

SINALOA'S EXPORT OFFER



SINALOA
GOBIERNO DEL ESTADO



SINALOA
GOBIERNO DEL ESTADO

ECONOMÍA
SECRETARÍA DE ECONOMÍA

Welcome

Sinaloa is recognized as one of Mexico's leading agro produce states, the quality of our products are valued in domestic and international markets.

Among the economic activities of our state, agriculture and livestock have been fundamental for Sinaloa's development; in addition, having a relevant participation in the state's GDP generates sources of employment and foreign exchange derived from agriculture exports, serving as the economic engine of Sinaloa.

In addition, the production of food obtained from both activities (agriculture and livestock) in our state is essential for the country's food sovereignty.

All of the above is a source of satisfaction and pride for Sinaloa's people and the state government, since it shows that in Sinaloa we work for the common good.

By welcoming to the 2022 catalogue, the Secretariat that I am honored to lead, makes available to citizens and society, general information of our export offer production, giving a new direction to the industry, increase our productivity and competitiveness.

We are doing it with honesty and transparency, in accordance with our values that rule this government; also complying with the regulations on access to information.

Sincerely,

Javier Gaxiola Coppel
Secretary of Economy
Sinaloa State Government



SINALOA
GOBIERNO DEL ESTADO

ECONOMÍA
SECRETARÍA DE ECONOMÍA



Secretaría de Economía Sinaloa



@SinaloaSedeco



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*This is a catalogue with information gathered for the Foreign Trade Direction at the Secretariat of Economy in Sinaloa with data from the federal Ministry of Agriculture and Rural Development

