

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNES DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE CHIRIQUÍ
FECHA: FEBRERO 2011**

TIPOS DE CORTES	DAVID						
	S/M ROMERO / DOLEGUITA	SUPER 99/DAVID	ROMERO SAN MATEO	BARU INTERAMERICANO	EL REY DAVID	S/M HNOS PINZON/CALLE 5ta	S/M HNOS. PINZON TERMINAL
CARNE DE RES							
Filete	4.39	3.25	4.39	4.50	4.39	3.25	3.25
Lomo Mulato	2.31	2.35	2.31	2.08	2.63	2.15	2.15
Palomilla	2.26	2.30	2.26	2.15	2.26	2.15	2.15
Punta de Palomilla	2.36	2.30	2.36	2.15	3.15	2.15	2.15
Rincón	2.35	2.35	2.35	2.15	2.36	2.15	2.15
Babilla	2.35	2.35	2.10	2.08	2.42	2.15	2.15
Pulpa Negra	2.35	2.35	2.10	2.08	2.36	2.15	2.15
Pulpa Blanca	2.32	2.25	2.32	2.12	2.29	2.15	2.15
Costillón	2.32	2.25	2.25	---	2.36	2.15	---
Lomo de Cinta sin Hueso	2.74	2.45	2.74	2.08	2.74	2.15	2.15
Lomo de Cinta con Hueso	1.85	1.85	1.87	1.95	1.90	1.90	1.80
Lomo de Paleta	---	---	---	---	---	1.70	---
Lomo Rayado	2.25	1.89	2.25	2.08	2.36	2.15	---
Espaldilla	---	---	---	---	---	---	---
Entraña	---	---	---	---	---	---	---
Falda Limpia	1.90	1.75	1.98	1.95	2.34	1.80	1.90
Falda Limpia Delgada	1.98	1.90	1.69	1.95	2.25	1.80	1.90
Falda Limpia Gruesa	---	1.90	1.98	1.75	2.34	1.80	1.90
Jarrete	1.90	1.85	1.90	1.78	1.90	1.90	1.90
Jarretón	---	---	---	---	---	1.90	---
Pecho Hueso	---	---	---	1.35	---	---	---
Pecho Carne	2.25	1.65	---	---	2.34	---	1.90
Costilla	1.25	1.40	---	---	---	0.95	1.55
Hueso de Cadera	0.32	0.25	0.32	0.25	0.33	0.28	0.35
Hueso Rojo	0.32	0.25	0.32	0.25	0.33	0.28	0.35
Rabo	2.19	1.25	2.19	1.10	2.19	0.95	0.95
Riñón	---	---	---	0.35	---	0.40	0.40
Riñón	0.24	0.30	0.30	---	0.35	---	---
Corazón	1.32	1.25	1.32	1.17	1.42	1.20	1.20
Corazón	---	---	---	---	---	---	---
Mondongo	1.29	1.25	1.29	1.15	1.29	1.15	1.25
Hígado	1.45	2.25	1.45	1.98	1.49	1.85	1.85
Lengua	2.15	2.50	2.15	2.68	2.37	---	---
Lengua	---	---	---	---	---	5.00	5.00
Patas	0.33	0.30	0.35	---	0.38	0.20	0.30
Patas	---	---	---	1.08	---	---	---
Bofe	1.32	1.25	1.32	1.38	1.50	1.40	1.40
Carne Molida Especial	2.35	2.40	2.55	2.12	2.36	2.05	2.15
Carne Molida Primera	2.55	2.35	2.40	1.98	2.69	1.90	1.85
Carne Molida Segunda	1.20	---	1.20	1.25	1.02	0.95	1.05
Obsobuco	---	1.40	---	1.62	1.79	1.05	1.15
Chorris (Costilla Especial)	1.90	1.90	1.90	1.55	2.00	---	---
Ropa Vieja	1.90	1.90	1.98	1.95	2.25	1.80	1.90
Guisada de Res de Primera	2.25	2.55	2.25	2.08	2.37	2.15	---
Guisado de Res de Segunda	---	---	---	---	---	---	---
Carne Magra	---	---	---	---	2.52	---	---
Bistec Picado	2.35	2.40	2.35	2.05	2.37	2.15	2.15
CARNE DE CERDO							
Chuleta	2.26	2.25	2.26	2.25	3.49	2.40	---
Chuleta Especial	2.35	2.40	---	2.35	2.42	---	2.40
Puerco Liso	2.40	2.75	2.40	2.53	2.83	2.50	2.50
Costilla de Cerdo	2.48	2.75	2.87	2.35	2.48	2.40	2.40
Patitas frescas	---	0.89	0.74	0.75	0.85	0.85	0.90
Patitas Congeladas	0.79	0.79	0.79	0.75	0.85	0.75	0.90
Rabito Fresco	---	---	0.83	0.85	---	---	---
Rabito en Salmuera	1.99	1.75	1.99	1.88	1.99	---	---
Pernil con Piel	---	---	2.09	2.43	2.09	2.40	2.40
Pernil sin Piel	---	---	---	2.43	2.09	2.50	---
Tocino	0.50	0.75	0.50	0.49	0.52	0.75	0.75
Codillo	1.50	1.50	1.50	0.88	1.62	0.85	---
Cabeza	---	---	---	---	---	0.40	---
Cabeza Entera	---	---	---	---	---	---	---
Mitad de Cabeza	---	---	---	---	---	---	---
Cabeza Deshuesada	0.55	0.85	0.55	0.78	---	---	0.50
CARNE DE POLLO							
Pollo Limpio con Patas y Cabeza (sin tripa)	---	---	---	---	---	---	---
Pollo Rosti (sin patas ni cabeza)	1.25	1.39	1.25	1.33	1.25	---	---
Pollo o Gallina (empacada)	1.19	1.10	1.29	1.32	1.19	1.20	---
Pollo Picado	---	---	---	---	---	---	---
Muslo Encuentro	1.19	1.25	1.29	1.27	1.63	1.25	1.31
Encuentro	1.19	1.15	1.09	1.20	1.19	1.19	1.32
Muslos	1.35	1.39	1.30	1.38	1.58	1.30	1.39
Pechuga	1.45	1.30	1.29	1.27	1.59	1.38	1.37
Pescuezo con Piel	---	---	---	---	---	---	---
Pescuezo sin Piel	0.79	---	0.75	0.60	---	0.79	0.65
Molleja	1.15	1.05	1.15	1.08	1.19	1.06	1.19
Hígado de Pollo	---	---	0.50	0.25	---	0.25	0.25
Alas	1.49	1.39	1.39	1.38	1.29	1.35	1.39
Patitas	---	0.39	---	0.36	---	---	---

Fuente: ACODECO

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor