

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA
PROVINCIA DE CHIRIQUÍ
FECHA: MAYO 2010**

| TIPOS DE CORTES | DAVID | | | | | | |
|---|----------------|---------------|------------------|------------------|-----------------|---------------------------|---------------------|
| | SUPER 99/DAVID | S/M REY DAVID | ROMERO SAN MATEO | ROMERO DOLEGUITA | PINZON TERMINAL | S/M HNOS PINZON/CALLE 5TA | BARU INTERAMERICANO |
| CARNE DE RES | | | | | | | |
| Filete | 3.50 | 5.09 | 5.09 | 5.09 | 3.25 | 3.00 | 4.50 |
| Lomo Mulato | 2.35 | 2.62 | 2.31 | 2.31 | 2.10 | 2.10 | 2.05 |
| Palomilla | 2.30 | 2.38 | 2.19 | 2.19 | 2.10 | 2.10 | 2.15 |
| Punta de Palomilla | 2.30 | 3.15 | 2.36 | 2.36 | 2.10 | 2.10 | 2.15 |
| Rincón | 2.39 | 2.46 | 2.46 | 2.46 | 2.10 | 2.10 | 2.15 |
| Babilla | 2.39 | 2.46 | 2.34 | 2.34 | 2.10 | 2.10 | 2.08 |
| Pulpa Negra | 2.35 | 2.46 | 2.32 | 2.32 | 2.10 | 2.19 | 2.08 |
| Pulpa Blanca | 2.25 | 2.51 | 2.32 | 2.32 | 2.10 | 2.10 | 2.12 |
| Costillón | 2.25 | 2.36 | 2.31 | 2.31 | 2.10 | 2.10 | 2.08 |
| Lomo de Cinta sin hueso | 2.50 | 2.74 | 2.74 | 2.74 | 2.10 | ... | 2.08 |
| Lomo de Cinta con hueso | 1.85 | 2.34 | 2.10 | 2.10 | 1.80 | 1.90 | 1.98 |
| Lomo de Paleta | 1.75 | ... | 1.82 | 1.82 | 1.75 | ... | 1.75 |
| Lomo Rayado | 2.03 | 2.36 | 2.31 | 2.31 | 2.10 | 2.10 | 2.08 |
| Espaldilla | ... | ... | ... | ... | ... | ... | ... |
| Entraña | ... | ... | ... | ... | ... | ... | ... |
| Falda Limpia | 2.00 | 1.75 | 1.90 | 1.90 | ... | ... | 1.95 |
| Falda Limpia Delgada | 2.00 | 2.25 | 1.69 | 1.98 | ... | 1.90 | 1.95 |
| Falda Limpia Gruesa | 1.65 | 2.10 | 1.98 | 1.90 | 1.80 | 1.90 | 1.95 |
| Jarrete | 1.65 | 2.22 | 1.81 | 1.81 | 1.70 | 1.90 | 1.78 |
| Jarretón | 2.00 | ... | ... | ... | ... | ... | ... |
| Pecho (Hueso) | 0.65 | ... | ... | ... | ... | 1.45 | 1.35 |
| Pecho (Carne) | 1.90 | ... | 2.25 | 2.25 | ... | 1.90 | 1.79 |
| Costilla | 1.50 | ... | 1.25 | 1.25 | 1.35 | 1.45 | 1.55 |
| Hueso de Cadera | 0.25 | 0.35 | 0.26 | 0.26 | 0.30 | 0.28 | 0.25 |
| Hueso Rojo | 0.25 | 0.35 | 0.26 | 0.26 | 0.30 | 0.28 | 0.25 |
| Rabo | 1.25 | 1.99 | 1.32 | 1.32 | 0.95 | 0.95 | 1.10 |
| Riñón c/u | ... | ... | ... | ... | 0.40 | 0.40 | 0.35 |
| Riñón lb | 0.30 | 0.35 | 0.30 | 0.34 | ... | ... | ... |
| Corazón lb | 1.50 | 1.42 | 1.32 | 1.32 | 1.20 | 1.20 | 1.17 |
| Corazón (Unidad) | ... | ... | ... | ... | ... | ... | ... |
| Mondongo | 1.00 | 1.15 | 1.15 | 1.15 | 1.20 | 1.20 | 1.15 |
| Hígado | 2.00 | 1.25 | 1.25 | 1.25 | 1.85 | 1.85 | 1.95 |
| Lengua lb | 2.50 | 2.89 | 2.15 | 2.15 | ... | ... | 2.68 |
| Lengua c/u | ... | ... | ... | ... | 5.00 | 5.00 | ... |
| Patatas lb | 0.30 | 0.37 | 0.35 | 0.33 | 0.30 | 0.30 | ... |
| Patatas c/u | ... | ... | ... | ... | ... | ... | 1.08 |
| Bofe | 1.20 | 1.58 | 1.32 | 1.32 | 1.20 | 1.20 | 1.38 |
