Prevailing Retail Prices of Selected Agri-Fishery Commodities in Selected Wet Markets in the National Capital Region, May 30, 2025 (P/unit)

| | COMMODITY | SPECIFICATION | PREVAILING RETAIL PRICE PER UNIT (P/UNIT) |
|----|---|--|---|
| Α | IMPORTED COMMERCIAL RICE | | |
| 1 | Fancy | White Rice | 58.53 |
| 2 | Premium | 5% broken | 46.22 |
| 3 | Well Milled | 1-19% bran streak | 42.57 |
| 4 | Regular Milled | 20-40% bran streak | 39.82 |
| В | LOCAL COMMERCIAL RICE | | |
| 5 | Fancy | White Rice | 57.78 |
| 6 | Premium | 5% broken | 50.91 |
| 7 | Well Milled | 1-19% bran streak | 44.18 |
| 8 | Regular Milled | 20-40% bran streak | 38.00 |
| С | CORN | | |
| 9 | Corn (White) | Cob, Glutinous | 79.00 |
| 10 | Corn (Yellow) | Cob, Sweet Corn | 68.56 |
| 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 | 228.41 |
| 16 | Bangus | Medium (3-4pcs/kg) | 200.25 |
| 17 | Tilapia | Medium (5-6pcs/kg) | 148.10 |
| 18 | Galunggong (Local) | Male, Medium (12- 14pcs/kg) | 239.57 |
| 19 | Galunggong (Imported) | Male, Medium (12- 14pcs/kg) | n/a |
| 20 | Alumahan | Medium (4-6pcs/kg) | 291.89 |
| 21 | Salmon Head, Local | | 213.93 |
| 22 | Salmon Head, Imported | | 222.96 |
| 23 | Salmon Belly, Local | | 358.57 |
| 24 | Salmon Belly, Imported | | 422.50 |
| 25 | Sardines (Tamban) | | 110.00 |
| 26 | Squid (Pusit Bisaya) | | 409.36 |
| 27 | Squid, Imported | | n/a |
| 28 | Pompano, Local | | 410.00 |
| 29 | Pompano, Imported | | 393.43 |
| 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) | | 244.24 |
| 33 | Yellow-Fin Tuna (Tambakol) (frozen) | | 250.00 |
| Е | LIVESTOCK & POULTRY PRODUCTS | | |
| 34 | Beef Rump, Local | Tapadera; The rump is composed of the last loin bone, hip bone, sacrum, muscles and other tissues. | 446.91 |

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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. | 392.41 |
| 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. | 375.86 |
| 41 | Imported Beef Chuck | great and great and a con- | 360.00 |
| 42 | Local Beef Sirloin | Cut from the back of the cow, known for tenderness and versatility | 451.43 |
| 43 | Imported Beef Sirloin | | n/a |
| 44 | Local Beef Tenderloin | The most tender cut, often used for steaks | 622.43 |
| 45 | Imported Beef Tenderloin | | n/a |
| 46 | Local Beef Striploin | Cut from the short loin, ideal for grilling | 475.65 |
| 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. | 406.33 |
| 49 | Imported Beef Flank | · | 376.67 |
| 50 | Local Beef Rib Eye | From the rib section, prized for marbling and flavor | 421.54 |
| 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. | 382.86 |
| 53 | Imported Beef Forequarter | | n/a |

| | COMMODITY | SPECIFICATION | PREVAILING RETAIL PRICE PER UNIT (P/UNIT) |
|----|--|---|---|
| 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. | 436.25 |
| 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. | 389.57 |
| 57 | Imported Beef Rib Set | | n/a |
| 58 | Local Short Ribs | | 410.59 |
| 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. | 378.00 |
| 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. | 508.00 |
| 63 | Imported Beef Loin | | n/a |
| 64 | Local Beef Tongue | | 491.67 |
| | Imported Beef Tongue | | n/a |
| 66 | Local Buffalo Forequarter | Meat from the front quarter of Buffalo, often used for stewing | 400.00 |
| 67 | Imported Buffalo Forequarter | | 300.00 |
| 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 | 342.50 |
| 71 | Imported Buffalo Meat | Kasima Tha half aft | n/a |
| 72 | Local Pork Picnic Shoulder (Kasim) | Kasim; The half of the shoulder on the shank side. | 387.83 |
| 73 | Imported Pork Picnic Shoulder (Kasim) | | 258.67 |
| 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 | 387.55 |

