



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 8, 2019

Exchange Rate: 1.3175

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.3738	\$ 2.2952	\$ 2.1714	\$ 2.2666	\$ 2.1921	\$ 2.1212
RIB	\$ 4.8638	\$ 5.1969	\$ 4.9220	\$ 3.8892	\$ 3.9154	\$ 4.3034
LOIN	\$ 3.5486	\$ 3.4044	\$ 3.2960	\$ 3.0985	\$ 3.0431	\$ 3.0850
ROUND	\$ 2.3594	\$ 2.3166	\$ 2.2037	\$ 2.3353	\$ 2.3164	\$ 2.2095
BRISKET	\$ 2.4115	\$ 2.3226	\$ 2.3166	\$ 2.4115	\$ 2.3226	\$ 2.3166
SHORT PLATE	\$ 2.0247	\$ 1.9722	\$ 1.8985	\$ 2.0247	\$ 1.9722	\$ 1.8985
FLANK	\$ 1.3829	\$ 1.3328	\$ 1.3223	\$ 1.3829	\$ 1.3328	\$ 1.3223















	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	\$ 3.1235	\$ 2.8481	\$ 2.8128	\$ 2.6906	\$ 2.7878	\$ 2.6042	\$ 2.5593	\$ 2.5617
Load Count Totals		199.39	206.46	194.74				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads
Quebec Spec	n/a	n/a	n/a				
Semi-Boneless	+++	+++	+++	\$ 2.3293	\$ 3.0689	\$ 0.3911	0.22
Short Cut shoulder clod	+++	+++	+++	\$ 2.4834	\$ 3.2719	\$ -0.4819	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.5766	\$ 4.7122		
Clod Tender	+++	+++	n/a	\$ 5.2603	\$ 6.9304	\$ -1.1404	0.07
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 3.3187	\$ 4.3724	\$ 0.0353	2.49
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.01
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 8.4416	\$ 11.1218		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 8.4416	\$ 11.1218	\$ -1.6318	2.14
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 9.4433	\$ 12.4415	\$ -0.8115	0.14
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 9.6407	\$ 12.7016		
Back Ribs	+++	+++	+++	\$ 1.3405	\$ 1.7661	\$ 1.7732	0.01
Short Loin 1x0	\$ 6.8872	\$ 5.6869	\$ 6.4994	\$ 5.1176	\$ 6.7424	\$ 0.1448	0.20
Striploin 0x1 13up	\$ 6.3198	\$ 6.3296	\$ 6.6328	\$ 5.0330	\$ 6.6310	\$ -0.3112	12.56
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0330	\$ 6.6310		

Top Butt 13up	\$ 4.2161	\$ 4.1064	\$ 3.9084	\$ 3.4639		\$ 4.5637	\$ -0.3476	6.64
Top Butt 13dn	n/a	n/a	n/a	\$ 3.4639		\$ 4.5637		
PSMO Tenderloin	\$ 14.1322	\$ 13.5969	\$ 12.6868	\$ 14.0185		\$ 18.4694	\$ -4.3372	4.91
Butt Tenderloin	\$ 14.8486	\$ 13.3879	\$ 12.3036	\$ 12.5939		\$ 16.5925	\$ -1.7439	0.04
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4060		\$ 3.1699		
Inside Round	\$ 3.1153	\$ 3.1131	\$ 2.8390	\$ 2.4968		\$ 3.2895	\$ -0.1742	5.77
Outside Flat	\$ 3.3942	\$ 3.2369	\$ 3.2434	\$ 2.6306		\$ 3.4658	\$ -0.0716	4.12
Eye of round	\$ 3.4179	\$ 3.3890	\$ 3.3737	\$ 2.5134		\$ 3.3114	\$ 0.1065	4.54
Peeled Knuckle	+++	+++	+++	\$ 2.5974		\$ 3.4221	\$ -0.0321	3.98
Gooseneck	n/a	n/a	n/a	\$ 2.2512		\$ 2.9660		
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	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.4001		\$ 3.1621		
Short Cut shoulder clod	+++	+++	+++	\$ 2.4505		\$ 3.2285	\$ -0.4385	0.29
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 4.8586		\$ 6.4012	\$ -1.5312	0.10
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.0197		\$ 3.9785	\$ 0.0345	0.14
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.0696		\$ 7.9967	\$ 0.2266	0.28
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.0696		\$ 7.9967	\$ -0.8201	3.41
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.7651		\$ 8.9130	\$ -1.6659	1.55
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.5449		\$ 8.6229		
Back Ribs	+++	+++	+++	\$ 1.3405		\$ 1.7661	\$ 1.7732	0.03
Short Loin 1x0	\$ 5.1656	\$ 5.4484	\$ 5.3150	\$ 3.6095		\$ 4.7555	\$ 0.4101	0.84
Striploin 0x1 13up	\$ 5.2517	\$ 5.2495	\$ 5.1752	\$ 3.4810		\$ 4.5862	\$ 0.6655	5.17
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 3.4810		\$ 4.5862		
Top Butt 13up	\$ 3.8306	\$ 3.6161	\$ 4.4450	\$ 3.4127		\$ 4.4962	\$ -0.6656	6.65
Top Butt 13dn	n/a	n/a	n/a	\$ 3.4127		\$ 4.4962		
PSMO Tenderloin	\$ 11.6330	\$ 11.1503	\$ 11.5729	\$ 10.2397		\$ 13.4908	\$ -1.8578	2.78
Butt Tenderloin	\$ 11.9376	\$ 10.8645	\$ 11.7355	\$ 9.8791		\$ 13.0157	\$ -1.0781	0.20
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4927		\$ 3.2841		
Inside Round	\$ 3.1477	\$ 3.1682	\$ 2.9404	\$ 2.4629		\$ 3.2449	\$ -0.0972	19.29
Outside Flat	\$ 3.2188	\$ 3.2181	\$ 3.0942	\$ 2.5923		\$ 3.4154	\$ -0.1966	7.07
Eye of round	\$ 3.3876	\$ 3.3230	\$ 3.3859	\$ 2.5711		\$ 3.3874	\$ 0.0002	1.68
Peeled Knuckle	+++	+++	+++	\$ 2.5981		\$ 3.4230	\$ -0.0530	1.84
Gooseneck	n/a	n/a	+++	\$ 2.1195		\$ 2.7924		







