

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

Producto / Marca	CHANGUINOLA			
	CARNICERÍA BEITIA	CARNICERÍA SUIRA	S/M LA HUACA	S/M ROMERO CHANGUINOLA
Res				
Filete lb	---	3.50	3.60	7.57
Lomo Mulato lb	---	---	---	---
Palomilla lb	2.90	2.85	---	3.76
Punta de Palomilla lb	2.90	2.85	---	---
Rincón lb	2.90	2.85	2.90	4.17
Babilla lb	2.85	2.85	2.68	2.87
Pulpa Negra lb	2.90	2.85	2.90	4.08
Pulpa Blanca lb	2.90	---	2.90	4.08
Costillón lb	---	---	2.90	5.39
Lomo de Cinta sin Hueso lb	2.90	---	2.90	3.94
Lomo de Cinta con Hueso lb	2.25	2.40	2.50	2.08
Lomo de Paleta lb	2.25	2.15	2.20	---
Lomo Rayado lb	2.90	2.85	2.90	5.39
Espaldilla lb	---	---	---	---
Entraña lb	---	---	1.90	---
Falda Limpia lb	2.25	2.15	1.90	---
Falda Limpia Delgada lb	2.25	---	1.90	---
Falda Limpia Gruesa lb	2.25	---	1.90	3.08
Jarrete lb	1.90	1.85	2.30	2.30
Jarretón lb	2.25	2.15	1.90	2.30
Pecho Hueso lb	0.75	0.75	0.75	0.75
Pecho Carne lb	2.00	2.15	1.90	---
Costilla lb	1.90	1.85	1.80	2.55
Hueso de Cadera lb	0.50	---	0.40	---
Hueso Rojo lb	0.50	0.50	0.40	---
Rabo lb	---	1.40	0.70	2.86
Riñón c/u	---	0.50	0.50	---
Riñón lb	---	---	---	---
Corazón lb	1.50	1.40	0.80	2.60
Corazón c/u	---	---	---	---
Mondongo lb	1.45	1.40	1.75	2.15
Hígado lb	2.00	---	1.80	2.63
Lengua lb	---	---	---	3.54
Lengua c/u	---	---	2.50	---
Patatas lb	---	0.95	0.95	0.85
Patatas c/u	---	---	---	---
Bofe lb	---	---	0.90	1.89
Carne Molida Especial lb	---	---	---	3.35
Carne Molida Primera lb	---	2.00	2.00	---
Carne Molida Segunda lb	---	---	1.50	---
Obsobuco lb	---	---	---	---
Chorris (Costilla Especial) lb	---	---	---	2.55
Ropa Vieja lb	2.25	2.15	1.90	3.54
Guisada de Res de Primera lb	---	---	3.00	3.63
Guisado de Res de Segunda lb	---	---	---	---
Carne Magra lb	---	---	---	---
Bistec Picado lb	---	2.85	3.00	3.77
Cerdo				
Chuleta lb	---	---	1.90	1.90
Chuleta Especial lb	2.25	---	---	3.81
Puerco Liso lb	---	2.25	2.55	4.15
Costilla de Cerdo lb	---	2.25	2.30	3.90
Patitas frescas lb	---	---	---	---
Patitas Congeladas lb	---	---	1.35	0.75
Rabito Fresco lb	---	---	---	---
Rabito en Salmuera lb	---	2.25	2.30	1.95
Pernil con Piel lb	---	---	2.30	---
Pernil sin Piel lb	---	---	---	---
Tocino lb	---	---	---	0.59
Codillo lb	---	---	1.35	2.49
Cabeza lb	---	---	---	---
Cabeza Entera c/u	---	---	---	---
Mitad de Cabeza 1/2	---	---	---	---
Cabeza Deshuesada lb	---	---	---	---
Pollo				
Pollo Limpio con Patas y Cabeza (sin tripa) lb	---	---	---	---
Pollo Rosti (sin patas ni cabeza) lb	---	---	---	---
Pollo o Gallina (empacada) lb	---	---	1.45	---
Pollo Picado lb	---	---	---	1.31
Muslo Encuentro lb	1.50	1.50	1.55	1.88
Encuentro lb	---	---	1.35	1.43
Muslos lb	---	---	1.80	1.99
Pechuga lb	---	---	1.90	1.68
Pescuezo con Piel lb	---	---	---	---
Pescuezo sin Piel lb	---	0.90	0.75	---
Molleja lb	---	---	1.30	---
Hígado de Pollo lb	---	---	0.80	---
Alas lb	---	---	1.80	1.67
Patitas lb	---	---	0.50	---