

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE COCLE: MAYO 2015

Producto / Marca	AGUADULCE				ANTÓN	NATA			PENONOME									
	COMISARIATO URRUOLA	MINI SUPER POCRI	S/C LA PAZ	S/M HAWAI	S/M SUPER CARNE	CASA ISABEL	CENTRO COMERCIAL	M/S KAREN (Antes Casa Nata de los	S/M 5 DE NOVIEMBRE	EL MACHETAZO PENONOME	S/C COCLÉ/PENONOME	S/C NUEVO HORIZONTE	S/M EL MERCADO	S/M FUERTE	S/M NUEVO PROGRESO	SUPER 99 PENONOME	SUPER CARNES N. 8	SUPER CENTRO JAIME
Carne De Res																		
Filete lb	4.25	4.00	5.24	4.50	5.78	---	3.95	---	---	7.69	4.95	4.95	3.61	---	4.95	5.57	2.55	---
Lomo Mulato lb	---	3.75	---	3.69	3.29	3.50	3.55	---	---	3.47	2.95	3.19	2.87	---	3.60	3.42	3.24	---
Palomilla lb	3.55	3.75	---	3.69	3.34	3.50	3.55	3.25	---	3.52	2.95	3.19	2.87	2.79	3.25	3.17	3.29	3.49
Punta de Palomilla lb	---	3.75	3.94	3.69	3.34	3.50	3.55	3.25	---	3.61	2.95	3.19	---	2.79	3.25	3.17	3.29	3.49
Rincón lb	3.65	3.75	4.25	3.69	3.39	3.50	3.55	3.25	---	3.52	2.95	3.19	2.87	2.87	3.25	3.37	3.34	3.49
Babilla lb	2.87	2.87	2.87	2.87	2.87	2.87	---	---	2.87	2.87	---	2.87	2.87	2.79	2.87	2.87	2.87	2.87
Pulpa Negra lb	3.55	3.75	3.64	3.69	3.34	3.50	3.55	3.25	3.25	3.52	2.95	3.19	2.87	2.79	3.25	3.37	3.29	3.49
Pulpa Blanca lb	---	3.75	---	3.69	3.19	3.50	3.55	---	---	3.52	2.95	3.19	2.87	---	3.25	2.74	3.19	---
Costillón lb	3.55	3.75	---	3.69	3.39	3.50	3.55	---	---	3.61	2.95	3.19	2.87	---	3.25	3.32	3.34	---
Lomo de Cinta sin Hueso lb	---	---	---	---	3.24	---	---	---	---	---	---	---	---	---	3.25	---	3.19	---
Lomo de Cinta con Hueso lb	2.45	2.45	2.45	2.45	2.45	2.45	2.45	---	---	2.45	2.35	---	2.45	2.35	2.45	2.45	2.45	2.45
Lomo de Paleta lb	---	---	---	---	---	---	2.85	---	---	---	2.35	3.19	2.45	---	---	2.58	2.04	---
Lomo Rayado lb	---	3.75	---	3.69	3.39	---	2.85	---	---	3.52	2.95	3.19	2.45	---	3.25	3.32	3.34	---
Espaldilla lb	---	---	---	---	---	---	2.85	---	---	---	2.35	2.56	---	2.55	---	---	---	---
Entraña lb	---	3.75	---	3.25	2.07	2.75	2.85	---	---	2.95	2.35	2.56	2.70	---	---	---	2.07	2.49
Falda Limpia lb	---	3.40	---	3.25	2.59	---	2.85	---	---	2.61	2.35	2.56	2.70	2.55	2.85	---	2.54	---
Falda Limpia Delgada lb	---	3.40	---	3.25	2.59	2.75	2.85	---	---	---	2.35	2.70	2.70	---	2.85	---	2.54	2.49
Falda Limpia Gruesa lb	---	3.40	3.14	3.25	2.59	2.75	2.30	---	---	---	2.35	2.56	2.70	---	2.85	2.59	2.24	2.30
Jarrete lb	2.30	2.30	2.30	2.30	2.30	2.30	2.30	---	---	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	---
Jarretón lb	---	2.30	---	---	2.30	---	---	---	---	2.70	2.35	2.85	2.30	---	2.85	---	---	---
Pecho Hueso lb	---	---	---	0.75	0.75	---	0.75	---	---	0.75	---	0.75	---	---	0.75	0.75	0.75	---
Pecho Carne lb	---	---	---	2.99	2.59	---	2.10	---	---	---	---	2.56	---	---	---	---	---	---
Costilla lb	1.88	1.75	---	2.75	1.79	1.85	---	---	---	2.04	---	2.09	---	1.59	1.75	---	1.75	---
Hueso de Cadera lb	---	0.50	---	---	0.50	---	---	---	---	---	---	0.60	0.58	---	---	0.50	---	---
Hueso Rojo lb	---	---	0.70	0.55	0.50	---	---	0.60	---	---	0.70	---	0.58	---	---	---	---	---
Rabo lb	1.50	1.75	2.25	---	---	---	---	---	---	---	---	---	---	---	1.25	---	1.02	---
Riñón c/u	---	0.25	---	0.25	0.38	---	---	---	---	---	---	0.25	---	---	---	---	0.50	---
Riñón lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Corazón lb	1.40	1.25	2.20	1.64	---	1.50	1.65	---	---	1.93	1.50	2.50	1.31	1.65	1.25	1.30	1.10	1.25
Corazón c/u	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.40	0.90	1.25	0.85	0.99	1.30	1.05	1.00	---	1.47	1.10	1.35	0.95	---	1.15	---	0.99	1.00
Hígado lb	1.95	2.25	1.90	1.78	1.97	2.15	1.85	---	---	2.15	1.97	2.50	1.88	---	1.75	---	1.97	1.75
Lengua lb	2.50	---	2.49	1.75	2.27	---	---	---	---	---	2.27	2.27	1.81	---	---	3.37	2.27	---
Lengua c/u	---	3.50	---	---	---	---	---	---	---	---	---	---	---	---	4.50	---	---	---
Patas lb	0.62	---	0.68	0.30	0.34	0.70	---	---	0.50	0.43	---	0.79	0.70	---	0.45	0.45	0.79	0.50
