

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE CHORRERA Y ARRAIJAN-VISTA ALEGRE FEBRERO 2016

PRODUCTO / MARCA	ARRAIJAN Y VISTA ALEGRE									LA CHORRERA				
	EL FUERTE WEST LAND MALL	EL MACHETAZO NVO. ARRAIJÁN	EL TAJONAZO NUEVO ARRAIJÁN	EL TAJONAZO VACAMONTE	REY VISTA ALEGRE	SUPER 99, EL TECAL	SUPER 99, VALLE HERMOSO	XTRA ARRAIJÁN	XTRA VISTA ALEGRE	EL PUEBLO NO. 2 MERCADO	LA PROSPERIDAD NO. 1	REY LA CHORRERA	SUPER 99 LA CHORRERA	XTRA LA CHORRERA
RES														
Filete lb	---	---	---	---	---	---	---	---	---	---	12.54	---	---	---
Lomo Mulato lb	---	---	---	7.83	---	7.91	---	7.55	7.55	8.05	8.03	8.29	---	8.00
Palomilla lb	---	7.90	7.83	7.78	8.49	---	---	7.53	7.55	---	8.03	8.69	7.91	7.86
Punta de Palomilla lb	7.57	8.45	7.83	7.78	---	---	---	---	---	---	---	---	7.91	---
Rincón lb	7.57	8.15	7.83	7.78	10.01	5.91	7.91	---	7.55	8.05	---	10.19	7.91	8.00
Babilla lb	---	---	---	6.33	---	6.33	---	---	---	6.30	6.33	---	---	---
Pulpa Negra lb	7.57	---	7.83	7.78	9.39	7.91	7.91	7.53	7.55	8.05	8.03	10.49	7.91	8.00
Pulpa Blanca lb	7.57	8.15	7.83	7.78	9.39	---	---	7.53	7.55	---	8.03	9.49	---	8.00
Costillón lb	7.99	8.15	7.83	7.78	8.09	---	7.75	7.97	7.79	7.90	7.78	12.59	7.75	7.70
Lomo de Cinta con Hueso lb	---	5.40	---	---	---	5.40	5.40	5.36	5.35	5.40	5.40	4.99	5.40	5.39
Lomo de Paleta lb	---	---	5.95	5.95	---	5.84	---	---	5.24	5.95	6.05	---	5.84	5.83
Lomo Rayado lb	---	7.95	---	---	---	7.91	7.91	---	7.55	---	---	---	---	---
Espaldilla lb	---	---	---	6.17	---	---	---	---	---	---	---	---	---	---
Entraña lb	7.99	6.95	---	7.78	---	---	---	7.94	6.96	---	7.76	---	---	5.61
Falda Limpia lb	5.99	6.75	6.17	---	5.80	---	5.97	---	5.95	---	---	6.39	---	5.59
Falda Limpia Gruesa lb	---	---	6.17	5.95	7.80	---	---	---	---	---	---	---	---	---
Jarrete lb	---	---	5.07	5.07	---	5.07	5.07	5.04	5.04	5.05	5.06	---	5.07	5.04
Pecho Hueso lb	---	---	1.65	1.65	1.65	---	1.66	---	---	1.65	1.66	---	---	---
Pecho Carne lb	---	---	---	---	---	---	---	3.28	---	---	---	---	---	---
Costilla lb	3.89	---	5.84	5.84	---	---	---	3.92	3.93	4.50	4.62	6.69	4.16	---
Hueso de Cadera lb	---	---	0.99	---	---	---	---	---	---	---	2.09	---	---	---
Hueso Rojo lb	0.50	---	0.99	0.99	---	---	---	---	---	1.25	1.76	1.95	1.22	---
Rabo lb	---	---	2.76	---	---	---	---	---	---	---	4.51	---	---	---
Corazón lb	4.25	---	---	4.39	---	---	---	---	---	---	4.29	---	3.20	---
Mondongo lb	4.04	3.20	2.36	2.36	4.70	---	3.99	---	4.39	2.00	2.42	---	3.99	---
Hígado lb	---	4.75	5.31	5.13	5.80	---	---	---	4.49	5.50	5.28	6.69	2.64	5.49
Lengua lb	---	---	---	---	7.80	---	---	---	---	---	---	---	7.63	---
Lengua c/u	---	---	4.41	---	---	---	---	---	---	---	5.55	---	---	---
Patas lb	---	---	---	---	1.85	---	---	---	---	---	---	1.95	---	---
Patas c/u	---	---	0.50	1.10	---	---	---	---	---	1.10	0.85	---	---	---
