

Precios de Venta al Consumidor de Carne de Res, Cerdo y Pollo, Según Establecimientos de la Provincia de Chiriquí
Fecha: MAYO 2008

| SECTOR | DAVID | | | | | | |
|---|---------------------|-----------------|------------------|------------------|---------------------------|---------------|----------------|
| | BARU INTERAMERICANO | PINZON TERMINAL | ROMERO DOLEGUITA | ROMERO SAN MATEO | S/M HNOS PINZON/CALLE 5TA | S/M REY DAVID | SUPER 99/DAVID |
| RES | | | | | | | |
| Filete | 4.25 | 3.75 | 3.99 | 3.61 | 3.75 | 4.53 | 4.50 |
| Lomo Mulato | 2.05 | 2.00 | 2.03 | 2.03 | 2.00 | 2.79 | 2.05 |
| Palomilla | 2.08 | 2.00 | 2.03 | 2.03 | 2.00 | 2.05 | 2.05 |
| Punta de Palomilla | 2.08 | 2.00 | ... | ... | 2.00 | ... | 2.05 |
| Rincón | 2.08 | 2.00 | 2.03 | 2.03 | 2.00 | 2.28 | 2.05 |
| Babilla | 2.08 | 2.00 | 2.03 | 2.03 | 2.00 | 2.12 | 2.05 |
| Pulpa Negra | ... | 2.00 | 2.03 | 2.03 | 2.00 | 2.12 | 2.05 |
| Pulpa Blanca | ... | ... | 2.03 | 2.03 | 2.00 | 2.05 | 2.05 |
| Costillón | 2.08 | ... | ... | ... | 2.00 | 2.12 | 1.95 |
| Lomo de Cinta sin hueso | 2.05 | ... | 1.86 | 2.03 | 2.00 | ... | 1.25 |
| Lomo de Cinta con hueso | ... | 1.80 | ... | 1.86 | 1.80 | 1.99 | 1.75 |
| Lomo de Paleta | ... | ... | ... | ... | ... | 2.12 | ... |
| Lomo Rayado | 2.08 | 2.00 | 2.03 | 2.03 | 2.00 | 2.12 | 2.03 |
| Espaldilla | ... | ... | ... | ... | ... | ... | ... |
| Entraña | ... | ... | ... | ... | ... | ... | ... |
| Falda Limpia | ... | ... | 1.52 | 1.80 | 1.75 | 2.07 | 1.65 |
| Falda Limpia Delgada | ... | 1.65 | 1.65 | 1.80 | 1.75 | 1.92 | 1.75 |
| Falda Limpia Gruesa | 1.85 | 1.75 | 1.80 | 1.52 | 0.90 | ... | 1.65 |
| Jarrete | ... | 1.65 | 1.72 | 1.65 | 1.65 | 1.79 | 1.65 |
| Jarretón | ... | ... | 1.31 | ... | ... | ... | 1.75 |
| Pecho (Hueso) | ... | ... | ... | ... | ... | ... | 0.75 |
| Pecho (Carne) | ... | ... | ... | 1.72 | 1.75 | 2.12 | 1.50 |
| Costilla | 1.35 | 1.30 | ... | 1.13 | 0.90 | ... | 1.30 |
| Hueso de Cadera | 0.38 | 0.30 | 0.28 | 0.28 | 0.28 | 0.39 | 0.30 |
| Hueso Rojo | 0.38 | 0.30 | 0.28 | 0.28 | 0.28 | 0.39 | 0.30 |
| Rabo | 1.02 | 0.90 | 1.08 | 1.08 | 0.90 | 1.72 | 1.00 |
| Riñón c/u | 0.20 | 0.40 | 0.51 | 0.51 | 0.40 | ... | ... |
| Riñón lb | ... | ... | ... | ... | ... | 0.35 | 0.30 |
| Corazón lb | 1.17 | 1.15 | 1.23 | 1.31 | 1.15 | 1.12 | 1.35 |
| Corazón (Unidad) | ... | ... | 1.15 | ... | ... | ... | ... |
| Mondongo | 1.12 | 1.15 | 1.15 | 1.15 | 1.15 | 0.93 | 1.00 |
| Hígado | 1.88 | 1.80 | 1.93 | 1.93 | ... | 1.65 | 1.95 |
| Lengua lb | 2.14 | ... | ... | ... | ... | 2.85 | 2.50 |
| Lengua c/u | ... | ... | ... | 3.81 | ... | ... | ... |
| Patatas lb | ... | 0.30 | ... | ... | 0.30 | 0.52 | 0.30 |
| Patatas c/u | 1.00 | ... | 0.89 | 0.89 | ... | ... | ... |
| Bofe | 1.25 | 1.15 | 1.27 | 1.27 | 1.15 | 1.19 | 1.35 |
| Carne Molida Especial | ... | ... | ... | 1.98 | 1.85 | 2.12 | 2.05 |
