



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 28, 2018

Exchange Rate: 1.2900

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1995	\$ 2.1569	\$ 2.1309	\$ 2.1256	\$ 2.1009	\$ 2.1309
RIB	\$ 4.4209	\$ 4.4070	\$ 3.8645	\$ 4.5058	\$ 3.9959	\$ 3.4834
LOIN	\$ 3.2610	\$ 3.3394	\$ 2.9360	\$ 3.0232	\$ 3.1325	\$ 2.7303
ROUND	\$ 2.0836	\$ 2.0915	\$ 2.0755	\$ 2.0756	\$ 2.0512	\$ 2.1038
BRISKET	\$ 2.2050	\$ 2.1595	\$ 1.6602	\$ 2.2050	\$ 2.1595	\$ 1.6602
SHORT PLATE	\$ 1.8625	\$ 1.9158	\$ 1.6548	\$ 1.8625	\$ 1.9158	\$ 1.6548
FLANK	\$ 1.4483	\$ 1.5741	\$ 1.1920	\$ 1.4483	\$ 1.5741	\$ 1.1920















	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	\$ 2.6454	\$ 2.6037	\$ 2.6137	\$ 2.3997	\$ 2.5005	\$ 2.5392	\$ 2.4973	\$ 2.3189
Load Count Totals		207.74	240.56	264.49				

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	+++	+++	+++	\$ 2.2600	\$ 2.9154	\$ 0.3946	0.40
Short Cut shoulder clod	+++	+++	\$ 2.7341	\$ 2.1143	\$ 2.7274	\$ 0.3112	0.27
Clod Heart	n/a	n/a	n/a	\$ 2.3959	\$ 3.0907		
Clod Tender	n/a	n/a	\$ 4.1518	\$ 3.8032	\$ 4.9061		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 4.0012	\$ 2.8290	\$ 3.6494	\$ 0.3111	2.62
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.0722	\$ 9.1231		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.0722	\$ 9.1231	\$ -0.7231	4.59
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.0613	\$ 10.3991	\$ -1.2391	1.23
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.1917	\$ 10.5673		
Back Ribs	+++	+++	+++	\$ 1.2564	\$ 1.6208	\$ 1.6077	0.01
Short Loin 1x0	\$ 6.6012	\$ 6.7673	\$ 5.4725	\$ 4.6335	\$ 5.9772	\$ 0.6240	0.58
Striploin 0x1 13up	\$ 6.6229	\$ 6.6640	\$ 6.2016	\$ 5.6359	\$ 7.2703	\$ -0.6474	12.25
Striploin 0x1 13dn	n/a	n/a	+++	\$ 5.6359	\$ 7.2703		

Top Butt 13up	\$ 3.7204	\$ 3.8241	\$ 3.3804	\$ 2.7366		\$ 3.5302	\$ 0.1902	5.60
Top Butt 13dn	n/a	n/a	\$ 3.3804	\$ 2.7366		\$ 3.5302		
PSMO Tenderloin	\$ 11.8189	\$ 11.8558	\$ 11.0695	\$ 9.8899		\$ 12.7580	\$ -0.9391	4.74
Butt Tenderloin	+++	\$ 11.4795	\$ 10.5535	\$ 8.7907		\$ 11.3400	\$ 0.1046	0.13
Boneless Round	n/a	n/a	+++	\$ 2.0666		\$ 2.6659		
Inside Round 1"	n/a	n/a	+++	\$ 1.9438		\$ 2.5075		
Inside Round	\$ 2.7693	\$ 2.7892	\$ 2.6841	\$ 2.0065		\$ 2.5884	\$ 0.1809	3.54
Outside Flat	\$ 2.8089	\$ 2.7394	\$ 2.8805	\$ 2.1734		\$ 2.8037	\$ 0.0052	5.62
Eye of round	\$ 3.0872	\$ 3.2024	\$ 3.0541	\$ 2.3384		\$ 3.0165	\$ 0.0707	5.68
Peeled Knuckle	+++	+++	+++	\$ 2.2412		\$ 2.8911	\$ 0.1389	6.91
Gooseneck	n/a	n/a	+++	\$ 2.0983		\$ 2.7068		
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	n/a	n/a	+++					
Semi-Boneless	n/a	n/a	+++	\$ 2.2892		\$ 2.9531		
Short Cut shoulder clod	+++	+++	\$ 2.7341	\$ 2.1530		\$ 2.7774	\$ 0.2170	7.44
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.1518	\$ 3.3091		\$ 4.2687	\$ -0.5887	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 4.0012	\$ 2.7110		\$ 3.4972	\$ 0.2036	0.24
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.3458		\$ 8.1861	\$ -0.3949	1.83
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3458		\$ 8.1861	\$ 0.6954	4.73
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.3385		\$ 9.4667	\$ -0.0782	0.57
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.2437		\$ 9.3444		
Back Ribs	+++	+++	+++	\$ 1.2564		\$ 1.6208	\$ 1.6077	0.01
Short Loin 1x0	\$ 5.6024	\$ 5.9820	\$ 5.1439	\$ 4.0273		\$ 5.1952	\$ 0.4072	0.59
Striploin 0x1 13up	\$ 5.2928	\$ 5.3424	\$ 5.3883	\$ 3.7393		\$ 4.8237	\$ 0.4691	2.94
Striploin 0x1 13dn	n/a	n/a	+++	\$ 3.7393		\$ 4.8237		
Top Butt 13up	\$ 3.5903	\$ 3.7344	\$ 2.7970	\$ 2.6817		\$ 3.4594	\$ 0.1309	5.25
Top Butt 13dn	n/a	n/a	\$ 2.7970	\$ 2.6817		\$ 3.4594		
PSMO Tenderloin	\$ 11.5070	\$ 11.4769	\$ 11.0364	\$ 9.1384		\$ 11.7885	\$ -0.2815	3.64
Butt Tenderloin	+++	\$ 11.1374	\$ 9.9816	\$ 8.5575		\$ 11.0392	\$ 0.0508	0.19
Boneless Round	n/a	n/a	+++					
Inside Round 1"	n/a	n/a	+++	\$ 1.9381		\$ 2.5001		
Inside Round	\$ 2.7521	\$ 2.7114	\$ 2.6803	\$ 1.9789		\$ 2.5528	\$ 0.1993	21.14
Outside Flat	\$ 2.8135	\$ 2.6960	\$ 2.8059	\$ 2.1518		\$ 2.7758	\$ 0.0377	5.77
Eye of round	\$ 3.0379	\$ 3.0771	\$ 3.1502	\$ 2.3372		\$ 3.0150	\$ 0.0229	3.75
Peeled Knuckle	+++	+++	+++	\$ 2.2140		\$ 2.8561	\$ 0.1639	0.86
Gooseneck	n/a	n/a	+++	\$ 1.8426		\$ 2.3770		