| Carne Molida Especial | 2.40 | 2.35 | 2.35 | 2.35 | 1.90 | 1.90 | 2.12 |
| Carne Molida Primera | 2.25 | ... | 2.30 | ... | 1.80 | 1.80 | 1.88 |
| Carne Molida Segunda | 1.40 | ... | 1.07 | 1.07 | 0.95 | 0.75 | 0.98 |
| Osobuco | 1.49 | 1.79 | ... | ... | 1.20 | 1.05 | 1.62 |
| Chorris (Costilla Especial) | 1.90 | 1.74 | 1.69 | 1.65 | ... | ... | 1.55 |
| Ropa Vieja | 1.90 | 2.25 | 1.98 | 1.98 | 1.80 | 1.90 | 1.95 |
| Guisado de Res de Primera | 1.90 | 2.25 | 2.25 | 2.25 | 1.80 | 2.10 | 1.79 |
| Guisado de Res de Segunda | 1.50 | ... | ... | ... | ... | ... | ... |
| Carne Magra | ... | ... | ... | ... | ... | ... | ... |
| Bistec Picado | 2.05 | 2.25 | 2.05 | 2.35 | 2.10 | 2.10 | 2.25 |
| CARNE DE CERDO | | | | | | | |
| Chuleta | 2.25 | 2.14 | 2.22 | 1.99 | 2.25 | 2.15 | 2.25 |
| Chuleta Especial | 2.40 | 2.40 | 2.35 | 2.22 | ... | ... | 2.35 |
| Puerco Liso | 2.49 | 2.53 | 2.81 | 2.81 | 2.40 | 2.50 | 2.53 |
| Costilla de Cerdo | 2.25 | 2.48 | 2.48 | 2.48 | 2.40 | 2.40 | 2.35 |
| Patitas Frescas | 0.69 | 0.79 | 0.74 | ... | 0.95 | 0.75 | 0.88 |
| Patitas Congeladas | 0.69 | ... | 0.79 | 0.79 | 0.85 | ... | 0.69 |
| Rabito Fresco | ... | ... | 0.83 | ... | ... | ... | 0.85 |
| Rabito en Salmuera | 1.79 | 1.99 | 1.99 | 1.99 | ... | ... | 1.88 |
| Pernil con Piel | 2.09 | ... | ... | ... | ... | ... | ... |
| Pernil sin Piel | ... | ... | 2.81 | ... | ... | ... | ... |
| Tocino | 0.60 | 0.79 | 0.54 | 0.79 | 0.75 | 0.75 | 0.49 |
| Codillo | 1.50 | 1.54 | 1.50 | 1.50 | 0.85 | 0.85 | 0.88 |
| Cabeza | ... | ... | ... | ... | ... | ... | ... |
| Cabeza Entera | ... | ... | ... | ... | ... | ... | ... |
| Mitad de Cabeza | ... | ... | ... | ... | ... | ... | ... |
| Cabeza Deshuesada | 0.90 | ... | 0.98 | 0.98 | ... | ... | 0.78 |
| CARNE DE POLLO | | | | | | | |
| Pollo Limpio con Patas y Cabeza (sin tripa) | ... | ... | ... | ... | ... | ... | ... |
| Pollo Rosti (Sin patas ni cabeza) | 1.29 | 1.25 | 1.25 | 1.25 | ... | ... | ... |
| Pollo o Gallina (Empacada) | 1.25 | ... | 1.24 | 1.19 | 1.25 | 1.25 | 1.33 |
| Pollo Picado | ... | ... | ... | ... | ... | ... | ... |
| Muslo Encuentro | 1.30 | 1.24 | 1.35 | 1.35 | 1.13 | 1.20 | 1.20 |
| Encuentro | 1.15 | 1.19 | 1.19 | 1.19 | 1.13 | 1.38 | 1.18 |
| Muslos | 1.50 | 1.37 | 1.35 | 1.35 | 1.38 | 1.19 | 1.33 |
| Pechuga | 1.39 | 1.37 | 1.25 | 1.25 | 1.13 | 1.25 | 1.33 |
| Pescuezo con Piel | ... | ... | ... | ... | ... | ... | ... |
| Pescuezo sin Piel | 0.65 | ... | 0.79 | 0.79 | 0.71 | 0.71 | 0.58 |
| Molleja | 1.05 | 1.19 | 1.15 | 1.15 | 1.05 | 1.05 | 1.02 |
| Hígado de Pollo | 0.50 | 0.73 | 0.73 | 0.73 | 0.65 | 0.65 | 0.43 |
| Alas | 1.39 | 1.33 | 1.49 | 1.49 | 1.38 | 1.35 | 1.33 |
| Patitas | 0.39 | ... | 0.43 | ... | ... | ... | 0.39 |

Fuente: ACODECO