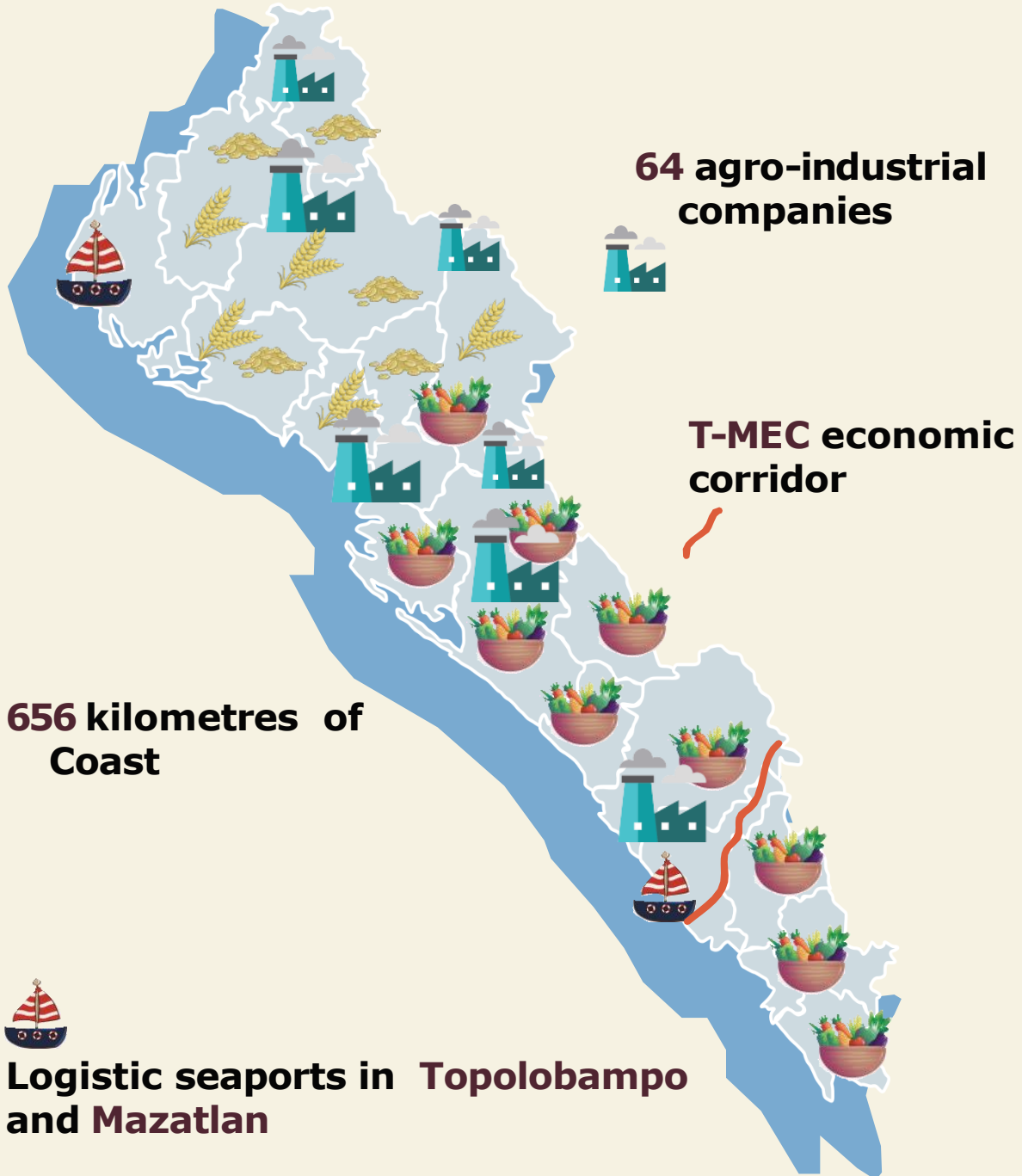


SINALOA
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ECONOMÍA
SECRETARÍA DE ECONOMÍA



1,058,758 Hectares dedicated to agriculture





Strategies to Generate Economic Value

Attention to Market Requirements

-  Safety
-  Social responsibility
-  Sustainability
-  Health
-  International Certifications
-  Safety research labs





SINALOA
GOBIERNO DEL ESTADO

ECONOMÍA
SECRETARÍA DE ECONOMÍA

International Certifications



GLOBALG.A.P.
The Global Partnership for Good Agricultural Practice





SINALOA
GOBIERNO DEL ESTADO

ECONOMÍA
SECRETARÍA DE ECONOMÍA



INFRAESTRUCTURE



3 INTERNATIONAL AIRPORTS



Sinaloa has **3 international airports** and one National Airport, the main international flights go to *the United States and Canada* as well as *Monterrey, Guadalajara and Mexico City* on domestic flights.



2 SEAPORTS IN SINALOA



SINALOA HAS 2 PORTS OF GREAT IMPORTANCE TO THE STATE, TOPOLOBAMPO AND MAZATLÁN NORTH TO SOUTH.

- EFFICIENT OPERATION OF THE PORT.
- QUALIFIED AND SPECIALIZED PERSONAL.
- STRATEGIC GEOGRAPHIC LOCATION.
- CAPACITY TO ACCOMMODATE VESSELS WITH DRAFTS UP TO 36 FEET.
- COMPETITIVE RATES.
- FREE STORAGE LIMITS.
- INTERNATIONAL TRANSIT TO NORTHERN MEXICO BORDER.

Mazatlán	
Navigation Channel	2.3 kms / 1.43 miles lenght 110 mts/ 361 ft width navigation channel 12.2 / 40 ft depth
Warehouses	19,836 mts ² / 213,435.36 sqft
Patios	206,750 mts ² / 2,224,630 sqft

Topolobampo, Los Mochis	
Navigation Channel	22 kms / 13.7 miles length 200 mts/ 656 ft width navigation channel 12.2 / 40 ft depth
Warehouses	6,100 mts ² / 65,636 sqft
Patios	279,632 mts ² / 3,005,935 sqft



MAZATLAN – MATAMOROS CORRIDOR



TIEMPOS / TIMES		
From Mazatlan :	Durango, MX	2:30 hrs.
	Torreón, MX	4:35 hrs.
	Monterrey, MX	7:40 hrs.
	Laredo, TX	10:10 hrs.

