

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

Producto / Marca	CHITRE								LA ARENA	MONA-GRILLO
	EL MACHETAZO /CHITRE	M/S MINI MARKET	M/S STEVEN	S/M CHITRE	S/M LIRA/CHITRE	S/M POLL MART (MASISA)	SUPER 99/CHITRE	XTRA CHITRE	S/M RIBA SMITH	M/S SPEED WAY
Res										
Filete lb	7.70	---	4.00	3.75	4.89	7.70	5.77	4.86	---	4.65
Lomo Mulato lb	3.80	---	4.00	---	---	3.80	3.52	---	---	3.45
Palomilla lb	3.70	3.45	4.00	3.50	3.34	3.70	---	3.24	6.18	3.45
Punta de Palomilla lb	3.84	---	4.00	3.50	3.34	3.84	3.27	---	6.22	4.64
Rincón lb	3.70	3.95	4.00	3.50	2.74	3.70	3.46	3.32	6.46	3.45
Babilla lb	2.87	2.87	2.87	2.87	2.87	2.88	2.87	2.84	2.87	---
Pulpa Negra lb	3.70	3.70	4.00	3.50	3.34	3.70	3.46	3.31	6.18	3.45
Pulpa Blanca lb	3.70	---	4.00	3.50	3.34	3.70	---	3.33	---	3.45
Costillón lb	3.70	---	4.00	---	3.34	3.80	3.41	---	6.18	4.66
Lomo de Cinta sin Hueso lb	4.27	---	4.00	---	---	4.32	---	---	---	---
Lomo de Cinta con Hueso lb	2.45	2.45	2.45	---	2.09	2.45	2.45	2.06	2.45	2.45
Lomo de Paleta lb	---	---	3.00	---	---	---	---	2.69	---	---
Lomo Rayado lb	3.70	---	3.00	---	---	3.70	3.41	---	---	4.65
Espaldilla lb	3.16	---	3.00	---	---	---	---	---	---	3.00
Entraña lb	3.16	---	3.00	---	---	---	---	---	---	3.45
Falda Limpia lb	3.16	---	3.00	---	3.29	3.20	---	2.65	4.67	3.00
Falda Limpia Delgada lb	3.16	---	---	---	---	---	---	---	---	3.00
Falda Limpia Gruesa lb	3.16	---	3.00	---	3.29	---	2.68	---	---	---
Jarrete lb	2.30	2.30	2.30	2.30	2.25	2.30	2.30	2.27	2.30	2.30
Jarretón lb	3.07	---	3.00	---	2.57	3.11	2.50	---	---	---
Pecho Hueso lb	0.75	---	0.75	0.75	---	0.75	0.75	---	---	---
Pecho Carne lb	---	---	3.00	---	3.29	---	---	---	---	---
Costilla lb	2.25	---	1.95	1.70	1.71	2.25	1.83	1.68	---	1.90
Hueso de Cadera lb	---	---	0.75	---	---	0.75	0.55	---	---	0.85
Hueso Rojo lb	---	---	0.75	0.85	---	0.75	0.50	---	---	0.85
Rabo lb	2.80	---	1.25	0.75	2.74	2.80	1.55	1.38	2.35	---
Riñón c/u	---	---	0.60	0.70	---	---	---	---	---	---
Riñón lb	---	---	---	---	---	---	0.50	---	---	---
Corazón lb	2.05	---	1.85	1.40	1.10	1.93	1.50	1.47	---	1.75
Corazón c/u	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.48	---	---	---	0.85	1.48	1.30	1.28	1.05	1.00
Hígado lb	2.16	---	2.15	2.25	1.98	2.16	2.18	2.15	---	2.25
Lengua lb	3.41	---	---	3.75	2.95	3.41	3.46	2.94	3.72	---
Lengua c/u	---	---	4.00	---	---	---	---	---	---	---
Patas lb	0.57	---	---	---	---	0.57	0.45	0.54	0.36	0.35
Patas c/u	---	---	---	---	---	---	---	---	---	---
Bofe lb	1.55	---	1.10	1.00	1.30	---	1.18	1.52	---	1.50
Carne Molida Especial lb	3.52	3.64	---	---	---	---	3.64	3.60	---	---
