

**Precios al Consumidor de Cortes de Carnes de Res, Cerdo y Pollo, Según Establecimientos de la Provincia de Chiriquí
Fecha: Diciembre 2008**

| TIPOS DE CARNE | DAVID | | | | | | |
|---|---------------|---------------------------|---------------------|-----------------|------------------|----------------|------------------|
| | S/M REY DAVID | S/M HNOS PINZON/CALLE 5TA | BARU INTERAMERICANO | PINZON TERMINAL | ROMERO SAN MATEO | SUPER 99/DAVID | ROMERO DOLEGUITA |
| CARNE DE RES | | | | | | | |
| Filete | 4.19 | 3.50 | 4.50 | ... | 3.99 | 4.25 | 4.04 |
| Lomo Mulato | 2.12 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Palomilla | 2.09 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Punta de Palomilla | 3.20 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Rincón | 2.15 | 2.03 | 2.15 | 2.03 | 2.19 | 2.09 | 2.19 |
| Babilla | 2.59 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Pulpa Negra | 2.59 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Pulpa Blanca | 2.59 | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Costillón | ... | 1.80 | ... | ... | ... | 1.95 | ... |
| Lomo de Cinta sin hueso | 2.98 | ... | 2.08 | ... | 2.03 | 2.25 | ... |
| Lomo de Cinta con hueso | 1.99 | 1.80 | 1.95 | 1.80 | 1.86 | 1.75 | 1.86 |
| Lomo de Paleta | 1.69 | ... | ... | ... | 1.68 | 1.65 | 1.68 |
| Lomo Rayado | ... | 2.03 | 2.08 | 2.03 | 2.03 | 2.09 | 2.03 |
| Espaldilla | ... | ... | ... | ... | ... | ... | ... |
| Entraña | ... | ... | ... | ... | ... | ... | ... |
| Falda Limpia | 1.65 | ... | ... | 1.80 | 1.80 | 1.65 | 1.80 |
| Falda Limpia Delgada | 2.15 | ... | 1.52 | 1.80 | 1.52 | 1.75 | 1.80 |
| Falda Limpia Gruesa | 1.69 | 1.80 | 1.95 | 1.80 | 1.80 | 1.75 | 1.80 |
| Jarrete | 2.15 | 1.70 | 1.78 | 1.70 | 1.65 | 1.65 | 1.65 |
| Jarretón | ... | ... | ... | ... | ... | ... | ... |
| Pecho (Hueso) | ... | ... | ... | ... | ... | ... | ... |
| Pecho (Carne) | 1.95 | 1.80 | 1.79 | 1.80 | 1.72 | 1.50 | 1.72 |
| Costilla | ... | 0.95 | 1.10 | 1.35 | 1.13 | 1.30 | 1.13 |
| Hueso de Cadera | 0.32 | 0.28 | 0.38 | 0.30 | 0.28 | 0.30 | 0.29 |
| Hueso Rojo | 0.32 | 0.28 | 0.38 | 0.30 | 0.28 | 0.30 | 0.29 |
| Rabo | 1.79 | 0.95 | 1.10 | 0.95 | 1.08 | 1.25 | 1.08 |
| Riñón c/u | ... | 0.40 | 0.35 | 0.40 | ... | ... | ... |
| Riñón lb | 0.35 | ... | ... | ... | 0.31 | 0.30 | 0.31 |
| Corazón lb | 1.35 | 1.20 | 1.17 | 1.20 | 1.23 | 1.50 | 1.23 |
| Corazón (Unidad) | ... | ... | ... | ... | ... | ... | ... |
| Mondongo | 0.99 | 1.20 | 1.15 | 1.20 | 1.05 | 1.00 | 1.15 |
| Hígado | 1.69 | 1.85 | 1.98 | 1.85 | 1.93 | 2.00 | 1.93 |
| Lengua lb | 2.89 | ... | 2.68 | ... | 2.39 | 2.50 | 2.39 |
| Lengua c/u | ... | ... | ... | ... | ... | ... | ... |
| Patas lb | 0.31 | 0.30 | ... | 0.30 | 0.30 | 0.30 | 0.30 |
| Patas c/u | ... | ... | 1.08 | ... | ... | ... | ... |
| Bofe | 1.59 | 1.20 | 1.38 | 1.20 | 1.27 | 1.50 | 1.27 |
