



## 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, May 24, 2019

Exchange Rate: 1.3479

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.2449	\$ 2.3285	\$ 2.2352	\$ 2.1216	\$ 2.2255	\$ 2.2352
RIB	\$ 4.4790	\$ 4.9698	\$ 4.2841	\$ 4.3705	\$ 4.3725	\$ 3.9627
LOIN	\$ 4.0779	\$ 4.2390	\$ 4.1763	\$ 3.6814	\$ 3.7826	\$ 3.5124
ROUND	\$ 2.2194	\$ 2.1971	\$ 2.2021	\$ 2.1502	\$ 2.1700	\$ 2.1837
BRISKET	\$ 2.4856	\$ 2.5071	\$ 2.1509	\$ 2.4856	\$ 2.5071	\$ 2.1509
SHORT PLATE	\$ 2.2352	\$ 2.2617	\$ 2.1277	\$ 2.2352	\$ 2.2617	\$ 2.1277
FLANK	\$ 1.5492	\$ 1.4652	\$ 1.5399	\$ 1.5492	\$ 1.4652	\$ 1.5399

	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	\$ 2.9740	\$ 2.8715	\$ 2.9816	\$ 2.8390	\$ 2.7912	\$ 2.7229	\$ 2.7800	\$ 2.6571
Load Count Totals		176.88	190.13	223.46				















### 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	+++	+++	+++	\$ 2.1103	\$ 2.8445	\$ 1.2755	0.22
Short Cut shoulder clod	+++	+++	\$ 2.9531	\$ 2.2813	\$ 3.0750	\$ 0.0685	0.06
Clod Heart	n/a	n/a	n/a	\$ 2.4852	\$ 3.3498		
Clod Tender	n/a	+++	+++	\$ 3.5996	\$ 4.8519		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6147	\$ 3.5244	\$ 0.0356	2.15
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	+++	+++	+++				0.02
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.5466	\$ 8.8242		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5466	\$ 8.8242	\$ -0.3142	4.71
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.7000	\$ 10.3788	\$ -1.4088	0.91
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.6618	\$ 10.3273		
Back Ribs	n/a	+++	+++	\$ 1.3142	\$ 1.7714		
Short Loin 1x0	\$ 8.5441	\$ 8.5880	\$ 9.1191	\$ 5.6012	\$ 7.5499	\$ 0.9942	0.37
Striploin 0x1 13up	\$ 9.8728	\$ 10.2027	\$ 10.4945	\$ 6.9737	\$ 9.3999	\$ 0.4729	6.73
Striploin 0x1 13dn	n/a	n/a	\$ 10.4945	\$ 6.9737	\$ 9.3999		






Top Butt 13up	\$ 4.6159	\$ 4.7736	\$ 5.2197	\$ 3.2608		\$ 4.3952	\$ 0.2207	3.59
Top Butt 13dn	n/a	n/a	\$ 5.2197	\$ 3.2608		\$ 4.3952		
PSMO Tenderloin	\$ 12.8684	\$ 12.9011	\$ 12.4257	\$ 9.6134		\$ 12.9579	\$ -0.0895	3.25
Butt Tenderloin	\$ 12.9756	+++	\$ 12.2189	\$ 9.7027		\$ 13.0783	\$ -0.1027	0.11
Boneless Round	n/a	n/a	n/a	\$ 2.0853		\$ 2.8108		
Inside Round 1"	n/a	n/a	n/a	\$ 1.9585		\$ 2.6399		
Inside Round	\$ 2.9662	\$ 2.9172	\$ 3.0643	\$ 2.0424		\$ 2.7530	\$ 0.2132	7.57
Outside Flat	\$ 2.8463	\$ 2.7939	\$ 2.7250	\$ 2.1472		\$ 2.8942	\$ -0.0479	4.31
Eye of round	\$ 3.2290	\$ 3.3319	\$ 3.1297	\$ 2.1823		\$ 2.9415	\$ 0.2875	3.41
Peeled Knuckle	+++	+++	+++	\$ 2.2847		\$ 3.0795	\$ 0.0005	3.63
Gooseneck	n/a	n/a	n/a	\$ 1.9225		\$ 2.5913		
<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	+++	\$ 2.1205		\$ 2.8582		
Short Cut shoulder clod	+++	+++	\$ 2.9531	\$ 2.2543		\$ 3.0386	\$ 0.0646	1.92
Clod Heart	n/a	n/a	n/a					
Clod Tender	n/a	+++	+++	\$ 3.1964		\$ 4.3084		
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.5344		\$ 3.4161	\$ -0.0576	0.44
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6916		\$ 7.6717	\$ 0.3886	2.93
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.6916		\$ 7.6717	\$ 0.3175	2.06
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0299		\$ 9.4756	\$ -0.1019	0.38
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 6.4965		\$ 8.7566		
Back Ribs	+++	+++	+++	\$ 1.3142		\$ 1.7714	\$ 1.8423	0.07
Short Loin 1x0	\$ 7.1235	\$ 7.2385	\$ 6.7897	\$ 4.9093		\$ 6.6172	\$ 0.5063	1.24
Striploin 0x1 13up	\$ 7.8932	\$ 7.8618	\$ 6.8819	\$ 5.6771		\$ 7.6522	\$ 0.2410	2.73
Striploin 0x1 13dn	n/a	n/a	\$ 6.8819	\$ 5.6771		\$ 7.6522		
Top Butt 13up	\$ 4.1404	\$ 4.1692	\$ 4.5188	\$ 2.9843		\$ 4.0225	\$ 0.1179	4.19
Top Butt 13dn	n/a	n/a	\$ 4.5188	\$ 2.9843		\$ 4.0225		
PSMO Tenderloin	\$ 12.4472	\$ 12.0605	\$ 11.8054	\$ 8.7925		\$ 11.8514	\$ 0.5958	4.25
Butt Tenderloin	\$ 12.6924	+++	\$ 11.3212	\$ 8.6976		\$ 11.7235	\$ 0.9689	0.17
Boneless Round	n/a	n/a	n/a	\$ 2.0777		\$ 2.8005		
Inside Round 1"	n/a	n/a	n/a	\$ 2.0622		\$ 2.7796		
Inside Round	\$ 2.8435	\$ 2.8774	\$ 3.1125	\$ 2.0277		\$ 2.7331	\$ 0.1104	15.32
Outside Flat	\$ 2.7626	\$ 2.7992	\$ 2.6219	\$ 2.1535		\$ 2.9027	\$ -0.1401	5.12
Eye of round	\$ 2.9861	\$ 3.2433	\$ 3.0022	\$ 2.2184		\$ 2.9902	\$ -0.0041	2.76
Peeled Knuckle	+++	+++	+++	\$ 2.2634		\$ 3.0508	\$ -0.0508	0.09
Gooseneck	+++	n/a	n/a	\$ 1.9133		\$ 2.5789	\$ -0.1423	0.01

