



**Nayarit Rice**  
**Varieties, Technical Specifications and Commercial Data**

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



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