

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE CHIRIQUI  
FECHA: MARZO 2011**

TIPOS DE CORTES	DAVID						
	SUPER 99/DAVID	EL REY DAVID	ROMERO SAN MATEO	S/M ROMERO/DOLEGUITA	BARU INTERAMERICANO	S/M HNOS PINZON/CALLE 5ta	S/M HNOS. PINZON TERMINAL
<b>CARNE DE RES</b>							
Filete	3.25	4.39	4.39	4.39	4.50	3.25	3.25
Lomo Mulato	2.35	2.46	2.43	---	2.05	2.15	2.15
Palomilla	---	2.26	2.26	2.26	2.15	2.15	2.15
Punta de Palomilla	2.30	3.15	---	2.36	2.15	2.15	---
Rincón	2.30	2.42	2.35	2.35	2.12	2.15	2.15
Babilla	2.35	2.42	2.35	2.08	2.08	2.15	2.15
Pulpa Negra	2.35	2.42	2.35	2.35	2.08	2.15	2.15
Pulpa Blanca	2.25	2.29	2.32	2.32	2.12	2.15	2.15
Costillón	2.25	2.42	2.35	2.25	2.08	2.15	2.15
Lomo de Cinta sin Hueso	---	2.74	2.74	2.74	2.08	2.15	---
Lomo de Cinta con Hueso	1.85	1.85	---	1.95	1.95	1.90	1.80
Lomo de Paleta	---	1.86	2.26	1.82	1.75	1.70	---
Lomo Rayado	---	2.42	2.35	2.25	2.08	2.15	2.15
Espaldilla	---	---	---	---	---	---	---
Entraña	---	---	---	---	---	---	---
Falda Limpia	1.75	2.25	1.90	1.90	1.95	1.80	---
Falda Limpia Delgada	---	---	---	---	1.95	1.80	---
Falda Limpia Gruesa	2.00	2.34	1.90	---	1.95	1.80	1.90
Jarrete	1.85	1.90	1.90	1.90	1.79	1.90	1.90
Jarretón	---	---	---	---	---	1.90	---
Pecho Hueso	---	---	---	---	---	---	---
Pecho Carne	1.65	---	2.25	---	1.79	1.90	---
Costilla	1.40	---	---	---	1.55	1.45	0.95
Hueso de Cadera	0.25	---	0.32	---	0.25	0.28	0.35
Hueso Rojo	0.25	0.33	0.32	0.35	0.25	0.28	0.35
Rabo	1.25	2.19	2.19	2.19	1.10	0.95	0.95
Riñón	---	---	---	0.34	0.35	0.40	0.40
Riñón	0.30	0.35	0.30	0.34	---	---	---
Corazón	1.25	1.42	1.32	1.32	1.17	1.20	1.20
Corazón	---	---	---	---	---	---	---
Mondongo	1.25	1.29	1.29	1.29	1.15	1.15	1.25
Hígado	2.25	1.49	1.45	1.45	1.98	1.85	1.85
Lengua	2.50	2.37	2.15	2.15	2.67	---	---
Lengua	---	---	---	---	---	5.00	5.00
Patas	0.30	0.38	0.35	0.33	---	0.20	0.30
Patas	---	---	---	---	1.08	---	---
Bofe	1.25	1.58	1.32	1.32	1.38	1.40	1.40
Carne Molida Especial	2.40	2.52	2.40	2.55	2.12	2.05	2.05
Carne Molida Primera	2.25	2.69	2.55	2.12	1.98	1.90	1.85
Carne Molida Segunda	1.40	1.02	1.20	1.25	1.25	0.95	1.05
Obsobuco	1.40	1.79	---	---	1.62	1.05	1.15
Chorris (Costilla Especial)	1.90	2.42	1.75	1.95	---	---	1.55
Ropa Vieja	1.90	2.25	1.98	1.98	1.95	---	1.90
Guisada de Res de Primera	---	2.37	2.25	2.25	1.79	---	2.15
Guisado de Res de Segunda	---	---	---	---	---	---	---
Carne Magra	---	2.52	---	---	2.55	---	---
Bistec Picado	2.40	2.37	2.35	2.35	2.04	2.15	2.15
<b>CARNE DE CERDO</b>							
Chuleta	2.25	2.42	2.25	2.35	2.35	2.40	2.40
Chuleta Especial	2.40	3.49	2.35	2.26	2.35	2.40	---
Puerco Liso	2.75	2.52	2.53	2.53	2.53	2.50	2.50
Costilla de Cerdo	2.75	2.48	2.87	2.48	2.35	2.40	2.40
Patitas frescas	---	---	---	0.85	0.88	0.85	0.95
Patitas Congeladas	0.85	0.85	0.85	0.82	0.75	0.80	0.80
Rabito Fresco	---	---	0.83	---	0.85	---	---
Rabito en Salmuera	1.75	1.99	1.99	1.99	2.16	---	---
Pernil con Piel	---	---	---	---	---	---	---
Pernil sin Piel	---	---	2.53	---	2.43	---	---
Tocino	0.49	0.52	0.50	0.50	0.49	0.75	0.75
Codillo	1.50	1.62	1.50	1.50	0.88	0.85	0.95
Cabeza	---	---	---	0.55	---	0.40	0.50
Cabeza Entera	---	---	---	---	---	---	---
Mitad de Cabeza	---	---	---	---	---	---	---
Cabeza Deshuesada	0.85	---	0.55	0.55	0.78	---	---
<b>CARNE DE POLLO</b>							
Pollo Limpio con Patas y Cabeza (sin tripa)	---	---	---	---	---	---	---
Pollo Rosti (sin patas ni cabeza)	1.39	1.25	1.25	1.25	---	---	---
Pollo o Gallina (empacada)	1.10	1.19	1.19	1.19	1.32	1.25	1.25
Pollo Picado	---	---	---	---	---	---	---
Muslo Encuentro	1.25	1.29	1.29	1.19	1.27	1.25	1.25
Encuentro	1.15	1.09	1.09	1.10	1.20	1.19	1.25
Muslos	1.39	1.58	1.30	1.29	1.38	1.30	1.37
Pechuga	1.30	1.19	1.29	1.19	1.27	1.38	---
Pescuezo con Piel	---	---	---	---	---	---	---
Pescuezo sin Piel	0.65	---	0.75	0.79	0.60	0.79	0.65
Molleja	1.09	1.19	1.15	1.15	1.08	1.06	1.19
Hígado de Pollo	0.25	0.73	---	0.73	0.25	0.50	0.25
Alas	1.39	1.19	---	1.29	1.57	1.35	1.37
Patitas	---	---	---	---	0.36	---	---

Fuente: ACODECO

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor