

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

Producto / Marca	CHANGUINOLA			
	CARNICERIA BEITIA	CARNICERIA SUIRA	S/M LA HUACA	S/M ROMERO CHANGUINOLA
Res				
Filete lb	---	3.00	3.25	7.89
Lomo Mulato lb	---	---	2.68	---
Palomilla lb	---	2.50	2.68	3.26
Punta de Palomilla lb	---	2.50	2.68	---
Rincón lb	---	2.50	2.68	3.70
Babilla lb	---	2.50	2.68	2.87
Pulpa Negra lb	---	2.50	2.68	3.53
Pulpa Blanca lb	---	2.50	2.68	3.58
Costillón lb	---	---	2.68	4.60
Lomo de Cinta sin Hueso lb	---	---	2.68	3.81
Lomo de Cinta con Hueso lb	---	2.25	2.25	2.08
Lomo de Paleta lb	---	1.85	1.75	---
Lomo Rayado lb	---	2.50	2.68	---
Espaldilla lb	---	---	2.68	---
Entraña lb	---	---	---	---
Falda Limpia lb	---	2.00	1.80	---
Falda Limpia Delgada lb	---	2.00	1.80	---
Falda Limpia Gruesa lb	---	2.00	1.80	---
Jarrete lb	---	1.65	1.59	2.30
Jarretón lb	---	2.00	1.80	---
Pecho Hueso lb	---	0.75	0.75	0.75
Pecho Carne lb	---	2.00	1.80	---
Costilla lb	---	1.65	1.50	---
Hueso de Cadera lb	0.50	0.50	0.40	---
Hueso Rojo lb	0.50	0.50	0.40	0.81
Rabo lb	---	1.40	0.65	2.81
Riñón c/u	---	0.50	0.50	---
Riñón lb	---	---	---	---
Corazón lb	---	---	0.75	---
Corazón c/u	---	---	---	---
Mondongo lb	---	1.35	1.25	2.08
Hígado lb	---	2.00	1.75	2.49
Lengua lb	---	---	---	4.04
Lengua c/u	---	4.50	2.50	---
Patas lb	---	0.90	0.65	0.76
Patas c/u	---	---	---	---
Bofe lb	---	1.40	0.90	---
Carne Molida Especial lb	---	---	2.68	3.49
Carne Molida Primera lb	---	2.00	2.00	---
Carne Molida Segunda lb	---	---	1.35	---
Obsobuco lb	---	---	2.68	---
Chorris (Costilla Especial) lb	---	---	---	2.40
Ropa Vieja lb	---	2.00	1.80	3.49
Guisado de Res de Primera lb	---	---	2.68	3.15
Guisado de Res de Segunda lb	---	---	---	---
Carne Magra lb	---	---	---	---
Bistec Picado lb	---	2.50	2.68	---
Cerdo				
Chuleta lb	---	---	1.90	---
Chuleta Especial lb	---	---	---	---
Puerco Liso lb	---	---	2.55	---
Costilla de Cerdo lb	---	---	2.25	---
Patitas frescas lb	---	---	---	0.75
Patitas Congeladas lb	---	---	1.35	---
Rabito Fresco lb	---	---	---	---
Rabito en Salmuera lb	---	---	2.00	1.82
Pernil con Piel lb	2.50	---	2.25	---
Pernil sin Piel lb	---	---	2.25	---
Tocino lb	---	---	0.65	0.58
Codillo lb	---	---	0.90	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	---	---	1.45	---
Muslo Encuentro lb	1.50	1.50	1.55	1.54
Encuentro lb	---	---	1.50	1.43
Muslos lb	---	---	1.80	1.95
Pechuga lb	---	---	1.65	1.58
Pescuezo con Piel lb	---	---	---	---
Pescuezo sin Piel lb	---	0.90	0.75	---
Molleja lb	---	---	1.35	1.84
Hígado de Pollo lb	---	---	0.75	0.88
Alas lb	---	---	1.80	1.67
Patitas lb	---	0.75	0.50	0.81

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO