

Prevailing Retail Prices of Selected Agri-Fishery Commodities in Selected Wet Markets in the National Capital Region, May 21, 2025 (P/unit)

	COMMODITY	SPECIFICATION	PREVAILING RETAIL PRICE PER UNIT (P/UNIT)
A	IMPORTED COMMERCIAL RICE		
1	Fancy	White Rice	58.89
2	Premium	5% broken	46.35
3	Well Milled	1-19% bran streak	43.88
4	Regular Milled	20-40% bran streak	40.65
B	LOCAL COMMERCIAL RICE		
5	Fancy	White Rice	58.49
6	Premium	5% broken	51.29
7	Well Milled	1-19% bran streak	44.39
8	Regular Milled	20-40% bran streak	39.06
C	CORN		
9	Corn (White)	Cob, Glutinous	82.00
10	Corn (Yellow)	Cob, Sweet Corn	68.97
11	Corn Grits (White, Food Grade)		n/a
12	Corn Grits (Yellow, Food Grade)		n/a
13	Corn Cracked (Yellow, Feed Grade)		50.00
14	Corn Grits (Feed Grade)		42.00
D	FISH		
15	Bangus	Large	230.62
16	Bangus	Medium (3-4pcs/kg)	200.51
17	Tilapia	Medium (5-6pcs/kg)	148.72
18	Galunggong (Local)	Male, Medium (12-14pcs/kg)	243.50
19	Galunggong (Imported)	Male, Medium (12-14pcs/kg)	n/a
20	Alumahan	Medium (4-6pcs/kg)	309.09
21	Salmon Head, Local		210.00
22	Salmon Head, Imported		231.90
23	Salmon Belly, Local		358.89
24	Salmon Belly, Imported		427.69
25	Sardines (Tamban)		114.00
26	Squid (Pusit Bisaya)		405.00
27	Squid, Imported		n/a
28	Pompano, Local		399.17
29	Pompano, Imported		392.76
30	Local Mackerel	Mackerel, Local-Fresh	n/a
31	Imported Mackerel	Mackerel, Frozen, whole round	n/a
32	Yellow-Fin Tuna/Tambakol (fresh or chilled)		252.42
33	Yellow-Fin Tuna (Tambakol) (frozen)		n/a
E	LIVESTOCK & POULTRY PRODUCTS		
34	Beef Rump, Local	Tapadera; The rump is composed of the last loin bone, hip bone, sacrum, muscles and other tissues.	446.03

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35	Beef Rump; Imported		n/a
36	Beef Brisket, Local	Punta y pecho; The point end brisket is composed of the sternum, five ribs, muscles and other tissues. It is separated from the forequarter by the removal of the neck cranially, the chuck dorsally, and the plate caudally. This is the chest of the carcass.	387.50
37	Beef Brisket, Imported		n/a
38	Local Buffalo Rump Steak	Cut from the hindquarter, known for leanness and flavor	420.00
39	Imported Buffalo Rump Steak		n/a
40	Local Beef Chuck	Kadera sa Unahan; The chuck is composed of the first five backbones, first five ribs, muscles and other tissues, commonly used for stews and ground beef.	366.40
41	Imported Beef Chuck		360.00
42	Local Beef Sirloin	Cut from the back of the cow, known for tenderness and versatility	448.75
43	Imported Beef Sirloin		n/a
44	Local Beef Tenderloin	The most tender cut, often used for steaks	624.85
45	Imported Beef Tenderloin		n/a
46	Local Beef Striploin	Cut from the short loin, ideal for grilling	460.00
47	Imported Beef Striploin		460.00
48	Local Beef Flank	Kamto; The flank is composed of a rib, muscles and other tissues of the abdomen. It is separated from the hindquarter by cutting its tip from the medial side of the round 45° towards the tip of the hip bone.	401.20
49	Imported Beef Flank		376.67
50	Local Beef Rib Eye	From the rib section, prized for marbling and flavor	418.46
51	Imported Beef Rib Eye		n/a
52	Local Beef Forequarter	The forequarter is the anterior portion of the beef side which is separated from the hindquarter by a cut usually passing between the 12th and 13th ribs.	377.14
53	Imported Beef Forequarter		n/a

