

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

Producto / Marca	SANTIAGO									
	EL MACHETAZO/ SANTIAGO	KIOSCO HERNANDEZ	NO. ERIC TEJEDOR	REY SANTIAGO/ BOULEVARD	S/M CARNE NO.2/SANTIAGO	S/M CARNE NO.3/SANTIAGO	S/M CARNE NO.5/SANTIAGO	S/M CARNE NO.6/SANTIAGO	S/M JUAN XXIII CENTRAL	SUPER 99/SANTIAGO
Res										
Filete lb	7.70	4.25	4.00	7.07	5.66	5.65	5.65	5.65	---	5.58
Lomo Mulato lb	3.80	3.25	3.25	3.76	3.40	3.39	3.39	3.39	3.52	3.52
Palomilla lb	3.70	3.25	3.25	3.53	3.46	3.44	3.39	3.94	3.54	3.27
Punta de Palomilla lb	3.84	3.25	3.25	4.53	3.46	3.44	3.39	3.44	3.54	3.27
Rincón lb	3.70	3.25	3.25	3.94	3.50	3.49	3.49	3.49	3.58	3.47
Babilla lb	2.87	2.87	2.87	---	2.87	2.87	2.87	2.87	2.87	2.87
Pulpa Negra lb	3.70	3.25	3.25	3.90	3.46	3.44	3.44	3.44	3.54	3.47
Pulpa Blanca lb	3.70	3.25	3.25	---	3.40	3.39	3.39	3.39	3.52	---
Costillón lb	3.80	3.35	3.25	4.94	3.50	3.49	3.49	3.49	3.61	3.42
Lomo de Cinta sin Hueso lb	---	---	3.25	---	3.40	3.39	3.39	3.39	3.61	4.11
Lomo de Cinta con Hueso lb	2.45	---	---	2.08	2.45	2.45	2.45	2.45	2.45	2.45
Lomo de Paleta lb	---	---	---	---	2.14	2.14	2.14	2.14	---	---
Lomo Rayado lb	---	3.00	---	---	---	---	3.39	---	3.61	---
Espaldilla lb	3.16	2.75	---	---	---	---	---	2.69	---	2.41
Entraña lb	---	3.00	3.25	---	2.35	2.35	2.35	2.35	3.52	2.69
Falda Limpia lb	3.07	3.00	2.75	2.99	2.75	2.34	2.75	2.75	2.84	2.41
Falda Limpia Delgada lb	3.07	2.00	2.50	---	2.75	2.34	2.75	2.75	2.84	2.41
Falda Limpia Gruesa lb	3.07	3.00	2.75	2.99	2.75	2.34	2.75	2.75	2.84	2.68
Jarrete lb	2.30	2.30	2.30	---	2.30	2.30	2.30	2.30	2.30	2.30
Jarretón lb	3.07	2.75	2.50	---	---	---	---	---	---	2.30
Pecho Hueso lb	0.75	0.75	0.75	0.75	0.75	0.75	0.75	0.75	---	0.75
Pecho Carne lb	3.07	2.50	2.75	---	2.70	2.75	2.70	2.45	2.87	2.41
Costilla lb	---	1.75	1.75	---	1.85	1.85	1.85	1.85	2.50	1.84
Hueso de Cadera lb	---	---	---	---	0.50	0.50	0.50	0.50	0.64	0.55
Hueso Rojo lb	---	---	0.50	---	0.50	0.50	0.50	0.50	0.64	0.50
Rabo lb	2.80	1.75	1.75	---	1.02	1.02	1.02	1.02	2.72	1.57
Riñón c/u	---	---	---	---	0.50	---	0.50	---	---	---
Riñón lb	---	---	---	---	---	---	---	---	---	0.50
Corazón lb	1.93	1.50	1.50	2.58	1.26	1.26	1.26	1.26	1.68	1.50
Corazón c/u	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.48	1.00	1.00	---	0.99	0.99	0.99	0.99	1.23	1.30
Hígado lb	2.16	2.00	2.00	---	2.05	2.05	2.05	2.05	2.16	2.19
Lengua lb	3.41	---	---	---	---	---	---	---	2.31	3.46
Lengua c/u	---	5.00	6.00	---	6.00	6.00	6.00	6.00	---	---