| | COMMODITY | SPECIFICATION | PREVAILING RETAIL PRICE PER UNIT (P/UNIT) |
|----------|---|--|---|
| | | and the hind shank and foot | |
| | | is detached at the stifle joint. This excludes the tail. | |
| 75 | Pork Hind Leg/Pigue (frozen) | | 263.08 |
| 76 | Pork Belly/Liempo (fresh or chilled) | Liempo; The belly is | |
| | | prepared from the middle | |
| | | by the removal of the loin, cut approximately 2 inches | 435.86 |
| | | - 3 inches from and parallel | 433.00 |
| | | to the bodies of the thoracic | |
| | | and lumbar vertebrae. | 0.11.0= |
| 77 78 | Pork Belly/ <i>Liempo</i> (frozen) Local Pork Loin | Lame: The leip is prepared | 344.07 |
| /8 | Local Pork Loin | Lomo ; The loin is prepared from the middle by making | |
| | | a cut approximately 2 | |
| | | inches –3 inches from the | 426.47 |
| | | body of the thoracic vertebrae, thus, separating | |
| | | the belly. | |
| 79 | Imported Pork Loin | | 250.00 |
| 80 | Local Pork Fore Shank | Pata Unahan; The | |
| | | foreshank and foot is | 348.65 |
| | | prepared from the shoulder by cutting it just above the | 340.00 |
| | | elbow joint. | |
| 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 | 075.00 |
| | | ventrally following the contour of the ribs, and | 375.00 |
| | | dorsally at the junction | |
| | | between the 4th and 5th | |
| | | thoracic vertebrae | |
| 83 | Imported Pork Boston Shoulder | (backbone). | n/a |
| 84 | Local Pork Hind Shank | Pata Hulihan; The hind | 1,74 |
| | | shank and foot is prepared | |
| | | from the hind leg by cutting | 344.93 |
| | | it through the stifle joint (knee joint). | |
| 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 | 304.06 |
| | | through the atlas joint | |
| | | (atlanto occipital joint). | |
| 87 | Imported Pork Head | | n/a |
| 88 89 | Local Pork Rind/Skin Imported Pork Rind/Skin | | 100.00 |
| 90 | Pork Chop (fresh or chilled) | | n/a 387.78 |
| 90 | Tork onep (near or crimed) | <u> </u> | 307.76 |

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|-----|--|--|---|
| 91 | Pork Chop (frozen) | | 250.00 |
| 92 | Pork Spareribs (fresh or chilled) | | 363.09 |
| 93 | Pork Spareribs (frozen) | | 231.43 |
| 94 | Local Pork Offals | Liver, kidneys, intestines | 234.06 |
| 95 | Imported Pork Offals | | n/a |
| 96 | Lamb Meat | Shoulder, legs, chops, and ground lamb | n/a |
| 97 | Whole Chicken | Magnolia | 208.47 |
| 98 | Whole Chicken | Bounty Fresh | 200.00 |
| 99 | Whole Chicken | In-house Brand | 200.00 |
| 100 | Whole Chicken | unbranded, fresh | 212.67 |
| 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 entirewing with all muscle and skin tissue intact; <i>Magnolia</i> | 225.38 |
| 102 | Chicken Wing | Bounty Fresh | 220.00 |
| 103 | Chicken Wing | In-house Brand | 220.00 |
| 104 | Chicken Wing | unbranded, fresh | 227.89 |
| 105 | Chicken Wing | Imported | n/a |
| 106 | Chicken Breast | consist of a half breast and a portion of the back without a wing; <i>Magnolia</i> | 220.53 |
| 107 | Chicken Breast | Bounty Fresh | 200.00 |
| 108 | Chicken Breast | In-house Brand | 220.00 |
| 109 | Chicken Breast | unbranded, fresh | 222.57 |
| 110 | Chicken Breast | Imported | n/a |
| 111 | Chicken Drumstick | Magnolia | 225.23 |
| 112 | Chicken Drumstick | Bounty Fresh | n/a |
| 113 | Chicken Drumstick | In-house Brand | 220.00 |
| 114 | Chicken Drumstick | unbranded, fresh | 228.00 |
| 115 | Chicken Drumstick | Imported | n/a |
| 116 | Chicken Leg quarter | Magnolia | 223.85 |
| 117 | Chicken Leg quarter | Bounty Fresh | 210.00 |
| 118 | Chicken Leg quarter | In-house Brand | 220.00 |
| 119 | Chicken Leg quarter | unbranded, fresh | 221.41 |
| 120 | Chicken Leg quarter Chicken Leg quarter | Imported | n/a |
| 121 | Local Chicken Thigh | mported | 221.83 |
| 122 | Imported Chicken Thigh | | 210.00 |
| 123 | Local Chicken Neck | consists of the neck bones | 210.00 |
| | | with attached meat and skin. | 144.75 |
| 124 | Imported Chicken Neck | | n/a |
| 125 | Local Chicken Feet | | 150.68 |
| 126 | Imported Chicken Feet | | 140.00 |
| 127 | Local Chicken Liver | | 219.57 |
| 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 | 7.94 |
| F | LOWLAND VEGETABLES | 9 1 | |
| 136 | Ampalaya | 4-5 pcs/kg | 105.09 |
| 137 | Sitao | 3-4 Small Bundles | 104.81 |
| 138 | Pechay (Native) | 3-4 Small Bundles | 89.86 |
| 139 | Squash | Suprema Variety | 49.34 |
| 140 | Eggplant | 3-4 Small Bundles | 101.43 |
| 141 | Tomato | 15-18 pcs/kg | 70.00 |
| G | HIGHLAND VEGETABLES | is to position | |
| 142 | Bell Pepper (Green), Local | Medium (151-250gm/pc) | 191.27 |
| 143 | Bell Pepper (Green), Imported | ca.a (101 200gpo) | n/a |
| 144 | Bell Pepper (Red), Local | Medium (151-250gm/pc) | 172.20 |
| 145 | Bell Pepper (Red), Imported | ca.a (101 200gpo) | 250.00 |
| 146 | Broccoli, Local | Medium (8-10 cm diameter/bunch hd) | 199.81 |
| 147 | Broccoli, Imported | diameter/burier na) | 250.00 |
| 148 | Cabbage (Rare Ball), Local | 510 gm - 1 kg/head | 89.49 |
| 149 | Cabbage (Scorpio), Local | 750 gm - 1 kg/head | 98.95 |
| 150 | Cabbage (Wonder Ball), Local | 510 gm - 1 kg/head | 95.85 |
| 151 | Cabbage, Imported | OTO gitt T Rg/ffcad | n/a |
| 152 | Carrots, Local | 8-10 pcs/kg | 91.23 |
| 153 | Carrots, Imported | 0 10 pc3/kg | n/a |
| 154 | Habichuelas (Baguio beans), local | | 108.07 |
| 155 | White Potato, Local | 10-12 pcs/kg | 87.26 |
| 156 | White Potato, Imported | 10 12 pooring | n/a |
| 157 | Lettuce (Green Ice), Local | | 188.31 |
| 158 | Lettuce (Iceberg), Local | Medium (301-450 cm diameter/bunch hd) | 216.92 |
| 159 | Lettuce (Romaine), Local | diameter/burier na) | 192.86 |
| 160 | Lettuce, Imported | | n/a |
| Н | SPICES | | 11/4 |
| 161 | Red Onion | 13-15 pcs/kg | 131.23 |
| 162 | Red Onion (Imported) | 10 10 pooring | n/a |
| 163 | White Onion | | 106.19 |
| 164 | White Onion (Imported) | | 133.85 |
| 165 | Garlic (Imported) | | 156.05 |
| 166 | Garlic (Native) | | 390.00 |
| 167 | Ginger (Local) | Fairly well-matured, Medium (150-300 gm) | 215.83 |
| 168 | Ginger (Imported) | Fairly well-matured, Medium (150-300 gm) | 173.00 |
| 169 | Chilli (Labuyo), Local | Siling Tingala | 128.57 |
| 170 | Imported Tiger Chillies | | 114.44 |
| 170 | FRUITS | | |
| 171 | Calamansi | | 108.06 |

