

DULTRY PRICES AUGUST 2022

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 August 26th–29th, 2022.

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 separate 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 (\$)
Shaun's Poultry and Meats	St. James	8.75	15.00
Peter's Poultry Depot	Joyeau Street, Curepe	9.00	15.00
Nell's Poultry Depot	California	9.00	15.00
Chico's Poultry Depot	Chaguanas	8.75	15.00
Chicken Boys Poultry Depot	Charlieville	9.00	15.00
Maddy's Poultry Depot	Southern Main Rd California	8.50	15.00
V & R Ramparas Poultry Depot	LP#7 Balmain Road, Couva	8.90	15.00
Fyaz Poultry Depot	Couva	8.00	12.00
Mohammed's Poultry Depot	Claxton Bay	8.60	15.00
V Mac Poultry Depot	149 Malgretoute Village, Princes Town	9.50	15.00
St. Charles Poultry	290 St. Charles Village, Princes Town	9.00	15.00
Ravi's Poultry Depot	La Romain	8.50	15.00
Indar's Meat & Poultry Depot	1332 S.S. Erin Rd, Penal	7.49	13.00
Avocat Poultry	Avocat	8.35	12.00
Low Price Poultry Depot	Fyzabad	8.60	14.00
Ramphally's Poultry Dept	Next to Unipet, High Street, Rio Claro	9.50	15.00
D Poultry Depot	Rio Claro	10.00	14.00
T. Ragoonanan Poultry	St Mary's Moruga	9.75	15.00
AVERAGE PRICE		8.84	14.44
MODAL PRICE		9.00	15.00

Highest Live Weight Price per lb Highest Pluck and Gut Fee Lowest Live Weight Price per Ib Vowest Pluck and Gut Fee

▲ Highest Dressed Weight Price				
Lowest Dressed Weight Price				

POULTRY DEPOT/PLUCK SHOP	LOCATION	DRESSED WEIGHT\$/LB
George Street Meat Shop	Port of Spain	17.00
D'Abadie Meat Mart	D'abadie	15.50
Reeyad's Poultry Depot	Aranguez Main Road, Aranguez	16.00
Market Poultry Depot	San Juan	17.00
St. Augustine Poultry Depot	Eastern Main Road, St. Augustine	18.00
Pro Processors	Arima	16.00
Jeremy's Poultry Depot	Arima	16.00
Lamboy's Poultry Depot	La Sieva Rd, Sangre Grande	18.00
Joycelyn Poultry Depot	Sangre Grande	18.00
Ishmaeel's Poultry Depot	L.P A55 Monroe Road, Cunupia	15.50
Imtiaz Poultry Depot	California	16.00
Ali's	Cunupia	17.00
Mayaro Poultry and Meats	Next to Mayaro Market, Mayaro	17.00
Riaz Poultry Depot	Calcutta Rd. #2 Freeport	15.50
AVERAGE DRESSED WEIGHT PRICE		16.61
MODAL DRESSED WEIGHT PRICE		17.00

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 \$8.84 and an average pluck and gut fee of \$14.44, a 5lb bird will cost the consumer \$58.64 ((5 x \$8.84) + \$14.44). 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 \$58.64, the consumer will actually get a bird with a weight of around 4lbs after processing. Therefore, this translates to a final price of around \$14.66 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	8.84	67.48	4.8 lbs	14.06		
5 lbs	8.84	58.64	4.0 lbs	14.66		
4 lbs	8.84	49.80	3.2 lbs	15.56		
*14.44 pluck and gut						

As always, the CAD 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;
- Ensure that the premises of poultry depots are maintained in a sanitary condition and that there is running water;
- Ensure that handling is done in a safe and sanitary fashion;
- When purchasing chicken that has already been processed, ensure that the chicken is free of all entrails and is not discoloured.
- 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.