Patatas lb	0.57	0.50	0.50	---	0.40	0.45	0.45	0.45	---	0.45
Patatas c/u	---	1.00	---	---	0.99	---	---	---	---	---
Bofe lb	1.55	1.50	1.50	---	1.26	1.26	1.26	1.26	1.66	1.18
Carne Molida Especial lb	3.70	---	---	4.15	---	2.49	2.75	2.75	---	3.64
Carne Molida Primera lb	2.00	---	---	2.00	2.00	2.00	2.00	2.00	2.00	2.00
Carne Molida Segunda lb	---	---	---	---	---	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	2.55	2.55	2.55	---	---
Chorris (Costilla Especial) lb	2.48	2.75	---	2.54	---	---	1.99	---	---	3.03
Ropa Vieja lb	3.16	3.00	2.75	---	2.75	2.34	2.75	2.75	2.84	2.69
Guisada de Res de Primera lb	3.41	---	---	3.62	---	---	---	---	---	3.27
Guisado de Res de Segunda lb	---	---	---	---	2.40	---	---	---	---	2.41
Carne Magra lb	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	3.61	---	3.00	3.70	3.35	3.34	3.34	3.34	3.52	3.37
Cerdo										
Chuleta lb	1.90	---	2.25	---	1.90	1.90	1.90	1.90	2.50	1.90
Chuleta Especial lb	2.75	2.50	2.65	3.81	2.65	---	2.65	2.65	2.70	2.50
Puerco Liso lb	2.64	---	3.00	---	2.75	2.75	2.75	2.75	3.11	2.80
Costilla de Cerdo lb	2.70	---	2.25	3.90	2.35	2.35	2.35	2.35	2.50	---
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	1.00	---	1.00	---	1.15	1.05	1.15	1.15	1.25	0.80
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---
Rabito en Salmuera lb	1.45	---	---	---	1.87	1.96	1.96	2.07	1.95	1.95
Pernil con Piel lb	---	---	2.25	---	2.40	2.39	2.39	2.39	2.72	3.04
Pernil sin Piel lb	---	---	---	---	---	---	---	---	---	---
Tocino lb	0.57	---	0.75	---	0.65	0.65	0.65	0.65	0.64	0.39
Codillo lb	1.65	---	1.50	---	1.35	1.35	1.35	1.35	1.25	1.50
Cabeza lb	0.36	---	0.50	---	0.65	0.65	0.65	0.65	0.55	0.65
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	---	---	---	---	1.34	1.34	1.34	1.34	1.33	1.36
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	---	---	---	---	---	---	---	---	---	---
Muslo Encuentro lb	1.45	---	---	---	1.30	1.29	1.29	1.29	1.51	1.40
Encuentro lb	---	---	---	1.43	1.29	1.29	1.29	1.29	1.63	1.13
Muslos lb	1.84	---	---	1.99	1.60	1.60	1.60	1.60	1.65	1.81
Pechuga lb	1.70	---	---	1.90	1.35	1.34	1.34	1.34	1.47	1.59
Pescuezo con Piel lb	---	---	---	---	0.24	0.24	0.24	0.24	0.58	---
Pescuezo sin Piel lb	---	---	---	---	---	---	---	---	---	0.59
Molleja lb	1.36	---	---	---	1.04	1.04	1.04	1.04	1.36	1.39
Hígado de Pollo lb	0.45	---	---	---	0.24	0.24	0.25	0.24	0.30	0.22
Alas lb	1.86	---	---	1.67	1.29	1.29	1.29	1.29	1.34	1.81
Patitas lb	---	---	---	---	0.16	0.16	0.16	0.16	0.36	---