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Nayarit
NUESTRA PASIÓN Y COMPROMISO

SECRETARÍA DE
ECONOMÍA

Nayarit Rice

Varieties, Technical Specifications and Commercial Data

ASPECT	DESCRIPTION
General Product Description	High-quality rice produced and processed in the State of Nayarit for human consumption , classified under the Super Extra grade and compliant with national physicochemical and microbiological standards.
Varieties Covered	1) Super Extra Integral Rice (long grain). 2) Super Extra Milagro Rice (short/thick grain). 3) Super Extra Morelos Rice (long/thick grain).
International Certifications	ISO 22000 (Food Safety Management System). ISO 9001 (Quality Management System). KOSHER Certification . FDA Registration and Compliance for export to the United States.
Commercial Presentations	Industrial sacks of 25 kg and 50 kg ; retail bags of 1 kg , 0.9 kg , and ½ kg .
Estimated Monthly Production Capacity	Integral Rice : 120 MT/month. Milagro Rice : 80 MT/month. Morelos Rice : 15 MT/month.
Average National Cost (FCA / LAB)	Exchange rate used: 1 USD = 18.36 MXN , based on the Mexican peso—U.S. dollar conversion rate of November 28, 2025 . Integral Rice : MXN \$18.00/kg → USD \$0.98/kg (FCA Plant; equivalent to LAB). Milagro Rice : MXN \$21.50/kg → USD \$1.17/kg (FCA Plant; LAB). Morelos Rice : MXN \$40.00/kg → USD \$2.18/kg (FCA Plant; LAB). Costs subject to commercial terms, availability, logistics conditions, and market variability .
Ingredients by Variety	Integral : Whole long or thick grain. Milagro : Polished thick grain. Morelos : Polished long/thick grain with white core .
Product Characteristics	Clean, dry, structurally intact grains suitable for culinary and food-processing applications. Polished varieties show a white/crystalline color; the integral variety retains its bran layer .



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Organoleptic Attributes	Aroma: Clean and characteristic. Color: Brown (integral) or white/crystalline (polished). Flavor: Natural and characteristic. Texture: Firm, uniform, granular.
Physicochemical Specifications (Super Extra Grade)	Whole grains: $\geq 95\%$ (bulk) / $\geq 92\%$ (packaged). Broken grains: $\leq 5\%$ (bulk) / $\leq 8\%$ (packaged). Impurities: $\leq 0.5\%$. Moisture content: 10–14%. Damaged or micro-affected grains: 2–5%. Similar varieties: $\leq 2\%$.
Nutritional Information (per 100 g, raw)	Integral: 336 kcal, 8.5 g protein, 2.6 g fat, 70 g carbohydrates, 6 g fiber, 2.9 mg sodium. Milagro/Morelos: 345.8 kcal, 7.5 g protein, 0.9 g fat, 77 g carbohydrates, 2.7 g fiber, 3 mg sodium.
Nutritional Information (per 100 g, cooked)	Integral: 132 kcal, 3.4 g protein, 27.6 g carbohydrates, 1.9 g fiber. Milagro/Morelos: 110 kcal, 2.4 g protein, 24 g carbohydrates, 0.3 g fiber.
Microbiological Standards	Aerobic mesophiles: <100,000–500,000 CFU/g. Total coliforms: <100–500 CFU/g. Molds: <300–500 CFU/g. Yeasts: <300–500 CFU/g. E. coli: Not detected. Salmonella spp.: Absent.
Primary Packaging	Polypropylene raffia sacks (70 g/m ²). Retail packaging in laminated LDPE printed film (125 gauge).
Secondary Packaging	Palletized and stretch-wrapped with polyethylene film. Bulk formats shipped without additional packaging.
Storage Conditions	Store in a cool, dry, clean environment at $\leq 20^{\circ}\text{C}$ ($\pm 5^{\circ}\text{C}$) and relative humidity <65%, under pest-controlled conditions. Keep sealed in original packaging .
Shelf Life / Best-Before Period	Integral: 12 months. Milagro and Morelos: 24 months.
Intended Use / Preparation Guidelines	Rinse before cooking. Integral Rice: 1 cup rice to 2.5 cups water (≈ 40 min). Milagro/Morelos: 1 cup rice to 2 cups water (≈ 20 min).
Batch Identification and Traceability	Identified using alphanumeric batch codes based on production date , processing stage , and packaging format .