



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, April 5, 2019

Exchange Rate: 1.3356

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2889	\$ 2.2630	\$ 2.2005	\$ 2.2624	\$ 2.3138	\$ 2.2005
RIB	\$ 4.1924	\$ 4.7707	\$ 4.1161	\$ 4.1882	\$ 4.4012	\$ 4.0342
LOIN	\$ 3.9154	\$ 3.8192	\$ 3.7773	\$ 3.7303	\$ 3.6487	\$ 3.5481
ROUND	\$ 2.2078	\$ 2.3209	\$ 2.1879	\$ 2.2101	\$ 2.3208	\$ 2.1545
BRISKET	\$ 2.2572	\$ 2.4498	\$ 2.2297	\$ 2.2572	\$ 2.4498	\$ 2.2297
SHORT PLATE	\$ 2.2841	\$ 2.2562	\$ 2.1509	\$ 2.2841	\$ 2.2562	\$ 2.1509
FLANK	\$ 1.5548	\$ 1.5237	\$ 1.5495	\$ 1.5548	\$ 1.5237	\$ 1.5495

	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	\$ 3.0249	\$ 2.8071	\$ 2.8767	\$ 2.7274	\$ 2.9262	\$ 2.7599	\$ 2.8133	\$ 2.6619
Load Count Totals		188.04	171.13	218.18				

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	+++	+++	+++	\$ 2.3132	\$ 3.0895	\$ 0.2505	0.32
Short Cut shoulder clod	+++	+++	\$ 2.8665	\$ 2.2661	\$ 3.0266	\$ 0.2379	0.05
Clod Heart	n/a	n/a	n/a	\$ 2.7863	\$ 3.7214		
Clod Tender	+++	+++	+++	\$ 5.4158	\$ 7.2333	\$ -1.0833	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6390	\$ 3.5246	\$ -0.0303	4.27
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 7.1167	\$ 9.5051		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1167	\$ 9.5051	\$ -1.8351	5.75
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.1491	\$ 10.8839	\$ -0.7539	0.23
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 8.0519	\$ 10.7541		
Back Ribs	+++	+++	+++	\$ 1.4824	\$ 1.9799	\$ 1.6078	0.01
Short Loin 1x0	\$ 7.9530	\$ 7.2926	\$ 7.9710	\$ 5.5692	\$ 7.4382	\$ 0.5148	1.71
Striploin 0x1 13up	\$ 8.2955	\$ 8.2164	\$ 8.2843	\$ 7.1310	\$ 9.5242	\$ -1.2287	9.61
Striploin 0x1 13dn	n/a	n/a	\$ 8.2843	\$ 7.1310	\$ 9.5242		

Top Butt 13up	\$ 4.3810	\$ 4.3172	\$ 4.2621	\$ 3.5969		\$ 4.8040	\$ -0.4230	5.52
Top Butt 13dn	n/a	n/a	\$ 4.2621	\$ 3.5969		\$ 4.8040		
PSMO Tenderloin	\$ 12.1978	\$ 12.6303	\$ 12.2088	\$ 9.7664		\$ 13.0440	\$ -0.8462	4.79
Butt Tenderloin	\$ 12.3771	+++	\$ 12.0089	\$ 9.2250		\$ 12.3209	\$ 0.0562	0.05
Boneless Round	n/a	n/a	n/a	\$ 2.3927		\$ 3.1957		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1999		\$ 2.9382		
Inside Round	\$ 2.9725	\$ 2.9652	\$ 2.9585	\$ 2.2126		\$ 2.9551	\$ 0.0174	6.12
Outside Flat	\$ 2.8354	\$ 3.1558	\$ 2.8094	\$ 2.1352		\$ 2.8518	\$ -0.0164	3.48
Eye of round	\$ 3.4191	\$ 3.7572	\$ 3.1538	\$ 2.4686		\$ 3.2971	\$ 0.1220	4.56
Peeled Knuckle	+++	+++	+++	\$ 2.6261		\$ 3.5074	\$ -0.2674	4.97
Gooseneck	n/a	n/a	n/a	\$ 1.9839		\$ 2.6497		
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	+++	\$ 2.4402		\$ 3.2591		
Short Cut shoulder clod	+++	+++	\$ 2.8665	\$ 2.2954		\$ 3.0657	\$ 0.2953	0.66
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.7391		\$ 6.3295	\$ -0.1895	0.18
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6411		\$ 3.5275	\$ -0.1265	0.12
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.6757		\$ 8.9161	\$ -0.7137	0.12
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.6757		\$ 8.9161	\$ -1.3418	3.17
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4803		\$ 9.9907	\$ -0.6775	0.78
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.2842		\$ 9.7288		
Back Ribs	+++	+++	+++	\$ 1.4824		\$ 1.9799	\$ 1.6078	0.01
Short Loin 1x0	\$ 6.9206	\$ 6.9911	\$ 6.7303	\$ 5.0889		\$ 6.7967	\$ 0.1239	2.08
Striploin 0x1 13up	\$ 7.7106	\$ 7.3606	\$ 7.3414	\$ 5.2444		\$ 7.0044	\$ 0.7062	4.95
Striploin 0x1 13dn	n/a	n/a	\$ 7.3414	\$ 5.2444		\$ 7.0044		
Top Butt 13up	\$ 4.2105	\$ 4.0609	\$ 4.1587	\$ 3.5680		\$ 4.7654	\$ -0.5549	2.08
Top Butt 13dn	n/a	n/a	\$ 4.1587	\$ 3.5680		\$ 4.7654		
PSMO Tenderloin	\$ 12.0176	\$ 12.2767	\$ 11.9905	\$ 9.5996		\$ 12.8212	\$ -0.8036	2.64
Butt Tenderloin	\$ 11.6869	+++	\$ 11.6684	\$ 9.1799		\$ 12.2607	\$ -0.5738	0.37
Boneless Round	n/a	n/a	n/a	\$ 2.2498		\$ 3.0048		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1989		\$ 2.9369		
Inside Round	\$ 2.9848	\$ 3.0217	\$ 2.9388	\$ 2.2687		\$ 3.0301	\$ -0.0453	14.24
Outside Flat	\$ 2.9508	\$ 3.0469	\$ 2.6743	\$ 2.1233		\$ 2.8359	\$ 0.1149	7.68
Eye of round	\$ 3.2479	\$ 3.8193	\$ 3.1494	\$ 2.5126		\$ 3.3558	\$ -0.1079	2.01
Peeled Knuckle	+++	+++	+++	\$ 2.6715		\$ 3.5681	\$ -0.3981	1.89
Gooseneck	+++	+++	n/a	\$ 2.0740		\$ 2.7700	\$ -0.3334	0.01

