



## 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, March 13, 2020

Exchange Rate: 1.3820
































	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$2.2964	\$2.2174	\$2.3773	\$2.2426	\$2.1840	\$2.2984
RIB	\$4.1016	\$4.2018	\$4.3252	\$4.0995	\$4.1693	\$4.2728
LOIN	\$3.6660	\$3.6577	\$3.7482	\$3.4849	\$3.4475	\$3.6370
ROUND	\$2.2607	\$2.2351	\$2.3186	\$2.3293	\$2.2433	\$2.3271
BRISKET	\$2.1769	\$2.3212	\$2.4262	\$2.1769	\$2.3212	\$2.4262
SHORT PLATE	\$1.8799	\$2.0300	\$2.2519	\$1.8799	\$2.0300	\$2.2519
FLANK	\$1.4375	\$1.4750	\$1.5089	\$1.4375	\$1.4750	\$1.5089
















	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	\$ 2.8628	\$2.7211	\$2.7207	\$2.8422	\$ 2.7568	\$2.6818	\$2.6643	\$2.7911
Load Count Totals		124.02	158.85	183.66				

### 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	+++	+++	+++	\$ 2.2556	\$ 3.1172	\$ 0.7728	0.07
Short Cut shoulder clod	+++	+++	+++	\$ 2.1072	\$ 2.9122	\$ 0.2178	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.3244	\$ 4.5943		
Clod Tender	+++	n/a	+++	\$ 4.3284	\$ 5.9818	\$ -0.2318	0.02
2 Piece Boneless Chuck	n/a	n/a	n/a				
Chuck Roll	+++	+++	+++	\$ 2.6919	\$ 3.7202	\$ 0.3249	4.01
Chuck Roll 0x0	n/a	n/a	n/a				
Oven Ready Rib	n/a	n/a	+++				
Bone-in Lipon Ribeye 17 up	n/a	n/a	n/a	\$ 6.3508	\$ 8.7768		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 6.3508	\$ 8.7768	\$ -0.9468	2.54
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 7.4309	\$ 10.2695	\$ -1.1995	1.27
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 7.3445	\$ 10.1501		
Back Ribs	n/a	n/a	+++				
Short Loin 1x0	\$ 7.3289	\$ 7.0135	\$ 7.4297	\$ 4.9743	\$ 6.8745	\$ 0.4544	2.87
Striploin 0x1 13up	\$ 7.7905	\$ 7.2006	\$ 7.8575	\$ 5.7306	\$ 7.9197	\$ -0.1292	7.56
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.7306	\$ 7.9197		

Top Butt 13up	\$ 4.2181	\$ 4.4732	\$ 4.2437	\$ 2.9194		\$ 4.0346	\$ 0.1835	3.81
Top Butt 13dn	n/a	n/a	n/a	\$ 2.9194		\$ 4.0346		
PSMO Tenderloin	\$ 12.5014	\$ 12.4695	\$ 12.7385	\$ 9.1992		\$ 12.7133	\$ -0.2119	2.43
Butt Tenderloin	+++	\$ 12.2695	\$ 12.7233	\$ 8.4541		\$ 11.6836	\$ 0.9315	0.42
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.3319		\$ 3.2227		
Inside Round	\$ 3.3395	\$ 3.2516	\$ 2.9750	\$ 2.4469		\$ 3.3816	\$ -0.0421	8.13
Outside Flat	\$ 3.1938	\$ 3.1072	\$ 3.2340	\$ 2.1502		\$ 2.9716	\$ 0.2222	1.89
Eye of round	\$ 3.7198	\$ 3.6940	\$ 3.7682	\$ 2.5596		\$ 3.5374	\$ 0.1824	4.66
Peeled Knuckle	+++	+++	+++	\$ 2.4415		\$ 3.3742	\$ 0.1658	3.47
Gooseneck	n/a	n/a	n/a	\$ 2.1301		\$ 2.9438		
<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	\$ 2.2455		\$ 3.1033		
Short Cut shoulder clod	+++	+++	+++	\$ 2.1007		\$ 2.9032	\$ 0.2268	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.8341		\$ 5.2987	\$ -0.1287	0.06
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 2.7135		\$ 3.7501	\$ 0.0893	0.56
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.3977		\$ 7.4596	\$ 0.3563	1.00
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.3977		\$ 7.4596	\$ -0.2284	0.55
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.5574		\$ 9.0623	\$ -0.0095	0.27
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.0914		\$ 8.4183		
Back Ribs	+++	+++	+++					0.01
Short Loin 1x0	\$ 6.5307	\$ 6.2764	\$ 7.0794	\$ 4.5867		\$ 6.3388	\$ 0.1919	0.80
Striploin 0x1 13up	\$ 6.7292	\$ 6.4591	\$ 7.4344	\$ 4.6372		\$ 6.4086	\$ 0.3206	6.23
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 4.6372		\$ 6.4086		
Top Butt 13up	\$ 4.2270	\$ 3.9515	\$ 4.1409	\$ 2.8565		\$ 3.9477	\$ 0.2793	7.20
Top Butt 13dn	n/a	n/a	n/a	\$ 2.8565		\$ 3.9477		
PSMO Tenderloin	\$ 12.0513	\$ 12.2231	\$ 11.9497	\$ 9.0619		\$ 12.5235	\$ -0.4722	0.18
Butt Tenderloin	+++	\$ 12.0722	\$ 12.8987	\$ 8.9792		\$ 12.4093	\$ -0.0148	0.05
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.4658		\$ 3.4077		
Inside Round	\$ 3.5991	\$ 3.2692	\$ 3.0103	\$ 2.4390		\$ 3.3707	\$ 0.2284	11.43
Outside Flat	\$ 3.2210	\$ 3.0456	\$ 3.1136	\$ 2.2210		\$ 3.0694	\$ 0.1516	9.90
Eye of round	\$ 3.5914	\$ 3.6680	\$ 3.7718	\$ 2.5208		\$ 3.4837	\$ 0.1077	2.21
Peeled Knuckle	+++	+++	+++	\$ 2.4230		\$ 3.3486	\$ 0.2614	0.61
Gooseneck	+++	+++	+++	\$ 2.2349		\$ 3.0886	\$ -0.6520	0.01








**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	\$ 3.5131	\$ 3.3311	\$ 3.1633	\$ 2.3483		\$ 3.2454	\$ 0.2677	3.37
Briskets 120	\$ 3.1753	\$ 3.3571	\$ 3.5183	\$ 2.2574		\$ 3.1197	\$ 0.0556	4.15
Bone-in Chuck Shortrib	\$ 3.8849	\$ 3.7530	\$ 4.5699	\$ 2.8438		\$ 3.9301	\$ -0.0452	3.37
Flat Iron	\$ 3.5020	\$ 3.5772	\$ 4.5369					0.38
Blademeat	\$ 3.2892	\$ 3.2782	\$ 4.2579	\$ 2.3450		\$ 3.2408	\$ 0.0484	3.76
Bone-in Shortrib	+++	+++	+++	\$ 4.2159		\$ 5.8264	\$ 0.9236	0.13
Outside Skirt	+++	+++	+++	\$ 6.1986		\$ 8.5665	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 4.0020		\$ 5.5308	\$ 0.1105	0.01
Flapmeat	+++	+++	+++	\$ 4.6679		\$ 6.4510	\$ -0.1310	0.36
Ball Tips	+++	+++	+++	\$ 2.4582		\$ 3.3972	\$ 0.0000	0.01
Tri Tips	+++	+++	+++	\$ 3.9721		\$ 5.4894	\$ 0.0000	0.01
Flank Steak	\$ 6.8309	\$ 6.5821	\$ 6.7304	\$ 4.9891		\$ 6.8949	\$ -0.0640	1.00
Pectoral Muscle	\$ 3.3494	\$ 3.0524	\$ 4.3750	\$ 2.3893		\$ 3.3020	\$ 0.0474	2.13
Lointails	+++	+++	+++					0.21

**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	+++	\$ 1.0172	\$ 1.0720	\$ 0.5490		\$ 0.7587	\$ 0.0413	1.68
Fresh 65% Lean Trimmings	+++	\$ 1.7609	\$ 1.6369	\$ 0.9468		\$ 1.3085	\$ -0.0985	1.54
Fresh 75% Lean Trimmings	+++	\$ 2.2279	+++	\$ 1.4281		\$ 1.9736	\$ -0.0436	2.26
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.6614		\$ 2.2961	\$ 0.1721	0.01
Fresh 85% Lean Trimmings	+++	\$ 2.6948	\$ 2.7196	\$ 1.9093		\$ 2.6387	\$ 0.0113	2.98
Shankmeat	+++	\$ 2.6948	\$ 2.7196					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	+++	+++	+++					4.60
Lean Ground Beef	n/a	n/a	+++					
Medium Ground Beef	+++	+++	+++					5.59
Regular Ground Beef	+++	+++	+++					2.22
Ground Chuck	+++	+++	+++	\$ 1.9828		\$ 2.7402	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.1040		\$ 4.2897	\$ 0.0000	0.01

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

Canfax tries to provide quality information, but we make no claims, promises, or guarantees about the accuracy, completeness or adequacy of the information. Canfax does not guarantee, and accepts no legal liability arising from or connected to, the accuracy, reliability or completeness of any material contained in our publications.