

## 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, July 19, 2019

Exchange Rate: 1.3068

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1220	\$ 2.1750	\$ 2.2491	\$ 2.0765	\$ 2.0903	\$ 2.2491
RIB	\$ 4.3985	\$ 4.4142	\$ 4.1387	\$ 3.4736	\$ 3.5961	\$ 3.7802
LOIN	\$ 3.5615	\$ 3.6922	\$ 3.9520	\$ 3.1453	\$ 3.1847	\$ 3.4931
ROUND	\$ 2.1437	\$ 2.1654	\$ 2.0776	\$ 2.0998	\$ 2.1384	\$ 2.0634
BRISKET	\$ 2.3444	\$ 2.2909	\$ 2.1423	\$ 2.3444	\$ 2.2909	\$ 2.1423
SHORT PLATE	\$ 2.1748	\$ 2.2052	\$ 2.0551	\$ 2.1748	\$ 2.2052	\$ 2.0551
FLANK	\$ 1.3931	\$ 1.4442	\$ 1.4302	\$ 1.3931	\$ 1.4442	\$ 1.4302

	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	\$ 2.7849	\$ 2.6827	\$ 2.7341	\$ 2.7418	\$ 2.4695	\$ 2.4655	\$ 2.5018	\$ 2.6002
Load Count Totals		164.22	208.38	183.21				















### 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	n/a	+++	+++	\$ 2.1607	\$ 2.8236		
Short Cut shoulder clod	+++	+++	\$ 2.8875	\$ 2.2029	\$ 2.8787	\$ -0.0987	0.01
Clod Heart	n/a	n/a	n/a	\$ 2.7847	\$ 3.6390		
Clod Tender	n/a	n/a	\$ 4.2180	\$ 3.6210	\$ 4.7319		
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	\$ 4.1208	\$ 2.7750	\$ 3.6264	\$ -0.1033	3.68
Chuck Roll 0x0	n/a	n/a	+++				
Oven Ready Rib	n/a	+++	+++				
Bone-in Lipon Ribeye 17 up	n/a	n/a	+++	\$ 6.5442	\$ 8.5520		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5442	\$ 8.5520	\$ 0.0880	0.23
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.5387	\$ 9.8516	\$ -0.9416	0.08
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 7.4921	\$ 9.7907		
Back Ribs	n/a	+++	+++	\$ 1.4027	\$ 1.8330		
Short Loin 1x0	\$ 6.9938	\$ 7.2229	\$ 8.2720	\$ 5.1709	\$ 6.7573	\$ 0.2365	0.52
Striploin 0x1 13up	\$ 7.6864	\$ 7.9042	\$ 9.1324	\$ 5.7186	\$ 7.4731	\$ 0.2133	6.10
Striploin 0x1 13dn	n/a	n/a	\$ 9.1324	\$ 5.7186	\$ 7.4731		







