

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA  
PROVINCIA DE COLÓN  
FECHA: SEPTIEMBRE 2012**

TIPOS DE CORTES	COLÓN													
	S/M 99 CALLE 8 Y 9	SUPER 99 (2000/COLON)	SUPER 99 CRISTOBAL	REY 4 ALTOS COLON	REY CALLE 13/COLON	REY CALLE 7/COLON	REY SABANITAS	M/S ALEGRIA	M/S MOCK	M/S TERMINAL	No. 10 M.P. COLÓN	No. 34 M.P. COLÓN	No. 48 M.P. COLÓN	Mesa 01 - 04
<b>CARNE DE RES</b>														
Filete lb	---	4.95	4.75	4.99	4.99	---	---	3.25	---	3.25	4.00	4.00	4.00	4.00
Lomo Mulato lb	2.65	2.85	2.75	2.79	---	---	2.79	---	---	2.60	2.75	2.65	2.75	2.75
Palomilla lb	2.45	2.75	2.72	2.31	2.31	2.31	2.31	---	---	---	---	2.65	2.75	2.75
Punta de Palomilla lb	2.45	2.75	2.77	---	---	---	3.15	---	---	---	2.75	2.65	2.75	2.75
Rincón lb	2.65	2.75	2.77	2.80	2.59	2.59	2.80	2.65	---	---	2.75	2.65	2.75	2.75
Babilla lb	2.75	2.85	2.77	2.32	2.44	2.44	2.32	---	---	2.60	2.75	2.65	2.75	2.75
Pulpa Negra lb	2.75	2.85	2.77	2.80	2.56	2.56	2.80	---	---	2.50	2.75	2.65	2.75	2.65
Pulpa Blanca lb	2.60	2.80	2.77	2.79	2.54	2.47	2.79	---	---	2.40	2.50	2.65	2.75	2.65
Costillón lb	2.60	2.75	2.70	2.95	2.60	2.60	2.95	---	---	2.10	2.65	2.50	2.75	2.65
Lomo de Cinta sin Hueso lb	---	3.05	---	3.15	3.15	---	---	---	---	---	---	---	---	---
Lomo de Cinta con Hueso lb	2.05	2.25	2.25	2.11	2.11	2.11	2.11	---	---	---	2.65	2.25	2.25	2.65
Lomo de Paleta lb	2.00	2.25	2.05	---	---	---	---	---	---	---	---	---	---	---
Lomo Rayado lb	---	2.55	2.65	---	---	---	---	---	---	2.00	2.65	---	---	---
Espaldilla lb	---	---	---	---	---	---	---	---	---	---	2.65	2.35	---	---
Entraña lb	2.10	2.85	2.25	---	---	---	---	---	---	2.25	---	2.35	---	---
Falda Limpia lb	---	2.10	1.75	1.99	1.99	1.99	1.99	---	---	---	2.25	2.35	2.35	---
Falda Limpia Delgada lb	---	---	1.75	---	---	---	---	---	---	---	2.25	2.25	2.35	2.40
Falda Limpia Gruesa lb	2.10	2.10	2.25	2.49	2.49	2.49	2.49	---	---	---	2.25	2.25	2.35	2.40
Jarrete lb	1.99	---	2.05	2.04	1.94	1.94	2.04	---	---	2.25	2.25	2.25	2.35	2.40
Jarretón lb	---	---	2.05	---	---	---	---	---	---	---	2.25	2.35	2.35	2.50
Pecho Hueso lb	0.70	0.89	1.35	0.58	0.59	0.59	0.59	---	---	---	1.25	1.25	1.35	1.50
Pecho Carne lb	---	---	---	---	---	---	---	---	---	---	---	---	---	---
Costilla lb	1.35	1.49	---	---	---	---	---	---	---	---	1.25	1.25	1.35	1.50
Hueso de Cadera lb	0.25	0.40	0.35	---	---	---	---	---	---	---	---	---	---	---
Hueso Rojo lb	---	0.40	0.35	---	0.39	0.36	0.30	---	---	---	---	---	---	---
Rabo lb	---	1.55	1.45	---	2.15	2.39	2.39	---	---	---	1.00	1.25	1.35	---
Riñón c/u	---	---	---	---	0.28	0.25	---	---	---	---	---	---	---	---
Riñón lb	---	---	0.35	0.28	---	---	0.28	---	---	---	---	---	---	---
Corazón lb	1.15	1.25	1.15	2.19	2.19	---	2.16	---	---	1.25	1.25	1.25	1.25	1.50
Mondongo lb	0.99	0.99	0.99	1.55	1.55	1.55	1.55	---	---	0.75	---	0.75	0.75	---
Hígado lb	---	1.80	1.70	1.69	1.69	1.69	1.69	---	---	---	1.75	1.75	1.50	1.75
Lengua lb	---	2.80	2.65	3.69	---	---	---	---	---	---	---	---	---	---
Lengua c/u	---	---	---	---	---	---	---	---	---	---	3.75	3.00	4.00	4.00
Patatas lb	0.29	0.25	0.25	0.63	0.63	0.53	0.63	---	---	---	---	---	---	---
