



POULTRY PRICES SEPTEMBER 2020

As part of its mandate to ensure fair pricing in the marketplace, the Consumer Affairs Division has been collecting live poultry prices from a sample of poultry depots throughout Trinidad. The prices listed below reflect prices collected September 25th – 28th, 2020.

It must be noted that the average price per pound (lb) is the 'live weight' price, which is the price before the chicken has been plucked and gutted. An additional fee is charged for plucking and gutting. Some poultry depots do not offer a live weight price and pluck and gut fee, instead they offer a single 'dressed weight' price which is the price per pound after the chicken has been processed.

POULTRY DEPOT/ PLUCK SHOP	LOCATION	LIVE WEIGHT PRICE (\$ PER LB)	PLUCK & GUT FEE (\$)
National Poultry Depot	St. James	7.50	10.00 ▼
Alim's Poultry Depot	Tunapuna	7.30	15.00 ▲
Riaz Poultry Depot	Calcutta Rd. #2 Freeport	7.50	12.00
Imtiaz	California	7.20	12.00
Nell's Poultry Depot	California	7.70	15.00 ▲
Chico's Poultry Depot	Chaguanas	7.20	12.00
Chicken Boys Poultry Depot	Charlottesville	8.00 ▲	13.00
V & R Ramparas Poultry Depot	LP #117 Balmain Road, Couva	7.50	15.00 ▲
Ishmaeel's Poultry Depot	L.P A55 Monroe Road, Cunupia	6.25 ▼	12.00
Fyaz Poultry Depot	Couva	7.20	12.00
Mohammed's Poultry Depot	Claxton Bay	7.20	15.00 ▲
Poui Road	St. Mary's Moruga	7.50	12.00
V Mac Poultry Depot	149 Malgretoute Village, Princes Town	7.50	15.00 ▲
Ravi's Poultry Depot	La Romaine	7.00	15.00 ▲
Penal Poultry Depot	Penal Junction, Penal	7.50	12.00
Avocat Poultry	Avocat	7.00	12.00
Low Price Poultry Depot	Fyzabad	7.20	13.00
Ramphalie	Agostini Village, Rio Claro	7.75	15.00 ▲
Average Price		7.33	13.17
MODAL PRICE		7.50	12.00

KEY
 ▲ Highest Live Weight Price per lb ▲ Highest Pluck and Gut Fee ▲ Highest Dressed Weight Price
 ▼ Lowest Live Weight Price per lb ▼ Lowest Pluck and Gut Fee ▼ Lowest Dressed Weight Price

POULTRY DEPOT/ PLUCK SHOP	LOCATION	DRESSED WEIGHT \$ PER LB
Ali's Poultry Depot	Diego Martin	13.00 ▼
George Street Meat Shop	Port of Spain	16.00 ▲
Market Poultry Depot	San Juan	16.00 ▲
Reeyad's Poultry Depot	Aranguez Main Road, Aranguez	15.00
D'abadie Meat Mart	D'abadie	13.80
St. Augustine Poultry Depot	Eastern Main Road, St. Augustine	16.00 ▲
Jeremy's Poultry Depot	Quesnel Street, Arima	15.00
Pro Processors	Arima	14.50
Lamboy's Poultry Depot	La Seiva Road, Sangre Grande	15.00
A & J Poultry Depot	Sangre Grande	16.00 ▲
Maddy's Poultry Depot	Southern Main Rd, California	13.00 ▼
Ali's	Cunupia	13.00 ▼
Mayaro Poultry and Meats	Next to Mayaro Market, Mayaro	13.50
AVERAGE DRESSED WEIGHT PRICE		14.60
MODAL PRICE		16.00

Consumers are advised that although two (2) pricing methods exist, there is no general rule of thumb that one method is better than the other. The better method will always be the one that offers the most savings to consumers at the time of purchase. To illustrate this, assume a consumer wishes to purchase a 5lb chicken at a poultry depot that uses the live weight pricing method. Using the average national price per lb of \$7.33 and an average pluck and gut fee of \$13.17, a 5lb bird will cost the consumer \$49.82 ((5lb x \$7.33) + 13.17). However, it is estimated that, on average, 20% of the live weight of the bird is lost in the pluck and gut process. Therefore, when purchasing a 5lb bird for \$49.82, the consumer will actually get a bird with a weight of around 4lbs after processing. Therefore, this translates to a final price of around \$12.46 per lb for the actual bird. Estimated final prices for other similar weights are shown below:

LIVE WEIGHT	AVERAGE PRICE PER LB \$	PRICE PER BIRD INCLUSIVE OF PLUCK AND GUT* \$	DRESSED WEIGHT (20% LOSS)	FINAL PRICE PER LB TO CONSUMER \$
6 lbs	7.33	57.15	4.8 lbs	11.91
5 lbs	7.33	49.82	4.0 lbs	12.46
4 lbs	7.33	42.49	3.2 lbs	13.28

*13.17 pluck and gut

The Consumer Affairs Division is interested in safeguarding not just the economic well-being of consumers but their health interests as well. Accordingly, consumers are advised to always:

1. Compare prices across poultry depots;
2. Ensure that the premises of poultry depots are maintained in a sanitary condition and that there is running water;
3. Ensure that handling is done in a safe and sanitary fashion;
4. When purchasing chicken that has already been processed, ensure that the chicken is free of all entrails and is not discoloured.
5. Ensure that you and the establishment you go to are employing all Public Health protocols; mask wearing, sanitizing, frequent washing of hands and social distancing.