

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE CHIRIQUI: ENERO 2015

Producto / Marca	DAVID						
	BARU INTERAMERICANO	REY DAVID	ROMERO PARQUE CALLE 5ta	S/M HNOS PINZON/CALLE 5ta	S/M HNOS. PINZON TERMINAL	S/M ROMERO/ DOLEGUITA	SUPER 99/DAVID
CARNE DE RES							
Filete lb	5.65	6.48	6.48	4.06	---	---	4.24
Lomo Mulato lb	3.11	3.13	3.13	3.08	3.09	---	3.05
Palomilla lb	3.02	2.81	2.81	3.33	3.25	---	3.00
Punta de Palomilla lb	3.02	3.39	---	3.33	3.25	---	2.98
Rincón lb	3.16	3.35	3.35	3.33	3.25	3.35	3.25
Babilla lb	2.87	2.87	2.87	2.87	2.87	---	2.87
Pulpa Negra lb	3.11	3.08	3.17	3.33	3.25	3.17	3.25
Pulpa Blanca lb	3.02	3.24	3.24	3.08	3.09	3.24	3.25
Costillón lb	3.52	3.99	3.99	3.33	3.25	3.99	3.25
Lomo de Cinta sin Hueso lb	3.61	3.70	3.70	3.33	---	---	3.31
Lomo de Cinta con Hueso lb	2.45	2.45	2.45	2.45	2.53	2.45	2.45
Lomo de Paleta lb	1.97	---	---	2.42	2.43	---	2.39
Lomo Rayado lb	3.52	---	---	3.33	3.25	---	2.95
Entraña lb	---	---	---	---	---	---	---
Falda Limpia lb	2.38	---	2.13	---	2.59	2.13	2.49
Falda Limpia Delgada lb	2.38	---	---	---	2.59	---	---
Falda Limpia Gruesa lb	2.38	2.58	---	---	2.59	---	2.44
Jarrete lb	2.30	2.30	2.30	2.30	2.30	2.30	2.30
Jarretón lb	2.71	---	---	2.30	2.59	---	---
Pecho Hueso lb	0.75	0.75	0.75	0.75	0.75	0.75	0.75
Pecho Carne lb	2.34	---	---	2.42	---	---	2.10
Costilla lb	---	---	---	1.31	---	---	1.45
Hueso de Cadera lb	---	---	---	0.56	0.55	---	---
Hueso Rojo lb	0.20	0.49	0.75	0.56	0.55	---	0.25
Rabo lb	1.34	2.62	2.63	1.31	1.50	2.63	1.50
Riñón c/u	0.20	---	---	0.70	0.70	---	---
Riñón lb	---	0.29	0.30	---	---	---	0.50
Corazón lb	1.48	2.40	2.40	1.65	1.50	---	1.50
Mondongo lb	1.66	1.90	1.90	1.56	1.50	1.90	1.30
Hígado lb	1.98	2.21	2.13	2.58	2.59	---	2.14
Lengua lb	4.02	4.44	4.44	---	---	---	3.13
Lengua c/u	---	---	---	6.00	5.50	---	---
Patas lb	---	0.58	0.59	0.38	0.34	0.59	0.30
Patas c/u	1.15	---	---	---	---	---	---
Bofe lb	1.45	1.53	1.49	1.74	1.50	1.49	1.50
Carne Molida Especial lb	2.84	2.79	2.79	2.83	2.84	2.79	3.29
Carne Molida Primera lb	2.00	2.00	2.00	2.00	2.00	2.00	2.00
Carne Molida Segunda lb	1.70	---	---	1.83	1.80	---	1.60
Obsobuco lb	1.81	---	---	---	1.80	---	---
Chorris (Costilla Especial) lb	2.11	2.08	2.08	2.00	2.00	2.04	2.65
Ropa Vieja lb	2.38	3.17	3.17	2.58	2.59	3.17	2.54
Guisada de Res de Primera lb	---	3.31	3.31	2.42	---	3.31	---
Carne Magra lb	3.16	---	---	---	---	---	---
Bistec Picado lb	2.71	3.31	3.31	3.33	---	3.31	---
CARNE DE CERDO							
Chuleta lb	---	1.90	1.90	1.90	1.90	---	1.90
Chuleta Especial lb	---	3.40	3.40	2.77	---	3.40	2.60
Puerco Liso lb	3.34	2.90	2.90	2.95	2.90	---	2.75
Costilla de Cerdo lb	2.93	3.44	3.44	2.77	2.70	3.44	2.86
Patitas frescas lb	1.25	---	1.04	1.10	---	---	0.89
Patitas Congeladas lb	0.86	0.81	0.79	1.24	1.25	1.04	0.99
Rabito Fresco lb	1.04	---	1.49	0.95	---	---	---
Rabito en Salmuera lb	1.93	1.76	1.72	2.11	2.10	1.72	1.80
Pernil con Piel lb	2.75	2.62	---	2.99	---	---	2.49
Pernil sin Piel lb	2.75	---	---	---	---	---	---
Tocino lb	0.44	0.53	0.54	0.99	1.00	0.54	0.55
Codillo lb	---	2.17	2.15	1.10	1.15	---	1.80
Cabeza lb	0.90	---	---	0.72	0.70	---	0.85
CARNE DE POLLO							
Pollo Rosti (sin patas ni cabeza) lb	1.50	---	---	---	---	---	1.25
Pollo o Gallina (empacada) lb	1.25	1.58	1.49	1.45	---	---	1.29
Pollo Picado lb	---	1.17	1.18	1.17	---	1.18	---
Muslo Encuentro lb	1.38	1.58	1.58	1.45	1.45	1.58	1.50
Encuentro lb	1.31	1.49	1.49	1.31	1.40	1.49	1.25
Muslos lb	1.88	1.99	1.99	1.87	1.80	1.99	1.75
Pechuga lb	1.75	1.94	1.95	1.90	1.75	1.67	1.75
Pescuezo con Piel lb	---	---	0.68	---	---	---	---
Pescuezo sin Piel lb	0.64	1.21	1.22	0.63	0.70	1.22	0.82
Molleja lb	1.13	1.62	1.63	1.36	1.25	1.63	0.88
Hígado de Pollo lb	0.38	0.67	0.68	0.45	0.55	---	0.30
Alas lb	1.88	1.71	1.72	1.99	1.95	1.72	1.88
Patitas lb	0.32	---	0.61	0.26	---	---	0.75