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	\$ 2.8734	\$ 2.7886	\$ 2.8087	\$ 2.1432		\$ 2.7647	\$ 0.1087	3.08
Briskets 120	\$ 3.1977	\$ 3.1429	\$ 2.5256	\$ 2.2924		\$ 2.9572	\$ 0.2405	1.05
Bone-in Chuck Shortrib	\$ 4.9059	\$ 4.9512	\$ 4.0270	\$ 3.5485		\$ 4.5776	\$ 0.3283	2.96
Flat Iron	\$ 4.8083	\$ 3.8127	\$ 3.8206					0.35
Blademeat	\$ 3.6261	\$ 3.6572	\$ 3.2053	\$ 2.7697		\$ 3.5729	\$ 0.0532	4.96
Bone-in Shortrib	+++	+++	+++	\$ 5.3556		\$ 6.9087	\$ -0.1787	0.01
Outside Skirt	+++	+++	+++	\$ 5.7799		\$ 7.4561	\$ -0.7561	0.01
Inside Skirt	+++	+++	+++	\$ 4.2653		\$ 5.5022	\$ 0.1278	0.01
Flapmeat	+++	+++	+++	\$ 5.2891		\$ 6.8229	\$ 0.7871	0.10
Ball Tips	+++	+++	+++	\$ 2.2717		\$ 2.9305	\$ 0.0328	0.01
Tri Tips	+++	+++	+++					0.01
Flank Steak	\$ 6.5339	\$ 7.4095	\$ 5.0298	\$ 5.0523		\$ 6.5175	\$ 0.0164	1.25
Pectoral Muscle	\$ 3.5750	\$ 3.5910	\$ 3.1721	\$ 2.7980		\$ 3.6094	\$ -0.0344	4.05
Lointails	n/a	+++	+++					

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	\$ 1.0239	\$ 0.9997	\$ 0.9880	\$ 0.4523		\$ 0.5835	\$ 0.4404	29.79
Fresh 65% Lean Trimmings	\$ 1.3860	\$ 1.4270	\$ 1.5301	\$ 0.7638		\$ 0.9853	\$ 0.4007	13.43
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++		+++					2.73
Fresh 85% Lean Trimmings	\$ 2.1871	\$ 2.3188	\$ 2.5328	\$ 1.5859		\$ 2.0458	\$ 0.1413	20.68
Shankmeat	\$ 2.1871	\$ 2.3188	\$ 2.5328					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	+++	+++	+++					0.80
Medium Ground Beef	+++	+++	+++					0.83
Regular Ground Beef	+++	+++	+++					3.40
Ground Chuck	+++	+++	+++	\$ 1.7604		\$ 2.2709	\$ 0.0255	0.01
Ground Sirloin	+++	+++	+++	\$ 2.9665		\$ 3.8268	\$ 0.0429	0.01

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

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