

**PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE VERAGUAS: JUNIO 2014**

Producto / Marca	SANTIAGO							SONA
	BANCO/EDWIN HERNANDEZ	EL MACHETAZO	S/M CARNE No.2/SANTIAGO	S/M CARNE No.3/SANTIAGO	S/M CARNE No.5/SANTIAGO	S/M CARNE No.6/SANTIAGO	SUPER 99/SANTIAGO	
<b>CARNE DE RES</b>								
Filete lb	3.75	5.89	4.76	5.10	5.10	5.20	5.34	3.82
Lomo Mulato lb	2.90	3.29	2.84	2.84	2.84	2.90	3.23	2.88
Palomilla lb	2.90	3.29	2.93	2.93	2.93	2.93	2.98	2.98
Punta de Palomilla lb	2.90	3.29	2.93	2.93	2.93	2.93	2.98	2.98
Rincón lb	3.00	3.29	3.00	3.00	3.00	3.00	3.18	3.11
Babilla lb	3.00	3.29	2.93	2.93	3.00	2.93	3.18	3.09
Pulpa Negra lb	3.00	3.29	2.93	2.93	3.00	2.93	3.18	3.09
Pulpa Blanca lb	1.90	3.29	2.13	2.03	3.00	---	---	3.09
Costillón lb	3.00	3.36	3.00	3.00	3.00	3.00	3.13	3.22
Lomo de Cinta sin Hueso lb	3.00	3.16	2.75	3.00	2.83	---	---	3.17
Lomo de Cinta con Hueso lb	---	2.50	2.30	2.30	2.30	2.30	2.44	2.52
Lomo de Paleta lb	1.90	---	2.00	2.00	2.00	---	---	2.48
Lomo Rayado lb	1.90	3.29	3.00	---	---	---	---	---
Espaldilla lb	2.50	2.50	---	---	---	---	---	---
Entraña lb	2.75	---	2.03	2.02	1.92	2.02	---	2.68
Falda Limpia lb	2.75	2.50	2.29	1.99	2.29	2.29	---	2.36
Falda Limpia Delgada lb	2.50	---	2.29	---	2.29	2.29	---	2.36
Falda Limpia Gruesa lb	2.50	2.50	2.29	2.29	2.29	2.29	2.45	2.36
Jarrete lb	2.50	2.50	2.10	2.10	2.10	2.10	2.29	2.18
Jarretón lb	2.50	2.50	2.10	2.10	1.92	---	---	2.47
Pecho Hueso lb	1.50	---	---	---	1.49	---	1.05	---
Pecho Carne lb	2.50	---	2.29	2.29	2.29	2.02	---	---
Costilla lb	1.50	0.89	1.49	1.49	1.49	1.49	1.69	1.66
Hueso de Cadera lb	0.75	---	0.34	0.34	0.42	0.34	0.55	0.40
Hueso Rojo lb	0.75	0.30	0.34	0.34	0.42	0.34	0.50	0.40
Rabo lb	1.50	1.80	0.97	0.97	0.97	0.97	1.55	1.00
Riñón c/u	---	---	0.37	---	0.45	---	---	---
Riñón lb	---	---	---	---	---	---	0.50	---
Corazón lb	1.25	1.59	1.05	1.05	1.05	1.05	1.50	0.98
Mondongo lb	1.00	0.85	0.94	0.94	0.97	0.99	1.30	1.20
Hígado lb	1.75	1.85	1.92	1.92	1.92	1.92	2.00	2.00
Lengua lb	---	2.70	---	---	---	---	3.00	---
Lengua c/u	5.00	---	3.68	3.60	3.60	3.60	---	3.60
Patas lb	0.50	0.34	0.41	0.29	0.41	0.29	0.45	0.30
Patas c/u	---	---	---	---	0.60	---	---	0.75
Bofe lb	1.25	1.16	1.21	1.15	1.21	1.21	1.54	1.20
Carne Molida Especial lb	---	3.29	---	3.09	---	---	3.04	---
Carne Molida Primera lb	---	2.70	2.34	2.34	2.34	2.40	2.85	2.41
Carne Molida Segunda lb	---	1.59	---	---	1.80	---	2.00	---
Obsobuco lb	---	---	2.31	---	2.31	---	---	---
Chorris (Costilla Especial) lb	---	2.09	---	---	---	---	2.78	---
Ropa Vieja lb	---	2.50	2.29	1.99	2.29	---	---	2.36
Guisada de Res de Primera lb	---	3.29	---	---	---	---	2.98	---
Guisado de Res de Segunda lb	---	---	---	1.80	1.80	---	---	---
Bistec Picado lb	---	3.29	2.40	2.40	2.40	2.45	3.13	2.88
<b>CARNE DE CERDO</b>								
Chuleta lb	2.00	2.41	1.95	1.95	1.95	1.95	2.00	2.15
Chuleta Especial lb	2.50	2.75	2.50	---	2.50	2.30	2.49	2.45
Puerco Liso lb	2.50	2.64	2.55	2.55	2.55	2.55	2.49	2.50
Costilla de Cerdo lb	2.25	2.55	1.95	1.95	1.95	1.95	2.10	2.15
Patitas Congeladas lb	1.00	1.12	1.14	1.14	1.14	---	1.00	1.15
Rabito en Salmuera lb	---	1.79	1.96	1.88	1.72	2.09	1.79	1.95
Pernil con Piel lb	2.00	2.57	2.00	2.20	2.20	2.20	---	2.25
Pernil sin Piel lb	---	---	---	---	2.50	---	---	---
Tocino lb	1.00	0.60	0.40	0.40	0.50	0.40	0.39	0.60
Codillo lb	1.50	1.65	1.30	1.30	1.30	1.30	1.50	1.20
Cabeza lb	0.50	0.34	0.45	0.45	0.45	0.45	0.65	0.55
<b>CARNE DE POLLO</b>								
Pollo Picado lb	---	---	1.30	1.44	1.44	1.44	1.10	1.28
Muslo Encuentro lb	---	1.39	1.24	1.24	1.24	1.24	1.25	1.45
Encuentro lb	---	---	1.19	1.19	1.19	0.99	---	1.34
Muslos lb	---	1.81	1.49	1.49	1.49	1.49	1.81	1.48
Pechuga lb	---	1.65	1.29	1.29	1.29	1.29	1.52	1.34
Pescuezo con Piel lb	---	---	---	0.35	0.35	0.40	0.59	0.59
Pescuezo sin Piel lb	---	---	---	---	0.69	---	---	---
Molleja lb	---	1.30	1.04	1.04	1.04	1.04	1.38	1.36
Hígado de Pollo lb	---	0.45	0.24	0.24	0.24	0.24	0.39	0.39
Alas lb	---	1.75	1.10	1.10	1.10	1.10	1.69	1.28
Patitas lb	---	---	0.20	0.20	0.30	0.40	---	0.45

**Fuente: ACODECO**

**Miembro de CONCADECO, Consejo Centroamericano de Protección al Consumidor**