

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE HERRERA: SEPTIEMBRE 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	4.89	7.70	5.66	4.86	---	4.65
Lomo Mulato lb	3.79	---	4.00	3.65	---	3.79	3.47	3.47	---	3.45
Palomilla lb	3.59	3.44	4.00	3.65	3.32	3.70	3.24	3.24	6.18	3.45
Punta de Palomilla lb	3.84	---	4.00	3.65	3.34	3.84	3.24	3.32	6.19	4.65
Rincón lb	3.70	3.70	4.00	---	3.29	3.70	3.47	---	6.46	3.45
Babilla lb	2.87	2.87	2.87	---	2.81	2.87	2.87	2.84	2.87	2.87
Pulpa Negra lb	3.70	3.65	4.00	---	3.34	3.70	3.47	3.31	6.18	3.45
Pulpa Blanca lb	3.70	3.50	4.00	---	3.34	3.70	3.47	3.33	5.20	3.45
Costillón lb	3.79	3.72	4.00	---	3.34	3.79	3.41	---	6.18	4.65
Lomo de Cinta sin Hueso lb	4.31	---	4.00	---	2.87	4.31	---	---	5.79	---
Lomo de Cinta con Hueso lb	2.45	2.45	2.45	---	---	2.45	2.45	---	2.45	2.45
Lomo de Paleta lb	---	---	---	---	---	---	---	2.69	5.40	---
Lomo Rayado lb	3.70	---	4.00	---	---	3.70	3.41	---	---	3.45
Espaldilla lb	3.15	---	---	---	---	---	---	---	---	---
Entraña lb	3.15	---	3.00	---	---	---	3.47	---	5.43	3.45
Falda Limpia lb	3.06	---	3.00	---	3.29	3.20	2.68	---	4.67	3.00
Falda Limpia Delgada lb	3.06	---	3.00	---	3.29	3.20	2.68	---	---	3.00
Falda Limpia Gruesa lb	3.06	2.95	3.00	---	---	3.20	2.68	---	---	3.00
Jarrete lb	2.30	2.30	2.30	2.30	2.25	2.30	2.30	2.27	2.30	2.30
Jarretón lb	3.06	2.75	2.85	---	2.57	3.11	2.52	---	---	3.00
Pecho Hueso lb	---	---	0.75	---	---	0.75	0.75	---	0.75	0.75
Pecho Carne lb	---	---	3.00	---	2.50	---	---	---	---	3.00
Costilla lb	2.25	2.31	1.95	---	---	2.25	1.83	1.68	2.52	1.90
Hueso de Cadera lb	---	---	0.75	---	0.32	---	0.55	---	---	0.85
Hueso Rojo lb	---	0.25	0.75	---	0.68	---	0.50	---	---	0.85
Rabo lb	2.79	1.31	1.25	---	0.68	2.79	1.55	1.72	---	---
Riñón c/u	---	---	0.60	---	---	---	---	---	---	0.30
Riñón lb	---	---	---	---	0.30	---	0.50	---	---	---
Corazón lb	1.93	1.88	1.85	---	1.14	1.93	1.50	1.47	1.77	1.75
Corazón c/u	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.45	0.99	---	---	0.85	1.45	1.30	---	1.05	1.00
Hígado lb	2.15	2.25	2.15	2.25	1.98	2.15	2.18	2.15	2.53	2.25
Lengua lb	2.95	1.90	---	---	2.95	3.52	3.46	2.94	---	---
Lengua c/u	---	---	4.00	---	---	---	---	---	---	5.00
Patas lb	0.56	---	---	---	0.37	0.56	0.45	0.54	0.36	0.35
Patas c/u	---	---	---	---	---	---	---	---	---	---
Bofe lb	---	1.45	1.10	---	1.30	1.20	1.18	1.52	---	1.50
Carne Molida Especial lb	3.70	3.63	---	---	---	3.52	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	---	---	---	---	---	---	---	2.09	2.78	---
Chorris (Costilla Especial) lb	---	---	---	---	---	2.47	---	2.18	---	---
Ropa Vieja lb	3.16	2.90	3.00	---	2.50	3.20	2.68	3.15	---	3.00
Guisada de Res de Primera lb	3.02	---	---	---	---	3.02	---	---	---	---
Guisado de Res de Segunda lb	---	2.88	3.00	---	---	---	2.38	2.40	---	3.00
Carne Magra lb	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	3.70	2.89	---	---	3.29	3.70	3.37	3.35	---	3.10
Cerdo										
Chuleta lb	1.90	---	---	---	---	1.90	1.90	1.88	1.90	---
Chuleta Especial lb	2.75	3.44	3.75	3.00	3.25	2.77	2.54	---	4.07	---
Puerco Liso lb	2.70	2.65	3.75	3.25	2.70	2.77	2.79	2.68	5.88	---
Costilla de Cerdo lb	2.81	2.87	3.75	3.00	---	2.86	2.99	2.47	3.90	---
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	0.88	1.04	---	1.25	1.67	0.99	0.85	0.78	1.06	1.10
Rabito Fresco lb	1.45	---	---	---	---	---	---	---	2.17	---
Rabito en Salmuera lb	1.84	1.25	2.75	2.15	2.05	1.84	2.25	1.81	2.43	2.00
Pernil con Piel lb	2.52	---	---	---	2.48	2.61	---	---	---	---
Pernil sin Piel lb	---	---	---	---	---	---	---	---	---	---
Tocino lb	0.29	0.69	1.25	---	0.61	0.65	0.39	0.44	1.41	0.90
Codillo lb	1.59	1.54	---	1.50	1.52	1.59	1.50	1.58	2.35	---
Cabeza lb	0.49	0.50	---	0.60	0.40	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	1.18	1.10	1.65	1.50	---	---	---	1.37	1.24	1.25
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	1.41	---	1.47	1.45
Pollo Picado lb	1.18	---	---	---	---	1.18	1.18	---	1.18	1.25
Muslo Encuentro lb	1.45	1.17	1.65	1.40	1.39	1.47	1.41	1.40	1.57	1.40
Encuentro lb	1.38	1.20	---	1.45	---	---	---	---	1.60	---
Muslos lb	1.84	1.50	---	---	1.65	1.86	1.73	---	2.04	---
Pechuga lb	1.70	1.40	1.65	1.50	1.45	1.72	1.66	1.48	1.93	1.65
Pescuezo con Piel lb	---	0.40	---	---	---	---	---	---	---	---
Pescuezo sin Piel lb	0.81	0.61	---	0.70	0.75	0.81	0.66	---	---	0.75
Molleja lb	1.36	1.15	1.65	1.45	1.20	1.36	1.38	1.18	---	1.50
Hígado de Pollo lb	0.80	0.22	0.85	0.60	0.75	0.80	0.75	---	---	0.50
Alas lb	1.86	1.45	1.50	1.45	---	1.86	1.88	1.64	---	1.50
Patitas lb	0.70	0.28	---	---	---	0.70	---	---	---	---

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO