



## 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, November 16, 2018








































Exchange Rate: 1.3201

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2061	\$ 2.1714	\$ 2.0760	\$ 2.1497	\$ 2.1212	\$ 2.0760
RIB	\$ 4.5970	\$ 4.9220	\$ 3.8847	\$ 4.2885	\$ 4.3034	\$ 3.7771
LOIN	\$ 3.3821	\$ 3.2960	\$ 3.1203	\$ 3.0668	\$ 3.0850	\$ 2.7866
ROUND	\$ 2.1726	\$ 2.2037	\$ 2.1959	\$ 2.1885	\$ 2.2095	\$ 2.1768
BRISKET	\$ 2.3089	\$ 2.3166	\$ 1.9199	\$ 2.3089	\$ 2.3166	\$ 1.9199
SHORT PLATE	\$ 1.9201	\$ 1.8985	\$ 1.7613	\$ 1.9201	\$ 1.8985	\$ 1.7613
FLANK	\$ 1.3548	\$ 1.3223	\$ 1.2273	\$ 1.3548	\$ 1.3223	\$ 1.2273

	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	\$ 2.8230	\$ 2.6775	\$ 2.6906	\$ 2.4735	\$ 2.6183	\$ 2.5621	\$ 2.5617	\$ 2.3860
Load Count Totals		245.52	194.74	242.22				

### 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	+++	+++	+++	\$ 2.0832	\$ 2.7500	\$ 0.6800	0.33
Short Cut shoulder clod	+++	+++	\$ 2.6461	\$ 2.0234	\$ 2.6711	\$ 0.2886	6.05
Clod Heart	n/a	n/a	n/a	\$ 2.7021	\$ 3.5670		
Clod Tender	+++	n/a	\$ 4.6163	\$ 4.0993	\$ 5.4115	\$ -1.9815	0.33
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.9483	\$ 3.8921	\$ 0.0718	2.22
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.9033	\$ 10.4331		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.9033	\$ 10.4331	\$ -1.6131	7.55
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.8412	\$ 11.6713	\$ 0.3487	0.06
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 9.0046	\$ 11.8870		
Back Ribs	+++	+++	+++	\$ 1.2064	\$ 1.5926	\$ 1.6974	0.01
Short Loin 1x0	\$ 5.9724	\$ 6.4994	\$ 6.3981	\$ 4.5488	\$ 6.0049	\$ -0.0325	0.30
Striploin 0x1 13up	\$ 6.4737	\$ 6.6328	\$ 6.8624	\$ 4.8455	\$ 6.3965	\$ 0.0772	11.91
Striploin 0x1 13dn	n/a	n/a	\$ 6.8624	\$ 4.8455	\$ 6.3965		

Top Butt 13up	\$ 4.1816	\$ 3.9084	\$ 3.6590	\$ 3.1635		\$ 4.1761	\$ 0.0055	4.14
Top Butt 13dn	n/a	n/a	\$ 3.6590	\$ 3.1635		\$ 4.1761		
PSMO Tenderloin	\$ 12.9111	\$ 12.6868	\$ 12.0821	\$ 11.8617		\$ 15.6586	\$ -2.7475	4.96
Butt Tenderloin	\$ 12.9828	\$ 12.3036	\$ 11.2891	\$ 10.7373		\$ 14.1743	\$ -1.1915	0.06
Boneless Round	n/a	n/a	n/a	\$ 2.2272		\$ 2.9401		
Inside Round 1"	n/a	n/a	+++	\$ 2.0008		\$ 2.6413		
Inside Round	\$ 2.8425	\$ 2.8390	\$ 2.9361	\$ 2.0401		\$ 2.6931	\$ 0.1494	10.56
Outside Flat	\$ 3.0530	\$ 3.2434	\$ 2.8833	\$ 2.2607		\$ 2.9844	\$ 0.0686	11.82
Eye of round	\$ 3.3408	\$ 3.3737	\$ 3.5636	\$ 2.2720		\$ 2.9993	\$ 0.3415	5.70
Peeled Knuckle	+++	+++	+++	\$ 2.3406		\$ 3.0898	\$ 0.1702	5.64
Gooseneck	n/a	n/a	+++	\$ 2.0615		\$ 2.7214		
<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	+++	\$ 2.0413		\$ 2.6947		
Short Cut shoulder clod	+++	+++	\$ 2.6461	\$ 2.0407		\$ 2.6939	\$ 0.2101	1.54
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.6163	\$ 3.5986		\$ 4.7505	\$ -0.4705	0.21
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.8645		\$ 3.7814	\$ -0.0157	0.24
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.7583		\$ 7.6015	\$ 0.4584	2.96
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.7583		\$ 7.6015	\$ 0.1229	0.46
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9714		\$ 9.2029	\$ 0.2912	0.44
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.1774		\$ 8.1548		
Back Ribs	+++	+++	+++	\$ 1.2064		\$ 1.5926	\$ 1.6974	0.01
Short Loin 1x0	\$ 5.1569	\$ 5.3150	\$ 5.5166	\$ 3.8414		\$ 5.0710	\$ 0.0859	0.44
Striploin 0x1 13up	\$ 5.3336	\$ 5.1752	\$ 5.4690	\$ 4.0097		\$ 5.2932	\$ 0.0404	5.02
Striploin 0x1 13dn	n/a	n/a	\$ 5.4690	\$ 4.0097		\$ 5.2932		
Top Butt 13up	\$ 3.5996	\$ 4.4450	\$ 3.2055	\$ 2.8520		\$ 3.7649	\$ -0.1653	4.96
Top Butt 13dn	n/a	n/a	\$ 3.2055	\$ 2.8520		\$ 3.7649		
PSMO Tenderloin	\$ 12.1702	\$ 11.5729	\$ 10.9539	\$ 11.3312		\$ 14.9583	\$ -2.7881	3.01
Butt Tenderloin	\$ 12.2965	\$ 11.7355	\$ 10.8352	\$ 10.9445		\$ 14.4478	\$ -2.1513	0.07
Boneless Round	n/a	n/a	n/a	\$ 2.2570		\$ 2.9795		
Inside Round 1"	n/a	n/a	+++	\$ 1.9540		\$ 2.5795		
Inside Round	\$ 2.8838	\$ 2.9404	\$ 2.9245	\$ 2.0782		\$ 2.7434	\$ 0.1404	20.73
Outside Flat	\$ 3.0394	\$ 3.0942	\$ 2.7895	\$ 2.2486		\$ 2.9684	\$ 0.0710	6.04
Eye of round	\$ 3.3582	\$ 3.3859	\$ 3.5081	\$ 2.2525		\$ 2.9735	\$ 0.3847	2.27
Peeled Knuckle	+++	+++	+++	\$ 2.3205		\$ 3.0633	\$ 0.2567	0.82
Gooseneck	+++	+++	+++	\$ 1.9519		\$ 2.5767	\$ -0.1401	0.01

## Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 2.8799	\$ 2.8666	\$ 2.9080	\$ 2.1180		\$ 2.7960	\$ 0.0839	5.49
Briskets 120	\$ 3.3586	\$ 3.3783	\$ 2.9751	\$ 2.5927		\$ 3.4226	\$ -0.0640	0.44
Bone-in Chuck Shortrib	\$ 4.9119	\$ 4.8509	\$ 4.2226	\$ 3.8794		\$ 5.1212	\$ -0.2093	4.72
Flat Iron	\$ 4.6217	\$ 4.6653	\$ 3.9360					0.95
Blademeat	\$ 3.9762	\$ 3.8679	\$ 3.6118	\$ 2.9917		\$ 3.9493	\$ 0.0269	6.92
Bone-in Shortrib	+++	+++	+++	\$ 5.1115		\$ 6.7477	\$ -0.5977	0.01
Outside Skirt	+++	+++	+++	\$ 5.7646		\$ 7.6098	\$ -0.7708	0.01
Inside Skirt	+++	+++	+++	\$ 4.2752		\$ 5.6437	\$ 0.1130	0.01
Flapmeat	+++	+++	+++	\$ 4.4450		\$ 5.8678	\$ 0.4622	0.77
Ball Tips	+++	+++	+++	\$ 2.2584		\$ 2.9813	\$ 0.0001	0.01
Tri Tips	+++	+++	n/a	\$ 3.1090		\$ 4.1042	\$ -0.3242	0.02
Flank Steak	\$ 5.9108	\$ 5.7693	\$ 5.1772	\$ 4.4534		\$ 5.8789	\$ 0.0319	0.77
Pectoral Muscle	\$ 4.1319	\$ 4.1576	\$ 3.7095	\$ 3.1926		\$ 4.2146	\$ -0.0827	3.30
Lointails	+++	+++	+++					0.04

## Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.0305	\$ 1.0029	\$ 1.0023	\$ 0.6507		\$ 0.8590	\$ 0.1715	28.57
Fresh 65% Lean Trimmings	\$ 1.4874	\$ 1.4368	\$ 1.7615	\$ 0.8428		\$ 1.1126	\$ 0.3748	14.41
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.5100		\$ 1.9934	\$ 0.1471	4.92
Fresh 85% Lean Trimmings	\$ 2.2166	\$ 2.1381	\$ 2.5492	\$ 1.5577		\$ 2.0563	\$ 0.1603	19.10
Shankmeat	\$ 2.2166	\$ 2.1381	\$ 2.5492					0.01

## Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					16.27
Lean Ground Beef	+++	+++	+++					0.31
Medium Ground Beef	+++	+++	+++					3.98
Regular Ground Beef	+++	+++	+++					13.59
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 2.9406		\$ 3.8819	\$ 0.0001	0.01

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

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