

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE VERAGUAS: ENERO 2016

Producto / Marca	SANTIAGO										
	BANCO/EDWIN HERNANDEZ	BCO DE CARNE ARTURO PEREZ	EL MACHETAZO/S ANTIAGO	REY BOULEVARD/S ANTIAGO	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	SUPER XTRA SANTIAGO
Res											
Filete lb	4.25	4.00	7.69	7.80	5.75	5.60	5.60	5.48	---	5.57	---
Lomo Mulato lb	3.50	3.25	3.79	4.21	3.44	3.44	3.44	3.44	---	3.47	3.38
Palomilla lb	3.50	---	3.58	3.85	3.29	---	3.29	3.29	3.69	3.22	3.21
Punta de Palomilla lb	3.50	---	3.83	---	3.29	3.29	3.29	3.29	3.69	3.22	---
Rincón lb	3.50	3.25	---	4.53	3.54	3.54	3.54	---	3.74	3.42	3.41
Babilla lb	2.87	2.87	2.87	2.87	2.87	2.87	2.87	2.87	2.87	2.87	---
Pulpa Negra lb	3.50	---	3.70	4.26	3.49	3.49	3.49	3.49	3.69	3.42	---
Pulpa Blanca lb	3.50	3.25	---	4.26	3.44	3.44	3.44	---	3.67	---	3.38
Costillón lb	3.50	---	---	5.67	3.54	3.54	3.54	3.54	3.76	3.37	3.36
Lomo de Cinta sin Hueso lb	3.50	3.25	---	---	---	3.44	---	---	---	---	---
Lomo de Cinta con Hueso lb	---	2.45	2.45	---	---	2.45	---	2.45	---	2.45	2.44
Lomo de Paleta lb	---	---	---	---	2.39	2.39	2.39	2.39	---	---	2.13
Lomo Rayado lb	3.00	3.25	---	---	---	---	---	---	---	---	---
Espaldilla lb	3.00	---	3.15	---	---	---	---	---	---	---	---
Entraña lb	3.25	---	---	---	---	2.35	2.65	2.65	---	---	3.06
Falda Limpia lb	3.00	---	3.06	---	2.44	2.44	2.75	2.75	2.99	---	2.74
Falda Limpia Delgada lb	3.00	2.25	---	---	---	---	---	---	---	---	---
Falda Limpia Gruesa lb	3.00	2.75	---	---	---	---	---	---	---	2.63	---
Jarrete lb	2.30	2.25	---	---	2.30	2.30	2.30	2.30	2.30	2.30	---
Jarretón lb	---	2.75	3.06	---	---	---	---	---	---	---	---
Pecho Hueso lb	---	---	0.75	---	---	---	0.75	0.75	---	---	---
Pecho Carne lb	---	---	---	---	---	---	---	---	---	---	---
Costilla lb	2.00	1.65	---	---	1.95	1.95	1.95	1.95	2.65	1.79	1.78
Hueso de Cadera lb	---	---	---	---	---	---	0.50	0.50	---	0.55	---
Hueso Rojo lb	---	---	---	---	---	0.50	---	0.50	---	0.55	---
Rabo lb	2.00	1.65	2.79	---	0.98	1.02	1.02	1.02	2.88	1.51	---
Riñón c/u	---	---	---	---	---	---	---	---	---	---	---
Riñón lb	---	---	---	---	---	---	---	---	---	---	---
Corazón lb	2.00	1.30	---	---	1.26	1.26	1.26	---	1.84	1.45	1.47
Corazón c/u	---	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.00	1.00	1.45	2.13	0.99	0.99	0.99	---	1.39	1.40	---
Hígado lb	2.00	1.90	2.15	---	2.05	2.05	2.05	2.05	2.32	1.20	2.02
Lengua lb	---	---	---	3.53	---	---	---	---	2.31	3.41	2.71
Lengua c/u	7.00	5.00	---	---	6.00	6.00	6.00	6.00	---	---	---
Patatas lb	0.50	---	0.57	0.84	0.45	0.45	0.45	---	---	0.40	---
Patatas c/u	---	---	---	---	---	---	---	---	0.98	---	---
Bofe lb	1.75	1.30	---	---	---	1.26	1.26	---	1.82	1.20	---
Carne Molida Especial lb	---	---	3.70	2.94	---	---	---	---	---	3.42	2.84
Carne Molida Primera lb	---	---	2.00	2.00	---	2.00	---	---	2.00	2.00	1.99
Carne Molida Segunda lb	---	---	---	---	---	---	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	---	---	---	---	---	---
Chorris (Costilla Especial) lb	---	---	2.47	---	---	---	---	---	2.65	---	2.46
Ropa Vieja lb	---	---	3.15	3.53	---	2.44	2.75	---	2.99	2.64	2.63
Guisada de Res de Primera lb	---	---	---	3.62	---	---	---	---	---	---	---
Guisado de Res de Segunda lb	---	---	---	---	---	---	---	---	---	---	---
Carne Magra lb	---	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	---	---	3.61	3.76	---	3.34	3.39	---	3.67	---	3.31
Cerdo											
Chuleta lb	---	---	1.90	1.90	1.90	1.90	1.90	1.90	1.90	1.90	---
Chuleta Especial lb	---	2.30	2.74	3.81	2.65	---	---	---	---	2.54	2.37
Puerco Liso lb	---	2.75	2.77	4.17	2.49	2.59	2.59	2.49	3.13	2.79	2.48
Costilla de Cerdo lb	---	2.30	---	3.90	2.35	2.35	---	2.35	2.52	2.99	2.34
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	---	1.00	0.90	0.81	0.85	0.85	0.85	0.85	1.25	0.85	---
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---	---
Rabito en Salmuera lb	---	---	2.11	2.54	1.87	1.96	---	2.07	1.95	---	1.95
Pernil con Piel lb	---	---	2.54	---	2.25	2.39	2.39	2.39	---	---	---
Pernil sin Piel lb	---	---	---	---	---	---	---	---	2.74	3.03	---
Tocino lb	---	1.00	0.57	---	0.65	0.65	0.65	---	0.64	0.39	0.39
Codillo lb	---	1.25	1.65	---	1.35	1.35	1.35	1.35	1.25	1.45	1.34
Cabeza lb	---	0.60	0.36	---	0.65	0.65	0.65	0.65	0.55	0.65	0.35
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	1.41	1.36	---
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	---	---	---	---	---	---	---	---	---	---	1.18
Muslo Encuentro lb	---	---	1.38	1.88	1.24	1.24	1.24	1.24	1.63	1.29	---
Encuentro lb	---	---	---	1.43	1.29	1.29	---	---	---	---	---
Muslos lb	---	---	1.86	1.99	1.60	1.60	---	---	---	1.81	---
Pechuga lb	---	---	1.70	1.90	1.29	1.29	1.29	1.29	1.50	1.63	1.23
Pescuezo con Piel lb	---	---	---	---	0.24	0.24	0.24	0.24	0.58	---	---
Pescuezo sin Piel lb	---	---	---	---	---	---	---	---	---	0.59	---
Molleja lb	---	---	1.30	---	1.04	1.04	1.04	1.04	1.38	1.11	---
Hígado de Pollo lb	---	---	0.80	---	0.24	0.24	0.25	0.24	0.30	0.27	---
Alas lb	---	---	1.86	1.67	1.24	1.24	1.24	1.24	1.53	1.81	1.69
Patitas lb	---	---	---	---	0.20	0.16	0.16	0.16	0.36	---	---