

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

Producto / Marca	CHITRE								LA ARENA	MONAG RILLO
	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	---	4.25	3.65	4.87	7.69	5.66	4.86	---	---
Lomo Mulato lb	3.79	---	4.00	3.65	3.34	---	3.47	3.46	---	---
Palomilla lb	3.59	3.50	4.00	3.65	3.34	---	3.42	3.21	6.48	---
Punta de Palomilla lb	3.84	3.94	4.00	3.65	3.34	3.83	3.22	---	6.52	---
Rincón lb	3.70	3.70	4.00	3.65	3.29	3.70	3.42	3.41	6.77	---
Babilla lb	2.87	2.87	2.87	2.87	2.82	2.87	2.87	2.79	---	---
Pulpa Negra lb	3.70	3.65	4.00	3.65	3.34	3.70	3.42	3.45	6.48	---
Pulpa Blanca lb	3.61	3.50	4.00	3.65	3.34	3.79	3.42	3.33	6.19	---
Costillón lb	3.79	3.77	4.00	3.65	3.34	3.79	3.37	4.24	6.48	---
Lomo de Cinta sin Hueso lb	4.98	---	4.00	---	---	---	4.97	---	---	---
Lomo de Cinta con Hueso lb	2.54	2.45	2.45	---	2.09	2.45	2.45	2.44	---	---
Lomo de Paleta lb	---	---	4.00	---	---	---	---	---	---	---
Lomo Rayado lb	3.70	---	4.00	---	3.34	3.70	3.37	---	---	---
Espaldilla lb	3.15	---	3.00	---	---	---	---	---	---	---
Entraña lb	3.15	3.75	4.00	---	---	---	3.42	---	---	---
Falda Limpia lb	3.07	---	3.00	---	3.30	---	2.64	2.65	4.90	---
Falda Limpia Delgada lb	3.07	---	---	---	3.30	---	2.64	2.63	---	---
Falda Limpia Gruesa lb	3.07	2.95	---	---	3.30	---	2.63	---	---	---
Jarrete lb	2.30	2.30	2.30	2.30	2.25	2.30	2.30	2.24	---	---
Jarretón lb	3.07	2.75	3.00	---	2.57	3.11	2.48	---	---	---
Pecho Hueso lb	0.75	---	0.75	---	---	0.75	0.75	---	---	---
Pecho Carne lb	---	---	---	---	2.50	---	2.63	1.88	---	---
Costilla lb	---	2.31	1.95	1.75	1.71	---	1.79	1.78	---	---
Hueso de Cadera lb	---	---	0.75	0.75	---	---	0.50	---	---	---
Hueso Rojo lb	---	---	0.75	0.75	---	---	0.45	---	---	---
Rabo lb	2.79	---	1.25	1.25	---	2.79	1.51	1.72	---	---
Riñón c/u	---	---	---	---	---	---	---	---	---	---
Riñón lb	---	---	---	---	0.30	---	0.45	---	---	---
Corazón lb	1.93	1.88	1.85	1.40	1.10	1.93	1.45	1.47	---	---
Corazón c/u	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.54	0.99	---	---	0.85	1.47	1.30	1.25	---	---
Hígado lb	2.16	2.25	2.15	2.25	1.98	2.15	2.14	1.96	2.65	---
Lengua lb	3.52	1.90	---	---	2.95	2.95	3.41	2.94	---	---
Lengua c/u	---	---	4.00	3.75	---	---	---	---	---	---
Patas lb	0.57	---	---	---	0.24	0.57	0.40	0.54	---	---
Patas c/u	---	---	---	---	---	---	---	---	---	---
Bofe lb	1.20	1.45	1.10	1.00	1.30	1.20	1.19	1.52	---	---
Carne Molida Especial lb	3.70	3.63	---	---	---	3.52	3.42	3.41	---	---
Carne Molida Primera lb	2.00	2.00	2.00	---	2.00	2.00	2.00	2.00	---	---
Carne Molida Segunda lb	---	---	---	---	0.85	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	---	---	2.59	---	---
Chorris (Costilla Especial) lb	2.48	---	---	---	---	---	---	---	---	---
Ropa Vieja lb	3.16	2.90	3.00	---	2.50	3.20	2.64	2.63	---	---
Guisada de Res de Primera lb	3.41	---	---	---	---	3.02	---	---	6.07	---
Guisado de Res de Segunda lb	3.07	---	---	---	2.50	---	2.38	2.37	---	---
Carne Magra lb	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	3.61	2.89	---	---	3.30	3.70	3.32	3.28	---	---
Cerdo										
Chuleta lb	1.90	---	---	---	1.90	1.90	---	1.89	1.90	---
Chuleta Especial lb	2.75	2.87	3.75	3.00	3.25	2.77	---	2.38	---	---
Puerco Liso lb	2.70	2.65	3.75	3.25	2.68	2.77	---	2.69	6.51	---
Costilla de Cerdo lb	2.82	2.86	3.75	3.00	2.20	2.86	---	2.53	6.50	---
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	0.99	0.93	---	1.25	1.07	0.99	0.85	0.84	1.11	---
Rabito Fresco lb	---	---	---	---	---	---	---	---	2.27	---
Rabito en Salmuera lb	2.11	---	2.75	2.25	2.07	2.11	2.25	2.18	3.03	---
Pemil con Piel lb	2.52	---	---	---	2.48	2.61	---	2.44	---	---
Pemil sin Piel lb	---	---	---	---	---	---	---	---	---	---
Tocino lb	0.66	0.69	1.25	---	0.61	0.66	---	0.38	1.47	---
Codillo lb	1.59	1.54	---	1.50	1.52	1.59	---	1.46	2.45	---
Cabeza lb	0.22	---	---	0.60	0.35	0.27	---	0.44	---	---
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	---	---	---	---	---	---	---	---	---	---
Pollo o Gallina (empacada) lb	---	---	---	1.45	---	---	1.41	1.37	---	---
Pollo Picado lb	1.18	---	---	---	---	1.18	1.18	1.16	1.18	---
Muslo Encuentro lb	1.40	1.22	1.65	1.45	1.37	1.47	1.38	1.39	1.57	---
Encuentro lb	1.39	1.20	---	1.45	---	---	---	1.35	1.60	---
Muslos lb	1.84	1.50	---	1.45	1.65	1.86	1.73	1.63	2.04	---
Pechuga lb	1.70	1.40	1.65	1.50	1.43	1.72	1.66	1.44	1.93	---
Pescuezo con Piel lb	---	---	---	---	---	---	---	---	---	---
Pescuezo sin Piel lb	0.82	0.61	---	0.70	0.57	0.82	0.66	---	---	---
Molleja lb	1.36	1.15	1.65	1.45	1.20	1.36	0.89	1.18	---	---
Hígado de Pollo lb	0.80	0.22	0.85	0.60	0.75	0.80	0.75	0.74	---	---
Alas lb	1.86	1.50	1.50	---	1.35	1.86	1.88	---	2.06	---
Patitas lb	0.70	0.28	0.75	---	---	0.70	---	---	---	---