



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 20, 2020





Exchange Rate: 1.4495

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$2.6581	\$2.2964	\$2.3443	\$2.6045	\$2.2426	\$2.2705
RIB	\$4.9666	\$4.1016	\$4.5616	\$4.4776	\$4.0995	\$4.3470
LOIN	\$3.7523	\$3.6660	\$3.7057	\$3.6084	\$3.4849	\$3.4748
ROUND	\$2.5049	\$2.2607	\$2.2997	\$2.7671	\$2.3293	\$2.2970
BRISKET	\$2.2490	\$2.1769	\$2.4025	\$2.2490	\$2.1769	\$2.4025
SHORT PLATE	\$1.9894	\$1.8799	\$2.1858	\$1.9894	\$1.8799	\$2.1858
FLANK	\$1.5232	\$1.4375	\$1.5014	\$1.5232	\$1.4375	\$1.5014
















	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	\$ 3.5227	\$3.0139	\$2.7211	\$2.8399	\$ 3.3795	\$2.9703	\$2.6818	\$2.7439
Load Count Totals		154.71	124.02	192.51				

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	+++	+++	+++	\$ 2.8007		\$ 4.0596	\$ -0.1496	0.15
Short Cut shoulder clod	+++	+++	+++	\$ 3.2260		\$ 4.6761	\$ -1.5461	0.01
Clod Heart	n/a	n/a	n/a	\$ 3.3308		\$ 4.8280		
Clod Tender	+++	+++	+++	\$ 3.9107		\$ 5.6686	\$ -2.1186	0.15
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.2637		\$ 4.7307	\$ 0.3013	2.57
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	\$ 7.1033		\$ 10.2962		
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 7.1033		\$ 10.2962	\$ -0.4462	2.83
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 8.0799		\$ 11.7118	\$ -1.5618	0.32
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 8.2296		\$ 11.9288		
Back Ribs	+++	n/a	+++					0.01
Short Loin 1x0	\$ 7.4576	\$ 7.3289	\$ 7.5595	\$ 5.9138		\$ 8.5721	\$ -1.1145	0.33
Striploin 0x1 13up	\$ 8.4324	\$ 7.7905	\$ 8.1312	\$ 6.1933		\$ 8.9772	\$ -0.5448	8.69
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 6.1933		\$ 8.9772		

Top Butt 13up	\$ 4.6066	\$ 4.2181	\$ 4.1889	\$ 3.2994		\$ 4.7825	\$ -0.1759	4.14
Top Butt 13dn	n/a	n/a	n/a	\$ 3.2994		\$ 4.7825		
PSMO Tenderloin	\$ 12.3587	\$ 12.5014	\$ 12.8127	\$ 8.1109		\$ 11.7567	\$ 0.6020	4.83
Butt Tenderloin	\$ 12.1377	+++	\$ 12.4964	\$ 8.8950		\$ 12.8933	\$ -0.7556	0.27
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.8453		\$ 4.1243		
Inside Round	\$ 3.9308	\$ 3.3395	\$ 2.8991	\$ 3.0431		\$ 4.4110	\$ -0.4802	8.65
Outside Flat	\$ 3.6552	\$ 3.1938	\$ 3.1787	\$ 2.7524		\$ 3.9896	\$ -0.3344	3.36
Eye of round	\$ 3.9116	\$ 3.7198	\$ 3.7468	\$ 3.1627		\$ 4.5843	\$ -0.6727	6.13
Peeled Knuckle	+++	+++	+++	\$ 2.8457		\$ 4.1248	\$ -0.6448	3.73
Gooseneck	n/a	n/a	n/a	\$ 2.5041		\$ 3.6297		
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	\$ 2.8652		\$ 4.1531		
Short Cut shoulder clod	+++	+++	+++	\$ 3.1485		\$ 4.5638	\$ -1.4338	0.01
Clod Heart	n/a	n/a	n/a					
Clod Tender	+++	+++	+++	\$ 3.8161		\$ 5.5314	\$ -0.2814	0.03
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	+++	+++	+++	\$ 3.2850		\$ 4.7616	\$ 0.0578	0.51
Chuck Roll 0x0	n/a	n/a	n/a					
Oven Ready Rib	n/a	n/a	n/a					
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.9227		\$ 8.5850	\$ 0.3450	4.61
Bone-in Lipon Ribeye 17 dn	+++	+++	+++	\$ 5.9227		\$ 8.5850	\$ -0.4733	3.57
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.9881		\$ 10.1293	\$ -1.2993	0.45
Boneless Lipon Ribeye 14 dn	n/a	n/a	n/a	\$ 6.9086		\$ 10.0140		
Back Ribs	n/a	+++	+++					
Short Loin 1x0	\$ 6.6601	\$ 6.5307	\$ 7.1189	\$ 5.0609		\$ 7.3358	\$ -0.6757	0.98
Striploin 0x1 13up	\$ 7.6674	\$ 6.7292	\$ 6.8353	\$ 5.0792		\$ 7.3623	\$ 0.3051	5.41
Striploin 0x1 13dn	n/a	n/a	n/a	\$ 5.0792		\$ 7.3623		
Top Butt 13up	\$ 4.6311	\$ 4.2270	\$ 3.9592	\$ 3.3135		\$ 4.8029	\$ -0.1718	8.55
Top Butt 13dn	n/a	n/a	n/a	\$ 3.3135		\$ 4.8029		
PSMO Tenderloin	\$ 11.9682	\$ 12.0513	\$ 12.0116	\$ 8.0571		\$ 11.6788	\$ 0.2894	7.51
Butt Tenderloin	\$ 12.1323	+++	\$ 11.5321	\$ 8.6630		\$ 12.5570	\$ -0.4247	0.13
Boneless Round	n/a	n/a	n/a					
Inside Round 1"	n/a	n/a	n/a	\$ 2.8444		\$ 4.1230		
Inside Round	\$ 4.5726	\$ 3.5991	\$ 3.0047	\$ 3.3214		\$ 4.8144	\$ -0.2418	12.38
Outside Flat	\$ 4.1367	\$ 3.2210	\$ 3.0474	\$ 2.9441		\$ 4.2675	\$ -0.1308	9.17
Eye of round	\$ 3.9778	\$ 3.5914	\$ 3.7378	\$ 2.9612		\$ 4.2923	\$ -0.3145	2.66
Peeled Knuckle	+++	+++	+++	\$ 2.8536		\$ 4.1363	\$ -0.4763	1.42
Gooseneck	+++	+++	+++	\$ 2.2225		\$ 3.2215	\$ -0.7849	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	\$ 3.7095	\$ 3.5131	\$ 3.2436	\$ 2.7125		\$ 3.9318	\$ -0.2223	2.61
Briskets 120	\$ 3.2729	\$ 3.1753	\$ 3.4853	\$ 2.5697		\$ 3.7248	\$ -0.4519	3.86
Bone-in Chuck Shortrib	\$ 4.3138	\$ 3.8849	\$ 4.5695	\$ 3.2136		\$ 4.6581	\$ -0.3443	5.00
Flat Iron	\$ 3.5844	\$ 3.5020	\$ 4.4040					0.88
Blademeat	\$ 3.7568	\$ 3.2892	\$ 4.2716	\$ 2.6866		\$ 3.8942	\$ -0.1374	2.93
Bone-in Shortrib	+++	+++	+++	\$ 4.0914		\$ 5.9305	\$ 0.8195	0.01
Outside Skirt	+++	+++	+++	\$ 5.7331		\$ 8.3101	\$ -0.0001	0.01
Inside Skirt	+++	+++	+++	\$ 4.2892		\$ 6.2172	\$ 0.1240	0.01
Flapmeat	+++	+++	+++	\$ 5.7487		\$ 8.3327	\$ -1.1327	0.02
Ball Tips	+++	+++	+++	\$ 2.6489		\$ 3.8396	\$ -0.0001	0.01
Tri Tips	+++	+++	+++					0.03
Flank Steak	\$ 7.2371	\$ 6.8309	\$ 6.7288	\$ 5.1465		\$ 7.4599	\$ -0.2228	1.92
Pectoral Muscle	\$ 3.8064	\$ 3.3494	\$ 4.3626	\$ 2.8319		\$ 4.1048	\$ -0.2984	3.54
Lointails	+++	+++	n/a					0.57

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	+++	+++	\$ 1.0353	\$ 0.5676		\$ 0.8227	\$ 0.0373	0.13
Fresh 65% Lean Trimmings	+++	+++	\$ 1.7384	\$ 1.0102		\$ 1.4643	\$ -0.1843	0.09
Fresh 75% Lean Trimmings	+++	+++	+++	\$ 1.4952		\$ 2.1673	\$ -0.1223	0.01
Fresh 81% Lean Trimmings	+++	+++	+++	\$ 1.7574		\$ 2.5474	\$ 0.0698	0.01
Fresh 85% Lean Trimmings	+++	+++	\$ 2.6476	\$ 1.9801		\$ 2.8702	\$ -0.0602	2.41
Shankmeat	+++	+++	\$ 2.6476					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	+++	+++	+++					10.01
Lean Ground Beef	n/a	n/a	+++					
Medium Ground Beef	+++	+++	+++					14.71
Regular Ground Beef	+++	+++	+++					2.33
Ground Chuck	+++	+++	+++	\$ 3.3424		\$ 4.8448	\$ 0.0000	0.01
Ground Sirloin	+++	+++	+++	\$ 3.6210		\$ 5.2486	\$ 0.0000	0.01

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

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