



FOOD SAFETY

-  #GoodNews Mexico and the Global Food Safety Initiative (GFSI) announced an unprecedented partnership to improve food safety management systems for food produced in Mexico. bit.ly/2p6yfGq
-  Mexico is the first country to partner with the GFSI to improve food safety methods. bit.ly/2p6yfGq
-  The partnership will focus on increasing the volume of officially certified products, in order to provide quality assurance for food sold commercially in Mexico and around the world.
-  #DidYouKnow GFSI is a global collaboration on production methods that ensure food safety? bit.ly/2p6yfGq
-  #Mexico wants to harmonize the criteria for food safety certification

Source: [Agriculture Ministry Press Release](#)



MANGO EXPORTS

-  Mexico's mango exports increased by 46% during the first two months of the year, thanks to the impetus and strategies for increasing food production bit.ly/2qz2KXX
-  In the first two months of the year, Mexico exported mangoes to the United States, Canada, Japan, the Netherlands, Spain, the United Kingdom, Switzerland, Germany, Italy and Norway. bit.ly/2qz2KXX
-  #DidYouKnow that 183,000 hectares are devoted to growing mangoes in #Mexico? bit.ly/2qz2KXX
-  Mexico exported 37.3 million dollars of mangoes around the world in 2016. #LearnMore bit.ly/2qz2KXX
-  Mangoes are grown in 23 states in #Mexico, especially Guerrero, Sinaloa, Nayarit, Chiapas and Oaxaca bit.ly/2qz2KXX

Source: [Agriculture Ministry](#)

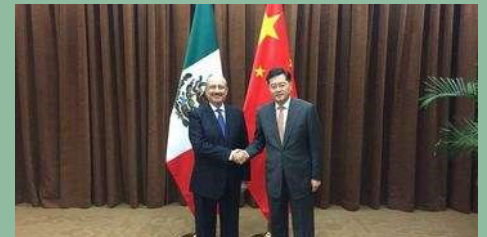


MEXICAN CANDY

-  Mexican candies are delectable traditions that date back to the pre-Hispanic civilizations and viceregal convents. They owe much to the ingenuity of our great confectioners. Have you tried them all? bit.ly/2qsPNkM
-  #Try the *alegrías*. They were first made in Xochimilco and used in pre-Hispanic religious ceremonies. They are a delicious combination of amaranth with honey or brown sugar.
-  *Garapiñados* (pralines) come from Morelos, where peanuts are covered with crystallized caramel. #Discover their sweet crunchiness. bit.ly/2qsPNkM
-  It is said that *ate* was first made by the Franciscans. *Ate* is a thick fruit paste made of the fruit's pulp and sugar. There are many flavors. The combination of *ate* and cheese is irresistible.
-  Mexican candy is a real treat. How many have you tried? Click here: bit.ly/2qsPNkM

Source: [México.MX](#)

BLOG/ SRE



Mexico and China Strengthen Their Political Dialogue and Strategic Partnership

The Mexican government recognizes and strengthens its diplomatic service

The Forum of the Countries of Latin America and the Caribbean on Sustainable Development gets underway

Foreign Secretary Luis Videgaray meets with U.S. Chamber of Commerce President Thomas Donohue

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