Los Angeles – San Antonio
21 Hours (1,947 km / 1,211 miles)
Mazatlán – San Antonio
15 hours (1,346 km / 8,37 miles)



2 RAILWAY CONNECTIONS MEXICO – MEXICALI & TOPOLOBAMPO - TEXAS





HIGHWAY CONNECTIONS



Mazatlán to:	Miles	Time (HH:M M)	Cost (pesos) casetas
Zacatecas	340.9	05:51	\$2,350
Aguascalientes	418.7	07:21	\$2,448
León	492	08:30	\$2,960
Querétaro	587.4	10:20	\$2,350
DF	713.6	12:26	\$3,504

Mazatlán to:	Miles	Time (HH:M M)	Cost (pesos) Toll Roads
Durango	153.5	02:26	\$2,134
Torreón	303.1	04:42	\$3,793
Monterrey	519.5	08:38	\$4,439
Nuevo Laredo	656.9	10:26	\$5,354
Reynosa	660.5	10:28	\$5,784

Times and costs are for 6 axes trucks / Source SCT



DAMS

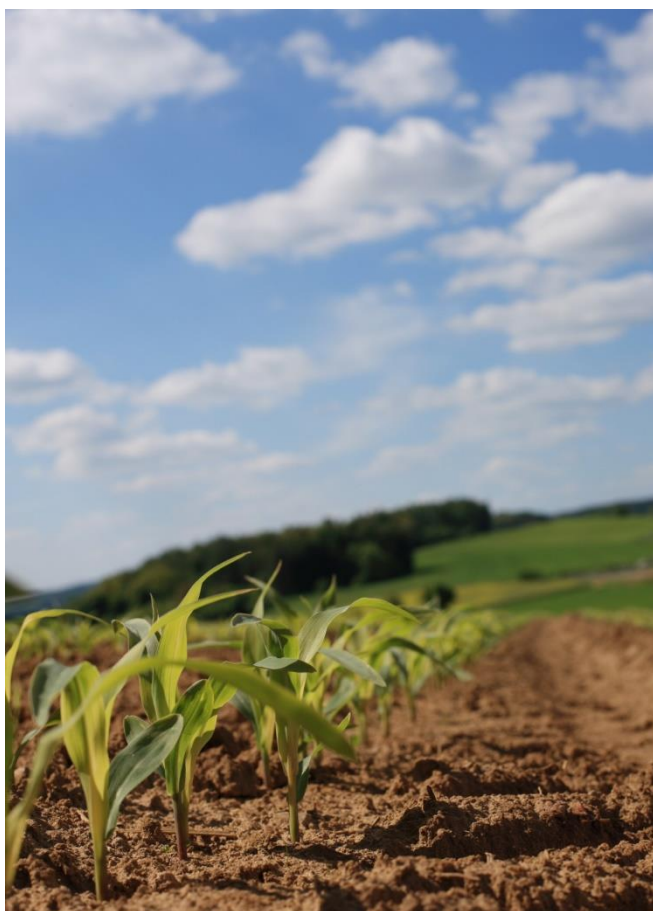
Sinaloa possesses 11 rivers and 12 dams with a capacity to produce energy through 10 Hydroelectric plants.





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ECONOMÍA
SECRETARÍA DE ECONOMÍA



AGRICULTURE

FRUITS AND VEGETABLE CULTIVATION

National leaders in the production of:



Tomato



Green Chili



Cucumber



Eggplant



**Green
tomato**



Mango



**Green
beans**



Zucchini



Berries



Bell pepper

GRAINS AND OIL SEEDS

National leaders in the production of:



Corn grains



Beans



Chickpeas



Sorghum



Peanuts



Sesame



Corn



Non genetically modified

Production: 6.2 million tons (white)

Average yield: 12 tons/hectare

Post-Harvest Handling Information

Shelf Life: +8 years

Storage and Shipping Temperature: 25%

Relative Humidity: 13%

Varieties

White and Yellow Corn

Shipping Formats

20 to 40 tons container.

Production Methods

Open Field

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts	
Serving Size 100 grams	
Amount Per Serving	
Calories 365	Calories from Fat 40
% Daily Value*	
Total Fat 5g	7%
Saturated Fat 1g	3%
Trans Fat	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 74g	25%
Dietary Fiber	0%
Sugars	
Protein 9g	
Vitamin A 0%	Vitamin C 0%
Calcium 1%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	



Beans



Great texture and flavor

Production: 141,000 tons

Average yield: 2.5-3 tons/hectare

Post-Harvest Handling Information

Shelf Life: +8 years

Storage and Shipping Temperature: 20°C

Relative Humidity: 11 °C

Varieties

Mayocoba, bayo, peruano (*Phaseolus vulgaris*).

Shipping Formats

20 to 40 tons container.

Production Methods

Open Field

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts	
Serving Size 100 grams	
Amount Per Serving	
Calories 333	Calories from Fat 7
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	1%
Trans Fat	
Cholesterol 0mg	0%
Sodium 16mg	1%
Total Carbohydrate 60g	20%
Dietary Fiber 15g	61%
Sugars 2g	
Protein 23g	
Vitamin A 0%	Vitamin C 0%
Calcium 24%	Iron 58%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	



Chickpeas



Varieties

Chickpeas "Sinaloa White" (*Cicer arietinum*).

Shipping Formats

20 to 40 tons container

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Our original variety

Production: 75.000 tons

Average yield: 2.5-3
tons/hectare

Post-Harvest Handling Information

Shelf Life: +8 years

Storage and Shipping Temperature: 20 °C

Relative Humidity: 11%

Production Methods

Open Field

Nutrition Facts	
Serving Size 100 grams	
Amount Per Serving	
Calories 364	Calories from Fat 51
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1g	3%
Trans Fat	
Cholesterol 0mg	0%
Sodium 24mg	1%
Total Carbohydrate 61g	20%
Dietary Fiber 17g	70%
Sugars 11g	
Protein 19g	
Vitamin A 1%	Vitamin C 7%
Calcium 11%	Iron 35%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	



Tomato



Production Methods

Open Field
Shadehouse
Greenhouse

Varieties

Round, Roma, Cherry, Grape (*Solanum lycopersicum* L).

Shipping Formats

Packed in lidded, 11.4-kg (25-lb) cartons, 30×40×24 cm that stack 10 cartons per layer on a 100×120 cm (40×48 in) pallet.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

We are the specialists

Production: 684,000 tons

Average yield tons/hectare

Open field: 52.68

Shadehouse: 21.09

Greenhouse: 73.79

Post-Harvest Handling Information

Shelf Life: 7-14 days

Storage and Shipping Temperature: 19° - 21°C (ripening continues). Storage below 27 °C reduces intensity of red color. To retard ripening, store below 13°C.

Relative Humidity: 85-88%

Nutrition Facts

Serving Size 34 g

Amount Per Serving

Calories 130 Calories from Fat 82
% Daily Value*

Total Fat 9.1g **14%**

Saturated Fat 0.9g **5%**

Trans Fat 0.0g

Cholesterol 0mg **0%**

Sodium 21mg **1%**

Potassium 143mg **4%**

Total Carbohydrates 9.9g **3%**

Dietary Fiber 1.2g **5%**

Sugars 4.4g

Protein 3.8g

Vitamin A 0% • Vitamin C 2%

Calcium 5% • Iron 5%



Sorghum



Varieties

Sorghum (*Sorghum spp.*).

Shipping Formats

20 to 40 tons container.

Production Methods

Open Field

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

We are in the top 3 producers nationwide

Production: 398,000 hectares

Average yield: 10 tons/hectare

Post-Harvest Handling Information

Shelf Life: +8 years

Storage and Shipping Temperature: 25 °C

Relative Humidity: 12%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 339 Calories from Fat 28

% Daily Value*

Total Fat 3g 5%

Saturated Fat 0g 2%

Trans Fat

Cholesterol 0mg 0%

Sodium 6mg 0%

Total Carbohydrate 75g 25%

Dietary Fiber 6g 25%

Sugars

Protein 11g

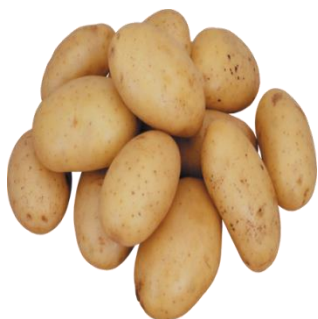
Vitamin A 0% • Vitamin C 0%

Calcium 3% • Iron 24%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Potato



We are in the top 2 producers nationwide

Production: 462,000 tons

Average yield: 26.42 tons/hectare

Post-Harvest Handling Information

Shelf Life: 2-12 months

Storage and Shipping Temperature: 7-10 °C

Relative Humidity: 80%

Varieties

White Potatoe (*Solanum Tuberosum*).

Shipping Formats

Common retail packages: 2.27 and 4.55 kg (5 and 10 lbs) plastic and paper bags generally contain 150- to 240-g (5- to 8-oz) tubers. (Might vary depending on variety and end use).

Production Methods

Open Field

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 77 Calories from Fat 1

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 6mg 0%

Total Carbohydrate 18g 6%

Dietary Fiber 2g 9%

Sugars 1g

Protein 2g

Vitamin A 0% • Vitamin C 33%

Calcium 1% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Spicy Chili Pepper



Varieties

Serrano, Jalapeño, Poblano, Anaheim and Caribe (*Capsicum*).

Shipping Formats

Cardboard boxes commonly hold 6.8 to 15.9 kg (15 to 35 lb) of randomly packed peppers. High quality peppers are often marketed in 5-kg (11-lb) flat cartons with one or two layers of fruit.

Production Methods

Open field
Shadehouse
Greenhouse

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Hot and delicious

Production: 648,000 tons

Average yield tons/hectare

Open field: 22.42.

Shadehouse: 83.78.

Greenhouse: 86.90

Post-Harvest Handling Information

Shelf Life: 2-3 weeks

Storage and Shipping Temperature:
7 °C

Relative Humidity: 90-95%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 32 Calories from Fat 4

% Daily Value*

Total Fat 0g 1%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 8g 3%

Dietary Fiber 4g 15%

Sugars 4g

Protein 2g

Vitamin A 19% • Vitamin C 75%

Calcium 1% • Iron 5%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Bell Pepper



Production Methods

Open field
Shade cloth
Greenhouse

Varieties

Bell Pepper (*Capsicum annuum*).

Shipping Formats

Cardboard boxes commonly hold 6.8 to 15.9 kg (15 to 35 lb) of randomly packed peppers. High quality peppers are often marketed in 5-kg (11-lb) flat cartons with one or two layers of fruit.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Brilliant, crisp and delicious

Production: 181,000 hectares

Average yield tons/hectare

Open field: 44.85.

Shade cloth: 88.52.

Greenhouse: 113.08.

Post-Harvest Handling Information

Shelf Life: 2-3 weeks

Storage and Shipping Temperature: 7 °C

Relative Humidity: 90-95%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 31

Calories from Fat 3

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 4mg 0%

Total Carbohydrate 6g 2%

Dietary Fiber 2g 8%

Sugars 4g

Protein 1g

Vitamin A 63% • Vitamin C 213%

Calcium 1% • Iron

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Blueberry



Production Methods

Open Field / Shed House/ Macro
Tunel

Varieties

Vaccinium corymbosum

Shipping Formats

Clamshells

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Our Rising Star

Production: 8,495 tons

Average yield: 16 tons/hectare

Post-Harvest Handling Information

Shelf Life: 1 to 2 weeks (on the fridge), 2-5
days at room temperature, 12 months in
the freezer

Storage and Shipping Temperature: 0/1 °C

Relative Humidity: 90-95%

Nutrition Facts

Serving size 1 Cup (148g)

Amount per serving

Calories 85

% Daily Value*

Total Fat 0.5g 0%

Saturated Fat 0g 0%

Polyunsaturated Fat 0.2g

Monounsaturated Fat 0.1g

Cholesterol 0mg 0%

Sodium 1mg 0%

Potassium 114mg 3%

Total Carbohydrate 21g 7%

Dietary Fiber 3.6g 14%

Total Sugars 15g

Includes 0g Added Sugars 0%

Protein 1.1g 2%

Vitamin A 1% • Vitamin C 24%

Calcium 0% • Iron 2%

Vitamin D 0% • Vitamin B-6 5%

Cobalamin 0% • Magnesium 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Tomatillo



Production Methods

Open field
Shadehouse
Greenhouse

Varieties

Tomatillo (*Physalis ixocarpa*).

