

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

Producto / Marca	SANTIAGO										
	BANCO ABDIEL	CARNICERIA ATENCIO	EL MACHETAZO/S ANTIAGO	Rey Santiago	SIM CARNE NO.2/SANTIAGO	SIM CARNE NO.3/SANTIAGO	SIM CARNE NO.5/SANTIAGO	SIM CARNE NO.6/SANTIAGO	SIM JUAN XXIII CENTRAL	SUPER 99/SANTIAGO	Super Xtra Santiago
Res											
Filete lb	4.00	4.00	7.70	7.81	5.65	5.65	5.65	5.66	---	5.57	4.86
Lomo Mulato lb	3.25	3.25	3.79	4.17	3.39	3.39	---	3.40	3.58	3.47	3.39
Palomilla lb	---	---	3.52	3.81	3.34	3.34	3.34	3.35	3.60	3.22	3.21
Punta de Palomilla lb	---	---	3.84	4.54	3.34	3.34	---	3.35	3.60	3.22	3.21
Rincón lb	3.25	3.25	3.70	4.22	3.49	3.49	---	3.50	3.65	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	3.25	3.25	3.70	4.17	3.44	3.44	---	3.45	3.60	3.42	3.41
Pulpa Blanca lb	3.25	3.25	3.61	4.17	3.39	3.39	---	3.40	3.58	3.42	3.39
Costillón lb	3.25	3.25	3.79	5.51	3.49	3.49	---	3.50	3.67	3.37	3.36
Lomo de Cinta sin Hueso lb	---	3.25	---	---	---	3.49	---	---	3.67	---	---
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	---	---	2.13
Lomo Rayado lb	3.25	3.25	---	---	---	---	---	3.50	3.58	---	4.00
Espaldilla lb	---	---	3.15	---	---	---	---	---	---	---	---
Entraña lb	3.25	3.25	---	---	---	2.35	---	2.35	3.52	2.64	---
Falda Limpia lb	---	---	3.06	---	2.75	2.75	---	2.75	2.90	2.64	2.75
Falda Limpia Delgada lb	2.50	2.50	3.15	---	---	2.75	---	---	2.90	2.36	---
Falda Limpia Gruesa lb	2.75	2.75	3.06	3.25	---	2.34	---	---	2.90	2.63	---
Jarrete lb	2.30	2.30	2.30	2.30	2.30	2.30	---	2.30	---	2.30	2.30
Jarretón lb	2.75	2.75	3.06	---	---	2.30	---	1.97	---	---	---
Pecho Hueso lb	0.75	0.75	0.75	---	0.75	0.75	---	0.75	---	0.75	---
Pecho Carne lb	2.75	3.25	---	---	2.69	2.75	---	2.70	2.93	---	1.79
Costilla lb	1.75	1.75	2.47	2.63	1.85	1.85	---	1.85	2.55	1.79	1.78
Hueso de Cadera lb	---	---	---	---	0.50	0.50	---	---	0.69	0.55	---
Hueso Rojo lb	---	0.50	---	---	0.50	0.50	---	0.50	0.69	0.50	---
Rabo lb	1.75	1.75	2.79	---	1.02	1.02	---	1.02	2.78	1.51	2.05
Riñón c/u	---	---	---	---	---	---	---	0.50	---	---	---
Riñón lb	---	---	---	0.43	---	---	---	---	---	0.45	---
Corazón lb	1.50	1.25	1.93	2.58	1.25	1.25	---	1.26	1.75	1.45	1.48
Corazón c/u	---	---	---	---	---	---	---	---	---	---	---
Mondongo lb	1.00	1.00	1.45	2.13	0.99	0.99	---	0.99	1.29	1.26	1.25
Hígado lb	2.00	2.00	2.15	2.63	2.05	2.05	2.05	2.05	2.22	2.14	2.05
Lengua lb	---	---	3.52	3.54	---	---	---	---	2.31	3.42	2.72
Lengua c/u	6.00	6.00	---	---	6.00	6.00	6.00	6.00	---	---	---
Patas lb	0.50	0.50	0.56	0.84	0.45	0.45	---	0.45	0.88	0.40	0.40
Patas c/u	---	---	---	---	---	---	---	0.88	---	---	---
Bofe lb	1.50	1.50	1.20	1.88	1.25	1.25	1.25	1.26	1.72	1.20	0.29
Carne Molida Especial lb	---	---	3.70	---	---	2.49	---	2.75	3.42	3.42	2.75
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	---	---	---
Chorris (Costilla Especial) lb	---	---	---	---	---	---	---	1.99	2.92	2.98	---
Ropa Vieja lb	---	---	3.15	3.54	2.34	2.34	---	2.34	2.90	2.64	3.15
Guisada de Res de Primera lb	---	---	3.40	---	---	---	---	---	---	---	---
Guisado de Res de Segunda lb	---	---	---	---	---	---	---	2.40	---	2.41	2.35
Carne Magra lb	---	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	---	---	---	3.76	---	3.34	---	3.35	3.58	3.32	3.32
Cerdo											
Chuleta lb	1.90	1.90	1.90	1.90	1.90	1.90	---	1.90	2.50	1.90	1.90
Chuleta Especial lb	2.65	2.65	2.75	3.81	---	2.65	---	2.65	2.70	2.54	2.53
Puerco Liso lb	3.00	3.00	2.65	4.15	2.75	2.75	---	2.75	3.11	2.80	2.62
Costilla de Cerdo lb	2.25	2.25	2.72	3.90	2.35	2.35	---	2.35	2.50	3.00	2.99
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	1.00	1.00	0.99	1.04	0.89	0.89	0.89	0.89	1.25	0.85	0.84
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---	---
Rabito en Salmuera lb	---	---	2.11	1.99	1.87	1.96	1.96	2.08	1.95	2.25	1.86
Pernil con Piel lb	2.25	2.25	---	---	2.39	2.39	2.39	2.40	2.72	3.04	2.39
Pernil sin Piel lb	2.65	2.65	---	---	---	2.45	---	---	---	---	---
Tocino lb	---	---	---	---	0.65	0.65	---	0.65	0.64	0.39	0.39
Codillo lb	1.50	1.50	---	---	1.35	1.35	---	1.35	1.25	1.45	2.35
Cabeza lb	0.50	0.50	0.35	---	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	---	---	---	1.88	1.34	1.34	1.34	1.34	1.41	1.36	---
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	---	---	1.18	---	---	---	---	---	---	---	0.94
Muslo Encuentro lb	---	---	1.40	1.88	1.34	1.14	1.14	1.14	1.58	1.39	1.13
Encuentro lb	---	---	---	1.43	1.29	1.29	---	1.29	1.70	---	1.50
Muslos lb	---	---	1.84	1.99	1.60	1.60	---	1.60	1.74	1.80	1.79
Pechuga lb	---	---	1.70	1.90	1.19	1.19	1.19	1.19	1.54	1.70	1.18
Pescuezo con Piel lb	---	---	---	---	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	1.38	1.12	1.10
Hígado de Pollo lb	---	---	---	---	0.24	0.24	0.25	0.24	0.30	0.23	0.44
Alas lb	---	---	1.84	1.67	1.14	1.14	1.14	1.14	1.53	1.81	1.13
Patitas lb	---	---	---	---	0.15	0.15	0.15	0.16	0.35	---	---