Carne Molida Primera lb	2.00	2.00	2.00	2.00	2.00	---	2.00	---	2.00	2.00
Carne Molida Segunda lb	---	---	---	---	0.85	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	---	---	---	---	---
Chorris (Costilla Especial) lb	2.48	2.87	---	---	---	---	---	---	2.52	---
Ropa Vieja lb	3.16	---	2.85	---	2.50	3.20	2.69	3.15	---	3.00
Guisada de Res de Primera lb	3.07	---	---	---	3.29	---	---	---	---	---
Guisado de Res de Segunda lb	---	---	---	---	---	---	2.40	2.40	---	---
Carne Magra lb	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	3.61	---	---	---	3.29	3.61	2.37	3.35	---	3.15
Cerdo										
Chuleta lb	1.90	---	---	---	1.85	1.90	1.90	1.88	1.90	1.90
Chuleta Especial lb	2.75	---	3.75	3.00	2.39	2.70	2.54	2.67	4.07	---
Puerco Liso lb	2.77	2.65	3.75	3.25	2.50	2.77	2.80	2.77	5.88	3.15
Costilla de Cerdo lb	2.82	2.87	3.75	3.00	2.66	2.86	3.00	2.76	3.90	3.15
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	1.00	1.05	---	1.00	1.07	1.00	0.85	0.78	1.06	1.10
Rabito Fresco lb	1.45	---	---	---	---	1.45	---	---	---	---
Rabito en Salmuera lb	1.84	1.25	2.75	---	2.07	1.84	1.99	1.81	2.38	2.02
Pernil con Piel lb	2.52	---	---	---	---	2.61	3.04	2.48	---	---
Pernil sin Piel lb	---	---	---	---	---	---	---	---	---	---
Tocino lb	0.66	0.36	1.25	0.85	---	0.66	0.39	---	---	0.90
Codillo lb	1.59	1.88	---	1.50	1.52	1.59	1.50	1.58	2.35	1.50
Cabeza lb	0.22	---	---	---	0.35	0.30	0.65	0.45	---	---
Cabeza Entera c/u	---	---	---	---	---	---	---	---	---	---
Mitad de Cabeza 1/2	---	---	---	---	---	---	---	---	---	---
Cabeza Deshuesada lb	---	---	---	---	---	---	---	---	---	---
Pollo										
Pollo Limpio con Patas y Cabeza (sin tripa) lb	---	---	---	---	---	---	---	---	---	---
Pollo Rosti (sin patas ni cabeza) lb	---	1.20	---	1.40	---	---	---	---	1.23	1.25
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	1.18	---	---	---	---	1.18	1.18	---	---	---
Muslo Encuentro lb	1.45	1.18	1.65	1.45	1.40	1.45	1.41	1.24	1.57	1.40
Encuentro lb	1.39	---	---	1.45	---	---	---	1.35	1.60	---
Muslos lb	1.84	1.50	---	---	1.65	1.84	1.51	1.72	2.04	---
Pechuga lb	1.70	1.50	1.65	1.50	1.45	1.70	1.66	1.48	1.93	1.65
Pescuezo con Piel lb	---	---	---	---	---	---	---	---	---	---
Pescuezo sin Piel lb	0.82	---	---	0.70	0.89	0.82	0.66	---	---	0.75
Molleja lb	1.36	1.25	1.65	1.45	1.20	1.36	1.39	1.18	---	1.50
Hígado de Pollo lb	0.80	0.22	0.85	0.60	0.75	0.80	0.75	0.74	---	0.50
Alas lb	1.86	1.25	1.65	1.45	1.65	1.86	1.88	1.64	2.06	1.50
Patitas lb	0.70	0.27	---	---	---	0.70	---	---	---	---

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO