

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

Producto / Marca	SANTIAGO										
	BANCO/BLADIM IR GONZÁLEZ	BCO DE CARNE ARTURO PEREZ	EL MACHETAZO/S ANTIAGO	REY BOULEVARD/S ANTIAGO	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
<b>Res</b>											
Filete lb	4.00	4.00	7.70	---	5.66	5.66	5.53	5.65	---	5.58	---
Lomo Mulato lb	---	---	3.80	---	3.40	3.40	3.40	3.39	---	3.47	2.13
Palomilla lb	---	---	3.59	3.81	3.29	3.28	3.28	3.28	3.60	3.22	3.28
Punta de Palomilla lb	---	---	3.84	---	3.28	3.28	3.28	3.28	---	3.22	---
Rincón lb	---	2.87	3.70	4.21	3.49	3.50	3.50	3.49	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	---
Pulpa Negra lb	3.25	3.25	3.70	4.17	3.44	3.45	3.45	3.44	---	3.42	3.41
Pulpa Blanca lb	3.25	3.25	3.61	---	3.39	3.40	3.40	3.39	---	3.42	3.38
Costillón lb	3.25	---	3.70	5.51	3.49	3.50	3.50	3.49	---	3.37	3.36
Lomo de Cinta sin Hueso lb	3.25	---	---	---	---	3.50	3.40	---	---	---	---
Lomo de Cinta con Hueso lb	---	2.45	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	3.61	---	---	---	---	---	---	---	3.46
Espaldilla lb	---	---	3.16	---	---	---	---	---	---	---	---
Entraña lb	---	---	3.16	---	2.35	2.35	2.35	2.35	---	2.64	---
Falda Limpia lb	---	---	3.07	---	2.45	2.45	2.45	2.45	---	2.64	---
Falda Limpia Delgada lb	2.50	2.25	3.16	---	---	2.45	2.45	---	---	2.36	---
Falda Limpia Gruesa lb	---	---	3.16	3.25	---	2.45	2.45	---	---	2.64	---
Jarrete lb	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.29
Jarretón lb	---	---	3.07	---	---	---	---	---	---	---	---
Pecho Hueso lb	0.75	---	0.75	0.75	---	---	0.75	0.75	---	0.75	---
Pecho Carne lb	---	2.75	3.07	---	---	2.69	2.70	2.69	---	2.64	---
Costilla lb	1.75	1.65	---	---	1.84	1.85	1.85	1.85	---	1.79	---
Hueso de Cadera lb	---	---	---	---	0.50	0.50	0.50	0.50	0.70	0.55	---
Hueso Rojo lb	0.50	0.60	---	---	---	0.50	0.50	0.50	---	0.50	---
Rabo lb	1.75	1.65	2.80	---	1.01	1.02	1.02	1.02	2.79	1.51	---
Riñón c/u	---	---	---	---	---	---	---	0.50	---	---	---
Riñón lb	---	---	---	---	---	---	---	---	---	---	---
Corazón lb	1.50	1.30	1.90	2.58	---	1.26	1.26	1.25	---	1.45	---
Corazón c/u	---	---	---	---	---	---	---	---	---	---	---
Mondongo lb	---	1.00	1.45	2.13	0.98	0.99	0.99	0.99	1.30	1.26	1.25
Hígado lb	2.00	1.90	2.16	---	---	2.05	2.05	2.05	2.23	2.14	2.04
Lengua lb	---	---	2.95	---	---	---	---	---	2.32	3.42	2.72
Lengua c/u	6.00	5.00	---	---	---	6.00	6.00	6.00	---	---	---
Patas lb	0.50	---	0.57	0.84	---	0.45	0.45	0.45	---	0.40	---
Patas c/u	---	---	---	---	---	---	---	0.88	---	---	---
Bofe lb	---	1.30	1.20	---	---	1.25	1.26	1.25	1.73	1.20	1.20
Carne Molida Especial lb	---	---	3.70	---	---	2.75	2.75	2.75	---	3.42	---
Carne Molida Primera lb	---	---	2.00	2.00	---	2.00	2.00	2.00	---	2.00	2.00
Carne Molida Segunda lb	---	---	---	---	---	---	---	---	---	---	---
Obsobuco lb	---	---	---	---	---	---	2.55	---	---	---	2.26
Chorris (Costilla Especial) lb	---	---	2.48	2.63	---	1.99	1.99	---	2.92	2.98	2.46
Ropa Vieja lb	---	---	3.16	---	---	2.45	2.45	2.45	2.90	---	---
Guisada de Res de Primera lb	---	---	3.41	3.62	---	---	---	---	---	3.22	---
Guisado de Res de Segunda lb	---	---	---	---	---	2.40	---	---	---	2.36	---
Carne Magra lb	---	---	---	---	---	---	---	---	---	---	---
Bistec Picado lb	---	---	3.61	3.76	---	3.35	3.35	3.34	---	3.33	3.31
<b>Cerdo</b>											
Chuleta lb	---	---	1.90	1.90	---	1.90	1.90	1.90	---	1.90	---
Chuleta Especial lb	2.65	2.30	2.75	3.81	---	2.65	2.65	2.65	---	2.54	---
Puerco Liso lb	3.00	2.75	2.77	4.15	---	2.40	2.69	2.69	3.11	2.80	2.73
Costilla de Cerdo lb	---	---	2.73	3.81	---	2.35	2.35	2.35	2.70	2.99	2.34
Patitas frescas lb	---	---	---	---	---	---	---	---	---	---	---
Patitas Congeladas lb	---	1.60	0.93	1.04	0.89	0.89	---	0.89	1.25	0.85	---
Rabito Fresco lb	---	---	---	---	---	---	---	---	---	---	---
Rabito en Salmuera lb	---	---	2.11	2.54	1.87	1.97	1.97	2.07	1.95	2.25	---
Pernil con Piel lb	---	---	2.61	---	---	2.40	2.39	2.39	---	---	2.28
Pernil sin Piel lb	---	---	---	---	---	2.45	---	---	2.73	---	---
Tocino lb	---	1.00	0.57	---	---	0.65	0.65	0.65	0.65	0.39	---
Codillo lb	1.50	1.25	1.65	---	---	1.35	1.35	1.35	1.25	1.45	---
Cabeza lb	0.50	0.60	0.36	---	---	0.65	0.65	0.65	---	0.65	0.78
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	---	1.41	1.36	---
Pollo o Gallina (empacada) lb	---	---	---	---	---	---	---	---	---	---	---
Pollo Picado lb	---	---	---	---	---	---	---	---	---	---	---
Muslo Encuentro lb	---	---	1.39	1.88	1.14	1.14	1.14	1.14	1.58	1.39	1.08
Encuentro lb	---	---	1.39	1.43	---	1.29	1.29	1.29	---	1.13	---
Muslos lb	---	---	1.86	1.99	---	1.60	1.60	1.60	---	1.79	---
Pechuga lb	---	---	1.70	1.90	1.19	1.19	1.19	1.19	1.55	1.50	---
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	1.38	1.11	1.03
Hígado de Pollo lb	---	---	0.80	---	---	0.24	0.25	0.24	---	0.22	---
Alas lb	---	---	1.86	1.67	---	1.14	1.14	1.14	1.54	1.81	1.13
Patitas lb	---	---	---	---	0.37	0.16	0.16	0.16	0.35	---	---