Shipping Formats

18-kg (40-lb) crates (Mexican fruit) or 4.5-kg (10-lb) cartons (U.S. fruit).

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

We are the top 1 producer nationwide

Production: 135,000 hectares

Average yield tons/hectare

Open field: 16.58.

Shadehouse: 33.48.

Greenhouse: 46.

Post-Harvest Handling Information

Shelf Life: 3-4 weeks

Storage and Shipping Temperature: 5-10 °C

Relative Humidity: 80-90%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 32 Calories from Fat 9

% Daily Value*

Total Fat 1g 2%

Saturated Fat 0g 1%

Trans Fat

Cholesterol 0mg 0%

Sodium 1mg 0%

Total Carbohydrate 6g 2%

Dietary Fiber 2g 8%

Sugars 4g

Protein 1g

Vitamin A 2% • Vitamin C 20%

Calcium 1% • Iron 3%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Squash & Zucchini



Varieties

Gray zucchini, butternut, kabocha, spaghetti, acorn

Shipping Formats

Zucchini: 20 lb. (9 Kg.) cardboard box. 80 cases per pallet. Squash: 19-kg (42-lb, 1 1/9 bushel) crates and 360- to 410-kg (800- to 900-lb) bulk bin cartons.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Summer taste on its best

Production: 78,000 tons

Average yield: Squash tons/hectare

Open field: 13

Shadehouse: 17

Greenhouse: 19.80

Production Methods

Open field: 17.42

Shadehouse: 32.38

Greenhouse: 71.27

Post-Harvest Handling Information

Shelf Life: Zucchini 10 days – Squash 4 weeks

Storage and Shipping Temperature: 10-13 °C

Relative Humidity: 50-70%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 16 Calories from Fat 2

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 3g 1%

Dietary Fiber 1g 4%

Sugars 2g

Protein 1g

Vitamin A 4% • Vitamin C 28%

Calcium 1% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Green Beans



Production Methods

Open field
Shadehouse
Greenhouse

Varieties

Phaseolus Vulgaris

Shipping Formats

Packed in 11.4 to 13.6 kg (25 to 30 lb) crates
and 6.8 or 9.1 kg (15 or 20 lb) cartons.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Crisp and fresh

Production: 14,000 tons

Average yield: tons per hectare

Open field: 9.85.

Shadehouse: 11.75.

Greenhouse: 18.00

Post-Harvest Handling Information

Shelf Life: 8-10 days

Storage and Shipping Temperature: 5-7.5 °C

Relative Humidity: 95-100%

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 88 Calories from Fat 6

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 1%

Trans Fat

Cholesterol 0mg 0%

Sodium 25mg 1%

Total Carbohydrate 18g 6%

Dietary Fiber 0%

Sugars

Protein 8g

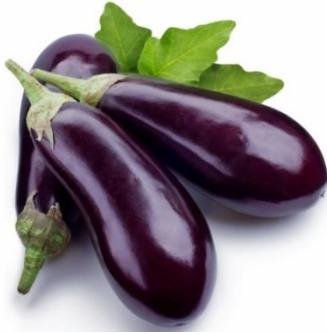
Vitamin A 7% • Vitamin C 6%

Calcium 4% • Iron 9%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Eggplant



A highly nutritious and versatile veggie

Production: 1,200 tons

Average yield: tons/hectare

Open field: 54.65.

Shadehouse: 82.24.

Greenhouse: 96.67.

Post-Harvest Handling Information

Shelf Life: 14 days

Storage and Shipping Temperature: 10-12 °C

Relative Humidity: 90-95%

Production Methods

Open field

Shadehouse

Greenhouse

Varieties

American (Solanum Melongena)

Shipping Formats

“Small”—32 fruit per box with fruit length 12 to 14 cm

“Medium”—24 fruit per box with fruit length 19 to 21 cm

“Large”—18 fruit per box with fruit length 21 to 24 cm

“Extra large”—16 fruit per box with fruit length 24 to 26 cm

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts	
Serving Size 100 grams	
Amount Per Serving	
Calories 24	Calories from Fat 2
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 3g	14%
Sugars 2g	
Protein 1g	
Vitamin A 1%	Vitamin C 4%
Calcium 1%	Iron 1%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	



Mango



The sensational tropical fruit

Production: 410,000 tons

Average yield: 6-7 tons/hectare

Post-Harvest Handling Information

Shelf Life: 14-28 days

Storage and Shipping Temperature: 10 - 13 °C. Ripening temperature: 20 - 23 °C for best appearance, palatability, and decay control.

Relative Humidity: 85-90%

Varieties

Kent, Tommy Atkins, Haden, Ataulfo.

Shipping Formats

9 lb (4.082 kg) carton, usually resulting in 8's, 9's, 10's, 12's or 14's sizes.

Production Methods

Open Field

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts			
Serving Size 100 grams			
Amount Per Serving			
Calories 65		Calories from Fat 2	
		% Daily Value*	
Total Fat 0g		0%	
Saturated Fat 0g		0%	
Trans Fat			
Cholesterol 0mg		0%	
Sodium 2mg		0%	
Total Carbohydrate 17g		6%	
Dietary Fiber 2g		7%	
Sugars 15g			
Protein 1g			
Vitamin A		15% • Vitamin C	46%
Calcium		1% • Iron	1%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			



Mango

Availability Chart



LIVESTOCK FARMING AND FISHING

National leaders in the production of:



Shrimp



Tuna



Fish derived products

National leaders in the production of:

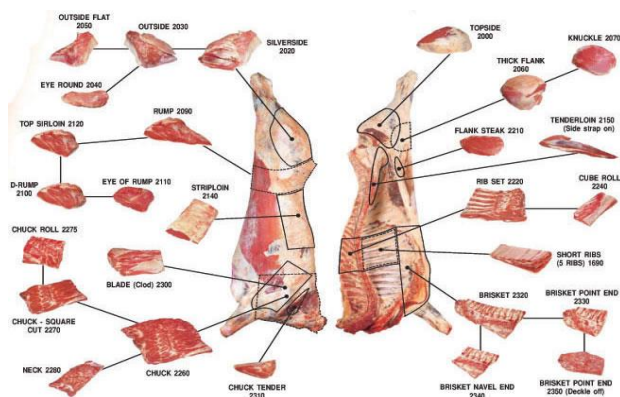
Headquarters of the **LARGEST** beef producer in Mexico

Beef





Beef



Varieties :

Silver side, Outside, Outside flat, Eye round, Rump, Top sirloin, Strip loin, Blade, Chuck, Neck, Chuck square, Chuck roll, Chuck tender, Brisket, Short ribs, Rib set, Cube roll, Flank steak

Shipping format:

12kg and 30 kg box for wholesale, bulk pack and vacuum pack
5kg and 7kg box for retail, bulk pack and vacuum pack

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

"We are the top 4 nationwide producer"

Production: 108,000 tons

Average yield: tons/heads

Production Methods:

Specialized farms

Free grazing

Post-Harvest Handling Information

Shelf Life: Refrigeration 0-4C° 45 dias

Storage and Shipping Temperature: -18 c° 24 meses

Nutrition Facts

Serving Size 4 oz (112g)

Servings Per Container varied

Amount Per Serving

Calories 220 **Calories from Fat 130**

% Daily Value*

Total Fat 14g **22%**

Saturated Fat 6g **29%**

Cholesterol 50mg **17%**

Sodium 60mg **3%**

Total Carbohydrate 0g **0%**

Protein 22g

Iron 20% • Riboflavin 10%

Vitamin B6 20% • Vitamin B12 50%

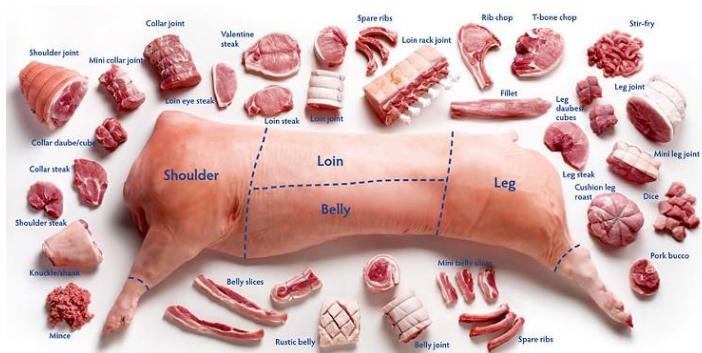
Zinc 25%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium.

*Percent Daily Values are based on a 2,000 calorie diet.



Pork



Varieties : Collar butt, Loin filet, Mince, Middle, Rump, Cheek, Rack, Shoulder hock, Snout, Loin back ribs, Ham/leg, Dewlap, Loin, Tenderloin, Short rib, Pork belly, Chop, Hock leg, Bacon, Eye of loin, Shoulder, Eye of short loin, Shoulder, Pig's snout

Shipping format:

10kg and 30 kg box for wholesale, bulk pack and vacuum pack
5kg and 7kg box for retail, bulk pack and vacuum pack

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

"The other White meat"

Production: 18,134 tons

Average yield: tons/heads

Production Methods:

Especialized farms

Grass fed pork meet

Post-Harvest Handling Information

Shelf Life: Refrigeration 0c° to 4c° 30 days

Storage and Shipping Temperature: -18c° 1 year.

Nutrition Facts	
Serving Size 4 oz. (112g)	
Servings Per Container Varied	
Amount Per Serving	
Calories 160	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 3g	15%
Cholesterol 65mg	22%
Sodium 240mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	
Sugars 0g	
Protein 19g	38%
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 6%
Thiamin 60%	Riboflavin 20%
Niacin 25%	Vitamin B6 25%
Folate 0%	Vitamin B12 15%
Phosphorus 30%	Magnesium 6%
Zinc 20%	Selenium 45%
*Percent Daily Values are based on a 2,000 calorie diet.	



Poultry



"We are the top 7 nationwide producer"

Production: 135,000 tons

Average yield: tons/square meters

Production Methods:

Specialized farms

Free grazing

Post-Harvest Handling Information

Shelf Life: Refrigeration 0 to 4c° 12 days

Storage and Shipping Temperature: -18 c° 1 year.

Varieties : Whole chicken, Chicken breast, Chicken leg, Boneless chicken leg, Chicken paw, Chicken neck, gizzard, heart & liver, Chicken wing

Shipping format:

12kg and 30 kg box for wholesale, bulk pack and vacuum pack

5kg and 7kg box for retail, bulk pack and vacuum pack

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

Nutrition Facts

Serving Size 362 g

Amount Per Serving

Calories 129 **Calories from Fat** 72

% Daily Value*

Total Fat 8.0g **12%**

Saturated Fat 1.4g **7%**

Trans Fat 0.0g

Cholesterol 0mg **0%**

Sodium 562mg **23%**

Potassium 1309mg **37%**

Total Carbohydrates 11.2g **4%**

Dietary Fiber 5.2g **21%**

Sugars 1.4g

Protein 7.3g

Vitamin A 425% Vitamin C 109%

Calcium 24% Iron 35%

Nutrition Grade A

* Based on a 2000 calorie diet

PROCESSED FOOD

Sauces



Canned products



Products derived from fruits and vegetables





SINALOA
GOBIERNO DEL ESTADO

ECONOMÍA
SECRETARÍA DE ECONOMÍA

MEZCAL

Apellation of origin



IMPI

INSTITUTO MEXICANO
DE LA PROPIEDAD
INDUSTRIAL

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