



POULTRY PRICES JUNE 2021

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 June 25th – 27th, 2021.

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	15.00
Peter's Poultry Depot	Joyeau St, Curepe	7.50	12.00 ▼
Alim's Poultry Depot	Tunapuna	7.40	15.00
Riaz Poultry Depot	Calcutta Rd. #2 Freeport	7.75 ▲	12.00 ▼
Imtiaz	California	7.50	15.00
Ali's	Cunupia	7.00	13.00
Nell's Poultry Depot	California	7.00	20.00 ▲
Chico's Poultry Depot	Chaguanas	7.60	12.00 ▼
Chicken Boys Poultry Depot	Charlieville	7.50	13.00
V & R Ramparas Poultry Depot	LP #117 Balmain Road, Couva	7.25	15.00
Fyaz Poultry Depot	Couva	7.25	12.00 ▼
Mohammed's Poultry Depot	Claxton Bay	7.00	15.00
Poui Road	St. Mary's Moruga	7.30	15.00
T. Ragoonanan Poultry Depot	St. Mary's Moruga	7.50	15.00
V Mac Poultry Depot	149 Malgretoute Village, Princes Town	7.50	15.00
St. Charles Poultry	290 St. Charles Village, Princes Town	7.30	15.00
Ravi's Poultry Depot	La Romaine	6.75 ▼	12.00 ▼
Avocat Poultry	Avocat	6.90	12.00 ▼
Low Price Poultry Depot	Fyzabad	7.20	13.00
Ramphalie	Agostini Village, Rio Claro	7.75 ▲	15.00
D Poultry Depot	Rio Claro	7.50	14.00
AVERAGE PRICE		7.33	14.05
MODAL PRICE		7.50	15.00

KEY
 ▲ Highest Live Weight Price per lb
 ▼ Lowest Live Weight Price per lb

▲ Highest Pluck and Gut Fee
 ▼ Lowest Pluck and Gut Fee
 ▲ Highest Dressed Weight Price
 ▼ Lowest Dressed Weight Price

POULTRY DEPOT/ PLUCK SHOP	LOCATION	DRESSED WEIGHT \$ PER LB
Reeyad's Poultry Depot	Aranguez Main Road, Aranguez	13.50 ▼
D'abadie Meat Mart	D'abadie	14.00
St. Augustine Poultry Depot	Eastern Main Road, St. Augustine	16.00 ▲
Jeremy's Poultry Depot	Quesnel Street, Arima	14.00
Lamboy's Poultry Depot	La Seiva Road, Sangre Grande	15.00
A & J Poultry Depot	Sangre Grande	15.50
Mayaro Poultry and Meats	Next to Mayaro Market, Mayaro	15.00
AVERAGE DRESSED WEIGHT PRICE		14.71
MODAL PRICE		14.00

Consumers are advised that of the two (2) pricing methods that 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 more 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 total average price per lb of \$7.33 and an average pluck and gut fee of \$14.05, a 5lb bird will cost the consumer **\$50.70** ((5 x \$7.33) + \$14.05). 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 \$50.70, the consumer will actually get a bird with a weight of around 4lbs after processing. Therefore, this translates to a final price of around **\$12.68** 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	58.03	4.8 lbs	12.09
5 lbs	7.33	50.70	4.0 lbs	12.68
4 lbs	7.33	43.37	3.2 lbs	13.55
*14.05 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.