Thin Meats (AAA/AA)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Chuck Tender	\$ 3.1976	\$ 3.2565	\$ 2.7611	\$ 2.5123		\$ 3.3554	\$ -0.1578	3.56
Briskets 120	\$ 3.2335	\$ 3.5559	\$ 3.2111	\$ 2.6460		\$ 3.5340	\$ -0.3005	1.70
Bone-in Chuck Shortrib	\$ 4.6187	\$ 4.5833	\$ 4.4611	\$ 3.1981		\$ 4.2714	\$ 0.3473	3.16
Flat Iron	\$ 4.2370	\$ 4.8031	\$ 4.1137					0.69
Blademeat	\$ 3.8133	\$ 4.2248	\$ 3.3573	\$ 3.1077		\$ 4.1506	\$ -0.3373	4.16
Bone-in Shortrib	+++	+++	+++	\$ 5.0531		\$ 6.7489	\$ -0.3889	0.02
Outside Skirt	+++	+++	+++	\$ 7.8305		\$ 10.4584	\$ -0.2984	0.00
Inside Skirt	+++	+++	+++	\$ 4.6968		\$ 6.2730	\$ -0.2630	0.01
Flapmeat	+++	+++	+++	\$ 5.5559		\$ 7.4205	\$ 0.6595	0.08
Ball Tips	+++	+++	+++	\$ 2.5944		\$ 3.4651	\$ 0.0001	0.01
Tri Tips	+++	+++	+++	\$ 4.4091		\$ 5.8888	\$ 0.0002	0.01
Flank Steak	\$ 6.8010	\$ 6.8324	\$ 7.0192	\$ 5.1649		\$ 6.8982	\$ -0.0972	0.74
Pectoral Muscle	\$ 4.2681	\$ 4.3383	\$ 3.4134	\$ 3.2801		\$ 4.3809	\$ -0.1128	1.77
Lointails	+++	+++	+++					0.80

Trim (AAA & AA) (Fed)

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Fresh 50% Lean Trimmings	\$ 1.1954	\$ 1.0527	\$ 1.0398	\$ 0.8460		\$ 1.1299	\$ 0.0655	32.98
Fresh 65% Lean Trimmings	\$ 1.7350	\$ 1.7578	\$ 1.7809	\$ 1.1275		\$ 1.5059	\$ 0.2291	12.47
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.6767		\$ 2.2394	\$ -0.0931	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8492		\$ 2.4698	\$ 0.0243	1.75
Fresh 85% Lean Trimmings	\$ 2.5576	\$ 2.6713	\$ 2.5975	\$ 1.9614		\$ 2.6196	\$ -0.0620	14.73
Shankmeat	\$ 2.5576	\$ 2.6713	\$ 2.5975					0.01

Ground Beef

	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$		In C\$	Cdn-US Diff\$	Cdn Loads
Extra Lean Ground Beef	+++	+++	+++					11.50
Lean Ground Beef	+++	+++	+++					0.46
Medium Ground Beef	+++	+++	n/a					0.01
Regular Ground Beef	+++	+++	+++					2.96
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.0526		\$ 4.0771	\$ 0.0001	0.01

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

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