| Carne Molida Especial | 2.15 | 1.90 | 2.12 | ... | 1.89 | 2.10 | 1.89 |
| Carne Molida Primera | ... | 1.80 | 1.98 | 1.80 | ... | 2.00 | ... |
| Carne Molida Segunda | 0.89 | 0.90 | 1.35 | 1.05 | ... | 1.30 | ... |
| Osobuco | 1.59 | ... | 1.62 | 1.15 | ... | ... | ... |
| Chorris (Costilla Especial) | 1.95 | 1.35 | 1.55 | ... | ... | 1.75 | 1.31 |
| Ropa Vieja | 1.65 | 1.80 | ... | 1.80 | 1.80 | 1.75 | 1.80 |
| Guisado de Res de Primera | 2.05 | 2.03 | 1.79 | 2.03 | 2.03 | ... | 2.03 |
| Guisado de Res de Segunda | ... | ... | ... | ... | ... | ... | ... |
| Carne Magra | 3.15 | ... | 2.75 | ... | ... | ... | ... |
| Bistec Picado | 2.05 | 1.80 | 2.05 | 2.03 | 2.03 | 2.09 | 2.03 |
| CARNE DE CERDO | | | | | | | |
| Chuleta | 2.03 | 1.80 | 1.92 | 1.90 | ... | 1.50 | 1.69 |
| Chuleta Especial | 2.79 | ... | 1.95 | ... | 1.99 | 1.85 | 1.99 |
| Puerco Liso | 1.89 | 2.00 | 2.12 | 2.05 | 2.15 | 2.25 | 2.15 |
| Costilla de Cerdo | 1.79 | 1.60 | 1.88 | 1.80 | 1.89 | 1.65 | 1.70 |
| Patitas Frescas | ... | 0.85 | 0.79 | 0.85 | 0.70 | 0.89 | 0.57 |
| Patitas Congeladas | 0.85 | 0.90 | 0.83 | 0.90 | 0.85 | 0.89 | 0.85 |
| Rabito Fresco | ... | ... | 0.70 | ... | 0.69 | ... | 0.69 |
| Rabito en Salmuera | 1.75 | ... | 1.88 | ... | 1.75 | 1.75 | 1.75 |
| Pernil | ... | ... | ... | ... | ... | ... | ... |
| Pernil con Piel | 1.79 | ... | 1.99 | ... | ... | 1.98 | ... |
| Pernil sin Piel | 1.89 | ... | 1.99 | ... | ... | 1.98 | ... |
| Lengua de cerdo | ... | ... | ... | ... | ... | ... | ... |
| Tocino | 0.35 | 0.60 | 0.49 | 0.60 | 0.39 | 0.44 | 0.43 |
| Codillo | 1.35 | 0.85 | 0.69 | 0.85 | 0.70 | 1.25 | 0.59 |
| Cabeza | ... | 0.40 | ... | 0.50 | ... | ... | ... |
| Cabeza Entera | ... | ... | ... | 0.50 | ... | ... | ... |
| Mitad de Cabeza | ... | ... | ... | ... | ... | ... | ... |
| Cabeza Deshuesada | ... | ... | 0.78 | ... | 0.69 | 0.50 | 0.59 |
| CARNE DE POLLO | | | | | | | |
| Pollo Limpio con Patas y Cabeza (sin tripa) | ... | ... | ... | ... | ... | ... | ... |
| Pollo Rosti (Sin patas ni cabeza) | 1.25 | ... | 1.32 | ... | 1.30 | 1.15 | 1.30 |
| Pollo o Gallina (Empacada) | 1.04 | 1.10 | 1.28 | 1.19 | 1.24 | 1.25 | 1.24 |
| Pollo Picado | ... | ... | ... | ... | ... | ... | ... |
| Muslo Encuentro | 1.19 | 1.19 | 1.15 | 1.19 | 1.29 | 1.29 | 1.10 |
| Encuentro | 1.27 | 1.19 | 1.10 | 1.10 | 1.19 | 1.17 | 1.19 |
| Muslos | 1.19 | 1.19 | 1.30 | 1.19 | 1.19 | 1.29 | 1.10 |
| Pechuga | 1.25 | 1.25 | 1.20 | 1.25 | 1.25 | 1.29 | 1.49 |
| Pescuezo con Piel | ... | ... | ... | ... | ... | ... | ... |
| Pescuezo sin Piel | ... | 0.75 | 0.65 | 0.75 | 0.78 | 0.65 | 0.78 |
| Molleja | 1.15 | 1.05 | 1.06 | 1.00 | 1.15 | 1.65 | 1.15 |
| Hígado de Pollo | 0.75 | 0.65 | 0.35 | 0.65 | 0.72 | 0.55 | 0.72 |
| Alas | 1.19 | 1.19 | 1.30 | 1.19 | 1.19 | 1.29 | 1.19 |
| Patitas | ... | ... | ... | ... | ... | 0.39 | 0.43 |

Fuente: ACODECO