

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

Producto / Marca	SANTIAGO											
	BANCO DE CARNE GONZALEZ	EL MACHETAZO/S ANTIAGO	NO. ERIC TEJEDOR	Rey Santiago	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	
<b>Res</b>												
Filete lb	4.00	7.70	4.00	7.09	5.66	5.65	5.65	---	---	5.57	4.86	
Lomo Mulato lb	---	3.79	---	3.81	3.40	---	3.39	3.44	---	3.47	3.37	
Palomilla lb	---	3.59	---	3.53	3.35	3.34	3.34	---	---	---	3.32	
Punta de Palomilla lb	---	3.84	---	4.54	3.35	3.34	3.34	---	---	3.26	---	
Rincón lb	---	3.70	3.25	3.99	3.50	---	3.49	---	---	3.46	3.32	
Babilla lb	2.87	2.87	2.87	---	2.87	---	2.87	2.87	2.87	2.87	2.85	
Pulpa Negra lb	3.25	3.70	3.25	3.94	3.45	3.44	3.44	3.44	---	3.46	3.33	
Pulpa Blanca lb	3.25	3.70	3.25	---	3.40	---	3.39	3.44	---	---	3.33	
Costillón lb	3.25	3.79	3.25	4.94	3.50	---	3.49	---	---	3.42	3.77	
Lomo de Cinta sin Hueso lb	---	---	---	---	---	---	3.39	---	---	---	---	
Lomo de Cinta con Hueso lb	---	2.45	---	---	2.45	2.45	2.45	2.45	2.45	2.45	2.43	
Lomo de Paleta lb	---	---	---	---	2.14	2.14	2.14	---	2.43	---	2.70	
Lomo Rayado lb	3.25	3.70	3.25	---	3.50	---	---	---	3.52	---	---	
Espaldilla lb	---	3.16	---	---	---	---	---	---	---	---	---	
Entraña lb	---	---	---	---	2.35	---	2.35	---	3.52	2.59	---	
Falda Limpia lb	2.50	3.06	2.50	---	2.75	2.14	2.75	---	2.84	2.41	2.73	
Falda Limpia Delgada lb	2.50	---	---	3.54	2.75	---	2.75	---	---	---	---	
Falda Limpia Gruesa lb	---	---	---	2.99	2.75	---	2.75	---	---	2.68	---	
Jarrete lb	2.30	2.30	2.30	---	2.30	---	2.30	---	2.31	2.30	2.27	
Jarretón lb	---	3.06	2.30	---	---	---	---	---	---	2.30	---	
Pecho Hueso lb	0.75	0.75	0.75	0.75	0.75	---	0.75	---	---	0.75	---	
Pecho Carne lb	---	---	---	---	2.70	---	2.69	---	---	---	---	
Costilla lb	---	2.47	1.75	2.59	1.85	---	1.85	---	2.50	1.83	1.69	
Hueso de Cadera lb	---	---	---	---	0.50	---	0.50	---	0.63	0.55	---	
Hueso Rojo lb	---	---	0.50	---	0.50	---	0.50	---	0.63	0.50	---	
Rabo lb	---	2.79	---	---	1.02	---	1.02	---	2.73	1.55	1.73	
Riñón c/u	---	---	---	---	0.50	---	0.50	---	0.40	0.50	---	
Riñón lb	---	---	---	---	---	---	---	---	---	---	---	
Corazón lb	---	1.93	---	---	1.26	---	1.26	---	1.75	1.50	1.48	
Corazón c/u	---	---	---	---	---	---	---	---	---	---	---	
Mondongo lb	1.00	1.45	1.00	2.13	0.99	---	0.99	---	1.30	1.30	1.28	
Hígado lb	---	2.17	2.00	---	2.05	---	2.05	2.05	2.23	2.19	2.03	
Lengua lb	---	3.52	---	3.53	---	---	---	---	2.32	3.46	3.15	
Lengua c/u	6.00	---	6.00	---	6.00	---	6.00	---	---	---	---	
Patatas lb	---	0.57	0.50	0.84	0.45	---	0.45	---	0.89	0.45	0.42	
Patatas c/u	---	---	---	---	---	---	---	---	---	---	---	
Bofe lb	---	1.20	---	---	1.26	---	1.26	1.26	1.73	1.18	1.23	
Carne Molida Especial lb	---	3.70	---	3.18	---	---	2.75	---	2.45	3.64	3.32	
Carne Molida Primera lb	---	2.00	---	---	2.00	2.00	2.00	---	2.00	2.00	1.98	
Carne Molida Segunda lb	---	---	---	---	---	---	---	---	---	---	---	
Obsobuco lb	---	---	---	---	---	---	2.55	---	---	---	1.78	
Chorris (Costilla Especial) lb	---	---	---	3.53	---	---	---	---	---	3.02	2.18	
Ropa Vieja lb	---	3.16	---	---	2.75	---	2.75	---	2.84	---	3.14	
Guisada de Res de Primera lb	---	3.02	---	3.62	---	---	---	---	---	---	---	
Guisado de Res de Segunda lb	---	---	---	---	2.40	---	---	---	---	2.41	2.39	
Carne Magra lb	---	---	---	---	---	---	---	---	---	---	---	
Bistec Picado lb	---	3.70	---	3.70	3.35	---	3.34	3.34	3.52	3.37	3.35	
<b>Cerdo</b>												
Chuleta lb	1.90	1.90	1.90	---	1.90	1.90	1.90	1.90	---	1.90	1.90	
Chuleta Especial lb	2.65	2.75	2.65	3.81	2.65	2.65	2.65	---	2.70	2.54	1.88	
Puerco Liso lb	3.00	2.63	3.00	4.15	2.75	2.75	2.75	2.75	3.11	2.80	2.61	
Costilla de Cerdo lb	2.25	2.70	2.25	3.90	2.35	2.35	2.35	---	2.50	3.00	2.77	
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---	---	
Patitas Congeladas lb	1.00	0.89	1.00	1.04	1.15	1.05	1.15	1.15	1.25	0.80	0.97	
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---	---	
Rabito en Salmuera lb	---	---	---	1.77	1.87	1.96	1.96	2.07	1.95	2.25	1.81	
Pernil con Piel lb	---	---	2.25	---	2.40	2.39	2.39	2.39	2.73	3.04	2.49	
Pernil sin Piel lb	---	---	2.65	---	---	---	---	---	---	---	---	
Tocino lb	---	0.57	---	0.56	0.65	---	0.65	---	0.65	0.39	0.34	
Codillo lb	1.50	1.65	1.50	---	1.35	1.35	1.35	---	1.25	1.50	1.60	
Cabeza lb	0.50	0.36	0.50	0.59	0.65	0.65	0.65	---	0.55	0.65	0.34	
Cabeza Entera c/u	---	---	---	---	---	---	---	---	---	---	---	
Mitad de Cabeza 1/2	---	---	---	---	---	---	---	---	---	---	---	
Cabeza Deshuesada lb	---	---	---	---	---	---	---	---	---	---	---	
<b>Pollo</b>												
Pollo Limpio con Patas y Cabeza (sin tripa) lb	---	---	---	---	---	---	---	---	---	---	---	
Pollo Rosti (sin patas ni cabeza) lb	---	---	---	---	1.34	---	1.34	---	1.39	1.36	---	
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---	---	
Pollo Picado lb	---	1.18	---	---	---	---	---	---	---	---	---	
Muslo Encuentro lb	---	1.45	---	---	1.30	1.29	1.29	1.29	1.56	1.35	1.50	
Encuentro lb	---	---	---	1.43	1.29	---	1.29	---	1.68	---	1.43	
Muslos lb	---	1.84	---	2.00	1.60	1.60	1.60	---	1.70	1.81	1.88	
Pechuga lb	---	1.70	---	1.90	1.35	1.34	1.34	1.34	1.52	1.70	1.75	
Pescuezo con Piel lb	---	---	---	---	0.24	---	0.24	---	0.58	---	---	
Pescuezo sin Piel lb	---	---	---	---	---	---	---	---	---	0.82	---	
Molleja lb	---	1.36	---	---	1.04	---	1.04	---	1.38	0.89	0.87	
Hígado de Pollo lb	---	---	---	---	0.24	0.24	0.25	0.24	0.30	---	0.44	
Alas lb	---	1.86	---	---	1.29	---	1.29	1.29	1.50	1.81	1.27	
Patitas lb	---	---	---	---	0.16	---	0.16	---	0.36	---	---	