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	\$ 3.2487	\$ 3.2116	\$ 2.8666	\$ 2.5383		\$ 3.3442	\$ -0.0955	7.13
Briskets 120	\$ 3.4910	\$ 3.3697	\$ 3.3783	\$ 2.9038		\$ 3.8258	\$ -0.3348	4.64
Bone-in Chuck Shortrib	\$ 3.8167	\$ 3.8060	\$ 4.8509	\$ 2.7654		\$ 3.6434	\$ 0.1733	3.28
Flat Iron	\$ 3.5146	\$ 3.3495	\$ 4.6653					1.18
Blademeat	\$ 3.2451	\$ 3.2313	\$ 3.8679	\$ 2.4959		\$ 3.2883	\$ -0.0432	6.52
Bone-in Shortrib	+++	+++	+++	\$ 4.3963		\$ 5.7921	\$ 0.9579	0.10
Outside Skirt	+++	+++	+++	\$ 5.8502		\$ 7.7076	\$ 0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.4082		\$ 5.8078	\$ 0.0001	0.01
Flapmeat	+++	+++	+++	\$ 4.4012		\$ 5.7986	\$ 0.1814	1.40
Ball Tips	+++	+++	+++	\$ 2.3523		\$ 3.0992	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.2648		\$ 4.3014	\$ 0.0000	0.04
Flank Steak	\$ 5.9194	\$ 5.7726	\$ 5.7693	\$ 4.3374		\$ 5.7145	\$ 0.2049	0.34
Pectoral Muscle	\$ 3.1092	\$ 3.1393	\$ 4.1576	\$ 2.4879		\$ 3.2778	\$ -0.1686	4.85
Lointails	+++	+++	+++					1.01

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	\$ 1.0636	\$ 0.9887	\$ 1.0029	\$ 0.8789		\$ 1.1580	\$ -0.0944	26.50
Fresh 65% Lean Trimmings	\$ 1.7209	\$ 1.6004	\$ 1.4368	\$ 1.3150		\$ 1.7325	\$ -0.0116	12.62
Fresh 75% Lean Trimmings	+++	+++	+++					0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.8100		\$ 2.3847	\$ 0.1547	5.60
Fresh 85% Lean Trimmings	\$ 2.7386	\$ 2.6404	\$ 2.1381	\$ 2.0914		\$ 2.7554	\$ -0.0168	11.92
Shankmeat	+++	+++	\$ 2.1381					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	+++	+++	+++					7.39
Lean Ground Beef	+++	+++	+++					1.45
Medium Ground Beef	+++	+++	+++					0.07
Regular Ground Beef	+++	+++	+++					4.12
Ground Chuck	+++	+++	+++	\$ 2.1390		\$ 2.8181	\$ 0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.2045		\$ 4.2219	\$ 0.0001	0.01

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

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