Bofe lb	---	2.65	4.87	4.87	---	---	---	---	2.75	---	4.29	---	2.65	2.64
Carne Molida Especial lb	6.25	8.15	7.78	7.78	8.97	---	---	6.26	6.26	6.80	7.04	9.15	---	6.79
Carne Molida Primera lb	3.85	4.41	---	---	---	4.41	---	---	3.87	4.20	4.41	4.41	---	4.40
Obsobuco lb	---	---	---	---	---	---	---	---	---	4.25	---	---	---	---
Chorris (Costilla Especial) lb	4.75	4.95	5.84	---	6.70	6.68	---	---	4.15	---	4.62	---	6.67	4.15
Ropa Vieja lb	---	---	6.72	6.72	---	---	---	---	5.68	6.50	6.50	---	---	6.24
Guisada de Res de Primera lb	---	7.90	6.39	6.39	7.98	6.46	6.45	---	6.44	---	---	7.79	---	6.54
Guisado de Res de Segunda lb	---	---	---	---	---	---	---	---	5.27	---	---	---	---	---
Bistec Picado lb	7.99	8.15	7.78	7.78	---	---	---	7.69	7.23	7.75	7.48	8.39	7.70	7.65
CERDO														
Chuleta lb	4.19	---	4.19	4.19	---	---	4.19	---	4.12	4.19	4.19	---	4.19	---
Chuleta Especial lb	6.06	8.18	6.06	6.06	---	---	5.49	6.06	6.06	---	6.55	---	5.49	---
Puerco Liso lb	5.45	6.19	6.50	6.50	---	---	6.15	5.43	---	7.00	7.37	9.19	---	6.99
Costilla de Cerdo lb	4.97	6.20	5.84	5.84	8.60	---	---	5.43	---	---	6.60	8.69	---	4.09
Patitas Congeladas lb	1.85	---	2.47	2.47	---	1.87	1.87	1.83	1.83	2.20	2.18	2.29	1.87	1.86
Rabito en Salmuera lb	4.31	---	---	4.89	---	---	---	4.23	4.27	---	5.06	---	---	4.95
Pernil con Piel lb	---	---	5.51	5.51	---	---	---	5.60	5.25	4.58	---	---	---	---
Pernil sin Piel lb	---	---	---	6.50	---	---	---	---	---	---	---	---	---	5.39
Tocino lb	0.50	0.75	1.87	1.87	---	---	---	1.92	0.83	---	1.54	1.39	0.86	---
Codillo lb	3.53	3.58	4.30	4.30	5.49	---	---	3.19	---	---	4.19	5.59	---	4.39
Cabeza lb	0.99	---	1.76	1.76	1.85	---	---	3.20	0.65	---	1.32	---	---	1.11
POLLO														
Pollo Rosti (sin patas ni cabeza) lb	---	---	3.33	---	---	---	---	---	---	---	3.52	---	---	---
Pollo Picado lb	2.48	2.60	2.43	2.43	---	2.60	2.60	2.46	1.94	2.57	2.60	2.60	2.60	2.59
Muslo Encuentro lb	2.89	3.10	3.26	3.26	3.40	3.31	3.31	2.87	2.38	3.10	3.85	3.39	3.31	---
Encuentro lb	2.44	3.10	---	---	---	3.15	3.15	2.58	2.58	2.40	3.52	3.15	---	2.39
Muslos lb	3.35	4.15	4.30	4.30	4.30	3.99	4.14	3.33	3.33	4.15	4.07	4.29	4.14	4.13
Pechuga lb	2.45	3.90	3.90	3.90	4.30	3.86	3.86	---	---	4.00	3.63	4.29	3.86	3.85
Pescuezo con Piel lb	---	---	---	1.32	---	---	---	---	---	1.00	1.76	---	---	---
Pescuezo sin Piel lb	---	1.75	1.43	---	---	---	---	---	---	---	---	---	1.81	---
Molleja lb	2.48	2.87	3.11	3.11	---	3.04	1.96	2.27	2.27	3.35	3.41	3.00	---	---
Hígado de Pollo lb	---	1.65	1.32	1.48	---	1.65	1.65	---	0.52	1.15	1.65	1.05	1.65	2.14
Alas lb	3.35	4.10	4.45	4.45	4.30	4.14	4.14	3.35	2.60	3.00	3.85	4.29	4.14	2.99
Patitas lb	---	---	1.10	1.10	---	---	---	---	---	---	1.21	---	---	---

Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor

Fuente: ACODECO