Patatas c/u	---	---	---	---	1.29	1.29	---	---	---	1.30	---	1.25	1.25	---
Bofe lb	1.20	1.20	1.20	1.29	---	---	1.29	---	---	---	1.50	1.25	1.25	1.65
Carne Molida Especial lb	---	2.85	2.77	2.64	2.39	2.39	2.64	---	---	---	---	---	2.75	---
Carne Molida Segunda lb	1.75	---	1.85	1.49	1.49	1.49	1.49	---	---	---	---	---	---	---
Obsobuco lb	1.75	2.05	1.80	---	2.32	---	---	---	---	---	---	---	---	---
Chorris (Costilla Especial) lb	---	2.35	---	2.36	---	---	2.36	---	---	---	---	---	---	---
Ropa Vieja lb	2.15	2.25	2.25	---	2.49	---	---	---	---	---	2.25	2.25	---	---
Guisada de Res de Primera lb	---	---	2.25	2.49	---	---	2.49	---	---	---	---	---	---	---
Guisada de Res de Segunda lb	1.75	---	1.75	---	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	2.65	2.85	2.77	2.49	2.49	2.49	2.49	---	---	---	---	---	---	---
<b>CARNE DE CERDO</b>														
Chuleta lb	1.74	1.74	1.74	2.29	2.29	2.29	2.29	2.60	2.50	2.50	---	2.25	2.35	---
Chuleta Especial lb	2.60	2.60	2.60	---	3.19	3.19	---	2.40	---	---	---	---	2.39	---
Puerco Liso lb	2.30	2.30	2.30	---	2.15	---	---	2.60	---	---	---	---	2.50	---
Costilla de Cerdo lb	1.85	1.85	1.85	3.15	3.15	3.19	3.15	3.15	---	2.50	---	2.25	2.35	---
Patitas frescas lb	0.99	0.99	---	---	1.19	1.39	1.39	---	---	1.10	---	1.15	1.00	---
Patitas Congeladas lb	0.99	0.99	0.99	1.39	---	1.39	1.39	---	---	---	---	---	1.00	---
Rabito en Salmuera lb	1.79	1.88	1.79	1.89	---	1.89	1.89	1.85	---	1.85	---	1.75	1.75	---
Pernil con Piel lb	2.50	2.50	1.85	---	---	2.45	2.39	---	---	---	---	2.00	---	---
Pernil sin Piel lb	2.50	---	---	---	---	---	---	---	---	---	---	---	---	---
Tocino lb	0.39	0.39	0.35	---	0.59	0.59	0.59	---	---	---	---	---	0.50	---
Codillo lb	1.39	1.25	1.25	---	1.89	1.89	1.89	---	---	---	---	---	1.25	---
Cabeza lb	---	0.49	0.35	---	---	0.49	0.49	---	---	---	---	---	---	---
Cabeza Entera c/u	0.25	---	---	---	---	---	---	---	---	---	---	3.50	3.00	---
Mitad de Cabeza 1/2	---	---	---	---	---	---	---	---	---	---	---	1.75	1.50	---
<b>CARNE DE POLLO</b>														
Pollo Rosti (sin patas ni cabeza) lb	---	---	1.30	---	---	---	---	---	---	1.30	---	---	---	---
Pollo o Gallina (empacada) lb	1.30	---	---	---	---	1.19	---	1.30	---	---	---	---	---	---
Pollo Picado lb	---	1.40	1.30	1.19	---	---	1.19	---	1.40	---	---	1.25	1.25	---
Muslo Encuentro lb	1.50	1.35	1.50	1.55	1.55	1.55	1.55	1.75	1.75	1.50	---	1.50	1.50	---
Encuentro lb	---	1.26	1.42	1.49	---	---	1.49	---	---	---	---	---	1.50	---
Muslos lb	1.88	1.88	1.88	1.94	1.94	---	1.94	1.75	---	---	---	---	---	---
Pechuga lb	1.75	1.75	1.75	1.80	1.80	1.80	1.80	---	1.75	1.50	---	1.50	1.50	---
Pescuezo sin Piel lb	0.82	0.82	0.82	0.79	0.77	0.77	0.79	---	---	---	---	---	---	---
Molleja lb	1.39	1.39	1.39	1.39	1.35	1.35	1.39	1.50	1.40	1.35	---	---	---	---
Hígado de Pollo lb	0.75	0.75	0.75	0.45	0.45	0.45	0.45	0.70	0.75	0.75	---	---	---	---
Alas lb	1.88	1.88	1.88	1.79	1.75	1.75	1.79	1.75	1.75	1.75	---	1.75	1.75	---
Patitas lb	0.75	0.75	0.75	0.35	0.35	---	0.35	---	0.75	0.65	---	---	---	---

Fuente: ACODECO

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor