

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

Producto / Marca	CHANGUINOLA			
	CARNICERIA BEITIA	CARNICERIA SUIRA	S/M LA HUACA	S/M ROMERO CHANGUINOLA
Res				
Filete lb	---	3.50	4.10	7.07
Lomo Mulato lb	---	2.85	2.90	---
Palomilla lb	---	2.85	2.90	3.53
Punta de Palomilla lb	---	2.85	2.90	---
Rincón lb	2.90	2.85	2.90	3.99
Babilla lb	2.90	2.85	2.68	2.87
Pulpa Negra lb	2.90	2.85	2.90	3.94
Pulpa Blanca lb	---	2.85	2.90	3.94
Costillón lb	---	---	2.90	4.94
Lomo de Cinta sin Hueso lb	---	2.85	2.90	3.13
Lomo de Cinta con Hueso lb	---	2.40	2.50	2.08
Lomo de Paleta lb	2.25	2.15	2.20	---
Lomo Rayado lb	---	2.85	2.90	---
Espaldilla lb	---	---	---	---
Entraña lb	---	---	1.90	---
Falda Limpia lb	---	2.15	1.90	---
Falda Limpia Delgada lb	---	2.15	1.90	---
Falda Limpia Gruesa lb	---	2.15	1.90	2.99
Jarrete lb	1.90	1.85	1.80	2.30
Jarretón lb	---	2.15	1.90	---
Pecho Hueso lb	0.75	0.75	0.75	0.75
Pecho Carne lb	---	2.15	1.90	---
Costilla lb	1.90	1.85	1.80	2.54
Hueso de Cadera lb	---	0.50	0.40	---
Hueso Rojo lb	0.50	0.50	0.40	0.76
Rabo lb	1.50	1.50	0.65	---
Riñón c/u	---	0.50	0.50	---
Riñón lb	---	---	---	---
Corazón lb	---	1.50	0.75	---
Corazón c/u	---	---	---	---
Mondongo lb	---	1.40	1.75	2.30
Hígado lb	---	2.25	1.80	---
Lengua lb	---	---	---	---
Lengua c/u	---	5.00	2.50	---
Patas lb	---	0.90	0.95	0.66
Patas c/u	---	---	---	---
Bofe lb	---	1.50	0.90	---
Carne Molida Especial lb	---	---	---	3.81
Carne Molida Primera lb	---	---	2.00	---
Carne Molida Segunda lb	---	1.65	1.50	---
Obsobuco lb	---	---	---	---
Chorris (Costilla Especial) lb	---	---	---	---
Ropa Vieja lb	---	2.15	1.90	3.53
Guisada de Res de Primera lb	---	2.85	2.90	---
Guisado de Res de Segunda lb	---	---	---	---
Carne Magra lb	---	---	2.90	---
Bistec Picado lb	---	2.85	3.00	---
Cerdo				
Chuleta lb	1.90	---	1.90	---
Chuleta Especial lb	2.25	---	---	3.81
Puerco Liso lb	---	---	2.55	4.15
Costilla de Cerdo lb	2.25	---	2.25	3.90
Patitas frescas lb	---	---	---	---
Patitas Congeladas lb	---	1.25	1.35	0.75
Rabito Fresco lb	---	---	---	---
Rabito en Salmuera lb	---	---	2.15	1.73
Pernil con Piel lb	2.50	---	2.25	---
Pernil sin Piel lb	---	---	---	---
Tocino lb	---	---	0.60	0.62
Codillo lb	---	---	1.35	2.49
Cabeza lb	---	---	---	---
Cabeza Entera c/u	---	---	---	---
Mitad de Cabeza 1/2	---	---	---	---
Cabeza Deshuesada lb	---	0.85	---	---
Pollo				
Pollo Limpio con Patas y Cabeza (sin tripa) lb	---	---	---	---
Pollo Rosti (sin patas ni cabeza) lb	---	---	1.55	---
Pollo o Gallina (empacada) lb	---	---	1.45	---
Pollo Picado lb	---	---	---	---
Muslo Encuentro lb	1.50	1.50	1.55	1.88
Encuentro lb	1.40	---	1.50	1.43
Muslos lb	---	---	1.80	1.99
Pechuga lb	---	---	1.90	1.63
Pescuezo con Piel lb	---	---	---	---
Pescuezo sin Piel lb	---	0.90	0.75	---
Molleja lb	---	---	1.35	---
Hígado de Pollo lb	---	---	0.75	---
Alas lb	---	---	1.80	1.67
Patitas lb	---	0.75	0.50	---