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54	Local Beef Fore Limb	Paypay at Kenchi sa Unahan; The front limb is composed of the shoulder blade, arm, and front shank bones, muscles and other tissues.	435.24
55	Imported Beef Fore Limb		n/a
56	Local Beef Rib Set	Kadera sa Hulihan; The rib set is composed of the last seven back (thoracic) bones, seven ribs, muscles and other tissues.	387.00
57	Imported Beef Rib Set		n/a
58	Local Short Ribs		406.67
59	Imported Short Ribs		n/a
60	Local Beef Plate	Tadyang; The plate is composed of the last seven ribs, navel end brisket, muscles, and other tissues.	375.88
61	Imported Beef Plate		n/a
62	Local Beef Loin	Tagiliran; The loin is composed of the last backbone, first five loin bones, muscles and other tissues. The tenderloin is or may be separated first from the loin and rump by cutting along the base of the hip bone towards the wings of the loin bones down to the last backbone.	513.33
63	Imported Beef Loin		n/a
64	Local Beef Tongue		480.00
65	Imported Beef Tongue		n/a
66	Local Buffalo Forequarter	Meat from the front quarter of Buffalo, often used for stewing	325.00
67	Imported Buffalo Forequarter		n/a
68	Local Buffalo Trimmings	Leftover meat pieces after primary cuts	n/a
69	Imported Buffalo Trimmings		n/a
70	Local Buffalo Meat	Includes hindquarter, steaks, and ground meat	340.00
71	Imported Buffalo Meat		n/a
72	Local Pork Picnic Shoulder (Kasim)	Kasim; The half of the shoulder on the shank side.	383.87
73	Imported Pork Picnic Shoulder (Kasim)		254.00
74	Pork Hind Leg/ <i>Pigue</i> (fresh or chilled)	Pigue; The hind leg is derived from the side of a pork carcass after its attachment to the middle, between the 6th and 7th lumbar vertebrae, is cut	383.75

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		and the hind shank and foot is detached at the stifle joint. This excludes the tail.	
75	Pork Hind Leg/ <i>Pigue</i> (frozen)		274.29
76	Pork Belly/ <i>Liempo</i> (fresh or chilled)	Liempo; The belly is prepared from the middle by the removal of the loin, cut approximately 2 inches - 3 inches from and parallel to the bodies of the thoracic and lumbar vertebrae.	430.49
77	Pork Belly/ <i>Liempo</i> (frozen)		311.18
78	Local Pork Loin	Lomo; The loin is prepared from the middle by making a cut approximately 2 inches –3 inches from the body of the thoracic vertebrae, thus, separating the belly.	425.19
79	Imported Pork Loin		250.00
80	Local Pork Fore Shank	Pata Unahan; The foreshank and foot is prepared from the shoulder by cutting it just above the elbow joint.	347.33
81	Imported Fore Shank		190.00
82	Local Pork Boston Shoulder	Paypay; The whole shoulder is derived from a side of pork carcass by a cut between the 4th and 5th ribs; the cut is extended ventrally following the contour of the ribs, and dorsally at the junction between the 4th and 5th thoracic vertebrae (backbone).	375.00
83	Imported Pork Boston Shoulder		n/a
84	Local Pork Hind Shank	Pata Hulihan; The hind shank and foot is prepared from the hind leg by cutting it through the stifle joint (knee joint).	343.89
85	Imported Pork Hind Shank		n/a
86	Local Pork Head	Ulo; A head is derived from a carcass by cutting through the vertebral column in a straight line through the atlas joint (atlanto occipital joint).	302.92
87	Imported Pork Head		n/a
88	Local Pork Rind/Skin		100.00
89	Imported Pork Rind/Skin		n/a
90	Pork Chop (fresh or chilled)		386.14

COMMODITY		SPECIFICATION	PREVAILING RETAIL PRICE PER UNIT (P/UNIT)
91	Pork Chop (frozen)		250.00
92	Pork Spareribs (fresh or chilled)		371.80
93	Pork Spareribs (frozen)		233.33
94	Local Pork Offals	Liver, kidneys, intestines	259.00
95	Imported Pork Offals		n/a
96	Lamb Meat	Shoulder, legs, chops, and ground lamb	n/a
97	Whole Chicken	Magnolia	201.64
98	Whole Chicken	Bounty Fresh	200.00
99	Whole Chicken	In-house Brand	184.50
100	Whole Chicken	unbranded, fresh	203.42
101	Chicken Wing	produced by separating the wing from the whole bird at the joint in between the humerus and the backbone. It includes the entire wing with all muscle and skin tissue intact; Magnolia	222.75
102	Chicken Wing	Bounty Fresh	220.00
103	Chicken Wing	In-house Brand	220.00
104	Chicken Wing	unbranded, fresh	219.27
105	Chicken Wing	Imported	n/a
106	Chicken Breast	consist of a half breast and a portion of the back without a wing; Magnolia	217.25
107	Chicken Breast	Bounty Fresh	200.00
108	Chicken Breast	In-house Brand	220.00
109	Chicken Breast	unbranded, fresh	213.67
110	Chicken Breast	Imported	n/a
111	Chicken Drumstick	Magnolia	221.46
112	Chicken Drumstick	Bounty Fresh	n/a
113	Chicken Drumstick	In-house Brand	220.00
114	Chicken Drumstick	unbranded, fresh	219.78
115	Chicken Drumstick	Imported	n/a
116	Chicken Leg quarter	Magnolia	221.54
117	Chicken Leg quarter	Bounty Fresh	210.00
118	Chicken Leg quarter	In-house Brand	220.00
119	Chicken Leg quarter	unbranded, fresh	214.43
120	Chicken Leg quarter	Imported	n/a
121	Local Chicken Thigh		218.67
122	Imported Chicken Thigh		210.00
123	Local Chicken Neck	consists of the neck bones with attached meat and skin.	146.52
124	Imported Chicken Neck		n/a
125	Local Chicken Feet		152.76
126	Imported Chicken Feet		140.00
127	Local Chicken Liver		216.38
128	Imported Chicken Liver		203.33
129	Local Chicken Rind/Skin	Chicken Skin, often used for rendering or snacks	146.67

