

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO,
SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE BOCAS DEL TORO: JULIO
2015**

Producto / Marca	CHANGUINOLA			
	CARNICERIA BEITIA	CARNICERIA SUJIRA	S/M LA HUACA	S/M ROMERO CHANGUINOLA
Res				
Filete lb	3.00	3.25	4.10	7.93
Lomo Mulato lb	---	---	2.80	---
Palomilla lb	---	2.75	2.90	3.44
Punta de Palomilla lb	---	2.75	2.90	---
Rincón lb	2.90	2.75	2.90	3.85
Babilla lb	2.90	2.75	2.68	2.87
Pulpa Negra lb	2.90	2.75	2.90	3.76
Pulpa Blanca lb	2.90	2.75	2.90	3.71
Costillón lb	2.00	---	2.90	4.80
Lomo de Cinta sin Hueso lb	---	---	2.90	3.94
Lomo de Cinta con Hueso lb	2.25	2.35	2.50	2.08
Lomo de Paleta lb	2.00	2.00	2.20	---
Lomo Rayado lb	2.90	2.75	2.90	---
Espaldilla lb	---	---	2.90	---
Entraña lb	---	---	1.90	---
Falda Limpia lb	2.00	2.00	1.90	---
Falda Limpia Delgada lb	2.00	---	1.90	---
Falda Limpia Gruesa lb	2.00	---	1.90	---
Jarrete lb	1.90	---	1.80	2.30
Jarretón lb	2.00	2.00	1.75	---
Pecho Hueso lb	0.75	0.75	0.75	0.75
Pecho Carne lb	2.00	2.00	1.90	---
Costilla lb	1.90	1.75	1.80	2.49
Hueso de Cadera lb	0.50	0.50	0.40	---
Hueso Rojo lb	0.50	0.50	0.40	0.74
Rabo lb	---	1.40	0.65	---
Riñón c/u	0.50	0.50	0.50	---
Riñón lb	---	---	---	---
Corazón lb	1.25	1.40	0.80	---
Corazón c/u	---	---	---	---
Mondongo lb	---	1.40	1.25	2.15
Hígado lb	2.00	2.00	1.80	2.16
Lengua lb	---	---	---	---
Lengua c/u	---	5.00	2.50	---
Patas lb	---	0.95	0.65	0.63
Patas c/u	---	---	---	---
Bofe lb	---	---	0.90	---
Carne Molida Especial lb	---	---	---	3.62
Carne Molida Primera lb	---	2.00	2.00	---
Carne Molida Segunda lb	---	1.65	1.50	---
Obsobuco lb	---	---	---	---
Chorris (Costilla Especial) lb	---	---	---	---
Ropa Vieja lb	---	2.00	1.90	3.49
Guisada de Res de Primera lb	---	---	3.00	3.44
Guisado de Res de Segunda lb	---	---	---	---
Carne Magra lb	---	---	2.90	---
Bistec Picado lb	---	2.75	2.90	3.50
Cerdo				
Chuleta lb	---	---	1.90	---
Chuleta Especial lb	---	---	---	3.71
Puerco Liso lb	---	---	2.55	3.94
Costilla de Cerdo lb	---	---	2.27	4.21
Patitas frescas lb	---	---	---	0.75
Patitas Congeladas lb	---	---	---	---
Rabito Fresco lb	---	---	---	---
Rabito en Salmuera lb	---	---	2.15	---
Pernil con Piel lb	2.00	---	2.27	---
Pernil sin Piel lb	---	---	---	---
Tocino lb	---	---	0.65	0.63
Codillo lb	---	---	1.35	2.40
Cabeza lb	---	---	---	---
Cabeza Entera c/u	---	---	---	---
Mitad de Cabeza 1/2	---	---	---	---
Cabeza Deshuesada lb	---	---	---	---
Pollo				
Pollo Limpio con Patas y Cabeza (sin	---	---	---	---
Pollo Rosti (sin patas ni cabeza) lb	---	---	1.55	---
Pollo o Gallina (empacada) lb	---	---	1.45	---
Pollo Picado lb	---	---	---	1.31
Muslo Encuentro lb	1.50	1.50	1.50	1.54
Encuentro lb	---	---	1.50	1.43
Muslos lb	---	---	1.79	1.99
Pechuga lb	---	---	1.60	1.63
Pescuezo con Piel lb	---	---	---	---
Pescuezo sin Piel lb	---	---	0.80	---
Molleja lb	---	---	1.35	1.32
Hígado de Pollo lb	---	---	0.80	---
Alas lb	---	---	1.80	---
Patitas lb	---	0.75	0.50	0.60

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO