

## 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, January 3, 2020








































Exchange Rate: 1.2989

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1463	\$ 1.9632	\$ 2.0511	\$ 1.9790	\$ 1.8905	\$ 1.9205
RIB	\$ 4.0683	\$ 4.6728	\$ 4.2254	\$ 3.8301	\$ 3.5615	\$ 3.5739
LOIN	\$ 3.0778	\$ 2.9682	\$ 3.3359	\$ 2.9350	\$ 2.9763	\$ 3.1145
ROUND	\$ 2.3392	\$ 2.1530	\$ 2.2057	\$ 2.2848	\$ 2.1989	\$ 2.1324
BRISKET	\$ 2.4773	\$ 2.0173	\$ 2.2560	\$ 2.4773	\$ 2.0173	\$ 2.2560
SHORT PLATE	\$ 1.2140	\$ 1.8460	\$ 2.0777	\$ 1.2140	\$ 1.8460	\$ 2.0777
FLANK	\$ 1.2200	\$ 1.1487	\$ 1.2526	\$ 1.2200	\$ 1.1487	\$ 1.2526

	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	\$ 2.7142	\$ 2.5257	\$ 2.4952	\$ 2.5919	\$ 2.6483	\$ 2.4065	\$ 2.3589	\$ 2.4155
Load Count Totals		129.30	83.69	155.29				

### 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	+++	+++	n/a	\$ 2.2451	\$ 2.9162	\$ 1.2238	0.18
Short Cut shoulder clod	+++	+++	+++	\$ 2.2826	\$ 2.9649	\$ 0.1651	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.5460	\$ 4.6059		
Clod Tender	+++	+++	n/a	\$ 4.2097	\$ 5.4680	\$ -0.9280	0.01
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.7018	\$ 3.5094	\$ -0.5105	1.39
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	+++	+++	+++				0.03
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.5219	\$ 8.4713		
Bone-in Lipon Ribeye 17 dn	+++	n/a	+++	\$ 6.5219	\$ 8.4713	\$ -0.8313	2.36
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4315	\$ 9.6528	\$ 0.5072	0.24
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.1607	\$ 9.3010		
Back Ribs	n/a	n/a	+++	\$ 1.1675	\$ 1.5165		
Short Loin 1x0	\$ 6.2192	\$ 5.2206	\$ 6.4140	\$ 4.9440	\$ 6.4218	\$ -0.2026	0.37
Striploin 0x1 13up	\$ 5.9949	\$ 5.2800	\$ 6.2560	\$ 5.0998	\$ 6.6241	\$ -0.6292	3.64
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0998	\$ 6.6241		

Top Butt 13up	\$ 3.4539	\$ 3.7505	\$ 4.4827	\$ 2.8571		\$ 3.7111	\$ -0.2572	3.60
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8571		\$ 3.7111		
PSMO Tenderloin	\$ 10.7892	\$ 10.4048	\$ 11.6615	\$ 10.1737		\$ 13.2146	\$ -2.4254	3.66
Butt Tenderloin	+++	+++	\$ 10.9984	\$ 10.2486		\$ 13.3119	\$ -1.7013	0.08
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.1729		\$ 2.8224		
Inside Round	\$ 2.8922	\$ 2.7878	\$ 3.0277	\$ 2.2132		\$ 2.8747	\$ 0.0175	6.76
Outside Flat	\$ 3.2236	\$ 2.9425	\$ 2.9487	\$ 2.3965		\$ 3.1128	\$ 0.1108	3.77
Eye of round	\$ 3.1746	\$ 2.9434	\$ 3.2299	\$ 2.5949		\$ 3.3705	\$ -0.1959	3.65
Peeled Knuckle	+++	+++	+++	\$ 2.5446		\$ 3.3052	\$ 0.7448	4.20
Gooseneck	n/a	n/a	n/a	\$ 2.2616		\$ 2.9376		
<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	n/a					
Semi-Boneless	n/a	n/a	n/a	\$ 2.3439		\$ 3.0445		
Short Cut shoulder clod	+++	+++	+++	\$ 2.3131		\$ 3.0045	\$ 0.1255	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 2.9738		\$ 3.8627	\$ 0.6773	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.6784		\$ 3.4790	\$ -0.7925	0.10
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 6.5228		\$ 8.4725	\$ -3.0057	0.37
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.5228		\$ 8.4725	\$ -1.1788	1.67
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.0219		\$ 9.1207	\$ -0.4759	0.66
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.8437		\$ 8.8893		
Back Ribs	+++	+++	+++	\$ 1.1675		\$ 1.5165	\$ 1.2846	0.00
Short Loin 1x0	\$ 5.1539	\$ 4.5271	\$ 5.3499	\$ 4.2284		\$ 5.4923	\$ -0.3384	0.79
Striploin 0x1 13up	\$ 4.9455	\$ 4.9467	\$ 5.3973	\$ 4.1426		\$ 5.3808	\$ -0.4353	3.19
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.1426		\$ 5.3808		
Top Butt 13up	\$ 3.8268	\$ 3.8008	\$ 4.0886	\$ 2.8481		\$ 3.6994	\$ 0.1274	3.24
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8481		\$ 3.6994		
PSMO Tenderloin	\$ 10.8000	\$ 12.4546	\$ 11.9094	\$ 9.8163		\$ 12.7504	\$ -1.9504	0.63
Butt Tenderloin	+++	+++	\$ 11.5238	\$ 9.1855		\$ 11.9310	\$ -2.4553	0.01
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.2318		\$ 2.8989		
Inside Round	\$ 2.8056	\$ 2.6677	\$ 2.7719	\$ 2.2372		\$ 2.9059	\$ -0.1003	7.82
Outside Flat	\$ 3.2552	\$ 3.4531	\$ 2.7825	\$ 2.4095		\$ 3.1297	\$ 0.1255	4.59
Eye of round	\$ 3.3942	\$ 2.9283	\$ 3.3274	\$ 2.5972		\$ 3.3735	\$ 0.0207	0.96
Peeled Knuckle	+++	+++	+++	\$ 2.5462		\$ 3.3073	\$ 0.2627	2.88
Gooseneck	n/a	n/a	+++	\$ 2.1547		\$ 2.7987		