| Carne Molida Primera | ... | ... | ... | 1.98 | 1.75 | 2.94 | 1.90 |
| Carne Molida Segunda | ... | ... | ... | ... | 1.00 | 0.82 | 1.15 |
| Osobuco | ... | ... | ... | ... | ... | 1.59 | 1.75 |
| Chorris (Costilla Especial) | ... | ... | ... | 1.31 | 1.30 | 1.82 | 1.75 |
| Ropa Vieja | ... | ... | ... | 1.52 | ... | ... | 1.75 |
| Guisado de Res de Primera | ... | ... | ... | 2.03 | 2.00 | 2.12 | 2.03 |
| Guisado de Res de Segunda | ... | ... | ... | ... | ... | ... | 1.50 |
| Carne Magra | ... | ... | ... | ... | ... | 2.94 | ... |
| Bistec Picado | ... | ... | ... | 2.03 | ... | 2.12 | 2.05 |
| CERDO | | | | | | | |
| Chuleta | 1.25 | 1.90 | 1.75 | 1.75 | 1.90 | 2.10 | ... |
| Chuleta Especial | 1.92 | ... | 2.03 | 2.03 | ... | 2.74 | 1.75 |
| Puerco Liso | 2.12 | 2.00 | 2.05 | 2.10 | 2.00 | 1.99 | 2.09 |
| Costilla de Cerdo | 1.88 | 1.80 | 1.87 | 1.87 | 1.80 | 1.75 | 1.65 |
| Patitas Frescas | 0.69 | 0.85 | 0.79 | 0.71 | 0.80 | ... | 0.75 |
| Patitas Congeladas | 0.69 | 0.86 | 0.71 | 0.79 | 0.80 | 0.75 | 0.75 |
| Rabito Fresco | ... | 0.50 | 0.74 | 0.74 | ... | 1.13 | 0.75 |
| Rabito en Salmuera | 1.88 | ... | 1.49 | 1.49 | ... | 1.75 | 1.75 |
| Pernil | ... | ... | ... | 2.10 | ... | ... | ... |
| Pernil con Piel | 0.69 | ... | ... | 2.10 | 2.00 | ... | ... |
| Pernil sin Piel | 0.25 | ... | ... | ... | 2.00 | 1.99 | ... |
| Lengua de cerdo | ... | ... | ... | ... | ... | ... | ... |
| Tocino | 0.49 | 0.60 | 0.39 | 0.42 | 0.60 | 0.30 | 0.39 |
| Codillo | 0.69 | 0.85 | 0.74 | 0.79 | 0.80 | 1.33 | 1.25 |
| Cabeza | 0.25 | 0.50 | 0.81 | ... | 0.40 | ... | 0.39 |
| Cabeza Entera | ... | ... | ... | ... | ... | ... | ... |
| Mitad de Cabeza | ... | ... | ... | ... | ... | ... | ... |
| Cabeza Deshuesada | ... | ... | ... | 0.81 | ... | ... | 0.39 |
| POLLO | | | | | | | |
| Pollo Limpio con Patas y Cabeza (sin tripa) | ... | ... | ... | ... | ... | ... | ... |
| Pollo Rosti (Sin patas ni cabeza) | ... | ... | ... | ... | ... | 1.04 | 1.15 |
| Pollo o Gallina (Empacada) | 1.08 | 1.10 | 1.07 | 1.05 | 1.10 | 1.28 | 1.19 |
| Pollo Picado | ... | ... | ... | ... | ... | ... | ... |
| Muslo Encuentro | 1.08 | 0.95 | 0.89 | 0.89 | 1.10 | 1.09 | 0.99 |
| Encuentro | 1.02 | 0.89 | 0.95 | 0.95 | 1.00 | 0.99 | 0.95 |
| Muslos | 1.32 | 1.00 | 1.33 | 1.37 | 1.35 | 1.40 | 1.15 |

| | | | | | | | |
|-------------------|------|------|------|------|------|------|------|
| Pechuga | 1.32 | 1.00 | 1.37 | 1.37 | 1.35 | 1.49 | 1.05 |
| Pescuezo con Piel | ... | ... | ... | ... | ... | ... | ... |
| Pescuezo sin Piel | 0.60 | 0.75 | 0.71 | 0.71 | 0.60 | 0.55 | 0.65 |
| Molleja | 1.02 | 0.90 | | 1.07 | 1.00 | 0.99 | 0.99 |
| Hígado de Pollo | 0.36 | 0.50 | 0.48 | 0.48 | 0.40 | 0.70 | 0.50 |
| Alas | 1.32 | 1.00 | 1.37 | 1.37 | 1.35 | 1.39 | 1.15 |
| Patitas | 0.32 | ... | 0.36 | 0.38 | ... | 0.51 | 0.39 |

Fuente: ACODECO