 2.7967		\$ 3.6091	\$ 0.2150	5.77
Top Butt 13dn	n/a	n/a	\$ 3.5300	\$ 2.7967		\$ 3.6091		
PSMO Tenderloin	\$ 11.8558	\$ 12.1475	\$ 10.9268	\$ 9.3898		\$ 12.1175	\$ -0.2617	8.01
Butt Tenderloin	\$ 11.4795	\$ 11.4731	\$ 10.5721	\$ 8.5011		\$ 10.9707	\$ 0.5088	0.18
Boneless Round	n/a	n/a	n/a	\$ 2.0810		\$ 2.6855		
Inside Round 1"	n/a	n/a	+++	\$ 1.8805		\$ 2.4268		
Inside Round	\$ 2.7892	\$ 2.8240	\$ 2.5902	\$ 1.9432		\$ 2.5077	\$ 0.2815	4.96
Outside Flat	\$ 2.7394	\$ 2.6978	\$ 2.8992	\$ 2.1242		\$ 2.7413	\$ -0.0019	5.18
Eye of round	\$ 3.2024	\$ 3.0038	\$ 3.0455	\$ 2.2838		\$ 2.9472	\$ 0.2552	6.46
Peeled Knuckle	+++	+++	+++	\$ 2.1896		\$ 2.8257	\$ 0.2243	5.39
Gooseneck	n/a	n/a	+++	\$ 1.9654		\$ 2.5363		
<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	+++	\$ 2.2662		\$ 2.9245		
Short Cut shoulder clod	+++	+++	\$ 2.6477	\$ 2.1467		\$ 2.7703	\$ 0.2060	0.92
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.1615	\$ 3.0648		\$ 3.9551	\$ 0.5549	0.04
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 3.9647	\$ 2.6874		\$ 3.4681	\$ 0.1623	0.27
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	+++	+++					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9078		\$ 7.6240	\$ 0.0258	2.18
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9078		\$ 7.6240	\$ -0.5358	7.07
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.1801		\$ 9.2659	\$ -0.1574	0.23
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.0793		\$ 9.1358		
Back Ribs	+++	+++	+++	\$ 1.2496		\$ 1.6126	\$ 1.6159	0.05
Short Loin 1x0	\$ 5.9820	\$ 5.7786	\$ 5.1590	\$ 4.0773		\$ 5.2618	\$ 0.7202	1.24
Striploin 0x1 13up	\$ 5.3424	\$ 5.9568	\$ 5.3030	\$ 4.0698		\$ 5.2521	\$ 0.0903	6.91
Striploin 0x1 13dn	n/a	n/a	\$ 5.3030	\$ 4.0698		\$ 5.2521		
Top Butt 13up	\$ 3.7344	\$ 3.8471	\$ 3.2827	\$ 2.7748		\$ 3.5809	\$ 0.1535	7.31
Top Butt 13dn	n/a	n/a	\$ 3.2827	\$ 2.7748		\$ 3.5809		
PSMO Tenderloin	\$ 11.4769	\$ 11.5639	\$ 11.1461	\$ 9.0605		\$ 11.6926	\$ -0.2157	2.66
Butt Tenderloin	\$ 11.1374	\$ 11.3679	\$ 10.6237	\$ 8.6789		\$ 11.2001	\$ -0.0627	0.45
Boneless Round	n/a	n/a	n/a	\$ 2.1138		\$ 2.7279		
Inside Round 1"	n/a	n/a	+++	\$ 1.9101		\$ 2.4650		
Inside Round	\$ 2.7114	\$ 2.7944	\$ 2.5794	\$ 1.9297		\$ 2.4903	\$ 0.2211	26.06
Outside Flat	\$ 2.6960	\$ 2.6472	\$ 2.7670	\$ 2.1135		\$ 2.7275	\$ -0.0315	10.76
Eye of round	\$ 3.0771	\$ 3.0593	\$ 3.0824	\$ 2.2886		\$ 2.9534	\$ 0.1237	2.87
Peeled Knuckle	+++	+++	+++	\$ 2.2237		\$ 2.8697	\$ 0.1303	2.96
Gooseneck	n/a	n/a	+++	\$ 1.8347		\$ 2.3677		

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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	\$ 2.7886	\$ 2.7870	\$ 2.7907	\$ 2.1589		\$ 2.7861	\$ 0.0025	3.79
Briskets 120	\$ 3.1429	\$ 3.0815	+++	\$ 2.3372		\$ 3.0162	\$ 0.1267	2.09
Bone-in Chuck Shortrib	\$ 4.9512	\$ 4.9254	\$ 4.0051	\$ 3.6464		\$ 4.7057	\$ 0.2455	3.94
Flat Iron	\$ 3.8127	\$ 3.8976	\$ 3.5860					2.65
Blademeat	\$ 3.6572	\$ 3.6490	\$ 3.1587	\$ 2.7520		\$ 3.5515	\$ 0.1057	6.42
Bone-in Shortrib	+++	+++	+++	\$ 5.0738		\$ 6.5477	\$ 0.1823	0.01
Outside Skirt	+++	+++	+++	\$ 6.0082		\$ 7.7536	\$ -1.0536	0.01
Inside Skirt	+++	+++	+++	\$ 4.3359		\$ 5.5955	\$ 0.5945	0.01
Flapmeat	+++	+++	+++	\$ 5.4798		\$ 7.0717	\$ 0.6388	0.19
Ball Tips	+++	+++	+++	\$ 2.3371		\$ 3.0160	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.0999		\$ 4.0004	\$ -0.9004	0.02
Flank Steak	\$ 7.4095	\$ 6.7899	\$ 5.0027	\$ 5.1725		\$ 6.6751	\$ 0.7344	0.65
Pectoral Muscle	\$ 3.5910	\$ 3.6242	\$ 3.1300	\$ 2.8044		\$ 3.6191	\$ -0.0281	5.07
Lointails	+++	+++	+++					0.88

**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	\$ 0.9997	\$ 1.0273	\$ 0.9370	\$ 0.5123		\$ 0.6611	\$ 0.3386	35.54
Fresh 65% Lean Trimmings	\$ 1.4270	\$ 1.5135	\$ 1.6269	\$ 0.8454		\$ 1.0910	\$ 0.3360	12.66
Fresh 75% Lean Trimmings	+++	+++	+++					2.81
Fresh 85% Lean Trimmings	\$ 2.3188	\$ 2.3763	\$ 2.5381	\$ 1.6543		\$ 2.1349	\$ 0.1839	17.09
Shankmeat	\$ 2.3188	\$ 2.3763	\$ 2.5381					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	+++	+++	+++					4.16
Lean Ground Beef	+++	+++	+++					0.09
Medium Ground Beef	+++	+++	+++					6.90
Regular Ground Beef	+++	+++	+++					2.61
Ground Chuck	+++	+++	+++	\$ 1.8607		\$ 2.4012	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9100		\$ 3.7554	\$ -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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