

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.



Organoleptic Attributes	<p>Aroma: Clean and characteristic. Color: Brown (integral) or white/crystalline (polished). Flavor: Natural and characteristic. Texture: Firm, uniform, granular.</p>
Physicochemical Specifications (Super Extra Grade)	<p>Whole grains: ≥95% (bulk) / ≥92% (packaged). Broken grains: ≤5% (bulk) / ≤8% (packaged). Impurities: ≤0.5%. Moisture content: 10–14%. Damaged or micro-affected grains: 2–5%. Similar varieties: ≤2%.</p>
Nutritional Information (per 100 g, raw)	<p>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.</p>
Nutritional Information (per 100 g, cooked)	<p>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.</p>
Microbiological Standards	<p>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.</p>
Primary Packaging	<p>Polypropylene raffia sacks (70 g/m²). Retail packaging in laminated LDPE printed film (125 gauge).</p>
Secondary Packaging	<p>Palletized and stretch-wrapped with polyethylene film. Bulk formats shipped without additional packaging.</p>
Storage Conditions	<p>Store in a cool, dry, clean environment at ≤20°C (±5°C) and relative humidity <65%, under pest-controlled conditions. Keep sealed in original packaging.</p>
Shelf Life / Best-Before Period	<p>Integral: 12 months. Milagro and Morelos: 24 months.</p>
Intended Use / Preparation Guidelines	<p>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).</p>
Batch Identification and Traceability	<p>Identified using alphanumeric batch codes based on production date, processing stage, and packaging format.</p>