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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	\$ 2.9842	\$ 3.1884	\$ 2.8937	\$ 2.1746		\$ 2.9311	\$ 0.0531	3.29
Briskets 120	\$ 3.6132	\$ 3.6219	\$ 3.0836	\$ 2.8809		\$ 3.8832	\$ -0.2700	2.89
Bone-in Chuck Shortrib	\$ 4.3901	\$ 4.5301	\$ 4.2086	\$ 3.1550		\$ 4.2526	\$ 0.1375	2.15
Flat Iron	\$ 4.5426	\$ 4.7125	\$ 4.6906					0.26
Blademeat	\$ 3.9064	\$ 3.9108	\$ 3.6456	\$ 2.8201		\$ 3.8012	\$ 0.1052	4.10
Bone-in Shortrib	+++	+++	+++	\$ 4.9183		\$ 6.6294	\$ 0.1406	0.30
Outside Skirt	+++	+++	+++	\$ 6.9555		\$ 9.3753	\$ 0.0000	0.01
Inside Skirt	+++	+++	+++	\$ 4.3339		\$ 5.8417	\$ 0.1168	0.01
Flapmeat	+++	+++	+++	\$ 4.9817		\$ 6.7148	\$ -0.6429	0.32
Ball Tips	+++	+++	+++	\$ 2.2180		\$ 2.9896	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 4.7294		\$ 6.3748	\$ -0.3581	0.04
Flank Steak	\$ 6.7913	\$ 6.2079	\$ 6.9279	\$ 4.6263		\$ 6.2358	\$ 0.5555	0.47
Pectoral Muscle	\$ 3.7384	\$ 3.6530	\$ 3.5842	\$ 2.8219		\$ 3.8036	\$ -0.0652	2.23
Lointails	+++	+++	+++					1.05

**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	\$ 1.2174	\$ 1.1899	\$ 1.0549	\$ 0.8259		\$ 1.1132	\$ 0.1042	20.76
Fresh 65% Lean Trimmings	\$ 1.7944	\$ 1.8139	\$ 1.7987	\$ 1.2122		\$ 1.6339	\$ 0.1605	13.34
Fresh 75% Lean Trimmings	+++	+++	+++					2.07
Fresh 85% Lean Trimmings	\$ 2.7694	\$ 2.7650	\$ 2.6104	\$ 1.9991		\$ 2.6946	\$ 0.0748	16.98
Shankmeat	\$ 2.7694	\$ 2.7650	\$ 2.6104					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	+++	+++	+++					2.15
Lean Ground Beef	+++	+++	+++					0.48
Medium Ground Beef	+++	+++	+++					16.28
Regular Ground Beef	+++	+++	+++					2.96
Ground Chuck	+++	+++	+++	\$ 1.9932		\$ 2.6866	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1065		\$ 4.1873	\$ -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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