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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	\$ 3.2512	\$ 2.7242	\$ 2.8467	\$ 2.5766		\$ 3.3467	\$ -0.0955	1.83
Briskets 120	\$ 3.6583	+++	\$ 3.3144	\$ 2.5985		\$ 3.3752	\$ 0.2831	1.69
Bone-in Chuck Shortrib	\$ 3.2589	+++	\$ 4.1462	\$ 3.1562		\$ 4.0996	\$ -0.8407	2.33
Flat Iron	\$ 3.4789	\$ 3.1445	\$ 3.6570					0.50
Blademeat	\$ 2.8883	\$ 2.9517	\$ 3.8324	\$ 2.4557		\$ 3.1897	\$ -0.3014	5.05
Bone-in Shortrib	+++	+++	+++	\$ 3.7313		\$ 4.8466	\$ 1.8934	0.01
Outside Skirt	+++	+++	+++	\$ 5.9546		\$ 7.7344	\$ -0.0001	0.01
Inside Skirt	n/a	+++	+++	\$ 4.4027		\$ 5.7187		
Flapmeat	+++	+++	+++	\$ 4.4647		\$ 5.7992	\$ 0.3208	0.99
Ball Tips	+++	+++	+++	\$ 2.3490		\$ 3.0511	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.8338		\$ 4.9797	\$ -0.0001	0.01
Flank Steak	\$ 5.5290	\$ 5.0435	\$ 5.6478	\$ 4.6382		\$ 6.0246	\$ -0.4956	0.87
Pectoral Muscle	\$ 2.9507	+++	\$ 3.1206	\$ 2.4952		\$ 3.2410	\$ -0.2903	1.77
Loinetails	n/a	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	\$ 0.7493	+++	\$ 0.8498	\$ 0.5805		\$ 0.7540	\$ -0.0047	20.51
Fresh 65% Lean Trimmings	\$ 1.3242	\$ 1.3284	\$ 1.2125	\$ 1.4016		\$ 1.8205	\$ -0.4963	9.63
Fresh 75% Lean Trimmings	+++	+++	+++					5.99
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6989		\$ 2.2067	\$ -0.1621	0.01
Fresh 85% Lean Trimmings	\$ 2.7649	\$ 2.4049	\$ 2.1651	\$ 2.1188		\$ 2.7521	\$ 0.0128	9.88
Shankmeat	+++	+++	+++					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	+++	+++	+++					3.52
Lean Ground Beef	+++	+++	+++					0.70
Medium Ground Beef	+++	+++	+++					0.70
Regular Ground Beef	+++	+++	+++					2.35
Ground Chuck	+++	+++	+++					0.01
Ground Sirloin	+++	+++	+++	\$ 3.2548		\$ 4.2277	\$ -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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