

PRECIOS AL CONSUMIDOR DE CORTES DE CARNE DE RES, CERDO Y POLLO, SEGÚN ESTABLECIMIENTOS DE LA PROVINCIA DE BOCAS DEL TORO: NOVIEMBRE 2015

Producto / Marca	CHANGUINOLA			
	CARNICERÍA BEITIA	CARNICERÍA SUIRA	S/M LA HUACA	S/M ROMERO CHANGUINOLA
Res				
Filete lb	---	3.50	---	7.80
Lomo Mulato lb	---	---	2.90	---
Palomilla lb	---	2.85	2.90	3.81
Punta de Palomilla lb	---	2.85	2.90	---
Rincón lb	---	2.85	2.90	---
Babilla lb	---	2.85	2.87	---
Pulpa Negra lb	---	2.85	2.90	4.17
Pulpa Blanca lb	---	2.85	2.90	4.17
Costillón lb	---	2.85	2.90	5.51
Lomo de Cinta sin Hueso lb	---	---	2.90	3.94
Lomo de Cinta con Hueso lb	2.45	---	2.50	---
Lomo de Paleta lb	2.25	---	2.20	---
Lomo Rayado lb	---	2.85	2.90	4.17
Espaldilla lb	---	---	2.90	---
Entraña lb	---	---	---	---
Falda Limpia lb	---	---	1.90	---
Falda Limpia Delgada lb	---	2.15	1.90	---
Falda Limpia Gruesa lb	---	2.15	1.90	---
Jarrete lb	---	1.85	1.80	2.30
Jarretón lb	---	---	1.90	---
Pecho Hueso lb	0.75	0.75	0.75	0.75
Pecho Carne lb	---	2.15	1.90	---
Costilla lb	---	1.85	1.80	2.63
Hueso de Cadera lb	0.50	---	0.40	---
Hueso Rojo lb	0.50	---	0.40	0.80
Rabo lb	---	---	0.75	2.85
Riñón c/u	0.50	0.50	0.50	---
Riñón lb	---	---	---	---
Corazón lb	1.50	---	0.80	---
Corazón c/u	---	---	---	---
Mondongo lb	---	---	1.75	2.13
Hígado lb	---	---	1.80	2.03
Lengua lb	---	---	---	3.54
Lengua c/u	---	5.00	2.50	---
Patatas lb	---	0.95	0.95	0.84
Patatas c/u	---	---	---	---
Bofe lb	---	---	0.90	---
Carne Molida Especial lb	---	---	2.90	3.35
Carne Molida Primera lb	---	2.00	2.00	---
Carne Molida Segunda lb	---	---	1.50	---
Obsobuco lb	---	---	---	---
Chorris (Costilla Especial) lb	---	---	---	---
Ropa Vieja lb	---	2.00	1.90	3.53
Guisada de Res de Primera lb	---	---	3.00	3.62
Guisado de Res de Segunda lb	---	---	---	---
Carne Magra lb	---	---	---	---
Bistec Picado lb	---	2.85	3.00	3.76
Cerdo				
Chuleta lb	1.90	1.90	1.90	---
Chuleta Especial lb	---	---	---	3.81
Puerco Liso lb	---	2.25	2.80	4.15
Costilla de Cerdo lb	---	2.25	2.36	3.90
Patitas frescas lb	---	---	---	---
Patitas Congeladas lb	---	1.25	1.35	0.81
Rabito Fresco lb	---	---	---	---
Rabito en Salmuera lb	---	2.25	2.30	2.54
Pernil con Piel lb	2.50	---	2.30	---
Pernil sin Piel lb	---	---	---	---
Tocino lb	---	---	---	0.58
Codillo lb	---	---	1.35	2.49
Cabeza lb	---	---	---	---
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	---	---	1.55	---
Pollo o Gallina (empacada) lb	---	---	1.45	---
Pollo Picado lb	---	---	---	---
Muslo Encuentro lb	1.50	1.50	1.55	1.88
Encuentro lb	---	---	1.35	1.43
Muslos lb	---	---	1.80	---
Pechuga lb	---	1.75	1.90	1.90
Pescuezo con Piel lb	---	0.90	0.75	---
Pescuezo sin Piel lb	---	---	---	---
Molleja lb	---	---	1.35	---
Hígado de Pollo lb	---	---	0.80	---
Alas lb	---	---	1.80	---
Patitas lb	---	0.75	0.50	---