Top Butt 13up	\$ 4.1916	\$ 4.2603	\$ 4.7429	\$ 3.0843		\$ 4.0306	\$ 0.1610	2.89
Top Butt 13dn	n/a	n/a	\$ 4.7429	\$ 3.0843		\$ 4.0306		
PSMO Tenderloin	\$ 12.1128	\$ 12.5622	\$ 12.1303	\$ 9.4032		\$ 12.2881	\$ -0.1753	2.47
Butt Tenderloin	\$ 11.7782	\$ 11.8838	\$ 11.3511	\$ 8.3639		\$ 10.9299	\$ 0.8483	0.05
Boneless Round	n/a	n/a	n/a	\$ 2.1516		\$ 2.8117		
Inside Round 1"	n/a	n/a	n/a	\$ 2.1188		\$ 2.7688		
Inside Round	\$ 2.8153	\$ 2.8837	\$ 2.7175	\$ 2.1675		\$ 2.8325	\$ -0.0172	2.08
Outside Flat	\$ 2.7713	\$ 2.7981	\$ 2.7110	\$ 2.0568		\$ 2.6878	\$ 0.0835	2.49
Eye of round	\$ 3.3360	\$ 3.2331	\$ 2.9073	\$ 2.1673		\$ 2.8322	\$ 0.5038	2.94
Peeled Knuckle	+++	+++	+++	\$ 2.2364		\$ 2.9225	\$ 0.1975	0.66
Gooseneck	n/a	n/a	n/a	\$ 1.9516		\$ 2.5504		
<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	+++	\$ 2.1482		\$ 2.8073		
Short Cut shoulder clod	+++	+++	\$ 2.8875	\$ 2.1597		\$ 2.8223	\$ -0.0323	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	\$ 4.2180	\$ 3.3186		\$ 4.3367	\$ -0.3567	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	\$ 4.1208	\$ 2.4378		\$ 3.1857	\$ -0.0540	0.27
Chuck Roll 0x0	n/a	n/a	+++					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 4.4947		\$ 5.8737	\$ -0.0670	7.22
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 4.4947		\$ 5.8737	\$ 0.1699	2.28
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 5.4087		\$ 7.0681	\$ -0.0115	0.81
Boneless Lipon Ribeye 14 dn	n/a	n/a	+++	\$ 5.2855		\$ 6.9071		
Back Ribs	+++	+++	+++	\$ 1.4027		\$ 1.8330	\$ 1.6771	0.01
Short Loin 1x0	\$ 5.5028	\$ 5.4426	\$ 7.0167	\$ 3.6463		\$ 4.7650	\$ 0.7378	5.86
Striploin 0x1 13up	\$ 6.0631	\$ 5.7177	\$ 6.7844	\$ 3.7374		\$ 4.8840	\$ 1.1791	3.16
Striploin 0x1 13dn	n/a	n/a	\$ 6.7844	\$ 3.7374		\$ 4.8840		
Top Butt 13up	\$ 3.8714	\$ 3.6144	\$ 3.9866	\$ 2.5663		\$ 3.3536	\$ 0.5178	13.11
Top Butt 13dn	n/a	n/a	\$ 3.9866	\$ 2.5663		\$ 3.3536		
PSMO Tenderloin	\$ 10.5371	\$ 11.7069	\$ 11.4387	\$ 8.2517		\$ 10.7833	\$ -0.2462	4.12
Butt Tenderloin	\$ 11.1019	\$ 11.3158	\$ 10.7974	\$ 7.7920		\$ 10.1826	\$ 0.9193	1.03
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.1511		\$ 2.8111		
Inside Round	\$ 2.7693	\$ 2.8592	\$ 2.7403	\$ 2.1546		\$ 2.8156	\$ -0.0463	19.82
Outside Flat	\$ 2.7402	\$ 2.7585	\$ 2.6434	\$ 2.0562		\$ 2.6870	\$ 0.0532	4.62
Eye of round	\$ 3.1243	\$ 3.0818	\$ 2.9016	\$ 2.1689		\$ 2.8343	\$ 0.2900	3.36
Peeled Knuckle	+++	+++	+++	\$ 2.2056		\$ 2.8823	\$ 0.1177	0.19
Gooseneck	+++	+++	n/a	\$ 1.8859		\$ 2.4645	\$ -0.0279	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	\$ 2.7958	\$ 2.8521	\$ 2.8022	\$ 2.1816		\$ 2.8509	\$ -0.0551	0.79
Briskets 120	\$ 3.3652	\$ 3.2758	+++	\$ 2.4271		\$ 3.1717	\$ 0.1935	3.26
Bone-in Chuck Shortrib	\$ 4.1045	\$ 4.3198	\$ 4.6998	\$ 3.2785		\$ 4.2843	\$ -0.1798	2.81
Flat Iron	\$ 4.0894	\$ 3.7117	\$ 4.5755					0.23
Blademeat	\$ 3.3545	\$ 3.3124	\$ 3.8730	\$ 2.3468		\$ 3.0668	\$ 0.2877	7.04
Bone-in Shortrib	+++	+++	+++	\$ 4.9280		\$ 6.4399	\$ 0.2657	0.01
Outside Skirt	+++	+++	+++	\$ 6.7033		\$ 8.7599	\$ 0.0003	0.01
Inside Skirt	+++	+++	+++	\$ 4.4276		\$ 5.7860	\$ 0.1159	0.01
Flapmeat	+++	+++	+++	\$ 5.2991		\$ 6.9249	\$ -0.2649	0.26
Ball Tips	+++	+++	+++	\$ 2.3264		\$ 3.0401	\$ 0.0002	0.01
Tri Tips	+++	+++	+++	\$ 3.5543		\$ 4.6448	\$ 0.0001	0.01
Flank Steak	\$ 5.7436	\$ 6.0168	\$ 6.6066	\$ 4.4053		\$ 5.7568	\$ -0.0132	1.48
Pectoral Muscle	+++	\$ 3.3150	\$ 3.5752	\$ 2.4919		\$ 3.2564	\$ 0.0057	2.87
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	\$ 1.1994	\$ 1.2241	+++	\$ 0.8524		\$ 1.1139	\$ 0.0855	31.01
Fresh 65% Lean Trimmings	\$ 1.8098	\$ 1.8452	+++	\$ 1.1856		\$ 1.5493	\$ 0.2605	12.21
Fresh 75% Lean Trimmings	+++	\$ 2.2747	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8250		\$ 2.3849	\$ 0.1335	1.34
Fresh 85% Lean Trimmings	\$ 2.7172	\$ 2.7042	+++	\$ 1.9847		\$ 2.5936	\$ 0.1236	6.84
Shankmeat	\$ 2.7172	\$ 2.7042	+++					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	+++	+++	+++					1.32
Lean Ground Beef	+++	+++	+++					1.49
Medium Ground Beef	+++	+++	+++					0.03
Regular Ground Beef	+++	+++	+++					1.05
Ground Chuck	+++	+++	+++	\$ 1.9034		\$ 2.4874	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0600		\$ 3.9988	\$ 0.0002	0.01

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

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