| | COMMODITY | SPECIFICATION | PREVAILING RETAIL PRICE PER UNIT (P/UNIT) |
|-----|--|------------------------|---|
| 172 | Banana (Lakatan) | 8-10 pcs/kg | 104.52 |
| 173 | Banana (Latundan) | 10-12 pcs/kg | 74.27 |
| 174 | Banana (Saba) | | 48.81 |
| 175 | Papaya | Solo, Ripe, 2-3 pcs/kg | 75.00 |
| 176 | Mango (Carabao) | Ripe, 3-4 pcs/kg | 133.87 |
| 177 | Avocado | | 237.50 |
| 178 | Melon | | 100.95 |
| 179 | Pomelo | | 174.87 |
| 180 | Watermelon | | 72.66 |
| J | OTHER BASIC COMMODITIES | | |
| 181 | Sugar Refined | | 83.22 |
| 182 | Sugar Washed | | 75.77 |
| 183 | Sugar Brown | | 73.93 |
| 184 | Salt (Rock) | per kg | 21.67 |
| 185 | Salt (lodized) | per kg | 27.13 |
| 186 | Cooking Oil (Palm) | 350 ml/bottle | 35.68 |
| 187 | Cooking Oil (Palm) | 1 Liter/bottle | 94.10 |
| 188 | Cooking Oil (Coconut) | 350 ml/bottle | 52.96 |
| 189 | Cooking Oil (Coconut) | 1 Liter/bottle | 155.85 |
| 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:
 - 1. Agora Public Market (San Juan)
 - 2. Bicutan Market
 - 3. Cartimar Market

 - Dagonoy Market
 Kamuning Market
 Commonwealth Market
 New Las Piñas Public Market

 - 8. Malabon Central Market9. Mandaluyong Public Market I
 - 10. Marikina Public Market
 - 11. Maypajo Market
 - 12. Mega Q-Mart
 - 13. Alabang Central Market
 - 14. Muñoz Market
 - 15. Navotas Agora Complex
 - 16. New Marulas Market
 - 17. Paco Market
 - 18. Pasay City Public Market

- 19. Mutya ng Pasig Mega Market
- 20. Pritil Market
- 21. Quinta Market
- 22. San Andres Market
- 23. Taguig People's Market