	COMMODITY	SPECIFICATION	PREVAILING RETAIL PRICE PER UNIT (P/UNIT)
130	Imported Chicken Rind/Skin		n/a
131	Local Peckin Duck		n/a
132	Imported Peckin Duck		n/a
133	Local Duck Meat	Breast, leg and other cuts	n/a
134	Local Whole Duck	Intact duck for a roasting or other preparations	n/a
135	Chicken Egg (White, Medium)	56-60 grams/pc	8.07
F	LOWLAND VEGETABLES		
136	Ampalaya	4-5 pcs/kg	109.95
137	Sitao	3-4 Small Bundles	106.15
138	Pechay (Native)	3-4 Small Bundles	95.82
139	Squash	Suprema Variety	50.26
140	Eggplant	3-4 Small Bundles	92.45
141	Tomato	15-18 pcs/kg	82.47
G	HIGHLAND VEGETABLES		
142	Bell Pepper (Green), Local	Medium (151-250gm/pc)	191.91
143	Bell Pepper (Green), Imported		n/a
144	Bell Pepper (Red), Local	Medium (151-250gm/pc)	179.64
145	Bell Pepper (Red), Imported		n/a
146	Broccoli, Local	Medium (8-10 cm diameter/bunch hd)	234.08
147	Broccoli, Imported		295.00
148	Cabbage (Rare Ball), Local	510 gm - 1 kg/head	89.50
149	Cabbage (Scorpio), Local	750 gm - 1 kg/head	102.37
150	Cabbage (Wonder Ball), Local	510 gm - 1 kg/head	106.90
151	Cabbage, Imported		n/a
152	Carrots, Local	8-10 pcs/kg	85.35
153	Carrots, Imported		n/a
154	Habichuelas (Baguio beans), local		117.21
155	White Potato, Local	10-12 pcs/kg	91.55
156	White Potato, Imported		n/a
157	Lettuce (Green Ice), Local		210.85
158	Lettuce (Iceberg), Local	Medium (301-450 cm diameter/bunch hd)	206.00
159	Lettuce (Romaine), Local		186.67
160	Lettuce, Imported		n/a
H	SPICES		
161	Red Onion	13-15 pcs/kg	129.75
162	Red Onion (Imported)		n/a
163	White Onion		107.50
164	White Onion (Imported)		136.00
165	Garlic (Imported)		156.82
166	Garlic (Native)		390.00
167	Ginger (Local)	Fairly well-matured, Medium (150-300 gm)	213.33
168	Ginger (Imported)	Fairly well-matured, Medium (150-300 gm)	196.67
169	Chilli (Labuyo), Local	Siling Tingala	131.37
170	Imported Tiger Chillies		145.56
I	FRUITS		
171	Calamansi		113.51

	COMMODITY	SPECIFICATION	PREVAILING RETAIL PRICE PER UNIT (P/UNIT)
172	Banana (Lakatan)	8-10 pcs/kg	107.20
173	Banana (Latundan)	10-12 pcs/kg	74.00
174	Banana (Saba)		50.26
175	Papaya	Solo, Ripe, 2-3 pcs/kg	74.71
176	Mango (Carabao)	Ripe, 3-4 pcs/kg	137.04
177	Avocado		243.78
178	Melon		104.78
179	Pomelo		175.71
180	Watermelon		74.44
J	OTHER BASIC COMMODITIES		
181	Sugar Refined		83.96
182	Sugar Washed		76.36
183	Sugar Brown		74.76
184	Salt (Rock)	per kg	21.82
185	Salt (Iodized)	per kg	31.06
186	Cooking Oil (Palm)	350 ml/bottle	37.65
187	Cooking Oil (Palm)	1 Liter/bottle	95.99
188	Cooking Oil (Coconut)	350 ml/bottle	51.50
189	Cooking Oil (Coconut)	1 Liter/bottle	150.86
190	Cooking Oil (Minola)	500 ml/bottle	n/a
191	Cooking Oil (Minola)	1,000 ml/bottle	n/a
192	Cooking Oil (Spring)	500 ml/bottle	n/a
193	Cooking Oil (Spring)	1,000 ml/bottle	n/a
194	Cooking Oil (Palm Olein) (Jolly brand)	1,000 ml/bottle	146.43

Note(s):

a) Prevailing price is defined as the average price at which any basic necessity has been sold in a given area. This is computed as the average price using arithmetic mean formula.

b) *n/a* - not available in the market/establishment

c) Covered markets:

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| 1. Agora Public Market (San Juan) | 19. Pritil Market |
| 2. Cartimar Market | 20. Quinta Market |
| 3. Commonwealth Market | 21. San Andres Market |
| 4. Dagonoy Market | |
| 5. Kamuning Market | |
| 6. La Huerta Market | |
| 7. New Las Piñas Public Market | |
| 8. Malabon Central Market | |
| 9. Mandaluyong Public Market I | |
| 10. Maypajo Market | |
| 11. Marikina Public Market | |
| 12. Mega Q-Mart | |
| 13. Muñoz Market | |
| 14. Navotas Agora Complex | |
| 15. New Marulas Public Market | |
| 16. Paco Market | |
| 17. Pasay City Public Market | |
| 18. Mutya ng Pasig Mega Market | |