Patas c/u	---	1.00	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Bofe lb	1.65	1.75	1.55	1.65	1.26	1.50	1.45	---	---	1.54	1.50	2.25	1.04	1.55	1.45	1.54	1.26	1.25
Carne Molida Especial lb	3.55	2.25	3.64	3.69	2.65	---	---	---	---	3.52	2.95	---	---	---	---	3.29	2.54	3.49
Carne Molida Primera lb	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	---	---	1.95	2.00	2.00	---
Carne Molida Segunda lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Chorris (Costilla Especial) lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	2.98	---	---
Ropa Vieja lb	2.80	---	3.14	3.25	2.29	---	2.85	---	---	2.70	2.34	2.71	---	2.49	2.85	2.68	2.24	2.49
Guisada de Res de Primera lb	---	---	---	2.99	---	---	---	---	---	3.40	2.95	2.56	---	2.55	3.25	---	---	3.49
Guisado de Res de Segunda lb	---	---	---	---	---	---	---	---	---	---	2.35	---	---	---	---	---	2.19	2.49
Carne Magra lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	3.55	---	3.54	3.25	2.99	---	2.85	---	---	3.40	2.34	2.95	2.70	2.79	3.25	3.27	2.79	3.49
Carne de Cerdo																		
Chuleta lb	---	---	---	---	1.90	---	---	---	---	1.90	1.90	1.90	1.90	---	1.90	---	1.90	---
Chuleta Especial lb	3.15	---	3.19	3.45	2.79	---	3.35	---	---	2.74	2.29	2.69	---	2.99	2.35	2.49	2.79	2.10
Puerco Liso lb	3.15	---	3.04	3.45	2.75	3.50	3.35	---	3.25	2.77	2.50	2.95	2.70	2.99	2.75	2.74	2.75	2.99
Costilla de Cerdo lb	3.05	---	3.34	3.35	2.19	---	3.35	---	---	2.74	2.29	2.75	2.38	2.85	2.35	2.94	0.44	2.25
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	1.35	1.30	1.15	1.27	1.15	1.10	1.25	---	1.05	0.99	1.20	1.25	1.09	1.10	1.25	1.15	1.15	1.20
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---	---	---	---	1.25	---	---	---	---
Rabito en Salmuera lb	2.30	1.95	---	2.08	1.93	1.95	2.25	---	2.15	1.84	1.84	2.15	2.09	1.79	1.95	1.95	1.96	2.39
Pernil con Piel lb	---	---	2.66	---	2.24	---	---	---	---	2.40	2.25	2.38	1.93	---	---	2.99	2.39	---
Pernil sin Piel lb	---	---	---	---	---	---	---	---	---	---	---	2.95	---	2.99	2.75	---	2.75	---
Tocino lb	0.60	---	0.75	0.50	0.44	---	0.80	---	---	0.59	0.50	0.66	0.48	0.75	0.60	0.86	0.44	0.35
Codillo lb	1.80	---	1.93	1.50	1.35	---	1.60	---	---	1.60	1.75	1.95	1.55	1.75	1.55	1.50	1.35	---
Cabeza lb	---	---	---	0.45	0.50	---	---	---	---	0.45	0.50	---	0.35	---	0.60	0.65	0.50	0.50
Cabeza Entera c/u	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Mitad de Cabeza 1/2	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Cabeza Deshuesada lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Carne de Pollo																		
Pollo Limpio con Patas y Cabeza (sin tripa) lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Pollo Rosti (sin patas ni cabeza) lb	---	1.50	1.35	1.20	---	---	---	---	1.45	1.50	1.29	1.34	1.38	1.29	1.39	---	---	1.40
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Muslo Encuentro lb	1.38	1.50	1.37	1.39	1.24	1.40	1.35	---	1.45	1.43	1.29	1.35	1.38	1.29	1.39	1.36	---	1.40
Encuentro lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Muslos lb	---	---	---	1.95	1.60	---	---	---	---	1.84	1.63	1.75	---	---	1.60	1.75	1.60	2.00
Pechuga lb	1.40	1.50	1.40	1.49	1.29	1.35	1.35	---	1.45	1.52	1.35	1.34	1.43	1.29	1.45	1.73	1.19	1.40
Pescuezo con Piel lb	---	---	0.70	---	0.24	---	---	---	---	---	---	---	0.73	0.70	---	---	---	---
Pescuezo sin Piel lb	---	0.75	0.94	0.75	---	---	0.75	---	0.65	0.82	0.65	0.79	0.84	0.75	0.65	0.57	0.75	0.80
Molleja lb	---	1.50	1.40	1.40	1.04	---	1.35	---	1.45	1.36	1.15	1.39	1.46	1.35	1.35	1.12	1.04	1.30
Hígado de Pollo lb	---	0.75	0.70	0.75	0.40	0.75	0.75	---	0.65	0.80	0.50	0.54	---	0.70	0.50	0.85	0.29	---
Alas lb	1.60	1.50	1.49	1.59	1.19	1.65	1.60	---	1.50	1.86	1.29	1.35	1.58	---	1.55	1.88	1.19	1.60
Patitas lb	---	0.75	0.60	0.45	0.16	0.75	0.75	---	0.65	0.70	0.50	0.54	0.48	---	0.60	0.83	0.16	0.60

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO